



10th ANNIVERSARY



UK

ECOTROPHELIA

2022

FOOD INNOVATION
STUDENT AWARDS

eco

innovation



ECOTROPHELIA
UNITED KINGDOM

The sponsors



Prize winners sponsor



The organisers



IFST

Institute of Food Science & Technology (IFST) is the UK's leading professional body for those involved in all aspects of food science and technology.

We are an internationally respected independent membership body, supporting food professionals through knowledge sharing and professional recognition. The Institute's core aim is the advancement of food science and technology based on impartial science and knowledge sharing.

Our membership comprises individuals from a range of backgrounds, from students to experts, working across a wide range of disciplines within the sector.

www.ifst.org

Campden BRI

Campden BRI provides scientific, technical and regulatory support and research to the food and drinks industry worldwide. We offer a comprehensive "farm to fork" range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Our members and clients benefit from industry-leading facilities for analysis, product and process development, and sensory and consumer studies, which include a specialist brewing and wine division.

www.campdenbri.co.uk

10th ANNIVERSARY UK ECOTROPHÉLIA 2022 FOOD INNOVATION STUDENT AWARDS

It has been 10 years since the UK heat of this Europe-wide competition was organised by UK food and drink research organisation, Campden BRI, in conjunction with the Institute of Food Science & Technology (IFST), the UK's leading professional body for those involved in all aspects of food science and technology.

The competition was set-up to foster UK competitiveness in terms of R&D/innovation and sustainability in the food sector as well as to develop the next generation of food industry leaders and to act as an incubator of eco-innovative ideas for the food industry which is particularly relevant following COP 26.

The excitement is still palpable after these many years and both university students and tutors work very hard to reach the finish line with a gold prize and the chance to compete in Europe against other countries.

Ecotrophelia UK has received over 100 entries (involving nearly 500 students) in the last 10 years from 20 different universities across the UK and generated some great support and interest from across the industry and government agencies.

First, they undergo a competitive assessment of their product dossiers under the industry eyes of IFST Members who volunteer as preliminary judges. Simon Allison, Vice Chair of the Education Committee, industry professional and volunteer preliminary judge was very positively impressed by this year's entries: "Overall, I really enjoyed this year, all very strong and high-quality entries that they should be proud of. What was nice was to see some 'exceed the brief' and really present like they were an existing brand. Also, two concepts I think, if they entered the market would either be quickly copied or very much in demand for listing by retailers. Well done!".

Once the 5 top products are chosen, the teams get the opportunity to pitch their ideas to judges from top names in the food and drink industry including PepsiCo, Tesco, Diageo, Nestlé, M&S, Food Manufacture, Coca Cola, Sainsbury's, Unilever, Mondelez, Warburtons, Institute of Food Science and Technology (IFST) and Campden BRI. You can see the list of previous entries for the last ten years and this year's entries as well in pages 6-16.

The competition gives students a taste of New Product Development. From idea generation through to the final packaged product, the teams get a hands-on experience of what it takes to bring an eco-friendly food or drink to market and helps them to develop their teamwork and presentation skills. For the last two years, due to the pandemic, the competition has taken place online. This year we are finally able to meet the teams in person and reinstate the 'live pitching and tasting' element of this competition.

We are very excited to be a part of this competition once more and we are looking forward to the grand finals in the Tesco Heart Building in Welwyn Garden City on 7 June 2022.

Learn more about Ecotrophelia (www.eu.ecotrophelia.org) and join the conversation on social media with the hashtag #EcotropheliaUK22

The shortlisted products

Crumble Up by Crumble Crew
University of Leeds
[@UniversityLeeds](https://twitter.com/UniversityLeeds) [@UoLStudents](https://twitter.com/UoLStudents)

FIBAR by Fortifibre
Manchester Metropolitan University
[@ManMetUni](https://twitter.com/ManMetUni)

Granola Infusions Superberry by Avena Grains
Nottingham Trent University
[@TrentUni](https://twitter.com/TrentUni)

Crack(er)ed it Crackers by Green Feathers
University of Nottingham
[@UniofNottingham](https://twitter.com/UniofNottingham)

PEA-ZZA by PEA-ZZA
University of Surrey
[@UniofSurrey](https://twitter.com/UniofSurrey)

The five finalist teams will present to the dragons at the UK national heat on 7 June 2022.



“This year Ecotrophelia celebrates its tenth anniversary, with IFST supporting the competition from its inception. There have been major strides in the understanding of the need for sustainability both by the food industry and the public over that time period. Many products that were developed for the competition are now mainstream retail products including non-dairy ice cream and snacks made from non-traditional ingredients. As a competition and product development challenge Ecotrophelia is an excellent opportunity for the next generation of food scientists and technologists to engage and experience working with the industry. The competition provides a realistic and highly challenging project for students to display innovation, and awareness of environmental concerns and demonstrate leadership through their product development and presentations. After two years of pandemic based restrictions, we eagerly anticipate the first live competition for three years. I look forward to viewing the pitches to the ‘dragons’ and seeing what the judging panel can learn from them! The quality, complexity and innovation of the teams and their products have improved year on year. I am eager to see what the students have ‘imagineered’ for us this year!”

Chris Gilbert-Wood, IFST Board Trustee and Chair Scientific Committee, representing IFST

The competition

The competition Ecotrophelia gives students a taste of new product development. From idea generation through to the final packaged product, the teams get a hands-on experience of what it takes to bring an eco-friendly food or drink to market. It provides students with a rare opportunity to present to some of the biggest names in the food sector and helps them to develop their teamwork and presentation skills. This year for the first time after the Covid-19 Pandemic, the students are able to pitch their ideas to the ‘dragons’ face to face. And of course there are some great prizes up for grabs too!

The Ecotrophelia competition news are featured in Food Manufacture, Food manufacturing & processing news and information. From the market-leading magazine for Britain’s food and drink manufacturing industry. This year, as on previous years the shortlisted teams have been listed by Food Manufacture in this article: Ecotrophelia finalists announced for 10th anniversary competition, find more at Foodmanufacture.co.uk*



Last year’s winners

Team ‘Econauts’ from University of Nottingham won gold prize (£2,000) and received a special marketing mention in the European Finals back in October 2021.

Team ‘SeaFuel’ from University of Reading secured the silver prize and £1,000 with their protein seaweed cracker crisps.

Team ‘Dino Dips’ from University of Reading won the bronze prize and £500 with their gluten-free, dairy-free, vegan fortified lunchbox snack for young children.

“We are so excited to have won the UK Ecotrophelia competition 2021! With the added pressures of Covid-19 and working remotely this year, we are so pleased to have been able to share our product with the judges and still be able to convey its delicious flavour and mouthfeel through Zoom!”

Jemima Willgoss, a food science student at the University of Nottingham and Team Manager of ‘Econauts’

“The food industry faces fundamental challenges including reducing our environmental impact, meeting growing global demand for food, producing more from less as pressure increases on resources, and reformulating and creating new products to meet diet and health requirements. Using science and innovation effectively will be critical to survival and competitive advantage. We must support efforts to unlock, nurture and drive innovation in the industry that helps us to meet these challenges. Ecotrophelia is a fantastic platform and source of innovation and inspiration for the industry capitalising on the creativity and energy of our brightest and most enterprising food students supported by the best academic institutions.”

Bertrand Emond, Membership Ambassador Professional Development and Culture Excellence Lead at Campden BRI



#EcotropheliaUK

IFST @ifstnews

Congratulations to all Ecotrophelia UK winners 2021!

Gold: Team Econauts @UniofNottingham

Silver: Team ‘SeaFuel’ @UniofReading

Bronze: Team DinoDips @UniofReading

Em Weston @ejeweston

So proud of our 2 groups of final year students @UoNFoodSciences @UoNBiosciences coming 1st (ReDesserts) & 3rd (Ecodive) in the UK finals for #EcotropheliaUK. They did a superb job and all have a great future ahead of them @UoNBioscienceer, roll on the Euro finals in October!

Helen Munday @HelenMundayIFST

10 June 2020

#ecotrophelia @ifstnews @campdenbri

So excited that the winning teams have been announced. Total honour to judge the competition. Blown away by professionalism of all the entrants. Winners; best of luck in the Euro finals. @UoNBiosciences @UniWestLondon

Ecotrophelia UK prizes

Three prizes will be awarded to the winning teams as follows:

Gold

Ecotrophelia UK Certificate

£2,000*

1 year IFST membership (each team member)

Silver

Certificate

£1,000*

1 year IFST membership (each team member)

Bronze

Certificate

£500*

1 year IFST membership (each team member)

*Cash prizes are sponsored by PepsiCo
All shortlisted team members will receive a certificate of participation



Ecotrophelia Europe Grand Final

The winning team will be able to take their product to the European finals in Europe and compete against Gold winners from across the whole of Europe for the chance to win one of the three Grand Final prizes. This year ECOTROPHELIA Europe will be organised at SIAL 2022, in Paris, on October 16th and 17th.

Gold € 4,000

Silver € 3,000

Bronze € 2,000

How to enter

For further information, visit www.ecotrophelia-uk.org
If you are interested in entering a team for next year’s competition, send your expression of interest to Patricia Florit p.florit@ifst.org

The dragons

The industry experts who will be judging the eco-innovative products from the top industry companies.

Sam Millar Director of Quality, Warburtons

Sam Millar is the Director of Quality for Warburtons Ltd, responsible for product and packaging quality, food safety and regulatory compliance. Sam has served as a Board Director for the Cereals & Grains Association (AACCI) and is a Fellow of the IFST as well as the Academy of the International Association for Cereal Science and Technology (ICC).

Brigid McKeivith Scientific & Regulatory Affairs Senior Manager UK & Ireland, Coca-Cola

Brigid has over eighteen years' experience in the food industry including Tata Global Beverages and Nestlé Breakfast Cereals. In 2019, she joined Coca-Cola as Senior Manager for Scientific & Regulatory Affairs. Her responsibilities include ensuring compliance of formulations, ingredients, products, packages, labels, claims, and communications for the UK and Ireland.

Martin Macfarlane, R&D Director, Unilever

Martin has worked for Unilever for 18 years. He originally focussed on ensuring the safety of products and manufacturing for consumers, employees and the environment for various products across Personal Care and Foods. He then moved to Ice Cream Design, developing recipes and technologies to give new consumer benefits and experiences. Martin is now an R&D Director for the Pepsi Lipton Joint Venture, where a key responsibility is the European Innovation Programme for brands including Lipton Ice Tea.

Emmanuelle Lerges, Technical and Quality Director, Tesco

Emmanuelle is currently the Technical and Quality Director for Tesco, standing over the quality, safety and legality of their own label products in the UK and ROI.

Emmanuelle has worked for Tesco for 19 years and worked across many areas of the business. Over that, Emmanuelle has gained a wealth of experience across the food safety, quality, agriculture, sustainability and ethical agendas. Emmanuelle is also an appointed director of FIIN, the Food Industry Intelligence Network, set up to help ensure the integrity of food supply chains and protect the interests of the consumer.

Liz Ashton, Marketing and Sales Director, Campden BRI

Liz is the Marketing and Sales Director at Campden BRI. Her career spans more than 30 years. Her focus has been FMCG, where she has worked for both manufacturers and retailers, and latterly Liz started a global company in digital media. She has a commercial pragmatic approach to doing business and understands the issues faced by a start-up or by a corporate, having worked for both. Her time at Campden BRI has been spent delivering a more commercial organisation, looking to deliver various marketing initiatives and ensuring Campden BRI serves its clients and members in the best way. Liz is also a food scientist.

Rosemary Wilkinson, Marks and Spencer

Rose is Head of Technology of the Ambient Snacking and Celebration category, responsible for the food safety, quality, integrity and sustainability of her products. In addition to category responsibility, Rose is strategic lead for the recruitment, training and graduate programme for the M&S technology function.

Guvinder Abdel-Hady, Category Technical Manager, Sainsburys

Guvinder has over 15 years of experience working across multiple retailers in the Technical & Development functions. As a Category Technical Manager at Sainsburys she is responsible for the Food Safety and Integrity, Supplier relationships, Technical Innovation and consistent quality products within the Sainsburys brand. Guvinder also leads the Assistant Technologist programme. The two year programme allows Food Science or equivalent graduates to get a breadth of experience across all areas of retail.

Chris Gilbert-Wood, IFST Judge

Chris is a professional Food Technologist with 40 years' experience in retail and manufacturing, having managed quality, food safety and sustainability in both own label and branded supply chains. Much of this time was spent working at the interface between agriculture and the primary processors. A Fellow of the Institute of Food Science and Technology and a Registered Food Safety Principal, Chris is currently working as a consultant in the food industry, using experience and expertise to help others meet their objectives.

James Williams, R&D Director, PepsiCo

James leads a global R&D team developing future solutions in flavours and seasonings across PepsiCo's food portfolio, including continual improvements to nutritional quality and consumer experience. He has spent 17 years at PepsiCo working on product innovation, portfolio transformation and regional brand management.

Rod Addy, Editor, Food Manufacture

As editor, Rod Addy is responsible for all digital multimedia content delivered on Food Manufacture's website and through webinars, virtual and face-to-face conferences and its annual Food Manufacture Excellence Awards. His 21-year career as a journalist includes stints for The Grocer and website Food Navigator, covering topics ranging from NPD to food safety, food science and processing and engineering.

Tim Holmes, Head of Global Quality Strategy and Standards, Diageo

Tim Holmes is responsible for the product quality strategy and agenda for Diageo plc. Tim started his career with Guinness as a brewer and has worked in diverse technical roles over a 30 year career within the Guinness and subsequent Diageo organisations. He uses his passion for quality and flavour to help ensure Diageo's products delight their consumers. Tim is Chair of Campden BRI.

Dr. Victoria Fuller, Open Innovation Lead, Research and Nutritional Sciences, Mondelez

Victoria has over 16 years-experience in the food and drink industry including at Mars Incorporated and Mondelez International. She has held a variety of roles including quality, food safety, analytical and innovation, including leading teams in emerging and developed markets. Victoria has an interest in partnering externally to drive breakthrough innovation.

Elif Buyukpamukcu, Material Sciences and Data Science Group Leader, Nestlé Product Technology Centre Confectionery

Elif has been with Nestlé for over 20 years. Food analytical chemist by training, she has held different roles within the R&D organisation across Europe. With her passion for innovation, delivering great tasting products and people development she is currently leading a team of scientists driving the translation of science and technology into confectionery innovations.

Judging criteria

Each area will be marked out of a maximum score of 10 points:

- How innovative is the proposal? (10 marks)**
- How eco-innovative is the proposal? (10 marks)**
- Industrial feasibility (10 marks)**
- Market credibility (10 marks)**
- Nutritional characteristics (10 marks)**
- Food safety and conformity to European regulatory rules (10 marks)**
- Taste, organoleptic qualities (10 marks)**
- Marketing and communication plans (10 marks)**
- Packaging (10 marks)**
- General presentation (10 marks)**
- TOTAL /100 MARKS**

Preliminary judges

All entries were carefully reviewed and then shortlisted by a panel of judges with expertise in new product development:

- Chair – Vince Craig**
Managing Director, Meadowbrae Technical Services
- Simon Allison**
Vice Chair IFST Education Committee
- Simon Chattock**
Head of Vendor Assurance at Compass Group UK & Ireland Ltd
- Steve Timms**
Commercial Development Manager at Brenntag UK & Ireland
- Julian Cooper**
Owner/Director at 342 Consulting Ltd
- Richard Marshall**
Senior Lecturer in Food Enterprise at Bath Spa University



Ecotrophelia dragons, from left to right: Sam Millar, Brigid McKeivith, Martin Macfarlane, Emmanuelle Lerges, Liz Ashton, Rosemary Wilkinson, Guvinder Abdel-Hady, Chris Gilbert-Wood, James Williams, Rod Addy, Tim Holmes, Dr Victoria Fuller and Elif Buyukpamukcu.

Finalist

PRODUCT NAME:

Crumble Up

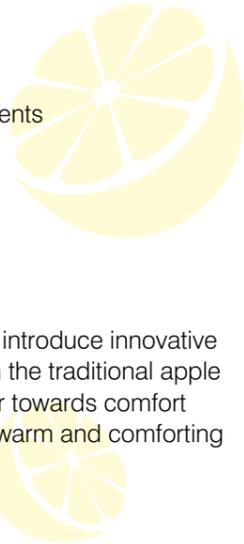
DESCRIPTION:

Crumble Up is a delicious upcycled fruit crumble product made using okara, a by-product of soymilk production. Our product is eco-innovative as it utilises upcycled ingredients i.e. okara (soy pulp) and boasts a unique flavour profile from the combination of seasonal fruits, warm spices and natural flavourings. In addition, our hero ingredient okara is rich in dietary fibre which is a vital nutrient that supports digestive health and allows good microbes to thrive in our gut. This concept is easily customisable and offers the scope to utilise 'wonky' i.e. aesthetically imperfect (but delicious nonetheless!) fruits that would otherwise be discarded despite being perfectly edible. With Crumble Up, we aim to tackle food waste one crumble at a time!

Crumble Up is also:

- High in fibre (7.4 g fibre /100g of product)
- Reduced sugar
- Sustainable and made with upcycled ingredients
- Vegan (animal cruelty-free)
- Responsibly sourced
- GMO-free
- And most importantly, delicious!

Through our planet-friendly product, we also hope to introduce innovative fruit crumble flavours that are a bit more exciting than the traditional apple crumble. With the current shift in consumer behaviour towards comfort foods, products like Crumble Up can help provide a warm and comforting experience like none other.



CATEGORY:

Dessert

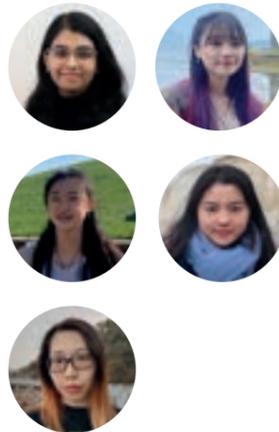
TEAM:

Crumble Crew

University of Leeds

TEAM MEMBERS:

Nivedya Vipin Raj, Yingyi Zeng, Fungki Leung, Lok Yin Li, Hailin Wu



Finalist

PRODUCT NAME:

FiBAR

DESCRIPTION:

The valorisation of Agri-waste can aid in the transition from a linear to a circular economy. Copious amounts of fruit produced by large juicing industries currently end up in landfills due to the lack of processes available to upcycle them. The microbial decay leads to environmental problems such as the release of greenhouse gases. However, they are a good source of dietary fibre which, in addition to their prebiotic value, contain bioactive compounds. Their health benefits include improved gut motility and an increase in the variety of gut flora as well as aiding in cholesterol excretion. Furthermore, these by-products are an inexpensive raw material as manufacturers currently have no use for them. In the UK, the average consumption of dietary fibre is 19g/day whereas the RNI is 30g/day. An allergen-free, vegan, high fibre cereal bar containing valorised agri-fruit by-products has the potential to achieve the public health goal of increasing the fibre intake of the general population. It is a convenient, on-the-go and affordable product, as well as being environmentally friendly.



CATEGORY:

Nutrient-bar

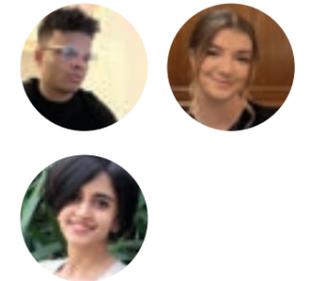
TEAM:

Fortifibre

Manchester Metropolitan University

TEAM MEMBERS:

Ojus Rane, Hannah Morgan, Kavya Krishnamurthy



Finalist

PRODUCT NAME:

Granola Infusions Superberry

DESCRIPTION:

Granola Infusions Superberry is an instant breakfast comprising of crispy oat clusters, freeze-dried berries and superberry dusting, this includes a variety of UK grains, roasted nuts, mixed red berries, and oat powder accompanied by a velvety oat drink. This product is energy saving as it is stored ambient, the superberry oat dusting consists of dried oat pulp which reduce food waste within the supply chain. Once infused the berry powder creates a vibrant purple colour and a distinct sweet berry aroma. This morning treat is the perfect dairy free, gluten free, vegan breakfast option to start the day at home or on the go. It is also low in sugar and saturated fats, as well as offering a source of vitamin C and Fibre. This tasty treat is oatlyshious with every bite!



CATEGORY:

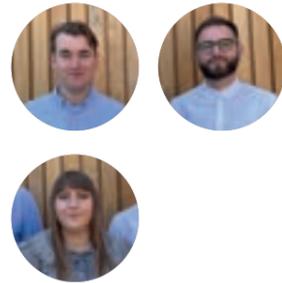
Breakfast

TEAM:

Avena Grains
Nottingham Trent University

TEAM MEMBERS:

Thomas Hall, Jade Murby,
Connor Smith



Finalist

PRODUCT NAME:

Crack(er)ed it Crackers

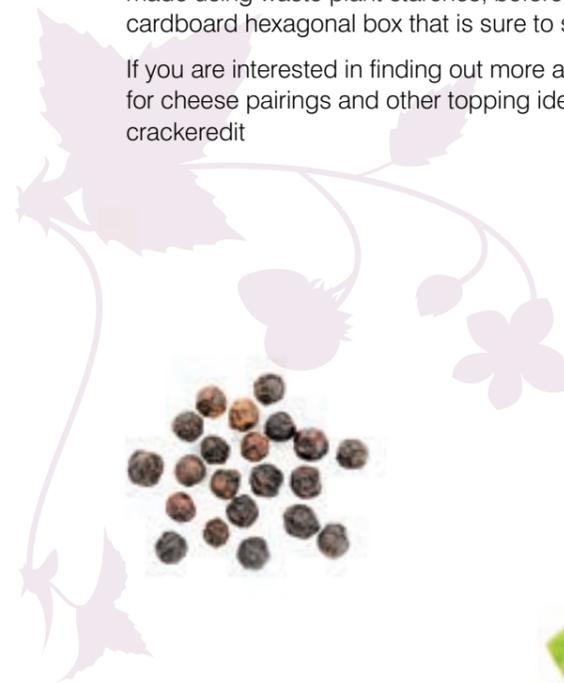
DESCRIPTION:

Are your taste buds bored of bland, uninspired crackers? – Yes? The good news is Crack(er)ed it are here to change that!

We are upgrading crackers with ambitious flavours, bold colours, inclusive ingredients, and a sustainable approach to product development. Take our Strawberry and Black Pepper oat crackers for example. The jammy tartness of strawberries eases onto the palate to start the tasting experience, which finishes with the warming spice of black pepper to last for many moments. These flavours pair wonderfully with a sharp cheese such as cheddar, parmesan, and blue cheese.

Our flavours are uniquely inspired, using 38% fruit pomace leftover from fruit vinegar production to food waste. Inspired by bees and their honeycomb, our crackers are shaped into hexagons to reduce cracker dough wastage. Crack(er)ed it crackers are allergen, and gluten free, as well as high fibre, and suitable for vegetarians, whilst containing only natural sugars and no artificial colours or flavours. To reduce waste even further our crackers are packed in an internal polylactic acid packet, made using waste plant starches, before final packaging in a recycled cardboard hexagonal box that is sure to stand out on the shelf.

If you are interested in finding out more about Crack(er)ed it or looking for cheese pairings and other topping ideas, visit us on Instagram @ [crackeredit](#)



CATEGORY:

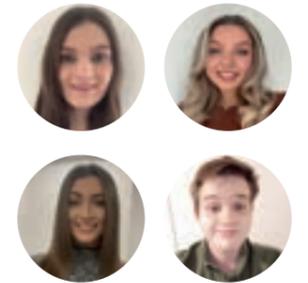
Savoury Crackers

TEAM:

Green Feathers
University of Nottingham

TEAM MEMBERS:

Laura Hill, Megan Holden,
Katy Tolson, Kieren Spouge



Finalist

PRODUCT NAME:

PEA-ZZA

DESCRIPTION:

PEA-ZZA is an innovative reformulated version of the common pizza crust. It is made from a blend of buckwheat flour and pea proteins, making it a very appealing alternative for a wide variety of reasons.

Being gluten-free and vegan makes it an inclusive product for those who might suffer from allergies/intolerances or simply those following specific dietary habits. Likewise, its high protein content makes this not only a healthier alternative, but also a useful tool for those with fitness goals. Moreover, its short list of simple ingredients makes it "clean label".

Being designed to cook at home, this product fits into the shift from dining out to more home cooking brought about by the COVID-19 pandemic. By encouraging households to prepare and enjoy more meals together and bond during mealtimes, PEA-ZZA becomes an important emotional support food which may benefit a whole range of people.

Last but not least, sustainability is one of this product's biggest strength. Not only the packaging, but also the ingredients in it are eco-friendly.

CATEGORY:

Side Dish/Bread and Pastry

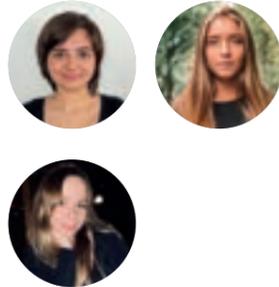
TEAM:

PEA-ZZA

University of Surrey

TEAM MEMBERS:

Mine Atan, Matilde Macedo,
Sera Uzen



Special mentions

The amount of time, effort and dedication that comes as a result of participating in this competition shows very clearly in all the entries that have been reviewed this year. As the competition comes to its 10th anniversary, IFST and Campden BRI would like to include special mentions. The Preliminary Judges' Chair Vince Craig helped award three special mentions to the runner ups to the shortlisted teams.

Free Oza (Special Market Trend Mention)

#TheTrendFollower

"An innovative product using relatively new ingredients to the UK market targeting the increasingly allergen aware consumer"

From the University of Reading Team FREE-OZA, introduce FREE-OZA, vegan, gluten, dairy and egg free gyozas in 3 flavours; miso aubergine, hoisin edamame and teriyaki tofu, in bright vegetable doughs. Sold frozen in a recyclable pouch containing 12 gyozas.

Roisin Murphy and Esme Fletcher

Repeel (Special 'Green' Ingredients Mention):

#TheUpCycler

"The concept of Valorisation in converting a zero-value ingredient into a value added product was to be commended for its food waste minimisation"

Greenwich University Team Repeel offers an innovative cake mix made with fruit peels utilising an up-cycling approach to reduce food waste. The brand aims to offer a vegan, allergen free product with no added sugar.

Harjot Singh Nagpal, Arik Saman Antony Muthu Xavier, Kimaya Vaibhav Bendre, Vinith Jothi and Despoina Selli

Evergreen (Special Marketing Mention):

#TheInfluencer

"Interesting use of social media as a primary marketing tool for this product aimed to please children but not at the expense of good nutrition."

Team Evergreen from University of Nottingham presented Zingums are dual-flavoured, ring-shaped sour gummy sweets with a tangy coating, made primarily for 6-11 year olds. They are all-natural, contain 70% fruit puree, and are allergen free and vegan.

Becca Harrey, May Markham, Lucy Dyer and Georgia Brown



Life after Ecotrophelia

2013



Andrea Parodi
Kings College London
Vejects

Your best memory of Ecotrophelia

Being challenged by the judges. Tried Leaders in their fields

How has participating in Ecotrophelia impacted you in your career?

Finishing third at the first edition as a gap year team without any university support gave me a confidence boost for sure!!

Can you tell us what you do now?

I look after EMEA distribution network & key accounts for AGT PulsePlus Ingredients.

When you participated in Ecotrophelia, did you see yourself here?

Not at the start for sure.

When we were all up at Campden for the UK finals I think it's one of the first times I realised the food industry was going to be my future.

Top tips for participating teams

Take the details seriously, but don't lose sight of the big picture.

Anything else you would like to share on your food journey?

Wish we pursued harder getting the product to market Looking at shelves now - I KNOW Vejects would have been a massive success

Have you been involved in any successful eco-innovative food products after Ecotrophelia?

I guess everything that we do at AGT is eco-innovative in some way. However have not had any experiences quite like Ecotrophelia

2019



Alice Bryant
Reading University
Venergy

Your best memory of Ecotrophelia

My best memory was when after hours of development work and research we developed our final product, that worked functionally and tasted great! It was a great sense of achievement and we learnt a lot throughout the process!

How has participating in Ecotrophelia impacted you in your career?

Ecotrophelia was a great induction to the food industry, it allowed me to network in the industry, learn about areas that were not covered on my course and build confidence for my first job! It gave me a lot experience to talk about in interviews and also helped me understand the area I wanted to work in within the food industry.

Can you tell us what you do now?

I currently work at Pilgrim's Food Masters as an R&D Technologist working with great brands such as Richmond Meat and Meat free and Fridge Raiders.

When you participated in Ecotrophelia, did you see yourself here?

Ecotrophelia opened my eyes to the opportunities in the industry and showed me how there were so many different avenues you could take. Competing in the final was amazing to be able to see how the other teams approached the task and presented their ideas. From completing Ecotrophelia I knew I wanted a career in food, and its great the journey it's started for me!

Top tips for participating teams.

Have fun, think outside the box and use it as a great opportunity to take to experts in the industry. We had a lot of challenges on our project, but you learn to overcome them and approach tasks differently. Try and use the presentation as an experience for the judges, bring them on your journey and make it as fun and interesting as possible!

Anything else you would like to share on your food journey?

The ingredients we used on our project I now use today in the products I develop so keep all your notes and contacts as they can come in handy!



2020



Szymon Lara
University of West London
PLANT-UP

Your best memory of Ecotrophelia

There is no single best memory that I have from Ecotrophelia, but if I had to be specific, then it would have to be the teamwork element.

How has participating in Ecotrophelia impacted you in your career?

It has helped me to discover and learn of many new segments of the food industry.

Can you tell us what you do now?

I am currently working as a lecturer at the University of West London. I am also pursuing a PhD in food business and Nutrition Science, this is in collaboration with the Royal Botanic Gardens, Kew.

When you participated in Ecotrophelia, did you see yourself here?

At that time, I did not see myself anywhere close to where I am now.

Top tips for participating teams

Triple check everything, especially your figures!



2013

GOLD:
Hearty Meal
Harper Adams

SILVER:
Kombu Nations; Chinese-Style Honey, Toasted Sesame & Shiitake Sausages
University of Nottingham

BRONZE:
Vejects
University of Leeds

Shake-n-spice
CAFRE

Frushii
Campden BRI

2014

GOLD:
Cwtch Circles
Cardiff Metropolitan University

SILVER:
Pot Delights
CAFRE

BRONZE:
Thai Fish Rolls
Royal Agricultural University

Beri Bar
Harper Adams University

Beans Concoction
London Metropolitan University

2015

GOLD:
Medeina Bites
PepsiCo

SILVER:
Cauliflower Style Rice
Leeds Trinity University

BRONZE:
Duffles
University of Nottingham

Seafood Linguine
University of Nottingham

KAYS
Cardiff Metropolitan University

2016

GOLD:
Fran Borjan
Nottingham Trent University

SILVER:
El Nacho
CAFRE

BRONZE:
Hemp Milkshakes
Nottingham Trent University

Apeel
London Metropolitan University

Spent N' Gain
University of Nottingham

2017

GOLD:
Yasai caulirice sushi
University of Reading

SILVER:
Lagom Veg
Nottingham Trent University

BRONZE:
Windfall fruit Jelly
London Metropolitan University

Chocolate Strawberry Torte Donut
University of Reading

Colipop
University of West London

2018

GOLD:
Pom Puffs
University of Nottingham

SILVER:
Acheta Bread
Nottingham Trent University

BRONZE:
Vegan Pizza with Seaweed Base
Cardiff Metropolitan University

FabaMallow
London Metropolitan University

OAT-YOG cacao, cherry and almond
University of Reading

FAVA BOMB
University of West Londn



2019

2020

2021

GOLD:
VENERGY
University of Reading

SILVER:
Caruffle
Nottingham Trent University

BRONZE:
Keesh
University of Reading

Cubiies
University of Nottingham

Rainbow Snack Pot
University of Reading

GOLD:
Re-Dessert
University of Nottingham

SILVER:
PLANT UP
University of West London

BRONZE:
CocoWaffle
University of Nottingham

Betta Banoffee tart
University of Reading

Brewer' Brownies
Liverpool Hope University

GOLD:
Libero
University of Nottingham

SILVER:
Seaweed High-Protein Cracker Crisp
University of Reading

BRONZE:
Dino Dips
University of Reading

Edam and Eve
University of Surrey

Re-Gen
London Metropolitan University



For further information visit:

www.ecotrophelia-uk.org
www.eu.ecotrophelia.org

