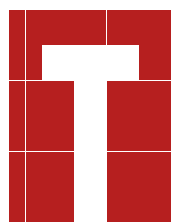


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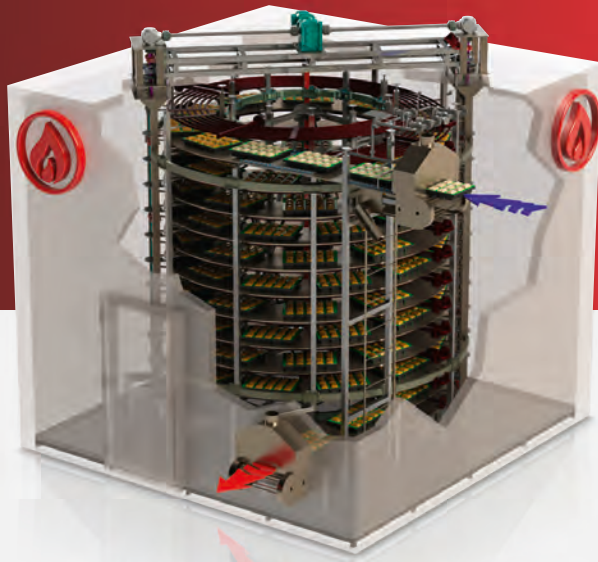
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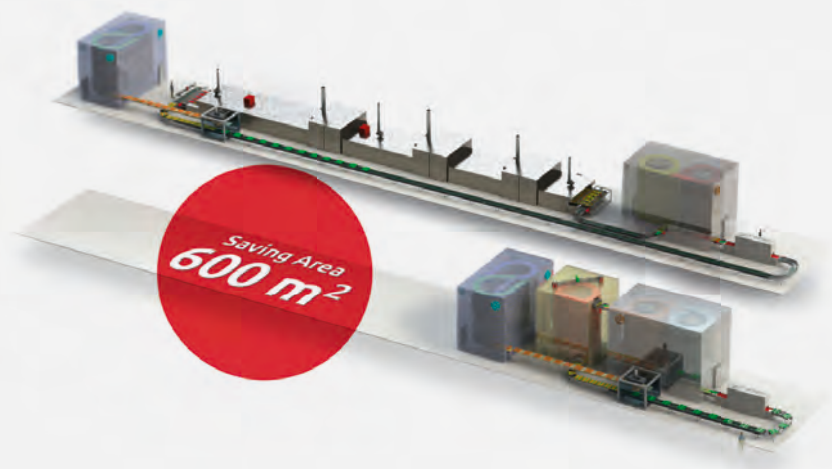


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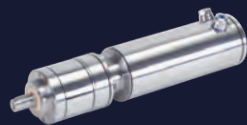
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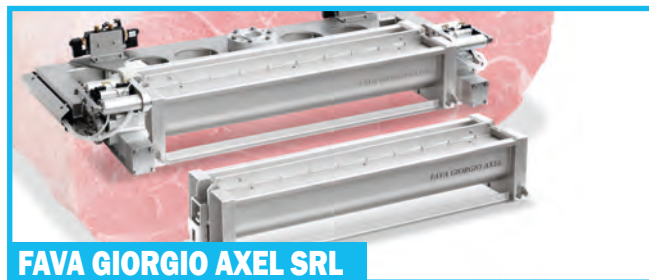
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Via Cesare Cantù, 16  
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**managing editor**

Enrico Maffizzoni  
[direzione@editricezeus.com](mailto:direzione@editricezeus.com)

**editorial manager**

S.V. Maffizzoni  
[redazione@editricezeus.com](mailto:redazione@editricezeus.com)

**editorial production**

Sonia Bennati  
[bennati@editricezeus.com](mailto:bennati@editricezeus.com)

**account dep. manager**

Elena Costanzo  
[amministrazione@editricezeus.com](mailto:amministrazione@editricezeus.com)

**project and layout design**

ZEUS Agency  
[grafica@editricezeus.com](mailto:grafica@editricezeus.com)

**creative dep.**

ZEUS Agency  
[grafica@editricezeus.com](mailto:grafica@editricezeus.com)

**translations**

C. Natalucci translator  
Axis Group Holding

**printing**

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# DRF MINI MOTOR - SUPERIOR SEAL TO EXPLOIT FUTURE BENEFITS RIGHT NOW

**D**RF is the name of the new digital concept drive designed by Mini Motor that takes the technology of the DR range to a higher level, perfecting it for applications in the food&beverage field.

If there is one aspect shared by anyone who considers innovation to be their professional mission, it is never being totally satisfied, never feeling like you've made it and continuing to work hard to achieve new forms and new paths towards progress.

In this panorama, Mini Motor is certainly no exception. In fact, it could probably teach others a thing or two.

Innovation applied to technology and invention comes in lots of different forms that the company has brought to the world of automation and motion control over the years.

There is one that probably describes this approach better than others: the DR Series of sensorless integrated drives that elevate the standard Mini Motor gear motors on the market to smart all-in-one solutions, a perfectly integrated combination of MOTOR, GEAR UNIT AND DRIVE.

Despite this, Mini Motor has no intention of sitting back and contemplating a job well done, but has decided to re-examine it and continue to improve it, in order to achieve

something even more unique and excellent.

It is called the DRF and it is the concept of a new digital drive designed for application to the Clean Series of three-phase asynchronous motors up to 270 watt.

The principle guiding the design of this drive is the same as the DR range, controlling the speed of motors and gear motors using sensorless vector control, but its distinguishing feature that will take it to a new level is IP67 certification, a superior seal compared to the IP65 of the DR Series.

The DRF will be built according to the guidelines dictated by the E.H.E.D.G. - the European Hygienic Engineering & Design Group - for the design of machinery for use in the food industry, including rounded edges and flush-mounted screws; its obvious intended uses are the food&beverage sector and all applications demanding an IP67 certified seal.


In practical terms, the build specifications of the DRF will make it ideal for applications involving frequent and aggressive washes, or for working fully submerged.

When it is fitted on the motors it was designed for, namely the ACF, MCF, PCF and PAF, Mini Motor customers

will achieve considerable simplification of the management of equipment, allowing them to control the speed of the motors using a single interchangeable device that can be applied to the different machine axes.

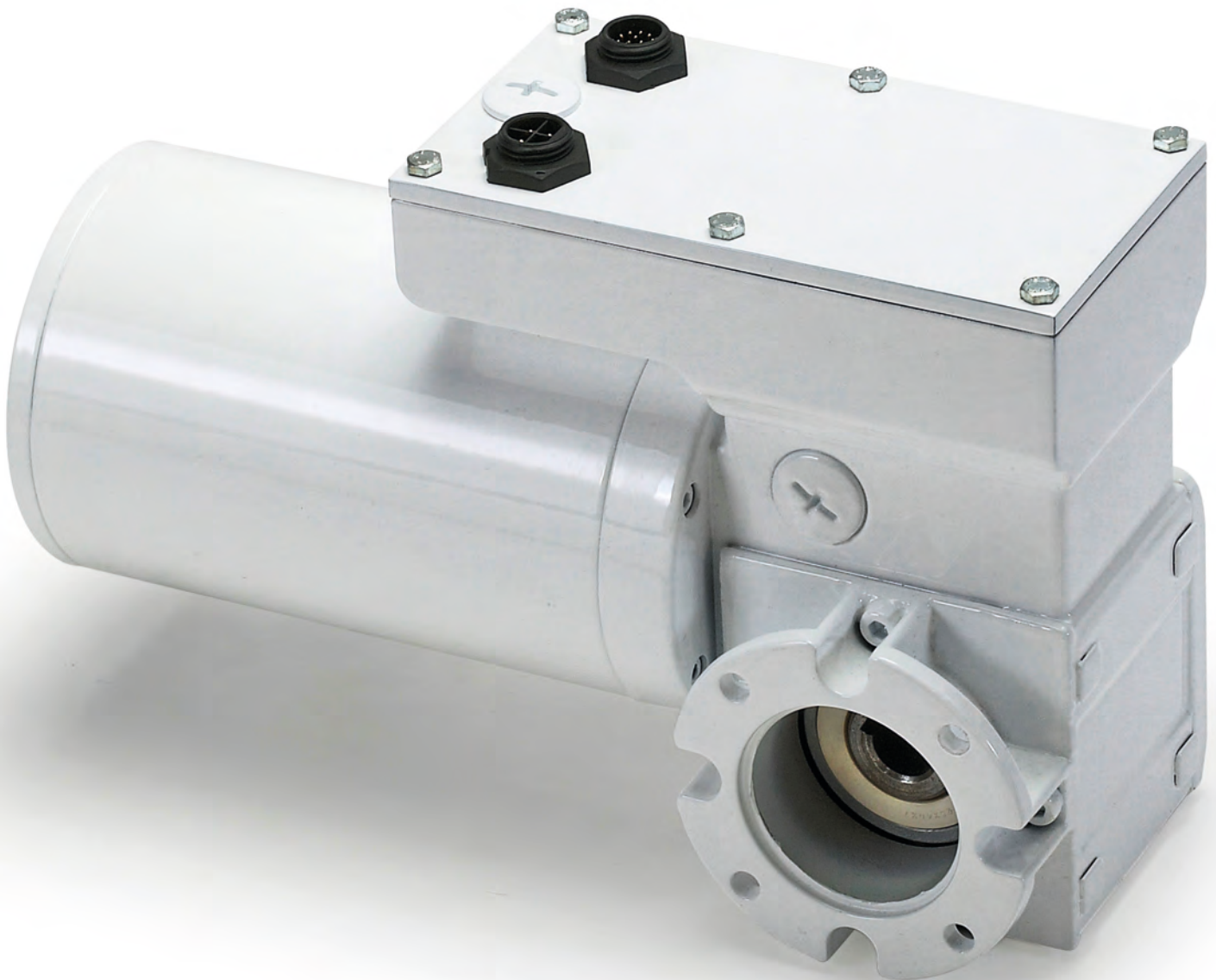
This will make the DRF the optimum choice for manufacturers subject to compliance with food hygiene standards, such as producers of oil or wine, jams and preserves, fruit juices and the food industry in general.

Mechanical engineer, Alessandro Ciccolella, from the Technical Office at Mini Motor, described how the idea was first conceived and the project was developed for the digital drive: "The strategic path first traced with the creation of the DR series has become final and supported by results, the study of the concept of the DRF drive can therefore be considered the natural development for Mini Motor in this direction.

More and more customers working in many new fields will, therefore, have the opportunity to go and update their fleet of motors and bring it in line, in terms of the components and their efficiency, with the consolidated principle of total integration." 

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# DEFROSTING IN MINUTES, INCREASING THE YIELD? **YES, YOU CAN!**

**S**talam will present at IFFA the latest and most advanced Radio Frequency technology for the rapid defrosting of meat and seafood.

The Stalam technology can rapidly generate heat volumetrically within the product.

The heating process is uniform and controlled, resulting in a significant reduction of drip losses. RF heating method offers flexibility in the production scheduling and is the ideal solution for many tempering, softening and thawing processes.

The products are placed on the machine's conveyor belt and are transferred through the RF unit (tunnel) passing between upper two metallic plates.

These plates (also called electrodes) form an electrical capacitor and the product in between the plates becomes the dielectric element of that capacitor.

The electrode plates are connected to a radio frequency generator oscillating at a frequency of about 27 million cycles per second.

When the RF generator supplies high frequency alternating voltage between the capacitor plates, the dipolar water molecules of the product will vibrate and rotate in the attempt to align themselves according to the fast changing opposite plates polarity.





# STALAM

Radio Frequency Equipment



## INNOVATIV AUFTAUEN IN MINUTENZEIT

**S**talam präsentiert während IFFA die neueste Radiofrequenz-Technologie in modernster Konzeption für das schnelle Auftauen von Fleisch und Fisch.

Die oben erwähnten Problematiken und viele andere Nachteile der konventionellen Auftaumethoden sind vermeidbar dank der Fähigkeit der elektromagnetischen Felder (mit I.S.M. Frequenz 27.12 MHz) die Energie auch in den Produkt-Kern schnell zu übertragen, und damit Wärme endogener Art zu generieren. Die RF-Erwärmung erfolgt schnell, gleichmäßig und kontrolliert, welches zu einer hohen Flexibilität in der Produktionsplanung führt.

Die RF Erwärmung kann auf industrieller Niveau erfolgreich eingesetzt werden für das Temperieren und Teilweise Auftauen von eine Vielfalt an roher und halbfertiger Lebensmittel aber auch für Konsumpackungen kurz vor Auslieferung an Großhandel. Das Prozess erfolgt schnell und dauert nur Minuten statt Stunden oder Tage. Dies gilt auch bei große Produktblöcke unabhängig von eventuell erforderlichen Lagerungsverpackungen. Dank der Geschwindigkeit und Gleichmäßigkeit werden alle Verderbens Phänomene chemisch-physikalischer, organoleptischer und bakterieller Art, sowie Flüssigkeitsverlust, etc. auf ein Mindestmaß reduziert. Die Produkteigenschaften bleiben annähernd unverändert (insbesondere bei thermisch empfindlichen Produkten). Das Produkt kann bei idealer Temperatur für spätere Behandlungen erhalten werden; Hierzu gehört z.B. die mehr homogene Endtemperatur also weniger Schwankungen in die nachfolgende Prozesse. (Verbesserte Ausbeute beim Schneidprozess, Stabilere Formprozesse, Schnelleres Einfrieren usw.). Hierzu gehört auch z.B. Ersparung an Schneidsatzkosten oder die Möglichkeit mehr TK zu verwenden. Die schnelle Behandlung kann im Durchlaufverfahren erfolgen, mit erheblichen Vorteilen in Bezug auf Logistik und Produktbewegung (Produkthandling). Produktionsplanung kann „Just-in-Time“ geregelt werden in genau die gefragte Mengen (z.B. bei unvorhergesehenen Aufträgen, Änderungen von bestehenden Aufträgen, etc.); Das Kontinuierliche Prozess gewährleistet



This phenomenon causes the intermolecular friction, which will in turn generate heat rapidly and uniformly within the whole product mass regardless of its size, weight, shape and thermal conductivity.

In this way defrosting is achieved in minutes rather than hours/days, even for large product blocks and, if necessary, directly inside packaging used for storage (carton boxes, polyethylene bags, etc.).

The processing speed and uniformity minimize product degradation: No drip loss; No deterioration of organoleptic, chemical or physical properties; No bacterial growth; Thus the very best product quality is preserved.

Defrosting carried out continuously, with significant logistical advantages

in product handling and production scheduling.

Moreover it requires much less floor space compared to the traditional, large defrosting rooms or equipment; overall processing costs can also be reduced drastically compared to conventional techniques.

STALAM RF defrosters have become best-sellers in the market in a very short span of time, thanks to the great benefits they bring to their end-users. 🏠

**During the fair, Stalam will show the "RF 7 kW" model and carry out two daily demonstrations at 11 AM and 3 PM.**

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Umweltbedingungen und Witterungsverhältnisse haben keinen Einfluss auf den Prozessablauf, der sich also perfekt kontrollierbar und reproduzierbar darstellt. Der Platzbedarf sowie die Energiekosten können im Vergleich zu den konventionellen Auftausystemen drastisch reduziert werden.

STALAM RF Anlagen sind in kurzer Zeit Bestseller auf dem Markt geworden. 🏠

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# TRAVAGLINI SPA: OVER SIXTY YEARS FOR MEAT INDUSTRY

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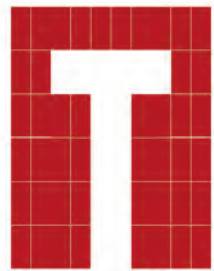
- Fermenting, smoking and aging of salami;
- Salting, curing, drying and aging of raw hams;
- Salting, drying and smoking of fish products;
- Maturing, drying and conditioning for cheese products;
- Snack foods;
- Pet foods;
- Vegan foods;
- Clean rooms and air conditioning systems;
- Stoves for mortadella;
- Thawing systems for meats and other food products;
- Pasteurization lines, spiral freezers and freezing tunnels.

Thanks to the skills acquired over the course of over sixty years of hard work and listening to our customers' requests and needs, we are capable to satisfy any production requirement, designing single machine or entire plants, using the most advanced technological and informatics knowledge.

One of Travaglini S.p.A. strengths is the continuous research and development, not only of solutions able to satisfy all the needs of our customers, but also of increasingly innovative technologies. We pay particular attention and care to energy saving, trying to limit consumption as much as possible.

Over the years, we have developed an efficient customer service to





Travaglini



## TRAVAGLINI S.P.A.: SEIT MEHR ALS 60 JAHREN IM DIENST DER FLEISCHINDUSTRIE

**S**eit 1950 sind wir der Marktführer im Bau von Anlagen für die Fermentierung, das Räuchern und für die Nachreifung von Fleischprodukten.

Unser Kerngeschäft ist die Auslegung und Produktion von Anlagen mit folgenden Aufgabenschwerpunkten:

- Fermentierungs-(Vorreife-), Rauch- und Nachreifeanlagen für Salami;
- Salzung, Brennung, Fermentierung (Trocknen) und Reifung von Rohschinken;
- Salzung, Fermentierung und Räuchern von Fischprodukte;
- Reifung, Nachreifung und Lagerung von Käseprodukte;
- Snack Produkte
- Pet food Produkte
- Vegan Produkte
- Reinraumsystem sowie Luftbehandlungsanlagen für Arbeitsbereiche;
- Garanlagen für die Mortadellaproduktion;
- Auftauanlagen für Fleisch und andere Lebensmittel;
- Pasteurisierungsanlagen, Spiralfroster und Gefriertunnel.

Dank unserer langjährigen Erfahrung die wir in über sechzig Jahren harter Arbeit erworben haben und stets auf die Wünsche und Bedürfnisse unserer Kunden eingehen, sind wir in der Lage auf jede Produktionsanforderung einzugehen, unabhängig ob es dabei um einzelner Maschinen oder vollständige Betriebe ansteht, es werden immer die modernsten Erkenntnisse aus innovativsten Technologie- und IT-Systeme zum Einsatz gebracht.

Eine der Stärken von Travaglini S.p.A. ist die kontinuierliche Forschung und Entwicklung, nicht nur von Lösungen, die alle Bedürfnisse unserer Kunden erfüllen können, sondern auch von immer innovativen Technologien. Besonders Wert legen wir auf Energieeinsparung und versuchen, den Verbrauch so gering wie möglich zu halten. Im Laufe der Jahre haben wir einen effizienten Assistenzservice entwickelt, der den Kunden von der Installation bis zur Nach-



support the customer from the installation to the post-sales phase and directly follow the assembly, the testing and the maintenance of our plants all over the world. Moreover, thanks to our highly qualified technological service, we are ready to offer to our clients new production technologies, always supporting them in solving all kinds of production problems.

The precision and care we put into the realization of our equipment, combined with the know-how gained from our long experience, ensure that they are made with an ever increasing quality. Due to this reason, they are appreciated and known all over the world, and the satisfaction of our customers is our best reference. 🏛️

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verkaufphase unterstützt und die Montage, Tests und Wartung unserer Anlagen auf der ganzen Welt direkt verfolgt. Darüber hinaus bieten wir dank unseres hochqualifizierten technologischen Services Spitzentechnologien, die unsere Kunden stets bei der Lösung komplexer Produktionsprobleme unterstützen. Die Genauigkeit und die Sorgfalt die wir bei der Realisierung unserer Anlagen einsetzen, kombiniert mit dem Know-how das wir aus unserer langjährigen Erfahrung gewonnen haben, stellen sicher, dass diese qualitativ immer besser werden. Genau aus diesem Grund sind sie weltweit geschätzt und bekannt, und die Zufriedenheit unserer Kunden ist unsere beste Referenz. 🏛️

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# LEADING ITALIAN FOOD COMPANY ENTRUSTS ITS PACKAGING AUTOMATION TO TECNO PACK SPA

**U**mberto Baldi has been building his experience since 1965, when he opened his first butcher shop. His wise knowledge of meat, butchery and processing techniques together with the daily contact with his customers led him to the foundation of Baldi Carni S.r.l. in 1970. Understanding the needs of such an expanding market allowed him to specialize in the industrial meat processing. In the 1980s, together with other important professionals of the sector, Umberto Baldi founded "Assocarni", an Italian association representing the national meat industry and trade.

His trips abroad, his passion, his expertise and future-oriented vision have led Baldi Carni S.r.l. to expand its business over the years. In addition to a pioneering activity in the selection and import of fine meat from international farms, the company launched a new company division, which focuses on the distribution of food products to catering and retail sectors: this is how Baldi Foodservices was born.

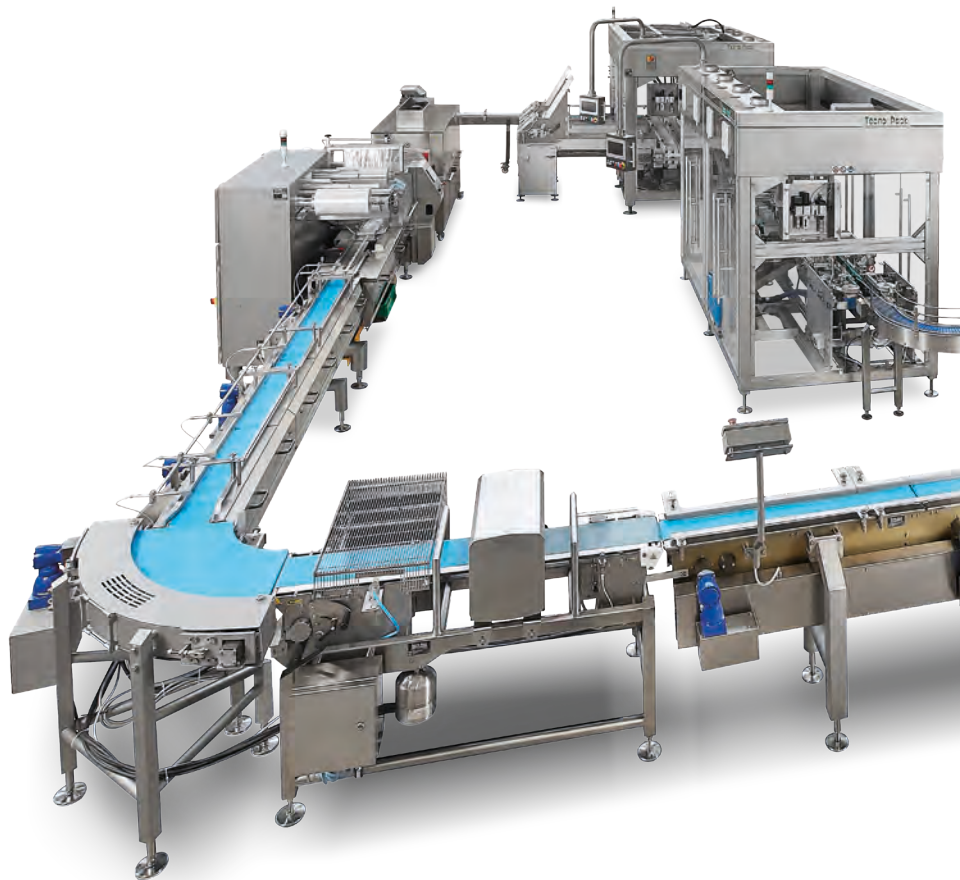
This long-time experience turned into a distinguishing feature that allowed the company to stand out as an important national player in the "High-quality Catering" sector. It is no coincidence that over the years some of the best companies such as Autogrill, MSC, Costa Crociere, Alitalia, Metro, have chosen Baldi for their major supplies and for "Tailor Made" and "Private Label" products. Today Baldi, with its business divisions, offers quality, solutions and innovative opportunities for schools, universi-

ties, hospitals, holiday village chains, large retailers and restaurants. Thanks to its 4 company divisions, namely Baldi Carni, Baldi Mare, Baldi Foodservices and Baldi Bottega, the company has gradually developed a complete vision of the market. The different information coming from several departments provides a broad final vision that enhances the company's know-how. From the caterer to the big company and the final consumer, each profile provides

the company with daily checks that demand a double result: the quality of the product and the uniqueness of the service.

Baldi's production is part of a wider project that involves each customer in a process of effective growth, where the soul of the brand is expressed in the market through the following means:

- the product development goes through strict food-cost oriented





## In the following article, we are going to tell you the story of the company named Baldi Carni and its experience with Tecno Pack

### EINE WICHTIGE ITALIENISCHE FIRMA AUS DER LEBENSMITTELBRANCHE HAT DIE AUTOMATISIERUNG IHRES PACKAGINGS TECNO PACK SPA ANVERTRAUT

#### Wir erzählen Ihnen die Geschichte der Firma Baldi Carni und die Erfahrung von Tecno Pack

**E**ine Erfahrung, die Umberto Baldi seit 1965, dem Jahr als er seine erste Fleischerei gründete, immer weiterentwickelt und verstärkt hat. Die geschickte handwerkliche Kenntnis des Rohstoffs, der Fleischstücke, der Verarbeitungstechniken und der tägliche Kontakt mit dem Endverbraucher haben ihn

veranlasst, im Jahre 1970 die Firma Baldi Carni S.r.l. zu gründen.

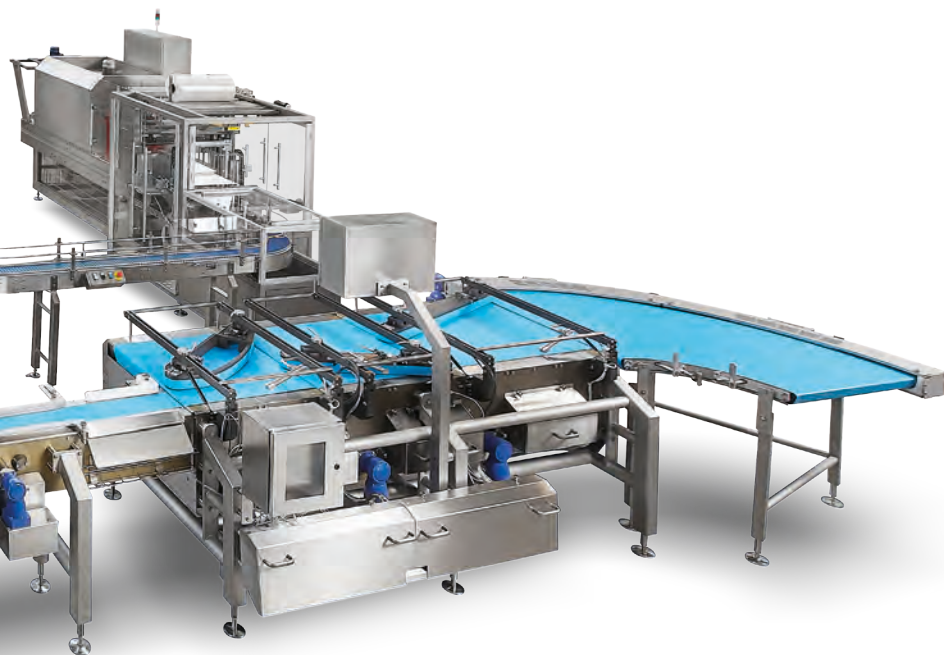
Die stetige Aufmerksamkeit den Anforderungen eines sich ausdehnenden Markts gegenüber hat es ihm ermöglicht, sich in der industriellen Verarbeitung von Fleisch zu spezialisieren. In den Achtzigerjahren gründet Umberto Baldi zusammen mit anderen wichti-

gen Persönlichkeiten aus der Branche die Assocarni.

Die häufigen Reisen ins Ausland, die Leidenschaft und eine bereits auf die Märkte der Zukunft ausgerichtete Geschäftspolitik haben dazu geführt, dass sich Baldi Carni S.r.l. in den folgenden Jahren stark vergrößern konnte: Parallel zu der bahnbrechenden Tätigkeit hinsichtlich der Wahl und des Imports von aus internationalen Zuchten stammenden hochwertigen Fleisches hat das Unternehmen einen neuen Geschäftszweig eingeführt, der sich mit der Lieferung von Lebensmittelprodukten im Bereich des Gastgewerbes und der großen Einzelhandelsbetriebe beschäftigt: So entsteht Baldi Foodservices.

Die gesamte im Laufe der Zeit erworbene Erfahrung ist zu einem der Merkmale geworden, die es dem Unternehmen ermöglicht haben, sich als wichtiger nationaler Player für das „qualitativ hochstehende Gastgewerbe“ zu qualifizieren. Es ist bestimmt kein Zufall, dass sich während all dieser Jahre internationale Spitzenunternehmen bei wichtigen Lieferungen und für die Entwicklung von persönlich gestalteten und für ihre eigenen Marken stehenden Produkten für Baldi entschieden haben: Autogrill, MSC, Costa Crociere, Alitalia, Metro.

Heute liefern die verschiedenen Abteilungen von Baldi Qualität, Lösungen und innovative Möglichkeiten an Schulen, Universitäten, Krankenhäuser, Ketten von Ferienanlagen, große Einzelhandelsunternehmen und Restaurants. Dank den vier Abteilungen,



ISPIRAZIONE & SOLUZIONI  
su ogni tavola

protocols, a procedure that provides each customer with secure and real profits, rewarding the excellence of both the meat and the service;

- the consultancy that Baldi staff provide to each customer, a special and precious support helping the customers to make strategic choices and purchases, tailored to each specific case;
- the offer of training, promotion and informative activity starting from the company's own communication system and guaranteed by Baldi's staff: a competitive tool at the service of the customer's business.

The three production lines offered by Baldi are based on different recipes, creations and ingredients to provide

each customer with new forms of business and unique advantages.

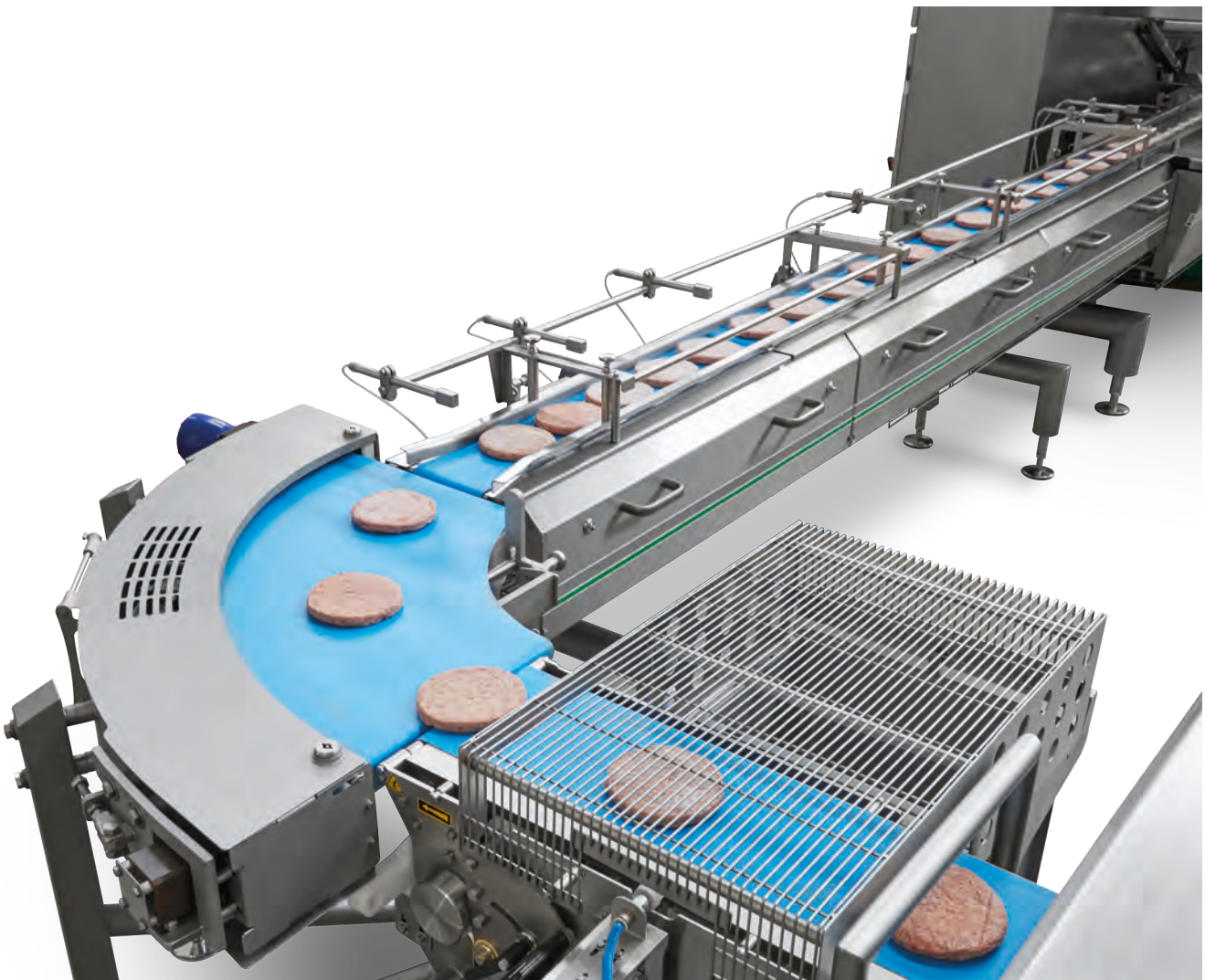
Numbers can speak of the success of a brand more than anything else and they indeed show that the company is ready to grow, to face foreign markets and to serve its customers with solid roots and values.

- a total surface of 25,000 sqm (with 8,000 sqm indoor)
- 55 experienced partners
- 53 employees
- 3,000 customers
- 5,000 items in the catalogue
- €28 million revenue in 2017

At Baldi's, quality is an evolving value: its presence on international markets and the challenge of an increasingly rigid and detailed legislative context as well as its activity on wide and specific distribution

channels prompt the company to adopt more efficient and organized procedures at every level. Baldi srl, with its CE marking number IT 624 S, has already introduced in its production activities the procedures based on the principles of the HACCP system (Hazard Analysis Critical Control Point), the self-control system for the identification and evaluation of hazards and risks related to hygiene and health issues.

For this purpose, the company constantly monitors the critical control points (CCP) in the working process, and work with selected suppliers that able to certify the quality of their products. The company also has the following certifications: CERTIFICATE BIO CCBP \ CERTIFICATE ISO 9001:2015 \ CERTIFICATE IFS \ CER-





Baldi Carni, Baldi Mare, Baldi Foodservices und Baldi Bottega, hat das Unternehmen im Laufe der Zeit eine hochstehende und stets noch vollständiger werdende Übersicht über den Markt mit seinen zahlreichen verschiedenen, aber doch miteinander zusammenhängenden Profilen gewonnen.

Die unterschiedlichen Informationen, die aus den verschiedenen Kanälen zusammenfließen, verleihen einen breit gefächerten Gesamtüberblick, der für das firmeneigene Know-how eine Bereicherung darstellt. Vom Restaurant bis hin zum großen Unternehmen und zum Endverbraucher, jedes Kundenprofil liefert der Firma tagtäglich Tests und Prüfergebnisse und vermittelt durch die unterschiedliche Größe und Bestellmenge spezifische Bedürfnisse, aber alle zusammen führen dann zu Ergebnissen und Möglichkeiten mit doppelter Be-

deutung: Qualität des Produkts und exklusiver Service.

Die Produkte von Baldi sind daher ein Teil eines viel weiter greifenden und wichtigen Projekts, das jeden Kunden für das effektive gemeinsame Wachstum mit einbezieht. Ein Projekt, bei dem sich der eigentliche Geist des Markenzeichens auf dem Markt durch folgende Merkmale auszeichnet:

- die Entwicklung des Produkts unter Beachtung von strengen, sich auf die Lebensmittelkosten beziehenden Protokollen: Das ist eine Methode, die gewährleistet, dass jeder Kunde wirtschaftlich arbeiten und einen sicheren, konkreten, greifbaren Gewinn erzielen kann, was gleichzeitig auch als Auszeichnung für die ausgezeichnete Qualität des Fleisches und des Services gilt
- die Beratung, die das Personal von Baldi für jedes Kundenprofil zur

Verfügung stellt, eine spezielle und wertvolle Unterstützung, durch die auf jeden Einzelfall zugeschnittene Einkaufsstrategien ausgearbeitet werden können

- die Schulung, Förderung und Informationstätigkeit, die von Grund auf und bereits innerhalb des firmeninternen Kommunikationssystem beginnt und durch das Personal von Baldi nach außen geboten wird: ein wettbewerbsfähiges Hilfsmittel, das für das Business der Kundenschaft zur Verfügung gestellt wird.

Die Unterteilung in drei Linien, die Baldi dank der umfangreichen Erfahrung umgesetzt hat, entsteht aufgrund von verschiedenen Rezepturen, Erfindungen und Zutaten, um jedem Kunden neue Businessformen und einen entscheidenden Mehrwert bieten zu können.

Auch die Zahlen stellen einen Beweis für die Stärke eines Markenzeichens

TIFICATE CRIBIS D&B. Innovation is the cornerstone on which all Baldi's activity depends: the IT sector plays an extremely significant role in the management and administrative automation as well as in the production process control.

In this context, Baldi has started an important collaboration with Tecno Pack S.p.A., the company based in Schio (VI), one of the most important players in the research and development of fully automatic "turnkey" packaging lines.

Baldi's request was analyzed in several working sessions and had its focus on the frozen hamburger, a product coming from high productivity lines.

The requirements were the complete automation of the line, the product protection and the possibility to package it in different formats, either mul-

tipack cases or single units wrapped in shrink film. The strict conditions of the production facility have required the machinery to be made in stainless steel and with IP65 WASH DOWN technology.

All the design phases, from the initial study, to the realization, to the final testing, have been carefully followed by Baldi's Industrial Director, Valerio Mincarelli, and by Tecno Pack's area manager, Andrea Motta. Everything has been carefully evaluated, reviewed and finalized.

#### The plant

The plant includes the following: high-speed, automatic bulk product feeding system; electronic horizontal flow-pack machine FP 100 - shrink version; three-chamber heat-shrink tunnel TT, robotic feeding station for a cartoning machine with 2 high-performance delta robots; three loaders

operating as tilted stores that enable creating cases for different products of different origin, including insertion of gadgets or identification little flags. The fully automatic cartoning machine guarantees excellence performances and quality of final products. The cycle ends with the double reel bundling machine for heat-shrink film. Speed, reliability, great versatility, easy change of formats, complete automation, total compliance with Industry 4.0 regulation, complete product traceability through advanced inkjet and laser print systems.

A journey has started along the road that Tecno Pack follows day after day with each one of its clients; a relationship made of daily collaboration aimed at optimizing, implementing new functions and formats, and creating this new work tool put at Baldi Carni's disposal. 🏭

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dar, das mehr den je bereit ist, sich weiterzuentwickeln, die ausländischen Märkte zu erobern und seine Kunden mit soliden Geschäftsprinzipien und Werten zu bedienen: Präsenz, Transparenz und Kompetenz.

- 25000 m2 Fläche (8000 m2 überdacht)
- 55 erfahrene Mitarbeiter
- 53 Angestellte
- + 3000 Kunden
- + 5000 Artikel im Katalog
- + 28 Millionen Umsatz im Jahr 2017.

Für Baldi bedeutet Qualität ein Wert und gleichzeitig auch eine sich stets weiterentwickelnde Verfahrensweise: Die Präsenz auf den internationalen Märkten und die Auseinandersetzung mit immer strenger und detaillierter werdenden Gesetzgebungen, die Tätigkeit in stets ausgedehnteren und spezifischeren Verteilerkanälen liefern dem Unternehmen Anregungen und stets noch effizientere und einschneidendere organisatorische Verfahren in jedem Bereich und auf jeder Stufe. Die mit dem einheitlichen EU-Genusstauglichkeitskennzeichen Nr. IT 624 S ausgestattete Firma Baldi srl hat seit Langem die auf den Prinzipien des HACCP-Systems (Hazard Analysis Critical Control Point) basierenden Verfahren, das System für die firmeninterne Kontrolle für die Ermittlung und Bewertung der Gefahren und Risiken in Bezug auf mit der Hygiene und Gesundheit zusammenhängende Probleme, in die Produktionstätigkeiten implementiert.

Aus diesem Grund wird im Unternehmen zwecks Einhaltung der auferlegten kritischen Grenzen eine fortwährende Überwachung der kritischen Kontrollpunkte ausgeführt, die innerhalb des Verarbeitungsprozesses ermittelt wurden, und es werden Produkte von sorgfältig ausgewählten Lieferanten vertrieben, die in der Lage sind, die Qualität ihrer Erzeugnisse zu zertifizieren. Hier noch ein paar

Zertifizierungen: BIO-ZERTIFIZIERUNG CCBP \ ZERTIFIZIERUNG GEMÄSS ISO 9001:2015 \ IFS-ZERTIFIZIERUNG \ ZERTIFIZIERUNG VON CRIBIS D&B.

Innovation ist der Leitspruch, um den sich die gesamte Tätigkeit von Baldi srl dreht: Informatik und Technologie spielen eine sehr wichtige Rolle bei der automatisierten Handhabung und Verwaltung und für die Qualität der Produktionsprozesse.

Unter diesen Voraussetzungen hat die Zusammenarbeit mit Tecno Pack S.p.A. in Schio (VI) begonnen, einer der bekanntesten Firmen, wenn es darum geht, vollautomatische, „schlüsselfertige“ Verpackungslinien zu entwickeln und zu produzieren.

Die Anfrage, deren Einzelheiten in zahlreichen Arbeits- und Studiensitzungen genau festgelegt wurden, bezog sich auf ein spezifisches Produkt: den tiefgekühlten, von sehr leistungsstarken Produktionslinien kommenden Hamburger.

Es wurde eine vollautomatische Verpackung zum Schutz des Produkts angefordert, und zwar in Packungen mit verschiedenen Formaten, die dann als Multipack / gebündelte Produktgruppen mit Schrumpffolie kombiniert werden sollten.

Die Produktionsstätte unterliegt, wie es für den Lebensmittelbereich erforderlich ist, strengen Bedingungen, sodass es notwendig war, die Maschinen vollständig aus Edelstahl herzustellen, und die Maschinenteile, mit denen dann das Produkt verarbeitet wird, mit der Technologie IP65 WASH DOWN umzusetzen.

Die verschiedenen Phasen der vorausgehenden Studien, der Ausführung und der anfänglichen Prüfungen sowie der Endabnahme wurden für die Firma Baldi vom Betriebsdirektor Valerio Baldi und für Tecno Pack vom Area Manager Andrea Motta bis ins letzte Detail beobachtet. Alles wurde bewertet, überarbeitet und sorgfältig abgewägt.

## Die Anlage

Sie enthält ein mit hoher Geschwindigkeit arbeitendes automatisches Beschickungssystem für das lose Produkt, eine elektronische horizontale Verpackungsmaschine Modell Flow Pack FP 100 in der Schrumpf-Version, einen Schrumpftunnel TT mit drei Kammern, die robotergesteuerte Beschickungsstation für die Verpackungsmaschine mit 2 leistungsstarken Delta-Robotern. Dazu gehören auch drei von geeigneten Magazinen versorgte Ladevorrichtungen, die es ermöglichen, Packungen herzustellen, in denen gemischte Produkte verschiedener Herkunft enthalten sind, einschließlich der Möglichkeit zum Einlegen von Gadgets, Kennschildern - Format Burger Tour -. Die vollkommen elektronische Verpackungsmaschine gewährleistet exzellente Leistungen und eine ausgezeichnete Qualität des Endprodukts. Der Zyklus wird von einer mit zwei Schrumpffolienrollen arbeitenden Bündelmaschine vervollständigt, die sehr viele hinsichtlich der Form unterschiedliche Endverpackungen erzielen kann. Hauptmerkmale: Hohe Betriebsgeschwindigkeit, Zuverlässigkeit, extreme Vielseitigkeit, Benutzerfreundlichkeit beim Rollenwechsel, vollautomatischer Betrieb, Umsetzung unter vollständiger Einhaltung der Gesetzesvorschriften von Industry 4.0, komplette Rückverfolgbarkeit der Produkte dank der hochmodernen Drucker mit sowohl Laser als auch Tintenstrahlverfahren.

Und damit hat eine Vorgehensweise begonnen, die Tecno Pack tagtäglich mit jedem einzelnen Kunden in die Tat umsetzt: eine Beziehung, die durch die tägliche Zusammenarbeit im Hinblick auf maximale Optimierung, auf die Implementierung von neuen Funktionen und Formaten geprägt ist, kurz gesagt, auf das Leben dieses neuen Arbeitsmittels, das der Firma Baldi Carni in Jesi (AN) geliefert wurde. 🏠

[www.tecnopackspa.it](http://www.tecnopackspa.it)

# PACKAGING AUTOMATION, COST REDUCTION AND IMPROVED SEALABILITY

## KEY FOCUS FOR KREHALON AT IFFA 2019

**A**s the meat industry is constantly challenged to reduce costs and squeeze profitability, there is no better time to explore the benefits of automated packing systems and understand how readily-available technologies, such as Krehalon's Shrink Bag Replacement (SBR™) concepts, can help reduce labour costs and improve efficiency.

Over the last decade Krehalon have focused on developing automated Shrink Bag Replacement (SBR™) solutions that challenge traditional thinking and offer superior operational efficiency through cost reduction and pack differentiation.

At IFFA 2019, Krehalon will showcase their Formshrink® automated films with particular focus on whole chicken packing – utilising thermoforming and shrink film technology to replace manual e-bagging processes. A number of case studies showing cost reduction and material usage savings will be presented for Krehalon's SBR™ concepts – Formshrink® and Flovac™.

Krehalon has positioned itself as the "Seal of Quality" in the shrink barrier film and bag markets.

At IFFA 2016, the company launched the revolutionary Secondary Seal Technology (SSL™), aimed at addressing the Fresh Meat industry needs for minimising blood drip in packaging and achieving the perfect 'skin tight' pack, preserving product quality through shelf life.

At IFFA 2019 Krehalon will launch the next generation of shrink barrier










materials: the new SSL™ Plus special sealing technology, which offers: a) further control of blood in meat packs, from advanced secondary sealing materials including fat adhesion, b) reduction in odour from vacuum packed meats, and c) improved presentation through shelf life, with packed products remaining firm with no bag relaxation. This new product will be supported with an independent case study for retail & commercial Lamb meat where all these benefits are proven.

‘The most discussed topic within the plastics industry at the moment is ‘sustainability’ and ‘Circular Economy’, with other packaging companies making hundreds of pledges and bold statements. We believe that what our customers need is honesty and transparency and this is what we hope to reflect through our Circular Economy commitments which will be presented at IFFA 2019.

We will also share progress on our first development of a recyclable barrier shrink bag.’ 



[www.krehalon.com](http://www.krehalon.com)



# INSPIRING INNOVATION IN FOOD TECHNOLOGIES



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PROCESSING

PACKAGING

LABELLING

END-OF-LINE

LOGISTICS

SAFETY

INGREDIENTS

# MACHINES AND PLANTS FOR FOOD INDUSTRY SINCE 1976

**F**ava Giorgio Axel designs, develops and builds machines and plants for food industry since 1976.

Clients' needs are analyzed to create functional and customized machines that are suitable for the space, the logistics and the structure of customers' factory and that satisfy customers' requests. Safety, sanitation, ergonomics, energy saving are essential in all Fava Giorgio Axel projects.

Fava Giorgio Axel internationally patented an original system called LEGOSTAMPO to rationally produce cooked products, whole or in bars to be sliced. It fits all needs and production technologies, from molding to de-molding, including the new water cooking and cooling plants and the packaging and pasteurization lines. The LEGOSTAMPO SYSTEM is flexible, versatile, ergonomic, efficient and permits to reach slicing yields unattainable with other systems. It uses only stainless steel molds that can be handled even singularly. The molds are made on customers' needs and they can be stocked both in piles and on trolleys. The plant can be used for traditional products, for under vacuum cooking, both steam or water, for no weight loss and for weight loss till 18%.

Fava Giorgio Axel also produces machines for moving hung products as salamis, bacon and ham. The loading and unloading technology TFRC, patent protected, is really flexible and, above all, it needs very small space, it's the most contained system all over the world without losing the loading capacity. The loading machines can be fed by BARS LOADERS, both automatic and semi-auto-

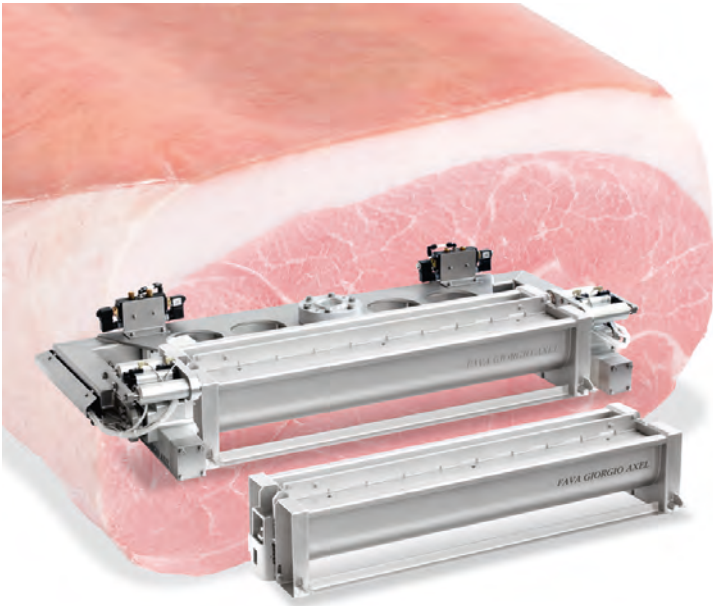




**FAVA**  
GIORGIO AXEL



**FOOD**  
| processing



matic, with hung products and they can feed, even with single loads, the peeling, the slicing and/or the under-vacuum packaging lines.

The project of Fava Giorgio Axel kebab skewering machines arises from the need to have machines easy to clean, that can be used with different products, that can change with the different production needs, not bulky, not noisy and inexpensive. The machine makes different types of kebabs and it has a productivity that can vary from 1800 to 7200 kebabs per hour, depending on the model, on the operators' number and on the complexity of the product to realize. It can use sticks having different diameter and length, with or without protruding tip and it can also have a pre-piercing unit for more compact and resistant products.

It's made of stainless steel and plastic material for food contact. It has electro-pneumatic working and control, a brush-less motor for the maximum precision and speed. A PLC, inside a stainless steel box, manages the machine that can also have a router for remote maintenance and control.

Fava Giorgio Axel Kebab skewering machine is extremely reliable and easy to service as well as easy to clean. The operator panel is simple and intuitive, it permits to adjust the

production frequency on the machine dimensions and on the kebabs complexity.

The structure is modular, in a way to increase the number of operators that load the products molds to make the kebabs, so that the machines can grow together with the customers production needs. The custom made molds are easy to pull

out, for a simple sanitation with suitable washers, consequently easy to substitute to produce kebabs with different number of pieces, with different shapes and different lengths. The sanitation is simple not only for the detachable molds, but also for all the machine with special attention to the molds conveyor belt. The machine can be equipped with many optional as the finished kebabs receiving belt, the automatic kebabs insertion device in preformed trays to be thermo-sealed and the molds conveyor belt inner side washing device. Fava Giorgio Axel production range includes a pneumatic model named SPDP and modular, electronic models called SPDE. This year latest product is the SPDE-ERA device (that has to be connected to SPDE machine) to orderly pull the kebabs out and to put them automatically inside plastic or polystyrene trays or directly in one-way thermo-forming machine trays. 🏠

[www.favagiorgioaxel.net](http://www.favagiorgioaxel.net)





## AUTOMATIC LOADING AND UNLOADING PLANT TFRC

Handling heavy loads, with hung or laid down products, often is hampered by reduced space and a great quantity of trees, trolleys and frames that often aren't realized for automation.

Our internationally patented loading handling system needs less space than competitors' and has a self-adapting SW to use existing equipment; it can be completed with our simple and compact automatic and semi-automatic loaders of products on bars.

This system permits to load and unload products also on opposite sides without having to rotate the products vertically. The result is a compact system that has the same loading capacity of bigger ones, using the same bars and frames, it doesn't matter how they are made.

Our plant manages the proper products alignment, it avoids oscillation during handling, it checks the dimensions of each frame and then defines the specific inserting positions, also for quite deformed frames. It can work with very small tolerances and, if necessary, it can insert bent bars in the horizontal plane, managing obstacles that are insurmountable for all the other manufacturers.



Machines and Plants  
for food industry

Via Cerati, 19/A - Parma - Italia  
phone +39 0521 293734  
info@favagiorgioaxel.com  
www.favagiorgioaxel.net



# MOSCA PRESENTS THE CLEANEST STRAPPING TECHNOLOGY ON THE MARKET AT IFFA 2019

- EVOLUTION SoniXs MS-6 - low-maintenance and for fully automated lines
- EVOLUTION SoniXs MP-6 VA for energy-saving, super-hygienic strapping

**F**ood safety is a hot topic this year at IFFA, the world's leading trade fair for the meat industry. From 4 to 9 May 2019, Mosca will be showcasing two strapping machines that are right in line with this theme. The EVOLUTION SoniXs MS-6 and EVOLUTION SoniXs MP-6 VA are equipped with ultrasonic sealing units to hygienically strap boxes containing meat and sausage products. The EVOLUTION SoniXs MP-6 VA is made from stainless steel for added hygienic quality. A live demonstration in Hall 11.0, Stand D21 presents a production line segment with the EVOLUTION SoniXs MS-6 strapping plastic boxes commonly used in the meat industry. One of the highlights at the Mosca display at IFFA is the live demonstration of an application for the meat industry. Several plastic boxes packed with meat products are fixed to a dolly for safe, non-slip transport. The trolley is manually raised on a 150 mm high ramp where an EVOLUTION SoniXs MS-6 is installed. The machine double straps the dolly and stack of boxes before the dolly is lowered off the ramp. This example demonstrates how the right strapping solution can seamlessly and cost-effectively link production and downstream transport. "The sample application at the Mosca exhibition stand shows a layout that perfectly meets food industry needs," explains Mosca GmbH CEO Timo Mosca. "Our machines can be easily integrated into existing processes as a means of optimizing production." One of the key advantages of the EVOLUTION SoniXs MS-6 for the food industry is the side positioning of the sealing unit. This layout effectively protects the unit from falling debris during processing and reduces maintenance time. The versatile EVOLUTION SoniXs MS-6 can be integrated



The EVOLUTION SoniXs MS-6 can be easily integrated into existing automated or semi-automated operations

into manual or fully-automated operations. Thanks to the available interfaces, this model can easily be integrated into existing production lines.

### Patented ultrasonic sealing unit ensures hygienic conditions

Both the EVOLUTION SoniXs MS-6 and EVOLUTION SoniXs MP-6 VA on display at IFFA feature Mosca's own ultrasonic sealing units. This makes them ideal for processing open food products. Conventional heat-welding units use heat to seal the strap ends. This technology can produce harmful fumes that, in the worst case, come into contact with the food. This risk is completely eliminated with an ultrasonic sealing unit. "Clean and safe end products are a top priority in the food industry," explains Mosca GmbH CEO Alfred Kugler. "The machines we are presenting at IFFA clearly meet these demands."

### High-quality stainless-steel model available in several versions

The EVOLUTION SoniXs MP-6 VA wins over food manufacturers with its choice of material. This machine is made with stainless steel to ensure extremely hygienic production conditions.

The EVOLUTION SoniXs MP-6 T-VA table model straps up to 50 packages per minute. The version equipped with a roller conveyor (EVOLUTION SoniXs MP-6 R-VA) straps up to 35 packages per minute. At low load, operators can easily slow down the machine from maximum to Eco-speed. Thanks to the adjustable control panel, both EVOLUTION SoniXs MP-6 VA versions can be operated in tight spaces. The EVOLUTION SoniXs MP-6 R-VA can also be integrated into fully-automated lines. [www.mosca.com](http://www.mosca.com)

[www.mosca.com](http://www.mosca.com)





# COLUSSI ERMES

Advanced Washing Systems

Colussi Ermes designs and manufactures pass-through or in-line cabin washing systems for the treatment of sausage – with short or long aging – hanging on racks or frames. The racks or frames can be introduced into the washer manually or by means of automatic conveyor devices. The washing, drying, mildew blowing or flour-coating machines are entirely built in stainless steel and other food-safe materials. They have rounded corners and no concave areas in order to ensure the highest hygiene level. The programs, which are developed according to the specific needs, allow to perform different cycle types – based on the product to be treated – and to satisfy even the most severe production requirements.

## Tailor-Made Washing Solutions

COLUSSI ERMES is a worldwide leader in the design and manufacturing of custom made washing systems in various food sectors, such as the meat, dairy, bakery, confectionery, chocolate, and also in logistics, pharmaceutical, hospital and automotive Industry. Every project is extensively studied, customized and developed by Colussi Ermes specialists in order to ensure the highest investment payback in terms of productivity, functionality and safety, thus reducing both energy expenditure and environmental impact.



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[www.colussiermes.com](http://www.colussiermes.com)

# COLUSSI ERMES: WASHING SYSTEMS IN VARIOUS FOOD SECTORS

**C**OLUSSI ERMES is a world-wide leader in the design and manufacture of custom made washing systems in various food sectors, such as the bakery, confectionery, chocolate, meat and dairy, and also in logistics, pharmaceutical, hospital and automotive Industry, with the production of over 5000 plants. In production since the early '70s, Colussi Ermes has an outstanding reputation and over 45 years of field experience, research, and know-how, which enables it to penetrate different markets. The company's quality-oriented philosophy, and production flexibility, have enabled it produce safe and reliable solutions in line with their customers' needs.

The Colussi Ermes washing machines are fully automatic and suitable for high output applications and capable of washing thoroughly any type of products and utilities, by means of particular systems and pressure water: a large selection of wash capacities, ranging from a low hourly throughput up to thousands pieces per hour, can fulfil all production criteria. All models are built of stainless steel and of food safe material, applying up-to-date technology and complying with the most recent rules for hygiene and safety. All machines are available in multiple versions and can be equipped with different automation systems, to satisfy all environmental needs and process requirements.

Technology is an essential component in the realization of every single Colussi Ermes machine. Each part and element of the system is built using specific devices and material





**COLUSSI ERMES**  
Advanced Washing Systems



## COLUSSI ERMES: WASCHANLAGEN IN VERSCHIEDENEN LEBENSMITTELBEREICHEN

**C**OLUSSI ERMES ist weltweit führend in der Entwicklung und Herstellung von maßgeschneiderten Waschanlagen in verschiedenen Lebensmittelbereichen wie Bäckerei, Konditorei, Schokolade, Fleisch und Milchwirtschaft sowie in der Logistik-, Pharma-, Krankenhaus- und Automotive Industrie mit einer Produktion von über 5000 Anlagen.. Colussi Ermes, seit Anfang der 70er Jahre in der Produktion tätig, hat einen hervorragenden Ruf und verfügt über mehr als 45 Jahre Erfahrung, Forschung und Know-how, die es dem Unternehmen ermöglichen, auf verschiedenen Märkten Fuß zu fassen. Die qualitätsorientierte Philosophie und die Flexibilität der Produktion haben es dem Unternehmen ermöglicht, sichere und zuverlässige Lösungen im Einklang mit den Bedürfnissen seiner Kunden zu entwickeln. Die Colussi Ermes Waschmaschinen sind vollautomatisch und für Hochleistungsanwendungen geeignet und in der Lage, jede Art von Produkten und Hilfsmitteln mittels spezieller Systeme und Druckwasser gründlich zu reinigen: Eine große Auswahl an Waschkapazitäten, die von einem geringen Stundendurchsatz bis hin zu Tausenden von Stücken pro Stunde reichen, kann alle Produktionskriterien erfüllen. Alle Modelle sind aus Edelstahl und lebensmittelechtem Material gefertigt, sie entsprechen den neuesten Technologien und entsprechen den aktuellsten Hygiene- und Sicherheitsvorschriften. Alle Maschinen sind in zahlreichen Versionen erhältlich und können mit verschiedenen Automatisierungssystemen ausgestattet werden, um allen Umwelt- und Prozessanforderungen gerecht zu werden. Die Technologie ist ein wesentlicher Bestandteil bei der Realisierung jeder einzelnen Colussi Ermes Maschine. Jedes Teil und Element des Systems wird mit Hilfe spezifischer Geräte und der Materialbearbeitung hergestellt. Diese spezifische Eigenschaft stellt sicher, dass die Fristen eingehalten werden; außerdem ist sie eine absolute Garantie für Kontrolle und Qualität. Analyse- und Überwachungswerkzeuge und ein hochqualifiziertes und geschultes Team führen den Produktionsprozess durch. Colussi Ermes war schon seit jeher ein Synonym für Exzellenz.

processing. Such specific feature ensures that deadlines are respected; besides, it is an absolute guarantee of control and quality. Analytical and monitoring tools and a highly skilled and trained team carry out the production process.

Colussi Ermes has always been a synonym of excellence.

### MISSION

Colussi Ermes mission consists of determining the real requirements and expectations of every single customer, assisting him through a process of awareness and counselling.

### SERVICE

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

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

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

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

### RECONDITIONING SERVICES

COLUSSI ERMES also offers a partial or total reconditioning of obsolete machines. We perform all the necessary repairs, replacements and renovations to optimize the machine's functionalities and restore its original performance. Reconditioned machines can be upgraded with new technologies that feature capabilities comparable to modern machines.



### SAVING RESOURCES

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

- best working performance of their staff
- reduced wash time vs. very high hygienic and sanitary standards
- dramatic energy and chemical savings
- environmentally friendly wash operations

- increased production capacities and safety

### IFFA 2019

At IFFA 2019 Colussi Ermes will propose the best solutions for manual and inline frame, rack and crate washers. Three innovative spin drying systems and throughput up to 6400 items/hour are also among the range of products you will find on display. [🏠](#)

[www.colussiermes.com](http://www.colussiermes.com)



### MISSION

Die Mission von Colussi Ermes besteht darin, die tatsächlichen Anforderungen und Erwartungen jedes einzelnen Kunden zu ermitteln und ihn durch einen Prozess der Aufklärung und Beratung zu unterstützen.

### DIENSTLEISTUNGEN

Die Wahl einer industriellen Waschmaschine von Colussi Ermes bedeutet, vom besten und schnellsten

Service auf der ganzen Welt zu profitieren.

Unsere Beziehung zum Kunden beginnt erst mit der Lieferung der Anlagen. Die ständige Präsenz unserer engagierten Elektro- und Mechanikfachkräfte gewährleistet eine reibungslose und störungsfreie Maschineninstallation und Inbetriebnahme. Schulungen durch unsere Service-spezialisten führen die Kunden in die Bedienung der Waschmaschine ein, maximieren ihr Leistungspotential

und die Fachkräfte führen die regelmäßigen Wartungsarbeiten durch. Der Service steht bei Colussi Ermes im Vordergrund. Unsere effiziente, kundenorientierte Serviceabteilung und hochqualifizierte Techniker organisieren und bieten jederzeit sofortigen professionellen Vor-Ort-Support sowie Online-Hilfe.

### INSTANDESETZUNGSARBEITEN

COLUSSI ERMES bietet auch eine Teil- oder Totalüberholung von veralteten Maschinen an. Wir führen alle notwendigen Reparaturen, Ersetzungen und Renovierungen durch, um die Funktionsfähigkeit der Maschine zu optimieren und die ursprüngliche Leistung wiederherzustellen. Überholte Maschinen können mit neuen Technologien nachgerüstet werden, die über Fähigkeiten verfügen, die mit modernen Maschinen vergleichbar sind.

### RESSOURCEN SPAREN

Große und kleine Unternehmen, die auf dem Lebensmittelmarkt tätig sind und COLUSSI ERMES-Maschinen einsetzen, konnten außergewöhnliche Vorteile erzielen:, wie zum Beispiel:

- beste Arbeitsleistung ihrer Mitarbeiter
- reduzierte Waschzeit bei sehr hohen Hygiene- und Hygienestandards
- drastische Energie- und Chemikalieneinsparungen
- umweltfreundliche Waschprozesse
- erhöhte Produktionskapazitäten und Sicherheit

### IFFA 2019

Auf der IFFA 2019 präsentiert Colussi Ermes die besten Lösungen für manuelle und inline Rahmen-, Gestell- und Kastenwaschanlagen. Drei innovative Zentrifugal-Trocknungssysteme und eine Durchsatzleistung von bis zu 6400 Stück/Stunde gehören ebenfalls zum Produktangebot, das Sie auf der Messe vorfinden werden. 🏢

[www.colussiermes.com](http://www.colussiermes.com)



# PACKAGING CONCEPTS

## FOR MEETING THE DEMAND FOR RECYCLABILITY AND A REDUCTION IN PACKAGING MATERIAL CONSUMPTION

It has long been one of MULTIVAC's highest priorities to develop packs, which provide maximum product protection with the minimum use of resources. At IFFA the packaging specialist will be presenting concepts for producing packs, which meet the current market demand for recyclability.

Due to the legal framework and changing consumer habits, the demand for recyclable packaging will increase significantly in the coming years. To meet these demands, MULTIVAC offers a wide range of packaging concepts, which start with the use of mono films and extend right up to paper fibre-based materials. The range includes solutions, which can be run on thermoforming packaging machines as well as traysealers.

### MULTIVAC PaperBoard

There are various packaging solutions available with MULTIVAC PaperBoard for producing MAP and vacuum skin packs from paper fibre-based materials.

In conjunction with leading manufacturers, MULTIVAC has developed suitable packaging materials, which can be run on standard machines. By using different functional layers, it is possible to produce packs from paper fibre-based materials, which also meet the barrier requirements of the most sensitive products.

The packs can be designed in such a way, that the end user is able to separate the cardboard backing from the plastic barrier layer and then put it into the paper recycling. When running PaperBoard as with

other materials, the thermoforming packaging machine or traysealer can be individually customised to the particular products and output requirements of the customer, and the machine can also be combined with modules for product infeed and pack discharge as well as for labelling or marking of the packs.

Formable paper and cardboard composites are available from the roll in different grammage weights for running on thermoforming packaging machines. This means that not only flat packs but also packs with deeper cavities can be produced, so that products with different heights and shapes can be packed. The PaperBoard range also includes board trays and pre-cut card sheets for running on traysealers.

### MultiFresh™ PaperBoard

At IFFA MULTIVAC will be presenting two different concepts for producing MultiFresh vacuum skin packs using paper fibre-based materials.

Flat vacuum skin packs will be produced on the R 105 MF thermoforming packaging machine from reel-fed cardboard composites. Thanks to the fully automatic process and the material being supplied on the roll, this solution offers an attractive pack cost and a high level of efficiency. The automatic T 800 traysealer line will feature vacuum skin packs being produced from pre-cut card sheets. The line is equipped with a L 310 conveyor belt labeller, which applies a full-wrap label to the packs. 

[www.multivac.com](http://www.multivac.com)



# MULTIVAC

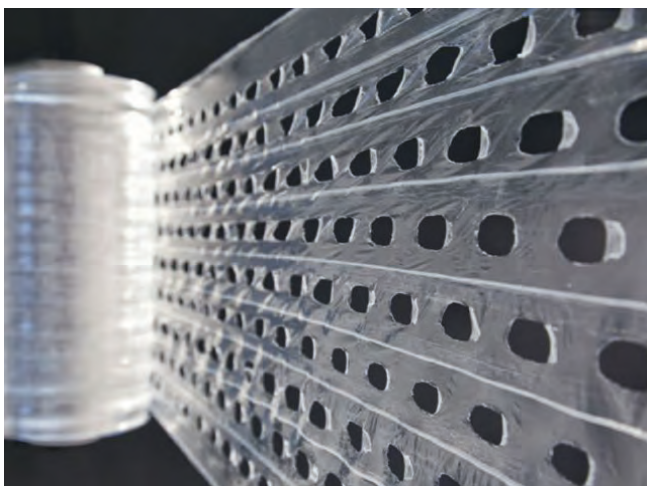
PRE-Stretched film PIU' STRETCH®



PE Food Wrapping Stretch film ALIPROT®



Macro perforated stretch film ATMOSFERA®




Printed Shrink film



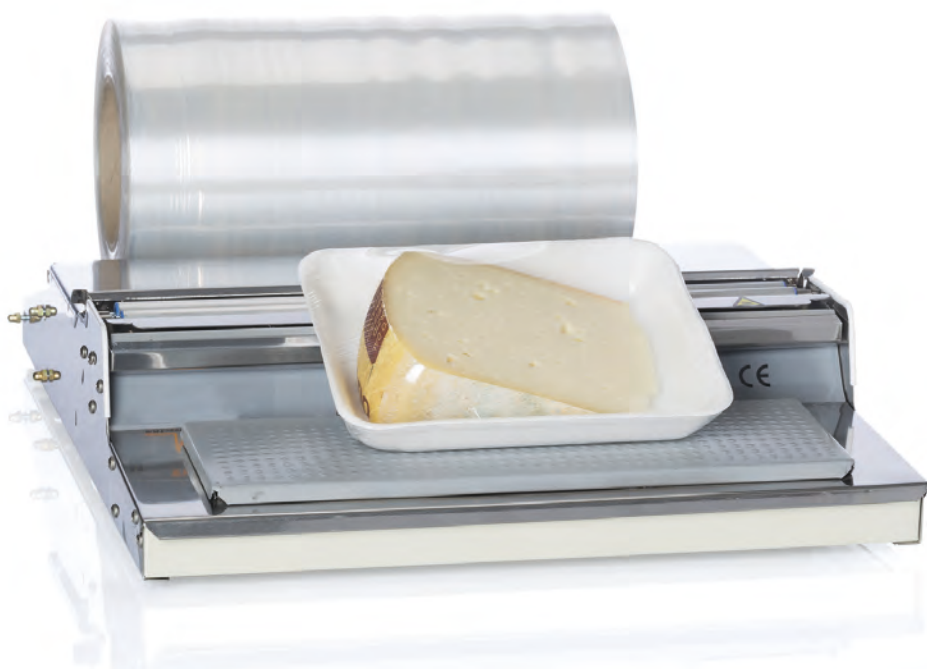
# CROCCO: ALIPROT®

**P**olyethylene food stretch film, ideal for fresh food packaging and suitable for direct contact with all types of food-stuff, including those with a high fat content (butter, oil, marinated).

Available for both manual wrapping in deli and fish departments and automatic horizontal machines (red meat, poultry, fruit and vegetables).

- Migration tests according to 10/2011/EC show lower values (1/10) than the limits specified by the EC Directive.
- Atoxic and odourless, it does not contain any chlorine and / or any plasticizers.
- It is 100% recyclable. Please read more about its recyclclass (Plastic Recyclers Europe, Limited Compatibility)
- Environment-friendly
- Prevent food waste
- High puncture resistance.
- High resistance and conformity for food contact to extreme temperatures (tested up to 70 °C and up to -25 °C). 

[www.crocco.com](http://www.crocco.com)



**CROCCO**  
ONE STEP AHEAD





# AS OF 18 FEBRUARY 2019, REIFENHÄUSER GROUP **ACQUIRES** **PLAMEX MASCHINENBAU GMBH,** **KELBERG**

**A**s of 18 February 2019, Reifenhäuser Group acquires Plamex Maschinenbau GmbH, Kelberg. Plamex is a specialized supplier of blown film lines and extrusion components. Its core competences are blown film lines for water-cooled and biaxially oriented films for the medical and food packaging industry.

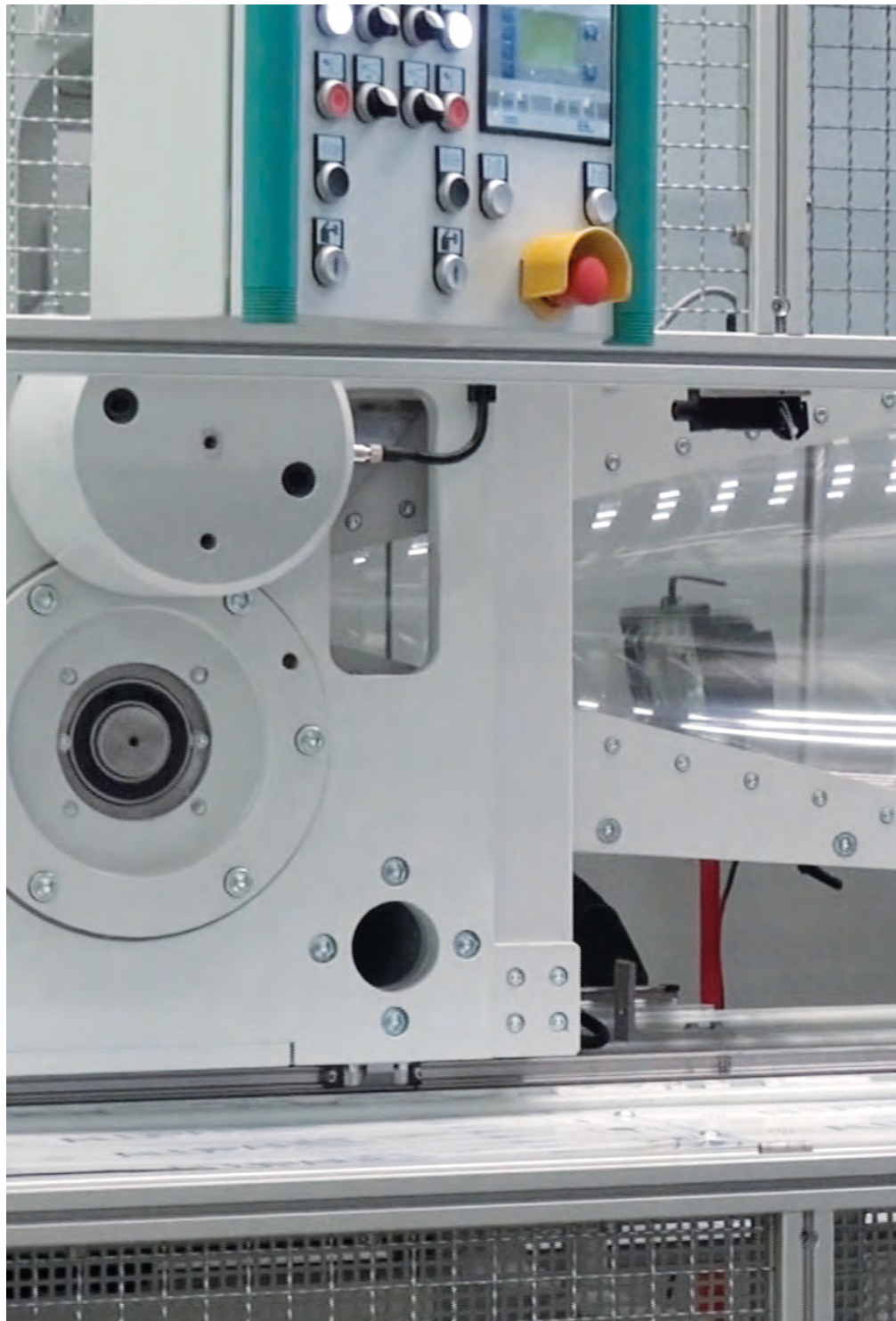
The company will continue its operations under the name Reifenhäuser Blown Film Plamex GmbH & Co. KG. Managing directors are Maximilian Herchenbach and Manfred Kurscheid. Jochen Herchenbach retires from the management, but keeps available for consultation.

The acquisition expands the Reifenhäuser Groups' product range to include an innovative technology for flexible film production.

"The extremely efficient water cooling keeps the polymer in amorphous state and produces a particularly glossy and transparent film with remarkable puncture resistance and very good barrier properties. In our discussions with customers we can now provide even more differentiated advice and deliver the optimum solution for the particular application," says Bernd Reifenhäuser, CEO of the Reifenhäuser Group.

## **Creating value through acquisition**

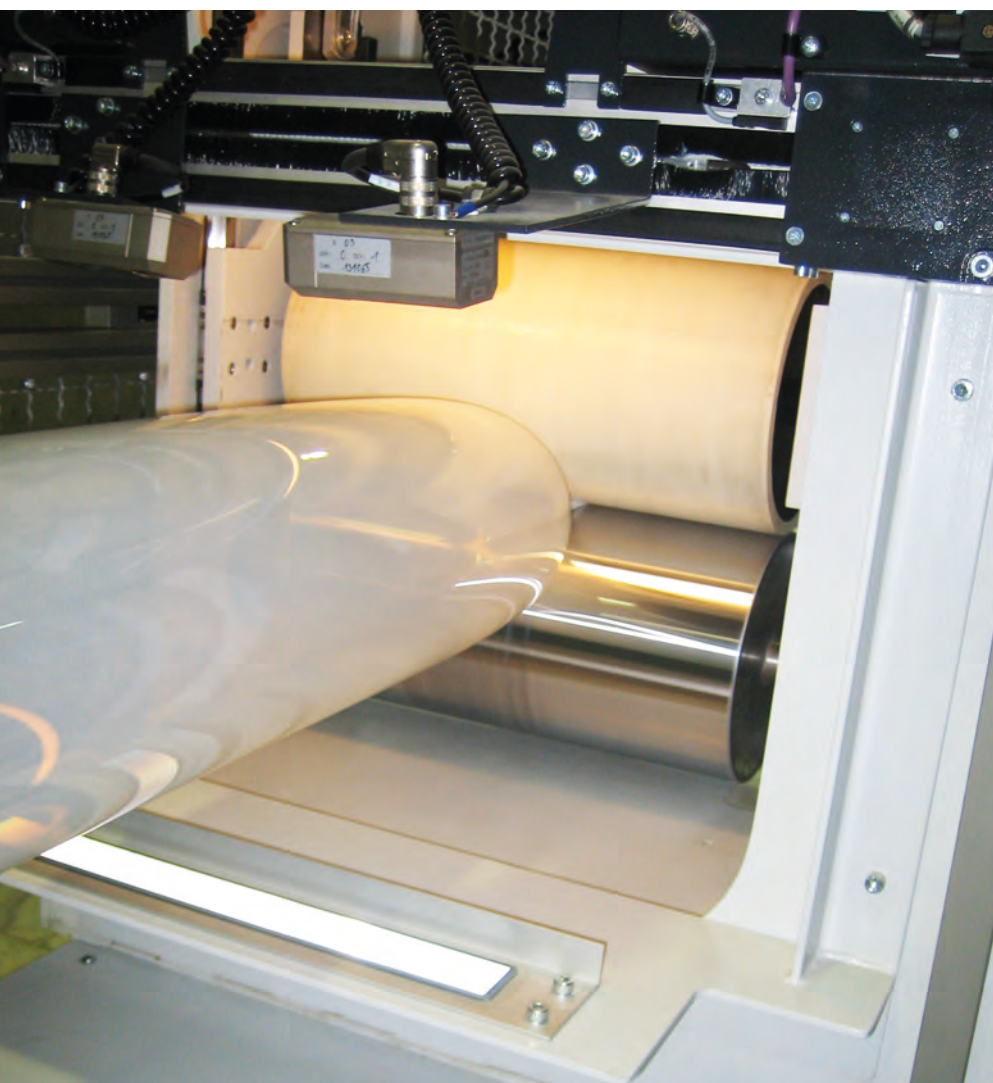
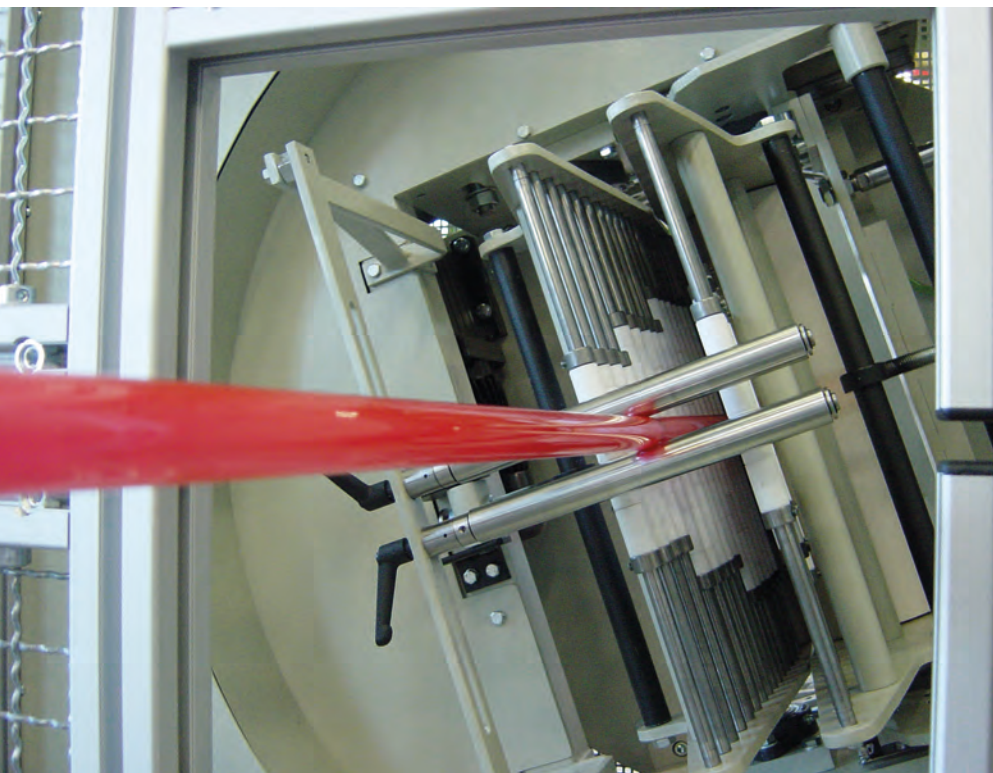
In addition to technological synergies, Plamex benefits from the strong global network of the Reif-





**Reifenhäuser**





enhäuser Group and the close connection to the specialist machinery manufacturer Polyrema.

“It was particularly important to us that we can continue the Plamex success story with a strong partner at our side. Reifenhäuser Polyrema is the perfect match for Plamex - both in terms of corporate structure and business focus.

We are and will remain a special machine manufacturer and develop tailor-made solutions for the packaging industry,” says Maximilian Herchenbach.

“We are proud to be part of the Reifenhäuser Group.

We will join forces and thus be able to act even more efficiently for our customers.”

With the acquisition Reifenhäuser strengthens its position as technology leader in the market. “Water cooled blown film extrusion lines for medical applications, such as infusion bags, and biaxially oriented multi-layer films, have not been in the scope of the Reifenhäuser group, yet.

Now we can offer water-quench, double and multi-bubble technologies, with which we can address new customer groups and thus continue our growth path”, emphasizes Manfred Kurscheid, who is looking forward to working closely with the staff of Reifenhäuser Blown film Plamex GmbH & Co. KG. 🏢

[www.reifenhäuser.com](http://www.reifenhäuser.com)

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ENOLOGICAL  
AND BOTTLING  
EQUIPMENT  
EXHIBITION

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**LEADER IN WINE & BEVERAGE TECHNOLOGY**

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FIERA MILANO

**28<sup>th</sup> EDITION**

**19<sup>th</sup>-22<sup>nd</sup> November 2019**  
**Fiera Milano (Rho)**

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# IFFA 2019: ALL MARKET LEADERS ON BOARD!

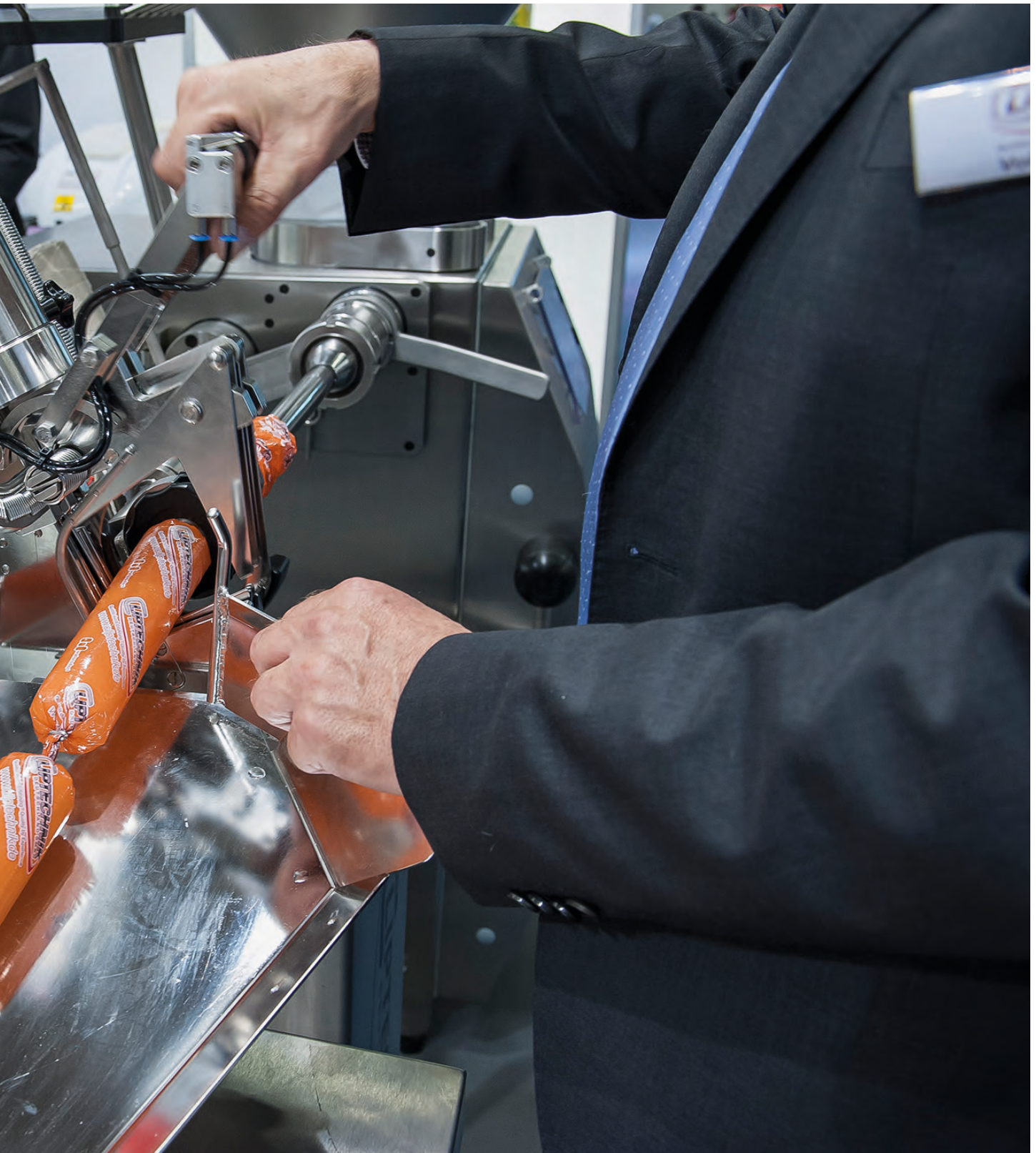
**L** eading companies present their latest products, at IFFA – The No. 1 for the meat industry. The focus is on solutions for the safe, efficient and economic production of meat and meat foodstuffs. Suppliers of all sizes present a comprehensive spectrum of products for companies from big to small, from industrial meat-processing operations to individual butchers.

More than 1,000 companies from around 50 countries, including all market leaders, are set to present innovations and future-oriented trends for the entire processing chain of the meat industry at IFFA from 4 to 9 May 2019. IFFA is a must for manufacturers of machines and equipment for processing and packaging meat and meat products. The timing of the fair and the exhibitors' innovation rhythm go hand in hand with many products being launched onto the world market at IFFA. Altogether, trade visitors to the fair come to Frankfurt from around 140 different countries. The overview of developments throughout the entire sector helps butchers and the meat-processing industry make their investment decisions for new technologies and reveals new concepts and strategies for the future of their own companies.

## **Meat-processing innovations**

In Halls 8, 9 and, for the first time, Hall 12.0, suppliers of machines and equipment for slaughtering, dismembering and processing, including boiling, smoking, roasting and baking, present their latest products and developments. Visitors can look forward to an extensive range for meat-industry companies of all sizes. The companies making presentations







in the slaughtering and dismembering segment include, for example, Bettcher, EFA, Freund, Frontmatec, Haarslev, Jarvis, JWE Baumann, Marel and Renner. The processing segment is represented by many international market leaders including companies such as Fessmann, GEA Food Solutions, Grasselli, Handtmann, JBT, Metalquimia, Poly-clip System, Provisur, Risco, Schröter, Seydelmann, TREIF, VEMAG and Weber.

### Smart packaging and weighing technology

The continuing popularity of convenience and take-away articles is stimulating the demand for packaged meat and sausage products and, at IFFA, the exhibitors show a cross section of relevant packaging technology, from the packing line, via labelling and packing materials, to weighing, measuring and testing technology. The market leaders, including Bizerba, Espera, Flexopack,

Ishida, Krehalon, Mettler Toledo, MULTIVAC, OSC Wipotec, Schur Flexibles, SEALPAC, ULMA, Variovac and VC999, present their latest products in Hall 11.

Important companies from the automation and IT segments, such as CSB System, igus, JUMO, Rittal, Scott Automation & Robotics and Winweb, also exhibit at IFFA.

### The finishing touch: spices and sales

Exhibitors of spices, additives and casings for making meat foodstuffs have moved to the new Hall 12, which opened last year. Specifically, they will be presenting their spectrum of products in Hall 12.1. Among the companies ready to take part are, for example, Almi, Devro, Frutarom, Hydrosol, Meat Cracks, Moguntia, Naturin Viscofan, PCF Atlantis-Pak, Peter Gelhard, RAPS and Viskase.

In Hall 12.0, visitors will find the 'Sales - everything for the butcher's shop' with, in addition to the stands of the German Butchers' Association (Deutscher Fleischer-Verband - DFV) and the Central Cooperative of the German Butchers' Trade (Zentralgenossenschaft des deutschen Fleisergewerbes - Zentrag), the complete spectrum revolving around sales and shop fitting. The companies making presentations will include Aichinger, BFM Ladenbau, Kramer, Ladenbau Hanke and Schrutka-Peukert.

An overview of all exhibitors, their location and products can be found in the online exhibitor search engine at [www.iffa.com/exhibitors](http://www.iffa.com/exhibitors). 🏠

For further information and tickets, please go to [www.iffa.com](http://www.iffa.com). Comprehensive information and tickets for IFFA can be obtained at: [www.iffa.com](http://www.iffa.com)

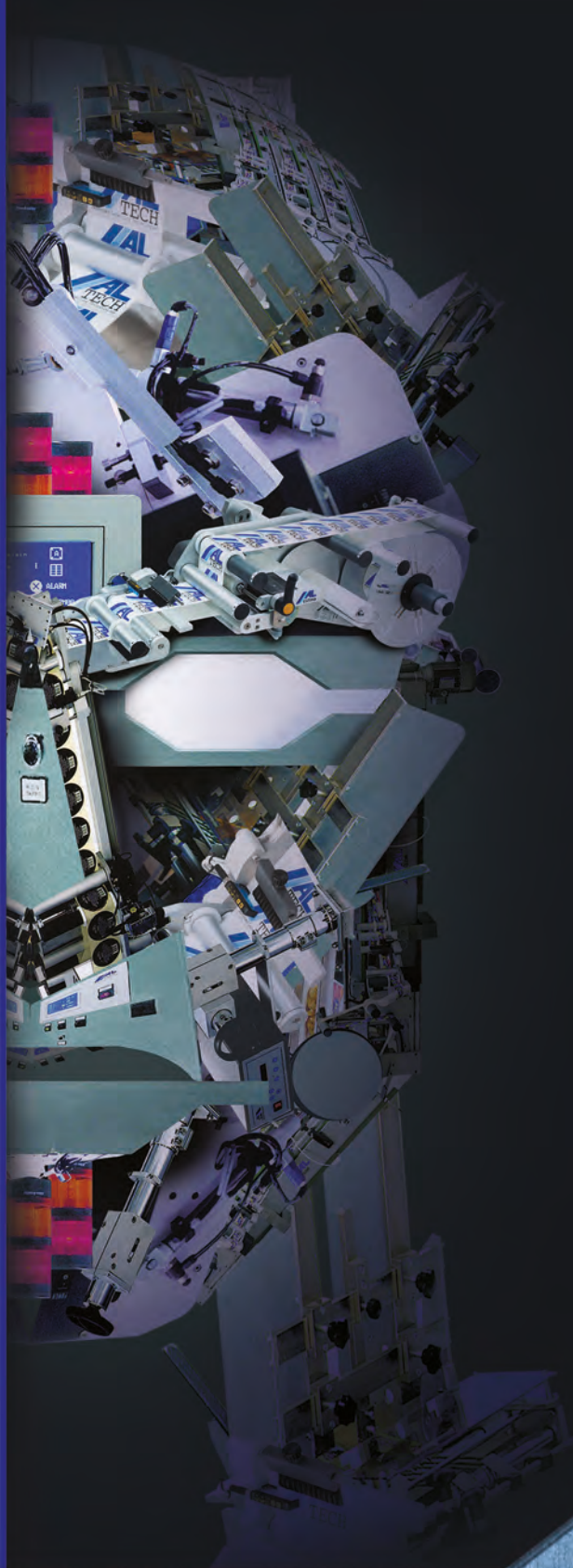




# INDUSTRIAL LABELLING MACHINERY MADE IN ITALY



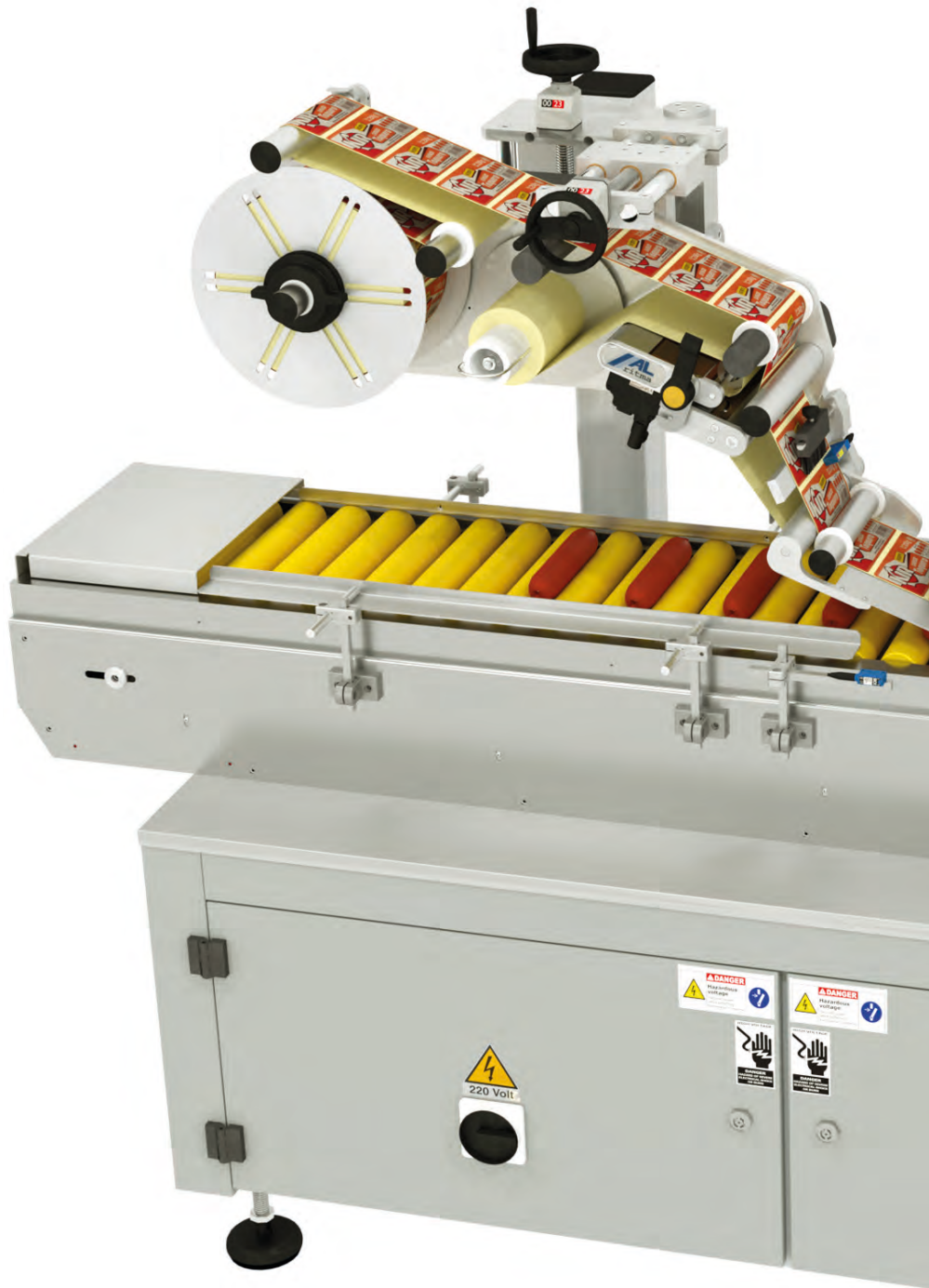
ALTECH SRL  
Viale De Gasperi, 72  
20010 Bareggio (MI)  
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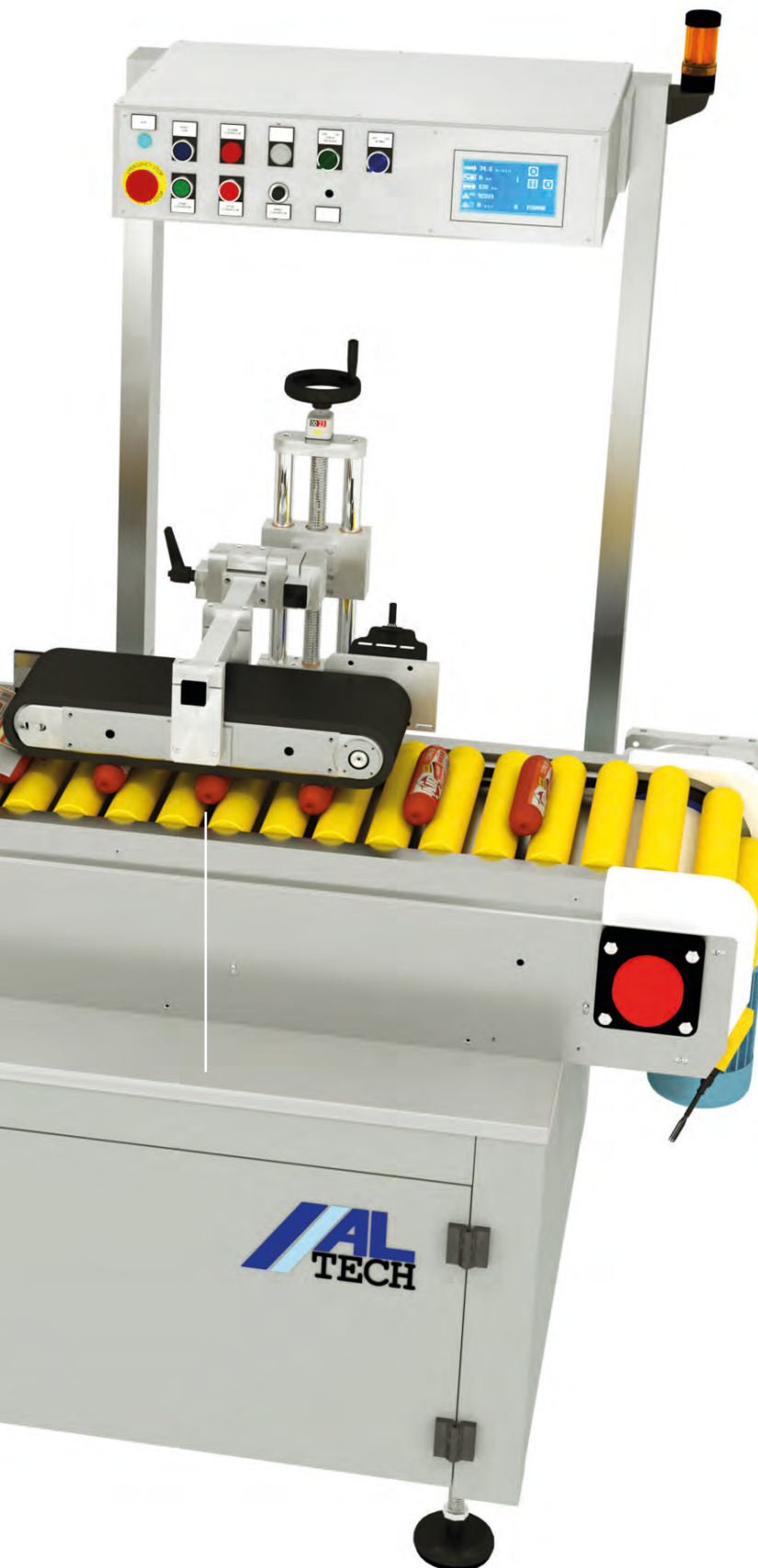
# SALAMI AUTOMATIC LABELLING SYSTEM

**T**he wraparound labelling is a very common application in the packaging world, and for this ALTECH has developed a line of automatic systems able to adapt and apply wraparound labels on any cylindrical product. This labelling system, called ALLine C, is extremely flexible and, thanks to its modularity, it can be customized in such a way that it assumes multiple configurations capable of satisfying the most diverse labelling requirements. A typical example of wraparound application we find it in the labelling of salamis and sausage with a cylindrical shape. In this case, the system is supplied with a conveyor with horizontal idle rollers, with an ALritma M labelling head and with a rolling device, thanks to which the dispensed label is perfectly applied onto the salami surface. The rolling device is easily adjustable in height thanks to a handwheel to allow the system to handle different sizes of products and labels. Overall, the format change is extremely simple to perform. The system can also be equipped with a micro inkjet marker for printing repetitive data, such as expiration dates. The device is adapted on the labeling head thanks to a special support for third-party printing units. Salamis are labeled at a rate of 80 / min. for small formats, and at approximately half this speed for larger formats.

ALTECH is one of the major European producers of self-adhesive label applicators, with a wide range of systems for the automatic labelling of articles of any kind: for decoration, coding and identification of products and materials in general. 🏭



**[www.altech.it](http://www.altech.it) - [info@altech.it](mailto:info@altech.it)**



## AUTOMATISCHES ETIKETTIERUNG FÜR WURSTWAREN

**D**ie Rundum-Etikettierung ist eine sehr häufige Anwendung in der Verpackungswelt. Aus diesem Grund hat AL-TECH eine Reihe von automatischen Systemen entwickelt, die in der Lage sind, Etiketten auf jedes Produkt mit zylindrischer Form anzupassen und anzuwenden. Dieses Etikettiersystem, ALLine C genannt, ist äußerst flexibel und kann dank seiner Modularität für viele Konfigurationen und für die unterschiedlichsten Etikettierungsanforderungen verwendet werden. Ein typisches Beispiel für eine Rundum-Etikettierung ist die Kennzeichnung von Wurstwaren und Wurst mit zylindrischer Form. In diesem Fall wird das System mit einem horizontalen Leerlaufrollenförderer, einem Etikettierkopf Modell ALritma M und einem Abroller ausgestattet, mit dem das ausgegebene Etikett perfekt an der Oberfläche der Wurstwaren befestigt wird. Der Abroller kann mit dem Handrad leicht in der Höhe verstellt werden, so dass das System verschiedene Produkt- und Etikettengrößen verarbeiten kann. Insgesamt ist die Formatänderung ganz einfach durchzuführen. Das System kann auch mit einem Inkjet Mikro-Marker für den Druck von Daten, die sich wiederholen, wie zum Beispiel Verfallsdaten, ausgestattet werden.

Dieses Gerät wird durch eine spezielle Vorrichtung auf dem Etikettierkopf für Drucker von Fremdanbietern angepasst. Die kleineren Wurstwaren werden mit einer Geschwindigkeit von 80 Stück/min etikettiert, bei größeren Formaten wird die Produktionszeit fast halbiert.

ALTECH ist ein führendes europäisches Unternehmen bei Planung und Bau von Systemen der Selbstklebeetikettierung in der Herstellung von Etikettier-, Identifikations- und Codiersystemen für Materialien.

Weitere Informationen unter  
[www.altech.it](http://www.altech.it) - [info@altech.it](mailto:info@altech.it)

# FAST, FLEXIBLE AND COMPACT TRAY SEALERS MEET HYGIENE AND SUSTAINABILITY REQUIREMENTS

**T**wo tray sealers that combine compact designs with high throughputs will be the major highlights of the Proseal stand at this year's IFFA exhibition. The tray sealing specialist will also demonstrate its ProTect security system as part of a detailed audit trail and highlight its ability to offer meat processors effective sustainability solutions.

Both the Proseal GT6e and GT1e deliver fast packing speeds within relatively small footprints, enabling the machines to integrate more easily into existing lines or fit into factory areas where space is at a premium, without compromising on production capacity.

The GT6e is capable of sealing up to 160 atmospheric seal packs per minute (PPM) and 96 vacuum gas packs on an 8-impression tool, and the Twin Lane version offers speeds up to 240 atmospheric and 192 vacuum gas PPM. Speeds for the GT1e are up to 110 atmospheric PPM and 60 vacuum gas PPM on a 5-impression tool. At IFFA the GT6e will be gas flushing and the GT1e will seal skin packs.

Like all Proseal solutions, the design of the tray sealers has paid particular attention to hygiene, a vital factor for the meat and poultry sector.

They feature a robust stainless-steel construction that can withstand frequent and rigorous cleaning, with full chemical specification machines available for applications requiring a chemical washdown. Another key focus of the design is the avoidance of spaces where food could become







**Proseal®**

**IFFA**

4<sup>TH</sup> - 9<sup>TH</sup> MAY 2019

**HALL 11 STAND C61**

[www.proseal.com](http://www.proseal.com)

trapped or bacteria develop, while electrical components are well insulated for maximum protection during washdown.

The Proseal GT range has the flexibility to perform a wide range of heat seals, including MAP, Vacuum MAP, Skin, Skin Plus and Skin Deep, enabling meat and poultry processors to meet changing packaging trends.

As part of this, at IFFA Proseal will be demonstrating its equipment's skin packaging compatibility with

new sustainable tray designs, including Halopack, the first fully gas-tight cardboard MAP packaging. Halopack is produced with renewable or recycled cardboard, offering a strong environmental profile and providing a higher barrier than standard PP-PE or PET packs to maintain product quality, extend shelf-life and minimise food waste.

In addition, Proseal's E-seal® technology produces an increased seal force of 200% while achieving a 92% reduction in energy usage. This de-

livers further cost and sustainability benefits to processors and ensures the excellent seal reliability that meets the stringent quality requirements of the food retail sector.

The system also improves MAP processes through accurate gas flush positioning and reducing gas flush cycle times, making it extremely efficient and enhancing shelf-life extension.

Retailer quality and safety requirements are further supported by Proseal's ProTect security system for effective control of its equipment with no unauthorised access in order to protect machine settings.

In addition, the system can perform audit functions and monitor changes, creating a digital archive of data that can also be exported to external computers for a comprehensive audit trail. [🏠](#)

[www.proseal.com](http://www.proseal.com)





Progetto grafico: ZEUS

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# DETECTRONIC, MANUFACTURER OF FOOD INSPECTION SYSTEMS

**D**ETECTRONIC is a privately owned company with production facilities based in Denmark. We develop, manufacture and market industrial food inspection systems - including metal detectors, checkweighing systems, multi check systems, X-Ray systems as well as grading and sorting solutions. We have experienced rapid growth and expansion over the last decade. Today, we are present on all continents in the World, which enables us to provide prompt and effective services to meet the requirements of our customers globally.

## High Quality Solutions

DETECTRONIC has been producing metal detectors since the mid 80's and a vast majority of the first produced machines are still fully operating almost 30 years later. This underlines our high quality and the great craftsmanship which DETECTRONIC delivers year after year.

DETECTRONIC metal detectors are supplied in glass blown stainless steel. The machines are easy to clean and fulfil all the demands set by today's food industry. The modern micro process controlling system and the newly developed Super Sensitive detecting system makes the DETECTRONIC metal detectors among the most sensitive and effective machines on the market. Also precision and speed is a benchmark for Detectronic check weighers, with speeds up to 260



pcs/min and a precision of 0,2 gram they are among the fastest and most effective on the market. Due to its rational and cost effective construction, the machine has also proven ultra competitive with a very high performance/cost ratio.

## Providing Higher Standards for Food Safety

Working with the food processing industry means having to deal with foreign objects such as bones and metal that can be introduced into the product during processing; such foreign materials can act as choking hazards that can endanger the consumers. Cutting tools used during processing, such as knives, can also find their way into the final product, and are some of the most dangerous contaminants for the products. We aim to help our customers provide higher standards for food safety.

## Strong partnership

We care about our customers' food responsibility - and therefore we are very passionate about providing our customers with the best quality solutions within industrial food inspection systems. We believe that strong innovation starts by forming strong partnerships with our customers. Our history proves, and we will continue to keep an eye on the future and provide innovative solutions for our customers that reach into the next decade.

## Contact

We have many years of industrial knowledge, we focus on our customers needs and we can provide you with flexible solutions that will save you time and money. [🏠](#)

Learn more on [www.detectronic.dk](http://www.detectronic.dk)



Metal detector systems



Xray systems



Weighing systems



# IFFA

4–9.5.2019  
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[visitatori@italy.messefrankfurt.com](mailto:visitatori@italy.messefrankfurt.com)



# WE DON'T JUST SELL OUR TROLLEYS, WE USE THEM EVERY DAY



**T**he Euro Pumps FLX trolley is a mobile washing unit which can clean anything within a food production facility. Euro Pumps not only manufacture the FLX trolley we also use them every day in our own contract cleaning setting. Because we use it ourselves, we can ensure that your machine will work effectively for all the jobs that we say it will do. A FLX trolley will wash, foam, do drain cleaning and unblocking, clean glycol units & floors just to name a few things.

So how does FLX work? The FLX trolley is really quite simple: It is a piston pump (Litres per minute can vary) which will give you the power to per-

form low, medium and high pressure cleaning. Having all three options means that you can do anything; including unblocking your drains which will save you \$1000's in plumbing costs into the future. It will also help you maintain your drains to a standard that will help with eliminating LISTERIA. With a Euro Pumps FLX trolley in house drain maintenance is so easy you can integrate it into your PM schedule and clean them on a regular basis.

#### Sized to suit your needs

Electric motor size will vary, depending on which pump (Litres per minute) you decide suits your requirements and depending on size of motor will be a 20 AMP plug or a 32 AMP plug. The water inlet is customized to your site, with a camlock fitting or Chicago fitting, we will ask you what your end looks like and match it.

#### Get the tools and accessories you need

The FLX trolley comes with all the cleaning tools and accessories that you need to clean anything in your factory (Not the drain hose as this is customized to your plant and drains, otherwise it is useless).

#### On-Site or Online training

With your trolley you will have access to our online training centre which has thousands of videos, photos and learning schedules that will help with your training into the future. An additional option is for on-site training which can be provided by myself, I am experienced (20+ years) in the cleaning field, with a particular focus on saving time and water reduction.

#### Maintenance and Servicing options

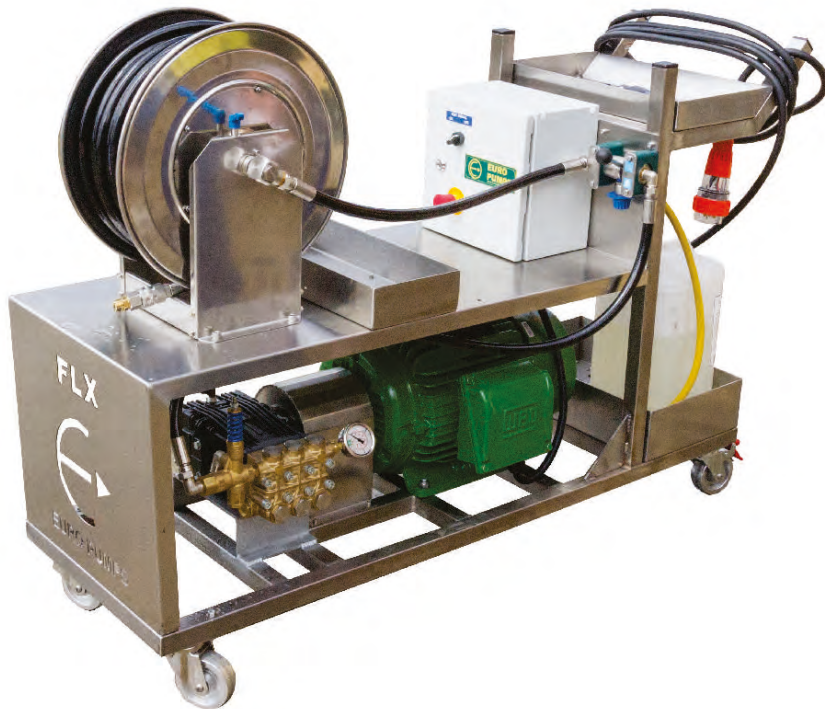
Servicing your FLX unit can be done any way you like: we can train your people, we do the service with our technician, or we send you a spare pump in rotation and service your machine on the bench in our workshop and then send back to you. Every plant is different and we work with each one of our customers.

If you are thinking of improving, your cleaning ask us about a onsite Trial with a FLX unit or cleaning review. We can consult on speed, better micros and water and labour saving. If you would like to know more, please give me a call on +61 (0) 409 123 850 or send me an email

[jo@europumps.com.au](mailto:jo@europumps.com.au) 



# The new FLX High-Pressure Trolley is capable of cleaning anything



 **FLXsystem**  
FLX Mobile Hi-Pressure Cleaning System

It washes, it foams, it has the power to clean drains, chutes, floors (with floor cleaner), roofs, chillers and refrigeration units.

It can even be connected to power a tub & crate washer. There is the option of adding time saving CIP spray bars and high-pressure rotors.

If you would like to talk to one of the engineers about the Euro Pumps FLX System or how can be customised to suit your individual needs call Joanne Field Euro Pumps Product Development Manager, on 0409 123 850 or email [jo@europumps.com.au](mailto:jo@europumps.com.au)



**Wash**



**Foam**



**Drains Hose**

\* Additional drain hose required



**Roof Gun**

\* Additional Hi-reach gun required



**Floor Cleaners**

\* Additional Hi-reach gun required

# Depaletizzatore per vasi e scatole

Automatic Depalletizer



## Robot Pal-Depal

Robot Pal-Depal



## Riempitrice lineare a vibrazione

Vibrating filler



## Soffiante universale

Universal blower



## Tamponatrice rotativa

Rotary head spacer



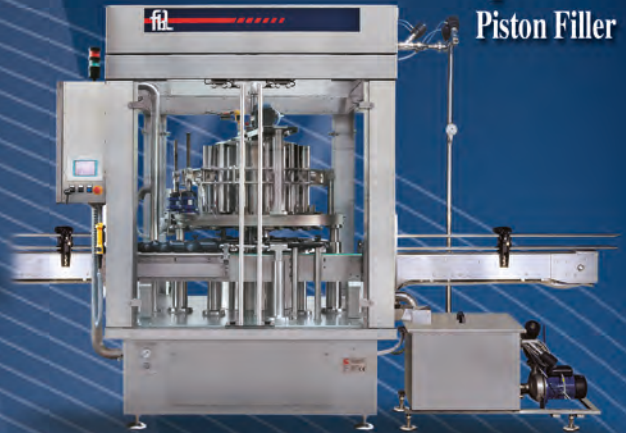
## Colmatrice sottovuoto

Vacuum Filler



## Dosatrice rotativa a pistoni

Piston Filler



## Capsulatrice automatica

Linear automatic capping machine



## Detector Vuoto

Vacuum Detector



## Pastorizzatore & Raffreddatore

Pasteurizer & Cooler



## Nastri Trasportatori

Conveyor Belts



# F.B.L. - MACHINES AND EQUIPMENTS FOR THE FOOD INDUSTRY

**F**.B.L. FOOD MACHINERY S.R.L. is located in Sala Baganza (PR). We have started our activity in 1970 and now, with over forty years of experience, we are a leading company in the food packaging sector specializing in filling bottles, cans and jars. We offer a wide range of stainless steel machines with high technological and manufacturing know-how and are able to meet our multiple customers' needs.

**We are specialized in the manufac-**

## turing of the following machines:

- Complete packaging lines;
- Automatic and semi-automatic depalletizers;
- Blower machines driven by compressed air, steam or water;
- Vibrating linear filling machines to fill containers with olives, onions, cucumbers, artichokes, capers, mushrooms, cherries, mixed vegetables, etc;
- Rotative lowerator machines for vegetables;
- Rotative vacuum fillers to fill containers with liquid products such as olive oil, brine, vinegar, syrups, sauces, etc;
- Linear and rotative piston fillers to fill containers with dense or semi-dense food products such as jam, sauce, honey, cream, ketchup, mustard, mayonnaise, etc;
- Automatic linear capping machines ideal to close glass containers with twist-off caps of different dimensions;
- Pasteuriser and cooler machines;
- Vacuum detectors;
- Linear and curvilinear conveyor belts;
- Automatic and semi-automatic palletizers;
- Robot pal-depal. 



[www.fbl-it.it](http://www.fbl-it.it)



## F.B.L., KOMPLETTE MASCHINEN UND ANLAGEN FÜR DIE LEBENSMITTELBRANCHE


**F**.B.L. FOOD MACHINERY s.r.l. mit Unternehmenssitz in Sala Baganza (PR) wurde im Jahr 1970 gegründet. Mit 40 Jahren Erfahrung sind wir führend in der Industrie für die Verpackung von Lebensmitteln in Schalen, Flaschen, Dosen. Das Unternehmen ist in der Lage eine breite Palette von Maschinen anzubieten, die komplett aus Edelstahl und mit hohem technologischen und Fertigungs-Know-how hergestellt werden, um den diversen Anforderungen des Marktes gerecht zu werden.

Wir entwerfen auch Sondermaschinen, basierend auf den unterschiedlichen Bedürfnissen der Kunden:

- Komplette Linien;

- Automatische und halbautomatische Depaletrierer;
- Bläser für das Einblasen von Luft, Wasser oder Dampf in leere Behälter;
- Lineare Abfüller mit Vibrationen zum Füllen von Oliven, Zwiebeln, Gurken, Artischocken, Kapern, Pilze, Kirschen, gemischtes Gemüse etc.;
- Drehbeschichtungsanlage für pflanzliche Erzeugnisse, mit Abwärtsdruck zum Produkt, das am Rand des Behälters austritt;
- Drehfüller mit Vakuum zum Abfüllen von flüssigen Produkten wie Öl, Sole, Essig, Sirup, Soßen, etc.;
- Dosieranlagen mit Linear- und Drehkolben zur Abfüllung von dickflüssi-

gen und weniger dickflüssigen Lebensmitteln wie Marmeladen, Soßen, Honig, Cremes, Ketchup, Senf, Mayonnaise, etc.;

- Lineare Verschließmaschinen für die Vakuumversiegelung von Flaschen/ Gläser mit Twist-off-Kapseln in verschiedenen Größen;
- Pasteurierungs- /Kühltunnel;
- Kontrollen von Vakuum und Vorhandensein der Kapsel;
- Förderband linear, gebogen und akkumulierend;
- Automatische und halbautomatische Palettierer;
- Palettier-/Depalettierroboter. 

[www.fbl-it.it](http://www.fbl-it.it)



# we are



follow us

**Why settle for being just manufacturers? We want more.**

Since Galdi was established, we have always had an ambitious goal: to design and implement the most advanced packaging systems possible.

We have given it our all, step by step, through research, experimentation, assisted by the advancement of technologies.

But just being manufacturers of filling machines is no longer enough!

**This is the starting point of our new revolution.**

**EXPERTISE**

**INNOVATION**

**CARE**

**SOLUTIONS**

**PARTNERSHIP**



# A COMPACT, CUSTOM-MADE FILLER

**R**&D is the key to better performances, but R&D should always be complemented by reliable, “cut-the-crap” responses to the customer’s needs. This is exactly the case with Galdi’s Compact version of RG270 - a specific solution for foodstuffs with a shelf life of 7 to 10 days and hot fill products.

Opting for the Lean Manufacturing concept means choosing continuous improvement, and this ends by positively affecting all your actions and thoughts.

After remodelling its internal processes and ready to reform them at all times, Galdi has introduced a new generation of fillers into the market. A step ahead from traditional engi-



## EINE KOMPAKTE, GANZ AUF DEN KUNDEN ZUGESCHNITTENE FÜLLMASCHINE

**F**orschung und Entwicklung ermöglichen uns, immer bessere Leistungen zu erzielen, aber sie geben uns auch konkrete Antworten auf die Bedürfnisse des Kunden ohne mit Überflüssigem zu belasten. Dies ist genau bei der Compact-Ausführung der RG270 von Galdi der Fall. Eine spezifische Lösung für Nahrungsmittel mit Shelf Life von 7 bis 10 Tagen und heiß einzufüllende Produkte.

Die Lean Production zu übernehmen bedeutet, sich für eine kontinuierliche Entwicklung zu entscheiden: Dies hat letztendlich positive Auswir-

kungen auf alle Aspekte der eigenen Denk- und Verhaltensweise.

Nachdem Galdi ihre internen Prozesse revolutioniert hat - was sie weiterhin macht - hat sie eine neue Generation von Füllmaschinen auf dem Markt eingeführt. Eine im Vergleich zu den vorgehenden Modellen sowohl makro- als auch mikroskopische Weiterentwicklung, da sie sich sowohl auf die Gesamtleistungen als auch auf spezifische Verbesserungen konzentriert, die unter Berücksichtigung der unterschiedlichen Märkte der Zukunft und vor allem der Kunden konzipiert wurden.

### „Alles beginnt beim Kunden“

Dies ist das Motto der Firma mit Sitz in Treviso, Norditalien.

Zusammen mit der technologischen Forschung arbeiten die Firmenteams an konkreten Lösungen individueller Bedürfnisse, welche durch das Feedback der Kunden und der Techniker gefunden werden, die mit deren Maschinen Tag für Tag interagieren.

Ein Arbeitsvorgang, der zur Entwicklung einer neuen Auswahl an flexiblen, adaptierbaren Lösungen als ersten Beweis unserer Philosophie geführt hat.



neering and a micro- and macro-revolution which improves both global performances and individual parts of the systems to meet the requirements of several different markets, of future challenges and, most of all, of our own customers.

### Everything starts with the customer

“Everything starts with the customer” is our leading thought here in Treviso (Northern Italy).

Besides technological research, our corporate teams work on concrete solutions and special needs emerging from our customer’s feedback and from the suggestions of the engineers who interact with their machines day after day.

A work method that has led to a new range of flexible, modular solutions as a first solid achievement of our corporate concept.

### A highly specialised filler

### Eine Füllmaschine für Sonderbedürfnisse

Die RG270 Compact wurde speziell für die Firmen konzipiert, die Frischprodukte mit Shelf Life von 7 bis 10 Tagen bzw. heiß abzufüllende Produkte herstellen. Durch Beseitigung des nicht mehr benötigten Ultra-Clean-Moduls konnte man die Maschinenabmessungen reduzieren und die Befüllgeschwindigkeit erhöhen. Nebenbei bietet Galdi bei den Füllmaschinen der neuen Generation eine höhere Präzision und bessere Leistungen.

### RG270 Compact: ausgezeichnete Leistungen auf geringem Platz

Abmessungen 6290x1500x3390 mm

Befüllgeschwindigkeit: bis zu 7000 St. pro Stunde

Verfügbare Formate: 57\*57/70\*70

Abfüllvolumen: von 250 ml bis 1000 ml

>95% MME

Maschinenabmessung: 7.1 m<sup>2</sup>

RG270 Compact has been designed for fresh food with a shelf life of 7 to 10 days and for hot fill products.

By getting rid of the now unnecessary Ultra-Clean module, we have reduced machine encumbrance and increased filling speed. Moreover, the new-generation models provide improved accuracy and better overall performance.

### RG270 Compact: lots of efficiency in little space

Size: 6290x1500x3390 mm

Speed: up to 7000 cph

Available formats: 57\*57/70\*70

Filling capacity: from 250 ml to 1000 ml

>95% MME

Encumbrance: 7.1 m<sup>2</sup>

### Fillers with a compact design

The RG270 family is a long step ahead of the old RG250 both in terms of technology and in terms of options. In spite of the increased smartness and sophistication of our systems, we have thought of standardising parts and making them compatible on several different machines: this has reduced machine encumbrance, warehouse costs and production downtimes.

Following “lean” principles, water, air, power, and pre- and post-production scraps have also been reduced. A considerable difference is made by many big and small improve-




ments to every single production phase in terms of safety, hygiene, easy cleaning and ergonomics. You might not always be aware of these differences at first sight, but be sure they will leave their mark in your daily work.

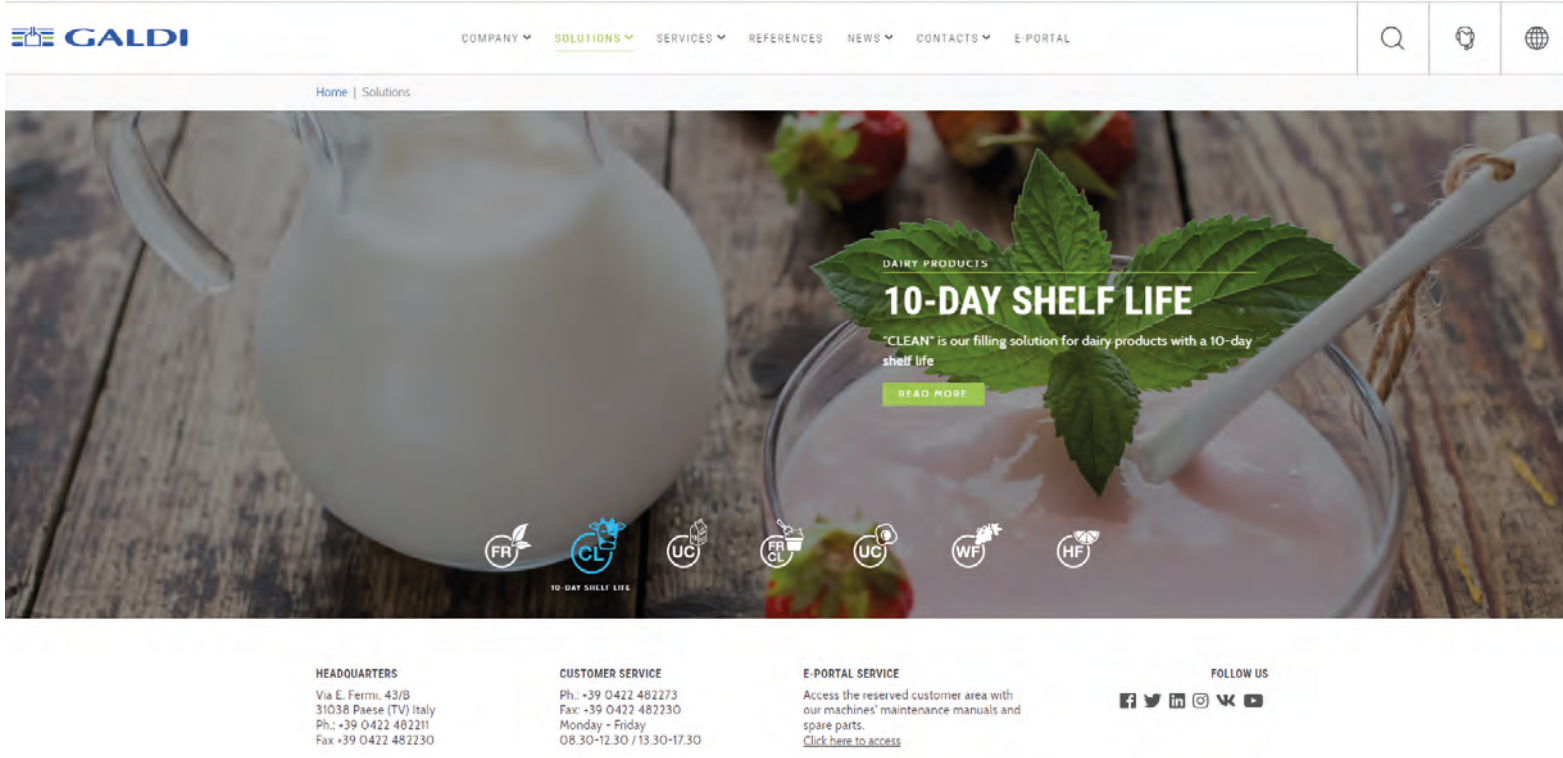
**A brand new corporate website**

Galdi online presence has been revamped recently. Our corporate

website now provides thorough information about our products and services: we work alongside our clients to evolve together!

Our experts actively support clients in making strategic decisions, from packaging selection to process optimisation. 

[www.galdi.it/en/](http://www.galdi.it/en/)



**Füllmaschinen mit mehr drin**

Die Familie der RG270-Modelle macht einen großen Schritt vorwärts im Vergleich zur Serie RG250, sowohl hinsichtlich der Technik, aber vor allem in Sachen Lösungsmöglichkeiten. Unter Berücksichtigung der immer „smarteren“ und innovativeren Systeme hat Galdi auf die Vereinheitlichung der Bauteile ihrer Maschinen abgezielt, so dass die Ersatzteile mit mehreren Maschinen kompatibel sind und somit Platz, Lagerungskosten und Nutzungsausfälle reduziert werden.

Entsprechend dem Lean-Manufacturing-Konzept wurde auch der Ver-


brauch von Wasser, Luft, Strom und die Erzeugung von Ausschüssen vor und nach der Produktion vermindert. Einen großen Unterschied machen auch die zahlreichen großen und kleinen Verbesserungen, welche in jeder einzelnen Herstellungsphase eingeführt wurden und die Punkte Sicherheit, Hygiene, vereinfachte Reinigung und Ergonomie betreffen.

Diese Verbesserungen sind häufig nicht auf den ersten Blick zu sehen, sie wirken sich aber beträchtlich auf den Herstellungsvorgang und die tägliche Interaktion mit der Maschine aus.

**Eine brandneue Unternehmens-Website**

Die Online-Präsenz von Galdi wurde kürzlich überarbeitet.

Unsere Unternehmenswebsite informiert Sie jetzt ausführlich über unsere Produkte und Dienstleistungen: Wir arbeiten mit unseren Kunden zusammen, um uns gemeinsam weiterzuentwickeln!

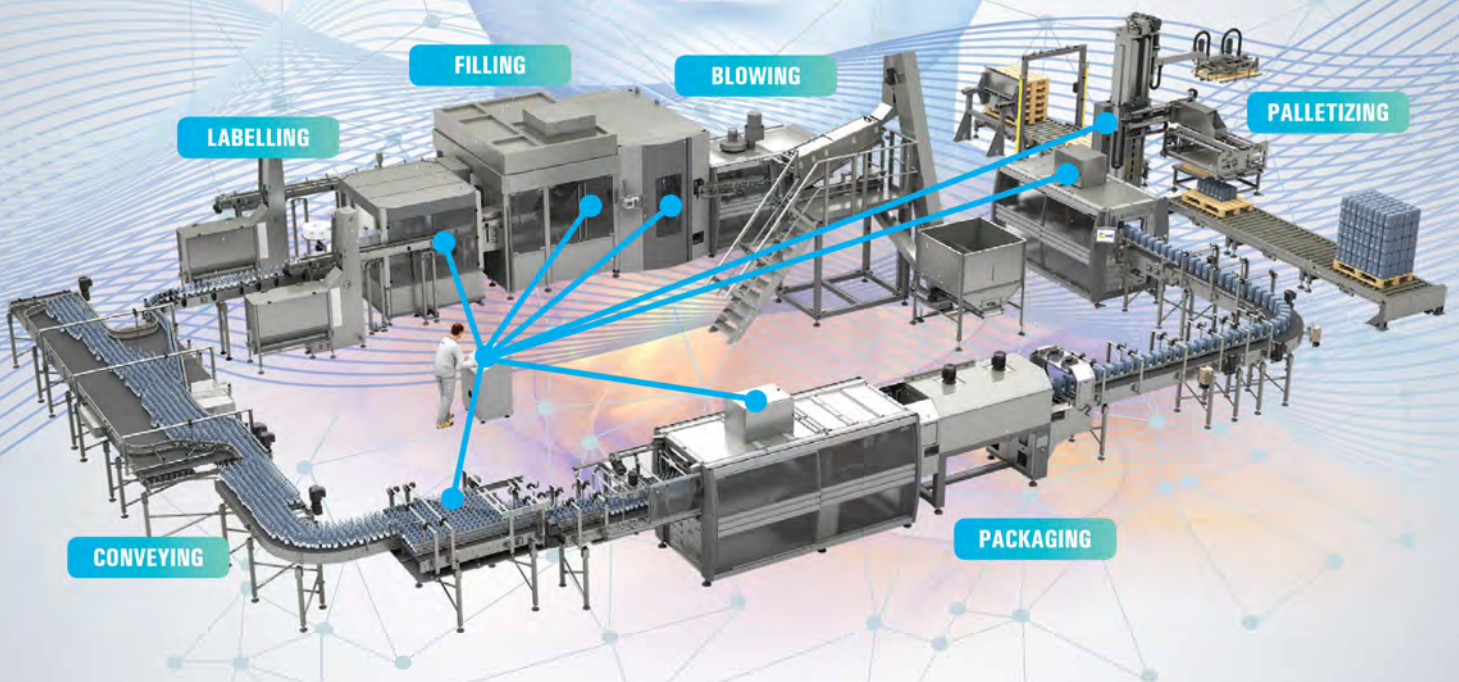
Unsere Experten unterstützen Kunden aktiv bei strategischen Entscheidungen, von der Verpackungsauswahl bis hin zur Prozessoptimierung. 

[www.galdi.it/en/](http://www.galdi.it/en/)

# INTERCONNECTED INTELLIGENCE BETWEEN YOU AND YOUR FACTORY



SMI SMART  
LINES VIDEO  
...scan & discover it!



## *the new age of smart manufacturing*

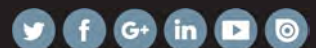
SMI is specialized in designing, producing and installing complete lines for food & beverage bottling & packaging.

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**



| COMPLETE LINES | ROTARY STRETCH-BLOW MOULDERS & FILLERS |  
| PACKERS | PALLETISERS | [www.smigroup.it](http://www.smigroup.it)



# SMI: STRIKING AND SMART FOOD PACKS

**S**MI designs and manufactures bottling and packaging machines with an innovative design, equipped with IoT technology, in order to provide smart solutions able to meet the requirements of competitiveness, production efficiency, operational flexibility, energy saving and simple management and control of the production plant.

In some industries, such as food, packaging plays a key role since it acts as a communication tool: packs sold to large retailers have to be captivating, practical and resistant to draw the consumer's attention and influence the purchase decisions.

## The importance of investing in R&D

Investments in advanced technologies and innovation are the main driver of SMI success and launch on the market of an even more diversified and innovative range of plants and machines with a very high technological content.

In order to automate and streamline the secondary packaging process of end-of-the-line, SMI offers several solutions suitable for every packaging need: from packs in shrink film, to cardboard cases, multipack in overlapping cardboard sleeves etc.

Within secondary packaging, one of the latest developments has led to the launch of the new compact shrink wrapper from the CSK series, that includes models in single and double lane.

The German company Rabe Spreewälder Konserven, leader in the production of food preserves invested





## SMI: WIRKSAME UND INTELLIGENTE NAHRUNGSMITTELVERPACKUNGEN

**S**MI plant und realisiert Abfüllanlagen und Verpackungsmaschinen mit einem innovativen Design, die mit IoT Technologie ausgestattet sind, um intelligente Lösungen anzubieten, die die Erfordernissen von Wettbewerbsfähigkeit, Produktionseffizienz, betrieblicher Flexibilität, Energieeinsparung, einfacher Verwaltung und Kontrolle der ganzen Produktionsstätte erfüllen können.

In solchen Bereichen wie Nahrungsmittel spielt Verpackung eine entscheidende Rolle, da sie als Kommunikationsmittel wirkt: Die Verpackungen die an die Großhändler verkauft werden, müssen attraktiv, praktisch und robust sein, um die Aufmerksamkeit des Verbrauchers zu erregen und die Kaufentscheidungen zu beeinflussen.

### Die Wichtigkeit der Investitionen in F&E

Investitionen in fortgeschrittenen Technologien sind der Hauptmotor des Erfolgs von SMI und der Einführung auf den Markt einer noch vielfältigen und innovativen Maschinenpalette.

Um den Sekundärverpackungsprozess der Ende der Linie zu automatisieren und optimieren, bietet SMI verschiedene Lösungen an, die jede Verpackungsanforderung erfüllen können: vom Packs nur in Folie bis Faltkartons, Multipacks mit Kartonstreifen usw.

In der Sekundärverpackung war eine der letzten Entwicklungen die Einführung der Schrumpffolienverpackungsmaschinen der CSK-Serie, die einbahnigen und zweibahnigen Modelle umfasst.

Das deutsche Unternehmen Rabe Spreewälder Konserven, führende in der Herstellung von Konserven, hat das Modell CSK 50 T für



in the new CSK 50 T ERGON model to create packs in tray + film, pad + film, film-only or tray-only at a maximum speed of 50 packs/minute, in order to increase the efficiency of its production plants and meet the requirements of even more demanding customers.

**Advanced automation, flexibility and energy saving**

The shrink wrappers from the CSK series stand out for:

- motorized system of oscillating guides that enables to correctly channel loose containers onto a conveyor belt equipped with chains made from thermoplastic with low friction coefficient;
- formation of loose containers into the desired format in continuous motion by means of electronically

synchronized dividing pins and bars;

- the cardboard magazine is situated below the infeed conveyor, from where the cardboard is picked by an alternate motion cardboard blank-picker situated at the bottom of the cardboard climb, made up of a set of suckers that work via an empty suction system;
- the cardboard climb has a curvilinear shape at the beginning and the end to facilitate the tray insertion under the group of products at the outfeed of the electronic separator;
- the film cutting unit has a compact design where the blade is controlled by “direct-drive” brushless motor that makes the cutting operations more precise and the maintenance easier;
- new ICOS motors, equipped with

integrated digital servo-driver, simplify the machine cabling and ensure greater energy efficiency, less noise and reduced component wear. 🏭

**[www.smigroup.it](http://www.smigroup.it)**





Packs in Tray + Folie, Pad + Folie, nur Folie oder nur Tray mit einer maximalen Geschwindigkeit von 50 Pakete/Minute gewählt, um die Effizienz seiner Produktionsanlage zu steigern und um die Anforderungen der zunehmend anspruchsvollen Kunden zu erfüllen.

### **Fortgeschrittene Automatisierung, Flexibilität und Energieeinsparung**

Die Schrumpffolienverpackungsmaschinen der CSK-Serie kennzeichnen sich für:

- motorisiertes System von Schwingschienen das die korrekte Kanalisierung der losen Behälter auf ein Transportband erleichtert, das mit Ketten aus thermoplastischem Material mit niedrigem Reibungskoeffizienten ausgestattet ist;
- Gruppierung der losen Behälter auf das gewünschte Format erfolgt fortlaufend mithilfe von Stiften und Trennleisten, die elektronisch synchronisiert werden;
- Magazin für Kartonzuschnitte befindet sich unter dem Einlaufband, von wo aus die Kartonformteile mittels einer sich hin- und herbewegenden Entnahmeverrichtung entnommen werden, die am Anfang der Kartonzufuhr positioniert ist, bestehend aus einer Gruppe von Saugnäpfen mit Vakuumsaugsystem;
- Kartonzufuhr mit einer kurvigen Form im Anfangs- und Endabschnitt, um das Einführen eines Tablett unter die Gruppierung der Produkte am Ausgang vom elektronischen Separator zu erleichtern.
- Kompaktes Design der Folienschneideeinheit, bei der das Messer von einem bürstenlosen E-Motor mit Direktantrieb gesteuert wird, was für einen präziseren Schneidvorgang sorgt und die Wartung vereinfacht;
- Neue ICOS-Motoren, die mit einem integrierten, digitalen Servoantrieb (Driver) ausgestattet sind, der in der Lage ist, die Verkabelung der Maschine zu vereinfachen und für mehr Energieeffizienz zu sorgen sowie für weniger Lärm und geringeren Verschleiß der Komponenten.

[www.smigroup.it](http://www.smigroup.it)

# IFP PACKAGING SRL, HIGH-LEVEL PACKAGING QUALITY

**O**ur main goal at IFP PACKAGING S.r.l. is to add value to the products of our customers by constantly evolving our services and systems in order to offer better packaging quality to our customers. Today, after 20 years of experience, we boast a strong spirit of innovation and continual improvement process. Founded at the end of the 1970s as a small artisanal company offering packaging solutions designed to meet the specific needs of its customers, today IFP PACKAGING confirms its customer-oriented vision, which makes it one of the leading European companies in the production of machines for shrinkable and flexible packaging film.



Working with our company does not only mean having guaranteed a cutting-edge packaging solution, but a

“future-proof” system that focuses on a wider application both now and in the future. High performance ma-

## IFP PACKAGING SRL, BESSERE VERPACKUNGSQUALITÄT

**D**as vorrangige Ziel von IFP PACKAGING S.r.l. ist es, einen Beitrag zu leisten zur Wertsteigerung der Produkte ihrer Kunden unter Einsatz einer kontinuierlichen Weiterentwicklung von Prozessen und Instrumenten im Dienste der Verpackung und des Kunden. Mit einer langjährigen Erfahrung, die in über 20 Jahren Geschäftstätigkeit gereift ist, verfügen wir heute über einen starken Sinn für Innovation und kontinuierliche Verbesserung. Entstanden in den 70er Jahren als kleiner Handwerksbetrieb mit Verpackungslösungen für die speziellen Anforderungen unserer Kunden,

sieht IFP PACKAGING dieses Prinzip der Kundenorientierung heute als konsolidiert an und wurde dadurch zu einem der führenden Unternehmen in Europa im Bereich der Herstellung von Verpackungsmaschinen für Schrumpf- und Flex-Folien. Mit unserem Unternehmen zusammenzuarbeiten bedeutet nicht nur, die Garantie zu haben für eine modernste Verpackungslösung, sondern vor allem, eine „futureproof“-Lösung, die auf umfassendere Anwendungen heute und in der Zukunft abzielt. Die hohe Leistungsfähigkeit der Maschinen, ihre extreme Benut-

zerfreundlichkeit, Robustheit und lange Lebensdauer, eine wirkungsvolle Antwort auf die speziellen Erfordernisse des Kunden, die sich durch maßgeschneiderte kundensorientierte Herangehensweisen auszeichnet, sind die Faktoren, die IFP PACKAGING nicht nur zu einem einfachen Lieferanten machen, sondern eher zu einem idealen und verlässlichen Partner. Durch die Tatsache, dass wir Lösungen für die Verpackung mit Schrumpffolien auf der ganzen Welt liefern, haben wir ein spezielles Know how im Bereich Lebensmittel und anderen Sektoren entwickelt.



**THE SHRINK PACKAGING  
REVOLUTION IS HERE!**



**WE SERVE ALL!**



DIAMOND 650 2 BELTS

DIAMOND 650 BOX MOTION



**INDUSTRY 4.0**

IFP Packaging Srl · Via Lago di Albano, 70 · 36015 Schio (VI) · ITALY  
Tel. +390445605772 · sales@ifppackaging.it · www.ifppackaging.it

**ifp**  
PACKAGING

chinery, extreme usability, strength and durability, efficient and customized solutions for any specific need, a strong customer-oriented approach – all these aspects make IFP PACKAGING not only a supplier, but an ideal and reliable partner. By providing shrinkable film packaging solutions worldwide, we have been able to develop a unique know-how in the food and non-food sectors. This has allowed us to integrate our systems with complementary machinery such as weighing scales, labellers, loaders and filling machines in order to provide our customers with complete solutions that perfectly meet their requirements. From our headquarters in Schio, home of many successful companies, we provide advice, service and support to our customers all over the world. We can rely on a highly qualified and committed team with a great expertise, and on more than 3800 packaging solutions to be

delivered worldwide. Both our technical and sales departments are the result of a fruitful interaction between senior professionals who think and behave with the spirit of a globally competitive company that wants to break through with innovation and creativity. The lab where all our mechanical components are produced employs both highly specialized staff and work centres that allow the full manufacture of the machines in-house. A team of technical testers is responsible for starting up the packaging lines and introducing the customers to the use of the machinery providing an efficient and constant

support both on site and at the customers' premises. An effective and prompt assistance and after-sale service takes care of providing support and spare parts on a global level in order to maximize customer satisfaction. Among the goals that our company aims to pursue there is an attempt to foresee the future through the careful observation of the market changes. We support the customer in his decision, and provide competitive and cutting-edge solutions. Thanks to our mission more and more partners have decided to rely on us today. 🏢

[www.ifppackaging.it](http://www.ifppackaging.it)



Dies hat es uns ermöglicht, unsere Systeme mit zusätzlichen Maschinen wie Waagen, Etikettiersystemen sowie Belade- und Dosiersystemen zu kombinieren, um unseren Kunden perfekte Komplettlösungen anbieten zu können, die deren Anforderungen entsprechen.

Von unserem Sitz in Schio aus, das die Wiege vieler Erfolgsgeschichten ist, bieten wir Service- und Assistenzleistungen für unsere Kunden in aller Welt. Wir verfügen über ein hochqualifiziertes und motiviertes Team, das im Laufe der letzten Jahre viel Erfahrung sammeln konnte dank der über 3800 Verpackungslösungen, die wir bis heute weltweit angeboten haben.

Unsere technischen/projektbezogenen und vertrieblichen Bereiche sind entstanden aus einem Zusammenspiel von hochqualifizierten Fachleuten, die im Sinne und mit der Vitalität eines auf internationaler Ebene wettbewerbsfähigen Unternehmens

denken und handeln, das den Status Quo durch Innovation und Kreativität überwindet.

Das Werk für die Herstellung der mechanischen Komponenten verfügt über hochqualifiziertes Fachpersonal und über Arbeitsplätze, die eine komplette Herstellung der Maschinen an unserem Sitz ermöglichen.

Nach erfolgter Herstellung kümmert sich ein Team von Abnahme-Technikern um die Inbetriebnahme der Verpackungslinien und um die Anleitung für den Kunden für die Bedienung durch wertvolle und kontinuierliche Unterstützung im Werk oder beim Kunden selbst.

Eine effiziente und schnelle Hilfe und Aftersale-Leistungen bemühen sich um umfassende Unterstützung

und Hilfe bei Ersatzteilen, um höchste Kundenzufriedenheit zu erzielen. Veränderungen beobachten und die Zukunft vorausnehmen, den Kunden begleiten und ihn bei seiner Wahl beraten, wettbewerbsfähige und neueste Verpackungslösungen zu liefern, sind die Grundlagen und Ziele, auf die unser Unternehmen seine Aufgaben stützt und dank derer heute immer mehr Partner uns ihr Vertrauen schenken. 🏢

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# Vacuum Packing Masters Group

"We think and develop solutions to allow your ideas to become reality"



**THERMOFORMING  
MACHINES**



**TRAYS THERMOSEALER  
MACHINES**



**CONVEYOR BELT VACUUM  
PACKING MACHINES**



*Flavour Guardians*

&



Via del Lavoro, 48  
36034 Molina di Malo (Vicenza)  
Tel. +39 0445.510207  
Fax +39 0445.639274  
info@bmb-bmb.com

# BONDANI SRL, 25 YEARS OF HISTORY



**2** 019 marks the 25th anniversary of Bondani srl, an important manufacturer of machines for the food industry, producing handling, packaging and palletizing line for the packing system.

This is an important milestone for the company, founded by Bruno Bondani in 1994, but at the same time it also represents an exciting starting point, which welcomes the new challenges of a rapidly changing world, also thanks to the entrance of an apical figure in the workforce – his son Alessio.

The company, located in the heart of the Italian food valley and in that of the Italian food-machinery valley, can boast great success due to an undisputed entrepreneurial ability of its owners as well as the choice

and support of technical experts who have been able to work together and create a versatile and efficient team, customer and objective oriented.

In this sector, it is not simply a matter of selling a project, a machine or a plant: at the heart of it, there is the strong desire to satisfy the customer through a collaboration that, starting from the drawing on paper and the start-up of the idea, leads to the concrete realization and installation of a plant, built in such a way as to remain efficient and functional throughout its life cycle.

The secret behind Bondani's long history is a combination of flexibility and team-building, and this makes the company a well-known and established company both in Italy and abroad within the food handling and

end-of-line sector. The company has been chosen as a partner by many important national and international companies in the food sector and other sectors. In fact, Bondani Srl aims both at the national and international market, and is already operating in France, North Africa, Russia and the Eastern European countries.

To trace back the pivotal stages of this history we need to start from the early nineties, when Bruno Bondani founded the company in 1994 thanks to his experience and deep knowledge of the packaging and handling sectors.

The economic situation was very stimulating. Particularly in Parma and its province, in the heart of the food valley, where there was the engine of an important sector: mechan-



ics applied to automatic machines. This way, a light and flexible company could be consolidated, with a family management and a wise and passionate team, with a strong attitude to adapt to the rapid changes of the market and a level of technical competence that is capable of designing and manufacturing quality machines and plants with a competitive quality/price ratio.

Bruno and Alessio Bondani represent an entrepreneurial continuity in know-how and skills, a great asset of Italian manufacturing where the wisdom of the workers has always guaranteed the future of the company.

At the same time, the entrance of the young generations brings innovation and encourages the changes that arise from the desire to look forward. As a whole, the group knows how to work in perfect synergy, has invested in innovation and technology, committing itself to a “user friendly” and “green” vision of the machines and lines, always maintaining unaltered the attention to the customer’s needs, which are welcomed and treated through the maximum customization of the projects.



In these 25 years the company has never stopped implementing and updating its products, obtaining certifications and improving the production processes, where possible.

This development comes from the ability to anticipate the packaging needs of different food companies and the adoption of a process of evolution of its products.

A linear path, a far-sighted vision and the Bondani men in the right place 🏠

**www.bondani.it**



# DE SANTIS SRL, LEADER IN MANUFACTURING HIGH SPEED LABELLING MACHINES

**D**E SANTIS SRL, leader in manufacturing HIGH SPEED CAN LABELLING MACHINES, is one of the oldest exhibitors at CIBUSTEC PARMA!

The Company exhibited in 1942 and now it is ready to show new improvements.

In 1938 the first DE SANTIS Automatic Labelling Machine, called "LA RIVOLUZIONARIA", appeared on the market, it was suitable for all round metal cans. The system designed was the rolling one, with the use of cold glue for first and second operation.

In the 70s, the company realised the first HIGH SPEED LABELLING MACHINE, with NON-STOP SYSTEM. ( HSL 8 model). This model had a great success all around Italy and all around the world (in more than 70 countries!).

This model is still now TOP SELLER, thanks to the simple functioning and high performance (over 500 cpm ) The Company has been working for many years to a new model, with a new gluing application system. Now it's READY!

## The First Labelling Machine "De Santis" with one type of glue - Model HSL16

### ADVANTAGES ARE:

- HIGHER PERFORMANCE (up to 700-800 cpm)
- CLEANLINESS
- LESS GLUE CONSUMPTION
- OPTIMISING COSTS 🏠

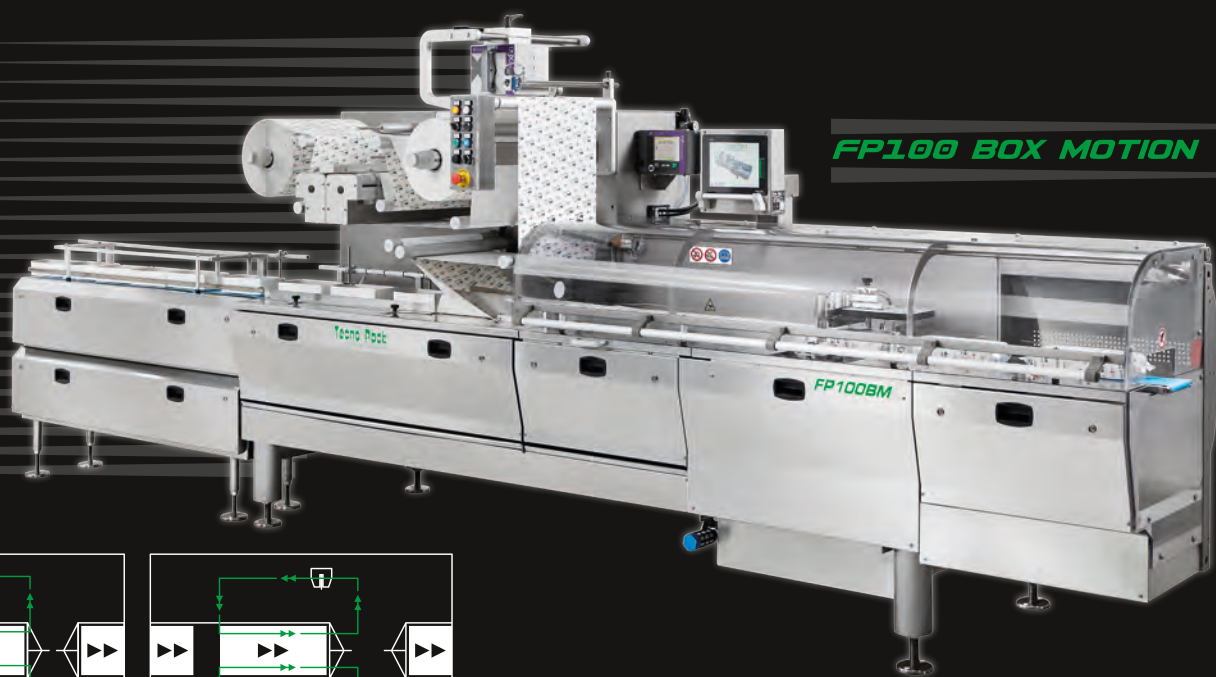
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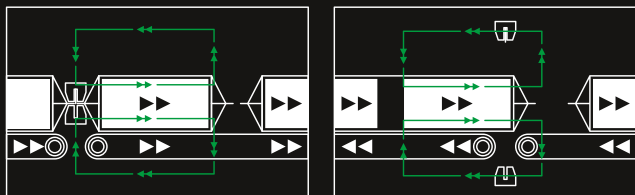
# READY TO FLY?



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



**FP100 BOX MOTION**



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

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

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

**ARE YOU READY FOR TAKEOFF?**

# Tecno Pack

PACKAGING MACHINES

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

# PASSION AND INNOVATION IN THE MARKET OF MACHINERY FOR PASTRY AND BAKERY



**A**lba & Teknoservice srl designs and produces equipments for bakery and pastry industry as: croissant machines, make-up tables, dough billets preparing systems, laminating lines, ciabatta bread lines, multisize bread lines, pita, num bread, lavash lines, cracker lines, special lines and custom design machines.

The high quality of these equipments is due to the great passion developed in over 30 years of experience.

The founders of the company begin in 1982 their experience at renowned company in the industry and in 1992 open Teknoservice Snc, which begin dealing with servicing, repairs and interventions on their own or on behalf of major manufacturers.

The founders's experience gained as CIM and Teckno-matik technicians, a long-time leader companies in the field of machinery for pastry and bakery, leads them to develop projects increasingly complex and technologically advanced, and thanks to continued collaboration with their customers, they realize the first automatic groups for croissants, make-up tables, ciabatta, bread lines and crackers





lines and a variety of customized automations.

This ongoing attention to the needs of the customer and assistance in the development of its automations brings Teknoservice to grow more and more, until making the decision in 2005 to transform the company, originally founded as service / intervention, in a leading company in the market of machinery for pastry and bakery: so ALBA & Teknoservice Srl is founded.

Experience, passion, innovation and satisfaction are the cornerstones on which the philosophy of ALBA & Teknoservice is focused on.

**Multibread** is the solution to produce different types of high quality bread.

This machine can become a component for an industrial plant; in fact it reaches a production of 1,000 kg/h of dough.

As a **Dough Former**, it allows you to work all types of bread dough:

- highly hydrated (80%)
- slightly hydrated (48%)
- high fat content
- low fat content

As a **Chunker** it allows to cut different sizes:

- programmable cutting measures
- possibility of shaped cutting
- does not create lateral trimming
- small and medium-rounded bread

As a **Weigher** it allows great precision for all types of bread: it weighs and cuts what is impossible to do by hand, maintaining the delicacy of manual work.

The weighing technology thanks to crossed time calculations guarantees a perfect weight, with non-significant margins of error.



Gluten free



Lactose free



Vegan



Bio

## EQUIPMENT SUITABLE FOR ANY KIND OF DOUGH



ALBA & Teknoservice S.r.l.  
Via delle Industrie, 26  
Villafranca Pad. (PD) 35010  
Tel: +39 049 9070380  
Fax: +39 049 9074042  
www.albaequipment.it



The reduction to 0 of the lateral waste and the weighing option allow to make productions until yesterday unthinkable, achieving performance close to 100% with leavened and highly hydrated dough up to 80%.

All the components of the machine are easily accessible for simple and quick sanitation.

The machine is equipped with opening doors and removable

components that further facilitate cleaning ensuring substantial time savings. 🏠

[www.albaequipment.it](http://www.albaequipment.it)

# THE TOP QUALITY INDUSTRIAL MIXERS

**E**scher Mixers specializes in the production of mixing machinery for the bread and pastry-making sectors. Over the years we have gained specialized knowledge that has allowed us to develop machines and solutions to meet the needs of a variety of clients and different types of markets. Our machines are renowned for their sturdiness, durability, accurate finishes, and for the quality of the dough they produce.

## BAKERY Equipment

We propose Spiral and Wendel mixing concepts. Both solutions can be with removable bowl through a Patented® bowl locking and motion system MR-MW Line or bottom discharge system MD-MDW Line with conveyors belts or bowl lifters which can be matched with automatic solutions with linear system and storage of the resting bowls in vertical or linear storages, rotating automatic systems-carousel, scraps recovery systems, transverse hopper systems and star-cutting / guillotine / roller with guillotine and other customized solutions.



## PASTRY Equipment

The range of Planetary Mixers with double tool for the pastry industry is characterized by the lack of oil lubrication systems, improving hygiene and reducing machine maintenance. A wide range of interchangeable tools is available for different uses and doughs. For industrial productions, we have developed the PM-D Line with independent tool movement, with individual speed regulation and the possibility to reverse the motion. While the PM-DB Line with the bridge structure allows automatic insertion of the ingredients, air insufflation to reduce mixing times and increase volume, dough processing with negative / positive pressure and cleaning through CIP washing system. Various bowl discharge options are available. 🏠



[www.eschermixers.com](http://www.eschermixers.com)

# ESCHER

mixers



# 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

**F**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](http://www.fbfitalia.it)



# WHAT WE DO BETTER IS HIGH PRESSURE HOMOGENISERS & PISTON PUMPS.

...and we'll always do it better and better.

A complete range to suit a wide variety of applications and products



## WE WILL BE PRESENT AT:



**DAIRY INDUSTRY CONFERENCE**  
Patna, Bihar, (India),  
February 7<sup>th</sup> - 9<sup>th</sup> 2019



**MILK INDUSTRY**  
Moscow (Russia),  
February 19<sup>th</sup> - 22<sup>nd</sup> 2019  
Crocus Expo IEC, Pavilion 2



**INDIA INTERNATIONAL DAIRY EXPO 2019 (IIDE 2019)**  
Mumbai (India),  
April 3<sup>rd</sup> - 5<sup>th</sup> 2019



**PROPAK ASIA**  
Bangkok (Thailand),  
June 12<sup>th</sup> - 15<sup>th</sup> 2019



**AGROPROD MASH**  
Moscow (Russia),  
October 7<sup>th</sup> - 11<sup>th</sup> 2019



**CIBUS TEC**  
Parma (Italy),  
October 22<sup>nd</sup> - 25<sup>th</sup> 2019



**GULFOOD MANUFACTURING**  
Dubai (UAE),  
October 29<sup>th</sup> - 31<sup>st</sup> 2019



**ANDINA PACK**  
Bogotá (Colombia),  
November 19<sup>th</sup> - 22<sup>nd</sup> 2019



**FBF Italia S.r.l.**  
Via Are, 2 • 43038 Sala Baganza (Parma) Italy  
Phone: +39 0521 548200 • Fax: +39 0521 835179  
[www.fbfitalia.it](http://www.fbfitalia.it) - [info@fbfitalia.it](mailto:info@fbfitalia.it)



# FROM CONVEYOR BELTS TO WEDGE WIRE SCREENS

## COSTACURTA'S WIDE RANGE OF SOLUTIONS FOR THE FOOD INDUSTRY

**C**ostacurta S.p.A. - VICO is an Italian company specialised in the designing and production of metal components for industrial manufacturers and architecture, serving markets worldwide.

The company, with its 95 years of consolidated experience in the Made-in-Italy production, is based in Milan and has 2 production facilities in the province of Lecco. Since 1921 Costacurta has been investing and researching to be more and more competitive on both the Italian and international market.

The company has a divisional structure allowing effective operations on different markets, where Costacurta works according to its mission and values.

Its entire product portfolio originates from wires and plates, and is made of:

- Filtering elements
- Conveyor belts
- Products for the Oil & Gas, chemical and petrochemical sectors

### 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 tem-



## VON FÖRDERBÄNDERN BIS ZU WEDGE WIRE SCREENS

### DIE BREITE PALETTE VON LÖSUNGEN VON COSTACURTA FÜR DIE FOOD & BEVERAGE INDUSTRIE

**C**ostacurta S.p.A.-VICO ist ein italienisches Unternehmen, das sich auf die Entwicklung und Herstellung von Metallkomponenten für Industrie und Architektur auf internationalen Märkten spezialisiert hat. Mit Sitz in Mailand und mit zwei Produktionsstätten in der Provinz Lecco verfügt Costacurta über eine in 95 Jahren erworbene solide Erfahrung des „Made in Italy“.

Seit 1921 hat sich das Unternehmen dauerhaft und innovativ weiterentwickelt, um auf nationalen und internationalen Märkten immer noch wettbewerbsfähiger zu sein.

Bis heute hat Costacurta die Spartenstruktur beibehalten, um auf den verschiedenen Märkten agieren zu können, wobei das Unternehmen seinen Werten und seiner Mission, die diese Marke kennzeichnen und ausmachen, treu bleibt.

Das gesamte Produktportfolio ergibt sich aus Rohstoffen in Form von Drähten oder Blechen und besteht aus:

- Filterelementen
- Förderbändern
- Produkten für die Öl-, Gas-, Chemie- und Petrochemieindustrie

### Förderbänder aus Metalldraht

Die Förderbänder aus Metalldraht werden in vielen industriellen Prozessen in der Stahlverarbeitung, in der Pharmazie und Nahrungsmittelindustrie verwendet. Diese Bänder können bei Anwendungen eingesetzt werden, welche Temperaturen im Bereich von etwa -150° C bis + 1150° C erfordern, auch bei chemischen oder mechanischen Stressbedingungen. Costacurta hat umfangreiches Know-how bei der Entwicklung und Herstellung von Förderbändern aus Metalldraht erworben und kann den Kunden, auch nach individuellem Wunsch, eine



Conveyor belts for the  
food processing industry.

Costacurta conveyor belts are used in food processing 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.

peratures ranging from approx.  $-150^{\circ}\text{C}$  to  $+1.150^{\circ}\text{C}$ , even under mechanical or chemical stress. The company has gained a deep understanding in the designing and manufacturing of metal conveyor belts and is able to support its customers in choosing the most appropriate solution, helping them in terms of materials and type of belt to purchase on the basis of operating conditions, shape, size and weight of the products to be conveyed. In the beverage 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.

#### Wedge wire screens

Among the usual filtering systems, Costacurta also offers the wedge wire screens. This product allows an effective separation while guaranteeing a high mechanical resistance.

The VICO-Screen® is designed for retaining materials, filtering and sieving. It has countless applications, mainly in the chemical, mining, pharmaceutical, plastic, paper and food industries.

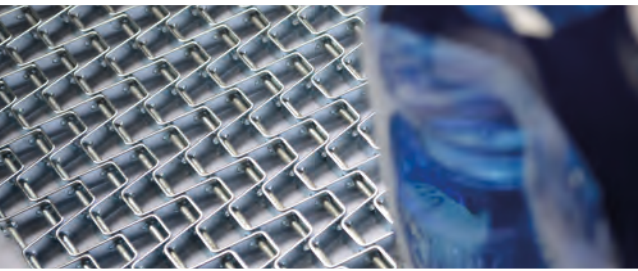
Thanks to their mechanical and construction features, which guarantee a high product resistance, the wedge wire screens can be considered in some cases a more efficient alternative to metal meshes and perforated plates, depending on the specific needs of the customer. The wedge wire

screen is a filtering element made of V-sectioned wires, arranged in a parallel manner and welded to support bars or rods. The V-section minimises the risk of clogging, allowing an effective separation of solid elements (smaller than 1 mm) from liquids, both in coarse screening and finer screening procedures, thanks to the wide range of slots available.

The VICO-Screen® can also be supplied as a flat panel, often used during germination in the production of beer.

The VICO-Screen® can be made with wires and supports of different shapes, sizes and materials in order to be able to resist to different temperatures, pressures and corrosive or abrasive actions. Malt houses, breweries and distilleries can use Costacurta's VICO-Screen® in their clarification and filtration plants. The slots (from the smallest of 30  $\mu\text{m}$ ) are suitable for many production processes, from the smallest plants to industrial scale productions. 🏭

[www.costacurta.it](http://www.costacurta.it)



breite Palette von Lösungen anbieten und unterstützt diesen bei der Wahl der Materialien, der Art des Bandes und seiner Form, je nach Betriebsbedingungen und je nach Format, Größe und Gewicht der zu transportierenden Produkte. Auch in der Getränkeindustrie finden sich Costacurta Produkte in verschiedenen Anwendungen. Insbesondere werden unsere Bänder bei Schrumpftunnel oder Bündelpackmaschinen eingesetzt, wo das Endprodukt mit Schrumpffolien umhüllt wird. Diese Bänder wurden entwickelt, um hervorragende Stabilität des Produkts zu gewährleisten, sowohl beim Zuführen und beim Abtransport, als auch beim Prozess. Die konstante Bandgeschwindigkeit, die sich dadurch ergebende Verringerung der Vibration und eine hohe Betriebssicherheit garantieren eine ordentliche Verpackung der Bündel, Pappe, Six-Packs etc.

#### Kantenspaltfilter (Wedge Wire Screen)

Neben den herkömmlichen Filtersystemen von Costacurta werden als Ergän-

zung des eigenen Sortiments von Filterlösungen auch Wedge Wire Screens angeboten. Diese Produkte ermöglichen eine effektive Trennung und gewährleisten eine hohe mechanische Beständigkeit. Die VICO-Screens® von Costacurta eignen sich zum Zurückhalten von Materialien, zum Filtern und zum Sieben. Die unzähligen Anwendungen betreffen vor allem die Chemie-, Bergbau-, Pharma-, Kunststoffindustrie und nicht zuletzt den Lebensmittelsektor.

Dank ihrer besonderen mechanischen und konstruktiven Merkmale, die einen hohen Widerstand des Produkts gewährleisten, kann der Wedge Wire Filter in einigen Fällen als leistungsfähigere Alternative zu Drahtgeflechtes und Lochplatten in Betracht gezogen werden, auch in Abhängigkeit der spezifischen Bedürfnisse der Kunden. Der Wedge Wire Screen werden durch spiralförmiges Wickeln eines kontinuierlichen Drahts in 'V'-Form auf einem Stützstab hergestellt. Auf diese Weise wird, dank der Vielzahl von

Öffnungen, sowohl beim Grob- als auch beim Feinfilterverfahren, das Verstopfen des Filters vermieden und eine effiziente Trennung der festen Elemente (auch bei Durchmesser unter einem Millimeter) von Flüssigkeiten begünstigt.

Die VICO-Screens® können auch in Form von flachen Platten geliefert werden, die oft als Gärbett im Brauprozess verwendet werden. Sie können mit Drähten und unterschiedlich geformten Trägern, in verschiedenen Abmessungen und Materialien gefertigt werden, um unterschiedlichen Temperaturen, Drücken und korrosiven oder abrasiven Effekten standzuhalten. Mälzereien, Brauereien und Brennereien können die VICO-Screens® von Costacurta in ihren Klär- und Filtrationssystemen verwenden. Die Durchgänge (mit einer Abweichung von einem Minimum von 30  $\mu\text{m}$ ) kommen den unterschiedlichen Bedürfnisse der Produktion entgegen, von kleinen Anlagen bis zur Produktion im industriellen Maßstab. 🏭

[www.costacurta.it](http://www.costacurta.it)





# SOLUZIONI DI ASPIRAZIONE INDUSTRIALE

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# TECNOPOOL, THE BEST CHOICE

**T**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

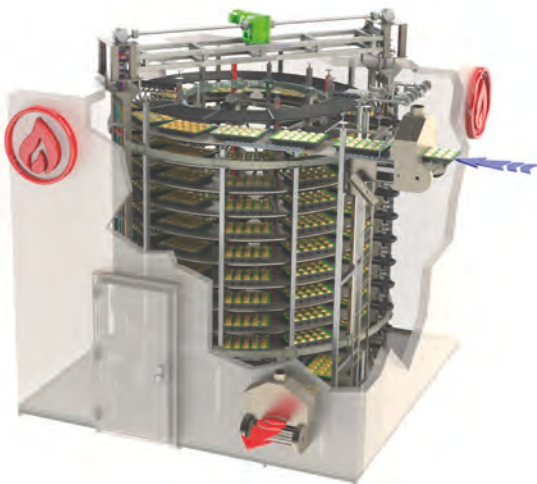
Such a delicate process deserves all attention. This is why TecnoPool has always developed plants that are perfectly calibrated that do not alter the properties of the food products and which therefore respect both the end product and the consumer.

## 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](http://www.tecnopool.it)



# QUALITY IN TOMATOES, VEGETABLES AND FRUIT SORTING CUSTOMIZED SOLUTIONS

A company strongly involved in industrial and agricultural applications improvement

**N**ow 29 years old, the Italian sorting equipment company Protec has already made its mark all over the world, a time of achievements and new challenges.

Was founded in 1990 out of the passion and the approximately 20 years experience of an outstanding professional in the agro-food sector: Luigi Sandei. Already the first European manufacturer of self-powered, optically sensing tomato harvesters, Mr. Sandei decided to apply his personal experience to the production of the first optical sorters for use in the tomato processing industry.

From then on, development has not slowed down. Quite the contrary; backed by this wealth of acquired experience, and investment in ideas and resources, development has continued year by year. In an effort to surpass the targets already achieved (over 3000 installations world-wide) by Protec and its united team, we are focused on one of the company's primary objectives; to provide reliable and effective solutions to their clients.

This continual research has opened up the way for the application of our technology to other previously unconsidered products. In addition to tomatoes, it is now possible to sort whole fruit, tomato and fruit pulp, ex-



optical sorter for whole tomatoes, potatoes, walnuts, olives 3 way separation

trusions, purees, jams, leaf vegetables (fresh or dehydrated), legumes, diced fruit and potatoes (in almost every form). As a result, a simple product such as a tin of peas or a pot of jam, which people buy everyday, embodies a high level of technology aimed at achieving the highest quality. In our machines this technology translates into a sophisticated system of artificial vision which is being continuously developed and that can be adapted to the most advanced production lines.

### Sorter for whole tomatoes, fruit and vegetables

This machine is capable of sorting

tomatoes according to desired color. Depending on the application, it can reject either product of incorrect color or any foreign bodies from the product stream. The range of application is very wide; from tomatoes in general to peeled tomato, and to red peppers. This family of sorters includes both single vision systems, that inspect the product on the upper part, and double vision systems that inspect the product on both the upper and lower part. Each vision unit is equipped with a brush cleaning system for the periodic cleaning of the optical sections. The belt conveyor moves the product flow through the optical inspection system and to



the ejecting unit. The exclusive electro-pneumatic ejection system with “fingers” has proven to be the most effective for average dimensioned product, such as industrial tomatoes. For products of smaller dimension, such as small tomatoes (“cherry”) and red pepper, the ejection is car-

ried out by means of an air jet. The operator interface is easy and user-friendly and allows modifications to all parameters of the sorter. The various equipment functions are mechanically as well as electronically changeable in order to meet all the customers’ different needs. The

product capacities vary according to size of the machine; with four different widths: 20, 30, 40, and 60 channels.

Protec systems require minimal maintenance: the vision units are independent in order to increase their reliability and the systems include self-diagnostic functions that notify the operator of any possible problems. Due to the remarkable number of systems we have installed all over the world, we have acquired a great deal of experience in order to constantly keep Protec machine up to date with the various requirements of the industrial world. 🏭

[www.protec-italy.com](http://www.protec-italy.com)



## VEGETABLES GET THE MODERN LOOK

**L** eading French food specialist Raynal et Roquelaure is shaking up the grocery sector with the launch of a range of cooked vegetables in totally new-look packaging for these types of products.

The company is introducing three unique recipes - Quinoa and Provençal Lentils, Lentils Compote and Vegetables from the Sun, and White Beans Puree and Butternut & Carrots - in transparent rectangular trays from its longstanding packaging partner RPC Bebo Plastik.

The thermoformed multilayer PP trays offer an ambient shelf-life outside the chiller cabinet of 18 months and can be microwaved in just two minutes, combining consumer convenience with effective product protection that helps to minimise food waste.



The 350g tray is helping to create a more modern look for the Raynal et Roquelaure brand, which was first established in 1876, offering an alternative pack format to the traditional round boxes and jars more commonly associated with these types of

products.

Equally important, the barrier properties of the tray have enabled the development of products without colourants and preservatives. 🏭

[www.rpc-beboplastik.de](http://www.rpc-beboplastik.de)

# INNOVATIVE HIGH FREQUENCY PASTEURIZATION AND STERILIZATION SYSTEM

**B**orn in 1961, Officine di Cartigliano spa core business is based on machinery production for the tannery industry. Officine di Cartigliano Spa has studied the possibility of using alternative technology for modifying moisture content of leather before finishing.

The result of a continuous innovation has led this reality to follow another winning track and invest in other areas such as the food industry. Indeed, the company patented the application for food pasteurization and sterilization at low temperatures using an electromagnetic field. The processed material coming out shows higher organoleptic compounds such as nutritional characteristics, very similar to the fresh product, maintaining the characteristics of freshness in the long run.

**Cartigliano Low temperatures Flash Sterilization** is suitable for liquid, semi-liquid and highly viscous food in line pasteurization/sterilization processes such as vegetable drinks, fruit juices and diced, jam and marmalade, sauces and vegetables creams, milk and dairy products, fresh soft cheese, ice cream blends, High viscosity product, liquid eggs, etc.

HF TUNNEL for CONTINUOUS or BATCH processes could be used for Drying, Quick heating or Pre-Heating, Pasteurization, Sterilisation, Decontamination, Sanitizing of dried fruit and cereals, Defrosting ecc. 🏠

[www.cartigliano.com](http://www.cartigliano.com)

  
**Cartigliano**



# Innovative high frequency pasteurization & sterilization systems

## HF LIQUID FOOD \_ LOW TEMPERATURE



### APPLICATION · Pasteurization / Sterilization

- Fruit & Vegetable Cubes
- Marmalades & Jams
- Milk based Creams
- Dairy products
- Milk based Creams
- Dairy products
- Ice Cream mixes
- Milk based Creams
- Dairy products
- Fresh Cheese Spreads
- Ice Cream mixes
- Vegetable Drinks
- Fruit Puree
- Fruit Juices
- Liquid Egg
- High viscosity product
- Sauces and Creams
- Fruit Jams for Yogurt & Pastries

## FOOD APPLICATION \_ HF TUNNEL



### APPLICATION

- Drying
- Quick heating
- Quick pre-heating
- Sterilisation of liquid and semi-solid products packaged in bottles or jars
- Pasteurisation of packaged solid products
- Decontamination
- Sanitizing of dried fruit & cereals
- Defrosting

[www.cartigliano.com](http://www.cartigliano.com)

Officine di Cartigliano S.p.A.  
36050 Cartigliano (VI) Italy · Via S. Giuseppe, 2 · Tel. +39 0424.592.526  
Fax +39 0424.598.035 · [odc@cartigliano.com](mailto:odc@cartigliano.com)

  
**Cartigliano**  
RF DIVISION

# CONCENTRATION MONITORING WITH LIQUISONIC®

## Real-time inline concentration measurement in chemical processes

**A**nalytical methods for monitoring chemical processes are often handled manually and hence discontinuously and delayed. Process analytical technology measuring inline and online, is a perfect solution, not only to optimize the quality and effort, but also for eliminating non-sensitive aspects.

For reasons of quality and safety the control of industrial processes is essential. In many areas of the chemical industry different parameters have to be considered depending on the process.

Therefore, the concentration of the raw material, intermediates or the final product can be monitored during the production of chemical substances or separation of phase transitions. To achieve maximum efficiency of the absorption, it is also advantageous to monitor the concentration in neutralization processes or gas scrubbers.

### Reducing the reject rate with in-line real-time analysis

In chemical processes, the monitoring should be done directly in the process, continuously and on a real-time basis. In this way, process analytical technology provides reliable methods that measure inline and without a delay at any time. Sampling becomes unnecessary, time and costs are saved. Using a real-time inline measurement, it is possible to react very fast on deviations from the desired value and to control the process in an optimal way. This results in both quality and process safety as well as cost savings and increasing yields. By fast reactions to process changes under and overdosing can be avoided. This

measuring method	max. process temperature	max. process pressure	lifetime	investment	remark
refractive index	150 °C	25 bar	limited	average	sensitive to contamination
conductivity	180 °C	40 bar	unlimited	low	only applicable in inorganic substances
pH-value	140 °C	15 bar	limited	low	continuous maintenance due to calibration
density	150 °C	100 bar	limited	average	bypass required, sensitive to contamination
sonic velocity	200 °C	250 bar	unlimited	average	corrosion resistant due to special material

Typical installation specifications of different measuring methods

reduces the consumption of energy as well as the consumption of important raw materials. Even defective batches can be reduced what eliminates costs for failure, correction and lost manpower.

In order to perform a concentration monitoring, there exist different measuring methods, which vary in their suitability and user-friendliness. Table 1 gives an overview about typical specifications for application.

The sonic velocity measurement convinces beside the conductivity, also regarding lifetime that can be achieved. As most measuring methods are restricted to operation temperature or pressure, the sonic velocity is able to withstand tough conditions.

Conductivity measurement is usually limited to inorganic substances. In addition, many measuring methods require high efforts regarding main-

tenance or complex installations. However, the sonic velocity emerges as adequate measuring method for a high variety of chemical processes.

Systems using this method determine the sonic velocity as a measured quantity to calculate the concentration of process liquids.

The LiquiSonic® system manufactured by SensoTech consists of a one forked sensor with electronic housing and a controller, the evaluation unit. Depending on the process conditions, there are different sensor and controller types available.

The sensor has a completely enclosed design. At one side of the sensor, a transmitter is integrated that generates an ultrasonic signal to the receiver located at the other side of the fork.

The measuring principle is based on a runtime measurement, with which



the signal velocity is detected. Depending on the substance characteristics, there will be a change in the signal or sonic velocity. Due to a functional relation the concentration can be calculated from the sonic velocity.

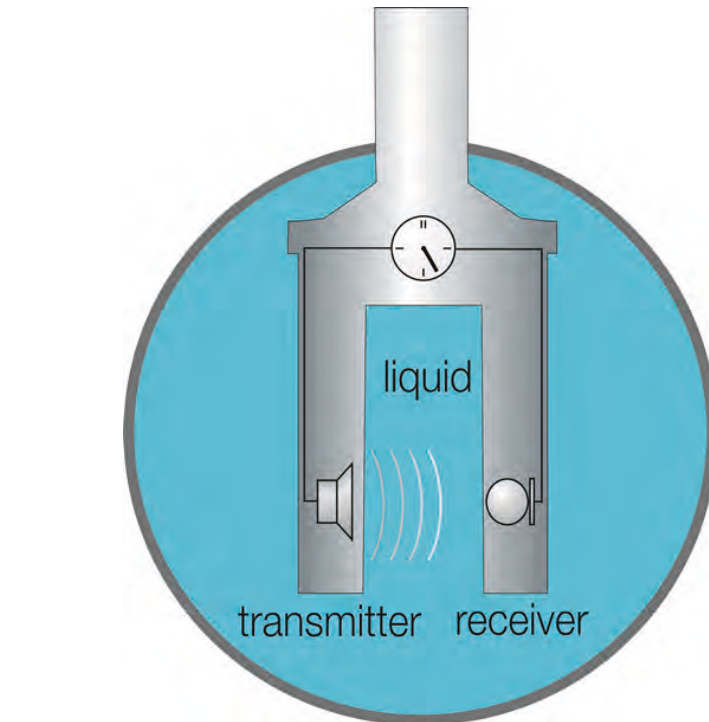
### Detecting process problems immediately

During the last 28 years SensoTech's sonic velocity measurement systems convinced many customers - regional companies as well as global players.

The systems are running reliably and maintenance-free over years. For many applications the systems work maintenance-free for more than 10 years. Usually customers use them to automatize process control and optimize the process efficiency.

For example, the device measures the product concentration in a plant compared to the reference value. Directly installed in the pipelines the sensor collects precisely updated measuring values within seconds and transmits this data via digital connections to the controller.

A warning signal will be displayed, if the measured value leaves the previously defined measuring range. The controller can be connected to the process control system, where the



The measuring principle of the sensor based on the measurement of sonic velocity

warning and other controller values can be displayed too.

### Individual solutions

If a process handles with hazardous substances an inline process control is recommended, because of safety reasons instead of manual sampling and analysis.

Usually the sensor is made of stainless steel 1.4571, but other materi-

als or coatings are available, what increases the variety of feasible applications. Even for hazardous or very clean areas (food) special controller housings and sensor designs ensure a safe working.

In case of expanding the plant with more measuring points, it is possible to connect up to four to one controller. 🏠



SensoTech's measuring system based on the sonic velocity consists of a forked sensor with electronic housing and a controller as evaluation unit

# FRUIT AND VEGETABLE PROCESSING LINES

Baby food and formulates preparation line



**NAVATTA GROUP**  
Food Processing S.r.l.



**T**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 center of excellence for the production and installation of processing machines and turn keys with capacity ranging from 3 to 120 t/h of incoming fresh product.

## 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 pro-

duce tomato paste, Mediterranean and tropical fruit concentrates, multi-function evaporator, falling film and forced circulation

- Evaporators for coffee and milk: evaporation before spray driers, freeze driers or other driers
- Evaporators for cogeneration industry (waste treatment)
- Aseptic sterilizers
- Aseptic fillers for spout bags/ spout-less bags from 3 to 20 liters, Bag-in-Drum 220 liters, Bin-in-Box/ IBCs 1.000 - 1.500 liters;
- Spiral pasteurizer and 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](http://www.navattagroup.com)



Ketchup and jam processing line



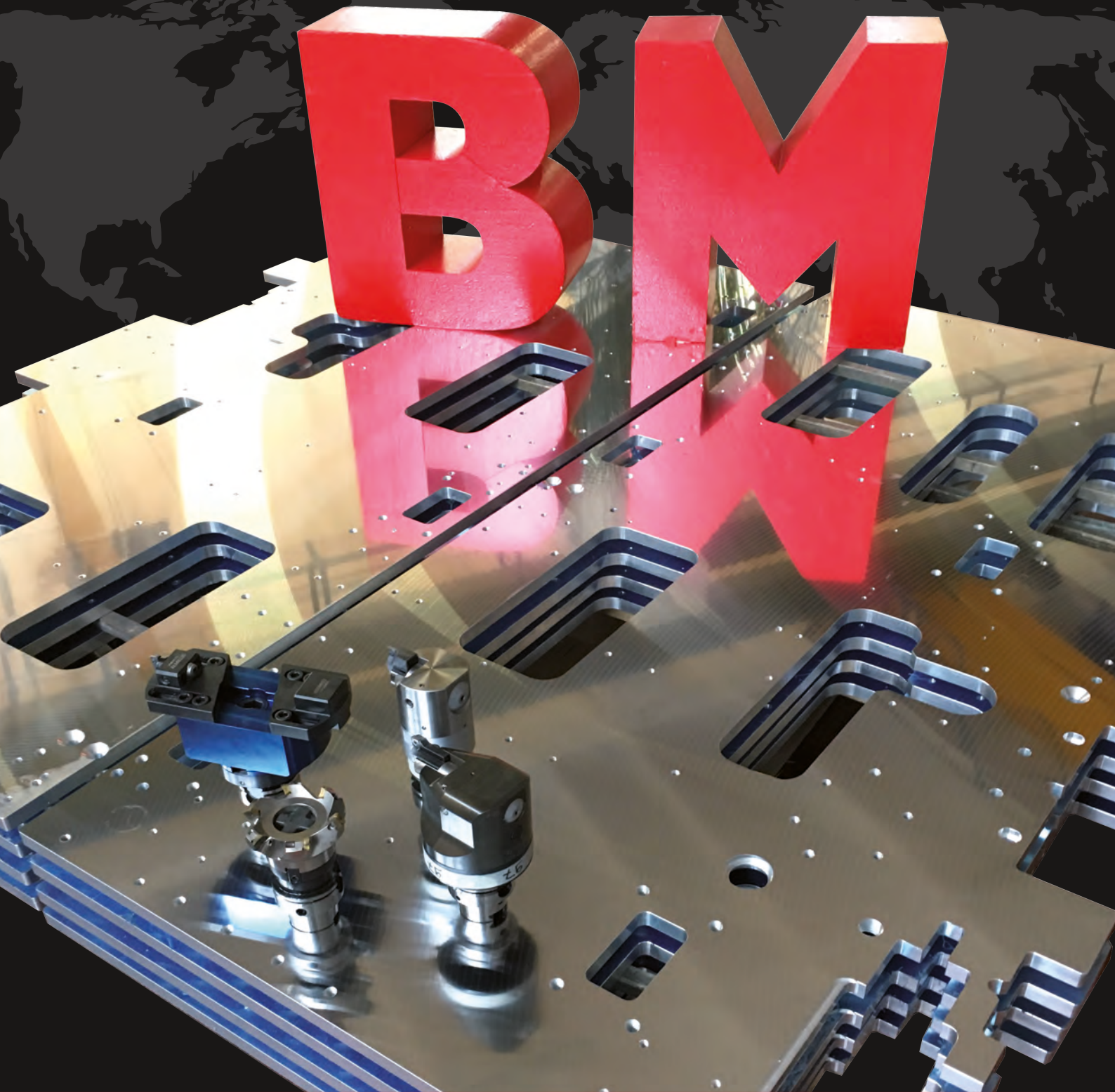
**Group**  
group

## LAVORAZIONI MECCANICHE

Qualità, velocità e servizio sono i nostri  
punti di forza

## MACHINING

Quality, speed and service are our  
strenghts



B.M. Groups.r.l. - Via Garziere, 36 - 36010 Zanè (VI) Italy - T. +39 0445.314036 - F. +39 0445.314911  
e-mail: [bm@bmgrouprl.com](mailto:bm@bmgrouprl.com) - [www.bmgrouprl.com](http://www.bmgrouprl.com) - [www.bmanodizzazione.com](http://www.bmanodizzazione.com)

# B.M. GROUP: ALWAYS A STEP FORWARD-LEADERS OF ANODISING OF ALUMINIUM AND OF MACHINING OF ALUMINIUM PLATES

**T**he story of a company from the Vicenza province which focused on innovation and defeated the economic crisis by investing in training and technology

The **B.M.** Anodizzazione Alluminio company was founded in 1973 in the province of Vicenza. It is currently managed by the second generation, which hereafter became **B.M. Group**, and it is run by a young and dynamic team, which over the years pushed the company towards continuous innovation. The leading philosophy of the owners of the company is "evolving, never settling for the achieved goals, being



## B.M. GROUP: IMMER EINEN SCHRITT VORAUS - FÜHREND IN DER ELOXIERUNG VON ALUMINIUM UND DER MECHANISCHEN BEARBEITUNG VON ALUMINIUMPLATTEN

**D**ie Geschichte eines Unternehmens mit Sitz in Vicenza, das auf Innovation gesetzt und die Krise durch Investitionen in Ausbildung und Technologie überwunden hat.

Die Gesellschaft **B.M.** Anodizzazione Alluminio wurde 1973 in der Provinz Vicenza gegründet und wird heute von der zweiten Generation geführt. Später wurde sie zur **B.M.**

**Group** und von einem jungen und dynamischen Team geleitet, das das Unternehmen im Laufe der Jahre zu einer kontinuierlichen Innovation geführt hat.

Die Philosophie, die die Eigentümer stets geleitet hat, lautet: „sich zu entwickeln und sich nie mit dem erreichten Ziel zufrieden zu geben, im Bewusstsein, dass die größte Herausforderung die nächste sein wird“. In der Tat kann **B.M.** eine lan-

ge Geschichte von Veränderungen und Innovationen erzählen, die sie zu aktuellen Zielen geführt haben.

Die Entwicklung des Unternehmens hat nicht nur zu einem strukturellen Wandel geführt, sondern auch die Produktions- und Organisationsebene um 360 Grad erneuert.

Beginnend mit der kompletten Erneuerung der Galvanikanlage und unter besonderer Berücksichtigung

aware that the biggest challenge will be the next one". As a matter of fact, **B.M.** can tell a long history made of changes and innovations which led it through its latest goals.

The development of the company has led not only to a structural transformation, but it also completely renewed

both the productive and the organization level. Starting with the substitution of the electroplating system, and at the same time paying particular attention to the environmental issue, we substituted also the water conditioning plant, realizing it with new generation technologies. This is a guarantee for great recycling capacity.

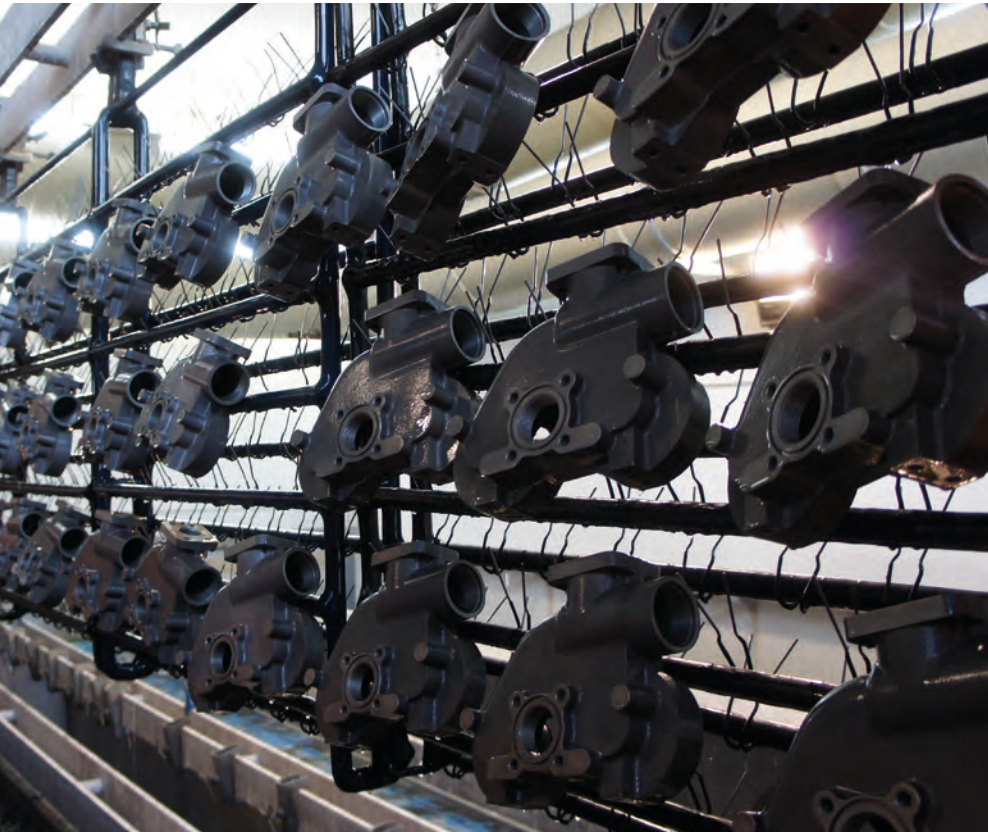
Since 2012 the whole production bay has been restructured and reorganized according to the lean organization model. In 2015 we accomplished the expansion of the Production Unit and we launched the new Executive Offices, obtaining then the certification ISO 9001:2015.

But this is not the end: in 2017 we opened the new headquarter dedicated to the machining of large-size aluminium plates.

### Innovating to compete

**B.M. Group**, with more than 40 years of experience, represents at the moment a solid reality that can propose itself on the European market with competence and professionalism, also thanks to the continuous training of its operators.

Having included also the machining activities, **B.M.**'s customers can count on a unique partner for all types of pro-



der Umweltfragen, haben wir auch die Aufbereitungsanlage ersetzt, die mit den neuesten Techniken gebaut wurde, was uns eine beachtliche Recyclingkapazität garantiert.

Seit 2012 wurde die gesamte Produktion nach dem Lean-Organisationsmodell neu strukturiert und umorganisiert. Die Erweiterung der Produktionseinheit wurde 2015 abgeschlossen und die neuen Verwaltungsbüros wurden eingeweiht, die nach ISO 9001:2015 zertifiziert wurden.

Doch damit nicht genug: 2017 entstand der neue Firmensitz für die mechanischen Bearbeitungen

für die Realisierung von Aluminium-Großblechen.

### Wettbewerbsfähigkeit durch Innovation

**B.M. Group**, mit mehr als 40 Jahren Erfahrung, ist heute ein solides Unternehmen, das sich auf dem europäischen Markt mit Kompetenz und Professionalität behaupten kann, auch dank der ständigen Weiterbildung seiner Mitarbeiter. Durch die Hinzunahme der mechanischen Bearbeitung können die Kunden von **B.M.** auf einen einzigartigen Partner für alle Bearbeitungsvorgänge zählen, wodurch die Kunden Kosten und Bearbeitungszeiten reduzieren können. Unser Ziel ist es, Beratung,

Service, Qualität und Preis bereits in der Anfangsphase des Projekts anzubieten, und zwar von der Auswahl der Legierung bis hin zur Eloxierung. Ausgehend von der vom Kunden gelieferten technischen Zeichnung (DWG oder DXF), ist **B.M.** in der Lage, großformatige Aluminiumplatten herzustellen, die höchste Präzision bei der Bearbeitung garantieren, und ein hervorragendes Preis-Leistungs-Verhältnis und kurze Produktionszeiten zu gewährleisten.

Das betriebsinterne Lager ist mit Aluminiumlegierungen wie 5083 laminiert - 5083 gefräst geschmolzen - Fibril - 6082 und auf Wunsch auch mit Sonderlegierungen wie Avional 2017 und Ergal 7075 ausgestattet.

So kann das Unternehmen schnell und effizient auf jede Kundenanforderung reagieren.

### Internationale Ausrichtung

Marina Vitacca Präsidentin und Delegierte des Verwaltungsrates von

cessing, this allows the customer to reduce the costs and time of laboration, we aim at delivering assistance, services, quality and price, following since the first stages of the project, from the choice of the binds, to the treatment, to the anodising.

Starting from the technical design (DWG or DFX) delivered by the customer, **B.M.** is able to produce large-size aluminium plates, assuring the maximum of precision in the machining, mantaining a fantastic quality-price relationship and with rreduced time of realization.

The internal warehouse is furnished also with aluminium biinds such as 5083 laminate - 5083 milled envelope - Fibral - 6082 and, on request, also special binds such as Avional 2017 and Ergal 7075.

This enables the company to answer quickly and efficiently all kinds of requests by the customers.

### International breadth

Marina Vitacca, President and CEO of **B.M. Group**, says: "The turning point was in 2009. As a matter of fact, **B.M.** exploited precisely those years marked by the crisis in order to invest, accepting challenges that for other companies would appear as insormountable. This has been possible exactly because of our financial solidity and our forward-looking entrepre-

neurial point of view, besides the slim and flexible structure of which our company has always been endowed with.

Also our company image and its presentation to the public are for us fundamental factors, which we take care of in all their aspects, from marketing to web marketing, with the realization of websites dedicated to our machining, and through the participation to



**B.M. Group**, erzählt: „Der Wendepunkt war 2009. In der Tat nutzte **B.M.** die Jahre der Krise, um zu investieren und Herausforderungen anzunehmen, die für andere unüberwindbar erschienen. Möglich wurde dies durch unsere Finanzierungsstärke und unsere vorausschauende Geschäftsphilosophie sowie die schlanke und flexible Struktur, die unser Unternehmen seit jeher auszeichnet. Das Erscheinungsbild des Unternehmens und seine Präsentation in der Öffentlichkeit sind ebenfalls grundlegende Faktoren für uns. Deshalb kümmern wir uns sorgfältig um alle Aspekte, vom Marketing bis zum Webmarketing, von der Erstellung von Websites, die unserer Arbeit gewidmet sind, bis hin zur Teilnahme an den wichtigsten Messen. Dies hat uns im Laufe der Zeit eine ausgezeichnete Sichtbarkeit und ein eindrucksvolles Image garantiert, das sofort unsere Stärke und Kompetenz offenbart.“



the trade shows leading in this sector. This has allowed us to obtain a great visibility over the time, and a highly impacting image, which since the beginning has been our strength and our competence”.

The leadership of **B.M.** believes in trade show manifestations as a tool to make their products and services public to a wider and wider audience, both national and international, and also as a long-term investment, which must be nonetheless supported by traditional and digital marketing.

“Our services are meant for producers of machines and industrial plants, but not only for them – says Marina Vitacca. We can intervene anywhere there is usage of aluminium at industrial level, or anywhere anodising treatments could be necessary, in a wide range of industrial sectors.

Looking at the economic trends for the

next years, we think that the international markets will expand further the development and growth of our company. For this reason, we consider the European market as fundamental, as it has always appreciated and rewarded the Made in Italy, and also demonstrated to appreciate our know-how and our capacity to offer the best quality-price relationship”.

#### Human capital

Never-ending training of the personnel and the hiring of specialized operators are fundamental factors, and **B.M.** has invested huge resources in these issues over the past years, being convinced that the delivery of a good product depends on many factors, among which the most important is the ability to figure out the needs and desires of the customer, and to transform problems and difficulties into opportunities: this is possible only if you have a well-organized and flexible structure at your disposition, with a highly qualified personnel, able to face

all different productive needs.

Looking at the current situation of the Italian companies, the leader of **B.M. Group** believes that, in order to facilitate the recovery of the market, a strong help by the government is needed, aimed to make bureaucratic procedures easier and faster, and to lower down fiscal pressure on companies. Luckily – Marina Vitacca concludes – Italian entrepreneurs, from the smallest to the biggest one, are endowed with a great creative capacity which, together with their know-how and professional reliability, makes them amazing partners, and, sometimes, really unique ones”.

[www.bmgroupsrl.com](http://www.bmgroupsrl.com)

[www.bmanodizzazione.com](http://www.bmanodizzazione.com)



Die Geschäftsführung von **B.M.** glaubt an Messeveranstaltungen, um ihre Produkte und Dienstleistungen einer immer breiteren Öffentlichkeit bekannt zu machen, sowohl national als auch international, und auch als langfristige Investition, die immer durch traditionelles und digitales Marketing unterstützt werden muss.

„Unsere Dienstleistungen richten sich an Hersteller von Maschinen und Industrieanlagen, aber nicht nur – so Marina Vitacca weiter. Wir können überall dort eingreifen, wo Aluminium industriell genutzt wird oder wo Eloxierungen notwendig sind, und zwar in den unterschiedlichsten Industriezweigen.

In Anbetracht der wirtschaftlichen Entwicklung der kommenden Jahre sind wir der Meinung, dass die internationalen Märkte eine weitere treibende Kraft für die Entwicklung und

das Wachstum unseres Unternehmens sein werden. Deshalb betrachten wir den europäischen Markt als grundlegend wichtig, der seit jeher das Made in Italy schätzt und sucht und bewiesen hat, dass er unser Know-how und unsere Fähigkeit, ein optimales Preis-Leistungs-Verhältnis anzubieten, zu schätzen weiß.“

#### Das Humankapital

Die ständige Weiterbildung des Personals und die Eingliederung von Fachpersonal sind grundlegende Faktoren, in die **B.M. Group** im Laufe der Jahre investiert hat, in der Überzeugung, dass die Lieferung eines guten Produkts von vielen Faktoren abhängt. Das Wichtigste ist jedoch, die Bedürfnisse des Kunden zu erfassen und Probleme oder Schwierigkeiten in Chancen zu verwandeln: dies ist nur möglich, wenn eine organisierte und flexible Struktur mit hochqualifiziertem Personal zur Verfügung steht, das in der Lage

ist, die unterschiedlichsten Produktionsbedürfnisse zu erfüllen.

Mit Blick auf die aktuelle Situation der italienischen Unternehmen ist die Geschäftsführerin von **B.M. Group** der Ansicht, dass zur Unterstützung der Marktbelebung ein starker Druck seitens der Regierung erforderlich ist, um die bürokratischen Verfahren zu straffen und die Steuerlast für die Unternehmen zu senken. Glücklicherweise – so das Fazit von Marina Vitacca – verfügen italienische Unternehmer, vom Kleinsten bis zum Größten, über eine bemerkenswerte Erfindungsgabe, die sie in Verbindung mit Know-how und professioneller Fachkompetenz zu hervorragenden Partnern und in einigen Fällen zu wirklich einzigartigen Partnern macht.“

[www.bmgroupsrl.com](http://www.bmgroupsrl.com)

[www.bmanodizzazione.com](http://www.bmanodizzazione.com)

# ICI CALDAIE, SINCE 60 YEARS YOUR EXPERTS IN SOLUTIONS OF EXCELLENCE

**I**CI CALDAIE is a company with 60 years of history and experience in energy management and heat production, a reference point among companies operating in the sector of steam generator for industrial processes and heating. Our company stands out for its spirit of innovation, which lead us to invest through research and development in projects aimed to create new energy systems with low environmental impact, exploring new technologies and typologies of renewable energy sources. Among these, we are investing huge resources in the production of electricity and heat from hydrogen for the housing construction market. Our headquarters and representation offices in Russia, Belarus, Kazakhstan, Romania, Poland,

UK, USA, China and Singapore and our longstanding official dealers in many other countries of the world enable us to be close to the customers who choose our solutions and to accompany them with competence through the study, dimensioning or renewal of their plant.

Our generators are appreciated in the world because they have demonstrated:

- Performances superior to 100% also for steam generators, thanks to the exploitation of technologies of **condensation** of gases, deriving from our know-how in the commercial sec-



## ICI CALDAIE, SEIT 60 JAHREN IHRE SPEZIALISTEN FÜR EXZELLENTHE HEIZTECHNIK

**M**it 60 Jahren Geschichte und Erfahrung im Bereich Energiesteuerung und Wärmeerzeugung ist ICI Heiztechnik einen festen Bezugspunkt unter den Firmen, die im Sektor Dampferzeuger für industrielle Verfahren und Heizungstechnik tätig sind. Innovationsgeist ist unser Markenzeichen. In unserer Forschungs- und Entwicklungsabteilung investieren wir in Projekte, die darauf abzielen, neue umweltfreundliche Energiesysteme herzustellen. Dazu dient die Erforschung und Prüfung neuer Technologien und alternativer Energieformen und -Träger.

Ein Beispiel hierfür ist der Einsatz umfangreicher Ressourcen zur Produktion von Strom und Wärme aus Wasserstoff im Wohnungsbausektor. Wir haben Niederlassungen und Vertretungsbüros in Russland, Weißrussland, Kasachstan, Rumänien, Polen, Großbritannien, USA, China und Singapur. Darüber hinaus sind wir dank unseren langjährigen Händlern unseren Kunden nah, die sich für unsere Lösungen entscheiden. Wir betreuen Sie mit Kompetenz bei der Studie, Dimensionierung oder Erneuerung Ihrer Heizungsanlagen. Unsere Wärmeerzeuger werden weltweit hochgeschätzt, insbesondere für

ihre Leistungen bei folgenden Punkten:

- Leistungen über 100% auch für Dampferzeuger durch den Einsatz von Technologien zur **Kondensation** von Abgasen, dank unserem Know-how im Handelssektor, **mit Reduzierung des Kraftstoffverbrauchs bis zum 22% im Jahr;**
- **Reduzierung des Stromverbrauchs bis zum 90% im Jahr** durch das interne Design und Beschaffenheit von integrierten Systemen und durch unsere Kompetenz bei der **Modernisierung und Optimierung** bereits existierender Anlagen;



tor, with a **yearly reduction of fuel consumption up to 22%**;

- Reduction of **yearly electricity consumption up to 90%** thanks to the internal design of integrated systems and to the competence in our proposals of **revamping and optimisation** of existing plans;
- Nox emissions **< 18 mg/Nm** due to several **R&D** projects and to the **cooperation** with international partners;
- The possibility to work automatically and safely **with no need of supervision**;
- **User friendly** use and control;
- The option of **remote monitoring** in order to optimize the service operation with no need of on-location technical interventions

We have developed specific products for dedicated applications in the food industry, integrated systems able to satisfy even the largest demand for steam, with solutions complete and tailored to this sector.

- **Nox-Emissionen < 18 mg/Nm<sup>3</sup>** dank diverser Projekte im Bereich **R&D** und der **Kooperation** mit internationalen Partnern;
- unsere Produkte funktionieren automatisch und sicher und **bedürfen keine Aufsicht**;
- **Nutzerfreundlichkeit** bei der Nutzung und Steuerung;
- Unsere Produkte können **durch Fernsteuerung** überwacht werden, der Kundendienst wird somit optimiert und bedarf keine fachmännische Intervention vor Ort

Wir haben spezielle Produkte mit dezidierten Anwendungen für die **Lebensmittelindustrie** und integrierte Systeme entwickelt, die auch die größte Dampf Nachfrage befriedigen können, dank für diesen Sektor maßgenau konzipierten und umfassenden Lösungen.

#### FALLSTUDIE

Firma in Norditalien.

Nutzung von unmittelbarem gesättigtem Dampf und zur Produktion von Prozesswärmewasser

#### CASE STUDY

A company in North Italy.

Use of direct saturated steam and for production of process hot water.

Delivered technology:

nr. 2 steam generators each 8000 kg/h, furnished with:

- **economizer first stage** for the preheating of feed water;
- **condensing economizer second stage** for the preheating of waters for bathings;
- **modulation system of supply with double effect** in order to reduce the electricity consumption of supply pumps and to optimize the quantity of water at the generator entry;
- **integrated burner** with inverter regulation systems, oxygen control and efficiency control;
- **condensate collector** tank with heat recovery;
- management of generator functions (**load spreader**) aimed to maximize performance

Gelieferte Technologie:

2 Stk. Dampferzeuger á 8000 kg/h, ausgestattet mit:

- **Economiser erster Stufe** für Vorwärmung des Wassers;
- **Economiser zweiter Stufe (Kondensation)** für Vorwärmung der Wässer für Waschgänge);
- **Wasserzufuhrsystem modulierend mit doppeltem Effekt**, um den Stromverbrauch der Zufuhrpumpen zu reduzieren und die Wassermenge beim Eingang in den Erzeuger zu optimieren;
- **integrierter Brenner** mit Steuerungssysteme ad inverter, Sauerstoffkontrolle und Effizienzkontrolle;
- **Vorratsbehälter Kondensat** mit Wärmerückgewinnung
- Steuerung der Erzeuger (**Verteilung**) optimiert die Leistung

#### Ergebnisse:

Leistung Anlage: **+8%**

Elektrische Leistungsaufnahme: **-90%**

Stückkosten Dampf: **-20%**

Jährliche Einnahmen Einsparzertifikate: **15000 € / Jh.**

Obtained results:

Performance plant: **+8%**

Electric power absorbed: **-90%**

Steam unit cost: **-20%**

Yearly revenues from white certificates:

**15000 €/year**

#### What our customer say about us:

“ICI CALDAIE has proved to be the winning choice, as a young and dynamic company, characterized by a high level of technical know-how in the industrial field, great productive capacity, customer assistance during the the design phase and total flexibility regarding the production of out-of-standard generators, entirely customized along the specific requests of the customer”. 🏠

Follow us on **LinkedIn** or on

**www.icicaldaie.com**



#### Was der Kunde über uns sagt:

„ICI CALDAIE hat sich als die Erfolgswahl erwiesen. Eine junge und dynamische Firma, die durch hochgradiges technisches Know-How im industriellen Bereich gekennzeichnet ist. Herausragende Produktionskapazität, exzellente Kundenbetreuung bei der Konzeptionsphase und totale Flexibilität bei der Produktion von nicht-Standard und vollständig nach den spezifischen Kundenwünschen angefertigten Erzeugern“.

Folgen Sie uns auf **LinkedIn** oder

**www.icicaldaie.com** 🏠

## Ideas, solutions and plants for the food and beverage industry

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

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

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

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

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

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



UHT Sterilization Plants

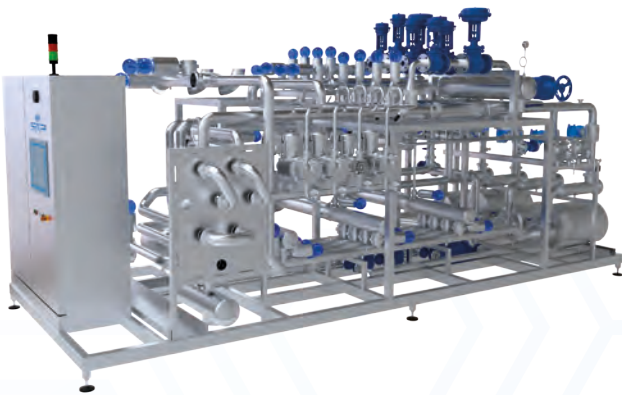
Mixing and Carbonating Units



Pasteurization Plants



Cip Cleaning Plants



Continuous Sugar Dissolvers



Syrup Rooms



Aseptic Tanks



# Food Processing Plants



SAP ITALIA SRL  
via S. Allende, 1  
20077 Melegnano (MI) Italy  
Tel. +39 02 983 867 9  
Fax +39 02 9823 17 67  
info@sapitalia.it

[www.sapitalia.it](http://www.sapitalia.it)

# IDEAS, SOLUTIONS AND PLANTS FOR THE FOOD AND BEVERAGE INDUSTRY

**S**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,
- Aseptic dosage and aseptic storage tanks
- Turn key projects.

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

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

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





- 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](http://www.sapitalia.it)

THE FAIR WILL BE HELD FROM 19 TO 22 NOVEMBER 2019  
AT MILAN EXHIBITION CENTRE - RHO. KEY WORD: INCOMING

# WINE AND TECHNOLOGIES. **SIMEI 2019: MORE AND MORE GLOBAL AND OPEN TO LIQUID FOOD**

Chairman Ernesto Abbona: “We encourage discussion within the supply chain aimed at product and process innovation”

“**S**IMEI has been substantially restructured to become an unquestionable “global” fair of technologies, products and accessories for the winemaking industry. Thanks to a large incoming operation of operators and producers from the five continents, new partnerships with trade associations and important institutions such as the Ministry of Economic Development, the ICE-Agency, SIMEST and Milan Exhibition Centre (Fiera Milano), and opening up to product chains similar to wine such as oil, beer and spirits, we are working on an edition that will represent a turning point in the history of SIMEI. Numerous very significant exhibitors have already confirmed their presence at the 2019 edition, which confirms the international leadership of SIMEI and that the path to renewal undertaken is the right one”.

This is how Ernesto Abbona, Chairman of the Unione Italiana Vini, presented the 28th edition of SIMEI, the leading international fair in technology for the winemaking and bottling sectors due to be held from 19 to 22 November 2019 at Milan Exhibition Centre in Rho.

After the success of the last edition, which was held in Munich in conjunc-




tion with drinTECK, SIMEI returns to Italy, where it will be a fixed event, every two years, bringing with it significant prospects for growth and important new features.

The key word for this new edition is Incoming, a project that in 2017 brought over 150 delegates from all over the world to SIMEI.

The project will be strengthened for this new edition by a significant use of energy and resources for international promotion thanks also to Simest, a company in the Cassa depositi e prestiti Group that supports the growth of Italian companies. Objective: to double the presence of buyers, operators and producers from

all the wine-growing regions in the world and to develop new working relationships with public institutions and the associations representing the producers and wine-growing professionals, on a national and international level.

Another new feature of the 2019 edition, while keeping its “verticality” on the world of wine, SIMEI will be opening up, in an organic and structured way, to production chains similar to wine, such as oil, craft and other beers, and the vast world of spirits that, with winemaking, are increasingly sharing processes, production practices and, therefore, technologies, products and accessories. 



# HERTI

YOUR BRAND TOMORROW  
IS OUR BUSINESS TODAY



Herti's screw caps protect the integrity of your brands,  
communicate quality, and ensure authenticity.  
A world of closures, specially created for you.

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# YOUR BRAND TOMORROW IS OUR BUSINESS TODAY

**B**eing 25 years on the market with constant growth and improvement of its products makes Herti a trusted partner for brand protection. Herti is a leading manufacturer of aluminum screw caps for different industries such as alcohol beverages, wine, mineral water, edible oils, pharmaceutical products. Each year Herti produces more than one billion aluminum, composite and plastic closures for almost every kind of bottle. Herti develops and markets new products together with its subsidiary company Tihert JSC, specializing in tool production. The last 3 years Herti followed a major investment program and different projects for increasing capacity and improving the health and working conditions in the factory. The company started to operate a new warehouse at the production site in Bulgaria. The building, covering 2 500 sq.m., has four loading platforms. It is equipped with wrapping machines, a reach truck and forklift trucks. The bar code readers and the software allow easy navigation and quick service. Beside the new warehouse Herti invested in a water treatment plant. The production plant is located in Pliska, Bulgaria. It is situated on 22 acres own land and 15 000 sq.m. production halls and facilities. A new equipment for increasing capacity of 30x60 aluminum screw caps was installed, which gives the company more flexibility to meet customers' needs for wine closures in terms of quantity and delivery time. Last year Herti introduced two more lines to boost capacity and give more decorating options and launched two new sizes of screw caps for the spirits sector: 20x12 and 36x52. The R&D and quality assurance department puts efforts to organize and to im-





**HL HERTI**

YOUR BRAND TOMORROW IS OUR BUSINESS TODAY





prove all processes connected with developing new products, explore new materials and technologies and implement them in production. Recently they developed a new olive oil pourer for smooth pouring of the liquid and improved the equipment to increase the capacity for producing olive oil closures.

In September 2018 Herti passed its ISO recertification and will implement the rules of ISO 9001-2015. The certificate is issued by SGS and is valid till September 2021. Following its long-term policy of sustainability in quality assurance and customer



satisfaction, Herti installed the several vision control systems, allowing accurate quality inspection on high speed running machines. The vision systems are part of the management program to continuously improve its products and processes to ensure the highest quality.

Herti sales its products on 6 continents in more than 50 different countries worldwide. 85% of the production goes abroad. Most of it is in Europe but Herti sells a lot to Australia, Russia, Asia and recently to the US. We have a strong growth in Germany and France and we expect a big growth in North America

through our new daughter company Herti US.

Sustainability is an important factor for every responsible business. Herti constantly invests in new technologies that boost energy efficiency. We use raw materials from suppliers executing ethical business practices. As SEDEX member we use responsibly sourced materials from suppliers with ethical business practices. As a member of Aluminium Closures Group in EAFA, Herti supports the different initiatives for collection and recycling of aluminum closures. We build long lasting relations with our customers and partners by individual

approach and continuous development of innovative products.

Herti is an environmentally conscious company and is dedicated to the effective use of natural resources. Herti participated in the project "Young Energy Europe" – a part of the European initiative for climate protection EUKI. Four young employees of Herti were trained for effective use of resources, energy efficiency and mobility. The Team of Herti won the Special prize for Greatest commitment to the project, which will be executed in 2019. 🏛️

[www.herti.bg/en](http://www.herti.bg/en)



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

**O**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 decision-makers.



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.

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



# SNACKEX

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](mailto:esa@esasnacks.eu)



# SNACKEX

XVIII INTERNATIONAL  
TRADE FAIR & CONFERENCE

**27-28 June 2019**  
**Barcelona**

## GAIN A BUSINESS ADVANTAGE

At the global sourcing  
event for savoury snacks

The only trade  
fair 100%  
focused on  
savory snacks  
and nuts

- ▶ Experience the hottest trends, tastes and technologies
- ▶ Develop your business with the industry's leading suppliers
- ▶ Connect with the decision makers of the industry and find international trade partners, distributors
- ▶ Meet existing customers and new prospects from around the world
- ▶ Sell your products to an audience that is ready to buy

The industry-defining event  
for the savoury snacks sector



[www.snackex.com](http://www.snackex.com)

 **European  
Snacks  
Association**

Rue de Deux Églises 26, BE-1000 Brussels, Belgium  
Tel +32 (0)2 538 20 39 Fax +32 (0)2 218 12 13  
[esa@esasnacks.eu](mailto:esa@esasnacks.eu) [www.esasnacks.eu](http://www.esasnacks.eu)

# RUSSIAN MARKET IS CURRENTLY VERY INTERESTING

**T**he Russian food industry has generated new growth. The Russian food market is still very receptive and promising for manufacturers of food processing equipment. The most efficient and easy gateway to this market is the Agroprodmash international exhibition.

The Russian exhibition for food processing equipment, technology and ingredients, Agroprodmash, has been steadily growing for almost 25 years. At first, in the 1990s and early 2000s, the demand for state-of-the-art equipment was dictated by an urgent need to upgrade food processing enterprises across all former Soviet republics. Today, the aims of the Russian food industry are no less ambitious. The main goal is to produce highly competitive foodstuffs and beverages, and enter new export markets.

According to Minister of Agriculture and Food of the Moscow Region Andrey Razin, not less than 38 billion rubles will be invested in the region's agriculture industry in the coming



year. The money will be used to build, rebuild and revamp more than 65 enterprises including greenhouses, retail distribution centres and dairy farming enterprises.

It is important that it is a Russia-wide trend: Russian president Vladimir Putin has set an objective before the Russian government to reach 250 billion USD of non-resource export a year by 2024. It is expected that by this time the agriculture industry of

the Moscow region will have over 1.7 billion of export which is about 1% of the total agriculture volume of this country.

It is obvious that the aims are high. To reach them, the industry needs not only enormous resources but also state-of-the-art high quality machinery and equipment. Experts have already recognized this trend. "Agroprodmash is Russia's leading trade show in this field. As Germany has gained a great experience in this sector and in production of processing equipment, the Russian market seems very interesting for us. I think all companies participate in the show to meet well-informed customers attending certain stands and to generate business leads which will later develop into good deals. We should maintain contacts established at the trade show to successfully develop the food industry in Russia," said representative of the German Agricultural Society Reinhard Rossberg.

Pier Paolo Celeste, Director of Moscow branch of ICE (Italian Institute for Foreign Trade), Head of



ICE branches in Russia, Armenia and Belarus also shared his views, "Agroprodmas is a very important trade show for us. We participated in it many years ago and now Italian companies come back with great pleasure. Russia becomes more and more industrialized and developed country. We would like to be around it at this time."

Agroprodmas is the perfect indicator of the Russian food and food processing industry. Since the very beginning, one of the key and substantial sectors of the show has been the salon of equipment for meat, poultry, fish and seafood processing. In 2018 it featured equipment of 156 manufacturers. The most significant growth was seen in sectors of equipment and ingredients for cheese and dairy production, confectionery and bakery. Quality control and occupational safety also generate a lot of interest among professional visitors. For the most part, the success of Agroprodmas is built on its perfect format. Here one can find equipment and technology for all steps of food and bev-

erage production from raw material processing, production and packaging to storage (cooling and freezing equipment) and logistics.

Agroprodmas is organised by Expocentre with support from the Russian Ministry of Industry and Trade, the Russian Ministry of Agriculture, and under auspices of the Russian Chamber of Commerce and Industry. The show bears approved event logos of the Global Association of the Exhibition Industry (UFI) and the Russian Union of Exhibitions and Fairs (RUEF).

According to the Russian National Exhibition Rating, approved by the Russian Chamber of Commerce and Industry and the Russian Union of Exhibitions and Fairs, Agroprodmas was recognised as the best Russian exhibition in all nominations in the category Food Industry: Equipment and Ingredients. In 2018 Agroprodmas brought together 870 companies from 37 countries of Europe, Asia and America and 24533 visitors. The exhibition space exceeded 61,000 sq m. Visitors to the trade show were professionals from over

1,000 cities and towns from all federal districts of Russia and 76 countries.

According to the participant survey, 92% of exhibitors were satisfied with the quality of sales leads and results from exhibiting, and 88% of exhibitors confirmed their intention to participate in Agroprodmas next year. The visitors' top goals were to find new partners and suppliers, sign contracts, monitor the market and maintain relationship with long-standing partners. According to 2018 results, 96% of the visitors were satisfied with the trade show, and 67% said they visited Agroprodmas exclusively.

The 24th edition of the Agroprodmas International Exhibition for Equipment, Technologies, Raw Materials and Ingredients for the Food Processing Industry will run on 7-11 October 2019 at Expocentre Fairgrounds, Moscow. 🏛️

Book a stand at [www.agroprodmas-expo.ru/en/participants/application/](http://www.agroprodmas-expo.ru/en/participants/application/)





Exhibition  
**No.1\***



# AGRO PROD MASH

## Growing interest in high-tech equipment

43,000 food processing enterprises  
2/5 require upgrading  
2/3 of equipment is imported  
37.1 million USD – volume of investments in 2020

## Russia's largest food processing exhibition\*

870+ companies from 37 countries

## Professional audience

24,500+ professional visitors from all over Russia and 67 countries  
77% of visitors are decision makers or influencers

## High ROI

92% of exhibitors are satisfied with the quality of sales leads and results from exhibiting

\*Source: Russian National Exhibition Rating.  
See more at <http://www.exporating.ru/en/>

## AgroprodMash: Your Gateway to the Russian Market

# 7-11.10.2019

## Expocentre Fairgrounds, Moscow, Russia



[www.agroprodMash-expo.ru/en](http://www.agroprodMash-expo.ru/en)

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## FOOD + TECH PAKISTAN

The 15th International  
Food, Equipment & Technology  
Exhibition and Conference

**22<sup>nd</sup> - 24<sup>th</sup>**

**October 2019**

Expo Centre, Lahore

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✉ [enquiry@foodntechnology.com](mailto:enquiry@foodntechnology.com)

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🌐 [www.foodntechnology.com](http://www.foodntechnology.com)

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FOOD JOURNAL

# SAUDI ARABIA'S LEADING INTERNATIONAL FOOD & DRINK TRADE EXHIBITION

**F**oodex Saudi is Saudi Arabia's Leading International Trade Exhibition 100% dedicated to the food and drink industry. Professional Saudi buyers from the mass distribution, retail, manufacture, and hospitality industry will have the opportunity to source products from over 50 countries, and trade with exhibitors displaying a wide range of global offering of food and drink products and solutions.

It is our first participation in Foodex Saudi. The Exhibition is great. It is well organized and we can see a large number of countries participating. We met with our target visitors and we are very happy to be part of this successful international platform.

**Eng. Abdullah bin Abdul Aziz Ababtin, CEO.**  
**First Milling Company, Saudi Arabia**

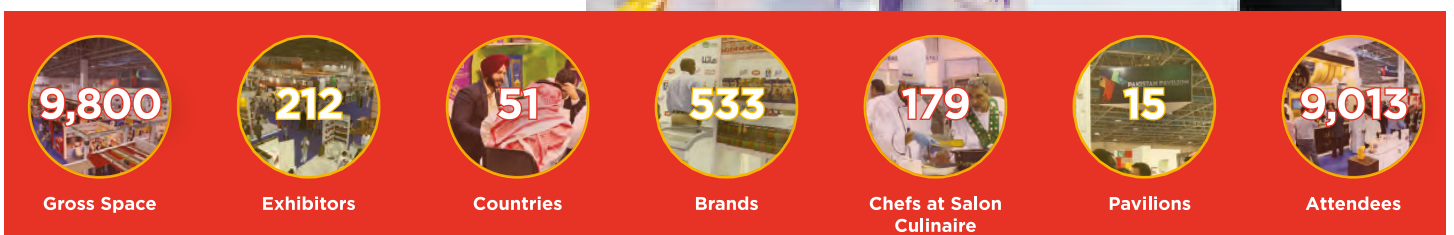
This is our second participation in Foodex Saudi. PROVACUNO promotes 26 companies which export high quality meat from Spain.

This year we met our objectives at Foodex Saudi as many Saudi companies show high interest in our products. We expect to participate next year as well.

**José Ramón Godoy, International Manager, Provacuno, Spain** 🏠

## Exhibitor Profile

-  Drinks & Beverages
-  Specialty Products
-  Chilled, Fresh & Frozen
-  Canned & Preserved
-  Food Technology
-  Sweets, Snacks & Bakery
-  Dairy
-  Meat, Poultry & Game
-  Food Services
-  Grains & Cereals





**11 - 14**  
**Nov. 2019**

7th Edition

Jeddah Center for Forums and Events  
Jeddah, Saudi Arabia

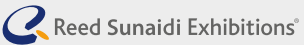
f i n o t #foodexsaudi



**Saudi Arabia's**  
**Leading International**  
**Food & Drink Trade Exhibition** **7th Edition**

- The largest food and drink market in the GCC with an annual growth of 18%
- More than 8,000 trade visitors from the Food & Drink sectors
- 200 gourmet specialists at Saudi Arabia's leading International chef competition

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# BAKING AND PASTRIES ARE ON-TREND IN HOSTMILANO

**D**esign, fashion and visual. Merit to changes of consumer habits and new influences from social media and TV, bread and pastry making has changed at the dawn of the Third Millennium. The bakery and pastry industries are now at the centre of a continuous evolution in a world where bread (including pizza) and pastries are exploring new formats, new technologies and new trends to become more gourmet. This is what visitors to the booths of HostMilano (fieramilano from October 18 to 22, 2019) will be invited to discover. With seven months to go before opening, the leading event in the HORECA sector can already count on the presence of 50 countries, for a total of 1,653 companies, of which 949 (57.41 % of the total) are Italian and 704 (42.59 %) international.

## Exports and production are on the rise worldwide

According to the Ulisse Information System, the world trade of “machinery for bakeries, pastry and biscuit making” totalled EUR 2.5 billion in 2017. Despite having slowed down over the last few years (+4% in the period 2009-2018 vs. the +5% yearly average recorded between 2000 and 2008), the increase is confirmed, with favourable dynamics also for the 2019-2021 scenario (+3.8% yearly average values in Euro). Experiencing the strongest growth will be the Premium-Price segments that in 2018 accounted for about 30% of the world total alone (vs. 22.4% compared to the previous ten-year period). In terms of imports, the United States, China, Germany, Russia and Canada are the “richest” main markets for the sector, with a particu-



lar growth recorded in the last five years in the USA and Russia, mainly in the high range segments. As regards exports, the leadership of Italian sales in the world is confirmed and will also continue in the scenario until 2021,

with a market share at a global level of 30.6%. Despite these numbers, the leadership of Italy was undermined by the growth of Austria, mainly specialised in premium-price segments, over the past five years.

## Respecting traditions and new consumer habits



### **The bread is on-trend, even among chefs**

A variety of processes and formats unique in the world. Also thanks to more sedentary lifestyles and the advent of social media, a “new wave” of

bakery has also reached Italy fostering cross-contaminations between areas which were once strictly separate. An example? Chefs have also started to take an interest in bread, the same applies to pastry chefs, while the

news of the past few years is that even supermarkets are seeking skills of artisan bakers.

So, craftsmanship, synonymous with slow processing and recipes capable of innovating tradition, is being rewarded in bread making. Pizza, for instance, is another everyday dish that is being re-interpreted in gourmet perspective. The trend is the addition of new ingredients, from grains with lower gluten content and sourdough, to the use of special salts, to make products which are healthier, more digestible and naturally tasty.

And there is more. The new “status” of bread as gourmet food has boosted the opening of points of sales including cafés and pastry shops, and extended its consumption for lunch and apéritifs. In terms of exposure, it is always more important to have products which can enhance the value of a shop display because today as never before the law of Instagram has also impacted the bakery world.

### **Pâtisserie – Luxury, fashion and design while respecting tradition**

Diversifying supply and know-how to transform a venue during the day and build customer retention. In the bakery as in pastry sector alike, however, serving good products is no longer enough to win consumer loyalty: Luxury, fashion and food design have become the new must of gourmet pâtisserie.

“The improvised or alleged pastry professionals will disappear. High quality and fusion of cultures will prevail. But more importantly pastries must be delicious”, say some of the most famous contemporary pastry masters, stressing that innovation is not possi-

ble without knowing traditions and the characteristics of ingredients. In other words, although the trend in pastries is in the direction of elegance, sharpness and beauty, quality is always the underlying factor, also driven by customers who are increasingly better informed and who ask for local products. Pastries in bakeries must always please the eye. This trend capitalises on transparent showcases, ad hoc lighting and boutique-like furnishings to enhance products and create differentiated spaces for traditional pastry take-away and also for on-site enjoyment, from breakfast to apéritifs.

### Host rewards innovation with the SMART Label Host Innovation Award

Hospitality and innovation. A binomial that confirms Hostmilano as the place-to-be when in search of solutions able to shape the future of hospitality. Merit for this also goes to the Smart Label, Host Innovation Award. The competition organised by Fiera Milano and HostMilano, in partnership with POLI.Design (Milan Polytechnic Consortium) and sponsored by ADI (the Italian Association for Industrial Design), which over the past three editions has handed out more than 150 awards and 20 special awards to prime players in the Italian and international hospitality industry. Again this year, the five-member international jury of university professors, professionals and international experts with enormous experience in design, hospitality and energy saving will be voting the degree of innovation and the smartest solutions. The panel will assess the candidate products, services and projects in light of the following criteria: efficient functions of products and services, efficacy of products and ease of use of services, and innovative usability, technologies and benefits for users.

The Pizza, Cake Designers and Pastry, Ice Cream and Chocolate Championships will also be in the spotlight. More than just business and one-to-



one meetings. In addition to the possibility of meeting the most important national and international companies in the HORECA sector, the booths of the next edition of Hostmilano will also include focus seminars, training on the hottest topics of the day and contests capable of attracting the most important names of the hospitality industry. For instant, the European Pizza Championship, organised by Pizza e Pasta Italiana and by Scuola Italiana Pizzaioli once every two years brings together European pizza makers to challenge each other in an exciting contest.

The spotlight will also be on the 2019 edition of the Cake Designers World Championship and of the World Trophy of Pastry, Ice Cream and Chocolate, organized by the Federazione Internazionale Pasticceria Gelateria

Cioccolateria. Organised once every two years, the championships will be held for the third time during Hostmilano, respectively on October 19 and 20, 2019 and on October 21 and 22, 2019. The theme for both competitions will be the art and tradition of each participants' country. As usual, points will be given to appearance and to taste.

Many names from the Pizza, Bakery & Pastry industry have already signed up for the 2019 edition of HostMilano: Alfa Refrattari, Bake Off, Daub Machiney (new), Forni Fiorini, Italforni Pesaro, Italmill, Morello Forni, PizzeMaster, Rollmatic, Sigma, Starmix, Tagliavini, Valoriani, Zanolli, Wiesheu, Konomac, Z.Matik, Ciam, Frigomeccanica, Clabo Group, IFI, Selmi, ICB Technologie, Pomati (new), Chocolate World (new), Mussana. 🏠

[www.host.fieramilano.it/en](http://www.host.fieramilano.it/en)



Equipment, Coffee and Food  
**41<sup>st</sup> International Hospitality Exhibition**

**October 18\_22, 2019 fieramilano**

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# PROPAK ASIA 2019 TO SHOWCASE OVER 560 EXHIBITORS IN PACKAGINGTECHASIA ZONE

**W**hen you head to ProPak Asia 2019 from the 12 to 15 June at BITEC, Bangkok you will be able to visit the PackagingTechAsia zone which will showcase over 560 exhibitors and 1600 pieces of innovative solutions, specifically focused on packaging.

Sponsored by Better Pack and Clearpack the PackagingTechAsia zone has been designed to offer visitors a wide range of packaging solutions that feature not only key international suppliers from across the globe but also leading companies from within the ASEAN Region. The zone will offer everything from filling machines to case packers, vertical form fill and seal equipment to leak testers, tube filling machines to carton erectors, stainless steel conveyor systems to bagging machines, food packaging and filling equipment to stretch blow moulders. No matter what type of packaging equipment you are looking for Packaging TechAsia aims to have the solution.

Companies such as Wolf Verpackungsmaschinen and Clearpack, who have both been exhibiting in the PackagingTechAsia zone for close to 20 years, are a testament to the success of ProPak Asia.

According to Mr Manu Kalra, Group Vice President, Clearpack (Thailand) Co.,Ltd, 'they are looking forward to showcasing their complete range of filling, capping, labelling, case packaging, palletisers and Automated Guided Vehicles (AGV's) at ProPak Asia 2019'.

'Clearpack are a global company that has an extremely strong presence across the entire ASEAN region, with



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INNOPET  
BLOMAX  
SERIES V

#### New InnoPET Blomax Series V Microstation

- Standard performance up to 2,500 bph per cavity thanks to toggle lever
- Minimized footprint thanks to compact design
- Tubular linear direct drive for stretching units
- Service optimized stretching systems
- Combined stretching and blowing nozzle movement
- Eliminated care for blowing nozzle
- New valve block design with minimized dead space air volume
- Up to 50% less blowing air for 500 ml bottles



offices in Thailand, China, India, Malaysia, Vietnam, Singapore, Indonesia and the Philippines. Having this type of presence is a strength of Clearpack's as we have the ability to provide local assistance, fast turnaround, local engineers and language to everyone in the region,"

"This year Clearpack (Thailand) will be showcasing the latest in robotics and automation packaging innovations including 4.0 compliant machines and AGV's on their stand so please come and visit us and learn more about how we can help you with all of your packaging solutions; no matter where you are in the ASEAN Region." Mr Kalra said.

Mr Sebastian Wolf, Managing Director, Wolf Verpackungsmaschinen added that 'they continue to exhibit at ProPak Asia every year because it is the key show for not only Thailand but also the wider ASEAN Region for packaging and processing'.

"Coming to ProPak Asia every year is a fantastic way to meet with our existing customers, welcome new clients and showcase our equipment to the ASEAN

region. With our two manufacturing facilities, (Headquarters in Germany and the second factory in China) we are able to provide solutions for not only the high-end market but also for customers who work on tighter budgets. We also pride ourselves on having a strong presence in the ASEAN Region with our own offices in Thailand, Malaysia, Indonesia and the Philippines," Mr Wolf said.

"Whilst Wolf traditionally manufacture packaging machines for the Food Industry, we are also able to provide reliable solutions to pack non-food products economically and efficiently," he said.

"Wolf Verpackungsmaschinen will be showcasing two VFFS Machines on their stand at ProPak Asia 2019. The EPS II bagger, which is a machine dedicated to the Snack and Candy Industry and the VPC 250 Doy, which is capable of doing up to 120 Doy Style bags per minute on the smallest footprint. We look forward to welcoming everyone to our stand in June." Mr Wolf said.

Sze Shiang, CGM Digital and Communication Marketing APAC for Coesia, added that 'they have also been exhibiting in the PackagingTechAsia zone for the last four years as they recognise that ProPak Asia is one of the most reputable packaging shows in the region'.

"Coesia will be showcasing the Norden NML 150, the Flexlink Copobal and the Flexlink X70X on their stand. The Norden NML 150 is a tube filling machine specifically designed based on local customer's demand. The machine runs for 150 tubes per minute and is equipped with the latest technology features," Sze Shiang said.

"The Flexlink Copobal is a new standardised palletising cell from Flexlink which is compact, quick to install and easy to configure. The use of a collaborative robot significantly reduces the footprint, by over 50% compared to cells with industrial robots,"

"The Flexlink X70X is a new stainless-steel conveyor system which caters to food and dairy sectors. The Flexlink X70X is clean, robust and modular to ensure you get full value from the equipment. The design follows a proactive approach to increase cleanliness, minimising dirt pockets and maximising rounded surfaces for better drainage." Sze Shiang said.

Leading international supplier of filling and packaging systems for the beverage industry, KHS AG (Thailand) Ltd, who have been exhibiting at ProPak Asia for over a decade, will also be having a stand in the PackagingTechAsia zone in 2019.

Mr Winifred Schiffer, Managing Director, KHS AG (Thailand) Ltd finds that 'ProPak Asia is a unique place where they can meet customers and also learn about new innovations and trends for the future'.

"Our 2019 stand will showcase the new KHS InnoPET Blomax Series V Microstation. The InnoPET Blomax Series V Microstation offers a performance of up to 2,500 bph per cavity thanks to the toggle lever, has a minimal footprint due to its compact design, tubular linear direct drive for stretching units and combined stretching and blowing nozzle movement and the new valve block design provides 10% less blowing air for 500 ml bottles which minimises dead space air volume. We invite everyone to come and talk to us about their filling and packaging needs during ProPak Asia 2019." Mr Schiffer said.

Known as Asia's number one packaging and processing exhibition ProPak Asia 2019 will showcase over 20,000 products and solutions across 1900 exhibitors from 50 countries within 9 zones over 4 days. There will be 18 pavilions from 13 countries including Australia, China, Denmark, France, Germany, Italy, Japan, Korea, Singapore, Spain, Taiwan, UK, and USA. 🏠





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## EXHIBITOR PROFILE

### SERVICES

- ▶ Brand Consultancy
- ▶ Franchising
- ▶ Licensing
- ▶ Security & Insurance
- ▶ Catering Services
- ▶ Cleaning & Maintenance
- ▶ Professional Services
- ▶ Non-commercial Food Service

### BUILDING & DESIGN

- ▶ Furniture
- ▶ Decor, Art, Wall Designs
- ▶ Architecture
- ▶ Interior Design, Bar Design
- ▶ Outdoor Design and Furnishing
- ▶ Flooring, Kitchen Set-up
- ▶ Walls, Windows & Doors, Signage
- ▶ Food Trucks, Mobile Restaurants
- ▶ Structural Materials

### TECHNOLOGY

- ▶ Lights & Sounds
- ▶ Information Technology
- ▶ POS Systems
- ▶ Mobile Applications
- ▶ Online Ordering
- ▶ Music, Video, Entertainment Programming

### EQUIPMENT

- ▶ Ovens, Grills
- ▶ Coffee Machines, Smoothie Makers
- ▶ Bar & Beverage Equipment
- ▶ Refrigeration
- ▶ Restaurant Supplies
- ▶ Crockery, Cutlery, Place Setting
- ▶ Tableware
- ▶ Equipment for Bakery, Pastry & Confectionary
- ▶ Technologies & Ingredients for Gelato Supply Chain

#### ORGANISER



#### MEDIA PARTNERS



ASIA MEDIA  
FOOD PACKAGE



FOOD JOURNAL

# 3

#### EASY WAYS TO CONTACT

✉ enquiry@horeca-world.com

☎ +92 21 35810637-39

🌐 www.horeca-world.com

# Grow your business in Africa & the Middle East

1<sup>st</sup> iraq     
food + bev tec

15 - 17 April 2019

Baghdad International Fair Ground – Iraq  
[www.iraq-agrofood.com](http://www.iraq-agrofood.com)

26<sup>th</sup> iran     
food + bev tec

18 - 21 June 2019


Tehran International Fairgrounds – Iran  
[www.iran-foodbevtec.com](http://www.iran-foodbevtec.com)  
 [www.iran-bakery.com](http://www.iran-bakery.com)

4<sup>th</sup> iran   
food ingredients

[www.iran-foodingredients.com](http://www.iran-foodingredients.com)

3<sup>rd</sup> Ethiopia     
food + bev tec

09 - 11 May 2019

Millennium Hall, Addis Ababa – Ethiopia  
 food ingredients Ethiopia  
[www.agrofood-ethiopia.com](http://www.agrofood-ethiopia.com)

6<sup>th</sup> West Africa     
food + bev tec

19 - 21 November 2019

Accra International Conference Centre – Ghana  
 food ingredients West Africa  
[www.agrofood-westafrica.com](http://www.agrofood-westafrica.com)

1<sup>st</sup> Algeria     
food + bev tec

25 - 27 November 2019

Centre International de Conférences  
d'Alger Abdelatif Rahal CIC – Algeria  
 food ingredients Algeria  
 bakery + confectionery Algeria  
[www.agrofood-algeria.com](http://www.agrofood-algeria.com)

6<sup>th</sup> Nigeria     
food + bev tec

24 - 26 March 2020

Landmark Centre, Lagos - Nigeria  
 food ingredients Nigeria  
[www.agrofood-nigeria.com](http://www.agrofood-nigeria.com)

7<sup>th</sup> West Africa     
food + bev tec

17 - 19 November 2020

Radisson Blu Hotel, Abidjan – Ivory Coast  
 food ingredients West Africa  
[www.agrofood-westafrica.net](http://www.agrofood-westafrica.net)

# EXHIBITIONS - EXHIBITIONS

## EXHIBITIONS

# 2019 2019

### SIGEP

19-23/01/2019

RIMINI

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



### PROSWEETS

27-30/01/2019

COLOGNE

Fair for the sweets and snacks industry.



### FRUIT LOGISTICA

06-08/02/2019

BERLIN

International fair for fruit and vegetables.



### ENOLIEXPO

21-23/02/2019

BARI

International wine & spirits exhibition.



### INTERSCOP

23-26/02/2019

MADRID

Bread baking, confectionery and related industries show.



### ENOMAQ

26/02-01/03/2019

ZARAGOZA

Fair of wine and oil, for innovation and internationalization.



### GASTROPAN

28-30/03/2019

ARAD

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



### AFRICA FOOD MANUFACTURING

07-09/04/2019

CAIRO

International packaging trade fair.



### VINITALY

07-10/04/2019

VERONA

International wine & spirits exhibition.



### POWTECH

9-11/4/2019

NUREMBERG

The trade fair for powder processing.



### CIBUS CONNECT

10-11/04/2019

PARMA

International food exhibition.



### mcT ALIMENTARE

18/04/2019

MILAN

Exhibition on technology for the food&beverage industry.



### IFFA

04-09/05/2019

FRANKFURT

Fair for the meat processing industry.



### TUTTOFOOD

06-09/05/2019

MILAN

B2B show to food & beverage.



### MACFRUT

08-10/05/2019

RIMINI

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



### mcTER

09/05/2019

ROME

Exhibition on Energy efficiency.



### PULIRE

21-23/05/2019

VERONA

Fair 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.



### mcT COGENERAZIONE

27/06/2019

MILAN

Exhibition for applications of cogeneration.



### SNACKEX

27-28/06/2019

BARCELONA

Fair of savoury snacks, nut trade.



### IBIE

8-11/09/2019

LAS VEGAS

Fair for bread, patisserie machinery, icecream, chocolate and technologies.



### FACHPACK

24-26/09/2019

NUREMBERG

International packaging trade fair.



# EXHIBITIONS - EXHIBITIONS

## EXHIBITIONS

# 2019-2020

### ANUGA

05-09/10/2019

COLOGNE

Exhibition of food&beverages.



### HOST

18-22/10/2019

MILANO

Technological exhibition for bakery and pasta and pizza production and for the hospitality world.



### CIBUSTEC

22-25/10/2019

PARMA

International exhibition for processing technologies, from packaging to logistics.



### SAVE

23-24/10/2019

VERONA

Exhibition on solutions and applications for automation, instrumentation, sensors.



### BRAU BEVIALE

12-14/11/2019

NUREMBERG

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



### SIGEP

18-22/01/2020

RIMINI

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



### PROSWEETS

02-05/02/2020

COLOGNE

Fair for the sweets and snacks industry.



### FRUIT LOGISTICA

05-07/02/2020

BERLIN

International fair for fruit and vegetables.



### INTERPACK

07-13/05/2020

DÜSSELDORF

Technology fair for packaging, packing, bakery, pastry.



### SIAL

18-22/10/2020

PARIS

International exhibition on food products.



### SIMEI

19-22/11/2019

MUNICH

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



### ALL4PACK

23-26/11/2020

PARIS

Exhibition about packaging technology.



# EXHIBITIONS - EXHIBITIONS - EXHIBITIONS

## MEDIO ORIENTE 2019

### 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.



### PROPAK VIETNAM

19-21/03/2019

SAIGON

Technology fair for packaging, packing, bakery, pastry.



### 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.



### PROPAK ASIA

12-15/06/2019

BANGKOK

Technology fair for packaging, packing, bakery, pastry.



### IRAN FOOD BEV TEC

29-06-02/07/2019

TEHRAN

Fair for food, beverage&packaging technology.



### GULFOOD MANUFACTURING

29-31/10/2019

DUBAI

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



### HOSPITALITY QATAR

12-14/11/2019

DOHA

Fair of Hospitality and HORECA



### WOP DUBAI

DUBAI

12-14/11/2019

Fair dedicated to the region's fresh produce industry



### GULFHOST

06-08/04/2020

DUBAI

GulfHost is the new home of hospitality for the Middle East, Africa and Asia.



## RUSSIAN-CHINA

### UPAKOVKA - UPAK ITALIA

29/01-01/02/2019

MOSCA

International packaging machinery exhibition.



### BEVIALE MOSCOW

19-21/02/2019

MOSCOW

International trade fair for the beverage industry.



### MODERN BAKERY

12-15/03/2019

MOSCOW

Fair for bakery equipment and food ingredients.



### BAKERY CHINA

06-09/05/2019

SHANGHAI

Fair for the bakery and confectionery industry.



### INPRODMASH

10-12/09/2019

KIEV

International packaging machinery exhibition.



### AGROPRODMASH

07-11/10/2019

MOSCOW

Fair of machinery and equipment for agroindustrial industry.



### UPAKOVKA

28-31-01/2020

MOSCA

International packaging machinery exhibition.



**ALBA & TEKNOSERVICE SRL****78-79**

Via delle Industrie, 26  
35010 Villafranca Padovana -  
PD  
Italy

**ALTECH SRL****47/49**

V.le A. De Gasperi, 72  
20010 Bareggio - MI  
Italy

**ASC AUTOMATIC SYSTEM CONTROL  
IV COV**

Via Camillo Benso Conte di Cavour,  
372 41032 Cavezzo - MO  
Italy

**B.M. GROUP S.R.L.****97/101**

Via Garziere, 36  
36010 Zanè - VI  
Italy

**BMB SRL****73**

Via del Lavoro, 48  
36034 Molina di Malo - VI  
Italy

**BONDANI SRL****74-75**

Via Romanina, 3  
43015 Noceto - PR - Italy

**C&G DEPURAZIONE INDUSTRIALE  
SRL 53**

Via I° Maggio, 53  
50067 Rignano S.Arno - FI  
Italy

**COLUSSI ERMES SRL****I COV-31/35**

Via Valcunsat, 9  
33072 Casarsa della Delizia -  
PN  
Italy

**COSTACURTA S.P.A.-VICO****84/86**

Via Grazioli, 30  
20161 Milano  
Italy

**CROCCO SPA****37/39**

Via Monte Ortigara, 37  
36073 Cornedo Vicentino - VI  
Italy

**DE SANTIS SRL****76**

Via A. De Gasperi, 96  
84016 Pagani - SA  
Italy

**DELFIN SRL****87**

Strada della Merla, 49/a  
10036 Settimo T.se - TO  
Italy

**DETECTRONIC A/S****I COV-54**

Roejbaekvej 3  
9640 Farsoe  
Denmark

**ENOVITIS - SIMEI****43-108**

Via S. Vittore al Teatro, 3  
20123 Milano  
Italy

**ESCHER MIXERS SRL****3-80-81**

Via Copernico, 62  
36034 Malo - VI  
Italy

**EURO PUMPS PTY LTD****56-57**

3/10a Quindus St,  
4207  
Beenleigh, Qld  
Australia

**EUROPEAN SNACKS****ASSOCIATION****114-115**

Rue des Deux Eglises 26  
1000 Brussels  
Belgium

**EXPOCENTRE FAIRGROUNDS****116/118**

14, Krasnopresnenskaya nab  
123100 Moscow  
Russia

**FAIRTRADE MESSE GMBH &  
CO.KG****129**

Kurfuersten-Anlage 36  
D-69115  
Heidelberg  
Germany

**FAKT EXHIBITIONS PVT LTD****119-128**

304, 3rd Floor, Clifton Centre,  
Block - 5, Clifton 75600 Karachi  
Pakistan

**FAVA GIORGIO AXEL SRL****26/29**

Via Cerati 19/a  
43126 Parma - Italy

**FBF ITALIA SRL****82-83**

Via Are, 2  
43038 Sala Baganza - PR  
Italy

**FBL FOOD MACHINERY SRL****58/60**

Via Rosa Augusto, 4  
43038 Sala Baganza - PR - Italy

**FIERA MILANO SPA****122/125**

Strada Statale del Sempione 28  
20017 Rho - MI  
Italy

**FIERE DI PARMA SPA****25**

Viale delle Esposizioni, 393A  
43126 Parma - Italy

**GALDI S.R.L.****A SOCIO UNICO****61/64**

Via E. Fermi, 43/B  
31038 Paese - TV  
Italy

**HERTI JSC****109/113**

38, Antim I Str.  
9700 Shumen  
Bulgary

**ICI CALDAIE SPA****I COV-102-103**

Via G. Pascoli, 38  
37059 Frazione Campagnola di Zevio -  
VR  
Italy

**IFP PACKAGING SRL****70/72**

Via Lago di Albano, 70  
36015 Schio - VI - Italy

**KREHALON UK****I COV-22/24**

Innovation Drive,  
Unit 10  
IPark Industrial Estate  
Kingston Upon Hull HU5  
1SG  
United Kingdom

**MESSE****FRANKFURT ITALIA SRL****44/46-57**

Corso Sempione, 68  
20154 Milano  
Italy

**MINI MOTOR SRL****1-6-7**

Via E. Fermi, 5  
42011 Bagnolo in Piano - RE  
Italy

**MULTIVAC ITALIA SRL****36**

Via Leonardo Da Vinci, 27  
20094 Corsico - MI  
Italy

**NAVATTA GROUP FOOD  
PROCESSING SRL****96**

Via Sandro Pertini, 7  
43013 Pilastro di Langhirano -  
PR  
Italy

**O.MIND CREATIVES****2**

187, A. Syngrou Avenue  
17121 Smyrni Athens  
Greece

**OFFICINE DI CARTIGLIANO SPA****92-93**

Via S. Giuseppe, 2  
36050 Cartigliano - VI  
Italy

**PROTEC SRL****SORTING EQUIPMENT****90-91**

Via Nazionale Est, 19  
43044 Collecchio - PR - Italy

**REED SUNAIDI EXHIBITIONS****120-121**

Al Fadh Building, Al Hamra District  
(opposite side of Al Weleda Maternity  
and Children's Hospital)  
P.O. Box: 6762 - 21411 Jeddah -  
K.S.A - Saudi Arabia

**REIFENHÄUSER ITALIA****I COV-40/42**

Via Trentacoste, 9  
20134 Milano - Italy

**SAP ITALIA SRL****104/107**

Via S. Allende, 1  
20077 Melegnano - MI  
Italy

**SMI SPA - SMI GROUP****65/69**

Via Carlo Ceresa, 10  
24015 San Giovanni Bianco - BG  
Italy

**STALAM SPA****8/11**

Via Dell'Olmo, 7 zi  
36055 Nove - VI - Italy

**TECNO PACK SPA****15/21-77**

Via Lago Di Albano, 76  
36015 Schio - VI  
Italy

**TECNOPOOL SRL****UNIPERSONALE****II COV-88-89**

Via M. Buonarroti, 81  
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## Il collegamento logico: pallet igienico <sup>utz</sup> UPAL-H e contenitori per macelleria

Nella moderna catena logistica, non è sufficiente utilizzare soluzioni singole. Il più delle volte è necessario combinare le singole soluzioni di imballaggio e con queste ricavare delle unità di trasporto, come ad esempio il pallet igienico UPAL-H e il contenitore da macelleria.

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Georg Utz AG • Augraben 2-4 • 5620 Bremgarten • Svizzera  
Phone +41 56 648 77 11 • Fax +41 56 648 79 12  
info.ch@utzgroup.com • www.utzgroup.com



SISTEMA DI MARCATURA

CON TECNOLOGIA LASER - MARK

PER LA MARCATURA DI PROSCIUTTI

FRESCHI, COTTI, STAGIONATI

LA MARCATURA LASER SIGNIFICA

TRACCIABILITÀ COMPLETA DEL PRODOTTO

MARCHIO INCANCELLABILE

DURANTE I PROCESSI DELLE LAVORAZIONI

MARKING SYSTEM

WITH LASER TECHNOLOGY - MARK LASER

FOR THE MARKING OF HAMS

FRESH, COOKED SEASONED

LASER MARKING MEANS

TRACCIABILITÀ COMPLETA PRODUCT

MARK INDELIBLE DURING THE PROCESS OF WORKING