

## **Fi Innovation Awards: Recognition for outstanding new industry solutions**

**Over 180 applications – 34 shortlisted – 10 awards: festive ceremony at Fi Europe & Ni**

**Paris/Amsterdam, 4 December 2019: With the Fi Innovation Awards, Informa Markets once again honoured companies that have responded to the trends and challenges of the ingredients industry with exceptionally innovative and creative solutions. This year's Startup Innovation Challenge championed young companies in particular.**

The award ceremony on the evening of 3 December was also a heads-up for the international trade audience as to the direction the industry will be taking in the coming years. Not surprisingly, environmental issues were key, as demonstrated by the large number of successful submissions in which sustainability played a vital role.

After a decisive pitch the day before Fi Europe & Ni, an eight-member jury consisting of food technologists, market analysts, management in the food and beverage industry and trade journalists, chose their favourites from the nominated companies. The 10 winners in 11 categories received their prizes from Fi Europe Brand Director Julien Bonvallet and jury chairman Prof. Dr Colin Dennis of the IFIS (International Food Information Service) Board of Trustees.

The winners of the **Fi Innovation Awards** are:

- Future of Nutrition Award: **Vietnam Food Joint Stock Company** (upcycling of shrimp by-products). Highly commended in this category was **Nucaps Nanotechnology** (bioavailable capsules made from natural proteins)
- Sustainability Champion Award: **Palsgaard** (CO<sup>2</sup> neutral production)
- Clean Label & Natural Innovation Award: **Chr. Hansen** (HANSEN SWEET POTATO™, a red colorant from sweet potato)
- Functional Innovation Award: **Bunge Loders Croklaan** (Betapol Plus®, OPO fats for infant formulas)
- Reformulation Innovation Award: **Chr. Hansen** (SWEETY® cultures for sugar reduction in fermented dairy products)
- Protein Innovation Award: **ICL Food Specialties** (ROVITARIS™ FBX 360, a texturized protein from the faba bean)
- F&B Categories Innovation Award: **Griffith Foods** ('Never Fry', a plant-based coating system for meat and meat alternative products). In this category, the jury highly commended **DuPont Nutrition & Biosciences** (CHOOZIT® BC, enabling pizza makers to control the browning of pizza cheese).
- Food Tech Innovation Award: **Corbion** (Verdad® Opti Powder N350, an antibacterial system for Clean Label formulations). In addition, **BRACE** received a commendation (instant microspheres used in beverage production)
- Diversity and Inclusion Award: **CP Kelco** (Initiative "I belong")

- Plant-Based Innovation Award: **Fiberstar Inc.** (Citri-Fi®, natural fibres from citrus fruits, as texturizer and fat replacement in plant-based meat alternatives).
- Organic Champion Award: In this category, the jury decided that three entrants were equally impressive, and could not choose between them.

In addition to the Innovation Awards, Fi Global hosted the the Startup Innovation Challenge, an event launched in 2016 to showcase young and still unknown companies with forward-looking innovations. The winners of this year's **Startup Innovation Challenge** are:

- Most Innovative Food or Beverage Ingredient: **Amai Proteins** (designer protein that tastes like sugar with zero calories, zero glycemic index)
- Most Innovative Plant or Cereal-based Ingredient: **Better Nature** (special process for enhancing the nutritional and sensory qualities of tempeh)
- Most Innovative Alternative Food or Beverage Ingredient: **FUMI Ingredients** (scalable technology to produce novel proteins that can be used as egg white replacers)
- Most Innovative Process, Service or Technology supporting the Food or Beverage sector: **Qwarzo** (recyclable, biodegradable and compostable solution to replace, both fully and cost effectively, single-use plastic).

At the conclusion of the ceremony, Prof. Dr Colin Dennis commented: “The Panel was very impressed by the breadth and diversity of the innovations. In addition, the inclusion of the Diversity and Inclusivity Award this year highlighted the essential role the entire workforce can play in innovation across cultures and nations. The ingredients industry is to be congratulated on the speed at which it is responding to customer and consumer demands.”

Dr. Emiliano Rial Verde, Vice President Nutrition of Functional Innovation Award winner Bunge Lodders Croklaan: “We’re extremely proud that the jury honoured our product that allows infant formulas to be closer to mother’s milk than ever before.” Global Marketing Manager Phil Whitcomb accepted the Sustainability Champion Award on behalf of Palsgaard: “It’s tremendous to be recognized – and it’s encouragement for other ingredient companies to join us in CO<sub>2</sub> neutral production.” Global New Product Development Scientist Jane Whittinghill, from ICL Food Specialties, picked up the Protein Innovation Award. She said: “With our product, we achieve best flavour and texture results. It’s recognition that ICL has a place in this area.” Vietnam Food Joint Stock Company received the Future of Nutrition Award. Executive Assistant to CEO Lily Phan commented: “This award helps us to spread our message that the world sees by-products such as shrimp waste not as rubbish, but as an alternative protein source for a growing world population.”

\*\*\*\*\*

**About Fi Global**

Food ingredients Global was launched in Utrecht, the Netherlands, in 1986. Its portfolio of live events, extensive data, digital solutions and high-level conferences is now established throughout the world and provides regional and global platforms for all stakeholders in the food ingredients industry. More than 500,000 people have attended our shows over the years, with billions of Euros worth of business created as a result. With more than 30 years of excellence, the events, digital solutions and supporting products deliver a proven route to market, with a truly global audience. Since 2018, Food ingredients Global has been part of the Informa Markets portfolio. For more information, please visit: [www.figlobal.com](http://www.figlobal.com).

**About Informa Markets**

Informa Markets creates platforms that allow industries and specialist markets to trade, innovate and grow. Our portfolio is comprised of more than 550 international B2B events and brands in markets including Healthcare & Pharmaceuticals, Infrastructure, Construction & Real Estate, Fashion & Apparel, Hospitality, Food & Beverage, and Health & Nutrition, among others. We provide customers and partners around the globe with opportunities to engage, experience and do business through face-to-face exhibitions, specialist digital content and actionable data solutions. As the world's leading exhibitions organiser, we bring a diverse range of specialist markets to life, unlocking opportunities and helping them to thrive, 365 days of the year. For more information, please visit [www.informamarkets.com](http://www.informamarkets.com).

\*\*\*\*\*

**For more information, please reach out to****akp public relations**

Ms Katrin Wagner

[wagner@akp-pr.de](mailto:wagner@akp-pr.de)  
0049 (0) 6201 18898 15

Birkenauer Talstrasse 9  
69469 Weinheim  
Germany

**Fi Global**

Ms Leah Barsema  
Head of Brand Marketing  
[leah.barsema@ubm.com](mailto:leah.barsema@ubm.com)  
0031 (0)20 708 1629

De Entree 73 Alpha Tower  
1100 AS Amsterdam Z.O.  
The Netherlands