

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 |
|---------------|------------|-------|
|---------------|------------|-------|

| 15:30 - 17:10 SIAL PARIS | Student project presentations Q&A session 4 Teams |
|--------------------------|--|
|--------------------------|--|

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 |
| | | Presentation in English – 25 minutes per team Oral presentation |
| 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 TH 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 | |
| 15:55 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 | |
| 16:20 | FRANCE Sauce & gravy DENMARK | 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 | |
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2022 PRESENTATION ORDER

| | MONI | DAY 17 TH 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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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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