



**ECOTROPHELIA  
EUROPE**

# LIVE

THE FOOD INNOVATION LABORATORY

## CONTENTS

- Partners of the Innovation Laboratory
- EEIG European Projects
- ECOTROPHELIA over the years
- National Selections 2021

## ECOTROPHELIA EUROPE 2021

- July 2021
- 13 Competing Countries
- Partners

DEVELOP



UNDERTAKE



DARE



CREATE



INNOVATE



October  
2021

# 08



# Dishes sprinkled with pleasures, light for the figure and the wallet



All of Europe - to varying extents - has been hit by the Covid 19 crisis. And our industry has not escaped this upheaval. However, a year and a half after the emergence of this pandemic, it is clear that the food chain has held up and that the companies in our sector, which are particularly resilient, have been able to respond to urgent challenges - to continue to feed the population, including and especially during periods of lockdowns - while at the same time taking up the great challenge of the future: innovation.

What kind of innovation are we talking about? Not just product innovation. Because in reality, everything is changing. Everything is being called into question, as demonstrated by the flurry of ideas that is making its mark on the national ECOTROPHELIA competitions, and by extension, on the European competition. From production processes to packaging, including the ingredients used and supply channels... there is a real desire among these engineers of tomorrow, who are confronted with the problems of innovation through their participation in ECOTROPHELIA, to start from a blank page in order to write a new history of food. And to follow the consumers, who are themselves engaged - sometimes, without being aware of it - in a frenzy of change.

But of all the changes taking place, the most striking is perhaps the quest for meaning and identity that is currently running through our societies and which is impacting both the way we eat and the means with which we produce. Environmental footprint, anti-waste approaches, animal welfare, local production, digital integration... These new trends, which were already in place before the crisis, are becoming increasingly important.

And if ECOTROPHELIA Europe took up these issues during the 2020 edition, we want to go beyond the crisis in 2021, and therefore imagine what will happen next, with a mantra that emphasises «food sprinkled with pleasures, light on the figure and light on the wallet». In our opinion, this phrase and this state of mind are the key words for the future of our sector, and therefore of food innovation.

This is a good thing. Because ECOTROPHELIA is a whole ecosystem; we are inventing the world of tomorrow, a world that is all the more in need of creativity and sharing. As a laboratory for food innovation, as the leader of a network of excellence in education in Europe, as the bearer of European innovation training programmes, as the organiser of the ECOTROPHELIA Europe student competitions... the ECOTROPHELIA network has been successfully mobilising cooperation between higher education, research and business players for over 20 years, to prepare the eco-responsible food products of tomorrow.

Our brand is a collaborative platform, full of sources of innovation and inspiration for the food industry. It allows us to capitalize on the boundless creativity of our brightest and most enterprising students, supported by the best Universities and Grandes Ecoles. The proof is in the enthusiasm they showed during their national competition! This year, no less than 13 teams from 13 European nations will compete, each with an original approach.

A few more words about this new young generation, which is clearly projecting itself into the new world, breaking codes, inventing products with a real identity, mixing unexpected flavours, and solving problems that arise in the entire agri-food sector. ECOTROPHELIA allows them to confront the realities of their future markets and the world of entrepreneurship. In this context, we are pleased to introduce you to the products of tomorrow and the future great talents of the European food industry.

**Françoise GORGA**  
EEIG Delegated Administrator



**NESTLÉ**

Nestlé recognises the innovation laboratory character of ECOTROPHELIA and its value to the food sector, reason why it supports ECOTROPHELIA initiatives: ECOTROPHELIA Europe and NEXT FOOD GENERATION. This partnership is celebrated not only by the support given to the initiatives but also by the participation of ECOTROPHELIA projects in the company's acceleration program.



In 2019, Nestlé created the R&D Accelerator where project teams can rapidly translate ideas into prototypes for testing. The Accelerator program offers support from the start of the project to its end, with a "Lab to Shop within 6 months" vision. Intended for employees, start-ups and students, the program welcomes participants that want to explore a new technology, to translate new science or insight into a product or service, to pioneer a trend with a differentiating offer, or to test desirability and feasibility of a product idea. At the end, a Minimum Viable Product is tested directly in shops with consumers on a small scale to gather feedback from target consumers and with the aim of refining the concept.

"ECOTROPHELIA is a great student innovation competition full of positive energy and inspiration for the industry. It is also a window into the future of food as seen by the young generation" said Christoph Hartmann, Academic Alliances & Expertise Development Lead at Nestlé Research. "We consider our collaboration a real success. On one hand we get exposed to great teams and very good quality projects, on the other hand we give students the possibility of taking their project towards execution and commercialization."

Since April 2019, three ECOTROPHELIA projects developed by higher education students have joined the R&D Accelerator, namely: KofCo, TempSta and Lady Culottée.

**Christoph Hartmann**  
Academic Alliances and Expertise Development  
Nestlé Research Center



**Kof.Co**  
ECOTROPHELIA Germany 2018  
Gold & ECOTROPHELIA Europe 2018 Bronze

April to October 2019

A fruit & nut snack containing guaranà, a caffeine source, and microalgae for a naturally recharging and awakening effect.

Four students from the Karlsruhe Institute of Technology – KIT (Germany)



**TempSta**

ECOTROPHELIA Germany 2019  
Gold & ECOTROPHELIA Europe 2019 Bronze

June to December 2020

A nutritious snack made of organically grown fermented peas. Four students from the Technische Universität Berlin (Germany)



**Lady Culottée**

ECOTROPHELIA France 2019  
Gold & ECOTROPHELIA Europe 2018 Bronze

September 2020 to February 2021

The first snack to relieve premenstrual and menstrual symptoms!

Two students from Oniris Nantes (France)



## Bertrand EMOND

Head of Membership & Training  
Campden BRI UK

### This year, food companies have had to deal with a continuing health crisis and the impact of Brexit! What are the major challenges that companies face?

The impact on food companies and the whole food system has been extraordinary. Some businesses have done very well and have been producing flat out a reduced range of products to meet demand others have basically collapsed or have had their business model severely challenged or called into question. The major short term challenges have been around business continuity including staff availability, supply chain resilience, ability to reformulate products to cope with shortages of key ingredients, mitigating the risks of food fraud, ensuring the food safety, quality, traceability and integrity of products along very disrupted supply chains and new distribution channels to the consumers.

They have also been pushed to re-evaluate their sustainability ambitions as society as a whole is demanding a green recovery and the level of scrutiny on the eco-credentials of businesses has intensified greatly.

We recently held an extensive consultation with our members about what industry needs from innovation in science and technology over the next three to five years.

The needs that were more prominent than in the previous consultations, included:

- Sustaining product quality in the face of rising costs of operations and materials
- Soil health - recognition of soil as a resource and methods for its protection
- Human microbiota – understanding and harnessing the role of gut microbes in diet-related health conditions
- Anti-microbial resistance – addressing its significance for the food and drink sector
- Cyber-security – managing the benefits and risks of the 'connected world' (e.g. Internet of Things, 'Big Data', Industry 4.0 and artificial intelligence)
- Encouraging sustainable and ethical practices, reducing waste and their footprint/use of resources; including setting objectives towards the United Nations 2030 Sustainable Development Goals. Perfect for ECOTROPHELIA!

### How do you work with Academia and the University sector?

Campden BRI, in its capacity as an Innovation, Research & Technology Organisation (IRTO), plays a very important role at the interface between Academia/Universities and the Industry.

Campden BRI works closely with a wide range of universities and academic institutions to find applications for some of the new ideas and fundamental research outputs and develop industry-ready technology and application solutions. We also work the other way by eliciting specific needs from the industry which require underpinning research which is then carried out by Universities/Academia.

We are involved in a number of PhD programmes and provide industry placements for undergraduate and post-graduate students.

### Among your services, you provide help to start-ups and young entrepreneurs. What would you say are the main challenges they have to overcome to reach the market?

Dealing with start-ups is always very exciting as the passion of the entrepreneurs is infectious. Our top priority is to ensure that the product (including packaging and claims) is safe and legal.

Other key aspects include setting and validating shelf life, use instructions on the pack, optimising process to ensure best eating/drinking quality, ensuring the packaging is fit for purpose, identifying market opportunities and target consumers as well as evaluating consumer acceptability (product and/or packaging).

Our pilot plants and associated testing laboratories are very useful to try out different formulations, processing parameters and packaging options and to produce enough samples to carry out market research and shelf life testing.

We also help when there is a need to scale-up to ensure that quality, safety and the values of the business are not compromised.

Interestingly, we also support companies who have come up with a new packaging concept or a new piece of equipment, a new chemical or ingredient. Our role is usually to validate or not the claims they are making about their products or help them find commercial applications.

### Due to the pandemic you were forced to organise ECOTROPHELIA UK differently. How was the experience of organizing a food innovation competition virtually?

Working closely with our partner IFST, the students and their universities as well as the industry judges and sponsors, we organised an afternoon of virtual pitches via Zoom. Luckily, we only had to cope with 5 teams in the Final as we have a pre-selection process. We kept the same format but reduced the presentation time which obviously did not include any tasting of samples. We tried to keep the raw emotions and excitement associated with live events when pitching live to the panel of 12 senior industry representatives and when announcing the results.

### How did the students face the challenge of creating an innovative product and presenting it remotely?

The students adapted remarkably well; luckily they all managed to carry out their practical work on the product and packaging so the main focus for them was to work on a compelling pitch via Zoom. They worked hard on making sure that their presentation style and content were as engaging as possible using their best presenters, dynamic visuals and videos to highlight the sensory characteristics of their products; for example you could see and hear somebody eating the product so you could get a good feel for some of its key sensory characteristics.



### What advice would you give to new professionals in the food industry to ensure they have a great career?

The food and drink industry is dynamic and continually evolving so it offers plenty of stimulation and fresh challenges. There are lots of opportunities available across the sector - from food science and technology to R&D and engineering. I wouldn't be too concerned about the specificity of your early education or training. To be successful in senior roles in the food and drink industry you need to have a breadth of understanding so seize every opportunity to learn new things – it will be hugely advantageous to you as your career progresses.

You need to understand your strengths and weaknesses and what your real passion is. If there is something you would really like to be doing, you need to work out what skills, knowledge or behaviours you are missing and work hard to fill the gaps. Be nice to people as you are very likely to see them again during your career and make sure you build a strong network including mentors who will be able to support you at different stages. Wherever you end up working, you will need to work out the "politics" of the organisation and make sure you understand the power play. Finding the right sponsor within that organisation will be crucial as that person will be able to open doors for you. Demonstrate the right attitude and make sure people remember you for the right reason – pace, purpose and passion usually work well. Drive positive change and strive to be an upstand.



# FEEDtheMIND

## Food-related European Education in the Digital era to Motivate Innovative New-product Development

FEEDtheMIND is an European project initiative funded by Erasmus+ to promote the development of knowledge and skills using digital tools and the exchange of good practices in Higher Education Institutions (HEIs). With a network of six HEIs from five countries and the engagement of their national food federations, this project envisions to bring together the education system and the agri-food sector to better prepare students for the labour market. The end of the first semester of 2021 is marked by the end of Output 2, dedicated to the development of the FEEDtheMIND digital learning platform, and the launch of Output 3, aimed to create a transnational ECOTROPHELIA team competing in ECOTROPHELIA Greece 2020.



### The needs assessment in terms of skills and knowledge acquisition

Output 1 of the FEEDtheMIND project led to the definition of the skills and competences that shall be addressed at a European-level and were consequently the basis for the development of the digital pedagogical tool.

The aims of this output were to identify:

- how the problematic of food innovation is addressed in the different HEIs partner organisations.
- the competences and expectations of food companies for the future professionals and employees.
- the key competences perceived as underdeveloped and considered as necessary for both the higher education system and the labour market.

### Development of the digital learning platform

Based on the work realized during Output 1, the FEEDtheMIND learning platform was developed over the course of the last year and tested among students from all participating universities.

Upon analysis of the results achieved in Output 1, and taking into consideration the insights from students, pedagogical staff and representatives from the food industry, the consortium decided on four modules to be developed: business model, creativity, eco-design, and project valorisation. As the Moodle platform was being developed, the partners also prepared the modules' materials, i.e., presentations and quizzes, that were adapted and translated into 5 languages. The Moodle platform allow the students to select the language they want to study in and benefit from multiple case studies. The platform also allows students to test their knowledge and skills acquisition through quizzes available for each module.

### The ECOTROPHELIA transnational team

Output 3 of the FEEDtheMIND project focuses on the creation of a transnational ECOTROPHELIA team, composed of students from all FEEDtheMIND European universities. A dozen students will be selected in early October to participate in the initiative: working together with their European counterparts, they will develop a new food product on the theme of their choice, which they will present at the ECOTROPHELIA Greece competition, before participating in ECOTROPHELIA Europe.

This stage of the project will demonstrate the effectiveness and relevance of the FEEDtheMIND platform courses in terms of food product development. It will also encourage European cooperation between students in the food sector.

You are an agri-food student interested in joining the ECOTROPHELIA transnational team? Please contact us!

### The engagement of the Food and Drink Federations

In the five countries targeted in this project, the food and drink federations are engaged in the promotion of food innovation initiatives that encourage the interaction between the agri-food sector and the higher education system.

For more information on the project visit the FEEDtheMIND website: <https://feedthemind.ecotrophelia.org/>

This project is funded by the Erasmus+ programme under project N°: 2019-1-FR01-KA203-063034.

# DIGIFOOD

## Digital transformation of project-based learning guidance in agri-food Higher Education Institutions

Since 2000, ECOTROPHELIA has been fostering creativity and entrepreneurship European-wide by promoting the national and European competitions that bring together HEIs and the agri-food sector to rethink the future of food. This initiative has led HEIs to adapt their curriculum to include new product development projects (from raw materials to market launch) promoting the application of the acquired scientific and technical competences, and the development of soft skills and project management.

In 2020, the national and European competitions had to reinvent themselves to continue to provide students and HEIs a platform to showcase their talents. While the students participating were motivated and coached to develop their eco-innovative food products, the educators who guided their project-based learning were faced with new challenges to do so virtually.

### The impacts of the pandemic on education

The pandemic brought a significant impact on the delivery of education and training, and HEIs and educators perceived an acceleration of the digital transformation. Although, HE systems were rapidly mobilised to continue to provide high-quality education, the resources available and the digital pedagogical competences of educators were limited. It is to be noted that the agri-food education heavily relies on practical work (labs, pilot plants), so the challenges faced by the HEIs were particularly complicated.

The pressure to adapt led to the implementation of several practices, some kept until the end of the school year and even for posterity, others, not so successful, will serve as emergency learning experiences.



### What is DigiFoodEdu?

DigiFoodEdu is an European project initiative funded by Erasmus+ to foster the development of digital skills and exchange of good pedagogical practices in the digital era directed at the guidance of project-based learning approaches. This project intends to study the pedagogical practices put in place during the pandemic, collect and analyse the experiences from different partners European-wide and come up with a best practices guide for education improvement in the digital era. Ultimately, the project will aim for the modernisation of the pedagogical practices used for coaching and supporting students during their project-based learning activities.

DigiFoodEdu involves 3 countries: France, Greece and Slovenia and will bring together HEIs and agri-food sector representatives to tackle digital education readiness. It is directed at different target groups:

- teachers/pedagogical staff, notably the ones providing guidance to ECOTROPHELIA projects or other project-based learning approaches;
- agri-food HE students, but also students from other courses involved in these multidisciplinary projects;
- HEIs as the organisations that will benefit from this project's results and evolve pedagogical practices;
- agri-food sector representatives that recognise ECOTROPHELIA as a successful HEI-Industry cross-fertilization tool bridging innovation and education and supporting young talents.

### Identification of the pedagogical practices and needs

The DigiFoodEdu project started in May 2021 and will last 2 years.

The first year will lead to:

- the identification and analysis of the pedagogical practices put in place during the covid-19 crisis
- the assessment of the perception of agri-food sector representatives and experts on the crisis' impact on future talents.

In this purpose, surveys have been disseminated and focus groups and interviews will complete the study. The aim of this output is to identify the best practices in order to test them after with the partners.

For more information on the project visit the DigiFoodEdu website: <https://digifoodedu.ecotrophelia.org/>

This project is funded by the Erasmus+ programme under project N°: 2020-1-FR01-KA226-HE-095523.





## CREATIVITY, SHARING & PASSION

The future of food innovation is still being written. Born in France in 2000, ECOTROPHELIA gave birth to 1500 innovative food projects in about twenty European countries. And overall, about fifty start-ups have been born thanks to this unique talent pool in Europe. Closely linked to food federations and interprofessional sector, ECOTROPHELIA meets the food industrial needs in terms of human resources, R&D strategy and innovation transfer. Higher education institutions of the ECOTROPHELIA network provide evolving or disruptive solutions to the food of the future's challenges and the issues of the food industry.



01 – JUNE 2018

*"The innovation is a risky sport."*

**Xavier Terlet** - XTC Proteins – National judge member since 2016



02 – OCTOBER 2018

*"ECOTROPHELIA encourages the brightest students to choose a career in the agri-food industry and provide them a unique opportunity to acquire key skills in participating in this hands-on exercise in business creation and eco-innovative product development."*

**Bertrand Emond** - Head of Membership & training, Campden BRI UK – President of the 2018 European judging panel



03 – JUNE 2019

*"ECOTROPHELIA is stimulating by the quality of the work and the enthusiasm of the candidates and their teachers. The forms of the presentations to the jury reflects the substantive quality of their teamwork, of what they have been able to bring to each other."*

**Laurent Cousin** - R&D director at Sodexo President of the 2019 national judging panel



04 – OCTOBER 2019

*"Higher education is strongly linked to innovation, especially for food products."*

**Gilles Trystram** AgroParisTech general director



05 – SEPTEMBER 2020

*"Food transformation to move towards ever healthier and higher quality products is a challenge to the future."*

**Philippe Mauguin** - INRAE CEO, National Research Institute for Agriculture, Food and the Environment – President of the 2018 and 2020 national judging panel.



06 – OCTOBER 2020

*"ECOTROPHELIA is a great innovation contest for students full of positive energy and inspiration for the industry. It is also a window on the future of food as seen by the younger generation."*

**Christoph Hartmann** Academic Alliances & Expertise Development Lead Nestlé Research Center – President of the 2019 and 2020 European judging panel



07 – JUNE 2021

*"ECOTROPHELIA, a competition but also a chance to develop entrepreneurial skills, a rich and human experience."*

**Justine Petit** - TESS project Accelerator – National judge member

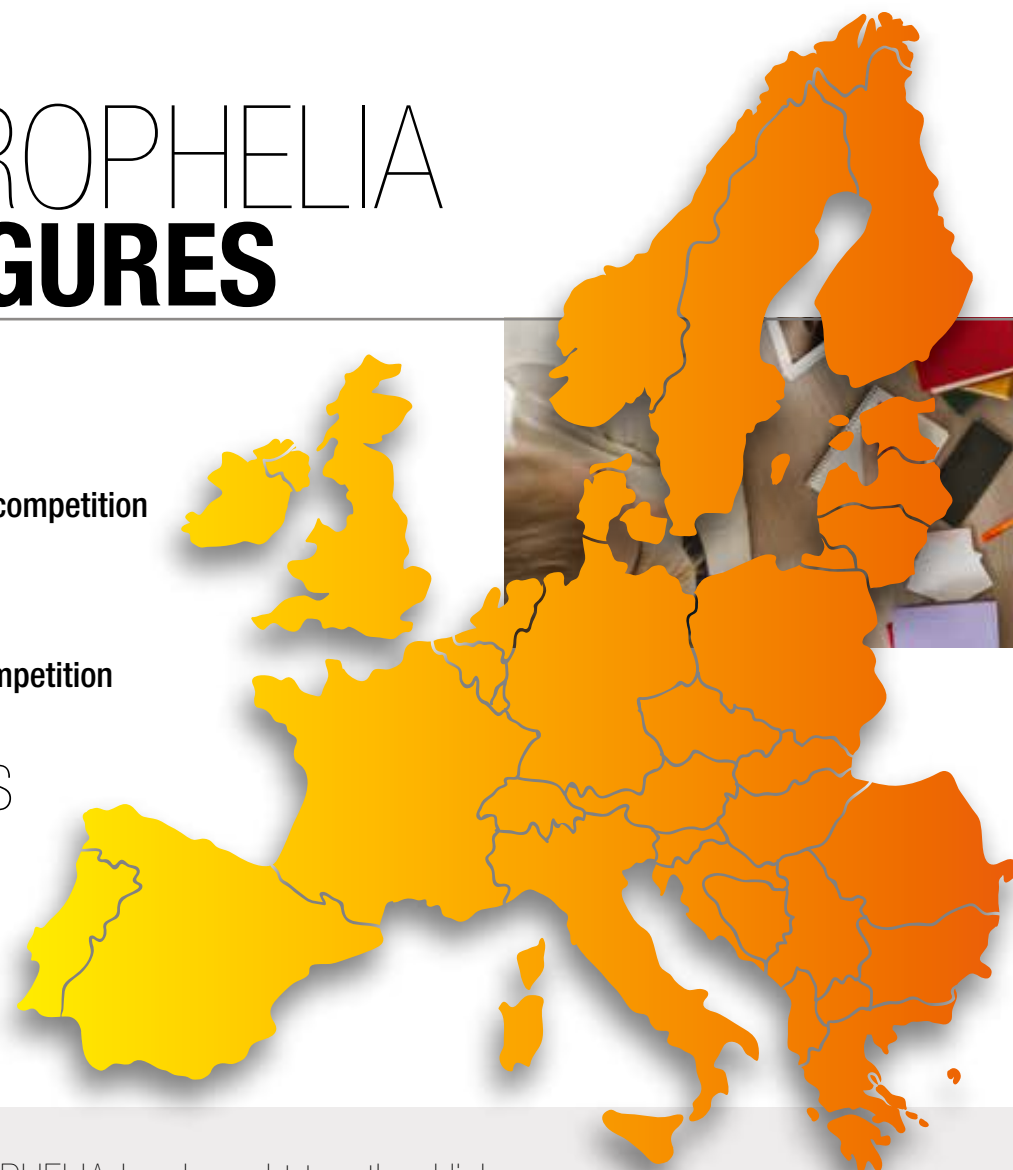
# ECOTROPHELIA KEY FIGURES

22 years  
of ECOTROPHELIA competition

More than  
2800 Students  
have participated in the competition

22 Countries

More than 1000 Food  
innovative products



For over 20 years, ECOTROPHELIA has brought together Higher Education Institutions (HEIs) and the agri-food sector to rethink the future of food. Created in France, as a competition for HE students for the development of eco-innovative food products, the ECOTROPHELIA competition is now organised in about 20 countries culminating in a European competition, the champions league of food innovation with the winners of the national competitions. HEIs European-wide foster participation in ECOTROPHELIA by promoting project-based learning approaches, outside the classroom but also importantly integrating them as part of the curriculum, promoting the application of the acquired scientific and technical competences, and the development of soft skills, entrepreneurial mindset and project management, alongside knowledge acquisition. Thus, ECOTROPHELIA has been a laboratory of food innovation fostering the future talents of the agri-food sector.



## AUSTRIA

3 Innovative products  
1 University  
10 Students

## BELGIUM

77 Innovative products  
11 Universities  
40 Students

**1 Award at ECOTROPHELIA EUROPE**

## CROATIA

13 Innovative products  
2 Universities  
32 Students

**1 Award at ECOTROPHELIA EUROPE**

## CZECH REPUBLIC

8 Innovative products  
6 Universities

## DENMARK

12 Innovative products  
2 Universities  
19 Students

**1 Award at ECOTROPHELIA EUROPE**

## ESTONIA

1 Universities

## FRANCE

373 Innovative products  
39 Universities  
2040 Students

**10 Awards at ECOTROPHELIA EUROPE**

## GERMANY

25 Innovative products  
7 Universities  
55 Students

**6 Awards at ECOTROPHELIA EUROPE**

## GREECE

88 Innovative products  
14 Universities  
32 Students

**5 Awards at ECOTROPHELIA EUROPE**

## HUNGARY

12 Innovative products  
5 Universities  
22 Students

**1 Award at ECOTROPHELIA EUROPE**

## ICELAND

25 Innovative products  
3 Universities  
21 Students

**1 Award at ECOTROPHELIA EUROPE**

## ITALY

40 Innovative products  
16 Universities  
88 Students

**2 Awards at ECOTROPHELIA EUROPE**

## LITHUANIA

3 Innovative products  
2 Universities  
7 Students

## PORTUGAL

23 Innovative products  
14 Universities  
19 Students

**1 Award at ECOTROPHELIA EUROPE**

## ROMANIA

17 Innovative products  
5 Universities  
29 Students

**2 Awards at ECOTROPHELIA EUROPE**

## RUSSIA

4 Innovative products  
3 Universities  
4 Students

## SERBIA

8 Innovative products  
4 Universities  
28 Students

## SLOVENIA

37 Innovative products  
7 Universities  
89 Students

**4 Awards at ECOTROPHELIA EUROPE**

## SPAIN

82 Innovative products  
26 Universities  
187 Students

**1 Award at ECOTROPHELIA EUROPE**

## SWITZERLAND

9 Innovative products  
4 Universities  
7 Students

## THE NETHERLANDS

35 Innovative products  
6 Universities  
32 Students

**3 Awards at ECOTROPHELIA EUROPE**

## UNITED KINGDOM

53 Innovative products  
13 Universities  
29 Students

**2 Awards at ECOTROPHELIA EUROPE**



# UNIVERSITIES IN EUROPE

More than 200 Universities in Europe took part in the ECOTROPHELIA competition



## AUSTRIA

- UNIVERSITY OF NATURAL RESOURCES AND LIFE SCIENCES (BOKU) - VIENNA

## BELGIUM

- GHENT UNIVERSITY – UNIVERSITEIT GENT
- HAUTE ECOLE PROVINCIALE EN HAINAUT – CONCORDET
- HECH – HAUTE ECOLE CHARLEMAGNE – ISIA
- HELHA ISC FLEURUS - HAUTE ECOLE LOUVAIN EN HAINAUT
- HOGESCHOOL GENT
- KU LEUVEN
- PXL UNIVERSITY OF APPLIED SCIENCES AND ARTS
- THOMAS MORE KEMPEN UNIVERSITY COLLEGE
- ULB – UNIVERSITE LIBRE DE BRUXELLE
- UNIVERSITE CATHOLIQUE DE LOUVAIN
- VIVES UNIVERSITY COLLEGE

## CROATIA

- UNIVERSITY OF OSIJEK
- UNIVERSITY OF ZAGREB

## CZECH REPUBLIC

- JIHOČESKÁ UNIVERZITA V ČESKÝCH BUDĚJOVICÍCH - UNIVERSITY OF SOUTH BOHEMIA IN ČESKE BUDĚJOVICE
- MENDELOVA UNIVERZITA V BRNĚ
- TECHNOLOGY OF THE UNIVERSITY OF CHEMISTRY AND TECHNOLOGY
- UNIVERZITA BRNO
- UNIVERZITA TOMÁŠE BATI VE ZLÍNĚ
- VYSOKÁ ŠKOLA CHEMICKO-TECHNOLOGICKÁ V PRAZE

## DENMARK

- COPENHAGEN UNIVERSITY
- DTU - NATIONAL FOOD INSTITUTE – TECHNICAL UNIVERSITY OF DENMARK

## ESTONIA

- TALLINN UNIVERSITY OF TECHNOLOGY

## FRANCE

- AGROCAMPUS OUEST - INSTITUT NATIONAL SUPERIEUR DES SCIENCES AGRONOMIQUES, AGROALIMENTAIRES, HORTICOLES ET DU PAYSAGE
- AGROPARISTECH - INSTITUT DES SCIENCES ET INDUSTRIES DU VIVANT ET DE L'ENVIRONNEMENT
- AGROSUP DIJON - INSTITUT NATIONAL SUPERIEUR DES SCIENCES AGRONOMIQUES, DE L'ALIMENTATION ET DE L'ENVIRONNEMENT
- AUDENCIA NANTES - ECOLE DE MANAGEMENT
- AVIGNON UNIVERSITE
- EBI - ECOLE DE BIOLOGIE INDUSTRIELLE
- ECOLE DE DESIGN NANTES ATLANTIQUE
- ECOLE D'INGENIEURS DE PURPAN
- ECOLE NATIONALE SUPERIEURE DES MINES ALBI-CARMAUX
- ENSAD - ECOLE NATIONALE SUPERIEURE D'ART ET DE DESIGN DE NANCY
- ENSAIA - ÉCOLE NATIONALE SUPERIEURE D'AGRONOMIE ET DES INDUSTRIES ALIMENTAIRES - UNIVERSITE DE LORRAINE
- ENSAT - ECOLE NATIONALE SUPERIEURE AGRONOMIQUE DE TOULOUSE
- BORDEAUX INP - ENSCBP - ECOLE NATIONALE SUPERIEURE DE CHIMIE, DE BIOLOGIE ET DE PHYSIQUE - INSTITUT POLYTECHNIQUE DE BORDEAUX
- ESA - ECOLE SUPERIEURE D'AGRICULTURES ANGERS
- ESADD - ECOLE SUPERIEURE APPLIQUEE AU DESIGN ET AU DIGITAL
- ESEPAE - ECOLE SUPERIEUR EUROPEENE DE PACKAGING
- ESIAE - ECOLE SUPERIEURE D'INGENIEURS EN AGROALIMENTAIRE DE BRETAGNE ATLANTIQUE - UNIVERSITE DE BRETAGNE OCCIDENTALE
- ESIRI UNIVERSITE DE LA REUNION
- ESIX NORMANDIE- ECOLE SUPERIEURE D'INGENIEURS DE L'UNIVERSITE DE CAEN - NORMANDIE
- ESM-IAE DE METZ SCHOOL OF MANAGEMENT
- UNIVERSITÉ AIX MARSEILLE

- FMA - FACULTE DE MARKETING ET D'AGROSCIENCES - UNIVERSITE DE HAUTE ALSACE

- INSTITUT PAUL BOCUSE
- INSTITUT POLYTECHNIQUE UNILASALLE
- ISA LILLE – ECOLE D'INGENIEUR EN AGRICULTURE, AGROALIMENTAIRE, ENVIRONNEMENT ET PAYSAGE
- ISARA - INSTITUT SUPERIEUR D'AGRICULTURE ET D'AGROALIMENTAIRE RHONE-ALPES
- ISEMA - INSITUT SUPERIEUR EUROPEEN DE MANAGEMENT AGROALIMENTAIRE
- ISVV BORDEAUX AQUITAINE VINE AND WINE INSTITUTE
- IUT A LYON I – INSTITUT UNIVERSITAIRE TECHNOLOGIQUE
- JUNIA - ISA LILLE
- MONTPELLIER SUPAGRO -INSTITUT NATIONAL D'ETUDES SUPERIEURES EN SCIENCES AGRONOMIQUES DE MONTPELLIER
- NEOMA BUSINESS SCHOOL
- ONIRIS - ECOLE NATIONALE VETERINAIRE, AGROALIMENTAIRE ET DE L'ALIMENTATION
- POLYTECH LILLE - ÉCOLE POLYTECHNIQUE UNIVERSITAIRE DE LILLE
- POLYTECH MONTPELLIER - ÉCOLE POLYTECHNIQUE UNIVERSITAIRE DE MONTPELLIER
- SUP'BIOTECH - INSTITUT SUPERIEUR DES BIOTECHNOLOGIES DE PARIS
- UNIVERSITE AIX-MARSEILLE
- UTC – UNIVERSITE DE TECHNOLOGIE DE COMPIEGNE
- VETAGRO SUP - INSTITUT NATIONAL D'ENSEIGNEMENT SUPERIEUR ET DE RECHERCHE EN ALIMENTATION, SANTE ANIMALE, SCIENCES AGRONOMIQUES ET DE L'ENVIRONNEMENT

## GERMANY

- ANHALT UNIVERSITY OF APPLIED SCIENCES
- HOCHSCHULE BREMERHAVEN
- HOCHSCHULE FULDA - FULDA UNIVERSITY OF APPLIED SCIENCES
- HOCHSCHULE OSTWESTFALEN - LIPPE
- KARLSRUHE INSTITUTE OF TECHNOLOGY (KIT) - INSITUTE OF PROCESS ENGINEERING IN LIFE SCIENCES
- TECHNISCHE UNIVERSITÄT BERLIN

- UNIVERSITÄT HOHENHEIM - INSTITUT FÜR LEBENSMITTELWISSENSCHAFT UND BIOTECHNOLOGIE – STUTTGART

## GREECE

- AGRICULTURAL UNIVERSITY OF ATHENS
- ALEXANDER TECHNOLOGICAL EDUCATIONAL INSTITUTION OF THESSALONIKI
- ARISTOTLE UNIVERSITY OF THESSALONIKI
- HAROKOPIO UNIVERSITY OF ATHENS
- HELLENIC OPEN UNIVERSITY
- NATIONAL AND KAPODOSTRIAN UNIVERSITY OF ATHENS
- NATIONAL TECHNICAL UNIVERSITY OF ATHENS - SCHOOL OF CHEMICAL ENGINEERING
- TEI OF ATHENS - TECHNOLOGICAL EDUCATIONAL INSTITUTE
- TEI OF PELOPONNESE - TECHNOLOGICAL EDUCATIONAL INSTITUTE
- TEI OF THESSALY - TECHNOLOGICAL EDUCATIONAL INSTITUTE
- UNIVERSITY OF APPLIED SCIENCES OF THESSALY - TEI OF THESSALY
- UNIVERSITY OF IOANNINA
- UNIVERSITY OF THE AEGEAN
- UNIVERSITY OF WESTERN ATTICA

## HUNGARY

- BUDAPEST UNIVERSITY OF TECHNOLOGY AND ECONOMICS
- CORVINUS UNIVERSITY OF BUDAPEST
- SZÉCHENYI ISTVÁN UNIVERSITY
- SZENT ISTVÁN UNIVERSITY
- UNIVERSITY OF DEBRECEN

## ICELAND

- ICELAND ACADEMY OF THE ARTS
- UNIVERSITY OF AKUREYRI
- UNIVERSITY OF ICELAND – REYKJAVIK

## ITALY

- ITS TECH&FOOD - ISTITUTO TECNICO STATALE
- SCIENZE GASTRONOMICHE - SCIENZE DEGLI ALIMENTI E DEL FARMACO
- SECONDA UNIVERSITA DEGLI STUDI DI NAPOLI
- UNIVERSITA DEGLI STUDI DI CATANIA
- UNIVERISTA DEGLI STUDI DI PAVIA
- UNIVERSITÀ CAMPUS-BIOMEDICO DI ROMA
- UNIVERSITÀ CATTOLICA DEL SACRO CUORE
- UNIVERSITÀ DEGLI STUDI DI MILANO
- UNIVERSITÀ DEGLI STUDI DI MODENA E REGGIO EMILIA - SCIENZE DELLA VITA SECONDA
- UNIVERSITÀ DEGLI STUDI DI NAPOLI FEDERICO II - SCIENZE CHIMICHE
- UNIVERSITÀ DEGLI STUDI DI PADOVA
- UNIVERSITÀ DEGLI STUDI DI PARMA
- UNIVERSITÀ DEGLI STUDI DI PERUGIA
- UNIVERSITÀ DEGLI STUDI DI TERAMO
- UNIVERSITÀ DELLA TUSCIA
- UNIVERSITY OF TURIN

## LITHUANIA

- LITHUANIAN UNIVERSITY OF AGRICULTURE
- KTU - KAUNAS UNIVERSITY OF TECHNOLOGY

## PORTUGAL

- CATHOLIC UNIVERSITY
- INSTITUTO POLITÉCNICO DE BEJA
- INSTITUTO POLITÉCNICO DE COIMBRA
- INSTITUTO POLITÉCNICO DE LEIRIA
- INSTITUTO POLITÉCNICO DE VIANA DO CASTELO
- INSTITUTO SUPERIOR DE CONTABILIDADE E ADMINISTRAÇÃO DO PORTO
- INSTITUTO UNIVERSITARIO DE LISBOA
- UNIVERSIDADE CATOLICA PORTUGUESA
- UNIVERSIDADE DE AVEIRO
- UNIVERSIDADE DE COIMBRA
- UNIVERSIDADE DE LISBOA
- UNIVERSIDADE DO MINHO
- UNIVERSIDADE DO PORTO
- UNIVERSIDADE NOVA DE LISBOA

## ROMANIA

- LUCIAN BLAGA UNIVERSITY OF SIBIU
- SAPIENTIA HUNGARIAN UNIVERSITY OF TRANSYLVANIA
- STEFAN CEL MARE UNIVERSITY OF SUCEAVA
- UNIVERSITATEA DUNĂREA DE JOS DIN GALAȚI
- UNIVERSITY OF AGRONOMIC SCIENCES AND VETERINARY MEDICINE OF BUCHAREST

## RUSSIA

- FEDERAL STATE BUDGETARY EDUCATIONAL INSTITUTION OF HIGHER PROFESSIONAL EDUCATION "STAVROPOL STATE AGRARIAN UNIVERSITY"
- SARATOV STATE AGRARIAN UNIVERSITY NAMED AFTER N.I. VAVILOV
- THE VOLGA REGION RESEARCH INSTITUTE OF MANUFACTURE AND PROCESSING OF MEAT-AND-MILK PRODUCTION OF RUSSIAN ACADEMY OF AGRICULTURAL SCIENCES - VRIMMP RAAS

## SERBIA

- ACADEMY FOR APPLIED STUDIES BELGRADE
- INSTITUTE OF FOOD SECTOR AND TECHNOLOGIES IN NOVI SAD (FINS)
- UNIVERSITY OF BELGRADE
- UNIVERSITY OF NOVI SAD

## SLOVENIA

- ACADEMY FOR ARTISTIC ART AND MODELLING
- BIOTECHNICAL EDUCATIONAL CENTRE LJUBLJANA
- GRM NOVO MESTO - CENTER FOR BIOTECHNOLOGY AND TOURISM
- INSTITUTE AND ACADEMY FOR MULTIMEDIA
- UNIVERSITY OF LJUBLJANA
- UNIVERSITY OF MARIBOR
- UNIVERSITY OF PRIMORSKA

## SPAIN

- CENTRO SUPERIOR DE INDUSTRIA FARMACEÚTICA - CESIF MADRID
- UNIVERSIDAD AUTÓNOMA DE BARCELONA
- UNIVERSIDAD CATÓLICA DE MURCIA
- UNIVERSIDAD COMPLUTENSE DE MADRID
- UNIVERSIDAD DE ALMERÍA
- UNIVERSIDAD DE BARCELONA
- UNIVERSIDAD DE BURGOS
- UNIVERSIDAD DE CÁDIZ
- UNIVERSIDAD DE CÓRDOBA
- UNIVERSIDAD DE EXTREMADURA
- UNIVERSIDAD DE GRANADA
- UNIVERSIDAD DE LEÓN
- UNIVERSIDAD DE LLEIDA
- UNIVERSIDAD DE MURCIA
- UNIVERSIDAD DE SANTIAGO DE COMPOSTELA
- UNIVERSIDAD DE SEVILLA
- UNIVERSIDAD DE VALENCIA
- UNIVERSIDAD DE VALLADOLID
- UNIVERSIDAD DE ZARAGOZA
- UNIVERSIDAD MIGUEL HERNÁNDEZ DE ELCHE
- UNIVERSIDAD PABLO DE OLAVIDE
- UNIVERSIDAD POLITÉCNICA DE CARTAGENA
- UNIVERSIDAD POLITÉCNICA DE MADRID
- UNIVERSIDAD POLITÉCNICA DE VALENCIA
- UNIVERSIDAD PÚBLICA DE NAVARRA
- UNIVERSIDAD ROVIRA I VIRGILI

## SWITZERLAND

- BERN UNIVERSITY OF APPLIED SCIENCES - SCHOOL OF AGRICULTURAL, FOREST, AND FOOD SCIENCES HAFI
- ECAL - ECOLE CANTONALE D'ART DE LAUSANNE
- HEIG-VD - HAUTE ECOLE D'INGÉNIEUR ET DE GESTION DU CANTON DE VAUD
- HES - SO VALAIS LIFE TECHNOLOGIES

## THE NETHERLANDS

- HAS UNIVERSITY OF APPLIED SCIENCES
- HOGESCHOOL VAN ARNHEM EN NIJMEGEN
- INHOLLAND DELFT
- MAASTRICHT UNIVERSITY
- VAN HALL LARENSTEIN UNIVERSITY OF APPLIED SCIENCES
- WAGENINGEN UNIVERSITY

# Some ECOTROPHELIA Europe winners of the last 10 years

Since its beginning, ECOTROPHELIA Europe have seen lots of winning products and countries all around Europe, which is significant about the students' motivation for innovative food products, the ECOTROPHELIA competition and the food industry.

## Orangebeeee • Portugal

2020 / GOLD Prize

Fermented aquafaba & yacon preparation with a layer of orange peels jam, sprinkled with bee pollen.

## oRIZginal • France

2019 / GOLD Prize

L'oRIZginal, the tasty dairy free dessert made from organic French ingredients!

## Whoopie Ice • Romania

2018 / GOLD Prize

A delicious eco-innovative ice cream made of concentrated whey with cream and local fruits.

## OnMyWhey • Slovenia

2017 / BRONZE Prize

OnMyWhey is a unique healthy snack and an organic whey-based probiotic fruit and dairy product enriched with millet.

## Specornoos • Belgium

2016 / SILVER Prize

Specornoos, the innovative ice cream cone with a surprising speculoos flavor and crispiness.

## VeSage • Hungary

2015 / GOLD Prize

Sliceable, vegetable based cold cuts with high nutritional value.

## Toplce • Romania

2014 / SILVER Prize

Toplce ice cream is a dairy dessert frozen through a special method, containing natural ingredients.

## SOcrock • Italy

2013 / BRONZE Prize

Sorghum crunchy snack with dark chocolate and grape seeds.

## Chef. Lupin • The Netherlands

2012 / GOLD Prize

An innovative and nutritious ready to prepare frozen eco-meat alternative made from fermented lupin beans.

## Da Vero • Greece

2011 / GOLD Prize

«Da Vero - Ecoseafood cold cuts» is a seafood cold cuts that combines the most nutritious ingredients and the eco-friendly character. It is composed from squid and octopus by-products, often separated from commercially valuable parts during regular processing.

# Success stories

## They launched their start-up!



## CARRÉS FUTÉS

I am Camille Bloch, the co-founder of CarréLéon, a start-up I created following the ECOTROPHELIA competition. In 2016, we were lucky enough to win the France and the Europe Gold awards with our CarréLéon vegetable bars; having the desire to be an entrepreneur, I decided to pursue the project by building my company. Since 2018, we have been marketing our vegetable squares under the Carrés Futés brand, and we have expanded our range to include ten products, including fruit bars for baking. Our 100% natural products are made of fruits or vegetables and cocoa butter only and are used to cook at home in an easy, practical and fun way. We are now eight people in the team and have over a thousand sales points throughout France.

<https://carresfutes.fr/>

**Contact person**  
Camille Bloch



## PANGGIES

At the beginning of 2018, a group of international students from VHL university of applied science noticed a problem concerning the health of the new generation. Most kids do not meet their recommended daily vegetable intake. The team came up with a solution combining an easy, tasty, and fun product with vegetables. Pancakes + Veggies = Panggies. Panggies is a pancake mix with added vegetables helping families increase their vegetable intake. In 2018 Panggies joined the ECOTROPHELIA competition and won the first prize in the Dutch competition and the prize for best communication strategy in the European finals in Paris. There was a lot of interest in the products and at the beginning of 2021 Panggies launched three products both online and at selected retail locations in the Netherlands. The aim is to increase the vegetable intake of all families by making Panggies available throughout the country. In this way, Panggies helps families thrive.

<https://www.panggies.nl>

**Contact person**  
Jorik Roodink



## POFiné



POFiné aims to develop food for consumers suffering from undernutrition. The presentation of our product, a dessert designed for seniors, to ECOTROPHELIA France 2020 received positive feedback from the jury and was awarded the Silver and Nutrition prizes. This motivated three members of the team to keep working on the project and launch our start-up. After meeting a potential client who was part of the jury during this event, the team went through different steps in order to match perfectly with the market's needs. Today, a contract is under discussion with a potential partner in order to produce and commercialize the first product by the beginning of 2022.

<https://pof-ine.fr/>

**Contact person**  
Juliette Stym-Popper

# Since ECOTROPHELIA Europe 2020 what have they become?

## What made you participate to ECOTROPHELIA Europe 2020? Had you heard before of the competition?

**OrangeBeeeee** > It all started during their master degrees at the University of Aveiro back in 2020.

"I am a multidisciplinary designer passionate about sustainability and social innovation, Bárbara explains. And while my research work was based on Mediterranean gastronomy and food as a design tool, I was also very much motivated by the idea of minimizing food waste in Portugal." At that time, she was indeed focusing on orange peels as waste and developing a graphic campaign as well as a sensorial experience based on that ingredient. On the other hand, Adelaide, a student in food biotechnology, was doing an academic internship at a company specialised in bee products. "The fact is that I wanted to promote bee pollen when we met! As we were getting along very well, we decided to work together on a project that could meet our respective goals", Adelaide underlines.

**O-live** > The University of the Aegean has been actively participating in the ECOTROPHELIA competition for 10 years now. So, we were already familiar with the competition thanks to our professors and our fellow students. The reason we decided to participate was none other than the opportunity to design and promote an innovative food product, in collaboration with one of the leading companies in the food industry in Greece, E. J. Papadopoulos S.A.



**Frosti:**  
Instagram: @frostiskyr  
www.frostiskyr.net  
frostiskyr@gmail.com

**Frosti** > We first heard about the competition in the course eco-food innovation, which is a class in the department of Food Science at the University of Iceland. We won first place in a competition held within the country and were chosen to compete on behalf of Iceland in ECOTROPHELIA Europe 2020.

## Great! Now, just a few words about your product... in your opinion, what explains your victory?

**OrangeBeeeee** > Together, they created OrangeBeeeee. Based on products wasted by the agrifood industry and with bee pollen, this fermented preparation presents itself as a vegetable alternative to the traditional yoghurt. A very original innovation that earned them the gold medal. "Why this success? We believe that OrangeBeeeee is much more than a fermented vegetable product. Our brand's mission is to demystify food products that are normally discarded in the Mediterranean gastronomic culture, due to a lack of acceptance from people", Adelaide stresses. "OrangeBeeeee strives to better educate the consumer on this matter, just by telling everyone how to use these wastes at home", Bárbara adds.

But which by-products are saved exactly? Orange peels, boiling water from vegetables (chickpeas, red beans and black beans) as well as yacon roots. OrangeBeeeee also promotes the consumption of healthy ingredients rich in nutrients that are still unknown by the common consumer, making them affordable.

**O-live** > Well, O-live is a high energy and nutritious ready-to-eat snack, rich in fibers and proteins. It is also the very first breadstick to contain a filling, with 5 different flavors consisting of 100% Greek fruits & vegetables. The product was developed based on 4 different innovations: Its unique rolling technology, the use of olive seed/pomace flour - which is a by-product of the olive oil industry - along with lyophilized Greek yogurt and, finally, the use of a fully recyclable ecological packaging. We believe that the use of these ingredients and technologies, combined with O-live's competitive price, made the product stand out from the rest, and led to our team being awarded the silver medal!

**Frosti** > Our product is Frosti Skyr, a freeze-dried lactose-free Icelandic vanilla skyr with blue spirulina pigment. Icelandic skyr is a unique dairy product that has been produced in Iceland for over 1100 years. Skyr is the so-called superfood of Icelanders, as it is naturally fat-free and very high in protein. Freeze-dried skyr is a good option to increase the shelf-life of an otherwise quite unstable product. After freeze-drying, the skyr goes from a thick yogurt-like texture to dry skyr flakes. But how do you use Frosti Skyr? All you need to do is mix water into the dried skyr flakes and it will turn into classic skyr. After drying the skyr all of Frosti Skyr's organoleptic qualities e.g. smell, colour, texture and nutritional value stay the same. When skyr is freeze-dried, it becomes very stable for a long period of time without adding any preservatives and no refrigeration is required. After all the water has been removed from the skyr it is 80% lighter and 5 times cheaper to export. Now it is finally possible to sell Icelandic skyr all over the world! We believe that we won the bronze prize because Frosti Skyr is a new and innovative product that modernizes an ancient recipe.

**OrangeBeeeee:**  
Instagram: @orangebeeee  
www.barbaravitoriano.comadelaide.olim@ua.pt



## What happened to you, your team, your product, after you won the prize (media coverage, business opportunities...)?

**Frosti** > Since we got the bronze prize in ECOTROPHELIA a lot has happened to our product Frosti Skyr. Shortly after the competition we got interviewed a lot in our home country Iceland. We were for example interviewed by the largest newspapers in Iceland and the largest radio station in Iceland. Recently we have moved abroad to work with Nestlé to develop Frosti Skyr. This is a huge opportunity, and we are very excited for the upcoming months.



## What was your reaction at that time?

**OrangeBeeeee** > We were very happy to see our work and effort recognized at the European level, they both underline. Their dream is now about to come true.

**Frosti** > It was a great honor to win the bronze award. We were very happy, and it gave us more inspiration to continue to develop Frosti Skyr further.

**O-live** > To be perfectly honest, we were at a loss for words. After properly processing what had just happened and what we had just accomplished, we were filled with pride and joy, not only because we managed to win an award, but, most importantly, because we felt that a year full of hard work, dedication, and struggle (especially after the coronavirus pandemic hit) had finally paid off!

**OrangeBeeeee** > "Our goal is to see OrangeBeeeee fermented products on a supermarket shelf soon, available to all curious consumers." In one year, the Portuguese team has been in contact with several potential partners. Doors open and opportunities still arise.

**O-live** > Most of the team members have now graduated and have continued their studies in various master's programs. Over the past year, our team has been asked by several news outlets to give an interview regarding our product, focusing mainly on the use of the olive seed/pomace flour. These interviews helped us to promote not only our product to the general public, but also the concept of utilizing by-products of the food industry that are potentially harmful to the environment, in order to create innovative functional food products.

## Would you recommend someone to participate to ECOTROPHELIA Europe?

**O-live** > We would! Definitely! The competition is a unique experience, as it allows someone to apply their academic knowledge in order to create a brand-new food product from scratch, which will then be evaluated by a panel of experts from various leading companies in the food industry. Furthermore, the competition allows students to meet other students from different universities and backgrounds as well as experts of agri-food companies from different European countries, which in turn exposes them to different cultures perspectives. While it is understandable that the hard work and dedication required might be demanding for some, we are nevertheless confident that the end result is more than rewarding.

**Frosti** > Yes, we would 100% recommend people to participate in ECOTROPHELIA Europe. Whether you win or not this is a great experience, and you learn a lot about the process of developing a product, from food safety and manufacturing to business plans and marketing strategies. And you never know what opportunities the future will hold.

**OrangeBeeeee** > We don't forget that it all started thanks to ECOTROPHELIA. We would definitely recommend other students to participate in this contest since it promotes entrepreneurship and competitiveness, offering full-scale learning and training, by confronting us to the true reality.

# ECOTROPHELIA competition 2021

## How were the national selections in Europe?

This year again, the Covid-19 continues to shake up and be part of our lives. However, it had not stop students' motivation, who this year again had not lost their innovative spirit. With ever more audacious ideas, national ECOTROPHELIA 2021 contests took place, despite different conditions from one country to another.



## BELGIUM

With the Food At Work ECOTROPHELIA awards, Fevia, the federation of the Belgian food industry challenges higher education students to develop innovative and sustainable food products. This competition gives students the unique opportunity to gain experience in the food industry.

The Covid-19 pandemic has changed the organisation of this year competition. We organized the jury presentations face-to-face with a limited number of jury members, with respect of social distancing. The national competition took place on March 10th in Brussels with 9 participating teams. And the winner is...

FoodRush won the first prize with their innovative and tasteful product "Barry", a 100% allergen-free and sustainable breakfast bar. Next to other allergens that are avoided, Barry contains specifically no lactose, gluten and nuts which are 3 of the most common allergens in breakfast bars.



## CROATIA

The national competition ECOTROPHELIA Croatia was held on June 15, 2021 face-to-face at the Faculty of Food Technology and Biotechnology, Pierottijeva 6, 10 000 Zagreb. The organizer of the competition was the Croatian Society of Food Technologists, Biotechnologists and Nutritionists. The competition was supported by sponsors: Barentz d.o.o., HiPP Croatia d.o.o., Fidelta d.o.o. and the Croatian Chamber of Commerce (HGK) and awarded the winners with their products as a prize.

The decision on the winners of the competition was made by a national Expert Commission composed of scientists and representatives of the food industry. From three national teams: «Zdravko» (Functional cookie with the addition of potato peel flour and filling of figs and carob); «Green cubes» (Dessert with a healthy filling of peanuts and nettles topped with chocolate) and team «Nom-Nom» (Oatmeal enriched with calcium, collagen and protein) the winner of the competition was the team «Zdravko» (Functional cookie with the addition of potato peel flour and filling of figs and carob) which will participate in the competition ECOTROPHELIA Europe 2021.



## FRANCE

Created in 2000, the French ECOTROPHELIA has fostered a strong culture of innovation among future engineers and managers in the food industry. The 2021 edition has been organised in Nancy from June 22 to 24. More than 22 teams of students from all over France has been competing in this 2021 edition of the competition. Foreshadowing the trends and developments in the food industry of the future, the competition brings together food federations, the ANIA (National Association of Food Industries), the French Food Fund, and interprofessional channels, who find a breeding ground for new ideas to meet the challenges of tomorrow's food and industrial issues. The winning project is called Butternot. Thanks to Butternot, the natural fat-free alternative to butters and margarines, you no longer have to choose between a slice of cake and your diet.

For one more year the innovative ideas and the creativity of the young Greek students were demonstrated through the ECOTROPHELIA 2021 National Competition of eco-innovative food products, that is organized in Greece by SEVT, since 2011. All participant teams showed great enthusiasm and passion and impressed the National Committee with their innovative spirit, the quality, as well as the special nutritional and ecological characteristics of their products.

Due to the pandemic, a hybrid event was organized successfully, with live participation of only the National Judging Committee and limited members of the teams. Through a platform that was developed, the participating teams also had the chance to promote their proposals via digital booths.

This year, 10 groups of students from 4 Universities reached the final phase. The winner of this year's competition is the product Nutri Salad Bars, a savory bar inspired by the Mediterranean diet, offering a new taste experience! - National Technological University of Athens, Chemical Engineering School.



## GERMANY

At the twelfth edition of TROPHELIA Germany, 13 student teams from universities across Germany applied to present their ideas for innovative food products with an ecological benefit. Seven favorite teams were selected for the final, which took place in a digital format for the first time. For this, the favorite teams sent presentation videos and tasting samples for the jury until mid of June 2021. After a jury's round of questions with each team via Zoom the members evaluated the teams and ideas via online tool. A public award ceremony took place via Zoom on June 22nd: A team from the Technical University of Berlin wins the TROPHELIA Germany Competition 2021 with «Tresties» and is qualified for ECOTROPHELIA Europe.

## GREECE



# PORTUGAL

PortugalFoods organized the 5th edition of ECOTROPHELIA Portugal in a face-to-face format, in Porto, with a huge care due to the pandemic situation. Judging panel selected MochiPortugal (3th place), MoliTaste (2nd place) and Baguitas (1st place) This event was possible thanks to the support of our partner entities (Porto City Council, APCER, ANI, TECMAIA), as well as our sponsors (Cerealis, Delta, Primor, Monchique, Novarroz, Super Bock Group, Vieira de Castro, All the Way Travel, CBS, SPI, Market Access). The Prize count on the High Patronage of The President of The Portuguese Republic. We are proud of the 5th edition and look forward to Baguitas team's participation in ECOTROPHELIA Europe.



# SERBIA



ECOTROPHELIA Serbia national student's competition was organized face to face on June 25 2021, in Science Technology Park Belgrade by Serbian Association of Food Technologists (SAFT). Seven student's teams from three different universities and one academy of vocational studies took a part. The competition was supported by USAID, UNDP, Ministry of Agriculture, Forestry and Water Management, Center for the promotion of Science, Science Technology Park Belgrade, and Desing company and was organized under the patronage of Ministry of Education, Science and Technological Development. In addition to the awards for three best student's teams/food products, the jury decided for the first time to assign the special price for the passion/communicational skills. The winner of the competition was the Ice Biotic Team from the Faculty of Agriculture, University of Belgrade.

# SPAIN

ECOTROPHELIA Spain 2021 was organized in face-to-face by FIAB with support from the Ministry of Agriculture, Fisheries and Food (MAPA). The jury has distinguished the winner, called Karobia, for the taste of its product and its organoleptic qualities, as well as for the enhancement of local gastronomic products. Karobia will represent the country in the European final. The winners will attend Alibetopías, the annual meeting of reference in innovation in the Spanish food and beverage industry, on October 26, where they will receive their awards.

This year, we have awarded a new prize: the ECOTROPHELIA EntreCompFood Entrepreneurship Award to Ahumadete, after having demonstrated throughout the competition "an entrepreneurial spirit and own skills in areas such as creativity, vision, resource mobilization, ethical and sustainable thinking, motivation and learning from experience".



# SLOVENIA

Despite another year of COVID-19 restrictions, ECOTROPHELIA Slovenia 2021 took place in a positive atmosphere and unstoppable motivation of everyone present. We were able to organize the competition live with all necessary hygienic measures at the headquarters of Chamber of Commerce and Industry of Slovenia on 15 June. The competition was not open to the public and gathered together exclusively five teams and five judges to present and taste brand new food products. The winners were announced through a social media video premiere. We awarded gold, silver, and bronze ECOTROPHELIA Slovenia 2021 prize and EntreCompFood certificates for all students that attended our EntreCompFood workshop for entrepreneurship.

Link to the video: <https://www.youtube.com/watch?v=1DkgYUHKOSQ>  
Link to the brochure: [https://www.gzs.si/Portals/Panoga-Kmetijska-Zivilska/Novi%20dniki-priponke/Publikacija%20Ecotrophelia%20Slovenija\\_web.pdf](https://www.gzs.si/Portals/Panoga-Kmetijska-Zivilska/Novi%20dniki-priponke/Publikacija%20Ecotrophelia%20Slovenija_web.pdf)

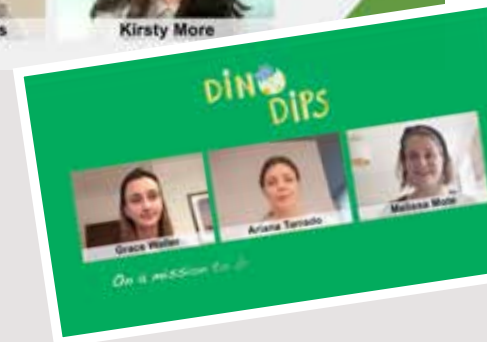


# THE NETHERLANDS

The Dutch competition is organized by TKI Agri & Food. Just like last year, the Dutch competition was held online. Hopefully we can organize a live event next year. The lack of mutual encounters and tasting the creations is a great loss. The seven participating student teams presented surprising creations. The winning team won €1000 and will not only represent the Netherlands during the European final, but will also present their concept during the annual meeting of sponsor FNLI, the Dutch federation of trade associations for the food industry. The second prize this year was awarded to two teams that did not differ in quality.



# UNITED KINGDOM



ECOTROPHELIA UK attracted 11 teams from six universities. Students did well to form teams, create ideas, and develop products in a challenging year: one of the most competitive yet!

On 6 July, five shortlisted teams took part in a virtual final, with innovations including edamame-sourced packaging and ingredients from agroforestry. Teams pitched to 12 UK food and drink 'dragons'. All gave great presentations to showcase the products while under fire from the 'dragons'.

Our winners:

**Bronze**

- DinoDips: gluten-free 'dino' biscuit (University of Reading)

**Silver**

- SeaFuel: cracker with seaweed flakes sourced sustainably (University of Reading)

**Gold**

- Econauts: alcohol-free coffee liquor, with coffee grains packaging (University of Nottingham)





# THE ECOTROPHELIA EUROPE 2021 JURY

## PRESIDENT OF THE 2021 JUDGING PANEL

**Mr Christoph Hartmann**

Academic Alliances and Expertise Development  
Nestlé Research Center

## OFFICIAL REPRESENTATIVES

### CAMPDEN BRI UK

**Mr Bertrand Emond**

Head of Membership & Training  
Campden BRI UK

### EIT FOOD

**Mr Maarten Van Der Kamp**

Director of education – EIT FOOD



## 13 NATIONAL OFFICIAL REPRESENTATIVES

### BELGIUM

**Ms Inge Dirink**

Innovation manager  
Flanders' FOOD

### DENMARK

**Mr Aparajoy  
Chakravarty**

Liquid Development Junior  
Scientist - Co-Ro A/S

### GERMANY

**Mr Georg Böcker**

Managing Director - Ernst  
Böcker GmbH & Co. KG

### ICELAND

**Mr Gunnar Sigurdarson**

Key Account Manager – Manufacturing  
Industries - Federation of Icelandic  
Industries

### SERBIA

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Workforce Development Team Leader  
USAID Competitive Economy Project

### SPAIN

**Mr Benet Fité**

Quality, RDI & Environment Manager  
MAHOU SAN MIGUEL

### CROATIA

**Prof Draženka Komes**

Full Professor - Croatian  
Association of Food Technologist,  
Biotechnologist and Nutritionists  
at Faculty of Food Technology  
and Biotechnology

### FRANCE

**Mr Hubert François**

Chairman - Groupe Salins &  
Food For Life France

### GREECE

**Mrs Vasso  
Papadimitriou**

General Director - SEVT,  
Federation of Hellenic Food  
Industries (SEVT)

### PORTUGAL

**Dr Tim Hogg**

Reader in Food Science and Technology  
ESB-UCP

### SLOVENIA

**Ms Darja Jamnik**

Director of the Commercial Sector -  
Mercator-Emba d.d.

### THE NETHERLANDS

**Mr Kees De Gooijer**

CEO - TKI Agri&FOOD

### UNITED KINGDOM

**Mrs Helen Munday**

President - IFST



# 13 countries are competing in ECOTROPHELIA Europe 2021



## BELGIUM

### Barry

Breakfast  
Barry is a 100% allergen-free, crunchy, healthy and tasty bar suitable as a complete breakfast.

KU Leuven



## FRANCE

### Butternot

Butter & margarine, Cooking aid, Spreadable

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

ENSAIA-UL - Ecole Nationale Supérieure d'Agronomie et d'Industries Alimentaires de l'Université de Lorraine

ENSAD - École Nationale Supérieure d'Art et de Design

FMA-UHA - Faculté de Marketing et d'Agrosciences de l'Université de Haute Alsace



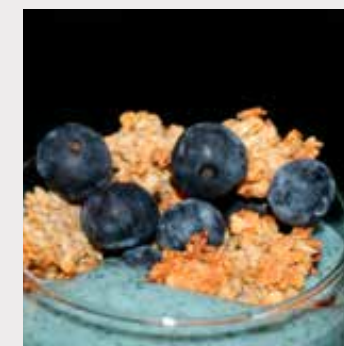
## SLOVENIA

### PINJA

Milk product

Fermented buttermilk with fruit on the bottom and muesli, with added vitamins and minerals.

Biotechnical faculty, University of Ljubljana



## ICELAND

### Aurora

Breakfast, Ready-cooked meal

Aurora is an Oat yogurt with blue spirulina, granola and dried berries. It is the perfect breakfast.

University of Iceland



## SERBIA

### Ice Biotic

Dessert, Ice cream & sorbet, Milk product

Probiotic goat's milk ice cream with Lactoplantibacillus plantarum 299v, apple fibres and inulin.

Faculty of Agriculture, University of Belgrade



## CROATIA

### Zdravko

Biscuit & cake, Bread and pastry, Dessert, Nutraceutical

Functional cake with the addition of potato skin flour and a fig and carob filling rich in fiber.

Faculty of Food Technology and Biotechnology, University of Zagreb



## GREECE

### NUTRI-salad bars

Biscuit & cake, Bread and pastry

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

National Technical University of Athens



## THE NETHERLANDS

### AERT

Dessert, Ice cream & sorbet

AERT is a yellow pea milk ice cream. The flavors are Au Naturel, Tropical Breezy, and Coffeelicious.

Aeres University of Applied Sciences



## SPAIN

### Karobia

Dessert, Ice cream & sorbet

High fiber, carob and orange vegan ice cream.

Valencia Polytechnic University



## DENMARK

### Tempty

Ready-cooked meal

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

Denmark Technical University



## PORTUGAL

### Baguitas

Biscuit & cake

Crispy cookie with grape pomace flour, honey and nuts, with a high fiber content.

Universidade Lusófona de Humanidades e Tecnologias.



## GERMANY

### Tresties

Biscuit & cake, Bread and pastry, Breakfast, Chocolate & candy, Dessert

Sweet snack balls made from fruit pomace with a creamy nutbutter core. Low in sugar & plastic free.

Technische Universität Berlin – TU Berlin



## UNITED KINGDOM

### Libero

Dessert, Drink

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

University of Nottingham



BELGIUM

## BARRY

Barry is a 100% allergen-free, crunchy, healthy and tasty bar suitable as a complete breakfast.

Looking for a quick and healthy breakfast full of plant-based proteins and fibres? With Barry, you can start your day the right way! Not having breakfast because of a lack of time is no longer an excuse. Start your day with a delicious, crunchy and breakfast-worthy bar which is 100% allergen-free, aimed at people with hectic mornings! The fruity taste and crispy bite makes an ideal breakfast in no time. Barry contains the perfect ratio of nutrients such as carbohydrates, proteins and fibre that you need in the morning to start your day with a boost and a satiated feeling. The compact shape also makes it possible to consume the bar on the go. By offering Barry in smaller portions in the future, it can be used just as well as a breakfast supplement, but it is also the perfect choice for a healthy snack. By using local and sustainable ingredients, we contribute to a better world together! Are you excited to try? Shop Barry online, in vending machines or in coffee or tea houses for only € 2,10 per breakfast & follow our social media if you want to stay updated about all our offers and new products. Stop worrying about unhealthy components, allergens & additives and say no to a time-consuming breakfast, Barry is all you need!

### Team Members

Jenthe Daneels  
Carolynn Peeters  
Lotte Frederickx

### University

KU Leuven  
<https://iiv.kuleuven.be/geel/geel>

### Contact Person

Prof Eric Lens, Professor at the Faculty of Industrial Engineering



# Fevia

## FEDERATION

### Federation of the Belgian Food Industry – FEVIA

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 27 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.

<https://www.fevia.be>

### Contact Person

Mr Bart Buysse, CEO  
Mrs Melissa Augello, Event Specialist





## ZDRAVKO

Functional cake with the addition of potato skin flour and a fig and carob filling rich in fiber.

Enjoy a moment full of crunchiness with a hint of spice accompanied by a luscious filling that will make your taste buds want more. Chia seeds make the biscuit of our Zdravko perfectly crunchy; white pepper and cinnamon together give it a fiery note while still remaining subtle enough to let the filling dominate the flavor. Why? Because the fig filling, enriched with carob and aromatized with lemon juice and zest, makes for a flavor combination that will intrigue your senses – sweetness is perfectly balanced with a touch of acidity, which keeps your mouth refreshed. Zdravko is a functional cake with the addition of potato peel flour and a fig and carob filling rich in fiber, without any added sugars or preservatives. In the production of Zdravko we only use raw materials of organic origin mostly supplied by Croatian family farms that practice organic farming without pesticides. Through the use of agrowaste in the food industry as fiber-rich food additives (potato peel, ground industrial hemp cake) we are contributing to the overall reduction of food industry waste, thus encouraging their future implementation. The addition of potato skin flour, which is full of dietary fibers that are extremely important for digestion and functioning of the intestinal microflora, has a positive effect on the nutritional and technological parameters of the product, as well as its stability. So... «Make your day extra delicious and nutritious - try Zdravko!».

### Team Members

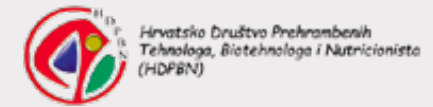
Dora Vlahović  
Dora Šenjug  
Fran Duspara  
Hrvoje Magaš  
Virna Klara Tus

### University

Faculty of Food Technology and  
Biotechnology, University of Zagreb  
[https:// www.pbf.unizg.hr](https://www.pbf.unizg.hr)

### Contact Person

Prof. Draženka Komes, Full professor,  
Head of the laboratory



## FEDERATION

### Croatian Association of Food Technologist, Biotechnologist and Nutritionists at Faculty of Food Technology and Biotechnology – HDPBN

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.

<http://pbn.pbf.hr/index.php/kontakt/>

### Contact Person

Dr Mario Ščetar, PhD, Assistant Professor  
Prof Draženka Komes, Professor





DENMARK



## TEMPTY

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

Do you want to eat sustainably? Do you think many meat alternatives are too processed and unhealthy? Do you struggle with preparing or even eating tofu or tempeh?

Tempty is a mycelium-based meat alternative that does not mimic meat. It is a pre-seasoned product that is highly nutritious, contains only a few ingredients, and has a satisfying taste and texture. It has a slight umami flavor with a spark of ginger. It is simple to cook and when pan-fried, it gets a thin crust and has a satisfying chewy texture. The key ingredient, mycelium, is produced through fermentation and it requires less natural resources for production (water and land) compared to soy, it emits less greenhouse gas emissions, and has a faster production. In terms of nutrition, our product is rich in complete proteins, fibre, vitamins and minerals, and is low in fat and sugars. It has a rectangular shape which can easily be reshaped and used in diverse meals such as tortillas, rice bowls, wok, salads, etc.

Our ambition is to increase the diversity within the current meat alternatives and provide more of the sustainable and healthy, and at the same time tasty and convenient food options. With Tempty, we want to support the 2030 Agenda by nurturing with special focus SDGs number 3 "Good health and well-being" as well as number 12 "Responsible production and consumption".

### Team Members

Martina Lokajova  
Ana Pejic  
Cecilie Engvang Lund

### University

Denmark Technical University  
<https://www.dtu.dk/>

### Contact Person

Prof Timothy Jon Hobley, Associate Professor



DTU Food  
National Food Institute

## FEDERATION

National Institute for Food - DTU-Food

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.

<https://www.food.dtu.dk>

### Contact Person

Dr Christine Nellemann, Institute Director  
Dr Timothy Hobley, Associate Professor



FRANCE



ÉCOLE  
SUPÉRIEURE D'ART ET DE  
DESIGN

NATIONALE  
DE NANCY



## BUTTERNOT

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

No need to feel guilty about eating your cake thanks to Butternot, the fat-free alternative to butters and margarines. Your toasts and preparations are up to 42% less caloric and still delicious. With its subtle buttery flavor and melt-in-the-mouth texture, Butternot is perfect for spreading on a nice slice of fresh bread or incorporating into your cake batter, cookies, pancakes, etc. Butternot is an entirely vegetable product with 80% of vegetables of French origin, rich in fiber and has a Nutri-score A. Butternot is allergen-free, suitable for vegan diets and respects the environment with an Eco-score A. You will find Butternot in the butter section of your local store at the price of € 1.99 for a 125g tub. Butternot can be kept for 7 days after opening in the refrigerator. By choosing Butternot, say goodbye to guilt and rediscover your sweet tooth!

### Team Members

Cléo Croze  
Anna Ginzburg  
Chloée Fuchs  
Cristina Gegundez  
Gabriel Dadillon  
Helena Baesi  
Ianiv Firún Vodovosoff  
Lauriane Abli-Bouyo  
Lise Aubry  
Maria Montero Fuillerat

### University

ENSAIA-UL - Ecole Nationale Supérieure d'Agronomie et d'Industries Alimentaires de l'Université de Lorraine  
<http://ensaia.univ-lorraine.fr/>

### Contact Person

Lionel Muniglia, Professor-Researcher  
Catherine Humeau, Professor-Researcher

### University

ENSAD - Ecole Nationale Supérieure d'Art et de Design  
<https://ensad-nancy.eu/>

### Contact Person

Béatrice Selleron, Professor

### University

FMA-UHA - Faculté de Marketing et d'Agrosciences de l'Université de Haute Alsace  
<https://www.fma.uha.fr/>

### Contact Person

Laurent Grimal, Lecturer



## FEDERATION

### Association Nationale des Industries Alimentaires - ANIA

ANIA is the association representing the French Food Industry. First industrial sector in France with a turnover of 180 billion Euros in 2017, the food industry is considered as a flagship of our country in the world. The 17,647 food companies (of which more than 98% are SMEs) employ almost 429,079 workers (first industrial employer in France). ANIA represents 30 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.

<https://www.ania.net/>

### Contact Person

Mrs Françoise Gorga, R&I Director





GERMANY

## TRESTIES

Sweet snack balls made from fruit pomace with a creamy nutbutter core. Low in sugar & plastic free.

Tresties are the handy, sweet snack made from fruit pomace with a creamy nutbutter core. The leftovers from juice and jam production are the main ingredient of the vegan, low-carbohydrate balls. These by-products are full of valuable phytochemicals and dietary fibre, and protect the nutbutter-based filling of the Tresties. A health-promoting effect of the pomace made from organically grown fruits has been confirmed in various studies. Prebiotic hydrolysates from pea starch provide a natural, low-calorie sweetness and, together with selected spices, they create a nutritious snack that is not as stressful for the body as common sweets. The recipe is also gluten- and lactose-free. Packaged plastic-free in home-compostable cellulose film, the Tresties have a shelf life of at least 12 months without the need for refrigeration. With the flavours Cinnamon-Apple & Hazelnut, Coconut & Red Berries and Choco & Almond-Caramel, the Tresties fit on the shelf between fruit bars and date based energy balls. A part of the sales will be donated to regional, organic fruit cultivation. In the future, other products such as protein bars, savoury snacks, breakfast alternatives and crackers will be developed based on the Tresties.



### Team Members

Vivien Höhne  
Alida Maria Stevens  
Romina Hennig  
Ruweida Youssef  
Silke Sorge

### University

Technische Universität Berlin  
<https://www.foodtech.tu-berlin.de/>

### Contact Person

Prof. Cornelia Rauh, W3-University full professorship at the TU Berlin



## FEDERATION

### Research Association of the German Food Industry - FEI

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. Since 2010 the FEI organises the TROPHELIA competition in Germany to find the best team for ECOTROPHELIA EUROPE: Altogether 157 teams from 20 universities took part in this national competition.

<https://www.fei-bonn.de>

### Contact Person

Dr Volker Häusser, Managing Director  
Mrs Daniela Kinkel, PR Manager





GREECE



## NUTRI-SALAD BARS

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

Nowadays, an increasing preference for healthy snacks based on traditional Greek products that exhibit high nutritional value and originate from national-local producers is observed.

"NUTRI-salad bars" is an innovative, eco-friendly, shelf-stable savory bar. It is launched in three flavors, Greek Salad, Green Salad, and Legumes Salad. "NUTRI-salad bars" belong to the category of food and beverage, subcategory ready-to-eat savory snack. It is a healthy snack enclosing the aromas of Greece and the Mediterranean, suitable for those seeking a healthy snack to enjoy everywhere. The novel cereal savory bars with Mediterranean salads' flavors that embody by-products such as acid whey from the Greek yogurt industry, by-products of legumes and cereals, and mushroom by-products, have high nutritional value, besides their eco-friendly characteristics.

"NUTRI-salad bars" contain high amounts of vegetables and legumes from the Greek and Mediterranean area; thus, they can be characterized as an excellent and healthy snack choice for the consumers which offers them high amounts of fibers and vitamins.

"NUTRI-salad bars" are available in practical airtight packaging and they are going to be sold in any kind of food store. Their packaging material is made exclusively from recycled and recyclable materials (paper, in particular). This offers eco-friendly characteristics to the product while raising consumers' awareness about environmental protection.

### Team Members

Anna Christodoulou  
Christoforos Vasileiou  
Sofia Stathi  
Thaleia Vintzilaiou

### University

School of Chemical Engineering,  
National Technical University of Athens  
[http://www.chemeng.ntua.gr/\\_en](http://www.chemeng.ntua.gr/_en)

### Contact Person

Dr Maria Katsouli, Postdoctoral  
Researcher  
Mr Athanasios Limnaios, Ph.D.  
Candidate



## FEDERATION

Federation of Hellenic Food Industries -  
SEVT

SEVT represents the Greek Food & Drink Industry, which is a dynamic, competitive and extrovert sector that plays a significant role in the Greek economy. Its members are Branch Associations and individual food companies. SEVT mission is to facilitate the development of a business environment where all food and drink companies, can operate responsibly meeting the increasing needs of both consumers and society, by offering products of high quality, safe and environmentally friendly. Committed to the leverage of business competitiveness, SEVT works to link research and innovation with the needs of the production sector and supports initiatives, such as ECOTROPHELIA contest, which brings together young generation that designate the food of our future, provides new business opportunities for students, teachers, researchers for the benefit of food industries and Academia and is a unique experience and a major meeting point of innovation and competitiveness for the food industry.

<https://www.sevt.gr>

Mrs Vasso Papadimitriou, General Director  
Dr Fotini Salta, Project Manager





ICELAND



HÁSKÓLI ÍSLANDS

## AURORA

Aurora is an Oat yogurt with blue spirulina, granola and dried berries. It is the perfect breakfast.

Aurora is something else; it takes the surf and turf concept to a new level by uniquely combining the sea and oat fields. As a result of fermenting oat milk using beneficial bacteria for digestive health, stirring in superfood spirulina and finish it off with sweet granola and rhubarb syrup, you're in for a treat.

With its convenient packaging, Aurora will be a powerful addition to your healthy lifestyle, whether it is grabbed out of the sporting bag after practise, consumed as a refreshing snack between meetings or serving as the perfect breakfast for the 21st century Viking.

Aurora is made from Icelandic Oats, grown in the harsh Icelandic climate along side with Spirulina, produced with Icelandic geothermal energy. The production of spirulina is sustainable, environmentally friendly and has a negative carbon footprint.

Many people are looking to feel better about the environmental impact of their lifestyle and food choices, but simultaneously wanting to look after their own health. It's not easy to remove certain traditional food from your diet whilst also trying to add more quality protein, fiber, healthy fats and on top of that; find a product that is both prebiotic and probiotic.

That's where Aurora comes in.

### Team Members

Axel Sigurdsson  
Arnar Skulason  
Oli Oskarsson

### University

University of Iceland  
<https://www.hi.is>

### Contact Person

Prof Björn Aðalbjörnsson, Assistant Professor



## FEDERATION

### Federation of Iceland Industries - SI

The Federation of Icelandic Industries was founded in the year 1993. It is the largest employers' organisation in Iceland, has nearly 1.400 member companies who are very different in terms of size and field of activity. Among industries represented are construction, manufacturing, food industry, power intensive industries, high-tech and creative industries.

<https://www.si.is/>

### Contact Person

Mr Sigurdur Hannesson, Managing Director  
Mr Gunnar Sigurdarson, Key Account Manager - Manufacturing Industries



PORTUGAL



## BAGUITAS

Crispy cookie with grape pomace flour, honey and nuts, with a high fiber content.

«Baguitas» is a healthy snack in the form of a biscuit that was born hand in hand with the Portuguese culture and tradition. Its main ingredient is a flour obtained by processing the grape Marc from leftover grapes in Portuguese wine presses, promoting local work and creating regional gastronomic culture. This grape marc flour is rich in fibers and antioxidants, essential components in the defense of the organism. Their color and flavor depend on the type of grape Marc, which can be of «Arinto» or «Touriga» variety. They can be taken anywhere, in any way, to share with anyone: it's easy and fast - the perfect snack to have ready to eat, with Portugal in the tip of our tongues - the Baguitas.

### Team Members

Joana Marcos  
João Coelho  
Marina Mustefaga  
Raquel Carriço

### University

Universidade Lusófona de  
Humanidades e Tecnologias  
<https://www.ulusofona.pt>

### Contact Person

Ms Maria Lídia Palma, Assistant  
Teacher  
Ms Paula Pereira, Assistant Teacher



PORTUGAL  
FOODS  
Atlantic meets Mediterranean

## FEDERATION

**Associação Integralar - Intervenção de  
Excelência no sector agro-alimentar –  
PortugalFoods**

As a national cluster for the agrifood sector, PortugalFoods aims to promote the development and competitiveness of food companies, through the increase of their technological index and the promotion of their internationalization. PortugalFoods is a private non-profit association that brings together more than 160 members, including food industry companies, entities from the national scientific system (universities & institutes) and other members whose activity is related with the agrifood sector. By empowering food companies and connecting partners, PortugalFoods is a platform where its members establish win-win relationships with the final goal of producing and sharing knowledge to support innovation, competitiveness and internationalization.

<https://www.portugalfoods.org/en/>

### Contact Person

Mr Amândio Santos, Chairman  
Mrs Fabiana Oliveira, Project Manager



SERBIA



## ICE BIOTIC

Probiotic goat's milk ice cream with *Lactoplantibacillus plantarum* 299v, apple fibres and inulin.

Ice biotic is a functional goat milk-based ice cream dessert fortified with inulin and probiotic cultures, which resulted from an idea of promoting an innovative and functional product, thus far unknown to markets in Serbia. With its refreshing taste attracting consumers and providing benefits to their bodies, this product offers a combination of the beautiful and beneficial, tasty but healthy.

Main advantage of Ice biotic compared to other products from similar categories on the market is presence of probiotics beneficial to your body, as well as inulin, the prebiotic increasing efficiency of the immune system and other benefits and fibres that aid digestion.

A wise selection of the site for placing would attract the target audience, while environmental feasibility of a packaging is reflected in paperboard ice cream containers for serving a finished product and wooden spoons which are placed in cover for its consumption.

Ice biotic is intended for all ages, from the youngest to the oldest, with preventive boosting immunity potential and multifold health benefits thanks to the goat's milk, probiotics and prebiotics (fibers and inulin).

### Team Members

Nikola Bajčetić  
Jelena Kandić  
Ksenija Plančak

### University

Faculty of Agriculture, University of Belgrade  
<http://www.agrif.bg.ac.rs/>

### Contact Person

Mrs Milica Mirkovic, Assistant Professor



## FEDERATION

### Serbian Association of Food Technologists – SAFT

The Serbian Association of Food Technologists (SAFT) is an organization of food professionals established in 2009 in Belgrade. The SAFT mission is to create and maintain strong links and interconnections between research institutions and food companies, researchers and food practitioners, and to support enabling environment for the innovations in the food sector. SAFT is an umbrella organization of the Serbian Regional Section of the EHEDG. SAFT was the (co) organizer of several international and national food events, such as the 4th European Workshop on Food Eng. and Technology in May 2010 in Belgrade, the 6th CEFood Congress in May 2012 in Novi Sad, 2nd, 3rd and 4th Int. FoodTech Congress held in October 2012, 2016 and 2018, respectively, in Novi Sad, 2nd and 3rd Symposia on Beer production held in Zrenjanin, in August 2018 and 2019, respectively, annual national ECOTROPHELIA competitions, several industrial food producers workshops and so on. SAFT is a member of EFFoST.

<http://www.upts.org.rs/>

### Contact Person

Prof Viktor Nedovic, President of Serbian Association of Food Technologists





SLOVENIA

 Univerza v Ljubljani  
 Biotehniška fakulteta


## PINJA

Fermented buttermilk with fruit on the bottom and muesli, with added vitamins and minerals.

PINJA is a fermented dairy product that transformed the far too often neglected buttermilk, which is a by-product from making raw butter, into a modern disguise in three varieties suitable for any part of the day. The addition of muesli enhances the value of the product along with carefully selected vitamins and minerals blended into the underlying fruit preparation with interesting flavours. The featured products address the needs of the older generation and their everyday problems. From a morning energy boost to muscle recovery after exercise to a quiet evening on the couch – PINJA is here for you. The functional trio contains live active cultures, is lactose-free, a source of protein, and is low in fat. The morning variety "Ready, steady, go!" with matcha-peach flavour is a product that is ideal for energy boosting start of the day, with vitamin B12, other B vitamins and vitamin C. After playing with grandchildren, cycling, or gardening, seniors can treat themselves with a delicious «Keep it going» with added vitamin D and calcium. Combination of chocolate and sour cherry makes you feel like you are eating a dessert. As the night-time approaches, «Slow it down» with chamomile extract combined with apricots and added niacin, melatonin and pantothenic acid provides a relaxed ending to an active day. With a circular economy in mind and easier handling, PINJA uses biodegradable and compostable PLA packaging in the shape of a traditional wooden butter churn.

### Team Members

Monika Kočar  
 Alenka Sinjur  
 Ana Mihelič  
 Kristina Matič  
 Urška Šetina

### University

University of Ljubljana, Biotechnical faculty  
<http://www.bf.uni-lj.si/>

### Contact Person

Dr Aleš Kuhar, Associate professor


 Gospodarska  
 zbornica  
 Slovenije

 Chamber of Commerce  
 and Industry of Slovenia

 Chamber of Agricultural  
 and Food Enterprises

## FEDERATION

Chamber of Commerce and Industry of  
 Slovenia – Chamber of Agricultural and  
 Food Enterprises

CCIS-CAFE is an independent, voluntary, non-profit, interest group of legal entities. It comprises the interests of around 235 agricultural & food companies, and is the biggest association of agricultural and food companies in Slovenia. We represent interests of our members with respect to state authorities, institutions, trade unions, European associations and institutions of the European Union. As a representative of the national food industry association CCIS-CAFE is a multiple purpose adviser and develops strategic partnerships for the purpose of innovation. We offer our members professional help in form of consulting, information, education and training.

[https://www.gzs.si/zbornica\\_kmetijskih\\_in\\_zivilskih\\_podjetij/](https://www.gzs.si/zbornica_kmetijskih_in_zivilskih_podjetij/)

### Contact Person

Dr Tatjana Zagorc, Director  
 Ms Maja Oblak, Junior consultant



SPAIN

## KAROBIA

High fiber, carob and orange vegan ice cream.

Karobia is a product that seeks to promote the use of agricultural production from the Valencian Community. Firstly, we aim to add value to a product such as carob, usually undervalued, and used in the food industry mainly as a by-product. Also, we will add value to the orange, intimately associated with the Community. Our aim is to create a KM Zero product that represents perfectly the roots and essence of the Mediterranean coastline.

For us, the best way for these flavors to come together is by combining them following the centuries-old ice cream tradition, mainly from Alicante, and then to turn these flavors into a refreshing ice cream that is ideal for the climate our region is characterized by.

In order to converge with current trends and contribute to the opening of the ice cream sector to the vegan and/or lactose intolerant market, our product is made with a vegetable drink. Moreover, Karobia is a very attractive ice cream from the nutritional point of view, since it uses ingredients that favor gastrointestinal transit, such as inulin, a probiotic that modulates the activity of the microbiota, and carob, which contains substances with a regulatory function.



UNIVERSIDAD  
POLITECNICA  
DE VALENCIA

### Team Members

Alba Escrivá Ferri  
Carla Hortelano Llorens  
María Miquel García  
Rut Fraile Sebastián  
Tomás Gastón Rojas-Villafañe Cuervo

### University

Valencia Polytechnic University  
<http://www.upv.es/>

### Contact Person

Dr Purificación García Segovia,  
Associate professor  
Dr Gabriel García Martínez, Professor



## FEDERATION

### Federación Española de Industrias de Alimentación y Bebidas – FIAB

The Spanish Food and Drink Federation (FIAB) was established in 1977 to represent the Spanish food and beverage industry through a single body and one voice. Its main activity is to inform the sector of the main developments that may affect its operation and competitiveness. It also represents its interests in different government and decision-makers, both nationally and at the European and international scope. Currently it encompasses 46 associations and 5,000 companies. FIAB is member of FoodDrinkEurope promoting its members' interests in areas such as food safety and science, nutrition and health, consumer trust and choice, competitiveness and environmental sustainability.

<http://fiab.es/>

### Contact Person

Mr Mauricio García De Quevedo, General Manager  
Mrs Concha Avila, RDI European Projects Manager



## THE NETHERLANDS

## ÆRT

ÆRT is a yellow pea milk ice cream. The flavors are Au Naturel, Tropical Breezy, and Coffeelicious.

ÆRT plant-based ice cream, a new product that is not just better for people, but also for the planet. Meaning 'pea' in Danish, ÆRT refers to the pea base of the product. ÆRT ice cream was developed as a hypoallergenic and more sustainable alternative to conventional ice cream, as well as other dairy-free or plant-based ice creams. The product comes in three delicious flavors, Au Naturel, a vanilla flavor, Coffeelicious, a coffee flavor, and Tropical Breezy, a mango-pineapple flavor.

ÆRT is developed from the base, starting with the creation of yellow split pea milk, to the final products, the three flavors of ice cream.

Yellow split pea production uses up to 98% less water than other, popular plant-based alternatives such as almonds. Moreover, peas have the benefit of being able to grow in a variety of climates, ensuring shorter supply chains and lesser emission costs. Moreover, since the product is coconut- and palm-free, it is also beneficial for biodiversity.

There is a massive market potential for plant-based products. Not only were sales of plant-based ice-creams already €3.7 million in the Netherlands, but the size of the European plant-based ice cream market is estimated to reach €500 million by 2026.

ÆRT is a triple-threat. Not only is the product a more environmentally-friendly option, it is also considered hypoallergenic since it contains none of the big allergens, and it is entirely plant-based. ÆRT is not just good, it's pealicious!

**Team Members**

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## FEDERATION

## TKI Agri&amp;Food

To ensure a sustainable economic growth and, at the same time, to tackle societal challenges, such as an ageing population and climate change, the Dutch have developed a top sector approach. In this approach industry, science and government work closely together. This unique form of collaboration is designed to promote innovation, to attract talent (human capital) and to ensure a solid position for the sectors in the international context.

The Top Consortium for Knowledge and Innovation (TKI) coordinates the creation of the Knowledge and Innovation agenda of Top Sector Agri & Food, takes care of the research programme and advises the Top Team Agriculture & Food concerning arrangements with the Minister of Climate and Economic Affairs. To promote innovative thinking among students, TKI Agri & Food organises ECOTROPHELIA for the Dutch universities and universities of applied sciences.

<https://topsectoragrifood.nl/>

**Contact Person**

Mr Kees de Gooijer, CEO  
Mrs Marleen Scholte, Secretary



UNITED KINGDOM



University of  
Nottingham  
UK | CHINA | MALAYSIA

## LIBERO

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

Libero is a non-alcoholic (0% ABV) coffee «liqueur», with a rich chocolatey base and fruity notes from our single-origin Brazilian arabica coffee. There is a growing low and no-alcohol demand and Libero adds another level to this delivering not only delicious flavour but the stimulation of alcohol.

Libero is plant-based and contains no allergens. The coffee is complemented by the gentle trigeminal warmth of cayenne chilli and cinnamon extract emulating the sensation of an alcoholic liqueur in the mouth, while carefully selected botanicals evoke a sophisticated mood. Libero contains high quality ingredients with a strong emphasis on sustainably and ethically sourced produce.

Our packaging incorporates spent coffee grounds, transforming the waste into ink for our labelling and the lid for our bottle. A flavour extract made from spent coffee grounds is also incorporated into the product. Libero is presented in premium 70cl glass bottles. The shelf-life is 12 weeks and is maintained by a preservative and low pH. Production including a pasteurisation step, a high care area for addition of active ingredients, and a filtration step through a 10-micron filter.

There are many delicious ways you can enjoy our product such as with ice, stirring into coffee and pouring on ice-cream.

### Team Members

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## FEDERATION

### Institute of Food Science and Technology – IFST

Institute of Food Science & Technology (IFST) is the UK's leading professional body for those involved in all aspects of food science and technology. We are an internationally respected independent membership body, supporting food professionals through knowledge sharing and professional recognition. The Institute's core aim is the advancement of food science and technology based on impartial science and knowledge sharing. Our membership comprises individuals from a range of backgrounds, from students to experts, working across a wide range of disciplines within the sector.

<https://www.ifst.org/>



### Contact Person

Mr Jon Poole, Chief Executive  
Mrs Patricia Florit, Education and Careers Coordinator



Good Food, Good Life

## EEIG ECOTROPHELIA EUROPE

### BRINGING TOGETHER THE FOOD INDUSTRY THROUGH INNOVATION AND ENTREPRENEURSHIP

ECOTROPHELIA Europe EEIG is a European Economic Interest Grouping that aims to unite stakeholders from different Member States together around a common objective and brings together food industry actors from eight different countries to promote innovation and entrepreneurship in the European food industry through implementing and developing innovative programmes.

In particular, the EEIG, with the assistance of its members, aims to:

- Promote cooperation and exchanges between SMEs and universities, research institutes, public and private bodies involved in food innovation.
- Define policies, organise the European ECOTROPHELIA Europe competition and promote participation in the Competition and its results.
- Promote excellent education programmes linked to food innovation.
- Increase awareness and spreading information, particularly to students and young entrepreneurs.

It is in this context that ECOTROPHELIA carried by the EEIG has become a Food Innovation Laboratory.

### EEIG MEMBERS

The members of the EEIG are trade unions from eight European countries representing the interests of national food companies, the European Union food industries: ANIA - France, FEVIA - Belgium, FIAB - Spain, SEVT - Greece, CCIS-CAFE - Slovenia, FII - Iceland, LVA - Austria and FoodDrinkEurope.

### EEIG ECOTROPHELIA EUROPE

Réunir les acteurs de l'alimentation autour de l'innovation et promouvoir l'entrepreneuriat

Le GEIE ECOTROPHELIA Europe est un Groupement Européen d'Intérêt Economique qui vise à fédérer les parties prenantes de différents Etats membres autour d'un objectif commun. Ce groupement rassemble des acteurs de l'industrie alimentaire de 8 pays différents dans le but de promouvoir l'innovation et l'entrepreneuriat dans l'industrie alimentaire européenne, à travers la mise en œuvre et le développement de programmes innovants.

En particulier, le GEIE vise, avec l'aide de ses membres, à :

- promouvoir la coopération et les échanges entre les PME avec les universités, les instituts de recherche, les organismes publics et privés impliqués dans l'innovation alimentaire,
- définir les politiques, organiser la compétition européenne ECOTROPHELIA Europe et promouvoir la participation au Concours et ses résultats,
- promouvoir des pédagogies d'excellence liées à l'innovation alimentaire
- accroître la sensibilisation et la diffusion de l'information, en particulier auprès des étudiants et des jeunes entrepreneurs.

C'est dans ce contexte qu'ECOTROPHELIA porté par le GEIE est devenu le Laboratoire de l'innovation alimentaire européen.

### MEMBRES DU GEIE:

Les membres du GEIE sont des syndicats de 8 pays Européens représentant les intérêts des entreprises agro-alimentaires nationales, les industries alimentaires de l'Union Européenne : ANIA - France, FEVIA - Belgique, FIAB - Espagne, SEVT - Grèce, CCIS-CAFE - Slovénie, FII - Islande, LVA - Autriche et FoodDrinkEurope.

## NESTLÉ

Nestlé is the world's largest food and beverage company. It is present in 187 countries around the world, and its 291,000 employees are committed to Nestlé's purpose of enhancing quality of life and contributing to a healthier future. Nestlé offers a wide portfolio of products and services for people and their pets throughout their lives. Its more than 2000 brands range from global icons like Nescafé or Nespresso to local favourites like Ninho. Company performance is driven by its Nutrition, Health and Wellness strategy. Nestlé is based in the Swiss town of Vevey where it was founded more than 150 years ago.

At the heart of the Nestlé research and development network lies the Nestlé Research Center (NRC), based in Lausanne, Switzerland. Its core purpose is to provide the scientific knowledge and research base needed to drive product innovation and renovation.

The NRC is home to a staff of about 600 people, including more than 250 PhD 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 has the world's largest private food and nutrition R&D organization, involving about 3,900 people on 23 sites around the world.

Find out more: [www.nestle.com/randd](http://www.nestle.com/randd)

Nestlé est la plus grande entreprise mondiale dans le secteur «alimentation et boissons». Nestlé est présente dans 187 pays et ses 291,000 employés sont engagés à soutenir l'objectif de Nestlé d'améliorer la qualité de la vie et contribuer à un avenir plus sain. Nestlé offre un large éventail de produits et de services pour les personnes et leurs animaux de compagnie tout au long de leur vie. Avec plus de 2000 marques dont des icônes mondiales comme Nescafé ou Nespresso aux favoris locaux comme Ninho, la performance de l'entreprise repose sur sa stratégie Nutrition, Santé et Bien-être. Nestlé est basée dans la ville suisse de Vevey où elle a été fondée il y a plus de 150 ans.

Au cœur du réseau de recherche Nestlé se trouve le Centre de Recherche Nestlé (CRN), basé à Lausanne. Son but fondamental est de fournir les connaissances scientifiques et la base de recherche nécessaires pour stimuler l'innovation et la rénovation des produits.

Le CRN héberge une équipe 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 recherche privés, les hôpitaux, et les entreprises start-up.

Nestlé a la plus grande organisation privée de R&D dans le secteur de l'alimentation et de la nutrition, regroupant environ 3,900 personnes sur 23 sites répartis dans le monde.

En savoir plus: [www.nestle.com/randd](http://www.nestle.com/randd)

## CAMPDEN BRI

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 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.

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 agro-alimentaire et leur donne une opportunité unique d'acquérir des compétences clés en 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 agroalimentaire à l'échelle mondiale - s'engage à soutenir les jeunes et nouveaux talents dans le secteur alimentaire et nous sommes fiers de soutenir ECOTROPHELIA.

Bertrand Emond, Head of Membership & Training, Campden BRI

## MINISTÈRE DE L'AGRICULTURE ET DE L'ALIMENTATION

Investing in the future also means investing in our agriculture and in our food, trusting the younger generations, focusing on entrepreneurship, creativity and innovation. These themes will be at the heart of the recovery plan to promote quality food, local, accessible to all and that takes care of everyone.

It is only natural that the Ministry of Agriculture and Food has been a partner of ECOTROPHELIA France and ECOTROPHELIA Europe since its creation. In the continuity of the General States of Food, the renewal of the support to these two important student competitions, a veritable showcase of food diversity and creativity, makes perfect sense.

The public policies implemented by the Ministry of Agriculture and Food are intended to:

- Encourage new production and transformation models, in a logic of multi-performance, which respects the agroecological transition;
- Improve the competitiveness of agricultural and agri-food production and support exports;
- Ensure food safety, animal and plant health, animal welfare;
- Develop safe, healthy, sustainable and quality food, accessible to all;
- Promote the educational, professional and social integration of both youth and adults through agricultural education of excellence established in our territories;
- Monitor the payments of the Common Agricultural Policy and negotiate France's interests at European and international levels, in agriculture and agri-food.

The transformations underway, be they environmental, societal or technological, are challenges for our agriculture and our food, which research and teaching can help meet. We can be proud of French agriculture and food.

## MINISTRY OF AGRICULTURE AND FOOD

Investir dans l'avenir, c'est aussi investir dans nos agricultures et dans notre alimentation, faire confiance à la jeunesse, miser sur l'esprit d'entreprise, la créativité et l'innovation. Ces thèmes seront au cœur du plan de relance pour renforcer une alimentation de qualité, locale, accessible à tous et prenant soin de chacun.

C'est tout naturellement que le ministère de l'Agriculture et de l'Alimentation est partenaire d'ECOTROPHELIA France et ECOTROPHELIA Europe depuis l'origine. Dans la continuité des États généraux de l'alimentation, le renouvellement du soutien à ces deux importants concours étudiants, véritable vitrine de la diversité et de la créativité alimentaires, prend tout son sens.

Les politiques publiques mises en œuvre par le ministère de l'Agriculture et de l'Alimentation ont vocation à :

- Encourager de nouveaux modèles de production et de transformation, dans une logique de multi-performance, qui respecte la transition agroécologique ;
- Améliorer la compétitivité des productions agricoles et agroalimentaires et soutenir les exportations ;
- Assurer la sécurité sanitaire des aliments, la santé animale et végétale, le bien-être animal ;
- Développer une alimentation sûre, saine, durable et de qualité, accessible à tous ;
- Favoriser l'insertion scolaire, professionnelle et sociale des jeunes et des adultes grâce à un enseignement agricole d'excellence implanté sur nos territoires ;
- Assurer le suivi des paiements de la Politique agricole commune et négocier les intérêts de la France aux niveaux européen et international, en matière agricole et agroalimentaire.

Les transformations en cours, qu'elles soient environnementales, sociétales ou technologiques sont autant de défis pour notre agriculture et notre alimentation, que la recherche et l'enseignement peuvent contribuer à relever. Nous pouvons être fiers de l'agriculture et de l'alimentation françaises.

# LIVE

THE FOOD INNOVATION LABORATORY

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