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The scalable brewing systems from Rockwell Automation can give you the flexibility to respond to changing tastes and production demands with the reliability and control of an automated solution that can help ensuring consistent quality, improving yield, and reducing production time. A connected brewhouse helps you:



- Compare performance across plants
- Scale production up or down quickly
- Manage energy consumption

BrauBeviale2018





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Bake-eeze[®] is an innovative patented system to manufacture aluminium non-stick containers. It has been developed to meet all the needs of industrial bakery and pastry companies, solving the problem of the baked food becoming stuck to the container after cooking. The non-stick properties are given by a vegetable lubricant with a food-grade additive approved in Europe; it is absolutely natural and compliant to all regulations about food-contact.

FOOD INDUSTRY BENEFITS?

PRODUCTION SPEED UP

The industrial producer avoids the practice of greasing the trays with butter, margarine or other oils before cooking. The result is a speed up of production process.

COST REDUCTION

The bakery/pastry industry can avoid the additional costs and the slowing down of production imposed by manual or automated lubrication of every single tray. In this way they can work at the maximum efficiency.

LONGER SHELF LIFE

The thin layer of lubricant on the container guarantees superior resistance to corrosion thus increasing the shelf life of food.







WE MAKE LDPE BAGS WE DELIVER NOTHING ELSE THAN BAGS

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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.







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editorial management and registered office: Via Cesare Cantù, 16 20831 SEREGNO (MB) - ITALY Tel. +39 0362 244182 +39 0362 244186 web site: www.editricezeus.com e-mail: redazione@editricezeus.com portal: www.itfoodonline.com e-mail: marketing@itfoodonline.com skype™: editricezeus

Machineries, plants and equipment for food and beverage industry

year XXX - issue n.5 - November 2018

managing editor Enrico Maffizzoni direzione@editricezeus.com

editorial manager S.V. Maffizzoni redazione@editricezeus.com

editorial production Sonia Bennati bennati@editricezeus.com

account dep. manager Elena Costanzo amministrazione@editricezeus.com

project and layout design ZEUS Agency grafica@editricezeus.com

<mark>creative dep.</mark> ZEUS Agency grafica@editricezeus.com

translations C. Natalucci translator Axis Group Holding

printing ZEUS Agency

Italian Magazine Food Processing Europe: single issue: Euro 25 Annual (six issues): Euro 120 Outside Europe: single issue: US\$ 30 Annual (six issues): US\$ 170 Subscription payment can be made in the name of Editrice Zeus sas, by bank money transfer or cheque.

Italian Magazine Food Processing

An outline of the suppliers of machines, plants, products and equipment for the food industry. Published: Bi-monthly Registration: Court of Milan no. 676 of 20-09-1989 Shipment by air mail art.2 comma 20/b law 662/96 - Milan Panorama dei fornitori di macchine, impianti, prodotti e attrezzature per l'industria alimentare Periodicità: bimestrale. Autorizzazione del tribunale di Milano, n°676 del 20-09-1989 Spedizione in a. p. 45% art. 2 comma 20/b legge 662/96 Filiale di Milano

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igitalization is having a dramatic impact on many industry segments – but brewing faces a number of additional challenges. Large brewing groups are facing issues such as quality, strict cost management, and changing customer tastes, while micro-breweries and craft brands need to manage their rapid growth efficiently.

The global trend of the rising popularity of craft beers has shaken up the industry over the last few years. Consumers who used to be happy with lower-priced, mass-produced beer are turning to what they see as a more authentic product, possibly made in their area by local people. With significant growth in the number of craft breweries, the trend has lost its association with hipsters and has become a growth industry in its own right.

Growth challenges for micro-breweries

However, as in most growth sectors, rapid expansion can generate its own set of challenges. Many craft brewers are self-taught and may face production or quality difficulties once their product starts selling well. The addition of new equipment may pose a problem if the brewer lacks the necessary technical and engineering resources. If a brewer decides to implement new equipment, the learning curve can be steep – not just for maintenance, but for controlling day-to-day processes and production. This is particularly the case for small breweries producing a variety of brands or seasonal products.

Adaptation challenges for large groups

Larger brewing companies have been around for much longer and are usually adept at managing growth. However, the disruption to the industry caused by new consumer trends – along with changing environmental regulations – is challenging them to revise their processes. They are often equipped with older, "black box" legacy systems that are difficult to adapt to new recipes and expensive to maintain, hampering their flexibility and capacity for innovation. Some larger groups have also outsourced parts of their production processes, such as mash filtration, to external



Changes in consumer tastes can be a challenge for craft breweries as well as large brewing groups - but solutions exist







skid providers that may not use the same control systems. This makes it difficult to harmonize and modernize the production process, while generating unnecessary costs. A major equipment overhaul is not usually viable either, as it is too disruptive and costly.

Intelligent automation

Implementing an intelligent distributed control system (DCS) can give both craft and large-scale brewers the foundation for a common automation platform that interconnects different processes and brewhouse systems. If the system is equipped with an easy-to-use interface, users can view information about processes, power consumption and machine activity. In addition, it enables brewers to manage their recipes with more fexibility. In this way, craft brewers can repeat popular products while maintaining quality and consistency. And large brewing groups can use the DCS to optimize production and connect their

systems to the rest of their plants or enterprise information systems.

Rockwell Automation: industryspecific solutions for brewers

To help large and small breweries run their businesses more efficiently, Rockwell Automation recently announced two new modular solutions that will be launched officially at the BrauBeviale trade show in Nuremberg (13-15 November). Both are based on the company's PlantPAx DCS system, which is in widespread use in the food and consumer goods industries.

FactoryTalk CraftBrew

For micro-breweries, the FactoryTalk Craft Brew is a cost-effective way to introduce entry-level automation with minimal technical expertise and instrumentation required. It is designed for craft brewers producing between five and 100 barrels (BBL) and enables them to manage the growth of their business by increasing capacity. Each part of the production process is documented and visible, so that brewers can repeat or adapt each step, from grain handling to bottling. Craft brewers need to maintain product quality when they expand production, and this application provides them with the temperature and other data they need to monitor quality and consistency.

They can also scale their production up or down, giving them the flexibility to respond quickly to consumer demand. The application can be integrated with brewhouse and cellar equipment, including mash tuns, lauter tuns, brew kettles, and whirlpools. Perhaps most importantly, the fact that all the process information is logged lets brewers be more creative - testing new recipes, tweaking them as necessary, then storing them for repeat production. The solution will be demonstrated at BrauBeviale and available globally from selected Rockwell Automation partner OEMs and systems integrators.





FactoryTalk Brew

Large brewing groups have a different set of challenges to solve and FactoryTalk Brew has a broader set of functions than FactoryTalk Craft Brew, allowing large groups to use it as part of an enterprise-wide automation and information approach - the concept Rockwell Automation refers to as The Connected Enterprise. It comprises a standardized solution for interlinking and fine-tuning every part of the brewing process. As a connected application, operators can configure automation sequences and reports, reducing startup time. For large groups with several global or regional breweries, the solution can be deployed across multiple sites and adapted to any equipment setup, even if different locations are using a variety of tank, tun and grain-handling systems. It has been designed with an emphasis on ease of use, enabling users to access production information at any time from any device - they can now start and monitor fermentations via their mobile phones. It also minimizes project risk by allowing operators to design within the software and test before executing.

This solution is also available from specialized Rockwell Automation OEMs and systems integrators.

Sleeman: 50 per cent production increase in 2 weeks

The Canadian firm Sleeman Breweries is a large beverage group that also produces craft beers. With an antiquated control system, changes to recipes or production runs had to be programmed manually. Its craft beers were so popular that its dedicated plant was running at full capacity, so Sleeman outsourced some extra production to partners, generating extra cost and risk. It thought about building a new plant, but this would require significant capital investment. Working with a Rockwell Automation partner, McRae Integration, the company selected and implemented FactoryTalk Brew. Within two weeks, the brewery was able to increase production from eight to 12 brews a day. The system includes reporting and historian software that records key process data to pinpoint brew cycle trends, allowing operators to proactively make changes as needed. "Craft brewing involves a lot of small changes in recipes – based on water, incoming malt and other variables – plus adding new recipes," said Stefan Tobler, brewmaster at Sleeman's craft beer facility. "The PlantPAx system with FactoryTalk Brew software allows us to maintain brew quality, while also providing the flexibility we need to quickly respond to changing consumer tastes and market trends."

Conclusion

When the craft beer trend really took off, many micro-breweries ended up closing down due to issues managing growth, such as maintaining consistent quality while increasing production. The technology available today reduces this risk because it gives small firms much more control over their brew processes and more time to invent delicious new recipes. And for large brewing companies, advanced automation and control technology opens up new opportunities for cutting cost and waste while improving yield and efficiency.

www.rockwellautomation.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.

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IDEAS, SOLUTIONS AND PLANTS FOR THE FOOD AND BEVERAGE INDUSTRY

ince 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,
- Asepetic 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:



Processing - Labelling - Filling

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- 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



A INNOVATIVE APPROACH TO FILTRATION WITH VLS TECHNOLOGIES

he markets of wine, beer, spirits, juices and soft drinks are constantly evolving, and the technological solutions adopted for the filtration of liquids must keep up with innovation and growth.

VLS Technologies represents worldwide a single reference point for the client for both the aspect of filtration and more complex needs that involve the whole process of liquid treatment: that is made possible by the production plant in San Zenone degli Ezzelini in the Province of Treviso, northeast Italy, as well as by an established worldwide network of agents, authorized reselling and assistance.

In addition to traditional applications, as sheet filters or pressure leaf filters, the focus of VLS Technologies is the development of innovative solutions as cross-flow filtration systems and reverse osmosis.

Innovative technologies guarantee a number of advantages. For example in cross-flow filtration the liquid is pushed by means of pressure through the particular pores of a membrane: thanks to this system the clients are able to improve the obtained quantity of product, decreasing energy consumption and production costs, for example avoiding the usage of clarifiers and adjuvants.

Cross-flow filtration for every need: Unico filter

Unico filter is the new solution by VLS Technologies dedicated to small and medium producers. Differently from the other technologies available on the market, Unico is an all-in-one solution that enables to filter lees and musts together perfectly filtering them in a single step. The result is a filtered product of excellent quality with a turbidity below 1 NTU. Thanks to Unico it becomes possible to get a good filtration of the product and to reduce the microbiological









flora; all of this by saving all the organoleptic characteristic of the product. The filtering media can stand repeated regenerations with warm water and detergents: this means a longer lifespan. At the end of the process, the remaining product in the tank does not have to be reprocessed and can be sent directly to the distillery in order to optimize time, product and resources. Unico filter implements two types of membranes: the capillary membranes made of polyethersulfone that guarantee a perfectly clean product and the stainless steel membranes. The all-in-one filtration solution Unico by VLS Technologies has been awarded the New Technology SIMEI 2017 in the Innovation Challenge SIMEI@ drinktec 2017.

Lees-stop filter: "difficult" products are no longer a problem

Lees-stop, winner of the New Technology Award at SIMEI 2015, is a solution meant for filtering products with high content in solids that replaces the traditional polymeric membranes of the cross flow filters with sinterized stainless steel membranes. Thanks to several tests, VLS has verified that this kind of material perfectly fits the cross flow filtration of "difficult" products with about 70% of content in solids. This membrane has the characteristics to be long lasting and resistant to pressure, temperature and chemical products. Those features are as many assets for the reliability of the filtration and the capacity of regeneration of the membranes. Clogging is contained on the surface of the membrane which allows for more consistent removal of solids from filterable area, thus allowing for longer, more productive filter cycles. The filter is more productive than a classical rotary drum vaccum filter, and will not lose quality or alcohol. Moreover, residues, still containing alcohol, can easily be valorized in a distillery. Lees - Stop Filter exists with 2, 3, 4, 5, 6, 7 and 8 membranes.

Dead-end filtration: Pluma filter

Pluma filters are micro-filtration cartridge technologies that can treat the product avoiding the usage of adjuvant substances. The technology is completely realized with stainless steel (AISI 304 or AISI 316), is equipped with PLC for the management and monitoring of the operation and washing stages, housing for filtering cartridges, pumps and tools for the correct operation. Pluma filters are available both automatic and semi-automatic. One of their advantages is represented by the possibility to use cartridges with different porousness that make possible to filter in various steps to obtained the requested density. The range goes from 3 to 30 cartridges but on request different sizes are available. All Pluma filters are made of foodgrade stainless steel and placed on a stainless steel skid with adjustable feet or wheels. Plants are completed with pumps, housings and instrumentation necessary for correct functioning and control of all security parameters. Each plant is completed with pressure transducers, electrical flow meter, temperature sensing probe, control of the flow of the feeding pump, tank for water and pump for washing.

VLS Technologies, thanks to its 35year experience in the market, can guarantee a dynamic and flexible approach, realizing long-term partnerships with both medium and small production companies as well as well as with major brands worldwide.

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Consulting, designing, testing and post-sales service: VLS Technologies is the reliable partner for liquid processing.

Thanks to its 35-year experience in the market, VLS Technologies can guarantee a dynamic and flexible approach, realizing long-term partnerships with both medium and small production companies as well as with major brands worldwide.

Find out more: www.vlstechnologies.it





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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 consisting 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.

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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.

THE FACTORY OF THE FUTURE IS ALREADY A REALITY

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I COMPLETE LINES I ROTARY STRETCH-BLOW MOULDERS & FILLERS I I PACKERS I PALLETISERS I **www.smigroup.it**



SMI, SMART BOTTLING AND PACKAGING SYSTEMS IN ORDER TO BE MORE COMPETITIVE

y manufacturing machines with an innovative design equipped with IoT technology, SMI provides customers from all over the world smart solutions, able to satisfy their needs concerning production efficiency, operational flexibility, energy saving and ease of managing and monitoring bottling and packaging lines.

The latest developments and the considerable and continuous investments in Research & Development have led to the realization of even more compact, ergonomic, eco-friendly machines, like the new EBS K ERGON rotary stretch-blow moulders and the ECOBLOC® K ERGON integrated systems: innovative and unique solutions which can be installed even on small bottling plants and ensure advantages such as the ease of management and control for the line operator.

An example of the new EBS K ERGON range will be also showcased at the exhibition **Brau Beviale**, which will be held in **Nurenberg from November 13th to 15th, 2018 – Stand 7A-503**.

The EBS K ERGON stretch-blow moulder is available in 2, 3 and 4-cavity versions and allows the users to benefit from all the advantages of the rotary technology in a speed range (from 1.000 to 9.000 bottles/hour), traditionally served by linear stretch-blow moulders. The EBS K ERGON features important advantages, such as:

- **extremely reduced dimensions:** the machine module integrates the preform heating section and the stretch-blow moulding section in a single structure;
- high technological content, inspired by the Industry 4.0 and Internet of Things (IoT) concepts;









BOTTLING ----

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- completely electronic production process with transmission system that uses brushless motors equipped with integrated digital servo-driver;
- low operating and maintenance costs;
- low energy consumption and eco-friendly processes: the stretch-blow moulding carousel is equipped with motorized stretch rods, controlled by electronic drives which do not require mechanical cams; this solution en-



sures precise control of the path of the stretch rod, significant energy savings and reduced mechanical interventions;

 high performance: the stretch-blow moulding system uses high-performance, low-dead volume valves, allowing to reduce pre-blowing and blowing times, thereby improving the machine efficiency and the quality of the bottles produced.

ECOBLOC K ERGON : the most compact rotary combi in the world

The ECOBLOC® ERGON K series developed by SMI is an ultra-compact system for stretch-blow moulding, filling and capping PET containers up to 3 L and offers all the advantages of the rotary technology, even for production requirements from 1.000 to 9.000 bottles/hour and are suitable for bottling lines for milk and still water (EV models) and edible oil (EM models). In ECOBLOC® version, combined with a filling and capping module, the new EBS K ERGON indeed offers even more advantages:

- optimal performance with reduced costs for manufacturing, filling and capping containers up to 3 L, since this configuration does not require the rinser and the conveyor belts between the stretchblow moulder and the filler;
- precise and fast filling and capping process, thanks to

the electronic control system of the operations and the use of high-efficiency valves controlled by flow meters;

- reduced time for preparing the machine for the cleaning operations, thanks to the use of false bottles integrated in the valve itself;
- new design with modular frame, without welding, equipped with safety doors

made of tempered, very resistant, long-lasting glass;

- great quality-price ratio: the "combi" solution does not need the rinser, the conveyor belts between the stretch-blow moulder and the filler and the accumulation conveyors;
- innovative and unique solution allowing to install the system even on small bottling lines.

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WEIGHTPACK: CONSTANT INNOVATION



eightpack's future outlook continues in the direction planned by the founder, Carlo Cormiani, by running ahead of its time and satisfying the new challenges in the field of filling sensitive and/or difficult products. The increasing speed with which technology continues with its development, demands a running investment and commitment towards research and development: a constant for Weightpack that favours a run ahead instead of running after new innovations.

Weightpack will move further in the coming year 2019 on the way of innovation and continuous research that seeks an improvement and simplification of the standard manufacturing process for the clients. Because of its well-developed ten-year experience, Weightpack is able to adapt its solutions to the special conditions of the clientele, whereby it gives special attention to changes that the market requires. Filling of a net weight confirms the advantages of its precision work, lack of contact with the container, the optimisation of fluid mechanics for bottling outlet (the instrument is far beyond the valve and thus does not impose any restrictions on the design).

In accordance with the advantages of a net filling, the tankless technology enables a quick product change and therefore an intensive production process and reduces idle time. This system pushes for an optimisation of the intermediate processes that are not directly connected with filling: the absence of a container transforms into another advantage for all companies that wish to operate typical time intervals for conventional systems flexibly, i.e., without being enforced by technical cleaning and hygiene processes. In step with this everlasting filling progress Weightpack invested to a significant extent in technologies for sensitive food stuffs. For over ten years the company has been working on developing more comprehensive procedures that are required for using a higher net filling precision while packaging food stuffs with longer life time. The tested filling methods thus range from sour products distributed in a cold product chain to the less sour milk and cheese preparations that can be distributed without cooling. The new challenge of the Italian manufacturing company lies in rationalising transitions while filling sensitive products that originate from any pre-forming of PET containers combined aseptic system: one for the long life cycle market of already completed containers is thereby manufactured in an exclusive, compact, efficient and environment-friendly machine.

Weightpack is also careful about customer care and shall endeavour to ensure that the relationships proceed not just commercially but in collaboration: thereby resulting in a partnership that provides for a common growth and development in which the partners have a useful interaction. In this specific sense, Weightpack promoted the creation of a test area effective in its working space, that enables a continuous quality control as it is designed for long-term trials and review checks with maximum confidentiality (The room is shielded and protected by security systems, that is permissible only for responsible personnel).

Furthermore, it WP allows the clients to pursue processes themselves in the test area over a communication system, which guarantees an optimal, cooperative transparency for direct conversation with partners.

Realising these strategies puts Weightpack in the upper echelons of the companies that have provided innovations in the field and still show beat and rhythm in market development and the technologies dedicated to them.

The fascinating challenge lies in the opportunity to be able to offer the continuous and fluid development that the sector demands and entrusts itself to everlasting research that can always assure innovative and above all personalised solutions thanks to its rich experience. m

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Filling and capping machinery for liquids, sauces, hot products and powders



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CRAFT BEER IN CAN **GAI** SOLUTION FOR A GROWING MARKET

Always more are breweries using cans for their craft beers. A conscious choice, that Gai values thanks to SERIE CAN, monobloc conceived to the filling and labelling of beer in can: quality and efficiency in each working phase

raft in can, breweries prefer the cans. If once bottling beer in glass bottle was an essential condition to increase the prestige of artisanal productions, the actual data are reversing the trend.

On the American market, leading this sector with over 6.300 craft breweries, in 2012 glass represented more than 90% of the packaging. Five years later, as states the Brewers Association, cans have steadily conquered on third of production, from 24,5 up to 30,9% of the total.

In 2017, the choice for the cans has increased of 8% among breweries of middle dimensions (between 100 and 10 thousand cases) and even of 12,4% among microbreweries (< 10 thousand cases).

The factors pushing to choose cans are a mix of consumption trends, filling new technologies and the certainty of a safe packaging, with perfect sealing and protection from light and oxidation.

Consumers reward the easy opening, the easy transportation and the awareness that a can has a lower impact on the production of CO2, as it is lighter, easy to transport and to be stored in larger quantities.

CAN SERIES: QUALITY, TECHNOLOGY AND EFFICIENCY

Gai has collected the new needs in the actual market, by designing the









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CAN SERIES, highly technological solution dedicated to craft breweries entering the field of beer in can and not willing to compromise. CAN SERIES is composed of a linear monobloc enabling the whole filling cycle, ensuring an incomparable respect of the product thanks to delicate processes taking care of the reduction of the oxidation by the injection of inert gas in each working station.

A machine that is easy to use, robust and resistant, easy to get sanitized: all circuits can be reached without effort and designed to avoid stagnation.

CAN series, able to work with sparkling and still products up to max. 4 bar, acts in perfect synchrony thanks a universal infeed screw entering cans in the monobloc and conveying them to all stations: it can work up to 450 litres of beer per hour, i.e. 1400 cans\h. CAN SERIES is composed of a rinser, a filler, un can lids dispenser, a seamer, a weight control cell and a washing tunnel.

On the same structure are positioned four can lid storing columns/ loaders to supply the distributor.

The CAN monobloc, finally, is predisposed to be connected to a CIP cleaning system. The rinser, the filler and the gas injection/water jet units are provided with manual dummy bottles for a correct and efficient sanitation cycle.

www.gai-it.com



GAI MACCHINE IMBOTTIGLIATRICI

GAI company, founded in 1946 by Giacomo Gai, is leader manufacturer in bottling machines field. Worth-known product is the "monobloc", first developed in 1979, enabling the whole production process in just two machines, one for the phases from rinsing to capping, and the other one for the labelling. The target sectors are the ones referred to wine, oil, distillates and, increasingly, beer.

Cornerstones of GAI have remained unchanged through time: technical assistance and spare parts guaranteed for lifetime; customization of the machines according to the customer needs; 90% of components manufactured in-house; investment in technology and in trained human capital.

In 2013 it was developed an electro-pneumatic valve that is revolutionizing once again the way of bottling. This patented valve can work both sparkling products and still ones up to 20.000 bottles/ hour.

In 2016 GAI activity reached the important 70 years anniversary, coinciding also with the extension of the plant in all production departments, offices, warehouses, up to duplicate the previous area. Export is nowadays the 80% of the business turnover. Each year approximately 1.000 monoblocs are manufactured in mill and dispatched to all over the world.



BEERS & CRAFT BEERS | FOOD | BEVERAGE



THE INTERNATIONAL TRADE FAIR FOR SPECIALTY BEERS, CRAFT BEERS AND FOODSERVICE

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simultaneously with



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BEER ATTRACTION BECOMES MORE AND MORE INTERNATIONAL

n important agreement signed with Italgrob, Federazione Italiana Distributori Ho.re.ca., will bring the International Ho.Re.Ca Meeting to Rimini from 16th to 19th February 2019 www.beerattraction.it www.bbtechexpo.it #BA2019 @BeerAttractionFacebook: www.facebook. com/BeerAttraction

Beer Attraction is growing and attracting the supply chain's top events. In fact, from 16th to 19th February, the trade show leader for speciality and craft beers will be taking place alongside Italgrob's International Ho.Re.Ca. Meeting as well as BB Tech Expo, the professional trade fair for beer and beverage technologies and Food Attraction, food for Horeca and new catering formats.

The 5th edition will therefore be full of new ideas and possibilities for insiders and an even more important platform of reference for the entire sector. The new exhibition layout, designed from scratch, is part of the Show's growth in quantitative and qualitative terms, and will have a new access route: the south entrance, located just 50 metres from the "RiminiFiera" railway station with 16 trains a day at the traders' disposal. The number of halls will increase from 7 in 2018 to 10 in 2019 with specifically studied itineraries created to guide the various visitor targets.

The planned itineraries between the various events will unwind into two proposals: a tech&beer route, which will start from BBTech Expo in halls C1 and C2 and continue into the heart of craft beer in BEER ATTRACTION in halls C3 and C4 to conclude its brewing and food experience in halls C5 and A5. And a food&beer itinerary which will start from hall A1, the site of the highly acclaimed Campionati della Cucina Italiana organized by the Federazione Italiana Cuochi (FIC), to continue on to the pizza, street food and food&lab events in halls A2, A3 and A4. One of the new entries is the 'Accademia della Birra', 'Ambasciatori della birra' and 'Premio alla carriera' awards, organized by the partner magazine, 'Il Mondo della Birra'.

The big craft beer events will also be returning,









starting from the 14th edition of Birra dell'anno, organized by Unionbirrai, a consolidated member of BEER AT-TRACTION. The best beers combined with great Italian cuisine will be the stars of the FoodAttraction Lab organized by Castalimenti in hall A5.

Internationality will be a significant feature at BEER ATTRACTION, confirmed by a Lounge Area being set aside exclusively for foreign buyers and particularly close attention will be paid to the German, French and Spanish markets.

The modernity of Italgrob's International Ho.Re.Ca Meeting will also be directed towards opening up more widely to foreign markets. The meeting will bring to Rimini Expo Centre over 1,400 participants from distribution companies ((850 company owners and collaborators), 320 sellers and 300 goods and service managers for the eating-out market. IHM is, in fact, a one-of-a-kind event, able to attract and unite players from the top league of Ho.Re.Ca.

Collaboration between IHM and BA, while still guaranteeing their respec-



tive formats and identities, will offer the market an extremely vast and integral showcase and unique opportunities for Ho.Re.Ca. operators with a parterre of companies, protagonists and specialized content, all in the name of completeness and excellence. A panorama that blends perfectly with Food Attraction, the original and innovative format specifically for food specialities combined with the brewing art. A unique and original glance at new trends in eating out. To complete the picture is BBTECH EXPO, the trade show dedicated to technologies, equipment and accessories for the production and packaging of beers and beverages. A show where machinery and system producers can develop business opportunities, not only with beer and beverage companies, but also with professional visitors.

www.beerattraction.it




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Trade fair for beverage production. Beer | Juices | Water | Wine | Spirits | Dairy Crocus Expo, Moscow, Russia | 19-21 February

SCRIANI WINERY IS A SMALL Jewel in the heart of the Valpolicella classica area

he Scriani winery in Fumane is a small jewel in the heart of the Valpolicella Classica area, a fertile land of tastes and traditions, designed by the rows of its famous vineyards and ancored to the undulating backdrop of sweet hills.

A corner of generous nature which sows and harvests fruit of estraordinary quality, from terrace to terrace, from vine to vine with the care and passion that has always distinguished these people.

The Cottini family has a long agricultural history and has founded the values of their work on the farming culture passed on by generations.

A passion for the land and a deep awareness of our roots have given the most authentic meaning to our lives for years.

Cultivating grapes with love according to traditions, in full respect of nature, means giving a continuity and authenticity to our projects and ensures an outcome which always lives up to our ambitions.

Stefano Cottini, owner of the winery SCRIANI, young winemaker in love with his vineyard, watching the big producers, attending and documenting and catching up on technology innovations, it takes wisdom from the old values and experiences of the past, succeeding with simplicity and a dash of unconsciousness to impose its authenticity investing everything with passion, in the hope





that the enterprise value, follows the success.

In our vineyards we do the pruning and harvesting exclusively by hand,



refines for eighteen months in barriques, followed by eight months in oak barrels and a further six months in the bottle.

The wine cellar is cared for in the greatest detail in order to ensure the greatest precision during each winemaking stage.

A prestigious selection combining body, perfumes and tastes, from delicate to intense, with unique nuances produced by the grape varieties: Corvina, Rondinella, Molinara and others.

Prizes and awards obtained at prestigious events are the most tangible evidence that the Scriani represents one of the most respected names in the panorama of Italian winemaking. m

www.scriani.it

a carefully selected picking of the grapes in order to preserve the spirit of the precious grapes, caressing their sweetness and character.

A yearly ritual which reveals the wonder of an effort which transforms and brings joy and energy even to the air.

"Mandolari", "Bosco", "Carpanè", "Tondin", "La Costa" are pieces of land which host vines aged between nine and fifty two years, raised by the pergola system, in single and double rows, for a density of three thousand three hundred plants per hectare.

The vineyards are positioned according to a logic that takes into account not only the terrain characteristics, but also the pattern of the surrounding woods.

A research for balance and respect in order to infuse quality and health, producing purity and transparency, all of these values are transmitted to our wines.

The most noble wine produced by Scriani is the Amarone, which





TUBITEX SOLUTIONS FOR FOOD FILM PRODUCERS

ubitexisan 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









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 months according to coming ISO 14001:2015, with a view to embracing an increasingly ecosustainable 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 International Organization the 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. 🏛

www.tubitex.com





Higher quality cardboard pipes and cores, for companies striving for excellence!!

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أنابيب ومواسير وبكرات لف مصنوعة من الكرتون ذات جودة عالية، للشركات التي تبحث عن القمّة!

MINIMOTOR DR SERIES GIVING A NEW LIFE TO TRUE CLASSICS

hose who believe that the paradox inherent in progress is the premature obsolescence of products which are still in perfect working order will have to think again.

This paradox, indeed, crumbles when faced with the ability of a company to update its present by transforming it into the future it has conceived for itself.

It is called the DR SERIES, and it is the new range of devices which Mini Motor has created to bring all its classic single- and three-phase gear motors in line with the company's most advanced design guidelines: INTEGRATION, COMPACTNESS, CONNECTIVITY AND DESIGN.

The DR range is composed of sensorless integrated drives, which can therefore be directly applied to the motors without the need for an encoder, and which elevate the classic gear motors on the market to a smart all-in-one model: a perfectly integrated combination of MOTOR, GEAR UNIT AND DRIVE.

The technology used is the same as for the DBS Series, and they also feature the same extensive functionality and advantages that the new generation of Mini Motor products offers.

The application of the DR Series drives indeed allows daisychain control – one input and one output – of numerous sequences of motors via all the main industrial communication protocols (Ethercat, Ethernet/IP, Powerlink, Modbus, Profinet I/O and CanOpen), reducing the complexity and amount of wiring and favouring neat, compact systems.

The guiding principle of total integration not only concerns the hardware, however – it also relates to the software applications designed by Mini Motor to operate in concert with the motors. This combination offers possibilities





FULL CONTROL OVER SPEED & TORQUE

It is possible to collect information about the drive

REAL TIME FAULT PREVENTION DIAGNOSIS



previously unimaginable for classic gear motors, such as real-time torque and speed control, gathering of data and diagnostic information, and the prevention of machine errors.

The control systems communicate with the drive via a Micro USB interface, while the operator can manage motor settings and parameters via an app installed on any device connected via WiFi.

Some of the key advantages offered by the application of DR devices include:

- Constant speed can be maintained even as the load on the motors changes
- A reduction in overall space of up to 50%
- A reduction in the length of wiring used of up to 50%
- Significant reductions in energy consumption due to integration between the motor, gear unit and drive

Sectors such as logistics, packaging and food&beverage will be those to see the biggest advantages from the introduction of the DR Series.

Series motor applications in systems with large numbers of format changes, for example, can be controlled simultaneously via a single PLC, instead of requiring intervention on each individual element; this principle also applies to the power supply for conveyor belts, trolleys and all systems which require adjustment on the basis of the product being processed.

For Mini Motor, the introduction of this new range of devices means virtually updating its entire classic range of gear motors up to a 240 watt power output, with the prospect – already being analysed – of extending the range up to 740 watt applications.

Aside from the evident strategic value that this operation has for

the company, the deeper meaning behind the launch of the DR series is summed up as follows by mechanical engineer Alessandro Ciccolella: "In Mini Motor, innovation is the bread and butter of dozens of people who are researching and developing tomorrow's automation and motion control systems every day.

But our view of progress would be too narrow if we did not take into consideration the present as a founding element of the future.

In other words, the principle of total integration between the motor, gear unit and drive must apply, and be applied, also to products developed according to other models.

Continuing to experiment and obtain success in this direction will tell us how effective our approach to the future is, and therefore how valid our strategic choices are."

www.minimotor.com





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

A GROUP OF GREAT SUCCESS IN THE WORLD OF PACKAGING

ailor-made clothing that can be adapted to all needs, in a constantly evolving sector. Tecno Pack Group, a top-of-therange 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









FOCUS ON PACKAGING



in the USA, India, the Far East and Russia.' Another distinctive feature of the Group is that it offers various 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 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





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DIAMOND 650 BOX MOTION



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İFD

DESIGNING AND MANUFACTURING HIGH QUALITY METAL COMPONENTS FOR INDUSTRY

ostacurta 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,







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°C.



tcb@costacurta.it www.costacurta.it

NON-STOP LABELLING SYSTEM FOR THE FOOD SECTOR

n 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 identi-









PACKAGING – Wrapping - Labelling - Filling - - -

FOCUS ON

fication, by means of self-adhesive labels. Its 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.** AL-TECH machines are used in every industry field, from food to cosmetics, from pharmaceutics 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, highreliability electronic and pneumatic components.
- Compliance with safety requirements and good manufacturing practices.

For further information: www.altech.it info@altech.it







SERVICE | MACHINES | & MUCH MORE



www.bbmpackaging.com

AUTOMATED **BEVERAGE- PACKAGING**

lexibility is the strong point and the company's flagship product: BBM proposes itself as the only contractor on which to count for a 360° support ranging from engineering-design to the supply, for example, of a complete line composed of used-overhauledguaranteed machinery, completing with a team of highly specialized technicians on the machines of the main manufacturers and on the processes, and with the supply of original and compatible spare parts.

Since from the foundation, BBM has specialized its services in the world of automated beveragepackaging, in particular on bottling lines for water and soft drinks.

An important player both for the Italian market and for the international market.

BBM's engineering department is able to offer technological solutions that allow customers to improve production performance (for example by reducing costs related to raw materials, electricity, etc.), with the possibility of not replacing the machine but to adapt it to the improvements implemented on the latest generation ones.

With a team of more than 50 gualified technicians, BBM also offers a range of services to support customers throughout the entire life cycle of the machines, operating on multiple models.

In order to keep the individual components of a bottling line efficient and to anticipate breakdowns that could compromise its functioning, BBM offers the Lifecycle Service Contracts, check-up packages that allow the customer to have a detailed report with maintenance activities and spare parts, distinguished by priority.

Lifecycle Service Contracts can be on an annual, half-year or quarterly basis and thanks to the flexible configuration, can also be customized with other constituent elements such as onsite training, through which BBM's technicians will share valuable information to help line op-





- - Wrapping - Labelling - Filling

FOCUS ON



erators to operate on machines autonomously, solving problems quickly.

Whether it is normal wear or urgency, BBM represents a valid alternative for the supply of spare parts thanks to the large range of items available in stock, speed of shipment and competitive prices. $\widehat{\mathbf{m}}$

Visit our website www.bbmpackaging.com









MF PACKAGING: TAYLOR-MADE TECHNOLOGY

he passion for packaging technology has always been the driving force behind MF PACKAGING, a leading company in the flexible film packaging sector that since 1999 has been designing and building vertical multilines sachet machines for any kind of products: solid, liquid, powder, granular, paste and single pieces, into 4-side sealed sachets, stick-packs, strip and also shaped bags.



FOUR SIDES SEALED SACHET MACHINE

Products and application

MF PACKAGING provides solutions to all single dose packaging applications, thanks to the great experience and know-how developed over time in the most important single dose packaging markets.

MF 4-side sealed sachet and stick-pack machines with **a wide variety of speed** are suitable for a large range of application areas, such as:

- · Food and Beverage products
- · Dairy products
- Pharmaceutical products
- · Chemical products
- Nutraceutical products
- Sweety confectionary products
- Home and Personal Care products

Innovation and know-how

Continuous innovation and know-how are fundamentals for **MF PACKAGING** providing advice and assistance during the drafting stage and making possible the design of a tailor-made product, high-tech and Made in Italy.

Not only robust and high-performance machines built according to **CGMP** and **FDA** requirements and **Industry 4.0** technologies, but also userfriendly equipment, simple to use, easy accessible with focus on compact and clean design.

Great attention to the needs of a wide-ranging international customer base has led MF to dedicate human resources and specific technology to the needs of each and every customer.







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HIGH SPEED STICK-PAC





FOCUS ON PACKAGING

Service

MF PACKAGING offers its customers complete consulting services and accompanies them during all stages of their contact with the Company.

Sales personnel assist customers in the choice of the most suitable packaging machines and lines for their needs, provide full and helpful information about the products and technology employed, prepare personalised plant layouts.

High specialized MF technicians

ensure that after - sales service is fast and efficient, starting from installation, through testing and inspection, to later scheduled maintenance, according to packaging line characteristics and customers' requirements.

With model **La Mille**, MF PACKAG-ING wins the new record of technological development in the field of Multi-lanes Packaging Machines. It is the happy result of more than 20 years of investment in Research and Development. Innovation, Creativity and Business Skills that have always distinguished MF PACKAGING.

La Mille is a 4-seals vertical packaging machine with specific design due to the presence of two reels with a maximum width of 1000 mm, the first one placed in lateral position and the other one in rear position.

Thanks to the own configuration and to the detailed engineering mainly designed for this model, it is possible to obtain a much more compact installation and reduce the space required for operation and to do energy saving about 30% for handling of rotating motorised parts.

Big advantage in terms of saving costs is also represented by the operation with a single technician able to drive a two reels technology thanks to the compact frame of the





machine and to user-friendly graphical interface easy for operator.

The high-level technology applied to La Mille has allowed to MF PACKAG-ING to win the race of innovation in the world of multi-lanes vertical packaging machines: construction and development of a specific machine that allows having double production capacity and, in the same time, ensuring high speed, low maintenance, optimization of functional spaces and reduction of operation costs.

MF PACKAGING: tailored technology and innovation, always by the customer's side.

www.mfpackaging.it



Technology for great numbers

makro

makroz

MODULARITY, FLEXIBILITY, PRACTICALITY



Labelling in the beverages, food, detergent and pharmaceutical sectors has always been our passion and our primary activity.

Innovative technologies, an international sales and after-sales network and configuration flexibility are our strong points.

Satisfying all labelling needs from 1,500 to 50,000 b/h is our result, appreciated by companies of every size.

The 700 installations present throughout the world is our greatest confirmation.



C LEAP: THE NEW REVOLUTIONARY LABELLING SYSTEM FROM **MAKRO LABELLING**

A year after presentation to the European market at Drinktec 2017, the C Leap lands on US soil for the first time during Pack Expo International in Chicago

nowing how to think out of the box, remaining true to a corporate philosophy that has always been based on the concepts of modularity, flexibility and practicality. For Makro Labelling - www.makrolabelling.it today one of the leading producers of industrial labellers, this is the launch pad for innovation, the same that recently led to development of the C LEAP, Makro Labelling's new labeller, and even before that, a new way of conceiving the labelling process. "Almost all our machines are inspired by an intuition and the C LEAP is no exception. The idea is then studied and developed, from definition of the technical specifications and feasibility, to design, prototyping, testing, implementation of functions and further development. This is how it went with the C LEAP we will be bringing to Pack Expo International in Chicago. For this machine, the intuition was to use magnetic linear motors on the labellers, creating not just an innovative machine, but a genuine revolution in the labelling world, with a never-before-seen freedom in the production process", says Massimo Manzotti, President and Sales Director of Makro Labelling.

As well as noticeable reductions in consumption, thanks to the use of magnetic linear motors, the C LEAP is no longer bound by the construction constraints of traditional rotary machines, particularly for glue application. While previously, labellers were structurally constrained to an established number



of plates and a given spacing (obligatory in all applications), the new C LEAP overturns this system. In the C LEAP, the magnetic linear motors move freely on a ring. Within this, the programme can set its own spacing, without the need to respect a given relationship between the number of plates and division of the labelling assembly. Users can create their own spacing in relation to the labelling assembly, but no longer need a large number of plates or large diameters. The labeller can also be modified subsequently with additional modules. Today still in the prototype phase, the C LEAP will nevertheless be the star on the Makro Labelling stand at Pack Expo International – Chicago (from 14 to 17 October, stand 4159), the reference exhibition for the US and Canadian markets.

MAKRO LABELLING'S AUTUMN EXHIBITION CALENDAR features a dense programme of international appointments and participation at various events on new and strategic markets, partly fruit of the company's recent participation in the **"Processing & Packaging - The High-Tech Italian Way"** network set up to represent and export Made in Italy technological expertise throughout the world (http://www.processingandpackaging. com).

GULFOOD - 6-8 Nov 2018 - Dubai - United Arab Emirates - Hall 6, Stand F6-28 BRAUBEVIALE - 13-15 Nov 2018 -Nuremberg - Germany - Hall 8 Stand 422

VINITECH - 20-22 Nov 2018 - Bordeaux - France - Stand 1C 2210

ALL4PACK - 26-29 Nov 2018 - Paris -France - Hall B5 - Stands 6 E 017 and 6 E 015

www.makrolabelling.it



OMAG, OPEN DOORS TO THE FUTURE

fince 1973 Omag has been designing and developing vertical and horizontal packaging machines and complete lines for 4-side sealed sachets, stickpack and doy-pack for food, cosmetic, chemical and pharmaceutical industries; with more than 40 years of experience in the packaging industry has acquired a unique know-how.

Every machine is customizable, can easily pack a wide range of products (powdery, granular, liquid, pasty, tablets and capsules) 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.

Omag machines 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.

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.

Omag is now actively implementing predictive maintenance on its machines: thanks to IoT technologies, remote control and machines interconnection, in a very near future will be possible to constantly monitor the machine status,

components lifecycle and system performances in order to minimize the risk of machine downtime.

Events around the world

With a great sales force around the world Omag will exhibit its packaging machines in the most important packaging events for this late 2018:

- Sachet packaging machine mod. C3/2 for different format packing sizes. Come to see it closely at: Taropak (Poznan), PharmatechExpo (Kiev), Interfood & Drink (Sofia), Pharmtech & Ingredients (Moscow) and All4Pack (Paris).
- Stick-pack machine mod. CS-Junior equipped with oscillating and pump dosing system to pack granular and liquid products. See it at work at: Cphi Worldwide (Madrid) and Pharmtech & Ingredients (Moscow).
- Stick-pack machine mod. CS/10 on 10 packing lanes equipped with oscillating dosing system for granular and free-flowing products. Come and see it at: Pack Expo International (Chicago) and All4Pack (Paris).

Visit **www.omag-pack.com** to be always update with the latest news.



FOLDED: THE NON-STICK AND CUSTOMIZABLE CONTAINER

R espect for the environment, customer satisfaction, quality production: Contital has supplied and provided aluminium food containers for over twenty years. The company offers to food industry and traditional wholesale a lot of products and a new line composed of Folded trays.

Bake-eeze system

FOCUS ON

This range is manufactured with the patented Bake-eeze® system that provides excellent non-stick properties to containers, thanks to a vegetable lubricant with a food-grade additive. The solution has been developed to meet all the needs of industrial bakery and pastry companies, solving the problem of the additional costs imposed by manual or automated lubrication of every single tray. The layer of lubricant on the container guarantees superior resistance to corrosion thus increasing the shelf life of food. Revolutionary easy release of product to

minimize food waste shows the attention paid by Contital to food wastage theme.

Printing and customizing

Folded line can be customized in a wide range of colours available in bright, semi-opaque, semi-trasparent and transparent version.

Folded can be printed according to consumer's request. It can be printed with different printing technologies: rotogravure, flexography, UV Flexo, Inkjet Digital Printing. It has been demonstrated that customers choose an attractive product rather than an anonymous one.

Once again thanks to these containers, Contital shows how much it invests in new products development to offer innovation for the future and in new production equipment to improve efficiency and deliver the most cost effective products to the marketplace.

www.contital.com







FROM PIONEER TO LEADER IN TECHNOLOGY

inebea Intec is a leading manufacturer of industrial weighing and inspection technologies. With its headquarters in Hamburg, Germany, for around 150 years the company has been offering products and services which have become synonymous with innovation, performance and reliability. With around 1,000 employees worldwide, 19 sites and a network of over 185 certified international distribution partners, Minebea Intec is a global player in its industry.

Having sold more than 90,000 inspection systems, 350,000 industrial scales and indicators, around 1,000,000 industrial load cells, and services worldwide, the company can be relied upon by its customers and partners from a wide range of industries.

This year Minebea Intec celebrates a special anniversary at its Aachen facility, marking 70 years of metal detection.

In 1948, the company Dr. Hans Boekels GmbH & Co. started developing civilian metal detectors, and in doing so laid the foundations for a success story to blossom.

Its first products were metal detectors used in open-cast mining. The aim was to detect unexploded ammunition and bombs picked up by lignite excavators.

To this day, the world's largest metal detectors are used in open-cast mines. Detectors are used in the wood industry to protect saw blades. In rivers such as the Port of Hamburg, metal detectors are used underwater to search for remnants from the war. Metal detectors have also been increasingly used to protect consumers in the wake of growing automation in the food industry and the associated risk of contamination.

Detectors have now become standard equipment in the food and pharmaceutical industries. This has led to an increasing demand for ever-higher detection sensitivity.

The introduction of phase rectifiers was a key



Innovative weighing and inspection solutions by Minebea Intec









milestone in the late 1970s, as it meant that multichannel technology was now better equipped to block out interfering product signals.

Since then, the Minebea Intec has developed into one of the world's leading suppliers through continuous development.

In 2016 the company crowned its worldwide metal detection portfolio by the freefall metal detection Vistus. The special feature of the freefall system is its True In-Process Validation, which, unlike conventional detectors, validates performance at the centre of the search coil and during production processes. This is the least sensitive part of detectors; the targeted functional test offers here the best possible safety.

Today the global supplier provides a comprehensive range of weighing and inspection solutions for the food industry - from goods-in to goods-out whether automated or manual processes including filling and packaging. Its product portfolio includes platform scales, load cells, vessel and silo scales, checkweighers, metal detectors, X-ray inspection systems and user-friendly software solutions. All products are developed according to the principles of intuitiveness, professionalism and customer orientation. A current example for the company's customer focus is the recently launched service tool miRemote. The tool enables users to directly access services from the leading provider of industrial weighing and inspection solutions, regardless of their location.

The rapid on-the-spot service is operated via an app. Minebea Intec service technicians can analyse issues or problems in real time and provide first support via a live-chat function.

The miRemote service tool bridges therefore the gap between preventive service measures and corrective repair, rendering national bor-
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Via miRemote Minebea Intec service technicians can provide immediate, targeted assistance using finger pointing

ders and time zones irrelevant in the process.

Another innovative product by Minebea Intec is the hygienic weighing module Novego. What distinguishes Novego above all is its overall performance.

A variety of constructive details following EHEDG guidelines minimises soiling and provides an efficient cleaning process.

Particularly noteworthy examples include the minimising of horizontal surfaces, low surface roughness or the use of FDA compliant silicones. Another plus for long product lifetime is, amongst other things, an extraordinarily corrosion resistant 1.4418 stainless steel that is new to weighing technology.

The innovative product design along with the selection of high-quality materials makes Novego highly resistant to soiling, corrosion and aggressive cleaning materials. Uniquely in the market, Novego guarantees measuring accuracy even when there are lateral forces of up to 20 percent of the load. The remarkable resistance to transverse forces is ideal for weighing such things as mixers.

Minebea Intec is part of the MinebeaMitsumi Group, one of the leading suppliers of high-precision production components, such as ball bearings and engines, as well as high-quality electronic components, such as sensors, antennae and IoT solutions. The group, based in Tokyo, has over 78,000 employees worldwide and reported a consolidated net turnover of JPY 880.000 million (approx. EUR 6.7 billion) for 2017.

www.minebea-intec.com



SYSTEMS AND SOLUTIONS FOR AN EVER-CHANGING MARKET

Bondani Srl Packing System is a business of absolute excellence, chosen as a reliable partner by many important national and international companies



ondani Srl Packing System is a business of absolute excellence, chosen as a reliable partner by many important national and international companies Bondani Srl - Packing Systems was founded by Bruno Bondani in 1994 as a natural evolution of his previous professional experience in Parmasei. His technical expertise, acquired over years of activity in the field of machineries for the food industry, together with the competence of his son, Alessio, now CEO of the company, have enabled the group to hit remarkable targets in terms of food handling and end-of-line process.

High quality combining with absolute project customization and competitive prices, have made Bondani Srl a sound partner for producers of the food industries.



Its presence in domestic marketplace evidences how a small sized family-run company, can outstandingly compete with bigger realities without ever compromising after-sales service and the quality of products. Reliability of the projects, realization of new solutions in order to optimize efficiency and cheapness according to quality standard, are the principles that support new ideas or customer's enquiries.

www.bondani.it





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STORAGE. SINGLE MACHINES AND COMPLETE LINES FOR PACKAGE MECHANIZATION, TURNKEY.

GUALAPACKGROUP PACKAGING SOLUTIONS

vertime the Italian GualapackGroup. world leader of premade spouted stand-up pouches for food and nonfood applications, has built its market leadership through an extensive set of technologies. The Group, well known for the benefits of its integrated packaging solution, including Spouted Pouches, Caps and Filling Lines, also offers different stand-alone components, such as laminates, pouches and injection molding parts like straws and caps, to meet the increasing complexity of customer's needs on a global scale.

Given that consumer's behavior has changed significantly during the last decades, unsurprisingly on-the-go





*C*GualapackGroup

consumption of easy to use spouted pouches for food and beverages has increased, with children loving them the most.

Hence, innovative processes and products, based on a detailed analysis of customer's needs and changing consumer habits, are key strategic company's priorities.

To that extent, for example, the GualapackGroup & Aptar are partnering up to launch the first premade No-Spill Pouch targeting the beverage segment, to provide significant benefits to consumers and brand owners, such as:

- Superior flow control of product for precise dispensing
- Leak-proof design providing a convenient and reliable no-spill use
- Perfect safety
- Fit all current Gualapack System cap types
- Fit all current Gualapack System filling lines

The No-Spill Pouch is available for different product categories such as, for example, juices, flavored waters or drinking yogurts.

Concomitantly, the focus on customer

needs lead Gualapack to the development of a newest filling machine, the CHP8H Rotary model. This new filling line offers highest production speed combined with extraordinary flexibility: up to 4 different flavours, as well as 4 different caps can be processed at the same time. The machine is equipped with a double rotating table including 4 filling heads each and provides a pouch output on 4 separate lanes, one for each taste.

The production speed up to 260 pcs/ min exceeds the highest standards in the market which is unequalled for a machine with a similar reduced footprint of only 7 x 5,5 meters. Combined with the elliptical Pasteurization tower it is the perfect solution for limited ground in the production area.

The GualapackGroup operates through 3 production sites in Italy, while boasting its international presence with manufacturing plants and sales offices in Romania, Costa Rica, Chile, Mexico, Ukraine, and joint ventures in China and the USA to better serve its customers locally and globally.

www.gualapackgroup.com







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Packaging division of Robino & Galandrino S.p.A., born in 1970 in Bologna and boasts 50 years of experience in flexible packaging.

In 2009 TS Packaging enters Robino & Galandrino group.

We are specialized in manufacturing innovative rotary filling machines and Hffs machines for every branch, food and non food, starting both from premade pouch than from film reel. The branches we turn our attention to are many, among them Food, Beverage, Cosmetics, Pharmaceutical, Chemical, Medical, Garden market and Pet food. Our goal is to find complete solutions to respond to our customers' needs about flexible packaging. Our constant research allows us to develop practical and functional solutions suitable for many requirements.

Since 2005, TS Packaging has specialized in unit dose and unit of use applications in various formats. Our core competence has been focused in development of "state of art" small scale Blister Machines suitable for small scale production for pharmaceutical, health and beauty aid products, R&D and clinical applications. m

www.robinoegalandrino.it www.tspackaging.it













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Tray and Case Packers



There is more inside

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ZAMBELLI Srl San Pietro in Casale (Bologna) Italy ZAMBELLIUK Ltd - ZAMBELLIUSA LLC



ince 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-



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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.

www.zambellipackaging.com





FLEXIBLE PACKAGING MATERIALS

artotecnica Veneta SpA has more than 60 years of experience and it is present on the flexible packaging industry since 1956.

The market expansion, the growth of our production capacity, as well as the development of the machines range have been a constant element of the company history, thanks to continuous investments.

We promote and keep up with innovation and we enjoy finding customized flexible packaging solutions. Thanks to a constant research for new packaging destinated to the automatic packing industry, we can offer a remarkable range of products.

We are supplier of flexible packaging made of paper, cardboard and plastic materials intended for to different markets. Our strength is the custommade product that allows us to offer innovative solutions for food, nonfood, liquid packaging and converter business.

We produce packaging in all its aspects as flexible packaging for food (confectionary, bakery, dairy industry, pet food etc.) and non-food market (stickers envelope, tobacco, personal care etc.), liquid packaging (complex, flowpack and accessories), Semifinished products for converter, multilayer barrier products, coated paper and cardboard and biocompostable products.

Our company also can always provide the client a continuous and renewed support concerning the new materials research and development, machinery tests and laboratory analysis. Thanks to our internal laboratory and its innovative equipments Cartotecnica Veneta is able to provide the client with an important support for quality



control, analysis and various tests. Creating custom-made packaging our productive process diversifies depending on the composition, materials, printing type and final use. In any case our machinery park boasts of: flexographic and rotogravure printing, lamination, extrusion coating, slitting and rewinding process.

Printing skills meet material's technology. The first in the world quality control management system of colours for rotogravure, improved by a mixing station and an important knowledge of both traditional and innovative supports, makes us able to transform every idea in reality.

In order to understand changings and stay young in spite of our long history, we rely on the new generations: enhancing this unique resource is part of our DNA. In other words our mission is to be "flexible".

www.cartotecnicaveneta.it



FOOD TRANSPORT: MODULAR, SAFE AND HYGIENIC

istening 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





ALFAPACK, AGE OF TRANSFORMATION



e are living in the Age of Transformation, where the market masters the rules and the times of the economy, the players must ride these waves to look at their targets.

Joseph Schumpeter described capitalism as the "perennial gale of creative destruction." In an excellent essay on creative destruction, W. Michael Cox and Richard Alm lay out the paradox between the demise of old industries and the rise of new ones: Schumpeter and the economists who adopt his succinct summary of the free market's ceaseless churning echo capitalism's critics in acknowledging that lost jobs, ruined companies, and vanishing industries are inherent parts of the growth system. The saving grace comes from recognizing the good that comes from the turmoil. Over time, societies that allow creative destruction to operate grow more productive and richer;

their citizens see the benefits of new and better products, shorter work weeks, better jobs, and higher living standards.

Herein lies the paradox of progress. A society cannot reap the rewards of creative destruction without accepting that some individuals might be worse off, not just in the short term, but perhaps forever. At the same time, attempts to soften the harsher aspects of creative destruction by trying to preserve jobs or protect industries will lead to stagnation and decline, short-circuiting the march of progress. Schumpeter's enduring term reminds us that capitalism's pain and gain are inextricably linked. The process of creating new industries does not go forward without sweeping away the preexisting order.

Our company is following this path, was founded at the end of the former century and since then we are growing up side by side with our customers, fulfilling their needs and developing new solutions to move on over their own business.

Today we have developed new technologies to scan and check bags looking for inclusions such as small flying insects bailed during the extrusion process. So we deliver bags without any contamination, suitable for sensible applications and approved to enter inside clean rooms.

www.alfapacksrl.it





LET'S HAVE A LOOK TO THE FUTURE WITH TRANSPARENCY



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These films are the results of an **accurate selection** of resins and process parameters which, in perfect combination between each other, allow the modularity of the crystals dimension of the polymeric matrix, therefore the grade of crystallinity.

- » OUTSTANDING STIFFNESS
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- » EXCEPTIONAL TRANSPARENCY
- » SUITABLE FOR FLEXO AND ROTOGRAVURE PRINTING
- » HIGHLY SUSTAINABLE

COMPARISON OF CRYSTAL PE FILM AGAINST THE MAIN PE AND PP USED FOR LAMINATION.



MECHANICAL PROPERTIES COMPARISON BETWEEN 40MY SUPER PFC FILMS AND STANDARD 70MY PE/EVOH/PE FILMS





www.termoplast.it

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TERMOPLAST SRL, FLEXIBLE PACKAGING

ERMOPLAST 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 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.

Further developments carried out to meet the continuous market change concern the creation of new products families obtained by a new CRYSTAL TECHNOLOGY : SUPER PF, SUPER PFC and CRYSTAL PE. Thanks to a deep study



- - Wrapping - Labelling - Filling

FOCUS ON







FOCUS ON

in the choice of specific resins and the modulation of their crystallinity we have been able to create films with outstanding characteristics; SUPER PF for the replacement of ALU in triplex structures, SUPER PFC and CRYSTAL PE, respectively with and without EVOH, created for ROTOGRAVURE PRINTING, which combined together in a duplex laminate, offer to the market a fully RECYCLABLE PE structure. Important characteristic of these films is the superior transparency below HAZE 5.

In few words, these SUPER FILMS, can give their contribution to the environment offering significantly increased performance at lower thicknesses meeting 100% the actual need of REUSING, REDUCING & RECYCLING.

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 BIOBASED and 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.









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INFUSION

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FRUIT PROCESSING

RIRAL SOLUTIONS

Cooling Freezing

PROCESSIN



OUR VISION, OUR MISSION AND PHILOSOPHY OF EXCELLENCE

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



ollowing 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 ENER-GY – 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/proofers/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 us 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 PIGOsrl or follow them on social media for news.

www.pigo.it

PiG





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

BF 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





he 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



CAVANNA, NEW COMPANY LOGO

During the lpack Ima show, in Milan on May, we've officially presented our new company logo. See here the communication used to represent the historical evolution of the logo

e would therefore like to explain briefly the reasons that led us to rebranding (the process of profound renewal of ideology and values, positioning and strategy) and consequently the restyling of our image.

Rebranding and Restyling are closely linked: the logo change is the direct consequence of the evolution of our values and the ideology of the brand.

The logo represents only one of the actors involved, but it is also the first "visible" expression of our company.

Our logo is an acquired and recognized element and change it would have no meaning or effectiveness, but revitalize it, yes.

So we proceeded to change the colors, to make it cooler, smart and new abandoning the image a bit ' industrial ' in favor of an image made of complementary and harmonious colors.

With this rebranding we want to reflect the image that the company wants to give of itself and of its brands to stakeholders:

• **CURIOSITY:** Being curious is our characteristic and it is also what al-

Since 1960 we have been driven by our passion for technology



Today tradution, ethics and innovation are presented with a new logo. Dynamic development and renewal are combined with our reliability built on our history in the world of packaging.

unit on our history in the world of packaging

Passion drives innovation.

lows us to grow, to explore the new, to improve the existing.

- **DYNAMISM:** We are constantly moving, to the constant search for new solutions.
- **OPEN MIND:** To provide answers to often seemingly unsolvable demands, to the new challenges given by the ever-faster evolution of society and markets, as well as to their complexity, we must maintain a mental openness that will

enable us to develop The best solutions.

• **PERSEVERANCE:** perseverance and persistence belong to us, are the reasons that led us to be at the forefront in the construction of machines and packaging systems.

The new image application is a teamwork that reflects the profound change of the times we live in. \widehat{m}

www.cavanna.com





MilkyLAB it's mozzarella time

INNOVATIVE SYSTEM FOR THE PRODUCTION OF MOZZARELLA BLOCK

- PERFECT RECTANGULAR SHAPE UP TO 20 KG
- COOLING BY AIR, NO MORE BRINING OR
- PRODUCTION COST REDUCTION
- CAPACITY UP TO 5 TON/H

"SYNCRO"

MilkyLAB srl Via Raimondo della Costa 670/A - 41122 Modena ITALY tel. +39 059 260723 - email: info@milkylab.it - www.milkylab.it

AUTOMATIC STRING CHEESE PRODUCTION LINE

tring cheese, one of the new fashion snack around the world, has been chosen as 10 Healthy Snacks To Eat At Your Desk by Forbes Magazine because it is high in protein and it offers a bit of fat and has only 80 calories.

String cheese is also a very popular daily snack for children, therefore a perfect peelability is highly requested since kids see it not only as food but also as an object to play with during eating.

According to the increase request of the string cheese production in the dairy market, **MilkyLAB** offers different solutions in order to respond to all demands. With MilkyLAB lines you can produce not only "traditional string cheese" from milk and curd, but also "analogue string cheese" by using powder ingredients like rennet casein or modified starch.

MilkyLAB automatic line for the production of string cheese consists of:

- Steam cooker-stretcher
- Automatic moulding machine with special extruding system
- Cooling system
- Automatic cutting system

With such a line our clients can produce string cheese with fixed diameter and adjustable length. Thanks to its innovative characteristics, the automatic string cheese line reduces manual working by achieving energy and costs savings as well as high yields of production in less time.

MilkyLAB manufactures its **cookerstretcher** with an exclusive steam technology characterised by direct steam injection or by steam injection in the double jacket at 4 bars, thanks to the double walls made in stainless steel AISI 316.

Respect to the classic mixing systems, our cooker-stretcher has N. 2 bi-directional augers activated by

N. 2 independent motor reducers. These augers guarantee the perfect structure for the product.





The **special extruding system** allows to obtain separated parallel cords of cheese.

Thanks to this special extruding system the structure of the product will have a perfect shape and predetermined weight, meanwhile the peelability and consistent texture will be guaranteed.

The **cooling system** is composed by **independent transportation channels** for each string cheese. While the string cheese goes forward, the **nozzles** will spray cold/brine water on it. The water temperature will be controlled by **plate heat exchanger**.

The **automatic cutting system** has **independent blades**, one blade for each cord of cheese.

The whole production line completely arranged with cover and spraying balls for automatic **CIP** cleaning in order to guarantee the perfect sanitation.

MilkyLAB offers you its **Trial & Training Center**[®], a center of trials, tests and training, where you can experience and learn to produce string cheese as well as other dairy products, such us: • Fresh mozzarella and

pizza cheese • Analogue

mozzarella for

pizza toppingProcessed cheese and cream spreads

This **Trial & Training Center**[®] is created and managed by our technicians with proven experience, who can help to our clients to develop their new recipes by using different machines from the vast MilkyLAB range.

MilkyLAB has been a leader in designing and producing machines and automatic systems since 1980. The company offers equipment with high Italian technology for the production of:

MOZZARELLA PIZZA CHEESE ANALOGUE CHEESE PROCESSED CHEESE

Thanks to the experience and knowhow acquired over the years in the Italian and international dairy industry, MilkyLAB guarantees clients the best assistance and maximum professionalism in the choice of the right technologies.

Contact MilkyLAB straight away and choose the best machine for your needs. $\widehat{\textbf{m}}$

Visit: www.milkylab.it







ALBRIGI TECNOLOGIE, A COMPANY WHERE THE OFFICIAL SPONSOR IS TECHNOLOGY

LBRIGI 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-POL-ISHED, 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 nondestructive 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







ALL PLANTS FROM THE MOST SIMPLE TO THE MOST COMPLEX



Vaccum plant for mixing and processing of very dense liquid products, it's equipped with turbo emulsifier on the bottom, anchor-mixer with combined counter-rotating interna mixer

ALBRIGI SRL Via Tessare 6/A - 37023 Stallavena di Grezzana VR - ITALY Tel. +39 045 907411 Fax +39 045 907427 - www.albrigi.it - info@albrigi.it

BITO PALLET LIVE STORAGE MEETS SPECIAL DEMANDS OF **BEVERAGE INDUSTRY**

afe 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 spacesaving 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.









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.bito.com commerciale@bito.com





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!

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www.bito.com

TECNOPOOL, THE BEST CHOICE

he 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





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 acquired 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 required 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









STAINLESS STEEL TANK MANUFACTURER **SINCE 1958**

B G Cisterne is an Italian company based in Noceto, in the province of Parma - Emilia Romagna, in the heart of the Food Valley of Northern Italy.

Since 1958 the company has been producing stainless steel tanks, gaining through the years more and more experience, giving a special attention to the customers' requests.

We create customised solutions working closely with our clients during both the designing and the manufacturing process.

All our tanks are the result of a synergistic creation between our experience and our customers' requests. Our certificates clearly show the high quality of our products.

From 2001, B.G. Cisterne design and produce stainless steel tanks, including power supply and feeding systems, for processing and storing food liquids.

Our most successful products are the horizontal tanks (standard or light – isolated or simple walled) and the vertical tanks (with hatch or bolt-on lid). Their capacity goes from 1,000 lt up to 35,000 lt.





We use high-quality materials, with their own certificates of origin, chemical analysis and certificated mechanical characteristics.

B.G. utilizes cutting-edge machinery for the processing of stainless steel and the following welding: TIG-MIG-SAW-LASER-CONTINUOUS SEAM. A digital rendering is provided for each product in order to better verify the product compliance with the customer's requests and criteria.

BG SRL offers services too, not only products.

Our philosophy has always been oriented to the customer's scrupulous satisfaction, which lead us to develop the manufacturing of water tanks, in addition to our original milk tanks.

- Water emergency
- Refrigerated tanks
- Storage tanks

FOCUS ON THE WATER PRODUCT

Possible practical uses:

- BOWSERS FOR DRINKING WATER STORAGE AND DISTRIBUTION
- BOWSERS PROVISION
- EQUIPMENT AND CUSTOM TECHNI-CAL FEATURES
- TANKER ARRANGEMENT CONSID-ERING THE MAXIMUM CAPACITY OF THE TRACTOR
- SELECTION AND GUARANTEED ALIGNEMENT FOR A BETTER BAL-ANCE OF THE VEHICLE

Designing and manufacturing of stainless steel tanks for the transport, the storage and the supply of water resources.

Fields of application:

- CIVIL SECTOR
- AGRICULTURAL SECTOR
- INDUSTRIAL SECTOR. 🏛

www.bosellicisterne.com



SINCE 1958

Ogni soluzione di BG Cisterne è il risultato della sinergia creatasi tra l'esperienza dell'azienda e le richieste sempre più personalizzate del cliente

Gamma completa da 1000 a 35000L senza limiti di impiego.

Veicoli cisterna progettati e realizzati per le operazioni di trasporto e distribuzione dell'acqua potabile e acqua uso industriale. Realizzate in acciaio inox acciaio con o senza trattamento interno della superficie. Progettate, realizzate e collaudate secondo i requisiti richiesti e gli standard internazionali nel rispetto delle normative nazionali e internazionali. Possono essere dotate di impianto con pompa per il carico e lo scarico, rullo avvolgitubo, barra di distribuzione con rubinetti a sfera, ugelli o bocche di rana anteriori per innaffiamento e lavaggio strade.

OUR TEAM WILL MAKE YOUR DESIGN COMES TRUE

BEST WATER



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BOSELLI CISTERNE



EASYMAC IMPROVES QUALITY AND EFFICIENCY

ith its technologically innovative lines, Easymac improves the quality and efficiency in the bakery world Easymac is proud to introduce its new injecting line for muffins, croissants and all products that you need to fill. Easymac does tailor made line with adjustable weight and speed of production.

In addition to this, it also introduces its new bread line: it is now possible to decide to have products by laminating system, by dough ball or both. Easymac is specialized to create new products and develop new technologies to improve quality and efficiency in the world of bakers.

www.easymac.it








ACM ENGINEERING: HIGH-QUALITY MOTORS AND GENERATORS

CM Engineering is an Italian company based in Bardello (Varese), Lombardy. It is a leading company in the engineering manufacturing of the following products:

- 1) Compact brushless servomotors.
- 2) Hollow-shaft servomotors.
- 3) Direct drive servomotors.
- 4) Torque servomotors.
- 5) Roller table motors.
- 6) Generators for wind turbines.
- Permanent-magnet synchronous motors and generators for naval applications.
- 8) Motors and generators for automotive applications.

Features:

In addition to its standard production, ACM Engineering is able to produce customized products for any customer demand, also in limited series.

The Company is ISO 9001-2000 and UL certified.

ACM products can be used in the following sectors:

- Industrial automation.
- Machines tools.
- Textile and clothing machinery.
- Wood working machinery.
- Sewing machines.
- Packaging machinery.
- Glass machinery.

- Printing machinery.
- Flexographic printing machinery.
- Roller brushless motors for conveyor systems.
- Jewellery machinery.
- Agricultural and food machinery.
- Plastic machinery.
- Marble processing machinery.
- Serigraph printing machinery.
- Sheet metal processing machinery.
- Wind turbine plants.
- Automotive applications.
- Naval applications.

Visit: www.acmengineering.it



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FOOD REFRIGERATION SYSTEMS:

SAFE, EFFICIENT AND ENVIRONMENTALLY FRIENDLY



anotti 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,





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 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. m

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SIGEP 2019: AN APPOINTMENT WITH THE TALENT OF WORLDWIDE ARTISAN CONFECTIONERY

rom 19th to 23rd January 2019, Italian Exhibition Group is organizing the world's leading expo dedicated to artisan gelato, pastry and bakery and the coffee world. The definitive program of the Pastry Arena, with the new feature of the International Pastry Camp.

Also scheduled the Junior Under-23 World Championship, the Italian senior and junior championships, the selections for Pastry Queen 2020 and SIGEP Giovani. The selections that will bring the elite of Italian professionals to SIGEP begin in Turin. SIGEP Gelato d'Oro will select the Italian team for the Gelato World Cup 2020.

www.sigep.it

The 40th SIGEP (Rimini Expo Centre, 19-23 January 2019) will look to the future, celebrating the tradition of the world's leading trade fair for artisan confectionery and pursuing the aim of highlighting the talent of great professionals, from the youngest to well-known international masters.

SIGEP 2019 will sum up the activity of highlighting the product chains carried out worldwide in recent months in the great show that for 40 years has turned the spotlight on the Italian Exhibition Group expo, with its sectors dedicated to artisan gelato, pastry, bakery and coffee, under the banner of this huge event for food service.

As far as pastry is concerned, the spotlight is on the fifth edition of the Junior World Pastry Championship, with the best young (under-23) talents competing for a coveted title of extraordinary quality. Contestants are from: Australia, Belgium, Brazil, China,



Croatia, Philippines, France, India, Italy, Russia, Singapore and Taiwan. In the competing countries selections are proceeding to choose the participants and in the next three months are scheduled in Croatia, the Philippines, France, India and Singapore. The Italian team, selected at SIGEP 2018, will be formed by Filippo Valsecchi (Lecco) and Vincenzo Donnarumma (Naples).

The Junior World Pastry Championship, conceived 10 years ago by master pastry chef Roberto Rinaldini, will have "Flying" as its theme and each contestant will have the support of a team to help him show his talent in the





seven tests involved. The competition will be staged on the first two days of SIGEP in the Pastry Arena (Hall B5) and the awards ceremony is scheduled for 5:00 pm on Sunday 20th January 2019.

The new feature in 2019 will be the International Pastry Camp, a valuable opportunity to show the evolution of the pastry schools that are emerging throughout the world. The best young pastry chefs will arrive from seven countries: the "pastry stars" of the future who will show their skills in the Pastry Arena, making the world's typical desserts on Monday 21st January. Another showcase is added to the traditional SIGEP Giovani, scheduled for Wednesday 23rd with the participation of Italian schools, in collaboration with Conpait, Pasticceria internazionale and Castalimenti. As of this year, SIGEP Giovani officially becomes one of the key events of the Pastry Arena calendar.

On Monday 21st January, the Pastry Arena hosts the selections to form the Italian team that will compete at The Pastry Queen in 2020, access to which is possible by excelling in the three tests foreseen for the selection among the best lady pastry chefs.

At the 40th SIGEP another key player will be the spectacular Star of Sugar contest, which will join the Pastry Events. International sugar masters will present their spectacular creations in an area adjacent to the Pastry Arena at the expo, where they will remain on show for all five days.

On Tuesday 22nd January the Pastry Arena will host the Italian Junior and

Senior Pastry Championships. As well as already successful professionals, performances by young talents on the profession's launching pad. The winner will represent Italy at the 2021 Junior World Pastry Championship in Rimini. Registration is open until 30th November.

The absolute quality of the events is ensured by a Pastry Events Committee, whose permanent members pastry's most authoritative are personalities, coordinated by master pastry chef Roberto Rinaldini: Iginio Massari (Honorary President of the Academy of Italian Master Pastry Chefs and Honorary President of the Jury of the Junior World Championship), Gino Fabbri (President of the Academy of Italian Master Pastry Chefs), Vittorio Santoro (Director, CASTAlimenti and Contest Official), Federico Anzelotti (Chairman, Conpait and President of the Italian Junior and Senior Pastry Competitions), Livia Chiriotti (Chief Editor, Pasticceria Internazionale), Ennio Parentini (General Manager, Gruppo Mobe), Igor Maiellano (Sales Manager, Valrhona Italia), Greta Fossati Trade Marketing Events and Promotion, Friesland Campina) and Giorgia Maioli, SIGEP pastry brand manager.

Pastry Event Sponsors

Partners: Valrhona, Besozzi Oro, Debic - Silver Sponsors: Hausbrandt, La Spaziale, Silikomart - Technical Sponsors: Bragard, Bravo, Cascina Italia, Kitchenaid, Laped, Irinox, Lainox, Sagi, Selmi, Sirman - Media Partners: Pasticceria Internazionale, II Pasticcere, Dulcipas, Punto It, II Gelatiere Italiano, Dolcesalato; Konditorei&Café

SIGEP GELATO D'ORO SELECTIONS UNDER WAY

On the gelato front, everything is ready for the ten dates on the run-up to the SIGEP Gelato d'Oro on the premises of the Carpigiani distribution network. Gelato makers, pastry chefs and chefs will have to pass these difficult tests in order to compete at SIGEP 2019 (from 19th to 21st January) for the possibility of joining the team that will take part in the ninth Gelato World Cup in 2020.

The program involves nine stages reserved for gelato makers and pastry chefs and one reserved for chefs on the Bologna campus of the Carpigiani Gelato University on 22nd October. The selections will be held in Turin (24th and 25th September), Rimini (1st and 2nd October), Barletta (8th and 9th October), Vicenza (15th and 16th October), Bologna (22nd October the date reserved for chefs), Milan (29th and 30th October), Messina (12th and 13th November), Rome (19th and 20th November), Perugia (22nd and 23rd November) and Naples (26th and 27th November).

The 2019 Italian SIGEP Gelato d'Oro selections are organized by Carpigiani dealers with the support of Carpigiani Gelato University and the patronage of SIGEP – Italian Exhibition Group and Gelato e Cultura. Event sponsors: Comprital, Valrhona and IFI. To register for the 2019 Italian SIGEP Gelato d'Oro selections or for further information:

selezioni@gelatodoro.it





TAKE PART IN EUROPE'S ONLY TRADE FAIR FOR SAVOURY SNACKS

rganized in every two years by the European Snacks Association (ESA) and next taking place in Barcelona, 27-28 June 2019, this fair is fully dedicated to the savoury (salty) snacks sector and is the only one of its kind. The organisers strive to ensure that only qualified trade and business professionals attend to deliver a productive business environment for both visitors and exhibitors.

SNACKEX is a global event which brings together all stages of the demand and supply chain providing a unique opportunity to buy, sell and network with top management, qualified buyers and key decisionmakers.

SNACKEX exhibitors are companies engaged in the production and marketing of potato chips, corn chips, potato sticks, peanuts, other snack nuts such as almonds and pistachios, tortillas, pretzels, popcorn, rice products, crackers, savoury biscuits, bread chips, meat snacks, extruded and pellet snacks, food processing equipment, food ingredients and flavourings, food packaging equipment and materials, etc.

New for 2019 the ESA Pavilion will feature 6 regional stations, each highlighting a region of the world, with graphics to show location and appropriate culinary tastes.

A chef will prepare recipes from each international region for sampling and to highlight three market trends - health, wellness and nutrition;









texture and sensory; trading up and indulgence. Each station will also include a display of snacks from that region and provide an opportunity to sample the snacks accordingly.

The overall theme of the fair and accompanying conference is to help the sector identify opportunities and gain a business advantage from snackification.

Snackification has become one of the biggest drivers of change and opportunity in the food industry, presenting huge opportunities for snack makers - and huge challenges too.

The proliferation of new snack product types and brands has made the traditional bagged snacks snacking space intensely competitive and the fight for shelf-space is tougher than ever.

SNACKEX aims to help participants understand how savoury snack consumers will develop in the next 3-5 years and how to grasp the business opportunities this sector offers.

For more information contact the organisers **esa@esasnacks.eu**







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SIRHA 2019, THE PLACE WHERE TOMORROW'S FOOD **TRENDS COME TO LIFE**

ow would you define the Sirha in 2019? By focusing on the influences and innovations in the industry that have always been at the heart of the Sirha promise, while at the same time preserving the spirit of a festive gourmet event that embodies its signature, the event has become one of the most important trade shows in the Food Service industry worldwide. It is an exceptional venue for business that draws more than 200,000 professionals, including 25,000 chefs, and yet it is also an event that people enjoy for its friendly ambiance.

Every two years, the world of Food Service convergences on Lyon and the Sirha to exchange and soak up the major trends in food, catering, new techniques and services. Our 10 sections dedicated to animations and 21 contests contribute to this enrichment together with the 3.000 exhibitors.

The event is so popular with both exhibitors and visitors, that we have decided this year to expand the trade show by adding a new hall offering an additional surface area of 10,000 sqm.

What are the emerging trends for this edition?

We have a network of events and global partners and continually interact with players in the Food Service industry.

This puts us in a unique and privileged position. Thanks to this intimacy with the many different facets of the market we can spot the emerging influences well in advance. For this edition we have identified and reviewed 7 influences that will be represented throughout our demonstration sections.

Consumers are increasingly aware of the impact they have on our environment but also of what's good for their health. They also want to find establishments that offer actual emotional experiences. We have carried out some long

into

THE WORLD HOSPITALITY | 26-30 JANUARY 2019 & FOOD SERVICE EVENT | Eurexpo-Lyon-France

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3 QUESTIONS TO MARIE-ODILE FONDEUR Managing Director of Sirha







<image>

term projections in order to anticipate even further the consumers' future behaviours.

How will you share the decrypting of these evolutions and innovations?

We are convinced that Food Service shapes the way we will eat in the future. That's why as part of Sirha we organise an exclusive event - Sirha World Cuisine Summit – that will feature special guests, opinion leaders, top chefs, entrepreneurs – for an exceptional workshop addressing the future of food.

Contributors of international standing will share their convictions, choices and best practices and will explain their vision as well as the steps we should take to tackle the major challenge of eating better food.

Our prestigious competitions also contribute energy: the tests that participants must face in our major contests also change in order to account for consumers' new aspirations. The tests now present new challenges for the chefs: The Bocuse d'Or for instance will now require more 'instinctive cooking' while in the Coupe du Monde de la Pâtisserie the pastry chefs will face the challenge of creating a vegan dessert.

Our mission is to offer the keys to understand a market that is increasingly complex and competitive, and to encourage technical innovation, creativity and growth for businesses in the food service and hospitality industry. Sirha is where the Food Service industry and more broadly speaking the food habits of tomorrow are shaped.

COME AND JOIN US IN LYON NEXT JANUARY!

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(Sirha 2017 figures)



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IBA'S UNIVERSE IS FULL OF NEW IDEAS

he 24th iba has drawn to a close with a new world champion confectioner, Haoran Lyu (China), 76,800 trade visitors, and trade fair contracts worth 2.1 billion euros. Trade visitors were particularly interested in testing new products and the presentation of innovations in production technology, raw materials, and shopfitting.

58 hours of ambience, exchange, and contacts: iba has set standards for the next three years and showed the trends in the industry, with everyone's focus being on the main topic – digitalisation.

Digital products were professionally exhibited at nearly every trade fair stand. Both exhibitors and trade visitors saw digital solutions and processes, new business models and product safety as the key developments for their sector.

This was the result of a survey of the 1,373 exhibitors and 76,800 trade visitors.

The bakers and confectioners surveyed particularly appreciated the 360-degree view of the future that only iba offers.

As such, 94 per cent of surveyed backers and confectioners considered their personal trade fair goal of collecting "information about new products" to be entirely achieved.

In addition to being the leading exhibition for products, iba is also a ground- breaking knowledge platform. In this spirit, iba presented a new main topic from the sector each day, e.g., at the iba.FORUM or the newly created iba.SPEAKERS CORNER. Altogether, there were more than 100 lectures in these two areas



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for knowledge transfer alone. The aim was for the audience to not only have the opportunity for personal exchange with experts, but to also gain practical know-how of topics that will significantly influence the industry.

This information package by iba, specially tailored to the target group's needs, can be quickly and profitably integrated into day-to-day business.

A digital milestone has opened up a whole new world of technological possibilities, as seen during the premier of the iba.Virtual Bakery Tours. There were long queues outside the 3D cinema, but that did not deter the visitors whose curiosity saw them happily waiting to get a look behind the scenes at how their colleagues work.

With the help of virtual reality glasses and 360- degree videos, they travelled to innovative bakeries in Germany, Greece, Iceland, Austria, and the USA and received inspiration for their own businesses.

The UIBC Junior World Championship of Confectioners ended with a loud cheer.

Haoran Lyu of China prevailed over seven competitors. Participants from Taiwan, Iceland, Norway, Brazil, China, Japan, and Germany conjured up pâtisserie artwork at the highest level.

The UIBC Junior World Championship of Confectioners was the grand finale following the UIBC Cup of Bakers and the German Championship of Master Bakers - for 86 per cent of the trade fair audience, these live professional competitions were highlights of the fair.

The lively atmosphere in the halls was also reflected in the general assessment of the industry's economic development. The future of the industry is looking good: In an independent survey, seven out of ten iba visitors said that the economic situation would improve or remain equally good.

The next iba is set to take place in Munich from 23rd to 28th October 2021.

Statements:

"Inspiration, interaction, innovation – iba is the icing on the industry's cake. iba did not disappoint in the slightest. Everyone knows that iba is the most important fair for establishing contacts between industry, bakers, and confectioners.

Nowhere else is such a product depth to be experienced and discovered. This is also the reason for the phenomenal number of decisionmakers at the fair.

Trade fair means more to us! Workshops, lectures by experts, or live presentations in bread, coffee, chocolate, or snack preparation are an important part of the iba trade fair experience."

Dieter Dohr, CEO of GHM Gesellschaft für Handwerksmessen mbH

"The diversity seen at the world's leading trade fair is unique. In addition to iba's unbelievable internationality, this year, our stand managed to offer a perfect place for bakers to network with their colleagues from all over the world.

The stand was a lively centre for creative work, collegial exchange, and information.

In view of the multitude of positive impressions, I will particularly re-



The Backstage Young Talents Days moreover saw us pay much greater attention to young talent. Another thing we loved was our blogger event 'blog 'n' roll', where we informed those interested about the various facets of our great industry." **Michael Wippler, President of the German Bakers' Confederation.**

"iba is the most important exhibition. Here, the trends are shown, and the baker colleagues can see what is important in future.

I see for the upcoming three years, for example, that the worldwide industrial bread production is growing with a focus on sourdough, long fermentation, and process quality. Furthermore, iba offers also a lot of machinery and equipment for small bakeries.

My personal highlight were the two competitions for bakers and the Junior World Championship of Confectioners.

Choosing the best among such great professionals is not an easy task. Every visitor saw in the last days, on the one hand, wonderful and extraordinary work, on the other hand, the future of the bakery and confectionery sector."

Antonio Arias, President UIBC International union of bakers and confectioners.

Further information about iba is available at **www.iba.de/en**







2018-2019

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

15-20/09/2018 MONACO Fair for the bakery and confectionery industry.

IBA



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,

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.







ROME

Exhibition on technology for the Food&Beverage industry.



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

SIGEP - AB TECH

20-24/01/2018

RIMINI

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





GLASS PACK

13-14/06/2018 **BRESCIA**





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.

confectionery and bakery.

















HIBITION 2018-2019

ENOLIEXPO

21-23/02/2019 **BARI**

International wine & spirits exhibition.

INTERSICOP 23-26/02/2019



ENOMAQ 26/02-01/03/2019 ZARAGOZA

Fair of wine and oil, for innovation and internationalization.



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 BARCELLONA International savoury snacks and nut trade fair.









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.

SIME



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











MEDIO ORIENTE 2018-19

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18-22/02/2018 **DUBAI** Fair for food and hospitality.

DJAZAGRO 09-12/04/2018

ALGERS Fair for companies operating in the agro-food sector.

DINE

14-15/04/2018 **DUBAI MARINA**

Café & Restaurant show in Dubai.

IRAN FOOD BEV TEC 24-27/06/2018

TEHRAN

Fair for food, beverage&packaging technology.

GULFOOD MANUFACTURING 06-08/11/2018 **DUBAI**

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

GULFOOD

17-21/02/2019 DUBAI Fair for food and hospitality.

DJAZAGRO 25-28/02/2019 ALGERS

Fair for companies operating in the agro-food sector.

DUBAI DRINK **TECHNOLOGY EXPO** 26-29/03/2019

DUBAI Fair for the beverage industry.

GASTROPAN

28-30/03/2019 ARAD Fair for the bakery and confectionery industry.



RUSSIAN-CHINA

UPAKOVKA - UPAK ITALIA 23-26/01/2018 MOSCA



BEVIALE MOSCOW 27/02-01/03/2018 MOSCOW



MODERN BAKERY 12-15/03/2018

MOSCOW



BAKERY CHINA 09-12/05/2018

SHANGHAI



UPAKOVKA - UPAK ITALIA 29/01-01/02/2019

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BEVIALE MOSCOW 19-21/02/2019 MOSCOW

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