

Food-related European Education in the Digital era
to Motivate Innovative New-product Development
Project N°: 2019-1-FR01-KA203-063034

NEWSLETTER

#3 – NOVEMBER 2021

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News of the FEEDtheMIND project

The project

FEEDtheMIND is a 3 years ERASMUS+ project started in September 2019, including 7 partners from 5 different countries (Austria, France, Greece, Slovenia and Spain). The objectives of this project are:

- to adapt, test and implement a digital pedagogical platform focusing on the development of an innovative food product;
- to facilitate the exchange of pedagogical methods between the different European HEIs partner organizations;
- to contribute to the rethink of the curriculum design by enabling HEIs to provide online courses.

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Ultimately, this project aims to foster entrepreneurship among students attending food-related degrees.

Up to now, a module platform has been developed. 4 courses are available for the 7 participating organizations and their students: creativity, business model, eco-design and project valorization. The goal of this platform is to offer students the possibility to develop their knowledge themselves according to what they are interested in. Moreover, this platform has been developed to accompany students' teams participating in the ECOTROPHELIA competition.

Have you already heard about ECOTROPHELIA?

To be short, ECOTROPHELIA is an innovative food product competition dedicated to students in Higher Educational Institutions. The aim of the competition is to prepare the student to the labour market by presenting an innovative food product, as if they would create their start-up (then it should include marketing, business plan, industrial material needed, ...) to a judging panel made of food industry professionals. The winners of each country are selected to participate in the European competition.

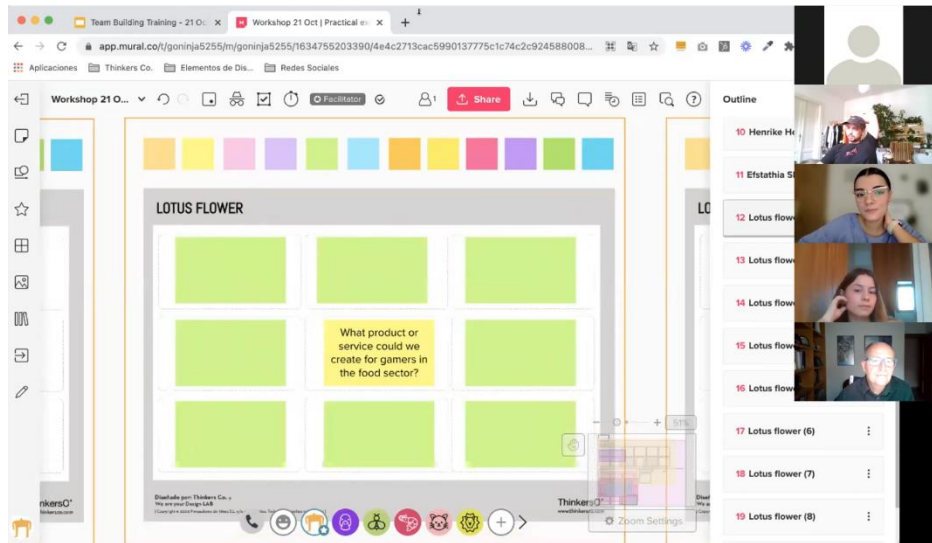
You can watch the replay of ECOTROPHELIA Europe 2021 on YouTube:

<https://www.youtube.com/watch?v=IUvmFOiRAOE>.

Transnational Team & Team Building Event

The next step of the project, led by the Polytechnic University of Valencia, consists in accompanying a transnational team, made of 11 students from the partners' universities, up to the presentation of their eco-innovative product to the ECOTROPHELIA Greece's judging panel, in June 2022. This transnational team will have access to the courses on the FEEDtheMIND platform in order to evaluate the impact and make improvements of the platform. In that purpose, students have been selected to be part of the team in September and October 2021.

On the 21st of October, a team building event was organized. The goal was to give participants the opportunity to know each other and start a team building process among the students in spite of the distance. It was also the opportunity to show them some digital tools they can use all along the project as they will work remotely. The event was organized by an external facilitator, Thinker&Co, experienced in this kind of event. Thanks to them, everything went smoothly and dynamic, asking the participation of the team members, and the students were very involved and motivated. This team building event definitely was a success!



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During the project, the transnational team will have the support of the partners as coaches for the development of the innovative product. We are also organizing a meeting during a few days in Valencia for the product development. That will be the opportunity for the team to meet in real before the competition in Greece.

Seminar

In our last Newsletter, published in March, we announced to you about the seminar on pedagogical practices and acquisition of key competences by the project's partners. We are happy to tell you that the seminar was successfully held on the July 7th 2021, online. More details about it below.

Future Events

Because of the sanitary situation, we could not organize the multiplier events of the project planned. However, do not worry! We plan to organize them in the following months!

Then, you will be able to know more about the FEEDtheMIND project in **February, in Paris (France), during the SIA (Paris Agricultural International Show)** and during the **ALIMENTARIA (Fair of Food Industry), in Barcelona (Spain), in April**. The last multiplier event will be held in **Greece, during the ECOTROPHELIA Greece contest in June!**

If you are interested in the project and want to know more about it, complete the form! We will share with you future event information.

Link to the form: <https://forms.gle/h7Wn6gfkqk6gqcnR8>

Review of the 1st seminar of FEEDtheMIND

On July 7th 2021, the first seminar of the FEEDtheMIND project took place on the theme "Bridging the gap between knowledge and skills: a European FEEDtheMIND perspective".

This seminar, **organised by Montpellier SupAgro** and with the participation of the project's partner institutions (from France, Spain, Greece, Slovenia and Austria), was initially scheduled for September 2020. It has been completely redesigned as a distance learning seminar and adapted to the pedagogical evolutions linked to covid-19.

The main theme of the seminar was **pedagogical innovation** and the **acquisition of knowledge and skills in the field of agri-food** by presenting the main results of the project, highlighting the richness of intercultural cooperation on these themes.



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More than 50 people, partners or not of the project, were able to follow the seminar rich in exchanges and energized by the multiple presentations and testimonies of the FEEDtheMIND partners.

Rank the activities most easily digitized (1 = easiest 6 = most difficult)

Rank	Activity
1st	Textual presentation
2nd	Tutorials
3rd	Simulation of creativity exercises
4th	Collaborative / Final writing products
5th	Workshops
6th	Book/online work

Conversation de la réunion

- PS Panagiotis Skandam... 09:50 Excellent comment Ales!!!!
- 09:51 Probably making them switching on their cameras is better achievement than winning ECOTROPHELIA
- EM Emmanuela Magriplis (Invi... 09:51 Completely agree. The greatest challenge
- JM Javier Martinez Monzó (Inv... 09:51 Yes, I'm also agree
- RB Reine BARBAR (Montpelle... 09:51 let's hear from you with menti!

Speaking about ECOTROPHELIA: What happened this year?

ECOTROPHELIA Slovenia 2021

Despite another year of COVID-19 restrictions, ECOTROPHELIA Slovenia 2021 took place in a positive atmosphere and unstoppable motivation of everyone present. We were able to organize the competition live with all necessary hygienic measures at the headquarters of Chamber of Commerce and Industry of Slovenia on 15 June. The competition was not open to the public and gathered together exclusively five teams and five judges to present and taste brand-new food product.

The five innovative food products, presented to the jury, were:

- **Chicory time** (dry beverage mix with chicory)
- **Karmelina** (caramel spread)
- **Pinja** (buttermilk with fruit and muesli)
- **Sprinklovenia** (sprinkles in four flavours)
- **Veggie bombs** (baked vegetable balls in three flavours)



The winners were announced through a social media video premiere.

We awarded gold ECOTROPHELIA Slovenia 2021 prize to team **Pinja**, silver prize to team **Veggie bombs** and bronze prize to team **Sprinklovenia**. We also awarded EntreCompFood certificates to all students that attended our EntreCompFood workshop for entrepreneurship.

Link to the video: <https://www.youtube.com/watch?v=1DkgYUHKOSQ>

Link to the brochure: https://www.gzs.si/Portals/Panoga-Kmetijska-Zivilska/Novi%C4%8Dniki-priponke/Publikacija%20Ecotrophelia%20Slovenija_web.pdf

ECOTROPHELIA Greece 2021

Innovation of the new generation is the winner again!



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For one more year the innovative ideas and the creativity of the young Greek students were demonstrated through the ECOTROPHELIA 2021 National Competition of eco-innovative food products, that is organized in Greece by SEVT, since 2011. All participant teams showed great enthusiasm and passion and impressed the National Committee with their innovative spirit, the quality, as well as the special nutritional and ecological characteristics of their products.

Due to the pandemic, a hybrid event was organized successfully, with live participation of only the National Judging Committee and limited members of the teams. Through a platform that was developed, the participating teams also had the chance to promote their proposals via digital booths.

This year, 10 groups of students from 4 Universities reached the final phase. The winners of this year's competition were:

- 1st award, the product **Nutri Salad Bars**, a savory bar inspired by the Mediterranean diet, offering a new taste experience! - National Technological University of Athens, Chemical Engineering School.
- 2nd award, the product **OLIVENA**, a non-dairy cheese substitute made from oats, pea protein, preserved in virgin olive oil - Aristotle University of Thessaloniki, Chemical Engineering Department.
- 3rd place, the product **ΜυροβλήTeas**, innovative cube of organic herbs and honey, easily soluble in water for beverage production - University of the Aegean, Food Science and Nutrition Department.

An honorary award for the “Best Presentation” was also given to the product **Softies Homestyle Snack**, savory stuffed, gluten-free “pillows” produced in two different versions, vegan and vegetarian, both inspired by Mediterranean culture - Aristotle University of Thessaloniki, Department of Food Science & Technology.

An honorary award for the “Best Commercial & Marketing Plan” was also given to the product **Feel Your Oats**, a unique organic bakery product based on oat sourdough, with legume flour, rich in protein and fibre - University of Thessaly, Department of Food Science & Nutrition.

The winners, **Nutri salad bars**, represent our country at the ECOTROPHELIA Europe 2021 Competition and won the **Silver Award**.

On November 11th, the Deputy Minister of Education and Religious Affairs (Mr. A. Syrigos) had a meeting with the team of “Nutri Salad Bars”, of the National Technological University of Athens, Chemical Engineering School. The meeting was organized by the Greek Ministry, as a recognition of the efforts and the success of the students and their professors. The team was also accompanied by Mrs. V. Papadimitriou (SEVT Director General – Federation of Hellenic Food Industries). The Deputy Minister pointed out the importance of Research and Innovation and the need to further enhance the relations between Academic Community and enterprises, in order to achieve growth.

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[Video](#) with participating products

[Ceremony](#)

[Press release](#) (gr)

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[ECOTROPHELIA Spain 2021](#)

KAROBIA has been the winning product of the XII edition of the ECOTROPHELIA Spain 2021 Awards, organized by the Spanish Food and Drink Industries Federation (FIAB). The winning team, formed by a group of students from the University Polytechnics of Valencia, has won after presenting an ice cream made from orange and carob.

After a first phase of technical evaluation in which all the candidacies are studied, FIAB selected eight finalist products, which had to be innovative in some of its production phases, in addition to

maintaining the environmental sustainability, be marketable, comply with current legislation and be distinguishable for its organoleptic properties.



The jury distinguished **Karobia** –formed by Alba Escrivá Ferri, Tomás Gastón Rojas-Villafañe, María Miquel, Carla Hortelano and Rut Teresa Fraile– for the taste of the product and its organoleptic qualities, as well as the enhancement of local gastronomy products.

The second classified was **Ahumadete**, the team from the University of Barcelona, formed by Lucia Zamora, Patricia López, Nerea Garín and Helena Segura, who presented this smoked food made with carrots and seaweed, which the jury valued for its texture and potential in the market.

The **Skinolas** product, the team from the University of Barcelona formed by Nieves Clavero, Marta Canzobre and Assumpta Seguí, came in third place, presenting this sweet snack, in the form of sweets, made from fruit skins. Skinolas has stood out for its sustainable character by reusing by-products from other companies in the sector.

Mauricio García de Quevedo, director general of FIAB, praised the talent of the students: "The Ecotrophelia Spain Awards allow us to get closer to students and future workers in the sector and learn first-hand about their innovative and entrepreneurial spirit. These initiatives enrich us and add value to a sector that is already highly innovative". According to the latest data available, from the FIAB's Economic Report 2020, the food and beverage industry has around 800 innovative companies.

This year, as a novelty, FIAB has also recognized the Ahumadete team, through the ECOTROPHELIA EntreCompFood Entrepreneurship Award, after having demonstrated throughout the competition an entrepreneurial spirit and skills in areas such as creativity, vision, resource mobilization, ethical and sustainable thinking, motivation, learning from experience.

ECOTROPHELIA France 2021

The **22nd edition** of ECOTROPHELIA France was held end of June 2021, in Nancy. In spite of the sanitary situation, the event was organized physically, by the University of Lorraine and AgroParisTech Innovation. After all these months of restriction, it was a great opportunity for everyone to meet again, with a friendly and festive atmosphere. Everyone were fully motivated and enthusiasm about this new edition.



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This year again, students were full of imagination and offered 22 innovative products! The competition last 3 days. The **22 teams** presented their innovative product to the technical jury the two first days. Only 10 teams were selected to present their product to the national jury on the last day of competition. The award ceremony was hold at the end of the 3rd day.

The Golden Award was attribute to **Butternot**, an alternative to butter and margarines made from zucchini and butternut, usable in preparation, cake preparation for example. They also won the Fruits and Vegetables Innovation Award given by Interfel (French Interprofessional of Fruits and Vegetables) and the Public's Favourite Award.

Inago! won the Silver Award with their Nutri-score A brownie made with white bean mash. They also won the Nutrition Price given the French Food and Health Fund because of their healthy cake.

The Bronze Award was attributed to **Les Marins Farceurs** and their 100% French fish stuffing that can be used as the meat stuff to stuff vegetable or other meals. They also won the French FisheryPproduct Award allocated by the French interprofessional of fishery and the Students' Favourite Award which consists in presenting the product in a completely free and funny way, in 120 seconds.

Other special prizes:

Interbev, the French interprofessional of meat deserved the meat Award to **Les Audacieux**, nuggets made from offal, to enhance the value of meat parts that are too often neglected.

The Legumes Award was attributed to **Les Barr'oudeurs** by Terre Univia, the interprofessional of oils and plant-based proteins. **Les Barr'oudeurs** products was a snack bar made with cereals, vegetables and legumes.

ET HOP!, biscuits made from hop to accompany menopausal women in their daily lives, won the senior nutrition award (4000 €) delivered by ALIM 50+ and AG2R La Mondiale.

Les As Normands, a low-value beef turnover, filled with local and seasonal vegetables, coated with a cheese preparation and local seeds won the “France, Terre de Lait” special prize (1500 €) given by the dairy interprofession.

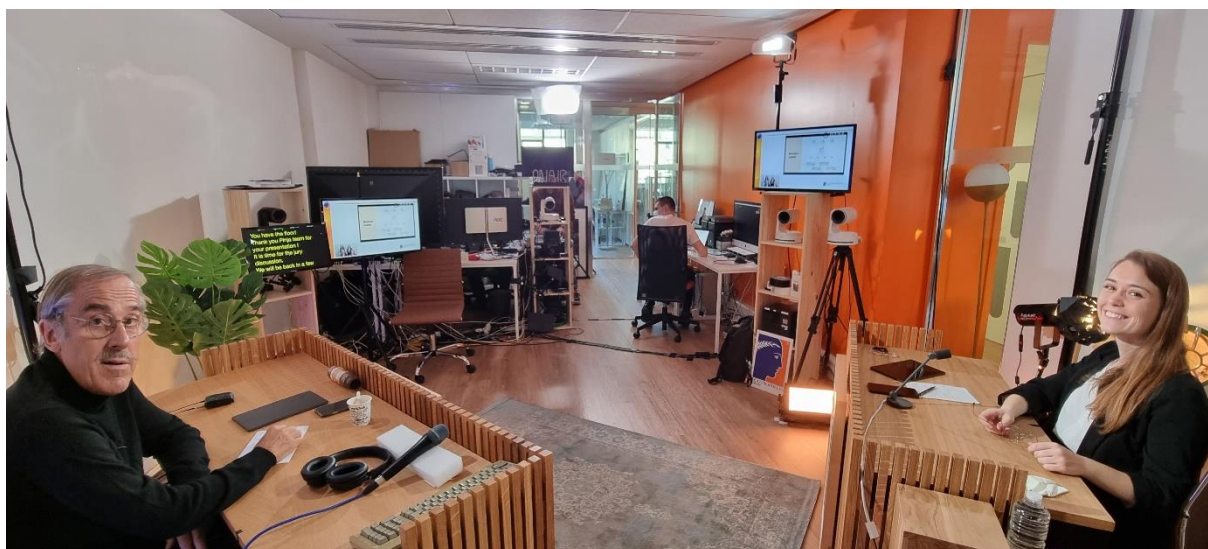
Broomie, a nutria-score A, vegan, fiber source brownie won the food transition special prize (1500 €) attributed by Casino Group.

To conclude, this new edition was full of positive energy, and shows again the imagination and potential of the future professionals of the food industry.

ECOTROPHELIA EUROPE 2021

On October 24, the 2021 edition of ECOTROPHELIA Europe came to an end with a rich list of food innovations. The **13 participating countries**—Belgium, Croatia, Denmark, France, Germany, Greece, Iceland, the Netherlands, Portugal, Serbia, Slovenia, Spain and the United Kingdom—had previously selected their gold medals between spring and summer, with the task of representing their country at the continental level. The jury saw innovations and inspirations from all over Europe.

Throughout the day, the teams followed each other by video - as a health precaution - with a presentation of their project, in English, followed by an exchange with the jury, under all aspects: economic, entrepreneurial, taste, formulation, dietetics, packaging, marketing, etc. Everything was taken into account to decide between the 13 teams and choose the lucky winners.



The list of winners, to be discovered below, demonstrates a paradigm shift. Real consideration of animal welfare; real fight against food waste by using by-products or food waste - such as potato peels; huge effort on calories, on nutritional intake, and particularly on bad carbohydrates... in short, this list augurs a food future where the notions of ethics and health will take more and more place. "We need to reduce food waste to feed more people on the planet, but also to improve the dietary quality of products. In addition, since the pandemic, we have a better understanding of the importance of food,

as such, but also its social role. And precisely, it is extraordinary to see this young generation of ECOTROPHELIA, taking up all these challenges, finding solutions,” points out Christophe Hartmann, Academic Alliances and Expertise Development for Nestlé Research Center, Chairman of the Jury. "It is undoubtedly this hunger for solutions that excites the observers and all the partners of ECOTROPHELIA EUROPE", agrees Dominique Ladevèze.

These include Nestlé, Campden BRI UK, and the French Ministry of Agriculture and Food, which are renewing their support.

The gold award (4000 €) was won by **Tempty**, a mycelium-based meat substitute, from Denmark.

This year, two silver awards were attributed, without a bronze award. The Jury decided to promote two products ex-aequo for an endowment to each team of 2 500 €.

- **Nutri salad bars**, from Greece, an innovative, eco-friendly, shelf-stable savory bar, launched in three flavors, Greek Salad, Green Salad, and Legumes Salad.
- **Butternot**, from France, a fat-free alternative to butter and margarines.

The special marketing award was won by the team the Econauts, from UK, with their non-alcoholic coffee “liqueur”, **Libero**, made from Brazilian Arabica coffee.

Next **ECOTROPHELIA Europe 2022 event will take place at SIAL Paris**, and selections for the 2022 national competitions in the first half of 2022!

You can find the replay of the event on YouTube: <https://www.youtube.com/watch?v=IUVmFOiRA0E>

Link to the brochure:

<https://eu.ecotrophelia.org/sites/ECOTROPHELIA%202021%20EU%20C%20WEB%20v3.pdf>

