

EcoTroFood



Eco-Innovation
EcoTroFood

PARTNERS

CCI Vaucluse (France)
Chambre de Commerce et
d'Industrie de Vaucluse
www.vaucluse.cci.fr



ACTIA (France)
Association de Coordination
Technique pour l'Industries
Alimentaires
www.actia-asso.eu



ANIA (France)
Association Nationale des
Industries Alimentaires
www.ania.net/fr



FEDSERV (Italy)
Federazione dell'Industria
Alimentare Italiana
www.federalimentare.it



FIAB (Spain)
Federación Española de Industrias
de la Alimentación y Bebidas
www.fiab.es



FEVIA (Belgium)
Fédération de l'Industrie
Alimentaire
www.fevia.be



ICI (Iceland)
Innovation Centre Iceland
Technical R&D and Innovation
and Entrepreneur Support
www.nmi.is



EQY (France)
Euroquality
www.euroquality.fr



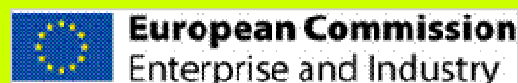
MATIS (Iceland)
Icelandic Food and Biotechnology
Research and Innovation
www.matis.is



WHAT IS ECOTROFOOD

EcoTroFood – The European Service Platform for eco-innovation in food is a project financed via the CIP - Competitiveness and Innovation Framework Programme - the aim of which is to significantly increase the commercialisation of innovative eco-friendly solutions, products and services in the food and drink processing industry in order to radically decrease its environmental impact and reduce costs.

The project is intended to **improve access to information and knowledge** concerning eco-innovation in food, in particular for SMEs. The practices developed within the project will become part of a European food eco-innovation platform for the provision of information to, and the sharing of knowledge with, relevant eco-innovation players and stakeholders.



The European Commission has acknowledged the initiative and mandate to implement a € 4,6 million European program to promote eco-innovation in the food industry: EcoTroFood. Taking into account the elements of sustainable development in developing food products is becoming a requirement and a major stake in the competitiveness of the food industry in the coming years. The program aims to promote and develop creativity, and facilitate access to eco-innovation for food SMEs. The EcoTroFood project is enabling the development and testing of new innovative practices, support SMEs, and create start-ups, via public-private partnerships.

NEWSLETTER 2013



Food and Drink processing Industry is among the largest industries in Europe, with more than € 1 trillion turnover accounting for approximately 4.3 million workers and highly demanding in raw material consumption.

The project

EcoTroFood will enable the development and testing of new innovation support practices, support SMEs, and create start-ups via public-private partnerships to:

- ☞ **Help companies meet future requirements in terms of environmental standards at the European level;**
- ☞ **Enable SMEs to benefit from the possibilities and opportunities inherent in environmental issues;**
- ☞ **Create more effective links between research, entrepreneurship and finance;**
- ☞ **Make available to companies qualified young people mobilised on the issue of sustainable development.**

For SMEs, these practices are a source of added value and profitability. The costs of eco-innovation are significant, but in a "global cost" approach companies can recoup their investments by increasing the added value of their products and their profit margins or by opening new markets, improving their processes and their capacity for innovation as well as through paying less tax on pollution, water consumption and energy or carbon emissions and on costs related to installations classified for environmental risk.

The main objective of the EcoTroFood project is the promotion of creativity **and training for eco-innovation solutions.**

www.ecotrophelia.eu



Website

The official website has been created in order to collect all the information related to the project and to provide a useful and quick connection among stakeholders, companies and universities.

A **food product database** related to all national and European food products presented at national and European competitions is available. Other products issuing from the different EcoTrophelia competitions in the coming will be gradually added to the website which will increase the marketing potential of eco-innovative food products.

FINAL EVENT

17 and 18 December 2013

*KVAB – Royal Flemish Academy of Belgium
for Science and the Arts Academy Palace*

Hertogsstraat 1 – 1000 Brussels



The European EcoTrophelia Matchmaking Service is a high quality, individually customised service for eco-innovative SMEs (SMEs with a market ready environmentally friendly technical solution or food product) within the food industry. The service focuses on eco-innovation in the sense that supported technological solutions or products shall decrease the environmental burden of the European Food industry, locally or European wide, by its implementation or use.

All SMEs will go through a screening process, evaluating their eco-innovation with special emphasis on the expected environmental benefits that the implementation or use of their solution or product will bring.

The European EcoTrophelia matchmaking service aims at saving time and effort, in addition to maximise the possibilities of suitable and lucrative matches for all involved parties, by offering individual and customised mediation between them.

Benefits of participating:

- ☞ **Eco-SMEs:** Eco-SMEs looking for finance or a market breakthrough will gain access to a Europe wide network of investors and large food industry companies, and will present their eco-innovation only to investors and/or first-users who already have expressed an interest in their product, saving them both time and efforts and, hence, money.
- ☞ **Investors:** Investors looking for high quality investment opportunities in green tech or eco-products get access to numerous elite technological solutions and products aimed at decreasing the environmental burden while increasing the profitability within the food industry, choosing which companies they want to meet on a one-to-one basis.
- ☞ **First-users:** Food industry companies looking to decrease the environmental burden of their processing or expanding their product range with an "eco-"product will be presented with SMEs offering solutions fitting their companies current endeavours or stated new interest areas, also choosing which companies they want to meet on a one-to-one basis.

Register for participation and download the program on

www.ecotrophelia.eu/final-event

FINAL EVENT

The 17th and 18th of December, 2013 in Brussels will be held the final event of ECOTROFOOD Project. In two days, the key stakeholders of eco-innovation in the agri-food sector could meet each other, work together on issues of the industry, but also learn more about LCA, ECOTROFOOD project and all its key results, and about its guests, SUSFOOD and FOODMANUFUTURE. Companies could find investors or innovative products and technologies, and all can take advantage of this to find partners to answer calls for proposals.

Tuesday December 17th

The eco-innovation in the European food sector

Networking event

- 8:45 Welcome Coffee and explanation of the different events
- 9:00 Brief introduction of ECOTROFOOD
- 9:30 Brief introduction of SUSFOOD
- 9:45 Brief presentation of FOODMANUFUTURE
- 10:00 Presentation of ECOTROFOOD online tool
- 10:30 Presentation of SUSFOOD Strategic Research Agenda & 2nd call
- 10:55 Presentation of the Meta Knowledge database (MKB)
- 11:10 LCA methodology on ECOTROPHELIA food products
- 11:40 Introduction of the workshop
- 11:50 Presentation of the different working groups
 1. Water saving
 2. Energy saving
 3. Waste reduction
 4. Environmental impact including packaging
- 12:00 Lunch
- 13:00 Parallel sessions with working groups
- 15:00 Debriefing for each different working group
- 15:45 Presentation of ECOTROPHELIA: success stories, competitions
- 17:00 Coffee break
- 17:15 Key results of the CIP ECOTROFOOD & presentation of the ECOTROPHELIA Circle
- 17:45 Presentation of Horizon 2020 (DG Enterprise & Industry of the European Commission)
- 18:15 Conclusion of the workshop & official launching of the ECOTROPHELIA Circle
- 18:45 Cocktail

Matchmaking event

One to one meeting all day long

ECOTROPHELIA circle

10:00 – 12:00 Creation of the circle

Wednesday December 18th

Meeting on the results of the ECOTROFOOD Project and results of FOODMANUFUTURE

Results of ECOTROFOOD

- 9:00 Welcome coffee
- 9:30 General presentation of the ECOTROFOOD Project
- 9:45 Aims, results and future of the national and European ECOTROPHELIA competitions
- 10:15 Interviews of ECOTROPHELIA Organizers – Questions and answers session
- 10:30 The food product and stakeholder databases
- 10:45 Eco-innovation in the food sector (national and European matchmaking forum & the networking activities)
- 11:15 Coffee break
- 11:30 The online tool: how to use it?
- 11:45 Some communicational supports realized during the project
- 12:00 Future of the services developed during the project
- 12:15 Conclusion of the meeting
- 12:30 Cocktail lunch

Results of FOODMANUFUTURE

14:00-17:00 Rubens Room

EXPLANATION OF THE EVENT

The networking event is a joint event between SUSFOOD and ECOTROFOOD. It will make researchers and industrials work together to reach two main aims:

- define the issues food industrials (and more specifically SMEs) are facing, find solutions realistic for researchers and organise them on a roadmap. This could give ideas for new projects or work programmes.
- allow the participants to find partners to build consortium in order to answer Susfood 2nd call or Horizon 2020 calls for proposal. More generally, this event will provide opportunities to widen networks and find the expertise someone could use.

Life Cycle Assessment (LCA) Consumers' behavior is changing in favor of healthy product and fair trade products. Environmental aspects also began to be an argument for the choice of products.

The environmental performance evaluation is often conducted using the life cycle assessment methodology (LCA). LCA is a technique for quantifying the impacts of a product at each stage from resource extraction through to distribution and use and up to end-of-life disposal — an approach popularly dubbed “cradle-to-grave”. LCA thus yields a fully exhaustive, multicriteria analysis of the environmental impacts of a product or process throughout its life-cycle.

During the conference, the followings points will be presented :

- Principles of the LCA
- Benefits and limits of a LCA
- LCA applied to food products

A case study of an ECOTROPHELIA product will be done with CRICKIZZ, a popped insect snack !

CRICKIZZ project is now supported by the company Ynsect. The environmental data for the production of CRICKIZZ will be presented and compared to similar products on the market.

Speakers : Alexis ANGOT, YNSECT and Laureen BADY, ITERG

ECOTROFOOD Online Tool aims to provide food innovation entrepreneurs business & venture capital guidance, assessment docs and information.

What does it offer? A business plan guidance, a business and venture capital glossary, SMEs fundraising, finance and accounting documents and updated links to Main Venture Capital News, Food & Drink Innovation News, Financial News related to Food Industry and Main World Eco-innovative meetings.

Link to the web : <http://chil.org/agroindustria/group/ecotrofoodonlinetool>. Next week we will have the domain ecotrofoodonlinetool.eu

Twitter account: @EcoTroFoodTool

The ECOTROPHELIA Circle will be launched on the 17th. This club will gather the organizers of the national competitions, to share good practices and prepare to future competitions.

The Meeting “Results of ECOTROFOOD” will give all the main results of the CIP ECOTROFOOD and present all the tools developed during the project on the 18th. Three years of interesting work will be summarized.



2011

DA VERO



2011

SKYR



2012

SPERIENS



2012

BREAD&COOK



2012

CRIKIZZ



2013

SOCROCK



2013

VOLGA CHIPS



EcoTrophelia competition

ECOTROPHELIA is a European student competition for food innovations, particularly looking for ecologically oriented and sustainable food innovations.

Created in France in 2000, ECOTROPHELIA became European in 2008 and takes place alternately at the SIAL in Paris and the ANUGA in Cologne. The contest ECOTROPHELIA answers a problem common to European countries: to effectively bring closer the worlds of education and research to the food industry, to imagine quality food available to consumers and environmentally friendly.

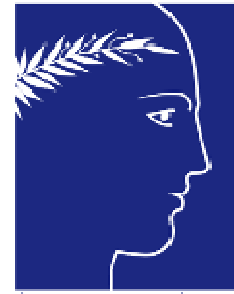
With the support of the National Food Associations, businesses, teachers and researchers, laboratories and technical centers, the future engineers have designed an innovative food project that is likely to be marketed. The products presented at ECOTROPHELIA Europe are the winners of the national competition of each participating country. The projects follow specifications in which the main evaluation criteria focus on the innovative dimension compared to existing products on the market, the ability to integrate the retail distribution channels and/or catering channels, organoleptic and nutritional qualities, the ability to be



Success stories

Since 2011, 35 ECOTROPHELIA's success stories have been presenting in distribution channels.

Several projects developed in partnership with business and technical centers are currently marketed or in the process of being industrialised. The positive results of the competition are confirmed by those products featured at national and European competitions that are already on the market or will be on the market within short time. These "success stories" show the strong interest of food companies seeking for new ideas coming from the world of university research. For participating students, the interaction with the company is also a positive learning experience and a training work to test the feedback deriving from their laboratory activities.



ÉCOTROPHÉLIA
EUROPE

EcoTrophelia Europe 2013

On 6th and 7th October 2013 at the International Trade Fair at the Anuga in Cologne, about 100 students from 18 countries took part in this year's 3rd competition of ECOTROPHÉLIA Europe 2013.

Gold Award (€ 8.000) goes to **France** for **"Ici & Là"**, a frozen eco-innovative patty range of French PDO lentils, rich in proteins, without allergens. The team from ISARA Lyon received a financial award of 8 000 Euros.

Silver Award goes to **The Netherlands** for **"Choco-Quino"**, an organic and fair-trade chocolate quinoa drink that is high in protein and low-fat. The team from Wageningen University received a cheque for 4 000 €

Bronze Award goes to **Italy** for **"SoCrock"**, a sorghum crunchy snack with dark chocolate and powdered grape seeds. The team from Università Cattolica Del Sacro Cuore and Facoltà di Agraria (Piacenza) received a cheque for 2 000 €

The Jury's Special Mention **«Coup de Coeur»** for the Most Innovative Project given by the Vaucluse Department distinguished the **Icelandic** product **"Hai Shen"**, an healthy and easy instant soup to be eaten any time of the day. The team from Sigillum Universitatis Islandiae and the University of Iceland (Reykjavik) received a cheque for 1 000 €.

During the whole ANUGA fair trade,(5th-9th October) in the Passage 2/4, Booth E-010 an exhibition stand, showing all the competing products, was placed.

PANEL OF JURY

President of the Judging Panel
ECOTROPHÉLIA EUROPE 2012

Mr. Michael E. KNOWLES

President "Food For Life" Platform -
FoodDrinkEurope - Vice-President Global
Scientific & Regulatory Affairs, The Coca-Cola
Company

THE ORGANISATIONS

EUROPEAN COMMISSION DG Enterprise
Mr. Thomas HEYNISCH

NESTLE

Mr. Dominique TAEYMANS

KOELNMESSE

Mr. Gerard BOSE

AUCHAN

Mr. Serge GAY

FoodDrink Europe

Mr. Daniele ROSSI

VIP

Mr. Michel COOMANS

COUNTRY ORGANIZERS

1. BELGIUM

Mr. Guy PATEROSTER

2. THE CZECH REPUBLIC

Mr. Frantisek SMRŽ

3. DENMARK

Mr. Jorgen RISUM

4. FRANCE

Mr. Yves BAYON DE NOYER

5. GERMANY

Mr. Georg BOECKER

6. GREECE

Mr. Dimitrios LADIKOS

7. HUNGARY

Mr. Tamás ÉDER

8. ICELAND

Mrs. Ragnheidur HEDINSOTTIR

9. ITALY

Mr. Annibale PANCAZIO

10. THE NETHERLANDS

Mr. Kees DE GOOIJER

11. ROMANIA

Mrs. Daniela CIUCLARU

12. RUSSIA

Mrs. Tatiana GIRO

13. SERBIA

Mr. Viktor NEDOVIĆ

14. SLOVENIA

Mrs. Darja JAMNIK

15. SPAIN

Mr. Fidel Rodriguez Batalla

16. SWITZERLAND

Dr. Urs REINHARD

17. UKRAINE

Mr. Jaroslav VERBOVSKYI

18. UNITED KINGDOM

Professor Margaret PATTERSON





FRANCE

ICI & LA'

A frozen eco-innovative patty range of French PDO lentils, rich in proteins, without allergens



THE NETHERLAND

CHOCO-QUINO

It's an organic and fair-trade chocolate quinoa drink that is high in protein and low-fat.



ITALY

SOCROCK

Sorghum crunchy snack with dark chocolate and powdered grape seeds.



ICELAND

HAI SHEN

With Hai Shen instant soup, you can treat yourself to a healthy and easy meal any time of the day.



BELGIUM

CLOOKIES

Clookies are savory biscuits based on Brewers spent grain and an ideal appetizer with fine Belgian beers



RUSSIA

BANCCHANGE— PICKED PHYTO CHEESE

Dairy-vegetable products using natural sweetener "Stevia-VIT"



THE CZECH REPUBLIC

BIO JABLECNE PLATKY

Fresh cut apples enriched with vitamin C and calcium.



SERBIA

SPARKBERRY

Naturally carbonated raspberry wine with low alcohol content, wheat milling fraction.



DENMARK

COQUO

A full menu which symbolises Danish Cuisine served in jars



SLOVENIA

THE MODULE OF MENUS INTRODUCING NETTLE

The product as a whole has been named "the Module of Menu"



GERMANY

BBQuchen

It's a precooked, cake-like dessert, which is barbecued and served warm with a fruity sauce.



SPAIN

PEELCUITS

Peelcuits is a healthy baked snack, whose main ingredient is ecological tomato peel.



GREECE

EVIVA

It combines the traditional aroma of Greek Ouzo and Tsipouro with the nutritional value of fresh sea bream fillets.



SWITZERLAND

THE DELICATESSE

Innovative balanced gourmet bites, produced with local and seasonal ingredients.



HUNGARY

GABON ART

Ready to use baking mixtures based on special wheat milling fraction



UKRAINE

PANNA COTTA

Cream dessert with fruit juice ball sauce.



ROMANIA

HARD CHEESE ROLLS

Hard cheese rolls with dandelion and chia seeds with good sensorial and nutritional properties.



UNITED KINGDOM

HEARTY MEAL

A ready meal of a pie consisting of various types of offal, vegetables and potatoes.



EcoTrophelia 2014: what's next?

The experience of EcoTrophelia has been very positive for all the nations involved. It has helped to stimulate academic research in the field of eco-innovation and approached numerous college students to the business world. The effects were also positive for many food companies that have found new ideas for the launch on the market of original products.

Despite EcoTroFood project is going to finish at the end of 2013, the consortium partners together with the main participating universities intend to continue the organization of both national and European competitions in order to promote the eco-innovation in the food industry. Supporting companies are welcome.

Next planned competitions:

- **BELGIUM—14th March 2014**
- **ITALY—May 2014 (CIBUS Parma)**
- **FRANCE—1st-3rd July 2014**
- **EUROPEAN—19th-20th October 2014 (SIAL PARIS)**

SIAL in partnership with ECOTROPHELIA

The SIAL International Food Trade Fair is the largest food industry meeting in the world, with 5,890 exhibitors from 100 countries and no less than 158,258 visitors from over 200 countries in 2012.

SIAL which celebrates its 50th anniversary in 2014 is equally a showcase, revealing the trends and innovations of tomorrow.



It is therefore natural for the SIAL 2014 (19-23 October 2014 - Paris Nord Villepinte) to be associated with ECOTROPHELIA to support the creativity of international students and shine a spotlight on the innovative products of tomorrow that they themselves have created.

www.sialparis.fr | www.sial-group.com

EcoTrophelia Platform: the online tool

Integrating elements of sustainable development into food products is essential for the competitiveness of food companies today and for the future. The **Ecotrophelia platform** is a tool designed to develop and promote eco-innovation in the food sector.

The Ecotrophelia platform offers:

- ☞ The possibility to access a **database on innovative food products issuing from the national and European Ecotrophelia competitions**. The database contains more than **160 eco-innovative food products**, which have been developed by student teams off different European countries trough the Ecotrophelia competitions in 2011, 2012 and 2013. Some products have already been commercialized, others are still waiting to be brought to the market. One can search products in the database by free keyword, year, country, eco-impact, category or Ecotrophelia awarding prize. Only registered stakeholder have access to full information and contact details.
- ☞ The opportunity to **network** with other organizations interested in eco-innovation in the food sector and to **identify partners for future cooperation** in technological and/or commercial and/or financial areas with the possibility to meet investors interested in eco-innovations. The database contains **more than 400 stakeholders** interested and relevant in the field of eco-innovation. One can meet the following types of stakeholders: 1) Food processing companies, 2) eco-innovation providers to the food industry (services/equipment or product), 3) universities, research organizations or clusters who are active in eco-innovative research, 4) innovation support organizations, 5) agencies and/or investors providing support to the food sector and/or for eco-innovation and 6) industry associations or interest clusters within the food sector and/or for eco-innovation. The database was the result of a continuously cooperation of all partners during the whole course of the ECOTROFOOD project.

www.ecotrofoodonlinetool.eu

Infodays

The **info days** were intended for the general public such as SMEs, university teachers, students, political entities, etc. The purpose was to provide information about the objectives of the project. During these info-days, details were provided about the participation requirements of the EcoTrophelia competitions. The info-days were organised in:



- ☞ **Hungary**—Budapest on May 2nd, 2011
- ☞ **Spain**—Barcelona, 27th March 2012
- ☞ **Italy**—Parma, 8th May 2012
- ☞ **France**—Avignon, 5th July 2012
- ☞ **Iceland**—Reykjavik, 20th April 2013

The info-days focused on innovation in F&D Industry and reduction of the factors affecting the environment; presentation of contents and aims of EcoTroFood project, including activities carried out during the first year of the project; description of EcoTrophelia regulation and presentation of national and European EcoTrophelia competitions.

Training sessions

CCI Vaucluse, ANIA and FEDSERV organised a training session in Brussels at the FoodDrinkEurope premises on the 17th of January 2012 for national food federations aiming to organise their first national competition or to improve the organisation of existing national contests. ANIA contributed to the definition of the program, prepared the invitation to the event, and used its network to disseminate the invitation. All Food For Life National Technology Platforms as well as members of FoodDrinkEurope were invited to the event. This training session was also aimed to explain the EcoTrophelia Europe participation rules. The French EcoTrophelia competition was presented as an example. This session was meant to propose coaching and mentoring activities for the national food federations, which will thus be in a position to communicate relevant information to the national education organisations participating in the EcoTrophelia competitions. CCIV and ANIA prepared the logistical aspects and contents of this training, with the support of FoodDrinkEurope. Participants from Romania, Denmark, Spain, the United Kingdom and Greece attended the training session.

The second training session on EcoTrophelia

competitions was organised on February 7th-8th in Madrid, Spain.

While the main objective of previous training sessions was to encourage the participation of new countries in EcoTrophelia, the 2013 training session will essentially focus on the milestones for organisation of successful National competitions and on the coaching of national teams by food federations for optimisation and improvement of application files and presentations made by student teams in the frame of the national and European contests. The training session was organised by CCIV, ANIA and FIAB for its content and logistical aspects, whilst FEDSERV was in charge for the financial aspects. A dedicated leaflet was created, also showing the brand new marketed winner products.

TRAINING SESSIONS

17th January 2012
Brussels
FOODDRINK
EUROPE premises

7th-8th February 2013
Madrid
FIAB premises



Seminars and events

Incorporating Eco-Innovation into the European Food Sector

Cologne, 8th October 2013

In the framework of the EcoTroFood project, a seminar discussing how to include eco-innovation in the food & drink sector was held at ANUGA the 8th October. The seminar was organized by all the partners of EcoTroFood project. Several experts and researchers attended as speakers and a couple of success stories were introduced by competing students teams and companies.

Mr. Daniele Rossi, as Chairman of R&D Group at FoodDrink Europe, gave an outlook about the F&D socio-economic context, analyzing the evolution of the society, the regulatory constraints, the consumers' habits and explain why eco-innovation is important today to food companies in particular. Thus a general presentation about the ECOTROFOOD and the IDECOTROPHELIA projects followed.

Mr. Gilles Trystram, director of AgroParisTech, most renowned school for food engineers in France, explained how much necessary is to build a strong network working on including eco-innovation in the food sector, and officially launched the IDECOTROPHELIA network that aims at carrying on doing national and European EcoTrophelia Competition even after the end of the project.

Ms. Beatrice Bortolozzo gave a definition about what eco-innovation is, and made some examples of tools, such as Life Cycle Analysis. Then the students Clement Briard, for France and Michela Dioni for Italy talked about their university researching experience and presented their work together with companies. A round –table about which are the needs to include eco-innovation in food & drink sector started.

Agenda

of the conference

11:00	Introduction and presentation of IDECOTROPHELIA and EcoTroFood consortia
11:15	Definition of eco-innovation, eco-design and applications in the food sector
11:30	ECOTROPHELIA success story : training the next generation of food sector leaders to be competent eco-designers
11:50	Round-table discussion : <i>"How to eco-innovate in the European food sector"</i>
12:45	Conclusion on the necessity to build a strong European network incorporating food eco-innovation in education
13:00	Cocktail and discussion

Speakers





Daniele ROSSI, *Chairman of R&D Group at FoodDrink Europe*



Beatrice BORTOLOZZO, *Coordinator of IDECOTROPHELIA*



Clement BRIARD, *Student of AgroParisTech*



Michela DIONI, *Student of University of Turin*



Bertrand IMONO, *Head of Innovation & Training at Institut de l'AgroParisTech*



Germaine COLLET, *Advisory Director of IDECOTROPHELIA*



FredERIC LEFEBVRE, *Director of Innovation & Training at Institut de l'AgroParisTech*



Juan Andres ORTIZ, *Executive Director of IDECOTROPHELIA*



Anne TAYLOR, *Professor of Food Science and Technology at Wageningen University*



Gary VAN DEN BROECK, *Professor of Food Science at Wageningen University*



Gilles TRYSTRAM, *Director of AgroParisTech*

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