

The future of food

EUROPEAN FOOD INNOVATION

Student Awards



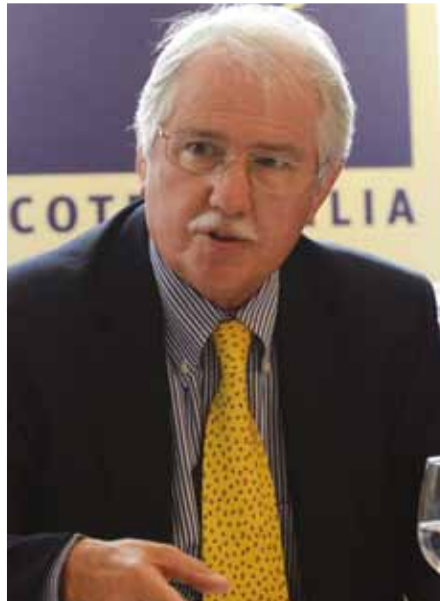
ECOTROPHELIA  
EUROPE



CCI VAUCLUSE



SIAL PARIS  
19-20 October 2014



## Michael E. KNOWLES

Chairman European Technology Platform "Food For Life"  
Vice-President Global Scientific & Regulatory Affairs (Retd.), The Coca-Cola Company

"The availability to the European food and beverage industry of qualified and experienced personnel committed to research and innovation is key to its success. ECOTROPHELIA EUROPE is a competition which not only attracts students from the food sector, but also presents an incubator for innovative ideas for the food industry. This initiative adheres perfectly to the strategy of the European Commission which aims to boost innovation in order to increase the competitiveness of European industries. In addition ECOTROPHELIA EUROPE is also in agreement with the objectives laid out in the European Technology Platform « Food for Life ». This Platform integrates an educational dimension in its Strategic Research & Innovation Agenda in order to contribute to the development of skilled contributors in the food industry sector:

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

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

« La disponibilité de personnel qualifié et expérimenté consacré à la recherche et à l'innovation est une clé du succès de l'industrie agroalimentaire européenne. Si ECOTROPHELIA EUROPE est une compétition qui attire les étudiants du secteur agroalimentaire, c'est également un incubateur d'idées innovantes pour l'industrie agroalimentaire. Cette initiative s'inscrit dans le cadre de la stratégie définie par la Commission européenne, dont l'objectif consiste à promouvoir l'innovation dans le but d'améliorer la compétitivité des industries européennes.

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

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

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

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

## Thomas BECK

Head of Nestlé Research Centre, Nestec Ltd.

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

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





## Bertrand EMOND

Head of Membership & Training, Campden BRI UK

"The food industry faces fundamental challenges including reducing our environmental impact, meeting growing global demand for food, producing more from less as pressure increases on resources, reformulating and creating new products to meet diet and health requirements. Using science and innovation effectively will be critical to survival and competitive advantage.

We must support efforts to unlock, nurture and drive innovation in the industry that helps us to meet these challenges.

Ecotrophelia is a fantastic platform and source of innovation and inspiration for the industry capitalising on the creativity and energy of our brightest and most enterprising food students supported by the best academic institutions."

Bertrand Emond  
Head of Membership & Training  
Campden BRI UK

*« L'industrie agroalimentaire fait face à des défis fondamentaux: réduire notre impact sur l'environnement, satisfaire la demande croissante de denrées alimentaires, produire plus avec moins, reformuler et créer des nouveaux produits pour répondre aux changements des besoins alimentation/santé. L'utilisation effective et intelligente de la science et de l'innovation est essentielle à la survie et pour garder l'avantage concurrentiel.*

*Nous devons soutenir les efforts visant à catalyser, nourrir et stimuler l'innovation dans le secteur qui nous aide à répondre à ces défis.*

*ECOTROPHELIA est une plate-forme fantastique et une source d'innovation et d'inspiration pour l'industrie capitalisant sur la créativité et l'énergie de nos étudiants les plus brillants et les plus entreprenants soutenus par les meilleures institutions académiques. »*

## François MARIANI

President of the Chamber of Commerce and Industry of Vaucluse

"ECOTROPHELIA is a great adventure, an adventure born in Avignon in Provence. The Chamber of Commerce and Industry of Vaucluse, with its partners and stakeholders in the food industry, launched in 2000 the student food innovation awards for promoting excellence and innovation in this characteristic sector of our region.

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

ECOTROPHELIA continues its rapid growth.

Since 2011 ECOTROPHELIA Europe has motivated the organization of 60 national competitions, mobilized more than 500 universities and nearly 3,000 European students. It has also developed more than 350 products and associated 2,000 companies with the competitions.

This success is the result of extensive partnerships at local, national and European levels. The different players in this project have found a powerful complement to creating a dynamic structure to benefit the entire industry. ECOTROPHELIA is a major European melting pot of innovation and competitiveness in the food industry.

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

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

François MARIANI

President of the Chamber of Commerce and Industry of Vaucluse



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

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

*ECOTROPHELIA continue sa croissance rapide.*

*Depuis 2011 ECOTROPHELIA Europe a motivé l'organisation de 60 compétitions nationales, mobilisé plus de 500 universités et près de 3 000 étudiants européens ainsi que l'élaboration de plus de 350 produits et 2000 entreprises qui furent associées aux compétitions.*

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

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

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



## EEIG ECOTROPHELIA EUROPE

Competitiveness of companies depends on their ability to innovate...

Since its creation in March 2014 the European Economic Interest Group aims to promote entrepreneurship and competitiveness in the European food industry through the implementation and development of innovative programs in the food industry.

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

- Promote cooperation and exchange between SMEs with universities, research institutes, public and private agencies involved in food innovation
- Define policies, organize the European competition ECOTROPHELIA EUROPE and promote participation in the Contest and its results
- Promote excellence pedagogies related to food innovation
- Develop partnerships with existing European programs
- Mobilize public and private European funding
- Increase awareness and dissemination of information, particularly among students and young entrepreneurs

### EEIG Members

The members of the EEIG are stakeholders from 8 European countries representing the interests of national food companies, the European Union food industries, united around the CCI Vaucluse.

- ANIA - France
- CCIV - France
- FEVIA - Belgium
- FIAB - Spain
- SEVT - Greece
- CCIS - CAFE - Slovenia
- FII - Iceland
- FoodDrinkEurope
- LVA - Austria



## GEIE ECOTROPHELIA EUROPE

*Parce que la compétitivité des entreprises passe par leur capacité à innover... Le GEIE ECOTROPHELIA Europe réunit des acteurs de l'agroalimentaire de 8 pays différents avec pour objectif de promouvoir l'innovation dans les Industries Agroalimentaires.*

*Depuis la création le 10 mars 2014 à Athènes le GEIE ECOTROPHELIA Europe porte désormais la dynamique ECOTROPHELIA pour promouvoir l'entrepreneuriat et la compétitivité dans le secteur alimentaire européen par la mise en œuvre et le développement de programmes d'innovation dans la filière agroalimentaire.*

*Le Groupement d'Intérêt Economique Européen ECOTROPHELIA Europe a pour mission de :*

- Favoriser la coopération et les échanges des PME avec les universités, instituts de recherche, organismes publics et privés concernés par l'innovation alimentaire
- Définir les orientations, organiser le concours européen ECOTROPHELIA EUROPE et promouvoir la participation audit concours et ses résultats
- Promouvoir les pédagogies d'excellence liées à l'innovation alimentaire
- Développer des partenariats avec les programmes européens existants
- Mobiliser les financements européens publics et privés
- Accroître la sensibilisation et la diffusion d'informations, notamment auprès des étudiants et des jeunes entrepreneurs

*Les membres du GEIE sont les fédérations professionnelles de 8 pays européens représentant les intérêts des entreprises agroalimentaires nationales, la Fédération Européenne des Industries Agroalimentaires, réunies autour de la CCI du Vaucluse.*

- ANIA - France
- CCIV - France
- FEVIA - Belgique
- FIAB - Espagne
- SVET - Grèce
- CCIS - CAFE - Slovénie
- FII - Islande
- FoodDrinkEurope
- LVA - Autriche



## SUCCESS STORIES



**Product name:** Les Crudettes  
**Prize Won in Ecotrophelia 2013 France contest:** 2nd Prize  
**National Establishment:** SupAgro Montpellier

In 2013 students from SupAgro Montpellier developed Croc'it: snacks associating vegetables with a creamy sauce centre for healthy, fresh alternative to classic appetizers. The product brings into light carrot varieties unknown to the general public. Three varieties, three colors and four distinct flavors to satisfy everyone's tastes during a time of fun and sharing. Specifically, Croc'it Aperitif are bites of carrots filled with gourmet and melting sauces creating a unique contrast of colors and textures.

These appetizing bites are available in four recipes:

Fresh: orange carrot associated with a heart of creamy cheese with notes of fresh chives and lemon seasoning.

Spicy: an orange carrot associated with a heart of fresh cheese and spicy notes of oriental curry / cumin which will transport your taste buds.

Authentic: a yellow carrot associated with a creamy heart of basil and Parmesan and softened by the taste of fresh cheese.

Sunny: a purple carrot associated with southern flavors- peppers and aubergines contrasted by the sweetness of cream cheese.

To keep all its flavors and qualities, this innovative product is distributed in the chilled cabinet in the appetizers product section.

**Marketed by:**  
**Les Crudettes**



**Contact :**  
 Les Crudettes  
 Rue de Saint-Barthélemy,  
 45110 Châteauneuf-sur-Loire -FRANCE  
 Tel. 02 38 58 78 00



**Product name:** Ici&Là  
**Prize Won in Ecotrophelia France 2013 contest:** 1st Prize  
**Prize Won in Ecotrophelia Europe 2013 contest:** 1st Prize  
**National Establishment:** ISARA Lyon

Ici&Là was founded by two engineers from ISARA-Lyon: Emmanuel BREHIER and Benedict PLISSON after their victory in the competition ECOTROPHELIA France and Europe 2013 competitions. The students' project involved the development of a steak 100% vegetable based on Green Puy lentils, an alternative to meat boldly combining tradition and modernity.

Since its integration into the business incubator AGRAPOLE the project has matured to address broader issues. Ici&Là is now positioned on a food market of the future: the vegetable protein. The activity of the company is to valorise vegetables and pulses grown in our territories (lentils, peas, beans ...) and known to Western consumers to make food products rich in protein combining pleasure and practicality. Ici&Là is working on an innovative fermentation process leading to the development of products rich in plant proteins with high nutritional benefits.

Pulses provide an appropriate response to the issue of integration of vegetable protein in human food. They have nutritional and environmental benefits and are part of our food culture. The company tends to the development of a new viable and sustainable food equation.

**Marketed by:**  
**Ici&Là**



**Contacts :**  
 benoit.plisson@gmail.com; brehier.e@gmail.com



**Product name:** "HAI SHEN"  
**Prize Won in Ecotrophelia Iceland 2013 contest:** 1st Prize  
**Prize Won in Ecotrophelia Europe 2013 contest:** "Coup de Cœur Jury"  
**Innovation Prize**  
**National Establishment:** University of Iceland, Reykjavik

HAI SHEN instant soup participated in the EcoTrophelia Europe 2013 competition. It was presented by the team Berglind Ösk Alfreðsdóttir, Helga Franklinsdóttir and Sigríður Hulda Sigurðardóttir from Sigillum Universitatis Islandiae and the University of Iceland, Reykjavik. The product is an instant soup mix made from sea cucumbers. The product won the prize: Most innovative product at the Ecotrophelia competition 2013. The product is already on the market in tourist shops, marketed by the team members and produced at the premises of Matis, the Icelandic Food and Biotech R&D.

Hai Shen instant soup offers a delicious and innovative soup mix giving the health benefits of sea cucumbers in an easy to serve meal. The soup's delicious taste and aroma – flavourful with a hint of the sea, ginger and chili – is inspired by a traditional Chinese recipe. Sea cucumbers, long highly valued in Asia and the Middle East for their health-giving properties and thought to be beneficial for a number of ailments, including the pain of arthritis, wound healing and immune function, give the soup great nutritional value. As they say in China: "A sea cucumber a day keeps the doctor away." With Hai Shen instant soup, you can treat yourself to a healthy and easy meal any time of day. Preparing sea cucumber in the traditional way can take days, but with Hai Shen instant soup it only takes a few minutes - just place in a cup, add hot water and serve. The soup's packaging suggests gift-giving, the purity of Icelandic sea food and the traditional health-giving properties of sea cucumbers. The gift packaging is also a reference to the fact that sea cucumbers are a common gift in China, representing health and good relations. Inside the stylish package are three bags of the instant mix. Hai Shen instant soup is created in an eco-friendly way, using sea cucumbers, a currently under-exploited resource in Iceland, packaged in recyclable bags.

**Marketed by:**  
**The team members and produced at the premises of Matis, the Icelandic Food and Biotech R&D**

**Contact:**  
 Email: soup@haishensoup.net  
 Tel. +354 690 52 55



**Product name:** "Skyr"  
**Prize Won in Ecotrophelia Iceland 2011 contest:** 1st Prize  
**National Establishment:** University of Iceland, Reykjavik  
**Aurora Organic Skyr participated in the Ecotrophelia Europe 2011.**  
**Team members:** Jón Trausti Kárasón and Kjartan Trauner from University of Iceland, Reykjavik.

Aurora Organic Skyr is a non fat dairy product that is similar to yogurt. It is flavoured with locally grown flower honey and wild blueberries. Added to the mix is kelp powder that has flavour enhancing effects as well as adding texture and nutrients.

**Marketed by:**  
**Biobú, Gylfafiöt 24-30**  
**112 Reykjavik, Iceland**

**Contact:**  
<http://biobu.is/>.



**Product name:** "Islandus"  
**Prize Won in Ecotrophelia Iceland 2012 contest:** 1st Prize  
**National Establishment:** University of Iceland, Reykjavik  
**Islandus participated in the Ecotrophelia Europe 2012 competition by the team Elin Agla Briem and Sigríður Anna Ásgeirsdóttir from University of Iceland in Reykjavik.**

Islandus is a product made from whey, wild berries and an extract from wild Icelandic herbs. Islandus originally participated in the contest as a Popsicle, but has now been marketed on a liquid form, as a health drink and is sold in health stores and some supermarkets. The product is marketed by Kruss, a company founded by the team.

**Marketed by:**  
**Kruss, Tómasarhagi 40**  
**107 Reykjavik, Iceland**

**Contact:**  
<http://islanduskruss.is/>.





## SUCCESS STORIES



**Product Name in Greek:** “Δια Ελιάς & Αέρος”  
**Product name in English:** “Through Olive & Air”  
**Prize Won in Ecotrophelia Greece 2013 contest:** 3rd Prize  
**National Establishment:** Technological Educational Institute (TEI) of Thessaly

This is a research and development project conducted at the Technological Educational Institute (TEI) of Thessaly (formerly TEI of Larissa), under the supervision of Dr. Ioannis Giavasis, in co-operation with the companies Tsianavas SA (meat processing company in Karditsa, Greece) and Polyhealth S.A. (polyphenols producing company in Larissa, Greece). The main goal was to produce a nutritive and “healthy” (as well as delicious and economic) dry sausage, by removing harmful preservatives and by adding health-promoting substances from olive, in order to change consumers’ perception that sausages are not healthy. The product is a novel fast-fermented sausage (salami) of “clean label” (without any chemical additives/preservatives) and most importantly without use of the harmful nitrites which convert in the human body into carcinogenic nitrosamines. It contains pork meat and fat, salt, pepper, garlic and natural extracts of olive polyphenols isolated from olive mill waste through an innovative, environmentally-friendly patented process, which utilizes olive mill waste and no solvents (only water) to form a high-added-value product, which is an excellent natural antioxidant and health-promoting food supplement. Olive polyphenols (encapsulated in maltodextrin and added into the sausage) derive from olive fruits by physical treatments only and lead to the development of a healthy product with many novel attributes.

The fate and marketing of the product after the completion Ecotrophelia 2013. The patented product has been successfully marketed by Tsianavas SA since December 2013 and has increased the company’s sales and exports, and helped them expand to new markets and clients, not only with regard to the sales of this product, but also with regard to other meat products of Tsianavas SA which have become more recognizable and popular after the extended publicity that this novel salami has earned for its world-wide innovation up to day (many interviews and reports in television, radio stations, newspapers, professional magazines, etc). It has helped the company create a new profile which is synonym to innovation and high quality, and is believed to continue boosting the company’s sales in the future. The co-operation with Tsianavas SA (as well as Polyhelath SA) is now continuing with similar novel applications and new product development.

**Marketed by:**  
**Tsianavas SA**



*PolyHealth*

**Contact:**  
 Tsianavas SA  
 Karditsas - Athinon National Rd (13th km), 43300, SofadesGreece



**Product Name "eviva"**  
**Price Won in Ecotrophelia Greece 2013 contest:** 1st Prize  
**National Establishment:** Agricultural University of Athens  
**“EVIVA combines the traditional aroma of Greek Ouzo and TSIPOURO with the nutritional value of fresh sea bream fillets”**

“eviva” is an innovative Ready-To-Cook product that combines a highly nutritious white fish, gilthead sea bream, with the special aroma of the famous Greek spirits, Ouzo and Tsipouro. The product name “eviva” is a pun that may guide the consumer to decrypt its three major properties:  
 • “e” stresses the ecological aspect: The direct application of Ouzo and Tsipouro on the surface of the fish fillets may downgrade their sensory characteristics. Therefore, edible films made from whey protein (by-product of dairy plants) were used as carriers of the spirits in order to transfer indirectly and gradually their aroma to the product, highlighting, in parallel, its ecological character.  
 • “eviva” reveals its nutritional properties: The high amounts of animal origin proteins and omega 3 unsaturated fats of gilthead sea bream ranks the product at the top layers of the Mediterranean diet pyramid.  
 • “eviva” marks its traditional character: “eviva” in Greek means “cheers”, stressing by this way on the label the presence of traditional Greek alcoholic spirits to the product. Moreover, Ouzo and Tsipouro may also act as natural preservatives, thus prolonging the shelf-life of the fish fillets.

Overall, “eviva” constitutes a product that can be aligned with the modern consumer’s culture by fulfilling their demands for easily prepared meals without chemical preservatives, highly nutritious and of elevated ecological impact. “eviva” is actually undergoing negotiations with a potential industrial partner.

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 Dept. Food Science and Nutrition  
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**Product name: "BBQuchen"**  
**Prize Won in Ecotrophelia Germany 2013 contest:** 1st Prize  
**National Establishment:** Universität Hohenheim, Institut für Lebensmittelwissenschaft und Biotechnologie

BBQuchen is a precooked, cake-like product with a fruity sauce, which is heated by the warm blaze of a barbecue before serving. It is offered in innovative and functional packaging, which can double as an underlay for the grill.  
 After being grilled BBQuchen has a crispy, golden-brown crust and a moist middle. The interplay of the sweet, warm BBQuchen and the slightly sour, cold sauces cause a pleasant, harmonic taste experience.  
 Due to its shape it is associated with barbecue and easy to handle with barbecue-tools. The dough consists of nuts, eggs, sugar and grated fruit or vegetables. Therefore it is suitable for vegetarians, and is also free of lactose and gluten. Through the variation of ingredients many flavours can be created for suiting the different seasons. Already developed types of BBQuchen are courgette-coconut (with pineapple-mint sauce) and poppy seed-mango (with raspberry-lime sauce) for a summer barbecue, and a wintery hazelnut-apple-cinnamon (with ginger-orange sauce) for Christmas markets.

**Marketed by:**  
**Grill-Tips – Barbecuchen Deutschland.**



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<http://www.barbecuchen.com/>  
<https://www.facebook.com/BBQuchen>



**Product name:** “SOcrock”  
**Team Name:** “I Croccanti”  
**Prize Won in Ecotrophelia Italy 2013 contest:** 1st Prize  
**Prize Won in Ecotrophelia Europe 2013 contest:** 3rd Prize  
**National Establishment:** Università Cattolica del Sacro Cuore - Facoltà Di Agraria

SOcrock is a new and sustainable product made from white sorghum, an old and less demanding cereal with great potential. With an essential and natural recipe, SOcrock is a bi-taste snack (half chocolate, half cereal) crunchy, light, and rich in fiber, which gratifies without swelling. It is a handy and fast hunger-cruncher to keep always in your bag. With an attractive design, it can be eaten at any time and everywhere. Simple but not obvious, SOcrock marks a return to origins with a twist. With only 88 Kcal per bar, it satisfies your greediness without guilt. But SOcrock is not only taste and pleasure. Naturalness and innovation make it a eco-friendly snack: with nutritional properties similar to corn, sorghum has lower water requirements and greater adaptability. In SOcrock, white sorghum is used in various forms: as blown grains, as syrup and as fiber. SOcrock’s nutritional added value is provided by ingredients obtained from what the food industry considers as byproducts (fiber and grape seeds). The supply of raw materials and the finished product are manufactured and made achievable within a few kilometers. The primary packaging is fully recyclable, while the secondary has been replaced by a multipack where more bars are joined by adhesive side. The impact on the ecosystem has resulted in an environmental label, applied to develop customers awareness, encouraging behavioral change in favor of environment: SOcrock always falls in the best categories of sustainability.

**Marketed by:**  
**Rivoltini Alimentare Dolciaria Snc**



**Contacts:**  
 Rivoltini Alimentare Dolciaria Snc  
 Via delle Industrie, 22 - 2039, Vescovato (CR), Italy  
<http://www.rivoltini.com>

**Icroccanti :**  
 Email: [icroccanti@gmail.com](mailto:icroccanti@gmail.com)

<https://www.facebook.com/SOcrock.ICroccanti>



# PRESENTATION OF THE 2014 COMPETITION

## PRINCIPLES OF THE COMPETITION

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

## PARTICIPANTS

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

The national organiser is hereafter called "the Participant".

Are allowed to participate in the contest:

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

## HOW THE TEAMS SHOULD BE MADE UP

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

Each student team must designate a "Team Manager" who will be the intermediary between the Organizing Committee and their team. He/she must be present at the ECOTROPHELIA EUROPE competition.

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

## SPECIFICATIONS

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

The food product must:

- be fit for human consumption and aimed at consumers;

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

## JUDGING PANEL SELECTION PROCEDURES

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

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

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

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

Prizes will be awarded in reverse order of scores. If two or more



projects receive the same mark, a second mark will be given after further discussion of said projects by members of the judging panel. If the projects concerned receive the same mark again, the best project will be decided by drawing lots.

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

The minutes of the judging panel's decisions are held at the headquarters of the ECOTROPHELIA EUROPE Organizing Committee. The deliberation of the results and ranking of the teams will remain confidential.

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

## AWARDS

The competition has four prizes:

ECOTROPHELIA EUROPE Gold Prize: €8000 (eight thousand Euros)

ECOTROPHELIA EUROPE Silver Prize: €4000 (four thousand Euros)

ECOTROPHELIA EUROPE Bronze Prize: €2000 (two thousand Euros)

ECOTROPHELIA EUROPE Jury's 'Coup de Cœur' for the Most Innovative Project Prize €1000

(One thousand Euros -Awarded by the Department of Vaucluse)

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

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

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

## 16 NATIONAL REPRESENTATIVES

### BELGIUM

Mr. Guy PATERNOSTER  
Executive Director Raw Materiels  
Tiense Suikerraffinaderij - Raffinerie Tirmemontoise

### CROATIA

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

### DENMARK

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

### FRANCE

Mr. Hubert FRANCOIS  
C.E.O. The Salins Group  
Chairman Research & Innovation Commission ANIA

### GERMANY

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

### GREECE

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

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Campden BRI Magyarország Nonprofit Kft

### ICELAND

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M.Sc. Food Scientist  
Federation of Iceland Industries

### ITALY

Mr. Annibale PANCRAZIO  
C.E.O.  
Pancrazio SpA

### THE NETHERLANDS

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

### ROMANIA

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

### SERBIA

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

### SLOVENIA

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

### SPAIN

Dr. Federico MORAIS  
Technology and Innovation Department Manager  
FIAB

### SWITZERLAND

Mr. Peter BRAUN  
Managing Director  
Swiss Food Research

### UNITED KINGDOM

Professor Margaret PATTERSON  
President IFST  
Institute of Food Science & Technology

## 10 OFFICIAL REPRESENTATIVES

### Mr. Michael E. KNOWLES

Chairman of the Judging Panel  
ECOTROPHELIA EUROPE 2014  
Chairman European Technology Platform  
"Food For Life"  
Vice-President Global Scientific &  
Regulatory Affairs (Retd.), The Coca-Cola  
Company  
FoodDrinkEurope

### Mrs. Dorothée GRICOURT

Communication Director  
SIAL GROUP

### Mr. Thomas BECK

Head of Nestlé Research Centre  
Nestec Ltd.  
*Represented by:*

### Mrs. Ariane ANDRES

Head of External Innovation  
Nestec Ltd.

### Mr. Bertrand EMOND

Head of Membership & Training  
Campden BRI UK

### Mr. Serge GAY

Director SME Relations  
Auchan Group

### Mr. Daniele ROSSI

Chairman NTP's  
Food for Life

### Mr. Alain BERGER

Commissaire General  
Milan 2015 - Pavillon France

### Mr. Salvatore d'ACUNTO

Food and Healthcare Industries,  
Biotechnology  
D.G. Enterprise and Industry  
European Commission

*Represented by:*

### Mrs. Francesca MANCINI

Policy Officer-Food sector,  
D.G. Enterprise and Industry  
European Commission

### Mr. Michel COOMANS

DG Enterprise and Industry  
Head of Unit Food Industry (Retd.)  
European Commission

### Mr. Christian PATERMANN

Director (Retd.), European Commission,  
Advisor, Former Member of the German  
Bio-economy Council  
DG Recherche  
European Commission





16 COMPETING COUNTRIES

BELGIUM  
CROATIA  
DENMARK  
FRANCE  
GERMANY  
GREECE  
HUNGARY  
ICELAND  
ITALY  
NETHERLANDS  
ROMANIA  
SERBIA  
SLOVENIA  
SPAIN  
SWITZERLAND  
UNITED KINGDOM



THE EUROPEAN FOOD AND DRINK INDUSTRY  
KEY FIGURES

Key figures of the national food industry Main figures of the sector	Turnover : billions €	Company export volume : billions €	Added value : billions €	Number of companies	Number of employees related to the food industry
Belguim	48,190 million €	24,259 million €	6,710 million €		88 747
Croatia	4,36	0,60	0,98		45 000
Denmark	28,92	19,81			183 000
France	160,50	42,90	29,50	12 000	505 000
Germany	175,20	54,00		5 920	555 300
Greece	16,40	4,18	3,30		350 000
Hungary	7,60	2,20		4 326	87 674
Iceland	2,93	1,43	0,94		17 700
Italy	132,00	26,20		6 845	385
The Netherlands	62 G Euros	125* G Euros	26 G Euros	4 000	100 000
Romania	11,47	5,10	1,62		185 000
Serbia	6,74	1,46	1,18	3 334	72 702
Slovenia	2.01	0,45		642	12 885
Spain	91,90	22,60		28 762	440 000
Switzerland	25,00	3,50	0,43	2 200	62 000
United Kingdom	110,00	22,20	24,40	7 800	400 000

\* includes agricultural products

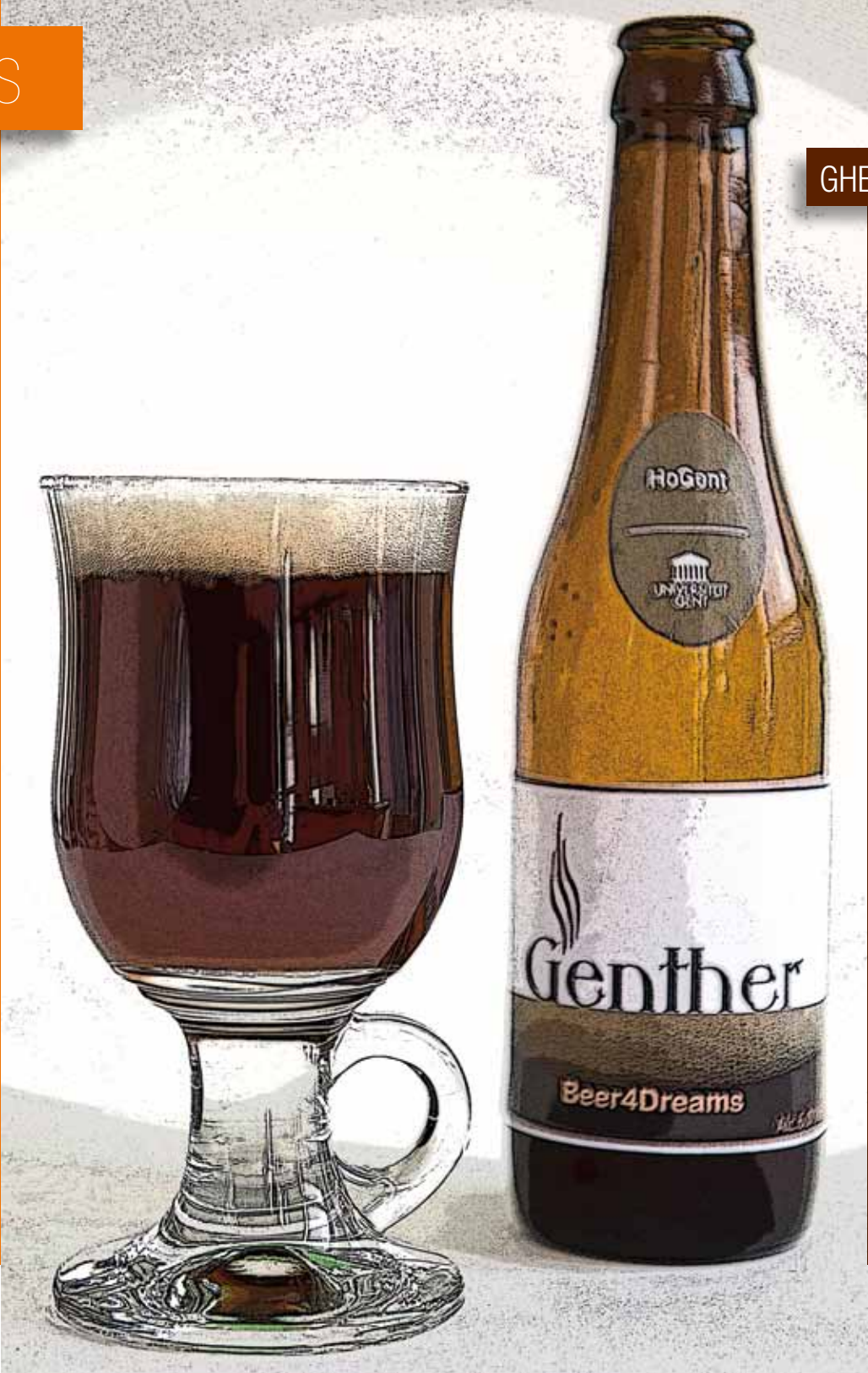


## BELGIUM

**FEDERATION**  
 Federation of the Belgian Food Industry - FEVIA  
**Address:** Kunstlaan 43 - 1040 Brussels  
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**Contact Persons**  
 Kathou WAGEMANS Trophies Coordinator  
 Maryse KOLEBACKI Trophies Co-Coordinator

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



## Genther

### GHENT UNIVERSITY - UNIVERSITEIT GENT

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**Website**  
 www.ugent.be

**Contact Person**  
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**Team Presentation**  
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 Maarten BOSSAERT  
 Jolien KOEK  
 Laurens VANDENBROUCKE  
 Robbert DE NYS-KETELS

Genther

Genther is an ecological beer with pronounced coffee flavours that perfectly matches with dessert. Genther is a new, delicious beer type of 6 volume % alcohol of the student team of the oldest Belgian brewing institute (anno 1887), Gent. The beer is a perfect match with dessert, as it is enriched with coffee flavours and darkened with a new biocaramel. It is a unique combination of pronounced and pleasant coffee aromas with a background of beer aromas. In tasting, the flavours of coffee and beer are almost equal with some weak caramel taste and almost no sweet taste and a nice fullness. Every brewer can produce the beer when he has been licensed the recipe. He can use any of his own beers that do not fulfill the quality demands to be put on the market and/or he can use spent beers which originate from different steps in the brewing process. The intense coffee flavours mask the beers off-flavours. As such, the new beer type has both a nice economic and ecological side. A good combination of these two, that's what we all want. The new beer type will be introduced on the market by the student team of Gent under the brand name Genther. They have already chosen a glass that fits with the beer and a suitable logo and eco packaging for the beer. It's up to you now to enjoy wisely this new beer type and the Genther beer brand. Cheers!





## CROATIA

**FEDERATION**  
 Croatian Association of Food Technologists, Biotechnologists and Nutritionists - HDPBN  
**Address:** Kačićeva 23 – 10 000 - Zagreb  
**General Phone Number:** + 385 1 4826 250  
**Website:** [www.pbn.hr/en](http://www.pbn.hr/en)  
**Contact Person**  
 PhD Draženka KOMES Full Professor

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



## Sit Fit

CROATIAN ASSOCIATION OF FOOD TECHNOLOGISTS, BIOTECHNOLOGISTS AND NUTRITIONISTS AT FACULTY OF FOOD TECHNOLOGY AND BIOTECHNOLOGY, UNIVERSITY OF ZAGREB

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 Kačićeva 23  
 10 000 ZAGREB  
 CROATIA  
**Website**  
[www.pbn.hr/en](http://www.pbn.hr/en)  
**Contact Person**  
 PhD Draženka KOMES: + 385 1 4826 250

**Team Presentation**  
 Bruna ŠKAPIN  
 Tea DOZAN  
 Marta KOVAČEVIĆ  
 Nina SEPCIC  
 Jana JAZBEC



### Sit Fit

Sit Fit is a dairy drink based on cultured buttermilk with addition of autochthonous Croatian Marasca cherry and organically grown millet and buckwheat. The ingredients were chosen in regards to their nutritional, environmental and socio-economic role giving Sit Fit multidimensional value. The formulation was developed in order to provide for energy and nutrient content of a balanced snack suitable for all age groups. Favorable protein, fat and calcium content were accentuated by nutrition claims in accordance with the European legislation. Glass packaging preserves the product with consumer's health and environmental impact in mind due to its chemical inertness and endless recycling and up-cycling potential. Fairy simple production requirements make it easy to incorporate into existing dairy industries while using buttermilk that is essentially a byproduct of butter production presents a cost-effective and environmentally friendly raw material for new food products development. In the long run, Sit Fit also has potential for diversification thus expanding the market offer and covering a wider range of consumers' preferences. A relatively higher retail price in comparison to similar products estimated at 1,9 € (including VAT and margins) is considered acceptable due to high quality ingredients suitable for all consumers including ones suffering from celiac disease, exceptional nutritional value and consumers' willingness to pay more for glass packaging





## DENMARK

### FEDERATION

Danish National Food Institute – Technical University of Denmark - DTU Food

**Address:** Søtofts Plads, building 227 – 2800 Kgs. Lyngby

**General Phone Number:** +45 45 88 70 00

**Website:** [www.food.dtu.dk](http://www.food.dtu.dk)

### Contact Person

Ms. Hanne LØJE Assistant Professor

The National Food Institute, Technical University of Denmark operates within six technical focus areas: Biotechnology, nutrition, food quality, food safety, food technology and environment & health. The work comprises aspects from the entire production and distribution chain from primary production over industrial processing to the preparation in the consumer's home or industrial kitchens as well as assessment of how foods impact human health – including pollutants and additives in foods. The National Food Institute generates new knowledge through research and monitoring, develops research-based services for public and private enterprises and trains students and researchers within the department's research focus areas. The National Food Institute has about 400 employees.

**DTU Food**  
National Food Institute

## EAT REAL - vegetable spread

NATIONAL FOOD INSTITUTE, TECHNICAL UNIVERSITY OF DENMARK

### Address

Mørkhøj Bygade 19  
2860 SØBORG  
DENMARK

### Website

[www.food.dtu.dk](http://www.food.dtu.dk)

### Contact Person

Mrs. Hanne LØJE: + 45 45 25 29 03

### Team Presentation

Barbora DUBOVCOVA  
Maria Kristine BÆKKELIE

### EAT REAL - vegetable spread

Do you feel a lack of vegetables in your diet and want to eat real food without additives, but lack the time to prepare it? EAT REAL Vegetable Spread brings the ideal solution for these problems. The spread can be eaten on bread anytime during the day, and with a 94% vegetable content its vegetables made fast and easy. It was developed to provide a convenient vegetable consumption without food additives. EAT REAL Vegetable spread is a high quality organic vegetable spread. The carrot and sweet potato base gives the spread a sweet taste, a good texture that sticks to the bread and a bright orange colour. The spread is seasoned with lemon juice and chili, the taste is a great combination of sweet, sour and spicy. The high content of vegetables makes the spread low on fat, salt, a source of fiber and high in vitamin A. EAT REAL Vegetable spread is not only a healthy and convenient choice, it is sustainable too. The production is simple and use only necessary energy and water and keep the product the freshest possible. The glass jar can easily be reused to store homemade spread or something completely different like buttons or a candle. To reduce food waste the spread is made from vegetables with odd sizes and shapes that do not meet the appearance requirements of retailers. These vegetables are often thrown out even though there is nothing wrong with the quality. We take these unwanted vegetable and create something new! A convenient, healthy and sustainable choice.

**DTU Food**  
National Food Institute





# 16 COMPETING COUNTRIES

## FRANCE

### FEDERATION

Association Nationale des Industries Alimentaires – ANIA

**Address:** 21 rue Leblanc – 75015 Paris

**General Phone Number:** +33 153 838 600

**Website:** [www.ania.net](http://www.ania.net) – [www.ania-recherche.net](http://www.ania-recherche.net)

### Contact Person

Ms. Françoise GORGA R&I Manager

ANIA is the association representing the French Food Industry. First industrial sector in France with a turnover of 160,5 billion Euros in 2013, the food industry is considered as a flagship of our country in the world.

The 12,000 food companies (of which more than 97% are SMEs) employ almost 500,000 workers (first industrial employer in France).

ANIA represents 22 sub-sectors of the Food industry: processed meat products, dairies, soft drinks, ready to eat meals, snacks, canned foods... Its mission is to promote the competitiveness of the food sector.

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

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



## DuoMarin-Les Lardons de la Mer

### MONTPELLIER SUPAGRO

#### Address

2 place Pierre Viala  
34060 MONTPELLIER  
FRANCE

#### Website

[www.supagro.fr/web](http://www.supagro.fr/web)

#### Contact Person

Mr. Bernard CUQ: +334 99 61 28 60

#### Team Presentation

Alexis GOUTELLE  
Ermessende ALLOU  
Laura BADARD  
Flavy BENOIT  
Justine CHECK  
Matthias CAUSSADE  
Laurine DUBOIS  
Maëlle TILLIEN

### DuoMarin-Les Lardons de la Mer

The marriage between the qualities of fresh fish and the uses of diced bacon. As a true product innovation, les Lardons de la Mer join a duo of fresh fish in the shape of lardon. Thanks to DuoMarin, present in the fish section, customers can find lardon's convenience (colors, tastes and originality in daily cooking) in fish based ingredients, which is a source of essential fatty acids, vitamins and minerals. Developed according to sustainable fishing, we will produce DuoMarin by recovering the high quality left overs of the filleting process. Moreover we will work with suppliers who have a real sustainable production (fish-farming and fishing). The production of les Lardons de la Mer leads to the development of a real technological knowledge to stick pieces of fresh fish together, as well as maintaining them stuck after cooking. Thanks to high hygienic conditions and a modified atmosphere we are able to keep DuoMarin during 7 days in the refrigerator, as well as other similar products. The non-processed product (neither salted nor smoked) allows one to rediscover the original taste and texture of fresh fish with two unknown and surprising associations (Salmon-sea bream and Bonito-coalfish). More than a simple product, DuoMarin - eaten raw or cooked - offers a lot of possibilities, where the consumer's imagination is the limit.





## GERMANY

### FEDERATION

Forschungskreis der Ernährungsindustrie e.V – FEI  
Research Association of the German Food Industry

**Address:** Godesberger Allee 142-148, 53175 Bonn

**General Phone Number:** +49 228 30796990

**Website:** [www.fei-bonn.de](http://www.fei-bonn.de)

### Contact Person

Mrs. Daniela KINKEL PR manager

The Research Association of the German Food Industry (FEI) is a non-profit, registered association supporting research projects in all fields of food science, food technology and nutritional science. Up today the FEI is the sole research association spanning almost all branches and disciplines of the food and drink industry in Germany. The FEI connects economy and science: It coordinates yearly about 100 cooperative research projects, organises scientific conferences and publishes different media for experts. 60 enterprises, 55 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).



## Droptail

### HOCHSCHULE OSTWESTFALEN-LIPPE

#### Address

Liebigstraße 87  
32657 LEMGO  
GERMANY

#### Website

[www.hs-owl.de](http://www.hs-owl.de)

#### Contact Person

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#### Team Presentation

Marie-Luise JANEKE  
Renate KAMPMANN  
Lisa BATH  
Markus DÜSTERBERG  
Kathrin EHLERMANN  
Sven BECKMANN

#### Droptail.

Droptail. The very special cocktail. Developed from the daring idea to offer guests spontaneously an excellent taste experience and to counteract food waste at the same time. Accomplished with the piquantly-sour flavour of rhubarb, the bitter taste of gin and the refreshing effervescence of lemon. Finished with the unmistakable aroma of rosemary and the coated aromatic spirits. Created for the demanding taste of spontaneous gourmets. With its all-unifying composition 'Droptail' revolutionises the world of cocktail pleasure. Enchant your guests with this ice cube, which offers, shortly after you have poured water over it, everything you require from a perfectly arranged rhubarb cocktail. Turn your back to stale mix-components from your house bar and experience how the alcohol-filled drops melt on your tongue and how they come together leading to an excellent taste experience in your mouth. This eye-catcher offers every reason for parties and celebrations. Droptail and you will feel the drop!

**Hochschule Ostwestfalen-Lippe**  
*University of Applied Sciences*



## GREECE

**FEDERATION**  
 Federation of Hellenic Food Industries - SEVT  
**Address:** 340, Kifissias Avenue. – 154 51 Neo Psychico Athens  
**General Phone Number:** +302 106 711 177  
**Website:** www.sevt.gr  
**Contact Person**  
 Dr. Fotini SALTA Techno-Scientific Mediator

SEVT is the official body representing the interests of the Hellenic Food and Drink Industries at National, European and International level. The Greek Food Industry is a dynamic, competitive and extrovert sector and is investing in quality, safety and the delivery of healthy products at the best possible price. SEVT strongly believes that innovation is the cornerstone for future growth and competitiveness in Greece and Europe. Research and innovation play a key-role in pushing the industry forward and helping manufacturers to remain competitive. In this context SEVT has taken the initiative to organise ECOTROPHELIA since 2011 as it consider it to be an excellent opportunity to:

- Promote new innovative ideas that will contribute to the progress of industry,
- Encourage and support the new generation in all European countries,
- Bridge the gap between research/development and market and
- Enable SMEs specially to exploit the opportunities inherent in environmental concerns.



## AGRICULTURAL UNIVERSITY OF ATHENS

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 Iera Odos 75  
 Votanikos  
 11855 ATHENS  
 GREECE

**Website**  
 www.aua.gr

**Contact Person**  
 Dr. Anastasia KAPETANAKOU: +30 2105294704

### “CAROBITES”

“Carobites” is a Ready-To-Eat, on the go, sweet snack of high nutritional value based on carob combined with the innovative technology of edible coatings. “Carobites” along with its ecological-friendly character, comes to fulfill consumers’ demands for indulgent, healthy, high energy and convenient products. Due to the inherent sweetness of carob, “Carobites” has only naturally occurring sugars and contains no preservatives. From nutrition aspect, “Carobites” is high in monounsaturated fat and dietary fibers, while it is a source of vitamin E and minerals such as calcium, iron, potassium, and manganese which are known to promote well-being. Moreover, “Carobites” has a low glycemic index and glycemic load, rendering it suitable for diabetics and people on diet. Integration of innovating technology of edible coatings enhances its stability and handling (portioning), while the limited processing requirements along with its recyclable package enforce “Carobites” ecological character. Therefore, “Carobites” is the natural energy-, nutrition- and health- boost that everyone needs everyday, everywhere, anytime! “Carobites” is the best-for-you snack!





## HUNGARY

**FEDERATION**  
Campden BRI Magyarország Nonprofit Kft. - CBHU  
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**General Phone Number:** + 36 14 331 470  
**Website:** www.campden.hu

**Contact Person**  
Ms. Katalin VIOLA Development Engineer

Campden BRI Magyarország Nonprofit Kft. is an independent industrial, non-profit research and development organisation providing R&D, knowledge transfer and training services to a large number of food businesses. Services: Product and process development; consumer and sensory testing, practical methods for assessing safe shelf life for ready to eat products; food legislation and labeling services; food chain management; validation of scheduled heat treatment and other food preservation processing; design and auditing of food safety management systems; traceability and transparency systems; HACCP; food hygiene, food safety management, microbiology, industrial food safety risk assessment.; technology transfer and training for industry; development of good hygiene practices and other guides.



## Lenda

### BUDAPEST UNIVERSITY OF TECHNOLOGY AND ECONOMICS

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Tímea ERŐSS

#### Lenda

Lenda yogurts. Name of the product line: Lenda. Category of the product: natural yogurt with herb concentrate. By creating Lenda our goal was developing an innovative product line based on the fusion of natural yogurt and herbs. The novelty of the product is the herb concentrate. This concentrate is made of all natural ingredients and it gives the yogurt a unique flavour unexampled on the market today. Every herb used for the preparation has a traditionally accepted health-promoting property. That is why Lenda is not only a tasty and nutritious food product but it also helps the consumers' in preserving their general well-being. Our philosophy is to choose the ingredients carefully, paying attention to the flavour, health benefits and tradition. Considering these ideas we developed three herb combinations to prepare three types of the concentrate: peppermint-sage linden flower-hibiscus lavender-lemon balm. This short list above indicates that the herbs are an excellent opportunity for product innovation. From the traditional to the exotic ones they give infinite possibilities to create more and more attracting products for the consumers. We strongly believe that Lenda would be capable of breaking through on a food market guided by current trends such as health-conscious nutrition, bewareing of artificial ingredients or eco-friendly consumption. Lenda has the features to take advantage of these tendencies and become a new success story.





# 16 COMPETING COUNTRIES

## ICELAND

### FEDERATION

Federation of Icelandic Industries SI

**Address:** Keldnaholti, 112, Reykjavik

**General Phone Number:** +35 45910100

**Website:** [www.si.is](http://www.si.is)

### Contact Person

Mrs. Ragnheiður HEDINSDOTTIR Head of Food Industry

Federation of Icelandic Industries (SI) is a network of contacts which looks after the complex and different interests of industrial companies. SI has around 1200 members, both companies and employer organisations. They are quite different from each other in terms of size, products and markets. This variety makes the job challenging and necessary at the same time. SI takes care to emphasize what the companies have in common while also looking after individual needs. The successful implementation of this strategy has made SI the largest and most influential employer organisation in Iceland. SI looks after the interests of industry in close collaboration with individual enterprises. The work is based on strategic work done by several occupational work groups and over twenty organisations. The service available to members is on one hand individual to the enterprise or occupational group and on the other general in such matters as quality, education, marketing and public relations.



## Fjara - the seaweed mayonnaise

### UNIVERSITY OF ICELAND

#### Address

Eiríksgata 29  
105 REYKJAVÍK  
ICELAND

#### Website

[www.hi.is](http://www.hi.is)

#### Contact Person

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#### Team Presentation

Páll Arnar HAUKSSON  
Christopher MELIN

### Fjara - the seaweed mayonnaise

Fjara is made from red seaweed naturally cleansed by the pristine ocean around Iceland. It is harvested during low tide (fjara) in autumn and sun dried on lava rocks. Dulse has been consumed in Iceland since its settlement and with Fjara we are reintroducing this healthy seaweed to modern consumers. The binding power of alginates found in the seaweed renders eggs unnecessary and enables us to produce this remarkably aromatic mayonnaise. Combined with its exceptional nutritional value with regards to antioxidants and minerals, Fjara is a reduced fat mayonnaise with less than 46% fat. For the modern health and environmentally conscious consumer, Fjara is a fantastic all around condiment which can pep up everyday meals. Fjara combines the best from the west and the east, mayonnaise and seaweed, which makes Asia an attractive market to enter. Let your mind wander to the seashore as you enjoy this unusual condiment with fried breaded fish, potatoes or sushi.



HÁSKÓLI ÍSLANDS



# 16 COMPETING COUNTRIES

## ITALY

### FEDERATION

Federalimentare Servizi S.r.l

**Address:** Viale Luigi Pasteur 10 – 00144 Rome - Italy

**General Phone Number:** +39 06 5 903 380

**Website:** [www.federalimentare.it](http://www.federalimentare.it)

### Contact Person

Mr. Giovanni DELLE DONNE International Promotion Department

Federalimentare is the Italian Food & Drink Industry Federation established in 1983. With its 16 association branches, Federalimentare represents and protects any single segment of the Italian Food Industry, which is the second ranked Italian manufacturing sector (after engineering), with a market share of 13% and an export quota of 20% of its turnover. The Federation is member of Confindustria and FoodDrink Europe. The mission of the Federation is designed to achieve and promote conditions that strengthen the competitiveness of the Italian Food Industry both domestically and on the international markets, becoming the interpreter of its key values such as the quality and the safety of the products, the reliability of the entire supply chain, the transparency in the production process as well as the communication skills and entrepreneurial excellence. The sector successfully experiences the most advanced technology while respecting tradition.



## Natur'al TOP: gastronomic glaze

UNIVERSITA DEGLI STUDI DI PERUGIA - DIPARTIMENTO DI SCIENZE AGRARIE, ALIMENTARI E AMBIENTALI

### Address

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### Contact Person

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### Team Presentation

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Salvatore BUONOCORE  
Sara ANTOGNELLI

Natur'al TOP: gastronomic glaze

The Natur'al TOP gastronomic glazes are new and versatile condiments made of scotta, able to enhance a wide variety of dishes: from cheese to vegetables, meat, fish, cakes, ice-cream and fruit. Natur'al TOP range suits all tastes with three versions of the glaze: the honey and chili glaze, the onion lime and white pepper glaze and the grapefruit and rose one. What is scotta? It is the product resulting from the last level of milk processing, once it has been obtained ricotta. In the ancient dairy tradition scotta's properties were well known, so that it was frequently used and nowadays, rediscovering this resource, we have given to it a new look. Its strength lies in the possibility of developing highly sought aromas after fermentation with selected strains of micro-organisms, common in the dairy industry, which confer unique organoleptic properties to the final product. The addition of natural ingredients and the particular combination of tastes make Natur'al TOP glazes unique. Natur'al TOP potential, however, goes far beyond. Its characteristic consistency, combined with the ad-hoc package, makes possible for anyone to create, in a few moments, artistic decorations like a real chef. That's it? No it's not all, of course. Natur'al TOP is 100% natural and with its lightness, due to its low calories content, it is really suitable for all tastes and needs. Just few drops and also the simplest recipe turns into a refined dish. What can we say more...? It is worth trying!





## NETHERLANDS

### FEDERATION

TKI Agri&Food

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**General Phone Number:** +317 487 258

**Website:** [www.tki-agrifood.nl](http://www.tki-agrifood.nl)

### Contact Person

Dr. Kees DE GOOIJER Managing Director

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



KROKi

## WAGENINGEN UNIVERSITY

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### Contact Person

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### KROKi

KROKi is a delicious croquette produced with selected ingredients of the highest quality. Crunchy in the outside but soft in the inside, KROKi has been developed to satisfy the taste of consumers eager to find a product that is vegetarian, vegan, gluten free, halal and lactose free. KROKi can be consumed as a protein source since its most important ingredient is Spirulina, a naturally produced algae which has been supported by the Food and Agriculture Organization of the United Nations (FAO) to combat malnutrition and hunger due to its high protein content. Spirulina is also produced in a sustainable way which makes KROKi a food product friendly with our environment. The benefits of KROKi consumption include a natural source of protein, minerals, vitamins and antioxidants as well as a source of carbohydrates that provide energy as a part of a balanced meal. Its quick preparation is ideal for consumers who lack of time and want to eat a product natural and healthy but without the complications of long preparations. KROKi's soft taste makes it ideal to accompany any meal or simply to enjoy it as a snack at any time of the day. KROKi, delicious, natural, healthy, easy to make and friendly with the planet!





## ROMANIA

**FEDERATION**  
 Romanian Association of Food Industry Professionals - ASIAR  
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**General Phone Number:** +40 336 130 181  
**Website:** www.asiar.ro

**Contact Persons**  
 Professor Petru ALEXE President, Lecturer  
 Mrs Felicia DIMA Secretary

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



## Toplce: ice cream with topinambur and sea

### STEFAN CEL MARE UNIVERSITY OF SUCEAVA

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 Anca-Mihaela SIDOR

Toplce: ice cream with topinambur and sea buckthorn

Ice cream is a journey, a unique insight into the world of sweet senses, the result of artisanal and artistic creations ... and ultimately, happiness. Toplce ice cream is a frozen dairy dessert, obtained by a special freezing process, whose composition includes only natural ingredients, no sugar or additives added. The product is astounding in its simplicity, but it is rich, creamy and extremely healthy due to its ingredients. Originally obtained through an artisanal process, after repeated trials and improvements, finally a product was designed to be easily replicated on an industrial scale by micro factories and large ice cream companies. Global uniqueness is attributed to eco-innovative elements of the finished product: topinambur and sea buckthorn are used as raw materials and apricot kernels as by-product provided by the canning industry. The product is addressing to people of any age, including those suffering from diseases that do not allow them to consume sweets. Also it is designed for children and adults performing intense physical and mental activities. Effort, soul and dedication in a unique product provide consumers with ice cream made from natural ingredients, based on the principles of healthy eating. From the very first taste, it raves the senses by its special unique flavor, being a great opportunity of sharing happy moments when consumed together with the loved ones, as its slogan suggests: "Tasting happiness!"



Stefan cel Mare  
 University  
 of Suceava



# 16 COMPETING COUNTRIES

## SERBIA

### FEDERATION

Serbian Association of Food Technologists - SAFT

**Address:** Nemanjina 6, 11080 Belgrade - Zemun

**General Phone Number:** +38 1112199711

**Website:** [www.upts.org.rs](http://www.upts.org.rs)

### Contact Person

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

The Serbian Association of Food Technologists (SAFT) is a nonprofit association of food professionals established in 2009 in Belgrade. SAFT mission is to create and maintain a strong link and interconnection between research institutions and food companies, and to support and promote enabling environment for the innovations in the food sector. SAFT is an umbrella organization of the Serbian NTP "Food for Life" and the Serbian Regional Section of the EHEDG. SAFT was the organizer or co-organizer of several important international and national food events in Serbia, such as the 4th European Workshop on Food Engineering and Technology in May 2010 in Belgrade, the 6th CEFood Congress in May 2012 in Novi Sad, two national EcoTrophelia competitions (in 2013 and 2014), several industrial workshops on innovation and technology transfer in the food sector in the frame of Capinfood and Trafoon projects. The Serbian Association of Food Technologists is a collective member of European Federation of Food Science and Technology (EFFoST).



## Plum Pralines

### FACULTY OF AGRICULTURE

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#### Website

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#### Team Presentation

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Aleksandra APIĆ  
Marijana APIĆ

#### Plum Pralines

Plum Pralines – Dried plums enriched with marzipan, almonds, walnuts, biscuits or rum and coated in finest chocolate were made into a golden gift. Six chocolate balls (Rum, Rum White, Stanley, Stanley White, Marzipan and Nut) will delight you and your loved ones. Rum and Rum White Pralines are a combination of dried plums filled with rum, walnuts and biscuit crumbs, and coated in finest dark and white chocolate. You will not be left indifferent. Stanley and Stanley White Pralines are mystical blends of ground dried plums and creamy chocolate within dried plums coated in finest dark and white chocolate. Their creamy flavour will appeal to the hedonist in you. Marzipan Pralines – the sensuality of marzipan within dried plums coated in finest dark chocolate is an ideal combination for all passionate connoisseurs. Nut Pralines with three flavours of dried plum filling (marzipan, almonds and apricot kernels) and dark chocolate coating will become favourite household sweets at first taste. Plum pralines are produced by a technology friendly to both the environment and the product. The technology is based on renewable energy sources (solar and agricultural biomass) mild thermal regimes, and biodegradable package materials without chemical additives and waste materials. Dried plums are a traditional product of Serbia. Our tradition, ecological awareness and knowledge have been incorporated in Plum Pralines for you and your loved ones!





## SLOVENIA

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

**Address:** Dimičeva 13 - SI 1504 – Ljubljana  
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**Contact Person**  
 Mrs. Tina BUH Senior Consultant

The CCIS - CAFE is an independent, voluntary, non-profit, interest group of legal entities, which carry out lucrative business activities in the agricultural 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 300 members. The CCIS-CAFE incorporates, represents and links the agricultural and food industry in respect to public authorities and European branch associations; it forms viewpoints and policies towards the social partners and other domestic and foreign associations, it promotes the development of the sector and knowledge flow, ideas and good Slovenian and European practices in the branch. It also provides professional help in the form of consulting and information.



## BINNY MUFFS

### BIOTECHNICAL FACULTY

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 SLOVENIA

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 Luka VOGLAR  
 Anže ROGELJ

### BINNY MUFFS

BINNY MUFFS – healthy and delicious choco muffins with beans and resveratrol from Japanese knotweed. Selected ingredients contribute to improved nutritional value and higher levels of antioxidants in comparison to conventional muffins. In addition, with buying that product you can help to solve ecological problem connected to an invasive plant – Japanese knotweed. In a tube made of biodegradable cardboard packaging there are two muffins, packed separately in a recyclable film, suitable for consumption without pre-treatment. The ingestion of both muffins covers the energy needs of a snack (250 kcal). Our company FallopiaGreen will take care of harvesting Japanese knotweed, resveratrol extraction, and integration of resveratrol extract into food products. The uncontrolled spreading of this invasive plant in our environment needs to be limited. We wish to make people aware of this ecological problem and incorporate the invasive plant into food products, because of its positive features. Japanese knotweed can be used to our benefit. We decided to develop a muffin, due to the lack of unoriginal offers of quick and healthy snacks on our market. In the absence of time people often choose an unhealthy meal. Our company will offer an innovative product with improved nutritional composition, which will allow quick selection of a tasty meal. With our product, choosing a healthy snack/ breakfast will no longer be a problem.

Univerza v Ljubljani  
 Universitas Labacensis





# 16 COMPETING COUNTRIES

## SPAIN

### FEDERATION

Federación Española de Industrias de la Alimentación Y Bebidas - FIAB

**Address:** Velásquez, 64-3° - 28001 Madrid

**General Phone Number:** +34 91 411 72 11

**Website:** [www.fiab.es](http://www.fiab.es)

### Contact Person

Dr. Federico MORAIS Technology and Innovation Department Manager

The Spanish Food and Drink Industry Federation (FIAB) was created in 1977 to represent – through one organization with a single voice – the Spanish food and drinks industry, the foremost industrial sector of the country. At present, it encompasses 47 associations. Its main activity is informing the sector of developments that might affect their performance and representing their interests before different administrations and decision-making bodies at national, European and international level. FIAB was one of the leading industry associations to join the Spanish Confederation of Employers' Organizations (CEOE). Also, in order to be able to represent the industry's interests in the EU sphere, FIAB has maintained a permanent delegation in Brussels since 1983 and he has been a full member of EU Confederation of the Food and Drink Industries (FoodDrinkEurope) since 1986.



## INFUSTICK

### UNIVERSIDAD DE GRANADA

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### INFUSTICK

Would you like to prepare an infusion in a clear and comfortable way that also gives you the necessary nutrients to support days before menstruation? Infustick is an innovative product born of the idea to solve several problems: on one hand to reduce the quantity of residues made by the traditional infusions (paper, rope, plastics...), on the other hand, to make easier the way to consume those products to their target. Infustick is a semi-solid stick that contains the necessary quantity of concentrated infusion for being dissolved in hot water in less than 30 seconds and creates a very aromatic drink that also contains a high level of antioxidants and nutrients that are perfect for women's days before their period.



Universidad de Granada



## SWITZERLAND

**FEDERATION**  
Swiss Food Research

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**Website:** [www.foodresearch.ch](http://www.foodresearch.ch)

**Contact Person**  
Mr. Peter BRAUN Managing Director

Swiss Food Research is the Swiss Association for the promotion of Research and Innovation in the food and food related sectors. The network was established in order to enhance the competitiveness of the Swiss food industry and its suppliers by close collaboration with research institutes. The food industry is represented by the Federation of the Swiss Food Industries (FIAL) and various food companies being members. We support companies in the formulation of project proposals and impart the highest competencies of research institutes within our network for the most successful execution of the project. We also assist companies in the realization of financial support from national and European funding sources. Swiss Food Research is running the National Technology Platform “Food for Life Switzerland” and ensures that the needs of the Swiss food industry and its related sectors can also be considered in the 8th Research Framework Program of the E (H2020).



## Frozen verrine Tomato & Basil

BERN UNIVERSITY OF APPLIED SCIENCES; SCHOOL OF AGRICULTURAL, FOREST, AND FOOD SCIENCES HAFL

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Lidia ROSSEL  
Kevin VONLANTHEN  
Fanny OBERSON  
Benoît MICHEL

### Frozen verrine Tomato & Basil

Unfortunately, a large range of the actual products on the eco-market is not suitable for the main consumption. A vogue consisting of organizing aperitif or evening buffet with friends is getting democratized among all generations. Combining food trends and eco-innovation. The frozen verrine is a salty frozen finger food made of two layers of a creamy and smooth tomato ice cream containing a basil water ice sheet with some incorporated pieces of dried basil. The consumer unit is a carton box containing four of individual units. Those glass cups containing 50 ml of ice each. All the raw materials necessary for the production can be sourced in the country of production. Being a native product and then getting a reliable label of origin is his main eco-advantage. Moreover it is a step to support a sustainable and local economy. The recyclable verrines are made of polymerized lactic acid (PLA) and the box from recycled cardboard. The packaging design is optimize to preserve raw surfaces. This allows to minimize the ink use. The increase of the ice consumption in Europe this three last years is a good opportunity for the food industry. Offering to the consumers a product really innovative and which fit to its habits, while protecting the enviro



Bern University of Applied Sciences  
• School of Agricultural, Forest  
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## UNITED KINGDOM

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**Contact Person:** Mrs. Jane EMERY Deputy Chief Executive

**FEDERATION:** Campden BRI  
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**Contact Person:** Mr. Bertrand EMOND Head of Membership and Training

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

**Campden BRI**  
 Campden BRI is the world's largest independent membership-based organisation carrying out research and development for the food and drinks industry. Founded in 1919, it now supports over 2000 member companies in 75 countries worldwide associated with all aspects of primary production, manufacture, distribution and retailing and ranging from SMEs to very large global blue-chip companies. It is committed to providing industry with the research, technical, training and advisory services needed to ensure product safety and quality, process efficiency and product, packaging and process innovation. It works closely with industry to ensure the industrial relevance of everything it does. This includes a wide range of analysis and testing services and operational support underpinned by a vigorous programme of research and innovation and promoted through extensive knowledge management activities. Many of its activities are independently accredited and can be tailored to specific needs



## Beri Bar

### HARPER ADAMS UNIVERSITY

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 Laura ELAM  
 Rachel FISHER  
 Rachel MCKENNA

#### Beri Bar

The Gastronommies mission.... to create an eco-innovative product centred on the cutting edge principles of molecular gastronomy. Using locally sourced ingredients from the county of Shropshire and frozen raspberries from British sources. The Beri Bar aims to provide a unique and novel snacking experience. Celebrity chefs such as Heston Blumenthal have heightened demand from consumers for innovative, flavoursome products. Thus, leading to the development of a bar suitable for the ready to go foods market. The bar is comprised of an oat flapjack cereal base, topped with raspberry spheres and a drizzle of dark chocolate. The raspberry spheres are created through reverse spherification differentiating the bar from its competitors. When consumed the spheres burst providing an instant release of punchy, vibrant raspberry flavour. The product aims to bring the use of reverse spherification, into the mainstream for the everyday consumer. Environmental considerations for the product include the packaging which consists of layers of paper and plastic that are 100% compostable and the design adds to the visual effect of the Beri bar.





### SIAL 2014 an exceptional year!

The next edition of SIAL from 19th to 23rd October in Paris will undoubtedly be an exceptional vintage. It will be exceptional because the show will celebrate its 50th anniversary. In 1964 the first SIAL was launched at the CNIT (New Industries and Technologies Centre - Centre des Nouvelles Industries et Technologies) at La Défense in Paris. Already SIAL wanted to be the food crossroads of the world, with a prism particularly supporting innovations. Since then SIAL has confirmed its position ... Edition after edition the number of international exhibitors and visitors has increased steadily. 2014 will be an exceptional year as record participation is expected: more than 6,000 exhibitors and 150,000 visitors from 200 countries. The World of Food will truly meet in Paris!

It is therefore natural for SIAL join ECOTROPHELIA to support the creativity of international students and showcase the products of tomorrow that they themselves imagined.

Rendez-vous from 19th to 23rd October 2014 in Paris Nord Villepinte - <http://www.sialparis.fr/>

To learn more about SIAL exhibitions in the world <http://www.sial-group.com/>  
 SIAL– Host to ECOTROPHELIA EUROPE 2014  
 Paris 19th – 20th October 2014

### SIAL 2014, un millésime exceptionnel !

La prochaine édition du SIAL, du 19 au 23 octobre à Paris, sera incontestablement un millésime exceptionnel. Exceptionnel, car le salon fêtera ses 50 ans. En 1964, en effet, était lancé le premier salon SIAL, dans le cadre du CNIT à Paris La Défense. Déjà, le SIAL se voulait le carrefour alimentaire du monde, avec un prisme particulièrement appuyé sur les innovations. Depuis, le SIAL a confirmé son rang... Edition après édition, le nombre d'exposants et de visiteurs internationaux n'a cessé de progresser. 2014 sera aussi un millésime exceptionnel par la participation record qui est attendue : plus de 6 000 exposants et 150 000 visiteurs, provenant de 200 pays. Le Monde de l'alimentation aura véritablement rendez-vous à Paris !

Il est donc naturel pour le SIAL de s'associer à ECOTROPHELIA pour soutenir la créativité des étudiants internationaux et mettre en avant les produits de demain qu'ils ont eux-mêmes imaginés.

Rendez-vous du 19 au 23 octobre 2014 à Paris Nord Villepinte - <http://www.sialparis.fr/>

Pour en savoir plus sur les salons SIAL dans le monde <http://www.sial-group.com/>

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

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

ECOTROPHELIA has become a reference in Europe, a major event for innovation and business competitiveness. This international recognition has made Avignon the European Capital of food eco-innovation: a responsible food innovation respectful of the consumer, the environment and society in general, pillars of sustainable development. Because we can now only conceive progress in the respect of citizens and the environment, the heads of the companies that make up the CCI Vaucluse continue to support the strategy of synergy between education, research and enterprise embodied by ECOTROPHELIA EUROPE. In many respects, ECOTROPHELIA is exemplary because it is a structure that has surmounted difficulties to perform better and go further. This is how we advance!

**François MARIANI**  
 President of the Chamber of Commerce and Industry of the Vaucluse

*Cela fait désormais 15 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, de l'agroalimentaire et de la forêt, Région Provence-Alpes-Côte d'Azur, Département de Vaucluse, Grand Avignon) comme privés (NESTLE, CAMPDEN BRI, SIAL...).*

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

*ECOTROPHELIA est devenu une référence en Europe, un rendez-vous majeur de l'innovation et de la compétitivité des entreprises. Cette reconnaissance internationale fait d'Avignon la Capitale Européenne de l'éco-innovation alimentaire : une innovation alimentaire respectueuse du consommateur, de l'environnement et de la société en général, piliers du développement durable. Parce qu'on ne peut plus concevoir de progrès que dans le respect du citoyen et de l'environnement, les chefs d'Entreprise de la CCI de Vaucluse continuent à soutenir la stratégie de synergie entre formation, recherche et entreprise incarnée par ECOTROPHELIA EUROPE. A plus d'un titre, ECOTROPHELIA est donc exemplaire car c'est une structure qui a su se mettre en difficulté pour mieux réussir et aller encore plus loin. C'est comme cela qu'on avance!*





## THE MINISTRY OF AGRICULTURE FOOD AND FORESTRY

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

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

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

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

**Stéphane LE FOLL**  
Minister of Agriculture, Food and Forestry

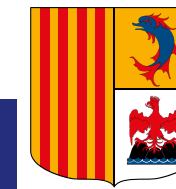
*Le Ministère de l'Agriculture, de l'Agroalimentaire et de la Forêt apporte son soutien à ECOTROPHELIA Europe et ECOTROPHELIA France, deux importants concours étudiants, mettant en avant, au niveau français et européen :*

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

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

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

## REGION PACA



Région  
Provence  
Alpes  
Côte d'Azur

In Provence-Alpes-Côte d'Azur the expertise of women and men enhances quality productions from an exceptional terroir. Partnership with professionals from different sectors, institutions, communities, training organizations ... reinforces everyday common action for the innovation of products, business development and employment.

Emblematic of this impetus, ECOTROPHELIA continues its route marked with talent and the success of its designers and all its participants. The PACA Region supports and welcomes the results achieved and the sustainability of this initiative. Competent in the area of vocational training, the PACA Region is also a major partner in Higher Education and Research. It has now to pursue its action on the basis of a common desire conducive to the completion of major and highly innovative projects. This is the case of the ECOTROPHELIA event in particular as regards the sharing of experiences with representatives of the European countries present.

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

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

*En Provence-Alpes-Côte d'Azur le savoir-faire des femmes et des hommes valorise des productions de qualité issues de terroirs exceptionnels. Le partenariat avec les professionnels des différentes filières, les institutions, les collectivités, les organismes de formation... renforce au quotidien l'action commune pour l'innovation autour des produits, le développement des activités et celui de l'emploi.*

*Emblématique de cette impulsion et de ce dynamisme partagés, Écotrophélia poursuit sa route jalonnée du talent et de la réussite de ses concepteurs et de tous ses participants. La Région les soutient et se réjouit des résultats obtenus et de la pérennité de cette initiative. Compétente dans le secteur de la formation professionnelle, la Région est aussi un partenaire essentiel de l'enseignement supérieur et de la recherche. Il s'agit aujourd'hui de poursuivre cette action sur la base d'une volonté commune propice à l'aboutissement de projets majeurs et particulièrement innovants. C'est le cas de cette manifestation au regard notamment du partage d'expérience avec les représentants des pays européens présents.*

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



## DEPARTEMENT DE VAUCLUSE



Created in the Vaucluse region, the ECOTROPHELIA competition has quickly grown to a European level with the constant support of the General Council. It is with great pride that I see today that ECOTROPHELIA meets the challenge of the synergy between academia, research and the entire food chain.

The loyalty of our engagement with ECOTROPHELIA can be explained naturally: the General Council of Vaucluse has for many years now made a clear commitment to and given financial support for agriculture, food and wine; the key, emblematic drivers of our department despite their difficulties.

Vaucluse is a land of culture, of flavours, of food heritage and also a welcoming place of meetings and as such we must be at the heart of the development of the industry of tomorrow, especially by incorporating the now essential elements of sustainable development.

Along with local producers and players across the whole industry, with the Fruit and Vegetable European Innovation Cluster and the City of Food, we believe that the future of our region lies in research, innovation and the development of know-how.

We therefore hope that this great event and its winners will continue to shine a bright light on the talent and ingenuity of young Europeans at the service of food innovation.

**Claude Haut**  
**Senator**  
**President of the General Council of Vaucluse**

*Né sur les terres de Vaucluse, le concours ECOTROPHELIA a su rapidement, et avec le soutien constant du Conseil général, se développer pour atteindre une échelle européenne. C'est donc avec une certaine fierté que je vois aujourd'hui ECOTROPHELIA réussir le pari de la synergie entre le monde de l'enseignement, les chercheurs et l'ensemble de la filière agro-alimentaire.*

*La fidélité de notre engagement aux côtés d'ECOTROPHELIA s'explique naturellement : le Conseil général de Vaucluse a fait le choix depuis de nombreuses années de s'engager clairement et financièrement pour accompagner les secteurs agricoles, viticoles et agro-alimentaires, des moteurs essentiels et emblématiques de notre département malgré les difficultés.*

*Le Vaucluse, terre de cultures, de saveurs, de patrimoine agro-alimentaire mais aussi lieu d'accueil et de rencontres, se doit d'être au cœur du développement de la filière de demain, en intégrant en particulier les éléments de développement durable désormais indispensables.*

*Aux côtés des producteurs locaux, bien sûr, mais aussi de l'ensemble des acteurs de la filière, du Pôle Terralia ou de la Cité de l'Alimentation, nous sommes convaincus que l'avenir de notre territoire passe par la recherche, l'innovation et la valorisation des savoir-faire.*

*Souhaitons donc à cette belle manifestation et à ses lauréats de continuer à porter haut et fort le talent et l'ingéniosité de la jeunesse européenne au service de l'innovation alimentaire.*

## GRAND AVIGNON



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

Grand Avignon in fact brings together all the tools of development of this sector:

- Large Companies: Naturex, McCormick, Liebig
- The competitiveness cluster labeled PRIDES by the PACA Region
- The presence of major research centers: INRA, University of Science, CTCPA
- The presence of numerous professional bodies in the industry: the IFRIA (Training for careers in food), CRITT (Technical Centre PACA), FRIAA PACA (Regional Federation of Industries Agri-Food)
- Events of national interest in the fruit and vegetables sector

All these players come together today as a booming Technological Pole: Agroparc, located in the town of Avignon.

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

For more information: [www.grandavignon.fr](http://www.grandavignon.fr)

**Jean Marc ROUBAUD**  
**President of the Urban Community of Greater Avignon**

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

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

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

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

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

*Plus d'informations sur [www.grandavignon.fr](http://www.grandavignon.fr)*



## NESTLÉ

### Nestlé Research Center, Lausanne

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

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

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

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

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

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

You can find more information about Nestlé Research Center, its mission and ongoing research programmes by visiting the website at [www.research.nestle.com](http://www.research.nestle.com)



Good Food, Good Life

## CAMPDEN BRI UK



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

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

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

**Bertrand Emond**  
Head of Membership & Training, Campden BRI

### Centre de recherche Nestlé, à Lausanne

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

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

Le NRC - le plus grand institut privé de recherche sur l'alimentation et la nutrition au monde - accueille plus de 600 collaborateurs, parmi lesquels plus de 300 chercheurs de 50 nationalités différentes, qui représentent une vaste palette de compétences scientifiques. L'expertise des scientifiques du NRC est complétée par un large réseau de partenaires externes composé d'universités, d'instituts de recherche privés, d'hôpitaux et de start-up. Au total, le NRC compte environ 100 collaborations de recherche avec des

universités et des instituts de recherche de par le monde entier.

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

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

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

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

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

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

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





## ECOTROPHELIA is partner of France Pavilion at the Expo Milano 2015

The Milan 2015 Universal Exhibition will take place from May 1st to October 31st 2015 on the theme "Feeding the Planet, Energy for Life."

Through the scenography of its pavilion, France wants to prove its commitment:

- to contribute to feeding the world thanks to the productive and economic potentials such as agriculture, fisheries and industry, as well as scientific;
- to the development of food patterns that meet the challenges of sustainability: produce more and produce better. With agro-ecology, the green challenge, the preservation of fisheries resources and the social challenge: the necessary economic development must be sustainable;
- to the improvement of food security in developing countries with an active policy of cooperation and technology transfer;
- for the alliance of the quantity and quality of food safety, nutritional balance, culinary and gastronomic heritage, expertise ...

The ECOTROPHELIA EUROPE 2015 edition will be held in Milan.

## ECOTROPHELIA est partenaire du Pavillon France de l'Exposition Universelle Milan 2015

*L'exposition Universelle Milan 2015 aura lieu du 1er mai au 31 octobre 2015 sur le thème : "Nourrir la planète, énergie pour la vie".*

*Au travers de la scénographie de son pavillon, la France souhaite apporter les preuves de son engagement pour :*

- la contribution à l'alimentation mondiale grâce aux potentialités de son tissu productif tant économique, agricole, halieutique, industriel, que scientifique ;
- le développement de modèles alimentaires qui répondent à des enjeux de durabilité : produire plus et produire mieux. Avec l'agro écologie, le défi vert, la préservation des ressources halieutiques et le social : le développement économique nécessaire se doit d'être durable ;
- l'amélioration de la sécurité alimentaire des pays en voie de développement avec une politique active de coopération et des transferts de technologies ;
- l'alliance de la quantité et de la qualité sécurité sanitaire, équilibre nutritionnel, patrimoine culinaire et gastronomique, savoir faire...

*L'édition ECOTROPHELIA EUROPE 2015 sera organisée à Milan.*





## ECOTROPHELIA EUROPE

**ECOTROPHELIA EUROPE Organizing Committee:**

European Technology Platform "Food For Life"

ANIA – National Association of Food Industries

CCI VAUCLUSE – Chamber of Commerce and Industry of Vaucluse

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Exhibition stand of ECOTROPHELIA EUROPE

SIALTrade Fair: Hall 5 Stand 5aP009

