



THE FOOD INNOVATION LABORATORY



14 Countries ECOTROPHELIA EUROPE 2023



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OCTOBER
2023

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EIT FOOD

Welcome to ECOTROPHELIA Europe 2023!

As the incoming Chair of the ECOTROPHELIA EUROPE organisation, I am delighted to welcome you to this year's edition of the competition. We say a big thank you to Françoise Gorga who led the competition for 3 years – and welcome her as one of the official judges on the panel.

A bit about me and my organisation: I am the Director of Education for EIT Food, and as such responsible for our portfolio of programmes to drive food system transformation through innovation and entrepreneurship. It goes without saying that I am passionate about equipping people with the skills to respond to emerging environmental and social challenges to create a more sustainable society! EIT Food is the biggest innovation ecosystem to drive food system change: as a partnership under the European Institute of Innovation and Technology, we combine innovation with business creation, public engagement and education to achieve our triple missions to achieve healthier lives through food, a net zero food system, and reducing risk for a fair and resilient food system. With such clearly aligned objectives, EIT Food already provided entrepreneurship content to ECOTROPHELIA contestants over the past 2 years.

As you will see from the Visions for 2030 by the National Federations, their key priorities are to develop a safe, healthy, sustainable and innovative sector by 2030. Therefore, it is more important than ever to support students across Europe to help them come up with new, sustainable ideas and bring them to market: they are the leaders for whom uncertainty and volatility will be key boundaries for their work. As such, they need to be entrepreneurial to build suitable and equitable solutions that help us get to 2030 and beyond.

I wish all the contestants best of luck!

Dr Maarten van der Kamp



ECOTROPHELIA Federations' vision by 2030: priorities, challenges and goals

BELGIUM FEVIA



Fevia, the federation of the Belgian food industry, guides and supports Belgian food companies in creating sustainable value, in consultation with stakeholders. 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 voice of that Belgian food industry, Fevia represents more than 700 members producing quality and innovative food and beverages in Belgium. With the brand «Food.be - Small country. Great food.» we highlight the quality, sustainability and innovation of Belgian food across the world.

The Belgian food industry launched its new Sustainability Roadmap 2021 (www.watetenwemorgen.be). The online Sustainability Roadmap includes an action plan that will enable Belgian food companies and their +95,000 food heroes to deliver on 32 concrete ambitions in the future. It focusses on 4 cornerstones: earning consumers' trust, embracing and accelerating the green transition, fostering future-proof jobs and career paths and creating value together. This compass is the industry's bid to lead the way over the years ahead in pushing for a sustainable food system working in tandem with consumers, food chain partners and other stakeholders. The innovative angle of this roadmap is not just that it is forward-looking and provides a compass for our food companies to draw on, but also the fact that it sets out from the consumer.

CROATIA Croatian Association of Food Technologists, Biotechnologists and Nutritionists – HDPBN



The Croatian Association of Food Technologists, Biotechnologists and Nutritionists has the main goal of gathering Bachelors and Masters of Food Technology, Biotechnology and Nutrition Science in order to develop and promote the profession, preserve its dignity and advocate its interests. Our Programme is focused on researching employment possibilities, as well as on establishing and maintaining a good communication network among Food Technology, Biotechnology and Nutrition Science professionals. We are also committed to linking our interests and members to related associations and non-governmental organisations on international level and contributing to popularisation of our profession through media as well as by publishing the Croatian Journal of Food Technology, Biotechnology and Nutrition. In the upcoming years, we move forward towards supporting the culture of innovation based on the implementation of sustainable food production systems, leading to more resilient and productive systems, better food quality and more appropriate processing.

The Association is organizing several food events annually, such as the national ECOTROPHELIA competitions and the national professional meeting Functional Food in Croatia, while every second year, we are involved in the organization of International Congress of Food Technologists, Biotechnologists and Nutritionists. By maintaining these activities, we will continue promoting the ideas, innovations and policies that enable the sector of Food Technology, Biotechnology and Nutrition to create safe environment and healthier living.

DENMARK DTU National Food Institute



DTU National Food Institute conducts research into and disseminates sustainable and value-creating solutions in the area of food and health for the benefit of society. DTU National Food Institute believes that mission-based research, innovation, education and advising of authorities are needed to combat the challenges of food safety, security and sustainability (economic, social, environmental) posed by the growing population and climate change in 2030. A multi-actor, systems approach involving all stakeholders in agri-food value chains as well as societal, governmental, regulatory and non-governmental actors is needed. At DTU National Food Institute, a foundation of excellent research will lead to technology driven innovative solutions employing the latest digital tools to keep Denmark competitive at the cutting edge of the agri-food sector in 2030. The greatest challenge to be overcome by 2030 is the negative mindset of society towards new foods and ingredients that come from non-traditional and non-animal based sources, such as by-products, plant-based, marine, insects and genetically modified sources. The vision is that in 2030, knowledge created by DTU National Food Institute has led to innovations that have solved issues with taste, texture and nutritional quality, whilst creating health benefits and ensuring safety in non-animal based foods leading to widespread acceptance in society, domination of the market place and a dramatic leap in sustainability of the agri-food sector.

GERMANY



In terms of nutrition, we are in the midst of a global transformation process. The world's population is growing steadily and with it the demand for sustainably produced food. The use of plant proteins and protein-rich side streams, as well as the development of new sources of raw material, will play a much more important role in the future than in the past, not least in order to accommodate the growing trend toward a vegetarian or vegan diet. Against the background of climate change, the food industry must face new challenges and develop creative concepts for sustainable food production in the future. This is where the ECOTROPHELIA EUROPE competition and the national ECOTROPHELIA competitions make important and pioneering contributions.

ITALY



Federalimentare's vision of food for 2030 is linked to the promotion of food made-in-Italy, to knowledge and know-how of entrepreneurs, highest standards of quality, safety, sustainability and nutritional aspects.

Italian food and beverages industry - committed to sustainability for years - shares the European Commission's desire to define EU policies to guide the development of the agrifood supply chain, even if some shareable targets of public health and environmental protection are used for commercial purposes to the detriment of single foods.

The proposed EU regulations on Packaging and Packaging Waste is of great concern because of the serious economic, social and environmental impacts it would have in the current version.

Italian sounding is one of the biggest obstacles to food and beverages made in Italy because, since it is not considered illicit in the vast majority of countries, it results in a loss of turnover of more than 100 bn/euro/year. Thus, it is necessary to better protect geographical indications (most imitated products), to help foreign consumers recognize authentic Italian food; to boost the presence abroad of Italian products in large-scale retail and in restaurants. Free Trade Agreements are an essential tool for overcoming tariff and non-tariff barriers, opening markets, and facilitating trade flows: it is important to promote new ones, finalize those under negotiation, ratify those under transitional application, and carry out maintenance of those signed.

New balanced and non-discriminatory promotion policies that do not neglect symbolic sectors of European production protected by the geographical indication system are needed at EU level.

The Food Industry's commitment to research issues is based on the concept that the transfer of process and product innovations would improve the competitiveness positioning of the sector, strengthening the distinctiveness of Made in Italy products.

THE NETHERLANDS



In the Netherlands, the government, the business community and research institutes determine in consultation which themes financial support is available for scientific research. This results in a four-yearly knowledge and innovation agenda. The Top Consortium for Knowledge and Innovation (TKI) coordinates the realization of the knowledge and innovation agenda and takes care of the annual research programming.

In 2023, work will be done on a new agenda for the next four years. As in the previous edition sustainability and health are the main issues. For sustainability this includes sustainable production methods, the transition to more vegetable proteins and reduction of waste. In the field of health, the focus is on reducing salt, sugar and fat in the diet and developing healthy products for vulnerable target groups and on developing new strategies to promote healthy food.

PORTUGAL



The agrifood sector in Portugal has been increasing its contribution to the country's economic growth. With a 6% weight on gross domestic products and representing 19% in value of the manufacturing industry, the Portuguese food industry is distinguished by its innovation and technological modernity and by the excellence and quality of products. The sector relies on competitive factors with a strong investment on R&D and on the transition to a more green and digital food system, as well as in a strong marketing strategy to promote Portugal and its food products.

PortugalFoods (cluster for the agrifood sector), aims to boost food companies' development and competitiveness. As a collaborative ecosystem PortugalFoods is a platform where its members establish win-win relationships, sharing knowledge to support innovation. With a strong track record of projects and initiatives, built among food industry, universities and R&D centers, like MobFood (<https://mobfood.pt/>), Nutriage (<https://nutriage.eu/pt/>), CleanLabel+ (<https://cleanlabelplus.pt/en/>), the decarbonization roadmap of Portuguese food industry and ECOTROPHELIA Portugal (<https://ecotropheliaportugal.com/>), we envision a more sustainable agrifood system and the development of more healthy products. New projects are arising and consumer centered development and ESG compliance will lead to more sustainable diets that are more friendly to the planet.

ROMANIA



Association of Food Industry Specialists from Romania (ASIAR) was established in October 2009 as a private Romanian legal entity, without patrimonial purpose, with the aim of promoting Romanian food and specialists in the food industry.

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. Our association supports fundamental research and technological innovations in universities and companies, provides consulting, expertise and testing of new food products.

The strategy of the A.S.I.A.R. association is in agreement with Romania's vision in the ADR sector in 2020/30 and will be based on the following three strategic objectives:

- Accelerating the structural transition towards an economically viable agriculture (medium and large), in parallel with the alignment with demographic trends and the gradual reduction of the surplus of agricultural workforce.
- Increasing coverage of food consumption from production internal and regaining the status of net agro-food exporter, in accordance with the potential of sectoral production and in response to the growing demand for food worldwide.
- Limiting the carbon footprint of agriculture and promoting a climate-resilient agriculture in agriculture and energy efficiency.

SLOVENIA



By 2030, the Chamber of Commerce and Industry of Slovenia - Chamber of Agricultural and Food Enterprises (CCIS-CAFÉ) will become a key reference point for development and strengthening agri-food system in Slovenia.

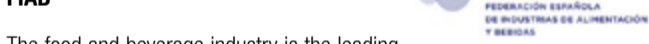
Supporting sustainable development, boosting innovation, and building a stable food production system will remain the main strengthening points for CCIS-CAFÉ that we will continue to build towards, for, and with the industry. We also focus on supporting human resources and make sure to equip every (future) expert with the knowledge and skills necessary to bring the industry into a new, sustainable era.

With increasing internationalization, relations among the entire agrifood chain will become even more important, and we make sure to consistently strengthen the relations from farm to fork and involve all stakeholders along the way.

Digitalization will also bring new solutions for existing challenges, and we have to make sure to use the opportunities that it brings while simultaneously managing the potential risks.

This way, we can build a system that is socially, economically, and environmentally responsible, sustainable, and fair, which will be the main goal for every company and organization in 2030.

SPAIN



The food and beverage industry is the leading industrial sector in Spain. As a vital and strategic sector, it supplies citizens with safe, tasty, and quality products and is a driving force for economic, social, and environmental development. FIAB works to foster sector competitiveness, to improve the quality of life of citizens through food and to build a safe, healthy, sustainable, and innovative industrial sector. For this purpose, one of the main challenges is to strengthen competitiveness of the sector through public-private collaboration, specifically, to have a secure and stable business environment, promoting a proportionate and harmonised fiscal and regulatory system that respects the unity of the market, based on scientific criteria, and promoting measures boosting the industry's business.

Sustainability is a key factor, as our future depends entirely on the viability of our ecosystem. Industry is committed in areas such as decarbonisation, circular economy, food waste reduction, efficient resource management and social sustainability.

Likewise, as an exporting force, FIAB is working to promote the great value of the Spanish offer and to improve internationalisation as a pillar of growth. FIAB works as well in the defence of the importance of following a varied and balanced diet and healthy lifestyle habits.

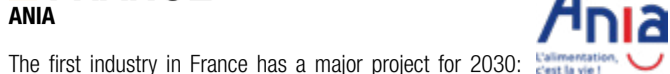
One of the pillars to mobilise each of these challenges is innovation. Through R&D&I, the industry will be able to face the future while maintaining its high levels of excellence, contributing to the well-being of the population, and consolidating an essential economic and social enclave for Spain and Europe.

UK



The Institute of Food Science and Technology (IFST) has a vision of food in 2030 where food science and technology has been advanced for the benefit, safety and health of the public worldwide. Our priority is to inspire young people to study science and choose a career in food, especially food science and technology. We will continue to unite food professionals to motivate, educate and mobilise the next generation of food innovators. The challenge is continuing to produce safe and sustainable food at scale in increasingly hostile environments. As the leading professional body for those involved in all aspects of food science and technology, we will increase the recognition and empowerment of food professionals by promoting excellence in science and its application throughout the food chain.

FRANCE



The first industry in France has a major project for 2030: Making France the champion of the world of sustainable food and favorable to health and innovation, regain our leadership in export, contribute to food sovereignty and create value and jobs. Building on its strengths, the food sector is poised to meet the challenges of value creation, competitiveness, international market capture, new consumer expectations and skills shortages.

- The project is about:
- Give food its fair price
 - Promote the French model of excellence
 - Reconciling competitiveness and sustainable development through innovation
 - Lead the reconquest of international markets
 - Develop new markets for agri-food industries by investing in related markets
 - Develop the attractiveness of our business lines



GREECE



"Greek Food & Drink Industry: innovation & growth driver"
Vasso Papadimitriou – Director General of the Federation of Hellenic Food Industries (SEVT)

The Greek Food & Drink Industry has enormous scale and impact in Greece and abroad. For many years now, it is acknowledged as the most significant pillar of the local economy, in terms of turnover, added value, human capital, extroversion, innovation and of course quality. It is a major employer but also a growth contributor, leading the way towards more resilient and sustainable food systems.

Despite the challenging conditions and the current complex business environment, the goals of the Food Industry remain unchanged: to operate responsibly, to produce with sustainable methods and to satisfy the diversified consumers' needs and new trends. To ensure the competitiveness of the sector, food companies put great emphasis on research & innovation, on digitalization & new technologies, on continuous improvement and of course on their people. As the Federation that represents the Hellenic Food Industries, at SEVT we share the vision for sustainability with socioeconomic sensitivity and we aim at facilitating the context in which all food and drink companies, no matter their size, can duly operate. Now, more than ever, innovation is in the heart of the future food vision and is considered a top priority and a resilience prerequisite. In that respect, we will continue to promote the cooperation of the Food Industry with the academic and research community and to encourage the new generation to be an inspired partner for our Industry.





Nestlé. Good food, Good life

Fabiola DIONISI interview

Senior Expert in the Academic Alliances and Expertise Development Group of Nestlé Research.

■ What do you do?

I am Senior Expert and I work in the Academic Alliances and Expertise Development Group of Nestlé Research. My work is dedicated to open innovation through creation of research collaborations with Academic Partners and scouting for Academic spin-offs and startups. This also encounters the identification and mentoring of young talents. The final scope of my work is to enable Nestlé to create value through Academic collaborations and spin-offs.

■ What do you find exciting in food innovation?

I am truly passionate about food because it plays a fundamental and central role in our society and strongly impacts individuals and the Planet. My knowledge of food has been developed both by training (MSc in Food Science and Technology, MSc in Nutritional Medicine and PhD in Food Biotechnologies) as well as by working experience. For me, innovation means to be at the fore front of modernity, trends, discovery, finding solutions for grand challenges, scout and develop new technologies. It is stimulating and rewarding, a necessity and an urgency. My big dream in innovation is to provide tasty, nutritious and affordable food to the world population in a sustainable way and respecting to the Planet.

■ What do you advise young people?

- ➔ Know what you want and what you do not want
- ➔ Build your network and connect
- ➔ Find your mentors and people who inspire you
- ➔ Ask for feedback and build on it to learn and grow
- ➔ Develop an entrepreneur mind set

■ What do you see as value in ECOTROPHELIA for young generations?

ECOTROPHELIA has an important impact on the development of new generation of innovators in the domain of food. It helps young people to truly understand what means entrepreneurship and it provides a "real world experience". To acquire an entrepreneurship mindset means to embrace emerging technologies and approaches, to seek for innovative ideas and understand the value of prototyping and of early feedback, to take responsibility for development and deployment of solutions, to demonstrate perseverance, to take decision based on limited information, to challenge the status quo and to take ownership. This last point is very important also from a personal perspective: we own our knowledge, our trainings and, at the end, our career and personal development.

Since April 2019, four ECOTROPHELIA projects developed from higher education students have joined the Nestlé R&D Accelerator, namely: KofCo, TempSta, Lady Culottée and Frosti.



■ Kof.Co ECOTROPHELIA Germany 2018 Gold & ECOTROPHELIA Europe 2018 Bronze

Incubated from April to October 2019
A fruit & nut snack containing guaraná, a caffeine source, and microalgae for a naturally recharging and awakening effect.

Four students from the Karlsruhe Institute of Technology – KIT (Germany)

■ Frosti ECOTROPHELIA Europe 2020 Silver

Incubated from September 2021 to February 2022
Icelandic Skyr flakes: organic lactose-free powder with probiotics and rich in protein

Two students from University of Island



■ Lady Culottée ECOTROPHELIA France 2019

Incubated from September 2020 to February 2021
The first snack to relieve premenstrual and menstrual symptoms!

Two students from Oniris Nantes (France)



■ TempSta ECOTROPHELIA Germany 2019 Gold & ECOTROPHELIA Europe 2019 Bronze

Incubated from June to December 2020
A nutritious snack made of organically grown fermented peas

Four students from the Technische Universität Berlin (Germany)





Campden BRI

food and drink innovation

Bertrand EMOND

**Membership Ambassador and
Professional Development & Culture Excellence Lead**



■ What current and future challenges are facing the industry, and how can Campden BRI help?

As we look beyond 2023, we should expect various global and local factors to continue to challenge our supply chains. In the face of associated cost and availability issues, we help food and drink business operators navigate challenges relating to sourcing the required materials, food safety threats, variability of quality and functionality, enforced changes and rising costs.

As food fraud continues to pose a threat, we support food and drink businesses to put robust measures in place for identifying and addressing risks. This protects consumers, corporate reputation and ultimately the bottom line.

Quality culture is especially important for all food and drink businesses to focus on, especially in challenging times. With general industry themes of increased staff turnover, increasing costs and decreased investment in recent years, it is vital that businesses keep their people engaged and focused on the goal of producing safe, quality products for their consumers. We run a Culture Excellence Program, in partnership with Taylor Shannon International. It is developed specifically for assessing, characterising, strengthening, and benchmarking safety and quality culture at manufacturing, retail, food service, and supporting settings.

We expect many businesses to focus on product optimisation, including cost reduction activities such as reformulation, rationalising product and raw material portfolios, optimising packaging and / or extending shelf-life. We continue to help businesses to protect and maximise revenue and reduce costs, and ensure that these activities are guided by consumer views on our clients' products.

Shelf-life extensions, whilst advantageous for manufacturers, stockists and even consumers, must be carefully managed to ensure that food safety and quality are maintained. We expect to continue to see a high level of activity in the area of shelf-life extension, with manufacturers wanting our support to reduce waste and improve profit margin.

For many businesses it is likely that, since initially developing their product, new technologies now exist that can significantly improve their manufacturing process. By adopting new and advanced technologies, food business operators can benefit from reduced waste and increased productivity, create new revenue streams, and unlock elusive value and potential from their products. Strategies may include upgrading equipment, implementing industry 4.0 (such as using automation and / or artificial intelligence), process optimisation, improving energy efficiency, and waste valorisation. In various areas of the supply chain, consideration may also be given to investing in technology that aims to help overcome skills and labour shortages. Other opportunities include using new supply chain routes, such as from cellular agriculture and precision farming.

As the changing global context continues to transform the way we produce, distribute and consume food, businesses within the food and drink industry will need to be resilient in order to ensure continuity of supply of safe, quality products. Across our wide range of services, we can help you manage all elements of supply chain resilience – from management systems and best practice, supplier quality assurance, improving food safety culture and risk communication and training, navigating ingredient variability and changes, and conducting analysis and testing, to providing information and guidance on all of these elements.

■ How does ECOTROPHELIA, too, support solutions?

As the industry grapples with the issues discussed here, along with balancing health, nutrition, food security and environmental challenges across the whole food system, we need to look for innovative solutions that support a prosperous future.

ECOTROPHELIA is a fantastic platform and source of eco-innovation and inspiration for the food and drink industry. It capitalises on the creativity and energy of our brightest and most enterprising food science students, supported by the best academic institutions.

It 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.



Presentation of the jury members 2023

PRESIDENT

of the 2023 judging panel

■ **Mr Carlos Morales Cueto**
R&D Accelerator Technical Manager
Nestlé

OFFICIAL REPRESENTATIVES

■ **Mr Bertrand Emond**
Membership Ambassador and
Professional Development & Culture
Excellence Lead – Campden BRI UK

■ **Ms Françoise Gorga**
Collaborative R&D Development Manager
Institut Carnot AgriFood Transition

■ **Ms Mariana Fazenda**
PhD, Education Program Manager
EIT FOOD

■ **Mr Daniele Rossi**
R&I Chairmanship
Copa Cogeca



14

National Official Representatives

BELGIUM

Mr Matthias Haeck
CEO – VITAL 1926 NV

CROATIA

Mrs Draženka Komes
Full Professor – CroFost

DENMARK

Ms Ana Pejic
CPO – Temptly Foods Aps

FRANCE

Mrs Audrey Ashworth
Event Director – COMEXPOSIUM – SIAL

GERMANY

Mr Martin Ammann
Managing Director – Innoptimum

GREECE

Mrs Vasiliki Papadimitriou
General Director – FEDERATION OF HELLENIC FOOD
INDUSTRIES (SEVT)

ITALY

Ms Francesca Pancrazio
Central Council Member of the Young Entrepreneurs –
Federalimentare

NETHERLANDS

Mr Kees de Gooijer
CEO – TKI Agri&Food

PORTUGAL

Mr Timothy Hogg
Reader in Food Science and Technology – ESB-UCP

ROMANIA

Mr Cătălin Bilbie
Innovation Manager – Expergo Sensory Research

SERBIA

Dr Saša Despotović
Associated Professor – Faculty of Agriculture, Belgrade University

SLOVENIA

Mrs Tatjana Zagorc
Director – Chamber of Commerce and Industry of Slovenia –
Chamber of Agricultural and Food Enterprises (CCIS-CAFÉ)

SPAIN

Mr Bruno Martinez Falagan
Environmental Director – MAHOU SAN MIGUEL

UNITED KINGDOM

Mr Chris Gilbert-Wood
Trustee – Institute of Food Science and Technology

Presentation of the 14 projects for the 2023 edition of ECOTROPHELIA EUROPE



BELGIUM

APÉRONIA

Biscuit & cake, Nutraceutical, Spreadable

Aperonia is a duo aperitif of dip and crackers made of aronia contributing to cardiovascular health.

Université Catholique de Louvain - UCLouvain

NETHERLANDS

QUINOLA FERMENTED DRINK

Breakfast, Drink

Quinola is a tasty and healthy beverage made primarily of fermented quinoa, dates, and cinnamon.

Maastricht University



CROATIA

CROLAČ

Biscuit & cake

Chocolate cake with lyophilised fruit and almonds.

Faculty of Tourism and Rural Development in Požega,

University of Osijek



PORTUGAL

SPIRULOS

Bread and pastry

Spirulos are the power of nature in a snack, with a unique blend of spirulina and broccoli.

University of Aveiro



DENMARK

MYT BITES

Ready-cooked meal

Climate-friendly protein from nordic oceans.

DTU Technical University of Denmark

ROMANIA

MEATATELLI

Meat product

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

Iasi University of Life Sciences



FRANCE

POM'PEEL'UP

Drink

Apple pomace upcycling: a co-product into a refreshing, sparkling and low-alcoholic beverage.

Institut Agro Rennes Angers



SERBIA

SWEET DUO

Dessert

Sweet Duo is a dessert made from organic dried fruits.

Faculty of Agriculture, University of Belgrade



GERMANY

ABNOBA

Drink

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

Karlsruhe Institute of Technology

SLOVENIA

PESTOART

Sauce & gravy, Spreadable

Innovative, delicious and versatile pesto sauces.

Biotehniška fakulteta, Univerza v Ljubljani



GREECE

PEELASTE

Biscuit & cake, Breakfast, Nutraceutical, Side dish

Taste not waste! Potato peels transformed for sustainable snacking – a guilt-free delight.

National and Kapodistrian University of Athens



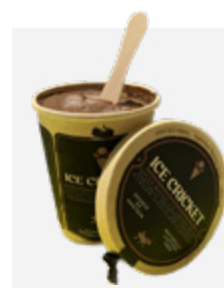
SPAIN

GARROBITES

Biscuit & cake

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

Universitat Autònoma de Barcelona



ITALY

ICE CRICKET

Dessert, Ice cream & sorbet

Water-based ice cream with partially defatted cricket powder, chocolate flavor and lactose-free.

Università degli Studi di Padova

UNITED KINGDOM

PLANEAT PROTEIN POPPERS

Meat product

Pork flavoured insect protein snack bites coated in a BBQ spiced pea crumb.

University of Nottingham





BELGIUM

APÉRONIA

Biscuit & cake, Nutraceutical, Spreadable

Aperonia is a duo aperitif of dip and crackers made of aronia contributing to cardiovascular health.

Team Members

Alicia Culot
Ophélie Grenier
Louisa Ho
Louise Momin
Gracia Sofia

University

Université Catholique de Louvain - UCLouvain
<https://uclouvain.be/fr/index.html>

Contact Person

Mr François Heroufousse, Invited Lecturer

Aperonia, a savoury organic duo aperitif of dip and crackers made of aronia that contributes to a good cardiovascular health.

Tired of the usual fatty and salty aperitifs that make you feel guilty at the end of the evening? How about combining pleasure and good health with an aperitif other than vegetable dips? Let yourself be surprised by Aperonia: a purple dip allying the fruity flavor of aronia with the sweetness of beet, enhanced by a touch of acidity and by the crunchiness of crackers with a touch of salt and herbs of Provence. A real journey of new flavors that will awaken your taste buds while reducing your cholesterol and contributing to your good cardiovascular health. Yes, that's true, this super-fruit that is the aronia berry is particularly rich in a special antioxidant that differentiates it from the simple blueberry or cranberry. To top it all off, Aperonia is 100% natural, vegan, without preservatives or artificial colors and made with ingredients from local organic producers. Aperonia, a healthy pleasure with friends.



FEDERATION

FEDERATION OF THE BELGIAN FOOD INDUSTRY - Fevia

<https://www.fevia.be>

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 27 associations each of which represents a specific sector of the food industry.

With Food.be – Small country. Great food. the sector highlights the quality, diversity and innovation of Belgian food across the world.

Mr Bart Buisse, CEO

Mrs Melissa Augello, Event Specialist



Team Members

Nika Jukić
Zvonimir Paponja
Lorena Princip
Robertino Puhanić
Ivan Vučić

University

Faculty of Tourism and Rural Development in Požega, University of Osijek
<https://www.fttr.hr>

Contact Person

Prof Maja Ergović - Ravančić, Profesor
Prof Helena Marčetić, Profesor



CROATIA

CROLAČ

Biscuit & cake

Chocolate cake with lyophilised fruit and almonds.

Crolač is a functional product that, with its ingredients, aims to stimulate energy, concentration, brain work and focus on working people, students, vegans and every people who want to treat their taste receptors with something delicious in one bite. It is an energetically and ecologically acceptable product, with carefully selected raw materials to create a balanced taste and recognizable texture.

FEDERATION

CROATIAN SOCIETY OF FOOD TECHNOLOGISTS, BIOTECHNOLOGISTS AND NUTRITIONISTS (CROFoST)

<https://pbn.pbf.hr/index.php/hdpbn>

CroFost has the goal of linking Bachelors and Masters of Food Technology, Biotechnology and Nutrition Science at the Faculty of Food Technology and Biotechnology, University of Zagreb in order to develop and promote the profession, preserve the dignity of the profession and represent its interests. The CroFost Programme is primarily focused on the research of employment possibilities; the influence on legal regulations; linking to related associations and international non-government organisations; popularising profession through media and publishing the Croatian Journal of Food Technology, Biotechnology and Nutrition. Annually, the Association organizes several food events, such as the national ECOTROPHELIA competitions and national professional meeting Functional Food in Croatia, and every second year, the Association is involved in the organization of Congress of Food Technologists, Biotechnologists and Nutritionists.

Mr Mario Ščetar, Associate professor

Ms Draženka Komes, Full professor

DENMARK

MYT BITES

Ready-cooked meal

Myt Bites
Climate-friendly protein from nordic oceans.

At Myt, we believe in the urgent need for sustainable food solutions as the global population grows. That's why we've chosen blue mussels as our primary ingredient. This incredible superfood is packed with essential nutrients like protein, vitamin B-12, Omega-3 fatty acids, and iodine, offering an abundance of health benefits.

What sets blue mussels apart is their inherent sustainability. Unlike traditional land-based agriculture, they require no fresh water or feed, making them highly resource-efficient. By using blue mussels, we contribute to improved water quality and underwater biodiversity, supporting the health of our oceans. Plus, we minimize carbon emissions and reduce pressure on land resources, ensuring a brighter, greener future. However, we don't stop at sustainability alone. Myt takes it a step further by creating delectable hybrid products that cater to modern consumers. We carefully blend blue mussels with complementary ingredients like oats and vegetables, resulting in crispy and mouth watering Myt bites. Our innovative creations offer a delightful way to enjoy blue mussels, appealing to a wider audience. We're proud to be part of the solution in making superfoods more accessible and environmentally friendly. Join us on our journey to transform the way we fuel ourselves and our planet.

Myt: where sustainability and nutrition meet deliciousness. Experience the power of blue mussels today!



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FEDERATION

DTU National Food Institute

<https://www.food.dtu.dk>

DTU National Food Institute prevents disease and promotes health, develops new and better food products for a growing population and creates sustainable technological solutions. DTU National Food Institute conducts research into and disseminates - through advice, innovation and teaching - sustainable and value-creating solutions in the area of food and health for the benefit of society.

Dr Timothy Hobley, Associate professor, head of study board

FRANCE

POM'PEEL'UP

Drink

Apple pomace upcycling :
a co-product into a refreshing,
sparkling and low-alcoholic
beverage.



Are you tired of drinking the same boring and predictable drinks, cider, beer... !
Overwhelmed by so much monotony, are you looking for something more exciting, more refreshing and above all more eco-friendly? Then let us introduce you to Pom'Peel'Up, our range of alcoholic, sparkling and flavoured drinks made from upcycled apple pomace!

We wanted to kill two birds with one apple: we combined local, quality ingredients with innovative upcycling techniques to create ultra-refreshing, eco-friendly and sustainable drinks.

We are proud to be part of this new generation of brands that believe in sustainability and environmental responsibility. Each drink in our range is created using a co-product: apple pomace, from the Brittany cider and apple juice industry.

Drinking Pom'Peel'Up means living on apple pomace and fresh water!

FEDERATION

ANIA - Association Nationale des Industries Alimentaires

<https://www.ania.net>

ANIA is the association representing the French Food Industry. First industrial sector in France with a turnover of 198 billion Euros in 2022, the food industry is considered as a flagship of our country in the world.

The 17 372 food companies (of which more than 98% are SMEs) employ almost 450,803 workers (first industrial employer in France).

ANIA represents 30 sub-sectors of the Food industry: processed meat products, dairies, soft drinks, ready to eat meals, snacks, canned foods...

Its mission is to promote the competitiveness of the food sector.

This is why ANIA's staff is dealing with all key issues for food companies: i.e. Food quality and safety, economic issues, sustainability and innovation...

The last two items are the reason why ECOTROPHELIA is seen as a real opportunity by French food companies.

Mr Nicolas Calo, CEO

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FEDERATION
RESEARCH
ASSOCIATION OF
THE GERMAN FOOD
INDUSTRY - FEI
<https://www.fei-bonn.de>

GERMANY

ABNOBA



Drink

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

Abnoba – a refreshing herbal beverage.

In a moment of tranquility and clarity, Abnoba, the Black Forest goddess of growth and fertility, spoke to us. People have become blind to her works, she said. As her messengers in the modern world, she called upon us to awaken the shrine of secrets that lay dormant.

Abnoba bestowed upon us a gift. Boundless energy. A boundless energy that was meant to make you, the seekers, feel and sharpen your senses. This has become our mission. Our young, dynamic team of five disciples invites you to explore Abnoba, a 100% locally produced beverage. Designed to awaken the spirits of the Black Forest and deliver Abnoba's message, this beverage carries the essence and the elixir of the forest. With the power of regional forests, we look back and rediscover the ancient secrets of German forest herbs. In times long past, ground elder and nettle were highly valued as medicinal and culinary herbs.

Today, unfairly largely dismissed as weeds, Abnoba lifts this veil of oblivion. With its strong herbal notes complemented by a woody aroma and earthy finish, Abnoba presents itself as a unique and innovative entry in the non-alcoholic carbonated beverage segment. These characteristics stem from the ingredients used, including ground elder, nettle, and fir syrup. Finally, a complex fermentation process lifts these flavors to new heights.

Abnoba is a refreshing herbal beverage, which takes you on a journey through the enchanting flavors of nature.

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. Since 2010 the FEI organises the TROPHELIA competition in Germany to find the best team for ECOTROPHELIA EUROPE: Altogether 192 teams from 23 universities took part in this national competition.

Mrs Susanne Stark, PR Manager

GREECE

PEELASTE

Biscuit & cake, Breakfast, Nutraceutical, Side dish

Taste not waste! Potato peels transformed for sustainable snacking – a guilt-free delight.

Team Members

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Dr Konstantina Pasvanka, Post-
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Are you ready to embark on a snacking adventure that's both tantalizing and sustainable?

Look no further than Peelaste – the innovative range of crackers made from potato peels. Brace yourself for a taste revolution as Peelaste combines incredible flavors with an unwavering commitment to eco-consciousness.

Indulge guilt-free in a delightful array of flavors like Homemade Spanakopita, Paprika Fiesta, Mediterranean Salad, and Sweet Potato Harvest. But Peelaste is not just about taste; it's also about making a positive impact.

Crafted with natural ingredients and boasting nutritional claims, these crackers offer the best of both worlds.

Peelaste is an affordable option for a high nutritional value snack. Whether you're a vegan, diabetic, or on a gluten-free diet, Peelaste has got you covered. Join the movement of farm-to-fork snacks and discover the magic that happens when sustainability meets exceptional flavor. Treat yourself to a guilt-free indulgence and take a step towards a more sustainable snacking experience. With Peelaste, you can have it all – extraordinary taste, nutritional excellence, and a clear conscience. So, are you ready to savor the adventure? Embrace the Peelaste experience and make snacking extraordinary again.

FEDERATION
FEDERATION OF
HELLENIC FOOD
INDUSTRIES - SEVT
<https://www.sevt.gr/?lang=en>

SEVT represents the Greek Food & Drink Industry, which is a dynamic, competitive and extrovert sector that plays a significant role in the Greek economy. Its members are Branch Associations and individual food companies. The mission of SEVT is to facilitate the development of an enabling business environment where all food and drink companies, can operate responsibly to respond to the increasing needs of both consumers and society, by offering products of high quality, safe and environmentally friendly. Committed to the leverage of business competitiveness, SEVT works to link research and innovation with the needs of the production sector and supports initiatives, such as ECOTROPHELIA contest, which bring together young generation, researchers and professionals of the food sector and promote the innovative ideas for the Food Industry.

Mrs Vasiliki Papadimitriou, Director General
Mrs Natassa Kapetanakou, Project Manager



ITALY ICE CRICKET

Dessert, Ice cream & sorbet

Water-based ice cream with partially defatted cricket powder, chocolate flavor and lactose-free.

Team Members

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Contact Person

Prof Giovanna Lomolino,
associate professor
Ms Gabriella Pasini, associate
professor

«Ice Cricket» is the ice cream of the future that can already be found in the present!

In fact, it is the first dessert in Europe made with the addition of partially defatted cricket powder (*Acheta domestica*) and produced with an artisanal technique, but it can be easily bought in the supermarkets. But exactly what is it?

First, it is a water-based ice cream with chocolate flavour, in which the nutritional elements like proteins and fats come from cricket powder instead of milk, but even better, the total amount of proteins is so high that the nutritional claim «source of protein» can be added on the label.

Moreover, the absence of milk in the product makes it suitable for lactose intolerant people, allowing the use of the term «naturally lactose-free» in the label. It can therefore be said that «Ice Cricket» is an ice cream intended for all those people who want to combine pleasure and delicacy with the health, nutritional but above all, environmental aspect: in fact, the use of cricket flour, compared to milk, requires the use of less natural resources (such as water consumption and land use) and limits the emission of greenhouse gases.

Still not convinced? Well, «Ice Cricket» will be offered in practical single-use and compostable jars, so you can buy small quantities of the product to discover all its characteristics, from taste to texture. But we spoil one thing: one jar leads to another... So what are you waiting for?

The future is served at your table!

FEDERATION FEDERALIMENTARE SERVIZI SRL

<https://www.federalimentare.it>

Federalimentare represents, protects and promotes the Italian Food and Beverages Industry, the second-highest-ranking Italian manufacturing sector which accounts for 9,5% of the national GDP, with an annual turnover of over 182 billion Euro. The Italian trade Associations for each food and drink sector are grouped together under Federalimentare, which represents almost 7,000 companies with more than 9 employees each, located throughout Italy. Committed to working alongside the authorities in promoting a food model based on safety and quality requisites. It helps skilled entrepreneurs seize the best business opportunities in Italy and abroad, ensuring the core values of the Italian food culture are promoted worldwide whilst preventing imitations and counterfeiting. Aware of the needs of food companies and promotes collective economic and social growth. It supports research and innovation, in keeping with tradition, by responding to market developments and new consumer needs.

Mr Paolo Mascarino, Legal representative

Mrs Maria Agnese Dau, Responsible for Nutrition Policies

NETHERLANDS QUINOLA FERMENTED DRINK

Breakfast, Drink

Introducing Quinola, a plant-based fermented drink rich in protein, essential amino acids, dietary.

Team Members

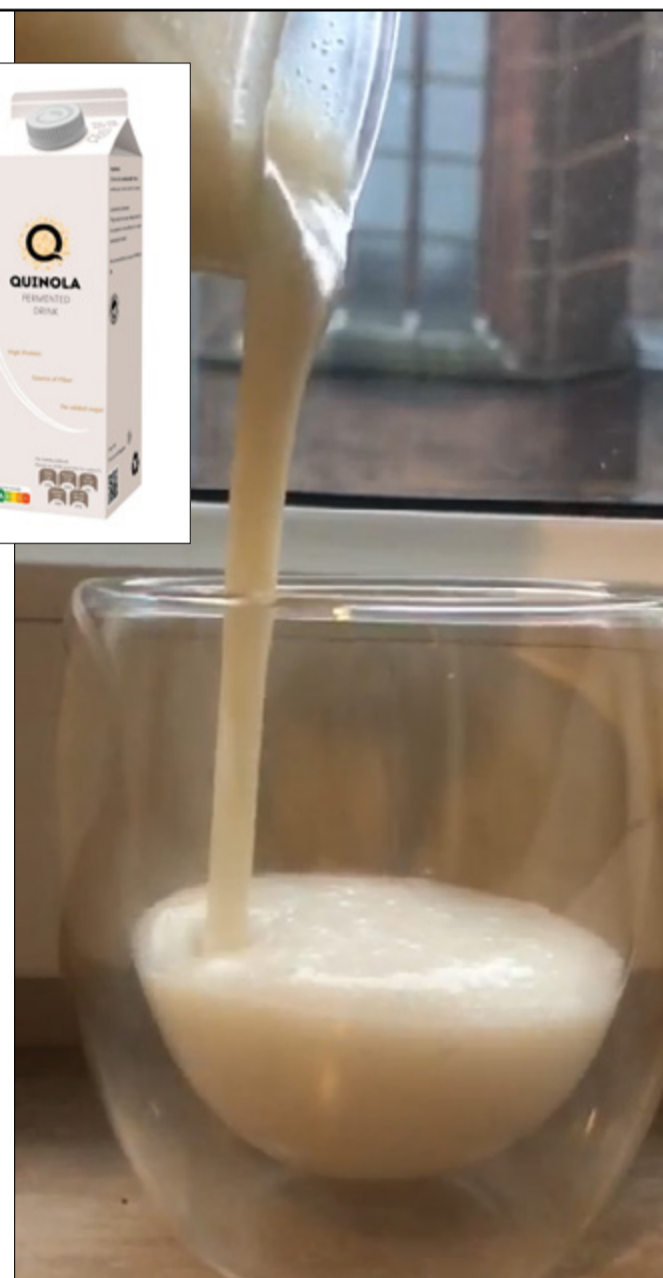
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Contact Person

Dr Mireille M.J.P.E. Stijns, Assistant
Professor/University Teacher



Quinola fermented drink: a tasty and healthy beverage made with fermented quinoa. Are you looking for a delicious and sustainable beverage you will never feel guilty drinking? Look no further than Quinola, a remarkable plant-based fermented beverage that combines the healthiness of quinoa seeds and canola protein with the delicious flavors of dates and cinnamon. It is the perfect choice for people looking for a tasty drink filled with proteins and dietary fibers while avoiding refined sugars and saturated fats. Thanks to its excellent nutritional quality, each sip contributes to nourishing your body with essential nutrients, yet little calories, allowing you to maintain a perfectly balanced diet without compromising taste. Our drink is carefully crafted to provide you with a rich source of proteins and dietary fibers that promote satiety and support your overall well-being. By choosing Quinola, you are not only making a positive impact on your health but also contributing to a greener future. Our product is a sustainable alternative, being 100% plant-based, with recyclable carton packaging and responsibly sourced ingredients. Furthermore, we strive to include all the ingredients in our products as a whole, so we choose to use sustainable technologies that leave no waste. With Quinola, make the smart choice for your body and our planet.

FEDERATION

TKI AGRI&FOOD

<https://topsectoragrifood.nl>

To take advantage of societal and economic opportunities Agri & Food stimulates the development of new knowledge and innovations. TKI Agri & Food coordinates the forming of the innovation agenda, takes care of the research programming, and advises the top team of the Topsector about decisions to be made with the Minister for Economic Affairs. Furthermore, a team of innovation brokers is ready to support entrepreneurs with the development of innovation by connecting them to the right networking partners and aiding them in finding financial support.

Mr Bert van Rees, Communication advisor

PORTUGAL

SPIRULOS

Bread and pastry

Spirulos are the power of nature in a snack, with a unique blend of spirulina and broccoli.

Team Members

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Contact Person

Dr Sílvia Carriço, Assistant Professor with Habilitation (Chemistry Department)

Spirulos are a unique savoury snack consisting of spirulina, broccoli, chia seeds and Aveiro salt flower.

These thin, crispy bread sticks have an appealing appearance and offer distinctive organoleptic properties, with a light sea flavour and subtle smoky notes. In addition, they are an excellent source of vitamins B3 and C, iron and fibre, making them a healthy option for health-conscious consumers.

Stored in a cool, dry place, Spirulos have a shelf life of 6 months from the date of production. They are distributed ready to eat, packaged in a sealed manner to ensure their freshness and quality. With a clear positioning as a healthy and sustainable snack, Spirulos are ideal for consumers who value conscious eating. Are an innovative product that stands out for the integral use of ingredients, reducing food waste, the inclusion of broccoli in its entirety, from the leaves to the stem, increases the nutritional value and reinforces the commitment to sustainability. In addition, they are a perfect accompaniment to craft beers, providing a unique flavour experience.

The sophisticated and attractive packaging complements the simplicity of the Spirulos proposition, transporting consumers to nature with every bite.



FEDERATION

PORTUGALFOODS

<https://www.portugalfoods.org>

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 170 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 win-win relationships with the final goal of producing and sharing knowledge to support innovation, competitiveness and internationalization.

Dr Amândio Dantos, Chairman

Dr Bruna Antunes, Project Manager at Knowledge Division

ROMANIA

MEATATELLI

Meat product

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

Meatatelli is a type of pasta in which the primary raw material is meat.

The meat comes from a food by-product (pork rind), which is nutritionally valuable but of little industrial use. To increase the nutritional value of the pasta, but also to obtain superior binding properties, the following ingredients are added to the product: semola flour and bone broth. The following spices have been used to flavor the product: salt, black pepper, onion, and oregano. Red beetroot powder has been added for an attractive color. As seen from the above paragraph, only natural ingredients of high nutritional value are used in the product. The innovative aspect of the pasta presented in this document is the use of meat as raw material instead of vegetable flour. Meat from a food by-product, pork rind, has also been used to use products that are of little interest to the food industry and make them more palatable. Chicken bone broth was added to increase the nutritional value of the pasta and its binding capacity, which contributes a significant amount of protein and collagen to the product, thus enriching its nutritional value. Semola flour was also used in the product, which has a higher nutritional value than ordinary flour, which also increases the nutritional content of the final product.

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FEDERATION

ROMANIAN ASSOCIATION OF FOOD INDUSTRY PROFESSIONALS – A.S.I.A.R.

<http://www.asiar.ro>

Association of Food Industry Professionals from Romania, in education, research and production - A.S. I.A.R. Members are prominent participants in the field profile: 15 universities, 3 research institutes, 3 professional associations, 3 pre-university educational institutions, 9 companies, and 340 individuals. 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.

Prof Alexe Petru, President
Prof Cristian Dima, Secretary



SERBIA

SWEET DUO

DRIED FRUIT DESSERT

Dessert

Sweet Duo is a dessert made from organic dried fruits.



Team Members

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The design of Sweet Duo combines simplicity and innovation.

Inspired by trends of healthy snack products, by combining classic and osmotic drying processes, we created a treat with a traditional flavour that is typical for fruits it is made of, 100% fruit, without the use of additives and added sugar. Sweet Duo is a nutritious «bomb» in a pocket-sized packaging. It is a source of energy and fibre, appropriate for any after-school snack, a break from classes, practise or work, and available in case you simply want something sweet. It is suitable for consumption by all individuals that value a balanced diet as well as by those who aspire to one.

FEDERATION

SERBIAN ASSOCIATION OF FOOD TECHNOLOGISTS, SAFT

<http://upts.org.rs>

The Serbian Association of Food Technologists (SAFT) is organization of food professionals established in 2009 in Belgrade. The SAFT 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 innovations in the food sector. SAFT was the organizer or co-organizer of several important international and national food related events in Serbia, such as the 4th European Workshop on Food Engineering and Technology, 6th CEFood Congress, International FoodTech Congresses, national competitions for the best PhD thesis in food technology and food engineering, national ECOTROPHIA competitions, several industrial and traditional food producers workshops on safe production, trends in packaging, new products development, IPR protection, innovation ecosystem and technology transfer in the food sector, beer symposia. SAFT is a collective member of EFFoST.

Prof Viktor Nedović, President of Serbian Association of Food Technologists, SAFT
Dr Ana Kalušević, Member of Organizing Committee of National Competition



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SLOVENIA

PESTOART

Sauce & gravy, Spreadable

Innovative, delicious and versatile pesto sauces.

PestoArt is an innovative team dedicated to offering a range of delicious, nutritious, and premium pesto sauces. Our gourmet line features three distinct flavors: rosemary, kale, and carrot top. The inception of our journey was fueled by the desire to cater to the evolving needs of modern consumers.

Through a comprehensive consumer survey, we gathered valuable insights that informed the creation of our signature pesto sauces: Krazy Kaly, Caring Roty, and Sun-Kissed Mary. Our collaboration with esteemed culinary experts, including renowned chefs played a crucial role in shaping the development of our pesto sauces. Their expertise and guidance were instrumental in refining our recipes and ensuring exceptional taste profiles. To ensure quality, we diligently source locally grown vegetables from a farm practicing integrated production methods. Each jar of our pesto undergoes a meticulous crafting process to meet the highest standards of excellence. Ideal for passionate food enthusiasts and seasoned chefs, PestoArt pesto sauces offer incredible versatility. Whether used as appetizers or main dishes, they are guaranteed to impress guests with their unique flavors. Experience a culinary masterpiece with PestoArt pesto sauces, savoring their unparalleled taste, quality, and freshness. Each jar is a testament to culinary artistry, inspiring boundless creativity in the kitchen. Step into the captivating world of PestoArt, where pesto transcends into an art form.

FEDERATION

CHAMBER OF COMMERCE AND INDUSTRY OF SLOVENIA - CHAMBER OF AGRICULTURAL AND FOOD ENTERPRISES - CCIS-CAFE

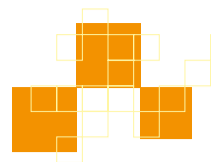
https://www.gzs.si/zbornica_kmetijskih_in_zivilskih_podjetij

CCIS-CAFE is an independent, voluntary, non-profit, interest group of legal entities. It comprises the interests of around 268 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.

Dr Tatjana Zagorc, General Director
Ms Maja Oblak, Consultant

SPAIN

GARROBITES



Biscuit & cake

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

Team Members

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Marc Sañé Puigví
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Universitat Autònoma de Barcelona
<https://www.uab.cat>

Contact Person

Dr Buenaventura Guamis, Professor of Food Technology
Prof Sébastien Bauer, Associate Professor



Garrobites is a product where the main ingredient is carob flour, a by-product of the locust bean gum extraction. It is a fine powder that only needs a vegetable drink (or milk) and a microwave, to prepare in less than two minutes a sponge cake in a cup, a mug cake as we call it, making it ideal for a quick snack in the office or at home.

The carob flour (roasted carob pulp), is a low-fat ingredient that provides a great quantity of macronutrients and micronutrients, standing out for its calcium and fiber content. In addition, with our compromise of sustainability and environmental wellbeing, we aim to promote the cultivation of carob trees, native to the Mediterranean region and the Middle East, where Spain is one of the top producers of their products. These trees are of utmost importance in these present times we face, with their resistance to drought, ability to prevent desertification, erosion and soil degradation, they can be used to promote reforestation, helping to mitigate climate change.

Why Garrobites?

It is a vegan, gluten-free, no sugar added, ecological product made for environmentally conscious people, with dietary restrictions, and athletes, but suitable for everyone who wants to try a new and tasty pastry. Picking Garrobites means advocating for a better and thriving planet.

Reclaim forgotten flavours with Garrobites.

FEDERATION

FEDERACIÓN ESPAÑOLA DE INDUSTRIAS DE LA ALIMENTACIÓN Y BEBIDAS - FIAB

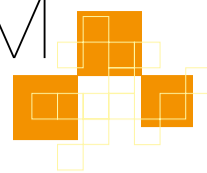
<https://fiab.es>

The Spanish Food and Drink Industry Federation (FIAB) was created in 1977 to represent the Spanish food and beverage industry through a single body and one voice. Its main activity is to inform the sector of the main developments that may affect its operation and competitiveness. It also represents its interests in different government and decision-makers, both nationally and at the European and international scope. Currently it encompasses 46 associations and 5,000 companies. FIAB is member of FoodDrink Europe promoting its members' interests in areas such as food safety and science, nutrition and health, consumer trust and choice, competitiveness and environmental sustainability.

Mr Mauricio García de Quevedo, General Manager
Ms Concha Avila, RDI European Projects Manager

UNITED KINGDOM

PLANEAT PROTEIN POPPERS



Meat product

Pork flavoured insect protein snack bites coated in a BBQ spiced pea crumb.

Team Members

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Isabel Parks
Jessica Stinton
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University of Nottingham
<https://www.nottingham.ac.uk/>

Contact Person

Mr Gleb Yakubov, Associate Professor in Food Physics, Faculty of Science
Mrs Jennifer Drury, Administrative Support for Food and Flavour Group, Faculty of Science
Ms Laura Hill, PhD student with the University of Nottingham Flavour Group»



PlanEat Protein Poppers are ready-to-eat snack bites made with 41% sustainably-sourced insect protein.

The golden, crunchy outer coating, flavoured with umami and smoky BBQ reveals a soft pork flavoured, succulent core, packed with protein from vertically farmed, EFSA-approved mealworms.

PlanEat Protein Poppers combine the nutritional and sustainability benefits of mealworm protein, with the flavour and appearance of well-recognised protein products, in a first-to-market insect snack product.

Whilst many snack products are high in saturated fat and sugar, and low in fibre, this product is high in fibre and protein, with only amber and green traffic lights, and is non-HFSS compliant, with a NutriScore A rating. This product satisfies consumer demand for nutritious and sustainable snacks, whilst providing a delicious, multisensory eating experience. Designed to be eaten ambient or reheated, this product is perfect for a nutritionally balanced on-the-go snack, a tasty treat at lunchtime, or simple meal solution for busy evenings.

To cater for this range of eating occasions, PlanEat Protein Poppers will be sold in single or multipack formats, in meal deals, or as a standalone item.

Future developments include range extension into the deli space, with sausage rolls or picnic items, and new flavours, such as fajita chicken.

FEDERATION

INSTITUTE OF FOOD SCIENCE AND TECHNOLOGY - IFST

www.ifst.org

The Institute of Food Science and Technology (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 core aim is the advancement of food science and technology based on impartial science and knowledge sharing. In addition to publishing journals, papers, guides, periodicals and reports we hold events, lectures and conferences, all of which are based on our independent status and scientifically evidence-based approach. Please visit www.ifst.org to find out more including how to join us.

Mr Tim McLachlan, Chief Executive

Our sponsors 2023



Bringing together the food industry through innovation and entrepreneurship!

ECOTROPHELIA Europe EEIG is a European Economic Interest Grouping that aims to unite stakeholders from different Member States together around a common objective and brings together food industry actors from eight different countries to promote innovation and entrepreneurship in the European food industry through implementing and developing innovative programmes.

In particular, the EEIG, with the assistance of its members, aims to:

- Promote cooperation and exchanges between SMEs and universities, research institutes, public and private bodies involved in food innovation.
- Define policies, organise the European ECOTROPHELIA Europe competition and promote participation in the Competition and its results.
- Promote excellent education programmes linked to food innovation.
- Increase awareness and spreading information, particularly to students and young entrepreneurs.

It is in this context that ECOTROPHELIA carried by the EEIG has become a Food Innovation Laboratory.

EEIG Members

The members of the EEIG are trade unions from nine 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, FII - Iceland, LVA – Austria, FoodDrinkEurope and EIT FOOD.



With over 3,000 member companies in 80 countries, Campden BRI (www.campdenbri.co.uk) is the trusted, premier, independent technical partner of choice for the food and drink industry, working with all of the top 10 UK retailers, the top 15 global food and drink manufacturers and many of the world's biggest brands. 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, processing and 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, which include a specialist brewing and wine division.



Nestlé is based in Switzerland where it was founded more than 150 years ago.

Nestlé is the world's largest food and beverage company with 275000 employees strong driven by the purpose of enhancing the quality of life and contributing to a healthier future. Nestlé values are rooted in respect: respect for ourselves, respect for others, respect for diversity and respect for our future. Nestlé offers a wide portfolio of products and services for people and their pets throughout their lives. Nestlé has a dynamic inclusive international working environment with many opportunities across different businesses, functions and geographies, working with diverse teams and cultures.

Nestlé R&D organization encompasses Nestlé Research, which works on cross-category, fundamental research, and our wider Nestlé R&D organization dedicated to category-focused product and systems development. 4100 people are working in R&D globally.

Nestlé Research (NR) is based in Lausanne, Switzerland and employs approximately 800 people of about 50 nationalities, with a diverse range of competencies. It consists of five research institutes: Health Sciences, Food Sciences, Food Safety & Analytical Sciences, Packaging Sciences and Agricultural Sciences. Nestlé Research combines fundamental science at the highest level, high-end analytical platforms leveraged by all research teams, and strong prototyping capabilities to accelerate the translation of science into innovation. The expertise of NR scientists is complemented by a wide-reaching network of external partners such as universities, private research institutes and companies, hospitals and start-up companies. Nestlé Research published around 1,000 scientific publications in peer review journals over the last five years, and files about 80 patents every year.

The cross-category research is complemented by Nestlé Product and Technology Centers (NPTCs). At these centers, the scientific discoveries are translated into products and technologies for a variety of categories. These are: coffee, confectionery, dairy, food, nutrition, pet care, ice cream, solutions for out-of-home, health science and waters.

The Regional Innovation Centers in China, India, Africa, Southeast Asia, and now, Latin America, also work to develop products for local needs, as part of their local innovation ecosystems.



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EIT Food is the world's largest food innovation community, creating connections right across the food system. Supported by the European Union (EU), we invest in projects, organisations and individuals which share our goals for a healthy, resilient and sustainable food system.

We have built a unique network to carry out transformative programmes in skills, education, entrepreneurship, start-up investment, public engagement and communications. We deliver these programmes in partnership to create a culture and build a community which sees the long-term value in the food innovation we fund.

EIT Food is excited to launch a new opportunity dedicated to accelerating collaborations and partnerships between EIT Food, our community and organisations who share the impact ambitions described in our Mission goals. Working with partners, we have the capabilities to move quickly and effectively, creating impact from our co-investment, supported by high-quality innovation, business skills and impact assessment expertise.

Our Missions:



HEALTHIER LIVES
THROUGH FOOD



A NET ZERO
FOOD SYSTEM



REDUCING RISK
FOR A FAIR & RESILIENT
FOOD SYSTEM



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