The European Network for Ecoinnovation in the Food Sector presents:

CONFERENCE Incorporating Eco-Innovation into the European Food Sector





Thanks to our projects partners!





Tuesday, October 8th 2013 from 11:00 to 13:00

Barcarole Room

Kölnmesse - Congress center West Cologne (Germany)





Who we are: IDECOTROPHELIA and EcoTroFood consortia are networks built to encourage eco-innovation in the food sector, throughout the promotion of innovative food products made by food science and business students.

More information on: www.ecotrophelia.eu/?page_id=5103

For registration, please contact: elodie.barre@enscbp.fr;lmarley@ania.net

Agenda

Speakers

of the conference

- 11:00IntroductionandpresentationofIDECOTROPHELIA and EcoTroFood consortia
- 11:15 Definition of eco-innovation, eco-design and applications in the food sector
- 11:30 ECOTROPHELIA success story : training the next generation of food sector leaders to be competent eco-designers
- 11:50 Round-table discussion : *"How to eco-innovate in the European food sector"*
- 12:45 Conclusion on the necessity to build a strong European network incorporating food ecoinnovation in education



Daniele ROSSI, CEO of FEDERALI-MENTARE, Chairman of the R&D group Food&Drink Europe (Italy)

Beatrice BORTOLOZZO, 2BE consulting, Life Cycle Analysis



Clément BRIARD, team "Croc'It", ECOTROPHELIA Silver France 2013 (France) Michela DIONI, team "SoCrock", ECOTROPHELIA Gold Italy 2013 (Italy)

Bertrand EMOND, Head of Membership & Training at Campden BRI (UK) animator



Géraldine COLLET, Business development director, LES CRUDETTES company (France), marketing "Croc'It"

Frédéric LETELLIER, CEO of FRUTELIA & Letellier GmbH (Germany), marketing "SoCrock"

Juan Andrés ORTIZ, CGI Alimentaria (Spain)

Anne TAYLOR, Lecturer in Food Innovation and Management, Harper Adams University (UK)

Lien VAN DEN BROECK, Professor and Project assistant, KATHO University (Belgium)

Gilles TRYSTRAM, Director of AgroParisTech (France)



