

# FOOD

## PROCESSING

it. MAGAZINE

n° 4-2023

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# ANNIVERSARY

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**Cama Group** is a leading supplier of advanced secondary packaging systems in the bakery industry, continuously investing in innovative solutions. [www.camagroup.com](http://www.camagroup.com) - [sales@camagroup.com](mailto:sales@camagroup.com)



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**RADEMAKER BV**

UNVEILS PRODUCTION SOLUTION  
INNOVATIONS AND TRENDY BAKERY PRODUCTS  
AT IBA 2023.

**PG. 29/31**



**CAVANNA SPA**

C-CONNECT, THE CAVANNA DIGITAL PLATFORM  
AT THE CUSTOMER'S SERVICE.

**PG. 95-96**



**SONIA V. MAFFIZZONI**  
*Editorial Manager*

After 5 years (the 2021 edition took place online), the IBA, the major Munich Bakery Fair, returns. It's a "sweet" comeback - but not overly sweet, mind you, as one of the industry trends is sugar reduction - that sets the pace for autumn, shining the spotlight on market innovations. For bread and baked goods, craftsmanship remains a cornerstone, thanks to consumers who love tradition while desiring experimentation. This opens the door to digitalization, new technologies, and innovation, all under the essential banner of sustainability. The challenge for industry professionals is to meet the demands of an increasingly discerning consumer, capable of repaying with a valuable currency: on one side, loyalty, and on the other, exceptional word-of-mouth.



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### **MILKY LAB ITALY SRL**

MILKITA: "PASSION FOR MILK" EXPERIENCE, TECHNOLOGY AND ITALIAN QUALITY.

**PG. 102/104**



### **SNACKEX 2024**

THE CAPITAL OF SAVOURY SNACKS AND NUTS.

**PG. 122-123**

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# COLIP - The innovative cold



**T**he future of food safety lies in cold technology, applied to the production and storage techniques of all fresh and frozen products. Colip studies, designs, and manufactures a wide range of professional refrigeration systems dedicated to the Bakery, Pastry, Confectionery sector and Food Industry.

Since 1990, we have progressively transformed our cold technology, following the needs and evolution of the market, to always offer innovative systems that are of great assistance to both artisanal and industrial productions. The technological innovation we propose is the result of experience, passion, and research, always combined with extremely detailed design phases.

We provide standard equipment and customized solutions based on the specific production needs of our customers, while also committing to ensuring energy-efficient solutions, which are more relevant now than ever before.

Designing cold technology means having specific knowledge of all aspects

related to the production process, from raw materials to the finished product. We work alongside our customers, listening to their needs and conducting careful feasibility studies. The definition of the project and machinery is

always a shared choice of processes and technology to optimize the product and the entire production.

We support our customers who aim to seize the opportunities related to the fourth industrial revolution, transforming traditional production processes into smart, digitized systems. Our PLC - TOUCH control panels and the use of new low-GWP refrigerants for environmental sustainability implement further technological innovation, allowing greater efficiency in terms of productivity, process cost reduction, and energy savings.

A technological solution for every need: this is the principle with which, day after day, we continue to design and build our lines of refrigerated equipments, passionately and competently, enabling professionals in the sector to innovate without ever losing sight of tradition's fundamentals. 🏛️



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# GPI: the extent of success in the food industry

To manufacture a successful end-of-line plants it is crucial to become customer's algorithm, and to be a proactive listener of his visions, an expert able to provide efficient and personalized answers.



**GPI GROUP**  
GEO PROJECT INDUSTRIES

It is not by chance then that GPI's motto is "Tailor made innovation with reliability", a catchphrase for innovative, customizable and highly renowned technologies.

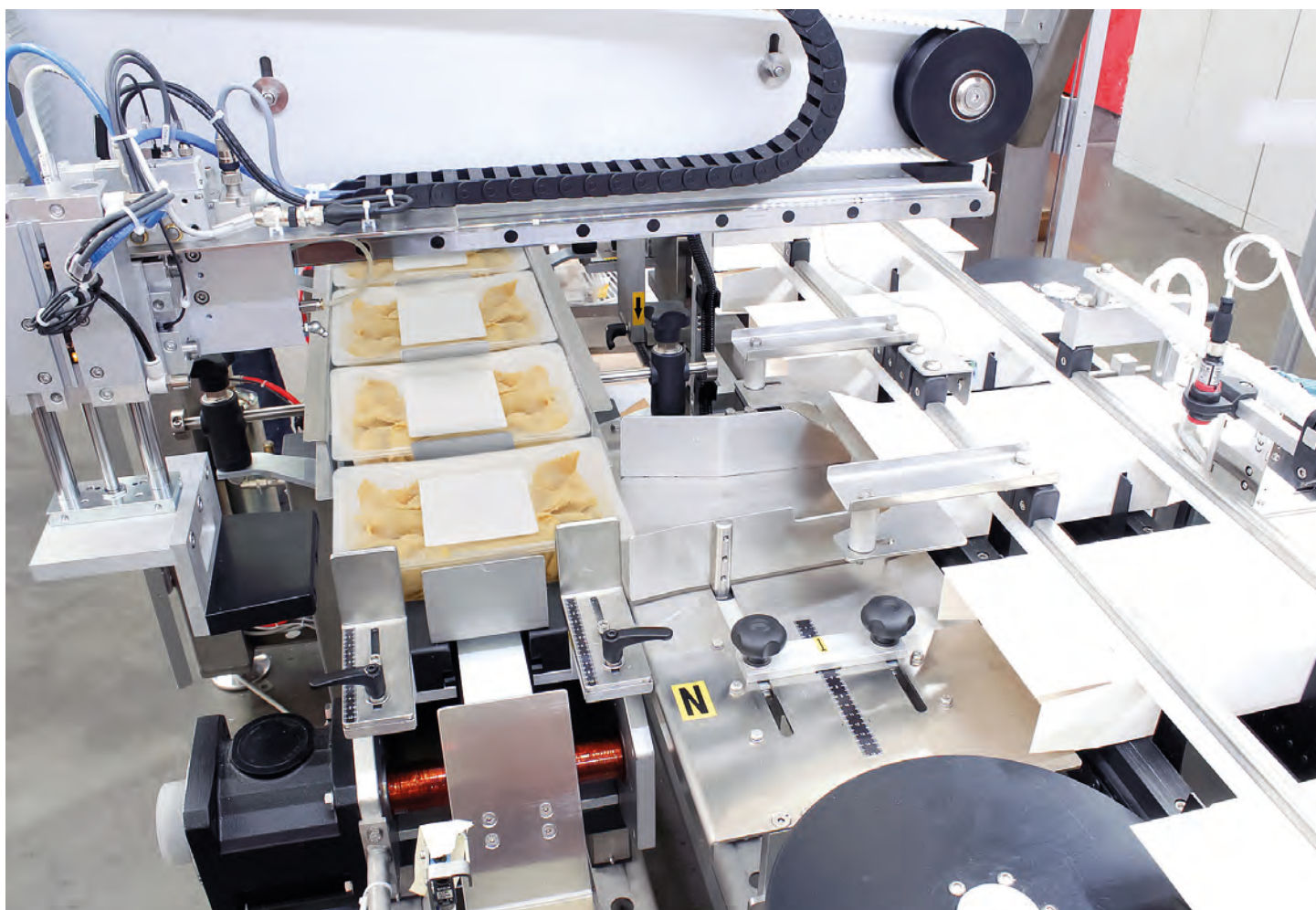
In the forefront of the sector, GPI - Geo Project Industries has created a team of skilled experts in packaging advice and sales engineering able

to build tailored solutions upon their partners' production and sales requirements.

GPI offers a comprehensive range of horizontal cartoning machines, forming machines, closing units as well as flexible lines and modular projects whose arrangement and configuration are adjustable.

That's a real revolutionary governance of the production of some of the most popular international brands.

Tailor made plants whose every single phase - from depalletization through primary and secondary packaging and right to palletization - expresses highly specialized know-how to meet





CON  
FEC  
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DAIRY  
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& DRY  
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towards  
customer  
needs**

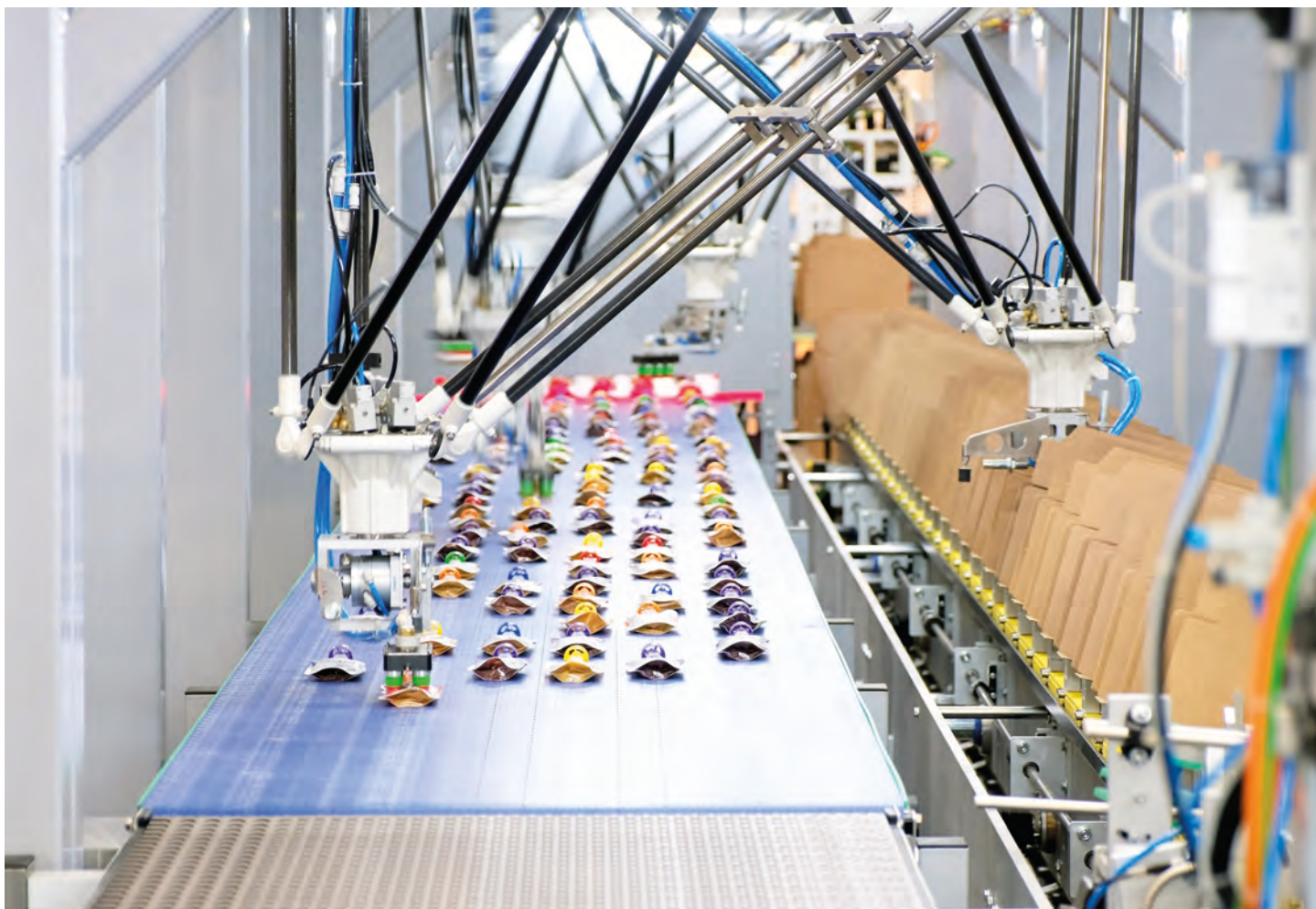
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highly reliable  
packaging  
technologies*

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**GPI GROUP**  
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customer's requirements down to the finest details, in any food sector.

A customized and successful answer in various sectors, such as dairy, confectionery, pasta, yoghurt & juice, frozen and dry food, and pet food. The demand for automation in end-of-line packaging processes is growing, such as pouches, doypack, flowpack, bags, sachets, alu-trays, and thermoformed trays, in different formats and materials. It is also worth remembering the most appreciated and unquestionable advantage of the pouches: moderate logistic expenses, easy disposability for end consumers thanks to small volumes, and sustainability deriving from low carbon footprint: energy cost per each package is lower and footprint minimal.

Environmental awareness sharing continuous innovation to be on the frontline of packaging evolution, which needs fast and constant study



to safely handle the most diverse types of packaging.

Such teamwork also involves all the company's co-operators in an environment that focuses on innovation,

full customization and reliability, values that blend with GPI's passion and well-established experience. 🏭

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# DIZIINOXA: production lines, equipment and tanks for industry

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- **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 5m<sup>3</sup> to 5.000 m<sup>3</sup>.
- **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





  
**DIZIOINOXA**  
IMPIANTI E SERBATOI PER L'INDUSTRIA

  
22-08







tank cap. 1.500m<sup>3</sup>. 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.

**DIZIOINOXA**, 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.

**DIZIOINOXA** 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.dizioinnox.net](http://www.dizioinnox.net)





# FARMO PROFESSIONAL FOR THOSE WHO THINK BIG



✓ **GLUTEN FREE**    ✓ **LACTOSE FREE**    ✓ **WHEAT FREE**

If you have dreams of pastry-making, you can make them come true with the **Farmo Professional Line**, designed for those who want to do things on a larger scale. Composed of 15 kg bags intended for professional use, it includes the exclusive gluten-free preparations to create pizza, bread, cakes, panettone, colombas, egg pasta and béchamel, to **celebrate the Italian culinary tradition** and 'free-from' food in every dish. In addition to the "maxi versions" of the four traditional Fibrepans, the highly appreciated Farmo flour mixes, the Professional Line also includes Fibrepan Grandi Lievitati, a special preparation that is ideal for creating delicious gluten-free desserts.

To try the Professional Line and to have all the taste and quality of Italian cuisine at your fingertips, you just have to visit **Stand 155** of **HALL B4** at the IBA fair, scheduled **from 22 to 26 ottobre 2023** in Munich!





# Farmo. The authentic taste of Made in Italy arrives at IBA 2023

**F**ounded in 2000 following the President Remo Giai's idea, Farmo is an all-Italian company, and a leader in the gluten-free sector. The Lombard company, based in Casorezzo (in the province of Milan), has been a point of reference for those looking for high quality gluten-free products for over 20 years, thanks to its ability to combine the genuine taste of Italian cuisine with the needs of those who must follow a gluten-free diet. Until the early 2000s, gluten-free flours were used to produce healthy, but not particularly tasty, foods.

Thanks to its team of specialists in Research & Development, Farmo has therefore become the star of a true revolution, creating something that did not yet exist, but that many people dreamed of: gluten-free, healthy foods with all the typical flavours of the Made in Italy tradition. Because eating is a necessity, but eating well, being able to choose healthy and sustainable raw ingredients, is an art that transforms the moment of sitting at the table into an opportunity to take care of both yourself and the world.

This is the mantra adopted by Farmo, which selects high-quality raw materials and ingredients, guaranteeing maximum safety in the production processes. Its Technical

Centre is one of the most advanced in Italy in the search for ingredients with high organoleptic and nutritional properties and everything is selected, developed and produced within the company, without ever losing sight of the two "dogmas" of flavour and nutritional balance.

From 22 to 26 October, Farmo will be present at the IBA 2023 fair in Munich, an international event dedicated to the world of baking and pastry. Farmo's participation in this prestigious event is a tangible sign of its commitment to spreading the authentic taste of Made in Italy in the heart of Europe, while promoting a free and healthy range of food products that are suitable for everyone. Inside Stand no. 155 of Hall B4, you can taste various products from the vast Farmo catalogue, all of which

are strictly gluten-free. In addition, delicious pizzas, pastries, sponge cakes, shortbreads, 'pinse' and wraps will also be prepared with Farmo products, to savour all the flavours of Italian cuisine.

## For those who think big, there is the Professional Line

The art of pastry and baking is a discipline that requires dedication, passion and a good deal of creativity. But for those who want to do things on a larger scale, you also need to have the right tools at your disposal.

This is where the Farmo Professional Line comes into play, a range of flour mixes that includes a series of gluten-free dessert preparations that can offer a world of possibilities and satisfy even the most demanding palates. Composed of 15 kg bags intended for



# FARMO

## Eat a better life

professional use, the Professional Line includes the exclusive preparations to create some of the most-loved dishes of Italian cuisine, such as pizza, bread, cakes, panettone, 'colomba' [Italian Easter pastry], egg pasta and béchamel.

Among its classic mixes of flours for professional use, the standout products are the "maxi versions" of the four Fibrepans that make up the much-appreciated Mix Line, which is the company's flagship: namely Fibrepan the Original, Fibrepan Low Protein, Fibrepan-Cake and Fibrepan-Pasta. Fibrepan Grandi Lievitati was also added to these, as a special preparation for panettone, colombas [Easter pastries] and other highly leavened products, again in the 15 kg size. It is a classic mix of flours for professional use with which to make gluten-free desserts, and is therefore ideal for bringing to the table all the aromas and flavours of the Italian tradition. 🏠

[www.farmo.com](http://www.farmo.com)





# SCA: production of ingredients and technological adjuvants for the food sector

**SCA** is an Italian food company based in the Food Valley that puts the customer, its needs and its productive competence in the first place of its business and research. All in the wake of the Mediterranean food tradition.

SCA for over 30 years has constantly produced and researched ingredients and technological adjuvants for the sectors:

**DAIRY:** (Salimix, Lacfood, Ovilac, Vitalmix, Gelcream,) intended to produce cheese, ricotta, mascarpone, yogurt, processed cheeses, and other dairy specialties

**CONFECTIONERY** (Gelfood, Gelcream) developed for the confectionery products and in ice cream production.

**VEGAN** (Wixamix, Gelfood, Cycrom) intended for all vegetable-based productions, sustainable vegans, Kosher and Halal Solutions of plant origin for the conservation of products in the food industry.

- The DAIRY field is the "historical" one for which SCA has been known and appreciated for many years all over the world. Among all the products is increasingly spread the VITALMIX PED in the bioprotection of all dairy products and foods.
- In the CONFECTIONERY field and ICE CREAM, the recently introduced GELCREAM line, an innovative line of performant milk proteins:



GELCREAM G: for traditional artisanal ice cream richer taste, GELCREAM L: to obtain light ice cream without stabilizer. Thanks to innovative technologies, we induced structural and three-dimensional changes to milk proteins, allowing an important improvement in natural emulsifying properties with the

best organoleptic characteristic in different applications.

- Since last year SCA has developed a brand new line of VEGAN ingredients: Both WIXaMIX and GELFOOD are complex and unique ingredients that allow the instant preparation of VEGAN alternatives

## Only 6 Natural Ingredients



Pea Protein



Fried Onions



Sunflower Oil



Flavouring



Fibers



Yeast Extracts

to cheeses and meat, ideal for any production, simply by adding water to the preparation. The advantages are the high protein content, clean label, no allergen, stabilizing, thickening and preservative, no GMOs, absence of gluten and hydrogenated oils, only 6 vegetable ingredients.

- SCA also distributes Domca products dedicated to any shelf-life problem, based on natural ingredients of vegetable origin.

Starting from plant matrix, the company has developed the research and extraction of natural

molecules with an antibacterial and preservative action.

The long study of the *Allium ssp.* and its compounds has allowed the creation of standardized and natural products for the improvement of shelf-life.

They are also successfully used throughout the supply chain of the agro-food sector, from organic products to finished products such as cheeses, fresh meat and fish products. 🏠

**Visit:**  
[www.sca-srl.com](http://www.sca-srl.com)



**TECNOLOGIE E INGREDIENTI  
PER LE INDUSTRIE ALIMENTARI**



**SCA** is an **Italian** food company based in the **Food Valley** that puts the customer, his needs, and its production competence in the first place of his business and research. All in the wake of the **Mediterranean food tradition**. SCA constantly produces and researches ingredients and **technological adjuvants** for the sectors:

**DAIRY**  
(Salimix, Lacfood, Ovilac, Vitalmix, Gelcream)

**CONFECTIONERY**  
(Gelfood, Gelcream)

**VEGAN**  
(WixaMix, Gelfood, Cycrom)

Intended into the production of cheese, ricotta, mascarpone, yogurt, processed cheeses, and other dairy specialties.

Intended into the production of confectionery, ice cream and bakery products.

Intended for all vegetable - based productions, sustainable, vegans, Kosher and Halal.

**Solutions of plant origin  
to preserve the shelf life  
of the food products.**



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# Satinox. Knowledge, technical expertise and quality: product identity

**S**atinox has been manufacturing **perfectly welded stainless steel bowls** for more than 30 years.

They are made by hands to fit the machines used to knead and mix dough for the **bakery** and **pastry** sector as well as for the **chemical** and **pharmaceutical** sector.

The company was founded in 1982 and since then it has been a strong believer in **the value of manual metalwork fabrication**.

All bowls are made by **expert and specialized workers**, able to manufacture **robust, versatile** and **long-lasting tailor-made** products.

Satinox can count on a team that works together with **passion** and **professional expertise**, uses **high-quality materials** and is continuously fine-tuning its metal fabrication and welding techniques.

In fact technical expertise and knowledge go hand in hand with the **quality of the materials** and the ability to turn traditional artisan metalwork fabrication into expert joining technique.

From project development to product manufacturing careful examination of any special production needs is definitely essential to find the ideal solution to optimize bowl performance, and consequently machine performance.

Strict compliance with the drawings, the painstaking attention to tolerances along with machining precision guarantee tailor-made products of any shape and size. 🏭

[www.satinox.com](http://www.satinox.com)



**40**  
YEARS  
ANNIVERSARY





# SOREN

Equipment & Food  
Technologies



2023  
22. - 26.10.  
Munich  
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STAND 270**



[www.soren.it](http://www.soren.it)



**Pasteurized Creams • Ice Creams • Cookie Creams**

**Margarine & Shortening • Sauces & Pestos**



# SOREN: fully automatic food production processes

**S**oren Srl was founded in 1973 and it is an engineering and manufacturing company operating in the food processing sector.

Initially focused on the national territory, today Soren is present in more than 80 countries worldwide and has over 600 customers.

Soren has a production area of approximately 10,000 square meters a couple of kilometers away from Milan, where all the macro-components of the production lines are designed and built, such as process tanks, scraped surface heat exchangers, continuous freezers, crystallizers, rotary pumps, etc.

Over the last decades, Soren has specialized in fully automatic food production processes, thanks also to a continuous push from customers in the search for the highest quality and technological innovation.

In order to be able to autonomously manage the entire production chain and after-sales assistance, Soren has internally developed also the design





and construction of the electrical and automation components.

**The main, but not only, fields of application of our technology are:**

- . Pasteurized water-based creams for the bakery industry
- . Ice-cream
- . Margarine and shortenings
- . Fat-based creams for biscuits and wafers
- . Sauces, pestos and gravies.

More specifically, Soren is one of the biggest experts in the world regarding the crystallization process, which is the transition from a liquid phase to a solid (or semi-solid) phase of mixtures of water and fat in different percentages, through the use of the scraped surface heat transfer technology.

The use of this technology requires not only a deep knowledge of construction materials and process parameters, but also of product formulations.

This is why Soren is able to provide its customers with support throughout the design phase of a production line: starting from the study of the layout, all the way to the development of the recipes.

In 2023, today, Soren turns 50: let's keep on working together for the next 100! 🏛️

**[www.soren.it](http://www.soren.it)**





# Automated packaging of **BAKED GOODS**

*Schubert showcases its wide-ranging expertise  
in packaging solutions at the iba in Munich*

**A**t this year's iba, the world's leading trade fair for baked goods, confectionery and snacks, taking place from 22-26 October 2023, packaging machine manufacturer Schubert will be represented for the first time with its own stand (Hall C2, No. 420).

On site, the consultants from Schubert-Consulting and experts from the Turnkey division will provide insight into the possibilities for highly flexible, efficient and environmentally

The experts from Schubert-Consulting and the Turnkey division support customers in developing and carrying out their customised packaging solutions for bakery products - from the very first concept all the way through to implementation.

Schubert-Consulting was recently named Top Consultant in the "Technical Consulting" category at the German SME Summit for its outstanding consulting expertise and, together with its colleagues from Turnkey, is looking forward to welcoming interested visitors to the trade fair.




friendly packaging solutions aimed at the bakery sector.

The trade fair presentation will be based entirely on the slogan "We plan to realise". Schubert-Consulting offers independent advice on the entire supply chain, while the turnkey

experts design, configure and deliver complete production lines.

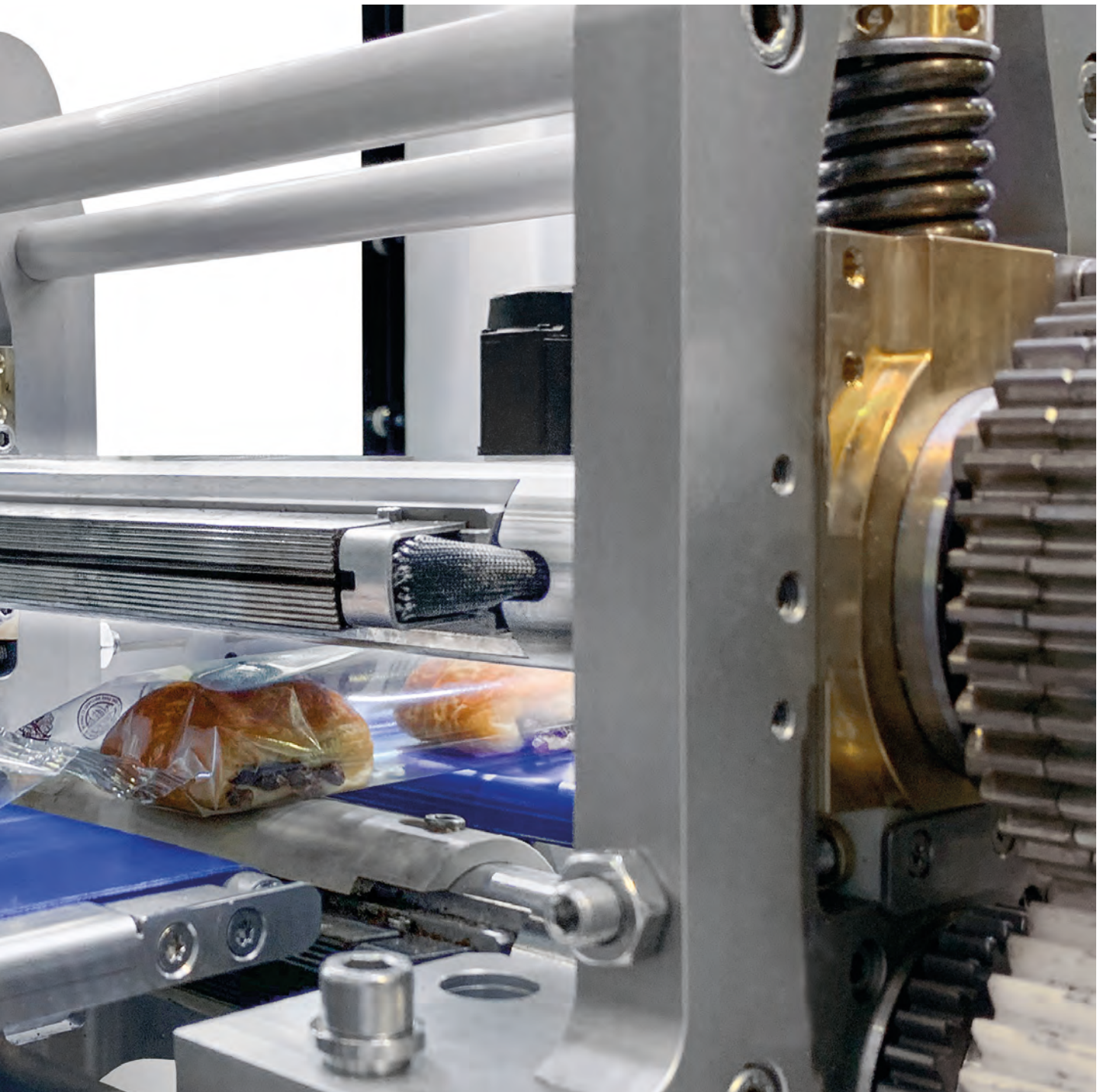
Customers can count on the best possible support when it comes to mastering complex planning processes and carrying out a packaging process – from the initial idea through to the

implementation of turnkey packaging systems. 

**[www.schubert.group](http://www.schubert.group)**



All photos: Gerhard Schubert GmbH





# Sottoriva. Ovens, automatic lines, bakery and pastry machines

**M**ix experience, passion and technology research and you will achieve great results.



This is what happened to **Sottoriva SpA**, a historical company of northern Italy, which in the far 1944 has been able to transform a family need into a well-known production reality that since then proudly carries the Italian flag all over the world.

In fact, their passion for the Art of Baking led the two brothers Giuseppe and Claudio Sottoriva to give birth to what is now one of the world's leading companies for the production of machines and semi-automatic and automatic lines, designed for both small and big companies in the bakery and pastry industry. Sottoriva's

machinery range is **totally designed and manufactured internally**, in order to always guarantee its customers the highest quality and after-sales service, as well as proven durability.

The company's offer is really wide and goes from the simple mixer, which is perfect for small realities such as bakeries or pastry shops, to more complex lines, designed for large industrial productions that need customized machinery.

Sottoriva knows very well that every activity has its own needs and its spe-

cific requirements, therefore it guides its customers to choose the ideal solution for each type of production.

Sottoriva has always been working on the constant improvement of its machinery, to the point of setting up important **collaborations with prestigious Italian universities**, such as the Polytechnic of Milan or the University of Padua.

It is thanks to these synergies that it has been possible to achieve an important goal: the implementation of an **Industry 4.0** system that allows the me-



# The line between a production and a great production



BREAD LINE



ROLL LINE

sottoriva.com



OVENS, AUTOMATIC LINES,  
BAKERY AND PASTRY MACHINES



**sottoriva**



chanical qualities of machines to be integrated with every company's management system for the monitoring and optimization of all production processes.

Know-how gained over decades is thus added to an ally that allows the best performance from any machinery, being able to control and calibrate every single stage of production.

At IBA 2023 in Munich, Sottoriva will be present not only with its historical machines, but also with plenty of innovative products to discover.

Thus, it will be presented **Sintesi**, the new mixer, designed in two versions, standard and premium, characterized by a more powerful motor and by the innovative **Mixing Mode**, the electronic system to change the speed according to the hardness of the dough.

On the other hand, among the lines, the new Bread Line for the production of tin bread, loaves and baguettes is definitely worth a visit.

This line also allows products to be automatically deposited in any type of tray or tins thanks to a high-performance linear axis.

The team Sottoriva will be present at **booth B2 450 and B2 550** with a large exhibition of machines and automatic lines, to welcome trade visitors and provide them all the information they need. 🏛️

**Visit:**  
**[www.sottoriva.com](http://www.sottoriva.com)**



# RADEMAKER unveils production solution innovations and trendy bakery products at iba 2023



Photocredit ©Rademaker

**R**ademaker is a global leader in providing industrial production equipment to the baking industry.

The Rademaker solutions can be found in every corner of the globe, providing world class production solutions for Croissant, Bread, Danish and Puff Pastry, Pie and Quiche, Pizza, Donuts, Pita and other Flatbreads.

At IBA 2023, Rademaker will present innovations on their Bread line and will launch a new Depositing solution. For the first time ever the Radini Bread line will be shown to the industry. Also, the Radiling Rack Loader & Unloader

will be presented. Besides this, visitors can expect to be inspired with Trendy Bakery products and product shaping demonstrations.

## Unveiling Bread line innovations

Discover the cutting-edge Rademaker Bread line they will showcase their latest execution of the make-up section. This section shapes the dough sheet into a diverse range of high-quality bread products.

A highlight of this innovative line is the Bread rounder, which transforms the baker's manual rounding technique into a flexible, industrial production solution.

With the Rademaker Bread rounder, bakers can now achieve consistent, perfectly rounded bread products with unmatched ease. This advanced unit effortlessly handles long pre-proofed doughs, resulting in high-quality rounded artisan breads. Additionally, it accommodates firm doughs to create irresistibly soft rounded buns that cater to diverse consumer preferences.

Another highlight in the line is our state-of-the-art weighing conveyor the system combines a high-quality weighing system with innovative software algorithms which enables bakeries to precisely control the weights of their end products.





Photocredit ©Rademaker

### **The official Launch of the Radini Bread line**

After the successful launch in the laminating and pastry/croissant domain, Radini launches its Bread line.

This modular dough processing line has a capacity ranging from 400 up to 1,200 kg of dough per hour.

It is capable of handling both firm and soft pre-fermented dough. The Radini Bread line is designed for semi-industrial production.

Flexibility is provided by the modular configuration, which allows for multiple compositions.

The small footprint Bread line can be used to automatically produce a uniform dough sheet for hand-shaped products, resulting in all types of breads.

An optional extension ensures the production of cut products with precise weight control and products in different sizes. An example of this product group is a ciabatta.

The full option offers various product shapes, such as rolled products, for the production of for example baguettes. Options as automated tray loading is available for bakers who want to take automation to the next level.

The Radini Bread line allows bakers to exploit the potential of automation while retaining the artisan touch. Production speed and capacity are increased while maintaining flexibility. From consistent dough sheet to the production of fully automated bread and buns decorated with seeds. Read more under the headline; Dutch Boulangerie-Team.

### **Innovative Space-Saving Depositing solution**

With a new Depositing solution, Rademaker empowers bakeries with a high performance, efficient, and space-saving filling solution. This cutting-edge depositing unit enables Bakeries to produce an array of filled products, as it is capable of handling various smooth fillings.

Designed to meet the industry's highest requirements, the Depositor ensures exceptional accuracy and repeatability even at high speeds. This translates to reduced product rejection and minimized profit concessions for Bakeries, ultimately resulting in a high Return On Investment (ROI).

In addition to the physical Depositor, Rademaker will digitally present their complete depositing portfolio. Explore a



world of possibilities as Rademaker demonstrate how the advanced technology can unleash your Bakery's creativity in fulfilling diverse consumer demands. From creams and fillings to other depositing materials, Rademaker offers a comprehensive solution that enables you to take your Bakery products to new heights.

### Radiling

Radiling, the part of Rademaker specializing in handling systems, is excited to showcase its newly designed Rack Loader & Unloader at IBA. The Radiling Rack Loader & Unloader presents an exciting opportunity for bakeries to further enhance their operational efficiency, automate strenuous work, reduce labor costs and absenteeism with a consistent, reliable output. Through continuous demonstration runs, Radiling invites Bakeries to see the system's versatility firsthand.

This modular unit can be configured for rack loading only, rack unloading only, or combined rack loading and unloading operations. Seamlessly integrated with any dough make-up line, this innovative system automates bakery workflows and enhances Operator efficiency & well-being.

The Radiling Rack Loader & Unloader presents an exciting opportunity for bakeries to lift their operational & operator efficiency, reduce labor costs & absenteeism, and achieve a constant, reliable production.

During the show, bakeries can also explore more of Radiling's handling

technology because they also offer solutions for other essential bakery processes, such as depanning, tray/peel board cleaning, proofing and oven loading/unloading.

### Get inspired by the Rademaker Bakery Experience

Besides production equipment, visitors can expect to be inspired by the Rademaker Bakery Experience.

It consists out of an impressive showcase of innovative products, trends and product shaping demonstrations. Visitors can step into a Product Showcase and immerse themselves in an array of extensively selected trendy bakery products that are produced on Rademaker machines around the world. Feel free to engage in insightful discussions about product quality and trends with the Rademaker Technologists.

The Dutch Boulangerie Team will also be present to provide captivating product demonstrations, focusing on the latest product trends.

Witness their mastery as they use a industrially produced dough sheet to create inspirational, high-quality bakery products.

### Be Welcome

In addition to the physical machine presentations, Rademaker will digitally present their innovations and solutions to their produce Pastries, Flatbreads, Pizza, Pie and Quiche and Donut. Explore a world of possibilities that their advanced technology can offer you. Be welcome to visit **Rademaker at Hall C2 Booth C2.350** and discover how they can revolutionize your production, enhance product quality and drive business growth. 🏠

[rademaker.com/iba](https://rademaker.com/iba)

# Rademaker



# PREFAMAC: 35 years of experience in chocolate and biscuit sector



**G**lobal presence  
For 35 years, Prefamac has played a crucial role in the world of chocolate and biscuits.

With an active presence in more than 100 countries, Prefamac provides solutions for both industrial and artisanal companies.

The reliability and expertise the company exudes ensure continued innovation and development of user-friendly and ergonomic machines.

**Innovation and ergonomics**  
Recent innovations with a focus on ergonomics and time saving confirm Prefamac's position as a reliable partner for a thriving future in the industry.

Flexibility and co-creation are at the heart of the approach to meet the growing demands of the market.

**POWER cooling tunnels**  
Designed for optimum accessibility and efficiency, Prefamac's POWER

cooling tunnels speed up the cooling process while ensuring safety and ease of use.

**SWITCH ULTRA enrobing machines**  
The flexible SWITCH ULTRA enrobing machines are designed to meet future requirements.

With their adaptability, producers can easily switch between different chocolate colours, increasing production efficiency.

**prefamac**  
chocolate machines





## QUICK MELTERS

For efficient melting of large quantities of chocolate, butter or fats, Prefamac offers the QM40 and QM-GRID, designed for maximum energy saving and flexibility.

## Customised melting kettles and ROLL'X with GIRAFFES

Prefamac's durable melting kettles and ROLL'X with GIRAFFES ensure reliable and efficient production, with options for customisation to meet specific needs.

## CLOONEY1 tempermeter

The CLOONEY1 tempermeter ensures perfectly tempered chocolate, safeguarding the quality and shelf life of chocolate products.



**PREFANIBS**

The new Prefamac Prefanibs machine allows producers to create a wide range of high-quality chocolate products, from chocolates to ganaches and pralinés.

**JAMES:****your multitasking assistant**

The James machine offers versatile

dosing solutions for various products, and can save the cost of one employee in a year.

**Flaking machines on demand**

Prefamac also offers a wide range of flaking machines, for all kinds of applications, from decoration to creative hot chocolate milk combinations.

With a wide range of machines and solutions, Prefamac remains the go-to choice for companies in the chocolate and biscuit sector worldwide.

**Visit:**

**[www.prefamac.com](http://www.prefamac.com)**

for more information. 🏠

**prefamac**  
chocolate machines



# PRIM ITALIA: italian excellence in grissini production

**P** RIM ITALIA is a company specialized in the manufacturing of machines for the production of breadsticks, pizzas, and other baked products."

Founded in 1980, PRIM ITALIA is today a world leader in its sector, with a production of over 100,000 machines per year.

The company's philosophy is based on innovation and quality. For this reason, it constantly invests in research and development to offer its customers the most advanced and innovative solutions. PRIM ITALIA products are made from high-quality materials and are subject to rigorous quality control. Present in over 50 countries around the world, it collaborates with some of the most important producers of grissini and pizzas on an international level. Here are some examples of special grissini that can be made with PRIM ITALIA machines.

## "Crostini" grissini

"Crostini" grissini are made with a bread dough that is then baked twice. After the first baking, the grissini are flavored with oil, salt, rosemary, or other herbs. The second baking serves to

make the grissini crispy and fragrant. These grissini are ideal for accompanying soups, stews, or grilled vegetables. They are also great for making bruschetta or crostini to serve with cheese or cured meats.

## "Treccia" grissini

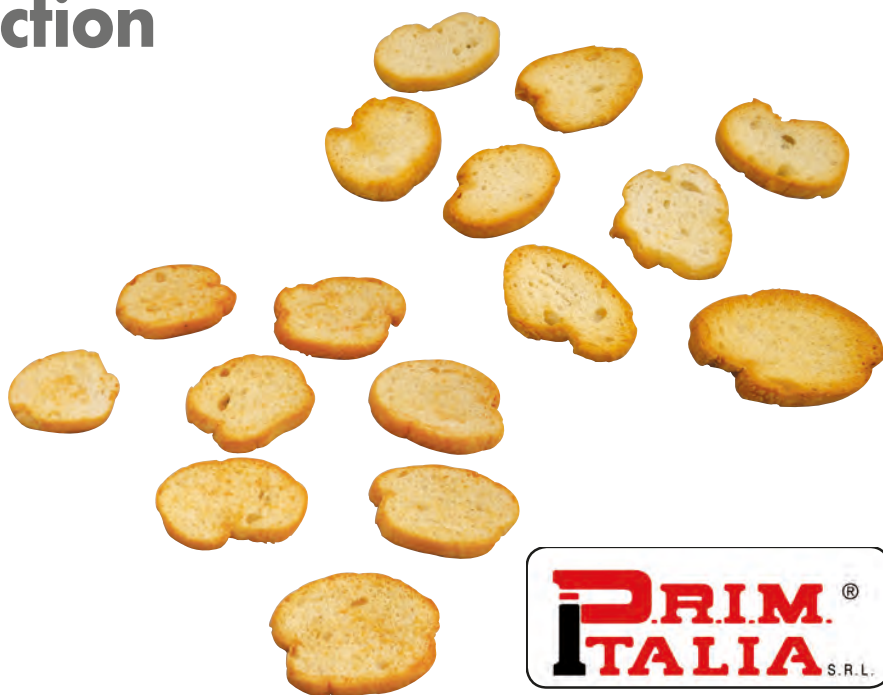
"Treccia" grissini are made with a grissini dough that is then braided. The passage of the product in a tomato bath gives the grissini a pizza flavor.

These grissini are ideal for accompanying appetizers or aperitifs. They are also great for being enjoyed as a snack or snack.

## "Torcetti" grissini

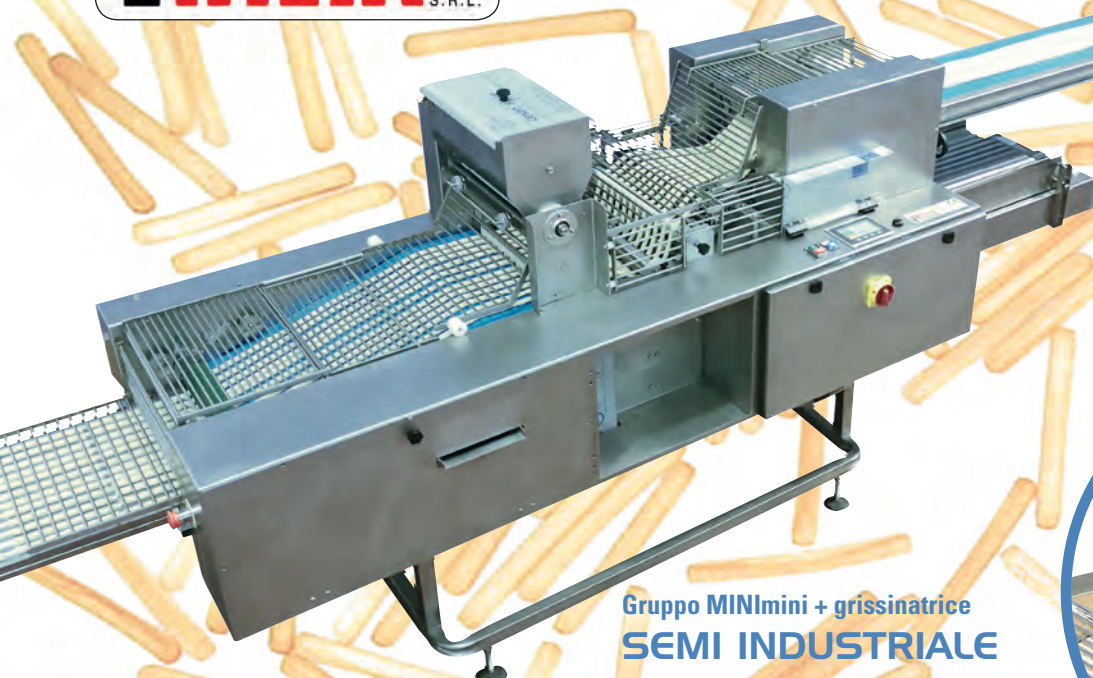
"Torcetti" grissini are made with a dough that is very rich in fat, which is then rolled into a spiral shape. The surface of the product is then covered with sugar, which caramelizes during cooking. These grissini are ideal for accompanying coffee or tea. They are also great for being enjoyed as a dessert or snack. 🏠

[www.primitalia.com](http://www.primitalia.com)





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Gruppo MINImini + breadsticks machine  
**SEMI INDUSTRIALE**



## SESAMO

La macchina può essere dotata di un dispositivo per bagnare e ricoprire il grissino con semi di sesamo.

*The machine can be provided with a device for wetting and cover the breadstick with sesame seeds.*

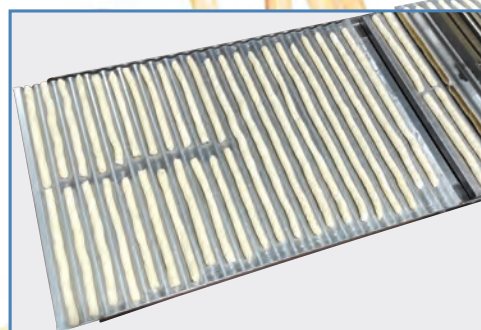


Booth No. A1-411

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NEW**



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E-mail: [prim@primitalia.com](mailto:prim@primitalia.com)  
[www.primitalia.com](http://www.primitalia.com)

Le immagini delle macchine sono utilizzate al solo scopo illustrativo.  
The machines' image is being used for illustrative purposes only.

Le nostre macchine sono **progettate, disegnate e costruite** interamente in Italia.  
Our machines are entirely **designed, engineered and produced** in Italy.



## “BREAD AND ITS TRENDS IN AN UNSTOPPABLE MARKET”

Those who think that bread is a classic food incapable of making room for innovation must think again. Bread has always been a source of inspiration and a symbol of homey atmospheres. As lifestyles change, so do the demands placed on bread. Recent trends are clear: bold flavors, rediscovery of classic tastes, proteins, a touch of veganism, and an unmistakably sustainable approach.



image: freepik.com



by Elisa Crotti

If there's a market that continues its relentless growth, it's the bread market. According to estimates by IMARC Group, by 2027, it will reach a record figure of \$612.4 billion, with an annual growth rate of +4%. Which companies will be able to stand out and respond to the ever-changing needs of consumers? Yes, it's a valid question, because while bread might evoke images of a timeless classic, a closer look at the market reveals otherwise. Contexts change, consumption patterns change, family needs and lifestyles change. Hence, bread must adapt accordingly. Today's consumers want as much information as possible about what they're about to put on their table, and their choices will depend on that information. The online portal World Bakers has revealed that two-thirds of Europeans (66%) wish to know the origin and production process of a product before purchasing it. While local and "Km0" trends remain favorites among bread enthusiasts, other trends are shaping the rules of the market. Good to know.

### Healthy, Yet Exciting

Health and wellness are essential demands that will continue to play a significant role in the future. The results of the Ingredient study, "The Latest i2s Brief:



Insights into Acceptance and Trial,” confirm this trend, with 42% of global consumers wanting to reduce sugar intake in their diets. In the Asia-Pacific region, this number jumps to 87%, encompassing nearly the entire population. If “less sweetness” becomes a global trend, the market also shows a clear “less meat” movement, with a surge in plant-based and vegan products. Vegan plant-based items emerged as the fastest-growing trend in online media in 2022. This trend ties into the concept of sustainability (another well-known macro-trend), as plant-based diets have a positive impact on the environment. In Asia, as explained by Foodingredientsfirst.com, the demand for certain categories of plant-based products and ingredients is predicted to increase by up to 200% in the next 5 years. Regarding health, Innova Market Insights 2021 reports that 45% of food customers use products primarily to boost their immune systems. Similarly, there’s a rising demand for proteins (sales with “protein” claims marked a +9% in-

crease in 2022) and fiber, which represents the largest opportunity for the industry, as revealed during a BakingTech session by the American Society of Baking in Chicago. Alongside protein-rich products, high-nutrient ingredients like ginger, turmeric, and citrus are also appreciated. As mentioned earlier: healthy, but also delicious and appealing. Indulgence is another trend not to be underestimated. An increasing number of indulgent consumers are finding satisfaction in bakery products, turning the concept of dietary indulgence into a form of entertainment. Bright colors and bold flavors are appreciated: the product’s visual appeal matters more and more, and the commercial success of any offering depends on the right blend of color and taste.

### **Classics Towards the Future**

Various studies, including Puratos’ Taste Tomorrow, confirm consumers’ preference for traditional flavors, the Mediterranean diet, and its positive impact on quali-



ty of life, as well as craftsmanship, where sourdough stands as a natural stronghold. Authenticity and craftsmanship are thus key trends: consumers seek comfort and taste in traditional and authentic artisanal products. Consequently, sourdough finds a special place, occupying a privileged position between innovation and artisanal tradition, not only in bread but across all bakery products. In Italy, as well as in France, sourdough is recognized and valued as part of local culture, capable of making products tastier, more digestible, and longer-lasting, aligned with the fight against waste. Equally important is the concept of freshness: expectations lean toward freshly baked bread, always. The trend of “fresh on demand” applies even to products to be prepared autonomously, such as frozen products to be heated or baked at home. While the trend of “classics” is continually growing, forecasts for the near future point to an integration of health, creativity, and sustainability, with a modern and surprising touch that opens the door to hybrid mixes catering to novelty enthusiasts.

### Green is Good

A final, significant trend, not new, is sustainability, which has become an increasingly fundamental driver (according to Nomisma data) for Italians, who prefer environmentally-conscious products throughout the pro-

duction chain. In this regard, 79% of the sample is willing to buy more from bakeries because they believe they can find natural ingredients there (natural and organic are quality and health indicators for Italians). Ingredient sourcing, production processes, and the distances a product must cover to reach the shelf are all crucial considerations for buyers. However, packaging also plays a crucial role, as well as the environmental impact at the end of a product's life cycle. Waste, both related to packaging and food, is a concern for European consumers: three out of four (75%) are trying to buy only products sold in sustainable packaging, 6 out of 10 show interest in zero waste foods, and more than a third (37%) look for foods and products made with recycled ingredients, as shown by data published on the online portal World Bakers. Consumer drive towards the purchase of organic foods, locally produced items, and those with sustainability branding extends to packaging. This results not only from an environmentally respectful consumer decision-making process but also from numerous perceived benefits for health and well-being. This virtuous circle concludes by depicting bakery sector consumers as well-informed, attentive, and aware. A clear framework is forming, indicating a preference for companies that prioritize maximum transparency.



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# STAINLESS STEEL PROCESSING: a single partner for the most complex projects. Interview with Enrico Scapolo, CEO of Metal's SpA

**M**etal's SpA is an Italian company founded in 1987 by Enrico Scapolo. At its headquarters in Borgoricco, in the province of Padua (Italy), it processes and assembles stainless steel to produce complex assemblies, semi-finished products, machine parts and components for large and medium-sized Italian and international structured companies operating in various markets, including catering, bottling and food processing.

**Your service ranges from consultancy to production, indeed you present yourself as a 'single partner'. What does that mean?**

"It means being the single point of contact for our customers when they need to realize complex projects involving stainless steel processing. We do not simply receive an order, put forward a quote and proceed with its implementation. We provide a service covering the entire logistical flow, including **technical consultancy, design, engineering, raw material selection and purchasing, supplier coordination and lean production**. We follow every step of the process: from cost and feasibility assessment to the realization of a technically and economically sustainable product, up to logistics."

**What kind of products do you manufacture and which markets do you serve?**

"Stainless steel is our speciality, and



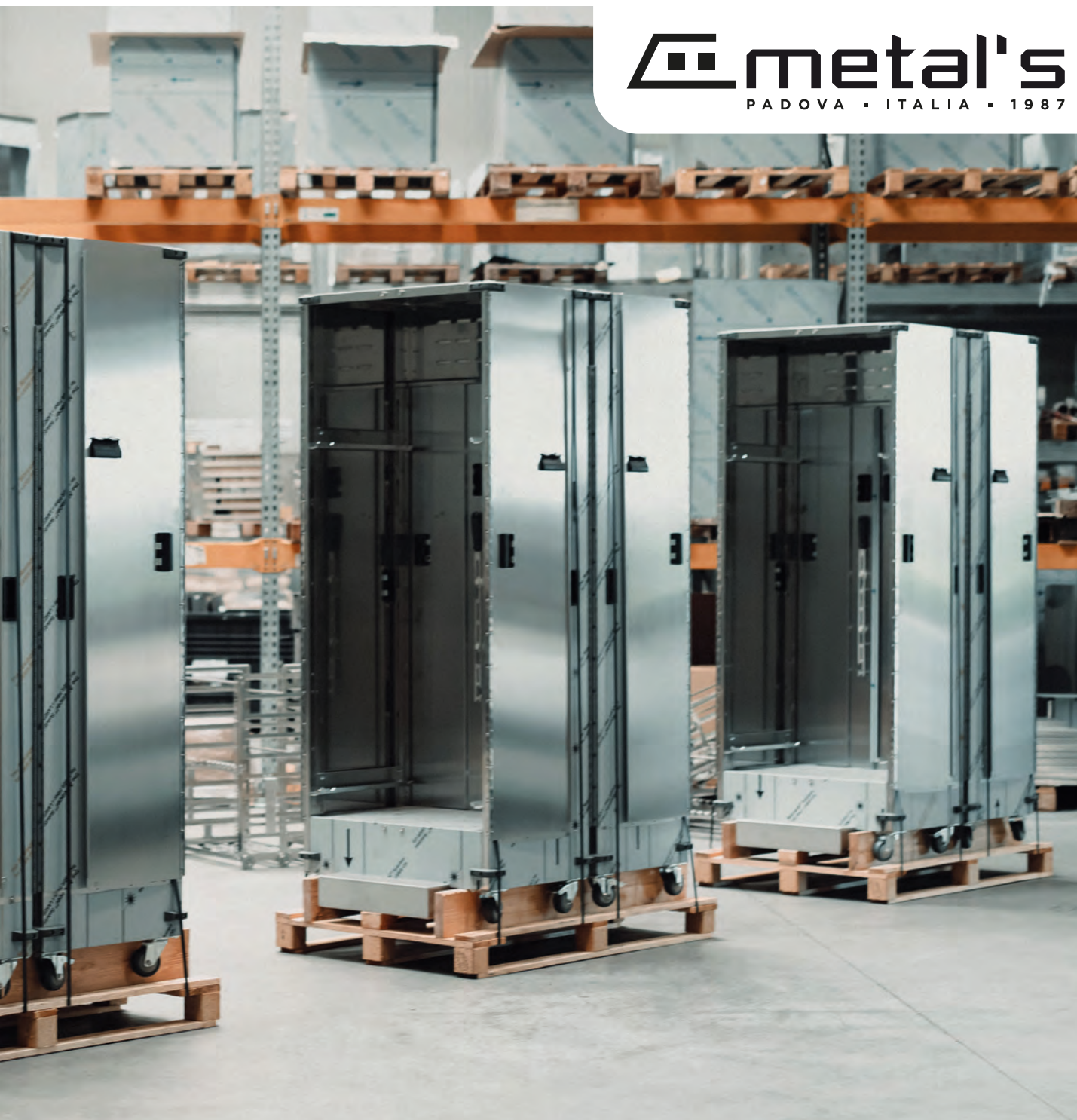
we can assemble it with components from various product categories to make advanced assemblies. We can make **chopping machines, meat processing machines, homogenizers and solid separators**, machine parts for bottling plants and packaging, semi-finished products and components for

industrial kitchens, professional coffee machines, meat processing, bakery... just to name a few examples, because we can also handle more complex projects.

This is possible thanks to the rigorous and flexible process we have consolidated over time to optimize

time and maximize production, in which all parties involved are perfectly coordinated to ensure **on-time deliveries and zero waste**. And of course because we have invested in new technologies to enrich our machinery, also thanks to the support provided by the Italian Government in recent years."

 **metal's**  
PADOVA ■ ITALIA ■ 1987







**Your production process also includes laser cutting, punching, bending, moulding, welding, milling, brushing and assembling. What equipment are you focusing on?**

"Our machinery includes, among others, **laser cutting systems, welding machines with fibre laser technology, bending machines and robotic systems**, which we have selected for their very high technology and precision and which allow us to perform very complex processing.

For example, thanks to our laser punching equipment, we can make any type of punching and thanks to the laser cutting machines, we can cut steel in different thicknesses, up to 25 mm, and perform 3-dimensional cuts on already bent, punched pieces, profiles and welded assemblies. Laser welding systems, on the other hand, are a valid alternative to the better known processes - such as MIG and TIG - and allow us to speed up production, obtain a clean and aesthetically pleasing product, and minimize pre- and post-welding operations."

**Metal's is a company that has invested heavily in sustainability and quality.**

"Exactly. We have a photovoltaic system that covers our entire 22,000 square metre plant and we have recently installed a new system for nitrogen self-production. **Our goal over the next few years is to achieve energy autonomy.** At the same time, we have continued to invest in safety and quality, obtaining important certifications, including ISO 9001:2015 and subsequent

revisions. We have supplemented the ISO 45001:2018 certification with ISO 14001, which defines standards for environmental management systems, and obtained the UNI EN ISO 9606-1:2017 and UNI EN ISO 3834-2:2021 certifications, which attest to the quality of our welders and welds. As a further confirmation of our commitment, we are working on drafting a Code of Ethics that will define Metal's social responsibility." 🏢

**[www.metals.it](http://www.metals.it)**





# Rademaker

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## *Successful Partnerships*

The Rademaker approach includes a close co-operation with the end user. We deploy decades of experience to develop the best possible process solutions. The customers' boundary conditions with regard to ingredients and actual production environment are the basis for all tests run in the Rademaker Technology Centre. Our consistent focus on the customers' requirements results in specific solutions aimed at the ultimate success of our customers in the market.

Watch our IBA  
sneak preview



INNOVATIVE PRODUCTION LINES FOR



BREAD



FLATBREAD



LAMINATED DOUGHS



PASTRY



CROISSANT



PIZZA



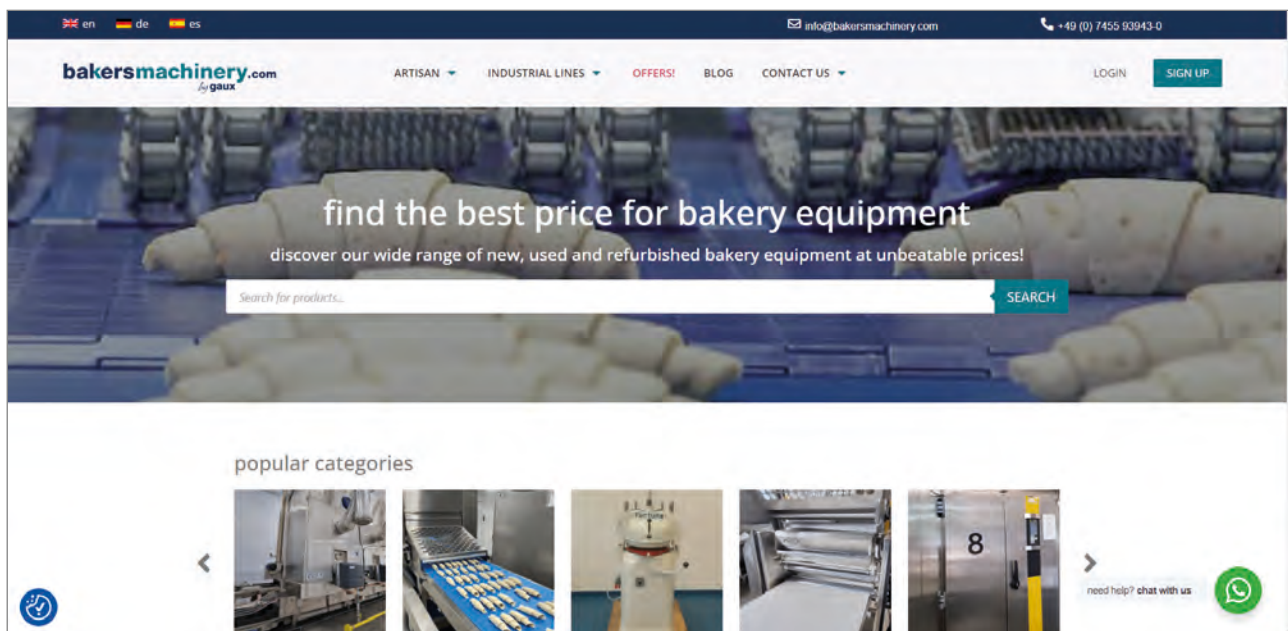
PIE AND QUICHE

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# Gaux presents bakersmachinery.com

*The full-service platform  
for new and used bakery machines*



**B**akersmachinery.com is Gaux's new online platform. The website is designed to make buying bakery equipment much easier, while offering customers intuitive operation and market-leading price transparency.

DORNHAN, BW, Germany - September 29, 2023 - Gaux GmbH, a leading name in the bakery industry, is pleased to announce the launch of bakersmachinery.com, a unique platform tailored to the needs of bakers worldwide.

Experience shows that buying bakery machines is often a complex challenge. Gaux has therefore made it its mission to create a new way for bakers to acquire the machines they need: simple, intuitive, streamlined and economical.

Bakersmachinery.com helps to simplify the entire purchasing process, saving valuable time and resources. For direct viewing of the best prices

**bakersmachinery.com**  
by gaux

on the market, it is only necessary to create a user account. Immediately after that, it is possible to buy any offered machine directly in the online store with just a few clicks. The absolute price transparency, which is hardly common in the industry, makes it much easier and faster for bakers to assess which machine is suitable for them.

Its concept of a smooth purchasing process was developed by the team behind bakersmachinery.com from years of experience in the field of bakery machines at Gaux. This bundled practical knowledge now answers all the questions that most frequently arise when buying a machine in just a few glances on bakersmachinery.com.

The range includes a huge selection of used machines and production

equipment as well as high-quality new goods. From trays and proofing molds to in-store ovens and slicers, from Artisan to industrial - everyone will find what they are looking for here.

Focused on improvement and enriched with numerous customer experiences, a solution has been developed with bakersmachinery.com, which deals with the real problems of purchasing used bakery machines, such as transport, customs clearance, leasing, disassembly and installation, among others. Here, in fact, the handling of all this can be seamlessly added to the purchase.

Communication is also simple and straightforward. So bakersmachinery.com offers beyond the written request quick contact options by phone and

Whatsapp, up to the direct dialogue for easy coordination of large production lines.

Of course in this case, Gaux takes over, with complete service in the areas of design, project management, consulting, planning and overhaul through to installation and commissioning.

The ambition of bakersmachinery.com is to constantly improve and look for new ways to make access to bakery machines easier for all bakers. We want to make sure that bakers get all

the help they need to succeed in their craft.

That is why we personally accompany and support our customers along the entire purchasing process.

bakersmachinery.com will be presented at IBA 2023 in Munich from October 22 to 26.

Visitors to the show will be able to meet the bakersmachinery.com team in person, see the full range of products first-hand, and find out how the platform can help improve their bakery operations.

Gaux GmbH has been a reliable partner for bakery businesses since 2001, offering a comprehensive range of new, used and refurbished bakery machines.

The company is firmly committed to providing its customers not only with the best products, but also with excellent customer service when it comes to buying machines. The launch of Bakersmachinery.com is proof of this commitment. 🏠

For more information visit **bakersmachinery.com**

Home / artisan / baking equipment / shop ovens / shop oven combination 2

### shop oven combination 2

\*\*\*\*\*

ID: 120.0242

Condition: new

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- ☐ installation & setup
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- ☐ customs documentation

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specs	
dimensions	953 x 880 x 2101 mm
condition	new
tray size	600 x 400 mm
control	LCD Touch Screen
max. temperature	260°C
equipment	Deck oven, Hood condenser, Oven, Proofer

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when it comes to bakery equipment, we believe that quality and affordability should go hand in hand. that's why we work hard to provide the best prices on the market for all of our high-quality products.
- 2. we make it easy for you!**  
we pride ourselves on making your acquisition experience as easy and stress-free as possible. finding and buying the best bakery machines on the market has never been easier.
- 3. count on our friendly support team to help you at every step!**  
we understand that buying bakery equipment can be a big investment. that's why our friendly support team is always available to help you with any questions or concerns you may have. years of experience and an expert team at your disposal step by step.

[need help? chat with us](#)



# DRY STEAM CLEANING helps food processors keep up with today's laws and consumer-driven food trends



## GVC-18000

**F**ood producers are always staying on top of what the market needs. And now more than ever, convenience, more packaged foods, and increasing product choices are driving the global market. As these trends continue to grow, so does the oversight on food safety and cleanliness. It's been over a decade in the USA since the Food Safety Modernization Act (FSMA) was enacted. This major legislative action focused on food safety, cleanliness, clean labels, and more consumer-focused food quality awareness to the forefront.

However, the impact of these changes was felt worldwide, not only for food producers that export to the US marketplace but also highlighted the need for more stringent local and regional laws in how additional oversight and laws were enacted.

With these changes, many sanitation managers struggle to comply with the

continually evolving and increasingly stringent food safety standards. To compound their challenges, these changes are occurring by softening global labor pools and increasing labor expenses.

This dynamic has led companies to closely review their sanitation practices and look for better, faster, and

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SCAN TO SEE OUR FOOD AND  
BEVERAGE SOLUTIONS

# GOODWAY®



more automated ways to clean and sanitize production facilities.

Especially hard hit have been those who require dry processing facilities, such as those making bakery items, snack foods, confections, dry ingredients, powdered drink mixes, seasonings, coffee, and dry pet food. Certain facilities have zero moisture tolerance, so standard wash-down methods aren't an option.

Traditional ways of cleaning conveyor belts in dry environments have often involved completely removing them and moving them to a wash-down area for hosing down. For in-place cleaning, teams may use scraping, brushing, wiping, vacuuming techniques, and compressed air. However, these methods are often slow, labor-intensive,

and potentially dangerous for workers and compound the challenges sanitation managers feel amidst rising labor costs and reduced labor pools.

As a result, processors have been turning to clean-in-place technologies, like "dry" steam, to more effectively remove soils, mold, mildew, and other microbiology.

These solutions are eco-friendly and effective for routine or deep cleaning and are particularly beneficial in dry environments where water is avoided due to their extremely low moisture content.

Additionally, automated solutions like conveyor belt cleaning provide a much more cost-effective solution to belt removal. Cleaning and sanitation times are reduced dramatically.

Goodway Technologies provides cutting-edge cleaning and sanitation solutions tailored to meet the stringent requirements of food processing and production facilities, from industrial dry-steam steamers and PureBelt™ clean-in-place automated conveyor belt cleaning systems to specialty vacuums like explosion-proof and HEPA filtering and surface sanitation systems.

Our solutions not only expedite the cleaning process but also enhance safety and cost-effectiveness, aligning seamlessly with the needs of sanitation teams.

Visit **Goodway.com** to learn more about our cleaning and sanitation solutions for food processing and production facilities and schedule a free on-site demo. 🏭



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**DIFFERENCE**



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# HELPAN FORNI: taste the difference!

The first bakery-pastry convection oven Helpan Forni was produced in 2006 as the result of the extensive collaboration of a group of creative and entrepreneurial industrial designers, salespersons and technicians that set themselves to offer their clients reliable, high quality ovens at the right price. And it is still in use.

Technology and market demands changed over the years but 17 years later, we are still here providing excellent quality, easy to use and innovative ovens thanks to our flexibility and constant process and product development and improvement.

Our clients cater to professionals in love with their craft in the catering or bakery and pastry business and they appreciate our wide range of highly reliable convection ovens with a multitude of accessories and 6 types of control panel.

Our ovens have been designed respecting the highest European standards of quality and safety allowing you to regulate the cooking temperature, time and steam, program oven start or command it over the cloud.

Because being precise is important to have a well baked, nice to look at product, the temperature inside the cooking chamber is displayed at all times even with the electromechanical controls.

The ovens are made entirely of stainless steel and have modern electric structure.

**Here are some of our solutions:**  
Helpan Forni offers bakers and





confectioners an extremely reliable and valuable expert partner:

**VENTO®**, the powerful, flexible and cost appropriate convection oven suited for any type of pastry, fresh, prebaked or frozen bread as well as related products. It is available with electromechanical, electronic and touch screen commands, with 3 internal washing programs and with 1 or 2 cooking speeds. The choice is yours: 4 trays, 6 trays, 10 trays or 16 roll-in trays, 40x60 or 40x80 format.

The **Helpan Forni Gastro** combi steamers can satisfy the most demanding chefs thanks to its design, quality of workmanship, versatility and innovative functionality that simplify the use. We offer the direct injection steam and the boiler equipped ovens in the 6, 10 and 20 tray GN 1/1 format with touch screen controls, recipes, multi-level cooking and self-cleaning. The ovens can be used to cook, fry, grill stew, steam and much more. Our standard version has 2 cooking speeds but the inverter version is available for the chefs that need more flexibility and choice.

**Powersnack®** was created to meet the need of small businesses to have an efficient, robust and constant partner in order to grow.

Despite being considered small and with limited capacity, Powersnack ovens maintain the quality of large ovens: quality components, safe, intuitive and consistent even and replicable baking. Thanks to the elegant design with simple lines, Powersnack ovens adapt to any type of interior and use standard pastry and gastronomy trays offering flexibility in use. It is available with 2, 3 or 4 trays 60x40 and GN 1/1. 🏠

Do not hesitate to check out website for more solutions:

**[www.helpanforni.com](http://www.helpanforni.com)**  
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# Why **IMA** is the right choice for bakery manufacturing companies who have their eyes on the future

**A**lready a familiar name supplying turnkey processing and packaging solutions to several industries, **IMA** focuses on the food sector through one of its best-established clusters known as **IMA Flexible Packaging** hub, whose expertise in flexible packaging solutions covers the current and future needs of the bakery sector.

## **Focus on the future of the bakery sector**

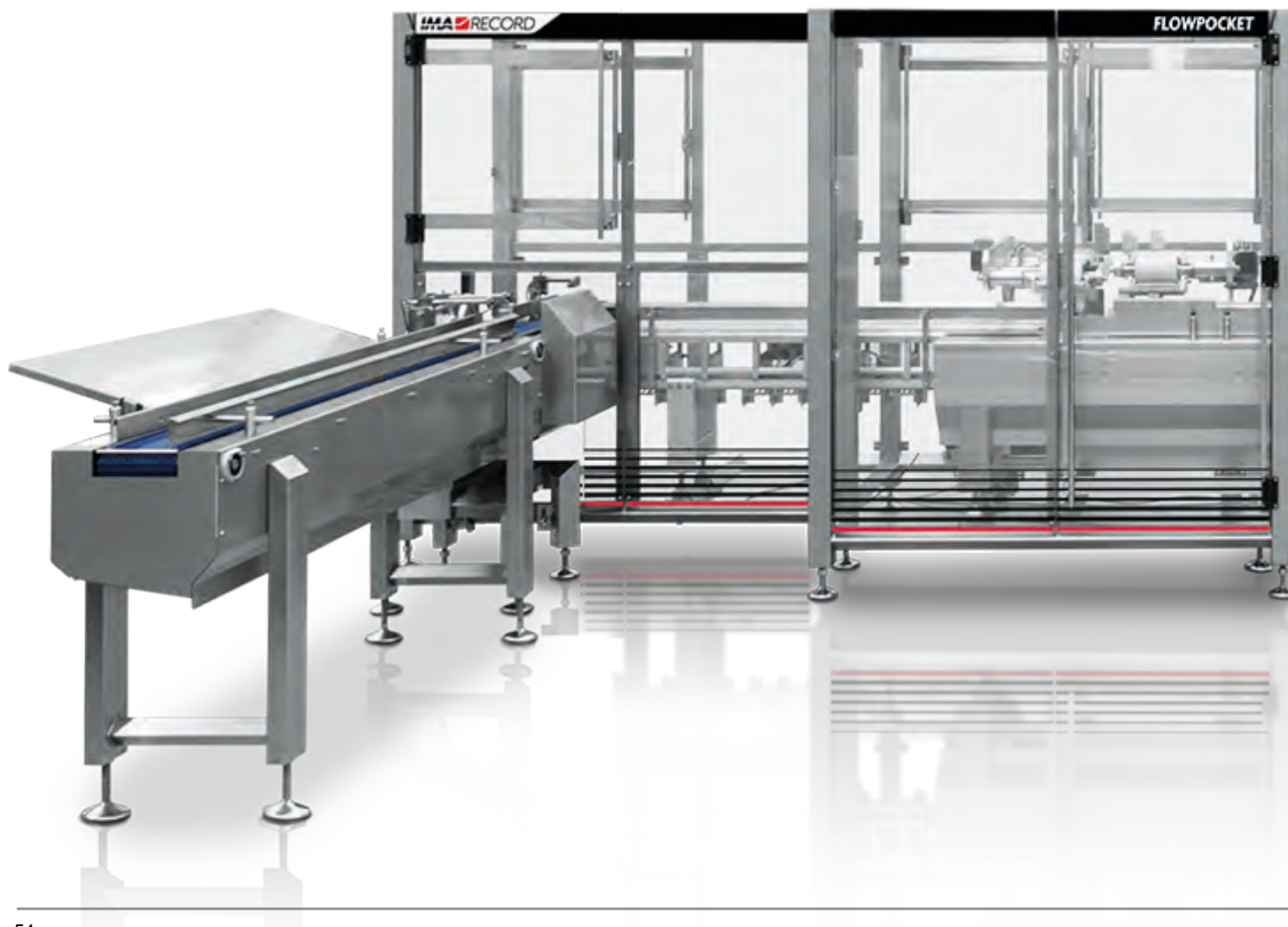
However, being a well-known player is far from the objective IMA has set

itself in order to keep pace with a market that evolves rapidly from one year to the next. In fact, **IMA FLX** is investing substantial resources into cutting-edge technologies and new machines that will attract the forward-looking manufacturers, those who intend being the key players in this industry over the next decade and more.

Today, IMA FLX is made up of different brands whose integrated experience and variety of solutions have given rise to the most comprehensive flexible packaging hub serving the bakery sec-

tor. Driven by IMA Group's company culture that pioneers sustainability in every aspect of business or technology, IMA FLX represents a one-stop supplier that is best-placed to support bakery manufacturers looking to deal with tomorrow's trends as leaders in their own market.

IMA FLX is developing numerous technical solutions to handle a wide range of eco-friendly materials that pose different processing challenges, but are likely to become the preferred packaging films in the near future.



## *Why IMA is the right choice for bakery manufacturing companies who have their eyes on the future*

### **At a glance, IMA FLX is a kaleidoscope of specialist companies**

IMA FLX's team of specialists take great pride in their many years of hands-on experience in the bakery industry. This field-tested know-how is expertly applied to the wide range of reliable, flexible and innovative packaging machinery and complete automatic lines designed and manufactured with bakery industry requirements in mind. IMA manages your product from the oven/freezer exit to handling, feeding, dosing,

primary, secondary and end-of-line packaging. From fresh cakes, bread and pizza to biscuits, frozen dough and prebaked products, each application has its own unique packaging requirements and **the IMA FLX hub companies - IMA Ilapak, IMA Record, IMA Delta Systems and IMA Eurosicma** - offer the best solution for each of these applications, customised when needed. With such an array of competences, the bakery sector can rely on this cluster of expert brands to deliver a turnkey solution which will

enhance performance and bring the customer a competitive edge.

### **Completing the process with the latest end-of-line solutions**

No line would be turnkey in the true sense of the word without the necessary technologies to complete the packaging process. The **IMA End-of-Line hub** represents a strategic asset for all the divisions within the IMA Group and a unique solution provider of secondary packaging technologies for a broad spectrum of





industries, including those in the bakery sector.

**Each company within the hub brings a specific expertise.** IMA BFB is a leading brand in end-of-line technologies ranging from robotic handling to overwrapping, case packing and palletizing. IMA Ciemme is an expert manufacturer of carton packaging machinery, closing, forming and automatic loading technologies. IMA Mespici specialises in tailor-made machines, from conveyors to wrapping, from case packers to palletizers and offers complete turnkey end-of-line systems. IMA Phoenix is a leading manufacturer of print&apply and modular labellers for self-adhesive labels, delivering labelling solutions to distributors, system integrators and OEMs.

Focusing on the **bakery industry**, whatever the product - bread, cakes, doughnuts, muffins in pillow bags, doypacks and block bottom

bags - the end-of-line equipment preserves the contents and container while providing packaging solutions of all types. These include **display packaging** such as display boxes, wraparound cases, trays with internal or external lids, or **solutions for transport**: RSC cases, wraparound cases, palletizers.

### **A closer look at the machines and technologies on show at IBA.**

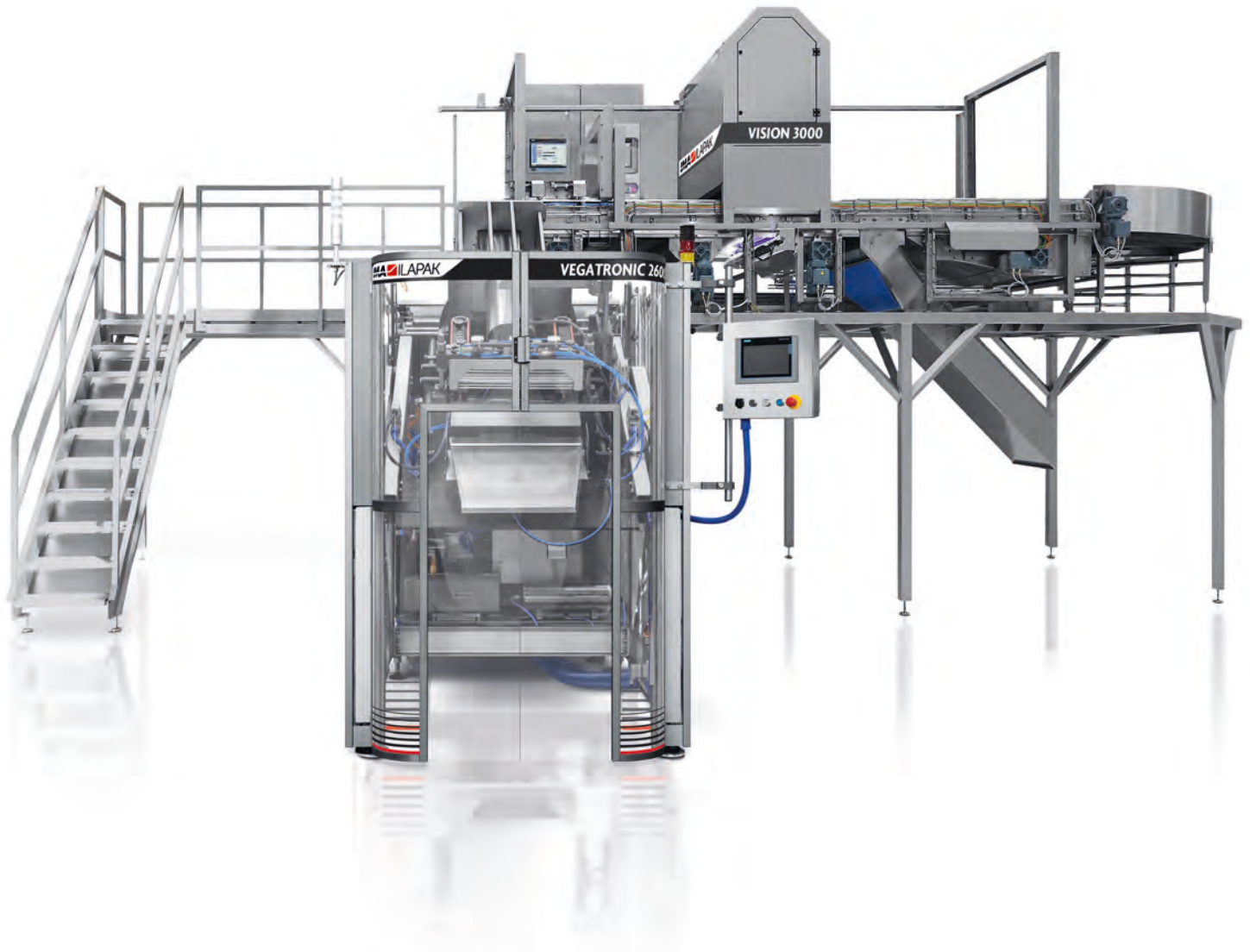
IBA 2023 will be running from October 22-26 in Munich and IMA will be showcasing a number of solutions on Stand B1.310. Visitors will be able to examine the technologies close up and illustrate any specific requirements with IMA FLX staff. The IMA FLX team is always available to discuss a customer's goals and adapt each solution technically to achieve or exceed those specific targets. All aspects are considered: from incre-

asing output to reducing operating costs, handling innovative packaging materials or minimising human intervention, even ultrasonic sealing and M.A.P. systems as required.

### **1. Complete bagging line for bread rolls with vision system and vertical form-fill-seal equipment.**

**Vision 3000** is a vision system using laser technology and will be running in line with an intermittent vertical form-fill-seal machine, the **Vegatron 2600**. Together, as a fully integrated solution for bakeries, these machines will be displayed as a complete bagging line for bread rolls. By means of a combination of laser and line scan cameras, Vision 3000 guarantees accurate checking and counting operations to verify product height, length, width and surface. Feeding products at high speed, Vision 3000 is so flexible it will handle





fresh, par-baked, frozen and raw dough products, whether baguettes, pretzels, rolls, bagels, donuts or croissants.

Based around a 2.5D laser and line scan camera combination, which generates real-time, overlaid images of the product flow, the software calculates when the target number per pack has been reached. Currently the fastest available camera technology on the market, Vision 3000 also provides quality control capabilities, screening for deformed or damaged products, such as bent or broken baguettes. Furthermore, the system can be integrated with a metal detector, sharing a reject system with the quality control module. IMA Ilapak makes sure that whatever needs to go from freezer to box or bag is exactly what the customer wants.

Vision 3000 will be seen feeding the **Vegatronic 2600** with a film buffer, an exclusive feature to avoid downtime. According to product and gentle handling requirements, Vegatronic 2600 can operate with 30, 45 or 60-degree inclination. Bag width is up to 580mm with a maximum film width of 1200 mm. Small or large bags can be used to pack fresh or frozen rolls, croissants, bagels, muffins and more. Flexibility is enhanced thanks to solutions increasing line efficiency and features designed to facilitate changeover procedures and minimise downtime, such as **the film buffering function allowing the film roll to be changed without stopping the machine.**

Completing the benefits of Vegatronic 2600, the open-frame design offers easy access for fast servicing

and maintenance, and boasting the highest seal pressure on the market, gas tight seals are fully guaranteed.

## 2. Flow wrapping solutions and long-dwell sealing using new sustainable materials.

On show at IBA 2023, **Delta 3000** is one of the market's best-known flow wrapping machines offering **M.A.P, hermetic sealing and hygienic design.**

A key feature available on Delta 3000 will be demonstrated at IBA and regards **long-dwell sealing technology to ensure hermetic seals for products processed in a modified atmosphere.**

In view of a growing trend towards **sustainable packaging materials**, typically hard to handle, containing high proportions of **paper** or



**recyclable mono-material**, plastic based on PE or PP, at the show, the Delta 3000 will demonstrate its long-dwell sealing capabilities which cover several **new materials** and enable companies to be well prepared for the **future**.

The **Delta 3000**, when **coupled with the VACMAP™ system, ensures the same shelf-life standards as thermoforming solutions**, but with considerably **lower costs**. Film is less expensive and minimal operator intervention keeps **labour costs to a minimum**, even when changeover is performed.

Furthermore, less material is used by a flow wrapping platform than a thermoforming solution, thus placing less wrapping film/material on the market and consequently in the environment. Higher throughput and exceptional flexibility are hallmarks of the Delta 3000 combined with VACMAP™ as it easily handles multiple sizes compared to thermoforming technology. By switching off the vacuum function and reverting to a normal gas flushing system, wrapping speed can be further increased. And to make the fresh bakery products appealing to customers, unlike thermoformed packaging solutions, the entire package can be printed to enhance the perceived quality.

IMA flow wrappers, integrated with the VACMAP™ system, represent a valid and cost-effective alternative to thermoforming solutions, combining vacuum and modified atmosphere packaging (M.A.P.) in a single solution.

Moreover, longitudinal sealing of packages using ultrasonic sealing technology is available on most IMA flow wrappers. This system enables you to work with different film structures, maintenance is minimal, and no hardware adjustments are required. Product contamination does not pose a threat to sealing capability, which is fully air-tight, and the limited sealing size saves significant quantities of film and related costs.

### **3. Horizontal form-fill-seal machine combined with an automatic loading system processing buns.**

Synchronising the stages of a production line improves efficiency and this is one of the key benefits seen when using **FLOWPOCKET** by IMA Record to automatically load buns onto the BS RS (Bottom Seal / Rotating Seal) version of the PANDA flow wrapping machine.

Perfect for a broad range of regular, small and medium-sized products, **PANDA BS RS** reaches an output of up to 300 ppm. At IBA 2023, the line will be equipped to seal mono-material plastic PE film as well as compostable barrier material. Sealing packets of buns with a rotating jaw, PANDA is fed using the extremely flexible FLOWPOCKET. Featuring 3 pocket trains, FLOWPOCKET channels the buns into independent pockets, so that the process can be synched more precisely along the line. In the exhibited solution, groups of 2 buns are assembled, one pair above the other. A perfect alternative to pick&place systems, FLOWPOCKET is easy to set up, quick to implement changeover and synchronised to perfection.

### **Insight into future trends and technologies at IBA 2023. Satisfying the need for tangible answers.**

**Sustainability** is a common topic across a broad variety of industries, even more so when it comes to the food packaging sector. In an effort to support companies needing to achieve ambitious targets and lay claim to a sustainable approach, IMA has

dedicated significant resources to researching innovative packaging solutions.

Originally established in 2016 at the IMA Ilapak facility, **IMA OPENLab** is now a network of laboratories and testing areas with different locations within the IMA Group: new materials are first investigated in a high-tech laboratory and then tested on fully working packaging lines. Extensive trials are enabling IMA to help industry players and prepare tangible solutions to meet current and future needs in terms of sustainable packaging materials, continually influenced by an evolving legislative scenario.

Focusing on flexibility as a rewarding strategy, IMA has been able to adapt its packaging solutions and give its customers a competitive advantage.

**Long-dwell sealing solutions** are by far the most interesting for the future of the sector, even if not all of today's regulations insist on sustainable packaging materials. Such sealing technologies will undoubtedly be essential within a few years, making the investment a sensible option today.

As the need to eliminate preservatives in advanced markets increases, replacing standard technologies with M.A.P. systems, IMA FLX is well placed to offer a variety of alternative packaging solutions, from simple and essential machines to sophisticated, customised lines.

**Be sure to visit IMA at IBA 2023. Stand B1.310 in Munich, Germany, from October 22 - 26, 2023.** 🏢

[www.ima.it](http://www.ima.it)



## When Industrial manufacturing meets custom made requirements

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- **QUAS:** Space saving double door retarder-proofer
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**Blast Freezer - Retarder Proofer - Conservation rooms - Industrial Proofer for every particular need, from the smallest bakery to the large industrial environment**



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Italy



# IRTECH: over 30 years of expertise in refrigeration applied to the baking and pastry industry

In the food industry landscape, the quality and freshness of products are fundamental elements to meet consumer needs.

In this context, Irtech stands out as an undisputed leader in the production of advanced technologies, offering innovative solutions with proofing cells, retarder provers, and temperature shock freezers/blast chillers.

Irtech Srl is a company that operates in the main international markets, reaching over 50 countries, and relies on a solid base of experienced personnel with over 30 years of expertise

in refrigeration applied to the baking and pastry industry.

Through careful supplier selection and component standardization for various applications, Irtech has developed over time a wide range of products and flexibility in terms of plants and machines to meet the specific production needs ranging from small

artisanal laboratories to large-scale industries. In particular, Irtech's product range includes:

## **Retarder Provers**

Fermentation is a crucial phase in the preparation of bakery products such as bread, pizza, and pastries. Irtech has developed proofing cells that en-





sure optimal leavening, improving the consistency, flavor, and shelf life of the final products. These cells precisely control temperature, humidity, and airflow, creating the ideal environment for the leavening process and achieving consistent and high-quality results.

### **Blast freezers/Blast chillers**

To preserve the freshness and quality of food, it is essential to rapidly lower the temperature. Irtech's temperature shock freezers/blast chillers allow quick cooling and freezing of all types of raw, pre-proofed, and pre-baked bakery products, preventing bacterial proliferation and ensuring food safety.

This extends the shelf life of the products while maintaining their sensory properties.

### **Industrial cells**

A significant part of Irtech's offerings is dedicated to industrial-type cells, whether for proofing, freezing, or maturing. These cells are custom-produced according to the specific needs of the customer.

All Irtech products are Industry 4.0 Ready, enabling remote real-time control and data collection. This allows for the automation and interconnectivity of various production processes, optimizing efficiency. 🏭

**Visit:**  
**[www.irtechsrl.it](http://www.irtechsrl.it)**



# COLUSSI ERMES ADVANCED WASHING SYSTEMS

*the washing, sanitizing, and drying machines  
that make the difference in your everyday life*



**C**ompact machine design, energy consumption reduction, minimal consumption in water and detergent use, automatic cycles, loading/offloading automation, and parameter monitoring are just a few of Colussi Ermes sustainability benefits.

Global leader in the design and production of advanced washing systems for the food industry, Colussi Ermes has become specialized not only in the bakery, confectionery, fruit & vegetables, meat, dairy, poultry, and fishery sectors but also in more complex fields such as the pharmaceutical, hospital, logistics and automotive sectors.

A modern and dynamic brand, showing an exceptional capability of addressing a constantly changing market. Values such as innovation and orga-

nization guarantee competitiveness, flexibility, and quality for absolute environmental protection complying with the most recent rules in terms of hygiene and safety.

Analytical and monitoring tools, a highly skilled and trained labor force, innovative engineers and an outstanding service team allow to satisfy all customers' needs.

Colussi Ermes is a company that exports all over the world and from July 2022 it has become a division of The Middleby Food Processing, which is providing a portfolio of global brands with complementary, industry-leading technologies for food production so to supply the highest quality full-line solutions to the customers.

Here following you can find a brief description of some types of plants you will find at IBA 2023.



## Crate-tray Washing Systems

Automatic and highly versatile systems for washing and sanitizing crates and baskets, suitable for all sectors of production and ensuring impeccable washing for any type of crate.

The production range includes cabin or tunnel systems for washing crates, with the possibility of selecting various options: one, two or three tracks, horizontal or vertical.

### HIGHLIGHTS:

- Possibility of washing crates of different shapes and type, including: col-



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Advanced Washing Systems

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**DREAM-LIKE  
INNOVATION,  
REAL  
END-TO-END  
SOLUTIONS.**

## PAN WASHERS HIGHLIGHTS

- 1 **Washing capacity** up to 900-1000 pans/hour.
- 2 Possibility of washing pans of **different shapes and types**, of **different heights and dimensions**.
- 3 **Maximum hygiene and impeccable microbiological results**, preserving the integrity of the pans.
- 4 Perfect washing for **immediate re-use in the production process**.

At IBA 2023 Colussi Ermes will propose the best pan washing solutions - stand-alone or inline, with variable capacities up to over 30 items/minute - as well as washers for Mixing Bowl and units to wash and dry foldable or rigid crates. These washing systems ensure maximum hygiene, protecting consumers according to the new strict standards.

## HERE'S OUR RECIPE FOR SUCCESS

- |   |  |  |
|---|--|--|
|  <b>MAXIMIZE SANITATION</b><br>SAFER DESIGN, EASIER<br>CLEANING |  <b>ACCELERATE PROCESSING</b><br>IMPROVE THROUGHPUT |  <b>PRACTICE SUSTAINABILITY</b><br>OPTIMIZE ENERGY<br>CONSUMPTION |
|  <b>INCREASE YIELDS</b><br>RAISE PROFITABILITY                  |  <b>MAINTAIN CONSISTENCY</b><br>HIGHER QUALITY      |  <b>EXPAND CAPACITY</b><br>MORE PRODUCTION                        |
|   |  <b>REDUCE COSTS</b><br>OPERATING AND CAPITAL       |  |

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FOOD PROCESSING

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lapsible, rigid and stackable crates and baskets.

- Possibility of flexible hourly washing, from just a few pieces up to 10,000 crates/hour.
- Possibility of simultaneously washing crates of different shapes.

## Spin Drying Systems

High capacities – up to 4200 crates/hour with the double-rotor spin-dryer and up to 2100 crates/hour with the single-rotor spin-dryer – speed and perfect drying result are the key features that set apart this new generation of Colussi Ermes spin-dryers along with the possibility to dry different type of crates, foldable or rigid. this machine can dry a high number of crates with a minimum footprint. In just a few seconds the Colussi Ermes spin-dryer can achieve excellent drying with low electrical energy consumption, making this both an efficient and cost-effective solution.



## Industrial Mixing Bowl Washers

The industrial mixing bowl washing systems are equipped with fully automated advanced technology and ensure

impeccable washing and drying results, for immediate re-use in the production process. Thanks to special monitoring, connected to HACCP systems (Hazard Analysis and Critical Control Points) they

guarantee impeccable results in terms of hygiene. Washing capacity up to 20 industrial mixing bowls/hour. 🏭

[www.colussiermes.com](http://www.colussiermes.com)

# ICA: game-changer in the food industry



**T**he food industry is highly competitive, and companies must make crucial business decisions to stay ahead of the curve. One of the most critical investments an emerging food company can make is in reliable and long-lasting equipment that offers production and pacing flexibility. When it comes to packaging, ICA's Aromapack Series machine is a game-changer in the food industry.

Since its debut in the 1980s, the Aromapack Series machine has been a popular staple in ICA's product lineup. Today, it remains in high demand as a versatile and efficient investment for companies looking to improve their production capacity. The machine can handle any packaging material on the market, from Kraft paper with sealing glue applications to plastic materials, and offers an impressive range of options and finishes, making it particularly helpful when dealing with an ever-more demanding consumer market.

Doubling down on this concept, the Aromapack Series features a vast breadth of

configurations to handle different products on the same machine. For example, flour and sugar can be processed on the same machine, making it a must-have for multi-product companies - buying one Aromapack machine is like buying two machines in one.

Perhaps best of all is the Aromapack Series' modular design, which provides a remarkable scalability framework for growing companies wanting to expand and compete in different markets. The machine can easily accommodate new configurations and add-ons, even years after purchase. Companies can be confident that the Aromapack Series will meet their needs as they grow and evolve.

All the above features are built on top of ICA's trademark expertise in longevity and technical excellence. The Aromapack Series machine's linear path from reel to sealing was explicitly designed to fill the pack and dose the product better, preventing any product leakage and allowing for a slick packaging design.

Exceptional design standards have been

a top priority for ICA since day one, and 60 years later, they still take pride in crafting the best-looking packaging design.

With a production capacity of up to 60 bags per minute, unparalleled versatility, and scalability, the Aromapack Series machine is an excellent investment for growing companies seeking their breakthrough moment. However, it is more than ICA's only offering regarding flour packaging.

Are you a fast-paced corporation with higher requirements for production capacity and design standards? ICA has got you covered.

Are you an emerging company looking to make a big jump and establish yourself as a household name in your industry? Then ICA has got you covered as well. If your company meets one of these criteria, it's time to discuss ICA's crown jewel, the HF100. 🏆

**Ask more info on Ica flour packaging machine at [com@icaspa.it](mailto:com@icaspa.it)**

ICA S.P.A.  
packaging machines  
Bologna, Italy



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interview at  
**INTERPACK 2023:**





# Empowering local agriculture through innovative fruit processing: a case study of EXTRA FRUIT FILLINGS Company

**E**xtra Fruit Fillings Company, established in 2000 in Kosovo, has been at the forefront of the fruit processing industry for over two decades. The company has continually evolved, not just in its range of products but also in its business approach. Especially since 2014, the focus has been on empowering local farmers and sourcing raw materials domestically. This article delves into the company's unique model, product range, and its efforts to foster sustainable agriculture.

## A Diverse Portfolio

One of the key strengths of Extra Fruit Fillings is its diverse range of fruit-based products, including:

- Fruit Fill (Sauce)
- Fruit Jelly
- Frozen Fruits
- Extracts

In addition to fruit-based items, the company has branched out to produce bakery essentials like powders, emulsifiers, and a variety of mixes.

## Quality and Innovation

Quality assurance is one of the pillars of Extra Fruit Fillings' business model. The company ensures top-notch quality through rigorous quality control tests, beginning from the sourcing stage to final production. Moreover, the company has invested in technological advancements to enhance efficiency and ensure product safety.

## Sustainable Sourcing: Empowering Local Farmers

A noteworthy initiative by the company is the development of partnerships with local farmers. By offering competitive prices and technical assistance, Extra Fruit Fillings aims to reduce reliance on imported raw materials and instead encourages domestic production.

## Market Presence

With 30% of its market in Kosovo, Extra Fruit

make Your Every  
Occasion Sweet.

*Premium Taste*

100%  
natural

APPLE  
Filling  
professional

FOREST  
Filling  
professional

CHERRY  
Filling  
professional

HQ HIGHT QUALITY  
BAKED PRODUCT

Fillings has successfully ventured into various EU and non-EU countries. Its products can be found in places as diverse as Slovenia, Croatia, Hungary, Romania, Switzerland, Macedonia, Bosnia and Herzegovina, Austria, Germany, Italy, Serbia, and Albania.

### Challenges and Future Prospects

Although the company has an annual capacity for processing 750 tons of fruits, the demand often exceeds the supply, reaching around 2000 tons. This creates an imperative to continually scale operations and potentially deepen the collaboration with local farmers.

### Conclusion

Extra Fruit Fillings serves as an excellent example of how innovation and sustainability can go hand in hand in the food processing industry. Through its diverse range of high-quality products and its commitment to empowering local agriculture, the company is setting a benchmark for others to follow. As it continues to expand its market reach and product portfolio, the focus remains on creating a positive impact on both the economy and the ecosystem.

By highlighting its strengths, initiatives, and market reach, Extra Fruit Fillings not only positions itself as a leader in the food processing sector but also sets the stage for sustainable practices that benefit local agriculture and the global food supply chain. 🏠

[www.extrafruitfillings.com](http://www.extrafruitfillings.com)

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you'll ever taste.

*Premium Taste*

100% QUALITY • COCOA & HAZELNUTS

Extra Fruit Fillings  
**Nusseta**  
Cocoa, Hazelnuts & Milk cream

Extra Fruit Fillings  
**Nusseta**  
qoko krem me lajthi

Extra Fruit Fillings  
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Gourmet - Lajthi - Kaka

HQ HIGHT QUALITY  
BAKED PRODUCT

100%  
*Premium Quality* | we live 100% quality in your  
flours and baking ingredients

Our Brands

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Karamel për tufelge	premix për trilege	FRUIT professional	Nusseta
Nusseta	Creme Palisiers	CREMINA	CHOCOLATE TOPPING
italian Tomato Ketchup	Premium Jelly	MUFFINS	Jam Strawberry

first ingredients for  
PASTRY & BAKERY

**Extra Fruit  
Fillings**



# IBA 2023: on the trail of the food trends

**W**hat are the food trends of the future? What expectations do customers have from tomorrow's bakery counters? Along with artisan bakery, digitalisation and sustainability, food trends is the fourth focus topic at the trade fair in October: we talked beforehand to Karin Tischer, founder of food & more, about the trends that are emerging around the world and how you can discover them on the iba. FOOD TRENDS TOURS.

For 27 years, food & more has been working for national and international customers from industry, trade, the out-of-house market and b2b partners, in particular for bakery, confectionery and coffee bar chains, snack suppliers and the baked goods industry. The research institute develops new innovations and recipes, customised bakery concepts and offers creative workshops, strategy consultations and trend lectures. We spoke to Karin Tischer, trend researcher, food specialist and managing director of food & more in Kaarst, about current and upcoming food trends in the baking industry.

**Among other things, you deal with trends, consumer needs and potential in the baking industry. There have probably been a lot of changes here in recent years due to the pandemic. What food trends have emerged in 2023?**

Karin Tischer: I see four major trend themes: digitalisation, health orientation with indulgence, news from the trend booster Food & Beverage, as well as sustainability.

**Can you give us a bit more detail?**

Karin Tischer: Of course. Digitalisation is on the fast track, including robotics and online ordering and payment solutions. Innovative developments are particularly



**Karin Tischer**  
trend and food specialist,  
founder of food & more,  
Kaarst

happening in the field of artificial intelligence (AI), such as in food waste, baking robots and new checkout systems with AI product recognition. Deliveries and ghost kitchens are increasing, due to more working from home, among other aspects. Digital communication has also changed a lot – customers see what they would like to have online, then want to order and pay with their smartphones. Another idea is the staffless mini-bakery, like the Lila Bäcker in Neubrandenburg. A pick-up store open 24/7: a vending machine where you can directly select the baked goods and pay cashless. These days, bakeries absolutely have to be active on social media, signature products must be "Instagrammable".

Trend topic number two is health with indulgence. People have become more health conscious. A broad majority of the population is opting for a more plant-based diet with less meat and fish as part of being more healthy. We speak here of "plantarism". Customers expect more vegan and vegetarian alternatives. Tastes are also slowly changing, in a kind of silent revolution. With a plant-based diet, however, many miss the original taste of meat and co. Meeting consumers' tastes is an even greater challenge than it was before. As far as the Food & Beverage trend booster is concerned, snacking, breakfast and street food are the mega trends. Breakfast is avail-

able around the clock without being restricted to mornings. Among other things, the egg is the centre of attention here, because consumers love eggs and like to go out for breakfast. Whether it's shakshuka, Turkish eggs or simply spread on bread – eggs offer great variety for breakfast and snacking. Plus there are also vegan and vegetarian alternatives. Large slices of lavishly topped and beautifully presented bread are also in vogue. Unusual drinks, like cheese tea originating from Asia: iced tea with whipped cream cheese, similar to a smoothie.

The trend topic of sustainability has become the DNA and image factor for numerous companies: sustainable, regional and fair concepts are successful. In particular, the attribute "from the region" is gaining in importance and overtaking "organic". Consumers are also paying more attention to sustainability and short distances when it comes to packaging. Indoor farming has become more established: micro-greens, herbs and lettuce are grown in a kind of mini-greenhouse directly in the restaurant – this also works in the bakery café. You can't get much fresher than that!

**Do these trends apply nationally and internationally or are there differences here? Are there any trends that exist globally?**

Karin Tischer: All four trends play an international role, although the prioritisation varies. Internationally, indulgence, new flavours and snacks are a big topic. When it comes to baked goods, Germany offers the largest variety of bread in the world and customers are also open to new things, from Italian focaccia to Asian bao buns. Home-made style Mediterranean pastries are mega trendy. In Germany, we have a very high level of baking expertise and also a large, transitioning breakfast culture. Young people in particular appreciate dishes like porridge, muesli bowls, granola and overnight oats. Coffee also has trend potential – such as Bumble Coffee, an espresso with fresh orange juice on ice. Or unusual, colourful drinks with super foods, like lattes with matcha, beetroot or butterfly pea powder. “Coffeetails” are also popping up everywhere.

### **How has customer buying behaviour changed and what do consumers expect at the bakery counters of today and tomorrow?**

Karin Tischer: Consumers do not want to sacrifice indulgence and pay more attention to regionality. If they are forced to choose, then regional trumps organic. Many customers rely on a plant-based diet. Younger customers prefer more protein snacks or mueslis. Sustainable packaging is also vital. At the counter, customers are looking for freshness and home-made style, such as sourdough breads with a long shelf life. Bread can be rustic, but the crust shouldn't be too hard. However, customers have become even more price-aware, so it mustn't be too expensive either. Meat is on the decline, except for chicken. As vegan / vegetarian alternatives, there are now more and more protein alternatives, e.g. fermented mushrooms.

### **How have bakeries (snacks & to go) expanded their offer and to what extent does “in-**

### **dividualisation” play a role here?**

The range on offer has changed, especially in snacks, there are lots of vegan and vegetarian alternatives. It depends on the place, whether it is the city, a frequented location or the countryside, etc. People like convenience and want to get sandwiches with fresh ingredients like lettuce or salad, vegetables or herbs, meaning new creations and making it easy for themselves. Fresh fruit and salad, cream cheese, varied toppings – such as falafel, cheese or hummus and a sophisticated finish of microgreens, seeds or nuts replace the “traditional sandwich”. Comfort food like hot porridge, overnight oats, muesli or granola is also in demand. You see more and more “cups” that are nice to eat. We have also studied this psychologically – when you eat something from a bowl with a spoon, it is a kind of peaceful, primal nutrition, like mother's rice pudding in the past, for example. It's easy to eat and uncomplicated.

### **Which aspects and topics play an important role for the baking industry, especially on the company and business side?**

Karin Tischer: Cost efficiency, use of personnel and raw materials are key factors here. Due to the lack of staff and skilled workers as well as the increased prices for energy and raw materials, working economically is a great challenge. But we mustn't save too much or raise prices too distinctively, because consumers won't tolerate that. Key products with USP and storytelling, so-called signature products, are in demand. Less is more. Businesses in the baking industry need to think about what makes them special. They need to clearly differentiate themselves from their competitors: What makes me unique? Who is my target group? How can I be more sustainable? People are more and more interested in this.

### **At iba, you will be giving tours on food trends yourself. What will this entail? When will the iba.FOOD TRENDS TOURS be taking place and where can people sign up?**

Karin Tischer: On every day of the fair (except Tuesday), I will be leading a trend tour through the fair. Participants can look forward to a compact, short culinary tour that will give them an overview of the hottest food & beverage trends at iba. We will visit six to seven exhibitors and get tastings as well as information. Of course I will be available for questions on trends and market developments. I will be speaking during the tour via microphone, all participants receive headphones, and there will be simultaneous translations into English. A tour lasts about two hours (from 11am to 1pm) and is free of charge. A maximum of 20 participants can sign up. Registration is done here:

[www.iba-tradefair.com/registration-ibatours](http://www.iba-tradefair.com/registration-ibatours) – on a first come, first serve basis.

If you can't make it to the tour, you can come to the iba.SPEAKERS AREA on Sunday 22 October (5 - 5:30pm) or Thursday 26 October (2:30 - 3pm) where I will be speaking about the current international food & beverage trends. In addition, I will be hosting the panel discussion on Tuesday 24 October from 5:30 - 6pm on the topic of “7 versus 19% VAT for meals in the catering industry as well as in cafés and snack providers at the end of 2023” with industry-known protagonists. 🏛️





# iba 2023: RAPS presents innovative ingredients for the baking industry

*Tasty fillings, exciting toppings and functional ingredients for the creation of deliciously diverse bakery products*

**R**APS, specialist in innovative spice and flavour concepts, presents its extensive new ingredient range for the bakery industry and retail chains, at the iba trade fair in Munich. The focus will not only be on ready-to-use fillings and toppings made from high-quality raw materials, but also functional, microencapsulated ingredients for optimised dough and product properties.

## **Aromatic additions for creative snacks**

Savoury fillings and toppings provide a variety of flavour options in ready-to-eat baked snacks. From meat and fish, to vegan and vegetarian offerings – RAPS delivers numerous fine-tuned flavour components, all individually adapted to customer requirements.

“Hot Jalapeno Cheese” or “Oriental Green Pea Mint” and the popular “Ras el hanout” to name a few,

provide innovative new taste experiences. For a vegan filling, the “Plant-based Mediterranean Tuna” is a great option. In addition, RAPS offers herbs and spices in sprinkle or paste format that can be incorporated into dough to give added flavour and an appealing appearance.



**RAPS Coatec – functional ingredients for controlled release**

In addition to showcasing flavour-boosting ingredients, RAPS will also be showcasing functional inclusions that offer improved product quality, shelf life, handling and processing. The RAPS Coatec process provides functional core materials with a protective layer, shielding them from external influences such as temperature, moisture and oxidation. In addition, the technology enables a controlled release of ingredients. For example, microencapsulated acids and preservatives improve the shelf life and dough properties of tortillas, flatbreads, sandwich and toast bread, as well as bread rolls and buns. Functional carbonates,

enable improved control of the baking process in cakes and muffins. The RAPS portfolio also includes microencapsulated flavours, sugars and salts.

**Michael Bosch, Technical Sales Manager for the Bakery Division of RAPS, explains:**

"We are delighted to be showcasing our portfolio at iba. The functional ingredients refined with the Coatec process offer solutions to increase product quality and plant efficiency, while reducing the reject rate. At the same time, the baking industry is always looking for innovations that allow for the creation of appealing product ranges for all tastes, from light snacks to exciting

new on-the-go lunch options. Here, our creative fillings and toppings are a game changer, enabling a flexible range of product offerings and all of the very highest quality." Keywords: RAPS, iba23, snacks, ingredients, bakery 🏠

For almost a hundred years, RAPS GmbH & Co. KG based in Kulmbach, Germany, has been known as a first-class supplier of high-quality raw materials and a reliable source of innovation, technology and expertise. RAPS delivers both segment- and client-specific services and processes more than 1700 raw materials and ingredients from all over the world. With a total of seven production sites in Europe and more than 900 employees worldwide, RAPS produces in excess of 35,000 tons of different food ingredients and additives each year.





# SILVESTRI: the best dough you have ever achieved

*Silvestri offers excellent quality of both machinery and services for customers' full satisfaction*



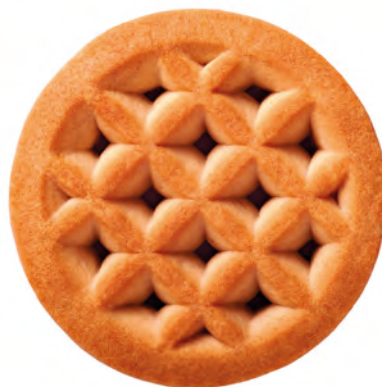
**SILVESTRI**  
INDUSTRIAL MIXERS FOR BAKERY

**F**or two generations Silvestri S.r.l. has been producing industrial mixers installed in leader companies all over the world in the bakery production sector.

Study, design and machinery production are carried out in-house in such a way as to have full control of the products from many points of view: mechanics, electronics and software programming.

Silvestri offers excellent quality of both machinery and services for customers' full satisfaction; each order is carried out thoroughly from the start right to final startup.





### HSM Horizontal Mixer

High-speed horizontal mixers are suitable for doughs of cookies, stuffed cookies, crackers, cakes, shortbread and hard biscuits and generally for baked goods, and in addition for high-capacity production.

The dough mixing is performed by a rotating mixing arm, without shaft, specially designed to guarantee quick and uniform dispersion of the ingredients during the mixing.

Recently we have introduced an innovation of our HSM mixer, provided with dismountable seals of the rotating shafts. This option guarantees the possibility to

substitute them from outside without disassembling the mechanical parts of the machine, saving time and resources.

### HDZ Horizontal Mixer

Horizontal mixers with double mixing arm, suited to mix also very hard doughs as for ginger bread or dog food, are extremely flexible and are able to change separately the 2 mixing speed. This kind of mixers permits to achieve excellent doughs in a very short time.

### VKS Vertical Mixer

Vertical mixers are suitable for producing highly uniform dough. The mixing is performed by vertical shafts with horizontal winding arms specially designed to

guarantee quick and uniform dispersion of the ingredients as well as a soft and effective mixing. All our mixers can be completely customized according to the customer's requests, both from what the software functioning regards as for the ingredient feeding and the unloading of the dough.

Silvestri manufactures and sells industrial mixers installed worldwide in the bakery production lines of main industries, both big corporations of the food processing and smaller facilities producing specific baked goods, from South America to Middle and Far East going through Europe and Africa. 🏭

[www.impastatrici-silvestri.it](http://www.impastatrici-silvestri.it)





# Wrapping up quality with **TAILORED PACKAGING SOLUTIONS**

**D**olcezze Savini is a company based in Tuscany that for three generations has passionately been working in the art of bread and pastry making, using old processing techniques and carefully selected ingredients.

From its factories in Valdarno, for over fifty years Dolcezze Savini has been

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

In addition to the different varieties of bread and pizza made with different types of flour, the Valdarno brand boasts a rich pastry production that also includes the typical traditional pastries



from Siena produced by the historic company Fiore 1827, acquired by Dolcezze Savini in 2017.

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

For a long time, Dolcezze Savini has focused its activity on a production that pays particular attention to the importance of some elements such as natural ingredients, reduced gluten products, palm oil-free products and a clearer labelling system.

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



**Tecno Pack**  
PACKAGING MACHINES

**ifp**  
PACKAGING

**SP**  
general system pack

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 Dolcezze 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 Dolcezze 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. 





# B.M. GROUP SRL: all-around service: CNC machining - pre-treatments - anodizing

**B**.M. Group S.r.l. was founded more than 50 years ago and its Quality Management System is certified to the worldwide standard ISO 9001:2015. We count on two different production hubs – located in Thiene and Zanè – both easily accessible with the highway.

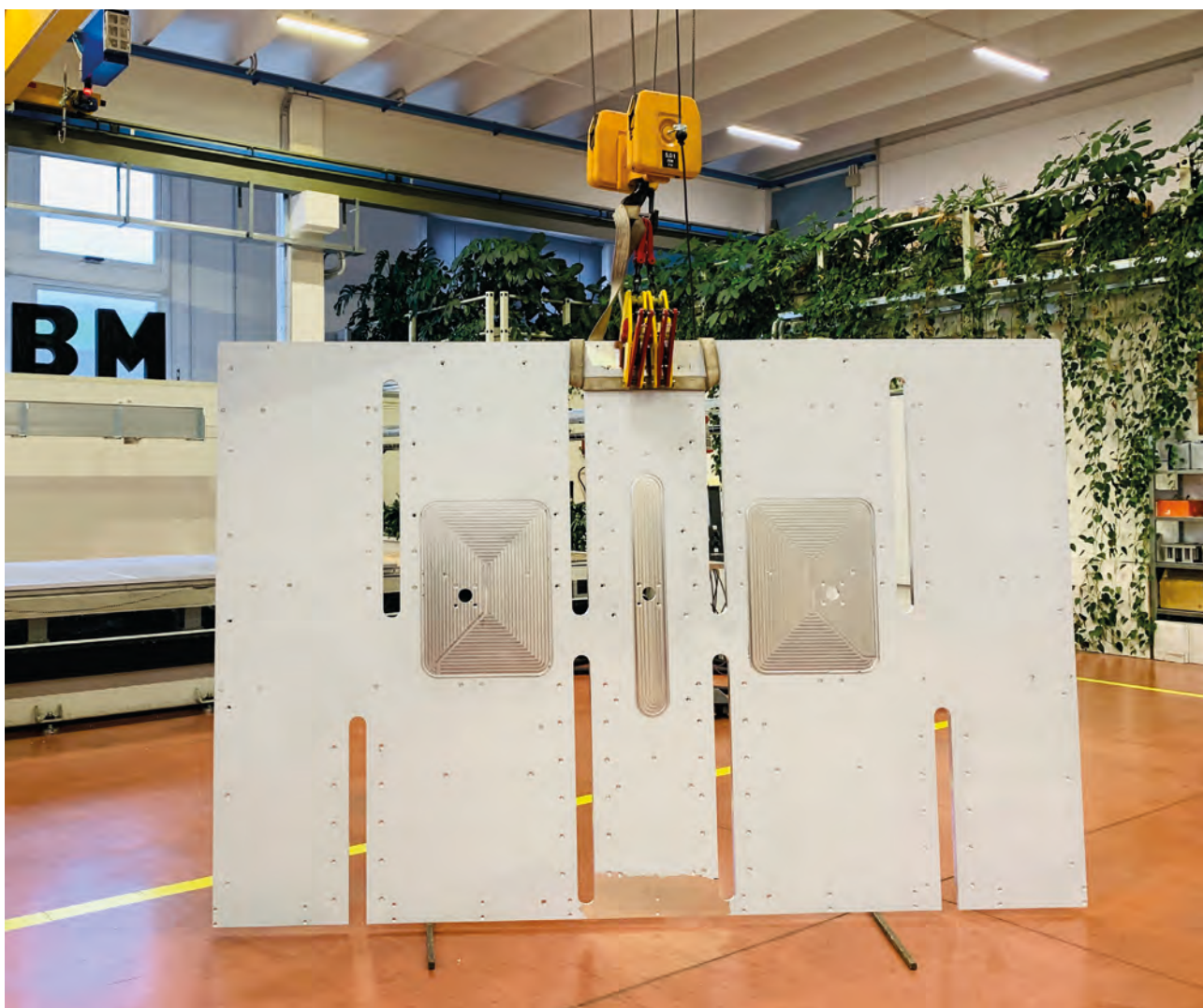
Our Chairman, **Mr. Silvano Busin**, has developed a deep knowledge of both sector through the

years and for this reason he in person is managing the technical department. On the other hand, our VP **Ms. Marina Vitacca**, is managing both communication strategies and research departments. Moreover, our team is made up with young and qualified staff aiming at continuous self-improvement, in line with our Management working philosophy.

**CNC Machining of big-sized aluminum plates has en-**

**abled us to establish also abroad in the main European markets and to meet the requirements of a niche sector in which B.M. Group S.r.l. has recognized the potential.**

Aside from the CNC Machining we perform pre-treatments as mechanical brushing with different types of finishing or chemical pre-treatments, as well as anodizing.



Our strong point is the speed of service, thanks to our warehouse which allows us to stock materials of different alloys (5083, 6082, 7075 etc.) and thicknesses, and also to our machines up to 13 meters long and 2,5 meters wide that enable us to machine multiple plates at the same time.

Upon the customer request we are able to release declaration of compliance with the order, as well as the normative MOCA (food-related norm), measurement reports, anodizing and/or material certificates as regulated by the European standard UNI EN 10204.

We were able to conjugate our know-how with the passion that has always distinguished us. We like thinking that our customers may find a partner able to make a difference. 🏛️

[www.bmgroupsrl.com](http://www.bmgroupsrl.com)





# OROGRAF SRL: multiple printing systems on the same production line



Orograf S.r.l. has been in the **SELF-ADHESIVE LABEL and SLEEVE**

business for 50 years and We are a well-established firm, both in Italy and internationally, hold ISO 9001:2015 certificate.

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

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

We have a wide range of printing systems (letterpress, screen, HD flexo, digital, offset, hot relief, dry relief, perforation, glitter effect and on-foil pantone overprinting), and **we can print on all types of material, adhesive and non-adhesive**

(laid, embossed, metallized paper, synthetic films, twin and booklet labels, reels and sheets), for any kind of end product.

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

**Stampa bianca e volta**



## FOOD Labels

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

Above all they must be produced in compliance with **consumer health protection laws**.

OROGRAF uses top-quality certified and guaranteed materials that meet these legal requirements and guarantee consumer protection.

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

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

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

## SLEEVES

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

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

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

## MULTIPAGE, TWIN LABEL and PEEL-OFF

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

**Multipage labels**, as their name suggests, have a number of pages and they come in different sizes and formats: they can take the form of folded leaflets; detachable or with a







transparent resealable cover; or booklets (bound like a book).

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

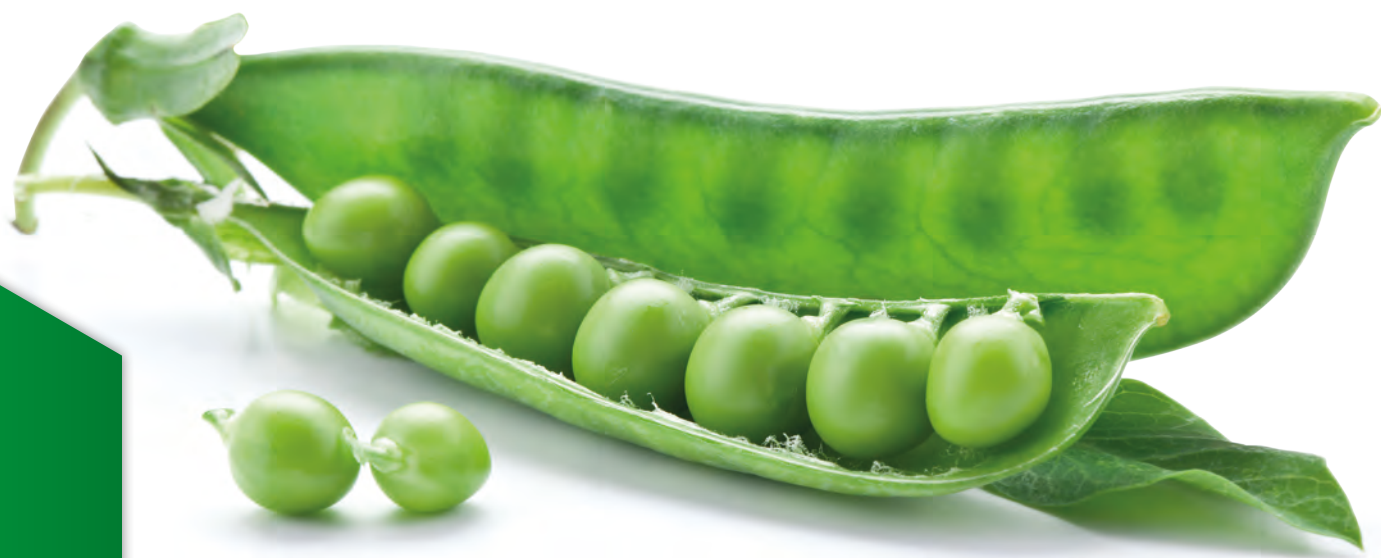
**Twin labels** are special self-adhesive "page-like" labels where a second layer (or page) can be applied on top of the first.

This can be peeled back, read and repositioned. 

[www.oroGRAF.it](http://www.oroGRAF.it)



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FOR EVERYTHING ELSE THERE IS **TECNO PACK**



Find out the new **TECNO PACK** technology

Ecological and sustainable, it grants a vertical  
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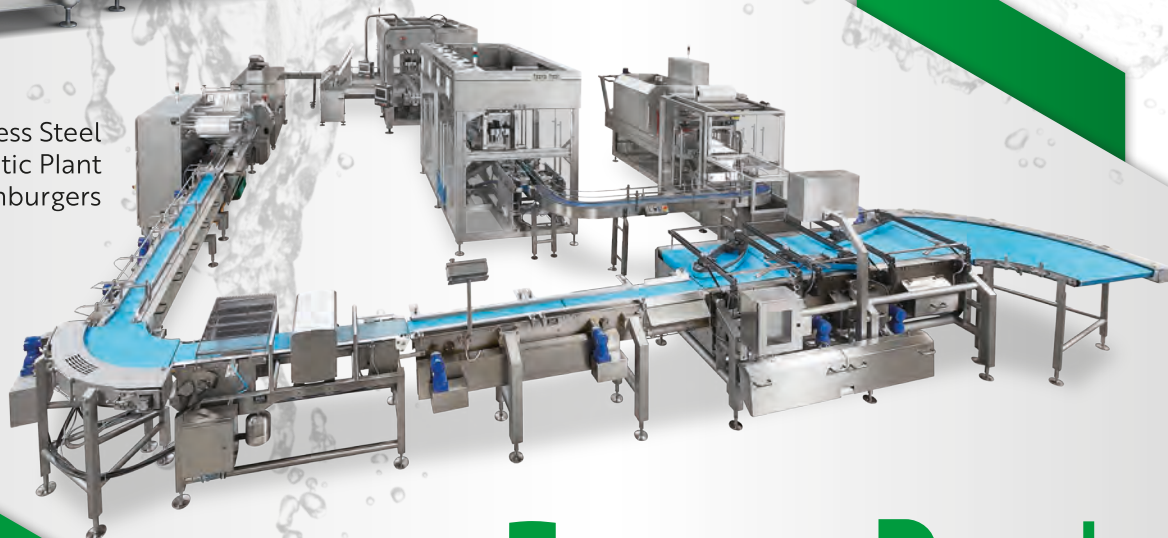
NEW MODEL!  
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**Tecno Pack**

P A C K A G I N G M A C H I N E S



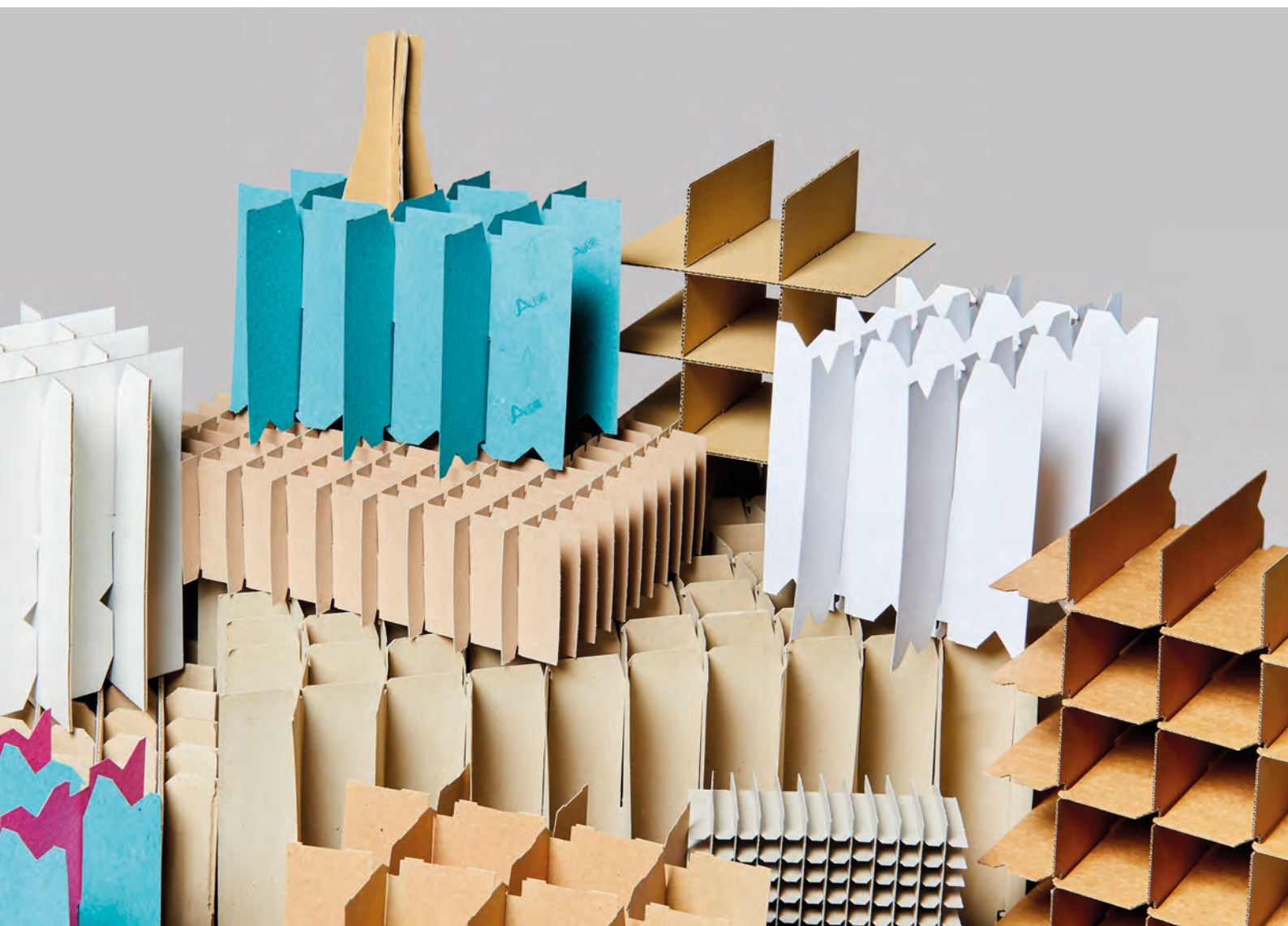
# Protecting your products SINCE 1991

It was 1991 when Walter, Maria Grazia, and Davide started and shaped their project of manufacturing beehives and separators. Back then, the idea of offering the market that particular support for protecting products being shipped worldwide wasn't very widespread, but it immediately received a positive response.

From that moment, the three pioneers made investments and innovations to

stay one step ahead, creating a well-organized structure with technologies and machinery and ensuring quick and customized responses to their customers. Today, L'Alveare, considered a leading company in the production

and delivery of tensioned and corrugated cardboard packaging products, relies on highly experienced collaborators, an always updated machine park, the ability to work with various sizes, and the availability of



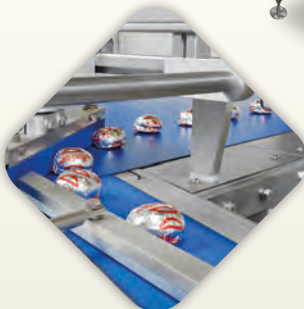
# BE THE EVOLUTION



**GSP 50 S**  
electronic horizontal  
pillow pack  
wrapping machine



**HIGH-SPEED  
PACKAGING LINE**

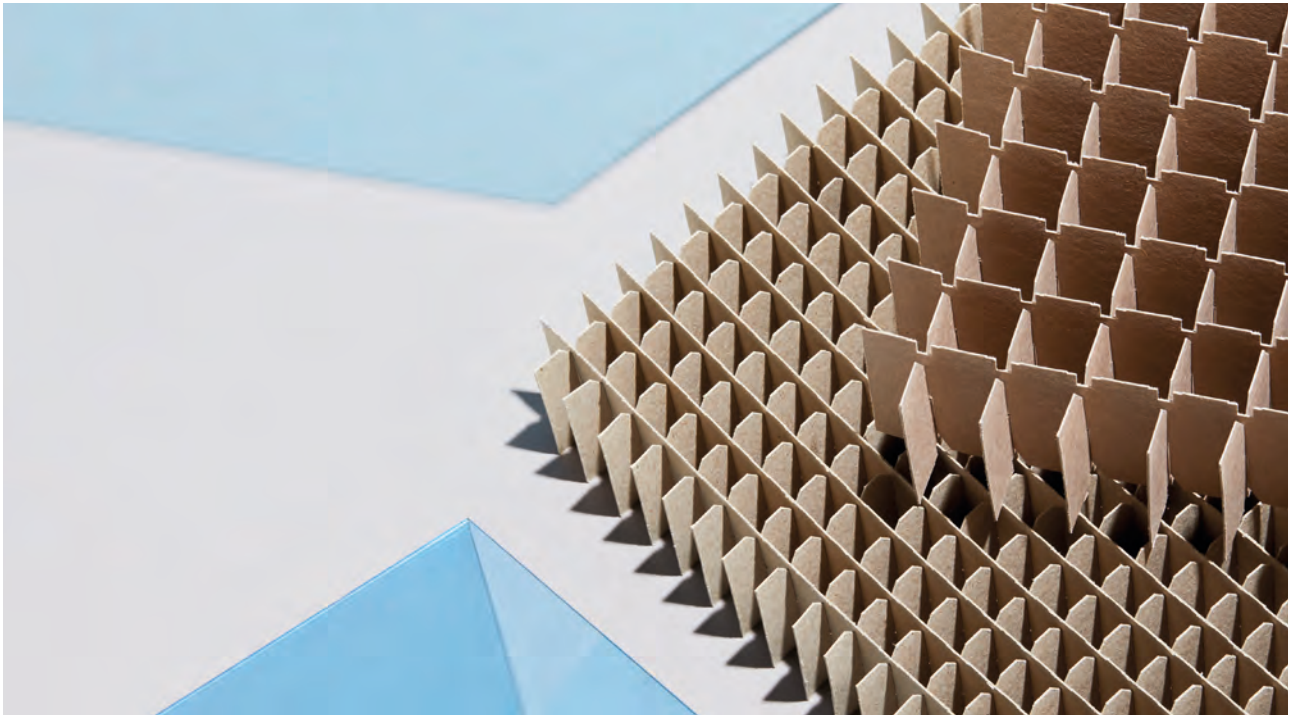


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*general system pack*





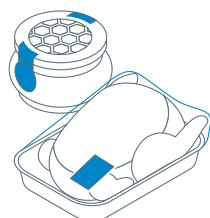
its own means for direct deliveries. Sustainability, environmental attention, and organizational efficiency are at the core of the company's philosophy, in addition to being the basis for the quality of the offering, with the awareness that dealing with fragility and responding to the need to "protect" means thinking thoroughly about preserving every creation of humankind.

The use of recycled and recyclable cardboard allows customers to reduce the carbon footprint of their products, supporting the image of a sustainable company, which is increasingly demanded by the market and consumers.

Solutions of every complexity and size are available for different categories of clients, including the Beverage Sector (separators and beehives for wine, spirits, beverages, and water bottles), Glassware Sector (for glass bottle and container manufacturers, up to a maximum size of 1250 mm), Mechanical and Mechatronics Sector, as well as the Pharmaceutical/ Cosmetic Sector. 🏢

**[www.alveare.com](http://www.alveare.com)**





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labelling, coding, caring



# A choice of sustainable packaging



**GB** Bernucci is an historic company operating in the food packaging since 1946.

In accordance with the law and in compliance with quality requirements, GB Bernucci, with its business partners, provides a wide range of packaging solutions and is constantly dedicated to the research and development of innovative products made of eco-friendly materials that comply with its Mission: **Food Safety, Respect for the Environment & Search for innovative packaging.**

One of the most extraordinary products that GB Bernucci offers is **Slimfresh**: it is an innovative and environmentally friendly packaging solution, made of a laminated cardboard base with a food liner and coated with a top as a second invisible skin around the product. This coating offers the possibility of extending food shelf-life, ensuring freshness and time lasting.

Recycling and sustainability are the guidelines of this new ecofriendly packaging: with a simple gesture you can remove the paper from the film ensuring an efficient recycling. **Slimfresh** is indeed recyclable with paper.

The versatility of the product and its immediate display are the strengths of his new packaging.

In addition, thanks to a completely customizable paper based with four color printing, it offers a new advertising solution and it also gives the opportunity to pack irregular shapes for better merchandising.

**Paperseal®** is an innovative, eco-friendly and sustainable tray that offers brands and retailers the opportunity to replace Modified Atmosphere Packaging (MAP) plastic trays and Vacuum Skin Packaging (VSP) trays with a barrier-lined paperboard alternative.

Compared to traditional trays, this new packaging allows a plastic

reduction of about 90% as the thin inner layer can be easily removed and disposed separately, ensuring an efficient recycling.

The exclusive sealing process leads to a perfectly sealed surface. The hermetically-sealed tray ensures the product remains fresh, with up to 28 days of shelf life, depending on the application.

It is possible to customize the whole surface of the tray with an offset print up to 5 colors, both internally and externally, ensuring a 360° communication that perfectly meets the requirements of each customer.

Our innovative **PaperSeal Slice®** is recommended for sliced meats and cheeses requiring modified atmosphere. Constructed from a single piece of paperboard, the tray requires no folding or gluing and does not require an additional label.

We understand that the transition to fiber-based packaging is a priority





# OUR PAPER DIVISION



## Security and flexibility

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

## Sustainability

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

## Full customization

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



## Innovation

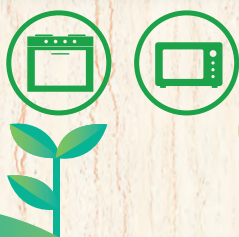
- Our paper-based packaging solutions meet functionality and performance of plastic trays.

## Applications

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

## Customization

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



**FRESHNESS**



**ECO-SUSTAINABILITY**



**MULTIFUNCTIONAL**








for many of our customers, and it's clear that sustainable paperboard packaging solutions must meet the functionality and performance of existing tray designs.

**PaperSeal® Cook** is a brand new tray technology for oven and microwave-ready chilled and frozen

food applications. It has been created to match the functionality and performance of existing trays.

**PaperSeal Shape®** is a patented paperboard food tray designed for round, deep and multi-compartment applications, PaperSeal Shape® represents the latest step in the

company's mission to improve access to high quality fiber-based alternatives to single-use plastic packaging.

Upon request, all our paper solutions can be produced from renewable fiber sourced from sustainably managed forests. 

[www.gbbernucchi.com](http://www.gbbernucchi.com)





# PERSPECTIVE

**PERSPECTIVE of NVC NETHERLANDS PACKAGING CENTRE on  
Draft IENW/BSK-2022/263822 by Ms. VLWA Heijnen MSc.**



**This PERSPECTIVE comprises three parts:**

1. Introduction of association NVC and its position on packaging and environment
2. Analysis of packaging and environment over the period 2013-2022
3. Policy recommendations for the year 2023 and beyond





## 1. Introduction of NVC and its position on packaging and environment

Every second, the world packs some 320,000 products - and the world's population unpacks them later and in a different location. NVC was founded in 1953 and now unites over five hundred companies with an interest in continually improving packaging. The NVC membership includes retailers, packaging suppliers, machine suppliers, branded article manufacturers, pharmaceutical companies, companies in the chemical industry, packaging printers, co-packers, design agencies, recyclers, testing institutes, and so on.

NVC supports its member companies by providing them with up-to-date and reliable business information, by jointly carrying out innovation projects, by educating and training their employees in packaging and by 'matching' supply and demand in the market ('market support').

Specific to packaging and environment, these include the following activities:

- Inform member companies of global legislative and regulatory developments through the NVC Members-only Environment Regulations Guide MERGE
- The NVC Workshop Sustainable Innovation in Packaging (Live Online, so 100% interactive and participation possible from any location worldwide)
- The PUMA Project towards the end of packaging as an environmental problem (see the enclosed PUMA MANIFESTO and all background information at: [www.nvc.nl/puma](http://www.nvc.nl/puma))
- Stimulating innovation in the sector by scouting new techniques and linking supply and demand through exhibitions, conferences and the NVC online Buyer's Guide

NVC works with a 'holistic' vision to improve the activity of packaging, obviously in the Netherlands but especially also on an international scale, given the structural developments in the actors involved in packaging, like the raw material suppliers, the packer-filler industry, the logistics and the retail.



*NVC has played an active role in the development of European (CEN) standards in the field of packaging and packaging waste since 1994 resulting from the European Packaging and Packaging Waste Directive of December 1994. Thanks in part to NVC's initiative and its active role in the standards development itself, the world (ISO) standards in this area were published in 2012. Photo: the plenary meeting of the ISO working groups on 6 May 2011 in Atlanta USA at the Coca Cola headquarters.*



*The PUMA MANIFESTO has now been published in nine languages (Dutch, English, French, Italian, Korean, Japanese, Chinese, Spanish and Portuguese). The German-language edition will be published on Wednesday 3 May 2023 during the PUMA World Conference in Düsseldorf, Germany. From 4-10 May 2023, the world's largest packaging exhibition with more than 100,000 visitors will take place there: the interpack2023. NVC will promote the results of the PUMA World Conference there from a dedicated stand (ENB/03) at the Main Entrance North.*

NVC is not a 'vertical' trade association, like, for example, FNLI (the umbrella organisation of the food industry in the Netherlands) or CBL (the trade association of Dutch supermarkets) or NRK (the federation of plastics and rubber manufacturers). As such, NVC's primary tasks are therefore not to 'lobby' the central government to promote specific industry interests. However, we do appreciate maintaining good contacts in this regard.

NVC communicates 'across the board' via NVC News and in the various social media. The NVC website attracts about **sixty thousand unique visitors** annually (about 60% of whom are based outside the Netherlands). Some **thirty thousand professionals** and organisations located worldwide follow NVC daily via social media, especially Twitter and LinkedIn.

NVC is worried about the state of affairs regarding packaging and the environment in the Netherlands and worldwide in 2022. The first European legislation on packaging and packaging waste dates back to December 1994(!) and we are now on the eve of the year 2023. In the meantime, a proposal for follow-up legislation was launched by the European Commission on 30 November 2022: the Packaging and Packaging Waste Regulation PPWR.

As a society and industry, we unfortunately have to conclude that the problems have clearly not been solved over the past 29 years. On the contrary, they seem to have actually gotten worse. Why is this? What can we learn from the past and how can we all do better in the future? How do we **end packaging as an environmental problem**? You can find this NVC basic position in our PERSPECTIVE on the Draft Decision of the Minister.

## 2. Analysis of packaging and environment over the period 2013-2022

The first significant European legislation on packaging and the environment dates from [December 1994: the European Packaging and Packaging Waste Directive](#). At that time, the Netherlands already had the Packaging Covenant, with the actor on the industry side towards the central government being the Stichting Verpakking en Milieu SVM. There came a Second Covenant in the Netherlands, with SVM.PACT (Project Administration Covenant Two) as the implementing organisation, and the European Directive was transposed into Dutch law in the year 1997.

With the Extended Producer Responsibility EPR comes a financing system for collection and recycling. After an 'interwar period' in which the central government started levying a Packaging Tax, [the Packaging Waste Fund Foundation StAV took office in the year 2013](#). In conjunction with - and paid for by - the StAV, several other foundations came into being, each of which started working in a subfield.

To be mentioned in this context is the [Knowledge Institute for Sustainable Packaging Stichting KIDV](#). This organisation has the Stichting StAV as its only client, with the mutual performance agreement being confidential. Over time, the pricing for specific materials (plastics) by Stichting StAV has been linked to whether or not they comply with Recyclechecks to be drawn up by KIDV. The operational relationship between Stichting StAV and Stichting KIDV is characterised by intensive personal ties (the former Stichting KIDV director is now Stichting StAV director).

To [address litter, the Stichting Nederland Schoon SNS](#) was set up. Its funding was originally linked to the moderated introduction of deposit fees on specific types of emptied packaging. April 2022, the Stichting StAV presented a plan to collect a whole range of 'deposit-fee sensitive' emptied packs (bottles, cans) through a large number of 'circular hub' collection sites. The plan did not include a public cost budget and went off the table soon after presentation.

Now, after a legal joust and a three-month delay, [deposit fees](#) will be introduced [across the full breadth of the relevant packaging spectrum on 1 April 2023](#). What are the costs going to be? The question also arises as to the usefulness of the continued existence of, or funding by, the Stichting StAV of the Stichting SNS.

Regarding the [Stichting Nedvang, a different corporate form is envisaged for the coming years](#): a Private Limited Company (BV). This raises the question of the (future) ownership structure, including the financial allocation of any profits generated by this BV.

StAV's internal organisation comes up for discussion in a report by ILT Inspectorate<sup>1</sup> which audited the accounts for the year 2019. The report contains damning conclusions

regarding the [limited financial, accounting robustness of the organisation](#), including the remarkable way the auditor approved the StAV financial statements for the year in question. The question is, whether these criticisms have now been addressed and durably covered by the Stichting StAV.

The substantiation of the rates used by the StAV Foundation is also unclear, with sudden rate changes (/increases) of up to +1000% occurring in recent years<sup>2</sup>. There are concerns about the [unsatisfactory substantiation of the proposed rates](#) and about the possibility that the Stichting StAV, after having been granted the General Binding Declaration (AVV) by the Minister, has a free hand for five years to implement substantial and unexpected rate increases.

The accountability of the Stichting StAV and the policy structure it funds is also negatively discussed in a recent study by the University of Utrecht<sup>3</sup>. It analyses for various product categories, including packaging, the extent to which collection and recycling takes place in a transparent manner, with an unambiguous allocation of the various responsibilities. [The situation for the packaging sector is outlined as unfathomable.](#)

Finally, there are questions about the data available to the Stichting StAV in the context of its levies. To [what extent are the personal and business data of the Dutch industry paying the fees shared](#) with the Stichting KIDV, the Stichting Nederland Schoon and Nedvang BV - and then through these entities with third parties engaged by them (consultancies, lawyers, self-employed professionals, and so on)?

All in all, major concerns have grown at NVC over the past decade about the effectiveness of the policy structure around the StAV Packaging Waste Fund Foundation as set up in the year 2013 and legitimised by the central government. The concerns focus on two questions:

- 1. What charges does the Stichting StAV want to charge, with what justification?**
- 2. What environmental performance will be achieved by the Stichting StAV with these targeted levies?**

**Question 1** has increased in importance now that there is talk of a possible tripling of the envisaged levy per Dutch company, while this was denied in so many words by a representative of Stichting StAV in an NVC members' meeting in early 2022. The foundation's draft multi-year budget is insufficiently conclusive. The foundation does not commit to the level of tariffs for the coming years. What will be the costs (revenues) of the introduction of deposit fees as of 1 April 2023? The basic organisational system costs (at €12.5 million a year equivalent to a workforce of 100 FTEs and significantly increasing) also lack substantiation.

<sup>1</sup> [www.ilent.nl/actueel/nieuws/2022/07/08/afvalfonds-behaalt-recyclenorm-voor-2019-maar-de-onderbouwing-schiet-tekort](http://www.ilent.nl/actueel/nieuws/2022/07/08/afvalfonds-behaalt-recyclenorm-voor-2019-maar-de-onderbouwing-schiet-tekort)

<sup>2</sup> [www.afvalfondsverpakkingen.nl/nl/tarieven](http://www.afvalfondsverpakkingen.nl/nl/tarieven) (other metals)

<sup>3</sup> [studenttheses.uu.nl/handle/20.500.12932/518](http://studenttheses.uu.nl/handle/20.500.12932/518)





**Question 2** is almost even more important, especially now that the definition of 'recycling' is changing. A look at the Model in the PUMA MANIFESTO makes this clear. In fact, the 2013-2022 period looked at the amount of Collect-Control and not at the amount of 'newly usable, circular' materials actually created via a material recycling Backend process. Also, it is fundamentally flawed to exclude energy aspects from Collect-Control and Backend processing.

Essential for sustainable decision-making is the elaboration of the Circular Materials Plan (CMP1) promised by the Minister to be published by mid-February 2023, including an analysis of the desired material flows in the context of the Circular Economy of the Netherlands.

The NVC Survey The future of the packaging recycling in the Netherlands certainly will take into account the insights of the CMP1. The results of the NVC Survey will be presented on 5 April 2023.

Finally, an [analysis of the timeframe leading up to the Draft AVV decision](#) over the past twelve months. In the spring of 2022, we communicated our concerns to the Stichting StAV and on 11 May 2022 we met with the management. We had constructive discussions with various industries, the policy department of the Ministry, the Inspectorate and several Members of Parliament.

A total of over hundred NVC member companies actively participated in one or more of the NVC member meetings on the topic. NVC attended the parliamentary debates of the

relevant Lower House parliamentary committee and actively shared the information with NVC member companies and the industry as a whole.

The Draft Decision with an intended entry into force of 1 January 2023, was published on 7 November 2022. Given the deadline for the submission of PERSPECTIVE by interested parties like NVC (six weeks, i.e. until 19 December 2022 at the latest) and the intended entry into force of 1 January 2023, [the Minister has only a week and a half to make a decision](#). This is questionable for a dossier with an impact of at least €2 billion in costs for business and - in our view, much more importantly - with an obligation to future generations to now actually start making an end to packaging as an environmental problem in the Netherlands and worldwide.

Based on the above, one conclusion must unfortunately be that the policy structure in place since 2013 to manage packaging collection and recycling has serious shortcomings anno 2022. This entails significant risks for the Netherlands society, both in terms of costs in an economically turbulent period and in terms of (not) meeting environmental targets in a world where environmental issues rightly need to be addressed.

The decision-making on Draft Decision IENW/BSK-2022/263822 by Ms. VLWA Heijnen MSc., Minister for Infrastructure and Water Management, regarding a General Binding Declaration AVV of the levies by the StAV Waste Fund Foundation (Stichting Afvalfonds Verpakkingen) is a [decisive benchmark](#) in the context of the above.

### 3. Policy recommendations for the year 2023 and beyond

With regard to the Draft AVV Decree, we submit the following recommendations for the Minister's consideration. Of course, the Minister is free to adopt them entirely, partially or not at all. In all cases, we would appreciate receiving a motivation and will actively share them with our member companies and the sector as a whole.

1. [Postpone your final Decision until 1 July 2023.](#)
2. [Include in your final Decision the insights from your CMP1 \(to be published mid-February 2023\) and ideally the results of the NVC Survey the future of the packaging recycling in the Netherlands 2023-2027 \(results known 5 April 2023\).](#)
3. [As a condition for a final Decision, ask the Stichting StAV for an analysis addressing the years 2023-2027 of the budgeted costs in relation to the environmental results. This analysis should also include the impact of the various Stichting KIDV recycling checks on costs and environmental results to be achieved.](#)
4. [In your final Decision, require the Stichting StAV to pre-determine rates for all years covered by the AVV.](#)
5. [As part of your final Decision, request disclosure of the performance agreement between Stichting StAV and Stichting KIDV including the annual reviews for the past years 2013-2022.](#)
6. [Engage Parliament prior to your final Decision, especially in the run-up to the public meeting of the Parliamentary Committee on IenW in the spring of 2023.](#)



Gouda, 14 December 2022  
**NVC NETHERLANDS PACKAGING CENTRE**

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# C-CONNECT, the Cavanna digital platform at the customer's service

*Ideal tool for optimizing the productivity of packaging lines*

**W**orld leader in the primary and secondary packaging sector, Cavanna aims at achieving the maximum efficiency in the packaging lines and making the production process ever cheaper, faster and more sustainable.

Riccardo Cavanna, President and Lead Strategist of the company, says "To achieve this goal, at Ipack Ima we presented a digital platform, C-Connect, accessible, via single sign-on, both from computer and mo-

bile, in which to find all the services dedicated to the single customer."

All the various functions can be summarized into four major macro-areas:

## **1. Maintenance and Repair**

- digital technical documentation of the installed machinery (manuals, electrical and pneumatic diagrams, SAT / FAT documents or reports);
- e-Commerce on standard spare parts or upgrades. This Web Spares area is connected to the management system and allows,

via web services, to have prices and availability of items in real time;

- e-Learning through video tutorials and trouble-shooting;
- 3D spare parts catalog to find interactively and without possibility of mistake the parts.

## **2. Optimization and Planning**

- customer service to request immediate technical assistance and monitor progress;
- history of maintenance interventions to facilitate any training.





## Maintenance and repair

- Interactive and dynamic documentation
- e-Commerce
- e-Learning
- Interactive knowledge database

## Optimization and planning

- Customer service
- Intervention tracking

## Monitoring and management

- Smart Monitoring Platform

## Value-added services

- Digital twin

### 3. Monitoring and Management

- Smart Monitoring Platform, a dashboard where you can see the real-time data of the machines in production.

All users, from the workshop to senior management, can have access to this data by supervising and optimizing every aspect of the lines.

Furthermore, it is possible to monitor the hours worked of known functional groups, sending notifications via e-mail when the end of life is reached. This allows to make decisions and order replacement parts in no time, improving efficiency and solving downtime immediately.

### 4. Value-added services

- Digital Twin, a Cavanna proprietary simulation tool to help design complex systems guaranteeing certain OEE values, experimenting with different "what-if scenario"

and allowing the customer to make the right decisions.

*"The experience accumulated, with over 30 lines already connected, has shown us that a connected machine records performances of over 20% and a 78% reduction in interruptions thanks also to preventive maintenance and Cavanna's expertise", declares Antonio Marangon, Service Division Manager. Concluding "The possibility of interacting with our technicians remotely, through the Cavanna Support APP, both via chat*

*and video call, has been a success in these pandemic years as it has allowed, despite the restrictions and difficulties to travel, a significant time saving and immediate problem solution.*

*Through this APP in these first two years of operation of the C-Connect corporate platform we have closed more than 450 tickets with a customer satisfaction rate of 97%".*

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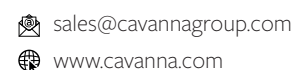
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# TECNINOX, machines for the food and beverage industry

**T**ecninox 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®**  
macchine per l'industria alimentare

di A. Namaziano s.r.l.

- 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. 🏠

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## “ THE WHOLE WHEAT PASTA TREND: A HEALTHY CHOICE ”

Whole wheat pasta is gaining popularity as a healthier option compared to traditional pasta. Let's explore its benefits and whether this dietary trend is a conscious and useful choice.

In recent years, whole wheat pasta has become a rapidly growing food trend. This shift in dietary habits appears to be fueled by an increasing awareness of the health benefits associated with consuming whole foods. But what exactly is whole wheat pasta, and why is it gaining more popularity among consumers? In this article, we will delve into the phenomenon of whole wheat pasta and assess whether it truly stands as a conscious and beneficial choice.

### **What Is Whole Wheat Pasta?**

Whole wheat pasta is made using whole wheat flour, which includes all parts of the wheat kernel, including



by [Walter Konrad](#)







the bran, germ, and endosperm. This is in contrast to traditional pasta, which is made from refined flour, devoid of bran and germ.

Whole wheat pasta has a darker color and slightly different texture compared to traditional pasta, but many find its richer flavor and higher fiber content appealing.

### **The Health Benefits of Whole Wheat Pasta**

One of the primary reasons whole wheat pasta is gaining popularity is its reputation as a healthier option compared to traditional pasta. Here are some key health benefits associated with consuming whole wheat pasta:

**1.High Fiber Content:** Whole wheat pasta is rich in fiber, which is essential for digestion and can help regulate blood sugar levels and cholesterol.

**2.Increased Nutrient Content:** Whole wheat pasta contains a higher quantity of vitamins and minerals compared to refined pasta, thanks to the retention of germ and bran.

**3.Greater Satiety:** Due to its fiber content, whole wheat pasta tends to make you feel fuller, which can help control appetite and manage body weight.

**4.Stabilized Blood Sugar Levels:** The fiber in whole wheat pasta can aid in stabilizing blood su-





## latest news

gar levels, which is particularly important for individuals with diabetes or those at risk of developing it.

**5.Promotion of Cardiovascular Health:** Some studies suggest that the consumption of whole foods, including whole wheat pasta, may reduce the risk of cardiovascular diseases.

### Is It a Conscious Choice?

Opting to consume whole wheat pasta is undoubtedly a conscious choice when it comes to promoting health. However, there are some important considerations to keep in mind:

**1.Cost:** Whole wheat pasta tends to be slightly more expensive than traditional pasta. Nevertheless, many believe that the health benefits outweigh this additional cost.

**2.Taste and Texture:** Some individuals may prefer the taste and texture of traditional pasta. Whole wheat pasta has a heartier flavor and a different texture that may require an adjustment period.

**3.Individual Nutritional Needs:** The choice between whole wheat and traditional pasta also depends on individual nutritional needs. Not everyone derives the same benefits from whole wheat pasta, so it's important to consider one's health and personal preferences.

In conclusion, the whole wheat pasta trend appears to be supported by a solid foundation of health benefits.

However, the choice between whole wheat and traditional pasta should be based on personal preferences and individual nutritional requirements.

Overall, incorporating more whole foods into one's diet can contribute to overall health improvement, but it's essential to do so in a balanced and sustainable manner.

Whole wheat pasta can certainly be a conscious and beneficial choice for those looking to enhance their nutrition and promote long-term health.



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# Milkita: “passion for milk” experience, technology and italian quality



**A** new player has emerged in the dynamic landscape of the dairy sector that is set to redefine the industry's prospects: Milkita Group.

Milkita Group aims to become a “Made in Italy” reference point in the world of Dairy products.

Three historical companies, **Pietribiasi Michelangelo, Frautech Se-**

**parators and MilkyLAB**, capable of covering all processing operations.

Milkita is a true benchmark, offering a wide range of innovative and integrated solutions for milk and beverage processing.

Milkita's vision is clear and ambitious: to become a point of reference in the dairy industry, bringing together ex-

pertise, technology and experience to provide customers with the most comprehensive range of milk processing machinery. And not only that.

The aim is to follow the path of milk from the moment it enters the plant to the production of finished products, including cheese, dairy products, and yoghurt.



# Milkita Group

EXPERIENCE  
TECHNOLOGY  
AND PASSION



## Passion for Milk

.....

**Milkita Group** is the new “Made in Italy” benchmark for dairy processes from milk to finished product.

The partner who can offer the complete range of lines with the experience, technology and passion of the industry experts.

**Pietribiasi** has been producing machinery and complete lines for the dairy industry (milk and cheese, butter, yoghurt, UHT ) and fermented products, ice cream and cream since 1960.

**Frautech** a leading historical company in the manufacture of centrifugal separators.

**MilkyLAB** a leader in designing and producing machines for Pasta filata cheese (Mozzarella, Pizza cheese, Analogue cheese ) and Ricotta since 1980.

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However, Milkita's ambition does not stop there: the group also aspires to be a reference point for the fruit juice, ice cream, beer and wine sectors, paving the way for new synergies and opportunities.

Milkita's value proposition translates into complete plants and all-round service.

Customers have the option of relying on a single partner for the construction of their production plants or raw material processing lines.

This simplifies the decision-making process and enables customers to focus on their core business, knowing that they can count on a reliable and experienced partner.

Milkita aims to combine the best of Italian industrial traditions, technological expertise and quality with experience and passion, offering integrated machinery and complete treatment solutions.

**Pietribiasi Michelangelo** produces machines and complete lines for the dairy industry (milk and che-

ese, butter, yoghurt and fermented products, ice cream and cream), and for the production of fruit juices and soft drinks, ice cream and beer.

- UHT and pasteurisation plants
- plate and tubular heat exchangers
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- milk receiving and refrigeration units
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#### Frautech

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- Our self-cleaning, solid bowl separators cater for a range of flow rates from 1,000 to 60,000l/h. Over 5,000 process separators are installed worldwide with customised solutions.

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#### MilkyLAB

has been a leader in the design and development of machines and automatic plants for the production of pasta filata cheese (Mozzarella, analogue Mozzarella, processed cheeses) and ricotta since 1980.

MilkyLAB's objective has always been to export the Italian mozzarella tradition worldwide. Once MilkyLAB has installed the plants at the customers' premises, training and assistance is provided to ensure that best production performance 🏠

**[www.milkylab.it](http://www.milkylab.it)**

## “THE ART OF SWEETNESS: WHEN COMPANIES COMPETE WITH MASTER ARTISANS”

The Evolution of Industrial Confectionery  
Production Challenging Tradition

The world of sweets has always been associated with the craft of artisans, with pastry chefs and chocolatiers meticulously working to create unique and irresistible delicacies. However, in recent years, some food companies have embarked on an epic challenge: to produce confectionery products with the same quality and attention to detail as master artisans.

This trend has been driven by the growing consumer demand for high-quality sweets, coupled with the need to achieve large-scale production. Some companies have



Our Editorial Office





shown that it is possible to combine the best of both worlds: the consistency and precision of industry and the authentic flavor and craftsmanship.

### **The Secret of the Equation: Technology and High-Quality Ingredients**

The key to this success has been technological innovation and the use of high-quality ingredients. Leading confectionery companies are investing in cutting-edge machines that can replicate the gestures and techniques of an experienced pastry chef.

These machines can mix, knead, and bake with a precision that was unimaginable just a few years ago.

But technology alone is not enough.

The secret ingredient of these companies is the choice of top-quality ingredients. Belgian chocolate, French butter, Piedmontese hazelnuts, Bourbon vanilla—these are just some of the ingredients found in the products

of these companies. The quality of the ingredients is essential to achieve the desired authentic flavor and consistency.

### **The Art of Balance: Quality and Large-Scale Production**

One of the biggest challenges for these companies has been finding the balance between quality and large-scale production.

Producing sweets on an industrial scale without compromising taste and consistency requires extraordinary attention to detail.

To do this, many companies have developed advanced quality control methods, employing expert tasters and chemists to ensure that every batch of products meets the highest standards.

This commitment to quality has allowed these companies to earn international certifications and recognition.



### The Consumer Experience

But what do consumers think? The answer is surprising. Many consumers have enthusiastically embraced sweets produced by these companies, appreciating the consistent quality and wide availability of products they offer. Mass-produced sweets with artisanal quality have found a special place in the hearts and tables of many people.

### The Future of Sweetness: A Blend of Tradition and Innovation

In conclusion, the confectionery sector is undergoing a true revolution, in which some companies are challenging artisanal tradition with high-quality large-scale production. The use of advanced technology and exquisite ingredients is opening new opportunities for the world of sweets.

While artisanal confectionery will continue to hold a special place in the hearts of consumers, these companies are demonstrating that it is possible to blend tradition with innovation, offering exceptional sweets to a broader audience. The future of sweetness looks promising, with a blend of tradition and innovation that will satisfy the palates of all.



images: pexels.com

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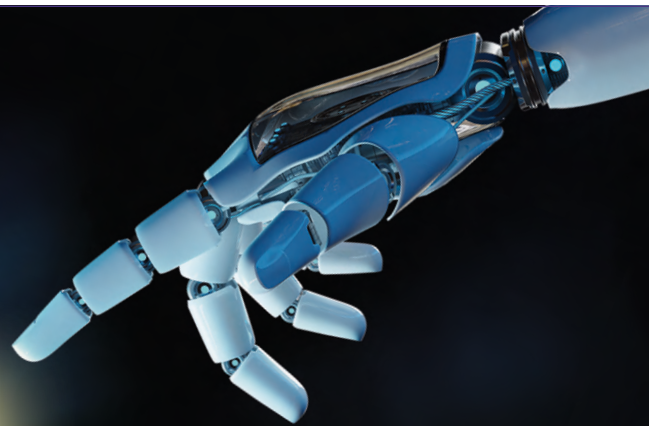
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## “PRESERVATION AND PACKAGING MATERIALS FOR BAKERY PRODUCTS: THE CASE OF CROISSANTS”

**O**n the occasion of IBA, the exhibition dedicated to the baking market, today we turn our focus to bakery and pastry products. Visitors will certainly have the opportunity to see the latest technologies on the market, as well as discover new developments in ingredients, dough mixers, ovens, and so on—essentially everything needed to keep this sector highly competitive among artisans and large-scale industries.

The importance of an event like this lies in the global perspective that exhibitors will offer to visitors: this market is proving to be very dynamic because, in many countries, the consumer demand for bakery products is growing, and this demand is geared towards products different from the traditional ones or that can satisfy different palates worldwide.



by  
Silvia D'Alesio



Image: Racool studio in freepik.com

## latest news

In this article, I would like to draw attention to a specific aspect of this expanding market, both in terms of size and product differentiation: food waste during the distribution, retail sale, and consumption of bakery products, primarily due to their reduced shelf life. This challenge affects not only the economy of companies but also puts a strain on natural resources, which are under severe stress today. Hence, there is a need to use appropriate packaging material to extend the shelf life of bakery products, such as the much-loved croissants that wake almost everyone up in the morning: whether they prefer them sweet or savory, mini-sized, or dipped in cappuccino, etc.

The loss of crust crispiness, coupled with maintaining the softness and compactness of the crumb, represents the main challenge in preserving the shelf life of croissants. This is largely due to the migration of water from the crumb to the crust during the storage period. So how can packaging material maximize the preservation of such a sophisticated food structure? This question applies to pre-packaged, not bulk foods and should be contextualized for each trading country. However,

good packaging material for croissants acts on controlling the rate of moisture transfer in the product and the surrounding environment. In fact, crispiness tends to be lost after 6 hours of storage from when it is packaged, while the softness of the crumb can be maintained for up to 24 hours.

Suitable materials include perforated monolayer and multilayer polypropylene films or a polyethylene film. Especially when croissants are packaged, the humidity rate is high, and migration occurs from the crumb to the crust and subsequently to the surrounding atmosphere; thus, the moisture migration is further influenced by the water vapor barrier property of the packaging material. In other words, moisture migration in croissants can be slowed down by selecting the right primary packaging material; or by making modifications to the product formulation (such as using polysaccharides and fats), although this is often a lengthy and expensive process.

The approach to problems concerning the preservation of products with specific characteristics should include packaging design to obtain consumer feedback, espe-



image: freepik.com



cially concerning the sensory evaluation of the product itself. Specifically, for croissants, when selecting packaging material for a new product or for modifying its formulation, critical values such as moisture content and water activity ( $a_w$ ) must be managed well, as they confer the organoleptic acceptability of the product.

A crispy crust with a softer crumb is the salient structural feature of bakery products, as in crunchy bread, cream-filled pastries, or Danish pastries. In fact, moisture loss in these foods tends to reduce their expiration date because the product becomes undesirable for consumption, and thus waste increases, as stated above (consider, for example, bread where the crust softens and the crumb hardens or stale bread).

Furthermore, moisture control is also necessary during storage, for composite foods (breakfast cereals, cookies,

cream wafers, etc.). In this case, the  $a_w$  gradient and migration speed can be minimized using humectants. It can be concluded that moisture exchange between a bakery product and its surrounding atmosphere must be controlled to ensure optimal preservation, and the main factors are product formulation, storage conditions, and appropriate packaging material.

The classification of bakery products includes various categories, and for each, different information concerns their preservation. To optimize the latter's yield, it is not sufficient to define all bakery products in the same manner. For example, croissants and pastries are small-sized bakery products, classified in the "fine bakery products" category.

Due to the vastness of the market for these products, it is very complex to provide a generic classification; rather, the characteristics of each should be specified in detail. For instance, pastry products are grouped based on the fat proportions in the recipe and the resulting consistency; or if made with fermented shortcrust pastry containing fats between 40-50 g/100 g of flour and a soft and tender consistency; or with fermented dough containing fats between 15 g/100 g of flour and a light and crumbly consistency (puff pastry), among which croissants are also defined as "fermented dough" products, or more broadly, as "oven-baked."

In conclusion, finding an optimal balance between the critical content of the product and the performance of barrier materials is even more challenging when it comes to bakery products due to the unique sensory parameters of this varied category.

Moreover, the standards of freshness sought in these types of pre-packaged products are hard to achieve because the evaluation of sensory acceptability, such as crispiness and the sensation of fragrance to the taste, are particularly influenced by packaging conditions. Nonetheless, the market is always receptive to capturing new ideas to optimize not only this production criticality of bakery products. To stand out in such a crowded market, it is therefore important to be able to create distinctive and cutting-edge bakery products.

This also includes formulating new flavors and unique ingredients or new packaging that can preserve the characteristics of fragrance for a long time, avoiding food waste. Presentation plays a crucial role in the bakery sector, with various layouts and packaging options to make products visually appealing and distinguish them on the shelves, while still opting for environmentally low-impact packaging materials.



Image: Racool studio in freepik.com

# XSYSTEM: THE tool to support production

**CM** Software Solutions SRL is a young software house in strong growth and with great potential: it was born from the passion and desire to get involved by exploiting the know-how acquired over the years on the planning and automation of the production process in the most different fields, with strong specialization in the food industry, but also in other sectors, such as biomedical or ceramic.

This leads to having a 360° consultancy and a tailor-made service since, faced with the needs and requirements of each customer, CM Software Solutions provides the right answer in terms of design and implementation of the entire information system, minimizing costs and maximizing the

quantity and quality of data collected, thus allowing to analyze and monitor the process in all its segments.

The software that allows this customization is XSystem, an integrated ERP&MES system that implements a series of functions useful for the complete automation of the production process.

It is able to integrate with any management system and with any pro-

duction tool (barcode readers, RFID, scanners, scales...) also allowing ad-hoc interconnection with any machine managed by PLC and equipped with communication interfaces.

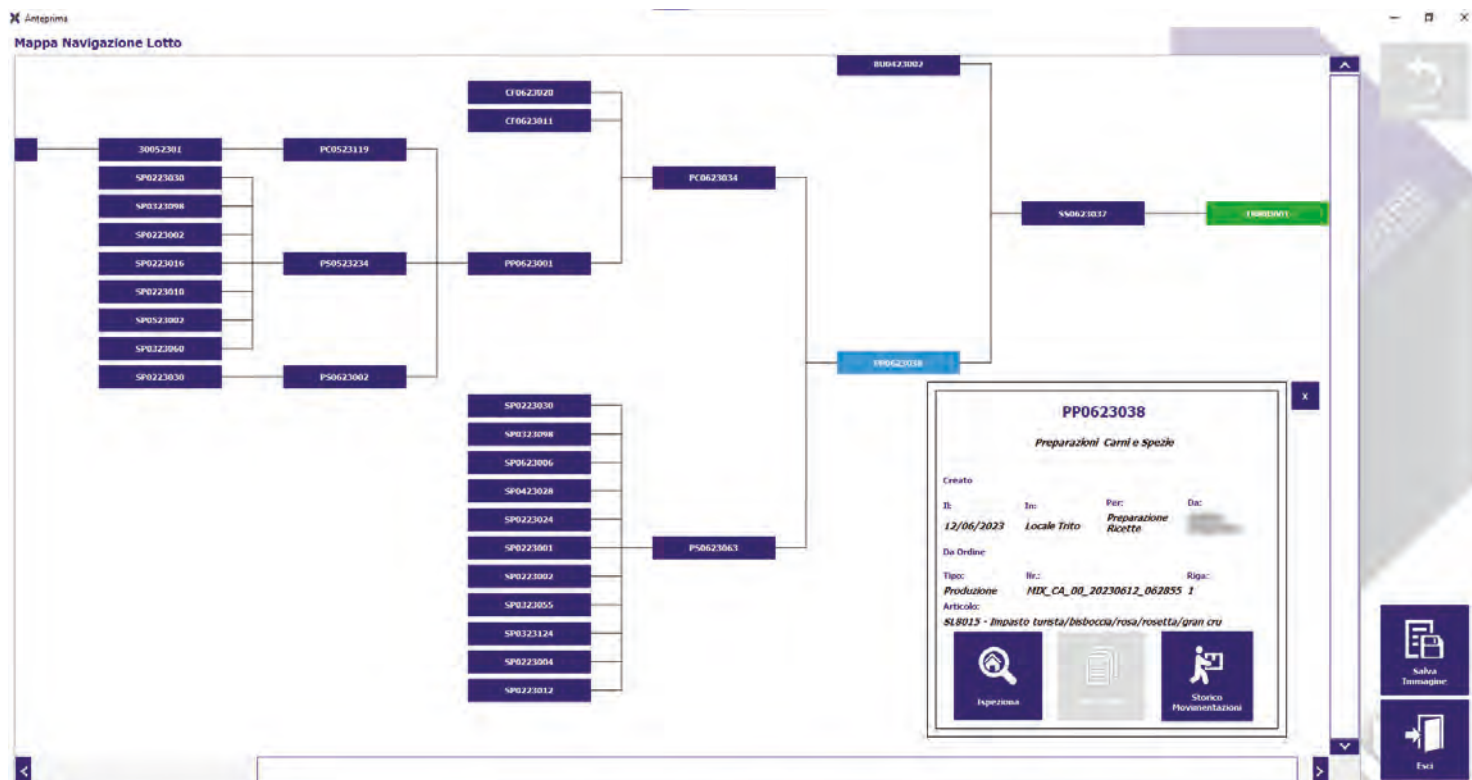
**We can thus summarize some of the activities that the software allows to manage:**

- Correct sequence and planning of production activities based on order priorities and the characteristics of the production plant.

The screenshot displays the XSYSTEM software interface, which is designed for production management in the food processing industry. The interface is organized into several key sections:

- Left Sidebar:** Contains navigation icons for 'Raffreddamento' (Cooling), 'Asciugatura' (Drying), 'Stagionatura' (Aging), and 'Magazzino' (Warehouse). Below these are icons for different storage units (Asciugatoio 05 to 09).
- Main Dashboard:** A grid of colored boxes representing different production units. Each box contains a lot number, a product name, and a date. For example, one unit is labeled 'BISBOCCA insaccata fresca' with lot number '550723074' and date '11/05/2023'.
- Central Window:** A detailed view of a specific lot, showing its history and current status. It includes fields for 'Lotto' (Lot), 'Articolo' (Article), 'Entrata' (Entry), 'Inscasso' (Inflow), and 'Giocenza' (Output).
- Right Sidebar:** Contains icons for various functions: 'Carica Nuovo' (Load New), 'Collaudo' (Testing), 'Barcode', 'Cerca' (Search), 'Movimentazione' (Movement), 'Progresso Stagionatura' (Aging Progress), 'Giocenza Collaudato' (Output Tested), and 'Spegni' (Stop).





- Monitoring of activities ensuring compliance with pre-established planning and avoiding bottlenecks.
- Automatic collection of data and management of documents necessary to guarantee the quality of the process.
- Performance analysis in real time and based on company history. The software analyzes the resources dedicated to each activity, the times, the compliance with the schedule and the costs.
- Quality control (HACCP) as the system, after verifying the conformity of the products at any level, indicates which corrective actions to take to optimize the processes in order to minimize costs.
- Management of traceability and warehouses
- Assignment of tasks to staff to ensure an equal distribution of workloads.

The extreme ease of use of the software makes it exploitable by all users at any level, avoiding errors from use and maximizing the amount of data collected in real time.

For the same purpose, the extreme configurability of XSystem allows to make available to the operators only the commands, data and tools necessary for each processing phase, while all the information collected is made available in real time to the backoffice functions and of management.

XSystem was born as multi-platform software that can be used on a PC, but the new XSystem WEB interface, which will be presented during the year at the main trade fairs in the sector, will make access to the system even easier with the possibility, at the customer's choice, to manage or not the data collected in the cloud. 🏠

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# FOOD AFRICA and pacprocess MEA to launch in December with an even larger area

**F**ollowing the success of Food Africa and pacprocess MEA last year, concrete plans to expand this year's duo of trade fairs have begun. Here, exhibiting companies can expand their contacts in Africa and the Arab region in a targeted manner.

Food Africa, Africa's leading trade fair for the food industry, will take place together with pacprocess MEA again in 2023 in Cairo, Egypt. In the past few years, both events have developed into hot spots for the entire food industry of the African continent and the MEA region. pacprocess MEA additionally addresses all fields of application in the packaging and the related processing industry. Both events will be held from

12 to 14 December at the Egypt International Exhibition Center (EIEC) and are organized by Messe Düsseldorf, IFP Egypt and Konzept.

Months before its kick-off, the trade fair duo is already making very good progress, the total area of Food Africa has been expanded from three to four halls. This means that an exhibition area of approximately 40,000 square meters is available overall. The decision to expand the trade fair by an entire additional hall is the organizers' response to appropriately meet the demand and create opportunities for additional formats and special exhibitions. In the past year, a total of 25,821 visitors from over 72 countries attended both trade fairs.

## Egypt as an important actor on the global market

Looking back on the past seven years shows the huge development of the Egyptian food industry. The number of companies more than tripled in this time period.

Factories were continuously modernized and a total of 16.3 billion euros was invested in the food industry. Thus, the Egyptian market for food and beverages generated 4.1 billion dollars in the past year and constituted 14 percent of the country's total exports.

These figures show that the future of the Egyptian food and beverage market is promising.



# FoodAfrica <sup>Cairo</sup>

The 8<sup>th</sup> International Trade Exhibition for Food & Beverages



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EGYPT INTERNATIONAL EXHIBITION CENTER  
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[FOODAFRICA-EXPO.COM](https://FOODAFRICA-EXPO.COM)



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EXHIBITIONS · EVENTS · MARKETING







### Food Africa is the industry's leading trade fair

Building on its long-standing presence in the African food and beverage industry, Food Africa has developed into the most important event for decision-makers from all over the world to harness the business potential of Egypt, Africa, and the MENA region. Here, exhibiting companies meet local, regional, and international wholesalers, distributors, and retailers.

Exhibitors and visitors of Food Africa profit from further benefits: The hosted buyers program brokers relevant contacts and enables planning security and

thus contract conclusions directly on site, which gives exhibitors the opportunity to expand their business. Another important part of Food Africa is the specialist conference that brings together international experts to discuss various topics in agriculture and food science. At the Live Cooking Show supported by the Egyptian Chefs Association, local and international cooks will prepare unique recipes. The Barista Show is a prestigious contest that coffee experts shouldn't miss.

### pacprocess MEA unlocks potential

pacprocess MEA is also highly anticipated, the event is under the umbrella of

the interpack alliance and will again showcase a wide range of packaging materials, processing, and packaging technologies as well as solutions for automation and digitalization. In addition to benefiting from the strong food industry in Egypt, the exhibiting companies are also operating in the environment of a strong consumer market with more than 100 million inhabitants, which offers a huge potential for consumer goods manufacturers. The Egyptian packaging, printing, and processing industry has reported considerable growth in the last few years.

For example, printing and packaging exports increased by 37 percent in the first half of 2022. The Egyptian printing and packaging market is also expected to expand with a forecast yearly growth rate of 4.1 percent between 2021 and 2025.

pacprocess MEA also supports business on site with a hosted buyers program that facilitates worldwide networking between exhibitors and professional buyers as well as a specialist conference that brings together international experts from the packaging and processing sector. 🏛️

**For more information, visit**  
**[www.foodafrica-expo.com](http://www.foodafrica-expo.com)**  
**[www.pacprocess-mea.com](http://www.pacprocess-mea.com)**



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# OMAN AGROFOOD 2023: Accelerating Innovation in Oman's Agriculture and Fisheries Sectors



**W**ith 3200 km of coastline and vast expanses of cultivated land, agriculture and fisheries play a pivotal role in Oman's economy. These sectors provide employment opportunities and contribute to the country's ongoing efforts towards economic diversification and food security.

The favorable climate in Oman allows for year-round fishing, and the nation stands as the **sole net exporter of fish in the GCC**, accounting for over **31%** of the region's fisheries production.

The government has increased its support for the agriculture and fisheries sectors through the implementation of the Fisheries and Aquaculture Vision

2040. This long-term plan aims to transform these industries into profitable and sustainable sectors by setting an impressive target of over **220,000** tons of fish production annually, which is projected to contribute **\$500 - 900 million** to the economy.

In alignment with its food procurement policies, Oman has intensified its investments and partnerships with private entities to support local food production, enhance productivity, and encourage the adoption of new technologies.

An allocation of **\$801.5 million** has been earmarked for the fisheries sector, while **\$320.5 million** has been dedicated to agriculture.

Recognizing the country's immense business potential, IFP Emirates (International Fairs and Promotions) and Al Nimr Expo are jointly organizing Oman AgroFood exhibition 2023. Under the patronage of the Ministry of Agriculture & Fisheries Wealth, this event will



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take place from **4 - 6 December 2023** at the Oman Convention and Exhibition Center in Muscat.

Oman AgroFood serves as a vital annual gathering, bringing together government decision-makers, international thought-leaders, regional investors, and innovative technology and solution providers. By providing a comprehensive platform, the event offers access to emerging investment

opportunities and new projects in crop and animal farming, while facilitating the optimization of international trade relations. It serves as an ideal destination to showcase the latest innovations and solutions for sustainable farming and to foster successful partnerships with local and regional entities.

A notable feature of Oman AgroFood is the concurrent conference, which runs alongside the exhibition. The con-

ference serves as a platform to highlight the latest opportunities in Oman's agriculture and fisheries market. It will delve into cutting-edge technologies and innovations from around the world, fostering knowledge exchange and facilitating networking opportunities among industry professionals. 🏛️

For further information about Oman AgroFood, please visit

**[www.omanagrofood.com](http://www.omanagrofood.com)**



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# SNACKEX 2024 - the capital of savoury snacks and nuts

**S**NACKEX has a consistent history of 50+ years and is considered the ultimate event to showcase savoury snacks and nuts products, network with industry professionals, and learn from the experts.

# SNACKEX

Being recognized as the only trade show in Europe that is 100% dedicated to the savoury snacks and nuts sector, SNACKEX 2024 will take place next year on 19 - 20 June in Stockholm, Sweden at Stockholmsmässan. SNACKEX is a biannual B2B trade show gathering everybody in the said industry, from snack makers and retailers to suppliers of raw materials, ingredients, flavours, processing equipment, packaging machinery, and consulting services. The exhibition is organised by the European Snacks Association (ESA), the trade association for the savoury snacks industry in Europe.

SNACKEX is also featuring workshop sessions with free access right there on the show floor where speakers share their insights and expertise on the latest trends, challenges, and opportunities in the savoury snacks market. Attendees learn about consumer preferences, product innovation, sustainability, regulation, nutrition, and more. These sessions help participants improve their skills and knowledge regarding snack production as well as customer choices.

The trade-fair covers 10.000 sqm exhibition floor, welcomes 200+ exhibiting companies, some good 3500+ attendees from 98+ countries all across Europe and the world and spans over the course of 2 full days preceded by a very well attended welcome reception where 500+ snack professionals are expected to





network in a fantastic setting enjoying live entertainment and delicious food. 'Anyone who is someone in the savoury snacks and nuts industry will be there at the event. It is the very niche aspect of this trade-show that has kept its' audience faithful over the course of so many years and thanks to which more than 90% of the exhibitors and visitors are returning ones. At SNACKEX you will find very specific customers which cannot be found anywhere else at general food shows.', says Veronica Yakicioglu, Head of Events and Membership at European Snacks Association.

SNACKEX is an experience that will inspire, inform, and connect attendees within the savoury snacks community. It is an investment that pays off in terms of increased sales, brand awareness, customer loyalty, and competitive advantage.

Everyone wishing to attend the show is invited to keep a close eye on the SNACKEX website ([www.snackex.com](http://www.snackex.com)) as pre-registration will be launched early in 2024, and get ready for the most comprehensive international trade fair dedicated exclusively to the savoury snack sector. See you all in Stockholm!

Trade show main contact: Veronica Yakicioglu, Head of Events and Membership at European Snacks Association: [veronica@esasnacks.eu](mailto:veronica@esasnacks.eu) 🏠





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## PROWEIN

19-21/03/2023   
DUSSELDORF

International wine & spirits exhibition.

## MECSPE

29-31/03/2023   
BOLOGNA

Fair for the manufacturing industry.

## VINITALY

02-05/04/2023   
VERONA

International wine & spirits exhibition.

## PROSWEETS

23-25/04/2023   
COLOGNE

Fair for the sweets and snacks industry.

## MACFRUT

03-05/05/2023   
RIMINI

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

## CIBUS

03-06/05/2023   
PARMA

Fair of food product.

## INTERPACK

04-10/05/2023   
DUSSELDORF

Technology focused on packaging, bakery, pastry technology.

## TUTTOFOOD

08-11/05/2023   
MILAN

Fair B2B show to food & beverage.

## SPS/IPC/DRIVES/ITALIA

23-25/05/2023   
PARMA

Fair for industrial automation sector.

## BEER&FOOD ATTRACTION

19-22/06/2023   
RIMINI

Fair for beers, drinks, food and trends.

## FISPAL

27-30/06/2023   
SÃO PAULO

Fair for product from packaging.

## MCTER

29/06/23   
ROMA

Exhibition on energy efficiency.

## POWTECH

26/29/10/2023   
NUREMBERG

The trade fair for powder processing.

## HOST

13-17/10/2023   
MILAN

Fair for bakery production and for the hospitality.

## SIAL

19-23/10/2023   
PARIS

Fair on food products.

## MIDDLE EAST 2023/24

### GULFHOST

2023   
DUBAI

Fair of hospitality.

### GULFOOD

20-24/02/2023   
DUBAI


Fair for food and hospitality.

### GASTROPAN

17-19/03/2023   
ARAD

Fair for the bakery and confectionery.

### DJAZAGRO

05-08/06/2023   
ALGERI Fair for companies of the agro-food sector.

### IRAN FOOD+BEV TEC

10-20/06/2023   
TEHRAN

Fair for food, beverage&packaging technology.

### PROPACK ASIA

14-17/06/2023   
BANGKOK

Fair for packaging, bakery, pastry.

### PACPROCESS FOOD PEX

07-09/09/2023   
MUMBAI

Fair for product from packaging.

### ANUTEC

07-09/09/2023   
NEW DELHI


Fair for the food&beverage industry.

### HOSPITALITY QATAR

06-08/11/2023   
DOHA

Fair of Hospitality and HORECA.

### GULFOOD MANUFACTURING

07-09/11/2023   
DUBAI

Fair for packaging and plants.



# EXHIBITIONS 2023-2024-2025

## IBA

**22-26/10/2023**   
**MONACO**

Fair for the bakery and confectionery industry.

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## CIBUS TEC

**24-27/10/2023**   
**PARMA**

Fair for food & beverage technologies trends.

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## SUDBACK

**26-29/10/2023**  
**STUTT GART**

Fair for bakery and confectionery.

---

## BRAU BEVIALE

**28-30/11/2023**   
**NUREMBERG**

Fair of production of beer and soft drinks.

---

## PROSWEETS

**28-31/01/2024**   
**COLOGNE**

Fair for the sweets and snacks industry.

---

## SIMEI

**2024**   
**MILAN**

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

---

## ANUGA FOODTEC

**19-22/03/2024**   
**COLOGNE**

Fair on food and beverage technology.

---

## LATINPACK

**16-18/04/2024**   
**SANTIAGO CHILE**

International packaging trade fair.

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## HISPACK

**07-10/05/2024**   
**BARCELONA**

Technology fair for packaging.

---

## FACHPACK

**24-26/09/2024**   
**NUREMBERG**

International packaging trade fair.

---

## ALL4PACK

**04-07/11/2024**   
**PARIS**

Exhibition about packaging technology.

---

## IPACK-IMA

**27-30/05/2025**   
**MILAN**

Exhibition about food and non-food processing and packaging.

---

## DRINKTEC

**2025**  
**MONACO** 

Fair for the beverage, liquid food industry.

---

## SAVE

**2026**  
**VERONA** 

Fair for automation, instrumentation, sensors.

---



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