**Team details**

|  |  |
| --- | --- |
| **Name of team** |  |

|  |  |  |  |
| --- | --- | --- | --- |
| **Name of university**(or organisation if on placement) |  | **University website** |  |
| **University address** |  |
| **Lecturer or supervisor**(if relevant) |  | **Email** |  | **Phone** |  |

**Product details**

|  |  |
| --- | --- |
| **Name of product** |  |
| **Short description**(200 characters maximum, including spaces & punctuation) |  |
| **Long description**(1500 characters) |  |

**Product details (continued) – circle key/main characteristics**

|  |  |  |  |
| --- | --- | --- | --- |
| **Category**Side dishCooking aidNutraceuticalSeasoningButter & margarine | Biscuit & cakeDrinkChocolate & candyDessertIce cream & sorbetMousse | Egg basedBread and pastryBreakfastReady-cooked mealMeat productMilk product | Sauce & gravySoupSpreadableOther (please state)……………………………………… |
| **Main component(s)**SeaweedAlcoholCerealChocolateShellfish | Starchy foodFruitNutsVegetal oilInsectsMilk / Cheese | Vegetal milkVegetablePulsesEggsFishSalt | SoyaSugarMeatOther (please state)……………………………………… |
| **Preservation method(s)**TinnedFreshDryFrozenOther (please state)…………………………………………… | **Target population(s)**AdultBabyDiabeticDietary / NutritionChildren | Intolerant (gluten, lactose, egg…)SeniorHigh energyVegetarianFamilyOther (please state)………………………………………….. | **Consumer timeframe(s)** Aperitifs and savoury snackStarterDessertTea and sweet snackBreakfastMain dish |
| **Product innovation(s)**RecipeMain componentProcess | ConceptDistribution formatDistribution channel | ServiceTarget populationPackaging | Preservation methodEco-conception |

**Team members** (Team Manager (TM) first, please)

|  | **Forename** | **Surname** | **University**(if you are on placement) | **Email** | **Sex they identify as** | **Does the student have a disability?[[1]](#endnote-1)** |
| --- | --- | --- | --- | --- | --- | --- |
| TM |  |  |  |  |  |  |
| 2. |  |  |  |  |  |  |
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**Checklist 🗹**

Please make sure you have included the following items:

* Letter of commitment, signed by Team Manager on behalf of the team
* Supporting dossier
* A short marketing blurb
* Photograph of product (high resolution jpg format file > 1Mb)

**Send your entries to**:

**By email:**  EcotropheliaUK@ifst.org

**By post to:** ECOTROPHELIA UK Competition, IFST, 5 Cambridge Court, 210 Shepherds Bush Road, London W6 7NJ

(do not send samples of your packaging or product)

1. We will contact the student directly regarding his/her needs re accommodation and access to the competition venue [↑](#endnote-ref-1)