

Press report

ECOTROPHELIA EUROPE

5th & 6th October 2015 - Universal Exposition in Milan "Feed the planet, Energy for Life"

Hungary, Italy, France and Croatia, Winners of ECOTROPHELIA 2015

The prize winners of ECOTROPHELIA Europe 2015, The Champion's League of Food Innovation, was unveiled Tuesday, October 6th at the Universal Exhibition in Milan. The jury chaired by Michel COOMANS, former Director of Food Industry Department - European Commission DG Enterprise, awarded 4 awards and € 15,000 in prizes to the most innovative food products:

- **ECOTROPHELIA Europe Gold is awarded to HUNGARY:** *VeSage, Sliceable, vegetable based cold cuts with high nutritional value.* Corvinus University of Budapest received a donation of € 8,000.
- **ECOTROPHELIA Europe Silver is awarded to ITALY:** *Fresh-App, An eco-innovative drink obtained from orange and apple peel.* Università degli studi di Napoli Federico II received a donation of € 4,000.
- **ECOTROPHELIA Europe Bronze is awarded to FRANCE :** *Gréneo, Crunchy nuggets of legumes: Gréneo Coral lentils and Gréneo Split peas.* ENSAIA, École Nationale Supérieure d'Agronomie et des Industries Alimentaires de l'Université de Lorraine-Nancy, received a donation of € 2,000.
- **Special Departmental Council of Vaucluse Innovation Award is offered to CROATIA:** *Unita the Edible Thread, Edible thread characterized by its strength, elasticity and multifunctionality.* Faculty of Food Technology and Biotechnology, University of Zagreb received a donation of €1,000.

The award ceremony took place in the presence of eighty five engineering students working in the food industry, jury members, representatives of Higher Education Institutions, Food National Federations, companies and Organizers.

Sixteen European countries have participated in ECOTROPHELIA Europe 2015. Following a year of national selection, Germany, Austria, Belgium, Croatia, Denmark, Spain, France, Greece, Hungary, Iceland, Italy, the Netherlands, Romania, the UK, Serbia and Slovenia presented in Milan their most visionary food creation, designed in an industrial approach and adapted to the European distribution system.

With regard to the quality of the projects submitted to the jury, ECOTROPHELIA Europe strengthens its dual role with a pool of talent, skills and innovations for the food industry and instructional models for teaching food innovation in Europe. Since 2011 ECOTROPHELIA Europe has motivated the organization of 75 national competitions, mobilized 550 universities and more than 3,000 students. Around forty ECOTROPHELIA Europe products have been developed and marketed.

ECOTROPHELIA Europe is organized by the Vaucluse Chamber of Commerce with the support of the ANIA (National Association of Food Industry) and the European food Federations. Our supporting partners: Ministry of agriculture, Food and Forestry, Region Provence-Alpes-Côte d'Azur, Vaucluse County Council, Grand Avignon, NESTLÉ World and the Campden BRI UK.

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Award ceremony ECOTROPHELIA Europe 2015
6th October 2015 - Universal Exposition in Milan



ECOTROPHELIA Europe Gold : VeSage (Hungary)



ECOTROPHELIA Europe Silver : Fresh-App (Italy)



ECOTROPHELIA Europe Bronze : Gréneo (France)



**Special Departmental Council of Vaucluse
Innovation Award (Croatia)**

