

FOOD

PROCESSING

it. MAGAZINE
n° 4-2022

BEVERAGE & PACKAGING

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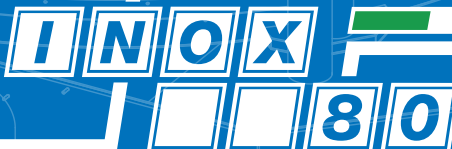
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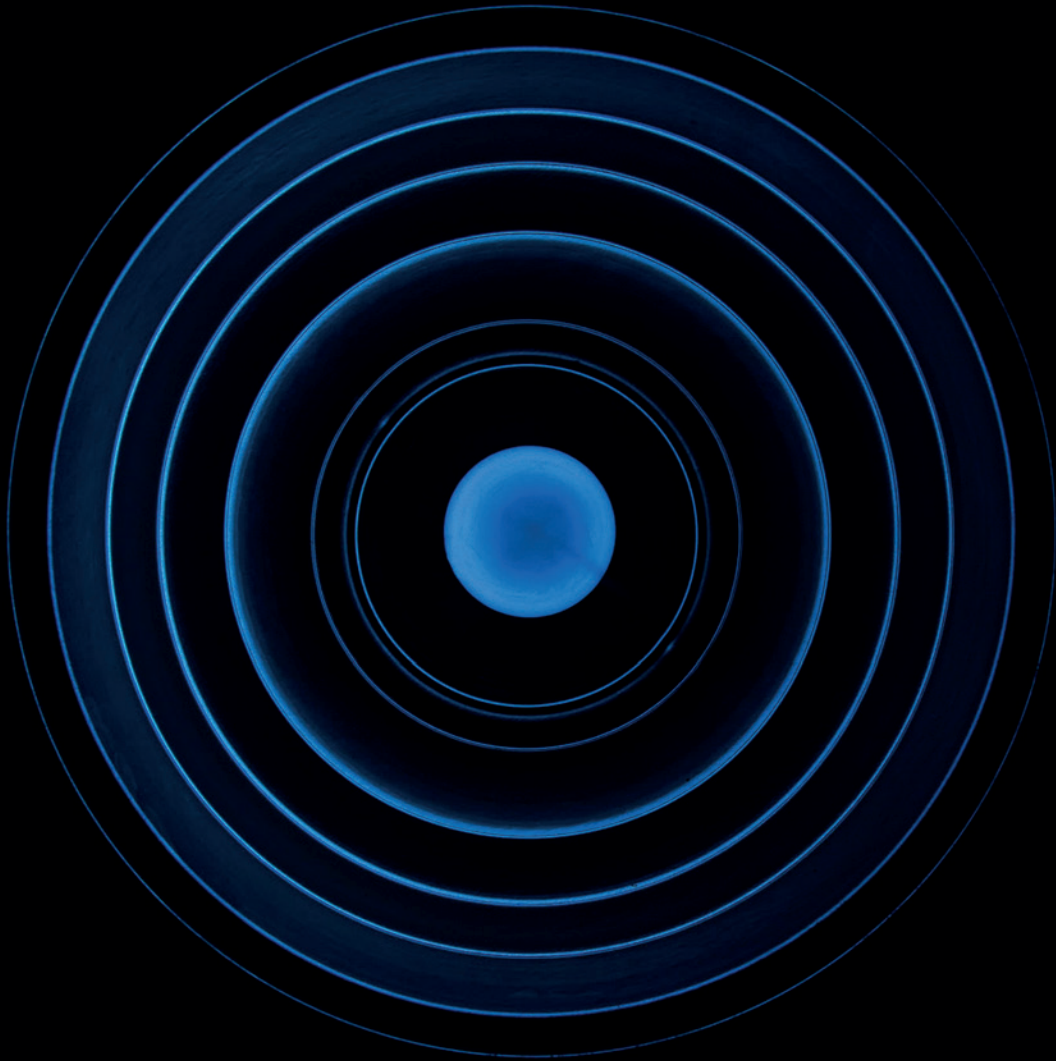
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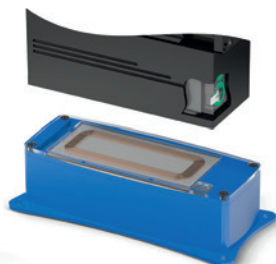
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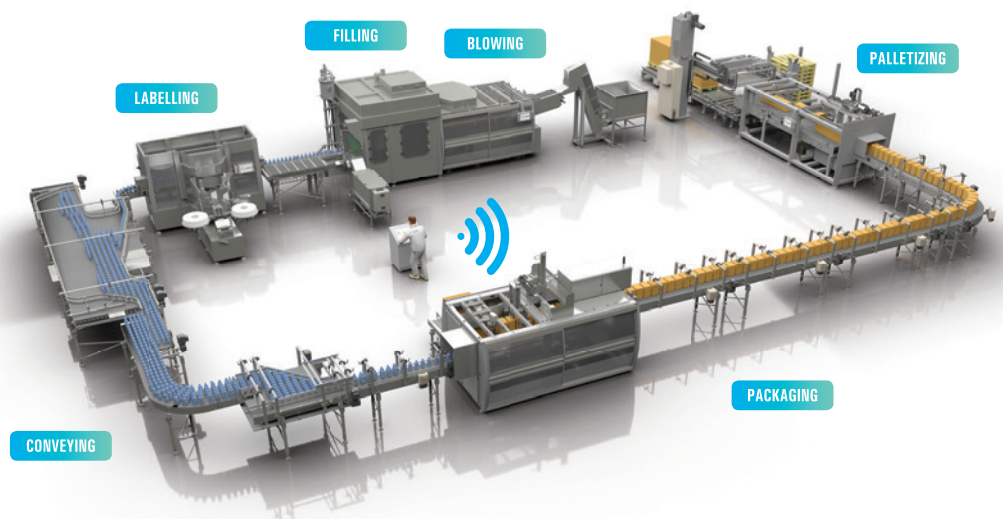
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READ THE DEDICATED ARTICLE
AT PAGES 24-25



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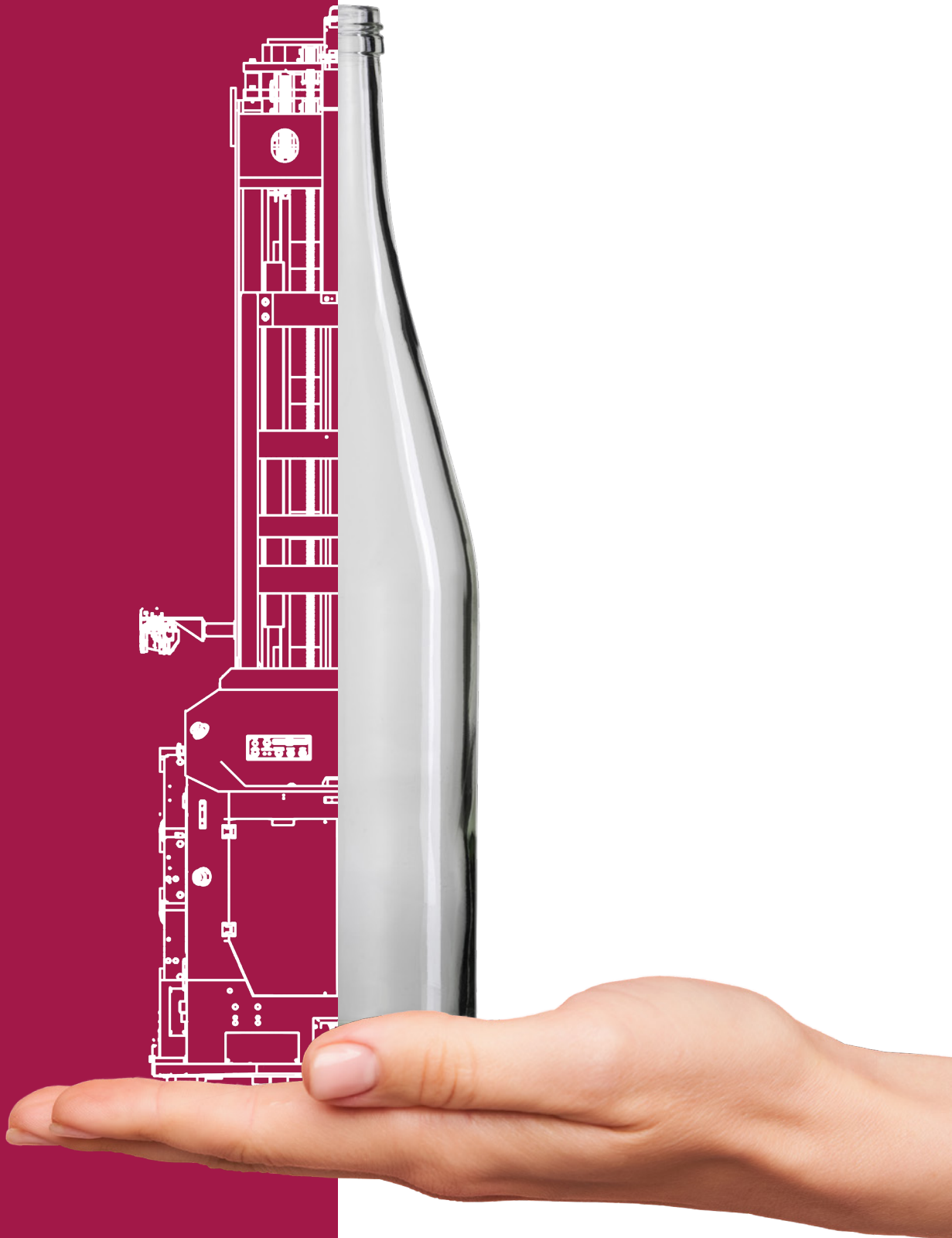
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FASTER, HIGHER, STRONGER

Does the beverage and liquid food industry also have Olympic aspirations? Manufacturers of beverages and liquid food and machine manufacturers have long since recognized the potential.

Digitalization and digital transformation are one of the four main topics at drinktec 2022, which will be held in Munich from September 12 to 16, 2022. With its range of exhibitors and supporting program, the world's leading trade fair for the beverage and liquid food industry offers broad views and focused

drinktec
Let Your Inspiration Flow

- *Digitalization is a central topic for the alignment of the beverage and liquid food industry*
- *Exhibitor portfolios feature innovation based on machine learning*
- *drinktec Inspiration Hub supporting program offers wealth of inspiration*



LEAD GENERATION

It is exclusively oriented to the commercial objectives of the customer and allows to enter into communication with the target of companies which the customer is interested in, generating contacts to use immediately. Editrice ZEUS' editorial team creates the ad hoc online campaign to get a very effective communication, the activity can be modulated in various steps.

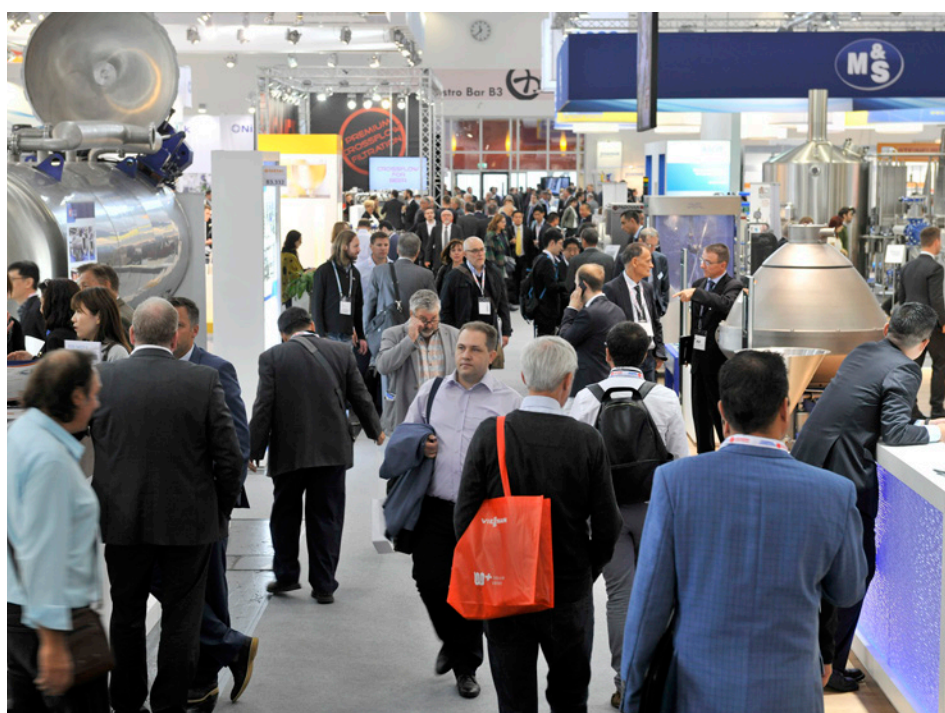
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approaches aimed at helping the industry become faster, achieve stronger results and intensify its focus on sustainable plant concepts in the next years.

And the strong momentum around data use and process improvement is not only on the manufacturer side; retailers and consumers have long been active in these areas: Merging virtual and real worlds at the point of sale of the future is aimed at improving contact with consumers.

One way to achieve that is through automation and networking with supply chain management, multimedia shopping environments for an individualized customer approach or online retailing.



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An international study by the consulting firm PWC puts "digitizing products and services" in second place among the top ten challenges of the next few years.

The study by the German Engineering Federation (VDMA) on the future of food processing machinery also points in this direction: A supporter of the drinktec trade fair, the VDMA identifies digitalization and concepts for intelligent networking and data use as a major focus for the industry's future alignment until 2035.

Solutions for different perspectives

Digitalization in the world of beverages and liquid food offers real added benefits for many users.

One area that benefits is process engineering, where precise temperature profiles in the manufacturing process can seamlessly track production and identify quality parameters during the early stages of production.

The best example of this is in the brewing process:

In collaboration with equipment manufacturers and breweries, researchers used machine learning to model an efficient and more sustainable malt yield, and identify significant influencing factors for the malt yield.

Real time is another keyword.

At this fall's drinktec, machine manufacturers will offer numerous solutions for obtaining real-time information

from machines: The online tracking of production and filling processes can yield higher performance, predictive maintenance, efficient conversion processes, an overview of consumption values and clear data on product quality.

Providers of software solutions, such as manufacturing execution systems (MES), can already give preliminary estimates of the optimization potential:

Efficiency gains of up to 20 percent are possible for line operations, overall equipment effectiveness (OEE) is improved through maintenance cycles that are up to 30 percent longer, and product changes can be made at the planned time with 99 percent certainty.



Machines, plants and equipment
for the food, beverage and
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While these solutions often require "only" extensive data collection and recording, another supplier goes even further:

Thanks to more accurate detection of water droplets, an empty glass inspector trained in deep learning significantly reduces the output of glass bottles identified as defective.

Needless to say, this saving can also be directly converted into CO₂ savings: Depending on the line output, 25 to 100 t of CO₂ can be saved through this improved rejection rate.

The possibilities of machine learning software also raise the expectations for maintenance tasks: One exhibitor at drinktec is already using this digital





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tool to detect anomalies in separator machinery.

Condition-based maintenance with AR data glasses seems to have been taught almost everywhere and has been widely adopted by machine suppliers.

Every digital application is also another checkmark on the sustainability list.

This is particularly clear in the case of cleaning technology, which uses optical real-time detection of contamination even inside containers and tanks and enables highly specialized cleaning cycles.

A machine learning tool ensures that individual contamination levels are

learned, detected and treated correctly.

More inspiration in the supporting program

drinktec 2022 brings together the full scope of innovation for the beverage and liquid food industry:

In addition to the exhibitor portfolio, including a directory that lets visitors find providers of solutions to digitize production operations and their supply chain, visitors can also look forward to the supporting program when planning their visit: With presentations on the key topic of digitali-

zation at the drinktec Inspiration Hub in Halls A3 and B3, exhibitors and visitors will have the opportunity for in-depth interaction:

Concentrated expertise and innovative applications offer fresh impetus for the future-oriented alignment of the industry.

Tickets are now available online at Ticket purchase and ticket prices (drinktec.com)

More information about drinktec can be found online at www.drinktec.com 

drinktec
Let Your Inspiration Flow

A close-up photograph of a stainless steel canning machine. The machine features a row of four filling heads, each with a vertical tube extending down to a can. Clear plastic tubes are connected to the sides of the filling heads. The cans are arranged on a conveyor belt at the bottom of the frame. The background is a light, neutral color.

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AUTOMATION



SONIA V. MAFFIZZONI
Editorial Manager

All the cards are on the table and a new game is well underway.

Among the challenges to be addressed, the high cost and lack of raw materials, increased energy expenditure and a never-ending sequence of policies that never manage to keep pace with the times.

On the other hand, opportunities comprise the wide availability of technologies, consumers that respond well to change and the companies' capacity for innovation.

With a recovering market, 2022 finds us ready to take stock. What no one can deny is that the helm still needs to be held perfectly steady and, more than ever before, networking is the winning strategy. Les jeux son faits.

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EQUIPMENT FOR THE BEVERAGE INDUSTRY.
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ICI CALDAIE SPA

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PG. 110/113



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INNOVATIVE AUTOMATIC DOSING SYSTEM: FAST, ACCURATE AND ECO FRIENDLY.

PG. 124/126

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POWTECH 2022: mix of innovation and dialogue

The mix of numerous innovations and expert-to-expert dialogue makes POWTECH the networking and knowledge platform for process technicians and engineers. Decision-makers and buyers will find competent advice here for their investment decisions. From 27 to 29 September 2022, trade visitors will experience the latest equipment and systems for mechanical processes for the processing, analysis and handling of powder, granulate and bulk solids in four halls, including the state-of-the-art Hall 3A. This year's trade fair duo, POWTECH and FACHPACK, expects over 1,600 exhibitors from Europe - around 500 of whom will be exhibiting at POWTECH in the field

of mechanical processing technology and analysis. Both trade fairs bring together the entire value chain from process to technology to packaging. The respective ticket is valid for both trade fairs.

POWTECH brings together the global innovations for mechanical processing technology as well as for the analysis and handling of powders, granulates and bulk solids. Plant planners and operators from almost all industries, including food and feed, chemicals and pharmaceuticals, construction, recycling and ceramics, come together to update their knowledge, examine state-of-the-art process technology and prepare and make investment decisions. Trade visitors experience three

days of high-quality technology live in action, inspiration and exchange at eye level, and a varied supporting programme.

"POWTECH has always been the exhibition where process engineers and production managers from every industry have found very concrete solutions to their requirements and also their problems," says Heike Slotta, Executive Director NürnbergMesse. "When networking on the stands, but also through the specialist forums, where presentations on current issues in the industry take place on an ongoing basis and leading manufacturers and users share compact best practices." This year, visitors to Europe's leading trade fair exclusively for powder, gra-



POWTECH

PROCESSES
TO KNOW.
SOLUTIONS
TO GO

27.9-29.9.2022
NUREMBERG, GERMANY

Leading Trade Fair for Powder & Bulk Solids
Processing and Analytics

EXPERIENCE DYNAMICS, OPTIMISE PROCESSES, SHARE KNOWLEDGE

At the largest international capital goods exhibition for the sector, experience entire range and dynamics of mechanical processing technology, with hands-on exhibits and professional dialogue among peers.

New this year:

The processing industry meets the packaging industry. Look forward to the entire supply chain on display, from manufacturing to product packaging.

This trade fair pairing is sure to be a winner!

powtech.de/become-visitor

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NUERNBERG MESSE



Parallel to FACHPACK – European trade fair for packaging, technology and processing

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nulate and bulk solids technologies will also benefit from synergies created with the simultaneous staging of FACHPACK, trade fair for packaging, technology and processing. With one trade fair ticket, visitors gain access to both events and the expected more than 1,600 exhibitors.


Shaping the future together

Whether mixing, crushing, agglomerating or separating material that has a powdery or lumpy aggregate state in the course of the manufacturing process - the systems and machines are decisive for the production processes of many industries. In dialogue with visitors and exhibitors, future topics of modern production will be discussed in the open atmosphere of POWTECH in four halls, including important sustainability topics such as resource efficiency, recycling or CO₂-neutral production, but also topics relating to the working world of tomorrow and attracting skilled workers and talent.

Professional programme for trade visitors

In lectures, seminars, live demonstrations, guided tours and special shows, powder and bulk solids professionals from every sector will receive useful practical knowledge from top-class speakers. Bulk solids practitioners meet in the Expert Forum "stagetalks". Here, for example, the focus will be on innovative processes for modern battery and energy storage production. In the food sector, one topic will be protein shifting in the drying of vegetable protein sources. For users from the pharmaceutical industry, the Pharma.Manufacturing.Excellence forum will offer inspiration on the subjects of pharmaceutical processing and pharmaceutical packaging.

The special show "Dust recognises boundaries - free trade doesn't" by the VDMA Group Air Purification and Drying Technology shows how the air in production facilities can be kept clean. The topic of explosion protection will not be neglected either. In the outdoor area of POWTECH there will be daily controlled live demonstrations on explosion protection - including spectacular bang and fire effects. At the joint stand "Innovation made in Germany", national start-ups and young companies will show interesting innovations in the industry.

For more information on the POWTECH 2022 technical programme visit: 

www.powtech.de/programme



Online auction weighing and packaging lines in Heinsberg (DE)



Online auction machinery for the food industry due to closing production location Lindenroth GmbH in Lüneburg (DE)



Online auction machinery for the food industry in Brokstedt (DE)



Online auction machinery for the food industry in Sevenum (NL)



Online auction machinery for the food industry in Herzebrock (DE)



EQUIPMENT for the BEVERAGE INDUSTRY



WS is a Company, founded in 2005, working as process equipment supplier for the beverage industry. During these years WS has achieved a very good reputation in the beverage industry field, managing to cooperate with the major global players, such as Coca Cola, Pepsi Cola, Nestlé Waters and Orangina-Schweppes, and with private investors installing new production facilities, quite often green fields, in emerging Countries.

WS has met new standards for product quality, energy saving and maximum plant output while complying with the strictest criteria for hygiene and safety. All the devices are entirely conceived and designed to guarantee the best requirements in terms of microbiological, physical-chemical and organoleptic properties; the entire production process and software development are managed internally, as well as installations and commissionings which are carried out with WS's own resources.

WS' products for beverage industry are:

- **water purification plants** (mechanical filtration, microfiltration, reverse osmosis, UV disinfection, sterilisation) designed according to the Customer's exigencies and the chemical analysis;
- **sugar dissolving systems** (single batch, double batch and continuous up to 35.000 l/h);
- **semiautomatic and automatic syrup rooms;**
- **premix units;**
- **flash pasteurising units;**
- **ozone generators;**
- **carbonating equipments** (water, wine, beer, soft drinks);
- **in line syrup blending systems and ingredients mixing systems;**
- **steam sterilisable microfilter-**



Mass control premix unit

- **ing systems** (juices, beer, wine);
- **mineralising equipments;**
- **equipment for preparation of non-chemical bottles rinsing and disinfecting solutions** (such as ozone) and chemical solutions preparing devices (peracetic acid, hydrogen peroxide, chlorine, etc.);
- **equipments for the preparation of sterile water;**
- **manual and automatic CIP systems.**

Thanks to its skill and process expertise, today WS is widely present worldwide even with turnkey solutions including ancillary equipment (cooling equipment, boilers, etc.).

WS' philosophy is to manufacture high quality and reliable equipment, equipped only with top brand components: ALFA LAVAL, ENDRESS+HAUSER, PALL, ANTON PAAR, SIEMENS, FESTO, SPIRAX SARCO are the typical components our Customers will find on Their plants. The choice of providing only state-of-the-art solutions has brought us to be appointed as officially authorized integrator by ALFA LAVAL. Between main technical references, WS

can list the supply of two fruit juice tubular flash pasteurizers for aseptic filling to ORANGINA-SCHWEPES in France; furthermore, it's significant to point out that WS is included in NESTLÉ WATERS' authorized suppliers list for water purification systems: recently an important contract for the supply of a top-technology water treatment plant in the far East has been finalized. Amongst last supplies (early 2016), WS also boasts a complete line for soft drinks production in Las Vegas - USA (Coca Cola co-packer): from water treatment to hot fill pasteurizer, through sugar syrup preparation and ingredients mixing, also including CIP equipment. WS consider Customer Service one of the greatest keys to success: entire business, marketing, sales and profits depend on Customers' satisfaction so the after sales team is constantly trained to perform the simplest solution in the shortest possible time to support the Customer's business. 🏠

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sempre PROTAGONISTA
nei GRANDI progetti



A KOMAG

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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 by



Lavabottiglie "double-end"





FURY SL doppia



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 guaran-

tee to its customers maximum yields, user-friendly operation and minimum operational costs, as well as long working life of its machines built with top quality materials. From the province of Parma, Akomag aims to meet the needs of all those who are looking for high quality products. 🏠

www.akomag.com



SIRA



Tailor-made solutions to improve production process



New tailor-made technologies to evolve the food and beverage processing and packaging market: this is what TecnoFerrari intends to do when it designs its self-driving vehicles.

The company (which, this year, will be present at Drinktec, Munich) was founded in 1966 in Fiorano Modenese, in the heart of Ceramicland, and immediately set itself the sole objective of improving the management of production processes.

After acquiring considerable know-how in the ceramic industry, it decided to extend its solutions to other industrial sectors, continuing to study and produce alternative handling methods, always in favour of progress. Thus identifying automation as the key to success and productivity, TecnoFerrari has been offering its customers integrated solutions for handling and processing products



for years. The real difference is the ability to deliver an entire plant made up of self-driving vehicles completely customised to the customer's needs. From the supervision software to the construction material of the vehicles themselves, from the lifting capacity to safety: everything is studied down to the smallest detail to guarantee maximum reliability and efficiency.

TecnoFerrari automatic vehicles are battery-powered shuttles capable of moving automatically by means of a laser-guided or magneto-guided guidance system, adaptable to every plant requirement and every type of product. In both cases the architecture of the vehicle is the same, which brings advantages in terms of maintenance

and spare parts, services offered by TecnoFerrari, which can boast a team of specialised technicians and a spare parts warehouse that is always well stocked and efficient.

There have been several occasions to verify the quality of TecnoFerrari vehicles: a feature not to be underestimated is the possibility of delivering machinery created entirely in stainless steel, ideal for all sectors that require significant attention to the sterilisation of environments and materials such as food and beverage.

The management of statistical data concerning the entire handling process is recorded by the highly innovative and specialised supervision soft-



ware that the TecnoFerrari team has developed in-house.

Vehicle recharging is also done automatically, including a re-charge station: in this case the vehicle dedicates all downtime to self-recharging its batteries, avoiding any intervention by the operator.

TecnoFerrari's innovative solutions can also guarantee a high level of safety for operators: all machines are equipped with the latest generation of safety systems precisely to avoid any accidental impact. The main features are programmable virtual laser bumpers, mechanical bumpers, side strips and acoustic and flashing warning devices.

Not only investment in design but also in reducing the distance to foreign markets.

TecnoFerrari is now present all over the world, thanks to its offices in the

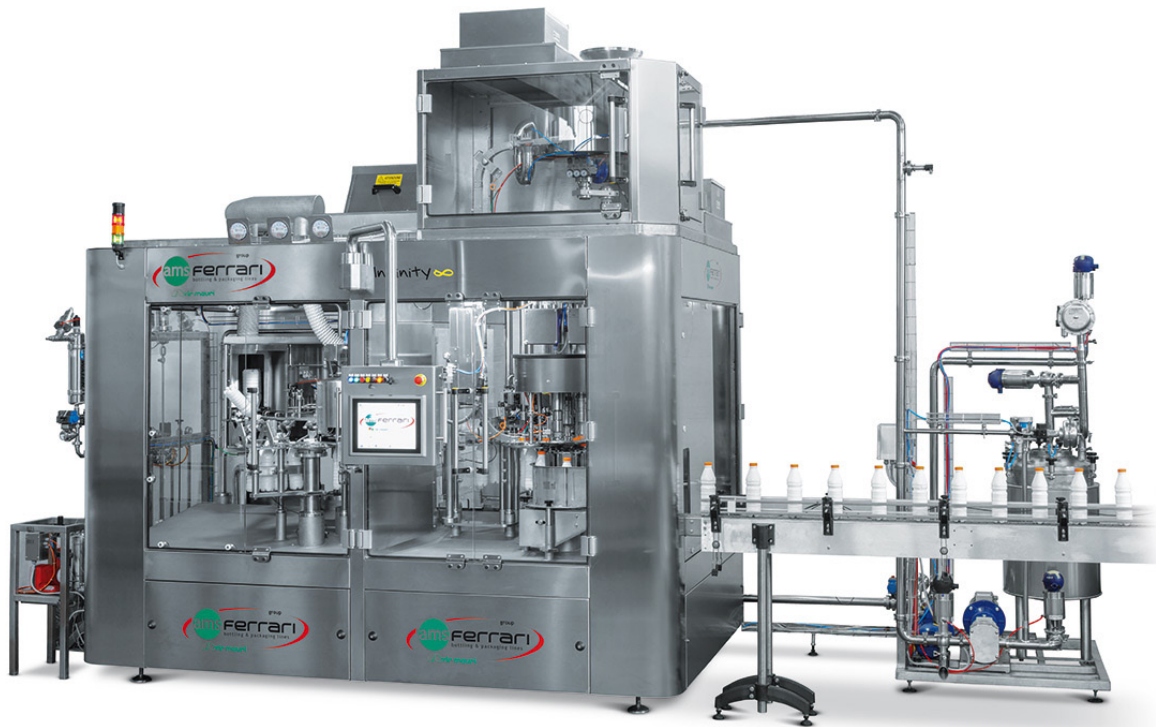
USA, Turkey, Brazil and China as well as its team of reference partners in India. This is a way of getting closer to its customers to guarantee shorter delivery times and spare parts always available for any need.

TecnoFerrari is not just a supplier but an ideal consultant and partner for any type of handling, processing and logistics plant. 🏠

www.tecnoferrari.it



AMS Ferrari: technology and passion for more than 90 years



Rinsing/filling/capping triblock mod. Infinity ultraclean for dairy and delicates

For more than 90 years AMS Ferrari's passion has never stopped growing, driven by those unique values typical of the Emilian people, who have successfully exported the best bottling line technology throughout the world. The demanding achievements, experiences lived alongside clients and tough international competition have shaped our character, helping us to develop the characteristics setting us apart today: great production flexibility combined with high innovative capacity, assiduous quality control of the entire production process and applied materials, and above all, a complete focus on customer.



AMS Ferrari for dairy products

The delicate nature of the product inspired us to develop a filling valve without any gaskets.

The absence of any gaps and the internal end of the valves facilitates decontamination. The machines can be built either traditionally or in the Neck Handling version, depending

on the type of container and target production.

The latest novelty for the milk and delicate liquid filling system is the electronic filling machine, the INFINITY series, specifically formulated for an extremely broad range of sensitive products such as milk, flavoured milk, yoghurt, yoghurt drinks, fruit juices



Hydrogen peroxide injection star - for empty bottles sterilization



Ultraclean filling carousel with electronic flow meter - contactless filling

and dairy products with fruit pieces. Electronic flow meters control the filling process.

Machine cleanliness is guaranteed by an efficient sterilisation system (CIP / SIP). In terms of precision and reliability, the "Infinity" series is superior to any other filling system. The technology has been developed to satisfy all specific "shelf life" requirements.

The main feature of this machine is the electronic filling system with flow meters. The quantity of product is measured with high accuracy. The simplicity of construction of the machine ensures accurate washing external and internal.

The large capacity of sanitation and sterilization, make INFINITY the ideal machine for the filling of dairy products in general. The range of INFIN-

ITY models covers from 6 to 40 filling valves. The wide choice of optional constructions, make the machine customizable, tailored to the customer.

How is structured mod. Infinity?

A volumetric pump with pushes the product from aseptic tank to the filling carousel.

With an electronic flow meter, one on each filling valve, the product is filled into the bottle (both of glass & PET with the same machine) contactless, ensuring a perfect cleanness of the filling system.

Bottles are previously cleaned with sterile water or using the peroxide who is dosed in the bottle by a pump with electric control. Then, a subsequent injection of steam activates the peroxide.

Finally, bottles are rinsed with water to remove any residue from the inside. Caps are washed and then sterilized by an UV lamp as the washing water. Many types of closures are available on customer's request.

The machine cleans itself with an external washing circuit without recovery using a sanitizing product.

The upper part is provided with a hood for the aspiration of any residues.

Our machines are also provided with tempered glass safety protection doors resistant to acid washes and scratches and is perfectly washable. This protection system adds value to the customer's investment.

Electronic, mechanic, materials and production cycle, ability to listen to and responsiveness. Everything contributes to realize a high-quality standard that meets customers' needs and satisfies all the employees of the company. 🏠

www.amsferrari.it

SMI at Drinktec 2022: New EBS KL ERGON: efficiency and sustainability in a small space

The topics of energy efficiency and environmental sustainability play a key role in the investment choices of companies that have increasingly been opting for **compact and efficient** systems and machines, capable of ensuring an **environmentally sustainable** and **high-quality** production.

Yesterday as today, **SMI** has been the reference point for many food and beverage manufacturers that want to invest

in cutting-edge, eco-friendly bottling and packaging solutions, inspired by Industry 4.0 and Internet of Things (IoT) principles.

Packaging has been playing a key role in the marketing strategies of all compa-

nies of the industry and has increasingly been the focus of attention of a series of European directives that promote the use of renewable materials.

The pack plays an equally important role, as it ensures product protection and





safety, avoiding damages and contamination during transport and storage.

For this reason, food & beverage companies pay great attention to the packaging solutions to be used in their plants and increasingly invest in environmentally sustainable and energy-efficient production technologies, like those **presented by SMI during Drinktec trade fair** that will be held in Munich (Germany) from September 12 to 16, 2022.

New EBS KL stretch-blow moulder: compact, fast and efficient

The latest example of such innovations is represented by the new **compact EBS KL ERGON rotary stretch-blow moulder**, presented in world preview at Drinktec **at booth 403 – Hall A6**.

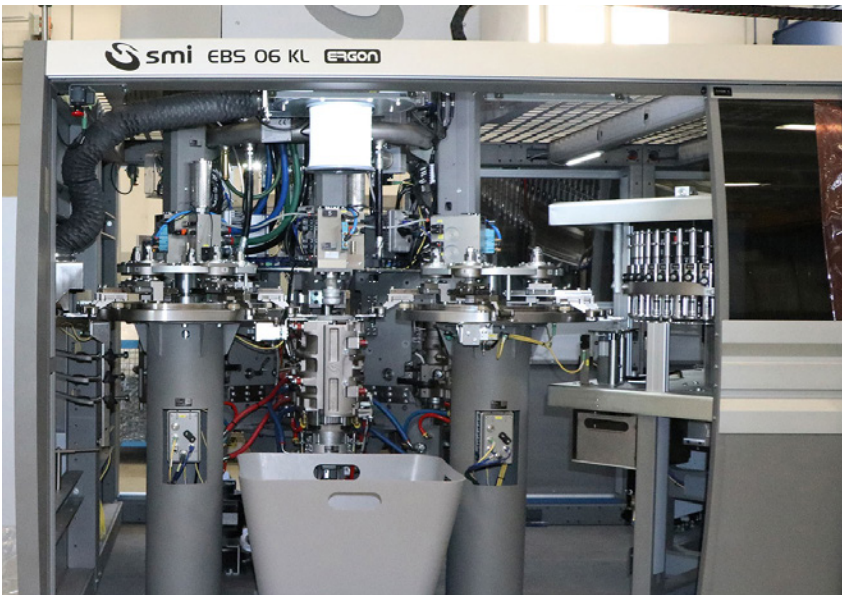
The project has begun after the success of several technical innovations introduced on the stretch-blow moulders from the EBS K ERGON range, that has met for several years the needs of a growing number of middle-sized companies within the primary packaging sector.

The need to meet the requirements of higher production speeds led SMI designers to develop the new series of **ultra-compact rotary machines** called **EBS KL ERGON** (where the letters **KL** stand for "**K**ompakt **L**arge"), suitable for meeting production requirements **up to 25,000 bottles/hour**.

The new series is composed of models up to 10 cavities for the stretch-blow moulding of PET / rPET / PP / PLA containers up to 3 liters, available in stand-alone as well as in **ECOBLOC®** version, integrated with electronic filler and capper and three models for the stretch-blow moulding of high-capacity containers up to 10 litres.

EBS KL: compact and high-performance stretch-blow moulders

The new compact blow moulder by SMI is a cutting-edge technical solution that



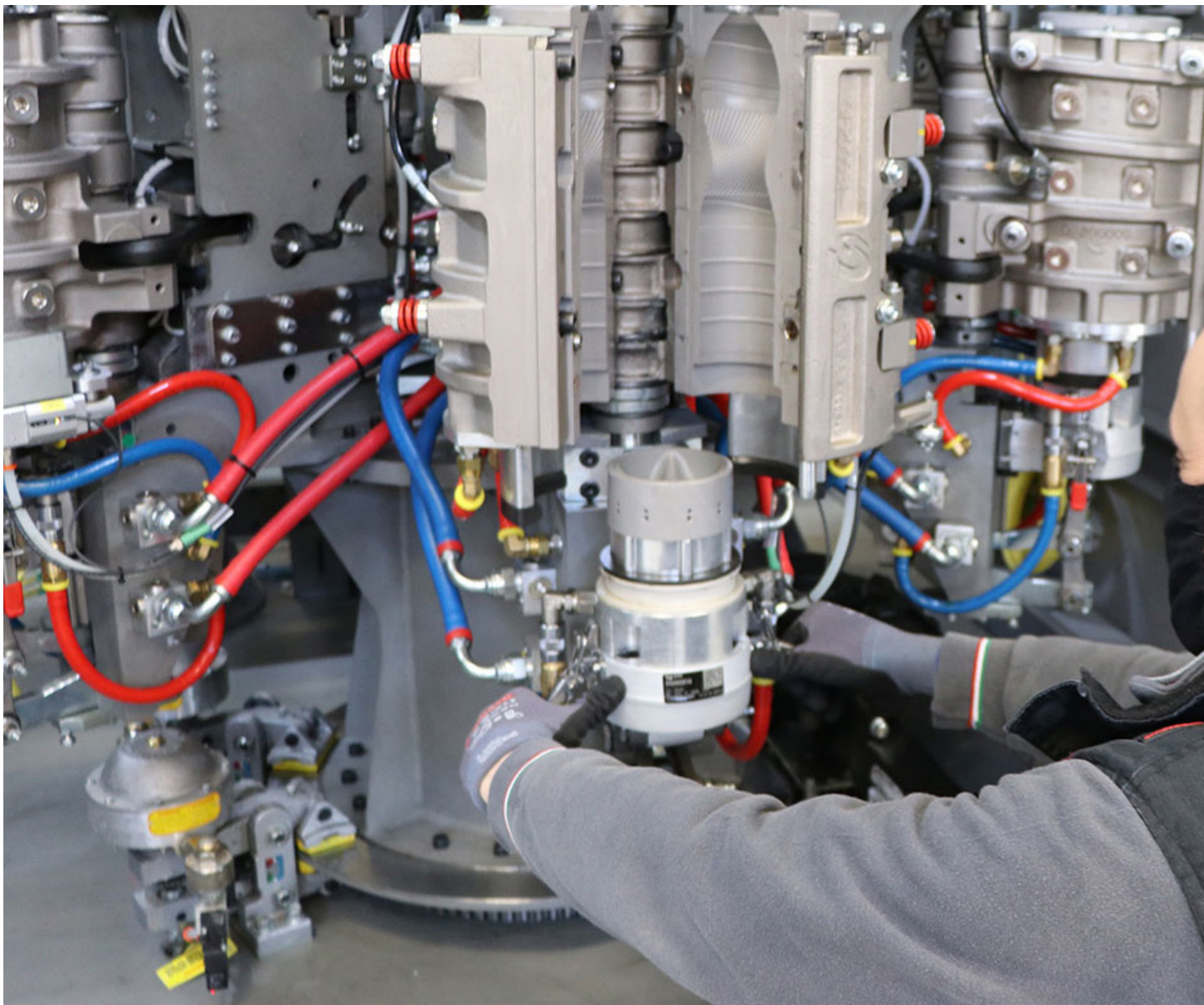
stands out in the reference market for a wide range of advantages: the pre-form heating section (heating tunnel) is integrated with the stretch-blow moulding section (carousel) into a single, very compact module that makes the system suitable for the installation even in small bottling lines.

The main features of the new range are:

- production speed up to 2,500 bottles/hour per mould (0.5 L format);
- the structure that embeds the heating tunnel and the carousel is equipped with slightly rounded safety doors, which increase the space inside the machine in order to perform cleaning and maintenance operations easily and safely;
- the stretch-blow moulding carousel is equipped with motorized stretch rods, whose functioning, controlled by electronic drives, does not require pneumatic cams; this is an innovative solution that ensures a precise management of the stretch rod path and an accurate control of its position, as well as a considerable energy saving (compressed air is not required and the consumption of electricity is lower compared to the solutions with linear motors)
- thanks to the cam-free technology it is possible to modify the stretch speed without mechanical interventions (re-

placement of cams), as the servo-motor automatically adjusts according to the production speed (up to 2.4 m/s). This solution reduces the machine vibrations and the adjustments to be performed in case of format changeover;

- mechanical, electrical and pneumatic connections are located in a single area inside the machine frame, where the connections of the utilities are tidily and optimally positioned;
- thanks to its compact structure, EBS KL blow moulder can be easily transported in a container, thus saving on transport costs;
- the compactness also simplifies the installation and set-up operations, that are performed in about two days of



work, ensuring a great quality-price ratio;

- the stretch-blow moulding system uses high-performance valves with low dead volumes (-50%), that reduce the pre-blowing and blowing times, with advantages in terms of machine performance and quality of the bottles produced;
- the mechanical unit of the mould is equipped with its own motorization, that performs with the utmost precision the up/down-motion of the mould bottom and the opening and closing operations of the mould holder unit; innovative solution with advantages in terms of greater precision, lower maintenance, fewer vibration, greater silence and long life of the plant;



- new motion system of the grippers, based on preform/bottle grippers without springs equipped with desmotic cams; this new technical solution optimizes the spaces and reduces the diameter in which the grippers move with subsequent lower wear and higher precision in the management of the blow moulder;
- use of plastic bearings that reduce the wear and the vibrations to which the grippers are subject and do not require lubrication;
- the adjustment of the blowing pressure according to the bottle format is automatic with undoubted advantages compared to the solutions with manual adjustment on the linear blowers;
- air recovery single-stage system installed as a standard device;
- plant managed by Motornet System® automation and control system that ensures the constant maintenance of optimal working parameters during the whole production cycle and the direct modification of the machine parameters, easy format changeover operations and possibility to temporarily disable one or more moulds in case of need;
- simple and intuitive Posyc® operator interface, that uses advanced software for the management and diagnostic of the production efficiency, energy saving and predictive maintenance
- the machine is equipped with an energy consumption counter that allows to detect the electric consumption of the heating tunnel only or of the whole blower, to compare the specific consumption of different recipes, etc.

Innovative preform heating tunnel

EBS KL ERGON stretch-blow moulding system is equipped with an innovative preform heating tunnel with an extremely compact design, that is integrated with the stretch-blow moulding carousel into the same machine module and stands out for several advantages:

- the compact design ensures high speeds despite the reduced space;

- the preform feeding system is equipped with adjustments by means of position numeric counters, that speed up the format changeover operations;
- staggered position of the spindles which allows to adopt optimized chain pitches according to the preform diameter and to shorten the heating tunnel length, thus reducing the number of preforms inside the heating tunnel, as well as the waste and the consumption;
- the preform gripping spindle unit is equipped with a new system of diffusers, without spheres and with gasket, for the heat dissipation, which allows to significantly reduce the component wear;
- the infrared lamp units for heating the preforms in transit are equipped with thermo-reflective panels made of highly energy efficient ceramic material, placed on the lamp front and rear. This solution ensures a high reflection of the heat generated by a more uniform distribution of the heat over the entire surface of the preform;
- new ventilation system of the heating tunnel equipped with high-capacity centrifugal fans, that take fresh air from the bottom and channel it to preform body and neck. This system reduces the temperature of the preform neck with advantages in terms of thickness optimization and elimination of the ovalization and deformation of the preform neck and ring.

EBS KL range: the advantages at a glance

- reduced size
- easy and fast format changeover
- lower maintenance
- considerable energy saving
- saving on transport costs (a container is enough)
- fast and economic installation and start up
- better blowing quality
- easy and intuitive management
- predictive maintenance
- greater precision in the operations 🏭

www.smigroup.it

“KEEP AN EYE ON THE HEALTH FACTOR, THE TRENDING TOPIC OF THE BEVERAGE INDUSTRY”

Health, health, health. Conditioned by the pandemic, consumers appear to show a preference for all those products that are presented as healthy and good for the environment (in their perception, the two concepts coincide) and the beverage industry is no exception.

In the beverage and liquid foods industry the new trends for 2022 have a connective thread: health. Consumer choices are in fact all oriented towards personal wellness and, in line with the same philosophy, show a preference for “free-from” or “clean-label” products.

This turnaround in consumer patterns is also reflected in the beverage and liquid foods industry, where certain trends dominate the scene.

Watch the sugar content

Almost to the point of being demonized, refined sugar is not compatible with a healthy lifestyle and even consumers who are less concerned with their figures or diet are keen to reduce their sugar intake drastically. A Mintel survey has analysed the market launch of products containing sugar in the last 5 years and have surprisingly found that the countries most affected by the phenomenon include Great Britain (15%), closely followed by Germany (13%) and France (10%).

Europe is not as sweet as it used to be, and France and Germany alone hold 5% of world patents aimed at improving the taste of sweeteners and developing technologies that reduce the cost of processing alternative sugars. After all, a beverage needs to be at least slightly sweet.

Alcohol? No, thanks

Surprise, surprise. Following the publication of alarming data on how the pandemic has contributed to a rise in alcohol consumption, with surges in online sales in 2021, now we see an emerging trend for alcohol-free products, driven by a significant increase in NOLO (no and low alcohol)



by Elisa Crotti



latest news

drinks. This is endorsed by another British market survey indicating a rise of 32.5% in the consumption of these beverages during the first lockdown. Zero alcohol gin and aperitifs indicate a strong consumer propensity for healthy products.

This scenario is also confirmed for Italy. Last year the growth of no alcohol drinks reached the remarkable percentage of 6%.

This trend, which shows no sign of weakening, has prompted a forecast of +8% for each year leading up to 2025. In Italy, this phenomenon may have been accentuated by the various municipal and local provisions aimed at restricting the sale of alcohol in certain locations and at certain times of the evening, as a measure to curb social gatherings, particularly in town centres and city squares.

According to Wine Intelligence, non-alcoholic wines are sure to be a trend of the near future. In Spain, for example, the Health Department has decided to finance research in this particular branch of the business, while the European Union suggests regulating wine production. There is also talk of non-alcoholic or low alcohol wines.

The demand expressed by the market is a challenge for our companies. As all those who operate in our industry know only too well, it is not sufficient to eliminate alcohol in order to produce an alcohol-free beverage.

On this same topic, in June 2021 the European Commission presented a proposal to amend Regulation no. 1308/2013, governing the Pac. Article 193 mentions the terms "dealcoholized wine" (with alcoholic strength not exceeding 0.5% vol.) and "partially dealcoholized wine" (with alcoholic strength comprised between 0.5% and 9% vol.). This is just the start, and 43% of habitual consumers would be ready to gradually replace alcoholic products with others that are alcohol-free or low in alcohol on certain occasions. Of the latter, according to LWSR, fewer than one in five would avoid alcohol altogether.

Juices and smoothies in great demand

Let's remain in the ambit of health to consider two products that are perfectly aligned with this scenario: juices and smoothies. According to Statista studies, the global sales of "other juices, mixed juices and smoothies" will reach a value of 38 billion Euros in 2022. Furthermore, the forecasted annual growth rate of 4.41% will make





this figure shoot up to 45 billion in 2026, equivalent to a staggering quantity of 16 billion litres of beverages.

Along with traditional pear, peach and apricot juices, the trend of recent years is to present mixed fruit and veg juices in combination with spices such as ginger and turmeric. Increasingly advanced methods are also being studied to extract vitamins and proteins from the residual materials of traditional beverage production.

Innovation is more and more oriented towards the elimination or reduction of sugar content, as well as increasing the percentage of fresh fruit, to offer beverages that are more in line with the consumer demand for natural products. The spread of consumer behaviour models oriented towards a healthy lifestyle has given a fresh boost to the industry, which is increasingly intent on satisfying the demand for “wellness” expressed by those whose shopping basket contents are strongly influenced by the list of ingredients and the “naturalness” proffered by the various brands.

Therefore, that of reducing the quantity of sugar and increasing the percentage of fruit is going to be a mandatory strategy for companies operating in the industry.

Make way for technology

The technologies of the beverage and liquid foods industry, whose application is well consolidated compared to other industrial sectors, offer an enormous potential in the ambit of plant-based beverages, sugar content reduction, sugar substitutes and functional plant ingredients. Ours is an extremely inventive industry and research and development have many challenges to address, especially if we consider that, in some cases, relatively small product variations can lead to new creations, while in other cases, more important changes will be necessary, such as new production lines and systems.

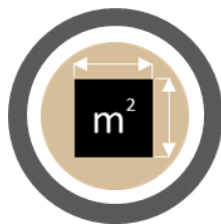
Those who grasp these technological challenges, will be able to exploit a market of exceptional potential.

WASHER DRYER WITH COMBINED CAROUSEL

LAB-X *Patented
technology*



90% WATER SAVING
ACHIEVED
SMART H₂O DOSING SYSTEM



SIZE REDUCED
UP TO **50%**
*COMBINED WASHING AND DRYING
CAROUSEL UNIQUE IN THE WORLD*



WASHING AND DRYING SYSTEM
UNIVERSAL
*AUTOMATIC BRUSH SHAPE
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TOTALLY
SELF-LUBRICATING
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IMPROVED SYSTEM
3 AXES WASHING
COMPLETE CLEANING EFFICIENCY



DEVELOPED WITH TECHNOLOGY
INDUSTRY 4.0
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W.B.L. SYSTEMS: the re-birth of the washing, drying and conditioning process

What can help a winery improve its process?

How can costs be optimised in a winery?

How can you work better and produce more without necessarily having to invest in buildings or water drainage systems?

How can you do without compressed air?

How can you be greener?



Washing-drying LAB12+ conditioning CAD-8_3000 combined synchroblock

LAB-X and CAD-X, with their patented systems, completely revolutionise the work in the winery.

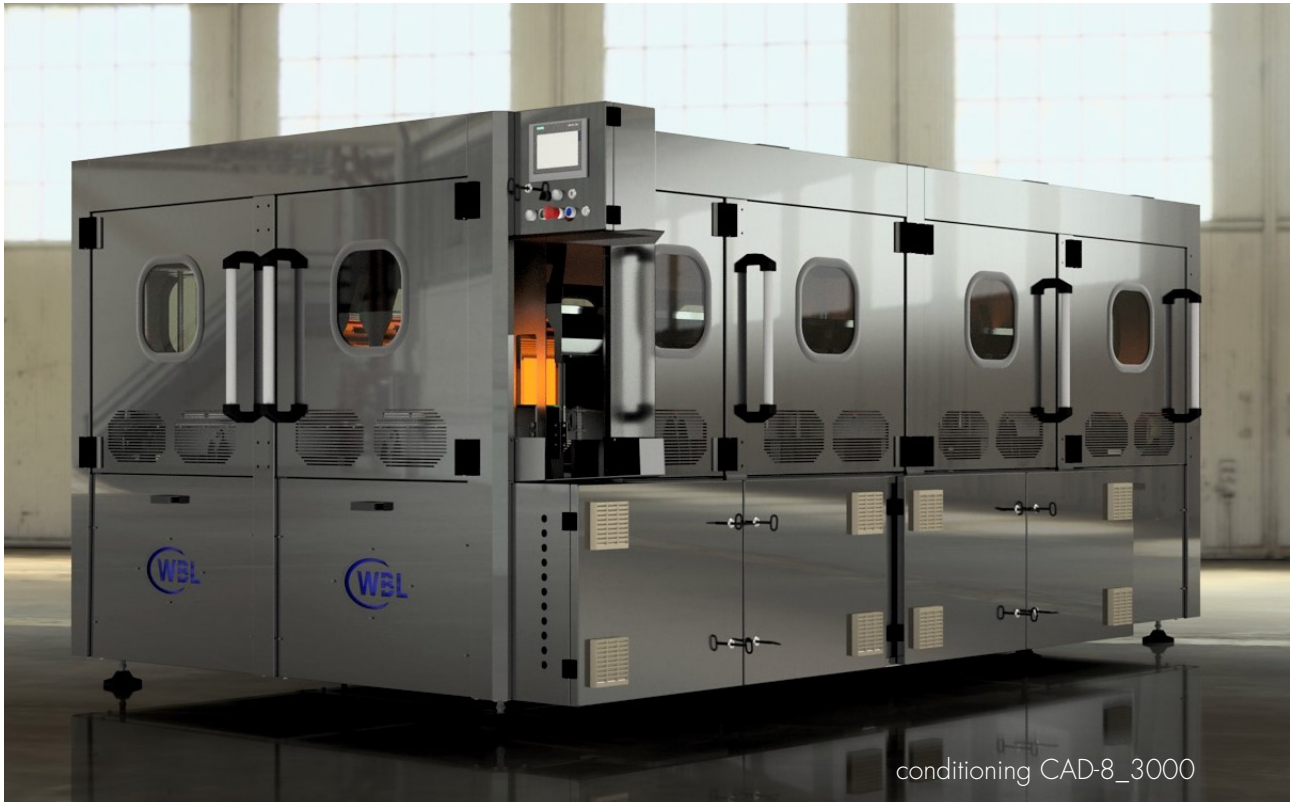
The **External washer/dryer with single combined carousel mod. LAB-X** opens the way to new washing concepts. It is the first machine in the world to enclose in a unique carousel the washing and dry-

ing phases, with a consequent drastic reduction of the occupied space.

- 1 - Most compact machine in the world**
- 2 - Active surround system** Automatic shape recognition brush system.
- 3 - Automatic brush wear compensation** The "tactile" washing device requires the brushes to ad-

vance towards the bottle up to the contact, recognizing the shape. Wear is compensated.

- 4 - Green washing system** Water is dosed on the bottle in a smart way only where and when it is needed in a closed station.
- 5 - 3-Axes washing system** Improved cleaning efficiency.
- 6 - Totally self-lubricating** No greasing points.



conditioning CAD-8_3000

7 - Universal drying Innovative drying air distribution system.

8 - No compressed air on the whole range

9 - Water off system Injection system which recognizes the absence of the bottle and stops the dosage of water in the corresponding empty station

CAD-X radiant dynamic conditioner is synonymous with transformation and progress compared to

traditional technology. It revolutionises the bottle conditioning process. It is a radiant conditioner with dynamic accumulation. Thanks to this device, water is totally eliminated in the process, consequently the system is perfectly cleaned and free from contaminations.

- 1 - "no water" device**
- 2 - significantly reduced dimensions**
- 3 - advanced catalytic tech-**

nology System with an efficiency of 98,5 % as all energy is transformed without dispersion. No more plant engineering charged to the customer.

4 - Stationary treatment First machine in the world with stationary product treatment.

5 - "FIFO" device FIFO ("first in first out") FIFO managed machine which guarantees traceability by batch and the staying time during the process. Uniformity of treatment.

6 - "Contactless" filling Bottles feeding method takes place without contact between the bottles. Relative noise is eliminated as well as the format change.

For more information and to discover the range of products visit the site. 🏠

www.wblsystems.com



Washing-drying LAB12



TECNINOX, machines for the food and beverage industry

Tecninox has been building machines for the food and beverage industry, as well as the pasteuriser for beer, and is willing to examine any customer's enquiry and request of supply.

Tecninox plants and pasteurisers for beer are built according to the latest manufacturing technologies and are used for the beer heating processing and the pasteurisation lines in full bottles or cans.

The strength of Tecninox is in heat treatment.

Tecninox builds single machines and complete lines.

The Tecninox machines are built entirely of stainless steel and are made to the customers' requirements. At the basis of the Tecninox work is the great production flexibility, combined with a high degree of professionalism in order to offer the most advanced technology in realising pasteurisers for beer.

**Information:
main production range:**

Machines for food and beverage industry. Additional production range:

- machineries for tomato processing;
- machines for fruit processing;
- machines for jam processing;
- machine to process vegetables, mushrooms, vegetables with oil or vinegar pickle;
- pasteurisers for beer cooling tunnels for any type of container and product;
- pasteurisers tunnel coolers for beer and beverage;
- static sterilizers for any type of container and product;
- batch evaporators;
- cooking vessels;



TECNINOX® di A. Namaziano s.r.l.
macchine per l'industria alimentare

- autoclaves; cutters;
 - cooker for snails and other food products, autoclaves, linear filling stations, linear filling stations by water rain, circular and volumetric fillers;
 - electrical and gas roasters for vegetables;
 - steamy and electrical concentration boule;
 - oil immersion deep fryers;
 - bratt pans. 🏠
- tecninoximpiantialimentari.it**

CANTINE ASETTICHE

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DIZIOINOXA
IMPIANTI E SERBATOI PER L'INDUSTRIA

ALBRIGI: ingenuity, style and technology at the service of the food industry

Storing, mixing, weighing, measuring, dosing, transferring, heating, cooling and processing liquids with special vacuum or pressure processes is our specialty.



Albrigi Tecnologie can define itself as a world leader in the production of stainless-steel systems for food, wine, chemical, pharmaceutical, cosmetic, bio-nano technologies and oil industry. For many years Albrigi Tecnologie has been studying, researching and experi-

menting new solutions with the main aim of realize complete turnkey systems with liquid transfer and processing technologies. Albrigi Tecnologie produces tanks, reactors, ripeners and mixers with the high-

est quality, in order to offer to customers services and technologies aimed at money saving, reducing costs, times and pollution, limiting or totally eliminating mistakes and contaminations. All these advantages permit to increase produc-





tion and help customers to obtain a prestigious and high-quality product.

Following the evolution of the market and production needs, Albrigi creates both external and internal systems for the storage, mixing and processing of food liquids in compliance with the safety regulations, according to the HACCP, FDA, PED, ATEX, ANTI-SEISMIC regulations which are fundamental rules that dictate the basic requirements of Albrigi Tecnologie plants, tanks, reactors, ripeners and mixers.

All systems are complete with pumps, pipes, weight and level sensors, liter counters, manual and pneumatic valves, with inert gas – nitrogen - CO₂ – argon saturation, high performance electrical panels. These last are monitored by P.C. and PLC for the management of transfer processes, that operate both in manual and in automatic mode, equipped with customized programs with algorithms, which reduce labour up to 70%. Albrigi Tecnologie is specialized in the study and application of programmable manual and fixed automatic washing

systems, managed by PLC, with customizable software and process self-checking systems up to complete sanitization and sterilization in every internal or external point, always respecting environment by reducing pollution, washing times, energy use and purification costs up to 80%.

ALBRIGI: INGENUITY, STYLE AND TECHNOLOGY AT THE SERVICE OF THE FOOD INDUSTRY 🏭

www.albrigi.com



“ IS IT POSSIBLE TO SAVE WATER? YES, THANKS TO THE NEW TECHNOLOGIES ”

A resource that has never been quite so scarce as it is this year, water is the primary ingredient of the beverages and liquid food industry. Its correct management, aimed at reducing the water footprint, will be an essential concern of future company decisions

Water is a fundamental ingredient in the production of beverages and liquid foods, as well as an essential element of all production process. In fact, it is also vital for cleaning and sterilizing production equipment and systems, and an irreplaceable resource in HVAC systems.

resource has therefore become impellent: in fact, we talk of a responsible use of water when referring to it as a product or as an element in industrial processes.

This is even more true if we consider that the beverages and liquid food industry is far from being a virtuous example of water management:



by Elisa Crotti

Besides, more and more attention is being focused worldwide on the management of wastewater before its disposal, while the restrictions on water pollution are becoming increasingly draconian.

It goes without saying that the beverages and liquid foods industry is implementing strict water management policies, with the intent to reduce its consumption as a raw material in production processes, to limit its use and facilitate its reutilization, thanks to the application of the most avant-garde technologies.

An inevitable change of direction

We have all experienced the serious issues caused by water shortages last summer. A more careful and accurate management of this





according to eminent representatives of our industry, we could reduce our footprint drastically, by as much as 60%, if we just adopted a series of simple measures.

Seen as water represents 30% of the average utility costs of food and beverage processing firms, the economic impact could be just as significant as the impact on our sustainability goals.

An “economic” use of water

In which phases of the production process is it possible to achieve a significant saving of water? In reality, there are many of them and they can all make a great difference.

For instance, let’s consider product changes. These are frequent and involve a rinsing or cleansing phase between one type of production and another. A considerable amount of water is used in such cases. Or, to quote another example, the contamination of containers or production lines: producers schedule cleaning activities based on the highest level of contamination, perfectly aware that, in practice, this scenario is often disregarded. Finally, water reutilization also deserves

a mention: in most cases, the water used in production must be disposed of, and is therefore “wasted”, rather than reutilized.

In fact, there are numerous solutions for reducing water consumption and they regard the afore-mentioned situations, as well as others that arise during production.

Water management software

Once again, technology comes to our aid. For the purpose of optimising water usage, software solutions are available for assessing consumption 24 hours a day/ 365 days a year. Consumption peaks are highlighted and may be analysed with precision. This enables production managers and their teams to define realistic sustainability goals and improve production efficiency, while also identifying possible areas and measures for improvement.

With regard to systems for the treatment of wastewater, there are various possible approaches, depending on the quality of the water and its intended use. Water treatment phases in the beverages and liquid foods industry are widely known: biological, biophysical



and membrane processes are essential elements for consideration in the case of organic residue, muds, micro-organisms or non-biodegradable substances.

All such activities are recommendable because the reduction of water or wastewater treatments enables a further improvement in economic and environmental terms.

Cleaning with the aid of “smart helpers”

Adaptive solutions are currently being studied and developed for the cleaning phase of the production process.

Thanks to highly sensitive sensors, it is possible to detect the level of contamination in the containers and calculate the most appropriate cleaning time. This technology is based on Machine Learning, or automatic learning, and on the evaluation of cleaning tools and the time required to complete the process efficiently, according to the contamination models previously acquired.

The system combines sensors and high precision UV LED elements, highly efficient 360° mini-video cameras of robust construction and temperature-resistant, which can inspect any position in the tank.

By working in a context of ongoing self-optimization, the system enables optimal and calibrated performances before going on to redefine consumption levels in a particularly costly phase of the process.

A final and very important aspect concerns the reutilization of water, an ambit in which companies are investing considerable resources and thanks to which it will be possible to reduce their water footprint.

In view of this new vision, it is important for society to accept the use of recycled water with yet more conviction and for the public to understand the strong link between cost and value of water. There is a great need for enhanced awareness and specifically targeted institutional intervention.

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LEADER IN WINE & BEVERAGE TECHNOLOGY

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BBM SERVICE: tailor-made solutions for your automated bottling and packaging plant

THE RANGE OF BBM SERVICES

Complete bottling line supply: the excellence of used machinery, to go sustainable

From competitor analysis to the understanding of the latest trends in terms of packaging, through the identification of the best solutions on the market, to the layout study and machines installation on-site: BBM is the only company that takes care of all these aspects, for a real turnkey service from start to finish. **Much more:** BBM sustains the entire decommissioning of the old line, from the disposal of equipment to the take-over of used machinery, in order to completely overhaul and put the machines back on market with top performances.

In the exclusive 10,000 square meter showroom in Lenna (BG), BBM offers a careful selection of used machinery, including blow molding machines, filling machines, labeling machines, packaging machines, and palletizers. **Second-hand business:** the precise service and upgrade carried out on used machines make BBM perfect solution to revamp your line with reduced investment and at a quality equal or superior to the new.

A huge selection of spare parts to solve current spare part procurement problems

BBM is the best option for the supply of mechanical and electronic spare parts compatible with the major OEMs. All spare parts are tested in a certified laboratory; BBM has always invested in research and development to provide the highest quality of free pass material at prices 10-20% lower



Italian company BBM Service is the only partner able to offer 360° support and customized service



than market average. The extensive entourage of foreign agents facilitates spare parts supply in EU and EXTRA-EU territories.

24/7 technical support and service

Based on the expertise gained in over 20 years of experience and with a team of over 50 qualified technicians,

BBM offers a complete range of services to support the customer throughout the entire life cycle of machines, operating on different models of machinery from the main international manufacturers. BBM is a leading player in the maintenance, dismantling, installation, start-up, and conservative relocation of the bottling lines of the main international food & beverage companies.



Dismantling n.3 Sanpellegrino glass lines in record time: BBM Service's latest challenge

Sanpellegrino S.p.A., a Nestlè Group benchmark in the mineral water and non-alcoholic beverage sector, is carrying out works at its Ruspino plant in San Pellegrino Terme (BG) for the construction of a Flagship Factory, designed to contribute to the economic, environmental and social enhancement of the Valle Brembana area, where the famous S.Pellegrino water springs. BBM Service was a part of the renovation works, aimed at making the factory "iconic for the brand, open and transparent". The preference for BBM Service confirms the important history of collaboration between the two companies, which have been cooperating for more than ten years on maintenance and upgrades of machinery.

Now, Sanpellegrino needed to dismantle three glass lines extending over an area of 6,700 square meters and with a nominal capacity of 50,000 bottles/hour each, for a total of over 100 pieces of equipment. Following several months of planning, the actual dismantling work began on 22 November 2021 and was completed on 29 December, involving some 50 BBM technicians working simultaneously. Part of the disassembled bottling machinery was transferred to the BBM showroom in Lenna for an overhaul of the same, aimed at re-introducing the machines on the market with state-of-the-art performances.

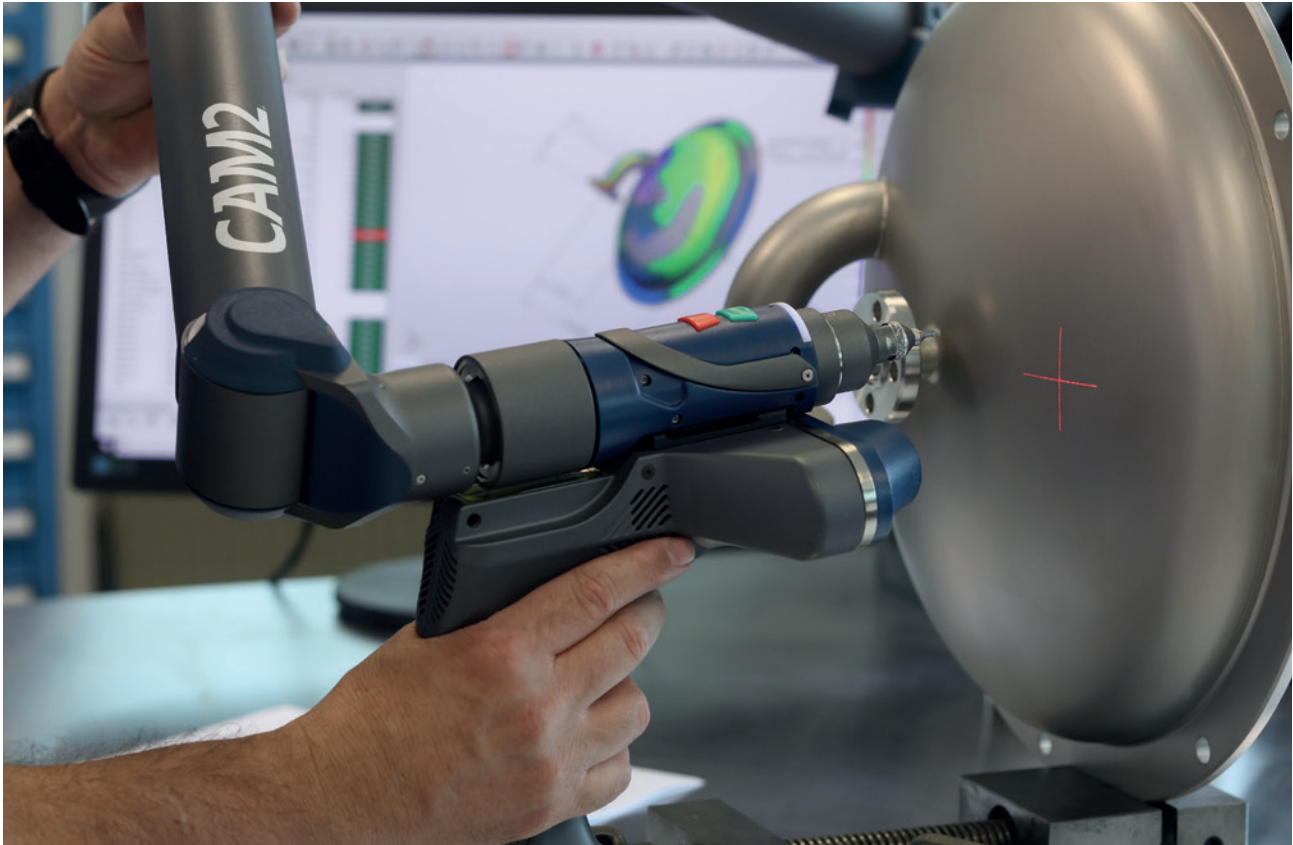
"For this extraordinary dismantling operation, BBM Service was considered one of the main players in the procurement process right from the start," reveals Omar Galizzi, Activities Manager for Sanpellegrino's Bergamo plant.

"One of BBM's main strengths is the total management of the decommissioning and disposal operations, but not only; the collaboration and team spirit established between our companies are what made the Sanpellegrino dismantling one of the best references of our Group." 🏠

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INOXVENETA: stainless innovation and reliability. Present at Drinktec 2022



Since 1972, Inoxveneta S.p.A. has been a “passion for efficiency” in stainless steel processing, a company that was founded and expanded in a highly competitive environment, typical of North-Eastern Italy, of medium-small companies always competing with each other to be the best, most equipped and highly organised. Knowledge, technology and expertise are implemented in on-demand machining for various industrial sectors. Through its flexible organisational structure, Inoxveneta almost ‘plugs in’ directly into the customer’s production cycle, offering a high degree of expertise in materials and finishes.

Approved customised products and ad-hoc design

When it comes to the design and pro-

duction of stainless steel enclosures for electrical panels in various sectors (food, pharmaceutical, chemical and marine), Compex is Inoxveneta’s specialised division.

The most recent example is a special enclosure for the railway sector with special solutions for shielding electromagnetic emissions.

In addition to the wide range of models and related accessories, there are also customised products, adaptations on request as well as a specific design based on the customer’s drawing: a customisation service capable that can meet any specific order.

Like the 7-door cabinet (5.6 metres long) recently delivered to the USA, already assembled in every part and

approved according to UL_CSA regulations.

Customisation never leads to any compromises, in fact even made-to-measure products can retain all the approvals (CE, UL_CSA, IP and IK degrees of protection) valid for the products in the catalogue.

As regards aseptic pressure vessels for the storage of liquids undergoing sterilisation treatment, Inoxveneta’s expertise is complemented by the equipment for their pressure testing. In fact, the production cycle ends with the container pressure testing, as well as the dimensional and finish control testing.

Hydroforming as a stage of competitiveness



Inoxveneta in 2009 and today the plants in Italy and Poland have four large presses with a force of up to 7,000 tonnes.

Present at Drinktec 2022

The company will be present at Drinktec 2022 in Munich, at Stand 333 in Hall C3.

It will be worth a visit to evaluate the aseptic pressure vessels, as well as the wide range of cabinets, boxes, hanging systems, junction boxes and switchboards, and to discuss with the participating managers the opportunities, customisations or 'exclusivities' of interest.

The products are certified to offer the highest degree of protection for the installed equipment, impact protection and high resistance to aggressive substances and atmospheric agents.

Inoxveneta is equipped with fast and high-efficiency lean production lines.

Its ability to participate in the customer's supply chain with technological processes that require high specialisation and professionalism is internationally recognised.

This is the case, for example, with stainless steel hydroforming, a technology that makes it possible to produce metal parts even in very complex shapes, with enhanced mechanical precision and a reduction in the number of product components. The first hydroforming plant was incorporated into

The company furthermore offers environmental certifications to contribute to your sustainability efforts.

"Evaluate us", that is the spirit of Inoxveneta, to address the solution you are looking for and keep the supply chain up to date.

Its technicians are at your disposal to realise together the most suitable product for your company. 🏠

Visit:
www.inoxveneta.it
www.compex.it



“ BEVERAGES AND LIQUID FOODS IN THE THROES OF DIGITALIZATION: A MYRIAD OF OPPORTUNITIES WAITING TO BE GRASPED ”

The liquid food and beverage industry grows its potential thanks to digitalization and digital transformation. Process engineering, real time and automatic learning software are the key concepts of a near future.



by Elisa Crotti

In an increasingly digitalized and ever-changing world, innovation is an essential tool for companies operating in all industries, including that of beverages and liquid foods. Here the challenge consists in the possibility to achieve results in a short space of time, while offering safe products with a strong market reputation, also with a focus on sustainability. In view of the fact that technological solutions are continually evolving, that consumer patterns are subject to constant change and online trading is expanding ra-



latest news

pidly, with a mix of real and virtual elements also present in the salespoint, digitalization and digital transformation certainly represent two key concepts, capable of leading the companies of this industry towards a new way of operating.

While it is certainly very difficult for companies to find their way around the vast offering of technological tools and to choose the solutions most suited to their needs and goals, it is also true that they have no choice but to proceed in this direction. Indeed, being able to count on ERP, CRM and Analytics solutions specifically designed for the industry enables companies to address market challenges more effectively.

An international study carried out by the consultancy firm PWC confirms this vision and assigns second place status to the keyword "product and service digitalization" in their list of the ten challenges needing to be addressed in coming years. Another recent study on the future of food engineering carried out by Germany's Federation of Engineering Industry (VDMA) is focused on the same topic, demonstrating that digitalization, intelligent networking and the use of data are essential aspects destined to shape the future until 2035. The digitalization of the liquid food and beverage industry offers tangible advantages. For example, in the ambit

of process engineering, temperature profile control enables production monitoring and the identification of quality parameters right from the initial phase. An example in this respect is provided by beer production: thanks to automatic learning, researchers have collaborated with system producers and breweries to identify a malt with a higher yield, also in terms of sustainability.

Real time

Real time is another important keyword for the liquid food and beverage industry. Benefits comprise higher levels of performance, diagnostic maintenance, more efficient variations, an overview of data regarding consumption and product quality, with positive implications also in terms of food safety and ensuing benefits for distributors and end-customers.

Based on the data supplied by producers of software like MES (Manufacturing Execution Systems), it is possible to improve efficiency up to 20% for line operations, extend maintenance cycles up to 30% with an improvement of the overall equipment effectiveness (OEE) and achieve product variations within the scheduled time frame with 99% certainty. It goes without saying that these data immediately translate into a saving of CO2 with positive effects on sustainability.



Automatic learning

Machine Learning, or automatic learning, is a data analysis method that automates the construction of analytical models. It is a branch of Artificial Intelligence based on the idea that systems can learn from data, identify models autonomously and make decisions while minimizing the need for human intervention.

The algorithms of Machine Learning are used in everyday services such as search engines, the recognition of images and speech, medical diagnosis, and so on. Every Machine Learning software has its own set of tools, libraries and resources for developing applications able to replicate human behaviour with smart machines and applications.

Many companies have started to adopt this technology to increase their ROI (Return on Investment).

Maintenance activities represent one of the various optimization opportunities offered by automatic learning software: with the aid of this digital tool, anomalies in the working of machinery may be spotted in the earliest manufacturing phases. As for all digitalization applications, also in the case of automatic learning, a place of honour is held by sustainability, this being particularly evident in cleaning technology where, with the aid of real time optical contamination detection, specifically targeted cleaning cycles may be carried out inside containers and tanks. An automatic learning tool ensures that single contamination levels are spotted, identified and handled correctly. However, this is just one of many more applications.

Technology, combined with human intuition, is able to innovate companies constantly and significantly, enabling them to exploit new opportunities and be more competitive on their markets. Whether these are ERP, CRM or Analytics solutions, the liquid food and beverage industry now has the opportunity to head more convincingly in the direction of digital transformation, which will impact their future positively, not only in the short term.



GEA high pressure homogenization technology in Food & Beverage applications

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

How homogenization enriches food products?

The benefit of high pressure homogenization is well known in dairy, food & beverage industries for subdividing particles or droplets present in fluids, and reduce them to the smallest possible size, down to nanometer range. Enhanced stability, shelf life, viscosity, color and taste are the essential characteristics that the emulsion gains through this process. Homogenization contribute in increasing digestibility and, as consequence, facilitating assimilation of the nutritional principles as well.

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

What makes GEA your ideal partner?

The most important key of success consists in the close collaboration with customers. The connection of common efforts enable to implement innovative and tailor-made solutions, to maintain continuous product development and to guarantee efficient operations with excellent results on the final products. The latest set-up







and continuous improvements on production technologies allow the company to offer a complete range of homogenizers, from laboratory up to the industrial scale.

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

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

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

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

Main advantages:

- Easy to use
- Highest reliability on continuous production (24/7)

- Reduced operational costs (water, lubrication oil, energy)
- Low environmental impact
- High capacity at ultra-high pressure

One Series.

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

Main advantages:

- Ready-to-use
- Ideal for small-medium dairy & beverage industries
- High versatility and smart installation
- Long lasting core components
- Reduced maintenance cost
- Safe sanitary design

Find the perfect homogenizer for your product

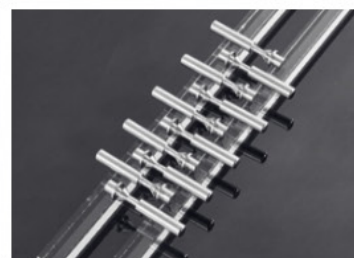
The Laboratory and the Innovation Center, just refurbished in November 2019, represent a unique resource for customers to directly test homogenization technology on their product samples, refine receipts, develop high efficiency homogenizing valves and evaluate the performance of installed machines.

Highly qualified staff can support customers in the development of new products, to test maximum process efficiency conditions and product scalability to industrial production processes.

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

www.gea.com/homogenizer 🏠



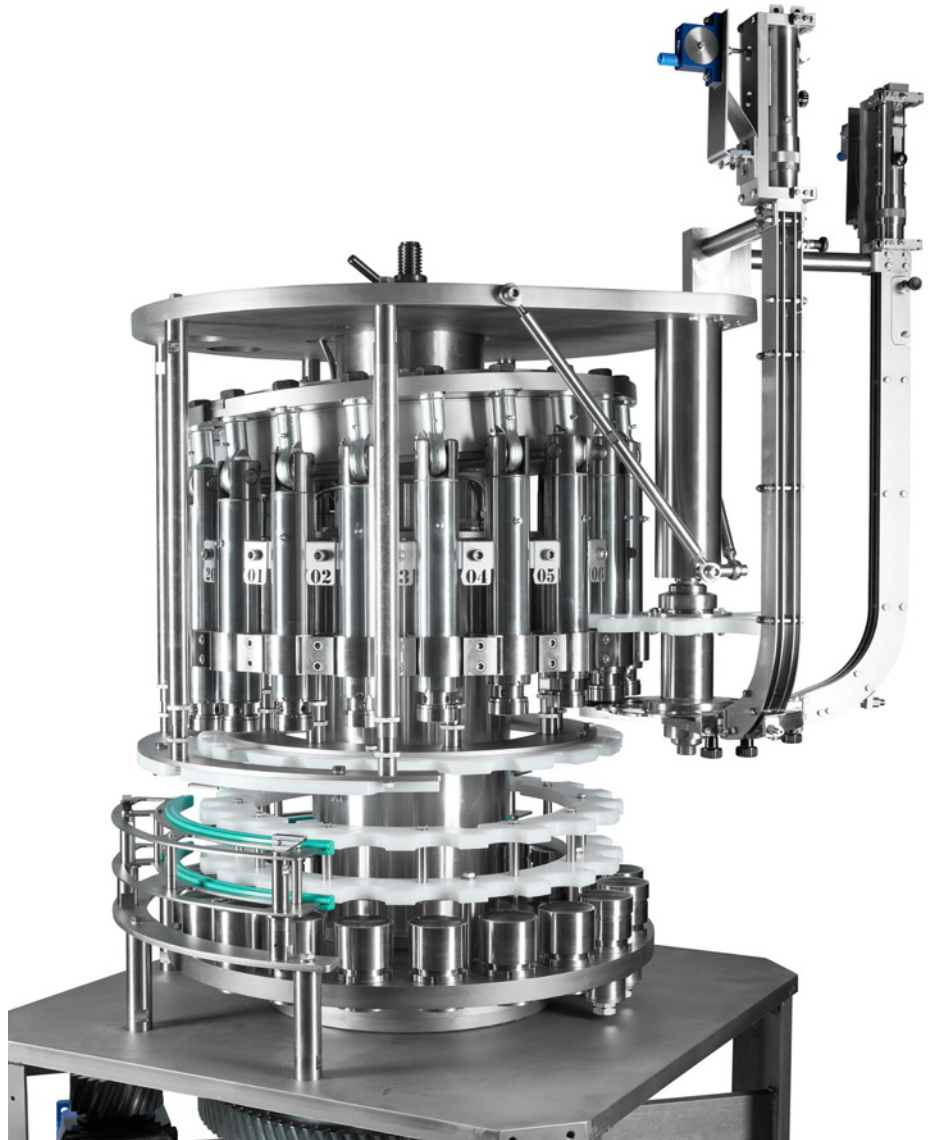


Crown capper for glass bottles



Features

- excluding the slewing rings which are protected by a special stainless steel casing, all the other parts are in stainless steel or plastic, making the machine suitable for external washing.
- the housings where the pistons slide are easily removable allowing quickly pistons disassembling for maintenance
- the movement of the capping pistons is obtained through a simple inclined disc without the use of cams and bearings
- the Pick & Place rotation is controlled by the piston body to have a perfect synchronization
- the machine can be supplied with double chutes to avoid production stoppages in case of jamming due to defective caps
- for ultra clean application is available a water lubrication version
- the crowner can be installed on a monobloc base with a filler or in a stand-alone version on its own base.



EXP40S STANDARD - EXP40WL WATER



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America

EMMA, canning machines and canning lines



E MMA Srl designs, develops and manufactures machines and can packaging lines for small-and-medium-sized production companies.

In few years the company has become a point-of-reference for micro-breweries companies, thanks to its flexible, cheap and efficient canning systems. In particular micro-breweries appreciate the low DO level and low product waste during production.

The canning systems are also suitable to other products, such as wine, cocktails, cold brew coffee, hard seltzer, kombucha, tea, cider, juices, water and so on. In particular the machines' filling valves can work with both sparkling and still products.

Currently EMMA Srl can propose three different canning monoblocks:

- CF2 is the entry level machine, capa-





ble of 600 cans/hour (33cl can with carbonated beer) - up to 720 cans/hour maximum.

- CF30 reaches the higher speeds: 1.200 cans/hour of (33cl can with carbonated beer) - up to 1800 cans/hour maximum.
- CF3 is the last machine designed, capable of 900 cans/hour (33cl can with carbonated beer) - up to 1100 cans/hour maximum. The machine is the first one with the new full electronic seamer.

All the filling and seaming monoblocks are extremely simple to use, clean and maintain. Connections for automatic CIP are always included. The machines are suitable for the format change with the most common cans (regular, sleek, slim).

They are also "plug&play": it is sufficient to connect machines to utilities to start production. This is particularly appreciated by mobile canning services.

Moreover EMMA Srl produces can depalletizers, both at full height and at half height, for speeds up to 12.000 cans / hour; in addition produces other complementary machines to the production line, such as gravity rinsers and conveyor belts.

All EMMA machines are provided with remote assistance as a standard feature.

EMMA will be present at Drinktec exhibition in Munich - from 12 to 16 of September - Hall C6 Stand 104 and it will display its canning monoblock. 🏭

For information:

info@emma-srl.com
www.emma-srl.com

| e m m a |

ADAPTABLE. FLEXIBLE. AGILE! The full picture for future-proofed solutions

With sales in the billions and markets that are expanding as quickly as their product ranges diversify, the confectionary and health food bar markets are in very good shape.

From the healthiest organic cereal bar to the most indulgent chocolate treat, consumers are spoiled for choice; not only with the range of products they

can buy, but also in the amount of variations of the same familiar snack, be it flavour, size, format or added ingredients.

This is, of course, great news for the consumer. But in chasing the market and fulfilling its diverse needs, manufacturers put immense strain on their production and packaging operations. Where what was once mass production now exists smaller batch

runs – all of which must be achieved without adding to unit prices.

For this reason, automation across the whole production/packaging value chain has become the only financially viable way of addressing these variation-driven challenges. And it is up to the machine suppliers and how they deploy modern automation concepts that defines and dictates the necessary flexibility and agility required.



Mark Chivers, Global Key Account Manager at Cama, looks at how one machine's design, installation and ongoing operation is actually representative of the needs of the entire market – both now and in the future

A case in point would be a recent contract undertaken by Cama Group for a leading global confectionery company's operation in the Czech Republic. According to Mark Chivers, Global Key Account Manager at Cama for this particular customer: "We faced two challenges in this instance. Not only did the customer want a single packaging line that could handle multiple product vari-

ations, but also, due to the region's demographics and widespread industrial investment, they had to cater for a constantly changing workforce. In both instances, automation – more specifically Industry 4.0-enabled automation – was the key to solving these issues.

"Right from the kick-off," Chivers continues, "we had a list of products that

they wanted the line to handle, not just now, but also over the next couple of years. So, our first challenge was to ensure we could deliver the necessary agility and flexibility to cater for these product variations.

In the first instance the line was set up to package three products: a standard bar, a tablet and a soft-centred tablet. Each of these products has its own dynamics and behaves very differently, so each had to be looked after in a specific way.

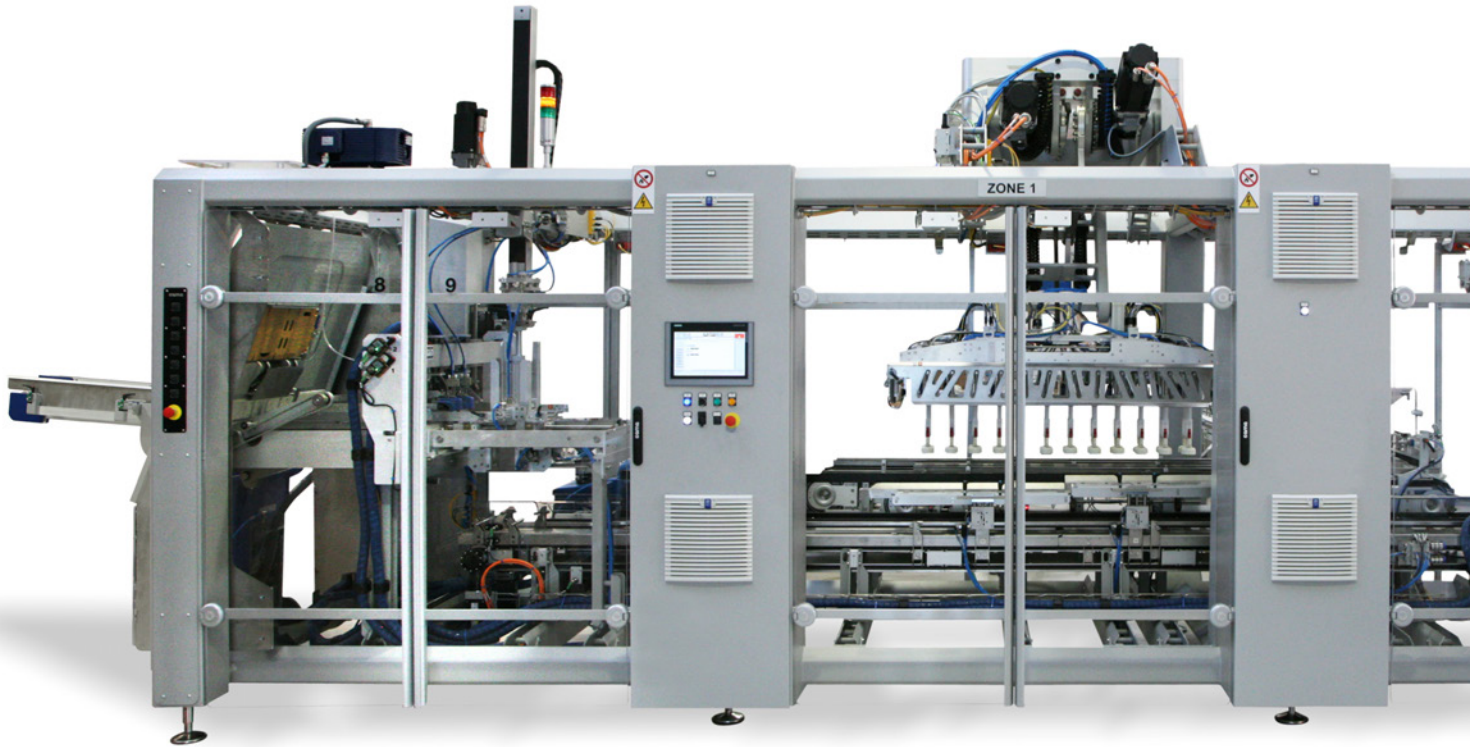
"The primary challenge was handling," he adds. "The standard bars, at a throughput of 850 bars per minute, were relatively straightforward; but the soft-centred tablets, running at a reduced speed of 240 tablets per minute, required very delicate handling, so as not to break through the thin chocolate covering the cavities. In both cases, the confectionery had to be packed neatly and uniformly into shelf-ready display cases."

The packaging operation for this line was originally a manual process. "Our customer wanted to redistribute the labour, in what is an incredibly busy factory," Chivers elaborates. "They also faced difficulties in not only attracting, but also retaining workers with the necessary skill levels, due to the amount of investment taking place in the region – new factories are opening up regularly. There were also high levels of transient or seasonal workers. In one instance at a pet food plant in the region, a customer had four different nationalities on one line, which made communication interesting.



PACKAGING

WRAPPING - LABELLING - WEIGHING



"It is in these situations that the functionality behind Industry 4.0 solutions comes to the fore," he explains. "With fully data capable interconnected automation solutions, augmented reality can play a huge role in training, set

up and maintenance. By overlaying animated and static graphics, with annotations in different languages, it becomes so much easier for multi-lingual workforces to have the same level of training and interaction be-

fore being let loose in an operational environment."

Industry 4.0 and automation plays a significant role in addressing another key concern – future proofing! "Our customers now expect payback times of 2 to 2½ years," Chivers expands. "And this has to be coupled to shorter product lifecycles. This is why it is essential to deliver adaptable hardware. Cama sits in the upper echelon of secondary packaging suppliers in terms of quality and feature sets, so our customers expect longevity beyond the payback period and product lifecycle.

In this application, Cama turned to its industry leading breakthrough generation (BTG) technology, more specifically an IF296 Monobloc Display-box Topload Cartoning Machine. Cama's IF Series offers a unique combination of integrated





by servomotors and dedicated product-grouping devices, determined according to product specifications.

In operation, the machine erects cartons from a flat blank, which are then filled rapidly, uniformly and, of course, gently with products entering from a twin racetrack feed. The filling operation is performed by a large two-axis pick-and-place robot – based on robotic technology developed in house by Cama.

Once filled, the cartons are closed using a robotic carton closer. In this instance, the control solution was based on Indramat Bosch, with Siemens controllers, but an Allen-Bradley solution from Rockwell Automation is also a standard.

“When it comes to switching batches, we try to make it as straightforward as possible,” Chivers elaborates.

“To this end we employ technology and traceability (such as RFID coding components) and we exploit poka-yoke principles to mistake-proof the operation.

This, combined with a high level of center-lining, helps ensure fast, repeatable changeover with vertical start up where all parts are homed and in the correct position. Then it is

just a case of pressing a button. We have invested significant time, energy and funds into making our machines simpler – poka-yoke and center-lining with feedback axis control on the exchanged parts makes it so much easier.”

“With this customer, we like to think that we are at the top of its supplier list based on the machines we supply to help it address the demands it will face,” Chivers concludes. “It also has to have one eye on the future – as do many of our customers – especially when considering the impact of global phenomena such as Covid-19.

The market is looking for financially stable suppliers to develop supplier/producer partnerships with much higher levels of trust. This will set the trend for doing business in the future, where the market needs suppliers that can also deliver a broader scope, in terms of service, support and manufacturing. Cama is truly market driven. If we need to survive, we must follow the market and give it what it needs – and face the fact that we don’t just make machines... we sell trust and manage risk too!” 🏢

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packaging machines and robotic loading units and provides added value to customers’ needs by incorporating reduced footprint, flexible size changing and high reliability. All primary functions are operated



cama
GROUP
Innovation meets Experience

GAMPACK GROUP: pet food flexibility and high-speed technology

The Italian Group has built an innovative robotic packaging line for an important Austrian company leader in dry pet food

Gampack Group, based in Piacenza in the heart of the Emilian packaging valley, offers know-how in systems integration for secondary and tertiary packaging gained over the years.

Today, it designs and builds innovative solutions for an optimal and profitable management of end-of-line packaging of products in the food, beverages, dairy, pet food, cosmetic, pharmaceutical, chemical, personal and house care industries. More spe-

cifically, the solutions proposed by the Gampack Group for case-packing and palletizing systems are based on a skilful blend of innovative robotic solutions and the most advanced technologies of traditional packaging machines.

Thanks to its network synergy and simultaneous development in innovation and in eco-sustainability, Gampack Group has been able to counterbalance the difficulties due to the COVID-19 which has damaged the global economy by capitalizing on its core assets and utilizing the flexibility of its packaging machines to respond to today's very demanding market.

One of the top segments where GAMPACK GROUP has grown during these last years is PET FOOD, which recorded in 2021 a growth of about 6% in the United States and 4% in Europe. More in detail, in Italy PET FOOD has developed a turnover of 2.431 million euros with an increase of +8%.

Customers need very reliable and flexible machines with compact dimensions. In order to satisfy these requirements, Gampack Group has recently created an innovative robotic packaging line for a well-known Austrian company leader in dry pet food.

The robotic system designed and engineered by Gampack Group in fact offers high flexibility, while ensuring a high degree of efficiency. Dry pet

food is kept safe and airtight inside of doypacks arriving from the upstream machine.

Doypacks arrive lying with bottom forward. First, they pass through an integrated dynamic checkweigher, fitted with a dedicated ejection device which expels the non-saleable doypacks by means of a stainless-steel chute. Then the products arrive onto a conveyor that proceeds under a 3D vision system which checks the position of each doypack and gives the



THE POWER OF SYNERGY



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FuturaPack

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GROUP**

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High-tech solutions for packaging and end-of-line

GAMPACK Group today represents on the global market, a unique interface and an ideal technological partner in the design and development of highly innovative packaging systems.

High skills in engineering and manufacturing both automatic and robotized machines, allow the Group to provide competitive lines with an excellent rate between quality and price, applied to secondary and tertiary packaging taking care of each specific customer requests.

The Group, born from the strategic union of Gampack with FuturaPack, two historical companies of the Emilian Packaging Valley, offers a wide range of services for companies operating in the food & beverage industry, dairy, cosmetic and pharmaceutical, starting from the development of the idea to the supply of turn-key solutions.

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proper information to two high speed delta robots, which pick products up and place them into the open cases previously formed by a dedicated robotic station.

Products are positioned according to the planned configuration (in this case, first the lid is filled, then the tray is placed on top of it and finally the package is overturned – in other circumstances the package can be differently done). Cases lids are formed using a three-axis robot that picks up the flat blanks from the horizontal Lid Magazine, erects them in a hopper and places them onto an inclined motorized cleated conveyor that moves on in counter-flow with respect to the arrival of products; this arrangement allows for maximum filling efficiency. The lids thus filled are then closed laterally and, subsequently, a polar manipulator robot picks a flat blank from the Tray Magazine and places

it on the formed filled lid, completing the display-box. The closed cases are then overturned and moved onto a belt conveyor underneath the product transport, which then brings them back to the exit following the production flow, with a maximum output speed of 15 trays/minute. The above-described line has been the optimal answer for our customer to his space problems, while ensuring the best synergy between the filling machine of Doypack and the packaging machine downstream, which are linked together in a harmonious design solution.

The key to success of Gampack Group is its innovative strength and the market proximity, which allow the company to respond to Customers' requirements developing pioneering and dedicated solutions.

Thanks to the significant experience gained also in the pet food industry, once again Gampack Group has been able to offer high-profile technological support in the design and implementation of efficient and modern packaging systems. 🏢

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Wrapping up quality with TAILORED PACKAGING SOLUTIONS

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

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

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



asts a rich pastry production that also includes the typical traditional pastries from Siena produced by the historic company Fiore 1827, acquired by Dolcezze Savini in 2017.

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

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

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



Tecno Pack
PACKAGING MACHINES

IFP
PACKAGING

SP
general system pack

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 management system, making it part of the world of industry



4.0. This innovation process has found full achievement in the strengthening of its packaging sector, for which Dolcette 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 Dolcette Savini has resulted in the development of three packaging lines, specifically designed by the group for the bread sector of the Tu-

scan company. These, in detail, are the new packaging lines implemented in the production system of Dolcette Savini:

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





ne, 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 Dolcette 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 Dolcette 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. 🏠



LABELPACK[®], packaging of baked sweets

Flow-pack packaging machines offer the most high performance solutions for packaging sweet baked goods (for example brioches, rolls, snack cakes, cookies, and breadsticks), creating a very protective package while maintaining the visibility of the product inside thanks to the use of special neutral or printed plastic films.

Some sweet products are packaged loose in plastic bags with the classic vertical packaging machines, which are capable of creating pillow bags

or square-bottom bags. The use of neutral or partially printed plastic film makes it possible to manage the packaging of small production lots by customising the package during the packaging phase through the application of a self-adhesive label which displays all of the product information.

The LABELX[®] labelling machines can be perfectly integrated into flow-pack packaging lines with a high or low bobbin, for label application that keeps up with the constant flow, elec-

tronically synchronised with the movement speed of the packaging film and on vertical packaging machines with application systems that can be integrated in the film unwinding area or in the forming tube area.

Two different LABELX[®] labelling machines are available: 140mm wide and 250 mm wide. The advanced management electronics guarantee precision of the application at any speed. All of the operating parameters can be managed from a simple and functional touch-screen operating panel.





LABELPACK®

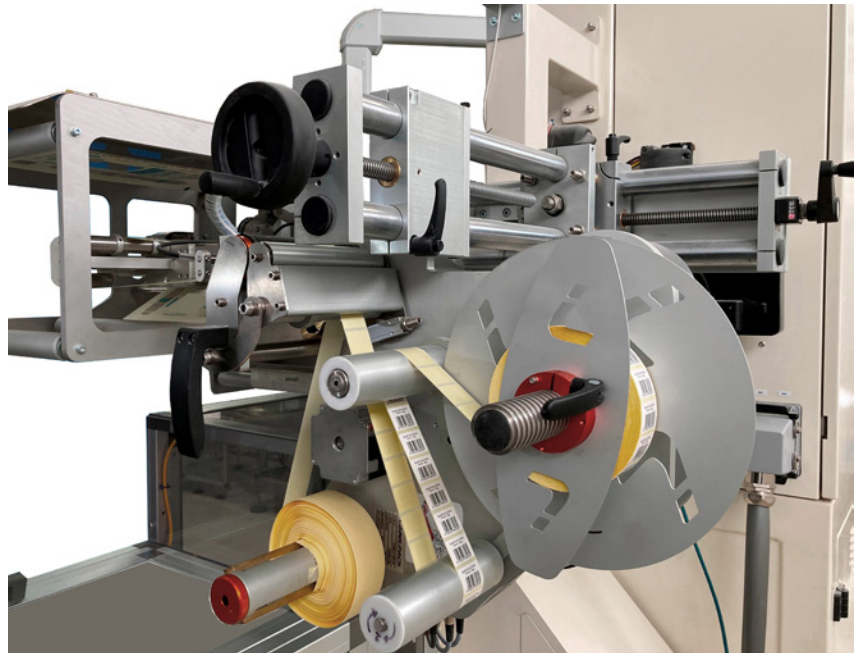
LABELLING SOLUTIONS

Thanks to the integration of a printing and thermal transfer unit, LABELX® labelling machines can transform into high performance print & application systems that are capable of solving online-print issues with variable data like: product name, ingredients, bar code, and other customised information.

The print data is managed by the BarTender® advanced label creation and printing software.

The LABELX® JR is suitable for low and medium productivity applications and, like all of the labelling machines produced by LABELPACK®, can be equipped with printing and thermal transfer modules for the printing of variable data and bar codes.

It can be configured to all application systems available on the market and with numerous accessories

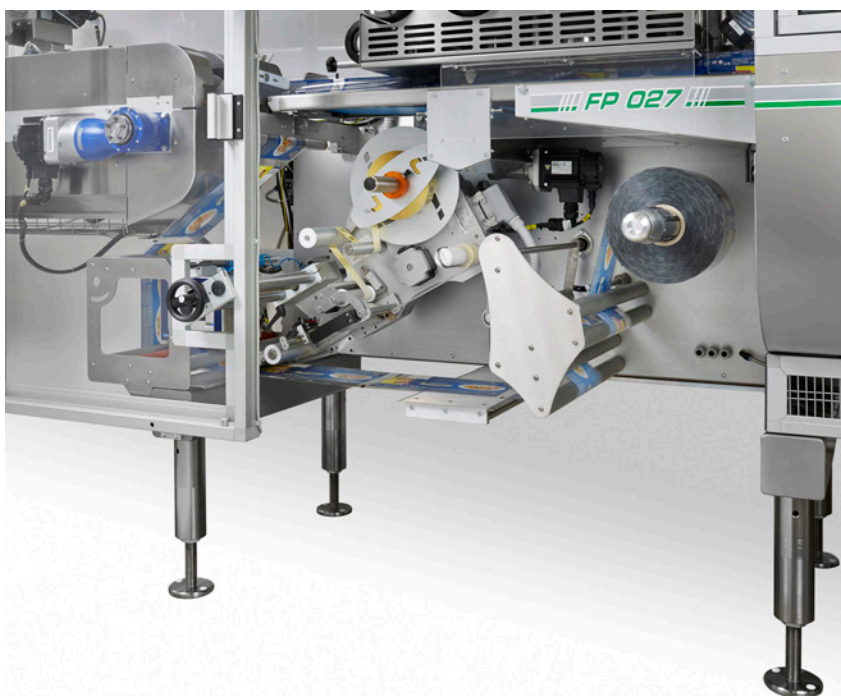


that allow for easy integration on the various kinds of packaging machines. LABELX® labelling machines are the heart of the MODULAR and COMPACT labelling systems. These systems are specifically designed for

automatic labelling downstream of the packaging machine for primary packaging in which integration on the packaging machine itself is not possible.

The system has a modular structure with a stainless steel tubular frame that houses the labelling units and the conveyor belt which transports the products and other accessories necessary for the proper application of labels on the package.

The direct and indirect collaboration with numerous manufacturers of flow-pack and vertical packaging machines has allowed LABELPACK® to develop solutions which are always up-to-date, adapted to the ongoing technological evolutions in the sector, and able to respond to the need for flexibility and reliability requested by users. 🏭



www.labelpack.it

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 satisfaction 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 designed for the water

Labelling the Future

MODULARITY,
FLEXIBILITY,
PRACTICALITY.

Labelling in the Beverage, Food, Detergent and Pharmaceutical industries has always been our passion and our core business. Innovative technologies, an international sales and after-sales service network and operational flexibility are our strengths. Satisfying every labelling requirement from 1,500 to 50,000 bph is our result, appreciated by companies of all sizes. The more than one thousand one hundred systems now present all over the world is our greatest confirmation.



MAK machine configuration with HS SLIM adhesive units



Cold glue stations



Roll-Feed stations



Example of configuration with Roll-Feed stations



Hot-melt stations



Adhesive stations (SLIM)



Example of configuration with cold glue stations

makro  [®]
labelling

Makro Labelling srl
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info@makrolabelling.it - www.makrolabelling.it





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. 🏠

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 labelling 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

www.makrolabelling.it





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OF SOLUTIONS
FOR **LABELING,**
CODING,
PACKAGING
DESIGNED
FOR THE **BEVERAGE**
INDUSTRY.



Whizzy



System 1



Whizzy Cut & Feed

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labelling, coding, caring

“PACKAGING, CIRCULAR ECONOMY AND ECO DESIGN AS SPECIAL GUESTS”

The circular economy is the concept underlying sustainability, which is making considerable headway in the ambit of packaging. The choice of materials and recycling options determines the systemic impact of a product. More than ever before, 'circular' is the optimal choice for eco design.



by Elisa Crotti

The concept is simple enough for a child to grasp: if the material chosen to make a product (packaging in our case) could be reutilized in another form – think infinitely recyclable aluminium, for instance – our planet would not need to produce huge quantities of raw materials. We would simply reuse those we have.

But it's easier said than done ...

In fact, the concept of circular economy is by no means a new one. It emerged in the 60's and 70's without ever being integrated in company policies or in the economic strategies of the various States.

Today, in the wake of a combination of factors, comprising that of a rising population, an ever-increasing demand for raw materials, which are becoming more and more scarce, and the development of some highly populated countries, the economic model is being reconsidered in the light of transiting from linearity to circularity. The processes involved in extracting and using raw materials have a significant environmental impact, without mentioning energy consumption and CO2 emissions deriving from a more intense production. The linear economic model, based on the availability of great quantities of resources and energy, has had its day and must be replaced.

Towards a circular economy, also in the ambit of packaging

In view of the above considerations, it has become necessary



to make the transition from a linear to a circular economy, based on a model that is able to exploit every opportunity to limit the unnecessary utilization of incoming materials and energy and to minimize waste and consumption throughout all phases of the production process: from planning to production and consumption, until the end of product life and recycling.

So, sustainability has become a crucial issue for the packaging industry too. Starting from the design phase, each step must consider the question of environmental impact, first and foremost the choice of materials.

Eco-sustainable and circular packaging depends on renewable, natural or recycled materials that may be reutilized several times, or even infinitely. In a way, the concept of sustainability tout court has been surpassed by that of circularity and even goes as far as embracing new horizons.

The impact of circularity on companies

Demand changes and products follow suit. Even though the health emergency has temporarily altered the perception of consumers, who consider packaged products safer, the trend in favour of green choices continues to grow.

Hence, with the consumer laying down the law in terms of sustainability and companies ready to respond to this pro-environmental requirement, the packaging industry is experiencing a period of great transformation, dictated by European legislation that sets increasingly ambitious goals in terms of packaging recyclability.

A recent survey conducted by the independent international institution DNV (Det Norske Veritas), a provider of certification and inspection services that operates to “safeguard life, property and the environment”, has analysed the approach of companies to the topic of circular economy.

The survey, carried out on a sample of 793 companies in Europe, America and Asia, reveals the extent to which the focus on the circular economy is becoming more and more widespread, also in response to governmental and consumer pressure. The survey results are eloquent: more than 43% of companies operating in the food industry are evaluating the integration of the Circular Economy in their company strategies, mainly due to their desire to optimize operational processes and resources (63.2%). More than half of them (51%) are doing so to enhance their reputation and, in view of the growing awareness of consumers, also in the interests of customer loyalty (38%).

It also emerges from the survey that one of the most significant objectives of the Circular Economy in the food industry is that of using predictive models to prevent food waste and promote the circular management of packaging. Speak of the devil...

Eco design and material choices

To achieve the objective of circularity, it is essential to take the necessary measures starting from the phase of packaging design. In this respect, a most important role is performed by eco design, which gives priority in the design phase to the use of compostable materials, which return to the earth in a natural cycle, or may be recovered for reuse.

Eco design is a fast-evolving activity, aimed at redu-



cing waste, monitoring energy consumption and emissions, recycling and reutilisation. It certainly puts the accent on certain essential criteria for achieving the circularity objective in the shortest possible time.

The first of these is recyclability, which implies the choice of raw materials that are extracted responsibly with the lowest possible consumption of water and energy resources. Plastic materials are under fire: to adopt the new green philosophy, many companies are choosing to replace them with new materials made from biodegradable and compostable substances. However, their replacement has certain limits... it is not so easy as it might seem.

To achieve circularity, it is of primary importance to enable a simple separation of packaging materials, in order to facilitate a correct differentiated waste collection. It is also important to focus on the quantity of materials used, which carries a twofold advantage: lower material costs, for sure, and a reduction in the volume of packaging which, in its turn, has a positive impact on logistic and transport costs.

It is essential for the choice of raw materials to be oriented towards renewables, such as wood, metals, plant-based or compostable fabrics. Then, if the packaging may also be reutilized, such as certain types of glass jars, boxes, tins – its lifecycle is extended and prevents further purchases that inevitably impact the economy of materials.

Last but not least, smart labels: QR codes, eco-sustainable inks, compostable glues, reusable materials.

The road to a green and circular packaging

Packaging sustainability is a complex and increasingly topical issue, which cannot be confined to environmental considerations.

It requires all operators of the supply chain, from labelling companies to producers, and consumers themselves, to reflect as one and identify univocal solutions.

We have already taken the road leading to a green economy, and it is no longer possible to turn back.



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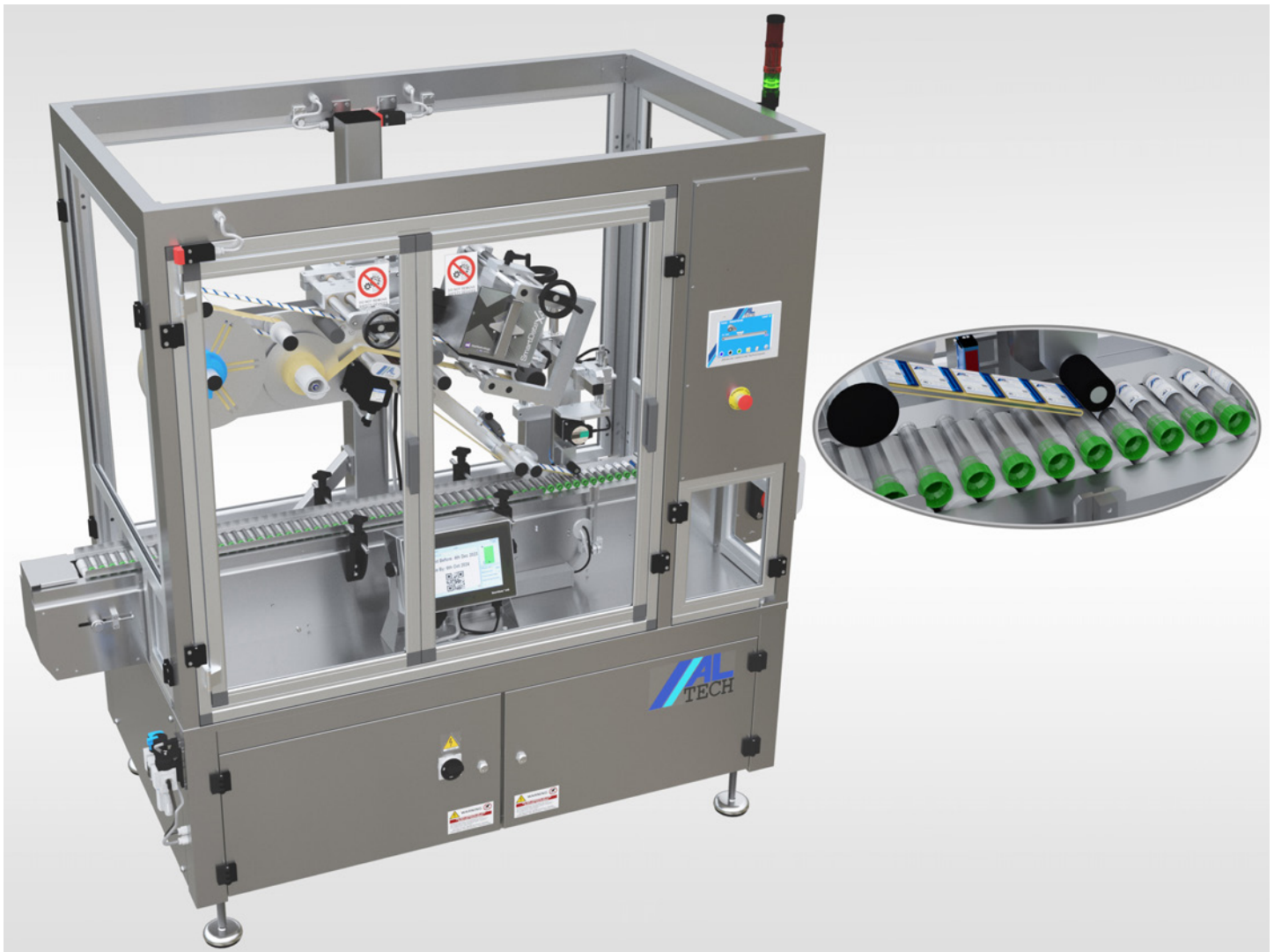
McCormick Place - Chicago, Illinois
23- 26 October 2022
Lakeside Upper Hall, Booth LU-8509



ALTECH presents the latest innovations in the labelling and identification sector

After two years of enforced closure, 2022 will see the resumption of trade fairs with physical attendance in the packaging sector as well. More specifically, visitors will find the following new products on display:

- An Alline E/C linear system for front-back labelling of flat and elliptical bottles.





The system on display will be equipped with a special feature – an electronic system able to change between formats on the machine simply by bringing up the recipe on the display, relieving the operator of the need to make most mechanical regulations.

This new system is not, however, a spectacular idea developed only to amaze attendees, but is actually a device which can already be ordered from the range of available options for ALline labelling systems.

- A newly designed ALcode P system, able to print and apply labels to pallets at multiple positions and heights.

The system, which will be exhibited as a concept, is based on a programmable robot arm which offers exceptional flexibility, and can be easily reprogrammed to satisfy a multitude of pallet labelling requirements.



The ALTECH stand will also feature numerous other machines representative of ALTECH's selection of labellers, from the range of labelling heads (recently overhauled, and also available in industry 4.0 version) and the ALcode print/apply series, through to a system for labelling food trays and a wrap-around labelling system for vials and syringes.

All systems will be exhibited fully operational, as per ALTECH tradition.

www.altech.it

ALL4PACK EMBALLAGE PARIS reinvents itself !

As the reference and indispensable end-of-year trade event (from 21 to 24 November 2022 - Paris Nord Villepinte, France), ALL4PACK Emballage Paris has today positioned itself as the leading international exhibition for all sustainable packaging and intralogistics solutions, covering the entire production line, including machines. It aims to be a source of inspiration to support all the players in the sector in the face of current and future challenges, by decoding regulations and highlighting the most responsible innovations.

1,300 exhibitors are expected, including approximately 50% from outside France. In fact, 86% of the stand space is already booked. Many leading firms, such as : ATLANTA STRETCH, AUER, BFR SYSTEMS, DOMINO, FILPACK, FRANPACK, FROMM, G.MONDINI, GETRA, GOGLIO, ISHIDA, KRONES, MARCHESINI, MARKEM-MAJE, MOM, NEWTEC BAG PALLETIZING, ROBOPAC, SEW, SHOELLER ALLIBERT, SIDEL, SONCINI, TOSA, ULMA, UNISTA... have confirmed their attendance.

ALL4PACK Emballage Paris will be held in Hall 4 and 5A of the Paris Nord Villepinte Exhibition Centre. This new location, which is more compact will enable a better distribution of the show's sectors : Printing, Logistics, Packaging and Processing.

66,000 visitors (including 35% from outside France) are expected and in addition to this comprehensive offer, will be able to find out answers to their industry's challenges throughout a wide program of events and conferences.

Resolutely turned towards future solutions and innovation, this new edition



PACKAGING PROCESSING PRINTING LOGISTICS

21-24 NOV 2022

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of ALL4PACK Emballage Paris will offer a rich content:

- ALL4PACK INNOVATIONS will showcase the 2022 Awards winners
- The Objective Zero Impact area will highlight innovative solutions
- The Conferences area with a rich

and complete program animated by French and international speakers

This is an opportunity for you to share with your peers on your challenges, but especially to find solutions for the future! 🏛️

www.all4pack.com

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LIFO BUFFER SYSTEMS the search for maximum efficiency in packaging lines

The search for maximum efficiency in packaging lines requires solutions that allow compensating the idle stops that may occur on the different machines that compose them. With the increase of production rates becomes fundamental to have good capacity for accumulation to avoid having to stop the production while jam on any element of the line is resolved by the operators.

There are two ways to buffer or accumulate products: First in First out (FIFO), in which the first product to enter the buffer is also the first one to go back into production, and Last In First Out, in this case the last product to be loaded is the first one to go back when the line production capability is restored.

FIFO systems are best for fresh, low shelf-life products or even products that require to keep the cold chain such as ice creams or frozen food. Generally speaking, FIFO buffers are way more expensive machines and they really should be selected only when it's really necessary.

LIFO buffers on the other hand are perfectly fine to a wide range of products and typically offer the best value for the money. M.H. Material Handling concentrates on these kind of machines with two solutions BAT Buffer and Heliflex.

Both the products are LIFO buffers:

- BAT Buffer uses the BAT table-top chain, developed by MH and now available from a number of suppliers around the world. The side drive capability of the chain used in a spiral





allow reaching lengths up to 150 m (but 2 spirals can be linked in series and increase this capacity)

- Heliflex instead uses a special MH chain that wound on two drums, rising on one and descending on the other reaching a maximum capacity of 700 m.

In both cases the chain movement is controlled by inverter: in the Heliflex case o for a double spiral BAT Buffer, the inverter will be unique for the 2 motors, so that they will be perfectly synchronized to the same frequency.

In both cases the loading of the products takes place via a pneumatic switch system placed on the main line that, when downstream machine stops, move incoming products out in buffer direction. Thanks to the action of the inverter, you can place the products on the buffer maintaining a certain pace so that they do not touch each other and do not crush, avoiding possible damage.

In the moment when the downstream machine becomes available again or if the upstream production stops, the buffer reverses its direction of travel and starts the unloading phase.

The unloading of the products from the buffer can be done in two ways, the choice of which is linked to the maintenance or otherwise of the direction of travel respect to the time of loading.

- In the case where the products must necessarily maintain the direction of travel with which they entered the buffer, there is provided a product return system via a pusher, either



pneumatic or motorized depending on the required speed. The return rate will be anyway limited by the nature of the pushing device.

- In the case where the direction of travel of the goods is irrelevant for the purposes of production, the return may take place via fixed switch on an unloading conveyor and then through a merger system with the main line: the return will be limited only by the overdrive of the downstream machines. 🏭

www.mhmaterialhandling.com





CONVEYORS

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



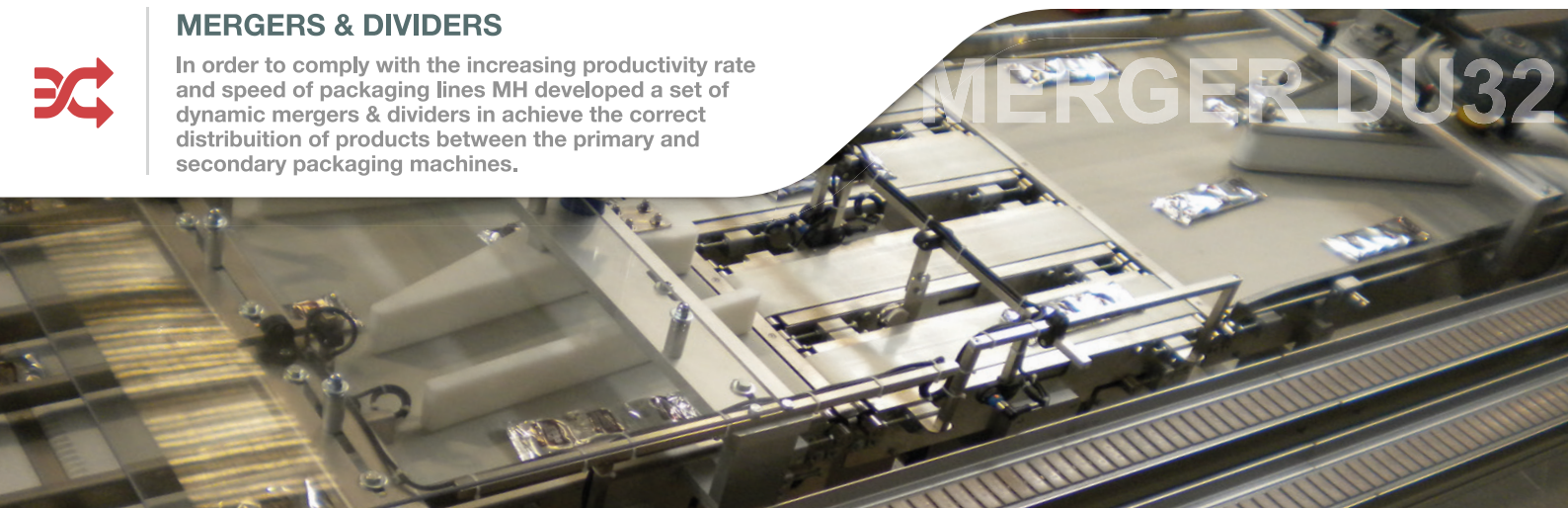
BUFFERING SYSTEMS

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



MERGERS & DIVIDERS

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



A star is born. Modular CM: the novelty by P.E. Labellers under the spotlights at Ipack IMA 2022

MODULAR CM is the new rotary labeling machine completely ergonomic and flexible, with its layout reconfigurable quickly and easily.

Modular CM is a compact and solid machine available in 4 sizes from small to medium, up to 6 labeling sta-

tions, 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.

This solution 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.

This ergonomic labeling machine meets perfectly the needs of many sectors and satisfies the production needs of the Food&Dairy, Oil, Beer, Wine&Spirits, Beer industries.



It is the latest creation of P.E. launched on the market a few months ago, presented at the major trade fairs 2022

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.

Modular CM will be exhibited at the next international trade shows:

Syskevasia

(Athens - GR, 30/09 - 03/10)

Vinitech

(Bordeaux - FR, 29/11 - 01/12)



The machine has already been in the spotlight of 2022 important trade shows:

Enoliexpo

(Bari - IT, 10-12/03),

BBTech Expo

(Rimini - IT, 27-30/03),

Vinitaly | Enolitech

(Verona - IT, 10-13/04),

Ipack IMA | Pharmintec

(Milan - IT, 3-6/05),

Austro Vin

(Tulln - AT, 5-7/05),

Hispack

(Barcelona - ES, 24-27/05).

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 developed 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 & spir-

its, 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 distributed 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



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PROCESSING & PACKAGING Needs



pacprocess
food pex

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India**

PACPROCESS AND FOOD PEX to take place in November 2022



Pacprocess India will be held on 23 to 25 November 2022 at Bombay Exhibition Centre, Mumbai. The 2022 edition of Pacprocess and Food Pex India aims to create business opportunities, collaboration, and knowledge sharing for professionals in the processing and packaging value chain.


The organiser of Pacprocess India, Messe Düsseldorf India has announced the participation of over 200 exhibitors with 8,000+ visitors at the two-day event.

The exhibition will allow participants to meet industry experts, learn about major upcoming brands and discover current trends and technology under one roof from the processing and packaging sector.

Exhibitors to showcase packaging machines, packaging materials, machines processing of other food products, confectionery and bakery, pharmaceuticals cosmetics, storage, logistics, transport equipment, services, recycling and more.

The event aims to connect technology solution providers, enablers, end-users, and buyers and bring fresh insights from real world experiences. 🏢

www.pacprocess-india.com

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The SMART PACKAGING HUB is the Primary Sponsor of Cibus Tech Forum

Cibus Tec Forum 2022 will take place at the Fiere di Parma on the 25th and 26th of October, with six sponsors (Baumer, Cama, Clevertech, Opem, Tosa, and Zacmi), and with a format that includes a rich program of events focused on the topics of innovative materials for the circular economy, globalisation and the ecological transition, food safety and digitalisation, and sustainability in transformation and packaging technologies. An exceptional network that's entirely Made in Italy



Six companies, working together in a virtual and virtuous network, whose goal is to get the entire food & beverage packaging industry – from the primary to the tertiary sectors – involved; an industry that today is increasingly orienting itself towards the new horizons of Industry 4.0.

This is how the Smart Packaging Hub was born, inspired by a complicated moment in recent history, during which time it was nearly impossible to meet physically with clients and suppliers. Since then, with the return of industry trade shows, its physiognomy has evolved and transformed thanks to new partnerships.

Among these, the most important is the one with Cibus Tec Forum 2022,

conceived by Fiere di Parma and Koelnmesse and scheduled to take place on the 25th and 26th of October. The trade show will be characterised by more than just the classic pavilions and an exhibition area for companies, both large and small (because high quality Italian food subsists on innovation and discovery, biotechnology, research centres, and food and beverage incubators and innovators), as Exhibition Director Fabio Bettio points out: "There will also be demonstration areas and areas dedicated to innovation, with 25 conferences, 4 of which international, and a special space for the tomato product sector.

The two-day event will have an innovative format and provide an over-

view of the current technological innovations and most influential trends emerging in the food processing & packaging industry, which will have an impact on our future habits. We have ambitious objectives and a partner like Smart Packaging Hub can make all the difference."

For the occasion, Baumer, Cama, Clevertch, Open, Tosa, and Zacmi, the six companies which, together, make up the Smart Packaging Hub, will implement a complete system that's capable of responding to increasingly stringent consumer demands, as explains Luca Carollo, business development manager for Clevertch and keynote speaker at the digitalisation conference: "We're on the lookout for the packaging trends of the future. We envision a type of packaging that's sustainable without demonising plastic, which takes into account the carbon footprint of recycling and the push for metallic materials, with interesting cases as well, like the aluminium cans used in the United States for wine. In Italy it's difficult for us to understand, but for the young American target customer these seem to be the ideal solution, claiming 10% of the market. Sometimes it doesn't take much at all to become a bit more sustainable: for example, one of our Norwegian clients saved 4 tons of plastic in one year, just by changing its end-of-line."

And while it's true that the 200 exhibitors at Cibus Tech Forum come from all over Europe, North Africa, and the Balkans, as well as the United Arab Emirates and Saudi Arabia, it's also true that when it comes to food, Italy blows the rest out of the water. As Enrico Pucci, project manager of The Kraft Heinz Company, tells us: "Over the past seven years, our facility in Latina has made considerable investments, in the order of €40 million, in machinery and production lines, with a special focus on the future. The site, of the historic Plasmon brand, transi-



tioned from two production lines for cookies, to just one, with enormous benefits from multiple points of view, while the energy consumption for the production of baby food was drastically curtailed. A focus on innovation is essential, but it's not the only aspect that makes a difference. In our case, our product has the added value of being 100% Made in Italy, because the machinery and technology, and not just the raw materials, come from our country." This topic will be explored by Pucci during one of the four Cibus Tec Forum conferences, in particular the one dedicated to innovative materials for the circular economy.

Meanwhile, the experience of Mulino Marino's Piedmont-based company that has produced certified organic flours since 1956, is set within an exquisitely traditional context. The company boasts a history in which innovation and tradition come together seamlessly and which will be presented at the conference dedicated to globalisation and the ecological transition.

"Thanks to Tosa's guidance," explains the third-generation owner and keynote speaker Fausto Marino, "we've been able to innovate while remaining true to our identity. We have

a strong relationship with farmers throughout Italy, because we want to guarantee biodiversity and attempt to "ruin" as little as possible the products of our country. We slow process rye, spelt, and enkir, an ancient grain, using a 70kg photovoltaic system and IE3 motors. We try to adhere to the logic of circular economy, which includes the reuse of bran by-products, and, since 1956, have ground our flours with natural stone mills (today we have 10), whose roughness is created by hand with a hammer.

The care that we take with our products also extends to their 'clothing', with packaging that represents who we are." A company founded on tradition, with a particular focus on sustainability. "In our opinion," concludes entrepreneur Federico Marino, "our company is a shining example of how technology and tradition are able to represent a winning combination."

The fourth international conference, on trends and food safety, will involve a discussion between European institutions, the General Directorate for Health and Food Safety (DG SANTE), and the Food and Drug Administration. The conference is also awaiting official confirmation of the European Food Safety Authority's participation. The case of Policom, a Calabria-

based pastry company established in the 1980s, will represent dedication to safety, as illustrated by Giovanni Motta, sales director of the Zacmi supplier: "The company is specialised in the production of nut-based spreads and rice, almond, and oat beverages in aseptic conditions. They offer kosher and halal products as well. Monitoring is extremely tight, as is its focus on the environment: toasting is done with infrared light, the plastic used is recyclable, and the company is equipped with a photovoltaic system and a water collection system which is aimed at getting through the summer dry period. The company provides a successful case history which will illustrate its strengths during the conference."

Baumer, Cama, Clevertch, Open, Tosa, and Zacmi will provide the framework of the event: together they have more than 1000 employees and more than €300 million in turnover, 95% of which abroad, and are the primary exporters worldwide.

100% Made in Italy: proof of the enormous innovative, technological, and creative skill of these Italian companies, which, when they create a network, are capable of exceptional results. 🏠

www.smartpackaginghub.com



“ COMPOSTABLE PACKAGING TO LIMIT THE USE OF PLASTIC ”

Every year, over 2.5 billion tons of waste are produced in Europe. To foster the transition towards a circular economy, the European Union is revising the legislation regulating its management. Among the salient points of the new legislative norms, a curb on the use of plastic and a focus on new materials, comprising compostable ones.



by Elisa Crotti

There can be no doubt that plastic is viewed in an increasingly negative light. Of course, there are some uses in which plastic is unbeatable, but everyone, with no exceptions, companies, consumers and even institutions are trying to identify equally effective and alternative solutions, to enable a wholehearted transition towards an authentic and new circular economy.

On this very topic, the European Union has implemented across-the-board legislation that regulates labelling and packaging, among other things. Through a series of provisions, the EU intends to do more and more to favour those producers who are more attentive to environmental issues and are committed to identifying eco design solutions that facilitate the recycling or reutilisation of packaging. One important aspect, defined by EU Directive 2019/904, regards the “fight against plastic” and, consequently, its substitution. According to the Directive, it is necessary to eliminate single-use plastic products (a first step having already been implemented in July 2021) to safeguard the environment in general and the marine environment especially which, as we all know, is particularly at risk.

It is not difficult to imagine the impact this legislation will have on packaging, especially food packaging. It is therefore of fundamental importance for companies to research and design new recyclable and reusable solutions aimed at replacing single-use plastic products.



On the subject of plastic packaging, the European Union foresees achieving the goal of recyclability for all packaging and plastic wrappings on the EU market by 2030. Directive 94/62/EU defines provisions on the management of packaging and its waste and aims at aligning the legislation of member States on packaging materials and their subsequent disposal, once they become waste. Moreover, it aims at improving the quality of the environment by preventing and reducing the environmental impact of packaging and its ensuing waste. It is here that compostable packaging finds its natural vocation. In fact, one of the roads taken by companies to reduce the environmental impact of packaging is to replace plastic with the new bio-based and compostable materials. A solution that is certainly effective in theory but one that poses certain limits when put into practice.

In the first place, not all the new materials now available, whether bioplastic or recycled, may safely enter into contact with all of the substances they are supposed to contain: take foodstuffs, for example, which are certainly the most critical. Secondly, this solution calls for an end-of-life supply chain capable of treating such materials to recover the resources used in their production, in terms of raw materials and energy.

There is still no structured collection and management system dedicated to compostable bioplastics, by which we mean plastics deriving from renewable and non-fossil sources which are capable of biodegrading in the composting cycles of organic waste. Such a system is a necessary condition for the development of this new sector, on a par with what has been achieved down through the years by the consortiums belonging to Conai for various conventional materials such as paper and glass.

The recent set-up of Biorepack, a consortium of 252 companies with an annual production of 90,000 tons of bioplastic, testifies to an awareness in this respect. This novelty is an important step forward on the Italian scene towards the introduction of a new category of alternative food packaging materials to plastic, in the strategy of achieving a transition to a circular economy.

The advantages of compostable bioplastic

Despite being easily mistaken for traditional plastic, in actual fact compostable bioplastic is a totally different story. Its consistency is identical, and so are its resistance and transparency, but its source is quite different: while plastic is made from petroleum, the compostable version is obtained from polymers of plant origin. It offers multiple advantages for both the environment – it



biodegrades in less than 12 weeks – and for human health. Compared to conventional plastics, compostable bioplastic emits a quantity of toxic gases that is decidedly lower.

Compostable bioplastic may be used alone or in combination with paper, to guarantee an optimal preservation of perishable foodstuffs. In this case, the packaging consists of two layers: a compostable film in biomaterial, possibly coated or metallized to act as a barrier to oxygen and humidity, and an external layer of compostable paper for a look that is immediately recognizable

by consumers as a “natural” and safe material. This type of packaging is designed to be disposed of in the organic waste destined for industrial composting, for the production of a compost rich in nutritive substances that are useful for fertilizing and regenerating agricultural soil.

Other materials for the circular economy

There are other more conventional materials providing proper compostable solutions, even though they do not appear on the list of “new materials”. Of these, paper and cardboard are certainly interesting solutions that have been used in food packaging for decades, to produce single-use plates and cutlery for example. The advantages of food packaging in paper and cardboard are multiple. Their environmental impact is close to zero since they are entirely recyclable and biodegradable and their strong propensity for customization makes them attractive to companies.

These are perfect materials for food packaging applications since they release no chemical components and avoid contaminating or modifying the properties of food contents.

Sugarcane pulp is a material made from the extraction residue deriving from the crushing and squeezing of the canes. Used to produce food containers that can be placed in conventional and microwave ovens, as well as in the fridge, this material offers an excellent substitute for polystyrene. A final mention is due to wood. Widely used in the creation of disposable products and food packaging, wood has proven antibacterial properties, as well as being resistant and long-lasting. Therefore, wood is another perfect material for eco-sustainable packaging, especially when employed to produce single-use plates. Moreover, wood waste can be utilized for composting or for producing renewable energy.

Legislation is accompanying the packaging industry on its way to a gradual shift from a linear to a circular economic model.

The transition to a circular economy can only be achieved by adopting new materials and developing structured chains for the recycling and management of packaging at the end of its lifecycle. For this purpose, it is primarily up to producers to show their awareness and willingness to change.



Reduce the carbon footprint of your packaging and improve recyclability with bopp films

Innovia Films is focused on producing new BOPP flexible films that aid the reduction of the carbon footprint of packaging, while providing technical performance, simplifying structures, and maintaining full recyclability.

At Fachpack, Innovia will be presenting examples of their solutions to:

- Reduce the use of fossil resources
- Extend shelf-life – less food waste
- Simplify pack structures
- Facilitate material substitution
- Contain post-consumer recycled waste
- Maintain food contact compliance
- Floatable shrink film that aids recyclability
- High yield IML films perfect for polyolefin mono-material containers

Stephen Langstaff, Business Development Manager, Packaging at Innovia



Films highlights “Last year’s COP26 summit reminded us of the importance of reducing our carbon footprint. Food production is a major contributor to global warming and resource efficient packaging plays a vital role in reducing the carbon impact by reducing waste and extending shelf life. The carbon footprint of packaging is usually comparatively small when compared to the product it is wrapping. This is one of the big advantages of flexible packaging. Due to its light weight, it is far more resource efficient than cans, bottles, tubs, or trays”.

The misconception that flexible packaging cannot be recycled is leading

some to poor environmental choices, fortunately, things are changing.

Langstaff adds “Our recent labelling product launches have been highly focused on enhancing the recyclability of polyolefin containers and PET bottles meeting the Plastic Recyclers Europe packaging design recommendations while supporting the ‘Design for Recycling’ initiative.”

Come to Stand 7-115 in Hall 7 to discuss your current packaging and labelling challenges. 🏢

packaging@innoviafilms.com



Encore REF30cn is a carbon neutral BOPP film that also provides the required technical performance for this application



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ON FOOD & BEVERAGE TECHNOLOGIES TRENDS

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Cibus Tec Forum will offer an **ALL-IN-ONE HALL** with:

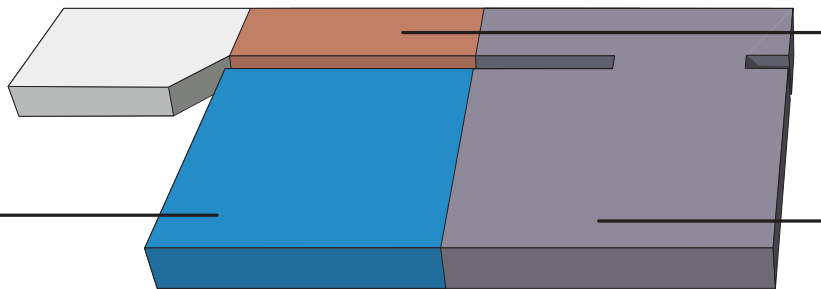
A **Plenary Hall** with four main conferences:

October 25, 2022

- **10 AM - 1 PM** - Processing and Packaging between digitalization and sustainability
- **2.30 PM - 4.30 PM** - Future trends in Food Safety

October 26, 2022

- **10 AM - 1 PM** - Supply chain and sustainability: from farm to fork
- **2.30 PM - 4.30 PM** - Innovative materials for a circular economy



Five Vertical Showcase Sessions Rooms

with highly specialized workshops dedicated to specific food sectors and future trends

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CIBUS TEC FORUM 2022, take a look at the future of innovation

Now more than ever, food and beverage challenges are extraordinary. Food manufacturers are focused on adapting to changing consumer demands while suppliers become partners able to understand the future needs and offer technological innovations. Cibus Tec Forum, the new Exhibition & Conference on Food & Beverage Technologies Trends that will run in Parma (Italy) on October 25/26, 2022, acts as enhancement element of the current situation.

Cibus Tec Forum will offer, in just two days, the discovery of the most innovative solutions and the most influential trends that will impact the way of producing, packaging and distributing. The event will take place in an all-in-

one hall with an innovative exhibition area, a plenary hall with four top level conferences and five thematic rooms with highly specialized seminars.

OUR FOUR TOP LEVEL CONFERENCES WILL DISCUSS ABOUT:

Digitalization and sustainability

Pandemic has raised awareness on food production, highlighting sustainability, for which digitalization plays a fundamental role. New technologies and Industry 4.0 are creating a wide range of opportunities and challenges for food producers. Topics related to technologies with the potential to transform production plants in a sustainable way will be explored. The main international research centers, food indus-

tries and retailers will join forces at our conference: **"Processing and packaging between digitalization and sustainability"** (October 25 / 10.00-13.00)

Food Safety

European and US organizations, together with key players of the food industry and retail, will be at Cibus Tec Forum to discuss and provide us with the future vision on food safety. According to the World Health Organization, over 200 diseases are spread through food, and 1 in 10 people get sick each year from eating contaminated food. Healthy food safety management can help prevent much of the burden that accompanies unsafe food.

Conference: **"Future trends in Food Safety"** (October 25 / 14.30-16.30)

Cibus Tec Forum will offer an **ALL-IN-ONE HALL** with:

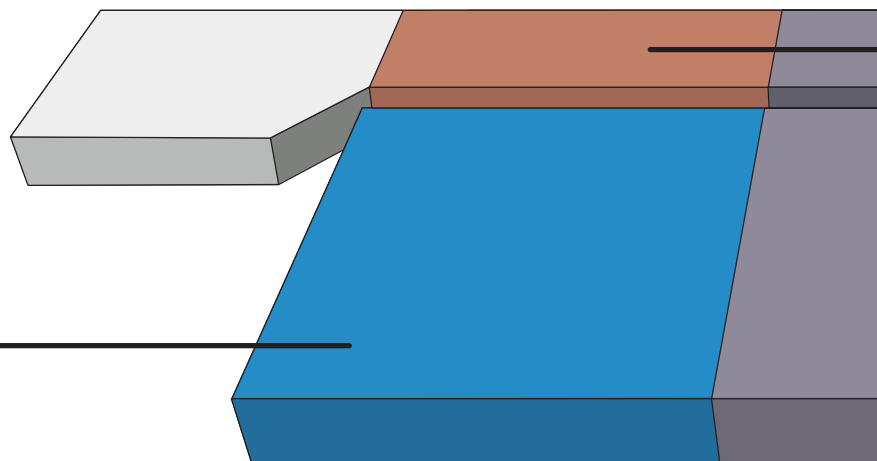
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Innovations, business and networking in the heart of the Italian Food Valley



Five Vertical Showcase Sessions Rooms

with highly specialized workshops dedicated to specific food sectors and future trends

Exhibition Area

with pioneering technologies, innovations, startups and live demos zones

From farm to fork

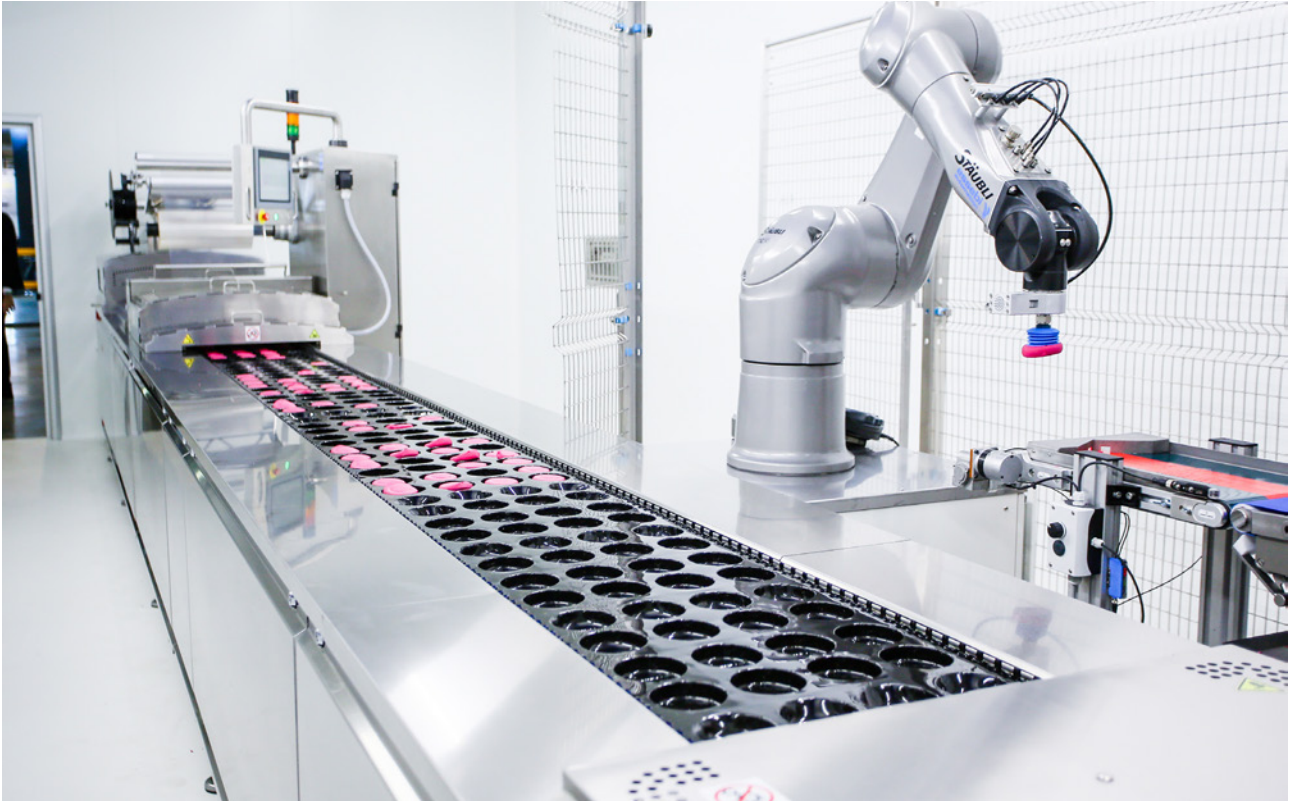
The European Green Deal sets out how to make Europe the first climate-neutral continent by 2050.

It maps a new, sustainable and inclusive growth strategy to boost the economy, improve people's health and quality of life, care for nature, and leave no one behind.

The Farm to Fork Strategy is at the heart of the Green Deal.

Strengthening the sustainability of our food systems can help further build the reputation of businesses and products, create shareholder value, improve working conditions, attract employees and investors, and confer competitive advantage, productivity gains and reduced costs for companies.

Conference: "Supply chain and sustainability: from farm to fork" (October 26 / 10.00-13.00)



GS1 Italy Observatory it emerges that the share of 100% recyclable packs is currently only 6.2%, but is destined to grow by double digits, in the next years.

Conference: “Innovative materials for a circular economy” (October 26 / 14.30-16.30)

Cibus Tec Forum, with its perfect mix of the most progressive technology companies, key players in the food industry and most authoritative speakers from the national and international scene, will be a unique moment of sharing, business and networking for building a new global food and beverage strategy. 🏛️

Packaging

Packaging sector is experiencing an ever-growing evolution, driven above all by the theme of sustainability.

According to a research published by Market Watch, the green packaging sector will increase globally by 154 billion dollars by 2028 (+ 60%) reaching a turnover of more than 413 billion.

Attention to green is also increasingly important in Italy: from a survey by the

www.cibustecforum.com



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“INFINITELY RECYCABLE ALUMINIUM: IT'S POSSIBLE!”

They say it's the packaging of the future due to its ability to be incredibly sustainable: it adheres to the most stringent requirements of circular economy and can be recycled infinitely. From food to cosmetics, aluminium is a true superstar.



by Elisa Crotti

There's no need to leaf through marketing manuals to understand the extent to which packaging represents the company that has chosen it, the product that it contains, and the philosophy with which the single product or product line has been conceived. Among the many materials there are to choose from, one is beginning to emerge above all the others, so much so that in some sectors, like that of cosmetics, it's becoming a real trend.

Every sustainable product line has metal containers on the shelf. Aluminium, a historic material that dates back to the previous century, is rapidly gaining ground thanks to its unparalleled characteristics which are firmly in keeping with the concerns of today.

Aluminium for Sustainability

If there's one thing that has recently caused aluminium to make a resounding comeback, it's the enormous attention which companies and consumers are paying to the topic of sustainability. In this regard, aluminium is practically invincible. Obtained from bauxite and pressed into very thin sheets or foil, it's a material that is 100% recyclable. This would already be enough, but there's more: aluminium can be considered a permanent raw material in that it can be recycled infinitely, never losing its primary characteristics.

When a company chooses aluminium for its packaging, it is clearly communicating its desire to find an alternative to plastic and to minimize the environmental impact of its products, because when the product is

finished, its container, if properly disposed of, can be completely transformed into a new raw material. Choosing a renewable material is an important step in preserving our planet's resources.

To this end, in 2014 the organisation Metal Recycles Forever™ was established in an effort to inform consumers about the proper disposal of their products' packaging and about the impact that this can have on our planet's resources. Credit for the initiative goes to Metal Packaging Europe, which connects 760 European companies (employing more than 180,000 individuals), 90% of which are made up of small and medium sized enterprises. The objective is clear: to make metal the preferred choice for consumers and for industrial packaging.

Both companies and consumers have responded well to the initiative. A study from December 2021, con-





ducted by Metal Packaging Europe and European Aluminium (the European voice of the aluminium industry), demonstrates that the recycling rate of aluminium cans in Europe, Switzerland, Norway, and Iceland has remained constant at 76%. Considering the hefty increase in the consumption of cans, this amounts to a record level of 488,000 tons of cans recycled, which translates into savings of 4 million tons of CO₂ (equal to the emissions of a European city with 440,000 inhabitants, like Bratislava or Tallinn).

Not Just an Ethical Choice: Aluminum's Characteristics in Terms of Product Safety and Preservation

If there's one thing that makes aluminium interesting not only to the food industry, but also to the cosmetic and pharmaceutical industries, it's its extreme safety. Aluminium has numerous qualities which, most importantly, are not lost over time, even during the recycling process. Aluminium has an outstanding ability to preserve its contents and is so "healthy" that it can be commonly used to package foods: beer cans and the aluminium foil used to cover chocolates are an example. It's a material that releases no substances which are toxic to humans, even when burned.

Aluminium eco-packaging is known in the food industry for its unquestionable ability to extend foods' shelf life, as well as to maintain their flavor and organoleptic characteristics, guaranteeing a protective barrier against light, air, bacteria, liquids, and humidity. These same benefits apply to cosmetic products.

Here, in particular, aluminium is ideal for containing not only traditional cosmetics, but also cosmeceuticals and product lines that are free of parabens and preservatives

in general, which, more than other products, require an insulating packaging that's able to preserve the product's functional characteristics and prevent oxidation. Finally, aluminium has the advantage of being a lightweight material, which makes it possible to save an enormous quantity of raw materials and energy in the production process overall.

Aesthetics are Important Too

Plastic and glass have monopolized the world of packaging, with aluminium only recently – precisely because of the modern consumers' desire for sustainability – starting to claim its own well-defined space and be appreciated by popular brands in various sectors.

One might assume that its eco-friendly characteristics and ability to preserve products would be sufficient to justify this shift, but the aesthetic appeal of aluminium packaging is playing a big role as well.

In fact, the ultra-thin and meticulous workmanship of its sheets allows it to conform to the most original designs: aluminium is malleable and pliable, and can be "bent" to fit practically any idea, making it one of the preferred materials among the gurus of the design and architecture world.

But that's not all. Its versatility and ability to adapt to unique details and come in almost any colour can lead to the widest variety of solutions: from glossy finishes to matte ones, from a minimalist look to fluo-pop redundancy. Creativity and sensory engagement are limitless and made possible by the ability to create, for example, silkscreens, pad prints, engravings, or even reliefs.

In this way, aluminium is able to satisfy the most unique demands of every sector.

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Whatever your specific sector in the food and beverage industry, your treasure is the recipe and results you've achieved after years of research and innovation, searching for the best ingredients and processes. Considering the way you transfer heat to your product, how you clean, how you sterilize, will all make the difference and contribute to achieve the result you are looking for. For 60 years we have worked to innovate and develop our solutions for the food and beverage industry, with an holistic approach which includes the knowledge of your specific requirements. Your experience. Our technology. Amazing results.



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RUMMO is born again thanks to unique partners

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

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

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

#SAVERUMMO IS ICI CALDAIE'S CONTRIBUTION

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

tory with its expertise.

The beginning of a successful collaboration

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

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





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

To do so, ICI Caldaie has always relied on the collaboration with national and international partners, including research centres, universities and manufacturing companies, and on innovative methods (including design thinking, a person-centred process aimed at solving complex problems). ICI Caldaie, in fact, strongly believes that only through a multifaceted and versatile know-how it is possible to create a truly efficient and functional system. In

the specific case of Rummo, the challenge was to continue to improve the quality of its production, reducing both energy costs and the company's environmental impact. Making use of each other's expertise, ICI Caldaie and S4E System developed several solutions that perfectly met the requirements of the pasta factory.

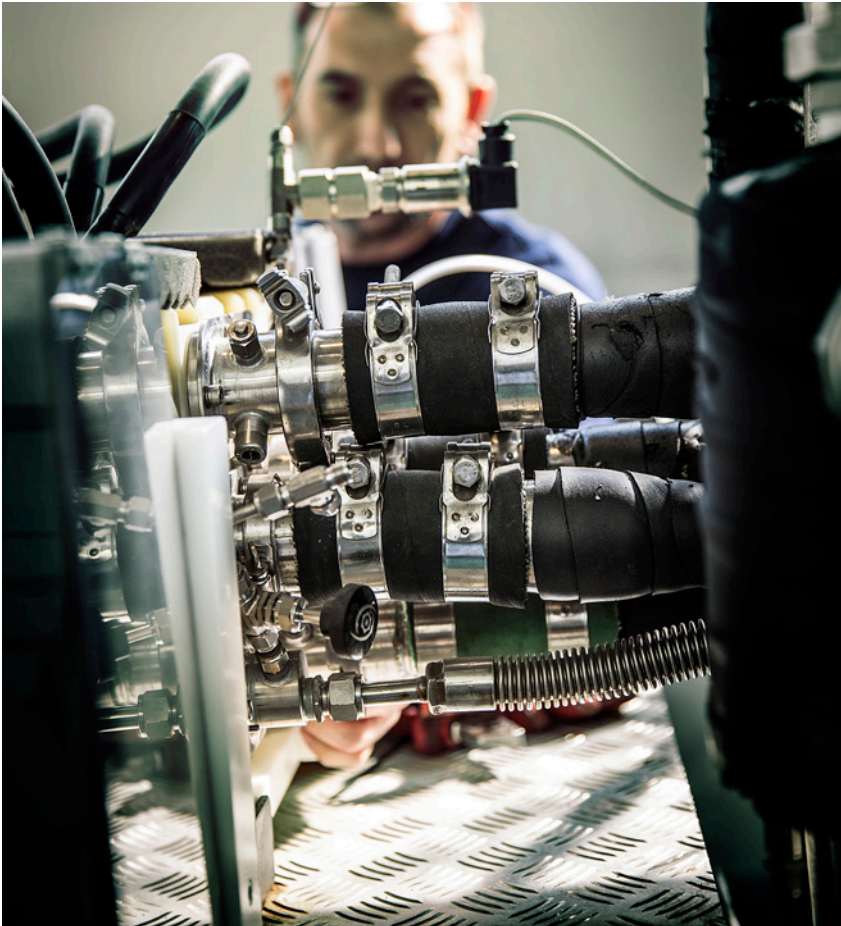
Interventions and results

The design and modernizing activity was performed throughout 2016 in collaboration with the plant technicians, and ended in 2017. The interventions mainly focused on the heating plant, but also involved the refrigeration plant, the compressed air plant, the vacuum plant and the general energy monitoring system of the heating and refrigeration plant, including the Energy Diagnosis procedure according to the Legislative Decree 102/2014. The main intervention in

the heating plant was to improve the production efficiency of superheated water. S4E System identified the main problem, detecting an ex-ante situation with an efficiency of 86% characterised by the presence of a boiler that used diathermic oil as an intermediate heat transfer fluid for the production of superheated water at 140°C.

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

To date, the boiler working on the three pasta production lines in Room 2 produces at full capacity about 50% of the nominal power. This translates



into a methane consumption saving of 200,233 Sm³/year, corresponding to about 58,000 €/year. The new system configuration also eliminates the diathermic oil circulation pump (diathermic oil pump Q=400mc/h H=35mt c.l. Pel ass= 45kWel) with a consequent electricity-saving equal to 356,400 kWh/year, about 28,500 €/year.

The energy efficiency path has thus produced the expected results: lower costs and reduced environmental impact.

Overall, the intervention conceived by S4E System and carried out through the introduction of an ICI Caldaie boiler has led to saving about 234 TOE/year, a cost reduction of about 86,500 €/year and a decrease of about 520.86 tons of CO₂. The energy improvement process is not limited to this but has involved other sectors with excellent results. In the refrigeration plant, for instance, a reduction in

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



TOTAL ECONOMIC SAVINGS

154.100 €/year



TONS OF CO₂ SAVING EVERY YEAR

800 Ton/year

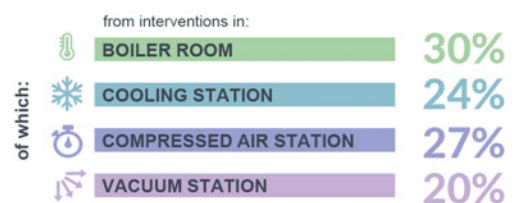
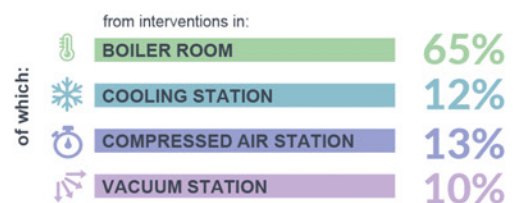


equivalent to the emissions of 100 medium-sized cars that make 65,000 km



TOTAL POWER SAVING

1.202.359 kWh/year





energy consumption for the production of chilled water has been achieved by changing the system configuration and improving the efficiency of chilled water production by achieving an EER of 4.5.

This result was made possible thanks to inserting refrigeration units with screw compressors under inverter and replacing the plate heat exchanger with direct exchange and mixing hydraulic disconnector to work at the same

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

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

This replacement has allowed a saving of electricity of 30 kWh in addition to the non-use of chilled water for cooling, which means a saving of electricity of 237,600 kWh/year, equivalent to about 19,000 €/year and about 78.41 tons of CO₂ less released into the atmosphere. S4E System has also introduced an energy monitoring system for the heating and cooling plant, and also installed switchboards with PLC and digital interface to replace the previous electromechanical switchboards with no digital interface. In 2019, Rummo commissioned S4E System to carry out and transmit the Energy Diagnosis procedure according to the Legislative Decree 102/2014.

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

When the client's initial needs are fully met, there is no question of success. Success is made possible by the vision of those companies that no longer think themselves in terms of simple producers, from an individual perspective, but see the project on a larger scale.

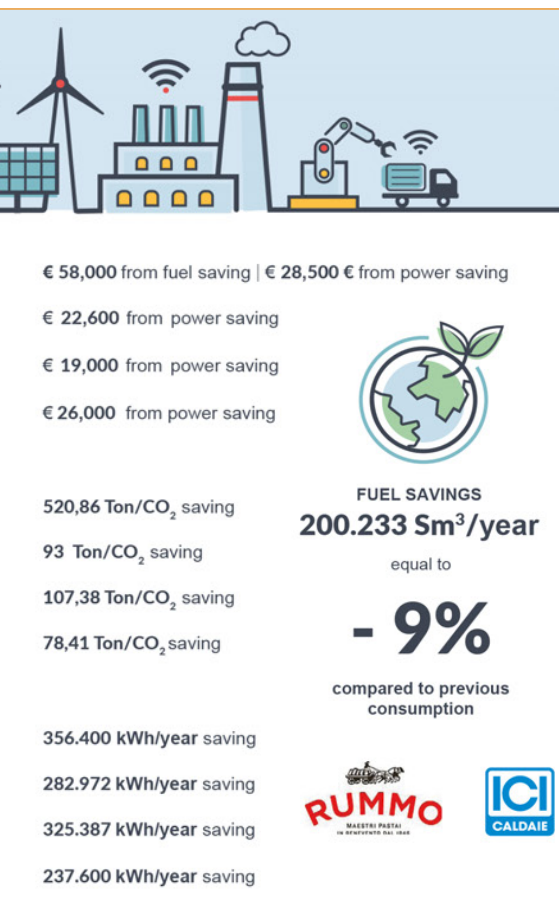
Only if driven by the desire to achieve a comprehensive solution one can establish partnerships with other companies that have different specializations and bring together multiple skills to develop complete projects.

With this ambition in mind, a company like ICI Caldaie collaborated in the energy improvement process of another company, in this case Rummo, not simply offering its boilers, but participating in a design process that involved many other areas.

Starting from a specific urgency, making useful energy-saving actions, it has been possible to create a condition of saving in a wider sense, making the company sustainable while maintaining the high-quality standards of its efficiency and productivity.

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

www.icaldaie.com



“ROLL-IN INDUSTRIAL BLAST CHILLER & FREEZER MOD. AS ULTRA-FRIBOX”

Fields of application

Catering and food industry in general

Description and strong points

Roll-in blast chiller and freezer suitable for any size of trolley. It allows the following cycles, to stop the bacterial alteration of the products, in compliance with the sanitary standards:

- blast chilling from +80°/+90°C to +3°C;
- blast freezing from +20°/+25°C to -18°C;
- blast chilling/freezing from +80°/+90°C to -18°C.

Each function is either controlled by product probe or timer. Several standard models are available, up to 10 trolleys, with possibility of customization.

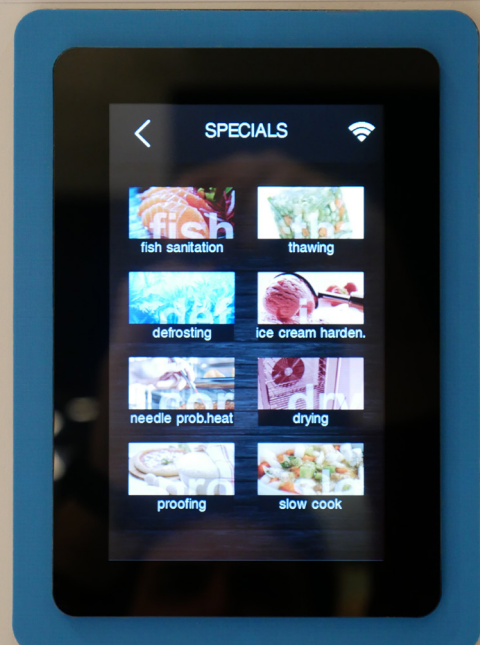
Each model is available with several refrigeration capacities, for different freezing productions. Great production capacity with very low energy consumption.

Additional functions are:

LOW TEMPERATURE SLOW COOKING, THAWING, NATURAL PROOFING, ICE CREAM / GELATO HARDENING, DRYING.



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Including AIRCARE BOX sanitization system by ionization.

Technical specifications

- inside cladding stainless steel Aisi 304 scotch-brite, smooth finish
- outside cladding white PVC-coated galvanized steel, smooth finish, or stainless steel
- panel thickness 100 mm
- hygienic fully radiused floor and ceiling joints
- hinged door at the front with frame heating
- possibility to have stainless steel cladding on both sides
- split refrigeration unit with 2-stage semi-hermetic compressor for temperature down to -40°C
- standing air coolers which can be opened for inspection and washing, hot gas defrost
- possibility to operate up to 8 hours without defrosting, fin pitch 12 mm
- HACCP touch-screen controller, built in the door, with large capacity for storing recipes
- bumpers for racks, pressure relief vent
- also available as blast chiller only at positive temperature

www.frigorbox.it



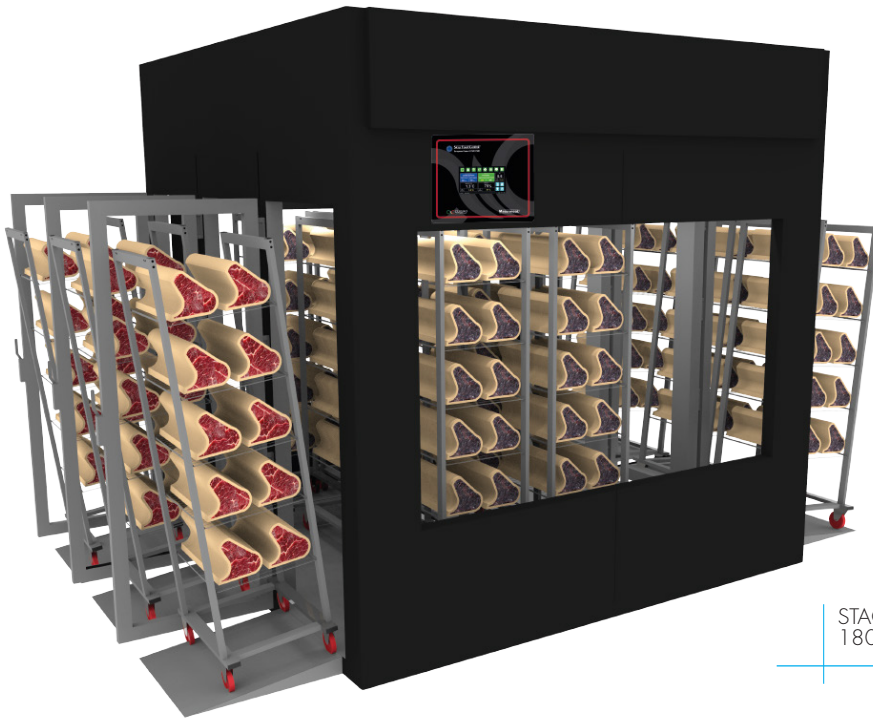
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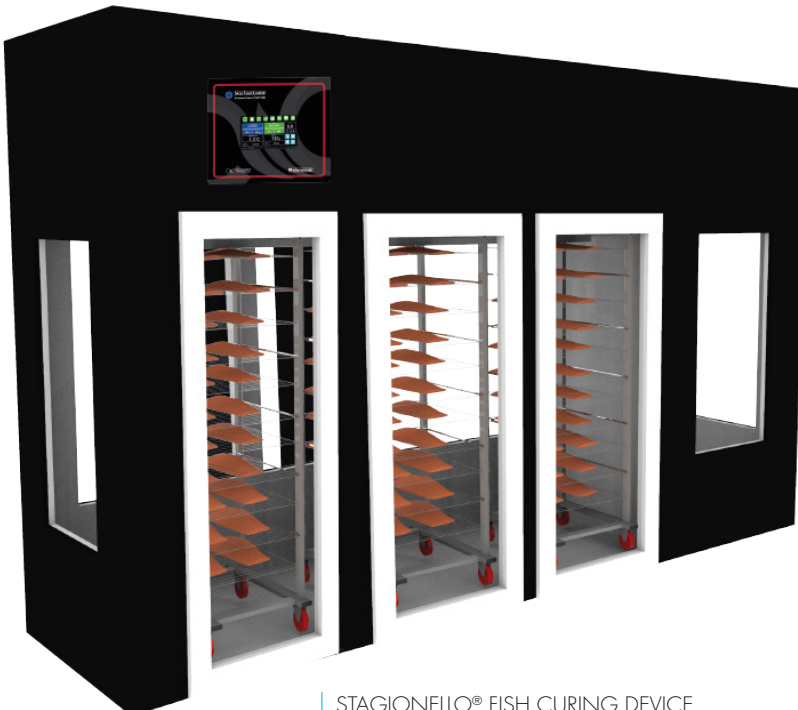


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1800KG



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PROTEC, technological history in constant evolution

Optical sorting Machines that are made in Italy for the vegetable, fruit, seafood, wine and agricultural industries

PROTEC is an industry leader, specialized in the design and production of sorting machines for companies that work and process agri-food products. The PROTEC factories located in Collecchio, Parma, have for almost thirty years designed, developed and manufactured electronic inspection and selection systems that use optical sensor technology applicable in the processing of a wide range of food products in various industries.

The founder and president of the company, Luigi Sandei, is a visionary in his field.

His first futuristic idea came about in 1968, when he designed the first machine for mechanized harvesting of tomatoes: a machine destined to change the way this vegetable was harvested in Italy and in Europe forever.

Twenty years later, the entrepreneur from Parma came up with another production problem in need of a solution, that was the application of optical sorting machines during produce collection, there was a need for machines that were able to carry out quality control and discard unsuitable produce, before delivering the product to the next stage of processing down the line.

With this idea in mind, in 1990 Sandei founded PROTEC-Sorting Equipment, the first Italian manufacturer of optical selectors that was 100% Made in Italy. These machines are able to detect defects in products and foreign bodies on the selection lines, discarding them with extreme precision. Thanks to the color selection and



Aspirix

ASPIRIX PF50: suction ejection sorter with 1 to 4 cameras for fruit and tomato pulp, diced compotes and extruded

infrared illumination, only regular and uniform produce is selected based on the item's degree of ripeness, skin and pulp integrity. The defects that need to be expelled can be preset by the user via simple touch-screen technology.

From that moment on, the development of PROTEC technology has only moved quicker, and the company now has a new mission: to offer its customers safe, accurate and efficient products that solve all types of production requirements.

PROTEC, which was established to facilitate Sandei self-propelled harvesting machines to collect tomatoes, has over time has been able to utilize the same technological expertise for

other products such as olives, vegetables, corn, legumes, seafood, salads, potatoes, nuts, chestnuts and grapes selected for winemaking.

The present range of optical sorting models offers users a wide range of functions, which both assist with and apply to the food, wine, fish and agricultural sectors.

The history of Protec is as important as its future. The company is continually expanding, thanks to its powerful Research and Development Department, which supplies the innovative technology to create sorting machines that are not only efficient and reliable but also precise and capable of increasing the production and technologi-

cal prowess of companies in the agrifood sector, even those with specialized projects. Among the many accolades that PROTEC is most proud of are those that have transpired in the wine industry.

These distinctions prompted Sandei and the team to create a dedicated wine division. In recent years, the company has installed more than sixty different grape selectors tailor made for winemaking. These are not only found in Europe (Italy, France, Spain, Germany, Austria) but also in Japan, the Napa Valley, California, South Africa, Chile and Argentina. The company name has become a reference point for the wine sector, thanks to x-tri technology.

PROTEC'S commitment to research and innovation is also demonstrated through the rewarding collaboration the company has developed with the University of Parma, with whom there is a mutually beneficial exchange of resources. As PROTEC uses state-of-the-art equipment to carry out its experiments, the company can offer real-life opportunities for young and deserving engineers to work and study inside a modern and stimulating business reality. The PROTEC optical sorting machine collection is designed for agriculture and the industrial processing of food products. The current range of products is the result of many years design and management experience and the development of a highly competent and motivated professional team who are continuously developing ideas and processes that can adapt to the most varied project requirements and production lines.

In 2021 Protec has designed and placed on the market a new sorting machine called X-TRI 50 ECO, more compact and customizable to sort different products especially winemaking grapes, easily adaptable to new and existing processing lines. This machine is equipped with the most advanced artificial vision system for a deeper grape analysis. This model "ECO" is the new line of sorters that are also suitable to sort whole vegetables, in leaf and fruit. Always one step ahead, Protec brings innovation to the sorting world. 🏠

www.protec-italy.com



Air ejection sorter for winemaking grapes.

X-TRI ECO
the winemaking
grape sorter for small cellars



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www.protec-italy.com

“ PROTEIN ALTERNATIVES TO MEAT.
VEGETABLES ARE IN FIRST PLACE, BUT THERE’S
NO SHORTAGE OF NEW ENTRIES. ”

Meat alternatives represent a glimpse of the future and a gesture of goodwill towards our planet’s resources. There are various kinds: from “classic” vegetables to cultured meat. A challenge which by 2030 will claim 6% of the global market.

Protein From Alternative Sources

With a portion of the market giving meat the side-eye, and with the awareness that a certain amount of protein is essential to keeping our bodies healthy, research is more and more persistently focusing on so-called alternative proteins, derived from sources other than those strictly connected to animal farming. Various studies are being conducted, all with the common goal of becoming part of a market which is experiencing significant growth, as demonstrated in a recent



by Elisa Crotti





study by the Good Food Institute which, looking to the future, predicts that by 2030 the sale of vegetable-based meats will claim a full 6% of the global market. Furthermore, according to an analysis by the Boston Consulting Group², this positive trend involves not only market shares, but also the tendencies of consumers, with vegetable proteins expected to be able to compete against their animal counterparts in terms of price, flavour, and consistency by around 2023.

And while these alternatives are made with well-known vegetable sources, like soy and rice, other vegetable-based raw materials are also gaining momentum, such as lupins, peas, wheat, sunflower seeds, and hemp, as well as algae and micro-algae. And not too far on the horizon we can expect cultured meat and insects.

A Demanding Consumer

How do consumers choose their products made with alternative proteins? A fundamental aspect seems to be resemblance: the product must not only provide a source of protein, but must also resemble meat in terms of how it feels in the mouth, how it looks, and how it tastes. This is why, in the development of new products, companies must adopt a holistic approach, taking into

account ingredients and technologies, as well as market trends and various culinary influences.

A focus, therefore, on flavour, consistency, and colours. To this end, the market is beginning to present a wide variety of innovative extrusions, binding systems, and stabilisations like panades and coatings, with grain-based functional ingredients in first place, due to their ability to offer technological benefits.

Digitalisation and Processing Technologies

Digitalisation plays a key role in the alternative protein sector as well. Essential to reducing time and costs in product innovations, digital configurators also make it possible for producers to assemble the desired product in less time.

Extrusion processes are often used to obtain a consistency similar to that of meat. Depending on the process, it's possible to produce dry granules which are further transformed into products which resemble ground beef or, through "wet" extrusion, fibrous protein structures used, for example, in vegetarian cutlets. With extrusion technologies, all users, from start-ups to large-scale producers of meat-alternative solutions, are able to satisfy the growing market demand and develop new



products. Furthermore, modern technologies also make it possible to use alternative proteins like those from hemp and micro-algae.

The further processing of raw materials for the production of "meat" balls, cutlets, or sausages is, on the other hand, performed using the classic machinery for meat processing, like pastry cutters, meat grinders, filling machines, and extrusion machines. Here tradition is making way for the present, adapting itself to the market's new raw ingredients.

Cultured Meat and Protein From Insects

The great challenge of cultured meat sees new players at the starting blocks. Biotechnology start-ups all around the world are working in their laboratories, researching the meat of the future. The principle is the same: stem cells are drawn via biopsy from the muscular or adipose tissue of a mother animal and subsequently multiplied in enormous bioreactors. The use of 3D printers and special supports makes it possible to create meat-based products. To help consumers accept these products and limit their prices, companies are researching vegetable-based nutritional solutions that replace animal whey.

Despite the fact that cultured meat seems promising, it will face three major challenges: research, which must be financed by public funds; further development in the regulatory framework, which creates a context that is advantageous to producers and consumers; and widespread information which allows consumers to evaluate this type of product with objectivity and trust.

In terms of insects, the sector, which is currently characterised by SMEs and start-ups in Europe, and in particular in Germany, must achieve a level of automation. Given that they are living organisms with varying sizes, shapes, and vital parameters, insects pose enormous challenges to automation. The objective is, with the help of sensor technology and analysis software based on artificial intelligence, to encourage their industrial cultivation in order to make this raw material available on a large scale, and ultimately be able to select insects with certain specific characteristics (for example fat/chitin content), to be proposed for specific uses.

The topic of meat alternatives is so relevant that 200 of the approximately 900 exhibitors at IFFA 2022 in Frankfurt will be representing this sector.

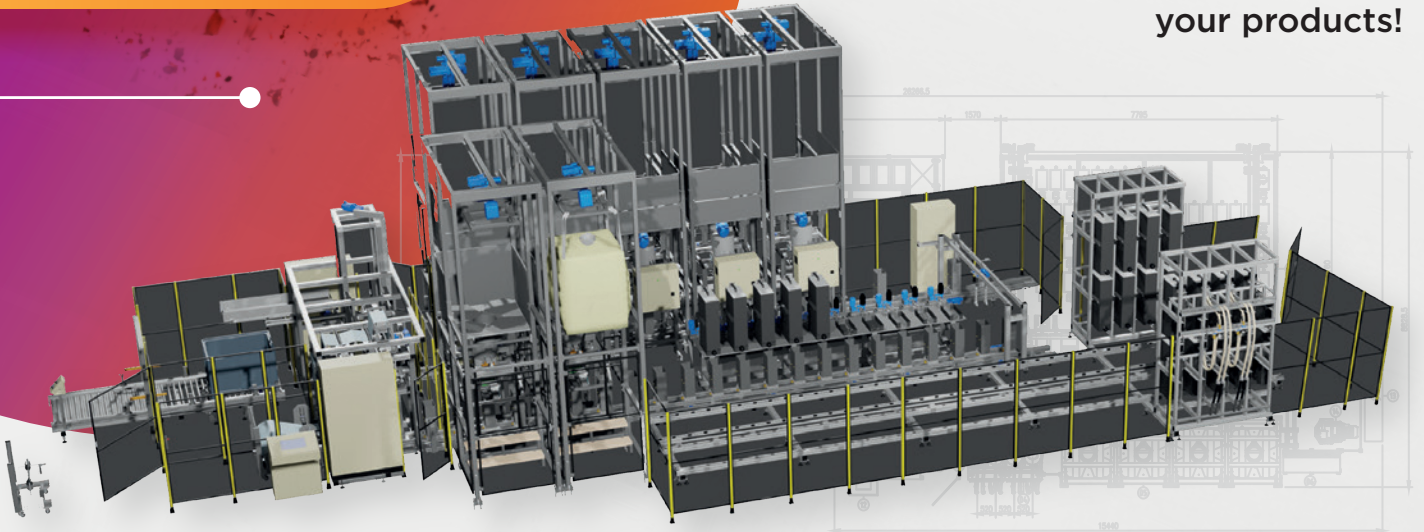
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Color Service is an Italian excellence and since 1987 has positioned itself as a leading supplier of automatic dosing systems for any kind of powder and liquid product.

With a start in the textile field and thanks to years of experience and know-how, Color Service introduced its unique technology into many markets segments (rubber, tire, cosmetics, plastics) before orienting his innovation into the food industry, where the dosing of powders and liquids requires considerable precision, speed and traceability.

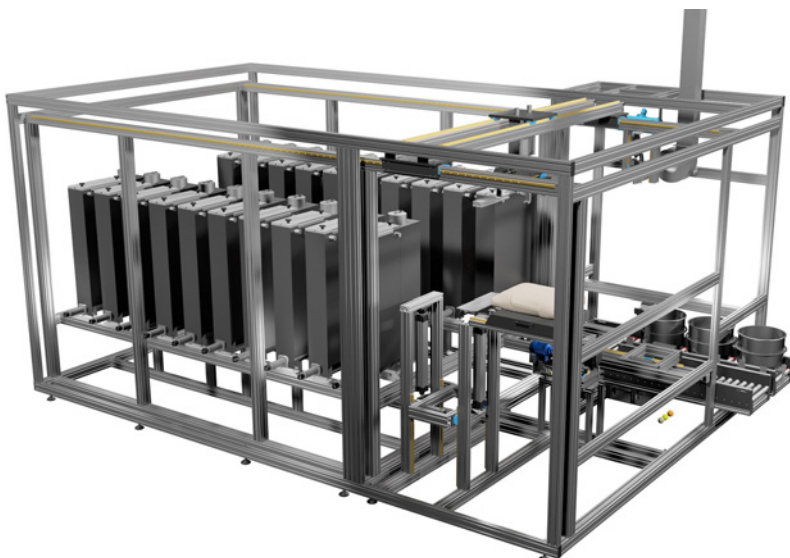
Why dosing is so important in food processing?

Weighing is a key element of the food production process for quality compliance: dosing the proper amount of ingredients is extremely important to fulfill recipe specifications and constant quality requirements. In most cases, the food industry's

weighing department employs operators who manually dose raw ingredients, resulting in difficult and complicated management in terms of weighing accuracy.

To support this necessity, our technology is designed to solve problems associated with the manual weighing of any kind of powders and liquids applied in the food industry and it is developed with the goal of achieving a safe, fast and precise dosing. The aim is therefore the development of high-efficiency systems that allow to minimize the production costs and boost productivity while also improving final product quality, essential for the competition of all companies.

According to customer's requirements, Color Service offers to the market two



solutions of automation: a complete full automatic and a semi automatic weighing system.

Full automatic dosing system

With the full automatic dosing system, all processes are automatically monitored and data are recorded in the software integrated with the customer's management system. The activity of the operator is exclusively confined in the loading of products into storage silos of various capacities through high-performance vacu-

um for powders and pump for liquids that guarantee fast loading with low air consumption.

During the dosing, a multi-scale conveyor completely aspirated through a dedicated dust extraction system allows high dosing accuracy of recipes that can be dosed directly into a bucket or in identified bags created in a completely automatic way: this is a fundamental characteristic that allows each individual recipe to be traced. The full automatic system, guarantees High Dosing Accuracy,

Batch Traceability and Modularity of storage stations and according to product consumption and production requirements, the system offers several storage modules of different capacities that could be interchangeable or expanded in the future.

Semi-automatic dosing system

On the other hand, the semi-automatic weighing system can offer a good compromise: the robotic storage of powder products with the manual





weighing assisted by a PC. In this way, according to the recipe, the system drops the right box and transfer it to the weighing position, where the operator, guided by the PC can dose the product.

Key benefits of our automatic dispensing system

By investing in an automatic dosing system, the customer will be able to benefit from a repeatable production process that runs 24 hours a day, is reliable and fast, in which human error is definitively eliminated and which allows leading to high-quality

end products with uniformity features throughout time.

Systems are user-friendly and software is intuitive and easy to use, allowing a quick and easy understanding.

„Dosing right the first time” as a consequence of accurate and exact dosing of powders and liquids, results in a reduction of product waste, energy/water consumption, processing times and, as a consequence, cost.

From the ecological point of view, our technology reduces to zero the exposure for operators to dangerous substances or toxic ingredients and provides absolute control of the dust

emitted during the weighing with the use of special suction devices, ensuring total operator safety and environmental protection.

Another significant advantage is the traceability of recipes. Indeed with a manual weighing, in case of non-conformity, it is impossible to identify all the products that are affected by this problem downstream and it is difficult to trace the causes upstream that can be represented for example by an incorrect mixing proportion or from a non-conformity of a specific ingredient. Without expensive labor costs due to manual batch processing and profit loss due to recipe formulation mistakes, companies can begin to boost profits, while offering a superior and uniform product to their customers. 🏠

www.colors-service.eu





PNEUMAX



Food & Beverage solutions

Technology and Competence to add value in your application

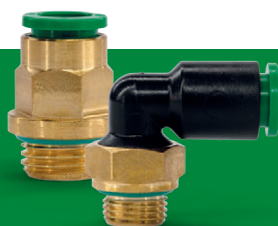
In Pneumax we manufacture components and systems for automation in the food and packaging sector by combining pneumatic technology, electric actuation and fluid control. A wide range of components in stainless steel, aluminum and technopolymer allows us to offer the best solution for each application, as unique and special as our customers.



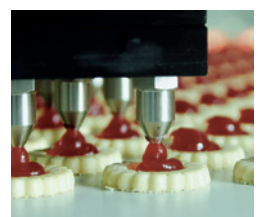
 Italian Excellence

FCM Fittings Food Contact Material

Compliant with MOCA and NSF/ANSI 169 standards



COMPONENT



pneumaxspa.com

PNEUMAX: components and systems for industrial automation

Pneumatic components, electric actuation and fluid control

Founded in 1976, Pneumax S.p.A. has become one of the leading international players in the field of industrial and process automation components and systems. The company is at the head of the Pneumax Group made up of 25 commercial and production companies with over 730 employees worldwide.

The international network includes 9 branches in Italy, 8 branches in Euro-

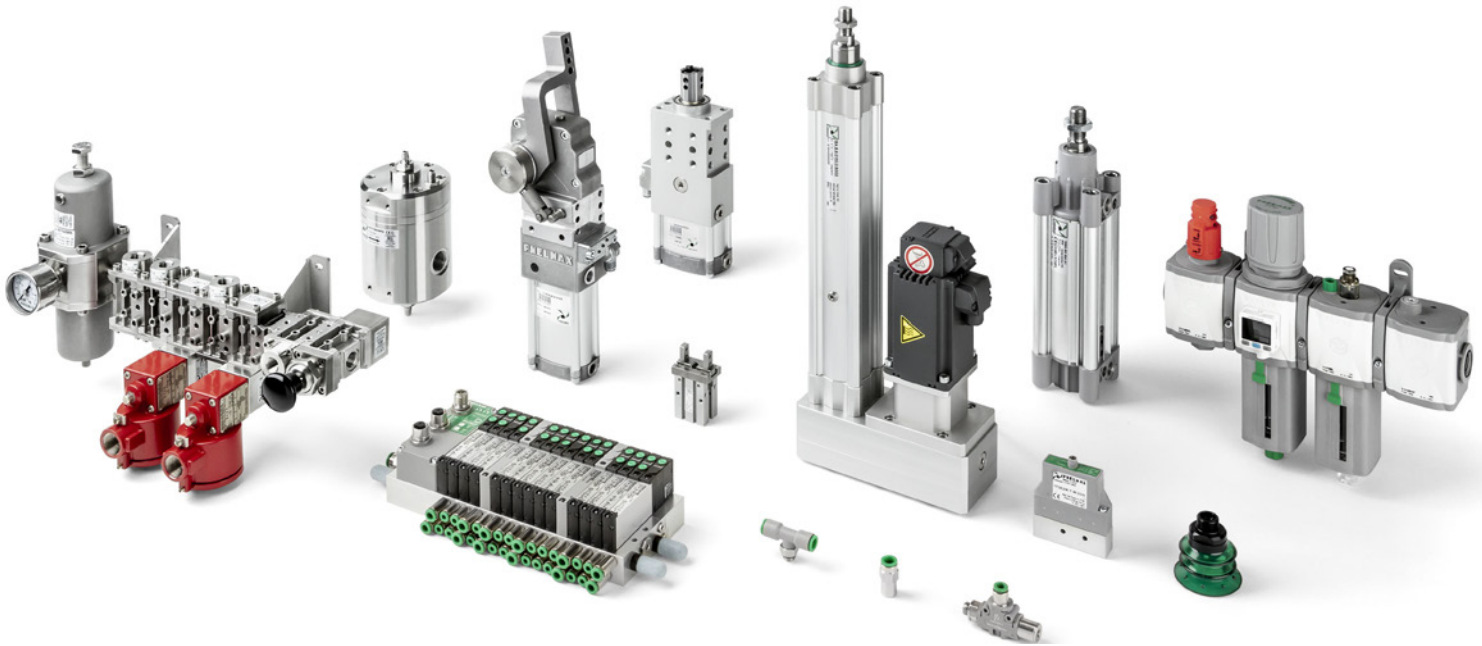
pe in addition to branches in the USA, Brazil, India, China and Singapore, and a vast network of distributors that guarantee presence in over 50 countries.

All of the Pneumax Group's manufacturing facilities are located in Italy, the seven units in Lurano (BG) plus Titan Engineering in San Marino. All the facilities comply with the environmental and workplace safety requirements set

out in standards ISO 9001: 2015, ISO 14001:2015 and ISO 45001: 2018.

Continuous investment in research and development has enabled Pneumax to expand its offer by combining well established pneumatic technology (actuators, valves and solenoid valves, proportional technology, fittings, air treatment, materials handling, vacuum), with electrical actuation and com-





ponents for liquid and gaseous fluid control and offering solutions made from different materials ranging from stainless steel to engineering polymers or from aluminium to brass.

The organisational structure designed to maximise flexibility and the use of cutting-edge technologies ensure maximum efficiency both for the supply of standard components and the creation of completely customised solutions.

At the same time, the development of mechatronic and digital expertise underlies the creation of integrated systems which, thanks to enabling technologies, are capable of meeting the requirements of Industry 4.0, from component interconnection to the ability to remotely control and manage component performance, without ever neglecting aspects such as optimising consumption.

FCM FITTINGS


Food Contact Material

The food & beverage and food packaging sectors are two of the sectors for which the company offers

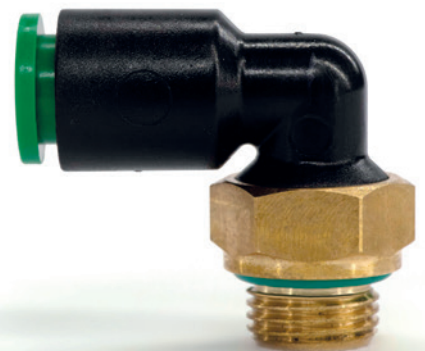
Pneumax Automation LLC
A Pneumax Group Company

128 Durkee Lane
Dallas NC, USA

specific products such as the entire range of stainless steel components (cylinders, valves and air system units and fittings) or FCM fittings which, in addition to ensuring reliability and high performance, comply with relevant international standards such as NSF/ANSI 169 and MOCA. FCM fittings are suitable for con-

tact with food and the passage of food fluids according to European Regulations (EC) 1935/2004, (EC) 2023/2006, (EC) 11/2011 and contact with drinking pursuant to Italian Ministerial Decree DM 174/2004. 

www.pneumaxgroup.com



THE HIGHEST SORTING EFFICIENCY ON UNWASHED POTATOES: discover Raynbow by Raytec Vision



One of the most meaningful steps forward is the high efficiency in the sorting of **unwashed potatoes** with **Raynbow** optical sorter. Raynbow was launched for the first time in the market in 2001 when Raytec was established, and it soon proved to be very effective for the tomato industry.

The technology of Raynbow has been so successful in tomato farms, that nowadays the largest tomato producers are using a Raynbow machine for tomato sorting. Rapidly, this machine was also applied to tubers like potatoes, onions, carrots, and fruits like

apples, cherries, olives, and plums. It is an optical sorting machine with high-resolution sensors that examine the product using the "high-speed double vision" system which analyses 100% of the surface of each product, and it is therefore particularly adapted for "rolling" products.

In 2021, the growing partnership with some of the largest potato producers allowed Raytec to perfect the application on unwashed potatoes, improving the machine's performance. Raynbow is able to discard **stones, soil clods, and green potatoes while being able**

to identify potatoes covered with soil. "The success on unwashed potatoes has been so great - explains Gianluca Simonelli - that our client Felbermaier has become our brand ambassador, opening up important opportunities in the largest potato-producing countries". Hans Felbermaier, the owner of a family-run company based in Bayern, enthusiastically participated in a video listing all the benefits of installing Raynbow for his production.

Not only accuracy but money-saving (due to the reduced number of manual sorting personnel), and well-structured

“Raytec Vision, an Italian company specialized in optical sorters, has closed positively 2021” says Gianluca Simonelli, sales director, who proudly talks about the latest important innovations in technology applied to food safety and quality.

customer care. “The installation took only one day - says Felbermaier - and thanks to the remote connection, it is always easy to contact technicians and solve problems”. Each sorting machine has its own user-friendly interface to monitor the machine’s performances and analyze waste in real-time.

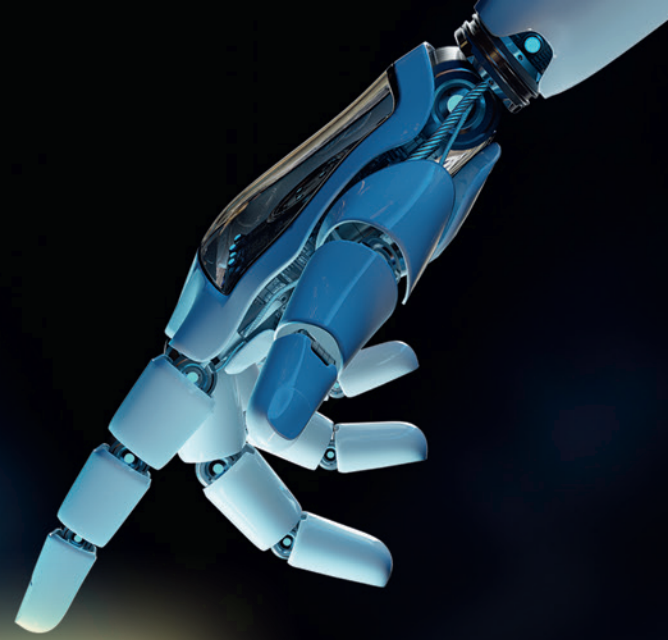
Raytec introduced also the Raynbow R-270 at the 2021 edition of Interpomm in Belgium. This sorter is designed to fit high capacities (up

to 55 t/h), and the 3WAY configuration drastically reduces waste by optimizing production and differentiating between A and B-series waste that can be collected and repurposed for other uses (such as becoming part

of animal feed). By autumn 2022, a 2.4-meter wide version will also be available to serve customers who need large hourly capacities. 🏢

www.raytecvision.com





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Fair for the sweets
and snacks industry.

mcTER

24/02/2022 

Exhibition on energy efficiency.

INTERSICOP

19-22/02/2022 

MADRID

Fair for bakery, pastry, ice cream, coffee.

SIGEP

12-16/03/2022 

RIMINI

Fair for bakery, pastry, ice cream, coffee.

BEER&FOOD ATTRACTION

27-30/03/2022 

RIMINI

Fair for beers, drinks, food and trends.

mcT ALIMENTARE

31/03/2022 

VERONA

Fair on technology for the food&bev industry.

FRUIT LOGISTICA

05-07/04/2022 

BERLIN

Fair for fruit and vegetables.

VINITALY

10-13/04/2022 

VERONA

International wine & spirits exhibition.

ANUGA FOODTEC

26-29/04/2022 

COLOGNE

Fair on food and beverage technology.

PROWEIN

15-17/05/2022 

DUSSELDORF

International wine & spirits exhibition.

COSMOPROF

28/04-02/05/2022 

BOLOGNA

Fair for the cosmetic production chain.

CIBUS

03-06/05/2022 

PARMA

Fair of food product.

MIDDLE EAST 2022/23

GULFOOD

13-17/02/2022 

DUBAI

Fair for food and hospitality.

GASTROPAN

03-05/04/2022 

ARAD

Fair for the bakery
and confectionery.

HOSPITALITY QATAR

21-23/06//2022 

DOHA

Fair of Hospitality
and HORECA.

DJAZAGRO

30/05-02/06/2022 

ALGERS

Fair for companies
of the agro-food sector.

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.

ANUTEC

14-16/09/2022 

MUMBAI

Fair for the food&beverage industry.

PACPROCESS FOOD PEX

23-25/11/2022 

MUMBAI

Fair for product from packaging.

WOP DUBAI

22-24/11/2022 

DUBAI

Fair for for fruits and vegetables.

PROPAK VIETNAM

09-11/11/2022 

SAIGON

Fair for packaging, bakery, pastry.

GULFOOD MANUFACTURING

08-10/11/2022 

DUBAI

Fair for packaging and plants.

GULFHOST

08-10/11/2022 

DUBAI

Fair of hospitality.

GULFOOD

20-24/02/2023 

DUBAI

Fair for food and hospitality.

EXHIBITIONS 2022-2023

IPACK-IMA

03-06/05/2022 

MILAN

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.

MECSPE

09-11/06/2022 

BOLOGNA

Fair for the manufacturing industry.

FISPAL

21-24/06/2022 

SÃO PAULO

Fair for product from packaging.

LATINPACK

29-30/06/2022 

SANTIAGO CHILE

International packaging trade fair.

DRINKTEC

12-16/09/2022 

MONACO

Fair for the beverage, liquid food industry.

FACHPACK

27-29/09/2022 

NUREMBERG

International packaging trade fair.

POWTECH

27-29/-09/2022 

NUREMBERG

The trade fair for powder processing.

mcTER COGENERAZIONE

23/06- 26/10/2022 

MILAN

Exhibition for cogeneration.

SIAL

15-19/10/2022 

PARIS

Fair on food products.

SUDBACK

22-25/10/2022

STUTTART

Fair for bakery and confectionery.

CIBUS TEC FORUM

25-26/10/2022 

PARMA

Fair for food & beverage technologies trends.

SAVE

26-27/10/2022 

VERONA

Fair for automation, instrumentation, sensors.

SIMEI

15-18/11/2022 

MILAN

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

ALL4PACK

21-24/11/2022 

PARIS

Exhibition about packaging technology.

INTERPACK

04-10/05/2023 

DÜSSELDORF

Technology focused on packaging, bakery, pastry technology.

TUTTOFOOD

08-11/05/2023 

MILAN

Fair B2B show to food & beverage.

HOST

13-17/10/2023 

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Fair for bakery production and for the hospitality.

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Fair for the bakery and confectionery industry.

CIBUS TEC

24-27/10/2023 

PARMA

Fair for food & beverage technologies trends.

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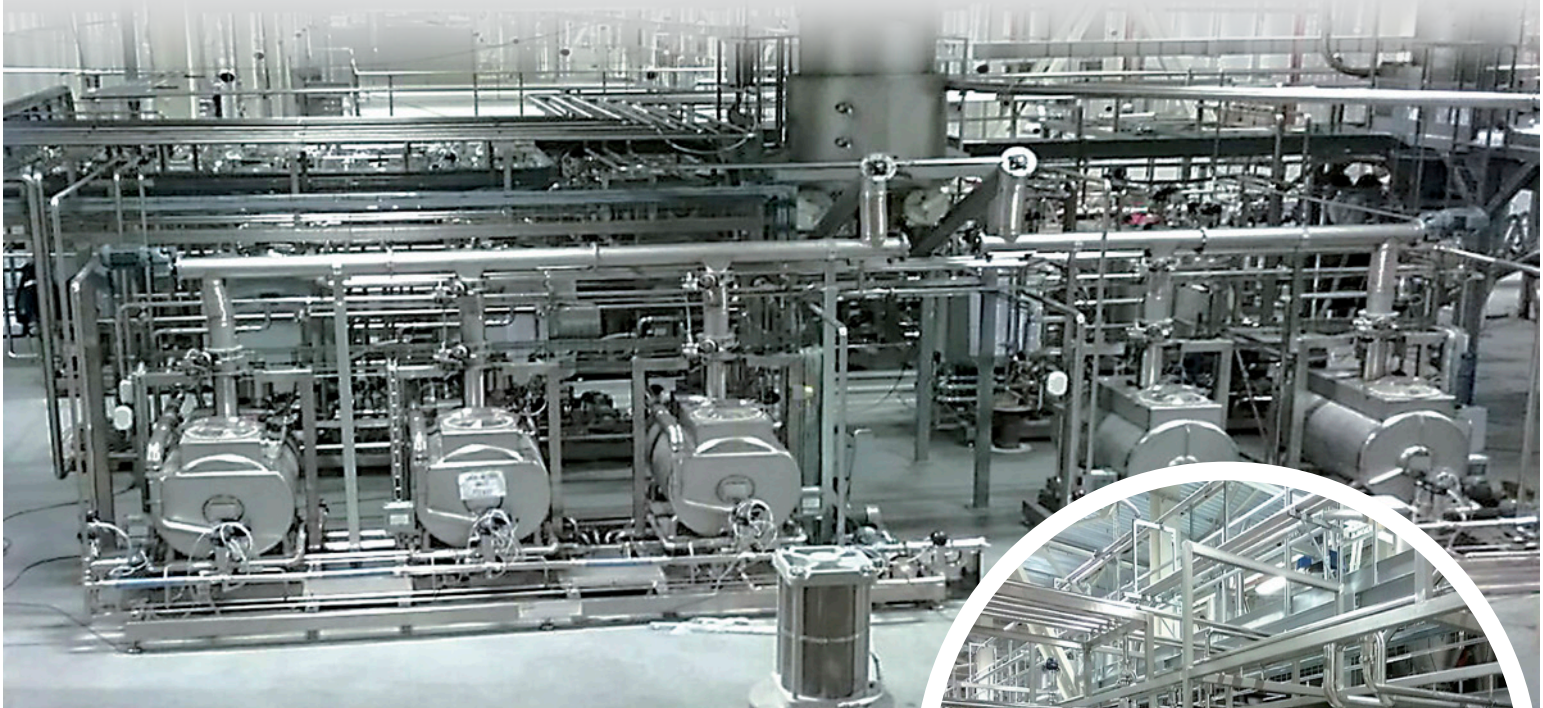
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