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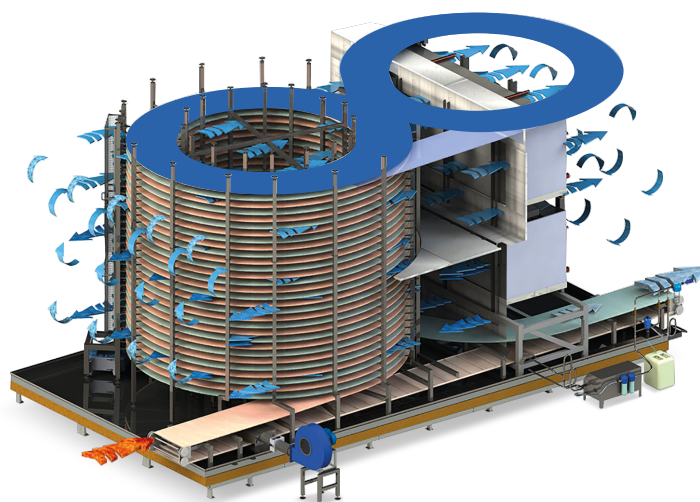
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EDITRICE ZEUS - Via Cesare Cantù, 16, 20831 - SEREGNO (MB) - Tel. +39 0362 244187-0362 244186 - www.editoriezeus.com
Zeus Tariffa R.O.C.: Poste Italiane spa - Spedizione in abbonamento postale - D.L. 353/2003 (conv. in L. 27/02/2004 n.46) art. 1, comma 1, DCB Milano TAXE PERCUE (tassa riscossa) Uff. Milano CMP/2, Rosario - ISSN 1827-4102



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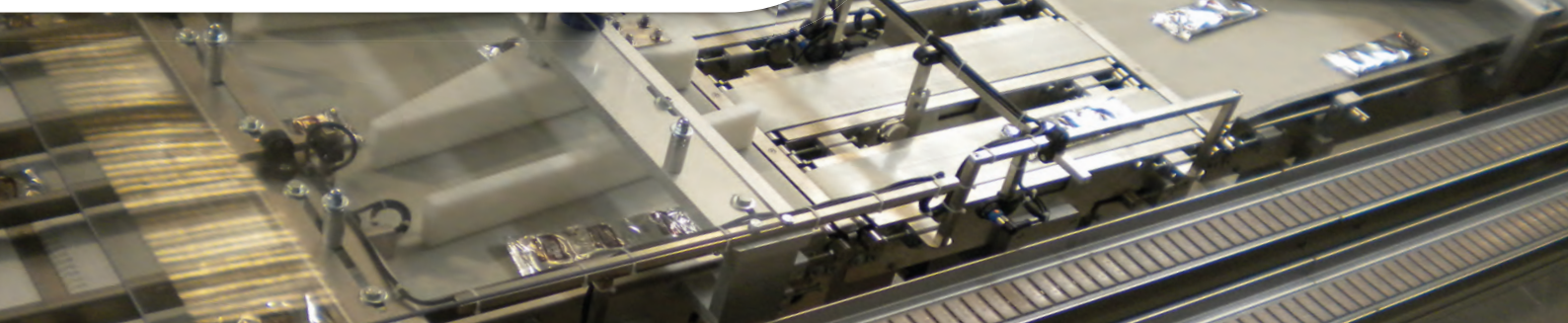


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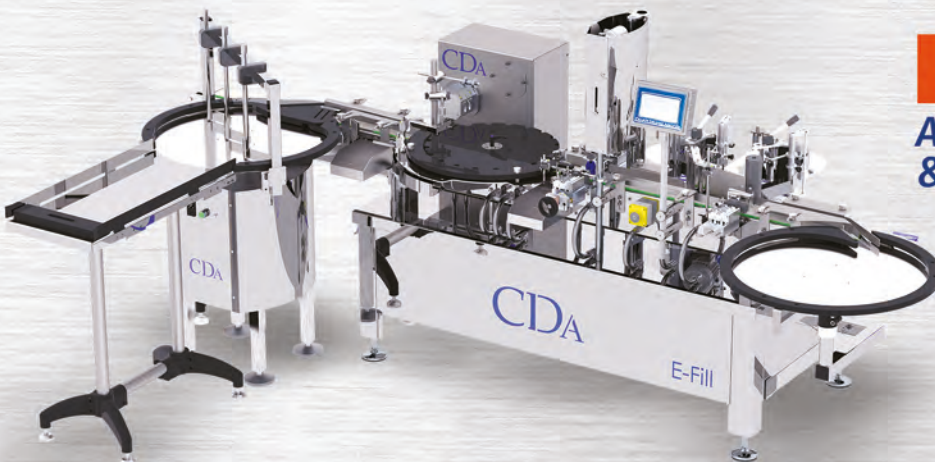
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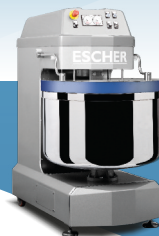
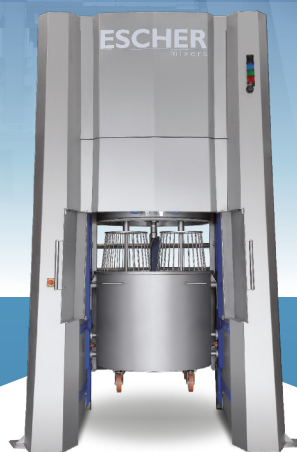
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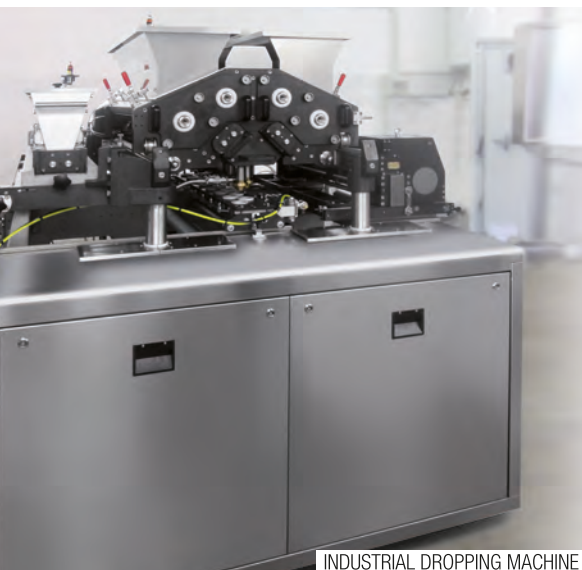
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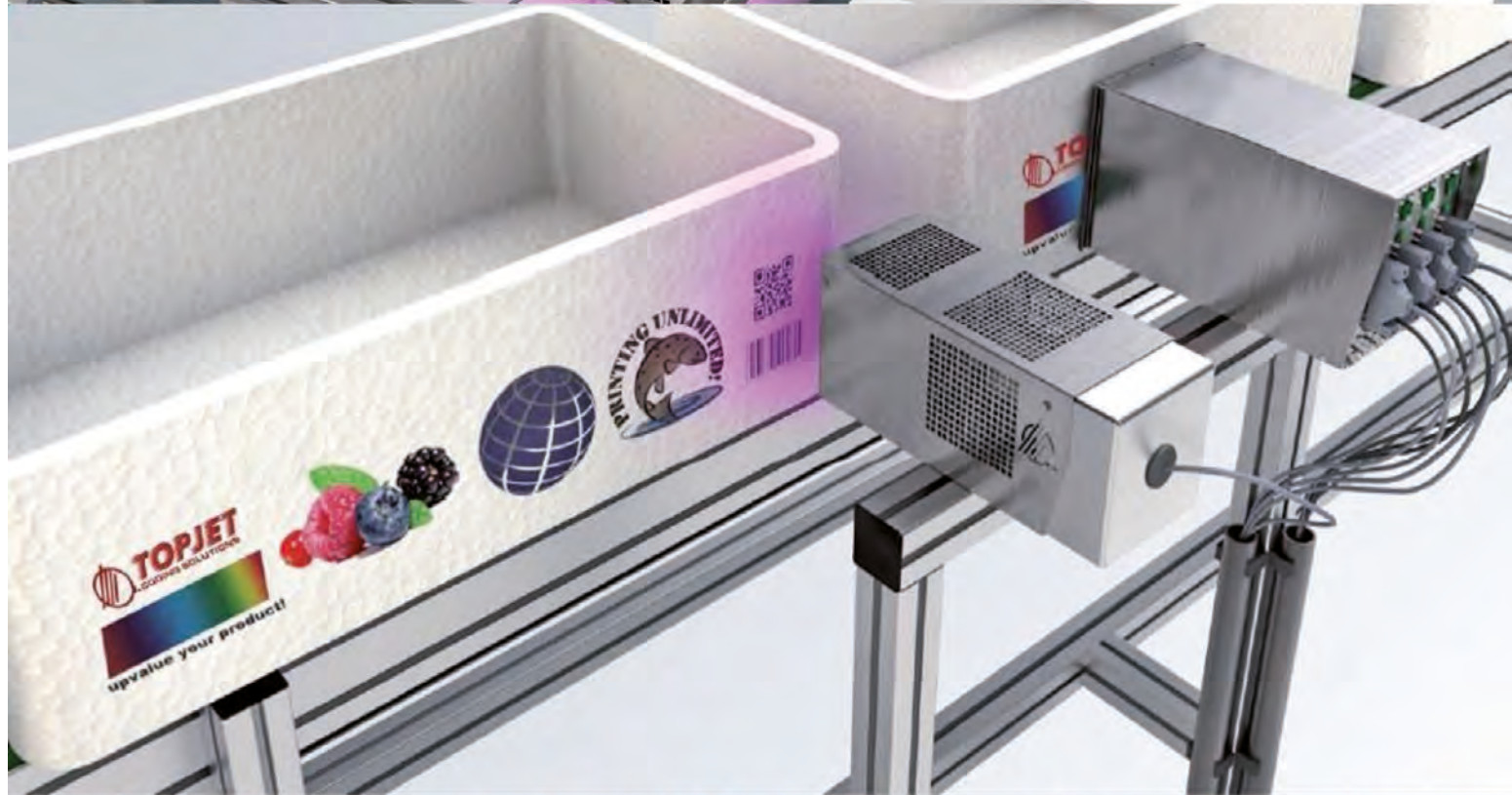
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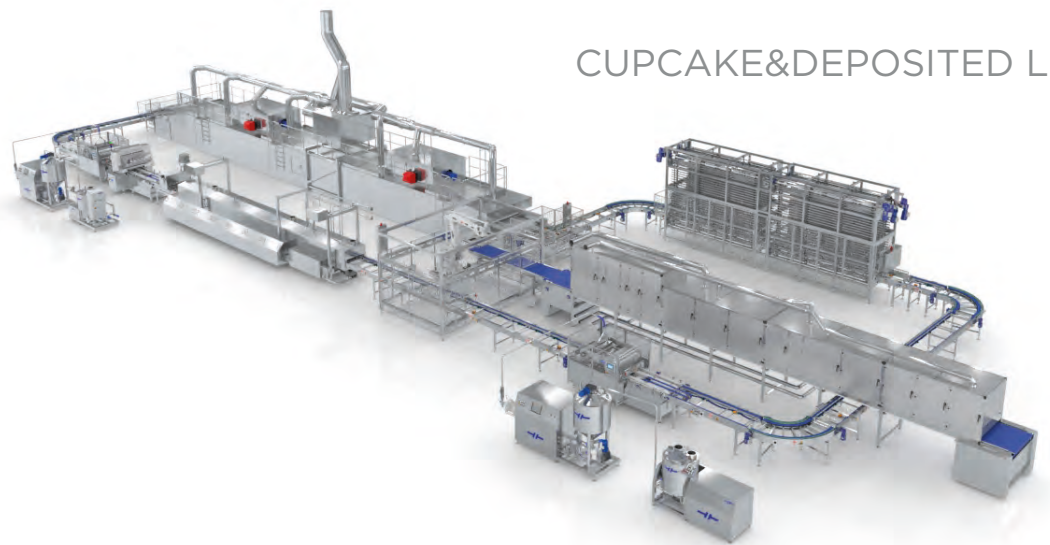
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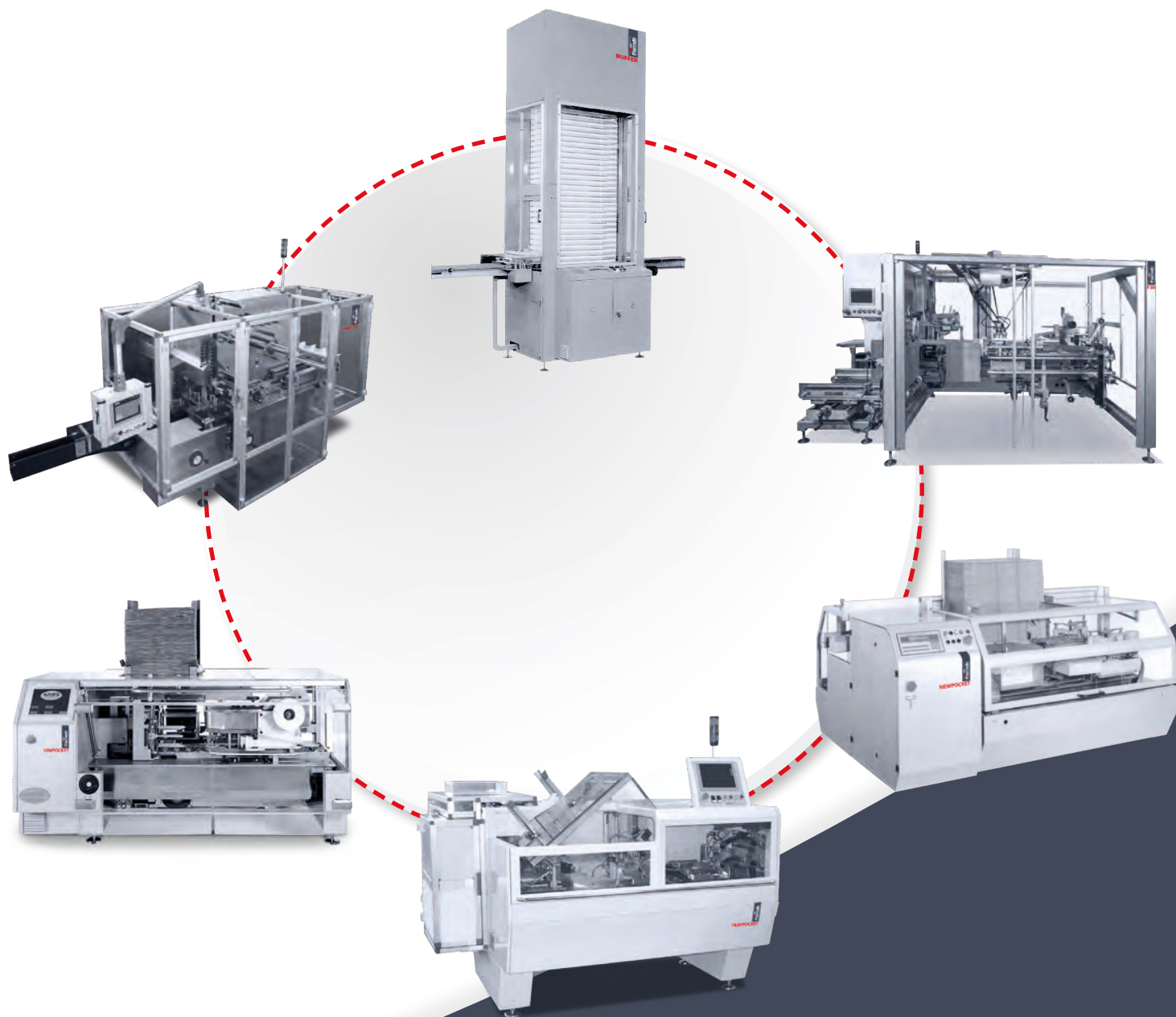
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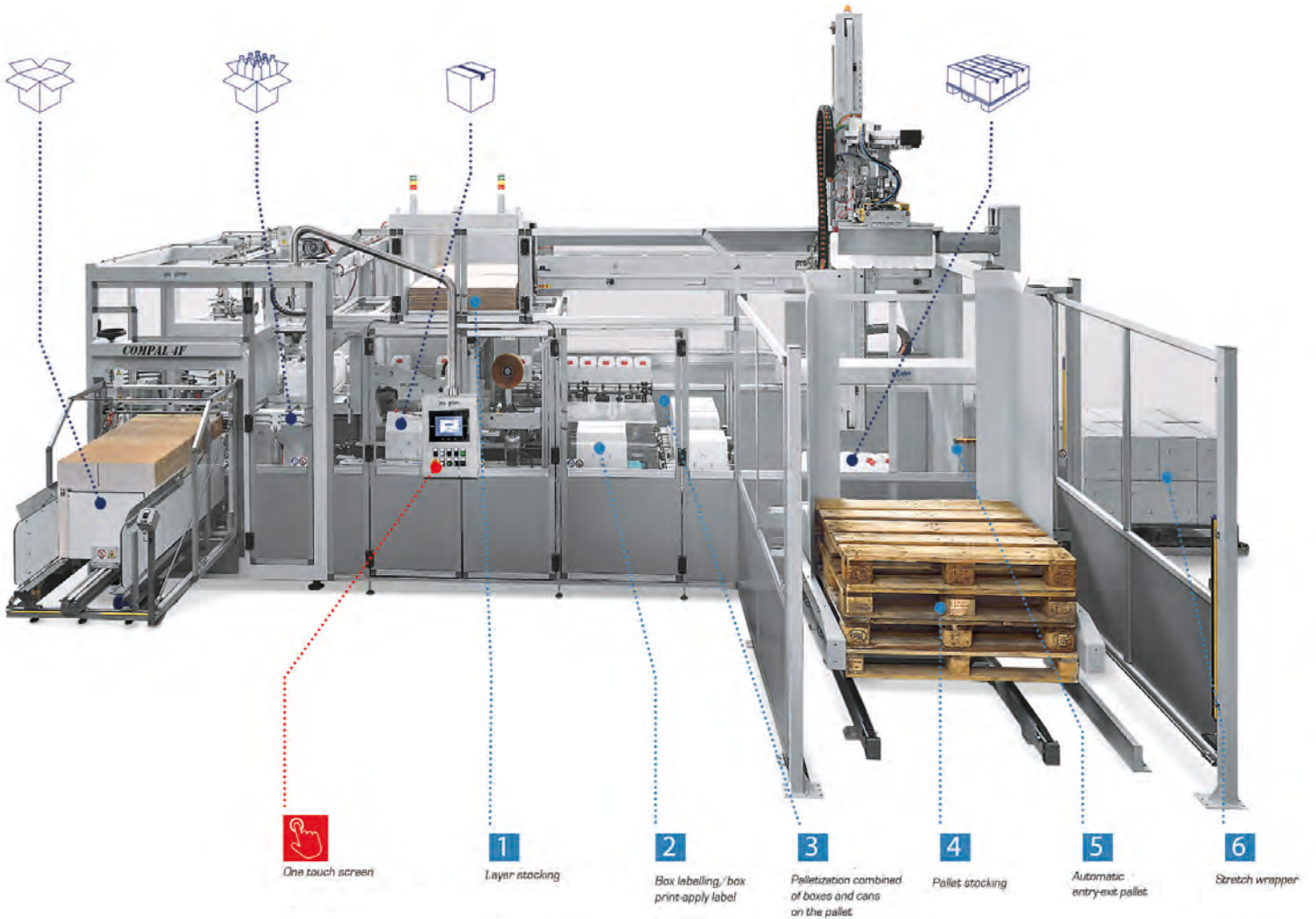
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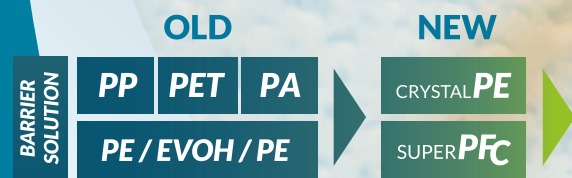
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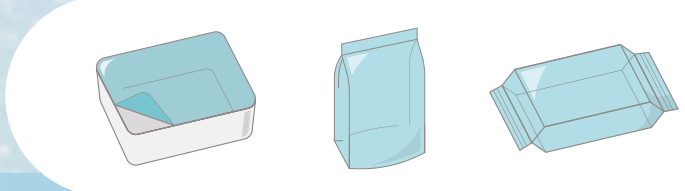
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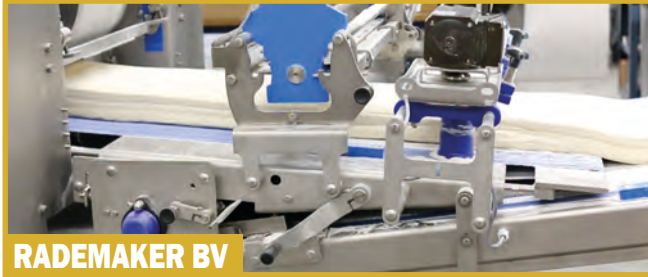


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**Düsseldorf - Germany
EN stand EN/A05**

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portal: www.ifoodonline.com
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**Machineries, plants and equipment
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year XXXI - issue n. 2 - April 2020

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

Italian Magazine Food Processing

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

Registration: Court of Monza no.10 of 05.09.2018

Shipment by air mail art.2

comma 20/b law 662/96 - Milan

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

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

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HEAD

independent
cart
technology
underpins
integrated
packaging
concept



Advanced packaging solution integrates seamlessly into modern component fabrication line thanks to innovative in-machine and between-machine transportation technology



Cama Group prides itself on the way it designs, develops and deploys new technologies, in order to bring heightened integration, throughput, accuracy and quality levels to the packaging industry.

Its machines, which see action all over the globe in a huge variety of packaging applications, are designed to offer the perfect blend of modular, accessible and hygienic mechanical frameworks, coupled to the very latest technology the automation world has to offer; including advanced and tightly integrated in-house-developed robotic pick-and-place solutions.

In a recent project, Cama's high-tech pedigree was really put to the test, when it was tasked with designing and integrating one of its Breakthrough Generation (BTG) CL 175 cartoning machines into an electrical component fabrication line at one of the world's largest automation vendors, Rockwell Automation.

In addition to proving the integration capabilities of the control solution, Cama had to demonstrate that its machine would fit seamlessly into the rest of the line, the majority of which had been developed and built by US company Calvary Robotics, a specialist in the design and build of automated assembly, test and material-handling systems.

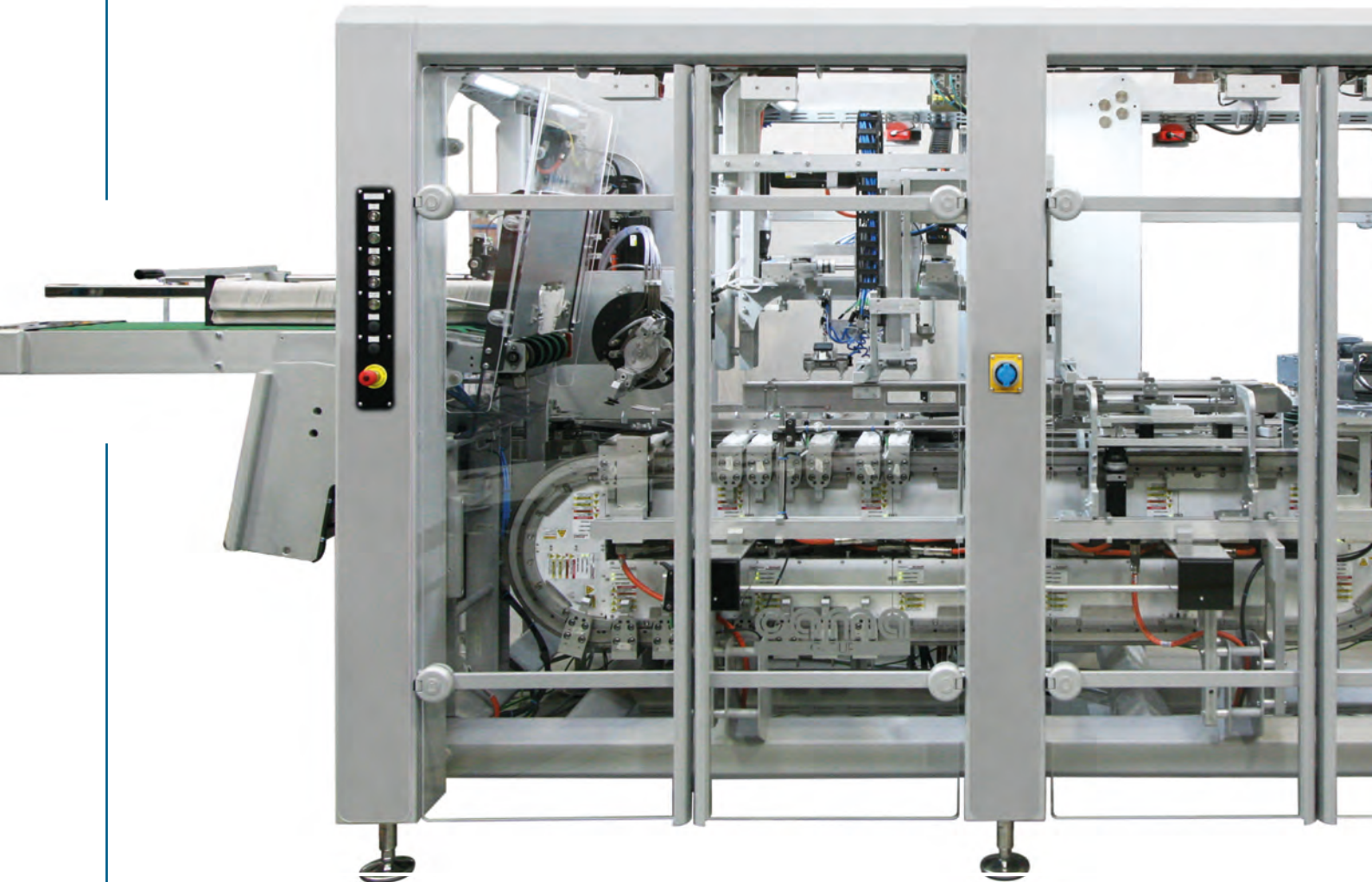
According to Giovanni Panzeri, Automation Project Leader at Cama: "The line with which we were integrating is for the assembly of a wide range of contactors, the model type of which vary depending on the contact configuration, the voltage and the applicable local certifications, such as CE and UL. The line is designed to be as flexible as possible, so that small batches of the various contactor models can be fabricated – to order in a just-in-time fashion – as

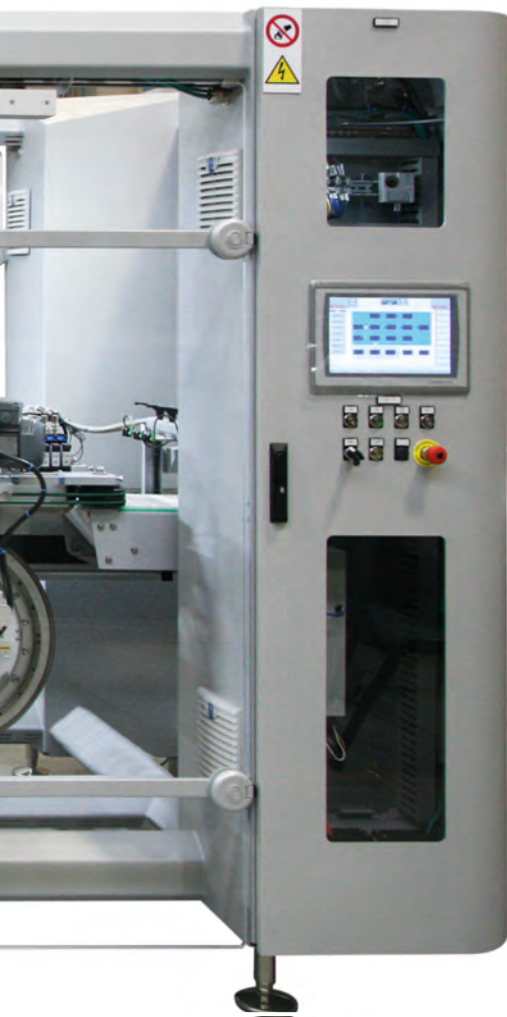
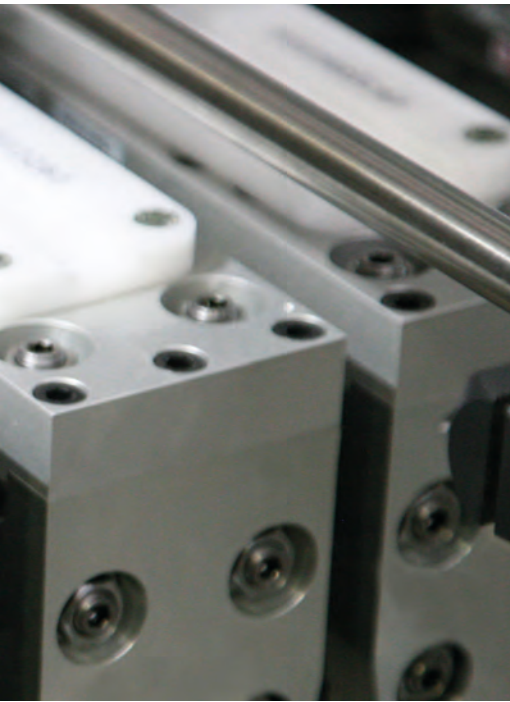
efficiently as possible, with minimum re-engineering and downtime. As a result, our packaging solution had to deliver a commensurate level of flexibility, to adapt and change to the various product throughputs."

Cama and Rockwell Automation had already worked very closely before on a number of industry-leading packaging machines, so the relationship had a significantly strong foundation. But it was Cama's experience with the global automation supplier's independent cart technology (ICT) that helped seal the deal... and provided the all-important physical link into the rest of the line.

"Cama was one of the first companies to deploy the iTRAK ICT in a customer application," Panzeri explains, "so we already had a good grounding in its operation and how it could be leveraged to deliver the additional flexibility many end users require. Using iTRAK, with its near limitless motion profiles, the individual product carriers within our machine, controlled by the central PLC, are pitched automatically based on the width of the product or product groups that require insertion into the cartons. Thanks to this, the cartoner can work intermittently or continuously depending on the product and throughput required.

"The CL 175 comprises three main operating stations," he elaborates. "In the first, carton boxes are picked from a magazine and opened out as they are placed into pockets on the iTRAK carriages. Once placed, two pockets/boxes at a time are presented to the insertion station, where the contactors are pushed into the boxes. Following insertion, the boxes are closed and sealed before passing to a printing station, where the individual product-specific information is printed and verified, before the cartons leave on an exit





conveyor. After the products leave on the conveyor, the iTRAK carriages recirculate under the track ready for loading with the next round of cartons. The carton-insertion system exploits a software interpolator, which delivers coordinated movement between the iTRAK and the servo-controlled pushers. As well as delivering far greater accuracy and axis synergy compared to a more traditional pneumatic systems, this approach also reduces mechanical stresses.

“Advanced in-machine automation is second nature to us, thanks to our broad experience using robotics and linear/rotary servo technologies,” Panzeri adds. “But a vital element of this installation was the way in which the CL 175 integrates with the downstream assembly processes, so as not to cause any bottlenecks. This, as it turns out, was made possible using another of Rockwell Automation’s ICT technologies, MagneMotion Lite.”

Preceding the CL 175 cartoning machine, the Calvary Robotics line comprises three assembly machines, a product-printing module and two testing stations, arranged in a ‘U’ shape. All of the assembly and testing steps are interlinked using the MagneMotion ICT, so the best possible solution would see the MagneMotion technology extended into the packaging operation.

“Thanks to the complete integration and the holistic control environment, having MagneMotion as the in-feed supply solution was a straightforward proposition,” Panzeri explains. “The Allen-Bradley control architecture delivers seamless interactions across all elements of the line, as if it is one large machine, so our packaging solution was simply another step in a larger process. Full EtherNet/IP connectivity across the machines and larger devices and I/O Link at the component

level means that full integration is possible, as is the creation of fully transparent data pathways, creating a true Industry 4.0 solution. This interconnected architecture also means that all stations along the line work in harmony with each other. As each batch variation is fed from the primary MES system, every machine is geared up to undertake the correct assembly, printing, testing and packaging processes – with absolute minimal human interaction.”

Rockwell Automation’s choice of Cama for this application is testament to the strength of their mutual relationship and reinforces the capabilities of modern integrated control solutions. “We are often selected by Rockwell Automation to act as product testers for new hardware and the fruits of this testing and evaluation are evident in an application such as this,” Panzeri adds. “This line is a graphic example of three engineering teams working together with a common goal, which is underpinned by a very powerful integration model.

“Indeed, this line is a great shop window for all of our technology, teamwork and capabilities and reflects the direction in which the packaging industry is moving,” Panzeri concludes. “ICT technology both in machine and between machines is creating the foundation for flexible manufacturing and production, where the idea of a production line will soon become redundant. Smart-conveying solutions are creating the basis for production grids, or matrices, where products only visit the stations they need, but without creating mechanical complexity, batch-adaptation hurdles or transportation conflicts.” 🏭

www.camagroup.com



Plastic and pollution are not equivalent

A talk with Renato Zelcher, CEO of Crocco spa and president of the European Plastics Converters



by
Gabriele De Luca



Renato Zelcher
CEO of Crocco spa

The lockdown that followed the COVID-19 emergency produced in a very short pe-riod huge changes in consumer habits, and consequently in the whole world trade.

There are many controversial aspects and ambiguous trends, but on one point all analysts agree: the lockdown produced a rapid increase of the delivery, and a parallel growth of the packaging sector of the food industry. This growth imposed new chal- lenges to this industry. We spoke about that with Renato Zelcher, CEO of Crocco Spa, one of the world leading company of this sector, as well as president of the European Plastic Converters (EuPC), European Federation of the processing compa- nies.

The first challenge that a company like Crocco Spa had to face during the lockdown has been a technical one: the export covers the 45% of the company's activity, and the closure of the European borders made very difficult to ensure the circulation of goods.

Another problem has been that of assuring the safety of the employees. Even before Italian government's measures, Crocco Spa provided its workers with masks and adopted temperature scanner in its establi-

shments, implementing at the same time the smart working as much as possible.

However, besides these practical aspects, the lockdown rapidly changed market de- mands about packaging: the automation and construction sectors have fallen, but in the food industry, Zelcher explains, there have been a turnaround: after a long period of demonization of plastic, and promotion of bulk pro-



duct, the new sanitary requirements imposed a return to packaged products, and this trend is likely to continue.

Moreover, to demonize completely a product, Zelcher continues, is always a reductive and oversimplifying attitude, which risks to be even misleading. An example? Surgical masks that we are currently using are made of disposable plastic. There is pollution related to these products already, but the solution to this problem couldn't be the prohibition of this helpful equipment. What we need is a complex approach, that starts from the customer education and arrives to the disposal process.

The plastics industry must play its part, obviously, and it's doing it, continues Zelcher, by investing in research, technologies, sustainable, biodegradable, compostable products. But we have to remember that there aren't simple and all-embracing solutions. It doesn't make any sense to think that the problem could be solved by the prohibition or the taxation of plastic. What we need is a 360-degree approach, like the one adopted by the Circular Plastic Alliance, which brings together all the





stake-holder of the plastic sector, from the processing companies to the consumers.

The Circular Plastic Alliance it's a context in which objectives and projects are desi-gned. In Italy, Zelcher argues, we would need something like this, in order to establish a serious approach to the plastic sector, an approach based on a technical and scien-tific point of view, and involving a real dialogue between the Go-vernment and the companies.

Packaging and ecology, plastic and ecology, are not destined to be enemies. We certainly have to avoid oversized packaging, but we also need to work on ci-tizen's education, to improve reception facilities in order to make them able to select cor-rectly the plastic waste. Only in this way the recycling process will be easier and cheaper.

Plastics are recyclable, but in order to make the pro-cess economically viable we need to improve the pro-cess of selection and recollection of plastic waste be-fore. Instead of banning the use of plastics, or taxing it, it would be worth to invest on re-search about it.

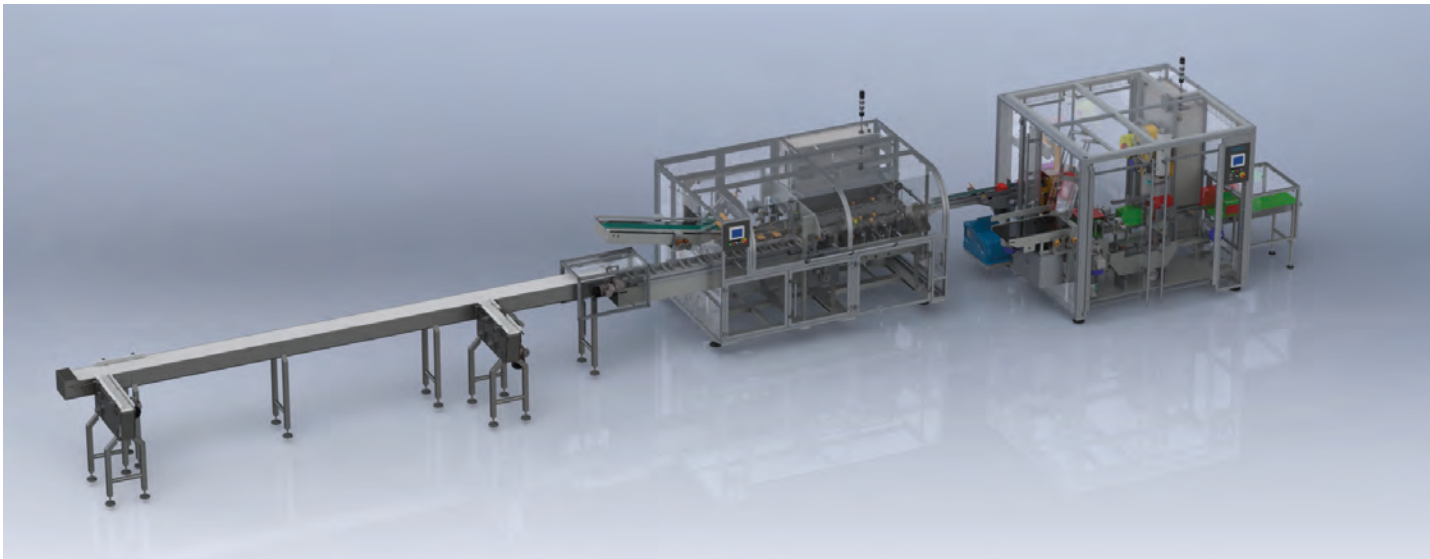
That is exactly what the company directed by Zelcher is doing with the Greenside Project.

The initiative stems from the idea of allowing Crocco's clients to have a scientific evaluation of the packaging they are buying. Lot of companies carry the label "gre-en", but often they have not reflected enough about what this label means from a scientific point of view. The Greenside project aims to analyze the entire life cycle of the company's pro-ducts, in order to evaluate their CO2 emissions and their global ecological im-pact. In this way the company will be able to base its strategy on scientific basis and not on the trends of the moment. In order to do this Crocco Spa created a specific team led by a chemical engineer that has the role of sustainability manager. Of course, all of this doesn't come without a price, but the equation ecology-higher price is not necessarily correct. Once again, Zelcher explains, is not possible to gene-ralize: in plastics industry high environmental standard are not inevitably more expansive. But one thing is certain: a generic tax on plastic would increa-se costs, that will be destined to fall on the final con-sumer. 🏠





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ACTIVE PACKAGING! TRULY SUSTAINABLE

Packaging sustainability has become an overdiscussed topic in recent times. Valeria Bucchetti, Professor of Industrial Design at the Polytechnic University of Milan, defines “truly sustainable packaging” a solution that can reduce waste in terms of content and material. Therefore, if we talk about food, and in particular fruit and vegetables, sustainable packaging is not only the packaging that reduces its impact on the environment, but it’s also the packaging that reduces waste from the production plant to retail store shelves, up to the consumer’s table. The challenge, therefore, is to develop a type of solution that keeps fruit and vegetables fresher longer, increasing their shelf life and reducing the percentage of waste.

Active packaging! in Bestack corrugated cardboard is the packaging solution designed to meet this need. It is an innovative product that the Consortium has patented in collaboration with the University of Bologna. This latest generation of corrugated cardboard packaging is pre-cleaned and safer, it preserves fruit and vegetable quality for longer, significantly reducing waste. Considering the annual consumption of fruit and vegetables in Italy (about 8 million tons), it is estimated that the use of this packaging would reduce the amount of garbage we throw away every year for a total volume between 700 thousand and 800 thousand tons of fruit and vegetables for fresh consumption (i.e. 10% of fruit and vegetables purchased by Italians).

An environmentally friendly packaging, literally “active” against food



Bestack innovative corrugated cardboard keeps fruit and vegetables fresher longer and reduces waste





waste, gives the consumer the guarantee of hygiene and healthiness of the product - essential for human health now more than ever. 2020 will be remembered in history as the year of the global health emergency. The spread of Covid-19 has set several top priorities, including food safety, hygiene of products and processes, and product safety, including the possibility of avoiding touching things when we buy them. In the last three months, each of us has reduced and standardized our food shopping opportunities by wearing gloves and masks. Some of us has even started leaving our shopping on the balcony and sanitising the products before taking them into the house. Food safety is deeply affecting our daily life, it has revolutionised our routine and pushed us to make significant changes in the way we shop, overshadowing the price factor.

Up to a few months ago, the debate was about environmental issues that had an impact on the community, such as the reduction of over-packaging and the choice of compostable and renewable materials - issues related to the supply chain, therefore,

in favour of the reduction of packaging materials. However, now the situation seems to be changed again. Consumption choices are now dictated by the emergency that directly affects our daily lives. When we buy things for personal necessity and urgency, the price factor becomes secondary. Proof of this is that in recent months the consumption of packaged fruit and vegetables has grown

by over 20%. It doesn't matter if in the first quarter of 2020 the consumer price differential between packaged and bulk fruit and vegetables was on average 29.3%, according to GFK data processed by CSO Italy. This happens because the packaged product guarantees greater safety in the consumer's perception.

"This is why today our research should focus on food safety, better human health conditions, and hygiene of products and processes" - says Claudio Dall'Agata, director of Bestack. "The corrugated cardboard sector has already been working on these matters for a long time and has already reached high safety levels, thanks to the inhospitable nature of this material for bacteria and viruses. Also, Active Packaging technology can preventively eliminate the microbial populations on the material. Now we need to keep working on improving the process," concludes Dall'Agata. "If we can do this, we can inform the customers and they will be able to recognise the benefit in economic terms."

www.bestack.com
www.imballaggioattivo.it

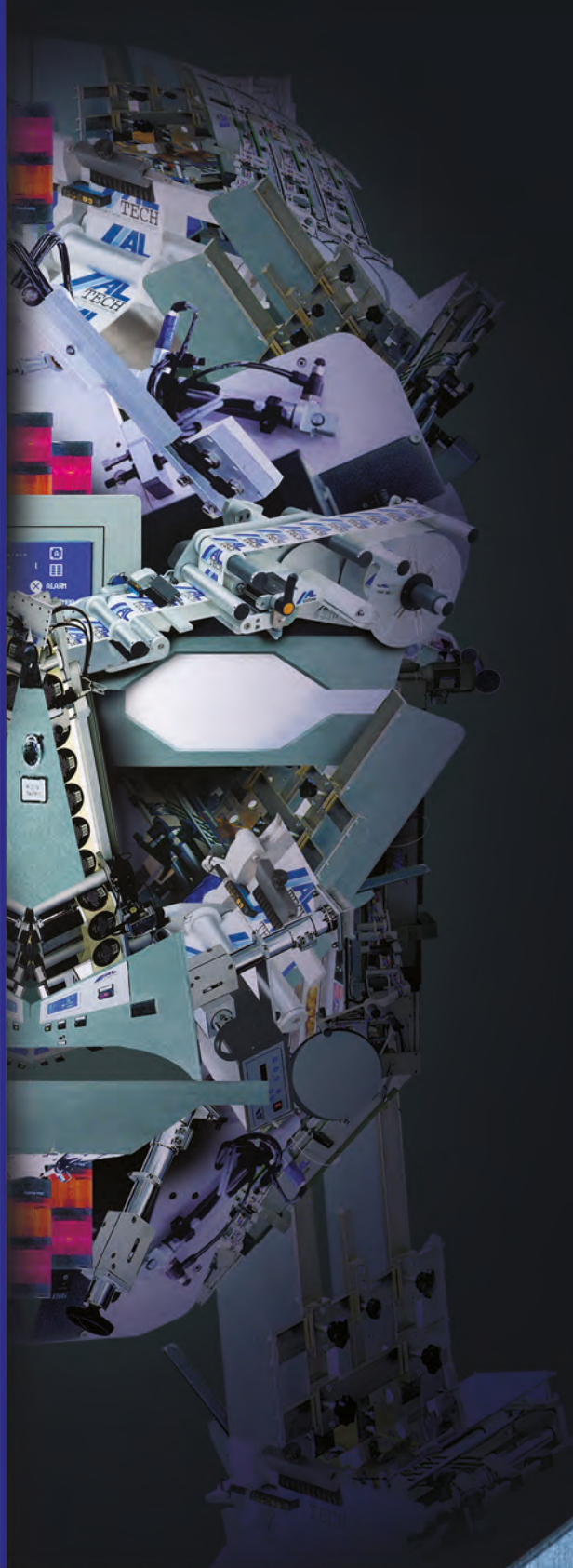




INDUSTRIAL LABELLING MACHINERY MADE IN ITALY




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





SALAMI AUTOMATIC LABELLING SYSTEM

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

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







PREXIMA. ALL OUR SKILLS. COMPRESSED

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

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

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

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

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

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



IMA Active knows all there is to know about mixing, granulation, tableting, filling and coating. Today, we make that knowledge available to the food and dairy industry with a world of tailored solutions.

IMA  **ACTIVE**
Solid Dose 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



A WORLD IN A CUBE.

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

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INTERPACK
25 February- 03 March 2021 | Düsseldorf, Germany

IMA  **ACTIVE**
Solid Dose Solutions



LASER, COMPLETE PLANTS FOR FOOD INDUSTRY AND BAKERY PRODUCTS

Laser 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.

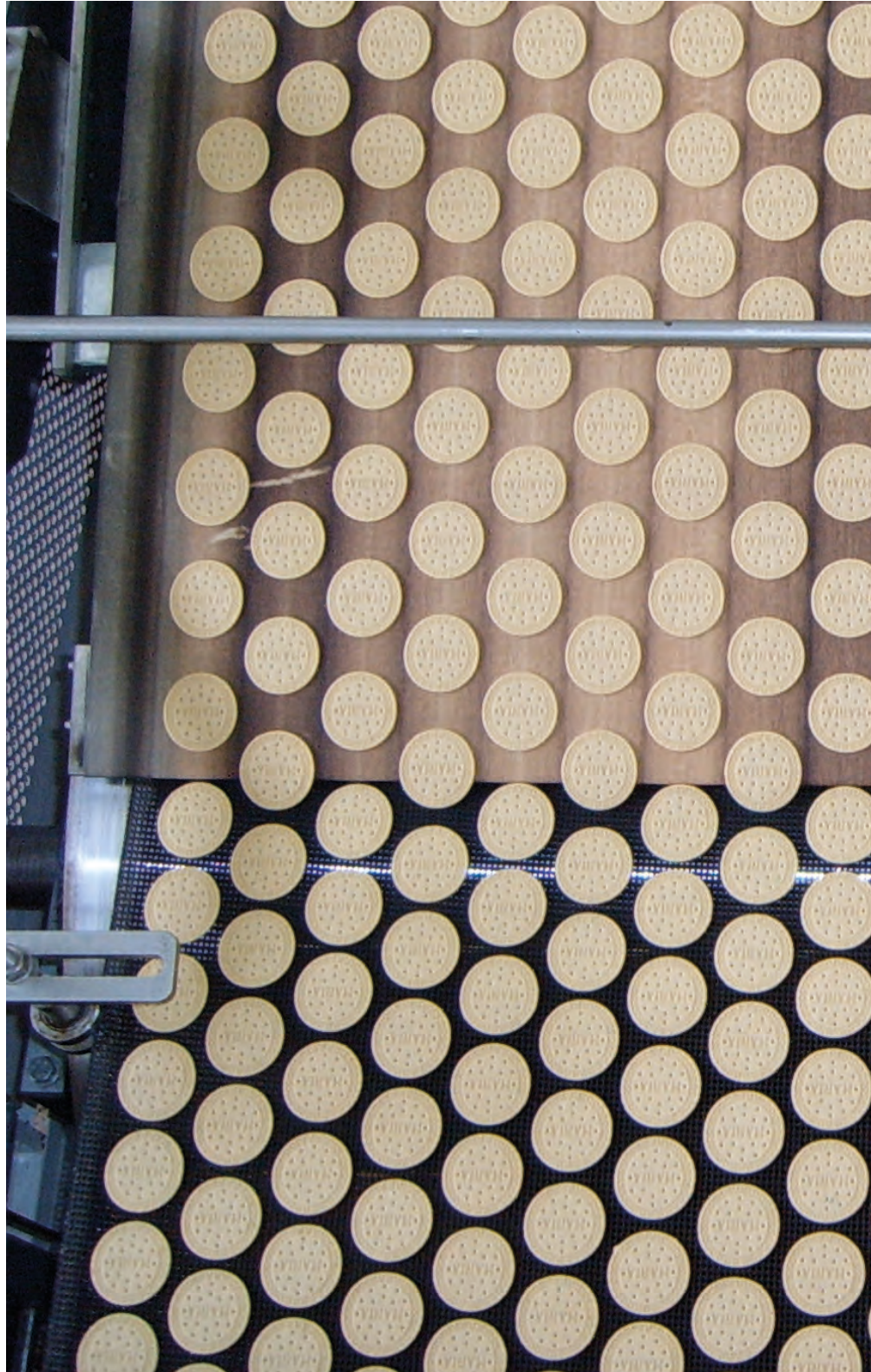
Thanks to its remarkable propensity for export and to the tailor-made, each line is taken care and customized in every single detail according to the requests of the customer and to the characteristics of the final product.

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.

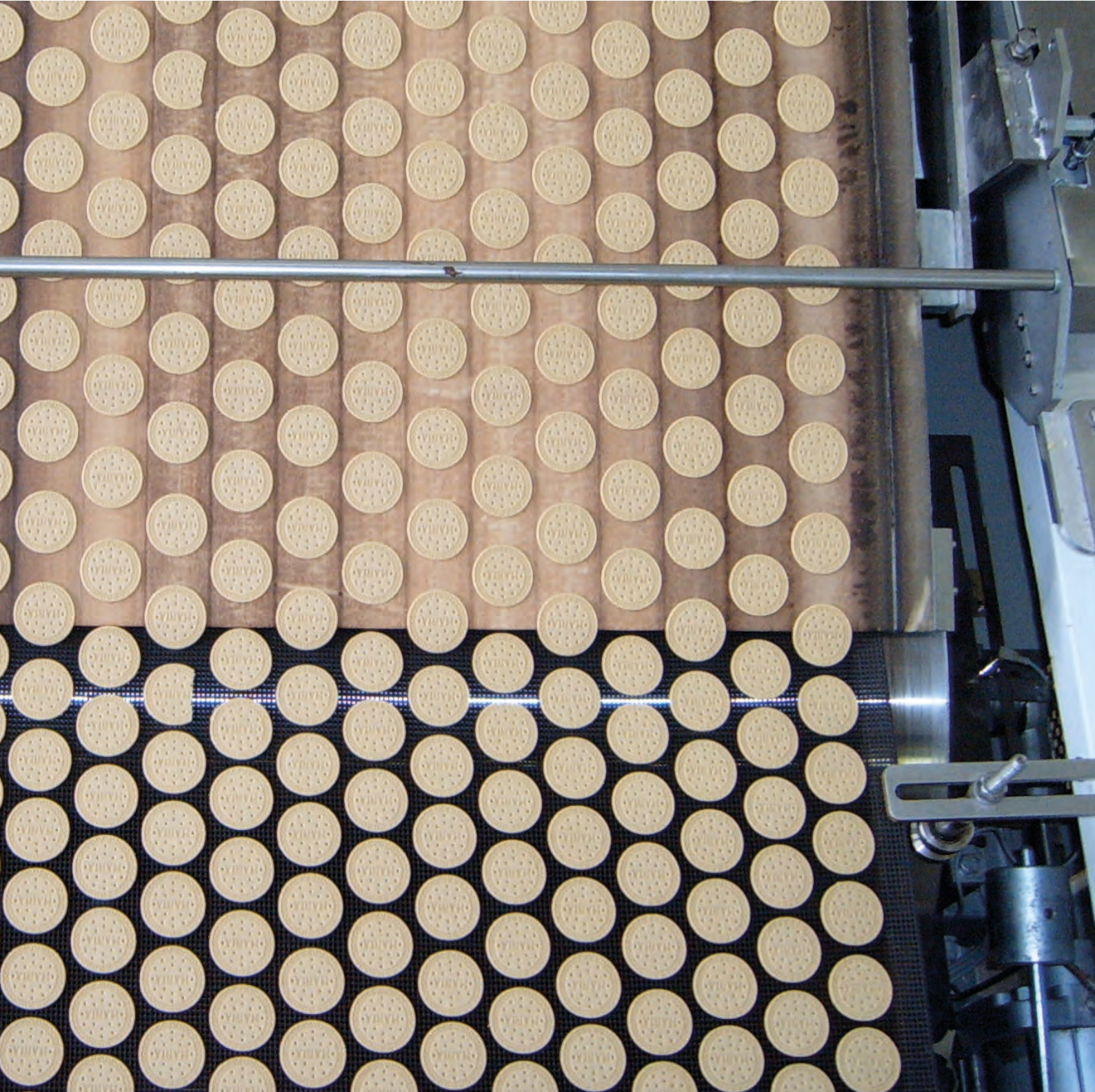
The range of products Laser can offer is the most complete in the market and actually can cover the full production of bakery products from mixing section, which can have bridge type planetary mixers, horizontal sigma mixers or turbomixers, to the forming section where several range of extruders, depositors, 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 according to the technological re-



LASER
BISCUIT LINES
AND OVEN






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. 



The state of German packaging machinery manufacturing

Positive results in 2019, positive expectations for 2020



by
Chiara Natalucci

From its headquarters in Frankfurt am Main, the Mechanical Engineering Industry Association (VDMA) announces that 2019 was the ninth consecutive year of growth for packaging machinery manufacturers in Germany. The Federal Statistical Office confirms the general increase in the production of packaging machinery, even if sales were not steady throughout the year. According to data, the approximately 250 mainly medium-sized companies produced packaging machinery worth around 7.3 billion euros, with an increase of 2 percent; the production of beverage packaging machines increased by 4.3 percent to 2.3 billion euros, and the production of other packaging machines increased by 1.2 percent.

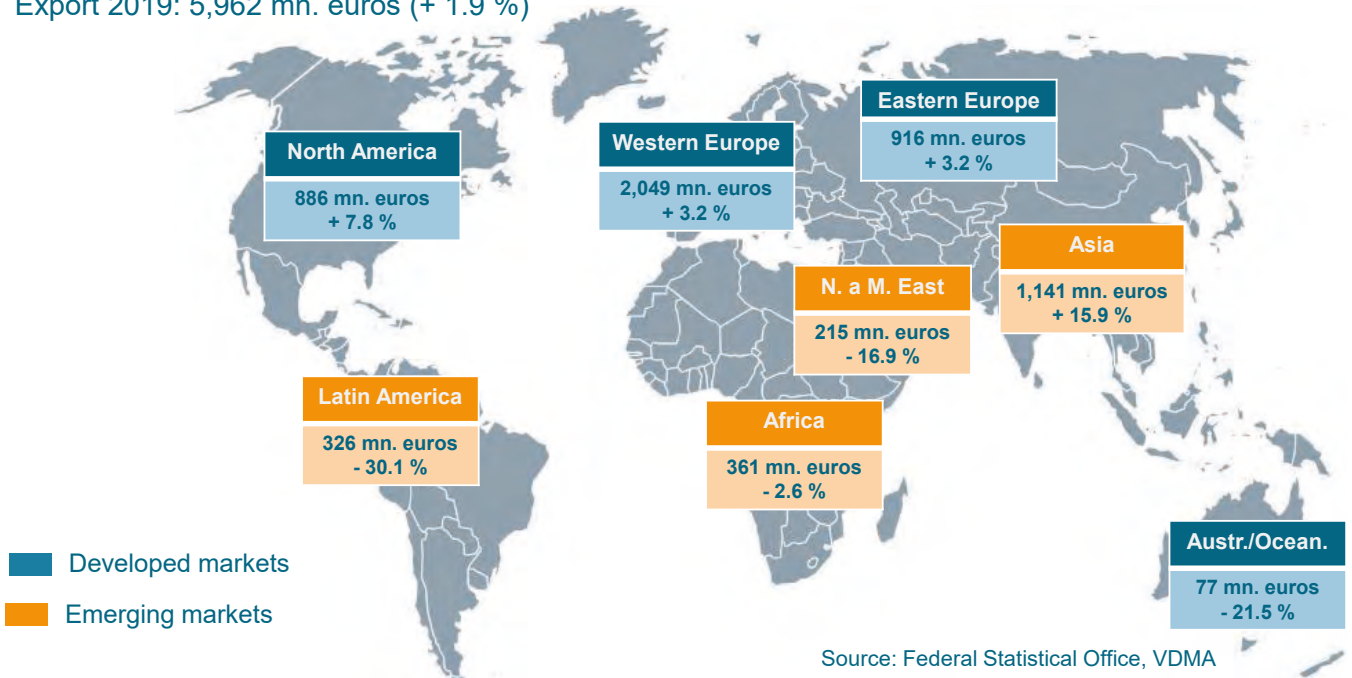
While the production figures for packaging machinery in the first three quarters of 2019 still showed a total increase of 8 percent, the numbers fell in the fourth quarter by 10 percent below the previous year's figure. Half of all German packaging machinery exports were destined to European countries. The delivery volume reached a value of 3 billion euros and was thus 3.1 percent above the previous year. Asia purchased machinery and equipment worth just over 1.1 billion euros (plus 16 percent) and North America's buying was worth 886 million euros (plus 8 percent). Deliveries to Africa amounted to 351 million euros (plus 1 percent). Less positive was the development of the export business to Latin America, the Near and Middle East and Australia. Exports fell by a double-digit percentage.

With an export volume of 786 million euros (plus 7 percent), the USA remained the largest single sales market for packaging machines made in Germany in 2019. China got the second place with 451 million euros (plus 23 percent), followed by France (309 million euros, plus 3 percent), Poland (296 million euros, plus



German Packaging Machinery Export 2019 by Regions

Export 2019: 5,962 mn. euros (+ 1.9 %)



9.5 percent) and the United Kingdom (248 million euros, plus 18 percent). Exports to Russia increased by 5 per cent, making the country the eighth place among the ten largest export markets, right after Spain (234 million euros, up 24.5 percent) and the Netherlands (219 million euros, up 29.1 percent).

It is currently impossible to estimate or quantify how the packaging machinery industry will develop in 2020. Due to the weak order activity in the second half of 2019 and, in particular, the drop in foreign orders, the German Food Processing and Packaging Machinery Association already assumed in its November 2019 forecast that production of packaging machinery would decline in the current year.

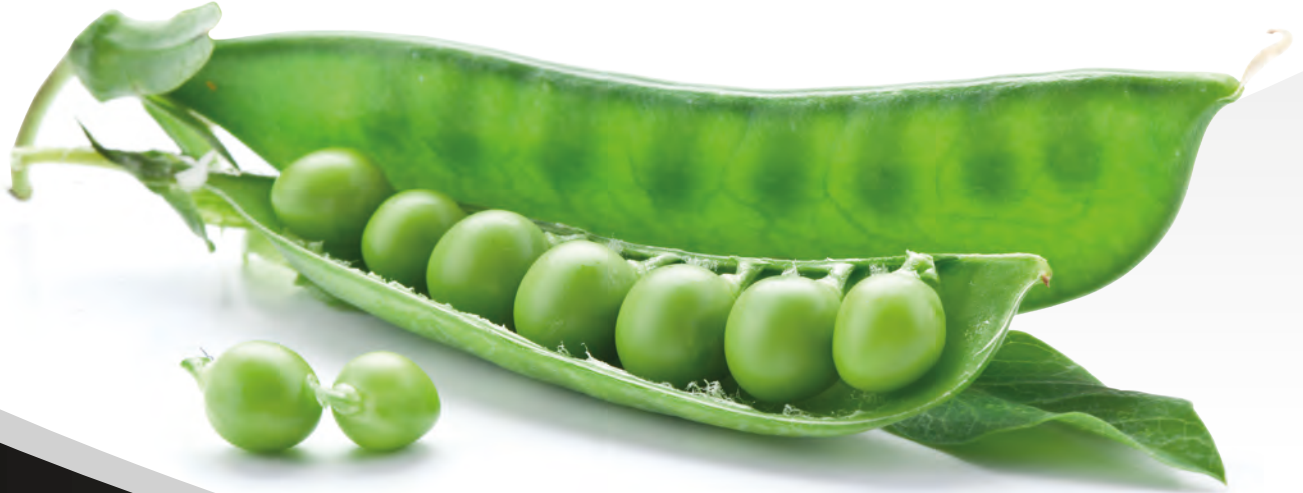
“The extent of the decline caused by the outbreak of the corona crisis and the consequences associated with it will only become really clear in the coming months,” says Richard Clemens, Managing Director of the VDMA Food Processing and Packaging Machinery Association. Companies are increasingly feeling the effects of the corona pandemic. In addition to disruptions in the supply chain, especially in Europe, disruptions on the demand side have increased further. Not only are fewer orders coming from Europe, but also from Asia and North and Latin America. However, Clemens firmly affirms that they are optimistic

and that “demand will recover quickly following the easing of government restrictions. The increasing global demand for hygienically packaged and safe food and pharmaceutical products is a major contributor to this”.

The VDMA represents around 3,300 German and European companies in the mechanical engineering industry, making it the largest industry association in Europe. It represents the interests of medium-sized companies in the mechanical engineering industry and employs around four million people in all Europe. VDMA sees itself as a platform that provides its member companies with various networks where they can discuss technological challenges, interdisciplinary issues and many other topics. The association was founded in 1892. 🏛️



NATURE PRESERVES ITS PRODUCTS, FOR EVERYTHING ELSE THERE IS **TECNO PACK**



Tecno Pack
PACKAGING MACHINES

SUCCESSFULLY TOGETHER



GLOBAL PRESENCE



PRODUCTIVITY



DIGITALIZATION



INFORMATION
TECHNOLOGY

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

Tecno Pack

PACKAGING MACHINES

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



WRAPPING UP QUALITY WITH TAILORED PACKAGING SOLUTIONS

Dolcezze Savini is a company based in Tuscany that for three generations has passionately been working in the art of bread and pastry making, using old processing techniques and carefully selected ingredients. From its factories in Valdarno, for over fifty years Dolcezze Savini has been baking high-quality products such as the famous bread cooked in a wood-burning oven, made with Tuscan wheat.

In addition to the different varieties of bread and pizza made with different types of flour, the Valdarno brand

boasts a rich pastry production that also includes the typical traditional pastries from Siena produced by the historic company Fiore 1827, acquired by Dolcezze Savini in 2017. Among these specialities there are three important IGP products: two of them are from Siena and they are Panforte and Ricciarelli, while the almond biscuits named Cantuccini are linked to the Tuscan territory.

For a long time, Dolcezze Savini has focused its activity on a production that pays particular attention to the importance of some elements such as natural ingredients, reduced



gluten products, palm oil-free products and a clearer labelling system.

The current size of the company, which counts more than a hundred employees in total, has not affected the original characteristics of Dolcezze Savini, confirming its vocation for craftsmanship, its dedication to quality and its desire to be at the forefront of the technology used in its factories.

In this regard, in 2019 the company built a new production plant of over 4,000 meters with the clear



Dolcezze Savini's artisanship meets Tecno Pack's technological innovation



intention of investing in technological innovation. Alongside the integration of two new semi-automatic lines for the production of partially baked bread, the new investment has opened more space for artisanal production with the strengthening of the production of handmade

pizza dough. The company has also developed a complete electronic management system, making it part of the world of industry 4.0.

This innovation process has found full achievement in the strengthening of its packaging sector, for which

Dolcezze Savini has called upon the group Tecno Pack, a leading company in the supply of packaging technologies.

For over 30 years Tecno Pack has been designing, manufacturing and distributing horizontal packaging



machines and automatic packaging systems for the food industry and other sectors. Tecno Pack is a group of companies including Tecno Pack, IFP and GSP. Based in Schio, in the province of Vicenza, Tecno Pack stands out for being a pioneer and innovator in the packaging industry, developing cutting-edge solutions, increasing the digitalization of machines and plants, offering its customers excellent results with limited investments.

The partnership between Tecno Pack and Dolcezze Savini has resulted in the development of three packaging lines, specifically designed by the group for the bread sector of the Tuscan company. These, in detail, are the new packaging lines implemented in the production system of Dolcezze Savini:

- Monopiega Diamond 650 wrapper. This is an innovative and high-performance shrink wrapping

machine, designed to wrap small, medium and large-sized items as well as thin solid products;

- Flow pack ATM FP 025 line suitable for pizza dough and ideal for “pinsa” (a traditional pizza made with an ancient Roman recipe). This horizontal packaging machine is specific for modified atmosphere packaging thanks to the tight packs granted by the sealing system. It is the most suitable flow-wrapper when aesthetically good-looking packages with high-quality side gussets and thick wrapping materials are required;
- The FP 015 line for sandwiches. This horizontal pillow pack wrapper has a particular cantilevered frame with easy accessibility that helps sanitation, both for hygienic and maintenance reasons, guaranteeing full safety at work.

At the same time, the historical production carried out by Fiore

1827 was also implemented with the purchase of a vertical + multi-head packaging machine to improve the type of packaging and achieve greater production efficiency.

With the selection of these tailor-made solutions, designed according to the production needs of Dolcezze Savini, the Tecno Pack group not only proves to be a leading manufacturer in the sector of packaging machines and systems but also confirms to be the ideal partner to integrate new technologies created as “tailor-made” solutions according to specific automation requirements. The precious and fruitful collaboration between the Tecno Pack group and Dolcezze Savini represents the utmost expression of the most recent technological innovation combined with traditional working procedures for the production of a great variety of quality products with an authentic artisanal flavour.





THE EVOLUTION NEVER STOPS



GSP 50 S - NEW
electronic horizontal
pillow pack
wrapping machine



**HIGH-SPEED
PACKAGING LINE**



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general system pack



OROGRAF: PERSONALIZED SLEEVES AND SELF-ADHESIVE LABELS

After over thirty years of constant endeavour, which have allowed the company to introduce new production, operational, management and organisational processes for its quality system, Orograf is a well-known name in the sticky label sector.

It has received ISO 9002 certification, maintaining the utmost versatility throughout all the processing stages, from label graphics to in-house system production, a competitive advantage for its customers, who see complete process management, from the design stage to production, as the best guarantee of the maximum quality.

Orograf is an all-round partner, with the expertise to meet every requirement. Innovation and research have always been the company's priorities, allowing it to create products that offer more than traditional sticky label solutions.

FORGERY-PROOF AND SECURITY LABELS:

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

TWIN:

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







PROMOTIONAL LABELS:

- Fabric labels.
- Sticky labels containing perfumed microcapsules, activated by rubbing.
- Rubberised sticky labels in foam of up to 2 mm thickness.

SKI 100% PLASTIC:


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

The typographical, silk-screen, offset and hot printing systems used by Orograf allow it to print on any type of adhesive material such as striped, embossed, metallic and synthetic film.

The particular strength of the company is the capacity to combine different printing systems on a single production line (high-resolution typographical printing, offset, high definition flexo printing, silk-screen printing and hot printing with embossing) and this means that there be no limits to customers' creativity.

A quality, label not only speaks volumes about the product but also contributes to improving the corporate image. Orograf has rotary machines print up to six colours contemporaneously, UV varnish any type of paper or synthetic film, and have extremely high output rates. This allows to offer an excellent price-quality ratio.

Shrink Sleeves

After an extended period of preparation, the recent addition of a new printing machine has allowed the company to start production of shrink sleeves. The sleeves (produced in PET, PVC or PLA) can be printed in more and even metallised colours, in order to effectively provide new look and design to all customers' products. An important characteristic is an option of providing every sleeve with a "tear-off" system, essential or easy opening after purchase. 



www.orograf.it



OROGRAF s.r.l.



Etichette autoadesive e sleeves
realizzati con stampa **TIPOGRAFICA,**
SERIGRAFICA, FLESSOGRAFICA, OFFSET ed **A CALDO.**
Su ogni tipologia di carta adesiva e film sintetico,
per ogni esigenza di personalizzazione.





SMI: INNOVATION AND SUSTAINABILITY IN CIRCULAR ECONOMY

Environment is the center of attention for consumers, who demand products with a low environmental impact, and for companies, that adopt more and more eco-friendly strategies. In the food & beverage industry the challenge companies are facing involves two aspects: the first one refers to the production processes that are reviewed to be as eco-friendly as possible and the second one is the use of captivating, eco-friendly and recyclable packaging. In SMI, environment and sustainability are combined with innovation. The increasing attention to the market needs requires the development of technical solutions of the latest generation that help boost continuous change and take into account typical elements of the companies operating in the context of circular economy: cost reduction, energy saving, increasing competitiveness and improvement of the market positioning. At Interpack 2021, hall 13, booth B15, SMI will showcase two bottling and packaging solutions to ensure competitiveness, efficiency and sustainability to the companies operating in the food & beverage industry. The solution for bottling water includes the ECOBLOC® 3-9-3 K EV ERGON integrated system for manufacturing, filling and capping 0,5 l PET bottles, while the end of line solution for packing 200 ml briks includes the compact ASW 50 F ERGON shrink wrapper, the new ACP 20 ERGON case packer for American cases and the APS 1540 ERGON palletizer.

Innovation, reliability and sustainability

The ECOBLOC 3-9-3 K EV ERGON integrated system is a compact, efficient and eco-friendly solution for manufacturing, filling and capping PET and r-PET (recycled PET) containers. Recent studies have shown the benefits of the use of plastic bottles, since this solution is unbreakable, safe, with great barrier properties, light and especially recyclable. Compared to other packaging materials, such as glass or







aluminum, PET has a good environmental profile, mainly thanks to its lightness that results in less material produced, less waste, less energy to manufacture it and less fuel to transport packed goods. Thanks to its recyclability and its great capacity/weight ratio, many manufacturers of mineral water and soft drinks have promoted and reevaluated PET and r-PET as convenient and win-win solutions in terms of environmental sustainability. Another strategy that helps safeguard the environment is based on the study of even lighter PET containers that allow to considerably save on plastics and that therefore fully comply with the environmental policy of the largest beverage producers.

End of line connected to the market

SMI offers cutting-edge solutions for the secondary and tertiary packaging industry that are inspired by the concepts of Industry 4.0 and Internet of Things (IoT) that are even more efficient, flexible, eco-friendly, ergonomic, easy to use and control. The manufacturers of beverages, food, detergents and chemical and pharmaceutical products need to be increasingly competitive to face a demanding market that is constantly changing. This goal can be achieved more easily by choosing solutions like the ones showcased at the

trade fair by SMI for the packaging in shrink film only or in cardboard cases and for the palletizing: innovative, eco-friendly, flexible and customized machines that are equipped with their own artificial intelligence.

The end of line solution showcased at the exhibition includes the ASW 50 F shrink wrapper for packing 200 ml briks in 3 x 2 format in film only on double lane and the new ACP 20 case packer for American cases that packs the 3 x 2 packs coming from the ASW in 4 x 3 format on two layers. The end of line packaging ends with the palletizing of the cases in 800x1200 mm pallets thanks to the automatic palletizing system of the APS 1540 model. The new palletizing systems adopt innovative, ergonomic and functional technical solutions that al-

low to reach a high level of production efficiency and to reduce at the same time the workload of the line operator. Thanks to cutting-edge technical solutions, such as ICOS motors equipped with integrated digital servo-drive, the new palletizing solutions from the APS ERGON range ensure productions with low environmental impact and low energy consumption, as well as significant reduction in maintenance, energy consumption and noise level of machines and plants.

Focus on SMI

The SMI Group is today one of the world's largest producers of bottling and packaging plants for the food and beverage industry, PET Food, household cleaning and personal hygiene, chemical and pharmaceutical products, able to meet production requirements up to 36.800 bottles/hour. With the launch of the ERGON technology, SMI has inaugurated the "new age of packaging" and "the new age of bottling", showing again the ability to bring to the market advanced solutions, offering complete lines and packaging machines featuring efficiency, flexibility, eco-friendliness, ergonomics, simple management and monitoring, even more inspired by the concepts of Industry 4.0 and Internet of Things (IoT).

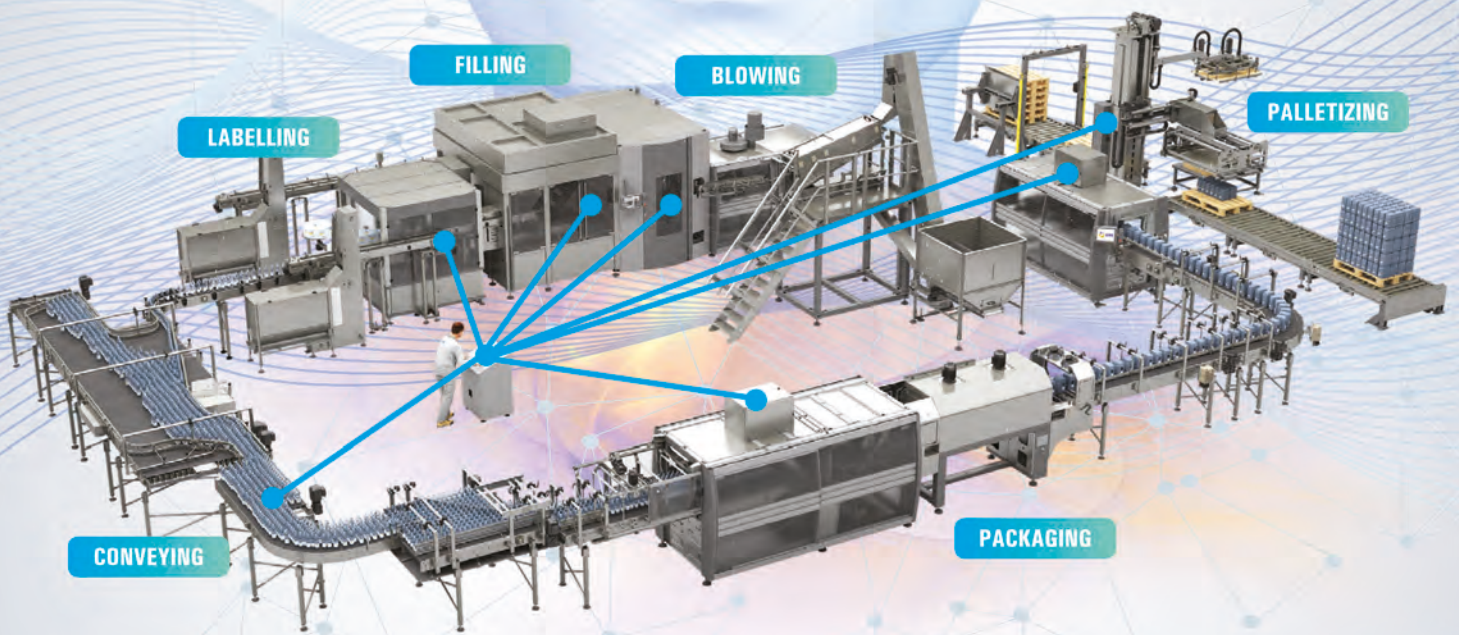
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INTERCONNECTED INTELLIGENCE BETWEEN YOU AND YOUR FACTORY



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



the new age of smart manufacturing

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

SMI turn-key systems feature Industry 4.0 and IoT technologies and an output rate up to 36,800 bottles/hour.

THE FACTORY OF THE FUTURE IS ALREADY A REALITY





OPEM. INNOVATION AND ENVIRONMENTAL RESPONSIBILITY

The choices that make the difference and leave a sign

Climate change is one of the most pressing issues in today's world. Throughout the globe, groups and individuals are mobilizing to promote a culture of awareness for the sake of our planet's health. In such a scenario, all companies should feel compelled to take a serious stance with regard to their environmental responsibility. And OPEM is doing just that, to the best of its abilities and resources.

OPEM is a company that develops highly specialized and customized packaging solutions, relying on a complex industrial production. For OPEM, the decision to be a "green company" means gearing its entire production activity – from the design stage to the

single processes, and from in-house manufacturing to its choice of machinery – towards drastically reducing energy consumption and having a tangible positive impact on the surrounding territory.

There are four main ways in which OPEM enacts its green policy, starting from the factory itself – a modern zero-impact production facility that exploits smart energy-conservation systems as well as a number of eco-friendly features: thermal insulation, with rain-screen cladding and Low-E windows that reduce heat loss to a minimum while providing ideal lighting conditions and utmost visual comfort; radiant underfloor heating, which maintains a constant temperature of 17° C up to a height of 1.9 meters, without heating the upper volumes; the use of LED lighting in all work areas and, most importantly, the installation of a large rooftop photovoltaic power station with a capacity of more than half a gigawatt, which actually exceeds the facility's energy requirement, allowing OPEM to resell energy. A smart and efficient system monitored at all times by an Energy Manager, and guaranteed by ISO 50001 certification.

OPEM's procurement policies also have a significant impact on the company's ability to lower emissions. How? By sourcing locally. OPEM chooses suppliers based within a 50-km radius, which vastly reduces material transportation and shipping while significantly lowering logistics costs.

Another key element of the OPEM

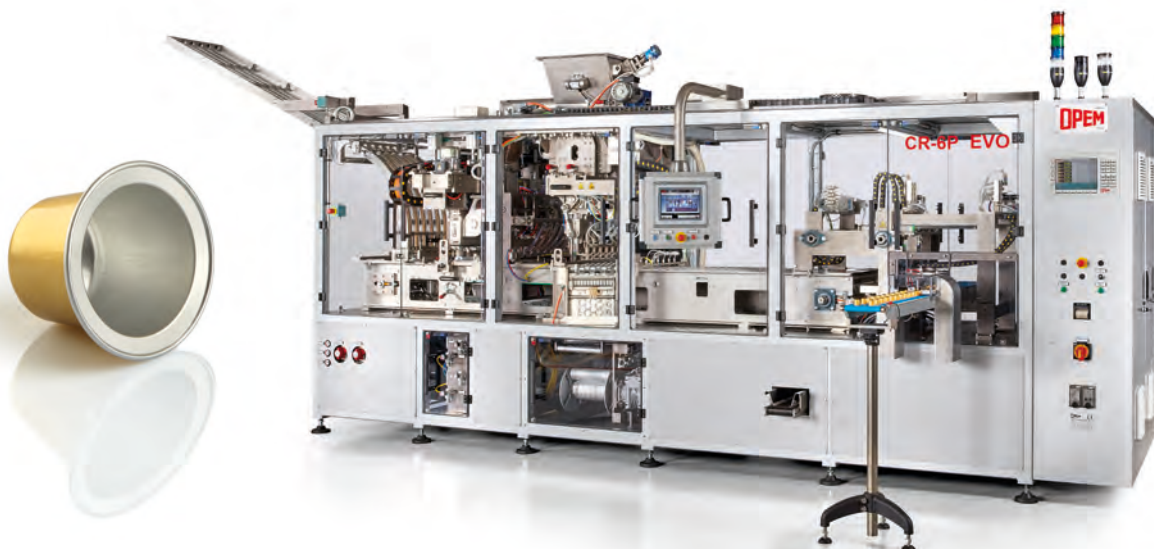


green policy is waste management, which the company approaches following two basic principles: strictly abiding by municipal waste-sorting regulations (paper, plastic, metal, organic waste, generic waste and glass) and disposing of industrial waste through professional services located in the immediate vicinities. For example, cutting fluids, emulsion fluids, processing waste and metals are separated and directly recovered, whereas metal scraps are recycled and sold by weight.

The third main aspect of OPEM's environmental policy involves reducing energy consumption for the in-house manufacturing of components, which takes place in ultra-modern work centers using new, highly-efficient systems, capable of rapidly delivering extremely precise end products while using less energy. A process which minimizes waste, optimizes results and limits scrap production to a minimum.

Finally, thinking sustainable also means reducing scraps to a minimum





A BESTSELLER IN A CAPSULE: Multi-line packaging machine for “Nespresso®” compatible aluminum capsules. Machine for filling and sealing aluminum capsules, with the guarantee of a perfect lid sealing over time with a percentage of residual oxygen that guarantees a long life. High performance machine with high aesthetic appearance of the pack produced.



THE SINGLE SERVE COFFEE FUTURE: Multi-line packaging machine for “Nespresso Professional®” pods. Machine that realizes, through a patented process, a pod perfectly compatible with the original one. The machine is able to handle various types of coffee, guaranteeing perfect repeatability of shapes and excellent weight consistency. High-performance machine with high aesthetics of the packaging supplied.

on the packaging side, and addressing the customer’s needs by working on the machine’s ability to adapt to new materials with the lowest possible energy usage. It is a significant technical and technological challenge, because it means working on the machine’s flexibility through low-impact smart systems, capable of controlling every single phase of the manufacturing process and of quickly adapting to the various format changes. But it is a challenge that OPEM successfully takes on every day, improving both its productive efficiency and its energy efficiency. The systems which OPEM will present at Interpack 2020 are the latest evolution of a packaging technology which may not be new, but is still highly in demand throughout the coffee industry. “One system will be dedicated to Nespresso-compatible capsules in 100% aluminum. This type of capsules

doesn’t meet the highest standards of biodegradability or compostability, but it does meet the highest standards of recyclability. From a technological standpoint, I think it’s important to note the complexity of working with aluminum capsules. Due to their characteristics and material, they are especially delicate and precise, and do not offer the same level of tolerance as plastic. In addition to this aspect, which is extremely relevant to the quality of the end product, there is also the fact that, during the welding phase, these capsules form a thermal bridge with the machine itself. Special measures have been perfected to make sure that the heat of the sealers isn’t lost during those few milliseconds available for the welding phase, so it can act effectively on the capsule’s lacquers and its lid. The second system is a cutting-edge rendition of the sector’s archetypal de-

vice: a vertical atmosphere packaging machine to make bags... with a screw-on cap on the side (yes, on the side!) of the bag itself. Needless to say, this is a very demanding project, as it involves the insertion of a cap perfectly aligned onto the hole in a film, which must go through all the various steps before reaching the bag’s forming tube. All in all, this is a high-precision technological challenge, geared at fully preserving the organoleptic properties of the packaged product even after the bag is opened the first time. In short, OPEM’s ability to meet customer demands is growing hand in hand with its commitment to make each productive step and each technological innovation sustainable. Which, in other words, means building a future that benefits everyone. 🏛️

www.opem.it



TOPJET, PACKAGING CUSTOMIZATION IN ANY SECTOR



In a world where transport of goods is becoming increasingly frequent and efficient, a highly reliable, effective and fast systems of marking and traceability become essential.

The company Topjet, with its headquarters in Fiorano Modenese (MO), provides since 1990 a wide range of customised machinery for companies and a broad set of tailor-made solutions to complement the supply chain of enterprises.

In fact, Topjet is able to offer customers operating in various industrial fields some of the most efficient and innovative technologies for coding and marking.

As a model of industrial inkjet markers, Topjet's most valuable and efficient machines are the HR UV series inkjet high-resolution printing systems. These innovative systems are quite impressive as they allow coding any type of moving packaging material or item through alphanumeric texts, linear barcodes, 2D codes, logos and clip art. Acrylic-based inks allow application on porous and non-porous surfaces such as paper and cardboard (both non-glossy and glossy), wood, glass, metal, films, plastic materials, ceramics, and bricks. After the printing phase, the ink is treated with a UV curing led lamp; in this way it is possible to avoid any problem related to the ink drying on the print heads and



into the hydraulic circuit. Thanks to their compact sizes and universal mounting position, they can be easily integrated in systems and production lines. Topjet's machines are designed to be user friendly and, in fact, the programming console of the UV series inkjet high-resolution printing systems turns out to be quite simple and intuitive, allowing operators to quickly and fully master these systems. HR UV series inkjet high-resolution printing systems are available with on-board or external computer; printing systems without computer are available as well.



Moreover, these high-resolution printing systems allow an easy rotation of the print head; in this way it is possible to print even on horizontal surfaces.

As far as tertiary packaging is concerned, a context in which readability is a key issue, Topjet provides print and apply labelling machines, which make it possible to print and apply an adhesive label on the outside of a box or bundle. Topjet's "Print and apply" 600 series automatic labelling machines have been designed to label any type of moving or stationary packaging item and product when application needs to be fast. Thanks to the availability of many customization options, they are the ideal solution to meet the various needs of end of line labelling.



The 600 series labelling machines enable the application of real-time printed labels up to 110 mm wide at a maximum indicative speed of about 20 applications per minute. Reliable and versatile thanks to their compact size, they can be easily integrated on any kind of machine and production line.

The maximum length of the label is about 300 mm and the contents (logos, alphanumeric messages, linear barcodes, 2D codes and clipart) are customizable according to any specific requirement. The application can be carried out through contact or, upon request, through a blow-on non-contact application procedure, specific for delicate items. 🏭

www.topjet.it



TT ITALY: THE BEST COMBINATION OF TECHNOLOGIES AND MACHINERIES

TT Italy S.p.A started its activity in 2003 and now, with only 17 years of experience, became the benchmark and world leader in the engineering and manufacture of Industrial Cake Lines, specifically regarding the production of sponge cake snacks. Next year TT Italy S.p.A. will be at Interpack exhibition in Hall 3 Stand 3B73, with a dedicated space for TT LAB. The visitors will have the possibility to meet the hyper-specialized team of TT LAB, composed of food technologists who leverages profound know-how on the global ingredient market providing product R&D services to the customers. TT LAB R&D performs chemical analysis on existing products, carries out research to enhance your product's organoleptic features and creates tailor made recipes, such as eggless and gluten free. The customer can also rely on TT Italy's food technologist team for practical testing on its equipment in TT Lab's test Bakery, both at the company premises and at the client's plant. On this matter, TT Italy pays particular attention to the customer needs by following his requests for a tailored made solution and offering a complete support throughout the entire process, from recipe to machinery, and continuing with an after sales assistance.

Interpack will also be the chance to discover TT Italy S.p.A latest technology innovations:

- The Turbo Mixer: this machine is the main core technology of the company. The visitors will have the possibility to discover the patents that TT Italy has recently obtained at an international level. This specifically designed Turbo head assures the customer the best emulsification and aeration of the product through the injection of air or Nitrogen.
- The Volumetric Piston Depositor/Injector: combining this machine with the Turbo Mixer is the perfect solution to obtain a major control over production parameters, resulting in unmatched final product consistency. TT Italy closed system also guarantees no contamination from the surrounding environment in a completely automatic way.

If you are looking for the perfect product, rely on our technology and machinery to obtain excellent results! TT Italy is the best solution for cake line products! 🏭

www.ttitaly.com







MANUCOR: QUALITY IS JUST THE START

Manucor is one of the main European leaders in production of BOPP films for food packaging and labels.

It starts up in 1988 as an Italian company with an international scope, actually with five production lines, for a nominal capacity of 100,000 ton per year.

In 2019 Manucor integrated into the team the Russian giant of petrochemical industry Sibur that has acquired the 50% of the share capital through the subsidiary Biaxplen.

The synergies expected from the joint venture are focused on raw materials (Sibur is a resin producer for the BOPP industry), sales on the European market of Sibur products and the development of R&D area for the creation of eco-sustainable products which favour recycling in a circular economy perspective.

The consolidation of Manucor and Biaxplen certifies them as the second European BOPP producer with nominal capacity of 300,000 ton per year.

In Manucor there is a strong vision that can be summed up in "Taking responsibility". Manucor supports the concept that a manufacturer should create and maintain the conditions under which the communities and nature can exist in productive harmony. Both sustainability and financial goals can be achieved simultaneously. It does not have to be a choice of one or the other.

Sustainability reduces overall costs, improves productivity, minimize waste and strengthens relationship with customers involved in the responsible vision of the business model.

Manucor have always encouraged and realized creative innovations



Manucor





that reduce the environmental footprint of packaging and represent significant reductions in the consumption of raw materials and energy.

Manucor's approach could be summarized in "3 R" : reduce, recycle and reuse.

In collaboration with major converters, vertical packaging has been developed and implemented, eliminating the use of wood and reducing logistics costs.

Reels are no longer lying on wooden pallets with strapping and stretch film but are packed vertically, secured at the ends with thin disks and wrapped with protective films. A profound evolution that required teamwork and ad hoc investments.

With vertical the packaging weight of the film reels has been reduced from about 40 kg to 1 kg.

Elimination of pallets and wooden flanges results in less weight and overall dimensions allowing a better optimization of the truck: the number of trucks is on average reduced by 25%, thus less fuel is needed for transport and therefore less harmful emissions into the atmosphere, less packaging material and less waste remains.

Manucor also developed films with reduced thicknesses without compromising the preservation of food.

Thinner films are equivalent to a reduction of the raw material used, higher yield, less energy usage for transport therefore emissions. But Manucor took it a step further by developing films that significantly extend shelf life and prevent decay, thus reducing food waste.

Preserving wood and optimizing raw materials through integrated pro-

cesses and continuous investments in equipment and research Manucor managed to minimize the use of raw materials and fossil fuels, and to maximize regeneration of resin and its reuse.

It has been implemented an effective and determined recovery and recycling of wooden packaging materials



(pallets and flanges). Eurostat has calculated that in Europe the waste of wood is 15% (glass 20%, paper 40%). At Manucor, the wood packaging materials are collected from our customers and repaired, allowing a re-use of up to 90% of recovered materials.

A continuous recovery cycle of all plastics, investments in resin regeneration installations, internal reuse of the regenerated resin at the highest levels in the field (up to 20% -30% of the raw material) and sales for external reuse of film and resin scraps have allowed to almost clear plastic materials for disposal.

Furthermore since 1999 Manucor has been investing in energy saving technologies such as cogeneration, capturing and using wasted heat for the generation of electricity.


For over 20 years, the energy needs of the plant have been provided by a trigeneration plant installed inside and completely enslaved to it. Until 2012 the electrical utility was



powered by the 20 kV MV (medium voltage) network: its countless discontinuities (voltage dips, micro and macro interruptions) with an average of about 200 events/year seriously threatened the production continuity of the factory and questioned its profitability. In this regard, the use of permanent off-grid operation of the plant has proved to be strategic and, by working without any external connection, it has fully managed to protect the production of the plant from network defects.

Starting from 2012, to continue to achieve this advantage without having to bear heavy energy costs, a substation was built close to the local primary substation which made it possible to connect the plant to the 150 kV National Transmission Grid (NTG), characterized precisely by full quality of electrical supply. In the logic of the continuous efficiency of the plant, in December 2019 the production groups of the plant were replaced by new ones with greater power and greater efficiency (not less than 43%). The replacement also involved the alternators and the recovery boiler and this laid the foundations for submitting an application to the GSE to recognize the characteristics of the CAR (High Performance Plant) and reward the energy savings that will be achieved with the recognition of an important pack-

age of TEE (Energy Efficiency Certificates) for the 10 years following the realization of the investment. Energy saving projects, which have the aim of making the company's business more sustainable, are a fundamental element of Manucor's policy: the installation of the plant has been followed over the years by the use of refrigerating machines with centrifugal compressors, the arrangement of the main drives under inverters, the conveyance to the heat production furnaces of the extrusion areas. On this road Manucor will continue realizing lighting pavilions projects using LED, heating the production spaces with heat at thermodynamically insignificant temperatures, cooling the production water in free cooling and with machines that, using a magnetic leavening centrifugal compressor, have double digit performance (COP > 10).

Although rumours about the world of plastics would lead to think to its total elimination, BOPP is currently the only technically valid solution for creating single-material packaging, therefore "full PP". Manucor can offer a wide range of low-thickness and high-yield products to help replace PET and aluminium in mix structures and therefore reduce their environmental impact. 

www.manucor.com





TERMOPLAST SRL: INSIGHT ON NEW MONOMATERIAL MULTILAYER RECYCLABLE FILM

Termoplast s.r.l., a leading company in the production of polyolefinic technical films for flexible packaging, continues its studies on new recyclable MONOMATERIAL solutions recently developed by making available to the market a new wide range of increasingly performing products. Almost two years after the official presentation of the films resulting from the coextrusion-orientation technology called CRYSTAL, the range of films has expanded to the point of offering diversified and specific solutions for the majority of food and non-food flexible packaging applications. The two families of products, CRYSTAL PE and SUPER PFC, have shown incredible characteristics worthy of the best-known multi-material laminated structures on the market and nowadays not recyclable.

The non-barrier CRYSTAL PE films, offered as substrates for printing and lamination, are currently available in thicknesses from 20my up to 30my and with mechanical characteristics adaptable to any type of application. The news? Also available in a low-sealing version, with different degrees of slipperiness, from 20 to 50my thick, laminated with CRYSTAL PE with high thermal resistance, they are the optimal solution for non-barrier packaging which, with significantly reduced thicknesses, allow to obtain perfectly resistant packaging, easy to process in packaging machines... but above all 100% recyclable.

Where, on the other hand, high gas barriers are needed, SUPER PFCs take over and thanks to the CRYSTAL



technology applied to coextruded with EVOH, offer barrier characteristics superior to conventional films even with reduced thickness, excellent optics and mechanicals properties not even comparable with any PE currently used. Available today in AntiFog, Peelable, low and high COF, low-sealing and even white versions, once laminated with CRYSTAL PE, they allow the replacement of a very high percentage of laminates in any application, thus obtaining recyclable structures with reduced thickness. Nowadays tests, carried out on trays, stand-up pouches, doypacks with valve, pillow bags, lap-seal bags, have given excellent results in terms of processability and productivity on packaging lines and excellent mechanical properties.

Last, but not least, as a new frontier of sustainability we are already active in the study and development of these solutions contemplating the use of BIOBASED materials so as to satisfy the ever increasing demand

for placing sustainable products on the market and reducing as much as possible the CO2 emissions; solution already applied to other standard products for the food, pharmaceutical and industrial fields 🏭

www.termoplast.it



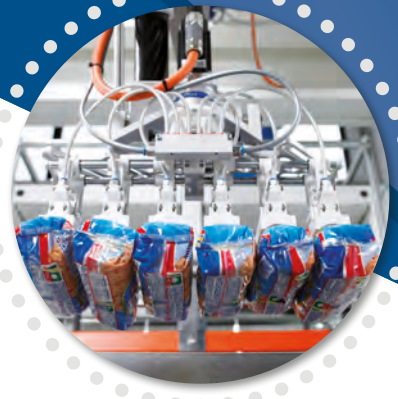
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IFP PACKAGING



OUR COMPANY CELEBRATES 100 YEARS OF ACTIVITY

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


Our production range includes:

- Paper baking cases forming machines by blanks
- Paper baking cases forming machines by reels
- Paper Muffin cups/cases with rim by reel - paper toulips/lotus cups - paper plates /ovenable trays/containers / glasslids making machines
- Die cutting machines by reel for cardboard and/or similar material

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

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

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

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

www.e-calvi.it



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HERTI: YOUR BRAND TOMORROW IS OUR BUSINESS TODAY

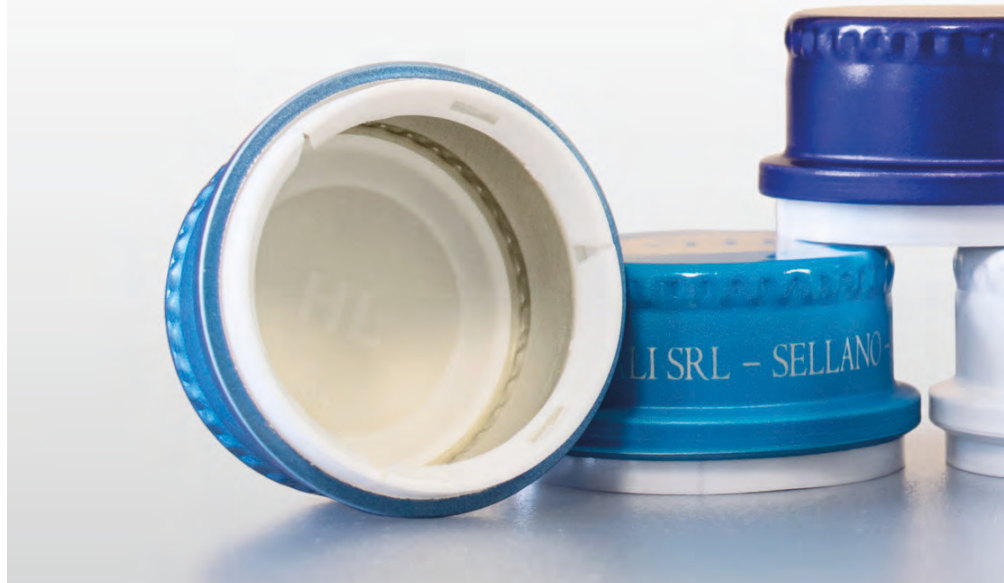
Herti is a leading European manufacturer of aluminum ROPP caps, plastic and composite closures for all kinds of bottles used in different branches of the food-processing industry. The company produces almost any possible dimension of aluminum closures and suggests packaging solutions to many clients producing wine, spirits, non alcoholic beverages, mineral water and olive oil. Herti offers closures with a diameter varying from 17 to 43 mm and height from 12 to 60 mm. They are used for sealing bottles with various capacities starting from 50 ml to a gallon (4.54 l).

Herti is a trusted partner for brand protection. The driving force of the Company is the development of innovative ideas corresponding to the company slogan "Your brand tomorrow is our business today".

Founded in 1993 as a start-up company specialized in metal packaging and producing only two kinds of aluminum caps, Herti is now a public company with subsidiaries in the UK, France, Germany, United States and Romania.

Traditionally the aluminum closures were used for bottling spirits, but over the last few decades waters, edible oil and lately wine have adopted the aluminum closures en masse. Closures with EPE liner, typical for the alcohol drinks, have numerous possibilities for decoration and contribute to the overall perception of the brand.

For brand safety and to avoid the risk of counterfeits Herti offers



HL HERTI

YOUR BRAND TOMORROW IS OUR BUSINESS TODAY





composite closures and aluminum closures with non-refillable pourers that prevent the bottles from being refilled.

All types of aluminum closures that Herti produces with SARANEX or TIN liners, can be used for wine bottling. "VINSTAR" is the trade mark under which Herti sales its wine designed aluminum closures. Herti provides the two most preferred sizes PP30x60 mm BVS and PP 28x44 mm.

Recently, more and more popular for bottling wines become other sizes of aluminum screw caps that Herti can offer: PP25x33 mm, PP22x30 mm, PP25x43 mm, 30x24 mm.

For the market area of bottled mineral water and carbonated drinks and juices, Herti provides different solutions – aluminum and plastic closures. Herti offers 28x15mm aluminum screw caps with granulate with 5 and 6 side splits and also the most preferred by the customers aluminum closure with safety plastic ring called DORADO.

It is designed for capping high and middle class quality still and spar-

ling mineral waters in glass bottles. The compound used is PVDC free. The plastic ring provides tamper evidence, while at the same time protecting consumers from injuries.

The DORADO cap attracts great interest from beverage producers who turn to the option of using glass bottles. With this in mind Herti invests in new machines to increase capacity for the DORADO closure from March 2020.

Herti produces olive oil caps in several sizes: PP31.5x24 mm, PP31.5x44 mm and PP31.5x60 mm with different pourers.

The closures could be used also for capping vinegar, sauces or liquid spices. The numerous possibilities for offset and foil printing and glossy, matt or semi matt finish, contribute to the premium look of the bottle.

Herti is an environmentally conscious company and is dedicated to the effective use of natural resources. Following this policy the company executed a project for improving the health and working con-

ditions in the factory and invested in a waste water treatment plant. In the beginning of this year Herti started to build a new compressed air station.

This project was started last year initiated by four young employees of Herti who were trained for effective use of resources, energy efficiency and mobility while participating in the project "Young Energy Europe" – a part of the European initiative for climate protection EUKI.

Being a shareholder and a partner in Ecopack, Herti follows all principles for protecting and recovering the nature. Ecopack is a not-for-profit organization and a member of the European organization for recovery of packaging waste PRO EUROPE.

Herti works closely with Ecopack and meets its goals for environmental impact and carbon footprint. Each year Herti receives a certificate from Ecopack for recycling materials, saving natural resources and CO2 emissions.

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working together to the end of packaging as an environmental issue worldwide

WHAT IS PUMA?

PUMA is the collective effort of the packaging business community to end packaging as an environmental issue worldwide.

WHAT IS PACKAGING?

Packaging is the activity of temporarily integrating an external function and a product to enable the use of the product.



Waste essentially is an unwanted by-product of a (manufacturing) process



WHAT IS NVC?

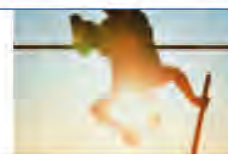
NVC Netherlands Packaging Centre was established in 1953 to stimulate the knowledge and expertise in packaging. Since then, we have grown into an association with over 500 member companies in the Netherlands and abroad. The packing-filling (FMCG) industry, packaging manufacturers, retailers, manufacturers of packaging machines, wholesalers, recyclers, designers, even a number of financial institutions: they all are members of the large and vital NVC business family. The NVC membership, innovation projects (like PUMA), information services and education programme stimulate the continuous improvement of packaging worldwide.

WHEN IS PACKAGING AN ENVIRONMENTAL ISSUE?

Environmental issues are harmful effects of human activity on the biophysical environment. Waste essentially is an unwanted by-product of a (manufacturing) process. The activity of packaging creates environmental issues when the resources involved, either wanted or unwanted ('waste'), constitute an environmental issue.



Environmental (planetary) problems caused by us, People, can – and will – also be solved by us, People



WHY DO WE HAVE TO ACT NOW?

Packaging has been with mankind already since ancient times in some moderate form, but the 20th century has brought a dramatic acceleration. The world 'does it' now at least 320,000 times per second and this is causing substantial environmental concerns. Packaging will only keep it's societal licence to operate if these concerns are properly addressed.

ABOUT THE MANIFESTO

This Manifesto outlines the way forward to end packaging as an environmental issue worldwide. It consists of the PUMA Model to describe the essentials of the packaging activity and its relation with the resources involved. A conceptual roadmap is presented to be applied by every individual actor and the world packaging community as a whole in a self-organising manner. Key elements are open-minded sharing of reliable information, continuous knowledge development and truly holistic innovation. Environmental planetary problems caused by us, People can – and will - also be solved by us, People.



Packaging will only keep it's societal licence to operate if the environmental concerns are properly addressed



THE PUMA MODEL

THE VOCABULARY

First, PUMA defines the activity of packaging: temporarily integrating an external function and a product to enable the use of the product. There is no Law prescribing that we must do it (packaging). For instance in recorded music, streaming services like Spotify show that we can live without. If we decide to engage in the activity of packaging, the pack-use-empty (verb) spiral P-U-E is a consequence. This results in emptied packs later in time and at a different location. Waste is defined as an un-wanted effect of a (human) activity. Consequently a collect-control step must be built-in, followed by a postulated backend (BE) process step. Mirror-wise, a frontend (FE) step is required to obtain the necessary packaging materials. Philosophically and thermodynamically and in terms of information science, the situation at the backend is fundamentally different from that at the frontend. Both processes may be described in terms of converting, though.

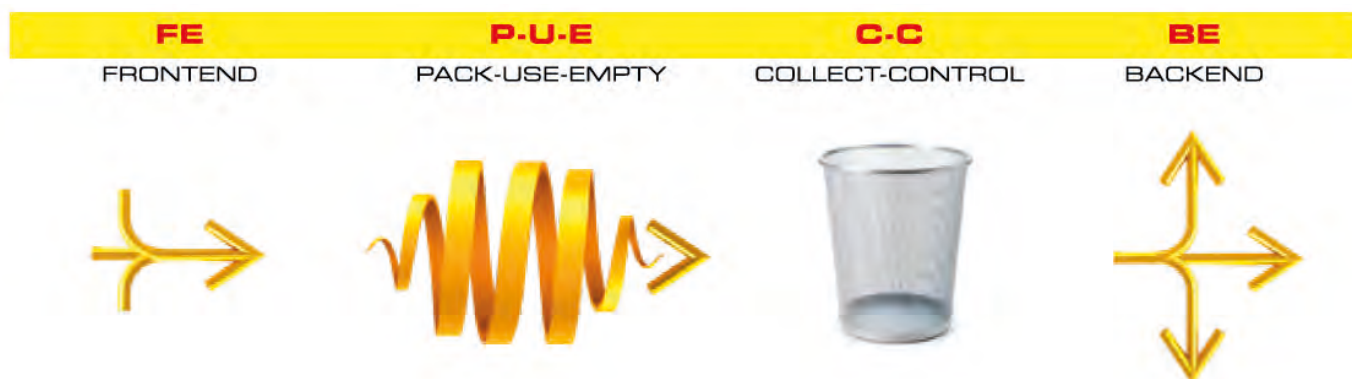


Holistic innovation is needed as we are all interconnected in packaging



ADDRESSING THE ENVIRONMENTAL ISSUES

Environmental issues may come and go, depending on the many different interactions between our human activity and planet earth. Whereas the PUMA model remains unchanged, its application to environmental issues may vary in the course of time. In this first edition of the PUMA Manifesto we focus on litter, CO₂ and (inadequate) pack optimisation. These three issues are deemed to be the most important in the current environmental packaging debate. The resulting table serves as the basis for addressing (future) environmental issues adequately.



	FE	P-U-E	C-C	BE
Litter			✓	
CO ₂	✓			✓
Inadequate pack optimisation <div style="display: flex; align-items: center;"> <div style="margin-right: 5px;">Product</div> <div style="margin-right: 5px;">+</div> <div style="margin-right: 5px;">Packaging material</div> <div style="margin-right: 5px;">=</div> <div style="margin-right: 5px;">Total environmental impact</div> </div>				
Future issues	✓	✓	✓	✓



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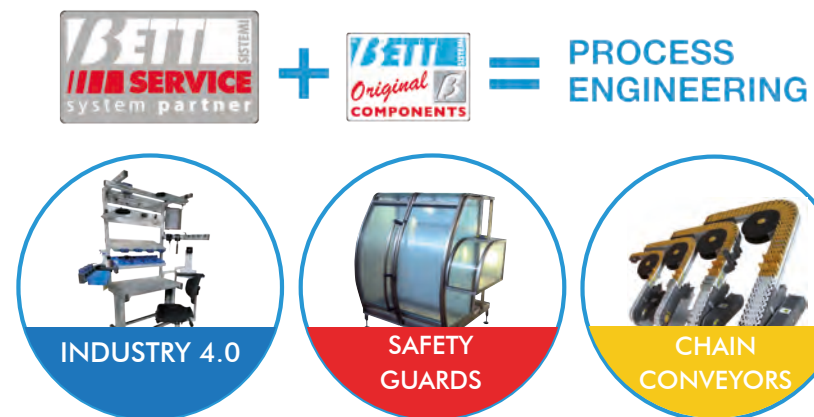
BETT SISTEMI: QUALITY SYSTEMS FOR FLEXIBLE AUTOMATION

Since 1994 we carrying out our Customers projects with passion



Bett Sistemi, born in the heart of the Packaging Valley, since 1994 has supported its customers with an excellence process engineering used to build static structures for automatic machines and dynamic structures, designed for product handling. In particular, the company manufactures conveyor systems for the Packaging industry and specific applications such as format-change systems for the Food Sector.

Bett Sistemi supports companies looking for a “process manager” to entrust with the design of one of their machine units and to study and optimise their industrial processes (coding, bill of materials, management and selection of suppliers, quality control) up to the creation of their own production system. What’s more: Bett Sistemi offers its custom-



ers the “Bett Standard Application” partly-completed machines. These are ready-to use-solutions, equipped with the relevant technical declaration, that can be quickly integrated in a global project. The warranty that stands for long product life is given by the wide range of Original Components: over 12,000 parts designed, manufactured and traded directly by Bett Sistemi through its catalogue,

which can be perfectly integrated in our Customers’ projects as process machines and within all conveyor lines, both productive as well as logistics-related ones.

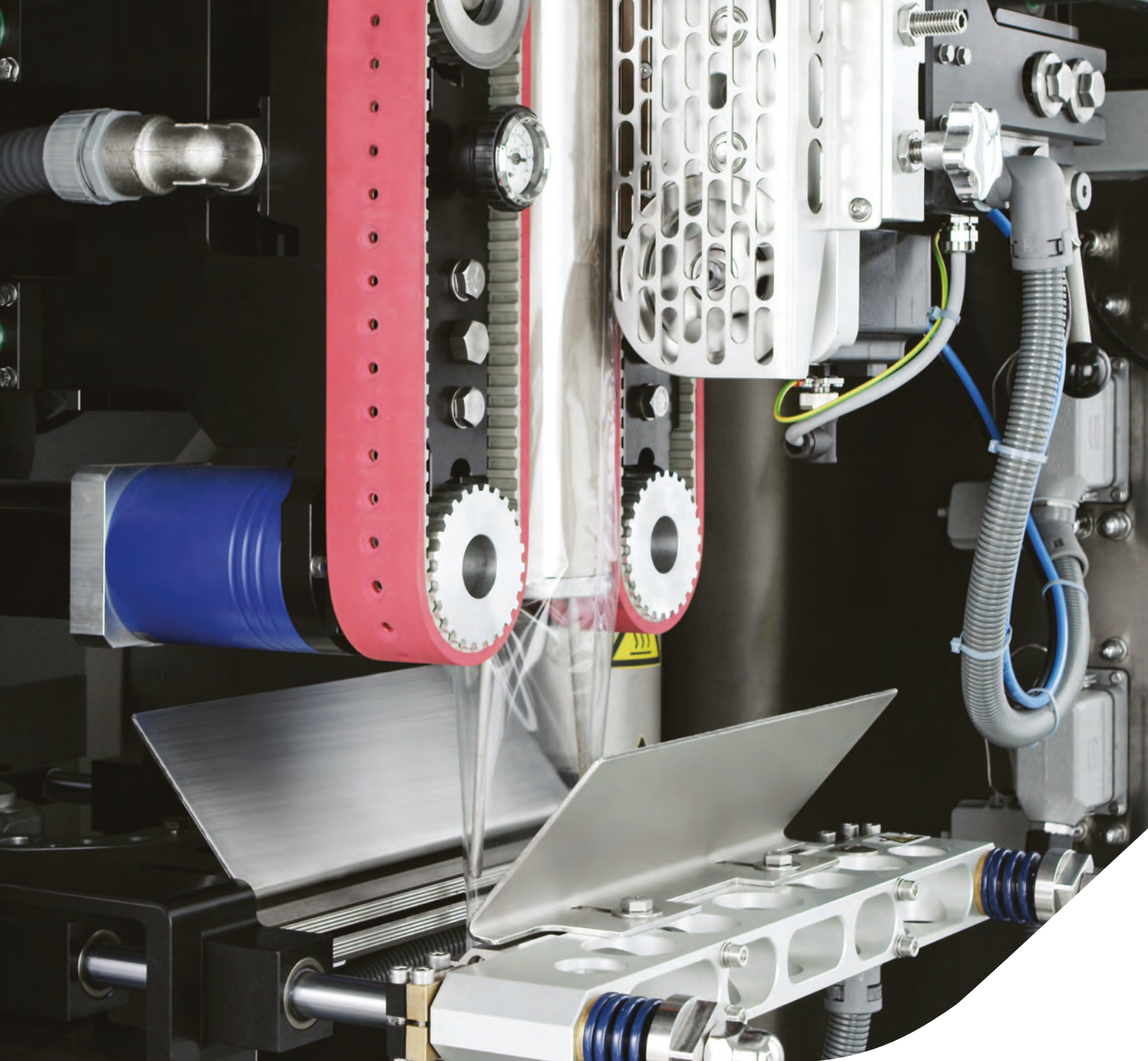
Our innovations contribute to your company’s growth. This is why every year, we do our best to expand our product range: in 2019, Bett Sistemi has dedicated over 16,000 Process Engineering hours to its customers’ projects and products, manufacturing 1,600 static structures, 700 dynamic structures and over 500 new Original Components.

In addition, Bett Sistemi has the following certifications: ISO 9001 since 1997, ISO 14001 since 2003, OHSAS 18001 since 2018 and ISO 45001 since 2019.

SOME OF THE EXCELLENCES OF BETT SISTEMI



www.bettsistemi.com



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Ilapak's purpose is to provide our customers with packaging solutions tailored precisely to their needs, minimizing their cost per pack by means of very reliable equipment and efficient service.

We believe that being well focused in everything we do at Ilapak is key to customer satisfaction. This focus describes our Industry oriented approach to our customers, technology and developments – we do not produce generic machines, rather we engineer our products with your

specific needs in mind right from the start. Our specialists for food industry are in touch with market conditions and aim to be up to date with the latest research and development in their fields.

Customer service begins with a tailor-made system and continues through installation, commissioning, training, technical assistance and the supply of spare parts. We

know how important Service is to you, what a difference it can make to your performance, and how it is the details, like communicating in your local language with our locally-based engineers, that make the difference.

With headquarters in Lugano, Switzerland, Ilapak has fifteen sales and service subsidiaries in different countries across the world, as well as a significant number of qualified



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sales and service agents in other countries. This network allows us to proudly offer our customers one of

the largest, and we believe most effective, locally based sales and service teams in the market, focused on

our customers' individual and local requirements. www.ilapak.it





BONDANI SRL, 25 YEARS OF HISTORY



2019 marks the 25th anniversary of Bondani srl, an important manufacturer of machines for the food industry, producing handling, packaging and palletizing line for the packing system.

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

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

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

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

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

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

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

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

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

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

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



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

This development comes from the ability to anticipate the packaging needs of different food companies and the adoption of a process of evo-

lution of its products. A linear path, a far-sighted vision and the Bondani men in the right place 🏠

www.bondani.it





CDA DEUTSCHLAND: LABELLING, FILLING MACHINES AND PACKAGING LINES FOR ALL SECTORS OF ACTIVITY



Based in Leun, Hesse, in Germany, CDA Deutschland is backed up by more than 30 years' know-how in the packaging of products for every type of industry, allowing it to offer its customers the best labelling, filling and screw-capping solutions.

In Germany, each geographical area is covered by its own team which is ceaselessly continuing to expand to satisfy the ever-growing demand. Part of our workforce is dedicated to providing technical support for our customers. CDA Deutschland ensures the maintenance and troubleshooting of your packaging equipment throughout Germany and, more broadly speaking, worldwide thanks to our three entities (Germany, USA, France).

Machines suited to a large number of industries

Our range of machines was originally developed for adhesive labelling applications for the wine trade. Our first labelling machines were designed for winemakers seduced by the advantages of adhesive labels which do not come unstuck when the bottle is placed in an ice bucket.

Very quickly, our adhesive label solutions won over other sectors of activity thanks to their precision and excellent cost effectiveness.

Today, a wide variety of industries place their trust in us: agri-foodstuffs, paint, chemicals, e-liquids, cosmetics, winemaking, brewing...

CDA's main strengths? The fact it offers a range that addresses small producers, SMEs and major groups alike

with its semi-automatic and automatic machines.

Our range can be used to package a very broad range of products: containers of all sizes, whether cylindrical, oval, rectangular or tapered for labelling on the side, top or bottom of the products.

Labelling, but that's not all!

On the strength of the sound experience it has gained labelling products for all industries, CDA diversified into the product filling and screw-capping sectors. This threefold competence allows us to serve as our customers' sole partner for all their packaging needs. We now propose a broad range of solutions for filling, screw-capping and labelling products of every type and for every industry.



K-Net Auto, the multi-purpose filling machine

In our range of filling machines, the K-Net Auto stands out as the ideal multi-purpose solution. Equipped with the pump best suited to the liquid(s) to be injected (after being assessed by our Design Office), this automatic filling machine can handle a multitude of products from a variety of industries: soap, detergent, hydroalcoholic gel, colouring agents, fruit juices, olive oil, vinegar, honey, syrup, jam, etc. With a filling precision of $\pm 0.5\%$, the K-Net Auto ensures the precise filling of your containers at a rate that can be as high as 1,200 flasks/hour. It benefits from a number of functionalities ensuring it is easy to use and clean (intuitive touchscreen management, stainless steel conveyor with recovery channels, automated product pacing, fluid-metering systems, with pistons...).

E-Fill, the complete adaptive line

Overwhelmingly approved by many industries such as e-liquids, essential oils not to mention agri-food-stuffs, CDA's E-Fill takes the form of



a complete line par excellence. This all-in-one unit ensures the filling, screw-capping and labelling operations for containers with just one ultra-compact automatic machine. With filling precision of $\pm 0.5\%$ and a rate of up to 25 products/minute, it can place one or two labels on flasks of between 5ml and 1L (with a maximum diameter of 90mm). In line with our watchwords of versatility and adaptability, the E-Fill includes a pump suited to the viscosity of the

product to be packed and is suitable for packaging a large number of formats. Its integrated touchscreen, stainless steel conveyor, rotary product accumulation table and labelling height-setting by electric column offer a real utilisation comfort for its operators.

Find out more about our all-in-one labelling and filling range on our website www.cdadeutschland.com or by contacting our team directly!



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

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Tubes Cores Bobbins



TUBITEX SOLUTIONS FOR FOOD FILM PRODUCERS

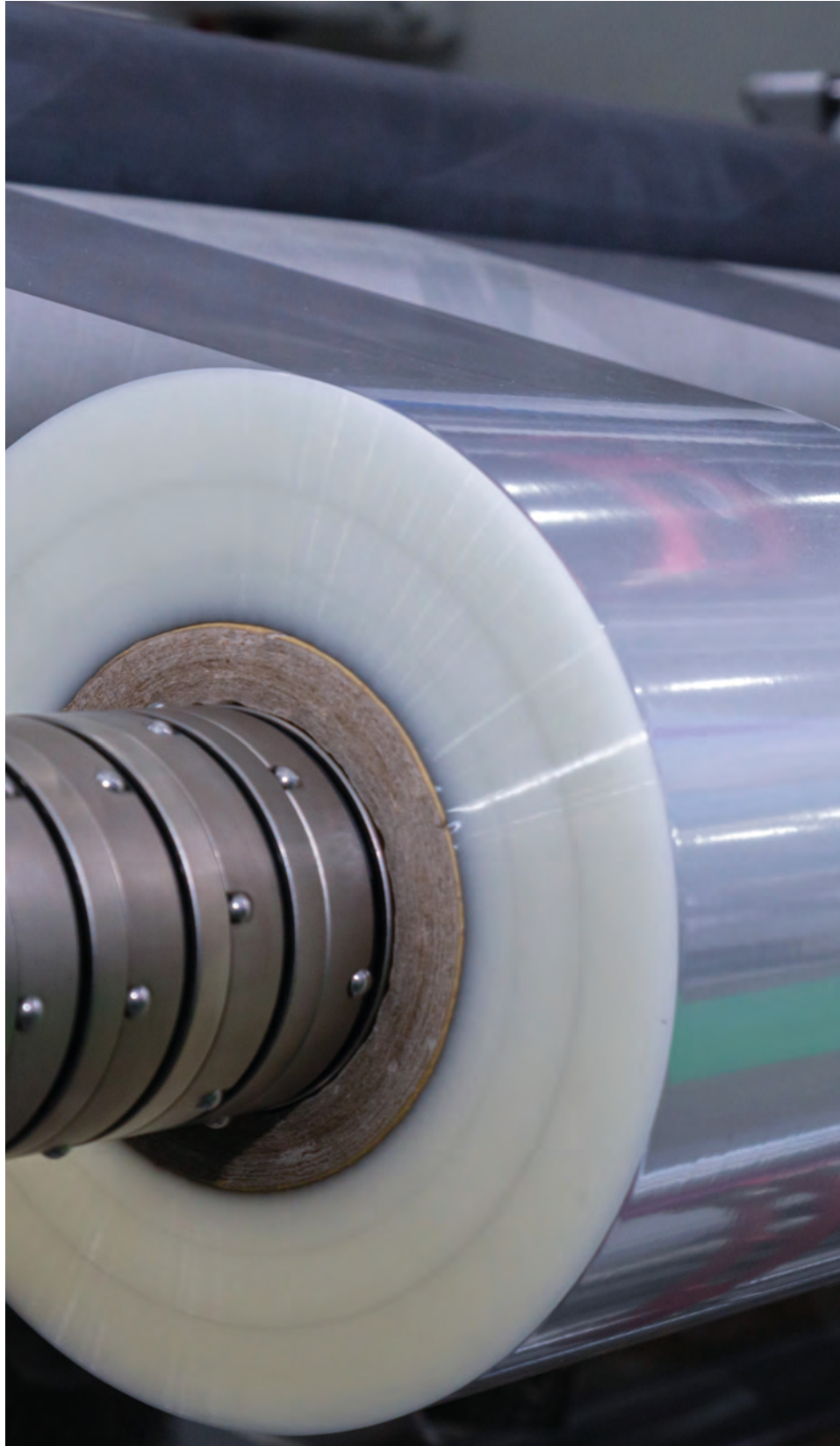
Tubitex is an Italian company specializing in the design and sale of industrial cardboard tubes. Established in 1976, Tubitex is among the leading European manufacturers of tubes, coils and cores in spiral and rectified cardboard for the producers of plastic food film, the paper and graphic industry,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

Products for the food packaging sector

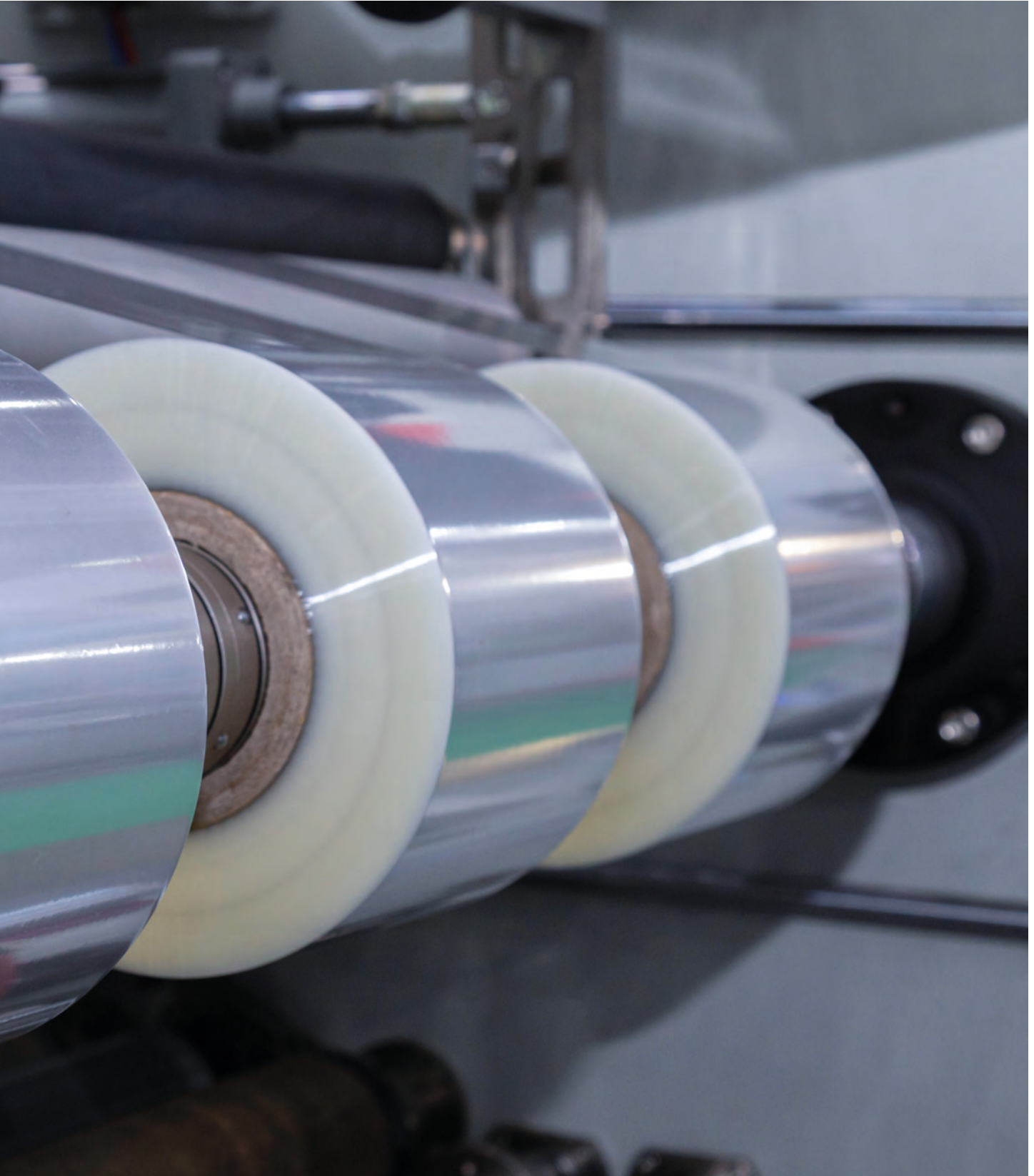
Tubitex addresses the food packaging sector with a wide range of plastic film tubes for fresh food packaging. The products are made of 100% recyclable cardboard and can be reused one or more times, depending on the type of use. The cardboard core material consists of 90-95% recycled fibers and 5-10% natural vegetable and inert substances, to allow their disposal together with the paper, in compliance with the optimization logic of industrial food packaging and the regulations in force concerning packaging. Tubitex cardboard cores for polypropylene, PVC, polythene and polyester films, coupled films and printed films are characterized by high wrapping speed and high mechanical resistance. These qualities make them suitable also for extreme processing. Tubitex cores are designed respecting the specific needs of the food and non-food industry, in full compliance with the sector's technical standards and the national and European health and hygiene standards.

The commitment to environmental sustainability

Over the years, Tubitex' constant commitment to technological innovation and attention to environmental sustainability have allowed it to achieve important



 **TUBITEX**





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

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





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

A customer-focused approach

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

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

Versatile products for different production sectors

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

www.tubitex.com





LABELPACK®, EACH LABEL A NEW STORY

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

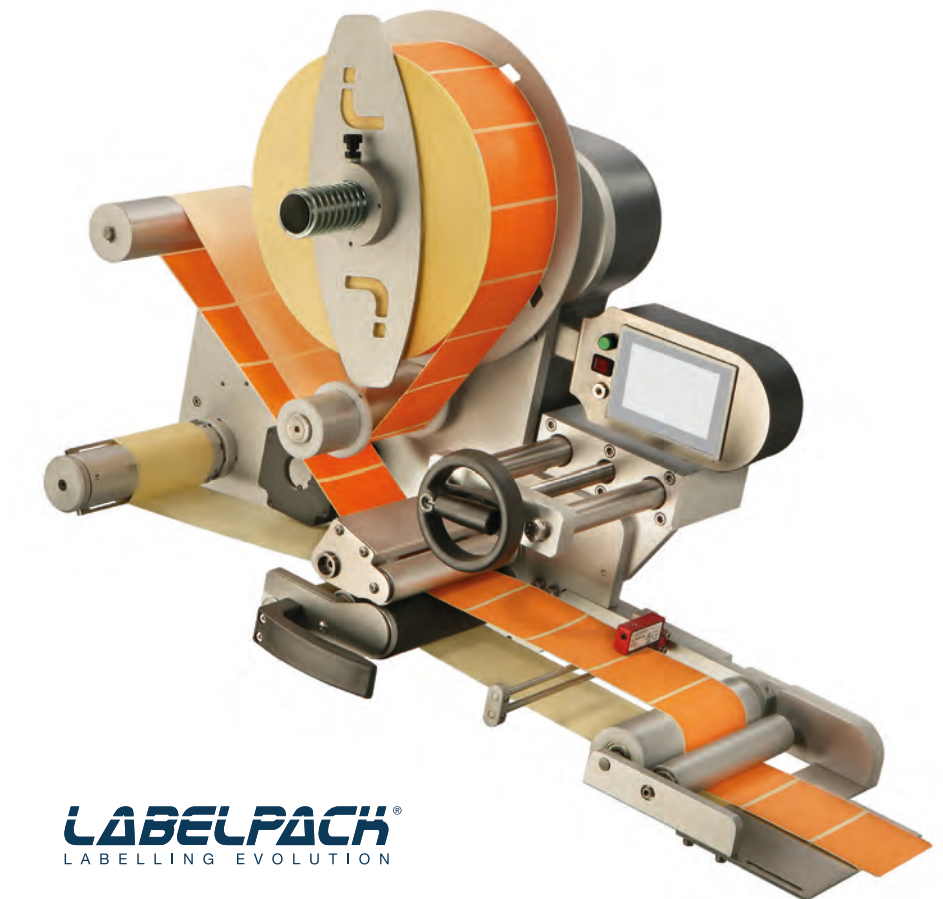
In addition to the commercial image of the products, the packaging has to show some product information, such as: product name, ingredients, shelf life, expiry date, nutritional characteristics, country of origin and other important data required by law.

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

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

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

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



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

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

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

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

LABELPACK®
LABELLING EVOLUTION



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

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

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

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

www.labelpack.it



www.labelpack.it

Label your world, label your life.



LABELX

LABELPACK
LABELLING EVOLUTION

A perfect choice for food industry.

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

Print & Apply solutions for boxes and pallets.

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THE WORLD OF BRUNI GLASS

Bruni Glass is a leading supplier of high-end special glass bottles and jars for a wide variety of markets: spirits, wine, sparkling, beer, gourmet, food products, room fragrances and pharmaceuticals. In addition to standard solutions, Bruni Glass boasts a portfolio of more than 3,000 customized design articles. This bespoke approach is made possible by an international design team, a network of top-quality producers and the client-centric mindset we have had since our beginnings. Our goal: to proactively meet the needs of every client, providing complete assistance from concept to production, in order to create distinctive, unforgettable packaging. Founded in Italy in 1974, our company is today an integral part of Berlin Packaging, an American multinational that is unlike any other worldwide, a group made up of some of the sector's top companies. From Food & Beverage to Gourmet, from bottles for spirits to those for chemicals and pharmaceuticals, right through to the world of room fragrances. Bruni Glass supplies all the premium container sectors with original collections, tailor-made by our Innovation Center designers and technicians in collaboration with an international network of trusted producers who deliver top-quality service and specialization in every segment of the market. There are more than 3,000 articles in the Bruni Glass assortment. Thousands of shapes developed with combinations of different capacities, mouths and other design elements. A range of products that includes containers not just in glass, but also in metal, plus closure systems and customizable caps, suitable for food pasteurizing and sterilizing processes.

EXPRESSIONS IN DESIGN

Create, innovate, amaze. The Bruni Glass mission has always been to create projects on the cutting edge



in terms of quality and aesthetics, exceeding standards and expectations. Packaging that transmits significant added value to the product it contains, thanks to exclusive, unique custom design. Highly recognizable creations, studied to enhance the brand and communicate emotion, exponentially increasing consumer engagement.

FOCUS ON KNOWHOW

The Innovation Center is the Bruni Glass division recognized internationally as a center of excellence for research and development of new design solutions in the world of glass bottles and jars. The division comprises a team of technicians and designers who work in close contact with the network of Bruni Glass producers and partners and collaborate with our clients to interpret and lend shape to their ideas. A widespread culture of innovation focused on the

creation of original tailored packaging that stands out on its reference market, anticipating fashions and future trends. The Bruni Glass method entails direct constant involvement of the client in each step of the project. From concept to prototyping, from design to production specifications, from decoration to engraving on closures. At every stage of the process, our Innovation Center guarantees proactive advice that starts with taking on board every specific need, guiding the client through creation of innovative packaging in line with their business goals as part of a relationship based on continual sharing of experiences, competences and collaboration. 🏢

BruniGlass.com
BerlinPackaging.com

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STRAPPING

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info@omsspa.com



OMS GROUP END-OF-LINE PACKAGING

OMS Group is a world leader for end-of-line packaging of palletized products for all market sectors. In addition to the Italian headquarter the Group consists in 12 subsidiaries based in Italy, Europe, North and South America, Asia and Oceania.

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

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

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





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

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

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

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

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


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

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

The results are a largely increased reliability and reduced maintenance as well as stable loads with minimal film consumption. Exclusive and patented “tuck under” system. At

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

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

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

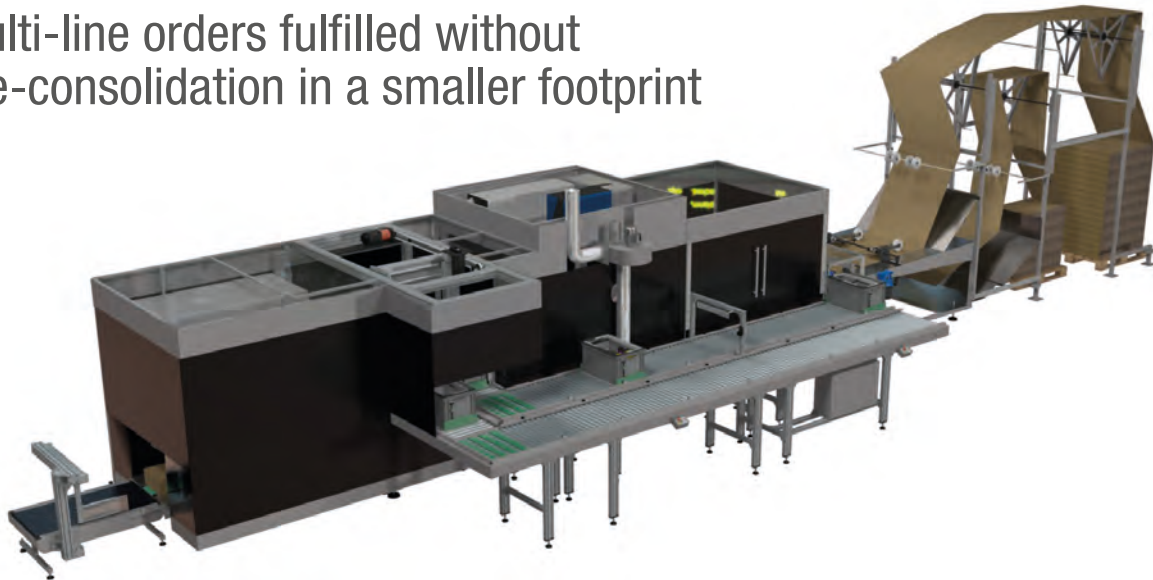
www.omsspa.com





CMC SRL LAUNCHES NEW CMC GENESYS AT THIS YEAR CID20

Multi-line orders fulfilled without pre-consolidation in a smaller footprint



CMC Srl, the Italian Manufacturer of automated packaging solutions today has proudly announced the official launch of the CMC Genesys. The company is keeping pace with their innovation promise made in 2013 when they engineered the first 3D packaging concept that creates right sized packaging leading to reducing volumes, materials and shipping costs. Since then, their game-changing creativity has driven the way to a wider portfolio of packaging solutions that look beyond any e-fulfilment boundaries.

At this year CID20 on May 28, the company's day devoted to innovation, CMC will officially unveil the new CMC Genesys the only auto-packer that can be directly connected to a warehouse storage through the CMC Patented Vary-Tote system. This innovative concept allows you to feed and pack multi-line orders without the requirement to be strapped or wrapped together. CMC Genesys is the ultimate digital solution for packaging automation. By using lasers to cut and crease the exact box template,

CMC Genesys creates a unique box structure that holds items in position removing the need for void fill.

The end customer experience is enhanced through the box's "easy open" and "resealable strip", allowing the same box can also be used for returns.

As any other CMC auto packing solutions, the machine dramatically saves labour costs and reduces freight/box volumes and cardboard consumption. Just in time consolidation in the Vary-Tote eliminates completely needless offline operations and allows you to keep pace with the machine speed thus improving productivity. This new fully automated technology eliminates any loading and human operations and improves the customer experience, delivering orders in fit to size, sustainable boxes.

"CMC Genesys is the result of a multi-year study aimed at improving the parcel fulfilment process. One of the major challenges was the ability to pack multi line orders without any offline pre-consolidation process." said Francesco Ponti, CMC CEO "Not only have we optimised the process,

but also improved the ROI with an unprecedented speed for complex, multi-line jobs as high as 900 boxes an hour". "The word Genesys means beginning, creation and we have chosen this name for a machine that surely redefines 3D Packaging".

To adapt to the current situation with travel restrictions and stringent physical distancing, CID20 will be a live streaming event this year "The organisation will be different, but the content and communication will be relevant, qualitative and innovative as always. The unveiling of the CMC Genesys will be complimented with other new solutions: the CMC EasyBox and CMC Paper-Pro. A rich program for a fast-changing market" explained Tania Torcolacci, CMC Marketing Manager.

The new CMC Genesys will be soon operational at one of the largest retailers in the USA and will be exhibited at Deliver in Amsterdam in October. 🏠

For more information on how to attend CID20 please contact CID20@cmcmachinery.com



FLEXICAP

*Capsule Filling & Sealing Machine
for Liquid and Powder Products*



*Dynamic
Excellence*

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Successful innovation

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OMAS TECNOSISTEMI THE MANUFACTURING OF FILLING SYSTEMS SUITABLE



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

The range of customers may vary from small laboratories in need of





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 performances. 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 downloading 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

semi-automatic machines to medium 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 dismantlable 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





ESSEGI: TARGETED AND EFFICIENT SOLUTIONS

Essegi engineers and produces special packaging systems for foodstuff, characterized by different solutions depending on customer's production requirements



Essegi is a company specializing in the engineering and development of vertical and horizontal packaging systems, weighing and automation lines for a broad range of products, with a comprehensive range of weights and formats. It has on stock a comprehensive range of machinery to process different products: from traditional to the most particular. Last but not least, compression and automatic packaging from single-layer reel for bulky and slightly poor products.

Upon request, fully stainless steel work is also possible for the smallest to the biggest models. For the food sector in particular, primary packaging for foodstuff is required to sell what it protects and to protect what it sells. For this reason, Essegi engi-



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ITALY
packaging system

VERTICAL PACKAGING MACHINES (VFFS) FOR FOOD INDUSTRY



ESSEGI

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30
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info@essegi.com - www.essegi.com - [YouTube](https://www.youtube.com/channel/UC...) essegi2srl



neers and produces special packaging systems for foodstuff, characterized by different solutions depending on customer's production requirements. As well as packaging machines, Essegi production range also includes dosing systems and electronic weighing machines. Moreover, it also supplies different feeding systems for every kind of products.

In addition to granting advanced packaging machines, Essegi's thirty-year experience in the sector also concretizes in a highly skilled commercial network, always looking for targeted and more efficient solutions, as to meet customers' packaging and automation requirements. Versatility, dynamism and adjustability to different formats, user friendliness, maximum safety and easy maintenance, are the reasons for us to choose Essegi products, since it means meeting any requirement and investing in unrivalled performances. Essegi after sales and technical assistance are the added value of the commercial system, particularly

modern and efficient, of Essegi machines. After-sales service can provide the best solution to customer's need because it is backed by a highly qualified staff, spare parts service and advanced maintenance. Essegi commercial department provides its best offers prompt-

ly, detailed technical designs, and complete projects of complete lines masterly studied by the technical staff as to present customers a preview of the final result already from the engineering stage. 🏢

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PISTON FILLER

for cans, plastic and glass containers

No better way to fill

- Automatic pistons extraction for CIP and maintenance
- Easy cleaning configuration
- Sanitary design
- Automatic height and volume adjustment by HMI
- Quick change parts for body changeover



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filling and closing lines

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UNIVERSAL PACK ECOCENTRIC TECHNOLOGY

New ultraclean and ultra flexible solutions to sustainably package single dose food and dairy products

PROJECTS

Universal Pack latest realizations for single dose ultraclean packaging concentrated mostly on products as yogurt, quark cheese, condensed milk and sauces. Customers requested both sachet and stick-pack machines based on their needs; complete lines for primary and secondary packaging have been put to work too, integrating Universal Pack end of lines for cartoning. In the last years a great part of research and development has been exclusively dedicated to ultraclean packaging, while other important resources address sustainable packaging and digitalization of services: Universal Pack solutions are in fact 4.0 ready and can use recyclable or compostable film.

Universal Pack ultraclean solutions for stick-packs and 4 side seals sachets present the following main features:

- Total film, dosing, sealing and cutting areas isolation to guarantee the best hygienic conditions
- Transfer, counting and stacking units are totally customizable with Universal Pack patented solutions
- Maximum flexibility in sachet and carton formats thanks to modular design of machine groups. Moreover, dosing units are easy to change or cleanable in place without being dismantled in order to minimize machine downtime during product change
- To minimize downtime, regulations and format change operations can be done quickly and without tools
- Thanks to a new Universal Pack patent it is possible to put sachets neatly on multiple levels

Ultraclean and ultra flexible stick-pack machine for soft yogurt and quark cheese



- Machines and lines are integrated and 4.0 ready. This feature allows remote production management, predictive maintenance, data storage for analysis.
- Hygienic Design, EHEDG guideline compliance and poka-yoke philosophy, a milestone in Universal Pack solutions
- Complete washability in place through the isolation of sensitive

components, the use of dedicated materials and CIP and SIP systems


- Thanks to the joint investments and the collaboration between Universal Pack lab, packaging producers, research institutes and customers lots of improvements have been made in the field of sustainable packaging and it is possible to use recyclable and compostable films on Universal Pack machines.



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



MAIN FEATURES

- Advanced film and product sterilization
- Total flexibility in sachet and carton formats
- Toolless regulations and format change operations
- Patented system for multilevel cartoning
- 4.0 ready for remote management and data analysis
- Hygienic Design Compliance
- Complete washability and CIP and SIP systems
- Recyclable and compostable laminates available 

www.universalpack.it





PROSYSTEM PACKAGING MACHINERY: A WINNING TEAM AT YOUR SERVICE



ProSystem is a leading company in the manufacturing of stand-alone machinery and complete lines for the packaging industry offering “turnkey” solutions. Since 1991, the company has been developing customised and innovative equipment to guarantee the highest level of efficiency at competitive prices.

ProSystem technical team supports its customers with a detailed and exhaustive analysis of the pre-existent resources and space availability to get the best optimization results. After the preliminary study, ProSystem provides a detailed product design presenting all possible solutions following the different types of equipment that will be installed or tailor-made by the engineering team. The selected design will then be corrected according to the specific customer's demands and budget. From the project design to the after-sale service, the company follows

the whole manufacturing process to build the perfect machine or line that best suits its customers' needs. All ProSystem machines are designed and constructed using leading-edge technology and high-quality materials in compliance with European and International standards to guarantee long-lasting operation and durability.

In addition to manufacture and installation of complete packaging lines and stand-alone machines, ProSystem also offers additional services, such as staff training, preventive and routine maintenance, technical and electronic assistance, updates on machine safety and performance.

Also, ProSystem backs up and completes these services with a large spare parts warehouse designed for 24/48-hour delivery, guaranteeing

the constant efficiency of its production systems. The company can be reached via telephone, email or Skype.

ProSystem's experience and know-how make it the ideal technical partner for small, medium and big companies that operate in the food and non-food industry as well as in the petrochemical and ATEX sectors.

Throughout the years, ProSystem's participation in important trade fairs, national and international industry events as well as its involvement in some European projects, have led the company towards greater know-how and constant updating about the latest news in the packaging sector. 

www.prosystem-packaging.com

Visit us in INTERPACK:

Hall 11 Booth A74





ALPHAMAC: USE PLASTIC IN A SUSTAINABLE WAY



AlphaMAC develops technologies for the circular economy,

bringing a concrete contribution to increase the use of recycled materials and to optimize the overall efficiency of its machines, giving users the possibility to produce with zero defects and in a sustainable way.

Plastic is and it will continue to be the most practical and cost-effective packaging for liquid products and with the global population growth, its use is set to increase even more in the next years.

AlphaMAC, as a machine manufacturer and technology developer, has put at the centre of its attention the actual trends and issues of plastic

industry, designing a range of innovative equipment to help as much as possible its partners to decrease their operative costs and to deliver on the market products made in a sustainable way, keeping a cost competitive approach.

“There are many ways to use plastic in a sustainable way, processing for example bio-based or biodegradable materials to replace fossil, or using post consumers resins but also reducing the energy needed to produce and eliminating defects at each phase of the production chain.”

Among the innovation contents of its technology, AlphaMAC engineers constantly works on the design of their proprietary extrusion head and screw

profiles in order to process higher percentage of recycled material without suffering stability process issues and allowing fast color changing time. Not only, a specific part of development is also dedicated to the design of new shapes and new closures for the bottles of the future, with lower weight and higher mechanical and aesthetic performances.

AlphaMAC full-electric technology is the result of a cluster of advanced solutions, reaching a very high energy efficiency not only in terms of power consumption but also in regards to compressed air and water cooling requirements and Alpha Series confirms its ambition to represent the evolution of at least two generations



of full electric solutions designed in the past.

“People want to feel green buying products which are packed in renewable solutions and this brings plastic converters to the necessity to upgrade their existing machines with co-extrusion packages or in some cases to invest on new machines.

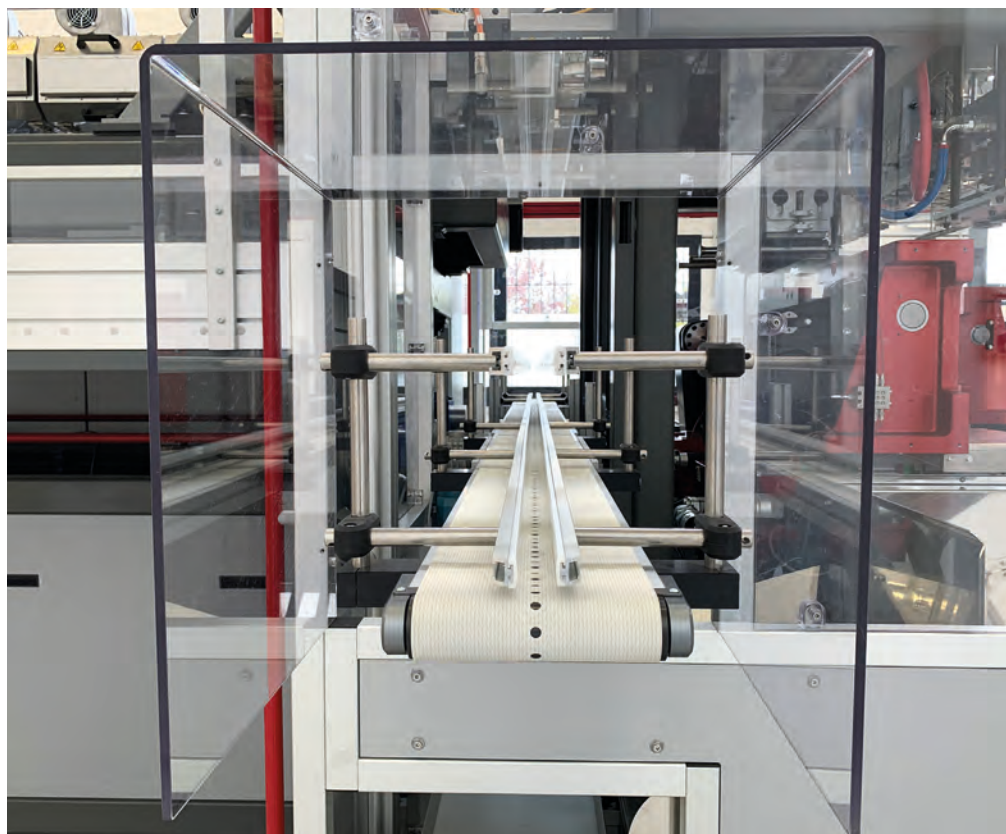
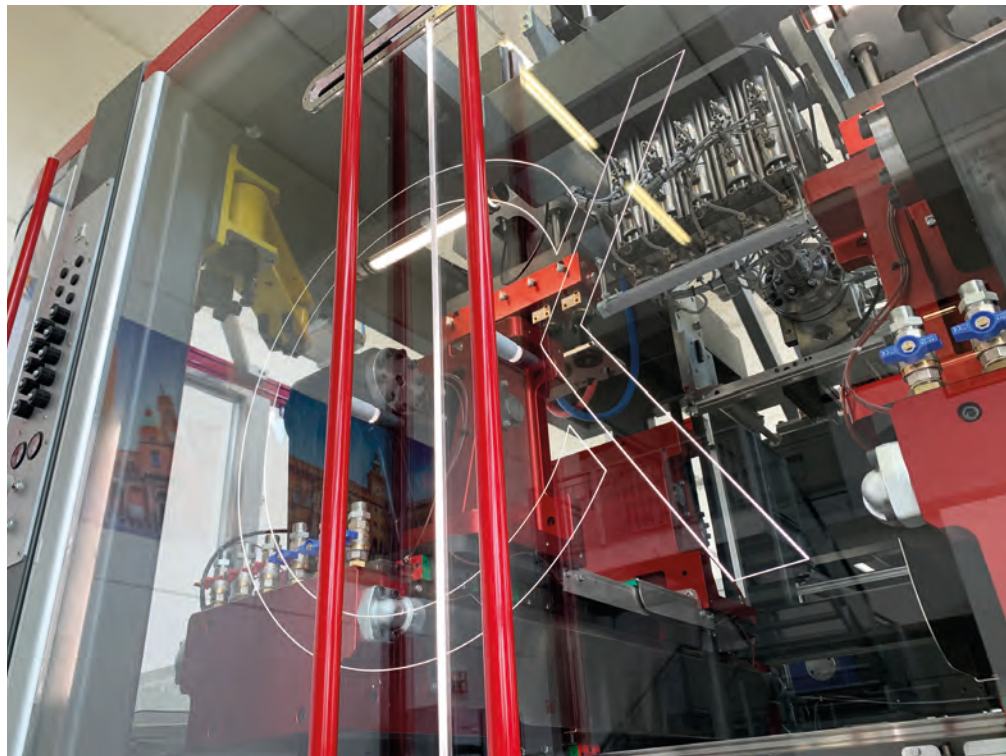
The difficulty for the bottles manufacturer is to use recycled and new materials reaching the same level of quality and at the same price. It's important for them to work together with people which have technical expertise, financial resources and which know how to optimize their processes for this goal”

A fundamental tool which has become integral part of the blow-moulding machine is the “Zero-Defect-Objective”, a quality control system which AlphaMAC has developed to check the quality of the containers before the transport to a warehouse or to a filling line. The system includes leak testers, visual camera and weight control which detects black dots and verify primary parameters such as dimensions, neck ovality, presence of flash.


The system, which collects both machine production and product quality data, is integrated to the machine HMI and is available as a web-based record, allowing a continuous improvement of the production processes.

The application of the concept “Industry 4.0” is complemented by the availability of a sophisticated “Product Traceability” system that can identify every single step of the production and logistics process of the individual container and it can trace back to the related data.

The importance to invest in equipment with a high level of quality and technology innovation becomes even more important when market competitiveness requires an increase in Overall Equipment Efficiency. The new generation of Alpha Series machines



has achieved one of the best OEE value in the segment thanks to the high overall quality of its components and thanks to a state-of-the-art software that includes a predictive maintenance program, linked to a statistical data collection system.

“Our customers have to deliver their products without having the concern to think about the efficiency of our machines, and that's how we designed them.” 

www.alphamac.it



**Azienda vincente
in ogni campo.**



**Borghi, partner ideale
nello stoccaggio industriale.**

since
1948



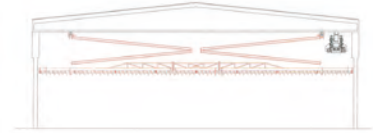
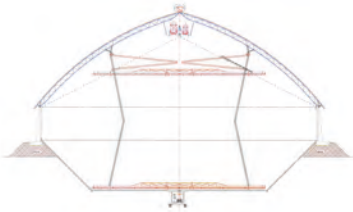
BORGHI
INDUSTRIAL EQUIPMENTS



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BORGHI Srl 45037 Melara (Rovigo) Italy Tel. +39-0425.89689 Fax +39-0425.89636 E-mail: info@borhigroup.it

BORGHI SRL: CEREAL STOCKING AND TRANSFORMATION PLANTS



One of man's dreams is immortality, a concept bound indissolubly being healthy, which implies eating healthy.

In view of the fact that a large quantity of products, composing our daily diet, derives from cereals transformation (wheat, corn, barley, etc.), it follows that modern politics considers them as strategic products, as well as fundamental resources for a country's economy, so their conservation is a social target, as well as agri-food. Storing a cereal for longer or shorter periods, in a rational and safe manner with the minimum cost of operation, is the task of a silo.

In order to choose the type of a silos to be adopted, many factors are involved, such as annual passing number, storage capacity, conveying capacity, conditioning and non-conditioning systems, possible treatments and other factors.

In any case, the work cycles in a silos must be rapid, having the possibility to collect and to return the product at the same time, where the man must only check.

The silo capacity is a too subjective factor to allow practical suggestions, it depends on the purpose of the plant and the local market conditions as well as on economic-financial calculations.

However, we could state, in the first analysis, that a silos plant with:

- many cells, of modest capacity and with different grains, is used to make quality.
- few cells with large individual capacities and few varieties of cereal, serves for convenience exploiting the market prices for supplying goods speculating on the cost (e.g. cereal purchase and storage during the harvesting period)

The silos are divided into two above mentioned large categories:

Vertical silos

Normally circular, polygonal, with hopper and/or flat bottom.

They can be made of metal, where they can reach a diameter up to 30-35 m, with capacity up to 15.000 tons/each one or in concrete, generally with a diameter from 6 to 8 m with inter-bins and heights of 60-70 m (e.g. port silos).

However, we will deal with this type of silos in a special section.

Horizontal silos

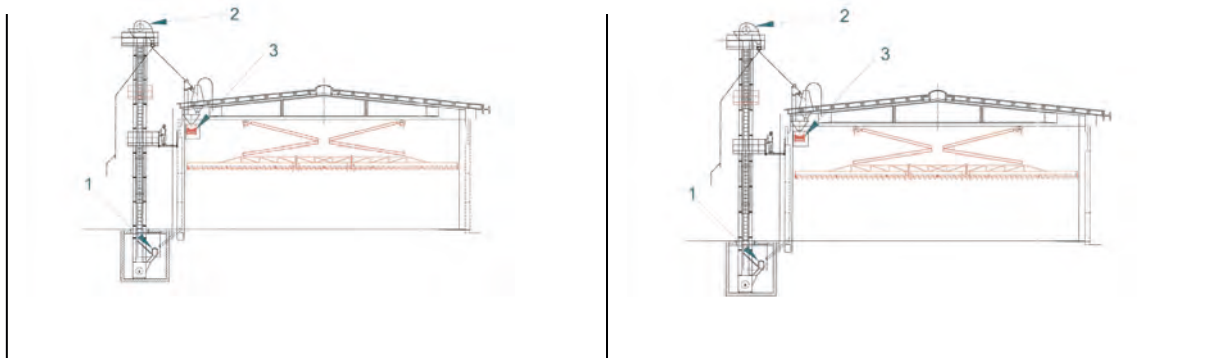
Consisting of flat warehouses, today they represent the most economical system (ratio between cost and stored tons) for cereal storage and conservation (energy and labor necessary for the plant optimal functioning). Generally made of metal or reinforced concrete and/or pre-

fabricated with variable dimensions: width 20-30m up to 50m and length over 100-150 m with storage height (side wall) ranging from 6 to 11 m, where the unit capacity is generally over 10.000 tons (finding in this situation an economic reason for the choice).

This type of silo is widespread in Brazil and Australia where, in the latter, it covers more than 10% of national storage with warehouses reaching up to 60.000 tons (133 m length, 54 m width, with 11 m average height storage).

The types of horizontal warehouses that we can meet are many, where the best known are the following: As already above-mentioned, the horizontal silos (warehouses) can be made with reinforced concrete walls directly cast in place or with lateral pillars supporting the lateral curtain wall made of reinforced concrete slabs (prefabricated). The flat warehouses can also be made with metal side walls where normally their walls are realized bending (Ω -shaped) steel slabs directly bolted to pillars, always in steel, placed at a constant pitch (from 3 to 5 m) on the warehouse perimeter.

The covering can be realized by means of prestressed concrete trusses or in metal where for impor-



tant lights (over 30m) it is an obligatory choice. The theory used to calculate the pushing on the walls (a fundamental element for calculation and design) is the one best known as “land pushing”.

In the past the use of flat warehouses for the cereal storages aroused some perplexity due to the difficulties that could be encountered in the management of the stored grain, such as:

- 1) difficulty in ensiling uniformly and constantly
- 2) difficulty in intervening in case of non-conditioning
- 3) difficulty of cereal return in compliance with health and hygiene rules
- 4) difficulty of cereal conditioning
- 5) difficulty in stocked mass temperature and humidity monitoring.

The new technologies and financial market trend (banks finance more willingly a flat warehouse than a vertical metal silos) represent an excellent alternative to storage in vertical silos. Take into account the company's type of activity choosing the unit capacity or the type of silo to be adopted, horizontal or vertical.

DESCRIPTION OF A FLAT WAREHOUSE MECHANIZATION TYPE

A chain conveyor (1) is mounted in one side of the warehouse (normally the longest) for cereal loading and unloading destined to the warehouse storage, in fact:

the conveyor is mounted on the bottom of a reception pit regularly covered by a self-supporting truckway grating along the entire length of the conveyor or only where it is strictly necessary (e.g. near the point of unloading of the vehicles and/or in other points, where it is deemed necessary, depending on the activity to be carried out).

The uncovered part is normally closed with reinforced concrete slabs or steel of suitable shape and thickness. The vehicle will discharge the cereal inside this pit which, through the chain conveyor (1), will convey the cereal into the elevator (2).

The elevator will raise the cereal and load the warehouse loading belt (3). The belt conveyor (3) will be equipped with a tripper (4) with a motorized advancement, able to discharge the cereal inside the warehouse on time.

The warehouse loading and unloading robot is positioned at the tripper discharging. This robot is substantially able to run along the whole length of the warehouse and it can rising and lowering for the whole height of the flat warehouse.

A screw conveyor system is installed on the lower part of the robot to move the cereal from side to side of the warehouse.

As it is easily understandable, once the cereal is discharged from the tripper and it touches the robot wormthreads, the same is pushed on the opposite side.

When the cereal reaches the opposite side, a special rocker system will indicate that the cereal has reached the desired position, so it will drive the tripper to move in a predetermined measure; consequently the loading robot will move and repeat the same cycle up to the total filling of the warehouse.

Some shutters (5) incorporated into the wall, which obviously can be manual or motorized, are installed on the side where the reception pit is located, so the chain conveyor (3). The robot will be placed at the point where you want to unload the warehouse and the correspondent discharging shutter will open.

It follows that before the cereal will fall down by gravity, after by means of robot and then it will be pushed towards the discharging shutter.

In this way the cereal will reach the discharging conveyor which, in turn, will convey the product to the elevator (2) placed generally at the head of the warehouse, under which a valve is able to carry out the following operations:

- return
- recirculation
- another operation (e.g. cleaning)

As shown in the operation description, the loading and unloading robot is the main performing element of mechanization. 🏠

www.borghigroup.it

PLANNING AND REALIZATION OF MACHINERIES FOR OENOLOGICAL SECTOR

Enomet Impianti S.r.l. it's in the oenological sector from 1996 operating in planning and realization of machineries for oenological sector. Our Firm is formed from a team of 15 people with 2 Oenologists and different qualified Technicians. We operate in Italy and to the foreign countries, we develop projects of complete wine cellars and we occupy there both of the architectural part and technological, proposing innovative fittingses using ourselves of different brevets and of personnel that has matured an experience of 40 years in the sector. In particular, our activity concentrates on the project and development of new technologies, on the design of machines and processing lines, on the manufacturing and marketing of oenological plants, such as:

- Destemmer-crushers and selection lines.
- Membrane pneumatic presses.
- Must clarification machines.
- Vacuum rotary filters.
- Kieselguhr filters.
- Plate filters.
- Cross-flow filters.
- Reverse osmosis.
- Tartaric stabilization machines.
- Cooling units.
- Heat exchangers.
- Control boards to control the fermentation temperatures.
- Cooling plates.
- Classic and Charmat method machines.
- Machines for production of the beer.
- Nitrogen generators and plants.
- Machines for the recovery of CO2.
- Automatic machine for Batonnage.
- Bottling plants, automatic and semi-automatic.
- Pumps of several types.
- Stainless steel reservoirs.
- Barriques, barrels and relevant fittings.
- Plant engineering and stainless steel pipe fittings.



The various phases of our activity, from the planning to the realization, they are mainly managed from our Technical Office that uses in case of necessity qualified external Consultations. The installation of the fittingses, also when she is managed by external Enterprises, it is directly followed always by our Technicians. Furthermore, we inform You that we are able to give external technical assistance and repair also other machines not of our production, after having inspected them. 🏠

www.enomet.it



HI-TECH MACHINES FOR THE CANNING INDUSTRY



F.B.L. - MACHINES AND EQUIPMENT FOR THE FOOD INDUSTRY

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

We are specialized in the manufacturing of the following machines:

- Complete packaging lines;
- Automatic and semi-automatic depalletizers;
- Blower machines driven by compressed air, steam or water;
- Vibrating linear filling machines to fill containers with olives, onions, cucumbers, artichokes, capers, mushrooms, cherries, mixed vegetables, etc;



- Rotative lowerator machines for vegetables;
- Rotative vacuum fillers to fill containers with liquid products such as

as olive oil, brine, vinegar, syrups, sauces, etc;

- Linear and rotative piston fillers to fill containers with dense or semi-dense food products such as jam, sauce, honey, cream, ketchup, mustard, mayonnaise, etc;
- Automatic linear capping machines ideal to close glass containers with twist-off caps of different dimensions;
- Pasteuriser and cooler machines;
- Vacuum detectors;
- Linear and curvilinear conveyor belts;
- Automatic and semi-automatic palletizers;
- Robot pal-depal. 🏠



www.fbl-it.it





DOSATRICE ROTATIVA A PISTONI
ROTARY PISTON FILLER

NICOFRUIT

PAST, PRESENT AND FUTURE

NICOFRUIT is a registered trademark, owned and distributed by Frutthera Growers, an Italian company located in a town called Metapontino, in the Basilicata region, in the south of the Country. This area is well known and is ideally suited to the growing of strawberries, grapes, kiwi and citrus. These fruits find their natural habitat here and are included in the most representative made-in-Italy productions.

Adopting the integrated production quality system means employing environmentally friendly production methods, protecting the health of both workers and consumers, making use of technical and economic features of the most modern production systems.

Special care to the environmental issues led the company to achieve an important result: the drastic reduction of pesticides, implementing specific natural technics and recurring to a massive use of antagonistic insects. Natural protection of the plants gave a large contribution to get a “zero residues” pesticides for a lot of the fruit we produce.

Packaging represents another way to respect Earth. A totally brand new compostable packaging has been implemented in our production lines, being entirely degradable and used as a natural fertilizer. Great help for the environment!

Frutthera adopts the integrated production quality system that consists of a combination of eco-friendly production methods, the protection of both workers and consumers' health, and technical and economic requirements of the most modern production systems.



NICOFRUIT
ITALIAN FRUIT & VEGETABLE PRODUCERS

Full of Vitality





they are sufficient to feed most of the company's energy needs.

From the very beginning, dynamism and long-term outlook have allowed the company to reach internal large-scale retailers and important market spaces from South America to the Middle East. Analysing percentage shares, the products are sold 50% in the foreign market, 30% in the internal retail and 20% in the general market.

Since commercial aggregation is a very important target to achieve, Frutthera joined one of the biggest Producers Organization in south Italy, with a total turnover > 70 mln €, Asso Fruit Italia, that is also a partner of Italia Ortofrutta, the biggest Italian National Union.

Storage and conditioning are controlled by a software cell that provides constant monitoring of the products' temperature and humidity, from the countryside until their final destination into targeted markets.

Monitoring the correct temperature during transport is guaranteed by small electronic recorders installed on the means of transport. NICOFRUIT products are traceable and trackable.

Thanks to a computerized system, the product will be followed through all the stages of processing, packaging and storage to the sale moment so that the consumer can trace back the soil where the fruits and vegetables have grown.

Today FRUTTHERA Growers can count on more than 40 partners that cultivate more than 500 hectares of land.

On average, 160 seasonal workers are employed with a max of 350 in the most intense harvest periods. The factory is 12.300 sqm (indoor

and outdoor). It is newly built and it has been designed to guarantee the quality of the products.

Sustainable development is the only possible model for NICOFRUIT - solar panels are located on the storage and on the processing plants, and

As a natural consequence of environmental awareness, Frutthera takes part in a lot of projects to achieve this target, organized by Universities, Research Institutions and many other reliable partners. 🏠

www.nicofruit.it



Full of Vitality



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nicofruit.it





Present and future with INDUSTRIE MONTALI



by
Chiara Natalucci



Stefania Montali
Company owner Industrie Montali

talk about all this. Industrie Montali is an Italian company that was founded as a tomato processing company in Emilia Romagna in 1910.

Today Industrie Montali produces a wide range of food products that satisfy multiple needs and is available both to the large-scale retail trade, the hospitality industry and private label sectors with significant exports shares, especially to the United States, Singapore, Great Britain, Ireland, Eastern Europe and Korea.

How will the food industry look like in the post-COVID era? Which will be the most preferred channel of shopping in light of new consumer behaviours? How will packaging change in the future? We interviewed Stefania Montali, owner and representative of the fourth generation of Industrie Montali, to

Stefania Montali told us that the company's current production is characterized by a wide selection of ready-made sauces, pâtés and vegetable products, made





with top-quality Italian ingredients with no preservatives, colourants or antioxidants. The company is now specializing in natural products with organic and vegan lines, combining old and traditional production techniques with modern and simple recipes, to create genuine, easy-to-cook products.

In addition to describing the current status of the company, together with the owner of Industrie Montali we have discussed the future of the food market after Covid-19, trying to identify the new trends in food production in the next year. Stefania Montali's perception of today's situation is that now more than ever, people have re-discovered the pleasure of cooking at home, experimenting with ingredients bought at the supermarket or using the delivery services.

In this regard, she states that she has seen an increased demand for those products that are being delivered at home, especially from the network of distributors that sends consumers multi-product kits containing all ingredients to prepare a healthy meal to cook easily and quickly, with no need to go to the shop. Moreover, as far as online purchases are concerned, at the end of 2019, Industrie Montali had already opened an online shop selling the EasyMontali line, which is currently giving good results, especially con-



sidering that in the Italian large-scale retail sector the brand is still little known, despite its old history, because the company's main focus has always been the foreign private label market.

As for the new consumer needs emerged during the pandemic, beyond the increased use of online shopping, we talked about how the packaging of the future will change. This topic is very much delicate and dear to many consumers, as revealed by recent market surveys according to which users would like to be guaranteed higher levels of hygiene, including a more hygienic packaging.

Stefania Montali explained to us that the focus on this issue dates back to 30 years ago when the company decided to avoid using glass jars because the glass was considered a dangerous material which could have a lower level of hygiene compared to other types of packaging. For years the company had already avoided glass as a viable option in favour of a multilayer foil-lined packaging, in aluminium and plastic, with the right quantity to prepare a meal and then throw the packaging away. The smaller size of this packaging for the same content compared to other packages means a lower environmental impact, including some gre-

at advantages. One of these has to do with the higher quality of the product, because during production the heat treatments are reduced compared to other types of packaging, allowing better preservation of the organoleptic properties of the ingredients. A further key advantage is the amount of carbon dioxide that is released in the atmosphere, about a third less than the amount used in the manufacturing of glass.

Industrie Montali is an Italian small-medium sized company that has made innovative packaging and user-friendly solutions its strong points. The company has the highest certifications in terms of quality and hygiene, requested by the tough and highly-demanding American market.

Product research and development is entrusted to an expert team that, among other things, is responsible for research according to the target market or the large-scale retail trade, giving particular attention to special products with particular nutritional values, such as low in salt and sugar products.

We greeted Stefania Montali wishing her that the company's commitment and high-quality would continue for a hundred years and more. 🏠





Boost up the taste of nature

Discover GEA homogenizers.
The highly customized process solutions
that ensure excellence in food products.

- Improved organoleptic properties
- Longer shelf-life
- Reduced use of additives or stabilizers
- Reduced oxidation and alteration processes
- Improved viscosity, mouth feeling and taste
- Aseptic execution available

GEA HIGH PRESSURE HOMOGENIZATION TECHNOLOGY IN FOOD & BEVERAGE APPLICATIONS

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

How homogenization enriches food products?

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

Enhanced stability, shelf life, viscosity, color and taste are the essential characteristics that the emulsion gains through this process. Homogenization contribute in increasing digestibility and, as consequence, facilitating assimilation of the nutritional principles as well.

The use of high dynamic pressure and homogenizing valves specifically designed by GEA experts for different applications, allow to subdivided particles at the required size and efficiently mix ingredients at the lowest possible pressure, ensuring energy and cost savings.

What makes GEA your ideal partner?

The most important key of success consists in the close collaboration with customers. The connection of common efforts enable to implement innovative and tailor-made solutions,







to maintain continuous product development and to guarantee efficient operations with excellent results on the final products. The latest set-up and continuous improvements on production technologies allow the company to offer a complete range of homogenizers, from laboratory up to the industrial scale.

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

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

Ariete Series. The state-of-the-art technology for power, reliability and flexibility.

These machines are easily implementable in remote controlled systems and complete process lines. GEA homogenizers are available in different configurations, conceived with specific liquid end design that allows to reach up to 1500 bar with premium homogenization performances warranty.

Main advantages:

- Easy to use

- Highest reliability on continuous production (24/7)
- Reduced operational costs (water, lubrication oil, energy)
- Low environmental impact
- High capacity at ultra-high pressure

One Series.

The combination of convenience and quality to deliver unmatched benefits. These 3-piston homogenizers are simple and versatile machines manufactured to ensure easy maintenance and simple installation. Available in five versions, the series can meet any production need (from 300 l/h up to 10.000 l/h - 250 bar).


Main advantages:

- Ready-to-use
- Ideal for small-medium dairy & beverage industries
- High versatility and smart installation
- Long lasting core components

- Reduced maintenance cost
- Safe sanitary design

Find the perfect homogenizer for your product

The Laboratory and the Innovation Center, just refurbished in November 2019, represent a unique resource for customers to directly test homogenization technology on their product samples, refine receipts, develop high efficiency homogenizing valves and evaluate the performance of installed machines. Highly qualified staff can support customers in the development of new products, to test maximum process efficiency conditions and product scalability to industrial production processes.

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





BERTOLI
ALL THE BEST
TECHNOLOGY EVER



Tailor Made High-Pressure Homogenizers Since 1974

The right solutions for your business
in food and dairy applications



www.bertoli-homogenizers.com

Reggio Emilia - ITALY



BERTOLI HOMOGENIZERS - BRAND OF INTERPUMP GROUP SPA

Bertoli - Italian brand of Interpump group S.p.A. with over 50 years of experience specialized in the Food & Beverage, Pharma, Chemical and Cosmetics sectors - is the technological leader in high-pressure homogenizers and plunger pumps. The accrued know-how and the attention to details confirm its role as a provider of high value-added solutions.

Bertoli supports customers throughout entire lifecycle product, from definition of the solution to the achievement of success.

THE GROUP

Interpump group S.p.A. is the largest manufacturer of high-pressure piston pumps, with a turnover of 1.3 Billion€ in 2019 and more than 6.500 employees around the world. During the last 5 years, Interpump has increased his portfolio of food technology equipment with brands like Bertoli, Inoxpa, Mariotti & Pecini, Ricci Engineering and Fluinox, all of them specialized in food and pharma applications.

HIGH PRESSURE HOMOGENIZATION BENEFIT

Homogenization is the process to obtain a dispersion of solid in liquid and a fine emulsion of immiscible product.

Bertoli homogenizers, grant products the following benefits:

- Viscosity Increase
- Avoid sedimentation and separation
- Enhanced texture & taste
- Improved shelf life
- Smoothness of body and colour

THE NEW EVO SERIES TAILOR MADE FOR YOU

Raffaello Evo Series model HA34 introduced during CIBUSTEC 2019, is



THE NEW RAFFAELLO
EVO SERIES MODEL HA34
 Max pressione 1.500 bar
 Max portata 13.000 l/h



the evolution of Bertoli products. The new series present a cutting-edge technology with Italian design and international hygienic standards, tailor made for different fields of application.

Plus:

• **Compression block made of duplex material SAF 2205**

Pumping valves with poppet valves that can be used also with viscous product over 1000 cPs, Compression block with front flanges for friendly maintenance of liquid end like plunger packing replacement

• **Plunger packing with patented self-alignment system**

Plunger and packing configuration with High Velocity Oxygen Fuel chrome carbide plunger and Kevlar packing in combination with self-alignment system with excellent results in maintenance cost

• **Interpump Power end with integrate gearbox, and splash Lubrication**

- a) No Lubricating unit, less parts, less complexity = reduced risk of parts breakage
- c) No additional electrical motor of lubricating unit = less energy consumption
- d) No oil cooler = less water consumption
- e) The Interpump Splash lubrication system = less oil consumption

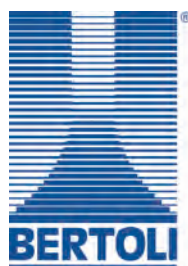
SAFETY AND QUALITY

All the Bertoli homogenizers are suitable for **Clin in place** solution and **Sterilize** in place solution.

In addition, **ATEX-EX** configuration available and **3-A** and **EAC Certification** available.

Discovery Bertoli's world on the official web site

www.bertoli-homogenizers.it



FRUIT AND VEGETABLE PROCESSING LINES

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

Navatta Group is center of excellence for the production and installation of processing machines and turn

keys with capacity ranging from 3 to 120 t/h of incoming fresh product.

MANUFACTURING RANGE

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

- Peeled / diced / crushed tomatoes, tomato sauces and

purees, tomato paste, all filled into any kind of package or in aseptic;

- Diced, puree, juices (single strength or concentrated) from Mediterranean / tropical fruit, all filled into any kind of package or in aseptic;
- Fruit crushing lines from IQF, frozen blocks and frozen drums

continued on page 130

DOUBLE HEAD ASPTIC FILLER MOD. AF2PD FOR PALLETIZED 220 L DRUM AND BIN IN BOX 1000 L WITH CIP SYSTEM. AUTOMATIC LODING SYSTEM FOR BAGS 200 - 3 L



MEKITEC RELEASES A NEW X-RAY INSPECTION SYSTEM FOR BEVERAGES, LIQUIDS & SOLID FOODS

Mekitec Group, a global manufacturer of innovative food quality control systems based on X-ray technology, announces the launch of a completely new X-ray inspection system, SIDEMEKITM, targeted for the product safety and quality control needs of food and beverage producers worldwide. Mekitec describes their newest system model to continue delivering the company's commitment of providing the best value also for these types of food applications, including liquid foods and beverages in taller than wider retail packages. The SIDEMEKITM system is targeted for food producers acknowledging the importance of overall quality inspection, demanding total pack-for-pack traceability and not settling for foreign object detection only, Mekitec states. A side-shooting X-ray inspection system has been on the company's ra-

dar for a long time but Mekitec decided to take the time to perfect the solution, making sure it complies with the real customer needs and provides the best value. "When we first started to specify the system features, we took our time to learn about the unique challenges, needs and desires that food producers have with these types of products and inspection systems. We took on to those challenges, needs and desires and created the possibility of having the sharpest X-ray image and enabled valuable quality inspection functions even for the tallest food products without compromising the foreign object detection performance," says Mr. Mikko Nuutinen, Director, Product Creation at Mekitec. According to the company, the existing inspection systems targeted towards these food and beverage applications have either been too complicated and expensive, or too simple with



limited benefits for the food producers. This is something that Mekitec wanted to change by developing the SIDEMEKITM system. "We believe, that the system will be excitedly welcomed and take its place in the market. Our partners and customers have expressed strong interest towards the system and its benefits thanks to the total traceability and imaging capabilities that offer tremendous value to the food producers. It is obvious that the food industry has been waiting for a solution like SIDEMEKITM to bring the best value for food producers globally," summarizes Mr. Juho Ojuva, Director, Global Sales and Customer Care at Mekitec. 🏠



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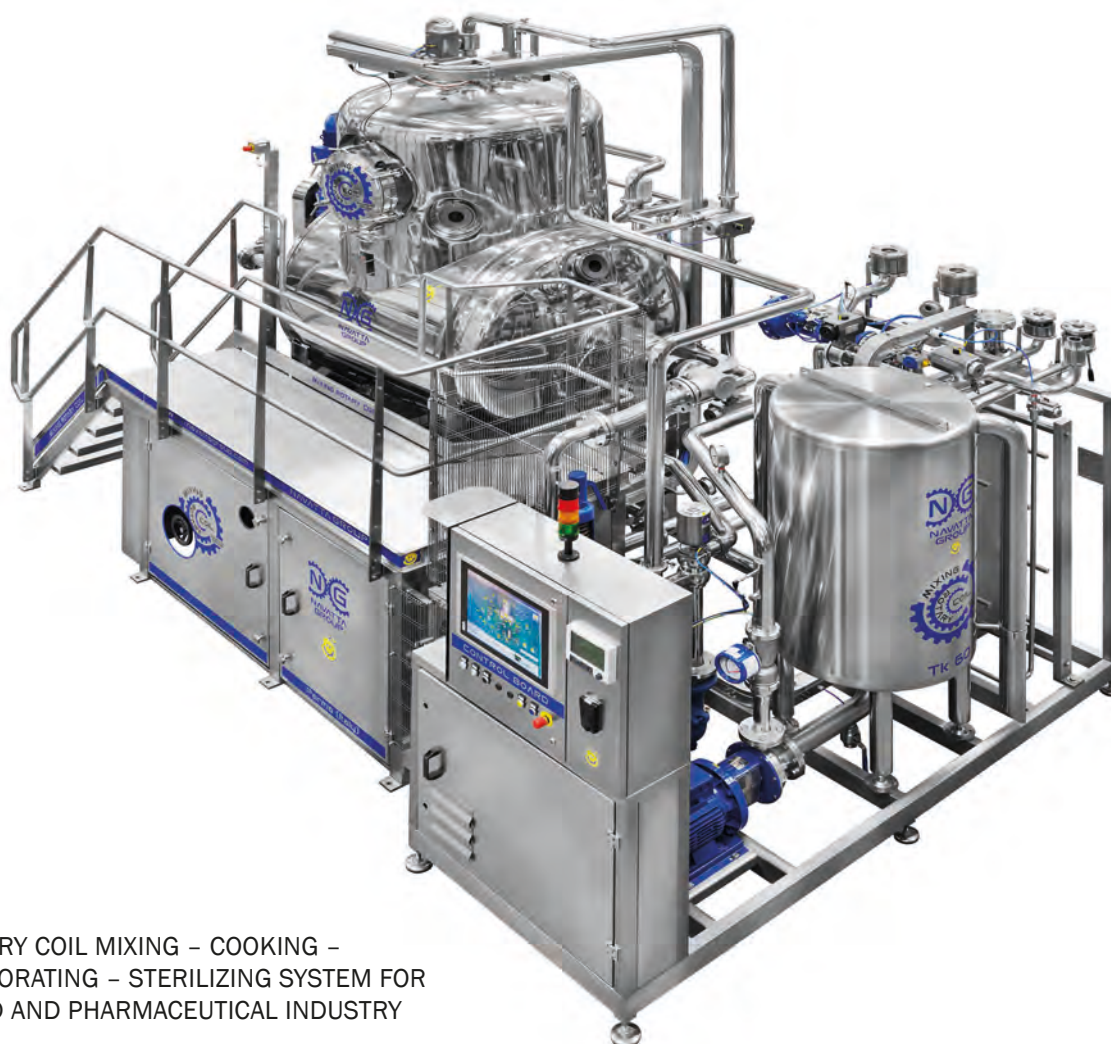


continue from page 128

- High yield PATENTED fruit puree cold extraction, fruit purees / juices equalized in aseptic.
- Wide range of evaporators to produce tomato paste, Mediterranean and tropical fruit concentrates, multi-function evaporator, falling film and forced circulation
- Evaporators for coffee and milk: evaporation before spray driers, freeze dryers or other dryers
- Evaporators for cogeneration industry (waste treatment)
- Aseptic sterilizers
- Aseptic fillers for spout bags/ spout-less bags from 3 to 20 liters, Bag-in-Drum 220 liters, Bin-in-Box / IBCs 1.000 - 1.500 liters;
- Spiral pasteurizer and cooler
- Formulated products productions (jam, ketchup, sauces, drinks) starting from components unloading to dosing, mixing, mechanical / thermal stabilizing, to filling into any kind of package or into aseptic mini-tanks;
- Processing pilot plants;
- Vegetable processing as receiving, rehydration, cooking, grilling and freezing

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

www.navattagroup.com



ROTARY COIL MIXING - COOKING -
 EVAPORATING - STERILIZING SYSTEM FOR
 FOOD AND PHARMACEUTICAL INDUSTRY

FROM PHARMACEUTICAL NICHE PRODUCT TO ESTABLISHED COATING **TECHNOLOGY** FOR THE BEVERAGE INDUSTRY

The FreshSafe PET® success story: what started out in the 1990s as an application for the pharmaceutical industry is now an established coating technology for PET bottles

The European Organization for Packaging and the Environment (EUROPEN) called on the European Commission on 20 March to recognise packaging as an essential component in maintaining the uninterrupted flow of product groups that the Commission has identified as critical such as “health-related and perishable goods, notably foodstuffs.”

When Bernd-Thomas Kempa, who has been in charge of Sales & Service since 2012 and is now head of Plasmax Barrier Technology Glob-

With its Plasmax coating technology and the FreshSafe PET® packaging system which has evolved from it, KHS offers the food and beverage industries a sustainable, environmentally-friendly system with the best possible product protection. Today’s coating system for PET bottles dates back to the 1990s when it was used in the pharmaceutical industry. How has this extraordinary story of success come about?

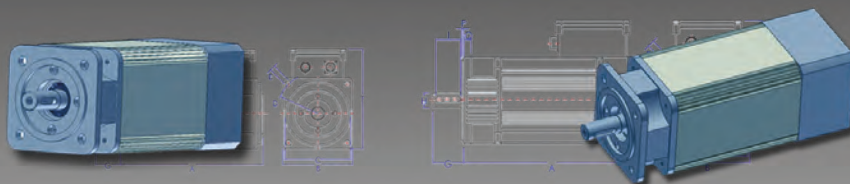
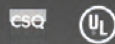
al Account Management, and Dr Joachim Konrad, who has been responsible for engineering as director of Plasmax Barrier Technology since 2014 and is now head of the Large Machine Product Div

talk about the history of FreshSafe PET®, frequent mention is made of the words “persistence”, “conviction” and “trust”. Together with their team, in a manner of speaking the two are the trailblazers behind the transfor-

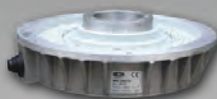
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CERTIFICATIONS



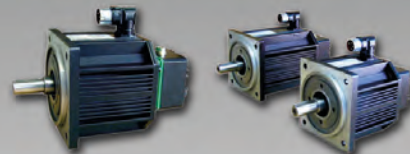
DIRECT DRIVE
SERVOMOTORS



HOLLOW-SHAFT
SERVOMOTORS



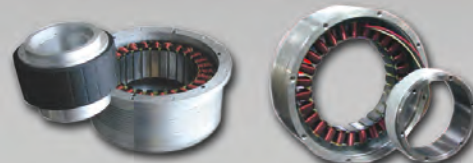
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PREDICTIVE MAINTENANCE: MINI MOTOR'S INNOVATIVE TECHNOLOGY LOOKING AHEAD TO THE FUTURE OF THE COMPANIES

"LIMITING machine downtime can be achieved by predictive maintenance", this strong and practical message was sent out by Andrea Franceschini, CEO of Mini Motor S.p.A., a company with over 50 years of experience in the design and production of innovative solutions for automation and motion control.

Mini Motor has operations worldwide with branches in Europe, USA and the Middle East, and a far-reaching network of dealers.

One of the aspects making Mini Motor a pioneer in Industry 4.0 is its design of a system of sensors fitted on its DBS gear motors for the control of temperature, current and speed, as well as of vibration by means of an accelerometer. This vibration sensor is able to detect the forces on the xyz axes and subsequently identify and communicate any internal anomalies or issues on the machine systems connected to it. By cross-referencing the variables sent by the product via fieldbus, it is possible to achieve true predictive maintenance, thus not jeopardising of production or of the operation of the machine itself, increasing its working life, and above all reducing the replacement of parts pre-emptively.

How did Mini Motor come to the idea of fitting an acceleration sensor on servomotors to monitor its own behaviour and condition, as well as that of the machine?

It is all part of our operations within the innovative context of Industry 4.0 giving us that extra push towards





innovation. In this case, we had an idea that could respond to actual market demands and give our customers what they need, providing a solution to a major problem in production, namely unscheduled machine downtime due to failure of a part.

In order to achieve this, we realised that the most effective solution was to think in terms of predictive maintenance. Our DBS motors are the only ones fitted with an accelerometer that gives a continuous reading of vibrations. The sensors use these readings to monitor and clarify how the machine is behaving, sending data enabling the identification of a problem. The customer is able to process and understand the data, guaranteeing that effective and scheduled action can be taken on the machine.

What is the impact on a company of the predictive maintenance made possible by the sensors fitted on the DBS?

There is no questioning the considerable savings in terms of time, space and costs. By using the data received, it is possible to decide when to replace a faulty or worn part – during a shift change for example – and it gives you time to select it with no need to keep spare parts in stock.

It will be possible to use DBS servomotors without adding other sensors to the machine, because they are already integrated inside it. This all boils down to savings in terms of costs and components.

In which sectors in particular can this technology be a game changer?

In general, any form of production benefits from regular machine maintenance and proper planning.

In particular, eliminating machine downtime is certainly a great opportunity in industries such as food&beverage, where unscheduled



machine downtime results in a significant increase in costs linked to the speed of production. For example, if a bottling machine develops a fault, the entire production chain has to stop running, but thanks to predictive maintenance, the accelerometer sends data warning of a particular problem, creating the conditions for its replacement to be planned in advance.

What can we expect from Mini Motor in the future?

Our technologies are looking to In-

dustry 4.0. This is not just as regards predictive maintenance, which is already an important base for the care of machines and consequently safeguarding production, but also in view of integrated logic, where it will be possible to handle everything in production remotely.

We are currently studying a new range of products that are totally wireless, also fitted with a battery with remote inductive recharging. 🏠

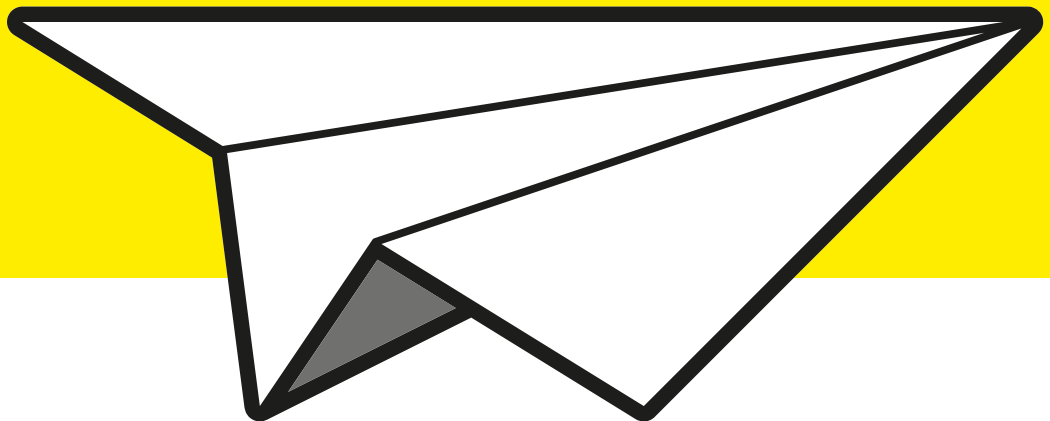
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AN APPROACH TO INNOVATIVE CROSS-FLOW FILTRATION WITH VLS TECHNOLOGIES

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

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

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

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

Among technologies based on cross-flow filtration, the most valued are Unico and Lees-stop.

Unico filter is a solution designed for small/medium manufacturers that



VLS Group



need to filter their products (wines and lees) with a single solution, obtaining a filtered product of excellent quality with a turbidity below 1 NTU.

That is why VLS Technologies has created Unico filtration system: thanks to our filter it becomes possible getting a good filtration of the product and reducing the microbiological flora; all of this by saving all the organoleptic characteristics of the product.

The filtering media can stand repeated regenerations with warm water and detergents: this means a longer lifespan.

Unico has recently won the “Innovation Challenge Lucio Mastroberardino” at SIMEI Drinktec 2017.

Lees-stop, winner of the New Technology Award at SIMEI 2015, is a solution meant for filtering products with high content in solids that replaces the traditional polymeric

membranes of the cross flow filters with sinterized stainless steel membranes.

Thanks to several tests, we have verified that this kind of material perfectly fits the cross flow filtration of “difficult” products with about 70% of content in solids.

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

www.vlstechologies.it



TMF-I FILTERS

TAKE A STEP AHEAD WITH CROSS-FLOW FILTRATION FROM VLS!

Avoid the usage of
clarifiers and adjuvants with VLS!



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



Red and white wines



Cider and vinegar



Fruit juices



Other liquids that
tolerate the -5°C / 55°C
temperature range

Cross-flow filtration is also:

- a modular system that can be extended;
- 4.0 technology for remote control;
- a completely automatic system.

ORION ENGINEERING SRL: AGRI-FOOD PROCESSING SYSTEMS

Orion Engineering S.r.l. realizes “tailor-made” solutions for the agri-food industry, supplying sustainable processing systems in compliance with EHEDG standards.

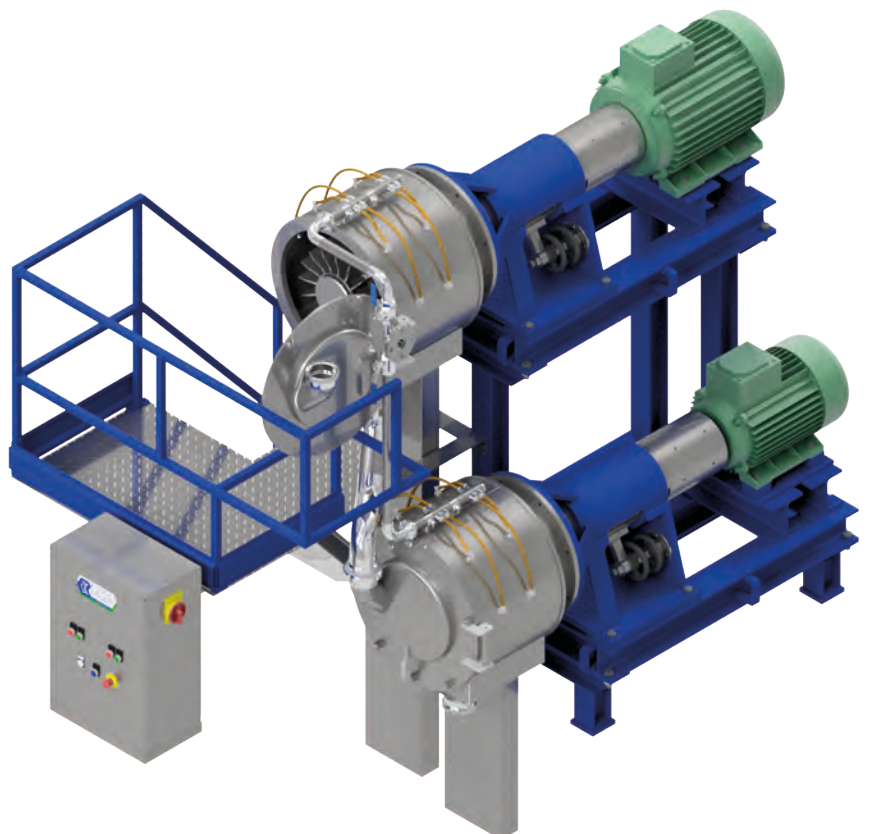
Thanks to the synergy between its partners and their experience gained in over 25 years in the Food Processing & Beverage sector, it has been possible to create this entrepreneurial business: Orion Engineering S.r.l.

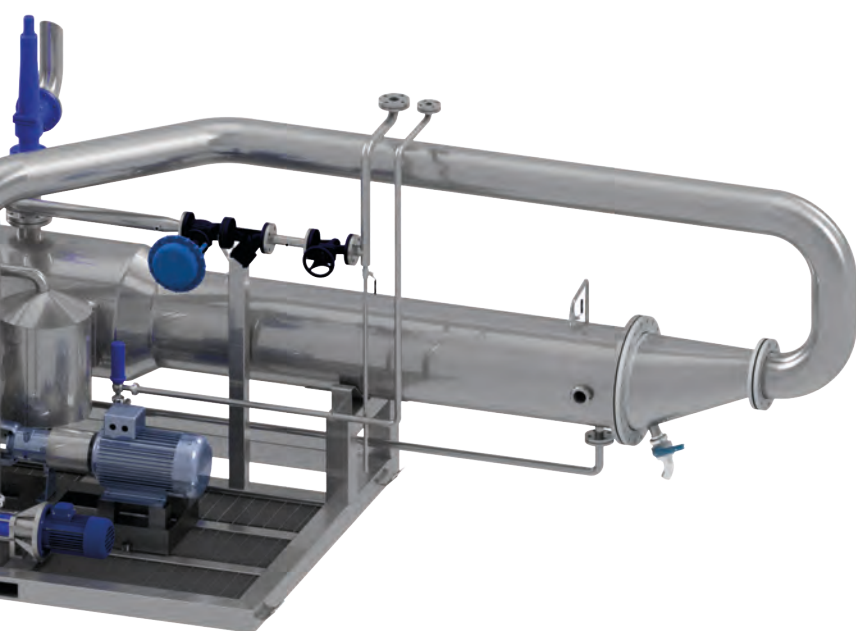
The company’s core business focuses on developing innovative solutions to meet the real needs of each customer. Orion Engineering S.r.l. offers solutions designed to reduce energy consumption and environmental impact caused by agri-food production waste, according to the principles of the circular economy. Our multidisciplinary team of experts is always ready to support our customers, offering specific products and services through all the stages of the concept development: from its designing to production.

Choosing Orion Engineering S.r.l. means having a tailor-made solution: “One-Plus”, “All-in-One” and “Easy-go” are three concepts at the basis of our offer.

Our systems are developed with modular, scalable and compact features, allowing you to grow your business by optimising investments and reducing the carbon footprint of the plant. The ongoing process of innovation makes our systems the key to success for small- and medium-sized companies.

The essential aspect of these systems is their “All-in-One” configu-





ration, which means ease of use and high hygiene. Our systems are designed to be compact, ergonomic and user-friendly.

The installation is “Easy-go”, which means that the system is developed to be integrated into your line and become operational in just a few hours. We pay particular attention to hygienic design and construction to increase the quality of your finished and semi-finished products as well as that of the entire production chain.

Not only primary processing: “Hub - from the Earth to packaging”

From harvesting to packaging, the agri-food sector follows specific rules and dynamics, all very different at each stage of the chain. This is where sensitive factors come into play, such as tradition and excellence, values that need special attention and that have to interact with each other in the right way to make the final product a successful product.

For some time we have been developing a new concept in the agro-business sector called “Hub - from the Earth to packaging” where we try to combine environment, production and social aspects. We firmly believe that man and the environment must remain at the heart of an ethical business.

Technical Assistance & Services

Orion Engineering S.r.l. can provide maintenance activities for industrial machines both at the customer’s premises and in our workshop depending on the nature of the maintenance. The maintenance can be performed on machines belonging to the customer or third parties with the supply of original spare parts or spare parts adapted, depending on the conditions of the machine.

- Pre-sales Technical support
- Technical assistance during production
- Supply of original spare parts and spare parts adapted. 🏠



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

ICI 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". 🏠

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THE REVOLUTION OF STEAM GENERATION SYSTEMS



-20%

ELECTRICAL
CONSUMPTION



-15%

FUEL
CONSUMPTION



30 mg/kWh

NOX
EMISSIONS



-30%

DIMENSIONS



icicaldaie.com

AKOMAG, BOTTLE WASHER

In the beverage industry, the automatic washing of recycled bottles has now reached a high level of specialization. In this context, works AKOMAG, company located in Soragna (PR), able to offer a varied production, which includes bottle washing machine, rinsing machine, sterilizers for glass or PET bottles, crate washer and accessories to complement. Very large is the choice of the washer, the potential of which obviously varies in base at the model, and the ranges it is from 100 to 60.000 bph.

The modular structure of all installations allows to gradually increase the functions and the level of sophistication, including special washing sections and sanitizing, automatic control of process parameters, security systems, energy recovery, reduction of discharges and automatic sanitization of the parties most important from the point of view of hygiene.

Start the washing

At low production capacity, the range



COMBI

Lavabottiglie manuale
Manual bottle washer
Rinceuse manuelle

offer GENESI, available in very small dimensions in order to be inserted in any operating environment. Designed under the indication of the producers with low production capacities, the series has a simple but functional washing cycle, which lowers operating costs (water, energy, detergent) without negatively affecting cleaning bottles to recycle,

the complete removal of the labels and their total evacuation outside. The particular ease of use and maintenance, increases productivity and reduces downtime.

The modularity of the GENESI series allows at the customer to “build a machine to measure” , adapting it from time to time to different types of use (water, wine, oil, beer, soft drinks).

Constructed in accordance with the Machinery Directive (CE), is equipped with all the accessories needed for the proper functioning: a heat exchanger built with stainless steel tubes arranged geometrically to prevent the deposit of mud or various precipitation that would compromise the performance or, alternatively, a combustion chamber built with direct burner operation.

Safety guards and dust cover to protect the unloading of bottles; grouped grease; saving valve for the



GENESI

Carico semi - automatico
Semi - automatic loading
Chargement semi - automatique

AKOMAG



.... THE BOTTLE WASHER



BECAUSE REALLY CLEANING

WASHED WITH



TECNOLOGY

"RESPECT THE NATURE"

.... I LIKE MORE

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water network and automatic control of the presence of water in the last rinsing station; electronic speed control; electronic security on the main gearbox that stop the machine in case of overload; spray pumps with casing and impeller made in stainless steel AISI 316 and protective filters; valves for emptying the waste paper and spray tanks; control panel adjustable, made in stainless steel; IP55 electrical plant; gauges and thermometers in visual range of the operator; setting and control of all the machine by “touch-screen”. This are the main amenities that characterize the series.

The GENESI machine is also arranged for the introduction of detergent and liquid additives in the bath and in the detergent tank, disinfectants and other products in the spraying tanks. Internal spraying (made with self-cleaning rotating nozzles) and external high pressure spraying are easily removable for routine cleaning and maintenance. The loading and unloading of bottles is completely automatic, and perfectly synchronized with the movement of the main chain.

Dry cycle

To streamline the washing cycle, the company has realized the HYDRA series, a series of fully automatic machines which comprise a first station for emptying the bottles followed by pre-washing spraying and first pre-maceration bath.

This configuration helps to reduce the pollution of the detergent bath and reduce fuel consumption. The triple station for labels extracting ensures their complete detachment from used bottles, while the rotating filter displaced over the entire width of the machine ensures the evacuation outside.

The bottle washing is complete with indoor and outdoor spraying, which occurs with high-pressure cleaner distributed with rotating nozzles self-cleaning and self-centering. To complete rinsing, however, ensure the phase abatement alkalinity followed by spraying with external and internal water network.

Built according to the Machinery Directive (CE) also, the series has a different predispositions that increase safety, including: sensors for slowing down and even-

tually stopping the machine in case of failure or obstruction of bottles on conveyor; detergent introduction and liquid additives in the bath and other products in spray tanks; the automatic loading and unloading of the bottles is perfectly synchronized with the movement of the main chain; the economizer valve for the water network and the automatic control of the presence of water on the last rinsing station.

Other amenities are important, as: automatic resetting of the chutes for loading and unloading bottles from the control panel; grouped grease; electronic variable speed with remote control (inverter); setting and control of all the machine by “touch-screen”; self-centering and self-cleaning rotating spray at high pressure; external spraying easily removable for cleaning and maintenance; valves for emptying baths and spraying tanks; control panel made in stainless steel; IP55 electrical plant; gauges and thermometers in visual range of the operator.

At the bottles unloading are arranged safety guards and dust protection. The electronic safety on every gearbox allows at the machine to stop in case of overload. The heat exchanger and pumps are always made in stainless steel.

With this AKOMAG mission, every day thought to be better and invest in quality, with the knowledge to do a good job. 🏠

www.akomag.com

AKOMAG

Your everyday work is tough enough



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

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

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



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

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

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

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

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

www.ohaus.com

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

FOODLINE CO. INDUSTRIAL BAKERY & CONFECTIONERY PROJECTS AND INVESTMENTS



FOODLine
Food Industry Engineering & Consulting

www.foodline.com.gr

FOODLine Co. is a Technology/Consulting and Engineering company, based in Athens, Greece.

We are active in the planning, development & management of Industrial Bakery & Confectionery projects and investments. Our history background goes beyond 35 years in the food industry. Since then, the company has appended skilled Project Engineers accredited by the IMECHE and registered with the Engineering Council, as well as qualified Food Technologists & Engineers under the accreditation of IFST. Based on FOODLine Co.'s significant and diversified experience, the services we provide are divided in two main sectors:

1. Turn-key, design, project management and start-up for complete food processing units
2. Product Amelioration, cost reduction, Research & Development, and Quality Assurance of products (Either in our fully equipped Laboratories or on-site at clients location).

FOODLine Co. vast heritage, dedication and passion are proudly evident in the long (and growing) list of references within the Food Industry. FOODLine Co boasts successful projects throughout Europe, Africa, M. East and Asia. Since its initial operation, when FOODLine Co. was primarily

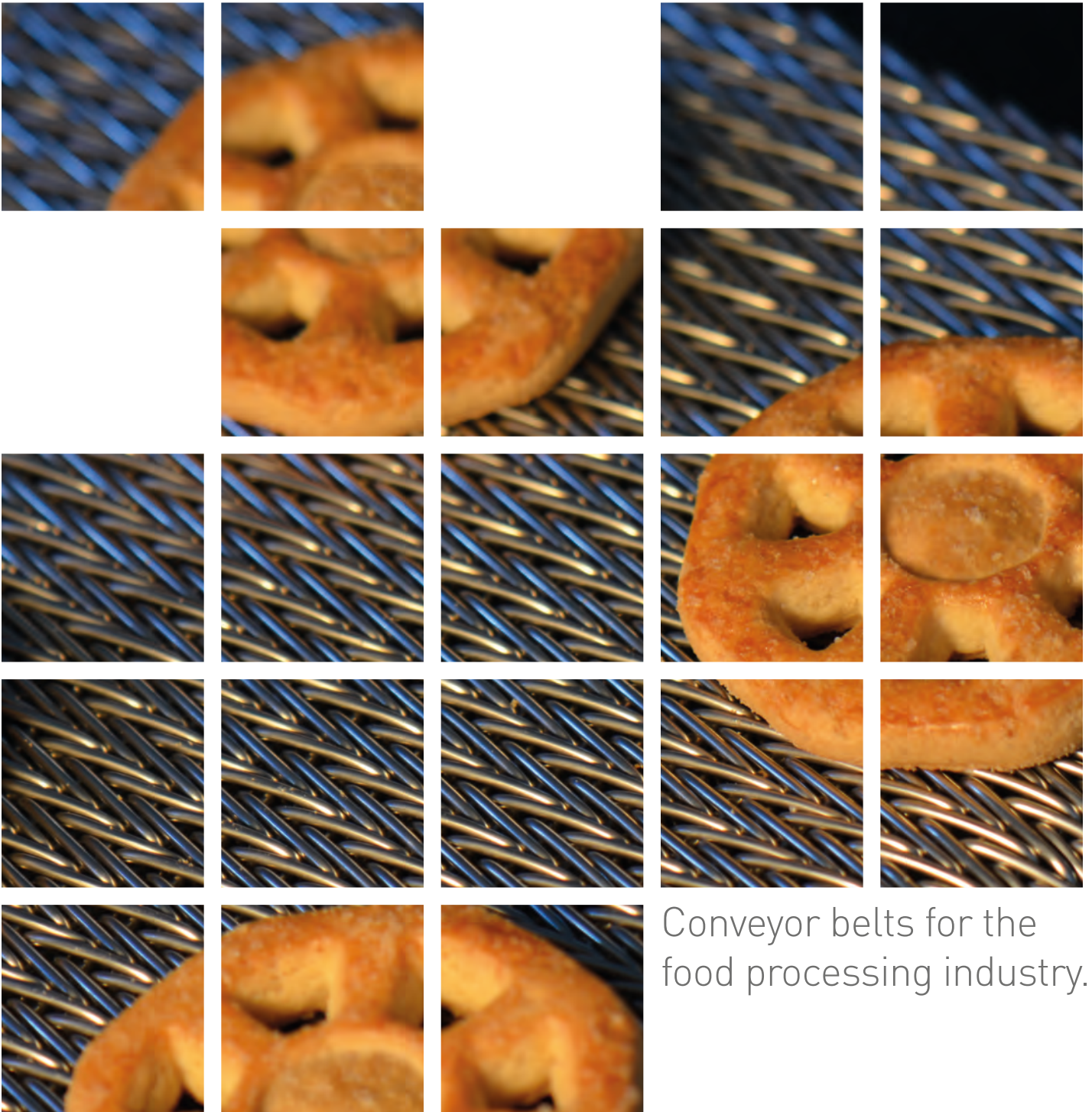
involved in technological know-how, new product development and existing product improvement, the company has continuously extended and enriched the scope of activities. Today, FOODLine Co. covers all variables and services for the design and development of industrial food processing plants, encompassing the following main departments:

- **ENGINEERING DEPARTMENT:** responsible for: Project Management - Project Engineering. This department is superintended and organized by accredited Engineers from the Institution of Mechanical Engineers, as well as the Engineering Council.

- **TECHNOLOGY DEPARTMENT:** The "heart" of the company where every project "kicks-off". A pilot laboratory is fully equipped with state-of the art equipment which has the possibility to simulate each dedicated production line in the food industry. We are able to successfully convert the results we obtain from the micro-scale to the industrial scale. In cooperation with certified analytical laboratories in Germany, Greece, Jordan, etc... FOODLine Co. is fast emerging as the most reliable partner in the world-wide food processing industry.

"We design industrial plants from A to Z & guarantee their performance ...with the Know-How of 39 Years" 🏠





Conveyor belts for the
food processing industry.

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

FROM CONVEYOR BELTS TO WEDGE WIRE SCREENS

Costacurta 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 temperatures ranging from approx. -150°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



Costacurta's wide range of solutions for the food industry

Costacurta

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

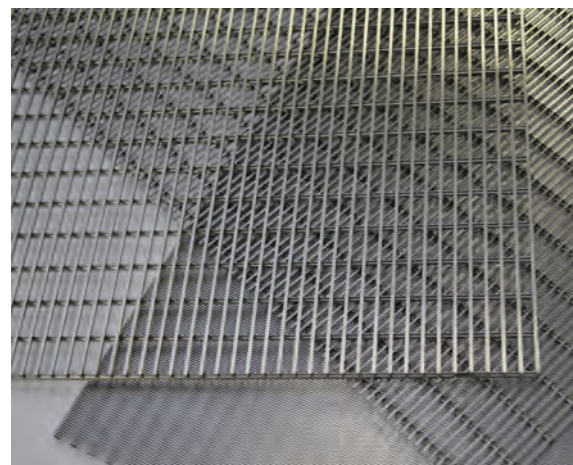
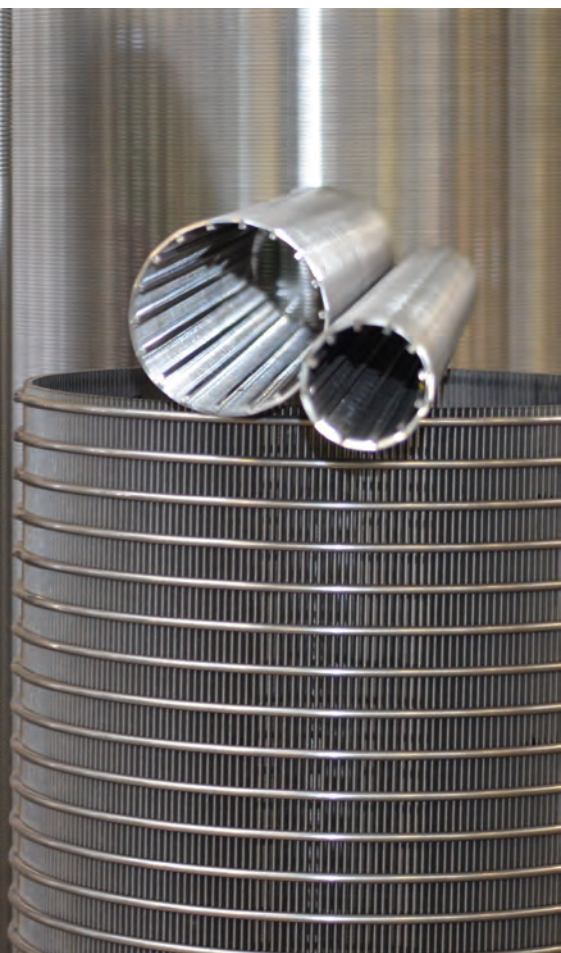
Among the usual filtering systems, Costacurta also offers the wedge wire screens. This product allows an effective separation while guaranteeing a high mechanical resistance. The VICO-Screen® is designed for retaining materials, filtering and sieving. It has countless applications, mainly in the chemical, 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 µm) are suitable for many production processes, from the smallest plants to industrial scale productions. 🏠

www.costacurta.it



IDEAS, SOLUTIONS AND PLANTS FOR THE FOOD AND BEVERAGE INDUSTRY

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

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

Our portfolio includes:

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

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

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

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





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

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

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

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

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

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

www.sapitalia.it

Ideas, solutions and plants for the food and beverage industry

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

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

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

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

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

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



UHT Sterilization Plants

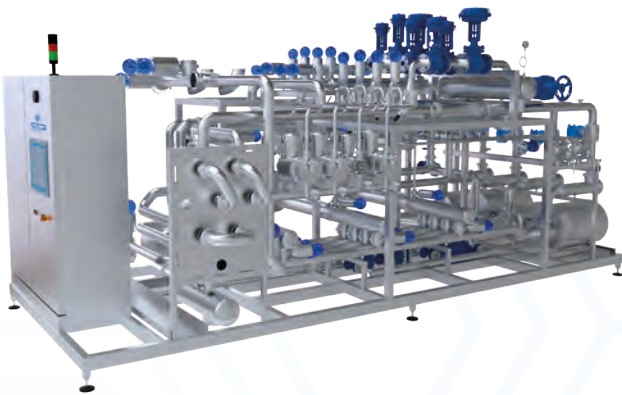
Mixing and Carbonating Units



Pasteurization Plants



Cip Cleaning Plants



Continuous Sugar Dissolvers



Syrup Rooms



Aseptic Tanks



Food Processing Plants



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

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WONDERFUL COCONUT!

Cultivated in many tropical countries, coconut (*Cocos Nucifera*) contains a deliciously fragrant white pulp, a source of mineral salts (iron and potassium), and some vitamins (E, K, B, C) even if in quite small concentrations.

Faravelli Food Division offers a wide selection of coconut-based ingredients signed by Franklin Baker, a Philippine company that has been a world leader in the sector for over 100 years.

Further to two great white dried classics - GEM MEDIUM and GEM MACAROON (different in size) - Faravelli also offers ready-to-deliver Golden Toasted Coconut Niblets, made from uniformly roasted and dried coconut pulp and characterized by a distinctive aroma and crispy texture and consistency, Kosher and Halal certified.

They are ideal as toppings for cakes, ice cream, biscuits and donut-like donuts, in wafers, in cereal mixes.

Virgin Coconut Oil is a virgin coconut oil derived from the simple cold pressing of the pulp, not to be confused with traditional coconut oil, which is obtained by extraction with solvents.

Virgin Coconut Oil is very rich in medium chain triglycerides (MCT), colorless and characterized by a very delicate typical aroma. It is used in the bakery sector and as a frying oil; also, for its excellent nutritional properties, it is used in the nutraceutical and cosmetic industry to nourish the hair and as a body cream.

Coconut milk is also obtained from the pressing of the pulp, a very nutritious product, very caloric and rich in saturated fats.





It does not contain any traces of lactose, nor milk proteins (e.g. caseins) and a very fragrant and tasty fat, suitable for feeding lactose sensitive subjects and in vegetarian diets / vegan.

A very versatile ingredient, it is ideal for the preparation of creams, ice cream, spoon desserts and semi-freddo; but it can also be used as a substitute for cream to make sauces, accompanying sauces and dressing (especially in the so-called ETHNIC sauces).

Finally, coconut milk powder ready for delivery, which does not require homogenization before use, even in a version without support caseinates (vegan).

These products are widely used in the confectionery sector, fruit preps for yogurt and in preparations for artisan ice creams.

Franklin Baker products are distributed in Italy by Faravelli. 🏠

For more info please contact Faravelli Food Division:

food@faravelli.it





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AUTOMATIC MICRO-INGREDIENTS DOSING SYSTEM



“**A** quality designed to last”. This is Lawer’s mission statement, a Biella based company, internationally recognized for the excellence of powders and liquids dispensing systems.

This excellence begins with a preliminary analysis phase, to the commissioning of the equipment, to ensure safe and automated systems, operated by high-class software which is able to adapt itself to the manufacturing companies’ changing needs.

Quality is also the ability to provide the most efficient service and maintenance to be every time close to its customers and it is available worldwide.

Since the beginning Lawer has always implemented the strategic de-

cision to invest in people, research and new technologies.

Thanks to the analysis and development technical department (the nerve centre of the plant) the company shows its strong projecting capabilities. The task of finding the most innovative technical solutions for the systems continuous improvement is essentially provided by a qualified and professional team, which is constantly updated and trained with the new technologies.

For this reason, Lawer continues leading in an increasingly competitive market.

Lawer’s dosing systems automatically weigh all the powder and liquid ingredients present in the recipes and batches, where the micro dosage of ingredients is required. All Lawer’s systems are the result of Lawer’s 50-year experience and know-how in the design and manufacturing of dosing systems for many different applications in different types of industrial productions.



AUTOMATIC POWDER DOSING SYSTEMS



- SINGLE SCALE TECHNOLOGY • DOUBLE SCALE TECHNOLOGY
- MULTI SCALE TECHNOLOGY



ACCURACY



REPEATABILITY



TRACEABILITY



LAWER[®]
Food

1970-2020
50

Since 1970 the Italian Quality
for the true Accuracy.

Lawer S.p.A. - Cossato (Biella) Italy | sales@lawer.com

lawer.com



With the automatic powder dosing systems, it is possible to grant:

- Highest quality of the finished product
- Highest weighing precision
- Replicability of the recipes
- Right balance of raw materials
- Production management, efficiency and cost reduction
- Complete confidentiality of know-how
- Optimisation of production, less production time

More time/less costs, the automatic dosage system reduces the production time with consequently recovering of efficiency and marginality.

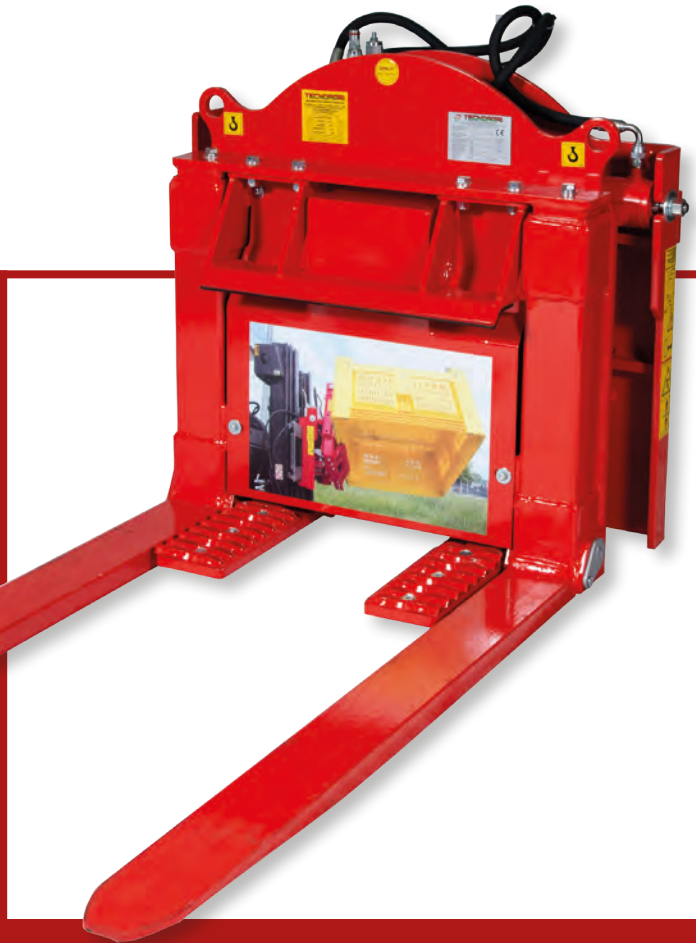
Confidentiality, it is possible to keep secret the composition of the recipe and protect your creativity and your know-how. Control, it is possible to monitor and verify the daily production, monthly production, the consumption of each single raw material or each single recipe accessing

to a protected area. Replicability, in a fully automatic way, the system repeats countless times the error free weighing of the micro-ingredients of the recipes, guaranteeing constant quality at all times. Less errors, less cost, higher quality of the finished product. Traceability, all the weighing operations are saved and made available for a perfect traceability. Saving, the systems contribute to reducing errors and time in the recipe preparation, thus reducing costs of production and personnel.



Lawer can supply different models of Automatic dosing systems, with Mono - Double or multi scales technology (mod. UNICA SUPER, mod. UNICA TWIN and mod. SUPERSINCRO), with different level of accuracy (1gr - 0.1 gr or 0.01 gr) and different capacity of powders' storage (from 50 lt up to 300 lt. capacity each hopper). Lawer is the ideal partner for the automation of the powder micro-ingredients dosing. 🏭

www.lawer.com



Tecnoagri - Via Marconi 49 - 48017 Conselice (RA) - Tel. +39 0545 85023 Fax +39 0545 85123

NEWS IN SHORT

IN SHORT

TECNOAGRI MRS HYDRAULIC SIDE TIPPER

Tecnoagri has been operating in the sector of agricultural and food-mechanization for over 35 years with a turnover of 47% coming from the sale to international customers.

A great innovation for the Ravenna-based company was the launch on the market of a brand new product: the MRS hydraulic side tipper. The "latest member" of the Tecnoagri family of tippers is designed to manage the overturning of containers, bins and boxes, and it is designed for the agri-food sector, especially agri-food companies, oil mills, wineries and for the canning industry. Thanks

to a specific grips and double locking system, the MRS side tipper prevents the overturned content from coming into contact with the mechanical and hydraulic components of the machine, in accordance with the strictest food safety regulations.

The device for automatic grip height adjustment and gradually dispenser of the product ensures extreme accuracy in overturning, preventing products from getting damaged.

The MRS hydraulic side tipper can be attached to all types of tractor forklifts, forklift trucks packaging lines and operating machines. The easy locking and unlocking hydraulic sys-

tem allows the locking and the overturning with just a single lever, optimizing the machine control devices and its use in environments with reduced heights. To complete the range of side tippers, Tecnoagri also offers other effective models, including a mechanical arm side-tipper featuring a third side fork and a hydraulic arm side-tipper. Among the equipment for the agri-food sector, Tecnoagri produces several lines of hydraulic buckets, designed for handling different products, such as wheat, flour, cereals and others. 🏭

www.tecnoagri.it

HORTECH MACHINES ARE IDEAL FOR PREPARING THE SOIL, TRANSPLANTING AND HARVESTING IV RANGE PRODUCTS

For thirty years Hortech company has been designing and building advanced machinery and technologies for soil preparation, transplanting and harvesting of horticultural products.

The company is based in Agna, in the province of Padua, and exports all over the world. At present, Hortech is the leader in its segment, confirming itself as one of the most important names in agricultural mechanics.

The company's core business is represented by the IV range harvesters. In the last few years, IV range fruit and vegetable products have been characterized by a positive trend, and also in 2019 they continued to arouse interest with an increase in spending of + 1.3% with increases of 3 percentage points in volumes (source: ISMEA).

Matching the yield, healthiness and quality of the product is the challenge that Hortech has been able to take up by proposing precise, sustainable and high-performance machines, which, for example, allow to realize multiple cuts during the harvesting phase, guaranteeing a product that is always perfect and aesthetically appreciated by the G.D.O.

Hortech has received many awards: from the ever growing orders to the numerous innovation awards assigned to its harvesters.

A few examples?

The gold medal at the Macfrut In-





novation Award 2019 in Rimini for HOOVER CRAB, the powerful self-propelled leaf vacuum cleaner designed for IV range products.

The appointment of the Fruit Logistica Innovation Award 2019 in Berlin for SLIDE VALERIANA ECO, electric harvesting machine for corn salad.

The most recent medal won by the new VENTUM harvester at the Agritechnica 2019 Innovation Award.

Presented as a world preview at the Hannover fair, **Ventum harvests IV range products with 50% higher performance than a traditional machine.**

It is equipped with a new generation DEUTZ diesel engine, with a particulate filter at 55.4 KW of power. The hydrostatic drive through the variable capacity pumps on the 4 wheels

has two speeds: in the work phase it reaches 8.5 km/h while in the transfer phase 17 km/h.

Ventum is a precise and handy harvester, which also works in small spaces thanks to the possibility of steering on the front axle, on the two axles, and on the crab axle.

The driver's seat is located above the cutting bar; you can choose to have the air-conditioned cabin as an accessory.

The peculiarity of Ventum is the process of collecting the product and discarding foreign bodies through the difference in specific weight.

The harvesting machine transports the cut product through a vertical air tunnel, then places it so as to leave an empty space of 30 cm. Here the selection takes place, through the

difference in specific weight between the product and foreign bodies. Finally, the product rises, passes on the shaker and fills the bins in the right quantity, the bins are then transported by a belt on a side trailer.


Absolute novelty: automatic filling and weighing of the boxes.

So Ventum doubles the number of boxes/hour.

The ability to study and produce new, more and more performing products every year, and the attentive customer care service are the strong points that have been appreciated for many years by Hortech customers all over the world. 🏠

www.hortech.it/en/





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CHIARAMELLO SOLUTIONS FOR TRANSFERRING AND MIXING FLUIDS IN THE FOOD INDUSTRY

CHIARAMELLO INDUSTRIA builds food pumps the characteristics of the pumps do not emulsify they do not whisk the product ideal for delicate products.

We have 6 models of pumps, the smallest with an hourly flow rate of 700 liters, now the largest of 30000 liters / hour.

We also build food mixers for various types of products.

We have 3 basic models that are modified and built according to customer requests. 🏠



Chiaramello Industria s.r.l.



Chiaromello Industria s.r.l.

SOLUTIONS for transferring and mixing fluids in the **FOOD INDUSTRY**



Pompe Volumetriche



Miscelatori



Sublimatore

STAINLESS STEEL TANK MANUFACTURER SINCE 1958

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

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

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

All our tanks are the result of a synergistic creation between our experience and our customers' requests.

Our certificates clearly show the high quality of our products.

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

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



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

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

BG SRL offers services too, not only products.

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

- Water emergency
- Refrigerated tanks
- Storage tanks

FOCUS ON THE WATER

PRODUCT

Possible practical uses:

- BOWSERS FOR DRINKING WATER STORAGE AND DISTRIBUTION
- BOWSERS PROVISION
- EQUIPMENT AND CUSTOM TECHNICAL FEATURES
- TANKER ARRANGEMENT CONSIDERING THE MAXIMUM CAPACITY OF THE TRACTOR
- SELECTION AND GUARANTEED ALIGNMENT FOR A BETTER BALANCE OF THE VEHICLE

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

Fields of application:

- CIVIL SECTOR
- AGRICULTURAL SECTOR
- INDUSTRIAL SECTOR. 🏭

www.bosellicisterne.com





L'ABC

PRODUTTIVO HA INIZIO DALLA "L" COME

La nostra Azienda è situata nel cuore produttivo di una terra unica, il Parmense, dove nascono soluzioni innovative per le filiere produttive, dalla meccanica all'agroalimentare, dalla medicina all'ambiente, il cuore produttivo di una terra



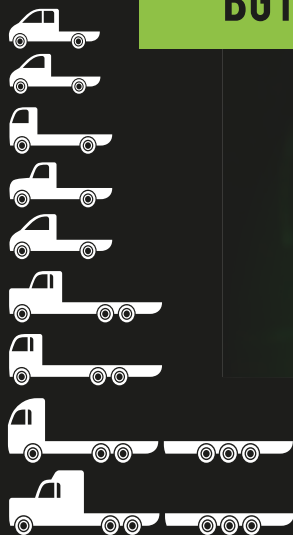
IL VERO MADE IN ITALY E LA CULTURA DEL PRODOTTO.

unica, in termini di ricerca e innovazione tecnologica. Grazie a questo primato stiamo creando sempre di più le condizioni perché la nostra azienda si apra anche ai mercati internazionali. Soluzioni tecnicamente evolute per il trasporto su strada e la distribuzione di liquidi alimentari e sostanze di natura deperibile.

"LA RISPOSTA ODIERNA AL MERCATO E LA CUSTOMIZZAZIONE."



BG IL PARTNER IDEALE PER LA GESTIONE



GIROPES: WEIGHING SYSTEM

Based in the province of Girona, in the northeast of the Iberian Peninsula, Giropès has been supplying weighing solutions for over 20 years.

It currently employs 130 people in different departments: design, technology, production and marketing. The company is already operating in over 50 countries in the world.

The Giropès brand encompasses the designing and manufacturing process of all the elements of a weighing system. From load cells to indicators, up to the weighing structure itself including the truck scales, weighing platforms, pallet trucks and other equipment.

Giropès consists of 4 brands: Giropès, Baxtran, Giropès Solutions and Girwim.

HORECA PRODUCTS

Giropès sells weighing systems to restaurants and catering services for its preparation and distribution processes.

The sets of platforms with indicator and software will help achieve the best performance and competitiveness in a highly demanding sector.

The single-cell platforms include a strong and easy-to-use design, with easy installation and no maintenance.

These platforms can be combined with any GI400 series indicator, a multifunction indicator for all types of weighing.

GIROPÈS SOLUTIONS

One of the top products of the Giropès Solutions division is the GiScale PRO, a software for optimizing the production and the product packaging.



With the Giscale PRO software, the user can connect an unlimited number of displays to his program as well as have greater freedom to customize tickets and reports, record specific fields, create a semi-automatic weighing system and manage production lines.

SUCCESS GUARANTEED

These production lines have been

installed in various locations. One of them is located in Anxoves l'Escala (Girona), where 20 GRP platforms, 20 stainless steel columns, 20 GI410i LCD IP65 indicators and GiScale PRO software have been installed.

Take a look at more products and installations at

www.giropes.com 🏠

GIROPES



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- Implement license-based readily adaptable business models

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down to FPGAs

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and sensitive data

Brown field
and green field



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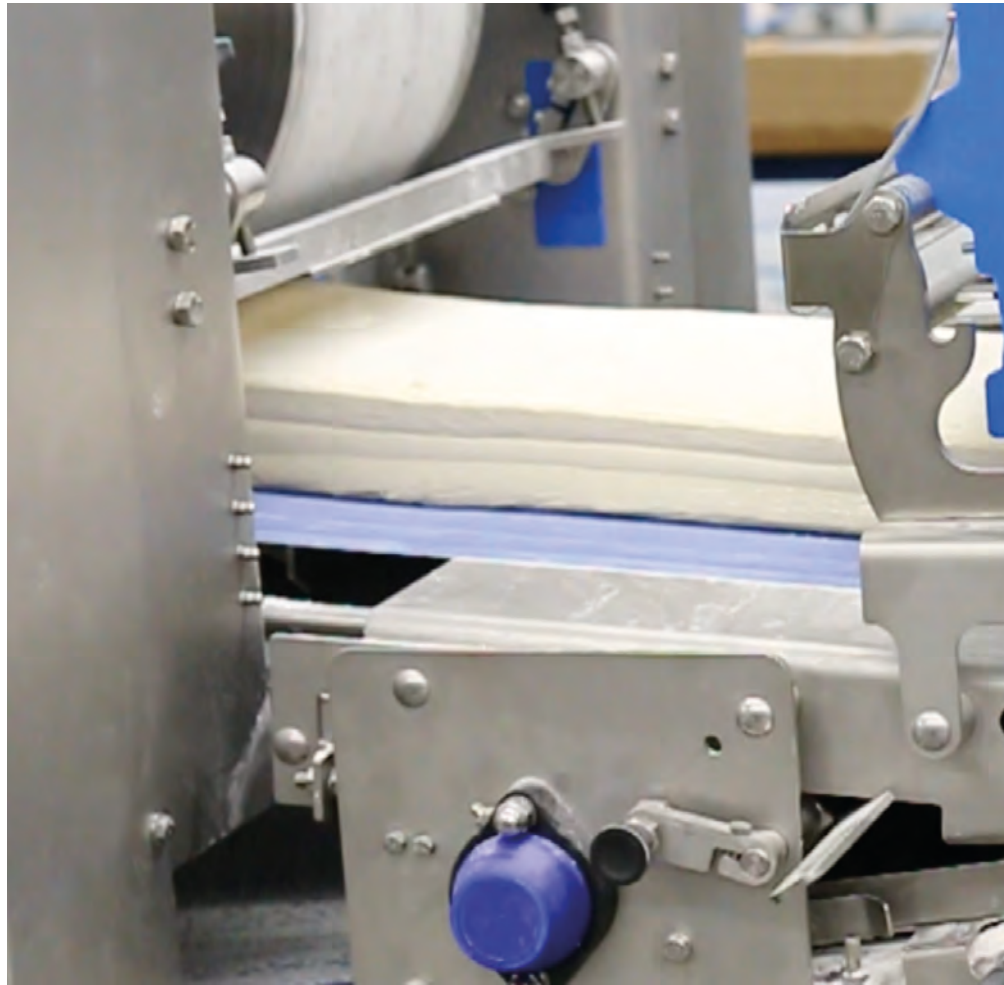
SECURITY
LICENSING
PERFECTION IN PROTECTION

THE SECRET OF **RADEMAKER**: CONTINUOUS INNOVATION IN THE RADEMAKER INDUSTRIAL BREAD LINE

What is the secret of the successful Rademaker Industrial Bread Line? It is not only the superb quality or the hygienic design of the line. Or its efficient operation, versatility or reliability and robustness. The real secret of Rademaker, a Dutch-based company that develops and provides solutions for the food processing industry all over the world, is that its technologists are continuously working on improving and optimizing the Rademaker Industrial Bread Line, so that customers always have state-of-the-art equipment. Recent innovations include a further improvement in the DSS pre-sheeter to accommodate a larger variety of doughs and an improved dough recycling system. And while the mechanical basis is solid and smart, the true line and process optimization originates in the software that controls the line. Rademaker introduced its first Crusto Bread Line in 2006, to meet customer demands and expand its portfolio of production lines for puff pastries, croissants, pizzas, pies and flatbread. In 2018, the new Rademaker Industrial Bread Line was introduced. Today's market requires an ever-increasing variety of breads, with different dough types, different crumb structures and different sizes. Bakeries, wanting to accommodate the market requirements, in turn ask for modular bread lines that allow for fast changeovers and offering the highest accuracy, while meeting the most stringent hygienic requirements.

Four components

Contrary to other brands, Rademaker's Industrial Bread Line is based on sheeting technology. A conscious



choice, as this gives bakeries the freedom to handle a wide variety of dough types, from 'green' to pre-fermented and strongly hydrated doughs. The line is capable of generating a wide range of high-quality products that can be produced at capacities from 500 kg up to 6.000 kg of dough per hour. It consists of four major components: pre-sheeting, sheeting, make-up & decorating and dough-recycling.

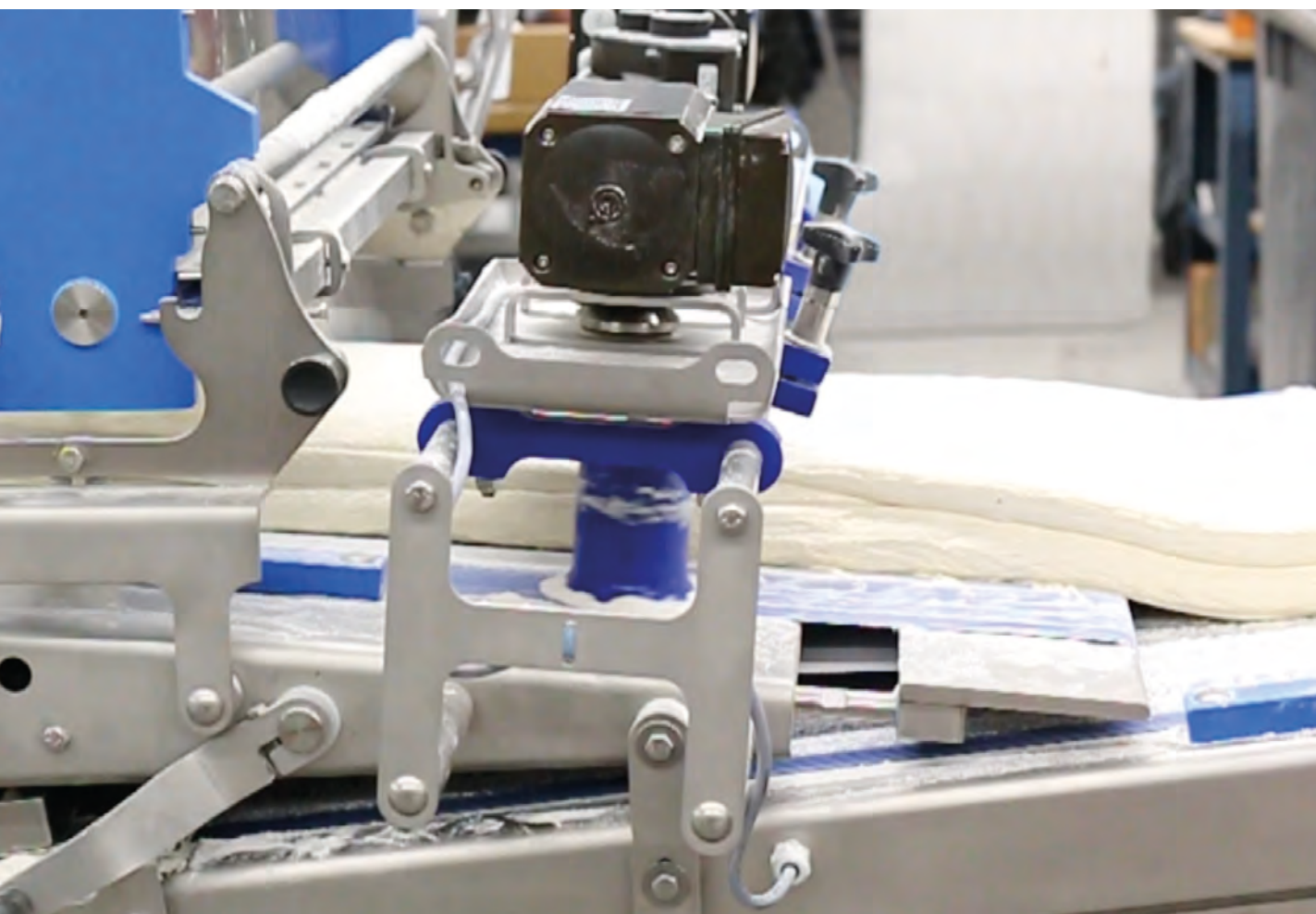
Unique pre-sheeting system

Sheeting the dough is essential for the final product. The dough is kneaded by the mixer and processed in the pre-

sheeter. The pre-sheeter transforms dough batches into a continuous dough sheet. Rademaker sets itself apart from its competitors with its proven Double-chunking Sheeting system (DSS), which has been updated to meet the latest requirements. An innovative dynamic hopper transports the dough in a controlled manner, keeping the shape of the dough chunks linear and constant. Landscape sensors and separate belts carefully guide the chunks in the sheeter, ensuring size and weight accuracy. Chunk weight and length is exceptionally accurate, leading to a more stable and consist-

Rademaker

Specialists in food processing equipment



ent dough sheet and eventually high-quality baked products.

Cost savings and better overall performance

Many doughs, for instance Italian bread types like ciabatta or focaccia, tend to have a very high water percentage, making it liquid and sticky. In the previous DSS version, oil was used to prevent the dough from sticking to the DSS hopper. Effective as this is, cleaning the line is a time-consuming issue. Rademaker replaced oil by wax, reducing the required amount by a fac-

tor four compared to oil. Cost-savings are considerable and return-on-investment for the wax distribution system is only 1 year. Cleanability is improved due to easily removable parts and because wax is used instead of oil. But maybe even more important, the wax-version of the DSS creates a more consistent chunk volume and a corresponding more consistent dough sheet. This results in a higher accuracy on the final product.

Superb dough homogeneity

Thanks to the minimal transportation

height difference in the pre-sheeting system, dough homogeneity and structure are maintained. The wider belts with advanced flour strewing and optimized waste bins, in combination with a design that meets the most stringent hygienic standards, allow for cleaner working. Compared to the previous version the new system is easy to operate and better accessible for cleaning.

Sheeting process

As part of the sheeting process, the continuous dough sheet created by

the DSS is reduced to the required dough thickness. In some of the reduction stations, non-stick upper rollers reduce the dough thickness to the desired thickness, ensuring that dough characteristics remain intact. Depending on the specific customer demands, a further set of stress-free reduction stations and other sheeting options define the sheeting configuration.

Flexible cutting in make-up & decorating

The final processing steps take place in the make-up & decorating section of the Rademaker Industrial Bread line. The design upgrade has resulted in a length reduction, a 400 mm wide rework conveyor and an increased hygiene level. The weighing conveyor was also reduced in length and fixed to the floor for greater stability and higher accuracy. Amongst the various product cutting solutions is a Box Motion Cutter. It offers different cutting processes in one machine and a unique dough sealing solution, sealing the softer dough products and avoiding products from cracking open during baking. Thanks to an ergonomic design, tools can easily be changed from the side, making it easy for the operator.

Fast products changeovers

In the molding conveyor, the side guides are repositioned on the lower belt, yielding a better molding performance. A simple, single operator control that allows fast, fool-proof adjustment of the molding table in height and molding degree to ensure fast changeover and product flexibility. The molding conveyor's unique design offers optimal access from both sides, allowing for fast product changeovers, cleaning and maintenance. As with other parts of the Rademaker Industrial Bread Line, the length has been reduced.

Unparalleled dough recycling

Traditionally, a part of the dough ends up as rework, especially when working with non-rectangular shapes like





omega baguettes. With Rademaker's new, in-line dough recycling system, 10 to 40 % of the return dough may be re-used. Side trim and omega trim can be transported back to start of the DSS as small cuts of rework and efficiently re-entered in the process. Client-specific rework dough options can be catered on specific requirements. Thanks to the controlled distribution of rework dough, the recycling process is highly stable and reliable.

Flexibility and line length

The Rademaker Industrial Bread Line is characterized by its flexibility. There are multiple configuration options and modules which can be exchanged fast and easily. The Rademaker philosophy calls for building functional production lines, as short as possible. With that in mind, line length has been reduced more than two meters compared to the first-generation Bread Line, saving floor space and resulting in a higher output per square meter.

Hygienic aspects

The Rademaker Industrial Bread Line is designed according to Rademaker Sigma guidelines, directly derived from various high-end requirements from GMA and EHEDG. Standoffs and machine surface are tilted at an angle to allow water to drain easily, to avoid contamination of the product zone and to reduce drying time after cleaning. Food-contact parts are constructed only with approved materials. All surfaces are smooth to help reduce microbiological contamination development. In addition, all parts of the line are designed for wet cleaning.

Work in progress

The Rademaker Industrial Bread Line is a work in progress, as Rademaker is continuously working on further improving the line, meeting and anticipating new customer demands, market developments and legal requirements. Rademaker thus offers a solution for every industrial bakery,

large or small. In addition to 'engineered to order' lines, Rademaker now increasingly focuses on 'configured to order' production lines, offering affordable standard solutions to most applications. With the flexible, reliable and robust Rademaker Industrial Bread Line, you are assured of the highest uptime, a long lifetime, and minimal spare parts consumption. Fast maintenance, cleaning and changeovers ensure efficient production. This, together with the excellent dough handling characteristics, results in a proven decreased cost of ownership. 🏠

rademaker.com



THE STORY OF **TECNOPOOL** IS ONE BORN OUT FROM A BIG IDEA

A story that began in 1980 with the patenting of Anaconda: the first conveyor belt conceived by the company's founder, Leopoldo Lago. Now company has a worldwide growth with the T-Worth conveyor, suitable for food transport and processing at any temperature: From deep-freezing to cooling, from pasteurizing to proofing, from product handling all the way to baking and frying, the term flexibility goes hand in hand with all Tecnopool solutions. The conveyor belt features uniform sliding, transport speed, easy and low maintenance.

The spiral is one of the distinctive features of the company, which is, however, always open to new and different solutions to offer the best response to customers' food production needs. At the top of the company there is Michela Lago, CEO, who strategy growth bigger and founded last year a new group with other 6 companies where TECNOPOOL is the leader. TECNOPOOL TP FOOD GROUP offer a total processing for the food industry: TECNOFRYER (Spain), GOSTOL GROUP D.O.O. (Slovenia), LOGIUDICE FORNI, MIMAC ITALIA SRL, MECATECK (Italy).

www.tpfoodgroup.com

The spiral system is the cornerstone of our integration: flexible and modular, it is suitable for transport, cooking and cooling, up to the freezing phase of food products. It adapts to all the processing stages, thus allowing the Group to offer total support to its customers.

Freezing

The know-how Tecnopool has ac-



Design, manufacture and installation of machinery for the treatment and processing of food products.



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

Cooling

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

Proofing

Such a delicate process deserves all attention.

This is why Tecnopool has always developed plants that are perfectly calibrated that do not alter the properties of the food products and which therefore respect both the end product and the consumer

Pasteurizing

To make the treated products reach the right temperature within the required time, it is essential to carefully cover every detail: it is no coincidence Tecnopool designs complex plants that use insulated rooms to treat the food products in accordance with parameters that are constantly monitored.

Diathermic Oil Spiral Oven

Tecnopool, faithful to its philosophy of simplifying production lines for mechanical and economic reasons, has completed its range of plants with a spiral cooking system which, thanks to its configuration, allows for space saving and a smooth production process. Tecnopool spiral oven makes it possible to save space, simplify the flow of the production line and save energy.


Thermal Oil Fryer

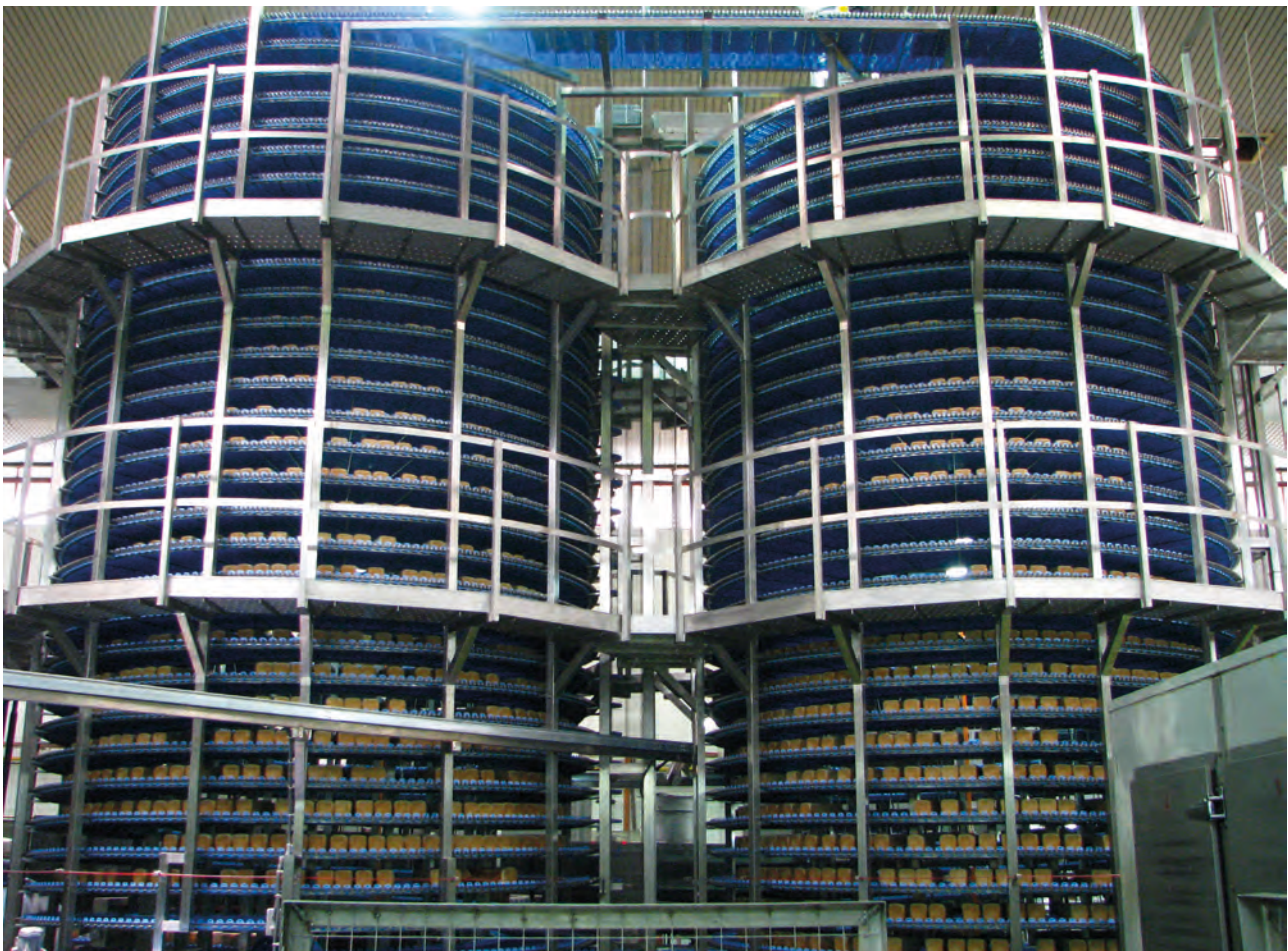
Tecnopool increases its product range

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.

We resume that the strengths of TECNOPOOL are: Custom designed and built systems; Test room available to our customers; Energy efficiency with savings up to 20%; 24/7 post-sales assistance; Fast and worldwide maintenance operations; Internal planning, design and production; Punctuality with delivery time reduced up to -50% compared to the average. 🏢

www.tecnopool.it

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Supplying Mixing Solutions



MAS

The new automatic Carousel, that can be made of various personalized stationings, has been projected to face high productivity needs. Thanks to its versatility, it can include: a station of ingredients loading, one or more dough stationings with a mixer (with one or double spiral) and a resting bowls exit and a discharging stationing with a lifter.



The Automatic Systems for the Management of Dough Rest Process in the Tank allows the integration of all the Automated Mixing Solutions produced by SIGMA with a System where a six-axis robot manages the dough rest process of the dough in the tank, placing the tanks on one or more shelving that can be located even in a pre-rising prover and/or proofing chamber. The project can be in various configurations being different in size, capacity and hourly production capacity, having the possibility to integrate all SIGMA standards machines, in different types and sizes.



GOLD LINE BOTTOM DISCHARGE SPIRAL MIXERS



The spiral mixers with bottom bowl discharge enable the dough discharge directly on a conveyor belt or into removable bowl. This device makes them very versatile and enables them to be used in all the dough processes. In this way any problems of handling and of the lay-out of the production processes can be solved.

The new Removable Bowl Industrial Mixers double or single spiral of VE TAURO series machines are suitable for high production lines, for applications which demand high performance and great professionalism. Able to perform **4-5 doughs/hr with a single spiral or 8-10 doughs/hr with the double spiral are ideal for baking doughs**. They provide significant increase in development process, due to the excellent refining and oxygenation of the dough. The engines ranging from 25kw to 50kw, depending on the models, provide a large power reserve and ensure the torque required in the most demanding situations.



TAURO

www.sigmasrl.com

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BOSS, AN UNCOMPROMISING OVEN

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

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

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

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

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

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

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



a perfect cooking...always



**BAKERY AND PASTRY EQUIPMENT
FORNI E ATTREZZATURE PER PANIFICI**



realforni.com



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

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

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

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

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

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

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

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

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





COLUSSI ERMES

Advanced Washing Systems

Designed specifically for the confectionery sector, the Colussi Ermes pan washing systems are constructed according to extremely high quality protocols and can be customized based on the technical-production requirements of the customer. Equipped with high pressures to ensure complete removal of any residue, they ensure the perfect integrity of the product even after numerous washing cycles. These pan washing systems ensure maximum hygiene, eliminating any bacteria, even the most aggressive, according to pharmaceutical/hospital hygiene standards.

Continuously innovating to improve your safety

COLUSSI ERMES is a worldwide leader in the design and manufacture of tailor made washing systems in various food sectors, such as the bakery, confectionery, chocolate, meat and dairy, and also in logistics, pharmaceutical, hospital and automotive Industry.

Every project is extensively studied, customized and developed by Colussi Ermes specialists in order to ensure the absolute hygiene fully satisfying the most severe and rigorous international standards HACCP.



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www.colussiermes.com

COLUSSI ERMES TAKES CARE OF YOU AND YOUR LOVED ONES!



In this difficult moment for the entire world, the Colussi Ermes team joins its clients, suppliers and partners in this great battle. The company highest priorities are scrupulous care, safety and the well-being of its Clients, employees and partners as well as food-safety.

In the production and distribution of food and in the pharmaceutical-hospital sector, ensuring hygiene is an essential requirement to guarantee and protect the health and safety of consumers.

This is one of the reasons why leading companies world-wide trust Co-

lussi Ermes' systems. Now, more than ever, it's important for Colussi Ermes to ensure the highest hygiene levels on all products washed by its incomparable washing systems.

Colussi Ermes is a global leader in the design and production of tailor-made washing machines: innovative design, rounded shapes, accurate details, high-efficiency and ongoing pursuit of perfection allow the achievement of absolute hygiene. Thanks to experience, research and know-how - with over 5000 machines supplied worldwide - Colussi Ermes has become over the years the best choice that

this sector's demanding clients can make to be completely certain of their equipment and food safety level.

Colussi Ermes is a modern and dynamic brand with an exceptional capability of addressing an ever-changing market and any need of the world current situation. Values such as innovation and organization guarantee competitiveness, flexibility and the best quality to protect every product that needs to be washed along with everyone's safety.

New technologies in the service of hygiene.

COLUSSI ERMES

Advanced Washing Systems

For the benefit of hygiene, the systems manufactured by Colussi Ermes have innovative Clean In Place (CIP) self-wash programs that preserve and clean the production lines by removing organic and inorganic contaminants.

CIP is a self-washing automatic system for all circuits, walls and key points of the machine which does not require disassembly.

This is carried out through the spraying of detergent fluids at a

specific pre-set and constantly monitored concentration, pressure and temperature, followed by careful washing and sanitization phases.

The specialized Colussi Ermes systems fully satisfy the most severe and rigorous international HACCP hygiene standards.

Colussi Ermes is continuously innovating to improve your safety

www.colussiermes.com 🏭



Food industry: predictions for 2020

— by the editorial team


FEDERALIMENTARE
 Federazione Italiana dell'Industria Alimentare



Export

In the first two months of the year, food exports showed positive figures compared to total exports. However, later on, they lost this position due to the international drop in development and the arrestment of the hospitality industry, followed by its slow and gradual recovery.

In some countries, exports have already dropped between -50% and -80% in March and the first half of April. They have affected the medium-high product sectors that characterise this channel, which offer the best margins to companies and highlight the Made in Italy “character”.

On the other hand, no one can predict when this channel will come back at its full capacity: the only sure thing, unfortunately, is that this will certainly not happen this year.

Domestic Sales

Once the “stock syndrome” developed among consumers in March and showed its effects in mid-April sales, the reserves stored in the Italians’ sideboards will have to be consumed for real. And this, together with the awareness that the supply chain is solid and supplies are secured, will lead to a decline in domestic purchases.

All the more so, in light of the reduction of purchasing capacity in the country, due to the crisis and the disappearance of foreign tourism.

It is worth mentioning that the “out-of-home” segment has been the only healthy share on the internal market in the last decade, to the point of reaching one-third of total consumption, partially offsetting the constant decline in domestic consumption.

The “hole” in the hospitality industry - although camouflaged at the beginning by the “stock syndrome” - will have a great impact also on production trends.

Production

Even if food production had a good start in the first two months of the year and was then supported in March by the “stock syndrome”, it is also destined to decline quickly and significantly. It will suffer from the drop of the internal market which is no longer compensated by the exports support, as always up to now.

Food Industry - 2020 predictions in figures

Export value: -15%, with downward risks
 Internal sales: between -15% and -18% in value; between -12% and -14% in quantity
 Production: -7-8% in quantity, with downward risks

NOTE: The expected results are all significantly worse than those that emerged after the 2008 financial crisis. The consequences will be long-lasting. 2021 will only partially recover the downturns of 2020. These predictions are very cautious and are based on the timely and solid recovery of activity, with no new coronavirus outbreak.

SOME CONSIDERATIONS ON THE NATIONAL ECONOMIC DEVELOPMENTS AND THE IMPACT OF THE CRISIS

To understand the problems of Italian economy it is necessary to examine the evolution of GDP in the long term.

This constant currency value grew by +3.1% over the decade 2000-2010 and then by +0.6% over 2010-2019. The annual growth rate in the first decade was +0.31%, while that of the following period stopped at +0.07%. Over the entire period 2000-2019, the average annual expansion rate is +0.19%.

If we look at the global financial crisis that spread in September twelve years ago, the result is a GDP trend of -1.0% in 2008, due to the impact experienced in the last quarter of that year, and then -5.3% in 2009. The gap was therefore 6.3 points. After a slight rebound of 2.4 points overall in the following two years, the national GDP fell again sharply, both in 2012 (-3.0%) and in 2013 (-1.8%).

Subsequently, GDP no longer showed negative signs, fluctuating between +0.0% in 2014 and +1.7% in

2017, to close with +0.3% in 2019. The result is a dry backward trend between 2019 and 2007, the last year before the crisis, of 4 percentage points.

In 2007, Italy’s industrial production increased by +1.8% compared to 2000, the base year of the period under review. Compared to this maximum threshold, production then fell by -24.3% in the worst year of the crisis (2014), before rising again to -20.2% in 2019. Generally speaking, over the entire period 2000-2019, industrial production in the country fell by 18.8 points, with an average annual drop of 0.99 percentage points.

On the other hand, the food industry’s production responded much better. In the meantime, in 2007 it had increased by +12.4% over 2000. While, later on, it fell by 2.1 points in 2008-2009, and then by 3.3 points in 2011-2013. In 2019 food production increased by +16.2% over 2000, with an average annual rate of +0.85%.

As for exports, past years’ trends have been much better both in terms of food production and in general. We would just point out that, over the period 2000-2019, the export of food processing has almost tripled in current values, while that of the general industry has almost doubled.

The impact of the 2008 crisis caused a drop in exports in 2009. That year registered falls of -4.2% for the food industry, -6.4% for the agro-food industry and -21.4% for the general industry.

These observations have been made not only for historical reasons but also to identify some connections in light of the crisis that the country is suffering now, within the international context. The impact of the crisis will depend on a prompt and solid restart of business activities that is expected shortly. Therefore, any assessment can only be very cautious and subject to strong uncertainty.

However, some considerations can be made from the above. Italy has suffered a heavy and long-lasting economic policy gap, which has massively weighed on the health of the system and which has made it into the current crisis in a critical condition “per se”. The country has entered into the current highly indebted scenario, burdened by 70 billion annual charges for related interest and with a growth rate equal to zero.

Therefore, we can state that Italy is a very fragile country, with no reserves, other than to use the leve-

rage of an even more hypertrophic debt. In 2019 only the deficit was under control, accounting for 1.6% of GDP.

The evident critical situation of the country (the only one in the European Union to be still below the level of GDP in 2007) should have imposed high-impact relaunch policies. On the other hand, apart from the incentives in the field of industry 4.0 and export incentives, very little has been seen.

In particular, it should be noted that this legislature has begun with a GDP in structural distress and has adopted measures that, instead of being development-oriented, have given great resources to unrealistically “equitable” measures such as citizenship income and pension schemes.

Once again, there has been a lack of extended investment incentives.

On the contrary, it has emerged the constant quest for temporary consensus, together with substantial lack of economic culture and the consequent lack of awareness that the first element of equity in a country is represented by growth. This inadequacy is creating plausible premises for the entrance on the governmental scene of strong “technical” personalities, with policymakers moving backwards in the second line.

The impact of the current crisis on the Italian GDP is thus likely to be significantly higher than the 6.3 point fall that emerged at the end of the last decade. It is likely to exceed the two-digit threshold.

Overall exports, even though they showed an expansive pace in the first two months of the year, will probably suffer consequences greater than those linked to the Lehman Brothers crisis. The additional gap in terms of exports compared to that scenario will, unfortunately, be even more pronounced in the food sector. To tell the truth, in the first two months of the year, food exports once again showed a rewarding step compared to total exports. But it will soon lose this temporary advantage and the one shown in the previous crisis. This time it will suffer a perverse synergistic effect, between an international fall in development and a specific stop, and then a very gradual and in any case insufficient recovery of the hospitality industry. In some countries, export cuts have emerged between -50% and -80% for the sectors most linked to the hospitality industry.

They also hit the medium-high product segments that characterize this channel and highlight the Made in Italy “character”. On the other hand, no one can predict when this channel will come back at its full capacity: the only sure thing, unfortunately, is that this will certainly not happen this year.

Industrial production as a whole confirmed the declining trend that emerged at the beginning of 2019. It is therefore destined to grow rapidly, approaching the drop as a result of the previous crisis. On the other hand, during the crisis that SMEs are suffering, the fact that this time the production crisis is non-economic could mitigate its consequences in the long term, allowing a better recovery than the past years.

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Although food production had a good start in the first two months of the year and Food production, although it had a good start in the first two months and was then supported in March by the “stock syndrome”, will also decline.

Having exhausted the “stock effect”, already evident in mid-April sales, the reserves accumulated in the Italians’ sideboards will have to be consumed for real. And this, together with the awareness that the supply chain is solid and supplies are secured, will lead to a decline in domestic purchases. All the more so, in light of the decay of purchasing capacity in the country, even though it is dampened by the counter-cyclical qualities of the sector.

The “out-of-home” segment has been the only healthy share on the internal market in the last decade, to the point of reaching one-third of total consumption, partially offsetting the constant decline in domestic consumption. The “hole” in the hospitality industry - although camouflaged at the beginning by the “stock syndrome” - will have a great impact also on production trends. In the final analysis, there will be a significant drop in domestic sales and production, no longer compensated by export support as it has been the case up to now. 🏠

continue from page 131

mation of KHS Plasmax barrier coating technology from a niche product to a market-proven, tried-and-tested packaging system for the food and beverage industries.

The story of FreshSafe PET®, also known as Plasmax, began in the 2000s. This was when Schott AG and SIG Corpoplast launched a joint venture for the plasma coating of PET bottles to cater for changing packaging preferences in the industry. In doing so they pooled the expertise of an international manufacturer of glass and glass ceramics with that of a packaging producer and engineering company for the processing of plastics. Schott AG’s portfolio also included a glass coating which was applied to the insides of glass containers as a supplemental layer. “This protected highly sensitive pharmaceutical products from substance migration,” explains Kempa.

Challenges for customers and KHS

During the course of the joint venture a prototype of the first generation of Plasmax machines was developed and in 2002 the first Plasmax machine was tested in Switzerland with an output of 10,000 bottles per hour. Plasmax was also granted regulatory approval for use in the food industry in Europe, the USA and Japan. Two Plasmax 12D machines were then shipped to Japan for the protective packaging of sensitive, top-quality products. In 2006 Eckes-Granini was the first European fruit juice company to go to market using this technology. “The constant aim of development was and still is to integrate just one machine which satisfies bottling plant conditions and meets customer expectations,” says Kempa. System availability in particular had to be at an established level typical of the industry from the very start. “Looking

at our success now and at the growing demand for this machine, we can say that it was worth it. We still nurture a certain start-up mentality in the team, though,” adds Konrad.

“With the dissolution of the joint venture and the takeover of Plasmax technology by KHS in 2008 we were given plenty of backing. However, as part of a global enterprise our small team was also required to prove that this technology could be just as sustainable in the beverage industry environment,” Kempa states. “Without the support of KHS and our parent company Salzgitter AG it wouldn’t have been possible to successfully transform this technology and break even. Success would have been equally lacking had we not had the special way of working together we still foster, with plenty of team spirit and great willingness shown by all members of the team,” he adds. 🏢



Rademaker

Specialists in food processing equipment

Your bread deserves a Rademaker system



- ✓ Unmatched dough quality
- ✓ Best weight accuracy
- ✓ Efficient production process
- ✓ High flexibility

Ask for a demo:

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THE TOP QUALITY INDUSTRIAL MIXERS

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

BAKERY Equipment

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

PASTRY Equipment

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



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ESCHER

mixers



ERREPAN SRL, METAL BAKING PANS AND TRAYS FOR INDUSTRIAL CONFECTIONERY AND BAKERY PRODUCTION SINCE 1987

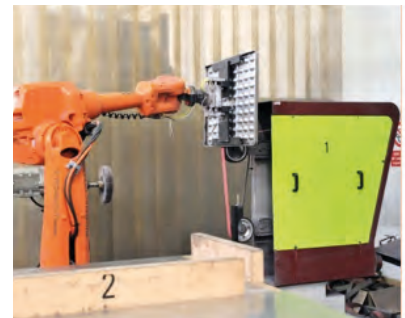
Italian quality, high production flexibility and close relationships with the most important plant manufacturers in the world. ISO certified since 1998

Mission: to help our customers to choose the products that best meet their needs, according to the automation level of their production process, making sure they are satisfied. This is the mission statement of Errepan, a company that has been designing and manufacturing baking trays and pans for over 30 years.



Investments

During its activity, this small artisanal business has become a real large company thanks to constant and targeted investments.



The new arrivals include an automated laser welding station, particularly suitable for specific products, which allows a neat work, slag and burr-free, without sacrificing the performance levels of the classic systems.



Products

Thanks to a flexible production structure, Errepan is able to offer and design customised solutions. The synergic collaboration with the most important manufacturers of machinery and systems is an extra guarantee for their customers.



Download the catalogue for the standard line



Visit the website

Errepan offers two main lines:

- standard line: the catalogue is dedicated to bakery retailers;
- industrial line: customised products for the food industry.

On its brand-new website, the company shows its products providing technical details and a wide range of pictures. 🏠

www.errepan.com





in love with the perfect shape

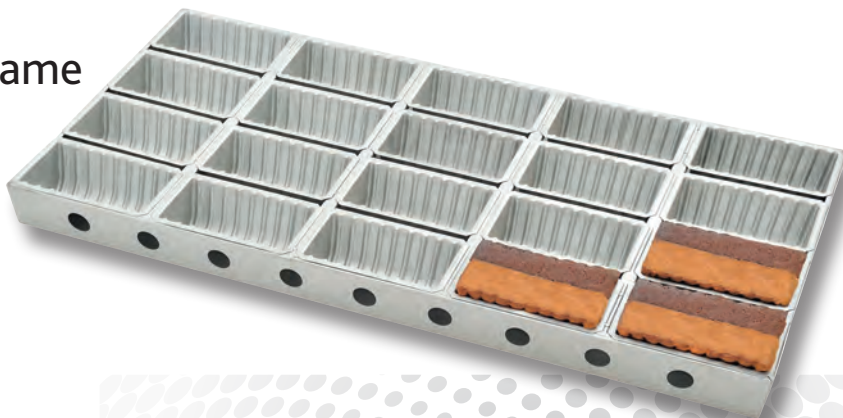
baking pan for croissants



baking pan for muffins



cake baking frame



Equipment
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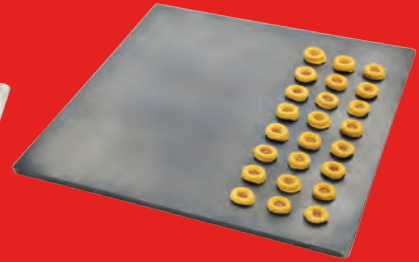




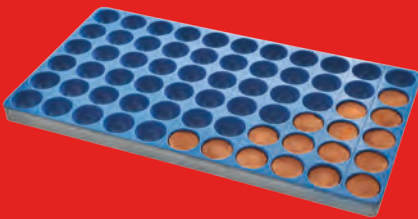
Loaf pan with ridged containers



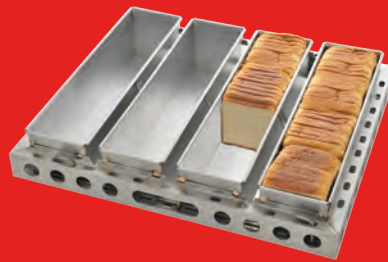
Pan for croissants on a single aluminium tray or sheet



Flat sheet for high output machines



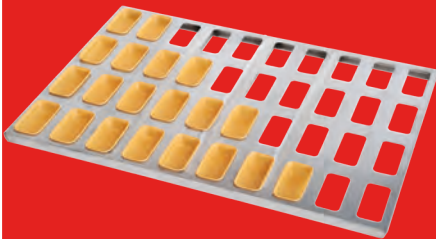
Semi-spheric form with highly non-stick Teflon.



Slotted loaf pan with automatic cover lock



Sheet for hamburgers for up to 125mm in diameter



Tray with self-carrying paper cup holders

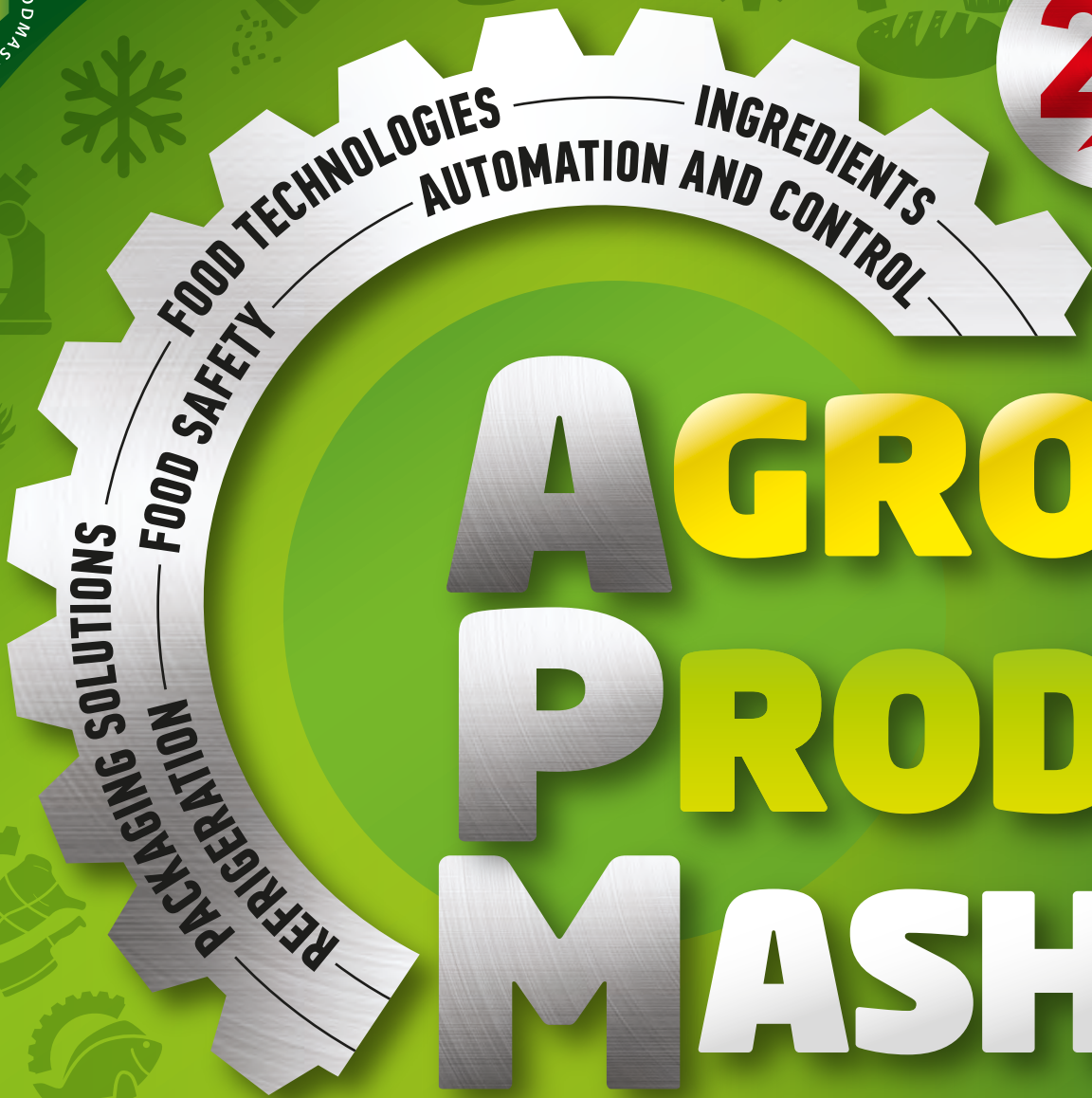


Pan for muffins with a large selection of shapes and diameters



Stackable pan for panbauletto





AGRO PROD MASH

Two facts about
the Russian market
you should know

**Growing interest in high-tech
equipment and ingredients**

43,000 food processing enterprises
2/5 require upgrading
2/3 of equipment is imported

**Agroprod mash is the Russia's
largest food processing exhibition***

930+ companies from 33 countries
26,600+ professional visitors from
all over Russia and 74 countries
77% of visitors are decision makers
or influencers
92% of exhibitors are satisfied with
the quality of sales leads and results
from exhibiting

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

Exhibition
No.1*

**25th ANNIVERSARY
International
Exhibition**

5-9.10.2020

EXPOCENTRE Fairgrounds, Moscow, Russia



www.agroprod mash-expo.ru/en

Organised by

 **EXPOCENTRE**

AGROPRODMASH: A PERFECT BUSINESS DEVELOPMENT TOOL

Russia's best, according to the Russian National Exhibition Rating, international exhibition for equipment, technologies, raw materials and equipment for the food processing industry, Agroprodmash, will run at EXPOCENTRE Fairgrounds, Moscow, Russia, on 5–9 October 2020.

Manufacturers and suppliers of equipment, technology and ingredients for the food and food processing industry, who intend to enter the markets of Russia, the CIS and the EAEU, choose Agroprodmash.

EXPOCENTRE has created a unique and strong brand uniting equipment, ingredients and integrated technology solutions for 30 sectors of the food and food processing industry under one roof.

Agroprodmash brings together more than 900 exhibitors from 33 countries, including global leaders in manufacturing equipment and solutions for the food industry from Germany, Italy, Denmark, Spain, Austria, the Netherlands, Switzerland, the USA, Belgium, and France.

Every year, the trade show is attended by more than 26,500 professionals from 74 countries.

Agroprodmash has a great number of advantages and is unique because it showcases equipment, technologies and solutions for every step of food production and distribution from manufacturing of raw materials and ingredients to production of final products, packaging, quality control, refrigeration, storage, and logistics.

Every year, the show welcomes new exhibitors and features world and Russian premiers of equipment and technologies.

What is currently in demand?

In the difficult time we all are going

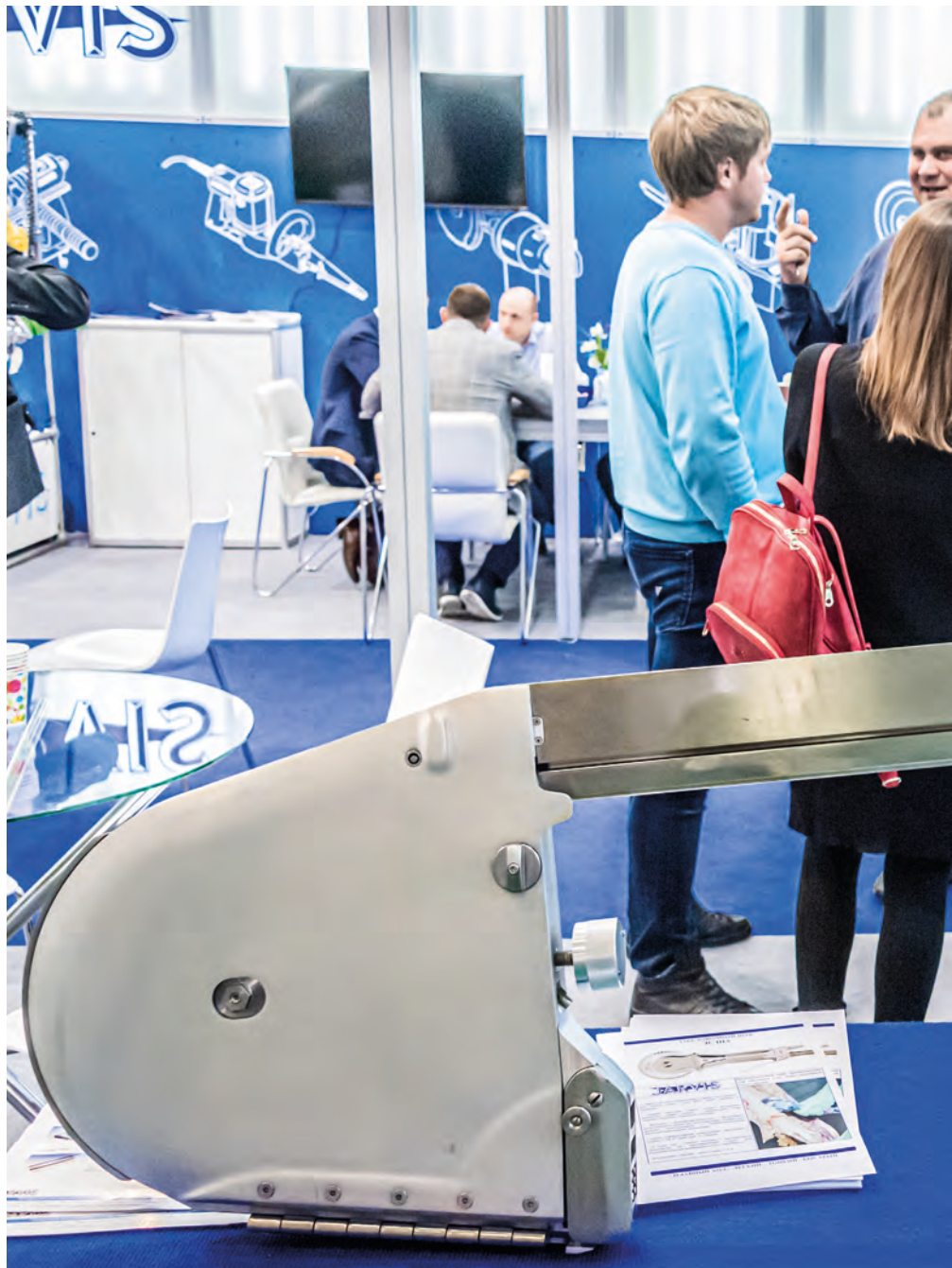
through right now, the Agroprodmash team sees that businessmen want to find new points of growth. What is in demand?

- Automation, robotics and digitalization. Any crisis calls for optimization. Investing in new technologies helps to increase production and decrease expenses. Besides, machinery and

equipment do not catch and transmit viruses dangerous for people.

- Packaging and packaging equipment. The current pandemic calls for significantly greater standards for packaging. Today, unpackaged products will no doubt lose competition to packaged ones.

- Ingredients. The demand for in-



redients has never really declined. However, many people will be tired of common day-to-day food after the home isolation period. The lack of experiences will make consumers search for new tastes. It will be one more challenge to manufacturers.

- Components. The present situation calls for minimizing expenses. But production needs equipment. If it can't be replaced, it has to be repaired. Components and spare parts come to aid! The demand for them is increasing. Service quality requirements are also growing.

Now, in the Russian Development Strategy for the Food and Food Processing Machine Building until 2030, the Rosspetsmash Association states that large Russian enterprises of the food processing industry show demand for foreign-made equipment. As a rule, the industry's enterprises have enough financial resources to update production facilities. The main criteria for selecting equipment are its high performance and power capacity.

Over 25 years, Agroprod mash has become a well recognised and respected business platform for the food and food processing industry. That is why the show has such a large geographic coverage. Every year Agroprod mash accommodates more than 26,500 professional visitors from 74 countries and all regions of Russia. It is a must-attend event for top managers (CEOs, chief engineers and technologists) of the industry's enterprises. Agroprod mash is a place where talks are held and contracts are signed.

The 25th edition of the Agroprod mash International Exhibition for Equipment, Technologies, Raw Materials and Ingredients for the Food Processing Industry will run at EXPO-CENTRE Fairgrounds, Moscow, Russia, on 5–9 October 2020. 🏛️

Learn more at
www.agroprod-mash-expo.ru/en/facts_market/



SPS ITALIA DIGITAL DAYS

SPS Italia, the trade fair for manufacturers of smart production solutions, will return in its traditional format in 2021.

The postponement of the physical trade show has been agreed with exhibitors and partners.

The decision to postpone was based above all on the need to prioritize the safety of participants.

In the meanwhile, to escort exhibitors and visitors to the next trade fair, SPS Italia has donned a new digital identity. In recent months, SPS Italia

has focused its energies on building a new matchmaking platform to support the industries in our sector until the reopening of the trade fair. The new digital venue, or “SPS Italia Contact Place,” is a virtual space where businesses in our sector can exchange content and contacts, and benefit from the profile-raising potential of “SPS Italia Digital Days,” a three-day training and networking session to be held on 28 - 30 September, when the trade show was originally scheduled to take place. SPS Italia Digital Days will inaugurate the new platform and mark a

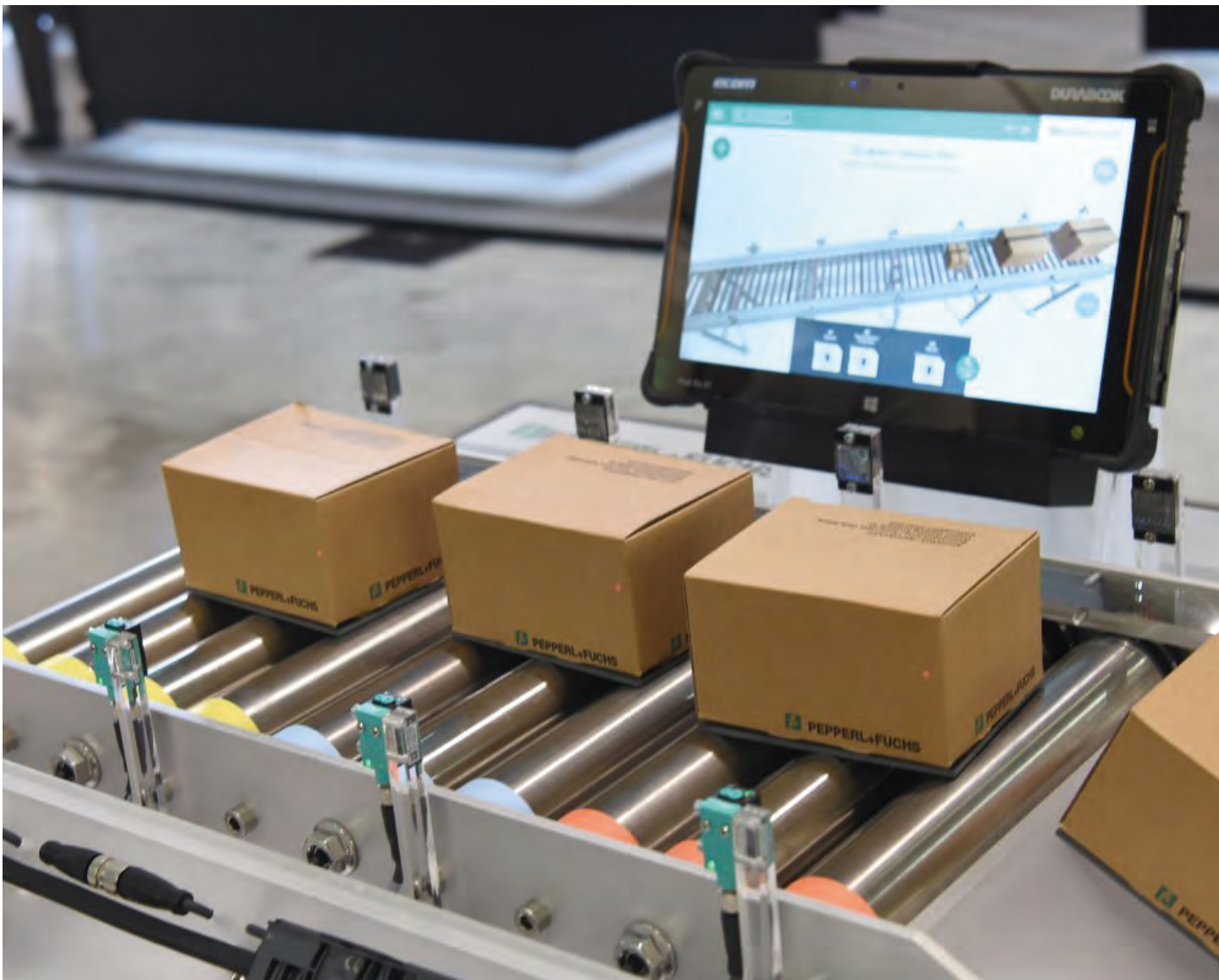
move into the digital dimension by manufacturers of smart production systems.

The success of the project is guaranteed by the very nature of SPS Italia, which brings together exhibitors representing the full gamut of makers of products for industrial automation, digital production, robotics and additive manufacturing.

Update and registration spsitalia.it/digitaldays

What is SPS Italia Contact Place?

SPS Italia Contact Place is a hub for



SPS Italia to engage with the automation industry in September through a new digital dimension

Traditional exhibition with visitor pavilions to return in 2021



the industrial automation sector that is open 365 days a year. It consists of a virtual space where visitors may discover and contact producers of automation equipment and machinery. It thus expands the opportunities of the fair, and enables participants to consolidate relationships and contacts using a

digital dimension that does not replace but rather adds to the experience of physically visiting stands at the fair. The SPS Italia Contact Place will provide live shows and on-demand content from SPS Italia and partner companies. 🏛️

www.spsitalia.it



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- ▶ Food Services & Supplies
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- ▶ And Many More...

WHY EXHIBIT ?

- Fast Food Industry in Pakistan is the 2nd largest in Pakistan, accounts for 27% of its value-added production and 16% of the total employment in manufacturing sector with an estimated 180 million consumers.
- According to a research conducted by ICMAP, there has been a growth of 90% in the food and hospitality business over the last 5 years.

(Source: https://www.icmap.com.pk/News_Pdf/outcomes_food_survey.pdf)



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THE ANUTEC- INTERNATIONAL FOODTEC INDIA CO- LOCATED WITH PACKEX INDIA, ANNAPOORNA

The ANUTEC - International FoodTec India that was planned in Mumbai from September 23-25, 2020 has been postponed to a new date i.e. November 26-28, 2020. This is how Koelnmesse India is responding to the increasingly acute global situation around the recent occurrence of the coronavirus.

In addition to many states in India already hit by the virus, Maharashtra has now become one of the leading Indian state affected by cases of infection. The Ministry of Health are also convening to discuss the current situation and possible measures in response. Moreover, since last weekend, exhibitors from the food industry have reiterated their concerns for the health of their employees and the possibility of their participation in social platforms.

In view of these current developments at "ANUTEC - International FoodTec India" co-located with PackEx India, Annapoorna - ANUFOOD India, ANUTEC - Ingredients India and Food Logistics India 2020, the management team at Koelnmesse India has reassessed the current situation and set the new date in consultation with the venue and the industry.

Over 1000 exhibitors, including around 200 from overseas countries, are expected to attend the ANUTEC - International FoodTec India 2020, India's leading innovation and business platform for the food industry that is held every two years in Mumbai. 🏛️

www.koelnmesse-india.com



ANUFOOD India, ANUTECH - Ingredients India and Food Logistics India 2020 has been postponed



KOREA PACK 2020 HAS BEEN POSTPONED

The organizer of KOREA PACK decided to postpone KOREA PACK 2020, originally scheduled for April 14-17, 2020 at Kintex, Korea, due to outbreak of Covid-19. This decision has been made after the consultation with the local government and with the support from the event venue, Kintex.

The organizer considers the health and safety of all exhibitors and visitors as top priority. Also, the organizer is closely monitoring the Covid-19 situation in line with local and national authorities, public health advice and WHO Guidelines.

Preparation for KOREA PACK is continuing as planned and all staffs are also working hard to come up with new elements and crowd pullers, to come back in full force.

KOREA PACK 2020 will be back in July 27 - 30, 2020 at Korea Int'l Exhibition & Convention Center (KINTEX). With a scale of scheduled 1,500 companies from 25 countries and 4,300 booths, KOREA PACK 2020 will cover such main product groups as packaging machinery, packaging materials & containers, package printing machines, packaging inspection equipment, packaging processing machinery & equipment, package design, services, food processing machinery and logistics system & equipment.

KOREA PACK is distinguished by its unique breadth of products and services and the unparalleled internationality of its exhibitors and visitors alike. The Ministry of Trade, Industry and Energy selected KOREA PACK as one of the "Global Top Exhibition" as



This exhibition will be held from
July 27(Mon.) - 30(Thu.) 2020, KINTEX, Korea



it has the possibility of becoming one of the globally renowned exhibitors with competitiveness.

In addition, KOREA PACK 2020 features leading industry seminar and conference such as Korea Star Awards, PAC 2020 (Packaging Association Conference), food · pharmaceutical · cosmetic director Discussion Meeting to present and discuss latest industry developments, trends and techniques for the packaging industry. Thousands of key actors in related industry gather for these seminars & conferences

KOREA PACK provides all of the package machinery. It gives visitors insights into the technologies used to produce the exhibited packages and provides opportunities for direct and creative exchanges with participating companies.

At the KOREA PACK, exhibitors can showcase their machinery, products and technology to potential international markets.

To save time from on-site registration and to enter the venue for free, visitors are encouraged to pre-register on the official website. 🏠

For more information, please visit www.koreapack.org



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