Interreg
North-West Europe
Food Heroes
European Regional Development Fund

EUROPEAN UNION

FOOD HEROES AWARD

PRESS RELEASE
Top 3 Food Heroes Awards

Worldwide one third of all food products is lost. Plenty of food products out of specification or byproducts are now all too often ignored. Many farmers and food processors are racking their brains over this. Together with designers, technologists and scientists they save food from destruction. The world simply needs more Food Heroes.

That's why project Food Heroes opened a contest to search for Food Heroes and their food waste solutions in 3 categories: fruits & vegetables, male animals and fish & seafood. 76 Food Heroes submitted new products and waste techniques. A special **five headed jury**, chaired by EU-commissioner Vytenis Andriukaitis, selected the top 3 Food Heroes in each category to run to the final event at **CFIA Expo 2019** in Rennes (France). CFIA Expo is the leading annual fair for food technology suppliers in Europe. The 9 finalists are divided in 3 sectors. There will be a winner in each sector. These are the finalists and their solutions:

Fish & seafood

North Cape
Fish fillet from recovered belly flaps and fish mince

Mussella
Undersized mussels to new frozen (steam shelled) mussel products

Seconde Vie
Healthy supplements from tuna, sardines and mackerel byproducts

Fruits & vegetables

EnVie
Social enterprise making 100% natural soups from surplus vegetables

Choonk!
Tasty food products from oyster mushroom stalks

Cauliflower rice
Ready-to-use food products from cauliflower crumps, hearts and stems

Male animals

InOvo
Fast screening technology for early gender detection to prevent culling of male chicks

Bickus
Transforming roosters from the laying hen breed into high quality chicken products

Cooperation Bio Goat Meat
35 Goat farmers putting billy goats on the menu

More information about these finalists will follow at the start of our public voting campaign on 1 February 2019.
Vote here www.foodheroesaward.eu/vote

Project Food Heroes aims to reduce food losses in the primary sectors (on farm and fisheries) by creating higher value uses for byproducts and products that are out of specification. Throwing it away is such a waste!