

ECO TROPHELIA^{UK}

2026

FOOD INNOVATION
STUDENT AWARDS

eco
innovation



ECOTROPHELIA
UNITED KINGDOM

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The organisers



IFST

Institute of Food Science and 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.

Our membership comprises individuals from a wide 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.

www.campdenbri.co.uk

ECOTROPHÉLIA^{UK}

2026 FOOD INNOVATION STUDENT AWARDS

It has been 14 years since the first UK heat of this Europe-wide competition, jointly organised by the Institute of Food Science & Technology (IFST) and Campden BRI. Ecotrophelia gives students a taste of new product development from idea generation through to final packaged product.

The UK competition was launched in 2013 to foster UK competitiveness in R&D, innovation, and sustainability in the food sector. It continues to develop the next generation of food industry leaders and acts as an incubator of eco-innovative ideas. Every year the winners of the UK competition go on to represent the UK in the European Final.

In the last 14 years Ecotrophelia has involved over 800 students from 26 different universities across the UK and generated some great support and interest from across the industry and government agencies. You can see the list of previous finalists and winners on pages 13 to 17.

The first stage of the competition is a preliminary judging based on their product dossiers. 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 The Magnum Ice Cream Company, Mondelēz International, Nestlé, M&S, Coca-Cola, PepsiCo, Tesco, Warburtons, Sainsbury's, Unilever, Pepsi Lipton, Weetabix, pladis, Cranswick, IFST and Campden BRI.

We are looking forward to the UK final at Colworth Science Park on 24 June 2026.

The shortlisted products

BrewsGate

Teesside University

CapyPancakes

University of Leeds

Fibran

University of Surrey

IndulgeCo

University of Reading

Luna SFere

University of Reading

ReHive

University of Nottingham

Spent and Spicy

University of Nottingham

The seven finalist teams will present to the Judges at the Ecotrophelia UK final on 24 June 2026.





The competition

Ecotrophelia is a competition that challenges student teams to create a new eco-innovative food product. Teams have to consider all aspects of product development such as food safety, HACCP, marketing and packaging. 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.

Scan the QR code to watch a short video about the competition.



Inspire 4 Ecotrophelia

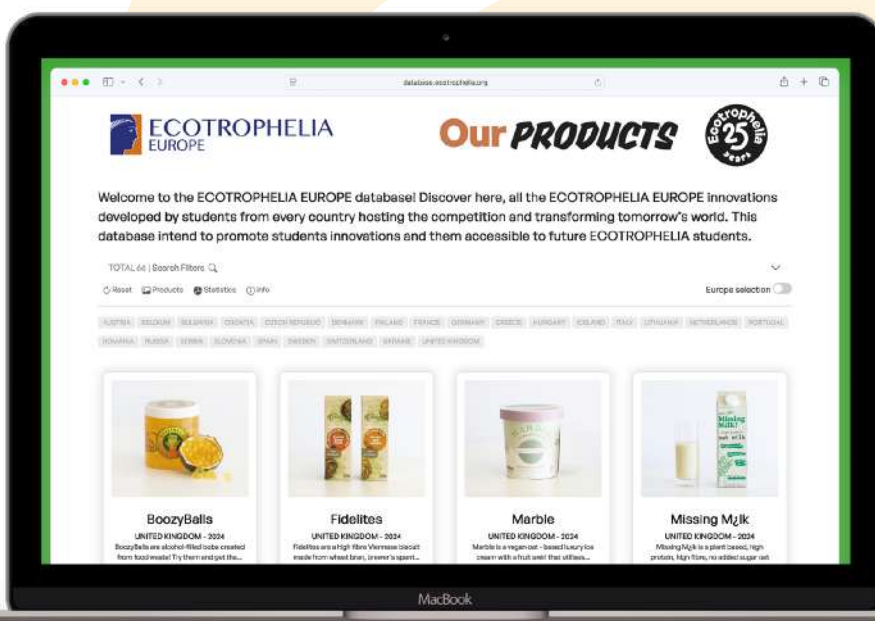


Inspire 4 Ecotrophelia, is a training programme that has been developed in conjunction with Ecotrophelia. It focuses on entrepreneurship and enables the students to advance their business proposition in preparation for the pitch events.

The programme focuses on entrepreneurship elements, with approximately 12 hours of content to work through on the learning platform. Example modules include team building, sustainability, marketing, negotiation, finance, Intellectual Property (IP) and scaling. A short assignment at the end of the programme allows the students to crystallise their business proposal – they will receive feedback and the EIT Food Inspire for Ecotrophelia Certificate.



Past product database



We have a database where you can view photographs and information about all past products from the UK Competition. You can view this database by scanning the QR Code below:



Ecotrophelia UK prizes

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

Food Safety Award

Sponsored by The Magnum Ice Cream Company
£250

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)

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 part of SIAL 2026 in Paris on 18-19 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.



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, sensory qualities (10 marks)
Marketing and communication plans (10 marks)
Packaging (10 marks)
General presentation (10 marks)
Entrepreneurship (10 marks)
TOTAL /110 MARKS

Preliminary judges

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

Vince Craig Managing Director, Meadowbrae Technical Services

Simon Chattock Head of Vendor Assurance, Compass Group UK & Ireland Ltd

Julian Cooper Owner/ Director, 342 Consulting Ltd

Carol Philips Retired Professor

Kelvin Thomson Workplace Assessor/ Trainer, Fife College

Steve Timms Commercial Development Manager, Food & Nutrition, Brenntag UK & Ireland

The judges

The industry experts, who will be judging this year's competition are:

Ash Stretton Food Regulatory Affairs Manager, Marks and Spencer

Ash has been in the food industry for 15+ years, working across production, operations, process, quality, technical, regulatory affairs and legal in manufacturing and retail. Ash is responsible for all things regulatory and compliance related in the food-side of M&S. Ash is previous chair of the IFST Regulatory Group, a Fellow of the Institute, a Registered Food Safety Principal and Chartered Scientist.

Beatrice Kuschel R&D Senior Specialist, Science & Technology Department, Nestle Product Technology Centre

Beatrice has a background in Biotechnology and holds a PhD in Enzyme Technology. Based at Nestlé's global Product Technology R&D Centre for Confectionery and Snacking in York for the past decade, she has driven chocolate and wafer innovation and now manages early research projects with international start ups and Nestlé's research hub in Switzerland.

Bronwyn Kemp Head of Product & Process Science, Science & Technology Group, Unilever

A chemical Engineer by training, Bronwyn is Head of Product & Process Science within the Science & Technology Group of Unilever's Foods business. Since joining Unilever in 1998, she has led global, regional,

and local R&D across brands including Lipton (Pepsi JV), Carte D'Or, Breyers, Magnum, Cornetto and AdeS - translating formulation science and product-process design into scalable, consumer loved innovations.

Chris Gilbert-Wood President, IFST

Chris is a Food Technologist with 40 years' experience in retail and manufacturing, working across quality, food safety and sustainability in both own label and branded supply chains. He has spent much of his career working closely with agriculture and primary processors. A Fellow of IFST and a Registered Food Safety Principal, Chris is currently President of IFST. He also works as an independent consultant, supporting food businesses by applying practical experience and technical knowledge.

Elena Sharma Food & Drink Science Team Lead, Product Innovation, Campden BRI

Elena oversees multidisciplinary projects in product development, process optimization, and complex quality problem-solving. With over 20 years of industry experience she has held technical, regulatory, product development & project management roles at companies including Sigma Aldrich, Nestlé, Mondelez, and Mars. Her career highlights include development of double emulsions for culinary applications (Nestlé), a patent on clean-label starch in jellified bouillons (Nestlé), & launch of the first non-HFSS snacking bars in the UK (Mars).

Gavin Sharman Product Development Manager, Weetabix

Gavin has 25+ years' food development experience within breakfast cereals and products. He has wide know-how on implementing product change from



Ecotrophelia judges, from left to right:
Ash Stretton,
Beatrice Kuschel
Bronwyn Kemp
Chris Gilbert-Wood,
Elena Sharma,
Gavin Sharman,
James Huscroft,
Kirsty Adams,
Laetitia Rocha,
Martin Macfarlane,
Matthew Bandar,
Phil Skop,
Richard Brain,
Sarah Loxton,
Verena Schwick

concept through to manufacture across ideation, recipe creation, quality management through to process solutions. Gavin currently leads a team of product developers accountable for delivering recipe change for Weetabix's iconic brands whether that be new products or key renovation.

James Huscroft Unbeatable Quality Manager – Analysis & Testing, Warburtons Ltd

James is responsible for leading Warburtons Research & Innovation Laboratory - overseeing ingredient, flour and finished product testing, analysing the data behind their quality, and scanning the horizon for new technologies to help Warburtons keep raising the bar. James completed a PhD in Food Science at the University of Nottingham prior to joining Warburtons and is also a former Ecotrophelia UK Finalist back in 2016.

Kirsty Adams Head of NPD & Innovation, Cranswick

Kirsty has spent over 15 years in the food industry, specialising in fresh food innovation in various roles, and now leads a team of developers at Cranswick bringing products to life for their customers. Cranswick are passionate about improving the nation's health and believe manufacturers have a key role to play in making better choices easier for everyone with true innovation.

Laetitia Rocha R&D Product Director, PepsiCo

Laetitia currently leads a global product portfolio transformation agenda. In the last 20 years, she has managed a broad range of projects from change management, front-end innovation, technology innovation to product launch, in Europe and Africa, for several FMCG.

Martin Macfarlane RD&I Director, Magnum Ice Cream Company

After 21 years in various R&D roles in Unilever, ranging from product safety and sustainability across Personal Care and Foods to Product Development and Innovation in Ice Tea and Ice Cream, Martin is now Global Head of Ingredients & Formulation for the Magnum Ice Cream Company. He is responsible for a team who develop ingredients, recipes and technologies to give superior and new consumer benefits and experiences.

Matthew Bandar Head of Technical – Meat, Fish, Poultry & Eggs, Tesco

Matthew has over 11 years' experience in the Food Quality & Technical team at Tesco, following a successful seven-year career within the facilities management sector. At Tesco, he has held various Head of Technical positions across both Fresh and Ambient product areas. Matthew is currently responsible for leading a team within the Meat, Fish, Poultry & Eggs category, managing supplier strategy, supply chain resilience, food quality and safety, as well as close links with sustainability and agriculture initiatives.

Phil Skop Head of Product Development & Innovation - pladis global

Phil brings over 17 years of experience in R&D within FMCG organisations and has a strong passion for product innovation. His background spans snack foods, healthcare, personal care, homecare and R&D operations management. Before joining pladis he was responsible for innovation and technology development across several snack platforms at PepsiCo, and prior to this worked in various roles within Boots Healthcare and Reckitt. In his current role he leads a product development team responsible for delivering global breakthrough savoury innovations across pladis.

Richard Brain Open Innovation Lead – Europe, Mondelez International

Rich brings two decades of experience in Food R&D and Technical roles, spanning diverse categories including Prepared Fruits & Desserts, Sandwiches, Coatings & Seasonings, and Confectionery. He spent twelve years at Mondelez, contributing to R&D Product and Process teams by scaling up and launching products for iconic brands such as Cadbury, Milka, and Cote d'Or. His prior experience includes global customer support for technical coating challenges and launching products for major UK supermarkets. Rich currently drives strategic partnerships to integrate external expertise into the business.

Sarah Loxton Product Development Manager, Sainsbury's

Sarah has had over 30 years experience in product development, having spent much of it at M&S. She is currently at Sainsburys where she manages the Deli/picnic categories as well as Top tier Italian meals. Her current portfolio includes on-trend sharing plates ranges and planning for health and top tier future launches. Her experience in all corners of the food industry has equipped her with an in-depth understanding of product innovation, from implementing a veggie strategy in M&S Percy pig sweets to the viral M&S Love sausage for Valentines to Taste the Difference Discovery top tier steak range at Sainsburys.

Verena Schwick Scientific & Regulatory Affairs Senior Manager UK & Ireland, Coca-Cola

Verena has over 15 years' experience in Scientific and Regulatory Affairs in leading food companies including Kraft Foods, Mondelez and Pladis. As a Senior Manager for Scientific & Regulatory Affairs at the Coca-Cola company, her responsibilities include ensuring compliance of formulations, ingredients, products, packages, labels, claims, and communications for the UK, Ireland and European Innovation. Verena is also supporting regulatory advocacy initiatives.

Finalist

PRODUCT NAME:

BrewsGate

DESCRIPTION:

BrewsGate is an eco-innovative meal solution designed to close the “sustainability gap” in the global instant noodle market. At its core, the product champions the circular economy by upcycling Brewers Spent Grain (BSG), a nutrient-rich byproduct representing 85% of brewery waste, into a high-value consumer product. This valorisation strategy directly reduces the environmental footprint of food production, as diverting BSG from landfills mitigates significant CO2 and methane emissions.

Beyond upcycling, BrewsGate replaces unsustainable ingredients like palm oil with eco-conscious alternatives and utilises recyclable paperboard with a plant-based PLA lining for its packaging. Positioning itself as an affordable, nutrient-dense alternative to refined-wheat noodles, BrewsGate ensures that sustainable eating is not a premium luxury. It provides a scalable model for how industrial symbiosis can deliver health, convenience, and environmental stewardship in a single, accessible format.

CATEGORY:

Ready-cooked meal

TEAM:

Brewsgate

Teesside University

TEAM MEMBERS:

Aderinto Grace

Osei Alex

Anup Akshara

Khanum Mehnaz



Finalist

PRODUCT NAME:

CapyPancakes

DESCRIPTION:

Capy Pancakes is an eco-focused high-fibre snack consisting of 6 mini pancakes and a jam style dipping sauce, made with valorised apple pomace.

The product is seen as a treat whilst providing essential macronutrients often lacking in the modern diet. The lower sugar, lower fat and higher fibre than competitors makes it more attractive to parents. Fibre was chosen as the unique selling point (USP) as 96% of 11 to 18 year olds and adults consume less than the daily recommended dose and high fibre snacks are underrepresented in the market. For the source of fibre, apple fibre sourced from apple cider and juice manufacturer is valorised and undergoes a novel process to remove off flavours.

The refined apple waste is then incorporated into a pancake batter accompanied by a fruit preparation made from fruit side stream sourced apples (wonky supermarket waste) and blackberries. This creates a circular production cycle valorising otherwise wasted by-product making it a healthy, desirable, sustainable and affordable product appealing to both children and adults.

CATEGORY:

Biscuit and cake

TEAM:

CapyPancakes

University of Leeds

TEAM MEMBERS:

Phoebe Walker

Maia Partridge



Finalist

PRODUCT NAME:

Fibran

DESCRIPTION:

Fibran is an innovative flower-shaped shortbread designed to combine indulgence with improved nutritional value and sustainability. It features a crisp, buttery texture with a light, delicate finish, while its distinctive layered appearance provides natural colour and visual appeal. The product incorporates ingredients such as spirulina, matcha, cranberry, and wheat bran, which contribute not only to its flavour profile but also enhance its nutritional quality by increasing fibre content and providing additional micronutrients. Wheat bran plays a key role in improving fibre levels, addressing the common shortfall in dietary fibre intake, while the use of cranberry pomace, an upcycled by-product of juice production, supports waste reduction and resource efficiency. By incorporating these ingredients, Fibran offers a more thoughtful alternative to traditional shortbread without compromising on sensory quality. The product is developed to align with growing consumer interest in functional and sustainable foods. Its balanced taste and appealing texture make it suitable for a wide range of occasions, particularly as a snack paired with tea or coffee. Fibran represents a modern approach to bakery products, combining enjoyment, nutritional enhancement, and environmental consideration in a single product.

CATEGORY:

Biscuit and cake

TEAM:

Fibran

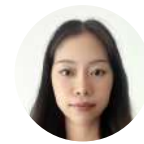
University of Surrey

TEAM MEMBERS:

Thanya Rungjaraspan

Clara Lin

Sudiksha Amin



Finalist

PRODUCT NAME:

Favé

DESCRIPTION:

A hazelnut pulp macaron filled with chocolate fava bean tofu mousse. The product has been developed in response to growing demand for indulgent products that also offer nutritional and sustainable benefits. Targeting health-conscious adults aged 25–35, the product delivers a premium patisserie experience with functional benefits. With approximately 8g fibre per macaron, it has a high fibre claim and significantly exceeds traditional macaron offerings.

Upcycled hazelnut pulp reduces food waste, while fava beans tofu mousse provides a UK grown ingredient. Eco-innovation is used through ingredient sourcing, by-product utilisation and PLA-based packaging. The product demonstrates strong market credibility, technical feasibility and scalability within the UK premium dessert market. The concept gives consumers a clear justification for indulgence through added fibre and sustainable ingredients, allowing them to enjoy a premium dessert while still feeling that it is a more balanced choice.

CATEGORY:

Dessert

TEAM:

IndulgeCo

University of Reading

TEAM MEMBERS:

Benjamin Leroy

Kam Bautista

Xintong Qiao

Charlie Reavell



Finalist

PRODUCT NAME:

Luna SFere

DESCRIPTION:

Luna SFere chocolate bites consist of a creamy yoghurt filling with an apple and blueberry centre, atop a crunchy chocolate quinoa layer on a sorghum wafer base encapsulated in an iron-fortified chocolate shell.

The product uses high quality raw materials primarily sourced from UK suppliers, naturally high iron ingredients, those that boost bioavailability of iron and environmentally friendly on the go packaging. Sold as a multipack of 8 with perforated lines designed to snap off for teenagers to take to school for a snack. Designed to increase iron levels, each serving provides ~30% of the recommended nutrient intake (RNI) for teenage girls. This product is targeted at teenage girls as iron requirements increase during puberty and menstruation. Our product has a “high in” claim for iron and vitamin C per 100g where vitamin C aids in iron absorption. Flavours chosen to align with preferred flavours of women around menstruation (chocolate) as well as consumer feedback on the combination of berry-like fruits with chocolate. Multitextured products are trending within the teenage population, which is why the product incorporates many textures including smooth, creamy, crunchy and jell-like.

CATEGORY:

Biscuit and cake

TEAM:

Luna SFere

University of Reading

TEAM MEMBERS:

Charlotte Parry
George Jones-Leonard
Kaisley Woo
Yunfeng Hou



Finalist

PRODUCT NAME:

ReHive

DESCRIPTION:

ReHive is a premium whipped honey designed to transform everyday honey into a more luxurious and indulgent experience; it elevates simple foods, from yoghurt bowls, porridge and pancakes, stirred into tea, incorporated into cocktails, spread on toast or used in baking. The whipping process creates a smooth, creamy, and spreadable texture, while the fruit provides a vibrant natural flavour. Each jar comprises locally sourced raw honey with vacuum-dried fruit powders and natural fruit extracts, made from foraged and surplus fruits, with a substantial amount of real fruit in every jar. This not only enhances flavour and colour naturally but also supports sustainability by reducing food waste. By using raw honey, ReHive offers products with antimicrobial properties and nutritional value. The inclusion of vacuum-dried fruit provides concentrated flavours, colours and nutrients without the need for artificial additives, while minimising energy compared to traditional freeze-drying methods. What sets ReHive apart is its dessert-inspired flavour profiles, visually striking appearance, as well as its commitment to natural, sustainable ingredients that offer both nutritional and antimicrobial benefits. ReHive is positioned as a premium product that redefines honey as an elevated, dessert-inspired experience. Flavours include: Raspberry Ripple, Blueberry and Lemon Tart, Strawberry Shortcake and Banana Split.

CATEGORY:

Spreadable

TEAM:

ReHive

University of Nottingham

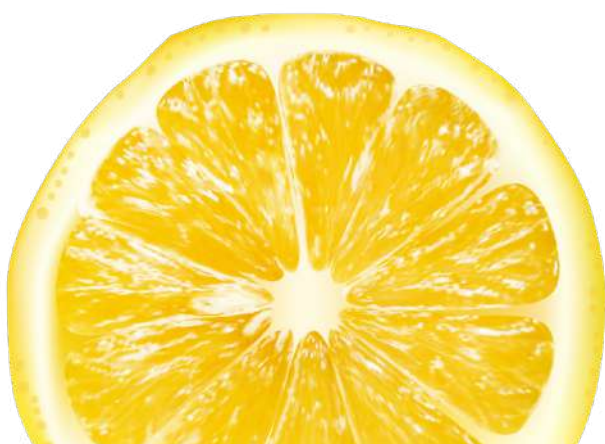
TEAM MEMBERS:

Libby Adler

Rose-Elyse Henningham

Seth Hui

Jaden Harsono



Finalist

PRODUCT NAME:

Spent and Spicy

DESCRIPTION:

Spent and spicy is a savoury on-the-go snack with a bold umami taste. The Asian inspired, miso-fired product has a sweet, salty and spicy flavour profile with fermented heat and depth of gochujang. Crafted from upcycled brewers' spent grains currently sourced from Nottingham University's Sutton Bonington brewery, the product champions waste upcycling by retaining valuable material within the human food chain that would otherwise be converted into a lower-value animal fodder. With a 'source of iodine' claim, the product is fortified with PureSea Protect, derived from wild-farmed seaweed, collected from the Western Isles. Spent and Spicy serves primarily to deliver as a standalone snack, but also holds diverse appeal to consumers from a diverse eating occasion perspective. Whether it's an explorative addition to cheese boards, sprucing up soups and salads, or served with a beer in the bar, the product is very versatile. The product has a vegan-friendly formulation. Containing spent grains, seeds and oats, the product is served in small clusters, warm and 'swicy' in flavour, and crunchy in texture.

CATEGORY:

Savoury snack

TEAM:

Spent and Spicy

University of Nottingham

TEAM MEMBERS:

Rebecca Finch

James Lyth

Shamiso Washoma

Lok-Man Au

Rainer Dave Mulyawan



Runners up

Entering Ecotrophelia takes time, effort and dedication and this was clearly seen in all the entries that were reviewed this year. IFST and Campden BRI would like to thank all teams for entering. The teams that did not make the shortlist this year were:

Chlorelevate - University of Nottingham

A plant-based, clean-label and sustainable functional drink powder made with white chlorella. Provides high protein and a source of vitamin B12 and selenium. The powder comes with a pineapple and citrus flavour.

Houmami - University of Leeds

Layered houmous-style dip made with chickpeas and fava beans with gochujang and miso flavour, topped with a blackberry compote.

Kupps – University of Reading

A cracker cup made from fava bean flour and chia seeds to accompany a spicy salsa made from fresh produce in a sachet. Squeeze the sachet into the cup to enjoy an on-the-go nutritious snack.

Previous finalists and winners

2013

GOLD:

Hearty Meal

Harper Adams

SILVER:

Kombu Nations

University of Nottingham

BRONZE:

Vejects

University of Leeds

Shake n' Spice

CAFRE

Frushii

Campden BRI



Previous finalists and winners

2014

GOLD:

Beri Bar

Harper Adams University

SILVER:

Cwitch Circles

Cardiff Metropolitan
University

BRONZE:

New Wave Seafood

Royal Agricultural University

Pot Delights

CAFRE

Beans Concoction

London Metropolitan
University

2015

GOLD:

Medeina Bites

PepsiCo

SILVER:

Cauliflower Style Rice

Leeds Trinity University

BRONZE:

Duffles

University of Nottingham

Earth's Banquet

University of Nottingham

Kays

Cardiff Metropolitan
University

2016

GOLD:

Från Början

Nottingham Trent University

SILVER:

El Nacho

CAFRE

BRONZE:

Hemptions

Nottingham Trent University

Apeel

London Metropolitan
University

Spent N' Gain

University of Nottingham



2017

2018

2019

GOLD:

Yasai Caulirice Sushi
University of Reading

SILVER:

Lagom Veg
Nottingham Trent University

BRONZE:

Windfall Jellies
London Metropolitan
University

Wholesome Donuts
University of Reading

Colipop
University of West London

GOLD:

Pom Puffs
University of Nottingham

SILVER:

FabaMallow
London Metropolitan
University

BRONZE:

EcoSea Pizza
Cardiff Metropolitan
University

Oat-Yog
University of Reading

Fava Bomb
University of West London

GOLD:

Venergy
University of Reading

SILVER:

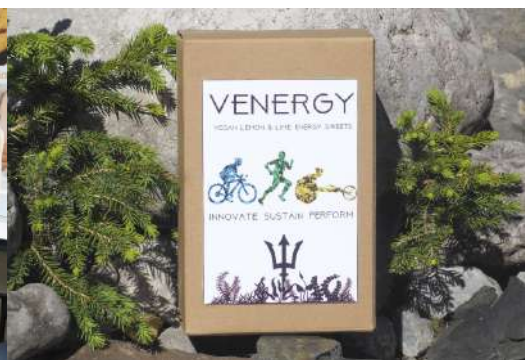
Caruffle
Nottingham Trent University

BRONZE:

Keesh
University of Reading

Cubiies
University of Nottingham

Favalicious
University of Reading



Previous finalists and winners

2020

GOLD:

Re-Dessert

University of Nottingham

SILVER:

Plan Up

University of West London

BRONZE:

CocoWaffle

University of Nottingham

Betta Banoffee

University of Reading

Brewers's Brownies

Liverpool Hope University

2021

GOLD:

Libero

University of Nottingham

SILVER:

SeaFuel

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

University of Nottingham

SILVER:

FiBar

Manchester Metropolitan
University

BRONZE:

Granola Infusions

Superberry

Nottingham Trent University

Crumble Up

University of Leeds

Pea-zza

University of Surrey



2023

2024

2025

GOLD:

PlanEat Protein Poppers
University of Nottingham

SILVER:

Super Seed Pesto
University of Nottingham

BRONZE:

Nature's Bliss
Nottingham Trent University

Avocaduo

University of Surrey

EcoBites

Manchester Metropolitan
University

Eco-Co

Nottingham Trent University

Inudle

University of Reading

GOLD:

BoozyBalls
University of Surrey

SILVER:

NoDoh
Queens University Belfast

BRONZE:

Marble
Nottingham Trent University

Fidelites

Manchester Metropolitan
University

Missing M&lk

University of Reading

Notti Bites

Nottingham University

Tastry

University of Reading

GOLD:

Oat n' About
University of Leeds

SILVER:

GreenScoop
University of Reading

BRONZE:

Rescue Nests
University of Nottingham

Favafu

University of Surrey

NØM

University of Nottingham

Peelzy

London Metropolitan
University

SustainaBalls

University of Leeds



For more information about past competitions and products visit: www.ifst.org/ecotrophelia/competitions



For further information visit:

www.ifst.org/ecotrophelia

www.eu.ecotrophelia.org

