













Sustainable Food Ideas in the Spotlight

# Why the Partnership with Ecotrophelia **Europe Matters**

Jan Philipp Hartmann, Director Anuga

For us at Anuga, the cooperation with Ecotrophelia Europe is far more than a symbolic step - it is a true driver of innovation for the entire industry. By integrating the European finals into Anuga, we create a vibrant platform where sustainable product ideas, young entrepreneurial spirit, and industry exchange come together.

For more than 25 years, Ecotrophelia Europe has been regarded as the "Champions League" of food innovation: student teams from across Europe develop creative, market-ready concepts - and benefit from direct access to industry, investors, and supporters. Hosting the finals at Anuga makes these ideas visible and connects them with new audiences.

A special highlight in 2025: for the first time, South Korea will participate as a non-European country - perfectly aligned with Korea's role as Partner Country of Anuga. The Korean team's product "To-flex" gives the competition a truly global dimension and underscores the international relevance of sustainable food concepts.

For us, the partnership with Ecotrophelia Europe is also about further evolving our trade fair mission: not only to showcase existing trends, but to actively set new impulses – by giving young talents a stage and making future-oriented ideas visible. This strengthens our role as the leading, forward-looking platform for the global food and beverage industry.

# Welcome to the 2025 edition of Ecotrophelia Europe!

Maarten van der Kamp, President of Ecotrophelia Europe EEIG

It is a real pleasure to write this editorial alongside Jan-Philipp Hartmann from Anuga. We are delighted to be back in Cologne this year, and to continue our collaboration: it is only through these partnerships that we can showcase the talent and the ideas to the sector and to strengthen the innovation landscape in Europe. This year, the Anuga team found some truly creative ways to ensure we could be hosted, and we are very grateful for their entrepreneurial mindset.

The theme of this year's LIVE Magazine is Feeding tomorrow: Reinventing food production. As our longstanding partners, judges and professional friends will know already, we choose a theme every year that echoes what is going on in the world of food innovation, and for 2025 we have a clear nod to how Al is rapidly reshaping the world. It is interesting to observe what happens when a technology suddenly becomes available for a very wide range of uses, and it makes you wonder what an equivalent could be for the field of food production.

Leaving the future be for a moment, I would like to thank everybody who helped make last year's 25-year anniversary a real success. It was truly inspiring to see all the impact and to hear the stories of how Ecotrophelia helped careers. And on that note: don't miss Ramona Bosse's remarkable journey on p 13!

Finally, I'd like to thank all partners, organisers, judges, mentors and students involved in this year's competition for all their hard work, ideas, insights and passion. And to the students: best of luck!



Jan Philipp Hartmann **Director Anuga** 





Dr Maarten van der Kamp President of Ecotrophelia Europe EEIG

# Back to Ecotrophelia Europe 2024: 25 Years of Inspiring Food Innovation

#### A landmark anniversary for Europe's student innovators!

In 2024, **Ecotrophelia Europe** celebrated its **25th anniversary** in Paris, marking a quarter-century of empowering students to create innovative and sustainable food products and enhance careers.

Held alongside the **60th anniversary of SIAL Paris**, this special edition brought together **16 national champion teams**, a distinguished jury of **20 industry leaders**, and a panel of inspiring alumni.

Organised in close partnership with **Ecotrophelia France** - the pioneering national competition that inspired the European format, the event was a celebration of past achievements and a launchpad towards future opportunities, with **Anuga Cologne** set to host the next edition in 2025.



#### 2024 Awardees:

# **Europe's brightest food talents!**



#### GOLD LegumiNutty - Greece

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



#### SILVER Full'iz - Belgium

A liquid fruit-based breakfast delivering 20-25% of the daily recommended intake.



#### BRONZE Les Nao' - France

Cakes designed to combat malnutrition and restore pleasure in eating.



#### **COMMUNICATION STRATEGY AWARD** TonkaEgg - Croatia

Recognised for outstanding storytelling and branding.



#### **ENTREPRENEURSHIP SPIRIT AWARD OPOKE - Germany**

Vegan breakfast cookie made from oats and okara, perfect as-is, in porridge, or overnight oats.

"Taking part in Ecotrophelia Europe was an incredibly enriching experience for us... We are thrilled that we could impress with our idea."

OPOKE team, Germany



# A big thank you

A big thank you to the Ecotrophelia Europe 2024 jury for sharing their expertise and passion, and for inspiring the next generation of food innovation leaders.

- Mariana Fazenda, Entrepreneurship Educator, EIT Food
- Guglielmo Gennaro Auricchio, President of Young Entrepreneur, Federalimentare
- Petra Medved Djurasinović, Associate Director, CCIS-Chamber of Agricultural and Food Enterprises (CCIS-CAFE)
- Bruno Martinez Falagan, Environmental Director, Mahou San Miguel
- Françoise Gorga, Collaborative R&D Development Manager, Institut Carnot AgriFood Transition
- Tim Hogg, Reader in Food Science and Technology, ESB UCP
- Vassiliki Papadimitriou, General Director, Federation of Hellenic Food Industries (SEVT)
- Daniele Rossi, Delegate Research & Innovation, Copa Cogeca & Confagricoltura
- Adrienn Hegyi, Deputy General Manager, Campden BRI Magyarorszag Nonprofit Kft
- Viktor Nedović, President, Serbian Association of Food Technologists (SAFT)
- Martin Ammann, Managing Consultant, Innoptimum Carlos Morales, R&D Accelerator Technical Manager, Nestlé
- · Chris Gilbert-Wood, Chief Executive, Institute of Food Science and Technology
- Cătălin Bilbie, Innovation Manager, Expergo Sensory Research
- Draženka Komes, Full Professor, University of Zagreb Faculty of Food Technology and
- Kees de Gooijer, CEO, TKI Agri & Food
- Ana Pejic, Co-Founder and CPO, Tempty Foods
- Leo Borms, CEO, La Confiance NV
- Bertrand Emond, Ambassador, Campden BRI and President of the Jury 2024
- Not pictured: Sigurður Helgi Birgisson, Key Account Manager, Samtök iðnaðarins



# An exceptional jury

The 2024 jury was chaired by **Bertrand Emond** (Campden BRI) and included prominent figures, alongside senior executives, academics, and investors from across Europe.

"Ecotrophelia is a fantastic platform, a source of eco-innovation and inspiration for the food industry, harnessing the energy, creativity, and passion of students, supported by a selection of the best academic institutions across Europe. So, you have this fantastic  $collaboration\ between\ academic\ institutions, students\ and\ the\ industry, trying\ to\ tackle$ some of the biggest challenges the industry faces, such as reaching net zero by 2050."

Bertrand Emond, Ambassador at Campden BRI Group -President of the jury 2024.

# Ecotrophelia Europe Awards at SIAL Talks

The Ecotrophelia Europe Awards Ceremony took centre stage at the SIAL Talks, celebrating 25 years of fostering food innovation alongside the 60th anniversary of SIAL Paris.

This milestone brought together an exceptional lineup of speakers, jury members, sponsors, alumni, and industry experts to reflect on Ecotrophelia's journey, its impact, and the future of sustainable food innovation.

Hosted by Maarten van der Kamp, President of Ecotrophelia Europe, the event combined celebration with forward-looking discussions. The opening remarks revisited the competition's origins in France in 1999, its expansion across Europe, and its role as a launchpad for the next generation of food entrepreneurs.



A dynamic round table featured Gilles Trystram (National Coordinator of Ecotrophelia France), Ana Pejic (Tempty Foods, alumna & jury member), Françoise Gorga (Co-founder of Ecotrophelia Europe, Institut Carnot AgriFood Transition), Carlos Morales (Nestlé), Bertrand Emond (Campden BRI), Christophe Cotillon (ACTIA), and Audrey Ashworth (SIAL Paris). They shared insights on the competition's academic influence, European expansion, industry partnerships, and the crucial role of innovation in tackling sustainability and health challenges.



Thank you!

The highlight of the ceremony was the presentation of the 2024 winning teams:

> Gold LegumiNutty (Greece)



Silver **Full'iz** (Belgium)

**Bronze** Les Nao' (France)



Each team took the stage to present their product, offering the audience a glimpse into the creativity, market potential, and sustainability impact of their concepts. The SIAL Talks stage provided an open forum for dialogue between students, entrepreneurs, and industry leaders, reinforcing Ecotrophelia's mission: to inspire, connect, and support the innovators who will shape the food systems of tomorrow.



A showcase of Ecotrophelia Europe's 2024 innovative products displayed within the SIAL Innovation area, highlighting the creativity and sustainability at the heart of the competition.







# 25 years

"Having Ecotrophelia celebrate 25 years of commitment, elevating talents to join the community and building their knowledge in the food industry, it felt natural, didn't it? That's what we are aiming for. We are committed side by side, and we want to build this relationship and take it to the next level. Innovation and CSR are two major pillars of SIAL Paris. Sharing common values with Ecotrophelia is why we will continue to work together to strengthen this partnership."

Audrey Ashworth, Director of SIAL Paris



# Global reach and looking ahead

The 2024 edition also welcomed **international observers from South Korea**, who will join us for the first time in 2025. Their participation confirms the growing global interest in Ecotrophelia's unique approach to fostering innovation.

With **Anuga Cologne** set to host the next edition, the competition is ready to continue connecting young talent with industry leaders and bringing groundbreaking ideas to market.

# Success stories and Alumni Inspiring the Next Generation

As part of the celebrations, the spotlight was on our alumni - the living proof that innovative student projects can grow into successful, impactful businesses. Through their stories, the audience discovered how Ecotrophelia's community continues to guide and inspire future entrepreneurs, not just with words, but through real experience and tangible advice.

Together, their journeys showcased the diverse paths from student projects to thriving businesses, offering invaluable lessons for aspiring food innovators.

Beyond their impressive stories, this event showcased how the **Ecotrophelia alumni community** acts as a support network for current and future competitors - offering guidance on financing, internationalisation, product launches, scaling production, and navigating markets.

#### Thank You!

We sincerely thank our alumni speakers for their time, energy, and openness, and the audience for their curiosity and engagement. Together, they made this anniversary session a highlight of our 2024 celebrations.



Maarten van der Kamp, President of Ecotrophelia Europe EEIG



Julien Massetti, Ecotrophelia France Project Manager & Marine Lonjou, Ecotrophelia Europe Project Manager.



Gilles Trystram, National Coordinator of Ecotrophelia France



Tempty Foods Ecotrophelia Denmark and Europe Gold 2021

## From idea to international vision

Ana Pejic explained how her team's plant-based protein innovations, designed for chefs, are driving culinary sustainability worldwide. Her journey highlighted the value of vision and persistence in scaling internationally.



### Funding and sustainable sourcing

Willemijn ten Hoor and Kirsten van Delf shared how they transformed a local environmental challenge, overpopulated wild geese - into delicious, sustainable appetisers. Their story underlined the importance of fundraising, turning constraints into opportunities, and responsible sourcing.

# A memorable event co-organised with Ecotrophelia France!

Ecotrophelia France and Ecotrophelia Europe united to celebrate 25 years of food innovation.

The event opened with **Gilles Trystam** retracing the competition's history-from its launch in France in 1999 to its expansion across Europe, highlighting its role as a springboard for sustainable food innovation.

A lively quiz engaged the audience with fun facts and milestones from Ecotrophelia's journey. On stage, **startups born from the competition** shared their inspiring stories, from student projects to successful businesses, illustrating the competition's lasting impact on careers and the industry.

The celebration brought together students, alumni, mentors, sponsors, and partners in a vibrant exchange, reinforcing the strong community spirit that has driven Ecotrophelia for a quarter-century.

A warm thank you to all participants, partners, and the SIAL Paris team for making this milestone unforgettable!





"Ecotrophelia has provided us with valuable exposure, networking opportunities, and constructive feedback. It validated our concept and opened doors for further investment and development, helping us refine our business strategy."

Kirsten van Delf and Willemjin ten Hoor Saucijs Uniq

"I think we must put innovation at the service of the future, rethink our consumption patterns to limit our environmental impact and be able to feed all humans."

**Lise Aubry**Potibon











#### Carrés Futés Ecotrophelia France and Europe Gold 2016

#### HR and company growth

Camille Bloch described how their vegetable cooking aid tablets evolved from a student concept into a thriving business with a team of 10. She spoke about recruitment, building company culture, and longterm brand development.

#### Potibon

Ecotrophelia France Gold and Europe Siver 2021

## Innovation & product process

Lise Aubry presented her disruptive vegetable-based butter alternative, sharing the R&D and production process behind creating a healthy, eco-friendly product that wins over consumers.

#### Arsène

Ecotrophelia France Bronze 2023

# Marketing & brand strategy

Maïann Dautrey showed how clever branding and clear communication helped launch their lupinbased coffee alternative. Her key takeaway: strong storytelling is as vital as product quality.

#### Madame Beans Ecotrophelia France Silver 2022

#### B2B positioning

Charlotte Blin gave insights on conquering the B2B market with legume-based culinary aids, proving that niche positioning can open new doors.

#### Sauces Papillon Ecotrophelia France Gold and Europe Entrepreneurship award 2022

#### Distribution & market entry

Alexandre Juvin and Jade Michel revealed how they penetrated demanding markets in Paris, Lyon, Marseille, and Monaco with fresh, seasonal sauces, emphasizing adaptability and building distributor trust.



For Bruna, Ecotrophelia has never been just a competition - it has been a launchpad, a network, and now a professional home. From presenting a student project on stage to mentoring young talents and joining the European team, her story reflects how Ecotrophelia inspires lifelong connections. Bruna embodies the creativity, resilience, and collaboration that define the Ecotrophelia spirit and drive the reinvention of the food sector.

#### As an Alumni (2022, Handy Rice - Silver Prize at Ecotrophelia Europe)

#### Quick background: studies and the project you presented (Handy Rice)

I studied Biochemistry, both at bachelor and master level. In 2022, together with two colleagues, Patrícia Godinho and Rafaela Vieira, we developed a product called Handy Rice and we presented it at Ecotrophelia.

Handy Rice was a dehydrated snack made from rice and yacon, naturally rich in fiber and with a light, slightly sweet taste.

Our mission with this project was to create a snack that was both healthy and enjoyable, while promoting sustainability through circular economy principles and supporting the local economy. With this approach, we won first place at the national competition and the Silver Prize at Ecotrophelia Europe.

#### What Ecotrophelia has meant for your career and personal journey?

Ecotrophelia was the true starting point of my professional journey. It was in this environment that I learned so much about developing new food products, understanding industry trends, and growing my soft skills, from teamwork to communication and leadership. In 2023, I began organizing the prize in Portugal, and in 2025 I started my involvement at the European level. This experience has been incredibly meaningful to me it's a privilege to witness and support the revolutionary ideas of students, both nationally and across the world, and it constantly reminds me of the power of creativity, sustainability, and collaboration in the food sector.

# A message or advice for today's student participants?

I would encourage all students to take part in this prize because it's a unique opportunity to connect with the realities of the industry and understand what it takes to develop a new food product. I truly believe it's a place where students can create something that doesn't yet exist in the market, and it's also an environment where you can grow a lot, both in hard skills and soft skills.

#### As an organiser with Portugal Foods

# Your role in running the national competition in Portugal?

I have been organizing the national competition in Portugal since 2023. My role involves coordinating the event, presenting this opportunity through several universities, supporting student teams, and ensuring a smooth connection between the students, the industry, and the judges.



# A motivational word for countries, organisations, or federations considering joining Ecotrophelia?

I would say: don't hesitate! Ecotrophelia is an incredible platform to inspire innovation, support young talent, and promote sustainable development in the food sector. It's a chance to be part of something truly impactful and to help shape the future of food.

#### What this experience brings at the national level?

At the national level, Ecotrophelia brings visibility to innovative student projects, strengthens collaboration between universities and the industry, and promotes sustainability and creativity in food development. It also provides students with a unique opportunity to develop practical skills and grow personally and professionally.

#### As a new member of the Ecotrophelia Europe team

# Why you chose to go beyond the national level to join the European project?

I chose to join the European project to challenge myself and grow professionally. It's an opportunity to expand my skills, gain a broader perspective on the food industry, and contribute at a higher level while learning from a diverse, international environment.

# Your vision for Ecotrophelia Europe and what you would like to contribute?

I envision Ecotrophelia Europe as a dynamic platform where students can bring bold and sustainable food ideas to life. I hope to contribute by supporting teams, and helping the initiative grow in a way that inspires creativity, sustainability, and collaboration across the world.

#### **Bruna Antunes**

Project Manager

# Want to connect with our alumni community?

Join the Ecotrophelia Alumni Network on LinkedIn to exchange, collaborate, and grow together: Ecotrophelia Alumni!

#### **Acknowledgements**

Our heartfelt thanks go to all national organisers, jury members, and industry partners, with special recognition for our 2024 sponsors: Campden BRI, Nestlé, EIT Food, and the EEIG Ecotrophelia Europe - whose dedication makes Ecotrophelia Europe a unique and thriving platform for the innovators of tomorrow.

We are also grateful to SIAL Paris and Audrey Ashworth for their constant support and warm welcome, making this special anniversary edition a shared celebration of food innovation. Finally, we warmly thank our long-standing partner Ecotrophelia France: Gilles, Julien, and Margot, for their invaluable support and commitment in making this 25th anniversary edition a success!

Thank you!

# Building a Sustainable Future for Food

To be able to "reinvent food production" requires a lot of hard work, collaboration, and ingenuity across the whole system. 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 – without even mentioning the business continuity challenges caused by wars, health crises, staff availability, trade tariffs and weather extremes. 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.



For the last 35 years, while at Campden BRI, I have been helping companies of all sizes from all parts of that food system to survive and grow. I have taken part in a number of local, regional, national, and international initiatives aiming to support businesses with respect to Quality, Food Safety, Sustainability and Innovation – in particular in the areas of:

- Skills, knowledge, training, learning and continuous professional development, competency, and driving and sustaining positive behaviours – as a critical success factor for organisations and individuals is their ability to learn new knowledge and skills quickly and to apply them effectively.
- Connecting people from all parts of the system, encouraging/supporting collaboration between all stakeholders including food businesses, academia and relevant authorities/bodies in areas such as training and education, capacity building, development and scaling up of new technologies, new practices, new sources of food, etc.
- Promoting the food industry as a career of choice and supporting talented students and new professionals, via mentoring, organising special events and competitions. Linked to the above, I am currently actively involved with a number of organisations including the Institute of Food Science and Technology (IFST, UK), the Institute of Food Technologists (IFT, US), the International Association of Food Protection (IAFP, US), the Global Food Safety Initiative (GFSI), Food Industry Intelligence Network (FIIN).





One of my favourite initiatives is Ecotrophelia! It is a fantastic platform and source of innovation and inspiration for the industry capitalising on the creativity and energy of our brightest and most enterprising food students supported by the best academic institutions. Eco-innovation, building sustainability in the innovation process (as well as food safety of course), is key as part of "reinventing food production". Which again makes Ecotrophelia more relevant than ever before!





Bertrand Emond
Ambassador

# EIT Food Inspires Tomorrow's Food Innovators

Senior Programme Manager Mariana Fazenda reflects on her path from researcher to innovation leader, and how she helps others bring sustainable food ideas to life.

For Mariana Fazenda, reinventing the food system goes beyond professional ambition — it's a driving force that has shaped her career from the lab to Europe's innovation landscape. As a Senior Programme Manager at EIT Food, she draws on 15 years of experience in research, innovation, and education to develop programs that empower the next generation of food leaders.

Mariana's journey began in academia, where she transformed overlooked resources

into sustainable solutions. During her PostDoc at the University of Strathclyde, she pioneered the development of a fermentation process that upcycles low-value wheat into sustainable mycoprotein. This work led to the founding of ENOUGH (formerly 3F-Bio), now producing ABUNDA® protein at industrial scale. Compared to animal protein, the process consumes 93% less water, requires 97% less feed, and generates 97% fewer CO<sub>2</sub> emissions — proof of how bold science can reduce the footprint of our diets.

"Being part of that transformative journey showed me the power of research translation when it connects with markets and industry," Mariana reflects. "But it also revealed the challenges scientists face outside the lab. That experience fuelled my passion for building bridges, ensuring impactful ideas have a chance of reaching consumers' plates."

At EIT Food, those bridges take the form of programs merging entrepreneurship, systems thinking, and sustainability. Mariana oversees initiatives from PhD-level courses like the Global Food Venture Programme, which helps researchers turn discoveries into businesses, to industry-academia collaborations training people in biotechnology, digital solutions, and circular practices.

Since 2022, with EIT Food's partnership, Ecotrophelia has added entrepreneurial

training and post-competition support, helping promising teams move toward commercialisation. "Being closely involved with Ecotrophelia as a jury member, I've seen many ideas come into light", Mariana says. "It ignites ideas, connects students with mentors and partners, and sometimes those sparks grow into ventures." The competition's rules push entrants to integrate sustainability across sourcing, packaging, and distribution.







"I see my role as creating an ecosystem where others can thrive," she continues. "That means designing learning journeys, connecting students with mentors, and fostering trust so that experimentation and resilience are encouraged. It's about cultivating both skills and the confidence to innovate."

At EIT Food Education, impact is measured in many different ways, throughout the whole EIT Food ecosystem, looking at the learners journey their career progress. Impact can look like pursuing independent research, launching your own venture as a founder or co-founder, bringing bold and dynamic food solutions to life or joining a forward-thinking organisation - from startups and SMEs to leading corporates - where impact can be accelerated at a global scale.

Impact at EIT Food is visible in both numbers and stories. Since 2019, more than 2.8 million learners have engaged with EIT Food's education portfolio, from schoolchildren to professionals. Around 60% of participants are women, a sign that diversity is central to building the future workforce. Alumni have gone on to launch start-ups that have created jobs, while others are driving innovation inside companies, research labs, and farms across Europe.

"Alumni start-ups supported by EIT Food have created 6,000+ jobs across the agrifood sector."

Alumni from EIT Food programs have launched ventures in soil health, alternative proteins, and plant-based ingredients. Initiatives like WE Lead Food and Girls Go Circular ensure women and underrepresented groups not only join but lead change. For Mariana, these outcomes are ripples that together promise to transform the wider system.

Challenges remain: fragmented value chains, strict regulations, and the need to balance environmental goals with economic realities. Yet Mariana is optimistic. "If we equip people with the right mix of technical, entrepreneurial, and systemic thinking, they can create solutions we haven't yet imagined. And if we foster connections across disciplines and value chain actors, the impact multiplies and systemic change can happen."

Looking ahead, Mariana imagines a food system where waste becomes new nutritious and healthy products, where farmers and researchers co-create innovations, and where consumers trust and choose sustainable options. Her role may be one piece of a vast puzzle, but she embraces it with conviction. Building such ecosystems, she notes, requires nurturing partnerships and networks across Europe that unlock funding and accelerate innovation.

"Every day, I ask myself: how can I help someone advance their idea? If we can accelerate that journey for thousands across Europe, we are truly feeding tomorrow."



Mariana Fazenda Senior Programme Manager





# Interview with Bastian Mingers, Vice President Food & Food Technology for Ecotrophelia



# From Anuga's perspective, how does the fair address the challenge of "reinventing the food system"?

At Anuga, we see ourselves not just as a trade fair, but as a global catalyst for transformation in the food and beverage industry. The challenge of reinventing the food system is about finding solutions that are economically viable, ecologically sustainable, and socially responsible.

This is reflected in several ways:

- With the new Anuga Alternatives trade fair, we provide a dedicated platform for alternative proteins
   from plants and fungi to algae and cell-based innovations which are essential for reducing the environmental footprint of our food supply.
- Through the Anuga Horizon Stage, we put forward-looking themes such as AI & Deep Tech, regenerative farming, circularity, and functional health concepts at the center of industry dialogue.
- And with initiatives like Ecotrophelia, we shine a spotlight on young innovators who develop sustainable food concepts with real market potential.

In this way, Anuga actively fosters the dialogue and partnerships needed to reinvent food systems worldwide.

# What major trends or innovations do you see shaping the future of food?

Several powerful trends are reshaping the global food landscape, and Anuga 2025 is designed to showcase and accelerate them:

- Alternative proteins remain one of the strongest drivers – from plant-based to cell-cultivated solutions.
- Circular economy & upcycling concepts, together with regenerative agriculture, are increasingly seen as necessary to achieve resource efficiency.
- Personalised nutrition and functional food are gaining momentum, with consumers seeking products that are tailored to their health, lifestyles, and values.

 Digitalisation & Al are enabling greater transparency, efficiency, and resilience in supply chains.

These are not short-term fads, but long-term shifts that will shape the way we grow, produce, and consume food.



In the context of "Feeding Tomorrow", how does Anuga foster collaboration between industry leaders, startups, and initiatives like Ecotrophelia to drive sustainable change?

Collaboration is at the heart of Anuga. We bring together global market leaders, startups, policymakers, researchers, and young innovators in one place to drive change collectively.

- With Ecotrophelia Europe hosted at Anuga, we offer a stage for student teams to pitch their sustainable product concepts in front of an international jury creating visibility, credibility, and direct industry connections.
- The Boulevard of Innovations combining the Trend Zone, Taste Innovation Show, and Startup Area – is another hotspot where young companies and established players meet to explore partnerships and fresh ideas.
- The Anuga Horizon Stage provides curated content and expert panels where leaders from across the value chain discuss how to scale solutions and accelerate transformation.

Through these formats, Anuga acts as a bridge between vision and implementation – enabling innovative ideas to move closer to real markets.

# Looking ahead to Anuga 2025, what key messages or ambitions would you like to highlight for the industry?

The guiding theme of Anuga 2025 is again "Sustainable Growth" – and we emphasize that sustainability is no longer optional, it is the very foundation for the future of our industry.

Our ambitions are clear:

- To accelerate the transformation of food systems by showcasing scalable innovations – from new proteins to circular models.
- To empower the next generation of innovators through platforms like Ecotrophelia or the Anuga Horizon Stage – and connect them with decisionmakers from trade and industry.
- To strengthen global collaboration, with over 8,000 exhibitors from 110 countries and 140,000 visitors from 195 countries meeting in Cologne to exchange knowledge and do business.
- And to position Anuga as the place where the future of food becomes reality – not just a showcase of trends, but a working marketplace where innovation meets market adoption.

In short: Anuga 2025 is about feeding tomorrow responsibly, by turning vision into action.



**Bastian Mingers**Vice President Food & Food
Technology

### **Feeding Tomorrow**

# Three Perspectives, One Mission: Reinventing Food, Together

Reinventing the food system is not a task for one person or one sector - it is a collective mission. From academic research and coaching young innovators, to turning bold student ideas into award-winning products, to mobilizing national food federations, each contribution matters. In this joint interview, three voices from the Ecotrophelia community: a professor, a winning student team, and a national organiser - share how, through their daily work, they help feed tomorrow and shape the future of food.

#### Ramona Bosse

Professor and Ecotrophelia coach Ecotrophelia Europe Gold award 2010



Trophelia Germany and Ecotrophelia Europe showed me the fascination of food in all its facets and complexity, and set the ball rolling for my work. Developing a market-ready product is a creative, challenging, and wide-ranging task that also involves combining current topics such as nutritional physiology, sustainability, and innovative strength.

Today, as a professor of food technology in product and process development at Bremerhaven University of Applied Sciences, I am able to introduce students to this fascinating world through teaching and research and convince them to become part of the Trophelia and Ecotrophelia world. I see the competition as an opportunity for growth in terms of projects, personality, and networking.

In 2010, I started as a student with Mr. Chocolate in this wonderful and challenging competition. In the last two years, I have had the privilege of accompanying two inspiring teams to the Trophelia and Ecotrophelia competitions (Opoke and Flexi-Nuggets). It is a role that I fulfil wholeheartedly, and I enjoy accompanying students in their growth.

And this is exactly how we must face the new challenges and transformation in the food sector: with creativity, passion, and flexibility.

#### Concha Avila

Head of European project at the Spanish Federation of Food and Drinks



As Head of European projects within FIAB and organizing Ecotrophelia Spain since its very beginning, I have witnessed how this competition has become a unique platform to connect young talents with the food and drink industry. Year after year, students bring innovative ideas that not only address market trends and consumer expectations, but also respond to the challenges of sustainability and competitiveness that Europe is facing.

For me, it is always an inspiring and exciting project, as working with young people means discovering their creativity, energy and commitment. Promoting this initiative has allowed us to strengthen the bridge between universities, research and companies, and to support the emergence of a new generation of professionals dedicated to building a more sustainable, innovative and resilient food system.

#### **LegumiNutty Team**

Ecotrophelia Europe Gold Award 2024 from Greece



Team members: Elpida Mantzakopoulou, Aikaterini Andreou, Eirini Foti, Polytimi Styliani Fragkou, Konstantina Gatou, Athina-Maria Zoi

Reinventing the food system begins with rethinking how we use resources and reduce waste across the agri-food chain. By-products, often underestimated, can unlock nutritional, economic, and environmental value when integrated into a circular approach.

At our scale, our impact was reflected through LegumiNutty, a concept proving that sustainability and innovation can go hand in hand. Ecotrophelia, as an institution, gave us the chance to turn an idea into reality, providing the platform to showcase our vision, test our work in a competitive environment, and highlight the importance of responsible food innovation. Beyond recognition, it empowered us to contribute to the broader dialogue on sustainable food systems and inspired us to continue driving change. Through this journey, we strengthened our skills in collaboration, project management, and bridging science with real-world application.

These experiences now guide us as a team to pursue new opportunities and sustainable solutions for the future. Reinventing food is not just about creating product. It is about shaping a mindset of responsibility, creativity, and commitment to the future of nutrition.

# From National Competitions to Global Impact

#### **Organisers on Reinventing the Food System**

Across Europe and beyond, Ecotrophelia national organisers play a key role in shaping the future of food. Each federation contributes in its own way to "Feeding Tomorrow", whether through research, innovation, sustainability, or education.

In this section, they share their perspectives on how their organisations are actively working to **reinvent food** systems - from fostering new generations of talent, to advancing sustainable technologies, to building stronger connections between science, industry, and society.

Together, these voices highlight the diversity of approaches and the common ambition that unite the Ecotrophelia community: a more resilient, sustainable, and innovative food future.

# Q: How does your organisation participate in reinventing the food system?



#### AUSTRIA

The Food Industries Association of Austria

The Food Industries Association of Austria and its members are committed to playing a constructive and proactive role in the transition to more sustainable food systems. The measures focus on promoting sustainable food production, which includes strengthening the competitiveness of companies through affordable energy, lower non-wage labour costs and less bureaucracy. The aim is to secure the foundations for food security for present and future generations while protecting the environment.



#### BELGIUM

Fevia

Fevia sees food as an essential link between people, society, and the planet. As the federation of the Belgian food industry, we strive for a sustainable, resilient, and inclusive food system. Our focus is on three pillars: sustainability, collaboration and innovation, and communication and awareness. Fevia guides companies towards sustainability, fosters innovation, and raises awareness through strategic communication, creating an efficient, fair, and future-oriented food system.



#### **CROATIA**

University of Zagreb Faculty of Food Technology and Biotechnology

The University of Zagreb Faculty of Food Technology and Biotechnology holds a vital position in developing national and global strategies for reinventing the global food system, through its comprehensive approach that combines education, advanced research, industry collaboration, community engagement, and entrepreneurship. By developing new curricula to prepare future experts, conducting research to introduce sustainable and health-promoting technologies, and fostering platforms that encourage commercialisation of novel solutions, the Faculty facilitates the food industry toward innovative, more sustainable, resilient, and health-focused future.



#### **DENMARK**

DTU National Food institute

DTU National Food institute reinvents food systems by conducting research and translating it into innovations, which also supports advice giving to national and European authorities, and development of predictive models and databases for use by industry and society. Activities span from new production processes including precision fermentation to replace animal ingredients, the role of stomach bacteria on health, food nutrition, safety and allergenicity of new raw materials such as plant based, insect and novel foods, and analysis of the risks versus benefits of new foods and ingredients.



#### **FRANCE**

ANIA

ANIA is the association representing the French agri-food industry. First industrial sector in France with a turnover of 250 billion Euros, the food industry is considered as a flagship of our country in the world.

ANIA participates in a dozen **collective research projects** (www.ania.net/recherche-innovation/projets-europeens) and in Ecotrophelia to **promote innovation and student entrepreneurship**. We are committed to establish a healthier, safer, and more sustainable food system. Food companies are constantly improving recipes and processes to meet consumer expectations regarding nutrition, safety, and sustainability.



#### **GREECE**

Federation of Hellenic Food Industries

The Federation of Hellenic Food Industries plays a key role in reinventing the food system by promoting sustainability and best practices with socioeconomic sensitivity, fostering innovation as a top priority and a resilience prerequisite, and forging collaboration among stakeholders. Therefore, we support our members in reducing food waste, adopting eco-friendly packaging, and improving supply chain transparency. By enhancing dialogue among all stakeholders – farmers, manufacturers, and policymakers – we will continue to promote the cooperation and encourage the new generation to be an inspired partner for our Industry.



#### **HUNGARY**

Campden BRI Hungary

Campden BRI Hungary (CBHU) is an R+D+I institute and supporting agrifood actors across Europe with research, technical, KT, training services and networking. CBHU fosters innovation through sustainable, digital, AI- and ICT-based, resource-efficient solutions.

By actively connecting academia, industry, and government, and offering NIÜ-supported internships, programs. CBHU helps build a sustainable, resilient, affordable, market oriented, safe and health-focused agrifood system



#### ITALY

Federalimentare

Federalimentare is deeply committed to innovation and research activities, aiming for an increasingly sustainable approach that integrates environmental, economic, and social dimensions. It participates in numerous **strategic European projects**, in which it involves Italian companies in the sector, including LIFE BETTED, for the energy efficiency of the dairy sector, and LIKE A PRO, to promote the use of plant-based proteins.

It also **aims to reduce waste** through platforms like WASTELESS. In addition, its President, Paolo Mascarino, chairs the National Agrifood Cluster (CL.A.N.), which brings together companies, universities, and research organizations to **promote innovation in the Italian agrifood supply chain through collaboration** between research, businesses, institutions, and public administration.



TKI Agri & Food actively drives the transition towards a sustainable food system by connecting science, industry, and policy. We co-fund and coordinate innovation projects that promote circular agriculture, healthier diets, resilient food chains, and climate-smart solutions. By fostering collaboration across stakeholders and accelerating the adoption of knowledge and technology, we help reinvent the way food is produced, processed, and consumed to secure both environmental and societal benefits.



#### **PORTUGAL**

PortugalFoods

PortugalFoods drives Portugal's agri-food sector into the future, linking industry with the scientific community to reinvent food systems. We **foster R&D**, **innovation**, **and collaboration**, **enabling sustainable growth and competitiveness**. Guided by global trends, our sector delivers safe, high-quality products, strengthened by strategic partnerships and knowledge transfer and economic valorisation, promoting Portugal as a source of quality, innovation, and distinctive flavours worldwide.



#### **ROMANIA**

**ASIAR** 

The key strategic objectives of ASIAR Association for reinventing the food system, with sustainability, resilience and equity in mind are:

- Creating food chains that are resilient to crises (climate, conflicts, pandemics).
- Preserving biodiversity and protecting soils, waters and forests.
- Stimulating regenerative and circular agricultural practices.
- Digitizing and modernizing agriculture (smart farming, sensors, Al).
- Developing protein alternatives (insect proteins, algae, etc.).
- · Supporting local markets and farm-to-table initiatives.
- Educational programs and campaigns to reduce food waste.



#### SERBIA

Serbian Association of Food Technologists

Serbian Association of Food Technologists (SAFT) actively contributes to reinventing the food system by fostering innovation, knowledge transfer, and collaboration among academia, industry, and policymakers. Through education, research, student's competitions, panel discussions, national and international conferences and projects, we promote sustainable technologies, functional foods, and circular economy principles.

Our mission is to **empower food technologists**, in particular young ones, to create healthier, safer, and more sustainable solutions for future generations.



#### **SLOVENIA**

Chamber of Agricultural and Food Enterprises at the Chamber of Commerce and Industry of Slovenia

The Chamber of Agricultural and Food Enterprises at the Chamber of Commerce and Industry of Slovenia (CCIS-CAFE) actively supports the transition to a sustainable and innovative food system by engaging companies in national and European projects. We bring stakeholders together through events on food waste, protein diversification, and digitalization, encouraging dialogue and collaboration. Among our activities, we support young talents through Ecotrophelia and coordinate the Commitment to Responsibility, a self-regulatory initiative implemented by our food company members to improve food composition, inform consumers, and promote healthier lifestyles.



#### **SOUTH KOREA**

Society for Food Sustainatech

The Society for Food Sustainatech (SFS) unites academia, industry, and regulators to accelerate the transition toward a sustainable food future. We promote innovation in food technology through **research**, **international collaboration**, **and talent development**. From advancing safety science for cultivated foods to empowering young innovators via Ecotrophelia Korea, we strive to reinvent the food system by **integrating science**, **sustainability**, **and society**.



The food and drinks industry, as a vital and strategic sector, supplies citizens with safe, tasty and quality products and is a driving force for economic, social and environmental development. With this objective in mind, FIAB promotes innovation through Ecotrophelia, which serves as a perfect bridge between universities and the industry, offering a real opportunity to contribute with their creations to innovation in food and beverages, while connecting with specialized professionals from the sector. New talent that brings fresh ideas and solutions to current concerns and trends as the best way to foster the competitiveness and to stimulate a healthy, sustainable, and innovative industrial sector.



#### **SWITZERLAND**

Swiss Food & Nutrition Valley

At Swiss Food & Nutrition Valley, we believe pioneering future-proof food systems requires commitment, courage, and above all, collaboration. From Switzerland, we bring together startups, corporates, research institutes and public sector partners to co-create solutions that can scale globally. Together, we are driving innovations that make our food system more sustainable, resilient and nourishing – for tomorrow and generations to come.



#### UK

Campden BRI

Institute of Food Science & Technology

Campden BRI provides research, training and technical support across the whole food system to enable it to reduce its environmental impact, meet growing global demand for safe, affordable and nutritious food, produce more from less as pressure increases on resources, minimise waste and reformulate and create new products to meet evolving diet and health requirements. It also supports efforts to unlock, nurture and drive innovation to meet these challenges by actively connecting academia, industry and government agencies, and encouraging talented students to have a career in the food industry.

Institute of Food Science & Technology (IFST) is the UK's leading professional body for those involved in all aspects of food science and technology. We are an internationally respected independent membership body, supporting food professionals through knowledge sharing and professional recognition. Our membership comprises individuals from a wide range of backgrounds, from students to experts, working across disciplines spanning the food system, including sustainability, nutrition, food safety, and innovation. IFST empowers learners at every stage from providing CPD, accrediting university programmes, initiatives like Student Launchpad and Future Scientist.



# COMPETING NTRIES



**AUSTRIA** 

#### SideKick Pumpkin Protein Cubes

Pumpkin Protein Cubes - upcycled, smoky and cruelty-free. Small Cubes - big impact.



**BELGIUM** 

#### Cornella

A crunchy cone for the lactose-intolerant to finally enjoy any ice cream they want.



**FRANCE Encore MIEUX!** 

Discover fanettis of Encore MIEUX!: a tasty and anti-waste stuffed ravioli alternative.



**GERMANY** 

#### Flexi-Nuggets

Satisfying, simple, sustainable - Flexi-Nuggets: With chicken and beans, full of proteins.



**GREECE** 

#### **Crunchy Grain**

The savory granola experience, naturally nutritious, exceptionally delicious.



HUNGARY

#### **Smooty**

Blend fresh smoothies in seconds—just drop a cube, add liquid, and enjoy!



#### Snack-a-Tummy

Red Alcobaça apple chewies with fermented milk, tyndallised probiotics and postbiotic concentrate.



SERBIA

#### Grandma Flower's Flour

Our product is a gluten-free sorghum-based mix.



#### **ROMANIA**

#### FoodCell

An innovative delicious high protein snack with crunchy crackers and creamy dip sauce.



#### **SLOVENIA**

#### QuadVita: Astronavtski zajtrk

#### & Planinska maľca

QuadVita is a nutritious, lightweight freeze-dried meal with homemade taste for active outdoors.



#### **SPAIN** NOJA

Carob-based sauce, allergen-free, low in salt, healthy, versatile, and sustainable.



#### **BUZZZ**

High in protein, high in fibre crackers offering an easy & delicious way into insects.



#### UNITED KINGDOM

#### Oat 'n About

Oat 'n About is a high protein, high fibre and low sugar overnight oat pot inspired by Bakewell Tart.

#### **CROATIA**

#### Rootoos

A healthy snack made from dehydrated root and tuber vegetables with a separate spread.



#### ITALY

#### Trebbini

Biscuits made from brewer's spent grain, buckwheat and honey, filled with apple cream.



#### **DENMARK**

#### Cereality

High in fibre, clean label breakfast cereal for 4-12 year old children.



#### NETHERLANDS

#### αlgaeBar

A crunchy date-based chocolate bar containing chlorella.



#### **SOUTH KOREA**

#### To-Flex

Minimal ingredients, processing. Maximum function. That's To-Flex—Works anytime, anywhere.

# 2025 JURY MEMBERS

# PRESIDENT OF THE JURY

#### **Mr Bertrand Emond**

Ambassador Campden BRI UK

# 18 COUNTRY REPRESENTATIVES

#### **AUSTRIA**

#### Mr Julian Drausinger

Dept. Managing Director
Food Research Institute/Lebensmittelversuchsanstalt

#### BELGIUM

#### Mr Wiebe Saerens

Product Developer
Fine Food Meat at Colruyt Group Food

#### **CROATIA**

#### Prof Draženka Komes

Full Professor
University of Zagreb Faculty of Food
Technology and Biotechnology

#### DENMARK

#### Ms Ana Pejic

Co-Founder, CPO
Tempty Foods ApS

#### **FRANCE**

#### Mr Abde Arrachid

Product & Process Development Lead Cargill

#### GERMANY

#### Mr Georg Lenz

Product Development
Wilhelm Brandenburg GmbH & Co.
oHG

#### GREECE

#### Mrs Vassiliki Papadimitriou

Director General
Federation of Hellenic Food Industries

#### HUNGARY

#### Dr Adrienn Hegyi

Deputy General Manager Campden BRI Magyarország Nonprofit Kft

#### ITALY

#### Mr Guglielmo Gennaro Auricchio

President of Young Enterpreneurs
Federalimentare

# OFFICIAL REPRESENTATIVES

#### Mrs Mariana Fazenda

Entrepreneurship Educator EIT Food

#### Mr Daniele Rossi

Delegate Research & Innovation
Copa - Cogeca & Confagricoltura

#### Mrs Audrey Ashworth

Director of SIAL Paris
Comexposium

#### **NETHERLANDS**

#### Dr Kees de Gooijer

Former CEO TKI Agri&Food

#### PORTUGAL

#### **Prof Tim Hogg**

Professor of Food Science and Technology ESB-UCP

#### **ROMANIA**

#### Mr Cătălin Bilbie

Head R&D

Expergo Sensory Research

#### SERBIA

#### Dr Simona Bukonja

Research Associate Institute of Field and Vegetable Crops, Novi Sad

#### SLOVENIA

#### Dr Petra Medved Djurašinović

Associate Director
Chamber of Commerce and Industry
of Slovenia - Chamber of Agricultural
and Food Enterprises (CCIS - CAFE)

#### SOUTH KOREA

#### **Prof Yooheon Park**

Vice President
Society for Food Sustainatech

#### SPAIN

#### Mr Sergio Barral Guillermo

Director of Science and Technology, Packaging and Packaging Processes Mahou San Miguel

#### SWITZERLAND

#### Mrs Nihan Dogan

Innovation Partnership Manager Nestlé

#### UNITED KINGDOM

#### Ms Susan Arkley

Chair of Food Innovation Special Interest Group Institute of Food Science and Technology



# SideKick Pumpkin Protein Cubes

#### **Team Members**

Elena Marek - Georg Aichhorn - Lena Panholzer Sarah Prenner - Daniela Mair

#### University

**BOKU University** 

#### **Professors**

Prof Henry Jäger - Mr Georgios Dimopoulos

#### **Federation Coordinators**

Mrs Katharina Koßdorff, Director General Mr Julian Drausinger, Dept. Managing Director

Where others see waste, we see the future: SideKick Pumpkin Protein Cubes transform pumpkin seed press cake – a nutritious side stream from oil production – into savoury, smoky bites with flavour and plant-based power. Through a gentle extrusion process and minimal ingredients – pumpkin seed press cake and spices – we create a uniquely chewy texture with no artificial additives.

With 33 g of protein per 100 g, fibre and healthy unsaturated fats, these cubes offer more nutritional value than meat while staying free from soy, wheat, pulses, and major allergens. They're vegan, clean-label, and produced sustainably in Austria – perfect for conscious foodies, vegetarians, athletes and anyone with dietary sensitivities.

Crisp them up in a pan, snack them cold, or use as a bold topping for bowls, salads or pasta. Pumpkin isn't just for autumn – it's the future of everyday eating.

Find Side Kick's Pumpkin Protein Cubes in the chilled section in a 160 g pack in two portions to avoid food waste. The product is packaged with care using minimal plastic and a paper wrap that protects the power cubes flavour and quality.

SideKick – turning side streams into healthy and delicious plant-based food. Small Cube - big impact.

#### FEDERATION

#### Food Industries Association Austria FIAA

The Food Industries Association of Austria (FIAA) is a legal body under the Economic Chamber Act (Austrian Official Journal BGBI I Nr. 103/1998). It is, by federal legislation, the only legal representation of the entire Austrian food industry sector and covers 200 members. Membership is compulsory and comprises all Austrian industrial operators.

FIAA coordinates and represents the interests of the Austrian business community at a national and international level. FIAA focuses on topics like Codex Alimentarius, Labelling, Traceability, Nutritional issues, Novel Food and Genetically modified foods, food safety and regulations, allergens, hygiene, and the expansion of the European Union. FIAA also covers activities for the support of innovation transfer to Austrian food producers.









#### Cornella

#### **Team Members**

Gabriela Mosena - Florian Vanhole - Théo Peignon Amory Cerfontaine

#### University

Haute Ecole Charlemagne

#### **Professors**

Ms Frédérique Thirion - Ms Aurélie Frankinet Mr Mehdi El Hour

#### **Federation Coordinators**

Mrs Goedele Verhaeghe, Labour Market Advisor Mrs Melissa Augello, Event & Communication Coordinator

Cornella is the first ice cream cone designed specifically for the lactose-intolerant — a crunchy, delicious innovation that finally makes every scoop accessible. Thanks to its lactase-enriched coating, Cornella actively breaks down lactose from traditional dairy ice cream, allowing millions of people to enjoy their favorite flavors without discomfort, compromise, or confusion.

But Cornella isn't just inclusive — it's sustainable. Made from upcycled spent grains sourced from local Belgian breweries, this fiber- and protein-rich cone gives new life to food industry side streams, combining indulgence with purpose.

Whether you're lactose-intolerant, flexi-dairy, or just curious, Cornella is a crunchy green light to say "yes" to dessert again. No need to search for lactose-free ice cream or settle for less. Just scoop, serve, and enjoy — Cornella takes care of the rest.

#### 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.



#### **Rootoos**

#### **Team Members**

Katarina Vondrak - Anita Rašić - Ema Herc Paola Jambrović - Ivan Rengel - Gabriela Hron

#### University

Faculty of Tourism and Rural Development in Požega

#### **Professo**

Prof Svjetlana Škrabal

#### **Federation Coordinators**

Prof Verica Dragović-Uzelac, Dean Prof Draženka Komes, Full Professor

Rootoos is product designed as a delicious (and healthy) alternative to classic snack products. Vegetables, such as sweet potato, beetroot, carrot, parsley and kohlrabi, are formed as chips that pair well with spread. The product is primarily intended for children, but also for others. It promotes awareness and importance of a balanced diet and vegetable consumption from a young age and also, is ecological.

#### **FEDERATION**

### University of Zagreb Faculty of Food Technology and Biotechnology / SUZG PBF

The Faculty of Food Technology and Biotechnology University of Zagreb provides for undergraduate, graduate and postgraduate education in Food Technology, Biotechnology and Nutrition Science, which is based on scientific, fundamental, applicative and developmental research carried out to the effect of coming up with novel knowledge and novel ideas, encouraging criticism in reasoning and creativity, and transferring knowledge and innovations into the economic sector and the society on the whole.

The Faculty of Food Technology and Biotechnology University of Zagreb shall be recognised as an academic institution with a clearly defined and unique research profile characterised by scientific excellence acknowledged on an international scale and excellence in education provided for in the fields of Food Technology, Biotechnology and Nutrition Science.

The Faculty shall play a key role in sustainable development of science & technolog y, economy and society on the whole.









#### Cereality

#### **Team Members**

Manuel Waldmeier - Charalampos Andriotis

#### University

Technical University of Denmark

#### Professor

Mr Timothy John Hobley

#### Federation Coordinator

Dr Timothy Hobley, Associate Professor, head of teaching

Malnutrition among Danish children remains a significant and widespread concern. Nutritional intervention in early lifestages is crucial for increased welfear later on in life. Cereality's Cinnamon Appleel breakfast cereal is designed to specifically and effectively meet the nutritional needs of children aged 4 to 12. Our research confirms that the majority of parents are highly concerned about their children's nutrition, especially when it comes to the excessive consumption of unhealthy breakfast cereals.

However, children themselves are often selective eaters and tend to reject healthier alternatives. By upcycling Danish apple pulp, Cinnamon Appleel is naturally rich in fibre, has a totally clean label, and is naturally sweet, without the need for added sugar or additives. Our

Danish product not only supports children's digestive health but also contributes to more sustainable food production. Several tastings confirmed the superiority of Cinnamon Appleel compared to other cereals on the market. Its crispy texture, lightly spiced cinnamon-apple flavour, and playful bear shape resonates strongly with young consumers and supports healthy eating habits from a early age.

The innovative packaging design allows convenient handling as well as easy recycling. Disposal for households is easy and allows parents to simply stick to their habits while simultaneously facilitating the work for waste management operators, since no further separation prior recycling is required.

#### FEDERATION

#### National Food Institute, Technical University of Denmark

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

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.



#### **Encore MIEUX!**

#### **Team Members**

Manon Feignier - Marion Chonier - Aurélien Rose Rémy Livernaux - Elie Aïssani - Adrien Romand Chouaib Mounir - Morgane Ferraton Garance Canet - Clémentine Michelon

#### University

ISARA, Campus Lyon

#### **Professors**

Mrs Hélène Scion - Mrs Anne-Laure Boue Mrs Christine Monticelli

#### **Federation Coordinator**

Mrs Ariane Voyatzakis, Head of Innovations

In 2022, 9.4 million tons of food were wasted in France—an ecological and economic nonsense. Yet, 47% of consumers want to act against this, but without an easy solution, they cannot.

With Encore MIEUX! Discover Fanettis, our gourmet stuffed ravioli alternatives, parcel with a soft and tender dough prepared with high quality unsold pre-baked industrial baguettes. In their heart lay a creamy and cheesy filling combining the character of Parmigiano Reggiano PDO with the sweetness of ricotta and mozarrella, enhanced by a smooth carrot's green pesto. Created for a sustainable diet, Fanettis are made with 92%

French ingredients and 32% of anti-waste products. Our goal is to save yearly more than 650,000 baguettes and provide an additional income for farmers.

Ready in 2'30", showing a Nutri-Score B and a Planet Score B, they can be stored up to 45 days in a doypack—combining convenience and involvement. Available in supermarkets, 250 g for €3.50, for an affordable and empowering meal!

#### **FEDERATION**

## Association Nationale des Industries Agroalimentaires

The National Association of Food Industries (ANIA) brings together 32 trade unions, 5 associate members and 17 regional associations, representing 20,000 food companies in France, including major global leaders, mid-sized companies and small and medium-sized enterprises.

The agri-food industry is France's leading economic sector, with a turnover of €220 billion, and the largest industrial employer, with 510,000 employees. ANIA is the preferred point of contact for public authorities, government agencies and the media on food-related issues.











#### Flexi-Nuggets

#### **Team Members**

Franziska Diebel - Pauline Hoffmann - Yusuf Toprak

#### University

Hochschule Bremerhaven

#### Professor

Prof Ramona Bosse

#### **Federation Coordinators**

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

Flexi-Nuggets - Savoury Snack or Main Dish. Satisfying, simple, sustainable - Flexi-Nuggets are the solution for health-conscious consumers seeking a delicious way to reduce meat intake without sacrificing flavour! As the demand for sustainable, healthy convenience food rises, Flexi-Nuggets aim to fill this gap. Made from just two core ingredients - white beans and chicken breast - and coated with beans, our nuggets offer a crispy texture, high protein, and a clean-label ingredient list. Naturally seasoned and free from additives, Flexi-Nuggets are the perfect combination of sustainability and taste. They're quick to prepare, versatile for any meal, and available in three irresistible flavors: Classic, Italian Herbs, and Spicy. The delightful combination of juicy chicken and satiating beans creates a mouthwatering taste that appeals to both plant lovers and meat

enthusiasts. We focus on a new generation of conscious eaters - active, curious, and value-driven. Over 70% of 18–35-year-olds prefer sustainable food options. Flexi-Nuggets deliver what they expect: real impact, real flavor. In the first three years, we will expand our product portfolio, scale up production, and grow our business. We're planning retail partnerships in Germany and a strong digital presence through storytelling, community, and influencer marketing, rooted in transparency and our core values. Soon available for just € 2.99/pack - Flexi-Nuggets: With chicken and beans, full of proteins. One bite at a time.

#### **FEDERATION**

## Research Association of the German Food Industrie - 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 217 teams from 23 institutions of higher education took part in this national competition.



#### **Crunchy Grain**

#### **Team Members**

Danai Morfidou - Ioanna Vopi - Glykeria Stefanou Styliani Chatziprokopiou - Panagiota Litsa

#### University

Aristotle University of Thessaloniki

#### Professor

Mrs Athanasia Goula

#### **Federation Coordinators**

Mrs Vassiliki Papadimitriou, Director General Mrs Eirini Xaxiri, Project Manager

"Crunchy Grain" is a groundbreaking savory granola snack that stands out in a market dominated by sweet and processed alternatives. As the first granola made entirely with savory ingredients, it fills a major gap in the snack market, delivering a nutritious, on-the-go option that doesn't sacrifice flavor.

Made with chickpeas, popped quinoa, and pumpkin seeds, Crunchy Grain is seasoned with a rich tomato paste marinade and spices like garlic powder, paprika, and oregano to deliver an authentic Mediterranean-inspired taste experience. It is packed with natural plant-based proteins, dietary fiber, and monounsaturated fats while remaining 100% gluten-free.

Designed for a wide range of consumers—from vegans and those with gluten sensitivities to busy professionals and athletes seeking high-protein options-Crunchy Grain

comes in two convenient sizes: pocket-size for easy, on-thego snacking, and regular size for everyday use. Aligned with sustainability goals, Crunchy Grain features 100% recyclable packaging and a circular economic approach to reduce waste. In a world dominated by sweet and processed snack options, "Crunchy Grain" provides a premium, savory alternative that caters to modern dietary needs, making it the ideal choice for health-conscious individuals.

#### **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.









#### **Smooty**

#### **Team Members**

Anna Győrffy - Benedek Kiss - Liliom Németh Rozália Maldrik - Bianka Stella Tóth

#### University

Hungarian University of Agriculture and Life Sciences

#### **Professors**

Dr László Ferenc Friedrich - Dr Géza Hitka

#### **Federation Coordinator**

Dr Adrienn Hegyi, Deputy General manager

Introducing the Smooty, your new go-to solution for fast, fresh, and hassle-free smoothies. No more chopping, blending, or cleaning up mess. Just drop a cube into your favorite liquid, shake or blend, and enjoy a delicious, nutrient-packed smoothie in seconds.

Each Smooty cube is carefully crafted from natural, flash-frozen fruits, oatmeal and other ingredients which are good for gut health, preserving maximum flavor and nutrition. Designed for busy mornings, post-workout boosts, or healthy snacking on the go, it offers the perfect blend of convenience and wellness.

Whether you're at home, at the office, or traveling, Smooty cube makes clean eating easy, tasty, and fun.

Revolutionize your smoothie routine—one cube at a time. After conducting a reseller and consumer needs survey, we intend to sell our product in B2B and B2C directions, possibly involving a distribution company. We would like to deliver our functional foods to drugstores, sports facilities, vending machines, grocery stores, cafes, bistros, reform kitchens and hotel room minibars. Our goal is also to ensure that everyone finds what they like through consumer education.

#### FEDERATION

#### Campden BRI Magyarország Nonprofit Kft Hungarian Innovation Agency (NIÜ)

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

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.



#### **Trebbini**

#### **Team Members**

Marcello Abbadati - Miriam Orlandini - Matteo Caldera Luca Iacomino - Michela Girotto - Sara Magri Leonardo Tavani - Riccardo Lanza - Vittoria Rosa Ludovica Sasso

#### University

University of Parma

#### Professor

Prof Eleonora Carini

#### **Federation Coordinators**

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

Trebbini biscuits are the result of sustainability, biodiversity and taste coming together. With this idea we have respected our motto which says "nothing is wasted, everything has to be tasted". Therefore, we imagined and developed delicious filled biscuits, made with buckwheat flour, spent grain flour (from brewing residues), honey and apple cream as key ingredients. The result is a filled biscuit with an unmistakable toasted aroma and crumbly texture, properly balanced by a fruity, sweet and soft filling.

Trebbini are not only tasty, but also offer a healthier and more sustainable alternative to the most common snacks. They are a source of dietary fibers, low in sugar, promote environmental responsibility and fight against food waste. In fact, the raw

materials we use are totally italian and are used with the logic of reducing waste and promoting a more conscious and sustainable consumption.

Trebbini are protected in an innovative pack, designed by us to be ergonomic and provide innovation in use, and preserve the integrity of the product. In addition, the pack is from 80% recycled plastic and is designed to fully fit into a circular economy: being mono-material, it is easy to dispose of and infinitely recyclable.

Where to buy them? You can find Trebbini in specialised food shops, which, like us, care about the sustainability of the food system and are environmentally aware!

#### FEDERATION

#### Federalimentare Servizi S.r.l.

Established in 1982, within Confindustria, the Federation aims to promote the growth and development of Italy's second-largest manufacturing sector, the food and beverage industry, which generates over 195 billion euros in revenue annually; it also accounts for 9.6% of the country's GDP (2023 data). Federalimentare currently includes 13 trade Italian National Associations that collectively represent more than 6,850 companies, engaged in boosting the quality of Made in Italy Food Excellence.

Committed to supporting the export ambitions of our companies and working with Italian institutions to promote a healthy, balanced, and sustainable food model that adheres to safety and quality standards, our mission is also to bring the Italian culinary culture to a global audience while protecting the excellence of Made in Italy traditions from imitations and counterfeits.







# NETHERLANDS =



#### αlgaeBar

#### **Team Members**

Dima Chami - Tristan Graaumans Loek Platzbeecker - Feline de Jong

#### University

Maastricht University

#### **Professors**

Dr Freddy J Troost - Mr Alvaro Garcia Fuente Mrs Mireille Sthijns

#### **Federation Coordinators**

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

algaeBar is a crunchy date-based chocolate bar containing white and green chlorella. Made with natural, high-quality ingredients, each 55g bar offers a rich nutritional profile, inspired by the Mediterranean diet. This plant based bar is high in protein, omega-3, fiber, magnesium, and iron—delivering algae's benefits without the fishy aftertaste.

#### 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 agrifoodsector

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.

# PORTUGAL



#### **Snack-a-Tummy**

#### **Team Members**

Inês Soares - Rita Vedor

#### University

Escola Superior de Biotecnologia Universidade Católica Portuguesa

#### **Professors**

Prof Ana Maria Gomes - Mrs Maria Leonor Castro

#### **Federation Coordinators**

Dr Deolinda Silva, Executive Director Dr Bruna Antunes, Project Manager Dr Teresa Carvalho, Coordinator

Snack-a-Tummy is a mission-driven functional snack developed for children (but enjoyable for everyone!). It is positioned in the fermented milk category. This product responds to the growing demand for practical, balanced and healthy snacks, combining convenience, nutritional value and a differentiated consumption experience. Snack-a-Tummy is presented in a practical twocompartment format. The main compartment contains a stirred fermented milk, enriched with tyndallized L. rhamnosus GG and its postbiotic concentrate. Both these ingredients are essential components for supporting the balance of children's intestinal microbiota. The second compartment contains chewy apple sticks made from pomace powder and Red Alcobaça PGI

apple puree, showcasing a commitment to natural ingredients and a sustainable approach using high-quality by-products. Snack-a-Tummy has a Nutri-Score A rating and is a source of calcium, rich in fibre and protein, while being gluten-free. It is a nutritionally complete solution that combines technological innovation in probiotic fermentation with the valorisation of national food industry by-products. With a shelf life of 18 days and recommended storage between 2-4 °C (refrigerated), Snack-a-Tummy is available in major supermarkets and on e-commerce platforms. Snack-a-Tummy is a disruptive product that offers more than just a convenient option - it is a nutritious product with a purpose: "nurturing kids and nature, one snack

#### FEDERATION

#### **PortugalFoods**

As a national cluster for the agrifood sector, PortugalFoods aims to promote the development and competitiveness of food companies, through the increase of their technological index and the promotion of their internationalization. PortugalFoods is a private non-profit association that brings together more than 200 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.











#### **FoodCell**

#### **Team Members**

Daniela Tiuleanu - Iulia-Stefania Gluga Alexandra-Daniela Stanica - Denisa-Tatiana Leonte Liviu Petrisor Postolache

#### University

University Dunarea de Jos from Galati

Prof Daniela Borda - Dr Iulia Bleoanca Prof Felicia Stan - Mrs Corina Neagu

#### **Federation Coordinator**

Mr Cristian Dima, President

FoodCell crackers and dip sauce - high protein snack FoodCell is a delicious high-protein snack designed for nature lovers, athletes and adventure seekers presented in the form of crunchy crackers and creamy dip sauce. The key ingredient is buttermilk resulted in dairy plants after churning butter out of cultured cream, ingeniously reintegrated into processing by straining. Made from locally sourced nutrient-rich ingredients, FoodCell is an innovative product reflecting the circular economy principles with minimal water fingerprint and energy consumption.

The dip sauce contains buttermilk and whey proteins, while the crackers are combining buttermilk, buckwheat flour and whey protein in a unique formula that provides all the necessary essential amino acids for fast recovery after effort. FoodCell fuels the body with highly bioavailable proteins, carbohydrates with low glycaemic index, phospholipids, electrolytes, and antioxidant-rich flavonoids. The product can be safely stored at ambient temperature for 3 months. FoodCell is the perfect choice for gluten intolerant consumers. Spicy, mild spicy flavoured and fortified with vitamin D is our FoodCell offer.

The bespoke reuse-return biopolymer packaging crowns the "food for adventure" concept ensuring portability, freshness and a minimal environmental impact. FoodCell is simply the best option whether hiking, cycling or just enjoying sports, indoors or outdoors. It's a tasty snack providing more energy, more fun!

#### **FEDERATION**

#### Romanian Association Of Food Industry Professionals - ASIAR

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.

ASIAR 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.





#### **Grandma Flower's Flour**

#### **Team Members**

Milorad Jankovic - Vigor Ilic - Luka Petrovic - Matea Taubner

#### University

University of Belgrade - Faculty of Agriculture Academy of Applied Studies Belgrade Department of The College of the Hotel Management Belgrade University of Belgrade - Faculty of Organizatinal Sciences

#### **Professors**

Prof Mile Veljović - Dr Ana Kalušević

#### **Federation Coordinators**

Prof Viktor Nedović, President

Dr Ana Kalušević, Member of SAFT and National Ecotrophelia Team

The product is rich in proteins and fibers, it is a source of essential amino acids (lysine and tryptophan). The composition includes sorghum flour, red corn flour and pea protein isolate. The product is suitable for people who have problems with gluten digestion, people whose diet does not include products of animal origin and all those who want to commit to a healthy diet choices. It contains sufficient amounts of essential amino acids, which are deficient in plant-based foods (lysine and tryptophan), to meet daily needs for these nutrients. It contains a large proportion of antioxidants, which is why it can have numerous health benefits.

For example, sorghum contains 3-deoxyanthocyanidin, which is said to have a strong anti-cancer effect. The basic raw materials we use, sorghum and red corn, are resistant to drought and high temperatures. Which is why their cultivation is possible even with a greater increase in temperature due to global warming. Due to the high resistance of these raw materials, their cultivation is possible without or with the minimal use of chemical agents, thus protecting our environment.

#### **FEDERATION**

#### Serbian Association of Food Technologists, SAFT

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 conference 2018, 2021, 2024. SAFT is a collective member of European Federation of Food Science and Technology (EFFoST).











#### QuadVita: Astronavtski zajtrk & Planinska maľ ca

#### **Team Members**

Mark Jeraj - Hana Wolf - Petra Valenčič - Matija Goljuf

#### University

Biotechnical Educational Centre Ljubljana

#### Professors

Mrs Katarina Smole - Mr Andrej Molk

#### **Federation Coordinators**

Dr Tatjana Zagorc, Director

Dr Petra Medved Djurašinović, Associate Director

QuadVita Astronavtski zajtrk and Planinska mal'ca - freezedried ready meals without additives. QuadVita introduces two innovative freeze-dried meals, Astronavtski zajtrk (a healthy vegan dish) and Planinska mal'ca (made with quality meat), specially developed for hikers, mountaineers, athletes, and outdoor enthusiasts.

Our meals are crafted from carefully selected local ingredients, free from additives and artificial preservatives, providing balanced nutrition that supports optimal energy, endurance, and recovery during outdoor activities. Freeze-drying preserves natural flavors and nutrients while enabling exceptionally lightweight and compact packaging that is easy to carry on hikes, long expeditions, or sporting adventures.

Preparation is quick and simple – just add hot water and enjoy a warm, tasty, homemade meal anywhere.

The packaging is fully recyclable, reflecting our sustainable commitment and respect for the environment. QuadVita combines the best of nature, innovative food technology, and responsible design to deliver practical, delicious, and nutritionally rich meals tailored to demanding outdoor conditions and everyday challenges.

#### **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, and non-profit organization that brings together companies from agriculture, food production, processing, and related sectors.

It represents market-oriented businesses and plays an important role in advocating for the Slovenian agricultural and food industry both nationally and internationally. CCIS – CAFE supports its members in addressing industry challenges, contributing to policy development, promoting sustainability, and enhancing competitiveness.

# SOUTH KOREA



#### **To-Flex**

#### **Team Members**

Taein Kim - Sua Cho - Yeeun Choi - Yaeji Choe

#### University

Duksung Women's University

#### Professor

Prof Jungwoo Hahn

#### **Federation Coordinators**

Prof Yooheon Park, Professor Dr Yujin Ahn, Research Professor

To-Flex isn't just tofu—it's tofu reimagined. Clean-label, protein-rich, and fully plant-based, To-Flex is crafted for modern eaters who want convenience without compromise.

Made from just three ingredients—soy protein isolate (SPI), water, and soybean oil—To-Flex is created through a simple, clean process. No additives, no binders—just a naturally firm and elastic texture that holds up after freezing, thawing, and reheating. It's stable, clean, and built for real-world kitchens and production lines.

In B2B markets, To-Flex is available as a finished product or functional ingredient for OEMs, meal kit brands, and HMR companies. With 14.1g of protein per 100g and excellent freeze-

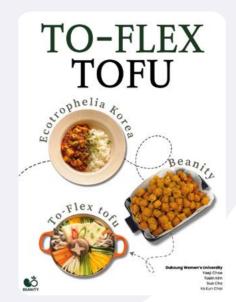
thaw stability, it's ideal for premium, health-oriented product lines. It reduces cooking loss and food waste—perfect for frozen meals, vegan lunchboxes, and convenience-focused formats.

For B2C, To-Flex is sold online using SEO strategies with keywords like "vegan," "high-protein," and "clean-label tofu." Tastings through food trucks and pop-ups drive engagement, while global recipe cards featuring basil pesto and sweet chili showcase its versatility across cuisines. Available in frozen and pre-fried cubes, To-Flex is more than a plant-based protein. It's a dependable, delicious, and stress-free solution for today's evolving food culture—designed to perform across lifestyles, menus, and markets. To-Flex brings the future of tofu to your plate—simple, strong, and ready to inspire.

#### FEDERATION

#### Society for Foodsustainatech

The Society for Food Sustainatech (SFS) is an academic association dedicated to advancing sustainable innovation in food systems. SFS brings together researchers, industry professionals, and policymakers to explore cutting-edge technologies, regulatory frameworks, and scientific strategies that support environmental resilience, food safety, and global food security.











#### **NOJA**

#### Team Members

Júlia Nicolas Marzo - Cristina Mangas Villa Núria Martínez Bel - Laia González Gibert

#### University

Universitat de Barcelona

#### Professors

Mrs Jess Padilla - Mrs Cristina Andres-Lacueva

#### Federation Coordinators

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

NOJA is an innovative plant-based sauce crafted from Mediterranean carob, designed as an inclusive and sustainable alternative to soy sauce. With a smooth umami profile, it brings flavor versatility without compromising well-being. The recipe is 100% plant-based, free from all 14 major allergens, and low in salt, making it suitable for consumers with allergies, celiac disease, or those who want to reduce salt consume.

In line with current consumer trends, NOJA combines innovation, sustainability, and taste... all in a single product. Its production process is local and environmentally responsible, ensuring a significantly lower ecological footprint. Packaged in a 250 mL recyclable glass bottle, it conveys both quality and environmental commitment, enhancing its appeal to conscious consumers.

NOJA is positioned not merely as a condiment but as a new food experience. It stands as a flavorful, allergen-free, and sustainable choice, aligned with the values of well-being, inclusion, and environmental responsibility that define today's market.

Don't let others tell you about it—discover it for yourself!

#### **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.

# SWITZERLAND



#### **BUZZZ**

#### **Team Members**

Laura Gsponer - Eve Barrié - Ailsa Butti Yannick Rodari - Carmen Wailliez

#### University

HES-SO // Haute Ecole Spécialisée de Suisse occidentale -HES-SO Valais-Wallis

#### Professor

Ms Sandra Galle

#### **Federation Coordinators**

Mrs Christina Senn-Jakobsen, Chief Executive Officer Ms Maëlle Bydlon, Strategic Initiatives & Office Manager

Discover BUZZZ, the snack redefining how we think about protein. Our high-protein, high-fibre crackers are made with sustainably sourced mealworm flour (Tenebrio molitor), one of the planet's boldest and most innovative protein sources. Blending clean-label ingredients with a deliciously crisp texture, BUZZZ delivers functional snacking with a positive environmental impact.

Why mealworms? The edible insect market is booming, projected to grow by 28% through 2030. As consumer seek alternatives to resource-heavy animal proteins, mealworm flour offers a nutrient-dense, regenerative option with a fraction of the environmental footprint.

BUZZZ enters the market through an approachable and familiar format, merging the appeal of savoury crackers with an eco-innovative ingredient. By using finely milled mealworm flour, we avoid the visual barriers often linked to insect-based foods, making it easy for consumers to embrace sustainable protein without hesitation. Available in three flavours — Fleur de Sel, Cheese, Cheese & Paprika — our crackers prove that sustainable food can be exciting, tasty, and accessible.

Our goal is to create the buzz that moves edible insects from curiosity to everyday habit, starting in Switzerland's snack aisles. BUZZZ is more than a cracker, it's an easy first step towards a new, responsible way of eating.

#### **FEDERATION**

#### Swiss Food & Nutrition Valley

Swiss Food & Nutrition Valley (SFNV) brings together innovators from across the Swiss food ecosystem to drive impact at scale, creating healthier food systems that benefit both people and planet. SFNV is a Swiss-wide, purpose-driven, not-for-profit association committed to strengthening Switzerland's role as a food nation.

Our diverse network of 150 Valley partners - from global companies, universities, and innovation accelerators to government bodies, SMEs, and startups - collaborate to address the most pressing challenges in food, agriculture, nutrition and co-create innovative solutions that drive better planetary and human health.









#### Oat 'n About

#### **Team Members**

Holly Mayor - Tilly Glide - Isobel Monks Katherine Stronge - Amy Harlow - Amelia Yates

#### University

University of Leeds

#### Professors

Prof Gleb Yakubov - Dr Melvin Holmes

#### **Federation Coordinators**

Mr Bertrand Emond, Ambassador Mr Robin Leaper, Education and Careers Manager

Oat 'n About is the UK's first low sugar, high protein and high fibre overnight oat pot with a strong sense of sustainability at its core. Inspired by the classic Bakewell tart, it blends nostalgic flavour with modern nutrition. Made using upcycled oat pulp from oat milk production which helps to boost its high protein and fibre content, whilst reducing food waste. Each pot is layered with creamy, almond flavoured overnight oats, smooth almond butter, tart raspberry chia jam, and a crunchy nut and seed topping, enhancing both its nutrient and sensory profile.

Partnering with Glebe Farm Foods, Oat 'n About repurposes oat pulp as a functional ingredient, cutting transport emissions and unnecessary waste. Ingredients are locally sourced, and packaging is 100% biodegradable, consisting of PLA pots, cellulose film, and cardboard sleeves. Oat 'n About is designed with customers' needs in mind, providing a product that can be

eaten on-the-go with strong health and environmental benefits. It target busy, health-conscious consumers to power their day the oat way. Priced affordably at £3.30 and available in the chilled on-the-go section and food services such as trains and planes. Marketing focuses on Instagram and TikTok with influencer collaborations, in-store sampling, and Glebe Farm promotions. Initial launch offers include 15% off on National Bakewell Day. Future flavours inspired by tiramisu, blueberry cheesecake and carrot cake will bring delicious dessert to everyday breakfast.

#### **FEDERATION**

## Institute of Food Science and Technology 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

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

#### **CAMPDEN BRI**



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.

www.campdenbri.co.uk

#### **EIT FOOD**





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.

#### **ANUGA**



Anuga 2025 - The No. 1 For Food & Beverage Business

In the global world of the food and beverage industry, there is no way around Anuga. As the world's largest and most important trade fair for the industry, it brings together international market leaders, visionary trends and forward-looking innovations - and sets the pace for the entire food industry.

From 4 to 8 October 2025, Cologne will once again become the centre of the international food community. With ten trade fairs under one roof on over 300,000 m² of gross exhibition space, a top-class event and congress programme and international participation from over 7,900 exhibitors and more than 140,000 visitors from 200 countries, Anuga will once again live up to its reputation as the world's leading platform.

Anyone who wants to know what the future of food will look like will find the answer at Anuga 2025.

#### **EEIG ECOTROPHELIA EUROPE**



Bringing the European Food Industry Together Through Innovation and Entrepreneurship.

Ecotrophelia Europe EEIG is a European Economic Interest Grouping dedicated to uniting stakeholders from across Member States around a shared goal: driving innovation and entrepreneurship in the food industry. Representing seven countries, the EEIG fosters collaboration between industry leaders, researchers, and entrepreneurs, and develops pioneering programmes that shape the future of food in Europe.

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 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.

Through these initiatives, Ecotrophelia carried by the EEIG has evolved into a true Food Innovation Laboratory—a space where creativity meets industry expertise to generate new opportunities for sustainable and competitive food products.

#### 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.

# LIVE16

ANUGA ~ COLOGNE ~ 2025

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