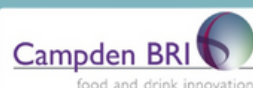


What is Ecotrophelia Europe?

# Ecotrophelia Europe 2025



ECOTROPHELIA  
EUROPE



# What is Ecotrophelia Europe?

Ecotrophelia Europe is a European competition dedicated to food innovation, fostering entrepreneurship and competitiveness in the food industry. It challenges **students to create innovative food products** while developing skills in research, marketing, packaging, finance, and business management.

Since 2008, Ecotrophelia Europe has become a platform of excellence in food innovation, bringing together universities, research institutions, and industry stakeholders. More than **3,000 students** from over **200 universities** in **22 countries** have participated, developing more than **1,100 innovative food products**.

The European competition is organised by the EEIG ECOTROPHELIA EUROPE, which brings together nine key food-sector institutions: ANIA (France), CCIS-CAFE (Slovenia), SEVT (Greece), LVA (Austria), FIAB (Spain), FEVIA (Belgium), SI (Iceland), FoodDrinkEurope and EIT Food.



## Ecotrophelia Europe 2024

**+3000**

Students participation

**22**

Countries participated

**+1100**

Innovative food products

# Some success stories

## Tempty Foods

Tempty Foods is a food innovation company that created a sustainable alternative to both tofu and meat. Instead of imitating meat, the product focuses on offering a unique texture, high nutritional value, and environmental benefits. Its main ingredient is mycoprotein, a protein derived from fermented fungi, which provides both health advantages and a low ecological footprint. Today, TEMPTY is available through major wholesalers in Denmark, serving canteens, catering companies, restaurants, and hotels. The team won Gold at Ecotrophelia Denmark 2021 and Ecotrophelia Europe 2021.



## Saucijs UNIQ

Saucijs UNIQ is a Dutch start-up that created a gourmet mini sausage rolls made from wild goose meat. Geese often cause agricultural damage, overpopulation issues, and safety risks near airports, but instead of wasting this meat, the company turns it into a sustainable delicacy. To further reduce food waste, they also reuse leftover puff pastry from a local bakery. The result is a high-quality, eco-friendly product that contributes to the protein transition and the circular economy. The team won Gold at Ecotrophelia Netherlands 2021.



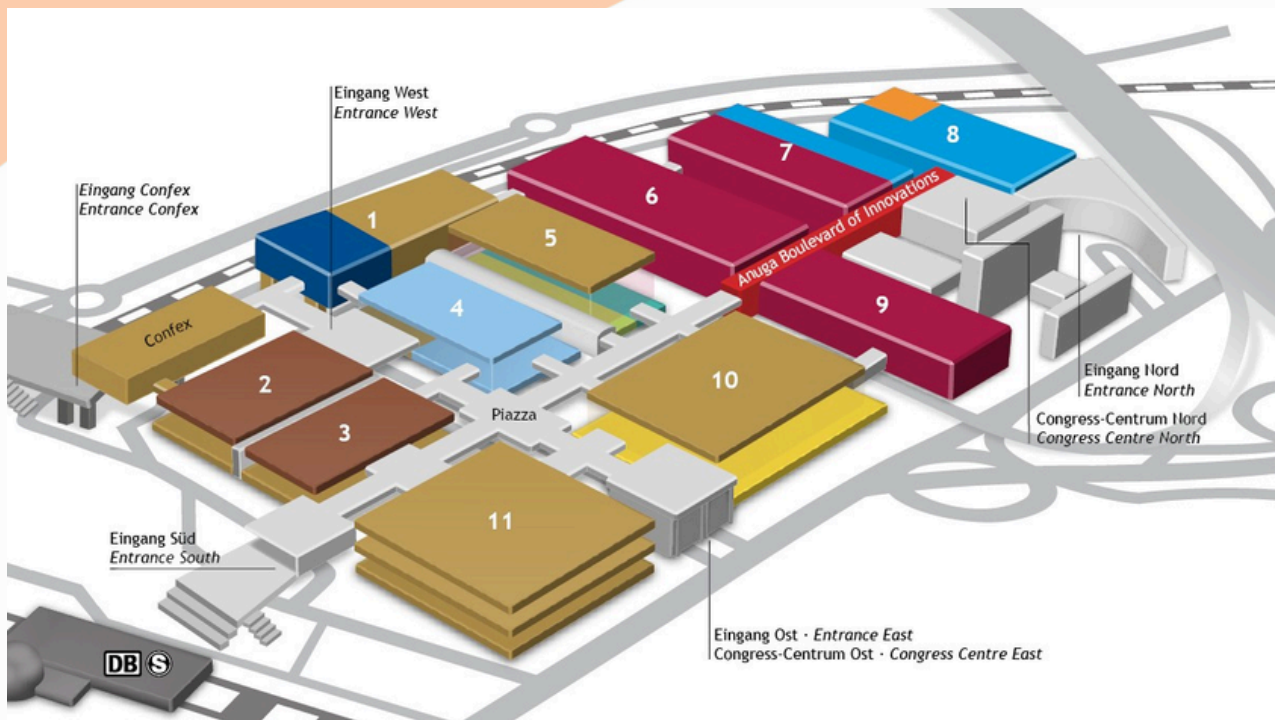
## Professor Ramona Bosse

Ramona Bosse is a professor of Food Technology in Product and Process Development at Bremerhaven University of Applied Sciences. Her journey with Ecotrophelia began in 2010, when she competed as a student with the project Mr. Chocolate. Today, she passes on that experience by guiding new student teams in the Ecotrophelia competitions. Her path makes her a clear example of the strong link between the Ecotrophelia awards and the university, showing how the competition fosters both professional growth and innovation in food technology.

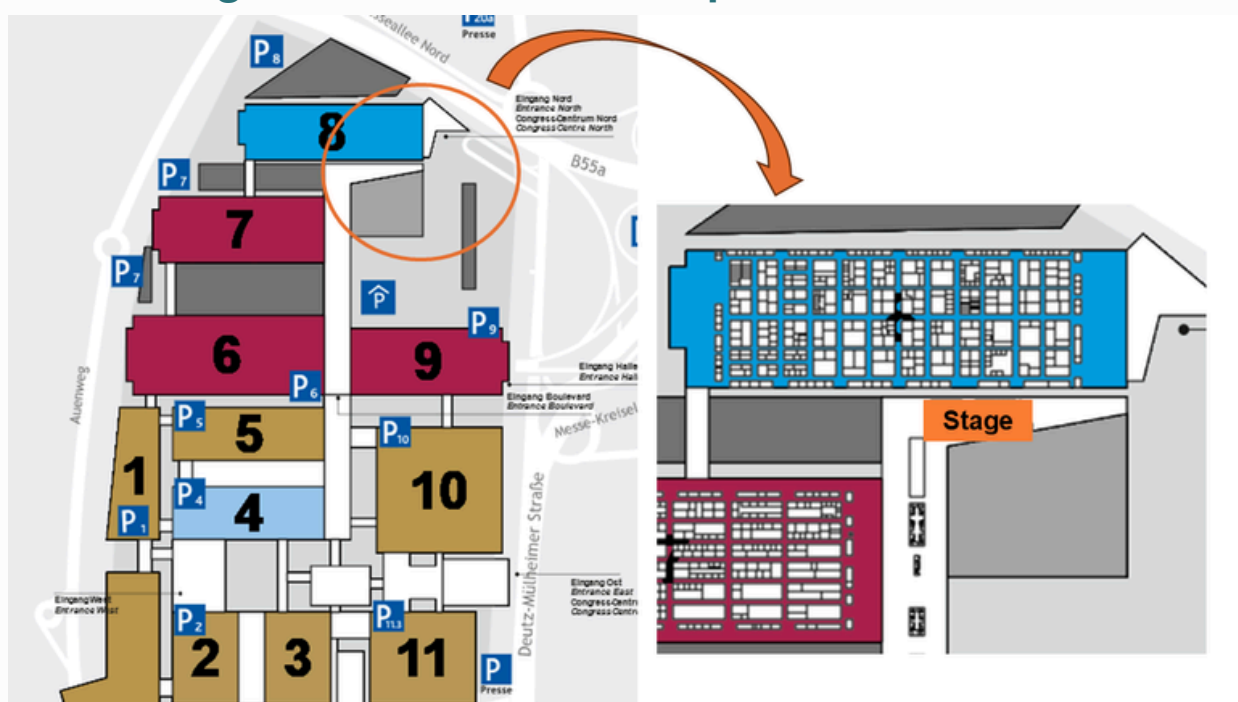


# Where can you find us?

The competing products will be on display at the ANUGA Boulevard of Innovations.



The award ceremony will take place on October 8 at 15:30 on the stage indicated on the map.





# 18 Competing Countries

## SideKick Pumpkin Protein Cubes

Austria



### SideKick Pumpkin Protein Cubes – Smoky Plant-Based Bites for Snacking and Cooking

Where others see waste, we see the future: SideKick Pumpkin Protein Cubes transform pumpkin seed press cake – a nutritious side stream from oil production – into savoury, smoky bites with flavour and plant-based power. Through a gentle extrusion process and minimal ingredients – pumpkin seed press cake and spices – we create a uniquely chewy texture with no artificial additives. With 33 g of protein per 100 g, fibre and healthy unsaturated fats, these cubes offer more nutritional value than meat while staying free from soy, wheat, pulses, and major allergens

## 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

# 18 Competing Countries

## Rotoos Croatia



**A healthy snack made from dehydrated root and tuber vegetables with a separate spread.**

Rotoos is product designed as a delicious (and healthy) alternative to classic snack products. Vegetables, such as sweet potato, beetroot, carrot, parsley and kohlrabi, are formed as chips that pair well with spread. The product is primarily intended for children, but also for others. It promotes awareness and importance of a balanced diet and vegetable consumption from a young age and also, is ecological.

## Cereality Denmark



**High in fibre, clean label breakfast cereal for 4-12 year old children.**

Malnutrition among Danish children remains a significant and widespread concern. Nutritional intervention in early lifestages is crucial for increased welfare later on in life. Cereality's Cinnamon Appleel breakfast cereal is designed to specifically and effectively meet the nutritional needs of children aged 4 to 12. Our research confirms that the majority of parents are highly concerned about their children's nutrition, especially when it comes to the excessive consumption of unhealthy breakfast cereals. However, children themselves are often selective eaters and tend to reject healthier alternatives. By upcycling Danish apple pulp, Cinnamon Appleel is naturally rich in fibre, has a totally clean label, and is naturally sweet, without the need for added sugar or additives. Our Danish product not only supports children's digestive health but also contributes to more sustainable food production. Several tastings confirmed the superiority of Cinnamon Appleel compared to other cereals on the market. Its crispy texture, lightly spiced cinnamon-apple flavour, and playful bear shape resonates strongly with young consumers and supports healthy eating habits from a early age. The innovative packaging design allows convenient handling as well as easy recycling. Disposal for households is easy and allows parents to simply stick to their habits while simultaneously facilitating the work for waste management operators, since no further separation prior recycling is required.

# 18 Competing Countries

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-waste products. 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 !

Flexi-Nuggets

Germany



**Satisfying, simple, sustainable - Flexi-Nuggets: With chicken and beans, full of proteins.**

Savoury Snack or Main Dish. Satisfying, simple, sustainable - Flexi-Nuggets are the solution for healthconscious consumers seeking a delicious way to reduce meat intake without sacrificing flavour! As the demand for sustainable, healthy convenience food rises, Flexi-Nuggets aim to fill this gap. Made from just two core ingredients - white beans and chicken breast - and coated with beans, our nuggets offer a crispy texture, high protein, and a clean-label ingredient list. Naturally seasoned and free from additives, Flexi-Nuggets are the perfect combination of sustainability and taste. They're quick to prepare, versatile for any meal, and available in three irresistible flavors: Classic, Italian Herbs, and Spicy. The delightful combination of juicy chicken and satiating beans creates a mouthwatering taste that appeals to both plant lovers and meat enthusiasts. We focus on a new generation of conscious eaters - active, curious, and value-driven. Over 70% of 18–35-year-olds prefer sustainable food options. Flexi-Nuggets deliver what they expect: real impact, real flavor. In the first three years, we will expand our product portfolio, scale up production, and grow our business. We're planning retail partnerships in Germany and a strong digital presence through storytelling, community, and influencer marketing, rooted in transparency and our core values. Soon available for just € 2.99/pack - FlexiNuggets: With chicken and beans, full of proteins. One bite at a time.



# 18 Competing Countries

## Crunchy Grain Greece



**Crunchy Grain: The savory granola experience, naturally nutritious, exceptionally delicious.**

A groundbreaking savory granola snack that stands out in a market dominated by sweet and processed alternatives. As the first granola made entirely with savory ingredients, it fills a major gap in the snack market, delivering a nutritious, on-the-go option that doesn't sacrifice flavor. Made with chickpeas, popped quinoa, and pumpkin seeds, Crunchy Grain is seasoned with a rich tomato paste marinade and spices like garlic powder, paprika, and oregano to deliver an authentic Mediterranean-inspired taste experience. It is packed with natural plant-based proteins, dietary fiber, and monounsaturated fats while remaining 100% gluten-free. Designed for a wide range of consumers—from vegans and those with gluten sensitivities to busy professionals and athletes seeking high-protein options—Crunchy Grain comes in two convenient sizes: pocket-size for easy, on-the-go snacking, and regular size for everyday use. Aligned with sustainability goals, Crunchy Grain features 100% recyclable packaging and a circular economic approach to reduce waste. In a world dominated by sweet and processed snack options, “Crunchy Grain” provides a premium, savory alternative that caters to modern dietary needs, making it the ideal choice for health-conscious individuals.”

## Smooty Hungary



**Blend fresh smoothies in seconds—just drop a cube, add liquid, and enjoy!**

Introducing the Smooty, your new go-to solution for fast, fresh, and hassle-free smoothies. No more chopping, blending, or cleaning up mess. Just drop a cube into your favorite liquid, shake or blend, and enjoy a delicious, nutrient-packed smoothie in seconds. Each Smooty cube is carefully crafted from natural, flash-frozen fruits, oatmeal and other ingredients which are good for gut health, preserving maximum flavor and nutrition. Designed for busy mornings, post-workout boosts, or healthy snacking on the go, it offers the perfect blend of convenience and wellness. Whether you're at home, at the office, or traveling, Smooty cube makes clean eating easy, tasty, and fun. Revolutionize your smoothie routine—one cube at a time. After conducting a reseller and consumer needs survey, we intend to sell our product in B2B and B2C directions, possibly involving a distribution company. We would like to deliver our functional foods to drugstores, sports facilities, vending machines, grocery stores, cafes, bistros, reform kitchens and hotel room minibars. Our goal is also to ensure that everyone finds what they like through consumer education.



# 18 Competing Countries

## Trebbini Italy



**Biscuits made from brewer's spent grain, buckwheat and honey, filled with apple cream.**

Trebbini biscuits are the result of sustainability, biodiversity and taste coming together. With this idea we have respected our motto which says "nothing is wasted, everything has to be tasted". Therefore, we imagined and developed delicious filled biscuits, made with buckwheat flour, spent grain flour (from brewing residues), honey and apple cream as key ingredients. The result is a filled biscuit with an unmistakable toasted aroma and crumbly texture, properly balanced by a fruity, sweet and soft filling. Trebbini are not only tasty, but also offer a healthier and more sustainable alternative to the most common snacks. They are a source of dietary fibers, low in sugar, promote environmental responsibility and fight against food waste. In fact, the raw materials we use are totally Italian and are used with the logic of reducing waste and promoting a more conscious and sustainable consumption. Trebbini are protected in an innovative pack, designed by us to be ergonomic and provide innovation in use, and preserve the integrity of the product. In addition, the pack is from 80% recycled plastic and is designed to fully fit into a circular economy: being mono-material, it is easy to dispose of and infinitely recyclable. Where to buy them? You can find Trebbini in specialised food shops, which, like us, care about the sustainability of the food system and are environmentally aware!

## algaeBar Netherlands



**A crunchy date-based chocolate bar containing chlorella**

algaeBar is a crunchy date-based chocolate bar containing white and green chlorella. Made with natural, high-quality ingredients, each 55g bar offers a rich nutritional profile, inspired by the Mediterranean diet. This plant-based bar is high in protein, omega-3, fiber, magnesium, and iron—delivering algae's benefits without the fishy aftertaste.

# 18 Competing Countries

## Snack-a-Tummy Portugal



**Red Alcobaça apple chewies with fermented milk, tyndallised probiotics and postbiotic concentrate**

Snack-a-Tummy is a mission-driven functional snack developed for children (but enjoyable for everyone!). It is positioned in the fermented milk category. This product responds to the growing demand for practical, balanced and healthy snacks, combining convenience, nutritional value and a differentiated consumption experience. Snack-a-Tummy is presented in a practical two-compartment format. The main compartment contains a stirred fermented milk, enriched with tyndallized *L. rhamnosus* GG and its postbiotic concentrate. Both these ingredients are essential components for supporting the balance of children's intestinal microbiota. The second compartment contains chewy apple sticks made from pomace powder and Red Alcobaça PGI apple puree, showcasing a commitment to natural ingredients and a sustainable approach using high-quality by-products. Snack-a-Tummy has a Nutri-Score A rating and is a source of calcium, rich in fibre and protein, while being gluten-free. It is a nutritionally complete solution that combines technological innovation in probiotic fermentation with the valorisation of national food industry by-products. With a shelf life of 18 days and recommended storage between 2-4 °C (refrigerated), Snack-a-Tummy is available in major supermarkets and on e-commerce platforms. Snack-a-Tummy is a disruptive product that offers more than just a convenient option - it is a nutritious product with a purpose: "nurturing kids and nature, one snack at a time."

## FoodCell Romania



**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!

# 18 Competing Countries

## Grandma Flower's Flour Serbia



**Our product is a gluten-free sorghum-based mix.**

The product is rich in proteins and fibers, it is a source of essential amino acids (lysine and tryptophan). The composition includes sorghum flour, red corn flour and pea protein isolate. The product is suitable for people who have problems with gluten digestion, people whose diet does not include products of animal origin and all those who want to commit to a healthy diet choices. It contains sufficient amounts of essential amino acids, which are deficient in plant-based foods (lysine and tryptophan), to meet daily needs for these nutrients. It contains a large proportion of antioxidants, which is why it can have numerous health benefits. For example, sorghum contains 3-deoxyanthocyanidin, which is said to have a strong anti-cancer effect. The basic raw materials we use, sorghum and red corn, are resistant to drought and high temperatures. Which is why their cultivation is possible even with a greater increase in temperature due to global warming. Due to the high resistance of these raw materials, their cultivation is possible without or with the minimal use of chemical agents, thus protecting our environment.

## Quadvita: Astronavtski zajtrk & Planinska mal'ca Slovenia



**QuadVita is a nutritious, lightweight freeze-dried meal with homemade taste for active outdoors.**

QuadVita Astronavtski zajtrk and Planinska mal'ca – freeze-dried ready meals without additives QuadVita introduces two innovative freeze-dried meals, Astronavtski zajtrk (a healthy vegan dish) and Planinska mal'ca (made with quality meat), specially developed for hikers, mountaineers, athletes, and outdoor enthusiasts. Our meals are crafted from carefully selected local ingredients, free from additives and artificial preservatives, providing balanced nutrition that supports optimal energy, endurance, and recovery during outdoor activities. Freeze-drying preserves natural flavors and nutrients while enabling exceptionally lightweight and compact packaging that is easy to carry on hikes, long expeditions, or sporting adventures. Preparation is quick and simple – just add hot water and enjoy a warm, tasty, homemade meal anywhere. The packaging is fully recyclable, reflecting our sustainable commitment and respect for the environment. QuadVita combines the best of nature, innovative food technology, and responsible design to deliver practical, delicious, and nutritionally rich meals tailored to demanding outdoor conditions and everyday challenges.



# 18 Competing Countries

## To-Flex South Korea



**Minimal ingredients, processing. Maximum function. That's To-Flex—Works anytime, anywhere.**

To-Flex isn't just tofu—it's tofu reimaged. Clean-label, protein-rich, and fully plant-based, To-Flex is crafted for modern eaters who want convenience without compromise. Made from just three ingredients—soy protein isolate (SPI), water, and soybean oil—To-Flex is created through a simple, clean process. No additives, no binders—just a naturally firm and elastic texture that holds up after freezing, thawing, and reheating. It's stable, clean, and built for real-world kitchens and production lines. In B2B markets, To-Flex is available as a finished product or functional ingredient for OEMs, meal kit brands, and HMR companies. With 14.1g of protein per 100g and excellent freeze-thaw stability, it's ideal for premium, health-oriented product lines. It reduces cooking loss and food waste—perfect for frozen meals, vegan lunchboxes, and convenience-focused formats. For B2C, To-Flex is sold online using SEO strategies with keywords like “vegan,” “high-protein,” and “clean-label tofu.” Tastings through food trucks and pop-ups drive engagement, while global recipe cards featuring basil pesto and sweet chili showcase its versatility across cuisines. Available in frozen and pre-fried cubes, To-Flex is more than a plant-based protein. It's a dependable, delicious, and stress-free solution for today's evolving food culture—designed to perform across lifestyles, menus, and markets. To-Flex brings the future of tofu to your plate—simple, strong, and ready to inspire.

## NOJA Spain



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

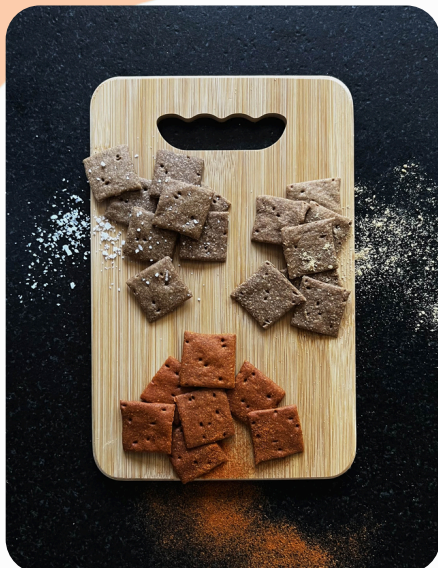
NOJA is an innovative plant-based sauce crafted from Mediterranean carob, designed as an inclusive and sustainable alternative to soy sauce. With a smooth umami profile it brings flavor versatility without compromising well-being. The recipe is 100% plant-based, free from all 14 major allergens, and 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!



# 18 Competing Countries

**BUZZZ**

**Switzerland**



**BUZZZ: High in protein, high in fibre crackers offering an easy & delicious way into insects.**

Discover BUZZZ, the snack redefining how we think about protein. Our high-protein, high-fibre crackers are made with sustainably sourced mealworm flour (*Tenebrio molitor*), one of the planet's boldest and most innovative protein sources. Blending clean-label ingredients with a deliciously crisp texture, BUZZZ delivers functional snacking with a positive environmental impact. Why mealworms? The edible insect market is booming, projected to grow by 28% through 2030. As consumers seek alternatives to resource-heavy animal proteins, mealworm flour offers a nutrient-dense, regenerative option with a fraction of the environmental footprint. BUZZZ enters the market through an approachable and familiar format, merging the appeal of savoury crackers with an eco-innovative ingredient. By using finely milled mealworm flour, we avoid the visual barriers often linked to insect-based foods, making it easy for consumers to embrace sustainable protein without hesitation. Available in three flavours — Fleur de Sel, Cheese, Cheese & Paprika — our crackers prove that sustainable food can be exciting, tasty, and accessible. Our goal is to create the buzz that moves edible insects from curiosity to everyday habit, starting in Switzerland's snack aisles. BUZZZ is more than a cracker, it's an easy first step towards a new, responsible way of eating.

**Oat 'n About**

**United Kingdom**



**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.



Discover the future of food innovation and be part of an inspiring European network. Ecotrophelia brings together students, universities, and industry leaders to shape the next generation of sustainable and creative food products.

**Visit us and join this unique initiative to connect, innovate, and make an impact on the food sector.**

---

[contact@ecotrophelia.org](mailto:contact@ecotrophelia.org)

---

<https://eu.ecotrophelia.org/>

---

[Facebook](#)

---

[LINKEDIN](#)

---