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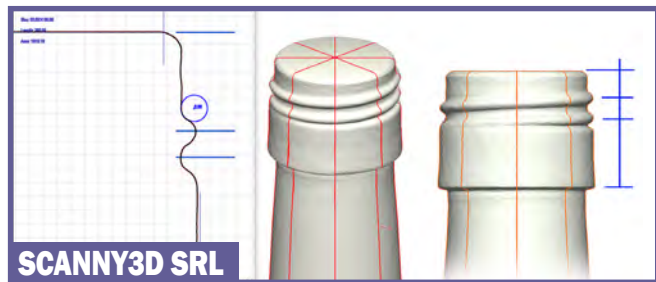
Food industry
automation
Packaging
solutions

PLAY VIDEO



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DRINK TECHNOLOGY MAGAZINE

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



www.drinktechnologymag.com



SMI SPA - SMI GROUP

INCREASE PRODUCTIVITY AND EFFICIENCY WITH
THE NEW SK ERGON PACKERS.

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PND SRL

FRUIT PROCESSING MACHINERY FOR MORE
THAN 20 YEARS, PND HAS BEEN TAKING ITALIAN
INNOVATION TO THE WORLD.

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

year XXXII - issue n. 5 - November 2021

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

Italian Magazine Food Processing

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

Registration: Court of Monza no.10 of 05.09.2018

Shipment by air mail art.2

comma 20/b law 662/96 - Milan

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

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

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EDITRICE
zeus



SCANNY3D: GEOMETRIC DEFORMATION CONTROL ON GLASS BOTTLES



Scanny3D has designed and developed a double laser spot rotating 3D scanner. It is a patented device, 100% “Made in Italy” that performs a 360 ° scan without contact, at high speed, at very high resolution and in a completely automatic way.

The 3D scanner allows you to digitize and analyze bottles, plastic bottles, containers of any material and shape and various accessories.

The device returns a high fidelity 3D model and the supplied software offers numerous functions designed

specifically for the beverage, packaging and bottling sector, among which the possibility of exporting the 3D model as a “solid”, thus ensuring maximum compatibility with the main CAD-CAM software.

The scanner management software contains many features, including: section analysis and measurement; assessment of the centers of gravity; automatic alignment; symmetry calculation; quality check; evaluation of inclination and stability etc.

One of these functions, for example, allows you to obtain and analyze all

the sections of the bottle, easily carry out all measurements, evaluate the centroids of the sections, align the 3D model based on the center of gravity or the symmetry of a section and more.

Among these numerous features, one is of particular importance for quality control on bottles.

This function allows you to geometrically and numerically evaluate the deformations of a bottle with respect to the “theoretical” model or with respect to a reference bottle.

With this function, the software automatically calculates and displays the

SCANNY3D®

From real bottle...

3D laser scanning systems



**3D SCANNER
for bottling industry**

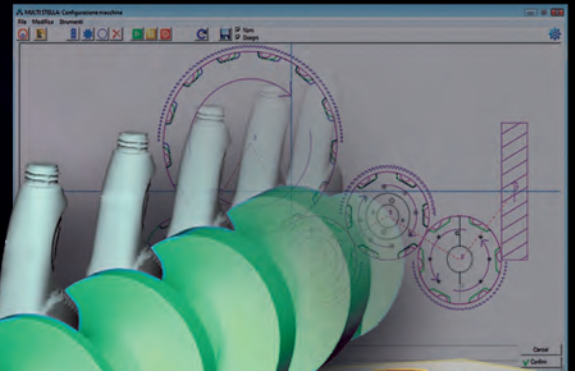
...to 3D model



100% AUTOMATIC

PackSim

Software for automatic design
of SCREWS & STARS

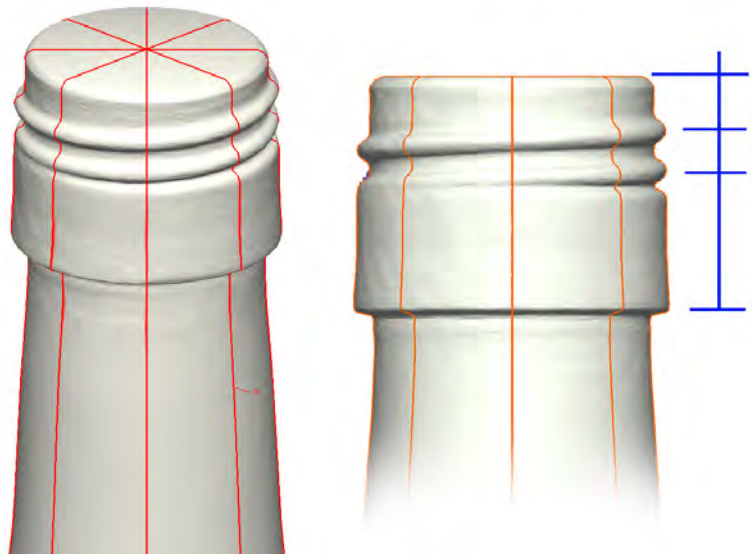
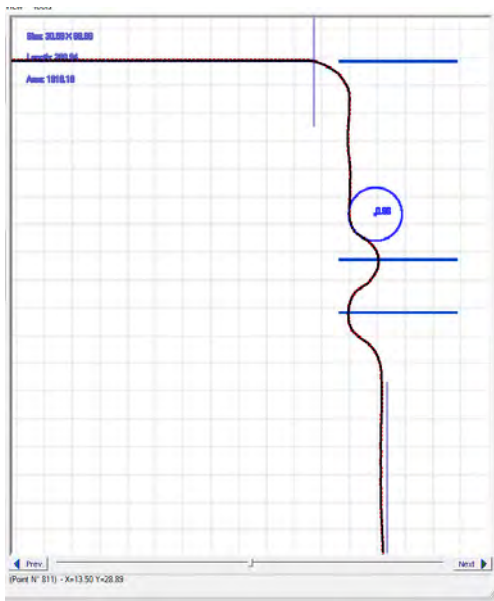


SCANNY3D® S.r.l.

Via Archetti, 15 - 63831 Rapagnano (FM) - Italy

+39 0734-510410 info@scanny3d.com

WWW.SCANNY3D.COM



ovality of a section of the bottle, the accuracy of the bottleneck screw, the symmetry of the neck, the inclination (slope) of the bottle with respect to the plane, any deformations in the lateral surface of the bottle. , and much more.

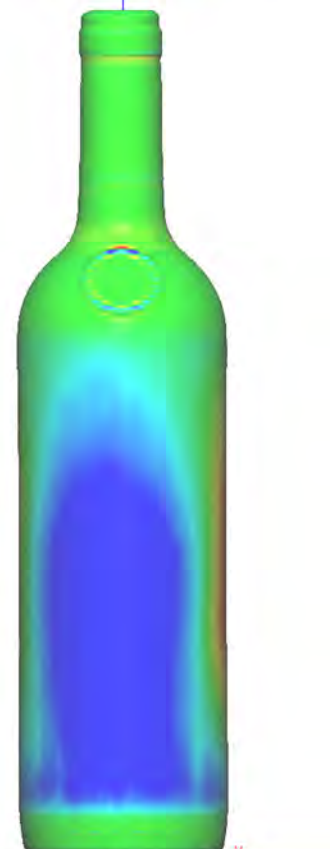
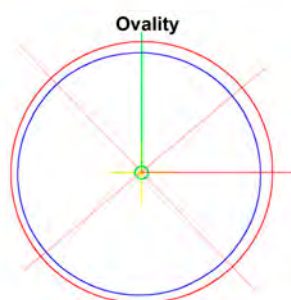
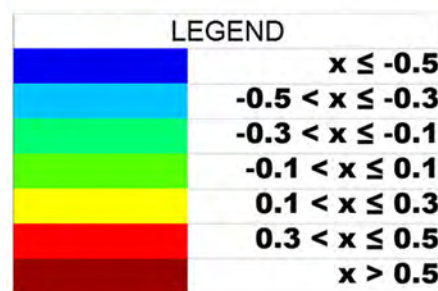
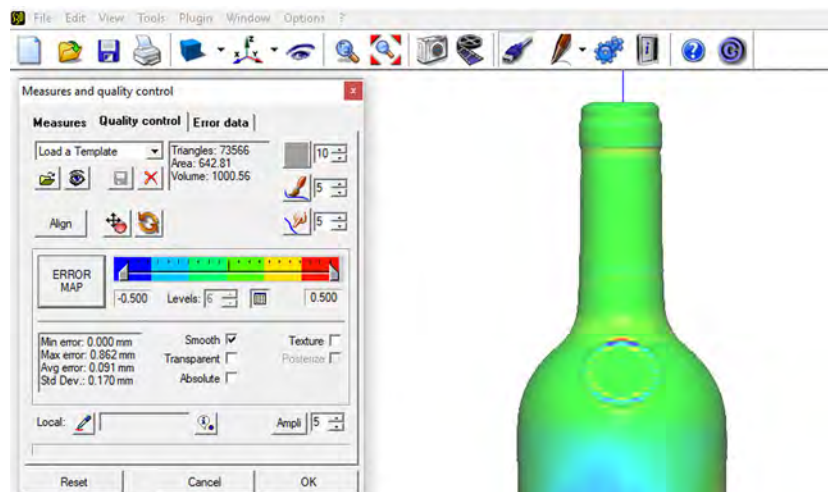
The automatic screw control of the bottleneck, among other things, is very important to ensure a perfect closure of the cap.

These geometric evaluations are carried out automatically by the software, which generates both a graphical and numerical report, and it is possible to export the results in various formats (eg Excel) for statistical purposes.

The constant mission of the R&D department is to design systems that are increasingly accurate, reliable but at the same time easy to use for the end customer, thanks to the use of cutting-edge technologies. 🏢

www.scanny3d.com

SCANNY3D [®]
Sistemi di scansione laser 3D
3D laser scanning systems



OUR PAPER DIVISION



Security and flexibility

- The patent of the exclusive continuous flange guarantees a perfect weld integrity.
- It does not need a mold change if compared to a traditional plastic trays.

Sustainability

- Up to 80% less plastic than traditional trays.
- It can be recycled in paper thanks to the Aticelca B certification (according to the Italian Law).
- Easy separation of the film from the tray

Full customization

- Inside and outside of the tray, with a print up to 5+5 colors



Innovation

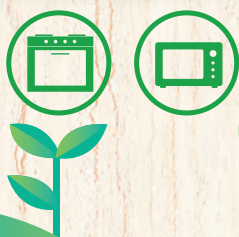
- Our paper-based packaging solutions meet functionality and performance of plastic trays.

Applications

- Refrigerated and frozen meals, with re-heating in the microwave or in a traditional oven.

Customization

- Externally customizable with offset printing up to 5+5 colors.



FRESHNESS



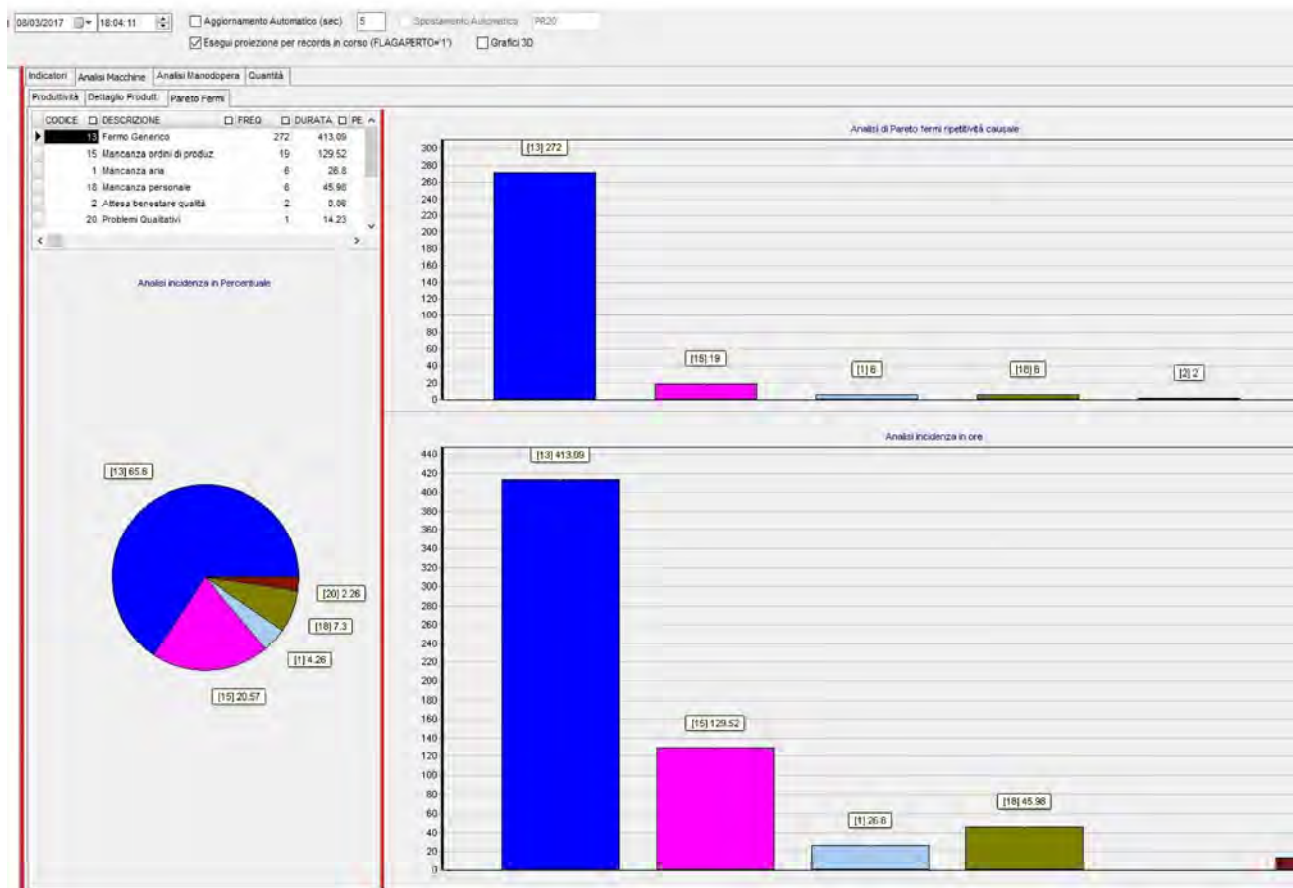
ECO-SUSTAINABILITY



MULTIFUNCTIONAL



INNOVO'S MES SOLUTIONS FOR FOOD&BEVERAGE, PACKAGING AND MACHINERY MANUFACTURES



INNOVO

S PHERA® LINE is a vertical MES of the SPHERA® suite, designed for the food sector according to the **INDUSTRY 4.0 paradigm, it can manage:**

- manual production in different workstations, also served by machinery
- automatic production lines for packaging, bottling
- end of line station, with automatic predisposition of palletizers, packaging and the application of identification labels

The main modules of SPHERA® Line are:

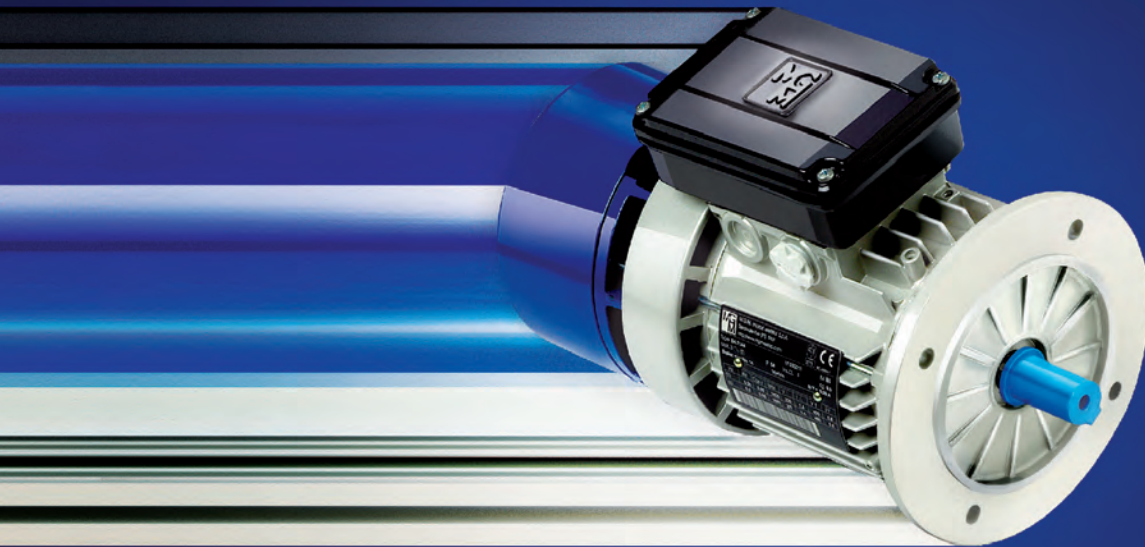
- IN/OUT for communication with the ERP, the WMS
- DCS + INDUSTRIA 4.0 for the interconnection of PLC of machines and line conveyour, AGV & LGV
- ENERGY for the detection of energy and materials / pollutants consumption
- SPHERA GUI for plant supervision and shop floor control
- KPI for O.E.E., O.L.E., T.E.E.P. analysis

- INFO for the management and distribution of production information at the workplace
- DTEC for production launch and the calculation of expiration dates

Depending on the modules already present on the ERP, missing features can be added:

- SPHERA TRACK for the management and control of production lots, traceability management
- SPHERA QC for Quality Control

BRAKE MOTOR TECHNOLOGY



One step stop ahead

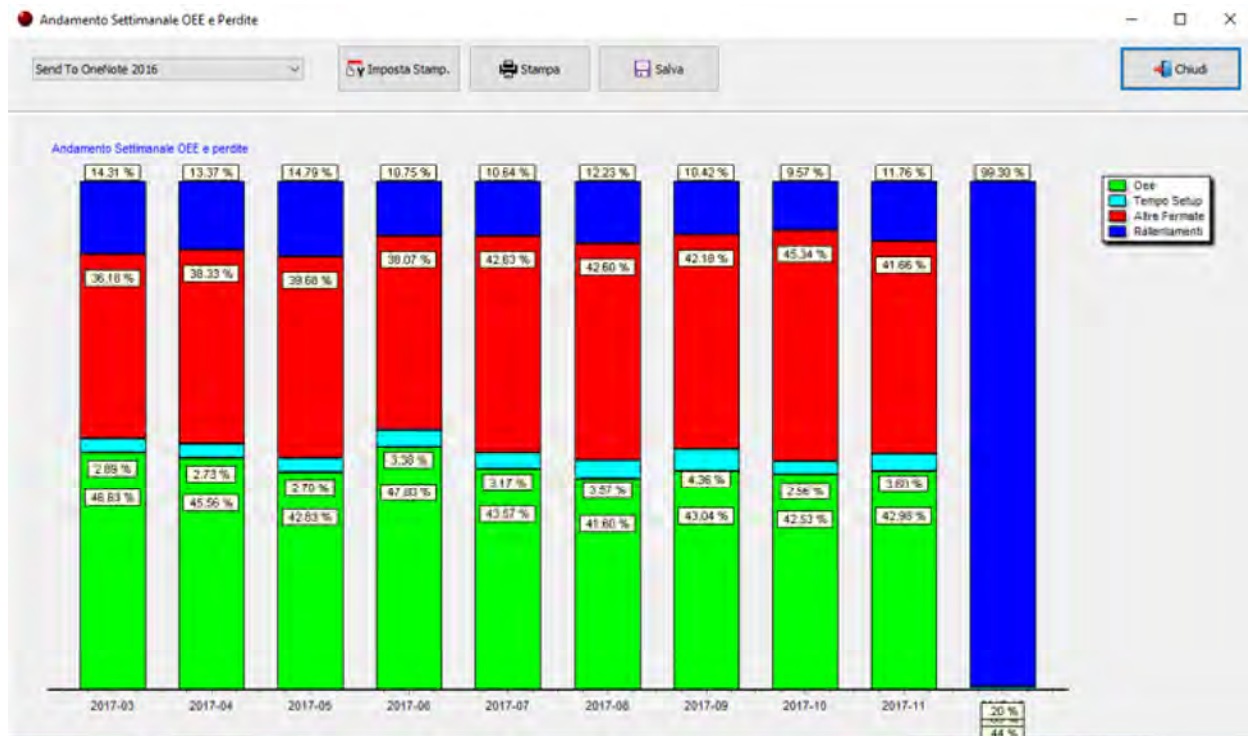


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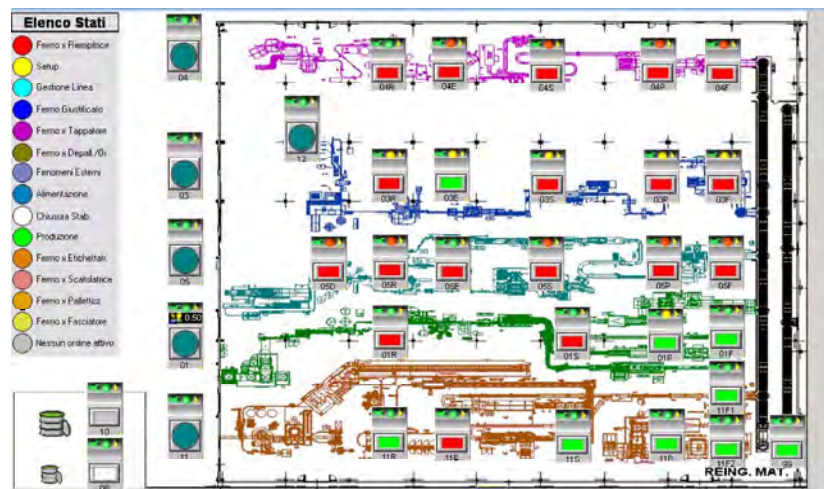
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Management, printing of summary certificates

- SPHERA MAINT for maintenance management
- SPHERA TIME&PROD for integration with attendance systems, balancing attendance and production
- SPHERA GANTT for manual scheduling
- SPHERA ANDON for the display of alarms and KPI on giant monitors distributed in the departments



SPHERA LINE is parameterizable and configurable for the supervision of the production plant; it is the ideal solution for all companies that perform repetitive work, discrete production or enslaved by production lines, where it's necessary verify in real time the adherence of production to the expected plan and cycle times, the orders progress and manage traceability, logistics and automatic predispositions. If a production line falls below a performance threshold, an alarm is generated and a SMS or e-mail is sent. If the ERP system doesn't have all the technical information, SPHERA DTEC and

SPHERA INFO allow you to manage all the technological and manufacturing data of each single article. At the production launch, through PC/Panel PC, system automatically generate expiry dates and the production batch according to the standards of the country of destination, and automatically prepare printing on the individual item and on the package. At the end of the line, a simple label printer or an automatic applicator provides for the identification of the pallets produced with SSCC generation in barcode and/or on

RFID TAG with other summary data. The system immediately sends necessary information to the warehouse management system. INNOVO through its B.U. Penthars also provides equipments such as Panel PC, IIOT terminals, manual readers or fixed readers, RFID antennas and smart labels/tags, label printers, industrial giant monitors, becoming a single interlocutor. INNOVO, 30 years of experience at your service.

www.innovotech.it

THE CHOICE OF BEING UNIQUE: **MINI MOTOR** GOING ALL OUT WITH DBS

DBS is the line of uniquely designed brushless gear motors with built-in drive, made for ultra-high performance

An excellent machine is made of excellent components. Mini Motor knows this all too well and for 55 years it has been bringing to customers extremely efficient gear motors on the cutting edge of technology. The Reggio Emilia-based company has always chosen to design custom solutions for those complex and difficult applications where a standard product just won't do. This choice developed into excellence and today Mini Motor electric gear motors stand out for their compact size, speed, and resistance under any condition.

Up there with the top products we find the family of DBS brushless gear motors with built-in drive system where all the elements - motor, driver and reduction gear (where fitted) - are packaged in a single product of indisputable excellence. The 4096-PPR multi-turn absolute encoder offers maximum freedom in terms of speed and position adjustment, maintaining the distance even when the motor is off. The great innovation about DBS is the presence of an accelerometer that is able to detect gear motor vibrations. The accelerometer plus the other sensors that detect temperature, current and speed are able to identify anomalies within the sensors themselves or from the machine systems connected to them, implementing real predictive maintenance.

What's more, with DBS several mo-

tors can be connected in a cascade system via the main communication protocols: EtherCAT, Ethernet/IP, Powerlink, Modbus, PROFINET I/O and CANOpen.

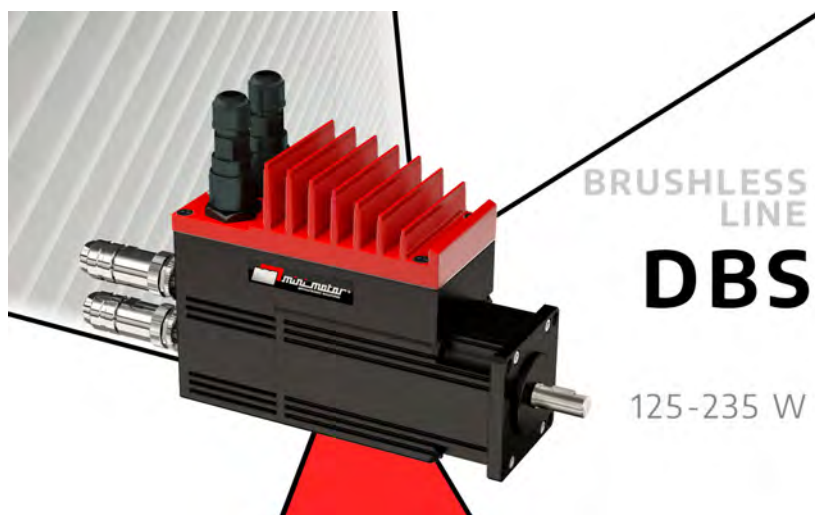
The wireless protocol was recently added to these 6 fieldbuses. Mini

Motor has in fact patented the first all-wireless gear motor in the market powered by an inductive charging battery.

This means no drag chains, which translates into lower machine costs and greater freedom of movement.

**FOOD &
BEVERAGE**
IP67

ACF
31 W
three-phase



**BRUSHLESS
LINE**
DBS

125-235 W

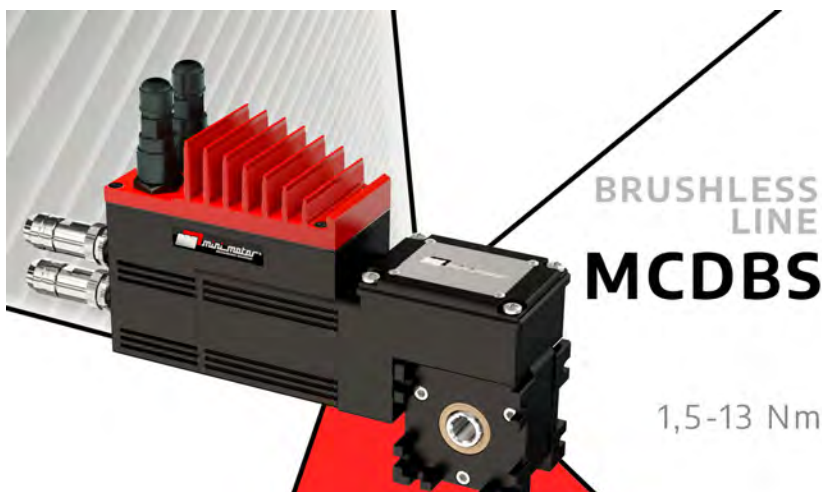
A character of steel the one of the Clean Series!

For demanding sectors like the food&beverage and pharmaceuticals industries, Mini Motor has designed also its SS series of motors that combine a small footprint with the superior specifications of Aisi 304 and Aisi 316L stainless steel: resistance to corrosion, compact surface, lack of porosity, high bacterial removal performance, and low bacterial retention.

It complies with IP69K protection rating and is ideal for aggressive environments or applications demanding high standards of hygiene.

About DR Series

The **DR series** represents the next step in classic single phase and three phase-motors. Complete with integrated drive, connectivity with the most common field buses, and a new design reducing the footprint and optimising the use of space, they represent the perfect integration of drive, motor and gear unit, lowering energy consumption. The great capacity for **customisation** and extremely high **quality** at **competitive prices** are guaranteed by each product. For all applications demanding an IP67-rated seal, Mini Motor has designed a digital concept drive capable of adjusting the speed of motors and gear motors using sensorless vectorial control: the DRF. It is built according to the guidelines issued by the European Hygienic Engineering & Design Group, which can be applied to ACF, MCF, PCF and PAF three-phase asynchronous motors up to 270 Watt. The technical features of the DRF are



ideal for use in the dairy, bakery, wine-making, fruit and vegetable processing, and oil sectors, as well as the Food industry in general. The Reggio Emilia-

based company is the benchmark in the Food world not only for the quality of its products but also for its fast and dependable after-sales support service. Supported by an online ticketing system, a qualified team of mechanical and mechatronic engineers is ready to answer questions and provide assistance within 24 hours.

Mini Motor wants customers to get service as excellent as the quality of its motors, an unshakable commitment that is at the heart of the company's philosophy. 🏢

www.minimotor.com



ELMITI SRL

ELECTRIC HEATERS



We are a leading company in the design and production of electric heaters, which are available in standard or customized versions, according to customer request.

Since 1979, year of foundation, we have always been characterised by a stable growth that brought us to increase not only the national trade but above all the international trade. More and more often foreign companies turn to us to obtain Made in Italy products, in which they recognize the high level of quality and reliability. Besides quality our strong points are flexibility, that allows us to satisfy the most varied needs of the customer, as well as fast delivery times. They are around 3/4 working weeks for custom-made products and 3 working days for standard products.

Our tube diameter can be 16, 12.5, 10, 8 and 6.5 in different material such as mild steel, AISI 321, AISI 316 L and INCOLOY 800. Raw materials are all of European origin.

We are well integrated in many product sector and above all in the food processing industry.

These are some of our main items:

- Electric heaters for cooking
- Electric heaters for pasteurization
- Electric heaters for sterilization
- Electric heaters for desiccation/de-watering of fruit and vegetable
- Electric heaters for smoking
- Electric heaters for washing and drying. 🏠

www.elmiti.com



ISOLCELL FOOD-GRADE NITROGEN GENERATORS: FROM PIONEER TO INTERNATIONAL PLAYER

Isolcell solutions are highly customized, reliable, and always at the top of the technology available today

Over 60 years of experience

Since 1958 Isolcell has been designing and manufacturing plants that exploit controlled and generated atmosphere technology. Isolcell was the first company in Italy to develop this method of food preservation, later extending the use of its nitrogen generators to other production sectors. It is recognized as a world leader and is part of an industrial group headed by Finanziaria Unterland SpA.

Isolcell is present worldwide with a network of distributors and resellers, operates according to the highest quality standards and its product range complies with the most stringent European and international directives.

On-site nitrogen production, sustainable productivity

The air we breathe consists of 78% nitrogen, 21% oxygen, 0.96% argon, and 0.04% carbon dioxide, plus other components. Nitrogen is an inert gas that lends itself to a multitude of uses. Over the years, we have invested considerable resources to study the application possibilities and make them easily available to companies. Traditional supply methods such as high-pressure cylinders or liquid nitrogen tanks create disadvantages for companies. Transport and rental costs, delays in external

supply, the need to have a dedicated and delimited space, safety controls, and maintenance... all result in significant costs that are not always predictable. These factors have pushed Isolcell, for some time, to study an alternative system, more economical,

functional, and ecological: the self-production with the use of nitrogen generators.

Isolcell generators: nitrogen right now, simply

The traditional methods of nitrogen

Isolcell

CONTROLLED ATMOSPHERE SINCE 1958



distribution, especially in the last 15 years, have been gradually replaced by autonomous generators. This has resulted in clear advantages for companies. First of all, they can count on a constant and punctual supply that does not depend on external sources. Moreover, they can achieve significant savings, cutting the costs of other types of supply. They can also operate with simplicity: just one click is enough to produce the necessary quantities of nitrogen on-site, in total safety and with the desired purity.

Food grade nitrogen

Nitrogen is classified as a food additive when it comes into direct contact with food.

The abbreviation identifying food nitrogen is "E941".

In the European Union, a specific directive indicates the minimum requirements for the use of this gas as a food additive.

Isolcell's nitrogen generators with PSA technology can supply nitrogen in full compliance with the parameters indicated by this directive.

Benefits: Nitrogen in the food industry is used to maintain the original organoleptic and nutritional characteristics of packaged food products. Modified Atmosphere Packaging (MAP) involves the use of nitrogen, carbon dioxide, and oxygen mixed in optimal percentages to meet the preservation requirements of various food products. These gas mixtures slow down the aging process, preserving color and taste with freshness.

Nitrogen is generated only on demand (stand-by function).

From 0.25 to 0.39 Euro per M3 of nitrogen produced, depending on the purity delivered. Amortization of the generator cost normally in less than 24 months.

The choice of high-quality molecular sieves combined with an automatic filling system specially designed by Isolcell technicians allows to limit to a minimum the maintenance inter-

ventions on the generators and eliminate costly reintegration or replacement of molecular sieves which, in optimal conditions, have a life of more than 50,000 working hours.

Nitrogen generators Isolcell PSA NIMOS NL

Isolcell PSA NIMOS NL nitrogen generators are more efficient, quiet and easily expandable, compact, and with an essential geometry to ensure easy access to all pneumatic and electronic components.

The components that constitute the NIMOS NL generators, including the design of the machines, are designed and manufactured with the latest technologies and are the result of more than 12 months of work at the plant in Laives (Bz) by the technicians of Isolcell's Research & Development Division, followed by a long series of field tests carried out at some historical customers. Numerous international trademarks characterize a series of nitrogen generators destined to be the point of reference for many years.

The product range, the widest currently available on the market, consists of 2 series of machines able to cover the needs of most industrial applications:

- NIMOS NL PSA M Series for low flow rates, from 0.5 to 33.7 Nm³/hour, compact but with the same reliability characteristics as the larger models.
- NIMOS NL PSA S-D Series for medium and large flow rates, from 3 to over 5000 Nm³/hour.

The design of the Isolcell PSA NIMOS NL S and D nitrogen generators minimizes space requirements and allows nitrogen flow rates from a few liters per minute to thousands of cubic meters per hour.

Thanks to the modular design, you can expand your production capacity by adding additional columns or new modules. It will therefore be




possible to exploit the advantages of a "Multibanking" system capable of optimizing work cycles and energy consumption.

All Isolcell nitrogen generators are equipped with a residual oxygen analyzer which, in addition to measuring and displaying the residual oxygen value, controls the correct operation of the generators, guaranteeing the production of nitrogen of quality perfectly compatible with your needs.

The operating parameters of the generators are displayed on a 5" color touch screen.

ISOLCELL WEB SERVER INDUSTRY 4.0

The new N2 Industry web server designed and developed by Isolcell is a remote control system dedicated to data collection, remote control, monitoring, and diagnosis of Isolcell's ON-SITE nitrogen production plant.

The N2 Industry web server removes all restrictions on the distance between the user and the system. Remote control access is possible via computer, smartphone, or tablet. 

www.isolcell.com

SYNTEGON LAUNCHES NEW PICK-AND-PLACE PLATFORM

- New robotic pick-and-place platform for product handling, feeding and loading
- Strong combination of industrial expertise, control and robotics technology
- Syntegon RPP: modular, individually configurable and scalable

The Covid-19 pandemic has further fueled the automation megatrend. Manufacturers of different products, especially food, increasingly rely on robotic solutions to automate critical process steps or to fully automate entire systems. Syntegon Technology has been offering robotic solutions for process and packaging technology for many years. With its newly developed robotic pick-and-place platform, Syntegon RPP, the company sets a new standard in the automation of packaging lines. “We are more than ready for the requirements for the factory of the future. Automation and robotics are important strategic focus areas for Syntegon,” says Dr. Silke Blumer, Vice President Strategy and Product Management for the business unit Food at Syntegon.

The core functions of the newly developed RPP platform include quality assurance, user-friendliness and efficient production processes. “Thanks to our proven expertise in robotics combined with industrial know-how, we can offer our customers automated turnkey solutions from a single source,” Blumer confirms. “We understand the food industry’s requirements for machines and lines better than any other manufacturer – from

process technology to primary, secondary and transport packaging.”

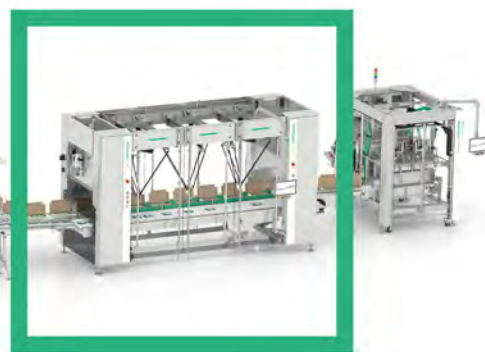
Maximum flexibility thanks to individual configuration

The Syntegon RPP platform automates process steps such as handling, feeding and loading. The new robotics platform is designed as a modular system. This allows individual configuration of the robotic cells. “Each customer project is different. Thanks to the modular RPP platform, we can handle a wide vari-

ety of products. The Delta robots can be flexibly connected and, together with transport modules, seamlessly integrated into an overall system,” explains Andreas Schildknecht, Product Manager Robotics at Syntegon. “Together with our customers, we can automate single process steps consecutively and in line with their needs or budgets, following the principle ‘build as you grow’. Moreover, the platform can be scaled to suit different production capacities, while multiple cells can be connected.”



Each robotic cell of the RPP platform can be configured individually to automate processes such as feeding, handling and loading.



The new robotics platform is designed as a modular system and can be incorporated seamlessly into existing production lines.

The open control software ensures the seamless integration of the Delta robots into the line. “The comprehensive integration of controls and hardware is essential for all components within the line to communicate with each other through a single control platform – and to function perfectly together,” says Schildknecht. The platform, which was designed according to the latest UX aspects, ensures user-friendly operation. New features support the operators in making their daily work with the line easy and effective. The RPP cells provide excellent visibility, easy access and efficient cleaning. The stainless steel robotic cells meet the IP65 protection class. This minimizes the risk of contamination for both current and future hygiene requirements in the

food industry. Last but not least, the tool-free format changeover reduces downtime, allowing manufacturers to process different products on the same line and to respond quickly to changing market demands.

Automation is the future

“The growing need for more flexibility and efficiency will be increasingly realized by integrated robotics solutions. Automation is the future,” Blumer is convinced. “With the Syntegon RPP platform, we are paving the way for future manufacturing. However, we have by no means reached the end of the road. Our unique combination of mechanical engineering, robotics and industry expertise makes the Syntegon RPP platform one step of many, albeit a

very important one.” In parallel, Syntegon will continue to develop further innovative automation technologies – and will soon introduce new developments to the market for the food and pharmaceutical industries. 🏭

Syntegon Technology is a leading global process and packaging technology provider. Formerly the packaging division of the Bosch Group, the company, headquartered in Waiblingen (Germany), has been offering complete solutions for the pharmaceutical and food industries for over 50 years. About 6,000 employees at 30 locations in more than 15 countries generated a total revenue of 1.3 billion euros in 2020. The portfolio of intelligent and sustainable technologies includes stand-alone machines, as well as complete systems and services. Fields of application in the pharmaceutical industry are the production, processing, filling, inspection and packaging of liquid and solid pharmaceuticals (e.g. syringes and capsules). In the food industry, the portfolio includes process technology for confectionery as well as packaging solutions for dry foods (e.g. bars, bakery products and coffee), frozen foods and dairy products.



Andreas Schildknecht, Product Manager Robotics at Syntegon

www.syntegon.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

SOLVE FERMENTATION CHALLENGES THROUGH APPROPRIATE VALVE SELECTION

By Rodolphe Karpe, Product Marketing Manager,
Fluid Control and Pneumatics, Europe at Emerson

With the explosion of craft beers, demand for new wine blends and rise of international distilleries, the alcohol business is booming. This proliferation has given consumers more choices than ever and expanded the alcoholic beverage market both regionally and around the world.

Whether you're a small-town brewer, boutique winemaker or multimillion-dollar global brand, it's essential that your products maintain the same high levels of quality and taste to keep up with demand, despite such variability.

The secret to meeting customer expectation every time lies in your fermentation process. To ensure quality, consistency and taste across various beverage styles and flavors, the fermentation process requires exact temperature control. To precisely control heating and/or cooling parameters, control tanks must be equipped with the right valve system.

Too often, valves experience short service lives and other performance issues that can cause temperature fluctuations — compromising beverage quality and costing precious time and money.



The fermentation process in the beverage industry requires precise temperature control

Common Obstacles Make Tank System Upgrades Difficult

Alcoholic beverage producers typically control tank temperatures, and therefore the fermentation process, using glycol or ammonia systems.

Depending on your system, it's also important to select valves that are rated to handle the appropriate medium.

In propylene glycol systems, for example, this nontoxic liquid medium flows through thermal jackets surrounding the fermentation tanks. In

a closed circuit, the glycol is pumped through and cooled in a chiller before it flows back down through the jackets. The chilled glycol then cools the tanks and their contents.

Because fermentation is such a vital process, it's no surprise beverage makers look for opportunities to install or upgrade their tank cooling and heating systems. But these modifications aren't without their challenges. Many facilities, particularly smaller operations, have limited physical space.

As a result, tank systems need to be positioned as close as possible to each other to maximize floor space and remain accessible during maintenance — making innovative yet costly tank designs a necessity.

Other challenges include:

- **High energy costs.** Energy is one of the largest overhead costs in the food and beverage industry — including alcoholic beverage production. Because fermentation is considered a wet environment, beverage makers also need to have additional electrical safety features in place.
- **Extensive installation and maintenance.** Depending on the size and number of tanks, the labor required for piping and wiring can be costly and time-consuming. In addition, maintenance and upkeep become all the more complex — increasing potential downtime.



- **Possible product loss.** For wineries, in particular, any issues that compromise batches during extended fermentation periods equate to several years' worth of lost time, materials and cost.

In addition to ensuring precise temperature control, proper valve selection can address the challenges associated with installing, maintaining and upgrading fermentation heating and cooling systems.

By choosing the right valves, you can save equipment space, conserve energy and optimize productivity.

How To Select Valves That Overcome Fermentation Challenges

Whether you're spending too much time on piping or you're a startup operation with limited resources and space, Emerson can help you select the right fluid automation product to meet your unique needs. In addition to their reliability and durability, our products provide the industry's longest expected service life — maximizing your uptime during every precious minute of the beverage-making process.

Choose from the following valve solutions, all of which are suitable for systems using glycol or ammonia:

Two-Way Valves. Two-way valves are a traditional, tried-and-true valve type for fermentation heating and cooling systems.

These high-flow solenoid valves come in a range of pressure ratings, sizes and resilient materials like brass or stainless steel — providing long service life and low internal leakage. Many feature low electrical consumption and are mountable in any position — boosting their installation flexibility in tight or limited configurations. Look for an IP65 rating for use in fermentation and other wet environments.



IP washdown solutions eliminate contamination and protect components from corrosion that may cause downtime



High-flow solenoid valves, such as the ASCO Series 8210, provide long service life and low internal leakage in heating and cooling systems

Solenoid Valves. Solenoid valves include several electrical enhancements that achieve even greater energy savings and longer service life.

Look for valves that incorporate power management circuits, as well as electrical surge suppression to both the solenoid and electronic controls. These features result in energy savings that can lower your total cost of ownership by 14 percent.

In addition, these valves accept both AC and DC voltages without sacrificing flow or pressure specifications, increasing DC performance up to 500 percent by today's industry standards.

Because the valve's DC characteristics now rival AC pressure and flow values, you can eliminate AC output cards to simplify control, reduce wiring costs and provide safer working environments for DC users.

Solenoid valves also eliminate the hum associated with AC voltage and have expanded AC and DC operating temperatures. They also extend product life through low solenoid temperature rise, and they meet UL, CSA and CE approvals and RoHS 2 compliance.

Angle Seat Body Valves. Air-operated, direct-acting angle body seat valves are ideal for aggressive and high-viscosity fluids. Many models feature a straight-through design and wide range of advanced options, including a signaling box, compact positioner for proportional control and stroke limiter.

These valves are the preferred alternative to diaphragm and ball valves. They allow tight shutoff in both directions and contain no bleed holes, eliminating the chance of glycol plugging and the possibility of related tank temperature fluctuations. They are also one-third the cost of


ball valves and last up to 10 times longer. Many angle seat body valves are designed to handle back pressure, eliminating the need for check valves, and feature a rugged, stainless steel body that resists sulphur vapor in processes like winemaking.

Automation Further Improves Temperature Control

In addition to proper valve selection, it's important to consider automating your fermentation heating and cooling systems to achieve even greater thermal precision. For example, the G3 Electronic Fieldbus Platform makes this process quick, simple and painless. G3 integrates communication interfaces and input/output (I/O) capabilities into your pneumatic valve manifolds, which enables your PLC to more efficiently turn valves on and off, as well as channel temperature data from resistance temperature detector (RTD) sensors. Compact and modular, G3 includes a range of in-

novative features to enhance your fermentation operation, including a graphics display for easy commissioning and fault diagnosis, as well as compatibility with a range of industrial communication protocols, including Ethernet, PROFINET, DeviceNet and many others.

The right valves in combination with the G3 automation platform provide a single solution that overcomes many of the challenges preventing alcoholic beverage makers from installing, expanding or upgrading their fermentation systems.

In addition to saving space, conserving energy and improving critical uptime, this combination delivers the peace of mind that comes with knowing your beverages — no matter the style, flavor or blend — are achieving only the highest levels of quality, consistency and taste. 

www.emerson.com



The ASCO Series 290 is a pressure-operated, direct-acting, angle seat-body valve built for demanding applications such as fermentation



Baldi: from a butcher's shop to a large company with a single goal: customer satisfaction



by
Gabriele De Luca

Today, Baldi is a company that works with four different business divisions in the food sector, ranging from the processing, portioning, and packaging of beef, to the production and marketing of fish and gastronomic products in general, such as jarred and fresh products, cold cuts and much more.

Its history begins far back in 1965, with the butcher shop started in Jesi by Umberto Baldi. We retraced this history with Emiliano Baldi, current CEO of the company.

Today, Baldi is a large company that operates throughout Italy. Its history, however, began with an artisan activity, a butcher shop in Jesi. What influence did this origin have on the subsequent development of the company?

Umberto Baldi founded his first butcher's shop in 1965, but just a few years later he had already set up Baldi Carni S.r.l. and founded, together with other personalities in the sector, the category association that today is the most accredited at a national level: Assocarni.

Although his craftsmanship and his mastery are the starting point of this story, it would not have been so long if these starting points had not been associated from the beginning with skill and vision, together with the ability to understand the changes that the market was undergoing.

It is this ability that has allowed Umberto Baldi to expand its business. Continuous and close listening to the needs of the market, intuition, and method were the drivers that the company followed from the beginning, and continue to follow today.

The treasure of experience accumulated over time is the main asset thanks to which we were able to assume today the status of an important national player.

What are the significant steps in this development?

The first phase characterized the transition from the butcher shop to the wholesale of meat, at first only marketed, then also processed with the creation of a small laboratory of vacuum cuts.

The desire to explore and learn were the main drivers of this transition. In this phase, on the one hand, the aggregation of points of sale in large-scale distribution was growing, with the consequent disappearance of independent butcher shops, and on the other hand, the success of restaurants, which began a process of gradual increase in popularity with the general public that lasted until the advent of Covid-19.

A subsequent phase led to the managerialization of the company: Baldi abandoned



Together with Emiliano Baldi, CEO of Baldi, we revisited the history of a company that, always looking ahead, has crossed four decades of Italian industrial history as a protagonist



ISPIRAZIONE & SOLUZIONI
su ogni tavola





its original structure, which was mainly owner-run, and took on a different one, projected towards the future. All these phases were difficult and suffered, but a look back shows that they were also inevitable.

How is the company structured today?

Today Baldi, thanks to its different company divisions, offers quality, innovative solutions, and opportunities for different types of cuisine.

The company has gradually cultivated an increasingly complete vision of the market, in close contact with many different but interconnected profiles.

The diversity of information coming from different channels provides a wide global vision that enriches the company's know-how: from the restaurants to the big company up to the final consumer, each profile provides the company with daily inputs and stimuli, expressing specific needs that together push us towards a double outcome: product quality and service exclusivity.

What are the main values that drive Baldi?

They are three. First and foremost, the customer: Baldi is undoubtedly a customer-centered organization.

We aim first of all at the satisfaction of those who have been choosing and frequenting us for years. Secondly, I would say the product and the service: we structure our relationships around these two poles. Finally, I would mention the horizontal management of our

company, built and inhabited by our employees and their families.

Within this system of values, the binding force is respect, a value that we address to the market and that we demand from the market.

I would also like to mention the attention we pay to our territory, selecting and rewarding local producers and operators when the spark of talent shines in them.

How important is technological innovation for a company like Baldi? Have you recently introduced any innovations in this direction?

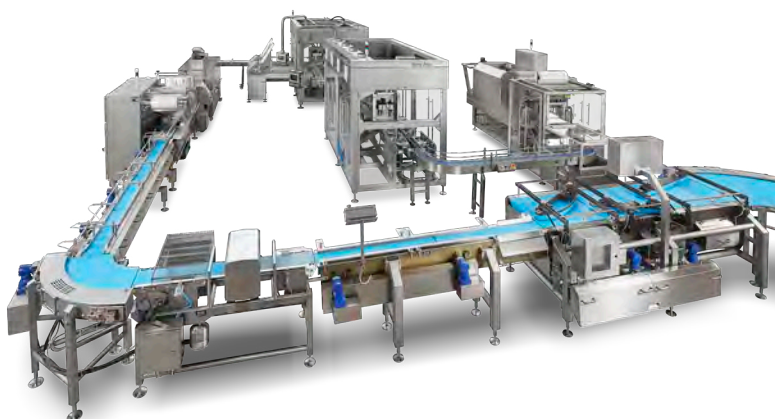
Innovation is the mainstay on which the whole activity is based: informatics and technology play a very significant role in the management and administrative automation and the control of production processes.

To mention one of the latest innovations, I would like to talk about the collaboration with Tecno Pack S.p.A., one of the most important national players in the study and realization of completely automatic packaging lines.

Thanks to their products, we have been able to completely automatize the packaging process of our frozen hamburgers.

The technology offered by Tecno Pack has allowed us to protect our product from the cold and to increase its shelf-life, without considering the advantages derived from the automation for the realization of various packaging formats.

Tecno Pack
PACKAGING MACHINES





In recent years, especially before the pandemic emergency spread, there has been much talk about ecology, in particular about plastic and the need to reduce its consumption to limit its environmental impact. This debate has profoundly influenced manufacturing and in particular, the packaging sector, which has been able to adopt new solutions to face new challenges. How do you face the new challenges of ecology?

Choosing a Baldi product also means taking part in a company project that cares about the environment. Our green choices involve both production processes and energy supply. Investments, technologies, and strategic choices always take into account social responsibility.

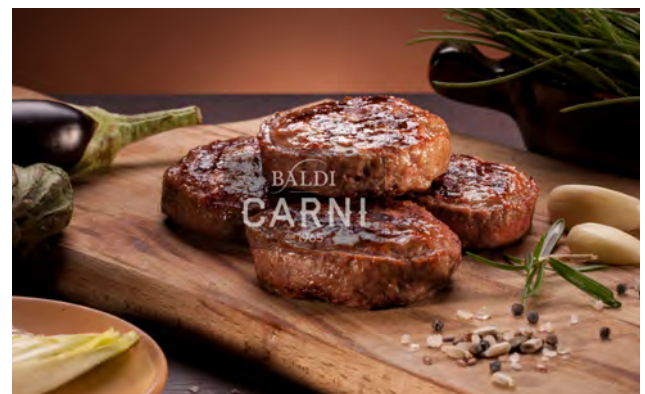
To mention just a few of the challenges already underway: the introduction of LED lighting; self-production of energy thanks to a photovoltaic system; packaging with an environmental label.

The virus that continues to plague the world has introduced profound changes both in our everyday lives and in the realm of industrial production. What challenges has COVID imposed on your company? How have you dealt with them?

The moment we are facing is dramatic for everyone but the restaurant industry, our industry, has been hit much harder than others.

Our choices have been guided by the desire to protect investments in human capital, the company's true asset. Thus we have employed, and we are continuing to employ, resources aimed at managing the crisis in the best possible way, reducing the inevitable economic and social sacrifices as much as possible. We have compensated with our means for the failings of the institutions.

We are not to blame for this crisis and it is clear that the interventions implemented so far have been ineffective, but despite everything, we will do our part, with the strength of an extraordinary and deeply cohesive team and resources accumulated over more than 50 years of the company's life precisely to be ready for any eventuality. 🏛️



THE ETIPACK PROJECT FOR SMOKED SALMON

Labelling and distribution of vacuum-packed products: the Etipack project for SMOKED SALMON

Managing the distribution and labeling of vacuum-sealed plastic bags of salmon with the utmost precision and control, was the goal of a company specialized in processing and retailing smoked, marinated and flavored salmon, as well as other smoked fish varieties.

The challenge was to create a solution that would be able to distribute, handle and label products, guaranteeing accurate control of over-printed variable data and the rejection of non-conforming packs. From a handling point of view, the system required by the customer had to optimize effectively and quickly the loading and transport of as many packs

as possible. With regard to data management, the need was instead, to have maximum autonomy and flexibility, on one hand, in the design of the label, and on the other in variable data input, printing, management and control. Finally, the system had to allow the correct identification of mislabeled products, therefore not conforming, in order to allow their exclusion from the process.

The solution: Special system 9 complete with pick&place device for distribution, barcode labelling control, non-conformity management and variable batch counting.

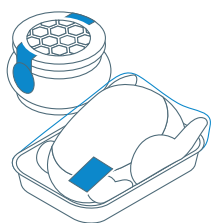
Etipack has designed a system based on five stations: feeding, labelling,

printing and data control, product counting. Product distribution is carried out thanks to an automatic pick and place device Clippy Big, complete with high-autonomy double-belted feeding storage system.

The application of pressure-sensitive labels on the upper surface of the packages, is carried out by an Energy 200 automatic labelling machine with a distribution speed of up to 50 m/min.

Thanks to a customized control panel, the customer can manage the coding and printing of variable data. In case of non-compliance, the system block is activated, allowing the removal of unsuitable products.





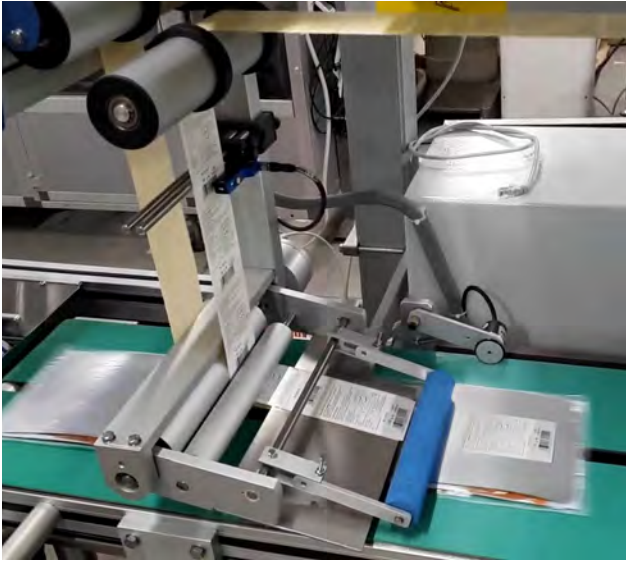
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At the output of the system, a batch collection and management device is installed.

System features and configurations

Thanks to the Clippy Big pick and place device, the product is positioned horizontally on the conveyor belt using a suction cup device. With the help of a fiber-optic photocell and a minimum load and empty magazine control device, the system makes it possible to detect product advancement up to the gripping point. The distribution station - sustained by a belt support structure formed by two brackets, support columns with independent vertical micro-adjustments and a wheeled

base - is removable. In fact, the system integrates an aligning belt to deposit manually packaged products as well. The labeling machine Energy 200 employed for labeling, allows to reach a label distribution speed of up to 50 m/min and to manage more than 50 operating parameters. In order to strengthen the support during the sliding of the paper, and to stabilize the transport of a label reel with a width up to 200 mm, it is also equipped with a double roller transport group. The system allows, using a Barcode reader, to check the presence of the label applied on the product, and to interrupt the production to allow the removal in case of non-compliant product. Thanks to a special system for collecting and

managing batches, equipped with a photocell, in the final product transit station it is possible to count the correctly labelled bags in variable number, also checking the overlapping of the packages.

The control interface is customized with an integrated PLC, Industry 4.0 -ready, which allows the management of the system, the labeling process, the Barcode control and the collection of the bags at the end of the line. 🏠

www.etipack.it

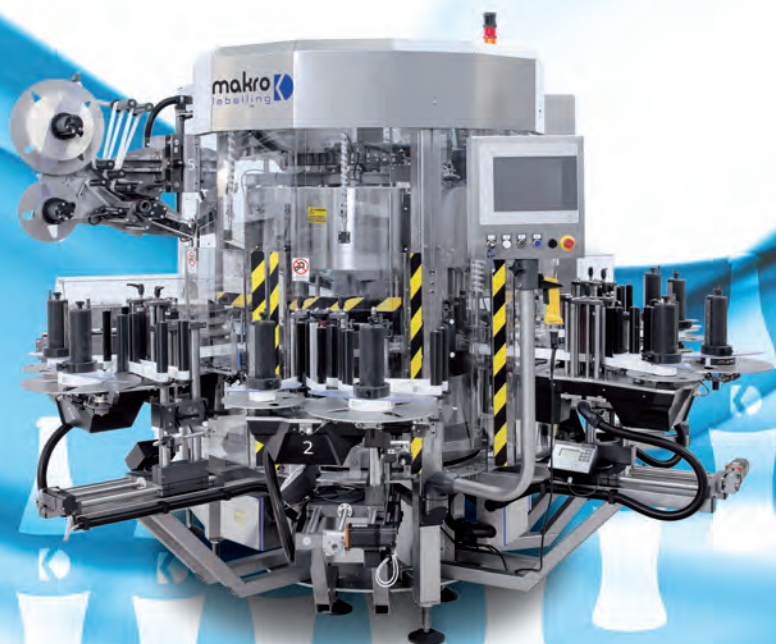
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MODULARITÀ, FLESSIBILITÀ, PRATICITÀ



L'etichettatura nei settori beverage, food, detergenza e industria farmaceutica è da sempre la nostra passione e la nostra prima attività.

Tecnologie innovative, una rete internazionale di vendita e di assistenza post-vendita e flessibilità operativa sono i nostri punti di forza.

La soddisfazione di ogni esigenza di etichettatura da 1.500 a 50.000 b/h il nostro risultato, apprezzato da aziende di ogni dimensione.

Gli oltre ottocotocinquanta impianti presenti ormai in tutto il mondo la nostra conferma più grande.



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



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

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

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

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

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

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



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

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

ling as a rotary machine.

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

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

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

www.makrolabelling.it



WRAPPING UP QUALITY WITH TAILORED PACKAGING SOLUTIONS

Dolcezze Savini is a company based in Tuscany that for three generations has passionately been working in the art of bread and pastry making, using old processing techniques and carefully selected ingredients. From its factories in Valdarno, for over

fifty years Dolcezze Savini has been baking high-quality products such as the famous bread cooked in a wood-burning oven, made with Tuscan wheat.

In addition to the different varieties of bread and pizza made with differ-



ent types of flour, the Valdarno brand boasts a rich pastry production that also includes the typical traditional pastries from Siena produced by the historic company Fiore 1827, acquired by Dolcezze Savini in 2017.

Among these specialities there are three important IGP products: two of them are from Siena and they are Panforte and Ricciarelli, while the almond biscuits named Cantuccini are linked to the Tuscan territory.

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

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



Tecno Pack
PACKAGING MACHINES

ifp
PACKAGING

SP
general system pack

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

The current size of the company, which counts more than a hundred employees in total, has not affected the original characteristics of Dolcezze Savini, confirming its vocation for craftsmanship, its dedication to

quality and its desire to be at the forefront of the technology used in its factories.

In this regard, in 2019 the company built a new production plant of over 4,000 meters with the clear intention of investing in technological innovation. Alongside the integration

of two new semi-automatic lines for the production of partially baked bread, the new investment has opened more space for artisanal production with the strengthening of the production of handmade pizza dough. The company has also developed a complete electronic manage-



ment system, making it part of the world of industry 4.0. This innovation process has found full achievement in the strengthening of its packaging sector, for which Dolcezza Savini has called upon the group Tecno Pack, a leading company in the supply of packaging technologies.

For over 30 years Tecno Pack has been designing, manufacturing and distributing horizontal packaging machines and automatic packaging systems for the food industry and other sectors.

Tecno Pack is a group of companies including Tecno Pack, IFP and GSP. Based in Schio, in the province of Vicenza, Tecno Pack stands out for being a pioneer and innovator in the packaging industry, developing cutting-edge solutions, increasing the digitalization of machines and plants, offering its customers excellent results with limited investments. The partnership between Tecno Pack and Dolcezza Savini has resulted in the development of three packaging lines, specifically designed by

the group for the bread sector of the Tuscan company. These, in detail, are the new packaging lines implemented in the production system of Dolcezza Savini:

- Monopiega Diamond 650 wrapper. This is an innovative and





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

- Flow pack ATM FP 025 line suitable for pizza dough and ideal for “pinsa” (a traditional pizza made with an ancient Roman recipe). This horizontal packaging machine is specific for modified atmosphere packaging thanks to the tight packs granted by the sealing system. It is the most suitable flow-wrapper when aesthetically good-looking packages with high-quality side gussets and thick wrapping materials are required;
- The FP 015 line for sandwiches.

This horizontal pillow pack wrapper has a particular cantilevered frame with easy accessibility that helps sanitation, both for hygienic and maintenance reasons, guaranteeing full safety at work.

At the same time, the historical production carried out by Fiore 1827 was also implemented with the purchase of a vertical + multi-head packaging machine to improve the type of packaging and achieve greater production efficiency.

With the selection of these tailor-made solutions, designed according to the production needs of Dolcezza

Savini, the Tecno Pack group not only proves to be a leading manufacturer in the sector of packaging machines and systems but also confirms to be the ideal partner to integrate new technologies created as “tailor-made” solutions according to specific automation requirements.

The precious and fruitful collaboration between the Tecno Pack group and Dolcezza Savini represents the utmost expression of the most recent technological innovation combined with traditional working procedures for the production of a great variety of quality products with an authentic artisanal flavour. [🏠](#)



PROSEAL'S FAST AND FLEXIBLE SOLUTIONS PROVE INVALUABLE FOR SOFT FRUIT GROWERS

Prosecal's advanced tray sealing machines are helping growers meet ever-increasing demand for soft fruit - which has been particularly strong during the current pandemic - by providing high quality, flexible sealing solutions that also deliver on sustainability.

As soft fruit volumes continue to climb, and with the market for fruit grown in the UK now estimated to be worth over £670 million a year, manufacturers are looking for flexible solutions that can meet the demanding high-speed requirements driven by the seasons. Equally important is the

need to minimise the use of packaging materials without impacting on the effectiveness of the pack, in particular its ability to provide product protection to help reduce food waste.

Proseal offers an extensive range of high-quality manual, semi-automatic and fully automatic tray sealers, designed to be flexible and incorporating a number of unique design features that maximise speeds and efficiencies.

In addition, Proseal machines' two-minute rapid-tool-change means endless varieties of tray formats, materials and sizes can be sealed

on one machine, allowing users to quickly switch from one tray type to another.

"Our tray sealing machines offer fruit growers greater flexibility to seal different designs and sizes of trays with efficiency and accuracy," explains Proseal sales director Tony Burgess. "This, combined with our innovative technologies and production lead times, make us a world leader in tray sealing soft fruits.

"ProMotion™ our continuous infeed technology, for example, has the potential to increase the speed of a



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tray sealer by up to 30%, while creating calm machine operations which ensure a smoother, more stable journey to the sealing station. This is particularly beneficial to delicate produce, such as soft fruit.”

Proseal also manufactures a diverse and customisable line of intelligent conveyor systems, designed to create ultimate line control and optimisation and therefore perfect for the fast-moving soft fruit industry.

The company has pioneered several important sustainability initiatives

throughout its 23 years. Proseal was the driving force behind the replacement of traditional clam-shell punnets with top film sealed varieties, which has now become commonplace in soft fruit markets across Europe and now North America, helping to minimise plastic usage by around 45% in most cases.

More recently, the company has been at the forefront of the introduction of new recyclable and compostable trays and film for fruit that can further reduce plastic usage by as much as 96%.

“Proseal continues to strive to develop the most effective and sustainable sealing solutions for its customers,” concludes Tony Burgess.

“We are proud of the many innovations we have developed for the effective and efficient tray sealing of soft fruit. And we will continue to develop the appropriate technologies to help support sustainable solutions that deliver quality.”

Proseal is part of the JBT Corporation family, a leading global technology solutions provider to high-value segments of the food processing industry, committed to providing a service that surpasses customer expectations. 🏢

www.proseal.com
www.jbtc.com





Pan American Packaging Corp.

GERMANY - ITALY - SWITZERLAND

Your best partner in packaging!

www.panamericanpackaging.com

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A NEW MANUFACTURING FACILITY IN SARDINIA FOR PAN AMERICAN PACKAGING ITALIA



Pan American Packaging Corp.
GERMANY - ITALY - SWITZERLAND

A new development for Pan American Packaging Italia. As part of the company's process of expansion, which is permeating European markets with special products in the field of stretch wrap and packaging in general, Sardinia now transforms from an ambitious project to a concrete reality. Furthermore, the selected industrial area of Macchiareddu, just outside of Cagliari, demonstrates a particular focus on the region, acknowledged with great satisfaction by the Regional Authorities, with the intent of contributing to the local recovery by relocating workers from the rubber/plastic industry who have been negatively impacted in the recent past by the offshoring of multinational corporations.

The industrial block extends across an area of approximately 82 km², of which approximately 37 are occupied by manufacturing activities controlled by more than 130 companies. An excellent context within which to initiate commercial collaborations, given the cross-sector consumption of packaging products.

Antonello Morello, sole administrator, explains the group's strategy, which identified the Sardinia Region as a valid partner and strategic location for serving central-southern Italy and introducing itself to the emerging markets of Northern Africa. He also explains how the Sardinia Region alone, which currently has no local manufacturing companies in this



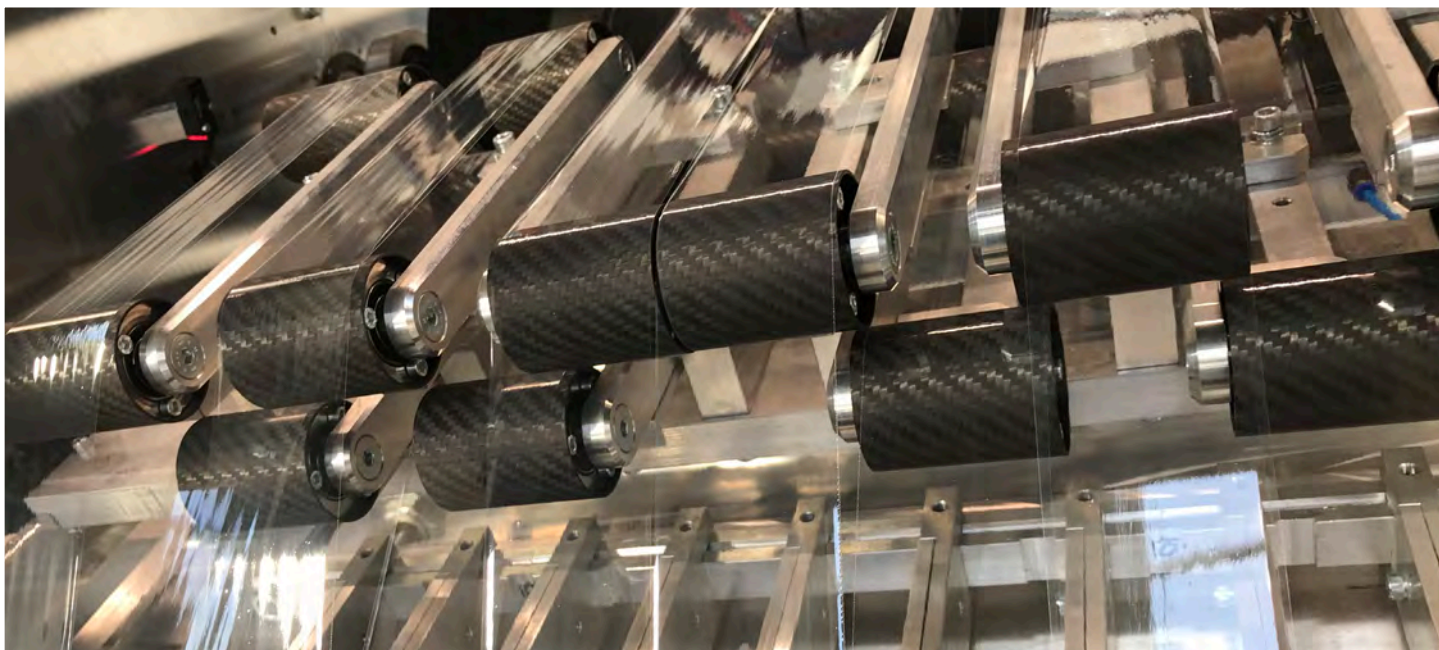
specific sector, has a need for packaging wrap that absorbs most of the production from Pan American Packaging Italia's new facilities.

By moving its headquarters from the centre of Milan to Cagliari, while keeping its current manufacturing sites working at full capacity, the company has, with determination and enthusiasm, demonstrated its commitment to the southern expansion project.

In July, Pan American Packaging will move into the new warehouses, which have already been set up to accommodate the extruders and re-

winders that will be powered by solar energy by the local Sardinia Green Island consortium.

In addition to standard wraps the following will also be manufactured on-site: Eagle Force Stretch ribbed technical wrap, manufactured with a patented process that produces thick longitudinal bands, making the wrap exceptionally resistant to tearing and giving it an outstanding containment capacity, characteristics that make it particularly well-suited to the packaging of irregularly shaped products; Eagle Air Stretch macro-perforated ribbed wrap, specific to food companies, which meets the most various



ventilation requirements; sterilised wraps like the revolutionary Steril Stretch which drastically reduces bacterial and viral load, thus preserving products and people's health and adhering to increasingly stringent hygienic practices; Fire Shield Stretch flame retardant wrap, which is very useful in large warehouses for reducing the risk of fire and keeping the merchandise, structure, and personnel safe; Antirust Stretch wrap, also delivered in practical mini-rolls, to wrap and preserve metal profiles that are subject to oxidation; Fresh Fruit Stretch ethylene absorber, to make fruit ripen slower; and Green Leaf Stretch, a wrap featuring time-controlled decomposition for clients who wish to help reduce pollution caused by plastics accidentally littered in the environment.

Pan American Packaging Corp. has always focused on research, working hard to find innovative solutions aimed at producing avant-garde products with a conscientious and respectful use of plastic and providing high level services to its clients. The company continues to invest in research and, at its laboratories in Switzerland, certifications and other new developments are currently underway which will soon be presented

on the market. Thanks to this approach, the company was not caught off guard by the new challenges presented by this unique historic and economic moment, but rather got to work to create added value for its clients. It's because of these aspects

that the company is considered one of the most reliable and efficient players on the market in terms of service and post-sales. 🏢

Visit the website:
panamericanpackaging.com



NEW MODULAR CM: A STAR IS BORN

The last novelty by P.E. Labellers has been officially presented at Vinitaly | Enolitech Special Edition 2021

Official launch for the new labeling solution produced by P.E. Labellers. It is called **MODULAR CM**

and has all the features to be loved by many sectors that need a small to medium-sized labeling machine, super flexible thanks its complete modularity, with a layout that can be reconfigured easily and quickly.

Vinitaly | Enolitech Special Edition 2021 in Verona was the ideal showcase to officially present the

new labeling solution, as it meets the needs of many producers and bottlers in the Wine & Spirits sector.

Modular CM is a compact and solid machine available in 4 sizes from small to medium, up to 6 labeling stations, perfect for glass and plastic bottles, cylindrical and shaped formats, and for partial labels – front / back, neck labels, plastic I/L/U shape tax stamps.

In addition to Wine&Spirits, Modular CM also satisfies the production

needs of the Oil, Beer, Food&Dairy industries.

It features labeling stations with pressure sensitive technology and cold glue, reciprocally interchangeable; they are replaceable in a few steps according to any production needs.

The Modular CM is a machine that provides the highest standards of safety for the operators: it has up/down protections that, when raised, instantly stop the machine's operation.



The 2021 editions of FachPack in Nuremberg, Pack Expo in Las Vegas and Gulfood Manufacturing in Dubai have just finished. P.E. Labellers played a leading role thanks to the launch of new models and international awards won.

What news was on show at Pack Expo 2021?

Pack Expo was held in Las Vegas from September 28 to 30 and was the showcase for the official launch of SIMPL-CUT™, the revolutionary labeling solution that changes the rules of Roll-Fed technology. This solution represents a true innovation: it overcomes the limits of traditional Roll-Fed labelers thanks to its cutting system, the extreme ease in replacing the

blades and many other additional, unprecedented features.

These additional features didn't go unnoticed: **In fact, Simpl-Cut™ won PMMI's coveted Technology Excellence Award at Pack Expo in Las Vegas, receiving the first prize for the most innovative solution in the General Packaging category.**

A very important goal achieved by P.E. Labellers.

What news was on show at Fach-Pack 2021?

For the Nuremberg trade fair, held from September 27 to 29, P.E. Labellers showcased MODULAR SL, the fully flexible multi-configuration and multi-technology machine.

This labeling solution can perform multiple configurations and application technologies: completely interchangeable labeling stations are installed, which can be replaced in a few steps.

The labeling stations can be either fixed or on independent carts, therefore modularity is expressed both in the technologies available and in the configurations that can be obtained. Modular SL is a machine with a vocation for safety, which makes the protection of the operator another of its strong points.

P.E. LABELLERS S.p.A.

Founded in 1974 in Mantua (Italy), P.E. Labellers is a global leader in the design and manufacture of entirely modular and ergonomic automatic labeling machines. The de-





veloped solutions offer all available labeling possibilities, even reciprocally combined, through independent and interchangeable machines and stations. The company's lean production is inspired by the concept of total flexibility: with this Design Innovation approach, P.E. Labellers produces 450 machines each year, both rotary and linear, for the beverage, wine&spirits, food&dairy, but also personal&home care, pharma,

chemical and pet food sectors. Today, 10,000 P.E. machines are installed worldwide and widely managed remotely thanks to continuous support and maintenance services. P.E. Labellers features a global dimension: 8 production sites distrib-

uted amidst Italy, US, Brazil and 500 employees all over the world. The company is part of the multinational group ProMach, a world leader in Packaging. www.pelabellers.com

www.pelabellers.com



P.E. LABELLERS™



OMAG, TECHNOLOGY AND FLEXIBILITY IN SINGLE DOSE

Omag is an Italian company that has been designing and manufacturing packaging machines for powdery, granular, liquid and pasty products in 3 and 4 side sealed sachets, stick-packs and doy-packs for over 45 years. Omag was founded in 1973 and today counts over 120 employees and its export business accounts for 70% of the turnover.

The company has three production plants: one entirely dedicated to the production of components (about 65% is produced internally) and the new headquarters of over 6000 square meters where mechanical and electronic design, machinery assembly and testing take place.

International sales network and, thanks to agents and distributors, a global presence, which is also supported by two foreign sales offices in Russia and Ukraine, directly managed by founding partners.

Our products

All Omag sachet and stick packaging machines can be manufactured on a variable number of rows, equipped with different dosing systems, combined with robotic counting units and cartoning machines and can be completed with different options such as batch number and expiry date printing, check weighers, etc.

Our main characteristics are certainly quality, sturdiness, design and

reliability and they can be found in all our packaging machines, but the key attribute that set us apart is the **flexibility**.

In our business there are no machines built in series: each machine is designed ad hoc, tailor-made according to customer's objectives and requests.

At the base there are highly technological machines able to meet our customers' needs, also through robotized systems and each machine is different from the other. This is flexibility as we understand it, which, combined with passion and the desire to push ourselves higher and higher, has allowed us to get where we are today.





Customer centricity

We do what we do best: we design and build high quality, high-tech machines with an essential design to ensure easy operation.

We pay great attention to our customers' needs, in fact it is fundamental for us to fully satisfy them not only during the sale phase but especially after the installation of the packaging machine. A well-structured after-sales office allows a **prompt assistance** to the customer also through on-site and remote interventions, training and training activities. We offer customer service and create a relationship of mutual trust that brings value to both.

We also support our customers in the pharmaceutical sector with the drafting of highly professional GAMP5 documentation packages that simplify the validation process of our machines.

Innovation and Industry 4.0

From a technological point of view, in recent years we have focused on issues related to the opportunities offered by **industry 4.0 and energy saving**. In fact, all our models are now offered in a fully electronic version, guaranteeing flexibility and energy saving.

As far as industry 4.0 technologies are concerned, we use a series of software implemented on our packaging machines to comply with regulations in terms of traceability, safety,

quality and interconnection with company information systems.

In addition, thanks to remote control, our customers can request additional services that allow us to monitor and interact with packaging machines installed worldwide with real-time access to a series of functional data to diagnose their status and provide targeted assistance in case of anomalies. With the aim of ensuring increasingly timely service, we are developing artificial intelligence algorithms for **predictive maintenance**, i.e. the prevention of potential faults before they occur in order to avoid unexpected production downtime. We have also integrated augmented reality systems so that the customer, by framing the packaging machine with a smart device, can have immediate access to a series of data, user and maintenance manuals and analyse the status of the machine in complete autonomy. 🏠

www.omag-pack.com

OMAG
Flexibility in Packaging



GREINER PACKAGING DEVELOPS SUSTAINABLE CARDBOARD-PLASTIC PACKAGING

FOR NEW SOMAT EXCELLENCE 4IN1 DISHWASHER CAPS FROM HENKEL

As a manufacturer of sustainable plastic packaging, Greiner Packaging is constantly in the business of responding to new product types and requirements. One recent example is the new Somat Excellence 4in1 dishwasher caps from Henkel.

These use a unique technology that combines powder and three solid gel chambers, which consumers will only have seen from laundry detergent

products to date. The caps are securely packaged in cardboard-plastic combinations and an innovative lid solution from Greiner Packaging.

Brand owner Henkel is now using the sustainable cardboard-plastic tubs from Greiner Packaging, which contain 50 percent postconsumer recycled PP from end consumer households, in a new, innovative product for the Somat brand. The tubs previ-

ously received the World Star Award 2021 in recognition of the packaging for Persil 4in1 Discs, another Henkel product. This is a great example of how Greiner Packaging and Henkel continue to develop together based on a close, ongoing relationship – including making their packaging solutions more sustainable.

“Our longstanding customer Henkel was looking for an innovative, end-to-end packaging solution for the



Sustainable with a perfect seal: The new dishwasher cap packaging solution produced by Greiner Packaging for Henkel, featuring a tub that contains 50 percent r-PP.

LABELX® RM, AUTOMATIC LABELING AT MAXIMUM POWER



THE PROBLEM

The integration of an automatic labeling machine on a high-speed production line can cause a reduction in the performance of the line itself due to the interruptions required to change the reel of labels. For this reason, more and more often, solutions are required that allow to change the **reels without having to stop the line** in order to guarantee maximum productivity.

THE SOLUTION

LABELPACK® for several years has been developing solutions that meet this need by using the high-performance **LABELX® RM labellers integrated in tandem with non-stop function.**

LABELX® RM is equipped with a **high capacity reel holder for reels up to 400 mm** in diameter and is **motorized with two high**

performance stepper motors that allow to manage application **speeds up to 80 meters per minute and frequencies up to 600 tab per minute.**

In the **non-stop configuration**, two labeling units are integrated on a **single stainlesssteel support structure** that allows them to be placed side by side with existing transport systems.

LABELPACK®

LABELLING EVOLUTION

Each labeller is equipped with:

- **horizontal and vertical micro-metric** adjustments with numerical indicators necessary for correct positioning of the label application point;
- **product detection photocells**;
- sensors that control the consumption of the reel of labels and the recovery of the support on the re-winder;
- **electronic management** of labelling machines;
- single control panel that manages the automatic exchange function of the labellers and all the other operating parameters;
- **touch screen operator panel**;
- Ethernet interface for **remote technical assistance** management and any Industry 4.0 functions.

THE APPLICATIONS

Successfully integrated on different packaging lines, this solution was chosen by a major English **fruit juice** company, for the application of **barcode labels** and other identification data on the side of fruit juice **multipacks**.

Single-dose outfeed from a high-speed filling and shrinkwrapping line.




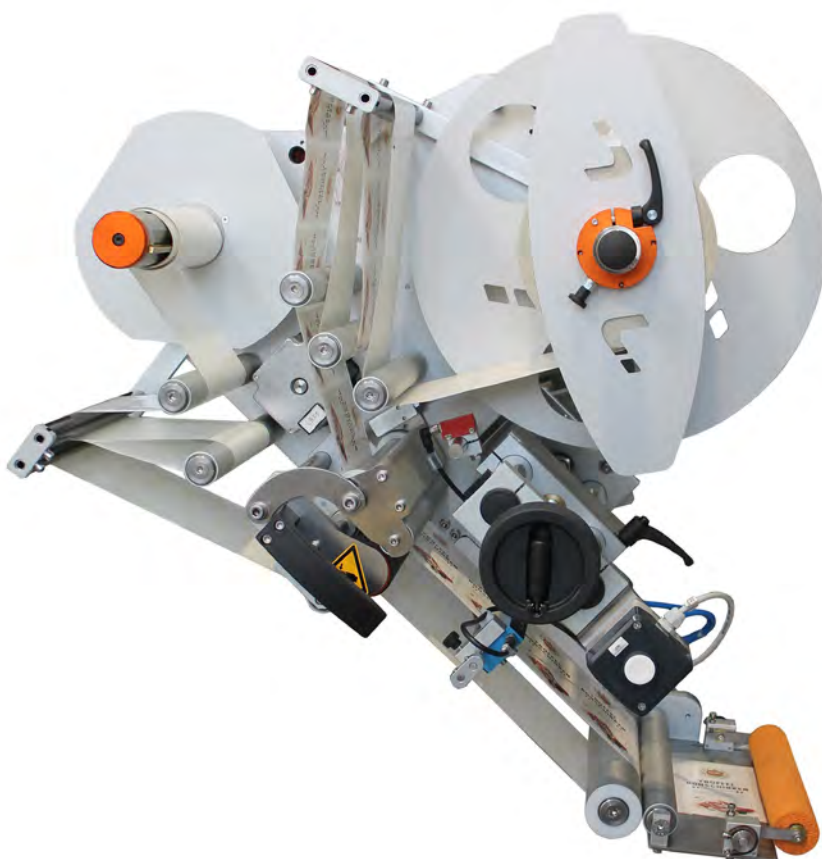
MORE INFO



The two LABELX® RM labeling units are integrated on the existing lines in configuration for application on the side of the moving product. The solution provides a **control system with a laser reader** to **verify the correct barcode** and the successful application of the label on the product.

Another interesting application was created for a **beer bottle** manufacturer for the positioning of a **TAX-LABEL** on the bottle cap at a production speed of over **300 bottles per minute**.

The two LABELX® RM labeling units are integrated on the line in a configuration for top-side application and are equipped with a pneumatic lifting device to be able to easily and safely intervene on the off-line labeller to change the reel. 



www.labelpack.it



Label your world, label your life.

LABELX[®]

A perfect choice for food industry.

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

Print & Apply solutions for boxes and pallets.



continue from page 49

new Somat Excellence 4in1 caps, which are dishwasher detergent capsules containing both powder and three solid gel chambers. An effective seal to prevent moisture from getting into the packaging was especially important, and Greiner Packaging delivered an ideal solution by providing both the tub and lid,” says Andreas Auinger, global senior customer projects manager at Greiner Packaging. “The main challenge in developing this packaging was the product inside, as the 4in1 caps are extremely sensitive to moisture. So the key requirement for the packaging was to ensure a perfect seal during both transport and storage,” Auinger adds.

Tub made from recyclable material for positive environmental impact

Thanks to its innovative, patented tear-off system, the cardboard wrap and the plastic tub can be easily separated and recycled. Because the two components can be separately added to their respective recycling loops, the consumer benefits from a highly recyclable packaging solution. The wrap is made of cardboard consisting of nearly 100 percent recycled material. Greiner Packaging uses a two-stage process for the plastic tub itself: The inside of the plastic tub is made from white virgin material, which guarantees an optimal color contrast with the colorful 4in1 caps. The packaging’s outer coating, meanwhile, contains 50 percent r-PP obtained from end consumer households. This layer’s gray color has no impact on the packaging’s look, because it comes wrapped in an attractively printed cardboard sleeve.


Innovative lid for impenetrable seal

Greiner Packaging also supplies the lids for Henkel’s new pack-

aging for Somat Excellence 4in1 caps. The team developed a special concept for Henkel, featuring a sealing film that is built into the lid to provide an outstanding seal. Plus, the opening of the tub is calibrated ahead of time so that it fits with absolute precision – and the lid and tub fit together perfectly. These two special characteristics of the lid guarantee the best protection for the caps along with a top-class seal to prevent moisture from getting in.

“The new packaging for the Somat Excellence 4in1 dishwasher caps stands out not only thanks to its sustainable properties and premium shelf appeal but also because of its high degree of technical functionality. Based on our experiences with other similarly designed packaging solutions, we already know that this type of smart, sustainable packaging from our partner Greiner Packaging is a big hit with consumers. Besides the new innovative Somat Excellence 4in1 caps, we also use the same packaging principle for the Somat Gold dishwasher tablets,” notes Carsten Bertram, senior manager for international dishwashing packaging development at Henkel.

Logistical excellence with K3®

Cardboard-plastic combinations also impress when it comes to logistics in the form of K3®-F packaging solutions. These lids, plastic tubs, and folded cardboard wraps are delivered separately to Henkel. Greiner Packaging’s longstanding joint venture partner, Cardbox Packaging, supplies the wraps, which are then folded and slipped over the tub directly before filling at the company. This ensures a high degree of flexibility in production and keeps stocks to a minimum. 

www.greiner-gpi.com

About Greiner Packaging

Greiner Packaging is a leading European manufacturer of plastic packaging in the food and nonfood sectors. The company has enjoyed a reputation for outstanding solutions expertise in the fields of development, design, production, and decoration for more than 60 years. Greiner Packaging responds to the challenges of the market with two business units: Packaging and Assistec. While the Packaging unit focuses on innovative packaging solutions, the Assistec unit is dedicated to producing custom-made technical parts. Greiner Packaging employs a workforce of around 4,900 at more than 30 locations in 19 countries around the world. In 2020, the company generated annual sales revenues of EUR 692 million (including joint ventures), which represents more than 35% of Greiner’s total sales.

For more information please visit:

www.greiner-gpi.com/en

About Henkel

Henkel operates globally with a well-balanced and diversified portfolio. The company holds leading positions with its three business units in both industrial and consumer businesses thanks to strong brands, innovations and technologies. Henkel Adhesive Technologies is the global leader in the adhesives market – across all industry segments worldwide. In its Laundry & Home Care and Beauty Care businesses, Henkel holds leading positions in many markets and categories around the world. Founded in 1876, Henkel looks back on more than 140 years of success. In 2020, Henkel reported sales of around 19 billion euros and adjusted operating profit of around 2.6 billion euros. Henkel employs around 53,000 people globally – a passionate and highly diverse team, united by a strong company culture, a common purpose to create sustainable value, and shared values. As a recognized leader in sustainability, Henkel holds top positions in many international indices and rankings. Henkel’s preferred shares are listed in the German stock index DAX. For more information, please visit

www.henkel.com

PICCOLI PLAST, IN LINE WITH THE NEW TRENDS OF THE GREEN ECONOMY

Piccoli Plast is a family run company founded in the 90s in a small warehouse of about 600 square meters.

The company over the years has grown considerably and has made itself known both nationally and internationally in the production of blown plastic containers.

Piccoli Plast srl is now located on a total area of 11,000 sqm of which about 7,000 sqm are covered. Into the area there are around thirty latest generation low consumption blowing machines and an internal workshop equipped for the production of molds and the related equipment.

There are also well-organized warehouses for the storage of raw materials and finished products.

A new photovoltaic system for the production of clean energy will be installed shortly

We have diversified productions that are destined for different sectors such as food, cosmetics, pharmaceuticals, chemical / detergents and coating.

We also specialize in the production of liners of different models for 117 and 217 LT drums.

In addition to the standard products, our technical and design office is available for customized items on request, and for the feasibility and realization studies of molds in our internal workshop.

We periodically create new articles and product lines to offer innovative and sustainable packaging, in line with the customer's requests.

Recently we have completed a new PET packaging ideal for food supplements. The bottles of the new Zen series are available in 200 ml and 250 ml format in PET material with PFP 28 closure.

For some products we also offer a "Just in time" service, keeping the items always available in stock for small quantities.

The company also offers a wide range of closures and accessories to provide the customers with an increasingly complete service.

We are proud of our job and we do it with commitment.

We are convinced that plastic must not be banned a priori, it is necessary to make correct use of plastic products and packaging and a careful disposal. It is necessary to raise awareness and improve the culture of citizens and Institutions towards a true "circular economy".


We need a strong commitment to the recycling of all materials and the use of products made with PCR-material, according to the directives of the EU.





For this reason Piccoli Plast, in line with the new trends of the green economy, proposes innovative solutions and models to promote the transition towards a circular plastic economy by offering the possibility, on request, to have containers made with materials from renewable sources (sugar cane), containers in “post-consumer recycled” PCR-HDPE and R-PET.

Since 2004, the company has adopted a UNI EN ISO 9001: 2015 certified quality management system.

We also proud to have the ISCC-PLUS certification: The International Sustainability & Carbon Certification (ISCC) is an International certification program for the circular economy that focuses on verifying the traceability of recycled materials (e.g. mixed plastic waste) on the basis of mass balance accounting principles. 

ZEN
scopri la nuova serie.

PICCOLI PLAST
blow moulded packaging

www.piccoliplast.com

www.piccoliplast.com

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 relief, 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**.






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. 

www.orooraf.it

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.

Orograf offre una vasta gamma di materiali plastificati, sia bianchi che trasparenti, oltre a rifiniture standard come la laminazione e vernici UV protettive, stampe con lamina a caldo e goffrature a rilievo.

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.

SLEEVES

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





Mondi serves up RetortPouch Recyclable to food and wet pet food manufacturers

Mondi, a global leader in packaging and paper, has added to its range of sustainable premium food and pet food packaging solutions with the launch of RetortPouch Recyclable.

The new high-barrier pouch will replace complex multi-layer and unrecyclable packaging for a range of food and wet pet food products. Moist or semi-moist foods that are heat-treated in steam or hot water retort vessels to achieve commercial sterilisation for shelf-stable foods require retort packaging. The aluminium typically used in most solutions has been substituted with an innovative high-barrier film that keeps temperatures high and maintains short processing times during the retort process. The new mono-material retort packaging is fully recyclable, offering a solution that protects the product, provides exceptional shelf life for a mono-material solution and reduces potential food waste.

Mondi has spent over two years researching and testing this product to ensure that several important application needs can be met. The launch of RetortPouch Recyclable is another step towards Mondi's goal of ensuring that all of its products are reusable, recyclable or compostable by 2025 as part of its MAP2030 commitments.

Eveline Wagner-Hahn, Managing Director, Mondi Korneuburg says: "Sustainability is a top priority for Mondi and we are committed to make this innovation available for all our customers by using our customer-centric approach, EcoSolutions. Our fully recyclable solution helps to lower the product's environmental footprint and customers can be confident that their products will be completely protected throughout manufacturing and transportation and meet their sustainability goals. This is another example of our award-winning expertise in creating sustainable food packaging and delivering circular-driven solutions that work for the customer, the end user and the environment." 🏠

www.mondigroup.com



Mondi serves up RetortPouch Recyclable to food and wet pet food manufacturers.
(Photo: Mondi, PR193)

About Mondi

Mondi is a global leader in packaging and paper, contributing to a better world by making innovative packaging and paper solutions that are sustainable by design. Our business is integrated across the value chain – from managing forests and producing pulp, paper and plastic films, to developing and manufacturing effective industrial and consumer packaging solutions. Sustainability is at the centre of our strategy and intrinsic in the way we do business. We lead the industry with our customer-centric approach, EcoSolutions, where we ask the right questions to find the most sustainable solution. In 2020, Mondi had revenues of €6.66 billion and underlying EBITDA of €1.35 billion. Mondi has a premium listing on the London Stock Exchange (MNDI), and a secondary listing on the JSE Limited (MNP). Mondi is a FTSE 100 constituent, and has been included in the FTSE4Good Index Series since 2008 and the FTSE/JSE Responsible Investment Index Series since 2007.



COVAL: VACUUM HANDLING SOLUTIONS FOR PRODUCTS, PACKAGING AND PACKING

For more than 30 years, COVAL has developed ranges of vacuum pumps and suction cups which enable you to grip and move products, as well as, primary and secondary packaging of all shapes, weights and materials, on production and packing lines.

To respond to your challenges COVAL relies on:

- A strong capacity for development and innovation
- A team 100% dedicated to Packaging
- A full product range dedicated to handling, packaging and packing
- Experience and solid expertise acquired from world leaders

Our uniqueness is our capacity, products, service and expertise, to not limit our customers or their project needs.

We are always able to analyze, offer, develop, produce and accompany the perfectly adapted solution to their requirements.

COVAL vacuum pumps and suction cups are present wherever raw or finished products are packaged, put in boxes and palletized.

Our expertise is to accompany you in the choice of the most efficient solution, in terms of quality, productivity and energy efficiency

Industries that we work with:

- Food processing
- Health and Beauty
- Household equipment
- Technological equipment



COVAL
vacuum managers



Machines

that we equip:

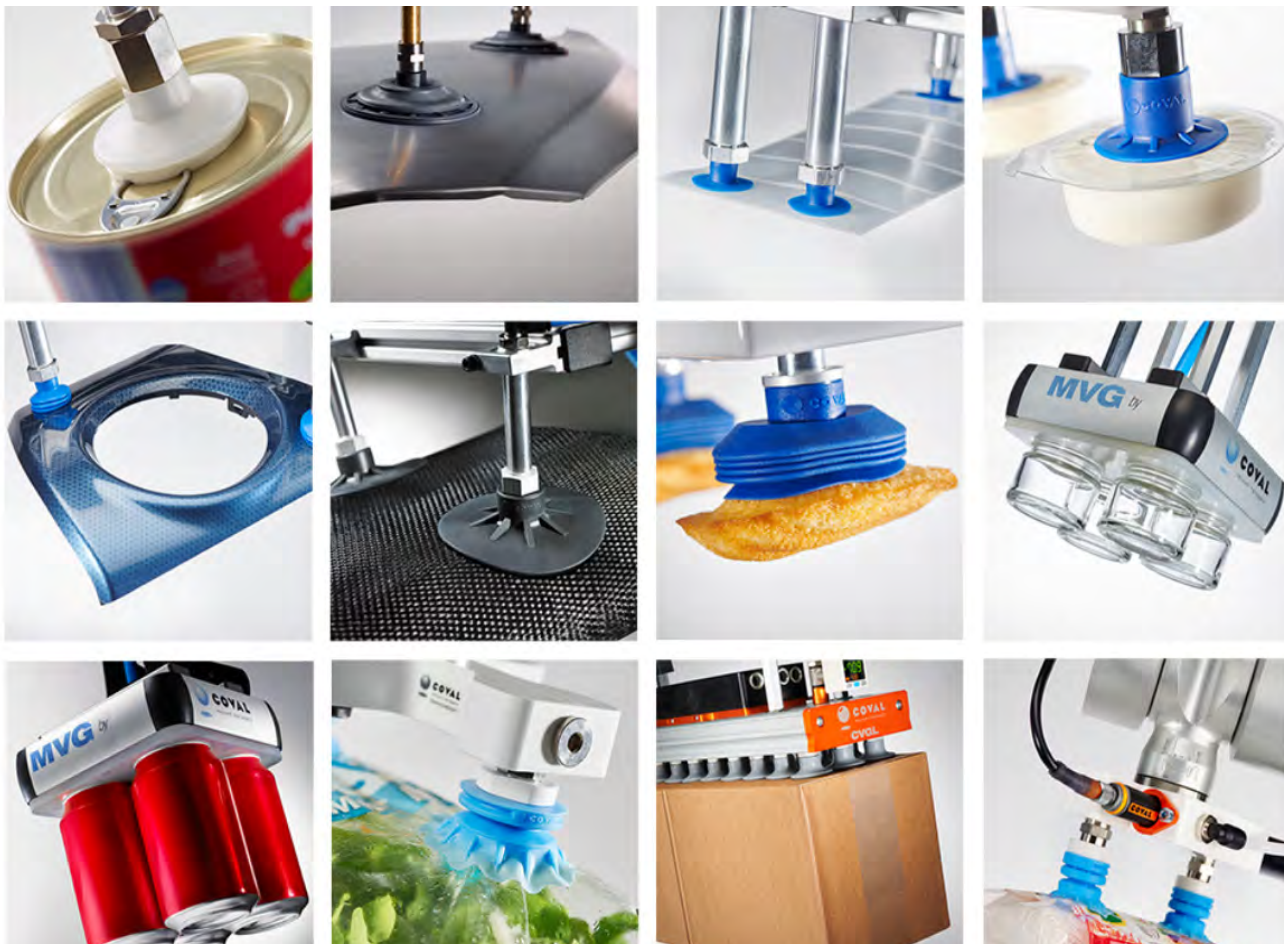
- Pick and place
- Box forming
- Bagging
- Case packers
- Palletize

Products that we handle:

- Cardboard
- Flow Pack
- Paper
- Aluminum
- Plastic
- Glass. 🏠



www.coval-italia.com



GAMPACK, HIGH-SPEED PACKAGING TECHNOLOGY FOCUS ON GREENING

In the last few years, more and more companies have become sensitive to the issues of eco-sustainability and committed in limiting the impact on the environment. Designing, producing and using packaging in a conscious way means starting from the choice of materials, which must be easily recyclable.



Food & beverage, and consequently its related packaging industry, together with all the necessary technology for the industrial and commercial packaging of products, is one of the sectors most involved in this process.

Gampack can be considered a pioneer in this regard, having for years adopted a concept of sustainable packaging as an added value in its activity. The company, based in Piacenza and part of GAMPACK Group, Italian leader in secondary & end-

of-line packaging, operates in the automation of many different sectors ranging from food & beverage to dairy, from chemicals to cosmetics, to pharmaceuticals and many others. Recently, it has developed for a primary customer a high operating flexibility packaging machine with innovative and eco-sustainable packaging solution.

Gampack model MINI-TRAY, is patented and it's one of the many innovative solutions provided by Gampack as part of the Gampack Plastic

free project.

The Mini-tray is an innovative packaging solution based on solid board tray and designed as alternative to the Cluster, with over 50% saving in terms of consumables and with an important impact on the company's Opex. In addition, the mini-tray is also an eco-sustainable alternative to shrink film packaging, aiming at a plastic-free world committing to the European Union's breakthrough on disposable plastic and the approval of the ban, by the Strasbourg Chamber, of plastic consumption in



The Italian company has produced and patented a mini-tray packaging machine with high operational flexibility which is part of its plastic-free world proposals.

the European Union. This solution is dedicated to the packaging of beverage cartons, jars, bottles, vials, multipacks, cans, etc. with different sizes in mini-open tray, in formats such as 1x2 - 1x3 - 1x4 - 1x5 and 2x2-2x3-2x4-2x5 for weekly family consumption. The product is packed in a mini-tray with minimum size and thickness, to ensure the lowest economic impact for the producer and the least environmental impact for end users. Pre-cut cardboard multipack is easily divisible into single portions without scraps

As already stated, Gampack has long been interested in Greening and the MINI-TRAY project, that has involved the company for a long time from R&D, sales and MKTG to production, is one of the solutions proposed by the group in response to the European Union's breakthrough on "Plastic free" world by 2021. Gampack supports and promotes this opportunity and believes that a plastic-free world is the key in order to raise awareness, promote solutions and be responsible.

Gampack, places itself on the Italian and international market as a unique interlocutor in the design and development of solutions with a high rate of innovation applied to packaging. In the immediate future, Gampack will always be at the forefront of greening challenges. In addition, the next steps will see the Group engaged in a path that aims at the establishment, on a global scale, of a subject highly specialized in the production of end-of-line technological solutions for secondary and tertiary packaging industry. 🏢

www.gampack.com





THE **PUMA** MANIFESTO

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





THE PUMA MANIFESTO

WHAT IS PUMA?

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

WHAT IS PACKAGING?

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



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



WHAT IS NVC?

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

WHEN IS PACKAGING AN ENVIRONMENTAL ISSUE?

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



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



WHY DO WE HAVE TO ACT NOW?

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

ABOUT THE MANIFESTO

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



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



THE PUMA MODEL

THE VOCABULARY

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

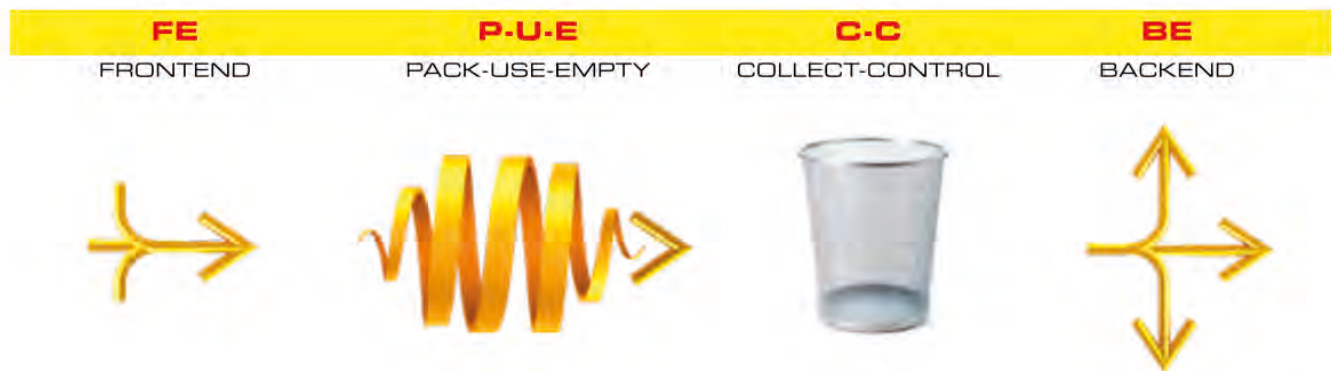


Holistic innovation is needed as we are all interconnected in packaging



ADDRESSING THE ENVIRONMENTAL ISSUES

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



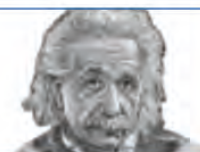
	FE	P-U-E	C-C	BE
Litter			✓	
CO ₂	✓			✓
Inadequate pack optimisation Product Packaging material + Total environmental impact				
Future issues	✓	✓	✓	✓



SUPPORTING PUMA



Success comes from deeper understanding and supplementing earlier insights



I SUPPORT THE PUMA MANIFESTO AND HEREBY PLEDGE TO:

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



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



MY DETAILS:

Company name

Initials and surname

Date of birth

Address

Phone

E-mail

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



GREEN OUTLOOK CAPS OFF PACKAGING COMPANY'S INNOVATIVE POTENTIAL



Founded by Fabio Binacchi in 1974, OPEM's story is that of a small family business turned into an international success. The company started as a pasta business but the decision to focus on packaging based on continuous innovation, reflecting the founder's pioneering and visionary qualities, has paved the way for its future development.

Continuous demand for new weighing and packaging solutions drove the company to design and develop new systems, and the arrival of pods and capsules in the booming coffee market further boosted the company's growth. Over the years, OPEM has pat-

ented many of its solutions, the most recent being the machine for coffee pods in aluminum foil compatible systems (Nespresso Pro®), and the coffee bag with a re-sealable cap application, both introduced in 2017.

In 2014 the company achieved an important milestone - moving to a new 16,700 sqm factory in Parma,

located in a large green area, and equipped with research and development laboratories.

Customized solutions

OPEM offers advanced systems for pods in filter paper, systems for capsules, vacuum packaging systems, vertical packaging machines, filling systems for tins and jars as well as

OPEM
green

solutions to package your quality



special, customized packaging machines.

“When designing and developing systems, OPEM works according to each customer’s specific needs, offering to make a highly efficient industrial system - a customized solution,” said Ms Binacchi. “We also constantly test solutions and materials with our customers, to establish a definite time-to-market, and to ensure that the machine fully meets the customer’s needs.”

She explained that today the company’s core business is primarily linked to the world of coffee where OPEM is a leader in the design and manufacture of pod and capsule systems for the single-serve market. Still, no less important is the production of systems for packaging in all formats and materials for teas, instant beverages, milk, hot chocolate, yeast and general powders.

Ongoing research

This spirit is reflected throughout the business, that continuous research has led OPEM to develop solutions that are increasingly attentive to safeguarding the environment by consistently reducing their energy impact.

“The development we have gone through over the last 20 years, and stepped up significantly during the last five, can largely be seen in the packaging of single-servings, capsules and pods, with a high demand for the use of materials that respect the environment.

“Our machines make sure that the production process, which happens in just a few tenths of a second, fully complies with the most demanding and stringent health and safety, environmental and noise regulations. It ensures the highest levels of hygiene,

accurate filling and perfect sealing of the capsules which, containing freshly ground coffee and nitrogen, preserve for several years the wonderful aroma demanded by today’s market. “

She continued: “Every day, in a cutting-edge laboratory, research and development experts examine solutions and materials that will be behind the technology of tomorrow.

Every solution can handle compostable and recyclable materials and all the machines are developed with a view to maximizing efficiency, since they require very little maintenance. “

“THE NEXT CHALLENGE WOULD BE TO SHIFT PRODUCTION TO THE USE OF FULLY RECYCLABLE.” 🏛️

www.opem.com



SOLVING AIR CONVEYORS PROBLEMS WITH THE UNIVERSAL BLOW MOULDER-FILLER CONNECTION MODULE



BM Service has developed and manufactured the first universal module that allows you to connect a blow moulder to a filling machine, of whichever manufacturer they are also different between them; the only requirement is that they are both quality machines that meet the customer's production needs. The connection module is made in stainless steel and has a mechanical transmission with axes depending on one motor. This machinery allows the elimination of air conveyors used to transport the bottles between the two ma-

chines, consequently solving all the problems related to it.

The module takes the name of UNICOM because it unifies and combines the two machines and has been designed to modernize and optimize PET bottling lines; it is a bench at conveying the bottles coming out of the blowing machine towards the filling system. The purpose is to shorten the transport section between blowing and filling machine in order to solve the problems related to bottle transportation over a particularly long path.

The main problems that can be solved are the optimization of the spaces in the line and the reduction of water and energy consumption, the reduction of the risks of contamination of the bottles and, last but not least, the problems of crushing and distortion of the bottles themselves.

The new market and production needs have led to the choice of increasingly green bottles that are advantageous for the environment but not for production due to the new characteristics of the containers. Bottles made with less weight are



often chosen, reducing the raw material and therefore also the costs; being lighter, however, increases the risk of being deformed along the way. Another type of bottle, increasingly used, is that produced with recycled plastic, but it also creates problems with air conveyors, these bottles often bind together reducing the functioning of the plant. The combiner proposes a star transfer that allows the protection of the containers and to overcome these problems.

“We always want to find new solutions that allow our customers to optimise their plants and solve their problems quickly,” explains Giuseppe Boffelli C.E.O. of BBM Service – “We start by listening to the customer’s specific

needs and requirements, we carry out technical audits at their plant, we understand the critical areas and where we can intervene, and then we present our proposal. We don’t offer standardised solutions, but realise tailor-made projects based on existing machinery, objectives and available resources. The Unicom project was born out of an increasingly recurring need among our customers, that is to solve the numerous and ever-increasing problems with air conveyors. The combiner makes it possible to achieve the desired results without replacing existing machinery, so there is no waste of resources, including financial ones. The main advantages our customers have achieved are: optimisation

of line space, elimination of air conveyors problems and reduction of energy and water consumption.”

The combiner is just one of the solutions that BBM’s technical department can offer its customers. Having an internal engineering office allows BBM to follow the customer in every stage and to create tailor-made solutions to meet their goals. These skills, combined with flexibility and fast assistance, have allowed the company to gain the loyalty of top players in the beverage sector, such as Nestlé Group, Coca Cola HBC, Refresco.

BBM Service not only sells used machinery, but, thanks to its qualified technical department, designs and builds special solutions for bottling lines, able to satisfy the most particular application needs. The tailor made machines are developed on customer specific requests, offering the max flexibility, both in terms of building and performances. A tailor-made solution allows to realize what customer have thought for the packaging of your product, granting the results. 🏭

www.bbmpackaging.com



ATTENTION TO INNOVATION AND RELIABILITY CHARACTERIZES END-OF-LINE AUTOMATION SOLUTIONS

Geo Project Industries (GPI Group), through continuous research, based on a consolidated technological know-how, designs and manufactures complete end of line systems, which have an optimal response in satisfying the requirements of its customers in the world.

The complexity of the problems faced and resolved constitutes the “benchmark” on which the skills of the staff who operate at various levels within the Company are based.

Currently the design, with the help of the latest generation software, allows to develop the most realistic simulations, ensuring customers can evaluate all the dimensional and functional aspects of a proposed solution.

Since its foundation, the main objective has been the cultivation of highly specialized skills that could meet and satisfy the specific needs of the customer.

The new marketing trends increasingly involve the use of various packaging formats, therefore a strongpoint of GPI Group are the personalized solutions, accompanied by particular attention in testing and a prompt after-sales service.

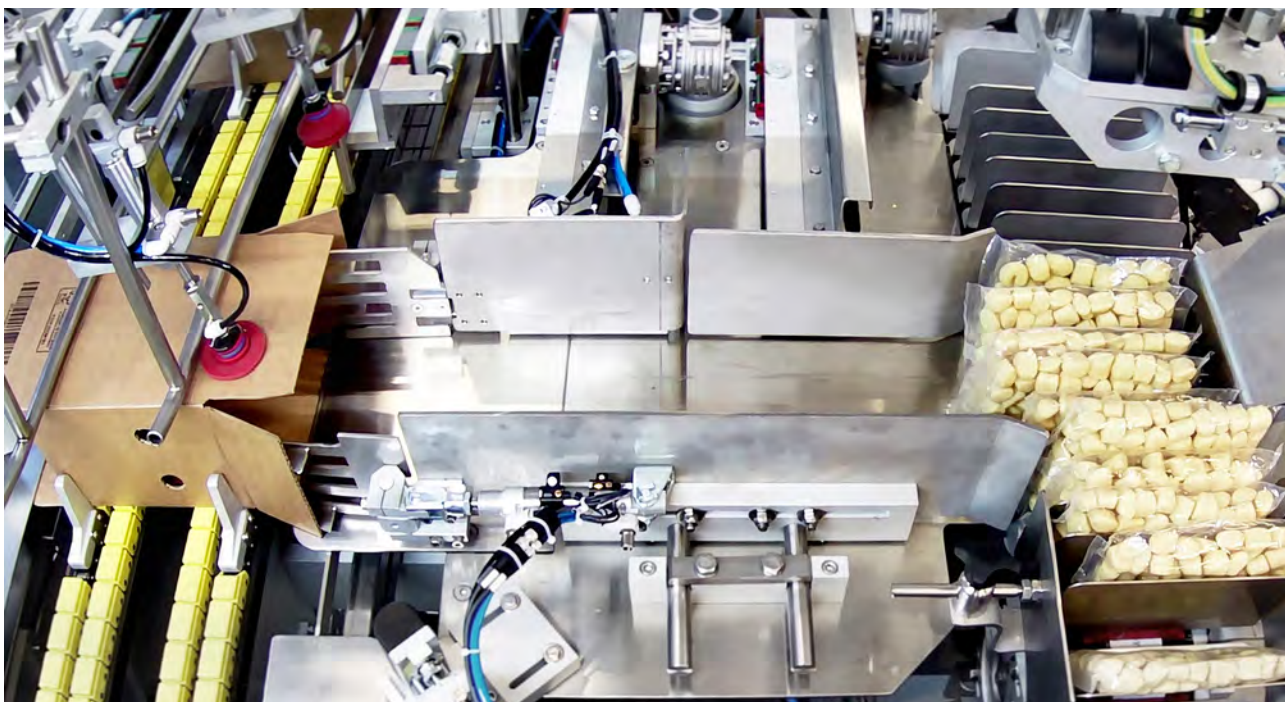
The evolution in packaging design furthermore requires continuous study to be able to safely and securely handle the most varied types of products, in this sense the cartoning and palletizing of innovative boxes (custom





GPI GROUP
GEO PROJECT INDUSTRIES





cases, tray/lid, wrap-around) is the specialty of the GPI Group.

The product range includes Forming machines, Side loading Cartoning Units, Cartoning machines, Closing Units, All in One Units, Traditional and Robotic Palletizers, in addition to the other equipment needed for integrated lines.

The many years of experience of the designers, combined with the know-how acquired in dealing with the most varied packaging solutions, have ensured GPI Group can propose innovative and high-performance machines that combine gentle handling of the product with high speed. Particular attention is also dedicated to territorial market-

ing and communication. The dialogue between area managers and worldwide agents is continuous and collaborative, not only in relation to sales and assistance but also to marketing, in order to meet local needs in terms of communication support. 🏢

www.gpiindustries.eu/it/



Compostable bags solution ends search for fresh produce growers

Strawberry Fields Organic Farm grows an extensive range of “inspirational vegetables and herbs”. But, after 46 years of organic growing, they had struggled to find a supplier of compostable bags at an affordable price.

That was until they discovered the C BAG from flexible packaging and lidding films supplier KM Packaging and their partner Treetop Biopak.

It was with great enthusiasm that Pam Bowers of Strawberry Fields recently Tweeted: “After years in the researching, they’re here! So exciting! All Strawberry Fields lettuce as from tomorrow will go out in these bags.”

The C BAG is from KM Packaging’s C-Range of compostable bio-plastic packaging with similar properties and look and feel as conventional plastic.

It has proven to be perfect for packing the products grown by Strawberry Fields at their farm in the Lincolnshire Fens, 10 miles north of Boston at the foot of the Wolds.

Pam Bowers said: “As well as not being able to source compostable bags at an affordable price, no one seemed to be able to supply on a wicket which is essential for our way of working. The C BAG was the ideal solution.

“Also, what we like about the bags is they immediately look different to their plastic counterparts so the customer is able to tell at a glance they are compostable.”

Watts Farm, Kent-based growers, packers, and distributors of fresh produce, is another satisfied KM customer who had been searching for some time for a cost-efficient compostable packaging solution.

They chose the C BAG due to its lower cost and compostable qualities.





VERIFIED AS COMPLIANT NON-GMO

Both Watts Farm and Strawberry Fields were keen to replace existing packaging with a compostable alternative.

And Strawberry Fields were particularly concerned about GMO in some compostable packaging during their search for a supplier. They were also aware that the UK Soil Association requires organic-certified growers to use compostable packaging with no GMO.

So Strawberry Fields were delighted to discover that the C BAG from KM Packaging had been verified as compliant with the Soil Association Food & Drink standards. It is now being used to pack Strawberry Fields' Rainbow Chard, Red Oakleaf, Green Oakleaf, Romaine, Red Batavia, and Green Batavia lettuce.

THE KEY FEATURES OF THE C BAG INCLUDE:

- Home compostable.
- Guarantee non-GMO raw materials.
- Meets the Soil Association Standard for packaging materials.
- Excellent mechanical properties.
- Very good impact and puncture resistance.
- Excellent water resistance.
- Suitable for manual and automatic bagging lines.
- Good material perforation, keeping fruit and vegetable fresh.
- Printable.

The bio-plastic C-Range products from KM Packaging have been developed in partnership with Treetop Biopak, specialising in providing innovative compostable packaging solutions.

Treetop owner Amir Gross said: "As growers of fresh produce, Strawberry Fields and Watts Farm are very conscious about the environment.

They, therefore, sought a suitable compostable packaging solution.

The C BAG is ideal for them; from plant to pack and then back to compost."

Customers can compost the bag at home, including any vegetable leftovers, which will accelerate the bio-degradation process. Alternatively, if the local council offers kerbside col-



lection of organic food waste, the bags can be used as caddy liners.

The C-Range of bio-plastic packaging materials includes shrink wrap, stretch wrap, adhesive tape, and bags. It enhances KM's portfolio of sustainable flexible packaging solutions and offers customers a wider range of choice.



sempre PROTAGONISTA
nei GRANDI progetti



AKOMAG

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NEW SUCCESS FOR AKOMAG

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

The new model, the pride of mechanical Made in Italy, reaches a mechanical efficiency equal to 99.4%, successfully exceeding the standards required by the customer in the contractual phase.

With this new provision, Akomag confirms itself once again as world leader in the construction of glass bottle washers.

The bottle washer has been specially designed in order to minimise the environmental impact, with particular

attention to water and steam consumptions, and to the duration of the detergent bath. The completely automated wash cycle includes an initial bottle-emptying station followed by a pre-wash spraying and first pre-soak bath that significantly reduces detergent bath pollution and markedly decreases consumption levels.

In the pre-soak area the project also provides for the installation of a belt filter that allows to automatically remove the main impurities typical of recycled bottles (straws, paper, cigarette butts, for instance).

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

Mains water for spray-rinsing

In designing Hydra 8.2, Akomag has focused on the final rinsing sprays using mains water. The expedients developed during the design stage have allowed to achieve extraordinary results.

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

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



Lavabottiglie "double-end"

AKOMAG



FURY SL doppia



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 maxi-

mum 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



SIRA



SMI: INCREASE PRODUCTIVITY AND EFFICIENCY WITH THE NEW SK ERGON PACKERS

The industrial world in general, and the bottling and packaging sector in particular, is experiencing a rapid evolution triggered by the upheavals caused by the pandemic, which can be tackled efficiently and sustainably thanks to the advantages offered by digitization and automation. SMI continuously invests in the development of packaging solutions, suitable to meet the needs of greater production efficiency and energy saving of production plants, offering a wide range of high-tech automatic machines capable of ensuring more flexibility, reliability and eco-sustainability. In keeping with this goal, SMI has decided to renew the historic range of the **SK series shrink film packaging machines**, which, with the 2021 version, is enriched with new hi-tech solutions to improve the entire packaging process and reduce the costs of production and management of the plant.

Maximum levels of functionality with the innovative “Easy-load” magazine

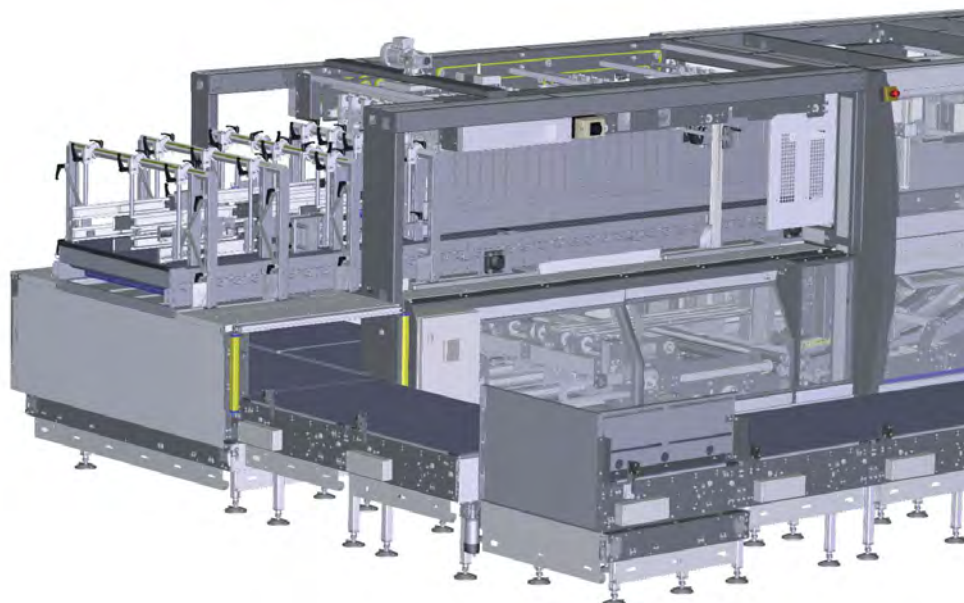
The P and T models of the SK ERGON twin lane shrinkwrappers, suitable for processing pack formats in flat cardboard + film and tray + film, are fitted with the Easy-load device as standard, i.e. an automatic system for loading cardboard, consisting of a series of motorized belt conveyors dedicated to feeding the carton magazine on the packaging machine. The advance of the cartons along the conveyor belts and their loading into the machine magazine, in order to **optimize production efficiency**,

are managed by the automation and control system of the same. The Easy-load carton magazine is the ideal solution for packaging multiple types of containers in various pack formats, quickly passing from one configuration to another, because it ensures **greater efficiency and precision in the management of dies of different thickness and guarantees greater tolerance in the variations of the same**. From an operational and functional point of view, the horizontal positioning of cardboard and the ergonomic design of the entire system allow the operator to easily load the stacks of blanks onto the magazine feed belts, placed externally to the machine at a working height congenial to this operation (instead of below it as in more tradi-

tional solutions). By simply pressing a button, the magazine automatically loads the stacks in the stripping area. The magazine is made up of modules, so it is possible to increase its autonomy by configuring more modules, to further simplify the work of the operator and optimize the production process to the maximum.

Motors with integrated digital servo drives

The new SK ERGON shrinkwrappers are fitted with **Smitec ICOS motors equipped with integrated servo-drives as standard**, designed to guarantee high performance and remarkable results in terms of energy savings. Thanks to the distributed “DC share” architecture, these servo-drives make it possible to exploit the





energy generated by the motors during the deceleration phase, sharing it with the other devices installed on the packaging machine. Optimized to meet demanding applications on modern machinery, the brushless servo motors with integrated inverter, installed on the SK shrinkwrappers offer extraordinary flexibility thanks to a rich set of on-board I / O, real-time fieldbus and sophisticated control algorithms. They also represent a space-saving solution, thanks to the decentralization on the machine, which allows to reduce the size of the electrical panels and the relative air conditioning system. Furthermore, using a specific power supply, it is possible to connect up to 32 devices without the need for expensive shielded cables.

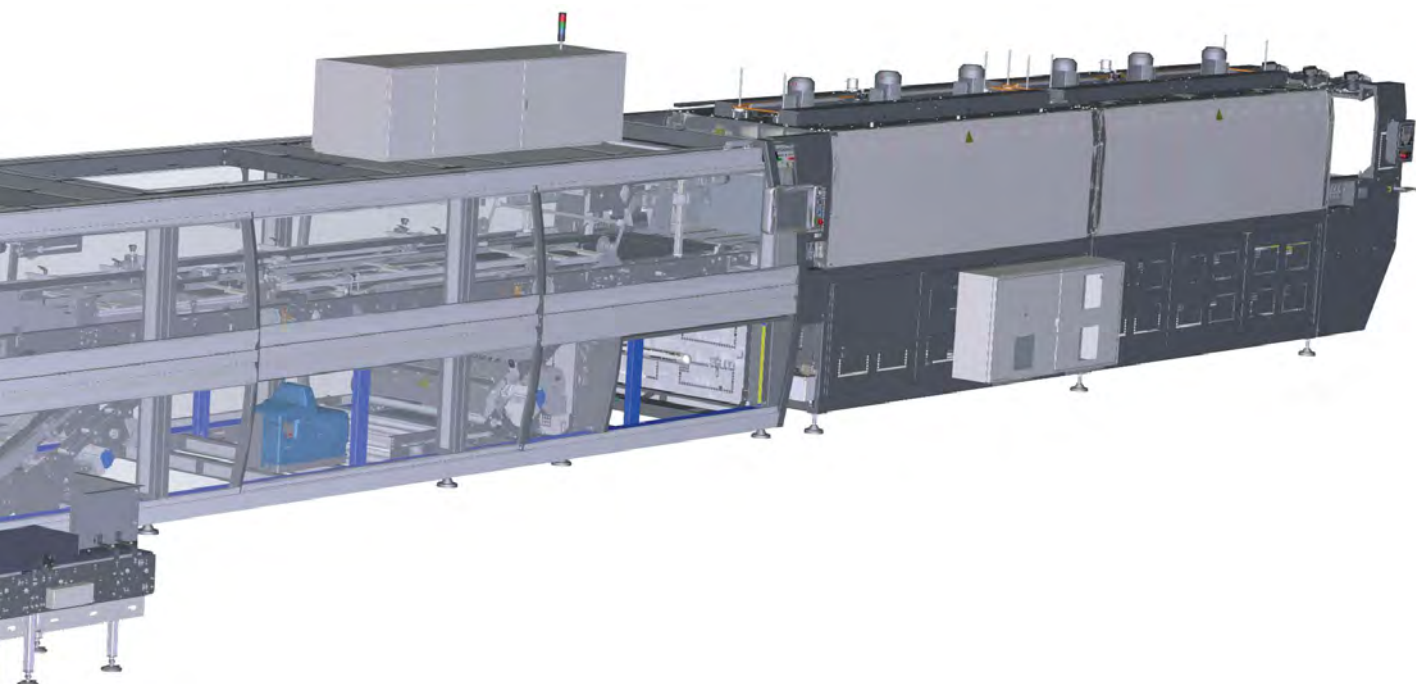
No maintenance thanks to self-lubricating chains

The new generation SK series of shrinkwrappers boasts an important innovation, which allows **maintenance operations to be minimized, achieve maximum performance and eliminate the use of lubricants** that could come into contact with the packed food product. The new SK ERGON 2021, are fitted with special self-lubricating chains as standard, the particularity of which, is that they do not require the use of lubricant, which is necessary for standard chains, thus representing a long-lasting solution without maintenance. This innovative solution offers two important advantages: on the one hand, it eliminates the danger of altering the packaged goods with the lubricant during their handling on the

machine conveyor belt; on the other, it does not require the periodic maintenance required for classic chains, which consists of lubricating the chain links which are in continuous friction with each other.

Simplified format changeover

The latest generation SK ERGON series packaging machines are fitted with new sides on the infeed belt as standard, these are equipped with side guides with new rollers and profiles that vastly simplify format changeover activities, **reducing the time required to switch from one pack configuration to another**. This solution is particularly useful for companies that need to process containers of different diameters, in different pack configurations, passing quickly and easily from





one format to another and maintaining high production efficiency. The SK series can be equipped with special optional devices to further reduce format changeover times when the user has to switch from processing loose products to packaging pre-made bundles.

Intelligent data analysis

We cannot talk about the SK ERGON series without talking about the Smart Factory in general and Smart Production and Smart Service in particular. In a context where it is essential to continuously monitor and intelligently manage production, the choices adopted by SMI in terms of advanced automation and “IoT-embedded” applications play a fundamental role in achieving the sustainable growth objectives of a wide audience of companies. **The new SK ERGONs have their own**

digital intelligence, which allows the installation of a SWM line supervisor to record, analyze, optimize, automatically modify the production and operating parameters, exchange data and information with other machines and systems within a bottling and packaging line, to carry out self-diagnostic activities to detect and solve faults or anomalies, to notify the operator of the need for ordinary or extraordinary maintenance and so on. Thanks to this innovative system, companies of SMI customers can easily identify the main causes of downtime of the production line, obtain an improvement in the overall efficiency of the same and reduce the time for plant maintenance and format changes. It is also possible to obtain a structured report to perform cross-functional analyzes.

Maintenance which is more and more predictive

Today, in the era of Industry 4.0, in the business environment we hear, more and more often about predictive maintenance, which is added to the now consolidated, preventive maintenance. Thanks to the digital intelligence they are equipped with, the latest generation SK ERGON shrinkwrappers can **benefit from the SMYIOT platform developed by SMI for predictive maintenance, which has the task of constantly checking the health of the machinery in order to prevent breakdowns and malfunctions.**

A modern and special software is all that is needed to manage the large amount of data, the so-called “Big Data”, collected by the sensors installed on the machines. This information then becomes the basic building blocks of the control and management system that oversees the improvement of the efficiency of the production plants, the reduction of the risks associated with a potential malfunction, the prevention of any downtimes and the reduction of maintenance costs. SMYIOT is basically a powerful monitoring and analysis program that, through the intersection of data of different nature and origin, builds an input and output information model that allows to intervene on the plants, only when it is really necessary. More specifically, the digital platform developed by SMI analyzes, archives and translates the operating data of the machines into information that is immediately accessible to the specialized technicians in charge of their management, who, thanks to special automatic alerts, are able to plan maintenance interventions on the production line based on the predictive analyzes generated by SMYIOT, replacing a certain component about to break before this event occurs. 🏠

www.smigroup.it

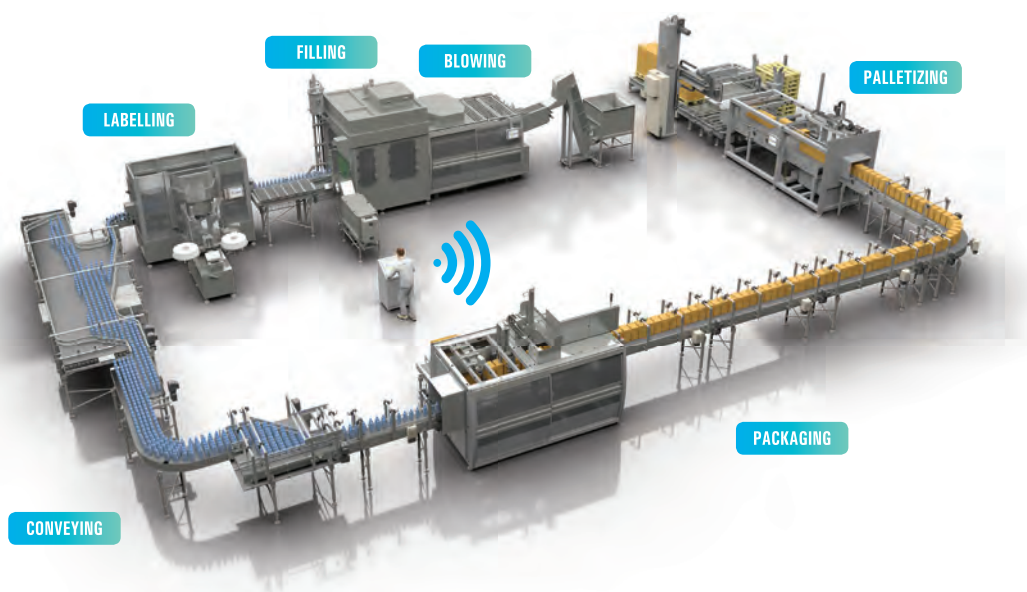
DESIGN WITH US YOUR CIRCULAR PACKAGING



IMPROVING YOUR PRODUCTION
EFFICIENCY AND REDUCING
YOUR CARBON FOOTPRINT
IS EASY WITH SMI!

Our bottling and packaging
systems benefit from Industry
4.0 and IoT technologies, can
process recyclable materials
such as rPET and allows for
considerable energy savings.

Find out our solutions for
packing a wide range of
containers up to 36,800
bottles/hour.



MULTIVAC INAUGURATES ITS TRAINING & APPLICATION CENTER FOR SLICING & AUTOMATION

Today MULTIVAC officially opened its Training & Application Center for Slicing & Automation (TAC) at the company headquarters. The guests included Stephan Thoma, member of the Bundestag, Alex Eder, Chief Executive of the Lower Allgäu Regional District, and Beate Ullrich, Lady Mayor of Wolfertschwenden. After the guests had been greeted by Group Presidents, Guido Spix and Christian Traumann, the building was blessed by Father Thomas of the Parish of Bad Grönenbach, and Pastor Michael Kolbe of the Evangelical Lutheran Church of Worringen. The guests were then guided through the building complex. The ceremony took place in accordance with the current Covid guidelines.

Christian Traumann, joint Group President of MULTIVAC declared: "We are delighted to be able to officially inaugurate today our new Training & Application Center for Slicing & Automation. In conjunction with our customers, we will be developing here new lines for

processing and packaging food products, as well as training our service technicians and customers, and last but not least conducting our research and development."

The floor space of more than 17,000 square metres provides not only production space, but also 180 office workstations, an additional works canteen and a reception area, as well as conference and function rooms that are capable of being used very flexibly. The heart of the TAC is its Line Application section, in which more than 100 specialists - from food technologists to

mechanical engineers - will be working on customised processing and packaging lines. Work on constructing the building began in the autumn of 2018, and the investment cost was approximately 38 million euros.

"We can show our machines and processing solutions "live in action" to our customers in the new Application Center," adds Guido Spix, joint Group President of MULTIVAC. "It has been designed in such a way, that we can exactly reproduce real production conditions in the food industry. The product spectrum ranges from individual



MULTIVAC



slicers to entire lines, covering different output categories, and complete with various loading solutions, packaging machines, labellers, inspection equipment and box packing systems.

Automation solutions from other industrial applications are also available for trial productions. Working with the customer, MULTIVAC can therefore develop the ideal solution as re-gards feasibility, quality, output and cost-effectiveness.”

The MULTIVAC Group has around 2,300 employees at its headquarters in Wolfertschwenden.

The production site in the Allgäu region of Germany currently comprises a total area of 89,000 square metres. 🏠

ABOUT MULTIVAC

MULTIVAC is one of the leading providers worldwide of packaging solutions for food products of all types, life science, and health-care products, as well as industrial items.

The MULTIVAC portfolio covers virtually all requirements of processors and producers in terms of pack design, output, and resource efficiency. It comprises a wide range of packaging technologies, as well as automation solutions, labellers, and quality control systems.

The product range is rounded off with solutions upstream of the packaging process in the areas of portioning and processing, as well as bakery technology.

Thanks to our extensive expertise in packaging lines, all modules can be integrated into complete solutions. This means that MULTIVAC solutions guarantee a high level of operational and process reliability, as well as efficiency. The MULTIVAC Group has approximately 6,500 employees worldwide, with some 2,300 based at its headquarters in Wolfertschwenden. With over 80 subsidiaries, the Group is represented on all continents.

More than 1,000 sales advisors and service technicians throughout the world use their know-how and experience to the benefit of customers, and they ensure all installed MULTIVAC machines are utilised to their maximum. Further information can be found at: www.multivac.com.



Professionals in online auctions for the food and beverage industry

Online auction meat processing machinery at former location Skivarp Meathouse in Skivarp (SE)



Online auction meat and fish processing machinery in Landskrona (SE)



Online auction machinery and inventory for the food industry due to closing Enkco BV in Holten (NL)



Online auction machinery for the food industry on behalf of zM Nordlogistik GmbH in Elmshorn (DE)



Online auction machinery for the vegetable and meat industry as well as bakery, catering and workshop inventory in Oosterhout (NL)



Register for free

Find and bid

Win

Pay and pick up

www.Industrial-Auctions.com

MACHINES AND EQUIPMENT FOR FOOD PROCESSING AND PRODUCTION HYGIENE

NOWICKI SRL puts a particular emphasis on providing top quality products and the most advanced technological solutions. We are flexible in supplying custom-made systems, reliable in quality and service.

Our main goal is to satisfy the customer's needs at the highest level.

Machines for meeting your needs The highest quality for you

The crucial aim of the NOWICKI's activity is to satisfy the customer's needs at the highest level.

NOWICKI SRL is a distributor for Italy of approximately 20 series of types comprising almost 150 models of machines for meat and food processing as well as complete, technological lines for individual applications.

We can offer highly advanced technologies of cutting, machining, plastic forming as well as on repeatable assembly operations. All of them are

carried out with professional, digitally operated machines which are supervised by the computer quality control system; for example machines for water cutting ("Water Jet"), for plasma cutting, laser cutting, machines with numerical control: turning lathes, CNC millers, advanced semi-automatic welding machines and assembly stations.

Every step of production process of the machines we sell is subject to quality control which begins with raw materials delivery (testing of hardness, testing of conformity of material composition and dimensions), include all manufacturing operations and it is finished with final quality control of ready machines in operation.

All the quality control system is su-

pervised by a computer system which eliminates defective materials, components and semi-finished products so that the highest quality elements are directed to the assembly lines. 🏭

Visit:
www.nowickisrl.com

NOWICKI srl



Ideas, solutions and plants for the food and beverage industry



Aseptic Tanks



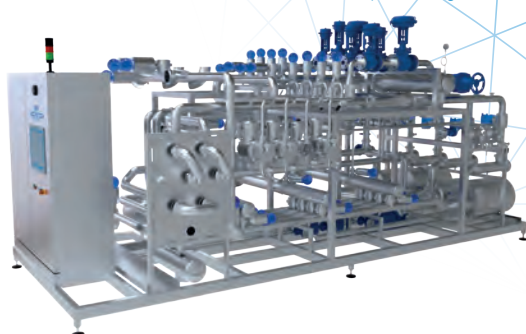
UHT Sterilization Plants



Mixing and
Carbonating Units



Pasteurization Plants

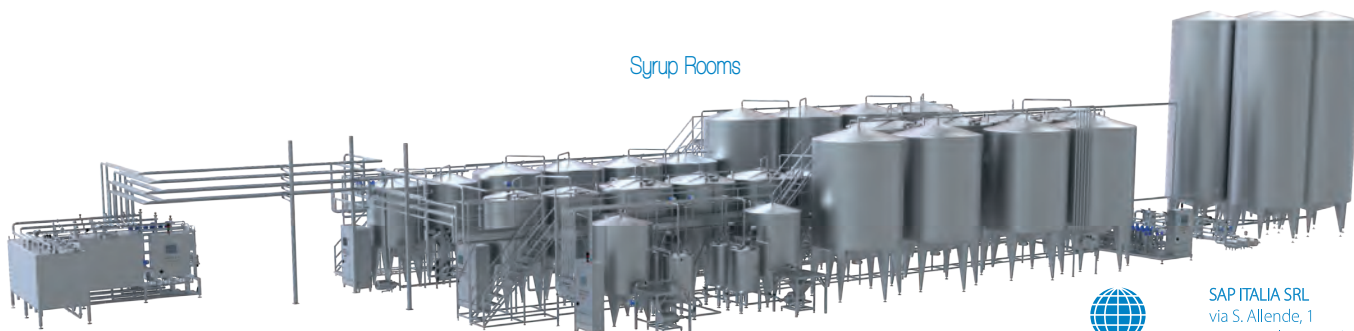


Cip Cleaning Plants

Continuous Sugar
Dissolvers



Syrup Rooms



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

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 production time with consequently recovering of efficiency and marginality.

Confidentiality, it is possible to keep secret the composition of the recipe and protect your creativity and your know-how.

Control, it is possible to monitor and verify the daily production, monthly production, the consumption of each



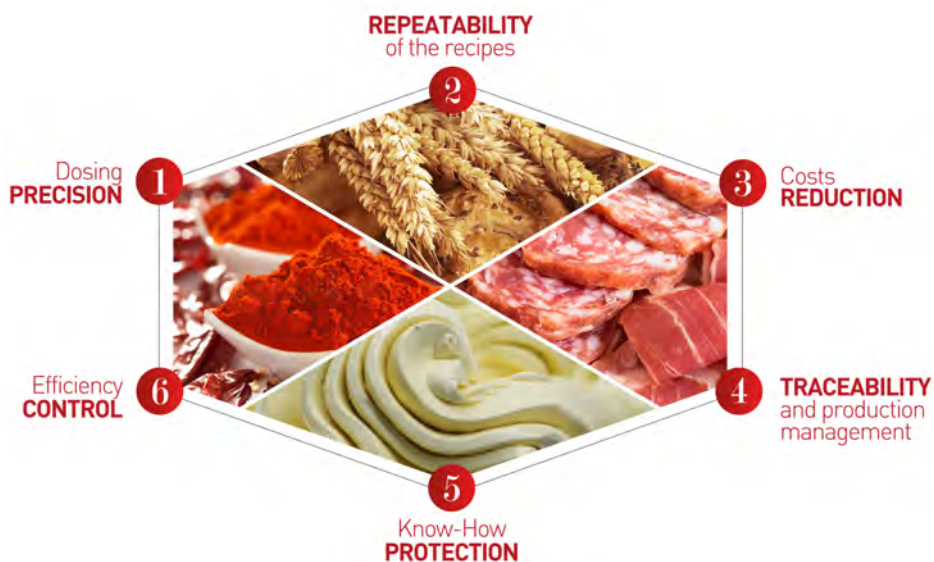
single raw material or each single recipe accessing to a protected area.

Replicability, in a fully automatic way, the system repeats countless times the error free weighing of the micro-ingredients of the recipes, guaranteeing constant quality at all times.

Less errors, less cost, higher quality of the finished product.

Traceability, all the weighing operations are saved and made available for a perfect traceability.

Saving, the systems contribute to reducing errors and time in the recipe preparation, thus reducing costs of production and personnel.



Lawer can supply different models of Automatic Dosing Systems, with sin-

gle, 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



LAWER®
dosing & dispensing systems

FOOD
processing

TWENTY EXPERIENCE

Scriani winery is a little jewel in the heart of Valpolicella, a fertile land of flavors and traditions, designed by the rows of its renowned vineyards and anchored to the undulating background of sweet hills.

It is in fact located in the town of Fumane in the heart of Valpolicella Classica and the main vineyards are located on a beautiful hill called Monte S.Urbano to the east and La Costa to the west. It is a corner of generous nature, where for generations are sowed and harvested fruits of extraordinary quality, from terrace to terrace, from vineyard to vineyard with the care and passion that have always distinguished these people.

It is precisely to celebrate this heritage, made of passion, dedication, tradition, and love for things well done that Twenty was born, a family jewel born on the occasion of the 20th anniversary of the Scriani company to unite the origins with the present.

It is a refined, rich blend, coming from the heart of the most authentic

®
SCRIANI





Valpolicella. An exclusive wine, produced in only 1700 bottles, to leave its mark. Its color is ruby and its taste is full-bodied, intriguing, and round.

It is characterized by the scent of plum, notes of vanilla, and a warm and pleasant aftertaste reminiscent of cocoa.

It is aged for ten years in oak casks and it is perfect to be matched with robust dishes such as roasts, game meat, seasoned cheese, or red meat in general. It is also excellent as a meditation wine.

But Twenty is not only the fruit of the wise art of winemaking.

Twenty is in fact born from paper, pen, and inkwell, the tools used by our ancestors, the village scribes who gave shape to words by releasing on the paper the story of the people they met.

Twenty is the fruit of the vine that transforms over time. It is elegance,

perfection, beauty enclosed in a flower that carries infinite messages. It is the beginning, from where everything is born.

A symbol of life, the beginning of something unique. It is the guardian

of the thoughts, ideas, and secrets of the history of a family, of a company, and the legacy that this company and this family wish to transmit. 🏛️

www.scriani.it



FARA® FUNCTIONAL SYSTEMS FOR PLANT-BASED NUTRITION: FARABURGER!

Based on hydrocolloids (stabilisers and emulsifiers) Faravelli's FARA® functional systems have always guaranteed the best balance between innovation, cost and quality

FARA® functional systems, from the simplest to the most sophisticated, are tailor-made, following specific customer requests.

The blends include emulsifiers, natural hydrocolloids and functional ingredients that give foods and beverages unique characteristics, for example a well-defined structure, good resist-

ance to thermal stress, improved consistency, or a characteristic and consistent taste.

The added value is not limited to improving product quality. Functional Systems, in fact, simplify the phases of research and development, quality control and approval of raw materials, with important economic, practical and operational advantages.

They can be used in the most varied sectors of the food industry.

A rapidly growing trend, **the plant-based diet** favours the consumption of plant-based foods, such as fruit and vegetables, but also nuts, seeds and oils, whole grains, and legumes. In addition, although not biologically classified as plants, mushroom and algae products are also included in the definition.

According to a 2017 Mintel study, which is also collected by the Plant Based Association, taste is the main driver in consumer decision-making, even for plant-based foods. Therefore, it is important to offer products on the market that are not only healthy but also have the organoleptic characteristics that consumers are looking for.

Faravelli has developed a range of functional systems purposely dedicated to the vegan and vegetarian sector, the latest launches being Faramix HH 105 - intended for vegetarian meat alternatives - Faramix FV 104 for bakery products, both savoury and sweet.

FARAMIX HH 105 for meat-no-meat burger

FARAMIX HH105 is a functional sys-





tem to obtain a “meat-no-meat” product (hamburgers, meatballs, sausages) with visual characteristics and compactness identical to classic ones: meaty, juicy, pleasant to the palate. Within the plant-based diet, the “meat-no-meat” category is growing just as fast and responds to the new needs and sensitivities of a growing consumer segment. Plant-based meat is produced directly from plants. Like animal meat, it is composed of proteins, fats, vitamins,

minerals and water. The new generation of plant-based meat looks, cooks, and tastes just like conventional meat.

CHARACTERISTICS OF THE FINAL PRODUCT WITH FARAMIX HH105

- very juicy despite the absence of fats
- neutral taste (soya is not perceived at all), no flavouring, therefore very adaptable to the taste.
- structure identical to the classic meat burger, without syneresis.
- very versatile, it can be adapted to the most diverse recipe and format requirements, while maintaining its juiciness and fat-free characteristics.

A product so juicy and meaty, people won't believe it's made from plants! A food that is not only good and high in protein, but also an ally of environmental sustainability.

A certified quality production plant

First-class expertise in the selection of raw materials available on the market, special attention to food safety issues and a state-of-the-art production plant are the prerequisites to be the reliable partner in the production of powder blends. Faravelli's production plant is located in Nerviano, near Milan. It houses a packaging line for customisable solutions and an application laboratory where finished products are tested with methods that closely reflect the final application.

Both the production plant and the Applications Laboratory operate within the Faravelli quality system and are certified according to ISO, IFS, HACCP and FDA standards. 🏢

www.faravelligroup.com/functional
fara@faravelli.it

 **FARAVELLI**
 THE BEST INGREDIENT

C&G, PLANTS FOR THE TREATMENT OF INDUSTRIAL WASTEWATER

C&G Depurazione Industriale Srl is an Italian company which has been designing and manufacturing plants for the treatment of industrial wastewater around the world for over 40 years, with the aim of providing clients with a complete, personalised service which fully respects the environment around us.

The company has a team of engineers and highly specialised personnel that follows each client from the design to the construction and installation of the machine, including assistance and post-sales maintenance.

C&G supplies machinery and support technologies to a wide variety of production sectors with one common objective: to treat and improve the quality of a particular liquid.

The main sectors where our products are applied include galvanic industries, where it is possible to recover Chrome VI, Nickel, Brass, Copper and precious metals, while treating the wastewater produced by these industries. Other fields of application include graphic arts, mechanical,

chemical and petrochemical industries, pharmaceutical, cosmetic and food industries.

C&G is a pioneer in vacuum evaporation technology, and offers a wide range of evaporator models all of which are characterised by low elec-

trical consumption, the use of electricity or alternative energy sources, automatic 24 hour functioning, compact, robust design, constancy and quality in the results obtained, and absence of smell or vapours. The principal objectives of the C&G are: to reduce the disposal costs and water consumption costs of a company up to 90%, to recycle the water used in an industrial line; to recover precious metals, to eliminate any possible risk of sanctions by environmental control authorities, to modernise production and to improve the image of a company. . 🏠

www.cgdepur.it

C&G s.r.l.
SOCIO FONDATORE UNIAQUA



CHIARAMELLO SOLUTIONS FOR TRANSFERRING AND MIXING FLUIDS IN THE FOOD INDUSTRY

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

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

We also build food mixers for various types of products.

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

For more information visit the website www.chiaramello.it



Chiaramello Industria s.r.l.





The Good Food Institute Europe: New strategic partner of IFFA 2022 in the field of alternative proteins

In many regions of the world, the market for plant-based and cultivated meat is booming. To promote technological advancement and exchange between the meat and alternative protein industries, the Good Food Institute Europe and Messe Frankfurt are entering into a strategic cooperation for IFFA 2022. IFFA is the international B2B meeting place for the meat & alternative protein industries. The

triennial event covers all the steps from ingredients to processing to packaging.

As conventional, plant-based and cultivated meat use largely the same processing technologies, the leading equipment and ingredients suppliers will present their new developments for all these sectors from 14 to 19 May in Frankfurt am Main.



The Good Food Institute Europe (GFI Europe) is an international NGO working to build a sustainable, secure and just food system. The institute works with scientists, businesses and policymakers to advance plant-based and cultivated meat, eggs, dairy and seafood – making them delicious, affordable and accessible across Europa.

Kerstin Horaczek, Vice President Technology Shows of Messe Frankfurt, welcomes this new cooperation: “We are very pleased to work with the globally renowned experts for alternative proteins at the Good Food Institute Europe. Together we have agreed that, in addition to its focus on the meat industry, we want to develop IFFA into a true accelerator for the efficient, large-scale production of plant-based and cultivated meat.”



Charlotte Lucas from the Good Food Institute Europe is equally looking forward to the cooperation with IFFA: “The fact that IFFA, the world’s leading trade fair for the conventional meat industry, has chosen to make alternative proteins a key part of their agenda demonstrates the growing importance of and interest in the plant-based and cultivated meat sector. We are excited to be partnering with Messe Frankfurt and supporting the conventional meat industry in developing delicious and sustainable products that consumers around the world are asking for.”

GFI Europe will present itself at IFFA 2022 as part of the IFFA Factory, the exhibition area where production processes are shown in live demonstrations. In addition, the institute will enrich the lecture programme and topical guided tours with its expertise and, thus, offer IFFA participants from the food industry an informative added value. Besides GFI Europe, Messe Frankfurt has managed to win BALPro, the German association for alternative proteins, as another important partner for the new product field. 🏛️

IFFA

FRUIT PROCESSING MACHINERY FOR MORE THAN 20 YEARS, PND HAS BEEN TAKING ITALIAN INNOVATION TO THE WORLD

PND srl is a proudly Italian company, which for more than twenty years has been a market leader in the sector of industrial machines for fruit processing.

PND has made the “tailored” design capacity a real differential factor, recognized by the large customer base which is, to all intents and purposes, “all over the world”: from Europe, to America, to Australia, to Africa.

PND, even in a difficult time such as the Covid-19 pandemic, which made functional and commercial movements difficult, has been able to respond flexibly and quickly to requests for assistance and support.

Innovation, research and development of new solutions are fundamental elements in the PND vision, elements that have led to the birth and improvement of a new machine: this is the **pineapple cylinder machine mod. PINCYL8**.

It is a highly versatile machine able to perform different cuts for pineapple processing: cylinders, fingers, chunks and rings. With its innovative design and compact shape, it is an ideal partner for this processing. Born 18 months ago, 6 units have been already sold in Europe.

Alongside it we find the other 18 machines in our catalogue which can process a large range of fruit, such as: apples, pears, pineapples, kiwis, peaches, oranges, lemons, followed by melons, pineapples, mangoes and strawberries.

When choosing one of the **18 semi-automatic machines, manual or automatic ones** in the PND cata-

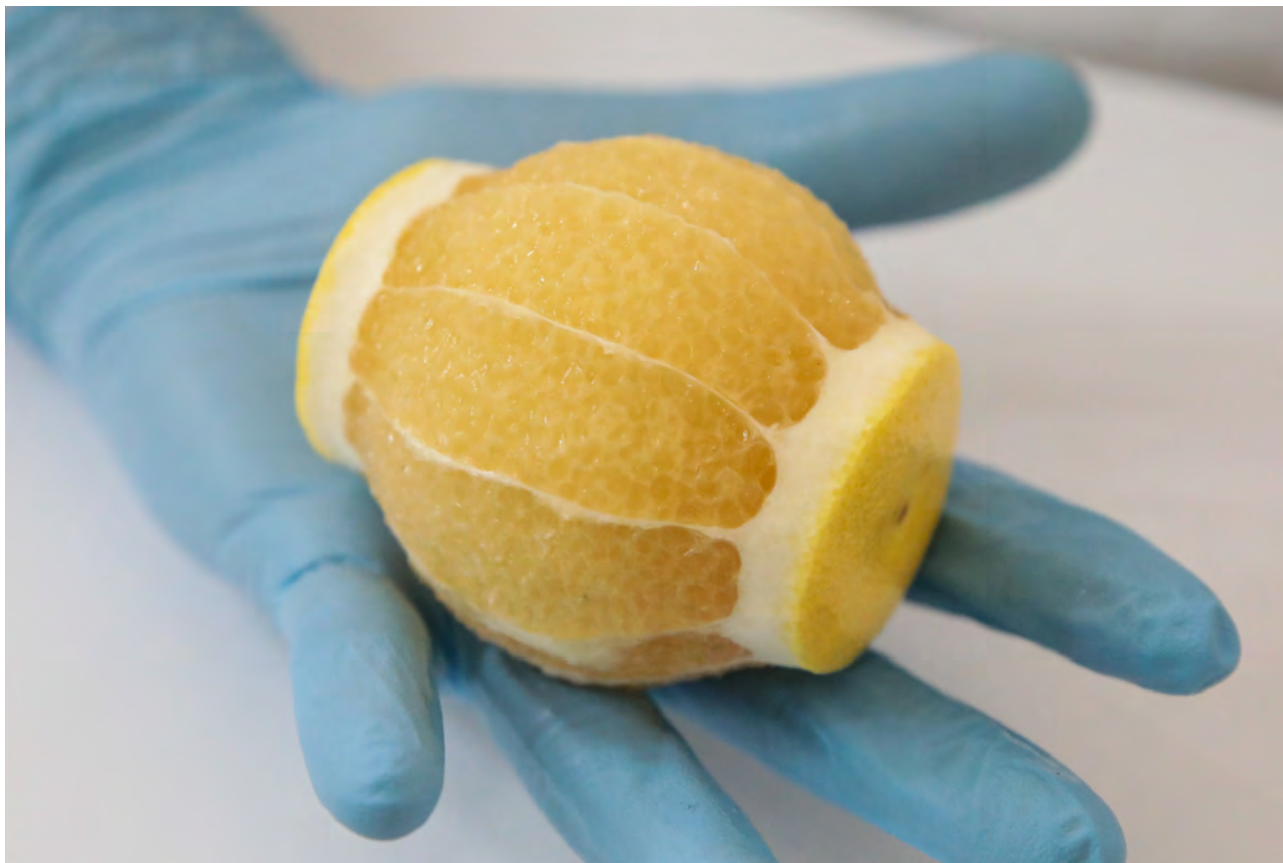


logue, you are choosing a standard machine that can be tailored to your needs.

Five years ago market asked for a machine able to process strawberries. PND replied to this request introducing in the market the strawberry de-calyx machine mod. DF12 and DF24. The strawberry machines are already present in international processing with 90 units. In fact, companies based in the United States, Mexico, Europe, South Korea and Egypt have chosen the features of the PND strawberry de-calyx machine.

Interesting to know is that this machine makes it possible to work with considerable fruit volumes with great quality, reducing waste to a minimum: other de-calyx machines usually create product waste of about 30%. With the PND de-calyx machine, however, **this waste is reduced to only 10-12%**. This means a **large amount of product is recovered**.

It is a truly global machine, as PND srl is also truly global, being based in Italy, but with representative offices located in several different countries.



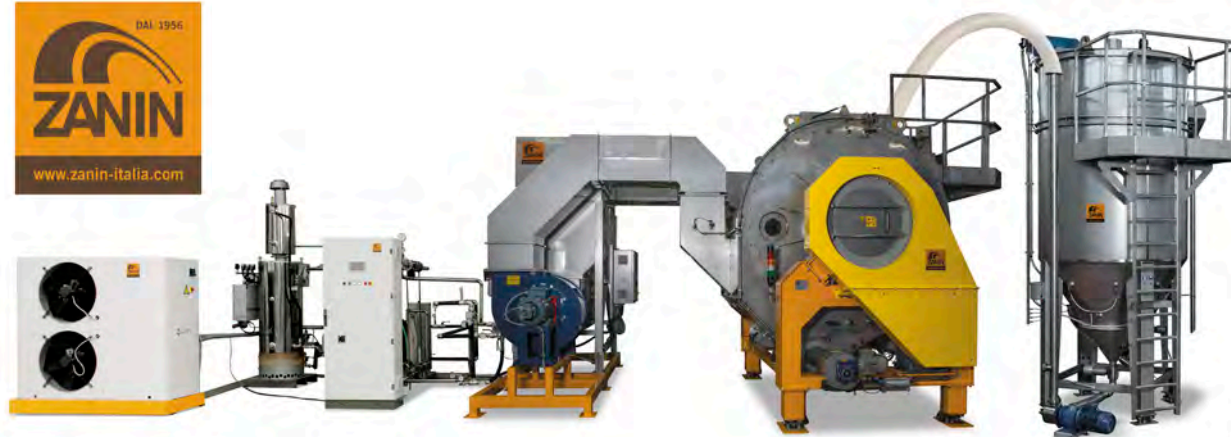
Despite the widespread presence of PND representatives on the various continents, when it comes to installing a new machine, **there is always an expert who travels from the main office** based in South Italy and follows the process through to completion. This assumption of responsibility is a **guarantee for the customer**, which knows from the very first moment that it is going to

be accompanied constantly from the design phase to the commissioning of the system. This constant attention to the needs of its customers is a **winning strategy** that allows continuous updating in the field and a swift response to customer needs means that **customised production** lines can be offered to them. 🏠

www.pndsrl.it



ZANIN F.LLI SRL IS SYNONYMOUS WITH QUALITY, RESEARCH AND CUTTING-EDGE PRODUCTS



ZANIN MALTING SYSTEM

Flexibility, customisation and ad hoc services complete the qualities of this all-Italian excellence.

They specialise in:

- Cereal maltings (beers and malted flours),
- Flour mixing silos,
- double suction stainless steel sieve cleaners for food use
- air filtering systems
- **DUST STOP**, the patented ZANIN hopper for product loading without dust dispersion and without suction.
- innovative sieve and drum cleaners complete with new generation suction systems for cereals
- seed sorting lines,
- energy saving and low environmental impact dryers,
- refrigeration systems
- silos for controlled grain cooling.

In the industrial sector

they are specialised in the handling and storage of fertilisers, they design and produce made-to-measure COAT-

ING, they are experts in cleaning and control during the rail and ship unloading phases, they design and produce port hoppers, belt and chain conveyors, large bucket elevators for port handling.

Founded in 1956 by Giuseppe and Arcangelo Zanin, it is now run by Oscar and Nicodemo who continue to research and develop new solutions for the market. Among their proposals are machines for the food sector, given the ever-increasing demand, thanks also to this extensive experience in different fields, it is considered an important company in both the industrial and agro-industrial sectors.

In recent years there has been a lot of talk about **malting**

The art of malting is no longer relegated to large-scale industrial production. Now it is possible, thanks to Zanin f.lli srl, to produce excellent and customised malts starting from 500kg batches. The 60 years of experience in drying combined with 60

years of experience in air handling completely satisfy the need to produce large varieties of malted seeds. and thus offer millers special flours, new bases for bakery products, preparations for the intolerant or allergic. In beverage, master maltsters can customise malts and distillers can improve their secret recipes.

flour's solutions, The Zanin brothers have developed a system that receives, weighs and mixes the different flours homogeneously to allow users to guarantee better products and customisable recipes. Offering a tailor-made product is no longer a problem. With an ISO 9001 TÜV SÜD certified production process, Zanin F.lli supplies quality machines and systems, **designed** with the best 3D graphics programs, **created** with the latest generation of laser cutting, bending and punching machines, **tested and produced** by Zanin's modern workshops under the careful supervision of Oscar and Nicodemo. and their exceptional knowledge of the industry



that over 60 years of experience can guarantee.

Zanin f.lli srl is also environmental quality; machines are designed to reduce electrical and burner consumptions and above all to reduce impurities in the air. The patented DUST STOP is the flagship of this more eco-sustainable vision of the world, no dust during the delicate phases of product unloadings.

Food sector

- CEREAL MALTING plants
- Flour treatment, mixing and weighing plants

- Stainless steel machines for the treatment of products for human use

Agro-Industrial sector

- Cleaning
- Drying
- Mechanisation
- Storage and Ventilation
- Customised Solutions
- Accessories and Components
- Turnkey Solutions for Cleaning, Drying, Cooling and Storage

Industrial sector

- FERTILIZERS, cereals and minerals treatment plants
- Logistics and intermodal conveyors

for port and rail facilities

Their solutions:

- Bucket elevators, with capacities up to 650 t/h
- Belt and chain conveyors, with capacities up to 1000 t/h
- Ship unloading plants, 1000 t/h
- Weighing hoppers for wagon and truck, and hydraulic tipper for trucks unloading
- Receiving systems with rapid dispatch to warehouse
- DRUM COATING
- Rotary pre-cleaning drum for unloading from ship, 1000 t/h. 🏠

www.zanin-italia.com



GEA HIGH PRESSURE HOMOGENIZATION TECHNOLOGY IN FOOD & BEVERAGE APPLICATIONS

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

How homogenization enriches food products?

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

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

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

What makes GEA your ideal partner?

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







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

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

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

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

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

Main advantages:

- Easy to use

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

One Series.

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


Main advantages:

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

- Reduced maintenance cost
- Safe sanitary design

Find the perfect homogenizer for your product

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

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





Boost up the taste of nature

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

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



Made in Italy in favour of Ukrainian food processing

Ukraine is one of the countries that, since the beginning of 2020, has most increased the volume of imports from the European Union. This is revealed by the latest report on trade in agricultural products prepared by the European Commission. Defined for centuries the granary of Europe, Ukraine is famous for having one-third of the richest soil in the world and for being among the top ten major producers of soft commodities. These are considerations not to be underestimated when you start thinking about internationalization.

Choosing this country as the recipient of an export action in the food processing sector, means contributing to the development of the mechanization of a territory with a strong agricultural vocation, in which definitely stimulating scenarios are outlined and in which there is huge space for Italian exports' placement. In fact, the Made in Italy of food processing offers highly innovative systems and pioneering equipment, able to meet the needs of Ukrainian SMEs, always looking for Italian business partners, also facilitated by an important and consolidated import-export, which is constantly growing. We recall that there are more than forty types of products meant for the food processing industry in Ukraine, including the sector of processed vegetable oils, vegetable and fruit processing, with the production of tomato and apple concentrate, flour products, confectionery and dairy products. From all this, a high demand for food processing equipment and machinery comes, which some Italian entrepreneurs have already begun to fill, gaining benefits. According to data provided by the Ukrainian Statistics Service, Italy is in first place for the supply of dryers. Currently, most of those used in the country are obsolete and do not cover the needs of Ukrainian users, so the market will be increasingly receptive to such facilities. This is also true in the agri-

cultural machinery sector, in which local producers point out the lack of new technologies. For this reason, the need for these tools is met by imports, in which Italy ranks fourth as a supplier. The opportunities that arise from this scenario are therefore several and push more and more Italian companies to approach Ukraine, but a failed planning of a correct strategy of action does not always lead to the achievement of the fixed goals.

For years, the Italian Chamber of Commerce for Ukraine has supported companies in establishing business relationships with companies in the country of destination and promotes informed internationalization





processes. For 2021, the Chamber Institution has designed the Food Processing Ukraine program which, in addition to training through a course about internationalization of sales, aims at three main goals, which mark the phases of the project: promotion, web contact and definition. Subscription to an online platform by all participating companies will be a window for the products and services that will be internationalized. It will give business managers the opportunity to get in touch with Ukrainian realities with whom they will be able to dialogue, maximizing the opportunities of concluding business, thanks to the online trade expo, which will be held from 2nd to 5th March 2021. Four days in which participants will be engaged in enjoying B2B meetings, conferences, exhibitions and seminars, just like they did at physical expositions. This event will open doors to following digital events with the aim of providing entrepreneurs with right tools for achieving success. With the arrival of summer and the hoped decrease in infections, the Chamber of Commerce will be happy to guide the protagonists on a business mission in Ukraine, with personal meetings with the companies with which they have come into contact in the preliminary phases of the project: the deserving conclusion of this rich program. 🏠



NICOFRUIT PAST, PRESENT AND FUTURE

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

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

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

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

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



NICOFRUIT
ITALIAN FRUIT & VEGETABLE PRODUCERS

Full of Vitality





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

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

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

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

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

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

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

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

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

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

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

www.nicofruit.it



Full of Vitality



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Sustainable packaging: why IPI's caps employ bio-based polymers

Now more than ever sustainable packaging plays a major role within the industry. As of today, 99% of plastics comes from fossil fuels[1]. The carbon footprint from burning them is the fastest growing part of humanity's global ecological footprint - accounting for 60% of the total[2]. To reduce mankind's reliance on fossil fuels is not simply a moral imperative: it is the only way out of the climate crisis. That is why sustainable packaging initiatives, such as IPI's bio-based caps, are paramount.

IPI's openings are the latest introduction in IPI's sustainable packaging offer. Built out of biopolymer packaging materials, IPI's bioplastic caps have a lower carbon footprint than traditional alternatives based on fossil fuels. First, since they derive from sugarcane they have a smaller carbon footprint, with lower cradle-to-plant-gate greenhouse gas emissions than petroleum counterparts[3]. Also, their manufacturing process and disposal is more eco-friendly, as they do not contribute to the ever-growing fossil fuels' carbon footprint and are 100% recyclable as well as fossil fuel-based biopolymers.

Renewable, recyclable, bio-based caps are a peculiarity of IPI's offer. To best understand them we then proceed to explore and measure the sustainable packaging trend.

How important is sustainable packaging for consumers?

When it comes to sustainability, there's been one major change in recent years: the general public cares about it. Not only that: consumers are paying more attention and are willing to pay more.

There is convincing evidence by Nielsen [4] and McKinsey [5] that sustainability is not simply the concern of a small niche market. On the contrary, it is now a mainstream sentiment that cuts across all ages and is especially entrenched in gen zers[6] and millennials[7]. Consumers demand the adoption of corporate sustainability practices[8] in the spirit of sustainability, economic equality, and social responsibility.

This attitude has grown even more powerful during the initial aftermath of the COVID-19 crisis. A survey conducted by McKinsey [9] shows that the engagement



from customers with sustainability has deepened as a result of the pandemic. Two third of consumers state that it has become even more important to limit impacts on climate change.

What does it mean for a packaging solution to be sustainable?

To talk the talk and not just walk the walk, any packaging solution that aims at being sustainable must abide by these three principles: Renewability, Recyclability, Responsibility. A packaging is renewable if it comes from renewable sources. IPI's aseptic carton packaging, for instance, is renewable up to 90%. Precisely, it is 72% paperboard, plus bio polyethylene made from sugar cane, which IPI employs to manufacture caps and material layers. What's more, IPI has recently launched a line of paper straws and aims to provide its customers with a completely renewable packaging, with no trace of fossil fuel materials - a roadmap IPI has strongly committed to and which has also included the introduction of bio-based openings made from sugarcane biopolymers.

Recyclability, on the other hand, refers to the possibility of converting packaging waste into new materials and objects. In this regard, IPI is proud to say that its packaging is fully recyclable. By separating the paperboard of aseptic bricks from aluminium and polyethylene, raw materials are given a second life, being enabled to enter the production cycle once

again. This is what is called a circular economy. Last but not least, responsibility is about choices. IPI's aseptic carton packaging represents a responsible choice at an environmental and societal level. Environment-wise, IPI's aseptic carton packaging reduces CO2 emissions when compared to other packaging solutions. All this translates into a lower carbon footprint compared to alternative materials. On this line, bio-based caps truly stand out, as they produce fewer CO2 emissions than petroleum-based plastic caps. Also, IPI is Forest Stewardship Council®- certified as well as certified against Aluminium Stewardship Initiative (ASI) Performance Standard. As part of its enduring effort to fight deforestation, IPI has invested in tree planting in Petén, the northernmost department of Guatemala, close to the Mayan Biosphere Reserve and the famous Mayan archaeological site of Tikal. Petén has experienced the world's most rapid deforestation of any country over the last five years[10]. To make things right, all fruit trees financed by IPI will be donated to the farming families of Petén to sustain their livelihood.

Why IPI's caps employ biopolymers: taking advantage of biogenic carbon

As regards sustainability, IPI is at the forefront of the packaging industry, as it is among the first companies to feature bio-based caps in its aseptic carton packaging solutions. Using biopolymers into openings is crucial to IPI's sustainability roadmap. Thanks to biopolymers, not only do IPI's solutions produce less carbon dioxide than the alternatives, they also reduce carbon dioxide from the atmosphere through biogenic carbon. In fact, IPI's biopolymers are plant-based - precisely, they are sourced from Brazil, i.e. an area different from the Amazon rainforest, which is therefore preserved. As a matter of fact, plant-based biopolymers are equivalent to plant biomass in every way. Because of this, they "store" carbon dioxide. In fact, through photosynthesis, biomass stores CO2 and releases oxygen. Once the biomass is transformed into a cap, it retains any carbon dioxide stored inside it, actually removing it from the atmosphere.

Respect for the environment is maximum in everything IPI does. IPI is among the first suppliers to offer bio-based caps and, also thanks to this, IPI's packaging solutions are up to 90% renewable, responsibly sourced, and fully recyclable. IPI fights deforestation and supports rural and indigenous communities through its initiatives in Guatemala. To offer carton packages made only from renewable or recycled material, 100% recyclable and able to support circular economy: that is IPI's goal. 🏠



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2021-2022

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15-17/03/2021

RIMINI

Fair for bakery, pastry, ice cream, coffee.



mcTER

12/04/2021

ROME

Exhibition on energy efficiency.



mcT COGENERAZIONE

21/09/2021

MILAN

Exhibition for cogeneration.



FACHPACK

28-30/09/2021

NUREMBERG

International packaging trade fair.



MEAT-TECH

22-26/10/2021

MILANO

Fair for the meat and ready meals industry.



HOST

22-26/10/2021

MILANO

Fair for bakery production and for the hospitality.



SAVE

27-28/10/2021

VERONA

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MECSPE

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BOLOGNA

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SIGEP

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RIMINI

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31/01-02/02/2022

COLOGNE

Fair for the sweets and snacks industry.



INTERSICOP

19-22/02/2022

MADRID

Fair for bakery, pastry, ice cream, coffee.



FRUIT LOGISTICA

09-11/02/2022

BERLIN

Fair for fruit and vegetables.



BEER&FOOD ATTRACTION

20-23/04/2022

Rimini

Fair for beers, drinks, food and trends.



COSMOPROF

10-14/03/2022

BOLOGNA

Fair for the cosmetic production chain.



ProWein

27-29/03/2022

DUSSELDORF

International wine & spirits exhibition.



MIDDLE EAST 2021/22

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21-23/09/2021

ARAD

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GULFOOD MANUFACTURING

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HOSPITALITY QATAR

09-11/11/2021

DOHA

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10-12/11/2021

SAIGON

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WOP DUBAI

22-24/11/2021

DUBAI

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DJAZAGRO

22-25/11/2021

ALGERS

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ANUTEC

02-04/12/2021

NEW DELHI

Fair for the food&beverage industry.



PACPROCESS FOOD PEX

09-11/12/2021

MUMBAI

Fair for product from packaging.



GULFOOD

13-17/02/2022

DUBAI

Fair for food and hospitality.



IRAN FOOD BEV TEC

07-10/06/2022

TEHRAN

Fair for food, beverage&packaging technology.



PROPAK ASIA

15-18/06/2022

BANGKOK

Fair for packaging, bakery, pastry.



GULFHOST

08-10/11/2022

DUBAI

Fair of hospitality.



EXHIBITIONS - EXHIBITIONS

EXHIBITIONS

2021-2022-2023

VINITALY

10-13/04/2022

VERONA

International wine & spirits exhibition.



LATINPACK

26-28/04/2022

SANTIAGO CHILE

International packaging trade fair.



ANUGA FOODTEC

26-29/04/2022

COLOGNE

Fair on food and beverage technology.



CIBUS

03-06/05/2022

PARMA

Fair of food product.



IPACK-IMA

03-06/05/2022

MILANO

Exhibition for the packaging industry.



MACFRUT

04-06/05/2022

RIMINI

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



SPS/IPC DRIVES/ITALIA

24-26/05/2022

PARMA

Fair for industrial automation sector.



HISPACK

24-27/05/2022

BARCELONA

Technology fair for packaging.



FISPAL

21-24/06/2022

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Fair for product from packaging.



POWTECH

30-08/01-09/2022

NUREMBERG

The trade fair for powder processing.



DRINKTEC

12-16/09/2022

MONACO

Fair for the beverage and liquid food industry.



SIAL

15-19/10/2022

PARIS

Fair on food products.



SUDBACK

22-25/10/2022

STUTTART

Fair for bakery and confectionery industry.



BRAU BEVIALE

08-10/11/2022

NUREMBERG

Fair of production of beer and soft drinks.



SIMEI

15-18/11/2022

MILANO

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



ALL4PACK

21-24/11/2022

PARIS

Exhibition about packaging technology.



INTERPACK

04-10/03/2023

DÜSSELDORF

Fair for packaging, bakery, pastry.



IBA

22-26/10/2023

MONACO

Fair for the bakery and confectionery industry.



RUSSIA CHINA

AGROPRODASH

04-08/10/2021

MOSCOW

Fair of machinery and equipment for agroindustrial industry.



UPAKOVKA

25-28/01/2022

MOSCA

International packaging machinery exhibition.



MODERN BAKERY

22-25/03/2022

MOSCOW

Fair for bakery equipment and food ingredients.



BEVIALE MOSCOW

29-31/03/2022

MOSCOW

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