

GERMANY



FEDERATION

Research Association of the German Food Industry - FEI

Address: Godesberger Allee 142-148
53175 Bonn
GERMANY

Phone: +49 228 30 796 990

Website: www.fei-bonn.de

Contact Person: Daniela KINKEL, Pr. Manager

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, organises scientific conferences and publishes different media for experts. 60 enterprises, 57 industrial branch associations and 120 research institutes are organised within the Research Association of the German Food Industry (FEI). The financing is provided by private funding (enterprises and industrial associations) and public funding (Federal Ministry of Economic Affairs and Energy).

Karlsruhe Institute of Technology (KIT), Institute of Process Engineering in Life Sciences

Address: Kaiserstrasse 12
76131 Karlsruhe
GERMANY

Phone: +49 7216 0842 497

Website: <http://lvt.blk.kit.edu>

Contact Person: Pr. Heike P.SCHUCHMANN



Eatapple – more taste, less waste With eatapple a novelty to the food market is introduced: eatapple combines sustainability with deliciousness and a healthy, whole new snacking experience. Eatapple is an edible drinking straw based on fruits that can be eaten during or after enjoying a beverage. It offers an alternative to ordinary plastic drinking straws and helps reducing plastic waste. But more than that eatapple itself is an exceptional example for intelligent upcycling. It uses raw materials that are non-usable by-products of the food industry – pomace, a by-product of fruit juice production. Pomace is not only rich in dietary fibres, minerals and vitamins and therefore healthy; it is barely used in the food industry. Thus eatapple can upvalue this resource – tasty, healthy and sustainable. With eatapple consumers receive a healthy product which attracts with its fruity flavours and colourful diversity. They can choose from different flavours and pick the straw that matches their drink best. During the consumption the fruity and sweet character of eatapple develops, and the texture changes from firm to soft. It invites the customer into a completely new world of taste while drinking their beverage. For these reasons, eatapple is a fully adequate alternative to ordinary drinking straws with advantages for the environment and the health of the consumer.

Eatapple

An edible fruity drinking straw containing pomace, a by-product of the juice industry.



Team Presentation

Nico LEISTER

Yvonne SCHWEGLER

Sabine SCHNEIDER

Felix Johannes PREISS

Mareike SCHMALZ

Mara SILBER