

FOOD

AT

WORK

ECOTROPHELIA

AWARDS

2022

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PRODUCT  
HEMPMIX

SCHOOL  
UCLOUVAIN

Sustainable production of a range of healthy sweet and salty cookies, a great source of nutrients.

A sudden urge to snack without feeling guilty? Hempmix offers you a mix of sweet and savoury biscuits for all tastes, made from fresh and 100% natural ingredients, selected with care. Our recipes have been established to offer you a healthy biscuit, providing you with the nutrients you need throughout the day, while retaining the comforting and gourmet aspect of a biscuit.

Our star ingredient? Hemp seed! Thanks to its ecological aspect and its nutritional richness, hemp has a future. The crunchiness of the hemp seed and its nutty note will make your snack more than original.

You can enjoy Hempmix biscuits while filling up on nutrients thanks to our biscuits which are a source of vitamin C, a source of Magnesium, a source of Iron and a source of protein.

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VECLAIR****SCHOOL  
KULEUVEN**

*The vegan and allergen-free Choux pastry mix.*

Finally it has arrived! Patser Bakeries has developed a dry powder mix for the preparation of vegan and allergen-free eclairs under the product name Veclair. Patser Bakeries strives for an optimal taste experience for the consumer in an environmentally and animal friendly way. In addition to its fully recyclable packaging, the Veclair vegetable mix is carefully composed of local ingredients that contribute to the product's sustainable character.

To the innovative dry mix, only water, oil and rice milk need to be added to prepare the Veclairs. Thanks to the simple recipe, consumers have the choice to prepare the Veclairs themselves from the mix or to buy the Veclairs from Patser Bakeries at a local bakery. In response to the increasing demand for vegan pastries, thanks to the Veclair mix everyone can now enjoy a golden brown pudding-filled eclair finished with a layer of chocolate.

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PRODUCT  
WALT

SCHOOL  
KULEUVEN

A delicious allergen-free, vegan and frozen Brussels waffle.

Walt by VegaRebels is a vegan and completely allergen-free Brussels waffle that everyone can really enjoy. The name Walt is a contraction of 'waffle' and 'alternative', so this is the alternative waffle that can be eaten by anyone with specific dietary needs. Walt distinguishes itself from other Brussels waffles by its unique smell and taste, while the crispness is the same as in traditional Brussels waffles. This product is packaged and delivered frozen, so there is no need for a waffle iron. Just reheat briefly in the oven for 3-4 minutes at 220°C and enjoy!

Now, the product is only available in certain catering outlets, so check [www.vegarebels.be](http://www.vegarebels.be) to find a point of sale near you.

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PRODUCT

WACKO YACO

SCHOOL

KULEUVEN

A delicious and healthy mocktail based on Yacon.

The “Wacko Yaco” is a mocktail that offers the solution for anyone who prefers to go for a non-alcoholic drink on a cozy evening with friends or family but still wants to fully enjoy it.

With its fresh and sour blackberry-apple taste, the “Wacko Yaco” is not just a drink but a complete experience. Moreover, we use yacon as a base for the mocktail. Yacon is grown locally and contains a sweet taste by itself, so no extra sugars need to be added. In addition to this sweet taste, the use of yacon has numerous other prebiotic benefits.

Each bottle is sold with a booklet around its neck. This contains the storytelling surrounding the mocktail. Some serving tips are also included in this booklet to enjoy the “Wacko Yaco” to the fullest.

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PRODUCT  
**Ooft**

SCHOOL  
**KULEUVEN  
POSTGRADUATE  
PROGRAM TECH  
INNOVATIONS**

A booster shot based on non-premium pears and fermented milk.

Yearly 12 000 tons (300 cargo trucks) of Belgian pears is not used for human consumption, caused by the strict cosmetic standards imposed by the consumer. These pears are 'ugly' from the outside but, on the inside, have the same nutritional quality as premium pears have.

Team Circl-E developed Ooft, a booster shot based on non-premium pears, fermented milk and ginger. The drink does not only contribute to a food-waste-free future, it is also very nutritious due to the high amount of unpeeled fruit and the living beneficial bacteria present in the fermented milk. Ooft can be bought as a six-pack of 100 ml bottles, ideal for a quick breakfast or an afternoon snack!

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PRODUCT

QUICKLY CRUNCH

SCHOOL

HAUTE ECOLE  
LOUVAIN EN  
HAINAUT

*A new way of thinking about breakfast: tasty, quick and healthy.*

In order to respond to a need of today's society, we created a product that responds to the problem of breakfast. Because it is a fact, today we live at a frantic pace, we eat on the go and we often lack essential nutrients to our needs. So we collaborated together to design a dough that meets our real needs to start the day well. All the while ensuring that it would be convenient and quick to consume, so that even the most hurried could feed themselves with dignity each morning. During the manufacturing process, we wanted this product to have a long shelf life. We therefore chose to eliminate any product that could be a potential source of micro-organisms.

To achieve a pleasant texture, we decided to add texturizing agents such as soy lecithin and xanthan. After numerous laboratory tests, we were able to establish the right proportions for a pleasant texture and an unaltered taste. Our team is proud to present its new revolutionary product "Quickly Crunch" which meets all the announced quality requirements.

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PRODUCT

POTI'FLAN

SCHOOL

HAUTE ECOLE  
LOUVAIN EN  
HAINAUT

A vegetable flan made from pumpkin and carrots

Poti'Flan is a colorful and attractive vegetable custard where vanilla has been replaced by fresh seasonal vegetables. This surprising combination of vegetables has been developed, coloring or artificial flavoring.

Rich in vitamin C, fiber and saturated fats like milk, this product can be eaten as a snack or as a dessert. This product is quick and easy to make and has considerable technological advantages. It is available in individual portions or in packs of 4 small pots. The raw materials are purchased from small local producers in order to promote short circuits and reduce the carbon impact on the planet. Gelatin can be replaced by sodium alginate in order to be able to reach all religions and cultures.

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PRODUCT

SALICROC

SCHOOL

HAUTE ECOLE  
LOUVAIN EN  
HAINAUT

Crunchy and naturally salty aperitif biscuit made from Salicornia.

I am not a seaweed but I am often confused with it because I also have my feet in the water, I am green, I am salty and you can eat me directly after picking me. Who am I? Glasswort!

Salicroc' is an aperitif cracker with a naturally salty taste thanks to samphire, which will bring conviviality and crispness to your aperitifs. Thanks to its unique ingredient, this cracker is rich in vitamin A and trace elements which makes it a real nutritional treasure to enjoy with your friends. Cultivated on our sides, the salicornia is local and "eco-friendly".

Let yourself be tempted by Salicroc', the new generation of crackers.

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PRODUCT  
GIN'ECO

SCHOOL  
HAUTE ECOLE  
DE LA PROVINCE  
DE LIÈGE

A local Belgian Gin made ecologically with potato peelings from the food industry waste.

“Gin'Eco” is a local Belgian alcoholic beverage. The goal was to find a sustainable alternative to the production of Gin, a beverage that has a high place in the Belgian culture.

In order to reach our goal, we looked for a way to replace the main ingredient rich in starch with waste from the food industry that existed in large quantities locally, the answer was potatoes' peelings. The production of our Gin was completed following the traditional Belgian recipe. Our first step was brewing lager beer using barley malt, wheat malt, and potato peels as raw materials.

After several weeks, the beer is distilled to recover as much alcohol as possible. Once done, the distillate is naturally flavored. We use a technique called flavor extraction, all from different spices (genever berry, cardamom, coriander), giving it its unique taste.

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PRODUCT  
YACOOKIE

SCHOOL  
THOMAS MORE GEEL

A cookie based on yacon pulp and oatmeal, rich in fiber and without added sugars.

Are you fed up with all those unhealthy snacks and do you want your children to grow up healthier? Then the Yacookie is your salvation. Our team has created a healthy snack based on yacon, oat flour and syrup.

Yacon is a relatively unknown tuberous plant that was originally cultivated in Peru, but is now also grown locally in Kinrooi. Yacookie is full of health benefits: it helps to regulate diabetes, it can help against cancer and it has a positive effect on heart and vascular diseases. Furthermore, Yacookie has a delicious, sweet natural flavour and has the shape of Maya the Bee.

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PRODUCT  
EASY PEACES

SCHOOL  
THOMAS MORE GEEL

A choux dough filled with a protein-rich filling specially designed to facilitate the meal consumption of people with a motoric disability.

Easy PEAcEs is a finger food developed by 4 bachelor students in food technology to facilitate the meal consumption of people with motoric disabilities and dementia. The finger food consists of a choux dough which is filled with a savoury filling.

The Easy PEAcEs are available with two different fillings: "Sweet Orange" and "Tasty Green", both with a protein content above 23%. In addition to being high in protein, the Easy PEAcEs are also lactose-free. As a variation on the original Easy PEAcEs, the finger food is also available as a vegetarian variant, these also contain a source of proteins.

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PRODUCT

WHEYMORE

SCHOOL

THOMAS MORE GEEL

A sustainable, vegetarian variant of sandwich spread, dip or pasta sauce.

Are you a vegetarian or do you opt for a veggie day for other reasons? Then WheyMore offers the ideal solution. WheyMore is multifunctional and can be used on sandwiches, as a pasta sauce or as a dip. It is mainly prepared from local products. To give the products an even more sustainable character, we respond to the availability of fruit and vegetables.

As a result, 2 variants have been developed: summer/spring and autumn/winter. Wheyste wants to combat food waste in 2 ways, on the one hand by using second-choice fruit/vegetables and on the other hand by using waste streams.

During the WheyMore production process, waste flows are created and these are largely processed in a third product, namely Greenverse. Greenverse mainly consists the residual flows of whey, carrot foliage and pumpkin seeds. In addition, all three variants are a source of proteins, obtained from the whey waste stream.

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PRODUCT

NOM DI JUS

SCHOOL

HECH – ISIA HUY



A multi-fruit drink with nut milk to boost immunity.

Nom Di Jus is a juice rich in vitamins, made from fresh fruit, quickly processed using an alternative pasteurization technique to preserve as much of the vitamins naturally present in the fruit as possible. In order to offer a quality drink, the FrhuytiBel company takes care of the production and packaging of its drink in glass bottles, as well as the sale in stores that share the same eco-responsible philosophy as our company (organic stores, local supermarkets, markets).

With flash pasteurization, Nom Di Jus maximizes the vitamins and natural flavors of our local fruits. In addition, this natural fruit drink does not require additives incorporation and preservatives, making it an authentic, artisanal product that respects the company's convictions.

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PRODUCT

CRACK'O'SPHERE

SCHOOL

HECH – ISIA HUY

A cracker with a tapenade contained in a crunchy sphere, exclusively made of fruits and vegetables.

The Crack'O'Sphere is a genuine alternative for the off-sized vegetables which would otherwise be thrown away and wasted.

The Crack'O'Sphere can be a way to enjoy the aperitif with your relatives without any form of culpabilities, since it's completely healthy and well balanced, and a way to valorize nutritional elements wasted. Supporting our project is a form of engagement against food waste and environmental problematics.

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PRODUCT

CHIPEULATA

SCHOOL

GHENT UNIVERSITY

A hybrid sausage consisting of 50% pork meat and 50% legumes.

The ChiPEULata is a hybrid sausage produced by the company Meat You Half Way based on minced pork and legumes, whereby 50% of the meat of a regular fresh sausage is replaced by white beans and red lentils. One of the main goals of Meat You Half Way's ChiPEULata is to provide a tasty and attractive product that does not require a change in behaviour of its consumers.

The product has for example no other preparation method than regular meat sausages. This hybrid sausage can be used in the same dishes as a classic meat sausage. In addition, the taste and texture of the hybrid sausage also approach those of a 100% meat sausage. Finally, by replacing half of the meat of a regular meat sausage with legumes, the CO2 impact of the ChiPEULata is significantly reduced compared to a regular 100% meat sausage.

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PRODUCT  
ZOOST

SCHOOL  
UNIVERSITÉ LIBRE  
DE BRUXELLES

A healthy energy drink from upcycled orange peels.

Zoost is the healthy sugar free energy drink locally handcrafted with passion by a small Belgian team. Oranges, carrots, apples, verbena, ginger and guarana are the only ingredients you will find in Zoost, nothing else. Its unique taste comes from organic upcycled orange peels and our high quality natural ingredients nearly exclusively organic. Thanks to Zoost, it is now possible to gain energy and vitamins quickly and sustainably while respecting your health and body. With its twenty five centiliters glass bottle, Zoost is convenient for every energy low throughout your day and its bottle can be recycled indefinitely.