

ECOTROPHELIA, Food Innovation Lab
Creativity, sharing & passion
The future of food innovation continues to be shaped

ECOTROPHELIA Europe 2022 @SIALParis, big winners for a healthier and more sustainable food world

The 2022 edition of the ECOTROPHELIA Europe competition has just ended in the fabulous setting of SIAL Paris 2022. At the heart of the event, in the SIAL innovation area, with all the finalists from the different countries represented. SIAL Innovation Juniors by ECOTROPHELIA - the name of ECOTROPHELIA Europe's showcase at SIAL - will create the event throughout the fair, the most prestigious event on the Food Planet. Both to give wings to these start-ups and to inspire professionals, visitors and exhibitors alike.

SIAL Innovation Juniors by ECOTROPHELIA

15 finalists... or rather 14! In order of appearance before the jury: Slovenia, the Netherlands, Germany, Iceland, Croatia, France, Denmark, Italy, Spain, the UK, Greece, Belgium, Portugal and Serbia. In addition, for the first time, ECOTROPHELIA welcomed a transnational team; created in October 2021 thanks to the European project FEEDtheMIND - an online e-learning platform to enrich the skills of young graduates - this team was composed of 10 students from 6 universities and 5 countries: Austria, Spain, France, Greece and Slovenia.

Changing the world of food and inventing the plate of tomorrow

It was an exciting competition, very exciting this year, as the Chairman of the Jury, Bertrand Emond - Head of Membership & Training, Campden BRI UK, pointed out. A competition that captured, more than ever before, the boundless energy and creativity of the brightest and most enterprising students from the best European higher education institutions. Young people, all driven by the ambition to change the world of food and to invent the plate of tomorrow.

At the close of this edition, the plate of tomorrow is taking shape. It is practical, healthy and sustainable, but also original, without compromising on taste. It is a plate that gives back its letters of nobility to vegetables, and that is activist.

Just like the mantra of ECOTROPHELIA Europe 2022: **"Multiple crises that legitimize more than ever our mission and the passion that drives ECOTROPHELIA students: inventing a healthier and more sustainable food world to feed the whole planet, according to its resources and our budget"**.

The ECOTROPHELIA Europe 2022 Prize List



- **ECOTROPHELIA Europe Golden Award**
(endowment: 4 000 €): **SERBIA**
Beetscuits

Biscuits and cakes, breads and pastries - An organic gluten-free snack made from wholegrain, beetroot and ginger.
Academy of Applied Studies Belgrade – SAFT, The Association of Food Technologie

- **ECOTROPHELIA Europe Silver Award**
(endowment: 3 000 €): **PORTUGAL**



Handy Rice

Breakfast, dessert, nutraceutical - Handy Rice is a sweetened dehydrated snack made from brown rice and yacon, a source of fibre.
University of Coimbra, University of Aveiro – PortugalFoods



and pomace
Serbian



- **ECOTROPHELIA Europe Bronze Award (endowment: €2,000): DENMARK**

Crrunchies

Breakfast, dessert - Crrunchies, crispy crackers made with beans, an ingredient rich in protein, fibre and vitamin B3, a tasty take-away snack that promotes nutrition for children over 3.

Technical University of Denmark – National Food Institute DTU Food

- **Special prize "Communication Strategy" awarded by the EEIG ECOTROPHELIA EUROPE (endowment: 500 €): SLOVENIA**



WiBuBa bar

Biscuits and cakes, nutraceutical - WiBuBa bars are a set of three delicious granola bars that provide nutritional support to women from natural sources throughout the period of conception, pregnancy and breastfeeding of a baby.

BIOTECHNICAL FACULTY - University of Ljubljana

- **Special Entrepreneurship Prize awarded by ANIA for the European EntreCompFood project (endowment: 500 €): FRANCE**



Sauce Papillon

Sauces & juices - The leading brand of fresh sauces for starchy foods, available each season with the vegetables of the moment.

Institut Agro Montpellier – ANIA, Association Nationale des Industries Alimentaires

The Organising Committee of ECOTROPHELIA Europe is made up of the European Technology Platform Food For Life and the EEIG ECOTROPHELIA EUROPE.

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