



**ECOTROPHELIA**  
NEDERLAND



<b>Team name</b>	360° Soy
<b>Product</b>	Okeese
<b>School</b>	Wageningen University & Research Food Technology
<b>Captain</b>	Megha Dutta
<b>Teamleden</b>	Gina Melissa Centanaro Christos Chatziandreou Pavlos Poursanidis Weiyu Wei
<b>Mentor</b>	Bas Elema

Okeese is a vegan soft spread meant to be enjoyed with your favourite crackers or toasts. It is made with Okara, a waste stream by-product of the soy industry which is abundant in dietary fibre, protein and minerals like calcium and potassium. The main nutritional and sensory properties of Okeese are attributed to its fermentation with live cultures of Lactobacilli that are also known to promote general well-being. Finishing it off with delicate flavours of garlic and herbs all together results in a delicious product that essentially battles food waste at its heart.

