

ECOTROPHELIA EUROPE**15 countries competing for the Champion's League in Food Innovation!**

16th & 17th October 2016 at the SIAL - Paris Nord Villepinte - FRANCE

The finals of the European Trophy Student Food Innovation awards will be held on 16th and 17th October 2016, as part of the SIAL in Paris. Fifteen countries will participate in ECOTROPHELIA EUROPE 2016: Belgium, Croatia, Denmark, France, Germany, Greece, Hungary, Iceland, Italy, the Netherlands, Romania, Serbia, Slovenia Spain and the United Kingdom. University teams will compete to present their most visionary food creation, designed in an industrial process and adapted to European distribution channels.

2016 food innovation trends are characterized by unprecedented valorizations of by-products or food co-products, a strong representation of culinary aids, and products looking for specific nutritional properties.

The ECOTROPHELIA EUROPE 2016 Jury will be chaired by Ms. Ariane ANDRES, Head of Academic Alliances Nestlé Research Center (Lausanne). The prize winners will receive four awards: the gold, silver and bronze trophies are endowed with €6,000, €4,000 and €2,000 respectively and the special mention "Coup de Coeur Innovation" awarded by the Department of Vaucluse is endowed with € 1,000.

France will be represented by the CarréLéon project, a natural cooking aid designed by ENSAIA - National School of Agronomy and Food Industries of the University of Nancy-Lorraine (École Nationale Supérieure d'Agronomie et des Industries Alimentaires de l'Université de Lorraine-Nancy).

ECOTROPHELIA Europe has become a reference and recognized benchmark for collaboration between higher education, technical centers, companies in food processing and distribution. A pool of talent, skills and innovation for the food industry, an educational model for higher education in Europe, ECOTROPHELIA has motivated the organization of 75 national competitions, involving 550 universities and more than 3,000 students since 2011. Forty ECOTROPHELIA products from Europe have been developed and marketed.

In 2015, during the Universal Exposition of Milan "Feeding the Planet, Energy for Life", Hungary won ECOTROPHELIA Europe with vegetable sausage VeSage, ahead of Italy for the eco-innovative beverage Fresh-App and France for crispy pulse nuggets Gréneo from ENSAIA - University of Lorraine.

ECOTROPHELIA EUROPE

Sunday 16th and Monday 17th October SIAL - Paris Nord Villepinte

Announcement and Award Ceremony: Monday 17th October at 15H00

SIAL Hall 4 – Mezzanine 4



INTERNATIONAL CONFERENCE "Food Innovation Stakes & Business competitiveness at a European level: the key to success for business-university partnerships" Tuesday 18th October 2016 from 8H30 - 17H00

Auditorium AG2R La Mondiale" - 26, rue de Montholon à Paris 9^{ème} (M7 Station Cadet)

Free but mandatory inscription: <https://foodinnovationstakes.com/>

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Fifteen food innovations in the race to win ECOTROPHELIA EUROPE!

1. BELGIUM – Specornoos (Dessert)

An innovative ice cream cone with surprising speculoos flavor and crispiness.

Université Libre de Bruxelles

Federation of the Belgian Food Industry – FEVIA

2. CROATIA - YO-TO-GO (Dessert)

A fruit-milk dessert powder made with dried figs and yogurt, without added sugar and high in fiber.

Faculty of Food Technology and Biotechnology, University of Zagreb

Croatian Association of Food Technologists, Biotechnologists and Nutritionists – HDPBN

3. DENMARK – Appleize (Culinary aid)

Dried apple pomace for cooking and baking with high nutritious value.

Danmarks Tekniske Universitet

National Food Institute – Technical University of Denmark - DTU

4. FRANCE – CarréLéon (Culinary aid)

The natural and simple culinary aid that enhances your everyday dishes!

ENSAIA, École Nationale Supérieure d'Agronomie et des Industries Alimentaires de l'Université de Lorraine-Nancy

Association Nationale des Industries Alimentaires – ANIA

5. GERMANY - Eatapple (Snacking for drinks)

An edible fruity drinking straw containing pomace, a by-product of the juice industry.

Karlsruhe Institute of Technology (KIT), Institute of Process Engineering in Life Sciences

Research Association of the German Food Industry - FEI

6. GREECE - VEGGIE IT (Snacking)

A highly nutritious biscuit sandwiched with freeze-dried vegetables and beta-glucan.

Agricultural University of Athens

Federation of Hellenic Food Industries - SEVT

7. HUNGARY – Fitstick (Snacking)

A healthy snack bar made from apple pomace, hibiscus and a pinch of tradition.

Szent István University - Faculty of Food Science

Campden BRI Magyarország Nonprofit Kft. - CBHU

8. ICELAND - Arctic Barley (Snacking – breakfast)

Air popped barley - to be consumed as a nutritious and tasty snack or muesli.

University of Iceland & Iceland Academy of the Arts

Federation of Icelandic Industries - SI

9. ITALY – Chocoshell (Dessert)

A powder mix for low-fat chocolate ice cream production, functionalized with cocoa bean shell.

University of Turin – DISAFA

Federalimentare Servizi S.r.l

10. NETHERLANDS - Green Leaves Spread (Aperitif – snacking – culinary aid)

A vegetable spread made from carrot leaves, rapeseed oil, pumpkin seeds and garlic.

Wageningen University and Research Centre

TKI Agri&Food

11. ROMANIA – ForestROut (Aperitif – snacking)

Canned fish paste, enhanced with natural ingredients from Romanian forests.

Stefan cel Mare University of Suceava

Romanian Association of Food Industry Professionals - ASIAR

12. SERBIA - My Berry Cookie (Snacking)

A gluten-free cookie, rich in colour, aroma and dietary fibre, made from berry pomace.

Institute of Food sector and technologies in Novi Sad (FINS)

Serbian Association of Food Technologists – SAFT

13. SLOVENIA - Ajdova dekl'ca (Dessert)

A double taste ice-cream of buckwheat and sour milk, enriched with calcium from egg shells.

University of Primorska, Faculty of Health Sciences

Chamber of Commerce and Industry of Slovenia - Chamber of Agricultural and Food Enterprises - CCIS – CAFE

14. SPAIN – Garlicado (Aperitif – snacking)

A jam-like spread made from black garlic and avocado seed extract.

Universitat Autònoma de Barcelona

Federación Española de Industrias de la Alimentación Y

Bebidas - FIAB

15. UNITED KINGDOM - Från-Början (Dessert)

An all-natural, sustainable and indulgent non-dairy alternative to traditional ice cream.

Nottingham Trent University

Institute of Food Science & Technology – IFST & Campden BRI

UK

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