

Press Release Tuesday, October 10th

Winners of the I2th edition of the ECOTROPHELIA Europe Innovation Food has been elected at ANUGA : The world most important food and beverage trade fair

😪 Anuga, Cologne, Germany 🛛 October 8th - 9th



ECOTROPHELIA EUROPE Tuesday, October 10th

WINNERS OF THE 12TH EDITION OF THE ECOTROPHELIA EUROPE INNOVATION FOOD HAS BEEN ELECTED AT ANUGA : THE WORLD MOST IMPORTANT FOOD AND BEVERAGE TRADE FAIR

Yesterday, nearly 70 students from 14 europeen food industry universities competed to an experimented jury at ANUGA; the world's leading food fair for retail trade, food service and catering taking place in Cologne, Germany.

Talent, creativity, and perspective were the three guiding principles of the competition, which serves as a real springboard for food leaders and entrepreneurs of tomorrow.

Fourteen countries have been represented : Belgium, Croatia, Denmark, France, Germany, Greece, Italy, Netherlands, Portugal, Romania, Serbia, Slovenia, Spain, and the United Kingdom.

ECOTROPHELIA is a source of eco-innovation and inspiration for the food and drink sector and helps to attract talents in a form of the most brightest and most enterprising students."

> Maarten Van der Kamp, Delegated administrator of the EEIG ECOTROPHELIA EUROPE, Director of Education EIT Food.

List of winners :



• ECOTROPHELIA Europe Gold (prize: €4,000)

Abnoba from Germany

"Abnoba is a fermented, refreshing beverage made from ground elder and nettle."

Karlsruhe Institiute of Technology -Research Association of the German Food Industry FEI.

ECOTROPHELIA Europe Silver (prize: €3,000).

Sweet Duo from Serbia

"Sweet Duo is a dessert made from organic dried fruits."

Faculty of Agriculture University of Belgrade Serbian Association of Food Technologists, SAFT



ECOTROPHELIA Europe Bronze (prize: €2,000)

Garrobites from Spain

"Garrobites is a Mug Cake mix made with carob flour, a by-product of the locust bean extraction."

Universitat Autònoma de Barcelona -Federación Española de Industrias de la Alimentación y Bebidas - FIAB.





• Entrepreneurship Spirit Award (prize: €500)

Meatatelli from Romania

"Meatatelli is a type of pasta in which the main ingredient is meat, not flour as in ordinary pasta."

Iasi University of Life Sciences - Romanian Association of Food Industry Professionals – A.S.I.A.R.

• Communication Strategy Award (prize: €500)

PestoArt from Slovenia.

"Innovative, delicious and versatile pesto sauces."

Biotehniška fakulteta, Univerza v Ljubljani Chamber of Commerce and Industry of Slovenia -Chamber of Agricultural and Food Enterprises - CCIS-CAFE

We are all working on the future of food and we, at Nestlé, are committed to support the young entrepreneurs that are bringing solutions. We need the help of everyone. We congratulate the students, the future of food is bright thanks to everyone in this room."

> Carlos Morales Cueto, Nestlé R&D Accelerator Techninal Manager and President of the jury ECOTROPHELIA Europe.

"Campden BRI found the plaisure to be supporting Ecotrophelia over 10 years."

The creativity, the talent and the passion of the students give them the opportunity to collaborate and a real case study to apply and to practic topic."

Bertrand Emond, Campden BRI Ambassador



"Anuga is the biggest and most important food and beverage trade fair worldwide with over 700 800 exhibitors.

ECOTROPHELIA Europe is a competition which gives the opportunity for young people from 14 countries to express their creativity and commitment.

Guido Hentschke,

Director of Koelnmesse GmbH

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ECOTROPHELIA Europe is supported by its partners: Nestlé, Campden BRI, EEIG ECOTROPHELIA EUROPE and EIT Food.







Campden BRI