

FOR IMMEDIATE RELEASE

PRESS RELEASE

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Ecotrophelia Europe 2026 Awards at SIAL Paris: Celebrating the Next Generation of Food Innovators!

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

Indeed, 17 national teams from across Europe - and for the second 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.

See the Products: <https://eu.ecotrophelia.org/2026-ecotrophelia-europe-finalists>

Gold Award: GREECE

Product: Mushers

Nutritious puffed snack from upcycled mushroom by-products, rich in protein and fiber.

Awarded by Bertrand Emond, Campden BRI Ambassador, President of the Jury 2026



Silver Award: FRANCE

Product: L'Atelier Cicer

100% Organic French Chickpea Solutions for collective catering: 3 Sizes, Rich in Protein & Fiber.

Awarded by Daniele Rossi, Delegate Research & Innovation pour Copa-Cogeca & Confagricoltura



Bronze Award: AUSTRIA

Product: Sneaky Dream

All the taste of peanut butter, none of the worry.

Awarded by Martin Ammann, Managing Consultant at Martin Ammann Consulting

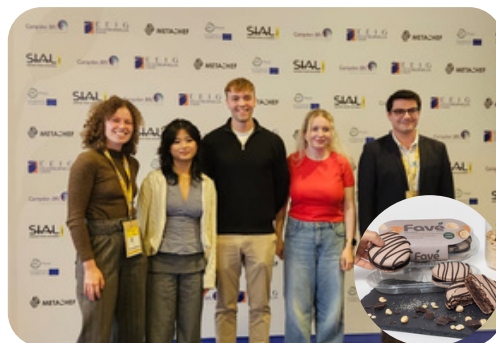


Entrepreneurship Spirit Award: UNITED KINGDOM

Product: **Favé**

A high-fibre chocolate hazelnut macaron made with upcycled ingredients and fava bean tofu mousse.

Awarded by Ana Pejic, Co-Founder & CPO at Tempty Foods ApS



Communication Strategy Award: SPAIN

Product: **Cal.litos & Platal.litos**

Healthy snacks crafted from fully upcycled fruits and vegetables.

Awarded by Tim Hogg, Vice Chair of ETP Food for Life & Professor at ESB-UCP



Thanks to Our Sponsors

Ecotrophelia Europe 2026 is made possible thanks to the support of three key partners. Campden BRI, a leading independent research and technology organisation for the food and drink industry, brings scientific and technical expertise to the judging process. SIAL Paris, one of the world's largest trade fairs for food and beverages, hosts the 2026 final and connects finalist teams with global industry players. MetaChef proudly sponsors the competition, supporting the next generation of European food innovators. Ecotrophelia Europe EEIG, the organisation that allow the European competition to take place.

About Ecotrophelia Europe

Ecotrophelia Europe is the European final of a competition dedicated to eco-innovation in food, organised by the EEIG Ecotrophelia Europe. For over 25 years, it has brought together student teams from across Europe and beyond to design sustainable, market-ready food products, and is widely regarded as the “Champions League” of food innovation. The competition brings together key federations and institutions, including EIT Food, FoodDrinkEurope, ANIA (France), CCIS-CAFÉ (Slovenia), SEVT (Greece), LVA (Austria), FIAB (Spain) and FEVIA (Belgium). Ecotrophelia Europe is made possible thanks to the continued support of its partners: Campden BRI, SIAL Paris and MetaChef. More information: <https://www.ecotrophelia.org>

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