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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 emphasizes "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 capitalise 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 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 guaraná, 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)
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 interfere 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 increased 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!

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?

One of the major challenges for 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 processing to ensure best edible/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 trial 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 virtually. 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-arranged maximum of 12. We made sure the pitchers were paired with an industry representative and when announcing the results.

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 love to do then 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. Whenever 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 reasons – passion, purpose and passion usually work well. Drive positive change and strive to be an upstand.
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.

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 posteriorly, 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-fertilisation 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 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.

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 industry’s 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.

ECOTROPHELIA OVER THE YEARS

“ECOTROPHELIA is stimulating the quality of the work and the enthusiasm of the candidates and their teachers. The format of the presentations to the jury reflects the substantial 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

“Food transformation is moving towards ever healthier and higher quality products is a challenge to the future.”
Philippe Maugain - INRAE CEO, National Research Institute for Agriculture, Food and the Environment – President of the 2018 and 2020 national judging panel

“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 OVER THE YEARS

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.
More than 200 Universities in Europe took part in the ECOTROPHELIA competition.
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 spectacular flavor and crispiness.

VeSage • Hungary 2015 / GOLD Prize
Sliceable, vegetable based cold cuts with high nutritional value.

Toplice • Romania 2014 / SILVER Prize
Toplice ice cream is a dairy ice cream frozen through a special method, containing natural ingredients.

SOcrock • Italy 2013 / BRONZE Prize
Storgthum 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 frozen and octopus by-products, often separated from commercially valuable parts during regular processing.

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.

In 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.

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 desert 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.
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-in.org/

Contact person
Juliette Simin-Popper
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Great! Now, just a few words about your product… in your opinion, what explains your victory?

OrangeBeeece > Together, they created OrangeBeece. Based on products created by the aphid industry and with bee pollen, this fermented preparation presents from a very ancient tradition. A very original innovation that earned them the gold medal. “Why the success?” We believe that OrangeBeece is much more than a fermented vegetable product. Our brand ambassador and leading products are normally discarded in the Mediterranean gastronomic culture, due to a lack of acceptance from people”, Andreia stressed. “Orangebece is a by-product of the olive oil industry - which is a by-product of the olive oil industry - that is rich in nutrients that are still unknown by the common consumer, making them affordable.”

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 perishable product. 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.

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 ECOTROPHELA 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 Nestle 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?

OrangeBeece > “Our goal is to see OrangeBeece 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.

Frosti > “Yes, we would 100% recommend people to participate in ECOTROPHELIA Europe. Whether you win or not this is a great experience, as it allows someone to apply their academic knowledge in order to create a brand new product from scratch, which will 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 agrifood 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.”

OrangeBeece > “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 > “Our 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 newspapers and news outlets to give interviews regarding our product, focusing mainly on the use of the olive seed/pomace flour. These interviews helped us promote not only our product but the general public, but also the concept of utilizing by-products of the food industry as a very important strategy. And you never know what opportunities the future will hold.”

Frosti > Yes, we would 100% recommend people to participate in ECOTROPHELIA Europe. Whether you win or not it 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.

OrangeBeece > “We would definitely recommend other students to participate in this contest since it promotes entrepreneurship and competitiveness, giving 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 organised 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…

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. Forecasting 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.

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.

All participant teams submitted their products and ideas via digital booths. A public award ceremony took place via Zoom on 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.
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 (3rd 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, Pietra de Castro, All The Way Food, CBS, SFL 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.

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 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 Denko 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.

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 eco-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

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Academic Alliances and Expertise Development
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UNITED KINGDOM
Mrs Helen Munday
President - IFST

13 NATIONAL OFFICIAL REPRESENTATIVES

THE FOOD INNOVATION LABORATORY
JURY 2021
CROATIA
Zdravko
Biscuit & cake, Bread and pastry, Dessert
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

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.
ENSAA-Al - École 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
Proper
Milk product
Fermented buttermilk with fruit on the bottom and muesli, with added vitamins and minerals.
Biotechnical faculty, University of Ljubljana

DENMARK
Tempty
Ready-cooked meal
Healthy, Tasty and Sustainable. Unique mycelium-based meat alternative with a tempting texture!
Denmark Technical University

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

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
ÆRT
Dessert, Ice cream & sorbet
ÆRT is a yellow pea milk ice cream. The flavors are Au Naturel, Tropical Breezy, and Coffeelicious.
Aeres University of Applied Sciences

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

PORTUGAL
Baguitas
Biscuit & cake
Crispy cookie with grape pomace flour, honey and nuts, with a high fiber content.
Universidade Lusófona de Humanidades e Tecnologias.

SPAIN
Karobia
Dessert, Ice cream & sorbet
High fiber, carob and orange vegan ice cream.
Valencia Polytechnic University

UNITED KINGDOM
Libro
Dessert, Drink
Non-alcoholic Arabica coffee "liqueur" with rich chocolate notes, botanicals and foaming ability.
University of Nottingham

13 COUNTRIES are competing in ECOTROPHELVIA Europe 2021
Looking for a quick and healthy breakfast full of plant-based proteins and fibers? 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 fiber that you need in the morning to start your day with a boost and a satisfied 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 De Vos
Carolyn Reiners
Lotte Frederickx

University
KU Leuven
https://iiw.kuleuven.be/geel/geel

Contact Person
Prof Eric Lens, Professor at the Faculty of Industrial Engineering

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

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

http://pbn.pft.hr/index.php/kontakt/

Contact Person
Dr Mario Šćetar, PhD, Assistant Professor
Prof Draženka Komes, Professor
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, fiber, 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 SDGs by nurturing with special focus on number 3 “Good health and well-being” as well as number 12 “Responsible production and consumption”.

Team Members
Martina Lokajova
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https://www.dtu.dk/

Contact Person
Prof Timothy Jon Hobley, Associate Professor

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, food technology, 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
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 margarine. 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 86% of vegetables of French origin, rich in fiber and has a Nutri-score A. Butternot is allergen-free, suitable for vegans 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
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- Cristina Gegundez
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- Helena Baesi
- Israe-Frano Vodovozov
- Lise Aubry
- Maria Montero-Fullerat

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Contact Person
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- Catherine Rumeau, Professor-Researcher

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Contact Person
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- https://www.fma.uha.fr/

Contact Person
- Laurent Sintim, Lecturer

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
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. Probiotic 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 & Almonds-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
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Contact Person
Dr. Volker Häusser, Managing Director
Mrs Daniela Kinkel, PR Manager

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 side 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
**GREECE**

**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

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**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 embodying 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 areas; thus, they can be characterized as an excellent and healthy snack choice for the consumers which offers 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.

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**Team Members**

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**Mr Athanasios Limnaios**, Ph.D. Candidate

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**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
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 practice, 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, fibre, healthy fats and on top of that, find a product that is both prebiotic and probiotic.

That’s where Aurora comes in.

Team Members
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University
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Contact Person
Prof Björn Ádalsbjörnsson, Assistant Professor

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 Sigurður Hannesson, Managing Director
Mr Gunnar Sigurðarson, Key Account Manager - Manufacturing Industries
**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**
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- João Coelho
- Marina Mustefaga
- Raquel Carrico

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**Contact Person**
Ms. Maria Lídia Palma, Assistant Teacher
Ms. Paula Pereira, Assistant Teacher

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**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
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 probiotic 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
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Contact Person
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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 Symposiums 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
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 pantothentic 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.
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 levels. Currently, it encompasses 46 associations and 5,000 companies. FIAB is a 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

FEDERATION
Federación Española de Industrias de Alimentación y Bebidas – FIAB

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 prebiotic that modulates the activity of the microbiota, and carob, which contains substances with a regulatory function.

Team Members
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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 levels. Currently, it encompasses 46 associations and 5,000 companies. FIAB is a 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
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!
**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 sustainability 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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Bethan Roberts
Kirsty Alire
Thomas Hunt

**University**

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**Contact Person**

Mr Gleb Yakubov, Assistant Professor in Food Composites
Mrs Emma Weston, University Academic Director of Degree Apprenticeships / Associate Professor in Food Sciences

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
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 institutions, 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 industries, the European Union food industries: ANIA - France, FEVIA - Belgium, FIBA – Spain, SEVT - Greece, COGCAF – Slovenia, FI – Iceland, LVA – Austria and FoodDrinkEurope.

EEIG ECOTROPHELIA EUROPE

Reunir 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 réunir les parties prenantes de différents États 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 que ECOTROPHELIA porté par le GEIE est devenu un Laboratoire de recherche et innovation.

MEMBRES DU GEIE:

PARTNERS

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.

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 experts;
- 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.

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L’industrie agro-alimentaire 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 agro-alimentaire à l’échelle mondiale - s’engage à soutenir les jeunes et nouveaux talents dans le secteur alimentaire et nous sommes fiers de soutenir ECOTROPHELIA.

Bertrand Emond, Head of Membership & Training, Campden BRI

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MINISTERE DE L’AGRICULTURE ET DE L’ALIMENTATION

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