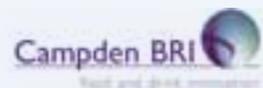


UNITED KINGDOM



FEDERATION

Institute of Food Science & Technology - IFST

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☎: +44 207 603 6316

Website: www.ifst.org

Contact Person: Mr. Andrew GARDNER, Operations Director

Institute of Food Science & Technology (IFST) is a leading qualifying body for food professionals in Europe and the only professional body in the UK concerned with all aspects of food science and technology. Our membership comprises individuals from a wide range of backgrounds, from students to experts, working across all aspects of food science and technology, and from academia through to enforcement. We are a registered charity and a company limited by guarantee. Our aim is to promote the advancement and application of food science and technology for the benefit, safety and health of the public. We work with our partner, Campden BRI, to run the Ecotrophelia competition in the UK.

FEDERATION

Campden BRI

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Contact Person: Mr. Bertrand EMOND

Head of Membership and Training

Campden BRI is the world's largest independent membership-based organisation carrying out research and development for the food and drinks industry. Founded in 1919, it now supports over 2400 member companies in 82 countries worldwide associated with all aspects of primary production, manufacture, distribution and retailing and ranging from SMEs to very large global blue-chip companies. It is committed to providing industry with the research, technical, training and advisory services needed to ensure product safety and quality, process efficiency and product, packaging and process innovation. It works closely with industry to ensure the industrial relevance of everything it does. This includes a wide range of analysis and testing services and operational support underpinned by a vigorous programme of research and innovation and promoted through extensive knowledge management activities. Many of its activities are independently accredited and can be tailored to specific needs

Nottingham Trent University

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Contact Person: Ms. Christine WALKER



From Algae to... Ice Cream!? Yes, you read that right! We set ourselves the ambitious target of creating a holistically sustainable, non-dairy, ice cream product that transforms nutrition without sacrificing on taste. There were difficulties along the way but with a little help from one of nature's earliest creations, we've managed to do it. Från-Början® is an all-natural (non GMO), vegan certified, low fat - luxury iced dessert range. With only 99Kcals per serving, it's the ultimate – innocent pleasure. But how? The name, Från-Början, simply translates to 'from the beginning', referring to our use of algal protein which we've used to replace the dairy protein in our product whilst maintaining the structure and emulsification. So, unlike other non-dairy iced desserts, ours is also allergen free. Algae is a pretty astonishing ingredient in terms of functionality and it's extraordinarily sustainable. In terms of greenhouse gas emissions, our product has less than the global ice cream category average and less than the UK category average. Moreover, pound for pound, algal protein production requires significantly less water and land use than traditional protein sources. Getting consumers on board is our next challenge; with algae's associations with 'pond water' and 'blue green algae' it's going to be no walk in the park. However the rise of veganism, interest in non-dairy alternatives combined with the great taste of Från-Början is definitely going to help smooth the path.

Från-Början

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



Team Presentation

Ryan CLIFFORD

Dominic URBAN