



## **The 2nd edition of TROPHELIA Europe, the European Students Award for Food Innovation**

October 18, 2010

The German product "Mr. Chocolate" created by a team of students of the University of Berlin, received the 2010 TROPHELIA Europe gold prize.

When the talent of young European students takes on the challenge of food innovation, when food industries meet the talent of European youth, we have TROPHELIA Europe, a tremendous melting pot of creative processes and original food creations to bring innovation, corporate competitiveness and quality to food products.

TROPHELIA Europe 2010 final took place on Monday October 18, 2010 within the framework of the SIAL in Paris, with 10 finalist products developed by a hundred students. The international jury made up of professionals from the food and the distribution markets under the authority of Jesús Serafin Pérez, president of the CIAA, awarded the 1st prize to the German project: Mr. Chocolate, a light chocolate cake, ready to eat in 3 minutes straight from the microwave. The 2nd prize was given to Vermouth Spray, the Italian product developed by students of the University of Milan, while Toastilegum's, the French project from the ISARA school in Lyon obtained the 3rd prize.

### **TROPHELIA Europe Gold Prize**

**GERMANY: Mr. Chocolate - A low calorie healthy microwavable chocolate cake mix, ready to eat in 3 minutes**

### **TROPHELIA Europe Silver Prize**

**ITALY: vermouth Spray - A spray-packed Vermouth hydro-alcoholic solution**

### **TROPHELIA Europe Bronze Prize**

**FRANCE: Toastilegum's - A toasted sandwich bread composed of 50% vegetables**

The other candidates:

**AUSTRIA: Xundis - A low fat, low sugar, gluten free range of healthy, sweet and savory snacks made from buckwheat**

**BELGIUM: La reine des bouchées - A sweet and savory hot pastry snack/appetizer made with Belgium Herve cheese and Liege syrup**

**CZECH REPUBLIC: Barley Bread - A healthy high barley content bread**



DENMARK: A Nordic Bite –A healthy snack bar made from rye bread and sweaved, covered with a thin layer of dark chocolate

RUSSIA: Studencheskie - A highly nutritious, healthy dried meat snack/appetizer

SLOVENIA: - Teran's Fairytale - A dessert sauce made with traditional Slovenian Teran wine

SPAIN: Speriens, the 21<sup>st</sup> century beverage - A refreshing beverage obtained from the monitored fermentation of orange juice.

These projects were supported by the Professional federations of food industries which initiated and coordinated the selection trials of the countries represented: Germany (FEI), Austria (FIAA/LVA), Belgium (FEVIA), Denmark (FI), Spain (FIAB), France (ANIA), Italy (Federalimentare), Czech Republic (FFDI), Russia (Russian Federation General), Slovenia (CCISCAFÉ).

Organized by CCI Vaucluse, TROPHELIA EUROPE received the support of its partners: la Région Provence Alpes Côte d'Azur, le Département de Vaucluse, le Ministère de l'Alimentation, de l'Agriculture et de la Pêche, le SIAL, la SOPEXA, SPES-Truefood, l'ANIA, le groupe NESTLE, la Confédération des Industries Alimentaires de l'Union Européenne.

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