

ECO TROPHÉLIA^{UK}

2021 FOOD INNOVATION STUDENT AWARDS

PRODUCT NAME:

Seaweed High-Protein Cracker Crisp

DESCRIPTION:

Our sweet chilli plant-based high protein cracker crisp squares have a savoury depth, subtle sweetness and a chilli kick entwined with seaweed flakes providing a snap for your snack. Seaweed offers a natural savoury umami flavour from the glutamate compounds, requires little land, fertilisers, and water with minor impact on the environment, making it a very sustainable option. It is perfect for health-conscious young professionals who have little time to consume food in one sitting and require an 'on-the-go' snack as they rush between the gym, the office and home.

Our 'paperlook' pouch which protects our cracker crisps are eco-friendly and offer convenience through their resealable, reusable, and recyclable nature. It offers optimal nutrition with it being high in protein and iodine, so it is beneficial for those plant-based young professionals who struggle to reach these nutritional requirements. SeaFuel Cracker Crisps are also low in saturated fat and low in sugar, as well as being a good carbohydrate source, perfect for health-conscious young professionals.

CATEGORY:

Biscuit & Cake

TEAM:

SeaFuel

University of Reading

TEAM MEMBERS:

Lottie Morey

Tom Holmes

Lucy Wilkins

Kushali Fernando

Margarita Popa

Ziyang Huang

Yanyu Zhang



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PRODUCT NAME:

Choco-Orange Dino Dips

DESCRIPTION:

Dino Dips Choco-orange is a sweet snack ideal for lunchboxes aimed at children 5-10 years who suffer with allergies and intolerances.

The split pot contains dinosaur egg shaped fortified biscuits made from chickpea, rice and corn flour which has been fortified with calcium and vitamin D. As children who suffer with coeliac disease are pre-disposed to osteoporosis it's important to meet these nutrient requirements. The biscuits are accompanied by a date based chocolate- orange dipping sauce which adds texture and fun to the product. Choco-Orange Dino Dips is designed for children to have at school to prevent them from feeling like they're missing out due to their allergies.

The character 'Dippy' is portrayed on all packaging and accompanied by different character friends for each flavour. The biscuits are dinosaur egg shaped to portray the dinosaur theme throughout the packaging and the product. The packaging is vibrant and made from Plantic which is a plant based packaging made from 80% of renewable materials. The product is encased by cardboard sleeve therefore all packaging materials can be recycled.

This product is high in vitamin D and calcium and is a source of fibre as well as being gluten free, nut free and vegan. This product is inclusive to all children with dietary requirements and has the ability to teach children nutritional facts through interactive characters by scanning a QR code displayed on the packaging.

CATEGORY:

Biscuit & Cake

TEAM:

Dino Dips

University of Reading

TEAM MEMBERS:

Catherine Hamilton

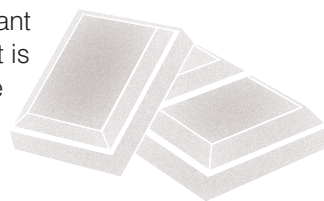
Grace Waller

Ariana Tarrado Ribes

Maoqiao Wei

Isobel Hartnoll

Melissa Mote



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PRODUCT NAME:

YQ Wheat Bar

DESCRIPTION:

YQ Wheat Bars champion alternatives to modern industrialised agriculture. They are soft, chewy, crunchy cereal bars similar in texture to a flapjack, but completely free from refined sugar. They are designed to be made entirely from ingredients grown through agroforestry principles. Agroforestry simply involves growing different crops on the same plot of land between rows of trees, leading to a diverse community of plants that support and protect each other, require lower inputs and regenerate soil health. Our star ingredient is YQ wheat, a crop containing 1000 genetically diverse varieties of wheat. It is extraordinarily resilient and consistent and thrives in an agroforestry system. YQ Wheat Bars show us what's possible when we work in harmony with nature, rather than against it.

CATEGORY:

Biscuit & Cake

TEAM:

Re-Gen

London Metropolitan University

TEAM MEMBERS:

Nyani Lebrasse

Angus Collins

Adela Dumitrescu

Adina Motoi

Bahareh Kalantar



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2021 FOOD INNOVATION STUDENT AWARDS

PRODUCT NAME:

Edam and Eve's high protein, mixed berry plant smoothie

DESCRIPTION:

Seeded by the recognition of current issues of (i) food waste, (ii) malnutrition, and (iii) growing demand for plant-based products.

Grown into a product that is made from all-natural, plant-based ingredients, sustainable packaging that incorporate waste from the ingredient used within the product itself.

Branched into new beginning of sustainable, no-waste packaging technology.

Planted into a guilt-free, on-the-go mixed berry smoothie drink!

CATEGORY:
Drink

TEAM:
Edam and Eve
University of Surrey

TEAM MEMBERS:
Ruangfah (Minnie) Ruangsorn
Omed Khan



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2021 FOOD INNOVATION STUDENT AWARDS

PRODUCT NAME:

Libero 0% ABV Coffee Liqueur

DESCRIPTION:

If you're looking for a non-alcoholic premium alternative to a classic coffee liqueur, look no further, as we introduce Libero's non-alcoholic coffee 'liqueur'.

Libero are offering a second-generation alcohol alternative with multi-levels of sensory complexity. With the use of active ingredients this liqueur is able to create the burn you'd expect from alcohol, and physiological effects such as feeling more relaxed in a social setting. It's ability to foam makes it perfect for mocktails, and unique recipe have allowed it to be vegan, whilst keeping sugar contents low (perfect for those health conscious). The company's innovative ideas to incorporate their waste into the packaging of this 'liqueur' is also effective and sure to make you think about where your products are coming from.

Enjoy Libero's coffee 'liqueur' neat, in a mocktail, to elevate your hot chocolate, or even drizzle over dessert.

Check us out on Instagram: @the.econauts, or visit www.libero.co.uk to find out more, purchase a bottle of Libero's 'liqueur' and Harness the Power of Nature.

CATEGORY:
Drink

TEAM:
Econauts
University of Nottingham

TEAM MEMBERS:
Jemima Willgoss
Thomas Hunt
Aila Khan
Kirsty More
Bethan Roberts

