

FOR IMMEDIATE RELEASE

PRESS RELEASE

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Ecotrophelia Europe 2026 at SIAL Paris: 17 Countries Compete for Europe's Top Food Eco-Innovation Prize

The European competition Ecotrophelia, dedicated to eco-innovation in food, will hold its 2026 final on October 18–19, during SIAL Paris, one of the world's leading trade fairs for food and beverages.

A New Generation of Food Innovators

For over two decades, Ecotrophelia has been a springboard for **young food innovators**, bringing together student teams from across Europe to design sustainable, market-ready food products.

This year, **17 national winning teams** will compete in Paris, presenting concepts built around the trends shaping tomorrow's food systems: **upcycling and circular economy, plant-based nutrition, fermentation, gut and functional health.**

Ecotrophelia by the Numbers in 2026

1,029

STUDENTS

249

TEAMS

102

FINALIST TEAMS

142

UNIVERSITIES

Since its creation, Ecotrophelia has engaged more than **11,437 students, 2,281 teams, 1,149 finalist teams, and 417 universities** across Europe, cementing its place as one of the continent's most established student food-innovation competitions.

Prestige, Recognition & Awards

Over two days, finalist teams will pitch their products to a jury of leading industry experts, researchers, and policymakers. Products are judged on innovation, technical feasibility, sensory quality, market potential, and environmental impact.

Ecotrophelia Europe Gold – €4,000

Ecotrophelia Europe Silver – €3,000

Ecotrophelia Europe Bronze – €2,000

Plus two special awards:

Communication Strategy Award – €500

Entrepreneurship Spirit Award – €500



“By nurturing and championing these innovative ideas today, we are planting the seeds for a better, more sustainable tomorrow.” Jean-Gabriel Mollard, Director of SIAL Paris, Comexposium

Thanks to Our Sponsors

Ecotrophelia Europe 2026 is made possible thanks to the support of four key partners. EIT Food, Europe's leading food innovation initiative, backs the competition's entrepreneurial and educational mission. Campden BRI, a leading independent research and technology organisation for the food and drink industry, brings scientific and technical expertise to the judging process. SIAL Paris, one of the world's largest trade fairs for food and beverages, hosts the 2026 final and connects finalist teams with global industry players. MetaChef proudly sponsors the competition, supporting the next generation of European food innovators. Ecotrophelia Europe EEIG, the organisation that allow the European competition to take place.

17 Competing Countries

Discover the talent teams competing in 2026!



AUSTRIA

Sneaky Dream

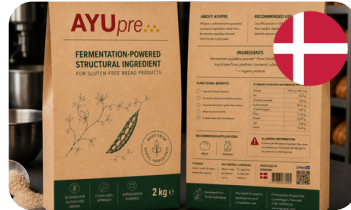
All the taste of peanut butter, none of the worry.



BELGIUM

Greenella

Innovative hummus enriched with water lentils, source of protein, sustainable and delicious.



DENMARK

AYUpre

Fermentation-powered ingredient for softer, better-structured gluten-free bread.



FRANCE

L'Atelier Cicer

100% Organic French Chickpea Solutions for collective catering: 3 Sizes, Rich in Protein & Fiber.



GERMANY

Cycle Bites

Functional cookies for your menstrual well-being. Get ready for your Full Cycle Moment!



GREECE

Mushers

Nutritious puffed snack from upcycled mushroom by-products, rich in protein and fiber.



HUNGARY

PeelPresso

Upcycled coffee grounds & fruit fiber cookies: a premium, sustainable snack with a unique taste.



ITALY

EdlyQ

The plant-based edible straw that turns every drink into a sustainable experience.



NETHERLANDS

O.A.T.S.

High-fibre, banana bread flavoured crackers made from upcycled oat pulp for everyday snacking.



PORTUGAL

Gubico

Fermented product made with organic chickpeas and Alcobaca apple. Plant-based alternative to yogurt.



ROMANIA

Annona Bites

Rescued fruit reborn as sweet, elegant dairy-free rolls, a seasonal rhapsody.



SERBIA

RE:MAKE Potage

Protein & Fiber-Rich. A Taste of Home, Wherever You Are!



SLOVENIA

Gibago

Instant oatmeal inspired by traditional Slovenian Prekmurska gibanica, with upcycled apple pomace.



SOUTH KOREA

Pine Brosauce

W/O Pickering ssamjang flavored sauce with bromelain-rich pineapple core for meat digestion.



SPAIN

Cal-litos & Platal-litos

Healthy snacks crafted from fully upcycled fruits and vegetables.



SWITZERLAND

Sorgood

A fermented plant-based beverage made from sorghum, a climate-resilient ancient cereal.



UNITED KINGDOM

Favé

A high-fibre chocolate hazelnut macaron made with upcycled ingredients and fava bean tofu mousse.

About Ecotrophelia Europe

Ecotrophelia Europe is the European final of a competition dedicated to eco-innovation in food, organised by the EEIG Ecotrophelia Europe. For over 25 years, it has brought together student teams from across Europe and beyond to design sustainable, market-ready food products, and is widely regarded as the “Champions League” of food innovation. The competition brings together key federations and institutions, including EIT Food, FoodDrinkEurope, ANIA (France), CCIS-CAFÉ (Slovenia), SEVT (Greece), LVA (Austria), FIAB (Spain) and FEVIA (Belgium). Ecotrophelia Europe is made possible thanks to the continued support of its partners: Campden BRI, EITFood, SIAL Paris and MetaChef. More information: www.ecotrophelia.org

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