## Silver award for the team of students from the School of Chemical Engineering of NTUA at the innovation competition Ecotrophelia Europe

With the innovative product «*NUTRI salad bars*» that won first prize at the 11<sup>th</sup> Greek National competition <u>ÉCOTROPHÉLIA 2021</u> the NTUA team represented Greece at the European contest <u>ÉCOTROPHÉLIA EUROPE</u> 2021, that took place on October 24 from Paris on-line.



The champions from 13 European Universities and countries competed and were judged by prominent expert scientists from the European Food Industry

and Academia. The NTUA team, with a high quality dossier and an exceptional presentation, received excellent marks with their innovative product and was awarded the **silver prize**.

The product, «<u>NUTRI salad bars</u>» are innovative savoury cereal bars in three flavors inspired from salads of the cuisine and diet of Greece and the Mediterranean: the*Greek salad bar* based on the famous Greek salad with tomato, olives, feta cheese, the *Green salad bar* with spinach, roquet and nuts and the *Legumes salad bar* with various legumes. Besides their unique flavor and position in the market, these products encompass technical innovations in the material and the production process, they incorporate adding value to side products of the agrifood sector of high nutritional value and they are packed in ecofriendly materials.

*«NUTRI salad bars»* were developed in the Laboratory of Food Chemistry and Technology of the School of Chemical Engineering of NTUA by a team of students, Christophoros Vasileiou, Thaleia Vintzilaiou, Sophia Stathi and Anna Christodoulou, coached by PhD candidate Athanasios Limnaios and postdoctoral researcher Dr. Maria Katsouli and under the overall supervision of Professor Petros Taoukis.

