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PRESS RELEASE

Harper Adams team scoops the gold prize at the Ecotrophelia UK 2014 student innovation competition

The Gastronommies team from Harper Adams University has been awarded gold prize at Ecotrophelia UK 2014 for their Beri Bar – an oat and blueberry cereal bar with mini bursting raspberry spheres topped with a dark chocolate drizzle. Along with a £2,000 cash prize, the team will be invited to become IFST Young Ambassadors, and receive a one-year IFST membership and a number of Elsevier food science publications.

The UK heat of this Europe-wide competition was organised by UK food and drink research organisation, Campden BRI, in conjunction with the Institute of Food Science & Technology (IFST), the independent qualifying body for food professionals in Europe. The competition challenges young people pursuing a career in the food industry to design an eco-friendly, innovative food or beverage product with commercial potential.

The team from Cardiff Metropolitan University was awarded silver prize and £1,000 for their Cwtch Circles - biscuits with a sweet apple centre surrounded in biscuit and covered in milk chocolate. The bronze prize and £500 was awarded to the College of Agriculture, Food and Rural Enterprise team for Pot Delights – a ready-to-eat savoury snack made with chicken marinated in chilli, coriander and lime and served with mango chutney.

Emma Garlick, a member of the Harper Adams team, who is studying Food, Nutrition and Wellbeing said: *“We are delighted to have won Ecotrophelia. All our hard work has paid off. We are now looking forward to the European finals in October.”*

The awards were introduced by the competition’s Chief Judge and Executive Director of Warburtons, Brett Warburton, and presented by Dr. Mehmood Khan, EVP and Chief Scientific Officer of PepsiCo

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Global Research and Development of PepsiCo at Campden BRI's annual open day for the food and drink industry at its headquarters in Chipping Campden, Gloucestershire.

After listening to the team pitches and tasting the products, “the dragons” – a panel of top food industry experts – carefully considered each entry for its industrial feasibility, taste, eco-innovation, originality, creativity and innovation, and market credibility.

Prof Margaret Patterson, IFST President and Ecotrophelia judge said: *“Once again, the judges were all impressed by the excellent standard of the entries. It was clear that a great deal of creativity and hard work went into each project. These young food scientists and technologists will be a real asset to the future of our profession.”*

The competition has attracted sponsorship from big industry names including PepsiCo, Defra, Sainsbury's, Coca-Cola, Nestle, Tesco, Food Matters Live, Elsevier, Warburtons, and Genius Gluten Free, as well as the Farncombe Cotswold Conference Centre.

The Harper Adams team will go on to compete against the gold-winning national teams from across the whole of Europe for the chance to win up to €8,000 in the Ecotrophelia Europe competition, which will be held in October at the SIAL food exhibition in Paris.

Teams of students who are interested in entering a team for Ecotrophelia UK 2015 can register their interest with Jane Emery at J.Emery@ifst.org

www.ecotrophelia-uk.org #EcotropheliaUK

Campden BRI (www.campdenbri.co.uk) provides technical, legislative and scientific support and research to the food and drinks industry worldwide – with a comprehensive “farm to fork” range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Members and clients benefit from industry-leading facilities for analysis, product and process development, and sensory and consumer studies, which include a specialist brewing and wine division.

*** Ends ***

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Notes to editors

1. An accompanying photograph is available from Mr Tim Hutton, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. tim.hutton@campdenbri.co.uk +44(0)1386 842047
2. [Campden BRI](#) specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).
3. Its activities include assuring the safety of food and drinks, [food processing and manufacturing](#) support, [food analysis and testing](#), [training](#) and [publishing](#). Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at www.campden.co.uk
4. Expertise at Campden BRI includes:
 - a. [manufacturing technologies](#) - food processing (heating, chilling, freezing), aseptic technology, [microwave heating](#), [malting and brewing](#), [milling](#), [baking](#) and extrusion technology, and process control and instrumentation, [packaging technology](#)
 - b. safety assurance - including [hygiene and sanitation](#), [microbiology](#) and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,
 - c. [product development](#) and quality, [consumer studies](#), market insights, [sensory science](#), [authenticity testing](#), shelf-life evaluation, labelling and [legislation](#)
 - d. [agri-food production](#), ingredients, raw materials, raw material technology,
 - e. underpinning science - [cereal science](#), [microbiology](#), [chemistry and biochemistry](#), molecular biology
5. Facilities at Campden BRI include:
 - a. 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology
 - b. 3,500 sq m food process hall and [pilot plant](#) including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging
 - c. 800 sq m of dedicated training and conference facilities