

5. History

The Institute was established in 1954 as a joint quality control institute for the Danish meat sector. Currently, the Institute is increasingly involved in research and development in the fields of biology and process technology.

6. Biotechnology activities

Research & Development:

Fermentation and application of bacteria cultures and enzymes in processing of traditional and new meat products.

Biopreservation:

Selection, isolation and production of natural bacteria cultures for modification with the aim of production of biopreservation products.

Monitoring:

The international development of i.e. growth promoters, probiotics and feed additives are monitored and evaluated.

7. Desired alliance with other research institutes and firms

Contract work and consulting services are offered within the principal activities of the Institute.