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PROSWEET

BAKERY-CONFECTIONERY-PASTRY-SNACKS



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# 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](http://www.drinktechnologymag.com)





**PROPAK ASIA 2020**

TOTAL SOLUTIONS FOR PROCESSING AND  
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# THE TOP QUALITY INDUSTRIAL MIXERS

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

## BAKERY Equipment

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

## PASTRY Equipment

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



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



# ESCHER

mixers



# ISHIDA X-RAY FLEXIBILITY ENSURES PREMIUM PRODUCT QUALITY

## ISHIDA X-RAY INSPECTION TECHNOLOGY IS HELPING TO MAINTAIN THE PREMIUM QUALITY REPUTATION OF ONE OF RUSSIA'S MOST POPULAR TRADITIONAL SNACK BRANDS

**T**he 'ROSTRAGROEXPORT' company was founded by Mr Boris Aleksandrov in 1995, who spotted a niche in the Russian food market for a good quality traditional curd snack. Its 'B.Y. Aleksandrov' brand, named after the company's founder, represents the 'ideal' curd bar created using only the finest natural ingredients. Currently there are 16 different kinds of 'B.Y. Aleksandrov' bars covered with the finest milk, dark or white Belgian chocolate. The range also includes a special set of 6 small chocolate-covered sweet cottage cheese bars with a small board game or toy.

Because the 'B.Y. Aleksandrov' brand is positioned as the highest quality product on the Russian dairy market, maintaining impeccable quality control is the key requirement for the 'ROSTRAGROEXPORT' company.

After production the cottage cheese bars are sealed in the 'flow-pack' foil and are then placed in individual small carton boxes. Following this, packages of 12 individual boxes are formed. There is no possibility to use common metal detectors for quality control as the 'flow-pack' foil is metalized. More significantly, the metal detectors are not able to identify if a product has any glass or plastic insertions broken or empty packaging. The Ishida IX-GA-4075 X-ray inspection system is able to perform a num-



ber of quality control procedures. It can detect potential contaminants in the curd bars, such as metal parts

from the production machinery, metal flakes which may be present from the containers in which sugar is



stored, and stones from the harvesting of the raisins. The system can also spot damaged packs, and uses weight estimation to identify missing packs or items, for example missing toys in the children packs.

The IX-GA-4075 is operating reliably in conjunction with current line speeds of up to 60 packs per minute in a 24/7 production environment.

Key to the machine's versatility is Ishida's unique Genetic Algorithm (GA) technology, which uses image data analysis over a number of inspections to build up a more precise calibration protocol. Any case that is out of the protocol is memorized as a problem and is rejected. This enables permanent or common recurring defects to be more easily identified and their location in the pack to be pinpointed.

The 'ROSTRAGROEXPORT' company representatives say the Ishida IX-GA-4075 delivers a number of important competitive benefits. "The X-ray system's ability to successfully detect all types of contaminants is a vital safety check, which is particularly essential for a product so popular among adults and children," explains Mr Pavel Kubakhov, head of innovations and new technologies department.

"No less important is the fact that the high level of quality assurance is necessary for the supermarkets and retail chains that we deal with. Due to our X-ray system, we have a full record of every pack inspection so we can prove the quality of our product and packaging, which is useful in the event of any subsequent consumer complaint."

"The Ishida IX-GA-4075 is performing extremely reliably," says Mrs Lubov Lukashevitch, head of cottage cheese bars production. "Since its



installation, we have had no problems or breakdowns. The machine is configured with software in Russian and is extremely easy to operate and maintain. We have inputted 40 presets, and changeovers between products for inspection take just a few seconds."

Above all the IX-GA-4075 represents a sound investment for the company. "Ultimately you cannot put a price on quality or the cost implications if quality levels fall in any way", con-

cludes Mr Kubakhov. "On that basis alone, there is no question that the machine will have paid for itself." For the moment up to 400,000 packs of 'B.Y. Aleksandrov' bars are produced daily, representing around 30% of the company's total production. Since its launch in 2008, total production has grown eight times. 🏠



# LABELPACK®, EACH LABEL A NEW STORY

**T**he 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.

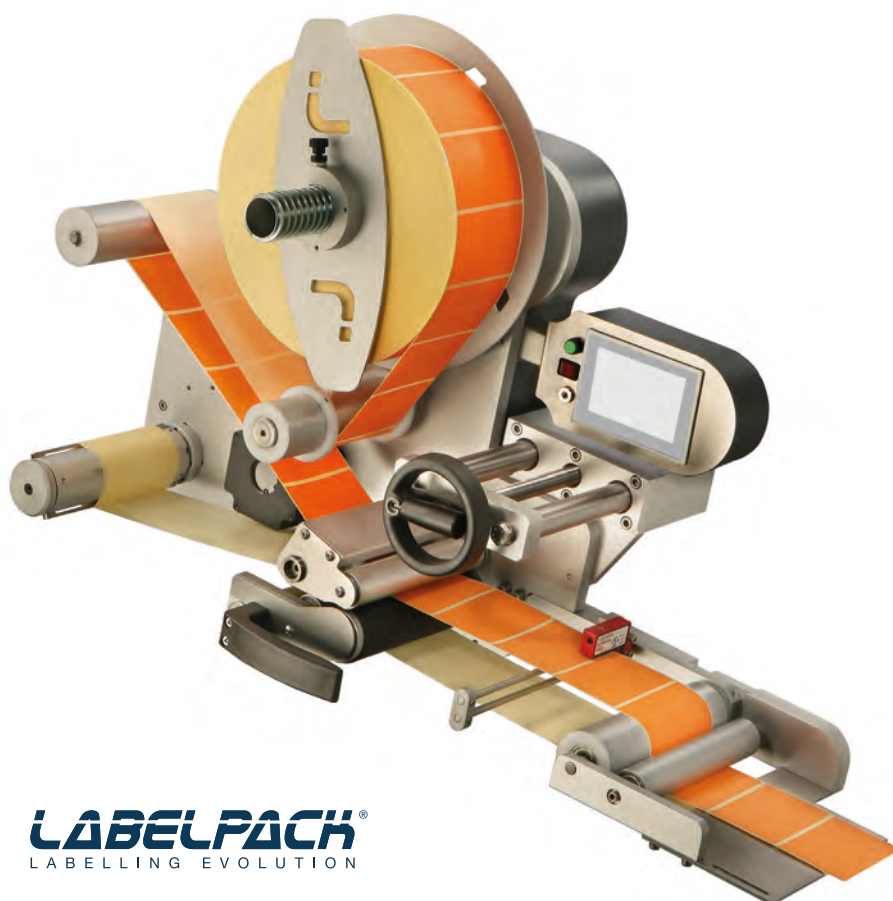
The MODULAR automatic labelling systems have different conveying

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. 🏠

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

Print & Apply solutions for boxes and pallets.



# COLUSSI ERMES: AUTOMATIC CRATE WASHING SYSTEMS SUITABLE FOR ALL SECTORS

**C**olussi 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 chocolate, bakery, confectionary, meat, dairy, fruit & vegetables, poultry and fishery sectors but also in more complex fields such as the pharmaceutical, hospital, logistics and automotive sectors.

Colussi Ermes will propose a number of solutions for manual and inline Chocolate Mould Washers with variable capacities up to over 900 items/hour, various shapes and types of chocolate moulds, different heights and sizes, without needing to change the format.

Crate washers with innovative centrifugal drying system and throughput up to 6400 items/hour are also among the range of products that Colussi produce.

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.

### **Advanced solutions, with unique and exclusive features**

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.

Colussi Ermes always has the right solution for any washing requirements, as it is able to customize the system on the basis of the production or efficiency values required: from washing, drying, automation to food processing.

### **Saving resources**

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

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

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



# PROFESSIONAL BAKERY, PASTRY AND PIZZA OVENS

**F**or 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













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](http://www.europa-zone.com/en)**



# SOTTORIVA, BETWEEN TRADITION AND ZERO-STRESS INNOVATION



MR8 2.0, automatic divider for industrial production

**S**ottoriva, 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](http://www.sottoriva.com)



Lyra, divider rounder suitable for medium-small production

# TECNOPOOL, THE BEST CHOICE

**T**he story of Tecnpool 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 Tecnpool 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 Tecnpool solutions.

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



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

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

This is how Tecnpool 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 Tecnpool 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 Tecnpool 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

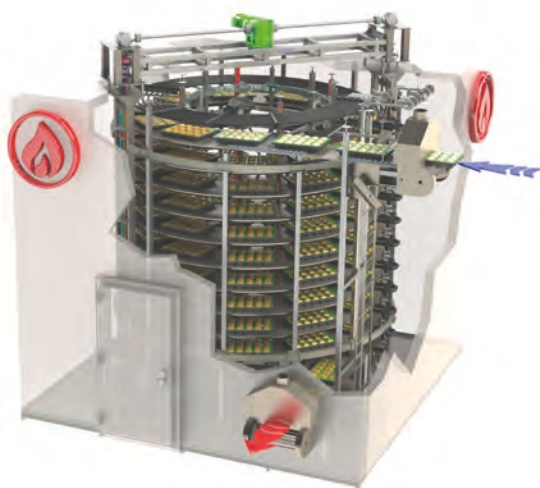
Such a delicate process deserves all attention. This is why Tecnpool has always developed plants that are perfectly calibrated that do not alter the properties of the food products and which therefore respect both the end product and the consumer.

## 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 Tecnpool designs complex plants that use insulated rooms to treat the food products in accordance with parameters that are constantly monitored.

## Diathermic Oil Spiral Oven

Tecnpool, faithful to its philosophy of simplifying production lines for mechanical and economic reasons, has completed its range of plants with a spiral cooking system which, thanks





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

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

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

Anyway, also in some specific cases in which it is necessary, forced ventilation is also installed in order to increase the convective effect. The technical decision leading Tecnopool to choose a radiator system, together with the special configuration afforded by the spiral, comes from the results obtained after years of trials with all types of products and in very different working conditions, which

show a higher thermal performance, thus improving the results compared with other systems.

The thermal fluid that runs through the tubes is diathermic oil, a system that has been chosen on account of its high thermal performance and its very low risk. It must be taken into consideration that the performance of a diathermic-oil boiler ranges between 87% and 91%, compared to 60% of an air-heating system or 30% of a direct-flame heating system.

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

#### **Thermal Oil Fryer**

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

Why choosing a Tecnopool fryer?

#### **Thermal oil exchanger submerged in the frying pan to:**

- Reduce to a minimum the difference in temperature between the heat source and the required frying temperature of the oil;

- Increase the rate of response and adjustment of the temperature;
- Keep the frying oil as static as possible.

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

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

#### **Frying pan completely removable:**

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

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

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



# RADEMAKER, INNOVATIVE SOLUTIONS FOR THE **BAKERY INDUSTRY**

**A**t 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](http://www.rademaker.com)**

# BOSS, AN UNCOMPROMISING OVEN

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

**F**or 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







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. 🏠



# SUPPLIER OF EXCELLENCE

**M**anifattura 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 news 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](http://www.mpsporcellane.com)**



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# OMAS TECNOSISTEMI



**O**mas 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





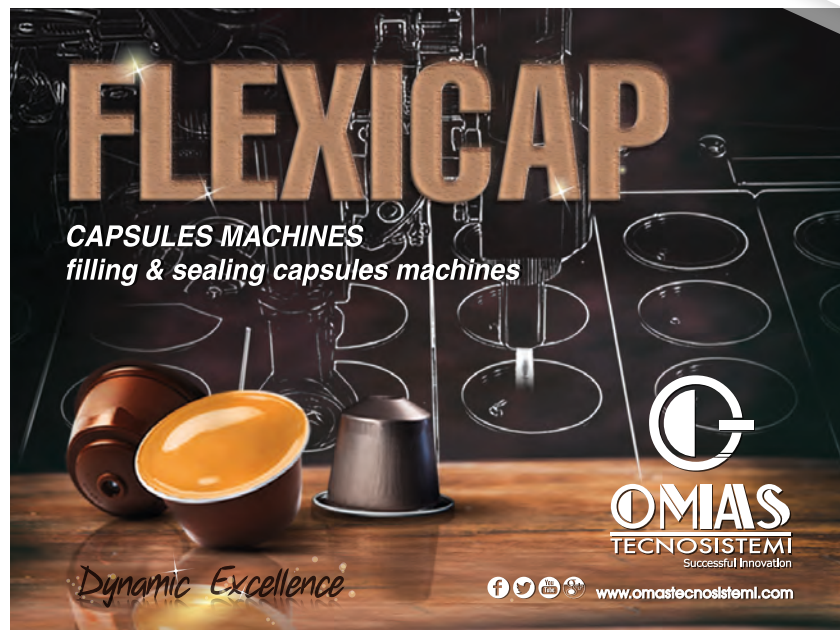


offices ensuring flexibility and high reliability. An efficient sales force and after-sales service are able to satisfy any customer's requests gaining the trust and the appreciation of important Italian and international customers.

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](http://www.omastecnosistemi.it)



# PARADISE FRUITS TO DEBUT CRUNCHY RANGE AT PROSWEETS

**P**aradise Fruits by Jahncke, the natural ingredients supplier behind four of Europe's most innovative fruit and vegetable processing businesses, will debut its new range of freeze dried Crunchy granulates at ProSweets 2020.

Developed by Paradise Fruits' Freeze Dried division, Crunchy granulates are manufactured through a specially adapted freeze-drying process that allows customers the option of a one component recipe made of 100% fruit, or a combination with yoghurt or additional carriers.

The granulates are available in bespoke shapes and cut into sizes, ranging from 1mm to 10mm, making them ideal for use in chocolate, confectionery and baked goods, as well as other applications.

Flavour combinations in the Paradise Fruits Crunchy range include Strawberry & Basil, Raspberry & Thyme, Mango & Rosemary, Orange & Chilli, Mango & Matcha Tea and Strawberry & Tomato.

Exotic blends with Apricot, Mango, Banana and Passionfruit and non-fruit flavours including Cappuccino and Salted Caramel are also available. Bespoke recipes can also be developed to suit customer requirements.

Kurt Jahncke CEO of Paradise Fruits, comments: "Our Crunchy range is developed from 100% freeze dried fruits, which can be combined with vegetables, herbs and spices. They are the natural choice for manufacturers looking for a lightweight, nutritious and delicious ingredient to add

flavour, colour and texture. The 100% pure fruit recipe retains many of the natural flavour and colour characteristics offered by fresh fruit, but in a format more suitable for snack and confectionery applications."

Taking place in Cologne, Germany, from 2nd – 5th February, ProSweets is the international trade fair which covers the entire supply chain of the confectionery and savoury snacks

industry, from ingredients to packaging. The exhibition runs in conjunction with ISM, the world's largest trade fair for sweets and snack manufacturers.

Together the events, which are both attended by suppliers, buyers, manufacturers and retailers, showcase the entire value chain of the confectionery and snacks industry. Paradise Fruits by Jahncke will be exhibiting in







Hall 10.1, on stands D028 and E029.

During the event, Paradise Fruits Solutions will also showcase its new high fibre recipe, which provides less than 40% sugar (naturally occurring) than standard fruit ingredients and almost 40g of fibre per 100g.

The recipe is available as fruit granulates, pastes, drops and shapes and is ideal for manufacturers looking to create products that respond to an in-

creasing demand for functional high fibre snacks.

Kurt Jahncke adds: "Fruits and vegetables that contain micronutrients such as fibre and protein are very appealing as they are perceived as having a 'health halo'.

Retailers are therefore stocking products containing high fibre inclusions, as consumers look for confectionery and snacks that not only offer a treat but also contain natural and function-

al ingredients with nutritional benefits."

For more information about Paradise Fruits by Jahncke and its group of companies visit:

**[www.paradisefruits.co.uk/](http://www.paradisefruits.co.uk/)**. 🏠

For more information about ProSweets 2020 and to find out more about Paradise Fruits attendance at the show, visit

**[www.prosweets.com/](http://www.prosweets.com/)**.



# LASER.

## COMPLETE PLANTS FOR FOOD INDUSTRY AND BAKERY PRODUCTS

**L**aser has been specializing for years in the supply of complete plants for food industry and bakery products such as lines for the automatic production of biscuits, crackers, soft biscuits, cakes, plum cakes and tin bread.

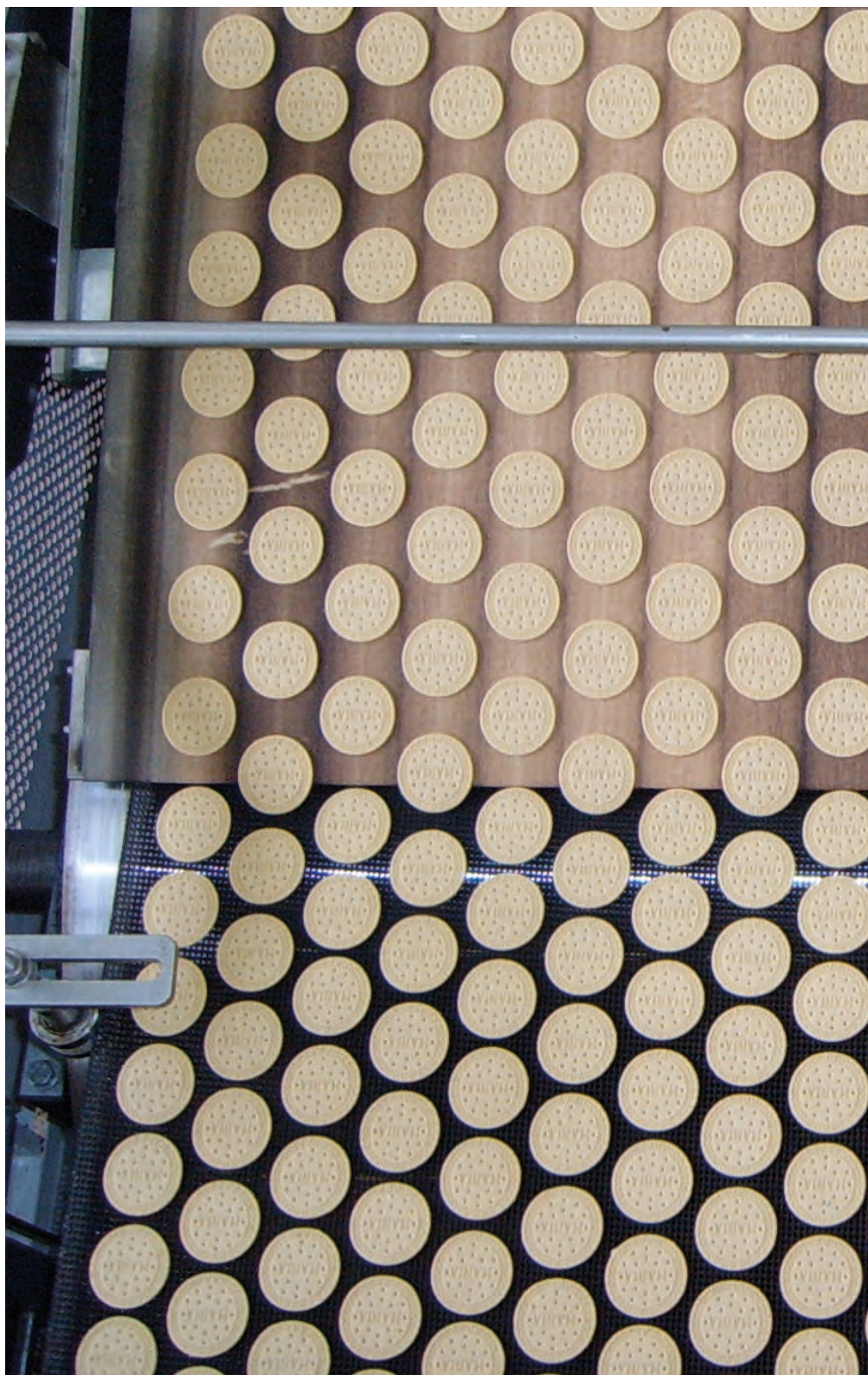
Thanks to its remarkable propensity for export and to the tailor-made, each line is taken care and customized in every single detail according to the requests of the customer and to the characteristics of the final product.

With more than 500 production lines installed in more than 200 countries worldwide with a strong presence in emerging markets even with local production units, the company aims to become a reference point for technological innovations in machinery for bakery products.

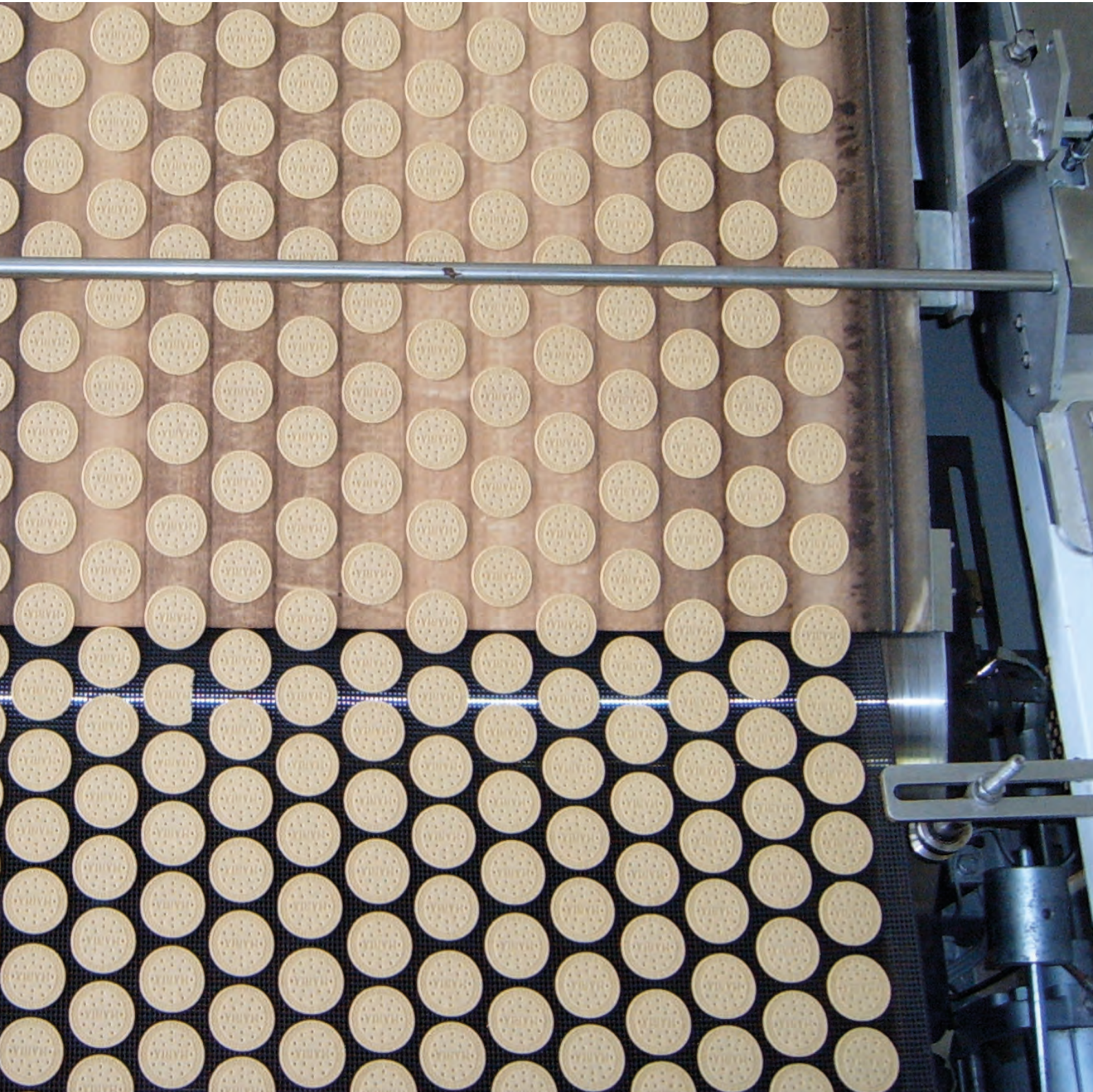
The range of products Laser can offer is the most complete in the market and actually can cover the full production of bakery products from mixing section, which can have bridge type planetary mixers, horizontal sigma mixers or turbomixers, to the forming section where several range of extruders, depositors, rotary moulding machines and lamination line for biscuits and crackers can be offered.

Special version of the machines for wash-down execution, Alergen free production, petfood productions are available upon request.

Tunnel ovens are a core product from Laser and each one is tailor made accordingly to the technological re-











spray units, cooling tunnels, in line and off-line sandwich equipment, stacking devices and automatic handling system for elevate outputs are some of the ancillary stations Laser can supply thanks to its long expertise in the field.

Everything is integrated with the most recent software automation and can be guarantee of constant and consistent biscuit production with overall efficiency of the process only a single supplier can guarantee.

Laser is also able to offer you a 360° service for food technologist consultancy thanks to its Italian and foreign experts which usually collaborate in the projects already from the engineering phase, ensuring that all the details of the product are taken in consideration before the line is designed.

quests: whether it would be direct gas fired, cyclothermic or forced convection, or a combination of these variants, the baking will be tuned to the requirement of the product, with simple and intuitive temperature and steam extraction controls.

The ovens can come barebone and assembled locally or in pre-assembled and pre-insulated modules of 2 mts for a quicker installation and minimize the downtime or commissioning. Systems at the end of the line include cooling conveyors, oil

This team will collaborate with the customer in order to improve, introduce new products, minimize downtime and running costs and train the customer team in order to improve the overall factory output and working conditions. 🏭







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# PREXIMA. ALL OUR SKILLS. COMPRESSED

**N**o 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.





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 MAX, the new corporate HMI. The synoptic plays a strategic role in improving operator efficiency, while ensuring prompt responsiveness,

enhanced predictability and easy learning.

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**



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**Dynamic  
Spices  
Sterilizers**





# A UNIQUE AND COMPLETE HIGH-TECH WORLD

**G**ORRERI 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.

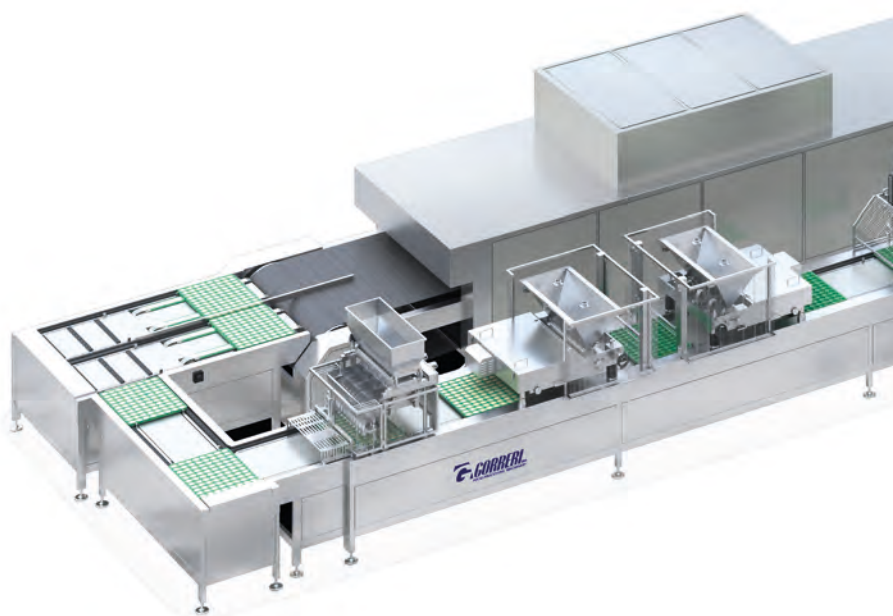
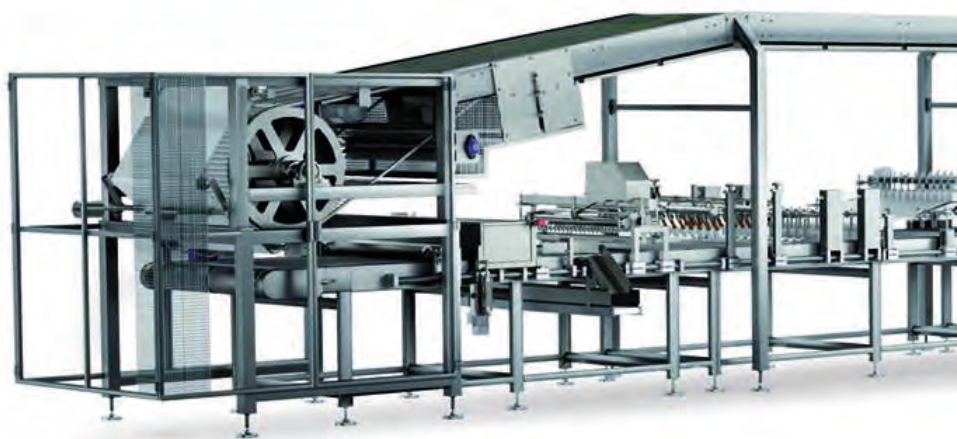
**GORRERI'S RANGE** is very wide and complete.

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.

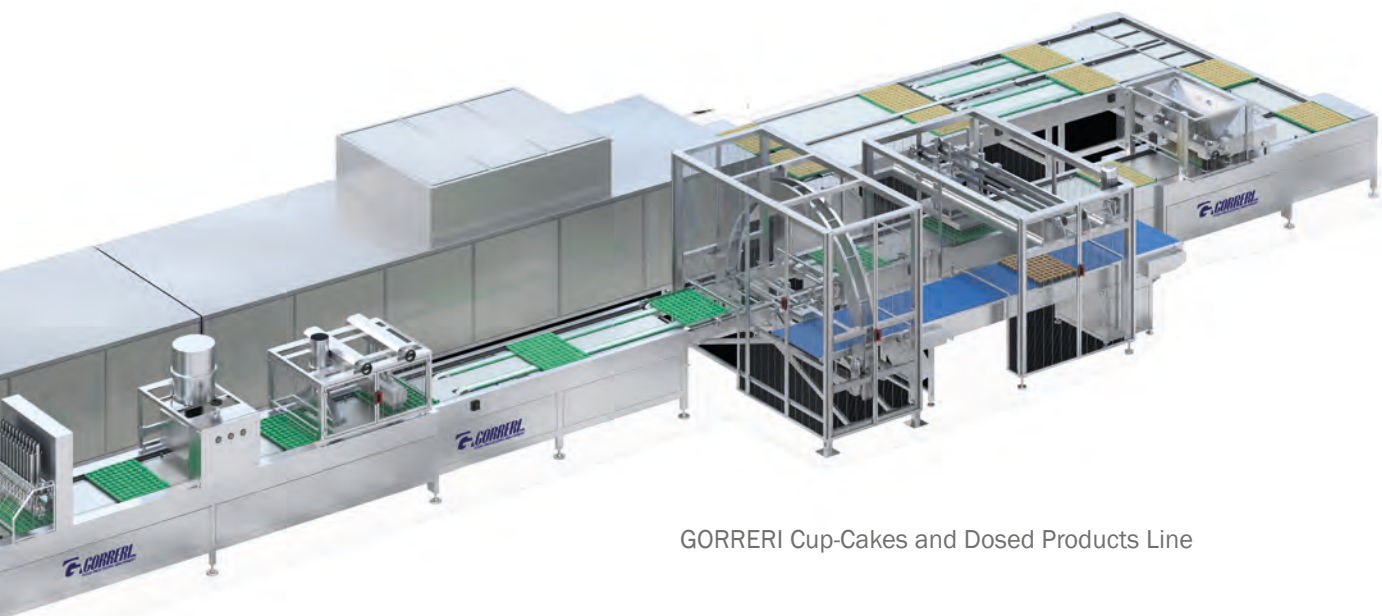
Thanks to VERTIMIX Technology® and to the great know-know, GORRERI® is able to provide unique and innova-





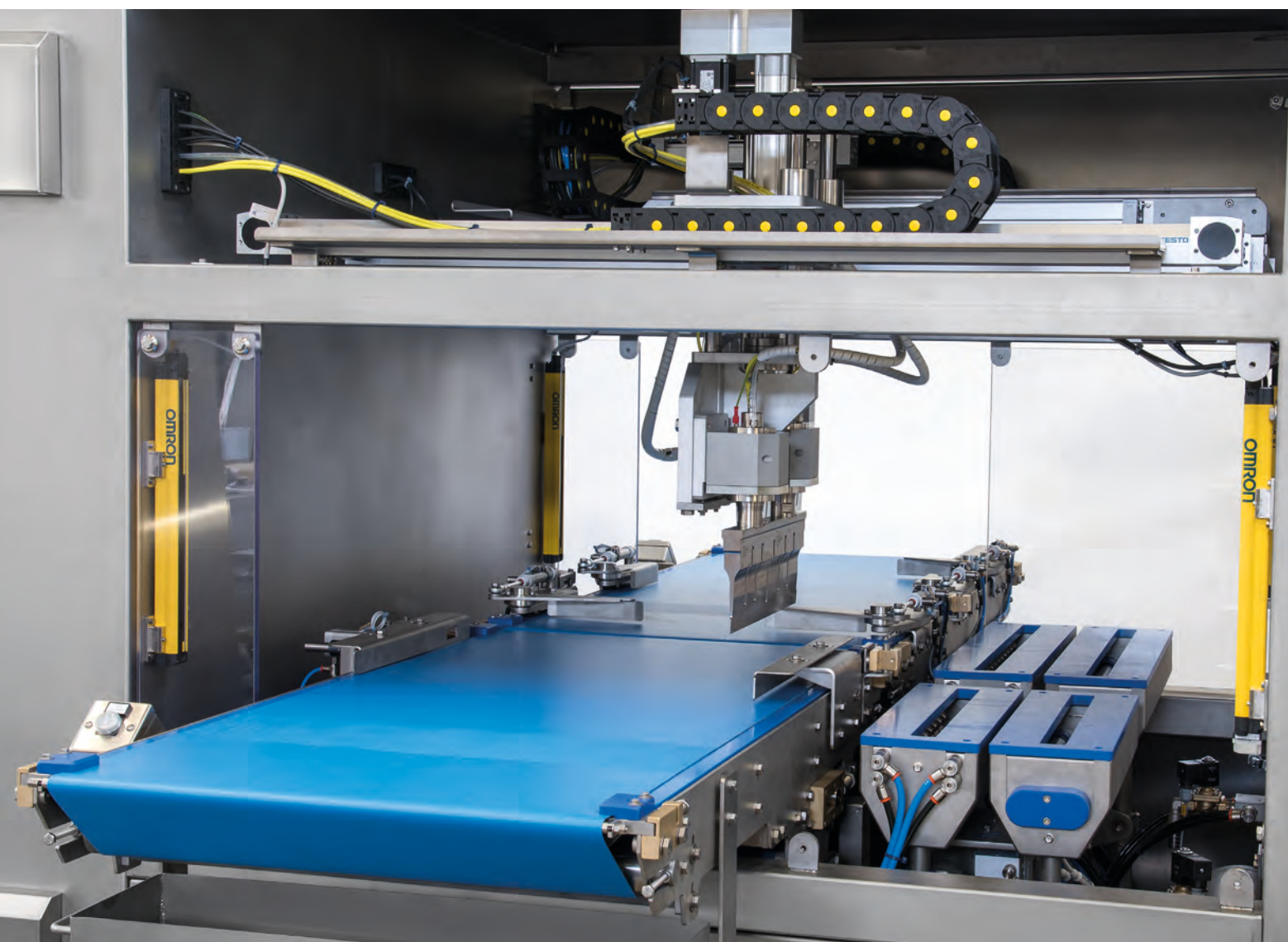


GORRERI Sponge-cake Line



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



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

#### COMPLETE PRODUCTION LINES.

More than 50 years of experience in the confectionery 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, Installa-

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](http://www.gorreri.com)**



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

**S**ince 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.

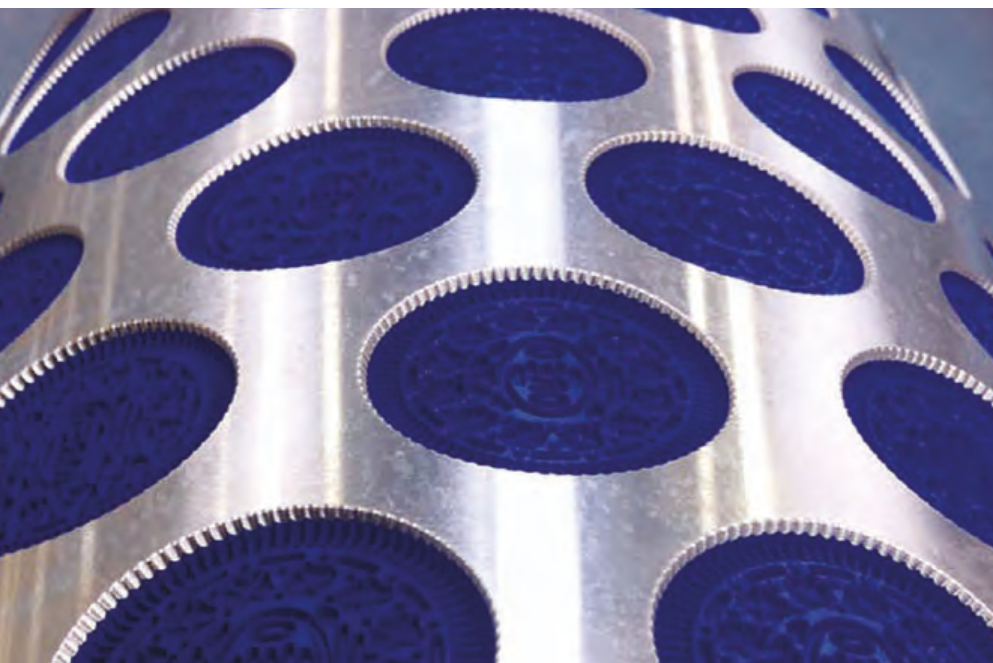
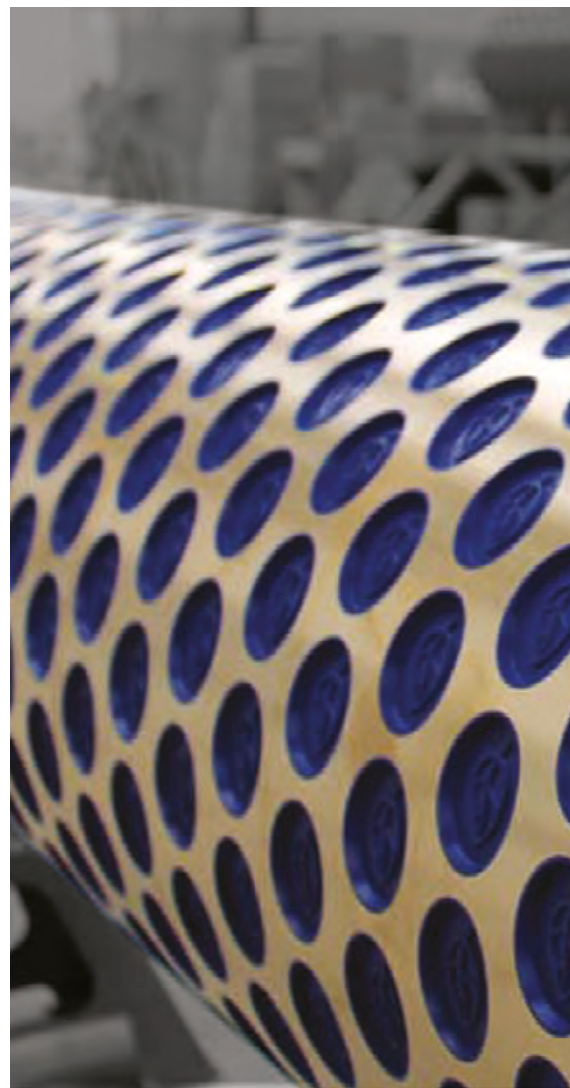
Experience, quality and assistance are the reference values of a company which has its roots firmly set in a passion for work, family tradition and in a continuing technological innovation.

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.



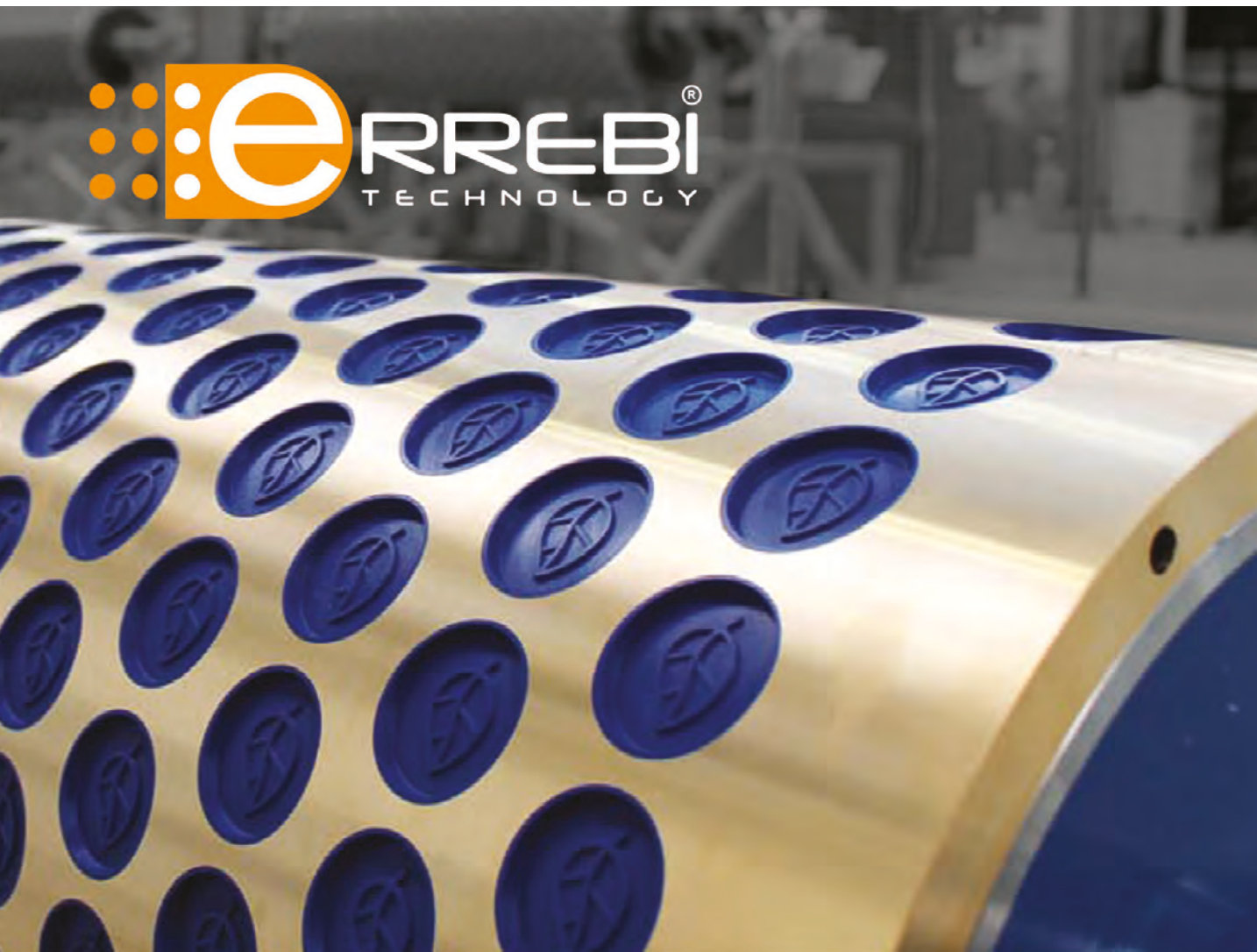
## Types of product:

- 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

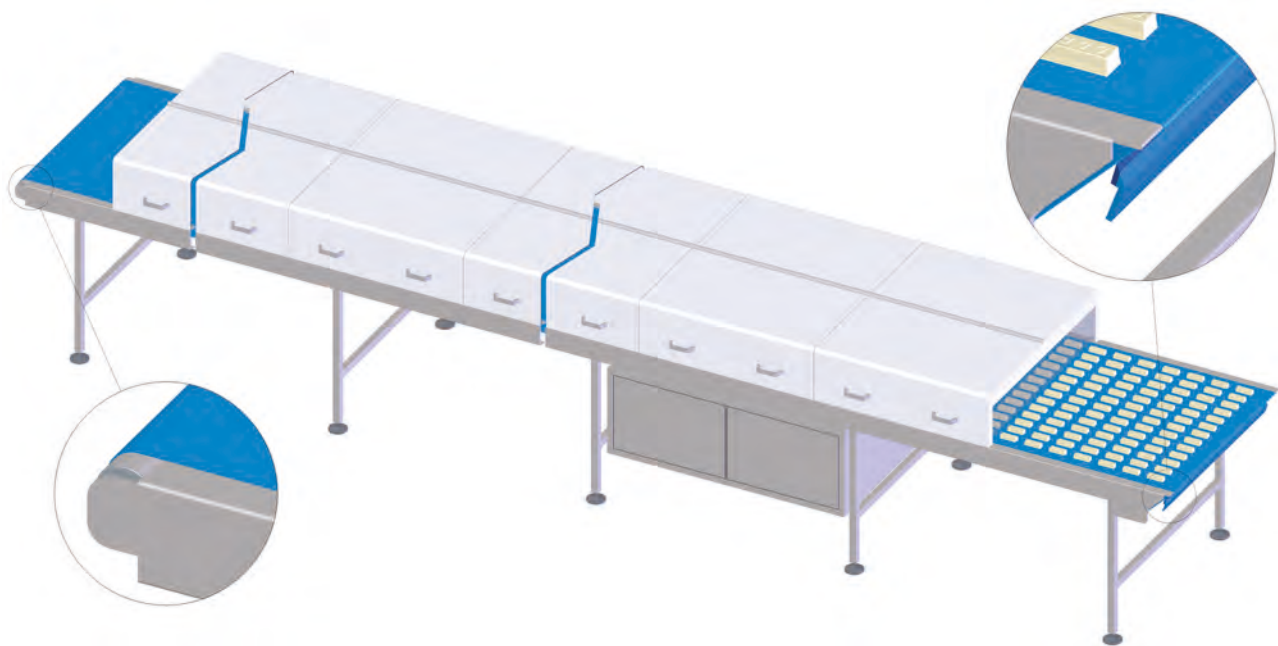
**New patented plastics:**

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

**[www.errebi.net](http://www.errebi.net)**



# CONFECTIONERY AND SNACKS: PERFECT CONVEYOR BELTING SOLUTIONS



**G**lobal manufacturers of food-grade conveyor belts Ammeraal Beltech will exhibit their specialist solutions for confectionery and snacks at ProSweets Cologne, on stand H59, Hall 10.1. The span of the products' capabilities on show is extensive – the result of a long-time focus on the special needs of the food industry. Stand visitors can therefore explore many unique answers to the confectionery industry's safe and clean conveyor requirements, all the way along the production and packaging chain.

## 'Keep confectionery moving'

As Ammeraal Beltech's Global Food Industry Segment Manager, Giuseppe Allais, comments: 'We offer a wide choice of application-specific belts that are keeping confectionery safely moving around the world. Good examples are our non-stick, low-friction PTFE, silicone-coated belts which work happily at all tem-

peratures between -70 C° and up to 260 C°; and our soft-lip UltraScraper, which is metal detectable, will keep your belts clean. And then there are our Ropanyl® cooling tunnel processing belts – ideal for chocolate tempering – and the recently-introduced Soliflex PRO mini – a versatile food belting solution which combines an optimal hygiene level with reduced overall costs of ownership.'

## Meet the experts at ProSweets

Giuseppe Allais is looking forward to discussing visitors' needs and wants on the Ammeraal Beltech stand at ProSweets. 'As well as providing the standard products from our "One-Stop Belt Shop", we are happy to design and manufacture custom-made synthetic food-grade belts to cover every specialist requirement,' he says. 'They can convey your smallest, lightest chocolates as well as your heaviest trays. Of course, our

belting solutions are also designed to meet your HACCP programmes and comply with all the main international food standards.' Ammeraal Beltech's participation once again in ProSweets is a commitment to a continuing in-depth focus on food conveyor belting, and an opportunity for confectioners and snack product manufacturers to view the choices offered for their needs. 🏠

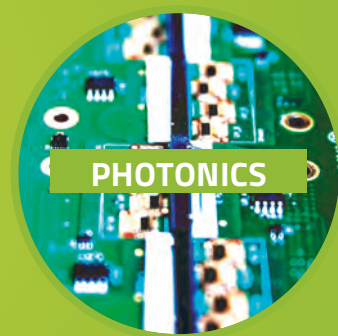
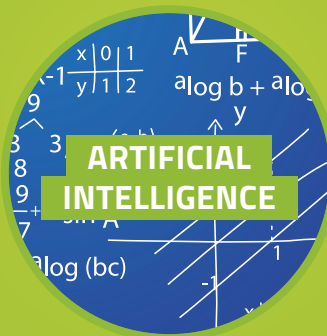
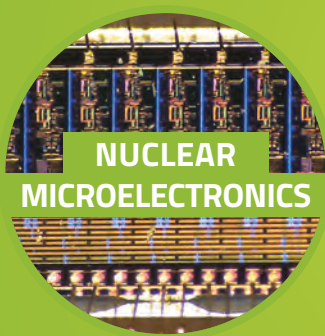
**[www.ammeraalbeltech.com](http://www.ammeraalbeltech.com)**

Ammeraal Beltech is one of the world's leading names in light-weight process and conveyor belting. An industry leader in both R&D and in its global service platform, Ammeraal Beltech designs, manufactures, distributes and maintains high-quality process and conveyor belts for a diverse range of applications covering nearly every major industry.



Food safety also depends on accurate controls  
by means of the most modern inspection systems

## THE COMBINATION OF 3 LEVELS OF INNOVATION



## ALLOWS US TO DETECT



Olive Stone



Metal



Insects



Stone



Cigarettes



Plastic



Glass



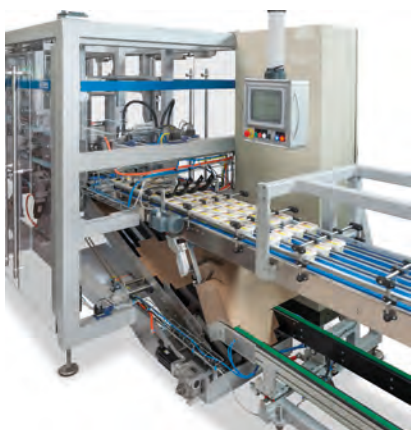
Wood

The new Xspectra technology: the only one that allows real-time identification  
of foreign bodies currently undetectable by other inspection technologies.

# INTEGRATED PACKAGING TECHNOLOGY



**W**ith engineering and project management that really understands the challenges of today's packaging industry TSW Industries Group is the most comprehensive technological hub providing integrated packaging solutions to a Customer's base seeking for a true partner to help them compete effectively in today's demanding markets. Our Group has become a major supplier of Integrated Packaging Technology to key industry sector including food and beverages, bakery and biscuits, chocolate and confectionery, frozen foods, pharma



and consumer goods. From chocolate moulding to products buffering, from handling and distribution systems to flow wrapping, foil wrapping and roll wrapping, from flexible vertical packaging of solids, powdery and liquid products to our innovative packaging solutions for stand up and flat pouches, from cartoning to full automated demanding secondary packaging ends of line, time after time the world leading companies are placing their trust in the TSW Group Integrated Packaging Technology. A common design platform with universal me-

chanical and electrical standards are adopted group wide. Our shared R&D successfully brings together cutting edge technologies to offer clients the benefits of placing a single contract with a fully accountable partner who is able to provide a turn key system project managed from initial concept to site acceptance and beyond. Whether your requirement is a stand alone machine or a sophisticated totally integrated solution TSW makes the ideal partner. 🏠

[www.tsw-industries.com](http://www.tsw-industries.com)





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PROCESSING & PACKAGING  
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# MULTIVAC DEMONSTRATES ITS EXPERTISE IN AU-TOMATION AND COMPLETE LINES

**A**t this year's interpack MULTIVAC will be presenting itself as a supplier of integrated solutions in packaging and processing. The company's focus on the main exhibition stand (Hall 5, E 23) will include four fully automated packaging lines, as well as concepts for producing sustainable packaging solutions. There will also be solutions on show for the digitalisation of processes and business models.

## **Solution for fully automatic packing in trays**

The heart of this fully automated line is the compact TX 710 traysealer, which is suitable for packing a broad spectrum of food products thanks to its wide range of possible designs. For printing the upper web, the TX 710 is equipped with a DP 225 direct web printer, which has an integrated TTO 30 thermal transfer printer. A multihead weigher from Cabinplant is used for filling the pots. The pots used are made of mono polypropylene and therefore contribute to meeting the current requirements as regards their recycling. The precise and rapid labelling of the pots is carried out by a conveyor belt labeller of the latest generation, the L 320 model. The H 130 handling module is used to load the pots into boxes.

## **Solution for packing in board trays**

MULTIVAC will also be presenting a packaging line for packing in board trays. Here the trays are run on a R 245 thermoforming packaging ma-







chine. The R 245 is equipped with an infeed system for the erected board trays. The trays are lined in the forming die with a suitable plastic film, which provides the required barrier for product protection. This film can be separated from the cardboard backing after use, and the individual components of the pack can then be directed to the appropriate recycling loop. The thermoforming packaging machine is equipped with a DP 200 direct web printer for coding the upper web with the individual product data. A visual inspection system provides reliable monitoring of the print.

#### **Automated line for slicing and packing processed products**

The high-output S 1600 slicer is equipped with fully automatic cen-

tral loading and, thanks to its innovative slicing technology, enables a very high slicing speed of up to 1,600 highly accurate slices per minute to be achieved. The SB 625 transfer conveyor ensures that the sliced product is transferred efficiently to the thermoforming packaging machine.

The control of the conveyor is integrated into the packaging machine and slicer, which means the best results are achieved throughout the line. The interface is however designed in such a way, that the conveyor can also be easily linked to slicers from other manufacturers. The sliced products are packed on the RX 4.0 thermoforming packaging machine, which sets the benchmark in the market with its sensor system.

The packs are precisely labelled by the new CL 2XX cross web labeller.

### Fully integrated line for portioning and packing of fresh meat

The heart of the line is the TX 730 traysealer, a new model of the X-line generation. Pre-cut cardboard sheets will be run on the TX 730 for producing MultiFresh™ vacuum skin packs, and the traysealer will be equipped with an inside cut. Portioning will be performed by the highly flexible and multifunctional GMS 520 singlecut meat portioning machine.

Despite its compact construction, TVI's highly successful model sets the benchmark as regards quality, output, yield, precision, and above all flexibility. The L 310 conveyor

belt labeller is used for applying an attractive full wrap label to the MultiFresh™ packs. The I 310 visual inspection system provides reliable monitoring of quality and print even at maximum processing speed.

### New TX 810 traysealer

MULTIVAC will be presenting the new TX 810 traysealer to the public for the first time at interpack.

Thanks to its two-track design, this model enables a significantly higher output to be achieved.

MULTIVAC will also be presenting its range of digital services at interpack. MULTIVAC's groundbreaking solutions provide their customers with a wide range of tools for increasing machine availability and efficiency.

### Sustainable packaging solutions

Another focus of the company's presence at the trade fair is its presentation of sustainable packaging solutions.

On display will be a wide range of concepts, which contribute to reducing packaging material consumption in the production of packs, as well as other concepts for producing packs, which meet current requirements for recyclability. One example of this is the MULTIVAC PaperBoard range, which is made up of a wide variety of paper fibre-based materials for producing MAP and vacuum skin packs on thermoforming packaging machines and traysealers. 🏢

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





# Creating value across the global supply chain for the food and packaging industry.

Our key trading activities generate sustainable value across the global supply chain of metal packaging and raw materials for your daily operations in the food industry. We successfully exploit opportunities in the commodities trading markets.



***Seal of Quality***

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# STEEL FOR PACKAGING, CANNED FOODS, RAW MATERIAL FOR THE FOOD INDUSTRY SINCE EVER



**B**ased in Lugano (Switzerland), Seal of Quality is a trading and consultancy company worldwide recognised as a top marketing and sourcing advisor in the fields of packaging and food. The company employs a young team of some 30 professionals people across Switzerland, Italy and Spain. It is also proud of a 50 years experience in the tinplate and food business.

Within the metal packaging business, Seal of Quality has strong relationships with tinplate and flat carbon steel producers in Europe, Asia, North and Latin America. They provide steel for a wide range of products; from food and aerosols to general line and speciality cans, as well as for easy open ends, twist off closures, crown caps.

In addition to its tinplate activity, Seal of Quality is a leading player in the international trade of food raw materials, with a particular specialisation in dry pulses. The company



*Seal of Quality*

holds an import/export network that connects raw material producers and canneries across Asia, Europe and America.

The company is also involved in the design and implementation of export strategies for over 30 different canneries in Italy and Spain. Through its key relationships with the world's leading retailers, Seal of Quality offers an effective sales

network for all sort of metal packaging related finished goods, such as canned tomatoes, beans, vegetables and fruits.

"We are very pleased to join INTERPACK, a forward-looking exhibition which is actively contributing in promoting the many advantages of metal packaging.

Our aim is creating value across the global supply chain for the food industry" said Davide Padovani, Seal of Quality's Managing Director. 

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





# QUALITY AND FUNCTIONALITY FROM ICE-CREAM PACK

**T**he high quality, user-friendliness and eye-catching decoration of the sleek EasySnacking™ pot from RPC Superfos are key factors in its selection for a new range of ice-creams from Russian manufacturer Taice.

Thanks to In-Mould Labelling, it is possible to show the texture of the ice cream in razor-sharp photo quality on the packaging. This is complemented by the striking purple colour of the lid that catches the consumer's attention. Overall this smart look of the EasySnacking™ pot makes the product stand out on shelf.

In addition to these powerful colours and smooth design lines, the inte-

gral spoon of the handy EasySnacking™ pot is a key feature for Taice. The spoon is neatly separated from the ice cream, and easy to grasp under a tear-off label in the lid. Taice made the vital packaging decision in collaboration with Denis Komarov, the company representative at UnipakCentr.

"The Taice ice cream is of excellent quality so it was important to find a packaging solution on a matching quality level," he explains.

"In the EasySnacking™ pot, we found what we were looking for. We value the entire packaging solution, but the spoon deserves a special mention. It is sturdy, convenient and

perfectly in tune with consumer demand for an easy sweet treat."

Taice is a new player in the Russian ice-cream market. The delicious varieties – including blackcurrant, raspberry, cherry, chocolate, strawberry and sweet condensed milk – are sold to end-users through food markets, cinemas, pizzerias and gas stations.

"People who have enjoyed the Taice ice-cream from the EasySnacking™ pot tell us that they like it very much," concludes Denis Komarov. "We do get a lot of positive feedback, both in respect of the quality and taste of the ice cream, and in respect of the packaging solution." 🏠



# A FANCY AND ADVANCED PACKAGING TO PROTECT THE QUALITY OF YOUR PRODUCTS

**“W**e’re sure that our pizza will always be true to us”, said Tiziano Zanuto in an interview to the business magazine “Mondo” in the 1990s. He is one of the founders and current CEO of Prodal Srl, a company that produces frozen pizza and snacks based in San Donà di Piave, in the province of Venice.

The activity was founded in 1994 when the Zanuto family, already working in the field of pizza making, started up a new business thanks to the courage of a twenty-year-old Tiziano who made good use of the governmental support given to young entrepreneurs.

Time seems to have proved him right considering that today, after twenty-five years of activity, the adventure that began in a small laboratory has turned into a real business, going from about ten employees to a double shift work on two lines, with a production capacity of 100,000 pizzas per day against a few thousand in the first years. At the beginning of its activity, the Venetian company decided to focus on the Italian market only, mainly for two reasons: on the one hand, it was necessary to gain sufficient experience to deal with the market; on the other hand, it was important to receive a positive feedback on the quality of the product.

In the wake of the excellent results achieved in Italy, Prodal decided to enter the foreign market, which was very demanding in terms of product standardisation. Soon after, Prodal’s commercial success, its constant





The famous frozen pizza brand, Prodal Srl, celebrates its 25th anniversary and chooses the know-how of Tecno Pack S.p.A. to re-think and automatize its packaging department

**Tecno Pack**  
PACKAGING MACHINES





growth and the development of its range of food products led the company to focus more and more on the exports. Intending to constantly improve and invest in process innovations, in 2011 Prodal built a new plant of around 5,000 m<sup>2</sup>.

The implementation of a cutting-edge automation system has meant a significant reduction in costs as well as an improvement in quality and a drastic reduction in the number of non-compliant products, too.

Here, it is worth mentioning an innovative solution introduced in 2018: a brand new blast chilling and storing system, with latest-generation cool stores, able to triplicate the product storing capacity. These structural and operational improvements project the company towards the world of Industry 4.0.







In 2014 Prodal started a collaboration with Tecno Pack S.p.A. to develop a high level of technological innovation in its packaging department. The fruitful union between the two companies has led to two great results: the innovative modified atmosphere flow pack packing and the heat shrink film packaging.

Since the very first meeting with Andrea Motta, area manager of Tecno Pack, Prodal made it clear that they weren't just looking for a simple supplier, but were looking forward to establishing a long-term and constructive partnership with a leading manufacturer able to provide guarantees and, above all, to be willing to grow together, with the common aim of creating an advanced technology to ensure the best dress for the queen of Italian food: pizza.

This is how Tecno Pack has been providing Prodal with high-performance, flexible and efficient systems for the past 5 years. The forthcoming delivery of a third line is part of further success.

"The great teamwork with Tecno Pack", says Zanuto, "has led to great results that certainly make us proud, but at the same time remind us of the great responsibility we have for our product. Respecting traditional

methods and approaches must be the guiding light for our production". Prodal's CEO continues: "One of the primary aspects of our mission is certainly the careful selection of the ingredients and the meticulous compliance with national and international standards regulating the food supply chains". In fact, Prodal complies with European and international standards for both management and food safety in the production, packaging and storage, and is certified to ISO 22000, IFS Food and BRC Food. This aspect, together with the active participation in the main national and international trade fairs, allows Prodal to make its way in the global market, exporting its products in a lot of territories, from Tyrol to Germany, from Dublin to Amsterdam, from New York to Sydney, up to Dubai, Hong Kong and Johannesburg..

And if Tiziano Zanuto admits that he is quite happy with the work he has done so far, he nevertheless insists on not lowering his guard. "Otherwise", he says with a smile, "I wouldn't be true to my pizza".

The collaboration between two large companies, both market leaders in their respective sector, could only lead to new, great success. 🏢

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



# COCA-COLA, REFILLABLE PACKAGES

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

**A**re 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."



**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.”

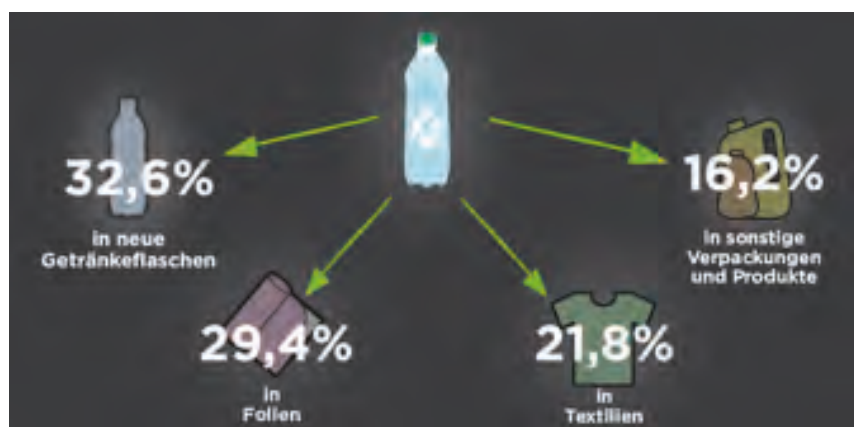
**You are one of the largest plastics producers. Plastics in the oceans are one of our major environmental problems. How do you see the environmental consequences of your acting?**

“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. 

# GENERAL SYSTEM PACK, AUTOMATED PACKAGING LINES

**G**eneral System Pack is a world-renowned company which produce different types of packaging machines. Technology is undoubtedly their strong point in addition to the high-quality standard of the machines they produce.

General System Pack's packaging lines are all automated, extremely robust, enduring and easy to operate. Adopting targeted solutions for each circumstance, these machines are designed to better respond to the most severe ergonomic and hygienic requests. The wide range of models that the General System Pack offers, always provides excellent solutions for all the flow pack wrapping sectors, including the automatic feed and the end-of-line

systems. With General System Pack any product will find its "tailored suit" - the company offers numerous solutions including controlled atmosphere, high speed and the most extreme automated processes, always ensuring the best performances.

General System Pack is second to none.

General System Pack's packaging machines and systems treat the client's

product with the same care and attention that the client has during the manufacturing process. The company offers packaging lines that are best suited for small and medium-sized companies that intend to give an industrial slant to their packaging.

General System Pack is a reliable, solid and versatile partner who significantly contributes to the success of their clients.



## GENERAL SYSTEM PACK, AUTOMATISCHE VERPACKUNGSLINIEN

**G**eneral System Pack ist ein gut etabliertes internationales Unternehmen, das verschiedene Arten von Verpackungsmaschinen herstellt.

Die Technologie ist neben dem sehr hohen Standard der Qualität der eigenen Maschinen zweifellos seine größte Stärke.

Die von General System Pack hergestellten Verpackungslinien werden alle elektronisch gesteuert, sind extrem stabil, langlebig, leicht zu handhaben und wurden mithilfe von gezielten Lösungen realisiert, um den höchsten Ansprüchen in Bezug auf Ergonomie

und Hygiene gerecht zu werden.

Die breite Palette von Modellen von General System Pack bietet durchweg sehr gute Vorschläge für alle Verpackungsbereiche mit Flow-Pack, einschließlich automatischer Zuführung und Endlinie.

Jede Art von Produkt findet bei General System Pack den richtigen «Maßanzug»; die vielen Lösungen des Unternehmens, die von kontrollierter Atmosphäre über hohe Geschwindigkeit bis zum extremen Automatismus reicht garantiert immer das erreichbare Maximum.

General System Pack scheut keinen

Vergleich.

Die Verpackungsmaschinen und Anlagen von General System Pack behandeln das Produkt des Kunden immer mit der gleichen Sorgfalt und Aufmerksamkeit, wie sie der Kunde auch auf seine Produktionsprozesse legt. Die angebotenen Verpackungslinien sind die beste Lösung für kleine und mittlere Unternehmen, die ihr eigenes Produkt in einer Industrieverpackung liefern möchten.

General System Pack bietet sich als starker und flexibler Partner an, der in der Lage ist, wesentlich zum Erfolg der Kunden beizutragen.



## Below some examples of packaging lines and automated lines

### Hier sind einige Beispiele für Verpackungsmaschinen und automatische Linien

#### 1 GSP 55 EVO:

Electronic wrapper, versatile and reliable, very flexible in the format-change, suitable for food and non-food products, both for single-dose and for multiple packages. Its cantilever structure and easy accessibility, together with its sanitation regulations, easy maintenance and safety, all this allows this wrapper to stand out.

Elektronische Verpackungsmaschine, vielseitig und zuverlässig, sehr flexibel beim Formatwechsel, ideal für Lebensmittel und Non-Food-Produkte sowohl als Einzeldosis als auch für mehrere Verpackungen. Der freitragende Rahmen und die leichte Zugänglichkeit sowie die Grundsätze der Hygienisierung, Wartung Einfachheit und Sicherheit, für die sie konzipiert wurde, zeichnen die Maschine aus.



#### 2 GSP 65 BB:

The electronic horizontal pack wrapper with a long-time sealing system, model GSP65EVO BB, has been designed to create airtight packaging in a controlled atmosphere. It is suitable for all those products that are difficult to carry or that need extra care as well as for those that cannot tolerate any shock during the convey and the film insertion. This is only one of the many solutions that GSP can offer to their clients in order to increase the Shelf Life of the food products within a perfectly stylish bag, which also offers a mechanic protection to its content.

Horizontale elektronische Verpackungsmaschine mit langer Schweißzeit, Modell GSP65EVO BB, entworfen für luftdichte Beutel in einer kontrollierten Atmosphäre, für all jene Produkte, bei denen Transportschwierigkeiten auftreten können oder die extreme Sorgfalt erfordern und beim Transport und beim Einsetzen in die Folie nicht beschädigt werden dürfen. Dies ist eine der vielen Lösungen, die GSP anbietet um das Shelf Life, also die Haltbarkeit von Lebensmitteln, in Zusammenhang mit einer perfekten ästhetischen Hülle zu erhöhen und für einen mechanischen Schutz des Inhalts zu sorgen.



#### 3 GSP 50 EVO:

High-tech electronic horizontal pack wrapper GSP50EVO – fast, versatile, easy and reliable. This machine combines high technology, value for money and high performances all in one. 🏠

Horizontale elektronische Verpackungsmaschine GSP50EVO, hohes technisches Niveau; Geschwindigkeit, Vielseitigkeit, Bedienerfreundlichkeit und konzentrierte Zuverlässigkeit in einer Maschine vereint, kombiniert hohe Technologie mit einem optimalen Preis-Leistungsverhältnis und Leistungen, die schwer zu schlagen sind. 🏠



# NEW PACK 403 FOR MEDIUM TO HIGH SPEED

## BOSCH LAUNCHES FULLY-AUTOMATED, NARROW HORIZONTAL FLOW WRAPPER

- Improved user experience thanks to decals and scales on the machine
- Upgraded cross-seal and fin seal units enhance performance
- Removable discharge belt enhances machine efficiency by ejecting faulty products

**B**osch Packaging Technology has launched the first machine of its next generation of flow wrappers on the European and Asian markets – the Pack 403. As the successor of the Pack 401, the Pack 403 is a fully-automated horizontal flow wrapper for medium to high speed wrapping. The narrow machine is ideal for wrapping bars and biscuits, as well as chocolate, cookies and crackers. It features a removable discharge belt, upgrades to the cross-seal and fin seal units,

and a highly intuitive, user-centered design. “Our new Pack 403 offers mid- to large-sized manufacturers a fully-automated packaging solution that is exceptionally easy to operate, clean and maintain.

This minimizes downtime and increases Overall Equipment Effectiveness,” says Fransien de Ruijter, product manager at Bosch Packaging Technology in Schiedam, Netherlands. The Pack 403 is designed to produce up to 800 packages per

minute at a film speed of 90 meter. Supported pack styles include pillow, gusseted and easy-to-open packs.

### User-friendly design for easy handling

User-friendly and easy operation was in focus for the Pack 403’s design. Clear signage, instructive decals and setting scales on each component facilitate changeovers between products and minimize waste and downtime caused by “trial-and-error” adjustments.



New Pack 403 for medium to high speeds  
The Pack 403 is designed to produce up to 800 packages per minute at a film speed of 90 meter. Supported pack styles include pillow, gusseted and easy-to-open packs.



The cantilevered discharge belt is one of the Pack 403's key features: being removable, it is exceptionally easy to clean. Its detection function rejects faulty packages and automatically ejects them using compressed air. For even more user-friendliness, the film tower has an easy-to-adjust pivot arm and sequentially numbered film rollers for easy film threading have been added.

The Pack 403 also comprises an automatic film splicer with clear instructions to secure fast and smooth film changes without having to stop the machine.

#### **Improved film control and sealing units**

Compared to the previous machine series, several updates were made to improve process efficiency and film control, including as standard the servo-driven power feed roller to optimize film tension and tracking. The new fin seal unit consists of pressure-controlled fin wheels to eas-

ily adjust the machine when running a variety of products with different films. Due to the cut-out deckplates each package now passes over the fin wheels more closely, which results in even tighter packages. "Operators are now able to remove the fin fold-over unit without tools and have full access to the cutting head area for cleaning and maintenance, which increases OEE," says de Ruijter. The cross-seal unit in turn stands out for its narrow cutting head, which operators can manually open up for cleaning and clearing using a hand wheel. Air and fork gusseting is available for gusseted packages. In a final step, the mechanically driven overhead roller tightens the package seals on the discharge belt station.

#### **Fully-automated packaging solutions in high demand on Asian market**

The Asian biscuit and bars markets in particular are booming. "According to our research, the biscuit market

is growing by 5.3 percent, while the bar and chocolate market records a 3 percent growth rate. Manufacturers throughout the region are turning to fully- automated processing and packaging equipment in order to increase productivity and keep up with consumer demand," de Ruijter explains.

As a global provider, Bosch Packaging Technology understands the different regional market trends and customer requirements. The new Pack 403 not only offers a high level of quality, performance and reliability, but also provides access to global comprehensive customer services, e.g. the regional service hub in Thailand.

Bosch is exhibiting the Pack 403 at ProPak Asia in Bangkok, Thailand, June 12 to 15, 2019 and at FachPack in Nuremberg, Germany, September 24 to 26, 2019. 🏢

**[www.bosch.com](http://www.bosch.com)**



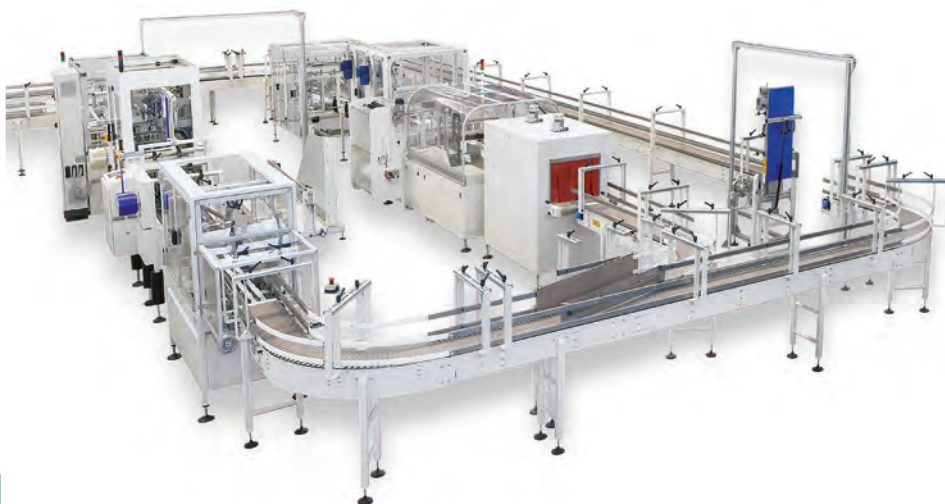
# IFP PACKAGING SRL, HIGH-LEVEL PACKAGING QUALITY

**O**ur main goal at IFP PACKAGING S.r.l. is to add value to the products of our customers by constantly evolving our services and systems in order to offer better packaging quality to our customers.

Today, after 20 years of experience, we boast a strong spirit of innovation and continual improvement process. Founded at the end of the 1970s as a small artisanal company offering packaging solutions designed to meet the specific needs of its customers, today IFP PACKAGING confirms its customer-oriented vision,

which makes it one of the leading European companies in the production of machines for shrinkable and flexible packaging film.

Working with our company does not only mean having guaranteed a cutting-edge packaging solution, but a "future-proof" system that focuses



## IFP PACKAGING SRL, BESSERE VERPACKUNGSQUALITÄT

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

Entstanden in den 70er Jahren als kleiner Handwerksbetrieb mit Verpackungs-Lösungen für die speziellen Anforderungen unserer Kunden, sieht IFP PACKAGING dieses Prinzip der Kundenorientierung heute als konsolidiert an und wurde dadurch zu einem der führenden Unternehmen in Europa im Bereich der Herstellung von Verpackungsmaschinen für Schrumpf- und Flex-Folien. Mit unserem Unternehmen zusammenzuarbeiten bedeutet nicht nur,

die Garantie zu haben für eine modernste Verpackungslösung, sondern vor allem, eine „futureproof“-Lösung, die auf umfassendere Anwendungen heute und in der Zukunft abzielt.

Die hohe Leistungsfähigkeit der Maschinen, ihre extreme Benutzerfreundlichkeit, Robustheit und lange Lebensdauer, eine wirkungsvolle Antwort auf die speziellen Erfordernisse des Kunden, die sich durch maßgeschneiderte kunden-



on a wider application both now and in the future.

High performance machinery, extreme usability, strength and durability, efficient and customized solutions for any specific need, a strong customer-oriented approach – all these aspects make IFP PACKAGING not only a supplier, but an ideal and reliable partner.

By providing shrinkable film packaging solutions worldwide, we have been able to develop a unique know-how in the food and non-food sectors.

This has allowed us to integrate our systems with complementary machinery such as weighing scales, labellers, loaders and filling machines in order to provide our customers with complete solutions that perfectly meet their requirements.

From our headquarters in Schio, home of many successful companies, we provide advice, service and support to our customers all over the world. We can rely on a highly qualified and committed team with a great expertise, and on more than 3800 packaging solutions to be delivered worldwide.

Both our technical and sales departments are the result of a fruitful interaction between senior professionals who think and behave with the spirit of a globally competitive company that wants to break through with innovation and creativity.

The lab where all our mechanical components are produced employs both highly specialized staff and work centres that allow the full manufacture of the machines in-house. A team of technical testers is responsible for starting up the packaging

lines and introducing the customers to the use of the machinery providing an efficient and constant support both on site and at the customers' premises.

An effective and prompt assistance and after-sale service takes care of providing support and spare parts on a global level in order to maximize customer satisfaction.

Among the goals that our company aims to pursue there is an attempt to foresee the future through the careful observation of the market changes.

We support the customer in his decision, and provide competitive and cutting-edge solutions. Thanks to our mission more and more partners have decided to rely on us today. 🏢

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

norientierte Herangehensweisen auszeichnet, sind die Faktoren, die IFP PACKAGING nicht nur zu einem einfachen Lieferanten machen, sondern eher zu einem idealen und verlässlichen Partner.

Durch die Tatsache, dass wir Lösungen für die Verpackung mit Schrumpffolien auf der ganzen Welt liefern, haben wir ein spezielles Know how im Bereich Lebensmittel und anderen Sektoren entwickelt. Dies hat es uns ermöglicht, unsere Systeme mit zusätzlichen Maschinen wie Waagen, Etikettiersystemen sowie Belade- und Dosiersystemen zu kombinieren, um unseren Kunden perfekte Komplettlösungen anbieten zu können, die deren Anforderungen entsprechen.

Von unserem Sitz in Schio aus, das die Wiege vieler Erfolgsgeschichten ist, bieten wir Service- und Assistenzleistungen für unsere Kunden in aller Welt. Wir verfügen über ein hochqualifiziertes und motiviertes

Team, das im Laufe der letzten Jahre viel Erfahrung sammeln konnte dank der über 3800 Verpackungslösungen, die wir bis heute weltweit angeboten haben.

Unsere technischen/projektbezogenen und vertrieblichen Bereiche sind entstanden aus einem Zusammenspiel von hochqualifizierten Fachleuten, die im Sinne und mit der Vitalität eines auf internationaler Ebene wettbewerbsfähigen Unternehmens denken und handeln, das den Status Quo durch Innovation und Kreativität überwindet.

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

Nach erfolgter Herstellung kümmert sich ein Team von Abnahme-Technikern um die Inbetriebnahme der Verpackungslinien und um die Anleitung für den Kunden für die Bedie-

nung durch wertvolle und kontinuierliche Unterstützung im Werk oder beim Kunden selbst.

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

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## YOUR GLOBAL FILM AND ALU FOIL SOURCE "WE MAKE IMPORT EASY"

### Our virtual factory model which is thriving in Europe, is addictive and increases your business' liquidity and value

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

Lets talk about it a little bit more.

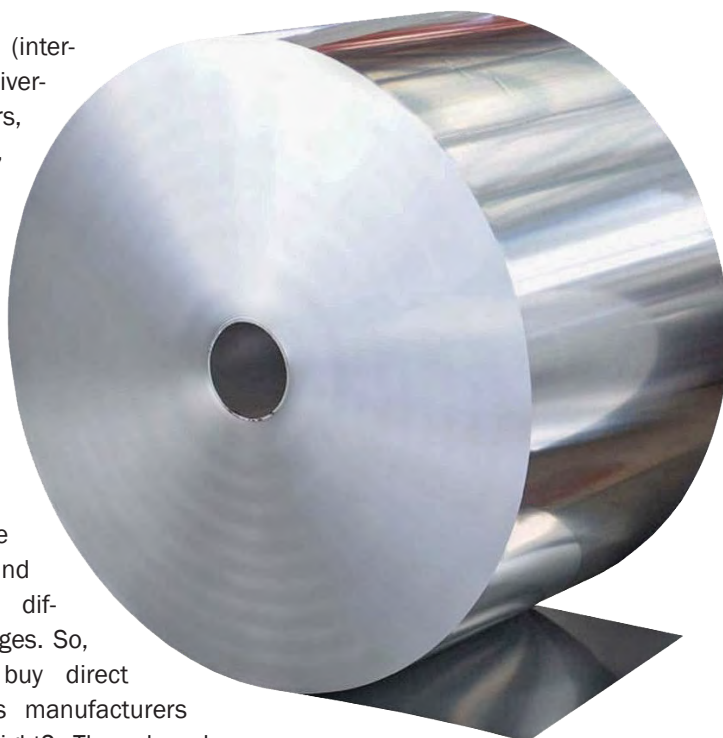
#### VALUE AND OUR MISSION DEFINED:

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

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

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

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



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

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





### THE VIRTUAL FACTORY MODEL

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

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

### OUR SUPPLY CHAIN PROGRAMS

Our business model is very simple.

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

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

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

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

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

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

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

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

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

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

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

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[www.nowplasticseurope.com](http://www.nowplasticseurope.com)  
[www.nowplasticsuk.com](http://www.nowplasticsuk.com)**

# OMAG

## OPEN DOORS TO THE FUTURE

Since 1973 Omag has been designing and developing vertical and horizontal packaging machines and complete lines for 4-side sealed sachets, stick-pack and doy-pack for food, cosmetic, chemical and pharmaceutical industries; with more than 45 years of experience in the packaging industry has acquired a unique know-how.

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

Omag machines can be completed with robot counting and feeding systems, cartoning machines, customized with a large variety of optionals and finishing on the base of customer specifications.

### Innovation and Industry 4.0

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

In the last years Omag has nationally and internationally excelled with a strong economic and employment growth in the packaging world.







## omag

Flexibility in Packaging

The key factors for this sustained rate of growth is the constant investment in research and development to be always up to date with Industry 4.0 new technologies: sensors, smart cameras, robotic systems and augmented reality implemented on the machines.

Omag is now actively implementing predictive maintenance on its machines: thanks to IoT technologies, remote control and machines interconnection, in a very near future will be possible to constantly monitor the machine status, components lifecycle and system performances in order to minimize the risk of machine downtime.

### Events around the world

With a great sales force around the world Omag will exhibit its packaging machines in the most important packaging events in these last months of 2019:

- Propak India, October 21-23, Mumbai, India;
- Gulfood Manufacturing, October 29-31, Dubai, EAU;
- AllPack, October 30- November 2, Jakarta, Indonesia
- Interfood & Drink, November 6-9, Sofia, Bulgaria;
- Pharmtech & Ingredients, November 19-22, Moscow, Russia;
- Andina Pack, November 19-22, Bogotá, Colombia;
- Pmec India, November 26-28, Delhi, India.

Visit **[www.omag-pack.com](http://www.omag-pack.com)** to see our packaging machines and to be always update with the latest news and events. 🏛️



"CIP" cleaning in place system



Hot filling system



Ink-jet or laser coding system

# LABELLING SOLUTIONS FOR FOOD TRAYS



**O**n the back of its extensive experience in the labelling and coding sector, **ALTECH** offers industrial labelling machines for all sectors featuring rapid and efficient application at highly competitive costs. To meet the coding and labelling requirements of the food sector, ALTECH has produced a line of labelling machines purposely designed for flat products (food trays mainly) used to preserve an extensive variety of foodstuff. This line is called **ALbelt**, successfully traded in Italy and abroad by the company. It is a compact and completely automatic linear system equipped with one or more labelling heads of the series ALstep or ALritma, depending on the best configuration required by the application. The most classic configurations can be found in the systems for top labelling, top and bottom labelling, angle and U- labelling, typical of the seals of the trays commonly used to preserve fresh products such as pasta, meat, salad,

and more. For bottom labelling, the system is provided with a two-section conveyor with a label dispenser blade installed between the two sections, or a high-adhesion side belts system to lay the lower part of the product for labelling.

Highly flexible and with expandable and totally customisable components, ALbelt can also be configured as to meet any labelling requirement. As well as applying one or more labels on various parts of the product, ALbelt can be used for more complex applications, such as applying overlapping labels (to propose a discount or special offer) or making a non-stop system for continuous labelling.

This picture shows a configuration made up of three ALritma labelling heads for the application of two labels on the upper side and one on the lower side of vegetables trays. Due to the uneven surface of the products, the two upper ALritma heads are equipped

with an air-jet applicator for no contact application to moving trays. The lower and the first upper heads are also fitted with a printer module for printing variable data.

Rounding off the system is a downstream adapter by rotary brushes, which ensures optimum adhesion of the label to the product surface.

The ALstep/ALritma labelling heads can also be equipped with thermal transfer printers to apply variable data, such as best before dates, barcodes, and other useful information.

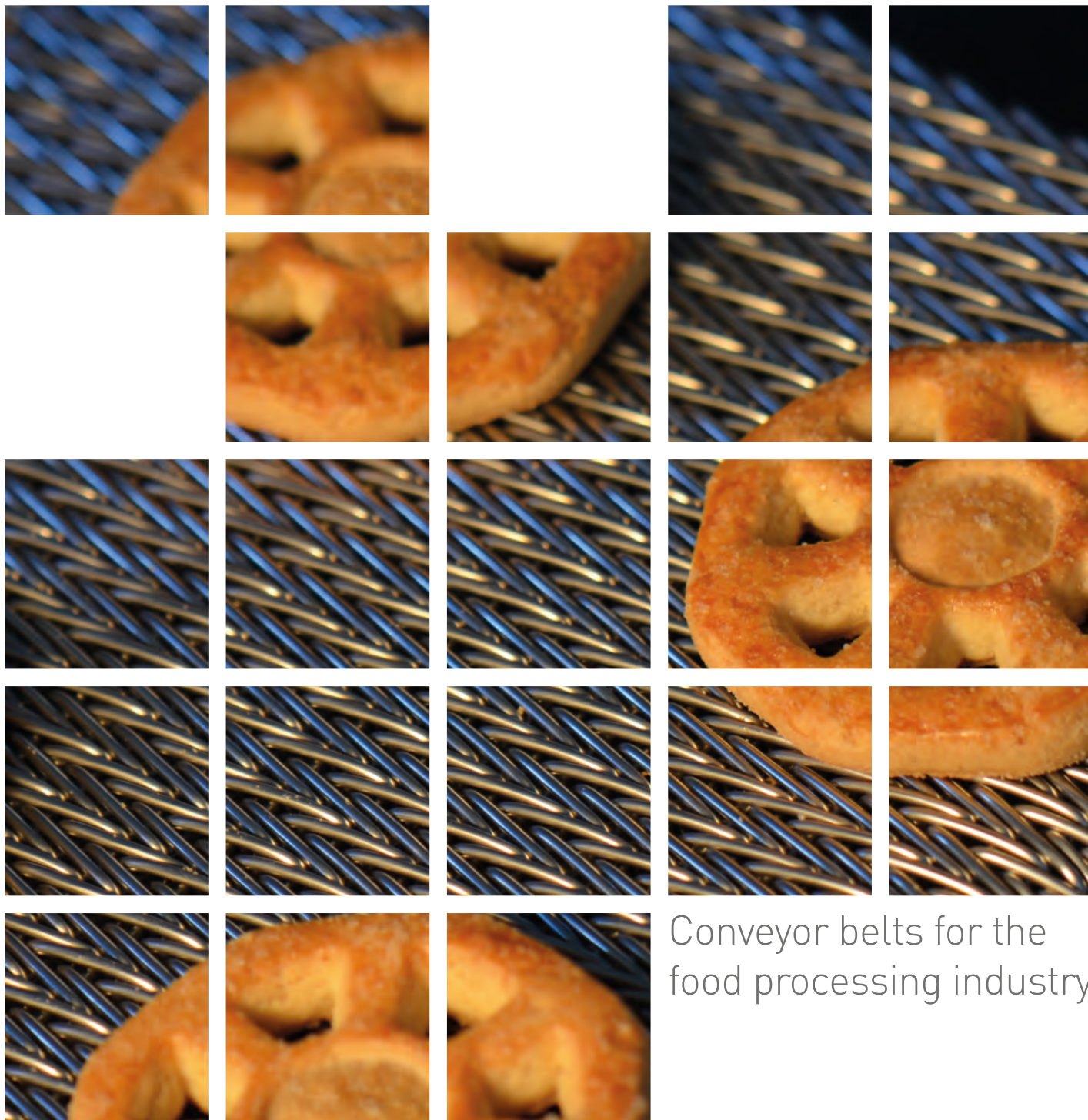
ALTECH Srl is a leading Italian company specializing in the production of labelling machines and material coding and identification systems. Based in Bareggio, near Milan, it counts subsidiaries in the UK, the USA and South America, as well as over 80 distributors who offer sales and support in five continents.

For further information:

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







Conveyor belts for the  
food processing industry.

Costacurta conveyor belts are used in food processing as well as in many other industrial processes.

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

# FROM CONVEYOR BELTS TO WEDGE WIRE SCREENS

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

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

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

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

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

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

### Metal conveyor belts

Metal conveyor belts are used in many industrial processes and sectors, from metallurgical engineering, to the pharmaceutical and food industry. These belts can be used for applications that require tem-



## VON FÖRDERBÄNDERN BIS ZU WEDGE WIRE SCREENS

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

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

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

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

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

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

### Förderbänder aus Metalldraht

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



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

In the beverage sector, Costacurta's products can be used in different applications. In particular, the belts are used for heat shrink tunnels or shrink wrappers where the final product needs to be wrapped with a heat-shrinkable film.

The belts are designed to guarantee an excellent stability of the product during

the whole process. The constant speed operation of the belt, reduced vibration levels and a high functioning reliability really guarantee the perfect wrapping for any pack, six-pack and others.

#### Wedge wire screens

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

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

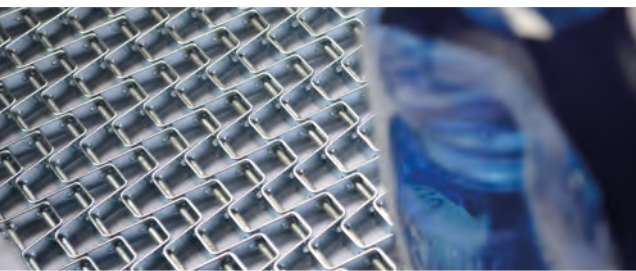
Thanks to their mechanical and construction features, which guarantee a high product resistance, the wedge wire screens can be considered in some cases a more efficient alternative to metal meshes and perforated plates, depending on the specific needs of the customer. The wedge wire

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

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

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

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



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

#### Kantenspaltfilter (Wedge Wire Screen)

Neben den herkömmlichen Filtersystemen von Costacurta werden als Ergän-

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

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

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

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

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

# MANAGING FOOD INGREDIENTS BY INCREASING QUALITY

## VIRTO-CUCCOLINI'S MISSION IN THE FOOD SECTOR

**S**afety, control, fineness degree, new products selection: those are the keywords summarising Virto-Cuccolini's support to the food industry. With the adoption of sieving technology from ceramic industry, a sector being characterized by highly challenging resistance and sieving efficiency requirements, in recent years, Virto-Cuccolini has stood out also in the lively and miscellaneous food industry, constant source for new ways to exceed sieving performances.

As a reliable supplier for most important food industries, the very core of Virto-Cuccolini's mission is all about the quality that careful and precise sieving can add to the various ingredients used to prepare foodstuff, with continuously improving features.

As examples we can take the many sieves supplied for hazelnut grains installed at important global players of the chocolate sector, where it is important to guarantee repeatability in final product configuration, regardless of its production site; Powder milk screening that efficaciously removes residues and lumps (unsuitable for the following mixing or processing stages), despite of the fats that tend to clog the mesh; Sugar – granulated and icing – also benefits from Virto-Cuccolini circular vibrating screens, which enable easier and more efficient cleaning operations thanks to simple machine construction: a particularly recognised advantage for medium productions that need to constantly control the effects of potential con-





**virto**  
**CUCCOLINI**





tamination due to frequent product change.

Separation through vibrating screens is an excellent solution also in case of production tailings recovery, for example in pasta and bread production, and for any other product whose look represents a quality feature. In this case, Virto-Cuccolini vibrating screens emerge as a fundamental support for recycling operations and to select new products from waste, in a circular economy viewpoint in which both environment and finance are getting advantages.

Virto-Cuccolini's experience has been developing progressively over time by assisting customers across the globe, and it grows along with not only the new challenges the food industry regularly deals with, but also the innovation input from other industrial sectors, which Virto-Cuccolini serves with the same or similar technology. The company's test workshop in Reggio Emilia is always ready to control the capacity and granulometry performance of Virto-Cuccolini vibrating screens. 🏭

**[www.virtogroup.com](http://www.virtogroup.com)**







# SOLUZIONI DI ASPIRAZIONE INDUSTRIALE

- pulizia e manutenzione **dell'ambiente di lavoro**
- integrazione su **macchine di processo**
- trasporto in depressione **di polveri**

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# “SINCE 1970 THE ITALIAN QUALITY FOR THE TRUE ACCURACY” AUTOMATIC POWDER INGREDIENTS WEIGHING SYSTEMS

**L**awer provides products, solutions and services to the industry to increase the reliability, safety and efficiency of dosing and dispensing operations for powders and liquids. Our core market position, that of a leading global product and solution provider together with our aim to set strong standards in all areas of our business, are both reflected in our company motto: **“the true accuracy”**.

We have almost 50 years' experience in supporting the industry to ensure the highest quality of the products. Our ability to do this is based on the **“Italian Quality”** of our products and services combined with our continuous investment in developing leading technology. As a result, more than 2500 customers put their trust in our company having allowed us to supply them with thousands of systems and solutions during our long history. Via our world-wide presence, we stand beside our customers around the globe and through the whole life cycle of our products, from the assistance with selecting the right equipment, design-in support, installation and after sale service. Lawer is a global automatic dosing and dispensing systems manufacturer based in BIELLA area, providing products for various industries as Textile – Cosmetics – Painting/Coating – Food – Plastic – Rubber.

**Quality and Excellence** expressed since the preliminary analysis to the commissioning of the equipment, to ensure safe and automated systems operated by high-class software, able







to adapt themselves to the changing needs of manufacturing companies.

**The true Accuracy** it is in every small detail that is measured the great value of a Company. Lawer has made a hallmark of accuracy. In research, in the production cycle, in the technical support, every minimum detail is evaluated by the strictest controls.

**Service** via our world-wide presence, we stand beside our customers around the globe from assistance for selecting the right equipment up to the best after sale support.

#### **Engineering Support**

- consultancy assistance for the optimal selection of the right system and the most innovative technical solutions
- desing.in support for integrating our products and solutions into your production line
- customisation to suit your individual needs.

#### **After sale service and assistance**

- Flexibility, professionalism, capil-

larity of the international network with 45 highly qualified Agents.

- Ability to analyse, identify, translate the client's needs in a personalized project. Short time in the projecting, manufacture and installation of the systems. A timeliness after-sales service, able to respond to every request and problem-solving, with qualified technicians, 4 Service Centres, a Web on-line remote assistance. Support services program designed to optimize the interventions and reduce costs.

**Innovation** We strongly invest in developing leading technology and new products. We encourage and facilitate a company culture of systematic and sustainable creativity and innovation.

#### **product portfolio**

- Automatic Powder Dosing Systems with:  
single scale technology  
double scale technology  
multi scale technology

#### **CONCEPT : Automatic Powder Ingredients Weighing Systems**

The different models of UNICA have been designed and patented to organize production in an innovative way by automatically weighing the powder ingredient components of recipes and batches in different processes of the food preparation industry. The ingredients are stored in stainless steel silos and the products are dosed using stainless steel screws.

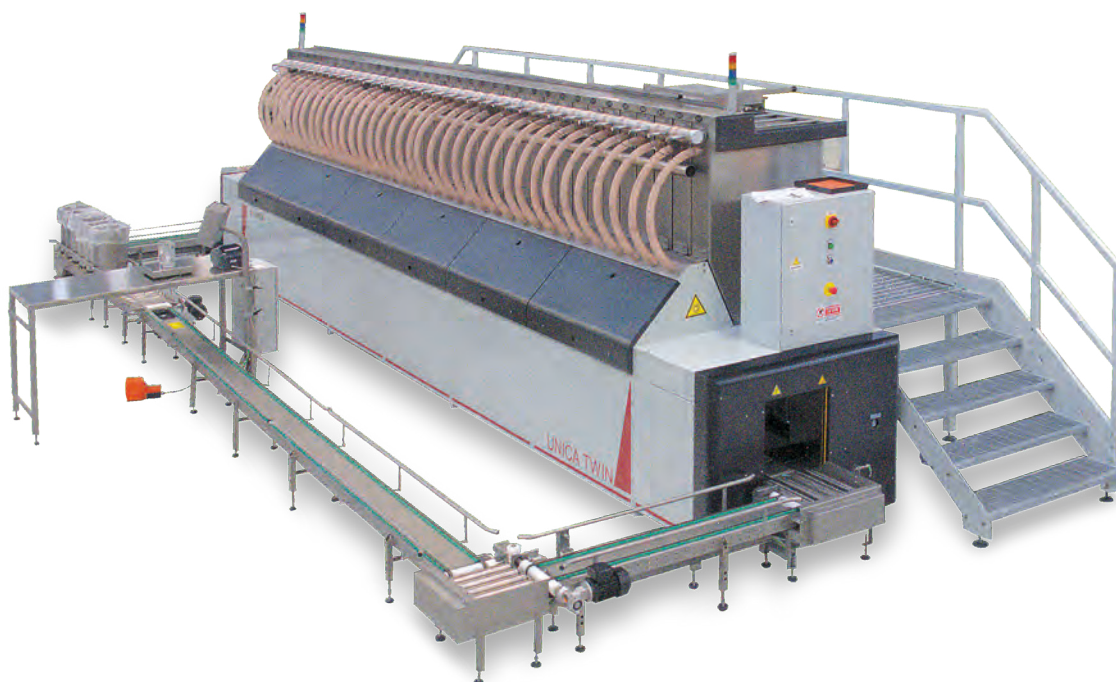
The ingredients are dosed into buckets, either manually or automatically placed on the weighing trolley which has an electronic scale. The weighing trolley automatically positions the bucket under the silo from which the ingredients are to be dosed. The management software allows collects all information about the operation reports and statistics. The pc can be interfaced with external systems to export the data.

#### **ADVANTAGES and BENEFITS**

- **ACCURACY**
- **REPEATABILITY**
- **TRACEABILITY**
- **SECURITY**
- **EFFICENCY**
- **SAVING**
- **KNOW-HOW PROTECTION**







for application in small-medium size laboratory we offer different models of UNICA systems

#### UNICA TWIN

- 100 L. capacity silos
- single or double scale
- 12-24 or 36 silos configuration
- scale 30 kg capacity, 0.1 gr resolution
- loading operation by gravity from a rear platform
- manual or automatic bucket loading/unloading

#### UNICA HD

- 50 L capacity silos
- single scale
- 8-16 or 24 silos configuration
- scale 30 kg capacity, 1 gr resolution
- loading operation by gravity from a front platform
- manual or automatic bucket loading/unloading

#### UNICA MD - SD

- 18-36 L capacity silos on MD, 12-24 L capacity silos on SD
- single scale
- max 13 small silos positions
- scale 30 kg capacity, 1 gr resolution
- loading operation by gravity from the front side
- manual or automatic bucket loading/unloading

For application in industrial production Lower provide systems with high productivity and efficiency.

#### SUPERUNICA

Superunica is a fully automatic weighing system, allowing accurate safe and clean powder recipes preparation. The system consists of a number of independent storage silos, installed in line on a modular structure. A weighing trolley incorporating the electronic scale is automatically transported to the correct silo position. Each module can

accommodate silos with different capacities (300, 150, 100 and 50 L) which are loaded by gravity or by means of a vacuum system. The bucket loading / unloading process takes place automatically and each bucket is identified by an ID-TAG system. An efficient suction / filtering device guarantees the maximum safety of operation and a clean working environment. The system operates by means of dedicated Lower Software.

#### SUPERSINCRO

Supersincro allows precise and safe automatic dosing operations of the ingredients required for the food industry preparations in automatic thermoformed bags consisting of tubular films. The modular configuration is based on the number of products used, and the physical characteristics and the packaging used. At each cycle the package container is placed on a moving tray and transported on a U route placing the package under the different dosing units. When the container is in the correct position for the product, the scale lifts up the container and starts the dosing procedure. At the end of the loop the bags are closed and placed automatically in boxes or pallets. 🏠

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



# WOULD YOU LIKE A SIDE OF MOLD, SIR?

**W**hen former British Prime Minister, Teresa May, proclaimed that she wasn't opposed to scraping off mold from the top of a jar of jam and eating the product underneath, it sparked a conversation about what mouldy foods were safe to eat. Here, industry network leader for ABB's food and beverage segment, Darcy Simonis, looks at the advancing methods food producers are using to monitor the safety of their products.

On the whole, eating mouldy food is not an advisable practice – mould is the scourge of the food industry with producers striving to deliver the freshest produce possible to their customers. However, the world of technology is rapidly advancing, with applications making their way into all areas of food production, which is helping manufacturers to combat unnecessary food spoilage and waste. In an industry where the demands of the customer are ever evolving, it is hard for food manufacturers to keep up with the latest trends. This is where data analytics can come into play, giving a level of insight that is invaluable. The use of data analytics in marketing and customer insight is well known, but its uses can go far wider, helping food producers to keep their products at the pinnacle of quality and freshness.

Over the course of time, the quality and the characteristics of a product can change. Yet, by using integrated data analytics, manufacturers can learn more about the factors that affect the shelf life of their products. This information can then be used to adapt the product or process to increase shelf life, potentially saving







the manufacturer money and time, as well as reducing food waste.

Data analytics also has its uses when maintaining and improving the quality of a consumable product. For instance, during the beer brewing process, monitoring alcohol levels is critical and is something that is regularly analyzed. However, it is a time-consuming process and can be disruptive to the production line. As a result, there are new methods coming into play that allow testing to be carried out without disrupting production and data analytics is being used to measure whether these methods are as insightful and effective as the traditional wet chemistry method.

Monitoring and analysis in the food and beverage industry is vital — cus-

tomers demand that their favorite product tastes the same no matter where they are in the world or where it was manufactured or packaged. The process requires strict control and repeatable standard solutions that can be rolled out across multiple production sites.

Manufacturing Execution System (MES) services from ABB comprise of a wide portfolio of visibility and transparency of the complete end-to-end process, from incoming raw materials to the finished shipped product. The MES incorporates functions

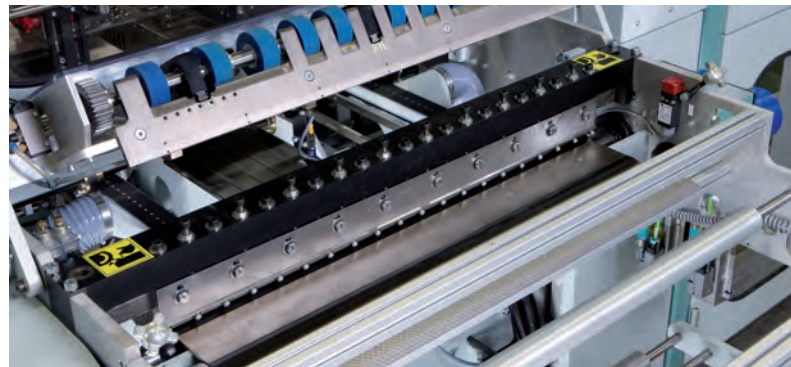
such as equipment maintenance management, genealogy tracking from raw material as well as material tracing and tracking management. All these features are designed to support food and beverage manufacturers maximize the performance of their plant.

So, even if your customers tastes are as strange as Teresa May's, by incorporating rigorous monitoring and data analysis across your manufacturing facility, you can be sure that your product is at its very best when it reaches the customer. 🏛️





# PEMCO



## Perfect food packaging begins with the best packaging machinery

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

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

## PART OF YOUR SUCCESS



# YOUR EVERYDAY WORK IS TOUGH ENOUGH



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

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

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



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

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

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

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

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

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

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





# Valor™ 2000 and 4000 Food Industry Scales



*The right tool  
for the toughest jobs*



Valor™ 2000



Valor™ 4000

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

[www.ohaus.com/valor4000](http://www.ohaus.com/valor4000)

# MODULA VERTICAL WAREHOUSES FOR BOTTLING AND FOOD:

**D**o you need to stock spare parts? Do you need to store heavy items for your production? Do you need an automated buffer for your production lines?

You can also have a variety of critical storage factors determined by the specific needs on food and beverage storage like improving picking speed, saving space, improving inventory control.

Depending on what you need to stock Modula can be the solution for your needs.

Indeed, the Modula were chosen by various companies in the Food and Beverage sector, from Coca Cola to Nestle, from Yoplait to Danone, from Leclerc to...

## Some Example..

- In wineries, to store, for instance, the various types of labels, caps, accessories and packing boxes;
- Retail and distribution center: Modula works like a buffer to stock food to feed shelves for On-line Food Shopping and to help operator to prepare the orders
- Companies in the design, construction and installation of integrated machines and systems for food packaging or bottling, to increase the traceability of products in the warehouse, to have change parts immediately available, to make a better use of the existing human resources, and to store the tools and spare parts for the machines;

- Large hubs and distribution centres to reduce the time to look for and transport the parts used, and especially to reduce the operators' physical exertions.

Let's take a look at two of the main advantages of the Modula automatic vertical warehouses.

## Never sit idle, thanks to Modula warehouses

Once started, food and bottling lines are difficult to stop, which is why it's essential to have all the goods available and easy to find.

With our automatic warehouses, this is quite simple, thanks to the Modula WMS, the software that allows you to manage your warehouse in real time via a simple PC interface.

You can use the console to track the items stored within the warehouse, and send them to the delivery bay in just a few clicks.

Even the operators' input-output search speed increases, with an increase in the overall efficiency of the whole warehouse and production centre.

Line changeover times can be dramatically reduced, as operators no longer have to spend time searching for the correct parts for the next planned production operation.

The Modula warehouses can work both completely independently as stand alone, without interface with



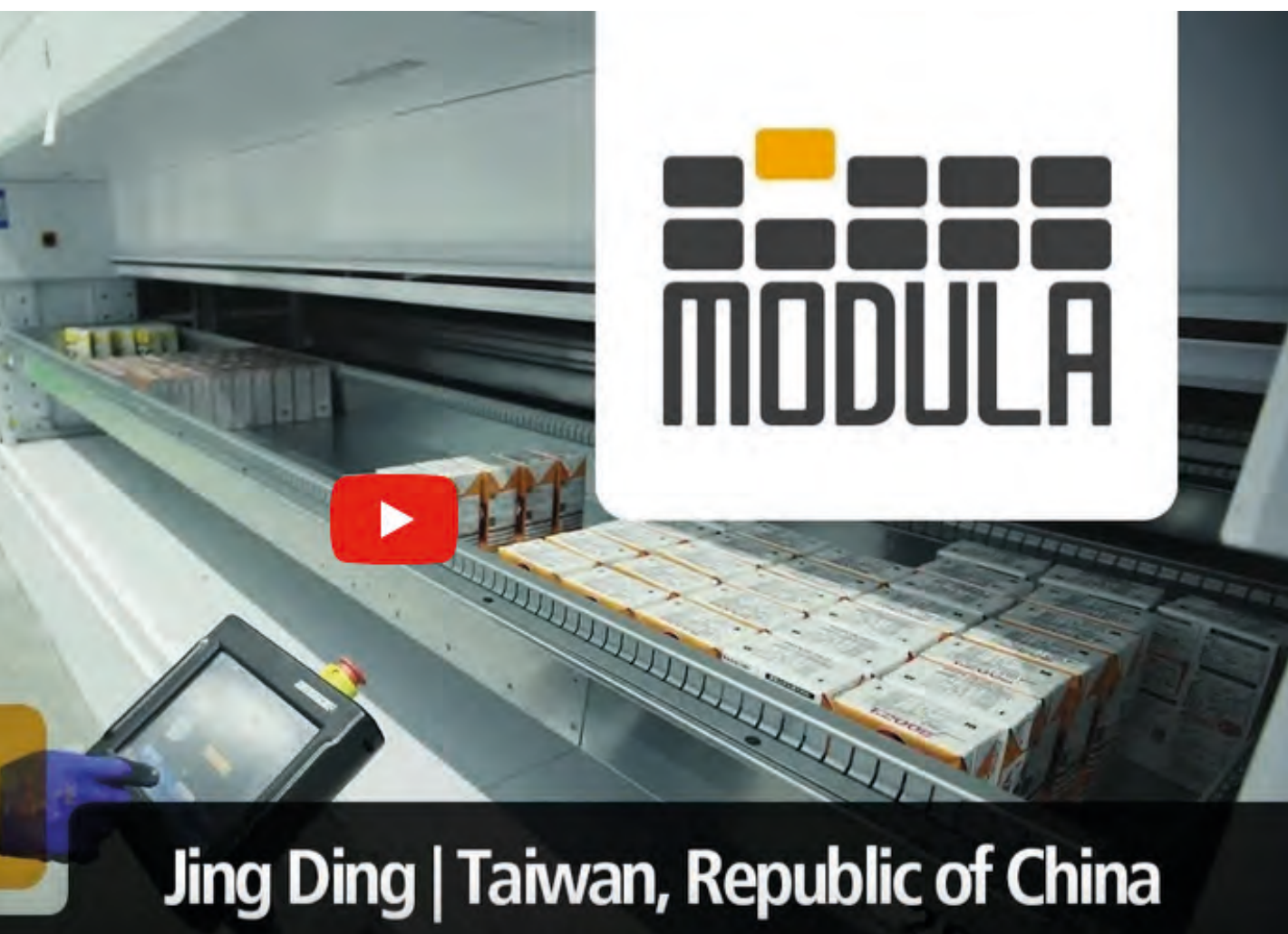
the company management, as well as very easily connected to your company system.

**These are just two of the many advantages using the Modula automatic vertical warehouses, but which is the right Modula for you?**

You can customize the warehouse depending on your needs: for example, by determining the number of trays or how they are divided in-



## FROM SMALL SHOPS TO LARGE LOGISTICS CENTRES



Jing Ding | Taiwan, Republic of China

ternally, so that you can store the maximum number of items possible within them. Instead, the load heights are managed automatically, meaning, the warehouse automatically positions the trays so there is minimum distance between one tray and another.

### You can choose between different Modula VLM

- **Modula Lift** if you need to stock high volumes or heavy parts, if you

need more ergonomics in order to manage your items. Modula Lift can have internal or external bay, with single or dual delivery level, it can reach 90.000 Kg of payload and almost oneton for each single tray.

- **Modula Slim:** if you do not have much space and you need a very Slim and fast solution.

Modula Slim can reach 140 trays/ Hour, is ready in 48 hours in your

facility and can also be integrated with any ERP. It can be feed with either a three phase or a single phase plug. 🏠

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

[www.youtube.com/watch?v=nzMOTuMdZHg](https://www.youtube.com/watch?v=nzMOTuMdZHg)

# CONCENTRATION MONITORING WITH LIQUISONIC®

## Real-time inline concentration measurement in chemical processes

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

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

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

### Reducing the reject rate with inline real-time analysis

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

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

Typical installation specifications of different measuring methods

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

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

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

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

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

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

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

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

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



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

### Detecting process problems immediately

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

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

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

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

warning and other controller values can be displayed too.

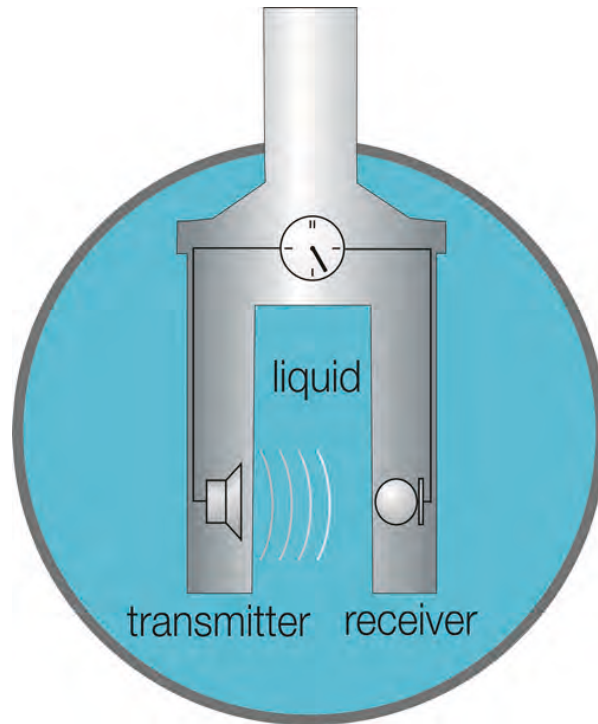
### Individual solutions

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

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

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

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



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



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

# VAC-U-MAX

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

**V**AC-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](http://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](http://www.vac-u-max.com/SignatureSeries).

# INNOVATIVE HIGH FREQUENCY PASTEURIZATION AND STERILIZATION SYSTEM

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

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

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

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

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

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

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

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

The main utilization fields of the company machineries are:

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



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

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

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

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

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

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

**High pressure homogenizers**

**Positive displacement pumps**

**Laboratory homogenizers**

**Positive displacement pumps for product containing particles.** 🏭

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

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

**I**CI CALDAIE is a company with 60 years of history and experience in energy management and heat production, a reference point among companies operating in the sector of steam generator for industrial processes and heating. Our company stands out for its spirit of innovation, which lead us to invest through research and development in projects aimed to create new energy systems with low environmental impact, exploring new technologies and typologies of renewable energy sources. Among these, we are investing huge resources in the production of electricity and heat from hydrogen for the housing construction market. Our headquarters and representation offices in Russia, Belarus, Kazakhstan, Romania, Poland, UK, USA, China and Singapore and our longstanding official dealers in many other countries of the world enable us to be close to the customers who choose our solutions and to accompany them with competence through the study, dimensioning or renewal of their plant.

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

- Performances superior to 100% also for steam generators, thanks to the exploitation of technologies of **condensation** of gases, deriving from our know-how in the commercial sector, with a **yearly reduction of fuel consumption up to 22%**;
- Reduction of **yearly electricity consumption up to 90%** thanks to the internal design of integrated systems and to the competence in our proposals of **revamping and optimisation** of existing plans;
- Nox emissions **< 18 mg/Nm** due to several **R&D** projects and to the **cooperation** with international partners;
- The possibility to work automatically and safely **with no need of supervision**;
- **User friendly** use and control;

- The option of **remote monitoring** in order to optimize the service operation with no need of on-location technical interventions

We have developed specific products for dedicated applications in the food in-



dustry, integrated systems able to satisfy even the largest demand for steam, with solutions complete and tailored to this sector.

## CASE STUDY

A company in North Italy.

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

Delivered technology:

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

- **economizer first stage** for the preheating of feed water;
- **condensing economizer second stage** for the preheating of waters for bathings;
- **modulation system of supply with double effect** in order to reduce the electricity consumption of supply pumps and to optimize the quantity of water at the generator entry;

- **integrated burner** with inverter regulation systems, oxygen control and efficiency control;
- **condensate collector** tank with heat recovery;
- management of generator functions (**load spreader**) aimed to maximize

performance

Obtained results:

Performance plant: **+8%**

Electric power absorbed: **-90%**

Steam unit cost: **-20%**

Yearly revenues from white certificates:

**15000 €/year**

## What our customer say about us:

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

Follow us on **LinkedIn** or on **www.icaldaie.com**





ecovapor

Worlds apart.



## THE REVOLUTION OF STEAM GENERATION SYSTEMS



**-20%**

ELECTRICAL  
CONSUMPTION



**-15%**

FUEL  
CONSUMPTION



**30 mg/kWh**

NOx  
EMISSIONS



**-30%**

DIMENSIONS



[icicaldaie.com](http://icicaldaie.com)



# GULFOOD TO CELEBRATE 25 YEARS OF LINKING GLOBAL INDUSTRY WITH EMERGING MARKETS IN 2020



**G**ulfood will mark 25 editions of aligning food and beverage industry players from across the world with emerging markets across the Middle East and beyond when the world's largest annual F&B trade exhibition returns to Dubai World Trade Centre (DWTC) from 16-20 February, 2020.

Having started as a dedicated showcase for imported products at its debut outing in 1987, Gulfood has expanded into a global F&B industry power brand over the last decade.

While the primary finished foods event attracts over 5,000 exhibitors

and over 90,000 visitors per year, a series of sector-specific spin-offs have seen the Gulfood brand expand significantly over the last decade with dedicated platforms for manufacturing, hospitality equipment, confectioneries, seafood and gourmet products bringing the world's leading suppliers and buyers to Dubai, now a globally recognised re-export hub.

The show's evolution during the last three decades has run in parallel with widespread transformation of the F&B industry. With robust participation from national trade entities government-backed industry bodies and more than 120 country pavil-

ions from six continents, Gulfood has also leveraged various knowledge exchange platforms to cement its position at the forefront of constantly shifting industry trends.

Maintaining this momentum, the five-day Gulfood 2020 will highlight the latest innovations, disruptive trends and visionary products in eight primary show sectors: Beverages, Dairy, Fats & Oils, Health, Wellness & Free-from, Meat & Poultry, Power Brands, Pulses, Grains & Cereals and World Food.

Themed 'Rethinking Food', Gulfood 2020 will stare into the future of food



*Celebrate with us!*

25<sup>th</sup>

ANNIVERSARY

*Gulfood*

16-20 FEBRUARY 2020  
DUBAI WORLD TRADE CENTRE

Join us as we celebrate the 25th edition of Gulfood with industry veterans and step into the future of the F&B world.

Now, we at Gulfood are

*Rethinking Food*

**50% OFF  
ON YOUR  
TICKET**

**\*Valid Until  
31<sup>st</sup> December 2019**

**Register Now:**  
[gulfood.com/RegisterNow](http://gulfood.com/RegisterNow)

and address what matters most: why do we need to rethink food? Featuring thought leaders, experts and industry professionals, the show will feature hundreds of thousands of products and explore a range of topics built around five central pillars: Markets, Lifestyle, Government, Technology and Marketing.

#### Rethinking Food: Markets

- Reshaping the Middle East & the Re-emergence of Core Markets
- The Race for Africa
- The Fast Pace of Urbanisation: freshest, quickest serve, convenient & conscious supply
- The Giant Neighbor: the Indian legacy in taste & trade

#### Rethinking Food: Lifestyle

- Understanding the Future Consumer: a generational shift
- Where Did My Rice Come From?

Supporting ethical production

- Food for Experience
- Gotta Eat to Live, Gotta Live to Eat: Developments in health & wellness

#### Rethinking Food: Government

- Regulations Alert - Highlights from around the world
- Feeding the World
- Are F&B Giants Any Closer To Their 2025 Sustainability Goals?
- 10 Years to Go: Impressive responses to UN's SDGs to date and how to move forward

#### Rethinking Food: Technology

- The R&D Dilemma: Develop or acquire?
- The Omnichannel Paradigm: Disrupting distribution and retail
- Download Now: Leading consumer apps in F&B
- Let's Be Smart About It: How big data can help us rethink food

#### Rethinking Food: Marketing

- Digital Spellcasters: Food Influencers
- Big Bright Bold: Packaging hacks to address consumer demand
- A New Era of Business: customisation at a time of globalization
- Leveraging Social Media To Communicate Your Vision

Gulfood 2020 is a trade event open strictly to business and trade visitors. The show is open 11am-7pm from February 16 - 19 and 11am - 5pm on February 20. For more information, visit <https://www.gulfood.com> 🏛️

*Gulfood*  
**25<sup>th</sup>**  
ANNIVERSARY





# INTERPACK 2020 COMPLETELY BOOKED OUT

- New structure for a more efficient visit to the trade fair
- components – parallel event – also fully booked out
- SAVE FOOD with new impetus

**T**he interpack 2020 trade fair is totally booked out. By the time the official registration deadline for the most important international event for the packaging industry and related process industries had arrived, businesses had inquired about far more space than was available at the Düsseldorf Exhibition Centre – as had already been the case with the previous editions. The around 3,000 exhibitors expected from approximately 60 countries will therefore again be occupying all 18 of the available halls as well as large parts of the outdoor facilities when the fair takes place from 7 to 13 May 2020. 'components – special trade fair by interpack' with offerings from the industry that supplies packaging technologies, is in its third edition and will again be staged entirely concurrently with interpack in the temporary Hall 18, is also totally booked out. One ticket entitles holders to admission to both fairs.

## More efficient trade fair visit

Interpack focuses on packaging solutions and related process technology, addresses target groups in the fields of food, drinks, confectionery, bakery products, pharmaceuticals, cosmetics, non-food consumer goods and industrial goods. Exhibitors have now also been brought together to create more focused segments with corresponding offerings in order to prevent visitors from these industries from having to cover long distances. That is why suppliers



of processes and machines for the packaging of pharmaceuticals and cosmetics have gathered together in Halls 15 to 17 while interpack 2020 visitors from the fields of machines for labelling and identification technology, packaging- materials production and integrated packaging printing will find what they are looking for in Halls 8a and 8b. The offerings in these halls have

also been more clearly structured so that it will be easier for visitors to find the exhibitors that are of interest to them here. Offerings that focus on specific process steps have also been grouped closer together. This applies not only to the fields already mentioned above but also to the segment for processes and machinery employed in the packaging of food, drinks, consumer and indus-

trial goods that will now be located in Halls 5, 6 and 11 to 15 as well as to the segment for processes and machinery for the packaging of confectionery and baked goods that will now be located in Halls 1, 3 and 4.

Companies presenting packaging materials and supplies have been positioned centrally around the Haupteingang Nord (Main North Entrance) in Halls 7a, 7, 8a, 9 and 10. Hall 8a offers great potential for synergies. That is where machine suppliers from the fields of packaging production, converting, packaging printing and labelling will be able to find the relevant suppliers of corresponding packaging and materials. The packaging / packaging materials area alone has attracted more than 900 exhibitors.

#### **New: Hall 1 and Eingang Süd (South Entrance)**

Halls 1 and 2 – which had first been built in the 1970s – were demolished shortly after interpack 2017 to create space for the Messe Düsseldorf's architectural flagship: The 'Neue Messe Süd' ('New South Trade Fair Centre') is now home to the new Hall 1 and an entrance area with a foyer directly in front of it, which boasts a 17-metre-high pointed canopy that has been realised in translucent glass-fibre fabric and integrated LED lighting. It will be providing exhibitors at interpack 2020 with state-of-the-art architecture and technology as well as around 500 square metres of more space. The building also includes six conference rooms and is directly connected to the Congress Center Süd (South).

#### **'components' to run entirely concurrently with interpack**

The concept of 'components – special trade fair by interpack' is to be continued in its tried-and-tested iteration following the success it enjoyed at the last interpack. Visitors will once again find the supplier trade



fair in the temporary lightweight Hall 18, which is centrally located within the Düsseldorf exhibition centre and offers around 5,000 square metres of space.

This hall is located between Halls 10 and 16 and will be complementing interpack's portfolio for the entire duration of the trade fair with presentations from the areas of drive, control and sensor technologies, products for industrial image processing, handling technologies and other (machine) components. All visitors and exhibitors at interpack are entitled to free admission to components. For more information, please visit [www.packaging-components.com](http://www.packaging-components.com)

#### **New impetus for SAVE FOOD**

During interpack, the topic of SAVE FOOD is going to be brought to the city of Düsseldorf for the first time in with several different campaigns to reduce food losses and waste and will accordingly get the public directly involved.

The programme details are currently still being developed in consultation with the official bodies.

#### **'Life without Packaging?' conference**

Sustainability has been a subject that has been shaping the industry for years and that has recently become a hotly debated issue as a result of the discussion about plastic packaging in particular. The new 'Life without Packaging?' conference will be examining the contentious issue of packaging, sustainability and the environment from various aspects to enable both critics and advocates to have their say and explore what is essential and what is avoidable. The event will be focusing on sustainability and environmental impact, hygiene and the reduction of food waste. The top-class speakers include such representatives from the industry as Prof. Dr. Thomas Müller-Kirschbaum, Head of R&D and Sustainability at Henkel; Louis Lindenberg, Global Packaging Sustainability Director at Unilever; and Xavier Caro, Head of Packaging for the Food Category, Nestlé; as well as Alexander Baumgartner, CEO at Constantia Flexibles. Dr. Marina Beermann from the WWF as well as representatives from envi-



ronmental organisations will further be joining the line-up of speakers. Prominent voices from science along with sustainability consultants will also be joining the bill: Prof. Dr. Martin Stuchtey, Founder of and Managing Partner at Systemiq, Frank Wellenreither from the ifeu Institute and Sophie Kesselbach from Thinkstep will be introducing their analyses and solutions. The one-day conference will be taking place at the CCD Süd from 10.30 a.m. to 4.30 p.m. on 12 May, the penultimate day of the fair. Tickets cost € 299.00 and are available from the interpack online shop at

**[www.interpack.com](http://www.interpack.com).**

### Startup Week in Düsseldorf

The Startup Week is going to be staged concurrently for the first time in the city with interpack – it is an event that will be bringing visionaries, fighters and high-flyers together with innovative companies, services and products of the future. A total of around 150 events, workshops and pitches will be taking place in Düsseldorf. More information is available at [www.startupwoche-dus.de](http://www.startupwoche-dus.de).

### Online services to help you with your trip to the trade fair

Visitors will find useful tools to help them efficiently plan their visit to the trade fair at **[www.interpack.com](http://www.interpack.com)**. These tools include the exhibitor database that allows visitors to create their own personal hall plans and a completely revised matchmaking function for initiating meetings with exhibitors along with details about the latest developments being presented by the companies at the fair. An iPhone and Android app are also available for visitors.

The apps provide, among other things, the daily updated exhibitor and event database, graphically optimised hall plans and exhibitor details, including contact details, product information, forms for arranging appointments as well as the option to save notes about the respective exhibitors. All individual edits will be available on all platforms – regardless of where they were created. interpack's homepage also provides information about the 'Life without Packaging?' conference, hotel-booking options and tips for the city's cultural programme to help you plan your stay in Düsseldorf. Articles from interpack's 'Tightly Packed' magazine with news and trends from the industry are also available through the apps. You will find a summary of the services to help you prepare your trip to the trade fair at **[www.interpack.com/tradefairplanner](http://www.interpack.com/tradefairplanner)**. 🏠



# interpack

PROCESSING & PACKAGING

7<sup>TO</sup>13 MAY 2020

DÜSSELDORF

[INTERPACK.COM](http://INTERPACK.COM)

# EVERY INNOVATION HAS ITS STARTING POINT



# DRINK TECHNOLOGY INDIA

STRENGTHENS ITS POSITION AS BUSINESS AND KNOWLEDGE PLATFORM FOR THE INDIAN BEVERAGE, DAIRY AND LIQUID FOOD INDUSTRY



**N**ew Delhi edition of drink technology India registers a 30% increase in space. Record number of business deals negotiated at the fair.

9,925 visitors, 201 exhibitors and a total floorspace of 11,400 square meters (gross) – these are the figures achieved by drink technology India (Messe München), co-located with pacprocess and food pex India (Messe Düsseldorf). The

growth of drink technology India remains strong. The trade fair that is taking place in a yearly rotation between Mumbai and New Delhi is now well established in the Indian Capital. The supporting program was expanded and addressed all

segments and topics of the beverage, dairy and liquid food industry in conferences and seminars. Together with its partners, drink technology India underlines its status as India's leading knowledge platform. 🏛️



**drink technology  
India**



The 28<sup>th</sup> International Processing and Packaging Exhibition for Asia

# PROPAK ASIA

17-20 June 2020 | BITEC, Bangkok

Plan Your Visit Now!

## Meet

The latest machines & technologies from over 2,000 world leading companies from 45 countries with their first time product launched

## Find

New ideas and solutions for your processing & packaging business

## Learn

From leading Industry events and conferences

## Make

New business contacts and develop great business together



9 industry focused zones showcasing comprehensive innovations

CODING, MARKING &  
LABELLING ASIA

COLDCHAIN, LOGISTICS,  
WAREHOUSING & FACTORY ASIA

DRINKTECH ASIA

LAB & TEST ASIA

MATERIALS ASIA

PACKAGINGTECH ASIA

PHARMATECH ASIA

PROCESSINGTECH ASIA



Pre-registration at [www.propakasia.com](http://www.propakasia.com)



@propakasia



# PROPAK ASIA 2020 - TOTAL SOLUTIONS FOR PROCESSING AND PACKAGING INDUSTRIES

**P**roPak Asia 2020, the Processing & Packaging trade event for Food, Drink, Pharmaceutical, Cosmetics, and Consumer Products brought together exhibiting companies and buyers for a record breaking 2019 edition.

ProPak Asia is the center stage for market trends, industry & investment networking, and environmental discussion. Nine industry focused zones assemble brands and participants to network with buyers from across the world at ProPak Asia to discover solutions, new technologies and invest in the world's most vibrant industries.

This event will be the biggest processing & packaging trade exhibition in Asia, utilizing 65,000 sqm within nine halls of BITEC; expecting more than 55,000 buyers from 90 countries, and more than 2,300 exhibiting companies from 50 countries. ProPak Asia 2020 includes 9 Industry Zones making it easier for buyers and sellers to meet and develop great business together.

ProcessingTechAsia - The 28th International Processing Technology Exhibition

PackagingTechAsia - The 28th International Packaging Technology Exhibition

DrinkTechAsia - The 19th International Beverage & Brewing Processing & Packaging Technology Exhibition

PharmaTechAsia - The 27th International Pharmaceutical & Cosmetics Processing & Packaging Technology Exhibition

Lab&TestAsia - The 14th International Laboratory Equipment, In-





## The Premier Processing & Packaging Event for Asia Returns 17-20 June 2020 Bangkok, Thailand



strument, Test & Measurement and Quality Control Exhibition

MaterialsAsia - The 8th International Packaging Materials Exhibitions

Coding, Marking & Labelling Asia - The 9th International Coding, Marking & Labelling Technology Exhibition

Coldchain, Logistics & Warehousing Asia - The 4th International Coldchain, Logistics & Warehousing Technology Exhibition

Printech Asia - The 4th International Converting, Package Printing and Labelling Exhibition

With ProPak Asia's strong relationship and support from stakeholders, associations, institutes, and industry leading experts amass industry specific thought-leading conferences, industry trend seminars and technical workshops. Empowering start-ups, arming small-medium enterprises, and boosting multinational corporations is the proven history of ProPak Asia.

ProPak Asia truly is the "Must-Attend" industry event in Asia for Asia, as quality and variety of products increase and expand, and productivity of operations and manufacturing standards are driven higher by consumer demands and new automation and technological advances, which will be presented at the show.

ProPak Asia 2020 will be held from 17 to 20 June 2020 at Halls 98-106 of BITEC, Bangkok, Thailand. Opening hours are 10am to 6pm every day. 🏠

For more information, please visit **[www.propakasia.com](http://www.propakasia.com)**

Please also like our Facebook Page **[www.facebook.com/ProPakAsia](https://www.facebook.com/ProPakAsia)**

# UPAKOVKA PARTNERS UP WITH SEVERAL DRINKS ASSOCIATIONS

Exhibitor registration for this leading Russian trade fair now open

**B**everages take precedence at the next upakovka, which will take place at the AO Expocentre Krasnaja Presnja in Moscow from 28 to 31 January 2020. upakovka showed that it was a standard bearer at the Water-Show2019 - 18th international Forum of Bottled Water and Soft Drinks Manufacturers in Moscow in March and is now the official partner of the Russian Bottled Water Producers' Union (BWPU), who has organized the event.

The core themes of the industry within the Russian market environment, including its neighbouring states, will be discussed at the conference. Along with the industry associations Russian Union of Juice Producers (RSPS) and the Union of Soft Drinks and Mineral Water Producers, Messe Düsseldorf Moscow has agreed upon a partnership as the organizer of the event.

At the last upakovka held in January this year, it was evident that Russian consumers are placing high value on bottled water and functional beverages alongside the usual breakfast cereals, ready meals and sweet pastries. New flavours, low-sugar drinks, smoothies and ready-to-drink teas were all trending for the urban population segment, who are becoming increasingly health-conscious.

This is why upakovka 2020 covers this range of themes extensively. It



has become a longstanding tradition that our regular exhibitors include the big stakeholders in the industry, such as KHS, Krones, Sidel, SMI, Sacmi Beverages, IMACO and SIPA and talk slots are planned in the special theme forum, innovationparc.

These will be moderated by Maxim Novikov, the Director of the Union of Soft Drinks and Mineral Water Producers. innovationparc has already doubled in capacity this year, thanks to the astounding resonance that the previous events have had.

In 2020, talks on the trending topics in the packaging industry and the

related processing industry will once again take place in parallel on two stages.

You can register as an exhibitor for upakovka 2020 online right now at **[www.upakovka-tradefair.com](http://www.upakovka-tradefair.com)**.

The trade fair is oriented towards eight core target groups, which consist of vendors of packaging material, packaging technology and the relevant process technology for various fields of application.

These include food, confectionary and bakery, pharmaceuticals, cosmetics, non-food consumer goods and industrial goods, in addition to beverages. 🏛️



# PROPAK VIETNAM

Co-Located Event



## THE PREMIER PROCESSING & PACKAGING EVENT FOR VIETNAM AND INDOCHINA

# 24 – 26 MARCH 2020

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

SAIGON EXHIBITION &  
CONVENTION CENTER

 **SECC**  
DISTRICT 7, HCMC, VIETNAM

### WHAT TO EXPECT AT PROPAK VIETNAM 2020?

10,800sqm Exhibiting Space

580+ Exhibiting Companies

31 Countries / Regions

10 International Group Pavilions

Expected To Get **9,700** Trade Visitors

Upcoming back to next edition, PROPAK VIETNAM 2020 will be taking place from 24 – 26 March at Saigon Exhibition & Convention Center - SECC, District 7, Ho Chi Minh City, Vietnam. The exhibition will continue co-locating with Printech Vietnam – Converting, Package Printing and Labelling Exhibition, definitely the event will bring a comprehensive platform for engineering community working in Food, Drinks, Pharma & Cosmetics Industry to create business activities and generate new leads not only in Vietnam but also in Indochina.

DISCOVER ALL FUTURE POSSIBILITIES FOR YOUR COMPANY IN THE VIETNAM'S RISING PROCESSING & PACKAGING INDUSTRY

Organiser



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# PROSWEETS COLOGNE PRESENTS PACKAGING - “FUNCTION MEETS DESIGN” SPECIAL EVENT **HIGH-TECH WORLD**

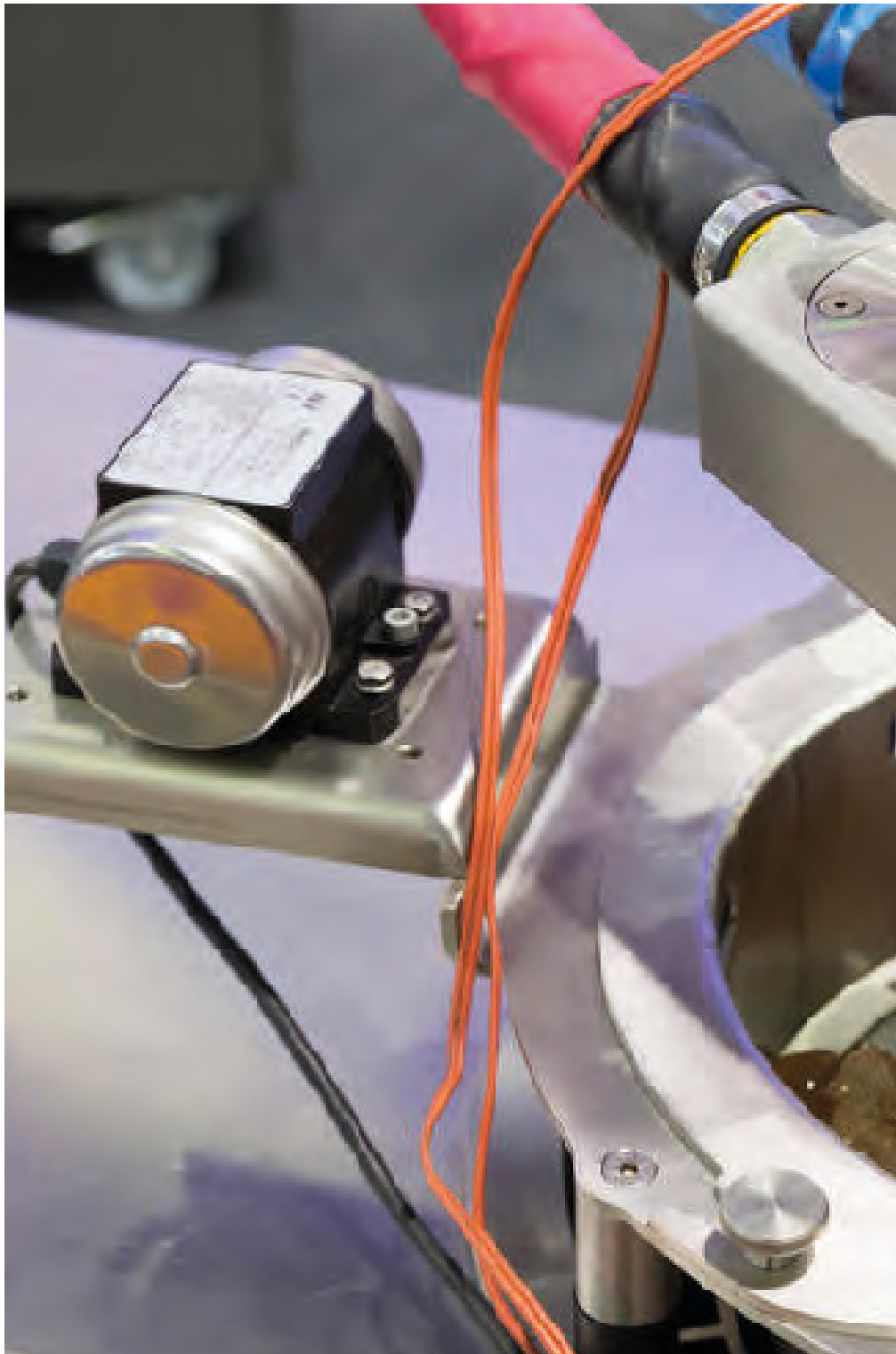
**W**hat demands does the packing of sweets and snacks have to satisfy in the year 2020 and beyond? The focus lies on less plastic, more renewable raw materials, lower packing weight and recyclability. Due to the digitalisation, the theme product information is also taking on a new standing, which is playing an increasingly bigger role at the point of sale. ProSweets Cologne (2 to 5 February 2020) will introduce solutions for these themes in the scope of the PACKAGING - “Function meets Design” special event and will offer the opportunity for a professional exchange. In addition to this, specialised lectures will be staged daily at the trade fair in Speakers Corner.

## **Focus on sustainability**

Based on the classic packaging functions, Germany’s leading design agency for sustainable packing concepts, PACOON, will present proposals and concepts for the future in a “Sustainable Packaging Brain Lab”.

In this way, taking into consideration the guiding principle of sustainability, the basic concepts and the situation in different industries will be presented, that are to make it easier for the packing developers, buyers, marketing specialists and not least the consumers to identify the key aspects of sustainable packing and thus promote the impact at the POS.

“We are delighted to be exhibiting at ProSweets Cologne again this year,” said Peter Désilets, Executive Director of PACOON GmbH. “With our ex-









pertise we not only succeed in developing trends and the top theme sustainability when creating packing, but also the right strategy for more recycling-friendly packing. We are demonstrating here that it is mostly simpler than one imagines and we support all of the respective players with their individual sustainability strategies.”

#### **Focus on digitalisation**

DeTeMa will present opportunities for the interaction between sales packing and the smartphones of the shoppers under the theme “Talking Packaging”- without cumbersome bar codes or QR codes. The digitalisation of packing with technologies capable of interacting that are based







on digital codes have the potential to turn packing into multitasking. The packing thus becomes capable of interacting and provides the customer with further information about the products that is being demanded by more and more consumers.

One approach here is the Digimarc code, a technology developed by the US American company, Digimarc, which invisibly encodes the GTIN and a URL on the image of the packing. It is invisible to the human eye and is attached to the entire packing – a sort of watermark that not only allows the Global Trade Item Number to be encrypted or accelerates the checkout process. It also enables a link to the social media. The real and digital world simply merge at the point of sale by pointing the camera of a smartphone on any point of the packing. The recipe, nutrients or allergy warnings can be called up together with offers, prize draws or coupons.

The advantages are obvious: Although the digital watermark cannot be directly perceived by the human eye, the barcode can be recorded from any direction and digitally de-

tected and read using a reader. DeTeMa looks back on over 30 years of experience and has executed over 3,000 successful projects in the FMCG industry. This technology will be explained in detail at ProSweets Cologne.

For further information on the PACKAGING - "Function meets Design" special event:

<https://bit.ly/37N0sZM>

### Speakers Corner - pure knowledge transfer

In daily sessions, the "Speakers Corner" at Stand G080 in Hall 10.1 will be addressing important topics from the areas of production, processing and packing. All lectures will be held in English. Throughout the entire duration of the trade fair among others the following lectures will take place on the theme packing:

- 11:00 to 11:30 Talking Packaging, Peter Roßkamp, DeTeMa Executive Director
- 11:30 to 12:00 Sustainable Trends & Visions, Peter Désilets, PACOON Executive Director. 🏠

[www.prosweets-cologne.com](http://www.prosweets-cologne.com)



# EXHIBITIONS - EXHIBITIONS

## EXHIBITIONS

# 2019-2020-2021

### SIGEP

19-23/01/2019

RIMINI

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



### PROSWEETS

27-30/01/2019

COLOGNE

Fair for the sweets and snacks industry.



### FRUIT LOGISTICA

06-08/02/2019

BERLIN

International fair for fruit and vegetables.



### ENOLIEPO

21-23/02/2019

BARI

International wine & spirits exhibition.



### INTERSICOP

23-26/02/2019

MADRID

Bread baking, confectionery and related industries show.



### ENOMAQ

26/02-01/03/2019

ZARAGOZA

Fair of wine and oil, for innovation and internationalization.



### 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 bakery and confectionery industry.



### FACHPACK

24-26/09/2019

NUREMBERG

International packaging trade fair.



### 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

Fair on packaging, processing, printing.





# EXHIBITIONS - EXHIBITIONS

## EXHIBITIONS

# 2019-2020-2021

### 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**

Fair on 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.



### SPS

**26-28/11/2019**

**NUREMBERG**

Fair for manufacturers and suppliers in the industrial automation sector.



### MAROCCO FOOD EXPO

**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**

Fair for fruit and vegetables.



### mcT ALIMENTARE

**08/04/2020**

**MILAN**

Exhibition on technology for the food&beverage industry.



### MACFRUT

**05-07/05/2020**

**RIMINI**

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



### mcTER

**07/05/2020**

**ROME**

Exhibition on Energy efficiency.



### 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.



### FISPAL

**19-16/06/2020**

**SÃO PAULO**

Exhibition for product from packaging.



### mcT COGENERAZIONE

**25/06/2020**

**MILAN**

Exhibition for applications of cogeneration.



### LATINPACK

**12-14/08/2020**

**SANTIAGO CHILE**

International packaging trade fair.



### SUDBACK

**17-20/10/2020**

**STUTTGART**

Fair for bakery and confectionery industry.



### POWTECH

**29/09-01/10/2020**

**NUREMBERG**

The trade fair for powder processing.



### SIAL

**18-22/10/2020**

**PARIS**

Fair on food products.



# EXHIBITIONS - EXHIBITIONS

## 2019-20-21

## MEDIO ORIENTE 2019

### SAVE

21-22/10/2020

VERONA

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



### BRAU BEVIALE

10-12/11/2020

NUREMBERG

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



### ALL4PACK

23-26/11/2020

PARIS

Exhibition about packaging technology.



### ANUGA FOODTEC

23-26/03/2021

COLOGNE

Fair on food and beverage technology.



### FACHPACK

28-30/09/2021

NUREMBERG

International packaging trade fair.



### IBA

24-28/10/2021

MONACO

Fair for the bakery and confectionery industry.



### SIMEI

16-19/11/2021

MILANO

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



### 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

Fair for packaging, 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

Fair for packaging, 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.



### PACPROCESS

09-11/12/2019

NEW DELHI

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



### FOOD PEX

12-14/12/2019

NEW DELHI

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



### GULFOOD

16-20/02/2020

DUBAI

Fair for food and hospitality.



### GASTROPAN

12-14/03/2020

ARAD

Fair for the bakery and confectionery industry.



### PROPAK VIETNAM

24-26/03/2020

SAIGON

Fair for packaging, bakery, pastry.



### GULFHOST

06-08/04/2020

DUBAI

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





# EXHIBITIONS - EXHIBITIONS

## MEDIO ORIENTE 2019-2020

### DJAZAGRO

06-09/04/2020

#### ALGERS

Fair for companies operating in the agro-food sector.



### IRAN FOOD BEV TEC

15-18/06/2020

#### TEHRAN

Fair for food, beverage & packaging technology.



### PROPAK ASIA

17-20/06/2020

#### BANGKOK

Fair for packaging, bakery, pastry.



### DUBAI DRINK TECHNOLOGY EXPO

25-27/03/2020

#### DUBAI

Fair for the beverage industry.



### GULFOOD MANUFACTURING

03-05/11/2020

#### DUBAI

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



### HOSPITALITY QATAR

10-12/11/2020

#### DOHA

Fair of Hospitality and HORECA



## RUSSIAN-CHINA

### UPAKOVKA UPAK ITALIA

29/01-01/02/2019

#### MOSCA

International packaging machinery exhibition.



### UPAKOVKA

28-31/01/2020

#### MOSCA

International packaging machinery exhibition.



### BEVIALE MOSCOW

19-21/02/2019

#### MOSCOW

International trade fair for the beverage industry.



### MODERN BAKERY

17-20/03/2020

#### MOSCOW

Fair for bakery equipment and food ingredients.



### MODERN BAKERY

12-15/03/2019

#### MOSCOW

Fair for bakery equipment and food ingredients.



### BEVIALE MOSCOW

24-26/03/2020

#### MOSCOW

International trade fair for the beverage industry.



### BAKERY CHINA

06-09/05/2019

#### SHANGHAI

Fair for the bakery and confectionery industry.



### BAKERY CHINA

06-09/05/2020

#### SHANGHAI

Fair for the bakery and confectionery industry.



### INPRODMASH

10-12/09/2019

#### KIEV

International packaging machinery exhibition.



### INPRODMASH

08-10/09/2020

#### KIEV

International packaging machinery exhibition.



### AGROPRODMASH

07-11/10/2019

#### MOSCOW

Fair of machinery and equipment for agroindustrial industry.



### AGROPRODMASH

05-09/10/2020

#### MOSCOW

Fair of machinery and equipment for agroindustrial industry.



**ALTECH SRL****72**

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

**AMMERAAL BELTECH****46**

Hermisdorfer Str. 3  
21494 Geestracht  
Germany

**BOSCH REXROTH SPA****64-65**

S.S. Padana Superiore 11, 41  
20063 Cernusco sul Naviglio - MI  
Italy

**COLUSSI ERMES SRL****10-11**

Via Valcunsat, 9  
33072 Casarsa della Delizia - PN  
Italy

**COSTACURTA SPA-VICO****73/75**

Via Grazioli, 30  
20161 Milano - Italy

**CUCCOLINI SRL - VIRTO GROUP****76/78**

Via Raffaello 2  
ZI Mancasale  
42124 Reggio Emilia - RE - Italy

**DUBAI WORLD****TRADE CENTRE - DWTC****100/102**

P.O. Box 9292  
Dubai - UAE

**ESCHER MIXERS SRL****1-4-5**

Via Copernico, 62  
36034 Malo - VI  
Italy

**EUROPA SRL****12/15**

Via del Lavoro, 53  
36034 Malo - VI - Italy

**FBF ITALIA SRL****97**

Via Are, 2  
43038 Sala Baganza - PR - Italy

**GENERAL SYSTEM****PACK SRL - GSP****62-63**

Via Lago di Albano, 76  
36015 Schio - VI - Italy

**GORRERI SRL****40/43**

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

**ICI CALDAIE SPA****98-99**

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

**IFP PACKAGING SRL****II COV - 66-67**

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

**IMA SPA - IMA ACTIVE DIVISION****INSERT - 36/38**

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

**LABELPACK TRADE SRL****8-9**

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

**LASER SRL****32/34**

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

**LAWER SPA****80/83**

Via Amendola, 12/14  
13836 Cossato - BI - Italy

**MESSE DUSSELDORF GMBH****49-110-103/105**

Messeplatz  
40474 Dusseldorf  
Germany

**MESSE FRANKFURT RUS****27**

Leningradsky prospekt, 39,  
building 80  
125167 Moscow - Russia

**MESSE STUTTGART****ARES FUARCILIK LTD. ŞTİ.****35**

Tekstil Kent A-11  
Blok No:51  
34235 Esenler - İstanbul - Turkey

**MODULA SPA****90-91**

Via San Lorenzo, 41  
42013 Salvaterra di Casalgrande  
RE - Italy

**OFFICINE DI CARTIGLIANO SPA****96**

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

**OHAUS EUROPE GMBH****88-89**

Im Langacher  
8606 Greifensee  
Switzerland

**OMAS SPA****28-29**

Via Edison, 39  
20023 Cerro Maggiore - MI - Italy

**RADEMAKER BV****20-21**

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

**REAL FORNI SRL****22-23**

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

**SEAL OF QUALITY****53-54**

Via Cantonale, 11  
6900 Lugano - Switzerland

**SOTTORIVA SPA****16-17**

Via Vittorio Veneto, 63  
36035 Marano Vicentino - VI - Italy

**TECNOPACK SRL****III COV-56/59**

Via R. Sanzio, 136  
27036 Mortara - PV - Italy

**TECNOPOOL SPA****18-19**

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

**TSW INDUSTRIES SRL****48**

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

**UBM PLC****107/109-111**

240 Blackfriars Road  
London - United Kingdom

**XNEXT SRL****47**

Via Valtorta 48,  
20127 Milano  
Italy