



16th/17th OCTOBER
2016

15 participating countries

Belgium
Croatia
Denmark
France
Germany
Greece
Hungary
Iceland
Italy
The Netherlands
Romania
Serbia
Slovenia
Spain
The United Kingdom

ECOTROPHELIA EUROPE

EUROPEAN FOOD INNOVATION STUDENT AWARDS

The future of food

INTERVIEWS



“ECOTROPHELIA has the ambition to promote entrepreneurship and competitiveness in the European food industry through the implementation of a training network of excellence in food innovation and by organizing national and European food innovation competitions the “Food Innovation Student Awards ”: a veritable incubator of ideas for the food industry.

ECOTROPHELIA has met the audacious challenge to mobilize and facilitate cooperation between the actors of Higher Education, Research and businesses to prepare the eco-friendly food products of tomorrow.

ECOTROPHELIA develops a culture of food innovation in European Universities and Colleges offering students a life-size laboratory for innovation by confronting them with a real situation. Equally it offers food companies a tremendous pool of consumption trends while meeting the challenges of the European Food and Nutrition sector, such as the transition towards sustainable nutrition.

To be successful, an innovation policy implies having qualified personnel, aware of the importance of innovation. ECOTROPHELIA facilitates the recruitment of young graduates trained in food innovation.”

« ECOTROPHELIA a l'ambition de promouvoir l'entrepreneuriat et la compétitivité dans le secteur alimentaire européen, par la mise en œuvre d'un réseau de formation d'excellence en innovation alimentaire et par l'organisation de concours nationaux et européens d'innovation alimentaire « Les Trophées Étudiants de l'Innovation Alimentaire » : véritable incubateur d'idées pour l'industrie alimentaire.

ECOTROPHELIA réussit l'audacieux pari de mobiliser et faciliter les coopérations entre les acteurs de l'Enseignement Supérieur, de la Recherche et des entreprises pour préparer les produits alimentaires écoresponsables de demain.

ECOTROPHELIA développe une véritable culture de l'innovation alimentaire au sein des Universités et Grandes Ecoles européennes en offrant aux étudiants un laboratoire d'innovation grandeur nature et en les confrontant à une situation réelle.

ECOTROPHELIA propose aux entreprises de l'agroalimentaire un formidable vivier des tendances de consommation tout en répondant aux enjeux de l'alimentation européenne tels que la transition vers des systèmes alimentaires durables.

Pour être couronnée de succès, une politique d'innovation implique de disposer de personnels qualifiés, sensibilisés à l'importance de l'innovation : ECOTROPHELIA facilite le recrutement de jeunes diplômés formés à l'innovation alimentaire.»

Ariane ANDRES

President Judging Panel Ecotrophelia Europe 2016
Head of Academic Alliances Nestlé Research Center

INTERVIEWS



“The Nestlé Research Center employs some of the brightest minds in nutrition science and technology, and we are committed to continuing to attract and retain new talent. Every year we take on more than 40 students who contribute to our mission to be the trusted innovation partner to all Nestlé businesses. Ecotrophelia Europe showcases European innovation in the food industry, so it's fitting that we should support it.”

« Le Centre de Recherche Nestlé emploie quelques-uns des esprits les plus brillants de la science de la nutrition et de la technologie, et nous sommes déterminés à continuer d'attirer et de retenir de nouveaux talents. Chaque année, nous accueillons plus de 40 étudiants qui contribuent à notre mission d'être le partenaire d'innovation de confiance pour toutes les entreprises Nestlé. ECOTROPHELIA Europe met en valeur l'innovation européenne dans l'industrie alimentaire, il est donc tout à fait approprié que nous le soutenions. »

Stefan PALZER

Head of the Nestlé Research Center



Good Food, Good Life

INTERVIEWS



"The food industry faces fundamental challenges including reducing our environmental impact, meeting growing global demand for food, producing more from less as pressure increases on resources, reformulating and creating new products to meet diet and health requirements. Using science and innovation effectively will be critical to survival and competitive advantage.

We must support efforts to unlock, nurture and drive innovation in the industry that helps us to meet these challenges.

Ecotrophelia is a fantastic platform and source of innovation and inspiration for the industry capitalising on the creativity and energy of our brightest and most enterprising food students supported by the best academic institutions."

« L'industrie agroalimentaire fait face à des défis fondamentaux: réduire notre impact sur l'environnement, satisfaire la demande croissante de denrées alimentaires, produire plus avec moins, reformuler et créer des nouveaux produits pour répondre aux changements des besoins alimentation/santé. L'utilisation effective et intelligente de la science et de l'innovation est essentielle à la survie et pour garder l'avantage concurrentiel.

Nous devons soutenir les efforts visant à catalyser, nourrir et stimuler l'innovation dans le secteur qui nous aide à répondre à ces défis.

ECOTROPHELIA est une plate-forme fantastique et une source d'innovation et d'inspiration pour l'industrie capitalisant sur la créativité et l'énergie de nos étudiants les plus brillants et les plus entreprenants soutenus par les meilleures institutions académiques. »

Bertrand EMOND

Head of Membership and Training
Campden BRI UK



INTERVIEWS

"ECOTROPHELIA is a great adventure, an adventure born in Avignon in Provence. The Chamber of Commerce and Industry of Vaucluse, with its partners and stakeholders in the food industry launched in 2000 the student food innovation awards for promoting excellence and innovation in this characteristic sector of our region. Given the success of this enterprise, ECOTROPHELIA exceeded its national framework and took on a European dimension in 2008.

ECOTROPHELIA continues its rapid growth.

Since 2011 ECOTROPHELIA Europe has motivated the organization of 90 national competitions, mobilized more than 500 universities and nearly 3,000 European students. It has also developed more than 350 products and associated 2,000 companies with the competitions.

This success is the result of extensive partnerships at local, national and European levels. The different players in this project have found a powerful complement to creating a dynamic structure to benefit the entire industry. ECOTROPHELIA is a major European melting pot of innovation and competitiveness in the food industry.

This clearly demonstrates how the local experience of a territory can feed the actions at European level and even become a reference. It is a point of pride for entrepreneurs in the Vaucluse who have invested their energy in promoting this sector. They are now recognized at the highest level of legitimacy and relevance for their work.

This is the meaning of the commitment of our Chamber of Commerce and Industry and our partners, all of whom I want to thank them sincerely for their support and loyalty."

« ECOTROPHELIA est une belle aventure ! Une aventure née à Avignon en Provence. La Chambre de Commerce et d'Industrie de Vaucluse, avec ses partenaires et avec les acteurs de la filière professionnelle, a lancé en 2000 les trophées étudiants d'innovation alimentaire pour promouvoir l'excellence et l'innovation dans ce secteur d'activité si caractéristique de notre région.

Face au succès de cette entreprise, ECOTROPHELIA a dépassé son cadre national et a pris une dimension européenne dès 2008.

ECOTROPHELIA continue sa croissance rapide.

Depuis 2011 ECOTROPHELIA Europe a motivé l'organisation de 90 compétitions nationales, mobilisé plus de 500 universités et près de 3 000 étudiants européens ainsi que l'élaboration de plus de 350 produits et 2000 entreprises qui furent associées aux compétitions.

Cette réussite est le fruit de larges partenariats au niveau local, national et européen. Les différents acteurs ont trouvé une belle complémentarité pour créer une dynamique structurante et bénéfique à toute la filière. ECOTROPHELIA est un rendez-vous européen majeur de l'innovation et de la compétitivité des entreprises agroalimentaires.

C'est dire combien l'expérience locale d'un territoire peut nourrir les actions au niveau européen et même devenir une référence. C'est une fierté pour les entrepreneurs de Vaucluse qui ont déployé leur énergie pour promouvoir cette filière. Ils voient aujourd'hui reconnus au plus haut niveau la légitimité et l'intérêt de leur action.

C'est tout le sens de l'engagement de notre Chambre de Commerce et d'Industrie et de nos partenaires, que je tiens à remercier pour leur soutien et leur fidélité. »



François MARIANI

President of the Chamber of Commerce
and Industry of Vaucluse

SIAL ACTU 2016



“SIAL Paris: the sector’s greatest source of inspiration and innovation!

Look Deeper: that is our international promise. It is our pledge to help businesses in our sector better understand international food markets and trends, to develop and perpetuate their competitive edge.

For the most part, this competitive edge relies on better anticipation of consumer expectations and on innovation. More than 50 years of showcasing innovations from companies in this sector have made our trade shows and SIAL Paris in particular a global, vibrant, trend-setting environment for developing and sustaining competitiveness.

Our commitment also means supporting students in the ECOTROPHELIA competition in France and throughout Europe, as these students are designing the future of our food.

Innovation at SIAL Paris can be seen on the stands of some 7,000 companies attending this year, and also in the winners of the ECOTROPHELIA Europe Prizes on Monday 17th October from 2pm in the mezzanine of Hall 4 and on the Business France stand under the Creative France banner.

See you at Paris Nord Villepinte Exhibition Centre from 16th to 20th October 2016 and discover food trends for today and tomorrow. Be inspired!”

« SIAL Paris la plus grande source d’inspiration et d’innovations du secteur !

Look deeper, Voir plus loin, c’est notre promesse internationale, notre conviction pour permettre aux entreprises du secteur de mieux comprendre le marché et les tendances du secteur de l’alimentation mondiale pour développer et pérenniser leur compétitivité.

Cette compétitivité repose essentiellement sur une meilleure anticipation des attentes consommateurs et sur l’innovation, et notre engagement depuis plus de 50 ans à mettre en lumière les innovations des entreprises du secteur fait de nos salons et en particulier de SIAL Paris un cahier de tendances mondiale vivant à la disposition des acheteurs, des restaurateurs, des industriels...

Notre engagement passe aussi par le soutien des étudiants qui participent au concours ECOTROPHELIA en France et en Europe, car ces derniers conçoivent le futur de notre alimentation.

L’innovation sur SIAL Paris chacun pourra la retrouver sur les stands des quelques 7 000 entreprises présentes cette année, et aussi en découvrant les lauréats des Prix ECOTROPHELIA Europe, le lundi 17 octobre à partir de 14h30 en mezzanine du hall 4, et sur le stand Business France sous la bannière Creative France.

Rendez-vous du 16 au 20 octobre 2016 à Paris Nord Villepinte pour découvrir les tendances d’aujourd’hui et demain, et trouver l’inspiration. »



Nicolas TRENTESAUX
SIAL Network Director

Foodlab project description:

Foodlab is dedicated to the development of a new learning and teaching methodology and the related tools to improve the transversal competences of students and develop entrepreneurship spirit. Foodlab aims to develop innovation, particularly at startup and SME levels. It will facilitate the transfer of innovative projects by preparing:

- The company personnel to understand the challenges of innovation,
- Teachers / researchers to better understand all the industrial constraints,
- Students to understand the difficulties of getting new products onto the market and develop their entrepreneurial spirit.

The Foodlab e-learning platform will be beneficial for numerous kinds of users as followed:

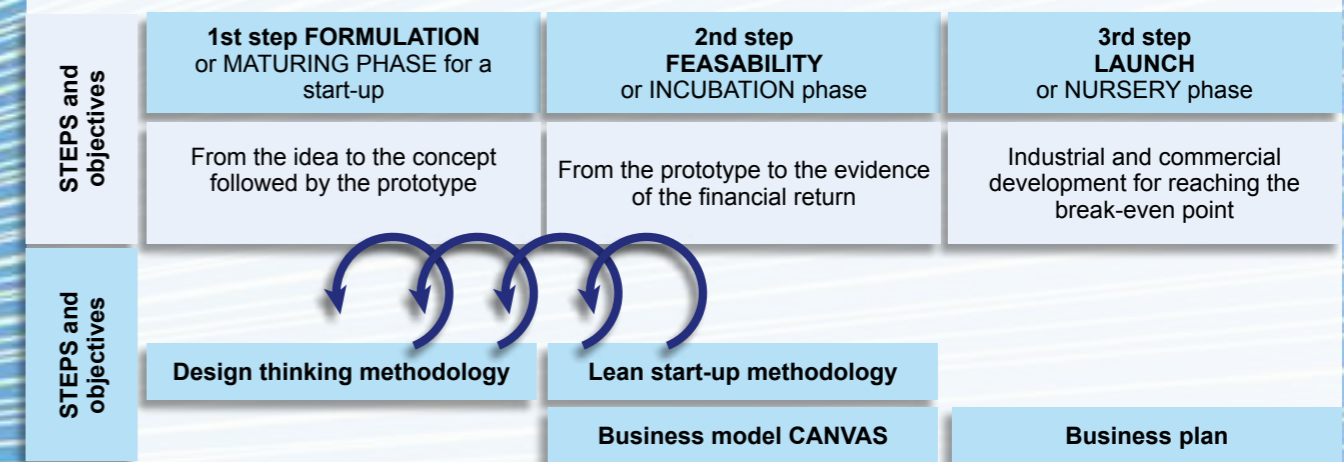
- **Students of HEIs** who will develop their projects in the framework of Ecotrophelia contest or other similar competitions,
- **Project leaders** who will build their startups,
- **Coaches** who will work in incubators and/or HEIs and teachers will refer to these tools for accompanying students and future entrepreneurs along their projects,
- **SMEs** who will improve their research and development process thanks this systemic approach.

The entrepreneurial approach:

The FOODLAB e-learning platform deals with **project management** for developing of a new business or activity around an innovative product thanks to an **entrepreneurial approach** (see scheme below).

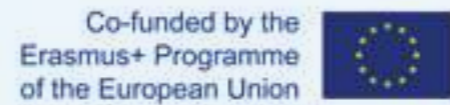
The aims of these pedagogical approaches are:

- To **alleviate the barriers between disciplines** thanks to a systemic approach,
- To **highlight flow dynamics of the management** of an innovative project,
- **Enhance autonomy of student** by auto-evaluation.



<https://foodlab-eu.com/>





IDEFI ECOTROPHELIA FOODLAB FOODSTA PARTNERSHIP

Food for Growth

Through the development of a training model addressed to technical profiles of the food sector, F4G intends to strengthen the relevance of Vocational Education and Training (VET) in the labour market. The aim is to create added value to products and a more dynamic market by improving communication skills of innovation incorporated into food products.

Despite the heightened consumer consciousness, information surrounding food is shaped by consumers, food firms, health authorities, academia and the media. This produces communicative divergences and the general public sometimes receives contradictory messages.

SMEs in Agro Food Sector, as strategic players deeply involved in their own communities and territories, are increasingly asked to be able to inform local communities and consumers about their products, decisions and activities. In this context it is of paramount importance for **SMEs to develop and acquire the key competences and skills in order to communicate with end users** through the new channels of social networks, blogs and technical media in order to provide appropriate information and enhance healthy choices.

This entails that technical profiles engaged in Agro Food SMEs – both those already employed and students and graduates at post secondary vocational education– are able to develop the right skills and competences and the interdisciplinary approach in order to deal with complex environments and customers' interests.

Food4G aims to build up and experiment a training model easily transferable to VET national systems in order to provide skilled and competent technical profiles, existing and future, engaged in Agro Food SMEs to

- **Increase key skills in the area of communication and responsibility** in Agro Food sector,
- **Increase strategies of innovations management process**, consumption analysis on the basis of reasonable expectations of the consumers, stakeholders and shareholders,
- Develop the **collaboration and integration with local policies** anticipating the SMEs capacity to interact with complex environments.

International conference

"The challenges of food innovation and business competitiveness in Europe: The key to success for university-business partnerships "

Whether French or European, the agri-food businesses all face the challenge of innovation to continue to create value in mature markets while being able to position themselves in developing markets; the capacity to innovate in an international environment is no longer an option, it is an obligation!

Today, more than ever, we cannot innovate alone: an innovative business must be open to its external environment, listening to the market and consumers, connected to research. This winning gamble mobilizes stakeholders in higher education, research and food industries to conceive and produce the eco-innovations of tomorrow.

To address these issues and share good practice, three European networks for Excellence in Training in Food Innovation in Europe have joined forces to organize an international conference during the SIAL in Paris on Tuesday October 18th 2016

- Food-STA aims to set up a European training center, serving the needs of the food industry and training organizations,
- FOODLAB works on spreading the culture of innovation and encourages entrepreneurship,
- IDEFI-ECOTROPHELIA leads a National and European network of higher education in food Eco-Innovation

To explore the conditions for success in Higher Education - Business Partnerships and to demonstrate how these innovative methods can meet the challenges of tomorrow, expert speakers from across Europe have been brought together. From the world of business, startups, universities, but also of incubation and project financing structures, they will share their vision and will cross their views (from start-ups to the global groups) on these new forms of win-win cooperation.

<https://foodinnovationstakes.com/>





REGULATION EXTRACTS

PRINCIPLES OF THE COMPETITION

ECOTROPHELIA has the ambition to promote entrepreneurship and competitiveness within the European food industry by implementing a training network of excellence in food innovation and the organization of national and European food innovation competitions "The Student Awards of Food Innovation" a real eye-opener for the food industry.

ECOTROPHELIA achieves the goal of bringing together students, teachers, researchers and professionals of the food sector in a network to think about tomorrow's eco-innovative food products.

ECOTROPHELIA Europe constitutes a life-size innovation laboratory for universities and students and a pedagogical model recognized by the European Commission. The competition offers a ground for fruitful exchanges between education and research sectors and the business world. For professionals from the food industries, ECOTROPHELIA is a great pool of talent, skill-sets and innovation.

PARTICIPANTS

The ECOTROPHELIA EUROPE competition is directed at any national organisation incorporated as a food association or national industry platform (regardless of the legal structure - association, company...) recognized by the ECOTROPHELIA EUROPE Organizing Committee. The national organiser is hereafter called "**the Participant**".

Are allowed to participate in the contest:

- National organisations from European Union Member states;
- National organisations from European countries not in the European Union;
- Non-European national organisations as associated countries, under the authorization of the Organizing Committee.

HOW THE TEAMS SHOULD BE MADE UP

A student team is made up of at least 2 (two) and no more than 10 (ten) students. Each student must be registered at a European state controlled or private higher education establishment or science or business school. Students who

are over 35 (thirty five) years old are not accepted.

Each student team must designate a "**Team Manager**" who will be the intermediary between the Organizing Committee and their team. He/she must be present at the ECOTROPHELIA EUROPE competition.

Organisation, running and supervision of the student team taking part in the competition is **the responsibility of the Participant**.

SPECIFICATIONS

The food product entered in the competition must meet all the criteria set out in the following official specifications, without the list of these criteria being drawn up in increasing or decreasing order of importance, hereafter the "official specifications".

The food product must:

- be fit for **human consumption** and aimed at consumers;
- **be marketable** in retail distribution or the restaurant and hotel sectors;
- **be innovative** in one or several aspects compared to food products already on the market. This innovation can come especially from the concept, and/or technology, and/or recipe, and/or packaging...;
- **take on board eco-innovation**, which could mean the basic ingredients (origin, organic or with low carbon footprint) and/or packaging (recyclable) and/or manufacturing process (energy saving, water recycling) and/or distribution-logistics (new channels or direct consumer sales), making it easier for all businesses in the food production chain to integrate the environmental dimension;
- **stand out** for its taste, nutritional or other qualities;
- be **reproducible for manufacturing** in a production unit based on technical specifications (ingredients, manufacturing process, cost price, business investment...);
- **be conform to relevant regulations** (processing, additives and ingredients, packaging, labelling, advertising standards, food safety...);
- be **commercially relevant** (suitable for a local and/or national and/or European market and meeting a demand, marketing plan, packaging, logistics...);
- show **global coherence** for all the criteria set out above.



JUDGING PANEL SELECTION PROCEDURES

To choose the competition winners and award prizes accordingly, a European judging panel will be formed, composed of representative figures from the food and distribution industry sector, members of the European Commission, an industrial representative from the national food industry and appointed by the Participant, as well as specialists in food innovation.

The European judging panel will assess the students' presentation in English and the products' taste qualities. During the selection process, each team will present their product in English; organize a tasting of the product and answer questions from the judging panel.

Each member of the judging panel will give a score for each project. The mark for each project is determined by the average of the marks given to each dossier by the members of the judging panel. The highest mark will go to the project, which the judging panel thinks best corresponds to the criteria set out in the specifications. The three winning projects will be the three that received the top three highest scores from the judging panel.

Prizes will be awarded in reverse order of scores. If two or more projects receive the same mark, a second mark will be given after further discussion of said projects by members of the judging panel.

If the projects concerned receive the same mark again, the best project will be decided by drawing lots. Each judging panel member shall be subject to the principle of impartiality inherent to the ECOTROPHELIA EUROPE competition. The industrial representative, judging panel member, appointed by each Participant to represent the national food industry, cannot judge the product presented by their own country's national team.

The judging panel's decisions are final and not subject to



appeal. The judging panel members are bound by secrecy. The minutes of the judging panel's decisions are held at the headquarters of the ECOTROPHELIA EUROPE Organizing Committee. The deliberation of the results and ranking of the teams will remain confidential.

Any confidential information submitted by the teams and identified as such by said teams as "Confidential," may not be disclosed or published without their express permission.

AWARDS

The competition has four prizes:

- ECOTROPHELIA EUROPE Gold Prize: €6000 (six thousand Euros)
- ECOTROPHELIA EUROPE Silver Prize: €4000 (four thousand Euros)
- ECOTROPHELIA EUROPE Bronze Prize: €2000 (two thousand Euros)
- ECOTROPHELIA EUROPE Jury's 'Coup de Cœur' for the Most Innovative Project Prize: €1000 (One thousand Euros - Awarded by the Department of Vaucluse)

The judging panel reserves the right to award, without appeal, a special distinction to a participating team whose file will present a particular original innovation.

The prizes will be paid by bank transfer to each student in the prize winning teams, who signed the collective agreement. They will each receive a sum equivalent to the pro rata amount of the overall prize awarded.

The winners accept the prizes in advance, which cannot be exchanged.

THE EUROPEAN FOOD AND DRINK INDUSTRY KEY FIGURES

Key figures of the national food industry Main figures of the sector	Turnover : billions €	Company export volume : billions €	Added value : billions €	Number of companies	Number of employees related to the food industry
Belguim	48,10	23,90	7,60	4 452	88 439
Croatia	4,95	1,35		1 800	38 500
Denmark	> 85	19,81		50 000	183 000
France	170,00	43,30	29,50	16 218	440 926
Germany	172,20	54,40		5 800	560 000
Greece	16,40	4,50	~4,00	1 600	72 000
Hungary	10,00	3,83	2,00	5 000	92 000
Iceland	3,13	1,93	0,97	1 900	17 900
Italy	132	28,9		6 850	385 000
The Netherlands	65 G Euros	30 G Euros	15 G Euros	4 000	100 000
Romania	15,32	6,11	2,57	73 000	197 500
Serbia	6,44		1,04	3 390	69 319
Slovenia	2,10	0,50	0,50	704	12 658
Spain	95	25,4	28	28 200	470 000
United Kingdom	102,3	16,00	27,30	6 620	400 000

JUDGING PANEL

5 OFFICIAL REPRESENTATIVES

Mrs. Ariane ANDRES
President of the Ecotrophelia 2016 Judging Panel
Head of Academic Alliances
Nestlé Research Center

Mr. Nicolas TRENTESAUX
SIAL Network Director
SIAL Group

Mr. Bertrand EMOND
Head of Membership &
Training
Campden BRI UK

Mr. Philippe GOETZMANN
Director of Institutional
Relations
Auchan Group

Mr. Michel COOMANS
Former Head of Unit Food
Industry
DG Enterprise, European
Commission (retd).

15 NATIONAL OFFICIAL REPRESENTATIVES

BELGIUM
Mr. Guy PATERNOSTER
Executive Director Raw
Materials
Tiense Suikerraffinaderij -
Raffinerie Tirlemontoise

CROATIA
Mrs. Draženka KOMES
Head of Laboratory for
Chemistry and Technology
of Carbohydrates and
Confectionery Products
Zagreb University

DENMARK
Mrs. Dorte WIENE
CEO
Aditus

FRANCE
Mr. Alain HUERTAS
Scientific director
Lesieur Company

GERMANY
Dr. Udo SPIEGEL
Head of Department:
Frozen Products/R&D/
Quality Management
Dr. August Oetker KG

GREECE
Dr. Dimitrios LADIKOS
Head of R& D YIOTIS
SAYIOTIS SA
Member of the Scientific
Committee of SEVT,
Member of the ETP Board
YIOTIS SAYIOTIS SA

HUNGARY
Ms. Katalin VIOLA
Development Engineer
Campden BRI
Magyarország Nonprofit Kft

ICELAND
**Mrs. Ragnheiður
HEDINSDOTTIR**
M.Sc. Food Scientist
Federation of Iceland
Industries

ITALY
Mr. Vito Giampiero GULLI
President
Generale Conserve SpA

THE NETHERLANDS
**Dr. Ir. C.D (Kees) DE
GOOIJER**
Director
TKI Agri & Food
ROMANIA
Mr. Cătălin BILBIE
Managing Director
EXPERGO Sensory
Research Bucharest
Representative Food for
Life Romania

SERBIA
Mr. Viktor NEDOVIĆ
President of the Serbian
Association of Food
Technologists
Coordinator of National
Technology Platform Food
for Life Serbia

SLOVENIA
Mrs. Darja JAMNIK
Head of Commercial
Department
MERCATOR-EMBA D.D

SPAIN
Dr. Sejal RAVJI
Global Research Director
The GB FOODS

UNITED KINGDOM
Pr. Maureen EDMONSON
President IFST
Institute of Food Science &
Technology

15 COMPETING PROJECTS



DESSERT
An innovative ice cream cone with surprising speculoos flavor and crispiness.

BELGIUM - Specornoos

- Université Libre de Bruxelles
- Federation of the Belgian Food Industry - FEVIA



CULINARY AID
Dried apple pomace for cooking and baking with high nutritious value.

DENMARK - Appleize

- Danmarks Tekniske Universitet
- National Food Institute - Technical University of Denmark - DTU



SNACKING
A highly nutritious biscuit sandwiched with freeze-dried vegetables and beta-glucan.

GERMANY - Eatapple

- Karlsruhe Institute of Technology (KIT), Institute of Process Engineering in Life Sciences
- Research Association of the German Food Industry - FEI



SNACKING
A healthy snack bar made from apple pomace, hibiscus and a pinch of tradition.

HUNGARY - Fitstick

- Szent István University - Faculty of Food Science
- Campden BRI Magyarország Nonprofit Kft. - CBHU



DESSERT
A fruit-milk dessert powder made with dried figs and yogurt, without added sugar and high in fiber.

CROATIA - YO-TO-GO

- Faculty of Food Technology and Biotechnology, University of Zagreb
- Croatian Association of Food Technologists, Biotechnologists and Nutritionists - HDPBN



CULINARY AID
The natural and simple culinary aid that enhances your everyday dishes!

FRANCE - CarréLéon

- ENSAIA - Ecole Nationale Supérieure d'Agronomie et des Industries Alimentaires de l'Université de Lorraine-Nancy
- Association Nationale des Industries Alimentaires - ANIA



SNACKING
A highly nutritious biscuit sandwiched with freeze-dried vegetables and beta-glucan.

GREECE - Veggie it

- Agricultural University of Athens
- Federation of Hellenic Food Industries - SEVT



SNACKING - BREAKFAST
Air popped barley - to be consumed as a nutritious and tasty snack or muesli.

ICELAND - Arctic Barley

- Iceland Academy of the Arts
- University of Iceland
- Federation of Icelandic Industries - SI

15 COMPETING PROJECTS



DESSERT
A powder mix for low-fat chocolate ice cream production, functionalized with cocoa bean shell.

ITALY - Chocoshell

- University of Turin - DISAFA
- Federalimentare Servizi S.r.l



APERITIF – SNACKING
Canned fish paste, enhanced with natural ingredients from Romanian forests.

ROMANIA - ForestROut

- Stefan cel Mare University of Suceava
- Romanian Association of Food Industry Professionals - ASIAR



DESSERT
A double taste ice-cream of buckwheat and sour milk, enriched with calcium from egg shells.

SLOVENIA - Ajdova dekl'ca

- University of Primorska, Faculty of Health Sciences
- Chamber of Commerce and Industry of Slovenia / Chamber of Agricultural and Food Enterprises - CCIS – CAFE



DESSERT
An all-natural, sustainable and indulgent non-dairy alternative to traditional ice cream.

UNITED KINGDOM - Från-Början

- Nottingham Trent University
- Institute of Food Science & Technology - IFST
- Campden BRI



APERITIF – SNACKING – CULINARY AID
A vegetable spread made from carrot leaves, rapeseed oil, pumpkin seeds and garlic.

THE NETHERLANDS - Green Leaves Spread

- Wageningen University and Research Centre
- TKI Agri&Food



SNACKING
A gluten-free cookie, rich in colour, aroma and dietary fibre, made from berry pomace.

SERBIA - My Berry Cookie

- Institute of Food sector and technologies in Novi Sad (FINS)
- Serbian Association of Food Technologists - SAFT



APERITIF – SNACKING
A jam-like spread made from black garlic and avocado seed extract.

SPAIN - Garlicado

- Universitat Autònoma de Barcelona
- Federación Española de Industrias de la Alimentación Y Bebidas - FIAB

BELGIUM



FEDERATION

Federation of the Belgian Food Industry - FEVIA

Address: Wetenschapstraat, 14 Rue de la Science
1040 Brussels
BELGIUM

☎: +32 2 550 17 40

Website: www.fevia.be

Contact Person: Kathou WAGEMANS, General Secretary

The food industry is Belgium's leading industrial sector. Food companies account for a significant proportion of industrial activity, creating direct and indirect employment for hundreds of thousands of people. As the Belgian food industry federation, FEVIA aims to promote the sustainable development of the sector by cooperating with all stakeholders. Its membership includes large companies and SMEs; local, small-scale producers and companies engaged in mass-production based on leading-edge technology. FEVIA also cooperates with 29 associations each of which represents a specific sector of the food industry.

With Food.be – Small country. Great food.

The sector highlights the quality, diversity and innovation of Belgian food across the world.

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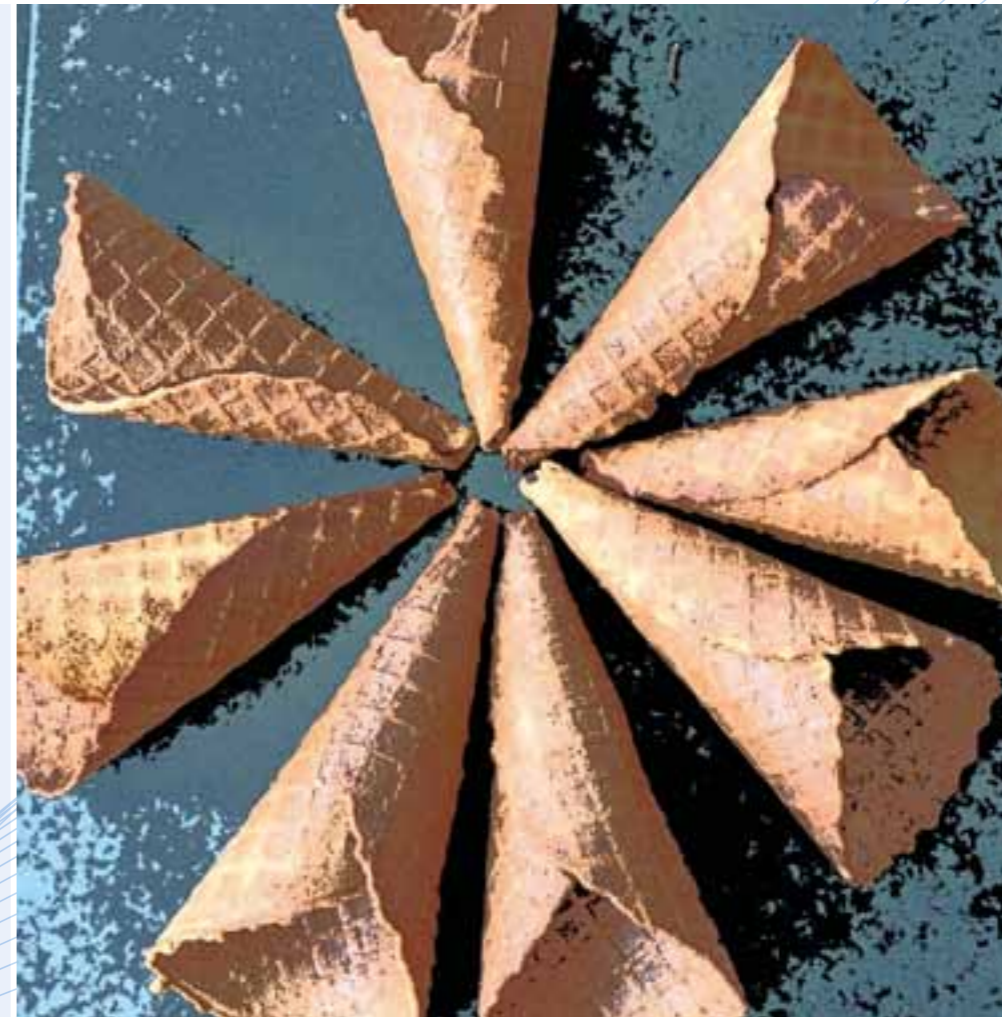
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Specornoos is an ice cream cone with a difference... innovative, eco-conscious and packed with taste and crunch. The main ingredient is flour from fresh, unsold bread that would otherwise be thrown away. We reverse the baking process to extract the original flour, an innovation that helps reduce needless food waste. The flour is then blended with speculoos biscuit spices, giving the cones a unique golden-brown colour. Specornoos cones are distinguished from others by their amazing crispiness and lower calorie content. Our cones are packed in single-wall corrugated cardboard boxes. These are recyclable, as is the plastic inner lining protecting the cones from humidity. This efficient packaging and the addition of magnesium carbonate allows the cones to be preserved for up to a year. Specornoos cones are produced industrially to ensure consistency in taste, shape and colour. They are intended for ice cream vendors and are packed in standard 150-unit boxes commonly used by retailers (35 x 25 x 25 cm). Trade buyers can easily order our cones online. They can expect delivery within 5 working days. Express delivery can also be arranged at a small extra cost. Buyers can also collect orders direct at our factory. Specornoos is a quirky, original, crunchy and tasty fusion of two well-known products, the ice cream cone and the Belgian speculoos biscuit. It's also our contribution to the fight against the excessive, daily waste of bread.

Specornoos

The innovative ice cream cone with a surprising speculoos flavor and crispiness.



Team Presentation

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FEDERATION

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The Croatian Association of Food Technologists, Biotechnologists and Nutritionists is an association with the goal of linking Bachelors and Masters of Food Technology, Biotechnology and Nutrition Science at the Faculty of Food Technology and Biotechnology, University of Zagreb in order to develop and promote the profession, preserve the dignity of the profession and advocate interests of the profession. The Association's Programme is primarily focused on the research of employment possibilities; their influence on legal regulations; linking to related associations and non-government organisations internationally; popularising of profession through media and publishing of a Croatian Journal of Food Technology, Biotechnology and Nutrition. Every year, the Association is organizing several food events, such as national EcoTrophelia competitions and national professional meeting Functional Food in Croatia, and every second year, the Association is involved in the organization of International Congress of Food Technologists, Biotechnologists and Nutritionists.

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YO-TO-GO is a fruit-milk dessert powder with dried figs and yogurt that, due to its content and quick preparation, perfectly fits into the consumer's modern and rapid way of life. All that needs to be done is to mix the dessert powder with water and the dessert is ready for consumption! YO-TO-GO is a dessert characterized by its innovative but simple content composed by only three components: dried figs, yogurt and inulin. That is exactly what gives it the purity of flavour and ensures its natural aroma with the traditional note of dried fig. It is a dessert without added sugar, with low fat and sodium content; it is rich with dietary fibers from dried figs and inulin whose prebiotic effect improves function and the health of the gastrointestinal tract. This dessert contains high share of fruit and one meal ensures intake of four dried figs! Due to its practical packaging it is easy to find a place for YO-TO-GO in every bag or vending machine. Because of its long expiration date and the possibility to store it at room temperature, YO-TO-GO can be used after long periods of being stored and its multi-layer packaging completely protects it from external influences. YO-TO-GO is an ideal ally to take a break from our commitments in our accelerated everyday life. Thanks to its nutritive richness and quick preparation, YO-TO-GO represents the ideal and delicious snack that outstands with its quality in a sea of competition.

YO-TO-GO

YO-TO-GO, a fruit-milk dessert powder made with dried figs and yogurt, without added sugar and high in fiber.



Team Presentation

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DENMARK

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The National Food Institute researches and communicates sustainable and value-adding solutions in the areas of food and health for the benefit of society and industry. The institute's tasks are carried out in a unique interdisciplinary cooperation between the disciplines of nutrition, chemistry, toxicology, microbiology, epidemiology and technology. The vision is that the National Food Institute creates welfare for the future through research into food and health. The institute makes a difference by producing knowledge and technical solutions which: prevent disease and promote health, make it possible to feed the growing population, develop a sustainable food production.

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Freeze dried apple powder, which is loaded with fibre, antioxidants and natural flavour – this is Appleize. It is a fresh, novel nutraceutical that could be enjoyed in breakfast cereal, replace flour in bakeries, provide depth for your salsa sauce or just make the crepes you are bored of more healthy and appealing. The only limit is your imagination – use Appleize to thicken, sweeten, colour, make it crisp and fresh. The product development team from Technical University of Denmark creates unique Appleized recipes and presents them on social media – making it exciting and easy to eat healthy. However, it is not only consumers that are happy about Appleize; Mother Nature should be thankful as well. Raw material of Appleize, wet apple pomace (by-product of juice or cider production) that accounts for 25% of whole apple nowadays has very little use: some of it is fed to animals, but vast majority is simply dumped in the fields. Indeed, such waste of resources is not only an environmental concern, but a headache for beverage producers as well.

Appleize

Dried apple pomace for cooking and baking with high nutritious value.



Team Presentation

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FRANCE



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ANIA is the association representing the French Food Industry. First industrial sector in France with a turnover of 170 billion Euros in 2015, the food industry is considered as a flagship of our country in the world.

The 16,218 food companies (of which more than 98% are SMEs) employ almost 440,926 workers (first industrial employer in France).

ANIA represents 23 sub-sectors of the Food industry: processed meat products, dairies, soft drinks, ready to eat meals, snacks, canned foods...

Its mission is to promote the competitiveness of the food sector.

This is why ANIA's staff is dealing with all key issues for food companies: i.e. Food quality and safety, economic issues, sustainability and innovation...

The last two items are the reason why ECOTROPHELIA is seen as a real opportunity by French food companies.

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Smart ingredients for easy and rapid cooking, culinary aids are everywhere in today's meals. But not sure that these "magic" squares are good for our health! Most of the time they are made up largely of salt, monosodium glutamate, other E numbers and a very long list of ingredients. Our company, Délectable, aims to offer to its customer natural and simple products without reducing the pleasure at mealtimes. Opposite to all its competitors, with a clear and short list of ingredients CarréLéon is the alternative. Made with vegetables (until 67%) and cocoa butter only, it suits perfectly to today's demands. No worry about the fat, cocoa butter will replace it in any recipe you can imagine. Various uses are possible with just one bar; you can grate it over a salad, melt it as a simple sauce or add it to a cake preparation. And with its shelf-life of six months at ambient temperature there is no waste. CarréLéon is available in a range of 3 innovative and original recipes: - Beetroot, carrot, garlic: mixed with yogurt for a delicious dipping sauce! - Red pepper, tomato, basil: in a cake! - Leek, celery, cumin: simply melted as a sauce for fish! You can buy CarréLéon for only €2,99 at your local shop (Monoprix, Super U and Carrefour) alongside its competitors Maggi and Knorr. Thanks to its creative packaging in chocolate bar format and its unusual design, you can't miss it on the shelves! Do not wait any longer! With CarréLéon, express your creativity with tastier meals!

CarréLéon

The natural and simple culinary aid that enhances your everyday dishes!



Team Presentation

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The Research Association of the German Food Industry (FEI) is a non-profit, registered association supporting research projects in all fields of food science, food technology and nutritional science. Up today the FEI is the sole research association spanning almost all branches and disciplines of the food and drink industry in Germany. The FEI connects economy and science: It coordinates yearly about 100 cooperative research projects, organises scientific conferences and publishes different media for experts. 60 enterprises, 57 industrial branch associations and 120 research institutes are organised within the Research Association of the German Food Industry (FEI). The financing is provided by private funding (enterprises and industrial associations) and public funding (Federal Ministry of Economic Affairs and Energy).

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Eatapple – more taste, less waste With eatapple a novelty to the food market is introduced: eatapple combines sustainability with deliciousness and a healthy, whole new snacking experience. Eatapple is an edible drinking straw based on fruits that can be eaten during or after enjoying a beverage. It offers an alternative to ordinary plastic drinking straws and helps reducing plastic waste. But more than that eatapple itself is an exceptional example for intelligent upcycling. It uses raw materials that are non-usable by-products of the food industry – pomace, a by-product of fruit juice production. Pomace is not only rich in dietary fibres, minerals and vitamins and therefore healthy; it is barely used in the food industry. Thus eatapple can upvalue this resource – tasty, healthy and sustainable. With eatapple consumers receive a healthy product which attracts with its fruity flavours and colourful diversity. They can choose from different flavours and pick the straw that matches their drink best. During the consumption the fruity and sweet character of eatapple develops, and the texture changes from firm to soft. It invites the customer into a completely new world of taste while drinking their beverage. For these reasons, eatapple is a fully adequate alternative to ordinary drinking straws with advantages for the environment and the health of the consumer.

Eatapple

An edible fruity drinking straw containing pomace, a by-product of the juice industry.



Team Presentation

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GREECE



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SEVT is the official body representing the interests of the Hellenic Food & Drink Industries at National, European and International level. The Greek Food Industry is a dynamic, competitive and extrovert sector and is investing in quality, safety and the delivery of healthy products at the best possible price.

SEVT strongly believes that innovation is the cornerstone for future growth and competitiveness in Greece and Europe. Research and innovation play a key-role in pushing the industry forward and helping manufacturers to remain competitive.

In this context SEVT has taken the initiative to organize ECOTROPHELIA since 2011 as it considers it to be an excellent opportunity to:

- Promote new innovative ideas that will contribute to the progress of industry,
- Highlight the high level of Greek Scientists and the sector as well,
- Bridge the gap between research/development and
- Market and enable SMEs specially to exploit the opportunities inherent in environmental concerns.

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“VEGGIE IT” is an indulgent, highly nutritious, Ready-to-Eat sandwich-biscuit filled with raw freeze-dried vegetables. The high nutritional value of “VEGGIE IT” is attributed to its high content in vitamins and dietary fibers. Moreover, “VEGGIE IT” is a gluten-free snack and contains beta-glucan, which benefits consumers’ health by lowering cholesterol and blood glucose and improving the health of the gastrointestinal system. Our goal is to introduce “VEGGIE IT” to the market as a vegetable snack characterized by flavour sophistication, making vegetables more appealing and alluring to everyone, regardless of age, gender, profession, and economic status, without compromising indulgence. In particular, “VEGGIE IT” is ideal for energetic and multitasking consumers who lean towards a healthier diet or specific group of people like children, athletes, diabetics etc. The easy handling and low energy demands of freeze-dried vegetables and the origin of beta-glucan (by-product exploitation; mushroom processing wastes) along with the non-necessity for cooling and the low environmental footprint (recyclable package) compose the ecological character of “VEGGIE IT”. Therefore, “VEGGIE IT” is the healthy boost that everyone needs every day, everywhere, anytime! “VEGGIE IT” is the best on the go snack for you!

Veggie it

VEGGIE IT, a highly nutritious biscuit sandwiched with freeze-dried vegetables and beta-glucan.



Team Presentation

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Campden BRI Magyarország Nonprofit Kft., situated in Budapest, is one of the most important service providers' food companies in Eastern and Central Europe in the areas of consultancy on European market competitiveness development, training and product development. We offer independent auditing and consultancy for members of the food industry, who want to improve their activity or that of their suppliers' activity working in the region. Our parent company, Campden BRI, UK is an independent R+D institute, which has more than 1500 member companies all over the world.

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Fitstick is a healthy snack bar which is made of pomace, eggs, milk, sugar, hibiscus and a pinch of tradition. Due to its high protein and energy content it is a perfect snack for bodybuilders and health-conscious consumers in contrast to ordinary sweets. By reusing the pomace we create a new, innovative product with increased nutritional value but lower sugar content. Considering the fact that the lack of fiber is between 30-40 % in our diet, we reuse fruit marc in our product as an additional source of fiber. Furthermore most of the aroma components of fruits can be found in the pomace. Fitstick looks just like other snack bars, but if you look closely, you can discover that it is more than you expected. It contains two essential ingredients of our daily meals: eggs and milk. Milk - even from the earliest stage of our lives - is an important part of our nutrition, and eggs contain almost 40 types of protein, vitamins, lecithine and all of the 9 essential amino acids. The hibiscus content enhances the product with a sense of „exclusivity”. This herb is commonly used as tea and we often associate hibiscus to health. Our research confirms it, the target group of our product is students between the ages of 20-25 and young graduates, but it is a perfect sweet for all generations.

Fitstick

Fitstick, a healthy snack bar made from apple pomace, hibiscus and a pinch of tradition.



Team Presentation

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ICELAND



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Federation of Icelandic Industries (SI) is a network of contacts which looks after the complex and different interests of industrial companies. SI has around 1350 members, both companies and employer organisations. They are quite different from each other in terms of size, products and markets. This variety makes the job challenging and necessary at the same time. SI takes care to emphasize what the companies have in common while also looking after individual needs. The successful implementation of this strategy has made SI the largest and most influential employer organisation in Iceland. SI looks after the interests of industry in close co-operation with the individual enterprise. The work is based on strategic work done by several occupational work groups and over twenty organisations. The service available to members is on one hand individual to the enterprise or occupational work group and on the other general in such matters as quality, education, marketing and public relations.

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HÁSKÓLI ÍSLANDS

Barley is the main ingredient in our product and is the only grain that can be grown in the harsh climate of Iceland and is currently not being utilized to its full potential. Arctic Barley is a new form of the highly nutritious grain and is processed without any salt, oils or additives and the processing of the grain is kept to a minimum so it retains most of its vitamins and fibers. Arctic Barley is a tasty and nutritious snack that resembles the taste and crunchiness of nuts but is suitable for those with nut allergies. On its own it is convenient as a base to add to different foods or even coat in chocolate, but when combined with other healthy ingredients like in the products Arctic Snack and Arctic Muesli it provides delicious energy on the go or can be used as a healthy muesli to add to yogurt or milk. These products add tremendous value to Icelandic barley which at the moment is mostly used for animal feed. Ultimately the packaging will be made from fibers that are sieved off during the processing of barley, making the entire product eco friendly as well as utilizing local ingredients. Our target consumers are health conscious people who are concerned about the environment. This is a dry product with a long shelf life. The distribution of the product would initially be at a small scale with placement and distribution to health stores but ultimately we envision that Arctic Barley products will be available in the health food aisles of all the major supermarkets.

Arctic Barley

Arctic Barley is air popped barley-consumed as a nutritious and tasty snack or muesli.



Team Presentation

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Federalimentare - The Italian Food & Drink Industry Federation, was established in 1983 to represent, promote, protect and strengthen the Italian food and beverage industry at home and abroad. Food and beverage products are the second-highest-ranked Italian manufacturing sector after engineering, with an export quota of 20 percent of its turnover. The federation strives to make the industry more competitive on the world stage by touting the quality and safety of its products, reliability of the supply chain, transparency in the production process, technological advancements and respect for tradition. The federation has 15 Association branches and is a member of Confindustria and FoodDrink Europe. Federalimentare participated in Expo 2015 in Milan with its own corporate pavilion "CIBUSèITALIA".

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CHOCOSHELL is a chocolate taste powder mix for the production of homemade and professional low-fat ice cream. It contains cocoa beans shell, a cocoa's by-product obtained from the roasting process. It is used as a fat-replacer thanks to its high amount of dietary fiber, which guarantees an excellent texture and an improved melting resistance. Moreover, cocoa shells are rich in natural antioxidants and aromatic compounds. The final product has organoleptic and sensory characteristics similar to high-quality handmade chocolate ice cream. CHOCOSHELL contains only a few additives (guar gum and locust bean gum) which are totally natural, has no artificial sweeteners and only 4% of fats, but more than 3% of dietary fiber. For the preparation of the ice cream, the customer will need to supplement only heated milk and cream to the mix and then whisk the mixture. The product comes out with an innovative packaging, eco-friendly and reusable by the end user to store and contain the ice cream. All these features allow a reduction of CO² emission.

Chocoshell

A powder mix for low-fat chocolate ice cream production, enhanced with cocoa bean shell.



Team Presentation

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THE NETHERLANDS



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The Dutch agrifood sector is one of the economic sectors deemed by the Ministry of Economic Affairs to be a Top Sector. These sectors are the ones in which the Netherlands plays a leading role globally. Government, the business community and knowledge institutions work together within a top sector with a view to strengthen that sector internationally. TKI Agri & Food is part of the Top Sector Agri & Food and focuses on the development of new knowledge and innovations.

One of TKI's key tasks is drawing up an innovation agenda that has broad support from the industry. Last year the agenda was renewed. The agenda goals for the sector are:

- More with less: innovations in sustainable food systems with less use of raw material per kilogram of product and lower emissions of greenhouse gasses.
- Higher added value: developing high-quality food with the focus on health, flavour and convenience.
- International leadership through the export of products, expertise and technology.

Another key task is organising a program for the associated research at research institutes.

Entrepreneurs can get support in the development of innovations. Either by finding financial support for their innovation projects or by connecting them to the right network partners to speed up innovation.

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Green Leaves created a sustainable vegetable spread based on locally derived carrot tops, rapeseed oil, pumpkin seeds and garlic. A fully recyclable package along with incorporation of carrot leaves in a product reduces the well-known problem of waste in the food processing industry. The product is vegan, lactose/gluten free and has a high nutritional value (high in PUFAs and vitamin E; source of vitamin C and iron), which makes it suitable for a large part of the population and will contribute to their healthy diet. Green Leaves spread, with its unique taste and texture, will not only go well with bread but also can be applied as a pasta sauce, salad dressing or pastry filling.

Green Leaves Spread

A vegetable spread made from carrot leaves, rapeseed oil, pumpkin seeds and garlic.



Team Presentation

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ROMANIA



FEDERATION

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Association of Food Industry Professionals from Romania, in education, research and production - A.S. I. A. R.

Members are prominent participants in the field profile: 15 universities, 3 research institutes, 3 professional associations, 3 pre-university educational institutions, 9 companies, and 340 individuals. Association promotes correct principles in carrying out production and food security, healthy eating principles and consumers' education.

A.S.I.A.R. collaborates with similar associations as a result of the direct involvement of its members in education, research, development, innovation and technology transfers.

Association provides a coherent framework for collaboration with national and international authorities and initiates legislative initiatives. It promotes scientific concepts in research and production by organizing and participating in conferences and events, courses and trainings, it develops a specialized publication.

Our association supports fundamental research and technological innovations in universities and companies, provides consulting, expertise and testing of new products.

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Stefan cel Mare
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ForestROut induces you in the world of Romanian forest goodies – taste and travel! ForestROut product is categorized as canned fish paste type, whose composition includes natural ingredients: trout, wild berries, wild mushrooms and forest flowers, with no food additives. The uniqueness of the product lies in the fact that a single package consists of three cans of trout paste: trout with cranberry and horseradish (Red ForestROut), trout with Chanterelle mushrooms and wild garlic (Yellow ForestROut) and trout with elderflower, cornflowers and wild thyme (Blue ForestROut). Indigenous trout, the basic component is the most widespread salmonidae species in our mountain waters and the meat is of high quality. The use of truffle oil with raspberry vinegar in creating the dressing is a novelty for this type of product and gives authenticity and originality to this finished product of great refinement. Our target audience consists of consumers regardless of age or sex. ForestROut is an original song-where the forest is a portative and the notes are fruits, mushrooms and flowers, the natural wealth of Romania, whose biological and nutritional potential is not totally exploited yet. Raw materials were combined and used to symbolize the content, flavour and colour of the Romanian flag. The shape, colour, graphics and package materials used clearly highlight its name: "ForestROut" due to it's the special unique flavour it raves the senses as its slogan suggests- Discover nature by taste!

ForestROut

ForestROut, a canned fish paste, enhanced with natural ingredients from Romanian forests.



Team Presentation

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FEDERATION

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The Serbian Association of Food Technologists (SAFT) is a non-profit organization of food professionals established in 2009 in Belgrade. The SAFT mission is to create and maintain a strong link and interconnection between research institutions and food companies, researchers and food professionals, and to support and promote enabling environment for the innovations in the food sector. SAFT is an umbrella organization of the Serbian National Technology Platform "Food for Life" and the Serbian Regional Section of the European Hygienic Engineering and Design Group. SAFT was the organizer or co-organizer of several important international and national food events in Serbia, such as the 4th European Workshop on Food Engineering and Technology in May 2010 in Belgrade, the 6th CEFood Congress in May 2012 in Novi Sad, 2nd International FoodTech Congress in October 2012 in Novi Sad, 3rd International FoodTech Congress, October 2016, Novi Sad, annual national EcoTrophelia competitions, several industrial and traditional food producers workshops on safe production, hygienic design, trends in packaging, new products development, IPR protection, innovation ecosystem and technology transfer in the food sector in the frame of CapinFood and Trafoon projects. The Serbian Association of Food Technologists is a collective member of European Federation of Food Science and Technology (EFFoST).

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My Berry Cookie is a unique value-added gluten-free product in terms of colour, pronounced aroma and significantly improved nutritional profile in comparison to available products of the same category on the market. Offering a balance between "healthy" and delicious, My Berry Cookie was developed to suit consumers, even those with special needs and habits. It is the result of a partnership between two complementary sides: science and industry. Nutry Allergy Center from Zemun offered manufacturer's know-how and a multidisciplinary team of young scientists brought their enthusiasm and innovation potential to create it. An idea of valorisation of blueberry and raspberry pomaces, by-products of juice production is realised in the form of delicious cookies. We found a way to produce "healthy" ingredients-concentrates, rich in polyphenolic compounds, essential fatty acids, dietary fibre and minerals. An idea of valorisation of blueberry and raspberry pomaces resulted in obtaining "healthy" ingredients-concentrates, rich in polyphenols, essential fatty acids, dietary fibre and minerals, which were used to achieve cookie deliciousness. In addition, My Berry Cookie consumption provides beneficial effects on human health. A dietary intervention study conducted on healthy women confirmed that a month long consumption of a daily portion of My Berry Cookie improved their lipid status. Inspire your senses; feel healthier and more energetic every day with My Berry Cookie!

My Berry Cookie

My Berry Cookie, a gluten-free cookie, rich in colour, aroma and dietary fibre, made from berry pomace.



Team Presentation

Bojana ŠARIĆ
Nataša NEDELJKOVIĆ
Alena TOMŠIK
Aleksandar VEKIĆ

SLOVENIA



FEDERATION

Chamber of Commerce and Industry of Slovenia
Chamber of Agricultural and Food Enterprises - CCIS – CAFE

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The CCIS - CAFE is an independent, voluntary, non-profit, interest group of legal entities, which carry out lucrative business activities in the agricultural or food sector or related activities on the market. The Chamber functions in a regional independent manner and, in view of the number of its members, it is a recognizable and prominent representative of the agricultural and food sector in Slovenia and abroad. The Chamber has around 180 members. CCIS-CAFE incorporates, represents and links the agricultural and food industry in respect to public authorities and European branch associations; it forms viewpoints and policies towards the social partners and other domestic and foreign associations, it promotes the development of the sector and knowledge flow, ideas and good Slovenian and European practices in the branch. It also provides professional help in the form of consulting and information.

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Contact Person: Pr. Boris KOVAČ



Ice cream *Ajdova dekl'ca* is an innovation on the European market. The product follows the world's trend of increasing ice cream consumption. The combination of creamy and refreshing ice cream taste is a result of buckwheat mush (slo.: "Ajdovi žganci") in a combination with sour milk that is a traditional dish in Slovenia. Nowadays this dish plays a great role in a healthy local nutrition and also brings back pleasant childhood memory. The quality of the product and its local ingredients give *Ajdova dekl'ca* a big advantage compared to the competition that is already on the market. In addition to the locality which provides a low carbon footprint, *Ajdova dekl'ca* lowers the waste materials in food industry as it contains eggshell powder. Eggshell powder combined with other ingredients in ice cream enables almost maximal absorption of calcium and consequently among other things contributes to bone health. The product justifies nutrition claim of high content of mineral calcium. Besides that it is also a good source of both animal and plant proteins. Specially chosen and designed packaging is efficient for transport, storage and also gives the product a great functional thermo-isolative property that consequently keeps excellent product quality and maintains its sensory properties. Proper temperature conditions are a key for enjoying in a sweet, healthy and safe ice cream *Ajdova dekl'ca*. *Ajdova dekl'ca* includes combination of innovation, functionality and wisdom of our ancestors.

Ajdova dekl'ca

Ajdova dekl'ca, double taste ice-cream of buckwheat and sour milk, enriched with calcium from egg shells.



Team Presentation

Tjaša TROBEC
Tanja ČREŠNOVAR
Peter JANTOL
Nina MANDELJ

SPAIN



FEDERATION

Federación Española de Industrias de la Alimentación Y Bebidas - FIAB

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European Project Manager RD+i Department

The Spanish Food and Drink Industry Federation (FIAB) was created in 1977 to represent –through one organization with a single voice– the Spanish food and drinks industry, the foremost industrial sector of the country and even international. At present, it encompasses 45 associations. Its main activity is informing the sector of developments that might affect their performance and representing their interests before different administrations and decision-making bodies at national, European and international level. FIAB was one of the first sectoral associations that joined the Spanish Confederation of Business Organizations (CEOE). It has an office in Brussels representing their interests before the Community bodies. It also belongs as a full member of the European Confederation of Food and Drink Industries (FoodDrinkEurope), business organization at European level.

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Contact Person: Dr Guamis López BUENAVENTURA



Universitat Autònoma
de Barcelona

GARLICADO – Spread Garlicado is a jam-like spread consisting of two parts that have distinctive colour and flavour. It has an innovative presentation with one side of the jar filled with black garlic cream while the other side contains avocado seed infusion with ginger. That allows the consumer to choose between one part or another or to make a mix of the two parts according to their preferences. Furthermore, it can be used as an accompaniment to many different dishes such as meat, fish, cheese, toasts or whatever comes to mind. Garlicado is an innovative and ecological product that uses a by-product of the food industry (avocado seed) giving a continuity thanks to its use as one of the main ingredients. It also has health benefits due to the high amount of antioxidants of the main ingredients (black garlic and avocado seed). Moreover, even though it is classified as a jam, it has been developed carefully achieving a reduction of sugar up to 15% compared to other brands. By doing this, we improved the nutritional value of the product. With a little imagination Garlicado offers a world of possibilities!

Garlicado

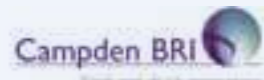
Garlicado is a jam-like spread made from black garlic and avocado seed extract.



Team Presentation

Jonathan PÉREZ RODRÍGUEZ
Guim PADRÓS RUSIÑOL
Anna PAGÈS ARANDA
Ariadna ROQUER BEFANI
Jordi SOLEY MERCADER

UNITED KINGDOM



FEDERATION

Institute of Food Science & Technology - IFST

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Contact Person: Mr. Andrew GARDNER, Operations Director

Institute of Food Science & Technology (IFST) is a leading qualifying body for food professionals in Europe and the only professional body in the UK concerned with all aspects of food science and technology. Our membership comprises individuals from a wide range of backgrounds, from students to experts, working across all aspects of food science and technology, and from academia through to enforcement. We are a registered charity and a company limited by guarantee. Our aim is to promote the advancement and application of food science and technology for the benefit, safety and health of the public. We work with our partner, Campden BRI, to run the Ecotrophelia competition in the UK.

FEDERATION

Campden BRI

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Contact Person: Mr. Bertrand EMOND

Head of Membership and Training

Campden BRI is the world's largest independent membership-based organisation carrying out research and development for the food and drinks industry. Founded in 1919, it now supports over 2400 member companies in 82 countries worldwide associated with all aspects of primary production, manufacture, distribution and retailing and ranging from SMEs to very large global blue-chip companies. It is committed to providing industry with the research, technical, training and advisory services needed to ensure product safety and quality, process efficiency and product, packaging and process innovation. It works closely with industry to ensure the industrial relevance of everything it does. This includes a wide range of analysis and testing services and operational support underpinned by a vigorous programme of research and innovation and promoted through extensive knowledge management activities. Many of its activities are independently accredited and can be tailored to specific needs

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Contact Person: Ms. Christine WALKER



From Algae to... Ice Cream!? Yes, you read that right! We set ourselves the ambitious target of creating a holistically sustainable, non-dairy, ice cream product that transforms nutrition without sacrificing on taste. There were difficulties along the way but with a little help from one of nature's earliest creations, we've managed to do it. Från-Början® is an all-natural (non GMO), vegan certified, low fat - luxury iced dessert range. With only 99Kcals per serving, it's the ultimate – innocent pleasure. But how? The name, Från-Början, simply translates to 'from the beginning', referring to our use of algal protein which we've used to replace the dairy protein in our product whilst maintaining the structure and emulsification. So, unlike other non-dairy iced desserts, ours is also allergen free. Algae is a pretty astonishing ingredient in terms of functionality and it's extraordinarily sustainable. In terms of greenhouse gas emissions, our product has less than the global ice cream category average and less than the UK category average. Moreover, pound for pound, algal protein production requires significantly less water and land use than traditional protein sources. Getting consumers on board is our next challenge; with algae's associations with 'pond water' and 'blue green algae' it's going to be no walk in the park. However the rise of veganism, interest in non-dairy alternatives combined with the great taste of Från-Början is definitely going to help smooth the path.

Från-Början

All-natural, sustainable and indulgent non-dairy alternative to traditional ice cream.



Team Presentation

Ryan CLIFFORD

Dominic URBAN

OFFICIAL PARTNERS

CCI VAUCLUSE



CCI VAUCLUSE

It has now been 16 years that ECOTROPHELIA promotes innovation and since 2008 at a European level. Indeed, early on, the CCI Vaucluse understood the need to innovate to survive. Created and piloted by the CCI Vaucluse, these "Student Food Innovation Awards" are supported by public strategic partners (Ministry of Agriculture, Food and Forestry, Provence-Alpes-Côte d'Azur, Department of Vaucluse, Avignon Grand) and private partners (NESTLE, CAMPDEN BRI, SIAL ...).

ECOTROPHELIA has become firmly established in the European food landscape. The competition refers to innovation, essential process and even more in times of crisis, and has acquired an unquestionable legitimacy.

Cela fait désormais 16 ans qu'ECOTROPHELIA promeut l'innovation, et depuis 2008, à l'échelle européenne. En effet, très tôt, la CCI de Vaucluse a compris qu'il était nécessaire d'innover si l'on ne voulait pas mourir. Créés et pilotés par la CCI de Vaucluse, ces « Trophées étudiants de l'innovation alimentaire » sont soutenus par des partenaires stratégiques, publics (Ministère de l'agriculture, de l'agroalimentaire et de la forêt, Région Provence-Alpes-Côte d'Azur, Conseil départemental de Vaucluse, Grand Avignon) comme privés (NESTLE, CAMPDEN BRI, SIAL...).

ECOTROPHELIA s'est durablement implanté dans le paysage agroalimentaire européen. Le concours fait référence en matière d'innovation, processus essentiel et plus encore en période de crise, et a acquis une légitimité incontestable.

ECOTROPHELIA has become a reference in Europe, a major event for innovation and business competitiveness. This international recognition has made Avignon the European Capital of food eco-innovation: a responsible food innovation respectful of the consumer, the environment and society in general, pillars of sustainable development. Because we can now only conceive progress in the respect of citizens and the environment, the heads of the companies that make up the CCI Vaucluse continue to support the strategy of synergy between education, research and enterprise embodied by ECOTROPHELIA EUROPE.

In many respects, ECOTROPHELIA is exemplary because it is a structure that has surmounted difficulties to perform better and go further. This is how we advance!

ECOTROPHELIA est devenu une référence en Europe, un rendez-vous majeur de l'innovation et de la compétitivité des entreprises. Cette reconnaissance internationale fait d'Avignon la Capitale Européenne de l'éco-innovation alimentaire : une innovation alimentaire respectueuse du consommateur, de l'environnement et de la société en général, piliers du développement durable. Parce qu'on ne peut plus concevoir de progrès que dans le respect du citoyen et de l'environnement, les chefs d'Entreprise de la CCI de Vaucluse continuent à soutenir la stratégie de synergie entre formation, recherche et entreprise incarnée par ECOTROPHELIA EUROPE.

A plus d'un titre, ECOTROPHELIA est donc exemplaire car c'est une structure qui a su se mettre en difficulté pour mieux réussir et aller encore plus loin. C'est comme cela qu'on avance !

François MARIANI

President of the Chamber of Commerce and Industry of the Vaucluse

OFFICIAL PARTNERS

SIAL International Food Exhibition



The International Food Exhibition in Paris is the largest professional meeting of the world's food sector, with in 2014, over 6500 exhibitors from 104 countries and a record attendance of 155,766 professionals from 194 countries.

SIAL, which celebrated its 50th anniversary in 2014, is also a showcase for its ability to reveal the trends and innovations of tomorrow.

Le Salon International de l'Alimentation à Paris est la plus importante rencontre professionnelle du secteur de l'alimentation au monde, avec en 2014, plus de 6 500 exposants venus de 104 pays et une fréquentation record de 155 766 professionnels en provenance de 194 pays.

Le SIAL qui a fêté ses 50 ans en 2014 est également une véritable vitrine par sa capacité à révéler les tendances et innovations de demain.

It is therefore natural for the SIAL to join ECOTROPHELIA to support the creativity of international students and highlight the products of tomorrow they themselves imagined.

SIAL Paris will take place from 16th - 20th October 2016 at Paris Nord - <http://www.sialparis.fr/>

To learn more about SIAL network tradeshows in the world www.sial-network.com/

Il est donc naturel pour le SIAL de s'associer à ECOTROPHELIA pour soutenir la créativité des étudiants internationaux et mettre en avant les produits de demain qu'ils ont eux-mêmes imaginés.

Le SIAL se tiendra du 16 au 20 octobre 2016 à Paris Nord. <http://www.sialparis.fr/>

Pour en savoir plus sur les salons du réseau SIAL dans le monde www.sial-group.com/

SIAL : Salon International de l'Alimentation

OFFICIAL PARTNERS

THE MINISTRY OF AGRICULTURE FOOD AND FORESTRY



The three main tasks of the Ministry of Agriculture, Food and Forestry (MAAF) are:

- Sustainable development of the agricultural, food and forestry sectors and rural areas,
- Food quality and safety, animal and plant health,
- Agricultural education and research.

Public policies implemented by the MAAF are intended

- to encourage new models of production and processing in the areas of agriculture, food, forestry / wood industry and agro industry, in a logic of triple economic, environmental and social performance,
- to improve the competitiveness of farming and food production and to support exports,

Les trois grandes missions du Ministère de l'Agriculture, de l'Agroalimentaire et de la Forêt (MAAF) sont :

- le développement durable des filières agricoles, alimentaires et forestières et des territoires ruraux,
- la qualité et la sécurité de l'alimentation, la santé animale et végétale,
- l'enseignement et la recherche agricoles.

Les politiques publiques mises en œuvre par le MAAF ont vocation

- à encourager de nouveaux modèles de production et de transformation dans les secteurs de l'agriculture, de l'agroalimentaire, de la forêt/industrie du bois et de l'agro-industrie, dans une logique de triple performance économique, environnementale et sociale,
- à améliorer la compétitivité des productions agricoles et agroalimentaires et à soutenir les exportations,

Stéphane LE FOLL

Minister of Agriculture, Food and Forestry

- to ensure food safety, animal and plant health, animal welfare,
- to develop quality food, accessible to all, as part of the National Programme for Food,
- to promote academic, professional and social integration of young people and adults with an agricultural education of excellence located in our territories.

It is natural that the MAAF, partner of ECOTROPHELIA France and ECOTROPHELIA Europe from the beginning, has supported these two important student competitions that showcase the diversity and creativity of the food.

- à assurer la sécurité sanitaire des aliments, la santé animale et végétale, le bien-être animal,
- à développer une alimentation de qualité, accessible à tous, s'inscrivant dans le cadre du Programme national pour l'alimentation,
- à favoriser l'insertion scolaire, professionnelle et sociale des jeunes et des adultes grâce à un enseignement agricole d'excellence implanté sur nos territoires.

C'est tout naturellement que le MAAF, partenaire d'ECOTROPHELIA France et ECOTROPHELIA Europe depuis l'origine, apporte son soutien à ces deux importants concours étudiants, véritable vitrine de la diversité et de la créativité alimentaire.

OFFICIAL PARTNERS

PROVENCE-ALPES-CÔTE D'AZUR REGION



Région
Provence
Alpes
Côte d'Azur

Provence-Alpes-Côte d'Azur has a tremendous innovation potential in industry, services or high technology. This advantage is at the heart of the economic strategy that we have engaged.

In this context, it is natural to be a partner of the ECOTROPHELIA Europe contest. This event valorizes the excellent work of students from many European countries and thus the quality of their training and their establishments in the food innovation sector.

I want the Region to fulfill its role in training and do everything possible to promote the employment of young people. This is why the training offer available in Provence-Alpes-Côte d'Azur corresponds to the regional economic fabric in partnership with companies, their representatives and the Chambers of Commerce.

Provence-Alpes-Côte d'Azur dispose d'un formidable potentiel en matière d'innovation tant dans l'industrie, que dans les services ou les technologies de pointe. Cet atout est au cœur de la stratégie économique que nous engageons.

Dans ce contexte, il est naturel d'être partenaire du concours ECOTROPHELIA Europe. Celui-ci valorise l'excellent travail d'étudiants de nombreux pays d'Europe et par là même la qualité de leur formation et de leurs établissements dans le secteur de l'innovation alimentaire.

Je veux que la Région remplisse son rôle en matière de formation et mette tout en œuvre en faveur de l'insertion professionnelle des jeunes. C'est pourquoi l'offre de formation proposée en Provence-Alpes-Côte d'Azur correspond au tissu économique régional en partenariat avec les entreprises, leurs représentants et les chambres de commerce.

Christian ESTROSI

President of Provence-Alpes-Côte d'Azur

I would like to remark here on the commitment of the Chamber of Commerce and Industry of Vaucluse. Through its action, the ECOTROPHELIA event is an exemplary model of collaboration between higher education, technical centers, food companies and distribution.

I commend all the young teams in the competition and wish them luck for the final.

Je tiens à relever ici l'implication de la Chambre de commerce et d'industrie de Vaucluse. Grâce à son action, cette manifestation est exemplaire de la collaboration entre l'enseignement supérieur, les centres techniques, les entreprises de l'agro-alimentaire et la distribution.

Je salue l'ensemble des jeunes équipes participant au concours et leur souhaite bonne chance pour cette finale.

OFFICIAL PARTNERS

DEPARTEMENT DE VAUCLUSE



In line with the success of ECOTROPHELIA France, Europe ECOTROPHELIA promotes European wide entrepreneurship and competitiveness in the food sector through an increasingly productive competition.

The presence of young finalist teams in Paris for this year's 2016 edition in the International Exhibition of Food, SIAL, demonstrates the reputation of this internationally renowned competition.

This Excellence Training Network in food innovation, based on cooperation between higher education establishments, research and business, is a great incubator of ideas for the food industry, especially eco-responsible products.

The Vaucluse, land of flavors, is central to the development of agricultural sector and food industries of tomorrow by integrating elements of sustainable development.

Prized for its renowned wines such as Châteauneuf du Pape, Gigondas, leading French department in cherry and table grape

Dans la droite lignée du succès d'ECOTROPHELIA France, ECOTROPHELIA Europe promeut à l'échelle européenne l'entreprenariat et la compétitivité dans le secteur alimentaire à travers une compétition toujours plus productive.

Ainsi, la présence des jeunes équipes finalistes à Paris pour cette édition 2016, dans le cadre du Salon International de l'Alimentation, démontre la notoriété de ce concours de renommée internationale. Ce réseau de formation d'excellence en innovation alimentaire, basé sur la coopération entre l'enseignement supérieur, la recherche et les entreprises constitue ainsi un formidable incubateur d'idées pour l'industrie alimentaire, et notamment les produits éco responsables.

Le Vaucluse, terre de saveurs, demeure au cœur du développement des filières agricoles et agroalimentaires de demain, en intégrant les éléments de développement durable.

Prisé pour ses vins de grande renommée tels que les cuvées de Châteauneuf du Pape, de Gigondas, mais aussi premier département producteur de cerises et de raisin de table, le Vaucluse s'assume

production, the Vaucluse is also a land of businesses, research centers and experimentation in an innovative and environmentally respectful sector.

The Department of Vaucluse is convinced that the future of the territory lies in research and innovation and hence provides financial support to the agricultural, wine and food sectors.

Through the willingness to support this sector, and on the occasion of the 2016 edition of ECOTROPHELIA Europe, the Department of Vaucluse is pleased to award the special prize, the Jury's "Coup de Coeur Innovation" awarded by the jury to the project that best illustrates the valorization of Mediterranean foods.

I am sure the talent and ingenuity of these students will positively guide the trends in food consumption tomorrow.

I wish the candidates in search of food excellence every success in their fine enterprise.

également comme une terre d'entreprises, de centres de recherche et d'expérimentation d'une filière innovante et respectueuse de l'environnement.

Ainsi, le Conseil départemental, convaincu de voir la recherche et l'innovation participer au développement et à l'avenir de notre territoire vauclusien, apporte un appui financier aux secteurs agricoles, viticoles et agro-alimentaires.

Dans cette volonté de soutenir cette filière, à l'occasion de cette édition 2016 d'ECOTROPHELIA Europe, le Conseil départemental va remettre la mention spéciale « Coup de cœur Innovation » décernée par le jury au projet qui illustrera le mieux la valorisation de l'alimentation méditerranéenne.

J'en suis persuadé, le talent et l'ingéniosité de ces étudiants orientera positivement les tendances de la consommation alimentaire de demain.

Aussi, je souhaite aux candidats à la recherche de l'excellence alimentaire une pleine réussite dans cette belle entreprise.

Maurice CHABERT

President of the General Council of Vaucluse

OFFICIAL PARTNERS

GRAND AVIGNON



The Urban Community of Grand Avignon pursues a policy of ambitious economic development based on the particular clusters, including the Fruits and Vegetables European Innovation Cluster (Pole TERRALIA), spearheading the agri-food sector in our country.

Grand Avignon in fact brings together all the tools of development of this sector:

- Large Companies: Naturex, McCormick, Liebig
- The competitiveness cluster labeled PRIDES by the PACA Region
- The presence of major research centers: INRA, University of Science, CTCPA

La Communauté d'Agglomération du Grand Avignon poursuit une politique de développement économique ambitieuse s'appuyant notamment sur les pôles de compétitivité, comme le Pôle Terralia dédié à la filière des fruits et Légumes et fer de lance du secteur agro-alimentaire sur notre territoire.

Le Grand Avignon regroupe en effet l'ensemble des outils de développement de cette filière :

- grandes Entreprises : Naturex, Mc Cormick, Liebig
- un Pôle de compétitivité labellisé PRIDES par la Région PACA
- la présence d'importants centres de recherche : INRA, Université de Science, CTCPA
- la présence de nombreux organismes professionnels de la filière : IFRIA (Formation aux métiers de l'agro-alimentaire), CRITT (Centre technique PACA), FRIAA PACA (Fédération régionale des Industries agroalimentaire)

Jean Marc ROUBAUD

President of the Urban Community of Greater Avignon

- The presence of numerous professional bodies in the industry: the IFRIA (Training for careers in food), CRITT (Technical Centre PACA), FRIAA PACA (Regional Federation of Industries Agri-Food)
- Events of national interest in the fruit and vegetables sector

All these players come together today as a booming Technological Pole: Agroparc, located in the town of Avignon.

Grand Avignon's support of ECOTROPHELIA is therefore in direct continuity with this policy and enables our community to be at the forefront of innovation and training in the food industry.

For more information: www.grandavignon.fr

- des manifestations d'intérêt national dans le secteur des fruits et légumes

L'ensemble de ces acteurs se regroupe aujourd'hui dans un pôle technologique en pleine expansion : Agroparc, entièrement aménagé et géré par le Grand Avignon et situé sur la commune d'Avignon.

Le soutien du Grand Avignon à ECOTROPHELIA s'inscrit donc dans la continuité directe de cette politique et permet à notre territoire d'être à la pointe de l'innovation et de la formation dans le domaine agro-alimentaire.

Plus d'informations sur www.grandavignon.fr

OFFICIAL PARTNERS

NESTLÉ

Nestlé Research Center, Lausanne



Nestlé, founded in 1866, is the world's leading Nutrition, Health and Wellness company. With headquarters in Vevey, Switzerland, Nestlé employs 335,000 people worldwide, with factories and operations in almost every country of the world.

With unrivalled research and development capabilities, Nestlé has a rich heritage in food and nutrition science. At the heart of the Nestlé Research Network lies the Nestlé Research Center (NRC), based in Lausanne, Switzerland, with additional locations in the USA, China and Singapore. Its core purpose is to provide the scientific knowledge and research base needed to renovate existing foods and beverages, and develop new ones.

The world's largest private food and nutrition research institute, the NRC is home to a staff of about 600 people, including more than 250 scientists of about 50 nationalities, with a diverse range of competencies. The expertise of NRC scientists is complemented by a wide reaching network of external partners such as universities, private research institutes, hospitals and start-up companies.

Nestlé, fondée en 1866, est l'entreprise leader mondial de la nutrition de la santé et du bien-être. Avec son siège à Vevey, en Suisse, Nestlé emploie 335.000 personnes dans le monde, avec des usines et des filiales dans presque tous les pays du monde.

Avec des capacités de recherche et de développement inégalées, Nestlé dispose d'un patrimoine riche en termes de science de l'alimentation et de la nutrition. Au cœur du réseau de recherche Nestlé se trouve le Centre de Recherche Nestlé (CRN), basé à Lausanne, en Suisse, avec d'autres sites aux Etats-Unis, en Chine et à Singapour. Son but fondamental est de fournir la base de connaissances et les études scientifiques nécessaires pour rénover nos produits existants et en développer de nouveaux.

Le plus grand institut de recherche alimentaire et nutrition privé au monde, le CRN héberge une équipe de plus de 600 personnes, avec plus de 250 chercheurs de 50 nationalités différentes, représentant un large éventail de compétences scientifiques. L'expertise des chercheurs du CRN est complétée par un réseau de grande portée de partenaires extérieurs tels les universités, les instituts de

In total, the NRC has around 100 research collaborations with universities or research institutes around the world. Over the last five years, NRC has published around 1,000 scientific publications in peer review journals and files about 80 patents every year.

The NRC plays an important role in providing the science behind healthier products, such as the reformulation of products with lower levels of sugar, salt and fat, and an increase in vitamins, minerals and fibre. It devotes itself to five main research programmes:

- food safety and integrity
- first 1000 days and healthy kids
- healthy ageing
- healthy pleasure
- sustainable nutrition

Find out more about Nestlé Research at www.nestle.com/randd

recherche privés, les hôpitaux, et les entreprises start-up. Au total, le CRN compte près de 100 collaborations avec des universités ou des instituts de recherche du monde entier. Au cours des cinq dernières années, le CRN a publié près de 1000 publications scientifiques dans des revues spécialisées et enregistre environ 80 brevets par an.

Le CRN joue un rôle important en fournissant la science permettant de formuler des produits sains, par exemple en réduisant les niveaux de sucre, de sel et de matières grasses, et en augmentant le taux de vitamines, de minéraux et de fibres. Il se consacre à cinq programmes de recherche principaux:

- la sécurité et l'intégrité des aliments
- les 1000 premiers jours de la vie
- prendre de l'âge tout en gardant la santé
- s'alimenter avec plaisir de manière saine
- la nutrition durable

Vous pouvez trouver plus d'informations sur la recherche de Nestlé à www.nestle.com/randd

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The food and drink industry is particularly dynamic and continues to present challenges, particularly those related to innovation and sustainability. To ensure the industry continues to grow and meet these challenges both now and in the future, it is essential to attract creative, intelligent, gifted students.

Ecotrophelia encourages the brightest students to consider a career in the food and drink sector and gives them a unique opportunity to participate in a 'real-life' food innovation and development process

L'industrie agroalimentaire est particulièrement dynamique et continue de présenter des défis, en particulier ceux liés à l'innovation et au développement durable. Pour s'assurer que l'industrie continue de croître et puisse répondre à ces défis - présents et futurs - il est essentiel d'attirer les étudiants doués, intelligents et créatifs.

ECOTROPHELIA encourage les étudiants les plus brillants à opter pour une carrière dans l'industrie agroalimentaire et leur donne une opportunité unique d'acquérir des compétences clés en

and gain key practical skills that you just couldn't get from a text book.

As the world's largest independent membership-based organisation carrying out research and development for the global food and drinks industry, we are committed to supporting young and emerging talent in the food and drink industry and are proud to support Ecotrophelia.

participant à cet exercice pratique de création d'entreprise et de développement de produit éco-innovant.

Campden BRI, le plus grand centre technique et de recherche indépendant pour l'industrie agro-alimentaire à l'échelle mondiale, s'engage à soutenir les jeunes et nouveaux talents dans le secteur alimentaire et nous sommes fiers de soutenir ECOTROPHELIA.



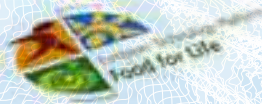
ECOTROPHELIA
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ECOTROPHELIA EUROPE Organizing Committee:

- European Technology Platform "Food For Life"
- ANIA – National Association of Food Industries
- CCI VAUCLUSE – Chamber of Commerce and Industry of Vaucluse

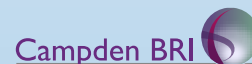


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food and drink innovation

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