

# ECO TROPHÉLIA <sup>UK</sup>

## 2020 FOOD INNOVATION STUDENT AWARDS

**PRODUCT NAME:**

**CoCoWaffle**

**DESCRIPTION:**

Eco-Dive brings CoCoWaffle to you, your family and friends – an indulgent snack with all consumers in mind. Whether you're on a gluten-free diet, vegan or simply just crazy for coconuts, our product is designed for you! Brought to you from the home of coconuts, India, we have aimed to capitalise on the versatility of this unique plant in one product. From the caramel to the waffle to the packaging – coconut is all you will taste, see and feel.

So why the coconut? Well, not only is it one of the most resourceful plants, famous for its wide range of products. Moreover, the coconut industry is notorious for its high volume of bio-waste, but Eco-Dive aims to tackle this issue by ensuring that no part of the coconut is left to pollute our environment, whilst delivering an innovative, exciting product.

The CoCoWaffle experience is about celebrating inclusivity in the form of a tasty treat that you can share with your whole friendship group. Get ready to go coco nuts – coming soon to supermarket shelves near you!

**CATEGORY:**

Biscuit & Cake

**TEAM:**

**Eco-Dive**

University of Nottingham

**TEAM MEMBERS:**

Jared Spencer

Humaira Azeem

Jana Polakova

Marie Mohammadi

Walailuk Wisasang



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**PRODUCT NAME:**

## Betta Banoffee tart

**DESCRIPTION:**

Betta Banoffee – Indulgence for a healthier heart. Traditional banoffee pie reinvented with a whole portion of fruit, caramel and cream in gluten free oat pastry, topped with chocolate ganache. Betta Banoffee is also a source of fibre, and beta-glucans contributing to lowering cholesterol. Packaging is fully recyclable, and bananas are Fairtrade bananas that would have otherwise gone to waste.

**CATEGORY:**

Dessert

**TEAM:**

**Betta Indulgence**  
University of Reading

**TEAM MEMBERS:**

Rachel Selman  
Elisheba Anderson  
Charlotte Johnston



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**PRODUCT NAME:**

## Brewer's Brownies

**DESCRIPTION:**

The Brewer's Brownie is an innovative and delicious vegan chocolate orange brownie fortified with brewer's spent grain (BSG). BSG is a by-product of the brewing industry, and typically for every litre of beer produced, 200g of BSG is sent to landfill or used for animal feed. Thanks to BSG, Brewer's Brownies are nutritionally superior compared to other brownies currently available, containing higher concentrations of fibre, proteins and antioxidants; along with potential prebiotics which can help support healthy gut function. Finally, chocolate brownies are a widely produced and consumed product. As a result, Brewer's Brownies is a product which is easily transferable from the new product development kitchen to larger scale production. Furthermore, production costs are low due to the 'upcycling' of BSG and the simplicity of our product.

**CATEGORY:**

Chocolate, candy & dessert

**TEAM:**

**Brewer's Brownies**  
Liverpool Hope University

**TEAM MEMBERS:**

Lucy McLean  
Caraigh McGuinness  
Lydia Turner  
Esther Ghey



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**PRODUCT NAME:**

**PLANT UP**

**DESCRIPTION:**

Here at PLANT UP we aim to provide nutritious, wholesome food with minimal damage to the environment – whilst creating enjoyment for the consumer. Our mission is to provide you with a convenient meal that fulfils your nutritional needs and helps our planet to recover from environmental damage. With each packet of our delicious, sustainable range of unique pastas – you too give back to nature, plant a seed and watch it grow.

**CATEGORY:**

Pasta

**TEAM:**

**PLANT UP**

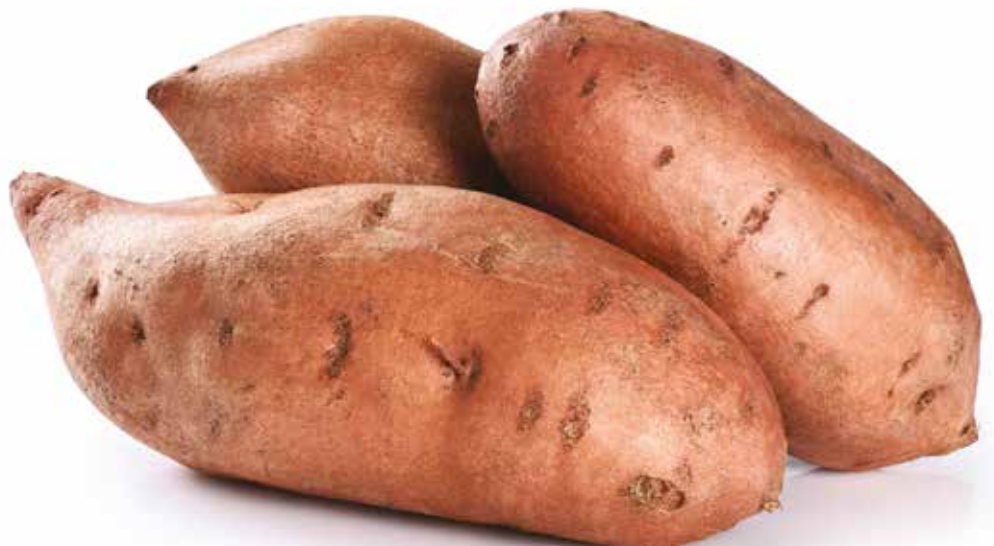
University of West London

**TEAM MEMBERS:**

Kirsty Turner

Szymon Lara

Anna Crawford





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## 2020 FOOD INNOVATION STUDENT AWARDS

### PRODUCT NAME:

Roly-poly Delights  
Sticky Toffee Delights  
Lemon Drizzle Delights

### DESCRIPTION:

We would like to introduce to you to 'Re-Dessert', a dessert company aspiring to create sustainable and tasty traditional treats with a twist: delights.

At Re-Dessert we are on a mission to reduce bread waste with-in all sectors of the food industry, which would otherwise have gone to landfill or energy recovery systems. We have formulated a delicious recipe, based on the authentic traditional dessert 'Gulab Jamun', exchanging flour for bread that has exceeded its best before date, but is still perfectly safe to eat. These tasty, fried dough balls are then soaked in a sugar syrup and can be enjoyed hot or cold.

We have developed flavour variants such as sticky toffee and lemon drizzle delights by adding mouth-watering inclusions into the traditional recipe, and creating vibrant, flavour-packed syrups to accompany.

Who knew re-using surplus bread could taste so good, as well as contributing to saving the planet at the same time?!

**CATEGORY:**  
Dessert

**TEAM:**  
**Re-Dessert**  
University of Nottingham

**TEAM MEMBERS:**  
Elizabeth Shearing  
Rebecca Tolson  
Georgia Jewers  
Emily Wilkins  
Jennifer Rutherford

