

Global Almond Innovation Protocol

1. Purpose & Theme

The competition encourages young food science and technology talent worldwide to develop almond-based products embedded into local daily food specialties across six global regions. Theme: “Incorporating Almond Products into Local Daily Food Specialties.” Approved ingredient forms include whole kernels, slices, slivers, flour, diced almonds, almond butter, and blanched paste.

2. Governance

Sponsors: Almond Board of California (ABC) & IUFoST Secretariat. Regional Partners: IUFoST Adhering Bodies in SE Asia, India, China, Europe, Africa, Latin America. Judging by regional expert panels. Purpose: Support global innovation and showcase winners at the IUFoST World Congress.

3. Eligibility

Teams of students/young professionals in food science and related fields from the six target regions. Lead presenter ≤ 35 years old by 31 Oct 2026. Team size 1–5. Submissions must be original and non-infringing.

4. Competition Structure

Phase A — Written Proposal (Due 15 May 2026)

≤ 7 pages; blind review; Journal of Food Science citation format; required title page; must cover concept, ingredients/process, packaging, consumer/market thinking, safety/shelf life, technical considerations.

Phase B — Prototype + Video (Due 1 July 2026)

Submit recipe spreadsheet, ship 4–6 samples (in country), submit 5–15 min video pitch.

Phase C — Regional Tasting & Q&A (20-25 July 2026)

Optional Q&A; winners announced by 25 Sept 2026.

5. Judging Overview (100 pts)

Proposal: Novelty (30), Feasibility (25), Almond Usage (20), Market Fit (15), Safety/Shelf Life (10).

Prototype: Almond prominence (30), Sensory quality (25), Technical execution (20), Packaging concept (10), Video communication (15).

6. Prize Structure

If ≥ 6 prototypes: 1 First Prize (\$1,000); 2 Second (\$500); 3 Third (\$300). Reduced awards if fewer prototypes. Travel awards: two First-Prize team members up to \$3,500 each.

7. Administration & Logistics

Regions provide logistics; blind review and COI rules; receipts required.

8. Product Safety & IP

Proposals must address hazards and shelf-life reasoning. Prohibited content applies. Teams retain IP with promotional license.

9. Submission Checklist

Phase A: Title page, ≤ 7 -page blinded proposal, references.

Phase B: Recipe spreadsheet, samples, video pitch.