

Européan
Food
Innovation

Student Awards
The Future of Food

ECOTROPHHELIA

EUROPE

LONDON - 21st - 22nd November 2017

16 participating countries

Belgium, Croatia, Denmark, France, Germany, Greece, Hungary,
Iceland, Italy, Portugal, Romania, Serbia, Slovenia, Spain,
The Netherlands, The United Kingdom.

HISTORY



THE HISTORY OF ECOTROPHELIA EUROPE KEY DATES

• 2008

ECOTROPHELIA was founded at the initiative of the Chamber of Commerce and Industry of Vaucluse with ANIA French Food National Federation, by then called TROPHELIA.

• 2011

The European Commission recognized the exemplary nature of TROPHELIA and gave the go-ahead to the Chamber of Commerce and Industry of Vaucluse to implement a European project for the promotion of eco-innovation in the food industry sector: ECOTROFOOD. The competition TROPHELIA then became ECOTROPHELIA.

• 2014

ECOTROPHELIA inspired the creation of FOODLAB, a European Laboratory of food innovations to encourage entrepreneurship in higher education and promote student entrepreneurship, supported by the European Union in the context of the ERASMUS programme.

• 2015

ECOTROPHELIA Europe 2015 took place at the Universal Exhibition Milan 2015 whose theme was "Feeding the Planet, Energy for Life".

• 2017

ECOTROPHELIA Europe 2017 will take place during Food Matters Live at the ExCeL Centre London UK. Portugal will participate in ECOTROPHELIA Europe for the first time in 2017.

ECOTROPHELIA has the ambition to promote entrepreneurship and competitiveness in the European food industry through the implementation of a high level training network in food innovation and by organizing national and European food innovation competitions the "Food Innovation Student Awards": a genuine incubator of ideas for the food industry.

ECOTROPHELIA has met the audacious challenge to mobilize and facilitate cooperation between the actors of Higher Education, Research and Businesses to prepare the eco-friendly food products of tomorrow.

ECOTROPHELIA develops a culture of food innovation in European Universities and Colleges offering students a life-size laboratory for innovation by confronting them with real situations. Additionally, it offers food companies a tremendous pool of consumption trends while meeting the challenges of the European Food and Nutrition sector, such as the transition towards sustainable nutrition.

To be successful, an innovation policy implies having qualified personnel, aware of the importance of innovation. ECOTROPHELIA facilitates the recruitment of young graduates trained in food innovation.

ECOTROPHELIA a l'ambition de promouvoir l'entrepreneuriat et la compétitivité dans le secteur alimentaire européen, par la mise en œuvre d'un réseau de formation d'excellence en innovation alimentaire et par l'organisation de concours nationaux et européens d'innovation alimentaire : « Les Trophées Étudiants de l'Innovation Alimentaire » : véritable incubateur d'idées pour l'industrie alimentaire.

ECOTROPHELIA réussit l'audacieux pari de mobiliser et faciliter les coopérations entre les acteurs de l'Enseignement Supérieur, de la Recherche et des Entreprises pour préparer les produits alimentaires écoresponsables de demain.

ECOTROPHELIA développe une véritable culture de l'innovation alimentaire au sein des Universités et Grandes Ecoles européennes en offrant aux étudiants un laboratoire d'innovation grandeur nature et en les confrontant à une situation réelle. Il propose aux entreprises de l'agroalimentaire un formidable vivier des tendances de consommation tout en répondant aux enjeux de l'alimentation européenne tels que la transition vers des systèmes alimentaires durables.

Pour être couronnée de succès, une politique d'innovation implique de disposer de personnels qualifiés, sensibilisés à l'importance de l'innovation : ECOTROPHELIA facilite le recrutement de jeunes diplômés formés à l'innovation alimentaire.

Dominique LADEVEZE
Director and Creator of ECOTROPHELIA



INTERVIEWS



Good Food, Good Life



Ariane ANDRES

President of the ECOTROPHELIA Europe 2017 Judging Panel
Head of Academic Alliances Nestlé Research Center

At Nestlé we have one of the industry's largest research and development capabilities, and through this we also engage with a wide range of academic institutions and public organisations. These partnerships help us widen our scope: generating new ideas, improving the nutritional value of our foods and beverages, addressing key public health challenges and much more. Universities who give their students the opportunity to work in teams to develop innovative food concepts provide them with excellent training. It takes real talent to tackle this challenge and we congratulate the students for their efforts.

Nestlé dispose de l'une des plus grandes capacités de recherche et de développement de l'industrie alimentaire, au travers de laquelle nous mettons en place des collaborations avec de nombreuses universités et organismes publics. Ces partenariats nous aident à élargir notre champ d'application : générer de nouvelles idées, améliorer la valeur nutritive de nos aliments et boissons, répondre aux principaux problèmes de santé publique et bien plus encore. Les universités qui offrent à leurs étudiants la possibilité de travailler en équipe à la préparation d'un nouveau concept alimentaire leur donnent une excellente formation. Pour des étudiants, relever ce défi est une véritable prouesse et nous les félicitons pour leurs efforts.



Bertrand EMOND

Head of Membership & Training
Campden BRI UK

The food industry faces fundamental challenges including reducing our environmental impact, meeting growing global demand for food, producing more from less as pressure increases on resources, reformulating and creating new products to meet diet and health requirements. Using science and innovation effectively will be critical to survival and competitive advantage. We must support efforts to unlock, nurture and drive innovation in the industry that helps us to meet these challenges. Ecotrophelia is a fantastic platform and source of innovation and inspiration for the industry capitalising on the creativity and energy of our brightest and most enterprising food students supported by the best academic institutions.

L'industrie agroalimentaire fait face à des défis fondamentaux: réduire notre impact sur l'environnement, satisfaire la demande croissante de denrées alimentaires, produire plus avec moins, reformuler et créer des nouveaux produits pour répondre aux exigences des besoins alimentation/santé. L'utilisation effective et intelligente de la science et de l'innovation est essentielle à la survie et pour garder l'avantage concurrentiel. Nous devons soutenir les efforts visant à catalyser, nourrir et stimuler l'innovation dans le secteur qui nous aide à répondre à ces défis. ECOTROPHELIA est une plate-forme fantastique et une source d'innovation et d'inspiration pour l'industrie - capitalisant sur la créativité et l'énergie de nos étudiants les plus brillants et les plus entrepreneurs soutenus par les meilleures institutions académiques.



INTERVIEWS



It is a great pleasure for me as the new president of the CCI of Vaucluse to live this exemplary event.

ECOTROPHELIA is a great adventure! An adventure born in Avignon in Provence. The Chamber of Commerce and Industry of Vaucluse, with its partners and stakeholders of the food industry, launched in 2000 the Food Innovation Student Awards for promoting excellence and innovation in this characteristic sector of our region.

Given the success of this enterprise, ECOTROPHELIA exceeded its national framework and took on a European dimension in 2008.

ECOTROPHELIA continues its rapid growth. Since 2011 ECOTROPHELIA Europe has motivated the organization of 110 national competitions, mobilized more than 500 universities and nearly 4,000 European students. It has also developed more than 800 products and associated 2,000 companies with the competitions.

This success is the result of extensive partnerships

at local, national and European levels. The different players in this project have found a powerful complementarity to create a dynamic structure to benefit the entire industry. ECOTROPHELIA is a major European melting pot of innovation and competitiveness in the food industry.

This clearly demonstrates how the local experience of a territory can feed the actions at European level and even become a reference. It is a point of pride for Vaucluse's entrepreneurs who have invested their energy in promoting this sector. They are now recognized at the highest level of legitimacy and relevance for their work.

This is the meaning of the commitment of our Chamber of Commerce and Industry and our partners, all of whom I want to thank sincerely for their support and loyalty."

I will do my utmost to ensure that this contest continues to carry the flag of the CCI of Vaucluse high.

C'est un grand plaisir pour moi en tant que nouveau président de la CCI de Vaucluse de vivre cet événement exemplaire.

ECOTROPHELIA est une belle aventure ! Une aventure née à Avignon en Provence. La Chambre de Commerce et d'Industrie de Vaucluse, avec ses partenaires et avec les acteurs de la filière professionnelle, a lancé en 2000 des trophées étudiants d'innovation alimentaire pour promouvoir l'excellence et l'innovation dans ce secteur d'activité si caractéristique de notre région.

Face au succès de cette entreprise, ECOTROPHELIA a dépassé son cadre national et a pris une dimension européenne dès 2008.

ECOTROPHELIA continue sa croissance rapide. Depuis 2011 ECOTROPHELIA Europe a motivé l'organisation de 110 compétitions nationales, mobilisé plus de 500 universités et près de 4000 étudiants européens ainsi que l'élaboration de plus de 800 produits et 2000 entreprises qui furent associées aux compétitions.

Cette réussite est le fruit de larges partenariats au niveau local, national et européen. Les différents acteurs ont trouvé une belle complémentarité pour créer une dynamique structurante et bénéfique à toute la filière. ECOTROPHELIA est un rendez-vous européen majeur de l'innovation et de la compétitivité des entreprises agroalimentaires.

C'est dire combien l'expérience locale d'un territoire peut nourrir les actions au niveau européen et même devenir une référence. C'est une fierté pour les entrepreneurs de Vaucluse qui ont déployé leur énergie pour promouvoir cette filière. Ils voient aujourd'hui reconnus au plus haut niveau la légitimité et l'intérêt de leur action.

C'est tout le sens de l'engagement de notre Chambre de Commerce et d'Industrie et de nos partenaires, que je tiens à remercier pour leur soutien et leur fidélité.

Je mettrai tout en œuvre afin que ce concours continue à porter bien haut l'étendard de la CCI de Vaucluse.



CCI VAUCLUSE



Bernard VERGIER
President of the Chamber of Commerce and Industry of Vaucluse

THE EUROPEAN FOOD AND DRINK INDUSTRY KEY FIGURES

Key figures of the national food industry	Turnover	Added value	Number of companies	Export volume	Number of employees
Main figures of the sector	billions €	billions €		billions €	
Belgium	50	8	4 359	24,4	89 043
Croatia	5,2	1	4 000	1,8	40 149
Denmark	26	4,3	1 600	11,3	45 000
France	172	33,9	17 647	44,2	427 213
Germany	171,3		5 940	56,7	580 030
Greece	14,2	2,6	1 225	4,5	72 000
Hungary	11,2	1,9	12 463	10,9	99 800
Iceland	3,1	1,1	1 900	1,9	15 500
Italy	134		6 850	31,5	385 000
The Netherlands	73	16	4 000	38	213 000
Portugal	15,4	2,9	11 047	4,6	108 041
Romania	9,9	6,1	60 000	6,5	185 000
Serbia	7	1,1	3 363		70 051
Slovenia	2,1	0,5	719	0,5	13 336
Spain	96,4	29	28 000	27,5	480 000
United Kingdom	142	34	8 600	23	422 000

President of the ECOTROPHELIA 2017 Judging Panel

Mrs. Ariane ANDRES
Head of Academic Alliances
Nestlé Research Center

5 OFFICIAL REPRESENTATIVES

Mrs. Briony MANSELL-LEWIS
Director
Food Matters Live

Mr. Bertrand EMOND
Head of Membership & Training
Campden BRI UK

Mr. Philippe GOETZMANN
Director of Institutional Relations
Auchan Retail

Mr. Michel COOMANS
Head of Unit Food Industry (Retd)
DG Entreprise, European Commission

Mr. Christian POLGE
President AURORA Invest
President & CEO Coca-Cola Business
Unit Canada (Retd)

16 NATIONAL OFFICIAL REPRESENTATIVES

BELGIUM - Mr. Leo BORMS
Director – La Confiance NV Company

CROATIA - Mrs. Draženka KOMES
Full Professor – Faculty of Food Technology and Biotechnology
Zagreb University

DENMARK - Dr. Alan FRISS
CEO – Tech4Bizz

FRANCE - Mr. Patrice ROBICHON
President, Food For Life France

GERMANY - Dr. Georg BÖCKER
Managing Director – Ernst Böcker GmbH&Co. KG

GREECE - Mrs. Vasso PAPADIMITRIOU
General Director SEVT – Federation of Hellenic Food Industries

HUNGARY - Ms. Katalin VIOLA
Marketing Coordinator – Agrámarketing Centrum Nonprofit Kft

ICELAND - Ms. Ragnheiður HÉÐINSDÓTTIR
Head of Food Industry - Federation of Icelandic Industries - SI

ITALY - Mr. Andres RAINERI
Entrepreneur & Owner Vergani SRL

THE NETHERLANDS - Dr. Kees DE GOOIJER
CEO – TKI-AgriFood

PORTUGAL - Mr. Vergílio FOLHADELA
Member of the Board – RAR Group

ROMANIA - Mr. Cătălin BILBIE
Head R&D - EXPERGO Sensory Research

SERBIA - Dr. Mile VELJOVIC
Teaching and Research Assistant - Faculty of Agriculture, University of Belgrade

SLOVENIA - Mrs. Darja JAMNIK
Head of Commercial Department - Mercator-Emba D.D.

SPAIN - Mr. Benet FITÉ
Director of Quality – R&D&I and Environment – MAHOU SAN MIGUEL

UNITED KINGDOM - Prof. Julian COOPER
Trustee and Chair Scientific Committee – IFST, Institute of Food Science & Technology

REGULATION EXTRACTS

PRINCIPLES OF THE COMPETITION

ECOTROPHELIA has the ambition to promote entrepreneurship and competitiveness within the European food industry by implementing a training network of excellence in food innovation and the organization of national and European food innovation competitions "The Student Awards of Food Innovation" a real eye-opener for the food industry.

ECOTROPHELIA achieves the goal of bringing together students, teachers, researchers and professionals of the food sector in a network to think about tomorrow's eco-innovative food products.

ECOTROPHELIA Europe constitutes a life-size innovation laboratory for universities and students and a pedagogical model recognized by the European Commission. The competition offers a ground for fruitful exchanges between education and research sectors and the business world. For professionals from the food industries, ECOTROPHELIA is a great pool of talent, skill-sets and innovation.

PARTICIPANTS

The ECOTROPHELIA EUROPE competition is directed at any national organisation incorporated as a food association or national industry platform (regardless of the legal structure - association, company...) recognized by the ECOTROPHELIA EUROPE Organizing Committee.

The national organiser is hereafter called "the Participant".

Are allowed to participate in the contest:

- National organisations from European Union Member states;
- National organisations from European countries not in the European Union;
- Non-European national organisations as associated countries, under the authorization of the Organizing Committee.

HOW THE TEAMS SHOULD BE MADE UP

A student team is made up of at least 2 (two) and no more than 10 (ten) students. Each student must be registered at a European state controlled or private higher education establishment or science or business school. PhD students and students who are over 35 (thirty five) years old are not accepted.

Each student team must designate a "Team Manager" who will

be the intermediary between the Organizing Committee and their team. He/she must be present at the ECOTROPHELIA EUROPE competition.

Organisation, running and supervision of the student team taking part in the competition is the responsibility of the Participant.

SPECIFICATIONS

The food product entered in the competition must meet all the criteria set out in the following official specifications, without the list of these criteria being drawn up in increasing or decreasing order of importance, hereafter the "official specifications".

The food product must:

- be fit for human consumption and aimed at consumers;
- be marketable in retail distribution or the restaurant and hotel sectors;
- be innovative in one or several aspects compared to food products already on the market. This innovation can come especially from the concept, and/or technology, and/or recipe, and/or packaging...;
- take on board eco-innovation, which could mean the basic ingredients (origin, organic or with low carbon footprint) and/or packaging (recyclable) and/or manufacturing process (energy saving, water recycling) and/or distribution-logistics (new channels or direct consumer sales), making it easier for all businesses in the food production chain to integrate the environmental dimension;
- stand out for its taste, nutritional or other qualities;
- be reproducible for manufacturing in a production unit based on technical specifications (ingredients, manufacturing process, cost price, business investment...);
- be conform to relevant regulations (processing, additives and ingredients, packaging, labelling, advertising standards, food safety...);
- be commercially relevant (suitable for a local and/or national and/or European market and meeting a demand, marketing plan, packaging, logistics...);
- show global coherence for all the criteria set out above.

JUDGING PANEL SELECTION PROCESS

To choose the competition winners and award prizes accordingly, a European judging panel will be formed, composed of representative figures from the food and distribution industry sector, members of the European Commission, an industrial representative from the national food industry and appointed by the Participant, as well as specialists in food innovation.

The European judging panel will assess the students' presentation in English and the products' taste qualities.

During the selection process, each team will present their product in English; organize a tasting of the product and answer questions from the judging panel.

Each member of the judging panel will give a score for each project. The mark for each project is determined by the average of the marks given to each dossier by the members of the judging panel. The highest mark will go to the project, which the judging panel thinks best corresponds to the criteria set out in the specifications. The three winning projects will be the three that received the top three highest scores from the judging panel.

Prizes will be awarded in reverse order of scores. If two or more projects receive the same mark, a second mark will be given after further discussion of said projects by members of the judging panel.

If the projects concerned receive the same mark again, the best project will be decided by drawing lots.

Each judging panel member shall be subject to the principle of impartiality inherent to the ECOTROPHELIA EUROPE competition. The industrial representative, judging panel member, appointed by each Participant to represent the national food industry, cannot judge the product presented by their own country's national team.

The judging panel's decisions are final and not subject to appeal. The judging panel members are bound by secrecy. The minutes of the judging panel's decisions are held at the headquarters of the ECOTROPHELIA EUROPE Organizing Committee. The deliberation of the results and ranking of the teams will remain confidential.

Any confidential information submitted by the teams and identified as such by said teams as "Confidential," may not be disclosed or published without their express permission.

AWARDS

The competition has four prizes:

- ECOTROPHELIA EUROPE Gold Prize: €6000 (six thousand Euros)
- ECOTROPHELIA EUROPE Silver Prize: €4000 (four thousand Euros)
- ECOTROPHELIA EUROPE Bronze Prize: €2000 (two thousand Euros)
- ECOTROPHELIA EUROPE Jury's 'Coup de Coeur' for the Most Innovative Project Prize: €1000 (One thousand Euros - Awarded by the Department of Vaucluse)

The competition is endowed with a special "Communication Strategy" prize awarded by the EEIG ECOTROPHELIA EUROPE within the framework of the Food for Growth program for an amount of 500 € (five hundred Euros) The food product, candidate for the special prize, must meet all the criteria of the specifications, and its presentation should also stand out by its communication approach (how the consumer will accept the product innovation via consumer tests, new consumer awareness, new tools, new contents in social media, etc.)

The judging panel reserves the right to award, without appeal, a special distinction to a participating team whose file presents a particularly original innovation aspect or packaging.

The prizes will be paid by bank transfer to each student in the prize winning teams, who signed the collective agreement. They will each receive a sum equivalent to the pro rata amount of the overall prize awarded.

The winners accept the prizes in advance, which cannot be exchanged.



FoodMattersLive

food matters live...

Food Matters Live is fast becoming the pivotal business and networking event for showcasing innovation from ingredients suppliers, multinational food manufacturers, new product development experts, retailers, distributors and wholesalers in the UK and internationally.

Returning to London's ExCeL on 21 - 23 November 2017, it provides a platform for thought-provoking, cross-sector debate and encourages cross-sector collaboration and includes:

- 800 leading organisations forming a carefully curated exhibition
- 400 speakers participating in an unrivalled conference and seminar programme
- 100 free to attend conference and seminar sessions
- Thought-provoking and inspiring visitor attractions
- Ten new innovation Awards
- A unique matchmaking service connecting retail and foodservice buyers with innovative food and drink producers
- A series of special events presenting visitors and exhibitors with unique networking and business opportunities.

Thousands of visitors from a range of professions and disciplines, including food science and manufacturing, R&D, food marketing and brand management, retail, foodservice, nutrition and public health will visit Food Matters Live.

Food Matters Live is a unique platform to share and celebrate innovation across the food and drink supply chain and is delighted to be partnering with ECOTROPHELIA in 2017 to support the innovation and creativity across the international student teams and provide a showcase for the finalists in the UK for the very first time.



16 COMPETING COUNTRIES

BELGIUM

FEDERATION: Federation of the Belgian Food Industry - FEVIA

Tagliavena

Tagliavena is a gluten-free oatmeal pasta enriched with whey proteins.

Thomas More University College

CROATIA

FEDERATION: Croatian Association of Food Technologists, Biotechnologists and Nutritionists - HDPBN

Pro28

Pro28 is an innovative chocolate with 28% of added protein, infused with barley and aronia extrudate.

Faculty for Food Technology and Biotechnology of Zagreb

DENMARK

FEDERATION: National Institut for Food, Technical University Denmark – DTU Food

Kyst Is

Organic sorbet popsicles made with local ingredients and seaweed from the coasts of Scandinavia.

Technical University of Denmark

FRANCE

FEDERATION: Association Nationale des Industries Alimentaires - ANIA

Croc&Vie

The only combination of sticks and sauce you can take anywhere for a healthy and a delicious snack.

Agrosup Dijon

GERMANY

FEDERATION: Research Association of the German Food Industry – FEI

Mixcuit

Mixcuit, an approximately 12 cm long, hollow biscuit filled with a portion of sugar or milk powder.

Karlsruhe Institut of Technology (KIT)

GREECE

FEDERATION: Federation of Hellenic Food Industries – SEVT

AVOYOG Smoothie Beverage

AVOYOG is a functional eco-friendly innovative smoothie beverage from avocado and Greek yoghurt whey.

National Technical University of Athens, School of Chemical Engineering, Laboratory of Food Chemistry and Technology

HUNGARY

FEDERATION: Agrármarketing Centrum Nonprofit Korlátolt Felelősségű Társaság

ACeBuG, Anti-Caries Bubble Gum

Chewing-gum with natural flavonoids, anthocyanins which inhibit the saliva alpha-amylase activity.

University of Debrecen

ICELAND

FEDERATION: Federation of Icelandic Industries – SI

UGLY

Vegetable base made from aesthetically challenged produce aiming to minimize food waste.

University of Iceland

ITALY

FEDERATION: FEDERALIMENTARE - Italian Food and Drink Industry Federation

Aloe Spoon

A tasty and functional compote, 100% made with fruits and aloe-gel (no added sugars or additives).

Università Cattolica del Sacro Cuore di Piacenza

NETHERLANDS

FEDERATION: TKI Agri&Food

PopPeas

Tasty, savory popped pea snack – a natural source of calcium, and high in vitamin D and protein !

Maastricht University, campus Venlo

PORTUGAL

FEDERATION:

- PortugalFoods

- Federation of the Portuguese Agri-Food Industry - FIPA

SALAMAR- Salame do mar

SALAMAR, a salami-like healthy product, made of Atlantic fish, vegetables and mushrooms.

Instituto Politécnico de Viana do Castelo

ROMANIA

FEDERATION: Association of Food Industry Professionals from Romania - A.S.I.A.R

HiProBar

A healthy snack balanced in essential aminoacid content and other important nutritious components.

Dunarea de Jos University of Galati

SERBIA

FEDERATION: Serbian Association of Food Technologists - SAFT

Roundy

Snack, a mixture of valuable nourishing components (proteins, carbohydrates, fibres, vitamins).

Faculty of Agriculture, University of Belgrade

SLOVENIA

FEDERATION: Chamber of Commerce and Industry of Slovenia – Chamber of Agricultural and Food Enterprises CCIS–CAFE

OnMyWhey

OnMyWhey is an unique whey based fruit dairy product with millet which makes healthy snacking easy.

Biotechnical Faculty University of Ljubljana

SPAIN

FEDERATION: Federación Española de Industrias de Alimentación y Bebidas - FIAB

Vake IT

Vake IT is a culinary aid presented by MonVegan for a vegan dish which only needs to be refrigerated.

Universidad Politécnica de Valencia - UPV

UNITED KINGDOM

FEDERATION:

- Institute of Food Science & Technology – IFST

- Campden BRI Group

Yasai Cauliflower Rice Sushi

Cauliflower rice rolls filled with carrot, cauliflower leaf, pickled beetroot, cucumber and spinach.

University of Reading



16 COMPETING COUNTRIES

BELGIUM

FEDERATION:

Federation of the Belgian Food Industry - FEVIA

Wetenschapsstraat 14 - 1040 Brussels - BELGIUM

☎: +32 25 501 758

Website: <http://www.fevia.be>

Contact Person

Mr. Chris MORIS

Mrs. Melissa AUGELLO, Coordinator

Mrs. Isabelle DECADT, Coordinator



Federatie Voedingsindustrie
Fédération de l'Industrie Alimentaire

The Food industry is Belgium's leading industrial sector. Food companies account for a significant proportion of industrial activity, creating direct and indirect employment for hundreds of thousands of people. As the Belgian food industry federation, FEVIA, aims to promote the sustainable development of the sector by cooperating with all stakeholders. It's membership includes large companies and SME's; local, small-scale producers and companies engaged in mass-production based on leading-edge technology. FEVIA also cooperates with 29 associations each of which represents a specific sector of the food industry. With Food.be (Small Country. Great Food.), the sector highlights the quality, diversity and innovation of Belgian food across the world.

Thomas More University College

Kleinhoefstraat 4 – 2440 Geel - BELGIUM

☎: +32 14 562 310

Website: <http://www.thomasmore.be/>

Contact Person

Mr. Rob VAN DEUN, Teacher



"Tagliavena" is a new healthy and delicious pasta. The only cereal used are oats, so it is naturally gluten-free. Oats have many advantages compared to other cereals, health related and on cultivation level.

"Tagliavena" is enriched with whey proteins, these proteins have a high biological value. "Tagliavena" is a good protein source for active people, it can be served as a healthy alternative to meet their high protein requirements. "Tagliavena" is perfect to combine with extraordinary new sauces. T.M's Food Factory created three sauces different from the traditional sauces perfect to combine with

"Tagliavena". The recipes of these sauces are available in the package of the pasta. The first sauce is called 'Quark cheese sauce' and is based on quark cheese and strawberries, the second sauce 'Beetroot sauce' is based on beetroot juice, apple and strawberries. The last sauce 'Horseradish sauce' is based on apple, sour cream, salmon and horseradish cream. "Tagliavena" is a healthy gluten-free option that can be consumed during breakfast, lunch, dinner or as a snack. "Tagliavena" is offered in different colours: the original pasta colour, cocoa, leaf-green and red-beetroot.



Tagliavena

Tagliavena is a gluten-free oatmeal pasta enriched with whey proteins.

TEAM PRESENTATION
Lotte VERTOMMEN
Sanne BONGERS
Bram BOSCH
Lode BRUYNINCKX
Stephanie MERTENS
Katrien NUYTS
Wiebe SAERENS
Pieter VAN LOOVEREN



16 COMPETING COUNTRIES

CROATIA

FEDERATION:

Croatian Association of Food Technologists,
Biotechnologists and Nutritionists - HDPBN

Pierottijeva 6 - 10000 Zagreb - CROATIA

☎: + 38 5 14 826 250

Contact Person

Prof. Frane DELAŠ

Prof. Draženka KOMES, Full Professor



The Croatian Association of Food Technologists, Biotechnologists and Nutritionists is an association with the goal of linking Bachelors and Masters of Food Technology, Biotechnology and Nutrition Science at the Faculty of Food Technology and Biotechnology, University of Zagreb in order to develop and promote the profession, preserve the dignity of the profession and advocate interests of the profession. The Association's Programme is primarily focused on the research of employment possibilities; their influence on legal regulations; linking to related associations and non-government organisations internationally; popularising of profession through media and publishing of a Croatian Journal of Food Technology, Biotechnology and Nutrition. Every year, the Association is organizing several food events.

Faculty for Food Technology and Biotechnology, University of Zagreb

Pierottijeva 6 - 10 000 Zagreb - CROATIA

Website: <http://www.pbf.unizg.hr>

Contact Person

Prof. Draženka KOMES, Full Profesor



"Pro28" is a chocolate with 28 % of added protein, infused with brewers barley grain and aronia pomace extrudate. It is intended for people that are physically active and/or people who lead a healthy lifestyle while at the same time being eco-friendly and preservative towards the environment. With its 28 % protein "Pro28" gives you enough protein for one meal. Antioxidants from aronia pomace and chocolate

contain more than 11400 $\mu\text{mol TE/g}$, which is more than the recommended daily intake. "Pro28" is a high source of fiber (7,1%) and therefore has a beneficial effect on digestion and maintenance of intestinal microflora balance. The amount of iron in one bar of the product is 18 % of recommended daily intake.



Pro28

Pro28 is an innovative chocolate with 28% of added protein, infused with barley and aronia extrudate.

TEAM PRESENTATION
Tomislav MARTINOVIĆ
Marta KEŠKIĆ
Lucija GALIĆ
Matija MOHARIĆ
Nikolina MARINČIĆ

DENMARK

FEDERATION:

National Institute for Food, Technical University Denmark – DTU Food

Kemitorvet, Bygning 202 - 2800 Kongens Lyngby - DENMARK

☎: +45 35 887 000

Website: <http://www.food.dtu.dk>

Contact Person

Prof. Christine NELLEMAN

Dr. Timothy HOBLEY, Associate Professor

DTU Food

National Food Institute

The National Food Institute researches and communicates sustainable and value-adding solutions in the areas of food and health for the benefit of society and industry. The institute's tasks are carried out in an unique interdisciplinary cooperation between the disciplines of nutrition, chemistry, toxicology, microbiology, epidemiology and technology. The institute makes a difference by producing knowledge and technical solutions which: prevent disease and promote health, make it possible to feed the growing population, develop a sustainable food production. At the National Food Institute you can study for a Master of Science in Food Technology (MSc) or choose to become a PhD research student.

Two international MSc study line under Food Technology are AQFood Aquatic Food Production - Safety and Quality and Beer Brewing. The National Food Institute is responsible for a large part of the research-based public sector consultancy within nutrition, food quality, food safety and environment.

Technical University of Denmark

Anker Engelunds Vej 1 - 2800 Kgs. Lyngby - DENMARK

☎: +45 452 527 06

Website: <http://www.dtu.dk/english>

Contact Person

Mr Timothy John HOBLEY, Associate Professor



Kyst Is is a product line of organic sorbet popsicles made with seaweed and local ingredients from the coasts of Scandinavia. Through a collaboration with Nordisk Tang, a Danish company selling seaweed products, Kyst Is aims to deliver a tasty, organic, low-sugar alternative to the regular sorbet popsicle. All ingredients are local and native to Scandinavia, which minimizes transportation costs, CO2 emissions and supports local businesses and suppliers.

Introducing seaweed as an ingredient in a consumer product could be an important step in creating acceptance for the use of seaweed in everyday cuisine in the nordic countries.

Seaweed is rich in protein, minerals and vitamins, and has the potential to become a sustainable food source that does not require additional farmland to produce. Through introducing seaweed as an ingredient in a ready-to-eat consumer product, Kyst Is' goal is to normalize seaweed as an ingredient and create acceptance for it in the Scandinavian market.

Kyst Is comes in three delicious flavors; Sea Buckthorn, Blueberry and Water Mint, each with its special chosen algae. With Kyst Is there's is something for everyone!

Kyst Is

Organic sorbet popsicles made with local ingredients and seaweed from the coasts of Scandinavia.

TEAM PRESENTATION
Julie Storm HØGSBRO
Johanne PARELIUS



16 COMPETING COUNTRIES

FRANCE

FEDERATION:

Association Nationale des Industries Alimentaires - ANIA

9 Boulevard Malesherbes - 75008 Paris - FRANCE

☎: +33 153 838 600

Website: <http://www.ania.net>

Contact Person

Mrs. Françoise GORGA, R&I Manager



ANIA is the association representing the French Food Industry. First industrial sector in France with a turnover of 172 billion Euros in 2016, the food industry is considered as a flagship of our country in the world.

The 17,647 food companies (of which more than 98% are SMEs) employ almost 427,213 workers (first industrial employer in France).

ANIA represents 23 sub-sectors of the Food industry: processed meat products, dairies, soft drinks, ready to eat meals, snacks, canned foods...

Its mission is to promote the competitiveness of the food sector.

This is why ANIA's staff is dealing with all key issues for food companies: i.e. Food quality and safety, economic issues, sustainability and innovation...

The last two items are the reason why ECOTROPHELIA is seen as a real opportunity by French food companies.

AGROSUP Dijon

26 boulevard Docteur Petitjean – 21000 Dijon - FRANCE

☎: +33 622 681 396

Website: <http://www.agrosupdijon.fr/>

Contact Person

Mrs Gaëlle ROUDAUT,
Associate Professor at AgroSup Dijon, Higher Education
Institute in Agronomy, Environmental and Food Sciences



Croc&Vie, have a crush, have a crunch,
Croc&Vie is the unique association between a crispy stick to dip in a smooth sauce and to carry out for a healthy break. Available in vending machines and stores, Croc&Vie reveal some rustic sticks accompanied with a fresh vegetables sauce. This first association combines the strength of a curry flavored stick made of lentils and mustard, with the smoothness of a coconut and carrots sauce!
Combining pleasure, nomadism and healthiness, Croc&Vie

can satisfy working or hurry people who don't want to sacrifice their health or their values with a snack.

Croc&Vie presents an A in the French Nutri-Score rating scale. It is recognized as a good protein and fiber source, with low fat content. Each box contains 15 sticks and 50 mL of sauce, and guarantees an use-by date of at least 9 months, by keeping the sticks in a modified atmosphere and protecting the sterilized sauce tube.



Croc&Vie

The only combination of sticks and sauce you can take anywhere for a healthy and a delicious snack.

TEAM PRESENTATION
Gabriel BERNIER
Arnaud BEIGNOT DEVALMONT
Fanny BOUCHIRE
Alexis JORAN
Laure LAVELLE
Anais LECOINTRE
Romane POINSOT
Maud PRATI
Fanny RAINERO



16 COMPETING COUNTRIES

GERMANY

FEDERATION:

Research Association of the German Food Industry - FEI

Godesberger Allee 142-148 - 53175 Bonn - GERMANY

☎: +49 22 830 796 990

Website: <http://www.fei-bonn.de/>

Contact Person

Dr. Volker HAÜSSER

Mrs. Daniela KINKEL, PR Manager



The Research Association of the German Food Industry (FEI) is a non-profit, registered association supporting research projects in all fields of food science, food technology and nutritional science. Up today the FEI is the sole research association spanning almost all branches and disciplines of the food and drink industry in Germany.

The FEI connects economy and science: It coordinates yearly about 100 cooperative research project and organises scientific conferences as well as TROPHELIA Germany. 60 enterprises, 53 industrial branch associations and 120 research institutes are organised within the FEI as direct members.

Via committees of company representatives - which accompany all projects and guarantee the industrial relevance of the projects - an average of about 1000 companies are regularly involved in the network of the FEI.

Since 2010 the FEI organises TROPHELIA Germany, the national pre-competition of ECOTROPHELIA Europe.

Karlsruhe Institut of Technology (KIT)

Kaiserstr. 12 – 76131 Karlsruhe - GERMANY

☎: +49 721 608-0

Website: <http://www.kit.edu>

Contact Person

Dr. Ulrike VAN DER SCHAAF, Senior Research Scientist



The Mixcuit, a clever combination of “mixing” and “biscuit”, considering both usage and naming. It can best be described as a hollow biscuit filled with a portion of sugar. The Mixcuit is easily grabbed from the baker’s counter, the end piece is bitten of, the sugar content is poured into a hot beverage and finally stirred in. Firm on the outside, the Mixcuit is just perfect to endure the temperature of a freshly brewed beverage and meet its stirring requirements in an excellent way. Being simple and swift it captures the current zeitgeist and trend. In fact, the combination of multiple functions in solely one item marks the uniqueness of the Mixcuit. Plastic stirrer, sugar sachet and biscuit are successfully joined as one – a tasteful 3-in-1 solution. Instead of enriching the biscuit with trendy

superfoods, a part of the flour is simply replaced by natural cocoa shells. Rounded off with a fine touch of chocolate, the Mixcuit not only soothes the conscience, but also creates a feast for the senses. Being easily filled with a variety of different contents, it is highly adaptable and complies to a wide range of consumer preferences and differing market conditions. Instead of just a basic sugar filling, a milk powder filling and vegan version of the Mixcuit have already been implemented and tested. Other powders like stevia, cocoa or instant coffee can readily be substituted. In brief, the Mixcuit is the responsible thing to do, keeping with the simple motto: Bite. Stir. Enjoy.



Mixcuit

Mixcuit, an approximately 12 cm long, hollow biscuit filled with a portion of sugar or milk powder.

TEAM PRESENTATION
Martin MAERTENS
David Andres GRIJALVA
GARCES
Lisa KAGERBAUER
Nevena NIKOLAJEVIC
Sarah STOLTZ
Svenja STRAUß

16 COMPETING COUNTRIES

GREECE

FEDERATION:

Federation of Hellenic Food Industries - SEVT

340 Kifissias Avenue - 154 51 Athens - GREECE

☎: +30 2 106 711 177

Website: <http://www.sevt.gr/>

Contact Person

Mrs Vasso PAPADIMITRIOU, General Director

Dr. Fotini SALTA, Techno-Scientific Consultant



National Technical University of Athens, School of Chemical Engineering, Laboratory of Food Chemistry and Technology

9 Iroon Polytechniou Str. Zografou Campus Zografou –

15780 Athens - GREECE

☎: +30 2 107 723 118

Website: <https://www.ntua.gr/en/schools/item/5-school-of-chemical-engineering>

Contact Person

Dr Efimia DERMESONLOUGLOU Research and

Laboratory Teaching Staff (EDIP) Scientist

SEVT represents the Greek Food & Drink Industry in national European and international level, which is one of the largest manufacturing sector in terms of turnover and value added. SEVT membership is made up of food and drink companies and sector associations. SEVT mission is to facilitate the development of an environment in which all food and drink companies, whatever their size, can meet the needs of consumers and society, while at the same time competing effectively for smart, sustainable and inclusive growth. SEVT promotes innovation aiming to strengthen the industry's competitive position in continuing to serve consumers' needs by providing safe, nutritious, affordable food and drink products produced in a sustainable way.

Therefore, it organizes ECOTROPHELIA since 2011 as it considers it as an excellent opportunity to:

- Promote the innovative ideas of the young generation
- Highlight the high level of Greek Scientists
- Bridge the gap between Industry/Academia.



AVOYOG is a smooth consistency ready-to-drink beverage containing Greek avocado and strained (Greek or Greek-type) yoghurt whey, enriched with prebiotic fibers, natural antioxidant extract and vitamin C. It has great nutritional value as it contains vegetable fats, mainly monounsaturated fibers, proteins, vitamins and minerals and has increased antioxidant activity. It is free of preservatives, colour additives and others, and most importantly no sugar is added. The high Pressure processing used for the cold pasteurization to achieve microbiological stability contributes to the preservation of "fresh-like" flavour, taste, appearance and nutritional properties (similar to the freshly blended and

prepared smoothie beverages).

One essential characteristic is that AVOYOG is an eco-friendly product since it uses strained yoghurt industry by-product (acid whey), the exploitation of which is a major issue for the dairy industry.

AVOYOG aims to fulfill consumer demands for on-the-go consumption, fresh-like and health boosting properties offered by smoothies and smoothie-type beverages. It can be consumed as breakfast, workout or between-meals snacks during the day. The shelf life of the product is estimated at 6 months under refrigeration.



AVOYOG Smoothie Beverage

AVOYOG is a functional eco-friendly innovative smoothie beverage from avocado and Greek yoghurt whey.

TEAM PRESENTATION
Eleni PARASKEVOPOULOU
Eirini PAPAMICHAIL
Paraskevi SARANTAKOU
Zacharoula-Maria XANTHOU



HUNGARY

FEDERATION:

Agrármarketing Centrum Nonprofit Korlátolt Felelősségű Társaság

Pf. 66 - 1253 Budapest - HUNGARY

☎: +36 14 508 888

Website: <http://www.amc.hu/>

Contact Person

Mr. László DARÓCZI

Ms. Katalin VIOLA, Marketing Coordinator



The Agricultural Marketing Centre is a governmental organisation under the guidance of the Ministry of Agriculture, which functions independently carrying out tasks related to agricultural marketing for the community. AMC organising community appearance at domestic and international trade fairs, staging OMÉK (National Agricultural and Food-product Exhibitions and Fair), media campaigns to increase consumption, increasing consumption at the point of sale, raising awareness of products of high quality and Hungaricums, organising professional forums and conferences, and facilitating access to the market for farmers and small and medium-sized enterprises. Its objective is to promote the production of traditional and quality Hungarian food products, the production of local products, the preservation of being GMO free and the creation of more and more family businesses.

University of Debrecen

Egyetem ter 1 - 4032 Debrecen - HUNGARY

☎: +36 52 518 600 / 68298

Website: <https://unideb.hu/en>

Contact Person

Dr Judit REMENYIK, Senior lecturer



The aim of our work was to develop a functional food to prevent caries, which reduced the chances of developing caries. Functional foods provide bioactive substances rich in health value added to consumers. The active part of our product is a fruit extract that has a preventive anti-caries effect. Dental caries are considered to be chronic diseases worldwide, according to the WHO. Due to the anti-caries effect of the active ingredient and sugar-free chewing gum, the composition can be widely used by children and adults alike. Today, two methods are used to produce chewing gum: melting and direct compression technology. The confectionery products are mainly produced by melting technology, while

compression technology is used in pharmaceuticals and dietary supplements. Liquid chewing gum containing fruit extracts is also produced by a melting technology into which a liquid extraction is carried out, which in turn is a confectionery product with no health significance, and this form of application does not provide a suitable residence time for the caries effect. The technological innovation of our work means that the liquid, dense, active-rich extract is applied to the base material from which the chewing gum is compressed.

ACeBuG, Anti-Caries Bubble Gum

Chewing-gum with natural flavonoids, anthocyanins which inhibit the saliva alpha-amylase activity.



TEAM PRESENTATION
Mária Magdolna SZARVAS
Kristóf GÁL
Patrícia KATONA
Fédra KINGA BARNÁ
Tamari MAKHVILADZE
Nino NADIRASHVILI
Levente SZABÓ

16 COMPETING COUNTRIES

ICELAND

FEDERATION:

The Federation of Icelandic Industries - SI

Borgartún 35 - 105 Reykjavík - ICELAND

☎: +35 45 910 100

Website: <http://www.si.is>

Contact Person

Dr. Sigurður HANNESSON

Mrs. Ragnheiður HEDINSDOTTIR, Head of Food Industry



Federation of Icelandic Industries (SI) is a network of contacts which looks after the complex and different interests of industrial companies. SI has around 1350 members, both companies and employer organisations. They are quite different from each other in terms of size, products and markets. This variety makes the job challenging and necessary at the same time. SI takes care to emphasize what the companies have in common while also looking after individual needs. The successful implementation of this strategy has made SI the largest and most influential employer organisation in Iceland.

SI looks after the interests of the industry in close collaboration with the individual enterprises. The work is based on strategic work done by several occupational work groups and over twenty organisations. The service available to members is on one hand individual to the enterprise or branch and on the other general in such matters as quality management, education, public relations and law.

University of Iceland

Saemundargata 2 – 101 Reykjavík – ICELAND

☎: +35 46 962 911

Website: <http://www.hi.is>

Contact Person

Dr Bjorn ADALBJORNSSON, Assistant Professor



UGLY is a vegetable base made from vegetables that otherwise would go to waste, an all natural and eco-friendly product. A lot of vegetables go to waste because of redundancy but also, consumers have high demands on how their fruits and vegetables should look which has resulted in a high rejection rate by retailers. We want to fight this growing waste by turning it into valuable and likeable human nourishment giving those rejected vegetables a new meaning and value. This is where the idea of the name UGLY came from. The product consists mainly of tomatoes and carrots, both cultivated in Iceland on large scale and unfortunately have a high wastage rate. Iceland is special in the sense that due to its cool climate, it is not possible to cultivate all

vegetable, which makes it ever more important to utilize as much as possible of the production and prevent waste. The modern consumer often faces problems like lacking time and prefers fast and convenient meals. UGLY is a product that is meant to provide any type of consumer with more options for home cooking, which will become easier, faster and tastier. The product encloses a perfect combination of vegetables, herbs and spice, yielding a rich pleasant taste to the meal. The final product is released in form of a thick paste and as desired by the consumer, the vegetable base can be diluted with e.g. cream, water, sour cream, oil, or whatever you can think of and thus easily be turned into a delicious meal.

UGLY

Vegetable base made from aesthetically challenged produce aiming to minimize food waste.



TEAM PRESENTATION
Málfríður BJARNADÓTTIR
Hildur SVEINSDÓTTIR
Margrét VILHJÁLMSDÓTTIR



16 COMPETING COUNTRIES

ITALY

FEDERATION:

FEDERALIMENTARE – Italian Food and Drink Industry Federation

Viale Luigi Pasteur 10 - 00144 Rome - ITALY

☎: +39 0 65 903 380

Website: <http://www.federalimentare.it>

Contact Person

Mrs. Maria-Agnese DAU



Federalimentare - The Italian Food & Drink Industry Federation, was established in 1983 to represent, promote, protect and strengthen the Italian food and beverage industry at home and abroad.

Food and beverage products are the second-highest-ranked Italian manufacturing sector after engineering, with an export quota of 20 percent of its turnover.

The federation strives to make the industry more competitive on the world stage by touting the quality and safety of its products, reliability of the supply chain, transparency in the production process, technological advancements and respect for tradition.

The federation has 15 association branches and is co-owner of the brand CIBUS, the main national exhibition dedicated to Italian food excellence which is held at the Fiera di Parma. In 2015 the Federation participated in EXPO Milano with the corporate pavilion "CIBUSèITALIA".

Università Cattolica del Sacro Cuore

Via Emilia Parmense, 84 – 29122 Piacenza - ITALY

☎: +39 0 523 599 156

Website: <http://www.unicatt.it>

Contact Person:

Dr Luigi Lucini, Researcher & assistant Professor



From a traditional perspective, the product belongs to the category "fruit compotes", because its content of fruit is equal or higher than 65% and hence with lower amount of sugars. In this specific case, the amount of added sugars is null and the product has only the natural sugars present in sultanina dried grape and in plums. This is possible because aloe gel complex polysaccharides help to achieve the desired texture and stability in the final product. Consequently, no additives are required and the product is much more than just a compote, being also a functional food rich in soluble fiber (i.e. the bioactive polysaccharides from Aloe gel) and natural antioxidants. The presence of Aloe leaf gel is highly

innovative and, while having an important health-promoting effect, confers a reduced glycemic index as compared to other compotes or jams already on the market. Indeed, traditional compotes and jams typically use either sugars or pectin as ingredients to achieve both texture and stability. Given its features, the product appears to be a low-calories healthy food, suitable also for people who need a low-energy diet style (i.e. low in sugars and fats), for vegetarians/vegans as well as for people who suffer from celiac disease.

Aloe Spoon

A tasty and functional compote, 100% made with fruits and aloe-gel (no added sugars or additives).



TEAM PRESENTATION
Federica Caterina ANGILLETTA
Elias FADDA
Martina SARNATARO



16 COMPETING COUNTRIES

THE NETHERLANDS

FEDERATION:
TKI Agri&Food

Nieuwe Kanaal 9a - 6709 PA Wageningen - THE NETHERLANDS

☎: +31 6 14328077

Website: <http://www.tki-agrifood.nl/>

Contact Person
Dr. Kees DE GOOIJER, CEO



The Dutch agrifood sector is one of the economic sectors deemed by the Ministry of Economic Affairs to be a Top Sector. These sectors are the ones in which the Netherlands plays a leading role globally. Government, the business community and knowledge institutions work together within a top sector with a view to strengthen that sector internationally. TKI Agri & Food is part of the Top Sector Agri & Food and focuses on the development of new knowledge and innovations.

Maastricht University, campus Venlo

Deken van Oppensingel 23 - 5911 Venlo - THE NETHERLANDS

☎: +31 6 39103703

Website: <https://www.maastrichtuniversity.nl/>

Contact Person:
Mr Alvaro GARCIA FUENTES, Junior Researcher and Course Coordinator



PopPeas are popped pea crisps with delicious herbs and spices. They are the perfect savory, crunchy, tasty and healthy snack. PopPeas is a 100% vegetable product since this snack is made with a mixture of only yellow pea flour, dried mushrooms, dried basil, and an herb and spice mix. Yellow pea flour is a great vegetable source of protein, containing 18 grams of protein per 100 grams. The mushrooms are treated with UV light, making them a natural source of vitamin D, whereas basil is a great source of calcium. This makes PopPeas a 100% natural, vegan and, above all, tasty source of calcium, vitamin D, and protein. The ingredients are mixed

with a bit of water, after which they are popped in hot air by a food extruder. Since PopPeas are not fried in oil they present a low-fat alternative to regular (fried) crisp varieties, without sacrificing taste and texture. The PopPeas are coated with a delicious herbs and spices mix. A guilt-free savory snack boosting your protein, calcium and vitamin D intake, while having an incredible taste and crunchy bite. PopPeas - Popping Good!

PopPeas

*Tasty, savory popped pea snack
A natural source of calcium, and high in
vitamin D and protein!*



TEAM PRESENTATION
Elke DONKERS
Lorraine ARTS
Tom KERSTENS
Rob WIJERS

16 COMPETING COUNTRIES

PORTUGAL



FEDERATION:

PortugalFoods

Tecmaia – Parque de Ciência e Tecnologia da Maia – Rua Engº Frederico Ulrich, 2650 – 4470-605 Moreira da Maia-PORTUGAL

☎: +351 220 966 021

Website: <https://www.portugalfoods.org>

Contact Person

Ms. Deolinda SILVA, Executive Director
Ms. Carla TEIXEIRA, Knowledge Division

FEDERATION:

Federation of the Portuguese Agri-Food Industry - FIPA

Rua da Junqueira, 39 – Edifício Rosa – 1º Piso – 1300 307 Lisboa - PORTUGAL

☎: +351 217 938 679

Website: <http://www.fipa.pt>



Contact Person

Mr. Pedro QUEIROZ

Instituto Politécnico de Viana do Castelo (IPVC)

Praça General Barbosa - 4900.347 Viana do Castelo - PORTUGAL

☎: +351 258 819 700

Website: <http://www.ipvc.pt/>

Contact Person

Prof. Manuela VAZ VELHO, Coordinator Professor

PortugalFoods

As a national cluster for the agrifood sector, PortugalFoods aims to promote the development and competitiveness of food companies, through the increase of their technological index and the promotion of their internationalization. PortugalFoods is a private non-profit association that brings together more than 170 members, including food industry companies, entities from the national scientific system (universities & institutes) and other members whose activity is related with the agrifood sector. By empowering food companies and connecting partners, PortugalFoods is a platform where its members establish win-win relationships with the final goal of producing and sharing knowledge to support innovation, competitiveness and internationalization. We work together with our partner, FIPA, to run the Ecotrophelia competition in Portugal.

FIPA

FIPA's mission is to promote the creation of an environment in which all food and drink companies, regardless of their size, can meet the constant challenges posed by consumers and, at the same time, be able to compete for sustainable, smart and inclusive growth.



Instituto Politécnico
de Viana do Castelo

SALAMAR is a preservative-free alternative salami-like product for those looking for a healthy savoury product. The main ingredients are fish, vegetables and mushrooms. It is eaten sliced on bread or toast, or cut into small cubes and added to salads.

SALAMAR is a "sea salami" (salame do mar) targeted for young/adult consumers aware of the relationship between food, health and well-being. It is also an attractive snack

which can stimulate children to eat fish.

SALAMAR is presented in 200 g packages. This sea salami-like product is wrapped in a vegetable casing (primary package) and placed inside in a cardboard box, moisture resistant (secondary package). SALAMAR must be stored at refrigeration temperatures (1 - 4°C).

This sea salami presents a pleasant flavour bringing to you a scent of Atlantic freshness.



SALAMAR

Salame do mar

SALAMAR, a salami-like healthy product, made of Atlantic fish, vegetables and mushrooms.

TEAM PRESENTATION
Sónia Cristina da SILVA FARIA
Alexandra Isabel CARDOSO ARAÚJO
Vânia Catarina COSTA MARTINS
Rafaela Mariz DIAS
Ana Cristina RODRIGUES
GONÇALVES
Tânia Filipa da SILVA MACHADO



16 COMPETING COUNTRIES

ROMANIA

FEDERATION:

Association of Food Industry Professionals from Romania - A.S.I.A.R

111 Domneasca St. – F Building - Room F-206 - 800201

Galati - ROMANIA

☎: +40 336 130 181

Website: <http://www.asiar.ro>

Contact Person

Prof. Petru ALEXE, President



Association of Food Industry Professionals from Romania, in education, research and production - A.S.I.A.R. Members are prominent participants in the field profile: 15 universities, 3 research institutes, 3 professional associations, 3 pre-university educational institutions, 9 companies, and 340 individuals.

Association promotes correct principles in carrying out production and food security, healthy eating principles and consumers' education. A.S.I.A.R. collaborates with similar associations as a result of the direct involvement of its members in education, research, development, innovation and technology transfers. Association provides a coherent framework for collaboration with national and international authorities and initiates legislative initiatives.

Our association supports fundamental research and technological innovations in universities and companies, provides consulting, expertise and testing of new products.

Dunarea de Jos University of Galati

111 Domneasca St., F Building, Room F-206 - 800201

Galati - ROMANIA

☎: + 40 743 261 889

Website: <http://www.ugal.ro/>

Contact Person

Mrs Livia PATRASCU, Lecturer



Dunarea de Jos
University of Galati

The SMART BAR team will present a reinvented protein bar, which novelty consists in the combination of two high value protein sources that gives an ideal proportion of essential amino acids: whey protein concentrate and soy protein isolate.

In order to have a nutritionally complete food, we added healthy sources of lipids and carbohydrates, namely honey and coconut oil. The new product represents a healthy approach, being recommended for consumers of all age categories, regardless of their activities, in the form of a snack. The product delivers slow-release energy and many biologically active compounds, so much necessary for an

active life. The obtained bar has a significant content of antioxidants and fibers, helping thus the immune system and peristalsis. Moreover, the product concept is based on several current trends, such as: the consumption of "ready to eat" products, minimal packaging, clean label, minimal carbon footprint together with minimal thermal processing. HiProBar gives the consumer all the high quality nutrients that he needs in a quick bite, in the perfect proportions for the body metabolism. By doing this, it satisfies one of the current problems that the modern society has, shortage of time to eat healthy.



HiProBar

A healthy snack balanced in essential aminoacid content and other important nutritious components.

TEAM PRESENTATION
Cristian Georgian DRAGOMIR
Ramona Mirela IFRIM
Marian NECULAU



SERBIA

FEDERATION:

Serbian Association of Food Technologists - SAFT

Nemanjina 6, 11080 Belgrade – Zemun - SERBIA

☎: +38 111 219 9711

Website: <http://www.upts.org.rs>

Contact Person

Mr. Viktor NEDOVIĆ, President of the SAFT



Faculty of Agriculture, University of Belgrade

Nemanjina 6 – 11080 Beograd – Zemun - SERBIA

☎: +38 111 441 3154

Website: <http://www.agrif.bg.ac.rs/>

Contact Person

Prof Viktor NEDOVIĆ, Full Professor

The Serbian Association of Food Technologists (SAFT) is a non-profit organization of food professionals established in 2009 in Belgrade. The SAFT mission is to create and maintain a strong link and interconnection between research institutions and food companies, researchers and food professionals, and to support and promote enabling environment for the innovations in the food sector. SAFT is an umbrella organization of the Serbian National Technology Platform "Food for Life" and the Serbian Regional Section of the European Hygienic Engineering and Design Group. SAFT was the organizer or co-organizer of several important international and national food events in Serbia, such as the 4th European Workshop on Food Engineering and Technology in May 2010 in Belgrade, the 6th CEFood Congress in May 2012 in Novi Sad, 2nd International FoodTech Congress in October 2012 in Novi Sad, 3rd International FoodTech Congress, October 2016, Novi Sad, annual national ECOTROPHELIA competitions, several industrial and traditional food producers workshops on safe production, hygienic design, trends in packaging, new products development, IPR protection, innovation ecosystem and technology transfer in the food sector in the frame of Capinfood and Trafoon projects. The Serbian Association of Food Technologists is a collective member of European Federation of Food Science and Technology (EFFoST).



Roundy presents an innovative product within the market of nutritious snacks.

The crucial difference between the Roundy nutritious snack and other snacks is in optimal ratio between macro and microelements in addition to the high level of proteins. The content of nutritious substances in one meal (one package of the Roundy nutritious snack) satisfy prescribed optimal intake for 6 hours of moderate physical activity. The product itself is specific because its production is based on natural raw materials with no additional artificial colours, sweeteners or preservatives. This nutritionally rich snack owes its sensory characteristics to carefully selected raw materials of purely natural origin with minimal application of the primary processing. The product colour comes from anthocyanins,

natural colourants present in cherries and raspberries. The acidity of the product also comes from raspberries and cherries that are partly neutralized and regulated to an optimal level by the addition of neutral raw materials such as cereal products.

The key feature of the Roundy nutritious snack production is exploitation of the byproducts of the juice production which presents an ecological problem.

The idea for the final product is embedded in recognition of potentials of these byproducts which are now adequately applied and transformed in the fantastic Roundy. The advantage of this nutritious snack is the possibility for development of a whole range of products such as Roundy vegan/sport.

TEAM PRESENTATION
Jovan RADOVANOVIĆ
Nikola ADAMOVIĆ
Marko JABLIĆ
Jovan UROŠEVIĆ
Marko ŽIVKOVIĆ

Roundy

Snack, a mixture of valuable nourishing components (proteins, carbohydrates, fibres, vitamins).



16 COMPETING COUNTRIES

SLOVENIA

FEDERATION:

Chamber of Commerce and Industry of Slovenia - Chamber of Agricultural and Food Enterprises - CCIS-CAFE

Dimičeva 13 - 1504 Ljubljana - SLOVENIA

☎: +38 615 898 296

Website: www.gzs.si/zkzp

Contact Person

Dr. Tatjana ZAGORC

Dr. Petra MEDVED DJURAŠINOVIĆ, Senior Consultant



Chamber of Commerce
and Industry of Slovenia

Chamber of Agricultural
and Food Enterprises

The CCIS - CAFE is an independent, voluntary, non-profit, interest group of legal entities, which carry out lucrative business activities in the agricultural or food sector or related activities on the market. The Chamber functions in a regional independent manner and, in view of the number of its members, it is a recognizable and prominent representative of the agricultural and food sector in Slovenia and abroad. The Chamber has around 180 members. CCIS-CAFE incorporates, represents and links the agricultural and food industry in respect to public authorities and European branch associations; it forms viewpoints and policies towards the social partners and other domestic and foreign associations, it promotes the development of the sector and knowledge flow, ideas and good Slovenian and European practices in the branch. It also provides professional help in the form of consulting and information.

Biotechnical Faculty, University of Ljubljana

Jamnikarjeva 101 - 1000 Ljubljana - SLOVENIA

☎: +38 613 203 811

Website: <http://www.bf.uni-lj.si/dekanat/novosti/>

Contact Person

Dr Aleš KUCHAR, Associate Professor



OnMyWhey is an unique whey based fruit dairy product with added millet which makes healthy snacking easy. It is made from locally sourced, organic ingredients of premium quality. On the top of loads of essential nutrients and exciting taste selection OnMyWhey features innovative eco-friendly packaging that is convenient to use whenever is needed throughout your busy day.

OnMyWhey is available in three exciting flavours: "Blueberry", "Raspberry" and "Forest fruit".

OnMyWhey

OnMyWhey is an unique whey based fruit dairy product with millet which makes healthy snacking easy.



TEAM PRESENTATION
Sabina VRECL
Neža MIKLAVIČ
Nina OGOREVC
Lea PRELOVŠEK
Gregor SOK



16 COMPETING COUNTRIES

SPAIN

FEDERATION:

Federación Española de Industrias de Alimentación y Bebidas - FIAB

Velásquez, 64 - 28001 Madrid - SPAIN

☎: +34 91 411 72 11

Website: <http://www.fiab.es>

Contact Person

Mr. Mauricio GARCÍA DE QUEVEDO

Ms. Concha ÁVILA, European Project Manager R&D+i Department



The Spanish Food and Drink Industry Federation (FIAB) was created in 1977 to represent – through one organization with a single voice – the Spanish food and drinks industry, the foremost industrial sector of the country and even international. At present, it encompasses 46 associations. Its main activity is informing the sector of developments that might affect their performance and representing their interests before different administrations and decision-making bodies at national, European and international level. FIAB was one of the first sectoral associations that joined the Spanish Confederation of Business Organizations (CEOE). It has an office in Brussels representing their interests before the Community bodies. It also belongs as a full member of the European Confederation of Food and Drink Industries (FoodDrinkEurope), business organization at European level.

Universitat Politècnica de València - UPV

Camí de Vera, s/n - 46022 València - SPAIN

☎: +34 96 387 96 94

Website: <http://www.upv.es/>

Contact Person

Dr Purificación GARCIA SEGOVIA, Teacher and Researcher



UNIVERSITAT
POLITÈCNICA
DE VALÈNCIA

Sharing is caring! That is how Vake IT appears: an easy kit to cook a vegan pie, perfect for tasting with your family and friends. Faced with the necessity of answering to a growing demand of vegan, easy to make, healthy and environment-friendly products, Vake IT was born.

This culinary aid contains all of the required elements to prepare a vegan pie (including the cake mould), except for the fats, needed to compact the pie's base, and the water, meant to give it the perfect structure.

The leading product, the one which has attracted the most public, is the savory pie, in which the flavours of natural spinach and crackers predominate. The sweet pie's flavour, better integrated in our gastronomy, consists of dates, tiger nuts (a product with protected designation of origin) and red berries.

Both the sweet and savory models are a wonderful way to consume cereals, fruits and vegetable, a great source of proteins and fiber, without representing an excessive intake of saturated fats due to it being a 100% vegetal product: this defines Vake IT as a product attractive and suitable for everyone.

Vake IT is a production line inside the MonVegan company. As one might expect, it follows the company's philosophy, which consists in aiming to be as environmentally responsible as possible. Our product contains ecologic ingredients, in addition to local ones, thus reducing the pollution emitted to the atmosphere.



Vake IT

Vake IT is a culinary aid presented by MonVegan for a vegan dish which only needs to be refrigerated.

TEAM PRESENTATION
Irene MARTÍNEZ SÁNCHEZ
Ángel Víctor MANZANO BORT
María DÍAZ MOLINA
Mónica María FERRER PIQUER



16 COMPETING COUNTRIES

UNITED KINGDOM

FEDERATION:

Institute of Food Science & Technology - IFST

5 Cambridge Court, 210 Shepherds Bush Road - London W6 7NJ – UNITED KINGDOM

☎: +44 207 603 6316

Website: <http://www.ifst.org>



Contact Person

Mr. Jon POOLE

Mr. Andrew GARDNER, Operations Director

FEDERATION:

Campden BRI Group



Station Road, GL 55 6LD, Chipping

☎: +44 138 684 2000

Website: <http://www.campdenbri.co.uk>

Contact Person

Mr. Steven WALKER

Mr. Bertrand EMOND, Head of Membership & Training

University of Reading

RG6 6AH Reading - UNITED KINGDOM

☎: +44 118 378 5364

Website: <http://www.reading.ac.uk>

Contact Person

Dr Maria Jose Oruna-Concha, Lecturer in Food Chemistry

Eight sushi-style rolls filled with locally sourced fresh produce, packaged in an eco-friendly biodegradable sushi tray. The ideal lunch or snack for a health conscious and time stricken office worker. The filling includes carrot, pickled beetroot, cucumber, spinach and garlic-roasted cauliflower leaves. These are then packed with cauliflower rice, as an alternative to carbohydrates, and then wrapped up in seaweed. The whole cauliflower is used in this product which minimises food waste in the supply chain. The vegetables used are specifically selected for their seasonality, harvest location and ability to grow in varying weather conditions. These factors contribute to reducing food miles, providing

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.

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.



a sustainable lunchtime item. It is low calorie, low fat and high in vitamin C, which offers a guilt-free healthy option to workers, commuters and students. Yasai Cauliflower Rice Sushi comes accompanied by wasabi, pickled ginger and a bottle of gluten-free soy sauce. This makes it suitable for vegans and consumers who follow a gluten-free diet. Of course, it can still be enjoyed by carnivores! The sushi is packaged in a biodegradable sushi tray. The eco-friendly material means that the tray can be composted and it is also microwavable if the consumer should wish to reuse it. The plastic lid can be recycled too, reducing the products overall environmental impact.

Yasai Cauliflower Rice Sushi

Cauliflower rice rolls filled with carrot, cauliflower leaf, pickled beetroot, cucumber and spinach.



TEAM PRESENTATION
Pavandeep MATHARU
Najrien JUANI
Katharine LAW
Natasha PATEL

It has now been 18 years since ECOTROPHELIA started promoting innovation and since 2008 at a European level. Indeed, early on, the CCI of Vaucluse understood the need to innovate to survive. Created and piloted by the CCI of Vaucluse, these Student Awards of Food Innovation are supported by public strategic partners (Ministry of Agriculture and Food, Région Provence-Alpes-Côte d'Azur, Department of Vaucluse) and private partners (NESTLE, CAMPDEN BRI,...).

ECOTROPHELIA has become firmly established in the European food landscape. The competition refers to innovation, an essential process even more in times of crisis, and has acquired an unquestionable legitimacy.

ECOTROPHELIA has become a reference in Europe, a major event for innovation and business competitiveness. This international recognition has made Avignon the European Capital of food eco-innovation: food innovation respectful towards the consumer, the environment and society in general, pillars of sustainable development. Because we can now only conceive progress with respect for the citizens and the environment, the heads of the companies that make up the CCI of Vaucluse continue to support the strategy of synergy between education, research and enterprise embodied by ECOTROPHELIA EUROPE.

In many respects, ECOTROPHELIA is exemplary because it is a structure that has surmounted difficulties to perform better and go further. This is how we advance!

Cela fait désormais 18 ans qu'ECOTROPHELIA promeut l'innovation, et depuis 2008, à l'échelle européenne. En effet, très tôt, la CCI de Vaucluse a compris qu'il était nécessaire d'innover si l'on ne voulait pas mourir. Créés et pilotés par la CCI de Vaucluse, ces « Trophées étudiants de l'innovation alimentaire » sont soutenus par des partenaires stratégiques, publics (Ministère de l'agriculture et de l'alimentation, Région Provence-Alpes-Côte d'Azur, Département de Vaucluse) comme privés (NESTLE, CAMPDEN BRI,...).

ECOTROPHELIA s'est durablement implanté dans le paysage agroalimentaire européen. Le concours fait référence en matière d'innovation, processus essentiel et plus encore en période de crise, et a acquis une légitimité incontestable.

ECOTROPHELIA est devenu une référence en Europe, un rendez-vous majeur de l'innovation et de la compétitivité des entreprises. Cette reconnaissance internationale fait d'Avignon la Capitale Européenne de l'éco-innovation alimentaire : une innovation alimentaire respectueuse du consommateur, de l'environnement et de la société en général, piliers du développement durable. Parce qu'on ne peut plus concevoir de progrès que dans le respect du citoyen et de l'environnement, les chefs d'Entreprise de la CCI de Vaucluse continuent à soutenir la stratégie de synergie entre formation, recherche et entreprise incarnée par ECOTROPHELIA EUROPE.

A plus d'un titre, ECOTROPHELIA est donc exemplaire car c'est une structure qui a su se mettre en difficulté pour mieux réussir et aller encore plus loin. C'est comme cela qu'on avance !

Food Matters Live is fast becoming the pivotal business and networking event for showcasing innovation from ingredients suppliers, multinational food manufacturers, new product development experts, retailers, distributors and wholesalers in the UK and internationally.

Returning to London's ExCeL on 21 - 23 November 2017, it provides a platform for thought-provoking, cross-sector debate and encourages cross-sector collaboration and includes:

- 800 leading organisations forming a carefully curated exhibition
- 400 speakers participating in an unrivalled conference and seminar programme
- 100 free to attend conference and seminar sessions
- Thought-provoking and inspiring visitor attractions
- Ten new innovation Awards
- A unique matchmaking service connecting retail and foodservice buyers with innovative food and drink producers
- A series of special events presenting visitors and exhibitors with unique networking and business opportunities.

Thousands of visitors from a range of professions and disciplines, including food science and manufacturing, R&D, food marketing and brand management, retail, foodservice, nutrition and public health will visit Food Matters Live.

Food Matters Live is a unique platform to share and celebrate innovation across the food and drink supply chain and is delighted to be partnering with ECOTROPHELIA in 2017 to support the innovation and creativity across the international student teams and provide a showcase for the finalists in the UK for the very first time.

Food Matters Live est en passe de devenir l'événement phare dans les affaires et le networking pour permettre de partager les dernières innovations entre les fournisseurs d'ingrédients, les grands industriels de l'alimentaire, les experts en développement de nouveaux produits, les détaillants, les distributeurs et grossistes Britanniques ou internationaux.

De retour à Londres au centre Excel du 21 au 23 Novembre 2017, il offre un espace de discussions intersectorielles, permet de renforcer la collaboration entre intervenants du secteur ; le salon compte :

- 800 organisations de premier plan formant un panel soigneusement sélectionné
- 400 conférenciers participant à un programme de conférences et de séminaires unique
- 100 conférences ou séminaires en accès libre
- des animations inspirantes et stimulantes
- dix nouvelles compétitions en innovation
- un service unique de mise en relation entre les distributeurs et fournisseurs de services et les fabricants de nouveaux produits alimentaires et boissons
- une série d'événements spécifiques offrant aux visiteurs et exposants des opportunités d'affaires ou des occasions uniques pour construire un réseau.

Des milliers de visiteurs issus de catégories professionnelles et de disciplines variées, dont les sciences et industries de l'alimentaire, la recherche & développement, le marketing alimentaire et le brand management, la distribution, les services agroalimentaires, la nutrition et la santé publique se rendront sur place au salon Food Matters Live.

Food Matters Live en tant que lieu unique pour partager et célébrer l'innovation au travers de la chaîne d'approvisionnement de l'alimentaire et de la boisson est fière d'être partenaire d'ECOTROPHELIA 2017, d'encourager l'innovation et la créativité de la part d'équipes internationales, et de fournir pour la toute première fois une vitrine pour les finalistes de l'équipe du Royaume Uni.

Bernard VERGIER

President of the Chamber of Commerce and Industry of Vaucluse

THE MINISTRY OF AGRICULTURE AND FOOD



The main tasks of the Ministry of Agriculture and Food are:

- the sustainable development of the agricultural, food, forestry, fisheries and aquaculture sectors,
- the quality and safety of food, the animal and plant health,
- agricultural education and research.

The public policies implemented by the MAA are intended:

- 1 - to encourage new production and processing patterns in agriculture, agri-food, forestry / wood industry, agro-industry, fisheries and aquaculture, in a logic of triple economic, environmental and social performance,
- 2 - to improve the competitiveness of agricultural and agri-food production and supporting exportations,
- 3 - to ensure food safety, animal and plant health, animal welfare,
- 4 - to develop quality food that is accessible to all, within the framework of the National Food Program,
- 5 - to promote the educational, vocational and social integration of young people and adults through an agricultural education of excellence established in our territories.

It is quite natural that the MAA, a partner of ECOTROPHELIA France and ECOTROPHELIA Europe since the beginning, supports these two important student competitions, a true showcase of diversity and food creativity.

Les principales missions du Ministère de l'Agriculture et de l'Alimentation sont :

- le développement durable des filières agricoles, alimentaires, forestières, de la pêche et de l'aquaculture,
- la qualité et la sécurité de l'alimentation, la santé animale et végétale,
- l'enseignement et la recherche agricoles.

Les politiques publiques mises en œuvre par le MAA ont vocation :

- 1 - à encourager de nouveaux modèles de production et de transformation dans les secteurs de l'agriculture, de l'agroalimentaire, de la forêt/industrie du bois, de l'agro-industrie, de la pêche et de l'aquaculture, dans une logique de triple performance économique, environnementale et sociale,
- 2 - à améliorer la compétitivité des productions agricoles et agroalimentaires et à soutenir les exportations,
- 3 - à assurer la sécurité sanitaire des aliments, la santé animale et végétale, le bien-être animal,
- 4 - à développer une alimentation de qualité, accessible à tous, s'inscrivant dans le cadre du Programme national pour l'alimentation,
- 5 - à favoriser l'insertion scolaire, professionnelle et sociale des jeunes et des adultes grâce à un enseignement agricole d'excellence implanté sur nos territoires.

C'est tout naturellement que le MAA, partenaire d'ECOTROPHELIA France et ECOTROPHELIA Europe depuis l'origine, apporte son soutien à ces deux importants concours étudiants, véritable vitrine de la diversité et de la créativité alimentaire.

Stéphane TRAVERT
Minister of Agriculture and Food

REGION PROVENCE ALPES CÔTE D'AZUR



Each year, ECOTROPHELIA France and Europe illustrate ideally the dimension we wish to instill to both our youth and innovation, in order to contribute to the development of Provence-Alpes-Côte d'Azur employment and attractiveness. I want to confirm how much these initiatives are in line with the actions we support and encourage, so we become more competitive on the worldwide market.

With its unique landscapes and an exceptional quality of life, the Provence-Alpes-Côte d'Azur Region is also a place for leaders in several economic sectors. With a 7.7 billion Euros turnover, and 37,000 jobs, the food sector is definitely one of them. We do keep a close eye on this sector and coordinate the actors so we can better support its development. Thus, our efforts focus particularly on training, apprenticeship and enterprises' support, which are the main competencies of the region.

I wish to thank all the people of the Chamber of Commerce and Industry of Vaucluse, who have carried-out this initiative, and I warmly greet all the teams involved, everyone that supported their projects and and their teachers.

Chaque année, ECOTROPHELIA France et Europe illustrent idéalement la dimension que nous voulons donner à la jeunesse et à l'innovation pour contribuer au développement de l'activité et de l'emploi en Provence-Alpes-Côte d'Azur. Je veux affirmer combien ces initiatives correspondent aux actions que nous soutenons et encourageons afin de nous donner les meilleures chances d'être concurrentiels sur les marchés mondiaux.

Renommée pour ses paysages uniques et son art de vivre d'exception, Provence-Alpes-Côte d'Azur abrite aussi des filières d'excellence dans plusieurs secteurs économiques. Avec 7,7 milliards d'euros de chiffre d'affaires et 37 000 salariés, la filière agroalimentaire en fait partie. Nous lui accordons la plus grande attention et structurons l'ensemble des acteurs afin d'accompagner au mieux son développement. A cet égard, nos efforts portent particulièrement sur l'apprentissage, la formation professionnelle et les aides aux entreprises, compétences majeures de la Région.

Je tiens à remercier toutes les personnes de la Chambre de Commerce et d'Industrie de Vaucluse à l'origine de cette belle initiative, et salue très chaleureusement toutes les équipes engagées, l'ensemble de leurs soutiens et accompagnateurs.

Renaud MUSELIER
President of Provence-Alpes-Côte d'Azur
Member of the European Parliament



DEPARTEMENT DE VAUCLUSE



In line with the success of ECOTROPHELIA France, ECOTROPHELIA Europe promotes at a European scale entrepreneurship and competitiveness in the food sector through an increasingly productive competition.

The presence of young finalist teams in London for the 2017 edition in the frame of the International Food Matters Live Exhibition, demonstrates the reputation of this internationally renowned competition.

This Excellence Training Network in food innovation, based on the cooperation between Higher Education Institutes, Research and Businesses, is a great incubator of ideas for the food industry, especially in terms of eco-responsible products.

The Department of Vaucluse, land of flavors, is central to the development of both the agricultural sector and food industries of tomorrow by integrating elements of sustainable development.

Famous for its renowned wines such as Châteauneuf du Pape and Gigondas, but also the leading French department in cherry and table grape production, the Vaucluse is likewise a land of businesses, research centers and experimentation in an innovative and environmentally respectful sector.

The Department of Vaucluse is convinced that the future of the territory lies in research and innovation and hence provides financial support to the agricultural, wine and food sectors.

Through the willingness to support this sector, and on the occasion of the 2017 edition of ECOTROPHELIA Europe, the Department of Vaucluse is pleased to award the special prize "Coup de Coeur Innovation" awarded by the jury to the project that best illustrates the valorization of the Mediterranean diet.

I am sure the talent and imagination of these students will positively guide the trends in food consumption of tomorrow.

I wish the candidates in search of food excellence every success in their enterprise.

Dans la droite lignée du succès d'ECOTROPHELIA France, ECOTROPHELIA Europe promeut à l'échelle européenne l'entrepreneuriat et la compétitivité dans le secteur alimentaire à travers une compétition toujours plus productive.

Ainsi, la présence des jeunes équipes finalistes à Londres pour cette édition 2017, dans le cadre du Salon International Food Matters Live, démontre la notoriété de ce concours de renommée internationale.

Ce réseau de formation d'excellence en innovation alimentaire, basé sur la coopération entre l'enseignement supérieur, la recherche et les entreprises constitue ainsi un formidable incubateur d'idées pour l'industrie alimentaire, et notamment les produits écoresponsables.

Le Vaucluse, terre de saveurs, demeure au cœur du développement des filières agricoles et agroalimentaires de demain, en intégrant les éléments de développement durable.

Prisé pour ses vins de grande renommée tels que les cuvées de Châteauneuf du Pape, de Gigondas, mais aussi premier département producteur de cerises et de raisin de table, le Vaucluse s'assume également comme une terre d'entreprises, de centres de recherche et d'expérimentation d'une filière innovante et respectueuse de l'environnement.

Ainsi, le Conseil départemental, convaincu de voir la recherche et l'innovation participer au développement et à l'avenir de notre territoire vauclusien, apporte un appui financier aux secteurs agricoles, viticoles et agro-alimentaires notamment en accompagnant la création de laboratoires de recherche.

Dans cette volonté de soutenir cette filière, à l'occasion de cette édition 2017 d'ECOTROPHELIA Europe, notre Institution va remettre la mention spéciale « Conseil départemental de Vaucluse » décernée par le jury au projet qui illustrera le mieux la valorisation de l'alimentation méditerranéenne.

J'en suis persuadé, le talent et l'ingéniosité de ces étudiants orientera positivement les tendances de la consommation alimentaire de demain.

Aussi, je souhaite aux candidats à la recherche de l'excellence alimentaire une pleine réussite dans cette belle entreprise.

Maurice CHABERT

President of the Department of Vaucluse



CAMPDEN BRI UK



The food and drink industry is particularly dynamic and continues to present challenges, particularly those related to innovation and sustainability. To ensure the industry continues to grow and meet these challenges both now and in the future, it is essential to attract creative, intelligent, gifted students.

ECOTROPHELIA encourages the brightest students to consider a career in the food and drink sector and gives them a unique opportunity to participate in a 'real-life' food innovation and development process and gain key practical skills that you just couldn't get from a text book.

As the world's largest independent membership-based organisation carrying out research and development for the global food and drinks industry, we are committed to supporting young and emerging talent in the food and drink industry and are proud to support ECOTROPHELIA.

We are delighted to welcome the 2017 Finals of ECOTROPHELIA Europe in London.

L'industrie agroalimentaire est particulièrement dynamique et continue de présenter des défis, en particulier ceux liés à l'innovation et au développement durable. Pour s'assurer que l'industrie continue de croître et puisse répondre à ces défis - présents et futurs - il est essentiel d'attirer les étudiants doués, intelligents et créatifs.

ECOTROPHELIA encourage les étudiants les plus brillants à opter pour une carrière dans l'industrie agro-alimentaire et leur donne une opportunité unique d'acquérir des compétences clés en participant à cet exercice pratique de création d'entreprise et de développement de produit éco-innovant.

Campden BRI - le plus grand centre technique et de recherche indépendant pour l'industrie agroalimentaire à l'échelle mondiale - s'engage à soutenir les jeunes et nouveaux talents dans le secteur alimentaire et nous sommes fiers de soutenir ECOTROPHELIA.

Nous sommes très heureux d'accueillir la Finale 2017 d'ECOTROPHELIA Europe à Londres.

Bertrand EMOND

Head of Membership & Training Campden BRI UK

NESTLÉ

Nestlé Research Center, Lausanne



Nestlé is the world's largest food and beverage company. It is present in 189 countries around the world, and its 328,000 employees are committed to Nestlé's aim which is to improve quality of life and contribute to a healthier future. Nestlé offers a wide portfolio of products and services for people and their pets throughout their lives, with more than 2000 brands including worldwide icons like Nescafé or Nespresso, and local favourites like Ninho. Company performance is driven by its Nutrition, Health and Wellness strategy. Nestlé is based in the Swiss town of Vevey where it was founded more than 150 years ago.

At the heart of the Nestlé research and development network lies the Nestlé Research Center (NRC), based in Lausanne, Switzerland. Its core purpose is to provide the scientific knowledge and research base needed to drive product innovation and renovation.

The NRC is home to a staff of about 600 people, including more than 250 PhD scientists of about 50 nationalities, with a diverse range of competencies. The expertise of NRC scientists is complemented by a wide reaching network of external partners such as universities, private research institutes, hospitals and start-up companies.

Centre de Recherche Nestlé, Lausanne

Nestlé est la plus grande entreprise mondiale dans le secteur "alimentation et boissons". Nestlé est présente dans 189 pays et ses 328,000 employés sont engagés à soutenir l'objectif de Nestlé d'améliorer la qualité de la vie et contribuer à un avenir plus sain.

Nestlé offre un large éventail de produits et de services pour les personnes et leurs animaux de compagnie tout au long de leur vie. Avec plus de 2000 marques dont des icônes mondiales comme Nescafé ou Nespresso aux favoris locaux comme Ninho, la performance de l'entreprise repose sur sa stratégie Nutrition, Santé et Bien-être. Nestlé est basée dans la ville suisse de Vevey où elle a été fondée il y a plus de 150 ans.

Au cœur du réseau de recherche Nestlé se trouve le Centre de Recherche Nestlé (CRN), basé à Lausanne. Son but fondamental est de fournir les connaissances scientifiques et la base de recherche nécessaires pour stimuler l'innovation et la rénovation des produits. Le CRN héberge une équipe de 600 personnes, avec plus de 250 chercheurs de 50 nationalités différentes, représentant un large éventail de compétences scientifiques. L'expertise des chercheurs du CRN est complétée par un réseau de grande portée de partenaires extérieurs tels les universités, les instituts de recherche privés, les hôpitaux, et les entreprises start-up.

Find out more about Nestlé Research at <http://www.nestle.com/randd>



Co-funded by the
Erasmus+ Programme
of the European Union



Food for Growth (F4G)

Through the development of a training model addressed to technical profiles of the food sector, F4G intends to strengthen the relevance of Vocational Education and Training (VET) in the labour market. The aim is to create added value to products and a more dynamic market by improving communication skills of innovation incorporated into food products.

Despite the heightened consumer consciousness, information surrounding food is shaped by consumers, food firms, health authorities, academia and the media. This produces communicative divergences and the general public sometimes receives contradictory messages. SMEs in the Agro-Food Sector, as strategic players deeply involved in their own communities and territories, are increasingly asked to be able to inform local communities and consumers about their products, decisions and activities.

In this context it is of paramount importance for **SMEs to develop and acquire the key competences and skills in order to communicate with end users** through the new channels of social networks, blogs and technical media in order to provide appropriate information and enhance healthy choices.

This entails that technical profiles engaged in Agro Food SMEs – **both those already employed and students and graduates at post secondary vocational education** – are able to develop the right skills and competences and the **interdisciplinary approach** in order to deal with complex environments and customers' interests.

F4G aims to build up and experiment a training model easily transferable to VET national systems in order to provide skilled and competent technical profiles, existing and future, engaged in Agro-Food SMEs to

- Increase key skills in the area of communication and responsibility in Agro-Food sector,
- Increase strategies of innovations management process, consumption analysis on the basis of reasonable expectations of the consumers, stakeholders and shareholders,
- Develop the collaboration and integration with local policies anticipating the SMEs capacity to interact with complex environments.

A new special Prize "Communication Strategy" for ECOTROPHELIA EUROPE 2017

The project Food 4 Growth and the EEIG ECOTROPHELIA decided to create a special prize "Communication strategy" for the European ECOTROPHELIA competition 2017.

The food product, candidate for the special prize, must meet all the criteria of the specifications as defined in Rules, and its presentation should also stand out by its communication approach (how the consumer will accept the product innovation via consumer tests, new consumer awareness, new tools, new contents in social media, etc.).

That is why the organizing committee introduced in the rules a new criteria:

- "a **description of the communication strategy** specifying the privileged axes (how the consumer will accept the product innovation), message content, and media and channels available for the following targets:
 - consumers (social media networks, radio promotion, advertising etc ...)
 - and / or buyers, distributions (communication to central purchasing)."

The competition is endowed with a special "Communication Strategy" prize awarded by the EEIG ECOTROPHELIA EUROPE for an amount of 500 € (five hundred euros).





Co-funded by the
Erasmus+ Programme
of the European Union



FOODLAB is a European Initiative dedicated to **stimulate entrepreneurship** and **encourage entrepreneurial culture** early in the education system.

FOODLAB is actually developping a new learning and teaching methodology and the related tools to improve the transversal competences of students and develop entrepreneurship. In order to achieve the work, the FOODLAB consortium is composed of 15 partners from 6 different countries (France, Hungary, Italy, Slovenia, Czech Republic and Spain). The objective of the FOODLAB consortium is to share knowledge covering all research, development and production activities towards the delivery of new courses. The FOODLAB European Food Business Transfer Laboratory, supported by a FOODLAB web-platform, will allow fostering interactions between students and stakeholders in food innovation to improve entrepreneurship in this sector.

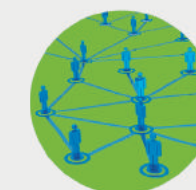
The FOODLAB platform will be beneficial for numerous kinds of users as followed:

- **Students of HEIs** who will develop their projects in the framework of Ecotropelia contest or other similar competitions
- **Project leaders** who will build their startups
- **Coaches** who will work in incubators and/or HEIs and teachers who will refer to these tools for accompanying students and future entrepreneurs along their projects
- **SMEs** which will improve their research and development process thanks to this systemic approach.

e-learning platform and tools

3 Interesting tools are already available online for free, through the main FOODLAB portal <https://foodlab-eu.com/>

The food business network database was built with the purpose to share knowledge among the people interested in developing new products and the entities that are able to provide services and knowledge. The resources inserted into the database will contain a profile of **companies** interested in the food innovation, **events**, **services**, topics, **projects** and **new foods** developed, including the ECOTROPHELIA products presented at the competition.



NETWORK

The FOODLAB e-learning platform aims to help you with the development of a business using an innovative product based on the entrepreneurial approach. The different steps and tools in the management of a business development project are specified on the FOODLAB e-learning platform. In fact, these tools (design thinking methodology, business model CANVAS, business plan) are transversal across different sectors, but they may have been modified to give them a more FOOD-related character through the involvement and orientation of the FOODLAB teams.



TRAINING

FOODLAB created an innovative tool in order to setup their complete business model and business plan providing template, defaults sentences, available example of business plan. The tool incorporates in a customizable template and related information to built-in high quality business plans, and provides kind of expert knowledge base for those who need a business plan or document to promote their idea or agrifood product for development.



TOOLS





European
Food
Innovation
Student Awards
The Future of Food

ECOTROPHELIA EUROPE

Contact:

Mr. Dominique LADEVEZE
Director of ECOTROPHELIA
CCI of Vaucluse
46 cours Jean Jaurès - BP 70158
84008 AVIGNON CEDEX 1 - FRANCE
Phone: +33 (0)486 559 210
Email: dladeveze@vaucluse.cci.fr
<https://eu.ecotropelia.org>

ECOTROPHELIA EUROPE Organizing Committee:
European Technology Platform "Food For Life"
ANIA - National Association of Food Industries
CCI Vaucluse - Chamber of Commerce and Industry of Vaucluse

