

Ecotrophelia 2022: Entrepreneurship award

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Applying EntreComp to

EntreComp Food

attract young people to the 1st European manufacturing

sector: the agrifood industry

Co-funded by the COSME programme of the European Union







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Final conference 26th January 2023 Brussels, Hotel NH

Ecotrophelia Europe

A STUDENT COMPETITION



Ecotrophelia what?

competitiveness within the European food industry by implementing a training network of excellence in food innovation and the organization of national and European food innovation competitions "The Student Awards of Food Innovation" a real eye-opener for the food industry.





15 Countries

in2022



FRANCE Sauces Papillon Sauce & gravy

The first brand making fresh sauces changing throughout the year with seasonable vegetables.

Institut Agro Montpellier



BELGIUM Whey More

WheyMore is a vegetarian sandwich spread, dip or sauce, It's sustainable and counters food waste.

Thomas More University College



GERMANY Golden Barley Breakfast, Drink

Barley-based milk alternative made from brewer's spent grain.

Technische Universität Berlin



CROATIA Pumpkina

Primpkina
Breakfast, Dessert, Ready-cooked meal

Fermented buckwheat based product with the addition of pumpkin and granola.

Faculty of Food Technology and Biotechnology, University of Zagreb



GREECE Granny's Wish

"Granny's Wish" is a highly nutritious shot made solely of legumes and vegetables with double use.

Agricultural University of Athens



DENMARK Crrrunchies

Biscuit & cake, Ready-cooked meal

Crrrunchies fava crackers, a tasty and sustainable to-go snack that supports kids' nutrition.

Technical University of Denmark, National Institute for Food



ICELAND

Volcanic Shepherd's Pie Ready-cooked meal, Sauce & gravy, Side dish

A vegetarian shepherd's pie ready meal with a side of mushroom gravy.

University of Iceland



MALRUBA

Biscuit & cake, Bread and pastry

"Malrubà", a biscuit dedicated to those who want to enjoy a delicious and healthy moment!

ITS Agroalimentare Piernonte



SPAIN Torreznos Vegguiss Meat product, Ready-cooked meal

Snack made from texturized pea protein, which is subjected to various treatments.

Campus La Yutera, TecnoCampus Mataró-Maresme



PORTUGAL

Handy Rice Breakfast, Dessert, Nutriceutical

Handy Rice is a sweet dehydrated snack, made of brown rice and yacon, a source of fiber

University of Aveiro, University of Coimbra



THE NETHERLANDS

Totally Nuts Side dish

Totally Nuts is the first plant-based "feta" alternative that is made from upcycled almonds.

Maastricht University



SLOVENIA

WiBuBa bar Biscuit & cake, Nutriceutical

WiBuBa bars - nutritional support for conception, pregnancy and breastfeeding from natural sources.

Biotechnical faculty, University of Ljubljana



UNITED KINGDOM Crack(er)ed it

Biscuit & cake, Bread and pastry

Fruit and oat crackers, made using strawberries, raspberries and blackberries with herbs and spices.

University of Nottingham



SERBIA Beetscuits

Biscuit & cake, Bread and pastry

Extruded organic snack product made of gluten-free wholegrain cereals, beetroot pomace and ginger.

Academy of Applied Studies Belgrade



PANGEA TEAM

"REFRESH" is a beverage made from tiger nuts, spirulina, peppermint, and orange peel alginate bubble.

AgroParisTech, Institut.Agro Montpellier, Universitat Polytecnica de Valencia, University of Ljubljana, Agricultural University of Athens, University of Natural Resources and Life Sciences of Visions.















ECOTROPHELIA EUROPE 2022

- > 16 & 17 October 2022
- > At SIAL Paris
- > 15 teams, 1 transnational team
- > 55 students
- > 19 jury members







<u>Palmarès :</u>

GOLD: Serbia – Beetscuits

SILVER: Portugal – Handy Rice

BRONZE: Denmark – Crrrunchies

EntreComp Food: France – Sauces papillon







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THE ENTRECOMP FOOD AWARD



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History

In 2000, none of the students teams participating in Ecotrophelia were thinking about starting their own business

In 2020, 35% of them were ready to launch their activity by their own.

Entrepreneurship spirit is spreading!

→ Help is needed to prepare them/train them

1/ Entrepreneurship award

2/ EIT food Inspire4Ecotrophelia program







The marking scale for each of the criteria ranges from 0 to 10 (whole numbers only)

0, 1 or 2 not dealt with

3 or 4 insufficient

5 or 6 average - incomplete

7 or 8 well dealt with

9 or 10 very well dealt with





The first winning team









INFOS

ABOUT US



FEDERATIONS

MY SPACE











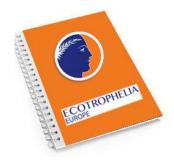




PRODUCTS DATABASE

PRIZE WINNERS

BOOKS







PRESS

TEAMS

VIDEOS





More information: www.gzs.si/entrecompfood



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Thank you!!!

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> **EntreComp** Food



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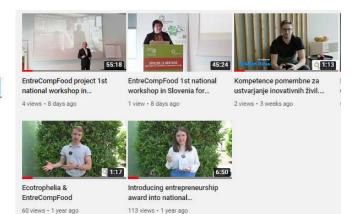


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