



ECOTROPHELIA
NEDERLAND



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| Team name | Totally Nuts |
| Product | Salad Topper |
| School | Maastricht University- Master Health Food Innovation Management |
| Captain | Bente van Santvoort |
| Teamleden | Patrick Joosten Kelly Baert Mara Kynast |
| Mentor | Mireille Stijns |
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Have you ever thought of what is happening to the food that is used to produce other food or beverage items? Let's think about it: What happens to the leftovers of almond milk production? The resulting product is a liquid, right? So, what happens to the almond solids? Long story short: they are not used to their full potential. How bad is it to waste something that is already here and could possibly be used for something new? This is where everything started! Totally Nuts is the only plant-based "feta" alternative that uses upcycled almonds to build a bridge between waste and innovation, or as we say: "We care. We upcycle." Totally Nuts stands out for its uniqueness on the market, its sustainability aspect, health but also for its feta-like texture and taste! You can enjoy Totally Nuts on literally every dish- your salad, wrap, pasta or on its own.



Maastricht University