



System owner of the Biocircular Farm (BCF), that can be integrated with restaurants. Nordicexhouse is also key contact to emerging markets in Asia and Scandinavia.

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**BIOCIRCULAR**  
HEALTHY FOOD



**BIOCIRCULAR**  
HEALTHY FOOD

[www.biopodcontainer.dk](http://www.biopodcontainer.dk)



OxyGuard is in charge of the installment of the aquaculture tanks and necessary fittings for aquaponics unit to facilitate water recycling between hydroponics and aquaculture tanks.

Farum Gydevej 64 3520 Farum | +45 4582 2094  
oxyguard@oxyguard.dk | www.oxyguard.dk

**ALCHEMIST**

Alchemist is a two-star restaurant in Copenhagen with a vision of changing the world through gastronomy. The concept behind the restaurant is Holistic Dining – drawing on elements from gastronomy, theatre, art, science, technology and design to create an immersive experience. Alchemist will host the BCF and act as its end-user.

Refshalevej 173C 1432 Copenhagen N | +45 3171 6161  
info@alchemist.dk | www.alchemist.dk



Bugging Denmark is responsible for the production of insect protein, targeting for both feed for the fish in the aquaponic system and human consumption. They will be responsible for designing a feed blend for insects, and insect frass as fertilizer for the hydroponics in the aquaponics unit.

Otto Busses Vej 63 2450 Copenhagen NV | +45 6165 0577  
hej@buggingdenmark.dk | www.buggingdenmark.dk

**Fine Dining**  
**=**  
**ZERO WASTE**

Upcycling bio waste into a sustainable production of insects, fish and vegetables

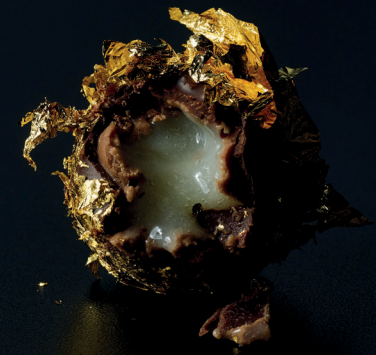


Photo by Søren Gammelmark



# The Biocircular Farm

The Biocircular Farm (BCF) is a food production ecosystem where only energy, food waste and water are necessary resources to produce sustainable microgreens, vegetables, fish and insects.

The BCF is an energy and water efficient solution, that supports the principles of circular economy (recycling of waste streams).

The BCF solution is a closed food production system that operates at the household or urban level, establishing a food production based on aquaponics and vertical farming.

The system consists of 40' shipping container with units for both insect farming and aquaponics.

## ZERO WASTE



Waste from the restaurant is used as feed for crickets



The crickets are used as feed for fish



Waste water from the fish unit is used to provide nutrients for vegetables and micro greens



Vegetables, micro greens, fish and insects are used at the restaurant.  
The waste goes back into the system



Crickets, fish, vegetables and micro greens are used at the restaurant

This project is funded by:

