**Team details**

|  |  |
| --- | --- |
| **Name of team** |  |

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Name of university** (or organisation if on placement) |  | **University website** | |  | | |
| **University address** |  | | | | | |
| **Lecturer or supervisor** (if relevant) |  | **Email** |  | | **Phone** |  |

**Product details**

|  |  |
| --- | --- |
| **Name of product** |  |
| **Short description** (200 characters maximum, including spaces & punctuation) |  |
| **Long description** (1500 characters) |  |

**Product details (continued) – circle key/main characteristics**

|  |  |  |  |
| --- | --- | --- | --- |
| **Category**  Side dish  Cooking aid  Nutraceutical  Seasoning  Butter & margarine | Biscuit & cake  Drink  Chocolate & candy  Dessert  Ice cream & sorbet  Mousse | Egg based  Bread and pastry  Breakfast  Ready-cooked meal  Meat product  Milk product | Sauce & gravy  Soup  Spreadable  Other (please state)  ……………………………………… |
| **Main component(s)**  Seaweed  Alcohol  Cereal  Chocolate  Shellfish | Starchy food  Fruit  Nuts  Vegetal oil  Insects  Milk / Cheese | Vegetal milk  Vegetable  Pulses  Eggs  Fish  Salt | Soya  Sugar  Meat  Other (please state)  ……………………………………… |
| **Preservation method(s)**  Tinned  Fresh  Dry  Frozen  Other (please state)  …………………………………………… | **Target population(s)**  Adult  Baby  Diabetic  Dietary / Nutrition  Children | Intolerant (gluten, lactose, egg…)  Senior  High energy  Vegetarian  Family  Other (please state)  ………………………………………….. | **Consumer timeframe(s)**  Aperitifs and savoury snack  Starter  Dessert  Tea and sweet snack  Breakfast  Main dish |
| **Product innovation(s)**  Recipe  Main component  Process | Concept  Distribution format  Distribution channel | Service  Target population  Packaging | Preservation method  Eco-conception |

**Team members** (Team Manager (TM) first, please)

|  | **Forename** | **Surname** | **University**  (if you are on placement) | **Email** | **Sex they identify as** | **Does the student have a disability?[[1]](#endnote-1)** |
| --- | --- | --- | --- | --- | --- | --- |
| TM |  |  |  |  |  |  |
| 2. |  |  |  |  |  |  |
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**Checklist 🗹**

Please make sure you have included the following items:

* Letter of commitment, signed by Team Manager on behalf of the team
* Supporting dossier
* A short marketing blurb
* Photograph of product (high resolution jpg format file > 1Mb)

**Send your entries to**:

**By email:**  [EcotropheliaUK@ifst.org](mailto:EcotropheliaUK@ifst.org)

**By post to:** ECOTROPHELIA UK Competition, IFST, 5 Cambridge Court, 210 Shepherds Bush Road, London W6 7NJ

(do not send samples of your packaging or product)

1. We will contact the student directly regarding his/her needs re accommodation and access to the competition venue [↑](#endnote-ref-1)