

Ecotrophelia Europe 2025 Awards at ANUGA: Celebrating the Next Generation of Food Innovators!

After two inspiring days of competition at ANUGA, the Ecotrophelia Europe 2025 Awards Ceremony revealed the winning student teams shaping the future of sustainable and creative food innovation.

This year's edition, held during the world's leading trade fair for food and beverages, once again showcased how creativity, science, and responsibility can come together to shape the future of food.

Indeed, 18 national teams from across Europe - and for the first time, South Korea - competed before an international jury of experts, researchers, and industry leaders. Their projects showcased the trends transforming tomorrow's food systems: sustainability, circular economy, health, and inclusivity.

Under the theme "Feeding Tomorrow," Ecotrophelia Europe brings together students, universities, and industry leaders from across Europe and beyond to imagine what and how we will eat in the years to come.

From upcycled ingredients and plant-based proteins to circular packaging and health-forward concepts, the competition celebrates the ideas that respond to today's challenges while building a better food system for all.

Cornella - Belgium

Cornella is the first ice cream cone designed specifically for the lactose-intolerant - a crunchy, delicious innovation that finally makes every scoop accessible.

Thanks to its lactase-enriched coating, Cornella actively breaks down lactose from traditional dairy ice cream, allowing millions of people to enjoy their favorite flavors without discomfort, compromise, or confusion.

But Cornella isn't just inclusive — it's sustainable. Made from upcycled spent grains sourced from local Belgian breweries, this fiber- and protein-rich cone gives new life to food industry side streams, combining indulgence with purpose.

Whether you're lactose-intolerant, flexi-dairy, or just curious, Cornella is a crunchy green light to say "yes" to dessert again. No need to search for lactose-free ice cream or settle for less. Just scoop, serve, and enjoy — Cornella takes care of the rest

Awarded by Bertrand Emond, Campden Bri Ambassador, President of the Jury 2025.

Gold Award - 4000€



Encore MIEUX ! - France

Discover fanettis of Encore MIEUX !: a tasty and anti-waste stuffed ravioli alternative.

In 2022, 9.4 million tons of food were wasted—an ecological and economic nonsense. Yet, 47% of consumers want to act, but without an easy solution, they cannot.

With Encore MIEUX ! Discover Fanettis, our gourmet stuffed ravioli alternatives, parcel with a soft and tender dough prepared with high quality unsold bread loaf. In their very heart lay a creamy and cheesy filling combining the character of Parmigiano Reggiano PDO with the sweetness of ricotta and mozzarella, enhanced by a smooth carrot's green pesto. Created for a sustainable diet, Fanettis are made with 92% French ingredients and 32% of anti-wasteproducts.

Our goal is to save yearly more than 650,000 baguettes and provide an additional income for farmers. Ready in 2'30", showing a Nutri-Score B and an Eco-score B, they can be stored up to 45 days in a doypack—combining convenience and involvement.

Available in supermarkets, 250 g for €3.50, for an affordable and empowering meal !

Awarded by Concha Avila, Head of European project at the Spanish Federation of Food and Drinks - On Behalf of FoodPaths.

Silver Award - 3000€



NOJA - Spain

Carob-based sauce, allergen-free, low in salt, healthy, versatile, and sustainable.

NOJA is an innovative plant-based sauce crafted from Mediterranean carob, designed as an inclusive and sustainable alternative to soy sauce. With a smooth umami profile it brings flavor versatility without compromising well-being.

The recipe is 100% plant-based, free from all 14 major allergens, and low in salt, making it suitable for consumers with allergies, celiac disease, or those who want to reduce salt consume. In line with current consumer trends, NOJA combines innovation, sustainability, and taste... all in a single product. Its production process is local and environmentally responsible, ensuring a significantly lower ecological footprint. Packaged in a 250 mL recyclable glass bottle, it conveys both quality and environmental commitment, enhancing its appeal to conscious consumers.

NOJA is positioned not merely as a condiment but as a new food experience. It stands as a flavorful, allergen-free, and sustainable choice, aligned with the values of well-being, inclusion, and environmental responsibility that define today's market. Don't let others tell you about it—discover it for yourself!

Awarded by Mariana Fazenda, Entrepreneurship Educator - EIT Food

Bronze Award - 2000€



Special Awards 2025

FoodCell - Romania



Communication Strategy Award

FoodCell, an innovative delicious high protein snack with crunchy crackers and creamy dip sauce.

FoodCell crackers and dip sauce – high protein snack FoodCell is a delicious high-protein snack designed for nature lovers, athletes and adventure seekers presented in the form of crunchy crackers and creamy dip sauce. The key ingredient is buttermilk resulted in dairy plants after churning butter out of cultured cream, ingeniously reintegrated into processing by straining. Made from locally sourced nutrient-rich ingredients, FoodCell is an innovative product reflecting the circular economy principles with minimal water footprint and energy consumption.

The dip sauce contains buttermilk and whey proteins, while the crackers are combining buttermilk, buckwheat flour and whey protein in a unique formula that provides all the necessary essential amino acids for fast recovery after effort. FoodCell fuels the body with highly bioavailable proteins, carbohydrates with low glycaemic index, phospholipids, electrolytes, and antioxidant-rich flavonoids. The product can be safely stored at ambient temperature for 3 months. FoodCell is the perfect choice for gluten intolerant consumers. Spicy, mild spicy flavoured and fortified with vitamin D is our FoodCell offer.

The bespoke reuse-return biopolymer packaging crowns the “food for adventure” concept ensuring portability, freshness and a minimal environmental impact. FoodCell is simply the best option whether hiking, cycling or just enjoying sports, indoors or outdoors. It's a tasty snack providing more energy, more fun!

Awarded by Audrey Ashworth, Director of SIAL Paris

Oat 'n About - United Kingdom



Entrepreneurship Spirit Award

Oat 'n About is a sustainable, low sugar, high fibre and protein overnight oats. An on-the-go breakfast option using locally sourced ingredients and upcycled oat pulp - inspired by Bakewell flavours.

Oat 'n About is a low sugar, high fibre and high protein overnight oat pot with a strong sense of sustainability at its core. With a subtle Bakewell-inspired flavour profile, this product appeals to a wide audience, bringing the taste of a nostalgic and classic British dessert to breakfast.

Not only are the ingredients all locally sourced but the addition of upcycled oat pulp (by product from oat milk production) enhances its sustainability credentials, fibre and protein content. Each oat pot is decadently layered with a yogurt-based, almond flavoured overnight oat mix, almond butter and a luxuriously flavoured layer of chia seed raspberry jam.

Finally, the product is topped with a nut and seed mix providing the consumer with an appealing colour difference crunch to the product. Oat 'n About is designed with customers' needs in mind, providing a product that can be eaten on-the-go with strong health and environmental benefits. Stationed in the grab-and-go meal deal section within large retailers and convenience stores, our product is available to all and is competitively priced against alternative 'healthy' breakfast items.

Awarded by Guido Hentschke, Director of ProSweets Cologne & ISM Ingredients at Koelnmesse GmbH

“Voices Driving Food Innovation



*“Anuga is the world’s largest food trade fair, bringing together companies from across the globe - and you, **the young innovators, are the ingredient that makes Anuga truly spicy.** Thank you for being here and adding your energy, creativity, and passion to this event.”*

Guido Hentschke, Director of ProSweets Cologne and ISM Ingredients at Koelnmesse GmbH

*“What the food system needs is constantly evolving - and that’s why we must combine innovation with impact. Your projects reflect this perfectly: **rethinking waste and side streams, proposing targeted nutrition, and harnessing the potential of novel ingredients.** Beyond your products, what truly matters is the ownership you demonstrate - the ability to think in solutions, **the entrepreneurial spirit to make** them a reality, and the confidence to take charge of your own careers.”*

Maarten Van der Kamp, President of Ecotrophelia Europe



About Ecotrophelia Europe

Ecotrophelia Europe is a leading European competition for eco-innovation in food, bringing together students, academics, and industry experts.

The contest - organised by EEIG Ecotrophelia Europe and its partners, aims to inspire sustainable product development while fostering collaboration between higher education, research, and the food industry.

A heartfelt thank you to our essential partners :
Anuga, Campden BRI, EIT Food, and FoodPathS
- for making this competition possible!

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