

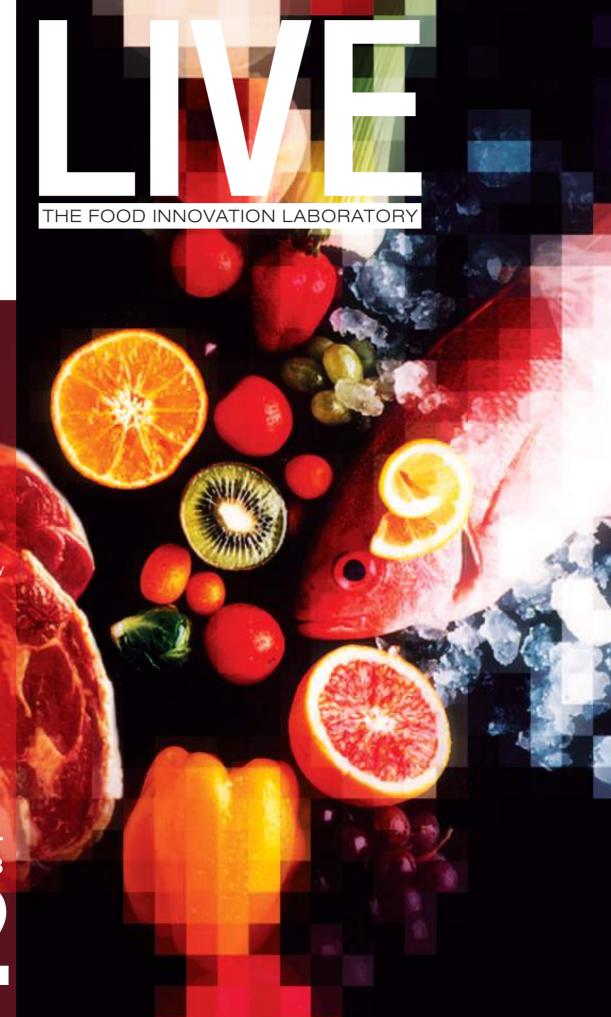
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October 2018





ECOTROPHELIA EUROPE 2017

London

Food innovation... a global challenge!

Think back!

Three years ago, in 2015, the World Expo Milan put the global spotlight on food issues around the theme: "Feeding the Planet Energy for Life". So it's not coincidence if the magazine you have in your hands is called "Live".

30 million visitors, from Pavilion to Pavilion, were asked a vital question, common to all inhabitants on our Earth: «How can we eat well?»

Behind this question the ultimate goal arose: ensuring humanity's survival by preparing a better world for future generations... food being one of the essential elements of the response.

145 countries participated in this reflection, which none denies or questions today. This Universal Expo thus indicated the direction to be taken on the food path for today and tomorrow.

Whatever their position on the globe, whether in France, China or Nigeria, all food companies face the same test: the challenge of innovation. As the leading industrial sector in France and Europe, the entire food sector is mobilised to take up this challenge.

There is no alternative.

Innovation to continue creating value in mature markets, such as those in our continent.

Innovation to position oneself in developing markets in order to find growth drivers.

The ability to innovate in an international environment is no longer an option but an obligation!

Innovating in several dimensions: technology, processes, services, products or ingredients... with a non-negotiable watchword... quality!

In its 19 years of existence, ECOTROPHELIA has become indispensable.

This brand is a prodigious platform of innovation and inspiration for the food industry.

It allows us to capitalize on the limitless creativity and energy of our brightest and most enterprising students, supported by the best Universities and «Grandes Ecoles» of France.

The France and Europe competitions are a major catalyst:

- offering students full-scale learning and training, by confronting them with real situations, the rules and laws of an uncompromising market in a state of perpetual evolution.
- developing a culture of curriculum innovation, by making changes on teaching methods, particularly through project-based learning, in direct contact with professionals of the sector.

A real ideas incubator for the food industry, it is an age-group marker on the consumption trends of the millennial generation.

Beyond the scope of the competition, ECOTROPHELIA is now recognised as an innovation laboratory. It has been designed thanks to a network of university and academic institutions around national pilot programmes within the framework of the Investment Plan for the Future:

• IDEFI (Initiative for Excellence in Innovative Training)

• HILL, Hybrid Innovative Learning Lab (New University Courses), and European ERASMUS+ Programmes with FOODLAB and FOOD FOR GROWTH.

The concept is also based on the implementation of an open innovation platform for companies, the «INNOV'IN FOOD».

Finally, SIAL PARIS 2018, the world's largest food exhibition, has entrusted ECOTROPHELIA network with the organisation of a new space, Rising Start-ups, dedicated to emerging startups, the companies of the future

ECOTROPHELIA must constantly undertake challenges, reinvent itself and therefore: innovate!

We need continuous improvement to better anticipate business needs and meet consumer expectations. At SIAL 2018, ECOTROHELIA EUROPE celebrates its 10th anniversary and welcomes Lithuania: 17 nations in competition for the Champion's League of Food Innovation!

This second issue of LIVE magazine, the Food Innovation Laboratory, invites you to discover the trends led by this network of Universities and Grandes Ecoles.

Dominique LADEVEZE
Director of ECOTROPHELIA

Edito

More than 28% of the innovations launched in Europe in 2017 have a health claim, most often by highlighting the natural or vegetable character of the ingredients.



At a time when food traceability is a priority in Europe, **blockchain technology** is emerging as a solution to restore confidence between all

producers and consumers.

In Europe, the decline in meat and ready-made meals consumption affects almost all countries, while

consumers everywhere are tending to increase their consumption of fish and vegetables.

Price, taste and quality are the most important selection criteria for consumers in European countries.

UK families buy more ultra-processed food than any others in Europe, (amounting to 50.7% of the diet). Germany comes second, with 46.2%, France and Italy are far behind (below 15%).



Consumer Confidence in the quality of **food products** is the lowest in Russia, Poland and France.

Internet and food?

It is above all the search for online recipes that is the most rooted practice in consumer habits.

France and the United Kingdom remain drivers

of the e-commerce, with respectively 6.6% and 6.3%market share for purchases made on the web.

In Europe, one in five meals is consumed outside home.



We talk about it a lot but only 4% of consumers in the world regularly eat products with insects as ingredient and **82%** do not want to try it.

Organic occupies more

than 6, 2% of Europe's useful agricultural area (UAA).



discounters should exceed the one of **hypermarkets** in Europe.

In Europe, the highly innovative non-alcoholic beverage market is being boosted by a move upmarket with new products

that combine **naturalness**, **functionality** and sophistication.

12.5% of agricultural employment is in organic farming.

In 2016, France was in first place

with 10600 **Organic product** processors, ahead of Germany (9499) and Italy (7581). 60% of the EU's organic processors were located in these three countries.

Fermentation, historical basis

of **Korean cuisine**, is inspiring Western operators with many beneficial innovations for the

intestinal microbiota.

In Europe we are witnessing a return to taste as the Value of pleasure. A taste that we want powerful and intense

but brought naturally (infusion, maturation, fermentation...).

Because the Organic Offer is becoming more

mainstream in Europe, we are witnessing a movement towards enhancement and sophistication with innovations

that are **more «consistent»** with the original organic spirit; local, animal welfare, fair producer price,

The **Veggie offer** is multiplying in the dairy and

fresh made meals shelves. with an increasingly

«indulgent» speech beyond the induced health benefits.



On 28 May 2018,

the European Commission announced the forthcoming ban on plastic cotton

buds, cutlery, plates, straws, to sticks for drink, stirrers and rods for plastic balloons.

The «Plastic Attack»

movement born in Great Britain seeks to raise awareness of the problem of overwrapping and fight against single-use plastics by removing plasticised

from consumer's purchases.



Superfoods

(fruits, vegetables, seeds, microalgae,...) play a very important role in the composition of healthy products throughout the world.

Home cooking is growing in Europe because it is cheaper, safer and nowadays a source of pleasure. The consumer is waiting for enabling products beyond raw or ready-to-eat products

Indonesia

is committed to reducing its plastic waste by 70% by 2030.

The French government has set a target of 100%

recyclable packaging by 2025.



Reducing packaging is a major ecological concern in

Europe.

Cockroach «milk» would be the most nutritious

food in the world, 3 times Ticher in protein than animal milk that comes from secretions created by the female animal when feeding its children.

of the products that will be on the shelves

in **5 years** do not yet exist.

French people spend **twice** as much time at the table as American people. According to an OECD study,

French people spend an average of 2h03 at the table per day compared to 1h02 for American people.



100 is an ingredient to keep an eye on. It is an exceptional superfood rich in vitamins A, C and B, minerals, good fatty acids and amino acids. Its leaves are increasingly used in Asia as a food ingredient.

Non-alcoholic beverages

remained the most innovative category in the world



Cooking at home is becoming more and more popular and the «batch cooking» method is becoming more

and **more popular** in households. It involves taking time during the week to prepare a variety of foods in large quantities that can be stored, combined and accommodated for the rest of the week.

35% of the fish caught do not reach the **consumers**' plates.

The largest underwater cellar was created in Spain, the wines stay there between 6 and 12 months.

OllarS for a taco auctioned with lobster, Kobe beef, beluga caviar, black and white truffle, served on a corn tortilla containing 24 carat gold leaves.

The **2017 World champion**

of « Dâté en croûte» is Japanese.

The *gastronomy* would be one of the factors

of the disappearance of **tarantulas** in

An oyster farmer sells **Oysters flavoured** with shallot, ginger, lemon, raspberry thanks to a refining process in sea water basin to which are added natural flavours.

World Innovation Panorama (XTC), Food 360 Kantar TNS, Nielsen, L'Agence Bio, LZ Retailytics, The Guardian, Les Echos. XTC Database. Food & sens, Elle, Sud-Ouest, L'Express, Liberation, FoodPowa

Innovation: the DNA of the food industry

A full meal you can drink...edible water ... a talking oven ... now nothing seems impossible when it comes to nutrition. Ever since the world became the world, humankind has innovated.

But the modern-day diet suggests that tomorrow's food will be nothing like the one our grandparents ate. They would certainly have described the emergence of veganism as «science fiction,» for example... and did the term even exist? In the context of the first advances brought about by digital or new technologies, now nothing seems beyond our reach. Food innovation is about the product, but it's more than that now.

Innovation is multidimensional. It's about distribution, packaging, communication, manufacturing methods, the services that go alongside it, the objects used in its preparation... without overlooking the health ramifications, environmental impact, the fight against waste...

Food, in all its forms, evolves constantly, rapidly and without limitations. There is no turning back.

Some terms are indispensable: transparency, traceability, well-being, enjoyment, quality, naturalness, manufacturing processes, supply chains, organic...

Food innovation must now focus on ethical values.



« INNOVATION IS AN EXTREME SPORT. »

Xavier TERLET is the Chairman and Founder of XTC World Innovation, specialising in innovation consulting for the agri-food industries. His expertise takes him to every continent. He explains the foundations of food innovation in France to «Live».



What role does innovation play in the agri-food industry?

It plays a vital and essential role. It should be noted that 50% of the products that will be proposed in five years have yet to be created.

So what's on the shelves today didn't exist five years ago.

You will understand that it is therefore vital for manufacturers to innovate constantly.

How do you explain the strong need for renewal in this sector?

The consumer is conservative when it comes to food. But we need to be careful, because habits kill the pleasure of food, and pleasure is what consumers seek in the first place before safety and health. So, consumers are very attached to their habits but do not reject change in their pursuit of pleasure.

Is there a limit to innovation?

No, there is not! France is undoubtedly the country where we innovate the most with food. VSEs and SMEs represent 98% of the French food industry, so in order to resist large corporations they must innovate.

So many new developments must mean many products disappearing too, no?

Indeed. Innovation is an extreme sport! There are about 3 000 new product launches every Is innovation just creating new products? year. More than 50% of these 3 000 new products disappear before the end of their first year on the market. There are too many failures in food innovation in France.

What are the reasons for this?

Paradoxically, we do observe quality and development: the Achilles heel of these new products is marketing. In France, marketing is the poor cousin of innovation. Good innovations are unsustainable because they are based on poor marketing.

What are the sources of innovation?

There are multiple sources. They can start from a company's know-how. They sometimes stem from observations abroad and adaptation to the French market. They also come from the formidable force that is students. Their vision is interesting because they are also the consumers of tomorrow. They aren't held back either. As a result, their imagination has no barriers, unlike some large corporations.

Are there any specificities in terms of food innovation?

In the food sector, globalization does not create standardization, unlike in others such as perfumes or iPhones, which are the same from Paris to Tokyo. This means that each country has its own habits. Therefore, in innovation, you really have to adapt your product to the market it is aiming at.

You must think about who you want to reach and no one else!

Consumers in a Scandinavian country do not expect the same food as the French. Consumers in Northern France are not the same as in the South.

So we must not start with the product, the knowledge, the recipe. The first dimension to take into account is the target, the consumer. And you can't get that wrong.

What should be the main concern of those who innovate?

Innovation is a new benefit for the consumer and the consumer must see it as such. Before, good value for money was predominant.

From now on, quality is considered a given, a minimum. No one will accept a drop in quality

Today, good value for money is the benchmark. Excellent innovations disappear because they offer nothing more than existing products.

No. Since consumer habits change very quickly, a new product must be able to change the year it is launched. One must never relax regarding visual, practical or taste-related aspects of the product. This is why we constantly see changes to packaging, recipes... Major brands have been there for fifty years because they have been able to adapt to changes.

That, too, is innovation.

« FOOD IS A SECTOR OF THE FUTURE »

With more than 1 800 researchers and 520 PhD students, and a staff of nearly 8 100, INRA is the leading agricultural research institute in Europe. Its work focuses on three interdependent areas: agriculture, food and the environment. CEO of the Institut National de Recherche Agronomique (National Agronomic Research Institute -INÃA) since July 2016, Philippe Mauguin chaired ECOTROPHELIA France 2018 as well as the jury of FUTURE LAB #Rising Start-ups SIAL PARIS 2018.



the food industry?

INRA's research in the agri-food sector is mainly geared towards two major challenges: rationally designing the qualities food has and developing efficient processes for healthier and more sustainable products.

What examples can you give to help us understand the issues you are working

We conduct research on the «rational design of foods or ingredients with controlled characteristics». For example, proposing new shaping of new food or packaging by additive solutions for a balanced, quality diet with an manufacturing through 3D printing. increased proportion of vegetables: use of vegetable proteins in fermented products, inclusion of legumes in «traditional» products, improvement of taste and practicality of

Another challenge for our scientific teams is to work on «designing foods for specific bio-sourced raw materials (eco-designed populations» (children, the elderly, people with packaging with improved health properties) allergies, etc.). This presupposes first a good or through the development of mathematical understanding of children's development of taste and food choices to clarify the packaged food. Our teams are working on example, the structure of foods and the On the other hand, to clarify the terms of the diet-related causes of allergic reactions (or innovations that will allow the development gluten intolerance for example) to find out of original systems (smart systems) for cold if it is possible to control or even eliminate chain monitoring and food life prediction. them. We are also working on understanding digestive mechanisms (including in the And then, of course, you are working of foods. mouth, swallowing) to offer foods that have towards greater food safety. In what way? been adapted when it comes to texture or

developing foods for specific populations better communication with the consumer. (children or the elderly), which is a major area, we are even developing mathematical models that can predict the release of processes INRA is committed to? sensory stimuli based on the properties of foods and the physiological characteristics of individuals. I can also quote you works on the

Your work also deals with food

In this respect, I would mention our work on the design of «new, safer packaging and processes», whether through the use of models for predicting the shelf life of fundamental knowledge concerning, for

This requires a better understanding and competitive innovations, such as identifying «control of the reaction mechanisms within and developing foods adapted to specific

sweetness, etc.) at physiological level and in This knowledge, and the integration of digital the brain. Developing healthy foods (less fatty, tools, constitute levers to improve food- rich products of plant origin adapted to salty or sweet) with improved organoleptic processing chains, with the implementation properties is also a social issue that we are of decision support tools to promote flexibility, addressing. Just like the notion of pleasure better control consumption, avoid losses and For example? that we are taking into account when reduce labour, and traceability tools to ensure

What is the challenge in the eco-design of

The challenge is: how to do it (better if possible) with less energy and water consumption, with less loss of raw materials. This is therefore a concern for the progress and sustainability of our practices, from production to the consumer.

What role does INRA play in food

food industry, according to which INRA is involved in different ways.

First of all, INRA irrigates innovation with mechanisms by which they break down in the debate, some points do not fall within the work human digestive tract or the functions (e.g. of our institute and are more directly related texture, aromas, etc.) carried by the different to marketing: new packaging, new recipes... molecular and macromolecular components or a number of «service» innovations such as

Secondly, INRA plays a key role in pre-INRA also focuses on «understanding the foods during processing», for example, during populations (the elderly, athletes, and

What are the issues INRA is working on in mechanisms of taste perception» (bitterness, cooking or the oxidation or digestion process. children), developing new, more economical technologies, identifying solutions for proteincurrent lifestyles, adapting new enzymes...

Developing pasta products rich in legumes (for which a patent has been filed) or designing foods adapted for the elderly incorporating the nutritional aspects of course but also ease of chewing and acceptability.

Of the many forms our research takes, I would like to point out that we carry out numerous research projects in direct collaboration with the industry, to improve processes and products. Examples are numerous: the improvement of an integrator of the temperatures foods undergo during their lifespan in order to measure (not estimate) their lifespan; acquisition of better knowledge There are several levels of innovation in the of what causes the aromatic quality of fruit or vegetable products; selection of microorganisms to obtain specific properties in foods; or understanding the heat resistance mechanisms of certain bacteria.

logistics and new ways of delivery.

next ten years in the food sector?

The beginning of the 21st century has been marked by the acceleration of transitions such as the urbanization of populations throughout the world, which is accompanied by major food transitions. People are spending less time preparing and consuming food, and cooking patterns are changing. In addition, to meet consumer expectations and in conjunction with public policies, food from agricultural production using fewer plant products is making significant progress in the food supply. The evolution of consumer behaviour is reflected in a greater openness to the (partial) substitution of animal proteins Innovation has always had a central place in for proteins from alternative sources (e.g. the food industry. It can be illustrated by the vegetable proteins, insect proteins, etc.).

In terms of innovation in the agri-food sector, these transitions translate into challenges to be met by all the actors concerned. It is thus a question of characterizing new raw materials and producing the knowledge necessary to build new foods that meet the different requirements of consumers both in terms of pleasure, but also in terms of nutritional and health quality. For INRA, this translates into the need to remain at the forefront of technologies to characterize materials at different scales, to strengthen its Food processing to move towards ever capacity to integrate its knowledge to model the phenomena and develop digital tools to The achievements of the last 70 years in support the design of new foods.

Another challenge is to achieve an ecodesign for the entire food chain while maintaining quality and safety requirements

the use of raw materials, including byindustrial waste.

Will innovation play a central role more

very large number of new products placed on supermarket shelves each year, by the number of small businesses and start-ups. It evolves according to ever more numerous criteria and qualities. After pleasure and health, innovations are partly geared towards ethics and also based on new processes (or revisited processes) that must regain consumer confidence above and beyond clean label approaches alone.

What are the challenges of the future?

healthier and higher quality products.

terms of nutritional, sensory and food safety quality should not be taken for granted. They remain vulnerable to changes in production and processing methods. In particular, the

What do you see as the challenges for the at the consumer level. One example is the importance of the concepts of value and creation of new plant varieties adapted to environmental sustainability will increase, future behaviour and climatic conditions, which implies meaningful actions on the which must also take into account the ability supply of raw materials and a commitment of these raw materials to be transformed into to action on all aspects of quality. It is a attractive food products that can be accepted guestion of developing healthier products by consumers. Another point related to the (health/nutrition aspects), which increase evolution of agriculture is a growing demand enjoyment (organoleptic/sensory aspects and for efficient processes capable of optimizing innovation), offer more services (functional aspects and economic sustainability) products of food chains previously considered and carry more meaning (environmental sustainability facets, values and image).

« THE FOOD **INDUSTRY IS HIGHLY COMPETITIVE, SO INNOVATION AND SPEED TO MARKET ARE CRUCIAL** »

Bertrand Emond, Campden Bri Head of Membership & Training and president of the ECOTROPHELIA Europe 2018 judging panel.

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 and aifted students.

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

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







Campden BRI: a few key facts and figures

Campden BRI is the world's largest independent membership based technical centre for the whole agri-food chain.

Established in 1919 and providing technical, analytical and regulatory support, research. consultancy and training to over 2500 member companies in 82 countries worldwide; from start-ups and SMEs to large blue chip companies including the top 15 largest global food businesses. Focus on Food Safety, Quality, Nutrition, Efficiency of operations and Innovation (product, packaging and process)

Campden BRI has sites in the UK, Hungary and the latest one in South Korea.

What industry challenges are you currently working on , helping to solve?

Campden BRI supports the food and drink industry from farm to fork by offering services in analysis and testing (microbiology, chemistry, sensory, physical characterisation), process support (recipe, ingredient, process development, process validation, trouble shooting), research and innovation (exploring the feasibility of new ingredients and new ways of processing) and knowledge transfer (training the food and drink industry). The food industry has changed dramatically over the last twenty years. It is driven by an increased pressure for better food safety measures, quality improvements, changing regulatory requirements including food provenance, new emerging technologies and processes and consumers' growing appetite for product innovations. We are helping industry to meet these challenges. One of the biggest tests is handling the changes in manufacturing. A few decades ago, food and drink production involved fewer and simpler processes, but the growth of large-scale facilities, consolidation and globalisation mean there are now many other factors to be considered. These include supply chain management, product testing and development, technological advances and compliance with legislation and food safety and ethical standards. Food technologists must be able to work with multiple ingredients, which are also constantly changing, and know their characteristics, limitations and benefits to develop the desired end product. Those with more experience may find this easier than the new generation which has learned much of the theory industry-ready technology and application solutions. We also work the other way by eliciting but not yet applied it. Similarly, food safety management systems and legislation continue to specific needs from the industry which require underpinning research which is then carried

evolve. Staving abreast of these developments and understanding how they relate to a food manufacturer (and its suppliers and customers) is absolutely vital.

We are particularly active in the areas of re-formulation of existing products: removing or reducing salt, fat, sugar, adding fibres and plant-based proteins as well as ensuring clean labels and/or free-from claims.

What is innovation for you and what role do you play in that space?

'Food development', 'new product development', 'product innovation' - whatever you call it, developing new successful products is essential for food and drink companies to grow and thrive. In many companies more than half of revenue comes from products that were not in the product line five years earlier, so it's important that 'NPD' is done right. The food industry is highly competitive, so innovation and speed to market are crucial. Companies that can respond to changing consumer demands and get the right products to market more quickly are more likely to outperform their competitors. We use an approach to fast track product development and reduce risk, and so increase the chances of a successful launch. It has a phase-gate approach to support each step of the innovation journey - from idea generation, concept testing, and demystifying the regulations, to developing samples for consumer research, validating shelf life, getting the packaging right, scale up and consumer testing. We are also excited to be part of a growing number of projects involving open eco-innovation as well as quantum leap/breakthrough innovation as opposed to just "development".

How do you work with Academia and the University sector?

Campden BRI, in its capacity as an Innovation, Research & Technology Organisation (IRTO), plays a very important role at the interface between Academia/Universities and the Industry. Campden BRI works closely with a wide range of universities and academic institutions to find applications for some of the new ideas and fundamental research outputs and develop

CAMPDEN BRI





out by Universities/Academia.

We are involved in a number of PhD programmes and provide industry placements for undergraduate and post-graduate students.

Do you work with start-ups? What role do you have with these businesses?

We are currently involved with a dozen start-ups. Most of them have a fantastic food and drink product ideas, but need our technical support to make sure that their product is safe and legal and can be manufactured at scale in a cost-effective way.

Our pilot plants and associated testing laboratories are very useful to try out different formulations, processing parameters and packaging options and to produce enough samples to carry out market research and shelf life testing.

of equipment, a new chemical or ingredient. Our role is usually to validate or not the claims science and technology to R&D and engineering. I wouldn't be too concerned about the they are making about their products or help them find commercial applications.

What are the key challenges/issues for the industry over the next 10 years?

We recently held an extensive consultation with our members about what industry needs from innovation in science and technology over the next three years. The consultation spanned be important over the next decade.

Needs that were more prominent than in the previous consultations, included:

- Sustaining product quality in the face of rising costs of operations and materials
- Soil health recognition of soil as a resource and methods for its protection
- Human microbiota understanding and harnessing the role of gut microbes in diet-related health conditions
- Anti-microbial resistance addressing its significance for the food and drink sector
- Cyber-security managing the benefits and risks of the 'connected world' (e.g. Internet of

Things, 'Big Data' and artificial intelligence)

Long-standing needs that were common to different parts of the supply chain, included:

- Assuring product safety through assurance and analytical tools
- Encouraging consumer well-being through healthy diets
- Protecting consumers and industry from food fraud
- Encouraging sustainable practices and reduced use of resources • Tackling industry's 'skills shortage'.

What advice would you give to new professionals in the food industry to ensure they have a great career?

The food and drink industry is dynamic and continually evolving so it offers plenty of stimulation We also deal with companies who have come up with a new packaging concept or a new piece and fresh challenges. There are lots of opportunities available across the sector - from food specificity of your early education or training. To be successful in senior roles in the food and drink industry you need to have a breadth of understanding so seize every opportunity to learn new things – it will be hugely advantageous to you as your career progresses.

You need to understand your strengths and weaknesses and what your real passion is. If there is something you would really like to be doing, you need to work out what skills, knowledge or behaviours you are missing and work hard to fill the gaps. Be nice to people as you are very likely to see them again during your career and make sure you build a strong network 'pre-farm to post-fork', so many needs were identified. Many of these needs will continue to including mentors who will be able to support you at different stages. Wherever you end up working, you will need to work out the "politics" of the organisation and make sure you understand the power play. Finding the right sponsor within that organisation will be crucial as that person will be able to open doors for you. Demonstrate the right attitude and make sure people remember you for the right reason – pace, purpose and passion usually work well. Strive to be an upstander.

You manage ECOTROPHELIA UK since the start; what are your thoughts on this initiative?

By 2020, it's predicted the UK food and drink industry will need more than 170,000 new employees to meet demand and replace retiring workers. With potentially so many vacancies in an industry worth £90 billion, it's essential that we raise awareness about careers in food to attract the next generation of talent. Despite being one of the most innovative sectors in the UK, the food industry has struggled with an image problem and this has left it lagging behind in the bid to attract the best talent. Sometimes the food and drink industry gets overlooked either because of a lack of awareness or because it isn't considered an industry of choice. In reality, the industry offers a huge range of careers with competitive salaries and ample opportunity for progression. Ecotrophelia is a fantastic way to encourage our brightest students to consider a career in food and drink and gives them a unique opportunity to participate in a 'real-life' food innovation and development process and gain key practical and multi-disciplinary skills. The competition has gone from strength to strength and our partnership with IFST has been working really well. Around 300 students from 16 different UK universities have entered since we brought the competition to the UK six years ago. We are delighted that Ecotrophelia has captured the imagination of both universities, student and industry and we are very grateful for the continued support that the competition receives from the industry sponsors. One of the exciting aspects of the competition is the European finals which provide a great opportunity for students to meet peers from different cultures and start their network with other European students and industry partners. We were absolutely delighted to win bronze in 2016 and silver in 2017.



« SIAL IS A GLOBAL SPRINGBOARD FOR **START-UPS AND INNOVATIVE IDEAS »**



Nicolas TRENTESAUX is at the head of the world's largest food event, SIAL, to be held in Paris from 21 to 25 October 2018.

With 275 000m² of stands, 7 200 exhibitors from 109 countries, 450 000 products to discover, the International Food Exhibition expects to receive 160 000 professionals.

Nicolas Trentesaux, who has also organized editions in Canada, Singapore, Shanghai, Abu Dhabi, Jakarta and New Delhi presents one of the innovations of SIAL Paris 2018, which he has allocated to the FCOTROPHELIA network.

Among what's new this year at SIAL Paris What do start-ups gain by being present record, at each SIAL Paris, our clients present Moreover, manufacturers make no mistake is #RisingStart-ups, 600m² dedicated to at SIAL? start-ups in the food sector.

Why does SIAL Paris give them this

Innovation and global food trends have global showcase that is SIAL Paris. During always been in the SIAL brand's DNA.

proposing a space dedicated to the future at

new products and services, even if they are and, potentially, find their first customers, still at the development and research stage. Thus, we have created the «rising start-ups» To simplify matters, the companies selected present their products or services before started.

the end of June in Avignon, selected the most innovative Start-ups that participate in the today? first #RisingStart-ups of SIAL Paris.

launching them on the market.

This is not a competition, so we can't talk about winning, but rather a great opportunity for selected start-ups to benefit from the the five days the show takes place, they In 2018, we wanted to go further by have the opportunity to test their concept out presenting the innovations of tomorrow, by on a captive target of buyers, industrialists, investors and international media. Their space and intervention on SIAL TV will allow This could not be done without giving potential them to explain and present it to the greatest companies the opportunity to present their number of people to develop their reputation distribution channels...

area, where a maximum of 40 companies benefit from a worldwide springboard to get

The candidates have registered on our **In your opinion, has innovation always** platform and our European jury, meeting at played this essential role in the food industry or is it even more important

> For over 40 years, the SIAL brand has relayed or even launched global innovations. For the

their innovations, which represent 10% of global innovations in the sector.

Having said this, it is true that over the last twenty years we have seen a greater diversity of the latter in line with increasingly discerning and diverse consumer demand, ever-increasing supply, from more and more countries, and finally ever-greater investment from companies in the sector, small and

The momentum generated by start-ups only reinforces this trend in our sector.

Why did you entrust the organization of #RisingStart-ups to the ECOTROPHELIA

We have been partners of the ECOTROPHELIA network for 10 years now. It is clear that this student competition is a source of qualitative inspiration for innovation in the sector.

The quality of the university courses offered by the members of the network is revealed each year through the competition, which is becoming more and more professional.

when buying certain concepts or requesting installations within the framework of

ECOTROPHELIA is also a European competition that we host at SIAL once again

the organizers of ECOTROPHELIA to go seek out the gold mines of tomorrow, all across Europe, for our new space #RisingStart-ups.

FOCUS

FOOD HACKATHON

The IDEFI ECOTROPHELIA network is organising a Food Hackathon within the remarkable setting of SIAL Paris 2018, from 22 to 24 October.

> The aim of the Food Hackathon ECOTROPHELIA -SIAL Paris 2018 is to mobilize students teams and voung graduates from French Universities and High Education Institutes, from all backgrounds (agrifood, commerce, design, marketing, management, digital...) during 48 hours to respond to issues related to the food challenges of the future.

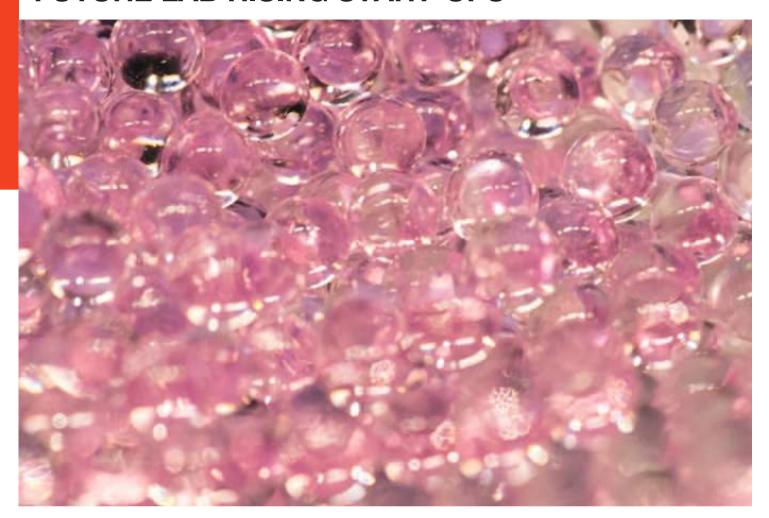
This edition's partners are, among others, INTERBEV (Interprofessional Association for Livestock and Meat), France Filière Pêche (France Fishing

Association) and INTERFEL (Interprofessional Association for Fresh Fruit and Vegetables), whose members are looking for new concepts and ideas that break the mould.

At the heart of the world's largest food trade fair, this event will enable students, young graduates, professionals and experts in the sector to work together, a promising get-together for food innovation!



FUTURE LAB RISING START-UPS



For the 2018 edition, SIAL Paris has promised to surprise once again the food scenery by setting up a prospective space that aims to unveil the food trends of tomorrow.

Entitled FUTURE LAB, this attraction offers visitors a glimpse into the future of food, with three distinctive but complementary spaces: an immersive tunnel, where you can travel to the future and explore the major food trends of 2030; the RISING START-UPS space, dedicated to innovations that are now starting to see the light of day; and a Virtual Reality space with concepts applied to the food sector.



In partnership with the network IDEFI-ECOTROPHELIA and AGROPARISTECH, FUTURE LAB RISING START-UPS space was conceived to offer the opportunity to rising start-ups to participate in the world's largest exhibition of food innovation. From projects still in the basement to start-ups in the early stages of commercialisation, RISING START-UPS aimed to bring together disruptive young entrepreneurs working on food products/ingredients, services, equipments, processes, or packaging. There were only two more boxes to check to answer the eligibility criteria: have up to two years of existence and develop solutions to the agri-food sector, within the food chain "from farm to fork".

On April 15th was launched a European-wide call for applications. which mobilized different networks, namely the EEIG ECOTROPHELIA Europe members and all the organizers of the ECOTROPHELIA competition, agri-food Federations, agri-food clusters, incubators/accelerators, R&D centres, and 180 European universities.

The call for applications was open until June 15th and the first edition of RISING START-UPS counted with more than 80 submitted applications.

The selection process took place in three phases: the reception of the applications and confirmation of eligibility, an analysis by the Technical Committee, and the selection by the European jury. On June 29th, at the Pope's Palace in Avignon, the European jury, chaired by Philippe Mauguin President of INRA, gathered to select the most innovative start-ups to be present at the FUTURE LAB space. The proposal was a real challenge to the members of the jury that had to analyse the potential of each project, taking into account the market, the innovative character, and the food trends of the future.

For them it is a fact that the food industry is challenged everyday to innovate, to be disruptive and to captivate the consumer. It was pointed out that the consumption trends of today, which you can already see on SIAL Innovation, will evolve and make way for tomorrow's trends. Consequently, the European jury was clear on this point, their aim was not to select the "innovations of today" but the "innovations of tomorrow".

Globally, the diversity of the innovations came together to reflect the trends of this first edition, which are: the environment and ethical concerns; health and personalized nutrition: convenience: quality, safety and traceability; and the digitalization of the agri-food sector. Regarding the food products, the ingredients used were subject of discussion by the members of the jury, that found interesting the use of algae in different types of products and beverages, the rise of the insects as food ingredient, and last but not least the usage of pulses. The moment of consumption was also highlighted as it has already started to lead some companies to innovate and will continue to do so, being even more specific in the years to come.

At the end, the European jury selected 36 projects/start-ups to be present at the FUTURE LAB space, adding just one little surprise before ending their task. For this first edition, they decided to offer the awarded teams of the 2018 national ECOTROPHELIA competitions the possibility to be present in the FUTURE LAB space, providing that the project could lead to the creation of a start-up. Indeed, since the last years, more and more ECOTROPHELIA students' projects give birth to start-ups (already 15 since 2016) and some of which are truly success stories, such as HARICO or Kolectou. Therefore, 4 projects from different national ECOTROPHELIA competitions will also be showcasing. Perhaps with this push, these innovative prototypes can reach the market even faster.

Thus, from October 21st to 25th, the 40 start-ups will present their innovations in the first prospective space dedicated to the rising start-ups of the agri-food sector. As for their benefits, besides having a dedicated space on the heart of the exhibition, they will be offered a pitch for SIAL Tv, a visibility to 160 000 visitors and 7 200 exhibitors, and the opportunity to interact with entrepreneurs. investors, potential clients, and journalists. FUTURE LAB RISING START-UPS is therefore the ideal place to be for emerging start-ups!

You can find us right at the main Entrance of the Hall#6

FOCUS

Members of the European Jury

- President of the jury Philippe Mauguin President of INRA – National Agronomic Research Institute
- Anne-Claire PARÉ
- Managing Director Bento
- Christian POLGE President of Aurora Invest
- Concha ÁVILA
- European Project Director of FIAB Spain Laurent COUSIN
- Global SVP Research & Development Sodexo

Philippe GOETZMANN

Corporate relations Director - AUCHAN Retail

• Thomas VAN DEN BOEZEM

Startl ife - Netherlands

Vasso PAPADIMITRIOU

Director General of SEVT. Federation of Hellenic Food Industries - Greece

• Véronique SESTRIÈRES

Business Unit director – All4Pack

• Xavier BOIDEVEZI

VP Digital Factory SEB Group, National Secretary of the French FoodTech

• Xavier TERLET

President of XTC World Innovation

Members of the Technical Committee

• Benoit Millet

Lab Design Director – L'École de Design Nantes Atlantique

Bernard Cuq

SABP department Director - Montpellier SupAgro

Christian Briand

Ecotechnologies Sector Manager – BPI France

Claire Legrain

Head of Enterprise and Markets Service – FranceAgriMer

Scientific Coordinator of the Environment, Ecosystems and Biological Resources Department – ANR

Jean Marc Ferrandi

Marketing Professor and Manager of the Management and Economics of Consumption and Food Innovation Research Laboratory – Oniris

Jérôme Zlatoff

Entrepreneurship and Innovation Manager - ISARA, Manager of FoodShaker ISARA

Lionel Muniglia

Professor and Researcher – ENSAIA Nancy, Université de Lorraine

• Marie-Hélène Jouin-Mouline

Manager of the Agri-food industries – DGE – Ministère de l'Economie et des Finances

Vincent Grégoire

Trends and Insights Director - NellyRodi

FUTURE LAB RISING START-UPS

Projects and start-ups by type of innovation:

Equipments

• 3Desserts Graphiques - L **Impressionnante**

First 3D food printer based on a robotic arm made for chocolate printing, which allows the customization of decorations on desserts or sculptures.

• CAPSIT - UKA

France

Uka is the first connected machine that allows the hermetically encapsulation of freshly brewed coffee with the taste of choice, guaranteeing the optimum preservation of all aromas presented in the roasted coffee beans.

• MYWAH - EDGAR WINE BUTLER

France

EDGAR WINE BUTLER is a connected machine that serves wine by the glass at the right temperature immediately. A convenient, efficient and profitable wine service by the glass

Lyophitech

France

Dynamic freeze dryer that reduces the time and energy consumption of freeze-drying operations, and that can be derived to perform continuous operations.

• SPIRIS

France

Spiris develops a cutting edge technology for microalgae production. This eco-friendly technology multiplies productivity and is integrated with a biogas digester.

Services

Dataswati - PowerOP®

Dataswati PowerOP® is an Artificial Intelligence service that will monitor complex industrial processes and provide real-time quality predictions and/or anomaly detection to reduce waste, raw materials and energy consumption.

• FOODIE FREE - Avec Plaisir

France

The first community platform where you can find allergen-free places all around France in just one click

• IDS Foods - «Passeport **Terroir»**

France

An unique and disruptive solution for marking the food itself and not the packaging for better food traceability. The 100% natural marking is made of trace elements, is impossible to erase, and can be read at any point of the food chain.

• LINKEE

France

Linkee is a collaborative social solution against food waste. Thanks to an innovative system, Linkee collects food surpluses from its partners to bring them in less than 30 minutes to a nearby charity association helping those in need.

OMQ On Mange Quoi

France & Canada

OMQ On Mange Quoi aims to improve employees' welfare on their professional locations, by providing them access to hand-made food prepared from fresh ingredients. In collaboration with local caterers. OMQ supplies automate vending machines previously settled in small or large companies, as well as in high-traffic public

OxiProteomics - High Quality Protein

Oxiproteomics is a patented technology based on the direct and specific detection of functional and high quality proteins vs. oxidatively damaged in biological or food samples. It provides an innovative quality label for protein-based products emphasizing human safety. hermetically encapsulation of freshly brewed coffee with the taste of choice, quaranteeing the optimum preservation of all aromas presented in the roasted coffee

• TOOL4FOOD

France

Tool4Food is a service for connecting and exchanging services and products aimed at manufacturers and professionals in the food industry. The platform matches supply and demand for industrial solutions in real time, in a qualified and automated manner.

• Virtusai - Virtus Portugal

Virtusai is a software company that has a solution to monitor beer consumption in real time, to optimize logistics, monitor beer quality and maximize revenue. Virtus

monitors unaccounted pours, over&under pouring, spillage, employee theft and spoilage by tracking every drop of draft beer poured on every tap

Food & Beverage products

• 3 Sens

3 Sens is the unexpected combination of plants and essential oils, which provides a tasteful, practical and nomadic experience. You can carry your beverage enhancer everywhere thanks to its unique stickshaped format.

• ALGO - INO - Fruits & Algues France

ALGO conceptualizes, manufactures and markets French seaweed products made in France, organic, good and healthy. The range of products is fresh, cold-pressed and cold-processed (HPP) fruit juice, with no preservatives, no flavours and no added sugars, all in 100% biodegradable bottles.

• BLOOMING FOOD -**Blooming Food's Lupin** Hummus

United Kingdom

Blooming Food's Lupin Hummus is a sustainable, ethical and natural savoury snack that utilises the super food credentials of lupins. Lupin Hummus is an innovative alternative for consumers seeking exceptionally high quality plant based protein and nutrient dense savoury snack.

• Cake Me Up - Le Gonflé France

"Le Gonflé" is the first savoury cake made of vegetables and which cooking time is only 2:30 minutes in the microwave. Combining pleasure and health, as it can be cooked anywhere, this product is above all intended for night workers.

• CarréLéon - Carrés Futés France

Carrés Futés are 100% natural vegetable tablets to cook. They are made with a majority of vegetables (65%) and cocoa butter for a texture that melts while cooking.

These versatile tabs have no added salt, no colouring, no flavour enhancers, and no preservatives

• CHICHE - Roasted Chickpeas

France

CHICHE is a foodtech start-up from Lyon with the envy to offer new products based on organics pulses, tasty and ready to consume for every fun moment of the day! The first product line is dedicated to appetizers: roasted chickpeas coated with a mixture of spices.

• COCASSE - Vegetable bar France

Melted, grated, the 100g organic vegetable bar can be used into all kinds of recipes: cakes, muffins, cookies, sauce, mousse, etc. This culinary aid is composed of only two ingredients, namely the vegetable for a unique taste and the cocoa butter for a smooth and melting texture. No additives, preservatives, or dyes. It's 100% natural!

Epi Foods

France

Epi Foods develops and commercializes pea-protein based meat analogues, with a texture identical to meat, in order to give sustainable and practical solutions to flexitarians. With Epi Foods's products you can keep your culinary habits and eat

• Essenza di Vega

Essenza di Vega is a new integral fresh pasta, made from a set of novel flours (amaranth flour, guinoa flour and flour obtained from the by-product of the Persimon juice industry). Two different product ranges were elaborated: the tagliatelle and the ravioli (with two types of innovative fillings).

• Kura de Bourgogne - Kura France

KURA aims at producing and selling organic, non-pasteurized, probiotic versions of Japanese traditional condiments such as miso, kôji (malted rice), kasu (sake lies) and sake, by using traditional recipes but an innovative production process for malted rice, using local equipment and ingredients.

• L'Atelier à Croc - Le Croc France

Croc: puffed aperitif snacks based on lentils. Pleasant to consume with different tastes. the Croc could be consumed at any time:

aperitifs, sports, snack during the day or in

• La Popote Compagnie popote minute

Built around the concept of «nutritainment', La Popote Compagnie wishes to develop healthy and tasty meal-solution that appeals both children and parents. The first range «Popote Minute» is composed of fresh sausages, meatballs and nuggets made of half meat and half vegetables and totally «clean label» (no additives, no preservatives, only organic vegetables and quality line

• Le Labo DUMOULIN - Kéfir

France

Made with the authentic recipe and an authentic process, this fruit kefir is ultrafresh, and alive guarantee, 100 % natural without aromas and without additives.

• Les Fruits de Terre

France

Les Fruits de Terre wants to create products that will become an alternative to meat. Fruits de Terre's steaks are an ecologic nutritional and tasty alternative to meat made from insect flour.

• Les Incrépides - KOKINEO

France

Kokineo is a ready meal (available in 3 recipes) and contains all your needs for a meal (proteins, starchy, vegetables) in balanced proportions. The innovation behind Kokineo is the use of an unknown protein source: the Slipper Limpet shell (Crepidula Fornicata)

• Les Nouveaux Affineurs -Affinés végétaux

France

LES NOUVEAUX AFFINEURS - The French made vegan cheese. Les Nouveaux Affineurs is developing a new generation of vegan cheeses (i.e. Plant-based cheeses), combining innovating research work in food sciences and traditional cheese making techniques. Our ambition is to help French gastronomy to be a leader in plant-based food industry.

Linnolat

Artisanal production of innovative pastry «covertures» based on a mix of cocoa butter and defatted nuts and grains. It serves highend chefs as a new ingredient, used with the exact same know-how of chocolate.

These plant-based covertures are vegan, lactose-free, gluten free, and relatively low

Medenka Slovenia

100% natural sweets made of honey and fruit - Medenka is a natural candy made of honey and fruit, primarily intended for the youngest. It is made from local Slovenian honey and real fruit, processed in a way that preserves 97% of all its vitamins and other nutrients that are useful to the body.

• Panggies - Panggies Pancake Mix

Netherlands

PANGGIES - Pancake premix with dried vegetable powder, PANGGIES wants to bring an alternative change with a simple, healthy and convenient meal alternative that increases children's vegetable intake and saves parents' time

• Professeur HOUBLON -**Energy-reduced beer**

France

Conquering the beer market by developing a sugar-free beer and low in carbohydrates beer. Thanks to an innovative process, the result is a energy-reduced beer, without compromising taste and alcohol level, offering a healthier beer made with 100% natural ingredients.

• Puffy's - Skyr apéritif France

Puffy's is developing an organic, fat-free, protein-rich aperitif spread made from Skyr (Icelandic dairy recipe). It offers an alternative to existing appetizer products that are often very fat and salty, offering a spread without fat, with high protein and

• SORBOS - Edible, flavoured and biodegradable straw

Spain

Sorbo MJV was created to develop edible products that replace the single use plastic products. Sorbos is the first edible, aromatized and 100% biodegradable straw of the market.

• SUSTN FOOD S.A.S. -Hazelnut-Cocoa-Spirulina spread HOOPE

France

SUSTN FOOD is a French Foodtech startup that develops tasty organic products naturally rich in nutrients, by using superfoods such as spirulina as base

ingredient. The flagship product is a spread made from Hazelnut, Cocoa and Spirulina. commercialized under the brand HOOPE.

• The Drechies - Salt&Dreche Portugal

Salt&Dreche consists of a salty snack made with spent grain and spices. The use of spent grain, a major by-product of the brewing industry, as the main ingredient, is the main innovative element of the product.

The Edibles

Sweeden

The edibles is developing drinking straws that are edible, zero-waste and cost effective. The drinking straws can come in different flavours to enhance consumption experience and with selective nutrients.

• Wild&Run - PiggyPink Belgium

Wild&Run aims at producing raw bars, energy meals and drinks providing nutritional and physiological benefits through a selection of raw materials with a natural origin, high quality content, preferably organic and/or from local/terroir products with a qualitative label (AOP IGP). PiggyPink is a natural salty snack for endurance athletes & active people.

Youpeas

France

Youpeas is elaborating plant-based biscuits and soft cakes with legume flours (chickpea flour and pea protein).

THE INNOVATION LABORATORY

Innovation is at the heart of the challenges facing the European food industry. Whether French or European, companies in the agri-food sector are all faced with the challenge of innovation: to continue creating value in mature markets, like the majority of European markets, while being able to position themselves in developing markets to find growth drivers. The ability to innovate in an international environment is no longer an option but a must!

To increase their competitiveness, agri-food companies need executives capable of innovation. This innovation can only be achieved effectively by integrating the multifaceted complexity of product development from product design to marketing (formulation, process, regulatory, health, environmental constraints, commercial mix elements, business plan, etc.). Thus, for about nineteen years, future managers have been trained in food innovation through their participation in ECOTROPHELIA, the first French and European food innovation competition.

Beyond the scope of the France and Europe competition, ECOTROPHELIA has become a real innovation laboratory which is organised thanks to a network of university and academics institutions around national pilot programmes, within the framework of the Investment Plans for the Future: IDEFI (initiative for excellence in innovative training) NCU (New Courses at University) and the European programme ERASMUS.



IDEFI-ECOTROPHELIA

Innovation is at the heart of the challenges | The first collaborative platform between facing the European food industry.

began in 2012 to set up a national network of training excellence in the following services: food innovation through the IDEFI programme (initiative for excellence in innovative training) funded by the National Research Agency (ANR) as part of the Investment Programmes for the Future (PIA).

The IDEFI-ECOTROPHELIA project brings together a network in which the representation of French higher education (Universities, Grandes Ecoles, Private Institutions) is exemplary and unique. The involvement in the project of professional branches: ANIA (National Association of Agri-food Industries), and INTERFEL (Fruit and Vegetable Association). is an important sign of their desire to develop research and innovation | and scientific expertise and high-level technical equipment. Within in food products and manufacturing processes and will facilitate the | the network, well-known teacher-researchers, general engineers, professional integration of students.

understanding of innovative project-based learning educational as closely as possible and act alongside students to carry out the practices but also make the link between the world of university projects entrusted by the companies. research, higher education and business. Thus, the collaboration opportunities set up are proving to be an interesting and effective lever | The partner institutions have technological laboratories, research or for developing food innovation.



universities and food companies.

An initiative of 13 university institutions participating in ECOTROPHELIA | The IDEFI-ECOTROPHELIA network thus offers agri-food companies

- developing skills by accessing a critical mass of qualified resources from higher education partner institutions;
- · encouraging external innovation and development by creating additional turnover:
- removing underlying technological barriers to internal developments. These objectives can be achieved through tutored student projects with these companies. The proposed scheme enables companies to benefit from the skills of higher education institutions, their technical specialised technicians for each piece of equipment, and a This pooling of knowledge has thus made it possible to gain a better | multidisciplinary team of external speakers, supervise the projects

semi-industrial equipment, sensory analysis rooms, spaces used for teaching and project development and specific software.





The Investment Programme for the Future (PIA 3), within the framework of the call for New University Course projects, chose to support the Hill project on 13 October 2017, which brings the training of food sector workers into the digital era. No more lectures and tutorials at an educational or training site. HILL, as in Hybrid Innovative Learning Lab, has been allocated €6 million to become one of the players in bringing food innovation project management learning into the digital age. This will revolutionize the initial and ongoing training of nearly 50,000 people over ten years, providing new career paths and knowledge acquisition.

HILL

Hybrid Innovative Learning Lab



The topic of food is at the heart of current news.

Behind this word the following can be highlighted:

- A socio-economic issue with the main French industrial sector with a positive balance of trade (industrial food system), but also crafts, catering, etc...;
- A sector with an extensive international influence and which includes part of the French influence in its agricultural and its food models:
- A key role of influence in terms of land planning due to the proximity between agricultural activities and processing activities, then logistics and consumption;
- · An issue, and at least a social debate, addressed by the national assembly on food but which will not be completed next December (namely democracy, justice, food
- An archetype of innovation questions and approaches insofar as these approaches are inherent to the development of food, their suitability to the evolution of food uses, with the associated economic competitiveness.

In 2018, with the HILL project, the network of academic institutions proposes sharing their resources, developing common tools, training projects and introducing educational

innovations thanks to digital technology in order to train socioeconomic actors in managing food innovation projects.

The originality of the HILL project lies in the network of higher education institutions involved. In addition to initial training. there are the skills of trainers in apprenticeships (IFRIA network) and ongoing training (OPCALIM network).

The aim is that the accumulated knowledge of all the actors in the project will contribute to the evolution of teaching, leading to improved training in the field of innovation and food design by active teaching according to projects.

DIGITAL AND FAB LAB

Within three years, learners will have access to three complementary tools:

For the first time, a «Hybrid-LAB» will be built and bring together a Learning-LAB; an innovative learning laboratory for training needs based on the possibilities offered by digital technologies; a Fab-LAB, the first French network of project partner technological resources and a Virtual-LAB, an online digital laboratory, bringing together shared digital tools and in particular simulators, an original and high-performance



A European incubator, with a dimension for training and boosting innovative projects and start-ups.

FOODLAB

All the elements and ingredients to promote food innovation, without forgetting financial concerns

FOODLAB, a European programme financed by the ERASMUS+ agency and led by the ECOTROPHELIA team and 15 European partners, has made it possible to facilitate the creation of businesses in the agri-food sector. This programme proposes developing a selflearning approach by encouraging exchanges between stakeholders in food sector innovation and the development of innovative projects.

Various contents and tools have been developed within the framework of the project:

- Thinking» methodology, enabling learners to structure and guide the major stages in the creation of a company.
- Comprehensive tools to build a complete business model and plan, including financial simulation functions and a complete questionnaire designed to cover all the issues to be taken into account when
- An extensive European database of actors, expertise, services and equipment to help young entrepreneurs build their network and find
- A guide to good practices in Europe covering such varied areas as Intellectual Property, a contractual model, marketing strategy, market research...
- Testimonials, success stories, useful links...

All these contents and tools are made available free of charge on the

https://foodlab-eu.com/

Co-funded by the Erasmus+ Programme of the European Union At a time when social networks are now part of our daily lives and consumers are demanding not only transparency and quality but also respect for their commitments to society, communication has of course had its own revolution. The media ecosystem has been totally disrupted by the inescapable role of social networks where new influencers are constantly emerging.

FOOD4GROWTH

The european programme on communication in the food industry

Whatever the field, communication has become a key success factor requiring very specific skills and knowledge.

The purpose of the FOOD4GROWTH (F4G) programme is to produce educational tools for agri-food students to improve their communication skills.

A particular focus is placed on communication around food products themselves, whether to strengthen their social acceptability, especially • A platform of innovative educational content, based on «Design when it comes to innovation, to create added value for the product or facilitate marketing.

Some key elements of the project:

- Identifying the skills required by companies to communicate with the right people when a new product is launched on the market.
- Development and evaluation of innovative training support hosted on an online platform.
- Implementation through the «flipped classroom» methodology

All content is available online at the platform:

http://www.food4growth.eu/







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ECOTROPHELIA: EUROPE'S LEADING FOOD INNOVATION EDUCATION NETWORK

2018, in 10 years ECOTROPHELIA has created 800 food products and a hundred marketed products, the competition has brought about the organization of 115 national competitions, mobilizing 350 universities and more than 3 500 students.

Beyond the competitions, ECOTROPHELIA has become a network of training excellence in food innovation that mobilises higher education institutions and national federations of food industries in Europe. The ECOTROPHELIA network, a reference educational model supported by the European Union, plays an organisational role in promoting innovation and entrepreneurship among students.

KEY DATES

2008

TROPHELIA was founded at the initiative of the Chamber of Commerce and Industry of Vaucluse

with the ANIA French Food National Federation, then

The involvement of the national food federations within

FOODDRINK EUROPE accompanies this European development. The winner of the national competitions of each member state participating is the representative of its country in the European competition. Eight countries are participating in Sial for the first time.

2011

The European Commission recognized the exemplary nature of

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

2014

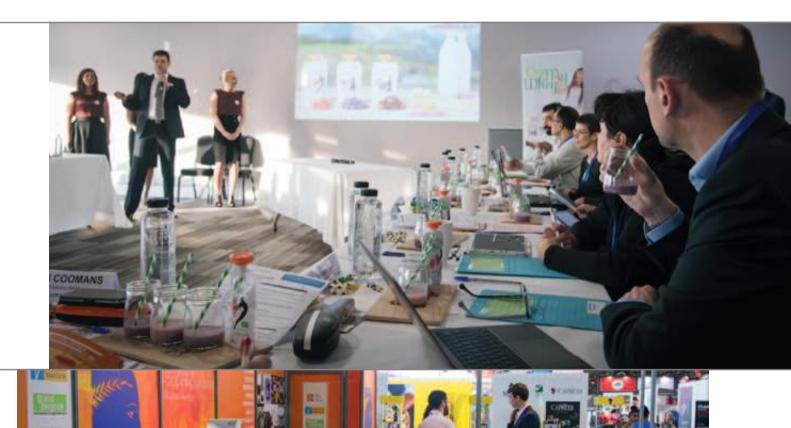
Inspired the creation of **FOODLAB**, a European Laboratory of food innovations to encourage entrepreneurship in higher education and promote student entrepreneurship, supported by the European Union in the context of the ERASMUS programme.

2015

took place at the Universal Exhibition Milan 2015 whose theme was

«Feeding the Planet, Energy for Life». Based on a Champion's League of food innovation, 16 European countries participated in ECOTROPHELIA Europe 2015 in the

European Commission Pavilion







ECOTROPHELIA EUROPE

NATIONAL COMPETITIONS



THE EUROPEAN "ECOTROPHELIA TOUR"

After more than 10 years of existence in Europe, ECOTROPHELIA has achieved the ambitious goal to involve under one single banner an impressive number of students, universities and industrials with a common goal that is to innovate in the food sector: from its creation, 3500 students from 350 European HEIs/Universities presented more than 800 products to the different ECOTROPHELIA competitions! The European scope is still growing, by welcoming additional new countries every year; in 2017, Portugal decided to join for the first time, and in 2018, Lithuania is the first Baltic country to take part in the adventure.

During spring and summer, each participating countries organize their own competition; even if the process might be slightly different from one country to another, the rules are mostly the same for each contest and each of the innovation presented.

This year, we found interesting to report some of these 2018 competitions and highlight some of their specificities, context and results.

LITHUANIA

Our "ECOTROPHELIA TOUR" begins in Lithuania with the 2018 newcomer, more precisely in Kaunas, former capital of Lithuania before World War II.

The Kaunas University of Technology (KTU) organizes on an annual basis Technorama. one of the most exciting junior researchers' annual exhibitions in Lithuania.

In 2018 much attention has been paid to the food technology and innovation. During the exhibition more than 10 products in the field of the food innovation were presented.

The teams were closely collaborating with business representatives, where as it helped to develop products not only from the technological but also entrepreneurial side.

The students team, which was elected to take part in Ecotrophelia presented a healthy organic bar from organic buckwheat. The innovative edge of the product is that it is made of secondary raw materials, namely brawls which remain after buckwheat crackers making process. Moreover, all ingredients of the product are ecological, therefore, the bar is GMO-free since buckwheat is grown with natural fertilizers with fewer pesticides. The members of the team are studying at the Faculty of Chemical Technology,

Department of Food Science and Technology (KTÜ), actually plays a crucial role in the context of food science research and development in Lithuania. Students are not only excited to have a chance to personally participate in the contest, but also to represent Lithuania in Ecotrophelia contest for the first time in history!

PORTUGAL

The tour next flies to Porto, the Portuguese city of wine elected in 2017 The Best European Destination by the Best European Destinations Agency.

Newcomer in the ECOTROPHELIA cluster in 2017, Portugal coorganizes his competition together by PortugalFoods (Portuguese Agrifood Cluster) and FIPA (Federation of Portuguese Agrifood Industries).

The first edition in 2017 included 11 participating teams with a great success in term of both HEI's participation and industry partnerships.

For a long time, the Portuguese organizing committee dealt with the decision to run ECOTROPHELIA in Portugal until the day they were invited to visit the French competition in 2016.

The contact with the ECOTROPHELIA ecosystem reality in loco gave

them the opportunity to testify the huge and remarkable challenges presented by the competition, face to face with students, researchers, and agrifood companies.

Each eco-innovative product has shown the passion and skills from students who will be the next "most wanted" agrifood professionals of the future. Going back home, it was clear that Portugal had the mission to join the competition and implement a national ecosystem capable of training those agrifood future professionals, placing eco-innovation awareness on the agenda.

Even with a long way ahead of them, two editions of ECOTROPHELIA Portugal had already made a national impact. Aware of this opportunity, some academic entities already adjusted their curriculums and some of them included ECOTROPHELIA application in a course. Most of the competing teams intend to keep the project ongoing aiming for the product commercialization, planning to create their own start-up or even seek for partnerships with food industries.

As an example, the ECOTROPHELIA Silver Award in 2017 – Toal Ecobebidas, a range of whey-based drinks – joined an incubation process where the team developed complementary products for its brand and soon will travel to Silicon Valley in the USA to present the project.

In 2018, ECOTROPHELIA GOLD was for Bean Ready who will be representing Portugal in the European final. Bean Ready is a healthy ready-to-eat vegetarian bean stew and, according to the team leader from Portuguese Catholic University and University of Minho, the product purpose is «to adapt a Portuguese meal to the new market trends with the same flavour as the original dish».

The organizers believe that ECOTROPHELIA is able to develop skills, map talent and foster the development of innovative, sustainable and competitive solutions. The Portuguese scientific system is fully committed to the challenges posed by ECOTROPHELIA and together they aim to educate future professionals capable of creating and implementing eco-innovative solutions in a multidisciplinary and competitive environment.

Finally, industry engagement is essential to boost ECOTROPHELIA ecosystem, to stimulate eco-innovation and to capture and nourish the Portuguese young talents.

If you want to meet Portugal at SIAL PARIS, you should not miss Portugal's strong presence with PortugalFoods, ECOTROPHELIA Portugal and more than 60 agrifood companies at Hall 2, around stand N011. Come to visit them!

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GREECE

Third country visited is Greece, winners of the 2017 edition, and one of the founding members of the ECOTROPHELIA Europe European Economic Interest Group, decision maker for the competition's process and rules

The 8th National competition for eco-innovative food products ECOTROPHELIA GREECE 2018 took place on June 26th 2018, in Athens with great success. Innovation and the new generation were the big winners of the competition, that is organized by the SEVT (Federation of Hellenic Food Industries) since 2011. All participant teams presented distinct products, with innovative characteristics and environmental friendly. The team of the Technological Educational Institute of Thessaly / Food Technology Dpt. was the first winner, that will also represent Greece at the European ECOTROPHELIA Competition, that will take place in Paris, on 21-23/10/2018, in the context of "SIAL Paris 2018" Food Exhibition.

The winners of this year's competition were:

- 1st award, the product "Chestnicks"
- 2nd award, the product "YOGON"
- Two products shared the 3rd place
 - "Grioche"
 - "Herbagua".

Two honorary awards were also foreseen: the product "Pyra-Meal" won the award for the "Best Presentation", while the product "Bee's Knees"won the award for the "Best Commercial & Marketing Plan".

"For many years now, the competition ECOTROPHELIA successfully achieves to bring together students, teachers, researchers and professionals of the food sector and to become a source of innovative ideas for the Food Industry, in order to respond to new consumer needs" says Vasso PAPADIMITRIOU, the Organizer's General Director.

HUNGARY

Our next step leads us to Budapest, capital of Hungary.

Participating in the competition since 2013, Hungary won the competition in 2015 with "VeSage", a vegetable based cold cut. that afterwards came to the market thanks to a Food Industry and Developer general partnership.

This year, in 2018, the "BrewBun" special bun with high fiber and protein content took the first place of the Ecotrophelia Hungary food innovation competition organized by the Agricultural Marketing Centre (AMC). The winner of the competition, which also challenged the creativity of the teams, the team of the Sapientia Hungarian University of Transylvania will represent Hungary at the Ecotrophelia Europe international contest on 21-22nd October 2018 in Paris.

2017 was the first time the competition was organized by the AMC

and took place at the National Agriculture and Food Exhibition and Fair (OMÉK).

In 2018, the competition organized by the AMC was at the kitchen of Hungarian Bocuse d'Or Academy. The teams presented their projects via a 20 minutes presentation followed by a 10 minutes question session, when the teams answered the questions of the jury.

After the presentations, the jury, Réka Szöllősi (ÉFOSZ), Ágnes Szegedvné Fricz (Campden BRI HU) and Krisztina Petrás (AMC) together with Katalin Viola (AMC) the main coordinator of the Hungarian competition had a long discussion session in order to choose the winners from the very illustrious projects.

The third prize was given to the Green Ideas Team for their spicy tortilla. The team of the Szent István University (SZIE) /Moiz Abdul, Khalid Usman, Shah Amiad Abbas, Mugeet Abdul/ accepted the prize with high pleasure.

A serious contest is expectable next year, because the owner of the second prize, the MÉKerek team are not satisfied with their current success, they will further develop their product. The team of the Széchenyi István University /Posgay Miklós Marcel, Olléová Réka. Tóth Alexandra, dr. Németh-Torkos Anett, dr. Kapcsandi Viktória, Kiss Kármen Anita/ prepared a coffee replacer candy in two flavours. In their presentation the students pointed out as their target group. however they are sure that the product would be popular among the older people as well. The first prize was given to the team of Sapientia Hungarian University of Transylvania for their bun with very high fiber and protein, and low carbohydrate content. The developed special bun would be very popular on the market thanks to the using of the brewer's spent grain, a by-product of brewing, and whey they developed a product with great nutritional value, and they also promote the utilization of by-products and the reduction of food waste, which means a big economic and ecological step.

SPAIN

Let's now fly back to south-western Europe, Spain will be our next

The Spanish Food and Drink Federation (FIAB) organizes the competition each year; the kitchens of Fundación Alicia have hosted the ninth edition of this challenge in which the six finalist teams, through their innovative proposals, have projected how the future of the food and beverage industry will be defined.

The awards ceremony took place on Monday 16th in Barcelona, in the framework of Alimentaria 2018, in the frame of the RDI Congress ALIBER, the most important event of innovation in the fair. The event. which was chaired by Fernando Burgaz, General Director of Food Industry of MAPAMA, was attended by Tomás Pascual, President of FIAB, José María Monfort, Director General of IRTA, and Toni

Massanés, General Director of Fundación Alicia and President of the

ESSENZA DI VEGA team of Miguel Hernández University of Elche has achieved the first place in the national competition Ecotrophelia Spain

ESSENZA DI VEGA is new fresh and whole wheat pasta to cook in just one minute. This pasta is based on a set of novel flours and local fillings allowing a balance between the functionality and the flavor of our land.

After convincing a demanding jury, this product has earned the first prize for the reinvention of one of the most common products in our diet such as pasta. In addition, in the words of its creators, ESSENZA DI VEGA is considered a 5S product by improving the nutritional value of pasta and contributing to sustainability within the food and beverage industry due to the use of industry co-products.

Innovative, lively and dynamic. This is how ECOTROPHELIA is defined, the reference competition for young university creators and entrepreneurs to promote innovation in the food and beverage industry, integrate the environmental factor and attract the best talent by creating synergies between universities and industry.

Mauricio García de Quevedo, FIAB General Director, has highlighted as a member of the jury the value of this type of actions in the creation of an ecosystem of collaboration and progress within the sector. «Ecotrophelia is a bet for the integration of new talent within the ranks of the food industry and, therefore, for the eagerness of the sector in the creation of knowledge and continuous improvement».

The second prize went to NaturAl, from the Polytechnic University of Valencia, a dessert composed of a gel of seaweed, textured tofu and a fruit jam adapted for a wide spectrum of consumers and with concerns related to a healthy lifestyle.

Finally, the University of Valladolid has obtained the bronze for its product YUGAR, a gelled dessert made from algae flour and chickpea flour that incorporates a great combination of flavours such as cocoa, red fruits and cheese, and orange and lemon.

The jury was made up of expert professionals in R + D + i areas of Spanish companies in the food and beverage industry and the FIAB General Director, Mauricio García de Quevedo. Within this panel of experts different institutional representatives have collaborated. Pedro Prado. Area Manager. Coordination Division. Scientific and Technical Evaluation and Monitoring MINECO and Consuelo Perez. Deputy Assistant Industrial Development and Innovation MAPAMA. With this initiative, FIAB advances in its commitment to the promotion of talent, searching for excellence in training and its commitment to innovation. Ecotrophelia responds to this spirit through the support of initiatives arising from Spanish universities that contribute to constant innovation as a key factor for boosting the country and the commitment to competitiveness of the industry.

BFI GIUM

Brussels, the multicultural capital of Belgium and also heart of Europe welcomes each vear the National ECOTROPHELIA Belgium competition. More precisely, it happens in the prestigious place of "Terblock Castle", a few minutes away from the city center, in a 30-hectares listed park.

Fevia, the federation of the Belgian food industry, organized this year the 10th edition of the competition. The rules and the concept remained unchanged, but this time they added a new feature, namely the "Food at Work Days": a number of initiatives whereby students and job seekers discover the food industry by themselves. Let's have a look at how the Belgian food industry focuses on innovation.

With the Food At Work ECOTROPHELIA Awards, Fevia challenges

higher education students to develop innovative, sustainable and marketable food products. This competition gives students the unique opportunity to gain experience in the food industry. Furthermore, the winners of this national competition will represent Belgium at the European level at the ECOTROPHELIA Europe contest.

This year, the winner of the contest was "BIZZA", developed by a team of students from KU Leuven. This dynamic team won the first prize of the Food at Work Ecotrophelia Awards with their innovative and tasteful product: a pizza dough made from spent grain, beer wort and beer yeast from a local brewery. This product not only convinced the jury members, but also the public during the Tasting and Award ceremony.

The Belgium national competition is getting more successful every vear. Not only in schools, but also among the policy-makers. This vear Willy Borsus, the Minister President of Wallonia, attended the Awards Ceremony. The Minister was impressed by the efforts and professionalism of the students and also tasted some innovative products presented by them.

Why does FEVIA organize this competition?

With this competition, FEVIA wants to respond and contribute to one of the biggest challenges of the Belgian food industry. The Belgian food industry is a high-tech industry that innovates constantly, which requires technical profiles. But will we still find those adequate profiles to develop the food of the future?

The major challenge for Belgian food companies is finding and attracting adequate employees. Young people and job seekers aren't aware of the assets that a job in the food industry can offer them. This is why Fevia and the training fund Alimento created the employer brand "Food At Work" to highlight the advantages of a career in the food industry. Every day, Belgian food companies have more than 1,500 vacancies. The biggest industrial sector of the country keeps looking for appropriate qualified employees to strengthen their growth and innovations. Thanks to this competition, students work in team on the development of innovative food products. The ideal way to trigger their curiosity and to pursue a career in the food industry!

To innovate is to grow. The Belgian food companies, mainly SME's, are conscious that innovation is the key to deal with challenges such as export, competitivity, sustainability,... In Belgium there are two innovative platforms, namely Flanders' Food (Flanders) and Wagralim (Wallonia) that assist food companies with their innovative projects and contribute to a more competitive, innovative and sustainable agrifood sector through innovation.

ICFI AND

Heading North-west to Iceland; surrounded by glaciers and volcanoes, the Federation of Icelandic Industries in Revkiavik organizes since 2011 the most Nordic competition of the ECOTROPHELIA world.

This year, BrewBar won the Ecotrophelia Iceland Product Development Competition and will therefore participate in the Ecotrophelia European Competition in October. BrewBar is an energy bar, where the main ingredient is spent barley from beer production. Members of the team are Björn Kr. Bragason and Dovydas Raila. Three teams of university students participated in the competition. In addition to BrewBar, one is Bitsa and Basta, which are a pizza bottom and pesto, both made of cauliflower, unsalable on appearance by itself, and the other called Milk drop, which are small amounts of milk, intended for hot drinks. solidified to avoid plastic containers.



The jury consisted of Ragnheiður Héðinsdóttir. Kev Account Manager of the Food Industry Division at the Federation of Icelandic Industries, Bryndís Skúladóttir, Director of Manufacturing Industries at the Federation of Icelandic Industries, Grímur Ólafsson, Food Counselor and Expert at Icelandic Food and Veterinary Authority, Hannes Ottósson, Project Manager at Innovation Center Iceland and Lilia Rut Traustadóttir, Quality and Human Resources Manager at Gæðabakstur bakery.

The goal of the ECOTROPHELIA Iceland Competition is to promote the development of new environmentally friendly food for the Icelandic and international market, as well as increasing environmental awareness and training students' entrepreneurial efforts.

The competition is a joint project of the Federation of Icelandic Industries, Innovation Center Iceland, and Matís, research company, in collaboration with Icelandic Universities.

By participating in the competition, students acquire knowledge and experience on the overall process of product development, and in addition, the winners receive awards for participation, a generous cash prize, a trophy, expert advice from both Innovation Center Iceland and Matís and the right to represent Iceland in Ecotrophelia Europe Competition.

ROMANIA

Between the Carpathian Mountains and the Black sea, the ECOTROPHELIA adventure started in 2013 in Romania: it has now become a regular institution in the country's agri-food life, regularly involving industry partners.

The ASIAR (Association of Food Industry Professionals from Romania) organized the 2018 session together with the Faculty of Food Science and Engineering from the "Dunarea de Jos" University in Galati, straight on the Danube river shore.

This edition included 16 teams, involving 64 undergraduate and master students from 9 universities: Galati, Bucharest, Târgoviște, Sibiu, Cluj-Napoca, Oradea, Suceava, Iasi and Miercurea Ciuc.

For the good development of the competition, there were many local and national sponsors alongside the organizers:

- EXPERGO BUSINESS NETWORK;
- MULTIVAC Romania;
- EXPERTAROM FOOD INGREDIENTS:
- BLANCHE;
- URSUS;
- AMYLON;
- SALTEMPO;
- ZIMBRIA;

- Constantin si Ilinca:
- Floraria MAGIC;
- AGRANA STARCH:
- APAR (Association for the Promotion of the Romanian Product):
- PRFT FIX-
- Christian Hansen:
- Culture House of Students.

«They have to think of a marketing plan and a communication plan, a business plan with a five-year projection, said Cătălin Bilbie, president

The jury, consisting of seven food industry specialists, has nominated the ECOTROPHELIA winner and the team to represent Romania at the SIAL European Salon in Paris the team WHEY4Fun with the product Whoope ICE. The team coordinated by Daniela BORDA, Iulia BLEOANCA and Florentina BUCUR consists of the students: Ana Georgiana Popa, Alina Marina Chirila and Adelina Pricope.

Whoopie ICE is an ice cream made from delactosed and concentrated whey with plums and guinces pulp, topped with guince jelly. We have designed a process that uses whey as main raw material, ties the loose ends of three food chains and minimise the waste, by reintegrating the secondary products and by-products back into the chain. All these were possible by combining ecological principles with food engineering and technology, by understanding biochemistry, food safety, applied nutrition, marketing and on the top, we have added our creativity and passion.

The other two places were won by: 2nd prize BUCHAREST ICE BREAKERS from the University of Agronomic Sciences and Veterinary Medicine of Bucharest with the product Trufelia; 3rd prize BIOVIGOLD from Stefan cel Mare University of Suceava with the product Douce Citrouille.

ITALY

In Italy, the competition organizer FEDERALIMENTARE takes profit of the prestigious annual exhibition of CIBUS that takes place in May in Parma to give the contest a maximum visibility and press coverage. As a matter of fact, in 2018, the contest benefited from the authoritative collaboration of the Italian Ministry of the Education, Universities and Research and the sponsorship of ENEA - Italian National Agency for New Technologies, Energy and Sustainable Economic Development: an evident recognition of its value. This year, it took also advantage of the EU project LIFE-Food. Waste. StandUp, which focuses on food waste prevention and reduction.

Twelve innovative products have been presented.

The SPIRE TEAM (Università degli Studi di Milano) won the competition. with an innovative salty and eco-sustainable snack: SPIRE. Crispy and tasty, with a flour based on peas, rice, salt and spirulina, it is

rich in vegetable proteins, calcium, phosphorus, iron, vitamins and only 1% of fats for portion. The SPIRE team will have the chance to present it during EcoTrophelia Europe 2018 at the SIAL - International Food Exhibition (Paris, 21-25 October 2018).

TARTARO team (Università Cattolica del Sacro Cuore di Piacenza) ranked as second with SEMPLICE: a seemingly traditional salami, with a particular spiced taste, deprived of preservatives and with a bio-degradable packaging. They have perfectly conjugated the Italian tradition with new market trends.

The team DELIZIE D'AKRAGAS (Università degli Studi di Catania) was awarded with a bronze medal thanks to CUBBAITA, a Sicilian dessert combining the taste of Agrigento almonds to the chocolate of Modica. It is a particular innovative product because, through tradition and innovation, it is enriched with fibres of demaritised citrus and polyphenols, besides of being gluten and lactose free, with no hydrogenated vegetable fats.

Finally, the jury gave a special mention to HEALTHMATES (Campus BioMedico dell'Università di Roma): they presented SPOOTIN: a spoon shaped, innovative, healthy and tasty snack, ideal as appetizer. sideboard or as a classic first course.

NFTHERI ANDS

The ECOTROPHELIA tour is now back to Benelux, in the city of Wageningen, famous for its Agricultural University, often ranked the best university of Netherlands.

TKI Agrifood (Top Consortium for Knowledge and Innovation in Agrifood) supports innovation in the food sector, and organizes annually the ECOTROPHELIA Netherlands competition.

In the Netherlands, it is not a jury but the participants of the AgriFoodTop Symposium that have the final vote in the competition in which a student team is delegated to the European final. During this congress, three teams present their products and concepts to the participating entrepreneurs, researchers and policy makers from the agrifood sector.

This year that the public has chosen team Panggies. The team has developed a vegetable-enriched pancake mix. Their purpose is to increase childrens vegetable consumption. The participants were impressed by the approach: adding vegetables to a staple food for children worldwide. The taste also proves to fit in well with the preferences of children.

Kees de Gooijer, European jury member and driving force of the Dutch competition, is enthusiastic about the voting procedure: « In particular, the feedback of the entrepreneurs is very valuable for the teams. They can properly estimate which concept has the highest chance of success. After all, an innovation is only successful when it reaches the market. »

SI OVFNIA

For our last stop, we cross the mountains of the Republic of Slovenia. and join the Liubliana dragon in the capital.

In Ljubliana, it is CCIS CAFE (Chamber of Agricultural and Food Enterprises) who is the ECOTROPHELIA main prescriber.

On 15th of June 2018, Slovenia announced its winning team -MOUSSE HAVE - an innovative chocolate mousse, available in two different flavours made from chickpea water, otherwise known as aguafaba, CCIS-CAFE announced the winners of its 10th anniversary competition during the 18th Summit of Agricultural and Food Companies in Liubliana.

All together six teams of students took part in this year's competition. The national evaluation Judging Panel identified eco-innovation potential of competing products based on the assessments of the public presentation, the structure and content of the technicalexplanatory dossier and last but not least, on the basis of the products' sensory properties.

This year a chocolate mousse made from aguafaba (chickpea water) named MOUSSE-HAVE was announced as the best student ecoinnovation. Aquafaba which is a main ingredient and one of the main eco-innovative aspect of the product is an excellent substitute for egg proteins and therefore suitable for vegans and people who have allergies to egg proteins. The ingredients used for the production of the product are obtained from Slovenian companies. The packaging of the product is glass and is therefore suitable for recycling.

The second place was awarded to the product named OLIVENAISE - spread made from olive oil and available in two versions and third place was awarded to the product named ZLATI RŽENKO S SEMENI bread with high dietary fiber content and potassium minerals, enriched with the use of sauerkraut juice which is a cabbage processing waste

The main goal of the Ecotrophelia Slovenia national competition is in line with the European one - to promote creativity, innovation, development of new food products, team work, and above all to achieve better employment possibilities for students by improving their competences. Since the year 2008, when CCIS-CAFE first organized the national ECOTROPHELIA Slovenia competition. 157 students have participated and they have developed 40 new eco-innovative food products. The competition is a great way of connecting the Slovenian food industry with faculties and research institutions. This is a valuable practical experience, as students have the opportunity to develop an innovative food product by combining complex elements of development already during the course of their studies. In this way, the project is fully in line also with the action plan of the national Strategic research-innovation partnership for sustainable food production SRIP HRANA.



THE ECOTROPHELIA EUROPE 2018 JURY

PRESIDENT OF THE 2018 JUDGING PANEL

Mr. Bertrand EMOND

Head of Membership & Training, Campden BRI UK

OFFICIAL REPRESENTATIVES

SIAI PARIS

Mrs Nelly BARON

Head of Marketing & Communication

SODEXO

Mr. Laurent COUSIN

Global SVP Research & Development Sodexo, World leader in Quality of Life Services

AUCHAN RETAIL

Mr. Philippe GOETZMANN

Director Institutional Relations, Auchan Retail

Mrs. Ariane ANDRES

Head of Academic Alliances - Nestlé Research Centre

COCA COLA / AURORA INVEST

Mr. Christian POLGE

President Aurora Invest - CEO Coca-Cola B.U. Canada

DG ENTERPRISE & INDUSTRY — EC

Mr. Michel COOMANS

Head of Unit Food Industry, (Retd.), European Commission

17 NATIONAL OFFICIAL REPRESENTATIVES

BELGIUM

Mr. Dirk DECOSTER Director - Agristo NV

CROATIA

Mrs. Draženka KOMES Full Professor - Faculty of food technology and biotechnology

DENMARK

Dr. Alan FRIIS CEO - Tech4Bizz

FRANCE

Mr. Patrick LESUEUR Group R&D Director - Bonduelle

GERMANY

Mr. Georg BÖCKER Managing Director - Ernst Böcker GmbH & Co. KG

GREECE

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

HUNGARY

Mrs. Katalin VIOLA Marketing Coordinator -Agrármarketing Centrum Nonprofit Kft

ICELAND

Mrs. Ragnheiður HEDINSDOTTIR Head of Food Industry - Federation of Iceland Industries

ITALY

Mr. Andrea RAINERI Entrepeneur and owner - Vergani

LITHUANIA

Mrs. Alvija ŠALAŠEVIČIENĖ Director - Kaunas University of Technology, Food Institute

NETHERLANDS

Mr. C.D (Kees) DE GOOIJER CEO - TKI-Agrifood

PORTUGAL

Mr. Tim HOGG Director - INNOVINE&WINE, Vineyard and Wine Innovation Platform

ROMANIA

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

SERBIA

Mr. Saša DESPOTOVIC Research Associate - Faculty of agriculture university of Belgrade

SLOVENIA

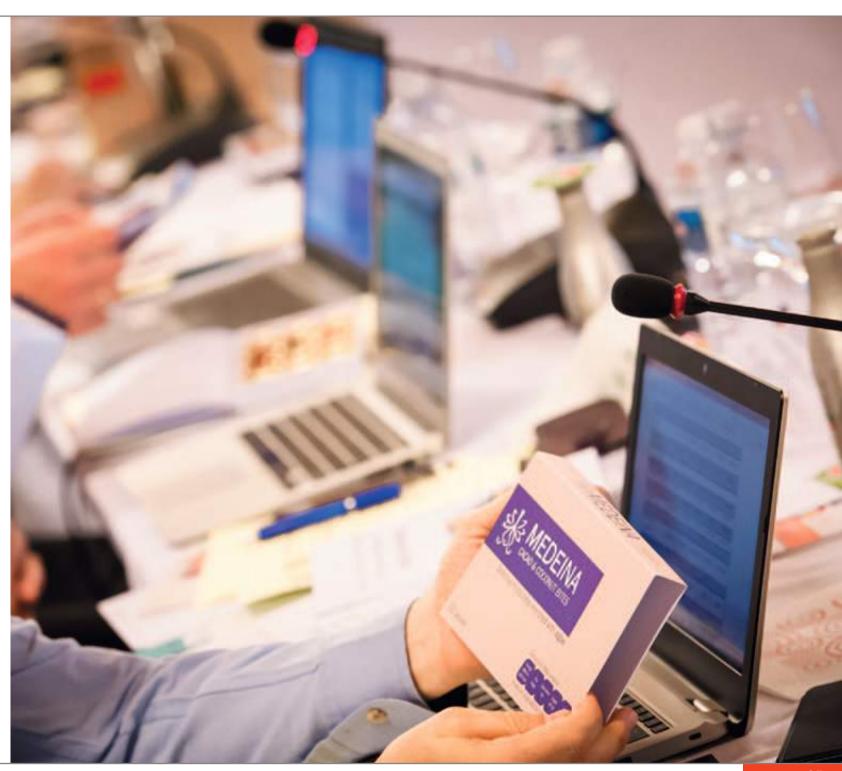
Mrs. Darja JAMNIK Head of Commercial Department - Mercator-Emba D.D.

SPAIN

Mr. Benet FITE Director of Quality, R&D&I and Environment - Mahou San Miguel

UNITED KINGDOM

Mr. Julian COOPER Trustee and Chair Scientific Committee - IFST





17 COMPETING COUNTRIES



1 - BELGIUM **BIZZA**

Bread and pastry

Bizza is a delicious healthy pizza dough produced with local spent grain, beer wort and beer yeast.



2 - CROATIA **FLIPSOS**

Dessert

Extruded snack made out of corn. hemp and pumpkin seed press cakes, covered with yeast flakes. Faculty of Food technology

University of Osiiek



CHEESIT!

Cooking aid

Ingredient-mix in powder format that turns legumes by-product into a nut-based vegan cheese.

National Food Institute DTU Food



The first fruit beverage warm... healthy and greedy!

• Université de Technologie de Compiègne



5 - GERMANY **KOF.CO**

Biscuit & cake, Breakfast Breakfast cookie with caffeine in terms of Guaraná and algae.

• Karlsruhe Institute of Technology, Institut für Bio- und Lebensmitteltechnik



6 - GREECE

CHESTNICKS

Biscuit & cake, Bread & pastry, Breakfast, Dessert

Delightfull gluten — free cookies made of organic chestnut flour with chocolate chips and inulin.

• University of Applied Sciences of Thessaly - TEI Thessaly



7 - HUNGARY

Bread & pastry, Breakfast

Our product is BrewBun and it's a specialty product with a higher dietary fiber and protein content. Sapientia Hungarian University of



Transylvania

8 - ICELAND

Breakfast, chocolate & candy BrewBar is a high energy granola bar which is made using the spent grains from beer brewing. University of Iceland



9 - ITALY **SPIRE**

Nutracetical

Spire is an innovative, savory extruded snack made by a blend of rice flour, pea flour and Spirulina.

Università degli Studi di Milano



10 - LITHUANIA

BUCKWHEAT BAR

Organic buckwheat bar is the best for children, hurrying people and

Kaunas University of Technology



11 - NETHERLANDS **PANGGIES**

Breakfast, Side dish Pancake premix with dried vegetable powder.

 Van Hall Larenstein University of **Applied Sciences**



12 - PORTUGAL **BEAN READY**

Ready-cooked meal Bean Ready – A healthy readyto-eat vegetarian bean stew, source of fiber and protein.

• Faculty of Biotechnology - Catholic University, School of Economics and Management - Universidade do Minho



13 - ROMANIA WHOOPIE ICE

A delicious eco-innovative ice cream made of concentrated whey with cream and local fruits.

• Dunarea de Jos University of Galati



14 - SERBIA **ACORNICO**

Drink, Dessert

"Acornico" is a hot dessert drink with the addition of acorn (oak nut), intended for all categories of consumers.

• University of Belgrade, Faculty of Agriculture



15 - SLOVENIA

MOUSSE-HAVE Dessert, mousse

Mousse-have is a line of vegan desserts, made out of chocolate mousse with aquafaba and fruit · University of Ljubljana Faculty of Health Sciences



16 - SPAIN **ESSENZA DI**

VEGA

Bread & pastry, Ready-cooked

Essenza di Vega is a new integral fresh pasta, made from a set of novel flours and local fillings.

• Universidad Miguel Hernandez

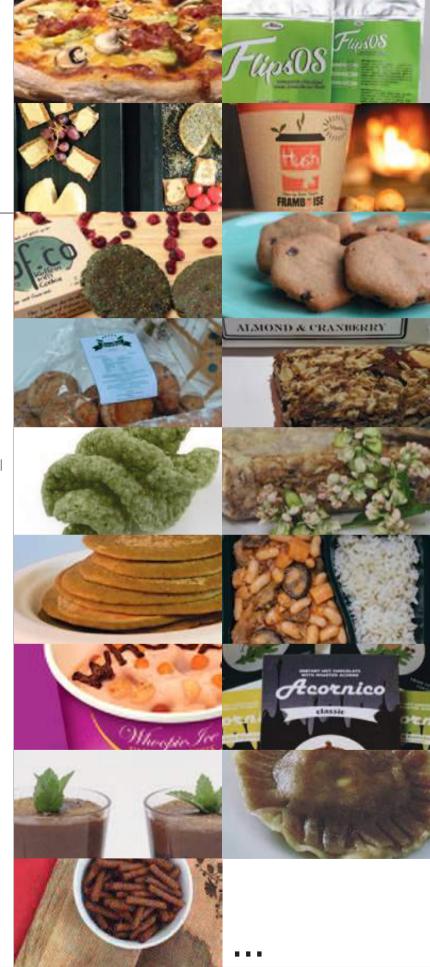


17 - UNITED KINGDOM **POM PUFFS**

Side dish

Available in Spicy BBQ and Salt and Vinegar Flavour, Pom Puffs are a delicious and nutritious snack.

• University of Nottingham



LIVE ECOTROPHELIA EUROPE 2018

BELGIUM ___

BIZZA

Bizza is a delicious healthy pizza dough produced with local spent grain, beer wort and beer yeast.



Pizza made from beer: the best of both worlds combined in one product. Until now, this seemed like a utopia, but «Bizza» decides otherwise. «Bizza» is a traditionally prepared pizza dough infused with spent grain, beer wort and beer yeast from local breweries. By using these ingredients, the dough has a higher fiber content and a lower salt and fat content. In other words, «Bizza» is healthier than its competitors on the market. But that is not all, the ecological aspects of this pizza dough cannot be ignored. For example, the use of spent grain from local breweries. A biodegradable packaging completes the ecological picture. When the dough, bespread according to the preferences of the consumer, comes out of the oven, it is mouthwatering together with a fresh beer.

TEAM MEMBERS

Toon VERSMISSEN Thomas VAN DEN BROEK Niels VAN DYCK Michai BERNAERTS

University:

KU Leuven

https://iiw.kuleuven.be/geel/geel

Contact Person:

Prof. Johan CLAES - Professor





FEDERATION

FEDERATION OF THE BELGIAN FOOD INDUSTRY - FEVIA

Fevia

The food industry is Belgium's leading industrial sector. Food companies account for a significant proportion of industrial activity, creating direct and indirect employment for hundreds of thousands of people. As the Belgian food industry federation, FEVIA aims to promote the sustainable development of the sector by cooperating with all stakeholders. Its membership includes large companies and SMEs; local, smallscale producers and companies engaged in massproduction based on leading-edge technology. FEVIA also cooperates with 29 associations each of which represents a specific sector of the food industry. With Food.be - Small country. Great food.

The sector highlights the quality, diversity and innovation of Belgian food across the world.

http://www.fevia.be

Contact Person:

Melissa AUGELLO / Isabelle DECADT - Coordinator

CROATIA 🐷

FLIPSOS

Extruded snack made out of corn, hemp and pumpkin seed press cakes, covered with yeast flakes.



Flipsos is a ready-to-eat, extruded snack, ideal for those who are looking for a healthy alternative to snacks. It is made of corn semolina, hemp and pumpkin seed press cakes, covered with a layer of yeast flakes and a little bit of sea salt. This snack has a pleasant taste of baked corn, pumpkin and hemp whereas nutritional yeast flakes give the snack a cheese associated aroma. Flipsos is rich in fiber and a good source of high quality proteins, obtained from pumpkin and hemp press cakes which are leftovers from the production of cold pressed oils. This way, instead of being used as animal feed, nutritionally rich ingredients are integrated into a healthy and tasty

This snack has no added preservatives, colours, aromas, flavor enhancers or artificial additives. It does not contain allergens such as peanuts, lactose or gluten. It is a vegan product, made of natural ingredients and suitable for children and adults. Moreover, the salt and fat content are low in comparison to other snack products on the market, which makes this product suitable for people who try to avoid these ingredients in their diet. In addition, the utilization of supercritical carbon dioxide in the extraction of fats from press cakes and low water waste makes this production eco-friendly.

TEAM MEMBERS

Šimun KVATERNIK Toma TADIĆ Marija SERDAREVIĆ Korana CINDRIĆ Anamarija ORŠOLIĆ Azra KOVAČIĆ Jelena CINDRIĆ

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Contact Person:

Dr. Antun JOZINOVIC - Mentor





FEDERATION

Croatian Association of Food Technologists, Biotechnologists and Nutritionists — HDPBN



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.

http://www.pbn.hr/en

Contact Person:

Prof. Frane DELAS

Prof. Drazenka KOMES - Full Professor

LIVE ECOTROPHELIA EUROPE 2018



CHEESEIT!

Ingredient-mix in powder format that turns legumes by-product into a nut-based vegan cheese.



Cheeselt! aims to redefine vegan food industry by calling every consumer to play a leading role in food revaluation. It encourages customers to actively reduce food waste, producing a high-quality vegan cheese with over a 50% reduction in the final price, in comparison to already existing vegan cheeses. Due to its powder format, it can be easily transported and stored with no thermal requirements and a long shelf life, which ensures a low energy consumption and a low carbon footprint decreasing CO2 emissions.

Vegan consumers struggle to reach their necessary intake of protein and vitamin B12 and are extremely concerned about production, transportation and consumption of food. As they consume high amounts of legumes to fulfill their protein requirements, they generate a by-product known as "aquafaba", the liquid produced when legumes are cooked, or in their canned version that is thrown away. Consequently, enormous amounts of high quality proteins are being wasted. Cheeselt! strives to revalue high quality vegan protein and transform aquafaba into a high-quality plant-based cheese alternative high in vitamin B12. Due to its flavor profile, it can be consumed in its basic version, while giving the consumers the freedom to create their own recipes, due to its versatility. Cheeselt! creates new tasting experiences and raises awareness among consumers about food waste reduction.

TEAM MEMBERS

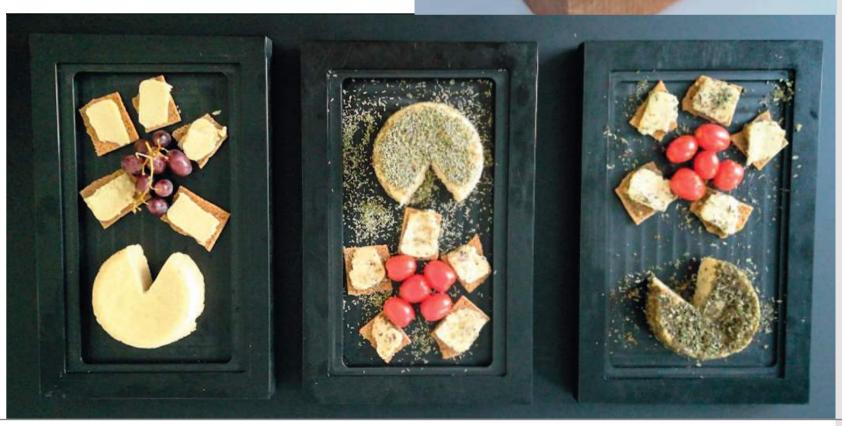
Carmen MASIÁ CALABUIG Ioanna ANAGNOSTARA Panagiota DIMA Hernán GÓMEZ REDONDO

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National Food Institute DTU Food Technical University of Denmark http://www.food.dtu.dk/english

Contact Person:

Dr. Timothy HOBLEY - Associate



FEDERATION NATIONAL FOOD INSTITUTE -TECHNICAL UNIVERSITY OF DENMARK - DTU

DTU Food National Food Institute

The National Food Institute researches and communicates sustainable and value-adding solutions in the areas of food and health for the benefit of society and industry. The institute's tasks are carried out in a unique interdisciplinary cooperation between the disciplines of nutrition, chemistry, toxicology, microbiology, epidemiology and technology. The institute makes a difference by producing knowledge and technical solutions which: prevent disease and promote health, make it possible to feed the growing population, develop a sustainable food production. At the National Food Institute you can study for a Master of Science in Food Technology (MSc) or choose to become a PhD research student. Two international MSc study line under Food Technology are AQFood Aquatic Food Production - Safety and Quality and Beer Brewing. The National Food Institute is responsible for a large part of the research-based public sector consultancy within nutrition, food quality, food safety and environment.

http://www.dtu.dk

Contact Person:

Dr. Timothy HOBLEY - Associate Professor

FRANCE ____

HUSH (HEAT-UP, SHAKE, HEALTH)

The first fruit beverage warm... healthy and greedy !

Have you ever thought of a hot drink different from coffee, tea and hot chocolate during a relaxing break? Thanks to HUSH (Heat-Up Shake Health), an innovative fruit-based drink, we offer you an alternative. Its rosy color and its velvety and foaming texture will fulfill you and make you comfy. HUSH is suitable for the whole family, at breakfast or during a snack break. It combines the flavors of raspberry and apple with a good taste of hazelnut for even more greed! Before tasting, simply shake it and microwave it with its packaging. HUSH fits well in a balanced diet and is suitable for vegans and lactose intolerant. You can find our HUSH cups, made from laminated cardboard, in the fresh food section of your supermarket at a price of € 2.49. HUSH can be kept for up to 30 days in the refrigerator, but, thanks to its delicious taste, no doubt that you will devour it before its

TEAM MEMBERS

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https://www.utc.fr/

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Dr Claire ROSSI - Associate professor - Head of the Food Science Platform









ANIA Association Nationale des Industries Alimentaires



ANIA is the association representing the French Food Industry. First industrial sector in France with a turnover of 172 billion Euros in 2016, the food industry is considered as a flagship of our country in the world. The 17,647 food companies (of which more than 98% are SMEs) employ almost 427,213 workers (first industrial employer in France).

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

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

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

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

https://www.ania.net/

Contact Person:

Ms. Françoise GORGA - R&I Manager

GERMANY **E**

KOF.CO

Breakfast cookie with caffeine in terms of Guaraná and algae



"kof.co is an innovative breakfast cookie that combines invigorating caffeine in terms of Guaraná and nutrient-rich algae. It not only substitutes an adequate breakfast, but also wakes you up. Besides kof.co provides you with essential vitamins, minerals and trace elements."

Our product is primarily aimed at people who are often under time pressure, such as professionals and students. Instead of starting the day healthy and balanced, many people eat unhealthy calorie bombs bought at a bakery on their way to university or work. We tackled this problem and developed kof.co, which is through its handy, biodegradable packaging both good for the environment and enables a healthy breakfast to go.

True to the motto "Caffeine meets cookie", kof.co offers a waking up alternative, especially for people who do not like conventional caffeine sources. The use of the

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https://lvt.blt.kit.edu/index.php

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Prof. Helke KARBSTEIN, Head of the Institute and Chairholder





RESEARCH ASSOCIATION OF THE GERMAN FOOD INDUSTRY - FEI



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).

http://www.fei-bonn.de

Contact Person: Mrs Daniela KINKEL, P.R. Manager

GREECE ===

CHESTNICKS

Delightfull gluten — free cookies made of organic chestnut flour with chocolate chips and inulin

Chestnicks are delicious gluten - free biscuits, having as a basic ingredient the organic chestnut flour produced by us, orange flavor and chocolate chips.

They are addressed to both gluten intolerant customers and to the wider confectionery consumers' group.

It is a healthy snack - biscuit, with functional properties, thanks to the added prebiotic inulin, which contributes to normal bowel function. It is, also, a nutrition - rich, high in fibre food, a source of five vitamins (A, B2, B6, B9, C) and a source of minerals such as magnesium, potassium,

Chestnicks' innovation is defined by the local production and usage of organic chestnut flour, where even the non - commercial seeds are utilized in an overall waste - free process. The above innovative characteristics along with the added native chicory inulin, make Chestnicks the first ever specialized gluten - free biscuits in the greek

Chestnut flour has significantly lower energy & water footprint compared to the competing flours (gluten -free or not), and its use in the Food Industry can give an added value to a greek product of limited (until now) market penetration capability and provide healthy benefits beyond basic nutrition. Lastly, packaging is made of as less as possible recycled paper material, avoiding plastic completely.



TEAM MEMBERS

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University of Applied Sciences of Thessaly - TEI Thessaly

https://www.teilar.gr/index_en.php

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FEDERATION

FEDERATION OF HELLENIC FOOD INDUSTRIES - SEVT



SEVT represents the Greek Food & Drink Industry on national, European and international level. It consists of food and drink companies and sector associations.

Its mission is to facilitate the development of a friendly enabling business environment where all food & drink companies can operate responsibly towards a sustainable growth.

The main priorities of SEVT include food safety & quality, nutrition & health, consumers' trust, competitiveness, research & development, innovation & environmental sustainability.

Combining the Greek food sector heritage with innovation for the future, SEVT and its members aim to strengthen the industry's competitive advantage in satisfying consumers' needs by producing safe, affordable, healthy & sustainable products.

In this context SEVT is organizing ECOTROPHELIA since 2011, as it is an excellent opportunity to promote innovative ideas of the young generation, reveal the high level of Greek Scientists & bring closer Industry & Academia.

http://www.sevt.gr

Contact Person:

Mrs Vasso PAPADIMITRIOU - General Director Dr Fotini SALTA - Techno Scientific Consultant

HUNGARY ____

BREWBUN

Our product is BrewBun and it's a specialty product with a higher dietary fiber and protein content.

BrewBun -How spent grain is well spent.

The idea for the product came from the concept of simplicity. The baking industry is quite large and very important. We wanted to develop an affordable, sustainable but healthy product and came up with a bun with higher fiber and protein content. BrewBun's ingredients are brewer's spent grain (30%), wheat flour (40.5%), yeast (0.8%), salt (1.7%), whey (8%) and water (19%). By using these two types of byproducts, whey and brewers spent grain, the carbon footprint is 27.92% lower compared to similar products. The bun has golden color, crunchy crust, pulpy texture and it contains 8.66% protein, 4.75% fiber, 43.1% carbohydrate, 1.03% fat for a total of 224.3 kcal/100 g.

Our marketing strategy is built on market research, as well as a competition analysis. A healthy product and lower carbohydrate content is key. The target audience are the large institutions, restaurant chains and fast food

The price of our product was determined with a cost based pricing model and it was set at 0.21 EUR VAT

The project break even point analysis shows that the minimum selling capacity needed is 45%. The net present value is positive at 8% rate of return, investment payback period is 6.5 years. We can conclude that the project is financially feasible.



TEAM MEMBERS

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Mr. George TANKO - Junior Assistant Prof.



FEDERATION

Agrármarketing Centrum Nonprofit Korlátolt Felel sség Társaság



The Agricultural Marketing Centre is a governmental organisation under the guidance of the Ministry of Agriculture, which functions independently in carrying out tasks related to agricultural marketing for the community. AMC not only organises marketing activities for the community but also coordinates the operation of governmental bodies involved in this area. The functions of the company: organising community appearance at domestic and international trade fairs, staging OMÉK (National Agricultural and Food-product Exhibitions and Fair), media campaigns to increase consumption, increasing consumption at the point of sale, raising awareness of products of high quality and Hungaricums, organising professional forums and conferences, and facilitating access to the market for farmers and small and medium-sized enterprises. Its objective is to promote the production of traditional and quality Hungarian food products, the production of local products, the preservation of being GMO free.

http://www.amc.hu/

Contact Person:

Mr. László DAROCZI Mrs Katalin VIOLA - Marketing coordinator

ICELAND

BREWBAR

BrewBar is a high energy granola bar which is made using the spent grains from beer brewing.



BrewBar is a high energy snack product made from **TEAM MEMBERS** spent grains from beer brewing. By mixing this high fiber cereal with oats, almonds, fruit, peanut butter and a Björn BRAGASON few more ingredients we have created a highly nutritious granola bar that can be eaten at any time of University: day. Up until now spent grains from brewing were mainly used in agriculture as an animal feed or compost. However, using it directly as human food is a much more energy efficient option.

In addition to its high energy content, BrewBar is also Prof Guðjón ÞORKELSSON high in fiber, and a good source of protein. Even though we can't digest fiber, it is very important. One of its benefits is to stabilize the absorption of nutrients.

In overall fiber helps to maintain a healthy digestion system. Spent grains are the main source of fiber in our product with oats in the second place. Proteins are also very important to keep our bodies healthy and running. BrewBar gets is proteins from peanut butter, oats and almonds. Main health benefits of proteins are regeneration of cell and tissue, stronger nervous and immune systems. Protein also helps you to maintain body weight by providing satiety.

That is why BrewBar is a perfect choice for those who are looking for a fast, but long lasting energy source, but it can also be enjoyed as a healthy snack.

BrewBar is also packed in eco-friendly plastic free packaging which can be recycled.

Dovydas RAILA

University of Iceland https://english.hi.is/

Contact Person :



FFDFRATION FEDERATION OF ICELAND INDUSTRIES - SI



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

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

http://www.si.is

Contact Person:

Mrs. Ragnheiour HEDINSDOTTIR - Head of Food Industry



SPIRE

Spire is an innovative, savory extruded snack made by a blend of rice flour, pea flour and Spirulina



Spire is an innovative, crunchy and savory extruded snack, made by University of Milano, composed by a blend of rice flour, pea flour, Spirulina and salt. The key-ingredient of the snack is Spirulina, a microalga with very peculiar nutritional properties (60% proteins, wide gamma of amino acids and vitamins) and characterized by environmentally-sustainable production process. SpireTeam S.r.l. aims at producing a snack suitable for everyone that contains essential nutrients. The biggest challenge is to let the consumer perceive that he/she is eating not the typical «junk food» chip, but a healthy product, that can be consumed at any moment of the day and without feeling guilty. Particular attention to the environmental impact is also demonstrated by the use of a 100% biodegradable packaging, that guarantee safeguard of the product's organoleptic characteristics. Spire has an energy value of 135 kcal per unit of sale (40 g), and it has several peculiarities that makes it a unique and healthy product. Spire is a functional product because the 2% spirulina content guarantees an important nutritional intake, and if it were included in a balanced diet, it would have a preventive action on human health. In addition to the presence of iron, calcium, several vitamins and fibers, the protein content is considerably high (20%), while fats are below 2%. Spire is a product that is obtained using an indirect extrusion process.

TEAM MEMBERS

Filippo FERRETTI Alessandro COLLETTI Antotnino Maria RIMPICI

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Università degli Studi di Milano http://www.agraria.unimi.it/G60/presentazione.

Contact Person:

Mr Alessandro BANTERLE - Director of environmental policy department







FEDERATION

FEDERALIMENTARE - ITALIAN FOOD AND DRINK INDUSTRY FEDERATION



Federalimentare represents, protects and promotes the Italian Food and Beverages Industry, the secondhighest-ranking Italian manufacturing sector which accounts for 8% of the national GDP, with an annual turnover of over 132 billion Euro. The Italian trade Associations for each food and drink sector are grouped together under Federalimentare, which represents almost 7,000 companies with more than 9 employees each, located throughout Italy.

Committed to working alongside the authorities in promoting a food model based on safety and quality requisites. It helps skilled entrepreneurs seize the best business opportunities in Italy and abroad, ensuring the core values of the Italian food culture are promoted worldwide whilst preventing imitations and counterfeiting.

Aware of the needs of food companies and promotes collective economic and social growth. It supports research and innovation, in keeping with tradition, by responding to market developments and new consumer needs.

http://www.federalimentare.it

Contact Person:

Luigi Pio SCORDAMAGLIA - President Mrs. Maria Agnese DAU - Responsible of Health and Nutrition







_ITHUANIA **___**

BUCKWHEAT BAR

Organic buckwheat bar is the best for children, hurrying people and vegan.

Our product belongs to the snack category. It is healthy organic bar from organic buckwheat, which is the best choice for children, hurrying people and who promotes a healthy lifestyle. This bar has a lot of various organic ingridients such as puffed roasted buckwheat, organic date syrup, organic lemon juice, organic raisins, organic cranberries, organic chia seeds and organic flax seeds. When you taste it it feels sweet buckwheat flavored with acidic lemon juice and cranberry accents. Its shell life is 6 months what shows that it is ecological product made from natural ingrediants.

Buckwheat bars are healthy and tasty product. They are rich of proteins, vitamins, dietary fibers and Omega - 3 fatty acids. Bars are inovative because they are made from secondary material, brawls left from buckwheat cakes in making process are used to make our buckwheat bars. All ingridients are ecological so it is food with GMO-free, fewer pesticides and are grown with natural fertilizers (manure, compost).

Chemicals such as fungicides, herbicides, and insecticides are widely used in conventional agriculture and residues remain on (and in) the food we eat. So it is good for you because you can take it and go to eat! Packaging material is a clear plaque - BOPP (Biaxially Oriented Polypropylene) 40 mkr, tape - paper.



TEAM MEMBERS

Deimantė GOROCHOVENKAITĖ Viktorija KOLESINSKAITĖ Severina KAZLAUSKAITĖ

University:

Kaunas University of Technology https://en.ktu.edu



FEDERATION

Kaunas University of Technology



KTU is a leading Lithuanian university providing a wide range of studies and closely cooperating with business. The University provides studies of engineering, technologies, physical and social sciences, humanities and arts.

The research groups working at KTU contribute to the global scientific knowledge by conducting cutting edge interdisciplinary research on the most important questions of current time.

KTU Food Institute is a pioneer of functional food science and technology research and innovation in Lithuania.

http://en.ktu.edu

Contact Person:

Mrs Jurgita Šiugždinienė Mrs Vaida Morkūnaitė - Business development specialist at KTU Startup Space

THE NETHERLANDS

TKI Agri&Food

PANGGIES

Pancake premix with dried vegetable powder.

We are aware that the vegetable consumption of an average Dutch child is below the recommended intake level. And with the limited choices for kid products in healthy section, we, PANGGIES, want to bring an alternative change with our simple, healthy and convenient meal alternative that increases children's vegetable intake and saves parents' time. PANGGIES, is a cooperative of six Food Technology bachelor students from the University of Applied Sciences 'Van Hall Larenstein' in Velp, Netherlands. We offer vegetable pancake mixes targeting the families with young children. And our selling channels are through ecommerce and local retailers, while providing online customer support via social media, email and our website.

PANGGIES products have competitors from other pancake mixes as well as bread, cereal or muesli, which can be consumed interchangeably to our pancakes. Our uniqueness, however, comes from a superior convenience, versatility and a high nutritional value, the vegetable powder is obtained by drying so the mineral and vitamin content is not affected.



TEAM MEMBERS

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Van Hall Larenstein University of Applied Sciences http://www.vhluniversity.com/

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Mrs Sigrid WINTERMANS - Study Mentoring Coordinator, Trainer/Mentor







FEDERATION

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

https://topsectoragrifood.nl

Contact Person:

Mr. Kees DE GOOIJER - CEO Mrs Marleen SCHOTLE - Secretary

PORTUGAL .

BEAN READY

Bean Ready — A healthy readyto-eat vegetarian bean stew, source of fiber and protein.

Bean Ready is a ready-to-eat vegetarian bean stew with traditional Portuguese ingredients. It belongs to the category of prepared meals and it is a main dish that contains bean, mushrooms, cabbage and vegetarian sausages along with Portuguese white rice. Its organoleptic properties mimic the traditional Portuguese bean stew without animal-related ingredients. With an unforgettable flavour and taste, Bean Ready is a healthy meal and a source of fiber and protein.

Bean Ready has a CPET (Crystallized Polyethylene Terephthalate) recyclable packaging with 2 sterilized compartments: one for the vegetarian stew and another for the Portuguese white rice. It has a shelf life of 6 months and it's conserved at room temperature due to it's thermal process, making Bean Ready a sustainable

Bean Ready is a convenient and adaptable product to the current lifestyle that can be consumed for the whole family, at lunch or dinner, at home or elsewhere. Since it has the simplicity of being ready-to-eat, it only needs to be heated in the microwave.

Bean Ready provides a healthy, practical and environmentally-friendly meal, encouraging the consumption of pulses, not compromising future generations or their resources.





Universidade do Minho

TEAM MEMBERS

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https://www.eeg.uminho.pt/pt



FEDERATION

FIPA — Federação das Indústrias Portuguesas Agro-Alimentares (Federation of the Portuguese Agri-Food Industry)



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

http://www.fipa.pt/

Contact Person: Mr Pedro QUEIROZ

Associação Integralar — Intervenção de Excelência no Setor Agro-Alimentar I PortugalFoods



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

http://portugalfoods.org/en/

Contact Person:

Mrs Deolinda SILVA - Executive director Mrs Carla TEIXEIRA - Executive Coordinator @Knowledge Division

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ROMANIA

WHOOPIE ICE

A delicious eco-innovative ice cream made of concentrated whey with cream and local fruits.

Whoopie Ice is a delicious ice cream made exclusively out of concentrated sweet whey, an excellent source of high nutritional value proteins, with cream, quince and plum pulp, fruits with low glycemic sugars, rich in antioxidants vitamins and fibers. Whoopie Ice applies circular economy principles and uses the secondary product- cream - and the large amount of by-productsweet whey, 80-85% - that results in brine cheese making to obtain a new formula of ice cream. Based on a short processing chain, applying whey concentration to only 28% dry matter and thus saving energy costs, using local fruits, the original processing idea is designed to reintegrate most of the resulted by-products. Accordingly, the topping of Whoopie Ice is made of jelly obtained from quince quills (by-product) with low sugar content reticulated with sugar and calcium. Also integrated into the topping are the attractive crafty letters made of fruit insoluble fibers (by-product), meant to add value, but also to create and retain customers loyalty. All of us, but especially the lactose-intolerant consumers will have with Whoopie Ice the opportunity to indulge in a new, tasty dessert with hydrolysed lactose. Whoopie Ice was created to meet the consumer's needs of clean label ice creams, free of preservatives, baring only natural colours and brings in new exciting flavours and taste given by quinces and plums that are not yet present in other ice creams on the market. Product shelf life: 1 year at -20°C.



TEAM MEMBERS

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http://ugal.ro/

Contact Person:

Mrs. Daniela BORDA - Professor Mrs Iulia BLEOANCA - Assistant

Mrs Florentina BUCUR - PhD



FEDERATION

ROMANIAN ASSOCIATION OF FOOD INDUSTRY PROFESSIONALS — ASIAR



Association of Food Industry Professionals from Romania, in education, research and production - A.S. I. A. R. Members are prominent participants in the field profile: 15 universities, 3 research institutes, 3 professional associations, 3 pre-university educational institutions, 9 companies, and 340 individuals. Association promotes correct principles in carrying out production and food security, healthy eating principles and consumers' education. A.S.I.A.R. collaborates with similar associations as a result of the direct involvement of its members in education, research, development, innovation and technology transfers. Association provides a coherent framework for collaboration with national and international authorities and initiates legislative initiatives. It promotes scientific concepts in research and production by organizing and participating in conferences and events, courses and trainings, it develops a specialized publication.

http://asiarro.wix.com/asiar-ro

Contact Person:

Prof. Petru ALEXE - President Dr. Cristian DIMA - Member







ACORNICO

"Acornico" is a hot dessert drink with the addition of acorn (oak nut), intended for all categories of consumers.

Regardless of whether you prefer a classic hot chocolate or some of the other tastes. "Acornico" products will please all your senses. After a quick and easy preparation, our products are ready to serve and enjoy. It is prepared by adding the contents of "Acornico" to some milk and stirring for several minutes over a light cooking heat, as stated on our label. By stirring, you will achieve the desired density.

A gentle touch of chocolate enriched with acorn that comes with our entire range of products is beneficial for both senses and health. "Acornico" products are an excellent source of vital nutrients found in acorns which makes 10% of their net quantity.

We designed the packaging for different "Acornico" products in characteristic colors in order to give our consumers a visual hint of taste within.

Innovation depicted in addition of acorn is the main advantage our products have over competition. We believe that the market needs an innovative product which will both provide the consumers with health beneficial nutrients and a great taste. Since there is a constant growth in demand for health beneficial products, it is our opinion that this kind of drink would have a considerable market potential. There is no direct competition which gives a lot of marketing flexibility, especially given the unique product features.



TEAM MEMBERS

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FEDERATION

SERBIAN ASSOCIATION OF FOOD TECHNOLOGISTS - SAFT



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

SAFT is also co-organizer of the 2nd Symposium on Beer fermentation, raw materials and equipment for beer production that will be held by the end of September in Zrenjanin, Serbia, as well as 4th FoodTech Congress that will be held in October 2018 in Novi Sad, Serbia.

http://www.upts.org.rs

Contact Person:

Mr. Viktor NEDOVIC - President of the SAFT

SLOVENIA -

MOUSSE-HAVE

Mousse-have is a line of vegan desserts, made out of chocolate mousse with aquafaba and fruit sauce.



The chocolate mousse is made from wastewater (aguafaba), made in the chickpea production process. Aquafaba is used as an egg white substitute, so our product is also suitable for vegans and people with egg protein allergies. The mousse is made in two versions: Mr. and Miss Mousse. Mr. Mousse contains chocolate aguafaba with a layer of blueberry sauce with added finely ground tigernuts. Miss Mousse contains coarsely ground tigernuts within the mousse, which adds a rich and crunchy taste. The blueberry sauce is replaced with a raspberry sauce with added finely ground tigernuts.

The leading idea behind the Mousse-have products is the use of chickpea production waste water also known as aquafaba, thereby exploiting the by-products and reducing the amount of waste water in the food production industry. Reducing the amount of waste water leads to a smaller environmental burden and contributes to a balanced ecosystem. Aquafaba is used as a substitute for egg whites, which means that the Mousse-have line is also suitable for vegans and people with egg allergies. The product is distinguished by its simple recipe and ingredients from local Slovenian companies. In addition to using natural and local ingredients, the specialty of the product is also its glass packaging. It gives the user the opportunity to reuse the packaging for personal use.

TEAM MEMBERS

Pia ČEPIČ Urška HITER Nino MARČETIĆ Katjuša MEŽEK

University:

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Contact Person:

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FEDERATION

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



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

http://www.gzs.si/zkzp

Contact Person:

Dr Tatiana ZAGORC Dr. Petra MEDVED DJURASINOVIC - Senior consultant



SPAIN ...

ESSENZA DI VEGA

Essenza di Vega is a new integral fresh pasta, made from a set of novel flours and local

Esseza di vega is a integral fresh pasta with a set of novel flours (amaranth flour, guinoa flour and flour

obtained from the by-product of the Persimon juice

Two different product ranges are elaborated, the tagliatelle and, on the other hand, the ravioli, in which two types of innovative fillings are differentiated, typical of the community where the company was born. A filling of date and bacon, creating in this way a mixture of flavors between sweet and salty; and on the other hand the filling of cheese, pomegranate and chia, which is suitable for vegetarians and that provides a different flavor at the same time as nutritious. This pasta is rick fiber and with all essential aminoacids.

Our project focuses on two fundamental pillars at present, healthy nutrition and the sustainability of the planet. Thanks to a technological process, only 2 minutes is needed for cooking.

Thanks to all this, a new concept of pasta is born, which combines the traditional and the innovative with its ingredients, giving an added value to the nutritional value of conventional pasta, contributing to the environment and also being quick and easy to consume.



TEAM MEMBERS

Nereida DÍAZ Paula CORRALIZA Saray FORNÈS Carmen MARÍN

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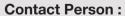
FEDERATION

SPANISH FOOD AND DRINK FEDERATION - FIAB



The Spanish Food and Drink Industry Federation (FIAB) was created in 1977 to represent -through one organization with a single voice- the Spanish food and drinks industry, the foremost industrial sector of the country and even international. At present, it encompasses 45 associations. Its main activity is informing the sector of developments that might affect their performance and representing their interests before different administrations and decision-making bodies at national, European and international level. FIAB was one of the first sectoral associations that joined the Spanish Confederation of Business Organizations (CEOE). It has an office in Brussels representing their interests before the Community bodies. It also belongs as a full member of the European Confederation of Food and Drink Industries (FoodDrinkEurope), business organization at European level.

www.fiab.es



Mr Mauricio GARCIA DE QUEVEDO Mrs Concha AVILA - European Projects Manager -**RDI** Department



FEDERATION

UNITED KINGDOM

POM PUFFS

Available in Spicy BBQ and Salt and Vinegar Flavour, Pom Puffs are a delicious and nutritious snack.

Bean Ready is a ready-to-eat vegetarian bean stew with traditional Portuguese ingredients. It belongs to the category of prepared meals and it is a main dish that contains bean, mushrooms, cabbage and vegetarian sausages along with Portuguese white rice. Its organoleptic properties mimic the traditional Portuguese bean stew without animal-related ingredients. With an unforgettable flavour and taste, Bean Ready is a healthy meal and a source of fiber and protein.

Bean Ready has a CPET (Crystallized Polyethylene Terephthalate) recyclable packaging with 2 sterilized compartments: one for the vegetarian stew and another for the Portuguese white rice. It has a shelf life of 6 months and it's conserved at room temperature due to it's thermal process, making Bean Ready a sustainable

Bean Ready is a convenient and adaptable product to the current lifestyle that can be consumed for the whole family, at lunch or dinner, at home or elsewhere. Since it has the simplicity of being ready-to-eat, it only needs to be heated in the microwave.

Bean Ready provides a healthy, practical and environmentally-friendly meal, encouraging the consumption of pulses, not compromising future generations or their resources.





TEAM MEMBERS

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https://www.nottingham.ac.uk/biosciences/index.aspx

Contact Person:

Mrs Emma WESTON

Associate Professor in Food Sciences



& HIGH IN FIRME & TOUX RECYCLABLE PACK &

INSTITUTE OF FOOD SCIENCE & TECHNOLOGY



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

http://www.ifst.org

Contact Person:

Mr Jon POOLE

Mr. Toby ALMY - Education and Careers Coordinator

Campden BRI Group



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

http://www.campdenbri.co.uk

Contact Person:

Mr Steven WALKER Mr Bertrand EMOND - Head of Membership & Training





CHAMBER OF COMMERCE AND INDUSTRY OF **VAUCLUSE**

CHAMBRE DE COMMERCE ET D'INDUSTRIE DE VAUCLUSE

It has now been 19 years since ECOTROPHELIA started promoting innovation and since 2008 at a European level. Indeed, early on, the CCI of Vaucluse understood the need to innovate to survive. Created and piloted by the CCI Vaucluse, these student Awards of Food Innovation are supported by public strategic partners (Ministry of Agriculture and Food, Region Provence-Alpes-Côte d Azur, Department of Vaucluse) and private partners (CAMPDEN BRI....).

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.

major event for innovation and business competitiveness. This international recognition has made Avignon the European Capital of food eco-innovation: a food innovation A plus d'un titre. ECOTROPHELIA est donc exemplaire car c'est une structure qui a su se respectful towards of the consumer, the environment and society in general, pillars of sustainable development. Because we can now only conceive progress with in the respect for the citizens and the environment, the heads of the companies that make up the CCI Vaucluse continue to support the strategy of synergy between education, research and enterprise embodied by ECOTROPHELIA

In many respects, ECOTROPHELIA is exemplary because and Industry of the Vaucluse it is a structure that has surmounted difficulties to perform better and go further. This is how we move forward!

Cela fait désormais 19 ans qu'ECOTROPHELIA promeut l'innovation, et depuis 2008, à l'échelle européenne. En effet, très tôt, la CCI de Vaucluse a compris qu'il était nécessaire d'innover si l'on ne voulait pas mourir. Créés et pilotés par la CCI de Vaucluse, ces « Trophées étudiants de l'innovation alimentaire » sont soutenus par des partenaires stratégiques, publics (Ministère de l'agriculture et de l'alimentation, Région Provence-Alpes-Côte d'Azur, Département de Vaucluse,) comme privés CAMPDEN BRI,...

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

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

mettre en difficulté pour mieux réussir et aller encore plus loin. C'est comme cela qu'on

Bernard VERGIER

President of the Chamber of Commerce



MINISTRY OF AGRICULTURE AND FOOD

MINISTERE DE L'AGRICULTURE ET DE L'ALIMENTATION

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

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

The public policies implemented by the Ministry aim to (i) encourage new production and processing models in the agriculture, agri-food, forest/wood industry, agro-industry, fisheries and aquaculture sectors, with a view to triple economic, environmental and social performance, (ii) improve the competitiveness of agricultural and agri-food production and support exports, (iii) ensure food safety, animal and plant health and animal welfare, (iv) develop quality food, accessible to all, within the framework of the National Food Programme, (v) promote the educational, professional and social integration of young people and adults through excellent agricultural education in our territories.

The Ministry has been a partner of ECOTROPHELIA France and ECOTROPHELIA Europe since the beginning. In the context of the National Food Conference, which took place at the end of 2017 and was aimed at better responding to consumers' expectations and needs, and in order to promote consumer choices for healthy, safe and sustainable food, renewal of the support for these two important student competitions makes sense - a veritable showcase of food diversity and creativity.

The fight against food waste is a major issue and one of the four priorities of the National Food Programme. The government has set itself an ambitious target of cutting loss and waste by 50% by 2025. The commitments of all actors in the food chain are set out in the framework of a National Pact to Combat Food Waste, which was launched in 2013 and renewed in 2017. Innovation is one of the priorities of this Pact.

Stéphane TRAVERT



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

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

Les politiques publiques mises en œuvre par le MAA ont vocation (i) à encourager de nouveaux modèles de production et de transformation dans les secteurs de l'agriculture, de l'agroalimentaire, de la forêt/industrie du bois, de l'agro-industrie, de la pêche et de l'aquaculture dans une logique de triple performance économique environnementale et sociale, (ii) à améliorer la compétitivité des productions agricoles et agroalimentaires et à soutenir les exportations, (iii) à assurer la sécurité sanitaire des aliments, la santé animale et végétale, le bien-être animal, (iv) à développer une alimentation de qualité, accessible à tous, s'inscrivant dans le cadre du Programme national pour l'alimentation, (v) à favoriser l'insertion scolaire, professionnelle et sociale des jeunes et des adultes grâce à un enseignement agricole d'excellence implanté sur nos territoires.

Le MAA, partenaire d'Ecotrophelia France et Ecotrophelia Europe depuis l'origine. Dans le contexte des États généraux de l'alimentation qui se sont déroulés fin 2017 et visaient notamment à répondre davantage aux attentes et aux besoins des consommateurs et à promouvoir les choix de consommation privilégiant une alimentation saine, sûre et durable, le renouvellement de ce soutien à ces deux importants concours étudiants, véritable vitrine de la diversité et de la créativité alimentaire prend tout son sens.

La lutte contre le gaspillage alimentaire est un enjeu majeur et l'une des 4 priorités du Programme National pour l'Alimentation (PNA). Le gouvernement s'est doté d'un objectif ambitieux de réduction de moitié des pertes et gaspillages à l'horizon 2025. Les engagements de l'ensemble des acteurs de la chaine alimentaire se déclinent dans le cadre d'un Pacte national de lutte contre le gaspillage alimentaire qui a vu le jour en 2013 et a été renouvelé en 2017. L'innovation est un des axes prioritaires de ce Pacte.

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SOUTH REGION

REGION SUD

Alongside its partners, the South Region is developing strong and specific actions for the training and professional integration of young people. As the initiator of ECOTROPHELIA and its European version, the Chamber of Commerce and Industry of Vaucluse offers them a first-rate springboard. At each edition, we are delighted with the quality and innovation of the products resulting from the work and talent of their voung designers.

ECOTROPHELIA Europe illustrates the tremendous potential of training, particularly in higher education, on a continental scale. I would like to reiterate here my determination to strengthen ties with the business world. This objective must clearly be given priority at European level.

The South Region makes every effort to educate and train young people. High school students, apprentices and students from Provence-Alpes-Côte d'Azur progress in the best possible conditions within their institutions, universities and host organisations throughout

I warmly welcome all the participants of this new edition, reiterate my compliments on their work and wish them an excellent competition.

Renaud MUSELIER

President of the Provence Alpes Côte-d'Azur Region. Member of the european Parliament

actions fortes et concrètes pour la formation et l'insertion professionnelle des ieunes. Initiatrice d'ECOTROPHELIA et de sa déclinaison européenne, la Chambre de commerce et d'industrie de Vaucluse leur propose un tremplin de tout talent de leurs ieunes concepteurs.

ECOTROPHELIA Europe illustre le formidable potentiel de la formation, notamment dans l'enseignement supérieur à l'échelle de notre continent. Je tiens à redire ici toute ma détermination à renforcer les liens avec le monde de l'entreprise. Cet objectif doit être clairement privilégié à

La Région Sud met tout en œuvre pour l'éducation et la formation des ieunes. Lycéens, apprentis, étudiants de Provence-Alpes-Côte d'Azur évoluent dans les meilleures conditions possibles au sein de leurs établissements. universités et organismes d'accueil tout au long de leur parcours.

Je salue très chaleureusement toutes les participantes et participants de cette nouvelle édition, leur réitère mes compliments pour leur travail et leur souhaite un excellent





VAUCLUSE COUNCIL

CONSEIL DEPARTEMENTAL DE VAUCLUSE

In line with the success of ECOTROPHELIA France. ECOTROPHELIA Europe promotes European entrepreneurship and competitiveness in the food sector through an everimproving competition.

Thus, the presence of the winners of the ECOTROPHELIA France d'Or prize in Paris at this 2018 edition, as part of the International Food Exhibition (SIAL), demonstrates the scale of Dans la droite lignée du succès d'ECOTROPHELIA France, this internationally renowned competition.

This network of training excellence in food innovation, based on à travers une compétition toujours plus riche. cooperation between higher education, research and business, thus constitutes a formidable ideas incubator for the food industry, and in particular eco-friendly products.

Vaucluse, a land of flavours, remains at the heart of developing agricultural and agri-food sectors of tomorrow, by integrating Ce réseau de formation d'excellence en innovation alimentaire, the elements of sustainable development.

Gigondas, but also the leading producer of cherries and table grapes, Vaucluse is also a land of companies, research and experimentation centres and an innovative and environmentally friendly sector.

Thus, the Department of Vaucluse, convinced of seeing research Prisé pour ses vins de grande renommée tels que les and innovation as part of the development and future of our cuvées de Châteauneuf du Pape, de Gigondas, mais aussi Vaucluse territory, provides financial support to the agricultural, premier département producteur de cerises et de raisin de wine-making and agri-food sectors, particularly by supporting table, le Vaucluse s'assume également comme une terre the creation of research laboratories.

I am convinced that the talent and ingenuity of these students will positively influence the food consumption trends of tomorrow.

I therefore wish the candidates seeking food excellence every secteurs agricoles, viticoles et agro-alimentaires notamment success in this great endeavour.

ECOTROPHELIA Europe promeut à l'échelle européenne l'entreprenariat et la compétitivité dans le secteur alimentaire

Ainsi, la présence des vainqueurs du prix ECOTROPHELIA France d'Or à Paris pour cette édition 2018, dans le cadre du Salon International de l'Alimentation (SIAL), démontre la notoriété de ce concours de renommée internationale.

basé sur la coopération entre l'enseignement supérieur, la recherche et les entreprises constitue ainsi un formidable Popular for its famous wines such as Châteauneuf du Pape and incubateur d'idées pour l'industrie alimentaire, et notamment les produits écoresponsables.

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

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

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

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

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



Maurice CHABERT President of the Department of Vaucluse



ECOTROPHELIA

EEIG ECOTROPHELIA EUROPE

ECOTROPHELIA Europe EEIG is a European Economic Interest Grouping that aims to unite stakeholders from different Member States together around a common objective and brings together food industry actors from eight different countries to promote innovation and entrepreneurship in the European food industry through implementing and developing innovative programmes.

In particular, the EEIG, with the assistance of its members, aims to:

- Promote cooperation and exchanges between SMEs and universities, research institutes, public and private bodies involved in food innovation.
- Define policies, organise the European ECOTROPHELIA EUROPE competition and promote participation in the Competition and its
- Promote excellent education programmes linked to food
- Increase awareness and spreading information, particularly to students and young entrepreneurs.

In this regard the EEIG has been a partner of the Food For Growth programme since 2015:

• A project bringing together universities and food companies or groupings, Food for growth aims to build and test out a training model adapted to provide current and future agri-food technical profiles with the skills and competencies necessary to develop the capacity of SMEs in the fields of communication and responsibility in the food sector. Food SMEs, as strategic actors, must be able to inform local communities and consumers about their products, decisions and Food For Growth activities.

and acquire the necessary skills to communicate effectively with consumers using social networks, blogs and other media to provide appropriate information.

EEIG Members

The members of the EEIG are trade unions from eight European countries representing the interests of national food companies, the European Union food industries, united around CCI Vaucluse: ANIA -France / FEVIA - Belgium / FIAB - Spain / SEVT - Greece / CCIS-CAFE - Slovenia / FII - Iceland / LVA - Austria and FoodDrinkEurope.

Le GEIE ECOTROPHELIA Europe est un Groupement Européen d'Intérêt Economique qui vise à fédérer les parties prenantes de différents Etats membres autour d'un objectif commun et rassemble des acteurs de l'industrie alimentaire de 8 pays différents dans le but de promouvoir l'innovation et l'entreprenariat dans l'industrie alimentaire européenne à travers la mise en œuvre et développement de programmes innovants.

En particulier, le GEIE vise, avec l'aide de ses membres, à :

- Promouvoir la coopération et les échanges entre les PME avec les universités, les instituts de recherche, les organismes publics et privés impliqués dans l'innovation alimentaire.
- Définir les politiques, organiser la compétition européenne ECOTROPHELIA EUROPE et promouvoir la participation au Concours et ses résultats,
- Promouvoir des pédagogies d'excellence liées à l'innovation alimentaire

• Accroître la sensibilisation et la diffusion de l'information, en particulier auprès des étudiants et des jeunes entrepreneurs.

C'est dans ce contexte que EEIG est partenaire depuis 2015 du programme

• Proiet réunissant des Universités et des entreprises ou fédérations alimentaires, Food for Growth vise à construire et expérimenter un modèle In this context, it is of paramount importance for SMEs to develop de formation adapté afin de fournir aux profils techniques agroalimentaires actuels et futurs des aptitudes et compétences nécessaires pour développer la capacité des PME dans les domaines la communication et la responsabilité dans le secteur alimentaire. Les PME du secteur de l'alimentation, en tant qu'acteurs stratégiques doivent être en mesure d'informer les communautés locales et les consommateurs sur leurs produits, leurs décisions et leurs

Dans ce contexte, il est d'une importance primordiale pour les PME de développer et d'acquérir les compétences nécessaires pour communiquer efficacement avec les consommateurs en utilisant les réseaux sociaux, blogs et autres médias afin de fournir des informations appropriées.



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

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

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

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

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

> 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.

Bertrand Emond

Head of Membership & Training, Campden BRI



sopexa

Sopexa, The International Communication Agency 100% dedicated to Food, Drink & Lifestyle

Sopexa is convinced that product and marketing innovation are key contributors for market performance and act as a differentiation factor. That is why Sopexa, an international communication agency 100% dedicated to Food. Drink & Lifestyle is sponsoring Ecotrophelia Europe and supporting the creativity of young European talent.

With 60 years of experience in food & drink, Sopexa anticipates innovations, understands the latest trends and develops high-impact communication strategies along with its clients.

Sopexa is 100% international, based in 24 countries and develops bespoke multi-channel marketing and communications strategies for clients worldwide. Beyond strategic planning, Sopexa runs comprehensive monitoring programmes backed by studies - on sectors, behaviours and trends - carried out in-house by its market intelligence experts in order to identify weak signals, influencers, local food practices and communication trends in the food, drink & lifestyle sector. Market insights that feed the teams who are in charge of Influence, Branding and Shopper Marketing campaigns.

Sopexa, l'agence de communication internationale 100% Food, Drink & Lifestyle

Sopexa est convaincue que l'innovation en matière de produits et de marketing contribue de manière décisive à la performance du marché et constitue un facteur de différenciation. C'est pourquoi Sopexa, agence de communication internationale 100% dédiée Food, Drink & Lifestyle, sponsorise Ecotrophelia Europe et soutient la créativité des jeunes talents européens. Avec 60 ans d'expérience dans le secteur de l'alimentation et des boissons. Sopexa anticipe les innovations, comprend les dernières tendances et développe des stratégies de communication à fort impact avec ses clients.

Sopexa est 100% internationale, basée dans 24 pays et développe des stratégies de communication et de marketing multicanal sur mesure pour des clients du monde entier. Audelà de la planification stratégique, Sopexa mène des programmes complets de surveillance, étayés par des études - secteurs, comportements et tendances - menés par ses experts afin d'identifier les premiers signaux, les influenceurs, les pratiques alimentaires locales et les tendances de la communication dans les secteurs du Food et des boissons ... toutes les informations qui alimentent les équipes chargées des campagnes d'influence, de Branding et de Marketing.



Take a trip around the Planet Food of today and tomorrow

Something is happening, here and now, on Planet Food - and never has the name seemed more appropriate! Producers, processors, distributors, media, public organisations, consumer associations and, of course, consumers themselves: Planet Food is functioning more and more like an interdependent network, as tastes, recipes and culinary traditions transcend national boundaries.

Yes indeed, something significant is happening. All the studies of our Industry. Consumption and Foodservice experts - to be discovered exclusively here - and all the feedback from the professionals - many of whom will be exhibiting at SIAL Paris 2018 - attest to three major phenomena that are in the process of remodelling Planet Food. These phenomena can be summed up in three epithets: «taste», «true» and «meaning», and the claim is really no exaggeration, considering the degree to which these notions have been creatively reworked worldwide. Notions that have been revamped and refashioned, and have been brought into line with the spirit of the age.

The emergence of these three phenomena has been dependent on the actions and desire of all Planet Food stakeholders, with each stakeholder feeding into and reinforcing the phenomena, as if each one of us were conscious of the commitments incumbent on us, and which are in a way our common denominator. This, too, is something new: Planet Food has undergone a paradigm change! And this is no fleeting trend.

It is a revolution, tapping into the very DNA of our sector, and

which is transporting us in double-quick time from yesterday's to tomorrow's world.

It is precisely the role of SIAL Paris, as the food innovation observer, to throw the spotlight on this dynamic situation which, ingredient by ingredient, from one continent to the next, is helping determine the contents of our plates in the future.

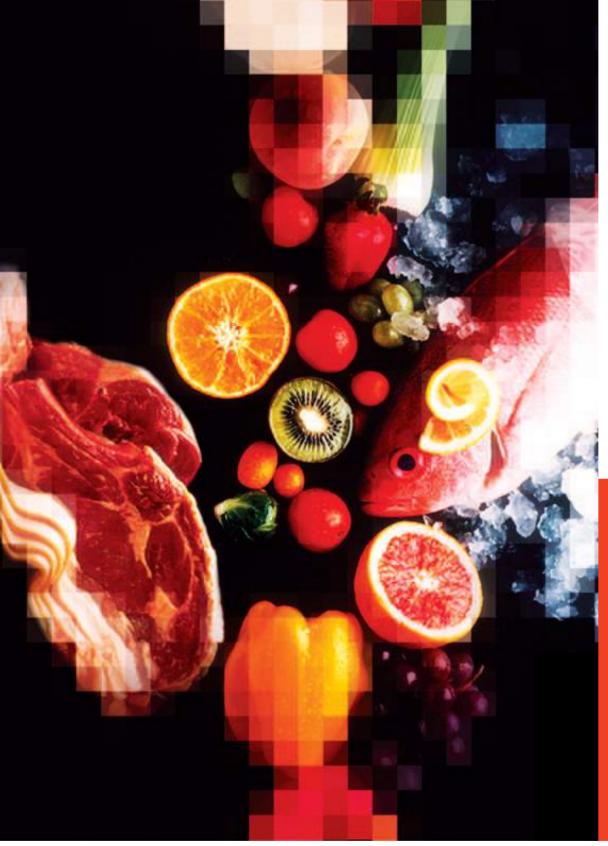
In this food sector, the future can arrive quickly, very quickly; and so anticipation is the key. The «Taste - True - Meaning» commitment will therefore be a central feature of the 2018 edition of SIAL Paris, to provide support to all professionals in the pursuit of this marvellous process and to offer them the visibility they need, to grow and flourish in France and, of course, abroad, aided by the inherent appeal of Paris, the world's gastronomic capital.

There is already no shortage of the concrete manifestations of this exciting, thought-provoking trend. You will be able to see all this for yourself at the upcoming SIAL Paris and in the SIAL Innovation competition, which never fails to inspire in terms of inventiveness and always whets the appetite in terms of textures and flavours. This year SIAL Paris also proposes, via Future Lab, to let you discover food innovation in the incubation phase - in the throes of invention therefore for an immersive experience full of sensations and surprises. And since we are giving pride of place to this new world that is coming into being, we are launching as an exclusive the Alter'Native Food sector, an event within the event that showcases healthy and balanced eating. «Taste True Meaning» for yourself: come and take a deep breath of inspiration at SIAL Paris, from 21 to 25 October.



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