

# FOOD

## PROCESSING

it. MAGAZINE

n° 5-2023

**BEVERAGE & PACKAGING**

**PROCESS  
AND PACKAGING**



# ANGELUS

by **bw** packaging

THE LIGHTWEIGHT CANS OF *TOMORROW*  
DEMAND INNOVATIVE DESIGNS *TODAY*



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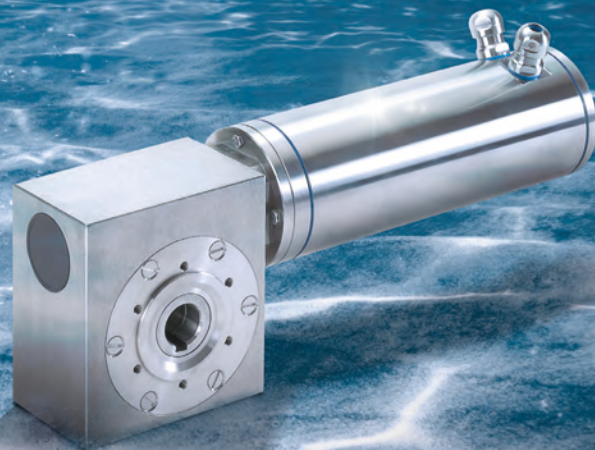
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SEAM INTEGRITY

SUPERIOR  
LIGHTWEIGHT  
CAN HANDLING



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a **bw** packaging company

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**we do it UNDERWATER**

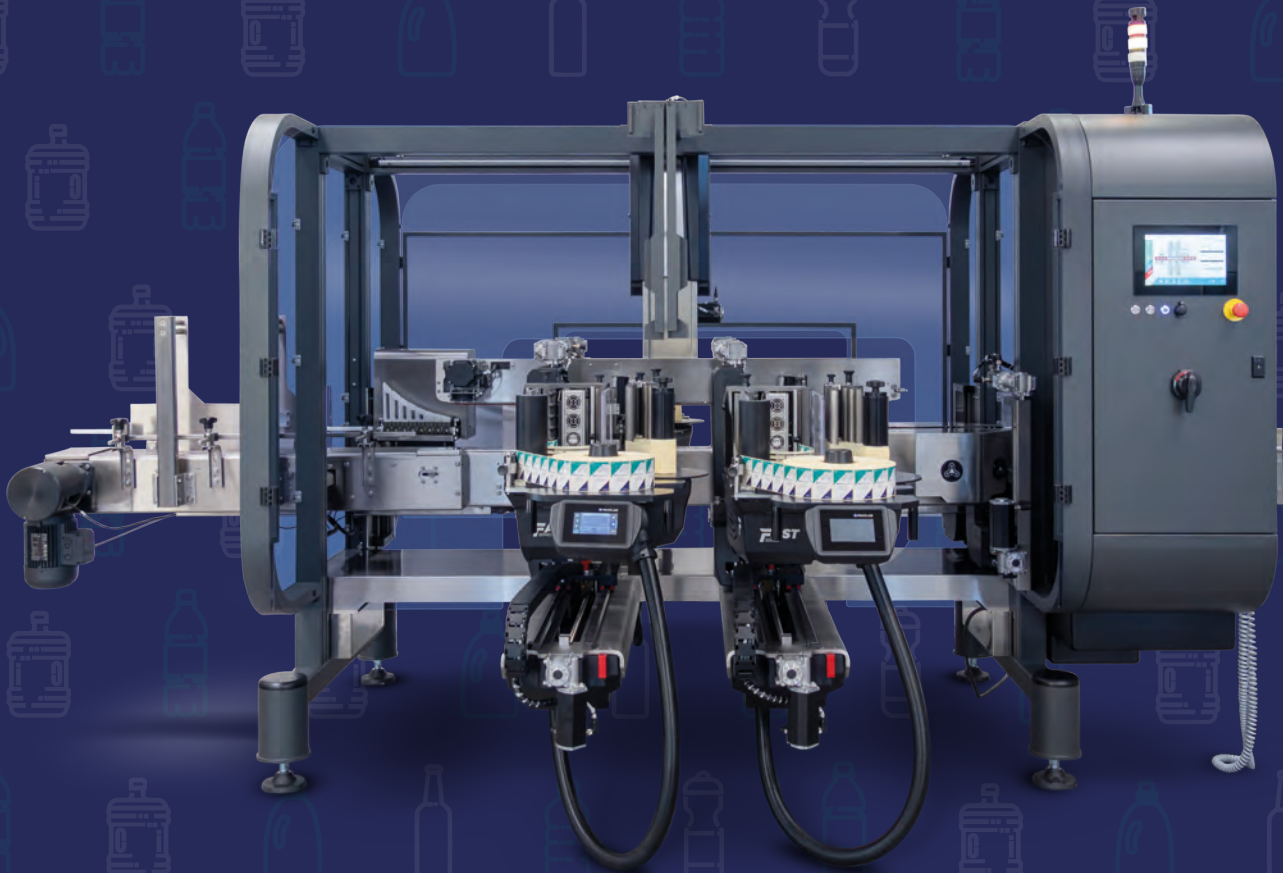


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2023

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**SkyLine** is the revolutionary new generation of pressure sensitive linear labelling.

This completely innovative solution, with an ergonomic and captivating design, boosts a mix of pluses & benefits that differentiate it from any other linear labelling machine on the market.

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SONIA V. MAFFIZZONI  
*Editorial Manager*

A market that is increasingly sophisticated and competitive, driven by consumers who seek excellence in raw materials and innovation in recipes. The beverage sector is experiencing a phase of great interest. Premium and super-premium products are increasing their market share because consumers today prefer quality over quantity.

And in what scenario do other companies operate? Certainly in a context that considers sustainability and safety as key factors, on which to focus attention if ambitious results are desired.

Inspiration and knowledge will be the drivers of the next year, with a focus on technology and a reflection on adapting to climate change. Are we ready? We will see, for now, let's toast with optimism to the future successes of an industry that continues to march confidently forward.



### MAKRO LABELLING SRL

MAK: ROTARY LABELLERS DESIGNED TO MEET YOUR EVERY NEED.

**PG. 04/06**



### PND SRL

FRUIT TAKES SHAPE WITH PND'S KNOW-HOW, A MARKET LEADER FOR TWENTY YEARS.

**PG. 42-43**



### IFP PACKAGING SRL

A NEW MACHINE SERIES SUITABLE FOR HEAT-SHRINK FILM: SSIT AND SSI.

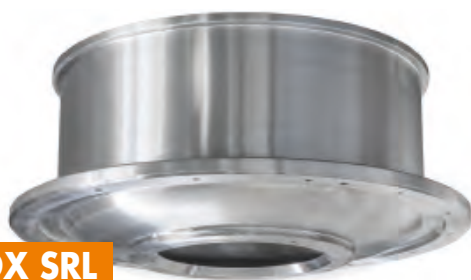
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## FIAM UTENSILI PNEUMATICI SPA

SAFER AND EASIER SLAUGHTERING  
OPERATIONS THANKS TO TOOLS DRIVEN  
BY AIR MOTORS  
**PG. 76/78**



## SATINOX SRL

KNOWLEDGE, TECHNICAL EXPERTISE  
AND QUALITY: PRODUCT IDENTITY.  
**PG. 93**



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# MAK: Rotary labellers designed to meet your every need

**M**odularity, flexibility and practicality are key concepts in a company whose strong point is technological innovation and development.

This is what the market wants and this is what customers get from the Italian based Makro Labelling, international standard setter for industrial labellers in the beverages, food, detergent and pharmaceutical sectors.

The thirty years' experience of its founders, a team of 140 people, a dense and wellorganised sales network consisting of the branch offices Makro UK for the United Kingdom and Makro North America in Saint-Philippe (Montreal) for Canada and the USA, together with agents and representatives in the most important countries throughout the world, plus an impeccable assistance and spare

parts service guarantee satisfaction of every labelling need and constant expansion on all the most important international markets.

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

The range includes labellers able to process from 1,500 to 50,000 bottles per hour, applying up to five





# makro<sup>®</sup> labelling

labels per bottle and available in wet glue, hot melt, self-adhesive and combined versions.

For companies with limited production requirements, the MAK 01, MAK 02, MAK 03 and MAK 1 labellers provide speeds of up to 12,000 b/h with mechanical or electronic rotation of the bottle plates. With special applications and able to cope with

production speeds of up to 50,000 b/h, the MAK 2, 3, 4, 5, 6, 7, 8 and 9 labellers, on the other hand, satisfy the needs of medium to large companies. The range includes a high speed self-adhesive labeller with reel winders and non-stop system enabling production to continue at maximum speed even during reel changes and a combined labeller to apply the fiscal guarantee seal.

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

For the high volume PET market, such as the water and soft drinks sector, Makro Labelling has developed the MAK Roll Feed series of rotary label-



lers: The 6,000 b/h to 40,000 b/h production speed and use of wrap-round plastic labels on a reel with hot melt application guarantee maximum economic benefits in the production process.

The modularity of the machine also allows the roll feed unit to be replaced with a hot melt unit for pre-cut, wet glue or self-adhesive labels.

In common with the entire Makro range with the Vision Control system

to verify the quality and correctness of the packaging and manage rejects: two new inspection systems - RAPTOR (Rapide to Orientate) and A.L.I.C.E. (Advanced Label Inspection and Control Environment), which guarantee high performance, less production rejects and the highest finished product quality.

#### **Cleap (Concept Leap)**

Makro In 2017 created and presented a new concept of labelling

machine using longstator linear motor technology, setting a new and revolutionary standard. Cleap's concept has led to the creation of the new Inline, which, in addition to high precision and labelling speed, also offers the advantage of no format changeover: in just a few minutes the operator is ready to start production again. Its versatility and production flexibility make it ideal thanks to its small footprint. 🏠

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





# Labelling the Future

## MODULARITY, FLEXIBILITY, PRACTICALITY.

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



*MAK machine configuration with HS2 adhesive units*



*Example of configuration with cold glue stations*



*MAK machine configuration with HS SLIM adhesive units*



*Cold glue stations*



*Adhesive stations (SLIM)*



*Roll-Feed stations*



*Hot-melt stations*

**makro**  
labelling 

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## “ EXPLORING TRACEABILITY IN THE BEVERAGE INDUSTRY: FROM PRODUCTION TO CONSUMER ”

A journey through technologies and practices ensuring safety and transparency in beverage products

In recent years, traceability has become a key concept in the beverage industry. Consumers are increasingly interested in knowing the origin and quality of the products they purchase, prompting companies to implement increasingly sophisticated systems to ensure safety and transparency throughout the entire production chain. In this article, we will explore the technologies and practices that are revolutionizing the concept of traceability in the world of beverages.



by Our Editorial Team

One of the primary tools used for traceability is radio frequency identification (RFID) technology. This technology allows for the application of small RFID tags to bottles, containing unique digital information. RFID tags

can be read and recorded during each stage of the production and distribution process, enabling companies to monitor and trace the journey of each individual bottle. This means that product authenticity can be



images: pexels.com





verified, potential security issues can be identified, and detailed information about the entire supply chain can be obtained.

In addition to RFID, another technology that is gaining increasing importance is blockchain. Blockchain is a distributed and immutable digital ledger that securely and transparently records transactions. In the beverage industry, blockchain can be used to create reliable and tamper-proof traceability. Every transaction, from the purchase of raw materials to beverage production, can be recorded on the blockchain, allowing companies and consumers to access detailed information about the origin, ingredients used, and production practices. This ensures high food safety standards and promotes consumer trust in the product. However, traceability is not just about technology. Sustainable practices and collaboration among the various parties involved in beverage production are equally important. Many companies are committed to working in partnership with raw material suppliers, manufacturers, and distributors to ensure accurate traceability of beverage products while adhering to sustainability standards. This active involvement of all stakeholders contributes to creating a responsible and transparent supply chain.

Furthermore, the use of labels and warranty seals is another common tool to guarantee traceability in the beverage industry. Labels can provide information about the place of production, expiration dates, and quality certifications. Warranty seals, on the other hand, indicate that the product has not been opened or tampered with. These elements provide additional guarantees to consumers regarding the safety and authenticity of the products they are purchasing.



# Food&beverage packaging: tailor-made solutions for your plant

*BBM Service is able to offer 360° support and customized service for your bottling plant*

**I**talian excellence. BBM SERVICE is an Italian company with a long and renowned experience in the beverage sector and is specialized in the turnkey supply of water and beverage bottling plants.

Flexibility, presence, and ability to work on all the machines of the line are just some of the strengths of BBM. For more than 15 years, BBM has been a technical partner of some of the most renowned brands in the sector, such as Nestlé Waters, Coca-Cola HBC Group, Heineken, and many others.

## A single partner, from audit to start-up

BBM Service is a single point of reference for market and budget analysis, study layout, supply and installation of machines, management of safety protocols, and logistics. **What**

## are the "turnkey" services of BBM Service?

### 1. Excellence in used bottling machinery

BBM has an impressive selection of 200+ used packaging machines, completely overhauled, and updated, to ensure equal performance to the latest generation machines. BBM offers the best of the second-hand market, including blow molding machines, fillers, labelers, shrinkwrappers, wrap-around case packers, tray formers, palletizers, and much more! Customers can view the machines and follow the overhaul and start-up process at the BBM showroom in Lenna (Bergamo, Italy).

### Available in just 90/120 days

BBM has in stock everything you need for a turnkey supply. After the customization of the machine, our

specialized technicians are ready to carry out the transport, assembly, and start-up at the customer's site

### Wide selection

BBM has more than 200 used machines in the new showroom of over 10,000 square meters

### Quality

All the machines undergo several check-ups. All defective components are replaced with compatible spare parts to achieve maximum performance. For even greater safety, BBM provides a full 6-month warranty on all its overhauled machines

### Go green, go second-hand

The growing problem of disposal of industrial material makes it necessary to adopt a new philosophy, where old machinery is not demolished, but withdrawn from suppliers such as BBM.





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

TURN-KEY SOLUTIONS

for bottling and packaging plants



## DISCOVER OUR CATALOG OF 200+ SECOND-HAND MACHINES

**Go green, go second-hand:**  
the excellence  
of used bottling machinery

### **Machines already available.**

In its showroom of 10.000 sq m, BBM offers a great selection of used machinery, including blow molding machines, fillers, labellers, shrinkwrappers, palletizers, and stretchwrappers

**BBM is the solution to revamp your plant with reduced investment at a quality equal or superior to the new**

BBM is the only company that takes care of the bottling line's entire life-cycle: from market analysis, to layout study and installation. **Much more:** BBM follows the decommissioning of the old line, the disposal of equipment and takes over your used machinery!

**Technical support.** A team of over 50 technicians offers a complete range of services to support the customer throughout the life cycle of different types of machines from the main manufacturers.

**BBM is a leading player in the maintenance, dismantling, installation, start-up, and conservative relocation of bottling lines for the main food & beverage companies**

Our portfolio includes innovative upgrades to make the most of the machine's potential and save up to 35% in energy consumption.

**Spare parts.** BBM's mechanical and electronic spare parts are compatible with the major OEMs. The highest quality of free pass material is provided at prices 10-20% lower than market average; BBM's team of foreign agents facilitates spare parts supply in EU and EXTRA-EU territories

Each project - being it a line installation, revamping, or format changeover - is curated in the smallest details.

Find us out:

[info@bbmpackaging.com](mailto:info@bbmpackaging.com)

ASSISTANCE &  
TECH SERVICE

ENGINEERING  
& UPGRADE

QUALITY  
SPARE PARTS

OVERHAUL  
MACHINERY

# BY YOUR SIDE IN PACKAGING

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YOUORIENTED SOLUTIONS

BBM Service Srl

Via Pregalleno, 24 - 24016 San Pellegrino Terme (BG)

[info@bbmpackaging.com](mailto:info@bbmpackaging.com) - +39 0345 23 642 - P.IVA 03180620167



Buying the overhauled used means making a conscious, convenient, and environmentally friendly choice

### Visit BBM online store

At [www.bbmpackaging.com](http://www.bbmpackaging.com) you can consult the complete catalogue of used BBM machines plus accessories. The information sheets are complete with layouts, technical details, and videos of the machines in action. Contact [info@bbmpackaging.com](mailto:info@bbmpackaging.com) for a free quote.



### Featured: non-returnable glass line 10,000 bph

Performance and automation for bottling beer, wine, alcoholic and non-alcoholic beverages, soft drinks, and water in different formats

#### 1. Already available

The current problems in sourcing raw materials are often the cause of delays in the supply of new machinery. The complete 10,000 bph glass line is already available. If required, we will perform ad-hoc customizations on the machinery, format change-over, and energy-saving upgrades. Within a few weeks, the line can be overhauled to your requirements and installed in your plant

#### 2. Turnkey service

Assembly and testing of the line, training of operators on site, and periodic maintenance: BBM will independently take care of all these steps

#### 3. You don't like one of the machines? No problem!

You can conveniently replace it with another one. Choose it from our catalogue of more than 200 machines and view it in our showroom in Lenna (Bergamo, Italy).

## MACHINE LIST



#### Depalletiser OCME Dorado

Overhauled and guaranteed, depalletising pallets 1000x1200 mm. Also available AS IT IS



#### Rinser Procomac Gripstar

Overhauled and guaranteed. Transfer type neck grip. Equipped with 28 grippers



#### Filler Simonazzi Europa

For glass bottles. Complete with CO2 and Arol capper, Siemens PLC, and Siemens Simatic HMI



#### Labeller Krones Staematic

For pre-cut label application. Complete with checkmat for label presence and position



#### Wrap-around Case Packer OCME Altair

For wrap-around packaging up to 60ppm. Available with infeed divider



#### Pallettiser Berchi

complete with automatic interleaf applicator. Available with automatic glue loading system



#### Stretchwrapper Atlanta Mytho-A

Overhauled and guaranteed, with nominal Capacity up to 30 pph and automatic TOP applicator



*Watch the video of the 10.000 bph non-returnable glass line in action and discover all technical details*



**Showcased: used bbm depalletisers, palletisers and stretchwrappers, to automate bottling plant logistics**

BBM has a wide selection of used, overhauled, and guaranteed palletisers, depalletisers and stretchwrappers available. The machines can be customised for specific processes, installing change-over kits and customisation for the handling and packaging of the required products.



*Discover our end-line solutions and if you do not find the right one for you, fill in the form with your request.*

**2. Spare parts**

BBM is an independent alternative for spare parts supplies, having a large stock of mechanical, pneumatic and electronic components **compatible with the major brands in the industry**.

All spare parts are tested by BBM in a certified laboratory; in fact, BBM has always invested in research and development to **provide customers with free pass material of the highest quality, at prices 10-20% lower than the market average**. We provide special discounts for our regular customers, and we create stocks of basic spare parts for routine maintenance.

We specialize in the supply of overhaul kits for specific machine groups, so that the customer can save on the purchase of each individual part. BBM also offers to mark spare parts, in order to ensure traceability or facilitate identification.

In order to overcome the current problems of component supply, we have





developed an up-to-date and proven **minimum stock program**, to ensure the availability of spare parts and thus quick delivery to our customers. We have a warehouse of over 1,800 m<sup>2</sup>, almost 80 m<sup>3</sup>, with a wide range of parts ready to be shipped.

Our team of experts is always on hand to ensure **short delivery times**. The extensive entourage of foreign agents facilitates commercial and logistical operations in the supply of spare parts in EU and EXTRA-EU territories.

By the end of 2023, we will launch **a new e-commerce entirely dedicated to the sale of compatible spare parts**. The aim is to make the customer purchasing process faster, leaner, and more automatic. Customers will be able to independently enter their spare parts lists and receive an offer or proceed directly to purchase.

### Read the list of machines and brands compatible with BBM spare parts



### 3. Technical assistance and engineering

With twenty years of experience and a team of over 50 qualified technicians, BBM offers a complete range of services to support the customer: line dismantling and relocation, format changeover, regular maintenance of the plant, and staff training.

BBM also provides remote assistance **HOTLINE** service, for an even faster response, in order to get the line back in action as quickly as possible. What else?

BBM offers its know-how for highly specialized engineering interventions. Our portfolio consists of machine upgrades to fully exploit the potential of the machine and achieve energy and cost savings. In particular, BBM has specialized in upgrades on the blow molding machines of all main OEMs.

Thanks to a few, simple installations, it is possible to save up to 35% in energy consumption. 🏠

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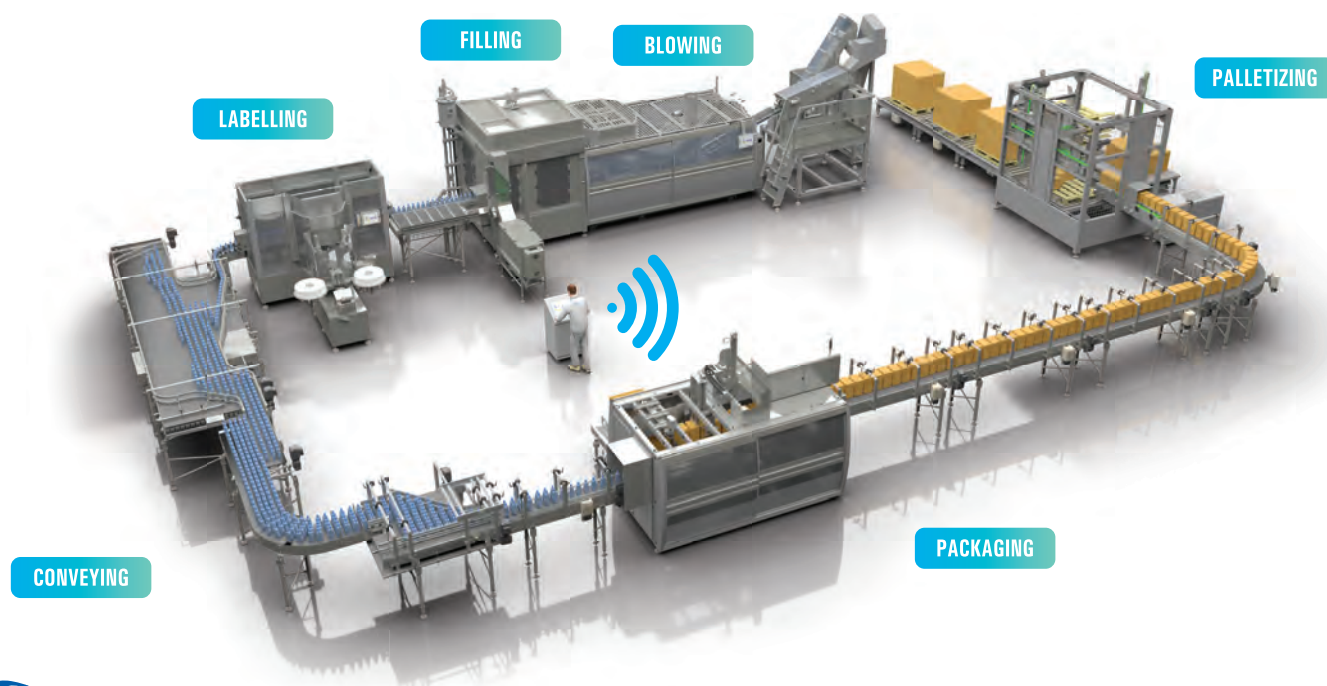
# IMAGINE THE PACKAGING OF THE FUTURE WITH US

Imagine recyclable  
and recycled packaging,  
capable of reducing the  
carbon footprint!



IMPROVING YOUR PRODUCTION EFFICIENCY IS EASY WITH SMI.

OUR BOTTLING AND PACKAGING SYSTEMS BENEFIT FROM INDUSTRY 4.0 AND IOT TECHNOLOGIES, CAN PROCESS RECYCLABLE MATERIALS SUCH AS RPET AND ALLOWS FOR CONSIDERABLE ENERGY SAVINGS. FIND OUT OUR SOLUTIONS FOR PACKING A WIDE RANGE OF CONTAINERS UP TO 50,000 BOTTLES/HOUR.



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# SMI. Solutions for Pascual Doing the best!

**“D**oing the best” is the aim at the core of **Pascual’s activity**. It means asking yourself if everything possible has been done, or if there is still room for improvement. The attention to the well-being of the planet, pushes Pascual to **continuous innovation** and the use of increasingly sustainable solutions within its production plants, which are equipped with the latest generation machinery, such as the **SMI combined packaging machine of the CM FP range**.

**Everything comes from the earth and is done for the good of the earth!**

In Aranda de Duero, in the Spanish province of Burgos, everything revolves around the concepts of environment, culture, tradition and well-being. In the heart of this fascinating territory of northern Spain, lies the headquarters of the Pascual company, a reference point in the food sector, which within the concept of “Doing the best” contains all its history, made of passion, tradition, quality and innovation. From 1969 to today, after more than 50 years of activity, the company continues to differentiate itself for well-being at 360 °, because “doing the best” for the environment, man and animals, becomes an act of love and responsibility towards the planet. **The first Spanish company in the sector to bottle milk in cardboard briks**, since 1973, Pascual has revolutionised the way we have breakfast and has grown by always being at the table with consumers, to offer them the best. For the packaging processes within its production lines, in Spain and around the world, **Pascual has been collaborating with SMI for**



**years.** An example of such a partnership, is represented by the recent supply of a combined packaging machine from the **CM 800 FP range**, installed at the Gurb plant (Barcelona), for the packaging of **Pascual milk bottles, in wrap-around cardboard boxes and in tray + film and film only formats, with the use of 100% recycled shrink film.**

## The contribution to environmental sustainability

Pascual has taken a further step forward, in its environmental sustainability goals, becoming the first company in Castilla y León (and the first dairy company in Spain) to register, in 2020, its direct and indirect emissions (only 12% of companies do so) of CO2 at the Spanish Office for Climate Change (OECC). Pascual will further improve the recyclability and

sustainability of containers, of all its brands, by using the new “anchored” cap and adapts in advance to a legislative novelty that represents a real challenge for the “packaging” industry, since the aforementioned directive also establishes that plastic bottles and briks must contain at least 25% recycled plastic (a parameter that some brands such as Bezoya already reach, 100%). A further step forward in the field of sustainability, and in the application of the concept of circularity was made with the **use of 100% recycled shrink film**, used for the packaging of Pascual milk bottles, in tray + film and film only, made by the SMI combined packaging machine installed at the Gurb plant (Barcelona). Pascual has given plastic a second life and, thanks to the use of this recycled resource, rather than virgin, has been able to reduce the carbon footprint of the raw material.



### Pascual means history, tradition, culture and sustainable development.

This Spanish company is the testimony of the strength of passion and energy put in place for the well-being of the earth, animals and man. From these synergies, unique and quality products are produced, that are packaged by the packaging machines supplied by SMI, because "doing the best" also means pursuing continuous improvement in the solutions offered to consumers: new products, new taste combinations, new packaging solutions, new packaging. Pascual has been collaborating with SMI for years, for the packaging process of the production lines of Aranda de Duero (Burgos) and Gurb (Barcelona), as well as some plants abroad (such as that of San Juan del Rio in Mexico, where 6 SMI packaging machines are installed).

At the Aranda de Duero plant (Burgos) there are currently four packaging machines supplied by SMI for secondary packaging, in particular two combined machines of the CM range, a shrinkwrapper of the SK range and a packaging machine of the MP range for packaging 0.15 L, 0.2 L, 0.25 L and 0.5 L containers in 2x2, 1x2 and 1x3 clusters.

At the Gurb plant (Barcelona), the third combined, SMI packaging machine of the CM range, was recently supplied to Pascual, this is used for packaging 1.5 L milk bottles in wrap-around cardboard boxes (in 2x2 and 2x4 formats) and in 3x2 film-only bundles.

### CM ERGON packer The ideal solution for every packaging need

The choice to install a combined packaging machine of the CM range at the Gurb plant stems from the need to have a flexible machine able to meet the needs of a constantly evolving food market, which forces companies in the sector to adopt increasingly dynamic, competitive and flexible production processes. The

frequent changes in consumer habits and preferences impose new competitive challenges and a great ability to adapt, on the "food & beverage" industry, both with regard to the range of products to be offered and the packaging.

The CM range does its best in packaging plants characterized by frequent changes in format or product, like the CM FP 800 model chosen by Pascual, that processes 1.5 L PET milk bottles in wrap-around boxes and bundles in film only.

### Main advantages of SMI solution for Pascual

All models of the CM range are designed to guarantee high levels of flexibility and versatility to the user. With the installation of just one single packaging machine, high-quality packaging can be produced in film only, tray + film, pad + film, tray only and cardboard boxes completely or partially closed. The CM is a versatile machine, able to switch quickly and easily from one type of production to another, and is the most suitable answer to intercept every new market demand, which also allows Pascual to manage the production process in an efficient, flexible and economical way. For instance, when the process-

ing program involves packaging in tray or wrap-around boxes only, the heating tunnel and the film wrapping system are automatically deactivated by the machine control system.

- Possibility to pack a wide variety of containers at a maximum speed of 80 packs / minute;
- System equipped with a heating tunnel with metal chain, which ensures a better splicing of the film below the package;
- The tray+ film and film only formats are made with the use of 100% recycled shrink film; it is an advantageous and eco-sustainable solution, which allows Pascual to give a second life to plastic and reduce the carbon footprint of the raw material;
- The CM range is particularly suitable for bottling lines with frequent changes from one product to another or from one format to another, and to easily adapt to the future needs related to the marketing strategies of food & beverage producers;
- Great quality/price ratio;
- High level of performance and reliability. 🏠

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



## ZACMI - Global customer base demands global support

In modern industrial operations, it is rare to find a company that has earned a reputation based solely on the quality of the products or machines it manufactures. These days, an equally important element of any company's market standing is the level and quality of pre- and post-sales support it can offer.

Much like consumers who have experienced easy and pleasant purchase-and-support experiences from high street stores or online retailers, industrial end users are looking for suppliers who can act as full-solution providers, as opposed to just hardware vendors.

In the food and beverage industry, this heightened level of service is essential, as many companies work using agile and lean principles in order to generate the best possible yield and efficiency. As a result, extended downtime is not acceptable, which means that these end users depend on their machine suppliers to help maintain maximum uptime.

In a local context, the delivery of in-person support is relatively straightforward, the same is true on a national scale, albeit a little slower for on-site visits, but delivering this level of support internationally becomes more difficult and sometimes attracts longer lead times. It is for this reason that many companies are investing in an international support network.

One such company is Parma, Italy-based Zacmi, a designer, fabricator and installer of tailor-made filling, seaming and processing lines for the international food and beverage industry. The company supplies high-







end equipment to leading multi-national companies in many countries and, as such, has grown a rapid-reaction support network to make sure it can operate as quickly as possible and as locally as possible to its installed machine base.

An example would be its commitment to the Americas, where it has two permanent technicians in the USA and another in Mexico, all of which are supported by a comprehensive centrally located spares facility in Indiana.

Zacmi offers support in nine other core markets too, comprising either technician access or remote interactions; and the global team is backed by Zacmi's own support team in Parma, which comprises five engineers and 10 technicians who can travel to where local on-site support is not available or additional support is required. In addition to technical assistance, the support team can also help with installation, training spares and upgrades.

Thanks to advanced automation hardware and on-machine digitalisation, Zacmi is also able to offer its class-leading Remote Access Service (RAS) programme. Using a secure communication network, engineers from Zacmi can connect to machines – anywhere in the world – to deliver a range of value-added services, including: monitoring and troubleshooting; start-up & process streamlining; uptime optimisation; and software patching, updating & enhancement.

The programme also offers Augmented Reality (AR) capabilities – using an app – for connection via smartphone, tablet and even smart glasses. Using this service, end users can interact virtually with Zacmi's support team in

real time or via photo and video messages. Live training sessions can also be undertaken to help increase Overall Equipment Effectiveness (OEE).

"Any company with a global footprint, such as ours, has to offer a comprehensive support infrastructure," explains Martino Chiefari, USA After-Sales Manager, at Zacmi. "We have to deliver peace of mind as well as class-leading technology and help ensure that our customers are operating as efficiently as possible. One of our key selling points is OEE, so we must fulfil this promise with dependable support, no matter where the customer is located." 🏢

[www.zacmi.com/en/after-sales/](http://www.zacmi.com/en/after-sales/)

**ZACMi**®  
FOOD & BEVERAGE PLANTS





## “ THE DIVISION OF THE EUROPEAN MARKET BETWEEN WINE AND BEER: MARKET TRENDS AND CONSUMER HABITS ”

Europe is renowned for its rich tradition in the production and consumption of alcoholic beverages, with wine and beer dominating the landscape. But how exactly is the European market divided? Let's explore together.

**W**ine and beer have been two of the most popular alcoholic beverages in Europe for decades. However, the division of the market between these two categories can vary significantly from country to country. In some nations, such as France and Italy, wine is the undisputed king, with a winemaking tradition that dates back centuries. Conversely, in Germany and Northern European countries, beer has a strong presence, thanks to historic breweries and a robust beer culture.



by [Walter Konrad](#)





In general, wine consumption is on the rise, especially in Northern countries, where it is gaining popularity among young consumers.

Consumer preferences are also evolving towards lighter and more sustainable wines, with an increasing demand for organic and low-alcohol wines. This trend aligns with the growing interest in a healthy and sustainable lifestyle.

On the other hand, beer is undergoing a renaissance, with an increase in craft beer production across Europe.

Consumers are increasingly seeking high-quality beers with unique flavors and local ingredients.

Craft beers are gaining ground on large brands, especially among young adults who desire an authentic drinking experience.

Market trends in the European wine and beer industry are influenced by multiple factors. One of the main fac-

tors is the growing consumer awareness regarding the origin and sustainability of food and beverages. This has prompted many producers to focus on local and organic wine and beer production while reducing their environmental footprint.

Another interesting trend is the rising demand for high-quality non-alcoholic beverages.

Companies are developing alcohol-free beers and alcohol-free wines that offer a tasty alternative for those who prefer to avoid alcohol without sacrificing the pleasure of a refined beverage.

European consumer habits are changing, with increased attention to moderation in alcohol consumption and a growing curiosity about new and unique products. Consumers are willing to experiment with new varieties of wine and beer, often encouraged by social media influencers and online reviews.



## latest news

Furthermore, the Horeca sector (Hotels, Restaurants, and Cafes) plays a crucial role in introducing consumers to new wines and beers. Collaborations between restaurateurs and producers are becoming common, creating opportunities for unique and innovative tasting experiences.

In conclusion, the European market for wine and beer is in constant evolution, with a variable division between the two categories.

Emerging trends reflect a growing focus on sustainability, origin, and diversity of options.

Europeans are embracing a culture of more conscious and experience-oriented consumption, offering new opportunities for producers and consumers across the continent.



Online auction potato peeling and packaging line  
on behalf of KVH Kartoffelverarbeitings GmbH in Hirschfeld (DE)



Online auction cattle slaughtering line, machinery and inventory due to  
discontinuation of business activities Vion Food Group in Bad Bramstedt (DE)



Online auction machinery for the food industry  
due to closing production location Struik in Voorthuizen (NL)



Online auction machinery and inventory for the food industry  
due to bankruptcy HAGU vers centrum in Geldrop (NL)



Online auction machinery and inventory for the food industry  
due to discontinuation of business activities Ramata in Riga (LV)



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Find and bid

Win

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# SKYLINE. AN ANNOUNCED SUCCESS

*The new linear pressure sensitive labelling machine from P.E. Labellers conquers the markets and wins the Cibus Tec 2023 Innovation Awards*



**T**he Mantua-based company, global leader in the production of completely modular and ergonomic labeling machines, has given birth to a new revolutionary labeling solution: **SkyLine**.

This is the latest creation by P.E. Labellers, within the PackLab division: the innovative linear labeling machine with pressure sensitive technology, which breaks the rules and differs significantly from any other solution present today.

SkyLine is a design icon, with a compact and attractive layout, completely ergonomic, with automatic adjustments and easy maintenance.

Already presented as a preview on the American market at **Pack Expo** (Las Vegas, 11-13/09/23) and on the European market at the **PPMA**





(Birmingham – UK, 26-28/09/23), the new solution received a enormous success also in our home, at **Cibus Tec 2023**.

A privileged showcase for presenting the most innovative and representative solutions for the Packaging industry, with a particular focus on Food & Beverage, Cibus Tec is confirmed for P.E. Labellers an unmissable appointment.

**SkyLine won over the jury and won the Cibus Tec 2023 Innovation Award, the only labeling machine to have won the award in its category.**

A beautiful result made even more significant considering that Innovation was the cornerstone of the event itself, which made it the slogan: **Inspiring Innovation in Food & Beverage Technologies.**

**The Research & Development Department P.E. Labellers** continues to create incredibly innovative and high-performance solutions, satisfying the production needs of companies all over the world.

**Technological Innovation makes P.E. Labellers is a unique company of its kind.**

The key point is represented by the absolute flexibility in combining all the different existing labeling technologies: pressure sensitive technology, hot melt, cold glue, sleeve applicators, hybrid labeling solutions. The concept of modularity is extended to every component of the machines, designed in ergonomic solutions and strongly oriented towards energy saving.

**The manufacturing strategy adopted by P.E. is based on the concept of "Vertical Production"**, which led to the creation of 8 different Centers of Excellence in Design & Production.

Globally distributed production sites, highly specialized in the development of certain lines of automatic labeling machines, which operate independently while remaining strongly

integrated into the P.E. Group (5 in Italy, 2 in USA, 1 in Brazil).

Today the Lean Production of the P.E. group leads to the creation of 550 machines per year produced and exported all over the world, largely managed remotely. Each component of the machine is treated automatically, and each part is mass-produced to guarantee high quality control and a strong reduction in material waste.

**The application areas and sectors served cover the entire Packaging spectrum.**

The flexible solutions of P.E. Labelers meet the needs of multiple application areas: beverage, food & dairy, wine & spirits, home care & personal care, chemical, pharmaceutical. Evolved markets that require a level of competence and flexibility that can only be completely satisfied through a modular approach. 🏢

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



**P.E. LABELLERS™**



P.E. LABELLERS Headquarters  
and Production Site – MANTUA (Italy)

# DIZIINOXA: production lines, equipment and tanks for industry

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

- **Complete processing rooms in stainless steel, for the storage, blending, and transferring under aseptic conditions for the fruit juice processing.** Aseptic conditions with steam (SIP) or chemical (CIP) method, tank capacity from 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











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)





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## “TRUTHS AND MYTHS ABOUT MILK: DEBUNKING FAKE NEWS”

According to the National Institute of Nutrition, milk, along with its derivatives, is a fundamental part of a balanced and healthy diet. However, there is no shortage of fake news surrounding it: from real and alleged lactose intolerance to inaccurate claims about cholesterol and rumors about alleged contaminants, there is a growing disillusionment with this important food, which poses potential, real risks to health, especially for children and adolescents.

**N**utritionists and experts agree: milk and its derivatives, such as yogurt, dairy products, and cheese, are essential for a healthy diet. This is due to their content of minerals, calcium, magnesium, potassium, vitamins (primarily D, A, and B12), essential macronutrients, and other elements beneficial to the body.

For this reason, despite its appearance being deceiving, milk is not a beverage but a genuine food, which nutritionists recommend incorporating into one's daily diet at every age, with a special focus on pediatric age.



by  
**Elisa Crotti**



images: jcomp\_ freepik.com



### The Benefits of Milk

Many pages could be written about the benefits of milk. Just consider that nutritionists rank it second among the five food groups essential for a proper diet.

Milk, dairy products, and yogurt primarily provide readily absorbable calcium and high-quality proteins to the body. To give you an idea, 250 ml of milk a day provides nearly 40% of the daily calcium requirement for the body.

Equally important is the role milk plays in helping children develop strong bones and healthy teeth. In adulthood, it provides the energy needed to maintain overall well-being and prevent age-related disorders.

For those who engage in sports, this food serves as a natural source of sugars and essential amino acids that are readily available, useful for boosting metabolism, and, at the same time, replenishing the proteins and glucose burned during physical activity. Therefore, milk works better than supplements or sports drinks, as it promotes lean muscle mass growth and rapid recovery. A special note applies to women, for whom milk and its derivatives play an essential role in preventing problems related to the onset of menopause, such as osteoporosis, loss of muscle tone, and a sense of physical and mental fatigue. There are many more benefits of milk that we won't delve into here. While the scientific case for milk is clear, attitudes toward it are much less settled.



images: jcomp\_ freepik.com



### **The Milk Myths: Is Milk Harmful?**

The first and most common myth about milk concerns its alleged harm to adults.

According to rumors, this food is harmful because it is intended for growth, while only humans among animals consume it throughout their lives.

In reality, cow's, goat's, or sheep's milk has been part of the human diet for thousands of years, to the point that our genome has evolved to allow the production of the enzyme responsible for breaking down lactose, the sugar in milk, even in adulthood.

In Europe, a genetic mutation in humans (known as -13,910\*T) is closely linked to lactase persistence and

appears to have been favored by natural selection over the last 10,000 years.

Research published in PNAS reveals that consuming raw milk contributed, between 7,000 and 2,000 years ago, to the increased height and stature of inhabitants in some regions of central and northern Europe.

Milk not only provided these northern and central European populations with more energy but also made them more lactose-tolerant.

### **Lactose Intolerance?**

According to experts, the severity of lactose intolerance is often overestimated by the population.



Most patients have a partial deficiency of lactase, which means they can tolerate a certain amount of milk or cheese without discomfort.

In Italy, confirmed congenital lactose intolerance is quite rare, while a loss of enzyme efficiency with age is more common.

While the inability to use lactose in adulthood is relatively widespread in China (95%), Mongolia (87.9%), and India (20%), it is low in Europe.

It is also important to remember that there are non-genetic causes for disorders related to milk consumption, such as concurrent intestinal diseases that affect mucosal function (e.g., ulcerative colitis or persistent viral infections).

Therefore, there are two types of lactose intolerance. The primary form develops at any age or begins after the age of two when the production of lactase naturally decreases.

The secondary form appears later in life, following the diseases mentioned above or after chemotherapy, and can occur at any time in an individual's life, although it is most common in childhood.

In general, lactose malabsorption does not result in symptoms in 75% of cases, and clinical studies confirm that consuming a cup of milk a day tends not to have noticeable effects in the vast majority of people defined as lactose intolerant.

Furthermore, lactase is inducible: the global map of areas with a higher frequency of adult-type lactase deficiency coincides with the map of areas with lower milk consumption.

So, giving up milk in a do-it-yourself diet is not a good choice.

### **Milk and Cholesterol**

Another widespread fake news myth concerns the idea that milk and its derivatives contain high concentrations of cholesterol.

First and foremost, it is important to consider that, yes, like many animal-based foods, products derived from milk do contain some cholesterol.

However, just as in all families, the various components are not very different, ranging from a minimum content of 5 mg or less per 100 g (as seen in yogurt) to around

200 mg per 100 g in butter. When it comes to cheese, there is a lot of variety.

In low-fat cheeses, the amount is around 50 mg per 100 grams of the product (as is the case with ricotta and mozzarella). In other cases, it reaches or exceeds the threshold of 100 mg.

Clarifying this aspect, it's worth looking at other food families to understand that aged cheeses contain a relatively low amount of cholesterol.

According to INRAN/MiPAF data, 100 grams of roasted chicken contain 119 mg of cholesterol.

Mollusks, such as mussels or shrimp, have cholesterol levels ranging from 120 to 150 mg per 100 g. In some sausages and organ meats, cholesterol levels can exceed 200 mg (up to 500 mg, for example, in bovine sweetbreads).

Not to mention eggs, which contain up to 370 mg per 100 grams of product.

Another good piece of news, not fake, is that numerous recent scientific studies have concluded that consuming cheese does not inherently lead to an increase in LDL cholesterol (bad cholesterol) but appears to promote HDL (good cholesterol).

In summary, when consumed as part of a balanced diet, cheese helps to keep us healthy. It's not just grilled chicken and salad, in other words.

### **Giving Up Milk? No Thanks**

Unless there are medical reasons or specific ideological convictions, giving up milk due to some fake news read online is certainly a questionable choice.

It means forgoing a healthy, natural food with enormous potential.

The drawback is that those who do not consume dairy products for extended periods will increasingly have difficulty digesting this food – which sounds like a missed opportunity.

What should you choose? Whole milk without added sugar, plain yogurt, quality cheeses (preferably PDO), and special attention to children's powdered milk. The combination with other foods also plays an essential role.

But that's another story.

# BrauBeviale 2023. Eaton is to present comprehensive filtration solutions for clear, stable and tasty beverages

**T**he Filtration Division of power management company, Eaton, will demonstrate how multiple filtration solutions designed for beverage applications work together for clear, stable and tasty beverages at the BrauBeviale trade show in hall 7, booth 202, November 28th to 30th in Nuremberg, Germany.

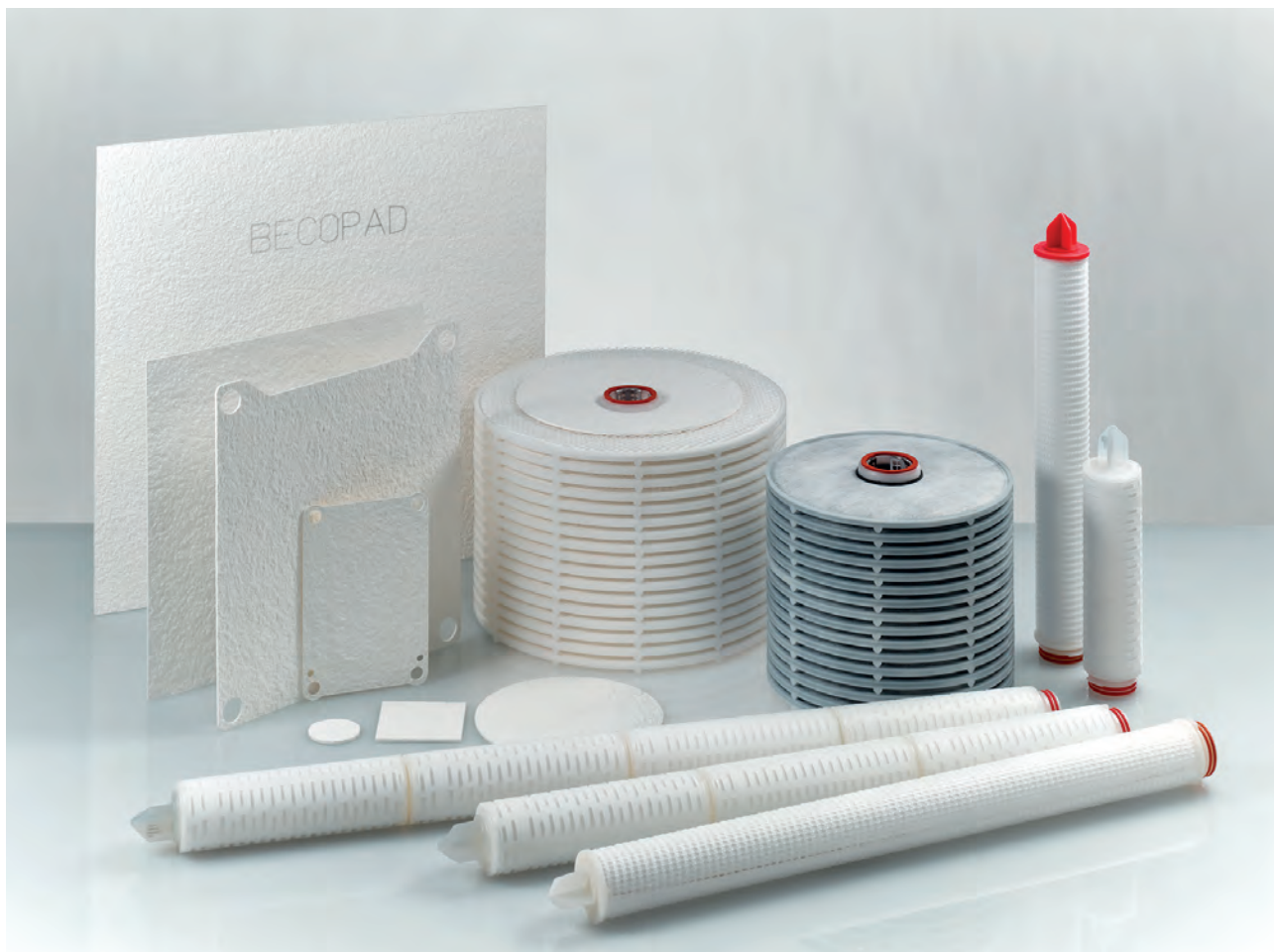
This year's highlight will be Eaton's optimized and expanded range of activated carbon filter media. The upgraded BECO CARBON™ depth

filter sheet is available as a flat sheet and BECODISC® BC stacked disc cartridge. It offers notably high absorptive properties that meet the demanding requirements of beverage filtration. With its strong decolorization abilities and adsorptive removal of undesired by-products, along with taste, odor and color correction, it is ideally suited for use in hard seltzer production.

Another central element for efficient filtration of clear, stable and tasty bev-

erages will be the, backflushable, extra-robust BECODISC R+ stacked disc cartridge. Its filter cells are produced using extra-efficient BECOPAD® premium depth filter sheets made of high-purity cellulose and an intermediate multi-layer, honeycombed polyester fabric. This new design provides the stacked disc cartridges with the necessary robustness for a minimum of 20 regeneration cycles and allows them to be flexibly reused.

Eaton will also showcase the recent-



Eaton filter media products are combined to help produce high-quality beverages that meet taste, color, aroma and shelf-life requirements.



ly extended BECO® filter cartridge product line including filter cartridges that are tailored to the specific requirement profiles of beer, mineral water, wine, non-alcoholic beverage and food filtration. Depending on the operator focus - whether it be performance, safety, economy, flexibility or the preservation of individual taste and color - Eaton filtration experts can recommend the perfect combination of pre-filter and membrane filter cartridges for a given application.

In addition, as a one-stop shop of filtration solutions, Eaton is presenting filtration systems and housings for its ranges of filter sheets, stacked disc cartridges, filter cartridges and filter bags. The exhibition program will be rounded off with beverage treatment products for clarification, fining and stabilization as well as filtration products and filter aids for pre-coat to sterile filtration. Each product is geared towards the beverage industry and combined to help produce high-quality beverages that meet taste, color, aroma and shelf-life requirements.

#### About Eaton's Filtration Division:

Eaton's Filtration Division is a leader in liquid filtration that can help companies improve product quality, protect employees and equipment, and help achieve sustainability goals. Eaton employees around the world make a difference for their customers by creating an exceptional customer experience, solving problems with application expertise and developing innovative filtration solutions. Eaton's filtration products are manufactured and sold worldwide. For more information, visit [Eaton.com/filtration](http://Eaton.com/filtration).

Eaton is an intelligent power management company dedicated to improving the quality of life and protecting the environment for people every-

where. We are guided by our commitment to do business right, to operate sustainably and to help our customers manage power – today and well into the future. By capitalizing on the global growth trends of electrification and digitalization, we're accelerating the planet's transition to renewable energy, helping to solve the world's most urgent power management challenges, and doing what's best for our stakeholders and all of society.

Founded in 1911, Eaton is marking its 100th anniversary of being listed on the New York Stock Exchange. We reported revenues of \$20.8 billion in 2022 and serve customers in more than 170 countries. 🏛️

For more information, visit [www.eaton.com](http://www.eaton.com)



High adsorption, strong decolorization, effective taste, odor, and color correction: The optimized depth filter sheets containing activated carbon are available in all common designs to meet a variety of user requirements.

## “ THE WORLD OF BEER: EXPLORING DIFFERENT TYPES AND THEIR QUALITY ”

In the vast universe of alcoholic beverages, beer holds a special place. With a millennia-old history and a widespread presence all over the world, beer is much more than just a drink; it's a part of the culture and traditions of many societies.

**L**et's begin our journey with a fundamental distinction: lagers and ales, the two major beer families. These two categories primarily differ in the type of yeast used in the fermentation process.

Lagers are famously known for their clarity and lightness. Thanks to the use of low-fermentation yeast and cooler fermentation temperatures, lagers have a clean and fresh taste. Some well-known examples include Pilsner and Helles.



by [Our Editorial Team](#)







On the other hand, we have ales, characterized by the use of high-fermentation yeast and higher fermentation temperatures.

This beer family is much more diversified, with a wide range of flavors ranging from fruity notes to spices. Here, you can encounter Pale Ales, India Pale Ales (IPAs), Stouts, and many other varieties.

The quality of beer is a multifaceted concept that involves various aspects.

One of the key factors is the selection of ingredients. High-quality beer requires good malt, fresh hops, pure water, and high-quality yeast. These elements form the foundation for excellent beer.

The production process plays a crucial role in creating high-quality beers.

Precise temperature control, fermentation time, and dry hopping are just some of the stages that require attention. Each step can influence the final outcome, from taste to clarity.

Storage is another aspect not to be underestimated. Beer must be protected from light and oxygen to maintain its freshness and quality.

Clear bottles or exposure to sunlight can quickly damage beer.

Finally, the reputation of the brewery matters. Respected and award-winning breweries often produce high-quality beers thanks to their experience and commitment to excellence.

The choice between lagers and ales depends on personal preferences.

There is no right or wrong answer, as beer is inherently subjective. What represents high-quality beer for one person may not appeal to another.

In conclusion, the world of beer is a fascinating and nuanced place.

Exploring the various types and styles is an adventurous journey that offers opportunities for discovery and appreciation.



# NICOFRUIT: past, present and future

## FRAGOLA MATERA®

**N**ICOFRUIT is a registered trademark, owned and distributed by Frutthera Growers, an Italian company located in the Basilicata region, in the south of the Country.

This area is well known and is ideally suited to the growing of strawberries, grapes, kiwi and citrus. These fruits find their natural habitat here and are included in the most representative made-in-Italy productions.

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

Special care to the environmental issues led the company to achieve an important result: the drastic reduction of pesticides, implementing specific natural technics and recurring to a massive use of antagonistic insects.

Natural protection of the plants gave a large contribution to get a "zero residues" pesticides for a lot of the fruit we produce.

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

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





*Full of Vitality*



FRAGOLA  
**MATERA**®





and economic requirements of the most modern production systems.

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

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

Thanks to a computerized system, the product will be followed through all the stages of processing, packaging and storage to the sale moment so that the consumer can trace back the

soil where the fruits and vegetables have grown.

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

On average, 160 seasonal workers are employed with a max of 350 in the most intense harvest periods.

The factory is 12.300 sqm (indoor and outdoor). It is newly built and it has been designed to guarantee the quality of the products.

Sustainable development is the only possible model for NICOFRUIT - solar panels are located on the storage and on the processing plants, and they are sufficient to feed most of the company's energy needs.



From the very beginning, dynamism and long-term outlook have allowed the company to reach internal large-scale retailers and important market spaces from South America to the Middle East.

Analysing percentage shares, the products are sold 50% in the foreign market, 30% in the internal retail and 20% in the general market.

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

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

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



Editrice Zeus **INTERVIEW**

# Fruit Takes Shape with PND's Know-How, a Market Leader for Twenty Years



Virginia **Cascella**  
Export manager - **PND**

*Fruit processing through simple, reliable machinery, backed by top-tier support. At PND, issues are resolved within hours, while the customer becomes a partner in the company's success. An experience that spans 63 countries and involves more than 570 companies worldwide.*

**F**ounded in 2000 through the ingenuity of its founder, who instilled a technical vocation, PND designs and develops advanced systems for fourth-generation companies and for the canning, freezing, and dehydrating industries. Pitting, peeling, segmenting, as

well as cutting and destoning: while the fruit finds new shapes (from 500 kilos to three-four tons per hour), PND's clientele expands, reaching across all five continents.

What's the secret to their success? We asked Virginia Cascella, Export Manager.

**What makes a company like PND special? Why have customers maintained their trust over time?**

"Our strength, recognized by our clients, is ease of use. Our owner was previously a technician, so he proposes a low-profile corporate po-







licity that takes into account the person tasked with operating the machine. Sophisticated equipment is pointless if the technician doesn't know how to handle it.

Our machines are built on simplicity: few electronic parts, reliability, and safety, even in environments with extensive water use. Another significant strength comes from our dedicated after-sales team: the relationship with the customer is handled with great care, and in case of issues, we offer phone support, online assistance, and direct consultation."

**So the company is structured for effective after-sales service?**

"Exactly. We boast a team of field engineers who speak the customer's language, without needing interpreters.

Additionally, two in-house contacts are always available via WhatsApp; this ensures speed: the technician contacts us, sends a video, and we can immediately identify the issue. Even from the other side of the world,

the response comes at most within two hours."

**How significant is export to PND?**

"It accounts for 95% of our turnover. We started with the Polish market and apples, with about 65 automated lines; then came Switzerland, and now we're virtually all over the world: Chile and Argentina with pear peelers, followed by the Netherlands, Spain, Portugal, the United States, and Canada. We have also recently landed in Australia."

**Let's talk about innovation: how does it manifest in PND?**

"Through listening to the customer: they make the requests, they issue the challenges.

We respond with constant research and designing user-friendly machines. For example, eight years ago a client asked us for a solution to destone radishes; based on our expertise, we got to work: with minor adjustments, the strawberry machine now also works for radishes.

Essentially, by adapting the spindle or other tools, the machinery can process different fruits, making them more versatile and allowing companies to amortize costs.

Today, apples, pears, kiwis, and peaches effectively use the same machine." 🏠

**Visit:**  
**pndsr.it**



# GEA high pressure homogenization technology in Food & Beverage applications

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

## How homogenization enriches food products?

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

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

## What makes GEA your ideal partner?

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









opment and to guarantee efficient operations with excellent results on the final products. The latest set-up and continuous improvements on production technologies allow the company to offer a complete range of homogenizers, from laboratory up to the industrial scale. Thanks to a strategy of development of both established and potential applications, often based on cooperation with our customers' Research and Development Centers, GEA can offer highly specific and customized process solutions to always meet, ensure and repeat over time product quality excellence.

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

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

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

#### **Main advantages:**

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

### **One Series.**

The combination of convenience and

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

#### **Main advantages:**

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

### **Find the perfect homogenizer for your product**

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

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

[www.gea.com/homogenizers](http://www.gea.com/homogenizers) 





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# PELLACINI: the future-proof, food-tech industry

It all started with the aim of enhancing and preserving all the flavour of tomatoes, one of the symbols of Made in Italy excellence and of the Parma area. From then on, it was 1896, the year the company was founded, the synergy between industry and agriculture became increasingly consolidated, and Pellacini Engineering, a company specialized in the design and construction of fruit

and tomato processing plants, became the protagonist of various innovations, through the creation of numerous industrial patents, and the expansion of its commercial prospects abroad. Pellacini Engineering has experienced all the stages of growth in the food processing sector, and, thanks to its experience gained in the international field, is now able to respond to a market that is increasingly attentive to productivity,

safety and environmental sustainability.

## **What are your peculiarities and operating philosophy?**

*Our peculiarity is that of being able to transfer into the present the great wealth of knowledge acquired over a century of work, and that of adopting a production methodology in line with the needs of economy and technical effectiveness demanded by the current*





## Transforming food in a smart, sustainable way. Talking about it is engineer Francesco Pellacini, owner of Pellacini Engineering.

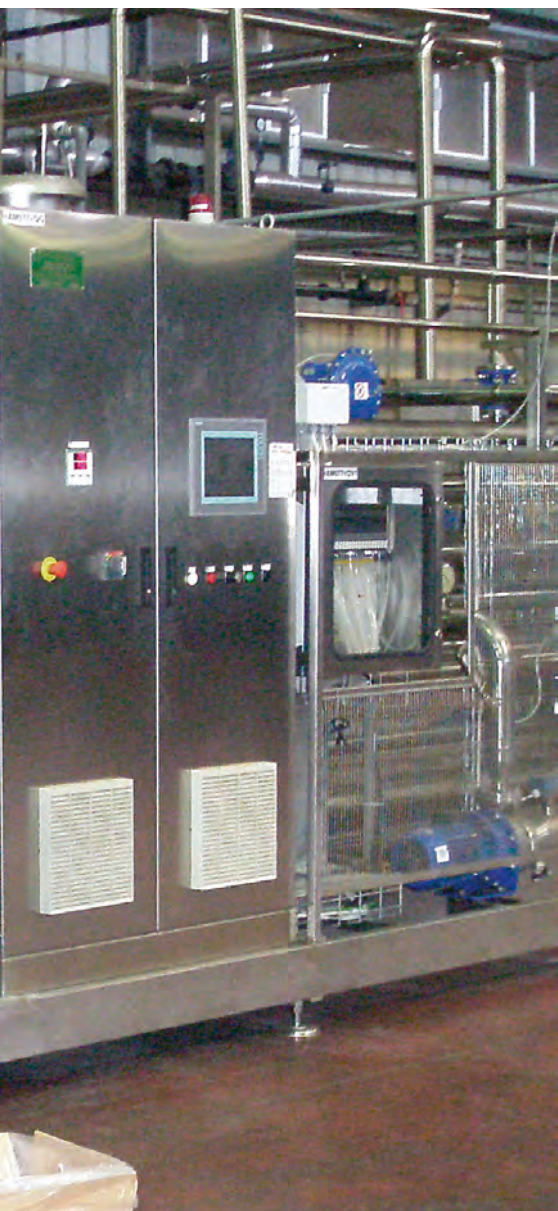
market. Indeed, our production philosophy is based on an innovative methodology: the **Tailoring System**. We design solutions based on the specific needs of the customer, and, free from our own production constraints, choose the most suitable workshops for each project, managing the tailored production process, and directly controlling each phase to guarantee the best quality to price ratio.

**In a global context in which it is increasingly difficult to stand out, how have you achieved it? It is well-known that the Pellacini brand is a strength ...**

*Our story began with a first workshop in 1896, entirely dedicated to tomato processing, helped by our location in the Parma area. In 1925, we registered our first patent: the "Reviati System Mixer" was the first prototype of the current continuous pasteurizer. Among our firsts was that of having been among the very few in Italy to experiment with an aseptic filling system*

*in pre-sterilized bags, respecting strict international standards.*

The Pellacini brand is known all over the world. On the market for several generations, it has created a network of customers, in both **strategic countries and markets where it has presented itself as a first mover**. This diversification has ensured territorial coverage and an excellent brand reputation. Interest and trust have always grown, and customers associate Pellacini with a highly competitive quality to price ratio. Today more than ever, with the affirma-







tion of the principles of sustainability and energy efficiency, a space is opening up for the evolution of production processes that particularly concern the food sector. And it is precisely in this direction that Pellacini is directing its R&D, as evidenced by some already consolidated projects that aim to optimize resources, in terms of both energy and raw materials, for example, by creating plants aimed at **recovering up to 95% of production waste**.

**What commercial strategy and goal does Pellacini Engineering have? What are the results of the Pellacini Engineering - Co.Mark collaboration?**

Pellacini's commercial strategy has

always been based on its excellent reputation, acquired and consolidated over 125 years of history. The good references of previous customers have made it possible to acquire new ones, while relations with returning customers have been consolidated by a prompt and efficient after-sales assistance and spare parts service.

That said, competition, **new technologies and the new production**

**model** have made it necessary to take action to generate more contacts and, above all, ensure continuity. On this basis, a fruitful collaboration came into being with Co.Mark, a consultancy company specialized in internationalization, with the aim of constant growth and an organic coverage of the markets in which Pellacini Engineering operates. 🏢

**www.pellacini.com**





## “ ITALIAN ORGANIC FOOD IN 2023 ”

**T**he Covid- 19 pandemic certainly had a negative impact on the Italian organic food industry. However, this sector has begun to recover as consumers resume demand for delicious perishables. In the first six months of 2022, profits in Italian food exports rose by 16% compared to the previous years.

Germany, France, and Benelux are the biggest areas for importing Italian food products. However, there is also a thriving B2B industry within Italy itself. In 2023, there are several trends for food production and distribution to be aware of. Here are some of them.

### **Food Traceability**

When a restaurant purchases food products from a supplier, they want traceability for all sections of the supply chain. This is especially true for meat such as poultry, as animal welfare is a major concern. Organic and ethically

sourced meat will likely be a key focus for the industry in 2023. Italy provides a large amount of fish to both local and international businesses.

Companies that are transparent about their practices will seem more attractive.



by **Our Editorial Team**



image: Freepik.com





### Technological Advancements

The rise of eCommerce has transformed the Italian organic food industry. It has expanded the different types of products available to order. B2B logistics can become more efficient in the coming year as new forms of technology are embraced. On the other hand, classic staples such as pasta and vegetables will still be ordered wholesale by customers all over the world. Technology could even be used in the production of the food itself. For example, olive oil companies may use new hardware and software to increase their yield on a factory scale without undermining their organic status.

### Fast Delivery

Advanced GPS apps and delivery drones allow perishable Italian foodstuffs to reach the customer in a shorter amount of time. This means that in 2023, restaurants can get fresh products and serve them on the same day. Pizza continues to be an extremely popular form of Italian food. Live yeast is required to make the dough. In the past, organic yeast would have died before reaching the customer. As a result, people resorted to canned products instead.

### Demand for Shelf Life

Meanwhile, 2022 saw a marked increase in the demand for food with an enhanced shelf life. This poses an issue for suppliers of organic products. Firms will need to find ways to make items last longer without resorting to the use of additives.





# Equipment and lines for the integrated processing of FRUIT and VEGETABLES

**T**he company Navatta, founded by Mr. Giuseppe Navatta in 1983, produces and installs fruit and vegetable processing lines and boasts references across the globe.

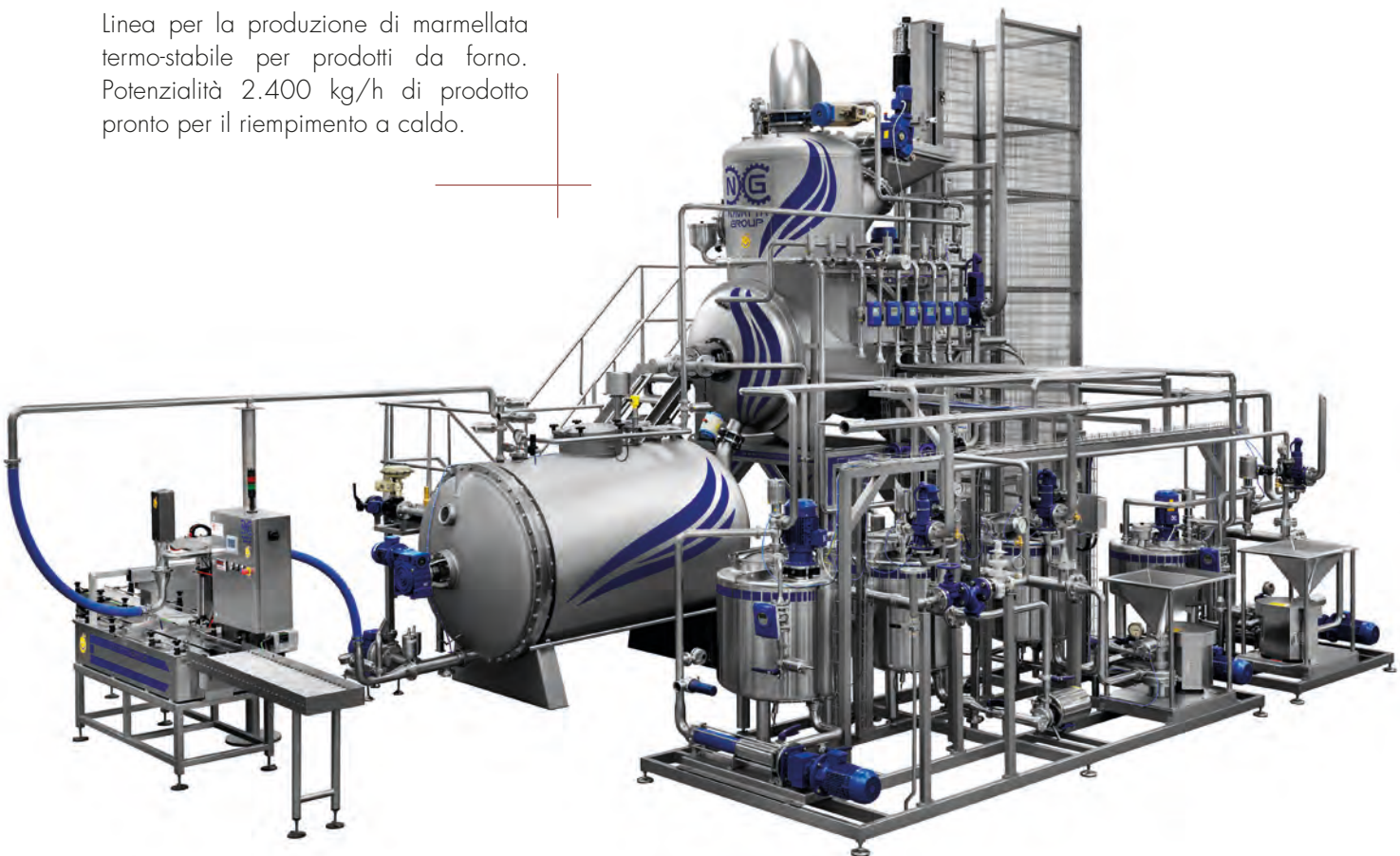
NAVATTA, THE GLOBAL SUPPLIER OF INTEGRATED FRUIT & VEGETA-

BLES PROCESSING EQUIPMENT AND LINES, PROVIDING WELL PROVEN AND INNOVATIVE SOLUTIONS FOR A FULL RANGE OF PLANTS also thanks to the numerous companies' acquisitions over the years, such as Dall' Argine e Ghiretti in 2001, a 40-year-old company world famous for rotary can pas-

teurizers and tomato pulping lines; Mova, in 2010, with extensive experience in bins handling, bins and drums emptying, palletizers and depalletizers, washing systems; Metro International, in 2012, leader in fruit and vegetables processing, boasting international patents for juice and puree extraction, concentration plants

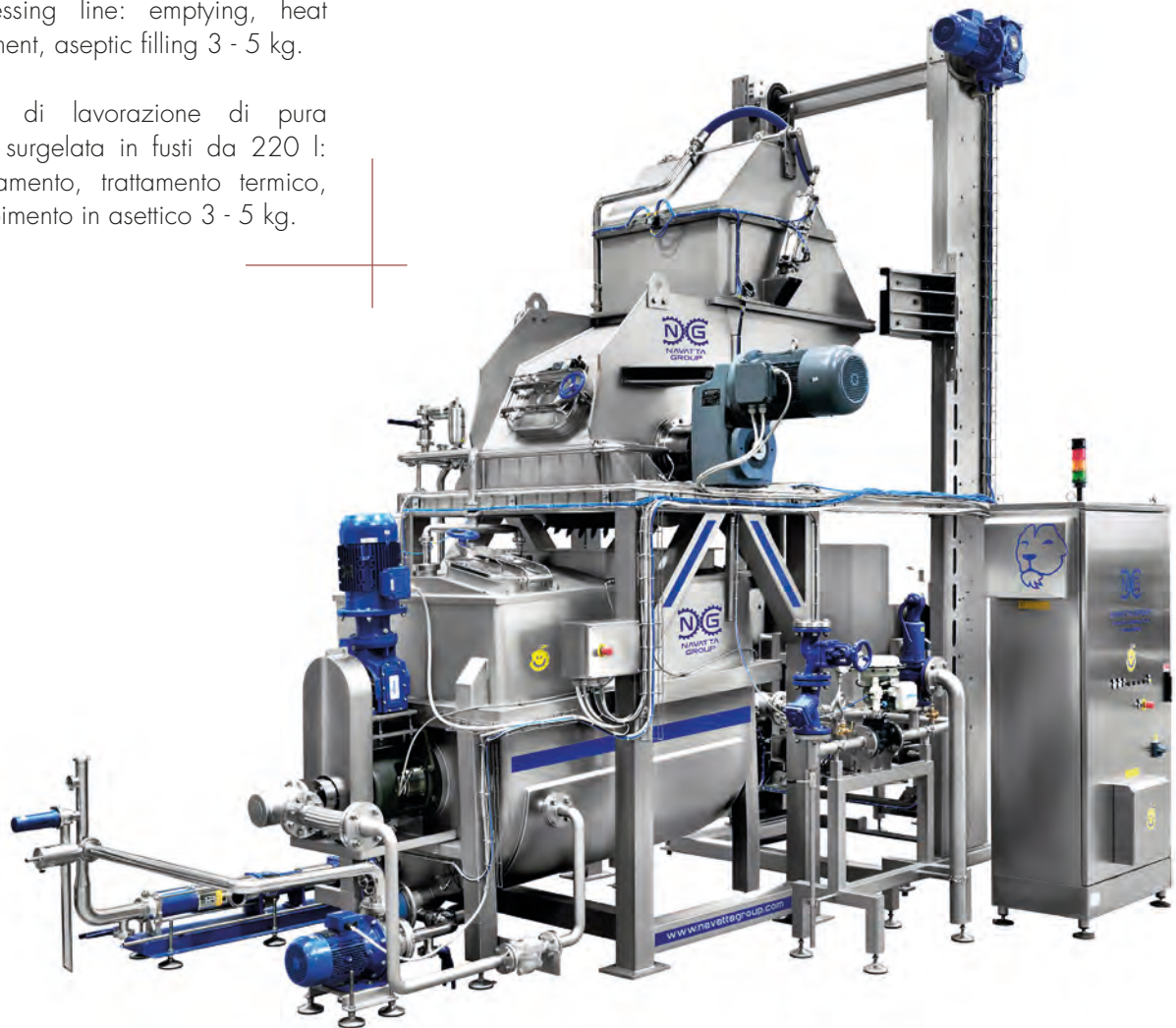
Line to produce thermostable jams for bakery products. Working capacity: up to 2.400 kg/h product ready for hot filling.

Linea per la produzione di marmellata termo-stabile per prodotti da forno. Potenzialità 2.400 kg/h di prodotto pronto per il riempimento a caldo.



Bag-in-drums 220 l frozen fruit pure processing line: emptying, heat treatment, aseptic filling 3 - 5 kg.

Linea di lavorazione di pura frutta surgelata in fusti da 220 l: svuotamento, trattamento termico, riempimento in asettico 3 - 5 kg.



and thermal treatment; Ghizzoni Ettore, in 2012, specialized in special batch plants for ketchup, sauces and jams.

## MANUFACTURING RANGE

NAVATTA GROUP manufactures and commissions Processing Lines, Systems, Equipment for Fruit, Tomato, Vegetables for:

- peeled / diced / crushed tomatoes, tomato sauces and purees, tomato paste, all filled into any kind of package or in aseptic;
- diced, puree, juices (single strength or concentrated) from Mediterranean / tropical fruit, all filled into any kind of package or in aseptic;
- Fruit crushing lines from IQF, frozen blocks and frozen drums
- High yield PATENTED fruit puree cold extraction, fruit purees / juices equalized in aseptic.
- Wide range of evaporators to produce tomato paste Mediterranean and tropical fruit concentrate.
- Aseptic sterilizers
- Aseptic fillers for spout bags/ spout-less Bag-in-Box 3 – 20 liters, Bag-in-Drum 220 liters, Bin-in-Box / IBCs 1.000 – 1.500 liters;
- Piston Fillers
- “all-in-one” pasteurizer / cooler spirals

**NAVATTA GROUP**  
Food Processing S.r.l.





Single head aseptic filler "Webzero" for web small bags 3-5-10-20 liters - automatic loading system - no operator needed – patented system. Semi-automatic filling of 220 bags in drum. Aseptic tank and sterilizer. riempitrice aseptica a testa singola "Webzero" per riempimento di sacchi piccoli da 3-5-10-20 litri – sistema di caricamento automatico - nessun operatore necessario – sistema brevettato. Riempimento semi-automatico di sacchi in fusto da 220 l. Tank aseptico e sterilizzatore.

- Formulated products productions (jam, ketchup, sauces, drinks) starting from components unloading to dosing, mixing, mechanical / thermal stabilizing, to filling into any kind of package or into aseptic;

ters has recently been purchased and is ready for the third processing unit to be built.

**VISION:** Passion is the factor that drives us to higher targets, in terms of

technology, products and services.

**MISSION:** To constantly increase Customers' satisfaction and fidelity. 🏠

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

- Processing pilot plants;
- Vegetable processing as receiving, rehydration, cooking, grilling

Navatta Group's headquarter and the two production units are located in Pilastro di Langhirano, Parma, with a total production area of 10,000 square meters.

A new area of 10,000 square me-

*Navatta, the global supplier of integrated fruit&vegetables processing equipment and lines, providing well proven and innovative solutions for a full range of plants.*

# SLIMFRESH



**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.**

## SLIMFRESH

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 eco-friendly 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 colour printing, it offers a new advertising solution and it also give the opportunity to pack irregular shapes for better merchandising.

Upon request, **Slimfresh** can be produced with paper branded FSC (Forest Stewardship Council). FSC, is the international NGO that established a certification system to ensure responsible forest management and sustainability in the wood-paper supply chain.

FSC issues two different certifications: FMC (Forest Management Certification) and COC (Chain of Custody).

In summary, this skin-pack is the solution to meet the various needs of the consumer, manufacturer and environment.

## PAPERSEAL

**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.








This tray is recommended for cheese, fresh or processed meat, ready-made products, frozen foods, snacks, salad and fruit. The hermetically-sealed tray ensures the product remains fresh, with up to 28 days of shelf life, depending on the application. Minimum bulk and maximum advantage in one single

packaging. The exclusive sealing process leads to a perfectly sealed surface. It is possible to customize the whole surface of the tray with an offset print up to 5+5 colors, both internally and externally, ensuring a 360° communication that perfectly meets the requirements of each

customer. 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. . 

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



# IFP PACKAGING. A New machine series suitable for heat-shrink film: SSIT and SSI

**W**e're a dynamic team of professionals with great enthusiasm for our work. Each member of our team integrates more than twenty years of personal experience with that of his colleagues.

Our new headquarters are a testament to constant growth achieved through the satisfaction we give our customers. We can confidently affirm that we are a point of reference in our sector and are delighted to share with you, through these pages, what we are currently capable of producing.

We are not afraid of the most difficult challenges. The extensive knowledge we have acquired over time in process and end-of-line packaging allows us to offer solutions that cover a very wide range of products of every type.

Our production ranges from small entry-level machines to large-scale lines, always with the same high standard of quality.

Today IFP PACKAGING presents a brand new machine series suitable for heat-shrink film: SSIT and SSI, respectively with and without integrated shrink tunnel.



They are the result of 40 years of experience and are designed for optimum performance, uncompromised quality, and investment. Continuous sealers of SSI and SSIT series are newest generation machines, developed to be adaptable, robust and high-speed resistant.

Suitable to wrap products of different thickness and dimensions.

The robust structure and the full control of all features with touchscreen make this machine series the optimal choice for both lower speed craftsman production and higher speed industrial production. 🏭

**[ifppackaging.it/confezionatrici-film-termoretraibile/ssi-400/](http://ifppackaging.it/confezionatrici-film-termoretraibile/ssi-400/)**  
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[www.ifppackaging.it](http://www.ifppackaging.it)

**ifp**  
PACKAGING

# FIORINI INTERNATIONAL: the partner for sustainable paper packaging solutions

**F**iorini International produces small and medium paper bags for international customers in the human food and pet food industry, agriculture, chemical industry, hygiene and personal care segments and for global leaders in large-scale distribution: a range of products and finishes that supplies a flexible solution to every need.

Achieving excellence by focusing on the continuous improvement of quality of products, services and processes and designing a sustainable production model to ensure environmental and human respect are the main values that drive the definition of the strategies and everyday actions.

A constant consolidation of the market share and the new challenging opportunities in the packaging industry have been the main drivers for Fiorini International to become a strategic partner in the Drive to Paper process and in the design of sustainable packaging

solutions, fully and easily recyclable, compliant with existing filling technologies, according to the European directives.

In order to measure and evaluate sustainability and performance and design the path for a sustainable development, Fiorini International has started its sustainability performance assessment with a series of activities focused on minimising environmental impact and to creating awareness of sustainability culture, offering solutions and answers to the community and engaging the entire company network, supporting by a strategic scientific partner Università Milano Bicocca and Toroto, a leading environmental company.

The company commitment to sustainability development has been awarded with the Leader in Sustainability 2023 award: the important acknowledgement is the result of a research by Il Sole 24 Ore and Statista that exami-

ned about 1,500 Italian companies based on 45 key sustainability environmental, social and economic indicators.

The continuous analysis of trends and consumer habits, and the ongoing research into technological solutions and innovative materials have aided an organic and rapid growth in the packaging industry, leading the company to successfully diversify production, while firmly maintaining the eco-friendly commitment to the exclusive use of paper, FSC certified in compliance with the forest chain of custody and ecosystem.

Made up of 2 manufacturing companies, located in Italy and the Czech Republic, and 2 trading companies operating in France and China, Fiorini International stands out as a worldwide production, commercial and logistic network. 🏢

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

**FIORINI INTERNATIONAL**

**PAPER SUSTAINABLE**  
*packaging*

Logos: FSC, Recycled, Sedex, BRCGS, ISO 9001, ISO 14001, ISO 22000, ISO 45001, ISO 50001, ISO 26001, ISO 27001, ISO 28000, ISO 31000, ISO 34000, ISO 38000, ISO 39000, ISO 40000, ISO 41000, ISO 43000, ISO 44000, ISO 45000, ISO 46000, ISO 47000, ISO 48000, ISO 49000, ISO 50000, ISO 51000, ISO 52000, ISO 53000, ISO 54000, ISO 55000, ISO 56000, ISO 57000, ISO 58000, ISO 59000, ISO 60000, ISO 61000, ISO 62000, ISO 63000, ISO 64000, ISO 65000, ISO 66000, ISO 67000, ISO 68000, ISO 69000, ISO 70000, ISO 71000, ISO 72000, ISO 73000, ISO 74000, ISO 75000, ISO 76000, ISO 77000, ISO 78000, ISO 79000, ISO 80000, ISO 81000, ISO 82000, ISO 83000, ISO 84000, ISO 85000, ISO 86000, ISO 87000, ISO 88000, ISO 89000, ISO 90000, ISO 91000, ISO 92000, ISO 93000, ISO 94000, ISO 95000, ISO 96000, ISO 97000, ISO 98000, ISO 99000, ISO 100000, ISO 101000, ISO 102000, ISO 103000, ISO 104000, ISO 105000, ISO 106000, ISO 107000, ISO 108000, ISO 109000, ISO 110000, ISO 111000, ISO 112000, ISO 113000, ISO 114000, ISO 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# 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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*Flexibility, performance and efficiency for real-time printing and contactless application*



**E**tipack, a specialist in the design and manufacturing of advanced systems for product labelling and coding, feeders and pick and place systems for product distribution and manipulation, presented at the latest edition of Cibus Tec exhibition, the new Automatic Print and Apply Stick Evo 4".

The first model of the new Print Apply range, it is an automatic system that prints and applies labels in real time on packaging and/or products moving along the production line.

Designed to print barcodes, images and variable data, at the heart of this system is a powerful thermal transfer printer with bi-processor electronics, which guarantees a high level of performance. All models in the Print Apply series will integrate an XDM print engine from Novexx Solutions,

the Possehl Group company to which Etipack itself belongs from 2019.

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Maximum efficiency and precision in contactless application, always extremely accurate, thanks to the application unit equipped with a pneumatic cylinder that blows the label



onto the box or onto moving products. Production autonomy is also excellent, thanks to the labelling printer that uses thermal transfer ribbon reels, up to 600 meters long to meet all production requirements.

Efficiency and reliability, precision, safety and process optimization, for technologies that are able so well to manage market variability and are therefore ideal solutions for even widely differing product sectors.

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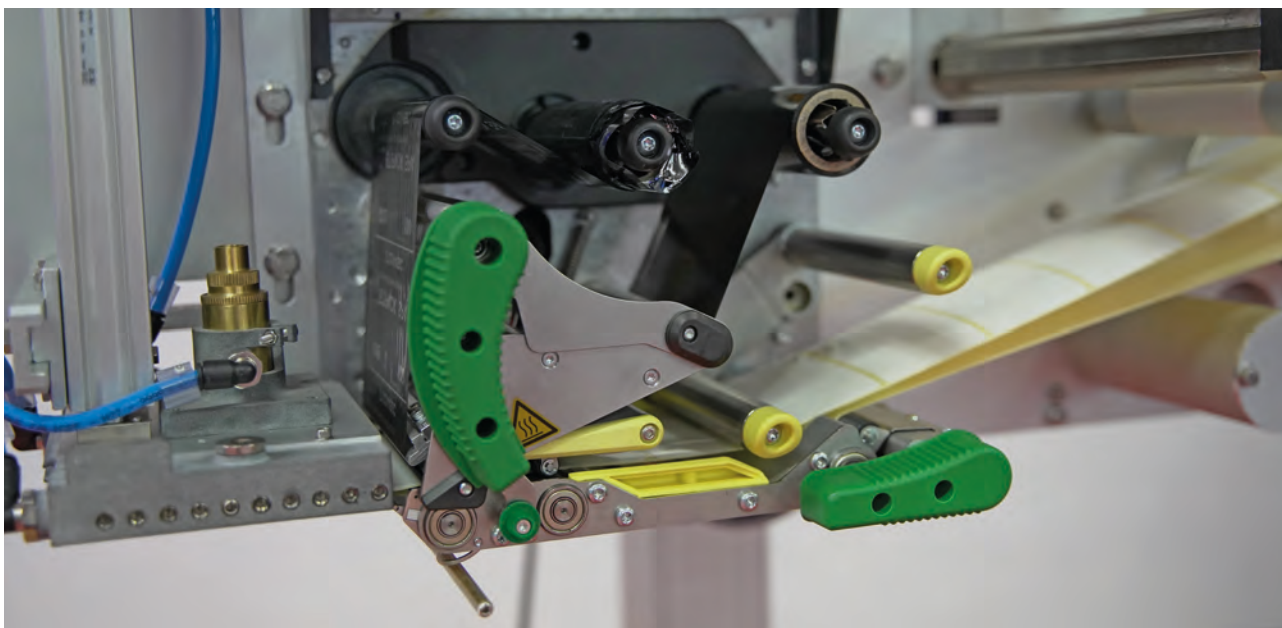
bels, feeders and pick-and-place systems for the distribution and handling of products, offers a range of over 100 solutions capable of meeting the many requirements of the food industry in support of packaging activities.

The product portfolio includes labelers for pressure-sensitive labels, print-

ing and application of barcodes, QR codes, datamatrix, tray destackers, pick-and-place feeders, friction feeders, and bandolier feeders.

Find out more at [etipack.it/en/sector/food/](http://etipack.it/en/sector/food/) 

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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.

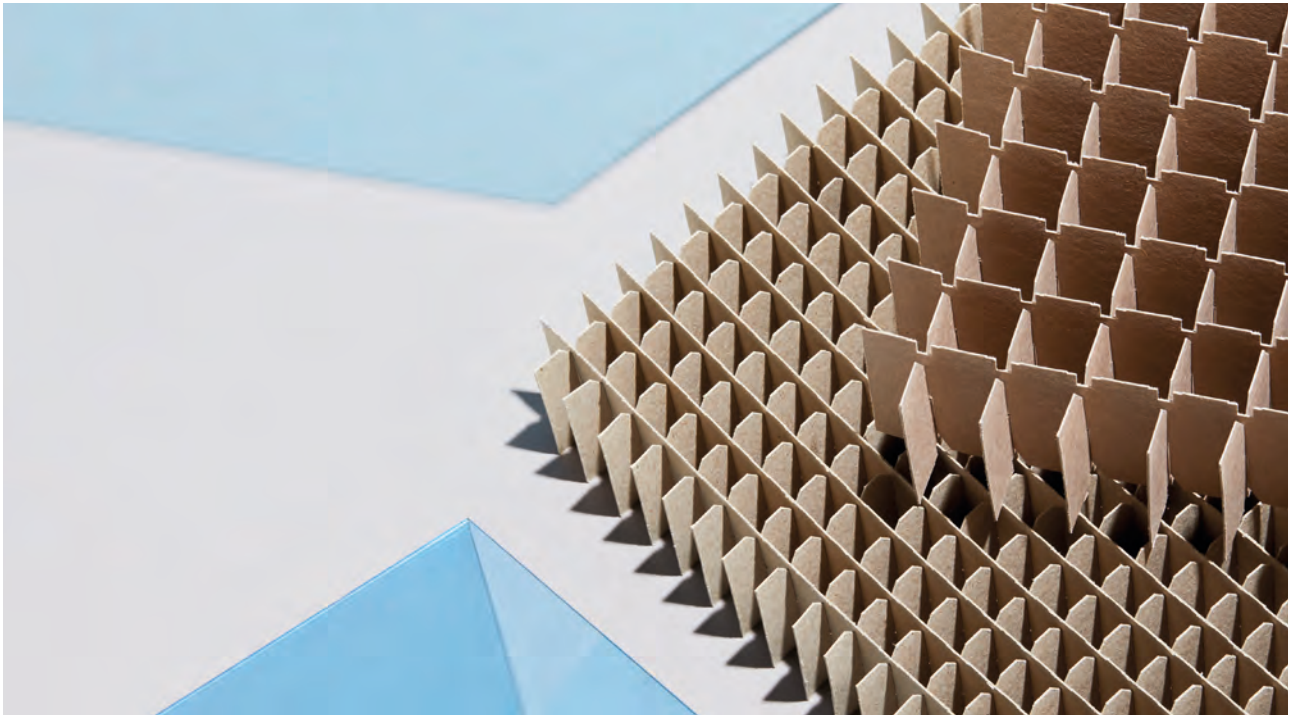
From that moment, the three pioneers made investments and innovations to

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







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)**



# LAMINATI CAVANNA: innovative flexible packaging solutions

**W**ith its lamination, coupling, and flexible packaging coating solutions, Laminati Cavanna S.p.A. is a partner to choose in the flexible packaging industry.

Since 1969, Laminati Cavanna S.p.A. has been making couplings and laminations for the food, phar-

maceutical, cosmetic and pet food packaging industry using flexible material films.

It makes multilayer films for electrical insulation and for the solar and photovoltaic industry.

As a reference subcontractor for the European market, it collaborates with leading converters, thanks to its constant commitment and search for inno-

vative solutions that guarantee quality, sustainability and performance.

Laminati Cavanna is ISO 9001:2015 and BRC PACKAGING certified, and is constantly evolving technologically. It keeps abreast with a rapidly evolving market by experimenting with new materials and adhesives thanks to its know-how, state-of-the-art machinery








and high degree of specialisation. Particular attention is paid to customer-required processing for new pro-

jects arising from research and development and to packaging structures that increasingly aim to be environ-

mentally sustainable. Its commitment is constant and pursues continuous environmental performance improvement, via its support to projects related to the development of the territory in which it operates. Since 2020, the Ambassador of the Packaging Ethics Charter Foundation, Laminati Cavanina has been committed to spreading a positive packaging culture, abiding by its Code of Ethics drafted in 2021. 

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



# OMAS TECNOSISTEMI: manufacturing of filling systems



**T**he enquiries of packaging machineries for syrups, liquid integrators and powders for the Food & Nutraceutical sectors increased a lot in the last year.

In addition to the Single Pitch Indexing Monobloc and continuous motion Monobloc and to the Filling & Capping Line for single-doses, bottles, jars and instable containers, the company received orders for installation for preparing and mixing, such as dissolvers and turbo-emulsifier in different sizes and versions.

The new design and the high quality finishing are the most appreciated aspects and they make easier the maintenance and the cleaning operations; touch screen panels to handle the receipts and also all the operations

to handle the machine, the possibility to be ready for the 4.0 industry and personalization to improve the performances and the users' needs.

Flexicap is the OMAS solution for both aluminum and plastic capsules for liquids, soluble and coffee products, which aroused a lot of interest and appreciation among the Italian and International users.

It is available in different models from a minimum of two lanes up to 120 capsules, to a maximum of eight lanes up to 450 capsules per minute according to the format and to the product to fill.

The flexibility of all the system makes extremely simple and fast all the changeover operations and/or product to handle.



All the components are completely inspectionable from all the sides.

Thanks to the long experience in designing and construction of the machines, we can customize and satisfy every single request to improve all the customers' needs.

Omas Tecnosistemi Spa is on the national and international market through a wide network of distribu-





tors and agents and in continuous collaboration with the central sales office of the company.

The company also focuses on the internal training of the technical staff but also of the Sales & Service according to the Normative & the Market requests.

The company, in order to achieve the targets established is also increasing the working Staff and new machineries are introduced such as the machine for lapping and three new automatic vertical warehouses interfaced with the ERP.

New works are in progress for the realization of the new production site that will be completed in 2024.

A warehouse unit storage, a mechanical machining and a carpentry are also in working progress.

An environment with high technology 4.0 efficiency and environmental sustainability, the environmental and the working spaces will be better handled in order to dedicate the actual site exclusively to the mounting of the machineries. 🏢



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

# SAFER AND EASIER SLAUGHTERING operations thanks to tools driven by air motors

In the food industry, particularly in the meat sector, **the person in charge of meat processing** plays a key role that is irreplaceable with a fully automated process.

This, for instance, happens along the treatment of beef meat, which is dif-

ficult to **process** using robots due to the large volumes of carcasses, making their handling hard.

A process then, which is **extremely complex to automate**, also for the difficulty of standardization due to the diversity of size, breed, cut of the

animal etc. for which, if it were possible to customize the automatic lines in the slaughterhouse, the costs would become unaffordable for any company.

Instead, operators' skills allow them to **recognize meat cuts** each time,





assess how much fat to separate from the slice of meat, and choose the most valuable cuts or the parts to be discarded as unsuitable.

Highly **complex tasks, carried out in wet work environments** where it is necessary to employ motorized tools designed to minimize operator fatigue and to facilitate ease of handling and speed of operation in a completely safe environment.

***In this area, air technology, compared with electric one, proves to be an optimal choice, with significant ben-***



***efits not only from a technical point of view but also in operator use, both in terms of safety and convenience.***

Infact, air motors made by Fiam integrated as components in meat processing tools have these **key features**:

- **IP67 rating** that prevents water/steam/dust from entering the motor
- **High corrosion resistance** due to galvanic that make them highly resistant to aggressive agents
- Fabrication with **high-quality stainless steels** that meet ISO standards
- Cavity-free outer surfaces that prevent dust and dirt accumulation and

and consequent risk of damage or worse short circuits





ensure **ease of cleaning and sterilization**

- Gears processed with **food-grade lubricant** and internal coatings made with specific treatments to reduce vane friction and increase motor life.

**Handheld tools air motors driven** so, for the **safety** aspects related to the **constant presence of water and moisture in production sites** (driven by cleaning and sterilization requirements), **are perfectly compatible with the food industry**, as they can be easily cleaned without the risk of a drop in performance or damage to internal components if the tool is not carefully dried.

Otherwise, tools with electric motors are extremely delicate, as even the smallest bit of dirt could damage them.

This implies scrupulous cleaning activities with very fine drying steps to avert possible short circuits that would irreparably damage the tools, also compromising safety for operators.

Compared to electric motors of equal power, **air motors are able to work withstanding repeated starts and stops** and, if brought to a shut-down, do not generate any overheating, actually cooling down while running and thus preventing any risk of short-circuiting.

Electric tools, on the other hand, have a greater complexity due to the technology used, which makes them more difficult to repair, more subject to the risk of damage, with higher costs to be incurred not only in maintenance, but also for customization requirements to the applications needed.

Finally, the **dimensional factor** is decisive for the inclusion of air motors on handheld tools of different types, especially in terms of overall dimen-

sions and weight. Compared to electric motors, which make handheld tools heavy and bulky, the compactness and low weights of air motors mean in fact that they take up **less space, a quarter of an electric motor of equivalent power**, and favour their **installation on any tool, even the smallest**. Not to mention the low level of vibration transmitted by the motor to the tool and thus to the hand-arm system.

This translates into **ergonomic advantage for the operator**, who can have air tools that reduce fatigue and the risk of "end of shift" injuries, facilitate operations and increase safety in work environments. 🏢

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

**Fiam**®  
PEOPLE AND SOLUTIONS



# Air motors for industrial applications on the food sector.



Compact  
and lightweight



Safe



Heat resistant



Suitable  
for sterilizing



Easy to control



Low maintenance



Rugged



Start and stop  
without overheating



Water resistant

- Meat shaver
- Meat trimmer
- Meat slicer
- Fish deboning
- Plucking machine
- Dehiding machine
- Dairy equipment
- Bottling, capping and filling
- Coating and wrapping
- Clipping
- Sausage processing
- And more...



**Fiam**  
PEOPLE AND SOLUTIONS

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benefits of this italian technology?  
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# Solve Fermentation Challenges Through APPROPRIATE VALVE SELECTION

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

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

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

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

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

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



The fermentation process in the beverage industry requires precise temperature control



## Common Obstacles Make Tank System Upgrades Difficult

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

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

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

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

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

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

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

Other challenges include:

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



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

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

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

### How To Select Valves That Overcome Fermentation Challenges

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

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

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

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



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



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



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

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

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

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

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

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

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

They are also one-third the cost of ball

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


### Automation Further Improves Temperature Control

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

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

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

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

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

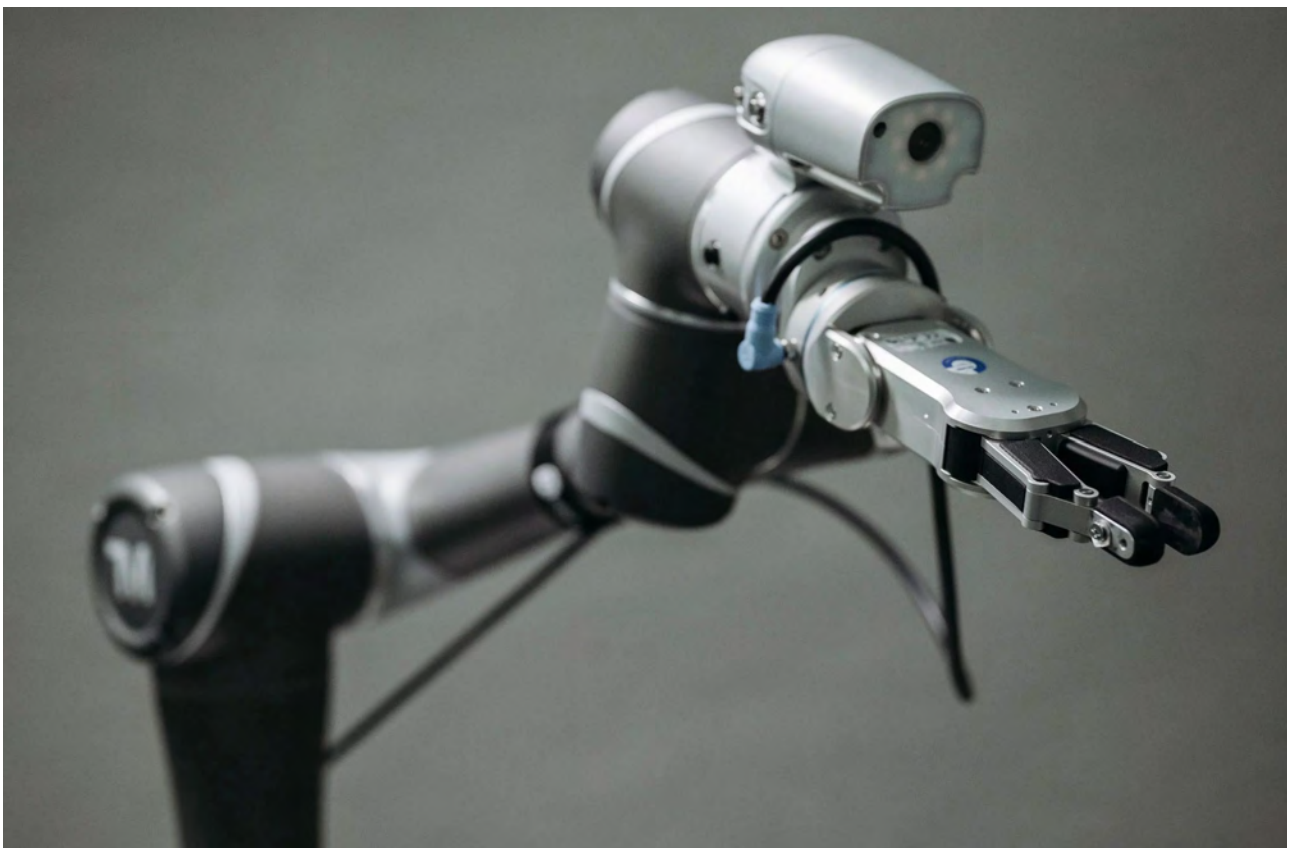
[www.emerson.com](http://www.emerson.com)



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

## “THE WORLD OF PACKAGING BETWEEN ROBOTICS AND ARTIFICIAL INTELLIGENCE”

The use of robotics and artificial intelligence in packaging is increasing, providing benefits in efficiency, quality, and sustainability. However, companies must consider costs and invest in training for effective use



images: unsplash.com

**T**he world of packaging is undergoing a rapid evolution thanks to the introduction of robotics and artificial intelligence. In recent years, advanced technologies have radically changed the way companies produce and package their products, offering advantages in terms of efficiency, precision, and sustainability.

One of the main benefits of using robots in packaging is the increase in speed and efficiency. Robots can work 24/7 without interruptions or slowdowns, improving productivity and reducing delivery times. Additionally, robots can be programmed to work precisely



by **Our Editorial Team**





and repetitively, reducing human errors and improving product quality.

Artificial intelligence is another technology that is revolutionizing the world of packaging. Thanks to AI, machines can continuously learn from their environment, improving their performance and adapting to new situations. For example, machines can use artificial vision algorithms to detect defects or anomalies in products, reducing the risk of errors and improving product quality.

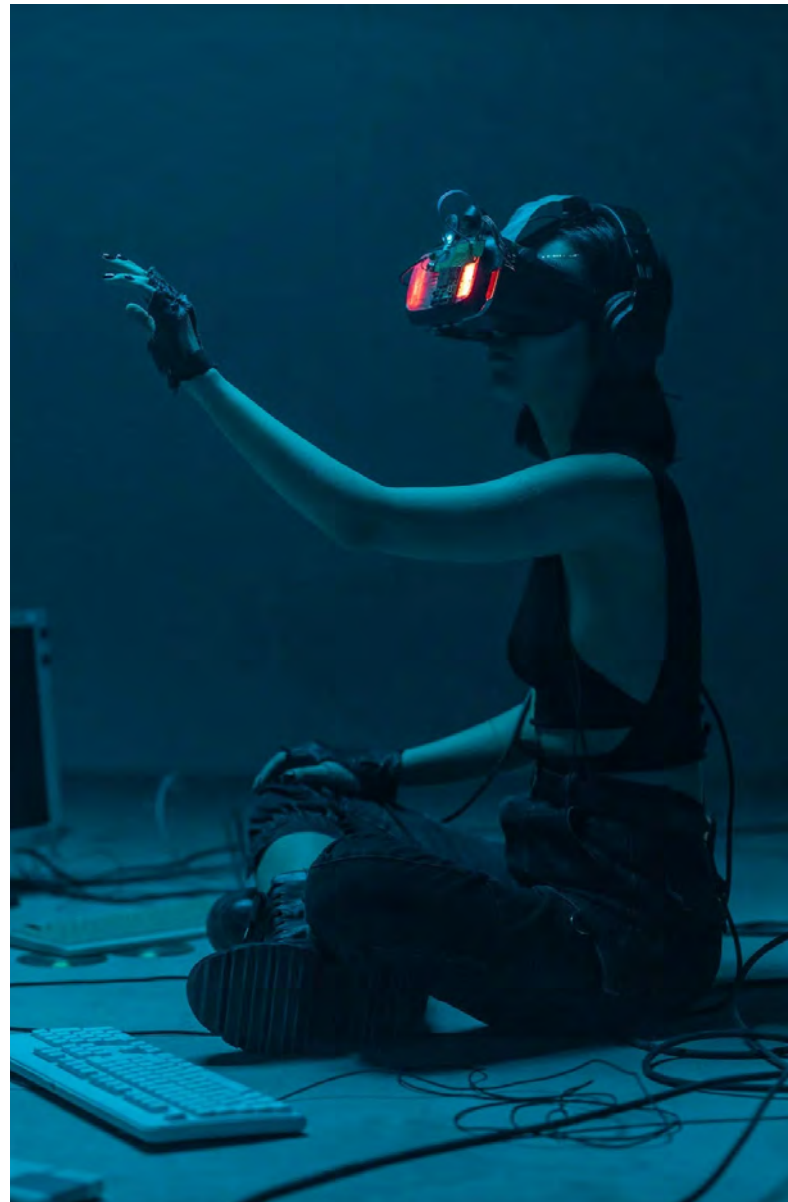
Another advantage of using robotics and artificial intelligence in packaging is the reduction of waste and environmental impact.

Machines can work with greater precision and use only the amount of material necessary to package products, reducing waste and energy consumption. Additional-

ly, machines can be programmed to recycle or reuse packaging materials, reducing environmental impact.

However, the introduction of robotics and artificial intelligence in the world of packaging is not without challenges. For example, companies must invest in expensive technologies and train personnel to use them effectively. Additionally, machines can be subject to malfunctions or breakdowns, causing interruptions in production and additional costs for maintenance.

In conclusion, the world of packaging is becoming increasingly robotic and intelligent, offering numerous advantages for companies that decide to invest in these technologies. However, it is important to carefully evaluate the costs and benefits before making a decision and ensure that personnel are adequately trained to use the machines effectively.



# PNEUMAX: components and systems for industrial automation

*Pneumatic components,  
electric actuation and fluid control*

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

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

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

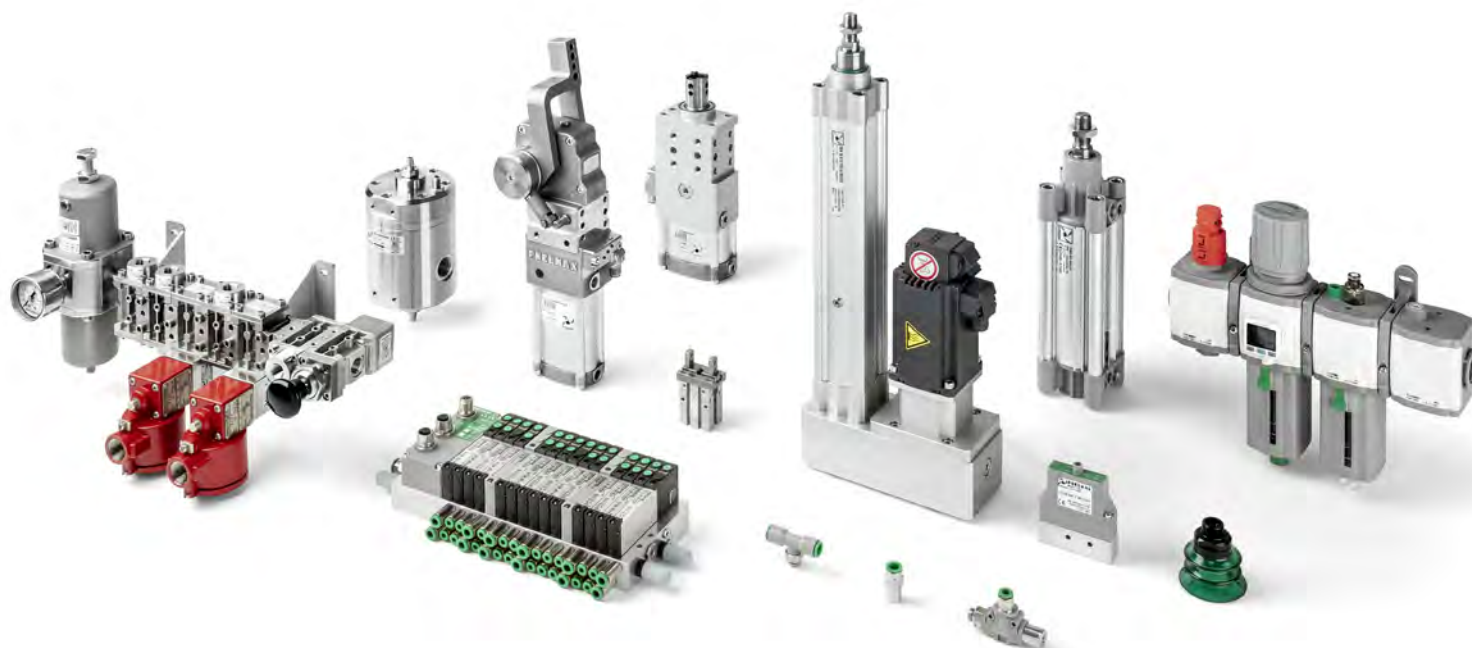
All of the Pneumax Group's manufacturing facilities are located in Italy, the seven units in Lurano (BG) plus Titan Engineering in San Marino. All the facilities comply with the environmental and workplace safety requirements set

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

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







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

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

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

## FCM FITTINGS


### Food Contact Material

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

**Pneumax Automation LLC**  
A Pneumax Group Company

128 Durkee Lane  
Dallas NC, USA

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

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

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



# VISION INSPECTION SYSTEMS

*To automate quality control, support process improvement with data analytics, and optimize pick & place*

**S**ENSURE, a company based in Italy, has been designing and developing, since 2007, complete vision inspection systems equipped with the innovative SENSURE SYNAPSE software suite.

With SENSURE SYNAPSE, it is possible to measure numerous product features (a wide set is included in the system), such as shape, size, and colour, using 2D technology (industrial camera) and perform a full 3D product profile using 3D technology (laser profilometer).

Thanks to the use of thermal imaging and infrared cameras, it is also possible to identify features in addition to the visible ones. SENSURE SYNAPSE can also be configured to analyse features thought to be impossible to manage, such as pattern variations, topping conformity, average colour, slope, and much more, even on the bottom parts of the products.

With SYNAPSE, all the measurements are reliable, repeatable, and accurate, even at high line speed.

With the use of innovative artificial intelligence algorithms and a self-learning mode, SENSURE SYNAPSE identifies the features to be controlled in the products and optimizes the tolerances of the controlled measurements, eliminating the complicated part of setup typical of traditional systems.

Thanks to the ability to work in self-learning, SYNAPSE presents a quick and easy installation and setup phase.



## SENSURE

INNOVATION IN COMPUTER VISION

SENSURE SYNAPSE software suite also offers a complete set of data analytics modules that can provide real-time display and monitoring of measured values, customized reports and statistical analysis, supporting

continuous improvement activities, and improving the quality of the finished products.

Thanks to the SENSURE SYNAPSE software suite with the modular and



customized hardware of SENSURE STARGATE, it is possible to configure a complete vision inspection system that fulfils any operational requirements, even on already existing lines.

The SENSURE STARGATE can be tailored to suit the specific application and production line with a compact and solid mechanical frame, an electrical cabinet with a state-of-the-art operator interface, dedicated hardware for vision inspection, and customized single or multiple rejection mechanisms (air nozzles, traps, retractable belts, pushers, etc.).

The STARGATE solutions are designed to be quickly installed into any new or existing production line, can be fully food grade, and ready for a harsh wash-down environment.

The system also has the possibility of exchanging signals and information with conveyors and/or other machines/systems in the line.

Additional conveyors before or after the STARGATE systems can be designed and installed by SENSURE to make the overall solution a perfect fit.

SENSURE STARGATE solutions are easy to install, calibrate, and operate.

The SENSURE technology is used on highly variable products, such as biscuits, crackers, rusks, bread, croissants, cakes, pizzas, bars, chocolate, sweets, chewing gum, ice cream, and other food products (meat and chicken, cheese, fish, etc.).

**Visit:**

**[www.sensure.it/en](http://www.sensure.it/en)**

**and contact us at:**

**[sales@sensure.it](mailto:sales@sensure.it)**



# CM SOFTWARE SOLUTIONS SRL is a very young and dynamic company

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

## The most important feature of CM Software Solutions products.

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

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







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

Traceability and Performance guaranteed throughout all the supply chain.

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

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

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

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

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

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



# MINI MOTOR redefines format changeover. Introducing FCL, the innovation aligned with the future

**M**ini Motor, Italian leader company in the field of innovative solutions and mechatronics, integrates electronics and computer science into its motors, designed to adapt to the needs of a constantly evolving market such as industrial automation and motion control.

The company, with 58 years of experience and an extensive network of distributors, is currently present in over 50 countries with branches in Europe, the USA, and the United Arab Emirates, in order to reach an ever-increasing number of companies worldwide with its innovations.

The latest marvel from Mini Motor is called FCL (Fast Change Linear), and is the ideal solution for **linear format changes**.

Designed to adapt to all applications that require a linear type of format change, it's available in two versions, both 100 and 200 mm of extension range, applicable both vertically and horizontally. This solution is especially suitable for machines that require frequent format changes, such as the movement of sides and barriers in the adjustment of belts within machine flow.

FCL is made to last over time, thanks to the care and attention used in mate-

rials choice: the shaft is stainless steel and is IP 65 classified, therefore dust and water protected. It can push up to 200 newton of force and supports 5 kg on fully extended shaft, thus ensuring high-level performance.

But the real strength of FCL, like all products in FC family, lies in its versatility and technological innovation. Equipped with the most common field buses for connectivity, it can also be integrated with Mini Motor's new COA (Can Over Air) wireless technology.

Mini Motor offers the possibility to adapt FCL to the specific operational needs of customers, providing customized response to the most complex

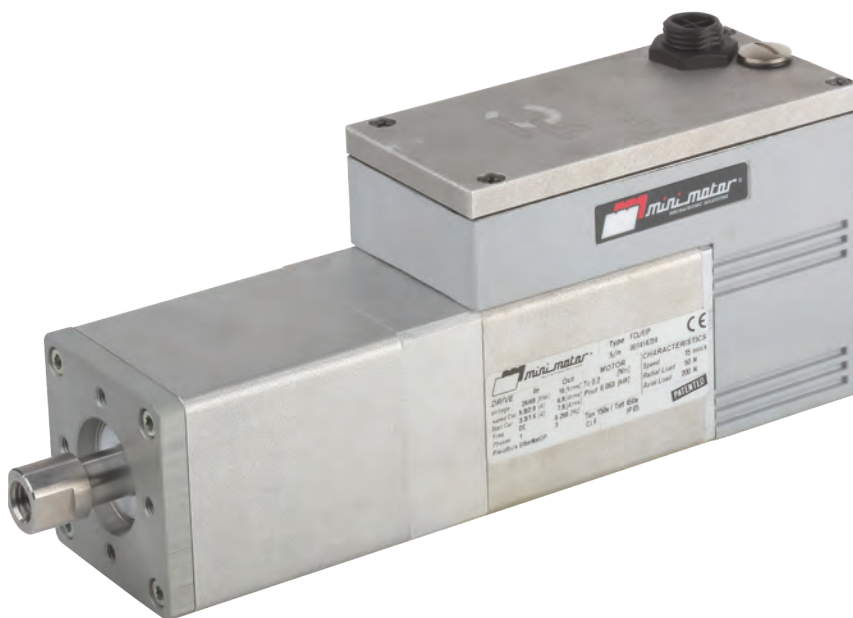
challenges, as an added value to the product.

With FCL, Mini Motor does not just offer a quality product, but proposes an integrated solution, that can meet the most different needs and increase efficiency and productivity by reducing machine downtime.

A real revolution in the world of format change, which once again confirms the company's commitment to innovation and customer satisfaction.

A commitment that, as demonstrated by FCL, shows no limits. 🏠

**www.minimotor.com**





# 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.



**40** YEARS  
ANNIVERSARY

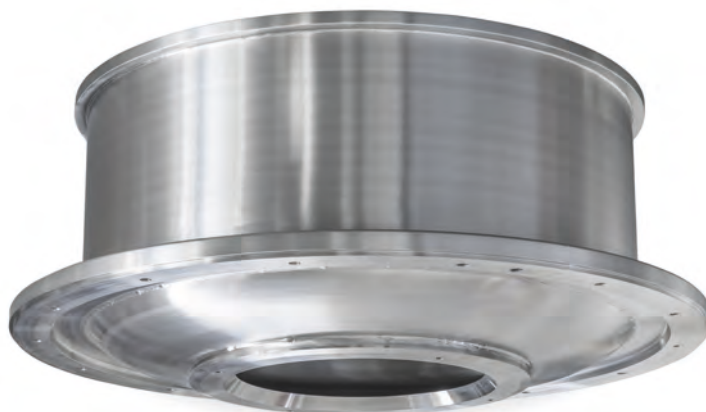
In fact technical expertise and knowledge go hand in hand with the **quality of the materials** and the ability to turn traditional artisan metalwork fabrication into expert joining technique.

From project development to product manufacturing careful examination of any special production needs is definitely essential to find the ideal solu-

tion 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)



# EXPERTS IN CREATIVITY, innovation & sustainability



**A quality designed to last.** This is Lawer's mission statement, a Biella based company, internationally recognized for the excellence of powders and liquids dispensing systems. This excellence begins with a preliminary analysis phase, to the equipment commissioning, to ensure safe and automated systems, operated by a high-class software which is able to adapt itself to the manufacturing companies' changing needs. Quality is also the ability to provide the most efficient service and maintenance, being always on time and close to its customers thanks to a worldwide presence.

Since the beginning Lawer has always implemented the strategic decision to invest on people, research and new technologies. Thanks to the analysis and development of the technical department the company shows its strong projecting capabilities. The task

of finding the most innovative technical solutions for the systems continuous improvement is essentially provided by a qualified and professional team, which is constantly updated and trained with new technologies.

For this reason, Lawer continues leading in an increasingly competitive market. Lawer's dosing systems automatically weigh all the powder and liquid ingredients present in the recipes and batches, where the micro dosage of ingredients is required.

All Lawer's systems are the result of Lawer's 50-year experience and know-how in the design and manufacturing of dosing systems for many different applications in different types of industrial productions.

With the automatic powder dosing systems, it is possible to grant:

- **The highest quality of the finished product**

- **The highest weighing precision**
- **Replicability of the recipes**
- **Right balance of raw materials**
- **Production management, efficiency and cost reduction**
- **Complete confidentiality of know-how**
- **Optimisation of production, less production time**

**More time/less costs**, the automatic dosage system reduces the production time with consequently recovering of efficiency and marginality.

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

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





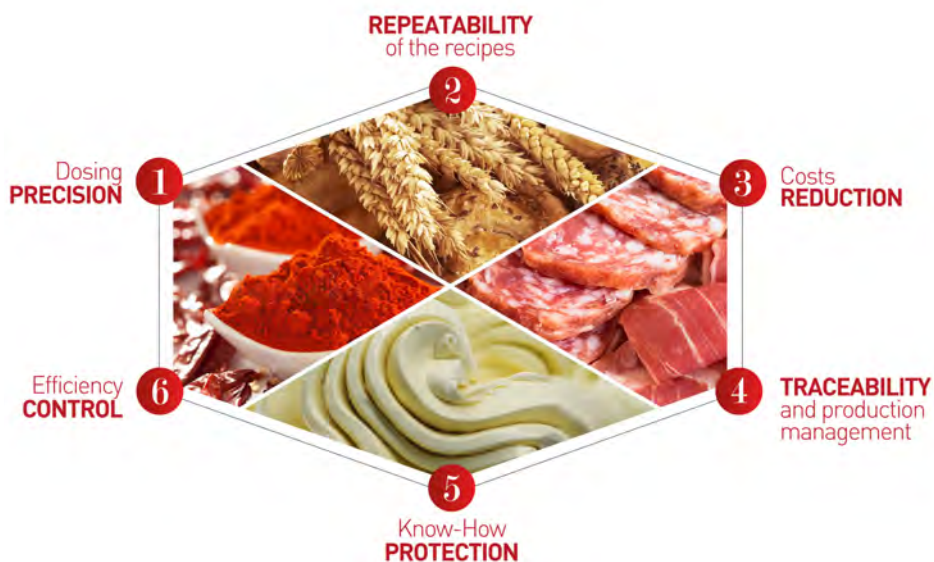
single raw material or each single recipe accessing to a protected area.

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

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

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

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



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

gle, double and multi scale technology (**mod. UNICA TWIN, UNICA HD & SD and mod. SUPERSIN-CRO**), with different levels of accuracy (**1gr – 0.1 gr or 0.01 gr**) and different capacity of powders' storage (from **50 lt** up to **300 lt.** capacity of each hopper). Lawer is the ideal partner for the automation of the powder micro-ingredients dosing. 🏭

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

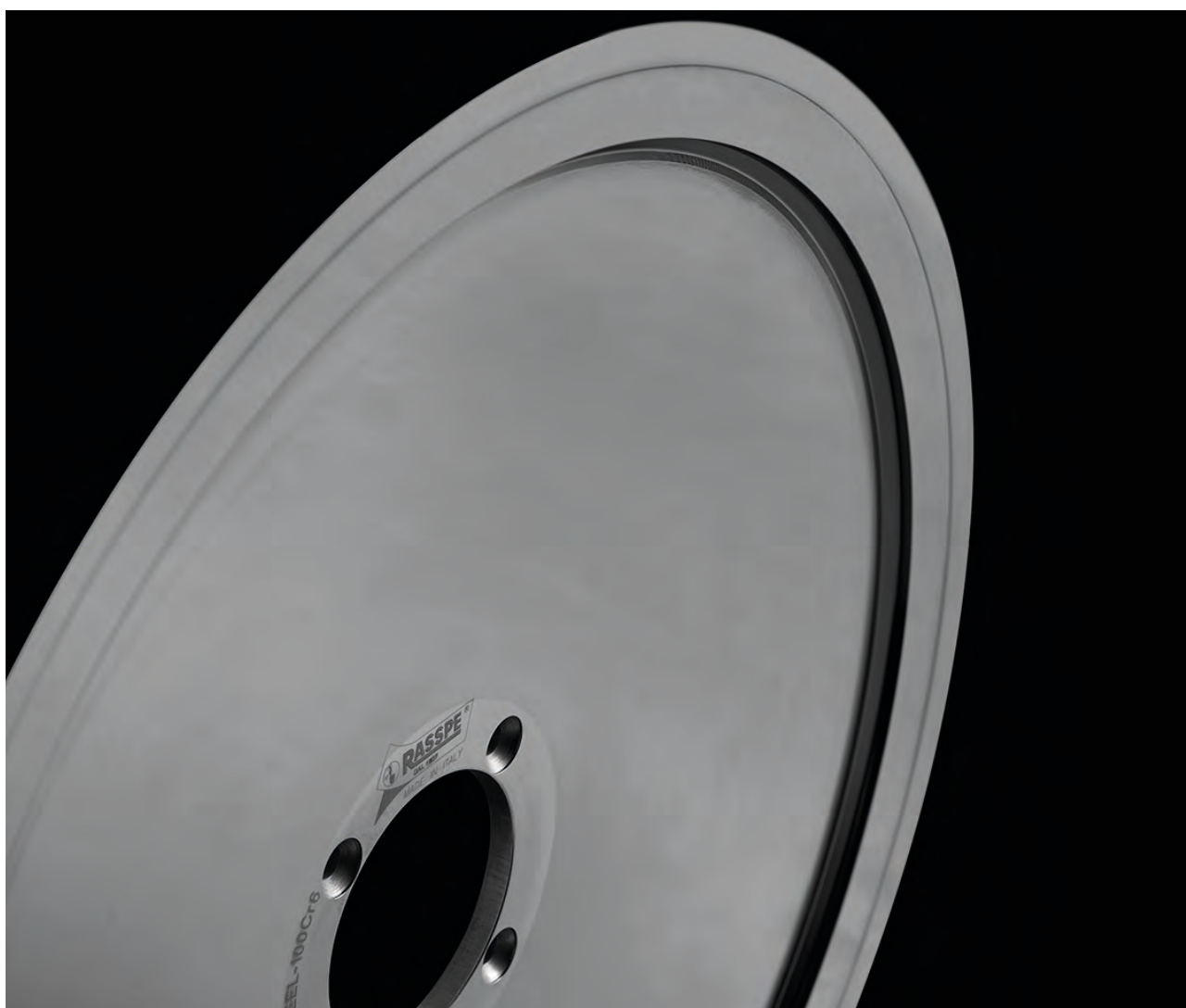


**LAWER®**  
dosing & dispensing systems

**FOOD**  
processing

# RASSPE BY CHIARAVALLI GROUP: tradition meets innovation

*RASSPE Blades the most ancient brand of blades for slicing machines was established in 1827*



**R**ASSPE Blades is a unique symbol of history and innovation: the most ancient brand of blades for slicing machines was established in 1827 and shines nowadays within the innovative environment of CHIARAVALLI Group.

Today, in fact, RASSPE Blades are a 100% Made in Italy excellence prod-

uct that joins 30 years of craftsmanship know-how with the productive strength of a multisectoral Group.

Starting from the design of each model, passing through the study of the numerous phases of production, up to their development and application, everything is based on the passion for a unique product.

Each step is the outcome of years of experience and constant innovation dedicated to refining each detail that pours into unmatched quality blades for slicing machines.

What makes RASSPE a leading player in its sector is not just quality: thanks to the latest productive machines, more than 30 000 blades are monthly pro-





DIVIS

CHIA



duced in the group plants to grant the supply of a vast warehouse to support all customers in such a complex macro-economic context.

Serving worldwide customers, RASSPE Blades perfectly embodies the idea of a group with an Italian heart that deals on the global stage.

Such expertise within the food industries represents for the group a fun-

damental asset: RASSPE team will be leading the Food Division of the Group, founded to expand the range of products offered to the alimentary sector.

From tensioners and open transmission components to electric motors CHIARAVALLI Group manages various products that are at the foundation of the food industry machines and that thanks to RASSPE expertise

represent a tangible opportunity for growth for all the group.

Founded on past success, fueled by the actual challenges, and projected towards the future, CHIARAVALLI Group has in RASSPE one of the gems that shines and will shine even more, just like one of its stunning blades. 🏠

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



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

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

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

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

or a characteristic and consistent taste.

The added value is not limited to improving product quality.

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

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

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

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

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

## **FARAMIX HH 105 for meat-no-meat burger**

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







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

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

#### **CHARACTERISTICS OF THE FINAL PRODUCT WITH FARAMIX HH105**

- very juicy despite the absence of fats

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

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

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

#### **A certified quality production plant**

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

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

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

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

**[www.faravelligroup.com/functional](http://www.faravelligroup.com/functional)**  
**[fara@faravelli.it](mailto:fara@faravelli.it)**



# NIRSO EZIO: since 1969, an Italian excellence

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

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

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

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

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

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

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

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







requested in the preparation of foods such as cured meats. Another strong point of the company concerns the sharpening of molds and blades of any shape and size, with a department that presents high quality machinery.

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

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

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

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

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

**www.nirsoezio.it**  
**info@nirsoezio.it**



# MERGER SYSTEMS IN PACKAGING LINES: a short guide for selection



**T**he presence of merger systems in the packaging lines is a significant sign of a very high level of complexity and automation. The selection of the correct device is not trivial and has a strong impact on the quality of the products and the proper functioning of the downstream machines and in general on the efficiency of the line.

There are many types of mergers, but the main ones fall into two categories: **pneumatic or accumulation unifiers and dynamic unifiers.**

Accumulation types have “gates” on the entrance lanes which remain closed waiting for the convergence section to be free, then releasing the rows of products in sequence. This simple and cost-effective solution have **two important prerequisites:** the products must be able to withstand the pressure during the accumulation phase and the downstream machines must be able to receive the products in trains without being stressed. The first point is intuitive because it concerns the integrity of the products and it means that those eligible are boxes,

trays, stacked products in tight wraps. It is more important to deepen the second point though. At the exit of the merger, the products are attached to each other or in any case very close, but the speed of the belt is equal to that which would be obtained with regularly timed products with a gap between them equal to the size of the product itself. The average productivity of the line does not change, but when the train arrives downstream, the instantaneous one, from the point of view of the machine, is double. For this reason, either the machine is able

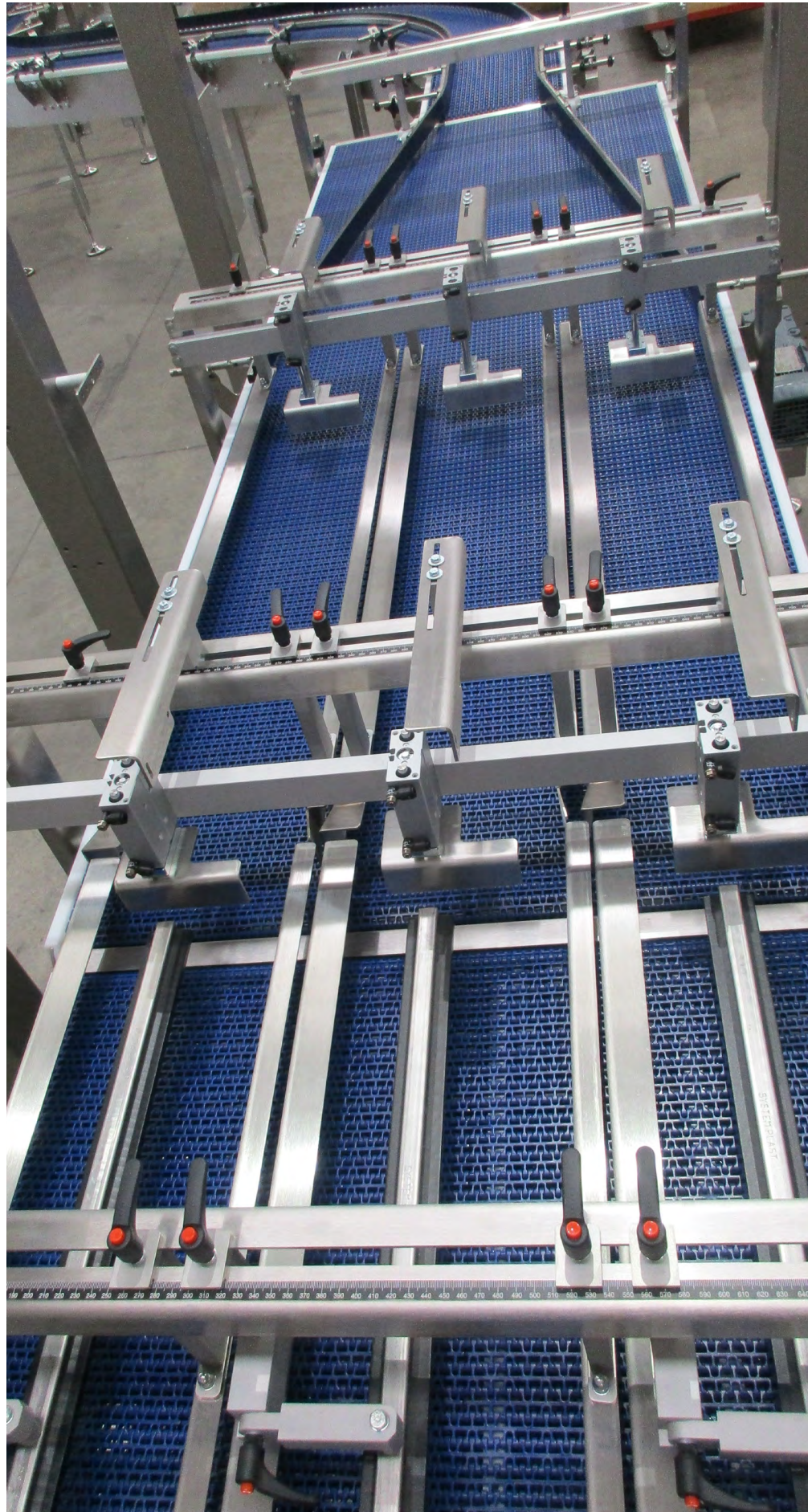


to handle the situation, or it is necessary to normalize the flow with a slow-down belt and an acceleration one after the unifier, which clearly requires more footprint, two extra motors and a more complex control logic.

When these premises are not verified and the products cannot be accumulated, due to the risk of overlapping (typically flowpacks or pillow bags) or damage due to excessive pressure or because the downstream machines require the products to be presented at a regular frequency with adequate distance between one product and another, then it is necessary to use a **dynamic system**.

A dynamic merger is a scalable system composed of a series of phasing belts that speed up or slow down the products arriving from the incoming rows in order to create the necessary gap to prevent two pieces from appearing at the convergence point at the same time. In these devices products are dealt with always one by one thus avoiding to have group of products while ensuring a regular spacing. As the production rate increases, the number of phasers required also increases. The fastest machine developed by MH is the HP dynamic systems that can reach throughputs up to 600 ppm for 150 mm long flowpacks. Depending on products' weight and packaging up to 5 phasing conveyors with brushless drive and vacuum suction can be used to handle the steep accelerations. 🏭

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





# On the way to new markets

## *SOMIC opens subsidiary in Bangkok*

**F**rom December 2023, German packaging OEM manufacturer SOMIC is expanding its sales, after-sales and engineering expertise covering the South-East Asian markets from its newly founded subsidiary SOMIC Packaging Asia Pacific Co. Ltd. in Bangkok, Thailand.

Somic known for their end-of-line machinery for secondary and tertiary packaging, has built up an excellent reputation in Europe and the USA over the course of the company's almost 50-year history.

More than 500 employees worldwide form the basis for the company's success and continued growth. SOMIC machines provide users in the food, non-food, cosmetics, and pet-food industries with maximum safety for the packaged products and maximum cost-effectiveness.

Customers worldwide value SOMIC's portfolio for its integrated machine design, which handles all work steps in a single machine, from carton infeed to product grouping to carton sealing. At INTERPACK 2023 in Düsseldorf, SOMIC received particular attention for the new SOMIC 434 machine generation.



### **SOMIC 434 in the Bangkok showroom**

SOMIC's 434 wrap-around packing machine will be available for viewing and demonstrations in the new showroom in Thailand.

The sales and service team will look after all customers in the Southeast Asian region from Bangkok. "We can name numerous projects of well-known large corporations as references. These global players operate internationally and naturally demand great efficiency in packaging processes for their production sites in the Asian region," explains Patrick Bonetsmüller, Managing Director of SOMIC. Similar to Asia, SOMIC has

been using its own sales and service location, SOMIC Packaging Inc. in Eagan, Minnesota, USA, for the support of American customers for about 10 years.

A comprehensive service is available for all regions. Parts are manufactured at the German site: with its high vertical range of manufacture, the company stands for the highest machine quality and service life. 🏢

**somic**  
Engineered to perform





# EXHIBITIONS 2023-2024

## 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.

## IBA

22-26/10/2023   
MONACO

Fair for the bakery and confectionery  
industry.

## 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

## **CIBUS TEC**

**24-27/10/2023** 🏛️

**PARMA**

Fair for food & beverage technologies trends.

## **SUDBACK**

**26-29/10/2023**

**STUTTGART**

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.

## **ANUGA FOODTEC**

**19-22/03/2024** 🏛️

**COLOGNE**

Fair on food and beverage technology.

## **LATINPACK**

**16-18/04/2024** 🏛️

**SANTIAGO CHILE**

International packaging trade fair.

## **HISPACK**

**07-10/05/2024** 🏛️

**BARCELONA**

Technology fair for packaging.

## **FACHPACK**

**24-26/09/2024** 🏛️

**NUREMBERG**

International packaging trade fair.

## **SIAL**

**19-23/10/2024** 🏛️

**PARIS**

Fair on food products.

## **ALL4PACK**

**04-07/11/2024** 🏛️

**PARIS**

Exhibition about packaging technology.

## **SIMEI**

**12-15/11/2024** 🏛️

**MILAN**

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

## **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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GMBH & CO.KG**

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