

STUDENTS PROGRAM 2022

### **ECOTROPHELIA EUROPE 2022**

### **15 COMPETING TEAMS:**

Belgium	Croatia	Denmark	France
Germany	Greece	Iceland	Italy
Portugal	Serbia	Slovenia	Spain
The Netherlands	United Kingdom	Pangea Team	

### SUNDAY 16th OCTOBER

09:00 - 12:00	SIAL PARIS	Registration of the 15 teams
12:00	SIAL PARIS	Welcome of the jury members + lunch
13:30 - 15:10	SIAL PARIS	Student project presentations Q&A session 4 Teams

#### Presentation in English – 25 minutes per team

15:10 – 15:30	SIAL PARIS	Pause
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15:30 - 17:10 SIAL PARIS	Student project presentations Q&A session 4 Teams
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Your contact for organisational issues: Marine Lonjou: +33 662 584 674



### STUDENTS PROGRAM 2022

### **MONDAY 17th OCTOBER**

8:15	SIAL PARIS	Panel members assembly
8:30 - 10:10	SIAL PARIS	Student project presentations Q&A session 4 Teams
		<ul> <li>Presentation in English – 25 minutes per team</li> <li>Oral presentation</li></ul>
10:10 – 10:30	SIAL PARIS	Pause
10:30 - 11:45	SIAL PARIS	Student project presentations Q&A session 3 Teams
11:45	SIAL PARIS	Final panel deliberation session
12:15	SIAL PARIS	Cocktail buffet
14:00 - 14:45	SIAL PARIS	Awarding ceremony
16:30 – 18:00	SIAL PARIS	Presentation of the winners at SIAL Talks (only for the winners and members of the jury)

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ECOTROPHELIA EUROPE 2022 Jury manual - Document non-contractual & may be subject to modification Version 25/07/2022



# 2022 PRESENTATION ORDER

SUNDAY 16 <sup>TH</sup> OCTOBER 2022			
13:30	30 Start of the event		
13:30	SLOVENIA	WiBuBa bar	
13:55	Biscuit & cake, Nutriceutical	WiBuBa bars - nutritional support for conception, pregnancy and	
		breastfeeding from natural sources	
		Biotechnical faculty, University from Ljubljana	
13:55	THE NETHERLANDS	Totally Nuts	
14:20	Side dish	Totally Nuts is the first plant-based "feta" alternative that is made from	
		upcycled almonds.	
		Maastricht University	
14:20	GERMANY	Golden Barley	
14:45	Breakfast, Drink	Barley-based milk alternative made from brewer's spent grain	
		Technische Universität Berlin	
14:45	ICELAND	Volcanic Shepherd's Pie	
15:10	Ready-cooked meal, Sauce	A vegetarian shepherd's pie ready meal with a side of mushroom gravy.	
	& gravy, Side dish	University of Iceland	
15:10	20 minutes break		
15:30	CROATIA	Pumpkina	
15:55	Breakfast, Dessert, Ready-	Fermented buckwheat based product with the addition of pumpkin and	
	cooked meal	granola	
	cooked meal		
15:55	cooked meal FRANCE	granola	
<b>15:55</b> 16:20		granola Faculty of Food Technology and Biotechnology, University of Zagreb	
	FRANCE	granola Faculty of Food Technology and Biotechnology, University of Zagreb Sauces Papillon	
	FRANCE	granola Faculty of Food Technology and Biotechnology, University of Zagreb Sauces Papillon The first brand making fresh sauces changing throughout the year with	
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16:20	FRANCE Sauce & gravy	granola Faculty of Food Technology and Biotechnology, University of Zagreb Sauces Papillon The first brand making fresh sauces changing throughout the year with seasonable vegetables. Institut Agro Montpellier	
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16:20 <b>16:20</b> 16:45	FRANCE Sauce & gravy DENMARK Biscuit & cake, Ready- cooked meal	granola Faculty of Food Technology and Biotechnology, University of Zagreb Sauces Papillon The first brand making fresh sauces changing throughout the year with seasonable vegetables. Institut Agro Montpellier Crrrunchies Crrrunchies fava crackers, a tasty and sustainable to-go snack that supports	
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# 2022 PRESENTATION ORDER

	MONI	DAY 17 <sup>TH</sup> OCTOBER 2022	
8:30			
8:30	ITALY	MALRUBÀ	
8:55	Biscuit & cake, Bread and	"Malrubà", a biscuit dedicated to those who want to enjoy a delicious and	
	pastry	healthy moment!! ITS Agroalimentare Piemonte	
8:55	SPAIN	Torreznos Vegguiss	
9:20	Meat product, Ready-cooked meal	Snack made from texturized pea protein, which is subjected to various treatments.	
0.00		Campus La Yutera and TecnoCampus Mataró-Maresme	
9:20		Crack(er)ed it	
9:45	Biscuit & cake, Bread and pastry	Fruit and oat crackers, made using strawberries, raspberries and blackberries with herbs and spices.	
	pastry	University of Nottingham	
9:45	GREECE	Granny's Wish	
10:10	Drink	"Granny's Wish" is a highly nutritious shot made solely of legumes and	
		vegetables with double use.	
10:10		Agricultural University of Athens	
10:10	20 minutes break		
10:30	BELGIUM	WheyMore	
10:55	Egg based, Milk product,	WheyMore is a vegetarian sandwich spread, dip or sauce. It's sustainable and	
	Ready-cooked meal, Sauce &	counters food waste.	
	gravy, Spreadable	Thomas More Hogeschool	
10:55	PORTUGAL	Handy Rice	
11:20	Breakfast, Dessert,	Handy Rice is a sweet dehydrated snack, made of brown rice and yacon, a	
	Nutriceutical	source of fiber.	
11:20		University of Aveiro and University of Coimbra Beetscuits	
	SERBIA		
11:45	Biscuit & cake, Bread and pastry	Extruded organic snack product made of gluten-free wholegrain cereals, beetroot pomace and ginger.	
	paorij	Academy of Applied Studies Belgrade	





# Any questions? Contact us

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### Find ECOTROPHELIA on the web

https://eu.ecotrophelia.org/

### Youtube

https://www.youtube.com/channel/UCLAxxoJKg8yjbmAnXes3S3 Q Live replay - ECOTROPHELIA EUROPE 2020 https://youtu.be/MGgFi\_pLAYQ

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