



Nordic Food Lab

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400.000 DKK from NNM. Project report: www.nordicfoodlab.org



Nordic Food Lab is a non-profit self-governed institution. It was established by head chef of noma, Rene Redzepi and gastronomic entrepreneur, Claus Meyer with the purpose of scientifically exploring the New Nordic Cuisine and disseminating results from this exploration. Nordic Food Lab will be an independent institution fuelled by finances from external funds, private companies and government sources.

Other existing food labs by well-known restaurants, which are 100 pct. owned labs, functioning to produce menus and new techniques strictly for the benefit of a single restaurant. On the contrary the Nordic Food Lab rests on the Nordic approach to co-operation, knowledge sharing and transparency of results. And contrary to university based food labs that have a fundamental research purpose, the Nordic Food Lab is committed to show tangible results on a more frequent basis and on a slightly lower academic level than would be expected from e.g. a university. Hence, the main purpose of the Nordic Food Lab is to:

- Explore old and adapted new techniques and raw materials with relevance to the New Nordic Cuisine. The work must be methodical and systematic when various themes are analysed, however without a distinct research purpose.
- Develop recipes for use of Nordic raw materials and processing techniques with relevance for both restaurants as well as food industries.
- Communicate the achieved results to an advisory board, sponsors and stakeholders in relevant media for the benefit of the entire Nordic region.

The Nordic Food Lab will to a certain extent welcome chefs, universities etc. on workshops in the Nordic Food Lab, on selected research topics.

Policy related results and possibilities

- Nordic Food Lab is creating an innovative room where chefs, industries and research can interact and analyse new elements in the New Nordic Cuisine. This we hope will demonstrate a flexible approach to combining knowledge from different knowledge centres.
- Supporting initiatives that are striving to explore and develop a new industry will prove grounds for early adopters and first movers in the food sector.
- The results from Nordic Food Lab will be dispersed to all interested through newsletters, reports, annual events, partners in Nordic Food Lab, etc. An open and broad approach to knowledge sharing is a common value in Nordic projects.

Contact persons from NNM, 6:th Jan. 2008
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