

## THE WINNERS OF SIAL INNOVATION COMPETITION

During the first day of the show, the three big winners of the prestigious SIAL Innovation contest were unveiled as part of a live virtual ceremony bringing together 120 participants! A total of 38 applications were submitted to take part in this 13<sup>th</sup> edition of the competition. We would like to thank everyone who participated and congratulate the 10 finalists for their incredible innovations: *LOC Industries*, *Fromagerie l'Ancêtre*, *Juçaí*, *Art Kombucha*, *Ideal Aluminum*, *William Spartivento Coffee*, *Top Glaciers Inc.*, *WOW! Factor Desserts*, and *Boréal Foods!*



Congratulations to **Art Kombucha** for its beer fermented using kombucha culture, which won the **SIAL Innovation 2020 Gold Grand Prize!**

*Why this product?* For the original way it marries two popular beverages and for the many attributes that make it so attractive to its target market: 5% alcohol, only 130 calories, no residual sugar, versatility of use, and contemporary design.



Congratulations to **Ideal Aluminum** for its 100% compostable box for roast chicken, which won the **SIAL Innovation 2020 Silver Grand Prize!**

*Why this product?* For its quality and the consistency of every aspect of its design. It's made from material that's not only compostable, but which is actually recycled plant material—and that's quite a challenge when the food being packaged inside it is hot and oily! The box also does an excellent job of retaining the heat of the chicken and is very easy to handle, both for the operator and the consumer.



Congratulations to **LOC Industries** for its vegan butter, which won the **SIAL Innovation 2020 Bronze Grand Prix!**

*Why this product?* Its ingredient: a mixture of vegetable oil and aquafaba, with no palm oil. The quality of the finished product also provides a texture and profile that's very similar to butter, thereby allowing it to be replaced in equal quantities in a wide variety of applications.