

# Press Release

Paris | Oct.22st, 2024

## Ecotrophelia Europe 2024 Winners has been announced at SIAL Paris Celebrating 25 Years of Food Innovation!

On Monday, October 21st, the winners of the Ecotrophelia Europe 2024 competition were unveiled during a special awards ceremony at SIAL Paris, the world's leading food innovation exhibition, which is celebrating its 60th anniversary this year. This marks a historic milestone for Ecotrophelia as it celebrates 25 years of championing innovation in the food sector.

The prestigious Ecotrophelia Europe competition has become a reference for eco-innovation in the food industry, bringing together the brightest student teams from 16 European countries to showcase their creative and sustainable food innovations.

### A Double Celebration: 25 Years of Ecotrophelia and 60 Years of SIAL Paris

This year's competition is particularly significant as Ecotrophelia celebrates 25 years of fostering innovation and sustainability in the food industry. Since its inception, the contest has inspired countless young talents to push the boundaries of what is possible in eco-friendly food production, with many of the winning projects going on to achieve commercial success.

Held in conjunction with SIAL Paris, which itself marks 60 years of promoting innovation in the global food sector, the 2024 edition of Ecotrophelia Europe has been a landmark event. Together, these two iconic platforms underscore the importance of sustainable and forward-thinking solutions for the future of food.

### Finalists and Awards

The finalists represent the best student teams from national Ecotrophelia competitions held across Europe.

These teams presented their innovative food products to a distinguished jury of food industry experts and leaders, investors, and innovators.

These prestigious accolades will offer the winners not only recognition but also invaluable opportunities for mentorship, funding, and the commercialization of their products.



**Gold Award: LegumiNutty from Greece (4,000€)** 🇬🇷

National and Kapodistrian University of Athens, Department of Chemistry  
Federation of hellenic food industries

*“Spread the whey with delicious, nutritious and eco-friendly Leguminutty for guilt free indulgence!”*



**Silver Award: Full'iz from Belgium (3,000€)** 🇧🇪

Université de Liège Campus Gembloux Agro-Bio Tech  
Federation of the Belgian food industry - Fevia

*“Full'iz is a liquid fruit-based breakfast designed to provide 20-25% of the recommended intake.”*

**Bronze Award: Les Nao's from France (2,000€)** 🇫🇷

Oniris - VetAgroBio Nantes  
Association Nationales des Industries Alimentaires (ANIA)

*Les Nao', cakes to fight against malnutrition, for enhanced salivation and rediscovered pleasure.*



**Entrepreneurship Spirit Award: Opoke - from Germany (500€)** 🇩🇪

University of Applied Sciences  
Faculty of Food Technology and Biotechnology University of Zagreb



*“Les Nao's, cakes to fight against malnutrition, for enhanced salivation and rediscovered pleasure.”*

**Communication Strategy Award: Tonka Egg from Croatia (500€)** 🇦🇪

University of Applied Sciences  
Faculty of Food Technology and Biotechnology University of Zagreb

*“A symbol of care and warmth.  
Enjoy sweet moments without compromising quality or health.”*





# ECOTROPHELIA<sup>16 Countries</sup> EUROPE

*Following a long tradition of eco-innovation, the winners of this year's Ecotrophelia Europe competition again have demonstrated their creativity, entrepreneurship and drive food systems transformation through highly innovative products.*

*As we celebrate 25 years of Ecotrophelia, all competing teams join a vibrant community of individuals making a difference in the food industry.*

*I - for one am always very curious as how we will see their learning, passion and enthusiasm emerge throughout their careers and the impact they are and will continue creating.*

**Maarten van der Kamp,  
President of Ecotrophelia Europe**

*Having Ecotrophelia celebrate 25 years of commitment, elevating talents to join the community and building their knowledge in the food industry, it felt natural, didn't it?*

*That's what we are aiming for. We are committed side by side, and we want to build this relationship and take it to the next level.*

*Innovation and CSR are two major pillars of SIAL Paris. Sharing common values with Ecotrophelia is why we will continue to work together to strengthen this partnership."*

**Audrey Ashworth,  
Director of SIAL Paris**



# ECOTROPHELIA<sup>16 Countries</sup> EUROPE

*“At Nestlé, we are truly happy to support Ecotrophelia because we believe that the future of food can only be improved through collaboration.*

*Collaboration is the key piece to accelerate innovation.”*

**Carlos Morales Cueto, Nestlé,  
R&D Accelerator Techninal Manager**



*“Ecotrophelia is a fantastic platform, a source of eco-innovation and inspiration for the food industry, harnessing the energy, creativity, and passion of students, supported by a selection of the best academic institutions across Europe.*

*So, you have this fantastic collaboration between academic institutions, students and the industry, trying to tackle some of the biggest challenges the industry faces, such as reaching net zero by 2050.*

## Press Contact

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**Bertrand Emond, Campden BRI  
Ambassador and President of the jury  
ECOTROPHELIA Europe.**

