

it. MAGAZINE

FOOD

processing

beverage & packaging

PROCESS
AND PACKAGING

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n° 4-2020

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>1-52
PACKAGING

>53-105
NEWS

>106-116
AUTOMATION

>117-126
EXHIBITIONS



IMA S.P.A. - IMA ACTIVE DIVISION

IMA STRATEGIC PARTNER FOR CONFECTIONERY COMPANIES **pg. 22/24**



GRACO

CÉRÉCO IMPROVES THE UNLOADING OF ITS FILLINGS **pg. 81/83**

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DRINK TECHNOLOGY MAGAZINE

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



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MINI MOTOR SPA

AMINI MOTOR, 4.0 AUTOMATION FOR THE FOOD & BEVERAGE INDUSTRY **pg. 112-113**



SNACKEX

SNACKEX: MOVE YOUR BUSINESS FORWARD **pg. 118-119**

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for food and beverage industry**

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KIDV RELEASES THE STATE OF SUSTAINABLE PACKAGING:

Packaging without harming people or the environment

Today, the Netherlands Institute for Sustainable Packaging (KIDV) releases *The State of Sustainable Packaging*. In this publication, the KIDV explores how the international packaging industry can use recycling and circularity to ultimately achieve intrinsic sustainability. “One hundred percent circularity is a utopia,” says KIDV director Chris Bruijnes. “We should therefore be working on packaging methods that do not harm people or the environment.”

The State of Sustainable Packaging offers a strategic perspective on the necessary collaboration and innovations with regard to sustainable packaging.

The publication identifies the social and economic bottlenecks that stand in the way of sustainable packaging. The causes are diverse; con-

sequently, there is no easy solution to be found.

To tackle these bottlenecks, the KIDV has developed a strategy with three innovation tracks that offer short-, medium- and long-term effects. These range from more and better recycling - which has already been achieved in some countries - to increased circularity and ultimately to intrinsic sustainability. Chris Bruijnes: “The entire chain has to get involved. Parties should not be afraid to completely overhaul their production, logistics and consumption. This method of innovation is incompatible with the going concern in business operations; instead, it requires a focus on the future. We advocate the development of new chains with entrepreneurs, researchers, policy makers and citizens/consumers to substantiate and realise the transition towards an intrinsically sustainable society.”



This autumn, the KIDV will begin executing the strategy outlined in *The State of Sustainable Packaging*. An online event with various European organisations will be held on September 17. Following this event, activities with and for these international partners will be organised in order to further concretise the road towards intrinsically sustainable packaging. 🏛️



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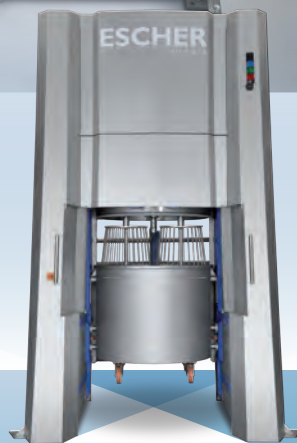


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THE **PUMA** MANIFESTO

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.

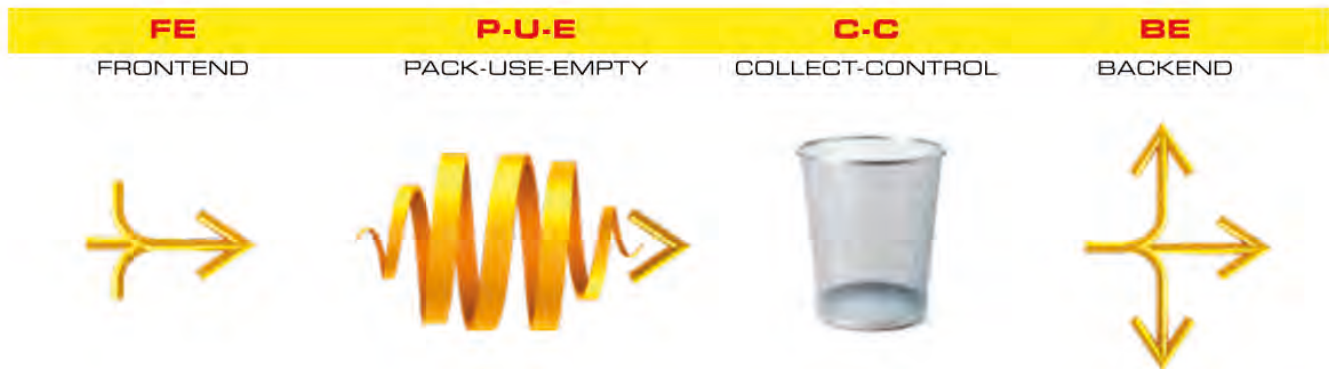


Holistic innovation is needed as we are all interconnected in packaging



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.



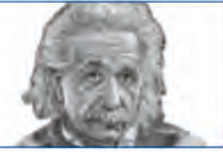
	FE	P-U-E	C-C	BE
Litter			✓	
CO ₂	✓			✓
Inadequate pack optimisation <div style="font-size: small; margin-left: 20px;"> Product Packaging material + Total environmental impact </div>				
Future issues	✓	✓	✓	✓



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



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OROGRAF: PERSONALIZED SLEEVES AND SELF-ADHESIVE LABELS

Orograf S.r.l. has been in the **SELF-ADHESIVE LABEL and SLEEVE** business for 50 years and We are a well-established firm, both in Italy and internationally, hold ISO 9001:2015 certificate.

We offer a high-quality and highly flexible all-round service, **from graphic design through to final printing.**

Our production facilities are highly innovative and use the most advanced manufacturing technologies.

We have a wide range of printing systems (letterpress, screen, HD flexo, digital, offset, hot relief, dry re-lief, perforation, glitter effect and on-foil pantone overprinting), and **we can print on all types of material, adhesive and non-adhesive** (laid, embossed, metallized paper, synthetic films, twin and booklet labels, reels and sheets), for any kind of end product.

But what really distinguishes Orograf S.r.l. is **that we can combine multiple printing systems on the same production line** and therefore offer our customers unique and customized final products tailored to their specific needs.



FOOD Labels

Regardless of whether they are applied on packaging or directly on products and fresh foods, labels for foodstuffs must be produced respecting a series of precautions dictated by the particular products on which

they are to be applied. Above all they must be produced in compliance with **consumer health protection laws**. OROGRAF uses top-quality certified and guaranteed materials that meet these legal requirements and guarantee consumer protection.



In addition to informing the consumer about the product, food labels can be used as warranty seals or open-and-close labels; they can also carry advertising, recipes, warnings, information about competitions, discounts, and so on.

As well as being customized with logos, colours and ingredients, food labels also need to carry **traceability** information, such as barcodes, progressive numbers, production and best before dates, batch codes and other

variable data. Orograf offers a wide range of plasticized materials, white and transparent, as well as standard finishes such as lamination and protective anti-UV coatings, hot foil printing and relief embossing.

SLEEVES

A sleeve is a tubular label that shrinks when heated, **perfectly fitting the product** and giving it great visual appeal.

Our sleeves (produced in PET, PVC or PLA) can be printed in **multiple colours, including metallized ones.**

An important characteristic is the option of providing every sleeve with a **“tear off” system.**

This is essential for products that consumers need to be able to open easily after purchase; this system also allows the sleeve to be removed from the container for recycling, once the product has been consumed.



MULTIPAGE, TWIN LABEL and PEEL-OFF

Multipage, Twin and Peel-off labels are all great solutions when the available space is limited and needs to be optimised.

Multipage labels, as their name suggests, have a number of pages and they come in different sizes and

formats: they can take the form of folded leaflets; detachable or with a transparent resealable cover; or booklets (bound like a book).

Peel-off labels can have 2 layers (4 printable surfaces), 3/4/5 layers, or a booklet format; they can be printed in multiple colours, also internally, and there is the option of adding various

other features, such as a tear-off system.

Twin labels are special self-adhesive “page-like” labels where a second layer (or page) can be applied on top of the first. This can be peeled back, read and repositioned. 🏠

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Tecno Pack SpA 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.

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TECNO PACK: TECHNOLOGY TO IMPROVE EMERGENCY

SARCHIO, THE QUALITY OF ORGANIC, VEGAN AND GLUTEN-FREE NATURE SINCE 1982

MEETS TECNO PACK'S TECHNOLOGY

Sarchio's story began nearly 40 years ago. It was founded on 2 September 1982 in Carpi, in the province of Modena, to offer healthy, natural and high-quality food every day.

The forward-looking vision of Cesare Roberto, chief executive of the company, was to promote a lifestyle based on a correct diet using organic food, free of synthetic chemical substances and respecting the fertility of the soil, human health and the environment. The strong link with the nature is also reflected in the name he chose for the company: Sarchio, an old farming tool of rural tradition.

The first products made by Sarchio are linked to the Italian traditional cuisine: pasta, sauces, extra virgin olive oil and other main ingredients of the Mediterranean diet.

Over the years, Sarchio's offer has expanded and specialized to meet the consumers' different requests and needs.

Paying great attention to nutritional values and health benefits, in addition to the more traditional Italian products, Sarchio has added to their range more innovative food products.

With a focus on gluten-free and vegan solutions, the company has started producing biscuits, cereal and seed bars, chocolate, rice cakes, crackers and breadsticks, as well as breakfast cereal for those who follow



Cesare Roberto

particular dietary styles or have an intolerance to some ingredients.

Today, Sarchio's offer includes over 150 organic products, including the gluten-free and vegan lines – a complete range of products, ideal for those who have to give up gluten

as well as for vegetarians, vegans, adults, children and anyone who wants to make a healthier and lighter diet a real lifestyle.

Spreading the culture of a correct and healthy organic diet with light and balanced foods has always been Sarchio's mission.

In addition to this, the company is renowned for their artisan care in the production process, starting from a careful selection of the best raw materials, focusing on organic, whole-meal, unrefined and gluten-free ingredients.



Tecno Pack
PACKAGING MACHINES

IFP
PACKAGING

SP
general system pack



In 2017, Sarchio added a new structure to its historic headquarters in Carpi.

It is more than 6,000 square meters divided into three plants with nine production lines in total and departments working only on gluten-free products, to manage better and more safely their processing.

The company decided to build a new "Sarchio house" for two reasons. On the one hand, the earthquake of 2012 severely damaged the old offices, forcing employees to work in containers for a long time; on the other hand, the positive trend of the





company made it necessary to enlarge their premises and invest significantly in technological innovation.

For this purpose, Sarchio turned to the Tecno Pack group, the Italian leader in the supply of packaging technologies, for the implementation of various automated end-of-line systems.

Moreover, the ethical commitment of the Carpi-based company towards the environment has led them to set a target for 2020: reducing to a minimum the environmental impact of their packaging materials, using more sustainable and 100% recyclable packaging.

The partnership with Tecno Pack was born to create recyclable packaging made of paper.

Since 2012 the collaboration with Tecno Pack has put Sarchio in the





technical conditions to produce and package all food products automatically.

Since their first meeting, Sarchio explained to Andrea Motta, Tecno Pack Area Manager, the urge to find a reliable partner, who could assess and implement Sarchio's projects in every detail, following the company's growth and evolution step by step.

The goal has been fully achieved to date, as demonstrated by the new packaging that guarantees freshness, traceability, sustainability and protection of the product.

Careful study, customised systems and widespread assistance are transformed into guarantees for Sarchio consumers, who always find a

natural product, perfectly preserved and intact.

Sarchio and Tecno Pack – two winning excellences. 🏛️





KM Packaging Launches Mono Material Polypropylene Lidding Films

Global flexible packaging and lidding films supplier KM Packaging has launched a new range of mono-polymer material lidding films, made from polypropylene (PP), that is designed for recyclability.

The sustainable films seal and peel to PP and PE-lined PP trays and can be used during microwave cooking as well as being

suitable for ambient, chilled, or frozen applications.

Part of KM's K Peel range, it allows food manufacturers to meet the growing demand, particularly from supermarkets, for mono material packaging that is designed for recycling.

The lidding films are ideal for the packaging of poultry, meat, and chilled prepared foods. Features include:



- Mono structure made of one material type.
- Designed for recyclability.
- Ideal for use during food preparation and microwave cooking.
- Peelable from the tray.
- Suitable for ambient, chilled, or frozen applications.
- Exceptional transparency.
- Excellent anti-fog capability.
- Available with or without barrier.

As well as satisfying the needs of supermarkets and consumers who are seeking more recycle-ready solutions, KM is helping to future-proof its food packaging.

KM Packaging's commercial director Graham Holding explained: "If you have a piece of flexible packaging that, for example, is a combination of paper, plastic, and aluminium foil, then that would be a really difficult thing to segregate and put into a recycling stream.

"It is anticipated that the UK government's Extended Packaging Producer responsibility regulations, due in 2023, will quite highly penalise packaging like this that is difficult to recycle."

The new PP lidding film is also designed for recycling around the world, with some countries already having well-developed recycling infrastructures for polyolefin (polyethylene and polypropylene) plastics.

In the UK, front-of-store recycling facilities allow consumers to return polyolefin-based flexible packaging. A similar approach is taken in other markets. For example, Australia's REDcycle initiative and, in South Africa, polyolefins are the largest plastic commodity recycled by weight.

Therefore, putting a tray/film combination of polypropylene onto the market feeds into an already well-established recycling system.

And the new "Designing for a Circular Economy" guidelines from CEFLEX focus on polyolefin-based flexible packaging. This is due to the material making up an estimated 70-80% of the flexible packaging waste stream and because the ability to sort and mechanically recycle it is already proven at an industrial scale in Europe.

KM Packaging's main purpose is to "protect, present, preserve". That is delivering the best packaging solutions by:

- Protecting products throughout the entire process, from factory to table.
- Presenting food in a way that is attractive, professional, and recognisable.
- Preserving food and extending shelf-life across the food industry.

Graham said: "The main goal of our packaging is to look after and protect food. We don't compromise on that. But we're also trying to make sure it's designed for recyclability and, when appropriate, it's thinner and lighter. These are big drivers in our product-development process."

The new polypropylene lidding film products follow KM's recent launch of all-polyester (PET), weld-seal, mono-material lidding films within its K Seal range.

Both solutions are designed for recyclability and will allow customers to avoid putting multi-layer trays and films with different plastics combined into the market. 🏠

www.kmpackaging.com



MONO



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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Tubes Cores Bobbins

TUBITEX SOLUTIONS FOR FOOD FILM PRODUCERS

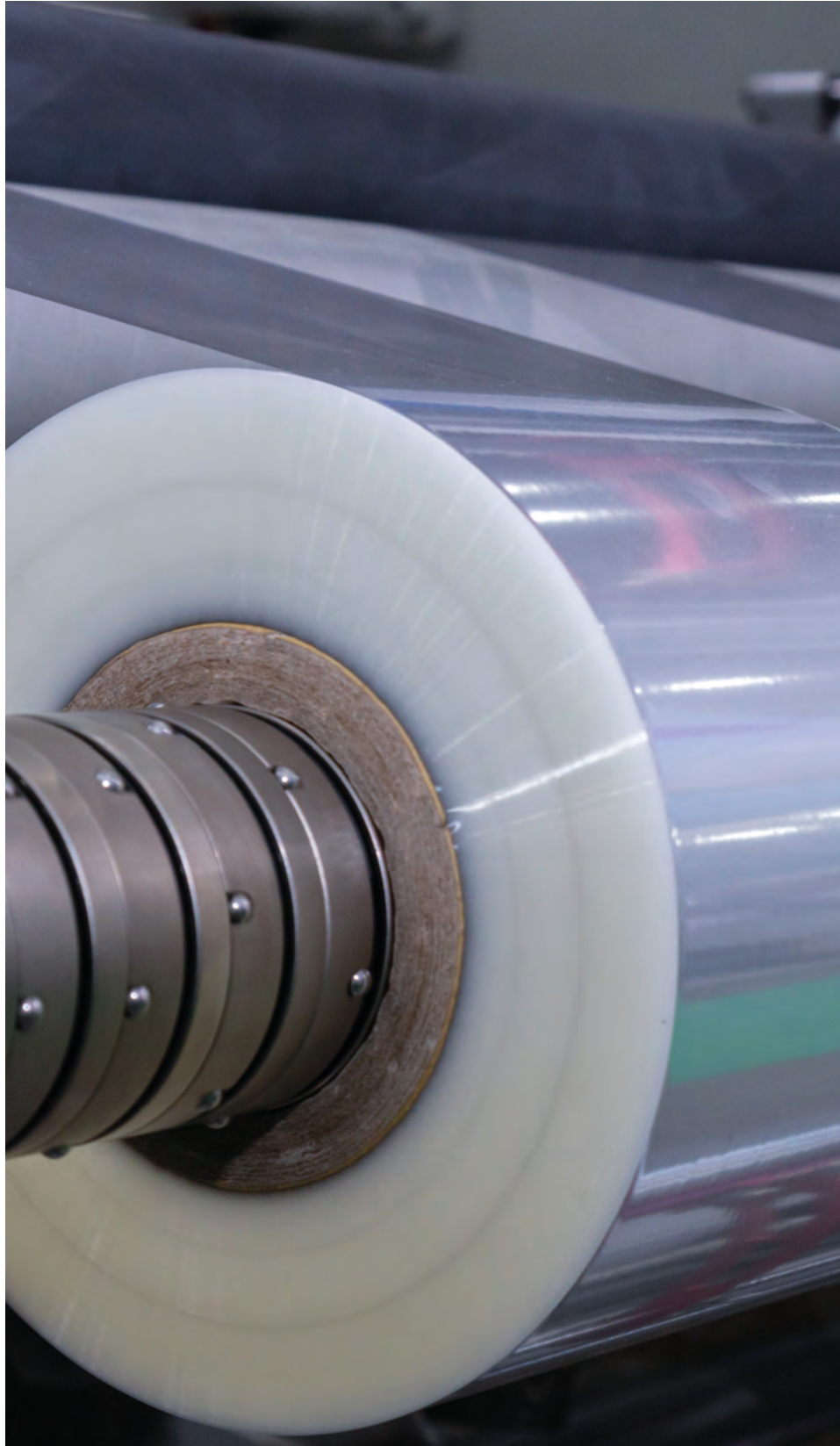
Tubitex is an Italian company specializing in the design and sale of industrial cardboard tubes. Established in 1976, Tubitex is among the leading European manufacturers of tubes, coils and cores in spiral and rectified cardboard for the producers of plastic food film, the paper and graphic industry,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

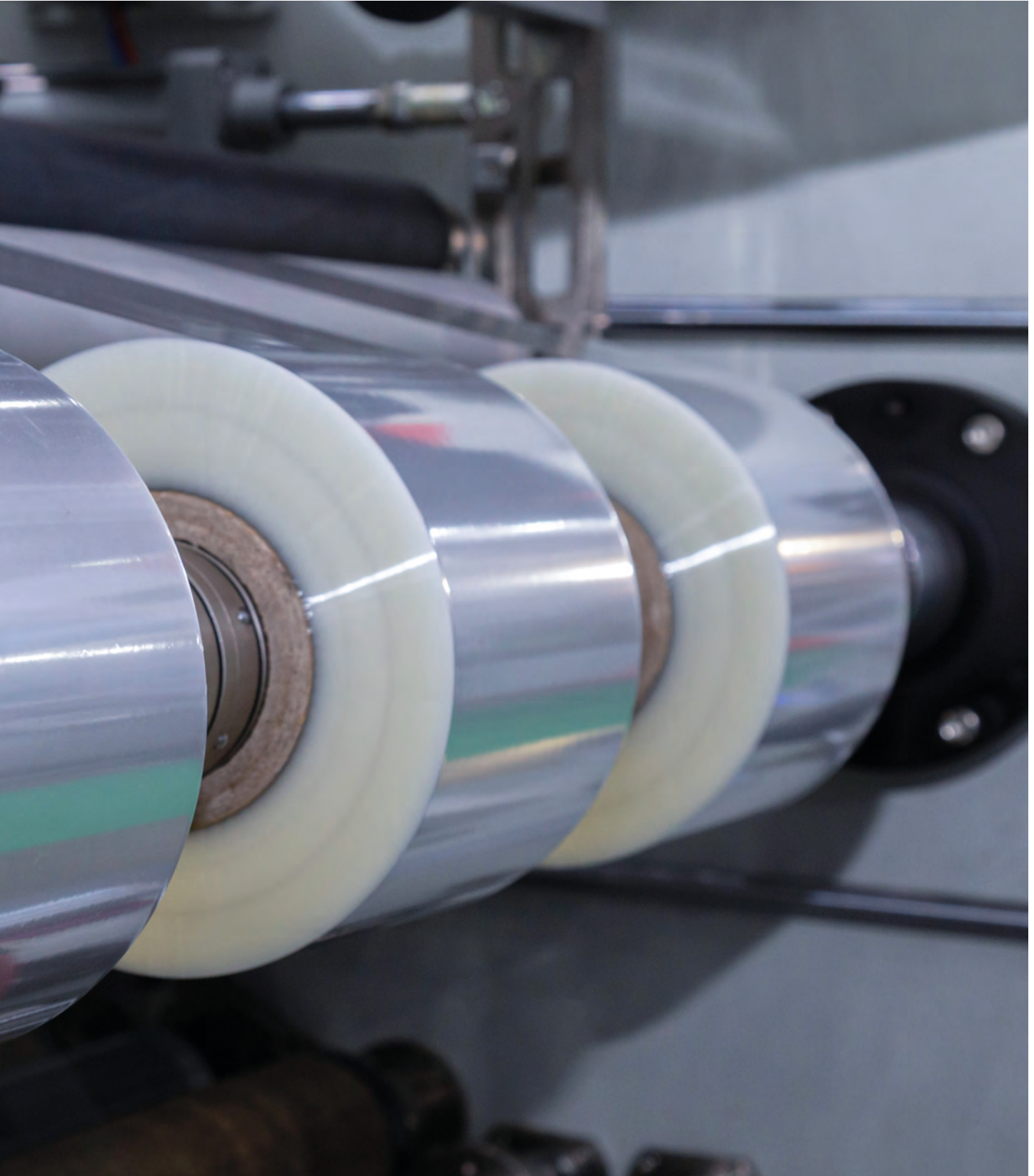
Products for the food packaging sector

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

The commitment to environmental sustainability

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







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

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





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

A customer-focused approach

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

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

Versatile products for different production sectors

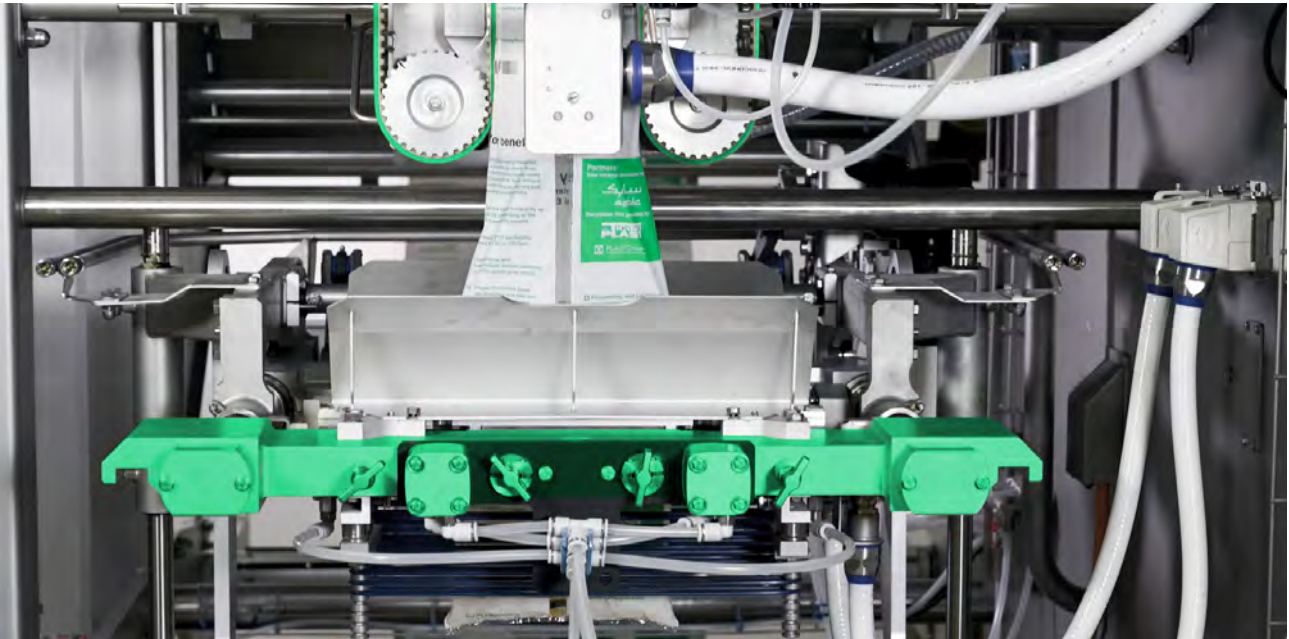
Tubitex cardboard tubes are suitable for many uses, from the wrapping of various types of paper for the paper industry to the spools for the spinning of chemical fibers for the textile sector, from the production of labels and adhesive tapes to that of cardboard containers for the packaging industry,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

www.tubitex.com



COST-EFFICIENT AND SUSTAINABLE:

Cost-efficient and sustainable: Syntegon Technology and SABIC launch joint packaging concept for frozen food packaging



A sustainability win for frozen food manufacturers: Syntegon's new PHS 2.0 sealing technology – in combination with SABIC's 20 micrometer-thin BOPE film – enables brand owners to substantially reduce material consumption and increase output rates.

Syntegon Technology and SABIC, a global leader in diversified chemicals, have developed a sustainable packaging concept for the frozen food industry with a substantial material reduction potential.

Their solution comprises the new PHS 2.0 sealing technology from Syntegon and the 20-micrometer thin biaxially oriented polyethylene (BOPE) film from SABIC. Brand owners can now substantially reduce material consumption and increase their output rates by replacing conventionally used low density polyethylene (LDPE) films with BOPE sealed on PHS 2.0 equipment.

Throughout the frozen food sector, pillow bags are the pack style of choice, with the majority currently made of LDPE. Driven by their mission to deliver sustainability without compromise, Syntegon joined forces with SABIC to find an alternative to LDPE films. The answer lies in the newly developed BOPE film from SABIC and the innovative PHS 2.0 sealing system from Syntegon for vertical form, fill and seal machines. "Our concept enables the use of thinner films at higher speeds, whilst offering the same sealing quality and product protection as with LDPE," Pierre Hamelink, director business, market and sustainability strategy at Syntegon in Weert, Netherlands, ex-

plains. By switching to BOPE, manufacturers can reduce film thickness to 20 micrometers. This thin gauge offers a potential packaging material reduction of 35 to 50 percent compared to blown PE films such as LDPE, and a cost saving potential of up to 30 percent.

A winning combo: 25 percent speed increase and 50 percent downgauging Tests run on Syntegon machines show that the new material outperforms or performs just as well as conventional polyolefin monomaterial films. Its main benefit: Substantial downgauging compared to LDPE films. Depending on product and machinery specifics, LDPE

films typically range from 30 to 80 micrometers in thickness. The BOPE solution from SABIC is a monolayer film structure of only 20 micrometer thickness that offers the same level of puncture resistance and barrier protection as 30 micrometer LDPE films.

This PHS 2.0 sealing system includes servo-driven sealing jaws, an active knife and two-sided heated sealing strips for more consistent, high-quality seals. The new sealing technology stands out for its material efficiency and speed: it reduces the required clamped film surface by up to 6.8 percent and increases the packaging speed by as much as 25 percent – up to 130 bags per minute. The increase in speed is achieved by reducing the sealing and cooling times by 50 and 30 percent, respectively. What is more, manufacturers can maximize their film yield per roll and reduce film roll changes. This helps


to reduce costs, save time and optimize storage space. The new packaging concept for frozen food not only offers material savings and output gains: The BOPE film from SABIC is fully recyclable via mechanical and chemical PE recycling streams. Chemically recycled post-consumer plastics are safe for food packaging applications and can undergo multiple recycling loops without a loss of quality, thus bringing the packaging industry one step closer to a circular economy.

Collaboration between equipment provider and material supplier

The new sustainable packaging concept demonstrates the value of cooperation between stakeholders throughout the supply chain. “As a system solution provider, we know that sustainability cannot be achieved single-handedly,” Hamelink

explains. “In order to test machine performance with sustainable materials, we partner with stakeholders very early on in the development process. When it comes to sustainability, we make sure brand owners don’t have to compromise on speed and quality.”

True to their mission to offer sustainable solutions for everyone, Syntegon’s VFFS testing center helps brand owners to find the right packaging material and technology for their product. Syntegon Technology’s portfolio ranges from primary and secondary packaging to transport packaging, as well as customer services, such as preventive maintenance and spare parts management.

To find out more about sustainable packaging solutions for the frozen food sector, please check out Syntegon Technology’s new whitepaper on hygiene in frozen food packaging. 

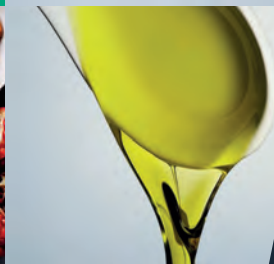
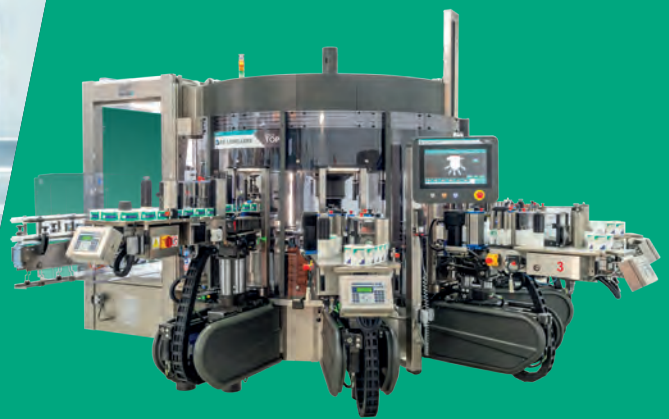


Performance, Packaged



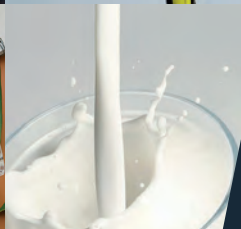
BE Flexible

MODULARITY – DRIVEN INNOVATION



Whatever market you’re in, P.E. Labellers adds more value and performance to your products. Flexible design makes the difference.

Our ergonomic machines offer modular interchangeable independent stations that can each utilize different labeling technologies for non-stop quality production.



BE Flexible.

PELabellers.com



LABELPACK®, EACH LABEL A NEW STORY

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

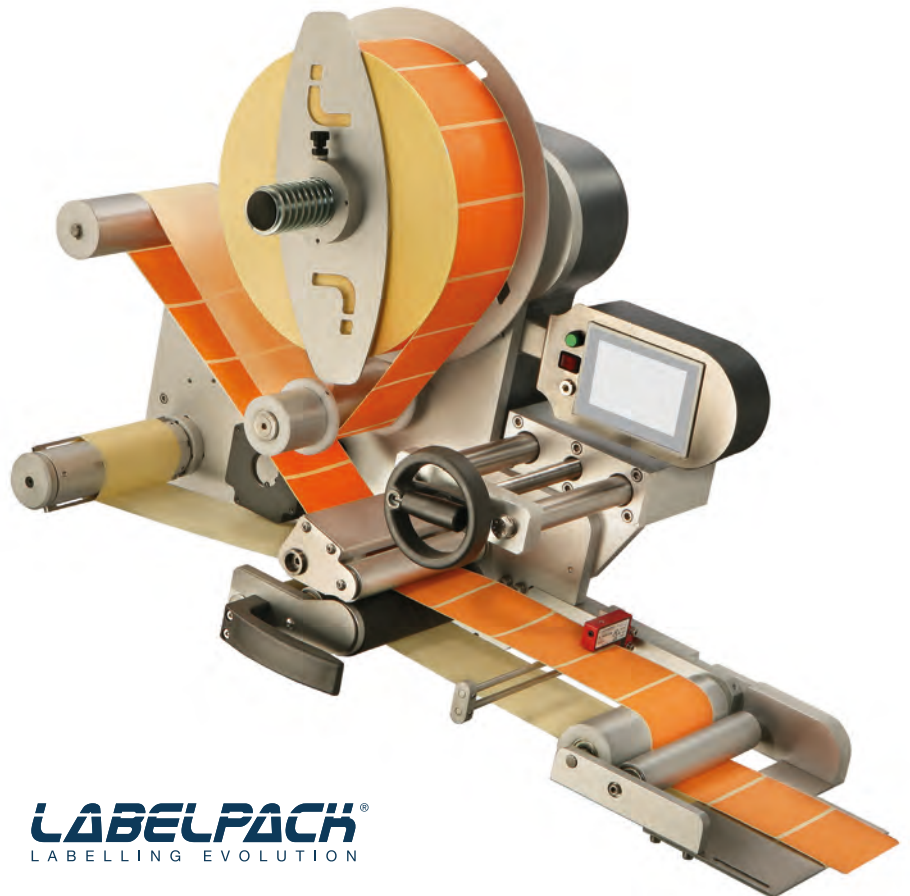
In addition to the commercial image of the products, the packaging has to show some product information, such as: product name, ingredients, shelf life, expiry date, nutritional characteristics, country of origin and other important data required by law.

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

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

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

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



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

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

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

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

LABELPACK®
LABELLING EVOLUTION



identify the best solution among the different models of automatic 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



www.labelpack.it

Label your world, label your life.



LABELX

LABELPACK®
LABELLING EVOLUTION

A perfect choice for food industry.

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

Print & Apply solutions for boxes and pallets.

klafdesign.it



DRINK TO A GREEN FUTURE WITH **MACA**

Sustainable innovation for a better world

Just as the film unrolls and runs fast, stroking the reels, MACA look to the future with a quick vision, but that follows a gentle rhythm that respects the environment.

Maca counts on a very deep level of internalization of the production process, from pre-press to logistics, from R&D to the quality laboratory, with a 4.0 integration of all the machines in the company software, in order to have 100% control over all production phases, including preparatory and final testing of the finished product. Maca produces Flexible Packaging for any application and label solutions with different materials and application techniques, from shrink sleeves to roll-fed to stretch sleeves, offering solutions with low environmental impact, 100% recyclability and logistical and economic advantages.

The partnership with Comag, which has specialized for over 30 years in innovative machines for packaging and bottling, allows the company to follow the customer from the design phase of the packaging machine to the creation of the finished packaging.

PACKAGING FOR BEVERAGE SHOULD BE BOTH ECONOMICALLY AND ECOLOGICALLY SENSITIVE? THE ANSWER IS YES!

With stretch sleeves solution we can produce flexible packaging with:

- Up to 50% cost saving
- Material 100% ecofriendly and full compatibility to recycling
- No thermal shrinkage
- Clean and low energy process of application
- 360° coverage with brilliant graphics and intense colors
- More space for creativity and branding

Thanks to the Stretch Sleeve Labeling Machine SLC200 NG it is possible to apply Stretch Sleeves on pet, pe, pvc and glass containers, metal kegs and plastic crates.

Thanks to the modern technology of Stretch Sleeve Labeling Machine – SLC200 NG, Maca is able to label up to 3000 kegs per hour with a label of great aesthetic appeal, with bright graphics, which adapts perfectly to the shape of the containers and totally sustainable. Stretch Sleeve, in fact, do not require glue or heat to be applied because there is no thermal shrinkage, drastically reducing energy consumption and the release of plastics into the environment. Furthermore, these labels allow the primary pack to be completely covered, opening up to the brands

infinite possibilities of personalization and creative expression at a cost reduced by 30/50%.

This machine can apply stretch sleeves on pet, pe, pvc and glass containers, metal drums and empty or full plastic crates (from 5lt to 50lt), wet or dry (humid conditions, special surface or dimensions do not affect the labeling) with more advantages:

- Endless customization possibilities thanks to the application on a wide range of container formats and shapes;
- 360° coverage with more branding opportunities





- Brilliant graphic display, printing up to 9 colors
- Reduction of energy consumption
- Cost saving in terms of reduction of energy consumption and quantity of material
- Optimization of storage and logistics
- Disposal (labels are 100% recyclable).

Maca and Comag will be at BrauBeviale Special Edition 2020. Meet the companies on November 10-11-12 in Nuremberg.

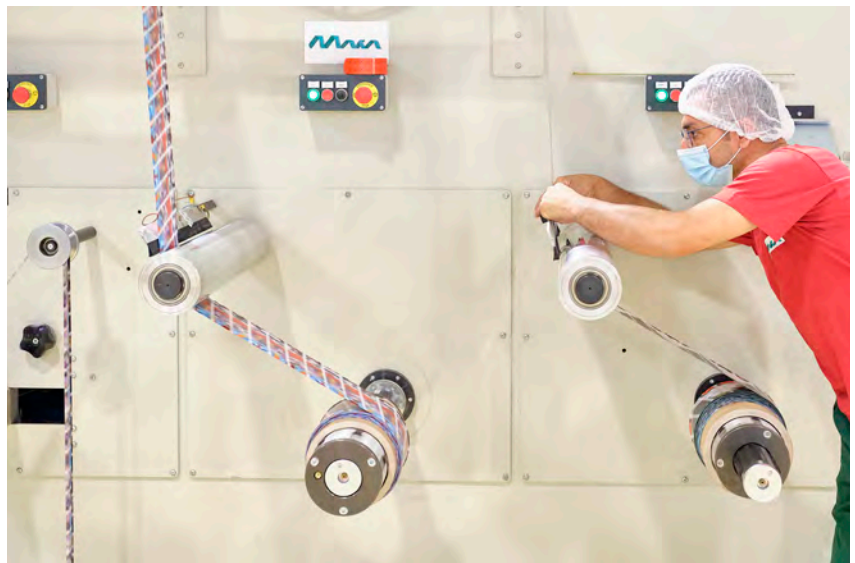
Follow the LinkedIn page @Macasrl for more info or subscribe on

www.macasrl.it

DESCRIPTION MACHINE

Stretch Sleeve Labeling Machine – SLC200 NG

Our linear labelling machines for stretch sleeves, available in single, double and triple head version, feature an innovative concept which merges a very simple way of functioning with advanced design and manufacturing technologies.



This gives several advantages:

- The machines can operate a wide range of sizes and forms, from small cans to large sized jars.
- The machines can apply the stretch sleeve label on PET, PE, PVC, aluminium, glass etc, either wet or dry containers.
- Non-stop positive transport of the cans which allows the machine to work either full or empty bottles.
- Easy handling of the sleeve: directly

from the reel to the can without any intermediate passages, allowing high precision and repeatability of the sleeve application.

- Operations for format changeover are simple and quick. Only a few mechanical parts need to be replaced and the changeover can be completed in a few minutes.
- The machines are very compact and can be easily installed on existing lines. 🏭

ALPHAMAC PRESENTS ITS NEW SINGLE SHUTTLE EBM MACHINE, ALPHA ZERO

The new born within AlphaMAC range of machines expresses in the etymology of its name the sense of the concept behind it. ZERO, meant as “NOTHING”, wants to remark the easiness of installation, set-up and use of the machine for the user. The idea of AlphaMAC was to create a very flexible model of machine, with a plug & play concept, dedicated to converters who run small production lots with a lot of mold and tooling changeovers.

The result was an extremely compact machine, capable to be sea-shipped in a single container, with a very limited number of parts to be disassembled and then reassembled. In this way, final user could easily be able to install and to connect the utilities to its machine by himself, thanks to a dedicated tutorial, and to start the production in a very short time.

The in-line layout offers a very accessible product exit for the user at the front part of the machine, so as the flashes underneath the product conveyor. The 2,0 m x 5,7 m overall dimensions help the user to optimize the spaces into the production plant and to place several machines one next to the other offering an even greater flexibility of production.

The technology inside Alpha ZERO is identical to the double shuttle model (SEICENTO-600), with mechanical, electric, pneumatic and electronic parts which assure interchangeability between the two models in case of need. Powered and controlled via last generation B&R equipment, it assures the same easiness of use, intuitive HMI, predictive maintenance and process features of the other models of the range. A particular attention during the design

of the machine was paid in regards to the mold change-over operations time, offering a real valuable advantage to those users who run on a high number of different molds. The doors on both sides offer an optimized accessibility to the shuttle and to the water pipes for the operators while an internal swivel arm allows to extract the mold from the front door of the machine.

An additional “quick mold change” package is available with a bayonet system to quickly change blow pins and some mold water quick release couplings to further speed up the operations if needed.

At the same way, if user needs to radically modify the configuration of the machine changing the extrusion head, a system was designed to allow a fast un-coupling of the main electric connections and the extraction from the side of the machine.

Extruder pack comes standard with AlphaMAC specific barrier screw profile

of 26 lengths on diameter for a high percentage use of regrind and post-consumer resins and the machine offers the possibility to be configured for both monolayer and co-extrusion.

The 600 mm stroke, with a 180 kN full electric clamping system allows the production of a wide variety of containers with volumes from 100 ml to 10 lt in multi cavity.

Greater production flexibility


Easy tooling changeover

Easy process features

Predictive maintenance

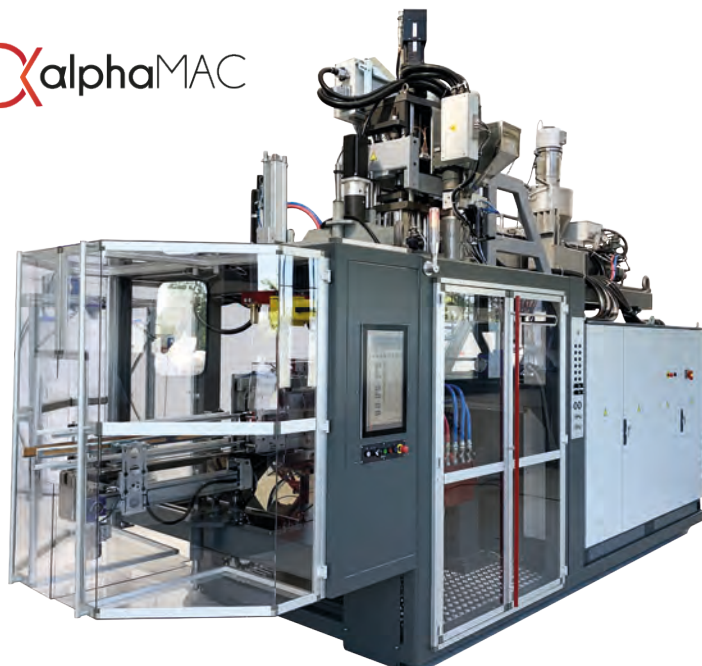
Compact footprint

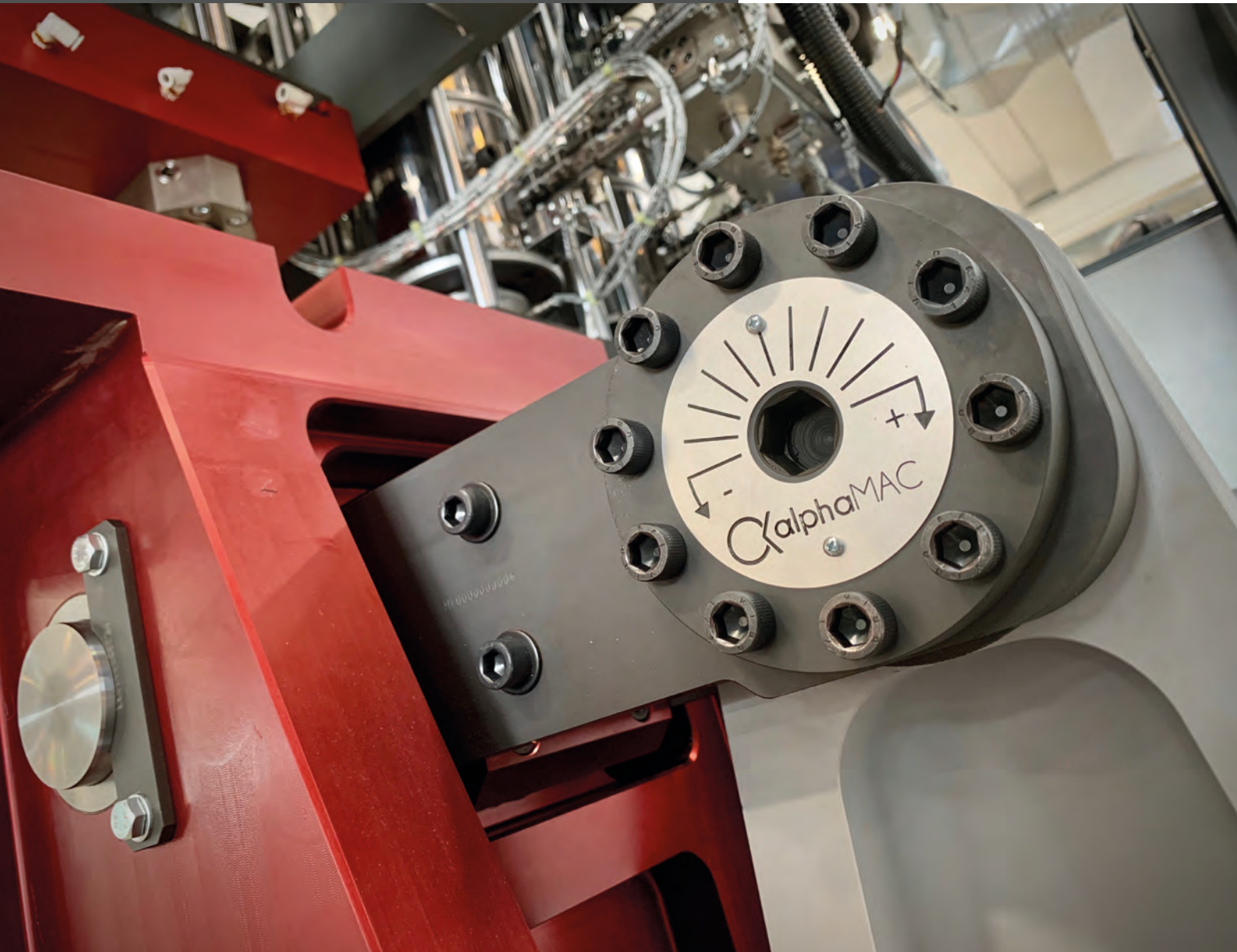
4.0 Industry inside

Some open days are planned in August to allow partners and potential acquirer to see the machine in production and to exchange views with AlphaMAC technicians and Sales team. 

www.alphamac.it

 alphaMAC





Discover Alpha ZERO
full electric EBM machine

Single station in-line layout
by AlphaMAC

info@alphamac.it

METTLER-TOLEDO'S NEW LABEL INSPECTION SOLUTION TO MINIMISE REWORKING

Mettler-Toledo's two new Product Data Check technology features perform product label checks on a wide variety of food and pharmaceutical packaging to minimise rework, mitigate recalls, reduce waste, improve operational efficiencies, and uphold brand integrity

Mettler-Toledo Product Inspection has launched two new Product Data Check technology options to be integrated into existing C-Series checkweighers. The new vision inspection add-ons allow manufacturers to incorporate fully integrated smart camera technology into their production lines to verify the presence of correct labels. As a result, manufacturers can reject incorrectly labelled packaged products, helping to minimise the risk of product recalls plus protect brand integrity and profits from avoidable product loss.

The new Product Data Check technology options can verify different-sized packaged product labels on the same line across a wide range of food and pharmaceutical applications. For example, manufacturers producing different ice cream flavours or various baby food products can now check each label against specific product data and reject non-conforming labels. Advantages include:

- Minimising the rework time that staff must spend because mislabelling mistakes are caught early before the packaged product reaches the secondary packaging stage.
- Mitigating product recalls by confirming that only correctly labelled packaged products can leave the production facility. The technology rejects labels that incorrectly display allergen information as per the pre-programmed criteria. Plus, after product changeovers, it verifies that the correct labels are applied to the correct packages.
- Reducing waste, and its associated costs, as products with non-conforming labels or those that are mislabelled can now be re-packaged with the correct label.
- Improving operational efficiency by reducing line setup time for configuring new label inspections on product changeovers thanks to easy-to-use pre-programmed inspection set up software.
- Protecting brand reputation against any negative repercussions due to inferior package quality or mislabelled products reaching the marketplace.

Label checks performed by the new technology includes Optical Character Recognition (OCR), and Optical Character Verification (OCV), alphanumeric text and 1D and 2D code identification.

The Product Data Check inspects a wide range of languages and checks for bolded listed ingredients, such as allergens, to ensure food safety and compliance with the EU Labelling Directive 2000/13/EC.

"Recalls and rework due to mislabelled products is an easily-prevented issue," says Jürgen Kress, Head of Checkweighing and Vision Inspection for Mettler-Toledo Product Inspection. "That is why we wanted to give manufacturers an easy way to add product data verification to their existing Mettler-Toledo equipment to provide extra quality control with minimal use of production line space."

Constructed in Germany, the Product Data Check is available in two different configurations depending on the product shape:




Product Data Check

This vision inspection option is suitable for oriented packaged products i.e. product shapes with an obvious front and back. Manufacturers can select up to three cameras to verify data on the front, back and top of each product. A single human-machine interface (HMI) controls the cameras whilst intuitive software allows for easy product profiles switching. The multiple cameras can be easily placed onto the checkweigher system or inspection equipment and are supported by simple brackets thus saving valuable production space.

Product Data Check 360°

Designed for round products that may rotate on a conveyor belt, the Product Data Check 360 unique configuration of six sensors generates a 360° view of the product label to verify its data. With a small footprint to save valuable space on the production line, its

housing has sloped surfaces and is IP65 rated, making it suitable for wet cleaning environments thanks to its hygienic design. 

Visit:
www.mt.com/ci-vision



INNOVATION AT HIGH-SPEED: CONTAINER FILLING MACHINES



Newtec's High-Speed Container Filler (HSCF) has been designed for speed and versatility, in response to client requests for a solution capable of achieving higher capacity across a variety of products and packaging materials.

The HSCF can be easily adjusted to pack a diverse range of products, from harder items such as nuts and candies to softer and more fragile foods such as cherry tomatoes and blueberries. The solution is capable of filling containers in various dimensions with or without

lids. Newtec has designed a tool for each container type and while covering complex functions each tool is very easy to change from running e.g. clam-shell trays to buckets. It has achieved this by using the following three units: the denester, the filling chute and the closing unit, which are all exchangeable.

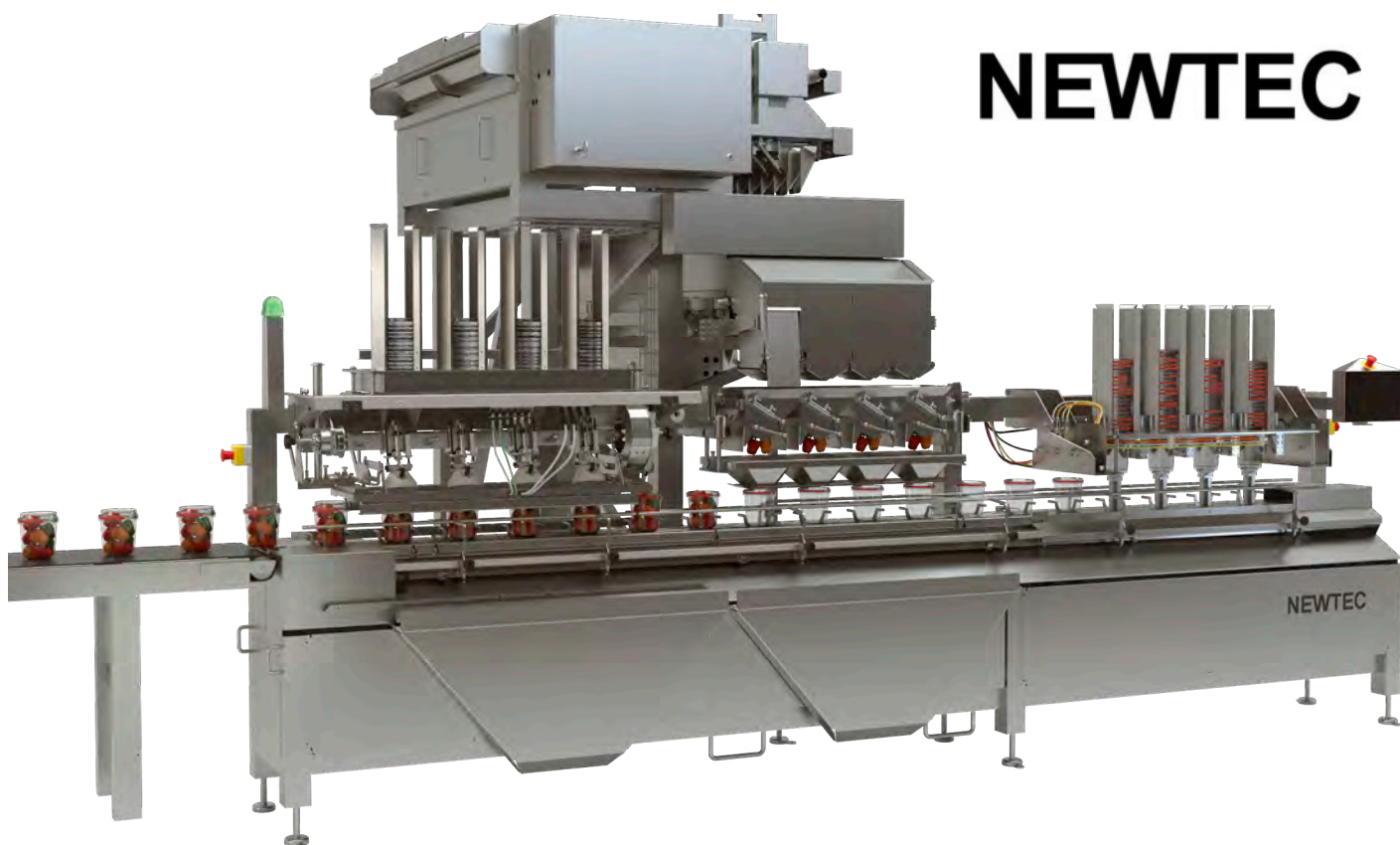
The cost-effective system is operated by an intuitive interface, which is an important factor, as well as the easy access for cleaning and servicing if you are changing your production many times a day.

Designed with speed in mind

Newtec mechanical engineer, Mathias Theil Eilertsen, worked on the solution's development. The solution represents a fully automatic system from start to finish and is just one example of how Newtec can streamline your applications and increase your bottom line.

"It's highly flexible and it offers high-capacity and high-speed," he says. "That's the main advantage of this machine. The high flexibility comes from the concept of having a basic machine where you add a set of

NEWTEC



unique tools depending on your preferred container types”.

“This means that you don’t need to buy a completely new machine if you get a new packaging material. That’s a big advantage.”

However, the machine has been designed specifically to deliver higher levels of speed. “Speed was quite a

big thing for this machine,” adds Mr Eilertsen. “That was the main goal. With other machines, we are doing about 70 or 80 packs a minute. We can do up to 100 packs a minute with this one”.


“Customers will experience a higher speed and they will notice a lot more production than normal.”

Keeping up with new orders

“We always develop new machines based on request and interest from customers,” Mr Eilertsen says. “Of course, they have an interest in getting the machines as quickly as possible when they get in touch with us. Often, our customers are taking a big automation step forward and can’t wait to start optimising their production”.



“So there’s a bit of pressure when we are in the innovation phase aiming for the best quality on the market and working hard to exceed the expectations of our customers. For me, it is so rewarding to visit the customer after the installation for the final fine-tuning and see how their vision has been realised.”

Despite being able to operate at higher speeds, the HSCF’s energy consumption isn’t any higher than current machines on the market. Mr Eilertsen says the feedback has been highly positive and there are more orders to follow. This adds to Newtec’s total of installing more than 20,000 machines during the last 40 years. 

www.newtec.com



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. 🏠



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



FAST DELIVERY



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general system pack

When the labeling system makes a difference:

P.E. LABELLERS, LEADER IN LABELING FOR ALMOST 50 YEARS EXPLAINS WHY

The PE group has made the history of food industry in the world, thanks to its ability to adapt the labelling machines to the new production needs of companies and the increasingly high-quality standards imposed by the market.

How? By always giving priority to our customers. Listening to them, visiting them, studying the different production needs, and understanding their business objectives. This is how, year after year, the requirements of these companies have become PE's own technological assets.

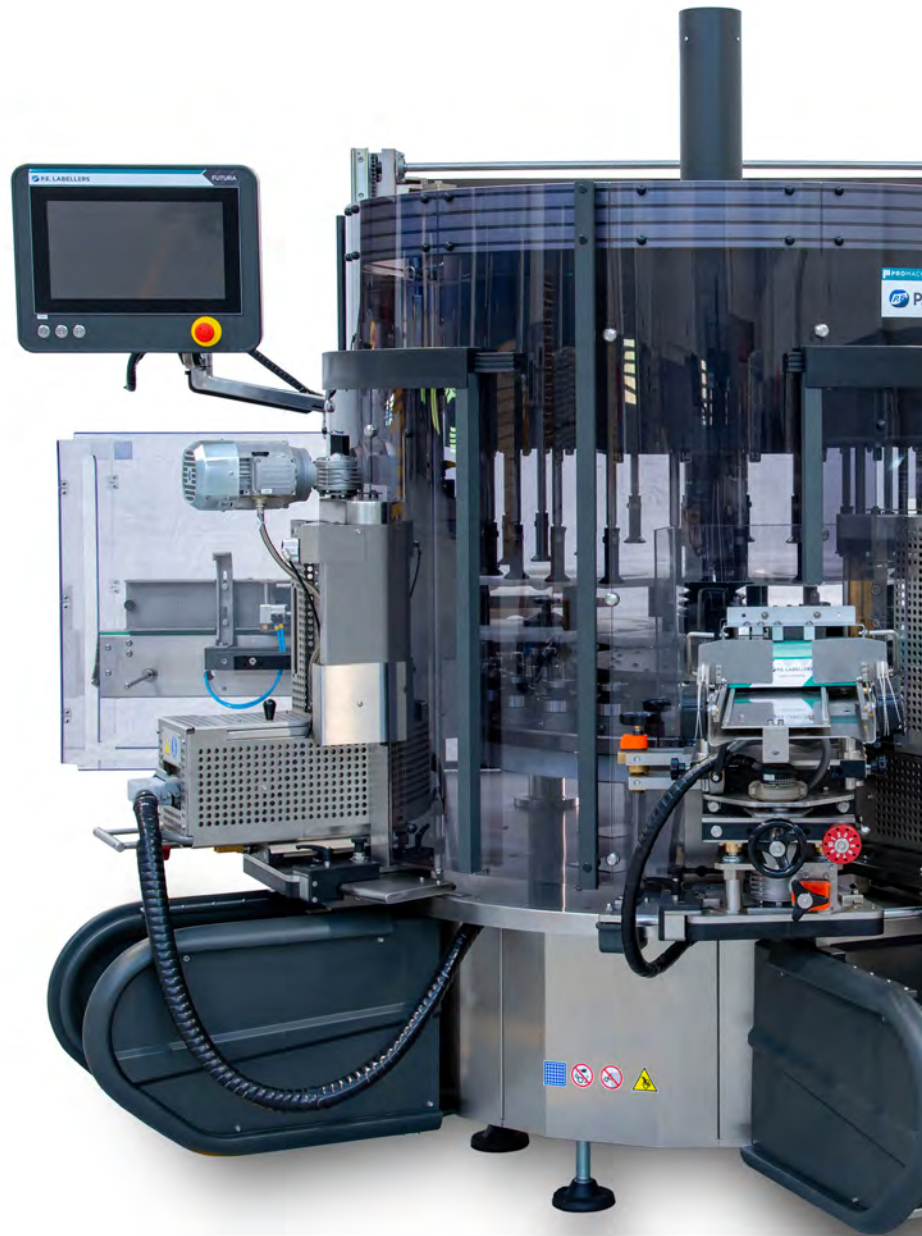
The key point remains the modularity: the absolute flexibility in combining the different labelling technologies, starting from a machine body and inserting any type of modular independent labeling stations, on the base of any specific production need to be met. P.E. develops a great range of self-adhesive machines, with cold glue, pre-cut with hot glue, hybrid labeling solutions, for multiple types of companies of different markets.

Today the food industry, from dairy to tinned foods, oil to sauces, jams and spreadable creams to pickles, demands a level of competence and flexibility that can be satisfied not only through a modular approach. Making an early move, PE responds with smart Innovation Design solutions.

We can thus imagine the extension of the range of models we can choose from. **The driver is always**

the production requirement to be met, the speeds to be obtained and the types of covers with which to coat - and enhance - the products and containers that differ in materials, features and sizes. Thanks to Innovation Technology, every limit

can be overcome. The concept of modularity is extended to every component of the machines, designed in ergonomic solutions and strongly focused on energy savings. This is why many companies in the markets find in PE machines an effective





P.E. LABELLERS™

chemical and pharmaceutical industries worldwide.

As always, what is precious must be protected: the ability to provide specialized services according to machine types in every geographical area, and a staff of over 90 technicians globally distributed, represents added value factors. It can thus count on non-stop assistance, even remotely, specific and cutting-edge maintenance programs, dedicated training at the customer's facility or the modern PE University classrooms.

What's on the line? Everything.

QUOTE

<<The strength lies in flexibility. It is a fundamental concept that draws inspiration from the development principles themselves. As Darwin demonstrated, "Those who are most capable of adapting to changes survive and succeed." PE LABELLERS has built its leadership on this key point and for almost 50 years now the market continues to prove it right>>.

SHORT COMPANY PROFILE

The P.E. LABELLERS group


P.E. LABELLERS, incepted in 1974 in Mantua (Italy), has developed over the years, becoming a world leader in the production of automatic labelling machines.

The reference dimension is global: the group is made up of 8

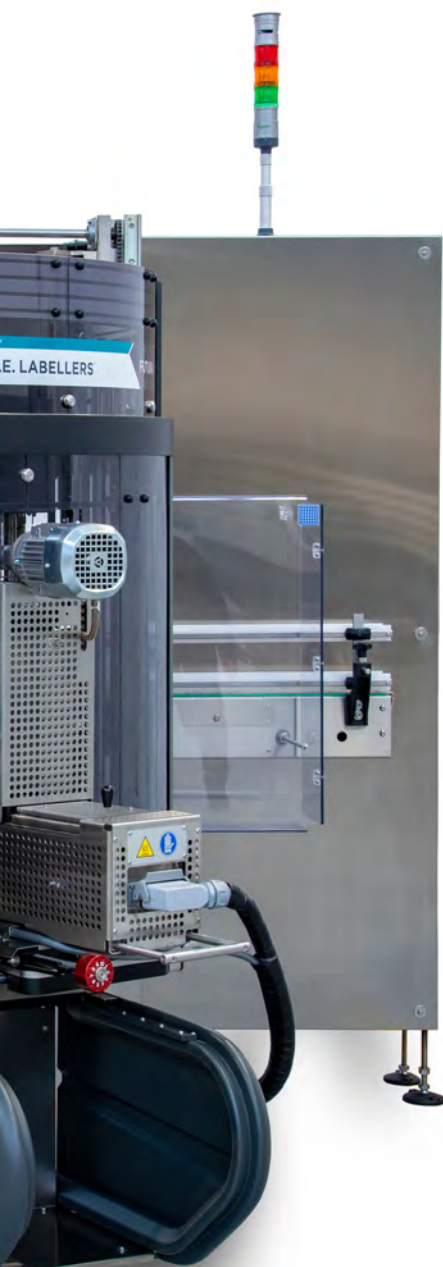
companies located in Italy, the USA and Brazil, and is part of the U.S. Pro Mach multinational group.

The strategy adopted by PE was to divide the production by creating factories dedicated to the various processes, dedicating each production site to different lines of machines.

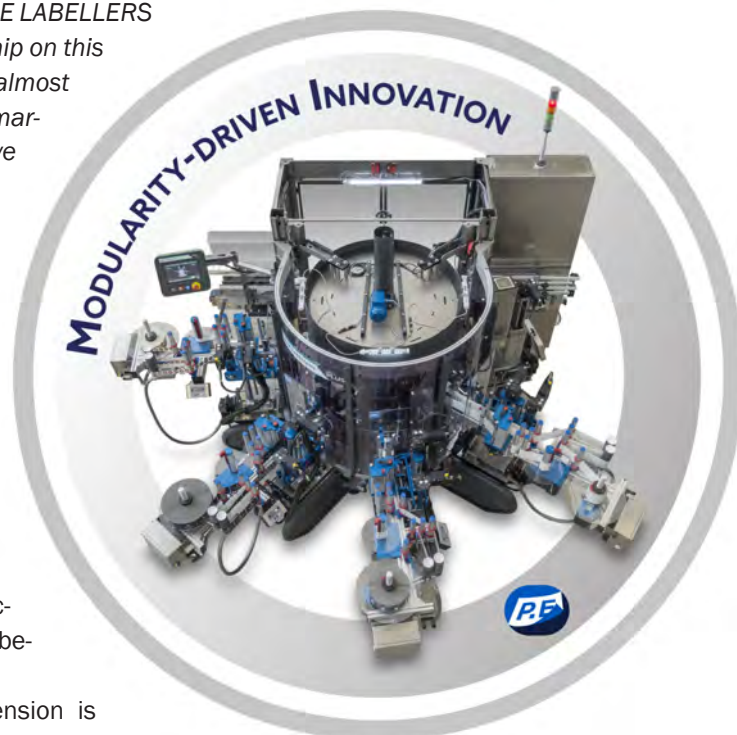
Today the PE Group's Lean Production has led to the creation of 450 machines yearly, exported all over the world and widely managed remotely.

There are around 10,000 P.E. machines installed worldwide. Each line is developed in one of the 7 production sites in the world, according to the philosophy of vertical production. P.E. with its own labelling machines services the production chains of food, wine, dairy, pharmaceutical, chemical and cosmetic industries. 

www.pelabellers.com

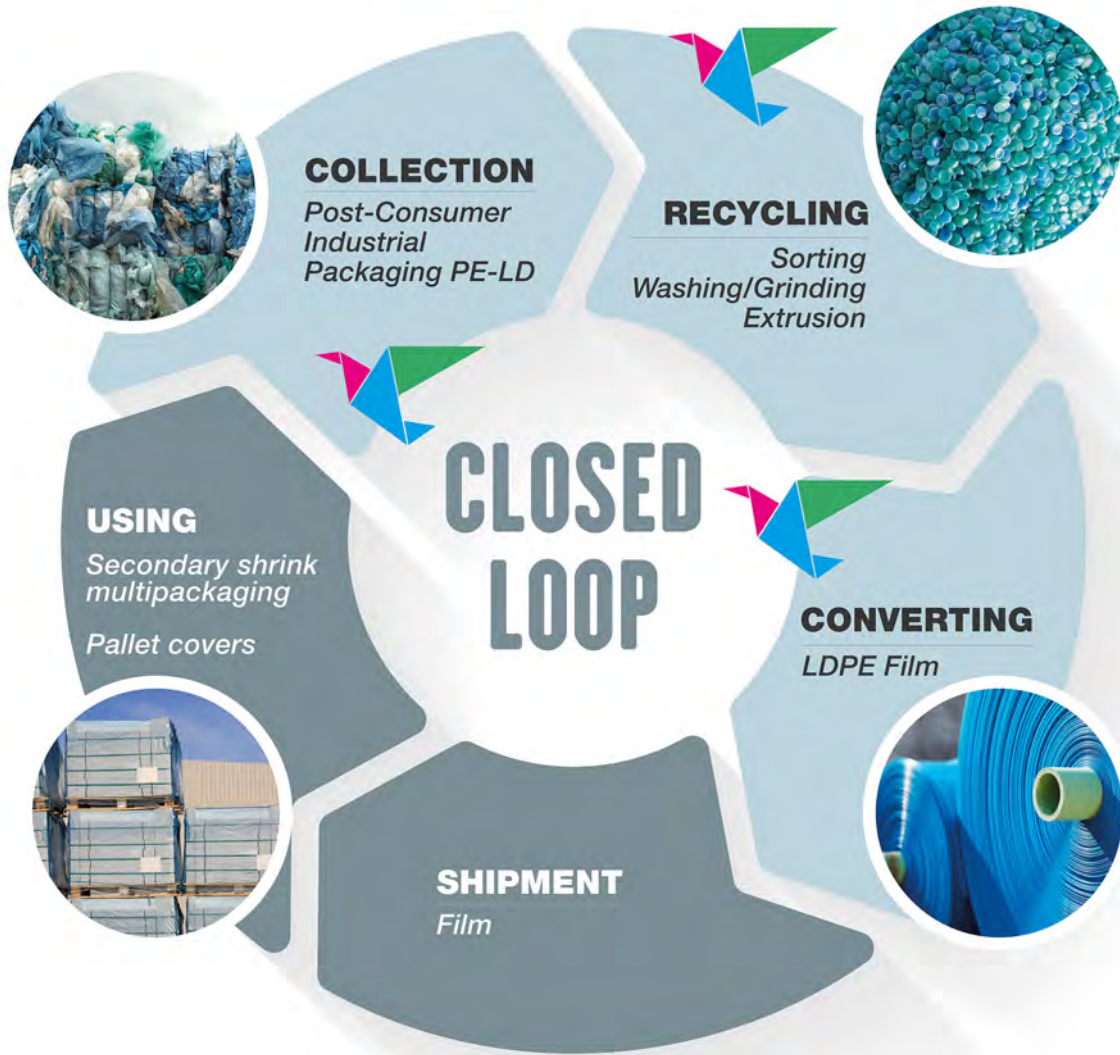


response, which results in real savings and the economic optimization of their production lines. It is therefore not surprising that besides food & dairy, PE Labellers services the beverages, wine & spirits, mineral waters, personal & home care, and



CLOSED-LOOP:

The Aliplast “recipe” for reusing plastic packaging



A circular system that allows for the introduction of plastic materials in the recycling cycle, reducing costs and impact on the environment. Its name is “closed-loop” and it has been developed by Aliplast, a Gruppo Hera company and European leader in the production of flexible PE films, PET sheets and regenerated polymers. The closed-loop system can be leveraged by companies in industries such as packaging (for food and beverage) and ceramics.

Cutting costs while giving new life to plastic waste

There are two main benefits of the recycling economics achieved by Aliplast, a Gruppo Hera company and European leader in the production of flexible PE films, PET sheets and regenerated polymers.

The first, more immediate one, is about the ecosystem. The adoption of the circular model offered by the company leads to an indefinite extension of the lifespan of plastics, promoting its re-

covery and limiting its release into the environment. This leads to a considerable reduction of the potential pollution caused by this material, whose perception is also transformed, from problem to resource. The second benefit is of an economic nature and results from the adoption of a closed-loop process. Taking advantage of a closed-loop system allows to get the most of your plastic waste, while also guaranteeing the continuous availability of quality-controlled material.



Closed-loop's virtuous circle

Designed for the treatment of special waste, that is, waste produced by companies, the closed-loop system is a vertical process for the recovery and recycling of plastics which consists of several stages. First, the waste is collected in the customer company's production center, where the most suitable equipment to separate them and reduce their volume is located by Aliplast. The next stage involves transport to one of Aliplast's processing centers (the company has several facilities in Italy and branches in France, Spain, and Poland). Here the material is selected, ground and regenerated. The finished product that comes out of the process is a material comparable to virgin plastic in terms of quality and that can then



be processed to obtain flexible PE films or can be kept in granules in order to be converted at a later date, as necessary. Aliplast offers a turnkey service, taking care of the whole waste material processing cycle: from the collection of the disposed product at the customer company center to the delivery of re-generated material.

When flexibility rhymes with quality: the example of the ceramic district

The closed-loop processes designed by Aliplast boast great flexibility, to the point of meeting not only the needs of a single company, but of a whole industrial district.

An example is that of the Modena ceramic supply-chain. For product types and quality, this is a unique area in the world, with a high number of contractors who cover different process, such as the tile decoration stages. During the different phases of production, ceramic products are enclosed in inner and outer packaging, stored, and brought to the sub-contractors, where they are unpacked and, once treated, packed once again. This procedure leads to the production of high quantities of waste films that are recovered

and processed by Aliplast in the region, and they are then handled by the Treviso plant. The resulting films are returned to the supply chain and used again for the inner and outer packaging of ceramics.

The benefit of working with Herambiente

The closed-loop project fits perfectly with the offering aimed at companies from Herambiente - a Gruppo Hera company and the first national provider of waste treatment - and widens the portfolio of "green" solutions the company offers. In addition to having a series of technologically cutting-edge plants for waste disposal and recovery, Aliplast and Herambiente work hand in hand, sharing a unique wealth of expertise in the industrial waste industry. A wealth which is made available to our customers and offers real added value. 

www.aliplastspa.com



TOYOICHEM ACHIEVES NEW ADHESIVE WITH UP TO 80% BIOMASS CONTENT

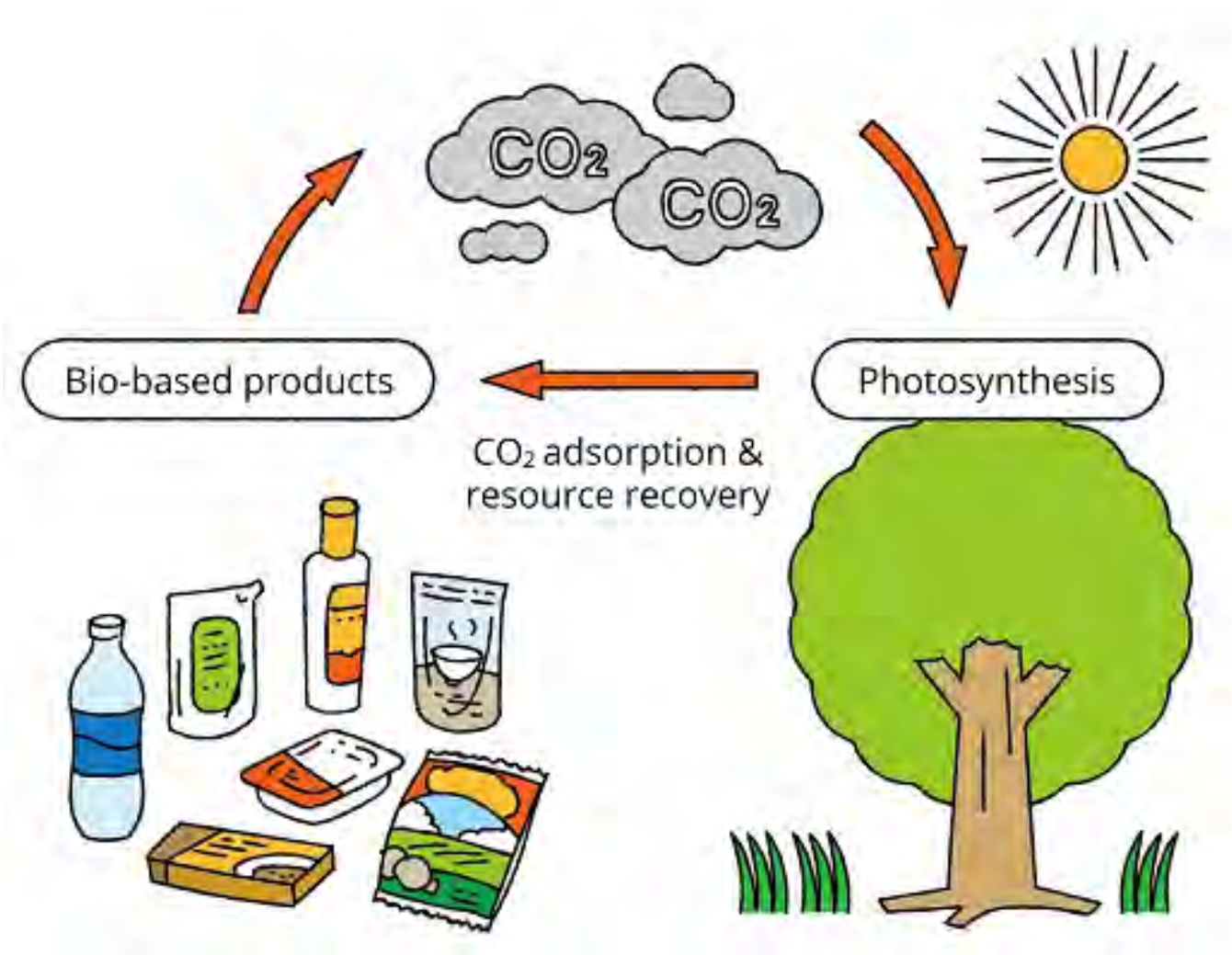
Biomass content dramatically increased by synthesizing polymers from bio-based raw materials

Toyochem Co., Ltd., a member company of the Toyo Ink Group, has developed a new pressure-sensitive adhesive (PSA) with a high bio-based content for use in packaging, labels and tapes. The bio-based content for the company's Cyabine™ series of polyurethane adhesives recorded values up to 80%, while the Oribain™ series for acrylic

adhesives up to 75%. Both series also include a removable PSA composition with 10% bio-based content, a feat that had been considered difficult to accomplish by using conventional bio-based adhesives.

As countries around the globe work to transition to a circular economy, materials produced from biomass

are expected to play a key role. Given the tremendous focus on mitigating climate change and its impact, urgent research and investment is being devoted to moving away from today's petroleum-based economy to a more sustainable one based on recycling and renewable resources. As such, bio-based materials are attracting increasing attention across



a diverse range of fields, due to the ecological advantages that come with their use.

In response to these trends, Toyochem has recently developed an advanced pressure-sensitive adhesive composition with biomass content up to 80%. Building on its 2018 release of the industry's first adhesives with 20% bio-based content, Toyochem is pleased to launch another adhesive innovation with a substantially higher content level. Researchers in Japan achieved this breakthrough by synthesizing the polymer from raw materials derived from biomass. As a result, the new adhesive gives packaging converters who are looking to incorporate biomass into their packaging structures a more eco-friendly alternative without compromising on performance.


The new Cyabine and Oribain adhesives announced today are currently available in Japan with a worldwide release to follow in the next few

years. With its ever-growing portfolios of biodegradable, bio-based, ultra-high solids and water-based adhesive products, Toyochem will continually work to create innovative solutions that help reduce the environmental load on society.

About Toyochem Co., Ltd.

Toyochem, a wholly owned subsidiary of the Toyo Ink Group, oversees the Group's Polymers and Coatings-related business segment as a core operating company. Headquartered in Tokyo, the company operates three production facilities in Japan. Using the Group's polymer design technologies that have been cultivated for over a century, Toyochem manufactures polymers, adhesive

tapes, marking films and coatings for a wide array of industrial applications. The company's slogan "Something New, Close to You" embodies its commitment to continuously bring new value to everyday lives by delivering new solutions that use Toyochem polymers as their core material.

Toyochem, the Toyochem logo, Oribain and Cyabine are trademarks or registered trademarks of Toyo Ink SC Holdings Co., Ltd. 

www.toyo-chem.com/en/

For more information about the Toyo Ink Group schd.toyoinkgroup.com/en/



TOYO CHEM
Something New, Close to You



HOLYGRAIL 2.0 LAUNCHED:

Mondi trials digital watermarking to separate waste for a circular economy

Mondi, a global leader in packaging and paper, has joined forces with AIM, the European Brands Association, and other partners across the value chain to prove the viability of digital watermarking for sorting waste at scale. The HolyGrail 2.0 initiative has the ambitious goal of assessing whether this pioneering digital technology can enable better sorting and higher-quality recycling rates for packaging in the EU, thereby driving a truly circular economy.

Mondi was a founding member of the original Pioneer Project HolyGrail, facilitated by the Ellen MacArthur foundation. Now over 85 partners across the value chain are working together to refine and commercialise this concept, with Mondi continuing its active role in trialling the innovative technology.

Postage stamp sized watermarks on packaging – which are not visible to the naked eye – make it possible to effectively sort the material into specific waste streams. Conventional sensor technologies (e.g. near infrared spectroscopy) are not able to reliably identify multi-material packaging, so they can end up as contaminants when recycling mono-materials. With this new technology, it becomes possible to separate materials more accurately and generate new waste streams, which then can be recycled with enhanced recycling technologies. These digital watermarks also provide other opportunities. For example, consumers can use a smartphone app to find details about the packaging and how to recycle it, and brand owners can add product details as well.

Mondi has played an important role in this project since the beginning,

- AIM, the European Brands Association, has launched HolyGrail 2.0 with Mondi and other partners across the value chain to prove the viability of digital watermarking for sorting waste at scale.
- Digital watermarks have the potential to revolutionise the way we sort and recycle waste, increasing the commercial value of waste so that it can be reused again as a resource.
- Mondi was a founding member of the Pioneer Project HolyGrail and continues to play an active role to validate the technology. This includes running trials with partners across the value chain.

Graeme Smith, Head of Product Sustainability for Flexible Packaging and Engineered Materials, explained: “As members of the Ellen MacArthur Foundation’s New Plastics Economy, we were part of the initial team to bring

the Pioneer Project, HolyGrail, to life. At Mondi, we believe packaging should be sustainable by design and we see the need to improve the sorting and separation of packaging waste as part of a circular economy. Digital watermarks have the potential to make this a reality. Improved recycling will increase the value of packaging waste, driving higher collection rates and making it a valuable commercial resource for the future.”

As HolyGrail 2.0 progresses, Mondi is well positioned to contribute to its success by validating digital watermarks with partners along the value chain. Mondi will be conducting full-scale industrial trials with key customers in the near future. 🏠

www.mondigroup.com



(Photo: Mondi, PR159)

ACM ENGINEERING: HIGH-QUALITY MOTORS AND GENERATORS

ACM Engineering is an Italian company based in Bardello (Varese), Lombardy. It is a leading company in the engineering manufacturing of the following products:

- 1) Compact brushless servomotors.
- 2) Hollow-shaft servomotors.
- 3) Direct drive servomotors.
- 4) Torque servomotors.
- 5) Roller table motors.
- 6) Generators for wind turbines.
- 7) Permanent-magnet synchronous motors and generators for naval applications.
- 8) Motors and generators for automotive applications.

Features:

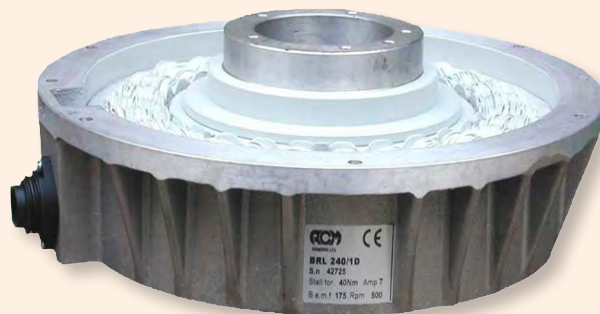
In addition to its standard production, ACM Engineering is able to produce customized products for any customer demand, also in limited series. The Company is ISO 9001-2000 and UL certified.

ACM products can be used in the following sectors:

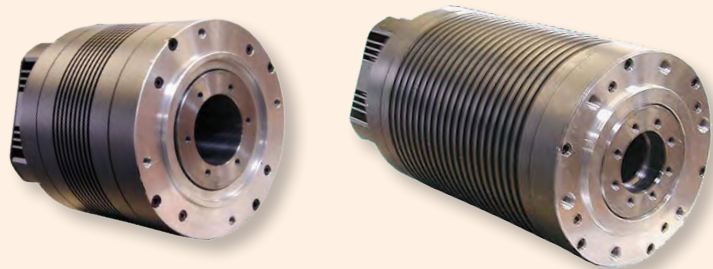
- Industrial automation.
- Machines tools.
- Textile and clothing machinery.
- Wood working machinery.
- Sewing machines.
- Packaging machinery.
- Glass machinery.
- Printing machinery.
- Flexographic printing machinery.
- Roller brushless motors for conveyor systems.
- Jewellery machinery.
- Agricultural and food machinery.
- Plastic machinery.
- Marble processing machinery.
- Serigraph printing machinery.

- Sheet metal processing machinery.
- Wind turbine plants.
- Automotive applications.
- Naval applications. 🏠

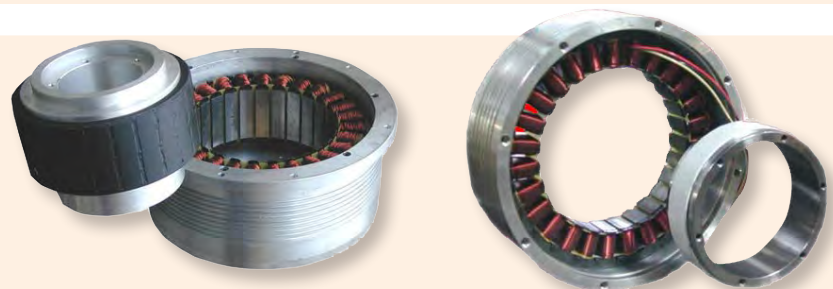
www.acmengineering.it



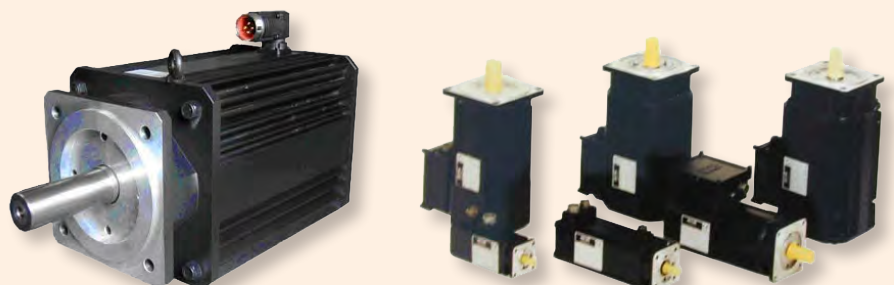
Direct drive servomotors



Hollow-shaft servomotors



Torque servomotor



Brushless servomotor

COVID BUSINESS CONTINUITY ADDRESSED WITH NEW VIRTUAL TESTING SOLUTION

Thanks to its deployment of advanced contemporary automation solutions, Industry 4.0 concepts and comprehensive on- and off-machine connectivity, Cama is now able to virtualise every step of a project: from initial design concepts, through build, testing, commissioning & installation, and beyond, for ongoing maintenance and support.

Cama's new Live FAT (Factory Acceptance Testing) is the latest addition to its extensive digital-capabilities portfolio, which also encompasses pre-sales visualisation, virtual design (using augmented reality) and virtual commissioning.

"The launch of our Live FAT service comes at the perfect time," explains Daniele Bellante, CEO at Cama Group.

"Someone once said that necessity is the mother of invention, and this is especially true in the current business climate. Although we have been working on the technology for some months now, its virtual, on-line approach is proving incredibly pertinent and beneficial in these times of lockdown and separation."

Using the Live FAT Platform, smart cameras located close to the machine's primary operational elements, give customers real-time video access to machine tests – using their own protocols and project specifications – live from Cama's premises. In addition to the comprehensive overview given by the smart cameras, customers can also access complementary cameras covering



Cama Group addresses pandemic concerns and helps maintain business continuity, by bolstering digital manufacturing services with new Live FAT (Factory Acceptance Testing) programme



static equipment, such as electrical panels.

Sharing of the visual information and data streams is via a secure, invite-only Microsoft Teams portal, accessed using a computer, tablet, or phone. High-definition cameras coupled to dedicated visualisation software and auto lighting, ensure the clearest possible views, immaterial of the viewing platform.

Customers also have the option to go full screen on particular views, to get even more detail.

“The adoption of smart on-machine technology and far deeper connectivity delivers multiple benefits for both us, as machine builders, and, of course, for our many customers, who operate in multiple industries across

the globe,” Daniele elaborates. “Virtualisation can be applied to so many different facets of a machine’s lifecycle, and will help address multiple geographical, economical, technical and, in this instance, societal hurdles, where customers may not currently be able to deliver test products due to quantities, shipping costs, or simply because they are overly delicate or frozen.

For our customers it will be like having a highly knowledgeable Cama engineer on site... all day... every day.” 🏭

www.camagroup.com

cama
GROUP
Innovation meets Experience

FOOD PROCESSING IN UKRAINE: A GROWING SECTOR

The Food processing industry has become an extremely articulate sector, very close to a constant innovation made up of quality techniques and procedures which guarantee the creation of added value, always higher, of raw materials and semi-manufactured. This is a growing sector, which big countries, lead-in collect of raw materials, are looking at growing interest.

This is certainly the case of Ukraine, a country that in 2019 was among the top five exporters in Europe of agriculture products, thanks to its weather conditions and the 56% of the total of country surface considered suitable for particular agriculture activities.

It is a country extremely bound to harvest activities and procedures that, for these reasons, has made Food Processing a sturdy sector in constant growth.

In 2018, the total food processing production reached about 15 billion dollars, the 20% of total country industrial production.

This is growing sector, thanks to a political agenda rich of significant structural adjustment that contributed, from 2015, to improve innovation in the food processing field, as the Government promotes the local production willing to increase the overall amount of raw materials converted to manufactured product.

The investment food processing capitals has increased of 189 million dollars compared to 2017 where they amounted 846,9 million dollars, more less the 12% of the food processing total investments.

However, is not just a case that the Ukraine, after leaving the Russian market behind, the has started looking for business opportunities into

the European Food Processing realities.

Europe, in fact, manage the market providing technologies and machineries necessary to Processing & packaging Ukraine's industry of food and beverage. Italy is one of the top exporters in Ukraine of machineries for Food Processing, both for the sugar production, where it owns the 50% of the total Europe's exports, and the beverage and wine sector where together with Poland they rich the 58% of the total exports.

The same happens for the equipment used for the Pasta and similar Processing both to Austria, they export the 58% of the total export. These and other conditions made Ukraine one of the most palatable





country in this particular sector; in Ukraine the Food Processing heavily relies on small/medium enterprises and subsequently there are a very few big Food Processing enterprises responsible for the major part of sales.

So that, the market is very easy to exploit and with it reach business opportunities because there are many enterprises committed to Food & Beverage Processing business.

For this reason, the Italian Chamber of Commerce for Ukraine created the FoodProcessing Ukraine 2020

Project. The CCIPU initiative allows enterprises, to access to in kind fund made available directly by the Chamber of Commerce.

The support initiative will begin with the training companies' staff who will take the chance to attend a free Business Internationalization course for associated enterprise which is just the first step of the programme. In addition to the Formative part the companies will be allowed to PROMOTE themselves, to CONTACT directly through a webinar fair and b2b meetings and last but not least to DEFINE a list of Ukrainians gath-

ered during the support programme. In Order to access to support program you will need to go to www.cci-pu.org web site, and to Projects section where you will find Ukraine Food Processing 2020 send a request to participate filling out the form and receive any further information but first you have to be associated to CCIPU.

For any support or request please contact us. We wish you a good internationalization! 🏠

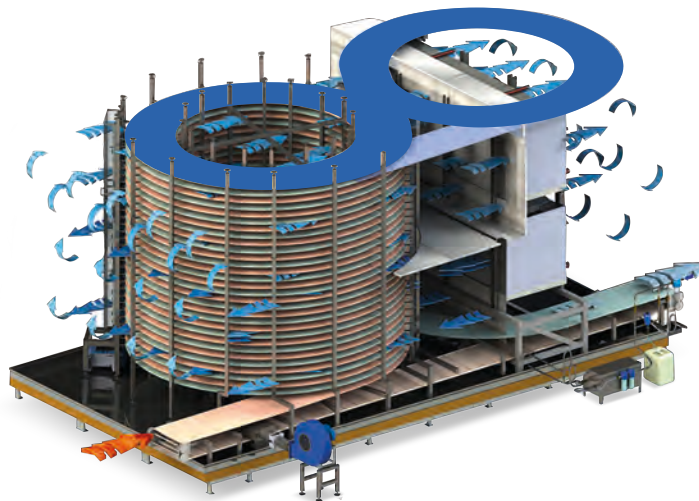
www.cci-pu.org





TECNOPOOL
TP FOOD GROUP

INFINITELY FREEZING FOR ALL



TecnoPool. The best solution for every food

Thanks to our innovative frosting system, we guarantee the best result. A uniform and perfect freezing quality. For all your products. TecnoPool Freezing system is not only synonymous with reliability. It's not only continuous frosting air flow. It means energy saving, zero waste of time, fast maintenance and a flexible layout suitable for all production lines.

Discover how on tecnoPool.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.

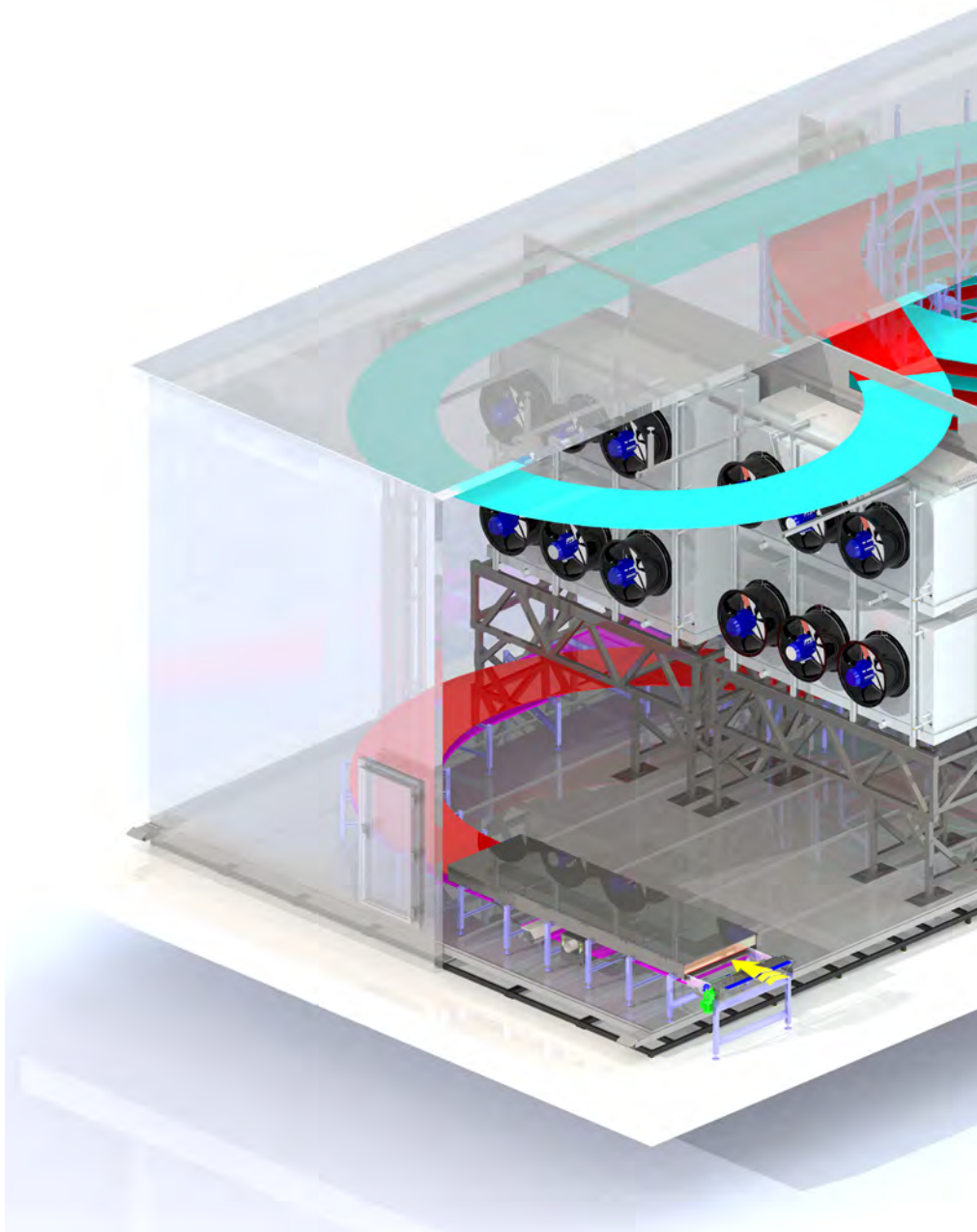
This process is spurring the company's evolution in various directions, for example on the customisation front, which has always been Tecnopool's strong point.

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 sys-

tem 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 engi-

neer "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.”

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, integrat-

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. 🏠

www.tecnopool.it
www.tpfoodgroup.com

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

ing 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



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



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

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 dimen-

sional 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, im-

proved 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.trattamentisuperficialmetalli.it



VLS TECHNOLOGIES, AN INNOVATIVE APPROACH TO LIQUID TREATMENT

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, the focus of VLS Technologies is also the development of innovative solutions such as cross-flow filtration systems and reverse osmosis.

FRS Rotary drum vacuum filter: one solution, many applications

The rotary drum vacuum filters (FRS) have been designed by VLS for the filtration of products with high content in solids through the usage of filtering adjuvant substances as kieselguhr. The fields of application are several,

from the filtration of fruit juices to sugar solutions, thanks to the full customization of the machinery.

FRS technology is completely realized with stainless steel (AISI 304 or AISI 316) and is composed by a rotary chamber, a basin that contains the product to be filtered and a measuring tank, equipped with pumps and controls for the correct operation. The vacuum is created inside the chamber that is partially submerged inside the basin that contains the liquid to be filtered. This way, the liquid flows inside the chamber where a stratum of kieselguhr filters it. VLS Technologies offers a range of rotary vacuum filters that goes from 2,5 to 40 sq.m of filtering surface, but different sizes are available on request.

Two rotary vacuum filters for the Indian market of fruit juices

VLS Technologies has signed a partnership with one of the main Indian producers of fruit juices, that has pur-

chased two rotary vacuum filters with a surface of 25 sq.m to filter apple juice. The global market for juice is expanding and VLS solutions, like FRS filters, support a fast-growing sector, since fruit and vegetable juices have been gaining more popularity as health and dietary concerns are also growing. VLS Technologies performs the consultancy and the design of technologies for the filtration and treatment of food liquids for the sector of fruit-based drinks, identifying the best solution for the specific productive needs.

Customized FRS filters for sugar syrup: a special solution for Coca Cola

Coca Cola Thailand, partner company of the international manufacturer of drinks for the Thai market, deals with the production, bottling and distribution of drinks, following the entire production process. For the innovative plant, VLS Technologies has recently supplied two special 25 sq.m FRS





rotary drum vacuum filters, used by Coca Cola Thailand to filter the sugar syrup, which is then used to process sugary-based drinks. The particular filters have been designed for the specific needs of the customer and made specifically for use in high temperature filtration processes.

VLS Technologies is always focusing on the customer's needs and, through a process of analysis of the production characteristics and identification of the best possible solutions, designs and manufactures tailored technologies, ensuring the best performance. 🏭

Find out more at
www.vlstechologies.it

VLS
Technologies



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

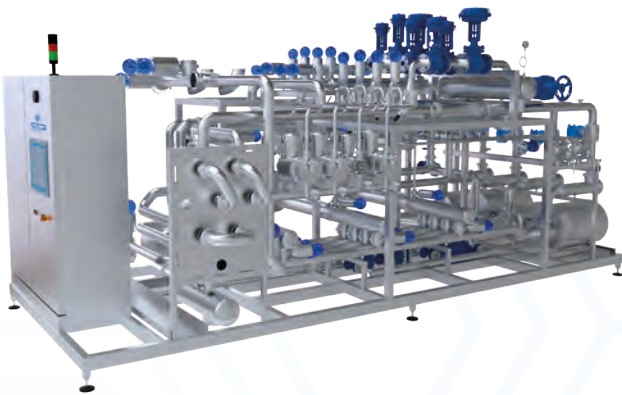
Mixing and Carbonating Units



Pasteurization Plants



Cip Cleaning Plants



Continuous Sugar Dissolvers



Syrup Rooms



Aseptic Tanks



Food Processing Plants



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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

NEW **GEA** HYGITIP BAG EMPTYING SYSTEM FOR SAFER, MORE EFFICIENT DISCHARGING OF 25KG BAGS



The new HYGITip bag emptying system from GEA safely and efficiently opens and discharges 25kg bags of powdered ingredients into food production lines automatically, without operator involvement, minimizing contamination risks and virtually eliminating powder waste.

The new system, which maintains control of the bag at all times, ensures accurate repeatability and safely extracts the waste packaging for recycling. The HYGITip can be used in a wide range of processing applications, including: milk pow-

ders, nutritional formula, dairy and food ingredients, coffee, tea, bakery and confectionery ingredients and pet food.

As the demand for convenience food continues to grow, food producers are continually looking for ways to increase automation, reduce labor costs and improve overall efficiency.

With more than six million tons of dairy powder packed into 25kg bags every year – most destined for secondary processing, of which 90 percent are opened by hand – the ability to handle bags automatically

represents a major step forward for the food processing industry.

Fully enclosed, automatic bag emptying system

The HYGITip is a fully enclosed, automatic bag emptying system that is hygienic, safe and ensures product integrity while reducing operating costs.

The complete system receives de-palletized bags which are introduced manually using a vacuum lifter or robotic de-palletizer; removes the Kraft paper outers from the bags (manually) and separates

them for recycling; sterilizes the plastic inner packaging using UV light; conditions, inverts and discharges the bag contents into the receiving system; and removes the used packaging for recycling.

Positive Grip and Clean Cut

Key features of the new HYGiTip include the Positive Grip mechanism (patent pending) and the Clean Cut rotary blades.

The Positive Grip mechanism controls the bag during the entire process.

Once gripped, the clamping device inverts the bag to a vertical position where static bag spikes penetrate the body of the bag prior to cutting; this provides further support and equalizes the pressure within the

bag to aid powder discharge. Handling the bag in this way ensures reliable repeatability and mitigates any distortion of the bag which would otherwise leave powder residue behind. The bag is always held away from the powder stream to minimize the risk of contamination.

The Clean Cut system has twin, non-serrated, curved slicing knives that use a rotary action to slice open the bags. The absence of any sawing action means plastic contamination cannot be introduced to the downstream process.

The knives cut through the bags on three sides, from the inside out, allowing the bottom corners of the suspended bag to be unfolded and cut simultaneously, preventing pockets that could trap powder and

therefore maximizing discharge efficiency.

Protecting valuable assets

Kyle Hogarty, Product Manager, Powder Packing at GEA states that traditional manual cutting and tipping of bags undoubtedly compromises the integrity of any secondary processing or dry blending operation: "Once bagged, the powder contents are at their most valuable and vulnerable state.

This is the exact point where the most care must be taken because this valuable product is exposed to the highest risk of foreign body and pathogen contamination due to the manual handling and the presence of hand-held sharp knives.

Our new HYGiTip eliminates this risk and improves the efficiency of the entire plant, explains Hogarty". 🏢

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PLANNING AND REALIZATION OF MACHINERIES FOR OENOLOGICAL SECTOR

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

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



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

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STAINLESS STEEL TANK MANUFACTURER SINCE 1958

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

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

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

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

Our certificates clearly show the high quality of our products.

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

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



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

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

BG SRL offers services too, not only products.

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

- Water emergency
- Refrigerated tanks
- Storage tanks

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PRODUCT

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

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

Fields of application:

- CIVIL SECTOR
- AGRICULTURAL SECTOR
- INDUSTRIAL SECTOR. 🏭

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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

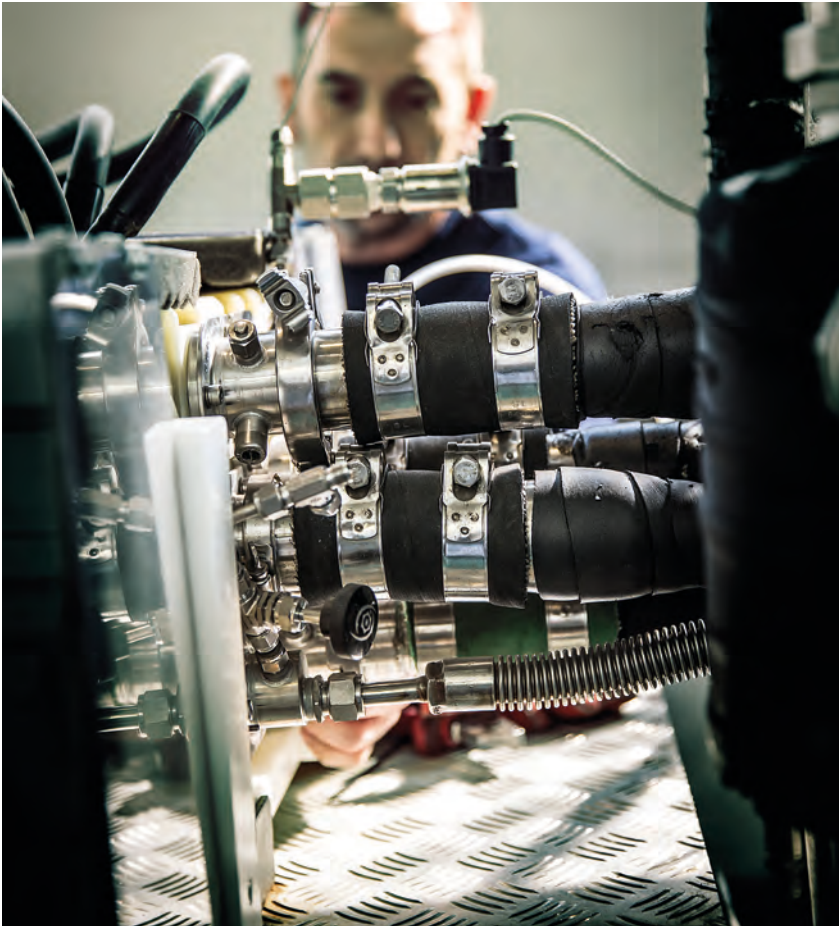
multifaceted and versatile know-how it is possible to create a truly efficient and functional system. In the specific case of Rummo, the challenge was to continue to improve the quality of its production, reducing both energy costs and the company's environmental impact. Making use of each other's expertise, 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-

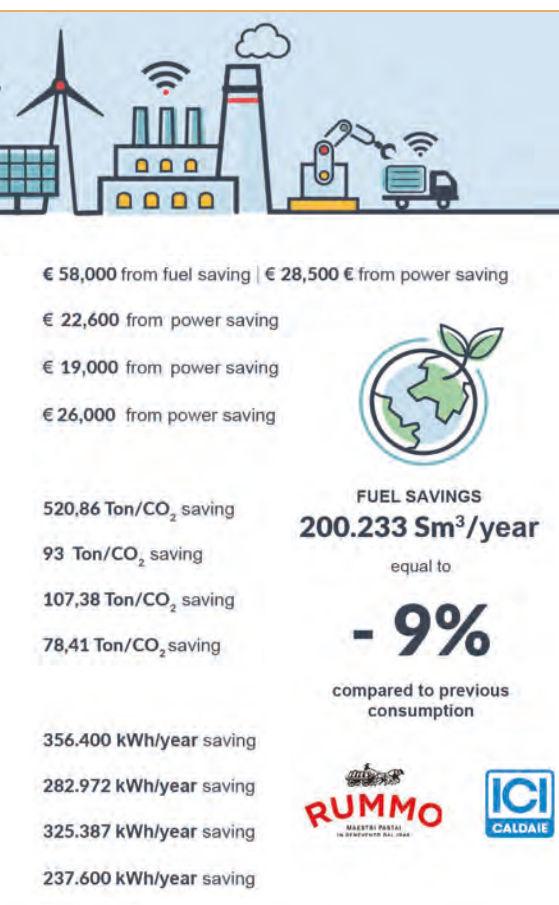
sis procedure according to the Legislative Decree 102/2014.

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. 🏠

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- Corporate events planning : invite your business partners to Sicily: we

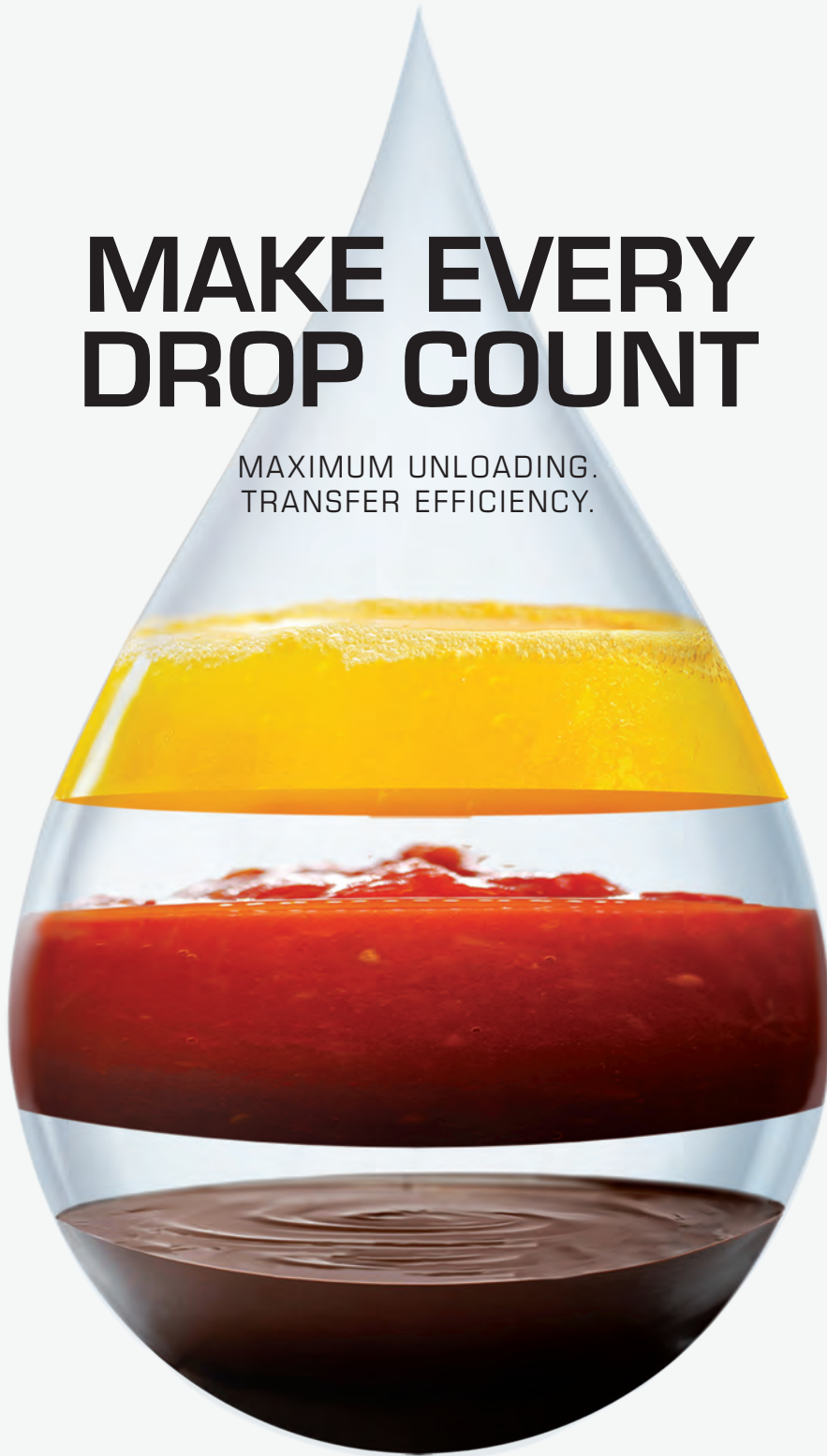
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DISCOVER ALL ADVANTAGES

CÉRÉCO IMPROVES THE UNLOADING OF ITS FILLINGS

Céréco has been producing bio breakfast cereals at its Domagné site (Ille-et-Vilaine, France) since 1991. Backed by the Triballat Noyal group since 2017, the company is seeing double-digit growth and is continuing to develop within various sub-segments.

The most recent of these, co-extruded children's cereals, has regularly grown in volume. So much so that the annual volume of fillings used (principally chocolate) has increased eightfold between 2010 and 2018.

"The fillings were delivered in 10 to 25 kg buckets then manually emptied into a buffer hopper next to the extruder. The operators could no longer keep up with the higher production rates. What is more, we also wished to limit our use of plastics. It is for that reason that we switched to 250 kg metal drums," explains Eric Bruncher, Industrial Production Manager.

For emptying the new drums, Céréco called upon its partner Immequip, a

process conveying and extrusion peripheral equipment specialist.

Graco: A full range of sanitary pumps and unloading equipment

Immequip is a Graco distributor, and under the brand name SaniForce®2.0, Graco offers a complete portfolio of sanitary pumps and unloading equipment for the food, beverage and personal care industries.

The range is designed to handle the most difficult materials quickly and safely. It includes air- and electric-operated double diaphragm pumps, electric-operated drum pumps, and piston transfer pumps. Beside these stand-alone pumps, it also includes drum and bin unloaders.

The SaniForce®2.0 line is ideal for a multitude of applications in various industries such as:

- Food: Low to high viscosity ingredients including juices and flavored drinks, salad dressings & condi-

ments, sauces, edible oils, snack food flavorings, frostings, beer & wine, caramels & chocolate syrups, jams & fruit fillings, tomato paste, peanut butter, and more.

- Personal care: Lotions & creams, cosmetics, and high care food.
- Dairy: Yogurt, cottage cheese, ice cream ingredients.
- Meat and poultry.
- Pharma: Medical creams & lotions, organic reagents, blood products, bio pharmaceuticals, alcohol and solvent transfer.

Air-operated for easy serviceability

Immequip decided that the most appropriate product for the Céréco application was a Graco SaniForce Drum Unloader which includes a SaniForce 5:1 piston pump with a follower plate and an inflatable wiper seal on a stainless steel 4-wheel cart. Mounted on the cart, the drum feeds a buffer hopper. The pump guarantees a 99% evacuation rate.



The specialist producer of co-extruded organic breakfast cereal ranges for children has changed to a larger drum packaging format for its fillings



At the end of the emptying process, the plastic bag lining the inside of the drum is pressed to ensure maximum filling product recovery. Three flexible hoses carry the product from the hopper to the extrusion head. “After three

months of operation, this system is proving to be reliable and simple to operate. It presents the advantage of being air-operated, which avoids many washing restrictions due to the absence of electricity,” observes Eric Bruncher.

A company committed to organic products and sustainability

Far from being trivial, the switch from plastic buckets to metal drums is yet another illustration of the environmental strategy implemented by Céréco since its creation.

For example, in June 2015 Céréco obtained the Bioentreprisedurable (organic sustainable company) label. This is a Corporate Social Responsibility initiative supported by SYNABIO, the national association of organic food companies, processors and distributors. It has more than 210 members, mainly SMEs, and supports its members on regulatory, quality, sector structuring and CSR issues. Céréco’s latest initia-

When emptying is completed, less than 1% of the filling product remains in the drum. The plastic liner bag is pressed to recover any product remaining.

tive is to recycle all its waste. “This has led to the setting-up of a specific processing stream for the metal drums,” adds Eric Bruncher.

The approach is also reflected in the ecological design of the latest extension built on the production site at Domagné. The building is constructed using ecological materials such as wood for the cladding or hemp for the thermal insulation. It supports 1,360 m² of photovoltaic panels, and a rain-water harvesting system has also been installed.

“Céréco has a mission to promote the enjoyment of sustainable organic products. In 2017, the company forged closer links with the Triballat Noyal group which promotes similar values and a very similar vision for organic production and for the regions. Ecological building design, the limitation of waste, renewable energy production and the development of high added social value sectors are shared areas of expertise and development,” concludes Eric Bruncher.

More information

If you would like further information on Graco’s portfolio of sanitary pumps and unloading equipment for the food, beverage and personal care industries, check out the relevant product webpage: www.graco.com/saniforceline or contact Bart Clerx at bart.clerx@graco.com who will be delighted to discuss your specific requirements. 🏭

www.graco.com/saniforceline



OMAS TECNOSISTEMI THE MANUFACTURING OF FILLING SYSTEMS SUITABLE



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

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





and after-sales service are able to satisfy any customer's requests gaining the trust and the appreciation of important Italian and international customers.

Omas Tecnosistemi is on the national and international market through a wide network of agent and distributors which continuously collaborate with the central sales office of the company. The company has two commercial offices in San Paolo, Brazil and Moscow, Russia.

The 4.0 Industry is the main issue for the future of all the companies and starting from the 2015 Omas has undertaken a structural and instrumental route by adopting an ERP system that is able to manage the production job order (by integrating all the departments: commercial, designing, production, warehouse and finance with the industrial cost), this system will guarantee the complete control of all the processes already certified starting from the 2012 ISO9001:2008 with the upgrade of the 2015. The works for the 4.0 Industry started from the mechanical manufacturing workshop where the machining centers and the numerical control lathes are driven by cad-cam system.

A central tool storage with microchip identification has been installed in the same department and it will be also soon placed an horizontal machining center equipped with a 24 pallets on 3 levels that will allow to work continuously without operators and will guarantee the production to grow.

This department is also equipped with a laboratory for the quality control and for the calibration of the tools of measurement.

In December 2018 the first FLEXICAP was delivered as an innovative assembly machine for capsules and liquids, soluble or coffee.


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

FLEXICAP was recently launched on the international market and offers dynamism and excellent performances.

The modularity of all the system makes all the change over operations and product extremely simple and fast. The name FLEXICAP is due to the high flexibility of the machine starting from the feeding of the capsules that can be through an automatic unscrambling system or through a vertical storage for piled capsules.

The positioning and downloading is by Pick & Place system. The cleaning system of the inner side of the capsules before the filling and of the edges of the capsules after the filling is able to ensure the compliance with the food standards and guarantee a perfect sealing.

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

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

www.omastecnosistemi.it

semi-automatic machines to medium and major Italian and multinational companies in need of complete lines and turnkey installations wholly customized. All the parts in contact with the product are made of stainless steel AISI 316L, FDA approved materials and MOCA certification for the food industry; they are fully dismantlable to make easy and fast all the cleaning operations and sanitization. The validation protocols IQ-OQ can be issued on demand. This service, combined with a high-quality product, has guaranteed the satisfaction and the loyalty of the customers over the years.

The designing, manufacturing and mounting are directly executed in our offices ensuring flexibility and high reliability. An efficient sales force



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

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



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

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



who then got the Italian and European patent.

Laser marking, in addition to fighting counterfeiting, enables to fulfill the European rules became operational from 01.04.2015, which requires permanent marking of stamps and

lots up for sale at supermarkets. Here we attach a demonstration marking. We remain at your disposal for any requirement about and we send many regards. 🏠

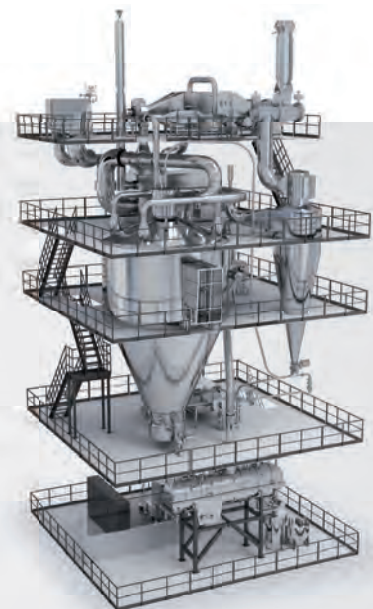
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Mixed Flavours

GLOBAL PARTNER FOR **FOOD** INDUSTRY

The most delicious flavours come from an appropriate processing of raw materials. ICF & Welko is a worldwide supplier providing complete, turnkey and tailor-made plants for the food industry. Thanks to our specific know how on every process, we provide best performance automation solutions for the processing of food products such as milk, dairy products, coffee, tea, flavours and vegetable extracts.



I.C.F. & WELKO DRYING SOLUTIONS



IC.F. & Welko S.p.A. is a company based in Emilia Romagna, the Italian food valley. Since 1973 we have been designing, manufacturing and installing machines and equipment for different industries like food, chemical, pharmaceutical and others.

Thanks to our Know-how in the processing line, especially for dairy, flavors and beverage fields, we can provide turnkey and tailor-made solutions for offering to the end user an excellent powdered product with High Quality.

I.C.F. & Welko S.p.A., leading provider of equipment and turnkey solutions, can offer high technology for spray drying & fluidized bed drying, agglomeration and complete lines for instant coffee and dairy powder production. Each plant complies with customer's requirements providing/giving excep-

tional performances thanks to safety measures, an advanced automation level, a great operational flexibility and considerable energy saving. Our core business is based on the following process technologies:

Spray Drying

Equipment to dry liquids into powdery or granulated products

- Wide range of applications
- Fine and agglomerated particles
- Small scale and industrial size
- High degree of automation
- ATEX design

Fluidized Bed Drying

Equipment to dry, heat or cool powders or granules

- High operational flexibility
- Improved heat transfer efficiency
- Independent air flow, temperature and humidity control
- It can be used as post-drying stage

- Or as standalone equipment for cooling/heating

Agglomeration

Re-wetting equipment to agglomerate powders and mixtures into granules

- Wide range of applications with sugar-based mixtures with cocoa, milk, extracts, sport drinks, etc.
- Superior dispersibility of agglomerated products
- High organoleptic quality of the end product
- Continuous process for medium and large capacity production

CIP Units

Systems for processing equipment Cleaning in Place

- Different solutions for different needs
- They can be integrated in a wide range of production lines



knows that challenges are strategic opportunities and offers itself as the partner for your innovation, meaning a key partner for your success.

Our company has an innovated and fully equipped research-testing laboratory, which allows our customers to:

- simulate and test product behavior under processing conditions
- make the proper plant, machine and equipment choices
- fully understand product treatment characteristics
- identify process variables and necessary dimensioning and planning elements
- provide technological assistance for new solutions.

Our R&D lab is staffed by the most experienced and trained personnel available, whose work consists in ongoing research aimed at continuous upgrading and the increasingly better satisfaction of customers and stakeholders. 🏢

- Reliable, efficient and repeatable performances
- Reduction of production downtime
- Low water and detergent consumptions

and developing new technological solutions to cater to constantly-changing industry needs; our company

www.icf-welko.it

I.C.F. & Welko S.p.A. has always been strongly committed to Researching

ICF:WELKO
FOOD



VITAMIN K2 FOR DAIRY PRODUCTS

Vitamin K2 greatly improves both bone and heart health via regulation of Calcium balance in the body. It aids Calcium in reaching the bone mass and incorporating Calcium then into the bone, where it is needed for bone building and strengthening. Furthermore, it ensures Calcium is not deposited in the arteries, where it can build up and cause serious cardiovascular risk. Vitamin K2 also helps preventing osteoporosis, as completes the action of Calcium and Vitamin D. It has a higher bioavailability than vitamin K; it also remains in circulation for a few days, while the K1 tends to disappear within a few hours.

Already a very strong market trend in nutraceuticals, Vitamin K2 is gradually conquering the food sector, particularly dairy, where it can find application in yoghurt (high resistance to acid pH) and in UHT milk. In several countries it is used to fortify milk for kids. A promising application could be vegetable drinks alternative to milk, already normally fortified with Calcium and Vit D.

The recommended daily dosage is 75 µg (5.625 µg of VK2 per serving satisfies 7.5% of RDA and 11.25 µg per serving 15% of RDA).

In addition to nutritional claims, labels of products containing K2 can use the health claim: "It contributes to maintaining the normal state of bone health".

Kappa Bioscience produces synthetic vitamin K2 in trans form, the most active (cis is only 60% active). Production takes place in Denmark, using raw materials of vegetable origin.

Recommended Kappa Bioscience products for dairy applications:

- K2VITAL®DELTA 1.0% - 1% microencapsulated vitamin K2 (ideal for powder applications)
- K2VITAL®MCT 1.0% - in oil form (ideal for liquid applications)

All products are allergen free. Kappa Bioscience vitamin K2 is distributed in Italy by Faravelli.

For technical and commercial information, please contact Faravelli Food Division:

food@faravelli.it 🏠





HERTI: YOUR BRAND TOMORROW IS OUR BUSINESS TODAY



The closure of a bottle is a part of the whole design and the impact of a brand. The aluminum screw caps have a long history and a broad popularity. The good news is that they are also environmentally friendly. The aluminum closures are fully recyclable and the production waste is reused repeatedly in the process. One can easily open a bottle without using any special device and then seal the bottle again for later consumption. And usually screw caps are sealed on glass bottles which are also eco friendly and do not change the taste of the drink.

Herti manufactures aluminum ROPP caps, plastic and composite

closures for all kinds of bottles with a diameter varying from 17 to 43 mm and height from 12 to 60 mm. The company suggests packaging solutions to many clients producing wine, spirits, non alcoholic beverages, mineral water and olive oil. Herti is a trusted partner for brand protection. Founded in 1993 as a start-up company specialized in metal packaging, Herti is now a public company with subsidiaries in the UK, France, Germany, United States and Romania.

Traditionally the aluminum closures were used for bottling spirits, but over the last few decades waters, edible oil and lately wine have

adopted the aluminum closures en masse. Closures with EPE liner, typical for the alcohol drinks, have numerous possibilities for decoration and contribute to the overall perception of the brand. For brand safety and to avoid the risk of counterfeits Herti offers composite closures and aluminum closures with non-refillable pourers.

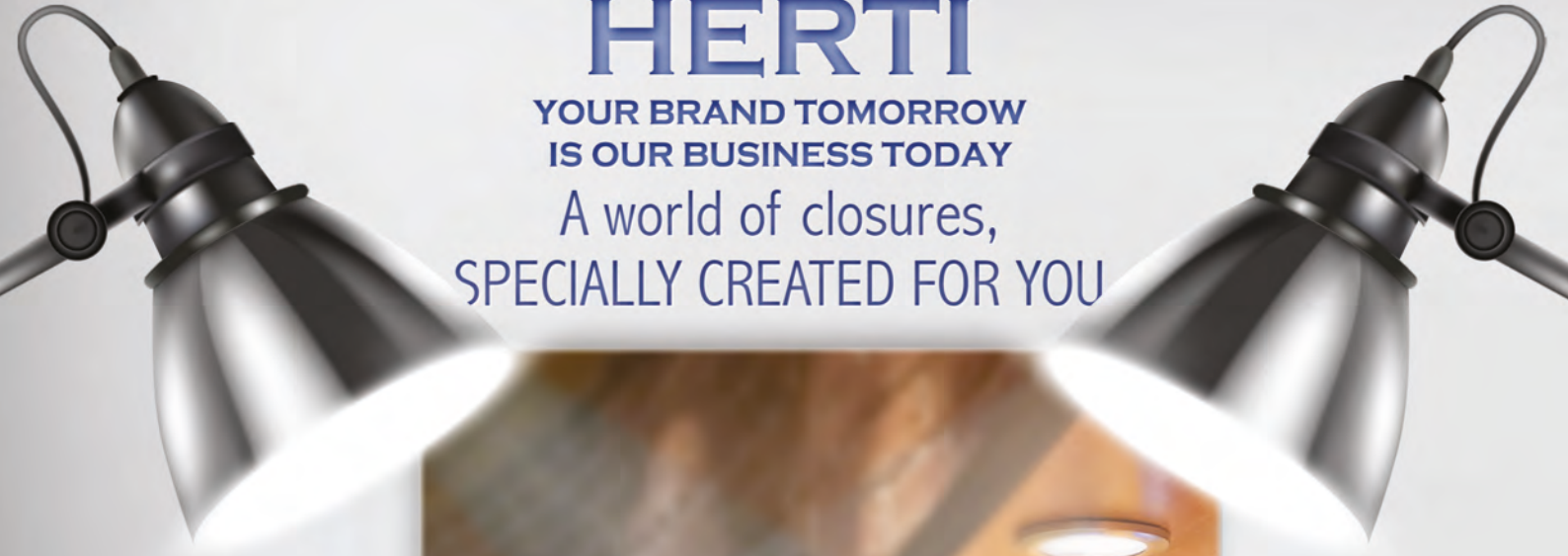
All types of aluminum closures that Herti produces with SARANEX or TIN liners, can be used for wine bottling. "VINSTAR" is the trade mark under which Herti sales its wine designed aluminum closures. Herti provides the two most preferred sizes PP30x60 mm BVS and PP 28x44



HERTI

YOUR BRAND TOMORROW
IS OUR BUSINESS TODAY

A world of closures,
SPECIALLY CREATED FOR YOU



+359 54 818 114 | sales@herti.bg | office@herti.bg

www.herti.bg www.herti.co.uk www.herti.fr www.hertigermany.de www.hertius.com

HL HERTI

YOUR BRAND TOMORROW IS OUR BUSINESS TODAY

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

For the market area of bottled mineral water and carbonated drinks and juices, Herti provides different solutions – aluminum and plastic closures.

Herti offers 28x15mm aluminum screw caps with granulate with 5 and 6 side splits and also the most preferred by the customers aluminum closure with safety plastic ring called DORADO. It is designed for capping high and middle class quality still and sparkling mineral

waters in glass bottles. Herti produces olive oil caps in several sizes: PP31.5x24 mm, PP31.5x44 mm and PP31.5x60 mm with different pourers. The closures could be used also for capping vinegar, sauces or liquid spices. The numerous possibilities for offset and foil printing and glossy, matt or semi matt finish, contribute to the premium look of the bottle.

Herti has an energy efficiency program and makes evaluation of energy consumption and efficiency every three years to monitor progress in environmental impact and carbon footprint. The company works in the direction of waste reduction and responsible manage-

ment of chemicals and mixtures and aims to ensure a high level of protection for human health and the environment. Herti invests constantly and continuously in the latest production technologies and organizational improvements to guarantee its clients the best service and the highest quality of products. Our goal for the next several years is to keep the level of service and extend the capacity for producing screw caps for the soft beverage sector and optimize the processes to reach higher social performance for the company. 🏛️

The perfect packaging solution is just a click away at:

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sprint24.net

Reviews 9.3/10 ★★★★★



TOP AWARD WINNING ONLINE TYPOGRAPHY

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





AKOMAG

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



OMS GROUP END-OF-LINE PACKAGING

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

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

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

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





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

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

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

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

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

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

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

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

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

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

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

www.omsspa.com



EXPERTS IN CREATIVITY, INNOVATION & SUSTAINABILITY



“**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 equipment commissioning, to ensure safe and automated systems, operated by a 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, being always on time and close to its customers thanks to a worldwide presence. Since the beginning Lawer has always implemented the strategic decision to invest on people, research and new technologies. Thanks to the analysis

and development of the technical department 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 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:

- The highest quality of the finished product





- The 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 produc-


tion 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 single, double and multi scale technology (mod. UNICA TWIN, UNICA HD & SD and mod. SUPERSINCRO), with different levels of accuracy (1gr – 0.1 gr or 0.01 gr) and different capacity of powders' storage (from 50 lt up to 300 lt. capacity of each hopper).

Lawer is the ideal partner for the automation of the powder micro-ingredients dosing.. 

www.lawer.com

SIGMA AND SPIROMATIC ANNOUNCE SCUDO

A joint venture with over one hundred years of expertise, created to offer innovative dough solutions for the bakery and industrial pastry markets



The Italian company Sigma, a leading manufacturer of kneading machines and planetary mixers, and the Belgian Spiromatic, an international reference in pre food processing, announce the birth of SCUDO, a joint venture created to become a worldwide reference in automated and customized dough mixing solutions for industrial production.

The name SCUDO stands for Specialized and CUsomized DOugh Mixing Solutions. SCUDO supports its customers facing the challenges of the market by taking care of the production peculiarities of each

context.

The implementation of new technologies, the reduction of costs and waste of the production process and the control and management of increasingly complex production systems are just some of these challenges.

SCUDO faces them with automated flexible solutions for full integration of ingredients handling and dough-mixing process. Hygienic design and the monitoring of unique predictive parameters are defining features of SCUDO.

The industrial bakery and pastry market is made up of very different

realities. – says Stefano Salvadori President of SCUDO – This is the reason why we want to offer customized solutions starting from the specific needs of our customers.

This approach allows us to design unique dough-mixing solutions, by making use of the best innovative and cutting-edge technologies. We manage the whole project: from manufacturing and assembling, to the integration of automated solutions and installation, and up to after-sales services.

SCUDO puts together the 100 years of experience of the founding companies with a strong focus on the au-



tomation of the production process and a decisive orientation towards innovation.

SCUDO is committed to becoming a point of reference in the international market of industrial solutions for the mixing of products such as bread, pizza, tortilla, pastry, biscuits, waffles and cakes. Automation is essential in our mixing solutions – says Dirk Dhont Director of SCUDO – Global competition has led many companies to diversify their offer, therefore increasing the complexity of the

production systems both in terms of number of ingredients to handle and products to make. SCUDO solutions aim to manage the complexity of the production process, improving customers' flexibility and making them more reactive to market stress.

SCUDO entrusts the continuous research of the most forward solutions to its R&D department. A qualified team of technicians and specialized engineers designs smart solutions capable of reducing production process management costs.

SCUDO mixing solutions integrate and automate all dough production process phases. This allows constant monitoring of performance parameters to optimize production flow in real time. – comments Andrea Gnocchi, R&D Manager of SCUDO – Through the planning of the predictive maintenance activity we reduce machine downtime, increase produc-

tion efficiency, and achieve better safety standards.“

SCUDO offers 24h/7d active support during the entire life cycle of the installed solution. The customer can count on SCUDO for any kind of support: mechanics, electronics and automation.

SCUDO counts on the competence and experience of the Sigma and Spiromatic staff and has started hiring new staff.

The new company has its legal and manufacturing headquarters in Italy and R&D center in Belgium.

Years of tested collaboration between Sigma and Spiromatic are the basis of SCUDO. Nevertheless, both companies will be carrying on their own traditional activity. 🏠

www.scudosolutions.com

www.sigmasrl.com

www.spiromatic.com



SCUDO
Designing
Dough-Mixing Solutions



spiromatic

CUOMO: INNOVATION AND RELIABILITY FOR THE FOOD PROCESSING INDUSTRY

For primary and secondary packaging in the food industry, Cuomo offers the latest generation of industrial machinery



Cuomo is a family-run company specialising in the design and production of machinery for the food processing and metal packaging industry. Founded in 1964 by three brothers, today the company is based in Nocera Inferiore, in the province of Salerno, and is managed by the founders' sons.

Thanks to the design and production features of Cuomo's machinery, the company fully meets the requirements of the small, medium and large canning industry. The company is renowned at an international level for its offer of technologically inno-

vative solutions with machinery and complete lines for the packaging of different types of food, including meat, fish, vegetables, dairy products and oil. Cuomo operates worldwide through direct sales or local agents.

In addition to machinery for the canning industry, Cuomo also has two other divisions focusing on the production of metal packaging machines and twist cap machines.

Machinery and complete lines for the canning industry carry out the entire packaging process of food

products, including thermal treatment of the filled packaging and secondary packaging. At the heart of these production lines, there are the filling-closing automatic groups, where containers are automatically filled – by gravity either vacuum or volumetrically – by double seamers. The food processing machinery range allows covering production speeds from 60 up to 1.000 CPM, for can sizes ranging between 70 gr and 5 Kg (from Ø 52 to Ø 155).

For glass packaging, Cuomo offers machines and complete lines for



Cuomo has boasted high ISO 9001 certified quality standards that place the brand's machinery among the most advanced equipment in terms of technological innovation and performance reliability. 🏭

www.cuomoind.it

the production of twist-off metal caps for glass jars. These solutions are ideal for products such as jams, legumes, tuna fish, ketchup, sauces, etc.

As for the production of metal packaging, Cuomo offers a wide range of machines for complete lines for the production of tins. All Cuomo machines and lines are individually designed and are available in independent operating version or multi-machine groups, both fully automatic. Parts in contact with the product are in stainless steel.

Cuomo stands out for its efficient pre and after-sales service, techni-

cal assistance and maintenance, both in Italy and abroad.

This valuable consulting service helps the customer choosing the equipment according to his specific needs, accompanies him during installation and commissioning, and assists him in the after-sales phase for the entire life cycle of the machine. Cuomo is also a manufacturer of a wide range of spare parts that it distributes internationally in quick time.

The company has recently developed a department focusing on the design of renewable energy technologies, which shows its ongoing commitment to research. For over 50 years,





Advanced traceability and information reliability

The food industry nowadays has the important need to monitor every step relating to the production process of what it places on the market, so as to provide consumers who are now increasingly attentive and aware, accurate and exact data related to the quality of their products. Connecting Food solves this imperative by providing an indispensable tool for quality management.



Stefano Volpi
Connecting Food

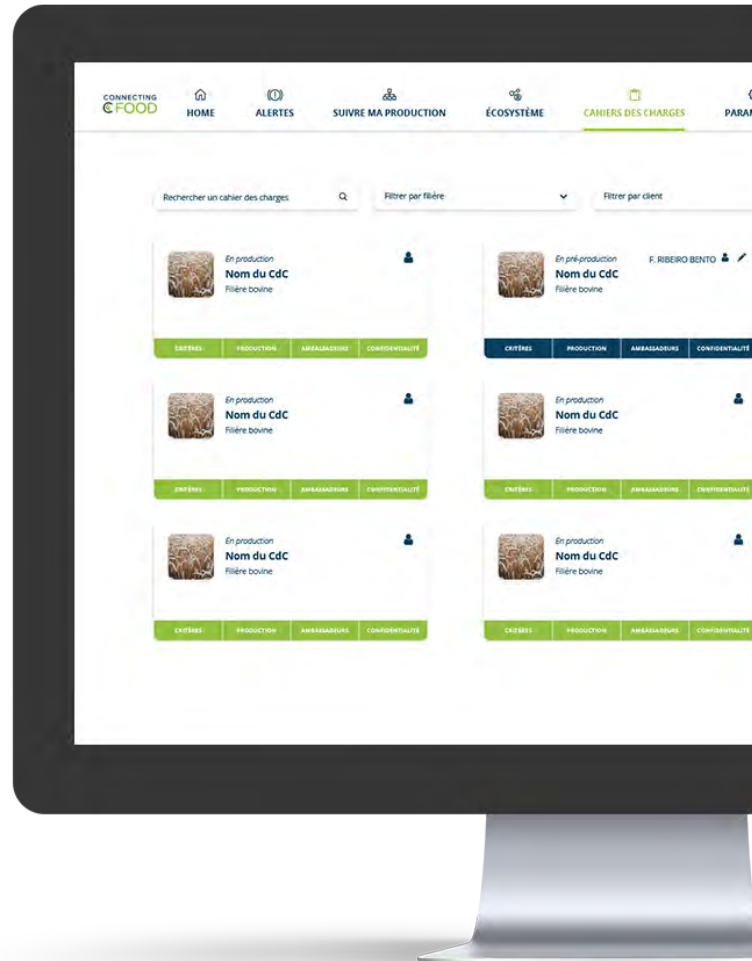


Where did the idea for Connecting Food come from?

Prior to founding Connecting Food, Maxine and I spent 40 years working for various agri-food companies. Throughout our careers, we saw how the lack of transparency in food supply chains was impacting consumer trust, and how much damage food scandals were doing to brands. We began looking into possible solutions for resolving this trust issue, and came upon blockchain technology, which was growing at the time in the FinTech market. We realized that those same blockchain principles could be used to not only ensure the total traceability of a food product, but to also ensure that each actor along the food chain truly respected their commitments and delivered the right product to the right customer.

Why did blockchain feel like the right tool/technology for this business?

As a secure distributed ledger, it was obvious that blockchain had the potential to play a key role when it came to sharing information in a secure way. Data security is especially important in the food industry, as it is both a very competitive market, but also a highly risky one; everyone is very concerned about ensuring their privacy while obtaining food safety and food traceability. Therefore, we opted for Hyperledger



Fabric, a private, permission-based blockchain. Hyperledger is known as the 'blockchain for business', as it enables a consortium of actors to set different levels of user-rights when it comes to sharing, writing, and reading information. This is vital for a producer for example, because if you're selling half of your production to one client, and the other half to their competitor, you obviously don't want all of your orders to be visible by both of your clients!

Another advantage to Hyperledger blockchains is that they do not require any mining, meaning they are much more energy efficient than public blockchains.

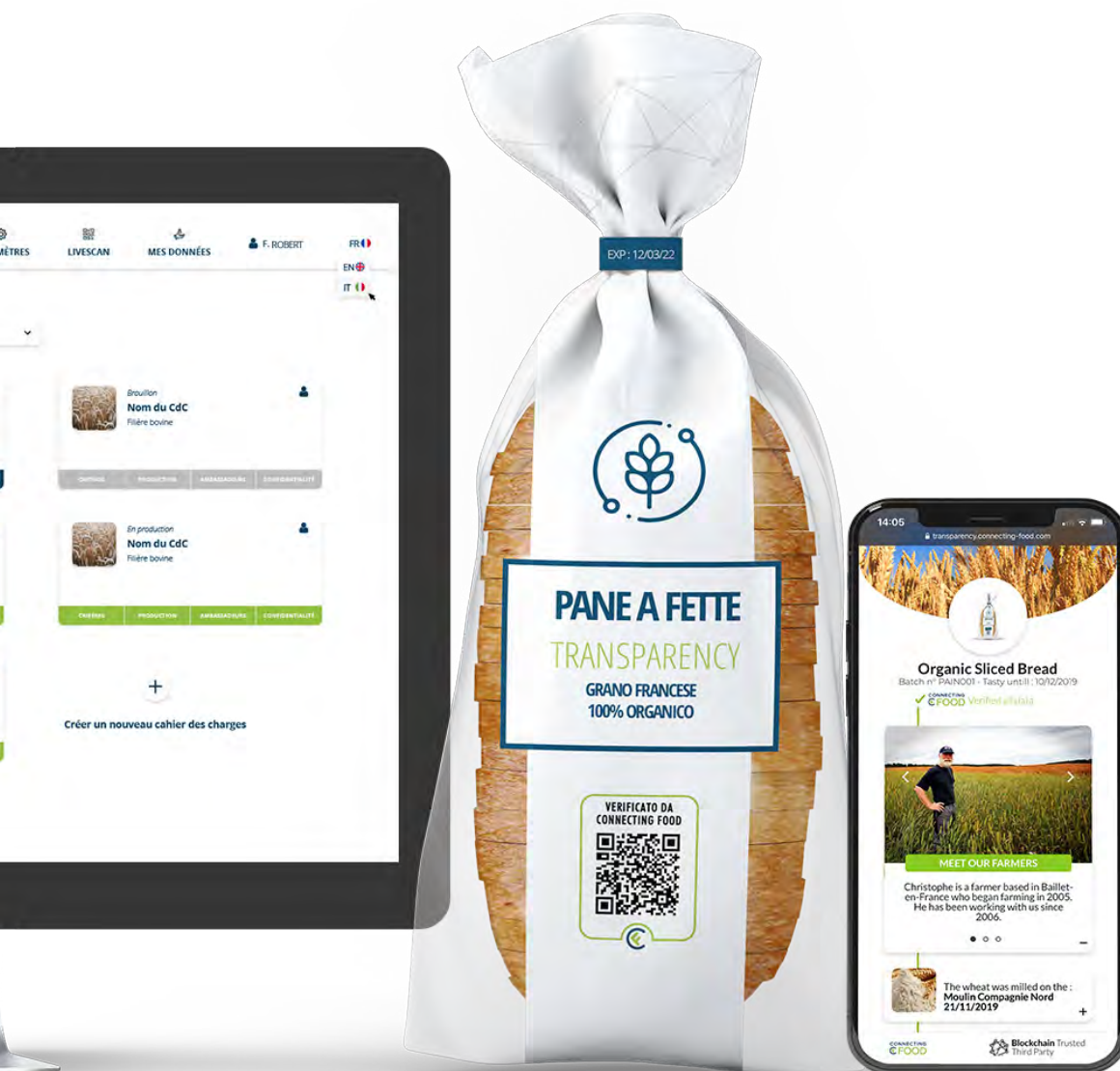
There is one common misconception about blockchain that we would like to address. Many people think that blockchain technology alone will be able to resolve the trust & traceability issues plaguing our industry. However, it is important to understand that blockchain simply records the information you enter in and renders it im-

mutable – it will not in any way tell you if that information is accurate.

This is what drove us to add an additional layer of intelligence to our blockchain platform, which allows us to first validate the data's veracity prior to recording it on the blockchain, providing the peace of mind our users needed to feel confident sharing data upstream and downstream. This process occurs via our LiveAudit@ module, which is a combination of mathematic calculations and algorithms, and gives our clients the ability to verify in real-time that every single product is compliant with its product specifications.

What has been the role of sustainability in the process of setting up the business? How important is it to the model?

Sustainability is at the heart of Connecting Food, as our mission is to identify supply chain problems in real-time,





limiting the risk of product recalls and food wastage. We believe that traceability is the founding principle of sustainability in the food business: knowing where your product came from and how it was made should be the basis of any sustainability roadmap.

In terms of food waste, we have a very important role to play on the industrial level, as Connecting Food identifies non-compliant batches of production in real-time.

In the past, batches were often found to be non-compliant they had already been packed and/or shipped to a retailer, meaning everything had to be destroyed, regardless of what the problem was.

By using the Connecting Food platform, producers and manufacturers can identify the problem earlier on in the food chain, allowing

them to downgrade the product or reroute it to another food chain instead of throwing it away.

Our LiveAudit® module is also a great tool to measure and prove that the CSR commitments for a product are truly being kept. For instance, if a product is supposed to be locally sourced, organic, GMO-free, or pesticide-free, our platform can verify this by leveraging production data, therefore proving the promises of the brand.

The Connecting Food platform enables our clients to put proof of sustainability directly into the hands of the end-user, instead of just saying 'believe me, they are sustainable' – and this makes all the difference in today's era where connected consumers want to be able to verify everything for themselves! 🏠



CMZ solutions for motion control since 1976. Leading player in Beverage & Packaging.

CMZ Sistemi Elettronici is an Italy-based industrial automation player since 1976: a leading company in **Beverage & Packaging** outstanding for its highly specialized competence in developing motion control solutions for a very wide range of automated machines, along the entire industrial process starting from loading, weighing, labelling, end line, up to the development of

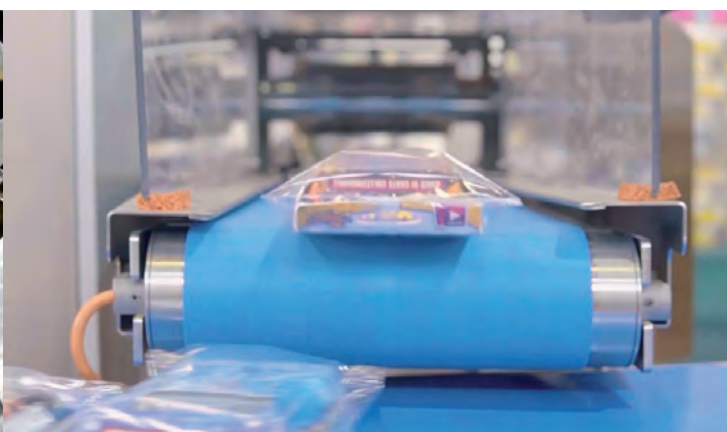
vision and illumination systems.

CMZ solutions include **the software** such as:

- **Libraries** granting a pre-settled machine configuration while minimizing the commissioning set up, or developed using fully customized functions for axis control.
- **Applications Apps** ready-to-use and easily configurable (which can always

be integrated with other applications already in use by the manufacturer).

- The newest **Cognitive V software** that uses machine learning algorithms for **integrating hi-tech vision systems** both with CMZ controllers and with others available on the market: the perfect combination for manufacturers of automatic machines pursuing **Industry 4.0**.



Our advanced and consolidated skills, set our long-standing collaborations with many companies operating all over the world: **system integrators and manufacturers** of machines such as vertical and horizontal flowpacks, loading systems, multihead and linear weighers, filling and bottling machines, end line, capping and labelling machines.

CMZ also provides **hardware solutions** and we have chosen *Food Processing* to launch the new advertising page for our latest generation components: the brushless and stepless servo drives and motors of **IBD** and **ISD** series **with integrated electronics completely developed and made in Italy by**

CMZ on “tailor-made” logics for the most innovative and demanding manufacturers in multiaxis control.

IBD & ISD series provide high performance at high and low speed, maximum control, connectivity, internal programmability IEC61131-3 compliant.

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





Food & Beverage e-commerce boom

in the second quarter of 2020 the pandemic in the USA showed a 58% increase compared to the first months of the year

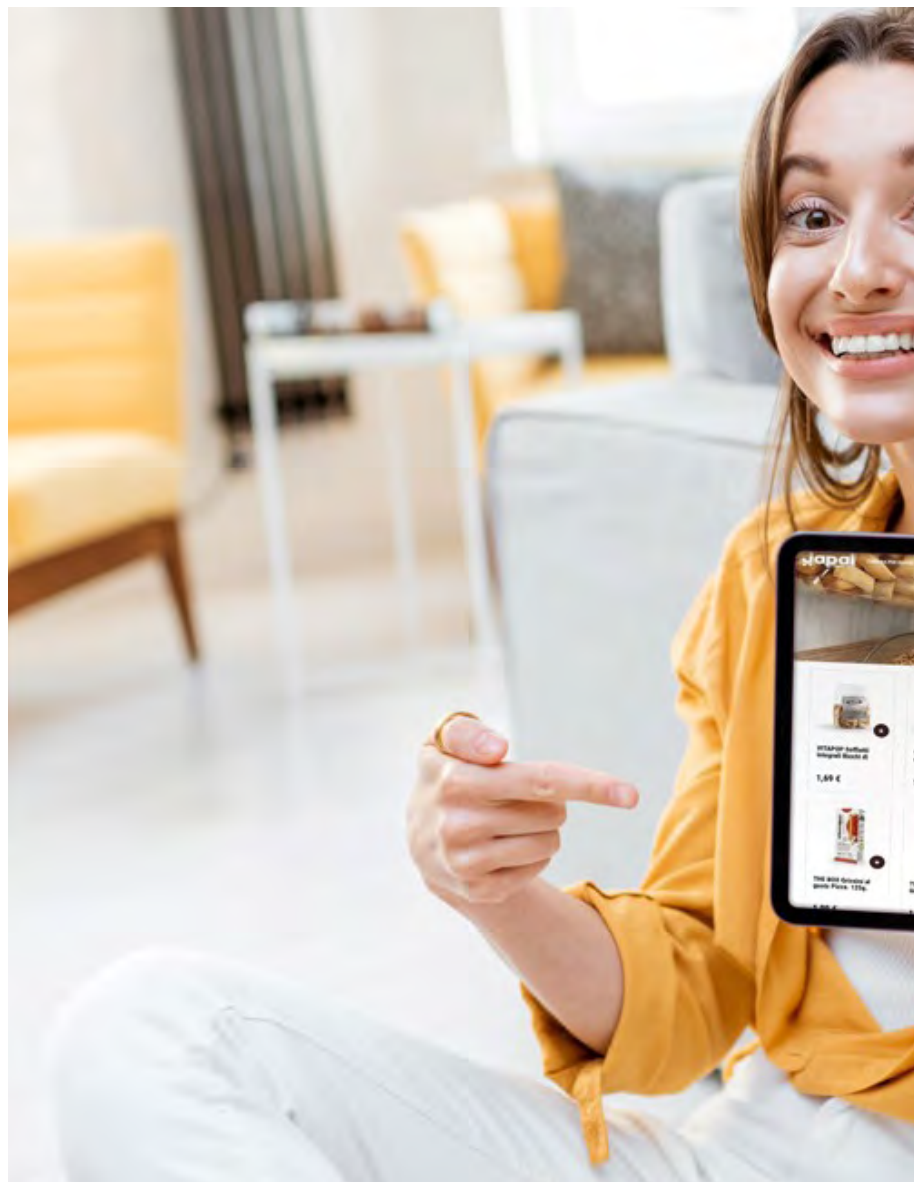


by
Gabriele De Luca

That the months of lockdown had boosted the e-commerce sector was pretty predictable. It is less so if we consider the dizzying increase that food & beverage has experienced in this sector of commerce. A US eMarketer survey, recently published in TechCrunch, highlighted the fact that the most profitable industry in the second quarter of 2020 was the food and beverage sector, with growth as high as 58.5%. This trend concerns the entire e-commerce sector at an international level.

According to a survey by Salesforce, online purchases increased by 71% in the second quarter, and a British study carried out by the Office for National Statistics shows that online sales related to the retail sector increased from 18.7% in July 2019 to 28.1% in the same month this year, recording a growth of 9.4%. Consumers spent over \$211 billion on online purchases, resulting in e-commerce growth of 31.8% compared to the previous four months.

The venture of a Milanese company, Vitavigor, is part of this scenario. Vitavigor has created an online portal dedicated to lovers of breadsticks and snacks from Italy and all over Europe to take advantage of this trend and make up for the drop in consumption in large-scale retail trade. "We firmly believe in the strength of



e-commerce,” explains Federica Bigiogera, Vitavigor’s marketing manager, “and this is why we decided to embark on a new adventure. The original idea took some time to be planned because we wanted to make sure that our customers could also find their favourite products on our official website.

Our e-commerce shop was created in collaboration with the Japal platform and is greatly committed to supporting Made in Italy and the food sector in general in these difficult times.

We guarantee the possibility to buy products and receive them in just 48 hours, with free deliveries starting from 49 euros and customers can also take advantage of exciting promotions through social channels”.



BOOM DELL'E-COMMERCE PER IL FOOD & BEVERAGE: NEL 2° QUADRIMESTRE DEL 2020 LA PANDEMIA FA SEGNARE NEGLI USA UN AUMENTO DEL 58% RISPETTO AI PRIMI MESI DELL'ANNO

Che i mesi di lockdown avessero favorito una crescita del settore dell'e-commerce era un dato abbastanza prevedibile.

Lo è meno se si considera l'aumento vertiginoso che, in questo settore del commercio, ha avuto il food & beverage. Una ricerca statunitense di eMarketer, pubblicata recentemente su TechCrunch, ha infatti sottolineato come il settore più avvantaggiato nel secondo quadrimestre del 2020 sia stato proprio quello dei cibi e delle bevande, con una crescita addirittura del 58,5%. Un trend che riguarda tutto il settore dell'e-commerce a livello internazionale.

Secondo una ricerca di Salesforce gli acquisti online sono aumentati del 71% nel secondo quadrimestre e un'indagine britannica dell'Office for National Statistics mostra come le vendite online correlate al totale del settore retail sono passate dal 18,7% di luglio 2019 al 28,1% dello stesso mese di quest'anno, registrando una crescita del 9,4%.

I consumatori hanno speso oltre 211 miliardi di dollari in acquisti online, portando a una crescita dell'e-commerce del 31,8% rispetto al quadrimestre precedente.

È in questo scenario che si colloca l'iniziativa di un'azienda come la milanese Vitavigor, che ha realizzato un portale online dedicato agli amanti di grissini e snack italiani e di tutta Europa per sfruttare questo trend e sopperire ai cali dei consumi nella GDO.

“Crediamo fermamente nella forza dell'e-commerce - spiega Federica Bigiogera, marketing manager di Vitavigor - ed è per questo che abbiamo deciso di lanciarcisi in questa nuova avventura, programmata da tempo, per garantire ai nostri clienti la possibilità di trovare i propri prodotti preferiti anche sul nostro portale ufficiale.

Realizzato in collaborazione con la piattaforma Japal, il nostro e-commerce vuole rappresentare un grande impegno per sostenere il made in Italy e il settore del food in generale in questo periodo di difficoltà.

Garantiamo la possibilità di acquistare i prodotti e riceverli in modalità espressa in sole 48 ore, con consegne gratuite a partire da 49 euro di acquisti, e di usufruire di importanti promozioni veicolate anche tramite i canali social”.

MINI MOTOR, 4.0 AUTOMATION FOR THE FOOD & BEVERAGE INDUSTRY

316L stainless steel is very much suitable for industrial applications: its properties are perfect for those sectors requiring high levels of hygiene, reliability and safety.

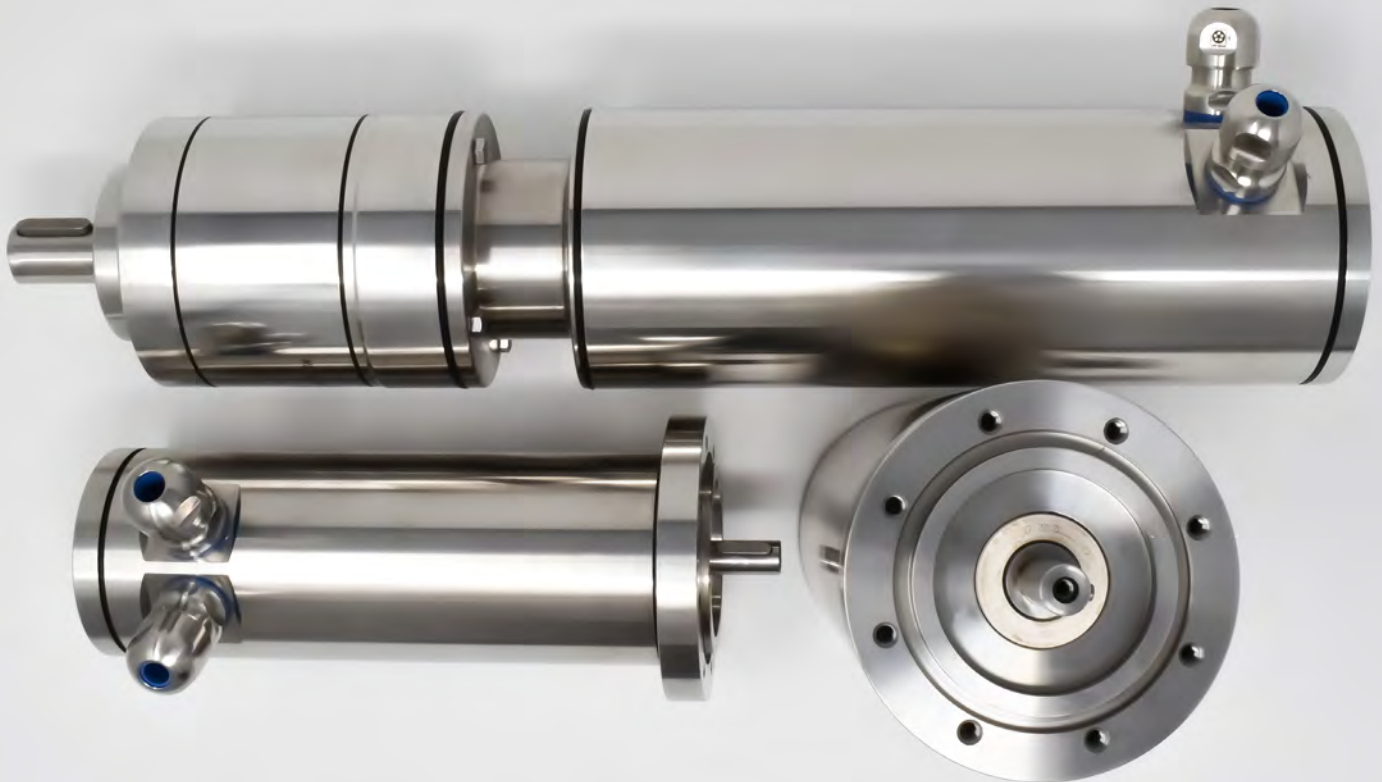
Based on the strong market demand, the R&D department at Mini Motor, a leading company in the design and production of electric motors with five branches worldwide and distributors in 55 countries, has developed solutions

to meet the highest requirements for the food processing and packaging industry.

This special steel resists corrosion caused by food and drink, avoiding contamination and alteration. This fundamental feature makes it a successful solution in the beverage industry, effectively replacing the practice of motor guard. Moreover, 316L stainless steel is resistant to boiling water jets (80°C), high pressure (90 bar) and is easy to clean.

The Mini-Motor Clean series: the answer to today's needs and the first step into the future

To meet the actual demand of the food&beverage industry, Mini Motor has designed a series of stainless steel motors that can resist oxidation caused by highly concentrated saline solutions or by acidic juices (i.e. tomatoes), that the standard 304 stainless steel would not be able to withstand for long. 316L stainless steel has been designed according to the Hygienic Design, allowing sanitation of the most hidden parts,



The Italian company chooses the great features of 316L stainless steel for Food&Beverage motors



The high technology of Mini Motor for the high quality of Bertolaso

The partnership with Bertolaso, a leading company in the design, production and installation of automatic bottling systems, is based on the idea of Industry 4.0 and is a source of great success for Mini Motor.

Thanks to the MCDBS55 Mini Motor servomotors, Bertolaso can select their settings according to the type of bottle they want to work on, directly from the operator control panel, with no need for manual intervention, saving time and increasing efficiency.

“The principal benefit is the simplified software management” – explains Walter Berto, Technical Office at Bertolaso Group – “combined with the possibility of adapting the motor to meet our needs and control it via smartphone. Mini Motor is a reliable partner; we can always count on them. They fully met our expectations in terms of products, assistance and support. We will continue working with them in the future, and we’re already working on a new project together.”

guaranteeing maximum safety in washing and sanitation.

The Clean series was designed with this innovative approach in mind. Within the series for the food&beverage industry, there are the IP69K stainless steel and IP67 aluminium: these motors are resistant to sanitation with aggressive products, to high pressure and temperature water washing, to prolonged immersion in liquids and to contact with chemical agents.

Mini Motor is not only about engines - it goes further than that. The Emilia-

based company has also created a digital drive capable of regulating the speed of motors and gear motors through sensorless vector control for applications requiring an IP67 certified sealing standard: this is the DRF, built according to the guidelines dictated by the E.H.E.D.G. (the European Hygienic Engineering & Design Group), for application to the Clean Series of three-phase asynchronous motors up to 270 watts. The DRF was designed for the ACF, MCF, PCF and PAF motors, and is ideal for the beverage sector.

The MCDBS55 servo gear motors and DBS brushless motors are ideal for all product processing and handling systems requiring rapid format or speed changes, such as labelling or packaging systems. 🏭

www.minimotor.com



SIEMENS MAKES INDUSTRIAL DATA ACCESSIBLE AND ACTIONABLE



Siemens Digital Industries Software is leveraging the Mendix™ low-code application development platform to help customers across industries build contextual and personalized solutions and help enable data-driven decision-making processes. With the general availability of Mendix Data Hub and new Mendix for Industrial Edge services, Siemens can help customers achieve an end-to-end view of their plants, factories, and systems and provide domain experts with actionable insights through solutions that have been developed with the right data from across the organization. The Mendix platform extends the Xcelera-

tor™ portfolio with the ability to build multi experience apps and share data from any location, on any device, on any cloud or platform, to more quickly realize the benefits of digital transformation.

“Our vision at Mendix is not only to offer our customers a technology to let them develop applications faster and more efficiently, but to also extend Siemens’ Xcelerator portfolio to help realize unprecedented scalability and flexibility for our customers,” said Derek Roos, Mendix CEO. “As part of Siemens, we are expanding the Mendix platform to help provide value to our industrial customers by enabling

them to get value from their data, be that on a factory floor, across systems of record, or in a field service context.”

Enabling Data-Driven Decisioning on the Factory Floor

A key goal for digital transformation is factory automation, which can be slowed down by distance - both physical and organizational - between operational technology (OT) and organizations co-located at factory locations, and IT organizations housed at corporate headquarters. The new Mendix for Industrial Edge platform, announced today at Mendix World Version 2.0, empowers factory operators to create custom applications on

New services enabled by the Mendix low-code platform enable data-driven decision making in factories and across enterprise data sources



the Mendix low-code platform that run locally as Edge Apps to collect data, have access to insights in near real-time and provide optimal user experiences to a variety of end users. The Mendix low-code platform is designed to abstract much of the complexities and expand the talent pool for IoT application development, further empowering OT leaders to address their most pressing issues with limited IT intervention. Business developers, domain engineers and plant operations staff can now create Apps for Siemens Industrial Edge without programming skills. When combined with Siemens' MindSphere®, the industrial IoT as a service solution from Siemens, and

other Xcelerator cloud solutions, customers can quickly realize the benefits of a completely integrated edge to cloud experience.

Unlocking, Extending, and Personalizing Data from Core Systems

Disparate legacy systems, containing data in various formats and heritage that supports complex physical models can challenge companies in providing developers and engineers secure access to the right data. To help organizations discover, understand, use, and curate data from across the enterprise, and employ it in software development, business intelligence, and other data-rich applications, Sie-

mens announced availability of the Mendix Data Hub. In conjunction with the Mendix low-code development platform, the Mendix Data Hub can help organizations realize a dramatic decrease in application delivery time, as developers no longer waste time searching for the right data, seeking the right data owner, minding API calls, and securing access to the data they need.

Initially, the Mendix Data Hub will connect to the most common industrial data sources, such as Teamcenter® software and SAP, with future releases expanding support for other common data services and databases, and industry-specific applications. The Mendix Data Hub can also be extended by eQ's eQube® Data-as-a-Service, as part of a newly expanded partnership between Siemens and eQ Technologic, with a rich set of over 60 smart connectors, providing support for industrial data and system integrations.

Siemens Digital Industries Software is driving transformation to enable a digital enterprise where engineering, manufacturing and electronics design meet tomorrow. The Xcelerator portfolio helps companies of all sizes create and leverage digital twins that provide organizations with new insights, opportunities and levels of automation to drive innovation. For more information on Siemens Digital Industries Software products and services, visit www.sw.siemens.com or follow us on LinkedIn, Twitter, Facebook and Instagram. Siemens Digital Industries Software – Where today meets tomorrow. 🏭

SIEMENS

FOOD
processing

TORQUE LIMITER ECE IN A VERY FLAT DESIGN

Robust and perfected safety without compromises

Mechanical Torque Limiters are used in all kinds of technical application areas. Their job is the protection of products and expensive devices.

Torque Limiters react very sensitive to the smallest increase of torque and disconnect the drive from the following masses in a split second. That's why they are also called "Safety Couplings".

The disconnection is forced, that means it has no effect on the function in case of an electrical power outage. A reason for a torque overload is for example the accumulation of material. That's why torque limiters are also called overload clutches.

The special thing about Type ECE is the axial short design, which requires a very small installation space. This simple and robust functional principle has thousandfold proved itself. It has a reliable function and still needs just few parts.

High-precision torque limitation is guaranteed with the use of special disc springs, they also enable a very wide torque range without changing the disc spring.


The perfected functional principle cuts the torque between the engine and the machine within few angle degrees. The couplings have a fixed point switching. That means one

switching point per turn. That is important to retain the reference point of the machine.

To stop the drive immediately in case of an overload, it is advisable to place a proximity switch to the disc spring. The disc spring moves while the torque limiter is disconnecting the drive from the machine. The signal from the proximity switch can be used for the drive control to stop the engine immediately.

Type ECE has a keyway for the torque transmission between engine and torque limiter.

Chain wheels, belt pulleys etc. are mounted on the engine shaft and screwed on the flange ring of the ECE for the torque transmission.

The torque limiter ECE is available in 14 sizes, and torque ranges from 2 Nm to 900 Nm are possible. 



200 Exhibitors will gather!
Including Concurrent Shows, 1,400 Exhibitors

Foodtech JAPAN 2020

1st Food Processing & Automation Technology Expo Tokyo

On-site
(Makuhari Messe, Japan)

&

Online

Website:



Dates: **November 25 [Wed] – 27 [Fri], 2020**

**Best Platform to Find Latest
Food Manufacturing Technologies!**

Visitors

Professionals from:

- Food Manufacturers
 - Bread/Pastry Manufacturers
 - Confectionery Manufacturers
 - Beverage Manufacturers
 - Dairy Products Manufacturers
 - Food-service Chains
- etc.

BUSINESS MEETINGS

- ◆ Equipment Installation
 - ◆ Technical Consultation
 - ◆ Outsourcing
- etc.

Exhibitors

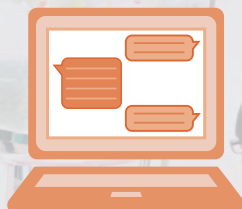
Manufacturers/Traders dealing in:

- Robots/FA Equipment
 - IoT/AI Solutions
 - HACCP/Food Sanitation
 - Processing/Packaging Equipment
 - Inspection Equipment
 - Engineering
- etc.

At Virtual Exhibition held online, you can:



Video call
with exhibitors



Chat
with exhibitors



Download
exhibit products' brochures

Beverage, Food, Pharma, Cosmetics, Detergent technologies all gather under one-roof!
Concurrent Shows: Drink JAPAN 2020, INTERPHEX Week Tokyo 2020,
Regenerative Medicine Expo Tokyo 2020

*The umbers of exhibitors are forecasts.

Register Now ▶▶▶ www.foodtechjapan.jp/inv_en/

SNACKEX: MOVE YOUR BUSINESS FORWARD

at the worldwide fair for savoury snacks

Exhibiting at SNACKEX Means you can reach savoury snack **DECISION-MAKERS YOU WON'T FIND AT OTHER FAIRS**

Get focused on generating sales with decision-makers and get your business moving.

SNACKEX is a unique opportunity to launch or promote your products into the sector and an unrivalled opportunity to connect with focused professional customers and prospects.

Buyers come from over 90 countries looking for inspiration and the latest technology to advance their businesses.

Whether snack makers are sourcing equipment, materials or ideas, it is vital they feel confident about their decisions.

The best way to achieve that is to see all the options together in one place. That's why they come to SNACKEX and that's why at SNACKEX exhibitors can meet and do business with everyone who matters, right there and then, in one convenient location, over two days.

SNACKEX conveniently

brings together trade fair and conference under one roof to make it easier for everyone to network and do business.

WHY EXHIBIT?

- Sell your products to an audience that is ready to buy
- Show your innovations to the decision-makers of the snacks industry
- Meet existing customers and new



prospects from around the world- SNACKEX is the industry-defining event for the savoury snacks sector - the world's only trade event dedicated to the savoury snacks industry and the best opportunity to launch or promote your products to sector buyers.

- You will be taking part in an exhibition that is dedicated to the savoury snacks sector so your booth will not be lost against hundreds of others as in general food shows.

- The only focused opportunity to target snacks buyers, specifiers and influencers, under one roof.
- Only qualified visitors/buyers from the savoury snacks and snack nut industry are allowed access.
- Unrivalled opportunities to network
- A professional environment to do business – world-class venue, in a world-class city.
- Meet leading decision makers - over 70% of attendees at the last event had a buying influence.

SNACKEXXIX International Trade Fair
for Savoury Snacks & Nuts16–17 June 2021
Hamburg, Germany

- Varied programme – industry issue conference sessions attract more snack makers.
- Gain international exposure - meet buyers from over 40 countries.
- Share expertise – with visitors and other exhibitors.
- Thank your best customers - keeping existing customers happy is as important as finding new ones. Many of your best customers will be at SNACKEX - you should be too!

SNACKEX is excellent! Much of the fair's appeal lies in its tightly defined focus - many of the bigger shows are too diverse, whereas SNACKEX is very much concentrated on snacks.

Yves de Vinck, CEO, Roger & Roger – Croky

WHO EXHIBITS?

Manufacturers and suppliers of:

- Savoury snacks – potato & corn chips, extruded snacks, baked snacks, pretzels, popcorn, fruit snacks, meat snacks, peanuts and other snack nuts
- Snack pellets
- Snack pellets
- Snack processing equipment
- Weighing equipment
- Packaging equipment & materials
- Packaging materials
- Extrusion systems
- Nut processing equipment
- Ingredients
- Flavours / seasonings
- Oils and fats
- Laboratory equipment & services
- Materials handling
- Consulting Services

WHO VISITS?

Your customers!

- Senior directors from the world's major snack makers, seeking inspiration and insight
- Senior marketing and NPD representatives looking for new products and ideas
- Engineers and production people looking to source new equipment
- Nut brokers and traders looking for new contacts and supply sources
- Customers in search of product demonstrations and one-to-one meetings with new and existing suppliers
- Retail representatives looking for new product lines
- Companies seeking solutions to individual challenges. 🏠

Move your business forward

at the worldwide fair
for savoury snacks

**The only trade fair 100% focused
on savoury snacks and nuts**

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

**The industry-defining fair for
the savoury snacks sector**





Wine is losing ground on the tables of italians compared to beer:

as shown by a research project promoted by Grimbergen



by
Gabriele De Luca

During the lockdown months, there was a boom in DIY pizzas and bakery products in Italy, but research carried out by Grimbergen, the historic Belgian abbey beer brand, also showed a sharp increase in Google clicks on beer and all the procedures for producing beer at home (+ 244%). In other words, during the lockdown lots of people tried their hand at this activity - Italians are great beer lovers, so much so that they decided to expand their knowledge to create a proper home brewery.

This trend, however, came to a halt after the end of the lockdown, when home-brewing research was replaced by "what beer shall I buy?" search. This data is also quite impressive when compared to wine data.

There is often a tendency to think that wine has historically been one of the specialities of which Italy is proud because of its extensive local and regional production, so much so that online research on the subject has always exceeded beer-related search in quantity.

But this year, for the first time, beers have been the subject of a real surge of interest, even surpassing the clicks on wine between March and April, which have been pretty constant in the last 12 months, with just a few small peaks during the holidays.

Among the most popular and appreciated beers in recent years, Belgian beers stand out and are at the centre of growing interest

from Italians, confirming Belgium's supremacy among the best producers of quality beer. The most popular beers come from this country, including the Grimbergen product, an abbey beer that has its origins in this land rich in history and tradition.





As for the territorial distribution, data seem to reflect, on an Italian scale, the preference of Northern European countries for beer. Beer, especially red ales, has received more attention in Northern Italy, with Friuli Venezia-Giulia in the first place, followed by Valle D'Aosta, Veneto and Lombardy. Sardinia also stands out in fourth place, while the regions of Southern Italy are at the bottom of the ranking, with Campania in the last place. As for craft beers, Veneto is the winner, followed by Lazio and Trentino Alto Adige.

The data collected by Grimbergen's research on the moments when Italians prefer to drink beer are also quite interesting: there is no evidence of a favourite time.

The same is true for the seasons, as research on beer sees a constant trend throughout the year. Yet beers, like wines, are not all the same: online searches of red, blonde or Blanche beers do not see any significant peak at specific times of the year, but there is a constant increase in searches from January 2019 up to now, with a preference for red ales, especially in recent months, which substantially distanced it from other types in terms of interest.

In short, whether it is an aperitif, or combined with different dishes, whether it is red, blonde or Blanche, beer has proved to be one of the most popular choices among Italians. 🏛️



WITH OPEN MINDS AND A WILLINGNESS TO EXPERIMENT, PACKAGING SUPPLIERS ARE MASTERING CHANGE

Packaging is one of the most effective ways of communicating with customers. Not only does it say something about the content, but increasingly it also speaks for itself and its environmental impact.

Packaging has generally fallen into disrepute with many consumers. It is often perceived as superfluous and harmful to the environment, and for many people it has become a symbol of polluted landscapes and oceans. While it may be obvious to packag-

ing manufacturers that this negative image is not true, there is still much to be done to implement a universal disposal and recycling system for packaging.

The good news is that as one of the most important marketing tools,

packaging itself can also do something to help improve the situation. Packaging doesn't just help manufacturers to sell their products, but also to position themselves and their products and create a positive impression. In this context, it functions as one of the most effective media



for brand communication, providing information and decision-making tools, and creating trust. This can work just through the design alone. Minimalist packaging with fewer design features can already convey authenticity and intrinsic value, while at the same time paring down packaging material.

But packaging has yet another wider responsibility, and that is to more or less represent the entire product and its intrinsic value. The environmental compatibility of a product is often judged by its packaging. Inconsistencies relating to its sustainability are picked up by consumers very quickly and can rapidly have the opposite of the desired effect if the packaging claims do not match the reality.

Packaging as communicator

A key task for packaging manufacturers and their customers is to create trust in the packaging and provide information about its important features. In addition, companies should provide information about its packaging in an understandable and honest way. Why was this material used? What is the best way for the consumer to dispose of it?

This and other information must be communicated clearly, so that it can also be implemented and to prevent the failure of a circular economy because the recycling is too complex a task for the consumer. If a new packaging is being developed, for example, it should be designed so that it will easily end up in the correct bin or bag, and in such a way that it can be optimally utilised by the recycling companies. This is often not the case for composite materials, which should be avoided wherever possible, as the different materials cannot be readily separated by consumers and are often not identifiable as composite material. That this can work is demonstrated by the example of Unilever's soup pouches, which are now

made from a mono-material and are therefore easier to recycle.

Brand manufacturers best master these tasks by collaborating with packaging manufacturers, as this example shows. This is how to avoid mistakes and reduce expensive development costs. There are often technical and technological hurdles to be overcome, for example to make packaging smaller or plastic film thinner, without immediately having to invest in a new machinery park. There is no question that for new product packaging, sustainability and the many associated aspects like recycling, ecological footprint, and CO2 reduction, need to play a key role. If only because increasingly, retailers are responding to demands for more environmentally friendly packaging and also want to have this aspiration reflected in the products they sell. After all, more environmentally friendly products are a good way of promoting your company. There are plenty of examples on supermarket shelves meanwhile.

Good examples call for brave decisions

Many commercial enterprises have made the reduction of packaging waste and greater recyclability a priority. This may take the form of dispensing with packaging altogether, e.g. Aldi's organic cucumbers, which until recently were shrink-wrapped in plastic, or by replacing plastic trays with cardboard trays, as the Kaufland hypermarket chain did with its Purland-brand mince. Even if these are just isolated measures, consumers do take notice of them. The Rewe Group has also set itself the ambitious goal of using only environmentally-friendly own-brand packaging (in German only) by the end of 2030, and in doing so is setting standards, for branded article manufacturers in supermarkets as well.

The development efforts that go towards the new packaging are often

not visible to consumers. However, the example of frozen food producer Frosta shows that these efforts ultimately do pay off.

After initially high development costs and moderate growth, the Hamburg-based company is meanwhile benefitting from its transparency about ingredients and its cutting-edge packaging. The trays for the company's gourmet fish fillet range (in German only) are made entirely of cardboard meanwhile and can be disposed of as waste paper.

Following trailblazers like Werner and Merz, manufacturers like Henkel are also showing meanwhile that plastic packaging does not have to be less environmentally compatible if it can be completely recycled, for example with its Pril concentrated washing-up liquid in recycled plastic bottles (in German only). Alb-Gold, a smaller company that produces pasta, also took the plunge and is now offering its pasta products in paper bags instead of the usual tubular plastic bags.

For this innovation the company was a worthy winner of the German Packaging Award at FACHPACK 2019. So it is often smaller companies that show a willingness to experiment and risk new things. As a reward, they gain the trust of consumers and the "big players" follow their example.

For many corporations meanwhile, sustainability goals have also become part of their self-imposed obligations and are disclosed in regular sustainability reports.

Transparency and a willingness to deal openly with criticism are a major part of successful sustainability management and the realisation of a functioning circular economy.

In this context, packaging plays a special role as a medium for communication. 🏛️

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.



MECSPE

29-31/10/2020

PARMA

Fair for innovations for the manufacturing industry



BRAU BEVIALE

10-12/11/2020

NUREMBERG

Fair of production of beer and soft drinks.



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.



INTERVICOP

20-23/02/2021

MADRID

Fair for bakery, pastry, ice cream, coffee.



ProWein 2020

21-23/03/2021

DUSSELDORF

International wine & spirits exhibition.



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.



PROSWEETS

31/01-03/02/2021

COLOGNE

Fair for the sweets and snacks industry.



INTERPACK

25/02-03/03/2021

DÜSSELDORF

Fair for packaging, bakery, pastry.



ANUGA FOODTEC

23-26/03/2021

COLOGNE

Fair on food and beverage technology.



BEER&FOOD ATTRACTION

11-13/04/2021

RIMINI

Fair for beers, drinks, food and trends for the out of home.



MIDDLE EAST 2020/21

DUBAI DRINK TECHNOLOGY EXPO

25-27/03/2020

DUBAI

Fair for the beverage industry.



PROPAK ASIA

17-20/06/2020

BANGKOK

Fair for packaging, bakery, pastry



GASTROPAN

21-23/06/2020

ARAD

Fair for the bakery and confectionery industry.



DJAZAGRO

21-24/09/2020

ALGERS

Fair for companies of the agro-food sector.



PROPAK VIETNAM

09-11/09/2020

SAIGON

Fair for packaging, bakery, pastry.



IRAN FOOD BEV TEC

04-07/10/2020

TEHRAN

Fair for food, beverage&packaging technology.



HOSPITALITY QATAR

10-12/11/2020

DOHA

Fair of Hospitality and HORECA



ANUTEC

03-05/02/2021

MUMBAI

Fair for the food&beverage industry.



GULFOOD

21-25/02/2021

DUBAI

Fair for food and hospitality.



WOP DUBAI

11/2021

DUBAI

Fair for for fruits and vegetables.



GULFOOD MANUFACTURING

07-09/11/2021

DUBAI

Fair for packaging and plants.



GULFHOST

07-09/11/2021

DUBAI

Fair of hospitality.



PACPROCESS FOOD PEX

09-11/12/2021

MUMBAI

Fair for product from packaging.



EXHIBITIONS - EXHIBITIONS

EXHIBITIONS

2020-2021-2022

LATINPACK

14-16/04/2021

SANTIAGO CHILE

International packaging trade fair.



VINITALY

18-21/04/2021

VERONA

International wine & spirits exhibition.



SPS/IPC DRIVES/ITALIA

05/2021

PARMA

Fair for manufacturers and suppliers in the industrial automation sector.



MACFRUT

04-06/05/2021

RIMINI

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



CIBUS

04-07/05/2021

PARMA

Fair of food product.



MEAT-TECH

17-20/05/2021

MILANO

Fair for the meat and ready meals industry.



FRUIT LOGISTICA

18-20/05/2021

BERLIN

Fair for fruit and vegetables.



HISPACK

18-21/05/2021

BARCELONA

Technology fair for packaging.



FISPAL

06/2021

SÃO PAULO

Fair for product from packaging.



FACHPACK

28-30/09/2021

NUREMBERG

International packaging trade fair.



SAVE

10/2021

VERONA

Fair for automation, instrumentation, sensors.



DRINKTEC

04-08/10/2021

MONACO

Fair for the beverage and liquid food industry



HOST

22-26/10/2021

MILANO

Fair for bakery production and for the hospitality.



IBA

23-28/10/2021

MONACO

Fair for the bakery and confectionery industry.



SIMEI

16-19/11/2021

MILANO

Fair for vine-growing, wine-producing and bottling industry.



POWTECH

26-28/04/2022

NUREMBERG

The trade fair for powder processing.



IPACK-IMA

03-06/05/2022

MILANO

Exhibition for the packaging industry.



SIAL

15-19/10/2022

PARIS

Fair on food products.



SUDBACK

22-25/10/2022

STUTT GART

Fair for bakery and confectionery industry.



ALL4PACK

11/2022

PARIS

Exhibition about packaging technology.



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

23-25/03/2021

MOSCOW

International trade fair for the beverage industry.



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40064 Ozzano dell'Emilia - BO
Italy**ASC AUTOMATIC SYSTEM CONTROL****86**Via Camillo Benso Conte di Cavour N.372
41032 Cavezzo - MO - Italy**BG SRL BOSELLI CISTERNE****74**Via E.Fermi, 12
43015 Noceto - PR - Italy**CAMA GROUP****54-55**Via Como, 9
23846 Garbagnate Monastero - LC - Italy**CAMERA COMMERCIO
ITALO-UKRAINA****57-58**Via San Pio V, 30
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61036 Colli al Metauro - PU - Italy**ESCHER MIXERS SRL****5/7**Via Copernico, 62
36034 Malo - VI - Italy**EUROPEAN SNACKS
ASSOCIATION ASBL****118-119**Rue des Deux Eglises 26
1000 Brussels - Belgium**F.LLI CUOMO SNC****104-105**Via F.lli Buscetto, 76
Industrial Area
84014 Nocera Inferiore - SA - Italy**GENERAL SYSTEM PACK SRL-GSP****45**Via Lago di Albano, 76
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37059 Frazione Campagnola di Zevio
VR - Italy**IMA SPA****IMA ACTIVE DIVISION****22/24**Via 1 Maggio, 14
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20861 Brugherio - MB - Italy**LAWER SPA****100-101**Via Amendola, 12/14
13836 Cossato - BI - Italy**MACA SRL****34-35**Zona industriale Pescarole
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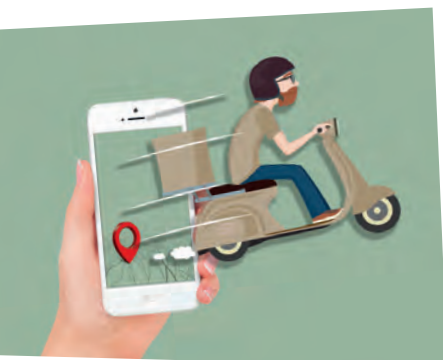
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