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FOOD processing

beverage & packaging

PROCESS
AND PACKAGING

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COMPLETE ROASTING COFFEE PLANTS
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DRINK TECHNOLOGY MAGAZINE

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www.drinktechnologymag.com



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UPAKOVKA & IMPRODMASH
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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 differ-



ent 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 glu-

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



Tecno Pack
PACKAGING MACHINES

ifp
PACKAGING

SP
general system pack

ten 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 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 manage-



ment 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 Dolcezza 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 Dolcezza 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 Dolcezza 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 Dolcezza

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 Dolcezza 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. [🏠](#)



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 on 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.







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

- 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,



Self-adhesive **labels** and **Sleeves**

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and **HOT PRINTING TECHNOLOGY.**

On any type of adhesive paper and synthetic film,
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Orograf srl

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.

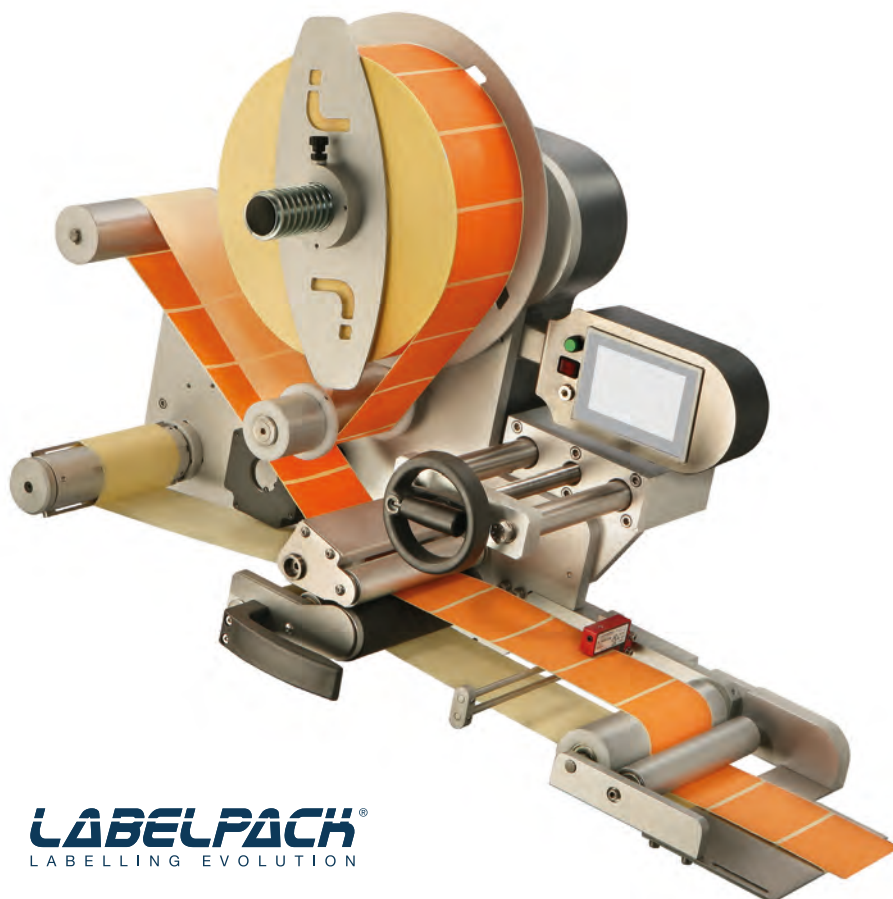
The MODULAR automatic labelling systems have different conveying

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 labellers 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



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Label your world, label your life.



LABELX

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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.





DISTILLERIA VARNELLI between tradition and modernity

Traditional technology for unique flavoured spirits



by
Chiara Natalucci



We interviewed Gigliola Simonetta Varnelli, sales manager of the homonymous company, custodian of a knowledge that has been passed down from “mouth to ear” through four generations. Since 1868, Distilleria Varnelli has been creating herbal spirits with excellent organoleptic properties, very much known and appreciated in Italy and abroad.

Born as a “remedy” for the shepherds of the transhumance, these decoctions of herbs, roots and barks from the Sibillini Mountains are the result of ancient processing techniques that involve long ageing, artisan manufacture, lots of care and experience. Gigliola Simonetta Varnelli tells us that their production is faithful to the tradition they inherited more than 150 years ago from their great-grandfather, Girolamo, who was a skilful herbalist. The essential characteristic for the uniqueness of their products is following traditional methods, which allow to maintain the quality of the raw materials, using slow and manual processes and having the utmost attention to detail.

All the recipes are prepared with traditional “technology”, using pots on a wood fire, espresso coffee machi-

nes, glass demijohns for maceration and canvas cloths for filtration. “Surely”, ironically Simonetta Gigliola says, “it would be much easier, and cheaper also, to extract in an automated way instead of decanting for long months and filtering with cloths, or cool down using refrigerators instead of cold water, or make decoctions with gas burners instead of wood-burning, or extract coffee industrially rather than making hundreds of cups – but it would be another product”.

On the other hand, bottling, quality control and logistics are carried out with the latest equipment, and great attention is paid to technological innovation in terms of packaging, marketing and customer satisfaction.

State-of-art technology applied to the different company’s organization functions represents a fundamental element to achieve a “total quality”, required to compete at high levels and on international markets.

As for the future, the company is prepared to upgrade its packaging equipment and update its software to improve management control and customer satisfaction. We couldn’t ignore the topic related to the recent pandemic emergency and the impact it has had on the spi-





rits industry due to the closure of bars, restaurants and nightclubs. For Distilleria Varnelli, however, the negative effect was partly reduced thanks to the fact that these products can count on a significant domestic consumption, which has been satisfied through purchases in the store or through online wine shops.

According to Distilleria Varnelli's sales manager, the market will face the post-COVID period gradually. There will be a slow recovery of the out-of-home habits as well as a reluctance by some social groups to go out both because of the "hut syndrome" and the inevitable economic difficulties.

Where possible, there will be a shift in consumption towards "single-dose" packaging, considered to be safer and more secure. It is estimated that the daytime bars and restaurants sector will be the first to recover, while the nightlife and tourism, for obvious reasons, will struggle a bit longer.

Industries, distribution, shops, bars and restaurants will have to cope not only with the challenges caused by the drop in sales and turnover but also with the change in consumer habits since the lockdown has greatly increased digitisation and the use of delivery services. It will be necessary to "re-capture" this new type of digital consumer with a new approach and a different type of communication. Any crisis brings changes and choices, but it can also offer new opportunities.



This attitude of great determination and confidence in the future has allowed the Marche-based company to develop and grow over time, presenting itself as a dynamic player attentive to market demands without ever altering the quality and value of its products. 🏠

VARNELLI
dal 1868





CONVEYORS

MH is an Italian Company with 30 years of experience in engineering and building conveyor lines for food packaging. It's product portfolio goes from conveyors for machine connection, elevators, mergers and whatever accessory may be needed to realize a turnkey plant.



MODUL-FLEX

BUFFERING SYSTEMS

MH is specialized in buffering solutions LIFO zero pressure both with single or double spiral for packaged product or FIFO with multiple belt for the naked one.



BAT BUFFER

MERGERS & DIVIDERS

In order to comply with the increasing productivity rate and speed of packaging lines MH developed a set of dynamic mergers & dividers in achieve the correct distribution of products between the primary and secondary packaging machines.



MERGER DU32



MH MATERIAL HANDLING, PRODUCT HANDLING FOR BAKERY

The world of bakery products is quite vast and their industrial production reflects it with dedicated technological solutions, however we can identify a macro-category that presents replicable and consolidated production and packaging processes.

We refer in particular to bread and to some pastry products such as croissants or pain au chocolat, both empty and filled.

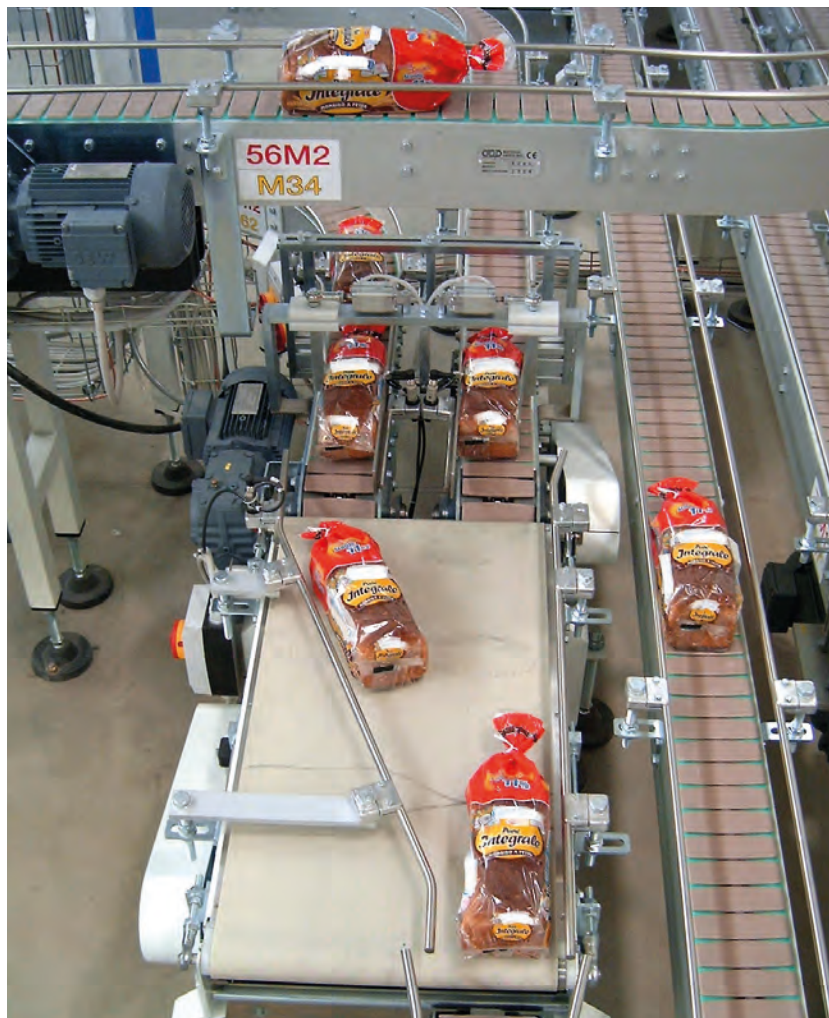
The most typical situation requires that the products are on trays until they exit the ovens and are eventually stuffed and subsequently “depanned” before going through the cooling cycle.

This last phase can be a simple reduction of the temperature to the room level or even freezing. Both options typically take place on large spiral conveyors, in order to reduce the floor space occupied in the plant, obviously in the case of freezing, an insulated area with a refrigeration system is added.



MH intervenes starting from the cooling outlet: the most typical device is the alignment unit which consists of a series of wide belt conveyors, at increasing speed, and equipped with motorized vertical belts or side guides that force the products into a series of chicanes that reduce the products advancement on one or more ordered files. In the case of frozen products, the belts are often replaced by modular chains to simplify washing and not be affected by humidity.

The primary packaging that dominates the bakery is the flowpack, but the feeding systems may vary



according to the type of product and the presence or absence of cutters or layering systems.

Distribution groups and accumulation conveyor belts are fundamental accessories for flowpack feeding groups. For crusty and sliced bread, there are often clippers machines supplied with primary packers, in this case some extra precautions are necessary in the design of the machines and in the downstream conveyors because it is a rather insidious product to handle.

Secondary packaging is the one with the most differences. Croissants,

Pain au chocolat and similar products present the typical snack packaging: tray with overwrap (usually another flowpack), before going into case packing, even if some productions that serve the HORECA market can bypass the secondary and end up directly in case pack or plastic box.

Here the choice of the type of machine has a huge influence on product management, we can find unification or sorting systems, vertical storage systems or recirculation conveyors.

On the contrary, bread in its various forms very rarely has an intermediate secondary packaging and is handled

directly in case pack if destined for the shelves of large retailers, or in boxes if destined for HORECA.

In this case it is more typical to see product unification and stratification systems, usually the most “mistreatable” product allows pressure accumulation; associated with lower production rates this makes it less likely to see buffers without pressure. 🏠

www.mhmaterialhandling.com



THE **PUMA** MANIFESTO

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





THE PUMA MANIFESTO

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.

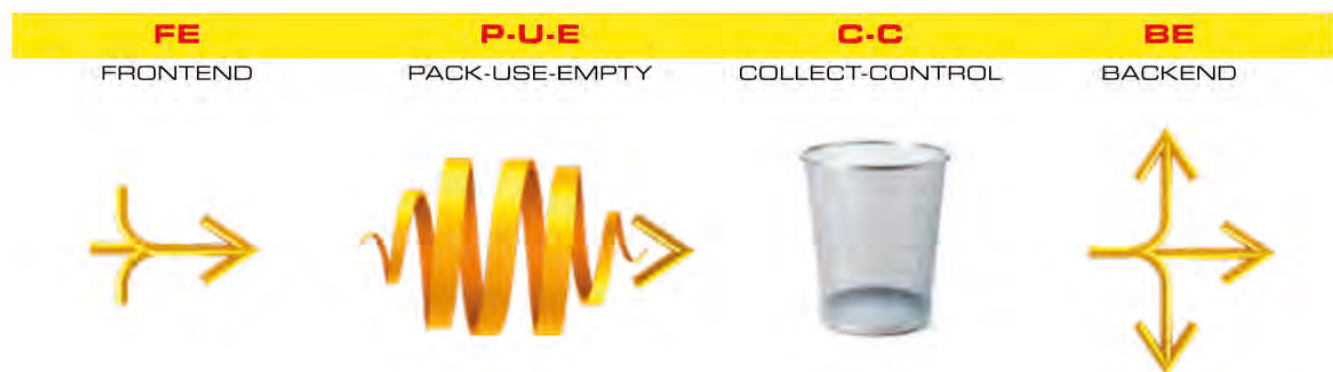


Holistic innovation is needed as we are all interconnected in packaging



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.



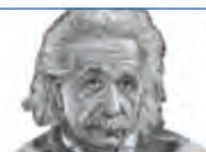
	FE	P-U-E	C-C	BE
Litter			✓	
CO ₂	✓			✓
Inadequate pack optimisation Product Packaging material + Total environmental impact				
Future issues	✓	✓	✓	✓



SUPPORTING PUMA



Success comes from deeper understanding and supplementing earlier insights



I SUPPORT THE PUMA MANIFESTO AND HEREBY PLEDGE TO:

- ✓ Reference the PUMA Model as an insightful source to address the activity of packaging worldwide
- ✓ Apply the vocabulary as used in the PUMA Model and positively contribute to possible improvements
- ✓ Contribute to the PUMA annual plenary meetings to the best of my capabilities
- ✓ Make my decisions and base my opinions on the state-of-the-art in packaging (i.e. on reliable, verifiable and up-to-date information) and using all information and knowledge that is brought to my attention
- ✓ Stimulate continuous education and training of those with a responsibility within the activity of packaging
- ✓ Contribute to helping facilitate all phases of PUMA (FE, P-U-E, C-C, BE)



*Everything flows and so does the activity of packaging;
we can put a clock back, but not the time*



MY DETAILS:

Company name

Initials and surname

Date of birth

Address

Phone

E-mail

For an overview of recent references and background information worldwide please visit www.nvc.nl/puma



LABELLING SOLUTIONS FOR FOOD TRAYS



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

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

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

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

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

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

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

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

For further information:

www.altech.it - info@altech.it





Technology inspired by human talent

Cama Group is a leading supplier of advanced technology secondary packaging systems, continuously investing in innovative solutions. www.camagroup.com



cama
GROUP
Innovation meets experience

A COMPLETE LINE FOR BABY FOOD CARTONING AND CASE PACKING WITH SPOON INSERTION

With greater product variation, packaging styles and packaging arrays, dairy brand owners must have the confidence that their packaging technology can keep pace with market trends.

Cama's secondary packaging machines deliver incredible levels of flexibility, not just in terms of their ability to handle a wide array of product and package type, but also in terms of size, mixed flavour bundles and promotional variation.

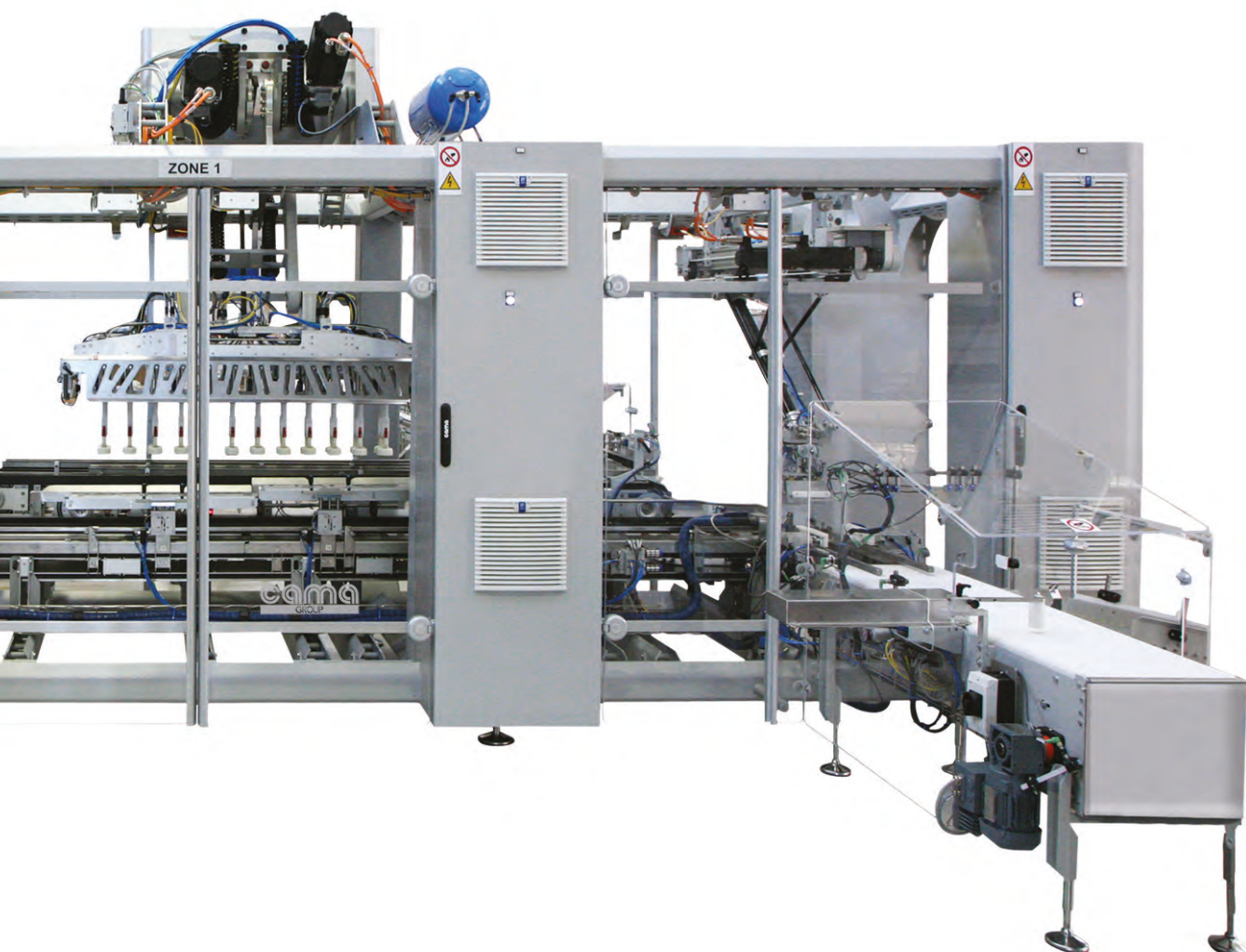
Cama's solutions cater for a mixture of high speed/mass production and small volume/artisanal, often within same plant and can handle cartons, pouches, boxes, flow packs, tubs, trays and tins, as well as mixed-flavour packaging, varying product counts, promotional packs and multi-vendor/multi-brand production.

In addition to addressing regulatory compliance, including wash-down, contamination, voids & trap points, Cama's advanced technology also delivers connectivity to enterprise systems for batch data capture, ERP and remote maintenance.

The combination of Cama Vision Driven Robots and Cartoning Machine ensures the highest level of flexibility in terms of packing configurations, speed and gentle product handling. Thea Cama line gets the products from 2 upstream vertical baggers: pillow bags are coming on 2 independent lanes at 70ppm each and merged into a single flow of for a total of 140 bags/min.

The sachets are then loaded in metal transport pockets (one product/one pocket) in order to have them moving





keeping a fixed position.

So the bags are moved to the loading area where a 2 axis robot picks up 2 bags at a time and, keeping them in flat position releases the bags into the pocket conveyor of the CL169 continuous motion Cartoning Machine to be loaded in various configurations (flat or on edge loading), with spoon insertion into the carton, with subsequent loading of the carton into wrap-around display boxes.

The use of a robot for loading the spoons, instead of traditional mechanical feeders, allows the customer to have a wider range of

gadgets to place into the cartons, without the need of any changeover. A continuous motion cartoning machine ensures the smoothest product handling, combined with the safest carton loading. In addition, quick reliable and automated changeover was a key factor for the customer in making the investment, as the production has frequent changeovers and small production batches. The downstream Casepacker combines reliability and flexibility, being capable of packing cartons standing-up into shipping cases as well as into display boxes, single or double facing with

different case counts, according to requirements.

A common HMI design for all machines, single source for all the consumables and spare parts, support provided by Project Management and Packaging Development departments, ensures Cama is a reliable and responsible partner for complex turn-key projects. All equipment is compliant with Industry 4.0 requirements, able to share production and efficiency data for continuous monitoring of the line performance. 🏭

www.camagroup.com

SUSTAINABLE SOLUTIONS THAT PACK A PUNCH

Huge interest in virtual interpack conference from the market and innovation leader Sappi



Sappi successfully ran its virtual interpack 2020 conference from 6 to 31 May

With over 6,500 visitors and more than 2,000 participants at a total of 720 minutes of live presentation sessions and with many potential new customers in the live info chat, the virtual interpack conference organised by Sappi was a resounding success.

Sappi presented its latest developments, future prospects and current range of packaging and speciality papers at the event. In addition to further networking opportunities, the visitors took full advantage of the chance to get in contact with the Sales team.

- For the packaging of the future: sustainable, high-quality paper
- Second-generation barrier papers ensure optimal protection of goods as food packaging
- Providing what the world wants: fully recyclable packaging

Based on the motto 'Pro Planet: Paper Packaging – welcome to the new pack-age', the market leader in functional paper packaging presented numerous opportunities at its virtual interpack 2020 conference for its customers to package their food or non-food products in sustainable, premium packaging. In doing so, the company is contributing to the UN's sustainability objectives. With the Sappi Guard range, Sappi presented barrier papers that render additional special coatings and laminations redundant and can be recycled in the paper stream. Featuring integrated barriers, they ensure that the product quality of foods and other goods is preserved. The second generation of barrier papers, now even more environmentally friendly, was also introduced at the virtual event. Another area of focus of the virtual interpack event was sealable papers, suitable for a wide range of packaging applications in the food and non-food sectors.

Of course, the concept of sustainability was also a key issue at the conference. As a home-compostable paper, Algro Nature meets the current demand for fully recyclable packaging. Sappi thus remains true to its goal of presenting its customers with more and more environmentally friendly solutions for the benefit of people and the environment.

'We were overwhelmed by the success of our first virtual interpack conference, but we look forward to having direct contact again in spring 2021 in Düsseldorf,' says Thomas Kratochwill, Vice President Sales & Marketing Packaging and Speciality Papers at Sappi Europe, with regard to the delayed interpack conference.

You can find more information about the virtual interpack 2020 and the innovations presented by Sappi at www.sappi-interpack.com 

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NEW
continuous servo side sealer
DIAMOND 650 2 NASTRI



THE SHRINK PACKAGING REVOLUTION IS HERE!



TWIN ROBOT
robot for high-speed wrapping
of flow pack packages
in shrinkable film



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sales@ifppackaging.it · www.ifppackaging.it

ifp PACKAGING

CMZ ITALY, 30 YEARS OF MOTION CONTROL FOR PACKAGING

CMZ is an Italy-based company specialized in industrial motion control since 1976, with 30 years of experience in the packaging industry by developing powerful custom libraries IEC 61131-3 for flowpacks



EtherCAT®

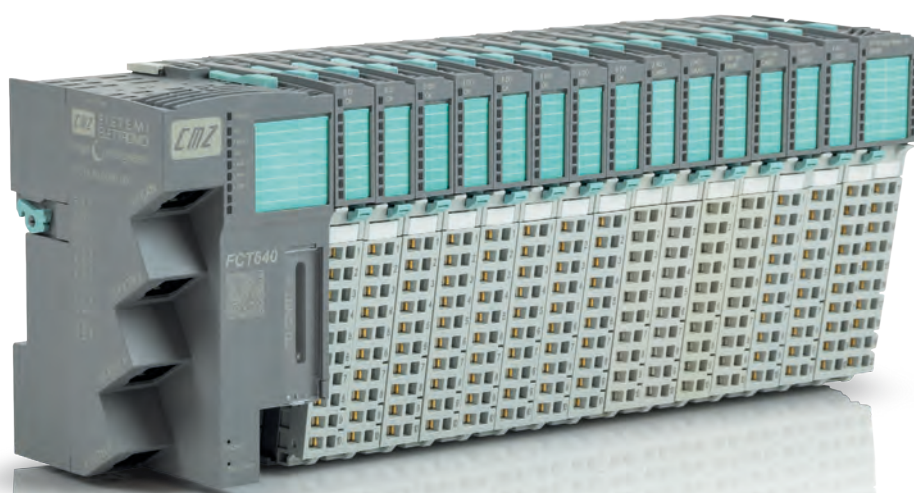
CANopen

FLOWPACK represents an excellence in terms of CMZ know-how for the software experience and also for hardware technologies, very scalable according to the needs of the customer to satisfy both the dynamics of the machine and cost savings.

By using the newest controller FCT640 with Codesys v3.5 and CMZ motion libraries, every machine can be ready to pack any format depending on the mechanical tool that the manufacturer decides to install on his project.

The hardware span from the Steppless technologies, to the standard Brushless, ending up to the integrated solutions where drive & motor are built in the same compact case.

FlowPack can be designed either Horizontal or Vertical, including the weighing and dosing of the product before sealing and cutting the pack.



FCT640 master controller

CMZ portfolio of solutions is splitted in 3 FlowPack versions:

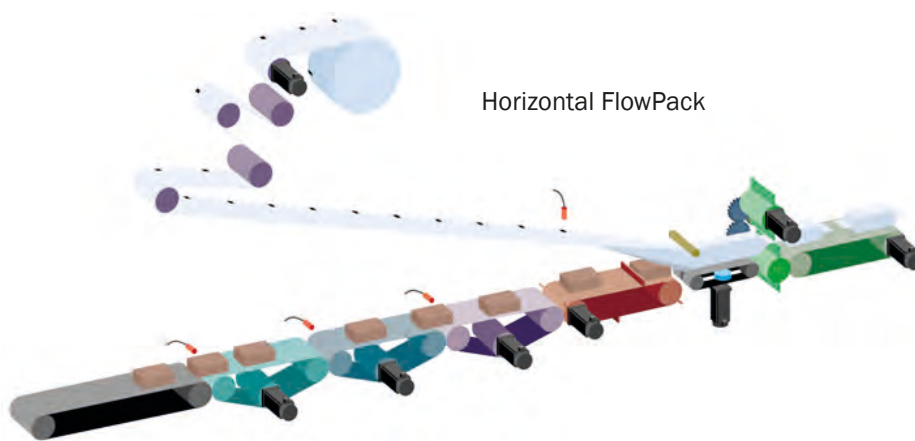
BASIC | SPEED PRODUCTION:
350 bpm

The application provides the functionalities of all the different zones of the machine:

- Inlet: signals control line, stack

belts, sync belt (total max 5 axis)

- Load: mat or paddle belt, vibrant loader (up to 4), aligner device of the items, item presence control, item dimension product, reject items on belt, brush, 3 general electric cams
- Creation of the pack: welding wheel and film trail, unwinding film coil, No-product No-bag,



Horizontal FlowPack



Vertical FlowPack

thermoregulation
(external or integrated)

- Sealing and Cutting of the pack: programmed-cut, No-product No-bag, bellows, output rush
- Unload: outlet belts and control signals toward other zone
- Industry 4.0

PLUS | SPEED PRODUCTION: 350 bpm

- Basic version functionalities (3 axis more)
- Sync belts with double motors
- Reel for introducing items

HIGH DYNAMIC | SPEED PRODUCTION: 900 bpm

- Basic and Plus version functionalities
- Advanced movements path profile, simulation and PC monitoring

BOX-MOTION | Optional, for horizontal packaging machines

With this optional device, the

Brushless
High dynamic

Stepless
Low cost

Separated version

- drive inside protected zone: IP degree and temperature
- drive easily accessible for maintenance



Integrated version

- reduced cable lenght
- reduced space needed inside cabinet



transversal welding and cutting takes place with a motorized translating device that moves the welding grippers following the moving forward of the film. The closing of the grippers can be motorized or pneumatic.

This solution allows to increase the welding time as well as to work particularly high products, with a productivity normally lower than HFFS with a rotary crimper.

INDUSTRY 4.0

For Industry 4.0, complete documentation is provided regarding the compliance of the application with international Standards requirements.

The following features are available:

- Management of the MODBUS-TCP protocol reserved for interconnection to IT systems Configuration:
 - monitor is provided
 - supply of a list of variables in MODICOM format
 - FTP server for exporting or

importing files with recipe data and statistical data.

- UDP protocol with Client and Server functionality for automated integration:
 - Configuration and monitor are provided.

With a PC tool "CMZ_DataConnection" which interfaces with the machine, it is possible to:


- read the data from the machines at a configurable time interval
- save the data from the machines on a MySQL file with a configurable time interval
- load the recipe file into the machine and remove it
- take the statistical data file from the machine.

SOFTWARE FEATURES

- Multilanguage interface
- Unique configurable software for all size solutions (no need to upgrade)
- Dynamic mapping of HW directly on the HMI

- Setting all parameter according to the access privilege
- 100 recipes on SD card removable
- Full diagnostic
- Updating software easily by SD card.

4 hardware solutions are identified from the cheapest one to the most compact and dynamic in terms of Motion:

- Stepless standard: SVM drive with Motor Encoder Box
- Stepless Integrated: ISD (Integrated Stepless Drive)
- Brushless standard: LBD drive with Brushless motor
- Brushless Integrated: IBD (Integrated Brushless Drive). 

More details at

www.cmz.it | cmz@cmz.it



Brushless and Stepless servo drives & motors with integrated electronics.

ITALIAN ART IN MOTION CONTROL



IBD 1.2 to 30 Nm



ISD 4.6 to 12 Nm

PACKAGING MACHINES FOR MASKS



General System Pack immediately accepted the worldwide need to pack P.P.E. - masks - creating two models of electronic horizontal flow pack machines, suitable for packaging these items.



GSP 45 S

These packaging machines guarantee not only efficiency and speed in packaging, but also very high levels of hygiene, safety and perfection of the packaging.

Versatility of use and format change allows the packaging of masks and other personal protective equipment in single or multi-pack packages.



GSP 50 S

video



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general system pack

FLEXIBLE, SINGLE-PLATFORM PACKAGING SOLUTION DELIVERS FORMAT AGILITY AND DELICATE HANDLING OF CRAFT-MADE ITALIAN CAKES

Livetech selected Rockwell Automation solutions to build a secondary packaging line for Galbusera-Tre Marie, an Italian brand with a long history in the bakery industry and with a strong commitment to preserving the craft-made quality of its cakes.

Background

For Galbusera, an Italian company formed in 1938 in Morbegno, in Valtellina, the quality of its baked products – biscuits, snacks and crackers – has always been a priority. In 2014 Galbusera acquired Tre Marie, a Milan-based brand with a long tradition in the production of Italian panettoni and colombe and launched an important investment plan to modernize its manufacturing lines. Since January 2018, Tre Marie leavened products – colombe and panettoni – have been produced in the new plant in Vellezzo Bellini. Tre Marie products have always been characterized by their craft made taste, which is the result of a long and delicate production process: “Seventy-two hours are needed to produce a panettone or a colomba,” Franco Ronconi, Technical Director at Galbusera, explains. “Our technicians keep the craftsmanship of our products alive even if the process is highly automated: we bake and package 1,800 colombe per hour and 2,200-2,400 panettoni per hour.”

Challenge

When Galbusera transferred the production line from the Tre Marie headquarter in Milan to the new produc-





tion site, a major renovation involved the leavened packaging process. “We were looking for a technology supplier that could give us a post-installation support too and we found out that Livetech could be the right one,” Ronconi says. Livetech, a company delivering engineering, consultancy and production of complete packaging systems, proposed an innovative solution for the secondary packaging of panettoni and colombe; a system based on an automatic wrapping line that forms a display tray (couvette) from a cardboard die-cut. The line includes three robots that place the packed products on the tray.

As Federico Scornaienchi, Area Manager at Livetech, explains: “The display tray is a very smart solution for the employees in stores, as they don’t have to extract the products from any closed box to expose them; the so-called couvette is therefore a plus for Galbusera when contracting with deliverers and an interesting marketing tool, because the product is immediately visible and accessible to the end user as soon as the tray is placed in the store.”

Furthermore, in the secondary packaging process, the new solution offers several benefits compared to the American box, which was previously used by Galbusera. It is more flexible, because a cardboard die-cut can be used to form different tray models, while the American box has standardized dimensions; and it helps to save materials used for the secondary packaging, because additional background and cardboard internal dividers are not needed.

Galbusera decided then to transform its secondary packaging concept radically. The most challenging step of the project concerned the ability of the line to realize the right batches required by Galbusera sales office and to meet the palletizing requirements: “We had to respect the quantity per sale unit and per pallet,” Scornaienchi explains. The

manipulation of the finished product was another peculiarity that Livetech and Galbusera had to cater for: “We had to comply with severe constraints in moving the product along the secondary packaging and transporting steps.” Ronconi points out. “Products can’t be allowed to deteriorate in their package, in terms of shape and appearance. Tre Marie panettoni and colombe are appreciated for their high quality and customers who choose them expect the same quality even in the packaging.”

Robots have to load the tray not only with carton-packed products, but also flow-packed products, which are conceived to be sold in outlets. “In this second case, products in bags have to be picked and moved more delicately, because they are less protected than they are in a carton box, and we initially had some perplexities: could a robot deliver the same care as an operator’s hand?” Scornaienchi continues. “Thanks to special gripping tools and advanced control configuration, the robots are able to offer delicate handling, preserving the product in both cases.”

Solution

Livetech designed a multi-format line for Galbusera, in order to form, fill and close the trays.

The first station comprises an automatic unit that loads and forms the die-cut cardboard. Three robotic islands are the core of the line: they take the products coming from the conveyor belt – which is connected to the primary packaging machine – and place them on the tray in the correct numbers. Different gripping tools are used depending on the package of the single product (case or bag).

When a format changeover is needed, the robots rotate towards the operator, who can replace the gripping equipment.

The tray then passes to a weighing station, where a cell verifies weight parameters: if they respond to set requirements – that is, the tray contains the right quantity of pieces – they move to the next robotic isle, where the robot puts glue to the edges of the cardboard die-cut and folds them, forming a containment perimeter. Then another piece of cardboard is placed above to cover the products. The trays are stacked one on top of the other, up to

a maximum of three, and move to palletizing station.

The automation architecture implemented by Livetech is based on an Allen-Bradley® CompactLogix™ 1769-L36 programmable automation controller (PAC) from Rockwell Automation. This automation platform helped to minimize installation and start-up time in Galbusera plant, thanks to a common software environment and an integrated axis control, which met the precision and speed requirements of the robotic islands. Two Allen-Bradley Kinetix® 5500 servo-drives are connected to the controller, while four Allen-Bradley Kinetix single-cable VPL servo-motors are connected to the servo-drives. An Allen-Bradley PowerFlex® 525 variable-speed drive, an Allen-Bradley PanelView™ Plus7 graphic terminal and several Allen-Bradley POINT I/O™ modules complete the architecture. The power system is a Rockwell Automation one too and is based on 1606 Series-XLS Switched-Mode Power Supplies. “Quality, integration and ease of use are the values we share with Rockwell Automation when it comes to selecting the right technology for a specific application,”





Thanks to Livetech and Rockwell Automation, Galbusera now has a more automatized secondary packaging process without compromising the high quality for which its products are appreciated.

The new solution offers several benefits compared to the American box, which was previously used by Galbusera.

A cardboard die-cut can be used to form different tray models

Scornaienchi says. “The CompactLogix platform helped us to build a flexible multi-format line.”

Results

Thanks to Livetech and Rockwell Automation, Galbusera now has a more automatized secondary packaging process, without compromising the high quality for which its products are appreciated. Ronconi points out that in Galbusera automation is adopted where it's worth: “The secondary packaging of small batches is still manual,” he says, “and our operators have the possibility to control and supervise the line.” The Rockwell Automation platform helped to improve the flexibility of the secondary packaging line too: “We initially wanted to standardize the trays, but while developing the system, we changed our minds and chose a flexible solution, that had to be able to adapt the bottom of the tray according to the

quantity of the pieces to be contained.” The CompactLogix PAC with integrated motion allows operators to perform quicker format changeovers and doesn't require the plant to be stopped upstream. Preserving and handling products correctly throughout the process is a must for Galbusera and thanks to Livetech and Rockwell Automation the Italian company got it: it can be sure that its colombe and panettoni come to the consumer in perfect conditions.

Challenge


Historic Italian bakery needed an upgrade path that balanced modern automation agility with delicate handling of its baked products.

Solutions

A Rockwell Automation solution was installed, which included: Allen-Bradley CompactLogix program-

mable automation controller
Allen-Bradley Kinetix 5500 servo-drives
Allen-Bradley Kinetix single-cable VPL servo-motors
Allen-Bradley PowerFlex variable-speed drives
Allen-Bradley PanelView Plus7 graphic terminal
Allen-Bradley POINT I/O™ modules
1606 Series-XLS Switched Mode Power Supplies

Results

Common software environment
Integrated axis control that meets the precision and speed requirements of the robotic islands
PAC with integrated motion delivers quicker tray format changeover and doesn't require the plant to be stopped upstream. 

www.rockwellautomation.com

EXTREMELY LIGHT AND FULLY RECYCLABLE: KHS AND ALPLA GROUP DEVELOP RETURNABLE PET BOTTLE

- Focus on weight reduction and conservation of resources
- Packaging weighs just 55 grams thanks to optimized base and neck
- Returnable bottle containing up to 35% recycle

“O WPACK represents an excellence in terms of CMZ know-how for the software experience and also for hardware technologies, very scalable according to the needs of the customer to satisfy both the dynamics of the machine and cost savings.

“Reduce, reuse, recycle”: for the KHS Group these three pillars of sustainability are a composite part of its corporate philosophy. The manufacturer of filling and



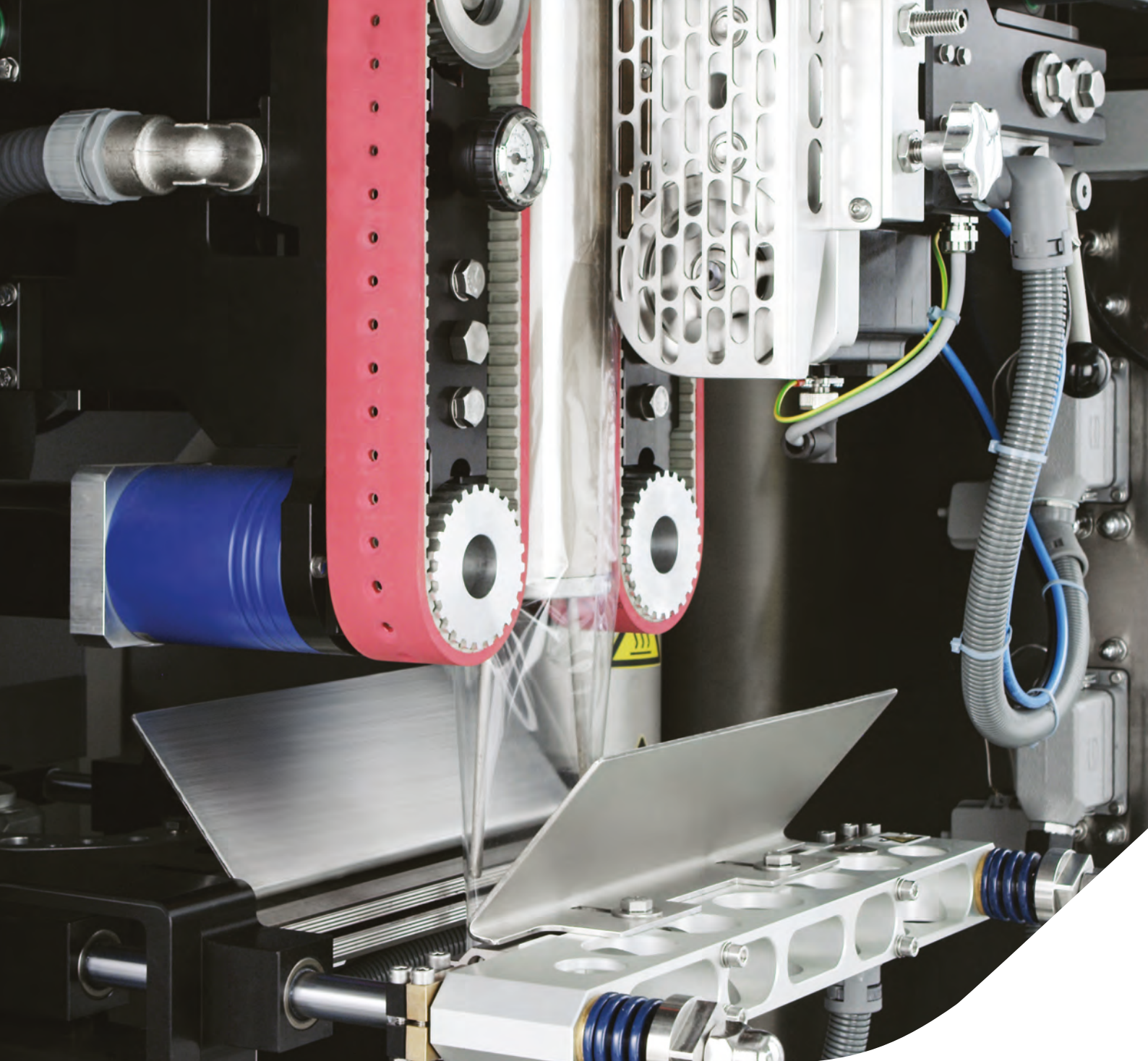
Arne Wiese

We aimed to produce a returnable container system that's as environmentally friendly as possible. Two parameters are of prime importance here: low weight and a high percentage of recycle”, says Arne Wiese, Bottles & Shapes product manager at the KHS Group.

Returnable PET bottle from KHS and ALPLA

The new 1.0-liter returnable PET bottle from KHS and ALPLA is made of up to 35% recycle.





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packaging technology consistently focuses on resource-saving, recycling-friendly systems and solutions.

Together with Austrian packaging expert ALPLA KHS has now developed a returnable PET container that at 55 grams is extremely light. The 1.0-liter bottle's high recyclate content of 35% also has a very positive effect on its overall ecobalance.

For decades the KHS Group has been heralded as a technological leader in returnable container systems, chiefly driven by its great innovative strength and striving to develop sustainable, future-proof plant engineering. The various partnerships it has formed with innovative figures in the industry have proved a further recipe for success.

Together with ALPLA KHS has now developed a returnable PET bottle that is impressive with its low weight and high recyclate content.

With this development the engineering company adheres to its maxim of "reduce and recycle", states Arne Wiese, Bottles & Shapes product manager at the KHS Group. "We aimed to produce a returnable container system that's as environmentally friendly as possible. Two parameters are of prime importance here: low weight and a high percentage of recyclate."

Environmentally friendly: returnable bottle's low weight convincing

By optimizing the bottle base and neck the packaging experts managed to considerably cut down on weight compared to conventional returnable PET containers. At 55 grams, on average the 1.0-liter

bottle is ten grams lighter than its standard counterparts.

Compared to glass containers it clocks up just a tenth of the weight on the scales. "This optimization means that the amount of material used is much lower. At the same time, fuel consumption and thus also CO2 emissions drop during transportation," Wiese explains. Both have a positive effect on the bottle's ecobalance.

Despite less use of materials the returnable system is ideal for a high circulation. The PET bottle has good resistance to caustic, meaning that its quality and appearance are maintained even after numerous washing cycles.

Sustainable: packaging system with high recyclate content

The aspects of easy recyclability and the use of recyclate also played a major role in the bottle's development.

The environmentally-friendly returnable container is not only fully recyclable and thus remains in the recycling loop; its high recyclate content is also compelling. "We've had outstanding test results with preforms made of up to 35% recycled materials; preforms containing 50% recyclate are also feasible for some brands," states Wiese. The PET system devised by KHS and ALPLA therefore more than satisfies the European Commission's requirement that one-way PET bottles comprise 30% recyclate by 2030.

The optimized preforms can be blown on all KHS stretch blow molders for returnable containers. These include the particularly resource-saving InnoPET Blomax Series V. The new packaging system is suitable for all types of beverage in the returnable container

segment. "We're convinced that we can place our ecofriendly PET bottle on the market quickly and successfully. Our aim is to implement the market launch in close cooperation with bottling companies," Wiese concludes. 

For more information go to:

www.khs.com/en/media

The KHS Group is one of the leading manufacturers of filling and packaging systems for the beverage and liquid food industries. The KHS Group includes the following companies: KHS GmbH, KHS Corpoplast GmbH and numerous subsidiaries outside Germany, located in Ahmedabad (India), Sarasota and Waukesha (USA), Zinacantepec (Mexico), São Paulo (Brazil) and Suzhou (China).

KHS manufactures modern filling and packaging systems for the high-capacity range at its headquarters in Dortmund, Germany, and at its factories in Bad Kreuznach, Kleve, Worms and Hamburg, where the group's PET expertise is pooled.

The KHS Group is a wholly owned subsidiary of the SDAX-listed Salzgitter AG corporation. In 2019 the KHS Group and its 5,149 employees achieved a turnover of around €1.260 billion.



Perché il packaging dovrebbe essere una delle mie priorità?

Un packaging ben strutturato aiuta a incrementare le vendite,
a ridurre i costi e perfino a rendere la produzione più sostenibile.

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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-



ESSEGI
ITALY
packaging system

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. 🏢

www.essegi.com



COMPLETE PACKING SOLUTION FOR DRIED FRUIT SNACKS

A complete packing line solution from Ishida Europe has enabled an entrepreneurial French company to automate and bring in-house the packing of its dehydrated fruit and vegetable snacks, with the ability to increase throughput six-fold.

Il Était Un Fruit, based in Montpellier, was founded in 2014 by Laure Vidal, who wanted to ensure her children were able to eat the required five portions of fruit and vegetables each day. She devised a means of drying seasonal fruits from the region, such as apples, pears, strawberries and apricots.

In 2016, the company raised €1.2m to support its commercial development, including investment in equipment to industrialise the process. Further investment is planned for 2020.

In addition, in 2019 the product offering was diversified with the introduction of dried sliced vegetables, including a special Apéritif range.

Il Était Un Fruit's products are sold in a variety of bag sizes for the retail sector – 10, 15, 30, 50 and 80g – as well as 1 and 2kg bags for specialist retail companies. With the many different fruit and vegetable varieties, this equates to around 40 different product lines, requiring a fast and flexible weighing and bagging solution.

Initially the company contracted out its packing operation but when the decision was made to take it in-



house, Ishida was selected for its ability to provide a complete solution for which it had total responsibility, as well as the company's reputation for accurate weighing and reliable after-sales service.

The Ishida designed line comprises a 14 head CCW-RV multihead weigher mounted directly over an Astro 103S vertical bagmaker, which provides a compact and space-efficient combination, together with a DACS-GN-SE-012 checkweigher with integrated CEIA metal detector.

The RV-214 weigher incorporates a special C4 coating which prevents product sticking to the contact parts. This ensures a consistent flow of the dried fruit and vegetables throughout the weigher. Thirteen of the weighing heads are dedicated to the main ingredient, such as apple,

while a small quantity of a second, high value item, for example fig, is manually fed into the fourteenth head and weighed. Once this individual ingredient has been weighed, the weigher combines it with the main product, delivering accuracy to within 0.02g of the target weight.

The intermittent motion Astro bagmaker features servo motors and software controlled variable seal time, jaw temperature and pressure to ensure a high level of precision. Stripping plates clear the seal area before sealing which ensures good pack quality and servo driven and vacuum assisted pull down belts enable accurate and consistent bag lengths to maximise film use and optimise pack presentation.

Nitrogen gas flushing is used to

support the preservation and freshness of products that are naturally susceptible to air (oxygen) degrading the product, giving an ambient shelf life of around six to ten months depending on the product.

The weigher and bagmaker combination is currently running at 30 bags per minute on a 30g pack, well within its top speed of 70 packs per minute.

The DACS checkweigher and integrated metal detector provides a final quality and weight check. Rejected packs are directed into two separate containers, depending on whether they are non-compliant in terms of weight or contain foreign bodies.

The checkweigher features an intuitive and robust display with an easy to learn menu structure that ensures quick and easy set up and is fully compliant with the European directive on measuring instruments.

The checkweigher's open frame design ensures easy cleaning and maintenance, including a complete washdown of the line every week.

"We are pleased with our investment," comments Nicolas Rey, industrial director at Il Était Un Fruit.

"The various machines have all lived up to their expectation, while Ishida's after-sales service is quick to react if there is a problem.

We are currently producing one million bags a year but are confident we can continue to grow because the line can cope with up to six million bags a year."

Il Était Un Fruit

Il Était Un Fruit has developed a special technique for the drying of fruit and vegetables with no added



sugar, additives or preservatives. The fruit is sourced from eco-responsible orchards and organic fruit and vegetables are Ecocert certified. 95% of the fruit and vegetables are supplied by local growers in the Occitanie region.

The products are washed in water, disinfected, peeled, diced and then dried using a patented drying

method developed in partnership with the CIRAD (French Agricultural Research Centre for International Development).

The new Apéritif range has been developed in association with leading French chef Gérard Cabiron, recipient of the prestigious Meilleur Ouvrier de France. 🏆

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MAKRO LABELLING: TECHNOLOGY IN EVOLUTION ON THE SMALL AND LARGE SCALE



Modularity, flexibility and practicality are key concepts in a company whose strong point is technological innovation and development. This is what the market wants and this is what customers get from the Italian based Makro Labelling, international standard setter for industrial labellers in the beverages, food, detergent and pharmaceutical sectors. The thirty years' experience of its founders, a team of 90 people, a dense and well-organised sales network consisting of the branch offices Makro UK for the United Kingdom and Makro North America in Saint-Philippe (Montreal) for Canada and the USA, together with agents and representatives in the most important countries throughout the world, plus an impeccable assistance and spare parts service guarantee satis-

faction of every labelling need and constant expansion on all the most important international markets.

A range of labellers for production speeds of 1,500 to 50,000 b/h

The range includes labellers able to process from 1,500 to 50,000 bottles per hour, applying up to five labels per bottle and available in wet glue, hot melt, self-adhesive and combined versions. For companies with limited production requirements, the **MAK 01, MAK 02 and MAK 1** labellers provide speeds of up to 12,000 b/h with mechanical or electronic rotation of the bottle plates. With special applications and able to cope with production speeds of up to 50,000 b/h, the **MAK 2, 3, 4, 5, 6, 7 and 8** labellers, on the other

hand, satisfy the needs of medium to large companies. The range includes a high speed self-adhesive labeller with reel winders and non-stop system enabling production to continue at maximum speed even during reel changes and a combined labeller to apply the fiscal guarantee seal.

For the high volume PET market, such as the water and soft drinks sector, Makro Labelling has developed the **MAK Roll Feed** series of rotary labellers. The 6,000 b/h to 40,000 b/h production speed and use of wrap-round plastic labels on a reel with hot melt application guarantee maximum economic benefits in the production process. The modularity of the machine also allows the roll feed unit to be replaced with a hot melt unit for pre-cut, wet glue or self-adhesive labels. Again de-



signed for the water and soft drinks market, but needing between 6,000 and 16,000 b/h, the new series of **MAKLINE Roll Feed** labellers features motorised axles and brushless motors to minimise costs while maintaining meticulous labelling quality.

The new **double-station self-adhesive MAKLINE** is, on the other hand, designed for the beverages, food, detergent and pharmaceutical sectors. It packages large and small containers and offers the same high quality label-

ling as a rotary machine.

In common with the entire Makro range, the MAKLINE is fitted with the **Vision Control** system to verify the quality and correctness of the packaging and manage rejects. The **Follower** optical guide system (an exclusive patent) enables the bottles to be aligned for application of the labels in precise positions with respect to a reference on the bottle and reduces format change times and costs. It is available in carbon fibre and fitted with a line scan camera. Thanks to a special,

patented paper delivery system, the new **MAK AHS2** self-adhesive labelling module responds to the need for faster, more precise machines. It guarantees a linear speed of 100 metres a minute at a label pitch of 20 mm.

The technical and R&D departments monitor the market closely to understand its demands and anticipate them with new solutions able to offer efficiency, speed and a concrete response to specific labelling needs. Latest developments include the prototype of **C Leap, a new, truly revolutionary labelling system, and two new inspection systems** - **M.A.I.A.** (Makro Advanced In-line Analysis) and **A.L.I.C.E.** (Advanced Label Inspection and Control Environment) - which guarantee high performance, less production rejects and the highest finished product quality. 🏠

www.makrolabelling.it





BONDUELLE PROJECT: sustainability in 6 points



by
Chiara Natalucci



Andrea Montagna
CEO of Bonduelle Italia



We interviewed Andrea Montagna, CEO of Bonduelle Italia, with whom we talked about the future of food consumptions, the recovery of OOH consumption and the new Bonduelle project.

The French company has always been very attentive to the needs of consumers and extremely sensitive to environmental issues. Here is the summary of our conversation.



Summer season: the recovery of fresh food consumption, predictions and trends

Here in Bonduelle, we have good reasons to expect fresh food consumption to recover firmly in the coming months. First of all, the healthy trend that has been developing in recent years will not only continue, but we think it will increase because after cooking and eating a lot during the lockdown, it feels like we need to go back to a more balanced and simple diet.

That is why we think that there could be a return to fresh food and IV range salads. Moreover, we expect the consumer today to buy a pre-packaged and therefore absolutely safe product that allows him to make quick shopping, without spending too much time in the store. Finally, in a moment of great insecurity like the one we are living now, we think that the consumers will buy the brands that they trust. Our predictions until September are therefore positive and we expect an improving trend in the coming months. A growth that we will try to support with the new Bonduelle commercial, on-air next July.

The second half of 2020: the recovery of OOH consumption

At Bonduelle, we are expecting the growth of the out-of-home segment to happen in two different moments, depending on the sector: the quick service restaurant, and the bar and restaurant sector. In the first segment, we include multinational chains like McDonald's and KFC and this is already recovering pretty well.

We expect it to go back to grow again in the second half of 2020 like it was growing the pre-COVID period. As for bars and restaurants, on the other hand, we expect less rapid growth. We think that by the end of the year it can return to pre-COVID levels, while we will have to wait until early 2021 to grow again.

Our vision of the future is the Bonduelle project: a new alliance between agriculture and nature.

In 1996, Bonduelle first created its agronomy agreement. From that day onwards, its 3100 partner farmers are required to sign it and adopt good practices to preserve the environment and alternative techniques with reduced impact on the environment. Things have greatly improved in sustainability and today Bonduelle has launched a new challenge, which strongly commits the Group and all its sta-



keholders to create "a better future through vegetable-based food".

Currently, Bonduelle is working to obtain B-corporation certification and aims at becoming a "better" company for the world.

Faced with the great challenge of feeding almost 9 billion people in the world, taking into account the environmental problems resulting from the climate change, Bonduelle has chosen to put vegetable-based food at the heart of its production. This decision is driven by Bonduelle's belief that vegetable-based food and the development of agroecological sectors are essential requirements for the creation of sustainable agriculture and the benefit of today's and tomorrow's generations.

In these circumstances and thanks to the collaboration with its agricultural partners, on February 20th at the Food Journalism Festival, Bonduelle presented the "Bonduelleproject", a 6-point commitment to sustainability.

- 1- Promoting local and seasonal productions
- 2- Restricting the use of pesticides to protect the soil and the environment
- 3- Preserving biodiversity and natural resources
- 4- Reducing the use of additives and preservatives
- 5- Guaranteeing a wide range of organic products
- 6- Promoting the use of sustainable packaging



TROPICAL FOOD MACHINERY, FRUIT PROCESSING MACHINERY



With decades of field experience on its back, the Italy-headquartered Tropical Food Machinery is a leading company in the global field of fruit processing machinery. Founded in the late 1970s by a pioneering Italian entrepreneur, the company currently boasts an operating branch in the Brazilian state of Minas Gerais, two-fruit processing plants located in the north of the country, as well as liaison offices in India, Costa Rica, and across the Asia-Pacific and West Africa regions.

As the fruit market is set to account for nearly 5 percent of world GDP by 2030, with much of this remarkable growth taking place in the emerging markets of Middle East, Asia and Africa, the company is looking to further shore up its international operation with the aim to be closer to its customers. "Rising demand for fruit worldwide represents an unparal-

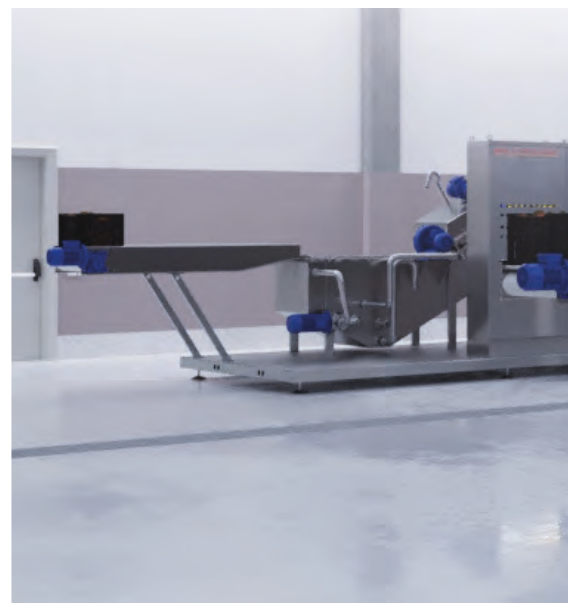
leled opportunity to spur innovation, employment and prosperity," said Stefano Concari, the company's general director.

Tropical Food Machinery's corporate philosophy revolves around the notions of flexibility and versatility. The company always seeks to identify the most appropriate solution in any particular case as it is well cognizant that customers' needs depend on a wide range of factors, such as geography, ready access to market and a working supply chain. This allows the company to meet the needs of a wide range of clients, from family-owned businesses to large-scale industrial producers.

Thanks to its decades-long know-how accrued on the field, Tropical Food Machinery is able to offer a wide range of multi-purpose technological solutions, starting from very low capacity systems such as small-size plants on skid or mobile plants to

large-scale, automated plants for the industrial process of tropical, deciduous fruit and tomato.

Every line is designed in-house and then built and tested before every and each delivery, enabling a com-



plete control over quality and productive speed and creating a strong sense of responsibility within the company's workforce.

Some of the jewels of this range that have enjoyed particular success recently are the Mini Industry Line 200



and the Multifruit Line 1000. Mini Industry Line 200 arose from discussions with international organizations and was designed to be used by small-scale producers and farmers in decentralized areas. With this line,

farmers can process themselves any fruit and produce "ready-to-drink" fruit juice, jam, fruit salad and tomato paste packed in glass, pet or tins and sell this production on the retail market.

Mini Industry Line 200 is approximately 12-meter-long and has a very low energy consumption. The system supplied already assembled in one single container, preventing bothering assembling issues.

Mini Industry Line 200 can be therefore moved from location to another if the season requires so, allowing producers to refine seasonal fruits directly on site, avoiding extra transport problems and related problems. A further upside is that its high manufacturing quality and standards allow the use of non-specialized personnel.

Multifruit Line 1000 is designed for the same use in remote areas and highly flexible situations.

The system is the smallest of the company's fully automatic lines. It has a working capacity up to 1 tons/h

of any fruit and can produce aseptic natural juice/purée and concentrate as well.

The aseptic pulp or juice is a semi-finished product which is filled in 220 L bag in drum, it is very long-lasting even when stored at room temperature and is then supplied to blending – juicing – baby food companies and even to the HORECA chain.

This line is particularly recommended for those entrepreneurs who are not regularly supplied with big quantity of fruits.

Given its already deep-rooted presence in most of the largest markets, Tropical Food Machinery boasts also a comprehensive after-sales support service that is able to provide spare parts and a prompt technical support if the need should arise.

As Concarì put it: "This is what drives our company: relentlessly working with our customers to improve our technologies and offer even higher yields and more efficient production." 🏭

www.tropicalfood.net

TROPICALFOOD
MACHINERY



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 digestibleness 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** 🏠



INNOVATIVE HIGH FREQUENCY PASTEURIZATION AND STERILIZATION SYSTEM

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

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

Cartigliano Low temperatures

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

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

www.cartigliano.com



EQUIPMENT FOR TROPICAL FOOD PROCESSING



The standards for quality for tropical fruits are becoming more and more stringent.

It is therefore mandatory that the equipment used for their processing be continuously updated in order to maximize the yield and quality of the juice / puree extracted. This is in fact the basis to keep quality in the subsequent operations of heat treatment, evaporation (when it occurs) and packaging. One of the way to meet the target of a good extraction is the use of dedicated machines for the various “families” of fruits having similar characteristics.

On the contrary of the “Universal machines” the dedicated juice / puree extraction machines are tailor made taking into account the peculiarities of the fruits: the good juice extraction from a passion fruit, for instance, is something of completely different from the extraction of juice / pulp from a pineapple. The use of dedicated machines avoids the compromises that, otherwise, has to be accepted.

The use of dedicated machines avoids to a large extend the contam-

ination caused by the peel to the juice / puree. This contamination can consists in color (for instance the purple variety of passion fruit, the chlorophyll of the pineapple peel etc) as well as in the bitter / not palatable components as well as the pesticides and other chemicals.

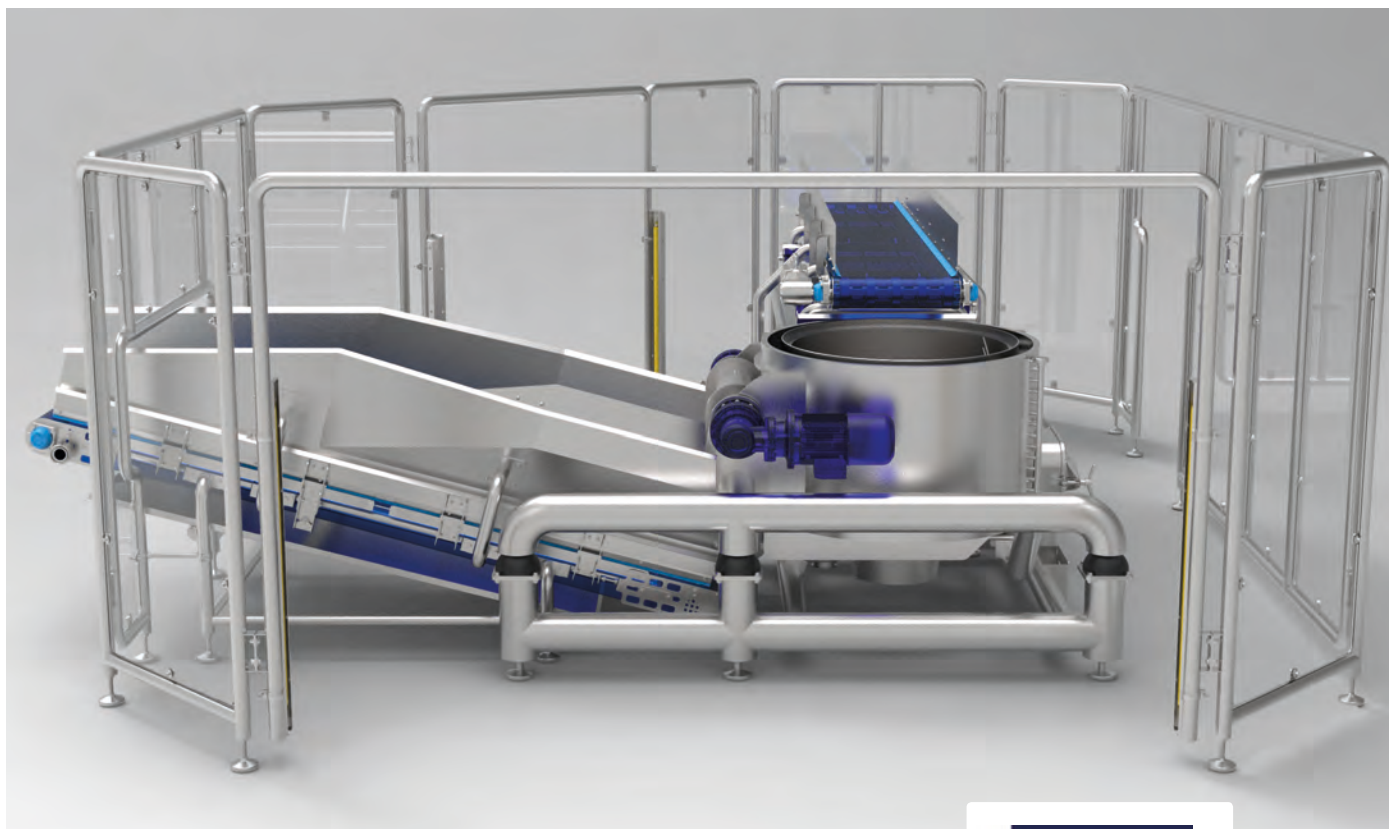
Bertuzzi Food Processing, a leading Italian Company operates since 1936 in the design and construction of ma-

chinery and plants for the processing of fruits and vegetables and has gained a wide experience in the field of tropical fruits processing for which has developed a number of specific, dedicated machines and technologies for the juicing of pineapple, passion fruit, acerola, dragon fruit, pomelo, banana, mango, guava, litchee, rambutan, coconut etc. 🏠

www.bertuzzi.it



CFT GROUP HAS RECENTLY UNVEILED ITS NEW PRODUCT TREATMENT TECHNOLOGIES



CFT Group Product Treatment division provides complete solutions for fresh and pre-cooked vegetables and thermal treatment both for non-packaged and packaged products. The new Product Treatment division provides machinery and complete solutions through the integration of technologies and expertise provided by our affiliate brands LABS, LEVATI and MECPARMA, supported by a dedicated team of persons with consolidated and proven experience, with hands-on approach for each specific application. The production's range of the new CFT Group's Product Treatment division, which is divided

in two main sub-divisions (VEGETABLE SOLUTION and THERMAL TREATMENT) will cover the following plants and production lines;

VEGETABLE SOLUTIONS

IV gamma

Complete solution for Fresh-cut and mix salads preparation (lettuce, iceberg salad, romaine, escarole, baby-leaf, radicchio, etc.), potatoes, carrots, and beetroots both fresh and ready to eat.

III gamma

Complete lines for frozen fruits and vegetables (IQF fruits and vegetables).

V gamma



Complete solution for spinach and cooked vegetables.

Chips and French fries

Complete lines for complete chips and french fries' production.

Legumes/pulses

Complete lines for rehydration, cooking, filling, packaging and sterilization for legumes (beans, peas, fava beans, chickpeas etc.) in cans, jars and pouches.

Pickles

Complete lines for cooking, filling,

packaging and pasteurization for pickles (cucumber, pepper, zucchini, carrots etc.) in cans and jars.

Soup and ready-meal

Integrated plant for soup, sauce and ready meal products preparation, formulation and cooking.

Juice extraction

Fruit and vegetables extraction and preparation line for fresh juice, puree and smoothies' preparation.

THERMAL TREATMENT

Pasteurizer

Complete range of thermal treatment tunnels for food and beverage products containers pasteurization and cooling.

Spirals

Complete range of thermal treatment spiral solutions, air and water flow technology, for pasteurization, cooling, refrigeration, cooking, proofing and drying for non-packaged and packaged food products.

Drying

Complete series of dryers, batch and continuous belt type, to cover a wide range of applications.

Sterilization retorts



CFT Group, thanks to its affiliate brand Levati Food Tech, offers a wide range of sterilization retort models that share the same technological platform and are suitable for future upgrading. They are designed to meet the highest food industry standard performances in terms of package integrity and respect of the organoleptic properties of the products.

During Fruit Logistica 2019 edition CFT Group has unveiled its renewed Product Treatment Solutions' division, by introducing the latest entries


in Vegetable Processing technologies: the spin dryer C 600 for leaf vegetables and the totally re-engineered enzymatic de-activation system Zenith Chrono Concept!

C-600 SPIN DRYER

The new C-600 spin dryer designed by CFT Group has totally transformed the concept of this type of machine, while retaining the technological and operational characteristics of the product. The new technical solutions focus on the possibility to access every part of the machine, thereby making cleaning and maintenance operations easier. The load height makes it possible to monitor each production stage.

ZENITH CHRONO CONCEPT

ZENITH CHRONO CONCEPT is the evolution of the first generation of ZENITH CHRONO machine and presents many new features compared to the previous version: hygienic design, easy maintenance, smart connection with downstream and upstream machines (e.g. GIUBILEO CONCEPT cold extractor and refiner) and the modularity and efficiency of heat exchange.

Thanks to its short processing time and anaerobic environment, it is extremely efficient in enzyme inactivation. It is available in various versions designed and engineered to process fruits with and without stone. 



www.cft-group.com

COMPLETE ROASTING COFFEE PLANTS



Petroncini, the renowned Italian company that since the 1919 has been operating in the coffee processing field, today is a part of the IMA Group specialized in complete roasting coffee plants, providing machines with capabilities to roast from 3,5 kg/h up to 3.5 tons/h, for any kind of coffee brewing style: from espresso to drip, from Instant to Turkish coffee.

Furthermore, Petroncini provides complete coffee processing sys-

tems, from the green coffee intake up to the feeding the packaging machines with beans and ground coffee, thereby providing superior expertise in feeding solutions for capsule and pod packaging lines. Petroncini roasters ensure uniformity, repeatability and allow the coffee to achieve the favorite aroma.

Particularly suitable for small and medium productions, TT Roasters Model can be equipped with different systems for the control and

management of the roasting profile and it is available also in TTR Version with Heat Recovery and Air Recirculation systems.

This model requires a limited layout space and an easy and fast installation on site.

TMR Roasters Model has been specially designed for industrial productions that require high profitability and repeatability of the roasting processes during the various work-

ing stages, allowing to achieve the desired roasting profile in terms of time, color and flavor.

TMR single burner system and the efficient heat recovery guarantee the lowest energy consumption. Petroncini roasters can ensure the maximum efficiency of green coffee, even for small productions. Specialty Roasters are the perfect solutions for handcrafted roasteries that require high quality roasted coffee.

These models can roast up to 60kg/h and are available in manual version or with the Profile Roasting Control system.

The machines are fitted with a modulating burner and a double output

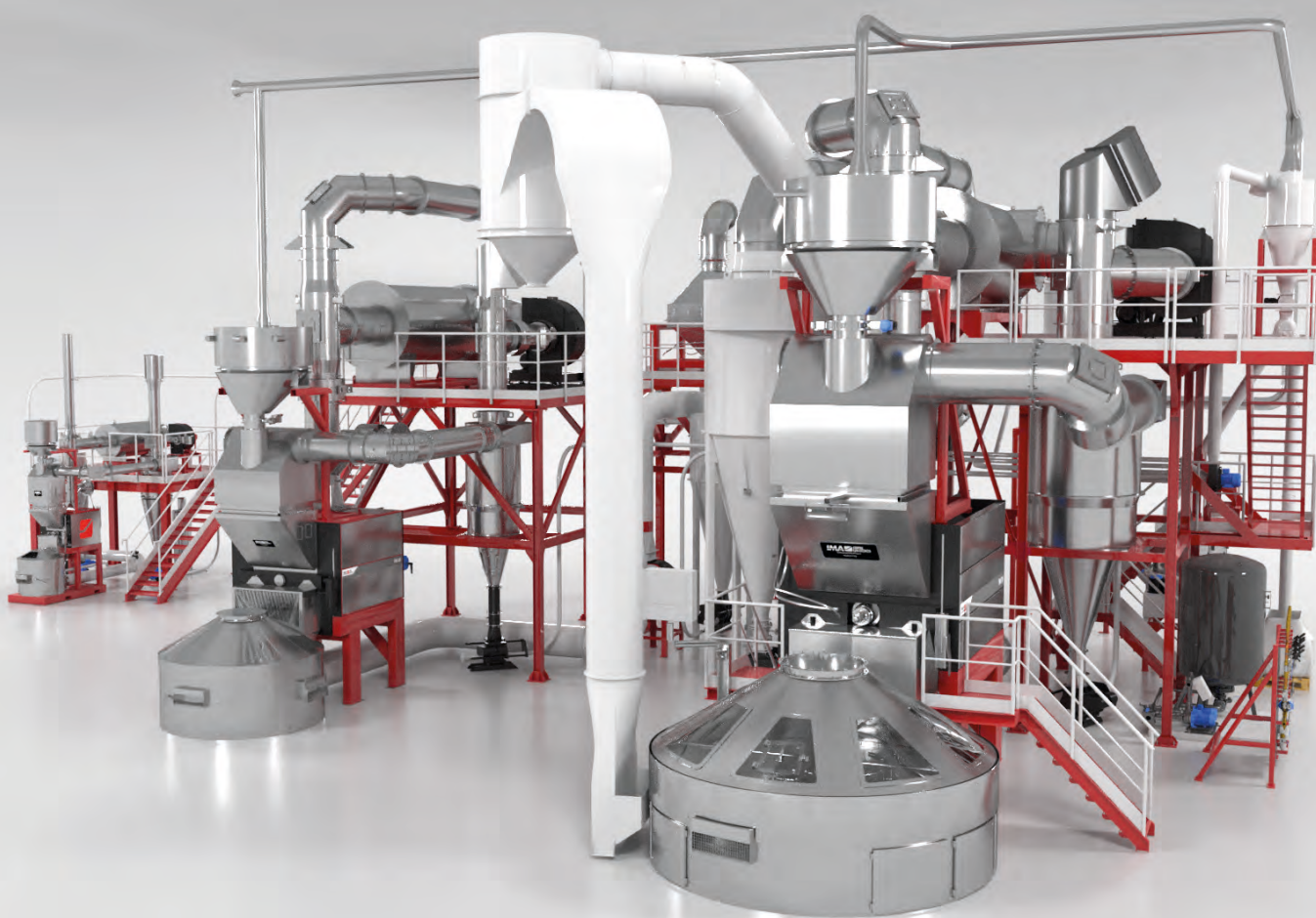
signal to connect external data loggers. R&D Lab Roaster counts on the same technical features of the industrial Modular Roasters and it can roast up to 25 kg/cycle, thus minimizing the waste of energy and good quality coffees.

The roasting profiles achieved can be transferred on industrial roaster without any parameters modifications, indeed it allows to analyze and improve the quality of the product and its performance, carry out specific test before starting industrial production.

One unit of R&D Lab Roaster is at disposal for test and trial at the Petroncini Coffee R&D Lab, where is also possible make product analysis and cup tasting.

The research and development of new technologies and effective synergies have allowed Petroncini to realize roasting systems suitable also for products with a high concentration of oily components, such as cocoa, barley, peanuts, hazelnuts, almonds, pistachios. 🏠

www.petroncini.com



DETECTRONIC, MANUFACTURER OF FOOD INSPECTION SYSTEMS



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

High Quality Solutions

DETECTRONIC has been producing metal detectors since the mid 80's and a vast majority of the first produced machines are still fully operating almost 30 years later.

This underlines our high quality and the great craftsmanship which DETECTRONIC delivers year after year. DETECTRONIC metal detectors are supplied in glass blown stainless steel. The machines are easy to

clean and fulfil all the demands set by today's food industry. The modern micro process controlling system and the newly developed Super Sensitive detecting system makes the DETECTRONIC metal detectors among the most sensitive and effective machines on the market. Also precision and speed is a benchmark for Detectronic check weighers, with speeds up to 260 pcs/min and a precision of 0,2 gram they are among the fastest and most effective on the market. Due to its rational and cost effective construction, the machine has also proven ultra competitive with a very high performance/cost ratio.

Providing Higher Standards for Food Safety

Working with the food processing industry means having to deal with foreign objects such as bones and metal that can be introduced into the product during processing; such foreign materials can act as choking hazards that can endanger the consumers. Cutting tools used during processing, such as knives, can also

find their way into the final product, and are some of the most dangerous contaminants for the products. We aim to help our customers provide higher standards for food safety.

Strong partnership

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

Contact

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

www.detectronic.dk

COMPLETE, TURNKEY AND TAILOR-MADE SOLUTIONS FOR DAIRY BUSINESS

ICF & Welko grants quality, production efficiency and energy saving in full compliance with the strictest international standards

Milk is broadly acknowledged as a complete staple: nature created a unique way of feeding babies safely and completely, providing nutrients, proteins and essential fats in equal proportions. Yet, milk has a cardinal role also in adults' lives since it contains essential vitamins and mineral salts.

The only limitations to its use are to be connected to its own exceptional features: since this is a food rich in nutrients, it may well be attacked and contaminated by microorganism, pathogenic and not, and even when it undergoes thermal treatment, its life cannot be longer than 6 days for standard pasteurization, and 25 days for ESL.

Moreover, since milk is also made of 90% water, volumes to be transported are relevant and transport itself may be expensive in economical and environmental terms. It follows that most consumers depend on local suppliers and fresh milk market is subject to substantially important variations.

UHT high-temperature treatment enables from the one hand to extend the shelf-life of the product, while from the other hand it reduces its vitamin content and changes its sensorial profile: UHT milk is



characterized by so-called “cooked” taste, due to sugar caramelization, volumes to be transported remain the same and therefore the problems connected to the consumption of fresh milk remain.

Thanks to spray drying, milk is more available in terms of geography and shelf-life: milk powder can be transported everywhere inexpensively, on account of its lower weight and volume, and then preserved up to two years while maintaining its nutritional and sensorial characteristics unaltered.

Increasing demand of special products (infant food, nutraceuticals, functional food) with special characteristics generates new challenges for plants manufacturers such as ICF & Welko: thanks to its extensive experience in processing plants for the food industry, especially for the dairy and beverage sectors, this company provides turnkey solutions for the production of any kind of milk powder while granting quality, production efficiency and energy saving, in full compliance with the strictest international hygiene, safety and environmental standards. Owing to its background as an engineering company, ICF & Welko designs and builds tailor-made plants, offers utmost process flexibility, making use of all automation levels. It also provides technical, technological and engineering support by interacting with all the players of the dairy business, from well-known multinationals to small firms committed to competing in the market thanks to a winning idea or first-class product.

Making use of its widespread assistance network and partnerships, in any part of the world, ICF & Welko guarantees assistance within 24 hours from the request.

Its pride is customer’s satisfaction, real and concrete, since most of its turnover consists of customers

wanting to increase their production capacity, improve quality, diversify their investments by extending

their product range. 🏭

www.icf-welko.it



NEW SUCCESS FOR AKOMAG

Recently the company delivered, installed and tested a new machine intended for washing recycled glass bottles. The machine for the PepsiCo group is a Hydra 8.2, characterised by a very high production: 37,500 bottles/h.

The new model, the pride of mechanical Made in Italy, reaches a mechanical efficiency equal to 99.4%, successfully exceeding the standards required by the customer in the contractual phase. With this new provision, Akomag confirms itself once again as world leader in the construction of glass bottle washers.

The bottle washer has been specially designed in order to minimise the environmental impact, with particular attention to water and steam consumptions, and to the duration of the detergent bath. The completely automated wash cycle includes an initial bottle-emptying station followed by a pre-wash spraying and first pre-soak bath that significantly reduces detergent bath pollution and markedly decreases consumption levels. In the pre-soak area the project also provides for the installation of a belt filter that allows to automatically remove the main impurities typical of recycled bottles (straws, paper, cigarette butts, for instance).

The washing of bottles is completed with the internal and external high-pressure detergent wash sprays, using self-cleaning and self-centring rotating nozzles.

Mains water for spray-rinsing

In designing Hydra 8.2, Akomag has focused on the final rinsing sprays using mains water. The expedients developed during the design stage





have allowed to achieve extraordinary results. By installing a special valve with integrated flow meter on the mains pipe (controlled directly by the control panel), it is possible to detect the instantaneous and daily water consumption required for the proper washing of the bottles.

With pride and satisfaction, Akomag technicians declare that thanks to the new design the new machine has a water consumption equal to 0.098 litres per bottle. A lower value than rigidly imposed in contractual phase by the customer.

The supply is completed with many other technological innovations, including sensors for slowing down or stopping the machine in case of missing or clogging of the bottles on the conveyor belts; synchronization systems of the bottle washer speed with that of the filling monobloc; control and introduction of detergent and additives in the washing bath

and of sequestrants/ disinfectants in the spray tanks; self-cleaning filters in the tanks; automatic bottle loading and unloading, perfectly synchronized with the movement of the main chain.

Akomag is a flexible and dynamic company that bases its policy on customer satisfaction, the quality of its systems, its assistance services and technological innovation. Akomag has been working for several years in the bottling sector and thanks to the proven experience developed in this field, the company can guarantee to its customers maximum yields, user-friendly operation and minimum operational costs, as well as long working life of its machines built with top quality materials. From the province of Parma, Akomag aims to meet the needs of all those who are looking for high quality products. 🏭

www.akomag.com



EXPERT ADVICE ON **PROTECTING** FOOD AND BEVERAGE PROCESSING FACILITIES **FROM CORONAVIRUS**



Recent significant outbreaks of COVID-19 (coronavirus) in food processing plants have been widely publicised across the USA, Brazil, Europe and Asia. To support facility operators in protecting their teams, AMETEK Land is launching a webinar series to discuss how to help protect employees and prevent further outbreaks.

New studies indicate that circulation of air through chilled or damp processing environments appears to create perfect conditions for spreading coronavirus. The critical question for site operators, facilities managers and health & safety teams is what methods can be used to reduce the risk of infected staff entering these facilities.

AMETEK Land's next Q&A webinar takes place on Thursday 06 August, and will answer key questions around temperature measurement systems that can be used to screening for fevers associated with coronavirus.

Drawing on 70 years of AMETEK Land's expertise designing products to accurately measure temperature, experts Chris Leonard, and Dr Fiona Turner, Head of Physics, will be discussing the fundamental principles of non-contact infrared temperature measurements, which provide safe, accurate measurements that conform to social distancing advice.

Questions to be addressed include how temperature measurement systems can work in food processing

facilities, what different measurements systems can and cannot do, and how systems can help prevent the spread of infection.

Register for this exclusive webinar being held on 06 August 2020 at 4.30 BST here. It will last approximately 30 minutes. Questions can be submitted in advance or during the webinar itself.

For more information about AMETEK visit **www.ametek-land.com** or email Chris Leonard (**chris.leonard@ametek.com**). 🏢

LAND
AMETEK



SETTING
NEW
STANDARDS

HIGH TECHNOLOGY



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INDUSTRIAL AND COMMERCIAL COLD STORAGE DOORS



Coldtech was established in 2006 on the founders' experience acquired in the sector of industrial and commercial cold storage doors for the preservation and freezing of food products since 1991.

A team of in-house engineers for whom providing a service implies listening to the customer's voice, sharing and interpreting their needs, assisting them in selecting the single accessories up to and including final shipment of the components or of the cold storage doors. Constant dialogue that makes it possible to identify problems as they occur and to incorporate the right improve-

ments in Coldtech products. A 360° service combined with a portfolio of products with an extremely competitive quality/price ratio.

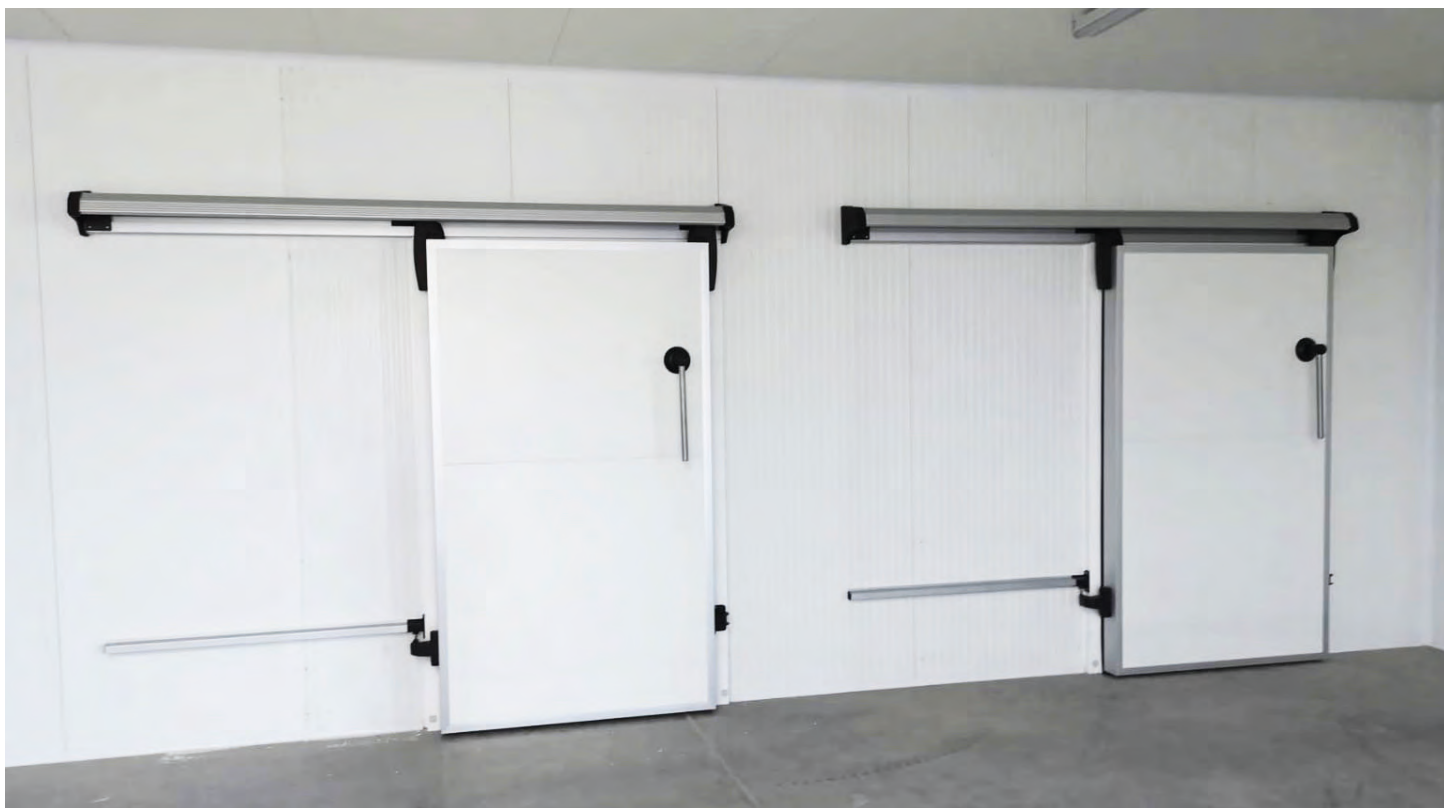
Coldtech is able to provide assistance and consulting for the construction and start-up of a cold storage door factory, including layout, machinery, the selection and training of operators, selection of suppliers.

On a rapidly-changing market, cutting-edge innovation is one of its main assets. Continuous development in the freezing and refrigeration of food plays a decisive role for Coldtech and represents a major investment for its business strategy.

Customer services

With a firmly-entrenched international presence and in-depth knowledge of refrigeration requirements, this company is in the best position to propose its services for the construction of industrial cold storage doors.

All the components of industrial cold storage doors are developed and industrialised according to customers' product specifications making it possible to produce hinged or sliding, vertical sliding and fold-up doors... for both positive and negative temperatures and also thermo-acoustic insulation materials for the food packaging industry.

**A scenario in constant evolution**

Many challenges lie ahead and to outperform our increasingly fierce competitors, it is essential to continue to develop new products and improve existing offerings.

Spurred by the experience acquired in recent the years in international markets, Coldtech has recorded 90% of its turnover mainly in emerging countries. Working closely to the customer, Coldtech draws up a specific analysis plan in order to assess and investigate any production problem. The company also makes an in-depth analysis of the customers and the market, providing specific training in refrigeration-related aspects and associated pollution problems. 🏠

www.coldtech.tech

COLDTECH

ELMITI SRL, ELECTRIC HEATERS

Our company ELMITI SRL is a leading reality in electric heaters sector.

It was founded in 1979 and now it is well known for its high quality, technology and flexibility.

Our equipped warehouse permit us to ship the goods in a few days from the order reception.

Our great versatility allow us to manufacture customised heaters, using different tube diameters (6.5; 8; 10; 12.1; 16 etc.) and various materials as mild steel, AISI 304, AISI 321, AISI 316 and INCOLOY 800.

We work for a lot of sectors, for instance:

- FOOD AND CANNING INDUSTRY- MACHINERY
- SPRAY NOZZLES
- ELECTRIC STEAMER BOILERS
- SHOES FACTORY - MACHINERY
- BOATYARDS
- CHAFING DISH TRUCKS
- DAIRY FACTORY - MACHINERY
- TANNERY - MACHINERY
- DISTILLATION
- CONFECTIONARY SECTOR MACHINERY
- DRYING SYSTEMS - MACHINERY
- ANNEALING OVENS - CABLES
- BAKERY, PASTRY AND PIZZA OVENS
- INDUSTRIAL ELECTRIC OVENS
- PAINT DRYING OVENS
- FRYERS
- GALVANISATION - MACHINERY
- HOT AIR AND VAPOUR ELECTRIC GENERATOR
- BIG KITCHENS
- PACKAGING - MACHINERY
- SMOKING MACHINERY FOR SPECK/CURED MEATS
- WASHING MACHINERY
- OIL MACHINERY
- DISHWASHERS - WASHING MA-



CHINES FOR BIG COMMUNITIES

- LAUNDRIES / DRY CLEANERS - MACHINERY
- MEAT AND CURED MEATS MANUFACTURING - MACHINERY
- HOT MILLWORK - MACHINERY
- CABLES ENAMELLING - MACHINERY
- WIRE DRAWING - MACHINERY
- CABLES HOT TREATMENT - MACHINERY
- INDUSTRIAL IRONING - MACHINERY
- INDUSTRIAL CLEANING - MACHINERY
- MEDICAL AND ELECTROMEDICAL - MACHINERY AND DEVICES
- HONEY - MACHINERY
- GOLSMITH'S SHOPS - MACHINERY
- HOSPITALS - SUPPLIES
- HAIRSTYLISTS - SUPPLIES
- PASTEURIZATION
- GASTRONOMY / PIZZERIAS - MACHINERY
- INDUSTRIAL AND VAPOUR CLEANERS
- SOLVENTS RECYCLING - MACHINERY
- SAUNA AND TURKISH BATH - EQUIPMENT
- STERILISING - MACHINERY
- ROASTING - MACHINERY
- COOLING TOWERS
- METALS THERMAL TREATMENT - MACHINERY
- PAINTING - MACHINERY

Our main products are the following:

- TUBULAR ARMoured HEATING ELEMENTS
- HEATERS FOR HEAT-SHRINKING TUNNEL
- CARTRIDGE HEATERS FOR HOT LEVELS AND FOR BAG CLOSING
- FINNED HEAT-GENERATING UNITS AND SETS
- IMMERSION HEATERS
- HEAT-GENERATING SLEEVES
- NOZZLE HEATERS
- HEAT EXCHANGERS

- HEATING ELEMENTS FOR DEFROSTING
- HEATING CABLES
- SELF-REGULATING HEATERS WITH WATER TRAY
- ANTI-CONDENSATION HEATERS
- INFRARED CERAMIC HEATERS
- ELECTRIC HEATERS FOR OVENS (BIG COMMUNITIES)
- HEATING ELEMENTS FOR VENTILATED OVENS
- ELECTRIC HEATERS FOR COFFEE MACHINES
- ELECTRIC HEATERS FOR CHOCOLATE MANUFACTURING PROCESS
- HEATING ELEMENTS FOR THE TOASTING OF NUTS

You can visit our new website, translated in different languages including Arabic, where you can find our big products range. 🏠

www.riscaldatori-elettrici.it

ELMITI s.r.l.
RISCALDATORI ELETTRICI



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

GIROPES
Solutions

Baxtran

GIRWIM

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.





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

YOUR EXPERIENCE. OUR TECHNOLOGY. AMAZING RESULTS.



BNX: LOW PRESSURE AND REVERSE FLAME STEAM BOILER

The BNX low pressure and reverse flame steam boiler, with steam drum technology, provides the production process saturated steam with the right degree of humidity which, in contact with the product, maintains the fragrance and browning features. The perfect relation between content and exchange surface ensures maximum reliability and high performance.

icicaldaie.com



RUMMO IS BORN AGAIN THANKS TO UNIQUE PARTNERS

The combination of multiple skills gives rise to customized and efficient projects. ICI Caldaie proves to be a precious partner for energy efficiency paths

In October 2015, severe weather conditions hit the Sannio area in the Campania region. The heavy rainfall caused the overflowing of three rivers – Calore, Tammaro and Sabato –, covering the industrial area of Ponte Valentino with water and mud. The storm violently hit the historic Rummo pasta factory, destroying the machinery, damaging the raw materials and stopping production.

Despite the irreversible damages, the management never considered the idea of shutting down. Thanks to the determination of its employees, about 150, and with the help of the Web, a spontaneous campaign of solidarity began on the social networks, prompting consumers and supermarkets all over Italy to buy Rummo products.

#SAVERUMMO IS ICI CALDAIE'S CONTRIBUTION

The hashtag #saveRummo went viral and the brand made fun of the tragedy with the slogan “water never softened us”. Rummo is a family-run business that has been producing durum wheat semolina pasta since 1846, exporting it to 45 countries all over the world and continuing to do so for a long time thanks to both the management and employees’ hard work and passionate commitment. Other invaluable protagonists in this history of rebirth are the many partners with whom the pasta factory works – qualified and reliable professionals who have supported the cause from the very beginning. Among them is the Venetian company ICI Caldaie, which has contributed

to the energetic improvement of the factory with its expertise.

The beginning of a successful collaboration

The year after the flood, Rummo decided to improve the modernization of its plants with the desire to significantly reduce primary energy consumption yet maintaining its high-quality standards.

To achieve this ambitious goal, Rummo decided to turn to an important ESCO (Energy Service Company) operating in the industrial sector, S4E System (www.s4esystem.it). This company had been working for some time with ICI Caldaie, an Italian boiler





ers and steam generators manufacturer based in Verona. S4E System soon promoted the beginning of a wider collaboration between Rummo and ICI Caldaie, being it a company at the forefront in the Italian scene. Since the beginning of the new century, ICI Caldaie has been working on the research of possible alternatives in the energy sector, aiming at reducing carbon dioxide production and building effectively sustainable plants.

To do so, ICI Caldaie has always relied on the collaboration with national and international partners, including research centres, universities and manufacturing companies, and on innovative methods (including design thinking, a person-centred process aimed at solving complex problems). ICI Caldaie, in fact, strongly believes that only through a

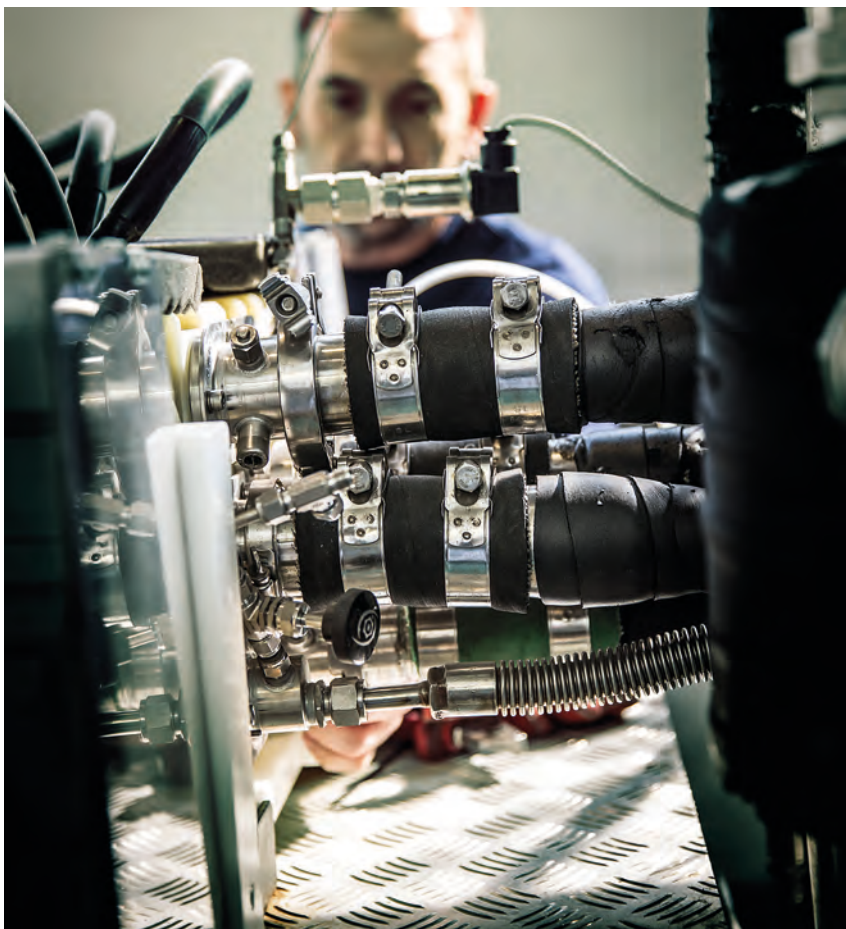
multifaceted and versatile know-how it is possible to create a truly efficient and functional system. In the specific case of Rummo, the challenge was to continue to improve the quality of its production, reducing both energy costs and the company's environmental impact. Making use of each other's expertise, ICI Caldaie and S4E System developed several solutions that perfectly met the requirements of the pasta factory.

Interventions and results

The design and modernizing activity was performed throughout 2016 in collaboration with the plant technicians, and ended in 2017. The interventions mainly focused on the heating plant, but also involved the refrigeration plant, the compressed air plant, the vacuum plant and the general energy monitoring system of the heating and refrigeration plant,

including the Energy Diagnosis procedure according to the Legislative Decree 102/2014. The main intervention in the heating plant was to improve the production efficiency of superheated water. S4E System identified the main problem, detecting an ex-ante situation with an efficiency of 86% characterised by the presence of a boiler that used diathermic oil as an intermediate heat transfer fluid for the production of superheated water at 140°C.

On that specific boiler, there was a combustion air preheater. It was thus decided to improve the efficiency of superheated water production by introducing an ICI boiler ASGX EN 6000 superheated water boiler of 6 MW, equipped with economizer for heat recovery on flue gases and characterized by a nominal useful efficiency of 94%.



To date, the boiler working on the three pasta production lines in Room 2 produces at full capacity about 50% of the nominal power. This translates into a methane consumption saving of 200,233 Sm³/year, corresponding to about 58,000 €/year. The new system configuration also eliminates the diathermic oil circulation pump (diathermic oil pump Q=400mc/h H=35mt c.l. Pel ass= 45kWel) with a consequent electricity-saving equal to 356,400 kWh/year, about 28,500 €/year.

The energy efficiency path has thus produced the expected results: lower costs and reduced environmental impact. Overall, the intervention conceived by S4E System and carried out through the introduction of an ICI Caldaie boiler has led to saving about 234 TOE/year, a cost reduction of about 86,500 €/year and a decrease of about 520.86 tons of CO₂. The energy improvement process is not limited to this but has involved other sectors with excellent

Annual savings in the Pasta Rummo's plant thanks to the interventions ICI CALDAIE and S4E



TOTAL ECONOMIC SAVINGS

154.100 €/year



TONS OF CO₂ SAVING EVERY YEAR

800 Ton/year

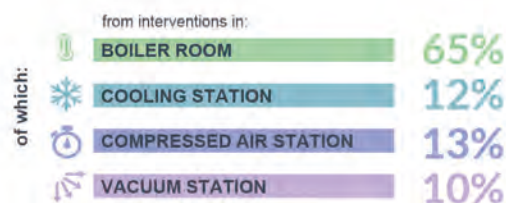
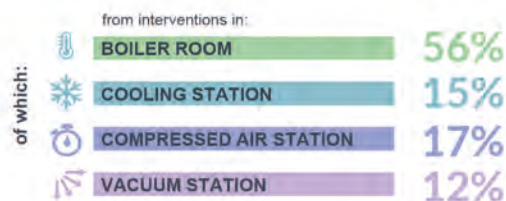


equivalent to the emissions of 100 medium-sized cars that make 65,000 km



TOTAL POWER SAVING

1.202.359 kWh/year





results. In the refrigeration plant, for instance, a reduction in energy consumption for the production of chilled water has been achieved by changing the system configuration and improving the efficiency of chilled water production by achieving an EER of 4.5.

This result was made possible thanks to inserting refrigeration units with screw compressors under inverter and replacing the plate heat exchanger with direct exchange and

mixing hydraulic disconnectors to work at the same temperatures as the cooling tunnels of 14 °C. The electricity saving is equal to 282,972 kWh/year, equivalent to about 22,600 €/year, i.e. 93 tons of CO₂ less released into the atmosphere. As for the compressed air power plant, the ex-ante situation was based on fixed speed compressors.

These were replaced by inverters compressors, which resulted in an electricity saving of 30%, about 325,387 kWh/year, corresponding to about 26,000 €/year and a reduction of about 107.38 tons of CO₂. Finally, in the vacuum plant, the vacuum pump has been replaced by a liquid ring pump cooled by the chilled water produced by the Fridge Units with an air-cooled pump.

This replacement has allowed a saving of electricity of 30 kWh in addition to the non-use of chilled water for cooling, which means a saving of electricity of 237,600 kWh/year, equivalent to about 19,000 €/year and about 78.41 tons of CO₂ less released into the atmosphere. S4E System has also introduced an energy monitoring system for the heating and cooling plant, and also installed switchboards with PLC and digital interface to replace the previous electromechanical switchboards with no digital interface. In 2019, Rummo commissioned S4E System to carry out and transmit the Energy Diagno-

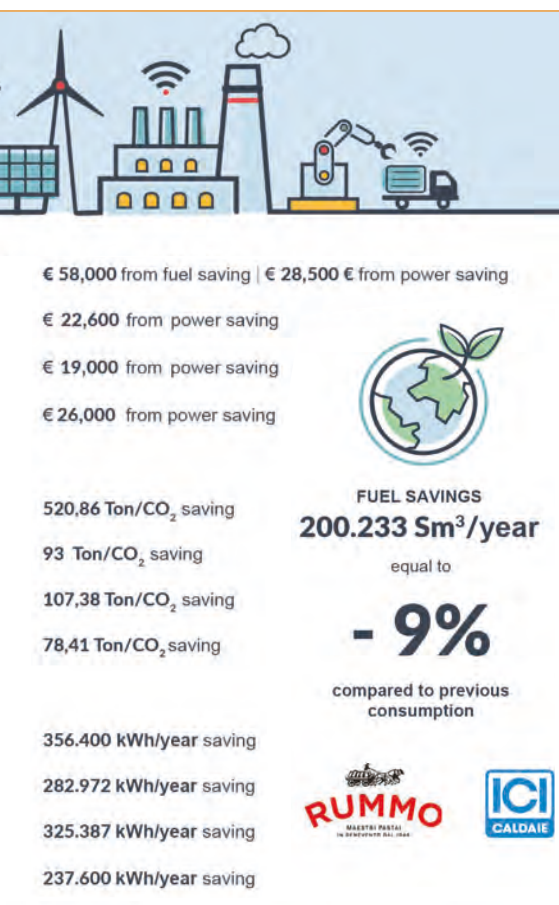
sis procedure according to the Legislative Decree 102/2014.

From a critical situation, the right partner helps rise to success

When the client's initial needs are fully met, there is no question of success. Success is made possible by the vision of those companies that no longer think themselves in terms of simple producers, from an individual perspective, but see the project on a larger scale. Only if driven by the desire to achieve a comprehensive solution one can establish partnerships with other companies that have different specializations and bring together multiple skills to develop complete projects. With this ambition in mind, a company like ICI Caldaie collaborated in the energy improvement process of another company, in this case Rummo, not simply offering its boilers, but participating in a design process that involved many other areas. Starting from a specific urgency, making useful energy-saving actions, it has been possible to create a condition of saving in a wider sense, making the company sustainable while maintaining the high-quality standards of its efficiency and productivity.

This story teaches us that with the right partners, it is possible to create not only a product but a complete and innovative tailor-made system. 🏠

www.icicaldaie.com



IMA STRATEGIC PARTNER FOR CONFECTIONERY COMPANIES

Thanks to its wide technological offer, ranging from processing to primary, secondary and end of line packaging solutions, IMA is a strategic partner for confectionery companies, able to design and manufacture complete and customized lines. A knowhow recognized around the globe, which is enriched today by new solutions, ensuring higher sustainability, easy to use and production flexibility. We deepened this topic with Daria Lolli and Fabio Tozzi, who follow sales respectively at IMA Active division, processing side, and at IMA GIMA division, packaging side.

The world of technologies is constantly evolving. According to your experience, which are the new must in this sector?

Fabio: Without any doubts, sustainability is becoming a central factor; and, in some cases, even influential in purchasing decisions. Today consumers are more and more informed and aware: they select products whose packaging is easily disposable. This leads manufacturing companies to look for solutions able to reply to this new requirement, while preserving the quality of their products.

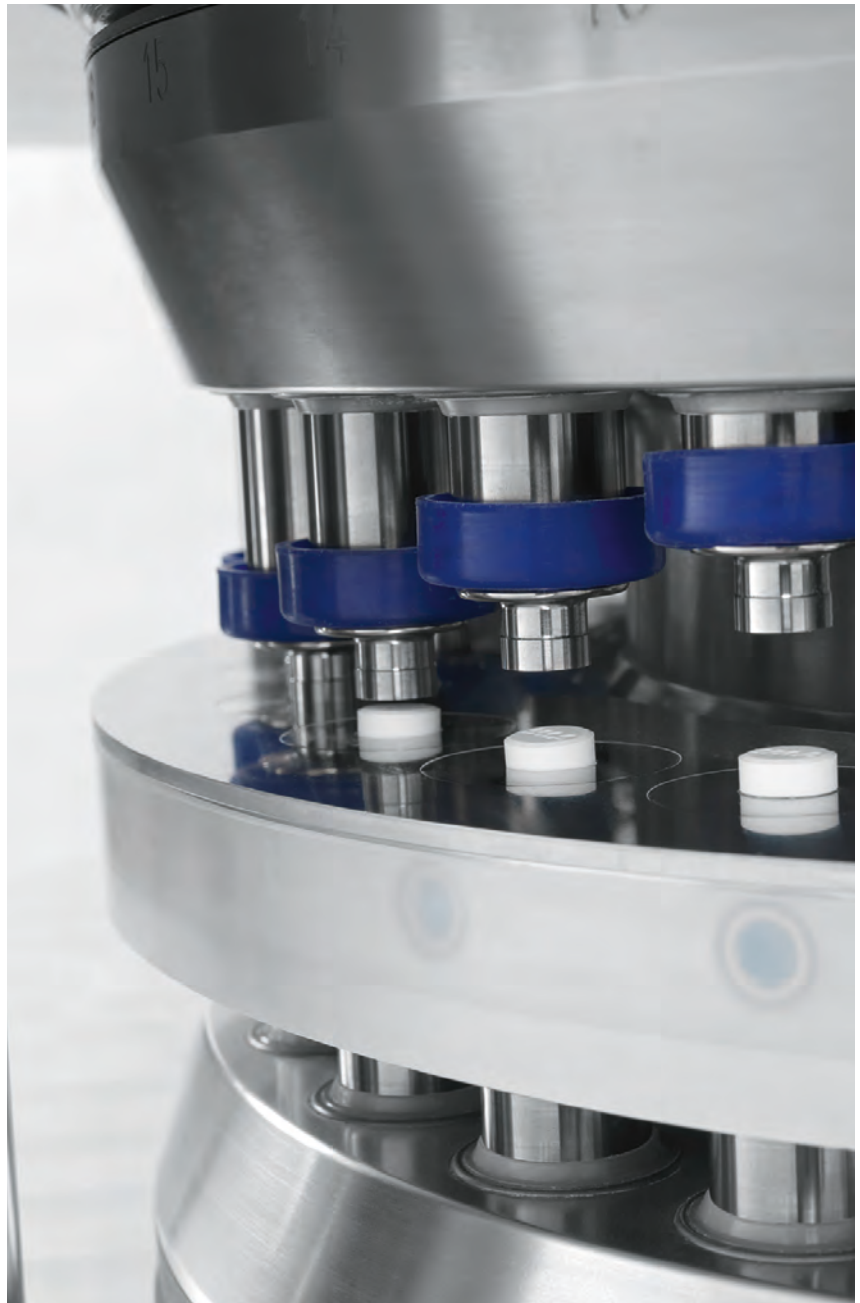
Daria: Not only is this trend valid for the packaging: also the product itself must respect the environment. Let's think about chewing gums case. The downward sales trend recorded in the last few years may be due to the fact that the raw material, they are made of, requires almost 5 years to biodegrade. Nevertheless, some confectionery producers have found a solution to overcome this: they have replaced synthetic rubber with organic one, which makes the chewing gums 100% biodegradable in

a few months. Besides protecting the environment, another central topic for this sector is the personal well-being. Just think about the increasing use of food supplements. Confectionery products, when enriched with functional ingredients, like vitamins, minerals, ginseng or hyaluronic acid, become an alternative way to take these elements in a shape different

from pharmaceutical tablets and capsules.

Which packaging solutions do you offer to customers looking for more eco-friendly technologies?

Fabio: IMA GIMA has always worked with their customers in the design of specific packaging, finding the right combination of marketing and





applicability on technologies. In collaboration with manufacturing companies, our technicians test each new material on the machines, identifying those that best adapt to the different technologies. In this way, we assist our customers with our experience, to help them in creating sustainable packaging made with recycled, recyclable or biodegradable material.

Can you make us a few examples?

Fabio: As far as primary packaging is concerned, we propose containers with different shapes and functionalities made of carton, PET or hybrid materials, all of them achievable on our vertical platforms. These types of packaging help in renovating the image of the product on the shelf or in replacing injection molded containers, significantly reducing packaging ecological impact. IMA GIMA range of vertical fillers includes several models able to reach a speed of up to 500 ppm.

According to the product to be handled (dragées, candies, mints, liquorices, jellies, dried fruit, chocolate, chewing gums and others), our machines can be equipped with dedicated feeders such as mechanical or electric counting systems, volumetric dosing systems and multi-head scales. News also in the difficult field of over wrapping.

A pack of chewing gum, candies, dried fruit or other, needs to be over wrapped for protection, preservation of the aroma and/or for multi pack. On the basis of the level of the barrier effect that we want to reach, different types of material can be used. We have already tested successfully on our over wrapping machines alternative materials like biopolimer, compostable transparent material, paper based material which can be recycled together with paper, and mono-material easily recyclable.

Going back to chewing gums, which are the new processing



technologies proposed by IMA Active division?

Daria: Chewing gums are traditionally produced by preparing a dough, which is then extruded or flattened with rollers, cut in single units, cooled and eventually coated. Such an equipment needs space and it may require a huge investment for who is willing to start from zero. Besides, a lot of functional ingredients, which more and more often are added to recipes, are vulnerable to thermo-mechanical stresses: their beneficial effects risk to fade away before the product reaches the mouth of the consumer. Therefore, IMA Active



proposes an alternative solution for the manufacturing of these new generation of chewing gums, which is cheaper, more compact and flexible: PREXIMA tablet presses, for the direct compression of powders.

How does PREXIMA work?

Daria: The different ingredients, after being mixed, are fed into the PREXIMA, where the direct compression occurs. The process is quick and the mechanical stress of the product is minimal, so that the effect of functional ingredients is not activated unless it is the right moment, that is while chewing.

Also ingredients which are vulnerable to high temperatures are safely treated, thanks to PREXIMA high yield motorization. The ventilation system alone is enough to keep under control the motors temperature and heat is not transferred to the process area.

Which level of flexibility does this tablet press ensure?

Daria: Huge flexibility. The shape of the final product depends on the shape of the punches tip and of the die hole. It can be simple, round or rectangular, but it can become more complex, like the shape of the heart or of the teddy bear face, just to mention a few. It is easy and fast for the operator to change the tooling on PREXIMA.

Furthermore, it is possible to obtain bilayer chewing gums with PREXIMA 800, using powders with different colors and consistency, each one with its own specific function. A technology which ensures maximum reliability, process repeatability and minimal waste of raw material and energies.

Very innovative technologies. Are they also easy to use?

Daria: "High" innovation does not

mean "more complicated". In fact, our machines aim to be simple to use and quick to clean. Without forgetting that we have a laboratory with technologists expert on processes and raw materials, and equipment available to carry out tests with our clients: we are ready to support them in the development of new products or in the optimization of current processes.

It is not rare to see customers willing to proceed with a technology transfer, making some manual phases of the manufacturing process automatic.

I think Fabio agrees with me, our experts in processing and packaging are looking forward to having the chance to work side by side with our clients to make their dreams come true. 🏠

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environments, perfectly and
cleanly



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MESSE FRANKFURT AND VNU ASIA PACIFIC

join forces to launch a new meat and food processing trade show for the South East Asian market

In a strategic expansion into the growing food technology sector, Messe Frankfurt New Era Business Media Ltd and VNU Asia Pacific, announce a partnership to jointly organise 'Meat Pro Asia', a new trade show dedicated to meat and food processing and catering to the ASEAN region.

The show will take place on a biennial basis in co-location with VIV Asia – the no.1 international trade show from Feed to Food in Asia.

The inaugural edition will open its doors on 10-12 March 2021 at IM-PACT, Bangkok - Thailand.

Commenting on the new event, Mr. Wolfgang Marzin, President and Chief Executive Officer of Messe Frankfurt Group, said: "Despite a challenging first half of the year, we continue to see the need to establish new trade fairs in emerging markets around the world.

With an increasingly wealthy population of 600 million, the ASEAN region is an exciting prospect, with high potential for growth in sectors

such as meat and food processing". "This new cooperation in Asia strengthens and completes - especially towards the downstream part of the supply chain - the already leading position of VNU in the Asian animal protein production business" commented Mr. Albert Arp, Group CEO of Royal Jaarbeurs / VNU Group. VNU Asia Pacific has an extensive track record in the Thai market with a rich portfolio of events for the AgriTech, Animal, Food, and other sectors, covering all of the key markets in South East Asia.

"Adding to an international network of events related to food processing technologies, Meat Pro Asia is Messe Frankfurt's first venture in this sector in South East Asia" noted Mr. Stephan Buurma, Member of the Board of Management, Messe Frankfurt Group and Managing Director of the Asia regional head office.



"We therefore see great potential to leverage our experience and sector expertise, including the resources of IFFA in Frankfurt, the world's leading meat processing trade fair, for the benefit of the industry in South East Asia."

Combining industry resources

"Working closely with Messe Frankfurt, we aim at attracting the top suppliers and buyers in the processing industry to Meat Pro Asia, establishing this exhibition as a top destination in the ASEAN region for meat processing and packaging equipment" said Mr. Heiko M. Stutzinger, Managing Director of VNU Asia Pacific and Director of VIV worldwide.

"VIV Asia has witnessed a consistent growth during the recent editions of the food processing segment. By holding Meat Pro Asia alongside VIV Asia, and leveraging on the experience of Messe Frankfurt in this spe-

1 '\$1.15 Billion Southeast Asia Food Processing Equipment Market 2018-2023 - Increasing Consumer Demand for Processed Food', Business Insider, <https://bit.ly/3eeBRk3>
Retrieved, 18 June 2020

2 Thailand: Food Industry', Thailand Board of Investment, <https://bit.ly/2Y8pRLp>. Retrieved, 17 June 2020

cific sector, we are going to provide the entire spectrum of food technology to trade buyers.

We are confident that this new event will be a great success,” Stutzinger added.

Expressing equally positive sentiments, Mr. Stephan Buurma added: “With its extensive local ties, and sector experience, VNU is the perfect partner for this new venture.

Set to become the only trade fair of its kind in the region, Meat Pro Asia will serve as the perfect launching pad to opportunities in the ASEAN market, which is widely recognised as one of the world’s most promising markets for food technology.”

A vibrant market

Expected to grow by 4.7% annu-

ally until 20231, the market for processed foods in ASEAN has been bolstered by the demands of a rising middle class.

More important contributors to the industry’s growth trajectory are government policies which aim to convert Thailand into one of the world’s top five food exporters by 20362, thereby fostering a favourable trading and regulatory environment for Meat Pro Asia’s participants to benefit from when it opens its doors in March 2021.

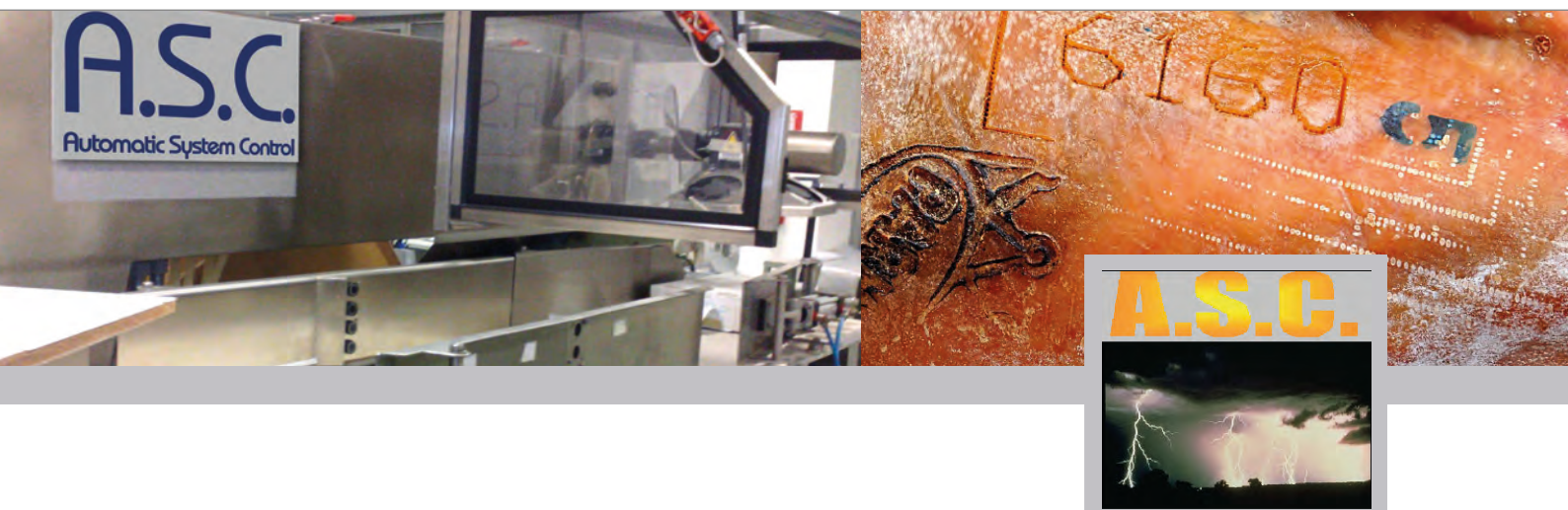
Helping channel players from ASEAN and beyond gain access to the high potential market, Meat Pro Asia will focus exclusively on solutions that deliver meat from farm to table.

This includes slaughtering, the full processing chain, packaging, label-

ling, cold chain logistics, quality control, hygiene, IoT and automation, waste water treatment and more. Visitors to the new show will include processing companies, food retailers, importers, exporters, wholesalers, manufacturers, agents, distributors and engineering firms.

Meat Pro Asia will be co-located with VIV Asia, gathering the entire supply chain under a single roof.

VIV Asia is the leading biennial event for the protein production industry across a wide variety of animal species, including pigs, dairy, fish and shrimp, poultry broilers, cattle and calves. Held across 31,000 sqm, VIV Asia in 2019 attracted 1,245 exhibitors and over 45,000 international visitors from more than 120 countries. 🏠



SISTEMA DI MARCATURA / CON TECNOLOGIA LASER – MARK / PER LA MARCATURA DI PROSCIUTTI / FRESCHI, COTTI, STAGIONATI / PER LA MARCATURA DI FORME DI FORMAGGIO FRESCO E STAGIONATO SULLO SCALZO / LA MARCATURA LASER SIGNIFICA / TRACCIABILITÀ COMPLETA DEL PRODOTTO / MARCHIO INCANCELLABILE / DURANTE I PROCESSI DELLE LAVORAZIONI / MARKING SYSTEM / WITH LASER TECHNOLOGY - MARK LASER / FOR THE MARKING OF HAMS / FRESH, COOKED SEASONED / LASER MARKING MEANS / TRACCIABILITÀ COMPLETA PRODUCT / MARK INDELIBLE DURING THE PROCESS OF WORKING

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. 🏠

www.minimotor.com



SIGMA AUTOMATIC INDUSTRIAL PIZZA LINE



Sigma continues its technical and technological evolution in order to be a point of reference in the production of dough for big artisans and small and medium industries.

Sigma has been offering competitive customized solutions for the mixing process and dough production for more than 45 years.

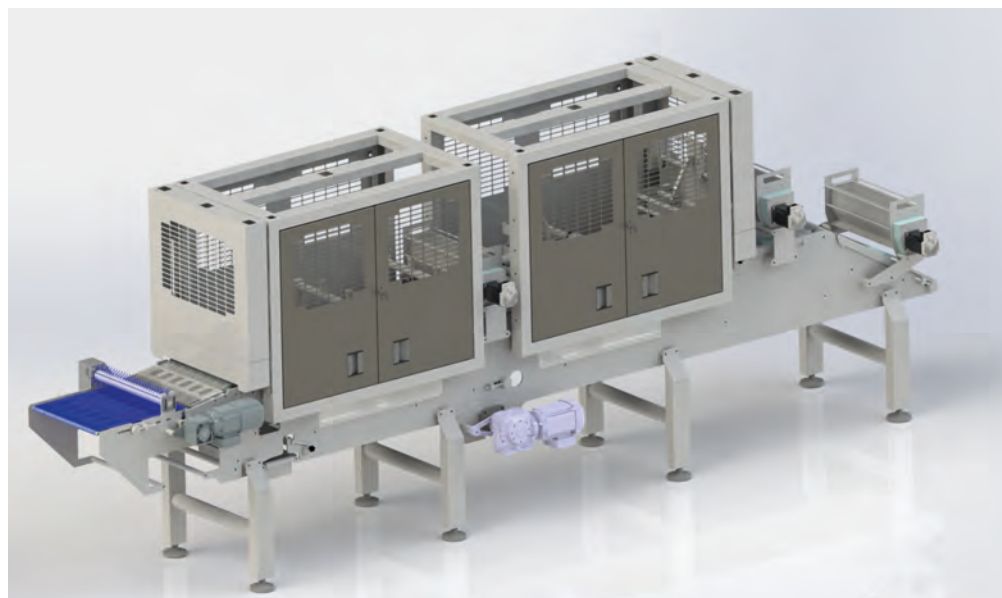
Industrial Automatic Pizza Spreading Line

Sigma Pizza Industrial Line is a cold system for spreading pizza dough. The patented micro-rolling system designed by Sigma reproduces the soft manual dexterity of the pizzaiolo respecting quality of dough and the gluten net.

Sigma system is tested and approved by expert pizzaioli all over the world. It provides craftsmanship quality in industrial production.

The Pizza Industrial Line supplies pizza soft bases adjustable in diameter and thickness already with the edge. The use is simple and practical. The shapes are always perfect.

The machine is composed of a 5m long conveyor belt, variable in width according to the number of produc-



tion rows and hourly product quantity requested. Pizza Industrial Line provides until 800-900 pieces/hour per single rows. The machine can be configured from 1 to 5 heads in parallel for a maximum production of 4000-4500 pizzas / hour.

One of the advantages of the line is its versatility: it allows to realize different diameters with different ball weights handling dough very gently.

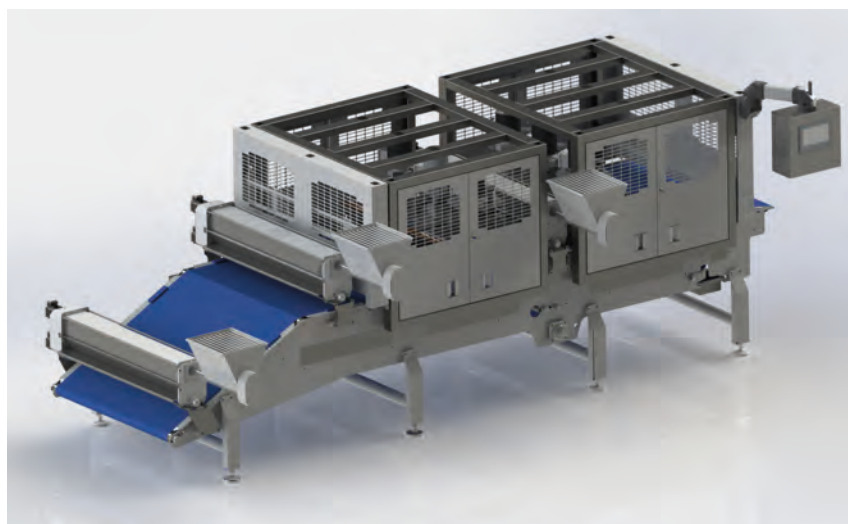
The Pizza Industrial Line comes with an automatic flour duster for the belt and another one for dough balls. A

centering device correctly places dough balls on the conveyor belt that carries them to the first spreading head; afterwards obtained discs are floured again and taken to the final spreading head.

The machine is designed to be integrated with a balls feeding system and a subsequent process of topping with tomato and mozzarella.

Technical specifications

- Brushless motor for continuous process
- N° 3 flour dusters
- Flour dusters adjustable in speed and quantity.
- Electrical touch screen panel for storing work cycles and recipe management.
- Sensors for safe access to the moulding area
- Oil free sliding support
- Structure in AISI 304 Stainless steel.
- Scraper and tray for recovering excess flour (Optional)
- Camera Vision technology for quality control of shapes (Optional). 🏠



www.sigmasrl.com

Ideas, solutions and plants for the food and beverage industry

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

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

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

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

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

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



UHT Sterilization Plants

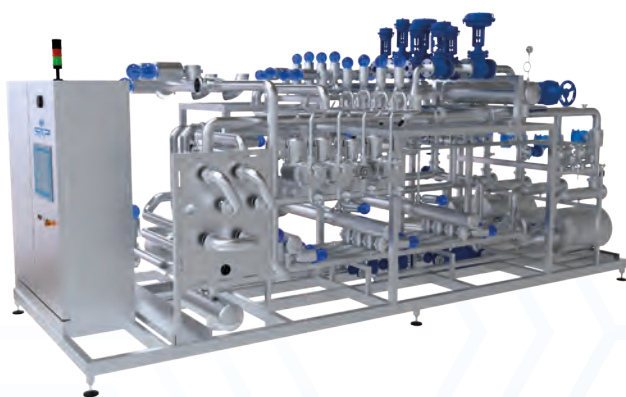
Mixing and Carbonating Units



Pasteurization Plants



Cip Cleaning Plants



Continuous Sugar Dissolvers



Syrup Rooms



Aseptic Tanks



Food Processing Plants



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Fax +39 02 9823 17 67
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www.sapitalia.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

CUSTOM REFRIGERATION: EFFICIENT AND COMPETITIVE

How customisation and innovation can make a difference for companies and the environment

For a company like Tecnopool, which has created and is building a large group specialised in the entire food processing chain, growth is not only an entrepreneurial goal but also a valuable opportunity to integrate resources and new innovative drives.

This process is spurring the company's evolution in various directions, for example on the customisation front, which has always been Tecnopool's strong point.

Michele Capuzzo, an engineer specialised in refrigeration technology, who has recently joined the research and development department, tells us: "Today, customising a plant doesn't necessarily mean higher costs. As we are increasingly operating at a total processing level, combining the advantages of customisation with those of standardisation has been very effective. At first glance both approaches, standard and custom, might seem opposite, but they are absolutely compatible: in fact, customisation does not always mean reinventing everything from scratch. In the case of cooling, for example, we have analysed our projects and devised a standard system for combining spirals and evaporators, with a modular approach that offers various advantages."

On the one hand, customers can have access to price-competitive, high quality equipment, thanks to the simpler design and rationalisation of production. On the other

hand, customers obtain the most suitable system for their production needs, which translates into better performance and lower line operation costs.

"I collaborated for years with Tecnopool as a supplier," explains the engineer "dealing with evaporators – the machines on which process cooling depends. I joined the company last year because I firmly believe that in our sector time waits for no one, so I wanted to broaden my perspectives.

"I'm pleased to have found an environment that welcomes new ideas. The old guard, which is vital, is constructively integrating many new resources, obtaining ideas from various fronts. After all, our work is creative, every project is a challenge."

For the technical department, this exciting challenge does not only concern individual projects: in fact, it means using all the skills available to continuously improve products and processes in all areas, especially in a group that is increasingly moving towards total processing.

Capuzzo continued: "If we consider refrigeration technology, both for cooling and freezing, we have made a competitive leap in quality, integrating the evaporator into the system design instead of resorting to standard machines from external suppliers or designing a special machine every time. Furthermore, reducing energy consumption with optimised systems makes companies

more sustainable, not just economically, which rightly pleases the customer, but also from an environmental point of view. An aspect we care a lot about is that it benefits the community. In a job like this, open and continuous dialogue with the customer is clearly essential to provide truly advantageous advice, not only in designing but also in managing the system throughout its entire life cycle. Sometimes a Tecnopool expert may even give useful advice about daily use of the system. For example, one of our customers has recently changed its production rates by introducing continuous shifts on a line. Even though they hadn't consulted us on it, we realised that this way of working could have an impact on maintenance and efficiency of the line, so we advised them to make some slight adjustments to the system. What might have seemed a nuisance made it possible to reduce energy consumption and avoid maintenance costs. Our customer was clearly very happy to follow our advice, which meant spending a little today to save a lot tomorrow."

These are cases of routine assistance for a company like Tecnopool, which nonetheless show how customer support is an increasingly decisive factor for food processing companies when choosing a partner. The skills gained in the field can help customers understand what they really need and how to obtain it, how to improve performance and consumption and be both sustainable and competitive. 🏠



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FLUORINATED COATING FOR THE HIGHEST PROTECTION



Tomace Srl is a skilled company working in fluorinated coating fields. Thanks to the experience acquired in more than twenty years, Tomace is able to grant complete satisfaction to its customers who are looking for solutions against corrosion, stickiness and friction problems of a given surface.

The applications are of the most varied: from packaging machine components, to food, pharmaceutical, ceramics and rubber moulding plastic industries, to the machines for wood processing and mechanical engineering in general. The benefits are easier cleaning of coated sur-

faces, higher productivity, less waste production and higher quality of the finished product.

The categories of fluoropolymers are multiple: PTFE, FEP and PFA combined with other resins allow obtaining an infinite variety of products able to enhance their own particular feature for any specific use.

PTFE Line - very low friction and “no stick” coefficient. Its main use is in the industrial field with a wide range of applications.

PFA-FEP-SOLGEL Line includes a wide range of coatings specifically



The benefits of Tomace's products are: easier cleaning of coated surfaces, higher productivity, less waste production and higher quality of the finished product

developed to prevent products from sticking to surfaces such as pasta, bakery products and others, on account of their own nature.

PTFE – VICOTE PEEK Line coatings have been developed to improve the performance of mechanical components through the maximum reduction of friction coefficient, both static or dynamic, even in event of corrosive conditions.

MOLYCOTE Line – dry lubrication. Some of the main benefits of those coatings are: we can treat metals

and alloys subject to thermal deformation or components with tight dimensional tolerances, no stick-slip, corrosion protection, heat and friction noise reduction, excellent resistance to temperatures between -195°C a $+290^{\circ}\text{C}$.

PFA – ETFE Line combines higher mechanical strength with exceptional chemical inertia. Micro Shot Peening Line with micro glass and ceramic balls on stainless steel and aluminum - eliminates causes of corrosion, ensuring aesthetic improvement, improved mechanical

characteristics, as well as sanitized surfaces.

Micro Shot Peening Line with micro glass and ceramic balls on stainless steel and aluminum - eliminates causes of corrosion, ensuring aesthetic improvement, improved mechanical characteristics, as well as sanitized surfaces.

Tomace Srl, leader in metal surface treatment and finishing. 🏠

www.trattamentisuperficialimetalli.it



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



FOOD
processing

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.

Cross-flow filtration is also:

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



Red and white wines



Cider and vinegar



Fruit juices



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

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



GMG MACHINES FOR THE PRODUCTION OF PUFFED CEREALS

GMG has a long and established experience in manufacturing machines for the production of puffed cereals, both as loose grains and rice cakes. GMG has the capacity to supply-install-servicing full integrated puffed cereals production lines including packaging. The technology is based on the principle of subjecting the cereals to pressure and heat, resulting in the expansion of cereals. The products are definitely natural and healthy, not fried.

1) GMG Rice Cake Machines

www.ricecakemachines.com

The GMG Rice Cake Machines can be equipped with different sets of moulds to process any kind of cereal (rice, wheat, corn, etc) and puff cakes of different sizes and shapes. Our Rice Cake Machines are heavy duty machines, stiff construction with standard PLC, world-wide utilized, quick adjustable thickness of the rice cakes from the control panel, interchangeable moulds for different shapes (round, rectangular, square, etc.), lower operational costs in terms of maintenance, labor, spare parts.

2) GMG Continuous Fully Automatic Cereal Puffing Machines

www.cerealpuffing.com

For the production of puffed cereals in grains. The principle foresees an initial cooking phase, product compression through steam injection, expansion in standard atmosphere and collection inside a soundproof tunnel. We supply single fully automatic puffing machines and complete lines with auxiliary machines. 🏠



2



PROFESSIONAL FOOD PROCESSING BUSINESS EVENT IN UKRAINE

From 08 till 10 September 2020, Ukrainian Food Technology Forum will be held in Kyiv. This event combines several trade fairs:

- INPRODMASH, International trade fair of equipment and technologies for food processing industry;
- UPAKOVKA, International trade fair of equipment and materials for packaging industry;
- SWEETS Ukraine, Trade fair for confectionery industry;
- BAKERY Ukraine, Trade fair for baking industry.

Today Ukraine's food processing industry covers almost 90% of the domestic market demand in high-quality food products. Share of food processing industry is 5% in GDP, 6% in the amount of direct foreign investments, over 20% in the volume of sold agro-industrial products, over 50% in exported agro-industrial products, and almost 90% in the amount of budget revenues from agro-industrial sector. Trade fairs within the Ukrainian Food Technology Week contribute to the advanced processing of agricultural raw materials and

development of agro-food value chains, thus promoting the growth of agro-industrial sector and export of food products made in Ukraine.

Due to their international reputation and importance to Ukraine's economy, they are included in the list of trade fairs supported by the Ministry of Agrarian Policy and Food of Ukraine.

Exhibitors at INPRODMASH showcase machinery and equipment for meat processing, dairy, canning, oil-and-fat, fish, baking, confection-



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ery and other food industry sectors, poultry and cattle farms. Materials used for food manufacturing, food ingredients and food additives were offered as well.

Exhibitors at UPAKOVKA showcase modern packaging materials, technologies and equipment for small and large manufacturing, commercial and HoReCa enterprises.

Leading manufacturers and suppliers from Ukraine, the Netherlands, Turkey, Belgium, Germany, Poland, Spain, Italy, Lithuania, China, France, Sweden and Switzerland participate in the trade fairs to introduce their new and innovated products.

Exhibiting companies of the Holland Pavilion offered innovative technologies for meat and milk processing, baking industries; storage and processing of vegetables, fruits and berries; production of frozen foods.

Exhibiting companies of the Turkish exposition offered packaging machinery; meat and vegetable processing machinery; kraft paper bags; baking pans, trays and trolleys, etc. Business program will include several conferences organized by sector associations for representatives



of meat and milk processing, baking and confectionery companies.

About 7,000 professionals employed in various food industry sectors and agribusiness visit the Forum. Most of them visit every edition to learn about the latest innovations and

meet their partners.

Ukrainian Food Technology Forum provides communication of professionals, exchange of best practices, search for new partnerships, and establishment of business contacts. 🏠

<https://upakovka.ua/>



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Sept. 5-7, 2020 Ningbo China



Expected Scale

79,000sqm Exhibition Area

890+ Exhibitors

89,000 person-time Visitors

LANDPEACE  龙品锡展览

THE **ANUTEC**- INTERNATIONAL FOODTEC INDIA CO- LOCATED WITH PACKEX INDIA, ANNAPOORNA

ANUFOOD India, ANUTEC - Ingredients India and Food Logistics India 2020 has been postponed



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 in-

fection. The Ministry of Health are also convening to discuss the current situation and possible measures in response. Moreover, since last week-end, exhibitors from the food industry have reiterated their concerns for the health of their employees and

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Annapoorna



All About Food

India's international exhibition
on food & beverage trade and retail market

November 26-28, 2020

Bombay Exhibition Centre, Mumbai, India

Concurrent Event:



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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 – ANU-FOOD 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





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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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EXHIBITIONS - EXHIBITIONS

EXHIBITIONS

2020-2021

SIGEP

18-22/01/2020

RIMINI

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



PROSWEETS

02-05/02/2020

COLOGNE

Fair for the sweets and snacks industry.



FRUIT LOGISTICA

05-07/02/2020

BERLIN

Fair for fruit and vegetables.



MACFRUT

08-10/09/2020

RIMINI

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



SUDBACK

17-20/10/2020

STUTTART

Fair for bakery and confectionery industry.



POWTECH

29/09-01/10/2020

NUREMBERG

The trade fair for powder processing.



SAVE

21-22/10/2020

VERONA

Fair for automation, instrumentation, sensors.



MECSPE

29-31/10/2020

PARMA

Fair for innovations for the manufacturing industry



mcT ALIMENTARE

date to be scheduled

BERGAMO

Fair on technology for the food&bev industry.

mcTER

date to be scheduled

ROME

Exhibition on energy efficiency.



mcT COGENERAZIONE

date to be scheduled

MILAN

Exhibition for applications of cogeneration.



BRAU BEVIALE

10-12/11/2020

NUREMBERG

Fair of production of beer and soft drinks.



ALL4PACK

23-26/11/2020

PARIS

Exhibition about packaging technology.



SPS/IPC/DRIVES

28-30/11/2020

NUREMBERG

Fair for electric automation.



SIGEP

16-20/01/2021

RIMINI

Fair of ice-cream, pastry, confectionery, bakery.



MIDDLE EAST 2020/21

DUBAI DRINK TECHNOLOGY EXPO

25-27/03/2020

DUBAI

Fair for the beverage industry.



PROPAK VIETNAM

09-11/09/2020

SAIGON

Fair for packaging, bakery, pastry.



PROPAK ASIA

17-20/06/2020

BANGKOK

Fair for packaging, bakery, pastry



IRAN FOOD BEV TEC

04-07/10/2020

TEHRAN

Fair for food, beverage&packaging technology.



GASTROPAN

21-23/06/2020

ARAD

Fair for the bakery and confectionery industry.



HOSPITALITY QATAR

10-12/11/2020

DOHA

Fair of Hospitality and HORECA



DJAZAGRO

21-24/09/2020

ALGERS

Fair for companies of the agro-food sector.



ANUTEC

26-28/11/2020

MUMBAI

Fair for the food&beverage industry.



GULFHOST

03-05/11/2020

DUBAI

Fair of hospitality.



PACPROCESS- FOOD PEX

09-11/12/2020

MUMBAI

Fair for product from packaging.



GULFOOD MANUFACTURING

03-05/11/2020

DUBAI

Fair for packaging and plants.



GULFOOD

21-25/02/2021

DUBAI

Fair for food and hospitality.



EXHIBITIONS - EXHIBITIONS

EXHIBITIONS

2020-2021

FRUIT LOGISTICA

05-07/02/2021

BERLIN

Fair for fruit and vegetables.



PROSWEETS

31/01-03/02/2021

COLOGNE

Fair for the sweets and snacks industry.



INTER SICOP

20-23/02/2021

MADRID

Fair for bakery, pastry, ice cream, coffee and equipment.



ProWein 2020

21-23/03/2021

DUSSELDORF

International wine & spirits exhibition.



INTERPACK

25/02-03/03/2021

DÜSSELDORF

Technology fair for packaging, packing, bakery, pastry.



ANUGA FOODTEC

23-26/03/2021

COLOGNE

Fair on food and beverage technology.



LATINPACK

14-16/04/2021

SANTIAGO CHILE

International packaging trade fair.



VINITALY

15-18/04/2018

VERONA

International wine & spirits exhibition.



CIBUS

04-07/05/2021

PARMA

International food exhibition.



FISPAL

06/2021

SÃO PAULO

Fair for product from packaging.



FACHPACK

28-30/09/2021

NÜRNBERG

International packaging trade fair.



DRINKTEC

04-08/10/2021

MONACO

Fair for the beverage and liquid food industry



IBA

23-28/10/2021

MONACO

Fair for the bakery and confectionery industry.



SIMEI

16-19/11/2021

MILANO

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



SPS/IPC DRIVES/ITALIA 2021

PARMA

Fair for manufacturers and suppliers in the industrial automation sector.



IPACK-IMA

03-06/05/2022

MILANO

Exhibition for the packaging industry.



SIAL

15-19/10/2022

PARIS

Fair on food products.



RUSSIA-CHINA

UPAKOVKA

28-31/01/2020

MOSCA

International packaging machinery exhibition.



BAKERY CHINA

06-09/05/2020

SHANGHAI

Fair for the bakery and confectionery industry.



MODERN BAKERY

30/06-03/07/2020

MOSCOW

Fair for bakery equipment and food ingredients.



INPRODMASH

08-10/09/2020

KIEV

International packaging machinery exhibition.



AGROPRODMASH

05-09/10/2020

MOSCOW

Fair of machinery and equipment for agroindustrial industry.



UPAKOVKA

26-29/01/2021

MOSCA

International packaging machinery exhibition.



BEVIALE MOSCOW

2021

MOSCOW

International trade fair for the beverage industry.



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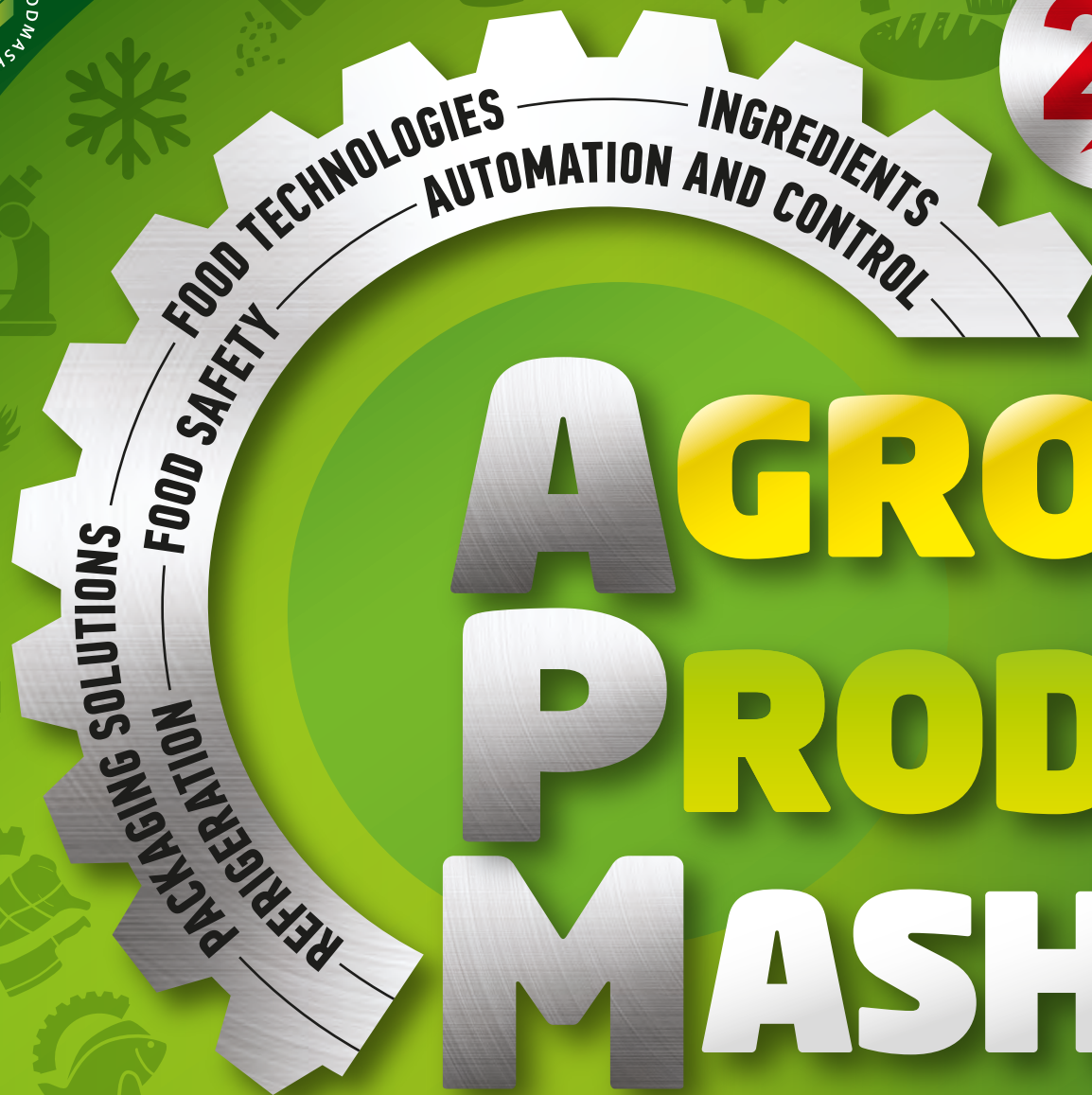
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Two facts about the Russian market you should know

Growing interest in high-tech equipment and ingredients

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

AgroprodMash 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

Exhibition
No.1*

25th ANNIVERSARY
International
Exhibition

5–9.10.2020

EXPOCENTRE Fairgrounds, Moscow, Russia



www.agroprodMash-expo.ru/en

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



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