

LIVE18

PARIS • SIAL PARIS • 2026



THE FUTURE MARKETPLACE

where the industry
meets the students



Nurturing the talents who will shape the food of tomorrow

Edito

At SIAL Paris, we believe that **innovation is fuelled not only by today's expertise, but also by the ideas of those already imagining the food of tomorrow.** This is at the heart of our collaboration with Ecotrophelia Europe, and we are delighted to welcome the European final once again in 2026.

For several years now, SIAL Paris has provided this new generation of innovators with an international stage at the heart of an ecosystem that brings together the key players in the food industry. This meeting of minds is invaluable: it **gives young talents the opportunity to test their ideas against market realities, engage with industry professionals and take their projects to the next level.**

But beyond the competition itself, Ecotrophelia Europe embodies what we champion at SIAL Paris: innovation that is open, creative and capable of anticipating the transformations shaping our food system. The projects developed by these students encourage us to look differently at the challenges facing the industry and to explore new ways forward.

Hosting the European final at SIAL Paris is also an opportunity to foster a genuine dialogue between generations. Ideas emerge, are challenged and evolve - and sometimes, they find here the connections that can help bring them to life.

By giving visibility to these talents and their innovations, we hope to **help shine a light on the solutions that could contribute to shaping the future of food.** This is an ambition we share with Ecotrophelia Europe, and one we are delighted to pursue together again in 2026.

Jean-Gabriel Mollard
Director of SIAL Paris



Photos: Ecotrophelia Europe at SIAL Paris 2024



Ecotrophelia Europe 2025

A New Stage, A New Spotlight

In 2025, Ecotrophelia Europe took on a new setting - and, for the first time, a new dimension.

Held alongside Anuga, one of the world's leading food fairs, this year's edition gave the competition an even bigger stage to showcase the talent, creativity and ambition of Europe's student innovators. 19 national champion teams competed for the title of Europe's most promising food innovation, in front of a distinguished jury from across the continent.

What made 2025 truly stand out, however, was where the products themselves ended up: for the first time in the competition's history, the finalists' food innovations were physically exhibited in Anuga's Innovation Area - placed side by side with some of the industry's most forward-thinking concepts, visible to thousands of professionals, buyers and press walking the fair.

It was a small change with a big meaning: student innovation, standing in the same space as the industry it hopes to join.

2025 Awardees: Europe's brightest food talents!



Silver Award

Even Better from France

Discover fanettis of Encore MIEUX ! : a tasty and anti-waste stuffed ravioli alternative.



Gold Award

Cornella from Belgium

A crunchy cone for the lactose-intolerant to finally enjoy any ice cream they want!



Bronze Award

Noja from Spain

Carob-based sauce, allergen-free, low in salt, healthy, versatile, and sustainable.



Entrepreneurship Spirit Award

Oat 'n About from United Kingdom

Oat 'n About is a high protein, high fibre and low sugar overnight oat pot inspired by Bakewell Tart.



Communication Strategy Award

FoodCell from Romania

FoodCell, an innovative delicious high protein snack with crunchy crackers and creamy dip sauce.

From Students to Start-ups: A Conversation Across Generations

One of the highlights of Ecotrophelia Europe 2025 was a round table that brought together three very different - yet deeply connected - perspectives on what the competition really builds: not just award-winning products, but careers, mentors and communities.

The panel featured **Ramona Bosse**, alumna and professor who now coaches student teams through the competition; **Bertrand Emond**, President of the Jury at Ecotrophelia Europe and Ambassador at Campden BRI; and **Bruna Antunes**, alumna, now organiser of Ecotrophelia Portugal and member of the Ecotrophelia Europe team. Three roles but one shared thread: everyone at that table had, value and promote the benefices of Ecotrophelia.

Rounding off the session, **Krantz**, a company that bought the idea of Romania students that won Ecotrophelia Europe in 2018, joined the event to share their product with the audience - a taste, quite literally, of what a competition idea can grow into once it leaves the stage.

From competition to career - the Ecotrophelia story doesn't end at the final.



An International Jury, A Shared Standard of Excellence

Judging Europe's most promising food innovation is no small task - and in 2025, it took a truly international group of experts to do it. Representing 19 countries, this year's jury brought together academics, entrepreneurs, R&D leaders and industry executives, each contributing a different lens on what makes a food innovation ready for the market.

A big thank you to the Ecotrophelia Europe 2025 jury for sharing their expertise, passion, and for inspiring the next generation of food innovators.

President of the Jury

Mr Bertrand Emond - Ambassador, Campden BRI UK

Official Representatives

Mrs Mariana Fazenda - Entrepreneurship Educator, EIT Food

Mrs Audrey Ashworth - Director of SIAL Paris, Comexposium

Mr Daniele Rossi - Delegate Research & Innovation, Copa-Cogeca & Confagricoltura

18 Country Representatives

AUSTRIA

Mr Julian Drausinger - Dept. Managing Director Food Research Institute/Lebensmittelversuchsanstalt

GREECE

Mrs Vassiliki Papadimitriou - Director General, Federation of Hellenic Food Industries

SERBIA

Dr Simona Bukonja - Research Associate Institute of Field and Vegetable Crops, Novi Sad

BELGIUM

Mr Wiebe Saerens - Product Developer Fine Food Meat at Colruyt Group Food

HUNGARY

Dr Adrienn Hegyi - Deputy General Manager, Campden BRI Magyarország Nonprofit Kft

SLOVENIA

Dr Petra Medved Djurašinović - Associate Director CCIS-CAFE

CROATIA

Prof. Draženka Komes - Full Professor University of Zagreb Faculty of Food Technology and Biotechnology

ITALY

Mr Guglielmo Gennaro Auricchio - President of Young Entrepreneurs, Federalimentare

SOUTH KOREA

Prof. Yooheon Park - Vice President Society for Food Sustainatech

DENMARK

Ms Ana Pejic - Co-Founder & CPO Tempty Foods ApS

NETHERLANDS

Dr Kees de Gooijer - Former CEO TKI Agri&Food

SPAIN

Mr Sergio Barral Guillermo — Director of Science and Technology, Packaging and Packaging Processes, Mahou San Miguel

FRANCE

Mr Abde Arrachid - Product & Process Development Lead, Cargill

PORTUGAL

Prof. Tim Hogg - Professor of Food Science and Technology, ESB-UCP

SWITZERLAND

Mrs Nihan Dogan - Innovation Partnership Manager Nestlé

GERMANY

Mr Georg Lenz - Product Development Wilhelm Brandenburg GmbH & Co. oHG

ROMANIA

Mr Cătălin Bilbie - Head R&D Expergo Sensory Research

UNITED KINGDOM

Ms Susan Arkley - Chair of Food Innovation Special Interest Group Institute of Food Science and Technology

Success Story

A journey Powered by Ecotrophelia

Toal Ecobebidas was one of the pioneering teams in the first edition of ECOTROPHELIA Portugal in 2017, developing an innovative functional beverage from cheese whey, a by-product of cheese production. Their project evolved beyond the competition, earning several innovation awards and ultimately leading to the successful sale of their business idea to an industry partner. Today, they continue to support and promote ECOTROPHELIA, inspiring new generations of food innovators.

Can you briefly introduce your project and your journey through Ecotrophelia?

Our project, Toal Ecobebidas, consisted of an innovative process for treating serum (a side-product of cheese production) that transformed it into nutritious and functional drinks. We took part in the first edition of Ecotrophelia Portugal in 2017, as part of a new generation of participants.

What happened for your project after your participation in the competition? What were the key challenges along the way?

After Ecotrophelia, we continued our journey as young entrepreneurs, winning several competitions over the following two years. Among the most significant were the Santander Bank Awards, which took us to the US, the Nutrition and Food Awards, the CEBT Iberian Prize, and awards from ANI (National Innovation Agency) and IPN Incubator (Pedro Nunes Institute), which helped us launch our start-up. Between 2017 and 2019, our greatest challenge—beyond securing funding—was entering the Portuguese market for chilled yoghurt-based products. The retail sector is dominated by a small number of large groups, making market access particularly difficult for small businesses. At the same time, we were only 20 years old and not yet ready to take the necessary leap to scale up Toal's production.

Where are you today in your journey?

Our time as young entrepreneurs came to an end in 2019/2020, but we continue to follow Ecotrophelia closely. We have already helped promote the competition on several occasions at the University of Coimbra, where we also studied.



How did you manage to sell your product/idea?

We met the company with whom we negotiated our business idea during the final of the Food and Nutrition Awards. After that, we began the negotiation process, which took a few months.

How did Ecotrophelia contribute to your development?

Taking part in Ecotrophelia marked the beginning of a challenging and transformative journey. It took us to different countries and allowed us to do things we could never have imagined as two young graduates completing our master's degrees. We sat down and made contact with many players in the food market, took part in national and international competitions, inspired others and were greatly inspired by many others. Being an entrepreneur means knowing that the business depends on you; in this case, it depended on two young women, so we had to learn to do a bit of everything, from business plans to product labels, as well as continuing to develop our products.



Toal Team, Silver winner **Ecotrophelia Portugal 2017**

What does the evolution of the Ecotrophelia brand mean to you as alumni?

It is truly rewarding to be part of the competition's history. What impresses us the most is the change we have witnessed in recent years, particularly in the food market. Ten years ago, it seemed impossible to find innovative and distinctive products in the supermarket; now, this is what sets them from others. All supermarkets want to stock the most innovative and sustainable products, and this can only be achieved through investment in research and cooperation between industry and universities. This is where Ecotrophelia comes in and makes all the difference, as it acts as a facilitator for this link between higher education students and the food market.

Want to join our Alumni Community?

Join the Ecotrophelia Alumni Network on LinkedIn to exchange, collaborate, and grow together: Ecotrophelia Alumni !

Where Student Innovation Meets Industry

With its strong scientific expertise and close ties to the food industry, Campden BRI plays a key role in supporting innovation from concept to market. Its perspective sheds light on how student-led ideas can evolve into viable, impactful food solutions.

How important is it to integrate scientific expertise and industry standards early in student innovation projects?

This is absolutely essential but need to be careful not to constrain and stifle the students' creativity, curiosity, inventiveness, risk-taking and "left field thinking". Obviously the end product needs to be safe to eat and comply with regulations, but one should treat "compliance" as part of the creative/innovation challenge.

The projects need to be as close as real-life as possible, providing vital practical experience and confidence which will facilitate getting a job and make the first year in employment easier.

Worth noting that one of the key success factors for students is controlling and leveraging Artificial Intelligence combined with Human Intelligence, as well as the ability to collaborate with others, have empathy, and embrace system/analytical/creative thinking.



products to cope with shortages of key ingredients and/or minimising the impact of significant price increases, mitigating the risks of food fraud which are particularly high at the moment, ensuring the food safety, quality, traceability, and integrity of products along very disrupted supply chains and new distribution channels to the consumers.

The level of scrutiny on the eco-credentials of businesses and their supply chains has also intensified greatly. There is a major push to:

- encourage sustainable and ethical practices including regenerative farming
- increase the use of sustainable packaging: compostable, recyclable, less plastic (including single use); while ensuring fitness for purpose so that food safety, quality and integrity of the product is not compromised
- use resources-efficient processes, distribution, and transport
- minimise waste: Reduce, Reuse, Upcycle, Recycle
- minimise business and supply chain footprints (resources, water, energy, carbon...)
- perform full life cycle analysis of products

This push comes from all directions including society, governments, consumers, investors, and the need to set objectives towards the United Nations 2030 Sustainable Development Goals, and the recent COP 26, 27, 28 and 29.

All this makes Ecotrophelia more relevant than ever!

We need to support efforts and initiatives to unlock, nurture and drive innovation to meet these challenges. Ecotrophelia is a perfect example of such initiatives.

Eco-innovation, building sustainability in the innovation process (as well as food safety of course), is a key part of "reinventing food production".

Ecotrophelia is a fantastic platform and source of eco-innovation and inspiration for the industry capitalising on the creativity and energy of our brightest and most enterprising food students supported by the best academic institutions.

It also helps to attract and support talent into the industry, as well as foster the innovative spirit needed to help the industry become more sustainable, efficient and resilient.



How do you see the link between student innovation and real-world industry challenges? and How can initiatives like Ecotrophelia help bridge the gap between academic creativity and industrial application?

To be able to "reinvent food production" requires a lot of hard work, collaboration, and ingenuity across the whole system. The food system that was thriving 25 years ago is simply not sustainable including high wastage, over-fishing, soil erosion, water availability, and significant contribution to greenhouse gas emissions – without even mentioning the business continuity challenges caused by wars, health crises, staff availability, trade tariffs and weather extremes. Although it has been providing relatively cheap food to more people than ever before, we still have too many people without access to enough safe food, too many people lacking key micronutrients and too many people obese.

Food companies have had to deal with a number of health crises (various waves of coronavirus variants, bird flu, swine flu... across the globe), the lingering impact of Brexit as well as wars (e.g. Russia-Ukraine war, Iran), and record weather extremes around the world (heat, drought, floods...).

The impact on food companies and the whole food system has been profound. The major challenges have been around business continuity including staff availability, supply chain resilience, managing "just in case" as opposed to "just in time", ability to reformulate

Bertrand Emond
Ambassador



EIT Food Inspires Tomorrow's Food Innovators

As Europe's leading food innovation community, EIT Food connects key actors across the food system to drive meaningful change. Through its collaboration with Ecotrophelia, it contributes to empowering the next generation of innovators and fostering a more sustainable, resilient and forward-looking food ecosystem.

How does Ecotrophelia align with EIT Food's mission to build a more innovative, sustainable and resilient food system?

Ecotrophelia turns student-led concepts into eco-innovative, market-ready products that address real sustainability challenges in sourcing, packaging and distribution, directly reinforcing EIT Food's mission. Increasingly, these concepts are biotech-enabled – using alternative proteins, new ingredients and fermentation-based processes to lower environmental impact while expanding taste, texture and nutritional possibilities. As a competition aligned with EIT Food's education and entrepreneurship offer, it has become a life-size innovation laboratory where, as a jury member at Ecotrophelia Europe, I have the privilege to see future leaders practise designing impactful solutions.



How important is it to create stronger connections between students, start-ups and established industry players?

These connections are critical: they expose students to real market needs while giving companies early access to bold ideas and, more importantly, talent. Ecotrophelia creates these bridges at competition level, connecting student teams with mentors, juries and industry partners, including those working on alternative proteins, new ingredients and fermentation-driven products. In parallel, the EU Agri-Food Biotech Alliance (<https://www.eitfood.eu/eu-agri-food-biotech-alliance>) - a multi-stakeholder platform led by EIT Food to connect Europe's agrifood biotechnology ecosystem - works at system level to reduce fragmentation and create the conditions for biotech-enabled innovations to move faster from labs and pilots into industrial deployment across Europe. Together, initiatives like Ecotrophelia and the Alliance underline how essential biotechnology has become for transforming food products and why Europe needs both talent-shaping competitions and system-level coalitions to turn its scientific excellence into real, scalable impact for people, planet and industry.



In your experience, what are the key skills or mindsets needed for the next generation of food innovators?

The next generation needs a mix of technical excellence, entrepreneurial courage and systems thinking – the ability to see across value chains, collaborate across disciplines and navigate regulation and societal expectations. Ecotrophelia offers a safe but intense arena to practise these mindsets, from pitching to experts to integrating sustainability and feasibility into every product decision.

How has Ecotrophelia's role evolved within the European food innovation ecosystem?

Ecotrophelia has grown from a student awards competition into a recognised European “Champions League” of sustainable food innovation, now backed by a network of universities, national food federations and EIT Food as administrator and president. Its identity increasingly signals not just a prize, but a gateway into Europe's wider innovation and entrepreneurship ecosystem.

How can initiatives like Ecotrophelia better connect with broader innovation ecosystems such as EIT Food's network?

By deepening links to programmes, accelerators and alliances, initiatives like Ecotrophelia can offer teams clearer pathways from prototype to market – for example, connecting winners into EIT Food's education, entrepreneurship and the EU Agri-Food Biotech Alliance. My hope is that every team leaves the competition not only with feedback on a product, but with a concrete next step in Europe's food innovation journey – and a clearer sense of their own path as emerging food innovators and entrepreneurial thinkers.

Mariana Fazenda
Senior Programme Manager



Interview with Jean-Gabriel Mollard, Director of SIAL Paris

As the world's leading food innovation exhibition and long-term host of the Ecotrophelia European final, SIAL Paris provides a unique international stage to showcase emerging talents and tomorrow's food products.

How do student-led innovations resonate with the trends and insights observed at SIAL?

Students approach food industry challenges with fresh eyes, unconstrained by industrial habits or short-term commercial pressure. At SIAL, where global trends are decoded and amplified, their projects mirror what tomorrow's food system could be. Like SIAL, they don't just follow trends: they anticipate them.



Why is Ecotrophelia such a natural fit for SIAL Paris?

The prefix "Eco" stands-out and unlocks 3 dimensions. Economical, because Ecotrophelia is rooted in the real world of marketable, viable products. Ecological, because the competition has always championed responsible food innovation. And universal, reflecting the international vocation of the competition itself. Together, these forces make a statement: innovative, sustainable, economically sound, and open to the world. Exactly what SIAL stands for too.

What makes the Ecotrophelia final at SIAL a unique moment within the exhibition?

A rare moment of intergenerational dialogue. A live demonstration that innovation doesn't only come from R&D departments — it can come from a university kitchen, driven by curiosity and conviction. Teams who have worked for months see their product evaluated in front of an international audience. That human dimension gives a unique energy that resonates well beyond the competition itself.

How do student-led innovations resonate with the trends and insights observed at SIAL?

It is essential. SIAL gives young innovators real-world exposure: they pitch to professionals, receive feedback, and measure their ideas against international standards. It builds confidence, opens doors, and sends a strong signal: the next generation is ready. Investing in their visibility is investing in the future of food.



Jean-Gabriel Mollard
Director of SIAL Paris

Voices Behind Food Innovation

Behind every innovative food product is a story of collaboration, ambition and fresh thinking. From industry leaders and competition organisers to the students turning ideas into reality, Ecotrophelia brings together the people driving the future of sustainable food innovation.

In these interviews, discover how Ecotrophelia is helping attract new talent to the agri-food sector, fostering innovation across Europe, and inspiring the next generation of food entrepreneurs to create solutions with real impact.



Goedele Verhaeghe
Market Advisor at Fevia, Ecotrophelia board member

Could you briefly introduce yourself and your role at Fevia?

On a daily basis, I work on attracting and developing talent, shaping policy with education and launching initiatives with companies.

How important is it today to attract new talent into the food sector?

Our companies have over 6,000 vacancies, many hard to fill in the short term. Investing in education is a long-term effort with no immediate return, which doesn't always align with business needs. Yet many companies still step up.

How do you see the food sector evolving in the coming years?

Panta rhei! The sector will endure thanks to strong local links, but needs continued investment to face rising costs, shifting markets, and changing consumer preferences.

How does Ecotrophelia connect emerging talent with the food sector?

Ecotrophelia showcases creativity in food innovation. Young talent challenges the status quo, and seeing leaders react with genuine, almost childlike delight says it all.

Through the implementation of the Ecotrophelia competition for the last 18 years, we aim to attract young people to pursue careers in the agri-food sector. We want to bring the development of new food products closer to young people. In this way they can face the challenges encountered by food technologists already during their studies.

By organising the competition, we seek to promote the agri-food sector and professions within it (like R&D manager, food technologist, marketing specialist, packaging expert, environment and sustainability expert, sensory expert, communication specialist) as attractive and inspiring career paths for young people. So far, 291 students participated at the competition and developed 78 new food products.

Another dimension of Ecotrophelia is of course the development of innovative food products. For all these reasons, Ecotrophelia represents an important instrument of CCIS-CAFE for realising its vision, namely that by 2030 we will become the key reference point for the development and strengthening of the agri-food system in Slovenia. The agri-food system can only be as strong as the human resources on which it is built and as competitive as the level of innovation and development orientation of its companies.



Petra Medved Djurašinić
Associate Director at the Chamber of Commerce and Industry of Slovenia (CCIS-CAFE)



Cornella Team
Ecotrophelia Europe Gold Award 2025 from Belgium

We joined Ecotrophelia because it was a unique opportunity to challenge Cornella beyond the classroom and confront our idea with experts from the agrifood sector. The competition pushed us to think not only about taste and innovation, but also about feasibility, impact and communication.

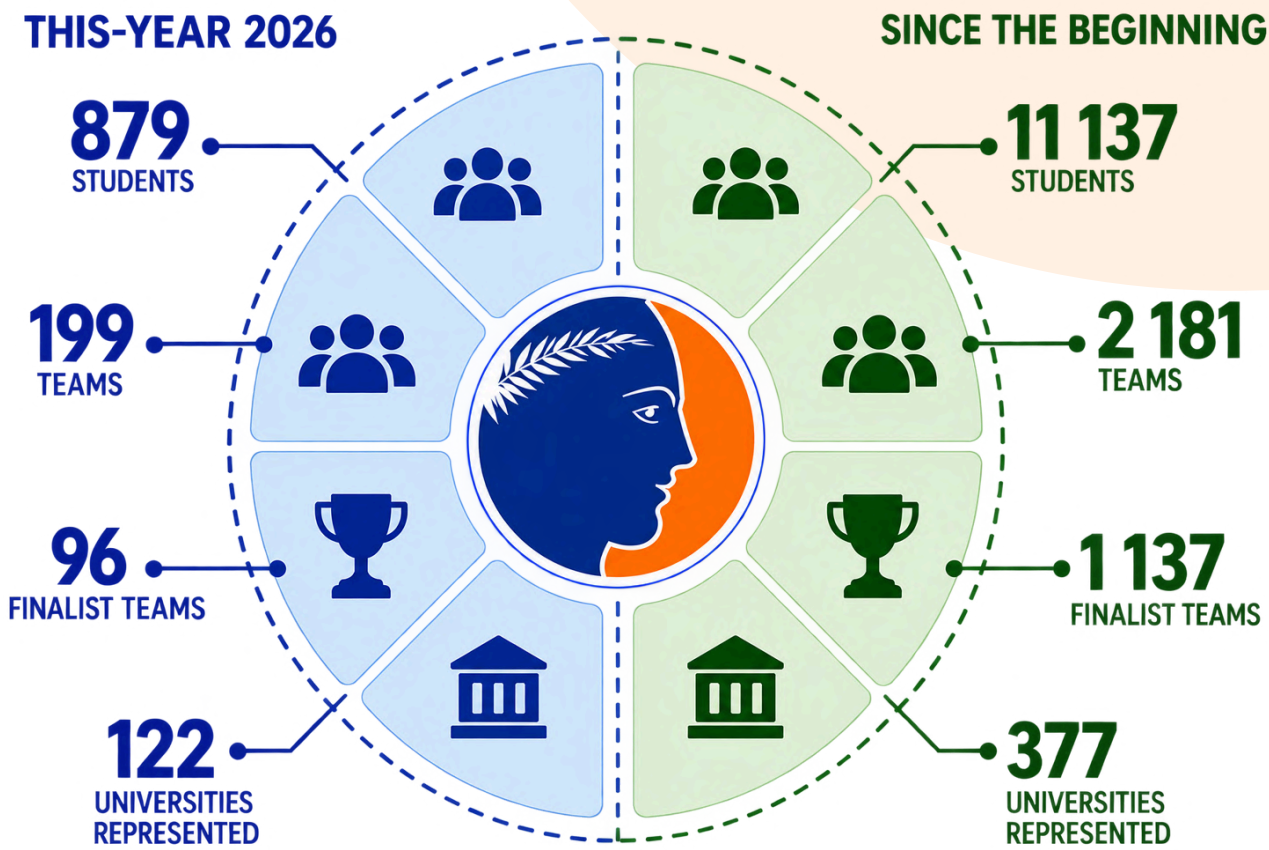
Since then, Cornella has continued to evolve through further testing, feedback and refinement of both the recipe and the concept. Ecotrophelia gave us confidence, visibility and valuable connections, while confirming the relevance of inclusive and sustainable food innovation.

By combining lactase technology with upcycled brewery spent grains, Cornella shows how agrifood products can be more accessible, circular and resource-efficient, while still offering a joyful experience.

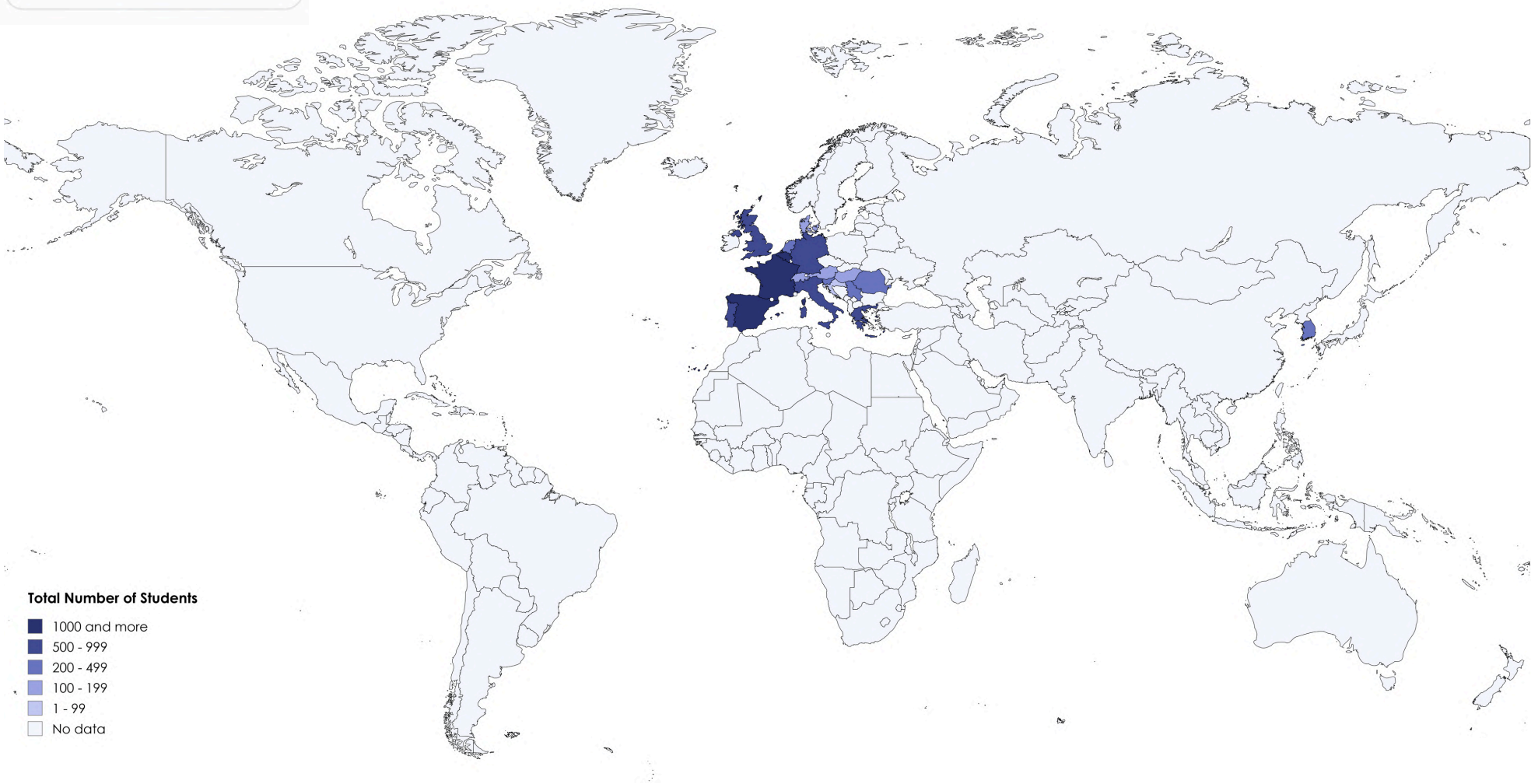
Team members: Gabriela Mosena, Florian Vanhole, Théo Peignon, Amory Cerfontaine

A Global Movement United by food innovation

Students, universities and partners from across the world are driving food innovation for a better future.



France was the first national competition, launched in 2000.



Ecotrophelia in Numbers for 2026

A legacy of grow. A future of impact.

Discover the impact of Ecotrophelia in 2026 and the cumulative figures since the beginning.

More than 800 students, 190 teams and 122 universities participated in Ecotrophelia 2026, strengthening one of the largest food innovation networks.

The figures presented on this page reflect more than participation - they represent collaboration, entrepreneurship and creativity. Each number tells the story of students, universities and organisations working together to shape the future of food.



2026 Jury Members

PRESIDENT OF THE JURY



Mr Bertrand Emond
Ambassador Campden BRI
UK

OFFICIAL REPRESENTATIVES



Mrs Mariana Fazenda
Entrepreneurship Educator
EIT Food



Mr Jean-Gabriel Mollard
SIAL Paris Director
Comexposium



Mr Daniele Rossi
Delegate Research &
Innovation Copa - Cogeca &
Confagricoltura

17 COUNTRY REPRESENTATIVES



Mr Julian Drausinger
Dept. Managing Director
Food Research Institute
Lebensmittelversuchsanstalt



Mr Mathieu Beyens
Product manager &
Intercompany manager
Lantmännens Unibake



Ms Ana Pejic
Co-Founder, CPO
Tempty Foods ApS



Mr Abdessamad Arrachid
Product & Process
Development Lead
Cargill



Mr Martin Ammann
Managing Consultant
Martin Ammann Consulting



Mrs Vassiliki Papadimitriou
General Director
Federation of Hellenic Food
Industries



Dr Adrienn Hegyi
Deputy General Manager
Campden BRI
Magyarország Nonprofit Kft



Mrs Maria Cristina Di Domizio
Innovation Manager
Federalimentare



Mrs Wendy van Herpen
R&D Head Future Flavour
Unilever



Prof Tim Hogg
Professor of Food Science
and Technology
ESB-UCP



Mr Cătălin Bilbie
Head of R&D
EXPERGO Sensory
Research



Dr Ana Kalušević
Member of the Serbian
Association of Food
Technologists



Dr Petra Medved Djurašinović
Associate Director
CCIS – CAFE



Prof Yooheon Park
Vice President
Society for Food
Sustainatech



Mr Javier Aldea
R&D Ecosystem Director
Mahou San Miguel



Mr Kaspar Ninck
Head of Development Team
Health & Food
Helbling Technik



Mr Chris Gilbert-Wood
President
Institute of Food Science
and Technology

17 Competing Countries

Discover the talent teams competing in 2026!



AUSTRIA

Sneaky Dream

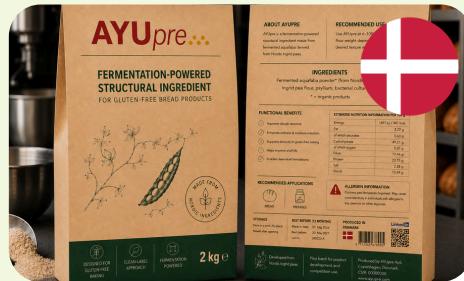
All the taste of peanut butter, none of the worry.



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.

AUSTRIA



SNEAKY DREAM



Team Members

Eva-Marie Müller - Nina Köhler
Lena Nöstler



University

Fachhochschule Wiener Neustadt GmbH
Campus Wieselburg



Supervisors

Mr Thomas Teufl



National Coordinator

Mr Julian Drausinger, Dept. Managing
Director

With the support of
Food Industries Association Austria -
FIAA

The Food Industries Association of Austria (FIAA) is a legal body under the Economic Chamber Act (Austrian Official Journal BGBl I Nr. 103/1998). It is, by federal legislation, the only legal representation of the entire Austrian food industry sector and covers 200 members. Membership is compulsory and comprises all Austrian industrial operators. FIAA coordinates and represents the interests of the Austrian business community at a national and international level. FIAA focuses on topics like Codex Alimentarius, Labelling, Traceability, Nutritional issues, Novel Food and Genetically modified foods, food safety and regulations, allergens, hygiene, and the expansion of the European Union. FIAA also covers activities for the support of innovation transfer to Austrian food producers.

Why should peanut butter be off-limits for so many people? The SNEAKY DREAM is **the first peanut-free cream that recreates the beloved taste and texture of peanut butter** using sunflower seeds and soybeans. Designed for allergy-aware and health-conscious consumers who value mindful eating and sustainability, it combines safety, nutrition, regionality and indulgence in one simple solution. Rich in protein and made from carefully selected plant-based ingredients, the SNEAKY DREAM **allows everyone to enjoy the peanut butter experience** - without peanuts. Because great taste should be shared, not restricted.



BELGIUM



Greenella



Team Members

Sean Vandoorne - Kira Stes
Korneel Demuyne - Manon Berghe
Luna Gelaude



University

Hogeschool VIVES



Supervisors

Mrs Michèle Desmet - Mrs Ingrid De Man

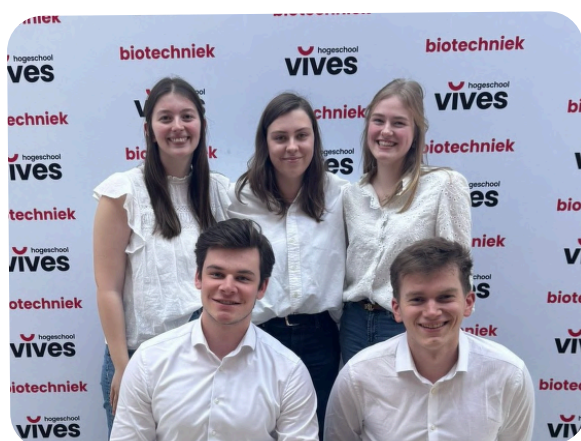


National Coordinator

Mrs Goedele Verhaeghe, Labour Market
Advisor

With the support of
Federation of the Belgian Food
Industry - Fevia

The food industry is Belgium's leading industrial sector. Food companies account for a significant proportion of industrial activity, creating direct and indirect employment for hundreds of thousands of people. As the Belgian food industry federation, Fevia aims to promote the sustainable development of the sector by cooperating with all stakeholders. Its membership includes large companies and SMEs; local, small-scale producers and companies engaged in mass-production based on leading-edge technology. Fevia also cooperates with 24 associations each of which represents a specific sector of the food industry.



Discover Greenella, a **innovative hummus introducing a revolutionary new food source to the world: water lentils** (Lemna minor). As the very first to bring this highly sustainable, upcoming ingredient to the consumer market, Greenella merges the familiar comfort of hummus with a twist. Greenella is made for active, urban consumers who consciously choose plant-based lifestyles and embrace food innovation. It fits into the daily routine of flexitarians and health-conscious foodies as a nutritious addition to breakfast, lunch, or appetizers at home.

By utilizing this sustainable ingredient, Greenella offers functional benefits. It stands out with a naturally high protein and fiber content, while remaining lower in calories than traditional hummus. Embracing a strict clean-label, this vibrant green spread features a beautifully simple, mostly organic recipe free from artificial additives. Its transparent packaging reflects absolute purity, allowing the natural quality to speak for itself. By combining exceptional taste, high nutritional value, and the world's newest sustainable food source, it represents the next generation of eco-friendly foods. Experience the green revolution - Greenella.

DENMARK

AYUpre



Team Members

Laura Garnacho - Sara Pla
Katla Gunnarsdóttir



University

Technical University of Denmark



Supervisor

Dr Timothy Hobley



National Coordinator

Dr Timothy Hobley, Associate Professor,
Head of teaching

AYUpre is a **fermentation-powered functional ingredient designed to improve gluten-free bread**. Made from aquafaba from Nordic Ingrid peas, Ingrid pea flour, psyllium, yeast and lactic acid bacteria, it builds structure biologically through controlled fermentation.

Gluten-free bread is often dry, crumbly and reliant on starch-heavy formulations and complex ingredient systems. AYUpre improves gluten-free bread with a more enjoyable texture and eating experience.

As a dry ingredient, AYUpre integrates directly into existing bakery processes, replacing approximately 6-10% of conventional dry ingredients. By combining multiple functional properties in a single ingredient, AYUpre reduces the need for additives and complex ingredient mixes, enabling simpler, cleaner-label formulations.

AYUpre also transforms aquafaba, a food-processing side-stream, into a high-value ingredient, while supporting the use of Nordic legumes. It brings together food innovation, resource efficiency and better gluten-free products in a single solution.

Better for consumers. Easier for producers. Kinder to the planet.

AYUpre delivers the functionality gluten-free bread has been missing.

With the support of National Food Institute

DTU National Food institute reinvents food systems by conducting research and translating it into innovations, which also supports advice giving to national and European authorities, and development of predictive models and databases for use by industry and society.

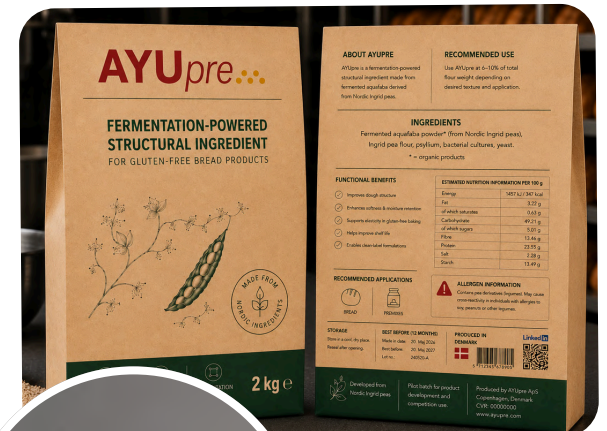
Activities span from new production processes including precision fermentation to replace animal ingredients, the role of stomach bacteria on health, food nutrition, safety and allergenicity of new raw materials such as plant based, insect and novel foods, and analysis of the risks versus benefits of new foods and ingredients.



Laura: Co-founder & CTO

Katla: Co-founder & CEO

Sara: Co-founder & COO



FRANCE

L'Atelier Cicer



Team Members

Awa Dia - Giovanni Mondin - Maria Allien
Lisa Corsetti - Cloé Gloaguen
Maxence Houel - Valentin Marguin



University

L'École Supérieure des Agricultures - ESA



Supervisors

Mrs Isabelle Maitre - Mr Driss Elothmani



National Coordinator

Mrs Ariane Voyatzakis, Head of
Innovations

With the support of Association Nationale des Industries Agroalimentaires - ANIA

The National Association of Food Industries (ANIA) brings together 32 trade unions, 5 associate members and 17 regional associations, representing 20,000 food companies in France, including major global leaders, mid-sized companies and small and medium-sized enterprises.

The agri-food industry is France's leading economic sector, with a turnover of €220 billion, and the largest industrial employer, with 510,000 employees. ANIA is the preferred point of contact for public authorities, government agencies and the media on food-related issues.

At L'Atelier Cicer, we develop Cicer, a **range of three 100% French organic chickpea solutions designed for collective catering**. Made only from chickpea flour and water, with no additives or preservatives, Cicer offers a natural and easy-to-use ingredient for professional kitchens. A single low-energy process creates three grain sizes: Cicer Délicat, a fine grain bringing softness to desserts; Cicer Tradition, a medium grain used like couscous in hot dishes and salads; and Cicer Croquant, a large grain adding crunch to snacks, crumbles and sweet or savoury recipes. This versatile range helps chefs diversify menus from starter to dessert with familiar formats.

Naturally gluten-free and rich in protein (23.8 g/100 g) and fibre (12.6 g/100 g), Cicer is ready in five minutes. It supports more plant-based menus, contributes to the objectives of the French EGAlim law, and promotes the French chickpea supply chain.

Cicer provides a sustainable, practical and high-quality solution for collective catering.



GERMANY

Cycle Bites



Team Members

Daria Schlüter - Juliana Schröter
Maike Fraune - Jacqueline Steinwedel



University

OWL University of Applied Sciences and Arts



Supervisors

Dr Ute Hermenau - Mr Heinrich Schröder



National Coordinator

Mrs Janina Horn, PR Manager

With the support of Research Association of the German Food Industrie - FEI

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, organizes scientific conferences and publishes different media for experts. Since 2010 the FEI organizes the TROPHELIA competition in Germany to find the best team for ECOTROPHELIA EUROPE: Altogether 233 teams from 23 universities took part in this national competition.

Cycle Bites are **functional cookies especially developed for all those who menstruate**. Combining a carefully balanced blend of magnesium, lady's mantle, nettle, silverweed and other selected botanicals, Cycle Bites bring together traditional knowledge of herbs and modern lifestyle snacking. Developed as a soft-cookie, they can be enjoyed easily anytime and anywhere combining convenience with indulgence.

The recipe is based on vegan and organic ingredients, free of artificial flavours and unnecessary additives. The recyclable packaging ensures ideal product protection. With their heart-shaped rose design, natural green colour, soft, slightly crumbly texture and a hint of lemon, Cycle Bites offer a truly unique taste experience.

Cycle Bites support a more open and positive approach to menstruation. By breaking taboos and raising awareness around the menstrual cycle, Cycle Bites empower people to discover their own Full Cycle Moment: a feeling of balance, confidence and snack satisfaction throughout their menstruation.



GREECE

Mushers



Team Members

Despoina Mouiki - Christina Spyrakou
Anna Bako - Georgia Linardou
Drosoula Karpodini



University

National and Kapodistrian University of Athens



Supervisors

Dr Eleni Kollia - Dr Vasilis Valdramidis



National Coordinator

Mrs Eirini Xaxiri, Project Manager

With the support of Federation of Hellenic Food Industries

SEVT represents the Greek Food and Drink Industry at National, European and International level. It consists of Food and Drink companies and Sector Associations. Its mission is to ensure a business-driven and sustainable environment for the sector. A framework where all food and drink companies, whatever their size, can operate responsibly to respond to the increasing demands of both consumers and society, while competing effectively towards a sustainable and inclusive growth.

One of the main priorities of SEVT is the promotion of research and innovation. Innovation leverages entrepreneurship growth, facilitates exports, favors employment and responds to consumer trends and demands for value added, safe and sustainable food products in a world continuously challenged by the needs for circularity, sustainability and healthy nutrition.



Are you ready to discover the future of savory snacking? Mushers is an **innovative puffed snack made from upcycled mushroom by-products**, created for consumers who refuse to compromise on taste, nutrition, and sustainability. With its light, crispy texture and naturally rich umami flavor, Mushers delivers a unique snacking experience that satisfies cravings while supporting a healthier lifestyle. Rich in protein and fiber and providing vitamins B12 and D, Mushers is a nutritious choice for modern consumers seeking convenient, plant-based snacks without sacrificing flavor. Available in two irresistible flavors, Kokumi Onion & Garlic and Sweet & Smoky Paprika, Mushers offers a bold, savory taste inspired by nature. Every pack comes in recyclable, eco-friendly packaging designed to preserve freshness and crispiness while reflecting the brand's commitment to sustainability. More than just another puffed snack, Mushers transforms underutilized mushroom by-products into a premium, value-added snack that embraces the principles of the circular economy. When you need craving crushers, just grab some Mushers.

HUNGARY

PeelPresso



Team Members

Botond Dezső - Dorka Lukovszki
Benjámin Jancsó



University

University of Szeged



Supervisor

Dr Erzsébet Illés



National Coordinator

Dr Adrienn Hegyi, Deputy General manager

With the support of Campden BRI Magyarország Nonprofit Kft & Hungarian Innovation Agency - NIÜ

Campden BRI Hungary (CBHU) R+D+I institute, that provides research, technical support, knowledge transfer, and training services, and networking support etc. for the actors along to the agrifood system in Hungary and across Europe to enable to produce more sustainable, affordable and nutritious food fitting to the health requirements.

CBHU' service portfolio contributes fostering innovation via sustainable, digital/AI/ICT, resource effective etc. solutions that are acceptable for the food safety perspective and to support the players along the whole food chain to cope with challenges successfully. by actively connecting academia, industry and government agencies. Together with the National Innovation Agency (NIÜ), talented students are encouraging.

PeelPresso is an **innovative, premium sandwich biscuite** developed for the modern, eco-conscious confectionery market. Sitting at the intersection of gourmet indulgence and the circular economy, the product elevates high-quality food by-products, primarily **coffee grounds, fruit and vegetable fibers** into a premium culinary experience. Designed for conscious consumers, PeelPresso offers a unique, rich flavor profile without artificial additives or an excessive caffeine kick.

For our partners such as cafes and coffee shops, the product is offered as a package-free dessert sold from elegant glass containers. Concurrently, the retail segment targets health-eco-conscious consumers with premium, sustainable four-piece packs sold in organic shops and eco-stores. This dual strategy allows our presence in coffee shops to generate organic brand awareness, directly driving higher sales volumes for the packaged products on the shelves of organic stores. It is more than just a dessert: it is a scalable, sustainable solution designed for the future of the food industry.



ITALY

EdlyQ



Team Members

Lorenzo Pichi - Antonio Cabibbo
Chiara Parenti - Aurora Mandatori
Irene Giampaolo - Camilla Palombi
Aurora Di Giammarco - Ilaria De Vecchis
Antonio Emanuele Fildi - Marco Chiaverini



University

Università Campus Bio-Medico di Roma



Supervisors

Dr Gianfranco Pannella
Dr Elisa De Arcangelis



National Coordinator

Mrs Maria Cristina Di Domizio, Innovation Manager

With the support of Federalimentare Servizi S.r.l.

Established in 1982, within Confindustria, the Federation aims to promote the growth and development of Italy's second-largest manufacturing sector, the food and beverage industry, which generates over 195 billion euros in revenue annually; it also accounts for 9.6% of the country's GDP (2023 data). Federalimentare currently includes 13 trade Italian National Associations that collectively represent more than 6,850 companies, engaged in boosting the quality of Made in Italy Food Excellence. Committed to supporting the export ambitions of our companies and working with Italian institutions to promote a healthy, balanced, and sustainable food model that adheres to safety and quality standards, our mission is also to bring the Italian culinary culture to a global audience while protecting the excellence of Made in Italy traditions from imitations and counterfeits.

EdlyQ is the **plant-based, edible straw designed to be used with smoothies, juices, and other cold beverages**. It is not simply an alternative to single-use straws: it is a new way to enjoy your drink, transforming an everyday item into an original, nutritious and sustainable choice.

EdlyQ can be eaten after use, reducing the reliance on single-use products and offering an innovative, practical, and engaging format. The pack of 12 straws is designed for home use, specialist retailers and venues such as smoothie bars, health cafés, concept stores and Ho.Re.Ca. outlets looking to stand out with a fresh offering.

EdlyQ is aimed at curious consumers who are mindful of sustainability, plant-based options and innovative foods. Its strength lies in combining three clear values in a single product: functionality, edibility and the reduction of plastic waste. With EdlyQ, drinking becomes a more conscious, creative and shareable experience.



NETHERLANDS

O.A.T.S.

With the support of
StichtingTKI-Agri& Food



Team Members

Joëlla Kuijpers - Myrthe Heinen
Judy Sijstermans - Amber Meerhoff



University

Maastricht University



Supervisors

Dr Mireille Stijns - Dr Freddy Troost



National Coordinator

Mr Robbe de Jong, Office Manager

TKI Agri & Food is the Dutch Top Sector organisation that drives innovation in sustainable and healthy food systems. It facilitates public-private partnerships between companies, knowledge institutions, and government, with a strong focus on impact and valorisation.

TKI Agri & Food plays a central role in strengthening the Dutch agri-food ecosystem by supporting research, innovation programmes, and collaboration across the value chain. Key themes include sustainable production, circular agriculture, and the protein transition.

By connecting stakeholders and accelerating innovation, TKI Agri & Food contributes to a future-proof food system in the Netherlands and beyond.

O.A.T.S. are **high-fibre banana bread snack crackers made from upcycled oat pulp**, the nutritious byproduct left after oat milk production. The name O.A.T.S. stands for Optimal crunch, Anytime & anywhere, Tasty flavour, and Sustainable source, reflecting the product's combination of texture, convenience, sustainability and taste. Inspired by the familiar taste of banana bread, O.A.T.S. combines banana, cinnamon, vanilla, and nutmeg flavours into a deliciously sweet taste experience, while the product is still low in sugar. High in fibre and enriched with prebiotic fibres from chicory root inulin, these crackers can help support gut health in consumers and help increase fibre intake in an accessible and tasty way.

O.A.T.S. is designed as a convenient snack for everyday life. The crackers are individually packed in portion-sized flow packs that are easy to take to work, school, the gym, or while travelling, offering a practical alternative to many sugar-rich snack products. Moreover, O.A.T.S. helps reduce food waste by giving oat pulp a valuable second life. In combination with recyclable packaging, the product offers a more sustainable snack option without compromising on taste, crunchiness, or convenience.



PORTUGAL

GUBICO



Team Members

Inês Traquina · Joana Maia
Maria Inês Vieira



University

Instituto Superior de Agronomia da
Universidade de Lisboa



Supervisors

Prof Anabela Raymundo - Prof Catarina
Prista - Prof Sara Simões



National Coordinator

Mrs Bruna Antunes, Project Manager

With the support of
Portugal Foods

As a national cluster for the agrifood sector, PortugalFoods aims to promote the development and competitiveness of food companies, through the increase of their technological index and the promotion of their internationalization.

PortugalFoods is a private non-profit association that brings together more than 200 members, including food industry companies, entities from the national scientific system (universities & institutes) and other members whose activity is related with the agrifood sector.

By empowering food companies and connecting partners, PortugalFoods is a platform where its members establish winwin relationships with the final goal of producing and sharing knowledge to support innovation, competitiveness and internationalization.

Gubico was created to reinvent the concept of a **plant-based yogurt, offering an innovative alternative in a market dominated by soy**. Crafted with fermented chickpeas and PGI Alcobaca apple purée with cinnamon, it combines taste, culture, nutrition and sustainability. Its differentiation lies in using chickpea as an alternative fermentable matrix to soy, promoting protein diversification and the valorisation of pulses. Sourced from organically grown Portuguese chickpeas, it shortens the supply chain, reduces environmental impact, and enhances soil biodiversity. Sustainability is further reinforced by reducing food waste through the use of apples unfit for retail and by valorising chickpea flour as a co-product.

With a creamy texture, earthy color and a subtle hint of cinnamon blended with the natural sweetness of the apple, it delivers a unique sensory experience that balances tradition and innovation. As a 100% plant-based fermented product, it is a source of protein, with no added sugars, fortified with calcium and vitamins B12 and D, while still being free from common allergens. This exceptional profile makes for a truly balanced vegan product. Gubico brings together plant-based innovation and Portuguese identity to offer a more nutritious and sustainable way to enjoy tradition and food.



ROMANIA

Annona Bites



Team Members

Cezar-Gabriel Huguéanu
Alina Daniela Nițan



University

University of Agronomic Sciences and
Veterinary Medicine of Bucharest



Supervisors

Mrs Daniela Mihaela Grigore
Ms Elena Narcisa Pogurschi



National Coordinator

Mr Catalin-Mihai Ciobotaru, General
Secretary

With the support of ROMANIAN ASSOCIATION OF FOOD INDUSTRY PROFESSIONALS – ASIAR

Association of Food Industry Professionals from Romania, in education, research and production - A.S. I. A. R. Association promotes correct principles in carrying out production and food security, healthy eating principles and consumers' education. A.S.I.A.R. collaborates with similar associations as a result of the direct involvement of its members in education, research, development, innovation and technology transfers. Association provides a coherent framework for collaboration with national and international authorities and initiates legislative initiatives. It promotes scientific concepts in research and production by organizing and participating in conferences and events, courses and trainings, it develops a specialized publication.

Annona Bites **turns surplus and second-grade fruit into a premium, plant-based dessert built for the modern foodservice channel.** Each bite-sized roll pairs a creamy, dairy-free coconut-milk rice with a jelly core, wrapped in a glossy membrane made entirely from upcycled fruit purée. The range unfolds as four seasonal signatures: a pumpkin-wrapped autumn roll with warm coffee jelly, a sour cherry winter roll destined for adults, inspired by vișinată, a blueberry-apple spring roll with apricot-peach jelly, and a raspberry summer roll with banana jelly. Together they let restaurants, cafés, and artisanal retailers rotate a photogenic, on-trend dessert year-round while cutting fruit waste at the source.

Packaged in a casserole, Annona Bites arrives ready to plate, extending shelf life without preservatives and minimizing back-of-house prep time, a direct margin advantage for B2B buyers. Annona Bites is plant based, gluten free, allergen-conscious, and grounded in circular sourcing, positioning it at the intersection of sustainability, convenience, and indulgence that European foodservice buyers are actively seeking.



SERBIA

RE:MAKE Potage



Team Members

Marija Stevanovic - Mina Lakićević
Anđela Krstić - Filip Simić
Andrej Hrenek



University

Academy of Applied Studies Belgrade,
The College of Hotel Management



Supervisor

Dr Andrea Zerajic



National Coordinator

Dr Viktor Nedović, President of Organizing
Committee

With the support of Serbian Association of Food Technologists - SAFT

SAFT is a non-profit organization of food professionals established in 2009 in Belgrade. Its mission is to create and maintain a strong link and interconnection between research institutions and food companies, researchers and food professionals, and to support and promote enabling environment for the innovations in the food sector. SAFT is an umbrella organization of the Serbian National Technology Platform "Food for Life" and the Serbian Regional Section of the European Hygienic Engineering and Design Group. SAFT was the organizer or co-organizer of numerous important international and national food events in Serbia. SAFT actively contributes to reinventing the food system by fostering innovation, knowledge transfer, and collaboration among academia, industry, and policymakers. Our mission is to empower food technologists, in particular young ones, to create healthier, safer, and more sustainable solutions.

RE:MAKE is a **modern, creamy potage designed for those seeking a healthy meal without spending time cooking.** Warm and filling, it can be prepared in just 2 minutes by simply adding boiling water. Our message, "The Taste of Home, Wherever You Are," reflects our mission to combine convenience, nutrition, and the comforting taste of homemade food. RE:MAKE is made from carefully selected vegetables blended with protein-rich pumpkin seed press cake sourced -naturally rich in plant protein, dietary fiber, and valuable minerals- from Serbian oil mills. It contains no added sugar, artificial colors, preservatives, or flavor enhancers and is entirely vegan and allergen-free. Naturally rich in protein, fiber, vitamins, minerals, and complex carbohydrates, it provides a balanced and nourishing meal. By utilizing surplus vegetables from Serbian cold-storage facilities and upcycled pumpkin seed press cake, RE:MAKE supports the principles of the circular economy while helping reduce food waste. Its recyclable packaging, lightweight design, easy storage, and long shelf life make it ideal for everyday use at home, at work, or while traveling.



SLOVENIA

GIBAGO



Team Members

Pia Žužek Perc - Liza Mohorič
Tim Novak



University

Biotechnical Faculty - University
of Ljubljana



Supervisor

Dr Evgen Benedik



National Coordinator

Ms Maja Oblak, Consultant

With the support of
**Chamber of Commerce and Industry of
Slovenia - Chamber of Agricultural and
Food Enterprises - CCIS - CAFE**

CCIS-CAFE is an independent, voluntary, non-profit, interest group of legal entities. It comprises the interests of around 230 agricultural & food companies, and is the biggest association of agricultural and food companies in Slovenia. We represent interests of our members with respect to state authorities, institutions, trade unions, European associations and institutions of the European Union. As a representative of the national food industry association CCIS-CAFE is a multiple purpose adviser and develops strategic partnerships for the purpose of innovation. We offer our members professional help in form of consulting, information, education and training.

What if the flavours of one of Slovenia's most iconic desserts could become part of an everyday breakfast?

Gibago brings the familiar taste of Prekmurska gibanica, with apple, walnuts, poppy seeds and cinnamon, into a warm instant oatmeal that is ready in just a few minutes with hot water or milk. Upcycled apple pomace adds fibre and gives an often overlooked food processing by-product a new purpose.

Gibago combines familiar flavours, simple preparation and thoughtful nutrition. It brings Slovenian tradition, everyday convenience and circular food innovation together in every bowl.



SOUTH KOREA

Pine Brosauce



Team Members

Dawit Lee - Oh yeon Kwon
Minji Kim - Woosang Seo



University

Dongguk university



Supervisor

Mr Jun Won Kang



National Coordinator

Dr Yujin Ahn, Research Professor

With the support of
Society for Food Sustainatech

The Society for Food Sustainatech (SFS) unites academia, industry, and regulators to accelerate the transition toward a sustainable food future. SFS was established to fulfill our social responsibility in response to the climate crisis by applying innovative climate change response technologies to the food system, thereby enhancing the sustainability of the food system. We promote innovation in food technology through research, international collaboration, and talent development. From advancing regulatory science for cultivated foods to empowering young innovators via Ecotrophelia Korea, we strive to reinvent the food system by integrating science, sustainability, and society.

Pine Brosauce is a functional ssamjang-based sauce designed to support protein digestion for people who experience difficulty digesting meat, including older adults. The product utilizes upcycled pineapple core extract, a sustainable ingredient naturally rich in bromelain, transforming agricultural by-products into a value-added food ingredient while reducing food waste. Unlike conventional sauces, Pine Brosauce incorporates bromelain-rich pineapple core extract into a water-in-oil (W/O) emulsion system, helping protect the active ingredient and maintain product stability during storage. Combined with a traditional Korean ssamjang base, it provides a familiar flavor that can be easily incorporated into everyday meals without changing consumers' eating habits. Pine Brosauce delivers three key values: sustainable upcycling of pineapple by-products, support for protein digestion through natural bromelain, and a convenient sauce format for daily use. It is suitable for consumers who experience reduced digestive efficiency, including older adults, individuals recovering from illness, and health-conscious consumers seeking easier meat digestion.



SPAIN

Cal·litos & Platal·litos



Team Members

Daniel Pastor Peris - Andrea Arauz Gálvez
Isabel Sánchez Carrascosa



University

Polytechnic University of Valencia



Supervisor

Dr Purificación García Segovia
Dr Javier Martínez Monzo



National Coordinator

Ms Concha Avila, Head of European Projects

With the support of Federación Española de Industrias de Alimentación y Bebidas - FIAB

Since 1977, the Spanish Federation of Food and Beverage Industries (FIAB) has represented the Spanish food and beverage industry, the country's leading industrial sector with almost half a million workers and nearly 30,000 companies. FIAB's objective is to defend the interests of the sector before the Administration and the different national and international decision-making bodies, as well as to anticipate the future challenges that affect the development of its activity. Made up of almost fifty associations, the Spanish Federation of Food and Beverage Industries promotes and is committed to competitiveness, internationalization, innovation, sustainability, employment and talent within the sector. Together with its associates, FIAB maintains a firm and non-negotiable commitment to food safety, the quality of life and welfare of consumers and the economic, social and environmental sustainability of the sector.



Cal·litos & Platal·litos represent the **ultimate solution to reducing food waste while providing children with the highest quality, healthiest snacks**. We craft our crunchy snacks using a variety of fruits and vegetables, fully upcycling every part of the ingredient to enrich the nutritional profile and achieve a zero-waste production process. By prioritizing premium ingredients and offering two distinct flavors, we guarantee year-round market availability that respects seasonal produce.

SWITZERLAND

Sorgood



Team Members

Lana-Diane Breitling - Justine May
Noémie Faucherre - William Chammartin



University

HES-SO Valais Wallis Haute École
d'ingénierie



Supervisor

Prof Sandra Galle



National Coordinator

Ms Maëlle Bydlon

With the support of Swiss Food & Nutrition Valley - SFNV

Swiss Food & Nutrition Valley (SFNV) is a purpose-driven, nationwide, not-for-profit association with international engagement. We bring together industry, startups, research institutions and public partners across Switzerland to accelerate collaboration and innovation in the food system transformation. Our mission is to strengthen Switzerland as a leading food nation to collaboratively shape future-proof food systems. Together, as a network of over 150 partners, we are a leading innovation ecosystem driving the transition toward sustainable, healthy, and resilient food systems — from farm to fork, translating science into impact for people, planet and prosperity.

As the national organiser of Ecotrophelia Switzerland, SFNV connects the next generation of food innovators with industry, supporting student teams in developing the eco-innovative products that will shape tomorrow's food systems.

Sorgood is a **climate-resilient plant-based beverage made from sorghum**. Born from the need to adapt our food systems to climate instability, it combines taste, advanced bioprocessing using state-of-the-art fermentation techniques and a low-environmental impact supply chain. The sorghum plant is a good alternative for the harvest of tomorrow, with its high resistance to extreme temperature, its low needs in water and with its high nutritional content, this cereal is promising. Our plant-based beverage is an excellent alternative to milk because of its unique sensory profile in the plant-based beverage market, with its milky notes and creamy texture. Our brand is characterized by radical transparency and a constant commitment, with a detailed carbon footprint and yearly reports, updates on sorghum harvest and information on food sovereignty. We will help the food farmers to be more resilient and to switch to crops suited to climate change, such as sorghum.



UNITED KINGDOM

Favé



Team Members
Benjamin Leroy - Kamilah Bautista
Xintong Qiao - Charlotte Reavell



University
University of Reading



Supervisor
Dr Maria Jose Oruna Concha
Dr Stephanie Bull



National Coordinator
Mr Robin Leaper, Education and Careers
Manager

With the support of
**Institute of Food Science Technology -
IFST & Campden BRI**

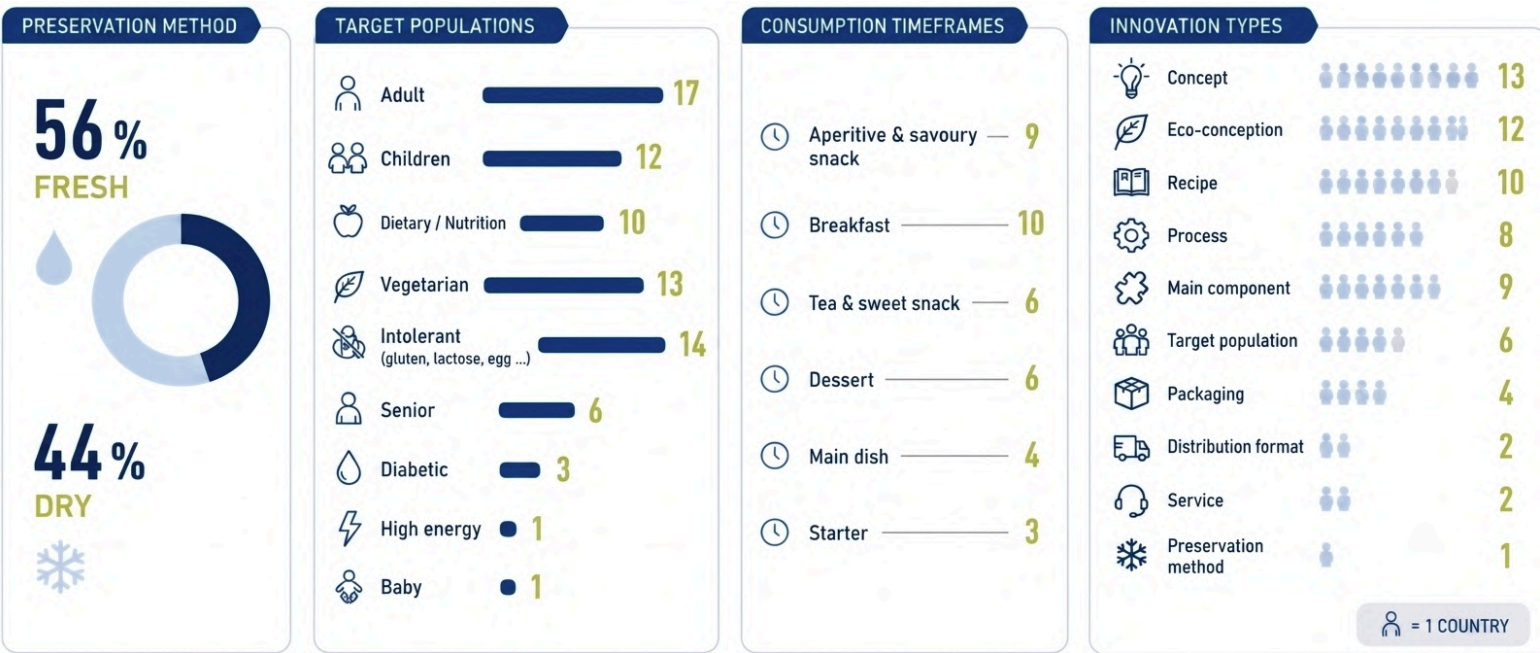
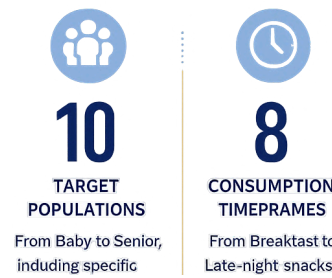
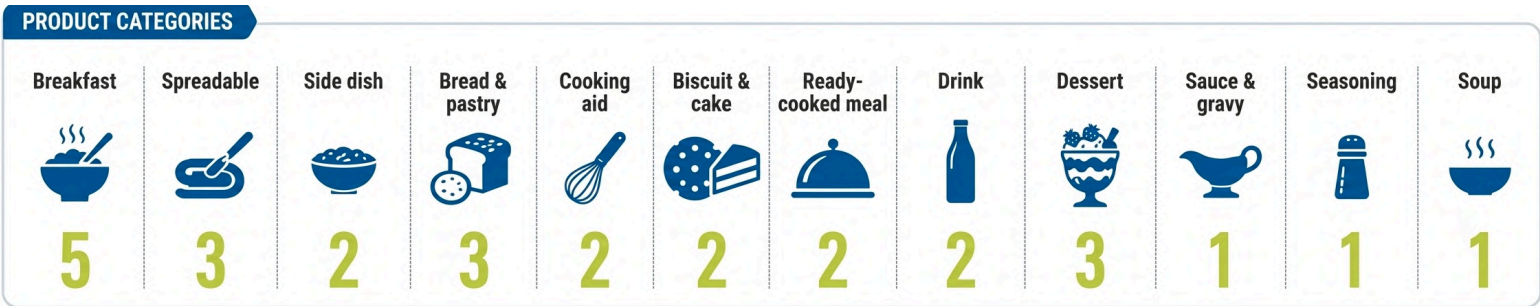
IFST is the UK’s leading professional body for those involved in all aspects of food science and technology. We are an internationally respected independent membership body, supporting food professionals through knowledge sharing and professional recognition. Our membership comprises individuals from a wide range of backgrounds, from students to experts, working across a wide range of disciplines within the sector

Campden BRI provides scientific, technical and regulatory support and research to the food and drinks industry worldwide. We offer a comprehensive “farm to fork” range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Our members and clients benefit from industry- leading facilities for analysis, product and process development, and sensory and consumer studies.



Favé is a **premium chilled macaron that brings together indulgence, nutrition and eco-innovation**. Its crisp chocolate-hazelnut shell is made using upcycled hazelnut pulp, a nutritious by-product of hazelnut drink production that would otherwise go to waste. Inside is a smooth, plant-based chocolate mousse made with UK-grown fava beans. Each macaron delivers 10 g of fibre, while containing around 45% fewer calories and 75% less fat than a traditional almond macaron with chocolate ganache. Favé therefore offers consumers the luxury and sensory appeal of patisserie, while offering a more balanced choice for both people and the planet. With bold branding, retail-ready packaging and a clear point of difference, Favé turns food by-products into a desirable premium experience: indulgence without compromise.

2026 Products in Numbers



Our Sponsors and Funders

EIT FOOD

EIT Food is growing Europe's food innovation ecosystem to build a healthy, sustainable and resilient food system.

We empower innovators and entrepreneurs. We invest in ideas and talent. And we create space for science, research, industry, and policymakers to accelerate systemic change across the food sector.

By mobilising the collective power of our ecosystem, we tackle Europe's most pressing food challenges - driving innovation in resilient agriculture, protein diversification, and agrifood biotech to build a sustainable future for people and the planet. EIT Food is an initiative of the European Institute of Innovation and Technology (EIT), a body of the European Union, set up in 2017 to accelerate food system innovation in Europe.

We are Europe's largest food innovation ecosystem.

www.eitfood.eu

SIAL PARIS

The world's largest food innovation exhibition! Since 1964, SIAL Paris has been bringing together all the players and professionals in the global food industry to explore the trends, challenges and opportunities shaping the future of food. A true facilitator of international business, 295,000 professionals from 205 countries are expected at Paris Nord Villepinte to connect, exchange and discover the latest innovations from across the global food industry. From 17 to 21 October 2026, join us for five inspiring days of groundbreaking innovation, emerging trends, new flavors and unforgettable experiences at SIAL Paris.

www.sialparis.com

ESAAM EUROPEAN PROJECT

Building on 26+ years of Ecotrophelia's pan-European student food innovation competition, this project delivers an integrated Education Support Service across seven complementary activities: EIT Food-accredited entrepreneurship training reaching 800 learners, co-funding of the Ecotrophelia Europe final, scouting of 15 marketable, EU-regulation-compliant products per year, dedicated route-to-market support with CBHU and IPLC targeting 10 products or start-ups reaching €10,000 in sales, mobilisation of a 4,400-strong alumni community, geographic expansion into a new country, structured communication promoting the EIT Food label.

Delivered by a consortium combining EEIG's competition coordination expertise, CBHU's technical know-how, IPLC's market-access experience, and the national networks of FIAB, SEVT, LVA and CCIS-CAFÉ, the project turns Europe's strongest student-led food innovations into safe, market-ready products and skilled talent for the food sector.

CAMPDEN BRI

With over 3,000 member companies in 90 countries, Campden BRI is the trusted, premier, independent technical partner of choice for the food and drink industry. Leveraging its 250 plus world-renowned technical experts in the UK and Europe, it helps to make food safer, tastier, healthier, affordable, sustainable, convenient, and innovative, underpinned by investment in meaningful research and science. Campden BRI offers an extensive range of services and products including consultancy, analysis and testing, contract research, manufacturing support and guidance, training, and legislation and labelling advisory services. Members and clients benefit from industry-leading facilities for analysis, product and process development and sensory and consumer studies.

www.campdenbri.co.uk

METACHEF

MetaChef makes learning more engaging, training more efficient and communication more convincing. With interactive 3D tools, we bring knowledge, processes and products directly to life.

MetaChef is a software company and publisher of interactive 3D tools for education, training and marketing. From classroom to workplace, from e-learning to e-commerce, we work internationally with universities and universities of applied sciences on the next generation of visual learning

ECOTROPHELIA EUROPE EEIG

Bringing the European Food Industry Together Through Innovation and Entrepreneurship.

Ecotrophelia Europe EEIG is a European Economic Interest Grouping uniting stakeholders across Member States to drive innovation and entrepreneurship in the food industry. It fosters collaboration between industry leaders, researchers, and entrepreneurs, organising the Ecotrophelia Europe competition and developing pioneering education programmes that shape the future of food in Europe.

Through these initiatives, Ecotrophelia has evolved into a true Food Innovation Laboratory - where creativity meets industry expertise to generate new opportunities for sustainable and competitive food products.

EEIG Members

The members of the EEIG are trade unions from eight European entities representing the interests of national food companies, the European Union food industries: ANIA - France, FEVIA - Belgium, FIAB - Spain, SEVT - Greece, CCIS-CAFE - Slovenia, LVA - Austria, FoodDrinkEurope and EIT Food.

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Marine Lonjou - Project Manager
Bruna Antunes - Project Manager
contact@ecotrophelia.org

ORGANISING COMMITTEE

Ecotrophelia Europe EEIG
c/o EIT Food
Ubicenter A
Philipssite, bus 34
3001 Leuven
Belgium

<https://www.eu.ecotrophelia.org>

PUBLICATION DIRECTORS

Goedele Verhaeghe
Concha Avila
Vassiliki Papadimitriou

