

FOOD

AT

WORK

ECOTROPHELIA

AWARDS

2024

VOTE HERE



1

PRODUCT

CHICKPEA CLOUDS

SCHOOL

ULB

A vegan alternative to macarons. The combination of cashew nuts and butternut squash adds a unique flavour to this treat.

Chickpea Clouds are a vegan alternative to macarons. These premium pastries are appreciated around the world for their flavour, unique texture and the pastry skills required to make them. However, they are often reserved for people on conventional diets.

We want to bring people together around our innovative alternative that is accessible to everyone. The unique flavour of the shells provided by cashew nut powder blends equally well with sweet and savoury tastes. The result is a light, tasty treat that offers an innovative culinary experience while being a sustainable option. We are also committed to creating a food alternative that contributes to the preservation of our planet through an environmentally friendly approach.

FOOD

AT

WORK

ECOTROPHELIA

AWARDS

2024

VOTE HERE



2

PRODUCT

OMNIBON

SCHOOL

ULB

Gummies made on a fruit juice base with a spirulina and cocoa complement.

Do you also want to snack without feeling guilty? Then Omnibon is your solution. Our protein rich treat, packed with nutrients and with reduced sugar content, is perfect for satisfying your snack cravings.

Our innovative-tasting product, made from local and organic ingredients, is the new eco-innovative alternative coming soon to all your organic stores. Omnibon is always good, in any situation!

FOOD

AT

WORK

ECOTROPHELIA

AWARDS

2024

VOTE HERE



3

PRODUCT
REIN

SCHOOL
THOMAS MORE

A kidney friendly spread made from pumpkin, carrot, and soft cheeses. REIN can be used as a spread, dip or sauce.

REIN pumpkin & carrot is a delightful vegetable spread specially developed for people with kidney issues. The spread is characterized by its low salt and potassium content. It is the first ready to eat savoury product available on the market for the people undergoing kidney dialysis. REIN not only tastes good but is also highly versatile.

REIN pumpkin & carrot can be used as a spread, dip, and sauce. The spread can be consumed both cold and warm and additionally offers the unique taste of pumpkin, rarely found in ready made spreads. To contribute to a more sustainable approach the vegetables are harvested in Belgium ensuring freshness and reducing our ecological footprint. By introducing this innovative product, REIN aims to improve the lives of kidney patients by making mealtimes more enjoyable, varied, and nutritious.

FOOD

AT

WORK

ECOTROPHELIA

AWARDS

2024

VOTE HERE



PRODUCT

PROT&SPREAD

SCHOOL

UCLOUVAIN

Neutrally flavored bread made from duckweed, accompanied by its spread, Prot&Spread, also made from duckweed.

Prot&Spread, crafted from the nutrient rich *Wolffia globosa* an aquatic plants, alongside lentils, stands as a testament to exceptional nutritional prowess. This innovative spread boasts a harmonious blend of well-balanced proteins but also essential fatty acids, minerals, vitamins, and antioxidants, offering a wholesome alternative to animal-derived products.

This nutritional prowess not only supports a healthy immune system but also aids in weight management and contributes significantly to overall well-being. This comprehensive approach might potentially reduce the risk of various conditions, including specific cardiovascular diseases, diabetes, and deficiencies resulting from inadequate nutrition.

With its deep, natural green color, soft texture and refreshing, fragrant taste, Prot&spread is a pleasure both on the plate and in the mouth and it's an ideal accompaniment for spreading on Prot&bread, a specially enhanced bread infused with these aquatic micro plants.

FOOD

AT

WORK

ECOTROPHELIA

AWARDS

2024

VOTE HERE



5

PRODUCT
FULL'IZ

SCHOOL
UNIVERSITÉ DE
LIÈGE - GEMBOUX
AGRO-BIOTECH

A nutritionally complete fruit-based drink designed to provide 20-25% of the recommended daily intake.

We firmly believe that time and health are invaluable assets. Full'iz addresses the dilemma of choosing between a healthy breakfast and the morning rush. This fruit-based drink with minimally processed ingredients is nutritionally complete, providing energy and essential nutrients for a tasty, quick, and balanced start to the day. Available in a 400ml bottle, it is ideal for consumption on the go or between meetings, simplifying the morning routine.

Designed with the expertise of a dietitian, this balanced smoothie makes managing a busy schedule easier, helping to achieve personal and professional goals without compromising health.

FOOD

AT

WORK

ECOTROPHELIA

AWARDS

2024

VOTE HERE



6

PRODUCT

LA SCINTILLANTE

SCHOOL

HAUTE ECOLE
CHARLEMAGNE

A fizzy, lightly alcoholic, low-calorie, organic apple drink. It is made with a co-product.

Discover the non-guilty pleasure of "La Scintillante". A lightly alcoholic, calorie-free, local and organic delight ! La Scintillante" is a revitalising fizzy drink made from apple pomace, a co-product of the food industry. This unique drink contains just 3% alcohol, is low-calorie, gluten-free, local and organic.

It is perfect for people who are concerned about their weight, whether they have a sporty lifestyle or not. Let yourself be tempted by this refreshing, deliciously light, guilt-free drink.

FOOD

AT

WORK

ECOTROPHELIA

AWARDS

2024

VOTE HERE



7

PRODUCT
PROTENSA

SCHOOL
HAUTE ÉCOLE DE LA
PROVINCE DE LIÈGE

A protein-rich cake which is a light, healthy snack with a nutriscore A rating and is environmentally friendly

Are you looking for a little hunger-suppressing snack that adds essential proteins to your diet? "Protensa" is just the thing. With its apple/cinnamon or banana/chocolate chip flavour, this oat and protein-based cake will delight your taste buds.

Made in part from carrot-peel flour and proteins recovered from whey, a by-product from the cheese industry, this cake is a great way to avoid food waste. Its composition, designed to be Nutriscore A and preservative-free, means you can enjoy this snack without having to worry about anything. So more people can enjoy it.

FOOD

AT

WORK

ECOTROPHELIA

AWARDS

2024

VOTE HERE



8

PRODUCT
PRODRINK

SCHOOL
HAUTE ÉCOLE DE LA
PROVINCE DE LIÈGE

A probiotic drink made from unsold bread, which is good for the digestive system and comes in a range of flavours.

Do you want to pamper your body while avoiding over-consumption? Discover ProDrink! By using unsold bread, ProDrink offers a unique ecological approach to developing probiotics, promoting efficient growth from recycled waste. Moreover, this probiotic drink is lactose-free, milk protein-free, and vegan-friendly. ProDrink is revolutionising your well-being.

But what are probiotics? These beneficial bacteria promote healthy intestinal transit and strengthen the immune system. ProDrink isn't just innovative and environmentally friendly, it's also exquisite! With its classic orange and original orange flavour, ProDrink can be enjoyed at any time of day.

Don't wait any longer to do your body good and enjoy yourself at the same time. Choose ProDrink for a delicious and beneficial experience in every sip!

FOOD

AT

WORK

ECOTROPHELIA

AWARDS

2024

VOTE HERE



9

PRODUCT

DÉLICE EN COQUE

SCHOOL

HAUTE ÉCOLE DE LA
PROVINCE DE LIÈGE

Macaron-inspired biscuits made from chickpeas. They are vegan, gluten-free, lactose-free, and nut-free.

Discover “Délice en coque”, a promising Belgian brand offering macarons that are vegan, lactose-free, nut-free, and gluten-free. To replace animal products and the almond powder found in traditional macarons, we have pushed back the boundaries. To do this, we used aquafaba instead of egg whites and chickpeas to turn them into flour, without using almond powder. The result is macarons that taste great and are affordable.

And there is more! “Délice en coque” presents a selection of three distinct flavours to appeal to a wider audience and satisfy more refined palates.

But our brand is always changing, and we want to offer different types of macarons. We have classic ones and special ones that only come out at certain times of the year.

FOOD

AT

WORK

ECOTROPHELIA

AWARDS

2024

VOTE HERE



10

PRODUCT

LENZO PUMPKIN

SCHOOL

UGENT

A healthy tapenade with hero ingredients red lentils and pumpkin, which has a multipurpose usage: as a dip, on a toast, in a pasta or salad.

“Lenzo Pumpkin: Elevate Every Bite, From Toast to Pasta Delight!”. This is the goal of the newly founded enterprise “Linz.” consisting of four young students from the university of Ghent. “Lenzo Pumpkin” is a tapenade with hero ingredients red lentils and pumpkin offering a healthy alternative to conventional animal products. Lentils are underappreciated among the Flemish population, though they are an excellent source of plant-based protein, fibres and vitamins.

Next to red lentils and pumpkin, rapeseed oil and spices are used to create a unique flavor. In addition to its nutrient-rich content and clean label, this product boasts versatility in its applications, whether as a topping on toast, an ingredient in pasta dishes, or a flavorful addition to salads.

In the future, more varieties of the product can be developed with different local and seasonal vegetables such as spinach, tomato and red beets.