

## **ECOTROPHELIA**

### **Invites you to the largest European competition for food innovation**

Since its foundation, ECOTROPHELIA puts its skills at the service of organizations in order to source high potential projects in the food industry. From its rich history and thanks to a concordance of energies from students and universities, multiple success stories have been blossoming, some of which are now part of the great history of food.

This story started to be written at the turn of the year 2000. In total, ECOTROPHELIA has given birth to more than 1,500 innovative food projects in about twenty European countries, and around 50 startups have emerged from this pool of talent that is absolutely unique in Europe (Hari&Co, Hoopé, Carrés Futés/CarréLéon, etc.).

In 2020, the ECOTROPHELIA adventure continues, within a very particular context in many ways.

#### **Ideal for a taste of today's and tomorrow's trends**

2020 is indeed a pivotal year between yesterday's world and today's. Perhaps even more so for the food sector, since the stakes are of fundamental importance on a global scale: feeding 9 billion people by 2050, preserving the environment and health, while enabling all actors to play their role in the process of inventing new products and recipes. Today, more than ever, it is necessary to seduce ever more demanding palates and to rethink the place of meat, fish and seafood, fruit & vegetables but also legumes, not to mention the importance of keeping in mind a deteriorating economic reality and therefore new budget constraints.

#### **A Champions League**

It is in this spirit that the national competitions took place in all European countries participating in the competition. This year, 13 nations are involved: Austria, Belgium, Denmark, France, Germany, Greece, Iceland, Netherlands, Portugal, Serbia, Slovenia, Spain, and United Kingdom. A continent-wide competition that first took place in 2008 and operates since then according to the principles of a Champions League for food innovation. In concrete terms, and as a first step, each country organizes a national competition dedicated to higher education students, in order to select the most innovative food project that will represent the nation at ECOTROPHELIA Europe. The national selections are coordinated by the national food federations and the Food For Life platforms. For its part, France will be represented by students from ONIRIS and the Nantes Atlantique School of Design, with the product Croc's-Magnon by Déchênés, the first complete, sustainable and nomadic dish that showcases the flavor of acorns!

So let's make way for the European competition. Since SIAL Paris, the traditional host of the competition, has been postponed to 2022 and given the fact that the sanitary context imposes multiple restrictions, ECOTROPHELIA is reinventing itself to continue to honor the enthusiasm shown by this new generation of inventors, on the occasion of national competitions. "In our DNA, there are creativity, sharing and passion. ECOTROPHELIA is a whole ecosystem, we are inventing the world of tomorrow, a world that is all the more in need of this thirst for inventiveness. Therefore, we have decided to maintain the event and organize it online, to respect a strict sanitary protocol", underlines Dominique Ladevèze, initiator of ECOTROPHELIA.

#### **See you on Sunday, October 18, at 6 p.m. for the Award Ceremony**

Thus, the ECOTROPHELIA Europe competition - whose jury is chaired this year by Christoph Hartmann, Academic Alliances and Expertise Development Lead - Nestlé Research Center - will take place live on Sunday, October 18 from 10 a.m. to 5:30 p.m., on YouTube,

and the **ECOTROPHELIA EUROPE Awards Ceremony** will take place at 6:00 p.m.:



ECOTROPHELIA Europe Gold

(endowment: 4 000 €),

ECOTROPHELIA Europe Silver

(endowment: 3 000 €),

ECOTROPHELIA Europe Bronze

(endowment: 2 000 €).

And a special "Communication Strategy" prize by the EEIG ECOTROPHELIA EUROPE will also be awarded, for an endowment of 500 €.

Willing to invent tomorrow's food?

Get on board with ECOTROPHELIA EUROPE to discover live the best novelties in food innovation!

## The 13 finalists of the 12<sup>th</sup> edition of the Student Awards of Food Innovation

Nearly 50 students mobilized to present eco-designed food innovations.



### 1. AUSTRIA

#### SprAUTcrisps

Seasoning  
SprAUTcrisps, the clever combined, tasty layers of Austrian crispy greens!  
SprAUTcrisps, les couches savoureuses habilement combinées de légumes verts croustillants autrichiens!  
University of Natural Resources and Life Science, Vienna – FIAA, Food Industries Association Austria

### 2. BELGIUM

#### Aloya

Breakfast, Dessert, Egg based, Milk product, Nutraceutical, Seasoning  
Aloya is a healthy yoghurt with an optimal supply of omega-3 and the sweetness of a walnut cream.

Aloya est un yaourt sain avec un apport optimal en oméga-3 et la douceur d'une crème de noix.  
Université Catholique de Louvain - FEVIA, Federation of the Belgian Food Industry

### 3. DENMARK

#### Avena

Breakfast, Dessert, Spreadable  
A Rich, Creamy, Caramel Sauce, 100% Plant-Based, using only Sweeteners and Natural Sugars.  
Une sauce caramel riche et crémeuse, 100% végétale, utilisant uniquement des édulcorants et des sucres naturels.  
Denmark Technical University - National Food Institute DTU Food

### 4. FRANCE

#### Les Croc's-Magnon by Déchênés

Ready-cooked meal  
Les Croc's-Magnon, the first sustainable and nomadic dish that showcases the taste of acorns.  
Les Croc's-Magnon, le premier plat complet, durable et nomade qui met en valeur la saveur des glands.  
ONIRIS, Ecole Nationale vétérinaire, agroalimentaire et de l'alimentation & L'Ecole de Design Nantes Atlantique  
ANIA, Association Nationale des Industries Alimentaires

### 5. GERMANY

#### Insectastic

Cooking aid, Meat product  
Insectastic - One minced meat base with countless possibilities. Try it - Taste it - Love it!  
Insectastic - Une base de viande hachée avec d'innombrables possibilités. Essayez-le - Goûtez-le - Aimez-le!  
Technische Universität Berlin - FEI, Research Association of the German Food Industry

### 6. GREECE

#### O-live

Bread and pastry  
O-live are eco breadsticks with olive flour and 5 different fillings of 100% Greek fruits & veggies.  
O-live, des gressins écologiques avec de la farine d'olive et 5 garnitures différentes de fruits et légumes 100% grecs.  
University of the Aegean - SEVT, Federation of Hellenic Food Industries

### 7. ICELAND

#### Frosti

Milk product  
Organic lactose-free Icelandic skyr flakes - Viking food with an innovative twist!  
Flocons de skyr islandais bio sans lactose - nourriture Viking avec une touche innovante!  
University of Iceland - SI, Federation of Icelandic Industries

### 8. NETHERLANDS

#### Shiitake Biltong

Ready-cooked mea  
Shiitake mushroom based Biltong; traditional South-African flavour, modern ecological footprint!  
Biltong à base de champignons shiitake; saveur traditionnelle sud-africaine, empreinte écologique moderne!  
Maastricht University Campus Venlo - TKI Agri&Food

### 9. PORTUGAL

#### OrangeBeeee

Breakfast, Dessert, Ready-cooked meal  
Fermented aquafaba & yacon preparation with a layer of orange peels jam, sprinkled with bee pollen.  
Préparation d'aquafaba et yacon fermentés avec une couche de confiture d'écorces d'orange, saupoudrée de pollen d'abeille.  
Universidade de Aveiro - Associação Integraral - Intervenção de Excelência no sector agro-alimentar / PortugalFoods

### 10. SERBIA

#### Globee

Dessert  
Eco-Innovative spherical nutritional product from by-products of fruit, cereals and bee products.  
Produit nutritionnel sphérique éco-innovant à partir de sous-produits de fruits, céréales et produits d'abeille.  
Academy for Applied Studies Belgrade - SAFT, Serbian Association of Food Technologists

### 11. SLOVENIA

#### HEIJUS

Drink  
HEIJUS is 100% unfiltered apple juice with added super herbs (lemongrass, matcha, peppermint, ...).  
HEIJUS est un jus de pomme 100% non filtré avec super herbes ajoutées (citronnelle, matcha, menthe poivrée, ...).  
Biotechnical faculty, University of Ljubljana - CCIS – CAFÉ, Chamber of Commerce and Industry of Slovenia – Chamber of Agricultural and Food Enterprises

### 12. SPAIN

#### Tricube

Dessert  
Tricube, the cube-shaped gelled dairy dessert that seeks innovation without losing tradition.  
Tricube, le dessert laitier gélifié en forme de cube qui cherche l'innovation sans perdre la tradition.  
Universitat Autònoma de Barcelona - FIAB, Spanish Food and Drink Federation

### 13. UNITED KINGDOM

#### Delights

Biscuit & cake, Bread and pastry, Dessert  
Delights, a range of sweet, fried, moist, golden doughballs, soaked in flavoursome sugar syrups.  
Delights, une gamme de boulettes de pâte sucrées, frites, moelleuses et dorées, trempées dans de savoureux sirops de sucre.  
University of Nottingham - Campden BRI & IFST, Institute of Food Science & Technology

Organizing Committee - EEIG ECOTROPHELIA EUROPE

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