



Autonomous robots, algae-based snacks and chemical-free purified water among the award-winning projects at the FoodTech Innovation Awards 2025

Grupo Lantero, Uraphex, Centric Software, Toy Medical, Beckhoff Automation and Cocuus were the companies recognised at the fifth edition of the awards, held within the framework of Expo FoodTech 2025

The awards honour the work and commitment of companies driving innovation and digitalisation in the food industry

Bilbao, May 16, 2025. [Food 4 Future – Expo FoodTech 2025](#), the leading technology trade show for the food industry, held in Bilbao from 13 to 15 May, hosted a new edition of the FoodTech Innovation Awards, which recognise the most innovative initiatives transforming the food industry toward a more technological, efficient and sustainable future. This year, **projects from seven companies** were awarded from among more than 250 entries, in a ceremony that brought together key players across the entire food and beverage value chain.

The awards ceremony was attended by **Amaia Barredo**, Minister for Food, Rural Development, Agriculture and Fisheries of the Basque Government; **Maite Ambrós**, Deputy Director General for Innovation and Digitalisation at the Spanish Ministry of Agriculture, Fisheries and Food; **Joseba Mariezkurrena**, Director General for Entrepreneurship, Talent and Business Competitiveness at the Provincial Council of Bizkaia; **Javier Garcinuño**, Director General of Bilbao Ekintza; and **Mikel Irujo**, Minister for Industry, Ecological Transition and Business Digitalisation of the Government of Navarre.

Shaping the future of the industry

At the FoodTech Innovation Awards 2025, **Centric Software** received the **Tastech by Sigma Award for the Most Innovative Digitalisation Solution for the food and beverage industry**, thanks to its Centric PLM platform, which accelerates new product development and helps companies respond rapidly to market demands. Finalists in this category included Inspectra, with its Easy AI technology based on deep learning to resolve complex classification and defect segmentation challenges, and Agricolus, with a smart farming tool offering field mapping, crop monitoring, and irrigation or fertilisation forecasting models.

The AgroBank Award for Best Sustainability Project went to **Uraphex**, for developing a patented solution (PHEX) based on three advanced oxidation processes that generate powerful disinfecting compounds in situ—eliminating bacteria and microorganisms without chemicals or altering the food's organoleptic properties. Finalists were Parcitant, with its vertical farming system inside a demountable tank under fully controlled conditions, and Ainia, recognised for developing new raw materials from non-plant biomass and biobased products through upcycling and cascade processing.



The AZTI Award for the Best Healthy Eating Project was presented to **Toy Medical**, for creating a snack using salt-reducing technology derived from seaweed. The other finalists were Nucaps, with NuGluCol, a plant-based protein microcapsule project to help regulate blood sugar and cholesterol, and Quarkwerk, with its creamy, on-the-go cheese snack bars.

The AER Automation Award for Best Automation and Robotics Solution for the agri-food value chain went to **Beckhoff**, in collaboration with Syntegon, for their product handling platform integrating XPlanar, magnetic levitation transport, and artificial vision. Finalists included Eroski, with its AutoStore robotic system for storage and order management, and Logicmelt, with its Logivision edge platform, which accelerates the adoption of AI in food and beverage through cloud-based processing.

The Basque Food Cluster Award for the Most Disruptive Packaging Innovation went to **Grupo Lantero**, for its revolutionary packaging solution composed of a 100% mono-material PET tray and resealable lid, designed to preserve food freshness for longer. Finalists were Fibtray, with a laminated cardboard packaging system that allows airtight sealing, and LAM'ON Compostable Films, specialised in biobased and compostable thermal lamination films for paper, cardboard and food packaging applications.

The La Vega Innova Award—granted by the Ministry of Agriculture's Digital Innovation Hub—for the Most Innovative Startup, went to **Cocuu**, which offers technological solutions for manufacturing alternative protein-based and hybrid food products. Finalists included Naria, with its surplus food management platform connecting food companies with social organisations, and Uomics, which uses deep learning to accelerate the discovery of antiarrhythmic drugs.

Lastly, **the ICEX Award for the Spanish Startup with the Greatest International Potential** recognised **Uraphex**, for its sustainable and chemical-free industrial water regeneration technology. Finalists included Gimme Sabor, with its range of tasty, plant-based, affordable products, and Escudellar, which brings Mediterranean rice dishes to new international markets through delivery.

About Food 4 Future – Expo FoodTech (May 13th-15th, 2025, BEC-Bilbao, Spain): is the innovation event for professionals from the entire food industry value chain. For three days, Food 4 Future - Expo FoodTech will bring together, at Bilbao Exhibition Centre (BEC), more than 8,000 food industry professionals and 250 exhibiting firms to present the latest solutions in foodtech, robotics and automation, processing and packaging machinery for the different segments of the food industry, as well as food safety and food science. In addition, it will host the Food 4 Future World Summit, the largest European congress in which to discover the latest trends, success stories and tools to transform the food and beverage industry from more than 450 international experts. Food 4 Future - Expo FoodTech is organized by NEBEXT and AZTI. This year, Food 4 Future - Expo FoodTech 2025 will be held simultaneously with [Pick&Pack for Food Industry](#), the only event in Spain specialized in packaging and logistics solutions for the food industry.

About Pick&Pack for Food Industry (May 13-15, 2025 | Bilbao Exhibition Centre): is an event organized by [NEBEXT](#), a company specialized in professional events focused on innovation and technology transfer, such as [HIP](#), [Digital Enterprise Show](#), [Rebuild](#), [Tourism Innovation Summit](#) or [Advanced Factories](#). Pick&Pack is a boutique innovation



event for industrial leaders and SMEs in the food industry looking for solutions in logistics, intralogistics and packaging. As part of the summit, the Packaging & Logistics 4.0 Congress, dedicated to packaging, will be held. Pick & Pack 2025 will be held simultaneously with Food 4 Future - Expo FoodTech, the international innovation event for the food and beverage industry.