



ECOTROPHELIA EUROPE

2021 STUDENTS INFORMATION MANUAL



SUMMARY

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SCHEDULE & key dates in 2021

15th July

31st July

31st July

1st October

24th October

15th July before 6 p.m.
(GMT+1)

National Federation provides both **Letter of Commitment** and **Registration Form** found on <https://eu.ecotrophelia.org/> → My Space/federation. The Organizing Committee will acknowledge receipt of the documents and will send an invoice referring to the registration fee (details in the Rules). The Participant application will be considered final and official when the registration fee is paid to the Organizing Committee by bank transfer.

31st July

National Federation sends the information on the national students' team participating in ECOTROPHELIA Europe 2021.

31st July before 6pm
(GMT+1)

Participating Team: submit the complete dossier to be found on <https://eu.ecotrophelia.org/> → My Space/Team Area including Establishment details, contact & logo, Team details, technical file, Product description and written presentation, Product photos (high definition) and a collective commitment signed by each member of the Team.

If for reasons of force majeure the Participating Team is unable to provide the information above mentioned by the stipulated deadline, the Participating Team must contact the Organizing Committee to arrange a new date.

1st October

Participating Team: send an extract of the Oral presentation (including software and font used) by electronic submission on https://eu.ecotrophelia.org And send by post at least 3 examples of the product packaging (see article 6.4 of the Rules).

24th October

Online ECOTROPHELIA Europe 2021 Competition followed by the Award Ceremony.

ORAL PRESENTATION - MEDIA

By October 1st

An extract of your presentation to the Judging Panel must be sent by electronic submission. This presentation will be tested/validated in order to anticipate any issue that could happen online during your presentation.

The presentation must be sent in pdf format.

Please submit your presentation **and** (free) source fonts:

<https://eu.ecotrophelia.org/> → MY SPACE/TEAM AREA



If you have any issue to submit it. Please, contact the organizing committee.

PACKAGING SAMPLES

By October 1st

Each team must send at least 3 (three) examples of the product's packaging to the Organizing Committee, which will be used for display during the ECOTROPHELIA Europe competition.

For those teams who provide a transparent packaging, it is requested that the packaging is sent with the product inside. If the product is not stable enough to stay unchanged at room temperature until the end of the competition (meaning at least 1 month), a stable model similar to the final product should be included inside.

The samples shall be sent to the following address:

ECOTROPHELIA Europe Organizing Committee
EEIG ECOTROPHELIA EUROPE
ANIA – 9 boulevard Malesherbes
75008 PARIS - FRANCE

Considering the importance of the space, attention must be paid to the samples' quality: all packaging should reflect a **professional high quality**.

Any samples with low quality will not be exposed.



ECOTROPHELIA EUROPE 2021

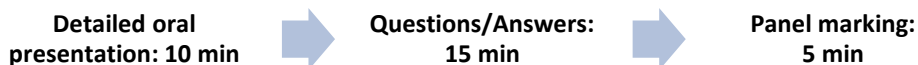
13 COMPETING COUNTRIES:

| | | | |
|----------------|----------|---------|-----------------|
| Belgium | Croatia | Denmark | France |
| Germany | Greece | Iceland | Portugal |
| Serbia | Slovenia | Spain | The Netherlands |
| United Kingdom | | | |

SUNDAY 24th OCTOBER

Presentation in English - 30 minutes per team

According to the timetable established by ECOTROPHELIA



| | |
|---------------|---|
| 09:30 | Connection to the platform |
| 09:45 – 10:15 | Panel members welcome & assembly |
| 10:15 - 12:40 | Student project presentations Q&A session 5 Teams |
| 12:40 – 13:15 | Pause |
| 13:15 - 15:10 | Student project presentations Q&A session 4 Teams |
| 15:10 – 15:30 | Pause |
| 15:30 - 17:25 | Student project presentations Q&A session 4 Teams |
| 17:35 – 18:00 | Final panel deliberation session |
| 18:00 | Award Ceremony |



SUNDAY 24TH OCTOBER 2021

| | | |
|-----------------------|--|--|
| 9:45 | Panel assembly | |
| 10:15 10:40 | 01- PORTUGAL <i>Biscuit & cake</i> | Baguitas Crispy cookie with grape pomace flour, honey and nuts, with a high fiber content. Universidade Lusófona de Humanidades e Tecnologias- Associação Integralar - Intervenção de Excelência no sector alimentar / PortugalFoods |
| 10:45 11:10 | 02- GERMANY <i>Biscuit & cake, Bread and pastry, Breakfast, Chocolate & candy, Dessert</i> | Tresties Sweet snack balls made from fruit pomace with a creamy nutbutter core. Low in sugar & plastic free. Technische Universität Berlin - FEI, Research Association of the German Food Industry |
| 11:15 11:40 | 03- SLOVENIA <i>Milk product</i> | PINJA Fermented buttermilk with fruit on the bottom and muesli, with added vitamins and minerals. Biotechnical faculty, University of Ljubljana - CCIS – CAFÉ, Chamber of Commerce and Industry of Slovenia Chamber of Agricultural and Food Enterprises |
| 11:45 12:10 | 04- DENMARK <i>Ready-cooked meal</i> | Tempty Healthy, Tasty and Sustainable. Unique mycelium-based meat alternative with a tempting texture! Denmark Technical University - National Food Institute DTU Food |
| 12:15 12:40 | 05- FRANCE <i>Butter & margarine, Cooking aid, Spreadable</i> | Butternot The fat-free and vegetable-based alternative to butter and margarine, for toasts and preparations. ENSAIA-UL - Ecole Nationale Supérieure d'Agronomie et d'Industries Alimentaires de l'Université de Lorraine - ENSAD - École Nationale Supérieure d'Art et de Design – FMA-UHA - Faculté de Marketing et d'Agrosciences de l'Université de Haute Alsace – ANIA, Association Nationale des Industries Alimentaires |
| 12:40 | Pause | |
| 13:15 13:40 | 06- UK <i>Dessert, Drink</i> | Libero Non-alcoholic Arabica coffee "liqueur" with rich chocolatey notes, botanicals and foaming ability. University of Nottingham - Campden BRI & IFST, Institute of Food Science & Technology |
| 13:45 14:10 | 07- SERBIA <i>Dessert, Ice cream & sorbet, Milk product</i> | Ice Biotic Probiotic goat's milk ice cream with Lactoplantibacillus plantarum 299v, apple fibres and inulin. Faculty of Agriculture, University of Belgrade - SAFT, Serbian Association of Food Technologists |
| 14:15 14:40 | 08- ICELAND <i>Breakfast, Ready-cooked meal</i> | Aurora Aurora is an Oat yogurt with blue spirulina, granola and dried berries. It is the perfect breakfast. University of Natural Resources and Life Science, VI- SI, Federation of Icelandic Industries |
| 14:45 15:10 | 09- GREECE <i>Biscuit & cake, Bread and pastry</i> | NUTRI-salad bars A savory bar inspired by the Mediterranean diet, offering a new taste experience! National Technical University of Athens - SEVT, Federation of Hellenic Food Industries |
| 15:10 | Pause | |
| 15:30 15:55 | 10- BELGIUM <i>Breakfast</i> | Barry Barry is a 100% allergen-free, crunchy, healthy and tasty bar suitable as a complete breakfast. KU Leuven - FEVIA, Federation of the Belgian Food Industry |
| 16:00 16:25 | 11- SPAIN <i>Dessert, Ice cream & sorbet</i> | Karobia High fiber, carob and orange vegan ice cream. Valencia Polytechnic University - FIAB, Spanish Food and Drink Federation |
| 16:30 16:55 | 12- CROATIA <i>Biscuit & cake, Bread and pastry, Dessert, Nutraceutical</i> | Zdravko Functional cake with the addition of potato skin flour and a fig and carob filling rich in fiber. Faculty of Food Technology and Biotechnology, University of Zagreb - HDPBN, Croatian Association of Food Technologist, Biotechnologist and Nutritionists at Faculty of Food Technology and Biotechnology |
| 17:00 17:25 | 13- THE NETHERLANDS <i>Dessert, Ice cream & sorbet</i> | ÆERT ÆERT is a yellow pea milk ice cream. The flavors are Au Naturel, Tropical Breezy, and Caffeelicious. Aeres University of Applied Sciences - TKI Agri&Food |

The final presentation must be sent to the Organizing Committee on October 1st at the latest. If you decide to modify it after this date, you must directly contact the Organizing Committee.

We want you to send a **pdf version** of your presentation. As it is the best for the studio and ppt format is not supported.

During your oral presentation, someone in the studio will be in charge of scrolling the slides each time you mention “next” during your presentation.

Before the competition:

You will be contacted by the studio to test your equipment and your presentation.

The testing session must be realized in the same room, with the same equipment as the day of the competition!

They will start contacting you from Monday 11th October. (They have your team leader’s phone number, email address and Skype user)

Connection:

You will be connected via Skype during the competition.

- It is required that you are connected via the **Skype application on the smartphone**, not on your computer. If you don’t have it on your smartphone, download the app! Why on your smartphone? We are recording a TV show then we are demanding on the image quality on the screen. Your smartphone gives a definitely better image quality than your computer’s camera!
- It is required that you have **earphones with a microphone!** Why earphones with a microphone? Here again, we are recording a TV show and the sound will be definitely better with earphones and microphone!

Look at the Skype tutorial!

We highly recommend one speaker for the presentation only!

The day of the competition:

The recording studio will call you few minutes before you pass (see at the order of presentation). You must be ready when they call you!

You should not follow the YouTube Live when you are passing, only via Skype! Then do not forget to disconnect YouTube before they call you!

TASTING

There will be no tasting session.

Do not hesitate to describe your product during your presentation.

WHO ARE THE JUDGES

Each National Food Federation presenting a team in the competition appoints a National Judge, a person recognized for his reputation, independence and skills.

Christoph Hartmann - Academic Alliances and Expertise Development Lead at Nestlé Research Center – will be the president of the jury.

THEIR MISSION

Assign from the projects presented:

1. The Gold, Silver and Bronze Awards
2. The Communication Strategy Award

WHEN

The Jury will be connected via Zoom. Some jury members could be on the TV set.



HOW MUCH TIME

The presentations are in **ENGLISH** and take **25 minutes: 10 minutes presenting the project and 10 minutes for questions and answers.**

Please note!

The Jury will take the following into account:

- ✓ Form (ability to persuade, quality of presentation media, oral expression and uniformity of the group)
- ✓ Content (synthesis, critical analysis)
- ✓ Packaging (prototype to present)
- ✓ The key issues fulfillment (see annex in the rules)

Although some originality can be accepted it is recommended to keep the presentations professional and limit any "theatrics."

RESULTS

The Award Ceremony will take place on **24th October, at 6:00 pm.**

Announcement of the Winners Award Ceremony

ECOTROPHELIA Europe 2021
4 prizes to stimulate eco-innovative imagination
A total of 9500€ in prizes

3 TROPHIES



ECOTROPHELIA EUROPE COMMUNICATION STRATEGY AWARD

Awarded by the EEIG
Award: 500 €

Each student whose team project receives a prize may claim the distinction and will receive payment calculated on the amount of the prize in proportion to the number of students in the team (cf. signing collective letter).

The prize money will be paid by bank transfer to the bank accounts indicated by participants in the registration dossier.

Please check that all bank details are correct to ensure that the bank transfers are not rejected.

After the competition...

Expenses will be reimbursed as per the **ECOTROPHELIA Europe 2021 Rules, Article 8**. Please read this article carefully before sending back the Expenses form.

The Team Expenses form (Excel file) should be downloaded from your private space in <https://eu.ecotrophelia.org/> → MY SPACE → TEAM AREA.

All expenses must be submitted by 6th November 2021 AT THE LATEST
And the originals must be sent to the following address:

EEIG ECOTROPHELIA EUROPE
ANIA – 9 boulevard Malesherbes
75008 PARIS - FRANCE

PLEASE NOTE:

NO EXPENSES WILL BE TAKEN INTO ACCOUNT AFTER THE DEADLINE
NO EXPENSES WILL BE TAKEN INTO ACCOUNT WITHOUT AN ORIGINAL RECEIPT
CREDIT CARD RECEIPTS ARE NOT SUITABLE FOR REFUND



Flashback

Who will succeed the 2020 winners?



Gold Prize to Portugal

With **OrangeBeeeee**, a fermented aquafaba & yacon preparation with a layer of orange peels jam, sprinkled with bee pollen.



Silver Prize to Greece

With **O-live**, an eco breadstick with olive flour and 5 different fillings of 100% Greek fruits & veggies.



Bronze Prize to Iceland

With **Frosti**, an organic lactose-free Icelandic skyr flakes - Viking food with an innovative twist!



Communication Strategy prize to Slovenia

With **Heijus**, a 100% unfiltered apple juice with added super herbs (lemongrass, matcha, peppermint, ...).



Any questions? Contact us



Address: EEIG ECOTROPHELIA EUROPE
ANIA – 9 boulevard Malesherbes – 75008 PARIS
FRANCE
Tel.: +33 662 584 674
e-mail: contact@ecotrophelia.eu

Find ECOTROPHELIA on the web

<https://eu.ecotrophelia.org/>

Youtube

<https://www.youtube.com/channel/UCLAxoJKg8yjbmanXes3S3Q>

Live replay - ECOTROPHELIA EUROPE 2020

https://youtu.be/MGgFi_pLAYQ

Follow ECOTROPHELIA EUROPE on social networks



We have a new Facebook and Instagram page dedicated to ECOTROPHELIA Europe. Do not hesitate to follow and share! You will see your products!

ARTICLE 15 - AMENDMENTS – CANCELLATION – extract from 2021 Rules

The Organizing Committee reserves the right to amend, postpone or cancel the competition or to change the dates and conditions, if circumstances beyond their control require them to do so, without incurring liability.