

ECO TROPHELIA ^{UK}

2023

FOOD INNOVATION
STUDENT AWARDS

eco
innovation

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

ÉCOTROPHÉLIA^{UK}

2023 FOOD INNOVATION STUDENT AWARDS

It has been 11 years since the first 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 27.

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 11 years from 22 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.

Once the 7 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, Quorn, 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 on pages 6 to 17.

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.

We are looking forward to the grand finals at Sainsbury's HQ in Holborn, London on 7 June 2023.

Learn more about Ecotrophelia (www.eu.ecotrophelia.org) and join the conversation on social media with the hashtag #EcotropheliaUK23

The shortlisted products

Avocado

University of Surrey
[@UniofSurrey](https://twitter.com/UniofSurrey)

EcoBites

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

Eco-Co

Nottingham Trent University
[@TrentUni](https://twitter.com/TrentUni)

Hey Pesto!

University of Nottingham
[@UniofNottingham](https://twitter.com/UniofNottingham)

Inudle

University of Reading
[@UniofReading](https://twitter.com/UniofReading)

Nourish Nibbles

University of Reading
[@UniofReading](https://twitter.com/UniofReading)

PlantEat

University of Nottingham
[@UniofNottingham](https://twitter.com/UniofNottingham)

The seven finalist teams will present to the dragons at the UK national heat on 7 June 2023.



"IFST are very proud to support Ecotrophelia, we are delighted that this year we can welcome seven short listed finalists. They join the distinguished alumni of previous competitions with yet more innovative products. Since the start of the competition 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. 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 External Affairs 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.

"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

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 student innovation contest names finalists*, find out more at Foodmanufacture.co.uk



Last year's winners

Team 'Green Feathers' from University of Nottingham won gold prize and £2,000 for their Cracker(er) it Crackers

Team 'Fortifibre' from Manchester Metropolitan University won silver prize and £1,000 for their vegan, high fibre cereal bar, FiBar

Team 'Avena Grains' from Nottingham Trent University won the bronze prize and £500 with their dairy free, gluten free, vegan breakfast on-the-go, Granola Infusions Superberry



#EcotropheliaUK

IFST @ifstnews

After another successful year of @EcotropheliaUK, we are pleased to announce last year's winners:

Gold: Team Green Feathers @uniofnottingham

Silver: Team Fortifibre @ManMetUni

Bronze: Team Avena Grains @TrentUni
#EcotropheliaUK2022 #Ecotrophelia

Sterling Crew

@ifstnews on behalf of IFST President Sterling Crew

What an amazing year for Ecotrophelia UK. I am so proud of the talent that this year's competition had to offer. I am looking forward to announcing this year's winner on Weds 7 June and to wish them the best of luck at the Euro finals.

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 ANUGA 2023, in Cologne, on 8th and 9th October.

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 ecotropheliauk@ifst.org.

*www.foodmanufacture.co.uk/Article/2023/05/05/ecotrophelia-student-innovation-contest-names-finalists

The dragons

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

Konstantina Karagkika Scientific & Regulatory Affairs Senior Manager UK & Ireland, Coca-Cola

Konstantina has over eighteen years' experience in the food industry including innocent drinks. In 2022, she moved to Coca-Cola as Senior Manager for Scientific & Regulatory Affairs. Her responsibilities include leading regulatory advocacy initiatives and ensuring compliance of formulations, ingredients, products, packages, labels, claims, and communications for the UK and Ireland.

Hannah Draper Marks and Spencer

Currently working as a Category Technical Manager at Marks and Spencer, responsible for Bakery, In Store Bakery, Cake, Biscuits & Snacking and Celebration. Prior to M&S I was at Arla Foods for 3 years, a Customer Agriculture Manager before moving onto a Site Technical Manager role. Prior to Arla, I worked at Tesco for 11 years, firstly as a buyer working in the produce team before moving into technical roles where I worked across the meat team before moving into bakery. I love swimming and compete in open water events!

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.

Dr Natalie Chiu Open Innovation Lead, Mondelez

Natalie is the European Open Innovation Lead for Mondelez International. Her role includes scouting for innovative technologies and actively supports projects and partnerships with external partners to drive breakthrough innovation.

Natalie also manages the Mondelez collaborative training partnership and the Food Consortium PhD programme.

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 is a Board Director of the Federation of Bakers Ltd, 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).

Martin Macfarlane R&D Director, Unilever

Martin has worked for Unilever for 19 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 Head of R&D for the Europe, AMESAA and NASEA regions in the Pepsi Lipton Joint Venture.

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.

Claire White-McKay Food Development Manager, Quorn Foods

Claire is a Product Development specialist and leader, with 14 years of experience in the food industry leading innovation projects from conception to implementation. She is responsible for translating consumer wants into measurable attributes and unpicking significant technical complexity in order to deliver food that delights and nourishes consumers.

Bethan Grylls Editor – Food Manufacture

Bethan Grylls is the Editor of Food Manufacture, which commands the largest audience of any online platform dedicated solely to readers working in the UK food and drink manufacturing industry. Prior to joining Food Manufacture (part of the William Reed group), she led New Food Magazine's content team. She has been working as a professional writer for more than a decade and was responsible for organising one of the world's largest virtual, scientific food and beverage conferences in 2021. Bethan is a regular speaker at food and drink events and chairs Food Manufacture's esteemed Business Leaders Forum, she is also the host for the brand's prestigious food and drink awards, and a well-respected thought-leader in her field. Bethan serves as a technical advisor on the Clean Label Project's UK board and is a judge for Ecotrophelia 2023. She is also responsible for National Butcher's Week, a social event operated under the Meat Trades Journal brand, which includes a judging role on the affiliated Butcher's Shop awards.

Laetitia Rocha Global R&D Internal Capability Snr Manager, Prize Winners Sponsor PepsiCo

Laetitia leads a cultural transformation initiative which spans Global R&D and PepsiCo, anchored in its pep+ strategy. In the last 20 years, she has managed a broad range of projects from front-end innovation, technology innovation to product launch, in Europe and Africa, for several FMCG.

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.

Liz Ashton Marketing and Sales Director, Campden BRI

Liz's career spans 30 years in the food and media industries. Within food her focus has been on marketing and R & D in the manufacturing and retail space. Latterly Liz started a global company in digital media working for the BBC, TED Talks, the FT etc. She has a commercial pragmatic approach to doing business and understands the issues faced by a start-up or a large company. Her time at Campden BRI has been spent focused on corporate reputation, looking to deliver various initiatives across the business and ensuring we serve our clients and members in the best way possible. Liz is also a food scientist.

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 Chattock** Head of Vendor Assurance at Compass Group UK & Ireland Ltd
- Julian Cooper** Owner/Director at 342 Consulting Ltd
- Carol Philips** Retired Professor
- Kelvin Thomson** Consultant & Workplace Assessor/Trainer, Pinnacle Food & Drink Services



Ecotrophelia dragons, from left to right: Sam Millar, Martin Macfarlane, Liz Ashton, Hannah Draper, Guvinder Abdel-Hady, Claire White-McKay, Laetitia Rocha, Chris Gilbert-Wood, Elif Buyukpamukcu, Konstantina Karagkika, Natalie Chiu and Bethan Grylls.

Finalist

PRODUCT NAME:

Nuffins

DESCRIPTION:

Nuffins are savoury muffins which aim to combat the high levels of food waste associated with the bakery and vegetable processing sectors through upcycling and valorisation. This includes the whole cauliflower and it's greens, apple pomace, bread ends and wonky carrots with the peel. This is crucial as there are 6 million tonnes of avoidable food waste from the food industry every year (Patel et al., 2021). Moreover, carrots are the most wasted vegetable with 24-50% of produce being unmarketable due to cosmetic issues (Porter et al., 2018). Globally, apple pomace is one of the most produced types of agri-food waste, with over 4 million tons a year (Goł biewska et al., 2022). During industry sandwich making 40% of bread is lost due to the removal of crusts, and 20 million slices of bread are thrown away daily in the UK, making it a highly wasted food. Furthermore, most bakery waste is treated with anaerobic digestion which fails to utilise the bread to its full potential, so alternatives are necessary to reduce the negative environmental impact (Narisetty et al., 2021). Unused bread ends are briefly baked and then milled into a fine powder and incorporated into the muffin batter. The filling is composed of low value vegetable materials such as out of specification cauliflower, cauliflower leaves, wonky carrots and apple pomace, with some cheddar and spices. Nuffins can be enjoyed as a breakfast food, offered in a meal deal or on the go as a quick, healthier snack option.



CATEGORY:

Side dish

TEAM:

Ecobites

Manchester Metropolitan University

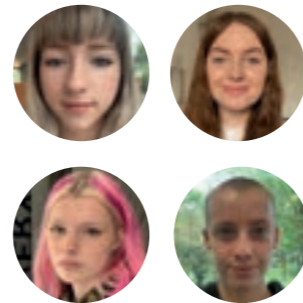
TEAM MEMBERS:

Kamala Dixon

Emily Richardson

Freya Gravenor

Roseangel Burns



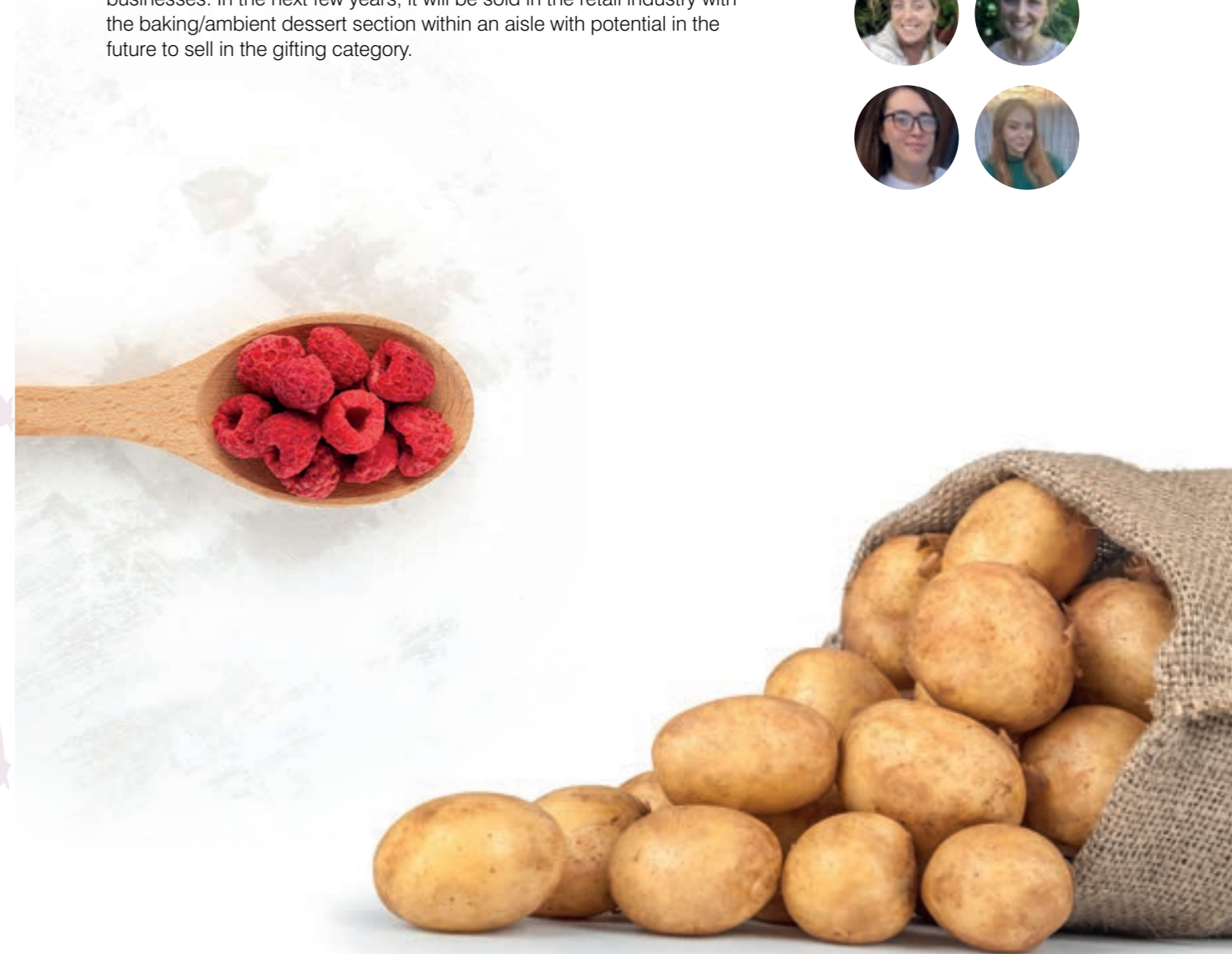
Finalist

PRODUCT NAME:

Nature's Bliss

DESCRIPTION:

Eco-Co play their part in protecting the planet and its people. With their focus on sustainability, Nature's Bliss uses wasted ingredients from the Food Industry. This product uses potato flakes from wasted potatoes in French fry production, Freeze-dried fruits made from "wonky/unwanted" produce and croutons which have been created from surplus bread crusts from Greencore's Sandwich production (Sourced from a factory where 5 tonnes are wasted per year). Additionally, this product is ambient meaning it has a long shelf life (9 months) and does not require the use of energy for storage or transportation. As an ambient dessert kit this product will start its journey in, farm shops, markets, and independent businesses. In the next few years, it will be sold in the retail industry with the baking/ambient dessert section within an aisle with potential in the future to sell in the gifting category.



CATEGORY:

Dessert

TEAM:

Eco-Co

Nottingham Trent University

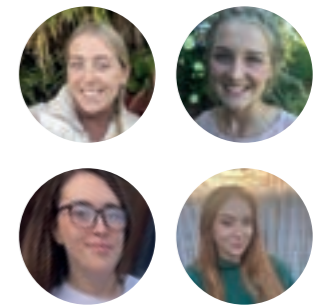
TEAM MEMBERS:

Lauren Dagnall

Lucy Green

Callie Burton

Harriet Marshman-Crispin



Finalist

PRODUCT NAME:

Super Seed Pesto

DESCRIPTION:

We are making vegan, Super Seed Pesto's which will enter the ambient condiment and sauce market. Our primary flavour combination is a Fresh and Zesty Parsley, Lemon and Garlic Pesto which can be enjoyed in a range of eating styles including as a dip, spread, marinade or sauce. We have also developed a Smoky and Sweet Chipotle Red Pepper and Tomato Pesto which we hope will stand out in the red pesto ambient market. Our super seed base is made from pumpkin seeds, sunflower seeds, and flax seeds and provides a nutritious, allergen free alternative to the standard pesto recipe. Our flavour launches will be the first of their kind and being vegan and allergen free, will engage consumers with their unique style and eco-conscious background. We aim to cater to a large range of consumers due to the versatility and characteristics of our pesto's. Our product will be packaged in a 160g glass jar with a stuck on label to link to the fact that our pesto is to be a premium product.

CATEGORY:

Spreadable, Condiment/sauce

TEAM:

Hey Pesto!
University of Nottingham

TEAM MEMBERS:

Lydia Newton
Catherine Child
Elizabeth Page
Grace Jackson
Finlay Gale



Finalist

PRODUCT NAME:

Nourish Nibbles

DESCRIPTION:

Move over carrots and houmous, there's a new snack pot in town! Our vibrant green dip consists of cannellini beans, peas, broccoli and basil paired with a rustic, gluten free, beetroot and buckwheat cracker. Fresh tasting without the guilt, our product is a fun and exciting addition to the food to go section, ideal for a pick me up between meals. It is a vegan source of fibre and protein, free from all 14 allergens incorporating hidden vegetables to give your body a nutrient hit. Perfect for on the go snacking with no additives or artificial colours or flavours. Our product undergoes minimal processing to retain the nutrients from the vegetables and is packaged in a 2 compartment 100% rPET pot with a modified atmosphere to keep it fresh. A variety of vitamins, minerals and bioactive compounds are included from their natural sources such as alpha-linolenic acid from flaxseeds and vitamins A, B complex, E and K, additionally 20% of the recommended daily fibre intake is included in this snack helping consumers hit their daily targets. To prevent food waste, our product incorporates broccoli stalks which are often thrown away by food processors and consumers, with most of our ingredients being derived from the UK.

CATEGORY:

Savoury Snack

TEAM:

Nourish Nibbles
University of Reading

TEAM MEMBERS:

Charlotte Dibble
Lauren Luesley
Ivana Vaclavkova
Winnie Leong
Georgia Wright



Finalist

PRODUCT NAME:

PlanEat Protein Poppers

DESCRIPTION:

PlanEat Protein Poppers are ready-to-eat snack bites made with 41% texturised mealworm protein, blended with a number of carefully selected vegan meat flavourings, yeast extracts, binding agents, water and oil to create the succulent, soft core. The product is coated in a gluten-free pea crumb and seasoned with a mild and smoky BBQ flavour. PlanEat Protein Poppers are air fried to create a crisp and golden coating and can be eaten either hot or cold.

CATEGORY:

Meat product

TEAM:

PlanEat

University of Nottingham

TEAM MEMBERS:

Isabel Parks
Jessica Stinton
Hannah Stodart
Jessica Limb
Jessica Kerr



Finalist

PRODUCT NAME:

Earthy Blends Avocado Dates Pudding

DESCRIPTION:

A perfect dessert for health-conscious or diet specific consumers, looking for naturally flavoured pudding made from whole ingredients. Our primary ingredients, avocado & dates are packed with healthy fats, fibre, and micronutrients, making it a nutritious addition to any diet. Unlike traditional pudding, it is vegan, lactose-free, with no added sugar. It is smooth with aerated aquafaba meringue flavoured with organic soybean powder, creamy with whole blended avocados and sweet from natural occurring sugars present in dates. Also, it can be blended into smoothie to increase consumption versatility. The market research showed our unique product is positioned to fill this gap in the market. The avocados and dates are responsibly sourced from Europe. We seek to create a circular economy by using our avocado by-products such as peels and seeds to make biofilms for our product seal. Having a finely tuned streamlined process from production handling (food safety procedures, shelf-life, HACCP and allergens assessment); to packaging and to a monitored cold chain management, allow us to ensure the product is safe for commercialization. Beyond product technicalities, we are confident to capture a share of the pudding market with our vegan healthy option in the UK and establish a strong brand identity with our circular economy concept. We aim to take our consumers on a journey with us to move towards a sustainable food system via social media influence and media coverage.

CATEGORY:

Dessert

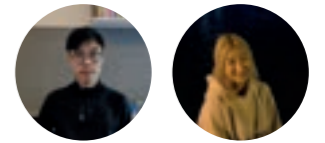
TEAM:

Avocado

University of Surrey

TEAM MEMBERS:

Estella Thong
Cheuk-Hin (Anson) Cheng



Finalist

PRODUCT NAME:

Inudle

DESCRIPTION:

Our project brief was 'prebiotics for gut health' and as a team have developed a new product with proof of eco-innovation. Our product is an inulin-enriched noodle in a miso and vegetable broth. Our target market is 20-35 years old (young professionals), channel of sales through a delivery subscription model, order placement on Inudle e-commerce website. Inulin is a chicory root fibre that has been proven to help maintain the healthy functioning of the gut. We have validated the product through consumer sensory and we intend to sell through your own online channel. Our product components are packaged in biodegradable, recyclable and edible packaging. We have also developed a circular economic process strategy to minimise waste and reduce our carbon footprint with the use of anaerobic digestion, fermentation, and wastewater recycling.



CATEGORY:

Soup, Cook at home meal

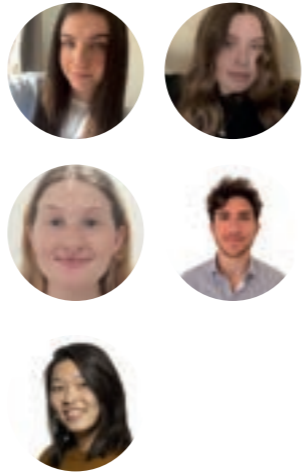
TEAM:

Inudle

University of Reading

TEAM MEMBERS:

Anna Hourihan
Isobel Preece
Kieran Jones
Rachael Chuah
Deema Almarzooqi
Ayman Sammaraiiee
Bethany Hill



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. IFST and Campden BRI would like to include the following special mentions. The runners up to the shortlisted teams were:

Ecopinck – Nottingham Trent University,
Non-SoyTofu – Manchester Metropolitan University
Squash'd! – University of Reading.

Team: EcoPinck, Nottingham Trent University

Product name: PinchBites

A dried savoury snack consisting of dried peas, sweetcorn and chickpeas. Coated with a flavouring to make it stand out from the competitors.

Team: MMU Non-soy tofu, Manchester Metropolitan University

Product name: Pofu: the green tofu

Bringing a green tofu option to UK vegetarians and vegans worried about the carbon footprint of their meal or unable to eat soy due to an allergy to soy.

Team: Squash'd!, University of Reading

Product name: Dunk N' Crunch

Breadsticks and chocolate flavoured dip, made from vegetables for children aged 4-12 years. Ideal for a lunch box or after school snack. Chocolate flavoured dip made from carrot, courgette and butter nut squash. Mini breadsticks made from fava bean flour and dehydrated seeds and skin of the butter nut squash.



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

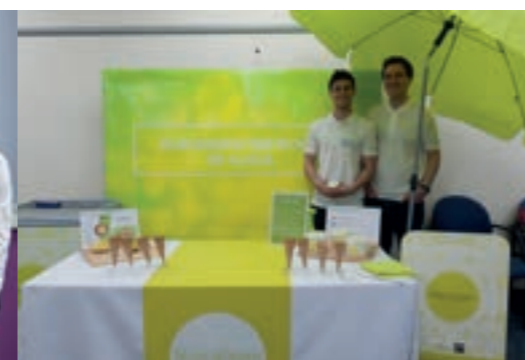
SILVER:
Acheta Bread
Nottingham Trent University

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 London



2019

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



2020

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



2021

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



2022

GOLD:
Crack(er)ed it Crackers
University of Nottingham

Team Green Feathers

Team members
Laura Hill, Megan Holden,
Katy Tolson, Kieren Spouge

SILVER:
FiBar
Manchester Metropolitan University

Team Fortifibre

Team members
Ojus Rane, Hannah Morgan,
Kavya Krishnamurthy

BRONZE:
Granola Infusions Superberry
Nottingham Trent University

Team Avena Grains

Team members
Thomas Hall, Jade Murby,
Connor Smith



For further information visit:

www.ifst.org/ecotrophelia
www.eu.ecotrophelia.org

