



TECHNOLOGY FOR **PACKAGING**



Weighing and product inspection solutions

Our comprehensive product portfolio for the food industry



Minebea
intec
The true measure



GREAT POWER

IN A SMALL SIZE



PACKAGING
MACHINES



20th
ANNIVERSARY
1998/2018

Fachpack 25-27.09.2018
HALL 3, STAND 459

La Mille

FOUR SIDES SEALED SACHET MACHINE

**TWO
REELS**

TWO REELS
COMPATIBLE
WITH EXISTING,
MAX 1000 MM
WIDE

**30%
OFF**

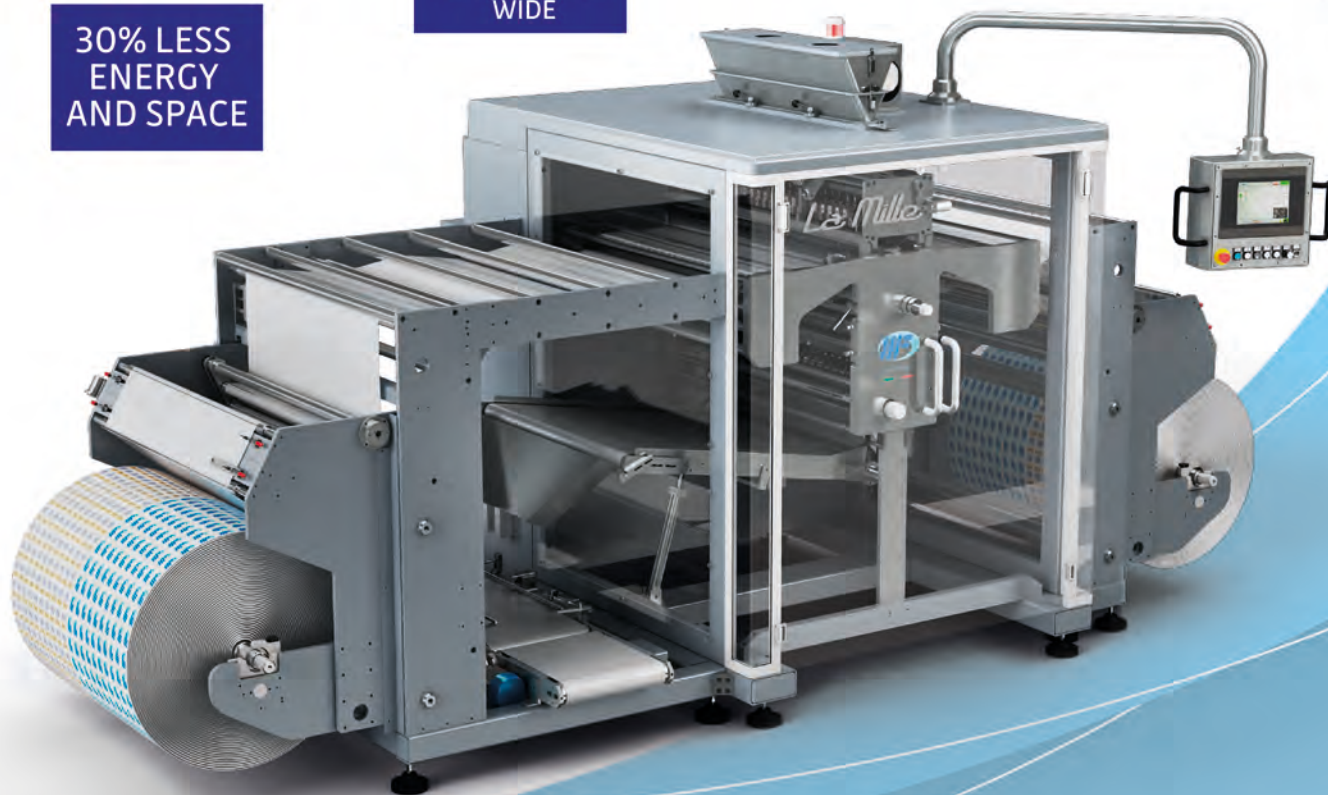
30% LESS
ENERGY
AND SPACE

**DOUBLE
Capacity**

COMPARED TO
THE SAME
MODEL WITH
A SINGLE REEL

**ONE
For
TWO**

TWO REELS,
A SINGLE
OPERATOR



HIGH SPEED STICK-PACK AND SACHET PACKAGING MACHINES

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OUR PRODUCTS

PET

Aluminum Foil

BOPA

BOPP

CPP

Multi-Layer

Specialty PE

PET/OPS Shrink

OUR PROGRAMS

DIRECT SHIPMENTS

CALL-OFF PROGRAMS

CONSIGNMENT STOCKS

WAREHOUSE STOCKS

WHAT'S NEW

RECENTLY COMMERCIALIZED FILMS

- Reclosable PE lidding and base films
- Heatsealable PET with antifog
- Low gloss matte PET- replaces BOPP for better packaging performance
- High COF PET (for big bags)
- Barrier Films

BARRIER FILMS

	BARRIER LEVEL	(g/100sq.in.) MVTR
ALOX PET clear film, top coated	Ultra	0.034
MET PET high bond up to 1000g	Very High	0.02
MET PET potential alum foil replacement	Ultra	0.01
MET BOPP high seal strength w/EVOH	Very High	0.032
MET BOPP w/EVOH layer	Ultra	0.013



1979
we have
shaped
the past

RESEARCH & DEVELOPMENT

2018
we forge
the future

UNIVERSAL MODULAR SYSTEM

DIRECT DRIVE ROTARY TRANSFER DRIVE

24 BIT WEIGHING ELECTRONICS

SELF-ADAPTIVE PRODUCT FEED MANAGEMENT

 **WEIGHTPACK.com**
i n n o v a t i o n f i r s t



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NEWS

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EQUIPMENT FOR TROPICAL FOOD PROCESSING
pg. 82



DRINK TECHNOLOGY MAGAZINE

Digital magazine in English focusing on lines, plants and equipment for bottling and beverage industries. Four issues a year, delivered to more than 20.000 beverage industries and to more than 3.000 suppliers, worldwide. The magazine has an extra launch before all the main international exhibitions about beverage technology.



www.drinktechnologymag.com



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SIGEP

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for food and beverage industry**

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We'll exhibit at...

FachPack

Nuremberg (Germany)
International press stand



Dubai World Trade Centre
International press stand



STAINLESS STEEL TANKS, FOR FOOD FIELD

INDUSTRIE FRACCHIOLLA SPA is a worldwide leader company, skilled in designing, manufacturing and installation of stainless steel tanks, for FOOD, CHEMICAL & PHARMA fields of any size and realized also on final destination place.

Storage and Process tanks. Beer Fermenters, Crystallizers, Dissolvers, Mixing Tanks (with Stirrer) cooled and heated, of any size, for mushy, liquid and semi liquid substances, granulates and powders products. For over 40 years, passion, internationalism, research and reliability have been the pillars on which the company builds his success. INDUSTRIE FRACCHIOLLA SPA is perfectly managed and can trust on a manpower consisting of 120 employees, 20,000 square meters of industrial Facility, a fleet con-



sisting in 40 vehicles and 4 Truck cranes and a comprehensive range of technologically advanced machines. Today the company is run by the three Fracchiolla Bros and their sons, who are strongly motivated to develop their family business. Very modern productions techniques,

accuracy in details, reliability of his products, prices competitiveness, punctuality and a very skilled after sales service, are some of the factors that makes prestigious INDUSTRIE FRACCHIOLLA SPA supported by a constant growth of its exportation. 🏭



EDELSTAHLTANKS FÜR DIE GETRÄNKE NAHRUNGSMITTEL INDUSTRIE

Seit über 40 Jahren steht das Familien geführte Unternehmen "Industrie Fracchiolla S.p.A." als eine der führenden Unternehmen auf den Internationalen Edelstahlmarkt.

Der hohe Qualitätsstandard unserer Produkte ist das Ergebnis einer konsequent verfolgten Qualitätspolitik, in allen Bereichen unseres Hauses. Von der Anlieferung des Rohmaterials bis zur Auslieferung des fertigen Pro-

duktes sorgen neueste Technik und das spezifische Know-How unserer 120 qualifizierten Mitarbeiter auf insgesamt 20.000qm für beste Produktionsbedingungen und hervorragende Ergebnisse. Mit der Projektierung und Bau bis zur Installation unserer Edelstahltanks für die Getränke-, Nahrungsmittel, Chemie-Pharma Industrie, die natürlich auch vor Ort gefertigt werden können, dank unserer 40 Fahrzeugen und 4 Autokrane. Eine

Industrie die auf der ganzen Welt tätig ist. Die kundenspezifische Ausrüstung steht bei uns an erster Stelle. Das wollen wir mit unserem umfangreichen Service deutlich machen. Nicht allein die Qualität der Produkte macht einen Lieferanten und Produzent zum geeigneten Partner sondern auch die Flexibilität, die Schnelligkeit und der Service. Vom ersten Augenblick an begleiten wir mit hoher Fachkompetenz Ihren Auftrag. 🏭

The tank for every taste. Yours.



Automatic plant for the distribution of food oil and fats. Remote control, remote management and real time recording.

Our tanks and mixers are unique because they are designed and manufactured to your requirements.

Dimensions, capacity, design: everything is conceived to enhance the product and your needs, so as to preserve the quality of drinks and food and optimize the production processes. For over 40 years, passion, internationality, research and durability have been the pillars upon which the company has built its successes.

Some of our best customers:



INDUSTRIE  **FRACCHIOLLA**


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S.P. 133 per Valenzano km 1,200 - 70010 Adelfia (Ba) Italy

T. +39 080 4596944 F. +39 080 4596810

www.fracchiolla.it



PROSEAL FOLLOWS QUEEN'S AWARD WITH NEW TTE TRAY SEALER

Proseal has launched its first tray sealer since winning a Queen's Award for International Trade 2018. The Proseal TTe is a small, compact and robust tray sealer ideal for low-volume production and production trials.

The TTe has been developed specifically to assist the progression of safe food packaging and shelf life extension to underdeveloped countries where packaging is overused and underutilised.

A semi-automatic, draw type, tray sealing machine with full vacuum facility, the Proseal TTe is capable of sealing up to ten vacuum/gas packs per minute with a two-impulsion tool. The machine is the latest addition to Proseal's innovative 'e' technology range, which is characterised by its flexibility to perform any style of heat seal to a pre-formed tray – whether atmospheric, MAP, VMAP, Skin, Skin Plus or Skin Deep.

Each of these options can be added at the point of purchase or a later date, or indeed removed if necessary. This enables customers to future-proof their investment by giving them the flexibility to change pack formats in line with customer demands and market trends, without having to purchase new equipment.

Simple in design and operation, fully portable and castor-mounted, the TTe is highly convenient to use. It features a five-minute tool changeover, a simple and accurate film-feed system with an easy film route, and a maintenance-friendly robust construction.

Its 'Auto-Tool' feature means that, at the touch of a button, it automatically



locates and connects the tooling to machine functions, including all MAP functions.

Another key benefit of the Proseal TTe is its high degree of accuracy. The machine provides accurate temperature and seal pressure control, as well as an automatic seal operation with a precise seal dwell time.


The TTe tray sealer also offers exact temperature and seal pressure control, and a high-accuracy tool alignment system that provides an extremely consistent sealing or film-cutting relationship with the tray flange profile.

As with all Proseal tray sealers, the TTe features a food industry-approved hygienic construction and wash-down protection, as well as full Category 3 guarding.

"With every new machine we release, we aim to take performance and usability to another level," comments Steve Malone, Proseal's Director. "It's exactly this focus on continuous growth and improvement that



recently led to our Queen's Award.

"The flexibility and ease-of-use of our new TTe gives smaller food manufacturers the ideal solution to both their current and future production requirements." 

www.proseal.com

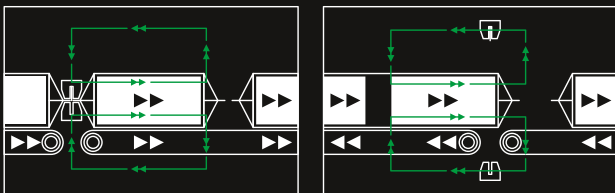
READY TO FLY?



**UP TO 230 PACKS PER MINUTE:
THE FASTEST BOX MOTION SYSTEM IN THE WORLD**



FP100 BOX MOTION



Tecno Pack is proud to introduce you the new electronic Flow-Pack packaging machine FP100 BOX MOTION.

Its equipment includes the BOX MOTION transversal sealing unit, which is known to be the fastest available on the market. This machine is the result of a demanding research in order to guarantee great versatility and high working speeds, up to 230 packs per minute.

Airtight sealing, gas flushing in a modified atmosphere and the aesthetic perfection, even with lateral gusseting, are always ensured. Tecno Pack box motion sealing unit guarantees great performances and versatility that cannot be compared to other long time sealing systems provided. We are at your disposal to accompany you in the new world of high speed and modified atmosphere Flow-Pack packaging.

ARE YOU READY FOR TAKEOFF?

Tecno Pack

PACKAGING MACHINES

Via Lago di Albano, 76 · 36015 · Schio (Vicenza) Italy · +39 0445 575 661 · www.tecnopackspa.it · comm@tecnopackspa.it



A GROUP OF GREAT SUCCESS IN THE WORLD OF PACKAGING

Tailor-made clothing that can be adapted to all needs, in a constantly evolving sector. Tecno Pack Group, a top-of-the-range market leader in the packaging sector, has reaffirmed this approach.

After the last edition of Ipack ima, the group consisting of three companies headed by Tecno Pack Spa, which for many years now has also included General System Pack and IFP Packaging, the company based in Schio also took part in the 2018 edition of Iba, an important appointment for the industrial bakery and confectionery sectors. 'For us, it is a very important trade fair,' said Andrea Motta, Area Manager at Tecno Pack Group. 'And it has been another major opportunity to prove that the company understands the needs of each user and adapts its technology to customer requirements, creating solutions that our direct competitors, in some cases, have not yet developed or even conceived.'

The latest products include the new complete hamburger packaging line featuring a washdown system, and the box motion transverse welding system, which is currently the world's fastest; it can reach an output of 230 packs per minute, offering a flexibility of use that is unprecedented among other long-time welding systems. This brings huge advantages in terms of versatility as well as differentiation: generally, a high-speed machine produces one or two formats at the most. We, instead, allow our customers to work with a wide range of formats, from sweets to trays, always ensuring perfect packs, hermetic sealing and controlled atmosphere.

These services are showing great results: 'Over the decades, we have specialised in monitoring the global industry,' Motta adds. 'More than 80% of the €60 million annual turnover of the Group's three companies comes from foreign markets, mainly European countries. And we are now gaining significant ground also in the USA, India, the Far East and Russia.' Another distinctive feature of the Group is that it offers various





Tecno Pack
PACKAGING MACHINES

SP
general system pack

IFP
PACKAGING



EINE IN DER WELT DER VERPACKUNG SEHR ERFOLGREICHE GRUPPE

Maßgeschneiderte und an alle Anforderungen anpassbare Verpackungen für einen Markt, der sich kontinuierlich weiterentwickelt. Die Unternehmensphilosophie des Konzerns Tecno Pack, Marktführer in der Verpackungsindustrie, hat sich als erfolgreich bewiesen. Nach der Ipack ima hat die aus drei Unternehmen bestehende Gruppe aus Schleit, zu der Tecno Pack Spa und bereits seit Jahren auch General System Pack und IFP Packaging gehören, auch an der iba 2018, einem wichtigen Termin für die Bereiche Industriebäckereien und -konditoreien teilgenommen.

„Für uns ist diese Messe extrem wichtig“, berichtet Andrea Motta, Bereichsleiter der Gruppe Tecno Pack. „Sie war für uns eine neue und wichtige Gelegenheit, bei der wir zeigen konnten, wie unser Unternehmen die Bedürfnisse der einzelnen Anwender erkennt und seine Technologie auf die Anforderungen abstimmen kann, indem es Lösungen erarbeitet, die unsere direkten Mitbewerber bis heute oft weder entwickelt noch angedacht haben.“ Zu den Neuigkeiten gehören die neue komplette Verpackungsstraße für Hamburger, die über ein sog. eingebautes „Wash Down“-System verfügt, und das derzeit weltweit schnellste „Box Motion“-Querverschweißungssystem, das 230 Verpackungen pro Minute herstellen kann und somit eine Anwendungsflexibilität bietet, die für andere Systeme mit langen Schweißzeiten bis jetzt unbekannt war.

Das wiederum bedeutet enorme Vorteile in Bezug auf die Vielseitigkeit und Differenzierung: Die Geschwindigkeit ist meist ein Merkmal von Maschinen, die ein, zwei oder mehr Formate herstellen können. Wir ermöglichen Ihnen dagegen, mit den unterschiedlichsten Formaten, vom Bonbon bis zum Tray zu arbeiten, wobei die Verpackungen immer einwandfrei und die Schweißnähte herme-



products that meet the needs of both small companies and large groups, such as Barilla, one of its long-standing customers. 'We are approached by small to medium-sized users, and we take pride in providing tailored solutions. Our strategy involves an in-depth analysis of requirements in each case.' To do this, Tecnopack relies on a workforce of 220 people, including its offices and workshop, with an average of more than 50 designers in its technical departments, to ensure continuous innovation, and 40 specialist technicians who travel to our customers' premises to install and commission systems and provide support.

This service is guaranteed by the presence of several branches and by partnerships with other high-tech companies providing support to end customers worldwide. Therefore, by

tisch dicht sind und die Atmosphäre kontrolliert ist. Dienstleistungen, die Früchte tragen: „In den vergangenen Jahrzehnten haben wir uns darauf spezialisiert, den Entwicklungen in der Industrie auf internationaler Ebene zu folgen“, fährt Motta fort. „Von den 60 Mio. Euro Umsatz, den die drei Unternehmen pro Jahr erzielen, stammen 80 % aus dem Ausland und zwar hauptsächlich aus Europa. Und jetzt sind wir dabei, uns einen wichtigen Platz auch in Amerika, Indien, dem Fernen Osten und Russland zu erarbeiten.“ Eine weitere Besonderheit der Gruppe besteht in ihrer Fähigkeit, verschiedene Produkte anbieten zu können, die sowohl kleine Kunden als auch große Konzerne, wie z.B. den langjährigen Kunden Barilla, zufrieden stellen können. „Auf uns kommen kleine und mittelgroße Anwender zu, und wir freuen uns darüber, dass wir ihnen Lösungen anbieten, die auf ihre Bedürfnisse zugeschnitten sind. Unsere Strategie besteht darin, dass wir jedes Mal die Anforderungen gemeinsam exakt abklären.“ Aus diesem Grund verfügt Tecnopack über eine Büro- und Werkstatt-Struktur, die sich aus 220 Einheiten zusammensetzt, wobei im Durchschnitt mehr als 50 Entwickler und Planer in den Technischen Abteilungen für immer neue Innovationen sorgen und 40 spezialisierte Techniker Tag für Tag reisen, um Anlagen zu montieren, in Betrieb zu setzen und Kundendienstleistungen zu erbringen. Ein Service, der von mehreren Niederlassungen und durch die Zusammenarbeit mit anderen Unternehmen mit hoher technischer Spezialisierung, die



regularly participating in Iba, customers have the chance to see the latest innovations.

The next events will be Gulfood, in Dubai, in February 2019, Cibus Tec in Parma in October 2019, and Interpack in Düsseldorf in 2020. 🏛️

www.tecnopackspa.it

www.ifppackaging.it

www.gsp.it

Endkunden auf der ganzen Welt unterstützen, garantiert wird. Die Teilnahme an der Iba ist folglich ein fester Termin, bei dem unsere Anwender die Neuigkeiten kennenlernen können. Die nächsten Termine stehen dann im Februar 2019 mit der Gulfood in Dubai, im Oktober 2019 mit der Cibus Tec in Parma und 2020 mit der Interpack in Düsseldorf an. 🏛️

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TERMOPLAST SRL, FLEXIBLE PACKAGING

TERMOPLAST s.r.l., a leading company in the flexible packaging sector of the Italian and European scene, has always faced the market with foresight and innovation to offer cutting-edge solutions that respect the environment. Strong of its 50 years of activity and now at the third generation, Termoplast proposes itself in a dynamic way offering a wide range of flexible films made with blown coextrusion technologies up to 9 layers for food, medical / sanitary and industrial markets.

The start-up of the new plant adjacent to the existing one has given new energy and charge within the TERMOPLAST team that has not only invested in infrastructure but also in young and qualified human resources who are now driving an R & D department in two laboratories equipped with the latest analysis technologies. The adaptability that distinguishes it has led the company to the development of increasingly complex films trying to meet the most demanding requirements of its customers and the market, developing customized solutions ad hoc for multiple applications.

All these years of studies have led to the creation of innovative products such as T-REC, family of resealable films with and without EVOH barrier for PE, PP and APET supports; these films, mainly suitable for packaging of cured meats, cold cuts and cheeses, allow to reduce the environmental impact caused by the excessive use of trays using only one for several times, allowing to keep the product as fresh as at the first opening.

Based on these re-sealable products, a family of PET-based films was also created that can perform on mono APET trays such as weldable, peelable and easy peel. The advantage? Allowing the end-users to switch to mono APET trays so that they can be recycled perfectly and guarantee significant savings.

Two further families of the last generation products are the SUPER PF FILMS and SUPER PFC FILMS.

The first ones combine in the same structure a series of resins that, in perfect balance and





SPECIAL



FOOD
| processing



harmony between each other, give excellent properties of mechanical resistance, puncture, barrier to O₂ and water vapor, thermal resistance and dead-fold, not even remotely comparable to the standard 5 and 7 barrier layers currently used on the market. The second one, is the family of the so called Crystal films, with and without EVOH barrier with outstanding improved transparency with HAZE level below 5.

The studies, conducted in collaboration with the University Federico II of Naples, show the extraordinary properties of this very versatile films that can guarantee SUPER performance with significantly reduced thicknesses, thus proving to be also highly environmental friendly.

Also part of the Termoplast range are PE, PP, PA, PET film, with and without EVOH barrier, in the most varied versions like PEELABLE, BURST PEEL, LOCK SEAL, ANTIFOG, RETORT, PASTORIZABLE, SILICONABLE, PROTECTIVE and many others, each one precisely tailored to each customer's needs based on its final use and packaging machines.

Last but not least, the studies that Termoplast is conducting in collaboration with suppliers and external organizations for the production of 100% BIODEGRADABLE COMPOSTABLE films.

This is what can be defined as the strength of a company, the ability to adapt itself to increasingly frenetic and ever-changing markets, the availability and ability to listen to customer needs, the desire to innovate and continue to collaborate with universities and other institutions in order to be always a step ahead of those who see research and development as mere costs for the company itself... and not like daily bread. 🏠

www.termoplast.it



THE HIGHEST PERFORMANCE ARISES FROM AN HARMONIOUS COHESION OF STRENGTHS



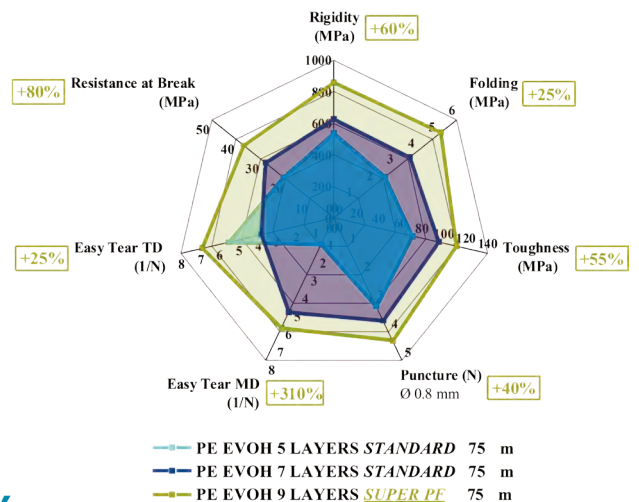
SUPER PF Films

New generation of high performance **9 LAYERS COEX** films aimed at **INNOVATIVE FOOD PACKAGING...** which winks to the environment

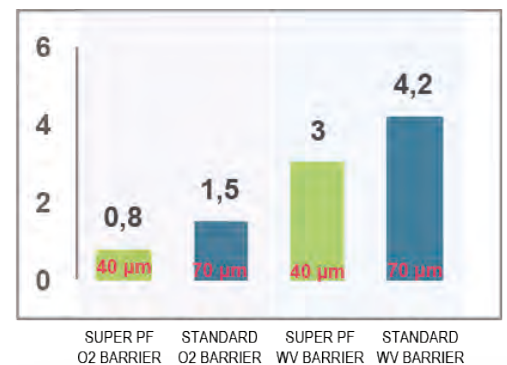
SUPER PF films arise from a long R&D study taking advantage of the most innovative and modern 9 LAYERS blown extrusion technology

- » **OUTSTANDING OXIGEN AND WATER VAPOR BARRIER**
- » **HIGH MECHANICAL PROPERTIES**
- » **HIGH STIFFNESS**
- » **GOOD FOLDING PROPERTY**
- » **HIGH PUNCTURE RESISTANCE**
- » **EXCELLENT THERMOSTABILITY**

Mechanical properties comparison of a 75µm SUPER PF against standard 5 and 7 layers barrier films.



O₂ and WV barrier comparison of a 40µm SUPER PF film against a standard 70my EVOH film.





DESIGNING AND MANUFACTURING HIGH QUALITY METAL COMPONENTS FOR INDUSTRY

Costacurta S.p.A.-VICO is an Italian company specialised in designing and manufacturing metal components for industry and architecture, serving markets worldwide.

The company, with its 95 years of consolidated experience in Made-in-Italy production, is based in Milan and has two factories (with a covered area of around 40,000 m²), located in the province of Lecco, approximately 50 km northeast of Milan (Italy).

Since 1921 Costacurta has been investing and researching to be more and more competitive on both the Italian and international markets. Costacurta exports most of its production and supplies manufacturers of machinery used in various sectors including food, mechanical, textile, paper and wood.

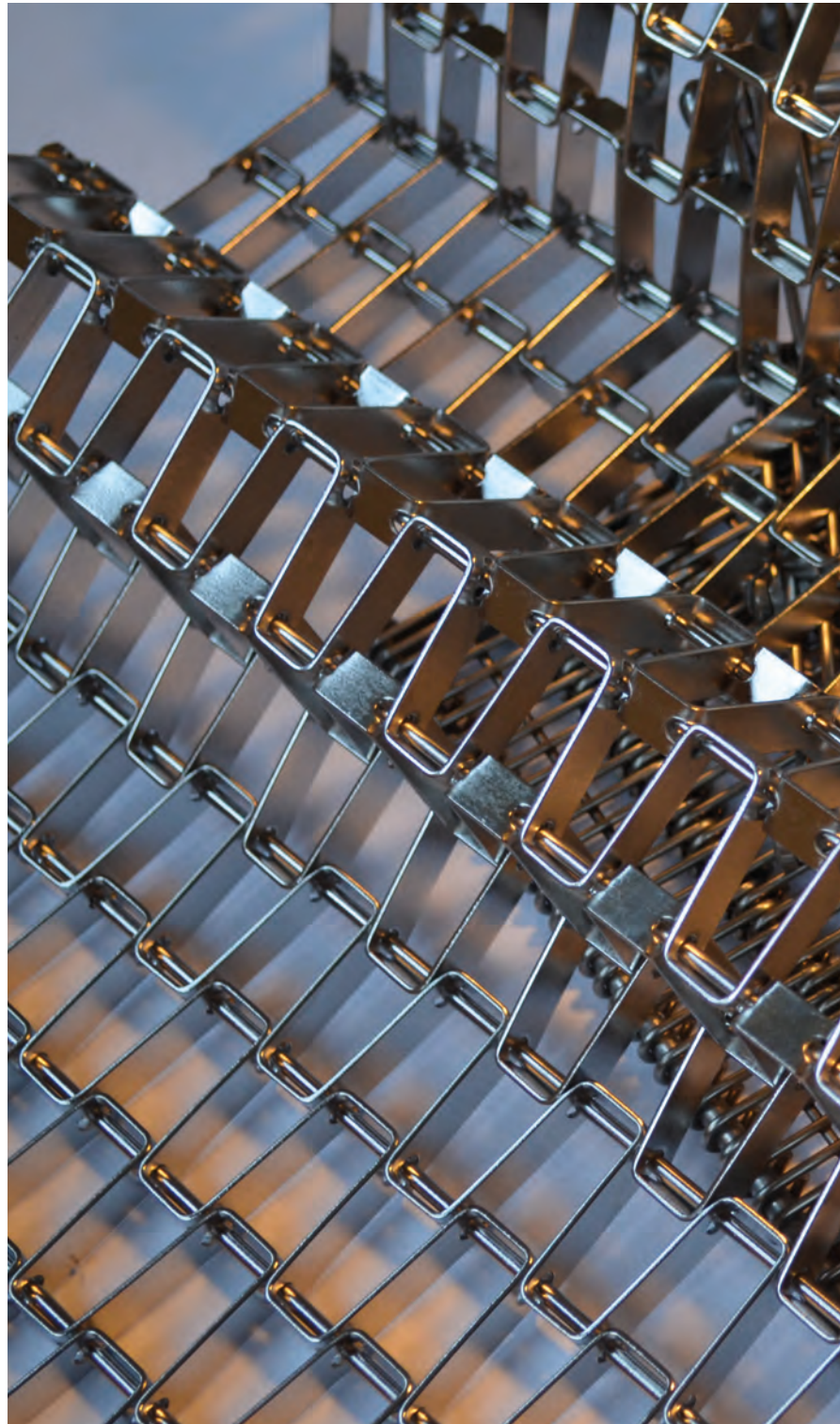
The company has a divisional structure allowing effective operations on different markets, where Costacurta works according to its original values of excellence, commitment, integrity, respect and passion. Costacurta's main aims are to design and produce high quality metal components for industry and architecture, support its clients in finding solutions to improve their competitive position on the market and build long lasting and mutually satisfactory relationships with colleagues, customers, suppliers and stakeholders.

Besides Costacurta is well aware of the importance of safeguarding its customers' proprietary information and undertakes at all times to guarantee impeccable levels of protection and confidentiality.

Costacurta's entire product portfolio originates from metal wires and plates, and is made of:

- **Filtering elements**

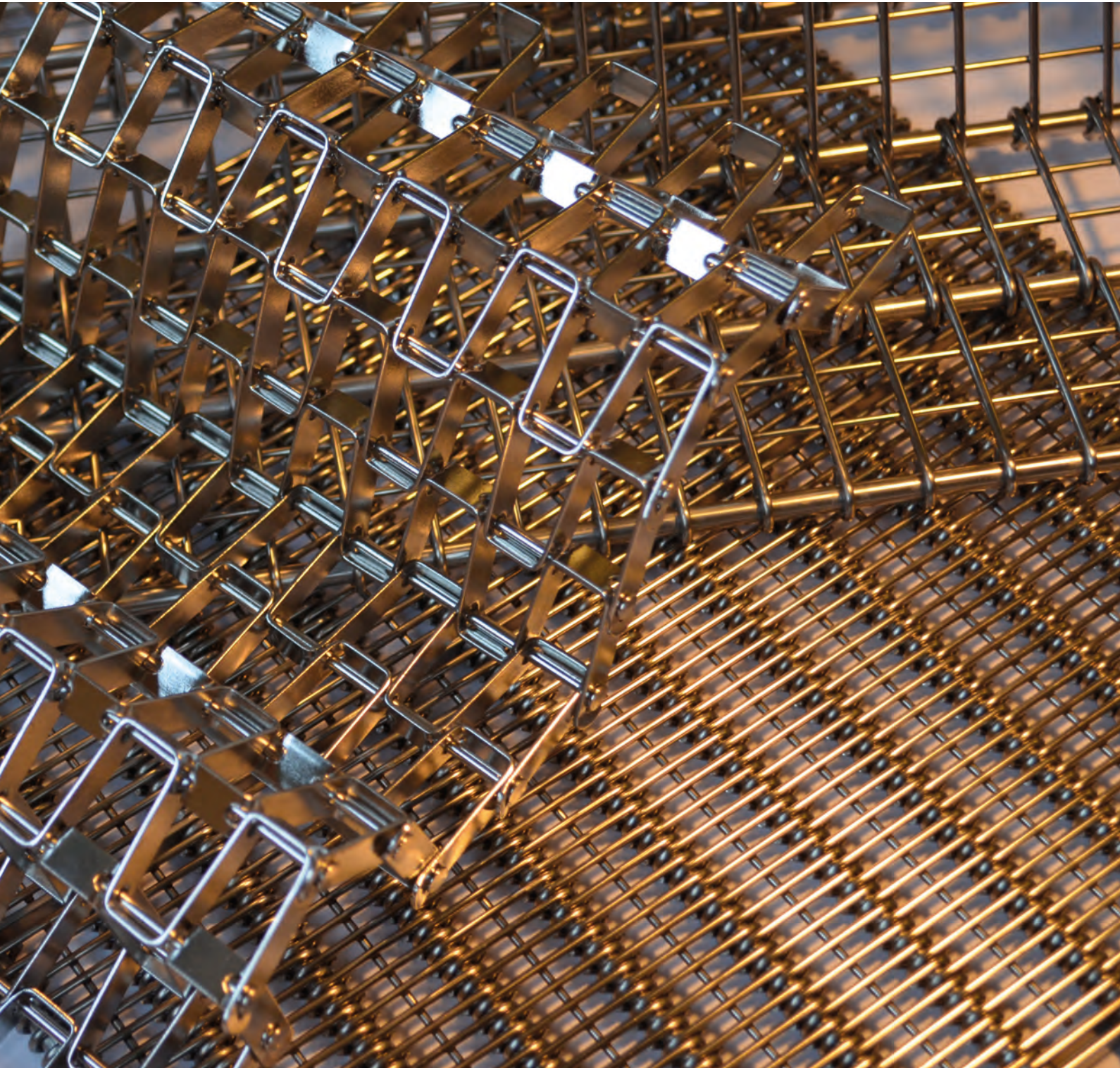
including woven wire clothes and meshes, perforated plates and wedge wire screens. In addition to the basic filtering element,





SPECIAL

VI
co **Costacurta**



FOOD
| **processing**



Costacurta can, starting from the drawings supplied by its customers, create manufactured articles using production processes such as rolling, bending, welding and mechanical machining.

- **Products for the oil & gas, petrochemical and chemical industries**

with a focus on separation technologies, reactor internals and hexagonal meshes. Costacurta can also provide a wide range of services, such as supervision during the installation of the products, assistance during system start-ups and engineering services such as feasibility studies, troubleshooting and CFD.

- **Conveyor belts**


for spiral towers, high temperatures and other industrial processes.

Metal conveyor belts

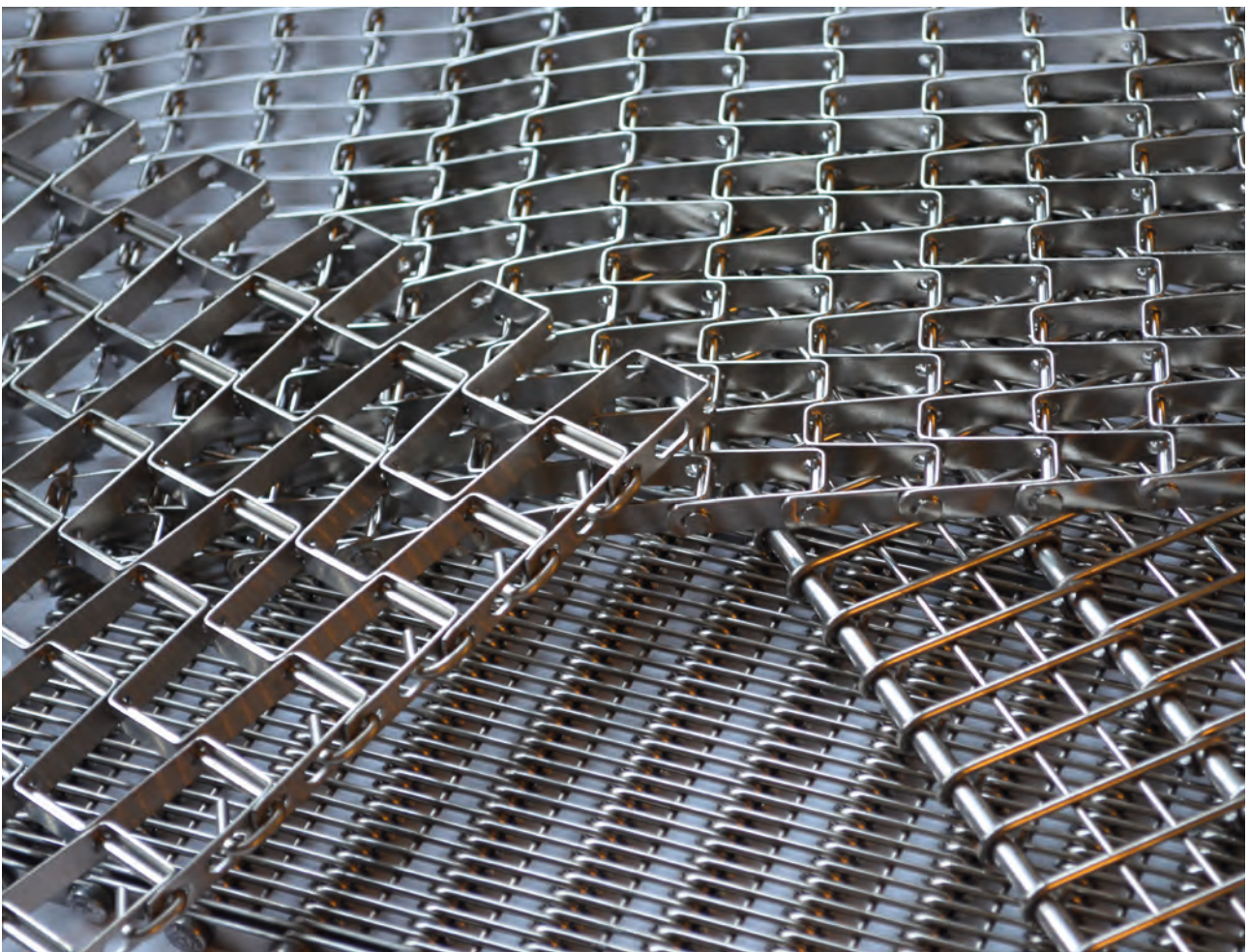
Metal conveyor belts are used in many industrial processes and sectors, from metallurgical engineering, to the pharmaceutical and food industry. These belts can be used for applications that require temperatures ranging from approx. -150°C to +1.150°C, even under mechanical or chemical stress.

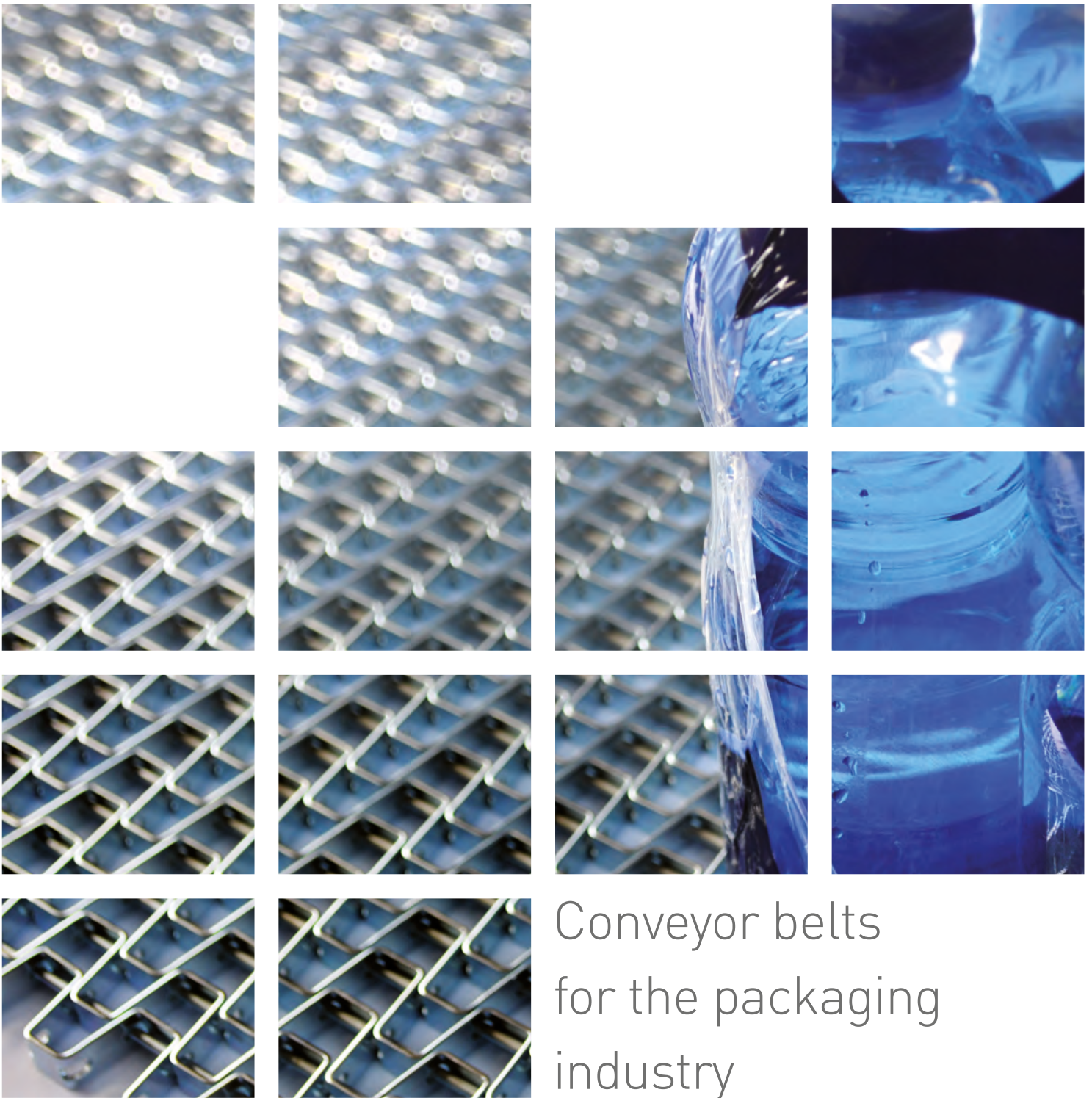
The company has gained a deep knowledge in the design and manufacture of metal conveyor belts and is able to support its customers in choosing the most appropriate solution by helping them select the material and type of belt to purchase based on the operating conditions as well as the shape, size and weight of the products to be conveyed. A constructive relationship of collaboration with

clients and attention to their needs enables Costacurta to constantly improve the quality of its products, the flexibility and the level of client service.

In the packaging sector, Costacurta's products can be used in different applications. In particular, the belts are used for heat shrink tunnels or shrink wrappers where the final product needs to be wrapped with a heat-shrinkable film. The belts are designed to guarantee an excellent stability of the product during the whole process. The constant speed operation of the belt, reduced vibration levels and a high functioning reliability really guarantee the perfect wrapping for any pack, six-pack and others. 

www.costacurta.it





Conveyor belts for the packaging industry

Costacurta conveyor belts are used in packaging as well as in many other industrial processes. Thanks to the specific experience gained over more than 60 years, Costacurta can assist the client in the selection of the most suitable type of belt for the specific application. Costacurta conveyor belts are suitable for applications with temperatures ranging from -150°C to $+1150^{\circ}\text{C}$.



NON-STOP LABELLING SYSTEM FOR THE FOOD SECTOR

On the back of its extensive experience in the labelling and coding sector, ALTECH offers industrial labelling machines for all sectors featuring rapid, efficient application.

ALTECH's ALbelt range of labelling systems are particularly functional and customisable, allowing labels to be applied to a large number of products depending on customers' specific requirements. They include completely automatic open linear labelling systems at extremely competitive prices.

The **ALbelt "Heavy duty"** system features a special configuration for the food sector, combining robust mechanical components with sophisticated, easy-to-use software. The system applies top labels to two different types of products (packages of sliced bread and hamburgers, even of different formats) simultaneously thanks to a single-belt conveyor split into two lanes.

Two **ALritma M labelling heads** (for labels up to 200 mm in width) are installed for each section, managed by a **non-stop control system** which allows **continuous labelling of products**. When the control system detects the end of the label reel on the first labelling head, it disables it and activates the next one, allowing reloading to be performed without having to stop the labelling process.

The same logic is also used on the other section, as the two non-stop systems are independent. Everything is managed via a **9" mobile touchscreen panel**, which offers an excellent compromise between size and legibility.

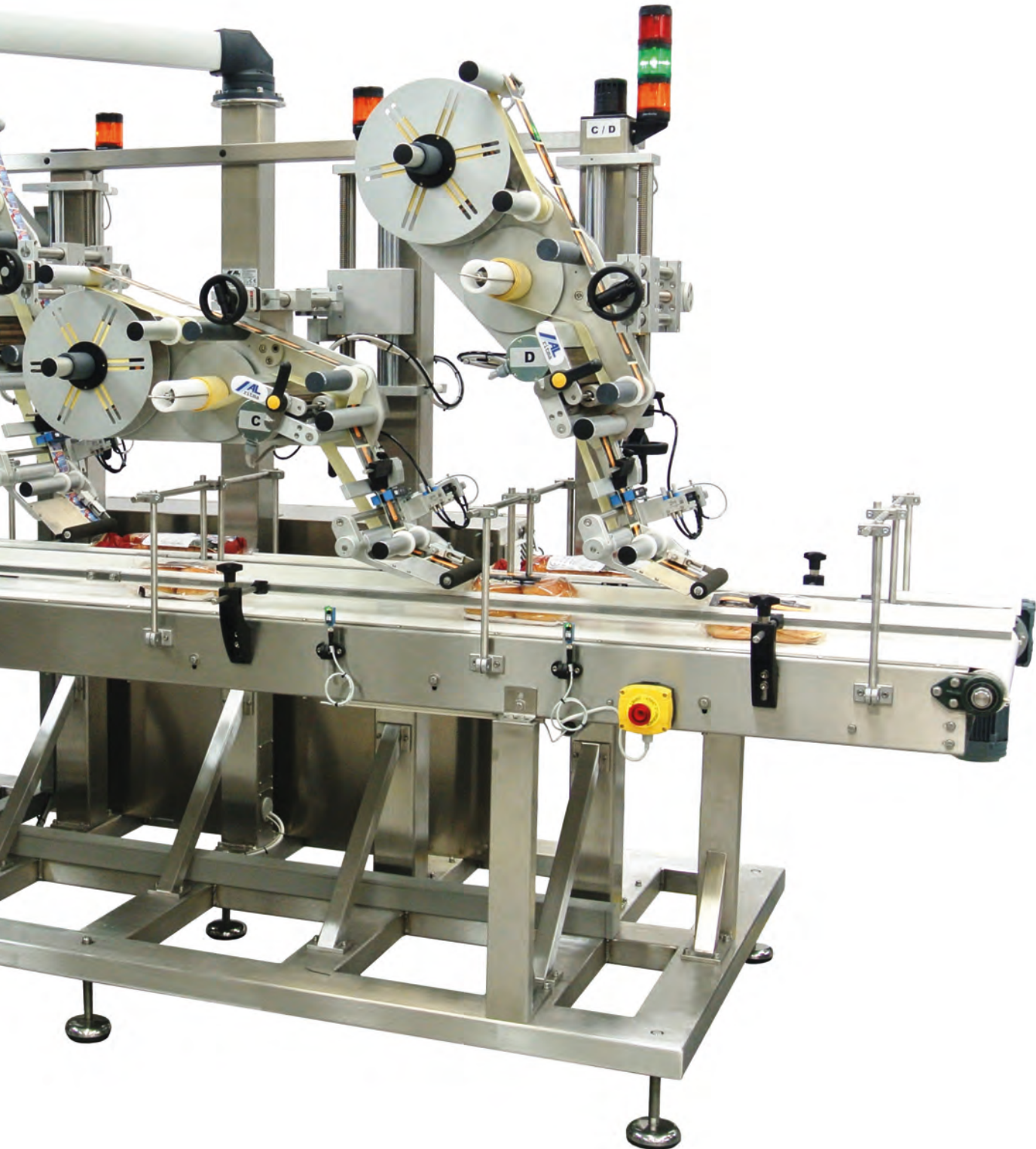
ALTECH profile

ALTECH engineers, manufactures and distributes systems for labelling and material identification, by means of self-adhesive labels. Its





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range encompasses the following products: the self-adhesive ALstep (low-cost) and ALritma (hi-tech) **labelling heads**, the ALline **in-line labelling systems** suitable for front/back and wrap-around labelling of jars, cans and bottles, the ALcode **real time printing/application units** for labelling boxes, pallets and bundles; besides the trading of SATO **barcodes printers** sold in Thermal label printers family with their software and ribbons. Latest development is the advanced range ALpharma for the **labelling of pharmaceutical products**. ALTECH machines are used in every industry field, from food to cosmetics, from pharmaceuticals to chemistry.

Today, the company distributes its systems all over the Italian territory through a network of direct sales, while the commercial distribution for Europe and overseas takes place in more than 50 countries through a network of 80 qualified resellers and 3 subsidiary companies in the United Kingdom, the United States and South America.

ALTECH strengths

- Expert personnel with a true passion for engineering.
- Machines and systems designed to be modular and expandable; all components are accessible and interchangeable.
- Use of high-strength alloys, high-reliability electronic and pneumatic components.
- Compliance with safety requirements and good manufacturing practices. 

Trade fairs 2018

The company will exhibit a wide range of new solutions at:

- **PACK EXPO** in Chicago (14 - 17 October) at North Upper Hall, Booth 6341.

For further information:

www.altech.it
info@altech.it





INDUSTRIAL LABELLING MACHINERY MADE IN ITALY



ALTECH SRL
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20010 Bareggio (MI)
Tel. +390290363464
info@altech.it
www.altech.it



McCormick Place - Chicago, Illinois
14 - 17 October 2018
North Upper Hall, Booth 6341





OUR COMPANY CELEBRATES 100 YEARS OF ACTIVITY

E. CALVI is an Italian company located in Milano known throughout the world for the construction of machines and equipment for the thermoforming of paper and cardboard.

Our production range includes:

Paper baking cases forming machines by blanks

Paper baking cases forming machines by reels


Paper Muffin cups/cases with rim by reel - paper toulips/lotus cups - paper plates /ovenable trays/containers / glasslids making machines

Die cutting machines by reel for cardboard and/or similar material

E. CALVI was established in 1918 and has been working since the beginning in both the mechanical and paper converting fields.

Its primary feature is thus always having, besides the machine building and assembly division, a paper engineering division allowing a full-time use of machinery, with the goal of a constant verification of all components, technical needs, and the evaluation of possible modifications and improvements.

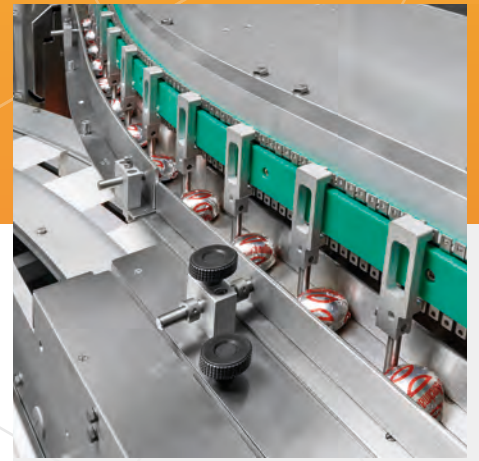
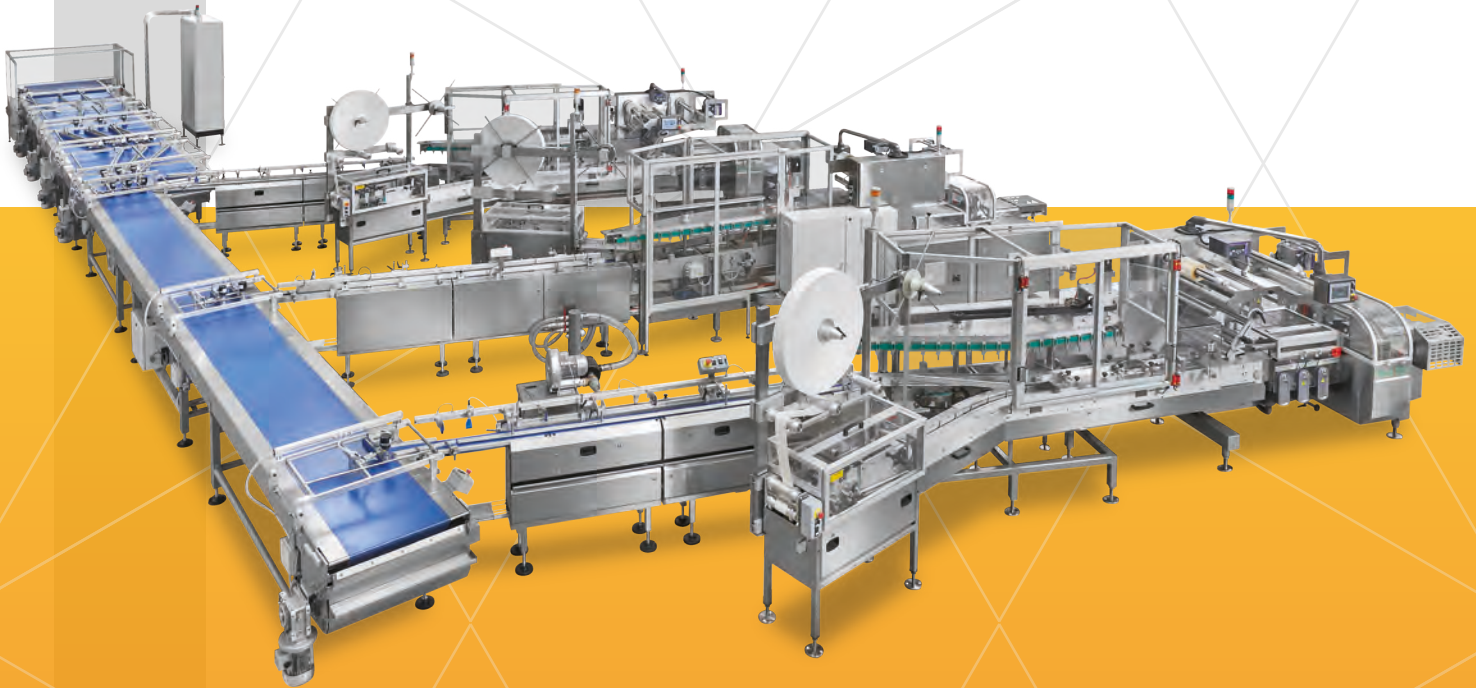
Calvi's primary philosophy thus sits in the conviction that a long, trying testing of assembled machines in real production is of the utmost importance.

Besides the traditionally built machinery Calvi also creates special machines, according to the Customers' special needs. 

www.e-calvi.it



THE EVOLUTION NEVER STOPS



INDUSTRY 4.0

General System Pack Srl - Via Lago di Albano, 82 - 36015 Schio (VI) Italy
tel. +39 0445 576 285 - fax +39 0445 576 286 - info@gsp.it - www.gsp.it



general system pack



MINI MOTOR PRESENTS WBS, THE FIRST WIRELESS SERVOMOTOR

WBS, DR and SS: here are the three Mini Motor news for 2018, officially presented at SPS Ipc Drives Italy and Ipack Ima. Three simple codes for three complex and innovative projects, which confirm the design and production philosophy of Mini Motor: servomotors and all-in-one gearmotors, with perfect integration of all components, optimized design, excellent performance and advanced connectivity. Three projects created to meet specific needs in the world of automation and motion control.

An **evolutionary leap** towards an unprecedented approach to the world of automation: this is the vision behind **WBS**, an **all-in-one** product capable to increase flexibility and simplify the operation of automation systems. WBS is a series of wireless brushless servomotors with integrated drive, thanks to the **built-in wireless** interface and the presence of an **inductive charging battery**.

Extreme freedom both in design and in operation, ease of maintenance, kilometers of cables saved and no need to organize the wiring in detail. For the Industry 4.0 scenarios, automation and motion control, the WBS products, available at the beginning of 2019, are the ideal components, together with those of the **DBS series, brushless servomotors with integrated drive**, equipped with **multiturn absolute encoder** and extended connectivity with the support of the **6 most common fieldbuses**: CanOpen, Modbus, Ethercat, Ethernet / IP, Profinet and Powerlink.

For the highly demanding **food & beverage** and **pharmaceutical** sectors, Mini Motor proposes the **SS series** engines, which combine the reduced dimensions with the superior characteristics of **stainless steel**: with a completely smooth surface without any grooves, protection level **IP69K**, they are ideal for use in aggressive environments or when high standard hygienic standards are required. From





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- are also available, a feature often required, for example, by the pharmaceutical sector.

Equipped with integrated drive, connectivity and a new design able to reduce the overall dimensions and optimize space, the **DR series** motors represent the evolution of the classic single and three-phase motors. The **perfect integration of drive, motor and gear** reduces energy consumption and, thanks to the electronic speed control system, low load consumption decreases significantly. The **integrated** drive allows you to fully manage speed and torque and let you set different speeds, which remain constant even when the load changes. **Connectivity** is guaranteed by a connection module that supports the **six most common fieldbuses**: CanOpen, Modbus, Ethercat, Ethernet / IP, Profinet and Powerlink. With the DR series motors, you can use a daisy chain connection, with 50% of cables reduction; plus, their **optimized design** guarantees space savings of up to 50%. Finally, all DR products are equipped with universal input - with 115/230 Volt and 50/60 Hz input - EMC filter for noise suppression and Safe Torque Off.

Mini Motor, a company based in Reggio Emilia with over **50 years of activity**, today is **present in more than 55 countries** all over the world, with 5 branches - Italy, Germany, the Netherlands and the United Arab Emirates - and a large group of dealers. The offer consists of tens thousands of items, including worm, coaxial and epicycloidal geared motors, brushless servomotors with integrated drive, brushless servomotors, drives and frequency converters. 🏠

www.minimotor.com

this point of view, stainless steel has characteristics similar to glass and porcelain and ensures **resistance to corrosion, surface compactness, absence of porosity, high bacterial removability** in the

cleaning cycles and **low bacterial retentivity**. The SS series products for food & beverage are made of **Aisi 304** steel, but models in **Aisi 316L** steel - known as marine steel for its exceptional corrosion resistance

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TUBES
CORES
BOBBINS



TUBITEX SOLUTIONS FOR FOOD FILM PRODUCERS

Tubitex is an Italian company specializing in the design and sale of industrial cardboard tubes. Established in 1976, Tubitex is among the leading European manufacturers of tubes, coils and cores in spiral and rectified cardboard for the producers of plastic food film, the paper and graphic industry, the textile sector and packaging. Its products are appreciated in Italy and throughout the world for their quality and the guarantee of high performances in the heavy and high speed windings of paper, plastic film or synthetic yarns.

Products for the food packaging sector

Tubitex addresses the food packaging sector with a wide range of plastic film tubes for fresh food packaging. The products are made of 100% recyclable cardboard and can be reused one or more times, depending on the type of use. The cardboard core material consists of 90-95% recycled fibers and 5-10% natural vegetable and inert substances, to allow their disposal together with the paper, in compliance with the optimization logic of industrial food packaging and the regulations in force concerning packaging.

Tubitex cardboard cores for polypropylene, PVC, polythene and polyester films, coupled films and printed films are characterized by high wrapping speed and high mechanical resistance. These qualities make them suitable also for extreme processing. Tubitex cores are designed respecting the specific needs of the food and non-food industry, in full compliance with the sector's technical standards and the national and European health and hygiene standards.

The commitment to environmental sustainability

Over the years, Tubitex' constant commitment to technological innovation and attention to





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environmental sustainability have allowed it to achieve important goals in terms of energy efficiency. In 2016, the Tubitex production plant in Barbarano Vicentino (Vicenza) was equipped with a photovoltaic system capable of producing up to 785,000 kWh/year, equivalent to 68% of the company's energy needs. The use of the photovoltaic system prevents emitting 256,933 Kg of CO₂ into the atmosphere every year, and represents a fundamental step in the environmental sustainability journey undertaken by the company.

Furthermore, Tubitex is now in the final stages of a journey that has taken it, over the last decade, to evolve its own production and management processes towards more ethical and environmentally friendly standards, which will be checked and certified in the coming months according to ISO 14001:2015, with a view to embracing an increasingly eco-sustainable and informative philosophy. In addition to that, a


Life Cycle Assessment process was launched, with the aim of quantifying the environmental impact of products throughout their entire lifecycle, from their use as raw material to their disposal. During this analysis, through the operational models defined by the International Organization for Standardization (ISO), the consumption of the entire life cycle of the product in terms of raw material, water and energy and of the waste generated in the environment in the form of emissions into the air, water and soil will be calculated. Based on the information collected, Tubitex will take all the necessary measures to reduce the environmental impact generated by business processes.

A customer-focused approach

From a qualitative survey conducted in 2017 by the Cerved research institute on behalf of Tubitex, it emerged that 95% of our client companies are fully satisfied with the product and service received and 72% of them would recommend our company to other people. Among

the most appreciated aspects are the high performance of the products, the flexibility in managing order changes, compliance with technical specifications and speed of delivery times.

Versatile products for different production sectors

Tubitex cardboard tubes are suitable for many uses, from the wrapping of various types of paper for the paper industry to the spools for the spinning of chemical fibers for the textile sector, from the production of labels and adhesive tapes to that of cardboard containers for the packaging industry, the graphic and paper industry. In addition to the normal spiral tubes, Tubitex produces ground cores with a smooth surface, without the undulations resulting from the matching of the finishing papers. This type of product is suitable for films with limited thickness, or in all the applications that make it necessary to rewind quickly both plastic and special films. 

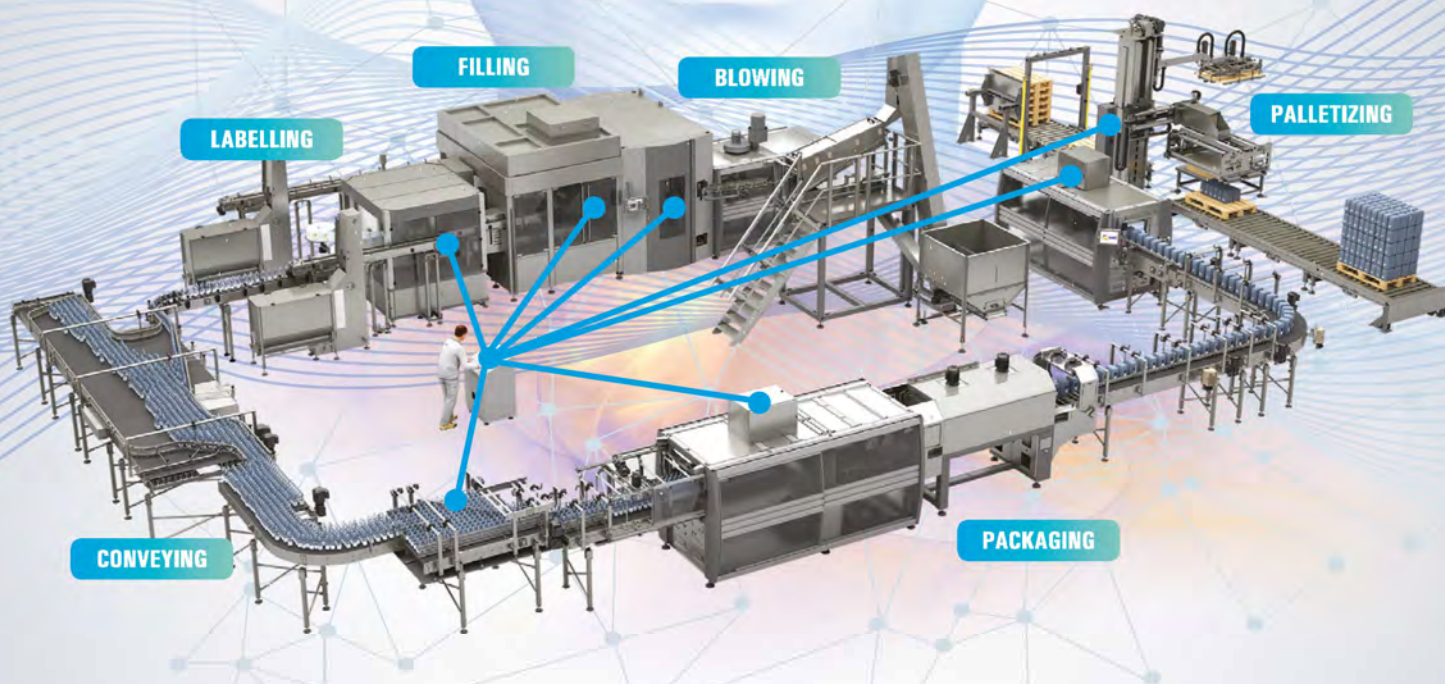
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SMI is specialized in designing, producing and installing complete lines for food & beverage bottling & packaging.

SMI turn-key systems feature Industry 4.0 and IoT technologies and an output rate from 1,000 to 33,600 bottles/hour.

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SMI CSK ERGON SERIES COMPACT SHRINK WRAPPERS

Technological innovation, product quality and offer diversification are keywords for the companies operating in the food industry.

SMI turns to these companies supplying them with packaging plants of the latest generation and offering flexible, efficient, eco-friendly solutions and systems.

An example of the most meaningful technological advancements among the packaging machines is represented by the SMI compact shrink wrappers of the CSK ERGON series, able to pack a wide range of containers in several configurations in shrink film.

Those operating in the food and beverage industry have to be equipped with very efficient, competitive and flexible production plants, able to quickly adapt to new customer requirements; the response to these needs is the choice of machines and packaging and bottling plants featuring advanced technology and management flexibility, such as the ones provided by SMI: compact, ergonomic, eco-friendly devices, designed ad hoc for the “smart factory” and equipped with advanced automation and control systems inspired by the Industry 4.0 and Internet of Things (IoT) principles.

Rabe Spreewälder Konserven chose the CSK ERGON shrink wrapper

The German company Rabe Spreewälder Konserven, leader in the production of food preserves, knows how to make people’s life easy and delicious.

For over five generations, with a lot of love and passion, Rabe has combined family traditions, dating back to 1898, with new ideas, innovative technologies and emerging trends. A winning mix which has allowed the company to get high-quality products appreciated by consumers and partners in Germany and abroad.

Today the unique taste of Rabe preserves is contained in jars carefully packed thanks to the latest packaging technologies, such as the new CSK 50 T ERGON automatic shrink wrapper provided by SMI (showcased during the last edition of the Anuga FoodTec, which took place in Cologne-Ger-





The “smart” solution
for the secondary packaging





many, in March 2018), able to realize packs in tray+film, pad+film, only film or only tray with an output up to 50 packs/minute.

Advanced automation, flexibility and energy saving

One of the main aspects determining the success of a company is the constant analysis of the market and of its trends. Rabe Spreewälder Konserven invested in the new CSK 50 T ERGON shrink wrapper provided by SMI in order to increase the efficiency of their production plants and to meet the requirements of an even more demanding clientele, proposing new packaging and innovative products.

In order to automate and streamline the secondary packaging process of the end-of-line, SMI offers different solutions able to meet every packaging need: from packs in film-only, with pad or tray, to cardboard cases, multipack in overlapping cardboard sleeves etc. The range of the CSK ERGON series, resulting from continuous investments in new technologies, includes models in single and double lane, with a compact and ergonomic design, using the best film shrink wrapping technology.

Flexibility is essential

Flexibility is also the main competitive advantage of Rabe; this German company boasts a wide production range, which needs flexible production and packaging process, able to easily and quickly adapt to new formats, products and packaging types. The installation of the compact CSK shrink wrapper has been the best solution to meet these needs and ensure highly automated production processes, flexible use of the plants, low energy consumptions and respect for the environment.

Main advantages:

- The shrink wrapper is equipped with a motorized system of oscillating guides,
- which allows to correctly channel



the loose containers onto a conveyor or belt equipped with chains made from thermoplastic, with low friction coefficient;

- the formation of loose containers into the desired format is realized in continuous motion by means of electronically synchronized dividing pins and bars;
- the cardboard magazine is placed below the infeed conveyor, from where the cardboard is picked by an alternate motion cardboard blank-picker situated at the beginning of the cardboard climb, composed by a group of suckers working via an empty suction system;
- the cardboard climb has a curvilinear shape at the beginning and the end to facilitate the tray insertion under the group of products at the outfeed of the electronic separator;
- the film cutting unit has a compact design where the blade is controlled by "direct-drive" brushless motor that makes the cutting operations more precise and the maintenance easier;

- the new ICOS motors, equipped with integrated digital servo-drives allow to simplify the machine cabling and ensure greater energy efficiency, less noise and reduced component wear.

Focus on SMI

The SMI Group is today one of the world's largest producers of bottling and packaging plants for the food and beverage industry, household cleaning and personal hygiene, chemical and pharmaceutical products, able to meet production requirements up to 33.600 bottles/hour. With the launch of the ERGON technology, SMI has inaugurated the "new age of packaging" and "the new age of bottling", showing again the ability to bring to the market advanced solutions, offering complete lines and packaging machines featuring efficiency, flexibility, eco-friendliness, ergonomics, simple management and monitoring, even more inspired by the concepts of Industry 4.0 and Internet of Things (IoT). 

www.smigroup.it





UNITED CAPS AND BRASKEM EMBRACE BIO-SOURCED PLASTICS FOR GREENER CLOSURES

Made from sugar cane, bio-sourced plastics offer a new level of sustainability

UNITED CAPS, an international manufacturer of caps and closures, and Braskem, a leading Brazilian petrochemical company, today reported they have collaborated to deliver to the market GREENER bio-sourced plastic caps and closures made from sugar cane as an addition to the UNITED CAPS product portfolio.

“Braskem is pleased to be working with UNITED CAPS to bring their more environmentally sustainable GREENER closure solutions to the caps and closure market,” said Brendan Hill, Sales Manager at Braskem Netherlands B.V.

Bio ethanol, the feedstock for I’m green™ Polyethylene, the basis for UNITED CAPS GREENER bioplastic caps, is derived from sugarcane, a renewable alternative to traditional fossil feedstocks. Being a renewable feedstock, sugarcane captures and fixes CO2 from the atmosphere with every growth cycle, which occurs annually. This means that the production of I’m green™ Polyethylene contributes to the reduction of greenhouse gas emissions when compared to conventional polyethylene, made from fossil materials.

“As a result, the carbon footprint of I’m green™ Polyethylene is negative, when considering our life cycle analysis. This means that every kilogram of I’m green™ Polyethylene used in UNITED CAPS products results in 3.09 kilograms of CO2 being sequestered from the atmosphere,” Hill explained “Apart from the feedstock,

I’m green™ Polyethylene follows the same production process as traditional fossil Polyethylene, ensuring that our Polyethylene has the same characteristics, quality and properties as the fossil equivalent,” he added “It goes without saying that I’m green™ Polyethylene fits all existing end-of-life scenarios and that our ethanol is sustainably sourced with clear chain of custody certification possible.”

UNITED CAPS is initially bringing to market two standard closures manufactured using bioplastic resin from Braskem, including:

- The VICTORIA closure, a 30/25 screw closure designed for still drinks.
- PROFLATSEAL, ideal for dairy products and still drinks, both pressurized and non-pressurized.

“As we continue to take steps to ensure our caps and closures are as sustainable as possible, this partnership with Braskem is an important



step in that direction,” said Astrid Hoffmann-Leist, Chief Marketing and Innovation Officer for UNITED CAPS. “Using bio-sourced plastics and developing high performance lighter weight caps and closures are just two of the ways we are pursuing more sustainable operations.”

Innovative caps and closures for the food and drink industry are the core business of the Luxembourg-based family company UNITED CAPS. Its custom-designed caps and closures solutions have been one of the most sought-after solutions in the packaging industry for years. The company has experienced growth in the high single digits since its 2015 rebranding, with a significant percentage of production being bespoke products that are uniquely designed to meet customer needs for exceptional appearance and ease of use, both in the filling line and for the consumer. 

www.unitedcaps.com



Ideas, solutions and plants for the food and beverage industry

Passion, expertise and innovation are the keys to the success of SAP Italia. Since 1983, the company has been offering highly technological plants for the food industry.

Over the years, SAP Italia has developed a deep know-how in different fields of application and today it plays an important role in its sector as an international leader.

Thanks to constant research and various fruitful collaborations, the company is able to meet its costumers' specific needs and provide them with tailored high-tech solutions.

The wide range of SAP Italia services includes in-depth feasibility studies, comprehensive and detailed estimates, customized design according to specific requirements, software development, installation and testing, personnel training and preventive maintenance.

Furthermore, SAP Italia 's customers can always count on the support of a team of experts.

What really makes SAP Italia different from its competitors, is its personalized approach to every single project, which is designed upon the specific needs of different customers. By modeling and adjusting its technology, SAP Italia can contribute to its customers' success and to maximizing the results of their investment.



UHT Sterilization Plants

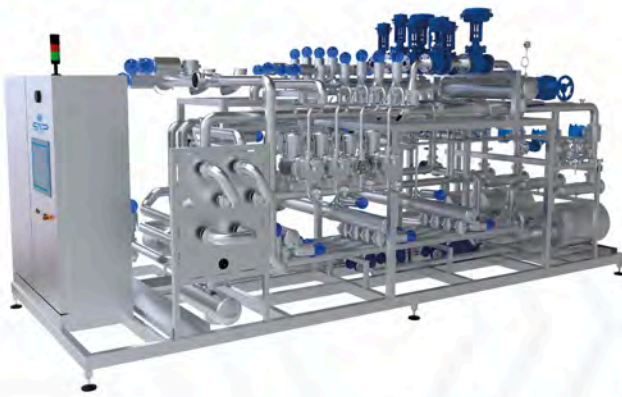
Mixing and Carbonating Units



Pasteurization Plants



Cip Cleaning Plants



Continuous Sugar Dissolvers



Aseptic Tanks



Food Processing Plants



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IDEAS, SOLUTIONS AND PLANTS FOR THE FOOD AND BEVERAGE INDUSTRY

Since 1983, SAP Italia has operated successfully on an international level in the field of construction of processing plants for the food industry.

The range of services that SAP Italia offers its customers includes indepth feasibility studies, comprehensive and detailed cost estimates, custom design for specific needs, production, installation, testing, staff training, preventive maintenance, assistance with specialized technicians and a spare parts service.

Our portfolio includes:

- Mixing and carbonating units,
- HTST pasteurizers and UHT sterilizer,
- CIP and SIP plants,
- Syrup and juice preparation rooms,
- Batch and continuous sugar dissolvers,
- Aseptic dosage and aseptic storage tanks
- Turn key projects.

Thanks to constant efforts in the search for new solutions and numerous collaborations that have taken place over the years with leading customers in the industry, SAP Italia has gained extensive know-how in the various fields of operation and it's proud to present the new series of plants specifically studied for aseptic treatment born from a fruitful cooperation with Refresco Italia.

Refresco, European leader in the business of subcontracted soft drink bottling, engaged in the expansion of its product range and focused on ensuring the final customer a consistently higher guarantee on its products, has commissioned SAP Italia the study and development of one of the most ambitious projects ever conceived in the aseptic drinks production that covers a wide range of products, such as fruit juices, traditional drinks, tea and milk.

The strategy developed by the partnership, involving two of the major market leaders, is to achieve high goals if added value such as:





Food Processing Plants



- full automation to ensure extreme flexibility and the detailed control of every process parameter
- reduction of waste during production
- excellent energy recovery thanks also to the integration of Asepto-R Top with a Co-generation Plant of brand new conception.

The technical staff of SAP Italia and Refresco Italia have been working together for several months, sharing decades of experience in research and production, in order to achieve perfection of the whole process and providing great attention to aspects related to the design and perfect sanitation. The result is a combination of tested technologies and new production concepts.

Asepto-R Top can treat any type of drink and thanks to the special construction of the tubular heat exchanger, even soft drinks containing solids or isotonic drinks with particularly aggressive salts. Each component installed on the plant has been selected with care among the best global manufacturers to ensure the reliability that SAP Italia installations are accustomed to offering in Italy.

The supervision system, developed and produced specifically for this system, is intuitive, easy-to-use and reliable.

Each variable is stored in the database and can be consulted at any time, ensuring full traceability of all production.

ATK-R Top, the top range of aseptic tanks of SAP Italia completes the supply. The tank is meant to store the product after heat treatment and maintain its sterility. Thanks to its particular design, all possible contact with the atmosphere is protected by steam barriers. Perfect integration with the sterilisation plant of Asepto-R makes this the ideal solution to preserve product quality and sterility after the heat treatment, in stand-by for the filling process. 🏭

www.sapitalia.it



OMAG: OPEN DOORS TO THE FUTURE

Since 1973 **Omag** has been designing and developing packaging machines for powdery, granular, liquid and pasty products into 4-side sealed sachets, stick-pack and doy-pack for food, cosmetic, chemical and pharmaceutical industries.

More than 40 years of experience and know-how assure the best solution according to customer's needs: every packaging machine can be equipped with different dosing system groups and combined with robot counting and feeding systems, cartoning machines and completed with a large variety of optionals.

Innovation and Industry 4.0

Continuous innovation and technical research allows Omag to guarantee strength, reliability and durability of its machines, all built with a pleasant design and according to **GMP** and **FDA** standards: "cantilever" design makes cleaning procedures and replacement of any component easier, every part in contact with the product is in stainless steel, the limited number of components present ensures that the machine is compact for the installation in restricted places.

In the last years **Omag** has nationally and internationally excelled with a strong economic and employment growth in the packaging world. The key factors for this sustained rate of growth is the constant investment in research and development to be always up to date with **Industry 4.0** new technologies: sensors, smart cameras, robotic systems and augmented reality implemented on the machines.

What we do

Every machine is customizable, can easily pack a wide range of products in different pouches dimensions and sizes and can be designed on one or more packaging lanes according to customer's indications about speed and production.

Our solutions for sachet size:

- C3, vertical continuous motion packaging machine;







- CP, vertical intermittent motion packaging machine with sealing plates;
- CO, horizontal packaging machine that allows to produce Doy-pack and 3-side sealed pouches;
- CG, carousel packaging machine starting from pre-formed sachets.


Alternatively, for stick-pack size:

- CS, vertical intermittent motion packaging machine;
- CS-Junior, a compact and flexible version of CS machine;
- DIVA, vertical intermittent motion machine designed for sugar packaging.

According to the type of product to be packed, Omag equips its machines with different dosing system:

- Oscillating dosing system ideal to pack granular and free-flowing products like sugar, tea and salt;
- Auger dosing system developed for powder and not free-flowing products like baking powder, cocoa powder, coffee powder and flour;
- Pump dosing system designed for liquid, viscous, pasty, creamy products and gel like syrup, peanut butter, sauces, ketchup and liquid soap;
- Special applications for tablets, capsules, dried fruit and seeds.

Every machine can be completed with robot counting and feeding systems, cartoning machines, customized with a large variety of optionals and finishing on the base of customer specifications and for food, chemical, cosmetics and pharmaceutical industries.

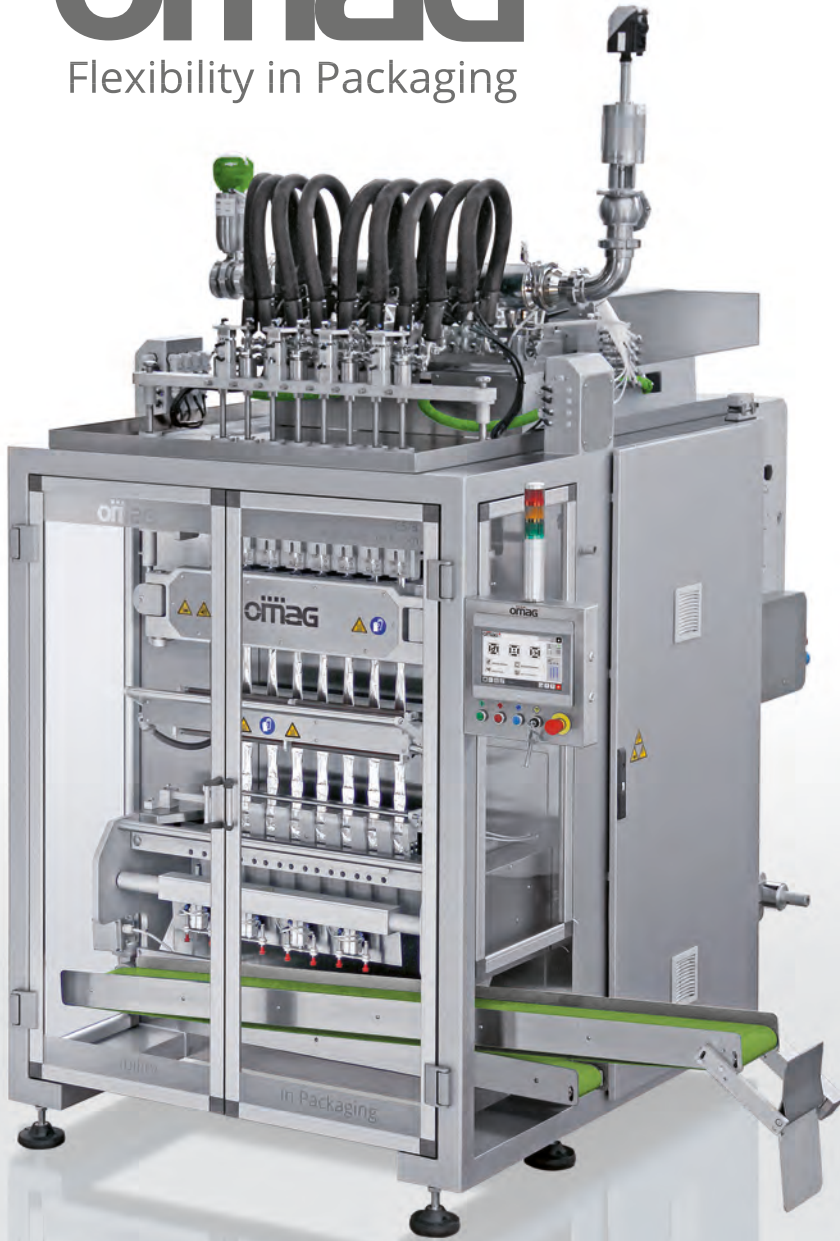
This is Omag: evolution and flexibility, meeting new challenges head on. 

www.omag-pack.com



omag

Flexibility in Packaging



Open doors
to the **future**

stick-pack and sachet packaging machines

OMAG Srl

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commerciale@omag-pack.com

www.omag-pack.com



AD: MARIO MATTIOLI Studio



LABEL YOUR WORLD, LABEL YOUR LIFE

LABELX® labellers are the ideal solutions for flow-pack, vertical and shrink label film packaging lines. LABELX® is a high-performance labelling unit, which can be available with a wide range of accessories, that can be installed onto any automatic packaging line. It is available with a max. label width of 140 mm - 250 mm - 350 mm and its advanced electronic system guarantees high speed and high precision applications. All the operating functions can be easily managed thanks to the Touch Screen operator panel.

With the thermal transfer printing unit, LABELX® becomes a high-performance print&apply system that can be used for high production of single or multiple packages and can be provided with non-stop function as well as control over label application, correct readability and conformity of barcodes.

LABELX® is also available in a RM version with motorized re-winder, suitable for high speed application – it can reach an application speed of 80 m/min.

This model is equipped with a 400 mm diameter mechanical unwinder.

LABELX® JR, an automatic labeller for medium and low speed application, completes the LABELPACK offer. LABELX® e LABELX® JR are the main core of both the MODULAR and COMPACT labelling systems, which LABELPACK developed in order to meet the requirements of the most important industrial sectors.

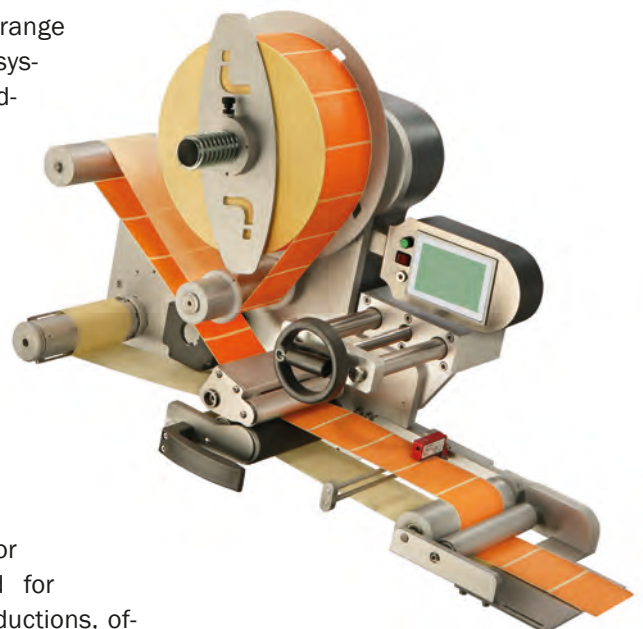
COMPACT labelling systems are the “entry level” series produced



LABELPACK®
LABELLING EVOLUTION

by LABELPACK. This range of automatic labelling systems includes 8 standard models and several customised solutions. They are equipped with LABELX® JR labellers, which operate with a maximum label width of 140/250mm.

COMPACT-WA and COMPACT-WX versions are the ideal solution for cylindrical bottles and for small and medium productions, of-





fering low-cost automated labellers.

The system's structure has a stainless steel tube frame equipped with the labelling unit, the conveyor belt and a wrap-around device, which allows the label application around bottles.

The labelling system can be completed with a range of accessories and options such as: printing units for overprinting information on the label, sensors for transparent labels, loading and collecting rotating tables.

The MODULAR systems are built on an "open frame" made in stainless steel featuring several automatic labelling systems for top and bottom applications.

The system works with an electronic control with PLC and Touch Screen operator panel; electronic synchronization of the speeds and fast regulation with numerical indicator facilitate the change of format and the following repositioning to previous position. The MODULAR systems can be equipped with many conveyor systems built upon size, weight and shape of the container to label.

The conveying systems are placed on a balcony structure making them easy to clean and avoiding spillage onto remote parts of the machine that can be difficult to reach and clean. 🏠

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MODULAR DS





GRAM EQUIPMENT CREATES AGILE, FLEXIBLE, MULTI-AXIS PACKAGING SOLUTION USING INTEGRATED AUTOMATION, MOTION AND SAFETY SUITE FROM ROCKWELL AUTOMATION

Leading machinery supplier to the ice cream industry designs state-of-the-art packaging solution for demanding production environments

Challenge

Gram Equipment has to keep pace with industry and consumer demands in the development of its machine and line solutions

Solutions

A Rockwell Automation solution was installed, which included:

- Allen-Bradley ControlLogix programmable automation controller (PAC)
- Allen-Bradley Kinetix 5700 servo drives
- Allen-Bradley PowerFlex 525 variable-speed drives
- Allen-Bradley Guard ControlLogix machine safety solution
- Allen-Bradley Safety POINT I/O
- Automation, motion and safety on single network
- OEM Partner support including training, export support and global technical support

Results

- The GCS is capable of processing up to 660 products per minute with up to four different product flavours in each layer
- Multi-product/multi-carton capabilities
- Small footprint
- Flexible design to fit existing manufacturing facilities
- Single-protocol infrastructure reduces wiring

Located in the south of Denmark, Gram Equipment is one of the world's leading manufacturers of equipment for the industrial production of ice cream; a position strengthened by the merger of Gram Equipment and WCB Ice Cream in 2014.

With more than 300 employees worldwide and offices in Denmark and the USA, the company delivers complete, tailor-made production lines to ice cream producers and other food-processing firms looking for flexible integrated solutions.

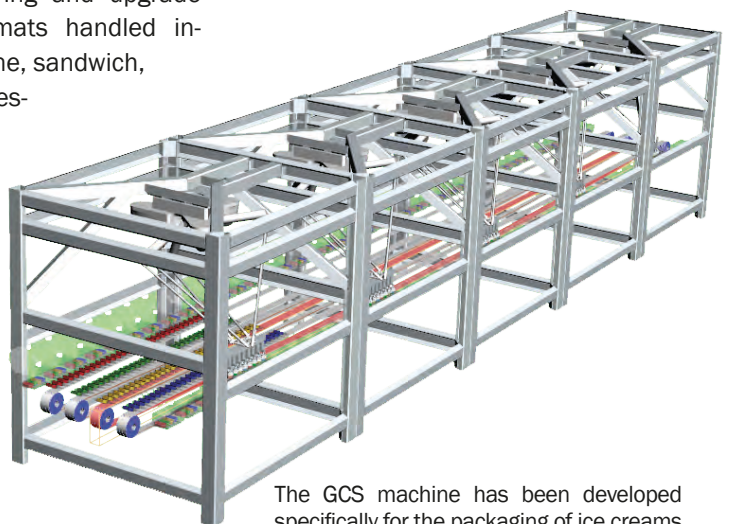
These specially designed solutions cover applications from individual assembly lines all the way up to complete production plants and comprise equipment for moulding, extrusion, filling, wrapping and packing as well as freezers, ingredient feeders and remanufacturing and upgrade kits. Product formats handled include stick ice, cone, sandwich, bulk & cup and dessert/cake.

With more of its customers looking to deploy increasingly agile and more flexible storage, production and packaging solutions,

Gram Equipment is always looking for ways to enhance and evolve its product range, to help these customers keep up with the very latest production demands from industry and product demands from consumers.

One such machine designed to offer flexibility and agility is the company's GCS. The newest addition to its line-up of automated packing solutions, the GCS uses flex picker robots to deliver products into cartons with astonishing flexibility and speed. At the heart of this new machine is an Allen-Bradley® automation, motion and safety solution from Rockwell Automation.

Gram Equipment is a member of the Rockwell Automation PartnerNetwork™ program as an OEM Program Participant. Members of the Rockwell Automation OEM



The GCS machine has been developed specifically for the packaging of ice creams



Program demonstrate a commitment to offer high-quality, innovative machines and equipment that help manufacturers improve business agility, optimise productivity, and increase business performance.

Through the use of Rockwell Automation products, technology and industry expertise, these Partner-Network members also help end users achieve sustainability and safety-compliance objectives.

Challenge:

The GCS machine has been developed specifically for the packaging of ice creams. In operation it takes individually wrapped ice creams fed on a conveyor from a preceding Gram production machine and then places a predefined number and pattern (colour/flavour mix) into cardboard boxes.

The automation solution has to control a number of features, including

the automatic balancing of different product flavours, simultaneous production of different multi-flavour packs, simultaneous production of different pack patterns and easy changeover between different pack/carton sizes and pattern formats, with minimal intervention.

All of which has to be done at a speed that does not cause a bottleneck to up and downstream processes.

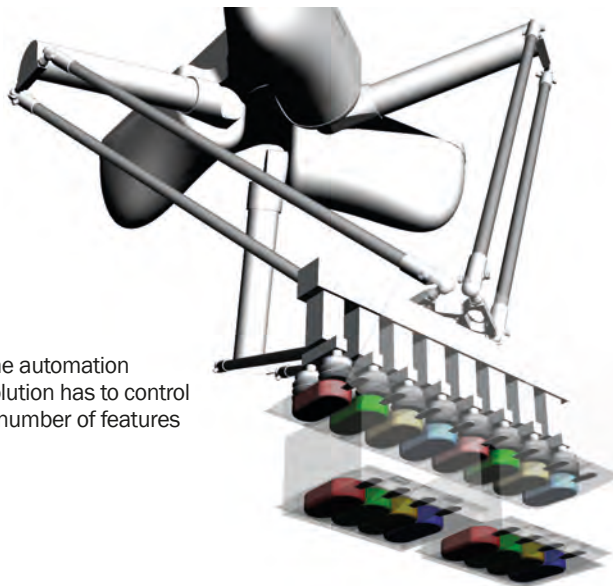
Packing formats can include one flavour/two layer, two flavour/two layer, four flavour/single layer, four flavour/two layer and vertically or horizontally interleaved products of different flavours.

This type of product/packaging variety and speed demands extremely tight integration of all facets of the automation and motion infrastructure, as well as effective interoperability with the safety system, other automation assets within the line and the enterprise solution at the plant.

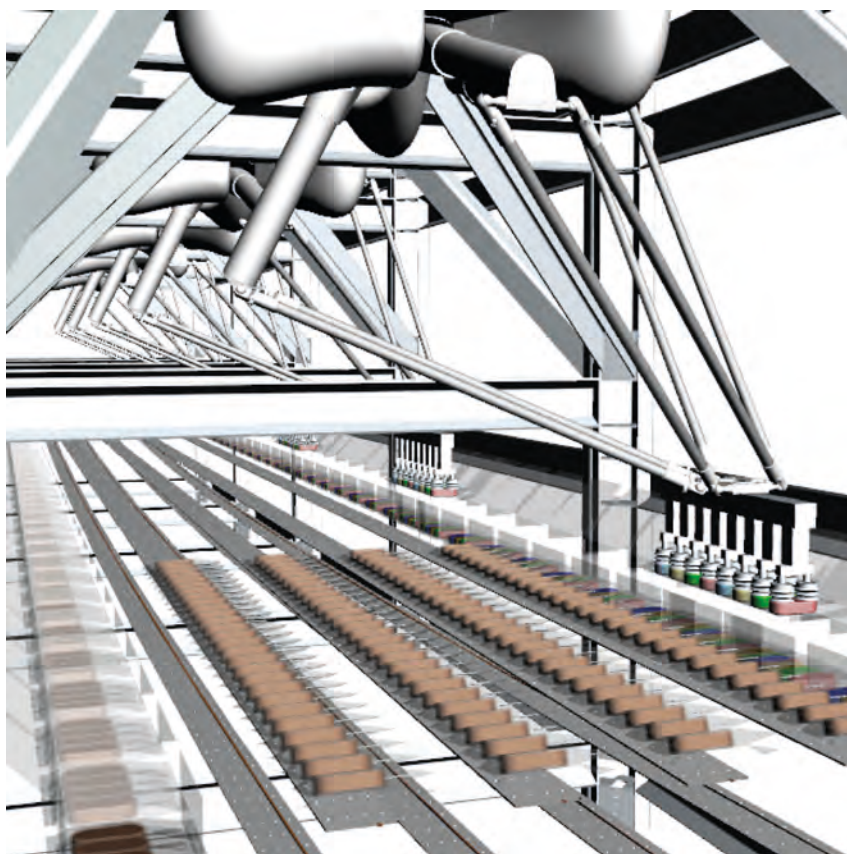
Solution:

According to Anders G. Torbensen, Vice President Sales & Marketing at Gram Equipment: "This machine has been designed to integrate as effectively as possible with other Gram Equipment machines in production lines, so we made the decision to develop an automation and motion solution based on Allen-Bradley products.

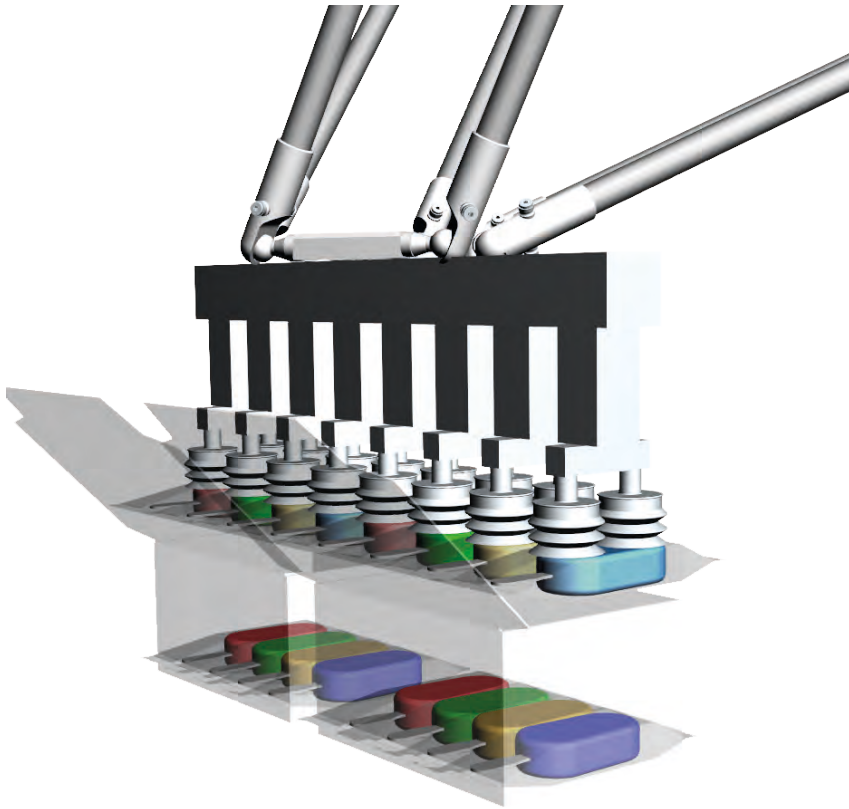
We saw many advantages to having the same control system as those on the rest of line, especially in terms of



The automation solution has to control a number of features



This type of product/packaging variety and speed demands extremely tight integration of all facets of the automation and motion infrastructure



Three servo drives are used for each delta robot (XYZ movement) with an additional drive used to rotate the tool

operational integration, spares and maintenance.”

The GCS has an Allen-Bradley ControlLogix® programmable automation controller (PAC) at the core of the control solution.

Depending on how many robots the GCS system is equipped with (two or four), the number of controlled axes varies, but the biggest GCS system has 31 Allen-Bradley Kinetix® 5700 servo-drive-controlled axes and six Allen-Bradley PowerFlex® 525 variable-frequency drive-controlled axes.

Three servo drives are used for each delta robot (XYZ movement) with an additional drive used to rotate the tool.

Two servo drives are used for the carton carrier, two for the carton outlet and two for the box stop. Four servo drives provide the product movement on the pocket conveyor, another four are used for the product infeed and

four for the pullnose (product drop). The six PowerFlex variable-frequency drives are used for carton infeed and product receiving.


Completing the control infrastructure is a safety solution running on EtherNet/IP™ that leverages Guard ControlLogix with Allen-Bradley Safety POINT I/O™, which can be placed locally where it’s needed to achieve maximum flexibility and modularity in production lines. Both the PowerFlex and Kinetix drives also communicate over EtherNet/IP and leverage CIP Safety™ functionality.

Safety data is transmitted using the same wires and IP addresses as the motion and control data, an infrastructure which helps to reduce overall system wiring.

Results:

As a result of its industry knowledge, technical expertise and in-depth machine design capabilities coupled to the deployment of an advanced automation, motion and safety solution from Rockwell Automation, Gram equipment has developed a high-performance machine capable of processing up to 660 products per minute with up to four different product flavours in each layer.

Capable of handling stick, bars and sandwich formats, the line design is flexible enough to fit existing production facilities and its small footprint efficiently exploits limited and valuable plant real estate.

Gram Equipment is a Rockwell Automation OEM Partner. “The most important advantage we have with respect to our partner status is access to relevant specialists within the Rockwell Automation organisation,” explains Torbensen. “Access to special training is also important, and we have certainly used this in the past. We enjoy a good experience working with Rockwell Automation and its expert support is essential; indeed its global support has certainly enabled us to create a competitive advantage. We also enjoy positive cooperation with the Rockwell Automation specialists during programming and product development.” 

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WEIGHTPACK: CONSTANT INNOVATION

In a globalized market, in constant, unexpected change, few businesses can truly boast a history based on the principle of constant innovation, day after day. Weightpack's roots lie in the example of its founder, Carlo Corniani who, in 1979, had the vision to revolutionize the coeval filling technique: rather than focusing on achieving a certain linear volume, he instead based it on the net weight of the product placed in the container, net of the tare. He was thus able to guarantee consistent product quantity, free from variations in density and temperature, while bypassing the dimensional tolerances of the containers. The "Net Weight"

concept was not, in fact, the first patent filed by Corniani, but it signified a historical change in the history of filling machines – the dawn of a new era. In this context the Weightpack philosophy began to form, investing every year considerable resources in research and development in order to increase the quantity and quality of proprietary patents. Modular Sys-

tems, Direct Drive Plugs, 24-bit weighing electronics and self-adaptive power management represent the top of the innovation process reached by the company in the last year alone – all technologies that are about to enter the market.

MODULAR SYSTEMS

The heart of the system consists of



WEIGHTPACK: KONTINUIERLICHEN INNOVATION

In einem globalisierten Markt, der ständig unvorhergesehenen Veränderungen ausgesetzt ist, gibt es wenige tugendhafte reale Erungenschaften, die sich einer Tag für Tag geplanten Vergangenheit, gemeinsam mit dem Prinzip der kontinuierlichen Innovation, rühmen können. Weightpack hat seine Wurzeln im Beispiel seines Gründers Carlo Corniani verankert, der 1979 so kühn war, die heutige Abfülltechnik zu revolutionieren, die darauf abzielt, ein bestimmtes lineares Volumen zu erreichen, das nicht mehr auf der Tara, sondern auf dem Nettogewicht des im Container platzierten Produkts basiert. Auf diese Art konnte er die Einlagerung einer

konstanten Produktmenge ohne Dichte- und Temperaturschwankungen gewährleisten, ohne die Maßtoleranzen der Behälter zu überschreiten. War zum einen das «Net Weight» nicht das erste von Corniani eingereichte Patent, so ging es zum anderen in die Geschichte der Abfüllanlagen ein, wie der Beginn einer neuen Ära. In diesem Zusammenhang hat die Weightpack-Philosophie Gestalt angenommen, jedes Jahr werden erhebliche Ressourcen in Forschung und Entwicklung investiert, um die Anzahl und Qualität der Patente zu erhöhen. Modulare Systeme, Direct-Drive-Verschlüsse, 24-Bit-Wegeelektronik mit sich automatisch anpassender Energieversorgung bilden

den Rahmen des Innovationsprozesses, den das Unternehmen im letzten Jahr erreicht hat und die kurz vor der Markteinführung stehen.

MODULARE SYSTEME

Das Herzstück des Systems ist der Abfüll-Capping-Monoblock, der mit Ein- und Ausgabemodulen gekoppelt werden kann. Die Eingangsmodule können der Bearbeitungsweise (Gebläse, Spüler, Peroxid und Dampf, Peressigsäure und steriles Wasser) zugeordnet werden oder als Bindeglied zur Streckblasmaschine fungieren. Das ganze System kann wiederum mit einer Verschliessmaschine oder bei den NH-Versionen mit einem Ausgangsmo-



the filling-capping monoblock, which can be coupled to input and output modules.

The input modules can be assigned to the type of treatment (blower, rinser, peroxide and steam, PAA and sterile water) or act as a connection with the stretch-blow molder. The whole system can, in turn, be coupled to a locking machine or, for the NH versions, to an output module for elimination of the output format change. The stainless steel draining modules have the same geometry and components, regardless of whether the machine is NH or BH or independently of the type of industry targeted by the machine itself. The modularity principle, on which the design is based, makes it possible to produce independent and extremely reliable systems. Weightpack is able to produce the same monoblocks, regardless of how they are used, guaranteeing a significant upgrade in the level of industrialization and reliability, together with

a considerable reduction in delivery times. In addition, Weightpack is able to design and manufacture separable aseptic machines in individual watertight modules.

DIRECT DRIVE ROTARY TRANSFER DRIVE

Thanks to Direct Drive technology, Weightpack is able to guarantee a precise and constant control of both the delivered torque and the vertical load, as well as perfect electronic control in vertical translation and rotation. Any screwing strategy, including the initial counter-rotation for twist-off caps, can be easily implemented, satisfying the customer's needs.

There is also the possibility, in combination with vision systems, to orient the cap, in order to obtain the best possible result. The plug-in capping units are extremely compact, with very low inertia and suitable for any application, from corrosion proofing to aseptic.

24 BIT WEIGHING ELECTRONICS

Next-generation electronics, characterized by the use of the EtherCat protocol, allow for the optimization and modularization of monoblock geometries and the interchangeability of free and plug-and-play tool components.

SELF-ADAPTIVE PRODUCT FEED MANAGEMENT

Tankless filling systems guarantee absolute and certified sterilization in the product loop and favor the minimization of production heads and tails. In conclusion, Weightpack is a driving force in the filling sector for the scope of its innovations and for its intrinsic ability to read the market's current and future needs, with a view to simplification based on the concept of research and development. Just as Carlo Corniani had wanted.

Weightpack: Innovation First. 

www.weightpack.com

dul zur Eliminierung der Ausgabeformatänderung gekoppelt werden. Die aus Edelstahl gefertigten Module haben die gleiche Form und Komponenten, unabhängig davon, ob die Maschine NH oder BH ist, oder unabhängig vom Industriezweig, in dem sie eingesetzt wird. Das Modularitätsprinzip, auf dem der Entwurf basiert, ermöglicht es, unabhängige und äußerst zuverlässige Systeme zu erzeugen. Weightpack ist in der Lage, dieselben Monoblocks zu produzieren, unabhängig davon, wie sie verwendet werden, was eine signifikante Verbesserung des Industrialisierungs- und Zuverlässigkeitsgrades sowie eine erhebliche Verkürzung der Lieferzeiten garantiert. Darüber hinaus ist Weightpack in der Lage, zerlegbare Maschinen zur Abfüllung unter aseptischen Bedingungen zu entwickeln und herzustellen.

DIRECT-DRIVE-ANTRIEBE - CAPPING MIT DREH-SCHWENK-GELENK

Dank der Direct-Drive-Technologie ga-

rantiert Weightpack eine präzise und konstante Kontrolle sowohl des gelieferten Drehmoments als auch der vertikalen Last sowie eine perfekte elektronische Steuerung der vertikalen Verschiebung und Drehung. Jede Schraubstrategie, einschließlich der anfänglichen Gegendre- hnung für Twist-Off-Schraubverschlüsse, kann leicht implementiert werden, um die Bedürfnisse des Kunden zu erfüllen. In Kombination mit maschinellem Sehen wurde auch daran gedacht, die Verschlusskappe so auszurichten, um das bestmögliche Ergebnis zu erzielen. Die Plug-in-Capping-Einheiten sind äußerst kompakt, mit sehr geringen Trägheitsmomenten und für jede Anwendung geeignet, von korrosionsbeständig bis aseptisch.

24-BIT-WIEGEELEKTRONIK

Die Elektronik der neuesten Generation, die sich durch den Einsatz des Ether-Cat-Protokolls auszeichnet, ermöglicht die Optimierung und Modula-

risierung der Monoblock-Formen und der Austauschbarkeit der Tool-Free- und Plug-Play-Komponenten.

AUTOMATISCH ANPASSENDE STEUERUNG UND ENERGIEVERSORGUNG

Die Tankless-Abfüllanlagen garantieren absolute Sterilisation, sind EMAS-zertifiziert und begünstigen die Minimierung von Produktionsköpfen und -reihen. Zusammenfassend präsentiert sich Weightpack als treibende Kraft im Abfüll-sektor für die Bandbreite seiner Innovationen und für seine intrinsische Kompetenz, in der Lage zu sein, in Hinblick auf eine Vereinfachung als Resultat von Forschung und Entwicklung die gegenwärtigen und zukünftigen Bedürfnisse des Marktes zu verstehen. Wie von Carlo Corniani gewünscht.

Weightpack: Innovation First. 

www.weightpack.com



CHANGING MOLDS ON ECS SP SYSTEMS IS SWIFTER AND SAFER THAN EVER

A new quick mold change system just developed by SIPA's top engineers for its ECS SP single-stage injection-stretch-blow molding machines means changeover times can be slashed by around a quarter. New features also add extra safety and user-friendliness for operators, especially for some critical operations.

The SIPA ECS SP system is ideal for production of specialty products such as containers for pharmaceuticals, cosmetics, personal care products, and spirits, particularly (but not exclusively) in sizes between 20 and 50 mL. Two models are available: the ECS SP 50 with a 500-kN injection clamp force, and the 800-kN ECS SP 80.

Since introducing the range, SIPA has given it a thorough overall, making improvements to numerous aspects – preform injection, conditioning, blowing, the operator interface among them. It has also made it easier



to mount molds originally intended for other ISBM system. All this (and more) makes the ECS SP system especially very versatile, capable of producing all sorts of shapes within its chosen size range.


For this reason – and because production runs are quite often of fairly limited duration – there is an important need to be able to change the injection and blow molds quickly so that down-time between runs is minimized. At the same of course, special care needs to be taken to ensure that change-over operations are carried out very safely.

The system involves a new automated procedure for loading and unloading the preform core plates; this incorporates additional sensors to ensure that the mold opening stroke adjusted correctly according to the preform length.

Operations for assembling and dis-

assembling the neck ring plate have also been modified. SIPA has developed a patent-pending system that now makes it possible for the procedure to be carried out by one person instead of two, in all safety.

Changing the blow mold is much easier too. Intelligent modifications to the press and the introduction of roller bearings in critical positions, for example, now mean that once the forklift has positioned the mold next to the clamp unit, the mold can then be pushed into position by hand. Height adjustment of the mold, once it is in the clamp, is also easier.

Finally, modifications have been made to sealing plate and stretch rods, and standard screw fittings for the water cooling system have been replaced by quick-fit push/pull fittings – all with the aim of making things simpler, faster and even safer for the operator of these outstanding ISBM systems. 

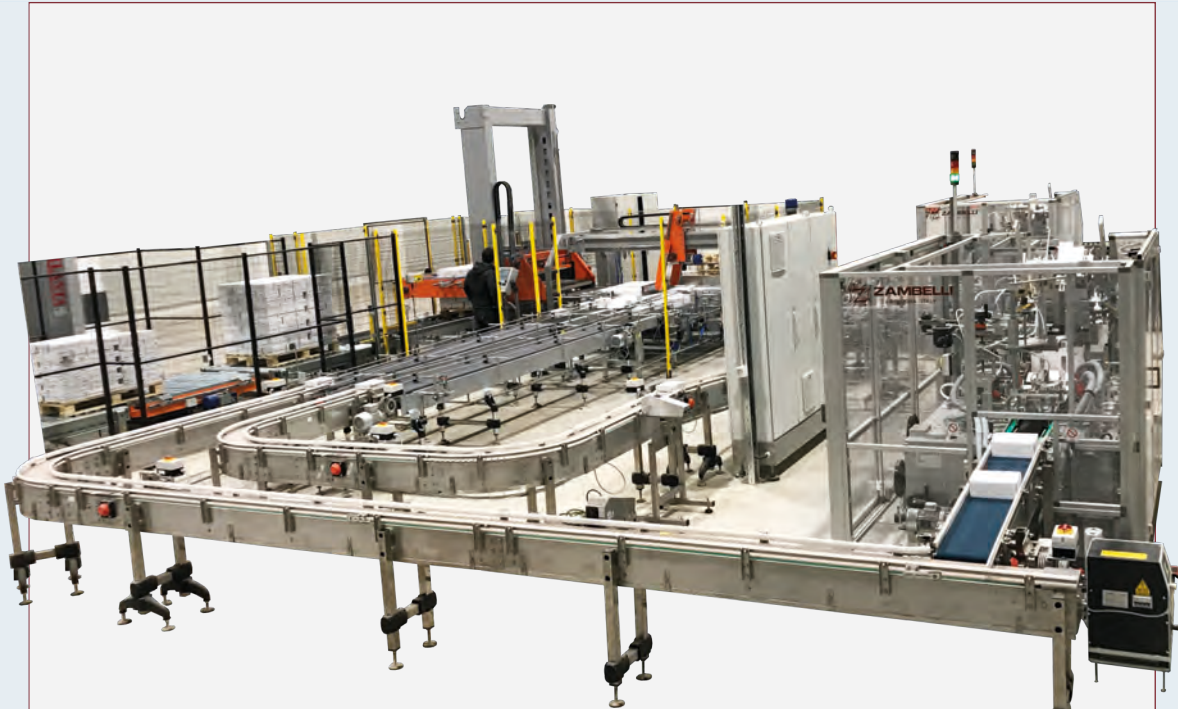




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**ZAMBELLI® PACKAGING MACHINES**

Since its establishment in 1969 Zambelli has always cared to keep well updated his range of Shrink Wrappers and Case Packers. Of late an important development has been carried out following the increasing request of packaging flexible stand up pouches (SUP).

This type of container has become trendy both in Food & Beverage for its convenient standing up capability and wide front surface very convenient for making the brand well noted on the shelf. Zambelli has therefore studied a display box packer for stand up pouches.

To achieve the strength needed to the transit pack and the nice look requested to the display box the packaging style of choice for this stand up pouches packer has been the Tray+Lid combination.

The machine infeed section collects the pouches arriving lying down on the conveyor belt from the filler-sealer. To count and group the pouches at high speed it has been chosen to use a pocket conveyor operated by two brushless servomotors. Once the pouches have been counted they are transferred to a station where a pusher unloads them from the pocket conveyor.

They are now ready to be loaded onto the tray that has been formed from a flat blank picked up from the magazine.

The trays loaded with the pouches are then transferred to the following station where the lid picked up from a second magazine is formed and sealed around the tray.

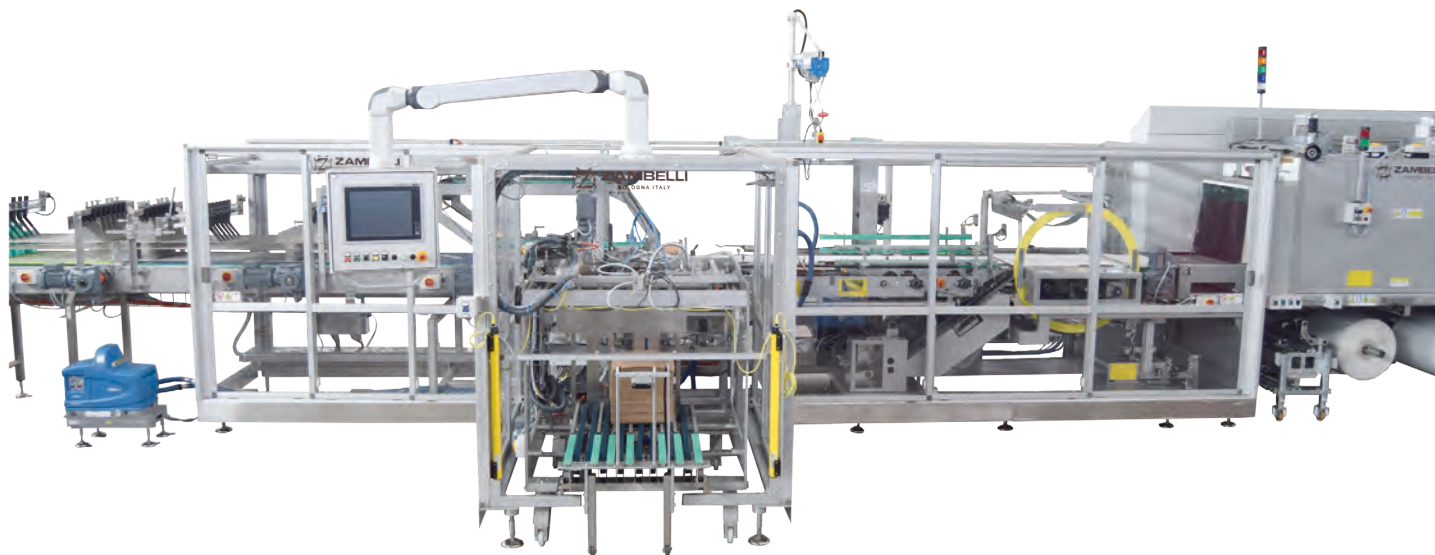


This state-of-the-art machine adds up to the range of Wrap Around and RSC Zambelli Case Packers for cans, cartons, jars and bottles. Zambelli technology spans from the Case Packers to the Shrinkwrappers where the range of models matches all capacities.

For low speed application Zambelli offers simple, efficient and long lasting Double Reel Shrinkwrappers

where film is sealed by welding bars. For medium to high capacity Zambelli shrinkwrappers make use of more performing single reel sealing technology and support printed film registration.

Double and triple lane setups allow the Zambelli Shrinkwrappers to match even the fastest processing and filling lines in food & beverage. All machines are controlled by com-



mercial PLCs without any locked software in order to give the enduser complete control with the freedom to download all parts of the program.

The Zambelli Shrinkwrappers are designed to changeover fast and reliably among many formats with the option to automatically adjust most of the settings by brushless servomotors controlled by the PLC.

The Human Machine Interface HMI can be text or graphic based and runs on a commercial colour touch screen display. An industrial PC is supplied when machine monitoring as well as manuals and video tutorial storing is requested. Based on his long experience Zambelli can also offer a number of devices for special applications as neck stabilizer to avoid tapered bottles move going through the heat tunnel due to the force of the shrink film. Partition Inserters are available to protect the labels of glass bottles and Side Holder Carton Dispensers can be supplied to prevent jars from falling out of display trays with deep side cuts to make the brand name well noted.

To answer the increasing demand of packaging solutions suitable for un-

stable containers as tapered cups for yogurt, jelly and dessert Zambelli can offer a wide range of robotic pick&place applications. Handling these containers it must be avoided buffering and backpressure hence any mass flow conveyor. With the Zambelli Robotic System containers can be easily grouped in the pattern required and packed with film, RSC or wrap around case. Zambelli has also used robots to insert fancy gadget inside the pack at high speed.

Zambelli is committed to reduce energy and material waste therefore has carried out a review of the cutting unit of its Shrinkwrappers to make it suitable for the thinnest film gauge available on the market. This ultra thin film has in turn made possible to reduce the installed heat power inside the shrink tunnel. The combined effect has led to a dramatic saving much welcome by endusers. 🏢

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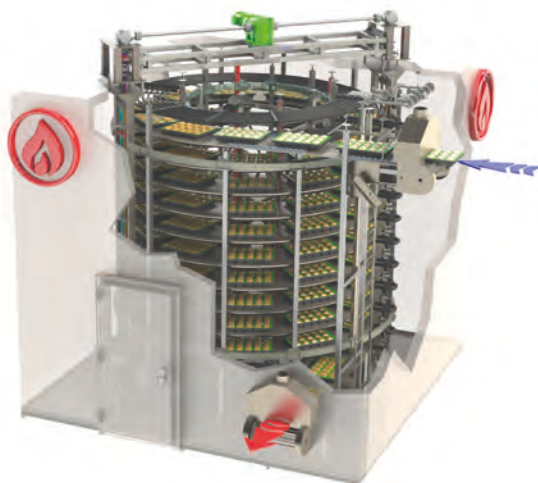
TECNOPOOL, THE BEST CHOICE

The story of TecnoPool is one born out from a big idea: design, manufacture and installation of machinery for the treatment and processing of food products.

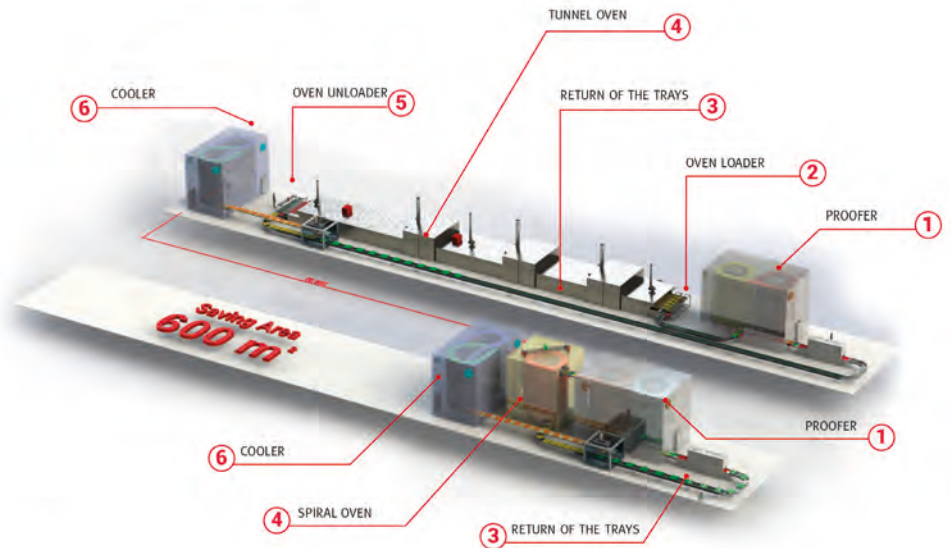
A story that began in 1980 with the patenting of Anaconda: the first conveyor belt conceived by the company's founder, Leopoldo Lago. A winning and above all versatile product, suitable for all manufacturing processes where food products need to be thermally treated.

It was the beginning of a success story that has never stopped, as the results achieved in the last 30 years have been testifying: growth of sales, an increasingly widespread presence on foreign markets, and an ongoing evolution of the products. The story of TecnoPool began in Padua, but today that story has crossed domestic boundaries to be told all over the world. From deep-freezing to cooling, from pasteurizing to proofing, from product handling all the way to baking and frying, the term flexibility goes hand in hand with all TecnoPool solutions.

Before developing a plant, TecnoPool thinks of those who will use it, because flexibility for it is not only a



COMPARISON BETWEEN A TRADITIONAL LINE AND TECNOPOOL'S LINE
Example of a line for sliced bread, production 2,400 kg/h



mental factor, it's above all a work approach. This is precisely the purpose of its design office: it helps to establish an exclusive relationship with the customers, based on straightforwardness, clarity and competence.

A relationship built on the meeting and exchanging of ideas that starts early in the planning phase and ends with the construction of the system.

This is how TecnoPool develops plants that are truly customized for each customer and for every type of space, plants that guarantee the maximum in terms of productivity and the minimum in terms of maintenance.

The versatility of TecnoPool plants is proven by the sectors in which it is applied: it's no coincidence that its technology is often behind the processing of a food product.

Freezing

The know-how TecnoPool has ac-

quired allows it to guarantee a method that is absolutely avant-garde for the treatment of packaged or bulk food products, which are conveyed on belt and deep-frozen in cabinets that have insulated walls with variable thickness.

Cooling

A system designed for two types of cooling: Ambient and with forced air in room. It is precisely this flexibility that makes it suitable for any manufacturing line and any kind of packaged or bulk food product.

Proofing

Such a delicate process deserves all attention. This is why TecnoPool has always developed plants that are perfectly calibrated that do not alter the properties of the food products and which therefore respect both the end product and the consumer.

Pasteurizing

To make the treated products reach the right temperature within the re-



quired time, it is essential to carefully cover every detail: it is no coincidence Tecnopool designs complex plants that use insulated rooms to treat the food products in accordance with parameters that are constantly monitored.

Diathermic Oil Spiral Oven

Tecnopool, faithful to its philosophy of simplifying production lines for mechanical and economic reasons, has completed its range of plants with a spiral cooking system which, thanks to its configuration, allows for space saving and a smooth production process. In this way, it is possible to avoid the use of row gear up/gear down systems, which are very common in the pan lines used in tunnel ovens. This is not something new; however, this spiral configuration makes it possible to make the best of the heating system designed by Tecnopool for this oven.

The absence of forced ventilation and the favourable balance of air/product volume in the cell, compared to a tunnel oven, makes it possible to work with room temperatures between 10° and 15 °C lower than those used by tunnel ovens (cooking times being equal).

In special cases, according to Tecnopool's experience, these differences can reach 30 °C.

Anyway, also in some specific cases in which it is necessary, forced ventilation is also installed in order to

increase the convective effect. The technical decision leading Tecnopool to choose a radiator system, together with the special configuration afforded by the spiral, comes from the results obtained after years of trials with all types of products and in very different working conditions, which show a higher thermal performance, thus improving the results compared with other systems. The thermal fluid that runs through the tubes is diathermic oil, a system that has been chosen on account of its high thermal performance and its very low risk. It must be taken into consideration that the performance of a diathermic-oil boiler ranges between 87% and 91%, compared to 60% of an air-heating system or 30% of a direct-flame heating system.

Tecnopool spiral oven makes it possible to save space, simplify the flow of the production line and save energy.

Thermal Oil Fryer

True to its philosophy of constant evolution and growth, Tecnopool increases its product range with another processing machine that allows it to complete new production lines that meet customer requirements in the areas of meat, fish, bread and sweets, snacks, peanuts and even pet food: Tecnopool fryer.

Why choosing a Tecnopool fryer?

Thermal oil exchanger submerged in the frying pan to:


- Reduce to a minimum the difference in temperature between the heat source and the required frying temperature of the oil;
- Increase the rate of response and adjustment of the temperature;
- Keep the frying oil as static as possible.

Fume extraction hood with fat separation filters, high-efficiency turbine and glazed perimeter fence:

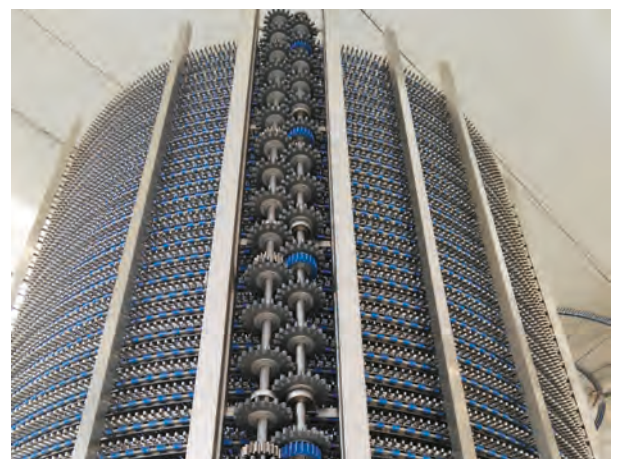
- To facilitate the extraction of fumes and steam, prevent any condensation dripping back into the frying oil causing contamination;
- To permit the visual inspection of the production;
- To separate and condense the oil in suspension present in the fumes, to avoid odour.

Frying pan completely removable:

- For easy and fast cleaning during maintenance work of the machine;
- To permit the elimination of scrap as solids;
- To use the frying pan as a decantation filter of the oil.

In short, the best choice for Tecnopool's customers. 

www.tecnopool.it





SUSTAINABLE PACKAGING SOLUTIONS WITH ADDED VALUE

From 25 to 27 September MULTIVAC will be presenting at FachPack 2018 in Nuremberg a complete range of solutions for packing food and non-food products. A major focus at the trade fair will be on the presentation of packaging concepts, which meet the growing requirement for ease of recycling and saving of resources. MULTIVAC will be demonstrating a R 105 MF thermoforming packaging machine and a T 800 traysealer, which is integrated in a completely automated line, both of which will be running recyclable materials based on paper fibre. In addition to other exhibits, the new X-line generation of thermoforming packaging machines will also be presented, which is equipped for the digitalised production technology of the future thanks to its comprehensive sensor system, and which sets a new benchmark in the market.

MultiFresh™ PaperBoard application on traysealers

MULTIVAC will be showing a T 800 traysealer, which is integrated in an automated line, for producing MultiFresh™ skin packs using pre-cut board. Pre-cut board with different weights or sealing and barrier layers can be run. The packs can be designed in such a way, that the end user is able to separate the carrier board from the plastic barrier layer and then put it into the paper recycling. The traysealer line includes a multifunctional GMS 520 singlecut meat portioner from TVI, which can process all types of red meat and poultry at a very low level of processing cost for every portion in any consistency, and always optimised for weight and product trim. Pack labelling is handled by a L 310 conveyor belt labeller, which applies a D label to the packs. In ad-



dition to this, a blow-on applicator is integrated in the line for applying promotional labels, which are increasingly being used for packs on the fresh food shelves.

MultiFresh™ PaperBoard on thermoforming packaging machines

The production of MultiFresh™ PaperBoard packs on thermoforming packaging machines will be demonstrated on the R 105 MF. A high level of efficiency is a feature of this particular solution. The running of reel-fed materials also contributes greatly to this, since they have a higher level of material efficiency than pre-cut board. As regards the pack design, the spectrum ranges from unformed packs to formed packs with deeper cavities, in which products with different heights and shapes can be packed.

A new benchmark in thermoforming packaging: the X-line

Thanks to its wide range of innovative features, the new X-line generation of

thermoforming packaging machines offers customers a high level of added value, when it comes to pack quality, process reliability, output and future-proofing. The machine, which has a sensor system unique in the market, produces packs of excellent quality without any loss of packs during start-up, since the machine is already set to the optimum running condition by Pack Pilot at the start of operation, and its parameters are adjusted to the ideal operating point by the extensive sensor system. This leads to significant savings as regards product, packaging materials and production time - and it also ensures that a higher level of process reliability and cycle output is achieved, which means greater machine output. The innovative die system and intuitive operating concept also contribute to a high level of process reliability. The new Multi Sensor Control ensures that optimised non-stop mode is maintained. The constantly generated process data forms the basis for providing



MULTIVAC Smart Services, which enable the packaging procedure to be run even more efficiently. The X-line is perfectly equipped for ongoing factors such as Industry 4.0, preventative maintenance, condition monitoring, benchmarking or producing comprehensive analysis of overall equipment effectiveness.

Economical solution for producing shaped contour packs, even in small batches

The R 145 thermoforming packaging machine with its innovative BAS 20 shaped contour cutter enables shaped contour packs to be produced economically, even where it is a case of small batches. Thanks to short set-up times, it offers a high degree of flexibility as regards the pack design, the format to be produced and the packaging materials used. The BAS 20 can be designed to cut without trim waste, and this therefore contributes hugely to reduced consumption of packaging materials and to lower pack costs.

Labelling and inspection solutions


MULTIVAC will be demonstrating its comprehensive expertise in the labelling and inspection sectors with three

selected exhibits. The L 35x labeller series was specially designed to apply sealing labels for closing the open edges of folded products such as for example package inserts, outserts and mailshots. The L 352 model will be presented at FachPack with a label dispenser, which applies a sealing label and self-mailer to the back of package inserts and outserts, as well as applying a label to the front edge of the product and a further label to the rear facing edge.

The L 352 can be installed on folding machines from various manufacturers, and it is able to accept the paper products directly. A central height adjustment feature on the frame enables the label dispenser to be adjusted quickly to different working heights, while separate servo drives for the top and bottom transport belts enable it to be adjusted to different paper thicknesses and formats. The machine is changed over to other label widths and labelling positions by means of dispensing edges, which can be exchanged very easily, in conjunction with special format plates for the press-on system. Depending on the folded product, this solution is capable of achieving very high speeds of up to 12,000 units per hour.

MULTIVAC will be showing the I 410

visual inspection system from its portfolio of inspection solutions. Thanks to its high-resolution and height-adjustable line scanners as well as its powerful image processing, it ensures that reliable label and quality inspection from above and below is achieved. The areas of use range from completeness checks on the packs, through to presence and position inspection of the labels, and right up to checking printed text - and this includes pattern and character recognition, character verification and inspection of legibility and codes. The progressive image-capturing technology enables extremely good images in high resolution to be transmitted and verified even at the highest speeds within the packaging procedure.

In addition to this, the exhibits will also include an **I 211 checkweigher with integrated metal detector**. The detector coil used works with multi-simultaneous frequency and thus offers increased sensitivity as well as improved product compensation. This enables the smallest metal foreign bodies to be detected reliably, even at a high level of product effect. 

www.multivac.com





BITO PALLET LIVE STORAGE MEETS SPECIAL DEMANDS OF BEVERAGE INDUSTRY

Safe and fast distribution to wholesalers and retailers

BITO solutions make sure that the products get to the end customers without delay by reducing in-house travel times. Gentle handling also is an important issue as bottles may break. Another challenge for beverage producers and wholesalers/retailers is that bottles come on different load carriers. All these requirements can easily be met with pallet live storage provided by BITO.

Beverage producers have to cope with a constantly rising number of requirements. Besides the frequently used European size pallets, display pallets are increasingly used. With their smaller footprint of half a European size pallet, these load carriers hold several layers of PET bottles secured by shrink wrap foil. Not only can these load carriers be easily handled and positioned on the sales surface of retailers, they also have an advertising effect and take up less space than a Euro pallet.

The difficulty with these load carriers is that they cannot be block-stacked without risking damage to the pressure sensitive bottle caps. Moreover, stacking on pallets is not possible either, because they are not supplied in beverage cases. For beverage retailers, this means a considerable loss of storage space. What they need is a storage solution that allows gentle and above all space-saving handling.

The rising number of product items is another challenge, since operators try to offer an ever broader portfolio in order to increase their market share. Beverage wholesalers have to reconsider their logistics management, if they want to keep all product varieties on stock, improve efficiency and cope with different demand patterns. In view of the increasing complexity of picking processes, space saving storage with short in-house travel routes and time saving handling is a competitive advantage.





SPECIAL

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FOOD
| processing



BITO solutions take the lead in order related / dispatch route related picking

BITO provides storage systems to suit any requirement – for goods with slow, medium or fast rotation and for all kinds of load carriers such as bottles, containers and pallets.

BITO storage solutions allow to stock a large number of reference lines on

a very small floor surface. This keeps picking routes short and makes for an excellent picking performance. Compared to static shelving & racking, picking times can be reduced by 50%. In many cases, a BITO live storage facility will pay for itself within one year owing to a considerable increase in throughput. Slow moving reference lines that in addition must be held on stock in a lot of product varieties

cannot be stocked on pallets, but must be supplied in beverage cases.

Thanks to the BITO solution, wholesalers are able to present 32 beverage cases on a floor surface that would otherwise hold 8 pallets only. With 32 beverage cases within direct access, the order picker has the full range of varieties within easy reach without having to walk long ways.

Moreover, the FIFO storage principle makes sure that goods move automatically towards the picking face for convenient retrieval of individual cases.

The BITO solution is also suited for less sturdy bottles. Wines and spirits are also safely supplied in BITO live storage lanes – presenting all product varieties in direct access for order pickers or for customers at the point of sale.

The BITO FlowStop load separator guarantees optimum functionality and product availability

The BITO pallet live storage system PROflow comes with an innovative feature that is very useful for beverage distributors: the FlowStop load separator mounted at the picking side of a flow storage installation separates the pallet at the picking face from the second pallet in the same lane. This means that operators can retrieve the front pallet safely and without lane pressure from the pallet behind. Picking individual cases also becomes safer.

Convenience and safety are one aspect of efficient logistics processes. Avoiding downtimes and repairs is equally important. The BITO FlowStop load separator is maintenance free and operates reliably and out of reach for lift trucks which could possibly damage the mechanism with their forks. 🏢

www.bitocom
commerciale@bitocom





ANOTHER GREAT ACHIEVEMENT OF BONDANI SRL PACKING SYSTEM



With its headquarters located in the heart of the Italian food-valley, namely the province of Parma, Bondani Srl Packing System is now a consolidated reality and of absolute excellence to be chosen as a reliable partner by many important national and international companies in the food industry and not only.

The Parma-based company, based in Noceto, has always produced complete mechanization lines: from the conveyor belt for individual packs to the palletization of boxes and trays. And thanks to the in-depth and specific experience of its highly qualified technical and design staff, it is able to intervene in the most complex packaging and product handling problems. This system, fully automatic, once fully operational, will be able to palletize 3 distinct lines of boxes at the same time, coming from three different packaging machines.

Bondani integrates anthropomorphic robots into its plants since 2001: also in this case the palletization is entrusted to an anthropomorphous one

on which has been applied a multi-function gripping head and a particular reinforced base, suitably designed and sized according to the specific needs dictated by the project.


With this system, the company has once again confirmed that it is able to cope with the continuous evolution of the market, introducing cutting-edge systems and solutions.

The plant, the one built, which is fully part of the industry 4.0, where traceability of the product, exchange of production data in real time, human-machine interface, remote teleassistance system and dedicated network for data exchange, are essential characteristics. Particular attention has also been paid to the containment of energy consumption through the use of electric motors in class IE3. All the mechanization and handling of the full and empty pallets takes place using an LGV-type smart shuttle. Once the blades have been formed, they are wrapped one by one and labeled univocally and finally sent to the existing centralized warehouse. An important work has been done on product

tracking:

through the use of suitable barcode readers equipped with illuminators: the boxes are read one by one at the entrance to the palletizing bay; this allows to generate a unique code for the pallet that, once wrapped and labeled, will proceed towards the warehouse. Complete a SCADA software system with interactive lay-out.

A state-of-the-art realization that confirms the ability of Bondani Srl Packing System to respond to the most innovative market needs. The company operates in a highly competitive sector and has shown that dynamism, speed in giving answers and maximum flexibility in customizing projects and jobs according to specific customer requirements are the key to obtaining excellent results.

So this last realization also gives prestige to the history of Bondani srl, which has continued its entrepreneurial journey for 23 years as always with dedication and seriousness. 

www.bondani.it



FLEXIBLE AND PRECISE SOLUTIONS FROM OPTIMA

At FachPack, Optima Consumer will be showing the MODULINE, a true multi-talent packaging machine. Maximum precision is the core competence of the OPTIMA SD2best auger doser, which will also be live on stage at FachPack. In addition, Optima Consumer will be providing information on the entire range of products for the food, chemical and cosmetic industries, which includes stand-alone machines, turnkey lines and the Total Care service.

The Moduline machine concept stands for flexibility like no other: fast format changes, large format ranges, processes that can be expanded and modified via plug & play, as well as many special functions are the ba-



The OPTIMA MODULINE is a very flexible machine type. Liquid and dry products can be processed; various kinds of special functions are available.



The auger doser OPTIMA SD2best is the benchmark for filling accuracy. At the same time, it processes a wide format range

sis for success. The version shown at FachPack fills extremely fine cosmetic powder into jars with high precision. Different make-up colors are portioned into four chambers each. The filling is off-center and into different jar formats, therefore, the four dosing stations change their position depending on the format. Filling weights are between 2 and 25 grams and are controlled by a gross weighing device. Vibration ensures that the cosmetic powders have an even filling level and are compactly filled in the container. Finally, base plates are pressed onto the "upside down" containers at an assembly station, which close the containers at the same time.

The second exhibit is the OPTIMA SD2best auger doser with integrated shut-off scales. Its distinguishing features are maximum filling accuracy and a particularly wide format range from 5 grams to 30 kilograms. The flexible machine concept can be adapted to individual product requirements. This includes various product feeding and shut-off systems, ensuring perfect filling accu-

racy and a clean environment. In the field of combined weighing technology, various types of cells are available, including calibratable ones. Optima Consumer and its partners have rethought and implemented strong packaging solutions with InlineCans and SoftCans and the "matching" packaging technology. Visitors at Optima Consumer's booth will discover the benefits for users in various topic areas. In addition, portion packs, for which Optima Consumer also offers leading machines, are still a big trend. The great potential in milk powder products, as well as the question of how Optima Consumer meets special requirements within the chemical industry will be further topics at the trade show booth. 🏠

Optima Consumer at FachPack 2018 in Nuremberg, 25 - 27 September 2018: Hall 2, Booth No. 2/213 (joint booth Packaging Valley Germany e.V.).

www.optima-packaging.com



BITO
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THE EFFICIENCY OF THE WAREHOUSE RUNS ON ROLLERS

With BITO gravity racking it is possible to make efficiency by reducing the needed space, time and number of errors. In both: FiFo and LiFo application.

Discover how!

BITO ITALIA SRL - Via Marzabotto, 4 - 10095 Grugliasco (TO)
Tel. +39 011 9063242 - e-mail: commerciale@bito.com
More information on our website:

www.bito.com

**YOUR GLOBAL FILM AND ALU FOIL SOURCE "WE MAKE IMPORT EASY"****Our virtual factory model which is thriving in Europe, is addictive and increases your business' liquidity and value**

During the last Interpack, we spoke to you about our virtual factory supply model and why it should work for you. Now three years later we can say unequivocally that it not only works, but those who use it properly are addicted to it. Why? It's simple. It enhances your business both operationally and from a liquidity standpoint. And more importantly, it enhances how the outside world views your company – whether it is a bank, a new supplier, or a potential new investor, new partner or someone looking to buy your business outright.

Lets talk about it a little bit more.

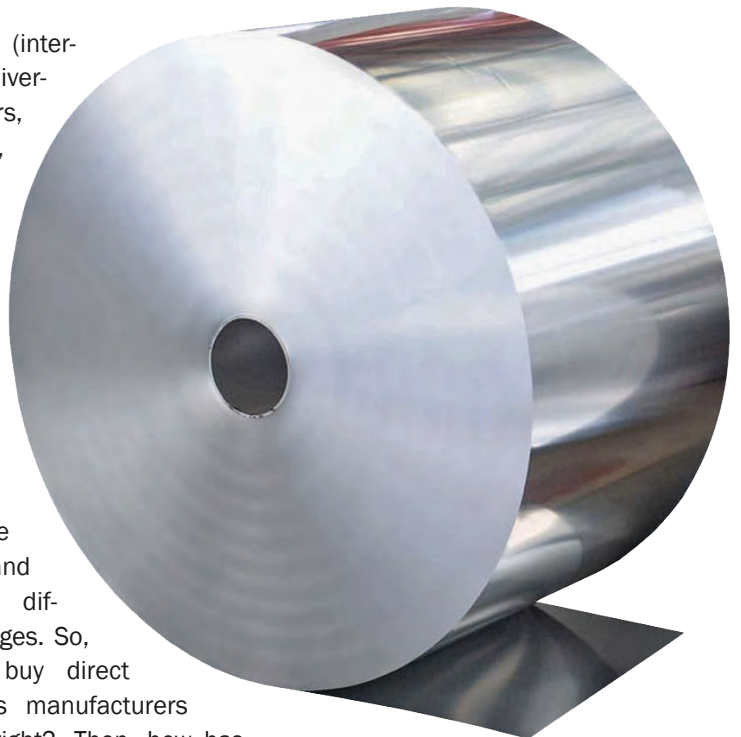
VALUE AND OUR MISSION DEFINED:

Value can come in many forms, not just a lower price. A price is just a starting point of reference. Does the product process well? Is scrap and downtime minimized? Are claims handled well? Do you have product available for unexpected needs? Does the final food processor run at maximum efficiency? Is your financial position and cash flow considered? Do your people have the time to focus on running the business, rather than worrying when product will show up at the door? How do you find out about new products in the market? These are some of the key questions to ask.

The packaging industry and the world have gotten a lot smaller. Today's

technologies (internet, email, universal translators, smartphones, etc) make it possible to have email discussions between two people who live on opposite ends of the world, are many time zones apart, and speak totally different languages. So, anyone can buy direct from overseas manufacturers all day long, right?. Then, how has NOW Plastics business model, as a global importer/ distributor/ supplier and "virtual factory" of various types of plastic films and aluminium foil not only survived, but has been thriving, in today's global environment???? The secret is that our business model is designed to take away the uncertainty associated with global importation while opening up the entire global supply landscape to our converter customers, and at the same time providing a huge positive cash flow benefit though just-in-time supply chain options.

This greatly enhances our customer's balance sheet and reduces bank debt, thereby increasing the value of your company.



Experienced buyers knows very well that buying films is not just about procuring some sheet of plastic that looks nice, has good clarity and a great price. You cannot just throw it on a machine and all is perfect. All films are not alike – plain and simple. They may appear alike and sound alike, but do they process on converting equipment alike? Almost never.

Our mission is to bring value to you - high quality products with a diversification of supply options, competitively priced and delivered in a manner that minimizes your risks of supply and maximizes your working capital, plant space and ultimately the value of your company.

**THE VIRTUAL FACTORY MODEL**

We have a seemingly unlimited capacity of supply for our core products – plastic films and aluminium foil - which are produced around the world. (see our advertisement on another page for our basket of products) We are not focused on maximizing the output of extrusion equipment. Harnessing all of this production allows us to act as a virtual factory so to speak.

Our focus is you, the customer, and what you need to succeed. Acting as an extension of your procurement and sourcing group, allows us to become your eyes and ears. Suppliers are well vetted, and product performance is guaranteed by us. The strengths and product varieties of our global suppliers are combined to offer you a one-stop shop. That is our advantage. You get the benefit of our 40 years of experience supplying products from around the world, without having to deal with any of the hassles. As our slogan says “We make import easy”.

OUR SUPPLY CHAIN PROGRAMS

Our business model is very simple.

The virtual factory means we are not invested in equipment. We are invested in you by extending our vast experiences and technical know-how. Our credit and financial strength allows us to keep stocks in sufficient quantities to support your business, and providing highly competitive payment terms as well. This can be close to a 9-12 month pipeline of supply for some companies. Some people call it a supply chain program, others call it “just in time” supply. We call it our business.

Overseas producers generally think their job is done once they have shipped the goods.

For us, the job starts before you even place an order and ends long after you use the goods.

Open orders are proactively managed far better than factories do themselves. We see changes happening in the market dynamics and do our best to alert our customers to be prepared.

Transparency is a critical component of our success, never hiding the identity of our supply sources and we transfer our knowledge and our level of confidence to you.

The other key is to act as your local support system.

Today we are able to supply anywhere in continental Europe and the UK (amongst other places). Our sales teams are close to you and able to react to your needs whether that is technical support, order tracking, supply coordination, new product sourcing or whatever is needed.

Quality can only be delivered by associating with world class producers. Our films and foil suppliers are required to have all of the critical ISO and EU food contact approvals, a serious and committed management, technical sophistication, a focus toward sustaining export business on a long term basis, an expansion strategy, financial stability, western thinking, product warranties and honoring claims, commercial flexibility, and the ability to maintain consistent relationships and mutual support though soft and tight markets. The last item is high on the importance list. The true test is how a factory behaves when we need them, not when they need us.

Our supply options comprise either establishing consignment programs or using third-party warehouses near to our customer’s plants, allowing for next day or in times of emergency even same day service.

Deliveries can be daily if necessary, again customizing the program to your needs. Even in markets experiencing strong demand and tight supply, we are able to anticipate and work with you to create higher levels of safety stocks to avoid any crisis and keep things running smoothly and continuously.

Invoicing is always in Euros (or GBP for UK customers), and can be done by EDI or other methods as necessary. 🏢

**Visit: www.nowplastics.com
www.nowplasticseurope.com
www.nowplasticsuk.com**



FOOD TRANSPORT: MODULAR, SAFE AND HYGIENIC

Listening to our clients is the founding principle of Cidiesse Engineering, an Italian firm with extensive experience in designing and constructing made-to-measure handling solutions for bulk products.

Indeed, by listening carefully, the Cidiesse team of engineers and expert technicians focuses on the more or less complex needs of their clients. Then, by analysing every detail, they develop personalised solutions capable of making the movement of products along a production line simple and efficient. This is the case of the ETC Bucket Elevators in stainless steel.

Designed specifically for the food sector, these elevators are built in such a way as to optimize the transport of bulk products, no matter what their consistency: granular, powder, sticky. Equipped with one or more loading/unloading stations that are perfectly air-tight, they make it possible to



transport foods like pasta, snacks, flours, legumes, dried fruits, pet food, cereals or dairy products safely along horizontal, vertical or diagonal tracks, guaranteeing the integrity of the product along the entire distance. And there's more. The Cidiesse ETC Bucket Elevators in stainless steel can work in tandem with the CIP-Cleaning In Place system.

More specifically, they are equipped with an air and/or water and/or detergent washing function to clean, degrease, and sanitize the machinery in compliance with current food industry regulations.

This system considerably simplifies cleaning operations: with the washing function incorporated in the machine, it is no longer necessary to disassemble and wash the buckets by hand. And savings, in terms of time and personnel, are noticeable.

The washing function also guarantees hygiene and the absence of deposits between one product and another, thereby preventing any contamination of flavours among the foods transported. This feature becomes particularly important in the food industry as the flavour is a distinctive element of the product.

Thanks to their modular construction, the Cidiesse ETC Bucket Elevators occupy minimal space, while guaranteeing the transport of high volumes and considerable capacity. Such flexibility makes it possible to install them even in reduced spaces.

Depending on the client's needs, they come equipped with one or more loading and unloading stations, with an opening with a hopper that can be connected to the silos, packaging machines, or other systems.

Customization is the strong point: if requested, several discharge stations can be installed with the possibility of rotating the bucket 180° to return it to the loading point while full.

Minimum maintenance and maximum reliability over time complete this Cidiesse profile of engineering excellence and functional technology. 🏢

www.cidiesse.com





We care about your product.

BUCKET ELEVATORS • CONVEYOR BELTS • REVOLVING TABLES • SPIRAL DESCENDERS • CONTINUOUS LOADING ELEVATORS • CUSTOMIZED SOLUTIONS



The quality of the project is our top priority. The attention we pay to our clients is another cornerstone of our mission. And then there is that passion that has driven us since our founding forty years ago. This is why our conveyor systems for handling products like pasta, cereals, dried fruit, pet food, and pharmaceuticals are on the cutting-edge for their efficiency and reliability: because every detail of the construction, functions, and performance is studied ad hoc to carefully and safely handle your product.





COLUSSI ERMES, ADVANCED WASHING SYSTEMS

COLUSSI ERMES is a world-wide leader in the design and manufacture of custom made washing systems in various food sectors, such as the bakery, confectionery, chocolate, meat and dairy, and also in logistics, pharmaceutical, hospital and automotive Industry, with the production of over 4000 plants. In production since the early '70s, Colussi Ermes has an outstanding reputation and over 40 years of field experience, research, and know-how, which enables it to penetrate different markets. The company's quality-oriented philosophy, and production flexibility, have enabled it to produce safe and reliable solutions in line with their customers' needs.

The Colussi Ermes washing machines are fully automatic and suitable for high output applications and capable of washing thoroughly any type of products and equipment, by means of particular systems and pressure water: a large selection of wash capacities, ranging from a low hourly throughput up to thousands pieces per hour, can fulfil all production criteria.

All models are built of stainless steel and of food safe material, applying up-to-date technology and complying with the most recent rules for hygiene and safety.

All machines are available in multiple versions and can be equipped with different automation systems, to satisfy all environmental needs and process requirements.

Technology is an essential component in the realization of every single Colussi Ermes machine.

Each part and element of the system is built using specific devices and



material processing. Such specific feature ensures that deadlines are respected; besides, it is an absolute guarantee of control and quality.

A highly skilled and trained team will carry out the production process with analytical and monitoring tools. Co-

lussi Ermes has always been a synonym of excellence.

Mission

Colussi Ermes mission consists of determining the real requirements and expectations of every single cus-



tomer, assisting him through a process of awareness and counselling.

Service

Choosing a Colussi Ermes industrial washing machine means benefitting from the best and fastest service all

over the world. Our relationship with the customer only begins with the delivery of the equipment. The ongoing presence of our fully committed electrical and mechanical specialists ensures a smooth and trouble-free machine installation and start-up.

Training provided by our support specialists instructs customers on how to operate the washer, maximize its potential and perform routine maintenance.

Service is a priority to Colussi Ermes. Our efficient, customer-oriented service department and multi-skilled technicians organize and provide immediate professional on-site support as well as online assistance at any time.

Reconditioning services

COLUSSI ERMES also offers a partial or total reconditioning of obsolete machines. We perform all the necessary repairs, replacements and renovations to optimize the machine's functionalities and restore its original performance.

Reconditioned machines can be upgraded with new technologies that feature capabilities comparable to modern machines.

Saving resources

Large and small companies working in the food market and using COLUSSI ERMES machines have been able to achieve extraordinary advantages such as:

- better working performance of their staff
- reduced wash time vs. very high hygienic and sanitary standards
- dramatic energy and chemical savings
- environmentally friendly wash operations
- increased production capacities and safety. 🏢

www.colussiermes.com





NEW **MS-6 KR-ZV** LEADS MOSCA PORTFOLIO AT FACHPACK 2018

- EVOLUTION SONIXS MS-6 KR-ZV ENABLES PALLET STRAPPING WITHOUT SAFETY ENCLOSURE
- EVOLUTION SONIXS MS-6-H IS IN TOP FORM FOR FAST-STRAPPING BULKY ITEMS
- THE UCB SPECIALIZES IN NON-STANDARDIZED PRODUCTS SUCH AS FOUR-POINT OR SIX-POINT FOLDING CARTONS

Mosca is showcasing a full range of strapping solutions for a variety of applications at FachPack 2018. Celebrating its premiere at Stand 513 in Hall 4A, the compact EVOLUTION SoniXs MS-6 KR-ZV is designed for maximum efficiency and high performance – especially for strapping pallets with reduced strap tension. The machine's "big sister," the KZV-111, is ideal for preparing shipments containing bulky and heavy goods on pallets. The EVOLUTION SoniXs MS-6-H shows how strapping technology can be integrated into Industry 4.0 set-ups.

A network connection ensures that the machine can be checked and controlled at any time from any location.

The new **EVOLUTION SoniXs MS-6 KR-ZV** will be presented for the first time at FachPack 2018. The machine is specially designed for products with feet such as dollies, wire mesh containers or pallets requiring lower strap tension of max. 450 N. Due to the lower strap tension and force-limited traversing units, the machine, which is supplied CE-compliant from the factory, does not



Celebrating its premiere at FachPack 2018, the EVOLUTION SoniXs MS-6 KR-ZV is ideally suited for palletized goods. The strapping machine impresses with outstanding efficiency and performance.



require a safety enclosure. This significantly lowers the purchase price. The operator is not required to leave the safety zone during machine operation and can feed packages faster.

The EVOLUTION SoniXs MS-6 KR-ZV comes equipped with the patented Mosca SoniXs ultrasonic sealing unit that is positioned to the side of the product to be strapped. This ensures protection against contamination by falling particles or dripping liquids.

It also allows a lower conveyor height enabling the machine to strap pallets on the ground. The movable sealing unit has a stroke of up to 340mm.

The “big sister” to the EVOLUTION SoniXs MS-6 KR-ZV, the **KZV-111** is ideal for vertical strapping of bulky pallets. It also has a movable tongue that slides under the product. The sealing unit is positioned above the package on a sliding plate, which makes it easy to handle packages higher than 350mm. The KZV-111 can be integrated into existing production lines and guarantees seamless package processing.

High speed for bulky goods

The EVOLUTION SoniXs MS-6-H is the non-plus-ultra solution when it comes to fast horizontal strapping of bulky items like furniture or white goods. The machine triple straps up to 180 packages per hour, making it ideal for handling high-volume production runs.

Heavy goods are best strapped horizontally, which is why the MS-6-H features a side sealing unit with a vertically sliding frame capable of safely strapping packages at up to ten different heights. The machine can be optionally equipped with a horizontal sealing unit to strap packages that are not optimally aligned. Setting the strapping position is

easy: Either the operator selects a suitable program via touch panel or the EVOLUTION SoniXs MS-6-H uses sensors to determine product height and completes the strapping operation according to user-defined parameters.

Network solutions for Industry 4.0

Mosca engineered the fully automatic **EVOLUTION SoniXs TR-6 Pro** for integration into existing packaging lines.

The high-performance machine straps up to 45 packages per minute and is best suited for tightly-scheduled logistics operations. The optional double strap dispenser reduces set-up time by automatically switching from an empty roll to a spare coil during operation.

The EVOLUTION SoniXs TR-6 Pro bridges the gap between high-performance strapping technology and Industry 4.0 with a network interface that enables the user to check and regulate machine operation as needed at any time from any location.

The networking options are not limited to the machine itself. The model on display at FachPack 2018 features a strap coil with RFID tags. This enables the coil to transfer information to a company’s enterprise resource planning system, determine stock levels, and autonomously place reorders.

At the same time, employees can track automated processes via the ERP system.

No problem with complex products

The Mosca **UCB** is also network capable. The cross-strapping machine with aligning station offers corru-

gated board manufacturers plenty of flexibility.

The UCB is ideal for non-standardized products which, unlike fully automated strapping machines, are fed manually.


The standard four-sided product transport handles complex products, like four-point or six-point folding cartons. Manual operation is supported by automatic cycle rate adjustment (CRA), which adapts the machine speed to the operator’s pace and thus protects machine components. The UCB is CE-compliant from the factory, which means that the user doesn’t need an additional safety enclosure.

The UCB is also optimally equipped for efficiency and performance. Standard features include a double strap dispenser and SoniXs ultrasonic sealing unit.

Proven machine quality, even for entry-level models

High-end technology is also available to customers interested in entry-level machines. The RO-M Fusion features a heat welding system with electronic temperature control and a coil change and threading system optimized for user-friendly operation.

Thanks to the modular Mosca design, customers can choose from different frame sizes adapted to the size of their products. Dual foot switches and a flexible control panel ensure ergonomic operation.

The Mosca machine portfolio on display at FachPack 2018 is complemented by the company’s ONE Service global service network along with information on strapping materials and ordering options. 

www.mosca.com

MOSCA 
EXCELLENCE IN STRAPPING SOLUTIONS



VOLPAK AND ENFLEX AT HISPAC 2018: MORE INNOVATIVE THAN EVER!

At Hispack, Barcelona, VOLPAK and its ENFLEX brand, will exhibit two pouching machines as an expression of the wide range of solutions offered by the Pioneer Pouching Company. The exhibition is an unique opportunity for VOLPAK to share its latest technological innovations as well as show its wide range of pouching solutions.

VOLPAK, the leading brand in horizontal FFS pouching machines, will be present at Hispack exhibition, from May 8th to May 11th, introducing its latest developments and technologies for the pouching market.

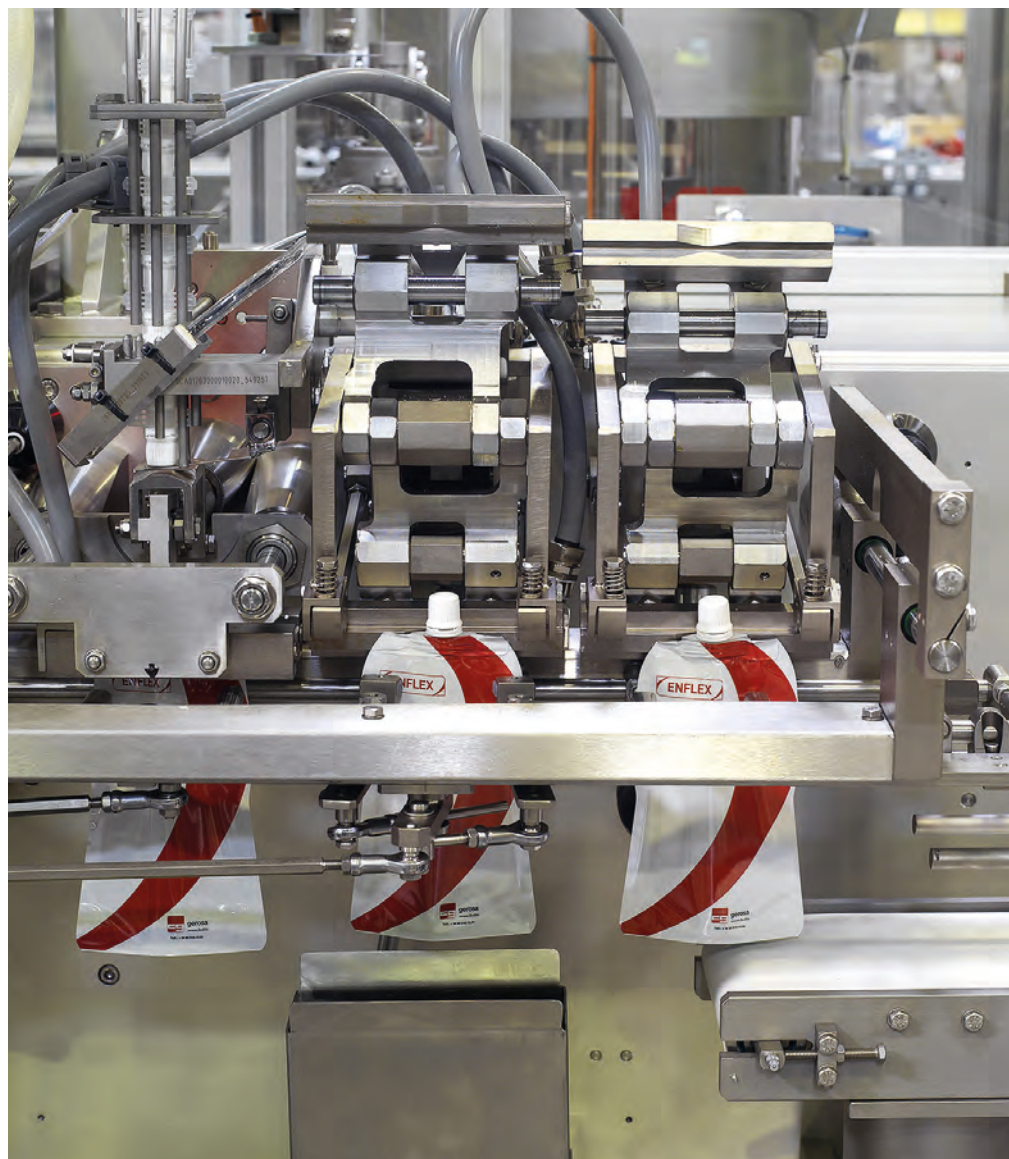
VOLPAK machines are suitable for different needs, from low to high volume production up to high-speed continuous production, being capable of packaging a wide range of consumer goods products in the Food, Pharma, Home Care and Personal Care industries.

ENFLEX, Volpak's brand specialized in the design and manufacturing of robust entry-level horizontal pouching machines, will be showing its latest pouching machine at the show. The VOLPAK and ENFLEX team at the show can support and help customers in finding the most suitable pouching machine model for their product and factory needs.

Machines on show

VOLPAK SI-280

The new face of the SI Series have been redesigned to be a technological machine, fitted with "smart factory" options and capabilities; a versatile unit that cover a wide range of pouching needs, from small to large



pouch sizes; and flexible offering the fastest size change over for HFFS machines.

ENFLEX STD-14

Enflex exhibits its latest version of the STD-14 stand-up pouch machine. This update includes a number of improvements such as a new balcony clean design, faster size change over,

main drive by servo rollers; external empty pouches reject system, etc. The STD-14 is the most competitive horizontal Stand Up Pouch pouching machine of its class in the market. [🏢](#)

VOLPAK will be present at Hispack, from May 8th to May 11th, Hall 3, Level 0, Street D, Booth 434



WIPOTEC GROUP AT FACHPACK IN NUREMBERG

The WIPOTEC Group presents weighing and inspection solutions as well as weigh cells and weighing kits for the packaging machine industry at this year's FachPack in Nuremberg

From the 25th to the 27th of September - at its FachPack exhibition stand in Nuremberg (Hall 2 / Stand 421) - the WIPOTEC Group will present a broad portfolio of integrated weighing and inspection solutions to be incorporated in packaging and production lines of food manufacturers.

In the pharmaceutical sector of the exhibition stand the focus is clearly on Track & Trace systems. Checkweighers with integrated metal detection systems and X-ray inspection equipment will also be presented.

Another product highlight is the E-M-A checkweigher series from WIPOTEC-OCS. Owing to its high modularity, it can be perfectly adapted to individual customer requirements.

The portfolio for the pharmaceutical industry presented at FachPack comprises a full range of modular systems for the serialisation, aggregation, and tamper-evidence labelling of pharmaceutical products.

In a mere few weeks, these pharmaceutical solutions can be installed and put into operation at the customer's site.

Further demonstrated at the trade fair stand: High-performance X-ray scanners with integrated optical control systems.

Companies in the packaging machinery industry will experience WIPOTEC Weighing Technology, the market-leading OEM partner for easily integrated and high-performance weigh cells and weighing kits down to the microgram range, at the WIPOTEC FachPack stand.

Many systems are available as IP65 specified systems, in full stainless

steel, for use in light and medium humid environments.

To complete the product scope shown in Nuremberg, wash-down design solutions that meet all requirements of the food processing and other industries with the highest hygiene standards. 🏢

Booth: Hall 2 / 421





IMMER GROUP, IS ONE OF THE WORLD'S LARGEST MANUFACTURERS OF FLEXIBLE PACKAGING

IMMER GROUP is one of the world's largest manufacturers of flexible packaging materials for the food, cosmetic, pharmaceutical, construction and other industries. It is a company with a 90-year history which is constantly developing and progressing. Clients and long-term partners are both international companies and local manufacturers. It includes two factories - UKRPLASTIC and IMMER DIGITAL, an R & D centre, a design studio, it has branches in 10 countries of Central and Eastern Europe and the CIS.

Its production is certified in compliance with the ISO, the BRC, and the FDA.

IMMER GROUP produces a variety of films up to 11-layers, laminates with flexo, roto and digital printing, ready-made Doypacks, 2D and 3D packages with / without zippers or sliders, sleeve labels with / without notching, self-adhesive film or paper based labels with silk-screen printing, hot engraving, figured die cutting and others. The company's products comply with environmental and legislative requirements of all markets. Packaging is exported to 35 countries; the company is included in the list of official suppliers of the United States and Canada.

IMMER GROUP packaging is used for:

Confectionery products: TWISPAN white, transparent, metallized twist film with a high degree of twist, various laminates with flexo, roto or digital printing



application of specific codes; self-adhesive paper or film based labels with silk-screen printing, hot engraving, figured die cutting and others.

and cold seal, ready-made pouches: flat, standing and 3D pouches with zippers, sliders, easy open and others.

Coffee, tea: three-layer laminates with foil, innovative barrier laminates without foil, ready-made pouches: flat, standing and 3D with zippers, sliders, easy open, vacuum packaging, laser notching, flexographic, rotogravure, digital printing, selective matte varnishing, special interferent inks, the

Dairy products, ice cream, cheese: high barrier films and laminates for the long-term storage of milk (more than 90 days), cottage cheese, cheese, sour cream, and others.

Pearl and metallized films and laminates used for ice cream and glazed cheese, ready-made pouches, flexographic, rotogravure, digital printing, selective matte varnishing, sleeve labels and others.



Sauces, ketchups: high barrier films and laminates without foil for long-term storage, excellent cap welding, laser notching, flexographic, rotogravure, digital printing, selective matte varnishing and others.

Beverages: BOPP labels, sleeve labels, shrink film for group packaging with / without printing with improved strength properties, ready-made Doy-packs, flexographic, rotogravure, digital printing, selective matte varnishing and others.

Meat, fish: high barrier films for vacuum packages, thermoformed packaging, laminates for lidding films with peel-effect, self-adhesive paper or film based labels with silk-screen printing, hot engraving, figured die cutting and others.

Pet food: a variety of laminates and ready-made packages such as Doy-packs, 2D and 3D packages with / without zippers or sliders for dried food and animal-care products, retort pouches for wet food that can withstand the toughest retort processing conditions.

And also, special packaging solutions for chemical preparations, hair

dyes, household chemicals, construction mixtures and others.

IMMER GROUP innovations in digital provide:

- short print runs up to one unit;
- the reproduction of any design in high quality and on-line mode,
- an unlimited number of packages, each having their own unique design,
- personalized packaging.

Ready-made 2D, 3D pouches with / without zippers or sliders, bellows and the bottom can be made of different materials.

PS, PET sleeve labels with or without notching.

Self-adhesive paper or film based labels, with flexographic printing, silk screen printing, hot engraving and the ability for die-cutting.

Interactive packaging, brand protection, hidden coding, Track & Trace and other high-tech solutions.

IMMER GROUP benefits

- its own design studio develops designs compatible with all packaging materials and packaging types;
- the R & D centre offers innovations and helps to improve current packaging solutions;
- service support provides technical assistance and advice to clients 24/7, and it aids in the selection of the packaging equipment and adapting to packaging materials;
- a full production cycle from granules and inks to finished packaging, advanced production equipment, high technological capabilities;
- convenient logistics: two plants in the northern and eastern European region, more than 10 logistics centres and warehouses in the EU and the CIS;
- an individual approach to each client.

IMMER GROUP social responsibility - IMMER GROUP is a member and an official representative of the SAVE FOOD initiative, promoting a smart approach in the use of natural resources.

The packaging of the company prevents food loss and reduces waste throughout the supply chain, is safe for consumers and the environment, and is recyclable.

IMMER GROUP awards: many awards from professional communities: The Best of the Best Packaging from the GAA, the Gold Award from the EFIA, the World Star from the WPO and others.

IMMER GROUP would love to cooperate with you and is confident that we can be successful together! 🏢

www.immer.group

I M M E R GROUP

FOOD
processing

EQUIPMENT FOR TROPICAL FOOD PROCESSING



The standards for quality for tropical fruits are becoming more and more stringent. It is therefore mandatory that the equipment used for their processing be continuously updated in order to maximize the yield and quality of the juice / puree extracted. This is in fact the basis to keep quality in the subsequent operations of heat treatment, evaporation (when it occurs) and packaging.

One of the way to meet the target of a good extraction is the use of dedicated machines for the various “families” of fruits having similar characteristics.

On the contrary of the “Universal machines” the dedicated juice / puree extraction machines are taylor made taking into account the peculiarities of the fruits: the good juice extraction from a passion fruit, for instance, is something of completely

different from the extraction of juice / pulp from a pineapple. The use of dedicated machines avoids the compromises that, otherwise, has to be accepted. The use of dedicated machines avoids to a large extend the contamination caused by the peel to the juice / puree. This contamination can consists in color (for instance the purple variety of passion fruit, the chlorophyll of the pineapple peel etc) as well as in the bitter / not palatable components as well as the pesticides and other chemicals.

Bertuzzi Food Processing, a leading Italian Company operates since 1936 in the design and construction of machinery and plants for the processing of fruits and vegetables and has gained a wide experience in the field of tropical fruits processing for which has developed a number of specific, dedicated machines and technologies for the juicing of pineapple, passion fruit, acerola, dragon fruit, pomelo, banana, mango, guava, litchee, ranbutan, coconut etc. 🏠



www.bertuzzi.it

PIGO[®]

Food Processing Machinery

The Art of Freezing & Freeze Drying Drying & Processing



IQF FREEZERS



EASY Freeze

www.pigo.it

MADE IN ITALY

FREEZE DRYING



EASY Freeze DRYER /
LYOPHILIZER

SRIRAL SOLUTIONS:



Proofing
Cooling
Freezing



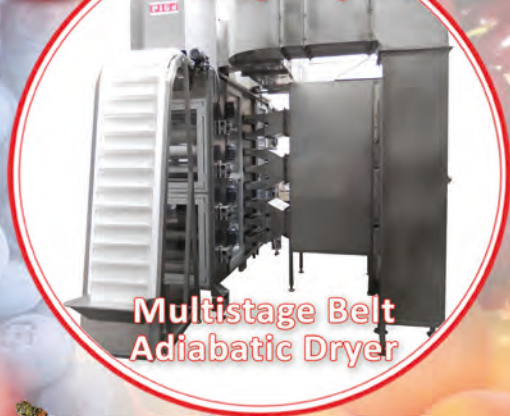
Dried Plums
Processing

PROCESSING



Vegetables
& Fruit Processing
Solutions

Easy Dry



Multistage Belt
Adiabatic Dryer

INFUSION



INFUSED DRIED FRUITS

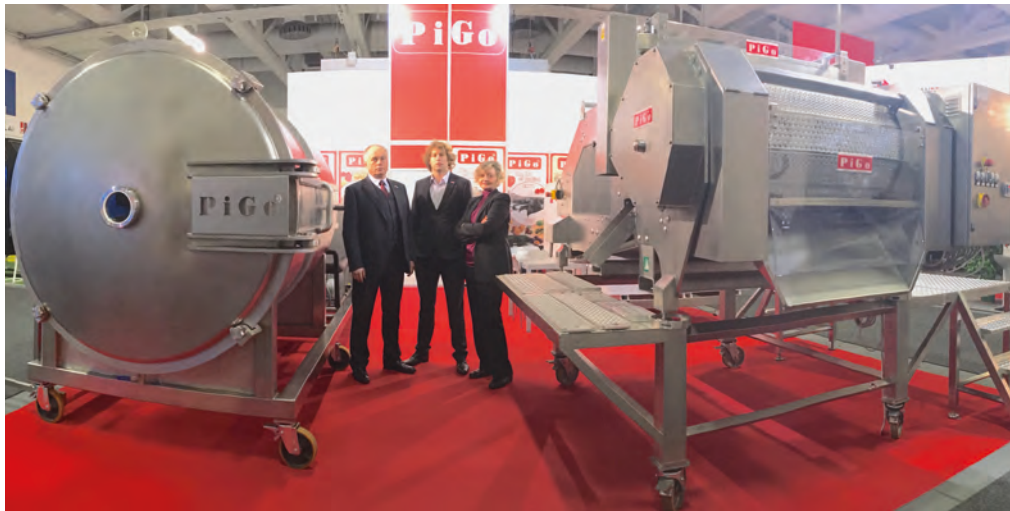
FRUIT PROCESSING



Complete Solutions
for Fruit Processing,
Destoning & Deaeration

OUR VISION, OUR MISSION AND PHILOSOPHY OF EXCELLENCE

Our philosophy is very simple: “give the best to people who expect the best. (D.Z.)”



Following its philosophy PIGO srl set a goal and became an initiating force in technological and consequently economical progress in food processing industry, a world-class leader in the design and manufacturing of high technology freezing, freeze drying and drying equipment, as well as fruit and vegetable processing machinery.

PIGO srl can proudly say that its machines achieve excellence, both from operating characteristics and energy efficiency point of view. Furthermore, they are user friendly, feature that together with the above gives many privileges to the Users.

The key advantages of PIGO Technologies that allow to the user a money saving process are:

FASTER PROCESS WITH LESS ENERGY – Our proprietary method reduces process time up to 15-20% while consuming less energy.

LOW TEMPERATURE OPERATION –

Uniquely designed features allow the low temperature operation cycles which are crucially important for preserving the natural integrity of the product.

FOOD SAFETY FRIENDLY – great care and determination was put into de-

signing a system that makes accessing and cleaning every component very easy, ensuring that bacteria or residue will not get entrapped on any equipment or food surfaces. PIGO designs only machinery with fully accessible and cleanable machine interior.



OPERATOR FRIENDLY – all steps in the process are designed to facilitate the simple. Fast and efficient operations and maintenance.

Following the above guide lines PIGO srl manufactures EASY Freeze - IQF Fluidized bed freezers (Redefining IQF Technology with adaptable air flow), EASY Freeze SPYRO - spiral freezers/proofer/coolers, EFD – family of Freeze Dryers/Lyophilizers (introducing innovative design and establishing a new level of final product quality), Adiabatic Multistage Belt Dryers PG 135 (with separate temperature and humidity zones control), PG 103 / PG 104 Pitting Machines and complete fruit and vegetables processing lines.

EASY Freeze family is a perfect solution for IQF freezing of great variety of fruits, vegetables, sea, meat and cheese products while EASY Freeze SPYRO freezers are most suitable for the freezing of doughy products, meat, fish, pizza and much more. PIGO srl Freezers are built in modular sizes with all components entirely realized of stainless steel, with fully controlled fluidization method that

keeps the product constantly suspended above the belt in a cushion of air, providing the perfect IQF product even when dealing with delicate products like cooked rice, raspberries, etc.

EFD Freeze Dryer allows to save delicate aromas while drying the frozen product under vacuum producing a premium quality product. Freeze Drying technology allows to have the sensorial properties of the finished product perfectly superimposable to those of the fresh product.

Adiabatic Multistage Belt Dryer PG 135, with adjustable individual zone drying allows to dry the product with very low temperatures with up to 2-3 times shorter drying time, preserving the product color and quality. As all PIGO srl machinery the entire machine is realized of stainless steel and materials ideal and approved for use in food industry.

Besides the above mentioned machines PIGO srl also manufactures the PG 103 and PG 104 pitting machines. The PG 103 is the high-capacity automatic machine that has at

least 50-100% higher capacity than any other pitting machine on the market, achieving this capacity with the optimal tact of 60 cycles per min. PIGO srl systems are designed to create a “High Tech” solutions that contain dozens of innovations allowing small and large improvements.

To get a better idea of what PIGO srl does please visit the website **www.pigo.it** or just send an e-mail to info@pigo.it. Some short video clips of PIGO machines in operation are available also on: www.youtube.com, look for PIGO srl or follow them on social media for news. 🏠

www.pigo.it



FBF ITALIA'S QUALITY IN THE WORLD

FBF Italia's machines are suitable to process a lot of products and can be inserted into complete process/production, both in sanitary and aseptic design

FBF Italia has designed and manufactured since 1987, high pressure homogenizers, positive displacement pumps, laboratory homogenizers and, thanks to the wide experience gained in this field, is now a key point-of-reference for plants manufacturers, suppliers of turn-key equipment and end-users in the food, chemical and pharmaceutical sectors.

On-going innovation, exacting experimentation of special materials, strict quality controls and endurance tests allow FBF Italia to guarantee maximum performance, durability, reliability and safety; its mission is to offer to all its customers not only excellent sales services but also continuous relationship with constant, direct post-sales technical assistance; the target is to keep friendly relationship built on mutual evolution and innovation.

FBF Italia's machines are suitable to process a lot of products and can be inserted into complete process/production, both in sanitary and aseptic design.

The main utilization fields of the company machineries are:

- dairy industries (milk, cream, cheese, yoghurt, caseinates, proteins, soya milk, etc.);
- ice-cream industries;
- food, processing, preserving and beverage industries (fruit juices, tomato sauces, oil, ketchup, eggs, vegetable greases, emulsions, concentrates, baby food, etc.);
- cosmetic, pharmaceutical, chemical and petrol-chemical industries (starch, cellulose, wax, colorants,



beauty creams, toothpaste, detergents, disinfectants, emulsions, inks, latex, lotions, emulsifiers oils, pigments, proteins, resins, vitamins, etc.).

But what about the homogenizing principle? In order to permanently mix one or more substances in a liquid, a homogenizer must be used in such a way as to make it possible to micronize and disperse the suspended particles in the fluid, rendering it highly stable even during successive treatments and storage.

The product reaches the homogenizing valve at a low speed and at high pressure. As it passes through the valve, it is subject to various forces that cause the micronization of the particles: violent acceleration followed by immediate deceleration causes cavitation with explosion of

the globules, intense turbulence together with high-frequency vibrations, impact deriving from the laminar passage between the homogenizing valve surfaces and consequent collision with impact ring.

Homogenization can occur with the use of a single stage homogenizing valve (suitable for dispersion treatment), or double stage homogenizing valve (recommended for use with emulsions and for viscosity control when requested).

FBF Italia's range of machines can be commonly classified as follows:

High pressure homogenizers
Positive displacement pumps
Laboratory homogenizers
Positive displacement pumps for product containing particles. 🏭

www.fbfitalia.it

FRUIT AND VEGETABLE PROCESSING LINES



The company Navatta, founded by Mr. Giuseppe Navatta in 1983, produces and installs fruit and vegetable processing lines and boasts references across the globe.

Navatta Group is also centre of excellence for the production and installation of processing machines and plants for peeled tomato and tomato by-products; it counts many references all over the world, with capacity ranging from 20 to 120 t/h of incoming fresh product.

Navatta Group is today a well – established and technologically efficient reality, producing rotary can pasteurizers and tomato pulping lines, bins handling system, bins and drums emptying system, palletizers and de-palletizers, washing systems, fruit and vegetables processing lines, it boasts international patents for juice and puree extraction, concentration plants and thermal treatment, it is specialized in special batch plants for ketchup, sauces and jams.

MANUFACTURING RANGE

NAVATTA GROUP manufactures and commissions Processing Lines, Systems, Equipment for Fruit, Tomato, Vegetables for:

- peeled / diced / crushed tomatoes, tomato sauces and purees, tomato paste, all filled into any kind of package or in aseptic;
- diced, puree, juices (single strength or concentrated) from Mediterranean / tropical fruit, all filled into any kind of package or in aseptic;
- Fruit crushing lines from IQF, frozen blocks and frozen drums
- high yield PATENTED fruit puree cold extraction, fruit purees / juices equalized in aseptic.
- Wide range of evaporators to produce tomato paste Mediterranean and tropical fruit concentrate.

SPIRAL WATER PASTEURIZER – COOLER FOR BABY FOOD CUPS 100 GR., JUICE STAND UP POUCHES, BOTTLES AND CANS



MAYONNAISE, SAUCES, PESTO SAUCE AND SPICY SAUCE PROCESSING LINE



- Evaporators for coffee and milk: evaporation before spray atomizers, freeze dryers or other dryers
- Evaporators for cogeneration industry (waste treatment)
- Aseptic sterilizers
- Aseptic fillers for spout bags/ spout-less Bag-in-Box 3 – 20 liters, Bag-in-Drum 220 liters, Bin-in-Box / IBCs 1.000 – 1.500 liters;
- Spiral-cooler
- formulated products productions (jam, ketchup, sauces, drinks) starting from components unloading to dosing, mixing, mechanical

- / thermal stabilizing, to filling into any kind of package or into aseptic mini-tanks;
- processing pilot plants;
- vegetable processing as receiving, rehydration, cooking, grilling and freezing.

Navatta Group's headquarter and the two production units are located in Pilastro di Langhirano, Parma, with a total production area of 10,000 square meters. 🏠

www.navattagroup.com

50 YEARS OF INNOVATION FOR THE FOOD INDUSTRY

Developing breakthrough technologies, from automated pomegranate handling, to sulfur-free lychee treatment, Juran continues to innovate and green the food industry

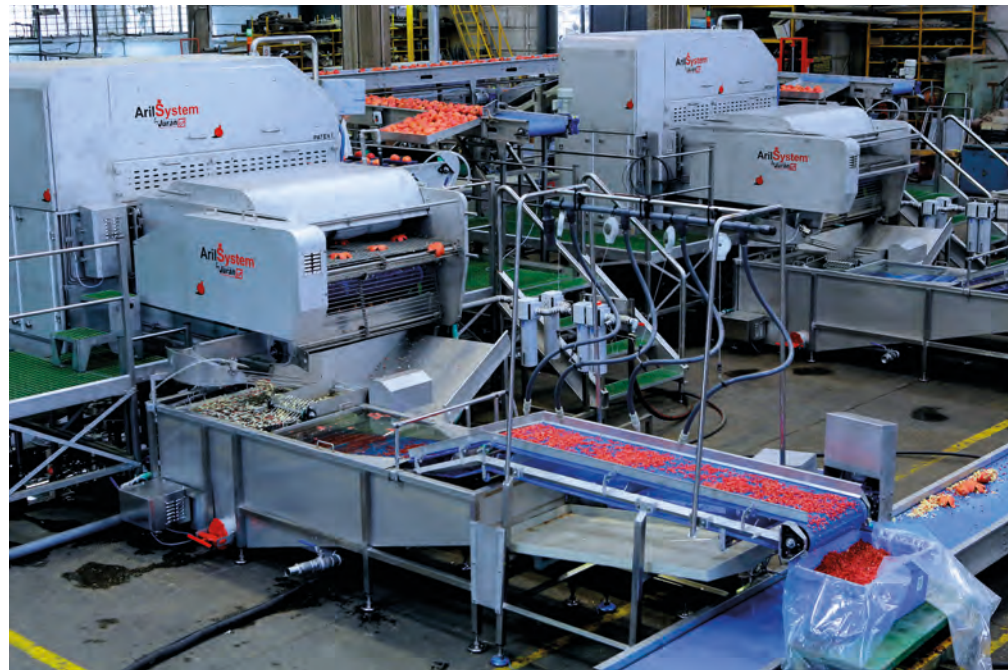
Significantly impacting agrotechnology and the food industry worldwide, Juran has been coming up with new ideas for streamlining traditional methods of farming, harvesting, and produce handling since its inception in 1966. From automated packing houses to unique technologies for greening food processing practices, Juran's R&D achievements caught the attention of the Agricultural Engineering Institute of the Israel Ministry of Agriculture, as well as of EU R&D institutes. In thriving partnerships over 40 years, their joint activities have yielded innovative R&D projects and many jointly registered patents.

The pomegranate handling breakthrough

A prime example, and a flagship Juran product, is the **ArilSystem™**, an automated system for extracting the juicy seeds from pomegranates. The pomegranate is one of nature's most remarkably health enhancing fruits. Higher in antioxidants than wine or cranberries, it promotes heart health, reduces blood pressure, enhances healing, and has even been shown to inhibit tumor growth.

Yet consumption of this healthful and tasty fruit has been far from commensurate with its value.

This is largely due to the messy and time consuming process of extracting the arils. Consumers find the fruit less than user-friendly.



Even when the juicy seeds are provided ready extracted, consumers do not rush to buy them due to their high cost, based on the labor-intensive extraction process. Hence the general public has failed to avail itself of the health benefits of this remarkable fruit. Juran set out to change all that.

Researching the problem, Juran developed the **ArilSystem™**.

It can process hundreds of pomegranates per hour, supervised by just one or two workers.

It boasts a 95% efficiency level, bringing aril damage down to 3%-5%, compared with previous industry standards of 20% wastage.

The extracted arils are gently washed, filtering out peels and fruit membranes. The end result is pure arils, cleaned and packaged, untouched by human hands.

ArilSystem™ The pomegranate breakthrough

- **Labor-Saving** - 1-2 workers replace 45!
- **Minimal waste** - 95% efficiency
- **Better Taste** - Tannin-free tastier juice
- **Higher Quality** - Hygienic Food Safety Standards
- **Industrial capacity** - Up to 56 fruits/minute

Aside from the obvious advantages of low labor costs and increased output, the **ArilSystem™** yields

a far more hygienic, higher quality product. This is reflected in its significantly increased shelf life. A further benefit is afforded the beverage industry.

Most pomegranate juices are obtained by squeezing the whole fruit, including peel and membrane, which gives the juice a bitter taste due to their high tannin and phenol content. The **AriSystem Juicer** obtains pure pomegranate juice from the arils alone, producing a far tastier beverage. And as an extra bonus, the seeds, efficiently extracted during the juicing process, are a sought-after byproduct utilized by the cosmetics and pharmaceuticals industries, yielding additional revenue.

Today's **AriSystem™** is available in 4 models handling 10, 20, 28, or up to 56 fruits per minute. A rate of 56 fruit/minute, or 1,680 kg fruit/hour, can yield over 550 kg/hour of superior quality arils, all from a single production line.

Since the first AriSystem was installed in Israel, there are currently AriSystems operational in the USA, Spain, Turkey, India, South Africa, Australia and others.

Now affordably available, the presence of this wonder fruit is growing in the Fresh-Cut market as well as the Food & Beverage Industries, Pharmaceuticals, and Cosmetics.

But the big winners are the consumers.

Juran's marketing director, Avner Galili says, "There is an increasing market demand for pomegranate products. We're pleased to enable our customers to offer a superior product to the growing number of pomegranate consumers worldwide."

Greener methods for redder lychees

Making food processing more natural and putting healthier products on the market is a main Juran objective. Today, fresh lychees are a tricky commodity.

Starting out an attractive red, they lose their vibrant color within 2 or 3 days, becoming an unappealing brown.

To overcome this marketing drawback, lychees are subjected to a sulfur treatment that helps them maintain their color for a longer marketing window. However it offers the consumer a product that is, literally, soaked in chemicals.

"There is an attitude of resignation among lychee growers," Avner Galili says, "that sulfur treatment is a necessary evil. Sulfur is a toxin, and it may penetrate the flesh of the fruit. Careful testing is then required to ensure compliance with allowable levels. The good news," Avner tells us, "is that lychees needn't be soaked in toxins to keep them market-red."



AriSystem™

www.arisystem.com

Juran has developed a Sulfur-Free Lychee Treatment and Packing House.

In a unique process based on nothing more than a temperature regulated water and salt treatment, the beautiful rich red color of lychees is preserved for up to 4-5 weeks!

That represents a very significantly extended marketing window and shelf life.

This computerized, all natural process maintains the lychee's delicious flavor along with its vibrant lasting color. The unique natural treatment process is integrated with a sorting and packing system.

Moving along a state-of-the-art motorized conveyor, the lychees undergo a sorting & grading process including an automatic sizer with five size/grading groups compliant with EEC and USA market requirements. With a packing capacity limited only by customer demand, Juran Lychee Treatment Systems and Packing Houses have been installed in China, Thailand, Israel and Australia.

Today Avner Galili is pleased with Juran's steady growth.

"From marketing their equipment to the small local market, Juran has grown into a company with a worldwide presence, whose technologies and systems are opera-

tional on five continents. It keeps me busy," he concludes. 🏢

www.juran.co.il



Juran's Sulfur-Free Lychee Treatment & Packing House

- Maintains vibrant red color for 4-5 weeks
- Greatly increases marketing window
- All natural process
- Tested and field-proven

With the company for over 8 years, Avner Galili is Juran's Business Development and Marketing Director, and by now like one of the family of this family business.

Formerly on the Board of Directors of the Israel Export Institute and the National Agricultural Research Institute of the Volcani Center, he also served as advisor to the Israel Agricultural Ministry's Genetic Engineering Consortium.

LITCHI TREATMENT SYSTEM

A Revolutionary System, that Prolongs the Shelf-Life of Litchi Fruits

SULFUR FREE

Keeps Litchis as Beautiful as they are Delicious

ArilSystem™

by METAL WORKS LTD.
Juran
Technologies 



www.arilsystem.com

FOOD REFRIGERATION SYSTEMS:

SAFE, EFFICIENT AND ENVIRONMENTALLY FRIENDLY



Zanotti Spa, an Italian company, has been a point of reference for the design and implementation of cooling systems since 1962. In the cold chain since more than 50 years, its name echoes above all, in every field of application.

Zanotti, as we were saying, has developed each component of the cold chain. From the storage of raw materials (such as cereals in silos), all the way up to supermarket, stores and restaurant distribution, including the processing of foods, transport with special units to handle and store

food safely, Zanotti is always present, accurately and expertly responding to every need with a wide range of products, which actually is the most complete on the market.

Zanotti is now an international group with production sites in Spain and England and with a capillary distribution network to ensure reliability and assistance anywhere. Furthermore, its name is recognized at international level. In the Middle East area and Far East, Zanotti has been chosen by top class catering companies, Emirates Flight Catering and Oman Air, to realize the largest refrigera-

tion systems for important airports. The total value of these projects rises approximately to 30 million euros and the plants are designed to comply with the highest hygienic and reliability standards. Talking of 'turn-key plants' in the Republic of Kabardino-Balkaria (Russian Federation), Zanotti has been awarded of a contract for the supply of a complete storage system for apples and fruits, beating the most important European competitors. The state-of-the-art technologies designed by Zanotti, allow to store apples at controlled temperature and atmosphere for long periods of time, up to 7 months,



and can now be truly considered to be one of the largest, if not THE largest refrigeration Company in the world today, with certainly the most diverse product range imaginable.

Zanotti is still the head office for the refrigeration field, but is now stronger with a great partner like Daikin.

Zanotti is innovation, green conscience, quality and expertise: these great premises for the future are based on its past experience. 🏠

www.zanotti.com



using nontoxic food grade secondary coolants.

Zanotti realizes big plants also in other sectors and countries like, for instance, cooling systems for meat in Russia, cooling and freezing systems for chickens in Lebanon and Ethiopia, refrigeration units for yogurt and ice cream production in Greece, logistic refrigerated warehouses in Middle East and Italy.

Zanotti is also active in the design and implementation of refrigeration systems for the ice rinks and the names included in its portfolio don't leave any doubt. It has designed and supplied the Olympic rinks of Turin, the World Championship Arena of Minsk (the biggest one in Europe), the Barys National Ice Rink in Astana and the new Dynamo Arena in Moscow.

The key of its success?

The absolute research of the solutions able to respect the organoleptic qualities of foods, the care for the environment and, for its customers, the best energetic efficiency with the lowest running costs. Zanotti's cooling units do indeed make use of technologies that are in line with its customers' expectations and, able to reduce the environmental impact: new natural gases and Ecodesign protocols for the total recycling of

the equipment at the end of its life. Energy efficiency offers advantages for the environment, customers and foods.

Recently Zanotti is joining the Daikin Group. This special event symbolizes the 3rd phase of evolution of Zanotti



SARTEN PACKAGING

SARTEN PACKAGING is the market leader and front-runner of technology across the metal and plastic container industry in Turkey, Middle East, South Eastern Europe, North Africa. "We have approximately 2500 employees in our 15 factories and offices, 2200 in Turkey and 300 working abroad. Sarten is the manufacturer of 3 pcs. welded and 2 pcs. drawn metal containers for a variety of industries including canned foods, cooking oil, aerosols, pesticides, engine oils, paints. In plastic containers supplies, Sarten offers products made of PET, PE and PP for the lubricants, agricultural chemicals (COEX), paints, ketchup, mayonnaise etc. (COEX), cleaning materials and cosmetics industries. Our market share in the Turkish food can market is approximately 60% and in ready meals sector it is more than 80%. We also have approximately 35% of the canned edible oil market. Twist caps offered by SARTEN in a wide range of diameters (38 mm to 100 mm) and different types, are ideal for various requirements of customers and they meet the demands of food industry. Twist Caps are suitable for hot, cold, aseptic filling, pasteurisation and sterilisation of various food and beverage applications. Sarten offers a wide range of diameters (38 mm to 100 mm) and different types of twist caps. Easy-open ends and twist caps are mainly used in the food industry. Plastic containers and bottles are used for packing; dairy products, ketchup, mayonnaise, mustard etc. in the food industry.

We are very active in sales of metal food cans and plastic bottles and jars to Europe and USA with special focus to geographically closer markets mainly in the south eastern Europe.

We are producing more and more conventional and shaped food cans with thinner but stronger materials with special panelling formats



down gauging is continuing in all sizes. CTP platemaking, digital preprint proofing, streamlining of artwork to proofing then to ink mixing and then ink control in presses via one common language software is creating very good results in print quality and repeatability of jobs. In house central manufacture of toolings provides uniformity in all operations in all our factories. Improvements to all metal food can making machinery and seamers at ours and our customers plants as well as plastic containers moulds are designed, manufactured, assembled and tested at our R&D department. Quality control and assurance are clearly crucial in our line of business. Our

accreditations include ISO 9000, ISO 14001, ISO 22000, GMP, Lean Enterprise and Manufacture and 5S is practised in all our sites.

Latest investments include 6 colours UV printing line, UV coating line, CTP plate making, shaped food cans and aerosols lines. 5 liters rectangular for edible cooking oil, motor oil, chemicals etc. cans manufactured with thinner and stronger material with specially designed panels on the body to increase axial load carrying and stackability of these cans was successfully introduced with collaboration of one of our major client. UN certification for the transportation of dangerous goods was obtained for this can. 🏠

THE SUPERMARKET OF PACKAGING



Based on 44 years old know-how and experiences,
we take the pride and responsibility for metal and
plastic packaging needs of Food, Cosmetics and Industry.



www.sarten.com.tr

SARTEN AMBALAJ SAN. TİC. A.Ş.

Balmumcu Mh. Zincirlikuyu Yolu Sk. No: 4 Balmumcu 34349 Beşiktaş İstanbul Turkey
Phone: +90 212 275 76 60, Fax: +90 212 272 34 17 sarten@sarten.com.tr

ALBRIGI TECNOLOGIE, A COMPANY WHERE THE OFFICIAL SPONSOR IS TECHNOLOGY

ALBRIGI TECNOLOGIE is celebrating 35 years in the business, 35 years of reliability and quality that lasts. All ALBRIGI TECNOLOGIE equipment is produced with finest quality AISI 304 L and 316 L stainless steel, with MIRROR-POLISHED, 2R finish.

All our tanks have mirror-polished interiors and all the welding is TIG/PLASMA carried out in "WORK-FLOW". The cylinder plates are positioned vertically, so all the flat welding up to 6 metres long is carried out automatically on cooled copper rods. The circular butt welds of the bases and the tops are always carried out with the internal support of circular copper rods, cooled with automatically recirculated water, with double gas protection; the welds will always remain white on both sides and not oxidised, since they are immediately cooled and protected by inert gases. Our equipment is produced in series with circular welds up to 3 metres in diameter ROLLED AND ROLLER PRESSED and with vertical welds up to 6 metres long COLD LAMINATED, flattening them and thereby increasing the mechanical resistance; they are treated in this way to round off or flatten the internal welding edge, obtaining flat, smooth welds, or with few protuberances, that are almost INVISIBLE.

All the accessories are top quality, selected and tested over time, and meet even the most exclusive and special requests. They are applied with shaped and rounded moulds to make the structure stronger, thereby avoiding vibrations and facilitating the subsequent washing stage. Each mechanical part that activates a movement, be it a pump, piston or agitator, is applied in accordance



with the international safety regulations CE - FDA - ATEX, always accompanied with a use and maintenance manual, drawings, static calculations and spare parts manual. Special attention is paid to safety equipment like protective casing, parapets, microns, electric sensors and photocells to ensure the safety of the operator. The electrical panels are manufactured in accordance with CE regulations and comply with strict international standards. The equipment is tested with water for at least 12 hours. Those articles subject to PED testing undergo pressure trials for at least 48 hours and, in process testing, they are subject to thermal and mechanical stress with continuous service cycles of 24 hours. All production is carried out in accordance with the EHEDG guidelines, which protect and guarantee all the user's expectations. This is the world's strictest standard of reference and guarantees the absolute quality of equipment used in the food sector.

We can provide plant certified in accordance with the directives 97/23/

CE-PED, 94-9-CE-ATEX, ASME and EHEDG.

The technical office is staffed by highly experienced personnel who can meet a client's every need.

Employed personnel are in possession of qualifications in accordance with UNI-EN-287-1.

The systems used are among the most innovative: TIG, PLASMA, MIG, LASER, ELECTRODE.

We are fully equipped to perform non-destructive controls on our manufactured articles (VT - RX - PT) and the respective FERRITE controls - the degree of surface roughness with the appropriate certificates. On request, equipment can be made with special finishes and treatments, such as electropolishing, pickling and passivation, furnished with the respective diagrams and certificates. We have developed a series of finishes and unique solutions for all sectors that deal with liquid foodstuffs that make our products exclusive, complete and modern, often at the cutting edge, to the point that we are considered by all to be "AHEAD OF OUR TIME". 🏠

www.albrigi.com

Albrigi Technologies, food processing plants



Albrigi Technologies manufactures equipment for food storage and processing of the following products:

Sugared syrups	Chocolate	Fruit puree	Milk-based ice creams
Brine	Cottage cheese	Wine and apple vinegar	Oil
Liqueurs	Jam	Margarine	Liquid vegetal fats
Blood	Non-alcoholic beverages	Yogurt	Liquid animal fats
Beer	Egg white and yolk	Cream	Alcohol
Mayonnaise	Fruit juices	Fruit ice cream	Cider
Creams	Wine	Whole milk	Sparkling wines
Sauces	Honey	Pasteurized milk	Cheese
Spices	Whiskey	UHT sterilized milk	Pickled vegetables
Butter	Tomato	Glucose	Mustard
Malt	Sugar in crystals	Inverted sugar	Preserves
Fish glue	Icing	Starches	Flours

YOUR EVERYDAY WORK IS TOUGH ENOUGH



Understanding the market's needs is the most important part of creating the perfect product.

The first step to achieve this is to recognize the threats and demands of the industry. Food processing workplace is a very specific one - constant necessity of quality control, contact with sharp and dangerous tools, food parts and liquids is the everyday struggle of the people working in food processing environment. And yet, the last but not least component - time. Every producer strives to combine these elements in order to achieve the high quality product manufactured in the shortest period of time possible.

Everyone who struggles with this challenges sooner or later realizes that the final score depends on every component of the process - it is highly important to use only the tools which were created especially for this kind of jobs. That's what OHAUS company takes for its first priority - creating the tools that will help their customers become the leaders in their class. When asked about the company's main foundations in creating new products, Zbigniew Pobocho, General Manager, says: "For more than 100 years OHAUS is trying to make people's job easier. The first question that we ask ourselves while creating a new product is, who is going to use them. Then we gather information about those people line of work. Creating the scale for Food Processing Industry is one of the most difficult tasks. We have to think about every possible situation that can threaten our scales' operability. But in the end it's really satisfying to create something that will make Customers work faster and easier - their everyday job is tough enough and they should not have to worry about damaging



their scale simply by spilling the liquid on it. I trust that after all the years we have finally succeeded - our Customers are highly satisfied with our new Valor 2000 and 4000 scales, created especially for food processing jobs." OHAUS latest proposal for food industry jobs are Valor 2000 and 4000 Compact Bench Scales, certified and highly resistant. Looking at their features it is clearly visible that they are the perfect tool for the food processing.

The designers of the scales have considered the need of Valor's 2000 and 4000 resistance to the sharp objects, commonly used in the food processing activities - the scales are equipped with polycarbonate knife proof keypad. It prevents damage from knives, repealing stains, moisture, corrosive fluids and food contaminants.

The scales' Flow Thru Design protects the scales from fluids and condensation that may form inside the scale from constant temperature changes

in typical food processing environments. The Valor 2000 and 4000 scales are NSF Certified and have OIML/EC Type Approval.

All those combined features make the Valor Compact Scales safe, fast and highly durable. Designed especially to endure in the harsh food processing jobs, they are certainly the right tool for the toughest jobs. 🏠

www.ohaus.com

OHAUS manufactures an extensive line of high-precision electronic and mechanical balances and scales that meet the demands of virtually any weighing need. The company is a global leader in the laboratory, industrial, and education channels as well as a host of specialty markets, including the food preparation, pharmacy and jewelry industries. OHAUS products are precise, reliable and affordable, and are backed by industry-leading customer support.



Valor™ 2000 and 4000 Food Industry Scales



*The right tool
for the toughest jobs*



Valor™ 2000



Valor™ 4000

The new Valor™ scales combine many features that make them capable of handling the toughest food processing jobs. The keypad made of polycarbonate prevents damage from sharp objects, repealing stains, moisture, corrosive fluids and food contaminants. The Flow-Thru Design protects the scales from fluids and condensation that may form inside the scale from constant temperature changes in typical food processing environments. With their fast and accurate results, practical touchless sensors, waterproof and durable design, Valor™ 2000 and 4000 are performing at their best even in harsh environments.

www.ohaus.com/valor4000

INGREDIENTS FOR MEAT & SAVOURY APPLICATIONS



A white paper by Lycored

Clearly natural solutions for perfect flavour and texture

Beyond clean label
Clean label has been a major trend in the food industry for the past decade, with food and beverage manufacturers keen to highlight that their products are free from synthetic ingredients and additives. But today's consumers are looking for more. They want to know what is in their food, not just what isn't. They want their food to be made of recognisable natural ingredients and they want to know where those ingredients came from. This desire for more transparency is leading to a massive upsurge in clearer labelling. So, while Innova Market Insights found in 2014 that a quarter of all food and beverage launches featured clean label claims, it also identified greater transparency – a shift from 'clean to clear' – as the top labelling trend for 2015. In tune with this trend, Lycored offers Real Food Ingredients made from 100% tomato, enabling formulators to label products with reassuringly simple food declarations that all consumers will recognise. What's more, its vertically-integrated business model guarantees farm-to-fork transparency and traceability. Lycored uses its own specially bred non-GMO tomatoes, carefully grown on farms in California and Israel. Once the tomatoes are harvested, a proprietary extraction process is used to remove the delicate pigments, fibres and serum from their pulp as efficiently as possible.

Honest goodness

The unique non-GMO tomatoes bred by Lycored are naturally four times higher in lycopene than standard tomatoes. They are also rich in naturally occur-



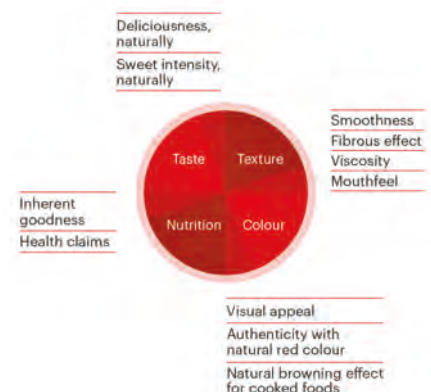
ring taste compounds, including glutamate, which is an amino acid. Lycored's Real Food Ingredients range builds on the goodness of these tomatoes to enhance the taste, colour and texture of food, while also providing an inherent nutritional advantage. There are four product types available from Lycored, as follows:

- **SANTE** - this taste enhancer provides a high concentration of the natural compounds that produce umami (the fifth taste) and kokumi (the Japanese word for deliciousness). SANTE accentuates existing flavour characteristics while remaining taste neutral.
- **Clear Tomato Concentrate (CTC)** - a concentrated serum with a savoury character that offers balanced sweetness from 60 brix combined with higher acidity than SANTE, which creates a smooth balancing taste effect. In tomato-based products, it also increases tomato taste intensity.
- **Lyco-Fibers** - these modify the pulpiness, viscosity and mouthfeel of sauces, soups and meat products. The unique, authentic texture they provide cannot be achieved reliably using other texturisers. They lend products a

pleasant pulpy fibre mouthfeel, without the slimy consistency of formulations that rely on alternative stabilisers such as gums and starches.

- **Dry Tomato Pulp** - this combines a fresh, vibrant and consistent red colour with a stable texture for red sauces, ketchups and soups. Its fibre content can add to the health credentials of a naturally-positioned product. It also works well as a natural colourant and texture improver in meat-based products such as sausages, in which many food colourants or starches are not permitted.

4 dimensions of goodness, from our tomato





Lycored

Sharing nature's wonder from our garden to your kitchen.

We put our hearts into getting
the very best from Mother Nature's
wholesome treasure.

Real food ingredients, 100% tomato
for taste, texture and colour.

Natural food & beverage colours,
that look good and are good.

Interested in clean label, all-natural,
food ingredients for better colour,
flavour and texture?

Get in touch with us by emailing:
infos@lycored.com

www.lycored.com



SANTE - natural deliciousness

Available as a liquid or powder, SANTE provides naturally occurring umami and kokumi tastes with a low sodium content. Umami, meaning 'delicious taste', is also known as the fifth taste – after bitter, sweet, salty and sour – and its savoury, meaty character is detected via the taste receptors for glutamate. Kokumi, meaning 'rich taste', provides balance and a hearty mouthfeel. Kokumi is delivered by foods with the right combination of amino acids. Importantly, SANTE manages to combine both of these attributes with a clean and clear label. Manufacturers may declare SANTE as 'tomato concentrate' or 'natural flavour', according to local regulations. SANTE is taste-neutral, with no overt tomato taste, so it can be used to boost the flavour of both sweet and savoury products. It is ideal for use in soups, sauces and marinades and in its powdered form it can also be applied as part of a seasoning mix for products such as potato chips and extruded snacks, and in spice blends for meat products. Low dosages of between 0.15 and 0.7% are sufficient to deliver a highly accentuated taste experience, and SANTE is stable across a wide range of temperatures and pH. As well as providing all these positive attributes, SANTE enables formulators to reduce or eliminate a range of ingredients with negative labelling connotations, such as MSG, ribonucleotides, yeast extracts and hydrolysed vegetable proteins. In addition, thanks to its ability to enhance the salty flavour of products, SANTE allows a reduction in sodium from salt by 30 to 50% in some applications. The secret of SANTE lies in the high levels of naturally occurring glutamate in Lycored's specially bred tomatoes. Glutamate occurs naturally at high levels in many delicious foods, such as ham and Emmental cheese, Nori

seaweed and scallops. Lycored's special breed of tomato is also a rich source of natural glutamate. It has an amino acid concentration of almost 9%, of which 32% is natural glutamate.

Clear Tomato Concentrate - smooth flavour

CTC is a clear liquid that acts as a natural taste improver for food, bringing a smoother character to savoury products such as soups, condiments and sauces. It can also intensify the tomato character of tomato-based foods and act as an extender for tomato paste, which can be expensive. CTC can be declared as consumer-friendly 'tomato concentrate' and, like SANTE, it gives formulators a way to reduce or eliminate their use of less attractive ingredients. It is stable across a range of pH and temperatures. It is colour-neutral and besides delivering a better taste and cleaner label, it can also produce a browning effect for a more appetising appearance in foods such as pies and pastries.

Lycio-Fibers - authentic texture

Formulators can modify the pulpiness, viscosity and mouthfeel of sauces, soups and meat products naturally using Lycio-Fibers. Not only do they deliver a cleaner label, but they also carry the positive benefit of fibre content. Their high stability means that Lycio-Fibers do not undergo syneresis when used in sauces. In addition, while alternative stabilisers such as gums and starches can lead to a slimy consistency, Lycio-Fibers deliver an authentic vegetable fibre texture. Lycio-Fibers also improve the juiciness of meat products and prevent burning of the meat when barbecuing.

Dry Tomato Pulp - visual appeal with fibre

Lycored's Dry Tomato Pulp is perfect for formulators looking to produce tomato-based sauces, soups and dips with a fresh and vibrant 'made from scratch' look, taste and texture that remains stable throughout a product's shelf-life. It also suits meat products such as sausages. The pulp delivers a fresh, consistent, natural red colour thanks to its high lycopene content, combined with an authentic pulpy

texture. It also contains fibre and can carry a consumer-friendly 'crushed tomatoes' or 'tomato concentrate' label within the EU. Conventional tomato pastes can be inconsistent, which may lead to formulation challenges. In contrast, Lycored's Dry Tomato Pulp provides reliable, consistent, repeatable results. It also permits the removal of starches from sauces, leading to a shorter ingredients list.

Benefits of Lycored's Real Food

Ingredients at a glance:

- Foodstuff label declaration
- Cleaner label and a shorter ingredient list in many applications
- Stable across a range of pH and temperatures
- Allergen-free
- Kosher and Halal
- Fibre content
- No added glutamates
- Non-GMO
- Vegan

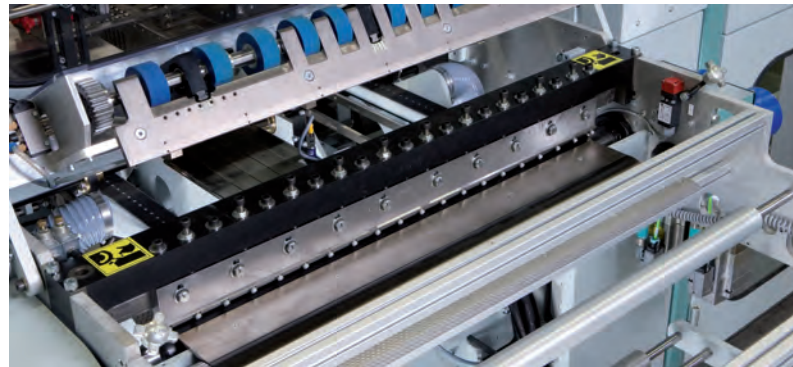
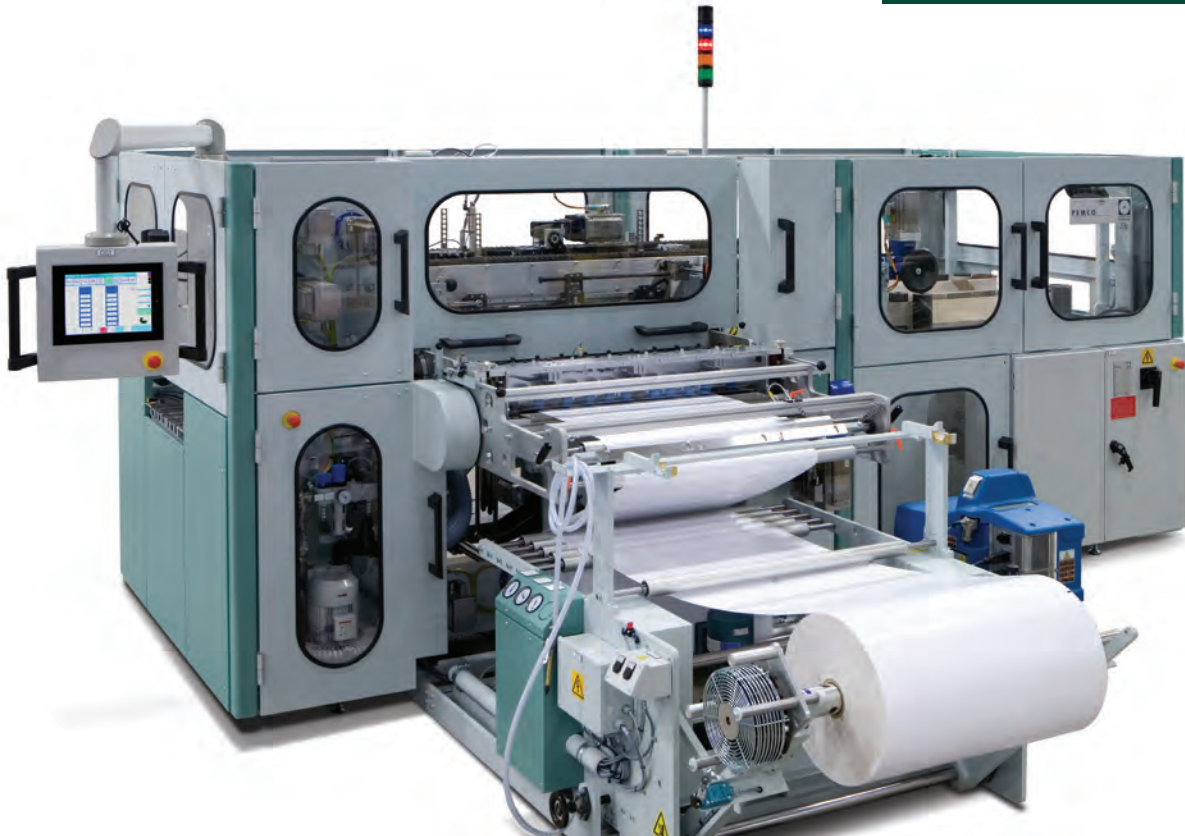
Inherent goodness – naturally

Lycored is an international company committed to 'Cultivating Wellness' by harnessing the nutritional potential of nature using cutting edge science. The result is a growing portfolio of natural ingredients and products that formulators and – just as importantly – consumers can recognise and trust. Lycored's first 'hero ingredient' was lycopene, which has been clinically proven to help support general health and, more specifically, heart, skin, prostate and female reproductive health, among others. As global leaders in natural carotenoids for food, beverage and dietary supplement products, Lycored's experts are constantly developing new fortification blends using lycopene to support relevant health claims. Beyond this, simply including Lycored's natural tomato ingredients allows customers to provide an 'inherent goodness' or better-for-you positioning for their products. Established in 1995, Lycored is based in Israel, with sales and production operations in the UK, Switzerland, the US, Ukraine and China. 🏠

www.lycored.com



PEMCO



Perfect food packaging begins with the best packaging machinery

Have you ever noticed the difference between a tightly wrapped ream of paper and one that is loose or improperly sealed? Maybe you have seen cartons with twisted flaps or rounded folds and wondered about the condition of the interior contents, especially when it comes to food or beverages?

Pemco can eliminate such worry. Packaging your products with our packaging machinery will assure you of a perfect finished product. Pemco has been satisfying sharp-eyed packaging customers for over 50 years. That is a long time and a lot of perfect reams and cartons for a demanding market. We work hard to deliver the best machinery available or develop new innovative solutions for diversified markets. Our customers want the best product for their customers. When quality matters to you, when quality matters to your customers, then Pemco is the quality provider that will deliver the type of packaging perfection that matters to everyone.

PART OF YOUR SUCCESS



NEW ALL-IN COMPOUND FROM HYDROSOL FOR ALLERGEN-FREE ALTERNATIVES TO SOY AND WHEAT

SUNDOGS: VEGETABLE HOTDOGS WITH SUNFLOWER PROTEIN FOR THE FIRST TIME

“**P**lant-based food” is currently the most popular term according to the Food Report 2019. The reason is that it covers many different trends, from flexitarian and vegetarian lifestyles to vegan alternatives to fish, meat, sausage and dairy products. Plant-based foods also address the Health megatrend as well as the growing expectations of consumers, especially younger ones, in terms of climate, resource and animal protection.

The new “Sundogs” all-in compound from Hydrosol is a perfect fit for this trend scenario. Sundogs is used to make vegetarian sausages for eating hot, and is based on plant proteins from sunflower and peas. This makes it the first allergen-free alternative to soy and wheat. “Sunflower proteins are completely new in the manufacture of vegan meat alternatives,” explains Product Manager Florian Bark. “It’s based on sunflower flour with high protein content, which we make by a special process during oil pressing. We use this very high-quality, attractive product in our new all-in compound, Sundogs.”

Like the name indicates, this stabilising and texturing system is used to make vegetarian hotdogs. Naturally it can also be used for vegan alternatives to all other types of bockwurst as well as bratwurst. The final products have a very authentic texture and bite. They also have a special flavour profile, with a pleasant, slightly nutty sunflower note that is an excellent fit with the product. It enhances the typical sau-



sage seasonings and smoke flavour very well and has no after-taste, as is often the case with soy and legumes. Another plus point for marketing is the declaration benefits. This all-in compound is free of allergens like soy and gluten, as well as of egg and dairy components. Like all Hydrosol vegan sausage alternatives, Sundogs are also phosphate- and nitrite-free. Naturally the compound contains no flavour enhancers. A further health advantage is that the vegetable sausages contain no cholesterol. Plus, sunflowers from

domestic or regional sources have a low climate and resource footprint and are non-GMO. In addition to sunflower and pea protein, the all-in compound contains hydrocolloids and starch. Special seasonings give each sausage variety its own individual flavour profile. Trendy new flavours can also be easily implemented as desired by the customer. The plant-based sausages are made using conventional cutting and filling equipment. 🏭

www.hydrosol.de



GULFOOD
MANUFACTURING

6 - 8 Nov 2018

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FUTURE IN FOCUS AS INNOVATIVE END-TO-END SOLUTIONS COME TO THE FORE AT 5TH GULFOOD MANUFACTURING

The fifth edition of Gulfood Manufacturing will showcase a raft of innovative cutting-edge solutions shaping global production when the region's biggest food and beverage processing event returns to Dubai World Trade Centre (DWTC) from 6 to 8 November 2018.

Having outperformed itself year-on-year since launching in 2014, Gulfood Manufacturing will once again be categorised into five dedicated industry sectors:

- Ingredients, showcasing essential ingredients that improve taste, aroma, colour, texture, nutrition, production, storage, transport and shelf life
- Processing, covering everything from general cross-industry processing lines and technologies, to industry-specific equipment
- Packaging, featuring equipment and machinery for packaging, printing, labeling, weighing, sorting and decorating for large, mid and small-scale industries
- Automation & Controls, presenting technological innovation in automation – from Robotics, Smart manufacturing and Digitalisation, to Industry 4.0 and Industrial Internet of Things (IIOT)
- Supply Chain Solutions, showcasing end-to-end solutions for the food industry

Spanning 80,000 square meters of exhibition space across 16 halls, the



three-day show will welcome more than 1600 local, regional and international suppliers and industry service providers from 60 countries showcasing the latest manufacturing business improvement tools. With top quality products and solutions for all budgets being displayed on the exhibition floor, Gulfood Manufacturing also serves as a tailor-made business and sales platform for networking, knowledge sharing and enhancing commercial opportunities.

With tens of thousands of visitors expected to attend the landmark fifth show, Gulfood Manufacturing Innovation Tours will outline the future of the food and beverage processing and production sector in the expanded Automation & Controls segment. Expect to see examples of robots working among humans at production lines, or high-speed machines with capacity to churn out bags at 200 units per minute.

The show will also feature one of the region's largest hosted buyer programmes, with an anticipated contingent of 2,000 pre-qualified, C-Level management attendees from across the Middle East, Africa and South Asia readying to invest heavily at the exhibition.

Elsewhere, the Gulfood Manufacturing Industry Excellence Awards will recognize and reward best practices and innovation within the food manufacturing industry value chain. The awards will be judged by an international panel of qualified experts representing food processing and packaging industries, graphics experts, equipment suppliers, academia, trade press, governmental, environmental and trade organisations.

In addition, the improved and revamped Gulfood Manufacturing Conference will bring renowned thought



leaders, market analysts and industry experts to address, discuss and debate industry challenges and opportunities.

Gulfood Manufacturing 2018 will be open from 10 am – 6 pm on 6-7 No-

vember, and 10 am – 5 pm on 8 November.

The show is only open to food and beverage industry professionals and visitor attendance is free of charge. For more information, visit

www.gulfoodmanufacturing.com 🏠



ITALIAN GELATO CONQUERS AMERICA

Sigep's 'debut' at New York's recent Fancy Food Show was a great success. Artisan gelato and coffee played star roles at an experiential stand that intercepted American buyers, distributors and importers

Italian gelato landed in the States meeting with immediate success. The experiential stand organized by Italian Exhibition Group's Sigep at the recently closed Summer Fancy Food Show 2018 in New York, saw traders and enthusiasts lining up every day to taste the delicious flavors of gelato and real espresso coffee from renowned Made in Italy tradition, together with croissants and fantastic pastries.

Numerous American buyers, distributors, importers and top sector experts were eager to try the products of Italian companies for themselves.

The seminar entitled "Market Trends for Artisan Gelato in the United States", opened by Phil Kafarakis, President of the Specialty Food Association, also aroused great interest with interventions from Flavia Morrelli, Group Brand Manager of Italian Exhibition Group, and representatives from some of the sector's leading companies: from John McCabe, Eastern Regional Director for Cargigliani USA to Pierpaolo Colombo, General Manager of Babbi, Rodrigo Florim, Vp Sales at MEC3 USA, Anna Pata, Director of Sales & Marketing for Pregel America and Domenico Piscioneri, Area Manager at IFI USA.

Innumerable quality contacts and business meetings were held during the three days of the Show, particu-



Gelato | Pastry | Chocolate | Bakery | Coffee

Gelato | Konditorei | Schokolade | Backwaren | Kaffee



Sigep

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Expo Centre / Messegelände

40th International Trade Show of Artisan
Gelato, Pastry, Bakery and the Coffee World

40. Internationale Fachmesse
für Eisproduktion, Konditorei, Backhandwerk
und Kaffee

www.sigep.it



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IN ZUSAMMENARBEIT MIT



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larly with entrepreneurs from the foodservice channel, interested in widening their range in the gelato sector, and with retailers attracted by the idea of opening a gelato parlor.

The companies involved also expressed their satisfaction. For artisan gelato: Carpigiani (machinery for producing gelato), Ifi (refrigerated displays), Babbi, Pregel and Mec3 (gelato ingredients), for coffee: Hausbrandt (selected blends), La Spaziale (espresso machines) and Forno d'Asolo for pastries and croissants.

And so, a tasty preview of the 40th Sigep, the International Trade Show of Artisan Gelato, Pastry, Bakery and the Coffee World, to be held at Rimini Expo Centre from 19th to 23rd January 2019, confirming the Show's increasingly international inclination. Moreover, thanks to its historical collaboration with ITA - Italian Trade Agency, an important delegation of qualified US buyers is also expected to attend the Show in 2019.

The promotion of artisan gelato at the Summer Fancy Food Show was the result of collaboration between IEG and the Specialty Food Association (SFA). 🏛️

www.sigep.it

Sigep International Trade Show of Artisan Gelato, Pastry, Bakery and the Coffee World

SIAL MIDDLE EAST 2018

SIAL Middle East 2018 will continue to build on an exceptionally successful 2017 edition, which attracted 1,000+ exhibitors, 19,000+ unique visitors (16% increase over 2016) and 498 fully hosted VIP buyers.

The 2018 edition will feature 1,000+ exhibitors, 20,000 visitors and up to 500 fully hosted VIP buyers. The 2017 event was the best edition since the inception of SIAL Middle East. There was positive feedback from exhibitors, visitors & hosted buyers and it is also reflected in the extensive surveys carried out during the event. 96% of the 2017 exhibitors agree that SIAL Middle East is important for their business in the region. Similarly, the 2017 visitors have shown immense satisfaction as 97% look forward to returning to the event in 2018 to make their important sourcing decisions.

SIAL Middle East puts in a lot of effort to ensure that right buyers visit year on year. In addition to engaging with the industry throughout the year using different mediums, SIAL Middle East has more than 10 different activities and events over 3 days that



SIAL
INSPIRE FOOD BUSINESS **Abu Dhabi**

give additional reasons for visitors to come though. These activities and events usually termed as features make SIAL stand out from other trade events.

Matchmaking is one of the key activities massively appreciated by our ex-

hibitors. Exhibitors are able to meet pre-selected fully hosted VIP buyers in dedicated speed networking sessions based on a product category. Each introduction lasts for 3 minutes for exhibitors and hosted buyers to exchange business cards, introduce the product and share stand number to schedule a detailed meeting.



As the host of region's largest culinary competition La Cuisine, SIAL Middle East welcomes 1,000+ chefs to the event every year. Senior regional and international chefs take guided tours daily to meet with exhibitors at their stands, ensuring the exhibitors with a foodservice offering see just the right influencers for adoption of their products in kitchens around the region. This year will also see the return of the Alen Thong Golden Coffee Pot Young Chefs Chal-

challenge featuring 9 international teams comprising of young chefs showcasing their culinary skills.

Another unique feature of SIAL Middle East is its travel catering sector offering. Running for 36 years, The Mercurys is the most prestigious award in travel catering, worldwide and ensures region's largest gathering of airline catering professionals. As one of the key food and beverage buyers, more than 40 regional and international airlines and airline catering companies attend SIAL Middle East every year.

Another feature unique to SIAL Network shows around the world is SIAL Innovation. This gives exhibitors the opportunity to enter their unique food and beverage products into the SIAL Innovation awards to be recognised as the most innovative in the industry. The winning products then extend their reach across the world with the opportunity to be displayed at the SIAL Innovation World Champions stand at the SIAL Network events in Paris, Toronto, Shanghai, Manila and Jakarta.

Furthermore, the Abu Dhabi Date Palm Exhibition which will run alongside SIAL is the world's only dedicated B2B event for the date palm fruit. The event is set to bring dates from all over the world under one roof. This will ensure that the history and



culture of this precious fruit stays alive and the market for this "super fruit" from the Arabian desert continues to grow.

In addition to the key USPs highlighted, one aspect that exhibitors and visitors appreciate the most is the ability to have meaningful conversations in a trade friendly business environment. SIAL Middle East can also offer a value add and tailored approach to stakeholders to ensure a positive return on investment.

Being part of the SIAL Network, SIAL Middle East is backed by 50 years of

experience, industry know-how and a broad international network of 8 events. SIAL is the meeting place for almost 14,700 exhibitors from more than 109 countries and 365,800 visitors from 194 countries, making it the world's No. 1 food innovation network. Through its worldwide offices and teams, SIAL offers comprehensive local knowledge and access to a large database providing quality contacts and a guaranteed return on investment (ROI).

As the leading international food exhibition network, SIAL Network is a market intelligence that offers unique expertise for identifying the most dynamic and emerging food markets and that creates business opportunities in a B2B environment. With its wide international representation (reaching out to all continents), SIAL Network has a unique "food-print": global knowledge with a local approach. Wherever you want to do business, there is a SIAL for you. For more information on participation contact the team.

www.sialme.com



ATTRACTIVE SUPPORTING PROGRAMME AT **FACHPACK 2018**

- TOP-CLASS – SPECIAL PREMIUM PACKAGING SHOW IN HALL 8
- ALL YOU NEED TO KNOW AT TECHBOX AND PACKBOX FORUMS
- EUROPEAN FOCUS AT PAVILION OF ASSOCIATIONS

FachPack, Europe's No. 1 trade fair for packaging, processing and technology, is much more than just an exhibition, as a peek into the programme booklet shows.

Alongside the 1,500 exhibition booths, the more than 40,000 trade visitors can look forward to an attractive supporting programme with numerous presentations on the hot trends in the industry like digitisation, sustainability or design. Hall 8 is a new addition that puts the spotlight on premium packaging, packaging printing and processing. Working on the principle "Two are better than one", the popular Pack-Box Forum (Hall 7) has now been complemented by a new TechBox Forum in Hall 3, almost doubling the number of presentations as a result. Another new feature is the Pavilion of European Associations in Hall 6 that provides an inviting venue for knowledge-sharing and networking.

How can design help create a successful brand image? What are the trends in brand communication? What new materials and technologies are available for packaging? Issues like these are addressed in the new Hall 8 and in a special show dedicated entirely to premium packaging, innovative materials, packaging printing and processing.

In keeping with its design focus, Hall



8 will welcome its visitors in a stylish and sophisticated black and white look consisting of black clad walls and carpeting with contrasting white exhibition stands.

This is where around 70 companies will present their products and solutions. In the centre of the hall there will be a special show created by bayern design. It will display around 30 innovative exhibits, including little cosmetics containers made from Finnish spruce, olive oil in crystalline sugar capsules or a paint backpack with integrated roller.

Innovation out of the box: Tech-Box Forum

Smart packaging carriers, data security at packaging lines or digital cam-

paigns are just some of the topics on the programme of the new TechBox Forum, which takes place on all three days of the fair in Hall 3.

There will be presentations by renowned industry partners who will share their expertise and facilitate discussions on packaging and labelling technology, intra-logistics and packaging logistics. "Similar to the new hall set-up into the two areas 'Packaging and Processing' and 'Technology and Processing', we are also offering two thematically matching forums," explains Cornelia Fehner, Exhibition Director FachPack at NürnbergMesse. In addition, the PackBox Forum will be back again, in Hall 7 this year, with a series of

presentations on packaging materials, packaging printing, processing and design.

Europe's packaging associations come together in Hall 6

A new feature at this year's FachPack is the Pavilion of Associations in Hall 6. Around ten advocacy groups and associations from various European countries (including Poland, the Czech Republic, Hungary, Latvia, the Netherlands and Austria) will invite visitors to get to know them, chat and network at this open and attractive pavilion.

The German Packaging Institute (dvi), Berlin, also has a stand in Hall 6 (6-459), where products that have received the German Packaging Award will be on display. This award acknowledges outstanding and innovative solutions from the entire packaging supply chain in ten different categories. It is regarded as the most prestigious European competition in the packaging segment and is presented by the dvi on the first day of FachPack.

Supporting programme offers accessible knowledge transfer free of charge

Numerous other special shows and forums offer education and in-depth knowledge on the various aspects of packaging. And the best thing about this is that all items on the programme are free of charge with no need to register beforehand.

Other highlights from the FachPack supporting programme:

- Corrugated Cardboard Forum (26.9.2018, NCC Ost, St. Petersburg Room)
- Marketplace "Sustainability and plastics – no contradiction" (Hall 7)
- Theme park "Packaging in medical technology and pharmacy" (Hall 3A)
- Experience the world of solid fibre-board (Hall 9)



- "Labels & More" pavilion (Hall 9) Halls 8 and 9, Level 1)
 - German Ministry of Economic Affairs and Energy (BMWi): Young Innovative Companies Pavilion (Hall 3A)
 - Robotik-Pack-Line (Hall 3)
 - Packaging Business Lounge (Packaging Club) (Service 8/9, between Halls 8 and 9, Level 1). 🏠
- Detailed information is available from: www.fachpack.de/programme

POWTECH 2019 - MECHANICAL PROCESSING TECHNOLOGY FOR TOMORROW'S MEGATRENDS

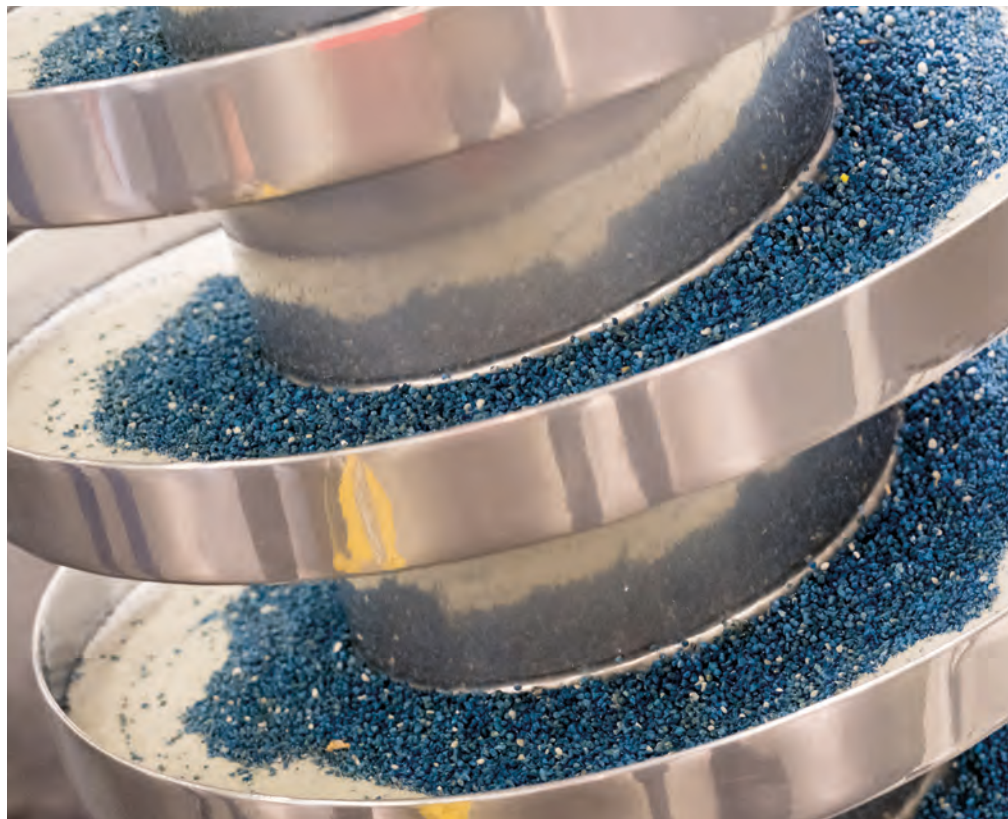
The next POWTECH will take place from 9 to 11 April 2019 at Exhibition Centre Nuremberg, where innovations and new approaches for the processing industries take centre-stage in six exhibition halls. Powder and bulk solids experts from around the world are invited to see the technology and solutions offered by exhibitors live in action.

Two forums and an interactive knowledge zone provide expert knowledge for the food, pharmaceuticals and chemicals, glass and ceramics, non-metallic minerals and recycling segments.

Here, and in the course of professional-level dialogue at the trade fair stands, visitors will get reliable answers to the challenges they face. PARTEC, the international congress for particle technology, will run parallel to POWTECH 2019 under the theme "Particles for a better life".

At POWTECH 2019, exhibitors will showcase their latest developments for mechanical processes like size reduction, agglomeration, separation, screening, mixing, storage and conveying. The equipment and machinery on display are fundamental to the production processes of numerous industries.

"Current industry megatrends such as energy storage or additive manufacturing (3D printing) are inconceivable without mechanical processing technology. At POWTECH 2019, we will be exploring these new application scenarios among others," says Beate Fischer, Exhibition Director



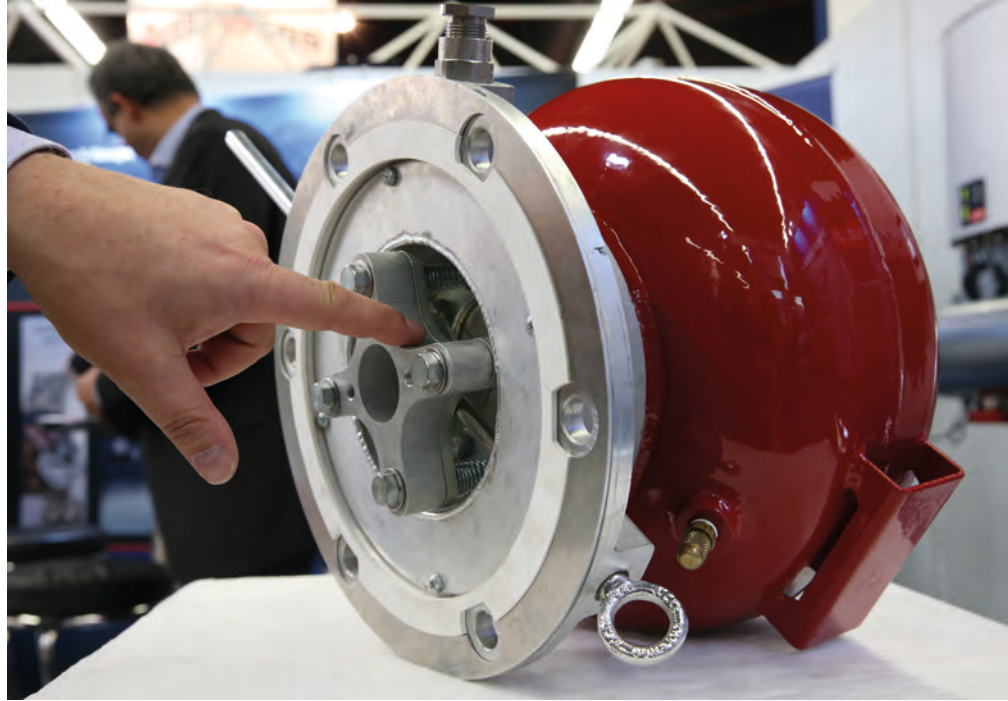
POWTECH. She draws a positive interim conclusion from the preparations so far: "Currently, around eight months before the start of the trade fair, more than 80 percent of the display area has already been booked. Companies who would like to take part in 2019 should contact us now."

Exhibitors and visitors from around the world

Once again, visitors to POWTECH will encounter market leaders and innovative companies from all over the world. Registrations have been received from 27 different countries to date, and pavilions from Japan, China and Spain have already been announced.

No less than 29 percent of exhibitors and 40 percent of visitors travelled to POWTECH 2017 in Nuremberg from other countries. The internationally renowned PARTEC Congress will also once again attract particle scientists and researchers from universities, institutes and companies worldwide to Nuremberg.

More than 500 delegates are expected at the congress, which takes place every three years in the spring parallel to POWTECH. PARTEC is sponsored by VDI-GVC (Association of Process and Chemical Engineering).



POWTECH 2019

Preview: new hall configuration, packed programme of presentations At POWTECH 2019, Hall 5 will provide an extra display area alongside the usual halls 1, 2, 3, 4 and 4A. In Hall 2, the Expert Forum provides the venue for presentations and a supporting programme focusing on

food and chemicals. Hall 3 will accommodate the Pharma. Manufacturing. Excellence Forum, where, as the name suggests, pharmaceutical production processes will be put under the spotlight.

The presentations in this forum are put together by the APV (International Association for Pharmaceutical Technology). APV members will once again have access to the APV Lounge at POWTECH 2019.

In addition, all trade visitors can look forward to new, interactive presentation formats as part of the Networking Campus. Daily live explosion demonstrations in the exhibition centre's park will yet again draw attention to the important issue of explosion protection. 🏛️

For registration documents and more information on POWTECH please go to: www.powtech.de



EXHIBITIONS - EXHIBITIONS

EXHIBITIONS

2018-2019

SIGEP - AB TECH

20-24/01/2018

RIMINI

Fair for the artisan production of ice-cream, pastry, confectionery and bakery.



PROSWEETS

28-31/01/2018

COLOGNE

Fair for the sweets and snacks industry.



EUROPAIN

03-06/02/2018

PARIS

International show for the bakery and confectionery Industry.



FRUIT LOGISTICA

07-09/02/2018

BERLIN

International fair for fruit and vegetables.



ANUGA FOODTEC

20-23/03/2018

COLOGNE

International food and beverage technology exhibition.



mcT ALIMENTARE

05/04/2018

MILAN

Exhibition on technology for the Food&Beverage industry.



VINITALY

15-18/04/2018

VERONA

International wine & spirits exhibition.



mcTER

03/05/2018

ROME

Exhibition on technology for the Food&Beverage industry.



CIBUS

07-10/05/2018

PARMA

International food exhibition.



HISPACK

08-11/05/2018

BARCELONA

Exhibition for the packaging industry.



MACFRUT

09-11/05/2018

RIMINI

Exhibition of machinery and equipment for the fruit and vegetable processing.



SPS/IPC DRIVES/ITALIA

22-24/05/2018

PARMA

Fair for manufacturers and suppliers in the industrial automation sector.



IPACK-IMA

29/05-01/06/2018

MILAN

Exhibition for the packaging industry.



GLASS PACK

13-14/06/2018

BRESCIA

Fair on design and production management of glass bottle and containers.



FISPAL

26-29/06/2018

SÃO PAULO

Exhibition for product from packaging materials industry.



mcT COGENERAZIONE

28/06/2018

MILAN

Conference and Exhibition on applications of cogeneration.



IBA

15-20/09/2018

MONACO

Fair for the bakery and confectionery industry.



FACHPACK

25-27/09/2018

NUREMBERG

International packaging trade fair.



PACK EXPO

14-17/10/2018

CHICAGO

International packaging trade fair.



BRAU BEVIALE

13-15/11/2018

NUREMBERG

Fair of raw materials, technologies, logistics for production of beer and soft drinks.



ALL4PACK-EMBALLAGE

26-29/11/2018

PARIS

Exhibition about packaging technology.



SIGEP

19-23/01/2019

RIMINI

Fair for the artisan production of ice-cream, pastry, confectionery and bakery.



PROSWEETS

27-30/01/2019

COLOGNE

Fair for the sweets and snacks industry.



FRUIT LOGISTICA

06-08/02/2019

BERLIN

International fair for fruit and vegetables.



EXHIBITIONS - EXHIBITIONS

EXHIBITIONS

2018-2019

ENOLIEXPO

21-23/02/2019

BARI

International wine & spirits exhibition.



INTERSICOP

23-26/02/2019

MADRID

Bread baking, confectionery and related industries show.



ENOMAQ

26/02-01/03/2019

ZARAGOZA

Fair of wine and oil, for innovation and internationalization.



VINITALY

07-10/04/2019

VERONA

International wine & spirits exhibition.



POWTECH

9-11/4/2019

NUREMBERG

The trade fair for powder processing.



CIBUS CONNECT

10-11/04/2019

PARMA

International food exhibition.



IFFA

04-09/05/2019

FRANKFURT

International trade fair for the meat processing industry.



TUTTOFOOD

06-09/05/2019

MILAN

International B2B show to food & beverage.



MACFRUT

08-10/05/2019

RIMINI

Exhibition of machinery and equipment for the fruit and vegetable processing.



PULIRE

21-23/05/2019

VERONA

International exhibition for professional cleaning



SPS/IPC DRIVES/ITALIA

28-30/05/2018

PARMA

Fair for manufacturers and suppliers in the industrial automation sector.



FISPAL

25-28/06/2019

SÃO PAULO

Exhibition for product from packaging materials industry.



SNACKEX

27-28/06/2019

BARCELONA

International savoury snacks and nut trade fair.



IBIE

8-11/09/2019

LAS VEGAS

Fair for bread, patisserie machinery, ice cream, chocolate and technologies.



ANUGA

05-09/10/2019

COLOGNE

International exhibition of Food & Beverages.



HOST

18-22/10/2019

MILAN

Show for bakery, fresh pasta, pizza industry.



CIBUSTEC

22-25/10/2019

PARMA

International exhibition for processing technologies, from packaging to logistics.



SIMEI

19-22/11/2019

MUNICH

International exhibition for vine-growing, wine-producing and bottling industry.



EXHIBITIONS - EXHIBITIONS - EXHIBITIONS

MEDIO ORIENTE 2018-19

GULFOOD

18-22/02/2018

DUBAI

Fair for food and hospitality.



GULFOOD

17-21/02/2019

DUBAI

Fair for food and hospitality.



DJAZAGRO

09-12/04/2018

ALGERS

Fair for companies operating in the agro-food sector.



DJAZAGRO

25-29/02/2019

ALGERS

Fair for companies operating in the agro-food sector.



DINE

14 - 15/04/2018

DUBAI MARINA

Café & Restaurant show in Dubai.



DUBAI DRINK TECHNOLOGY EXPO

26-29/03/2019

DUBAI

Fair for the beverage industry.



IRAN FOOD BEV TEC

24-27/06/2018

TEHRAN

Fair for food, beverage&packaging technology.



GASTROPAN

28-30/03/2019

ARAD

Fair for the bakery and confectionery industry.



GULFOOD MANUFACTURING

06-08/11/2018

DUBAI

Fair for processing and packaging technology and food&beverage plants.



RUSSIAN-CHINA

UPAKOVKA - UPAK ITALIA

23-26/01/2018

MOSCA

International packaging machinery exhibition.



BEVIALE MOSCOW

27/02-01/03/2018

MOSCOW

International trade fair for the beverage industry.



MODERN BAKERY

12-15/03/2018

MOSCOW

Fair for bakery equipment and food ingredients.



BAKERY CHINA

09-12/05/2018

SHANGHAI

Fair for the bakery and confectionery industry.



UPAKOVKA - UPAK ITALIA

29/01-01/02/2019

MOSCA

International packaging machinery exhibition.



BEVIALE MOSCOW

19-21/02/2019

MOSCOW

International trade fair for the beverage industry.



MODERN BAKERY

12-15/03/2019

MOSCOW

Fair for bakery equipment and food ingredients.



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37023 loc. Stallavena di Grezzana - VR
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V.le A. De Gasperi, 72
20010 Bareggio - MI
Italy

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Corso Sempione, 212 bis
21052 Busto Arsizio - VA
Italy

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Viale Pininfarina, 9
10043 Orbassano - TO
Italy

BONDANI SRL**67**

Via Romanina, 3
43015 Noceto - PR
Italy

CIDIESSE ENGINEERING SRL**72-73**

Via dell'Artigianato, 3
36013 Piovene Rocchette - VI - Italy

COLUSSI ERMES SRL**74-75**

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33072 Casarsa della Delizia - PN
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43038 Sala Baganza - PR - Italy

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36015 Schio - VI - Italy

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4792 Rimini - Italy

LABELPACK TRADE SRL**48-49**

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20861 Brugherio - MB - Italy

MF PACKAGING SRL**1**

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61010 Tavullia - PU - Italy

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Via Alcide De Gasperi, 20
20834 Nova Milanese - MB - Italy

MINI MOTOR SRL**II COV-28/30**

Via E. Fermi, 5
42011 Bagnolo in Piano - RE
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**NAVATTA GROUP
FOOD PROCESSING SRL****87**

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43013 Pilastro di Langhirano - PR
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D-90471 Nurnberg
Germany

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Zona Artigianale Massignano
61012 Gradara - PU
Italy

PIGO SRL**83/85**

Via dell'Edilizia, 142
36100 Vicenza
Italy

ROCKWELL AUTOMATION SRL**50/53**

Via Gallarate, 215
20151 Milano - Italy

SAP ITALIA SRL**40/43**

Via S. Allende, 1
20077 Melegnano - MI - Italy

SIAL MIDDLE EAST FZ LLC**109-110**

Twofour54, Building 5 level 5,
Office 501F PO Box 77840
Abu Dhabi - U.A.E

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24015 San Giovanni Bianco - BG - Italy

TECNO PACK SPA**9/13**

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36015 Schio - VI
Italy

TECNOPOOL SPA**IV COV-60-61**

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35010 S. Giorgio in Bosco - PD
Italy

TERMOPLAST SRL**14/17**

Via Magenta s.n.c., -
Loc. Badia a Cerreto
50050 Gambassi Terme - FI - Italy

TUBITEX SPA**31/34**

Viale del Lavoro, 31
36021 Barbarano Vicentino - VI
Italy

WEIGHTPACK SRL ITALY**3-54-55**

Strada Bardelletta, 10/B
46044 Goito - MN - Italy

ZAMBELLI SRL**57/59**

Via Ferrara, 35/41
40018 San Pietro in Casale - BO
Italy

ZANOTTI SPA**92-93**

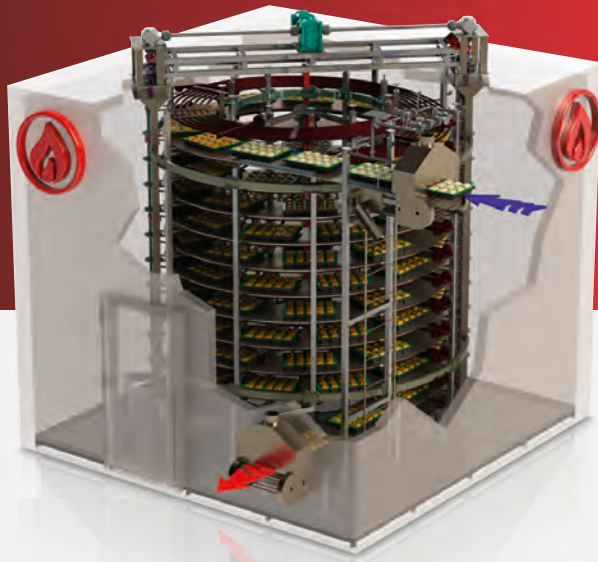
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SPIRAL OVEN

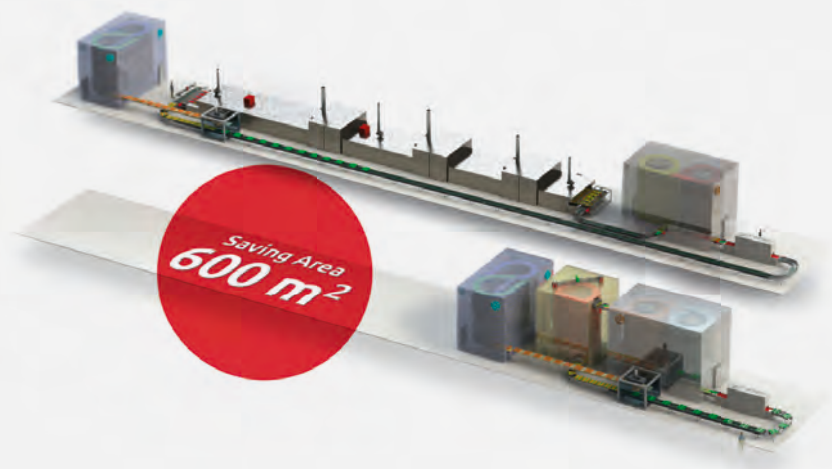


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