

FOOD

processing

SPECIAL
ISSUE



bakery and pastry

PROCESS
AND PACKAGING



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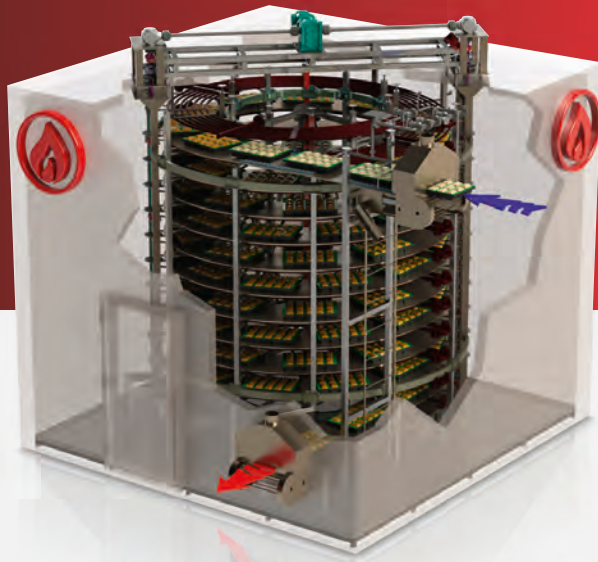


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SPIRAL OVEN

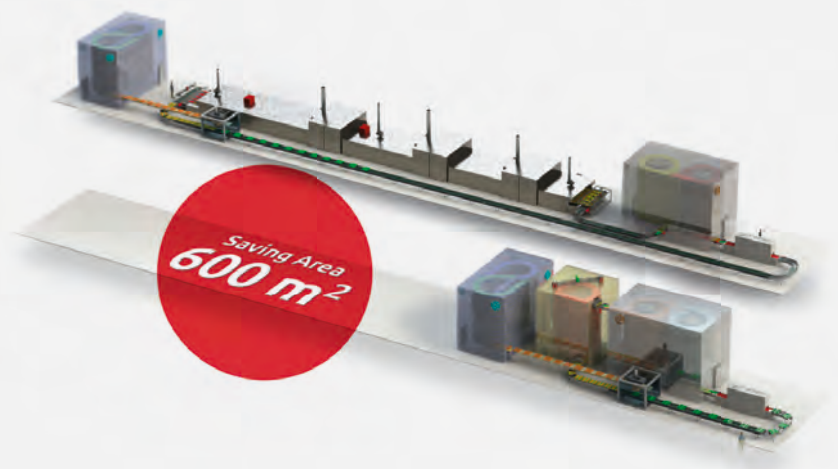


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LINE FOR SLICED BREAD 2500 Kg/h



COME AND TRY OUT YOUR PRODUCTS IN OUR TEST PLANT



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Tecno Pack
PACKAGING MACHINES

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FOR YOU AT CIBUS TEC 2019
PARMA 22TH - 25TH OCTOBER
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GLOBAL PRESENCE



PRODUCTIVITY



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The represented plant has been supplied to a primary Italian company which works frozen meat and includes: automatic feeding system at high speed of the bulk product, electronic horizontal flow-pack FP100, shrinking tunnel, robotic feeding station for the cartoner machine, three feeders with inclined stores allow to realize packages which contain mix of products of different origin. Operative speed, reliability, great versatility, ease in format changes, complete automation, total realization as per law regulations Industry 4.0, complete traceability of products.

Tecno Pack
PACKAGING MACHINES

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the Industrial Mixer

technology for mixing



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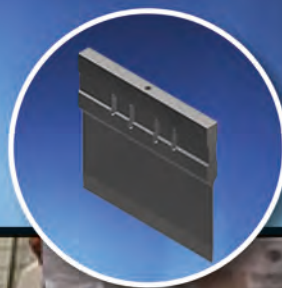
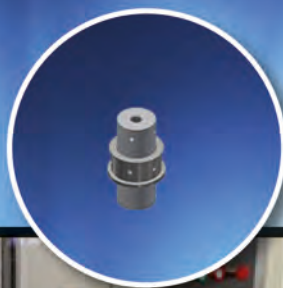
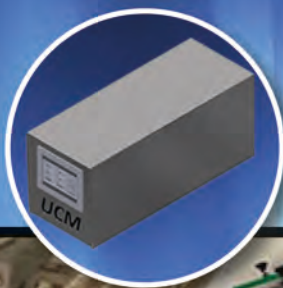


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SPECIAL

BAKERY-CONFECTIONERY-PASTRY-SNACKS

FOOD-BEVERAGES-HOSPITALITY EAST AFRICA 2019

International Trade Exhibition on Food & Processing - Beverages & Hospitality

Food & Beverages - Food & Hospitality International Trade Show on Food, Processing, Beverages & Packaging Technology, Hospitality etc. The exhibition will be held in Conjunction with AgroFoodPack from 15 - 17 november 2019, at Sarit Expo Centre , Nairobi , Kenya. Food & Beverages provides a unique opportunity to expand your brand in one of the most astonishing business destinations in Asia. Kenya's GDP has raised upto 55.24 from 37.2 Billions within 5 years. The Exhibition attracts exhibitors from around 14 countries. 🏛️



Enter a **new level** of flexibility

Sachet and stick solutions for the Food Industry



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MAÉ INNOVATION

EXPERIENCE & QUALITY
IN THE BAKERY, PASTRY & FOOD INDUSTRY
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OROGRAF SRL

DEI GINEPRI

PERSONALIZED SLEEVES
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OFFICINE DI CARTIGLIANO SPA

INNOVATIVE HIGH FREQUENCY PASTEURIZATION
AND STERILIZATION SYSTEM
pg. 110-111



DRINK TECHNOLOGY MAGAZINE

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



www.drinktechnologymag.com

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**Machineries, plants and equipment
for food and beverage industry**

year XXX - issue n. 4 - Septe 2019

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

Italian Magazine Food Processing

An outline of the suppliers of machines,
plants, products and equipment for the food industry. Published:
monthly

Registration: Court of Monza no.10 of 05.09.2018

Shipment by air mail art.2

comma 20/b law 662/96 - Milan

Panorama dei fornitori di macchine, impianti,
prodotti e attrezzature per l'industria alimentare
Periodicità: mensile. Autorizzazione del Tribunale
di Monza, n.10 del 05.09.2018

Spedizione in a. p. 45% art. 2 comma 20/b
legge 662/96 Filiale di Milano

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GALDI S.R.L. A SOCIO UNICO

GALDI GABLE TOP FILLING SOLUTIONS.
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CIBUS TEC 2019

MORE HALLS, MORE BUYERS, MORE SECTORS
THE SHOW IS SOLD OUT 4 MONTHS FROM THE
OPENING.
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EDITRICE
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We'll exhibit at...

FachPack 2019

**Nuremberg (Germany)
International Press Stand**



**Dubai (UAE)
Stand**



TECNOPOOL, THE BEST CHOICE

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

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

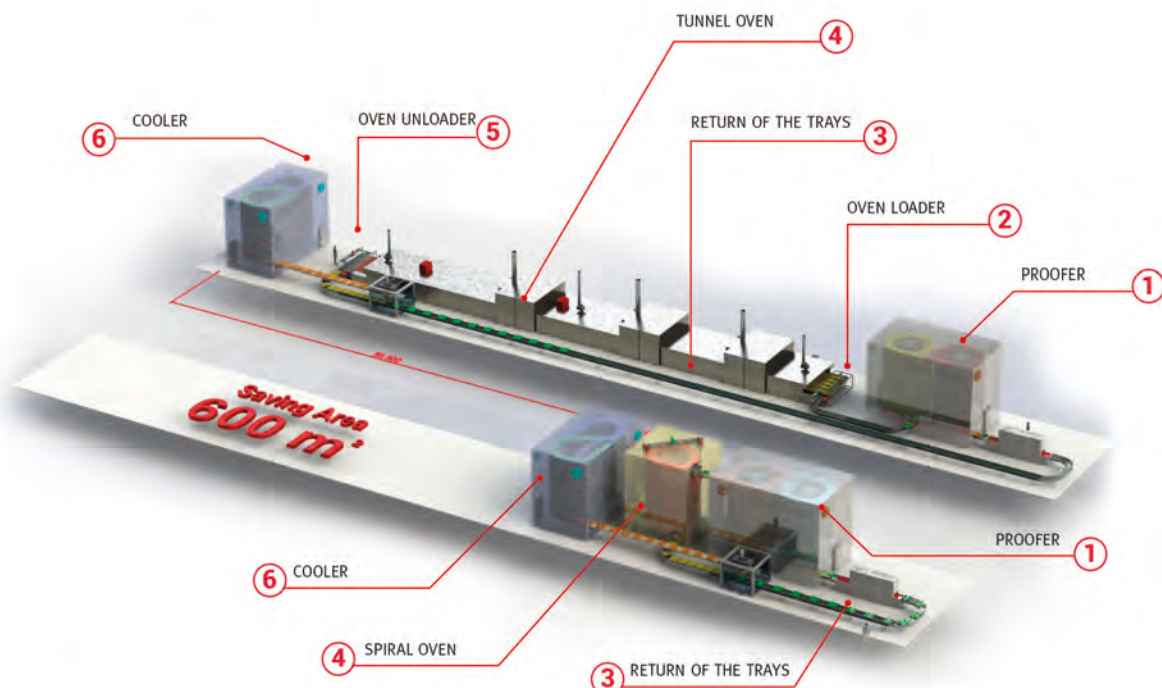
It was the beginning of a success story that has never stopped, as the results achieved in the last 30 years have been testifying: growth of sales, an increasingly widespread presence on foreign markets, and an ongoing evolution of the products.

The story of Tecnopool began in Padua, but today that story has crossed domestic boundaries to be told all over the world. From deep-freezing to cooling, from pasteurizing to proofing, from product handling all the way to baking and frying, the term flexibility goes hand in hand with all Tecnopool solutions.

Before developing a plant, Tecnopool thinks of those who will use it, because flexibility for it is not only a mental factor, it's above all a work

COMPARISON BETWEEN A TRADITIONAL LINE AND TECNOPOOL'S LINE

Example of a line for sliced bread, production 2,400 kg/h



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.

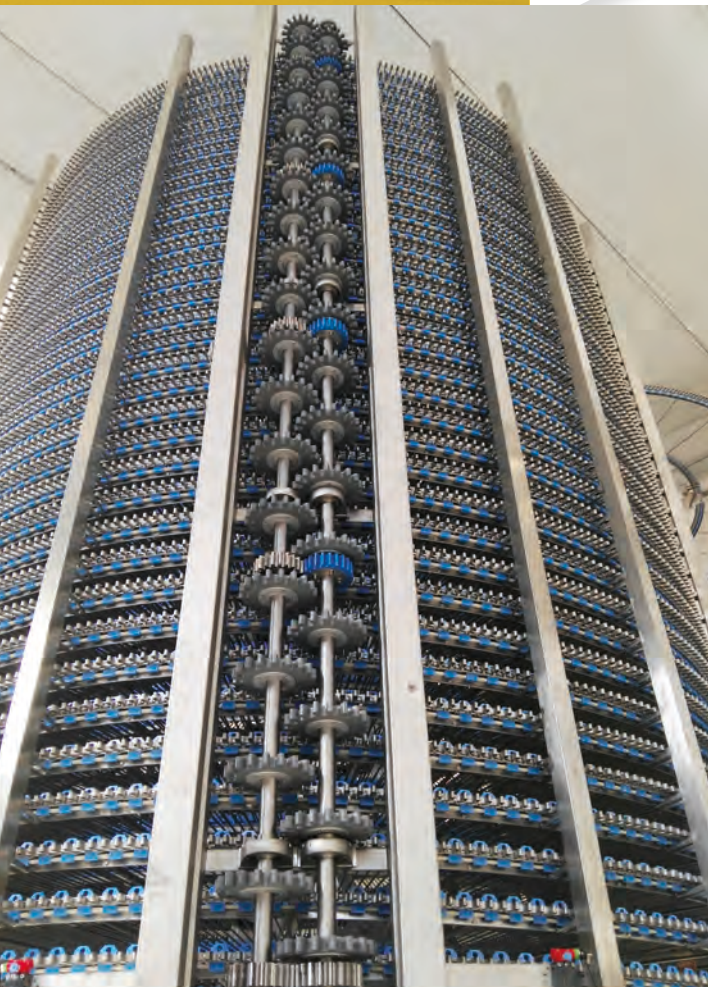
This is how Tecnopool develops plants that are truly customized for each customer and for every type of space, plants that guarantee the maximum in terms of productivity and the minimum in terms of maintenance.

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

UNIVERSAL PACK ENTER A NEW LEVEL OF FLEXIBILITY

THE PROJECT

The cooperation between this company (one of the biggest multinationals active in the coffee market) and Universal Pack begins in 1977 with the purchasing of a stand-alone machine for granular coffee, for the English division of the company.

The project we cover today, involves the development of a complete line to package granular coffee mixes in sachets and automatically insert them into pre-glued cartons.

The purchaser needed a solution allowing for the best available flexibility, output and compliance with the requirements of the food industry.

Universal Pack's project fulfilled all requirements. It is based on the following aspects:

Advanced reel management system with titanium reel shaft for easy lifting and carrying (it weighs less than 15kg)

The dosing system can be removed and positioned at a comfortable height to facilitate cleaning and size changeovers

A customized sachet transfer system has been developed to keep primary and secondary packaging in separated environments

Thanks to a Universal Pack patented system, you can minimise the volume of cases by positioning sachets on their edges

Adjustments and size changeovers are performed without using tools.



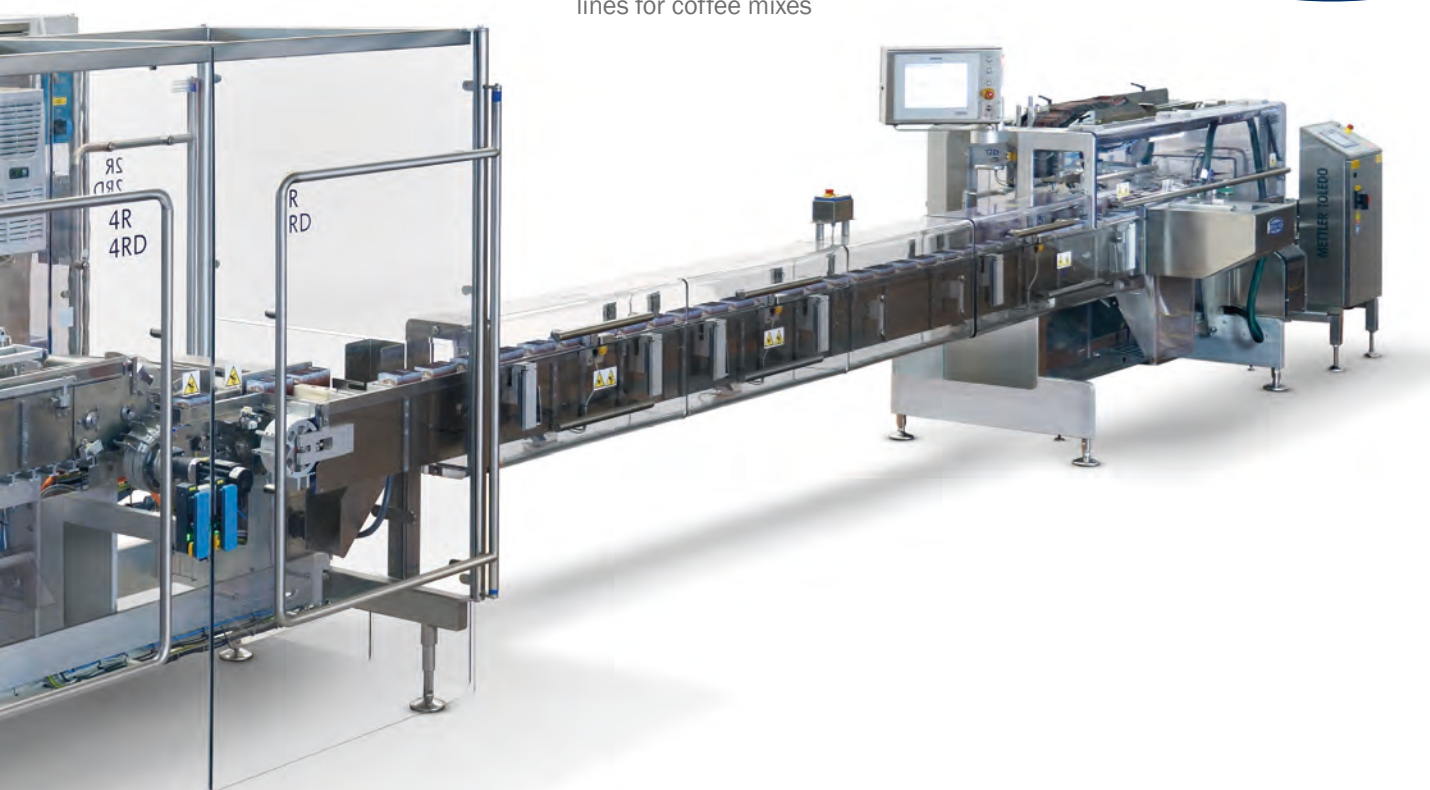
Examples of packs produced by Universal Pack complete line



New projects bring the company to develop new patents and devices, making the packaging process smarter, sustainable and more performing. Here's a new case study.



One of Universal Pack complete lines for coffee mixes





To guarantee the utmost precision at any speed, the lines have been equipped with single-lane check weighing cells with an accuracy of up to 1/1000 of gram, with direct feedback to the dosing unit

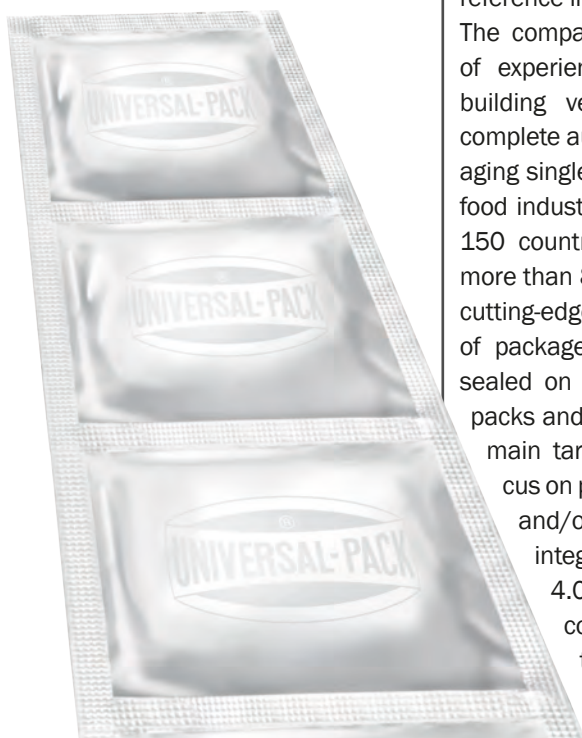
Monoblock integrated line for maximum OEE: all the electronics on the line are integrated in order to manage states, commands, configurations and data storage from one single access point

Universal Pack cartoning machines offer total visibility of cartons, both from the front side and the rear side of the machine. This exclusive and unique feature makes adjustments and size changeovers particularly easy since it is possible to visually "follow" the product during all stages of production

Moreover, Universal Pack cartoner has a high carton magazine capacity even in a very small footprint (magazine is 1,5 meters long). 🏢



www.universalpack.it



Universal Pack is an international reference in the field of packaging. The company has over 50 years of experience in designing and building vertical machines and complete automatic lines for packaging single dose products for the food industry. It is present in over 150 countries and has installed more than 8000 systems. It offers cutting-edge solutions for any type of package: stick-packs, sachets sealed on all four sides, shaped packs and cartons. Currently, the main targets for innovation focus on packaging with recycled and/or recyclable materials, integration of machines in 4.0 environments, energy consumption optimization and environmental sustainability.

ADVANTAGES OF THE PROJECT

- Advanced reel management system
- Customized transfer system
- Total flexibility
- Minimised carton volume
- Adjustments and size changeovers without tools
- Single-lane check weighing
- Laser printer with OCR
- Removable dosing unit
- Monoblock integrated line for maximum OEE
- Cartoning machine with double cantilever structure



SOUND EXPERIENCE AND HIGH FLEXIBILITY

IRTECH is characterized by a broad product range and high flexibility which enable it to meet any production requirement


IRTECH srl is an established company with a solid base in terms of experience and passion. Many of IRTECH's staff has over 20 years of experience in industrial refrigeration applied to the bakery and pastry market and we dedicate every necessary effort to reach the best results in both the commercial and technical aspect of this industry. We have put forward the idea of refrigeration equipment built in an industrial way while still being custom-made to meet the customer's specific requirements, from the smallest bakery to the industrial environment. Combining the tradition for innovation with the development of perfection, IRTECH has introduced machines that can match any others in terms of quality and price, but can also ensure its dealers the best kind of support in terms of proper back-up and service.

IRTECH'S RANGE OF EQUIPMENT LISTS:

- **Tunnel Blast Freezers for Racks** mod. BURAN and MISTRAL: Featuring Structures, Evaporators, Compressors and control panels of the



highest quality and in compliance with PED regulations., IRTECH's Blast Freezers have a freezing capacity that varies from 50 to 800kg/h and are adapt to Blast freeze every bakery product, raw or par-baked, regardless of the weight range.

- **Retarder-Proofers** mod. ALIZE', LIBECCIO, VENDAVAL, QUAS: many different models for each and every need. The perfect results of the programmed leavening process is guaranteed by means of a proper balance of the evaporating system combined with the humidity and heating cycle. The humidity is managed by an electronic steam producer that guarantees a constant and immediate humidity flow every time the working cycle requires it. The control panel can be digital, LCD or PLC according to the client's requirements.
- **Industrial Plants:** Great importance within IRTECH's production range are the Industrial Plants. Either them being leavening plants, freezing plants or for conservation, they are custom made to meet any particular requirement. 



www.irtechsrl.it



THE TOP QUALITY INDUSTRIAL MIXERS

Escher 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

ESCHER

mixers





PROFESSIONAL BAKERY, PASTRY AND PIZZA OVENS

For nearly 30 years, EUROPA Srl has been selling professional ovens to an ever larger number of bakeries, pastry shops, hotels and pizza shops all over the world. Established in 1990, EUROPA has become a brand synonymous with “reliability” and “innovation”, specialized in the production of ovens and equipment for bread, pastry and pizza, to facilitate the bakers’ lives ever more.

The strong entrepreneurship of the company’s management, the long experience of a dynamic team of qualified technicians and the professional competence of a closely-knit workgroup always ready to foresee the real market requirements, permitted to grow

up rapidly and establish itself over the main international markets.

Experimentation and research have always represented the principal means to achieve the company’s primary objective: “anticipate and satisfy the customer requirements”. Moreover, the testing severity, as well as the close examination of the materials, guarantees the high quality of the products.

Over the years, EUROPA has consolidated world-wide its own position thanks to a constant renewal of the range with increasingly more advanced products. It continues to grow year by year, increasing its presence both in Italy and abroad, relying on a strong

mark which means quality and modernity.

Besides, thanks to the cooperation of a loyal and specialized distributors’ network, EUROPA is able to guarantee an excellent assistance service to all its customers, whether it is a small pastry shop, a traditional artisan bakery or a bakery industry with loading and unloading automatic systems.

EUROPA offers two main product lines, in which you can find the most suitable oven according to your own needs. Besides, every product line has its own accessories.

The “Black Line” presents a wide range of solutions for large and





Europa
bakery • pastry • pizza
ovens



FOOD
processing





regular production, including: electric deck ovens, steam tube deck ovens, both traditional and evolved rotary rack ovens, multi-loading deck ovens and provers.

It features two models of rotary rack oven: the traditional GALILEO, with rear heat exchanger, and the evolved JOBS, with side heat exchanger. Furthermore, both series have two different versions, the DIGIT and the PRO ones, to satisfy all customers' requirements.

Among its many characteristics, the standard DIGIT version comes with digital control panel, 2-speed baking fan, weekly programmable ignition system, motorized steam damper and stainless steel outer panels.

The PRO version, instead, has the electromechanical control panel, manual steam damper and 1-speed baking fan. However, regardless their differences, GALILEO and JOBS have several common qualities, such as: solid structure, refined design, improved technology and surprising recovery times.

The "Green Line" presents multiple

products for small production, regular production, bakery cafés and horeca. It includes electric modular deck ovens, compact rotary rack ovens, mini-rotary rack ovens, convection ovens, combined solutions and provers.

Among the products of the new "Green Line" series, the main ones are those composing the BELL and COOPER series: ultra-compact rotary rack ovens for bakery and pastry products.

Thanks to their modular structure, they can be installed in less than 2 hours, they can pass through common doors and they can be fitted into premises with very low ceilings.

The special "FREESTYLE" version (patented) allows reducing the consumptions from 33% to 66% when the baking of a complete rack is not needed: you can decide whether to bake 5, 10 or 15 trays and thus to use 1/3, 2/3 or 3/3 of the power. Stainless steel massive structure, modern design, excellent baking quality, versatility and friendly use, are subjects that make the BELL and

COOPER series suitable for all customers expecting great performances from a small oven. 🏠

Visit:
www.europa-zone.com/en



GEA HIGH PRESSURE HOMOGENIZATION TECHNOLOGY IN FOOD & BEVERAGE APPLICATIONS

GEA is the technological leader for dynamic high pressure homogenizers and plungers pump for all industries and applications. This is the result of specific know-how and a spirit of innovation that is constantly focused on innovation and process performances.

Thanks to a strategy of development of both established and potential applications often based on cooperation with our customers' Research and Development Centers, GEA homogenizers can offer highly specific and customized process solutions to always meet, ensure and repeat over time product quality excellence.

The latest set-up and continuous improvements on production technologies allow the company to offer a complete range of homogenizers, from laboratory up to the industrial scale.

The most important key of success consists in the close collaboration with customers to implement innovative and tailor-made solutions to maintain continuous product development and to guarantee efficient operations and excellent results on the final products.

The Laboratory and the Innovation Center, based in Parma (Italy) next to the production plant, is a unique resource to test homogenization technology, refine receipts, develop high efficiency homogenizing valves and evaluate the performance of installed machines.







Highly qualified staff can support customers in the development of new products, to test maximum process efficiency conditions and product scalability to industrial production processes.

The benefit of high pressure homogenization is well known in dairy, food & beverage, to subdivide particles or droplets present in fluids to reduce them to the smallest possible size, down to nanometer range.

Thus, the process creates a stable emulsion, which improves the product shelf life, viscosity, colour, taste and consequently its performance. In addition, the use of high dynamic pressure and homogenizing valves designed and sized based on different applications allows particles to be subdivided at the required micronization and ingredients to be well mixed at the lowest possible pressure with energy and cost savings.

All GEA homogenizers are designed CIP and SIP, they are available with cGMP documentation and approved FDA and 3-A certification; GEA is also able to support clients for the IQ/OQ qualifications and product test (FAT-SAT).

The quality and the reliability of GEA homogenizers are well known all around the world, find out all the information on the website

www.gea.com





Mark your product with GEA homogenizers

GEA offre soluzioni altamente personalizzate per garantire sempre la qualità e la sicurezza del prodotto finito.

La tecnologia di omogeneizzazione ad alta pressione svolge un ruolo chiave nell'industria del beverage per garantire al prodotto finito importanti vantaggi qualitativi.

La migliore stabilità nel tempo, una maggiore shelf-life e una migliore viscosità del prodotto sono solo alcuni esempi dei benefici del processo di omogeneizzazione; inoltre, la qualità dei materiali e le opzioni disponibili per un'elevata efficienza in fatto di igiene e pulibilità rendono GEA il partner ideale per l'industria del food and beverage.





PREXIMA. ALL OUR SKILLS. COMPRESSED

No matter what the shape, dimensions or powdery substances, from soup cubes to milk tablets, sweeteners to instant drinks, the answer to your needs for reliability is Prexima, IMA Active's series of tablet press machines. Powered by IMA's knowledge of the sector, designed with unique Italian style, built to deliver top-level performance, the Prexima series will drive your productivity to a higher level of efficiency.

Prexima is the best solution to handle all production volumes: Prexima 80 is designed for small batch production and R&D; the single-sided Prexima 300 and Prexima 300T for medium production output; Prexima 800 and Prexima 800T for high output and double sided or double layer production.

Prexima ensures complete separation between the processing and the mechanical areas thanks to the use of purposely designed seals and protections. Along with this feature, the machine design also provides great accessibility.

The processing area is fully accessible once the external doors are opened, while access to the machine basement is required only for maintenance.

The Prexima's compression support is based on robust columns linked together by strong cast iron structures. The compression rollers are incorporated within these cast iron structures and supported on both sides.

This exceptionally sturdy structure – an essential requirement for high quality tablets – guarantees both pre-compression and main compression.





IMA Active knows all there is to know about mixing, granulation, tableting, filling and coating. Today, we make that knowledge available to the food and dairy industry with a world of tailored solutions. Come and discover our tablet press machines at Gulfood Manufacturing.





sion forces up to 100 kN with maximum reliability.

The lubrication system in the basement of the machine is automated and works with only one type of oil. The lubricant oil does not go into the processing area, ensuring that the machine is clean, with no oil dripping from punches and no black spots on tablets.

Tests have been carried out at the anechoic chamber at the University of Ferrara (Italy) to select the best technical solutions and sound-proof materials. Prexima's low noise level and minimum propagation of vibration contribute to the operator's well-being.

The removal of the turret is quick and easy. The HMI guides the operator step by step during each phase of turret extraction. Prexima is fitted with the XIMA HMI, which was awarded with the A' Design Award for its usability and its strategic role in improving operators' efficiency.

Prexima can be installed as a stand alone equipment or connected in-line for direct feeding to IMA Corazza wrappers or other packaging equipment. The conveyer system fitted inside the processing area allows all tablets to be carried to the same exit chute, making for an extremely compact footprint. 🏠

foodanddairy.ima-active.com





A WORLD IN A CUBE.

IMA Active knows all there is to know about mixing, granulation, tableting, filling and coating. Today, we make that knowledge available to the food and dairy industry with a world of tailored solutions. Together we can optimise your processes and innovate your products.
IMA Active. A world to explore.

foodanddairy.ima-active.com

Visit us at
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IMA  **ACTIVE**
Solid Dose Solutions



EXPERIENCE & QUALITY IN THE BAKERY, PASTRY & FOOD INDUSTRY

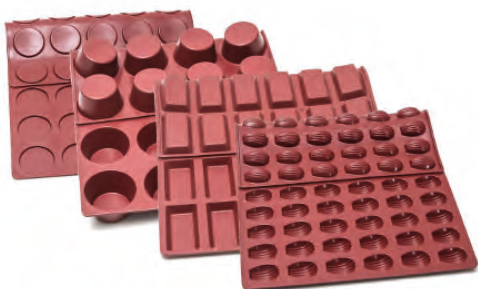
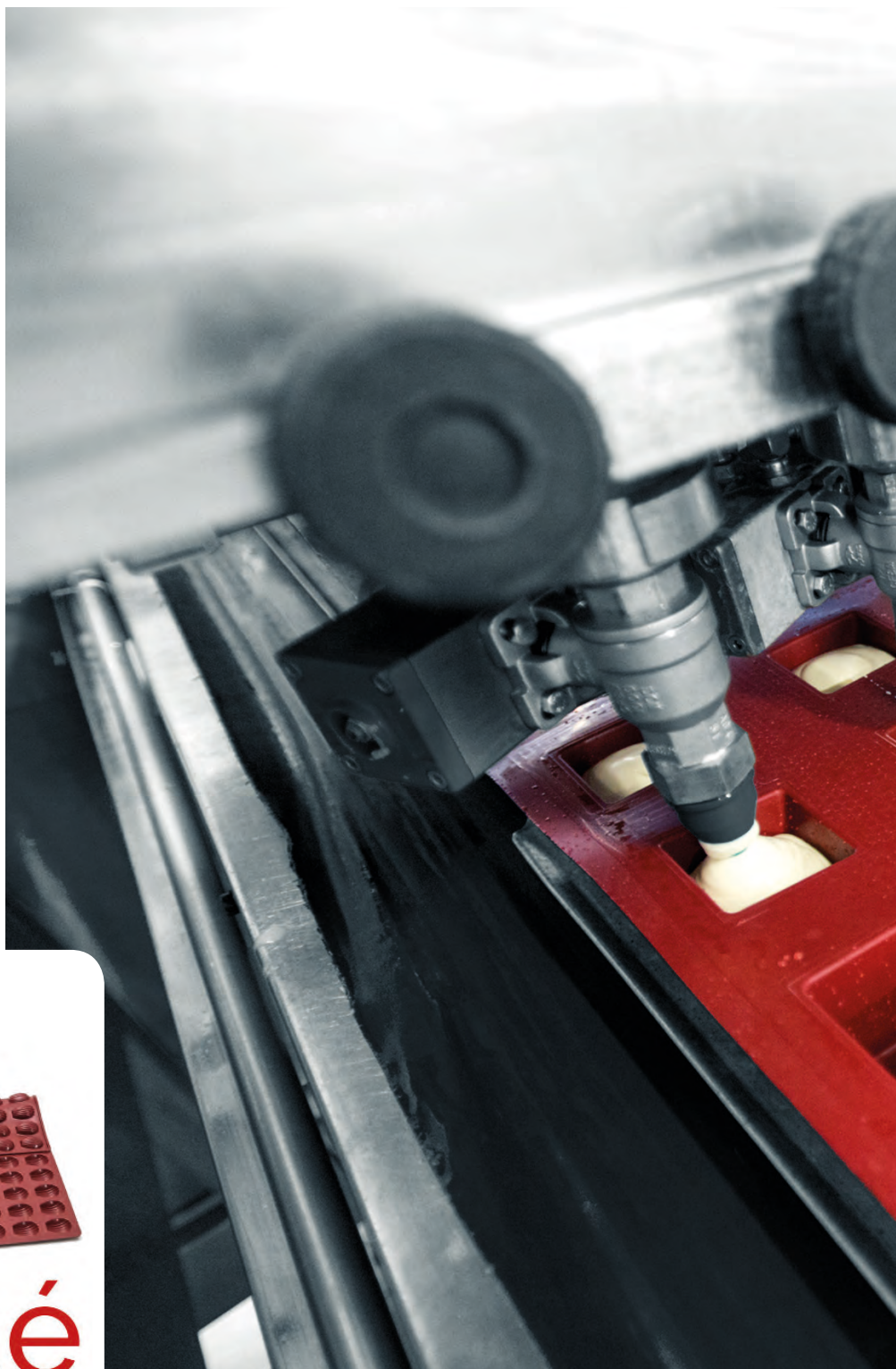
Created in 1994, Maé Innovation is specialized in the engineering and the manufacturing of high-precision silicone moulds, fermentation and baking trays as well as non-stick coatings for intensive uses of the food industry.

Diversity, creativity, customization? Be Silmaé!

Silmaé, 100% premium silicone moulds for industrials and professionals, are suitable for both baking and deep freezing and adapted for pastries, fruit cakes, ice creams, chocolates, sweets, starters, sauces, seafood and meat product, brioches, Viennese pastries, bread and buns.

The silicone used, SIL035, has been selected for its mechanical properties and its resistance to high temperatures (+280°C) and deep freezing by mechanical cold or cryogenics respecting the recommendations for use.

Silmaé is commonly used on automated production lines

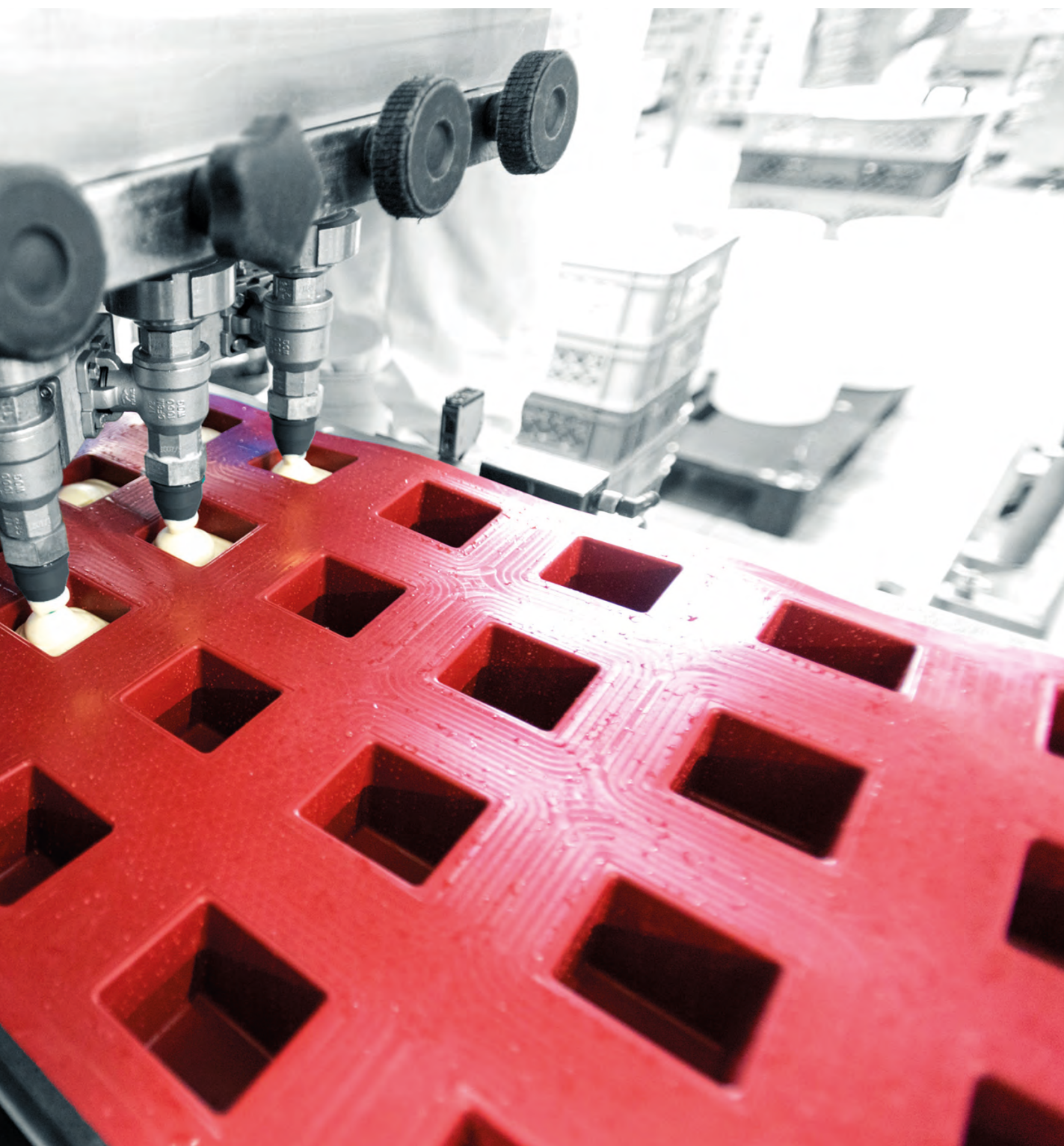


SilMaé



Maé

Creates your Mould



FOOD
processing

and complies with the highest French (NF 1186 & 25/11/1992 order), European (Regulation EC n°1935/2004 & EU n°10/2011) and American food standards. The system provides complete traceability for each item, reinforcing the Maé's strong reputation in the food industry.

Maé offers a wide range of standard Silmaé moulds with more than 250 references in its catalogue but is also able to customize your mould. Thanks to its dedicated organization, 3D CAD and prototypes, its designers create the shapes and moulds according to its clients' constraints and production environment. Many firms are automating their production and call upon Maé to comply with certain dispensing spacings and to insert systems for mould stripping and/or washing.

Over 300 tailor-made projects are developed each year, in large or small production runs, with unrivalled value for money on the market.

Many formats are available: pastry format (400x600mm), GN1/1 (400x300mm), individual format and other dimensions to several meters of baking mats.

The largest food companies trust Maé's know-how from all over the world!

Specially designed for baking LOAVES, BRIOCHES, HAMBURGER BUNS, CIABATTA, HOT DOG ROLLS OR SANDWICHES, CHOUX PASTRY, TARTS, PUFFS and ECLAIRS.

Fibermaé are easy to use, and suitable for all types of fresh or frozen dough, for salty and sweet cooking. They are made using an open glass fiber mesh and a non-stick silicone coating. They stand up to temperatures ranging from -35 °C to 260 °C.



Fibermaé

give the bread a fine golden crust.

Fibermaé

ensure homogeneous cooking thanks to their open mesh, which facilitates hot air circulation. The pastry is crunchy and golden.

Maé's philosophy has placed Innovation, Quality & Reactivity at the heart of its action. The company involved in a process of continuous improvement, has always invested in research and development and participates in many national and European research programs. Every year, the company designs and creates new innovative products.

Make your bread your best messenger!

The SIL'TIP is a unique marker mat invented by Gilles Sicart, Baker



Expert and Director of the Technical Institute of the Trades of Bread.

It gives the opportunity to identify the breads with a permanent marking. 6 standard designs are currently available, but it can be customized with the client's logo, name, brand, etc.

www.mae-innovation.com

✓ Experts in dough technology

In-depth knowledge of dough technology is a key ingredient required for the production of high-quality bakery products. With over 35 years of experience in the bakery industry, Rademaker is expert in this field. This know-how, combined with specific sheeting process expertise, overall production process insights and cost of ownership calculations, are used to develop the very best bakery equipment solutions that will work for you.

www.rademaker.com



Booth D1-23



BAKERY-CONFECTIONERY-PASTRY-SNACKS

SAUDI INTERNATIONAL

Organized by Heights, a highly experienced Saudi organizer, the show offers a dedicated platform for industry professionals to source new products from international suppliers. Learn about the latest innovative technologies and recipes from all over the world in the only and specialized exhibition in the GCC and the Middle east .

WHY SHOULD YOU EXHIBIT IN THE SIBP EXHIBITION

The show welcomed over 10.000 visitors ,attracted key buyers from the GCC, and showcased over 200 brands in the Bakery and Pastry sector from around the world seeking to explore the Saudi Market.

- Strategic partnerships between Saudi Arabia's local and international companies.
- High profile multi-channel marketing campaign.
- Saudi Arabia's bakery products market are expected to continue to see growth over the next five years, and could potentially become a large export market for many products.
- Flour is the main ingredient in bakery products, and grain producers could focus on increasing their exports of wheat flour to Saudi Arabia.
- Processed food producers could benefit from increased packaged cereal exports to Saudi Arabia, as the cereal subsector is predicted to grow significantly over the next few years. 🏠



المعرض السعودي الدولي للمخبوزات والمعجنات
Saudi International Bakery & Pastry Exhibition



ERREBI TECHNOLOGY, A HISTORY OF TRADITION AND TECHNOLOGY FOR BISCUIT MOULDS

Since 1959, Errebi Technology has been designing and producing moulds for any biscuit size and shape, creating customized products for each assembly and machinery.

The company provides a team effort specialized in the satisfaction of customer's needs, which adapts construction and the materials used to the specific cut, graphics and wording of each biscuit shape.

It also carries out worldwide shipments, with increasingly shorter delivery deadlines consistent with current market requirements.

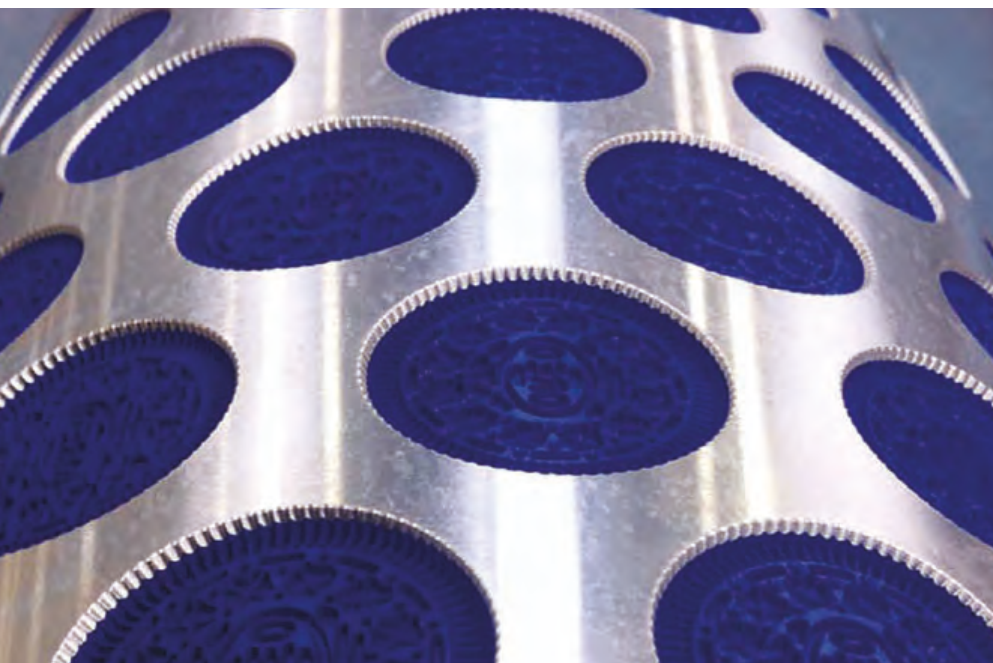
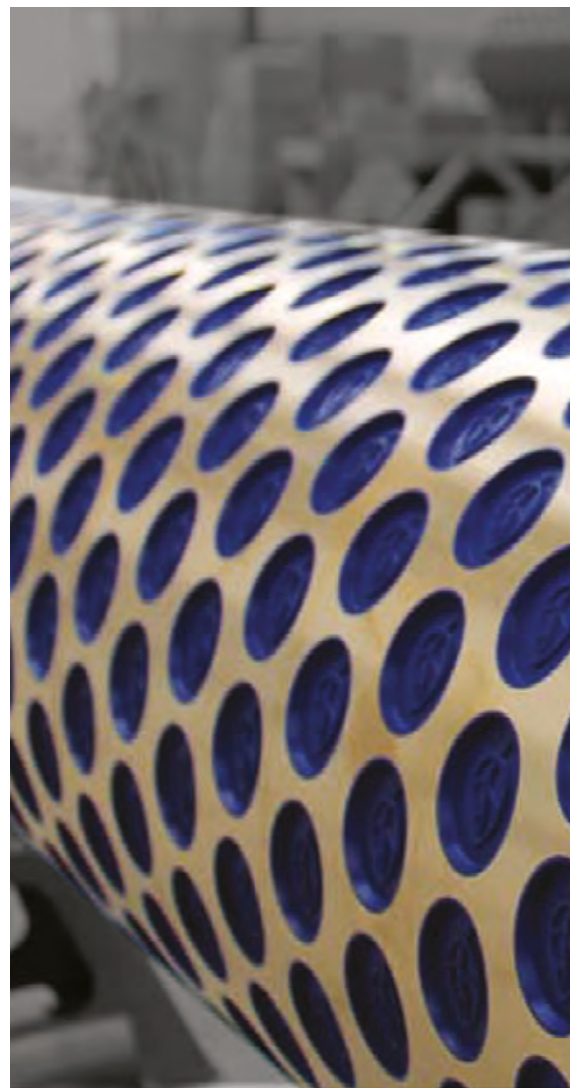
Experience, quality and assistance are the reference values of a company which has its roots firmly set in a passion for work, family tradition and in a continuing technological innovation.

Driven by the research of new creative shapes, Errebi Technology has been among the first to invest in computer-related techniques and contemporary CNC machine centres.

It also patented new revolutionary plastic materials, thanks to the collaboration with the research centre of the University of Modena and Reggio Emilia.

Errebi Technology stands out as a brand leader in the production of biscuits moulds; a key partner which ensures high productivity and curb costs to the high profile of its customer base, that includes the most important Italian and foreigner biscuit manufacturers.

Thus as a confirmation of the reliability and quality that have made Errebi Technology famous throughout the world.

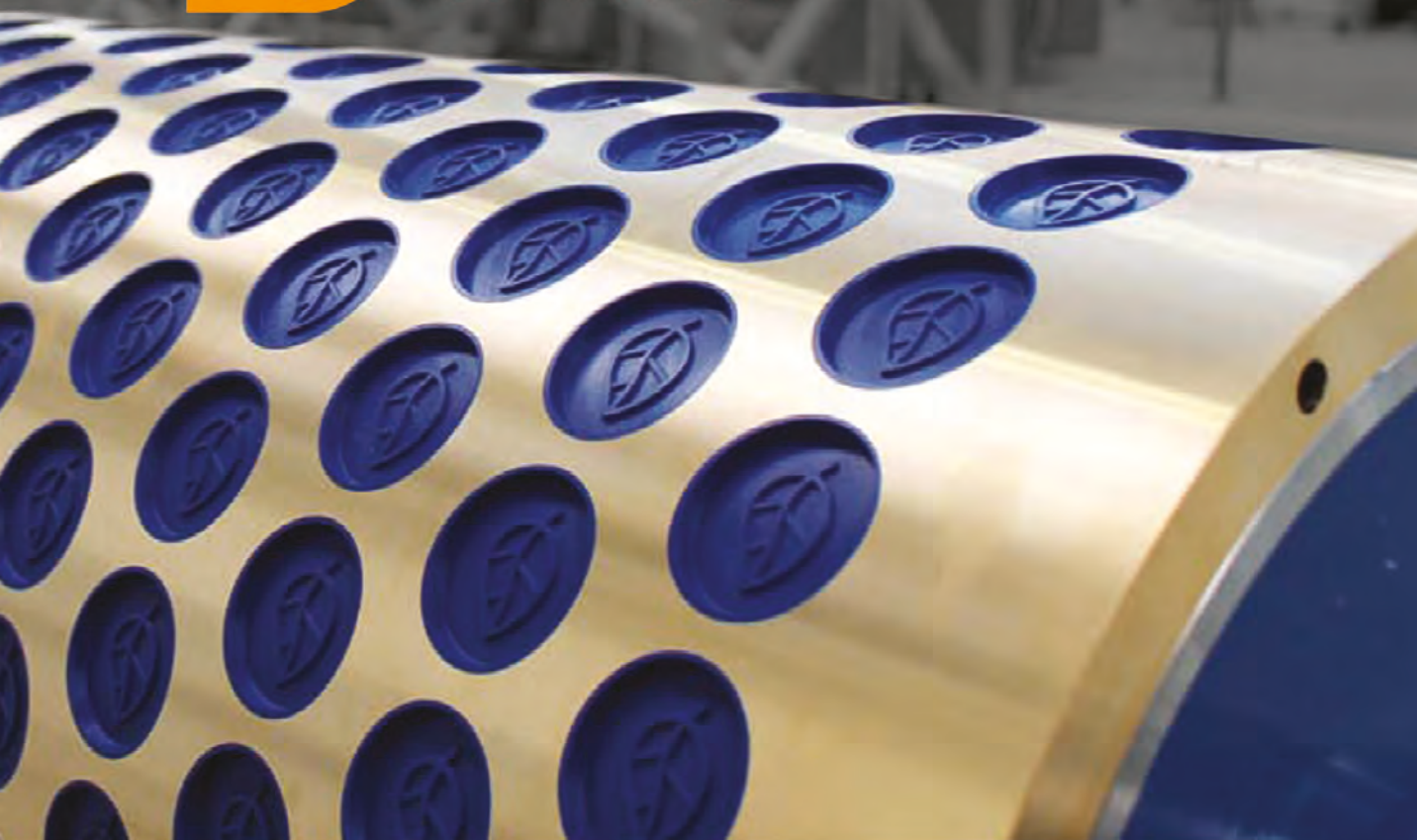


Types of product:

- Solid construction or interchangeable ring construction rotary moulding rollers
- Solid construction or interchangeable rings (or interchangeable cups) construction rotary cutters
- Wire cut and extrusion moulds
- Reciprocating cutters

Features of the produced materials:

- Personalization
- Mechanical engineering



- Patent
- Lubrification
- Chemistry
- Customization in terms of type of mix and graphics

New patented plastics:

- White Errebi (WE)
- Orange Errebi (OE)
- Blue Errebi (BE)
- Black Errebi (BLE).

www.errebi.net



COLUSSI ERMES, WASHING MACHINES FOR THE FOOD INDUSTRY

Colussi Ermes is global leader in the design and production of tailor made washing machines for the food industry, having realized over 5000 machines worldwide. Experience, research and know-how have all contributed to ensuring that the company, over the years, has become specialised not only in the meat, dairy, fruit & vegetables, poultry and fishery, bakery, confectionary, chocolate sectors but also in more complex fields such as the pharmaceutical, hospital, logistics and automotive sectors.

A modern and dynamic brand, showing an exceptional capability of addressing a constantly changing market. Values such as innovation and organization to guarantee competitiveness, flexibility and quality for absolute environmental protection. Colussi Ermes has always been a synonym of excellence – excellence in industrial washing. Innovative design, rounded shapes, accurate details, high efficiency and ongoing

research for perfection in order to achieve the absolute hygiene.

Today, Colussi Ermes is a company which exports all over the world, extensively in many countries. Spain, Germany, Australia and North America are the markets where we constantly reach the most important sales targets. Furthermore, with the aim of strengthening entry into the American market, Colussi Aws Inc. has been established in California, together with an all-American brand.

MISSION

The main goal of the company is that of fully meeting our customers' expectations, committed to understanding their requirements, combining that commitment with a journey whose final destination is that of having created a fully "customized" system. Furthermore, proposing innovative washing solutions and systems which represent a concrete source of savings of water, energy and chemicals.





**SERVICE**

Choosing a Colussi Ermes industrial washing plant means trusting in a partner who consciously believes in the strategic importance of the Technical Assistance Service, and why a highly specialized dedicated staff has been organised within the company.

Our relationship with the customer does not end with the delivery of the system, rather it is the moment it begins: the continued presence and strong commitment of our specialised electricians and mechanics ensure a fast and smooth start-up, without hiccups.

Over forty years of experience and know-how gained in industrial complexes, including at the world-wide level, have provided our Technical Assistance Service with both global and specific knowledge, not only during the test stage, but also in

the management of every operation which follows the commissioning of a washing system.

REVAMPING

COLUSSI ERMES also offers a partial or total reconditioning of obsolete machines.

We perform all the necessary repairs, replacements and renovations to optimize the machine's functionalities and restore its original performance.

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

SAVING RESOURCES

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

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

IBIE 2019

At IBIE 2019 Colussi Ermes will propose the best solutions for manual and inline Pan Washers with variable capacities up to over 30 items/minute, bottom down loading and introduction height up to 4".

Crate Washers with innovative Spin Drying System and throughput up to 4200 items/hour are also among the range of products you will find on display. 🏢

www.colussiermes.com





COLUSSI ERMES

Advanced Washing Systems

Tailor-Made Washing Solutions

COLUSSI ERMES is a worldwide 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.

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.



Colussi Ermes - Casarsa della Delizia (PN) Italy
Colussi AWS Inc - San Diego CA USA
T +39 0434 86309 - Ph USA +1 858 384 6078
www.colussiermes.com



OMAS TECNOSISTEMI

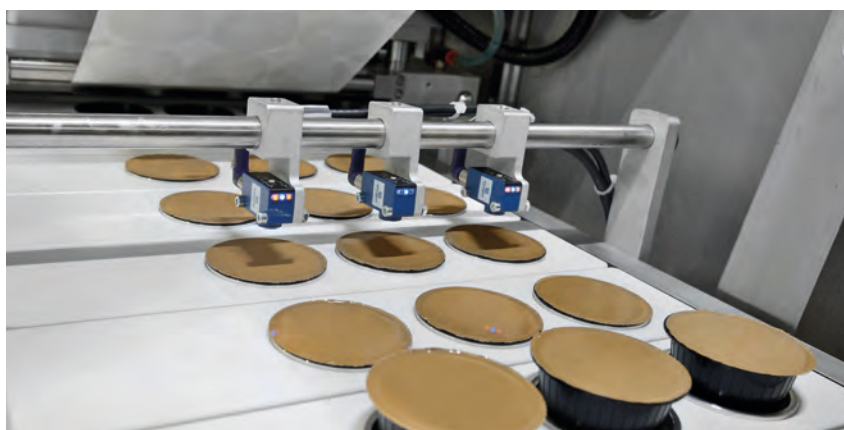


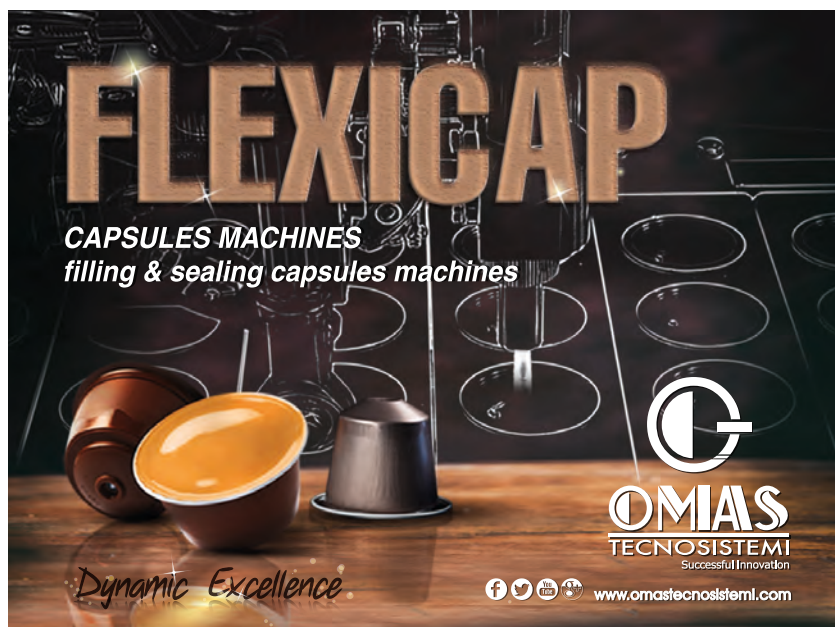
Omas Tecnosistemi is a leading manufacturing company in the designing and manufacturing of filling systems, semi-automatic machines and complete installations for packing liquid products, dense products and powders into containers, suitable for the Cosmetic, Pharmaceutical, Beauty-Care, Biotech, Chemical and Food Industry. The company is located in Cerro Maggiore in the district of Milan and occupies a plant of 12000 sq.m. Additional jobs for 4000 sq.m. will start by the first months of 2020. This new area will be dedicated to the production of machines for packing coffee capsules, lyophilized and liquids.

The range of customers may vary from small laboratories in need of semi-automatic machines to me-

dium and major Italian and multinational companies in need of complete lines and turnkey installations wholly customized. All the parts in contact with the product are made of stainless steel AISI 316L, FDA approved materials and MOCA certification for the food industry; they are fully dismountable to make easy and

fast all the cleaning operations and sanitization. The validation protocols IQ-OQ can be issued on demand. This service, combined with a high-quality product, has guaranteed the satisfaction and the loyalty of the customers over the years. The designing, manufacturing and mounting are directly executed in our





offices ensuring flexibility and high reliability. An efficient sales force and after-sales service are able to satisfy any customer's requests gaining the trust and the appreciation of important Italian and international customers.

Omas Tecnosistemi is on the national and international market through a wide network of agent and distributors which continuously collaborate with the central sales office of the company.

The company has two commercial offices in San Paolo, Brazil and Moscow, Russia.

The 4.0 Industry is the main issue for the future of all the companies and starting from the 2015 Omas has undertaken a structural and instrumental route by adopting an ERP system that is able to manage the production job order (by integrating

all the departments: commercial, designing, production, warehouse and finance with the industrial cost), this system will guarantee the complete control of all the processes already certified starting from the 2012 ISO9001:2008 with the upgrade of the 2015. The works for the 4.0 Industry started from the mechanical manufacturing workshop where the machining centers and the numerical control lathes are driven by cad-cam system. A central tool storage with microchip identification has been installed in the same department and it will be also soon placed an horizontal machining center equipped with a 24 pallets on 3 levels that will allow to work continuously without operators and will guarantee the production to grow. This department is also equipped with a laboratory for the quality control and for the calibration of the tools of measurement. In December 2018 the first FLEXICAP was delivered as an innovative assembly machine for capsules and liquids, soluble or coffee.

The machine is available in different models from a minimum of 2 lanes performing 120 capsules a minute to a maximum of 8 lanes up to 450 capsules a minute based on the format and on the product to fill.

FLEXICAP was recently launched on the international market and offers dynamism and excellent perfor-

mances. The modularity of all the system makes all the change over operations and product extremely simple and fast. The name FLEXICAP is due to the high flexibility of the machine starting from the feeding of the capsules that can be through an automatic unscrambling system or through a vertical storage for piled capsules. The positioning and down-loading is by Pick & Place system. The cleaning system of the inner side of the capsules before the filling and of the edges of the capsules after the filling is able to ensure the compliance with the food standards and guarantee a perfect sealing.

The Filling & Sealing stations are easy to handle including the maintenance and the cleaning.

The machine is equipped with two controls for the correct execution of all the operations.

FLEXICAP will be presented during the next edition of the exhibition HOST in Milan. 🏛️

www.omastecnosistemi.it



SOTTORIVA, BETWEEN TRADITION AND ZERO-STRESS INNOVATION



MR8 2.0, automatic divider for industrial production

Sottoriva, an Italian company that for over 70 years has been manufacturing machines for bakeries, pastry shops and pizzerias, is known worldwide for the wide range of its offer: from small mixers to complex industrial lines, all made in Italy, very competitive in terms of quality.

The company's distinctive feature is to be able to understand the market needs, especially in the food sector, where needs change quickly. Nowadays, in fact, consumers are more and more careful about the quality of products and therefore to the ingredients used to make them. As far as bread making is concerned, this involves the need to make quality bread, without chemical preparations or short-cuts, while maintaining the natural leavening of the product. For this reason,

Sottoriva has conceived **zero stress dividers**, with an innovative system to process leavened dough. What does zero stress mean? It means that the dough is treated by the machine with great care, in order to keep inside the air produced by leavening and in this way facilitate its development, thus obtaining a product of extreme lightness and fragrance.

Studied and developed in the last few years, this system maintains the natural leavening time of bread, respecting the true Italian gastronomic tradition.

The company has developed various dividers with this technology.

The **MR8 2.0** model, designed for the industry, a laminating machine that cuts and shapes in a practical and precise way, without ever stressing

the dough. The result is a high-quality bread, very similar to the artisan bread but with an industrial production. This divider is equipped with a sensor that can detect the characteristics of the dough, to treat it in a delicate way. It is ideal for soft and leavened dough, such as ciabatta, French bread and all the types of bread fashionable today, such as the triangle and the diamond, for example. It is also a very versatile machine that can be set quickly and easily according to the customer's needs.

Even **Athena Plus**, a high production divider rounder, has a zero stress system. This machine, that does not stress the dough, has a very high weight accuracy, maximum flexibility and a range of weight range from 25 to 600 g. It is a machine suitable to divide and round dough to make



Athena Plus, divider rounder suitable for industrial production



Dinamica, divider rounder suitable for medium production

round and stamped bread, hamburger bun, long-loaf bread, pita, pizza, tortilla and many others. Athena Plus can also be equipped for the treatment of gluten-free dough, whose demand is growing strongly, managing to work in the best way even the stickiest gluten-free dough.

The **Dinamica** model is also part of the production range, divider rounder whose name already announces its intrinsic characteristics. It is indeed a machine that allows a great flexibility of weight, always ensuring a great accuracy in the final result. Here too we

find the zero-stress system: it works in a delicate way both soft and semi-hard dough.

And finally **Lyra**, a two-row divider rounder designed to satisfy even the smallest production with extraordinary precision. Available in both mechanical and electronic versions, it is ideal for the production of round bread perfectly leavened.

Four dividers with different characteristics and production capacities, designed to allow both small and industrial bakeries to benefit from the new zero-stress technology. 🏠

www.sottoriva.com



Lyra, divider rounder suitable for medium-small production



RPE SRL: 40 + YEARS' EXPERIENCE IN THE INDUSTRY

RPE Srl is a worldwide reference in the solenoid valve, pressure restrictor, filter and flow meter industry, thanks in great part to the technology we have developed and the continuous evolution of international food and electrical certifications.

Founded in 1972 through the conception of our current President (Mr. Giuliano Ravazzani), who had the vision and drive to create one of the most successful and reputable solenoid valve manufacturers in the world.

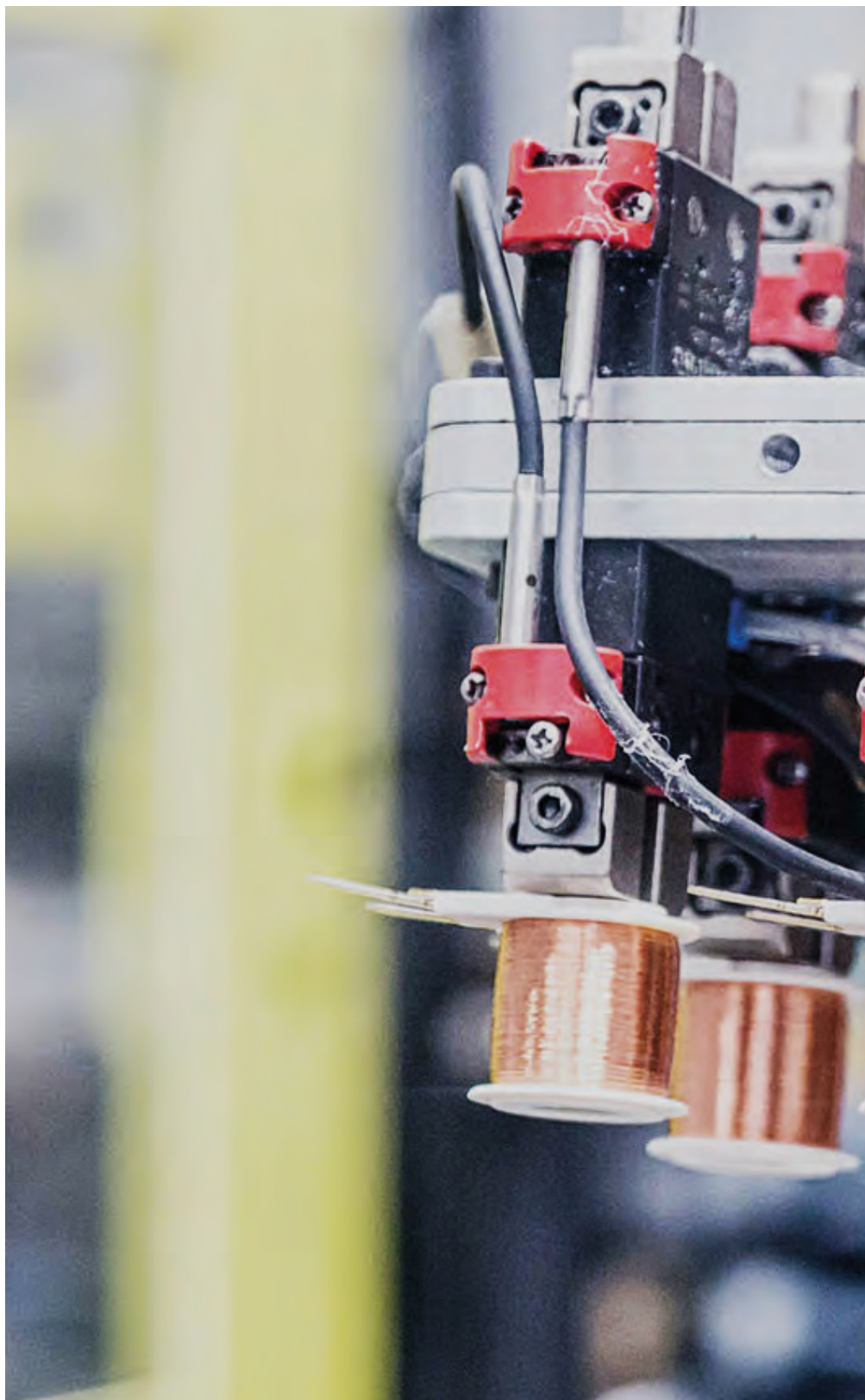
Today RPE designs and develops every component for all the solenoid valves we manufacture and offer. RPE products have been sold and distributed in Italy and around the world for over 40 years.

- Quality comes first: RPE is ISO 9001:2015 certified
- Each product family complies with food and electrical quality certification such as: UL, EN60335, WRAS, ACS, NSF, KTW, D.M.174/2001
- RPE's products are 100% made in Italy.
- All our products are designed and manufactured in our state-of-the-art factory in Carbonate (Milan) Italy.

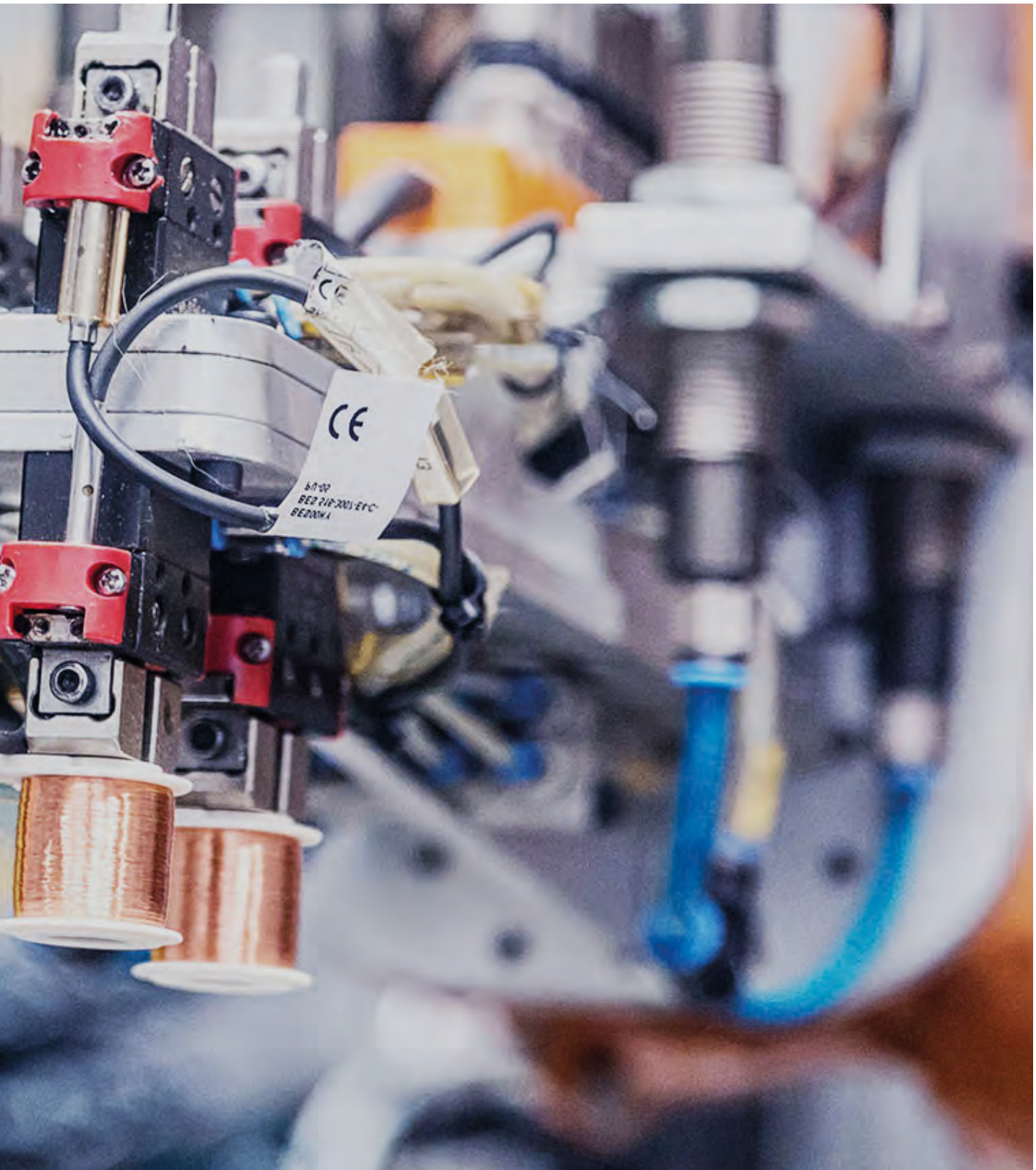
RESEARCH & DEVELOPMENT

We are committed to the design, creation and production of new products. We have the experience and infrastructure to create solutions for a wide variety of applications.

It is an added value that RPE offers providing reliable, affordable and unique results to our customers.



A standard of excellence in the
international market for Solenoid Valves



Our lab performs and provides practical tests, that provide solutions required by the industry and to our customers, utilizing innovative and creative solutions.

This is how RPE offers a direct and personalized service.

QUALITY CONTROL POLICY

RPE recognizes quality control management as a top priority. Managing and improving quality standards are essential in achieving the objectives the market requires and for the positive development of our products. This is why RPE has implemented the Quality Management System, a UNI EN ISO standard 9001:2015. This system controls the organizing structure, process, resources and documentation required to maintain the excellence established by RPE's Business Policy.

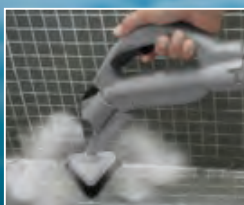


**NOTHING GREAT HAS EVER BEEN
DONE WITHOUT PASSION** 🏛️

www.rpesrl.it



ANATOMY OF A PERFECT MECHANISM



Inspired by the perfection of nature, we have developed the most efficient solenoid valves models. Thanks to advanced technologies, our project team creates complex control and management systems for liquids and vapors to provide our partners with high efficiency tools and help them achieve great results.

WWW.RPESRL.IT



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RADEMAKER, INNOVATIVE SOLUTIONS FOR THE BAKERY INDUSTRY

At Rademaker they have managed to transform the bakery traditions of the past into robust, state-of-the-art industrial bakery production lines that meet and exceed customer requirements all over the world. The Middle East region is an important region for the Dutch company and therefore they are proud to present their production solutions at Gulfood Manufacturing: B4-2 (Hall 4). A booth well worth visiting.

Founded in 1977, Rademaker was one of the first companies to specialize in the development and supply of innovative solutions for the bakery industry.

Today, Rademaker is one of the front-runners in the bakery industry, with global presence and a service that goes well beyond the delivery and installation of bakery production lines alone. Dedicated, highly skilled and experienced professionals employ the latest engineering technology to provide customers with solutions that allow them to face the future with confidence.

Based upon customer requirements, Rademaker food technicians combine customized innovations with the latest standard technology, resulting in flexible production lines and turn-key solutions.

It is no surprise that dough processing holds no secrets to Rademaker. Rademaker solutions are geared towards the customer's specific dough process and products. The development process starts in the Rademaker Technology Centre, here production processes are tested in an optimal testing environment. Rademaker technologists develop



Rademaker



the best products their customers demand and translate these into a Rademaker production line that will yield maximal results in terms of product quality and return on investment, with a focus on ingredient and waste reduction. The Rademaker portfolio contains a wide range of dough processing machines. Rademaker incorporated its bread know-how into the flexible Crusto bread line that allows its users to anticipate the future requirements of their markets.

Designed to produce a wide range of breads, the machine allows fast product changeovers and expansion with customized additions.

This way the customer can easily adapt their product range. The Rademaker Flatbread production line is able to produce a wide variety of high quality flatbreads to lusciously topped pizzas.

Croissant production lines were among the very first Rademaker bakery production lines.

Today, Rademaker is the recognized leader in flexible croissant lines, guaranteeing large quantities.

Over three decades of experience become evident in an unsurpassed dough quality.

The secret of good croissant dough and pastries originates in the laminator process.

Rademaker is an expert in stress-free dough sheeting and handling and has valuable experience in sheeting technology.

That is why Rademaker developed four different laminator methods, based on market-driven research and development. Rademaker Laminators guarantee high output and the very best quality.

They can be developed both as a block processor or a fully automated laminator. By adding the Rademaker Pastry Make-up line also a wide range of pastry products can be produced.

Rademaker also offers production solutions for pie and quiche products with their Pie line. When a full production facility is needed, the Rademaker System Integration Department steps in.

They have a tremendous insight in the systems that are available from third party suppliers. For each project, the optimum combination of these systems is found.

Rademaker is independent in choosing third party suppliers. We can therefore objectively assess both the individual and overall performance and strengths.

The selection of partners is the result of Rademaker's quest for the best: we select partners that will go the extra mile in terms of product innovation & services.

A unique combination of proven and new technology plus attention for detail, all based on customer requirements, guarantee Rademaker to be the perfect partner in the bakery industry.

Therefore it is no surprise that Rademaker has proven itself as a worth full partner for the Worldwide baking industry. 🏭

www.rademaker.com

**RADEMAKER LOOKS FORWARD
TO MEET YOU AT GULFOOD
MANUFACTURING BOOTH D1-23**

BOSS, AN UNCOMPROMISING OVEN

Real Forni's new rotary oven Boss combines innovation and researches with the yearly experience and tradition

For more than 50 years Real Forni has been working in the development of ovens and equipment for the baking sector supporting the professionals from all over the world in this important food sector. The new rotary oven Boss combines innovation and researches with the yearly experience and tradition of the company thus making Boss the reference model of its category.

Maximum efficiency, reduced overall dimensions and low consumption are the key features that allow the user to save energy and space, reduce the cost of maintenance and improve the result on the baked product.

A good ventilated baking for a rotary oven consists in the correct distribution of the heat and in the ability to bake the product with a gentle and abundant flow of air: this is the only way to equal the baking of a static oven. Another ultimate point is the ability of the oven to produce a great quantity of steam in a very short time and to regenerate it for the following baking. Thanks to the steamer positioned in the middle of the air flow, the oven Boss guarantees quickness and power to obtain crumbly products with a crisp crust.

In the planning stage we have worked hard on the consumption and the results are real, indeed the oven Boss 60.80 heats up very quickly and it needs only 50.000

installed kcal/h! This is possible thanks to a system of baking endowed with two powerful fans and an heat exchanger with triple turn of fumes and to a system of insulation consisting in three layers of rock wool compressed panels. As

for the consumption, this system is extremely virtuous and with the addition of reduced overall dimensions it is possible to position the oven side by side on its three sides. These features give you the possibility to save a huge quantity of space



a perfect cooking...always



BAKERY AND PASTRY EQUIPMENT
FORNI E ATTREZZATURE PER PANIFICI



realforni.com



inside your place in comparison to any other oven in commerce.

The range starts from the smallest 50.70 which is able to contain a trolley of 40x60, 40x80, 50x70 or 18"x26" of 16/18 trays, its reduced dimensions allow the transportation of the oven completely assembled. For trays 60x80 we can offer the classic Boss 60.80 with 18/20 trays or the "reduced" Boss with 16/18 trays (Boss 60.80 R) which is perfect for places not so high.

The range includes also the 60.100 model for trolleys 60x90, 60x100 and 80x80 and the largest Boss 80.100. All models are available with gas or gas-oil burner or electric power supply.

The ovens are provided with a lower platform for the rotative trolley in

order to have an easy entry of the trolley, a motorised flue valve and stainless steel side panels. You can choose, as an optional feature, the fume exhaust from the rear wall of the oven or an advanced LCD display programmer.

There is also the brand new innovative and spectacular "Panorama" version which has a glass on the back side that enable the direct view of the baking process inside the oven, which is realized with a double inside glass with a very high insulation and with an external curved and openable glass for maximum safety, cleaning and beauty.

This oven is perfect to separate the laboratory from the sale zone and it can be a great attraction both in

shopping centers and in small bakeries because it guarantees a privileged view on the baking process, keeping a clear division between laboratory and commercial zone.

A LCD display inserted on the top, exposed to the public, is also available. This LCD display shows the state and the type of product which is baking (Baguette - ready in 11 minutes) with photos in high resolution. 🏠



WATER DOSING & MIXING AND WATER CHILLING



It all started in the bathroom of the Walbeehm family. Mr Walbeehm was convinced that he could create equipment to improve the production processes of dough. His committed approach and thorough work led to the foundation of Baktec B.V. in 1981. From that moment on, the Dutch bakery equipment manufacturer has been developing and producing water dosing equipment and water chillers for this purpose.

When Mr Walbeehm's daughter Sabine became the managing director of Baktec in 2007, the com-

pany's employees continued working as passionately as the founder did back in the 1980's.

Quality management

Baktec carries out quality control checks at all stages of the production process and this is done in accordance with the ISO 9001 quality management system. In doing so, Baktec provides customers with trustworthy equipment of high quality.

Customers of the company recognise the outstanding quality of the products that Baktec creates, and

the company has grown substantially over the past few years.

The network

Baktec has an extensive network of bakery equipment resellers and production line manufacturers. Due to Baktec's numerous long-term partnerships with companies that represent them in over 60 countries around the world, it is well involved with the bakery industry.

The equipment

The Baktec water dosing equipment and water chillers are used by industrial and artisan bakeries, and



products. In addition, production at precise temperatures avoids the deterioration of the dough yeast that can occur due to thermal shocks. Using Baktec equipment helps to reduce water wastage and so is more sustainable compared to competitive products.

Baktec aims to simplify production processes and to fit their equipment perfectly into PLCs.

The equipment is fitted with the latest innovative technology and components. The equipment is easy to install and service, and the company offers solutions for all types of bakeries. 🏠

For more information, please consult www.baktec.com

BAKTEC[®]
quality without compromise

also in other markets. Bakeries buy the equipment to have a high degree of control over the production process, making it easy to produce the same quality of dough every day. End users of Baktec equipment save time and effort in their production processes, as the equipment takes care of two fundamental parts of dough processing: water temperature and quantity.

The equipment of Baktec measures the preselected temperature and volume of water very quickly and precisely, which ensures that the dough produced is always of the same quality.

With the help of water chillers and mixers, water temperatures ranging from just below 2 °C and up to 80 °C can be reached. The equipment can be used for measuring both small and large amounts of water, the latter of which is used in mass production processes.

Sustainability

Besides guaranteeing the uniformity of the doughs, the equipment helps to extend the shelf life of the





EASYMAC IMPROVES QUALITY AND EFFICIENCY

With its technologically innovative lines, Easymac improves the quality and efficiency in the bakery world.

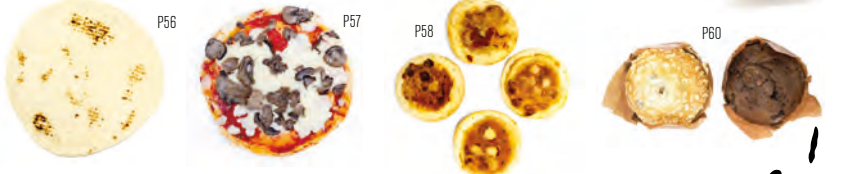
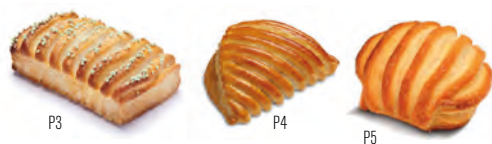
Easymac is proud to introduce its new injecting line for muffins, croissants and all products that you need to fill. Easymac does tailor made line with adjustable weight and speed of production.

In addition to this, it also introduces its new bread line: it is now possible to decide to have products by laminating system, by dough ball or both.

Easymac is specialized to create new products and develop new technologies to improve quality and efficiency in the world of bakers. 🏭

www.easymac.it

easymac[®]
foodmachinery



...and more!
easymac.it





A UNIQUE AND COMPLETE HIGH-TECH WORLD

GORRERI Food Processing Technology® is worldwide known for its ability to manufacture customized and designed turnkey solutions and to produce machineries and technologies unequalled for performance and results.

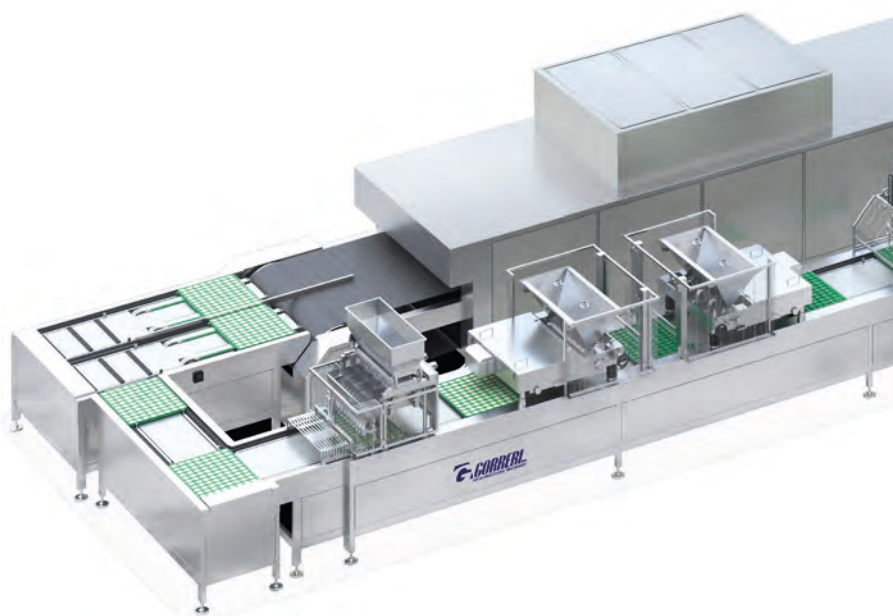
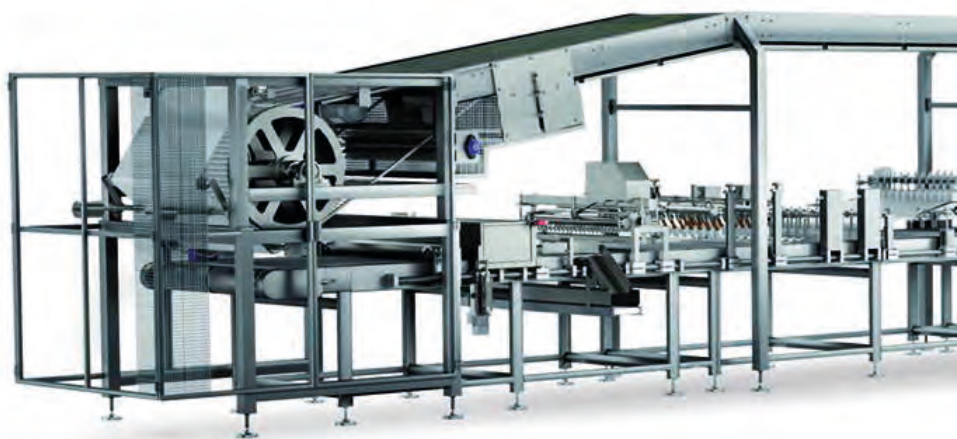
GORRERI'S RANGE is very wide and complete.

The company offers to its customers innovative and high performing solutions for many different applications like Compact and semi-automatic Lines for the production of Round And Rectangular Layer-Cakes and each kind of Dosed Products, Muffins, Eclairs and Shaped Cakes; both Vertical and Horizontal Injection Devices, Ultrasonic Cutting Systems for any need, Depositors, Enrobing and Decorating Devices, different solutions of Depanning Systems, Robotic arms to decorate and Printing Systems with edible inks as well as Customizable Machineries Made On Request.

MATCHLESS MIXING SYSTEMS.

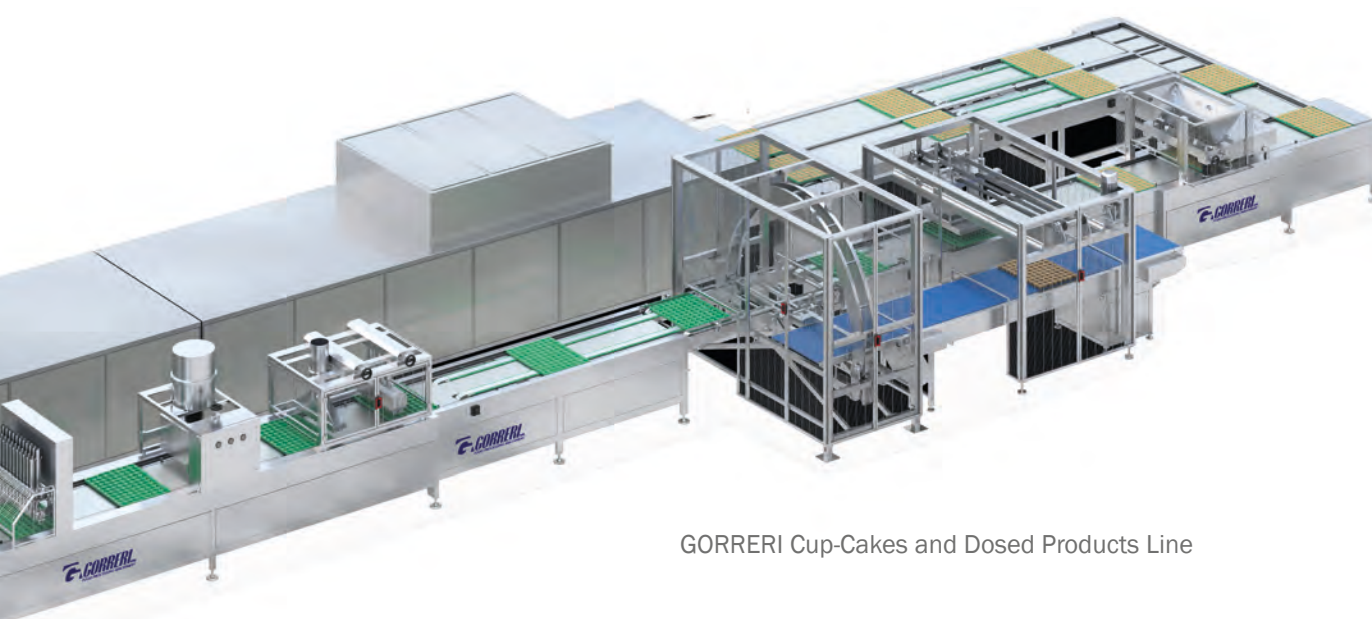
GORRERI TURBOMIXER®, the famous and unique turboemulsifier with vertical head is an innovative in-continuous mixing system, fruit of many years of experience that through a bright solution like VERTIMIX TECHNOLOGY® is able to emulsify, in few minutes, batters, cream, mousse, sponge-cake with a final density impossible to reach with any other mixing equipment on the market.

Thanks to VERTIMIX Technology® and to the great know-know, GORRERI® is able to provide unique and innova-



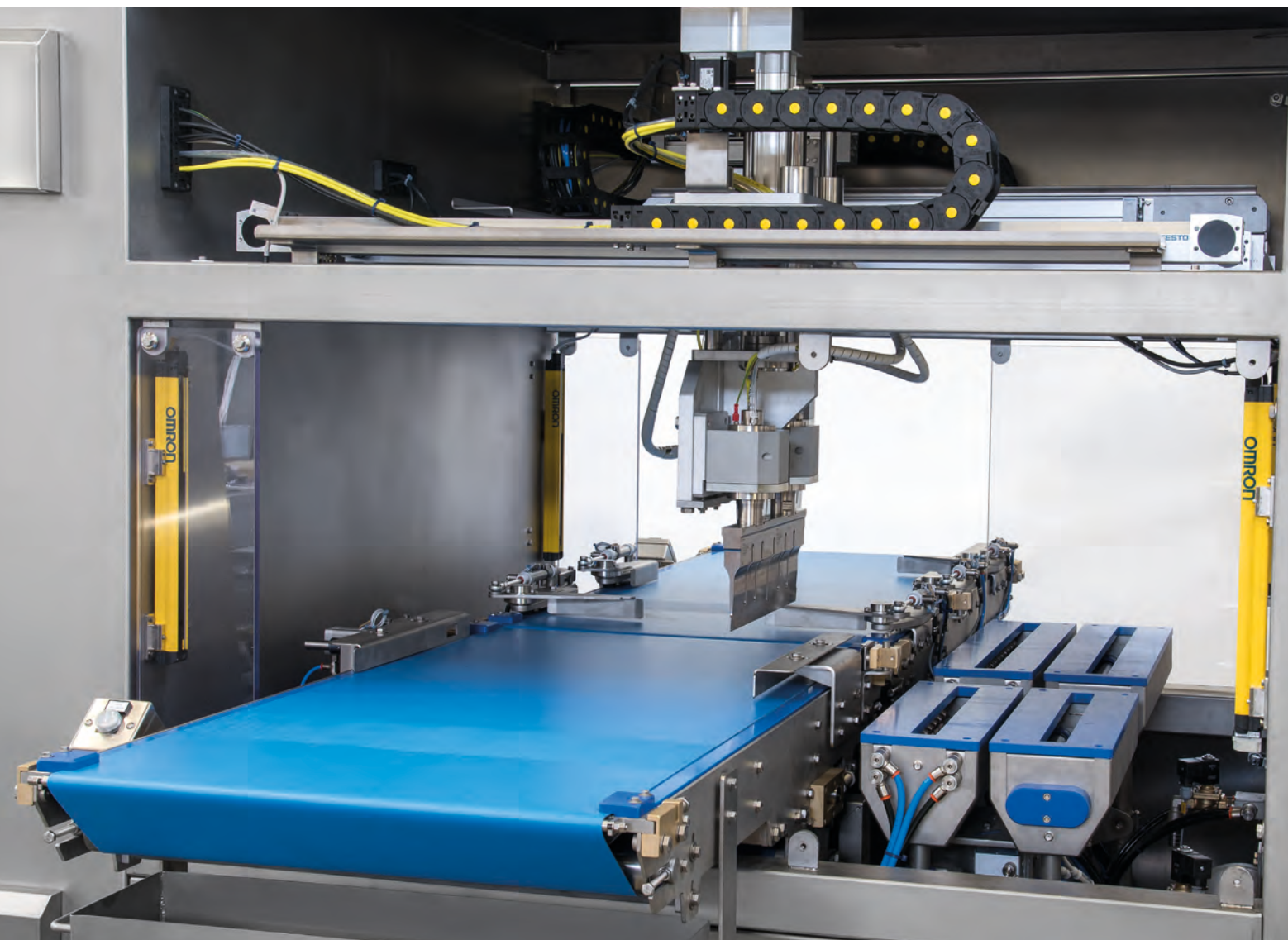


GORRERI Sponge-cake Line



GORRERI Cup-Cakes and Dosed Products Line





tive solutions to replicate complicated and craft processes, impossible to replicate with any other mixing device on the market all in continuous. This means space, time and money saving! Lady Fingers, Chiffon Cakes, Angel Cakes, Special creams, with or without inclusions, Chantilly, special batters without emulsifiers or pre-

servatives, egg-free batters and egg-free sponge cake, special products... It is incredible the number of products you can obtain with GORRERI TURBOMIXER TECHNOLOGY®.

GORRERI® is also widely known for PLANETMIXER SERIES®, a range of indestructible pressurized planetary

mixers, available in 6 different capability (from 120 to 800 lt) with a complete range of optional and devices to satisfy each single production need.

A complete mixing solution with steam cooking device, cooling device, transferring pumps, bowl lift-





Gorreri TURBOMIXER GMG Series

tion of the most recent and innovative technologies, Clean, simple and essential design to avoid contamination and dust.

A complete and innovative world, where INNOVATION and RELIABILITY are the main key-words. An historical Company that is still quickly growing and that in 2019 will inaugurate a new and innovative Company Site in the center of the Food Valley and of the Food Tech Valley, in the north of Italy where in 1987 it all began.

A brand new facility with a new and high-tech laboratory where customers will have the chance to test the most iconic technologies with their own ingredients and where they will have at their complete disposal all the 50 years-old Gorreri's know-how in the Confectionary process. 🏢

Visit:
www.gorreri.com



ers, automatic uploading and downloading of the ingredients and much more.

COMPLETE PRODUCTION LINES.

More than 50 years of experience in the confectionary sector process make Gorreri Company able to design turn-key and tailored solution for the production of Sponge Cake based products, Layer-cakes, Pies and Tarts, Muffins, Eclairs and each kind of Dosed Product. It is only when you know perfectly the produc-

tion process and the technological characteristics of different batters and dough that you can govern every step of a production process, avoiding loss of production and guaranteeing the maximum of optimization.

A PHILOSOPHY THAT MAKES GORRERI'S MACHINERIES UNMISTAKABLE.

Gorreri's lines and machineries are all designed with a specific and unique philosophy that makes each product highly recognizable and optimized for the use for which it has been studied.

Simple and fast maintenance, assembly and dismount without using keys or tools, High-tech touch screen panels interconnectable with the business management, Installation of the best components on the market, High flexibility, Entirely sanifiable; High performance with reduction to minimum of the waste, Install-



LABELPACK®, EACH LABEL A NEW STORY

The packaging of bakery products in thermoformed trays and flow-pack bags has long been a proven requirement for maintaining the integrity of the products from its production to the final consumer.

In addition to the commercial image of the products, the packaging has to show some product information, such as: product name, ingredients, shelf life, expiry date, nutritional characteristics, country of origin and other important data required by law.

These data can be pre-printed on the package or can be directly applied on the packaging with one or more self-adhesive labels, offering a high level of flexibility thanks to the possibility of printing variable data in line.

To deal with labelling, identification and traceability issues, LABELPACK has developed a wide range of labelling systems that can apply one or more labels to the package, while managing the in-line printing of variable data and barcodes.

The top of the range solution is made with the MODULAR series systems built on an "open frame" stainless steel structure featuring several automatic labelling modules of the LABELX series for top and bottom application.

The system consists of a centralised electronic control panel placed on a balcony structure with PLC and Touch Screen operator panel. The speed functioning can be electronically synchronized and the fast regulations with numerical indicators facilitate the format change and the following repositioning to previous position.

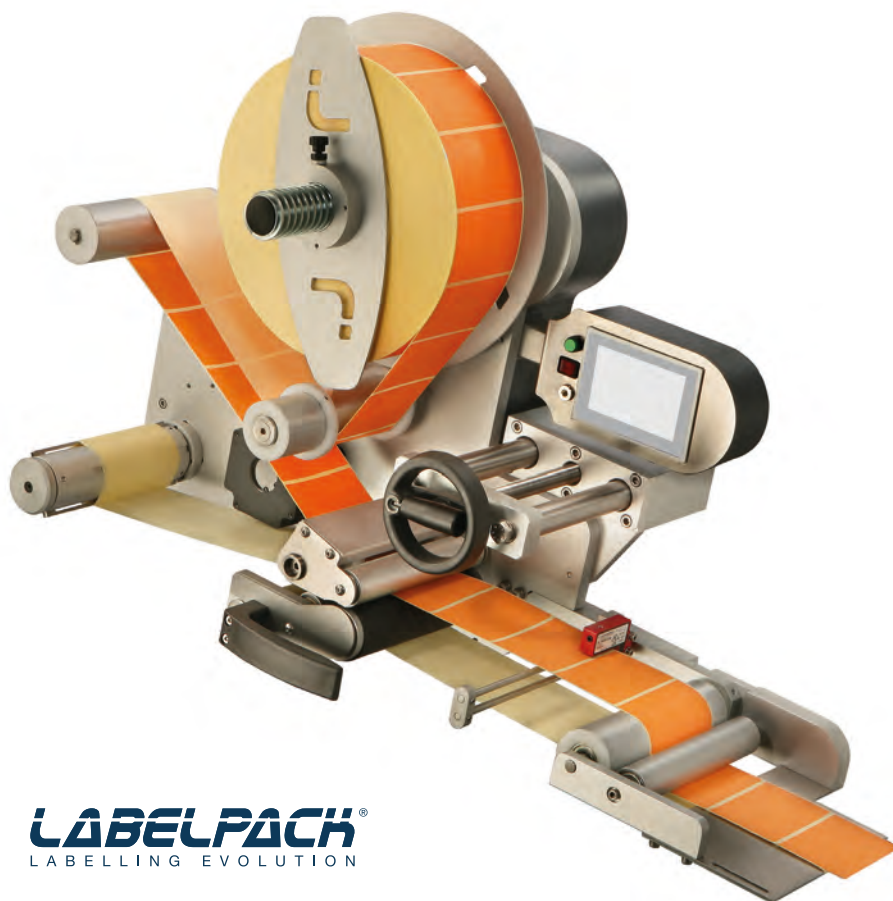
The MODULAR automatic labelling systems have different conveying

equipments according to the dimensions, weight and shape of the relevant product to be conveyed. The conveying systems are placed on the balcony structure making them easy to clean and avoiding spillage onto remote parts of the machine that can be difficult to reach and clean.

LABELX labelling units operate with a label width of 140 -250 mm and can use all the thermal transfer printing units available on the market with 4" and 6" printing widths produced by HONEYWELL, ZEBRA, SATO, NOVEXX, or alternatively TTO and INK-JET coders for the in-line printing of variable data, barcodes and other relevant information about the traceability of food products.

The MODULAR labelling systems are equipped with an interface for machine-to-machine communication, with MES systems or remote technical assistance management. The COMPACT systems are available for entry level applications. They are also made of structures in stainless steel and equipped with the labelling units of the LABELX JR series, which provide extremely functional solutions at a very competitive price.

Very often we are also asked to implement our labelling units on existing packaging lines and on new plants. To all our clients we offer our technical support and experience, gained in more than twenty years of activity in this sector, helping them to



LABELPACK®
LABELLING EVOLUTION



identify the best solution among the different models of automatic labelers of the LABELX series.

This series can operate with widths of 140 and 250 mm, which can be easily integrated on flow-pack packaging machines, thermoforming machines, vertical bagging machines and shrink wrapping machines, thanks to a wide range of standard supports.

LABELX is equipped with an integrated electronics with a touch screen operator panel and encoder input for the automatic synchronization of the application speed, and can reach application speeds up to 50 m/min.

All LABELX labelling systems can use printing and thermal transfer units, TTO encoders and Thermal Jets. 🏢

www.labelpack.it



www.labelpack.it

Label your world, label your life.



LABELX

LABELPACK®
LABELLING EVOLUTION

VISIT US AT:
CIBUS TEC 2019
PAVILION 02 STAND A 050

A perfect choice for food industry.

Labelling solutions for cans, jars, bottles, trays, boxes and bags.

Print & Apply solutions for boxes and pallets.



NEW RANGE OF “MIX” MIXERS

IN COMPLIANCE WITH 1935/2004/EC FOR FOOD APPLICATION

Since 1990 MIX s.r.l. projects and manufactures in Cavezzo (Modena) mixing systems and industrial components for bulk solids handling. Always attentive to the needs of its Customers, MIX developed a new range of industrial mixers in conformity with 1935/2004/EC for food applications. All parts in contact with food products have its own declaration of conformity, for use in food application.

The design of the mixers aims to avoid the deposit of food products in hidden areas and to facilitate the complete cleaning of each part of the mixer. These features make the new mixers appropriate for use in food sector, where cleaning of the equipment holds a great importance. In its mission, MIX stands not merely as a supplier, but as a reliable partner; for this reason MIX focuses its research

and development activities on the needs of its Customers. Every mixer is tailored and custom manufactured, in order to satisfy even the most demanding and specific requirements. easier to determine the characteristics of each raw material and, therefore, identify the most suitable mixing techniques for obtaining the desired final result.

Certification Systems according to ISO 9001 – ISO 140001 – BS OHSAS 18001.

MIX srl

Since 1990 MIX srl projects and manufactures mixing systems and industrial components for bulk solids handling. Always attentive to the needs of its Customers, MIX operates not merely as a supplier, but as a reliable partner, being able to develop new so-

lutions and increase the efficiency of the production processes.

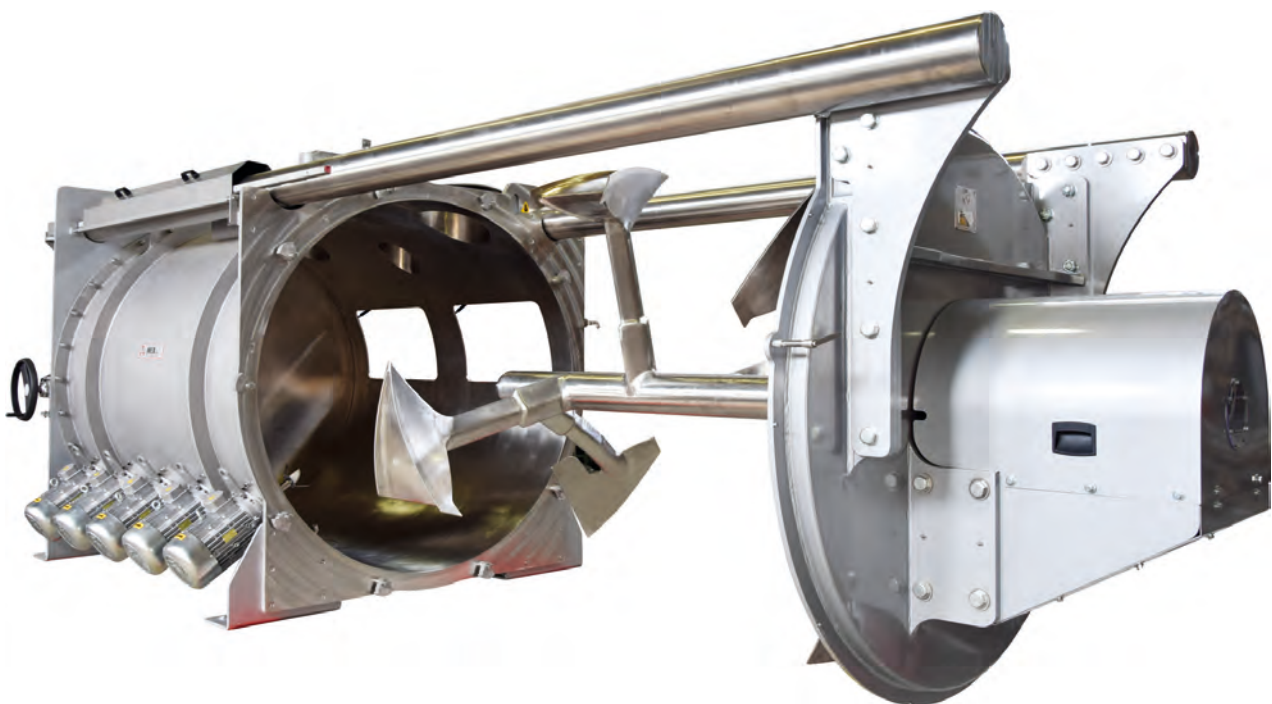
New Bag Filter for food application with EC 1935/2004 Certification
MIX developed a new series of Dust collector equipped with bag filtering elements, complete with EC1395/2004 Certification, suitable for applications in food industry, with powder products.

Main Features

Metal parts in contact with product in stainless steel AISI 304

Non-metal parts in contact with product with EC 1935/2004 Certification
Bag filtering elements in antistatic polyester needle felt with EC 1935/2004 Certification

High-efficiency compressed air jet-pulse cleaning system with air tank positioned inside the filter housing





Mixing systems and components for plants

CERTIFICATE SYSTEMS

ISO 9001 - ISO 14001 - ISO 45001

www.mixitaly.com



FOOD *Technology*

In compliance with 1935/2004/EC



FP2019_02 - COPYRIGHT©2019 BY MIX s.r.l.

Specific design following Good Manufacturing Practice

Filtering elements can be easily removed from the side door or from the top, thanks to the new screw-less fastening system.

Filter can have ATEX certification EX II -/3D, suitable for use in internal zone 20/21 and external zone 22

The efficient jet pulse cleaning of filtering elements is controlled by the new MIX control panel, which can include a pressure differential gauge.

MIXER WITH FULLY EXTRACTABLE ROTOR SHAFT

MIX developed a new range of industrial ploughshare mixers equipped with fully extractable rotor shaft. This innovative solution enables the operator to easily access any point inside the mixing chamber and allows to obtain the complete cleaning of the mixing wall and the rotor shaft.

Main Customizations

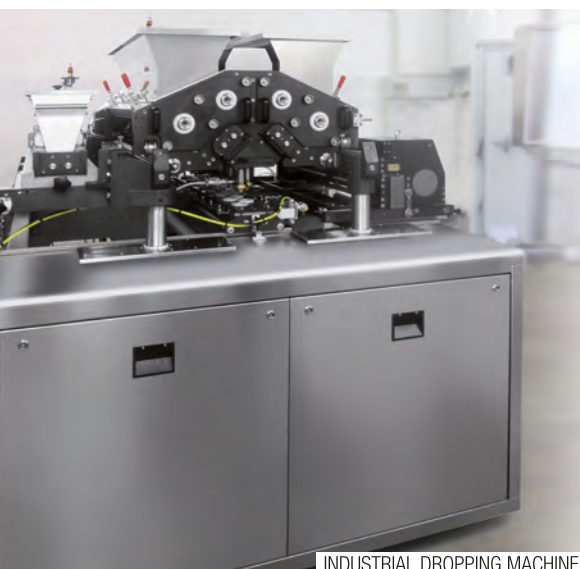
Heat Exchanger
Side Choppers
Liquid Injection System
ATEX Certification

These features make the new mixers appropriate for many uses in several fields of application, where cleaning of the equipment at each change of recipe holds a great importance. This series of mixer with fully extractable rotor shaft is positioned at top range, intended for customers who consider the quality of their product an essential characteristic to distinguish themselves in the market. 🏢

www.mixsrl.it



IT REQUIRES KNOW-HOW, ACCURACY AND EXPERIENCE!



INDUSTRIAL DROPPING MACHINE

Three basic ingredients to reach important goals.

The same ingredients we have always added to all our plants and particularly to our latest creations to give more and more working flexibility in order to reduce significantly the timing for size changes, for cleaning and maintenance.

Everything to the advantage of a considerable saving during the production phase.

Important goals that Laser, specialized in supplying complete plants for baking industry, has reached all over the world and in over twenty years of operational presence in this field.



INDUSTRIAL LAMINATION LINE



LASER

BISCUIT LINES AND OVENS

www.laserbiscuit.it

B.A. SYSTEMS: BAKING TECHNOLOGY AND ENGINEERING



B.A. SYSTEMS is a company operating in baking technology and engineering. It is involved in the study and realization of automatic lines and very innovative machinery in bread and baking products.

B.A. SYSTEMS presents itself on the market with a new image in its strategic and organizational concepts, based on traditional experience, but with added competence and know-how, thus giving an original mark to his structure. The aim of B.A. SYSTEMS is to assure quality to his customers, intervening in the automation and improvement of the processes, with the right solutions and giving a complete assistance in the definition of products' standards and their realization.





B.A. SYSTEMS plans and builds automatic lines and machineries for the production of: small bread, soft dough ("ciabatta", "pugliese bread", etc.), baguettes, big shaped bread, tin bread, sandwich bread, "bruschetta", toasted bread, small rustic bread sticks, pizzas, "focaccia", Arabic bread, "tortillas", "piadina", "panettoni", "colombe", "pandori", croissants and other baking products, which involve a fermentation process, biscuits.

B.A. SYSTEMS has the pleasure to present some high- capacity automatic lines for piadina production, recently built. Their technology is from hot press and from dough ball sheeting line. 🏭

Visit:
www.basystems.it



INNOVATIVE FLOUR COOLING SYSTEM BY AGRIFLEX SRL

Patent Nr. 1401347

Since over 40 years, Agriflex Srl is leader manufacturer of installations for the handling of raw materials. Thanks to our in-house research department, we have successfully conceived, built and patented our innovative system for the flour cooling.

Let us introduce it to you as follows: dough temperature control is a key factor in obtaining constant and ideal quality in the production of bakery products at industrial and small business level. Infact, the cooling process of the flours allows the slowing down of the dough rising, suitably adjusting it to the times of each production line.

Among the methods currently used for this purpose, often with high costs and poor results, one of the most common and popular is lowering the dough temperature by adding ice.

The limitation of this method is in the empirical approach used both to determine the amount of ice to be used relatively to the detected temperature and the reduced quantity of water to pour in the dough since it is obtained by the melting of the ice.

Some people cool the dough by mixing liquid nitrogen, although this method is quite expensive and therefore impractical.

Others mix the flours using lamellar flows of cold air, but this is a poorly efficient method, due to the reduced specific heat of the air and the risk of changing its humidity.

Finally, another cooling method uses screw heat-exchangers: while convey-



AGRIFLEX[®]

— since 1975 —

FLOUR COOLING SYSTEM
MA DI RAFFREDDAMENTO FARINE

PATENT NR. 1401347





ing flours to the mixer, their movement mixes them with liquid nitrogen or CO₂ that is injected for cooling purposes. Unfortunately, despite being excellent for flour conveying, the screw is not equally effective in mixing flour, this means that a large number of screws is installed, increasing both plant and operating costs, due to the difficulty of cleaning and maintaining such cumbersome heat exchangers in efficient working order.

The innovative flour cooling system patented by Agriflex offers various, significant advantages:

- **high energy efficiency** thanks to the direct exchange and consequently reduced operating costs;
- **high effectiveness** thanks to the considerable temperature reduction;
- **complete system automation** that, thanks to the reduced thermal inertia and the absence of accumulations, ensures the correct temperature of the dough, compensating the temperature variations of



the other components and ambient temperature;

- **ease of maintenance** since all areas can be easily cleaned.

The Agriflex Flour Cooling System is easily retrofitted on existing installations and it is highly suggested in various productions.

Agriflex is also recognized on the market for the production of **micro dosing stations: tailor-made solutions for storing, weighing and dosing micro ingredients.**

Agriflex micro dosing stations are designed and manufactured according to the customer's requirements. They are particularly ideal for use in the biscuit, bread and confectionery industries and for food products in general.

Micro ingredients are usually managed in three steps: loading into the

container, dosing and conveying to the point of use of the ingredients that are added to the main ingredients of a dough or mixture. The aforesaid steps can be fully automated, manual or both. Depending on the production process, Agriflex can provide the best and most efficient tailor-made solution. The micro dosing station can consist of different containers, each having internal mechanical parts suitable for the characteristics of the ingredients. The quantity of micro ingredients to be added may vary from dozens of grams to several kilograms.

Agriflex micro dosing stations guarantee:

- **the accurate** dosing of products when preparing the recipes and consequent reduction of raw material waste
- **perfect incorporation** into the main system

- **high automation** that guarantees quick dosing
- **lower management costs**
- **accurate traceability and reduction in human errors**

Agriflex conceived one model of micro dosing station for **difficult-to-flow** raw materials such as:

- raisins
- lecithin
- almond flour
- whole egg powder
- candied fruit
- pine nut
- pistachios
- etc

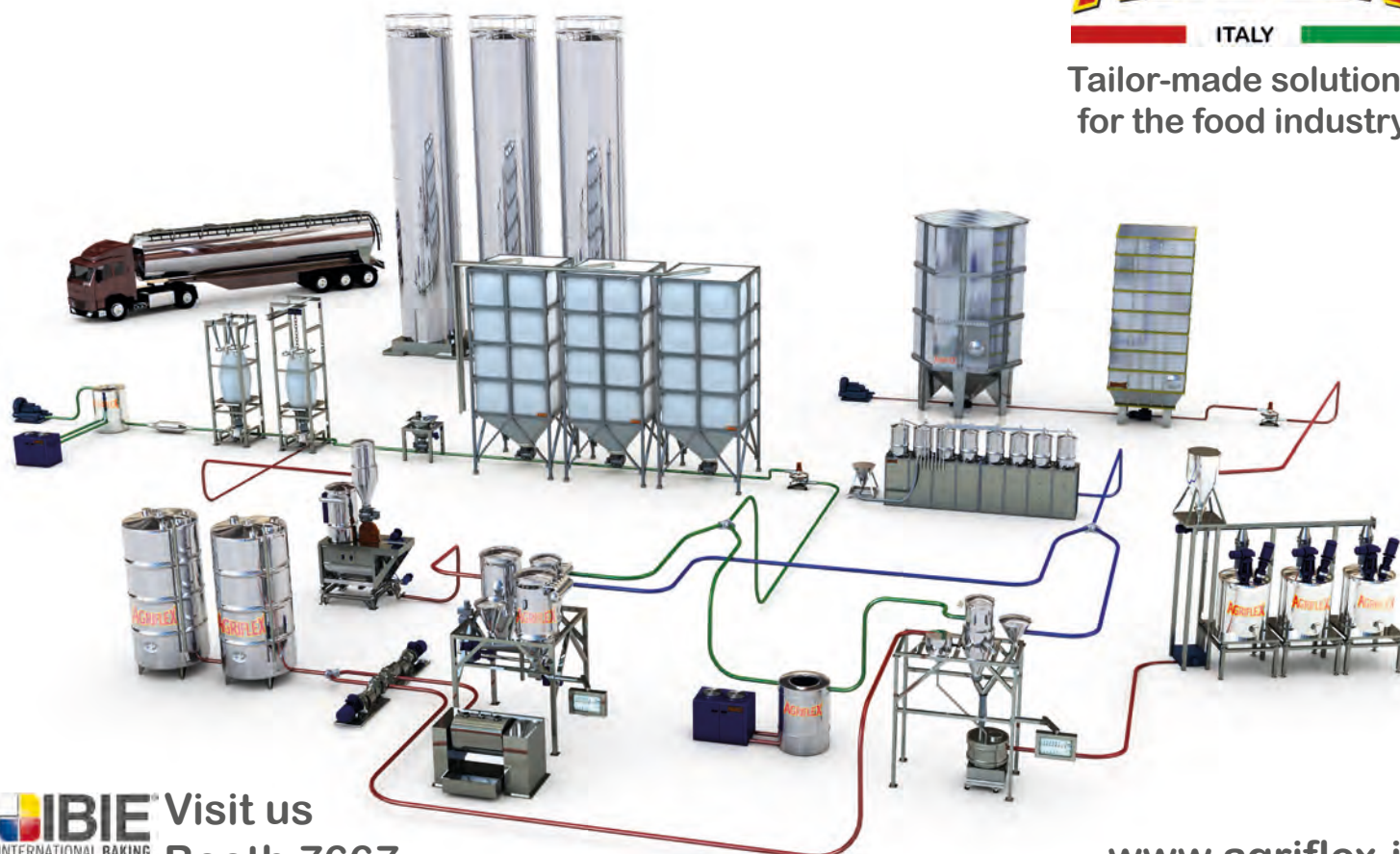
The dosing system guarantees perfect integrity of the dosed ingredients as well as accurate dosing. 🏢

Visit: www.agriflex.it
Visit us at IBIE Booth 7667

Specialists in automatic systems for handling of raw materials

AGRIFLEX
ITALY

Tailor-made solutions
for the food industry



IBIE Visit us
INTERNATIONAL BAKING
INDUSTRY EXPOSITION Booth 7667

www.agriflex.it

TRADITION MEETS FLAVOR

The long history of the company Coppiello Giovanni is the expression of the continuous care to select the best meat, The constant search for quality and authenticity which make their products so good so as to fall in love with those who taste them.

Since 1980 the company has carried out four extensions, the most important of which, in 2012, raised the total area used for processing and packaging of the products to 36000 mq., Obtaining the IFS certification.

Our leading product is the "sfilaccio" of horsemeat and beef, an only topical product that offers genuineness and, at the same time, the convenience of a very simple dish suitable for any occasion.

Our product range has recently been expanded with wurstel 100% horsemeat, a real delicacy to try.

The "sfilaccio" equine, historical product of our company, is produced on an industrial scale reaching 20 tons for month, while the "bresaola" production is around 6 tons for month.

Regarding the beef, the production is much lower, as it refers to a product created for the client that does not consume horsemeat. We talk about 5 tons for month for "bresaola" and 3,5 tons of "sfilaccio". 🏠

www.coppiello.it



Chef Alessandro Breda
Ristorante Gellius

*Insalata di sfilacci di cavallo
rape, radicchio e nocciole con
robbiola al rafano*



THE DBS SERIES BY MINI MOTOR:

A GREAT PRODUCT COMBINED WITH IMPECCABLE SERVICE CREATES A SOLUTION THAT IS DOMINATING THE MARKET

Technology, electronics, design, installation and after-sale service: total excellence is the only way to win.

By itself, a product is not enough. And similarly, by itself, the most impeccable customer assistance and after-sale service is not enough.

To stand out in the world of automation and motion control, it is essential not to accept compromises and to excel at every step in the life of a product.

The **DBS Series - Mini Motor's flagship product line** - is one of the most qualified and recognised expressions of this principle on the industrial scene.

This family of brushless servomotors with built-in drive **has succeeded in raising the bar of product excellence** in terms of optimisation, integration and performance, as it offers a set of features which place the DBS series **at the very top of its market**. These include:

- the ability to daisy chain a number of motors using the major communication protocols employed for industrial purposes: **EtherCAT, Ethernet/IP, Powerlink, Modbus, PROFINET I/O and CANOpen**;
- the inclusion of an SSI multi-turn absolute encoder at 4096-PPR, which provides **maximum freedom to adjust speed and position** while maintaining distance - even when powered down;
- **compact, seamless integration of all elements** - motor, drive and gear (if installed) - combined into a

single product of indisputable excellence.

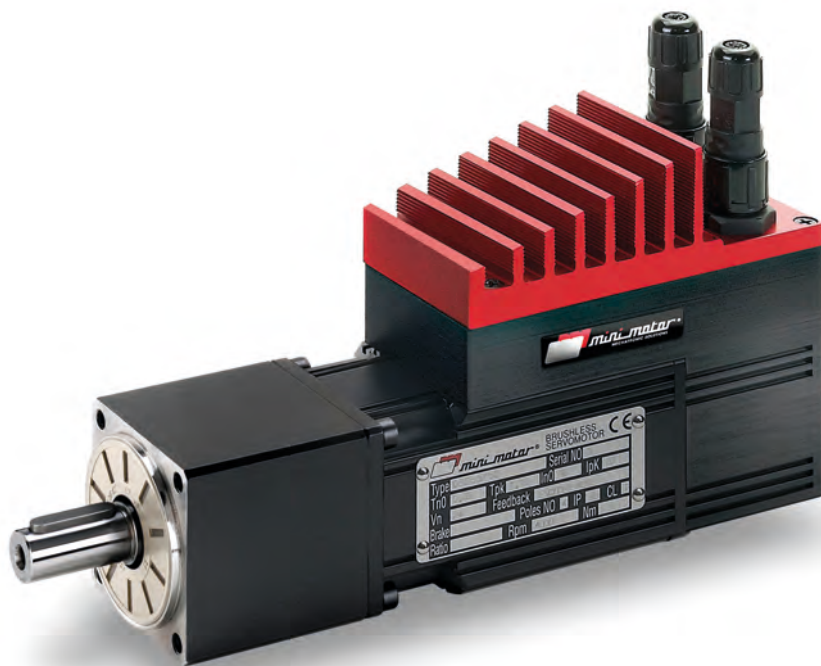
With these features, **DBS series** servomotors are **highly versatile** products that can meet the automation needs of virtually any manufacturing company. They are easy to install, reduce the amount of wiring required and thus lower the operating costs of the machines they equip.

On the industrial scene, the sectors of choice for the **DBS** series are those that most strongly require the execution of precise, controlled movements; examples include the **ceramics, packaging and bottling sectors**, which are **demanding a constantly increasing** number of DBS products - a trend that is so well established that an entire **dedicated production line** had to be designed for building these motors.

This **semi-automatic** production line will **simultaneously build the three different parts of the DBS series** - motor, drive and gear - and increase production of the DBS series by **40%** as compared with current volume.

As mentioned above, though, a product by itself (albeit excellent) is not enough to ensure solid, lasting commercial success. In fact, the **DBS series** has succeeded in acquiring and maintaining a **stand-out role on the market** in part because of Mini Motor's willingness to accompany both its smaller and larger customers from product purchase to initial start-up... and beyond.

Indeed, countless variables come into play during the installation of a motor, which is why Mini Motor includes with its products a package of programs that can accommodate the custom-





**FREE YOUR E-MOTION
GAIN POWER**



er's specific fieldbus. What's more, by taking advantage of the **technical support provided by the Mini Motor Help Desk**, the customer itself programs the settings for the motors in accordance with its specific production requirements.

"We are striving to maintain a chain of excellence," says **mechanical engineer Alessandro Ciccolella**.

"We want our established and our potential customers to choose Mini Motor because they are certain they are purchasing the finest possible solution from every point of view: from impeccable product to competent, friendly, professional service". 🏢

www.minimotor.com





PORCELLANE
DI SARONNO

www.mpsporcellane.com

INDUCTION



GRAND BUFFET
ROASTING



SUPPLIER OF EXCELLENCE

Manifattura Porcellane Saronno (MPS) since 1987 produces in Italy a wide range of porcelain articles (more than a thousand shapes) for professional and home use. MPS is a dynamic company that, thanks to an advanced method of production and stock requirements, can supply just-in-time orders and custom design articles.

Manifattura Porcellane Saronno is a company with lots of experience and know-how, which has made the constant search for quality its method of work.

Since 1987, MPS has always managed to evolve in line with market demands, and is a supplier of excellence.

The abiding set of products in the MPS catalogue, gives customers the ability to stock up in time, according to their needs.

MPS maintains direct contacts with customers, offering advice, customization and innovation. MPS answers are prompt and reliable.

MPS knows well the restoration business and knows how to anticipate the needs of its customers, so that it is a point of reference in its field.

Each line MPS is a starting point for the creativity of chefs and may be expanded to meet the most diverse needs. MPS combines functionality, elegance and strength in each item.

One of the new are induction items. For induction cooking is used a





PORCELLANE
DI SARONNO



plate on the base of electro-magnetic induction concept to heat the containers used for cooking food. We asked ourselves: why not use it for porcelain? And here it: PORCELAIN FOR COOKING INDUCTION.

Benefits: Absence of flames; Absence of emissions from combustion; Absence of risks related to gas leaks.

High efficiency and energy saving; Nothing warms the floor (the same pot heats up, but the floor is cold). The cooking zones are activated only in the presence of containers with magnetic bottom and are deactivated as soon as the container is removed; Impossibility of burning or electric shock; Convenience in cleaning the hob.



When used with electricity produced from renewable sources, resulting in a mode of ecological kitchen.

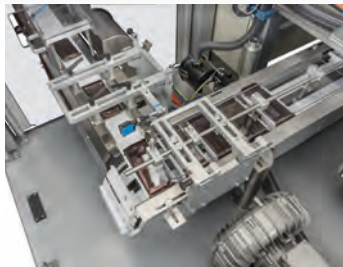
The use of induction on porcelain involves a further increase to the use of the advantages of the porcelain itself, such as additional types of cooking with direct presentation to the table or buffet, use of porcelain for induction in the oven, reducing the number of parts required in the kitchen. Fashion and heat in the presentation of the food. 🏛️

www.mpsporcellane.com

bespoke packaging solutions



WE, AT TSW INDUSTRIES, ARE TRYING HARD TO KEEP UP WITH THE EVER CHANGING DYNAMICS IN FMCS PACKAGING AND STRIVING TO PROPOSE ALWAYS NEW, FLEXIBLE AND COST EFFECTIVE SOLUTIONS



PASSION for TECHNOLOGY

With in-house research, development and engineering, TSW offers completely integrated packaging solutions including primary, secondary and tertiary equipment. TSW offers multiple styles of rigid packaging equipment including a wide range of cartons, case packers and relevant infeed and collating systems in food and non-food sectors. In addition TSW has a wealth of experience supplying chocolate moulding lines and chocolate depositors, both in-line and stand-alone, to chocolate industry.



UCM, YOUR CUTTING SOLUTION

UCM was founded in 2009 in Milano to apply the experience gained in the field of ultrasound, in the food cutting industry. Ultrasonic components such as the generator and transducer have been designed to achieve the maximum in ultrasonic food cutting. Working only in the food world every day we accumulate experience that we use to keep the generator, transducer and blade constantly updated which are the fundamental components to get the most out of the cut.

In addition to manufacture our ultrasonic cutting components, we also manufacture cutting machines. This allows us to design the right mechanics to get the most out of ultrasonic components. In addition, by manufacturing machines for cutting different food products we use experience gained directly in the field and with the different needs of customers to constantly improve ultrasonic components and cutting machines. To meet the needs of customers who seek, in addition to the good operation of groups and machines, we have studied and created a system of remote assistance and maintenance that allows us to assist the customer in real time anywhere in the world. This is done for both machines and generators alone. In addition, we can make installations of machinery or cutting units remotely with a huge savings for the customer.

Thanks to all this we decided to exhibit at the International Baking Industry Exposition (IBIE) in order to expand our business in North America where we are already present with our ultrasonic cutting machines. 🏠

Visit our booth #3214 at IBIE 2019.

For more information visit

www.ucmultrasuoni.it





BAKERY, CONFECTIONERY, PIZZA MACHINES

The firm ITALPAN was established in 1988 and its activity spread into the sector of artisan bakery machinery. The firm's headquarter is in Schio, in the province of Vicenza.

The firm soon specialized in the production of:

Flour sieves, Bread-sticks making machines, Moulding machines, Baguette moulding machines, Taralli warmers, Sheeters.

These machinery stand out thanks to their simplicity combined with high reliability and quality.

The firm can supply small artisans to medium industry with machines suitable for already working plants; in fact, Italpan counts among its clients the most important producers of machinery and ovens present on both the domestic and international markets.


In the domestic market the brand is highly regarded, not only for the reliability of its production, but especially for the seriousness of its commercial approach focused on customer satisfaction as a primary goal.

Mr. Luca Rizzato takes personally care of domestic market, in collaboration of specialized agents team working professionally since several years in these particular sectors.

The foreign market is developed both electronically and through foreign agents looking for customers that suits the characteristics of Italpan production.

The company's strategy aims to consolidate and strengthen its image both in Europe and in other continents. Italpan's point of strength is represented by its sieves for flour

and bread-sticks machines; the latter range from bench, baguette moulding machines and home bread-sticks machines up to automatic machines with capacity of 60/70 kg/hour.

In addition to this, these machines can be also used to produce Taralli, which is a production typical of the South of Italy, where Italpan is very well-known and appreciated. As Italpan's tradition says, great attention has been paid to safety and to the respect of all norms referring to EC certification. The production Italpan combines aesthetic and functional skills in order to provide the end user an excellent and effective working tool. 

www.italpan.com



ItalPan
macchine per panifici pasticceria pizzeria



GR25A



IMPASTATRICE ITP F - MÉLANGEUR ITP F



FORMATRICE ITP 500-600 E MOULEUSE ITP 500-600 E



BAGUETTATRICE ITP 700 BAGUETTEUSE ITP 700

TECNO PACK SPA, MEANS TECHNOLOGICAL INNOVATION, RELIABILITY AND PROFESSIONALISM

Tecno Pack is a leading company in the food sector that can boast remarkable references among some of the most important companies, both Italian and international. Brands such as Bauli, Nestlé, Barilla, Doria, E. Mauri, Baldi Carni, Buitoni and many others rely on Tecno Pack machines and plants for the flow-packing of their products.

Two specific technological lines have been developed to satisfy a great number of sectors, especially those where it is required high sanitization, great flexibility in format changeover and high reliability in all working conditions.

For the dairy and cured meats sectors, therefore for the packaging of cheese, in portions or whole, and that of cured meat, in any format, there is the FP 025 SUPER EVO series, available in various models and suitable for working in a controlled atmosphere, allowing to increase the product shelf life and promoting its marketing on the long term.

For harsh environments where mozzarella cheese and other “soft products” are processed, the FP 020 fully stainless steel SUPER EVO series has been developed. The complete sanitization of the machine, the latest generation technology and the “user-friendly” touch screen operator interface are only some of the many strong features of this packaging machine. The interface has been designed and developed by the company with the aim of mak-



THE COMPANY ALWAYS OFFERS HIGH-QUALITY
SOLUTIONS IN THE FIELD OF HORIZONTAL FLOW
PACK MACHINES AND PLANTS



Tecno Pack
PACKAGING MACHINES



ing it possible for non-specialist personnel to use it correctly at all times.

Cured meats and cheese factories, and the entire meat and milk processing system, will benefit from the enormous flexibility and reliability of FP 027BB INOX series, which guarantees a perfect, watertight bag in a controlled atmosphere, a long shelf life for cured meats and cheese, and an excellent fragrance for the end user.

Tecno Pack's technological offer also includes the big potentiality of automatic feeding of its packaging machines, from the loading of products to the end of the line.

The staff is always available to work together with its clients to develop the most suitable solutions in order to achieve the required level of automation.

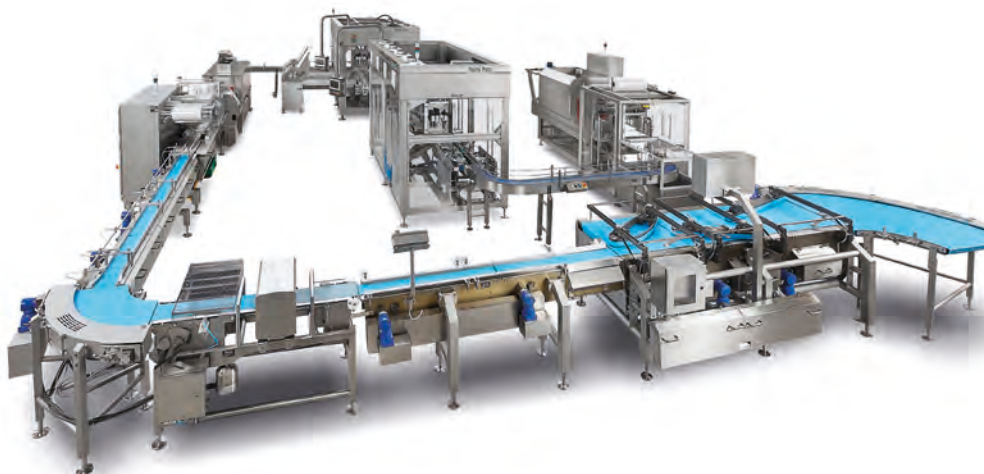
Tecno Pack also offers fully automatic and integrated solutions,

such as the fully automatic system for primary, secondary and tertiary packaging systems for frozen hamburgers recently delivered to Baldi Carni in Jesi (AN).

Tecno Pack S.p.A. will attend Cibus Tec 2019, which will be held in Parma from 22 to 25 October, at Hall 2 Lane C Stand 032. The company

will be available to all operators in the sector, from the small dairy factory to the large processing company, being sure to be able to provide a high-quality technical solution, a real tailor-made suit for every industrial packaging need of the small, medium and large food industry. 🏢

www.tecnopackspa.it



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Tubes Cores Bobbins

TUBITEX SOLUTIONS FOR FOOD FILM PRODUCERS

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

Products for the food packaging sector

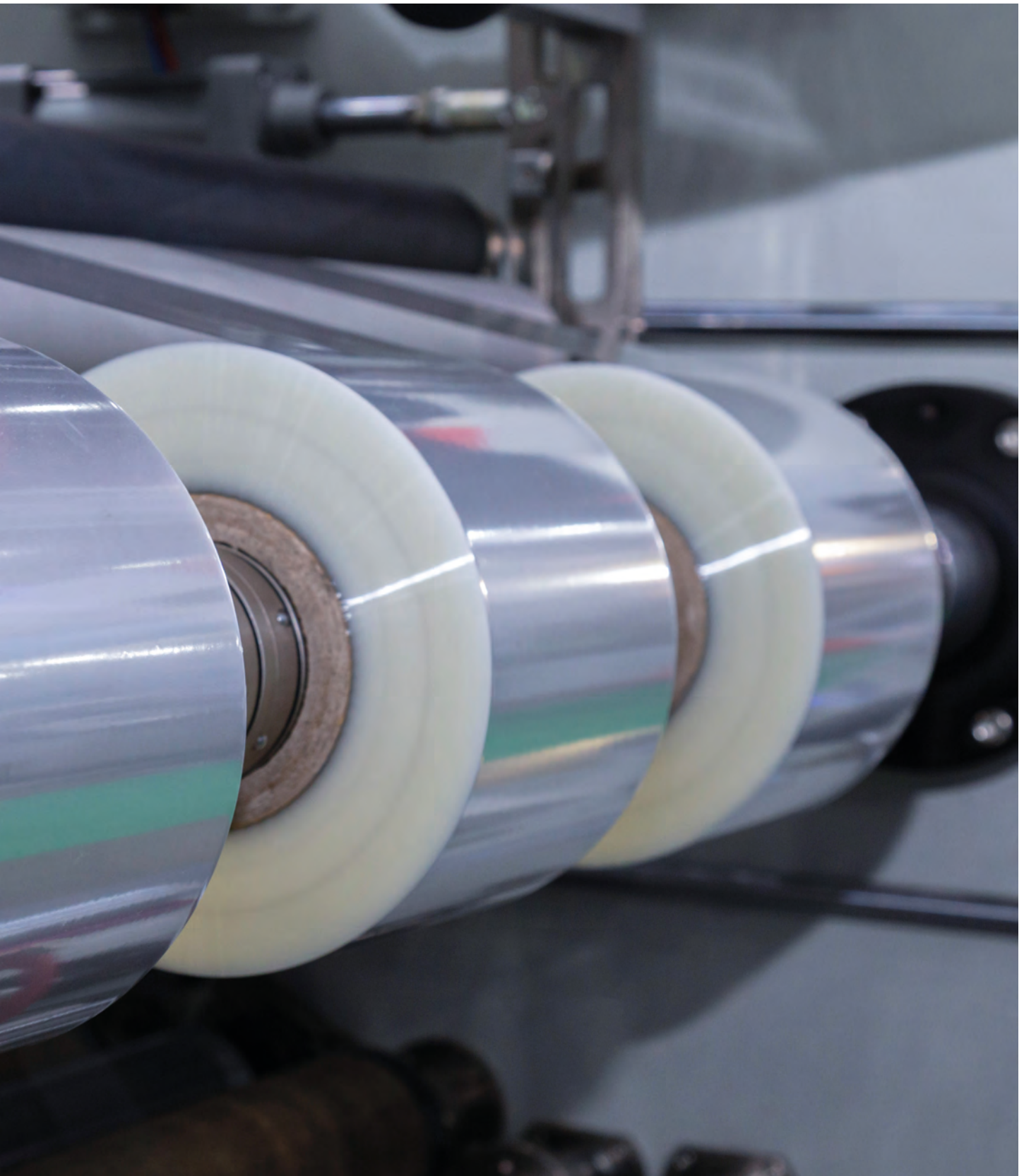
Tubitex addresses the food packaging sector with a wide range of plastic film tubes for fresh food packaging. The products are made of 100% recyclable cardboard and can be reused one or more times, depending on the type of use.

The cardboard core material consists of 90-95% recycled fibers and 5-10% natural vegetable and inert substances, to allow their disposal together with the paper, in compliance with the optimization logic of industrial food packaging and the regulations in force concerning packaging.

Tubitex cardboard cores for polypropylene, PVC, polythene and polyester films, coupled films and printed films are characterized by high wrapping speed and high mechanical resistance.

These qualities make them suitable also for extreme processing. Tubitex cores are designed respecting the specific needs of the food and non-food industry, in full compliance with the sector's technical stand-





ards and the national and European health and hygiene standards.

The commitment to environmental sustainability

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

Furthermore, Tubitex is now in the final stages of a journey that has taken it, over the last decade, to evolve its own production and man-

agement processes towards more ethical and environmentally friendly standards, which will be checked and certified in the coming months according to ISO 14001:2015, with a view to embracing an increasingly eco-sustainable and informative philosophy. In addition to that, a Life Cycle Assessment process was launched, with the aim of quantifying the environmental impact of products throughout their entire lifecycle, from their use as raw material to their disposal. During this analysis, through the operational models defined by the International Organization for Standardization (ISO), the consumption of the entire life cycle of the product in terms of raw material, water and energy and of the waste generated in the environment in the form of emissions into the air, water and soil will be calculated. Based on the information collected, Tubitex will take all the necessary measures to reduce the environmental impact generated by business processes.





A customer-focused approach

From a qualitative survey conducted in 2017 by the Cerved research institute on behalf of Tubitex, it emerged that 95% of our client companies are fully satisfied with the product and service received and 72% of them would recommend our company to other people. Among the most appreciated aspects are the high performance of the products, the flexibility in managing order changes, compliance with technical specifications and speed of delivery times.

Versatile products for different production sectors

Tubitex cardboard tubes are suitable for many uses, from the wrapping of various types of paper for the paper industry to the spools for the spinning of chemical fibers for the textile sector, from the production of labels and adhesive tapes to that of cardboard containers for the packaging

industry, the graphic and paper industry. In addition to the normal spiral tubes, Tubitex produces ground cores with a smooth surface, without the undulations resulting from the matching of the finishing papers. This type of product is suitable for films with limited thickness, or in all the applications that make it necessary to rewind quickly both plastic and special films. 🏢

www.tubitex.com



NON-STOP LABELLING SYSTEM FOR THE FOOD SECTOR

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

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

The **ALbelt "Heavy duty"** system features a special configuration for the food sector, combining robust mechanical components with sophisticated, easy-to-use software.

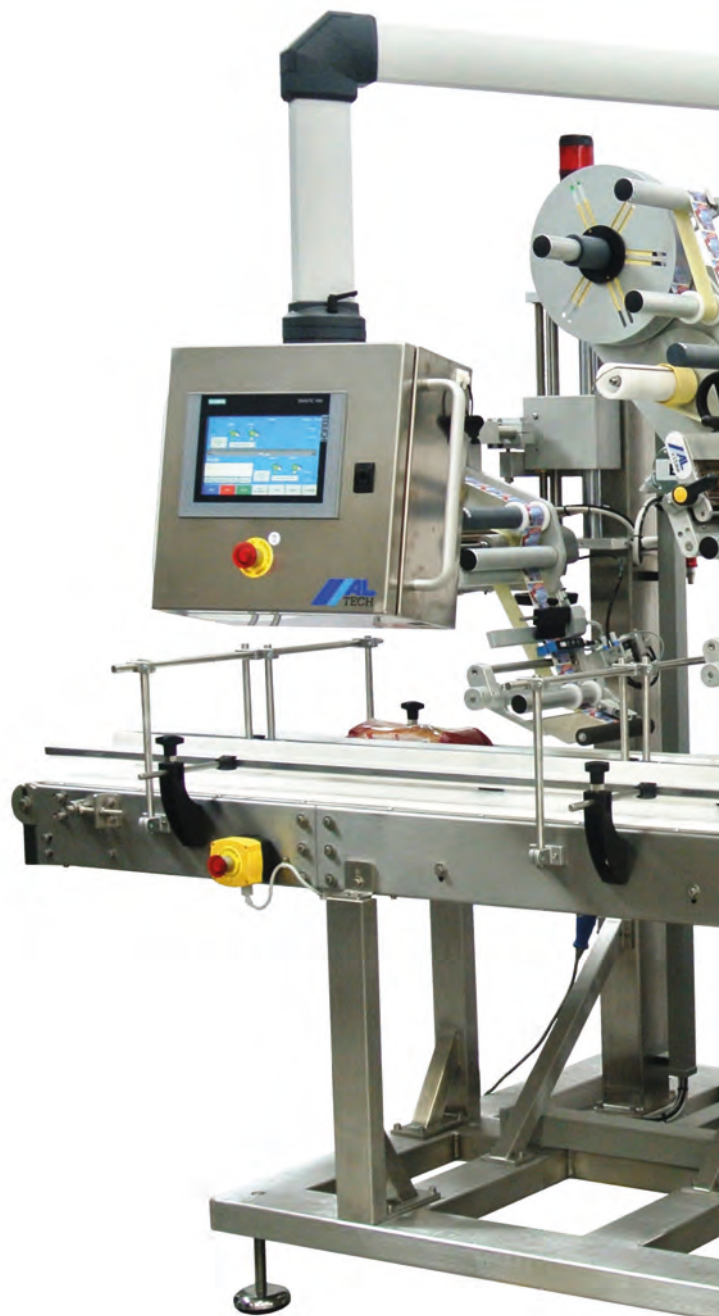
The system applies top labels to two different types of products (packages of sliced bread and hamburgers, even of different formats) simultaneously thanks to a single-belt conveyor split into two lanes.

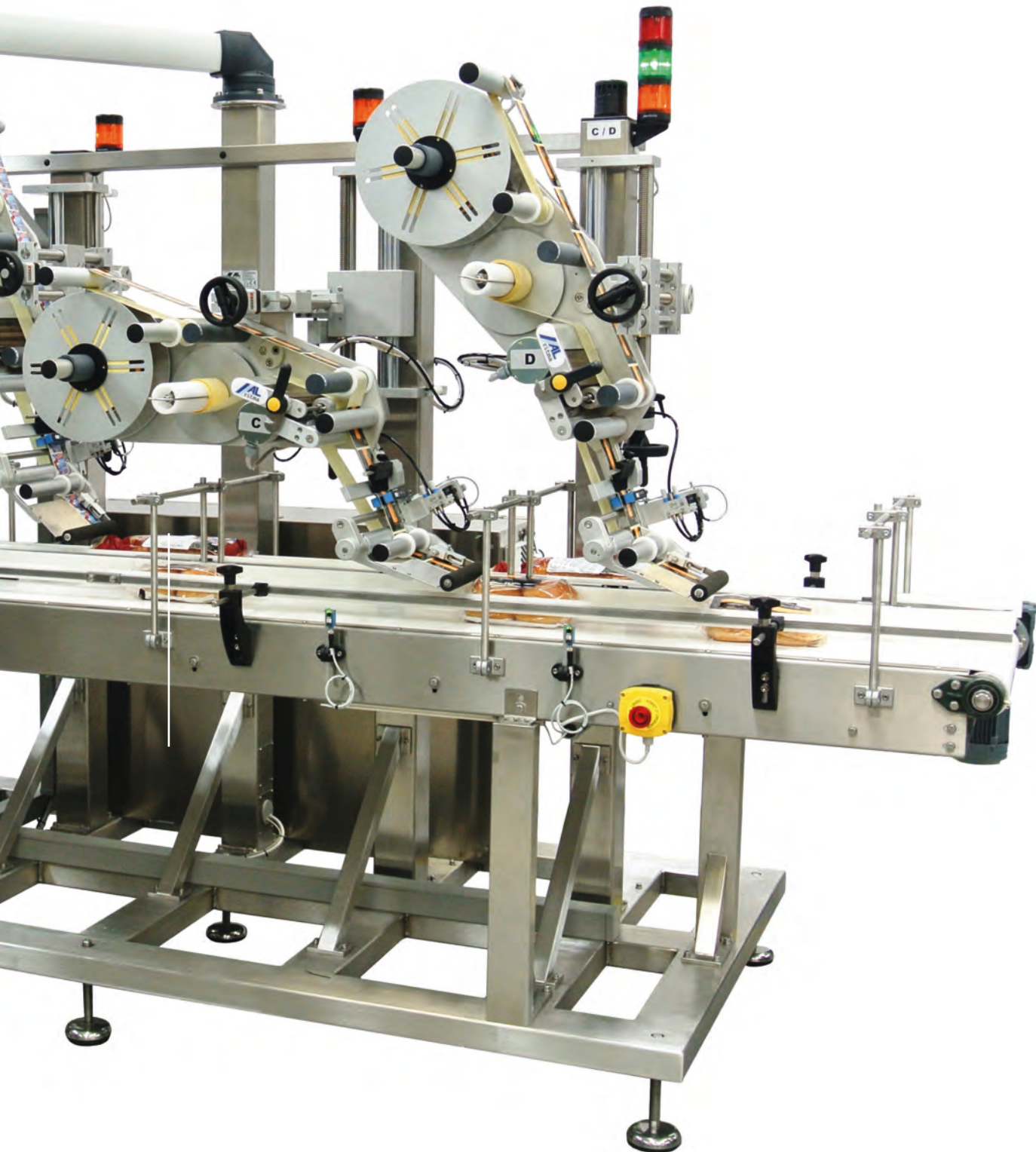
Two **ALritma M labelling heads** (for labels up to 200 mm in width) are installed for each section, managed by a **non-stop control system** which allows **continuous labelling of products**. When the control system detects the end of the label reel on the first labelling head, it disables it and activates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

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

ALTECH profile

ALTECH engineers, manufactures and distributes systems for labelling and material





identification, by means of self-adhesive labels. Its range encompasses the following products: the self-adhesive ALstep (low-cost) and ALritma (hi-tech) **labelling heads**, the ALline **in-line labelling systems** suitable for front/back and wrap-around labelling of jars, cans and bottles, the ALcode **real time printing/application units** for labelling boxes, pallets and bundles; besides the trading of SATO **barcodes printers** sold in Thermal label printers family with their software and ribbons.

Latest development is the advanced range ALpharma for the **labelling of pharmaceutical prod-**

ucts. ALTECH machines are used in every industry field, from food to cosmetics, from pharmaceuticals to chemistry.

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

ALTECH strengths

- Expert personnel with a true passion for engineering.

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

For further information:

www.altech.it

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general system pack

BORG0 PHILOSOPHY

“Making the simple complex is commonplace, but making the complex simple is truly special”

Experience, research and innovation of mechanical and electronic systems combined with great attention to design, love for simplicity and standardisation has led to the realization of the new generation of BORG0 machines. The new generation of BORG0 machines use easily replaceable mechanical and electronic materials in the event of maintenance or failure without the use of special or unique equipment and tools.

BORG0 machines use electro / pneumatic connections via high quality IP68 connectors, therefore making all the weight and volume measuring instruments, load cells, flow-metric instruments and distribution of electrical, pneumatic and electronic signals easy to replace. All the series of our machines, from the simplest to the

most sophisticated ones, use only one single model and brand of PLC, HMI, VFI (inverter) and photocells. All software for PLC and HMI programming are free and can be downloaded and updated freely from the manufacturer's website, and can be programmed also using smartphone cables which are easy to find.

The electronics and software for the fast filling and counting part have been developed by BORG0. Not less important is the unique BORG0 remote assistance system, already integrated and easy to use.

Borgo's simplicity and standardisation allows to avoid issues such the need for constant updating of the machine operating systems in the early years, or the need for replacement and availability of commercial PCs and their damaged parts.



Our unique search for simplicity has led to a drastic reduction in machine downtime and of course in speed of shipping and reprogramming, in the event of spare parts for electrical / electronic faults, these being always available in the BORG0 warehouses. The continuous research for innovation and the verticalization of production, always a primary objective for BORG0, has led to the interchangeability and modularity of mechanical, pneumatic and electronic parts, making the construction of the machines of the entire BORG0 range uniform, even if for different actions.

This makes it possible to have a truly competitive machine price while maintaining a high quality index for both materials and workmanship.

Another peculiarity of BORG0 machines is the OILFREE system of all moving parts, in contact with filling products, containers and caps.

In particular the capping turret which has all the mechanical parts in Stain-



less Steel, and the bearings and the sliding bushings made of OILFREE FDA certified self-lubricating materials.

In addition to the various traditional and electronic filling systems, BORGO has created a new type of modular narrow-pitch gripper for rinsers / blowers / vacuum cleaners with quick coupling of grippers for all types of containers glass and plastic jars and bottles.

This has made it possible to realize tri-blocks for rinsing / blowing / suction with very compact filling and capping for high production speeds, mainly for small containers used especially in cosmetics and pharmaceuticals.

The reduction of the machine pitch allows for mechanical bases of machines of small dimensions both for low and for high production speeds, without having to change dimensions and shapes.



Another new realization generated by continuous research conducted by BORGO's engineering department is the new closing head completely in stainless steel with magnetic hysteresis clutch with permanent magnets for pre-threaded caps. The novelty lies in having created a new closing head with a reduced diameter and weight,

only 2.4 kg in weight and 70 mm. in diameter, but with high closing torque (torque range) ranging from 1 ÷ 3.5 Nm, this has made it possible to realize new rinsing, filling and closing monoblocks with reduced pitches and high production speeds. 🏭

www.borgo.org



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COCA-COLA, REFILLABLE PACKAGES

(Interview with Uwe Kleinert, Head of Sustainability & Corporate Responsibility)

Are the reports according to which Coca-Cola intends to withdraw from the refillable system correct?

"No. Refillable packages are and remain an important part of our portfolio. We are the largest refillable supplier for soft drinks in Germany. During the last three years alone Coca-Cola European Partners Deutschland GmbH (CEP DE) has invested more than EUR 200 million into the renewal and extension of our refillable bottle pool and new refillable cases. This year we will, moreover, put two new refillable production lines into operation. And with the 1.0 litre glass bottle for Coca-Cola Classic and Coca-Cola Zero Sugar we are currently launching a new refillable bottle on the German market."

INTERVIEW with Uwe Kleinert,
Head of Sustainability at Coca-Cola
GmbH



What is the current share of refillable packages at Coca-Cola?

"In 2018 our refillable share amounted to 39.9%. Consequently, Coca-Cola is significantly above the industry average for soft drinks. When adding up all beverages in the different package sizes, we offer 64 products in refillable packages. In Germany these



totalled more than 1,926,000,000 refillable bottles sold in 2018."

Why has the refillable share nonetheless decreased during the past years?

"Since the years 2000 the market shares in the food retail trade have shifted. Soft drinks are to a large extent purchased at discounters which sell above all non-refillable packages.

In 2016 we withdrew the 0.5 litre PET and the 1.5 litre PET refillable deposit bottles from the market. Why? This was no easy decision.

The 0.5 litre PET refillable bottle was a typical package for on-the-go consumption for which we lost at the end 15% of the bottles per cycle. This meant that the 0.5 litre PET bottle had only an average of six cycles which is simply not enough for a refillable bottle.

For the 1.5 litre PET refillable bottle, by contrast, which was sold in cases of 10, demand was decreas-

ing. People live more flexibly today. Households are becoming smaller. Consumers buy very pragmatically depending on their life situation and occasion.

We, therefore, focus on a mix of non-refillable deposit and refillable packages of different sizes. We offer our consumers a choice – not only in terms of our products but also with a view to the packages."

Which refillable bottles are you concretely offering in Germany?

"With the bottling of the first Coca-Cola in a small 200 ml glass bottle, the company established the refillable deposit system for soft drinks in Germany 90 years ago.

Coca-Cola also developed the first refillable plastic bottle, by the way here in Germany, and also launched it here. At present, we offer apart from the 1.0 litre PET refillable bottle also glass refillable bottles in the sizes 0.2 litre, 0.25 litre, 0.33 litre, 0.5 litre, 0.7 litre, 0.75 litre and now also 1.0 litre."



OROGRAF s.r.l.

ETICHETTE AUTOADESIVE E SLEEVE PERSONALIZZATI



PERSONALIZED SLEEVES AND SELF-ADHESIVE LABELS

After over thirty years of constant endeavour, which have allowed the company to introduce new production, operational, management and organisational processes for its quality system, Orograf is a well-known name in the sticky label sector. Orograf has received ISO 9002 certification, maintaining the utmost versatility throughout all the processing stages, from label graphics to in-house system production, a competitive advantage for its customers, who see complete process management, from the design stage to production, as the best guarantee of maximum quality. Orograf is on all-round partner, with the expertise to meet your every requirement. Innovation and research have always been our priorities, allowing us to create products that offer more than traditional sticky label solutions.

FORGERY-PROOF AND SECURITY LABELS:

- Labels in ultradestructible materials.
- Labels on holographic film printed in various colours and with ink in relief.
- VOID labels: if removed these labels leave part of their colour on the product.
- Two- and three-dimensional security holograms.

TWIN:

- This is a label, which opens out, is made up of two labels one superimposed on the other and in which there is the possibility of printing 4/ 5 colours per page.

PROMOTIONAL LABELS:

- Fabric labels.
- Sticky labels containing perfumed





microcapsules, activated by rubbing.

- Rubberised sticky labels in foam of up to 2 mm thickness.

SKI 10 0% PLASTIC:


Definitive decorations for your articles in PVC, high-resolution writing and designs, and no-limits graphics

Our typographical, silk-screen, offset and hot printing systems allow us to print on any type of adhesive material such as striped, embossed, metallic and synthetic film. Our particular strength is our capacity to combine different printing systems on a single production line (high-resolution typographical printing, offset, high definition flexo printing, silk-screen printing and hot printing with embossing) and this means that there need be no limits to your creativity. A quality label not only speaks volumes about your product, but also contributes

to your corporate image. Our rotary machines print up to six colours contemporaneously, UV varnish any type of paper or synthetic film, and have extremely high output rates. This allows us to offer you an excellent price-quality ratio.

SHRINK SLEEVES

After an extended period of preparation the recent addition of a new printing machine has allowed us to start production of shrink sleeves. Our sleeves (produced in PET, PVC or PLA) can be printed in more and even metallised colours, in order to effectively provide new look and design to all your products.

An important characteristic is the option of providing every sleeve with a "tear off" system, essential or easy opening after purchase. 

www.orooraf.it



CONTINUE FROM PAGE 96

Refillable bottles are considered to be ecologically more beneficial. Why do you simply not produce more of them?

“Simple answers sound good, but they do not reflect the complexity of the topic. We deal with the entire impact assessment of a package with all relevant effects on the environment throughout its entire lifecycle. On this basis we want to continuously improve all packages in ecological terms. For that reason, we have optimised both our refillable and our non-refillable bottles in the past by making them for instance lighter or by using more recycling material in the production of non-refillable packages.

All our packages made of PET, glass, tin plate and aluminium are recyclable. 99.9% of our packages are subject to a deposit. They are returned through the deposit system and are refilled (refillable packages) or recycled (non-refillable packages). We consider used packages to be valuable resources because our goal is a circular economy.”

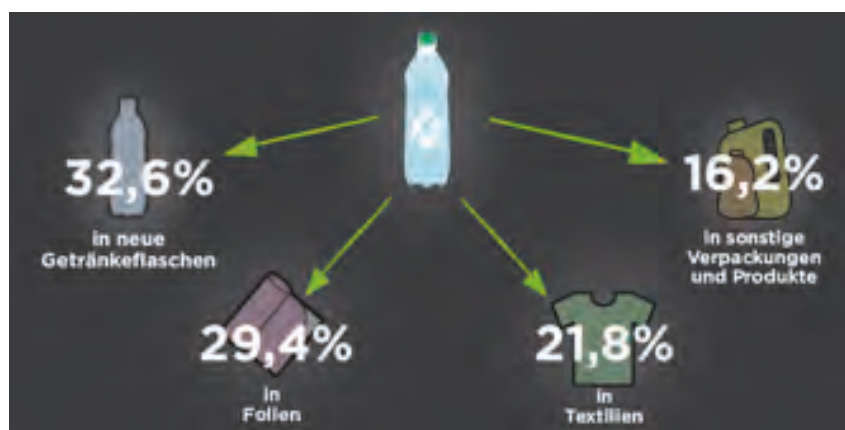
You are one of the largest plastics producers. Plastics in the oceans are one of our major environmental problems. How do you see the environmental consequences of your acting?

“In 2018 Coca-Cola signed, together with government representatives and industry leaders from all over the world, the Ocean Plastics Charter. The Ocean Plastics Charter pursues the goal of avoiding littering and ensuring that reusable plastics are used. Because plastics are an important material; but we simply need to handle it properly. Used plastics should not become waste. They have to be returned to be reused in the material cycle. We want to have a world without waste and not a world without plastics. We want none of our packages to end up in the oceans or the landscape. This is why we have set ourselves the goal of taking back




by 2030 for each package that we sell, one package to be recycled. This has been underlined by our CEO James Quincey with our initiative “A World without Waste” at the 2018 World Economic Forum. In Germany, the reusable materials cycle is at present already almost completely closed through the deposit system. In order to fully close it, we use for the production of new beverage bottles also material from used PET beverage bottles. Already now we have in all non-refillable PET packages of 500 ml and less at least a 50% share of recycled PET; in the average of all our non-refillable deposit bottles this amounts to 29%.

“Our goal is to increase the share of recycled PET in all our non-refillable deposit bottles to 50% by 2025. However, there is not yet a sufficient amount of high-quality food-grade PET recyclate available which meets the demands for food packages. Because although we have a good deposit system with very high return and recycling rates, the demand for this pure grade used material is very high. In Germany one-third of the recyclate from beverage bottles is used again in beverage bottles; the remainder is used in other packages and films, textile fibres or other products. This is why we also invest in innovative recycling processes.



This is how collected non-refillable PET beverage bottles are recycled, source: FORUM PET

What does Coca-Cola do in order to increase the share of recycled plastics in new bottles?

In these processes every PET material, ie not only PET from beverage bottles, can be used, to produce food-grade PET. Together with Ioniqa Technologies and Loop Industries we work on producing food-safe packages from plastics with different properties, colours and conditions. 



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🌐 www.omsspa.com ✉ info@omsspa.com

OMS GROUP END-OF-LINE PACKAGING

OMS Group is a world leader for end-of-line packaging of palletized products for all market sectors. In addition to the Italian headquarter the Group consists in 11 subsidiaries based in Italy, Europe, North and South America, Asia and Oceania.

Established in 1949, OMS has a long-established tradition of designing and manufacturing strapping, wrapping and hooding systems. Reliability, experience and flexibility are three important characteristics that enable OMS to respond to today's market demands, from the simplest strapping machine up to the most sophisticated packaging plant as well as complete packaging lines for the food processing market. From strapping to stretch wrapping and shrink hooding.

All this was made possible thanks to the OMS' many years' experience in this market, along with a vast number of tailor made solutions specifically studied for its customers. The important results achieved by the company have to be credited to the now third generation of businessmen who have continued to be involved closely with the market, with the vision of a future characterized by innovation and continuous improvement.

OMS has developed the following machine model specifically for the food sector: the O6GS horizontal strapping machine equipped with the patented TR1400HD head and corner application device. This model is one of OMS's world best-selling family of products and machinery.

With the model O6GS automatic horizontal strapping machine is possible





to automatically pack palletized products of any production sector, which need to be kept together during transport or handling or for their safe warehousing or storage.

The structure of the O6GS model is not very bulky and can be easily transported. It is equipped with a small sized arch with which to strap products at only 130mm from the ground (or from a possible conveyor below the machine).

It can either be installed on completely automatic lines where it exchanges signals with other devices installed upstream and downstream or it can work separately. The machine can be equipped with the TR1400 strapping head. Optionally it can be equipped with an edgeboard corner device.

Automatic ring pallet wrapping machine type AVR900: it can be equipped with top sheet dispenser and advertising band applying (options)

The « ring » technology, allows to execute the wrapping cycle without moving the pallet and, consequently, without endangering the quality and the stability of the pallet load while guaranteeing a high production yield also thanks to the exclusive and patented pre-stretch unit activated by the motion of the ring.

Possibility to start and stop the wrapping cycle at any height of the pallet load, allowing specific wrapping programs, such as top wrapping and single wrapping.

This inventive and unique device guarantees pre-stretch ratio up to 300% without any use of an additional motor or any electrical contact through slip-rings.

The results are a largely increased reliability and reduced maintenance as well as stable loads with minimal film consumption. Exclusive and patented “tuck under” system. At the end of the cycle, the final film tail is

safely inserted under the previous wrap. As results no loose film ends, guaranteeing a perfect finishing as well as no pallet alignment needed as the system detects and moves towards the pallet. Reliable film end fixing without heat seal.

Simplicity and flexibility. Thanks to the particular telescopic structure, the machine is easily adjustable in height to suit the maximum pallet height of the palletized loads to be wrapped.

With a constant attention to new technologies and market demands, all OMS models are designed to interface with the customer's network in accordance with the “Industry 4.0” protocols. Operation and production data acquisition devices, according to the horizontal, vertical integration & Cloud criteria, provide all the necessary data to verify and to monitor the entire system as well as to collect production data. 🏭

www.omsspa.com



AUTOMATIC SYSTEM CONTROL (A.S.C.), MARKING OR LASER MARKING

After a 2012 marked by the event of the deadly earth quake in Emilia (6 months closed with very large economic losses), the Automatic System Control (ASC) was back on its feet with great difficulty and in 2014 recorded a slight recovery and our presence in the catalog EXPO we want to communicate that, despite our being a small company, we are always able to serve even the largest confectionery “.

Laser technology made by ASC-Mark, in fact, is of great interest to all: “This is the marking or laser marking for fresh hams, cooked, seasoned, and half carcasses presented in 2012, who then got the Italian and European patent.

Laser marking, in addition to fighting counterfeiting, enables to fulfill the European rules became operational from 01.04.2015, which requires permanent marking of stamps and lots up for sale at supermarkets. Here we attach a demonstration marking. We remain at your disposal for any requirement about and we send many regards. 🏠

www.asc-mo.com

A.S.C.
Automatic System Control
MEDOLLA (MO)

FOOD
processing



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

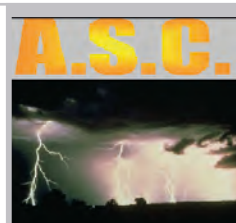
FOR THE MARKING OF HAMS

FRESH, COOKED SEASONED

LASER MARKING MEANS

TRACCIABILITÀ COMPLETA PRODUCT

MARK INDELIBLE DURING THE PROCESS OF WORKING



EQUIPMENT FOR THE DAIRY INDUSTRY AND FOR SOFT DRINKS, JUICES AND BEVERAGES

PIETRIBIASI



Pietribiasi Michelangelo was established between the end 1960 and the beginning of the next decade.

From the beginning the family-run company specialized in the construction of equipment for the dairy industry and developed later into the field of soft drinks, juices and beverages in general.

Today the Pietribiasi name is among the more well-known in the dairy and beverages sector and the company is internationally acknowledged, particularly in the realisation of “turn-key” projects, and in the specific processing sectors, such as production of cheeses, pasteurisation and packaging ones.

Looking more closely at the company's product ranges, the Pietribiasi

division covers the research, project design and supply of complete systems for the process of milk (HTST – HHTST – ESL – UHT), cream – fermented products from milk process (yoghurts in the various known versions, sour cream, Smetana, kefir, leben, etc.), fresh soft cheeses, as well semi and hard cheeses, “pasta filata-pizza cheese” (such as mozzarella, kashkaval, etc.) and other products

processed from cow – sheep and goat milks.

In this field the company has a wide experience and can cover all equipment needs from small to bigger plants for the production of: pasteurized drinking milk, yoghurt, different kinds of cheese, butter, etc.

Pietribiasi designs and produces plate and tubular heat exchanger for pasteurization and thermal treatment (cooling and/or heating) of different liquid foods (milk, cream, ice-cream mix, fruit juice, eggs mixture, beer, wine and many others).

In the beverage field, the range includes pre-mix units, sugar dissolving systems, filters, mixing and storage tanks as well as of course the complete thermal treatment up to the filling. These kinds of plants are “tailor-made” and designed according to customer’s specific demands.

The company is also renowned and appreciated for following products: Batch pasteurizers; discontinuous cream pasteurizers; butter churns (available in a wide range of models from 20 L to 3000 L total capacity); semi-automatic butter forming machines. Its fifty-year experience in the

food-stuff field, its long lasting cooperation with many European organisations and companies, the specialised knowledge in these processing fields, equipment and technologies, skilled level of staff operating in Pietribiasi, a flexible and friendly management and lead of company by ownership, are the powerful basis of the success of Michelangelo Pietribiasi company. 🏭

www.pietribiasi.it

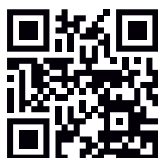




Aluminium foil for processed cheese.
We guarantee the **highest corrosion resistance**.

1000 times higher than the average market material

scan to discover tests and details



IPS produces lacquered, coloured or printed **aluminium foil**, to be **used in the manufacturing of processed cheese packaging**, from 25g up to 500g portion.

Foil is suitable for **any packaging** machine and **customizable with logo**.

NAVATTA GROUP, FRUIT AND VEGETABLE PROCESSING LINES



SPIRAL WATER COOLER WITH INLET TUNNEL TO MAINTAIN TEMPERATURE FOR 5-10 KG BAGS OR STAND UP POUCHES MOD. SWC TYPHOON - CAPACITY ABOUT 1700 CONTAINERS PER HOUR

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

Navatta Group is 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 Mediterra-



SINGLE HEAD ASEPTIC FILLER FOR SMALL BAGS WITHOUT SPOUT MOD. AF1WS CALIPSO PATENTED SYSTEM



- nean / tropical fruit, all filled into any kind of package or in aseptic;
- Fruit crushing lines from IQF, frozen blocks and frozen drums
- High yield PATENTED fruit puree cold extraction, fruit purees / juices equalized in aseptic.
- Wide range of evaporators to produce tomato paste, Mediterranean and tropical fruit 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



DIFFERENT SIZE SINGLE BODY
TURBO-EXTRACTORS

INNOVATIVE HIGH FREQUENCY PASTEURIZATION AND STERILIZATION SYSTEM

Born 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, De-frosting ecc. 🏠

www.cartigliano.com



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
- 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

Officine di Cartigliano S.p.A.

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Fax +39 0424.598.035 · odc@cartigliano.com


Cartigliano
RF DIVISION

CHIARAVALLI GROUP STATE OF THE ART CUTTING TECHNOLOGY

Chiaravalli Group S.p.A. is a leading company in the production of blades for slicing machines, with state of the art technology and a warehouse with over 250,000 finished parts, in order to satisfy immediately the needs of the customers.

This company is the result of great passion and consistent investment of energies on entrepreneurial projects, for the creation of a wide range of extremely high quality products, 100% made in Italy, able to meet the requirements of a more and more demanding market, in constant evolution.

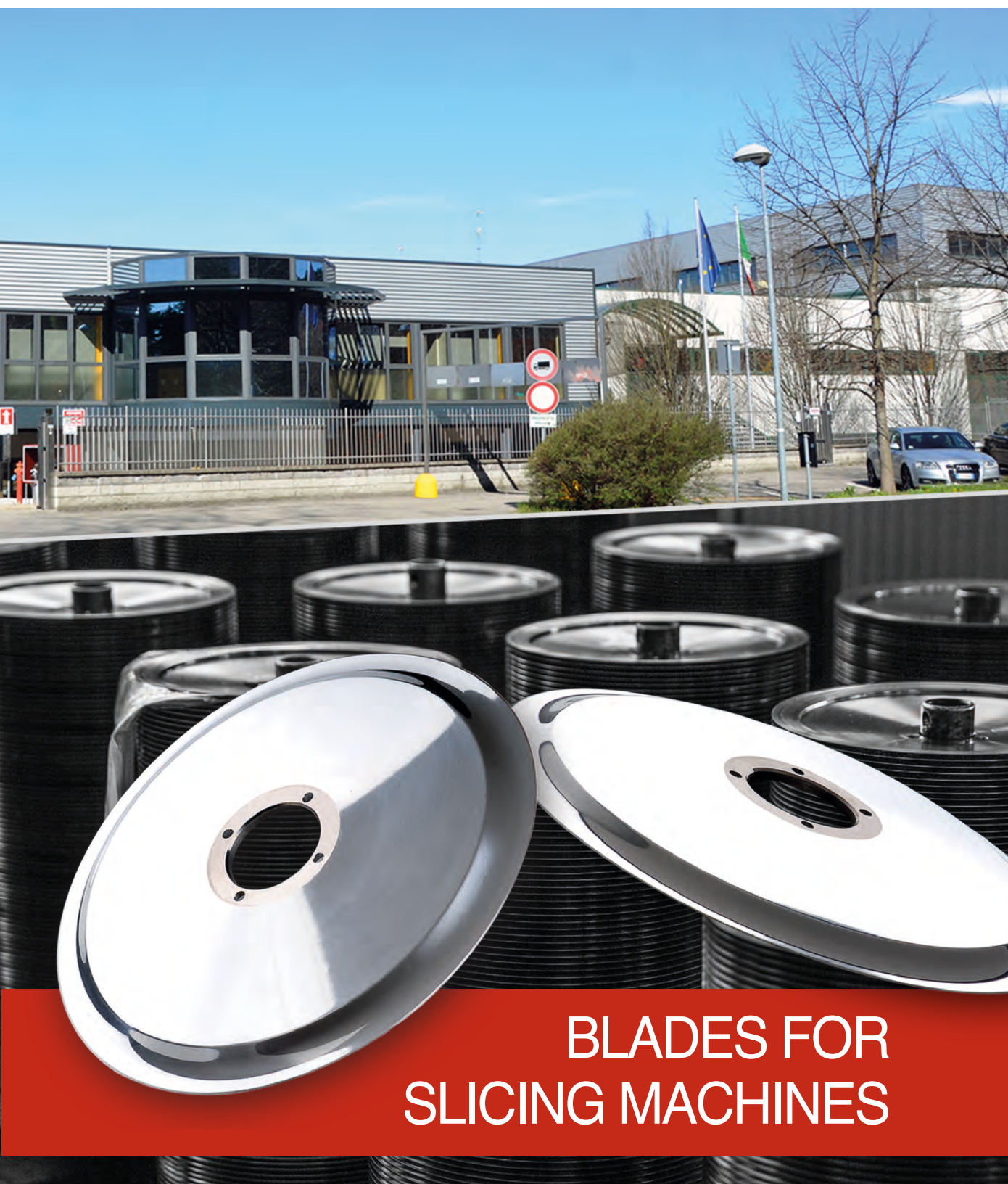
Chiaravalli Group S.p.A. brings together the great level of know-how of the historic German trademark RASSPE, consistently the most important manufacturer of blades for slicing machines for over a century, and the thirty year experience of their own personnel, together with the advanced technological features of the machines used to complete each production stage.

With the historic trademarks: RASSPE BLADES and KLINGER, Chiaravalli has been able to secure a strong presence in all the world markets.

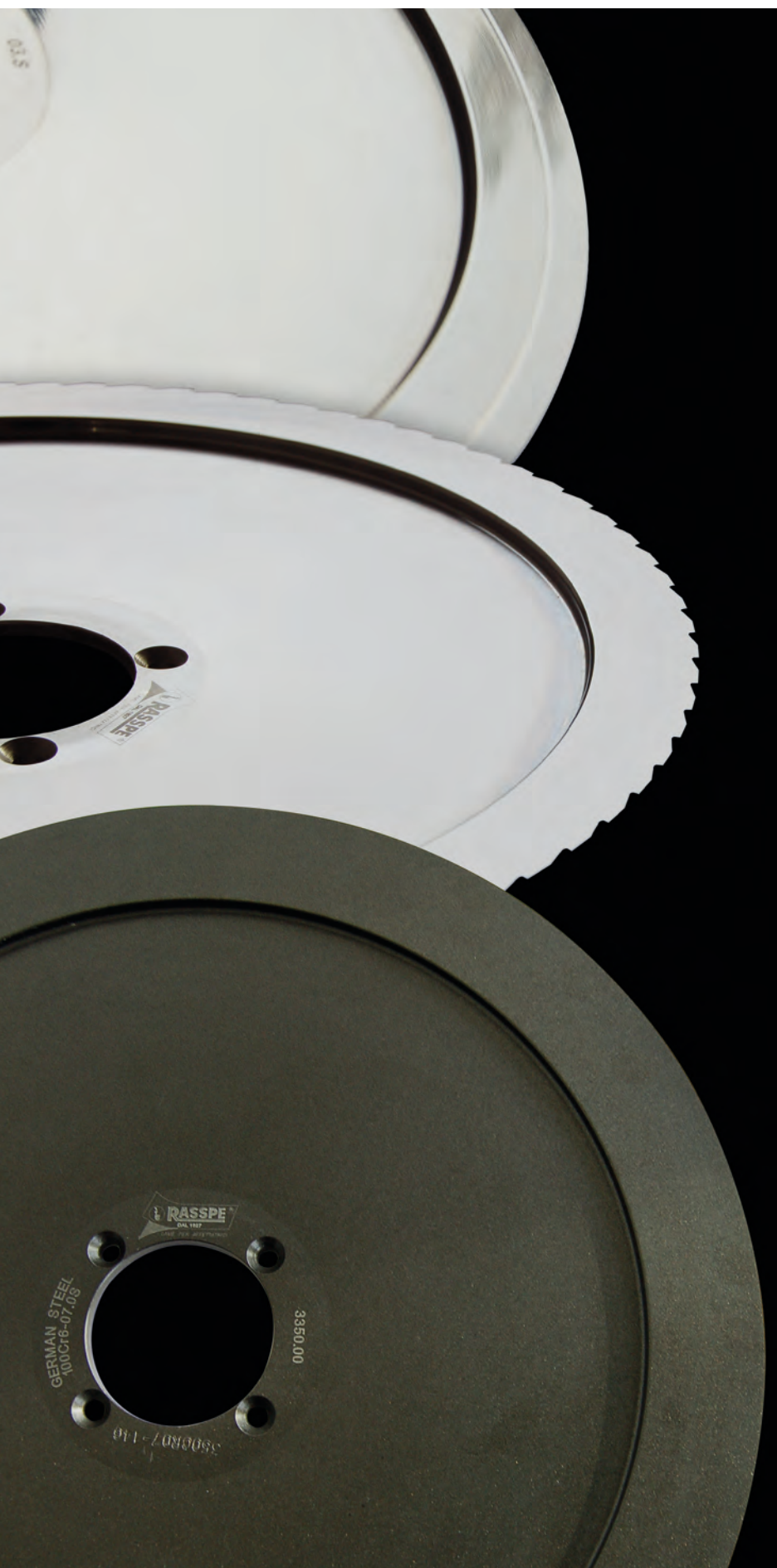


MADE IN
ITALY





BLADES FOR SLICING MACHINES



THE WINNING SOLUTION FOR EVERY CUT

Slicing machines are used to cut an incredible range of products nowadays, the following optional finishings will always lead you to perfection:

THIRD GENERATION

*patented technology:

Thanks to a profile structured on two different levels, the blade's surface in contact with the product is reduced to the minimum preventing pointless frictions, in fact:

- avoids the waste that is normal with traditional blades;
- enables to obtain extremely thin and perfect slices;
- the flavor of the product is unchanged because the blade does not become hot.

Especially recommended to cut: cheese, boiled meats, soft ham and vegetables.

SAW TOOTHING

Particularly suited for bread cutting, but most of all for frozen meat and fish.

These blades can be sharpened as normal, using the sharpening tool provided with the slicing machine.

TEFLON COATING

Ensure the blade better sliding properties when in contact with the product, very useful for cheese cutting. 🏠

www.rasspe.it

www.chiaravalli.com

CHIARAVALLI
GROUP SpA

RASSPE
BLADES *Klinger*

TÜV
PROFI
CERT
product
70 700 4938-1

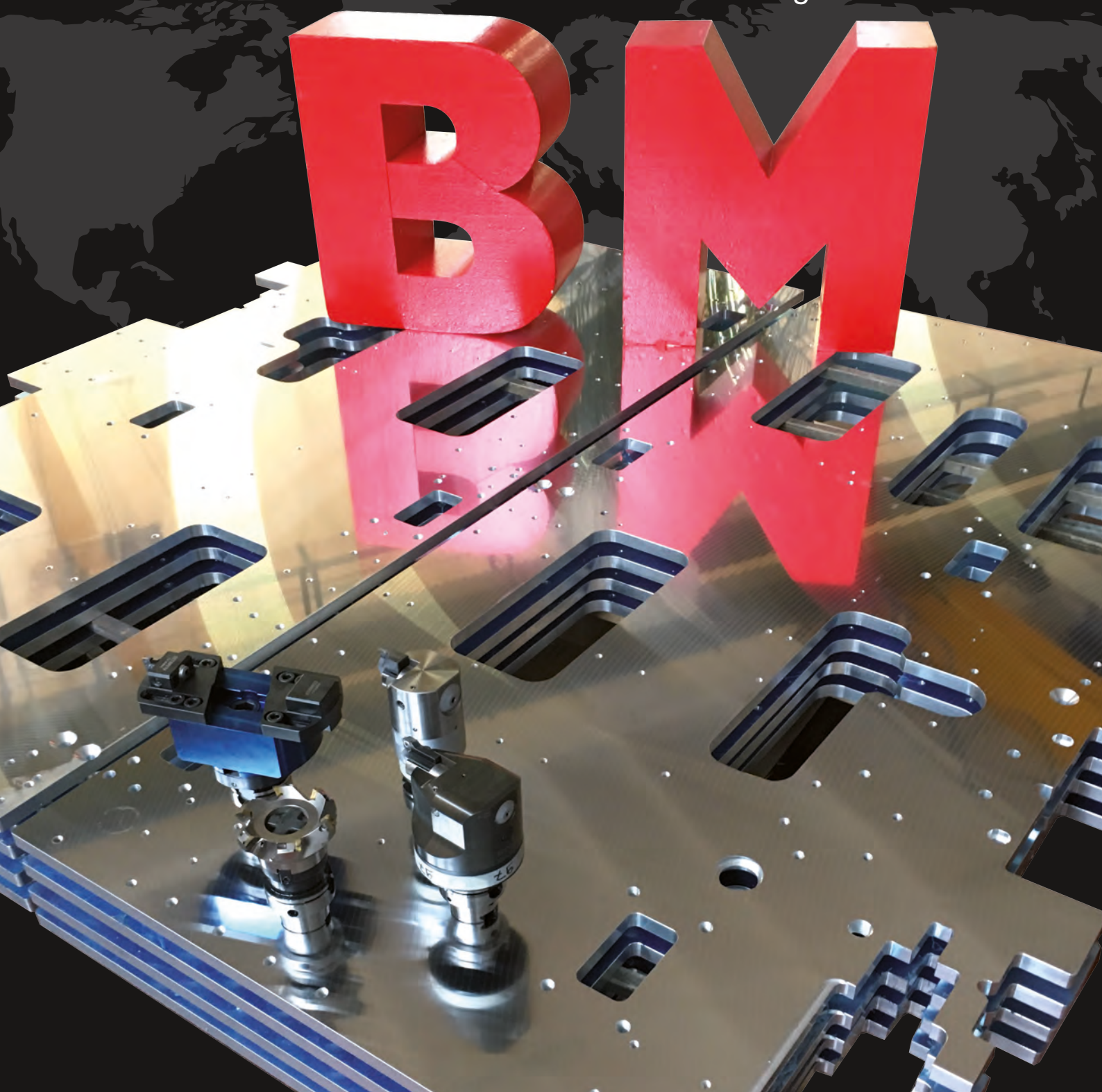


LAVORAZIONI MECCANICHE

Qualità, velocità e servizio sono i nostri
punti di forza

MACHINING

Quality, speed and service are our
strenghts



B.M. Group s.r.l. - Via Garziere, 36 - 36010 Zanè (VI) Italy - T. +39 0445.314036 - F. +39 0445.314911

e-mail: bm@bmgroupsrl.com - www.bmgroupsrl.com - www.bmanodizzazione.com

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



The 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.

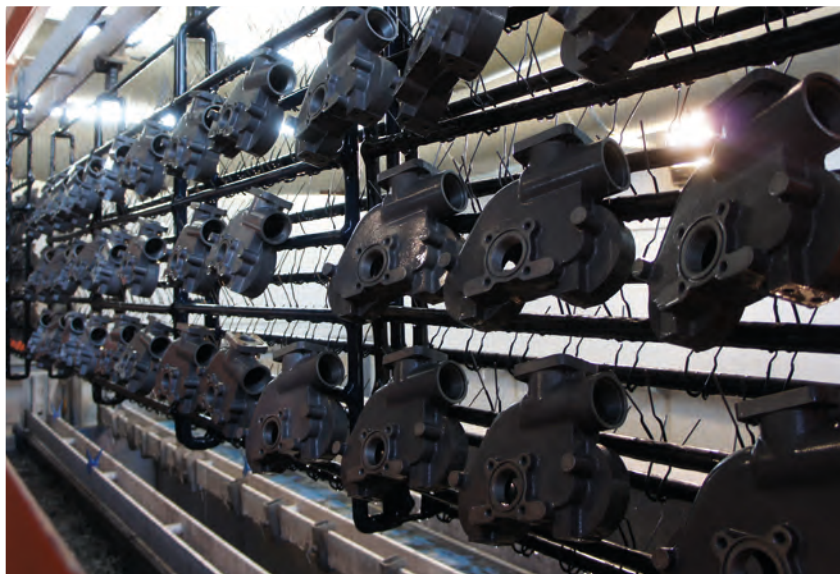
The leading philosophy of the owners of the company is “evolving, never settling for the achieved goals, being aware that the biggest challenge will be the next one”. As a matter of fact, **B.M.** can tell a long history made of changes and innovations which led it through its latest goals. The development 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 dedicat-



ed 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 processing, 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, maintaining 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 re-

quests 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 entrepreneurial 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 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 strenght 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

www.bmanodizzazione.com

FBF ITALIA'S QUALITY IN THE WORLD

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

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

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

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

The main utilization fields of the company machineries are:

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



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

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

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

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

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

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

High pressure homogenizers

Positive displacement pumps

Laboratory homogenizers

Positive displacement pumps for product containing particles. 🏭

www.fbfitalia.it



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 7th - 9th 2019



MILK INDUSTRY
Moscow (Russia),
February 19th - 22nd 2019
Crocus Expo IEC, Pavilion 2



INDIA INTERNATIONAL DAIRY EXPO 2019 (IIDE 2019)
Mumbai (India),
April 3rd - 5th 2019



PROPAK ASIA
Bangkok (Thailand),
June 12th - 15th 2019



AGROPROD MASH
Moscow (Russia),
October 7th - 11th 2019



CIBUS TEC
Parma (Italy),
October 22nd - 25th 2019
Hall 6 - Stand H030



GULFOOD MANUFACTURING
Dubai (UAE),
October 29th - 31st 2019



ANDINA PACK
Bogotá (Colombia),
November 19th - 22nd 2019



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DRYING AS A KNOWLEDGE-INTENSIVE PROCESS

Van Tongeren Kennemer has been active for decades with the design and production of knowledge-intensive transport systems and process installations for the processing of cargo. Currently one of the focal activities is drying technology.

Jos Verleg

Van Tongeren Kennemer BV (VKT) ability to differentiate itself from the competition is the fact that the design and construction of its machines and installations is based on profound knowledge of the processes in which these systems are applied. The company's slogan – engineers who deliver – is thus translated into high-quality industrial solutions that stand for reliable processes, quality products, and high returns.

Product groups

Last year, Van Tongeren Kennemer (VTK) celebrated its 125th anniversary with approximately 70 employees. One of the more recent milestones in the history of the company was the acquisition in 2004 of the screw conveyor business of Spaans Bulk Handling Systems BV in Hoofddorp. The company's product groups now include screw conveyors and blenders, cyclones and filters, dryers and coolers, fans and blowers, as well as service, maintenance and repair. Modern engineering tools (such as 3D laser scanning and cloud-based modelling), and advanced machinery (e.g. laser cutting and robotic welding) allow us to produce specialised, custom-made systems.

Drying and cooling

For over 50 years, VTK has been a specialist in designing, producing and commissioning entire drying and





cooling processes. The programme includes but is not limited to 'flash dryers' (pneumatic drying systems) that can dry vast volumes of starch quickly and efficiently. For these systems, VTK designs the complete process, from the dough supply in squeezing screws and the disintegrator to the ring dryer and the cyclone for the separation of the dried product.

The disintegrator (with a 2 MW drive for the rotor) pulls the dough apart, after which it is carried along in a powerful hot airflow. One of the challenges in the design of such an installation is to achieve a process that is as energy efficient as possible.

Complete projects

VTK is used to taking on full responsibility for complete projects, including all construction activities at the cus-

tomers' location. Not only do we take care of directing contractors, suppliers and hired staff, we also take care of security, and can do so on a 24/7 basis. Next to installing turn-key installations, VTK also concerns itself with improving the performance of existing systems. Characteristic of drying and cooling installations is that these are built to be used for decades, which means that the systems must not only be extremely reliable, but also future proof. The trend is that performance requirements with regard to for instance product quality, explosion protection, emissions, and maintenance become increasingly more strict. VTK's engineers, therefore, are fully focused on understanding our customers' processes, and the implementation of state-of-the-art technology.

Maintenance

Companies can also bring in VTK for the service, (periodical) maintenance and the repair of transport and process installations; even if these have been supplied by third parties. Thanks to VTK's expertise and process knowledge it is often even possible to bring the performance of these systems to a higher level.

If necessary, we can stock process installation parts, so that a solution is close at hand in case of an unforeseen malfunction or failure.

VTK can also provide remote monitoring of installations within the framework of preventive maintenance, so that unplanned downtime can be prevented. 🏠

www.vtk.nl



VAC-U-MAX

CELEBRATES 65-YEAR ANNIVERSARY PROVIDING BULK MATERIAL HANDLING AND INDUSTRIAL VACUUM CLEANING SOLUTIONS - 1954-2019

VAC-U-MAX has reached a proud milestone celebrating 65 years of business providing bulk material handling and industrial vacuum cleaning solutions to industries worldwide.

The company has grown from the dreams of its founder Frank Pendleton, who designed the world's first industrial vacuum cleaner that operated only on compressed-air to service the highly combustible textile mills industry of New Jersey.

In addition to servicing niches for combustible dust handling, in 1970 VAC-U-MAX designed and engineered compressed-air powered industrial vacuum cleaners for the evacuation of highly flammable jet fuel for Pan American Airways, recovering jet fuel from the wing tanks of the first Boeing 747 aircraft.

Since 1954 VAC-U-MAX designed, manufactured and marketed a full range of compressed-air driven industrial vacuum cleaners for combustible dusts, flammable liquids and reactive powders, with product range expanding to include explosion-proof electric-powered vacs used in agriculture, chemical and food industries, as well as portable, continuous-duty, and central vacuum cleaning systems.

In 2018 VAC-U-MAX designed the first renewable-energy lithium-ion vacuum cleaning system for high volume recovery of post-consumer waste for municipal transit track cleaning applications.



A pioneer with many firsts, in 1965 VAC-U-MAX entered the pneumatic conveying business by designing the first venturi-powered vacuum-generator with patented noise suppression for applications conveying black powder for a US ordnance manufacturer.

In 1977 VAC-U-MAX introduced the vertical-wall "tube hopper" material receiver designed for "difficult-to-convey" materials.

Today's manufacturing environment utilizes pneumatic conveying systems for moving a wide variety of powders and granular materials from sources like drums, totes and super sacks, to destinations like process equipment or packaging lines, with vacuum conveying technology the most commercially accepted. In 1989 VAC-U-MAX patented the Bulk Bag (Super Sac) Unloading Station which included massaging actuators that aid material flow from the super sac to the process below.

VAC-U-MAX's tradition, vertical integration, application expertise, and manufacturing in Belleville, New Jersey spans three generations, with Steve Pendleton the President of VAC-U-MAX. "It gives me great pride to follow our family tradition and entrepreneurial spirit," said Pendleton.

"We are committed to building, expanding, and continuing our legacy by manufacturing high-quality solutions for industries worldwide. I am proud of what our company and employees have accomplished and will continue to accomplish, following the legacy of our founder, Frank Pendleton."


Since 1954, VAC-U-MAX has defined leadership in bulk material handling and industrial vacuum cleaning for a wide range of industries including food, pharmaceutical, nutraceutical, chemical, frac

sand, precast concrete, packaging, additive manufacturing, plastics, nonwovens, and more. A UL-listed designer and manufacturer of control systems for general purpose and hazardous locations, VAC-U-MAX furnishes integrated controls maximizing coordination of material movement with tie-in capabilities to existing control systems. With a customer-centric focus at every step of the process, VAC-U-MAX is committed to continual improvement with quality policies, strategies and quality systems communicated within the organization.

"The secret to the success of any business is being able to focus not on fighting to keep the old, but also on building and expanding the new," said Doan Pendleton, Vice President. "At VAC-U-MAX we focus on our customers and their applications and in doing so incorporate 65 years of process expertise," said Pendleton.

With over 6,000 square feet of available floor space in the Customer Test Facility, VAC-U-MAX offers the ability to create a multitude of equipment configurations. Over 10,000 difficult-to-convey materials have been tested in their 65 years, adding to VAC-U-MAX application expertise in bulk material handling and industrial vacuum cleaning. Test facility is equipped to meet customer demands for full-scale vacuum conveying, flexible screw and aero-mechanical conveying testing in addition to testing a wide range of industrial vacuum cleaners.

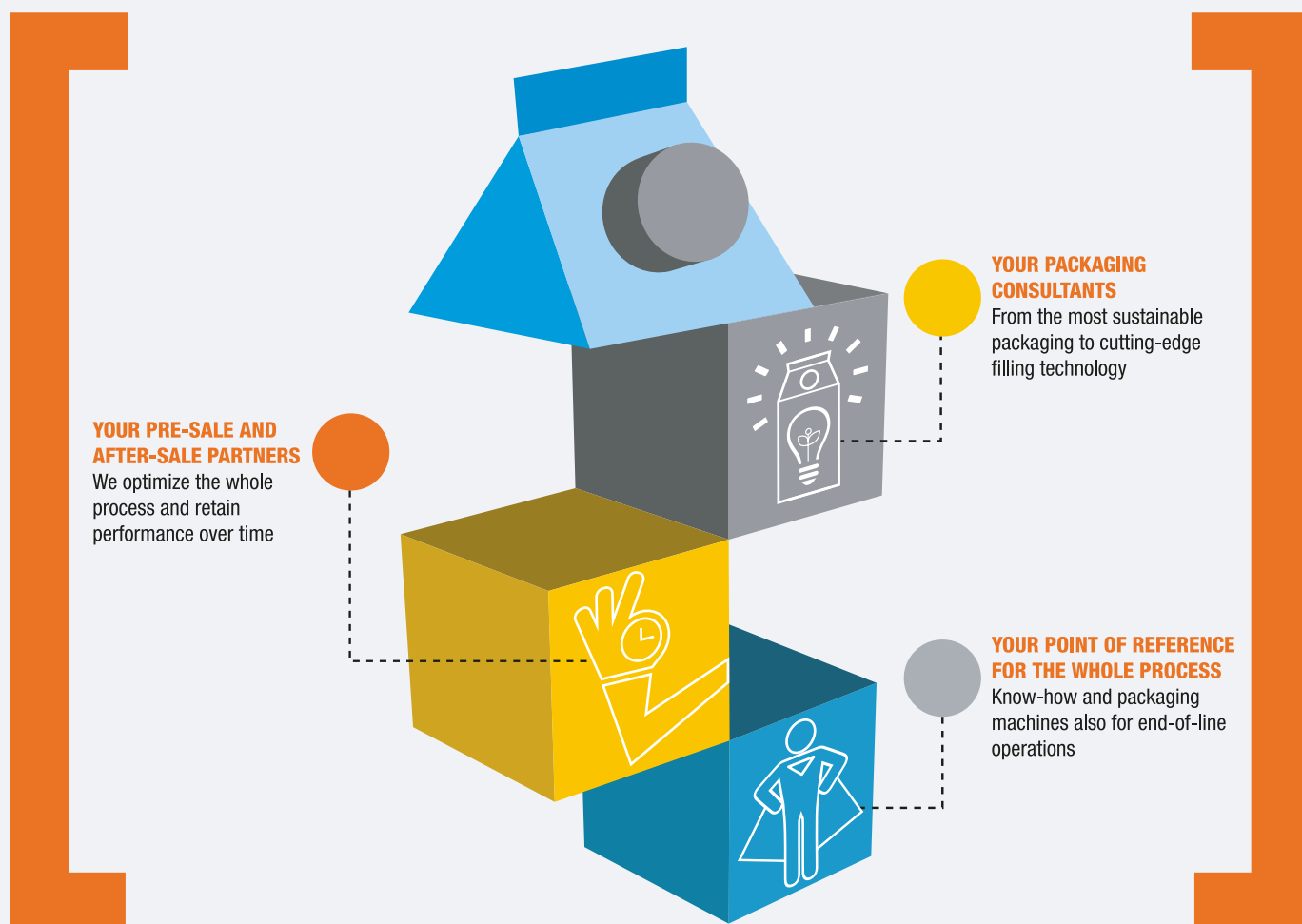
VAC-U-MAX product range includes vacuum conveying components and systems for general purpose and USDA Sanitary designs, multi-ingredient handling / batch weighing systems, bulk bag loading / unloading systems, bag dump stations with integrated dust collection and empty bag compaction, flexible and aero-mechanical screw conveyors, convey line diverter valves,

direct charge blender loading, load lifters, mobile vacuum conveying systems, feeder refill systems, filter assemblies and media including HEPA filtration, UL-listed control panels, as well as a full line of portable, continuous-duty and central vacuum cleaning systems for high volume recovery of many materials including combustible dusts, flammable liquids, steel shot, reactive powders and more. For more information or to REQUEST-A-QUOTE visit www.vac-u-max.com 

Signature Series™ 5-Part "Plug-and-Play" Packaged Conveying Solutions

VAC-U-MAX Signature Series™ offers food processors a quick and easy solution for vacuum conveying powders, pellets, flakes, pastilles, dried fruit, nuts and many other granular food ingredients to processing and packaging lines. Sanitary systems are available in 1500 Series™ for conveying rates from handfuls to 1500 lbs/hr (680 kg/hr) or 3500 Series™ for conveying rates up to 3500 lbs/hr (1600 kg/hr) - with systems available for higher rate applications. Each 5-part "plug-and-play" system includes a pick-up wand, convey hose, VAC-U-MAX Signature Series Vacuum Receiver with automatic pulse filter cleaning, a vacuum producer and UL-listed controls. Typical applications include source to destination conveying from totes, drums, bulk bags, bag dump stations and more - to feeders, mixers, blenders, screeners, food extruders, auger filling and/or packaging machines. For more information or to request-a-quote, visit www.vac-u-max.com/SignatureSeries.

we are



A COMPREHENSIVE FILLING EXPERIENCE

When just being manufacturers is no longer enough.
Ask more of your filling partner.

GALDI

GABLE TOP FILLING SOLUTIONS

Galdi designs and manufactures gable top filling solutions, paying maximum attention to food safety and repeatability of performance over time.

The company - which has its headquarters in northern Italy (Treviso), and strategic centers in Russia, Algeria, Morocco and the United States - actively collaborates with leading companies in the packaging sector worldwide, as well as with Italian universities for the study and the development of new plants and solutions.

The customer-centered approach, oriented towards continuous improvement, allows the company to constantly expand its range of solutions and services to the customer, assisted in choosing the most suitable solutions to meet specific needs and to generate greater value, both in the pre and after sale.

With the goal of maximising efficiency and the capacity to produce innovation Galdi has been using lean and agile methodologies for several years. With the same purpose, it invests constantly in the training of personnel, to whom it dedicates some 2400 hours a year.

A CONSOLIDATED PRESENCE ON THE US MARKET

Despite being a new player within the United States market, Galdi has already made several installations on the North American territory.

The giant Kroger and the small producer Nature Soy have chosen the Italian company for several years now. Galdi filling machines have been installed in California, Colorado, Nebraska, New Jersey and Pennsylvania.







The Cumberland Dairy case

Relations with Cumberland Dairy began in 2013 when Carmine Catalana, president of the US company, visited the Galdi booth during the Chicago International Dairy Show. In 2015, the interest in the solutions proposed by the Italian manufacturer had a concrete outcome, with the purchase of the RG270UCS filler for ESL products.

Focusing on transparency, guaranteeing minimum lead time and competitive costs, Galdi has managed to win the trust of the historic East Coast company, which in 2016 bought a second machine, confirming the positive development of the collaboration.

As Rachele Catalana, Quality and Operations Manager of the company tells us:

«We were happy with the purchase of our first machine, but we asked ourselves: Galdi is very well known and appreciated in Europe and Russia

... will it be able to give us the same support in the United States? After a period of time, we no longer have any doubts about it ».

The Delaware Service Center

Encouraged by the partnership with Cumberland Dairy, in 2015 Galdi opened a service center dedicated

to the American market in Delaware. Thanks to the presence of senior on-site technicians and spare parts warehouse in New Jersey, the company can thus guarantee minimum intervention times and dedicated assistance right across the continent. 🏠

www.galdi.it/en



HL 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

Being 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-







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. 🏛️

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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

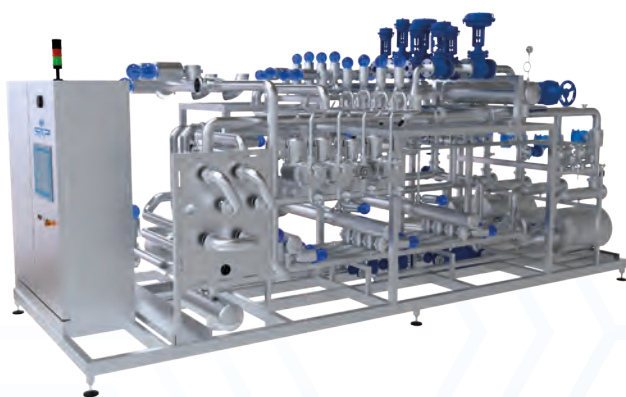
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Food Processing Plants



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IDEAS, SOLUTIONS AND PLANTS FOR THE FOOD AND BEVERAGE INDUSTRY

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

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

Our portfolio includes:

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

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

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

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





Food Processing Plants



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

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

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

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

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

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

www.sapitalia.it

BOTTLING 4.0 FOR JALLAB!

The choice of Kassatly Chtaura Automating the jallab syrup bottling process

The Lebanese company Kassatly Chtaura, the first one to bottle Jallab syrup in modern production plants, constantly invests in the purchase of latest generation machinery.

To face the increasing market demand, Kassatly Chtaura turned to SMI to automate the bottling and packaging process, previously carried out by hand, by purchasing the ultra-compact ECOBLOC® ERGON 2-9-3 K EV system, to manufacture new PET bottles of 1 L and 2.65 L, which are lighter than those used in the past.

The equipment installed by SMI immediately seemed the most suitable choice for the Lebanese company's

needs, as the cutting-edge ECOBLOC® ERGON K EV series stands out for advanced technology, energy savings and, therefore, it is suitable for optimizing the production costs of seasonal and bespoke batches.

A trip where our taste buds find the flavour of Jallab

Jallab juice is one of the most well-known drinks in Lebanon, made from carob, fruit syrup, dates, grape molasses and rose water; drinking jallab syrup at the end of a day of fasting becomes an elixir to replenish energy and re-hydrate and, for this reason, it is often consumed during Ramadan.

When we speak about jallab, we immediately

think about Kassatly Chtaura. In 1977 Kassatly was the first company to bottle this syrup in modern production plants, over the years the machinery has been upgraded and modernized. Originally from the Middle East, Turkey and Iran, Jallab is a syrup served diluted with water, ice, zibibbo wine and pine nuts, without which it would not be an authentic jallab drink. This delicious, refreshing beverage, which can even be ordered to accompany a meal, has a unique, sweet aroma, and is usually served in summer

The advantages of SMI solution

- rotary, high efficiency stretch-blow moulding system equipped with



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HIGH FLEXIBILITY... LOW ENERGY CONSUMPTION

The all-new Ergon product range stands out for an innovative ergonomic design that further improves the economic efficiency, the operational flexibility and the environmental performance of SMI's packaging machines and that brings together the very latest in process automation, advanced technologies and energy saving. **ERGON packers are the ideal choice for the secondary packaging up to 450 packs/minute (in triple lane configuration).**



motorised stretch rods, which presents considerable advantages compared to linear blowers;

- ultra-compact plant, which clusters the stretch-blow moulding, filling and capping operations of PET bottles in a single block and does not need a rinser or airveyors between the blower and filler;
- quick and precise filling and capping processes, thanks to the electronic control systems and the use of high efficiency valves driven by flowmeters;
- low energy consumption of the blower, thanks to a preform-heating module equipped with energy-efficient IR lamps and to a blow-moulding module equipped with a dual air recovery system, which allows power cost cutting in connection with high pressure compressed air production;
- new frame with a modular design, with no part welding, equipped with very resistant and time lasting safety doors made from reinforced glass;
- EASY-CAP gravitational cap orientator, which collects plastic caps from a hopper and only carries those ones being correctly set way up; it is



suitable for lots of different plastic caps and is suitable for any layout solution;

- Re-design of PET bottles: The drawing of the PET bottle, which is blown and filled by the ECOBLOC® ERGON K EV is the same as that used in the past for hand production. The SMI designers were asked to create a lighter bottle than its predecessor and this objective was reached by optimizing the preform material and working on the mechanical characteristics of the new container. Thanks to the improved distribution of the material, the veining of the bottle and to the presence of some geographical factors, it was possible to create a lighter bottle with economical and eco-friendly advantages.

Kassatly Chtaura

The roots of this Lebanese company go back to 1974, when the current CEO Akram Kassatly founded a small artisan company to produce wine, following in his father, Nicholas's, footsteps who had worked in this sector since 1919. Today, after more than 40

years, the name Kassatly Chtaura is synonymous with quality and enjoyed by consumers in every part of the Middle East. The current range of production is vast and includes, liqueurs, alcoholic and non-alcoholic beers (sold under the brands Buzz and Freez), the branded T Beirut Beer, launched on the market in 2015 and packed by an SMI model SK 400 F shrink wrapper, and of course all the syrups, like jallab. This Lebanese company has been in constant growth right from the beginning, enough so, to have allowed them to reach important goals on the national and international markets over a relatively short time. Kassatly Chtaura, who has collaborated with SMI since 1997, currently has more than 10 SMI packers from the WP, SK and MP ranges. These are used to secondary pack a wide range of wraparound boxes, shrink-wrapped bundles and card multi-packs. The company pays a lot of attention to market needs and constantly invests in the purchase of latest generation machinery to automate bottling and packaging, such as the integrated system of the ECOBLOC® ERGON 2-9-3 K EV range, which was recently installed for the seasonal production of jallab syrup. 🏭

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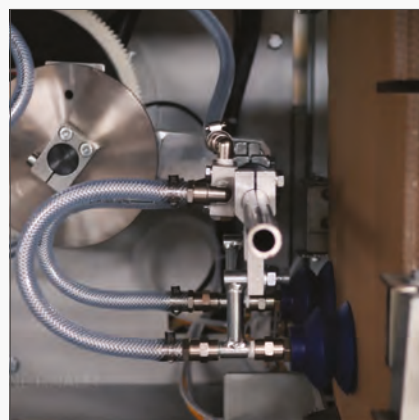
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ZAMBELLI: WE LOVE, WE DESIGN, WE CARE

Zambelli, since 1969 to today, designs and manufactures cutting-edge technological solutions for the packaging machinery sector.

50 years of business, 2 generations at work and hundreds of customers worldwide

50 years have passed by since Flavio Zambelli decided to start his small business in Bologna downtown. Since then, thanks to his perseverance and the entry of the 1st and 2nd generations, Zambelli continues to grow and proudly serve customers all over the world.

Products range

Zambelli machines are versatile and reliable, long lasting and high performing best suited to customers' needs for the secondary packaging in a wide range of industries among which food & beverage, pet food, health & care and chemical. Its range spans from shrink-wrappers, cartoners and case packers to the latest robotics applications for pick & place and palletizing.

Zambelli has addressed the matter of energy saving in its shrinkwrapping machines, adopting innovative solutions specific for the shrink film. These allow to obtain aesthetically perfect packs, without deformation or wrinkles and, at the same time, achieving a reduction of the power consumptions.

The goal of reliability and efficiency achieved by the Zambelli packaging machines is matched by their ease of use and the strict compliance to international safety regulations.

HMI – Human Machine Interface

Zambelli use an enhanced and user-





friendly HMI. Thanks to which the operator can quickly learn to use the new machine.

From the HMI the operator can check the machine status, set the parameters, access the machine configuration and save format data; the machine monitoring system includes photos and videos associated with the format.

Machines & Systems

- Shrinkwrappers – available for film only, flat pad + film, tray + film;
- Case Packers – suitable for RSC or Wrap-Around case;
- Cartoners – available for packaging products in Wrap-Around or pre-glued cartons;
- Robotics system – for special applications with difficult containers as dairy pots that cannot be accumulated or pushed as in a conventional packer.

Services for the customer

Zambelli, in order to fully satisfy every need of the customer, is able to pro-

vide various types of services pre and after sales:

- Design
- Installation
- Technical Documentation
- Service and spare
- Upgrades
- Training Courses

Zambelli machines are designed and manufactured to ensure smooth operation over the course of decades with minimal scheduled maintenance activities, thanks to the use of modern and functional technological solutions based on advanced control systems and on the reduction of moving parts. For this reason the Zambelli machines have less wear and need less adjustments. The spare parts for the packaging machines are available for all the series made over the years but, in the case of very old plants, it's possible to update them thanks to the availability of kits aimed at improving the machine performance.

Zambelli offers all the advantages of the update also with regard to the

technology, from the old PLC to the products on the market – such as Allen Bradley, Siemens, Omron – without the need to replace the brushless servomotors, the drives and inverters that remain the ones originally installed on the machine.

Lastly, the Zambelli technical Staff provides training courses with the function of supplying technicians and operators with the necessary information regarding the operation and maintenance of the Zambelli equipment. 🏢

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CIBUS TEC 2019: MORE HALLS, MORE BUYERS, MORE SECTORS THE SHOW IS SOLD OUT 4 MONTHS FROM THE OPENING

Cibus Tec 2019: 30% more exhibitors and 25% more exhibition area. Practically sold out 4 months before the opening. A total of 1,300 companies (+ 30% compared to the previous edition) that, also thanks to the support of ICE-Agenzia, the Italian Trade and Investment Agency, will have access to the largest Top Buyer program of all Food-Tec exhibitions, with over 3,000 international professionals coming from 70 countries. International brands such as Coca Cola, Dean Foods, Del Monte, Fonterra, Jbs, Kraft Heinz, Lactalis, Nadec, PepsiCo, Pinar, Schreiber Foods, Smithfield, Tiger Brands have already joined the Top Buyer program. Italy holds the undisputed leadership position in food technology with its 32% production among the European Union 28 member countries and employing about 30 thousand workers, a growth of 1,812 units from 2013 to 2017. Overtaking Germany (1,217) and France (550). (source Prometeia) (1)

These were the topics presented during the press conference introducing Cibus Tec, one of the most prominent global platforms dedicated to Food and Beverage technology. Cibus Tec will be held at Fiere di Parma (Parma, Italy) from 22 to 25 October. The press conference took place yesterday in Milan held by Thomas Rosolia, Chairman of Koeln Parma Exhibitions Srl -CEO of Koelnmesse Srl, Antonio Cellie CEO of Koeln Parma Exhibitions Srl - CEO of Fiere di Parma SpA and Maria Ines Aronadio, Manager of the ICE-Agenzia



Three thousand Top Buyers coming from 70 Countries - Italian and international exhibitors in-creased by 30% - Technological innovations for the Food and Beverage sector and a rich agenda of workshops and demos



Office for the Co-ordination of Made in Italy Promotion.

The 52nd edition of Cibus Tec is born under the sign of internationalization. 400 food and beverage technology foreign brands from 25 countries will attend the exhibition, 30% more compared to 2016. Germany is represented by a high number of exhibitors. Followed by The Netherlands, Denmark, Switzerland and France. Exhibitors from China, the USA and Turkey are also present with a large contingent. These important results have been achieved also thanks to the strategic alliance with Koeln-messe GmbH, which, since 2016, has allowed Cibus Tec to be part of the largest permanent platform worldwide for the food and foodtec sectors.

Another indicator: the 2019 edition is sold out. Four months before the opening of the show, the exhibition area available – with an added hall from to the previous edition - is practically all booked. Consolidated exhibitors return, such as Alpma, Bizerba, Cft, Gea, Goglio, Grasselli, Ilpra, Ima, Jbt, Multivac, Pfm, Risco, Sacmi, and Treif and new entries such as: Arol, Colussi Ermes, Elopak, IPI/Flexlink (Coesia Group), Kronos, Ocme, Provisur, Smipack, Tecnopool and TNA, only to name some.

Overall, 1,300 exhibitors (they were 1,000 in 2016), technologies for all food and beverage sectors (Fruits and Vegetables, Milk and dairy products, Meat and Seafood Products, Ready

Meals) and introducing a new area: Bakery and Grains Products, Snacks and Confectionery.

For the first time in its 80 years of history, the show dedicates an entire hall to the most innovative technologies for Juices, Milk, Water, Soft Drinks, Beer, Spirits and Wine, relying on the strength of 150 among the biggest suppliers in Italy and at the international level – such as Adeco, CFT, Della Toffola, Kronos and Sacmi.

In a year of important international events, meat technology area in Cibus Tec grows by 20%. Moreover, the power of a district with more than 500 food companies of this sector, best practices exported all over the world, made Cibus Tec one of the favorite platforms of the global meat industry. And a change of pace in the packaging sector: from primary to secondary packaging, from end-of-line to logistics with 40% growth compared to the previous edition.

All sectors, all technologies. Therefore, Cibus Tec will no longer simply be an “event” dedicated to processing but a complete and unique technological “platform” on the market.

To support companies' exports, Cibus Tec will organize the biggest Top Buyer

Program of all FoodTec shows, which will bring to Parma more than 3,000 international professionals coming from 70 Countries, and two special initiatives regarding India and Africa.

India is the 2nd largest producer of agricultural goods in the world after China and it is the 6th food market worldwide. However, India's food waste throughout the agri-food supply chain nears 40% of primary production. The ICE-Agenzia, in partnership with the Confindustria Association of the Emilia-Romagna, Veneto and Lombardia regions, has launched the initiative “India Educational & Business Program”. A project of actions and services focused on developing agreements in India, aimed at Italian manufacturing companies of the agri-industrial supply chain and food processing operators. Within this context, Cibus Tec has been selected as the platform for B2B meetings between the most prominent Food & Beverage Indian companies and Cibus Tec's exhibitors.

Growth forecast for Africa is +5% of GDP on a yearly basis. By 2030 Africa's GDP will be 5% of GWP (source: African Development Bank). Regarding this matter, the fruit and vegetable sector plays a key role, as key element

of economic growth for Africa. This is the premise of project Lab Innova, promoted by ICE-Agenzia, which focuses on the development of collaboration between the European Union 28 member countries and Africa, by relying on technological transfer. The programme involves Ethiopia, Mozambique, Uganda, Tanzania and Angola and offers B2B meeting during the course of Cibus Tec.

Today Italy boasts an undisputed leadership role in food technologies, with 7.3 billion euro revenue, which is 32% of EU-28 production. Germany follows with 5.9 billion euro (25% of EU-28 total production) and France with 1.8 billion (8%). (source Prometeia)(1)

A sector little known to the public - so called hidden champion - but that represents the best of Made in Italy manufacturing: niche leadership, high value added productions and strong exports propensity.

In 2017 Italian exports rose to top exporters' levels in many food technology sectors: equipment for beverages and hot meals (924 mln exports), machines, equipment and equipment for bakery products (777 mln), machines for fruit and vegetable processing (141 mln), machines and equipment for oil and fat processing (113) and machines for the wine industry (74 mln).

In 2018, in spite of having absolute sole leadership in three sectors, with 16.1% (2) market share, Italy is still solidly positioned at first place among key exporters worldwide.

Compared to the previous ten years, the value of foreign sales of machinery for food and beverage has grown by 63%, and in 2018 it exceeded the record threshold of 4 billion euro.

The innovations that will be showed at Cibus Tec will wink at the future, as they meet the requirements for ever more sustainable productions, offering to consumers nutritious products featuring high standards of safety. It is in this optics that IBS - International Biofilm Summit will be hosted. The



most important conference worldwide dedicated to issues related to biofilm in the food industry. Every year around the world over a billion tons of food is wasted due to contamination.

Cibus Tec Industry is geared towards technological innovation. This project will reproduce during the show 4 highly automated and operational lines dedicated to dairy, meat, ready meals and bakery products. Complete cycle production lines from raw material to finished product up to advanced storing solutions.

Other events on the schedule are: Tomato Day, in collaboration with Amitom and WPTC, Logisticamente On Food 2019 created with Logisticamente, DIU Design for Intended Use For Food Packaging Showcases organized by the Netherlands Packaging Center, and the innovative workshops organized by EHEDG (European Hygienic Engineering and Design Group) and by the Consiglio Nazionale dell'Ordine dei Tecnologi Alimentari (the Association of Italian food technologists).

Cibus Tec's presentation began with welcoming remarks by Thomas Rosolia Chairman of Koeln Parma Exhibitions Srl - CEO of Koelnmesse Srl who thanked the ICE-Agenzia and continued: "40 thousand visitors expected of whom 25% from abroad. 30% more foreign exhibitors and 3,000 Top Buyers. In this 52nd edition, we are capitalizing on the results of the partnership between Koelnmesse and Fiere di Parma that lead Cibus Tec to become part of the largest permanent platform worldwide for food and food technology. With Anuga, Cibus, ISM, Anuga FoodTec, Prosweets Cologne and other twelve exhibitions of our circuit, we have indeed created a community of 11,000 businesses. A virtuous circuit that on the one hand has strengthened the internationalization process of Cibus Tec, and, on the other hand, has contributed to enhancing "Made in Italy" technologies beyond the borders: at Anuga FoodTec Italian exhibitors have increased by 11% and by 14% at Prosweets Cologne".



Antonio Cellie, CEO of Koeln Parma Exhibitions Srl - CEO of Fiere di Parma SpA added: "Fiere di Parma has been the reference stage for the food processing and the packaging-bottling industries since the thirties. Today, deservedly, we are part of the international elite, thanks to a central location, and, through Cibus, a privileged relationship with the food industry and the partnership with Koelnmesse. A joint venture between two world leaders in the food sector that allows big groups as well as SMEs operating in the "food and beverage processing and packaging" sector to access a unique, permanent and global market platform. A driver for exporting Made in Italy technologies perfectly in synch with international request demanding specialization and distinguishing competence".

Maria Ines Aronadio, Manager of the ICE-Agenzia Office for the Coordination of Made in Italy Promotion, has highlighted the role of Cibus Tec within the international stage: "The food machinery sector is one of Italy's outstanding technology upon which System Italy relays ever more, by increasing three-fold in the last three years promotional investments for activities in Italy and on foreign markets. Cibus Tec is one of

the most important events and we will focus on a high value added operation that this year will bring in about 130 professional operators from 35 countries, in addition to delegations from Angola, Ethiopia, and Mozambique all involved in the Lab Innova project. A considerable commitment to support one of the most dynamic areas of Italian technology, which continues also in the follow up to the exhibition with services our offices abroad can provide to enterprises in accessing and settling on target markets". 🏛️

- (1) A underestimation that does not take into account producers of technology for primary and secondary packaging (1,100 businesses and 4.3 billion in revenue) that dedicate a relevant share of their products for the food industry
- (2) Prometeia export and production data take into account also the tobacco sector.

www.cibustec.it

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GULFOOD 2019 TO AMPLIFY DUBAI'S STANDING AS GLOBAL FOOD TRADE CAPITAL

Governments and trade delegations galore converge on world's largest F&B trade show as global consumer spending on food and non-alcoholic beverages reaches USD7.2 trillion

Food sector mega fair will host top-level trade meetings, thousands of new-to-market products and a dedicated Innovation Summit tackling the future of food

Dubai, UAE – 16th February, 2019: Dubai's agenda-setting position at the crossroads of global food and beverage trade will be further amplified when scores of government delegations, trade ministers and tens of thousands of food industry professionals descend on the 24th edition of Gulfood, which opens at Dubai World Trade Centre (DWTC) on Sunday 17 February.

Running until 21st February, Gulfood 2019 comes as global consumer spending on food and non-alcoholic beverages climbed USD600 billion to reach USD7.2 trillion in 2018 - equating to 8.6 per cent of worldwide GDP - according to the Gulfood Global Industry Outlook Report 2019 produced by Euromonitor International, which will be released at the show.

And with the Outlook Report predicting Africa and the Middle East will drive global population growth from 7.6 billion in 2018 to 8.5 billion by 2030, the 24th edition of the world's largest annual food and beverage trade show will welcome the world as Dubai solidifies its strategic position as a trade gateway linking established Western markets with core growth markets of the East.

As a tailored platform for F&B specialists from all corners of the globe,



Gulfood 2019 will cover more than 1,000,000 square feet of DWTC exhibition space as over 5,000 local, regional and international exhibitors converge to launch thousands of new-to-market products and solutions to meet emerging trends and shifting consumer choices.

Government delegations and trade ministers

During five days of frenetic trading and negotiating, top-level envoys from 120 countries will be showcasing the latest range of products across the key F&B market sectors, including three first-time country pavilions namely, the European Union, Bulgaria and New Zealand, highlighting Gulfood's far-reaching appeal as the industry platform for trading.

"Gulfood is the largest annual food and beverage trade fair in the world," said EU Commissioner Phil Hogan. "It is only natural for the EU – the world's

leading exporter and importer of agri-food products – to be so visible here thanks to the presence of its Member States and the EU pavilion. This event is a great opportunity for the business people from the UAE and all over the world to find out more about the EU's excellence in producing authentic and safe food to the highest quality standards."

Additionally, new individual country participants include Guatemala, Iraq, Luxembourg, Maldives, Nepal, Norway, Papua New Guinea and Tanzania.

Capitalising on Dubai's strategic position as a re-export hub for the region and beyond, Gulfood 2019 has once again attracted high-calibre participation from North, South, East and West, from the Americas to Australia and further afield.

Jaclyn Symes, the Minister for Agriculture, Regional Development and Resources in the state of Victoria, who will lead a delegation from the Austral-



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ian state of Victoria, added: “We’ve set an ambitious target to grow our food and fibre exports to \$20 billion by 2030 and we’re well on our way to achieving that thanks to our innovation and hard-working farmers. As the food and beverage capital of Australia, we’re proud to put Victoria’s premium produce on world’s largest stage at Gulfood.

“International markets such as the UAE are critical to the success of our agriculture sector,” added Symes. “Our imports to the Middle East have seen an increase of 24 per cent over the past year and our presence at Gulfood highlights our strong commitment to the region. We have 36 Victorian food and beverage companies and producers joining this mission.”

Innovation Summit & Tastes of the World top new features bill

With a three-decade history of linking global food trade through Dubai, Gulfood 2019 will house a range of interactive features designed to reinforce the show’s enabling role in raising the international food industry forum bar. Running alongside the main exhibition, the three-day Gulfood Innovation Summit will see some of the biggest names in the industry, leading thought leaders and major disruptors to examine the latest challenges and opportunities facing the industry in a diverse range of keynote sessions and panel discussions. Tastes of the World mean-



while, will see Michelin-starred chefs and kitchen captains showing off their skills in a range of masterclasses and live cook-offs. Renowned Jordanian TV chef, Manal Al Alem, will be amongst the regional talent shining a light on distinctive dishes and flavours from around the world.

“As chefs we thrive on sharing our love for food and demonstrating the versatility of the tools and ingredients we work with. Tastes of the World is a unique platform to demonstrate the diversity of cooking to a captive and engaged audience,” said Chef Manal, who is known as the ‘Queen of the Arabian Kitchen’. “I’m really excited to be joining such an illustrious line-up of chefs bringing global tastes to Gulfood - it is an honour to put Arabian cuisine

in the spotlight.”

Other new features at Gulfood 2019, which is being held under the theme The World of Good. The World of Food, include Tea House, which will demonstrate the versatility of tea with masterclasses, tasting sessions, food pairings and other insights; Barbecue Masters, which features live cooking contests and demonstrations by world-renowned chefs and open-fire pit masters, and the first-ever Gulfood International Culinary League, a one-day competition where four teams of world-renowned chefs will take on the challenge of preparing world-class cuisines. Elsewhere, CxO Club is an invite-only social breakfast club for industry decision-makers and free-styling food executives.

“Gulfood continues to attract a who’s who of industry captains, major decision-makers and food trade disruptors to do business, network, explore new opportunities and get up-to-date insights on the latest trends at a globally-recognised and critical event for food industry professionals,” said Trixie LohMirmand, Senior Vice President, Events and Exhibitions at DWTC.

Gulfood 2019 is a trade event open strictly to business and trade visitors. The show is open 11am-7pm from February 17 – 20 and 11am-5pm on February 21. For more information, visit www.gulfood.com 





معرض العلامات التجارية الخاصة والترخيص في الشرق الأوسط

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MODERN BAKERY MOSCOW 2019

On March 12-15, 2019, the International Specialized Exhibition for the Bakery and Confectionery Markets in Russia and the CIS Countries marked its 25th anniversary. The trade fair demonstrated products and technologies of the following sectors: food processing, ingredients and raw materials, packaging, shopfitting, refrigeration technologies, cleaning and hygiene, services.

The exhibition occupied Pavilion Forum and Pavilion 7 (Halls 3, 4, 5, 6) of the Expocentre. 223 exhibitors from 25 countries demonstrated their products. A record number of 16 976 trade visitors from 56 countries attended the show. The provenance of companies exhibiting at Modern Bakery Moscow is traditionally widespread: Austria, Belarus, Belgium, Germany, Greece, Egypt, Spain and Italy as well. This year, 10 Italian companies participated to the fair occupying an area of 451 m². Furthermore, Kazakhstan, China, Lebanon, Lithuania, the Netherlands, Poland, Russia, Romania, Saudi Arabia, Slovenia, USA, Turkey, Finland, France, Croatia, the Czech Republic and Sweden took part in the 2019 exhibition.

Modern Bakery Moscow is an effective business platform supported not only by leading Russian enterprises of the industry and professional associations, but also by federal and regional authorities.

The Ministry of Agriculture of the Russian Federation, Chamber of Commerce and Industry of the Russian Federation, the Russian Union of Bakers, the Union of Food Ingredients producers, the Union of Ice Cream Producers, the International Industrial Academy, the Research Institute of Bakery Industry, the Re-







search Institute of Confectionery Industry and leading universities of the food industry supported Modern Bakery Moscow 2019.

Master classes devoted to two topics: «Novelties of ingredients and raw materials 2019» and «Modern bakery and pastry 2019», were held by famous foreign and Russian masters during all days of the fair. This year

two useful novelties appeared at the Fair: consulting center «ask expert» and exhibition tours with industry experts. At the consulting center visitors could ask questions and get answers from industry experts. During the exhibition tours organized for bakeries and confectionery enterprises, as well as for mini bakeries and pastry shops, industry experts

answered visitors' questions, disclosed the secrets of choosing equipment and ingredients and shared their experience in organizing business processes. These novelties are very effective because they make it easier to navigate and plan the day at the Fair. The fringe program is an integral part of Modern Bakery Moscow and this year were organized and held more than 25 events such as the symposium «Bread as the basis for a healthy nutrition» organized by the exhibition partner – International Industrial Academy. Traditionally the contest for the ready confectionery showpieces took place while for the first time the award ceremony of the all-Russian contest «The Best Bread of Russia 2019» was held at the exhibition.

The next edition of Modern Bakery Moscow will be held on March 17-20, 2020. 🏛️

www.modern-bakery.ru



ON THE ROAD TO SUCCESS: 30 YEARS OF SPS

The outlook for the SPS anniversary event is again very positive and testifies to the importance of the leading exhibition for smart and digital automation. Some 1,650 automation providers from all over the world are expected as exhibitors in Nuremberg from November 26–28, 2019. Products and solutions, as well as trend-setting technologies of the future for industrial automation, will be on show.

Exhibition visitors will benefit, for instance, from the wide range of products and services offered by national and international automation and digitalization providers. Over three days they will gain a complete overview of the market with all its products and innovations. The following statements underline the importance of the exhibition for visitors:

“SPS is the highlight of the exhibition year for me. It acts as a beacon for the automation industry. Pooling automation and IT supports the journey to digitalization. At the event we really meet all the decision makers from automation technology. The exhibition is invaluable for us,” says Lorenz Arnold, Managing Partner, MGA Ingenieurdienstleistungen GmbH.

“Attending SPS each year is a must for all automation specialists. When it comes to hands-on experience of products, personal contact, and an overview of the market, this exhibition is unbeatable,” says Horst Fritz, Managing Director, Fritz Automation GmbH, in summary of his visit to the 2018 event.

The digital transformation journey

Digitalization is becoming increasingly important in the automation industry too. Exhibitors will therefore present not only their solutions, but also various products and example applications for digital transformation at the event. There will be topic-related showcases and presentations at the exhibition forums to round it off.

Joint stands and forums round out the exhibition program

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Attendees can also obtain extensive insights into specific topics and ask providers for advice on their particular requirements at the joint booths:

- “Automation meets IT”, Hall 6
- “AMA Center for Sensors and Measurement”, Hall 4A

In addition, the forums to be held by the German industry associations VDMA (Hall 5) and ZVEI (Hall 6), as well as the exhibition forums (Halls 3 and 10.1), will offer high-quality, topic-specific presentations and podium discussions. There, attendees can learn more about the latest industry subjects and share their thoughts with the experts on hand.

Planning the perfect visit

For more information on SPS, tickets, special travel deals, and tips on getting ready for the event, check out sps-exhibition.com

SPS IPC Drives is now SPS

As of 2019, SPS IPC Drives has a new

name: SPS – Smart Production Solutions. While the title of this exhibition has changed, the proven concept and areas of focus it has relied on for over 30 years remain in place, and are complemented by a strengthened digital profile.

In this way, event organizer Mesago Messe Frankfurt GmbH is taking the digital transformation of the industry into consideration while continuing to promise relevance, expertise, and exchange on equal terms. 🏛️



www.host.fieramilano.it/en



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BRAUBEVIALE 2019: PUTS THE SPOTLIGHT ON THE FUTURE VIABILITY OF THE BEVERAGE SECTOR

Nuremberg will once again be the hub for the international beverage industry, when the who's who of the sector gathers for this year's most important capital goods fair for beverage production and marketing. Last year's highly successful event, which broke new records and underscored the industry's good economic prospects, points to equally positive outcomes for this year's annual gathering of the beverage community. The products and solutions on display by the around 1,100 exhibitors, 53 percent of which are from outside Germany, covers the entire process chain for beverage production, from raw materials, technology and components to packaging, accessories and marketing ideas. This year too, the main theme is the future viability of the beverage industry. What are challenges being faced by both equipment suppliers and beverage manufacturers? Through its product range and supporting programme, BrauBeviale offers the key platform for knowledge-sharing and innovation, while creating momentum and providing inspiration.

"BrauBeviale 2018 was bigger and more international than ever," says Andrea Kalrait, Exhibition Director BrauBeviale at NürnbergMesse, looking back once again at the opening event of the current three-year cycle. "The beverage sector just seems to have been waiting to get back to Nuremberg. And this year too, we are looking forward to welcoming old friends and newbies, global players, SMEs and start-ups." In November, the exhibitors will once again be showcasing the entire process chain for

beverage production. The new route around the displays that was introduced for visitors in 2018 has proven effective and offers visitors ease of navigation in an atmosphere that is as constructive and welcoming as usual.

The various halls around the perimeter of the central lawn are grouped into thematic focus areas: raw materials and sensory attributes in Hall 1, technologies in Halls 6, 7A, 7, 8, 9, water treatment, analysis and compo-



- Nuremberg plays host to the international beverage industry
- Compact hall layout covers entire beverage industry process chain
- Global Beviale Family network also inspires BrauBeviale

nents in Hall 6, packaging in Halls 4A and 4, and accessories and marketing in Halls 5 and 6.

Key platform for the issues currently affecting the industry

This year too, the main theme of BrauBeviale is the future viability of the beverage sector. The issues and challenges currently confronting beverage producers are generally the same across borders. Efficient and

flexible technologies, diverse and high-quality raw materials and ingredients and sustainability in production are just as important as digitalisation and automation, future strategies for your own company, packaging, marketing messages and communicating with consumers and end clients. BrauBeviale not only covers these topics through the product range on display but also in the supporting programme. It appeals to all beverage producers, whether they are brewers, mineral water operations, winemakers or manufacturers of spirits or alcohol-free drinks. **From July: www.braubeviale.de/en/next**

Two symposia held on the day before the trade fair have proven very popular: The 7th European MicroBrew Symposium organised by the Berlin-based VLB (teaching and training institute for brewing, and the Export Forum German Beverages. And of course, the European Beer Star, which has been at home at BrauBeviale since its "birth year" 2004, will also be presented again at the event. Now one of the most important beer competitions worldwide, it was initiated by the German Private Breweries Association, the honorary sponsor of the trade fair and German and European umbrella organisation. On the first day of the fair, BrauBeviale visitors will vote for their favourite beer from among the gold medal winners – the Consumers' Favourite 2019 in gold, silver and bronze. Tastings of beer and other beverage specialities, led by independent experts, will also take place in the Craft Drinks Area. At eight themed bars, visitors can experience an unprecedented range of flavours:



five beer bars with special country slots, a spirits bar, a bar for water and innovative alcohol-free drinks, and a bar where the quality of the glass plays a key role in the sensory attributes of the drink. The popular BrauBeviale Forum, as well as hosting the official opening and various award ceremonies, is also the venue for interesting lectures, presentations and panel discussions offering information, inspiration and the opportunity for interaction. The main thematic areas are also reflected by the BrauBeviale Think Tank, which explores raw materials, technologies, packaging, marketing and entrepreneurship. The attractive supporting programme is complemented by other themed pavilions and special shows: brau@home with Speakers' Corner, Artisan and Craft Beer Equipment, Innovative Drinks Packaging, Innovation made in Germany – the subsidised pavilion for new companies from Germany – and to allow us to blow our own trumpet – a Beviale Family information booth. Details will be available shortly at: www.braubeviale.de/programme

Highly satisfied trade visitors from all around the world

More than 40,000 industry professionals visited BrauBeviale 2018, over 18,000 of them from outside Germany. They represented 132 countries, primarily Italy, Czech Republic, Switzerland, Austria, Russia and the UK,



BrauBeviale2019
Nuremberg, Germany | 12-14 November

but also Greenland, Fiji and Costa Rica. They came from the technical and commercial management segments of the international beverage industry, i.e. from breweries and malt houses, companies producing and bottling alcohol-free drinks, wine and sparkling wine cellars, distilleries, dairies, specialist beverage retailers and wholesalers, the hotel and restaurant sector and service providers for the beverage sector.

But it's not just the quantity but the quality of trade visitors that speaks for itself and underscores the relevance of the exhibition: around 90 percent of trade visitors are involved in the investment decisions taken at their companies. "The really important decision-makers were in attendance," said the

Exhibitor Advisory Board following the successful conclusion of BrauBeviale 2018. "As 99 percent of trade visitors polled were satisfied by what was offered by the fair, and no less than 95 percent stated that they would like to come back again in 2019, we are already looking forward to welcoming them, and new participants as well, to our annual gathering," says Andrea Kalrait with a view to the next round in the autumn.

She explains the large international contingent (45 percent) among visitors as being partly due to increasing familiarity with and importance of the Beviale Family – NürnbergMesse's global network with events covering the manufacture and marketing of drinks. As well as BrauBeviale, other members of the Beviale Family are Beviale Moscow in Russia, Beviale Mexico, CRAFT BEER events in China and Italy, CRAFT DRINKS in India and collaborations with BeerX in the UK, Expo Wine + Beer in Chile, Feira Brasileira da Cerveja in Brazil, KIBEX in South Korea and SEA Brew in Southeast Asia. 🏛️

www.beviale-family.com

Remaining dates in the current BrauBeviale three-year cycle:

BrauBeviale 2019:

12 – 14 November 2019

BrauBeviale 2020:

10 – 12 November 2020



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IBIE 2019: THE GLOBAL BAKING INDUSTRY'S TOP BUSINESS DESTINATION

The International Baking Industry Exposition (IBIE), the Western Hemisphere's largest baking industry event, opened registration with the announcement of enhanced and added show features. Over the past decade, IBIE has enjoyed a 65 percent increase in attendance and is on track to be bigger and better than ever with a nearly sold out show floor. When the show opens September 8-11 in Las Vegas, Nevada, the enlarged expo floor plan will host more than 1,000 exhibitors showcasing the latest in automation/technology, ingredients and industry trends across the vertical supply chain for every role and every segment of the grain-based food industry from Wholesale Baking, Artisan and Retail Baking to Tortilla, Snack Food and Pizza Production.

"IBIE has been working hard to ensure we're delivering maximum value to IBIE attendees at every step of their show experience and along the industry supply chain—whether they're walking the show floor looking for the latest advancements or attending a hands-on demonstration in one of our new artisan marketplaces," said Joe Turano, IBIE Chair. "Unlike other events, IBIE is the complete solution for our industry, produced by our industry. We continue to push the boundaries to ensure we're advancing the grain-based food industry as a whole through the diverse and cutting-edge offerings that can be found at IBIE."

The World Leader in Industry Education

IBIE's world-renowned IBIEducate is unparalleled in its educational offer-



ings to the global baking community and is internationally recognized as the largest, most comprehensive educational program in the industry. The education program features eight tracks for beginner, intermediate and

experienced professionals across all industry segments including:

- Artisan & Specialty Foods
- Retail (Bakers/Decorators, Sales & Marketing and Management)
- Wholesale (Formulation and Prod-

IBIE returns to Las Vegas with increased education offerings, new show features, new artisan pavilions and a packed expo floor ensures IBIE 2019 will be like no other industry event



uct Development, Plant Operations, Process and Sales & Marketing)

- Tortilla

New in 2019, IBIE will offer a full day of education on September 7, one day

prior to the exhibit hall opening so attendees can dedicate a full day to targeted education, designed to deliver valuable ideas and strategies to improve bakery products, optimize production and support business growth.

“Because education is paramount to growing the industry, IBIE 2019 will launch a full day of education prior to the show to respond to requests made by attendees and stakeholders,” said Andrea Henderson, chair of the IBIE Education Task Force. “The baking industry is filled with talented, creative people eager to share their know-how to help their colleagues achieve greater quality, efficiency, and profits. IBIE turns to this vibrant community to encourage them to share their knowledge, expertise, and experiences to help move the baking industry forward. We look forward to what this group of thought leaders will bring to the show to inspire us in 2019.”

Along with the additional day of learning, the IBIEducate line-up offers more classroom sessions, more hands-on sessions, more technical sessions as well as business sessions focusing on management and marketing topics. Sessions can be purchased individually or attendees can get unlimited access through the all-new ‘All Access Pass.’

MORE ABOUT IBIE

IBIE, sponsored by the American Bakers Association (ABA), the Baking Equipment Manufacturers and Allieds (BEMA) and the Retail Bakers of America (RBA), is recognized worldwide as the grain-based food industry’s largest, most comprehensive trade event. A “working show,” where millions of dollars of business is conducted daily, IBIE brings the entire professional baking community together, offering the complete range of equipment, supply and ingredient solutions and showcasing the newest baking technology in 700,000 net square feet.



The triennial event will next be held in Las Vegas, Nevada on September 8-11, 2019, with a full day of education on September 7.

Attendees include employees of: artisan and specialty bakeries, donut, pie and cookie retailers; cake and cupcake shops; multi-store and single unit retail bakeries; wholesale bakeries, suppliers and distributors; supermarket chains, central bakeries and commissaries; supermarket in-store bakeries; intermediate wholesale bakeries; foodservice operators; tortilla producers; snack food producers; biscuit & cracker producers.

Exhibitors include manufacturers and suppliers of: baking/food equipment and systems; ingredients, flavorings, spices & fillings; ingredient handling systems; packaging materials & systems; technology; sanitation equipment; transportation & distribution equipment; refrigeration equipment; business services. 🏢

To learn more and register visit www.IBIE2019.com



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Global population growth coupled with increased urbanization and rising international trade, are some of the numerous factors contributing to robust processing, packaging, printing, and paper markets around the world.

Zooming in onto the MENA region, similar patterns prevail across these industries. The region's packaging market is expected to hit \$71.5 billion by 2022, while the printing market is poised to reach \$54 billion in the same year, according to the latest findings from Smithers Pira.

Recent studies anticipate the region's paper output to increase to 2.76 trillion A4 sheet equivalents in 2022, representing a 2.8% annual growth rate. On the other hand, process automation in the Middle East and Africa is expected to register 5.15% CAGR between 2018 and





2023, according to Mordor Intelligence.

Capitalizing on immense business opportunities in these flourishing industries, IFP Group (International Fairs and Promotions) is launching 4P East Med; the International Exhibition for Packaging, Processing, Printing, and Paper, this year in Lebanon. With a regional focus and an international reach, the exhibition zeros in on expanding industries and highlights business growth opportunities that are molding the region's industrial sector.

Held at the Seaside Arena in Beirut from 15 to 18 October 2019, 4P East Med provides a highly-targeted business platform for local and international industrialists to meet decision-makers, generate leads, and showcase the latest technologies, processes, equipment, and products that are shaping the future of paper, printing, and packaging industries in Lebanon and the East Mediterranean region. It will also highlight key trade and investment opportunities as well as the latest trends and developments in these growing sectors.

The exhibition encompasses a Hosted Buyers Program that will bridge the gap between buyers, vendors, and traders from across the region to facilitate business undertakings, maximize return on investment, and allow guest buyers to explore a diverse range of products and negotiate contracts on the spot.

Another significant feature of the exhibition is the awards ceremony that recognizes innovative product development and sustainable solutions for the industry.

4P East Med is supported by the Association of Lebanese Industrialists, LibanPack, the World Packaging Organization, and the Arab Federation for Paper, Printing, and Packaging Industries. 🏛️

For more information about 4P East Med, visit www.4peastmed.com

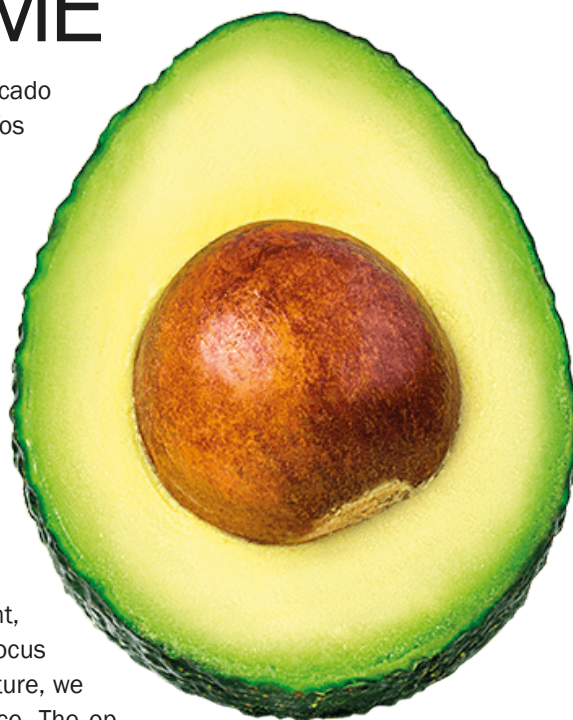
THE WORLD AVOCADO CONGRESS WILL BE HELD IN MEDELLÍN FOR THE FIRST TIME

For the first time Medellín, Colombia, will host the World Avocado Congress (WAC) from September 23rd to 27th at the Plaza Mayor Convention Center. The ninth edition of this event aims to connect the world of avocado in one place, through knowledge, experience, and business. It will have more than 70 exhibitors and 3,500 attendees. The World Avocado Congress is an event that has been held in South Africa, United States, Israel, Mexico, Spain, Chile, Australia, and Peru. This year, Colombia was selected for its great growth in production and export of the fruit. The country produces four varieties of avocado: Hass (the variety that has greater success abroad), Papelillos, Criollos, and Antillanos. Additionally, its geographical location and being denominated as a new emerging market were key factors for the election.

"Being a tropical country, the availability of water, sunlight and other factors allows Colombia to produce throughout the year. The western region and the "eje cafetero", composed by Antioquia, Caldas, Quindío, Risaralda, Valle del Cauca and Cauca are where there are more planted areas with avocado. For this reason, Medellín will be the headquarter selected to receive farmers, experts,

and leaders of the avocado industry", said Tomás Ríos Múnera, Agrilink General Manager. This congress will bring together the entire chain of value of the sector at a global level, and will be a great impulse for the industry, meaning that there will be a before and after this event.

"By becoming organizers of a world-class event, that will make all eyes focus on the Colombian agriculture, we will make a real difference. The opportunity to host the most important congress of this product, in a country where the Hass avocado industry is still in an emerging stage, is a great challenge and responsibility towards of the national and international community that will attend. Many will have a clearer vision of where Colombia is going in this business", concludes Jorge Enrique Restrepo Executive Director of CorpoHass Colombia. The event will feature workshops, presentations of scientific investigation, and promote innovative methods for specialized audiences under six thematic axes:



- Genetic resources and materials development.
- Production and productivity.
- Health, nutrition, and gastronomy.
- Phytosanitary, fruit quality.
- Supply chain, marketing, and industrialization.

In this way, it offers a unique opportunity to broaden knowledge and gain a broader understanding of the vision of leaders in the avocado industry. 🏛️

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EXHIBITIONS - EXHIBITIONS

EXHIBITIONS

2019

SIGEP

19-23/01/2019

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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.



RESTAURANTS, CAFÉS AND LOUNGES

07-08/10/2019

RODA AL BUSTAN (DUBAI)

Restaurants, cafés and lounges' event.



4P EAST MED

15-18/10/2019

BEIRUT

International exhibition for Packaging, Processing, Printing and Paper.



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.



SIMEI

19-22/11/2019

MILANO

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



MAROCCO FOODEXPO

06-08/12/2019

CASABLANCA

International food, processing, packaging and machinery exhibition.



SIEMA MAROCCO EXPO

06-08/12/2019

CASABLANCA

International food, processing, packaging and machinery exhibition.



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.



CIBUS

11-14/05/2020

PARMA

International food exhibition.



SPS/IPC DRIVES/ITALIA

26-28/05/2020

PARMA

Fair for manufacturers and suppliers in the industrial automation sector.



SIAL

18-22/10/2020

PARIS

International exhibition on food products.



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

18-21/06/2019

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.



MODERN BAKERY

17-20/03/2020

MOSCOW

Fair for bakery equipment and food ingredients.



BEVIALE MOSCOW

24-26/03/2020

MOSCOW

International trade fair for the beverage industry.



AGRIFLEX SRL**68/71**

Via Barsanti, 6/8
47122 Forlì
Italy

ALTECH SRL**90/92**

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

ASC AUTOMATIC SYSTEM CONTROL**104**

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

B.A. SYSTEMS SRL**I COV-66-67**

Via dell'Abetone, 26
38068 Rovereto - TN
Italy

B.M. GROUP SRL**115/117**

Via Garziere, 36
36010 Zanè - VI
Italia

BAKTEC B.V.**I COV-53-54**

Kenauweg 25
2331 Ba leiden
The Netherlands

BORGOCOSTRUZIONI**MECCANICHE SRL****94-95**

Via Giuseppe di Vittorio, 16/A
46045 Marmirolo - MN
Italy

CHIARAVALLI GROUP SPA**SOCIO UNICO****112/114**

Via Dante, 40
21040 Jerago con Orago - VA
Italy

COLUSSI ERMES SRL**I COV-36-39**

Via Valcunsat, 9
33072 Casarsa della Delizia - PN - Italy

DUBAI WORLD TRADE CENTRE**DWTC****150/153-169-178**

P.O. Box 9292
Dubai - UAE

ERREBI TECHNOLOGY SRL**34-35**

Via Cà Mignola Nuova, 1290
45021 Badia Polesine - RO
Italy

ESCHER MIXERS SRL**2-16-17**

Via Copernico, 62
36034 Malo - VI
Italy

EUROPA SRL**I COV-18-21**

Via del Lavoro, 53
36034 Malo - VI
Italy

FBF ITALIA SRL**118-119**

Via Are, 2
43038 Sala Baganza - PR
Italy

FIERE DI PARMA SPA**145-149**

Viale delle Esposizioni, 393A
43126 Parma
Italy

GALDI SRL A SOCIO UNICO**125/128**

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

**GEA MECHANICAL
EQUIPMENT ITALIA SPA****22/25**

Via A. M. Da Erba Edoari, 29
43123 Parma
Italy

GENERAL SYSTEM PACK SRL - GSP**93**

Via Lago di Albano, 76
36015 Schio - VI
Italy

GIOVANNI COPPIELLO SNC**I COV-72**

Via Barbarigo, 26
35010 Perarolo di Vigonza - PD
Italy

GORRERI SRL**56/59**

Via cisa, 172
42041 Sorbolo Levante di Brescello
RE - Italy

HERTI JSC**129/133**

38, Antim I Str. 9700
Shumen - Bulgaria

IMA SPA - IMA ACTIVE DIVISION**26/29**

Via 1 Maggio, 14
40064 Ozzano dell'Emilia - BO
Italy

**INTERNATIONAL FAIRS &
PROMOTIONS SAL****165/167**

IFP Bldg., # 57, Str. 801,
Hazmieh, ML 12103,
P.O.Box: 55576, Beirut
Lebanon

**IPS INDUSTRIAL PACKAGING
SOLUTION SRL****107**

Viale della Valletta, 29
Fraz. Spinetta Marengo
15122 Alessandria - Italy

ITALPAN SAS**81**

Via Braglio, 68
36015 Schio - VI
Italy

LABELPACK TRADE SRL**60-61**

Via Monte Cervino, 51/F
20861 Brugherio - MB
Italy

LASER SRL**65**

Via Saturno, 36
37059 Santa Maria di Zevio - VR - Italy

MAÉ INNOVATION**4-30/32**

ZI de Conneuil 20 avenue
Léonard de Vinci
37270 Montlouis sur Loire
France

**MANIFATTURA PORCELLANE
SARONNO SRL****75/78**

Via Varese 2/H
21047 Saronno - VA - Italy

**MESAGO MESSE
FRANKFURT GMBH****157-158**

Rotebühlstraße 83 - 85
70178 Stuttgart
Germany

MESSE BERLIN**161-170**

Messedamm 22
14055 Berlin
Germany

**MESSE FRANKFURT ITALIA SRL
I COV-154/156**

Corso Sempione, 68
20154 Milano
Italy

MINI MOTOR SRL**IV COV-73-74**

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

MIX SRL**62/64**

Via Volturmo, 119/a
41032 Cavezzo - MO - Italy

**NAVATTA GROUP FOOD
PROCESSING SRL****108-109**

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

NILE TRADE FAIRS**171**

19 Abdel Hameed Lotfy St.,
8th Floor - Nasr City - Cairo
Egypt

OFFICINE DI CARTIGLIANO SPA**110-111**

Via S. Giuseppe, 2
36050 Cartigliano - VI - Italy

OMAS SPA**40-41**

Via Edison, 39
20023 Cerro Maggiore - MI
Italy

**OMS OFFICINA MECCANICA
SESTESE SPA****101/103**

Via Borgomanero, 44
28040 Panizzaro - NO
Italy

OROGRAF SRL**97/99**

Viale Industria, 78
27025 Gambolo' - PV - Italy

**PIETRIBIASI
MICHELANGELO SRL****I COV-105-106**

Via del Progresso, 12
36035 Marano Vicentino - VI - Italy

RADEMAKER BV**I COV-33-48-49**

Plantijnweg 23 - P.O. Box 416
4100 AK Culemborg
The Netherlands

REAL FORNI SRL**50/52**

Via Casalveghe, 34
37040 Gazzolo d' Arcole - VR - Italy

RPE SRL SOLENOID VALVES**44/47**

Via S. Ambrogio, 1/3/5
22070 Carbonate - CO - Italy

SAP ITALIA SRL**134/137**

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

SMI SPA - SMI GROUP**138/140**

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

SOTTORIVA SPA**I COV-42-43**

Via Vittorio Veneto, 63
36035 Marano Vicentino - VI
Italy

TECNO PACK SPA**1-82/84**

Via Lago Di Albano, 76
36015 Schio - VI
Italy

TECNOPOOL SPA**I COV-8/11**

Via M. Buonarroti, 81
35010 S. Giorgio in Bosco - PD
Italy

TSW INDUSTRIES SRL**79**

Via Industria, 8
14015 San Damiano d'Asti - AT
Italy

TUBITEX SPA**85/89**

Viale del Lavoro, 31
36021 Barbarano Vicentino - VI
Italy

UCM SRL**3-80**

Via Lombardia, 11
20060 Vignate - MI
Italy

**UNIVERSAL
PACK SRL****5-12/14**

Via Vivare, 425
47842 San Giovanni In Marignano
RN - Italy

VAN TONGEREN-KENNEMER B.V.**120/122**

Gooiland 8
1948 RC Beverwijk
Netherland

ZAMBELLI SRL**141/144**

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

SAUDI ARABIA'S LEADING INTERNATIONAL FOOD & DRINK TRADE EXHIBITION

Foodex 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



Gross Space



Exhibitors



Countries



Brands



Chefs at Salon Culinaire



Pavilions



Attendees

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