

**FOOD**

**AT**

**WORK**

**ECOTROPHELIA**

**AWARDS**

**2019**



**1**

**PRODUCT**  
**TORTIMATO**

**SCHOOL**  
**KU LEUVEN**

Tortimato is a tasty, orange-red and trendy vegetable-based tortilla, developed by five students 'master' in the food industry. The tortimato contains 73% vegetables, namely carrots and tomatoes, which certainly adds to the health aspect. The Tortimato is not only a healthy alternative to a tortilla, but also has a delicious southern taste through the use of basil and Provençal herbs. Moreover, the Tortimato is gluten-free, making it accessible to every target group. The tortilla is suitable for young and old and fits in a healthy and varied diet. An important element of the concept is the reduction of food waste. Therefore, the vegetables that are used come from side streams, where they have been rejected because of shape, size and/or taste. The Tortimato can be consumed as a full meal with a matching filling or as a trendy appetizer because of its attractive appearance!

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2

PRODUCT  
STRATIVEG

SCHOOL  
KU LEUVEN

Master students of Bioscience: Food Industry present “StratiVeg”. This is a puff pastry with 30 % vegetables. “StratiVeg” is a healthier alternative to traditional puff pastry. The ecological aspect comes from the use of misfit-vegetables. They are less appealing, but have the same nutritional value as their more beautiful brothers and sisters.

“StratiVeg” is a puff pastry with vegetables. “Strati” means “layered” which indicates the different layers in puff pastry. “Veg” refers to the 30 % of vegetables in the dough. “StratiVeg” is an advantage for the market because it offers a healthier alternative to the traditional puff pastry and enriches the assortment of puff pastries. Furthermore “StratiVeg” has a fat reduction of at least 30 % compared to the traditional puff pastry. Last but not least “StratiVeg” is a source of fibres, due to the enrichment of 3g fibres in 100g dough.

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**3**

**PRODUCT**  
**SCRAMBLED**  
**QUICHE**

**SCHOOL**  
**KU LEUVEN**

We present 'Scrambled Quiche'. A Quiche in powder form, that's ready to be devoured after one minute. You take a mug out of your cupboard, add a little bit of water, a minute in the microwave and ready! This delicious snack can be prepared at each moment of the day, even when short on time. Thanks to a well-considered freeze-drying strategy we can even guarantee that more than 30% of the total energetic value of Scrambled Quiche is derived from proteins. Despite not adding preservatives we provide a shelf-life of more than a year. Young or old, Scrambled Quiche is there for everyone. The future of traditional Quiche is under siege.



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**4**

**PRODUCT**  
**ECO'FEE**

**SCHOOL**  
**HELHA**

ECO'FEE is an eco-innovative product responding to a circular economy policy. The primary goal of the project was to reuse one of the largest waste products in the food industry. It is composed of coffee grounds from trading partners. Once dried it's incorporate into the biscuit preparation. Its strong point is a light coffee taste that appeals to coffee lovers. The target audience is active people living in cities and for whom the ecological aspect of their purchases is important. All production, from the acquisition of raw materials to packaging and transport are designed to minimize the carbon footprint of the company. All raw materials are local and organic, everything is carry over by bicycle, all the produced waste is recycled and the packaging is recycled and recyclable. The sale will initially be "Business to Business" in order to allow the company to generate some capital for the following years. Once the company is launched, the sale of individual packages at strategic points will also be considered.



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**5**

**PRODUCT**

**QUI SANS FISH**

**SCHOOL**

**HELHA**

Did you know that it is recommended to reduce our consumption of meat? Nowadays, there is a lot of controversy around the meat such as the environmental impact of the production of meat, the impact on our health but also the animal welfare. Due to those facts, there are more and more products without meat in markets. There is a lot of alternatives for meat but what about fish? Like meat, people start to wonder about the consequences of the consumption of fish. Overfishing has a great pressure on some of fish species which becomes scarce. Some of them are endangered. Intensive fish-farming increase the risk of disease spreading due to the overcrowded basins. If you care about the environmental impact and the animal welfare and if you want to find an alternative for fish, try “Qui sans fish”.

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**6**

**PRODUCT**  
**B-PASTA**

**SCHOOL**  
**HELHA**

Would you like to eat more local? Do you need to eat more fibre? Are you interested in an eco-innovative product? Or are you simply a fan of a good pasta dish? Then b-pasta is for you! This is thanks to the brewery dregs that compose them, their nutritional quality and all at a low price.

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PRODUCT  
LÉGUMMIES

SCHOOL  
THOMAS MORE

“Légummies” is a healthy candy with a surprising flavour. Different fresh vegetable juices are mixed together with parsnip fibres and some citrus juice. “Légummies” has surprising fresh flavours is free of added sugar. It is low in calories and rich in vitamine C, calcium and fibre. It’s easy to produce and has advantages in food technology. “Légummies” is a sustainable product based on the use of produce that doesn’t meet cosmetic standards. The vegetables are grown by local fruit and vegetable producers. No animal sources were used in the product. The traditional gelatine used in gummies is replaced by gellan gum. This means the product is edible for vegans, vegetarians and all religions.



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PRODUCT

L'OR DU COMMUN

SCHOOL

ISLA HUY

Eco-Alco presents their new product: L'Or du commun, an eco-innovative alcohol flavoured with waffle.

Produced locally, our product aims at reducing food waste while offering a highquality product.

Our production reduces the waste of sugary by-products from the food industry by reusing them for the fermentation of our alcohol. The tank syrup from the Wanze sugar factory provides us a significant source of sugar, while waffles also give our product its unique taste.

We also offer boxes that will allow you to discover our alcohol in several flavours, each one tastier than the next and carefully prepared according to the seasons and events of the year.

With L'Or du commun, drinking becomes a responsibility.

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**9**

**PRODUCT**

**JELLY'ZEN**

**SCHOOL**

**ISLA HUY**

Jelly'Zen is intended for people who are addicted to alcohol and tobacco, but also for people who are stressed especially when they try to stop. It is made from a multivariate plant and unsold bread for its eco-responsible side. Our product comes in the form of a walnut that is textured with madeleine and its jelly heart is declined under different flavours: lemon/mint, apple/cinnamon, red fruits and thyme/chocolate. Our biscuit also has the particularity of not containing butter but vegetable oil (coconut and sunflower oil).

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PRODUCT  
CASSAVA

SCHOOL  
ISLA HUY



Cassava beer is a subtle blend of hops, cassava and ginger. Made for people who love travel and new flavors, this drink will surprise you with its sweet and exotic flavor.

Cassava is a beautiful amber colored beer with a creamy and persistent foam. It develops a beautiful bubble, moderate but lasting. From the beer come powerful aromas of ginger and fruity hops as well as a very light taste of cassava.

Cassava can be enjoyed at any time of the day and particularly as an appetizer. Enjoy it with its chips on the side. For all beer lovers who love new discoveries and travels, be teleported to the sun with a drink coming from elsewhere.



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**11**

**PRODUCT**  
**GRISPI**

**SCHOOL**  
**ULB**

“Let’s get started with a Grispi” is the team’s slogan. Forgot to have breakfast ? Perhaps a little bit hungry during the day ? Need of a healthy snack for the kids ? We have the answer to all those little needs during the day. Grispi will satisfy your hunger with its high level of proteins. Made with spirulina and cricket flour, this snack is effective for your energetic and proteic needs. Spirulina and cricket flour alone are composed by 65% of proteins and their production here in Europe demands low level of energy. Grispi, the snack that only do you and our planet good.

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12

PRODUCT  
BRINE ME

SCHOOL  
ULB

One of a kind, Brine Me presents itself as an incredibly tasty eco-responsible vegan product. With Brine Me, you can treat yourself with an unrivalled vegan dessert. Brine Me is a delicious soy and plant milk free vegan ice cream made from aquafaba, far better than a regular dairy-based ice cream. Its smooth creamy texture is exceptional and will most certainly dazzle you.

Whether you prefer the sweetness of comfort or the surprise of adventure, the three unique tastes of Brine Me will definitely satisfy all your cravings. You can discover again the familiar comforting pleasure of chocolate with the Brine Me Chocolate, a typical Belgian classic that combines perfectly sweetness and freshness. Or you can let yourself be tempted by the sweet exotic taste of the Pistachio-Almond Brine Me with its extraordinary harmony of pistachio and almonds. For a little pick-me-up treat, try the Brine Me Hazelnut Latte and savor its intense and outstanding taste.

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# 13

**PRODUCT**  
**GROEKIE**

**SCHOOL**  
**PXL TECH**

A new original snack that you really enjoy. GroeKie is a super food snack with a crispy sweet cookie that is combined with the surprising taste of 3 types of vegetable purees. These purees consist of 3 variants namely: watercress, spirulina combined with Zucchini and peppers combined with cauliflower. Fresh raw materials with numerous positive elements such as fibre, vitamins and minerals are combined into one snack. The colourful purees be obtained without addition of dyes. Maple syrup combined with banana and nuts provide a delicious crispy cookie. No grains or dairy products are used to this tasty delicacy. This ensures that GroeKie is suitable for vegetarians and no danger to milk or gluten allergy. Let surprise you by the unique taste and the crunsch of this innovative but especially healthy super food snack.



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**14**

**PRODUCT**

**TOR&NUTS**

**SCHOOL**

**HEPH CONDORCET  
ATH**

Looking for a comforting and warm hot drink at any time of the day? But coffee is not a solution for you whether it is for taste or caffeine? Tor&Nuts is THE solution to your needs! Tor&Nuts is a hot drink made from roasted and 100% natural chestnuts. This drink without caffeine and without added sugars will surprise you with its warm and sweet taste! Tor&Nuts the taste of the forest in your cup! The product aims to be as respectful as possible of the 3 pillars of sustainable development (ecological, economic and social) through its local aspect and its recyclable packaging. To conclude, our product is innovative and opens the door to a new market in the field of hot drinks.

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PRODUCT  
DHOME

SCHOOL  
HEPH CONDORCET  
ATH

Would you like to try a tasty aperitif but the idea of eating snacks that are not very “healthy” prevents you from doing so? In short, you want to consume a biscuit made from brewers’ spent grain. That’s how we created DHOME, an appetizer rich in fibre and low in sugar. The biscuit is made from brewers’ spent grain, vegetables and fruit coated with a layer of Belgian dark chocolate. Our biscuit is a half sphere filled with a sweet-and-sour butternut, orange and mint filling, cooked at low temperature to retain as many nutrients as possible. Its reusable packaging allows for a long shelf-life. Already tested by consumers, it has been met with surprise for its unusual taste and its simple yet refined shape. In conclusion, our product is innovative, original and of high nutritional and gustatory quality.

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# 16

PRODUCT

CRUSTY FLOWERS

SCHOOL

HEPH CONDORCET  
ATH

“Fleurs Croquantes” are composed of edible flowers, namely pansies. These flowers are organically produced in Belgium and guarantee the quality of the product. This ensures us that there are no traces of pesticides and no health hazards. The flowers are chartered to the place of production directly after harvesting so that they keep as much freshness as possible for processing. They are coated with a brush and a thin layer of egg white to which salt is added. Dehydrated egg white gives the desired crispy texture? The product can be stored in a dry and lighttight place and at room temperature for up to 6 months. The product is consumed directly after opening the jar.



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17

PRODUCT

INCA SPREAD

SCHOOL

UCLOUVAIN

Inca spread is made from a combination of delicious and healthy foods. The main ingredient of the product, Sacha inchi seeds are nutrient-rich “super-seeds” from Latin America. With its high protein content, which is of excellent quality, the Inca spread is an alternative to animal foods. It contains the nine essential amino acids, as well as a spectrum of nonessential amino acids, making it a digestible and bioavailable superfood. In addition, Inca spread has an excellent omega-3 rich oil content, which is essential for maintaining heart health, enhancing cognitive function and reducing inflammation. The Inca spread is one of the most sustainable sources of omega-3 and plant-derived amino acids. This spread is made from organic and fair-trade ingredients, and its packaging is recyclable.

Inca spread has a unique flavor, but in a way familiar, which facilitates its integration into a variety of dishes or spread on bread.

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PRODUCT  
PROFITÉ

SCHOOL  
GHENT UNIVERSITY

Profite offers a tasteful, milk based dessert, which is high in protein and is specially created for residents in nursing homes. The two layered dessert is made of a red and aromatic bottom layer of Belgian pears stewed in red wine and a gelatinous, creamy top layer. The unique flavour of Belgian pears in red wine boosts the appetite and creates a feeling of nostalgia and cosiness. It is perfect to consume with a cup of coffee or tea between meals or as a dessert. Both layers have a smooth and soft texture, making it convenient to consume. By replacing sugars with sweeteners, the dessert is available for a broader group of consumers including diabetics, without losing the sweet taste of the dessert. In general, Profite offers the perfect product to achieve an overall better health for the elderly.

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PRODUCT  
SMOOTHLY

SCHOOL  
GHENT UNIVERSITY

What's worse than getting up on Monday morning to leave for work? Slept for too long and nothing left for breakfast except an old croissant and some cold coffee of the day before. No options left than eating that on the way to work. Stop worrying about those problems, Smoothly is all you need! A mix of flavours and vitamins that will saturate you until noon. A tasty smoothie made of fruits, vegetables and brewer's spent grain. That's not all. Next to tasting great, it's also great for the environment as it gives use to the barley malt after beer production. Don't worry about drinking shots of alcohol, the only shot you'll get is one full of energy and vitamins. Ignored for too long, brewer's spent grain is a product full of fiber and protein. No need for anything else as breakfast. Smoothly! Fast, full & flavourful!