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n° 5-2022

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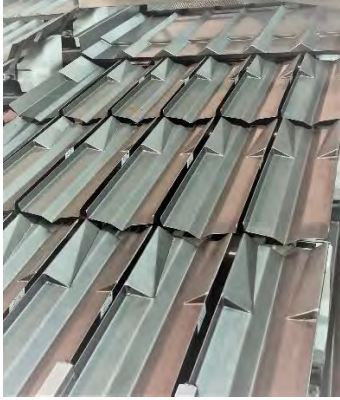
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SONIA V. MAFFIZZONI
Editorial Manager

Packaging, packaging of my dominion which is the most beautiful in your opinion? In the industry there is no doubt. Why, it is the package with so little plastic that the sustainable content can do without. Yes, a container with an almost totally organic content, which generates no waste and requires no sorting by consumers.

However, if these are the new horizons, the certainty remains that the shift towards sustainability – especially in the packaging sector where reliability and safety still count – will have to gradually come about. Plastic cannot be so quickly and easily ruled out (Is that what we really want?) Therefore, the real protagonists in the industry have become research and innovation. Both are oriented towards a single direction, as if guided by an invisible beacon: more and better sustainable materials, lower consumption and satisfied customers and consumers. Hats off to all the lads!

editorial management
and registered office:
Via Cesare Cantù, 16
20831 SEREGNO (MB) - ITALY
Tel. +39 0362 244182
+39 0362 244186

web site: www.editricezeus.com
e-mail: redazione@editricezeus.com
portal: www.ifoodonline.com
e-mail: marketing@ifoodonline.com
skype™: editricezeus

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managing editor

Enrico Maffizzoni
direzione@editricezeus.com

editorial manager

S.V. Maffizzoni
redazione@editricezeus.com

editorial production

Sonia Bennati
bennati@editricezeus.com

account dep. manager

Elena Costanzo
amministrazione@editricezeus.com

project and layout design

ZEUS Agency
grafica@editricezeus.com

creative dep.

ZEUS Agency
grafica@editricezeus.com

translations

Leomilla Translation

printing

ZEUS Agency

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SOLUTIONS FOR FOOD INDUSTRY.
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FOSTERING INNOVATION IN OMAN'S
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**EDITRICE
zeus**



“ THE PACKAGING REVOLUTION IN A WORD: EDIBLE ”

Edible packaging is a different way of solving the recycling problem. Some companies are already at work, whilst some solutions are now on the market. A new era is beginning, for consumers to discover ... and savour.

What is the most sustainable packaging we can imagine? The one that disappears without leaving - or almost without leaving a trace. Though this idea seems to belong to the realm of fantasy, it actually does exist here and now. The concept is edibility: the packaging is part of the product and is consumed with it. Possible? Absolutely: using some special technologies and the results of the most innovative scientific research. Experimentation has already begun.

So, if it is true that today 65% of food waste can be attributed to packaging, and if it is true that recycling the container is a “job” delegated to the consumer and that we are witnessing the overflow of layers of wrappings that protect ready-made or pre-packaged food for individual use, it goes without saying that edible packaging has all the potential for a market “breakthrough”, that just could find global consensus - among businesses and consumers.

We are faced with a new way of looking at sustainability, where the solution of the problem is shifting upstream.

Food packaging

Packaging for the food sector must meet several imperative requirements, which makes it especially sensitive. First, the packaging must guarantee the integrity and perfect preservation of the product, extending its life for as long as possible; here the benchmark is safety.

Furthermore, the packaging must not interact chemically with the product, whose nutritional characteristics and quality must be maintained. From the point of view of its footprint, functionality, ease, and convenience are



by Elisa Crotti



the key words. Then, packaging also has the key task of bearing all the necessary and useful information for consumers - in addition to whatever the company wants to make known or available that will differentiate its products from its competitors'. Finally, the packaging must respond to the post-consumer phase sustainably. In light of these considerations, it is surprising how people become aware of the existence of an environmental issue only when it comes time to dispose of the waste, without thinking about everything that came before.

Some virtuous businesses have begun to move in this direction by undertaking some interesting experimentation with the manufacture of alternative materials suitable for making packaging which is not only biodegradable, but even edible.

We are talking about a phenomenally challenging innovation with enormous commercial potential.

Edible packaging? Why, yes, thank you

There are several examples of companies that have moved towards packaging that is fit to eat. Analysing identified solutions can be a motivating force to find new paths toward a clearer picture of a phenomenon

which is practically in its embryonic stage. Attention is focused on materials.

The first is a comestible bioplastic obtained by processing algae, whose overproduction would otherwise be wasted. A bioplastic, which can be processed with food-grade inks and dyes, and which is easy to mould into shapes such as heat-sealable bags, plates or cups that can be easily manufactured from this product.

Due to its characteristics and nature and the hygienic conditions of exposure of this bioplastic to dust and microbes, it is more suited for use with fresh food to be readily consumed rather than providing a stable shelf life. Apart from being odourless and tasteless, it is high in fibre, and contains vitamins and minerals. For those who might not wish to eat it, this bioplastic can simply be dissolved in warm water for it to biodegrade completely or for use as a natural fertiliser.

Then, there is another new material made from sodium alginate and calcium chloride from which a thick gelatinous membrane capable of holding 250 ml of liquid can be made. Colours and aromas (e.g., mint or ginger) can be added to this completely edible membrane.



image: Freepik.com

Alternatively, it can simply be discarded like fruit rind, since it has been designed to biodegrade in just 4-6 weeks.

Though this material can only be stored for a few days making it suitable for immediate consumption, which cannot be deferred over time, it has some very interesting advantages that make it attractive to the market. First, it costs less to manufacture than plastic. Furthermore, its manufacture produces one fifth of the CO₂ and requires one ninth of the energy needed to produce PET. Manufacturers have indicated that it would be perfect for contexts such as sporting or large event venues where on-site consumption and waste production is very high.

And then there is the biomedical engineer who has just patented a membrane made of biodegradable cells and polymers that can be used to wrap food, preferably with a flavour added that is similar to its contents: for example, cocoa to accompany hot chocolate. This wrapping works just like the natural barriers that protect fruit and vegetables, preventing their insides from being exposed to oxidative damage caused by air. Similar to the solutions mentioned above, its limitations concern the hazards of possible bacterial contamination when products are marketed and displayed on shelves. Nevertheless, the membrane can be washed and sanitised just like ordinary fruit.

Thanks to a very simple low-tech process involving the addition of sugar and other organic substances to kombucha, the Chinese fermented tea beverage, within two weeks bacteria, yeasts and agricultural waste get together to create a cellulose-like membrane. This thin film, which acts as a barrier against oxygen, will prevent food from decomposing. Being made from plants, after use, it can be either consumed as a probiotic drink or composted into natural fertiliser.

This packaging is ideal for products such as nuts, seeds, dried fruit or precooked products. Unlike the other products mentioned before, because it is produced by fermentation, it has the advantage of a rather long shelf-life.

Towards the future: the weight of innovation and research

Among the many issues to be addressed to present edible, safe and effective packaging on store shelves, the foremost is shelf life. It goes without saying, however, that though the challenge is great these products could mark an epoch-making change. Some solutions are already on the market, whilst others require further research and investment.

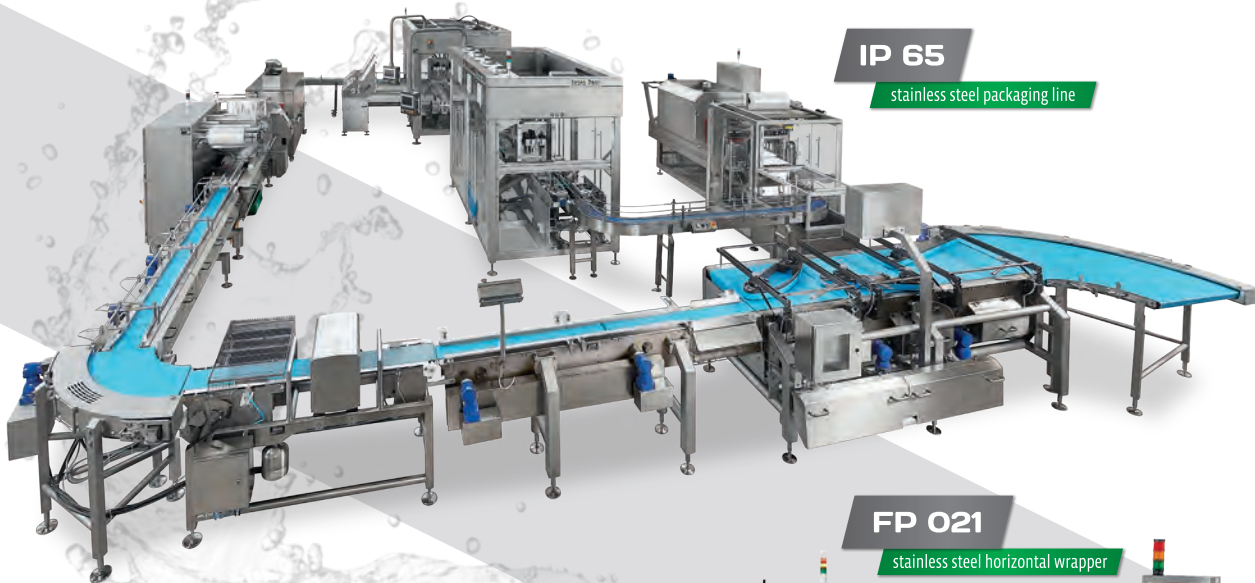
The road is truly interesting and hints at new horizons, capable of changing the rules of the game.



OUR STAINLESS STEEL JEWELLERY

IP 65

stainless steel packaging line



FP 021

stainless steel horizontal wrapper



FV 025

multi axis vertical wrapper



FP 027

wrapping machine for cheese



FP 025 PBA

stainless steel version



FP 025BB

stainless steel version



FP 095 AISI

stainless steel wash down long dwell



Tecno Pack

PACKAGING MACHINES



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 Dolce-

zze 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 artisanship meets Tecno Pack's technological innovation



Tecno Pack
PACKAGING MACHINES

iFP
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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. 🏡





ALTECH Advanced Labelling Technologies

ALTECH – Advanced Labeling Technologies – is one of the major European producers of self-adhesive label applicators for product decoration, coding and identification.

Today, the company distributes its systems all over the Italian territory through a network of direct sales, while the commercial distribution for Europe and overseas takes place in more than 50 countries through a network of 80 qualified resellers and 3 subsidiary companies in the United Kingdom, the United States and South America. Its range encompasses the following products:

ALstep – low-cost applicator featuring modular and flexible configuration.

ALritma – high-performance label applicator, which can be easily integrated in packaging lines. It is also available with thermal transfer printing group in the ALritmaT version, for print/apply applications.

ALcode – real-time print-apply systems which apply labels immediately after printing, in any position, on both stationary and moving products (even at high speeds).

A specific pallet labeling version, ALcode P, is able to print and apply

A5 format labels on two consecutive sides of a pallet (normally front and side, per EAN 128, or even three sides on request).

ALbelt – simplified linear system which is open, compact, and particularly economical. It can be configured for wraparound, c-wrap, top, bottom, top and bottom, top and side labeling of various products, cylindrical or flat.

It's ideal for labeling cases, boxes, trays, jars and cans.

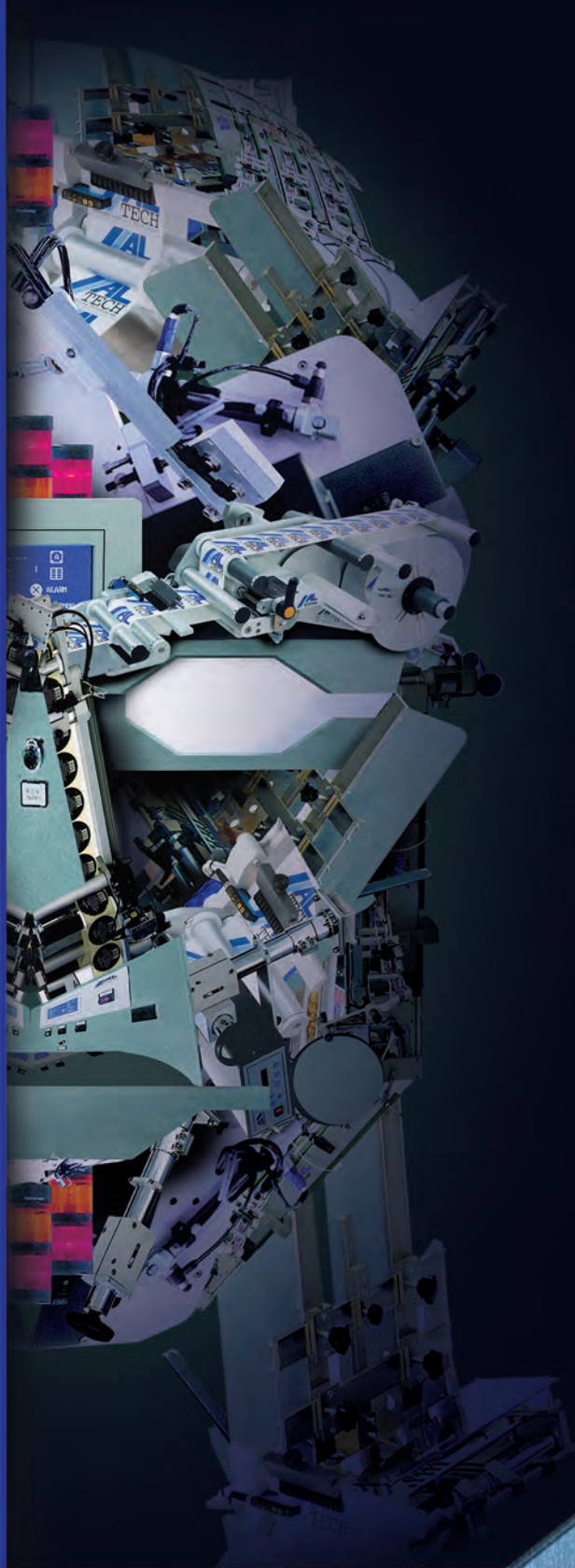




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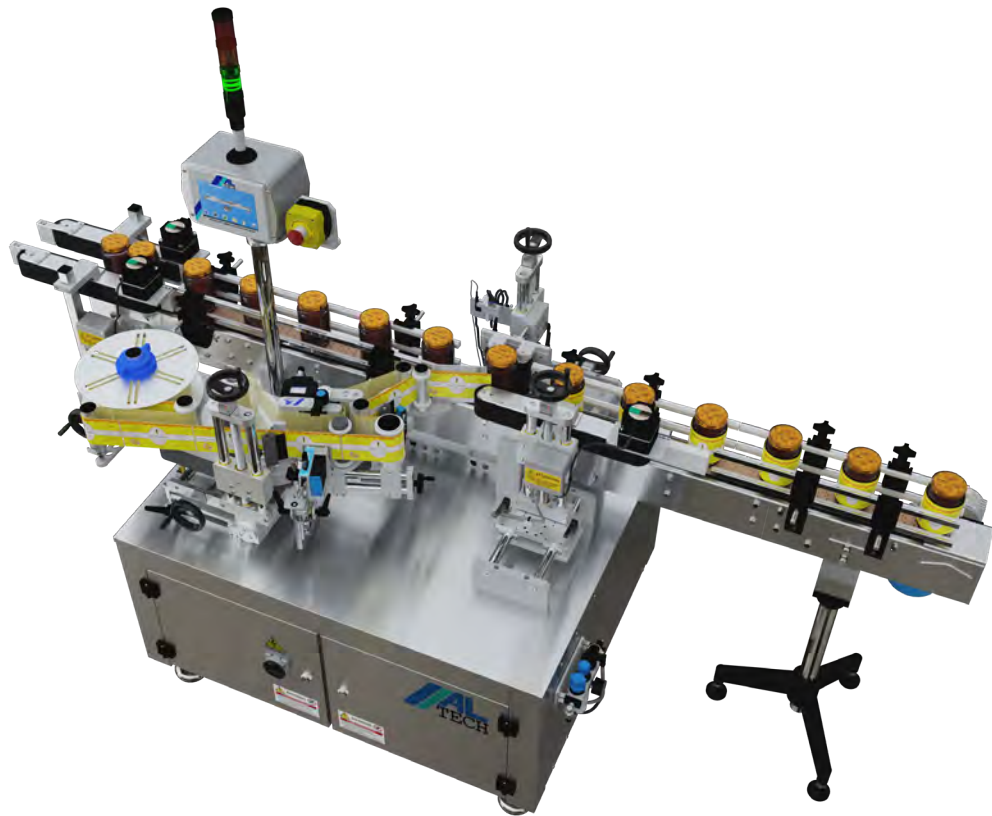


Its simple and solid main structure houses a conveyor and one or more labeling heads (choice of ALstep, ALritma or ALcode model).

ALline – complex linear system able to apply self-adhesive labels to a wide range of product shapes, constructed with the most reliable materials and components on the market to offer the highest levels of performance and production.

The modular design incorporates ALstep and/or ALritma heads, and can be configured on the basis of customer requirements, allowing application of labels of any shape and size for front/back or wraparound labeling and seal application to food, cosmetics, chemical and pharmaceutical products.

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MAKRO LABELLING: technology in evolution on the small and large scale



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

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labelling

Makro Labelling srl
Via S. Giovanna d'Arco, 9 - 46044 Goito (MN) - Italia
Tel.: +39 0376 1872203 - Fax: +39 0376 1872197
info@makrolabelling.it - www.makrolabelling.it





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

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. 🏠

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Mondi & Henkel partner to launch fully recyclable mono-material refill pouch for Pril

Mondi, a global leader in packaging and paper, and Henkel are helping consumers to wash dishes more sustainably by creating a completely new reuse packaging concept. The two companies worked together on a packaging solution for Henkel's hand dishwashing products that allows refilling plastic bottles from flexible pouches.

This supports Henkel's sustainability targets of making 100% of its packaging recyclable or reusable and reducing 50% of fossil-based virgin plastic by 2025.

Since January, consumers can purchase a new keep-at-home refillable pump dispenser with refills in the lightweight, mono-material pouch produced by Mondi. The flexible stand-up pouch reduces plastic by 70% every time it replaces rigid plastic bottles and is easy to recycle where existing infrastructure exists.

Convenient and lighter to carry home, the pouch completely empties thanks to its shaped design, leaving no residue. It is soft touch with a sturdy base so it can easily stand in-store, offering retailers attractive and eye-catching on-shelf appeal while also communicating all the brand information including sustainability benefits.

Mondi's leak-proof pouch is certified according to ISTA 6, providing a highly durable packaging for both in-store and online shopping.

Muriel Joncheray, Global Key Account Manager Consumer Flexibles,

Mondi says: "Sustainability is a vital element in the homecare industry and a trend that is shaping the whole market - and rightly so.

At Mondi, we have defined sustainability goals that focus on circular driven solutions in our MAP2030 action plan. This includes a target to make

100% of our products reusable, recyclable or compostable by 2025 – just like the recyclable pouch for Henkel. Our EcoSolutions approach meant that we worked very closely with the Henkel team to create the new packaging. While the aim was to provide a solution that helped Henkel reach its



The new packaging concept is being launched for Henkel's brand Pril in Germany. It has been certified by "Blauer Engel", the independent ecolabel of the German Federal Government



sustainability targets, we also needed to ensure the materials and structure would protect the product in transit and on-shelf, preventing leakage and minimising waste."

Carsten Bertram, Head of Global Packaging Innovation Dishwashing at

Henkel added: "At Henkel, we recognize our responsibility related to packaging. We're committed to driving sustainable packaging and have a set of ambitious targets.

Our strategy is based around circular economy and focuses on integrat-

ing recycled plastics, reducing the amount of plastic packaging, having reusable packaging and using fully recyclable packaging concepts to close the loop.

Mondi was the obvious partner to help us with their expertise in creating the best possible solutions - for the product, the planet and the customer."

The new packaging concept is being launched for Henkel's brand Pril in Germany. It has been certified by "Blauer Engel", the independent ecolabel of the German Federal Government that sets stringent standards for environmentally responsible products and services. 

www.mondigroup.com

- Mondi has created a recyclable refill pouch enabling Henkel consumers to reduce plastic by 70% and helping Henkel to move closer to its sustainability targets
- Henkel's Pril hand dishwashing liquid is available in a 100% recycled PET pump dispenser bottle which can be re-used many times using refills packaged in Mondi's recyclable mono PE refill pouch
- The innovative pouch is light-weight, convenient to use, certified as leak-proof and highly durable even for home deliveries





DUETTI PACKAGING designs and produces END-OF-LINE PACKAGING SYSTEMS

Founded in the 90s in Galliera Veneta (Padua), Duetti Packaging is a company specialized in the design and production of end of line packaging systems, with a particular focus on the beverage, chemical-pharmaceutical, personal care sectors.

In the last decade, the company has established itself and has increasingly taken a leading role in the Italian and foreign packaging market, thanks to a constant study of progressively innovative solutions. Duetti Packaging is also part of a group and a network of spe-

cialized companies that share resources, skills and objectives and operate in an integrated and organic way.

Duetti Packaging relies on many years of experience in the beverage and canning industry, investing in technological development in each department: from electronics to electromechanics, from mechanics to programming. This has allowed Duetti Packaging to present itself with innovative solutions in the field of secondary packaging automation. The range of products has been suitably configured to offer the best solution

to the customer's production needs. Duetti Packaging solutions include: depalletizers; form and close cartons; pick & place cartoning, with pickers, robotic, all in one unit (form-insert-close), wrap around; traditional and robotic palletizers; turnkey solutions. In addition to these solutions, we provide carton divider inserters, stretchwrappers and other fitting devices for production line.

One of the pillars of the philosophy of Duetti Packaging is the continuous innovation to keep up with the evolution of packaging, which requires a rapid





Duetti packaging



of the bottles lying on the cardboard, maintaining the organoleptic qualities of the wine. A second example of an advanced and innovative cartoning system has been designed and produced for a well-known brand of bitter, whose bottle has a triangular shape. The system consists of a screw for the advancement of spaced bottles, a series of servo motors for the automatic adjustment of the grip format and, a pneumatic system of rotation of bottles. The future is focused on promoting the modularity of the machines, creating customized solutions but also standard ones, based on the increasingly demands of the market and therefore of customer, always ensuring the quality of production and services. Duetti Packaging operates with Industry 4.0 standards and is ISO 9001 certified. 🏭

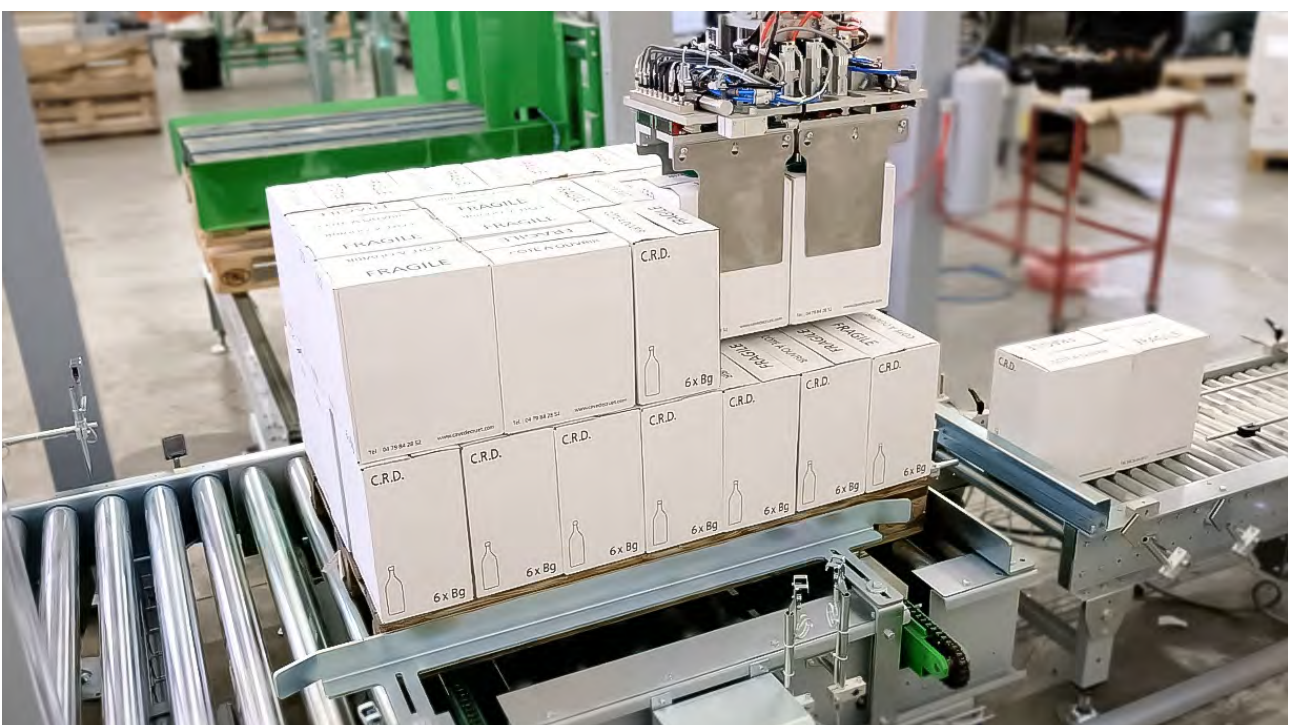
and constant study to be able to safely handle the most varied types of packaging.

Specifically, for the beverage industry we realize depalletizers, able to pick up empty containers and to start them to fill,

built and configured according to product specifications and production needs.

For the cartoning instead, in particular for wine bottles, the company has developed and patented the "Tete Beche" system, which allows the positioning

www.duettipackaging.com



“ SUSTAINABLE PACKAGING: WHAT DO COMPANIES THINK AND WHAT ARE ITS LIMITS? ”

Never again without sustainable packaging. Companies are moving on tiptoe through this Copernican revolution, which will clearly call for a period of careful and deliberated transition as well as planning aimed at ensuring cost control, effectiveness, and results

What are companies doing to respond to the increasingly pressing consumer demand for green packaging? What elective choices are there? Which areas are holding them back due to excessive costs and limited availability of materials? A Paris survey of exhibitors at the All4Pack trade fair tried to answer these questions. The responses suggested that the evolution towards environmentally friendly packaging is a need that is shared in principle, but not always so easy to apply in practice.



by [Elisa Crotti](#)



image: Freepik.com



Regardless, there is a real revolution underway, dictated by the fact that as much as 88% of all packaging industry companies have deemed it a priority to use more environmentally friendly packaging in view of certain considerations.

The first factor concerns the expectations of consumers, who are by now better “educated”, also because of waste separation, on how to pay special attention to recyclability and sustainability of containers, which once taken off the shelf become an issue all on their own, especially as regards transport and disposal once they become waste.

One fact that everyone should think about: 65% of food-related waste comes from packaging, which translates into “work” for the consumer, not to mention for the environment.

Another significant point is the undisputed advantage in terms of brand image.

Brands that are known for being green, inclusive, sustainable and those that in general demonstrate a certain

attention to intangible values shared by buyers, can vaunt a better image and reputation in the market than their competitors.

Finally, the wishes of senior management, especially in larger businesses, tend to push for greater focus on sustainability in packaging, also made necessary by changes in legislation, which orients companies with a relative weight of around 49%.

Obstacles to going green

On paper, we all agree. Ecological packaging is so appealing and convincing, that it seems to have become a necessary choice.

But what about in practice? Paper and cardboard (77%) and plastic (73%) are still the main materials used for packaging. This is where those inevitable limitations arise, firstly due the cost of using environmentally friendly materials (63%) followed closely by their availability (43%) and their quality (37%).

These obstacles are more prevalent among user industries than among suppliers.



As far as the suppliers are concerned, the investment required to use these materials is the third most cited obstacle (29%), especially for companies with 50 employees or more.

This because we know that changing materials entails significant transformations at the production level and often throughout the entire organisation in general.

This gap between desire and reality has been reinforced by the fact that the new materials, particularly biomaterials, are still to be fully understood and included in production processes (their use today stands at around 18%).

This is despite the certainty that they will be considered a favourable opportunity for the very near future, together with greater use of paper and cardboard, which makes it possible, due to their low costs and long tradition, to limit the use of plastics, currently considered the real enemy of sustainability (for some companies the idea is to eliminate plastics completely). Glass, on the other hand, is still the go-to material especially for use

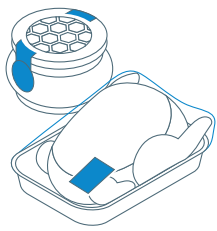
in the food industry whilst being highly appreciated by the cosmetics industry.

Materials between novelties and reconfigurations

As mentioned above, biomaterials are not currently used to any great extent, whilst paper and cardboard, followed by plastic, seem to still take the biggest slice of the pie. On the supply side, there is still a rather small number of packaging manufacturers that use biomaterials (22.9%), with respect to suppliers of plastic packaging (69.9%) and paper and cardboard packaging (62.7%).

It goes without saying, however, that a different scenario seems to be emerging for the immediate future. Indeed, the expectation is that over the next two years many user industries will significantly reduce their use of plastics (34%) whilst, at the same time, the use of biomaterials is expected to see strong growth, especially in the food sector.

We are facing major changes, dictated by new regulations, shrewd and informed consumers, and a focus by businesses that, if well directed, can make a difference at the purchasing stage.



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FOR THE **FOOD** INDUSTRY.



System 4/2



System 1



Whizzy Cut & Feed

<https://etipack.it/en/settore/food/>

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labelling, coding, caring



Cylindrical and seal labelling: the Etipack system for glass jars packaging

Bottles, cans, jars and more, System 1 is the answer to all cylindrical product labelling needs thanks to its versatility and ability to apply different types of labels.

The project: labelling of Pesto jars in assorted formats

The client - a major producer of pesto - was looking for an automatic system to

complete the packaging of a fresh and delicate product in small and medium-sized glass jars in a practical and efficient way. The aim was to customize the packaging by displaying all the required brand and nutritional information, while at the same time managing to preserve the content. Hence the request to also apply a warranty seal to ensure the product's integrity.

The solution: System 1 for wrap-around and seal labelling

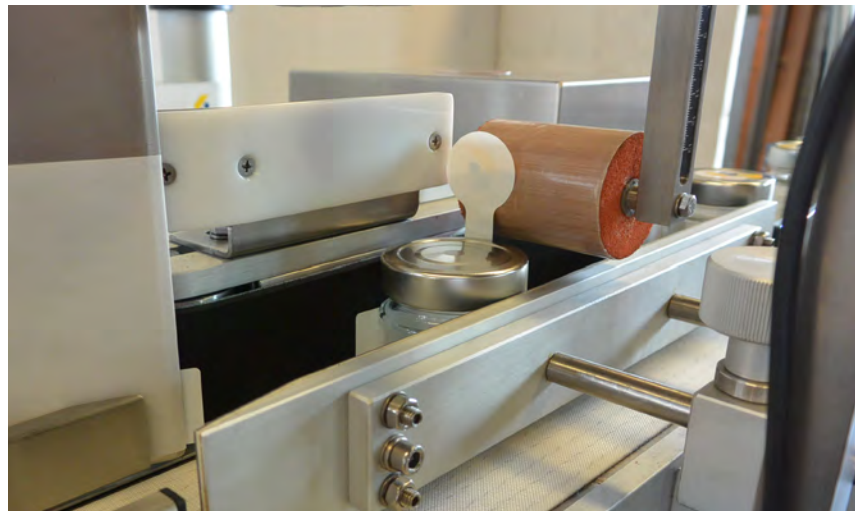
The solution developed by Etipack consists of an automatic labelling system for wrap-around application on cylindrical jars, which is configured as a small, self-sufficient labelling line capable of handling and also labeling the product, either off-line or connected to other packaging machines such as filling machines.



To meet both requirements, labeling and sealing, a single shaped label with seal was used, which was applied to the product quickly and efficiently.

Customization and solution details to meet specific demands

The Systems 1 series includes different models, depending on production requirements, alarms and control equipment. In standard configurations, they offer production speeds from 50 up to 200 pcs/min and can reach higher speeds in custom or bespoke configurations. The modular design allows labellers of different widths and speeds to be installed, as well as a wide range of accessories that complement the main functions, allowing for semi-wrap-around labelling, full



wrap-around labelling, truncated-cone labelling, and seal labelling. Versatility also extends to printing, with the optional

functions are provided by a stop photocell in order to read the transparency of the backing paper in relation to the



installation of a variety of printing units (hot transfer, thermal transfer, inkjet) for printing codes, variable data or images.

To accommodate customer-specific requirements, the standard System 1 has been customized, both to integrate in-line, and to allow for additional levels of control. The application of the label is carried out simultaneously on both the body of the product, and the top. As the jar slides by, the system wraps the label to the side, while a guide unit folds the seal label towards the cap and an end-roller secures the label to the top. Start functions to the labelling machine are provided by a TASTEX photocell in order to read the product presence, while stop

label. The system thus configured offers a production speed of 40 pcs/min and also allows the label to be overprinted thanks to the integration of an inkjet printing unit.

Etipack offers a range of more than 100 solutions to satisfy the wide-ranging demands of the food industry.

www.etipack.it/en/sector/food/





ZACMI showcases hygiene, flexibility and sustainability at Drinktec

Beverage canning benefits from advanced features develop through decades of food industry experience.



Zacmi is widely known in the food and preservative industry, but it is now making serious inroads into the beverage sector thanks to the quality of its machine design and the capabilities it gives the users.

ZACMI®
FOOD & BEVERAGE PLANTS

According to Marco Motta, Area Sales Manager at ZACMI: "We are famous in the food and preservative market, with successful installations all over the globe, but Drinktec gave us the capability to highlight our expertise in the beverage market too.

"We offer a number of neat solutions," he continues, "which will deliver the same levels of success and integration that we have seen in other markets.

Our piston filler, equipped with a vertical valve, is perfect for many types of drinks and liquids, including those containing solid ingredients, such as fruit, where the shape and integrity of the solid ingredient is 100% maintained to give the consumer the best possible quality.

"Of particular interest to the beverage market," he explains, "is the fact that it exhibits a high-hygienic design too. It

can be cleaned completely automatically, without any operator intervention, which is an incredibly attractive feature to big companies in the beverage market who are looking to automate as deeply as possible."

Zacmi is also well known for its seamer technology. "Our seaming machines offer the same hygienic design, with all primary elements being fabricated from stainless steel," Motta explains. "They



also use oil as a lubricant, which is far cleaner than older grease-based systems, and they can be completely foam cleaned... again 100% automatically.

"We have also developed a smart way to handle CO₂ for carbonated drinks and beers. Our system is able to close the can in such a way that the O₂ pick-up is negligible, which greatly improves

the quality of the product and its shelf life"

Finally, the company's pasteurizers feature many innovative aspects too. "With our pasteurizer technologies we have concentrated in sustainability," Motta concludes, "by closely managing energy use and reducing their CO₂ footprint. In fact, our smart design allows

users to closely tailor all energy parameters, helping to minimize the cost to the customer... and to the environment."

If you would like to see what Zacmi can do for your beverage operations, speak to Marco and find out the extra capabilities and potential you can unlock. 🏭

www.zacmi.com



Skanttrae doubles the capacity with a new packaging line

After the installation of a new RoRo StretchPack® door packaging line from Tentoma to replace a heat shrink oven, Skanttrae has doubled its packaging capacity. Overtime has been eliminated, while both the working environment and packaging quality have been improved.

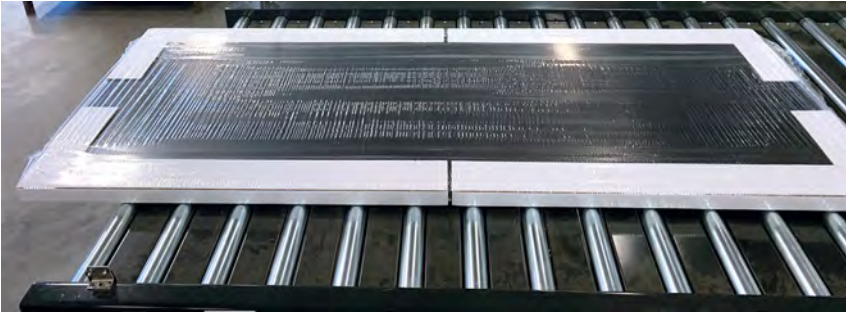
With a stock of 120.000 doors and an annual sale of more than 600.000 doors, Skanttrae is one of the main distributors of doors in in the Netherlands. Skanttrae is a Dutch distributor who recent years has had a growth in sales while it also has taken over some operations from a sister company. Annual growth in further processing of custom doors on 30-40% led to a capacity problem on the heat shrink packaging line. That was why operations manager Ruud Willemssen and production manager Peter Klomp, who are responsible for

the packaging line, started up a project to find a way of optimizing the packaging. Peter Klomp tells: "At that time we could only pack 400 to 500 doors each day using the heat shrink tunnel, and that was not sufficient. We needed to pack about 800-900 doors each day, so capacity was the main reason why we were searching for a new packaging solution". Ruud Willemssen continues: "Actually, we were looking for a new heat shrink oven. Then we came across the RoRo StretchPack® packaging solution from Tentoma, which we immediately could see was suitable for door pack-

aging. We liked the idea of stretching the film to fit the door instead of applying too much film which we afterwards need to put through a heat shrink tunnel".

During the project, Skanttrae had the chance to do other improvements in connection with the packaging line. Peter Klomp tells: "Previously each door was lifted by hand before packaging when mounting cardboard corner protection on the door. That was about 800 lifts each day. On the new packaging line from Tentoma we have a lifting table integrated into the infeed conveyor. When the door is





placed on the conveyor, we just push a button to lift the door for mounting corner protection. The cardboard for corner protection was redesigned to fit the new packaging line. But actually, that meant that we could reduce the number of different cardboard sizes from 12 to just 1 size."

"It was pleasant to work together with the technical staff at Tentoma", Ruud Willemsen says. "In principle, we were just specifying an ordinary infeed conveyor, when somebody suggested that we should add lifting functionality into the conveyor to lift the doors. For us, it was clear that Tentoma is an engineering-driven company that is open to finding the right solution, which fits our needs. When I think on Tentoma it is with a positive feeling."

Bas Bosch, who deals with daily operations on the packaging line, confirms that he also has good experiences with technical support from Tentoma after the installation. "It is easy to contact the technical staff directly. If I send them a message with a technical question they usually reply within an hour. Initially, there were some commissioning problems, but Tentoma did some modifications which solved the problems. Every problem is taken seriously, and we have always found a solution."

30% film savings and improved working environment

Seven months after installation, Skantrae is ready to draw some conclusions from the investment in the new RoRo StretchPack® door packaging

line. Ruud Willemsen says, "I would estimate that the packaging output has increased with at least 50 to 60 % even with less labour. The old line did 60 doors per hour, and the new line packs for now 90 doors per hour, and we are still increasing that number.

Now we do not have to work overtime in the evening and at the weekend anymore when we need to pack more than five hundred doors per day. "Peter Klomp continues:" To be honest we didn't see the packaging quality as an issue on the old packaging line, but now when we compared with packaging from the new line, we are proud of the result. I would estimate that we have achieved film savings of 30% compared to our heat shrink solution." Besides cost saving, this also reduces the carbon footprint of Skantrae, just like removing heat shrink from the packaging line does.

Bas Bosch and his colleagues in the packaging department state that the new RoRo StretchPack® door packaging line has improved the working environment significantly. In particular, the lifting functionality has been well received, because the work is not so physically hard anymore. Also working next to a heat shrink oven on 160-170 degrees was not a pleasure especially not in the summertime, but that is, fortunately, history now.

Benefits for Skantrae

- Increased packaging capacity on minimum 50-60%
- Reduction in film consumption on approx. 30%
- Removed heat shrink oven from packaging line
 - less energy consumption
- Improved the working environment
 - less lifting and no heat from heat shrink oven
- Removed overtime work – less labour costs
- Improved packaging quality

More about Skantrae on
www.skantrae.com

More about RoRo StretchPack® and Tentoma on
www.tentoma.com

TENTOMA®






VIMACOR guarantee of quality and professionalism



For 40 years our goal has been to create, develop, produce and sell for national and international customers, standard and customized line solutions for the most various products fields (food and non-food).

Our manual, semi-automatic machine and automatic packaging lines are totally Made in Italy; this for our great versatility and specialization in the world of packaging.

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Vimacor is always looking for solutions about packaging and technological innovation 4.0, with special attention to the current issues of energy saving and respect for the environment.

Our strength is the quality of our products and our great reliability in the world of packaging; guaranteed by years of experience, to satisfying all customer needs.

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The customer's need is our 'Must' and this has led to the creation of more compact, economical and Eco-friendly machines.

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- semi-automatic and "Big-size" L-sealer lines machines
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- automatic shrink wrapper lines, with frontal feeding or with side loading
- semi-automatic shrink wrapper lines
- manual shrink wrapper lines
- shrink tunnel
- Skin-pack packaging lines and "Big-size" lines
- cutters
- pallet wrappers
- roller conveyors and end of line
- stainless steel machines

www.vimacor.it



“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.

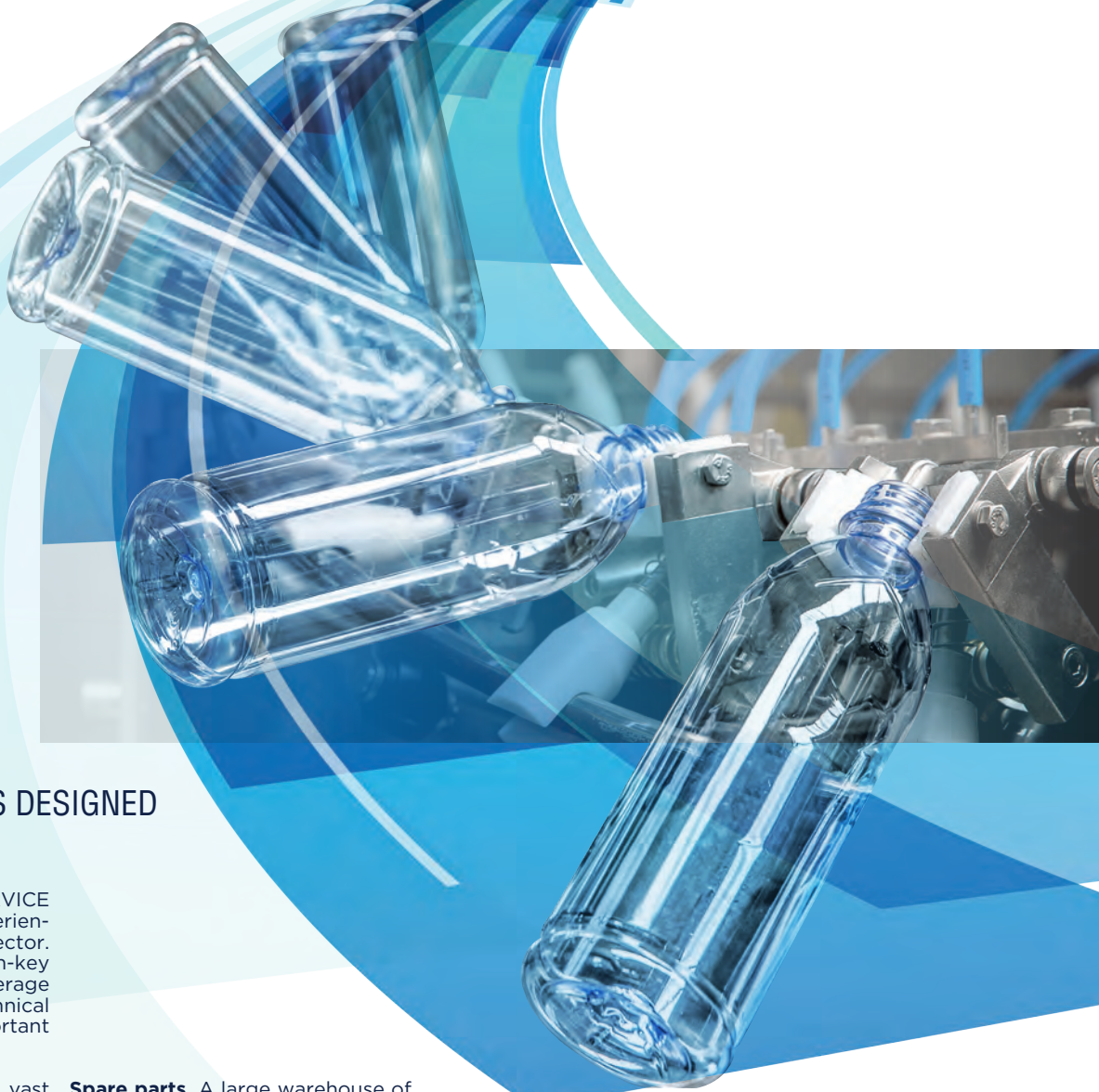
To this end, in 2014 the organisation Metal Recycles Forever™ was established in an effort to inform consumers about the proper disposal of their products' packaging and about the impact that this can have on our planet's resources. Credit for the initiative goes to Metal Packaging Europe, which connects 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-



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Used machines. BBM has a vast selection of used and overhauled machinery and equipment for increasing performances. Find what you need at the 10.000 square meters showroom in Lenna (Bergamo, Italy)

Service. The expertise of 50 technicians, specialized in machinery dismantling, relocation, maintenance, training, and assistance 24/7

Spare parts. A large warehouse of free pass spare parts, compatible with the most important OEMs. Tested and available at prices 10-20% cheaper than market average

Much more. Each project - being it an upgrade aimed at energy saving, revamping, or format changeover - is curated in the smallest details

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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.



THE **PUMA** MANIFESTO

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





THE PUMA MANIFESTO

WHAT IS PUMA?

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

WHAT IS PACKAGING?

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



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



WHAT IS NVC?

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

WHEN IS PACKAGING AN ENVIRONMENTAL ISSUE?

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



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



WHY DO WE HAVE TO ACT NOW?

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

ABOUT THE MANIFESTO

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



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



THE PUMA MODEL

THE VOCABULARY

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



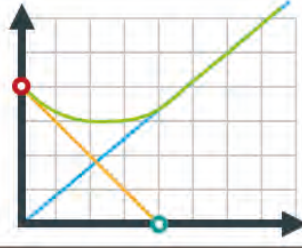
Holistic innovation is needed as we are all interconnected in packaging



ADDRESSING THE ENVIRONMENTAL ISSUES

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



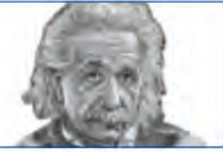
	FE	P-U-E	C-C	BE
Litter			✓	
CO ₂	✓			✓
Inadequate pack optimisation <div style="margin-left: 20px;"> Product Packaging material + Total environmental impact </div>				
Future issues	✓	✓	✓	✓



SUPPORTING PUMA



Success comes from deeper understanding and supplementing earlier insights



I SUPPORT THE PUMA MANIFESTO AND HEREBY PLEDGE TO:

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



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



MY DETAILS:

Company name

Initials and surname

Date of birth

Address

Phone

E-mail

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



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TARNOS electromagnetic technology in vertical packaging processes

The features of the new generation TARNOS electromagnetic vibrators, which are being manufactured at its facilities in Madrid for more than 60 years, have given a strong boost to their applications in the Food Industry.

Compact vibrators up to 60 kg prepared for heavier tray weights, greater amplitudes that translate into more speed, greater capacities, or the ability to dose "complicated" products.

The specifications and finishes meet the most demanding hygiene standards in the sector; designs without edges, protection against dust and water IP-66, stainless components, FDA paint...

The tray designs solve accessory problems to the dosage of the prod-

uct; beveled outlets to feed at 90 degrees, screening of fines prior to packaging, circular peripheral outlet for distribution in a multi-head radial weighers.... Materials in contact with the product; smooth stainless steel blasted, corrugated, mirror polished, etc., also improve the efficiency of the system.

The instantaneous regulation units present variants depending on the needs of the installation, double speed, manual regulation or by means of a signal, IP finishes depending on the insulation of the regulator to include or not in the general control panel, etc.

The application that displays this post; **feeder for dosing to packaging machine** with product collection area from elevator, is gaining positions among the most used equipment in the sector, sharing space with the first-class packaging machines due to its levels of production and precision that require uniform feeding to the weigher.

These systems are also used to load the elevators prior to the weighers, feeding and sometimes even sieving the product before elevating for weighing. 🏭

www.tarnos.com

TARNOS





HIGH PRESSURE PROCESSING (HPP), present and future of the food industry

High Pressure Processing (HPP) represents the response of the food and beverage sector to the growing social demand that demands products without additives, safer and more sustainable. HPP is a non-thermal technology used for the preservation of food and beverages.

It is a method that is based on applying high levels of pressure transmitted by water of up to 6,000 bar for a few seconds or minutes, which manages to inactivate the microorganisms responsible for food spoilage and preserve the nutritional characteristics of the fresh product.

This technology thus responds to the growing social demand for additive-free products, which are not eaten in isolation but are added to food to



improve its preservation or its organoleptic properties.

This sector, with hundreds of production companies in the United States, Europe and Asia, will grow by 75% in five years, with an average annual increase of 15%, according to data collected by the Spanish company HIPERBARIC, world leader in the manufacture of industrial equipment of high pressure technology based in Burgos. In 2021, 2,000 million kilos of HPP products were treated in the world, and the trend marks an average annual increase of 15%, which determines a very favorable future for this productive sector through innovative technology that increases quality health of the products by prolonging their shelf life, maintaining their nutritional and



sensory characteristics and eliminating the use of preservatives and colorants. In Spain, products treated by cold pressure moved a figure of 800 million euros.

HPP technology replaces preservatives and colorants or thermal and chemical treatments, prolonging the preservation period of food and maintaining its nutritional value. Likewise, it extends its shelf-life allowing it to be exported to new markets and helping to reduce food waste.

According to Andrés Hernando, Hiperbaric CEO, HPP technology guarantees food safety by inactivating bacteria that cause diseases, such as

Listeria and Salmonella. The last one is the most common cause of food outbreaks in the European Union, and almost one in three foodborne outbreaks in the EU in 2018 were caused by this bacteria, according to a report published by the European Food Safety Authority (EFSA) and the European Center for Disease Prevention and Control (ECDC).

HPP also responds to the social claim that requires clear and precise information on product labelling by allowing a 'clean label' that eliminates preservatives and additives, and meets consumer demand for sustainable and respectful purchases with the environment by reducing food waste and us-

ing recycled and recyclable materials in suitable packaging for this type of processing that also allow food to be refrigerated instead of frozen.

The implementation of this innovative technology has been experiencing constant growth in recent years, especially in North America where 47% of the market is located. Europe accounts for 25% of the global market, closely followed by Asia, which generates 16% of business. South America and Oceania each represent 5%, and the presence in Africa of this technology is testimonial with 1% of the market. 🏠

www.hiperbaric.com



BONDANI SRL: Continuous wrap-around case packer



Bondani's activity began in 1994 when Bruno Bondani decided to carry on the activity started with Pnelmec first and then with Parmasei, giving birth to Bondani srl.

The year 2019 has rewarded the 25 years of strong commitment that have made Bondani one of the leading companies in the packaging sector, thanks to its know-how and experience gained over the years, together with its owners' strong entrepreneurial intuition and the trust shown by its client, which has made it possible to gradually but constantly grow in terms of range of products, turnover and staff.



The presence in the company of the second generation, in the figure of his son Alessio, has given strong impetus to the realisation of new projects for faster machines with a greater focus on the efficiency and environmental impact. An evolution that passes through technological renewals and the ongoing improvement of previous projects.

Today Bondani internally develops all the different processes that lead to the

construction of a machine or a plant: from the designing project to the final installation, always providing professional advice to its clients and an effective after-sales service.

To celebrate its 25th anniversary, the company will present the new WA30 Continuous Wrap Around case packer at the next edition of Cibus Tec in Parma: a packing machine able to satisfy different packaging solutions and to process different containers, from bricks to bottles.



With a structure entirely made of stainless steel and other stainless materials, it has small dimensions and is equipped with a curvilinear multi-way entry with divider block.

This configuration makes the operator's work easier, ensuring ease of access to the machine both during its functioning and during ordinary and extraordinary maintenance.

The WA30 Continuous Wrap Around case packer is equipped with a touch screen panel for easy and immediate control of all parameters. Its main features are: fast format changeover, increased energy efficiency and reduced noise levels. In fact, this machine is provided with direct drives where the mechanical synchronisms are obtained by connecting the drives (drive unit with gearmotor) to a multi-axis inverter (electronic controller).

Self-motORIZED groups in electric axes are the following: feeding conveyor belt; upwards die-cut feeding chain conveyor; main chain conveyor for carton forming and advancing for complete closing operation; upwards chain conveyor to close the upper part of the carton. 🏭

www.bondani.it



An approach to innovative cross-flow filtration with VLS TECHNOLOGIES

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

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

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

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

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

Unico filter is a solution designed for small/medium manufacturers that need to filter their products (wines and





lees) with a single solution, obtaining a filtered product of excellent quality with a turbidity below 1 NTU.

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

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

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

Lees-stop, winner of the New Technology Award at SIMEI 2015, is a solution meant for filtering products with high content in solids that replaces the traditional polymeric membranes of the cross flow filters with sinterized stainless steel membranes.

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

VLS Technologies, thanks to its 35-year experience in the market, can

guarantee a dynamic and flexible approach, realizing long-term partnerships with both medium and small production companies as well as with major brands worldwide. 🏢

www.vlstechologies.it



RADIANT DYNAMIC CONDITIONER

CAD-X *Patented Technology*



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TECHNOLOGY

4.0

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REDUCED
DIMENSIONS UP TO **50%**



ADVANCED CATALYTIC
TECNOLOGY

NO CONTACT
NO NOISE

**FIFO
DEVICE**



TIMECYCLE
HALVED

COMPLETE
TRACEABILITY
OF THE PRODUCT

DIZIINOXA: production lines, equipment and tanks for industry

DIZIINOXA Srl established more than 30 years ago is today an excellence in the engineering, manufacturing and installation worldwide of high technological plant for the Food & Beverage industry:

- **Complete processing rooms in stainless steel, for the storage, blending, and transferring under aseptic conditions for the fruit juice processing.** Aseptic conditions with steam (SIP) or chemical (CIP) method, tank capacity from 5m³ to 5.000 m³.
- **Syrup rooms.** Fully automated electronic control of the receipt, ingredients intake, blending, transferring and bottling. Complete traceability of ingredients, processing and final products.
- **Atmospheric stainless steel storage tanks, with jacket and insulation, mixers and the complete accessories.** Storage, cooling, blending, and preparation to the final transfer. Features on request: double jacket, internal cooling plates, full or partial thermal insulation, classic mixers with mechanical seals or magnetic transmission mixers.
- **CIP (cleaning-in-place) mobile unit.** Automated, semi-automated, mobile (on chariot) or fixed (on skid). Electronic control and full traceability of the cleaning process and, if requested, of the subsequent sterilization or nitrogen blanketing. The mobile unit if fully automated, the operator is required only for the hose connection.
- **SIP (sterilization-in-place) mobile unit.** Fully automated SIP process with continuous steam and subsequent nitrogen blanketing (up to







tank cap. 1.500m³. Equipped with: anti-implosion safety feature and cycle log book.

- **Degasifier, heat exchanger for heating or cooling.** Shell and tube, tube-in-tube or simple tube.

DIZIINOXA, strong of its 50 years of manufacturing experience,

has gained a prestigious place as preferred partner of worldwide clients.

Our signature: the total quality management ranging from the design stage to the material selection, till the commission and start-up side by side with our clients.

We are present in Italy and the whole Europe, as well as Israel, Tunisie,

South Africa and the Far East. And today, for the US market we can supply 3-A Sanitary Standards Inc. certified storage tanks.

DIZIINOXA operates in an organized and controlled manner in accordance with the company's certified international standards (ISO 9001, ISO 14001, OHSAS 18001, EN 1090 and EN 3834) and guarantees that all stages of communication with the Customer, from order acceptance to delivery, comply with the procedures of this system. The entire company structure is therefore voted to be the partner of excellence for its customers.

Words from our CEO Renzo Coletti *"the whole company is devoted to deliver value added solutions able to increment the competitiveness of all our clients"*. 🏭

www.dizioinxa.net



ASEPTIC SYRUP ROOMS

BLENDING • STORAGE • TRANSFERRING • CIP




DIZIOINOXA
IMPIANTI E SERBATOI PER L'INDUSTRIA

3-A Sanitary Standards



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 Technologie 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 Technologie 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 Technologie 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



FOOD GRADE CONVEYORS: a guide for selection

The issue of food safety is rightly held in great importance by both institutions and manufacturing companies and over the years it has produced many regulatory updates and best practices for machine building.

EU legislation (No. 1935/2004) is the milestone, but it certainly cannot be the only one, first of all because each country can integrate additional requirements and secondly because the legislation refers only to the requirements of materials that come into direct contact with food, but does not establish specific construction standards, which rather derive from the need to prevent contamination of products during the use of machinery.

The fact that the burden of ensuring proper sanitation of the systems falls on the user has led as a direct consequence to an "enrichment" of the project specifications by the food companies that have spread through the machine manufacturers along the entire supply chain.

Although widespread, this approach is not correct and entails significant increases in terms of both the cost of the machinery and the time required for the design and maintenance of the plants.

With reference to conveyor belts, the philosophy of **M.H. Material Handling** is to propose adequate solutions from a regulatory point of view while safeguarding the value of the investment; we will therefore analyze three possible construction standards: washdown, easy to clean and finally hygienic design (we exclude belts



The philosophy of M.H. Material Handling is to propose adequate solutions from a regulatory point of view, safeguarding the value of the investment.



for packaged products positioned in the dry area for which aluminum or painted iron structures comply with all regulatory requirements). We assume that every time a part of the belt can come into contact with the food product, materials that comply with current legislation are used with accompanying documentation.

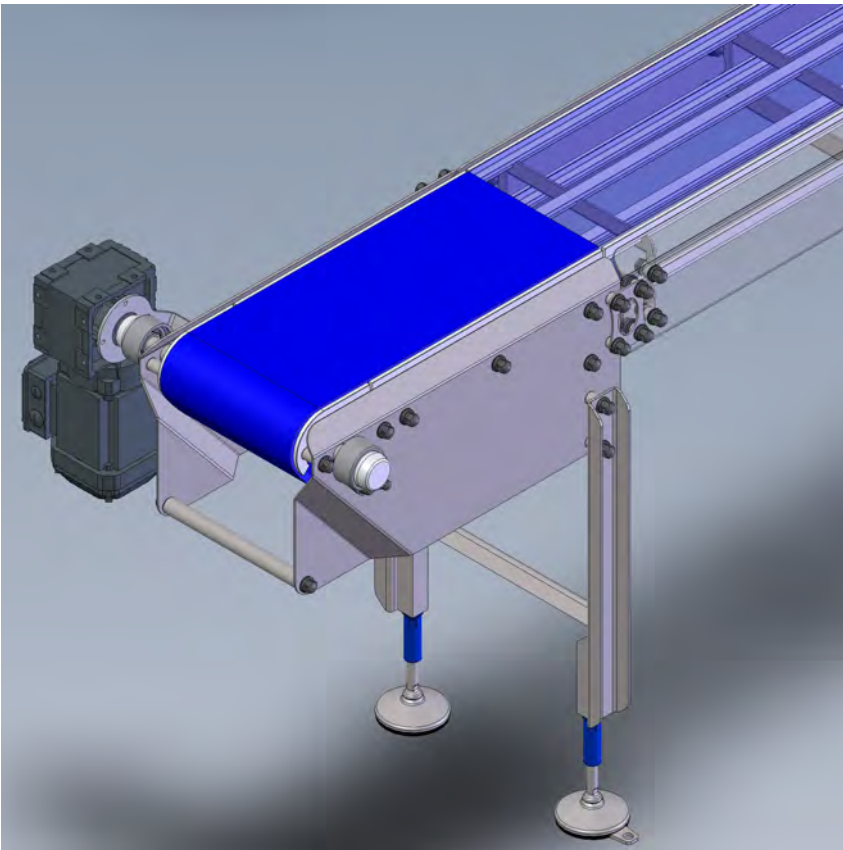
The **washdown** conveyors are built with materials suitable for washing with water and possibly detergents, the ultimate goal is to preserve the life of the machine as they are positioned in the white area.

Structure and accessories are in stainless steel, while electric motors and pneumatic accessories can be standard components with simple splash guards, also in stainless steel.

They should be used for the transport of packaged or semi-packaged products, contact with food is occasional in case of loss of product from the packaging.

The **easy to clean** construction represents a further step forward compared to the washdown, in addition to the features listed above, the design allows easy disassembly to allow scheduled cleaning with a certain frequency. It is a compromise that allows the transportation of unpackaged foods as long as they are products that do not present any risk of bacterial load formation.

When there is a strong risk of bacteria formation it is necessary to switch to **hygienic design**. This is a much more stringent construction standard, which provides wide accessibility to all parts



of the machinery (this feature requires mediation with safety regulations). It uses screws and special spacers, with gaskets, in order to avoid any coupling between flat surfaces, no visible threads and no horizontal or worse, concave surface in which the washing liquid can stagnate. The most typical application is the transport of naked products such as meats or cheeses and it is no coincidence that the construction indications derive directly from the American USDA regulations, developed precisely for these markets. 🏭

www.mhmaterialhandling.com





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magazines and web portal focusing on **PACKAGING** and on the **FOOD&BEVERAGE** technology



**MAGAZINES
AND MORE**



PLP SYSTEMS, offers complete and customized solutions for dosing, coating and weighing of powders and liquids

Our teamwork, the technical competence and flexibility of our engineers are the key to our success. We attach great importance to being open to new ideas and unique solutions, this being an integral part of our PLP culture, but also innovation, precision and reliability.

PLP SYSTEMS continues to establish itself as one of the world leaders in the dosing of liquid components and in the micro dosing of ingredients in powder or granules, presenting to the market the most advanced technological solutions in the sector.

Both liquids and powders play a fundamental role in the creation of the final product and that is why the production processes of dosing, mixing and coating must be managed in an accurate and precise manner.

These are some of our solutions:

MDP, Micro Dosing for Powders (powder micro dosing) is a system used for the micro dosing of different types of powder ingredients.

Size, capacity and logical function can be designed and adapted to meet customer needs.

The system is normally used as a batch dosing scale, dosing each powder individually into the weighing hopper. Other types of configurations are possible such as loss-in-weight dosing, continuous dosing and volumetric dosing.

The MDP has been designed with the aim of achieving a smooth manufacturing process and a simple maintenance system. A various range of products

such as size, grain size and physical / chemical characteristics can be processed. It has a wide dosage range, from a few grams to several kilograms and the hoppers dose up to 500 kg in just 3 minutes and the system is also able to handle special products thanks to the specific design of the individual hoppers. The system is very compact, in fact a carousel of 12 dispensers can be housed in just 4 square meters.

The manufacturing process is very simple, as the system can be supplied with the automation program complete with safety switches, barcode readers, alarms, reports and traceability database of the production process.

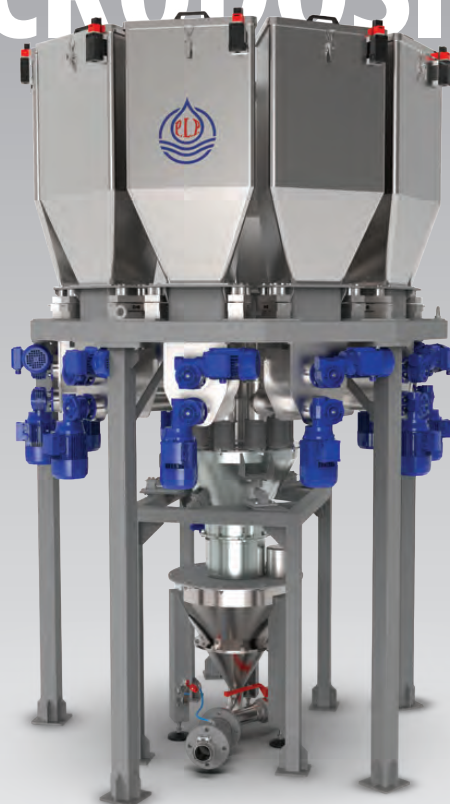
Proboera Description:

The proportional doser "ProBoera 1A" was introduced on the market to satisfy the expectations and needs of the

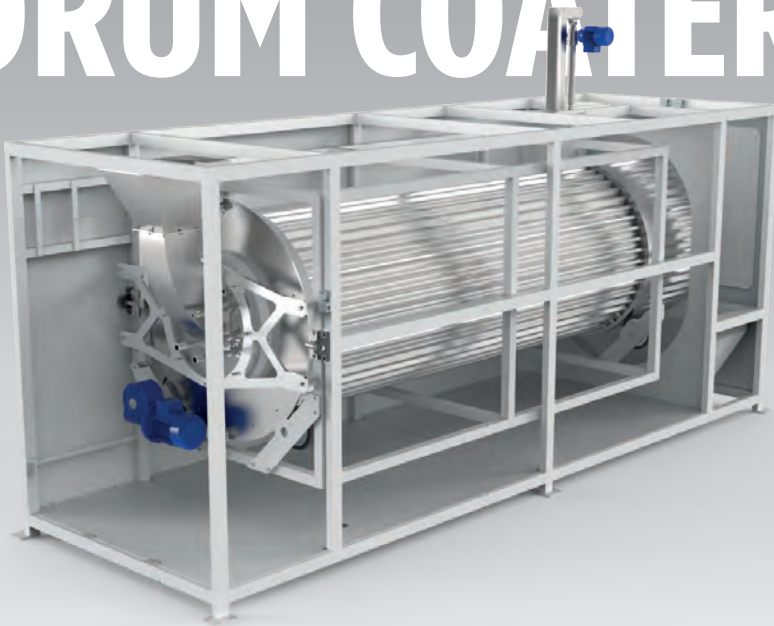


PLP Systems

MICRODOSING



DRUM COATER



tives such as oil, dyes, chocolate, caramel, etc., and the addition of powder additives such as flavorings, spices, salt, dyes.

The drum has a valve system located on the discharge, which allows small batch mixes of the product with longer retention times.

This guarantees excellent coverage over the entire surface, even with a high percentage of additives.

The system is designed according to the production capacity by completely dimensioning the drum. 🏠

For more information, please visit our website www.plp-systems.com

wine sector. The technology used is the result of PLP's extensive experience in dosing liquids in various sectors.

This machine is designed for use in oenology and in the beverage sector and more specifically for the dosage of gum arabic, sulfur dioxide, enzymes, dyes, acids, flavors or other liquid additives.

The PRO BOERA can be installed just before the bottling line, after microfiltration. It identifies the flow of wine (or other drinks) and automatically adjusts the addition of additives, up to 3 at the same time.

The operator will only have to set the percentage of product to add, after which the machine works in total autonomy.

Drum Description:

The "DRUM COATER" drum coating system is a complete machine, capable of mixing in line croquettes, potato sticks, diced vegetables, oat flakes, cornflakes, puffed rice, cereals, rice, croutons, almonds, chips, walnuts, etc. This type of system is used for the addition of liquid addi-

PROBOERA



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 boules;
 - oil immersion deep fryers;
 - bratt pans. 🏠
- tecninoximpiantialimentari.it**



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SELF-CHILLING
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THE ELITE TECHNOLOGY FOR BEVERAGES

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NO REFRIGERATION



PUSH IN
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WINNER OF
EPA AWARD



WINNER OF U.S.
MILITARY ARMY AWARD



NASA SPECIAL
RECOGNITION

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● WWW.CHILLCAN.COM

Planning and realization of machineries for OENOLOGICAL SECTOR

Our company was founded on 09 January 1996 by the current Administrator P.I. Giacomo Cocci who, thanks to the experience gained since 1979 in the wine sector, decided to set up his own business. Over the years the company has grown due to the experience and innate inventiveness of the founder, as well as the arrival into the company of the children and high qualified staff who have added value and new ideas.

WHAT WE DO

Our business is focused on the study and development of new technologies, on the design of machinery and processing lines, on the construction and marketing of oenology systems. Over the years, oil and beer production plant have been built. In addition to mechanical construction, we are also able to develop com-



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PIÙ **VALORE**
AI VOSTRI VINI!



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www.enomet.it - info@enomet.it



- Refrigeration: Chillers, heat exchangers, refrigeration plates, electrical panels for to control fermentation temperatures.
- Tartaric stabilization: Manual and automatic ion exchange deionizers.
- CO2 recovery: Plants for the recovery and reuse of fermentation carbon dioxide.
- Sparkling wine and fizzy wine: Complete plants for Classic and Charmat Method.
- Nitrogen: Nitrogen generators and plants.
- Batonnage: Automatic devices for mixing liquids inside the tanks.
- Tanks and accessories: Stainless steel tanks and autoclaves of all types. Removable stirrers.
- Bottling: Bottling systems of all types, manual and automatic. Rinsers, fillers, corks, labellers, capping machines.
- Barriques and tonneaux accessories: Supports for barriques and tonneaux, manual stirrers, filling, emptying, washing.
- Sanitization: Steam generators, dry nebulizers.
- Oxygen dosage: Micro oxygenators.

plete turnkey wine cellar projects, taking care of the architectural and technological parts and proposing innovative systems, making use of various patents.

MISSION

A whole life dedicated to wine and his men. The lucky to have fun with your work. The opportunity to meet and work with great Oenologists and Wine Producers. Our mission has always been: to listen, to understand problems, to propose solutions. We are pioneers, we have always explored innovative and highly topical techniques. We are leaders in ion exchange, in the recovery of fermentation gases, in the design and construction of innovative machines from grape harvesting to bottling, in the construction of complete wine cellars.

OUR PRODUCTS

- Reception and processing of grapes: Destemmers, sorting lines, receiving tanks, stalk shredder, stalk aspirators.
- Pumps:

- Elliptical rotor pumps, single screw rotor pumps, lobe pumps, peristaltic pumps, piston pumps, floating stator pumps, coaxial pumps.
- Pressing: Membrane presses for soft pressing.
- Musts cleaning: Dynamic flotation units for the clarification of the musts.
- Filtration: Rotary vacuum filters, kieselguhr filters, plate filters, cross-flow filters, microfiltration housing, reverse osmosis.

OUR MARKET

Our main activity is in Italy but since 1996 we export our products to over 53 countries around the world. Exports currently constitute about a 35% of sales. 🏠

www.enomet.it



Another challenge for the Tecno Pack Group

which enriches its range of solutions for industrial packaging with a new acquisition

According to its vocation pursued for over 30 years to provide customers with increasingly high-performance packaging solutions, the Tecno Pack Group acquires Euroimpianti SpA - Skilled Group, a company specialized for 50 years in the design and manufacture of palletizing systems and pallet handling, as well as the Automatic Guidance Vehicles and (AGV) and Laser Guidance Vehicles (LGV). Such a strategic acquisition enforces the position of Tecno Pack Group as a manufacturer of packaging machines and most of all turnkey packaging solutions in the food (and non-food as well) sector,



starting from naked product management up to truck load. The whole Group can know count on the skills and professionalism of roughly 400 people, ready to answer all market needs. The acquisition of Euroimpianti SpA allows important industrial synergies, and boosts the international networking capacity of the whole Group, also thanks to the presence of Skilled Group North America Inc. Thanks to this operation, Euroimpianti SpA will

immediately have new technical and commercial resources available, and will continue to make use of its management present in the Schio plant with all its workforce. Tecno Pack confirms itself as one of the main players in the international panorama of manufacturers of turnkey solutions for packaging, food and non-food. 🏠
www.tecnopackspa.it

Tecno Pack
PACKAGING MACHINES

SP
general system pack

IFP
PACKAGING

Maspe becomes CARTESIO Packaging, Cavanna Group

The Prato Sesia group, a leader in turnkey solutions for primary and secondary packaging, has recently defined the company lease of Maspe SpA of Pianezza (TO). The transaction was completed through the newco CARTESIO Packaging Srl, a 100% stake in the Cavanna Group, a name that has characterized the Group's Cartoning & Casepacking Division since 2005. With a turnover of 6M€ and 450 lines installed in 15 countries, Maspe has been designing and producing secondary packaging solutions with a high level of specialization (wrap-around, cartoning casepacking, palletizing) for 35 years, an expertise that has made it, since its foundation, a reference supplier for leading companies in the Confectionery market, as well as a growing presence in several other industrial sectors (Bakery, Dairy, Grocery, Personal Care, ...). In difficulty following the recent world economic events, Maspe, having to interrupt its activity, has found in the Cavanna group the most resolute in-

terlocutor that wants to protect its activities and its technical and productive resources of excellence. The ownership of the Cavanna Group, in fact, has confirmed the desire to safeguard all 27 workers of the company's workforce. A choice that once again highlights the Cavanna Group's attachment to the highly specialized resources of the Piedmontese manufacturing territory. As Riccardo Cavanna (Chairman & Lead Strategist) points out:

"We could not allow the company to cease its activities, risking to put in difficulty multinational and Italian customers, who are often our own customers. We felt responsible towards them and towards the company's workers, safeguarding employment, business continuity and technical assistance to existing plants. With the customers themselves we have worked to find the optimal conditions to carry out the rescue and the continuous restart of the company."

With a turnover of 80M€ and an export of 90%, the packaging solutions of the

CAVANNA
Turn-key Flowpack & Cartoning

Cavanna group are aimed at the main multinational groups and national leaders in the Food, Non-Food and Pharma sectors of various countries, most of which are at the top of the FORTUNE500 list. Riccardo Ciambrone, CEO of Cavanna Group and sole director of CARTESIO, finally specifies that:

"First of all, we welcome the new colleagues in the Cavanna Group and work with them to ensure that the integration process will be quick and efficient. The Pianezza site will join the others of the group: Prato Sesia (NO) (Headquarters), Mappano (TO), São Paulo (Brazil) and Duluth (USA), with a total workforce that rises to 340 employees, 20% of whom operate in the group's foreign sites. The robotic product handling solutions (forming, closing and wrap-around) developed by the Group's plants will converge in Pianezza." 🏠

www.cavanna.com

Food Machinery Industry Rome

Based in Italy I.M.A.R. company is specialized in manufacturing ovens for the production of molded ice cream cones, cups, and wafer products and take-away containers in a wide variety of shapes, from the shape of a fish or a corn cob to a flower or even a bear, also using gluten-free or vegan batter.

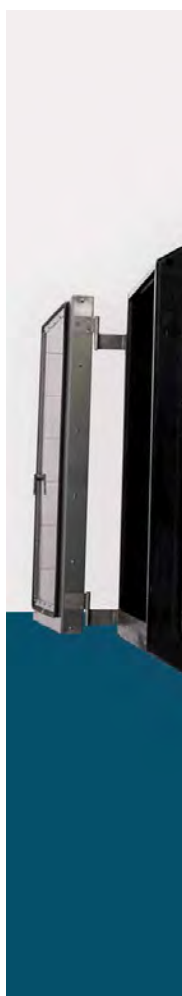
Delicious ice cream cones and cups, custom-made, also vegan and gluten-free.

Waffle-based products are 100% eco-friendly. They can replace plas-

tic products, as they are completely biodegradable and edible at the same time.

We have been producing wafer baking machines and molds since 1947, selling them all over the world and we keep growing with our

long work experiences in this field. We are 11 people working inside IMAR premises, where we have our Research & Development division with two engineers and one project manager, so that we can offer a design and engineering dedicated to each client.





Coffee & Chocolate Pleasure

Cialda ricoperta di cioccolato fondente, per una nuova emozione al caffè.





At IMAR we also manufacture the molds and we assemble the equipment; and then we directly co-operate with two companies nearby IMAR for the manufacturing of some parts of the machine .

Our machinery fulfill any production rate (from 2000 pcs up to 8.000 pcs/h) and wafer products can have any shape and dimension (upon customer request and/or drawing).

Five models are available:

- type AML 14 complete with a set of 14 moulds, production rate from 2.000 to 3.600 pcs/h,
- type AML 18, complete with a set of 18 moulds, production rate from 2.600 to 4.500 pcs/h
- type AML 21, complete with a set of 21 moulds, production rate from 3.000 to 5.300 pcs/h
- type AML 28, complete with a set of 28 moulds, production rate from 4.000 to 7.000 pcs/h
- type AML 36, complete with a set

of 36 moulds, production rate from 5.000 to 8.000 pcs/h

Production rate can be calculated according to the diameter of the cone/cup.

Each machine has a Remote Control Device installed, so that we, from our office in Italy, can connect to the oven, to the PLC of the oven, in the event of problems or malfunctioning and help the customer to solve any issue.

After-sale Service, with our dedicated office, is also another important issue that we really care about. Just tell us about your project

This is the way we work, STEP BY STEP:

- (1) together with the customer we decide shape and dimensions of the cone.

- (2) IMAR prepare a drawing.

- (3) If the customer likes the drawing, we make a few samples with our 3D printer and we send them to the Customer.

- (4) Once the Customer places the order, we make some real samples and we send them to the Customer. Customer checks the samples. At this stage any variation on the cone is still possible.

- (5) Only after Customer's approval we start manufacturing the Molds, cause we want our Customers to have exactly the product they like.

Should you need a quotation or any additional information, please do not hesitate to contact us: 🏠

imar@imaritaly.com
www.imaritaly.com

SensoRein: new technologies for inline cleaning sensors in closed systems

Cleaning processes in the food industry have the goal of sustainably cleaning the production facilities from product residues. Since one has only limited insight into closed systems such as piping systems and tanks, in practice one plays it safe. This means longer cleaning times, more consumption of water, cleaning media and energy than would actually be needed if the degree of contamination and the time of complete cleaning were known. This is an issue that is gaining in importance with increasingly smaller batch sizes and growing demands on companies' sustainability goals.

Inline cleaning sensors are intended to provide a "view" into closed systems and pave the way for more resource efficient while still safe cleaning. Within the framework of the SensoRein research project funded by the BMEL, the development of three innovative sensor technologies was further advanced:

- The Quartz Crystal Sensor of the Fraunhofer Institute IVW in Dresden aims at monitoring the degree of contamination and identifying the end point of the cleaning process. The robust measurement signal can be calibrated to different material matrices. An industrial prototype was developed in the project, which is planned to be tested in pilot plants of companies represented in the industrial consortium accompanying the project.
- With the Fluorescence Fiber Sensor from Fraunhofer IPM in Freiburg, cleaning processes and their end point can be monitored independently of the product. The compact design of the measuring probe allows it to be installed directly in critical parts of the plant. Several measuring points can be monitored with one UV source and evaluation unit. An industrial prototype for this type of sensor has also been developed in the project and is about to be tested in pilot plants of companies represented in the industrial consortium accompanying the project.
- The Laser-Induced Breakdown Spectroscopy (LIBS) from Fraunhofer IFAM in Bremen is about transferring a measuring principle that has proven itself in technical surface cleaning to liquid media. The advantage is that the measuring principle can be used to detect the smallest amounts of residues in cleaning media. In the project, the feasibility of applying the measuring principle in liquid media was demonstrated and typical recipe components of foodstuffs were detected in low concentrations in water. Further development work is aimed at further reducing the detection limit of typical recipe components and



Nahrungsmittelmaschinen
und Verpackungsmaschinen

verifying the measuring principle in CIP systems. In this regard, test series are being prepared at the pilot plant of the Technical University Braunschweig. The pilot plant will be available to sensor manufacturers and users for the verification and further development of measuring principles beyond the project duration of SensoRein.

In the case of the sensor principles considered here, the "view" into the closed production system is linked to the installation of measuring points. Depending on the sensor principle, different requirements are placed on the surfaces of the measuring points. In the case of the thickness shear sensor, both the contamination behaviour (fouling properties) and the cleaning behaviour should correspond to that of the apparatus or pipe wall (usually stainless steel). In the case of the fluorescence probe, there is also the requirement of transparency. In the LIBS sub-project, in addition to transparency, anti-fouling properties are also required so that the measurement process is disturbed as little as possible by deposits through the pipe wall. Suitable coatings were developed by the Fraunhofer IST in Braunschweig for all sensor principles, which also meet the requirements for resistance and food conformity. 🏢

SensoRein



 **Fraunhofer**

tu-braunschweig.de/sensorein

The TOP QUALITY Industrial Mixers

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

BAKERY Equipment

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

PASTRY Equipment

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

www.eschermixers.com



ESCHER

mixers



AMS Ferrari: technology and passion for more than 90 years



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

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 sanitization 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

FARA® FUNCTIONAL SYSTEMS for plant-based nutrition: FARABURGER!

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

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

The blends include emulsifiers, natural hydrocolloids and functional ingredients that give foods and beverages unique characteristics, for example a well-defined structure, good resistance to thermal stress, improved consistency,

or a characteristic and consistent taste.

The added value is not limited to improving product quality.

Functional Systems, in fact, simplify the phases of research and development, quality control and approval of raw materials, with important economic, practical and operational advantages.

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

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

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

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

FARAMIX HH 105 for meat-no-meat burger

FARAMIX HH105 is a functional system to obtain a "meat-no-meat" product (hamburgers, meatballs, sausages) with visual characteristics and compactness identical to classic ones:





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

A product so juicy and meaty, people won't believe it's made from plants!

A food that is not only good and high in protein, but also an ally of environmental sustainability.

A certified quality production plant

First-class expertise in the selection of raw materials available on the market, special attention to food safety issues and a state-of-the-art production plant are the prerequisites to be the reliable partner in the production of powder blends.

Faravelli's production plant is located in Nerviano, near Milan.

It houses a packaging line for customizable solutions and an application laboratory where finished products are tested with methods that closely reflect the final application.

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

meaty, juicy, pleasant to the palate. Within the plant-based diet, the "meat-no-meat" category is growing just as fast and responds to the new needs and sensitivities of a growing consumer segment.

Plant-based meat is produced directly from plants. Like animal meat, it is composed of proteins, fats, vitamins, minerals and water. The new generation of plant-based meat looks, cooks, and tastes just like conventional meat.

CHARACTERISTICS OF THE FINAL PRODUCT WITH FARAMIX HH105

- very juicy despite the absence of fats

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



At Drinktec 2022 INOXVENETA confirms its stainless steel expertise for systems used in the liquid food industry



“Evaluate us!” this was the invitation to visitors at the Drinktec 2022 trade fair held in Munich in the month of September. Inoxveneta was present in Hall C3 with a stand displaying its stainless steel products and processes, but above all its own approach, showing its ability to obtain the solutions that customers require in order to remain at the forefront of its supply chain.

The meetings between technicians have been highly collaborative, and Inoxveneta’s area managers made themselves available to discuss and evaluate the most suitable products for customer companies. In focus were the aseptic pressure vessels, as well as the wide range of cabinets, enclosures, hanging systems, junction boxes and push

button panels. The exhibition was an opportunity for designers to discuss with the participating managers the opportunities, possible customisations or ‘exclusivity’ required by each company.

Inoxveneta: stainless innovation and reliability

Since 1972, Inoxveneta S.p.A. has been a “passion for efficiency” in stainless steel processing, a company that was founded and expanded in





Aseptic pressure vessels for beverage world

As regards aseptic pressure vessels for the storage of liquids undergoing sterilisation treatment, Inoxveneta's expertise is complemented by the equipment for their testing.

In fact, the production cycle ends with the

container pressure testing, as well as the dimensional and finish control testing.

Approved customised products and ad-hoc design

When it comes to the design and production of stainless steel enclosures for electrical panels in various sectors (food, pharmaceutical, chemical and marine), Compex is Inoxveneta's specialised division. 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.

All 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.

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.

The company furthermore offers environmental certifications to contribute to customer's sustainability efforts.

Hydroforming as a stage of versatility and competitiveness

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

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

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.



ITALIAN CREATIVITY for your unique project



Waves Project is an Architecture and Interior Design Studio established in Milan in the early nineties by Stefano Napolitani, a naval architect trained in Great Britain and New York where he has empowered his all Italian talent.

Waves Project designs apartments, villas, hotels, restaurants, and yachts. The company achieved remarkable success in transforming large areas into New Concept Living Places. It designs really personalized interiors with unique Italian touch always with energetic savings.

EVERY PROJECT HAS TO RESPECT THE ENVIRONMENT.

EVERY SPACE HAS TO RESPECT THE QUALITY OF YOUR LIVING.

This is the mission.

This is why the goal of every job of Waves Project is to express their client's desire, realized by the unmistakable Italian creativity, in the complete respect of nature.

Waves Project believes in the respect of the environment. This is not only concerning for energy saving but also for the quality of people's life.

Building New Concept Living Place means having places with a mix of different functions: home, office and services altogether. The place where you work in the same place where you live. This means saving your time for your life. Avoiding pollution.

This means again, living in peaceful countryside, surrounded by all necessary services: security, fitness activities, golf course, shops, bars and restaurants...



THE ITALIAN TALENT FOR YOUR OWN PROJECT

Realizing unique projects, able to fit with the environment and client desires is a challenge Waves Project would like to collect. A big building or a restaurant.

Your home interior or your villa...

Your desire is realized with the Waves Project style. An all-Italian style, of course. 🏠

www.waves-project.it

NIRSO EZIO: since 1969, an Italian excellence

The Nirso company based in Busto Garolfo (province of Milan) was born in 1969 from an idea of Nirso Ezio.

Interested in the world of meat grinding, Ezio designs and develops a line of accessories for meat grinders, in particular it specializes in the production of molds and knives that largely satisfy most of the manufacturers of plants for the food industry and producers of cured meats on the market.

Ezio, starting from simple ideas, brings to the market an increasingly innovative and quality product over the years.

In 1991 Ezio left the family business to his son Dario, who has always been very passionate about the world of small mechanical parts, he brings the company into constant professional growth and expansion on the Italian and foreign market

Since 2007, always attentive to market developments, the Nirso company has been buying new numerical control automation systems with software able to control in a precise and detailed way the various processing phases

In 2017, Dario studies and manufactures a patented and certified cutting kit for food use for the production of mortadella, which allows to bring numerous benefits in the grinding phases.

After numerous steps between mechanical tests and paperwork, this patent repays Dario for many difficult moments, when the competition was strong and the market difficult to scratch.

After years of sacrifice and constancy, success has arrived, Nirso products have high quality standards and are among the most





requested in the preparation of foods such as cured meats.

Another strong point of the company concerns the sharpening of molds and blades of any shape and size, with a department that presents high quality machinery.

In 2017, Dario added his son Marco to the company staff, representing the third generation, who deals with marketing and communication, supporting his father Dario in the various stages of mechanical processing, to steal all the secrets.

In 2021, thanks to the determination of his son Marco, the company proudly participated in the Meat Tech fair concerning the process and product technologies of the meat industry in Milan from 22 to 26 October, in conjunction with Host and Tutto Food

Humility, simplicity, constancy great human qualities at the helm of the Nirso factory have led it to today's awards.

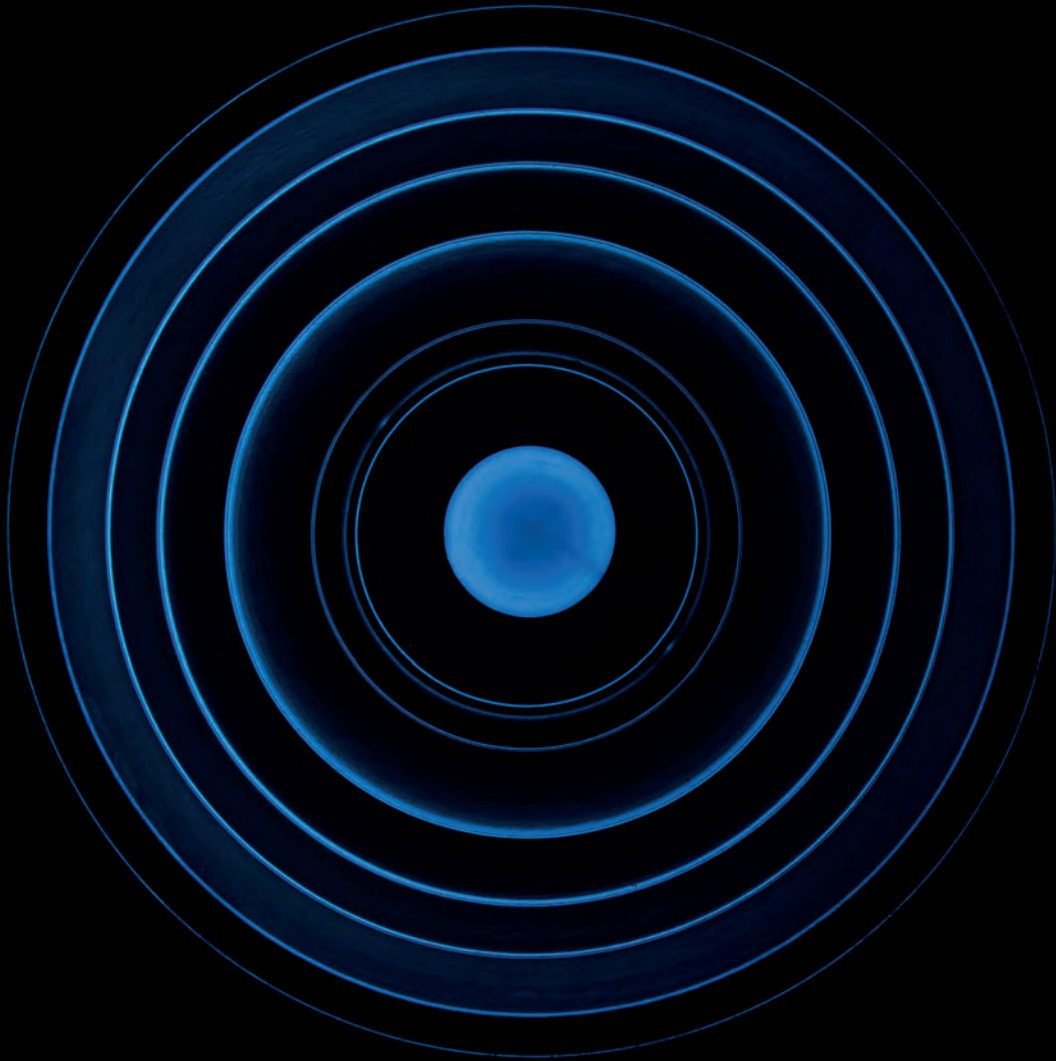
From attention to detail to logistics, each piece that leaves the company represents the past and the future,

tools of the past and innovation come together obtaining the trust of the largest Italian food companies, all strictly Made in Italy. 🏠

www.nirsoezio.it
info@nirsoezio.it



Free your power we do it **WIRELESS**



With or without battery
with induction charging in air
till to 25 mm



COA - Can Over Air is born

We have studied a proprietary wireless bus on ZIGBEE technology on 2.4 Mhz, which enables driving a motor wirelessly by simply sending information through a coordinator provided by Mini Motor.



www.minimotor.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 Rainbow 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



Solve Fermentation Challenges Through APPROPRIATE VALVE SELECTION

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

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

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

The secret to meeting customer expectation every time lies in your fermentation process.

To ensure quality, consistency and taste across various beverage styles and flavors, the fermentation process requires exact temperature control. To precisely control heating and/or cooling parameters, control tanks must be equipped with the right valve system.

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



The fermentation process in the beverage industry requires precise temperature control

Common Obstacles Make Tank System Upgrades Difficult

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

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

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

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

Because fermentation is such a vital process, it's no surprise beverage makers look for opportunities to install or upgrade their tank cooling and heating systems.

But these modifications aren't without their challenges. Many facilities, particularly smaller operations, have limited physical space.

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

Other challenges include:

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



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

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

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

How To Select Valves That Overcome Fermentation Challenges

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

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

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

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



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



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

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

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

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

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

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

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

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

They are also one-third the cost of ball

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


Automation Further Improves Temperature Control

In addition to proper valve selection, it's important to consider automating your fermentation heating and cooling systems to achieve even greater thermal precision.

For example, the G3 Electronic Fieldbus Platform makes this process quick, simple and painless. G3 integrates communication interfaces and input/output (I/O) capabilities into your pneumatic valve manifolds, which enables your PLC to more efficiently turn valves on and off, as well as channel temperature data from resistance temperature detector (RTD) sensors. Compact and modular, G3 includes

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

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

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

www.emerson.com



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

Pressed stock cubes: IN-LINE EFFICIENCY

A brief interview with the IMA team behind the highest speed line with the smallest footprint available on the market

The manufacturing of pressed stock cubes is a market niche where a higher level of efficiency is often required: all the machines in the line have to work together in synergy to ensure maximum productivity. Today IMA is the

only supplier on the market that can single-handedly offer a complete line. We had a brief conversation with IMA experts regarding the latest development in this field: a complete line with an output of 2,000 tablets/minute.

Let's start with Fabriano Ferrini, Product Manager for Tablet Presses at IMA Active. Since we are talking about pressed stock cubes, I suppose everything starts with a tablet press. Is that right?

Yes, that's right: the first machine in the line is a tablet press. Prexima is designed to guarantee high efficiency in production, mainly pursuing two factors: high output and consistent processing.

Prexima features several technical solutions for high-speed tableting of bouillon powder.

A new die feeder has been designed specifically for high efficiency feeding of wet masses with low flowability. This has proven to ensure low deviation in weight, even with tablets of 10 grams or more.

Compaction and dwell time are also important factors when high speed needs to be reached.

They allow more time for the ejection of the air contained in the powder blend and for the bonds to be made between the particles.

Here, the 250 mm pre and main compression rollers mounted on Prexima really make all the difference, as well as the IMA 32T tooling, which features a larger punch head.

In addition, the Prexima high-yield motorisation minimises heat production in the lower compartment, being the



ideal solution for low melting or heat sensitive products. Low temperature tableting maintains blend flowability at die feeding, prevents product sticking to punches, and dies and preserves tablet quality.

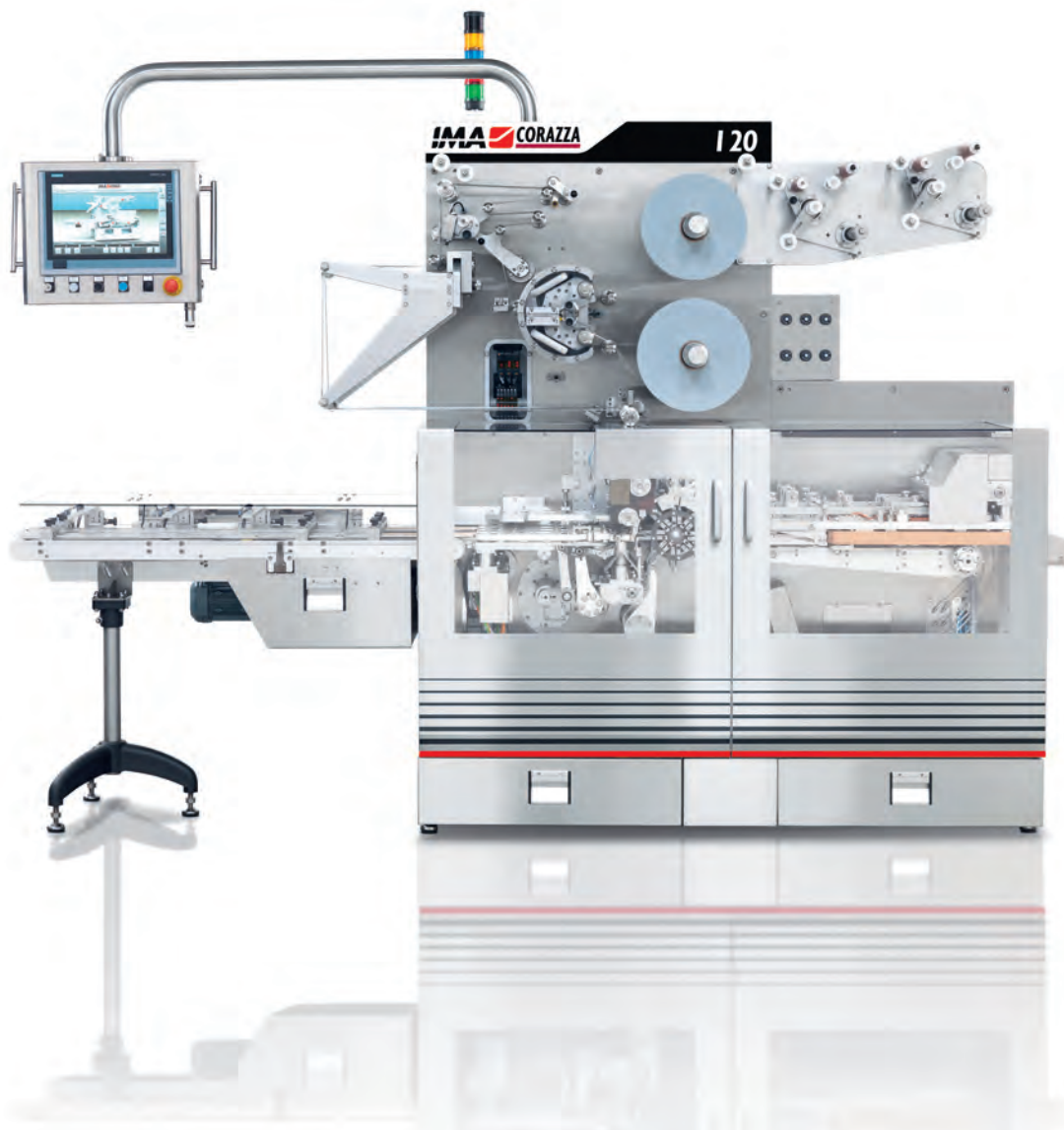
So, Prexima can run fast. But to achieve efficiency you must ensure a consistent process as well.

Correct: an optimal OEE is based on a robust operation, which minimises unexpected line stop, reduces cleaning times and maintenance work. From this perspective, Prexima ensures complete separation between processing and mechanical areas thanks to the use of purposely designed seals and protections. The absence of products in the mechanical area makes

for extended duration of cams, tooling and compression rollers, leading to reduced cleaning time. In addition, a powder-free mechanical area allows for a totally automated and recirculated lubrication system: the control system automatically takes care of lubrication frequency, without any need for operator intervention. In that way, the best parameters do not depend on the operator's skills. The only required action is to check the oil level and refill it, if necessary.

Now the tablets have to be wrapped. Let's turn to Davide Giordano, Sales Manager at IMA Corazza.

That is correct. Stock cubes are wrapped by the I20 wrapping machine, in side-folding execution, with its fully electronic operations. The machine can be equipped with the "easy-opening unit" which enables an easier consumer-oriented opening of the stock cube wrap. The I20 is also able to handle paper-based packaging



materials, which is certainly a plus for Corazza solutions in a world where recyclability and sustainability have become a must.

What are the I20's main hallmarks?

The I20 has been engineered with a very compact footprint, delivering a space-saving solution. What's more, its modular design means it is easy to access and maintain.

Its two-lane execution, equipped with a unique wrapping reel without any aligning unit, ensures gentle operations and high efficiency. The dedi-

cated feeding system allows for a compact design to be delivered for both the press and the wrapper: products coming out of the pressing unit accumulate on the two-lane conveyor, distanced thanks to the acceleration wheels and then driven towards the folding wheel by a pusher.

The new welding system, installed in the outfeed grouping unit, ensures excellent sealing quality of the final product. Compared to other wrapping equipment available on the market today, the I20 machine concept and operations allow for very fragile products to be handled.

What about maintenance and cleaning?

Since the I20 has been developed to meet customer expectations in terms of maintenance, the plug-in design of the main groups greatly facilitates activities such as reel change, foil feeding set-up as well as infeed and outfeed group cleaning.

The I20 shows its customer-oriented approach through the HMI control panel, which reports machine performances to monitor production, has alarms to tackle downtimes and enables remote machine assistance.



The high number of tablets released by the I20 means an automated solution is necessary to place them into a tray. Let's listen to Michele Nomi, Area Sales Manager at IMA GIMA, who can give us some more details on the FTB569 tray packer.

Over the last few years we have seen increasingly faster wrapping machines and, at the same time, a general growth in labour costs.

These factors have led many customers to look for automatised solutions also in the end-of-line sector, replacing what was normally done by semi-automatic equipment or even manually by operators.

It has been almost ten years since we began collaborating with IMA Corazza, supplying a downstream wrap-around tray packer for wrapping machines, and I can definitely say it is highly appreciated on the market for its many features.

First, its compactness – a total length of approximately 2 metres, including infeed and outfeed conveyors – and its accessibility.

Then, product handling and flexibility: thanks to the servo driven movements and other tailored devices, we can guarantee the smoothest product handling without any damage. Lastly, the machine is designed to provide a quick size change, switching from one format to another by replacing just a few parts, allowing our customers to be reactive to market changes and trends, while maintaining high efficiency levels.

You mentioned the wrap-around tray packer. What are the advantages of this technology?

The fully automatic technologies used to place the tablet in trays are usually top loader and wrap-around. Although

we have both of them in our portfolio, for this specific application we have decided to use the wrap-around solution because of several advantages.

Firstly, as we have just mentioned, the compactness of the machine.

Secondly, optimised tray dimensions: by forming the tray directly around the bundle, we can design it with zero tolerance between product and tray, which means a reduction in the used material, while achieving significant annual savings in logistic and shipping costs.

Last but not least, the quality: a tray that perfectly fits around the product looks better on the shelf and facilitates its wrapping.

Now we should wrap the tray... Let's ask Enrico Pazzi, Food Sales Manager at IMA BFB, which has a long tradition of designing and manufacturing end-of-line machines, ranging from overwrapping and stretch wrapping to case packing, palletizing and handling solutions. If you had to choose the best machine to end this line, which one would you propose?

The A50: it is a very compact machine. Its reduced footprint also makes it the ideal end-of-line solution when it comes to wrapping because it can easily adapt to any space constraint. Being the final equipment in the line means that it has to be flexible in size if you want it to fit into any space.

The machine is also extremely easy to operate. Operators do not have to be trained or particularly skilled to use it. We can say that it is designed with the operator in mind because it is easily accessible thanks to its balcony structure: it is very easy to reach the product-flow areas for cleaning.

The A50 guarantees maximum protection both for the operator and the product.

How is overwrapping carried out on the machine? How is the final quality of the wrap guaranteed?

The machine has specific film unwinding, cutting and sealing systems to ensure that the film is always cut with a very precise fold and sealed without wrinkles, air bubbles or other imperfections. The product is treated with care, lifted by the elevator, gently wrapped and pushed to the sealing area, where it is securely sealed and closed as it goes through the sealing plates. Thanks to this system, the machine can handle very thin films, like 16 micron films, considering the standard thickness is 22-24 micron. The option of handling thinner films brings significant advantages because, on the one hand, you can reduce the cost of the packaging material and on the other, you have a greater film reel autonomy which means less operator intervention. 🏢

www.ima.it

Make the most – The IMA Virtual event dedicated to Confectionery and Snack market

The Sensing Future Days cycle continues: a new virtual event completely dedicated to the processing & packaging solutions for the Confectionery market will take place on May 27th, the agenda will be available in the next days. Join the Sensing Future Days community to receive updates on the agenda. March edition: the last virtual event entirely dedicated to complete lines for stock cubes, processed cheese, butter & margarine, yoghurt, beverages & baby food and of process technologies for gums, candies & coated sweets is now available on-demand on the IMA Sensing Future Days Platform. Sign-up now at sensingfuture.ima.it to re-watch these sessions, as well as any other session from past editions.

INNOVATIVE AUTOMATIC DOSING SYSTEM: fast, accurate and eco friendly

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.

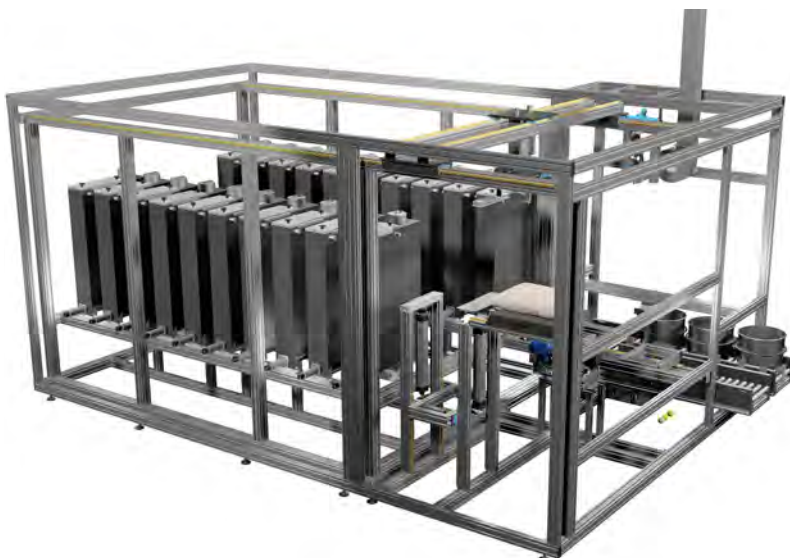
Why dosing is so important in food processing?

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



INOX MECCANICA: excellence in technology and technical solutions for food industry

Research, development, and technology are at the core of our projects, aiming to strengthen and preserve our region's traditions and history!

Inox Meccanica's dream has become reality thanks to a life dedicated to an ongoing pursuit of simplicity, quality and constructive efficiency. That's a fruitful marriage increasing speed in production processes. Here they are the

driving forces shaping our industrial automation concept. As global market leaders since 1975, we design and manufacture machinery for meat processing and packaging, focusing on sausage products. Thanks to the experience developed over the years,

we jumped into a diametrically and complementary field; we full immersed into the world dedicated to washing and sanitation of all sorts of production tools and containers, finding the sector cleverly cross-cutting. 1968 is the year of our first patent; a



date opening the door to a pride that has persisted for almost fifty years. With the desire to satisfy our customers' most peculiar and diversified requests, we have achieved around 50 commercial partnerships which allow us today to cover almost 60 countries all over the world. We manufacture more than eighty machines for industrial plants each year, entirely handmade in Italy, in a workplace covering more than ten thousand square meters. However, the beating heart of our headquarter consists of our almost 100 employees divided between production, warehouse, technical/electrical department, administration and sales. Staff to whom we provide an on-going training to ensure a highly competent workforce. So far, our meticulousness has assured the attribute "quality" to Inox Meccanica branded products which, together

with a selected dealer network and strategic business partnerships, have ranked the company at the peak of the national and international market. The distinctive quality note associated with the Italianness of our AISI 304 stainless steel products, coupled with our after-sales service, make our global expansion visible, reaching all the way to the Americas and Australia. The sales procedure is inclusive, on request, of tests, if the customer feels the need to put our machines to a trial with specific needs and their own food recipes. Thanks to an exclusive Pilot Plant we can test industrial production, both for the development of new products and for the optimisation of traditional production processes. However, our testing does not just end with the packaging procedure. After that, the food can also be evaluated from a microbiological aspect in

the new laboratory, and from an organoleptic and taste angle in a modern, purpose-equipped tasting room.

In the last few months we have developed several novelties. Beside an advanced and updated top-of-the-range-PIC 99 BCE, equipped with an automatic loading belt, an automatic tube changing system, and a 1100 mould, we developed a brand new version of this PIC (called PIC 99 DRW) equipped with a product preparation system conceived to fill casings with meat pieces or injected muscles. In fact, it allows the operator the positioning and the assembly of several muscles inside a volume reproducing the forming mould.

The inserted parts' overall weight can be monitored due to a weight control system featuring a high-precision loading cells and a display viewer.



This allows to obtain bagged bars of constant length.

We can't not dedicate a parenthesis on a productive innovation brought by a freshly patented smoking system. Warm woody notes are imparted directly inside our Tumbler to both cured and cooked products, whose work cycle normally consists of a series of technical operations such as osmotic actions, salt distribution, rest or massage in atmosphere or vacuum, and liquid extraction. To achieve this, our R&D department optimized a process which uses a friction generator, such mechanism can generate smoke at low temperature alternated with vacuum phases. Besides the advantage of the considerable time savings, there is a lower weight loss of the product and a milder taste, whereas in respect of the production cycle there is almost zero risk of fire, saving space and plant energy costs.

Inox Meccanica is not just food processing but washing and sanitation too; therefore, we chose to design the best solutions to sanitize all those tools involved in the production process. Such machines have strong transversal applications, just think of the meat production area, the cheese one, the pet-food one, the pharmaceutical one, and the cosmetic one. Plus, our washing solutions focus on maximising energy and water savings by being environmentally sustainable in terms of the amount of resources used in washing, without compromising on pro- and excellent disinfection. The Washing Machine for buggies is just one of the many examples of the how the company materialised its commitment in researching and developing new technologies for washing and sanitation.

Our team upgraded the previous model of the washing machine for buggies by

equipping the washing cabin with two doors; one is used for container entry via an automated system with forks, while the other is placed at the front from which the container is extracted clean and disinfected, again with the aid of automation. In fact, the washing machine is designed to be housed in a wall separating two different areas of the plant, thus eliminating the risk of cross-contamination and the proliferation of bacteria that would compromise the quality of the products together with the safety of the purchasers.

Don't miss the chance to discover the exhibition of the innovative multiverse made in Inox Meccanica in Frankfurt; an opportunity we personally invite you to and which you cannot miss if you want to stay kept up to date. 🏠

www.inoxmeccanica.it



SYNTEGON LAUNCHES new pick-and-place platform

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

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

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



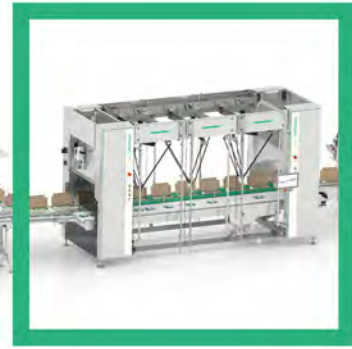
Each robotic cell of the RPP platform can be configured individually to automate processes such as feeding, handling and loading.

process technology to primary, secondary and transport packaging."

Maximum flexibility thanks to individual configuration

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

handle a wide variety of products. The Delta robots can be flexibly connected and, together with transport modules, seamlessly integrated into an overall system," explains Andreas Schildknecht, Product Manager Robotics at Syntegon. "Together with our customers, we can automate single process steps consecutively and in line with their needs or budgets, following the principle 'build as you grow'. Moreover, the platform can be scaled to suit different production



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

capacities, while multiple cells can be connected.”

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

contamination for both current and future hygiene requirements in the food industry. Last but not least, the tool-free format changeover reduces downtime, allowing manufacturers to process different products on the same line and to respond quickly to changing market demands.

Automation is the future

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

the Syntegon RPP platform one step of many, albeit a very important one.” In parallel, Syntegon will continue to develop further innovative automation technologies – and will soon introduce new developments to the market

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



Andreas Schildknecht, Product Manager Robotics at Syntegon

www.syntegon.com

CIRCULAR ECONOMY: industry and environment in co-existence

“Pastazzo” promotion for an eco-friendly business

From the very first steps in ORION Engineering company, we decided that one of the most important points to be focused on in our projects would have been the eco-sustainability of the processes in which our plants are involved. Today, as then, we pursue this philosophy to pass on to future generations a world that places man at the centre of an ethical and eco-sustainable business.

The first achievements, obtained from these analyses, highlighted the opportunity to undertake a path to further enhance a by-product linked to the citrus fruit chain: the **“pastazzo”!**

The study we have been carrying out for some time is allowing us to re-engineer its enhancement. The combination of technologies and ancient traditions permit to reuse these production wastes as new raw material.

The analysis opens new business opportunities for the protagonists of the supply chain, focusing on reducing industrial production costs and at the same time allowing the surrounding environment to be preserved.

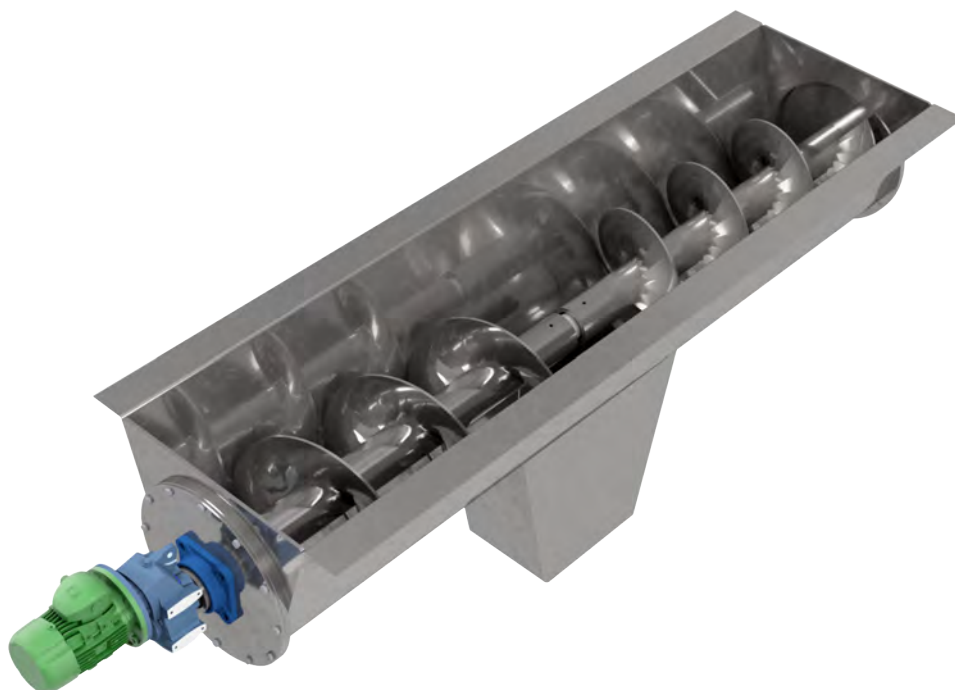
The citrus fruit pulp, as known, is a by-product of the food processing industry consisting of lemons and oranges waste subjected to the extraction of juice and essential oils. From a chemical-physical point of view, the “pastazzo” is made up of residues of peels (60 ÷ 75%), pulp (30 ÷ 35%) and seeds (on average 0 ÷ 9% depending on the quality of oranges and lemons undergoing transformation).

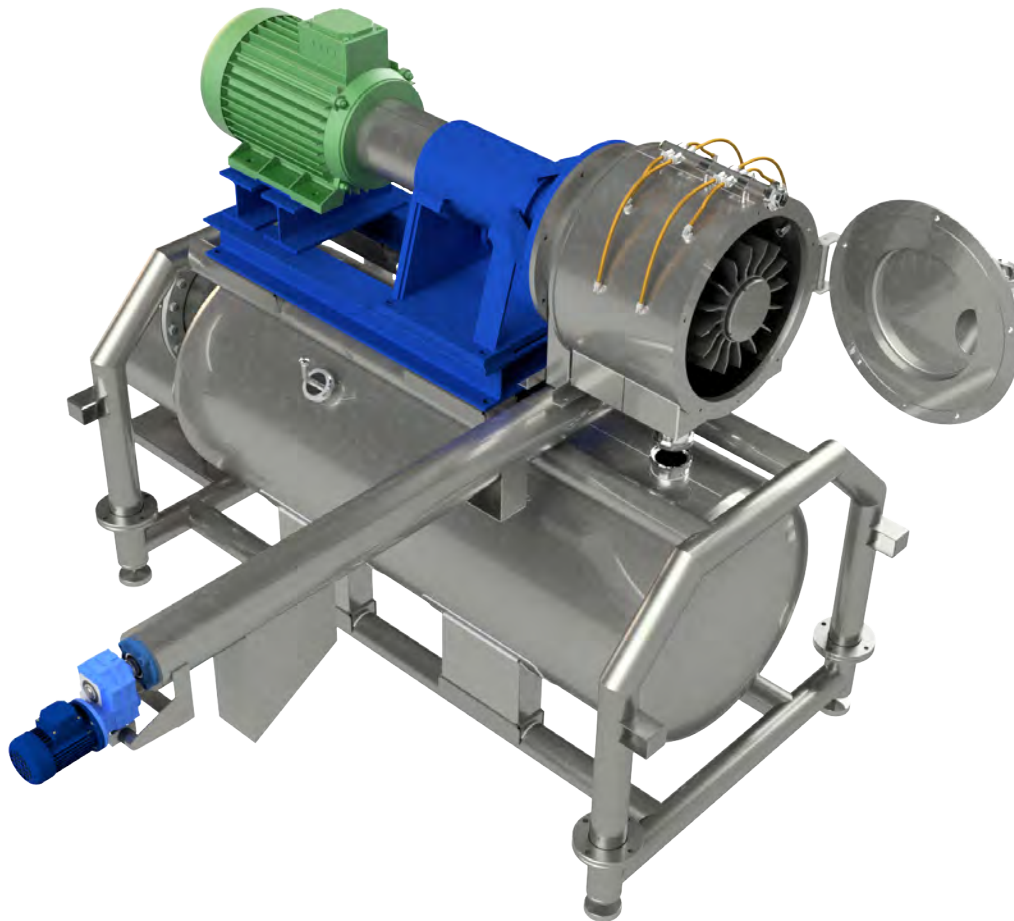
Depending on the type of citrus fruit and processing, the production of fresh “pastazzo” varies from 49% to 69% by weight of the fruit subject

to the transformation process. Sometimes the “pastazzo” also contains process water absorbed during the production phases.

As a pure indication, we can highlight the different processing products and by-products from the transformation of 10 tons of citrus fruits from which to obtain:

- **4.930 [kg] of products derived from the 1° transformation**
 - 4.200 [kg] First pressing juice;
 - 700 [kg] Second pressing juice;
 - 30 [kg] essential oil;
- **5000 [kg] of fresh zest “Pastazzo”**
 - 265 [kg] Peels for the extraction of Pectin;
 - 315 [kg] Peel for zootechnical use;





• **9330 [l] di Liquid residues**

- 125 [kg] of Bio-Alcohol;
- 9205 [l] of residues with C.O.D. equal to 18.500 mg/l for Bio-gas production;

The citrus fruit pulp can be used in different ways, some of the best known concerning the organic fertilization of the land, the use in animal husbandry and the extraction of pectin: a thickening polysaccharide naturally present in fruit and widely used in the production of jams.

Our mission as ORION Engineering company is to make the reuse of this resource usable, through our technology under development, to give the opportunity not only to large industrial processing plants but to many others.

The synergy of our growers and all the players involved in this supply chain is one of the keys of success of the process.

Our country, with the notification to the European Commission of 13 February 2019, highlights the need for and importance of the use of this resource, asking for the regulation for production, marketing and use of "pastazzo" as a by-product of citrus processing for its agricultural and zootechnical use.

The various scientific research which are studying and proposing the use of "pastazzo" as an alternative for human nutrition provide further value to our recovery project. The idea is to partially replace food fats such as palm oil (used in various baked goods' preparation) with a dried fiber extracted from all the residues of citrus fruits.

From the grinding and drying of the fiber, some flour is obtained that has the characteristics of dietary fiber and great water absorption power, for a "sponge effect" that would allow this

flour to at least partially replace the dietary fats present in snacks and other bakery products.

Do not hesitate to contact us to receive further information on the technology under investigation and for its application in plants of medium production capacity. 🏭

www.orion-eng.it



CM SOFTWARE SOLUTIONS SRL is a very young and dynamic company

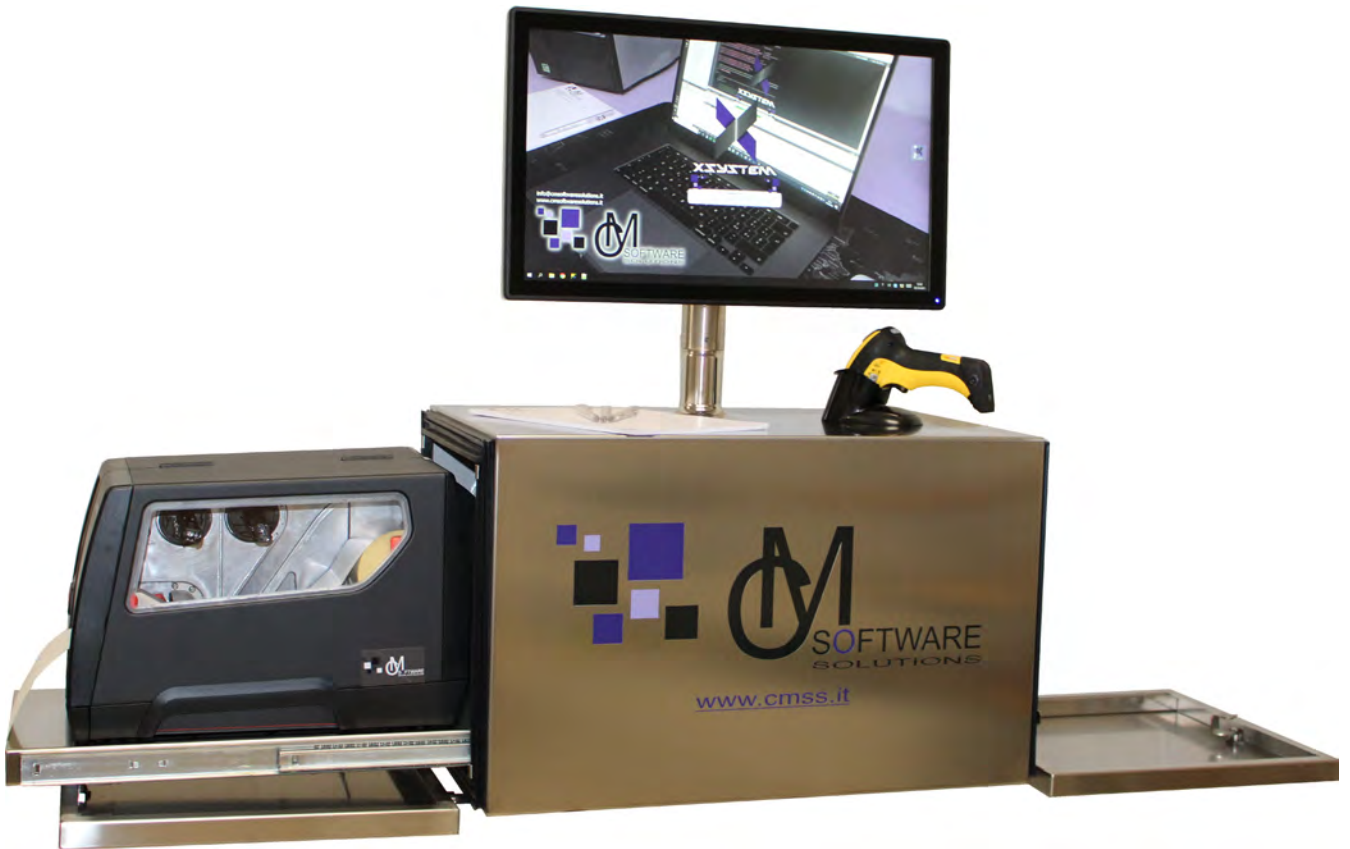
Born from the passion for software development. Thanks to the experience of its founder gained in over more than 15 years of activities in many IT contest, it proposes itself as a company capable of creating software that can satisfy any need.

The most important feature of CM Software Solutions products.

is the ability to interconnect with any type of device and/or management system in order to automate the execution and data collection of the most complex production processes, minimizing the procedural and infrastructural impact.

The long experience in the food sector has allowed the company to create its





own flagship product "XSystem": an integrated ERP & MES software that implements a series of features useful for the complete automation and planning of the production process.

Traceability and Performance guaranteed throughout all the supply chain.

We asked the founder Eng. Cristian Melli why this software is better than the others: "It's the best because we are concrete people that before sit-

ting behind the desk to write software we got our hands dirty in the production environments by bumping into each other first person with real problems.

And we continue to do it every day. XSystem leads to concrete results, clear and well understandable data. It allows you to easily understand what needs to be done within the process to optimize performance and therefore minimize costs by increasing margins".

It is also the best because it is strongly focused on ergonomics of use, which expresses its highest need in the production environment.

Aware of this we have made it easily and extremely customizable, allowing our customers to minimize, if not delete, the costs related to staff training." 🏢

Visit:
www.cmsoftwaresolutions.it



Global Food Processing Industry Deepens Ties with India

Through ANUTEC International FoodTec India

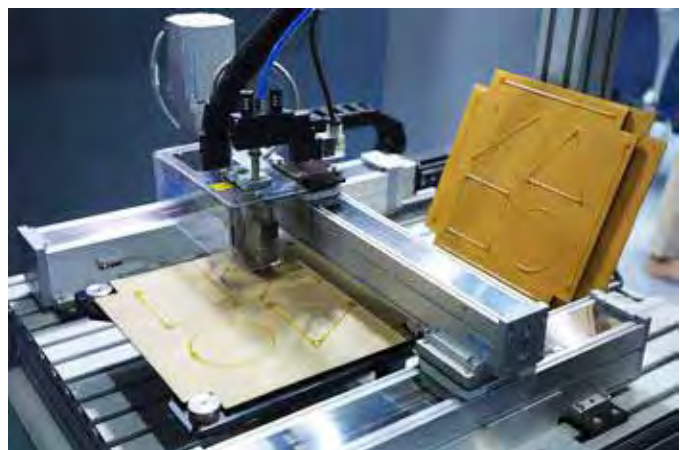
As 16th ANUTEC – International FoodTec India 2022 Sees Nearly 21000 Visitors from 52 Countries networking with .450 Exhibitor

Glimpse of many success stories while setting guidelines for a roadmap For Country's food manufacturing hub.



India's largest International Exhibition for Food & Drink Technology - 16th ANUTEC – International FoodTec India 2022, came to a successful conclusion with over 21000 unique visitors with over 450 Exhibitors from 52 countries along with a series of seminars, work-

shops and full house conferences discussing sustainability of food industry challenges & solutions, food wastage, nutritional value of food, policy makers' involvement - to a broader audience, thus making the conversations more engaging and wider in scope.



The Expo was marked by the presence of high-profile dignitaries, from ministers to associations and media from Food Processing Industry and saw various industry bodies discuss innovative solutions suiting to India's agroclimatic & socio-cultural requirements.

Inaugurating 16th ANUTEC – International FoodTec India 2022, Shri Prahlad Singh Patel, Hon'ble Minister of State (MOS) for Ministry of Food Processing and Jal Shakti of India underlined the need of right techniques & machines for food processing sector said "Reducing compliance is important but alone it will not suffice to ensure the growth of Food Processing Sector, as there is also an urgent need to adopt the right techniques and momentum for processing our farm outputs particularly items like fruits and vegetables with short shelf life. Happy to experience the Innovative technologies at the display that will help create a modern infrastructure which can help in efficient supply chain management across MSME large and small segments. We will do all that we can to simplify the food policy and support the Food processing Industry."

Commenting on the success of 16th ANUTEC, **Mr. Milind Dixit, Managing Director, Koelnmesse India YA Trade Fairs** said "Not only did we have an increased number of visitors, but 16th ANUTEC also had many success stories, UNIPACK Engineering Private Ltd closed a bulk order from a single customer, Siddhivinayak Agri Processing Pvt Ltd announced a joint venture with its Netherlands partner Kuipers for their engineering division business. And success stories are still pouring in."

The Event witnessed participation from leading domestic players including Heat & Control, Clearpack, Syntegon, Hassia India Pvt Ltd, Mamta Machinery, Nichrome, Kanchan Met-

als, Vedic Pac Systems, Keron Food Processing Technologies, etc.

The conferences also saw various industry bodies discuss innovative solutions suiting to our agroclimatic & socio-cultural requirements as well as relaying the Food Industry's concerns to Shri Prahlad Singh Patel, Hon'ble Minister of State (MOS) for Ministry of Food Processing and Jal Shakti of India.

Conferences & Seminars at the 16th Anutec included:

- 'Central Government's Ministry of MSME Schemes and Support to Food Industry' organised by Chamber of Advancement of Small & Medium Businesses (CASMB) on Day 1, where Shri Praful Umbre, Assistant Director (Grade-II), Office of Development Commissioner (MSME) spoke about the growing MSME sector in India and discussed measures to strengthen it further. Shri Praful also highlighted the benefits and financial & training support that Government of India extends to the MSME sector.
- 'Intelligent Intralogistics - Experience The Flow' conducted Ashwinkumar Inamdar, Manager of Business Development, Siemens on Day 1, was aimed at enhancing knowledge about the need for digitalization or a digital twin. Shedding light on the problems faced by manufacturers, such as the changes or disruptions in technology brought about by artificial intelligence and robotics.
- 'Star Awards & Conference' starting off with a talk on 'Packaging at Crossroads' organised by IFCA on Day 2, concluded with the Awards ceremony – 'IFCA Star Award' a prestigious award for the flexible packaging and carton packaging industries that serves as a platform for encourage creativity and drive continuous improvement.
- National Seminar on 'Sustainability of Food Industry Challenges & Solutions' hosted by All India Food Processors Association on Day 2 focused on technical and policy requirements that can elevate the Indian food industry to global benchmarks. While raising Industry's concerns & challenges to Shri Prahlad Singh Patel, MoFPI, Dr Subodh Jindal, immediate past president, AIFPA highlighted "We request the government to help by letting adjudications take place within the State of Registration of the Entrepreneur that will give him more time to attend to production rather than running to distant locations and getting stressed under unnecessary harassment and exploitation, which kills sustenance."
- This was followed by a panel discussion on 'Ease of Doing Business', chaired by Dr. Prabodh Halde, Chairman, West Zone-AIFPA & head-Technical Regulatory Affairs, Marico, which discussed the need of adequate training and benefits of right policies & measures required for an optimal business operation.
- The 'Technical session' organised by FSSAI, chaired by Dr. Ravishankar CN, director & vice chancellor, ICAR – Central Institute of Fisheries Education, Ministry of Agriculture & Farmer Welfare, Govt of India, focused on consumer quality and brand building tools. M A Tejani, former president, AIFPA & managing director, Gits Foods Products spoke about the challenges of extended producer responsibility (EPR) & central ground water authority (CGWA) issues.
- 'Plant-based: A Canvas for Innovation' a conference by Innova Market Insight on Day 3, focused on the innovation in the plant-based sector. Talking about myriad ways of how brands could garner and retain the interest of Indian consum-

ers, Padmaja P.B., Research Analyst presented major insights and identified future trends to drive this ever-evolving category.

Concurrently, there were also on-going:

- Guided Factory Tour – a technical live demonstration of various latest technology & innovation in the food & beverage processing, packaging industry displayed live & running at the exhibition show floor, aimed at giving buyers a feel of visiting a factory premises, evaluate/experience the live machine & gather technical insights from the experts of the respective booth.
- Packaging Theatre – where Innova Market Insights displayed India’s top trends and concepts in sustainable and innovative packaging by setting up product examples to inspire manufacturers to develop their own innovative packaging. Mr Bhushan Patil, lead consumer insights, Innova Market Insights added, “The aim is to drive packaging innovation, and as well as approach them in terms of helping them develop their brand and their packaging.”

Having asked about his experience at the event, Mr. Michiel van Erkel “Agriculture Counsellor, Council General, Netherlands Embassy, shared “I think it’s very impressive to see the size of the exhibition, the number of companies being represented here; You see

a lot of high-quality equipment being exhibited. I’m impressed. Overall, a very positive atmosphere with lot of companies, and fruitful discussions with the audience. So yeah, Positive at all.

Talking about the arrangements and the footfall at the exhibition, Uday Kshirsagar, Managing Director, PIAB comments, “Coming here made us feel that we are on the right track. We are focussed towards understanding the fast-changing dynamics in the market and getting along with it and delivering at that level the output which in sync with our five-year plan,”.

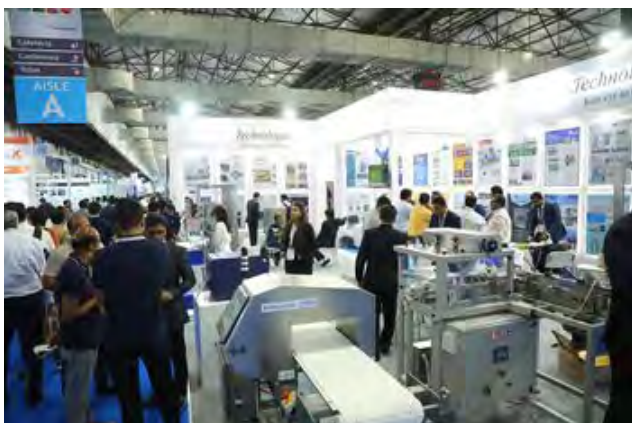
Mr. Anant Chitale, Chitale Group said “I think ANUTEC – International FoodTec India has been a grand success. This is a really big event after long time, and it’s good to see and meet lot of people here. When you visit such kind of events, you meet a lot of people in one platform, which would otherwise take months to visit.

Apart from meeting, you also learn about the latest trends and ways to grow your business”.

Mr. Sunil Kumar Marwah, CEO, Sector Skill Council for food Processing FICSI. said “I think the ANUTEC & ANUFOOD are taking place at the right time; with industry getting restarted in the positive frame of mind, such an event is most welcome. I could see so many new things, new machineries and foreign suppliers displaying their solutions. This is a constant process, a new technology means efficiency, effectiveness, and cost reduction”.

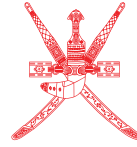
The event was supported by All India Food Processors Association (AIFPA), Association of Food Scientist & Technologist of India (AFSTI - Mumbai), Chamber for Advancement of Small and Medium Businesses (CASMB), Indian Flexible Packaging & Folding Carton Manufacturers Association (IFCA). 🏛️

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4TH
EDITION

UNDER THE PATRONAGE OF



Sultanate of Oman
Minister of Agriculture, Fisheries and Water Resources



OMAN AGROFOOD

11-13 DECEMBER 2022

OMAN CONVENTION & EXHIBITION
CENTRE, MUSCAT, OMAN

FOSTERING
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Fostering innovation in Oman's Agriculture and Fisheries sectors

In a bid to diversify its economy, the Sultanate of Oman is strongly focused on expanding its non-oil sectors, especially agriculture and fisheries.

Oman has ambitious plans to ramp up production and capabilities in the agriculture and fisheries sector to become a sustainable and strong contributor to economic growth.

In fact, the Sultanate's Fisheries and Aquaculture Vision 2040 set a target of over 220,000 tons of fish production per year, contributing \$500 - 900 million to the economy.



In support of these vital sectors, the government is offering numerous projects and investment opportunities for private investors and industry specialists, including \$801.5 million in Fisheries and \$320.5 million in agriculture.

In recognition of the country's growing business potential, IFP Emirates (In-

ternational Fairs and Promotions) and Al Nimr Expo are organizing Oman AgroFood, under the patronage of the Ministry of Agriculture & Fisheries Wealth, from 11 to 13 December 2022 at the Oman Convention and Exhibition Center, Muscat.

This key annual gathering will bring together government decision-makers,



international thought-leaders, regional trailblazers and innovative technology and solution providers to transform the sector and make the Sultanate's ambi-

tious vision a reality. Oman AgroFood is designed to be a comprehensive platform that provides an access point to arising investment opportunities and

new projects in crop and animal farming and optimizes international trade relations. It is an ideal destination to showcase the latest innovations and solutions for sustainable farming and to foster successful partnerships with local and regional entities.

A key feature of Oman AgroFood is the designated B2B Matchmaking Program. This complimentary service is a highly effective tool, designed to ensure exhibitors and visitors meet the right partners, making way for new partnerships. The user-friendly interface allows for meetings to be scheduled with selected companies; the meetings can either take place at the designated B2B area or at the exhibitor's stand. 🏢

For more information about Oman AgroFood, visit

www.omanagrofood.com



Levante PROF, the most important “made in Italy” food and wine fair in the south

Levante PROF, the most important fair in the South of Italy that enhances the true food and wine “made in Italy” sector, will take place from **12 to 15 March 2023 in Fiera del Levante in Bari (Italy)**, an ideal location to present innovative products and solutions to a professional and highly qualified audience.

Organized by DMP Srl (www.dmpsrl.eu), Levante PROF is specialized in the bakery, pastry, pizzeria and fresh pasta, ice cream, beer, wine, bars, restaurants, packaging and hospitality sectors.

At its 8th edition, the fair aims to bring together the entire grain supply chain, the transformation and processing of raw materials, packaging and furnishings in a single location, and to give all specialized operators an event in able to create concrete business opportunities on the national and international market.

The main Italian companies have confirmed their participation in Levante PROF to present the cutting-edge items and dictate the new trends and innovations of the market.

In the 2023 edition there will also be the opportunity for exhibitors to participate in a BTOB program of meetings with buyers from Albania – it is organized by the Tirana Chamber of Commerce and Industry, FI Solutions S.R.L.S. Balcando and Nucleus Albanian trade association of Artisans and SMEs -.

Foreign buyers will meet the Italian exhibiting companies to establish busi-

ness relationships and synergistically evaluate concrete business opportunities in the Land of Eagles -.

In addition to this, other initiatives are planned with the Balkan states in order to increase, through new proposals, participation and visits to the event and to increase the numbers of the past editions.

To complete the rich program of appointments, various events are planned in the four days of the fair:

conferences on commercial development opportunities in the food and wine sector, training meetings - including show cooking, seminars, conferences and contests on the pizza world -; workshops and insights on the production of large leavened products; masterclasses, competitions and exhibitions reserved for specialized operators.

«Levante PROF - declares the organizer of Levante PROF, Ezio Amendo-





la - is now a "must-go" event on the regional, national and international food and wine scenario. An opportunity to relaunch a sector that, in recent years, has faced many difficulties due, firstly, to the pandemic and, secondly, to the war in Ukraine today, and to generate new opportunities for

growth and competitiveness for the participating companies. "

For more info:
Landline n.: +39.06/6634333
email: info@dmpsrl.eu. 🏢

www.dmpsrl.eu



FOOD AFRICA will take place in Cairo in December

Egypt: One of the largest markets for agriculture, food, and packaging

The Egyptian food and beverage sectors are expanding rapidly, fueled by large demographics, a fast-growing economy and higher liquidity – thanks to the openness in the economy and the increasingly affluent residents' demand for a growing variety of products. In this growth-driven environment **Food Africa** takes place in December. A 'Hosted Buyers Program' offers participants additional business opportunities.

The development of ambitious hypermarkets, new hotels, restaurants, and fast-food projects is further driving the demand for food and beverages from around the world. Catering services are also witnessing rapid growth as official and private banquets, receptions, and gatherings are growing rapidly.

Food Africa, the International Trade Exhibition for Food & Beverages, resumes with its **7th edition** estab-

lishing itself as a global brand developed to create an efficient network between international traders and vendors with their counterparts from Egypt, the MENA, and the African region.

Running alongside Food Africa, "**pacprocess MEA**" is organized by one of the world's leading trade fair organizers - Messe Düsseldorf. pacprocess Middle East Africa, the International Exhibition for Processing



FoodAfrica ^{Cairo}

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& Packaging in the Middle East and Africa, is the latest addition to the interpack alliance, which spans all international exhibitions staged by Messe Düsseldorf under its Processing & Packaging portfolio. The synergy between the events is huge, as the food industry is the biggest consumer of packaging.

Both events, to be held from **5 to 7 December 2022** at Egypt International Exhibitions Center, are multilateral platforms for wholesalers, distributors, and retailers to meet with industry professionals aiming to address the different needs of buyers and importers, and to serve new markets in Egypt, Africa and the Middle East.



Last year, Food Africa and pacprocess MEA welcomed **442 exhibitors** from **19 countries**, hosted **367 leading buyers** from Egypt and the region, and attracted 16,233 professional visitors. The exhibition was a success with numerous partnerships and trade deals signed on the spot.

The **'Hosted Buyers Program'** is a valuable tool offered by these two exhibitions for local and international industry specialists who are looking to expand their businesses and infiltrate new markets. It is a specialized business-to-business platform that is developed with a primary focus on building bridges between buyers, vendors, and traders from across the

region and beyond, to facilitate business undertakings and allow guest buyers to explore a diverse range of products and negotiate contracts.

Participants in the Hosted Buyers Program benefit from the opportunity to source products efficiently through **pre-arranged appointments** with worldwide suppliers and manufacturers, network with international industry stakeholders, and witness the latest innovations and trends firsthand.

For more information about pacprocess Middle East Africa and Food Africa, visit the site. 🏠

www.pacprocess-mea.com
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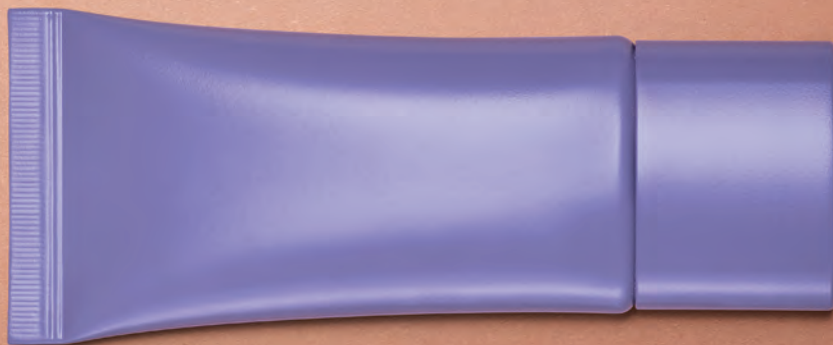
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EXHIBITIONS 2022-2023

PROSWEETS

31/01-02/02/2022 
COLOGNE

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 

MILAN

Fair for bakery production and for the hospitality.

IBA

22-26/10/2023 

MONACO

Fair for the bakery and confectionery industry.

CIBUS TEC

24-27/10/2023 

PARMA

Fair for food & beverage technologies trends.

BRAU BEVIALE

14-16/11/2023 

NUREMBERG

Fair of production of beer and soft drinks.

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Ms. Selena Nguyễn
T: +84 28 3622 2588 (133)
E: selena.nguyen@informa.com

ASIA

Mr. Jeffrey Au
T: +65 6989 6543
E: jeffrey.au@informa.com

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