

NEXTFOOD generation

by ECOTROPHELIA 



EVENT LIVE

5 - 9 October 2019

CONGRESS CENTRE NORTH

The EEIG ECOTROPHELIA EUROPE, continuing its work in the benefice of the food innovation ecosystem, sets up once again a prospective space for the most innovative projects and early-stage start-ups to unveil the food trends of tomorrow.

To talk about the agri-food sector is to talk about a constantly changing sector, which accompanies namely the evolution of lifestyles, societal concerns and scientific/technologic discoveries. Nowadays, we are seeing an exponential growth in the number of entrepreneurs worldwide that are using their creative minds to launch their innovative ideas into the market attracting the most curious consumers. By trying to answer some of the challenges of the agri-food sector, these innovations intend to meet consumers' expectations and present us the future of food.

In 2018, ECOTROPHELIA took a step further in its existence as a Food Innovation Laboratory and launched the first prospective space for the most innovative European early-stage start-ups. For the second edition, ECOTROPHELIA NEXT FOOD GENERATION promises to give the opportunity to 20 innovative projects and early-stage start-ups, a privileged space in one of the most attractive trade fairs for the food sector.

This year the initiative is held as part of the special event Anuga Horizon 2050 that celebrates Anuga's 100th anniversary and gives light to the food innovation ecosystem displaying the future of the industry. Organized by the EEIG ECOTROPHELIA EUROPE, partnering up with Nestlé, it is a showcase for the multidimensional length of food innovation, intended for food & beverage products or ingredients; equipment, processes or logistics; services (physical or digital) and packaging.

An European-wide call for applications that mobilized once again several networks, namely European agri-food federations, the organizers of national ECOTROPHELIA competitions, agri-food clusters, incubators, accelerators, R&D centres, and 180 European Universities, resulted in a diverse and interesting range of candidates. It is no surprise that the candidates' profile gives a glimpse of the food trends we have all been discussing and that is what we are going to see in the space. Thus, from October 5th to 9th, the Anuga visitors will be able to see what the future of food looks like! As for the start-ups, besides having a dedicated space, they will be offered a pitch at the heart of the Anuga 2050 event, a visibility to 165,000 visitors and 7,500 exhibitors, and the opportunity to interact with entrepreneurs, investors, potential clients, and journalists – an unbelievable networking platform.

ECOTROPHELIA NEXT FOOD GENERATION is therefore the ideal place to be for early-stage start-ups!

Dominique LADEVEZE
Director of ECOTROPHELIA

The organization

ABOUT EEIG ECOTROPHELIA EUROPE

The EEIG ECOTROPHELIA EUROPE is a European Economic Interest Grouping that aims to unite stakeholders from different Member States together around a common objective, bringing together food industry actors from eight different countries to promote innovation and entrepreneurship in the European food industry through the development and implementation of innovative programmes. The members of the EEIG ECOTROPHELIA EUROPE are trade unions from eight 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 and FoodDrinkEurope.

The partners

ABOUT NESTLÉ

Nestlé launched in 2019 the Nestlé R&D Accelerator based in Lausanne, Switzerland. The accelerator brings together Nestlé scientists, students and start-ups to advance science and technology with the objective to accelerate the development of innovative products and systems. The accelerator is part of Nestlé's global R&D network and located at the company's fundamental research entity Nestlé Research, which employs around 800 people in Lausanne. It is at the heart of a unique innovation ecosystem with a high density of expertise in food and nutrition.

Nestlé has the world's largest private food and nutrition R&D organization, involving about 4,200 people on 23 sites around the world. Find out more: www.nestle.com

ABOUT ANUGA

In the world of food and beverages there is no way around Anuga. The world's largest trade fair is the most important industry meeting point as the figures of 2017 once again impressively demonstrate: with 7,405 exhibitors and around 165,000 visitors, it is clearly the number one event! Anyone who didn't attend, missed the most important global trends and will have to wait until 2019. From 05 – 09 October 2019, Anuga will once more present everything that is important for the international trade audience. With ten trade shows, eleven trend themes, an informative event and congress programme and the largest participation of exhibitors, it will be the number one event again.

NEXT FOOD GENERATION

Food & Beverage Products or Ingredients

▲ Start-up: **AVOYOG**
Product: AVOYOG



Type of innovation: Food & Beverages Products or Ingredients

Country: GREECE

Website: <https://www.avoyog.com>

Social networks:

Instagram: <https://www.instagram.com/avoyog>

AVOYOG Smoothie Beverage is a smooth consistency eco-friendly, ready-to-drink beverage containing avocado and strained (Greek) yogurt whey naturally rich in fibres, unsaturated lipids, proteins, minerals, and enriched with prebiotic fibres and antioxidants.

Person of contact: Eleni Paraskevopoulou / eleni_paraskevopoulou@outlook.com / +306983399345

Address: Ploutonos 17 Palaio Faliro, 17562 Athens

▲ Start-up: **BoniaFit**
Product: Swips



Type of innovation: Food & Beverages Products or Ingredients

Country: SPAIN

Website: <https://boniafit.com>

Social networks:

Facebook: <https://www.facebook.com/boniafit>

LinkedIn: <https://www.linkedin.com/company/boniafit-s-l>

Twitter: <https://twitter.com/boniafit>

Instagram: <https://www.instagram.com/boniafit>

Swips is a healthier option that integrates a new technology during the development of snacks. Swips uses the surplus of sweet potato from local agriculture and the technology used during the frying process reduces the amount of fat by up to 50%.

Person of contact: Pablo García Martínez / info@boniafit.com / +34625699045

Address: Avda. Universidad S/N, edificio Quorum III, 03202 Elche, Alicante

▲ Start-up: **Chestnicks**
Product: Chestnicks



Type of innovation: Food & Beverages Products or Ingredients

Country: GREECE

Website: <http://www.chestnicks.com>

Social networks:

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

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

Chestnicks aims to support our local forestry communities by using chestnuts to produce innovative and delicious food products. The first product are delightful gluten-free cookies made of organic chestnut flour with orange flavour, chocolate chips and inulin.

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

Address: Food Technology Temponera str. 43100 Karditsa

▲ Start-up: **Delichí**
Product: Delichí

Type of innovation: Food & Beverages Products or Ingredients

Country: PORTUGAL



Cracker with grass pea tempeh flour, onion and herbs, perfect for a nutritious snack.

Cebola e ervas

Bolachas com farinha de Tempeh de Chicharo

Person of contact: Mariana de Sousa Vala / marianadesousavala@gmail.com
+351915453554

Address: Instituto Superior de Agronomia – Tapada da Ajuda,
1349-017 Lisboa

▲ Start-up: **EauLab®**
Product: EauLab®

Type of innovation: Food & Beverages Products or Ingredients

Country: IRELAND

Website: <http://www.eaulab.com>

Social networks:

Facebook: <http://www.facebook.com/eaulab>

LinkedIn: <http://www.linkedin.com/eaulab>

Twitter: <http://www.twitter.com/eaulab>

Instagram: <http://www.instagram.com/eaulab>



In a new era of drinks, what is the place of bottled water? EauLab® offers a range of waters firmly rooted in the fast-growing sphere of health and wellness in a 100% recyclable can.

Person of contact: Sean Moran / info@eaulab.com / +353 86 815 6369

Address: Glenheather Lodge, Mulranny, County Mayo

▲ Start-up: **In Extremis**
Product: In Extremis

Type of innovation: Food & Beverages Products or Ingredients

Country: FRANCE

Website: <https://inextremis-antigaspi.fr>

Social networks:

Facebook: <https://facebook.com/inextremis.fr>

LinkedIn: <https://linkedin.com/company/inextremis-fr>

Twitter: https://twitter.com/inextremis_fr

Instagram: <https://instagram.com/inextremis.fr>



In Extremis is the project of an anti-waste food company. The first food product that In Extremis wants to value is bread: dried, crushed, reduced in flour and used to make biscuits for breakfast.

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

Address: 155 Avenue de Strasbourg, 54000 Nancy

▲ Start-up: **Kefya**

Product: Kefya

Type of innovation: Food & Beverages Products or Ingredients

Country: SLOVENIA

Kefya is a new family of innovative organic kefir spreads with crunchy vegetables

Person of contact : Nežka Lazar / nezka.lazar@gmail.com / +38640759430



▲ Start-up: **Lady Culottée**

Product: Tess Tartelettes essentielles

Type of innovation: Food & Beverages Products or Ingredients

Country: FRANCE

Social networks:

Facebook: <https://www.facebook.com/TessTartelettesEssentielles>

Lady Culottée presents Tess Tartelettes essentielles!, the first snack allowing women to get rid of premenstrual and menstrual symptoms.

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▲ Start-up: **Les Céréales du Goût**

Product: Les Céréales du Goût

Type of innovation: Food & Beverages Products or Ingredients

Country: FRANCE

Website: <https://lescerealesdugout.fr>

Social networks:

Facebook: <https://www.facebook.com/lescerealesdugout>

Linkedin: <https://www.linkedin.com/company/les-cereales-du-gout>

Instagram: <https://www.instagram.com/lescerealesdugout>

Les Céréales du Goût has developed the least processed and sweetest crispy breakfast cereals on the market. The idea? Revolutionize breakfast and snack break with a practical, tasty and guilt-free product.

Person of contact: Laury Galarza / contact@lescerealesdugout.fr / +33607768510

Address: 77 avenue du Marechal Foch, 93360 Neuilly Plaisance



▲ Start-up: **Max de Génie**

Product: Max de Génie

Type of innovation: Food & Beverages Products or Ingredients

Country: FRANCE

Website: <https://www.maxdegenie.com>

Social networks:

Facebook: <https://www.facebook.com/MaxdeGenie/>

Linkedin: <https://www.linkedin.com/company/18743062/admin/>

Twitter: <https://twitter.com/MaxdeGenie1>

Instagram: <https://www.instagram.com/maxdegenie/>

The company's mission is provide simple and fast solutions that allow all gourmets to indulge themselves while maintaining a healthy lifestyle. The goal is to show that healthy eating can be yummy and is not only associated with eating greens and veggies.

Person of contact: Eugénie Girardeau / e.girardeau@maxdegenie.com / +33636942012

Address: 17 rue Joachim du bellay, 78540 Vernouillet



▲ Start-up: **Peace by Peas**

Product: Peace by Peas

Type of innovation: Food & Beverages Products or Ingredients

Country: GREECE

Website: <https://www.peacebypeas.eu>

Social networks:

Facebook: <https://www.facebook.com/peacebypeas>

Instagram: <https://www.instagram.com/peacebypeasgr>

Peace by Peas produces foods that help people improve their lifestyle by enjoying tastier healthy nutrition. It offers natural fermentation techniques from world's traditions, with local organic ingredients, creating special food technologies to produce foods for any kitchen need.

Person of contact: Stavros Karagilanis / peacebypeasgr@gmail.com / +306972284808

Address: Amarynthos, 34006 Evia



PEACEBYPEAS

▲ Start-up: **SAS Wonderwomalt**

Product: Maltivor

Type of innovation: Food & Beverages Products or Ingredients

Country: FRANCE

Website: <https://www.maltivor.com>

Social networks:

Facebook: <https://www.facebook.com/maltivor>

Twitter: <https://twitter.com/maltivor>

Instagram: <https://www.instagram.com/maltivor>

Maltivor transforms spent grain from brewery into a super flour. As spent grain is an unstable product, Maltivor proposes to salvage this waste. After process, malt's starch is almost removed remaining a high percentage of protein, fibre and iron.

Person of contact: Lola Bonnin / maltivor@gmail.com / +33662545628

Address: 20 rue de Flesselles, 69001 Lyon



NEXT FOOD GENERATION

Equipment, process or logistics

▲ Start-up: **SMAC**

Product: SMAC

Type of innovation: Food & Beverages Products or Ingredients

Country: FRANCE

Social networks:

Facebook: <https://www.facebook.com/SMACcone>

SMAC, your new reflex for a balanced meal, customizable in a responsible cone.

Person of contact: Lisa Marques / lisamarques@free.fr

+33787070542

Address: 71 rue du Parc, 45000 Orléans



▲ Start-up: **ZestUp Beverages**

Product: ZestUp Beverages

Type of innovation: Food & Beverages Products or Ingredients

Country: GERMANY

Website: <http://zestup.de>

Social networks:

Facebook: <https://www.facebook.com/Fizzzest-1010020722478593>

Instagram: <https://www.instagram.com/fizzzest>

ZestUp Beverages is an innovative drink that recycles peels of citrus fruits used to produce juices, lemonades and other beverages. The skins are turned into a drink with a bittersweet taste profile and a fruit content made of 100% peels.

Person of contact: Michael Rademachers / info@zestup.de

+49 176 97911826

Address: Campusallee 6, 32657 Lemgo



▲ Start-up: **Zzinga**

Product: Zzinga

Type of innovation: Food & Beverages Products or Ingredients

Country: THE NETHERLANDS

Website: <http://zzinga.com/>

Social networks:

Facebook: <https://www.facebook.com/be.zzinga>

Instagram: <https://www.instagram.com/be.zzinga>

Zzinga is an exciting refreshing, cider-like honey drink with 4% alcohol that aims to bring this exciting honey flavour back by creating a modern reinterpretation of mead while supporting the development of bees.

Person of contact: Fabian Lindner / fabian.lindner@zzinga.com

+31613179317

Address: Droevendaalsesteeg 4A, 6708PB Wageningen

Zzinga[®]
SPARKLING HONEY

▲ Start-up: **BRIC À VRAC**

Product: BRIC À VRAC

Type of innovation: Equipment, process or logistics

Country: FRANCE

BRIC À VRAC is an automated and connected distribution solution in solid bulk. It develops a machine that allows the consumer to control the quantities of products he wishes to buy and the distributor to improve services and profitability.

Person of contact: Flore Leenhardt

flore.bricavrac@gmail.com

+33613521623

Address: 6 rue saint Saens, 75015 Paris



NEXT FOOD GENERATION

Services

- ▲ Start-up: **Direct Market, Your direct line to producer**
Product: Direct Market, Your direct line to producer

Type of innovation: Services

Country: FRANCE

Website: <https://direct-market.fr>

Social networks:

Facebook: <https://www.facebook.com/DirectMarketFr>

Linkedin: <https://www.linkedin.com/company/direct-market-fr>

Twitter: <https://twitter.com/DirectMarketFr>

Direct Market is the first marketplace dedicated to short distribution channels for retailers, with an integrated logistic service.

Person of contact: Sébastien Pelka
spelka@direct-market.fr
+33686657890

Address: SEMIA 11 rue de l'Académie, 67000 Strasbourg



- ▲ Start-up: **Klimato**
Product: Klimato

Type of innovation: Services

Country: SWEDEN

Website: <https://www.klimato.se/eng>

Social networks:

Facebook: <https://www.facebook.com/KlimatoSweden>

Linkedin: <https://www.linkedin.com/company/klimato>

Instagram: <https://www.instagram.com/klimatofood>

Through a web-application, Klimato allows companies to calculate, compensate and communicate their food-related CO2-emissions. By nudging users, they help companies reduce their climate impact.

Person of contact: Erik Olsen
erik@klimato.no
+4791752563

Address: Trollsjøvagen 247, 23737 Bjarred



- ▲ Start-up: **Pandobac**
Product: Pandobac

Type of innovation: Services

Country: FRANCE

Website: <https://pandobac.com>

Social networks:

Facebook: <https://www.facebook.com/Pandobac>

Linkedin: <https://www.linkedin.com/company/Pandobac>

Twitter: https://twitter.com/pandobac_fr

Instagram: <https://www.instagram.com/pandobac>

Pandobac was created to provide an innovative way to suppress all packaging waste resulting from the disposable packaging that wholesalers and producers use to deliver products to restaurants.

Person of contact: Shu Zhang
shu.zhang@pandobac.com
+33687420069

Address: 36 rue du Séminaire Bat G5C, 94150 Rungis



- ▲ Start-up: **Regiothek**
Product: Regiothek

Type of innovation: Services

Country: GERMANY

Website: <https://www.regiothek.de>

Social networks:

Facebook: <https://www.facebook.com/regiothek>

Linkedin: <https://www.linkedin.com/company/regiothek>

Instagram: <https://www.instagram.com/regiothek>

Regiothek is a B2B2C platform that creates a maximum of food transparency from farm to fork. The supply chains are geographically visualized on a map, so that consumers can easily apprehend the origin of products and even of single ingredients.

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+4985120426863

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