



BRILIAN
Circular Future for Rural Areas

Industry workshop Unlocking the potential of rapeseed cake

October 23rd, 2025

🕒 **10:00-16:00 CET**

● **Gregersensvej 1,
Taastrup, Denmark**

Introduction



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Rapeseed cake, a protein-rich byproduct of rapeseed oil production, holds immense, yet underexploited potential.

Denmark alone produces more than 500,000 tons of it each year, most of which is currently used as animal feed or fertilizer. But what if this abundant material could fuel the next wave of sustainable food innovation?

As global demand for nutritious, eco-friendly food increases, it's time to rethink how we use agricultural byproducts. Rapeseed cake offers a promising alternative for human consumption, packed with protein, minerals and fibres, it has the potential to contribute meaningfully to our food systems.

This workshop brings together businesses, researchers, investors and public authorities to explore new value chains and business models around rapeseed cake. Through knowledge sharing and collaboration, we aim to accelerate innovation and unlock new market opportunities in the bioeconomy.

Unlocking the potential of rapeseed cake



09:30	Arrival & Registration	
10:00	Opening Remarks & Objectives	Anni Simonsen & Kersti Haugan <i>Food & Bio Cluster Denmark</i>
10:10	BRILIAN project	Maidar Gómez <i>CIRCE</i>
10:20	The Agreement on a Green Denmark How does the agreement create strong incentives to valorise agricultural by-products like rapeseed cake, aligning perfectly with Denmark's goals for circular bioeconomy and sustainable food systems	Peter Nyegaard Nissen <i>Danish Agriculture & Food Council</i>
10:50	Rapeseed cake: Protein extraction for food ingredients and bio adhesives	Clara Fernando - <i>DTI</i> Manolis Karagiannidis - <i>CHIMAR</i>
11:20	BREAK	
11:30	Production of rapeseed oil and development of a new business	Ingolf Nielsen <i>DLG Food Oil</i>
11:50	New method to remove bitter substances from rapeseed	Barbara Ann Halkier <i>Universtiy of Copenhagen</i>
12:10	LUNCH	
13:00	Development of Rapeseed Cake Ingredients and the Novel Food Process and Status	Jens Legarth & Søren Lange <i>Ferm Food</i>
13:30	Use of rapeseed ingredients in global food development	Susanne Rasmussen <i>IFF</i>
13:50	Acceptance of Alternative Proteins among European Consumers	Britt Sandvad <i>Food & Bio Cluster Denmark</i>
14:10	Workshop (coffe included)	<i>Food & Bio Cluster Denmark</i>
14:55	Closing remarks	<i>Food & Bio Cluster Denmark</i>
15:00-16:00	Site Tour: DTI's Pilot Plant	<i>Danish Technological Institute</i>



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