



Milan
Universal Expo
Italy

5-6 OCTOBER
2015



*Feeding
the Planet*

16 participating countries

Austria

Belgium

Croatia

Denmark

France

Germany

Greece

Hungary

Iceland

Italy

The Netherlands

Romania

Serbia

Slovenia

Spain

The United Kingdom

ECOTROPHELIA
EUROPE

EUROPEAN FOOD INNOVATION STUDENT AWARDS

The future of food



"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 organizing National and European food innovation competitions "The Student Food Innovation Awards" 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.

In addition ECOTROPHELIA EUROPE is also in agreement with the objectives laid out in the European Technology Platform "Food for Life". This Platform integrates an educational dimension in its Strategic Research & Innovation Agenda in order to contribute to the development of skilled contributors in the food industry sector:

- by encouraging young people to choose a career in the food industry sector;
- by raising awareness of a culture of innovation.

The availability of qualified personnel sensitive to innovation is a key condition for successful innovation. The involvement of national food federations under the umbrella of FoodDrinkEurope is a significant and positive sign of their willingness to encourage development of research and innovation at product and manufacturing process levels."

« ECOTROPHELIA a l'ambition de promouvoir l'entreprenariat 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 du concours national et européen 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.

En outre, ECOTROPHELIA EUROPE répond aux objectifs définis par la Plate-forme technologique européenne "Food for Life". Cette plateforme prévoit un volet « éducation » dans son programme de recherche et d'innovation stratégique visant à contribuer à renforcer l'attractivité et les compétences du secteur agroalimentaire :

- en encourageant les jeunes à opter pour une carrière dans l'industrie agro-alimentaire ;
- en encourageant la mise en place d'une culture de l'innovation.

Pour être couronnée de succès, une politique d'innovation implique de disposer de personnels qualifiés sensibilisés à l'importance de l'innovation.

La participation des fédérations nationales du secteur agro-alimentaire à l'initiative de FoodDrinkEurope est un signe positif fort traduisant leur volonté de s'investir dans le développement de la recherche et de l'innovation, tant en ce qui concerne les produits que les méthodes de production. »

Michel C. COOMANS
Chairman Judging Panel Ecotrophelia Europe 2015
Former Head of Unit Food Industry
DG Enterprise, European Commission (retd).



Good Food, Good Life



"Innovation is at the heart of what we do at the Nestlé Research Center. Every year we take on more than 40 students who help us achieve our mission which is to deliver excellence in food & nutrition sciences and be the trusted innovation partner to all Nestlé businesses. ECOTROPHELIA Europe showcases European innovation in the food industry hence it is fitting that the Nestlé Research Center supports it."

« L'innovation est au cœur de ce que nous faisons au Centre de Recherche Nestlé. Chaque année, nous accueillons plus de 40 étudiants qui nous aident à accomplir notre mission, c'est-à-dire offrir l'excellence dans les sciences de l'alimentation et de la nutrition afin d'être un partenaire innovant et fiable pour toutes les unités de Nestlé. ECOTROPHELIA Europe met en valeur l'innovation européenne dans l'industrie alimentaire, il est donc tout à fait approprié que le Centre de Recherche de Nestlé le soutienne. »

Thomas BECK
Head of Nestlé Research Centre, Nestec Ltd.



"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 changements 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 plateforme 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 entreprenants soutenus par les meilleures institutions académiques. »

Bertrand Emond
Head of Membership & Training
Campden BRI UK



"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 in the food industry, launched in 2000 the student food innovation 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 60 national competitions, mobilized more than 500 universities and nearly 3,000 European students. It has also developed more than 350 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 complement to creating 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 entrepreneurs in the Vaucluse 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 them sincerely for their support and loyalty."

« 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 60 compétitions nationales, mobilisé plus de 500 universités et près de 3 000 étudiants européens ainsi que l'élaboration de plus de 350 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. »

Francois MARIANI
President of the Chamber of Commerce
and Industry of Vaucluse

The Universal Exhibition Milan 2015 runs from May 1st to October 31st 2015 on the theme "Feeding the Planet, Energy for Life".
ECOTROPHELIA Europe and ECOTROPHELIA France are present at the Universal Exposition in Milan!
The Chamber of Commerce and Industry showcases creative excellence in food by students from some of the best European schools.

ECOTROPHELIA EUROPE

July 2nd 2015

On Thursday 2nd July 2015, at the Milan EXPO on the European Pavilion, ECOTROPHELIA organized a conference on the theme "Innovation as part of educating the future workforce of the Food and Drink Industry" to promote the benefits of the Ecotrophelia competition and the FOODLAB project.

During the conference we presented the ECOTROPHELIA concept with several European success stories of student projects that are currently commercialized or in the process of becoming commercialized. Companies that have developed an Ecotrophelia product or students that have developed a company on the basis of their Ecotrophelia product presented their projects.

- Ecotrophelia has demonstrated the creativity of young graduates and their willingness to address challenges
- Ecotrophelia has exhibited the importance of multidisciplinary team approach to succeed
- Ecotrophelia has paved the way to improve essential entrepreneurial culture between academia and business, i.e. the FOODLAB complementarity.

5th & 6th October

In early October, on the European Pavilion, 16 European countries took part in the final heat of ECOTROPHELIA Europe, a real Champions League in Food Innovation.

The trials of the European competition took place on Monday 5th October 2015 on the campus of the Catholic University of Piacenza.

The award ceremony was held on Tuesday 6th October 2015 on the European Commission Pavilion.

If ECOTROPHELIA EUROPE is a competition that attracts students from the agribusiness sectors, it is also an incubator for innovative ideas for the food industry. This initiative is part of the strategy defined by the European Commission, whose aim is to promote innovation in order to improve the competitiveness of European industries. ECOTROPHELIA EUROPE also meets the objectives defined by the European Technology Platform "Food for Life" to enhance the attractiveness and expertise in the food sector.

ECOTROPHELIA FRANCE

Pavilion France

ECOTROPHELIA France at the Universal Exposition in Milan 2015

Under the sponsorship of Pavilion France, the projects from the ECOTROPHELIA France 2015 competition benefited from an exceptional showcase at the Milan Universal Exposition. Following the French finals, held at the beginning of July, students were welcomed to Pavilion France on July 4th where they presented their innovative projects as part of the operation "Tomorrow's Talent for Sustainable Food" an exceptional opportunity to promote student innovation.

Created by a student team from Montpellier SUPAGRO, the product "Lardons de la Mer – DuoMarin" was gold prizewinner in both ECOTROPHELIA France and ECOTROPHELIA Europe 2014. ECOTROPHELIA's partnership with Pavilion France offers the students and their project a unique opportunity to show their product to the world through exposure during the six months of the exposition.





This project will develop a project-based learning approach and an entrepreneurial spirit in students, foster interactions between stakeholders in Food and Drink Innovation and guide the development of innovative projects.

The FOODLAB project will enable the setting up of a European Foodbusiness Transfer Laboratory supported by a shared web-platform centralizing ad hoc learning and training contents/tools/guidelines to create/help future entrepreneurs, with dedicated modules to promote interactions with food companies, technical centers or business angels (Innofood database and forum). The scope of dissemination in this project is wide-reaching considering the implication of National Food Federations and the support of the European Technology Platform Food for Life.

The main benefits for European society are the creation of durable bridges between academia and food business stakeholders, the development of entrepreneurial skills through guided self-learning, increasing student employability by SMEs and improving the innovation transfer to business in a sector in search of competitiveness enhancement. In order to tackle these issues, the consortium is composed of 11 partners from 4 different countries (France, Hungary, Italy and Spain).

The European FoodBusiness Transfer Laboratory, supported by a web-platform, will allow fostering interactions between students and stakeholders in food innovation to improve entrepreneurship in this sector.

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



Délidess
gourmand par nature





Ente per il Diritto allo Studio Universitario
dell'Università Cattolica



UNIVERSITÀ
CATTOLICA
del Sacro Cuore

EDUCatt–Facoltà di Scienze Agrarie, alimentari e ambientali

EDUCatt is a non-profit Foundation of the Catholic University of the Sacred Heart which provides scholars with Student Support Services. The company promotes all services that contribute to establishing the best living and studying conditions for students, such as grants and services that provide equal access to university studies and other forms of grants and services to facilitate participation in the Catholic University's degree programmes.

The Foundation's been operating since 2009 and has a Board of Directors appointed by the Catholic University and composed both by students and professors.

EDUCatt mission pays serious attention to the centrality of the person, according to the teaching of Father Agostino Gemelli, the founder of the Catholic University. The aim of the Foundation is not only to provide services to students but also to guide them towards their future in order to help them create value with their work, competence and knowledge.

EDUCatt also operates in close collaboration with the University, in cooperation with teaching and research as organization, logistics and publishing service. This is the context in which the collaboration for the project Ecotrophelia has developed.

The project has been developed by the Faculty of Agricultural, Food and Environmental Sciences (<http://piacenza.unicatt.it/facolta/>

agraria). The research developed by the 2 departments, 5 scientific institutes and 11 research centres of the Faculty is focused on the whole supply chain "from farm to fork", on which the research activity as well as its educational programmes for students are based. Teaching courses in English are available, in the agro-business area (<http://smea.unicatt.it/smea-double-degree-how-about-double-degree>) and in the Viticulture/Oenology sector (<http://piacenza.unicatt.it/corsi-di-laurea/scienze-e-tecnologie-agrarie-profilo-viticultura-ed-enologia-2015#content>).

The challenge is to get the future European and international ruling class ready to feed the planet. Therefore, it is necessary to strengthen the link among agricultural production, sustainability and nutrition (accessible to all, healthy and safe), in order to ensure the essential supply chain preparation which characterizes the graduate student in Agricultural, Food and Environmental Sciences of the Catholic University in Piacenza.

Research and Innovation, with particular attention to sustainability, is another inseparable duo for the Faculty of Agricultural, Food and Environmental Sciences of Piacenza Campus. The Faculty is extremely interested in developing research for food innovation and has been working towards this goal for years in order to develop new products for the agro-food market.

EDUCatt est une fondation à but non lucratif de l'Université Catholique du Sacré-Cœur, qui fournit des services d'assistance aux étudiants chercheurs. La fondation promeut tous les services contribuant à offrir les meilleures conditions possibles aux étudiants pour vivre et étudier. Les subventions et services qui fournissent l'égalité d'accès aux études universitaires, et d'autres formes de subventions et de services pour faciliter la participation dans les programmes d'études de l'Université Catholique en sont des exemples.

La Fondation qui est opérationnelle depuis 2009, dispose d'un Conseil d'Administration nommé par l'Université Catholique, et est composé à la fois d'étudiants et de professeurs.

La mission EDUCatt accorde une attention particulière à la centralité de la personne, selon les enseignements du Père Agostino Gemelli, le fondateur de l'Université Catholique. Le but de la Fondation est non seulement de fournir des services aux étudiants, mais aussi de les guider vers leur avenir, leur permettant ainsi de créer de la valeur à travers leur travail, leurs compétences et leurs connaissances.

EDUCatt travaille également en étroite collaboration avec l'Université, l'enseignement et la recherche en tant que service d'organisation, de logistique et de publication. Tel est le contexte dans lequel la collaboration pour le projet ECOTROPHELIA a débuté.

Le projet a été initié par la Faculté de l'Agriculture, de l'Alimentation et des Sciences de l'Environnement (<http://piacenza.unicatt.it/facolta/agraria>). Les recherches développées par les 2 départements, 5 instituts scientifiques et 11 centres de la Faculté de Recherche sont

axées sur l'ensemble de la chaîne d'approvisionnement «de la ferme à la fourchette», sur laquelle l'activité de recherche ainsi que ses programmes de formation pour les étudiants sont fondées. Des cours d'enseignement en anglais sont disponibles, dans le domaine agro-business (<http://smea.unicatt.it/smea-double-degree-how-about-double-degree>) et dans le secteur de la Viticulture / Oenology (<http://piacenza.unicatt.it/corsi-di-laurea/scienze-e-tecnologie-agrarie-profilo-viticultura-ed-enologia-2015#content>).

Le défi est de faire en sorte que la classe politique européenne et internationale soit prête à nourrir la planète. Par conséquent, il est nécessaire de renforcer le lien entre la production agricole, la durabilité et la nutrition (accessible à tous, sain et sûr), cela entre autres en assurant la préparation de la chaîne d'approvisionnement essentielle qui caractérise l'étudiant diplômé en Sciences Agricoles, Alimentaires et Environnementales de l'Université Catholique de Piacenza.

La Recherche et l'innovation, avec une attention particulière à la durabilité, est un autre duo inséparable de la Faculté des Sciences Agricoles, Alimentaires et Environnementales de l'Université Catholique de Piacenza. La Faculté est extrêmement intéressée à développer la recherche pour l'innovation alimentaire et a déjà commencé à travailler pour atteindre cet objectif depuis plusieurs années, afin de développer de nouveaux produits pour le marché de l'agro-alimentaire.



PRINCIPLES OF THE COMPETITION

ECOTROPHELIA EUROPE is a European competition for creating innovative food products that puts each participating country's shortlisted prize-winners head to head. The ECOTROPHELIA EUROPE competition originates from the European project called "European Trophelia Service Platform for Eco-innovation in Food", or "EcoTroFood" from the European Commission's Competitiveness and Innovation Framework Programme (C.I.P). "EcoTroFood" is a Europe-wide project (2011-2013) that aims to promote eco-innovation in the food industry.

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. 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...);
- conform to relevant regulations (processing, additives and ingredients, packaging, labeling, 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 PROCEDURES

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: €8000€ (eight thousand Euros)
- ECOTROPHELIA EUROPE Silver Prize: €4000€ (four thousand Euros)
- ECOTROPHELIA EUROPE Bronze Prize: 2000€ (two thousand Euros)
- ECOTROPHELIA EUROPE Jury's 'Coup de Cœur' for the Most Innovative Project Prize 1000€ (One thousand Euros -Awarded by the Department of Vaucluse)

The judging panel reserves the right to award, without appeal, a special distinction to a participating team whose file will present a particular original innovation.

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.



THE EUROPEAN FOOD AND DRINK INDUSTRY KEY FIGURES

Key figures of the national food industry Main figures of the sector	Turnover : billions €	Company export volume : billions €	Added value : billions €	Number of companies	Number of employees related to the food industry
Austria	8,05	5,60	7,4 milliards €	212	26 000
Belgium	48 milliards €	22,9 milliards €	1,50	16 262	73 219
Croatia	4,93	1,30		1 800	38 400
Denmark	> 85	19,81	29,50	ca 50000	183 000
France	157,60	42,90		15 789	493 272
Germany	172,20	54,40	10,00%	5 800	560 000
Greece	16,40	>4,2	2,00	1 600	72 000
Hungary	8,30	6,48	0,94	6 556	97 000
Iceland	2,93	1,43		2 400	17 700
Italy	132	28,6	15 G Euros	6 845	385 000
The Netherlands	65 G Euros	30 G Euros*	1,62	4 000	100 000
Romania	11,47	5,10	1,05	73 000	185 000
Serbia	6,36		0,44	3 386	69 656
Slovenia	2.01	0,47	28,548	689	12 498
Spain	93,238	24,018	24,40	28 343	480 000
United Kingdom	110	22,20		7 800	400 000

JUDGING PANEL

4 OFFICIAL REPRESENTATIVES

Mr. Michel COOMANS

Chairman of the Judging Panel ECOTROPHELIA EUROPE 2015
Former Head of Unit Food Industry - DG Enterprise, European Commission (retd).

Mrs. Ariane ANDRES

Head of External Innovation
Nestec Ltd.

Mr. Bertrand EMOND

Head of Membership & Training
Campden BRI UK

Mr. Philippe GOETZMANN

Director of Institutional Relations
Auchan Group

16 NATIONAL OFFICIAL REPRESENTATIVES

AUSTRIA

Mrs. Christine GRABLER
Data Retrieval Officer
Lebensmittelversuchsanstalt

BELGIUM

Mr. Guy PATERNOSTER
Executive Director Raw Materials
Tiense Suikerraffinaderij - Raffinerie
Tirlemontoise

CROATIA

Mrs. Draženka KOMES
Head of Laboratory for Chemistry and
Technology of Carbohydrates and
Confectionery Products
Zagreb University

DENMARK

Mr. Jørgen RISUM
Associate Professor (emeritus)
DTU - Technical University of Denmark,
National Food Institute

FRANCE

Mr. Alain HUERTAS
Scientific director
Lesieur Company

GERMANY

Dr. Udo SPEIGEL
Head of Department: Frozen Products/
R&D/Quality Management
Dr. August Oetker KG

GREECE

Dr. Dimitrios LADIKOS
Head of R&D
Member Scientific Committee of SEVT
Member of the ETP Board
YIOTIS SAYIOTIS SA

HUNGARY

Ms Katalin VIOLA
Development Engineer
Campden BRI Magyarország Nonprofit
Kft

ICELAND

Ms. Ragnheiður HEDINSDOTTIR
M.Sc. Food Scientist
Federation of Iceland Industries

ITALY

Mr. Vito Giampiero GULLI
President
Generale Conserve SpA

THE NETHERLANDS

Dr.Ir. C.D (Kees) DE GOOIJER
Director
Food & Nutrition Delta

ROMANIA

Mr. Cătălin BILBIE
Managing Director EXPERGO
Sensory Research Bucharest
Representative Food for Life Romania

SERBIA

Mr. Viktor NEDOVIĆ
President of the Serbian Association of
Food Technologists
Coordinator of National Technology
Platform Food for Life Serbia

SLOVENIA

Mrs. Darja JAMNIK
Head of Commercial Department
MERCATOR-EMBA D.D

SPAIN

Mr. Alfonso ARROYO
Directeur Recherche Développement
Innovation Groupe Siro
Directeur I+dea

UNITED KINGDOM

Professor Maureen
President IFST
Institute of Food Science & Technology

16 COMPETING PROJECTS

AUSTRIA - BugBox
University of Natural Resources and Life Sciences (BOKU)
 Vienna
 FEDERATION:
 Food Industry Association Austria - Fachverband der Lebensmittelindustrie

BELGIUM - Be-V
Haute École Charlemagne (Isle Campus)
 FEDERATION:
 Federation of the Belgian Food Industry - FEVIA

CROATIA - Unita the Edible Thread
Faculty of Food Technology and Biotechnology, University of Zagreb
 FEDERATION:
 Croatian Association of Food Technologists, Biotechnologists and Nutritionists - HDPBN

DENMARK - Delite Della Terra
National Food Institute - Technical University of Denmark
 Copenhagen
 FEDERATION:
 National Food Institute - DTU



FRANCE - Gréneo
Ecole Nationale Supérieure d'Agronomie et des Industries Alimentaires de l'Université de Lorraine-Nancy
 FEDERATION:
 Association Nationale des Industries Alimentaires - ANIA

GERMANY - Grandma Châu's Silken Tofu
Anhalt University of Applied Sciences
 FEDERATION:
 Research Association of the German Food Industry - FEI

GREECE - Marm eMada
Department of Food Technology, University of Applied Sciences of Thessaly, TEI of Thessaly, Karditsa City
 FEDERATION:
 Federation of Hellenic Food Industries - SEVT

HUNGARY - VeSage
Corvinus University of Budapest
 Budapest
 FEDERATION:
 Campden BRI Magyarország Nonprofit Kft. - CBHU



16 COMPETING PROJECTS

ICELAND - Paté de Langoustine
University of Akureyri - University of Iceland
 FEDERATION: Federation of Icelandic Industries - SI

ITALY - Fresh-App
Università degli studi di Napoli Federico II
 FEDERATION: Federalimentare Servizi S.r.l.

NETHERLANDS - Temptation
WAGENINGEN UNIVERSITY
 FEDERATION: TKI Agri&Food

ROMANIA - Quattro Fiori
Faculty of Agricultural Sciences, Food Industry and Environmental
 FEDERATION: Romanian Association of Food Industry Professionals - ASIAR



SERBIA - Cheerful dwarfs
Faculty of Agriculture, University of Belgrade
 FEDERATION: Serbian Association of Food Technologists - SAFT

SLOVENIA - PROMI-High protein dairy pot
University of Ljubljana Biotechnical Faculty Protection
 FEDERATION: Chamber of Commerce and Industry of Slovenia
 Chamber of Agricultural and Food Enterprises - CCIS - CAFE

SPAIN - VeggieBO
Universitat Politècnica de Valencia
 FEDERATION: Federación Española de Industrias de la Alimentación Y Bebidas - FIAB

UNITED KINGDOM - Medeina Bites
Universities of Leeds, Liverpool, Reading, Sheffield, Swansea
 FEDERATION: Institute of Food Science & Technology - IFST & Campden BRI UK





FEDERATION:
Food Industry Association Austria - Fachverband der Lebensmittelindustrie

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Food Industry Federation Austria FIAA is an association representing altogether 33 branches of the wide range of Austrians food producers and market with a total of 419 members. The association's strategy is the representation of Austrians' food industry in and outside the country by a creation of good framework and well experienced support to their members. To reach and to hold on these premises it needs a close work between the members and the association and also high competence and know-how of the interest and the needs of the members. The FIAA focuses many on topics like, Codex Alimentarius, Labelling, Traceability, Nutritional issues, Novel Food and Genetically modifies foods, food safety and regulations, allergens, hygiene, and the expansion of the European Union. FIAA also covers activities for the support of innovation transfer to the Austrian food producers.

University of Natural Resources and Life Sciences (BOKU) Vienna

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BugBox

Wrap kit with falafel, flatbread and dip containing Tenebrio molitor components, including salad.

Feed your hunger on the go with the modular wrap kit BugBox. Based on Tenebrio molitor larvae, a currently broadly discussed ecofriendly alternative protein source, in BugBox sustainable ingredients join forces with ecological packaging and resource efficient processing, all for the good of mother nature. For BugBox the whole insects are used without letting any parts go to waste. Each component of the box stars another nutritional component of the insect, all resulting in a complete, nutritionally well-balanced menu: simply wrap up the spicy high-quality protein falafels in

heavenly soft wheat flat bread refined by whole insect meal and add a little dash of savoury sauce incorporating the finest insect oil. Some salad to go with it, et voilà, a unique culinary experience that won't only tickle your palate but also shows a valuable nutritional profile! The cherry on top: non-utilised chitin deriving from the rearing and production process is included in the packaging reducing the actual waste to a minimum making Mother Nature rejoice. So, what are you waiting for? Take the plunge and discover the astonishing versatility of bugs in just one box!

Team Presentation
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BugBox



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Federation of the Belgian Food Industry - FEVIA

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FEVIA is a small but efficient organization for the food industry. FEVIA primarily promotes trade and economic competitiveness of its members by providing advice. It organizes training courses and seminars, compiles and disseminates statistics and economic studies related to the food industry. It provides opportunities for companies to expand their network, supports exports and promotes innovation. "Sustainable Development" is the central theme. This means that economic growth is seen as a whole with other objectives in terms of sustainable development. FEVIA is the spokesman of the Belgian food industry and acts as a bridge builder between its members and the various authorities.

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Be-V

Be-V is a nut-based fermented spread for lactose-intolerants produced without waste

Cheese is a delightful product and can be found everywhere on the market. However, this product cannot be eaten by people experiencing lactose intolerance, due to its milk content. Moreover, milk fats are essentially saturated fats which have a bad reputation when it comes to cardiovascular diseases. Therefore, ProNuts, a Belgian student team, decided to create a new product that tastes like cheese but does not contain milk. After a long research period, we developed our own process to make a nut-based spread, Be-V, while reusing our byproduct, barley sprouts. Evolving in a country with many famous breweries,

we realized this barley could be submitted to a malting process. We then decided to brew our own beer with the process byproducts, the Charlhutoise, and therefore avoid waste of any kind. Consequently, our production process can be labeled as very efficient: an innovating product with low production costs and complete revalorization of our byproducts. Moreover, this dairy free spread brings a lot of health benefits: it contains good fats, proteins, fibers, vitamins, minerals, and trace elements. This niche product represents a real opportunity for the European food industry.

Team Presentation
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Raphaëlle PACI
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Be-V



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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, such as national EcoTrophelia competitions and national professional meeting Functional Food in Croatia, and every second year, the Association is involved in the organization of International Congress of Food Technologists, Biotechnologists and Nutritionists.

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Unita the Edible Thread

"Unita" is edible thread characterized by its strength, elasticity and multifunctionality.

"Unita" is edible thread characterized by its strength, elasticity and multifunctionality. Its name literally translated from Latin means "united". This type of product does not exist in the world market, so it is completely unique. "Unita" is edible wrapping material and can be used for fixing finger food, snacks and sandwiches, or decorating. In general, it is used for all kinds of meals replacing the ordinary culinary threads, toothpicks or skewers, but it is not necessary to remove "Unita" before consuming. It consists of collagen which is a natural source of proteins, water, dextrose, xanthenes and glycerol. "Unita" can be colourless or it can come in four different colours: red, green, yellow and black. Natural extracts of beetroot are

used in order to get the red colour of a thread, spinach for green, turmeric for yellow, and squid ink for black. Also, "Unita" threads can be offered with different flavours, for example, cinnamon, ginger, chilli etc. Furthermore, this kind of product would reduce waste. Bones and connective tissue of animals that are usually waste of the food industry are used to produce collagen which is a raw material for "Unita". Unita's packaging is made entirely of recycled paper which promotes environmental awareness among consumers. Also, such packaging is affordable. "Unita" is eco-innovative product that simplifies preparing and consuming food, and keeps up with bustling pace of life.

Unita the Edible Thread



Team Presentation
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DTU Food National Food Institute

At the forefront of healthy and safe food. The aim of the National Food Institute, Technical University of Denmark, is to establish the scientific foundation to give consumers better access to high-quality healthy, safe food, to promote health, and to prevent diseases related to diet and chemical or microbiological contamination in the food we eat. The Work comprises aspects from the entire production and distribution chain from primary production to industrial processing to the preparation in the consumer's home or industrial kitchens as well as assessment of how foods impact human health-including pollutants and additives in foods. The National Food Institute generates new knowledge through reasearch and monitoring, develops research-based services for public and private enterprises and trains students and researchers within the department's research focus areas.

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DTU Food National Food Institute

Delite Della Terra

Delite Della Terra – a tortellini-like product with chickpea dough and mealworm stuffing.

There is a major global problem with the increasing population and the amount of greenhouse gasses released to the atmosphere. The meat industry, supported by the demand of meat in the daily diets, is one of the most important sources of greenhouse gasses. In some places in the world, the society is trying to decrease their environment impact by changing their diets. That is why we need to think differently and start using different ingredients, such as less environmental damaging protein sources like insects. The product, Delite Della Terra, is made to increase the awareness and the interest in eating insects as a food ingredient. Insects release almost no CO₂, have a high nutritional value and consist of a high amount of protein.

Furthermore, insects are less demanding than other livestock because their need of energy, land and water are minimal compared with animals such as cows and pigs. Delite Della Terra is a tasty, easy and fast to cook product with mealworms. It is a tortellini-like product consisting of dough made of chickpeas and stuffing made of herbs, cheese, mushrooms and mealworms. In this product, the insects are not visible; they are crushed and mixed into an "everyday food product". Thereby, the consumer will not be able to see the insect, but only taste it. Two variants of Delite Della Terra (with basil and parsley) are ready for industrial production and should be launched together. Delite Della Terra – An innovative, eco-friendly and delicious choice!

Team Presentation
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Delite Della Terra



ANIA is the association representing the French Food Industry. First industrial sector in France with a turnover of 157,6 billion Euros in 2014, the food industry is considered as a flagship of our country in the world.

The 15,700 food companies (of which more than 98% are SMEs) employ almost 500,000 workers (first industrial employer in France).

ANIA represents 22 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.

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Gréneo

Crunchy nuggets of legumes: Gréneo Coral lentils and Gréneo Split peas

Gréneo gives a new concept to breakfast: golden and crispy nuggets of legumes to be consumed with milk, or for even more pleasure, with a yogurt. If you like the generosity of crunchy muesli, then you will fall for the new flavors of Gréneo. To enjoy the benefits of legumes, we offer two delicious recipes: Gréneo coral lentils with soft notes of cinnamon, combining the sharpness of golden raisins with crunchy hazelnuts; and Gréneo split peas with its chocolate chips. Gréneo is made without preservatives,

artificial flavoring or coloring, and contains almost 70% of puffed legumes. Gréneo offers twice as much protein than a conventional breakfast cereal and is high in fiber and low in fat. In addition, legumes have a low glycemic index, for regular energy intake during the morning. Therefore these recipes are ideal to avoid feeling hungry in the morning. These forgotten vegetables are reviewed for breakfast to associate well-being, pleasure and originality.

Team Presentation

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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 projects, organises scientific conferences and publishes different media for experts. 60 enterprises, 57 industrial branch associations and 120 research institutes are organised within the Research Association of the German Food Industry (FEI). The financing is provided by private funding (enterprises and industrial associations) and public funding (Federal Ministry of Economic Affairs and Energy).

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Hochschule Anhalt
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Grandma Châu's Silken Tofu

Innovative dessert-on-the-go: 100% organic & local materials. Cooked with grandma's true passion.

Grandma Châu's Silken Tofu is a new concept of market oriented solution for the demand of organic, fresh and up-to-date food. It is the first Silken Tofu Dessert-on-the-go in Germany. The soft temptation from mild soy and the high variety of different toppings, is the absolute highlight for any explorer. The main production revolves around the Silken Tofu, the topping can be customized as desired. Except the Amarena cherry, also caramel sauce, sweet strawberry or traditional aloe vera can be used. Due to all freshness, the product has to fulfill important criteria: - Pure vegetable ingredients - Soybeans from Germany - Seasonal potentials - Local suppliers - Rich in unsaturated fatty acids -

Biodegradable cups - Lactose Free - Cholesterol-free - Gluten Free Our motivation is to bring our beloved homeland dishes to provide the European refrigerator abundance. In addition, we donate 5% of the proceeds to organizations to buy up the rainforests and reforest. With our product we want to leave an ecological message. It should remind everybody to the environment and encourage them to recycle waste plastic back as possible. Each cup can be used as a creative plant pot after use. At the future there are several editions planed, where "Grandma Châu's" cup will be packed with a packet of cress seeds.



Team Presentation
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Vi LE
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**Grandma Châu's
Silken Tofu**



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ΣΥΝΔΕΣΜΟΣ ΕΛΛΗΝΙΚΩΝ ΒΙΟΜΗΧΑΝΙΩΝ ΤΡΟΦΙΜΩΝ

SEVT is the official body representing the interests of the Hellenic Food & Drink Industries at National, European and International level. The Greek Food Industry is a dynamic, competitive and extrovert sector and is investing in quality, safety and the delivery of healthy products at the best possible price.

SEVT strongly believes that innovation is the cornerstone for future growth and competitiveness in Greece and Europe. Research and innovation play a key-role in pushing the industry forward and helping manufacturers to remain competitive. In this context SEVT has taken the initiative to organize ECOTROPHELIA since 2011 as it considers it to be an excellent opportunity to:

- Promote new innovative ideas that will contribute to the progress of industry,
- Highlights the high level of Greek Scientists and the sector as well,
- Bridge the gap between research/development and
- Market and enable SMEs specially to exploit the opportunities inherent in environmental concerns.

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Marm eλλada

“Marm ellada” is an organic jam made by carrots and pumpkins, without added sugar or preservatives.

“Marm e llada” is the first organic jam without added sugar made by organic carrots and organic pumpkins. It contains natural sweeteners, it is rich in fibers, it does not contain preservatives and artificial pigments. This unique product will be launched and sold in Greece, European and Global market. It is a jam with 40% vegetables per 100g of final product. Organic carrots and organic pumpkins are used for the production of the jam, directly after the harvest or maximum in the next three days. They are produced in Karditsa, a region of Greece supporting, in this way, local sustainable and organic agriculture. Carrots and pumpkins contain a large amount of carotenoids, especially -carotene, which have antioxidant action. The applied

packaging protects the product from light exposition, due to the carton. The carton maintains the nutritional ingredients especially carotenoids that are affected by light. It is important to maintain carotenoids because their antioxidant action increases product’s shelf life. Finally the carrot and pumpkin peels are collected as by-products and are used to improve product’s physicochemical and sensorial characteristics. It is suggested for consumers that cannot prepare a similar jam. Because of the presence of natural sweeteners that replace added sugar it can be consumed by people that want to avoid consuming sugar either for their diet or because of health problems.

Team Presentation
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Marm eλλada

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Campden BRI Magyarország Nonprofit Kft., situated in Budapest, is one of the most important service providers' food companies in Eastern and Central Europe in the areas of consultancy on European market competitiveness development, training and product development. We offer independent auditing and consultancy for members of the food industry, who want to improve their activity or that of their suppliers' activity working in the region. Our parent company, Campden BRI, UK is an independent R+D institute, which has more

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VeSage

Sliceable, vegetable based cold cuts with high nutritional value.

VeSage is a novel approach to cross nutritional functionality with practicality, creating not only an innovative food product, but a new category. It is a sliceable, vegetable based cold cuts with high nutritional value. Due to its ingredients it is also fit to eat for vegetarians, individuals suffering from lactose or gluten intolerance. It does not contain soy and artificial additives, has a high vitamin and fiber content and at the same time it is low on calories, therefore perfect for consumers on a diet, or people simply looking for a convenient product with numerous health benefits. The name of VeSage is a portmanteau from VEgetable SauSAGE, reflecting on the ingredients and

the formulation, hence practicality. When talking about cold cuts and bolognas in general, it is certain, that most people don't think about them as functional foods, but if we consider them as such, we realize that there is a scarcity in similar products based on fruits or vegetables. There are patés and spreads with such ingredients, but they lack the property of easy handling because of their rheological characteristics. Having a firm, sliceable texture is key to convenient everyday use for example in sandwiches or cold buffets. VeSage comes in two different variations, a red and a green one.

Team Presentation
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Federation of Icelandic Industries (SI) is a network of contacts which looks after the complex and different interests of industrial companies. SI has around 1200 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 industry in close collaboration with 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 occupational group and on the other general in such matters as quality, education, marketing and public relations.



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Paté de Langoustine

Paté de Langoustine is a starter which main ingredients are langoustine mince and cod cut offs.

Paté de Langoustine is a starter which can be served in the same way as other paté products. The production takes place in Iceland and will be exported to Spain. The flavour of the paté as well as its colour is characterized by its main ingredient, the langoustine mince, a product that is just recently being processed in Iceland. Processed from the claws of the langoustine, this raw material adds significant value to the langoustine which cannot be sold whole as well as reducing environmental impact since unused claws were formerly considered as waste and disposed of in landfills. The langoustine mince has unique flavour and texture, quite different from the langoustine tail, and has great potential to be used in other langoustine-based

food products. The second ingredient in the product is cod fillet cut offs, generated during traditional cod processing. This low value product has little demand in Iceland and is therefore usually exported unprocessed. Finding a way to further exploit it in Iceland may therefore reduce pollution owing transport as well as increasing its value. Both of these main raw materials in the langoustine paté are defined as by-products which are generated within other food processing companies. With increasing awareness, efforts are constantly made to utilize these by-products more, both for reducing waste and also for adding value to raw materials that were completely disregarded before.

Team Presentation
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Paté de Langoustine

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Federalimentare is the Italian Food & Drink Industry Federation established in 1983. With its 16 associated branches, Federalimentare represents and protects any single segment of the Italian Food Industry, which is the second ranked Italian manufacturing sector with a market share of 13% and an export quota of 20% of its turnover. The mission of the Federation is designed to achieve and promote conditions that strengthen the competitiveness of the Italian Food Industry both domestically and on the international markets, becoming the interpreter of its key values such as the quality and the safety of the products, the reliability of the entire supply chain, the transparency in the production process as well as the communication skills and entrepreneurial excellence. The sector successfully experiences the most advanced technology while respecting tradition. Federalimentare is taking part to EXPO 2015 with own corporate pavilion "CIBUSèITALIA" and the food educational show "FabFood".

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Fresh-App

Fresh-App is an eco-innovative drink obtained from orange and apple peel.

Fresh-App is an eco-innovative drink with reduced alcohol content, a unique drink obtained from by-products of the food industry only, naturally coloured and flavoured. The drink is designed for a wide range of people thanks to its nutritional features: it has reduced alcohol content, it contains fructose, the natural sugar present in fruits, and polyphenolic compounds from apple and orange peels, with an high antioxidant activity. Unlike all the other drinks on the market, Fresh-App is not a combination of fruit juice, flavours, sugars and sparkling water, but it is obtained by an innovative and eco-friendly extraction of bio molecules from both apple and orange peels that give the product the

typical colour and flavour. The rapid solid-liquid extractor dynamic is an innovative technology of solid-liquid extraction. It allows to quickly drain apple and orange peels in the water-alcohol solution and to extract biomolecules at room temperature. The ideal packaging should be light, solid, unbreakable, non-toxic, recyclable and must keep the organoleptic and nutritional characteristic of food at the same time. For this reason, a completely aluminium bottle has been selected. The aluminium has high recyclability and it provides protection from light, air, moisture and bacteria. Moreover, it perfectly preserves taste and odour and is cheap for transportation.



Team Presentation
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Fresh-App

FEDERATION:
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TKI Agri&Food plays an important role in drafting and implementing the innovation agenda of the agrifood sector. TKI outlines the knowledge demand of business, and recommends research themes to the top team. In addition TKI makes proposals on the distribution of funds. Furthermore TKI coordinates European activities and keeps in close touch with the eight other top sectors.

WAGENINGEN UNIVERSITY



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Temphtation

A sustainable and healthy cow milk alternative made from germinated and fermented soybeans.

Temphtation (Dairy milk alternative) Do you know? Up to 60% of your eco-footprint is embodied in your food. Dairy farming and production have a high greenhouse gas emission. Consuming plant-based alternatives such as soy milk is therefore a smart move towards a better environment. But, think again! Regular soy milk may not bring its full potential goodness: macronutrients are not fully-digestible and the presence of anti-nutrients decreases mineral uptake. Our dairy alternative, Temphtation, is an innovative solution to enjoy the full benefits and whole abundance of soy. Made from germinated soybeans which are fermented into tempeh, anti-nutrients are reduced, isoflavones are enriched and soy's healthful properties become more available. Our product uses all the components of tempeh

for your maximum well-being. Consuming 1-2 glasses gives you an adequate daily isoflavone intake to prevent cancer and strengthen your bones. It is a fine source of protein that is lactose & gluten free, and ideal for vegans. What's more? We use only locally-grown non-GMO soy. With no waste produced, Temphtation is a more sustainable choice. No more than 30% water is used and carbon footprint is reduced by 38% compared to dairy. Temphtation provides nutrients in a not only efficient but also eco-friendly way. Its natural and refreshing sensation is available in 4 flavours: original, vanilla, ginger-cinnamon, and strawberry that can be enjoyed anytime and anywhere you want! Isn't it a Temphtation?



Team Presentation
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FEDERATION:
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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 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 research, development, innovation and technology transfers.

Association provides a coherent framework for collaboration with national and international authorities and initiates legislative initiatives. It promotes scientific concepts in research and production by organizing and participating in conferences and events, courses and trainings, it develops a specialized publication. Our association supports fundamental research and technological innovations in universities and companies, provides consulting, expertise and testing of new products.

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Quattro Fiori

Quattro Fiori is a mini tart with turkey and rabbit meat, walnut, alfalfa and thistle oil

We came up with the idea of creating this product, to help active people who do not have time to take lunch, tasty and nutritionally balanced sandwich. Quattro Fiori is a baked product with an innovative combination of meat, walnut and specials oils. It can be consumed as a hot or cold snack or appetizer and is accompanied by a horseradish sauce with Mirabelle jam or pepper sauce, for improving the sensory properties of the product. The selection of the sauce, sweet or spicy, depending on consumer taste. It is a slow food product, designed to be handy of the modern consumer. Our goal is to diversify the meat consumption such as turkey and rabbit, because it is low in fat and cholesterol and to replace animal fats

existing in most products on the market with cold-pressed vegetable oils (alfalfa, thistle) and walnut. Quattro Fiori it is a unique combination of turkey, rabbit meat and Mirabelle jam, with a special appearance, a delicate texture and intense flavor that delight the senses with its crispy slightly spicy dough. Nutritional qualities of the product are conferred by the content of protein, Omega-3 and Omega-6, polyunsaturated fatty acids from walnuts, alfalfa and thistle oil, and the amount of vitamins, fiber and minerals in vegetables. We encourage the healthy life and the promotion of biodiversity using thistle and alfalfa. Quattro Fiori-a full meal!



Team Presentation
Daniela Oana ANDRĂȘESCU
Alexandra Gabriela BURICEA
Elena Andreea CATRINA

Quattro Fiori



FEDERATION:

Serbian Association of Food Technologists - SAFT

Address: Nemanjina 6, 11080 Belgrade, Zemun, REPUBLIC OF SERBIA

General Phone Number: +38 1112199711

Website: www.upts.org.rs

Contact Person: Mr. Viktor NEDOVIĆ President of the Serbian Association of Food Technologists, Coordinator of National Technology Platform Food for Life Serbia



The Serbian Association of Food Technologists (SAFT) is a nonprofit association of food professionals established in 2009 in Belgrade. SAFT mission is to create and maintain a strong link and interconnection between research institutions and food companies, and to support and promote enabling environment for the innovations in the food sector. SAFT is an umbrella organization of the Serbian NTP "Food for Life" and the Serbian Regional Section of the EHEDG. 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, two national EcoTrophelia competitions (in 2013 and 2014), several industrial workshops on innovation 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).

FACULTY OF AGRICULTURE, UNIVERSITY OF BELGRADE

Address: Faculty of Agriculture, University of Belgrade - Nemanjina 6
11080 Zemun, Belgrade - REPUBLIC OF SERBIA

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

Contact Person: Prof Viktor NEDOVIĆ: +381112615315 extension 154



Cheerful dwarfs

Cheerful dwarfs: soft drink based on twelve herbs with floating naturally coloured edible beads.

Dear parents, do you want healthy drink for your children? Kids, do you want something new, colorful and imaginatively? We know what you need! Cheerful dwarfs – completely natural soft drink. Perfect for kids and their parents. Iced tea with magic naturally coloured edible bubbles! Health, refreshment and entertainment in one bottle! An entirely natural iced tea based on herbs with floating coloured edible beads. This product gives your children tea, carrots, spinach, and grape in the form that they will like; they will play with, and enjoy it. How? We will tell you a secret! Encapsulation – technological process of modern industry helped us to protect valuable bioactive components from carrots, spinach, and grapes, and to

form an appealing visual effect. Only for you, we have prepared a unique iced tea based on the carefully selected mixture of 12 herbs by an authentic recipe. Withal, we increased utilization of raw materials and byproducts. What is even more important: we do not use artificial colours! Nor flavours and sweeteners! Simply, they are not needed to our product. Cheerful dwarfs is something completely different from anything you have seen among soft drinks. If you want healthy soft drink, pleasant taste, something natural and fun, you have to explore Cheerful dwarfs! Now, kids, shake the bottle and jump with Cheerful dwarfs!



Team Presentation
Ana KALUSEVIĆ
Mile VELJOVIĆ
Ana SALEVIĆ

Cheerful dwarfs

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

Address: Dimičeva 13 - SI 1504, Ljubljana, SLOVENIA
General Phone Number: +38 615 898 294
Website: www.gzs.si/zkzp
Contact Person: Dr. Petra MEDVED DJURAŠINOVIĆ Senior consultant



The CCIS-CAFE is an independent, voluntary, non-profit interest group of legal entities, which carry out lucrative business activities in the agricultural and/or food sector and/or related activities on the market. It 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 300 members. The 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 form of consulting, information, education and training.

Univerza v Ljubljani
Universitas *Labacensis*

University of Ljubljana Biotechnical Faculty Protection

Address: Jamnikarjeva 101 - 1000 Ljubljana - SLOVENIA
Website: www.bf.uni-lj.si
Contact Person: Professor Aleš KUCHAR: +386 1 3203 000



PROMI-High protein dairy pot

Fermented probiotic product from whole milk, enriched with whey protein, buckwheat and honey.

Promi is designed for all active individuals who want high quality meals, but do not have the time to prepare them. We have created a convenient probiotic protein cup with whey proteins and a buckwheat extract, sweetened only with honey and supported with buckwheat. Promi is an excellent and healthy substitute for various snacks, and thus, it pursues the worldwide trend: the growing market of snacks. It offers a nutritious meal, gluten-free and rich in protein, and is completed with a spoon for immediate consumption. The priceless value of the product hides in the

range of carefully selected traditional Slovene ingredients, boasting the label "organic". Because consumers dislike decisions, we offer a ready meal with all supplements to enrich the flavour and satisfy hunger. As the trends are increasingly focusing on maintaining a nice figure and general well-being, our product is an excellent natural alternative: it does not include white sugar, has a low glycemic index, and offers a healthy meal. Keeping the pace with consumers, we, too, are returning to nature and reviving the tradition. We actively communicate with.



Team Presentation
Manca POLOVSAK
Eva MRAVIČAK
Anja PAVLIN
Jan TURK

PROMI-High protein dairy pot

FEDERATION:
Federación Española de Industrias de la Alimentación Y Bebidas - FIAB

Address: Velásquez, 64-3° , 28001 Madrid, SPAIN
General Phone Number: +34 91 411 72 11
Website: www.fiab.es
Contact Person: Ms. Concha ÁVILA Project Manager, Innovation and Technology 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. At present, it encompasses 47 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.

Universitat Politècnica de València

Address: Camino de Vera, s/n - 46022 Valencia - SPAIN
Website: www.upv.es
Contact Person: Dr. Purificación GARCIA SEGOVIA : +34 96 387 70 00



UNIVERSIDAD
POLITECNICA
DE VALENCIA

VeggieBO

VeggieBO is a brioche powder premix with microalgae ready to cook in just 1 minute in the microwave.

VeggieBO is your essential snack! Easy, fast and healthy. It is a brioche powder premix with microalgae which can be prepared in the microwave. You just have to pour the content of the VeggieBO premix powder into a container with a cup of water and bake it for 1 minute in your microwave, then it will be ready! Because of the key ingredient, the microalgae, which are rich in vegetable proteins, omega 3, 6 and 9, vitamins and minerals, the product is perfect for different customer profiles, such as commodity, health,

vegetarian, etc. Moreover, the use of microalgae as a new food ingredient means an alternative for the use of it as biofuel source and animal fodder. VeggieBO will be sold in recyclable paper boxes which will contain 4 sachets of 40 grams of the VeggieBO powder premix. You can easily take them with your to work, university or any other place. Apart from the brioche, you can prepare many other recipes since VeggieBo is a very versatile product. Change your mind and go green, Yes we snack!

Team Presentation
Barbara GASCO MIRAGAYA
Wibke BARKE
Irene Fernan LARA MARTINEZ
Teresa PICO MOYA
Andrea FERNANDEZ DEVIS

VeggieBO





FEDERATION: Institute of Food Science & Technology - IFST

Address: 5 Cambridge Court, 210 Shepherds Bush Road, London W6 7NJ, UK

General Phone Number: +44 207 603 6316

Website: www.ifst.org

Contact Person: Mrs. Jane EMERY Deputy Chief Executive

IFST. The Institute of Food Science & Technology (IFST) is the leading qualifying body for food professionals in Europe and the only professional food body in the UK concerned with all aspects of food science and technology. Our members cover all parts of the food chain from manufacturing, retailing, and R&D, to academia and enforcement. We are passionate about engaging food professionals, recognising standards, growing skills and influencing debate.

FEDERATION: Campden BRI

Address: Station Road, Chipping Campden, Gloucestershire, GL55 6LD, UK

General Phone Number: +44 1386 842 000

Website: www.campdenbri.co.uk

Contact Person: Mr. Bertrand EMOND Head of Membership and Training



Campden BRI is the world's largest independent membership-based organisation carrying out research and development for the food and drinks industry. Founded in 1919, it now supports over 2000 member companies in 75 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.

University of Leeds - www.leeds.ac.uk

Liverpool John Moores University - www.ljmu.ac.uk

University of Reading - www.reading.ac.uk

University of Sheffield - www.sheffield.ac.uk

Swansea University Prifysgol Abertawe - www.swansea.ac.uk

Contact Person: Mrs. Jane EMERY, IFST: +44 207 603 6316
Mr. Bertrand EMOND, Campden BRI: +44 1386 842 000



Medeina Bites

Sustainable alternative to chocolate truffles primarily composed of raisins, cocoa, algae and seeds.

Introducing: New Medeina Bites! A delicious and balanced mix of dried fruit and seeds carefully blended into bite-size snacks for guilt free goodness that you can enjoy at any time of the day. These cacao & coconut bites are revolutionising the chocolate truffle as we know it, as they are suitable for vegans and people following a gluten free diet. Naturally high in omega-3 from flaxseeds, enriched with freshwater algae to give you a source of protein and containing no added sugar, you can rest assured that Medeina Bites are as good for you as they are for the environment, with sustainability a key factor in the development route. Medeina Bites are minimally

processed, without using intensive heat treatments, as to reduce their environmental impact. Our top priorities are the people and the planet, so wherever possible we use fairly traded produce. In addition to this, the bites are carefully packaged in sustainable materials. Appealing to the hashtag generation, Medeina Bites are a great way to replenish after the gym, or to relax after a hard day at work. The bites are tumbled in freeze-dried fruit, and are available in Raspberry, Strawberry, Coconut and Blackberry, get ready for a taste sensation that will leave you wanting more. Medeina Bites: Nutritious, Delicious, Sustainable.

Team Presentation
Jennifer TRAIN
Edward BELLAMY
Mhairi GIBB
Chris KING
Yum LIM

Medeina Bites



CCI VAUCLUSE



CCI VAUCLUSE

It has now been 15 years that ECOTROPHELIA promotes innovation and since 2008 at a European level. Indeed, early on, the CCI Vacluse understood the need to innovate to survive. Created and piloted by the CCI Vacluse, these "Student Food Innovation Awards" are supported by public strategic partners (Ministry of Agriculture, Food and Forestry, Provence-Alpes-Côte d'Azur, Department of Vacluse, Avignon Grand) and private partners (NESTLE, CAMPDEN BRI, SIAL ...).

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

Cela fait désormais 15 ans qu'ECOTROPHELIA promeut l'innovation, et depuis 2008, à l'échelle européenne. En effet, très tôt, la CCI de Vacluse a compris qu'il était nécessaire d'innover si l'on ne voulait pas mourir. Créés et pilotés par la CCI de Vacluse, ces « Trophées étudiants de l'innovation alimentaire » sont soutenus par des partenaires stratégiques, publics (Ministère de l'agriculture, de l'agroalimentaire et de la forêt, Région Provence-Alpes-Côte d'Azur, Département de Vacluse, Grand Avignon) comme privés (NESTLE, CAMPDEN BRI, SIAL...).

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.

François MARIANI
President of the Chamber of Commerce and Industry of Vacluse

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: a responsible food innovation respectful of the consumer, the environment and society in general, pillars of sustainable development. Because we can now only conceive progress in the respect of citizens and the environment, the heads of the companies that make up the CCI Vacluse 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!

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 Vacluse 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!

THE MINISTRY OF AGRICULTURE FOOD AND FORESTRY



The Ministry of Agriculture, Food and Forestry supports ECOTROPHELIA France and ECOTROPHELIA Europe, two remarkable events that highlight:

- the excellence of our training for careers in food,
- the innovative capacity of our youth who participate in and develop quality food, environmentally friendly and accessible to all,
- the rich food heritage and diversity in France.

These values echo the concrete actions carried out by the National

Food Programme (PNA). A real social issue, this interdepartmental programme run by the Ministry of Agriculture, Food and Forestry aims to facilitate access for all to a good diet by developing in particular a high quality food supply chain whilst respecting the environment.

So naturally an initiative like ECOTROPHELIA, which also contributes to the competitiveness of the agri-business for future years, has its place in this large collective project, which reminds us that "eating well is everyone's business."

Le Ministère de l'Agriculture, de l'Agroalimentaire et de la Forêt apporte son soutien à ECOTROPHELIA Europe et ECOTROPHELIA France, deux importants concours étudiants, mettant en avant, au niveau français et européen :

- l'excellence de nos formations aux métiers de l'alimentation,
- la capacité d'écoinnovation de nos jeunes, qui participent ainsi à développer une alimentation de qualité, accessible à tous et respectueuse de l'environnement,
- la richesse de l'alimentation en France.

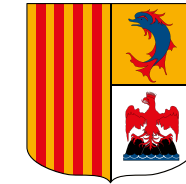
Ces valeurs font écho aux objectifs de la politique publique

de l'alimentation déclinée dans le Programme National pour l'Alimentation (PNA). Véritable enjeu de société, ce programme interministériel piloté par le ministère chargé de l'agriculture vise à faciliter l'accès à tous à une bonne alimentation en développant notamment l'offre alimentaire de qualité tout en respectant l'environnement.

Une initiative comme ECOTROPHELIA, qui participe à la compétitivité des entreprises agroalimentaires pour les années à venir, trouve ainsi naturellement sa place dans ce grand projet collectif, qui nous rappelle que "bien manger, c'est l'affaire de tous".

Stéphane LE FOLL
Minister of Agriculture, Food and Forestry

REGION PACA



Région
Provence
Alpes
Côte d'Azur

ECOTROPHELIA Europe is an exemplary event that results from the dynamism and enterprising spirit of students and economic players in the Provence-Alpes-Côte d'Azur region. A showcase at European level, it honors the work and the creation of the young participants, supported by their teaching teams and their professional partners who play the game in an exemplary manner.

The involvement of the greatest number, the sharing and convergence of ideas, collective project development and the realization of innovative products mark the success of a common will to focus on quality of vocational training and the development, in some cases, generating job creating activities of tomorrow. It is in this sense that the Region Provence-Alpes-Côte d'Azur has supported Ecotrophelia

ECOTROPHELIA Europe est une manifestation exemplaire issue du dynamisme et de l'esprit d'entreprise de jeunes en formation et d'acteurs économiques de la région Provence-Alpes-Côte d'Azur. Véritable vitrine à l'échelle européenne, elle met à l'honneur le travail et la création des jeunes participants, soutenus par leurs équipes pédagogiques et leurs partenaires professionnels qui jouent le jeu de manière exemplaire.

L'implication du plus grand nombre, le partage et la convergence des idées, l'élaboration collective et la concrétisation de projets et de produits innovants marquent la réussite d'une volonté commune de miser sur la qualité de la formation professionnelle et le développement des activités génératrices, pour certaines, des emplois de demain. C'est en ce sens que la Région Provence-Alpes-Côte d'Azur s'associe depuis de nombreuses années à Ecotrophelia

Michel VAUZELLE
President of Provence-Alpes-Côte d'Azur

Europe for many years, especially the 2015 edition, whose results will be announced in Milan.

The achievements made by students, their concern to ensure high quality products, perfectly fits the context of the Universal Exposition whose the central theme is "Feeding the Planet, Energy for Life". It is essential to encourage together innovation, dynamism and the quality of the agribusiness. This is a first-rate issue for the future of our local productions, the health of our citizens and for the sustainable development of our planet.

On the occasion of this new edition, the PACA Region commends the talent of all the participants and wishes them good luck.

Europe et particulièrement à l'édition 2015, dont les résultats seront dévoilés à Milan.

Les réalisations présentées par les étudiants, leur souci de veiller à la très grande qualité des produits, s'inscrivent en effet pertinemment dans le cadre de l'exposition universelle dont le thème central est « Nourrir la planète, énergie pour la vie ». Il est en effet essentiel de favoriser ensemble l'innovation, le dynamisme et la qualité des filières agro-alimentaires. Il s'agit là d'un enjeu de tout premier ordre pour le futur de nos productions locales, pour la santé de nos concitoyens et pour le développement durable de notre planète.

À l'occasion de cette nouvelle édition, la Région salue le talent de l'ensemble des participants et leur souhaite bonne chance.

DEPARTEMENT DE VAUCLUSE



The ECOTROPHELIA contest has the Vaucluse General Council's constant support since its creation. Nationally renowned the contest has managed to become a major event over the years and is now recognized internationally as attested by the presence of young finalists' teams at the World Expo Milan 2015 following the French National competition held in Avignon.

The Vaucluse, land of flavors, is central to the development of the agricultural sector and agribusiness of tomorrow, integrating elements of sustainable development.

The Vaucluse, land of famous wines (Châteauneuf du Pape, Gigondas ...) of well known and recognized agricultural products (leading French department in cherry production), is also a land of

businesses, research centers and experimentation in an innovative and environmentally respectful sector.

The Department believes that the future of the territory lies in research and innovation and hence provides financial support to the agriculture, wine and food sectors, key drivers of the economy. For the 2015 edition in Milan the Vaucluse General Council is happy to award the special prize; the Jury's "Coup de Coeur for the Most Innovative Project".

I wish every success to all the finalists for this edition, may they boldly illustrate the talent and ingenuity of young people in the service food innovation.

Le concours ECOTROPHELIA bénéficie depuis sa création, du soutien du Conseil départemental de Vaucluse. D'une renommée nationale il est parvenu au fil des années à devenir une manifestation majeure reconnue désormais à l'échelle internationale : après le concours national organisé à Avignon, la présence des jeunes équipes finalistes à l'Exposition Universelle Milan 2015 est là pour en attester.

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

Le Vaucluse, terre de vins de grande renommée (Châteauneuf du Pape, Gigondas...), des productions agricoles connues et reconnues (1er département producteur français de cerises...), est également

une terre d'entreprises, de centres de recherche et d'expérimentation d'une filière innovante et respectueuse de l'environnement.

Le Département est convaincu que l'avenir du territoire passe par la recherche, l'innovation et apporte donc un appui financier aux secteurs agricoles, viticoles et agro-alimentaires, moteurs essentiels de l'économie.

Pour l'édition 2015 à Milan, le Département sera heureux de remettre la « Mention coup de cœur innovation » à l'une des équipes.

Je souhaite une pleine réussite à l'ensemble des finalistes de cette édition pour qu'ils portent haut et fort le talent et l'ingéniosité de la jeunesse au service de l'innovation alimentaire.

Maurice CHABERT
President of the General Council of Vaucluse

GRAND AVIGNON



The Urban Community of Grand Avignon pursues a policy of ambitious economic development based on the particular clusters, including the Fruits and Vegetables European Innovation Cluster (Pole TERRALIA), spearheading the agri-food sector in our country. Grand Avignon in fact brings together all the tools of development of this sector:

- Large Companies: Naturex, McCormick, Liebig
- The competitiveness cluster labeled PRIDES by the PACA Region
- The presence of major research centers: INRA, University of Science, CTCPA
- The presence of numerous professional bodies in the industry: the IFRIA (Training for careers in food), CRITT (Technical Centre PACA),

La Communauté d'Agglomération du Grand Avignon poursuit une politique de développement économique ambitieuse s'appuyant notamment sur les pôles de compétitivité, comme le Pôle Terralia dédié à la filière des fruits et légumes et fer de lance du secteur agro-alimentaire sur notre territoire.

Le Grand Avignon regroupe en effet l'ensemble des outils de développement de cette filière :

- grandes Entreprises : Naturex, Mc Cormick, Liebig
- un Pôle de compétitivité labellisé PRIDES par la Région PACA
- la présence d'importants centres de recherche : INRA, Université de Science, CTCPA
- la présence de nombreux organismes professionnels de la filière : IFRIA (Formation aux métiers de l'agro-alimentaire), CRITT (Centre technique PACA), FRIAA PACA (Fédération régionale des Industries

Jean Marc ROUBAUD
President of the Urban Community of Greater Avignon

FRIAA PACA (Regional Federation of Industries Agri-Food)

- Events of national interest in the fruit and vegetables sector
- All these players come together today as a booming Technological Pole: Agroparc, located in the town of Avignon.

Grand Avignon's support of ECOTROPHELIA is therefore in direct continuity with this policy and enables our community to be at the forefront of innovation and training in the food industry.

For more information: www.grandavignon.fr

agroalimentaire)

- des manifestations d'intérêt national dans le secteur des fruits et légumes

L'ensemble de ces acteurs se regroupe aujourd'hui dans un pôle technologique en pleine expansion : Agroparc, entièrement aménagé et géré par le Grand Avignon et situé sur la commune d'Avignon.

Le soutien du Grand Avignon à ECOTROPHELIA s'inscrit donc dans la continuité directe de cette politique et permet à notre territoire d'être à la pointe de l'innovation et de la formation dans le domaine agro-alimentaire.

Plus d'informations sur www.grandavignon.fr

NESTLÉ**Nestlé Research Center, Lausanne**

Nestlé, founded in 1866, is the world's leading Nutrition, Health and Wellness Company. With headquarters in Vevey, Switzerland, Nestlé employs over 360,000 people worldwide, with factories and operations in almost every country of the world.

With unrivaled research and development capabilities, Nestlé has a rich heritage in food and nutrition science. At the heart of the Nestlé Research Network lies the Nestlé Research Center (NRC), based in Lausanne, Switzerland, with additional locations in the USA, China and Japan. Its core purpose is to provide the scientific knowledge and research base needed to renovate existing foods and beverages, and develop new ones.

The world's largest private food and nutrition research institute, the NRC is home to a staff of over 600 people, with over 300 researchers from 50 nationalities, representing a diverse range of scientific competencies. The expertise of NRC scientists is complimented by a wide-reaching network of external partners such as universities, private research institutes, hospitals and start-up companies. In total,

Fondé en 1866, Nestlé est le leader mondial de la Nutrition, de la Santé et du Bien-être. Basé à Vevey, en Suisse, Nestlé emploie 360 000 personnes dans le monde, avec des usines et des filiales dans la plupart des pays.

Fort de capacités inégalées en recherche et développement, Nestlé bénéficie d'un riche héritage en termes de science de l'alimentation et de la nutrition. Au cœur du Réseau de Recherche Nestlé se trouve le Centre de Recherche Nestlé (NRC). Il est basé à Lausanne, en Suisse et compte d'autres sites aux États-Unis, en Chine et au Japon. Son objectif principal est d'apporter la connaissance scientifique et la recherche nécessaires pour renouveler les aliments et les boissons actuels et d'en développer de nouveaux.

Le NRC - le plus grand institut privé de recherche sur l'alimentation et la nutrition au monde - accueille plus de 600 collaborateurs, parmi lesquels plus de 300 chercheurs de 50 nationalités différentes, qui représentent une vaste palette de compétences scientifiques. L'expertise des scientifiques du NRC est complétée par un large réseau de partenaires externes composé d'universités, d'instituts de recherche privés, d'hôpitaux et de start-up. Au total, le NRC compte

the NRC has around 100 research collaborations with universities or research institutes around the world. Over the last 5 years, NRC has published around 1000 scientific publications in peer review journals and files about 80 patents every year.

The NRC plays an important role in providing the science behind healthier products, such as the reformulation of products with lower levels of sugar, salt and fat, and an increase in vitamins, minerals and fibre. It devotes itself to 5 main research programmes:

- food safety and integrity
- first 1000 days and healthy kids
- healthy ageing
- healthy pleasure
- sustainable nutrition

You can find more information about Nestlé Research Center, its mission and ongoing research programmes by visiting the website at www.research.nestle.com

environ 100 collaborations de recherche avec des universités et des instituts de recherche de par le monde entier.

Au cours des cinq dernières années, le NRC a publié environ 1000 publications scientifiques dans des revues spécialisées tandis qu'environ 80 brevets sont déposés par an.

Le NRC joue un rôle fondamental dans la promotion d'aliments plus sains, produits à partir de données scientifiques, tels que la reformulation des produits avec moins de sucre, de sel ou de gras, mais plus de vitamines, de minéraux et de fibres. Il se consacre à cinq programmes de recherche principaux:

- la sécurité et l'intégrité des aliments
- les 1000 premiers jours de la vie et la santé infantile
- le vieillissement en bonne santé
- Le plaisir sain
- la nutrition durable

Vous trouverez davantage d'informations sur le Centre de Recherche Nestlé, sa mission et les programmes de recherche en cours en vous rendant sur le site Internet www.research.nestle.com

**Nestlé**

Good Food, Good Life

CAMPDEN BRI UK

Campden BRI 
food and drink innovation

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.

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 agroalimentaire 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.

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.

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



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

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