

## T R O P H E L I A G e r m a n y 2 0 1 8

*(National selection for ECOTROPHELIA Europe 2018)*

### – European Student Award for Food Innovation –

#### ARTICLE 1 Object

The **Forschungskreis der Ernährungsindustrie e.V. (FEI)**, organizes TROPHELIA Germany, a competition aimed to academia student teams. **The main goal of the competition is the creation and implementation of a highly eco-innovative prototype food product.** The winning team of TROPHELIA Germany will participate in the European competition for creating innovative food products, ECOTROPHELIA Europe<sup>1</sup>. The students can take part in the competition only as a team; a team should be composed of 2-6 student members (studying food technology, food science, food chemistry, food microbiology or related fields of study) plus an academic supervisor. A team should be composed of students from the same university; industrial or commercial support is allowed.

Each team must present a food product answering to the conditions stated in Article 2.

In each case, the organization and the supervision of the team are under the responsibility of the university in which the students of the team are registered.

#### ARTICLE 2 Condition

**2.1** The innovative prototype food product – object of the competition – must meet **all following criteria:**

- be fit for **human consumption**, and aimed at consumers;
- be **marketable** in retail distribution and/or the restaurant/catering sector;
- be **innovative** in at least one or several aspects compared to food products already on the market. This innovation can come especially from the concept, and/or technology, and/or recipe, and/or packaging;
- **take on board eco-innovation**, which could mean the basic ingredients (origin, organic or with low carbon footprint), and/or packaging (recyclable), and/or manufacturing process (energy saving, water recycling), and/or distribution logistics (new channels or direct consumer sales), making it easier for all businesses in the food production chain to integrate the environmental dimension;
- stand out for its **taste, nutritional or other qualities;**

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<sup>1</sup> Traveling expenses for the participation can only be refunded for a maximum of four students and one supervisor.

- be **reproducible for manufacturing** in a production unit based on technical specifications (ingredients, manufacturing process, cost price, business investment...);
  - be **conform to relevant regulations** (processing, additives and ingredients, packaging, labelling, advertising standards, food safety...);
  - be **commercially relevant** (suitable for a local and/or national and/or European market and meeting a demand).
- 2.2 The food product must be presented in an explanatory **dossier** with the following information, **written in German**. The dossier should be **limited to 10 pages** (DIN A4, typo size 11 or 12) and should include:
- a brief description of the food product (in the introduction; 1500 characters maximum);
  - a description of the innovative features of the product and its eco-innovative aspects;
  - the organoleptic and nutritional properties of the product;
  - the technical specifications: exact name, specific category (for example: soft drinks, snacks, precooked products...), composition, manufacturing processes and procedures, packaging, storage, shelf life, its way of use by the consumer and logistics;
  - a summary of the marketing, sales and business plan;
  - a brief description of the student team (team members and their motivation).
- 2.3 The food product with its packaging must be realized by the participating team. The presentation and tasting of the food product – taking place on **24<sup>th</sup> April 2018** in Bonn – is essential for its final evaluation.
- 2.4 The package should be labeled as if marketed: Generic name, ingredient list, declaration, nutrition, GDA etc.

### ARTICLE 3 Participation in the Competition

- 3.1 All student teams which want to participate have to send in per mail the following documents by **8<sup>th</sup> December 2017 (10.00 am!)** to:
- Forschungskreis der Ernährungsindustrie e.V. (FEI), Daniela Kinkel  
[kinkel@fei-bonn.de](mailto:kinkel@fei-bonn.de)
- a brief description of the product idea (see **Annex 1**) in German
  - a file to present the team (see **Annex 2**) with all details of its members: first name, last name, telephone number, e-mail address; coordinator within the team; academic supervisor of the team
  - an individual engagement letter signed by each student of the team (see **Annex 3**).

- 3.2 The explanatory dossier (see Article 2.2) must be sent by **26<sup>th</sup> January 2018** to:  
Forschungskreis der Ernährungsindustrie e.V. (FEI), Daniela Kinkel  
[kinkel@fei-bonn.de](mailto:kinkel@fei-bonn.de)
- 3.3 All the dossiers that will not reach the FEI until 26<sup>th</sup> January 2018, or that will be considered incomplete or not in compliance with the Competition Rules will not be taken into account by the FEI.
- 3.4 The dossiers will not be given back to the participating teams. The FEI may not claim any right of intellectual or industrial property on the dossiers or on the information therein contained. Details going beyond the brief description will be treated confidentially.

#### ARTICLE 4 **National Jury**

- 4.1 The FEI will appoint a National Jury, whose members will be chosen for their competence in the food industry; each member of the National Jury signs in a secrecy agreement concerning the details known on the food product.
- 4.2 At first, the National Jury will judge all dossiers of the food product submitted. Out of all dossiers the National Jury will select six teams which will be invited to the presentation and prize-giving on **24<sup>th</sup> April 2018**.
- 4.3 The decision of the National Jury will be announced to the student teams not later than **23<sup>rd</sup> February 2018**.
- 4.4 Subsequent to the presentation on 24<sup>th</sup> April 2018, the National Jury will choose, among the six teams, the best three and the team with the best product innovation. If two or more teams obtain the same score, the National Jury will open a debate and then will proceed to a second voting.
- 4.5 The decisions of the National Jury are confidential and unappealable. The evaluation criteria are listed in Article 5; detailed criteria are published in the internet.

#### ARTICLE 5 **Presentation and Prize-Giving**

The TROPHELIA Germany 2018 presentation and prize-giving ceremony will take place at the FEI-Kooperationsforum on 24<sup>th</sup> April 2018 in Bonn (all-day). The traveling expenses for the members of the six teams will be refunded; accommodation costs won't.

The participating student teams will each have **20 minutes** to present their food product, to organize the tasting of the product and to answer to the National Jury's questions. Each product of the student teams will be evaluated by the following criteria:

	Weighting
Idea (Innovative character, ecological benefit, market potential)	15 %
Dossier	25 %
Presentation by student team and product tasting	60 %

Each criteria will be scored out of 5: excellent (5), good (4), fair (3), weak (2), very weak (1)

Each student team is responsible for providing ten product/packaging samples for evaluation and presentation.

For the prize-giving ceremony each team has to send in a digital presentation (two Power Point transparencies) to introduce the team and the product until 20<sup>th</sup> April 2018 to [kinkel@fei-bonn.de](mailto:kinkel@fei-bonn.de). This presentation will be released online ([www.fei-bonn.de](http://www.fei-bonn.de)) after the event, together with some pictures and a video taken during the event.

An extensive digital presentation in support of the oral presentation is possible, but not a must-have; if a team wants to show a digital presentation during oral presentation, it must as well be sent until 20<sup>th</sup> April 2018 to [kinkel@fei-bonn.de](mailto:kinkel@fei-bonn.de). This presentation will **not** be released online!

## ARTICLE 6 Participation to ECOTROPHELIA Europe

The winning team of TROPHELIA Germany 2018 engages itself to participate to ECOTROPHELIA Europe 2018, which is expected to proceed during autumn 2018 (details follow).

## ARTICLE 7 Other Conditions

- 7.1 The FEI has the right to modify, defer or cancel the competition if necessary.
- 7.2 The participation in the competition implies automatically the full acceptance – by the students and by the university – of the conditions of this regulation.
- 7.3 Any liabilities towards the FEI concerning any violation of the intellectual property right are excluded.

## ARTICLE 8 Recommendation

The FEI recommends to register a utility patent (“Gebrauchsmuster-Anmeldung”) and will refund the fee for this registration at a maximum of 40 Euro (additional costs will not be refunded). More informations: [www.dpma.de/gebrauchsmuster](http://www.dpma.de/gebrauchsmuster)

**ANNEX 1:** Brief description of the idea

**ANNEX 2:** Team members and contact information

**ANNEX 3:** Engagement Letter