



ECOTROPHELIA EUROPE 2016

Champions League in food innovations



What will be tomorrow's food look like? Taste like? Be made of? What are the major trends in food consumption in Europe?

The ECOTROPHELIA Europe competition provides answers to these questions through the imagination of teams of engineering students working within the food industry and the expertise of the National Food Federations who accompany them.

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

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



**ECOTROPHELIA
FROM FRANCE TO EUROPE**



**Prize Ceremony
ECOTROPHELIA Europe 2015
Milan – Univesel Exposition
6th Octobre 2015**



FOOD INNOVATION LABORATORY FOR HIGHER EDUCATION

ECOTROPHELIA Europe is an innovation laboratory for universities and students and a pedagogical model recognized by the European Commission

How does the competition work ?

In every European country, the National Food Federation and HEI (Higher Education Institutions such as Universities, High schools) organize a national event in order to select the most innovative food project. Teams form with between 2 to 10 students, from European private, scientific, commercial or public higher education institutions, around an innovative idea.

As part of their educational project, student teams develop their food project according to precise specifications. The main assessment criteria relate to the innovative dimension, the ability to integrate the distribution channels, the organoleptic and nutrition qualities, the aptitude for industrial manufacturing, regulatory compliance and market relevance of the product. Each team can develop the project with the support of companies, teachers researchers, laboratories or technical centers.

NATIONAL FOOD ASSOCIATION associated in 2015

- Food Industry Association Austria - Facherband der Lebensmittelindustrie (**Austria**)
- Federation of the Belgian Food Industry - FEVIA (**Belgium**)
- Croatian Association of Food Technologists, Biotechnologists and Nutritionists - HDPBN (**Croatia**)
- National Food Institute - Technical University of Denmark (**Denmark**)
- Association Nationale des Industries Alimentaires – ANIA (**France**)
- Research Association of the German Food Industry - FEI (**Germany**)
- Federation of Hellenic Food Industries - SEVT (**Greece**)
- Campden BRI Magyarország Nonprofit Kft. - CBHU (**Hungary**)
- Federation of Icelandic Industries – SI (**Iceland**)
- Federalimentare Servizi S.r.l (**Italy**)
- TKI Agri&Food (**The Netherlands**)
- Romanian Association of Food Industry Professionals – ASIAR (**Romania**)
- Serbian Association of Food Technologists – SAFT (**Serbia**)
- Chamber of Commerce and Industry of Slovenia - Chamber of Agricultural and Food Enterprises - CCIS – CAFE (**Slovenia**)
- Federación Española de Industrias de la Alimentación Y Bebidas - FIAB (**Spain**)
- Institute of Food Science & Technology - IFST– Campden BRI UK (**United kingdom**)



CONCRETE ALLIANCE WITH THE FOOD INDUSTRY



Projects designed by the future engineers of the European food sector through ECOTROPHELIA are representative of new consumer trends. The Food Industry is naturally interested by these projects as shown by their involvement with the National Food Federation who work alongside the students teams. For professionals in the food industry, ECOTROPHELIA has a great pool of talent, skills and innovation.

Since 2011 the ECOTROPHELIA Europe competition has motivated



The industrialisation or commercialisation of **40 products**



The conception of **500 food projects**



75 National Competitions with over 550 Universities and 3 000 Students

TRANSFER OF INNOVATION

Over the past three years, more than 40 products born from the imagination and the work of European students have been commercialized by industrial companies in France: (Les Cannelés Bordelais & Société Jock, Crok'N'Twist & Mac CAIN, Duo 2 Choc, Crikizz & YNSECT, Croc'lt & Les Crudettes, Churr'oz, Crista'Fruit, Ici&Là & AGIS, etc.), in Spain (Speriens), in Italy (Socrock), and outside Europe's borders with Skyr Iceland, Da Vero marketed in the United States, and Volga Meat Chips in Russia.

A few examples of industrial cooperation:

France : Ici&Là, le Pavé du Velay et le Pavé de France

Ecotrophelia France 2013: Gold Award

Ecotrophelia Europe 2013: Gold Award

School: ISARA Lyon

In 2013, the ISARA Lyon students developed an eco-innovative range of frozen ready cooked meals made from green lentils. They worked in partnership with the AGIS Company based in Avignon. After having won the gold prize in the French and European category, two young students- Emmanuel Bréhier and Benoît Plisson chose to create **Ici&Là**, a food company oriented by innovation. In March 2015, **Ici&Là** were appointed Ambassador of Pavilion France for the Milan Universal Expo in 2015. The company have developed, with the help of a chef, steaks, nuggets and croquettes with a pulse base of chick peas, beans and lentils. They have been branded "Le Boucher Vert".



Greece: "Through Olive and Air"

Ecotrophelia Greece 2013: 3rd prize

"Δια Ελιάς & Αέρος" - "Through Olive & Air"

School: The Technological Educational Institute (TEI) of Thessaly

"Through Olive and Air" was created in 2013 by the students of Thessaly Institute of Technology and Education. Their product is a fermented nitrite free sausage, made with pork and natural extracts of olive polyphenols (OP) derived from olive oil mill subsidiary waste. The research and development project was conducted under the supervision of Dr. Ioannis Giavasis, working with the cooperation of Tsianavas SA (A meat processing company in Karditsa, Greece) and Polyhealth SA (A polyphenols production company in Larissa, Greece) companies.



Italy: "SOcrock"

Ecotrophelia Italy 2013: 1st prize

Ecotrophelia Europe 2013: 3rd prize

Universita Cattolica del Sacro Cuore - Facoltà Di Agraria

Socrock' is a crunchy dark chocolate cereal bar, with grape seed powder. The base ingredient for this natural and sustainable product is white sorghum, an ancient grain with nutritional properties similar to corn.

Undemanding, the culture of sorghum grows with little water.

The packaging is completely recyclable.

SOcrock is marketed by the company Rivoltini Alimentare Dolciaria Snc.



France: Gréneo

ECOTROPHELIA France 2015: 1st prize

National School of Agronomy and Food Industries from the University of Nancy-Lorraine (ENSAIA)

For breakfast this crispy, airy and very light combination of chickpea flakes, without any preservatives, artificial flavours or colouring, mixed with 70% of pulses (Coral lentils, split peas). This alternative to traditional breakfast products naturally offers twice as much protein than conventional cereals, with a high-fiber, low in fat and a low Glycemic Index.



ECOTROPHELIA INSPIRES FOODLAB



A new European food innovations Laboratory to encourage entrepreneurship in higher education and promotes students entrepreneurship.

To support entrepreneurship and encourage an entrepreneurial culture very early in the educational system, the European Union has appealed for projects under the ERASMUS programmes. In October 2014 the European Union selected 8 winners among more than 230 proposals from 32 European countries. The only French winner was the FOODLAB project from the CCI of Vacluse, a project completely inspired by the ECOTROPHELIA experience.

FOOTLAB aims to create a European Laboratory of food innovations, a true incubator of innovative projects and entrepreneurship. It will encourage the creation of sustainable bridges between academia and stakeholders in the food industry, the development of entrepreneurial skills through self-learning, increasing the employability of students by local companies, and improving the transfer of innovation to companies in a sector in search of improving competitiveness.

ECOTROPHELIA EUROPE 2015

The best food innovations finalists at the Milano Expo 2015

On the principle of a Champions League in food innovations, 16 European countries participated in Europe's ECOTROPHELIA 2015. After a year of national selections, Austria, Belgium, Croatia, Denmark, France, Germany, Greece, Hungary, Iceland, Italy, The Netherlands, Romania, Serbia, Slovenia, Spain, and The United Kingdom revealed their most visionary and tasty food creations in Milan designed with an industrial approach and adapted to the commercial distribution channels.



MILANO 2015
 1 MAI • 31 OCTOBRE
 NOURRIR LA PLANÈTE
 ENERGIE POUR LA VIE

Who will take over from the winners of ECOTROPHELIA Europe 2015?

In 2015, the jury of ECOTROPHELIA Europe chaired by Michel COOMANS, former Director of the food industry Department - DG Enterprise European Commission distinguished:

- Hungary (ECOTROPHELIA Europe Gold Award)
- Italy (ECOTROPHELIA Europe Silver Award)
- France (ECOTROPHELIA Europe Bronze Award)
- Croatia (Special Vacluse Departmental Council Innovation Award).



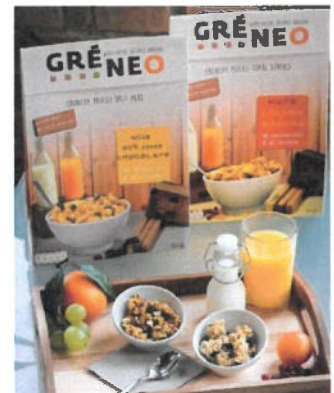
ECOTROPHELIA Europe Gold: Hungary
VeSage, Highly nutritional sliceable vegetable based cold cuts
Corvinus University of Budapest



ECOTROPHELIA Europe Silver: Italy
Fresh-App, Eco-innovative drink made from apple and orange peel
Università degli studi di Napoli Federico II



ECOTROPHELIA Europe Bronze: France
Gréneo, Crunchy pulse nuggets:
Gréneo Coral Lentils and Gréneo Split Peas
ENSAIA – Université de Lorraine-Nancy



Special Innovation Award: Croatia
Unita, Strong, elastic and multifunctional edible thread
Faculty of Food Technology and Biotechnology,
University of Zagreb



ECOTROPHELIA EUROPE 2016 DATES

31st May

Deadline for applications by National Federations to compete in the 2016 edition

15th July

Deadline for student project submission



16th & 17th October

FINALS IN PARIS AT THE SIAL EXHIBITION



SUNDAY 16th & MONDAY 17th OCTOBER

Paris - National Teams & Jury

Two half day sessions:

Student project presentations & simultaneous product tasting, questions & answers and jury deliberations



MONDAY 17th OCTOBER

Student project presentations & simultaneous product tasting, questions & answers and final deliberations

Announcement of the winners during the Award Ceremony



JURY 2016 AND AWARDS

The jury of ECOTROPHELIA Europe is composed of professionals from food drink industries and retail, members for the European Commission and an industrialist representing each participating country.

The jury of ECOTROPHELIA Europe will award 4 prizes to the most innovative food products:

- ECOTROPHELIA Europe Gold Award: € 6,000
- ECOTROPHELIA Europe Silver Award: € 4,000
- ECOTROPHELIA Europe Bronze Award: € 2,000
- Special Departmental Council of Vaucluse Innovation Award, donating €1,000.





THE HISTORY OF ECOTROPHELIA EUROPE – KEY DATES

2000

•ECOTROPHELIA was founded at the initiative of the Chamber of Commerce and Industry of Vaucluse, Higher Educational Institutions, Universities, professional branches and technical centers who organized the first edition of TROPHÉLIA, "The Student Food Innovation Trophies".

2008

•ECOTROPHELIA was founded at the initiative of the Chamber of Commerce and Industry of Vaucluse, Higher Educational Institutions, Universities, professional branches and technical centers who organized the first edition of TROPHÉLIA, "The Student Food Innovation Trophies".

2011

•The European Commission recognized the exemplary nature of TROPHÉLIA and gave the go-ahead to the Chamber of Commerce and Industry of Vaucluse to implement a European project for the promotion of eco-innovation in the food industry sector: ECOTROFOOD. The competition TROPHÉLIA then became ECOTROPHELIA. From this date forward students had to incorporate and implement an eco-responsible dimension in the design of their project.

2012

•ECOTROPHELIA was one of the project winners of the call "Initiatives of Excellence in Innovative Training" – IDEFI. The objective: to create National and European networks of excellence for training in food innovation therefore enhancing the competitiveness of agri-food SMEs through and by eco-innovation.

2013

•ECOTROPHELIA Europe mobilized 18 countries - a record!

2014

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

2015

•ECOTROPHELIA Europe 2015 took place in Piacenza Italy with the prize ceremony at the Universal Exhibition Milan 2015 whose theme was "Feeding the Planet, Energy for Life".
•New countries (Portugal, Ecuador, etc.) are planning to participate in future editions of ECOTROPHELIA and will implement a national approach promoting food innovation.

2016

•ECOTROPHELIA Europe in SIAL.

ECOTROPHELIA EUROPE OFFICIAL PARTNERS

ECOTROPHELIA Europe is organized by the CCI of Vaucluse with the support from ANIA (The French National Association of Food Industries) and The European food Federations.

It is supported by its partners: The Ministry of agriculture, Food and Forestry, Region Provence-Alpes-Cote d'Azur, Departmental Council of Vaucluse, Grand Avignon, the SIAL, NESTLE World and Campden BRI UK.



CCI VAUCLUSE
Chamber of Commerce and Industry



Vaucluse Departmental Council



The Ministry of Agriculture, Food & Forestry

Région



Provence-Alpes-Côte d'Azur

REGION Provence Alpes Côte d'Azur



SIAL
The world's largest food innovation exhibition



Good Food, Good Life

Nestlé
Nestlé Research Center Lausanne



Campden BRI UK



GRAND AVIGNON



**ECOTROPHELIA EUROPE
PARTICIPATING FEDERATIONS SINCE 2008**

Food Industry Association Austria - Fachverband der Lebensmittelindustrie (Austria)	Federation of the Belgian Food Industry - FEVIA (Belgium)	Croatian Association of Food Technologists, Biotechnologists and Nutritionists - HDPBN (Croatia)	Federation of Food and Drink Industry of Czech Republic - FFDI (Czech Republic)
National Food Institute - Technical University of Denmark (Denmark)	Association Nationale des Industries Alimentaires – ANIA (France)	Research Association of the German Food Industry - FEI (Germany)	Federation of Hellenic Food Industries - SEVT (Greece)
Campden BRI Magyarorszag Nonprofit Kft. - CBHU (Hungary)	Federation of Icelandic Industries – SI (Iceland)	Federalimentare Servizi S.r.l (Italy)	TKI Agri&Food (The Netherlands)
Romanian Association of Food Industry Professionals – ASIAR (Romania)	Volga Region Research Institute of Manufacture and Processing of Meat- and-Milk Production - VRIMMP (Russia)	Serbian Association of Food Technologists – SAFT (Serbia)	Chamber of Commerce and Industry of Slovenia - Chamber of Agricultural and Food Enterprises - CCIS – CAFE (Slovenia)
Federación Española de Industrias de la Alimentación Y Bebidas - FIAB (Spain)	Swiss Food Research (Switzerland)	Institute of Food Science & Technology - IFST– Campden BRI UK (United kingdom)	Ukrainian National Technological Platform "Agro-Food" – UNTP (Ukraine)
State Enterprise Lithuanian Agricultural and Food Market Regulation Agency (Lithuania)			



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