

## **ECOTROPHELIA EUROPE at the SIAL - Paris Nord Villepinte France, Belgium and United- Kingdom win the Champions League for Food Innovation: Tomorrow's Food is on its way !**

Visionary food innovations that are tasty, sustainable, responsible and of high nutritional quality... ECOTROPHELIA Europe designs the consumer trends of tomorrow ! At the European Food Innovation Student Awards finals, held on 16<sup>th</sup> and 17<sup>th</sup> October 2016 as part of the SIAL in Paris, the jury, chaired by Mrs. Ariane ANDRES, Head of Academic Alliances, Nestlé Research Center (Lausanne), distinguished four particularly innovative products among the 15 finalists:

### **Prize winners of ECOTROPHELIA EUROPE 2016**

- **ECOTROPHELIA Europe Gold prize is awarded to France for "CarréLéon"** (culinary aid) : the natural and simple culinary aid that enhances your everyday dishes ! ENSAIA, École Nationale Supérieure d'Agronomie et des Industries Alimentaires de l'Université de Lorraine-Nancy receives a prize of 6,000 €.
- **ECOTROPHELIA Europe Silver prize is awarded to Belgium for "Specornoss"**, the innovation ice cream cone with a surprising speculoos flavor and crispiness. Université Libre de Bruxelles receives a prize of 4,000 €.
- **ECOTROPHELIA Europe Bronze prize is awarded to United Kingdom for "Från-Början"**, an all-natural, sustainable and indulgent non-dairy alternative to traditional ice cream. Nottingham Trent University receives a prize of 2,000 €.
- **The Special Innovation Award, funded by the Conseil Departmental de Vaucluse, is awarded to Germany for "Eatapple"**, an edible fruity drinking straw containing pomace, a by-product of the juice industry. Karlsruhe Institute of Technology (KIT), Institute of Process Engineering in Life Sciences receives a prize of 1,000 €.

Let us remember that the food innovations presented in ECOTROPHELIA Europe are designed by students from Universities in collaboration with National Food Federations. Strong trends emanating from the 2016 edition show an unprecedented valorization of food co-products, a strong representation of culinary aids and research for specific nutritional properties. Fifteen university teams competed this year: Belgium, Croatia, Denmark, France, Germany, Greece, Hungary, Iceland, Italy, the Netherlands, Romania, Serbia, Slovenia, Spain and the United Kingdom. ECOTROPHELIA is a pool of talent, skills and innovations for the food industry, an educational model for higher education in Europe. Since 2011 ECOTROPHELIA has motivated the organization of 75 national competitions, involving 550 universities and more than 3 000 students. Forty products from ECOTROPHELIA Europe have since been developed and marketed.



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