



ECOTROPHELIA
EUROPE

CONTENTS

- Partners of the Innovation Laboratory
- The European Food Context in 2020
- The Innovation Laboratory

ECOTROPHELIA EUROPE 2020

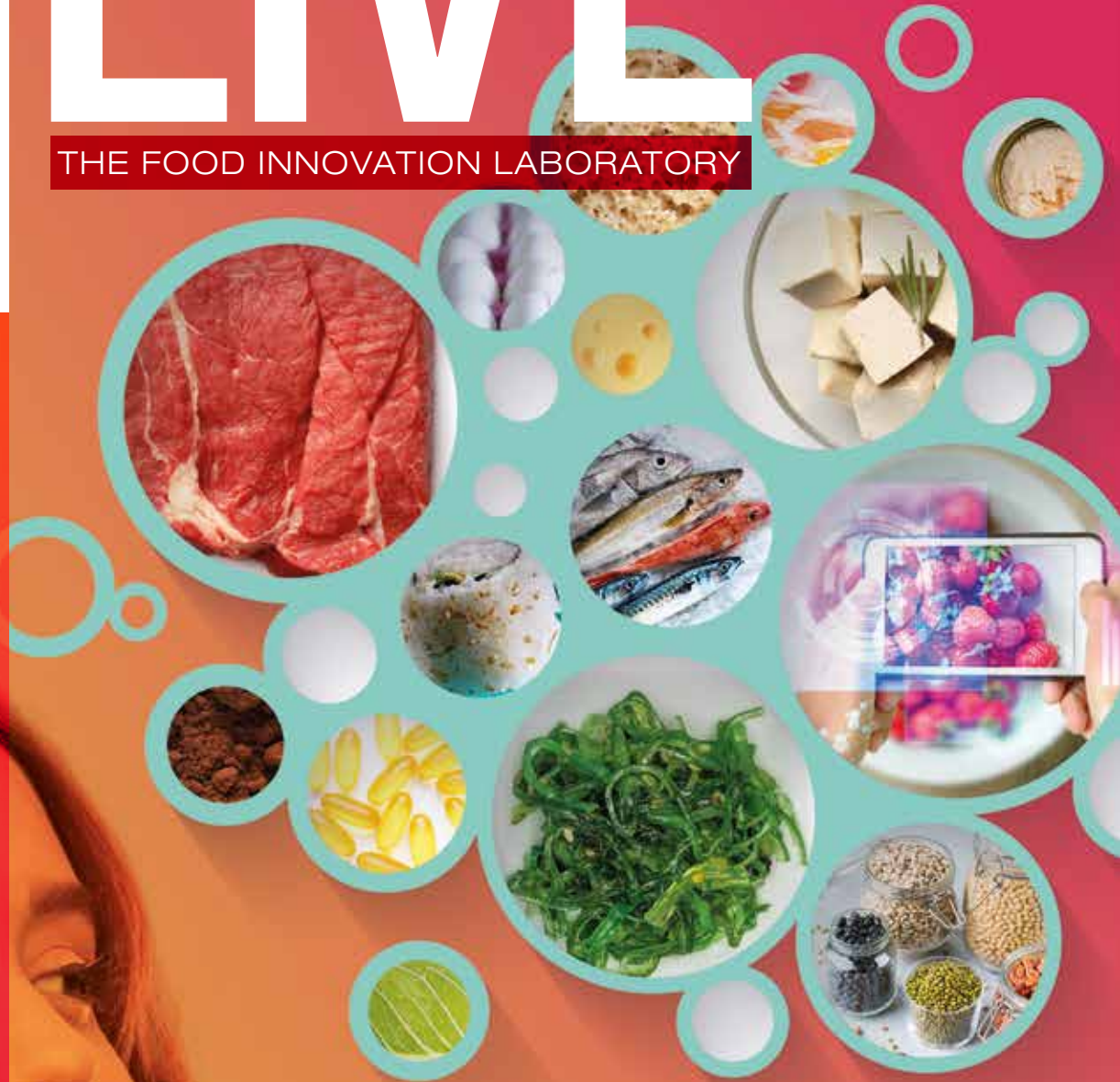
- ECOTROPHELIA Europe Jury
- 13 Competing Countries
- Partners

October
2020

06

LIVE

THE FOOD INNOVATION LABORATORY





Edito



The food industry has just gone through an unprecedented and unimagined crisis that has shaken all our consumption habits and will have a lasting impact on our society.

During the crisis and containment, the European food industry has held firm. Our companies have carried out their mission to feed the French people despite very deteriorated conditions.

The agri-food sector is strategic for the European economy, which is currently going through one of the worst crises in its history. It is a sector of the future for young people, made up of resilient companies that want to maintain employment.

The importance of food sovereignty has never been more crucial than during this crisis, and today more than ever we must rely on young people, their creativity and dynamism to tackle the shift in food and environmental transit.

ECOTROPHELIA Europe, in this regard, has never failed to make us discover the products of tomorrow, and the future talents of the food industry. For more than twenty years, ECOTROPHELIA has symbolized and embodied the future through a multitude of innovative and creative products and processes: creation of new recipes, new formats, packaging... all the projects resulting from ECOTROPHELIA reflect the passion and pride of our young people to work in a lively sector, close to agricultural areas, which allows the younger generation to let all their creativity and entrepreneurial desire express itself.

I am honoured to support the ECOTROPHELIA Europe competition and to have the opportunity to meet these young talents and taste their products.

The quest for meaning and identity that today cuts across all areas of our societies also impacts the way we feed ourselves and the way we produce. Environmental footprint, anti-waste initiatives, animal welfare, short circuits, integration of digital technology, etc. These new trends and consumer expectations were already present before the COVID-19 crisis and will intensify.

ECOTROPHELIA Europe is therefore the forerunner of food trends, current and future trends, and gives us a glimpse of new ways to consume our favourite products.

To discover the 2020 trends and the European winners of this very special year, I look forward to seeing you in Paris in October to support the energy and talent of this new generation of foodies.

Catherine Chapalain
EEIG ECOTROPHELIA EUROPE Administrator
General Director ANIA

“ECOTROPHELIA IS A GREAT STUDENT INNOVATION COMPETITION FULL OF POSITIVE ENERGY AND INSPIRATION FOR THE INDUSTRY. IT IS ALSO A WINDOW INTO THE FUTURE OF FOOD AS SEEN BY THE YOUNG GENERATION”



Nestlé recognises the innovation laboratory character of ECOTROPHELIA and its value to the food sector, reason why it supports ECOTROPHELIA initiatives: ECOTROPHELIA Europe and NEXT FOOD GENERATION. This partnership is celebrated not only by the support given to the initiatives but also by the participation of ECOTROPHELIA projects in the company's acceleration program.

In 2019, Nestlé created the R&D Accelerator where project teams can rapidly translate ideas into prototypes for testing. The Accelerator program offers support from the start of the project to its end, with a “Lab to Shop within 6 months” vision. Intended for employees, start-ups and students, the program welcomes participants that want to explore a new technology, to translate new science or insight into a product or service, to pioneer a trend with a differentiating offer, or to test desirability and feasibility of a product idea. At the end, a Minimum Viable Product is tested directly in shops with consumers on a small scale to gather feedback from target consumers and with the aim of refining the concept.

“ECOTROPHELIA is a great student innovation competition full of positive energy and inspiration for the industry. It is also a window into the future of food as seen by the young generation”

said **Christoph Hartmann**, Academic Alliances & Expertise Development Lead at Nestlé Research. “We consider our collaboration a real success. On one hand we get exposed to great teams and very good quality projects, on the other hand we give students the possibility of taking their project towards execution and commercialization.”

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



ECOTROPHELIA Germany 2018 Gold & ECOTROPHELIA Europe 2018 Bronze

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)



ECOTROPHELIA Germany 2019 Gold & ECOTROPHELIA Europe 2019 Bronze

June to December 2020

A nutritious snack made of organically grown fermented peas.

Four students from the Technische Universität Berlin (Germany)



ECOTROPHELIA France 2019

September 2020 to February 2021

The first snack to relieve premenstrual and menstrual symptoms!

Two students from Oniris & l'Ecole de Design Nantes Atlantique (France)

“THE ABILITY TO LEARN NEW KNOWLEDGE AND SKILLS QUICKLY AND TO APPLY THEM EFFECTIVELY IS A CRITICAL SUCCESS FACTOR FOR BUSINESSES AND FOR INDIVIDUALS. BUSINESSES HAVE TO BECOME A “LEARNING ORGANISATION”, BECOME AGILE AND EMBRACE “CORPORATE LEARNING”.”



The volatile environment we have been living in has brought changes to the food industry's innovation strategy and an evolution to learning. **Bertrand Emond**, Head of Membership & Training at Campden BRI, gives us insight on these changes and tells us how ECOTROPHELIA UK went virtual.

Last year you celebrated Campden BRI 100th anniversary, this year you were faced with a health crisis that proved to be demanding for the food industry. What were the major challenges that companies faced?

The impact on food companies and the whole food system has been extraordinary. Some businesses have done very well and have been producing flat out a reduced range of products to meet demand, others have basically collapsed or have had their business model severely challenged or called into question. The major challenges have been around business resilience including staff availability, supply chain resilience, ability to reformulate products to cope with shortages of key ingredients, mitigating the risks of food fraud, ensuring the food safety, quality, traceability and integrity of products along very disrupted supply chains; re-evaluating their sustainability and eco-credentials as society as a whole is pushing for a green recovery; and of course, reminding consumers that COVID is not a foodborne disease.

One of Campden BRI's activities is to support New Product Development, which has also seen major changes in the first half of the year. How has the food industry adapted their innovation strategy?

Everything is in a state of flux and a lot of innovation projects have been delayed, cancelled or in limbo including capital projects. Many budgets have been slashed and many companies are embracing zero budgeting! Companies are focusing on what is really essential and what really matters. So, a lot of rationalisation is taking place and people are trying to predict how the consumers expectations, requirements and consumption patterns will evolve and how permanent the changes are.

From your experience in the field, did the volatile environment we have been living induced an evolution of work, learning and development?

VUCA: does not sound very nice... but it is a great way of describing the world we live in: Volatile, Uncertain, Complex and Ambiguous!

The ability to learn new knowledge and skills quickly and to apply them effectively is a critical success factor for businesses and for individuals. Businesses have to become a "learning organisation", become agile and embrace "corporate learning".

Individuals are under pressure to not only have depth of expertise in a particular field but also the ability to collaborate across a wide range of disciplines and be empathetic. Individuals and businesses have to recognise the importance of Continuing Professional Development (CPD) and Lifelong Learning; individuals have to take ownership of their professional development to ensure that, as a professional, they have the relevant skills, knowledge and behaviours – and that they are competent, confident and current. Talking to one of our Japanese clients recently, she said, Bertrand, people need to find their IKIGAI. This is a great reminder... what is your reason for being, what is your "raison d'être"! Traditionally, this is a combination of Passion, Mission, Vocation and Profession in other words a combination of what you love, what the world needs, what you can be paid for and what you are good at. So, what is yours?

Due to the pandemic you were forced to organise ECOTROPHELIA UK differently. How was the experience of organizing a food innovation competition virtually?

We had to pivot quickly and working closely with our partner IFST, the students and their universities as well as the industry judges and sponsors, we organised an afternoon of virtual pitches via Zoom. Luckily, we only had to cope with 5 teams in the Final as we have a pre-selection process. We kept the same format but reduced the presentation time which obviously did not include any tasting of samples. We tried to keep the raw emotions and excitement associated with live events when pitching live to the panel of 12 senior industry representatives and when announcing the results.

How did the students face the challenge of creating an innovative product and presenting it remotely?

The students adapted really well; luckily most of the practical work had been done on the product and packaging so the main focus for them was to work on a compelling pitch via Zoom. They worked hard on making sure that their presentation style and content were as engaging as possible using their best presenters, dynamic visuals and videos to highlight the sensory characteristics of their products; for example you could see and hear somebody eating the product so you could get a good feel for some of its key sensory characteristics.

“AT FOODDRINKEUROPE, OUR GOAL IS TO ENSURE ALL OF THESE FOOD AND DRINK BUSINESSES WILL HAVE THE POLICY ENVIRONMENT NEEDED TO THRIVE AND BE AT THE HEART OF EUROPE’S GREEN RECOVERY FROM THE PANDEMIC. OUR #FOODHEROES ARE READY FOR THE CHALLENGE.”



In the midst of the Covid-19 health crisis, the European food and drink industry went above and beyond with its efforts to ensure access to safe, quality and affordable food and drink products. Although the challenging times and the pressure to the supply chain, the food and drink industry was able to endure this crisis with the active participation of its actors.

Food and drink heroes on the COVID-19 frontline

The coronavirus came fast. On February 4th, Europe had reported 24 cases of COVID-19 and yet by mid-March the World Health Organisation described the continent as the epicentre of a global pandemic. Borders closed, panic buying ensued and there were fears of a food crisis.

That the flow of food and drink continued is thanks to the extraordinary efforts of many people working along the entire food chain – from farmers to manufacturers to retailers – as well as timely support from the EU and national governments.

Except for an initial flurry of panic buying, supermarket shelves have remained stocked. Products have been replenished quickly. Prices have been stable.

The story behind the scenes

While Europe was in crisis mode, an army of dedicated workers – our #FoodHeroes – were working tirelessly behind the scenes.

On top of their day job – manufacturing high quality food and drink products – businesses across the continent went above and beyond in their efforts to help communities deal with the coronavirus crisis.

Distribution of alcoholic gel and hand sanitisers

One of the most noticeable interventions came from the drinks companies that switched from adding alcohol to their spirits and beers, to using it in hand sanitisers and gels.

Global donations of alcoholic sanitisers were led by large companies like ABInBev, Campari, Cargill, DSM, and Diageo.

There were also significant contributions from SMEs and local breweries. Great examples can be found in the Czech Republic with Rudolf Jelinek and Stock Plzeň Božkov donating over 9 million litres of sanitiser between them.

In Belgium as well, distilleries Jeneverstokerij Rubbens and Ground Control Gin provided alcohol for sanitisers free-of-charge to local hospitals.

Donations of PPE and medical equipment

Meanwhile, many food and drink companies stepped in to meet the demand for essential PPE and medical equipment for health professionals. For example, E. J. Papadopoulos, Loulis Mills, and Jotis donated over 30 ICU monitors, respirators, and other equipment to hospitals across Greece.

Gunnar Dafgård and Paulig in Sweden donated gloves, visor aprons, face masks, and other emergency equipment to local hospitals, and in France PPE donations came from LVMH - Moët Hennessy, Mars, Rémy Cointreau, Tereos, and more.

Food and drink for vulnerable people

Ensuring a nutritious and balanced diet is one of the keys to staying healthy. That's why, in the midst of COVID-19, companies like Coca-Cola, Kellogg's, Nestlé, PEPSICO, and Unilever leveraged their global supply chains to distribute huge quantities of nutritious meals to vulnerable communities and essential workers in Europe and around the world.

Alongside this, many companies also made sizeable financial donations to charities and health initiatives.

Support for supply chains

Food and drink companies have also been well aware of the pressures on their suppliers. One example of how business has worked to keep supply chains open is from Unilever, who granted €500m of cash-flow relief to support livelihoods across their extended value chain and minimise the risk of supply chain disruption.

From crisis to recovery

What has been most noticeable over the past months has been the sheer scale of commitment that many SMEs have shown to their local communities. After all, SMEs, particularly in the food and drink industry, are intimately involved with their communities and, as such, are invested in their success and quick recovery from this crisis.

But it is also SMEs that have felt the effects of COVID-19 most acutely and will need most help to re-open and recover. This is particularly true for those supplying the hospitality and tourism sectors.

At FoodDrinkEurope, our goal is to ensure all of these food and drink businesses will have the policy environment needed to thrive and be at the heart of Europe's green recovery from the pandemic.

Our #FoodHeroes are ready for the challenge.

To see all of the above examples in more detail and for a fuller overview of the industry's actions during COVID-19, please visit our #FoodHeroes website or check out our complete A-Z list.

NEXT FOOD GENERATION

The Food of Tomorrow

After two successful editions, EEIG ECOTROPHELIA EUROPE, together with SIAL Paris and supported by Nestlé, set up once again NEXT FOOD GENERATION, an initiative for the most innovative European projects to unveil the food trends of tomorrow.



NEXTFOOD generation

by ECOTROPHELIA 



For the 2020 edition, EEIG ECOTROPHELIA EUROPE and SIAL Paris decided to go upstream on the food innovation ecosystem and reach out to the future entrepreneurs at the very beginning of their project development. In the light of a changing sector, NEXT FOOD GENERATION sought to welcome projects that offer solutions to environmental, ethical, digital and societal challenges.

The call for applications

An European call for applications was launched in April mobilizing a network of European Higher Education Institutions, European agri-food federations, the organisers of national ECOTROPHELIA competitions, agri-food clusters, incubators and R&D centres. The initiative, directed at innovative projects in phase of concept, development and/or ready to launch on the market, having their main activity in the food sector, invited projects to present their innovation at the heart of SIAL Paris to the global food innovation ecosystem.

Due to the current sanitary crisis, SIAL Paris has been postponed to 2022 but the will to innovate and promote innovation in the agri-food sector has persisted. The industry reinvented itself to meet consumers' demands and young entrepreneurs continued to think outside the box and to rethink the food of tomorrow. The selected projects are presented hereafter. Do not hesitate to contact the project leaders directly.

The selected projects

36 innovation projects were selected to be highlighted by the NEXT FOOD GENERATION initiative. Coming from 7 European countries, these innovation projects present us with a diverse and interesting range of food & beverage products or ingredients, equipments, process or logistics, services (physical or digital), and packaging.

In this edition, the following trends stand out: (1) vegetable and plant-alternatives put forward; (2) products promoting health and well-being; (3) eco-responsible approaches; (4) convenience and practicality by offering new products (e.g. snacks), services (e.g. helping to change eating habits), equipment (e.g. coffee encapsulation) or packaging (e.g. edible packaging that increases the shelf life of the product).

From the selected projects, 11 come from ECOTROPHELIA competitions from 4 different countries, notably France, Greece, The Netherlands, Portugal. This shows that the passion, hard-work and creativity instilled in their projects gives them the desire to continue the path of entrepreneurship.

In this particular edition, NEXT FOOD GENERATION highlights new projects from future entrepreneurs who are rethinking the agri-food sector and offering new distribution formats, supply chain solutions, innovative food processing systems and new products that meet consumer demands. Get to know their innovations on our social networks and website <https://nextfoodgeneration.ecotrophelia.org/>



NEXT FOOD GENERATION

The 36 most promising innovation projects presenting the Future of Food.

PROJECTS BY TYPE OF INNOVATION:

Food & Beverage Products or Ingredients



AGROGRIN TECH Portugal

<https://agrogrintech.com>
<https://www.facebook.com/agrogrintech>

The AGT's system coupled to a patent technology can deliver different food ingredients from fruit waste with no contamination, such ingredients can be commercialised between food industries and guided for human consumption.

Person of contact: Débora Campos
deborancampos@gmail.com /
+351917351461

Address: Rua Aldeia Nova, 4775-220
Silveiros



Certified Organic and Fair Trade Canadian Bagel Factory

BAGEL MONTREAL-STYLE France

https://www.mkfactory.fr/?preview_dev=idcomcrea

SARL MK FACTORY will be a company which manufacture a Canadian Bagel certified Organic and Fair Trade. MK FACTORY will offer a wide range of fresh bagel breads with an optimal best before of 21 days. The offer will be available in sweet or savoury, with toppings (sesame seed, poppy seed, flax, pumpkin seed and a mix of seeds) and a range of gluten-free bagels. All our recipes are made from Canadian recipe. Therefore, our production will be located in France, certified organic, fair trade and produced exclusively with cereals grown in France.

Person of contact: Massa Kouyate
m.mkfactory@gmail.com /
+33608452962

Address: Le clos du Lavoir, 71000
Sennecé Les Mâcon



CHESTNICKS Greece

<http://www.chestnicks.com>
<http://www.facebook.com/chestnicks>
<http://www.instagram.com/chestnicks>

Chestnicks are delicious gluten – free cookies, having as a basic ingredient the organic chestnut flour produced by us, orange flavor and chocolate chips.

Person of contact: Nikolaos Zachos / chestnicks@gmail.com / +306979791912

Address: Karditsa



Dastan PISTACHIOS France

<https://www.dastan.fr>
<https://www.linkedin.com/company/dastan-pistaches-d-exception/>
<https://www.instagram.com/dastan.paris/>

Dastan has the ambition to create a new experience with pistachios. This product is a wonderful dried fruit with a lot of virtues. A different and healthier way to share an aperitif!

Person of contact: Zahra Fegghi / zahra.fegghi@dastan.fr / +33669276456

Address: Bondy



Déchênés LES CROC'S-MAGNON France

<https://www.facebook.com/dechenes/>
https://www.instagram.com/les_dechenes/

Les Croc's-Magnon is the first sustainable and nomad prepared dish made of acorns. It is composed of 4 stuffed acorn-balls and a creamy herb sauce. One box of Les Croc's-Magnon provides you enough macronutrients for one dish.

Person of contact: Marion Rebert / contact.les.dechenes@gmail.com / +33677032916

Address: Nantes

Food & Beverage Products or Ingredients



DRY4GOOD
France

<https://www.dry4good.fr>
<https://www.linkedin.com/company/dry4good/>

Dry4Good produces high quality dehydrated food ingredients that preserve a maximum of their nutritional values and natural specificities. Our ingredients are intended for food industries willing to add more natural values to their products.

Person of contact: Romaric Janssen / rjanssen@dry4good.fr / +33603034526

Address: 38-42 rue Galliéni, 92600 Asnières-sur-Seine



Févettes

FEVI
France

<https://www.facebook.com/FEVIUniLaSalle/>
https://www.instagram.com/fevi_unilasalle/

FEVI has created the "févettes": a healthy and tasty vegetarian dish to enhance the value of the bean and help the whole family rediscover the taste of french vegetables! Crispy and gourmet, they are good for your health and the environment.

Person of contact: Simon Zawadzki
simon.zawadzki@etu.unilasalle.fr / +33631337508

Address: 16 rue des Erables, 44115 Basse Goulaine



IN EXTREMIS
France

<https://inextremis-antigaspi.fr/>
<https://linkedin.com/company/inextremis-fr/>
https://twitter.com/inextremis_fr/
<https://instagram.com/inextremis.fr/>

In Extremis is a French brand engaged in the fight against food waste whose mission is to revalue the losses/waste of food companies in new products intended for human consumption. Zero waste, good in taste & healthy for human and environment!

Person of contact: Marie Eppe / contact@inextremis-antigaspi.fr / +33673931403

Address: Nancy



ELLESSI
France

'Ellessi' is a refreshing and satiating fruity beverage made of fermented lentils and whey. It has the allegation "rich in proteins" and is declined into three recipes: pear and vanilla, apricot and honey, and strawberry lemon and mint.

Person of contact: Lou Dumas
dumas8@unlv-lorraine.fr / +33684586312

Address: ENSAIA - 2 avenue de la forêt de Haye, 54500 Vandoeuvre-lès-Nancy



GELALGA DE ALGA WAKAME
Portugal

Gelalga is a line of organic ice cream made with Wakame kelp and almond drink. It aims to offer a tasty alternative to ice cream, organic and low in sugar.

Person of contact: Priscilla Corrêa
priscilla.correa.pe@gmail.com / +351912728985

Address: Porto



INSTATWICE
Portugal

<https://www.facebook.com/InstaTwice-463912861019549/>
<https://www.instagram.com/instatwice5/>

The relationship between Tradition and Today is often considered impossible. With InstaTwice, this is not only possible, but it is also delicious: Within 5 minutes, consumers will have a delicious, healthy, and environmentally friendly dessert!

Person of contact: Eva Vilhena
goldengirls.five@gmail.com / +351919853165

Address: Porto



Jack's Food

JACKFRUIT DUMPLINGS

The Netherlands

https://www.instagram.com/jacksfood_eu/

Jackfruit Dumplings consist of high-protein dough and meat-like jackfruit filling. The product is a healthy alternative for unhealthy ready-to-eat meals not only for vegans, but for everyone who is looking for a meat-free and nutritious meal.

Person of contact: Aleksandra Matysiak / ola.matysiak@interia.eu / +48668699699

Address: Dronten

La Petite Prairie

LA PETITE PRAIRIE

France

<https://www.lapetiteprairie.fr>

La Petite Prairie developed a new fermented hybrid dessert made of organic and local vegetable and animal proteins, with high nutritional, sensory and environmental properties. The range includes four recipes and promote sustainable agri-food systems.

Person of contact: Elise Bourcier elise.bourcier@cetdac.com / +33624711241

Address: 2 avenue de la forêt de haye, 54500 Vandoeuvre-lès- Nancy



Les Cocottes en Herbe

V'EGGS

France

<http://lescocottesenherbe.me>

<https://www.facebook.com/CocotteEnHerbe/>

https://www.instagram.com/les_cocottes_en_herbe/

Are you looking for a product that meets today's environmental challenges and respects your health? Try V'EGGS, the 100% vegetable egg! With ingredients of natural origin, without any allergenic substances or cholesterol, it is suitable for everyone!

Person of contact: Mathilde Ricard lescocottesenherbe@gmail.com / +33613765192

Address: Toulouse



Les Drêcheurs

LA PINTINE

France

<http://lesdrecheursurbains.fr/>

<https://www.linkedin.com/company/28937084/> -

<https://fr-fr.facebook.com/pg/lesdrecheursurbains/posts/>

Les drêcheurs is a French start up collecting and valorising spent grains from brewers in order to prepare a delicious urban flour. This flour has a nutritional added value (rich in fibers and protein, gluten free). Bake-it, mix-it, eat-it.

Person of contact: Benoit Cicilien benoit@lesdrecheursurbains.fr / +33698914582

Address: eduard vaillant couturier, 93110 Pantin



Pescad'Oc

LES SEACKERS

France

<https://ecotrophelia2020po.wixsite.com/pescadoc>

<https://www.facebook.com/Ecotroph%C3%A9lia-2020-Polytech-MTP-104115787735911>

Seackers, are mackerel-based crackers for the aperitif and are available in three Mediterranean flavors: dried tomato, dried fig and black olive. 100% local, healthy and eco-designed, they were developed in collaboration with the Sète auction.

Person of contact: Sandrine Laveau / ecotrophelia2020.polytechmtp@gmail.com / +33629832074

Address: Secrétariat GBA, Polytech Montpellier, Place Eugène Bataillon, 34095 Montpellier



LEVIOSA

FERMENTED CHICKPEA

DOUGH

France

<https://www.facebook.com/LeviosaFrance/>

https://www.instagram.com/leviosa_france/

Leviosa is the first fermented chickpea dough. This vegetable and protein alternative is to incorporate into recipes, used in addition to or in replacement of flour. It combines the nutritional qualities of legumes with the benefits of fermentation.

Person of contact: Emma Ruck leviosafrence1@gmail.com / +33659168448

Address: 51 Route de Sainte-Luce, Appartement A41, 44300 Nantes

Food & Beverage Products or Ingredients


LUMÉO
France

<https://www.instagram.com/lumeofrance/>

You suffer from digital eye strain after a long day working, watching or playing on a screen? Luméo offers you THE new solution to this daily plague. So what are you waiting for? Come and taste Luméo's yoghurt that protects your eyes from blue light!

Person of contact: Sarah Schoentgen
 sarah.schoentgen@oniris-nantes.fr /
 +33658712696

Address: Nantes


OAT IT
The Netherlands

<https://www.oatit.nl/nl/home>
<https://www.facebook.com/OatitNL>
https://www.instagram.com/oat_it_/

Oat it is a delicious and surprising alternative for quark that fits perfectly in a healthy diet and sustainable lifestyle. Exciting flavours will delight you with every bite you take. Are you ready for a new experience? Oat it, eat it!

Person of contact: Ilse van Lier / info@oatit.com / +31618534644

Address: Venlo


TAHITI HIBIS
France

TAHITI HIBIS will specialize in the cultivation and transformation of the hibiscus flower into agri-food and cosmetic products. This company will be established in French Polynesia and will diversify the exploitation of local agricultural resources.

Person of contact: Tehotu Tanata /
 tehotu_t@hotmail.fr / +33786566209

Address: 7 rue des corniers, 31400
 Toulouse


NEXT FRUIT
Spain

Next Fruit reinvents the idea of sweet toppings. This new concept of sweet flavourful seasoning made out of fresh freeze-dried mixed fruit powder, is ready to "fruit up" your dishes.

Person of contact: Andrea Bononad
 Olmo / nextfruit.info@gmail.com /
 +34646534034

Address: Valencia


SAUERCROWD
The Netherlands

<https://sauercrowd.nl>
<https://www.facebook.com/sauercrowdnl>
www.linkedin.com/company/28526856/
www.instagram.com/sauercrowd.nl/

Sauercrowd stands for plant based fermented food which is full of micro bacteria for a balanced diet. We reveal the health secrets of our ancestors and bring them into modern context with innovative flavours and in building a Crowd EU wide.

Person of contact: Moritz Huber / info@sauercrowd.nl / +31639811665

Address: Nieuwe Hemweg 4E, 1013BG
 Amsterdam


VEGANISCO
Portugal

<https://www.facebook.com/veganisco.maresia.1> -
https://www.instagram.com/_veganisco_/

Veganisco is a prepared mixture from vegetable origin, with mushroom and sauce for cooking. It is a pre-cooked and frozen product and an alternative to traditional seafood.

Person of contact: Inês Rocha /
 veganisco@gmail.com / +351936645719

Address: Porto

VEGENTO
France

Come discover VegEnto our sustainable and innovative beef meat alternative launched by French IPI-Incubateur Lorrain. It is a unique formulation of insect and local plant based proteins providing balanced and healthy proteins.

Person of contact: Fayçal Ounnas /
 f.ounnas@hotmail.com / +33624463158

Address: Nancy

Equipment, Process or Logistics



BIOPIX Russia

The BioPix is a portable real time microbiological analyser for food industry which is able to estimate the quality and safety within 30 minutes.

Person of contact: Aleksei Lachinov /
tfel02@ya.ru / +79174302714

Address: Ufa



CAPS ME LA CAPSULETTE France

<https://www.capsme.fr>
<https://www.facebook.com/capsme.fr>

CAPS ME offers a system that fills reusable coffee capsules in 10 seconds. (Nespresso type) This minimizes its ecological impact and coffee budget without sacrificing coffee quality and simplicity of preparation.

Person of contact: Jean de Boisredon
jean.deboisredon@student-cs.fr /
+33782582235

Address: 3 rue Alfred de Musset, 44000
Nantes



PÂTISSON France

<https://www.linkedin.com/in/bricepissard>

Pâtisson is an automated selling organic product kiosk that sells: soups and vegetable pizzas. It promotes organic, responsible and social agriculture to increase social link between people from city and country-side.

Person of contact: Brice Pissard /
brice@robby.ai / +33767267290

Address: 13 rue Jean Jacques
Rousseau, 75001 Paris



BRIC À VRAC France

<https://bricavrac.com>
<https://www.facebook.com/BricAVrac>
<https://www.linkedin.com/company/bric-a-vrac>
<https://www.instagram.com/bric.a.vrac>
<https://twitter.com/bricavrac>

BRIC A VRAC is an automated and connected distribution solution in solid bulk. We develop a machine that allows the consumer to control the quantities of products he wishes to buy and distributor to improve services and profitability. Consumers, producers and distributors are connected through an application, an integral part of the Bric A Bulk system. This application allows the consumer to be informed about products purchased through the machine.

Person of contact: Flore Leenhardt /
flore@bricavrac.com / +33613521623

Address: 2 avenue de la Forêt de Haye,
54500 Vandoeuvre-lès-Nancy



CIRCUL'EGG France

<https://circulegg.fr>
<https://www.facebook.com/circuleggcompany>
<https://www.linkedin.com/company/circul-egg>
<https://twitter.com/CirculEgg>

In a circular economy approach, Circul'Egg gives a second life to eggshells, bio-waste of the food industry, by transforming them into new raw materials for the animal feed, nutraceutical and cosmetic industries.

Person of contact: Pierre-Lou Chapot
pierre-lou.chapot@circulegg.fr /
+33637607800

Address: 46 rue de la cité moderne,
92160 Antony



PF TRACER ONE France

<https://wetruf.com>
<https://www.facebook.com/wetruf>
<https://www.linkedin.com/company/wetruf>
<https://twitter.com/wetruf>

In response to the problem of managing truffle irrigation, our innovative tool measures the water potential of the soil, allowing irrigation to be triggered at the opportune threshold and a controlled and reasoned water supply.

Person of contact: Flora Todesco
flora.todesco@wetruf.com /
+33627701151

Address: 2 avenue de la Forêt de Haye,
54500 Vandoeuvre-lès-Nancy



Services



BAOBAB
France

Baobab is a personal assistant that help people transitioning to a more plant-based diet.

Person of contact: Romain Aymard / romain.aymard@magnitude-labs.com / +33786093633

Address: 25 rue des lauriers, 31650 St Orens de Gameville



KIKLEO
France

<https://kikleO.com>
<https://www.linkedin.com/company/kikleO>

KikleO is a French startup that aims to reduce food waste for collective catering, by analyzing left over meals, wasted by consumers, using its technology combining 3D vision and artificial intelligence.

Person of contact: Martin de Giraud d'Agay / martin.dagay@kikleO.com / +33787316631

Address: Paris-Lyon



EATS EAZY
France

<https://www.eatseazy.com>
<https://www.facebook.com/eats.eazy>
<https://www.linkedin.com/company/eats-eazy>
<https://www.instagram.com/eats.eazy>

Eats Eazy develops phygital strategy solutions for the restaurant industry. We improve the customer journey by streamlining the entire experience into a single, easy-to-use solution and by reducing the waiting times suffered during outside dining.

Person of contact: Sarah Lasfar sarah.lasfar@eatseazy.com / +33633928095

Address: 5 parvis Alan Turing, 75013 Paris



VICTUS
Slovenia

The biggest innovation is that the app will allow the automatic import of the products. Moreover, it will be the first app to combine in-store recommendations with personalizable food ratings, eco and health reports, and food tracking.

Person of contact: Gašper Grad / gasper.grad@gmail.com / +38641991846

Address: Sneberska 99 c, 1260 Ljubljana

Packaging



musa

MUSA **France**

<https://www.facebook.com/musasolution>
<https://www.instagram.com/musasolution>

Musa is committed to offering innovative and intelligent products to reduce the use of plastics and other single-use food containers. We create a reusable food container in platinum silicone which allows you to easily transport your meals and eat them directly inside, to keep your food in the refrigerator or its bulk on its shelves, it also allows to freeze up to -60°C and warm up to at +240°C in the oven and also in the microwave. Without cover, light and foldable, it is also perfect to use during your shopping in bulk.

Person of contact: Lucile Morice
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+33621080972

Address: Noisy-Le-Grand

PROTEME

Protème

PROSANE **France**

<https://www.proteme.fr>
<https://www.facebook.com/ProtèmeCompany>
<https://www.linkedin.com/company/proteme>
<https://twitter.com/ProtèmeCompany>
https://www.instagram.com/proteme_company

Protème develops an edible food coating solution for fruits & vegetables that extends their shelf life by several weeks. Its product Prosane© is completely natural, biodegradable, renewable and harmless to health.

Person of contact: Paul Malfoy / paul.malfoy@proteme.fr / +33608174732

Address: Paris

FOOD HACKATHON: COLLECTIVE INTELLIGENCE STIMULATES INNOVATION IN AGRI-FOOD BRANCHES

Initially planned as part of SIAL Paris, the Food Hackathon will be held in early 2021

For 48 hours, 60 students from 17 French schools and universities will work on the problematics of four professional branches - Interfel, INTERBEV, France Filière Pêche and Terres Univia - and will propose innovative solutions to meet the major challenges of tomorrow's food. Terres Univia, the branch of legumes, is participating for the first time in the Food Hackathon by ECOTROPHELIA.

Fresh fruits and vegetables

The figures show a significant decline in the French consumption of fresh fruit and vegetables, despite the recognized health benefits. The average consumption is 300g per day of fresh fruits and vegetables, well below the 400g daily recommended by WHO. For Interfel, the Food Hackathon pitches will necessarily be aligned with the expectations of a new generation of consumers, and will be useful for the branch to build a favourable future to the consumption of fresh fruit and vegetables.

Beef and veal

Although deeply rooted in French gastronomy, meat consumption is undergoing a profound change. INTERBEV, the branch of breeding beef and veal, is engaged in the Food Hackathon in order to fuel the collective movement launched by breeders on the theme "Love Meat, Eat it Better". Quite an agenda for students. It is up to them to imagine new meat products and marketing strategies adapted to new purchasing behaviours.

Sea fishing

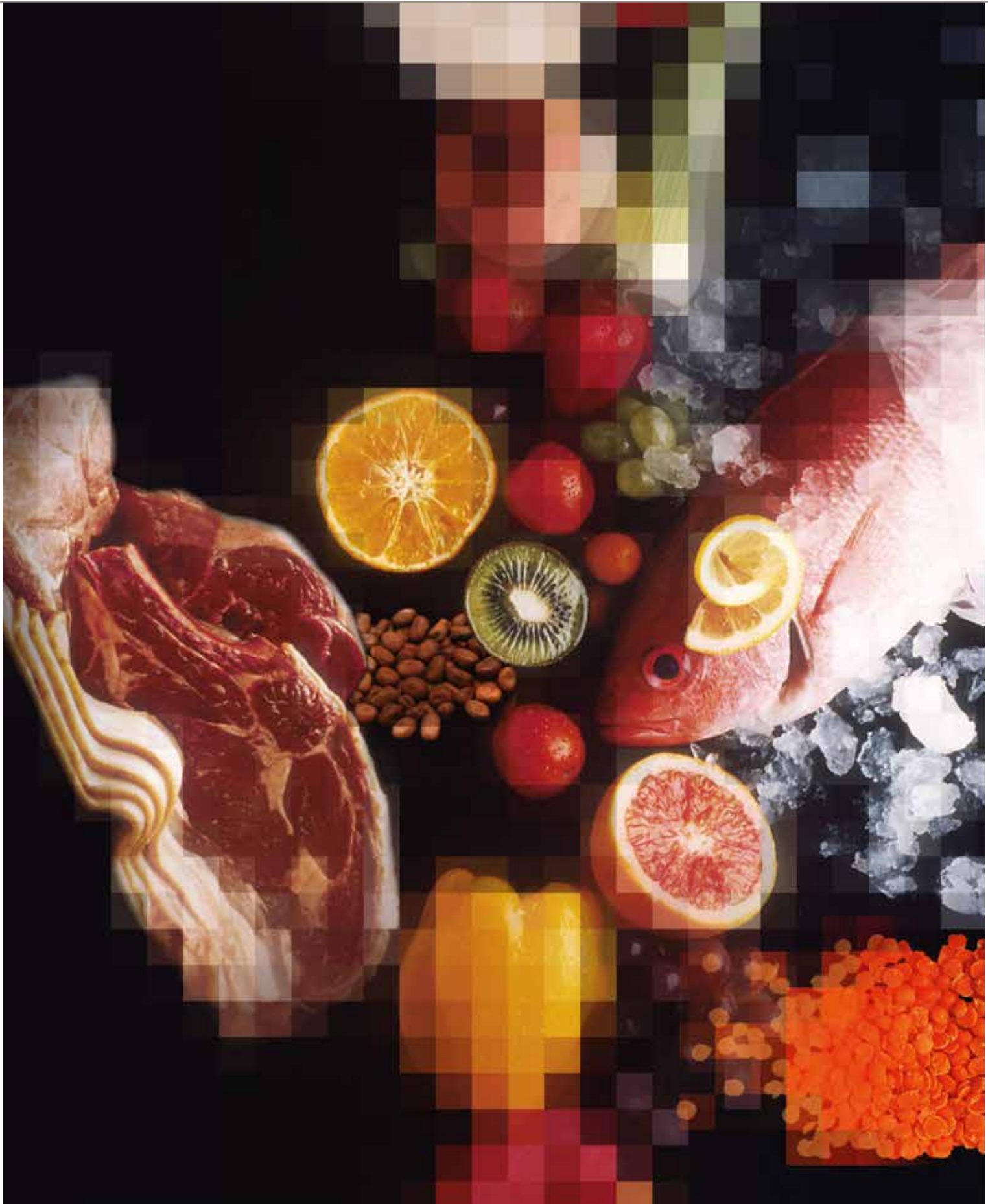
Consumption in France of seafood amounts to 33.7 kg per year per capita (in whole fish equivalent). While this figure has been relatively stable since the mid-2010s, there is nevertheless an aging of the core target of consumers. For France Filière Pêche, the branch of fishermen, fishmongers and seafood distributors, the Food Hackathon is an excellent opportunity to find new solutions to promote French fishing products and trades and encourage their consumption.

Legumes

Long neglected by consumers, legumes have come back to the forefront for their nutritional qualities. For Terres Univia, the branch of vegetable oils and proteins, boils down to bring out new ideas, come up with new forms and new uses to promote legumes. How to give a sustainable boost to these seeds full of promise? Because peas, field beans, lupine, lentils and chickpeas are "nuggets" with a lot of potential to meet the major challenges of tomorrow's food.

The establishments participating in 2021 in the Food Hackathon

InstitutAgro|AgroCampusOuest, AgroParisTech, Audencia, ENSAD Nancy, ENSAIA - Université de Lorraine, ESIAB - Université de Bretagne Occidentale, ESIROI Université de la Réunion, ESIX Normandie - Université de Caen Normandie, IAE Metz School of Management - Université de Lorraine, ISA, L'École de design Nantes Atlantique, Institut Agro | Montpellier SupAgro, ONIRIS, SupBioTech, Université de Haute Alsace, Université de Technologie de Compiègne, VetAgroSup.



FEEDtheMIND

Food-related European Education in the Digital era to Motivate Innovative New-product Development



FEEDtheMIND is an European project initiative funded by Erasmus+ to promote the development of knowledge and skills using digital tools and the exchange of good practices in Higher Education Institutions (HEIs). With a network of six HEIs from five countries and the engagement of their national food federations, this project envisions to bring together the education system and the agri-food sector to better prepare students for the labour market.

The end of the first semester of 2020 is marked by the end of Output 1 that aimed to assess the needs in terms of skills and knowledge acquisition. This Output paves the way to the development of the FEEDtheMIND digital learning platform.

The needs assessment in terms of skills and knowledge acquisition

Output 1 of the FEEDtheMIND project led to the definition of the skills and competences that shall be addressed at a European-level and, consequently, be the basis for the development of the future digital pedagogical tool.

The aims of this output were to identify:

- how the problematic of food innovation is addressed in the different HEIs partner organisations;
- the competences and expectations of food companies for the future professionals and employees;
- the key competences perceived as underdeveloped and considered as necessary for both the higher education system and the labour market.

Innovation in European Higher Education Institutions

Indicators related to the pedagogical innovation approaches implemented in the institutions have been identified thanks to a teachers' survey conducted in the 6 institutions of the FEEDtheMIND network: a large majority of institutions (67%) have an explicit policy of pedagogical innovation, project-based learning is a well-established pedagogical innovation, and half of the teachers are interested in putting into practice new ways of teaching.

Across the FEEDtheMIND network, we have been able to find a wide variety of projects with at least one pedagogically oriented project (i.e. project-based learning approach) in the area of food eco-innovation, including large numbers of students trained (average of 18 groups of 5.2 students per institution) and a great diversity in the duration of projects (from 1 to 24 months, with an average of 8.8 months). Furthermore, 50% of the institutions has established an inter-institutional partnership.

All institutions state that food eco-innovation projects:

- contribute to the knowledge learning in the different disciplines covered by the application area (food science; food technology; quality, hygiene, safety & environment; packaging, marketing; eco-design; food microbiology; industrial production);
- contribute to the development of technical skills, project management skills, transverse skills and also soft skills.

Almost all institutions (83%) set up industrial partnerships to carry out food eco-innovation projects, i.e. about 47 projects per year and the valorisation of food eco-innovation projects in entrepreneurship is a reality in 67% of institutions, and concerns 34% of projects. This represents 12 entrepreneurship projects each year.

The engagement of the Food and Drink Federations

In the five countries targeted in this project, the food and drink federations are engaged in the promotion of food innovation initiatives that encourage the interaction between the agri-food sector and the higher education system. The competitions for higher education students take a large place in the innovation strategy to promote the interaction between the food sector and the higher education system. The competitions are held nationally and internationally.

Besides food innovation competitions, other types of initiatives have been reported, namely internship programs with an industrial partner with a project-based approach, mentorship sessions with the support of the food and drink federations, or different national or international programs.

From the 14 initiatives described by the national food and drink federations, innovation and sustainability are two issues that are addressed in all of them, representing the interests of the industry.



The professionals recognise students' preparation on subjects directly related to food and ingredients, such as food technology or nutritional assessment, but acknowledge there is opportunity for improvement in cross-disciplinary subjects. Knowledges and skills lacking or important to focus on have been identified: budgetary monitoring of the project, creativity and creative thinking, communication, monitoring the progress of the project or an action, project management, ability to delegate and ability to make decisions, and eco-design.

The students' assessment of the resources

Regarding the assessment of the quantity and quality of resources made available to the students, cross-sectional subjects, namely market study and marketing mix, eco-design, business plan and industry partner represent an opportunity to provide students the needed resources through the digital Tools in eco-design are identified as the less available resource to support the work on the sustainable aspect of the innovation project.

The subjects to be addressed by the digital learning platform

Meanwhile, the FEEDtheMIND learning platform started to be developed with a dashboard that will be user-friendly both for the students and the pedagogical staff from the partner HEIs. Upon analysis of the results achieved in Output 1, and taking into consideration the insights from students, pedagogical staff and representatives from the food industry, the consortium decided on four modules to be developed: business model, creativity, eco-design and project valorisation. As the Moodle platform is being developed, the partners are preparing the modules' materials, i.e. presentations and quizzes, that will be adapted and translated into 5 languages. With the ambition to be a Strategic Partnership project for the exchange of good practices and cooperation for innovation, the Moodle platform will allow the students to select the language they want to study in and in all be presented with case studies relevant for each country participating in the project. This inclusive and multi-language platform will also allow students to test their knowledge and skills acquisition through quizzes available for each module.

For more information on the project visit the FEEDtheMIND website: <https://feedthemind.ecotrophelia.org/>

This project is funded by the Erasmus+ programme under project N°: 2019-1-FR01-KA203-063034.

THE ECOTROPHELIA EUROPE 2020 JURY

PRESIDENT OF THE 2020 JUDGING PANEL

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Academic Alliances and Expertise Development Lead
Nestlé Research Center

OFFICIAL REPRESENTATIVE

CAMPDEN BRI UK

Mr Bertrand Emond

Head of Membership & Training - Campden BRI UK

13 NATIONAL OFFICIAL REPRESENTATIVES

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BELGIUM

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CEO – Raffinerie Tirlemontoise

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SERBIA

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President - Serbian Association of Food Technologists

SLOVENIA

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Director of the Commercial Sector - Mercator-Emba d.d.

SPAIN

Mr Benet Fité
Quality, RDI & Environment Manager - MAHOU-SAN MIGUEL

UNITED KINGDOM

Ms Helen Munday
President - IFST





ECOTROPHELIA EUROPE

13 COMPETING COUNTRIES

On the 2020 edition of ECOTROPHELIA Europe, the European Judging Panel will be presented with 13 innovative products developed by students teams from 14 European Higher Education Institutions.

This special edition, held virtually, will compel the jury to imagine the gastronomic experience that they could have when tasting the product. It will be up to the students to conduct the jury's imaginary through the organoleptic properties of their product.

The winners of the national ECOTROPHELIA competitions reflect the current food trends and societal challenges through the use of local ingredients, eco-friendly packaging and healthier and nutritious alternatives for day-to-day life. By combining tradition, innovation and sustainability, these year's products promise to meet consumers' expectations and inspire the Food of Tomorrow.



AUSTRIA

SPRAUTCRISPS

Seasoning

SprAUTcrisps, the clever combined, tasty layers of Austrian crispy greens!

University of Natural Resources and Life Science, Vienna

BELGIUM

ALOYA

Breakfast, Dessert, Egg based, Milk product, Nutraceutical, Seasoning

Aloya is a healthy yoghurt with an optimal supply of omega-3 and the sweetness of a walnut cream.

Université Catholique de Louvain

DENMARK

AVENA

Breakfast, Dessert, Spreadable

A Rich, Creamy, Caramel Sauce, 100% Plant-Based, using only Sweeteners and Natural Sugars.

Denmark Technical University

FRANCE

LES CROC'S-MAGNON BY DÉCHÊNÉS

Ready-cooked meal

Les Croc's-Magnon, the first sustainable and nomadic dish that showcases the taste of acorns.

ONIRIS & L'Ecole de Design Nantes Atlantique

GERMANY

INSECTASTIC

Cooking aid, Meat product

One minced meat base with countless possibilities. Try it - Taste it - Love it!

Technische Universität Berlin / TU Berlin

GREECE

O-LIVE

Bread and pastry

O-live are eco breadsticks with olive flour and 5 different fillings of 100% Greek fruits & veggies.

University of the Aegean

ICELAND

FROSTI

Milk product

Organic lactose-free Icelandic skyr flakes - Viking food with an innovative twist!

University of Iceland

NETHERLANDS

SHIITAKE BILTONG

Ready-cooked meal

Shiitake mushroom based Biltong; traditional South-African flavour, modern ecological footprint!

Maastricht University Campus Venlo

PORTUGAL

ORANGEBEEEE

Breakfast, Dessert, Ready-cooked meal

Fermented aquafaba & yacon preparation with a layer of orange peels jam, sprinkled with bee pollen.

Universidade de Aveiro

SERBIA

GLOBEE

Dessert

Eco-Innovative spherical nutritional product from by-products of fruit, cereals and bee products.

Academy for Applied Studies Belgrade

SLOVENIA

HEIJUS

Drink

HEIJUS is 100% unfiltered apple juice with added super herbs (lemongrass, matcha, peppermint, ...).

Biotechnical faculty, University of Ljubljana

SPAIN

TRICUBE

Dessert

Tricube, the cube-shaped gelled dairy dessert that seeks innovation without losing tradition.

Universitat Autònoma de Barcelona

UNITED KINGDOM

DELIGHTS

Biscuit & cake, Bread and pastry, Dessert

Delights, a range of sweet, fried, moist, golden doughballs, soaked in flavoursome sugar syrups.

University of Nottingham



AUSTRIA

SprAUTcrisps

SprAUTcrisps, the clever combined, tasty layers of Austrian crispy greens!

SprAUTcrisps are the perfect combination of pure, healthy and nutritious greens. The specific selected sprouts and herbs are made to enjoy the richness of Austrian dried greens at any day or night-time. Our unique crisps are intended for fulfilling cravings for fantastic taste while delivering healthy needs.

The originally harvest-fresh consumed sprouts are seasoned and processed to create lightness and crispiness. The composition of mixed herbs and tomato powder results in an undeniable fresh and pizza-like flavor at the same time. It allows wholesome snacking without feeling guilty due to no fat utilization. These natural crisps can be savored as in-between snacks on the go, for dipping into hummus, as topping of soups or as seasoning of other dishes due to the thin layer of dehydrated sprouts.

The ecological foil Futamura NatureFlex™ NK, based on renewable resources from Folia GmbH, is applied to save the aroma and texture. With this sustainable packaging the crisps are preserved from environmental moisture and gases. In addition, the attractive secondary package protects the bite-sized pieces against breaking. The resulting conservation leads to a longer shelf-life, freshness and structure robustness. This completes all positive impacts of nourishment with high stability of the product and a wide range of usage.



University of Natural Resources
and Life Sciences, Vienna

Team members

Alexandra Nemeč
Eleonora Pichler
Markus Regner
Nina Thim

University

University of Natural Resources
and Life Science, Vienna
<https://boku.ac.at/dlwt>

Contact Person

Prof. Henry Jäger, Head of Institute
of Food Technology

All in all, our clever SprAUTcrisps are the answer to healthy quick bites without any regrets. According to the motto: day in, day out, snack SprAUT!



FEDERATION

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.

<https://www.dielebensmittel.at>

Contact Person

Mrs Mag.a Katharina Koßdorff, Managing Director
Dr Katharina Stollewerk, Project manager





BELGIUM

Aloya

Aloya is a healthy yoghurt with an optimal supply of omega-3 and the sweetness of a walnut cream.

Are you a yoghurt and novelty lover? Let yourself be tempted by the unique experience of Aloya yoghurts. They are made according to a gourmet recipe for the greatest pleasure of your taste buds. Fine walnut splinters, bringing crispness and bitterness, combined with the acidity and freshness of a yoghurt, this is all the pleasure that Aloya will offer you.

In addition to its tasty taste, Aloya is an excellent way to integrate and rebalance your omega-3 diet thanks to its unique formulation that meets European nutritional recommendations. You can also enjoy the sweetness of the fruity range made with seasonal fruits.

By consuming these yoghurts, you will participate in the economic development of the region since the raw materials and distributors are Belgian. Because of its individual format, Aloya is easy to integrate into a daily diet at breakfast or as a healthy and creamy snack.



Team members

Eline Moulin
Chloé Peduzzi
Salomé Lengrand

University

Université Catholique de Louvain
<https://uclouvain.be/en/>

Contact Person

François Heroufosse, Professor



FEDERATION

FEVIA – Federation of the Belgian Food Industry

The logo for Fevia, consisting of the word "Fevia" in a bold, purple, sans-serif font.

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 26 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.

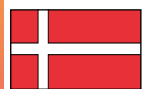
<https://www.fevia.be>

Contact Person

Mr Bart Buysse, CEO

Mrs Isabelle Decadt, Assistant





DENMARK

Avena

A Rich, Creamy, Caramel Sauce, 100% Plant-Based, using only Sweeteners and Natural Sugars.

The traditional Argentinian product 'Dulce de Leche' was the inspiration for AVENA, a rich caramel spread that can be used on a variety of products. The name itself is derived from the Latin name for oats, carefully emphasising our unique selling point to our customers. Our product encompasses similar characteristics as the Latin American version, but uses more sustainable ingredients.

AVENA fits perfectly into the vegan and confectionary market, providing a unique and luxury product priced at 60 dkk per jar.



Team members

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Denmark Technical University
<https://www.dtu.dk/english>

Contact Person

Prof Timothy Jon Hoble, Jr.
Associate Professor National Food
Institute



FEDERATION

Technical University of Denmark,
Institute for Food / DTU-Food

DTU Food
National Food Institute

The National Food Institute researches and communicates sustainable and value-adding solutions in the areas of food and health for the benefit of society and industry. The institute's tasks are carried out in a unique interdisciplinary cooperation between the disciplines of nutrition, chemistry, toxicology, microbiology, epidemiology and technology. The vision is that the National Food Institute creates welfare for the future through research into food and health. The institute makes a difference by producing knowledge and technical solutions which: prevent disease and promote health, make it possible to feed the growing population, develop a sustainable food production.

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

Contact Person

Prof Christine NELLEMANN

Dr Timothy HOBLEY, Associate Professor



Les Croc's-Magnon by Déchênés

Les Croc's-Magnon, the first sustainable and nomadic dish that showcases the taste of acorns.

Les Croc's-Magnon is the first prepared dish made of acorns. This project is submitted by our start-up named Déchênés which is supporting the French agriculture and industry while producing healthy dishes.

Our team, Déchênés, has high values regarding the environment. That is why we are using two by-products to make Les Croc's-Magnon: acorns from the truffle exploitations, and saithe from the filleting process. We are also donating a part of our turnover to plant trees.

Les Croc's-Magnon is a nutritionally complete dish. It is comprised of 4 stuffed acorn balls and a creamy parsley sauce. It contains a high amount of vegetables and uses saithe by-products as source of protein. It is meant to be consumed on the go, without cutlery, microwaved or not. One box of 310g of Les Croc's-Magnon provides you enough macronutrients for one dish. In addition it is gluten-free, clean-label, NutriScore A, fiber-rich and is made exclusively with French ingredients.

Les Croc's-Magnon will be sold at €5,50 in the chilled snacking section in convenience stores. They have a 10-day shelf life.

Déchênés offers you the possibility to discover the taste of acorns, which were already eaten by our ancestors. We shall not waste these sustainable resources. Let us be inspired by our past to feed the future generations!

Team members

Marion Rebert
Julien Magdelenat
Clarice Noloy
Solène Paper
Quentin Cadero

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ONIRIS, Ecole nationale vétérinaire, agroalimentaire et de l'alimentation
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Contact Person

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Pr Jean-Marc Ferrandi, Professor
Pr Carole Prost, Professor
Dr Samira Rousselière, Associate Professor

University

L'Ecole de Design Nantes Atlantique
<https://www.lecolededesign.com/>

Contact Person

Mrs Aude Chaigneau Messenger, Course Leader
Dr Dolly Daou, Design Lab Director
Mrs Marion Lefeuve, Designer



FEDERATION

ANIA - Association Nationale des Industries Alimentaires



ANIA is the association representing the French Food Industry. First industrial sector in France with a turnover of 180 billion Euros in 2017, the food industry is considered as a flagship of our country in the world.

In 2017, the 17,647 companies in the sector achieved a turnover of 180 billion euros and employed 429,079 people spread across the country.

ANIA represents 23 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.



<https://www.ania.net/>

Contact Person

Mrs Catherine Chapalain, General Director

Mrs Françoise Gorga, R&I Director



GERMANY

Insectastic

One minced meat base with countless possibilities.
Try it - Taste it - Love it!

Insects have already received attention as a potential protein source of the future and could be an ideal food for flexitarians. But how can they be integrated into the familiar diet? This is where Insectastic comes in. Insectastic is unbeatable due to its versatility. As the first insect-based minced meat product, it can be processed into burgers, bolognese, boulettes, fillings, chili con carne and much more, just like normal minced meat. This meets the requirements of a modern individual cuisine of today. Insectastic already appeals to the consumer in the shop, because just like minced meat, Insectastic goes straight from the mincer into the packaging and is in no way inferior to the original. Insectastic offers the possibility of using insects conveniently and easily in already known recipes, because it not only looks like minced meat, but can also be prepared in the same way. In addition to the main ingredient, buffalo worms, Insectastic contains chickpeas and various plant ingredients. Insectastic thus offers the consumer a climate-friendly and sustainable alternative to beef or pork mince. When packaging Insectastic, care was taken to reduce the amount of plastic as much as possible. Thus, it consists mainly of a stable cardboard tray, in which a plastic insert merely serves to seal the product and its technological properties. The two packaging components can be easily disposed of separately after use.



Team members

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Jennifer Brunn
Leonie Kemmerling

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Technische Universität Berlin
<https://www.foodtech.tu-berlin.de/menue/home/>

Contact Person

Prof. Cornelia Rauh, Head of Department



FEDERATION

FEI – Research Association of the German Food Industry



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.

<https://www.fei-bonn.de/trophelia>

Contact Person

Dr Voker Häusser, Managing Director
Mrs Daniela Kinkel, PR Manager



GREECE

O-live

O-live are eco breadsticks with olive flour and 5 different fillings of 100% Greek fruits & veggies.

O-live is a breadstick with filling which is included in the ready-to-eat snack category. O-live has a dual meaning and its spelling emphasizes the word “live”. It is an innovative breadstick snack suitable for any time throughout the day. It comes in five different filling flavors, in order to satisfy different tasty delights. Nutritionally, our product is a complete snack, having all the necessary macronutrients. It is a source of fiber and protein, due to the selected flours and the fortification with wheat protein, respectively. O-live is unique in its category due to its technological design (‘wrap around’ rather than a simple linear breadstick) and production process, which allow the breadstick to contain the filling. The formulation of the dough and the fillings are meticulously developed with targeted selected ingredients in order to fulfill the designed claims (such as nutritional claims) and a selection of Greek origin fruits, vegetables, tahini, and pumpkin seeds paste. Moreover, O-live contains lyophilized Greek yoghurt instead of a spray-dried one, in order to preserve the characteristic yoghurt taste. The innovation of the product is enhanced by the presence of the olive seed/pomace flour, which is a by-product of the olive oil industry. The exploitation of a by-product with an approximation of 200.000 tons production only in Greece reflects the ecological profile of the product, which is highly enhanced by the all-paper, compostable packaging.



Team members

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Christos Toliopoulos
Zacharoula Kokonozi
Nikoleta Kavanozi
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<https://www.fns.aegean.gr/index.php>

Contact Person

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FEDERATION

SEVT – Federation of Hellenic Food Industries



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 in order 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.



<https://www.sevt.gr>

Contact Person

Mrs Vasso Papadimitriou, General Director
Dr Fotini Salta, Techno-scientific Consultant



ICELAND

Frosti

Organic lactose-free Icelandic skyr flakes -
Viking food with an innovative twist!

Are you a health conscious consumer? A food lover? Or Both? Try Frosti. Frosti is a remarkable dairy product unique to Iceland. A delicious vanilla flavored product with shelf life up to years and no requirements for refrigeration. Therefore Frosti is a great choice for people going camping or even to Mars. Frosti is high in protein, naturally fat-free with smooth texture and last but not least with a great taste! What makes Frosti so remarkable? Its organic, freeze dried, rich with probiotics, lactose free and includes nutrient rich blue pigment derived from Icelandic spirulina. Frosti contains the original Icelandic skyr cultures from Icelandic dairies, and its made according to the original Icelandic recipe that the vikings ate 1100 years ago. When original Skyr is freeze dried it turns into flakes. When skyr is freeze dried it becomes more stable, capable of being stored without refrigeration, and for long periods of time without adding any preservatives. It also makes it 80% lighter and much cheaper to export. The only thing you need to do is add water to the flakes and blend it together and then you have the famous smooth and tasty Icelandic skyr. You can also add Frosti to your daily smoothie for proteins and nutrient boost.



UNIVERSITY OF ICELAND

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FEDERATION

SI – Federation of Iceland Industries



Federation of Icelandic Industries (SI) is a network of contacts which looks after the complex and different interests of industrial companies. SI has around 1350 members, both companies and employer organisations. They are quite different from each other in terms of size, products and markets. This variety makes the job challenging and necessary at the same time. SI takes care to emphasize what the companies have in common while also looking after individual needs. The successful implementation of this strategy has made SI the largest and most influential employer organisation in Iceland. SI looks after the interests of the industry in close collaboration with the individual enterprises. The work is based on strategic work done by several occupational work groups and over twenty organisations. The service available to members is on one hand individual to the enterprise or branch and on the other general in such matters as quality management, education, public relations and law.

<https://www.si.is/>

Contact Person

Mr Sigurdur Hannesson, Managing Director
Mr Gunnar Sigurdarson, Key Account Manager -
Manufacturing Industries





THE NETHERLANDS

Shiitake Biltong

Shiitake mushroom based Biltong; traditional South-African flavour, modern ecological footprint!

Craving a savoury snack to get through your day? Although, you prefer not to eat unhealthy foods or meat? Shiitake Biltong might be an ideal solution for you! We provide a healthy plant-based alternative to conventional meat snacks, while conserving a meaty texture and savoury flavour. With Shiitake Biltong we have re-invented the traditional South-African snack, enjoyed during sports, busy workdays or an evening at home with a couple of friends and an ice-cold beer.

Contrary to traditional animal-based biltong, our Shiitake Biltong is 100% plant-based and therefore high in fibre, vitamin D, B6, low in saturated fat and sugar; promoting a healthy gut and cardiovascular system. Similar to conventional Biltong, our product is high in protein, supporting muscle recovery after exercise.

Shiitake mushrooms cultivation emits less greenhouse gases and requires less water and land compared to meat production, significantly reducing environmental impact up to 98%. Our product is packaged in fully recyclable plastic with a shelf-life up to 6 months, further minimizing environmental impact. Mass production is achievable with minimal technical difficulties, requiring little processing in a food processor and oven. Only wheat gluten and our special seasoning are added, which consists of spices and an innovative natural mushroom extract. Thereby, Shiitake Biltong combines traditional South-African flavour, with a modern ecological footprint!

Team members

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Maastricht University

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The Top Consortium for Knowledge and Innovation (TKI) coordinates the creation of the Knowledge and Innovation agenda of Top Sector Agri & Food, takes care of the research programme and advises the Top Team Agriculture & Food concerning arrangements with the Ministries of Climate and Economic Affairs and Agriculture, Nature Conservation and Fisheries.

TKI Agri & Food supports innovation with a number of its own arrangements and offers co-financing for, for example, EU projects. So far this has resulted in around 500 research and innovation projects, large and small.

<https://topsectoragrifood.nl/>

Contact Person

Dr Kees de Gooijer, CEO

Mrs Marleen Scholte, Secretary





PORTUGAL

OrangeBeeeee

Fermented aquafaba & yacon preparation with a layer of orange peels jam, sprinkled with bee pollen.

OrangeBeeeee is a new brand of food products that value parts of food from the Mediterranean culture, which are often discarded, and integrates them into new food products, encouraging changes in eating and consumption habits, for a better future. From by-products of the food industries: orange peel, aquafaba, and yacon, with the integration of bee products, especially bee pollen, OrangeBeeeee creates fermented vegetable preparations, which provides a mixture of textures with a fruity flavour, at a competitive price. These do not contain gluten or lactose, they are a source of fiber and without fat. Pleasant taste and appealing appearance, the perfect alternative to the dairy yogurt.

OrangeBeeeee follows the HORECA channel, with fixed suppliers of by-products, like the Gertal company. The goal is, in addition to selective markets, consumers who choose vegetable alternatives, whether they are vegetarian, intolerant to certain ingredients, or because they value food sustainability, also appeal to consumption by a wide variety of consumers, through simple and childish visual communication, and selling in large commercial areas, such as SONAE MC company. In this way, the brand contributes to the sustainable management of food resources and promotes the informed consumption of food. It also contributes, through the communication of the brand and its products, to people's awareness of the impact that food has on society and the planet.

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FEDERATION

Associação Integrar - Intervenção de Excelência no sector agro-alimentar / PortugalFoods



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.

<https://www.portugalfoods.org/en/>

Contact Person

Mr Amândio Santos, Chairman

Dr Fabiana Oliveira, Project Manager at Knowledge Division





SERBIA

Globee

Eco-Innovative spherical nutritional product from by-products of fruit, cereals and bee products.

Globee is a product intended to supplement a person's need for food, and in addition it makes an adequate link between meals as well as a supplement of energy. In addition to its purpose, the Globee is a prototype of practicality, namely its shape, dimensions and size make it perfect for everyday use. The use of a pack of 14 balls with the preferred daily intake of 2 balls, only the package, for one person, can last a week. In addition to the basic package of 14 balls, a package of 3 balls was also designed. The product itself does not require any use of the device for its storage and maintenance because it can be kept at room temperature for up to 6 months. Daily consumption of Globe would supplement the daily intake of vitamins and minerals and positively use the overall functioning of the organism. Globe has a beneficial effect on: the cardiovascular system, the urinary-reproductive system, the reduction of obesity, the strengthening of eco-awareness in people on the planet and the significant use and recycling of by-products. Looking at the product from a nutritional point of view, we will see that it does not contain any allergen, which makes Globee possible for consumption in large numbers of people.

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FEDERATION

Serbian Association of Food Technologists, SAFT



The Serbian Association of Food Technologists (SAFT) is a non-profit organization of food professionals established in 2009 in Belgrade. The SAFT mission is to create and maintain a strong links and interconnections between research institutions and food companies, researchers and food practitioners, and to support and promote enabling environment for the innovations in the food sector. SAFT was the organizer or co-organizer of several important international and national food events in Serbia, such as the 4th European Workshop on Food Engineering and Technology in 2010, the 6th CEFood Congress in 2012, 2nd, 3rd and 4th International FoodTech Congress in 2012, 2016 and 2018, respectively, 2nd and 3rd Symposiums on Beer production in August 2018 and 2019, respectively, annual national EcoTrophelia competitions, several industrial and traditional food producers workshops. SAFT is a collective member of European Federation of Food Science and Technology (EFFoST).

<http://www.upts.org.rs/>

Contact Person

Mr Viktor Nedovic, President of Serbian Association of Food Technologists, SAFT





SLOVENIA

HEIJUS

HEIJUS is 100% unfiltered apple juice with added super herbs (lemongrass, matcha, peppermint, ...).

HEIJUS is 100% unfiltered apple juice with added super herbs. We are on a mission to bring healthier beverage options to consumers with sustainable packaging and ingredient sourcing in mind. HEIJUS is made exclusively from fresh local apples and unfiltered, which is why it preserves most of the useful nutritional value of the apple. The quality of our product is also proven by a certificate of best quality in Slovenia. The ingredients that make HEIJUS stand out are herbs, which we add to our "base", to achieve unique, better and fuller flavour. Until now, we have developed four flavours: UNFILTERED APPLE, APPLE AND LEMONGRASS, APPLE AND PEPPERMINT, APPLE AND MATCHA.

Herb infused flavours compliment the sweetness of apple juice nicely and our newest flavour "apple and matcha" is our first "energy HEIJUS" because it contains a considerable amount of natural caffeine.

Shelf life of HEIJUS is one year. Our main channels are premium bars and restaurants, supermarkets and other health stores. We sell HEIJUS in one portion – 200 ml bottles with different fun fact on each one. The main advantages of HEIJUS juice over the competition are:

- it is freshly squeezed, 100% natural and unfiltered,
- it is made locally, from fresh apples grown in the area,
- we add it all-natural healthy herbs, but no flavorings or sugars,
- our packaging (glass bottle, aluminum cap, paper label) is completely recyclable,
- we only cooperate with herb suppliers that meet our ethical standards.



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FEDERATION

Chamber of Commerce and Industry of
Slovenia - Chamber of Agricultural and
Food Enterprises

Gospodarska
zbornica
Slovenije



Chamber of Commerce
and Industry of Slovenia

Chamber of Agricultural
and Food Enterprises



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.



https://www.gzs.si/zbornica_kmetijskih_in_zivilskih_podjetij

Contact Person

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SPAIN

Tricube

Tricube, the cube-shaped gelled dairy dessert that seeks innovation without losing tradition.

Tricube is an eco-innovative dairy dessert focused on the gourmet market in which we appreciate three flavours, three textures and three different colours that together, complement each other. It is a small cube made up of three gelled layers with a consistent structure based on yogurt, dark chocolate and Catalan cream.

It was born from the idea of giving a more modern vision to homemade desserts, making an attractive product with a pleasant flavour that, when tasted and melted in the mouth, reflects the taste of our land in a single bite.

Organoleptically, each layer provides a different characteristic: yogurt provides freshness, Catalan cream provides sweetness and dark chocolate provides that point of pleasure. A contrast of sensations for those looking for innovation and tradition.

Tricube is considered a Premium product, so we decided to distribute it through gourmet restaurants and luxury events.

Our mission as a company is to go hand in hand with the environment using green energy, ecologic raw materials and reusable materials. Therefore, the packaging of our product will also be reusable and will preserve the integrity of the product.

UAB Universitat Autònoma de Barcelona

Team members

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FEDERATION

FIAB – Spanish Food and Drink Federation

FEDERACIÓN ESPAÑOLA DE INDUSTRIAS DE ALIMENTACIÓN Y BEBIDAS - FIAB



The Spanish Food and Drink Federation (FIAB) was established 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 FoodDrinkEurope promoting its members' interests in areas such as food safety and science, nutrition and health, consumer trust and choice, competitiveness and environmental sustainability.



<http://fiab.es/>

Contact Person

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UNITED KINGDOM

Delights

'Delights', a range of sweet, fried, moist, golden doughballs, soaked in flavoursome sugar syrups.

'Delights' are sweet, fried, moist, golden doughballs, soaked in vibrantly coloured flavoursome sugar syrups. Incorporating surplus bread into the doughballs, makes an innovative, sustainable sweet treat which brings bread back to life! A range of flavours inspired by traditional British desserts; Jam Roly-Poly, sticky toffee, and lemon drizzle are brought to life through the addition of associated inclusions and syrups ensuring a burst of much-loved flavour in every bite. The production of 'Delights' begins by grinding and drying the bread, mixing other ingredients, shaping and frying the doughballs which are then deposited into trays and evenly covered with syrup. Based on our flavour range and positioning we see Delights as a sweet dessert, snack or a perfect treat with a cup of tea! We achieved a clean and natural-based ingredient list with Delights containing less calories per 100g than our competitors.

Delights packaging is 100% recyclable and consists of a clear plastic tray with a clear film lid, surrounded by a bright, eye-catching cardboard sleeve and a small visibility window, to draw the attention of consumers. An automatic date coder will print our 7-day shelf life onto the sleeve. Delights will then be dispatched via 3 distribution channels; retail, food outlets and online. Our initial target market is millennials and Gen-Z, based on insights indicating that they are most open to trying something new and are more sustainability-driven when making purchases.

Team members

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The University of
Nottingham



FEDERATION

Institute of Food Science
and Technology (IFST)



Institute of Food Science & 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. The Institute's core aim is the advancement of food science and technology based on impartial science and knowledge sharing. Our membership comprises individuals from a range of backgrounds, from students to experts, working across a wide range of disciplines within the sector.

<https://www.ifst.org/>

Contact Person

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Campden BRI Group



Campden BRI is the world's largest independent membership-based organisation carrying out research and development for the food and drinks industry. Founded in 1919, it now supports over 2400 member companies in 82 countries worldwide associated with all aspects of primary production, manufacture, distribution and retailing and ranging from SMEs to very large global blue-chip companies. It is committed to providing industry with the research, technical, training and advisory services needed to ensure product safety and quality, process efficiency and product, packaging and process innovation. It works closely with industry to ensure the industrial relevance of everything it does. This includes a wide range of analysis and testing services and operational support underpinned by a vigorous programme of research and innovation and promoted through extensive knowledge management activities. Many of its activities are independently accredited and can be tailored to specific needs.

www.campdenbri.co.uk

Contact Person

Mr Chris Huscroft - CEO

Mr Bertrand Emond - Head of Membership & Training







EEIG ECOTROPHELIA EUROPE

Bringing together the food industry through innovation and entrepreneurship

EEIG ECOTROPHELIA EUROPE 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 seven European 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 seven European countries 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

Réunir les acteurs de l'alimentation autour de l'innovation et promouvoir l'entrepreneuriat

Le GEIE ECOTROPHELIA EUROPE est un Groupement européen d'Intérêt Economique qui vise à fédérer les parties prenantes de différents États membres autour d'un objectif commun et rassemble des acteurs de l'industrie alimentaire de 7 pays européens différents dans le but de promouvoir l'innovation et l'entrepreneuriat dans l'industrie alimentaire européenne à travers la mise en œuvre et le développement de programmes innovants.

En particulier, le GEIE vise, avec l'aide de ses membres, à :

- Promouvoir la coopération et les échanges entre les PME avec les universités, les instituts de recherche, les organismes publics et privés impliqués dans l'innovation alimentaire.
- Définir les politiques, organiser la compétition européenne ECOTROPHELIA Europe et promouvoir la participation au Concours et ses résultats.
- Promouvoir des pédagogies d'excellence liées à l'innovation alimentaire.
- Accroître la sensibilisation et la diffusion de l'information, en particulier auprès des étudiants et des jeunes entrepreneurs.

C'est dans ce contexte qu'ECOTROPHELIA porté par le GEIE est devenu le Laboratoire de l'innovation alimentaire européen.



Good Food, Good Life

Nestlé is the world's largest food and beverage company. It is present in 187 countries around the world, and its 291,000 employees are committed to Nestlé's purpose of enhancing quality of life and contributing to a healthier future. Nestlé offers a wide portfolio of products and services for people and their pets throughout their lives. Its more than 2000 brands range from global icons like Nescafé or Nespresso to local favourites like Ninho. Company performance is driven by its Nutrition, Health and Wellness strategy. Nestlé is based in the Swiss town of Vevey where it was founded more than 150 years ago.

At the heart of the Nestlé research and development network lies the Nestlé Research based in Lausanne, Switzerland. Its core purpose is to provide the scientific knowledge and research base needed to drive product innovation and renovation.

The NRC is home to a staff of about 600 people, including more than 250 PhD scientists of about 50 nationalities, with a diverse range of competencies. The expertise of NRC scientists is complemented by a wide reaching network of external partners such as universities, private research institutes, hospitals and start-up companies.

Nestlé has the world's largest private food and nutrition R&D organization, involving about 3,900 people on 23 sites around the world.

Find out more: www.nestle.com/randd

Nestlé est la plus grande entreprise mondiale dans le secteur "alimentation et boissons". Nestlé est présente dans 187 pays et ses 291,000 employés sont engagés à soutenir l'objectif de Nestlé d'améliorer la qualité de la vie et contribuer à un avenir plus sain. Nestlé offre un large éventail de produits et de services pour les personnes et leurs animaux de compagnie tout au long de leur vie. Avec plus de 2000 marques dont des icônes mondiales comme Nescafé ou Nespresso aux favoris locaux comme Ninho, la performance de l'entreprise repose sur sa stratégie Nutrition, Santé et Bien-être. Nestlé est basée dans la ville suisse de Vevey où elle a été fondée il y a plus de 150 ans.

Au cœur du réseau de recherche Nestlé se trouve le Recherche Nestlé basé à Lausanne. Son but fondamental est de fournir les connaissances scientifiques et la base de recherche nécessaires pour stimuler l'innovation et la rénovation des produits.

Le CRN héberge une équipe de 600 personnes, avec plus de 250 chercheurs de 50 nationalités différentes, représentant un large éventail de compétences scientifiques. L'expertise des chercheurs du CRN est complétée par un réseau de grande portée de partenaires extérieurs tels les universités, les instituts de recherche privés, les hôpitaux, et les entreprises start-up.

Nestlé a la plus grande organisation privée de R&D dans le secteur de l'alimentation et de la nutrition, regroupant environ 3,900 personnes sur 23 sites répartis dans le monde.

En savoir plus: www.nestle.com/randd



The food and drink industry is particularly dynamic and continues to present challenges, particularly those related to innovation and sustainability. To ensure the industry continues to grow and meet these challenges both now and in the future, it is essential to attract creative, intelligent, gifted students.

ECOTROPHELIA encourages the brightest students to consider a career in the food and drink sector and gives them a unique opportunity to participate in a 'real-life' food innovation and development process and gain key practical skills that you just couldn't get from a text book.

As the world's largest independent membership-based organisation carrying out research and development for the global food and drinks industry, we are committed to supporting young and emerging talent in the food and drink industry and are proud to support ECOTROPHELIA.

L'industrie agroalimentaire est particulièrement dynamique et continue de présenter des défis, en particulier ceux liés à l'innovation et au développement durable. Pour s'assurer que l'industrie continue de croître et puisse répondre à ces défis - présents et futurs - il est essentiel d'attirer les étudiants doués, intelligents et créatifs.

ECOTROPHELIA encourage les étudiants les plus brillants à opter pour une carrière dans l'industrie agro-alimentaire et leur donne une opportunité unique d'acquérir des compétences clés en participant à cet exercice pratique de création d'entreprise et de développement de produit éco-innovant.

Campden BRI - le plus grand centre technique et de recherche indépendant pour l'industrie agroalimentaire à l'échelle mondiale - s'engage à soutenir les jeunes et nouveaux talents dans le secteur alimentaire et nous sommes fiers de soutenir ECOTROPHELIA.

Bertrand Emond

Head of Membership & Training, Campden BRI





MINISTRY OF AGRICULTURE AND FOOD

MINISTÈRE DE L'AGRICULTURE ET DE L'ALIMENTATION

Investing in the future also means investing in our agriculture and in our food, trusting the younger generations, focusing on entrepreneurship, creativity and innovation. These themes will be at the heart of the recovery plan to promote quality food, local, accessible to all and that takes care of everyone.

It is only natural that the Ministry of Agriculture and Food has been a partner of ECOTROPHELIA France and ECOTROPHELIA Europe since its creation. In the continuity of the General States of Food, the renewal of the support to these two important student competitions, a veritable showcase of food diversity and creativity, makes perfect sense.

The public policies implemented by the Ministry of Agriculture and Food are intended to:

- Encourage new production and transformation models, in a logic of multi-performance, which respects the agroecological transition;
- Improve the competitiveness of agricultural and agri-food production and support exports;
- Ensure food safety, animal and plant health, animal welfare;
- Develop safe, healthy, sustainable and quality food, accessible to all;
- Promote the educational, professional and social integration of both youth and adults through agricultural education of excellence established in our territories;
- Monitor the payments of the Common Agricultural Policy and negotiate France's interests at European and international levels, in agriculture and agri-food.

The transformations underway, be they environmental, societal or technological, are challenges for our agriculture and our food, which research and teaching can help meet. We can be proud of French agriculture and food.

Investir dans l'avenir, c'est aussi investir dans nos agricultures et dans notre alimentation, faire confiance à la jeunesse, miser sur l'esprit d'entreprise, la créativité et l'innovation. Ces thèmes seront au cœur du plan de relance pour renforcer une alimentation de qualité, locale, accessible à tous et prenant soin de chacun.

C'est tout naturellement que le ministère de l'Agriculture et de l'Alimentation est partenaire d'ECOTROPHELIA France et ECOTROPHELIA Europe depuis l'origine. Dans la continuité des États généraux de l'alimentation, le renouvellement du soutien à ces deux importants concours étudiants, véritable vitrine de la diversité et de la créativité alimentaires, prend tout son sens.

Les politiques publiques mises en œuvre par le ministère de l'Agriculture et de l'Alimentation ont vocation à :

- Encourager de nouveaux modèles de production et de transformation, dans une logique de multi-performance, qui respecte la transition agroécologique ;
- Améliorer la compétitivité des productions agricoles et agroalimentaires et soutenir les exportations ;
- Assurer la sécurité sanitaire des aliments, la santé animale et végétale, le bien-être animal ;
- Développer une alimentation sûre, saine, durable et de qualité, accessible à tous ;
- Favoriser l'insertion scolaire, professionnelle et sociale des jeunes et des adultes grâce à un enseignement agricole d'excellence implanté sur nos territoires ;
- Assurer le suivi des paiements de la Politique agricole commune et négocier les intérêts de la France aux niveaux européen et international, en matière agricole et agroalimentaire.

Les transformations en cours, qu'elles soient environnementales, sociétales ou technologiques sont autant de défis pour notre agriculture et notre alimentation, que la recherche et l'enseignement peuvent contribuer à relever. Nous pouvons être fiers de l'agriculture et de l'alimentation françaises.

SIAL

**INSPIRE
FOOD
BUSINESS***

* Inspirer le marché de l'alimentaire

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ECOTROPHELIA
EUROPE

LIVE

THE FOOD INNOVATION LABORATORY

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