

FOOD

AT

WORK

ECOTROPHELIA

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2023

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1

PRODUCT

OAH MY PANCAKES

SCHOOL

UGENT

Ready-to-eat vegan alternative for conventional animal-based pancakes based on oat drink and pea protein isolate.

Oah My Pancakes are vegan sweet pancakes based on oat drink and pea protein isolate. The pea protein isolate is added to compensate loss of egg and milk protein in animal-based pancakes.

Thanks to this compensation, the protein level is slightly higher than in conventional pancakes, which fits in the shift toward a 60/40 ratio of plant protein/animal protein consumption targeted by the Flemish Green Deal.

Occasions where pancakes are served can become more inclusive for everyone. Kids with lactose intolerance no longer have to eat something else at birthday parties, vegans are no longer the odd one out and the barrier to vegan products is lowered in a pleasant way. All this can be achieved without losing the taste of sweet pancakes.

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2

PRODUCT
CRNCH

SCHOOL
UGENT



A savoury, crunchy and protein-rich topping that has a naturally salty taste of seaweed and uses by-products from the walnut industry.

CRNCH is a savoury, crunchy and protein-rich topping that combines several aspects of innovation and sustainability. There is a focus on sustainability by using reusable glass packages, Cambio cars for distribution and a sheltered workplace for production. It is very innovative through its use of byproducts of the walnut oil production that were previously cast away or used for animal feed, although it is still full of flavour and nutritious components.

Extra flavour is added with natural components like seaweed, lemon zest, onion and garlic powder. The CRNCH product will be sold B2B to hospitality businesses to add an extra dimension to their meals. The glass packages are delivered in plastic crates and can be easily returned to us with a deposit.

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PRODUCT
BREAD-FUSE

SCHOOL
HELHA

An innovative drink inspired by a traditional Russian fermented drink made by recycling bread.

An authentic and innovative drink made from an ancestral recipe that has taken root in Russia. We decided to create this product to recycle unsold bread from local bakeries and extract the sugar to produce glucose syrup.

This last step makes our product even more innovative. The drink is made from water, glucose syrup, toasted bread, and yeast. It also comes with two different infusions : orange-cinnamon and chamomile-lemon. It is an eco-innovative product that promotes sustainability and is perfect for those looking for a thirst-quenching and refreshing drink. We are excited to offer you Bread-Fuse, an authentic and ecological drink that is perfect for anyone looking for a delicious and sustainable beverage.

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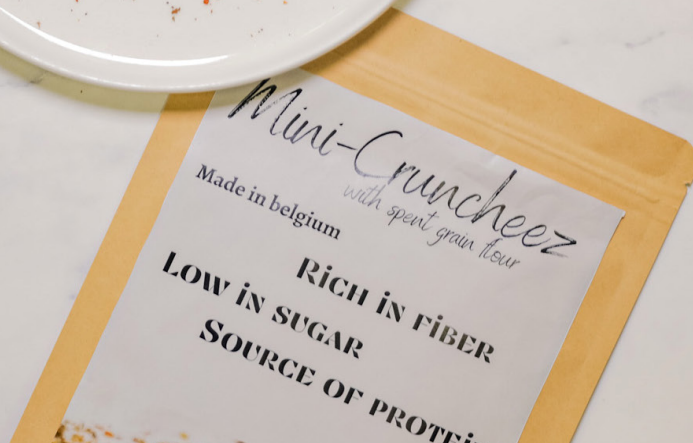
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PRODUCT

MINI-CRUNCHEEZ

SCHOOL

HELHA

Little crackers that taste like pizza made from recycled materials.

Mini-Cruncheez crackers have arrived on the aperitif market and are a real innovation! Produced from brewery grains, this product will introduce you to a new texture and taste given the lack of interest in grains in general.

This gives you a real ecological alternative in this product range. Its perfectly sealed and washable packaging and its manufacturing method are also relatively new on the market.

Our crackers are even a good source of protein, fibre and low in sugar! All of this earns it a nice nutri-score C. This product is perfect for an evening out with friends or family or simply as a snack.

Trust us, if you try it, you'll love it!

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PRODUCT

COLZYER'S

SCHOOL

HELHA



Corn-based chips with canola oil.

The product we are developing is a kind of tortilla chips like the « Doritos » type and analogous corn-based chips. The main goal of our endeavor is to valorize by-products of a local canola oil industry and improve the nutritional value of the snack at once. With dedicated work, we were able to include up to 18% of the canola meal in a product that fits the existing market, bringing an underused product into the spotlight without challenging the consumers.

Colzyer's is the perfect balance between taste and ecology gathered in a healthy product. Mind a snack?

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PRODUCT
APÉRONIA

SCHOOL
UCLOUVAIN

Duo/combination products of dips and crackers made from chokeberry and intended for cardiovascular health.

Tired of the usual fatty and salty aperitifs that make you feel guilty at the end of the evening? How about combining pleasure and good health with an aperitif other than vegetable dips?

Let yourself be surprised by Aperonia: a purple dip allying the fruity flavor of aronia with the sweetness of beet, enhanced by a touch of acidity and by the crunchiness of crackers with a touch of salt and herbs of Provence.

A real journey of new flavors that will awaken your taste buds while reducing your cholesterol and contributing to your good cardiovascular health. Yes, that's true, this super-fruit that is the aronia berry is particularly rich in a special antioxidant that differentiates it from the simple blueberry or cranberry.

To top it all off, Aperonia is 100% natural, vegan, without preservatives or artificial colors and made with ingredients from local organic producers. Aperonia, a healthy pleasure with friends.

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PRODUCT ICE CRACKER

SCHOOL
ULB

A vegan product combining ice cream made with unsold mushrooms and crispy crackers composed of precious seeds and oils.

Ice cracker” is a vegan product combining a savoury ice cream with crispy crackers. The ice cream is made with unsold mushrooms and the crackers are composed of precious seeds and oils.

Together, they can be served as an appetizer, or separately, the ice cream might be associated with a dish and the crackers might be consumed with dips. Analogically to the product’s name, you can perfectly use it as an ice breaker at a meal with family or friends.

Innovative because it’s an unusual couple with a surprising taste which constitutes a sophisticated appetizer to impress your guests. Ecological since it’s based on waste and local products that can be conserved (e.g. seeds and oils) or cultivated (e.g. mushrooms) during the whole year. In addition, the packaging including two compartments is recycled and recyclable. You want to try this gustatory pleasure ? So, crack ‘n’ ice !

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PRODUCT
MINIDEJ

SCHOOL
UCLOUVAIN



Healthy and salty appetite suppressant snacks. They are available in a range of 5 products..

MiniDej is the product of the imagination of 3 students passionate about food and cooking, and we noticed that there were few solutions for a quick, healthy and salty breakfast. That's how MiniDej was born. We offer our consumers a breakfast snack to eat whenever they want in the morning.

Our biscuit will give them all the nutritional values they need to start their day well. In addition to this, our products are designed to be tasty and affordable for everyone. They are available in 5 different flavours such as "Goat Cheese and Garlic" or "Mediterranean". Don't wait any longer to try them. MiniDej, A Break Faster, Better, Stronger.

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PRODUCT
JUNE

SCHOOL
UCLOUVAIN

A delicious and low-sugar kombucha drink with a touch of honey, as an alternative to classic sodas.

Introducing JUNE, a low-sugar kombucha drink with a touch of honey, designed as an alternative to traditional sodas. JUNE offers a guilt-free indulgence with natural ingredients and minimal sweeteners.

Our product is made following the ancestral tradition of kombucha-making, adding a distinctive tangy taste coming from the fermented sugar and tea to our product. JUNE is locally produced, reducing its carbon footprint and supporting local communities. Its durable packaging promotes sustainability by reducing waste, making it a great option for environmentally conscious consumers.

JUNE is also pasteurized, ensuring its safety during transportation and extending its shelf life. Try JUNE today and enjoy its delicious taste with the added benefits of promoting a healthier lifestyle.

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PRODUCT

PRALIFLORE

SCHOOL

**HAUTE ECOLE
CHARLEMAGNE**

A praline with fermented fruit and fruit paste.

Praliflore is an interesting praline from a nutritional point of view because it is rich in probiotics whose beneficial effects for intestinal transit, these probiotics serve to improve the intestinal flora as well as to strengthen the immune system. And also rich in prebiotics which are found in cocoa, and which feed the probiotics. Then the composition is lactose-free.

The eco-innovative aspect of our product lies in the fact that it is made from downgraded fruits, not valued in the circuit of the sale of fresh and local products. And thanks to this enhancement, our product is part of the circular economy. We use eco-responsible packaging that has been studied to be the most respectful of the environment.

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PRODUCT
VEG BROWN

SCHOOL
THOMAS MORE

A hash brown made of potato, carrot, celery and leek. It consists of 49 % vegetables and 49 % potatoes.

The Veg Brown is a new variant of potato products, made with local grown vegetables and waste streams from the food industry. Potato, carrot, celery and leek greens are the ingredients of the possible first hash brown that contains 49 % vegetables and 49 % potatoes.

It can be used in many diets and lifestyles because it is low-fat, gluten-free, lactose-free, vegan, fast and easy to make. The high vegetable content and the “hiding” of the carrots, celery and leek greens makes it a very suitable product for people who do not eat enough vegetables or who do not like to eat it. The Veg Brown is ready within ten minutes. It is sold frozen and can be prepared in multiple ways: in the pan, in the oven or in the airfryer.

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12

PRODUCT
PROSPICE

SCHOOL
THOMAS MORE

A tasteful and sustainable seasoning enriched with plant-based proteins.

The popularity of plant-based foods has skyrocketed as more and more people consume less animal products. People are looking for alternative protein sources to have a positive impact on the planet. PROSpice is a convenient and healthy way to add plant-based proteins to a meal. 'Spice' stands for the actual product that the consumer buys. 'PRO' is the abbreviation of protein as well as professional, which means the consumer of PROSpice will feel like a specialist in the field of plant-sourced proteins. Mainly vegan, vegetarian, and flexitarian people are flavouring meals with PROSpice. On top of this, strength athletes are also included.

PROSpice is not only an innovation on the market but also sustainable. Aromata distinguishes itself by using alternative protein sources, specifically fava bean proteins and quinoa proteins. These proteins are from locally grown crops with many opportunities in the BENELUX.

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PRODUCT

GREENSHAPE

SCHOOL

HAUTE ECOLE
DE LA PROVINCE
DE LIÈGE

An eco-friendly Belgian yoghurt drink that combines the benefits of nettle with the flavour of oranges.

Greenshape » is a Belgian yoghurt drink created in 2022 by a team of 5 engineering students in bioproduction. The objective was to valorize products little used in the industry as well as waste products that would bring a benefit to our health. As the environment is a cause close to our hearts, we looked for a way to revalue orange peel, which is commonly found in supermarkets, cafés and drinks stands (smoothie bars).

In addition, nettle is a food that is not widely used on the market, but which nevertheless contains interesting nutritional properties. The production of this drink has been carried out following the traditional recipe of yoghurt production by adding milk to make it liquid and nettle powder and finally it is flavoured with orange essential oil.

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PRODUCT

CAKE GLOESENER

SCHOOL

HAUTE ECOLE
DE LA PROVINCE
DE LIÈGE

A vegan chocolate cake made from fruits and vegetables providing supplements initially absent in traditional chocolate cakes.

Even if it seems like an ordinary cake, it stands out thanks to its formulation 100% vegan and preservatives-free. Made from potatoes, bananas, chickpeas juice (preservation juice for chickpeas) and cocoa, this cake is a healthy snack and dessert. Besides taking care of our health, this cake also takes care of the health of its small producers by guaranteeing bio, local and Fairtrade raw materials. In fact, the potatoes, carrots, and bananas come from a small local farm whereas the cocoa is certified bio and Fairtrade.

The other ingredients are supplied by Belgian suppliers. And about the chickpeas juice, an element often used to replace egg whites beaten until stiff, it is another strong point of this cake at it is recovered from restaurants. The Cake Gloesener is therefore a healthy and vegan alternative of storebought cakes.

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PRODUCT

HYDROMELPOPS

SCHOOL

HAUTE ECOLE
DE LA PROVINCE
DE LIÈGE

A Belgian mead made from the hive waste of local beekeepers.

The aim of this project was to find a way to make the production of mead more eco-responsible. To this end, we looked for a way to replace the main product of mead. As honey is mainly composed of sugar, we had the idea to extract the aroma of honey and to add sugar (which is produced in large quantities in Belgium) during the fermentation process. We added this natural aroma to our drink, which gives it a characteristic honey taste.