



Team name	Foodture
Product	No Way(ste)! cake
School	Wageningen University & Research Food Technology
Captain	Femke van Oijen
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No Way(ste)! cake mix is a baking mix that contains dried apple peels and grape pomace, which currently are considered waste streams. By using them to partially replace sugar, value is added. Chickpea flour is added to replace the eggs, so No Way(ste)! cake is a vegan baking mix. The mix will be packaged in compostable unbleached paper bags lined with PLA and the consumer only has to add water and oil.

