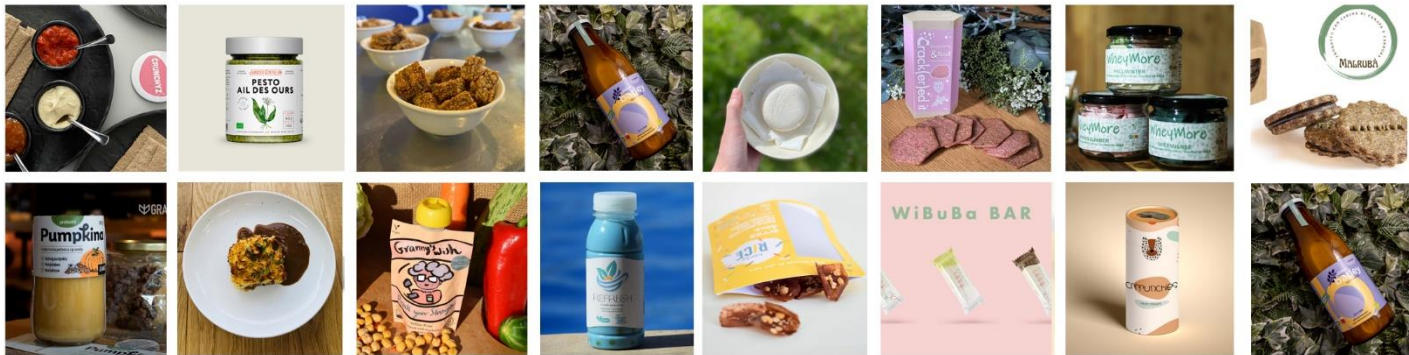




# ECOTROPHELIA EUROPE

## 2022 STUDENTS INFORMATION MANUAL



## SUMMARY

---

Contents	Page
Schedule and key dates 2022	3
Oral presentation - media	4
Packaging Samples	5
2022 Presentation Program	6
2022 Presentation Order	8
Oral Presentation	10
The Jury	11
Award Ceremony	12
After the competition	13
Flashback 2021	14
Contacts	15



## SCHEDULE & key dates in 2022

15<sup>th</sup> July

15<sup>th</sup> July

1<sup>st</sup> October

16-17<sup>th</sup> October

15<sup>th</sup> 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. National Federation sends the information on the national students' team participating in ECOTROPHELIA Europe 2022.

15<sup>th</sup> 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, Team material, 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.

1<sup>st</sup> October

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

16-17<sup>th</sup> October

ECOTROPHELIA Europe 2022 Competition and Award Ceremony.

## ORAL PRESENTATION - MEDIA

By October 1<sup>st</sup>

**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 1<sup>st</sup>**

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

If, by October 1st 2022, the Organizing Committee did not receive your packaging with stable or factice products, your product will not be display at the SIAL.

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 2022

### 15 COMPETING TEAMS:

Belgium	Croatia	Denmark	France
Germany	Greece	Iceland	Italy
Portugal	Serbia	Slovenia	Spain
The Netherlands	United Kingdom	Pangea Team	

### SUNDAY 16<sup>th</sup> OCTOBER

<b>09:00 - 12:00</b>	<i>SIAL PARIS</i>	<b>Registration of the 15 teams</b>
<b>12:00</b>	<i>SIAL PARIS</i>	<b>Welcome of the jury members + lunch</b>
<b>13:30 - 15:10</b>	<i>SIAL PARIS</i>	<b>Student project presentations Q&amp;A session</b> 4 Teams

#### Presentation in English – 25 minutes per team

- Oral presentation..... 10 min
- Q&A ..... 10 min
- Panel marking..... 5 min

<b>15:10 – 15:30</b>	<i>SIAL PARIS</i>	<b>Pause</b>
<b>15:30 - 17:10</b>	<i>SIAL PARIS</i>	<b>Student project presentations Q&amp;A session</b> 4 Teams



### MONDAY 17<sup>th</sup> OCTOBER

<b>8:15</b>	<i>SIAL PARIS</i>	<b>Panel members assembly</b>
<b>8:30 - 10:10</b>	<i>SIAL PARIS</i>	<b>Student project presentations Q&amp;A session</b> 4 Teams
<b>Presentation in English – 25 minutes per team</b>		
<ul style="list-style-type: none"><li>• Oral presentation.....10 min</li><li>• Q&amp;A ..... 10 min</li><li>• Panel marking.....5 min</li></ul>		
<b>10:10 – 10:30</b>	<i>SIAL PARIS</i>	<b>Pause</b>
<b>10:30 - 11:45</b>	<i>SIAL PARIS</i>	<b>Student project presentations Q&amp;A session</b> 3 Teams
<b>11:45</b>	<i>SIAL PARIS</i>	<b>Final panel deliberation session</b>
<b>12:15</b>	<i>SIAL PARIS</i>	<b>Cocktail buffet</b>
<b>14:00 – 14:45</b>	<i>SIAL PARIS</i>	<b>Awarding ceremony</b>
<b>16:30 – 18:00</b>	<i>SIAL PARIS</i>	<b>Presentation of the winners at SIAL Talks (only for the winners and members of the jury)</b>

**Your contact for organisational issues: Marine Lonjou: +33 662 584 674**

**2022 PRESENTATION ORDER**

<b>SUNDAY 16<sup>TH</sup> OCTOBER 2022</b>		
<b>13:30</b>	<b>Start of the event</b>	
<b>13:30</b> 13:55	<b>SLOVENIA</b> Biscuit & cake, Nutraceutical	<b>WiBuBa bar</b> WiBuBa bars - nutritional support for conception, pregnancy and breastfeeding from natural sources <a href="#">Biotechnical faculty, University from Ljubljana</a>
<b>13:55</b> 14:20	<b>THE NETHERLANDS</b> Side dish	<b>Totally Nuts</b> Totally Nuts is the first plant-based "feta" alternative that is made from upcycled almonds. <a href="#">Maastricht University</a>
<b>14:20</b> 14:45	<b>GERMANY</b> Breakfast, Drink	<b>Golden Barley</b> Barley-based milk alternative made from brewer's spent grain <a href="#">Technische Universität Berlin</a>
<b>14:45</b> 15:10	<b>ICELAND</b> Ready-cooked meal, Sauce & gravy, Side dish	<b>Volcanic Shepherd's Pie</b> A vegetarian shepherd's pie ready meal with a side of mushroom gravy. <a href="#">University of Iceland</a>
<b>15:10</b>	<b>20 minutes break</b>	
<b>15:30</b> 15:55	<b>CROATIA</b> Breakfast, Dessert, Ready-cooked meal	<b>Pumpkina</b> Fermented buckwheat based product with the addition of pumpkin and granola <a href="#">Faculty of Food Technology and Biotechnology, University of Zagreb</a>
<b>15:55</b> 16:20	<b>FRANCE</b> Sauce & gravy	<b>Sauces Papillon</b> The first brand making fresh sauces changing throughout the year with seasonable vegetables. <a href="#">Institut Agro Montpellier</a>
<b>16:20</b> 16:45	<b>DENMARK</b> Biscuit & cake, Ready-cooked meal	<b>Crrrunchies</b> Crrrunchies fava crackers, a tasty and sustainable to-go snack that supports kids' nutrition. <a href="#">Technical University of Denmark, National Institute for Food</a>
<b>16:45</b> 17:10	<b>PANGEA</b> Drink	<b>REFRESH</b> "REFRESH" is a beverage made from tiger nuts, spirulina, peppermint, and orange peel alginate bubble <a href="#">Institut Agro Montpellier, AgroParisTech, University of Ljubljana, Agricultural University of Athens, Polytechnic University of Valencia, University of Natural Resources and Life Sciences</a>



**2022 PRESENTATION ORDER**

<b>MONDAY 17<sup>TH</sup> OCTOBER 2022</b>		
<b>8:30</b>	<b>Start of the event</b>	
<b>8:30</b> 8:55	<b>ITALY</b> Biscuit & cake, Bread and pastry	<b>MALRUBÀ</b> "Malrubà", a biscuit dedicated to those who want to enjoy a delicious and healthy moment!! <a href="#">ITS Agroalimentare Piemonte</a>
<b>8:55</b> 9:20	<b>SPAIN</b> Meat product, Ready-cooked meal	<b>Torreznos Vegguiss</b> Snack made from texturized pea protein, which is subjected to various treatments. <a href="#">Campus La Yutera and TecnoCampus Mataró-Maresme</a>
<b>9:20</b> 9:45	<b>UK</b> Biscuit & cake, Bread and pastry	<b>Crack(er)ed it</b> Fruit and oat crackers, made using strawberries, raspberries and blackberries with herbs and spices. <a href="#">University of Nottingham</a>
<b>9:45</b> 10:10	<b>GREECE</b> Drink	<b>Granny's Wish</b> "Granny's Wish" is a highly nutritious shot made solely of legumes and vegetables with double use. <a href="#">Agricultural University of Athens</a>
<b>10:10</b>	<b>20 minutes break</b>	
<b>10:30</b> 10:55	<b>BELGIUM</b> Egg based, Milk product, Ready-cooked meal, Sauce & gravy, Spreadable	<b>WheyMore</b> WheyMore is a vegetarian sandwich spread, dip or sauce. It's sustainable and counters food waste. <a href="#">Thomas More Hogeschool</a>
<b>10:55</b> 11:20	<b>PORTUGAL</b> Breakfast, Dessert, Nutraceutical	<b>Handy Rice</b> Handy Rice is a sweet dehydrated snack, made of brown rice and yacon, a source of fiber. <a href="#">University of Aveiro and University of Coimbra</a>
<b>11:20</b> 11:45	<b>SERBIA</b> Biscuit & cake, Bread and pastry	<b>Beetscuits</b> Extruded organic snack product made of gluten-free wholegrain cereals, beetroot pomace and ginger. <a href="#">Academy of Applied Studies Belgrade</a>



## ORAL PRESENTATION

A PC (Windows), a projector, a powerful sound system and a wide screen will be available for all team presentations.

Two cordless microphones and a remote controller will also be provided.

You are requested to bring your final presentation with you; as a back-up, in case of any failure, we recommend you also bring a pdf version of 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.

### THEIR MISSION

Designate from the projects presented:

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

### WHEN

The Jury will take place over two half days, on 16<sup>th</sup> October afternoon and 17<sup>th</sup> October morning.

The detailed presentations timetable will be provided on the website <https://eu.ecotrophelia.org/> several weeks prior the competition



### 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)
- ✓Tasting (take care with the presentation of the product ).
- ✓The key issues fulfillment (see annex in the rules)
- ✓The entrepreneurship spirit

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

### TASTING

The jury will taste your product during the oral presentation.

You will need to prepare your products on plates (you may possibly want to plan decorative elements).

Please inform the Organisation if you need help to serve the members of the Jury.



### RESULTS

The Award Ceremony will take place on **17<sup>th</sup> October afternoon**



# ECOTROPHELIA EUROPE

## Announcement of the Winners Award Ceremony

ECOTROPHELIA Europe 2022  
4 prizes to stimulate eco-innovative imagination  
A total of **10 000€** in prizes



### ECOTROPHELIA EUROPE GOLD

Award : 4000 €

### ECOTROPHELIA EUROPE SILVER

Award : 3000 €

### ECOTROPHELIA EUROPE BRONZE

Award : 2000 €

### ECOTROPHELIA EUROPE COMMUNICATION STRATEGY AWARD

Awarded by the EEIG

Award : 500 €

### ECOTROPHELIA EUROPE ENTREPRENEURIAL 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 2022 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 7<sup>th</sup> November 2022 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**







# ECOTROPHELIA EUROPE

## Flashback

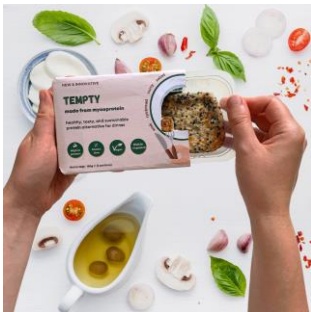
### Who succeeded the 2021 winners ?



#### Gold

##### Tempty - Denmark

Healthy, Tasty and Sustainable.  
Unique mycelium-based meat  
alternative with a tempting texture!



#### Silver ex-æquo

##### NUTRI-salad bars - Greece

A savory bar inspired by the  
Mediterranean diet, offering a new  
taste experience!



#### Europe Special Marketing Award

##### Libero - United Kingdom

Non-alcoholic Arabica coffee "liqueur"  
with rich chocolatey notes, botanicals  
and foaming ability.



#### Butternut - France

The fat-free and vegetable-based  
alternative to butter and margarine, for  
toasts and preparations



**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](mailto:contact@ecotrophelia.eu)

### **Find ECOTROPHELIA on the web**

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

### **Youtube**

[https://www.youtube.com/channel/UCLAxoJKg8yjbmAnXes3S3](https://www.youtube.com/channel/UCLAxoJKg8yjbmAnXes3S3Q)

[Q](#)

Live replay - ECOTROPHELIA EUROPE 2020

[https://youtu.be/MGgFi\\_pLAYQ](https://youtu.be/MGgFi_pLAYQ)

### **Follow ECOTROPHELIA EUROPE on social networks**

