

Sustainability – This awards an organisation or company for a measurable supply system that demonstrates environmental, economic and/or socially sustainable practices in the F&B industry. Preference will be given to systems introduced/significantly improved within the last 2 years.

Diversity & Inclusivity – This awards an organisation or company for creating a work environment that offers equal opportunities for all employees, irrespective of their gender, race, religious background, sexual orientation, and physical or mental ability. Preference will be given to practices introduced/significantly improved within the last 2 years.

Plant-Based – This award recognises an organisation or company that has developed the best plant-based ingredient, or application based on plant-based ingredient, in terms of sensory and physical properties or application costs. Preference will be given to ingredients/applications introduced within the last 2 years.

Sensory – This awards an organisation or company that has developed the best ingredient or process in terms of enhancing the sensory experience of food products, such as taste, texture, smell and/or appearance, without significantly increasing application costs. Preference will be given to ingredient/process introduced within the last 2 years.

Health – This awards an organisation or company for the development of the best ingredient or application in terms of proven contribution to digestive, cognitive, immune or physical health, Preference will be given to entries ingredient/application introduced within the last 2 years.

Food Tech – This awards an organisation or company that has developed an innovative technical/processing/manufacturing/packaging/waste reduction solution or service for food ingredients or finished products. Preference will be given to solutions/services introduced within the last 2 years.

Food Training & Education – This awards an organisation, association or company which has a demonstrable record, over at least 2 years, of providing pioneering or innovative training and education initiatives in food and nutrition, which are likely to impact the health and well-being of consumers. This award is open to non-exhibiting companies, organisations and associations.

JUDGING CRITERIA

- Finished food products, supplements and nutraceuticals will not be considered as submissions for the Fi Europe Innovation Awards.
- The Fi Europe Innovation Awards jury make their selection based on the following criteria. Applicants are advised to include, where relevant, information related to:
 - Evidence of regulatory compliance, including health claims where appropriate
 - Scientific and technical evidence to support claims of efficacy of functionality, performance and other features
 - Impact and potential in the market, including insights into consumer demand/need
 - Market success to date
 - Evidence of performance against competitive products
 - Extent of ingredient/application innovation,
 - To what extent is the entry a 'game-changer'?
- Samples are requested (not mandatory).