

Wine's invisible allies and foes under the spotlight

Chr. Hansen in new EU-funded project to characterize the community of microorganisms that lies at the heart of wine production

A new four-year project has received a grant of € 4 mill. from the Marie Skłodowska-Curie Actions European Training Network within the EU Framework Program for Research and Innovation.

Learn more about micro wine: <http://www.microwine.eu/>

In this project an international collaboration of scientists from a wide range of universities, research institutions, vineyards and private companies aims to characterize the community of microorganisms that lies at the heart of wine production. An improved understanding of the wine microbiome (exploring the relation between terroir and grape micro flora) will have significant effects on the wine industry.

Potential commercialization

“Chr. Hansen is the major industrial partner in this grant and the only one specializing in microbial solutions. One of the outcomes of this study might be the identification of microorganisms with novel application in the wine industry which can potentially be commercialized in future,” says Dr. Hentie Swiegers from Chr. Hansen’s Wine Innovation department.

Dr Swiegers moreover holds a seat on the executive committee of the project, which is led by Professor Lars Hestbjerg Hansen of the Department of Environmental Sciences at Aarhus University, DK.

Chr. Hansen’s role in the project will be to host training sessions for the 15 PhD students from six countries that are studying the vine (grapes) and wine microbiome to characterize it, thereby eventually providing

science-based knowledge that can help winemakers control the processes optimally.

“We take pride in being a partner in this project. Not only does it give us a sharp competitive edge in the industry, it is also a blue stamp of our high scientific profile,” notes Dr Swiegers.

Chr. Hansen is a leading global supplier of wine ingredients. Only last September the company was presented with the 2014 Frost & Sullivan Global Award for New Product Innovation Leadership in wine ingredients. The

prestigious award was a recognition of Chr. Hansen's recent product and technology launches that represent landmarks in enology.

“The global wine industry is worth over € 220 bill. annually. A diverse and complex world of microorganisms is involved in wine production but is poorly characterized. Improved understanding of the microbial community and its interplay will have significant effects on the wine industry, says Professor Lars Hestbjerg Hansen of the Department of Environmental Sciences at Aarhus University, who leads the project.

- Making good wine is more than just growing the right grapes on the right soil under the right climatic conditions. An invisible army of microbes assists the process from the time the vine is planted in the ground till the wine is served.
- A wide array of busy microorganisms, including bacteria, fungi and yeasts, plays key roles at all stages of grape cultivation (viticulture) and wine production (vinification).

ABOUT CHR. HANSEN

Chr. Hansen is a global bioscience company that develops natural ingredient solutions for the food, nutritional, pharmaceutical and agricultural industries. The products include cultures, enzymes, probiotics and natural colors, and all solutions are based on strong research and development competencies coupled with significant technology investments. Revenue in the 2012/13 financial year was EUR 738 million. The company holds a leading market position in all its divisions: Cultures & Enzymes, Health & Nutrition and Natural Colors. It has more than 2,500 dedicated employees in over 30 countries and main production facilities in Denmark, France, USA and Germany. Chr. Hansen was founded in 1874 and is listed on NASDAQ OMX Copenhagen. For further information, please visit www.chr-hansen.com.

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