



ECOTROPHELIA^{16 Countries} EUROPE



October
LIVE 2024
14



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25 years of ECOTROPHELIA

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2024 Judging panel

16 innovative products in 2024

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PROGRAM

Sunday 20th

13:30 – 18:00

1st session of project presentations

Monday 21st

9:00 – 12:30

2nd session of project presentations

14:30 – 15:30

Awarding ceremony

16:00 – 17:00

SIAL TALKS – ECOTROPHELIA Anniversary and winners of the 2024 edition

17:00 – 18:30

25 years of ECOTROPHELIA event

ÉDITO



The agri-food industry lies at the heart of our daily lives and our collective future.

In today's rapidly changing world, the need to rethink our food systems is more pressing than ever. Profound shifts in how we produce and consume food are no longer optional—they are essential.

The path for this transformation is paved with innovation, responsibility, and collaboration.

With these values at their core, platforms like SIAL Paris and ECOTROPHELIA Europe play a pivotal role in fostering a new food optimism and spearheading change in the agri-food sector.

SIAL Paris and ECOTROPHELIA Europe will celebrate both their anniversaries together this year.

For 60 years, SIAL Paris has been a catalyst for transformative ideas and innovations. By facilitating business connections and deciphering market trends, SIAL Paris helps industry players turn challenges into opportunities.

For 25 years, ECOTROPHELIA Europe has been a launchpad for aspiring agri-food professionals, encouraging students to think outside the box and directly address key consumer expectations. This extraordinary contest empowers them to shape the future of the industry, and I am deeply inspired by the energy, creativity, and vision they bring to the table.

This year, 16 teams from European countries will compete, showcasing products they've designed with boldness and imagination, unafraid to push boundaries and redefine what is possible in the agri-food sector. Indeed, by nurturing and championing these innovative ideas today, we are planting the seeds for a better, more sustainable tomorrow.

I look forward to welcoming you to SIAL Paris on Monday, October 21st, to discover this year's winners and witness how creativity, driven by purpose, is reshaping the future of food.

Audrey Ashworth
SIAL Paris Managing Director

Happy **25** years
to ECOTROPHELIA!



First edition of ECOTROPHELIA Europe in 2008

25 years
of history

This year, in 2024, the ECOTROPHELIA competition celebrates its 25 years of existence, and we are happy to welcome you to this special edition of our Live Magazine!

Everything started in France in 2000 with the first edition of TROPHELIA, “les trophées de l’Industries Agro-alimentaire” meaning the trophies of the Agri-food industry. The idea came from the observation that: 1) it was a necessity to make the link between food or process engineers or and commercial or marketing profiles, and 2) there was a gap between what the universities prepared their students for and the expectations of companies in the industry. The first competition was organised by CCI Vaucluse (Chamber of Commerce and Industry of Vaucluse) supported by five higher education institutions specialised in agriculture and food industry.

Quickly, the contest became very famous among French Higher Educational Institutions (HEIs), more institutions joined the contest every year to reach 20 participating HEIs by 2008.



The success of ECOTROPHELIA caught on. Supported by ANIA, the French federation of the food industry, and CCI Vaucluse, the TROPHELIA competition was promoted to the European commission in Brussels. With key support secured, this led to the organisation of the first European competition in 2008, with 8 participating countries. The evidence of the need for the competition secured funding from the European Commission in 2011, with the requirement to add a sustainable development dimension to the competition. TROPHELIA became ECOTROPHELIA and quickly the competition garnered more participating countries, up to 22 countries in Europe. Most of them are really engaged in ECOTROPHELIA and are joining every year: ECOTROPHELIA became a real institution for these countries.

To support the organisation of the ECOTROPHELIA EUROPE competition, the ECOTROPHELIA EUROPE EEIG has been created in 2014, composed of 5 founding members: CCI Vaucluse, ANIA, FEVIA from Belgium, FIAB from Spain and SEVT from Greece.

The pandemic posed an interesting challenge for the competitions. Luckily, most countries managed to support students and organise their competitions in line with the restrictions in place. The European contest moved online and organised a live broadcast for 2 years before being able to meet again at SIAL in 2022.



TV set of ECOTROPHELIA Europe 2021 Live on Youtube

SIAL and ANUGA are really important for us because they welcome us alternatingly every year. We are also grateful and lucky to had the opportunity to organise the European contest during the Food Matter Live Fair in London in 2017, and the Universal exhibition of Milan in 2015. This year is doubly special as SIAL is celebrating its 60 years, and we of course congratulate the SIAL team with that milestone!

25 years of success



Dominique Ladevèze, Founder of ECOTROPHELIA

ECOTROPHELIA became a real success in France and Europe thanks to its innovative nature in terms of training and impact on the food sector. Dominique Ladevèze, founder and developer of ECOTROPHELIA in France and in Europe, explains:

“Companies are aware of a real need to build closer links with universities. They have opportunities to offer to young people and need to reach out to students. ECOTROPHELIA quickly helped to facilitate these contacts and to communicate to students about the attractiveness of careers in the agri-food industry. The competition was also an opportunity for professionals to support student projects and to network with university innovation laboratories.

We saw the arrival of students who were more keen on innovation, and so the competition quickly became a selection antechamber for companies, a breeding ground for ‘well-trained minds’ with experience of a multi-dimensional approach, from which they simply had to pick and choose.

If ECOTROPHELIA was a breeding ground of young talent for companies, we also saw a real entrepreneurial desire take shape and spread, resulting in the emergence of a large number of start-ups which began at ECOTROPHELIA and which would probably not have existed without the competition.

I also think it’s important to mention the ‘food for all’ dimension. Unfortunately, few students take up this essential issue: how to develop accessible, good, nutritionally interesting products for populations in difficult situations, especially in times of crisis such as now. I believe that this is a fundamental issue and that there are many possibilities to explore in this area.

Rather than the product itself, it seems to me that the originality of ECOTROPHELIA lies in the uniqueness of its multi-disciplinary and systemic approach, which has made it a success for 25 years: the project approach that shapes the students and a way of understanding the realities of a given market. I believe that the real resource, the real benefit, are the ‘ingredients’ that are put into the system in terms of the project-based learning approach.”

2018
17 countries

- BELGIUM
- CROATIA
- DENMARK
- FRANCE
- GERMANY
- GREECE
- HUNGARY
- ICELAND
- ITALY
- LITHUANIA
- NEDERLAND
- PORTUGAL
- ROMANIA
- SERBIA
- SLOVENIA
- SPAIN
- UK

2019
17 countries

- BELGIUM
- CROATIA
- DENMARK
- FRANCE
- GERMANY
- GREECE
- ICELAND
- ITALY
- LITHUANIA
- NEDERLAND
- PORTUGAL
- ROMANIA
- RUSSIA
- SERBIA
- SLOVENIA
- SPAIN
- UK

2020
13 countries

- AUSTRIA
- BELGIUM
- DENMARK
- FRANCE
- GERMANY
- GREECE
- ICELAND
- NEDERLAND
- PORTUGAL
- SERBIA
- SLOVENIA
- SPAIN
- UK

2021
13 countries

- BELGIUM
- CROATIA
- DENMARK
- FRANCE
- GERMANY
- GREECE
- ICELAND
- NEDERLAND
- PORTUGAL
- SERBIA
- SLOVENIA
- SPAIN
- UK

2022
14 countries

- BELGIUM
- CROATIA
- DENMARK
- FRANCE
- GERMANY
- GREECE
- ICELAND
- ITALY
- NEDERLAND
- PORTUGAL
- SERBIA
- SLOVENIA
- SPAIN
- UK

2023
14 countries

- BELGIUM
- CROATIA
- DENMARK
- FRANCE
- GERMANY
- GREECE
- ICELAND
- ITALY
- NEDERLAND
- PORTUGAL
- ROMANIA
- SERBIA
- SLOVENIA
- SPAIN
- UK

2024
16 countries

- BELGIUM
- CROATIA
- DENMARK
- FRANCE
- GERMANY
- GREECE
- HUNGARY
- ICELAND
- ITALY
- NEDERLAND
- PORTUGAL
- ROMANIA
- SERBIA
- SLOVENIA
- SPAIN
- UK

25 years of food innovation

Over the years, ECOTROPHELIA has seen thousands of innovations spring from enthusiastic and motivated students, full of imaginations! In addition, 25 years allow to see the evolutions of trends up to today.

Between 2000 and 2012, the majority of innovations was focused on novel alternatives of aperitives to change traditional snacks. Many products included vegetables to encourage consumers to change their habits. We also saw a lot of ready-to-eat meals and cooking aids to cope with the lack of time for cooking.

From 2012, ECOTROPHELIA has seen the emergence of innovations more oriented towards health and environment, using by-products, superfoods (spirulina, etc.) and insects, healthy products without additives, low in sugar, fat and salt, products targeted at specific populations such as the elderly or those intolerant to gluten, organic products and the use of seaweed and more seafood.

It is interesting to note that this evolution of trends coincides with the introduction of the Eco-innovation dimension to ECOTROPHELIA!

From 2015, there is a growing trend towards dairy alternatives to propose lactose-free products such as vegetable milks or cheeses, propositions of alcoholic and non-alcoholic drinks and a more growing trend towards healthy products that have an impact on pathologies.

Since 2018, we have also seen an increase in fermented products, as well as a craze for plant-based products, mainly to promote legumes in our in our diet.



Françoise Gorga, Delegate for the development of R&D at Carnot Agrifood Transition Institute

In addition to these trends observed, Françoise Gorga, previous administrator of the ECOTROPHELIA EUROPE EEIG, involved in the competition since the beginning, and today Delegate for the development of R&D at Carnot Agrifood Transition Institute, testifies about the importance of innovation to drive the food sector:

"I was lucky enough to see the birth of ECOTROPHELIA France and to see it spread in Europe and resulting in the ECOTROPHELIA Europe organisation. An initiative that is replicated in so many countries is bound to be a good one. This is the case with ECOTROPHELIA, which combines youth, innovation and business. Innovation is essential for the European agri-food industry, as it enables companies to adapt to rapid changes in the market, meet new consumer expectations, comply with regulations and remain competitive on a global scale.

European consumers are sensible to their health, the origin of products and their environmental impact. Students have the same awareness, and all the new products developed as part of the competition meet these expectations.

Moreover, to protect consumers, the EU imposes very strict standards in terms of food safety, product quality and respect for the environment. Innovation is crucial if we are to develop products that meet these standards while remaining economically viable.

I would stress the economic viability of innovation. Innovation normally costs more, but it's important that students make it accessible to as many people as possible, especially those on the margins of society.

Last but not least, innovation creates added value for local and traditional products by transforming them or adapting them to new markets. In recent years, we have also seen teams proposing innovative distribution models, such as short distribution channels.

Product innovation is the main point of ECOTROPHELIA Europe. But students often go even further, proposing innovations in process, organisation and distribution. Innovation is a different way of operating, one that is not unique to large groups or start-ups, but one that is closely linked to team dynamics. By training these students in this approach, ECOTROPHELIA Europe is helping to instil a spirit of innovation throughout Europe."



25 years of skills for the future

Over its 25 years, the competition demonstrated the benefits of students' skills acquisition. Participating in an ECOTROPHELIA project is a real opportunity for students, the multidimensional approach allows them to gain useful skills for their future careers. The uniqueness of ECOTROPHELIA lies in getting to know how to run an innovation project from idea to execution, and how to run a profitable business. In addition, the competition makes students work on subjects that could be outside of their field of study. Moreover, the strength of ECOTROPHELIA results in the change of the learning approach. We have seen an evolution in the educational programs of many HEIs that included ECOTROPHELIA project as part of the program to be project-based and challenge-led learning. This specific approach makes innovation really concrete: they have to develop an innovative product from A to Z, while facing and adapting to the reality of the market and laws.

Maarten van der Kamp, Director of Education at EIT Food and President of ECOTROPHELIA EUROPE EEIG shares his vision on the need in skills in the food sector:

"Over the past 25 years, the food industry has evolved significantly in terms of the skills required for students, professionals and indeed the companies operating in the sector. Starting with the latter, companies are faced with an increasingly volatile environment, not just in terms of supply chains but also in terms of changing consumer preferences and an imperative to rethink the business in terms of sustainability. Capability building therefore has become more important than ever, but we see that it remains difficult to balance the long-term direction and skills needs of the business with short-term pressures.

For professionals this means a significant shift towards leadership, entrepreneurship, and understanding the food system as an entire system—so having a perspective beyond the direct suppliers and buyers in the value chain. More importantly it requires that different disciplines in the business work together more intensively, and therefore there it is essential to be able to bring different perspectives together, to listen, and to have the entrepreneurial skills to navigate uncertainty and to create new forms of value. These skills take time to develop, and if not supported may result in a lot of frustration, perceived failure and resistance by co-workers, management and suppliers.

For current and future students preparing for a career in the food system, the skills demands are yet again different as they need to be prepared to deal with challenges that we cannot even start to foresee. In addition to the leadership, entrepreneurship and food systems approaches, problem solving, critical thinking and communicating complex ideas to many different stakeholders are essential to prepare for a career in the food system.



Maarten van der Kamp, Director of Education at EIT Food and President of ECOTROPHELIA EUROPE

ECOTROPHELIA has played and continues to play a key role in the development of these skills. 25 years ago the focus was on making sure graduates could demonstrate that they could apply food science in practice and therefore be ready for the workplace. As sustainability became a clear industry imperative, in 2011 the scope of the skills trained included eco-innovation as a core element to enhance the societal impact of new products. More recently, the scope evolved again to focus more on the entrepreneurial aspects as more students see venture creation as a credible career—and even when going into industry our alumni are recognised for the key skills they bring to help colleagues and organisations to innovate, to collaborate more, to put sustainability centre stage, and to develop market-ready products."



25 years of creating careers

The multidimensional approach of ECOTROPHELIA makes it unique and very positive. Indeed, it allows the students to discover new areas of the industry and how companies work. Most importantly, it creates careers. Thanks to ECOTROPHELIA, students discover entrepreneurship and what it means to be entrepreneurial. For many, this leads to a different career vision in industry, and for others it means setting up a startup as a real career choice.

Marine Lonjou, organiser of the European competition of ECOTROPHELIA since 2021, explains how she sees ECOTROPHELIA as a success:

“ECOTROPHELIA is a positive event and competition with very good vibes. The students, as well as the jury members, are always happy and enthusiastic, and it's a real pleasure to see the loyalty of the countries every year. In fact, organising this event is kind of organising an annual family gathering which gives me lots of motivation to continue and do better for the next year.

However, above the organisation of the competition itself, it's when I contact the alumni, sometimes several years later, to get their feedback and discuss about their careers that I realise the strong impact the competition has had on their future. Testimonies that strike me the most are those for whom ECOTROPHELIA revealed their entrepreneurial vocations and launch their start-up, sometimes many years after. They tell me about their journey: some are doing quite well with their growing start-up, others tried for a few years and then gave up. For the latter, the fact that they took part in ECOTROPHELIA and created their start-up enabled them to get jobs they wouldn't get before several years! It's from these discussions that I realise the real impact that the competition has on future professionals and their careers, and how much it can reveal vocations.”



**Marine Lonjou, Project Manager
at ECOTROPHELIA EUROPE**



What is next?



The world is and will still face the climate changes issues and many crises. The objective of feeding the world in a sustainable way will be more important than ever. Students already started to include these factors when they develop a product, and future participants will have to be even more innovative to face future issues. Feeding people with healthy and tasty food is and remains a challenge to meet. As such, ECOTROPHELIA will remain an important institution to drive food innovation, in Europe and beyond.

Looking ahead, we look forward to more creative solutions from an ever more diverse group of students. In particular, we think that we will see more solutions targeting underserved populations through healthy and affordable options with clever distribution channels. A second category where we expect more innovations are ideas that target the needs of very specific groups in society, for example with specific nutritional needs or celebrating ethnic diversity.

Also, we expect more creative solutions in the sustainable packaging domain with edible packaging and sidestream valorisation become more prominent. And it is only a matter of time when we will see a product with a smart connection to personalised nutrition technology.

As an organisation, ECOTROPHELIA is also growing: the 25 year celebration is sparking some new initiatives that we will unveil over the coming year to strengthen the network and to expand how the community of federations, universities, industry and alumni can interact.



25 years of ECOTROPHELIA: shaping the future of food



As ECOTROPHELIA turns 25, the food space is marking a shift of an unprecedented nature. In only two decades, global conversations on food production have shifted from niche concerns around sustainability and health to mainstream imperatives. That change is now quicker and fiercer than ever driven by technological breakthroughs, consumer awareness, and an urgent global responsibility to tackle climate change. As we near the next wave of food innovation, ECOTROPHELIA's role in cultivating bold ideas has never been more important.

A radical change in diet

In 1999, sustainability was hardly on the food industry's radar, and healthy eating remained a niche market. Fast forward to today, and 73% of consumers say they would change their buying habits to reduce their environmental impact. After all, the global food system produces about 34% of total greenhouse gas emissions, making sustainability a must-have!

Technological innovations have accelerated this process. The global food tech market reached a value of \$220 billion in 2020 and is forecast to reach \$342 billion by 2027. Ideas like lab-grown meat or transparency around the sourcing of our food, which sounded like science fiction twenty years ago, are now becoming real and changing the world.

The rise of sustainability and health

Food innovation is about so much more than just sustainability. The health-conscious movement has moved from the fringes to the mainstream. The global market for functional foods - those offering extra health benefits on top of basic nutritional value - was valued at \$267 billion in 2022 and will rise to \$529 billion by 2028.

Consumers now demand much more than mere sustenance; they want products that will promote gut health, mental wellness, and immunity, setting a new yardstick for the food industry. This trend has churned up an innovation tsunami. Clean labels, organic, and non-GMO certifications are booming, while plant-based options are rapidly evolving. Many of EIT Food-supported startups offer plant-based and other alternative proteins replicating the texture and nutritional value of animal-based ones.

The next 5 years of food innovation

As we look ahead, five key trends will define the next generation of food innovation, driven by both technological breakthroughs and growing global challenges:

1. Precision fermentation and alternative proteins

The population is set to increase to 9.7 billion by 2050, and so will the demand for alternative proteins. These include precision fermentations, expected to be a \$36 billion industry by 2030.

2. Personalized nutrition

AI and genomics are speeding up personalized nutrition. The global market for personalized nutrition is expected to reach \$23.3 billion by 2028, compared to \$8.2 billion in 2021. This trend will reshape how food is produced and marketed, providing tailored solutions to individual dietary needs, prompting innovators to rethink their solutions at the intersection of health and tech.

3. Circular economy and food waste

Food waste remains a major problem, with 1.3 billion tons of food wasted annually. EIT Food-backed several startups are leading the charge toward a circular economy by upcycling food waste into high-value ingredients. A circular economy model will be critical for addressing both food security and sustainability, creating new opportunities for innovation.

4. Regenerative agriculture

Regenerative agriculture market value is projected to rise from \$7.5 billion in 2020 to \$20.7 billion by 2025, as the industry shifts from minimizing harm to restoring ecosystems and assuring soil health.

5. AI and smart solutions

AI is revolutionizing agriculture, making it more efficient, sustainable, and resilient. The AI market in agriculture is expected to reach \$4.5 billion by 2026. Startups and consortia supported by EIT Food, are often utilizing satellite data to alert farmers to crop stress, enabling timely interventions to prevent damage.

Taking advantage of tomorrow

As ECOTROPHELIA heads into its next 25 years, the opportunities and challenges within the food industry are vast. With issues like climate change, food insecurity, and health crises looming large, innovative solutions are essential. The next generation of food innovators must push boundaries, challenge established practices and embrace the potential of technology to create resilient and sustainable food systems.

ECOTROPHELIA has always been a home for bold ideas, and this will be no exception. As we march through the next era of food innovation, the startups supported by EIT Food are proving what happens when vision meets execution. The future of food is upon us. Let's grasp it and create a food system that works for people and the planet.



Adam M. Adamek, PhD Chief Impact Officer at EIT Food



Interview of Corinne Emonet,

Head of R&D Innovation Acceleration at Nestlé.



Good food, Good life

In her current role, she drives the Global R+D Accelerator program, the global start-up collaboration program, and the R&D ARENA program, which harnesses the collective entrepreneurship and creativity of Nestlé R&D employees. Additionally, she oversees Nestlé innovation centers in North America, Latin America, Sub-Saharan Africa, Southeast Asia, South Asia and Greater China, where they focus on developing and deploying Nestlé's global science and technology solutions while innovating to address local consumer needs as well as engage with the local innovation ecosystem. With 25 years of experience, Corinne previously served as the CEO of Nestlé Austria, and also worked in several other Nestlé entities across categories including Food, Confectionary, and Petfood, where she built a solid background in marketing and sales at local and European levels. She is driven by a passion for fostering innovation and diversity within Nestlé, and leveraging the company's potential to innovate while creating a positive impact on society and the environment.

What changes have you seen in the food sector and how have you seen the landscape changed in 25 years?

The food sector has undergone a significant transformation over the last few years due to several factors. First, there has been a rapid shift in consumer dietary preferences, such as the demand for more nutritious foods, as well as for products targeted to specific life stages and specialized needs including healthy aging, women's health or weight loss. There has also been an increased demands for foods that fit in specific diets such as plant-based offerings that taste good and are nutritious, while offering consumers a no compromise eating experience. Additionally, people also want greater transparency on how food is made, the ingredients used and where they come from. Technological advancements are impacting the food sector as well. We've seen a rise of online food delivery platforms, mobile apps for ordering food, and the integration of artificial intelligence along the value chain. These advancements have led to a greater need for personalized recommendations, streamlined food production, and customized consumer experiences. Finally, globalization has also played a role in shaping the food sector. It has exposed people to diverse cuisines and culinary influences from around the world. This has led to a greater appreciation for regional flavors and a demand for authentic ethnic foods. At Nestlé, thanks to our research and development capabilities, we can deliver food and beverages that are safe, tasty, nutritious, and affordable regardless of one's life stage, specific health need, while considering the cultural and local context.

A question about the next five years: what trends do you think future students will need to address by 2030? As a professional of the food sector, what will you be looking for in the innovations of future editions?

Today and in the near future, students will need to address several key trends and challenges. As concerns about the environment continue to grow, students will need to help to develop innovative solutions that have a reduced carbon footprint and address sustainability challenges. They must find ways to manage tradeoffs between taste, nutrition, and sustainability. Artificial intelligence, digital technologies and automation is rapidly advancing and can play a key role in managing these tradeoffs and in solving complex problems in a fast-paced manner. However, students will need to acquire digital skills, and understand how to effectively and efficiently leverage these technology to develop highly differentiated innovations. Additionally, food affordability remains a critical issue to tackle as there is an increase in food insecurity. Students will need to address this challenge through sustainable agricultural practices and the innovation of locally relevant solutions. Collaborative efforts will be necessary to ensure affordable and nutritious food access for all. Finally, health and well-being will continue to be a focus area. For example, today we are seeing an increased demand for nutritional solutions that address healthy aging or solutions for people who are managing their weight including with GLP1 medications.



Nestlé YEP

Nestlé Youth Entrepreneurship Platform (YEP), is a digital platform for young innovators and entrepreneurs who want to learn new knowledge and skills, test an idea, develop a product or service, or grow their business, in areas ranging from food science and technology to regenerative agriculture and sustainable packaging.

YEP brings together all Nestlé's existing innovation initiatives and programs in one place. The platform gives young innovators access to The Nestlé Entrepreneurship Academy plus dedicated programs to grow knowledge, learn new skills and gain experience. It also offers customized content and resources from specific geographies.

Register at <https://nestleyouthentrepreneurship.com>



Nestlé R+D Accelerator

The R+D Accelerator is an open-innovation program aimed at empowering entrepreneurs to bring food & beverage innovations to life. We invite any internal & external innovators who are passionate about food, to come together and work on disruptive products; test them with consumers; and bring them from idea to a shop shelf. And all in just 6 months! The R+D Accelerator program is powered by Nestlé Research & Development, with the aim of bringing together the latest scientific discoveries, advances in technology and consumer "needs and wants". It is present globally to reach all consumers, but with a specific focus on certain product categories or geographies. The R+D Accelerator enables the development of next-level solutions across the full range of Nestlé's business categories and beyond. We want to bring pleasure, enhance quality of life, and contribute to a healthier future.

Know more at <https://rdaccelerator.nestle.com/>



Interview of Bertrand Emond, Membership Ambassador, Professional Development & Culture Excellence Lead at Campden BRI Group.

What changes have you seen in the food sector and how have you seen the landscape changed in 25 years?

Most of the changes I have observed have been driven by a realisation that the food system that was thriving 25 years ago is simply not sustainable including high wastage, over-fishing, soil erosion, water availability, and significant contribution to greenhouse gas emissions.

Although it has been providing relatively cheap food to more people than ever before, we still have too many people without access to enough safe food, too many people lacking key micronutrients and too many people obese. The current debates around Ultra Processed Foods and the rising popularity of anti-obesity drugs (AOMs) are examples that highlight the fact that something is not right.

Food companies have had to deal with a number of health crises (various waves of coronavirus variants across the globe), the impact of Brexit as well as wars (e.g. Russia-Ukraine war), and record weather extremes around the world (heat, drought, floods...).

The impact on food companies and the whole food system has been profound. The major challenges have been around business continuity including staff availability, supply chain resilience, managing "just in case" as opposed to "just in time", ability to reformulate products to cope with shortages of key ingredients and/or minimising the impact of significant price increases, mitigating the risks of food fraud which are particularly high at the moment, ensuring the food safety, quality, traceability, and integrity of products along very disrupted supply chains and new distribution channels to the consumers.

The level of scrutiny on the eco-credentials of businesses and their supply chains has also intensified greatly. There is a major push to:

- encourage sustainable and ethical practices including regenerative farming
- increase the use of sustainable packaging: compostable, recyclable, less plastic (including single use); while ensuring fitness for purpose so that food safety, quality and integrity of the product is not compromised
- use resources-efficient processes, distribution, and transport
- minimise waste: Reduce, Reuse, Upcycle, Recycle
- minimise business and supply chain footprints (resources, water, energy, carbon...)
- perform full life cycle analysis of products

This push comes from all directions including society, governments, consumers, investors, and the need to set objectives towards the United Nations 2030 Sustainable Development Goals, and the recent COP 26, 27, and 28.

All this makes ECOTROPHELIA more relevant than ever!

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

A question about the next five years: what trends do you think future students will need to address by 2030? As a professional of the food sector, what will you be looking for in the innovations of future editions?

To keep global warming to no more than 1.5°C – as called for in the Paris Agreement – carbon emissions need to be reduced by 45% by 2030 and reach net zero by 2050. This is hugely ambitious and will require a lot of hard work, collaboration, and ingenuity across the whole system.

I look forward to the development and scaling up of new technologies, new practices (including vertical farming, Controlled Environment Agriculture), and production of new/alternative sources of proteins (including seaweed, insects, cultivated meat...).

NASA's plan is to have humans on Mars by 2040. I am very excited to see all the various technologies that are being developed for this Mission to Mars and feeding the astronauts in a nutritious, safe, and enjoyable way for 3 years.

Eco-innovation, building sustainability in the innovation process (as well as food safety of course), is playing a critical part in this. Which again makes ECOTROPHELIA more relevant than ever before!

Some of the key success factors for future students will be controlling and leveraging Artificial Intelligence combined with Human Intelligence, as well as the ability to collaborate with others, have empathy, and embrace system/analytical/creative thinking.

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.

Whatever you decide to do, make sure you drive positive change and strive to be an upstander!





Interview of Audrey Ashworth, General Director, SIAL Paris

Happy birthday to SIAL, celebrating its 60th anniversary. To you, what means more than half a century at the service of the food industry?

Over the past 60 years, SIAL Paris has become the flagship meeting for the entire food industry. All over the world, at the heart of the issues and challenges that shape our humanity, professionals think and shape our food destiny. Every two years, SIAL Paris brings them together for five days of discoveries, discussions and meetings.

Edition after edition, SIAL Paris teams are dedicated to making this event more than just a trade show. It was a network before the time of social networks, a space for sharing and inspiring to help companies imagine and accomplish the future of their business.

For 60 years and increased global presence with 11 shows worldwide, SIAL has become an essential hub for global food supply and demand, with a focus on innovation.

Our purpose has become stronger over the last six decades: stimulate thoughts, build bridges, inspire and bring together all professionals in the sector, to face the challenges!

The largest event ever organised with 257,000 sqm, SIAL Paris is sold out 5 months before it opens. They are eagerly awaiting the 285,000 professionals expected from 205 countries to show them over 400,000 products and innovations.

For this special edition, SIAL Paris offers plenty of new features for the entire food industry with:

- **SIAL Taste:** let yourself be surprised by the innovative flavour of selected products at SIAL Innovation and have fun in a relaxed and friendly atmosphere.
- **SIAL Off:** a guide to good restaurants and unique venues in Paris.
- **SIAL Summits:** a unique format that goes beyond inspiration and revolutionises the experience of traditional conferences around the crucial issues and innovative perspectives that are shaping our industry.
- **SIAL for Change:** celebration of the commitment of food companies to a more sustainable future.
- **SIAL Jobs:** connecting companies and talents to facilitate recruitment, a major challenge for the agri-food industry.

What changes did you see in the food sector and how have you seen the landscape changed in 25 years? Where you able to predict some trends?

Over the past 25 years, the food sector has evolved significantly. Technological advancements, such as precision farming and blockchain, have improved efficiency and traceability. Consumer preferences have shifted towards health-conscious and environmentally friendly products, driving demand for organic, non-GMO, and plant-based options. Globalization has diversified food markets, while sustainability and ethical sourcing have become paramount.

At SIAL Paris, we have showcased these trends with SIAL Innovation, our food innovation competition. Since 1996, SIAL Innovation has been a real springboard for winning companies and selected products, offering visibility before, during and after the show, and numerous contact opportunities. The exhibitors are not lacking in re-invention and are bringing a new wind to the various markets. To bring out the French exhibitors, the internationals, the products compete at SIAL Innovation. Pickling juice, activated carbon, cannadibiol (CBD) or discoveries on protein substitutes, AI etc... are some of the innovations that were at the heart of the event and at the heart of SIAL Innovation in the latest editions.

This year, we will go even further in predicting new trends, with the launch of SIAL Summits covering CSR, AI and Deeptech, Supply Chain, and Africa, the event reaches new heights by offering an unparalleled live content experience. Four dedicated summits will explore crucial issues and innovative perspectives shaping the food industry. From Sunday, October 20, to Tuesday, October 22, 2024, attendees can immerse themselves in conferences developed in collaboration with SIAL Paris' strategic partners and leading experts in these fields.

What do you see as the trends of next 5 years of generation of competitors will be addressing and what will you be looking for? (example: fermentation, etc)

At SIAL Paris, we serve as a major source for understanding the challenges, trends, and innovations shaping the future of the global food industry. With insights from our expert partners—Kantar, ProtéinesXTC, and Circana—our trend report, SIAL Insights, identifies key developments in the food industry. Over the next five years, we foresee a significant rise in the central role of pleasure in food, driven by the need for emotional compensation amid ongoing crises. Food that emphasizes sensory experiences, overall enjoyment, and festive atmospheres will continue to rise.



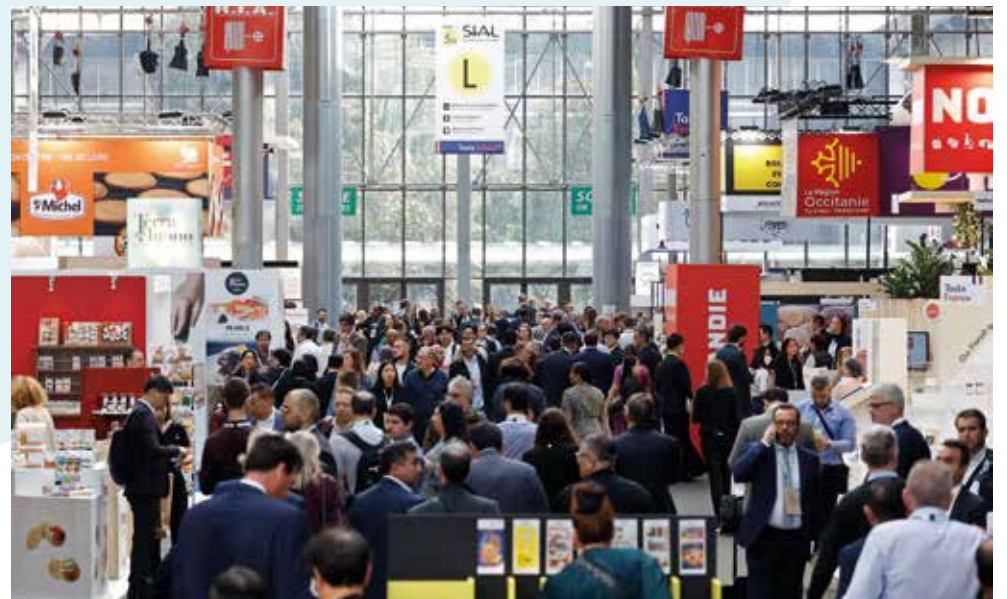
Eating is increasingly about emotional connections, whether with family, friends, or during special occasions. This trend highlights the fundamental emotional dimension of food, embracing it fully.

Post-pandemic, food is seen as a collective experience, reinforcing social bonds and resilience against current challenges. This trend involves a resurgence of traditions, forgotten ingredients, and exotic culinary explorations. Sharing meals and discovering common tastes enhances social connections, promoting authenticity and reconnection in society.

Health remains a primary reason for changing dietary behaviors, focusing on self-optimization and holistic balance. The trend towards natural and transparent food choices reflects a responsible consumer mindset. The link between individual health and the health of the planet underscores the need for sustainable and transparent food production. Caring for oneself through food and having similar concerns for the entire ecosystem will become increasingly important.

These trends highlight the evolving priorities in the food industry, driven by a blend of emotional, social, and health-related factors. At SIAL Paris, we will continue to spotlight these innovations, inspiring the next generation of food trends that cater to market demands and promote a sustainable and healthier future.

All these trends will be presented by our experts on the SIAL Talks—the essential meeting point for sharing news, latest trends, award ceremonies, and speeches from our food ecosystem—stage during the exhibition.



2024 JUDGING PANEL

PRESIDENT OF THE JURY

- **Mr Bertrand Emond**
Membership Ambassador, Professional Development & Culture Excellence Lead at Campden BRI Group

OFFICIAL REPRESENTATIVES

- **Mr Carlos Morales Cueto**
R&D Accelerator Technical Manager at Nestlé
- **Ms Mariana Fazenda**
Entrepreneurship Educator at EIT Food
- **Mr Daniele Rossi**
Delegate Research & Innovation at Copa - Cogeca & Confagricoltura

16 COUNTRY REPRESENTATIVES

BELGIUM

Mr Leo Borms
CEO at La Con fiance

CROATIA

Mrs Draženka Komes
Full Professor at University of Zagreb at Faculty of Food Technology and Biotechnology

DENMARK

Ms Ana Pejic
Co-Founder and CPO of Tempty Foods Aps

FRANCE

Ms Françoise Gorga
Collaborative R&D development manager at Carnot AgriFood Transition Institute

GERMANY

Mr Martin Ammann
Managing Consultant at Innoptimum – Unternehmensberatung

GREECE

Mrs Vasiliki Papadimitriou
General Director at Federation of Hellenic Food Industries (SEVT)

HUNGARY

Dr Adrienn Hegyi
Deputy General Manager at Campden BRI Magyarorszag Nonprofit Kft

ICELAND

Mr Sigurður Helgi Birgisson
Key Account Manager at Samtök iðnaðarins – Federation of Icelandic Industries (SI)

ITALY

Mr Guglielmo Gennaro Auricchio
President of Young Entrepreneurs at Federalimentare

THE NETHERLANDS

Mr Kees de Gooijer
CEO of TKI Agri&Food

PORTUGAL

Mr Timothy Hogg
Reader at Food Science and Technology at ESB-UCP

ROMANIA

Mr Cătălin Bilbie
Innovation Manager at Expergo Sensory Rresearch

SERBIA

Prof Viktor Nedović
President of Serbian Association of Food Technologists (SAFT)

SLOVENIA

Mrs Petra Medved Djurašinović
Associate Director at Chamber of Commerce and Industry of Slovenia - Chamber of Agricultural and Food Enterprises

SPAIN

Mr Bruno Martinez Falagan
Environmental Director at MAHOU SAN MIGUEL

UNITED KINGDOM

Mr Chris Gilbert-Wood
Acting Chief Executive at Institute of Food Science and Technology



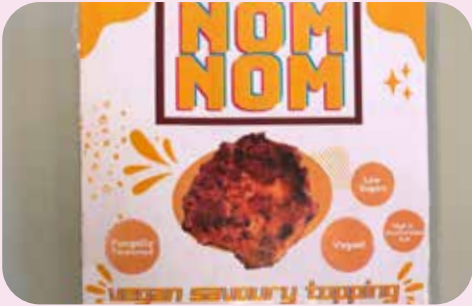
16 INNOVATIVE PRODUCTS IN 2024



BELGIUM
Full'iz
Full'iz is a liquid fruit-based breakfast designed to provide 20-25% of the recommended intake.



CROATIA
Tonka Egg
A symbol of care and warmth. Enjoy sweet moments without compromising quality or health.



DENMARK
NomNom
NomNom is a vegan savory topping in the ready-to-eat (RTE) category created by fungal fermentation.



FRANCE
Les Nao'
Les Nao', cakes to fight against malnutrition, for enhanced salivation and rediscovered pleasure.



GERMANY
Opoke
Vegan breakfast cookie based on oats and okara for direct consumption, porridge or overnight oats.



GREECE
LegumiNutt
Spread the whey with delicious, nutritious and eco-friendly Leguminutty for guilt free indulgence.



HUNGARY
Shotein
13g pure muscle fuel per 100ml, no preparation just ready to drink. Perfect for active lifestyle.



ICELAND
Veggie Bliss
Protein rich brownie with no added sugar, and rich in fibres.



ITALY
Full'iz Legum-Ato
Innovative gelato made of bean and other by-products, 100% edible, packaged in a plantable paper box.



NETHERLANDS
Shrubilicious
Shrubilicious is a tangy, fresh, fruity drinking vinegar and is a perfect replacement for mocktails.



PORTUGAL
Fusion Rolls
Dehydrated fruit rolls with 99% undervalued ingredients - a healthy and sustainable snack on the go.



ROMANIA
FungiYo
FungiYo: PREP, CORE, BLISS - innovative vegan creams, each a meal in itself!



SERBIA
Fasolo
Vegan spread with red kidney beans, carrot pomace, sunflower seeds, high in fiber and protein



SLOVENIA
O'kasha
O'kasha is a delightful okara porridge that perfectly balances flavor, health, and sustainability.



SPAIN
TIU
TIU is a crunchy appetizer, perfect with a refreshing drink or as a complement to your meal.



UNITED KINGDOM
BoozyBalls
BoozyBalls are alcohol-filled boba created from food waste! Try them and get that BoozyBall buzz!

BELGIUM



Full'iz

Breakfast, Drink, Ready-cooked meal

Full'iz is a liquid fruit-based breakfast designed to provide 20-25% of the recommended intake.

Team Members

Guillaume Thébault
Brieuc Migeon

University

Université de Liège - Campus
Gembloux Agro-Bio Tech
https://www.gembloux.uliege.be/cms/c_4039827/fr/gembloux-agro-bio-tech

Contact Person

Dr Dorothée GOFFIN
Dr Mohamed AYADI

We firmly believe that time and health are invaluable assets. Full'iz addresses the dilemma of choosing between a healthy breakfast and the morning rush. This fruit-based drink with minimally processed ingredients is nutritionally complete, providing energy and essential nutrients for a tasty, quick, and balanced start to the day. Available in a 400ml bottle, it is ideal for consumption on the go or between meetings, simplifying the morning routine. Designed with the expertise of a dietitian, this balanced smoothie makes managing a busy schedule easier, helping to achieve personal and professional goals without compromising health.



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>

Mr Bart Buisse, CEO

Mrs Melissa Augello, Event & Communication Coordinator

CROATIA



Tonka Egg

Chocolate & candy, Dessert

A symbol of care and warmth. Enjoy sweet moments without compromising quality or health.

Presenting Tonka Egg, a revolutionary line of allergen-free vegan gluten-free confectionery product crafted to meet the dietary needs of those with allergies and preferences for plant-based foods. Designed to delight both children and adults, Tonka Egg offers a unique combination of flavors without common allergens like milk, gluten, eggs, and nuts. Our star ingredient is pea protein, celebrated for its high digestibility and nutritional profile, making our savory starters not just tasty but also nourishing. Tonka Egg incorporates the vibrant goodness of beetroot powder and freeze-dried strawberries, providing a burst of natural color and a rich supply of vitamins and minerals. The inclusion of cocoa butter adds a smooth, creamy texture, elevating the flavor profile to that of traditional treats, but in a better, allergen-free format, without any added sugar and additives. Each Tonka Egg is a testament to our commitment to quality and innovation, ensuring that our savory starters are not only a pleasure to eat but also align with modern dietary preferences. Perfect for gatherings, snacking, or as a nutritious treat for children with dietary restrictions, Tonka Egg transforms the ordinary appetizer into an extraordinary culinary delight. Indulge in the safe, delicious, and better world of Tonka Egg – where every bite is crafted with care and purpose.

Team Members

Tončica Spaija
Petar Marić
Nina Roso

University

University of Applied Sciences
<https://www.aspira.hr/en/>

Contact Person

Mrs Tea Vuckovic
Mrs Matija Skara Tresic



FEDERATION

FACULTY OF FOOD TECHNOLOGY AND BIOTECHNOLOGY UNIVERSITY OF ZAGREB

The Faculty of Food Technology and Biotechnology at the University of Zagreb is the leading institution in the Republic of Croatia in terms of science, research and education in the fields of biotechnology, food technology and nutrition science. For many years, this Faculty has been educating highly qualified experts, conducting scientific research and professional projects in cooperation with industry and has been a major driving force of Croatian economic development in the above mentioned fields. In the past years many generations of food technologists, biotechnologists and nutritionists working in food, fermentation

and pharmaceutical industries and various jobs in the public sector were educated at the Faculty. Many of our alumni have continued their academic and scientific careers both in Croatia and abroad and have made our study programmes and our Faculty internationally recognised.

<http://www.pbf.unizg.hr/en>

Prof Draženka Komes, Full Professor
Dr Danijela Šeremet, Assistant

16 COMPETING COUNTRIES

DENMARK



NomNom

Ready-cooked meal

NomNom is a vegan savory topping in the ready-to-eat (RTE) category created by fungal fermentation.

Team Members

Magdalena Dzierzynska
Aleksandur Ortind
Katerina Honzu
Frederikke Dupont

University

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

Contact Person

Mr Timothy John Hobley

The expanding plant-based market in Denmark and Europe is creating a growing demand for innovative vegan products, presenting a perfect opportunity for NomNom. Unlike other plant-based competitors, NomNom stands out with its clean vegan label, setting it apart from direct meat analogs.

NomNom is a delicious vegan savoury topping in the ready-to-eat (RTE) category. Created through fungal fermentation, it offers a sustainable alternative to traditional meat or dairy toppings like ham or cheese. The key ingredient is okara, the fibrous byproduct of tofu production, enhanced with cashews for a creamy, nutty and slightly crunchy texture. Fermented with *Neurospora sitophila*, an orange mold species, NomNom boasts an enhanced texture and umami flavor. After fermentation, it is marinated in a soy-based sauce and heat-treated before packaging. Designed as a savory bread topping similar to ham, NomNom is perfect for sandwiches but can also be diced and added to pasta dishes, salads, and more. It is vegan, low in sugars, and high in unsaturated fats, making it a healthy and tasty choice for consumers seeking plant-based alternatives.



FEDERATION

DTU NATIONAL FOOD INSTITUTE

DTU National Food Institute conducts research into and disseminates sustainable, value-creating solutions in food and health for the benefit of society. DTU National Food Institute believes that mission-based research, innovation, education and advising of authorities are needed to combat the challenges of food safety, security and sustainability posed by the growing population and climate change towards 2030. At DTU National Food Institute, a foundation of excellent research will lead to technology driven innovative solutions employing the latest digital tools to stay at the cutting edge of the agri-food sector in 2030. The vision is that knowledge created by DTU National Food Institute has led to innovations that have solved issues

with taste, texture and nutritional quality, whilst creating health benefits and ensuring safety in non-animal based foods, leading to widespread acceptance in society, the market place and a dramatic leap in sustainability of the agri-food sector.

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

Prof Tine Licht, Head of Institute

Dr Timothy Hobley, Associate professor, Head of education (DTU FOOD)

FRANCE



Les Nao'

Biscuit & cake, Bread and pastry, Dessert, Nutraceutical

Les Nao', cakes to fight against malnutrition, for enhanced salivation and rediscovered pleasure.

At Gournantais, our mission is to bring pleasure back to those suffering from malnutrition, by offering them an Oral Nutritional Supplement that meets their nutritional needs while being appetizing and indulgent. The majority of people suffering from malnutrition are cancer patients and the elderly.

By creating Les Nao', we bring joy within difficult times, thanks to our hyperproteic and hypercaloric lemon-flavored melting bite cakes topped with a delicious glaze. They are inspired by the "Gâteau Nantais", a typical French pastry from Nantes. Les Nao' are also lactose-free and gluten-free to accommodate the needs of all individuals suffering from malnutrition. To combat consumption fatigue, Les Nao' are available in four flavors: lemon & natural lemon flavor, lemon & natural spearmint flavor, lemon & natural ginger flavor and lemon & dark rum flavor. Thanks to the presence of lemon in the entire range, our little cakes encourage salivation and consumption and respond to the salivation disorders of our target population. A daily dose corresponds to 8 cakes a day (136g), to be eaten throughout the day as a dessert or snack. This dose corresponds to 22.1g of protein and 508 kcal. Les Nao' are sold in pharmacies for €11.40 per box of 3 days, which includes 24 cakes. In France, they are reimbursed by Social Security and mutual insurance companies. They are to be consumed under medical supervision.

Team Members

Celia Pin
Salomé Renault
Léa Latapie
Coline Hardy

University

Oniris - www.oniris-nantes.fr

Contact Person

Mr Jean-Marc Ferrandi
Mrs Carole Prost

FEDERATION

ANIA

ANIA is the association representing the French Food Industry, first industrial sector in France.

ANIA's missions are :

Support food companies in their efforts for sustainability and innovation.

Promote food companies and their employees who are committed every day to offering healthier food, safer, more sustainable and accessible to all.

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

Mr Jean-François Loiseau, President

Mrs Ariane Voyatzakis, Innovation Manager



GERMANY

Opoke

Biscuit & cake, Breakfast

Vegan breakfast cookie based on oats and okara for direct consumption, porridge or overnight oats.

At Opoke, we combine sustainability and innovation into a harmonious unity. Our breakfast cookie combines these values in every bite. In Opoke, we integrate okara, a valuable side stream of soy drink production, and high-quality, vegan ingredients to offer a unique taste experience. Imagine starting your day with a breakfast that is not only delicious, but also surprisingly versatile. Opoke offers you three delicious ways to enjoy it: enjoy it plain as a soft cookie with crunchy toppings, turn it into a warm, creamy porridge with milk or plant-based milk alternative in the microwave, or create tasty overnight oats in the fridge. This versatility makes Opoke the ideal choice for any time of the day and any lifestyle. Opoke is therefore the perfect solution for the dynamic everyday life and the active consumer. Our tasty varieties “Banana Dark Chocolate” and “Date Walnut” offer something for everyone. The large, topping covered cookie resembles a rich bowl of porridge and offers the perfect taste of a balanced mix of oat cookie and cereal bar. The breakfast cookie is high in fiber and free from additives, making it a balanced and flexible option for breakfast or snack. By integrating Okara, we actively upcycle it and make a sustainable nutrition possible and enjoyable. Opoke turns every moment into a pleasure and gives you the energy you need for your day. Opoke: More than a cookie - a revolutionary breakfast experience.



Team Members

Jovana Komlenic
Berna Gayret
Saskia Trompell
Christian Dielmann

University

Hochschule Bremerhaven
<https://www.hs-bremerhaven.de>

Contact Person

Prof Ramona Bosse



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, organizes scientific conferences and publishes different media for experts.

Since 2010 the FEI organizes the TROPHELIA competition in Germany to find the best team for ECOTROPHELIA EUROPE: Altogether 204 teams from 23 universities took part in this national competition.

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

Dr. Georg Munz, Managing Director
Mrs Susanne Stark, PR Manager

GREECE

LegumiNutty

Dessert, Ready-cooked meal, Sauce & gravy, Side dish, Spreadable

Spread the whey with delicious, nutritious and eco-friendly Leguminutty for guilt free indulgence!

Team Members

Elpida Mantzakopoulou
Aikaterini Andreou
Eirini Foti
Polytimi Styliani Fragkou
Konstantina Gatou
Athina-Maria Zoi

University

National and Kapodistrian
University of Athens,
Department of Chemistry
<https://www.chem.uoa.gr/>

Contact Person

Dr Eleni Kollia
Mr Christos Giannopoulos



Welcome to the world of LegumiNutty spreads—a tantalizing fusion of flavor, nutrition, and sustainability crafted for the discerning palate. Our spreads are more than just delicious—they're a combination of innovation and conscious eating. Made from nutrient-rich chickpeas fermented in whey, mixed with other natural ingredients and packaged in eco-friendly PLA material. Each jar of LegumiNutty embodies our commitment to both taste and planet. Indulge in the sweet nostalgia of our Carrot Cake spread, where the warmth of cinnamon meets the crunch of walnuts or lose yourself in the velvety richness of our ChocoDate spread, a symphony of cocoa and dates harmonized with creamy cashews & hazelnuts. For those craving savory delights, our Peppernut spread offers a Mediterranean-inspired journey with its blend of almonds, peppers, and paprika, while our Garlish Pesto spread brings a burst of freshness with its zesty lemon and basil notes. Versatile and wholesome, LegumiNutty spreads are the perfect addition to your breakfast toast, midday snack, or gourmet appetizer spread. Join us in savoring the flavors of sustainability and nutrition with LegumiNutty a spreadable revolution that's as good for you as it is for the planet. Join us in revolutionizing the “whey” we spread health and flavor.

FEDERATION

FEDERATION OF HELLENIC FOOD INDUSTRIES

The Federation of Hellenic Food Industries (SEVT) represents the Greek Food and Drink Industry at National, European and International level. It consists of Food and Drink companies and Sector Associations. Its mission is to ensure a business-driven and sustainable environment for the sector. A framework where all food and drink companies, whatever their size, can operate responsibly to respond to the increasing demands of both consumers and society, while competing effectively towards a sustainable and inclusive growth. One of the main priorities of SEVT is the promotion of research and innovation. Innovation leverages entrepreneurship growth, facilitates exports, favors employment and responds to consumer trends and demands for value added, safe and sustainable food products in a world continuously challenged by the needs for circularity, sustainability and healthy nutrition.

<https://www.sevt.gr/en/>

Mrs Vasiliki Papadimitriou, Director General
Dr Alkmini Gavriil, Project Manager

HUNGARY

Shotein

Drink, Milk product

13g pure muscle fuel per 100ml, no preparation just ready to drink. Perfect for active lifestyle.

Modern society is increasingly leaning towards functional foods packed with beneficial nutrients, which have a clear positive impact on our well-being. There's a growing trend towards healthier lifestyles, with more people incorporating exercise into their routines and paying closer attention to their diets. It's essential to prioritize carefully selected, nutrient-rich foods. Beyond just fueling our bodies, the right food can play a significant role in maintaining our health. One of the most sought-after categories in nutrition is protein supplements. As demand continues to rise, so does the variety of products available. Traditional protein powders require precise measurement, mixing, and cleaning, which can be cumbersome, especially for those with busy schedules or multiple daily servings. That's where Shotein comes in. This innovative product is designed to simplify your protein intake with a convenient, ready-to-drink format. Each 100 ml serving of Shotein contains a substantial 13 grams of protein, ensuring you get a high-quality source of this vital nutrient without any hassle. Experience the ease and efficiency of Shotein, a truly innovative addition to the functional food market that supports your active lifestyle with premium protein content in a user-friendly shot format. Say goodbye to the tedious steps of traditional protein powders and embrace the future of nutrition with Shotein.

Team Members

Erik Horpácsi
Ivett Bíró
Norbert György Pap
Stella Alexa Hermesz
Nikolett Illés

University

Semmelweis University
<https://semmelweis.hu/etk/>

Contact Person

Dr Szilárd Kun



FEDERATION

CAMPDEN BRI MAGYARORSZÁG NONPROFIT KFT. - CBHU

CBHU is a food industry technology center providing research, development, innovation, knowledge transfer and training services and networking support to food businesses in Hungary and in Europe. It is registered in Hungary, but it is a fully owned subsidiary of Campden BRI UK. CBHU is EIT Food Hub in Hungary, EIT Food Strategic Partner. CBHU has been organising the rounds of the ECOTROPHELIA student competition since 2013, with the support of the National Innovation Agency (NIÜ) and formerly Association of Responsible Food Producers (FÉSZ).

<https://www.campdenbri.hu>

Dr Adrienn Hegyi, Deputy General manager

HUNGARIAN INNOVATION AGENCY (NIÜ)

The state-owned Hungarian Innovation Agency (NIÜ) was created with the ambition to contribute to the entire innovation ecosystem, from initiating innovative ideas to effectively tapping into the market, ultimately establishing itself as a generally recognized one-stop-shop in the field of business innovation. The NIÜ is active in the innovation ecosystem dynamization, helps innovative projects and companies reaching and expanding their market and last but not least shaping the innovation culture through various programs, e.g. Ecotrophelia.

www.niu.hu

ICELAND

Veggie Bliss

Biscuit & cake, Nutraceutical

Protein rich brownie with no added sugar, and rich in fibres.

Team Members

Inga Dóra Kristjánsdóttir
Ramon Medina Garcia
Baldur Þórarinnsson

Contact Person

Dr Arnar Þór Skúlason
Dr Justine Yvonne Agnes Vanhalst

University

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

It's easy to grab on the go, rich in nutrients from the broccoli stalks and red beetroots, and rich in fibres and protein. There are products on the market that meet the above-mentioned criteria, but what separates us from them are the ingredients we use, the production is based in Iceland, and the nutritional value of the product. By combining the classic brownies with these new ingredients, the end product is a new healthy, nutrient-rich, tasty, and different product on the market.



FEDERATION

SAMTÖK IÐNAÐARINS - SI

Samtök iðnaðarins (SI) - The Federation of Icelandic Industries was founded in the year 1993. It is the largest employers' organisation in Iceland, has nearly 1.700 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>

Mr Sigurður Hannesson, General Director
Mr Sigurður Helgi Birgisson, Key Account Manager



ITALY

Legum-Ato

Dessert, Ice cream & sorbet

Innovative gelato made of bean and other by-products, 100% edible, packaged in a plantable paper box.

Sustainable delight, irresistible bite! Who said that gelato should be just a dessert? The rules change: Legum-Ato is much more than that. It is a concentration of creativity, land, sustainability, and passion for Tuscan excellence. It strikes the palate with an explosion of flavors that perfectly blend. A revolution of taste due to a balance between sweet notes and savory textures, which amazes at every bite.

Legum-Ato is perfect as a dessert, perhaps after a tasting of typical Tuscan products in the Osteria or in the many gastronomic shops that animate our territory. But it is also perfect as snack under the beach umbrella or walking through the beautiful Tuscan villages, thanks to its 100% edible stick. Who knows, you might even find it an intriguing amuse bouche on the finest restaurant tables.

A sustainable emotion created to give value to quality raw materials discarded for aesthetic reasons, such as beans, and to minimize food waste. For this reason, we also chose ricotta, a noble waste of dairy production, aquafaba, discarded legume cooking liquid, molasses, by-product of sugar production, and, finally, bran and middlings of ancient wheats. Even the gelato packaging is part of the journey: it contains seeds that once on the ground, will give birth to new plants. therefore, the cycle of life continues, and the story never ends.

Now it's your turn, try it and discover why is a sustainable gelato, with an irresistible taste.

Team Members

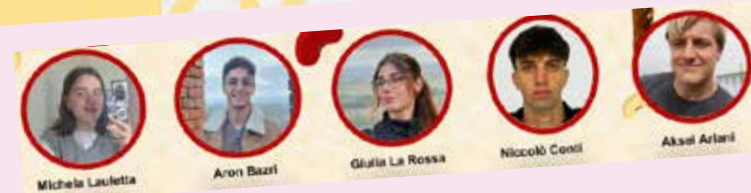
Michela Lauletta
Aron Bazri
Giulia La Rossa
Niccolò Conti
Aksel Ariani

University

ITS EAT Foundation
<https://fondazione-eat.it>

Contact Person

Prof Alessio Cappelli



FEDERATION

FEDERALIMENTARE SERVIZI S.R.L.

Founded in 1982, within Confindustria, the federation aims to support the growth and development of the Italian Food and Beverage Industry, Italy's second largest manufacturing sector which, with an annual turnover of more than 195 billion euros, contributes 9.6% to the national GDP (2023 estimates). Federalimentare today federates 13 trade associations grouping 6,850 manufacturing companies committed to promoting the excellence of «made in Italy» food products.

It is committed alongside Italian institutions in promoting a healthy, balanced, and sustainable food model based on safety and quality requirements, and also in supporting the export vocation of our companies, in order to bring the values of Italian gastronomic culture to the world's tables, while preserving Made in Italy food excellence from imitations and counterfeits.

<https://www.federalimentare.it>

Mr Paolo Mascarino, Legal Representative
Mrs Maria Agnese Dau, Responsible for Nutrition Policies

NETHERLANDS

Shrubilicious

Drink

Shrubilicious is a tangy, fresh, fruity drinking vinegar and is a perfect replacement for mocktails.

Shrubilicious is a tangy, refreshing, fruity drinking vinegar and is the perfect replacement for soda's and mocktails. Shrubilicious is crafted with seasonal ingredients, making it ideal for every occasion.

At Shrubilicious, we believe in the beauty of every piece of fruit. That is why we use "wonky" fruits and herbs which do not meet standards but are still of great quality. By doing so, we help reduce food waste whilst still providing a safe and delicious drink.

The main ingredient of Shrubilicious, apple cider vinegar, carries several health benefits. It does not contain any added sugars and is enriched with probiotic strains.

Overall, Shrubilicious is a perfect, healthy replacement for a soda or mocktail, whether you are celebrating with friends on the terrace or enjoying a quiet evening at home. It is composed of regional and seasonal ingredients and consists of different benefits that perfectly fit in a healthy lifestyle.

So, let the shrub party begin with Shrubilicious!

Team Members

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Yente Hendricx
Jules Visser

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Maastricht University
Campus Venlo -
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Contact Person

Dr Mireille Stijns
Dr Freddy Troost



FEDERATION

STICHTING TKI - AGRI & FOOD

The Top Consortium for Knowledge and Innovation (TKI) Agri & Food in the Netherlands plays a central role in orchestrating the development of the Knowledge and Innovation Agenda for the Agri & Food top sector. Here are the key points:

Mission:

TKI Agri & Food aims to enhance innovation in the agri-food sector.

Activities:

- Facilitating research programming.
- Advising the Agri & Food top team on agreements with the Minister of Economic Affairs and Climate.
- Co-financing around 500 research and innovation projects.

Focus Areas:

- Six missions aligned with the Knowledge and Innovation Agenda.
- Development of key technologies through Multi-Year Mission-Driven Innovation Programs (MMIPs).

Impact:

TKI Agri & Food's projects contribute significantly to societal progress.

<https://topsectoragrifood.nl/>

Dr Kees de Gooijer, CEO
Mr Robbe de Jong, Office Manager

16 COMPETING COUNTRIES

PORTUGAL



Fusion Rolls

Biscuit & cake, Chocolate & candy, Dessert

Dehydrated fruit rolls with 99% undervalued ingredients - a healthy and sustainable snack on the go.

Team Members

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Contact Person

Prof Susana Fonseca
Prof Luis Cunha
Prof Benedita Camacho
Prof Diogo Riobom

Fusion Rolls are dehydrated fruit rolls that promise to revolutionise not only the Portuguese market, but also the European market. This innovative, sustainable and healthy product falls into the category of dehydrated fruit snacks. The fusion of ingredients familiar to the Portuguese palate, such as grapes, bananas and almonds, creates an innovative product that combines tradition with sustainability. Around 99% of the ingredients that make up Fusion Rolls are fruits and nuts that are discarded because they don't meet visual quality criteria. The soft texture of Fusion Rolls, their unique shape and the packaging with an innovative opening are complementary aspects that make them a unique alternative to the products currently available on the market.

This is a product designed to cater for a young-adult and adult audience with an active and healthy lifestyle, with little time for breaks. Fusion Rolls have no added sugar and a high fibre content, positioning them as a healthy and sustainable snack on the go.

The product's expiry date is up to 6 months from the date of production, provided it is kept in appropriate storage conditions (dry place). The product will be sold in single packs (2 rolls each) for €0.95 and in packs of 6 single packs for €4.23.

An absolutely delicious, healthy and sustainable innovation - Fusion Rolls, Healthy Goals!



FEDERATION PORTUGAL FOODS

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 190 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 winwin relationships with the final goal of producing and sharing knowledge to support innovation, competitiveness and internationalization.

<https://ecotropheliaportugal.com>

Dr Deolinda Silvan, Executive Director
Dr Bruna Antunes, Project Manager

ROMANIA



FungiYo

Dessert, Ready-cooked meal, Side dish, Spreadable

FungiYo: PREP, CORE, BLISS - innovative vegan creams, each a meal in itself!

FungiYo – Prep (savory starter), Core (main course), Bliss (dessert)

FungiYo is more than just food; it's a blend of sustainability and innovation. Our vegan creams are ready-to-eat meals designed to maximize the potential of by-products like Pleurotus mushroom stems and aquafaba, offering exceptional taste and benefits for both the environment and consumers. Available in three variants – a savory starter (PREP), a main course (CORE), and a dessert (BLISS), all made from the exact same ingredients – FungiYo showcases incredible versatility. These meals minimize waste while providing significant nutritional benefits, ideal for those seeking healthy and sustainable alternatives. By choosing our product, consumers are not only opting for healthy and balanced nutrition but also participating in a broader effort to protect the environment, supporting food practices that make the most of resources and reduce negative impact on the planet.

Our product concept is based on sustainability and superior nutrition, valorizing food industry by-products considered waste to create healthy and versatile «upcycled vegan foods.» Although it is made from mushroom stems, it does not taste like mushroom stems at all. What sets it apart is that it's made from the same basic ingredients but in different proportions, offering a variety of consumption options. By maximizing taste and minimizing waste, FungiYo contributes to reducing food waste and promoting a balanced lifestyle.

Team Members

Cristina-Florentina Dandeu
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Contact Person

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Mrs Gabriela Frunza



FEDERATION

**ROMANIAN ASSOCIATION OF FOOD INDUSTRY PROFESSIONALS
A.S.I.A.R.**

Association of Food Industry Professionals from Romania, in education, research and production - A.S. I. A. R. Members are prominent participants in the field profile: 15 universities, 3 research institutes, 3 professional associations, 3 pre-university educational institutions, 9 companies, and 340 individuals. Association promotes correct principles in carrying out production and food security, healthy eating principles and consumers' education. A.S.I.A.R. collaborates with similar associations as a result of the direct involvement of its members in education, research, development, innovation and technology transfers. Association provides a coherent framework for

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

<http://www.asiar.ro>

Prof Alexe Petru, President
Prof Cristian Dima, Secretary

SERBIA



Fasolo

Breakfast, Sauce & gravy, Side dish, Spreadable

Vegan spread with red kidney beans, carrot pomace, sunflower seeds, high in fiber and protein.

Discover the exquisite taste of Fasolo spread – where passion for healthy eating meets gourmet indulgence. Protein diversity is at the heart of our mission, addressing a common challenge for those who follow a plant-based diet. Red kidney beans, one of the best plant-based protein sources, form the basis of our spread, while carrot pomace boosts valuable phytonutrients. This sustainable approach ensures you receive a nutritious product while contributing to a cleaner planet. Sunflower seeds offer natural, healthy fats, ensuring no added fats or substitutes are necessary. Our product is entirely natural, preserved only through pasteurization, with no artificial preservatives. Fasolo spread is a true plant-based alternative to processed spreads and a delightful treat for your taste buds. Also, it is gluten-free, allergen-free, and contains no GMOs. Our commitment to the environment extends to our packaging. We use elegant glass jars that can be recycled endlessly and reused, reflecting our dedication to reducing our carbon footprint and contributing to a sustainable future.

Whether spreading it on toast, using it as a dip, or incorporating it into your favorite recipes, you'll love the rich, satisfying taste. Every spoonful of Fasolo Vegan Spread is packed with wholesome goodness, perfect for those seeking a healthy, environmentally conscious choice. Finally, we leave it up to you to decide how to enjoy this product – make it your own and savor every moment.



Team Members

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Prof Sandra Stamenković
Stojanović

FEDERATION

SERBIAN ASSOCIATION OF FOOD TECHNOLOGISTS

The Serbian Association of Food Technologists (SAFT) is a nonprofit association of food experts and scientists established in 2009 in Belgrade. SAFT mission is to create and maintain a strong link and interconnection between scientific institutions and food companies, researchers and food professionals, and to support and promote enabling environment for innovations and technology transfer in the food sector. SAFT has been organizer/co-organizer of many important international and national food events in Serbia, including the 4th European Workshop on Food Engineering and Technology in 2010 in Belgrade, the 6th CEFood Congress in 2012 in Novi Sad, all national ECOTROPHELIA competitions, several industrial workshops on innovation and technology transfer in the food sector in the frame of Capinfood and Trafoon projects, annual Beer Symposium (from 2018 on), UNIFood conferences 2018, 2021, 2024. SAFT is a collective member of European Federation of Food Science and Technology (EFFoST).

<http://ufts.org.rs>

Prof Viktor Nedović, President of Serbian Association of Food Technologists, SAFT
Dr Ana Kalušević, Representative of ECOTROPHELIA Serbia



SLOVENIA



O'kasha

Breakfast

O'kasha is a delightful okara porridge that perfectly balances flavor, health, and sustainability.

Team Members

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Taja Colja
Gaja Cotič
Ajda Grmek

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Contact Person

Dr Blaž Ferjančič

O'kasha is a delicious okara porridge that brings the perfect mix of flavours, health and sustainability to your breakfast table. Carefully and innovatively crafted, O'kasha is available in two delicious flavours: raspberry with vanilla flavour and hazelnut chocolate. It's more than just a tasty treat. It is made from soybean okara, a fibre-rich by-product of tofu production. The high fibre content stimulates digestion and helps maintain a healthy weight. By using okara, which is often discarded as waste, we reduce food waste and promote environmentally friendly practices. By choosing O'kasha, you are supporting a product that values the planet as much as you do.



FEDERATION

CHAMBER OF COMMERCE AND INDUSTRY OF SLOVENIA - CHAMBER OF AGRICULTURAL AND FOOD ENTERPRISES - CCIS - CAFE

The Chamber of Commerce and Industry of Slovenia - Chamber of Agricultural and Food Enterprises (CCIS - CAFE) is an independent, voluntary, non-profit group uniting legal entities in the agricultural and food sectors. It operates regionally and independently, representing Slovenia's agricultural and food industries both domestically and internationally.

With around 270 members, CCIS - CAFE connects the agricultural and food industries with public authorities and European branch associations, shaping policies and viewpoints collaboratively. It promotes sector development, knowledge exchange, and best practices from Slovenia and Europe.

CCIS - CAFE provides members with professional support through consulting, information, education, and training. It represents members' interests before state authorities, institutions, trade unions, European associations, and EU institutions, achieving consensus across the entire branch, sectors, sections, or committees.

https://www.gzs.si/zbornica_kmetijskih_in_zivilskih_podjetij

Dr Tatjana Zagorc, General Director
Dr Petra Medved Djurašinović, Associate Director

16 COMPETING COUNTRIES

SPAIN



TIU

Side dish

TIU is a crunchy appetizer, perfect with a refreshing drink or as a complement to your meal.

From Spain we present TIU, a new healthy snack that could be part of the food of the future. We bring a simple yet a powerful concept: a pickled preparation of a succulent Mediterranean wild plant that was once consumed by the shepherd believed to have healing properties. Additional to its mysticism, it possesses great resilience to droughts and elevated temperatures.

Getting inspired by this ancient recipe, we designed four different tastes: classic, citric, garlic, and exotic. Through haute cuisine techniques, we have achieved an unparalleled crispy texture and streamlined the pickling process. Our proposal joins local tradition with innovation to overcome some of today's challenges as climate change and sustainable agriculture.

Everyone can benefit from the Mediterranean diet and the vivid Spanish gastronomy. TIU is highly versatile take it on its own or combine it to your liking with your favourite dish. Enjoy a full explosion of flavour in your mouth with TIU, your crunchy chew!

Team Members

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Contact Person

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Dr Javier Martínez Monzó



FEDERATION

FEDERACIÓN ESPAÑOLA DE INDUSTRIAS DE ALIMENTACIÓN Y BEBIDAS - FIAB

Since 1977, the Spanish Federation of Food and Beverage Industries (FIAB) has represented the Spanish food and beverage industry, the country's leading industrial sector with almost half a million workers and nearly 30,000 companies. FIAB's objective is to defend the interests of the sector before the Administration and the different national and international decision-making bodies, as well as to anticipate the future challenges that affect the development of its activity. Made up of almost fifty associations, the Spanish Federation of Food and Beverage Industries promotes and is committed to competitiveness, internationalization, innovation, sustainability, employment and talent within the sector.

Together with its associates, FIAB maintains a firm and non-negotiable commitment to food safety, the quality of life and welfare of consumers and the economic, social and environmental sustainability of the sector.

<https://www.fiab.es>

Mr Mauricio García de Quevedo, General Manager
Ms Concha Avila, Head of European Projects



UNITED KINGDOM



BoozyBalls

Dessert, Drink

BoozyBalls are alcohol-filled boba created from food waste! Try them and get that BoozyBall buzz!

Team Members

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Hannah Al-Memar

University

University of Surrey
<https://www.surrey.ac.uk/>

Contact Person

Dr Veronica Giacintucci
Dr Bolanle Oloyede



BoozyBalls are a unique, innovative and tasty new way to drink alcohol! Created primarily from fresh food waste, this first of its kind eco-friendly product tackles the enormous amount of food waste. From discarded citrus peels to wonky berries to spent coffee grounds, the opportunities to protect our environment are endless. Using fully recyclable packaging, everything about BoozyBalls screams sustainability. We are fully aware that too much food is wasted around the world, and we want to tackle this, whilst creating a delicious and new product. We saw an opportunity to help reduce the amount of food wasted and create a circular economy within the juice industry. BoozyBalls are a highly sustainable product with huge possibilities for expansion and we are ready to revolutionize the drinks industry. BoozyBalls is perfect in cocktails, bubble tea, on their own and even as a dessert topping, its uses are endless! As such, BoozyBalls is for any adult looking for something completely unique, fun, tasty and environmentally friendly. Give BoozyBalls a go and get that BoozyBall buzz!

FEDERATION

INSTITUTE OF FOOD SCIENCE AND TECHNOLOGY - IFST / CAMPDEN BRI

Institute of Food Science and 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. Our membership comprises individuals from a wide range of backgrounds, from students to experts, working across a wide range of disciplines within the sector.

We offer a comprehensive "farm to fork" range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Our members and clients benefit from industry-leading facilities for analysis, product and process development, and sensory and consumer studies.

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

Campden BRI provides scientific, technical and regulatory support and research to the food and drinks industry worldwide.

Mr Chris Gilbert-Wood, Acting Chief Executive
Mr Robin Leaper, Education and Careers Coordinator

OUR SPONSORS



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 nine European entities 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, FoodDrinkEurope and EIT Food.



Co-funded by the
European Union



EIT Food is the world's largest food innovation community, creating connections right across the food system. Supported by the European Union (EU), we invest in projects, organisations and individuals which share our goals for a healthy, resilient and sustainable food system.

We have built a unique network to carry out transformative programmes in skills, education, entrepreneurship, start-up investment, public engagement and communications. We deliver these programmes in partnership to create a culture and build a community which sees the long-term value in the food innovation we fund.

EIT Food is excited to launch a new opportunity dedicated to accelerating collaborations and partnerships between EIT Food, our community and organisations who share the impact ambitions described in our Mission goals. Working with partners, we have the capabilities to move quickly and effectively, creating impact from our co-investment, supported by high-quality innovation, business skills and impact assessment expertise.

Our Missions:



HEALTHIER LIVES
THROUGH FOOD



A NET ZERO
FOOD SYSTEM



REDUCING RISK
FOR A FAIR & RESILIENT
FOOD SYSTEM



Good food, Good life

Good food nourishes and delights the senses. It helps pets to thrive, children to grow healthily and parents to age gracefully. It helps all of us to live life to the fullest. Good food also respects our planet and protects resources for future generations. But times are changing fast. And we know that what's good today won't be good enough tomorrow. Consider the challenge of satisfying the needs of 10 billion people by 2050 in a responsible and sustainable way. This will demand innovation and change. At Nestlé, we're constantly pushing the boundaries of what's possible with food, drink and nutritional health solutions. That way we can enhance quality of life and contribute to a healthier future for all. Today, our business has around 270,000 employees, more than 2,000 brands and a presence in 188 countries.

Nestlé's Research & Development organization is the largest in the food and beverage industry, with 4,100 employees working at 23 locations worldwide, investing CHF 1.7 billion every year in R&D as an engine for growth. Whether the focus is on developing plant-based foods to support healthier lifestyles, tackling packaging waste or driving affordable nutrition, we're continually developing our products and services, while innovating to create new ones.

Our R&D organization encompasses Nestlé Research, which provides the scientific foundation for our innovations across all product categories globally, from food safety and quality, food science, nutrition and health research, agricultural sciences, through to applied research for product development and packaging. Our cross-category research is complemented by Nestlé Product and Technology Centers (NPTCs). At these centers, our scientific discoveries are translated into products and technologies for a variety of categories such as coffee, confectionery, dairy, food, nutrition, pet care, ice cream, solutions for out-of-home, health science, waters and systems technology. Our regional innovation centers in China, India, Africa, Southeast Asia, Latin America and North America, also work to develop products for local needs, as part of their local innovation ecosystems.

Find more at: www.nestle.com



With over 4,000 member companies in 90 countries, Campden BRI is the trusted, premier, independent technical partner of choice for the food and drink industry. Leveraging its 250 plus world-renowned technical experts in the UK and Europe, it helps to make food safer, tastier, healthier, affordable, sustainable, convenient, and innovative, underpinned by investment in meaningful research and science.

Campden BRI offers an extensive range of services and products including consultancy, analysis and testing, processing, contract research, manufacturing support and guidance, training, and legislation and labelling advisory services. Members and clients benefit from industry-leading facilities for analysis, product and process development and sensory and consumer studies.

<https://www.campdenbri.co.uk/>



The world's largest food innovation exhibition !

Since 1964, SIAL Paris has been bringing together all the players and professionals in the global food industry to discuss the themes and issues that connect us.

A true facilitator of international business, 285,000 professionals from over 200 countries are expected at Paris Nord Villepinte to come and meet the 7,500 exhibitors from the 10 key sectors of the food industry.

From 19 to 23 October 2024, come celebrate 60 years of groundbreaking innovation, tantalizing flavors, and unforgettable experiences with us at SIAL Paris.

I book my ticket now for SIAL Paris at : www.sialparis.com

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