

FOOD

PROCESSING

it. MAGAZINE
n° 6-2023

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BIRTHDAY CAKES LINES



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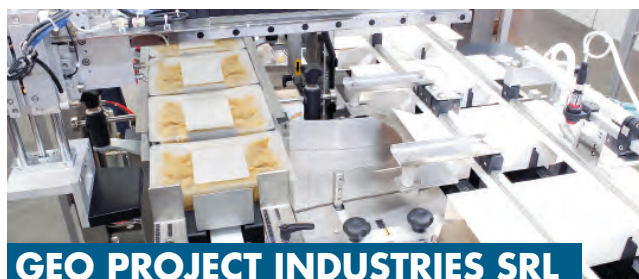
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GEO PROJECT INDUSTRIES SRL

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SONIA V. MAFFIZZONI
Editorial Manager

In the confectionery and industrial pastry sector, attention to the quality of raw materials and craftsmanship has become a priority. While industrial production ensures quantity, an increasing number of brands focus on the origin and quality of ingredients.

The use of sustainably sourced cocoa, the use of high-quality coffee, and the use of fresh fruit and natural extracts for flavors have become central points. The combination of efficient industrial techniques and craftsmanship in the handling of raw materials allows for preserving the freshness and authentic taste of products. This attention to high-quality raw materials is reflected in the care for details and the creation of healthier sweets without compromising on taste. The confectionery industry is embracing an approach that values authenticity and quality, meeting the needs of consumers who are attentive to ingredient sourcing and the production process.

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GORRERI, the cakes process company since 1987

Gorreri Food Processing Technology is an Italian producer of turn-key lines and tailored machinery for the industrial and semi-industrial production of various types of cakes. A complete range of cakes processing technology, designed on customers' production needs, according to an expertise of more than 55 years.

THE COMPANY. Founded by Mr. Luigi Gorreri, the actual President, the Company is still led by the Gorreri family, which collaborates directly with customers on all types of new projects, turning product ideas into running production lines and suggesting processing solutions based on a know-how, directly gained on fields worldwide, which is crucial in solving, avoiding, and preventing production issues.

THE RANGE. Gorreri produces a wide range of industrial machinery,

designed aiming top performance and optimization of space, time, and costs at once. A wide range of industrial machinery, from mixing equipment up to decoration and injection devices, passing through ultrasonic cutting devices and robotic systems.

Gorreri machinery is developed to achieve top-level performance and is all designed according to an advanced hygienic concept to avoid product contamination and according to a special idea of no-tools-maintenance, as well as being strongly built to work 24 hours a day, 7 days

a week as industrial manufacturers require.

MIXING EQUIPMENT. The only way to get the best final product is to start with the perfect batter and dough preparation. That's why the Gorreri Team has developed and refined over the years, different concepts of mixing systems.

TURBOMIXER TECHNOLOGY, Gorreri turbo aerator in continuous, unmatched in speed, compactness, and quality of the final products. Refined in more than 30 years, TURBO-



PLANETMIXER

MIXER with VERTIMIX Technology mixes, emulsifies, and aerates creams, whipped cream, parfait, meringue, and any kind of soft dough. Turbo-mixer range has endless technical solutions, all studied to optimize customers' production process, merging the high and unique performance of Vertimix Technology to advantages of continuous mixing, to grant uniformity, softness, and compactness structure of batters and creams, reducing thickening and emulsifying agents. Thanks to the TURBOMIXER TECHNOLOGY, with its unique ability to whip egg whites to 180 gr/l, Gorreri has developed different systems to produce in continuous special products like chiffon-cake, angel-cake, lady-fingers, replicating handcrafted process solutions on high-scale productions.

PLANETMIXER is a range of vertical, pressurized planetary batch mixers, able to speed up the mixing and the preparation of any kind of hard dough, batter, and cream, available in six different capabilities (from 120 l up to 800 l) to satisfy any production request. Each PLANETMIXER is fully

customizable and can be equipped with a full range of options like warming and cooling systems, steam, automatic charging and discharging of ingredients, vacuum, etc.

LAST GORRERI INNOVATION. CUTTERMIXER SCRAPS RETRIEVER. In addition to the Turbomixer and Planetmixer ranges,

Gorreri has designed a new and innovative mixing equipment, studied to chop, rehydrate, and melt cakes and sponge-cake production scraps.

CUTTERMIXER allows the recovery and reuse of 100% of production scraps, helping companies save costs, personnel, and energy and being more sustainable as well.



TURBOMIXER
GMG MODEL



CUTTERMIXER

MUFFINS AND DOSED PRODUCTS INDUSTRIAL LINE



TAILOR MADE INDUSTRIAL LINES. GORRERI designs and manufactures different solutions for the industrial and semi-industrial production of any kind of cake.

Originally known as a reference company for sponge-cake industrial processing lines, mastering the entire process, from batter preparation to decoration, Gorreri had developed over the years a complete and skilled expertise in the processing of any kind of cake, like cup-cakes, muffins, dosed soft battered cakes, shaped dosed cakes, multi-color dose cakes, birthday cakes, slab cakes, sponge cake based products and sponge-cake semi-finished products, lady fingers, individual desserts, tiramisù, cheese-cakes, macarons, meringue, pies, and tarts.

LEADER IN FRESH AND FROZEN BIRTHDAY CAKES LINES.

One of the fields where Gorreri has developed a matchless expertise in the last 15 years is the industrial process of birthday cakes, which can be sold by producers both fresh or frozen, due to the fact that Gorreri technology allows to build up cakes both with and without the need of rings or moulds. Each line is able to process, with the need of few operators, up to 1500 cakes/hour fully automatic and can be customized according to customer's recipes and references with pick and place for cake disks, different dosing systems designed according to cream structure, jam and viscous products dosing devices, masking devices which can mask two cakes in less than 3 secs, lateral and top graining systems for nuts, sprinkles, grain, powders, flakes and chocolate chips, top decorations as rosettes and twisted dallops and robotic systems to write or replicate any kind of image. In addition to fully automatic lines, GORRERI has developed one of the smartest semi-automatic processing solutions, able

to produce up to 120 cakes/hour. MULTIMATIC 300 allows not only to standardize and speed-up production with just one operator but can also be used for many other applications by simply changing tools, like dosing cakes, filling products, and enrobing cakes. All in a reduced space and on wheels. That's Gorreri idea to optimize customers' production. Gorreri Birthday Cakes Lines allow produc-



BIRTHDAY CAKES INDUSTRIAL LINE

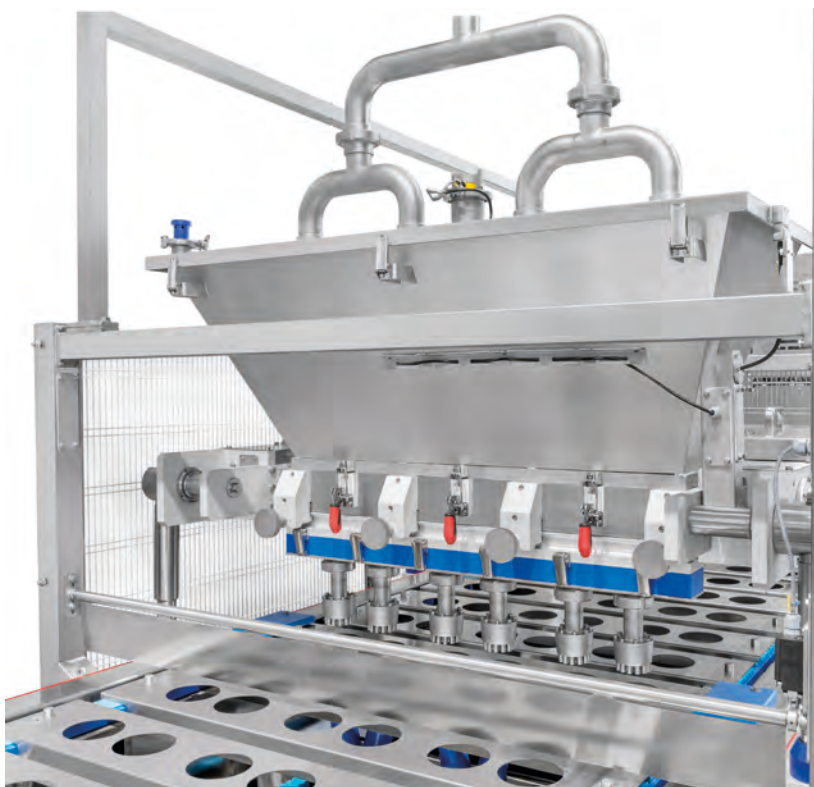


ers to improve quality, standardize final products, improve production and dramatically reduce the number of operators especially if matched and fed in continuous by TURBOMIXER Technology for the preparation of creams and whipped cream.

MUFFINS AND DOSED PRODUCTS LINES. Industrial and semi-industrial lines for the production of any kind of dosed product, shaped, dual colour, enrobed, decorated, filled, and grained. Gorreri dosed products lines are all powered by Dosatronic Technology, an electronic dosing concept to grant extreme precision and uniformity of each dosage, both for dosing, injecting, and decorating. It grants endless repeatability of the process cycles even with the stickiest and the most viscous products. Any muffins and dosed products line is furthermore studied to grant precision and ease of use, according to the highest standards for hygienic design.

TIRAMISÙ AND INDIVIDUAL DESSERTS LINES. Thanks to the high precision of Gorreri Dosatronic Technology and the matching with

INDIVIDUAL DESSERTS LINE



Turbomixer to directly feed hoppers in continuous with the perfect machinable creams, Gorreri, always starting from customer's needs, has recently introduced on the market complete and fully automatic individual desserts

lines, completely customizable and able to produce up to and endowed with plastic cups depanner, pick and place devices for biscuits and sponge-cake disks, decoration stations to apply jam, icing, chocolate, grains, and powders for top décor, and automatic lid depanner device. 🏠

www.gorreri.com



INDIVIDUAL DESSERTS LINE



SOREN: fully automatic food production processes

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

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

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

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

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





and construction of the electrical and automation components.

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

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

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

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

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

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

www.soren.it



ICA: game-changer in the food industry



The food industry is highly competitive, and companies must make crucial business decisions to stay ahead of the curve. One of the most critical investments an emerging food company can make is in reliable and long-lasting equipment that offers production and pacing flexibility. When it comes to packaging, ICA's Aromapack Series machine is a game-changer in the food industry.

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

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

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

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

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

Exceptional design standards have been

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

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

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

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

Ask more info on Ica flour packaging machine at com@icaspa.it



“ TECHNOLOGY AND CANDY: A SWEET REVOLUTION ”

In the food industry, the production and packaging of candy have undergone a digital transformation, thanks to the adoption of advanced technologies that improve efficiency, safety, and sustainability.

At the heart of this technological revolution is advanced automation. Production lines are now equipped with robotic systems that manage each phase with precision and speed, from cooking to the shaping of candies. These systems reduce human errors, increase production, and ensure consistent quality of the final product.

Artificial Intelligence is redefining the personalization of candy. Through machine learning algorithms, it's possi-



by [Walter Konrad](#)





images: pexels.com



images: pexels.com

ble to analyze consumption trends and develop new flavors, shapes, and colors that respond to the changing preferences of consumers.

This data-driven approach allows companies to stay competitive in a dynamic market.

Packaging plays a crucial role. New packaging technologies not only improve efficiency but are also oriented towards sustainability. Biodegradable and recyclable materials are increasingly used to reduce environmental impact.

Moreover, smart packaging systems help reduce material waste while ensuring effective product protection.

Food safety is another area that benefits from technological innovation.

Advanced monitoring systems and IoT sensors ensure that each stage of production and packaging complies with safety standards. Furthermore, traceability is improved thanks to

latest news

technologies like blockchain, which allows tracking the journey of candies from the factory to the consumer.

The adoption of these advanced technologies in the candy industry not only optimizes production processes but also paves the way for creative innovations that meet the needs and desires of consumers. This combination of tradition and innovation ensures that candies will continue to be a sweet pillar in the food world.



images: freepik.com



Industrial Auctions



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Online auction machinery for the food industry
on behalf of Windsor Food Machinery Ltd in Ashford (UK)



Online auction machinery for the food industry due to the reorganisation
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INTER SICOP 2024: unites the bakery, pastry, ice cream and coffee industry in Madrid

With three months to go, 85% of the stand space has already been confirmed



The fourteenth edition of the International Bakery, Pastry, Ice Cream and Coffee Exhibition, InterSICOP 2024, organised by IFEMA MADRID, has sparked great expectation in the industry with the confirmation three months ahead of the event (17 to 20 February) of filling 85% of its exhibition area. Companies and professionals will be reuniting, two years after the last edition, to celebrate this big biennial event, the only one dedicated exclusively to this industry in the Iberian Peninsula.

At a time when the world of baking and pastry has regained the spotlight, with new business models and innovative products and trends, the hosting of INTERSICOP, where the leading firms in machinery for bread and pastry production, as well as for the ice cream and coffee industry, will all be present, is essential for updating

and renewing equipment and for learning about the latest market trends.

A professional event that brings together all the innovation and latest technologies in the industry, and which is aligned with the latest trends and consumer demands, who want fresh products and are committed to traditional and artisan products, even





ignoring the price increases that have affected this sector, as well as the rest of our economy. And at the same time, prioritising the growing interest in healthy and quality products.

One of the big new features of the next edition is that for the first time it will coincide with Coffee Fest, an event that is highly-acclaimed by coffee lovers and professionals alike, which will be running concurrently in Hall 14, seeking to promote the culture of speciality coffee.

Coffee Fest will be presenting an extensive agenda of lectures, workshops, coffee routes through the capital, and coffee sampling areas. In short, an event that will contribute to enriching InterSICOP's usual extensive exhibition offering.

The InterSICOP trade fair will be complemented by a packed programme of conferences, seminars, competitions, workshops, etc., which will provide a first-class space for analysis and reflection.

In addition to this, the digital platform LIVEConnect has been activated, which allows companies and professionals to maintain permanent contact beyond the timeframe of the fair, reinforcing the face-to-face experience. 🏠

www.ifema.es/en/intersicop

TRADITION, INNOVATION AND QUALITY

The Perfect Triangle of PANIFICIO COLACCHIO





In the context of Calabria's exceptional culinary landscape, Panificio Colacchio stands out as a unique reference point, where tradition, innovation, and quality merge in an extraordinary combination.

This company is much more than just a producer of gastronomic delicacies; it's a perfect example of how traditional art can be improved and amplified by modern technology

The Calabrese Tradition: A Heritage to Preserve

Panificio Colacchio is deeply rooted in Calabrese tradition, and this heritage is a treasure that the company commits to preserve and enhance.

The artisan techniques, handed down from generation to generation, are the very essence of this company, a continuous homage to the authentic gastronomic culture of this region.





**Rough pastry,
Tough Texture
...Calabrian style.**

Here, the past is respected and honored, ensuring that the historical roots never fade away.

The Innovation that Transforms Taste

But what makes Panificio Colacchio truly special is its ability to combine tradition and innovation harmoniously.

The company embraces modern technology to elevate Calabrese delicacies to new heights of quality and taste.

A striking example of this synergy between old and new is the use of packaging machines from the TECNO PACK group of Schio.

These packaging machines represent a step forward in quality and safety of packaging.

The provision of more than one horizontal packaging machine, including a special H4S machine for creating a bauletto bag with four perimeter welds and a double bottom with folded fins in paper film for Diamond line long pasta with a Shrink Tunnel, is an example of Colacchio's dedication to quality and innovation.

The shrink film packaging machine for trays & Traditional Friselle with horizontal single fold offers significant advantages.

Its cantilevered structure facilitates sanitation and accessibility to main components, ensuring both hygiene and safe maintenance.

The Result: Exceptional Quality

The combination of tradition and high-quality technology results in an exceptional outcome for Colacchio



TRADITIONAL ART

EXCEPTIONAL QUALITY

products. Each delicacy, carefully packaged, is a celebration of Calabria, where tradition meets culinary perfection.

Quality is the watchword, and every step of the production process is aimed at ensuring that each bite meets the highest expectations of customers. In conclusion, Panificio Colacchio is an example

of how tradition can thrive and grow through innovation and high-quality technology. Here, every product is a testament to the love for Calabria, the passion for culinary perfection, and the dedication to uncompromised quality. Each bite is a journey through the history and future of gastronomy. 🏠

Tecno Pack
PACKAGING MACHINES

IFP
PACKAGING

SP
general system pack

Skilled®
Group
Think. Make. Move!



FOOD
processing

VIMCO: as partner for end of line solutions

Vimco is an Italian company specialized in the secondary and end of line packaging sector for cardboard applications.

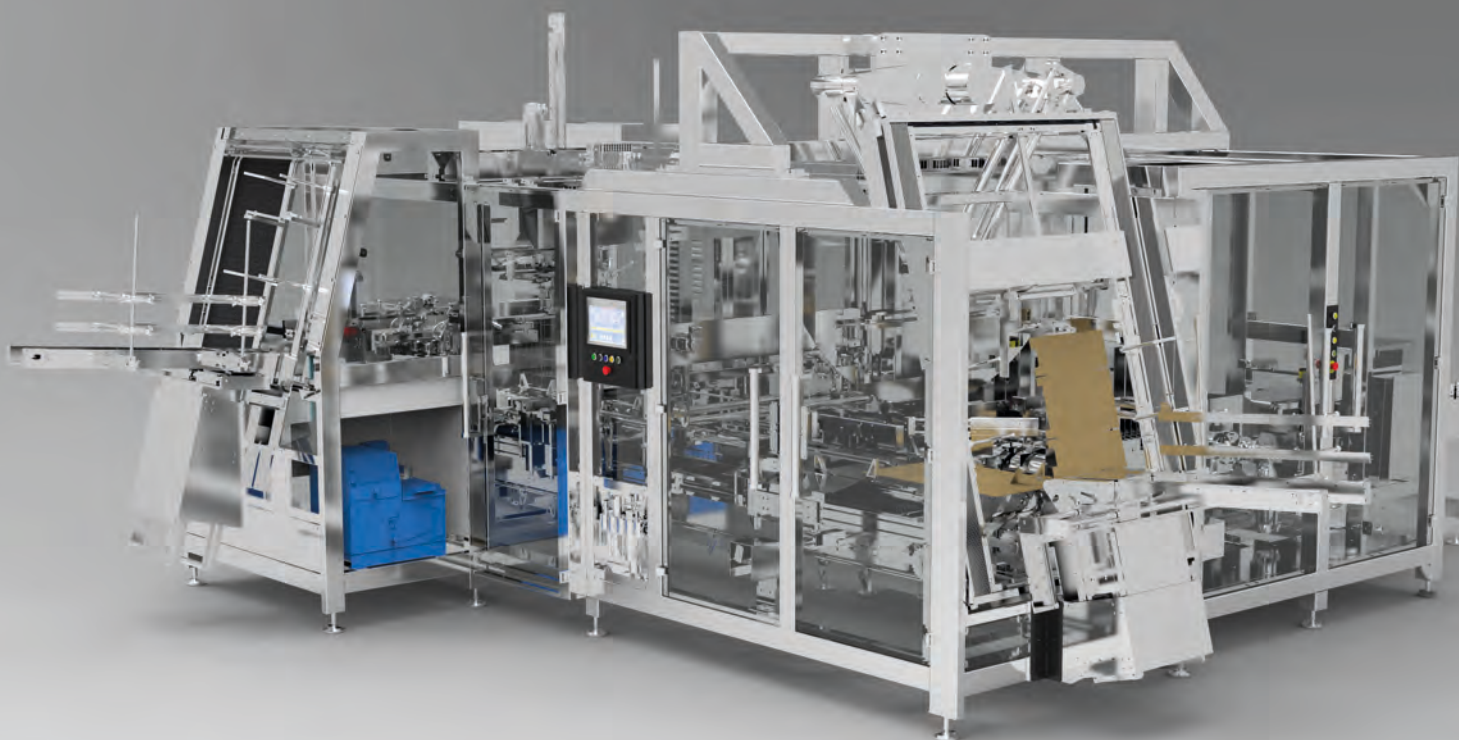
In the latest years, Vimco has grown incredibly thanks to the study, the development and realization of its own robotic solutions in order to be present on the market as turnkey partner for this sector.

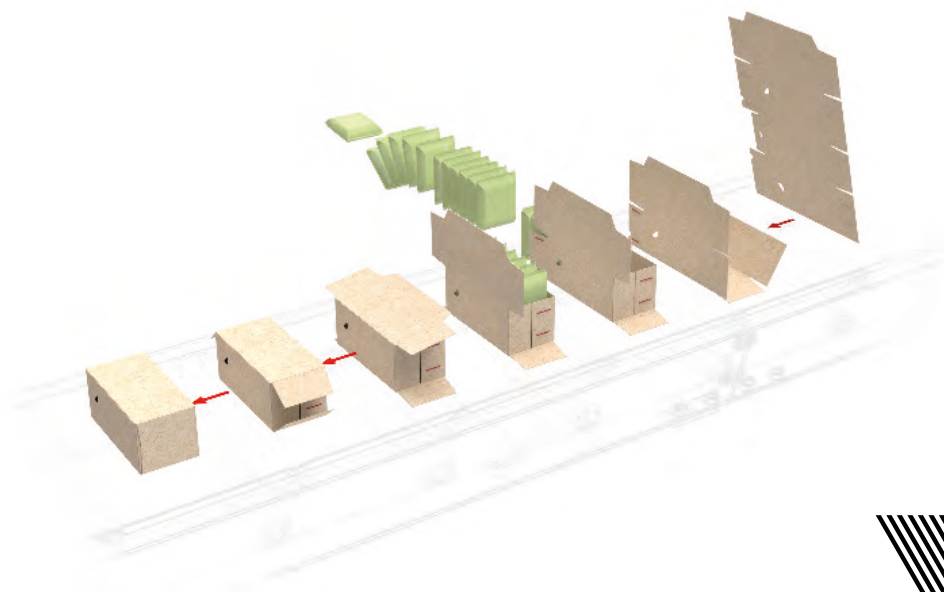
A sector that has become more and more important for Vimco is the packaging of end of line solutions, i.e., the forming, loading, and closing of

shipping cases. Vimco has in its portfolio applications for both American cases and complete wrap around cases, trays or display box.

The peculiarity for these machines is indeed the versatility in the realiza-

tion of different packaging possibilities. The case of end of line solutions is not a simple shipping case anymore but it becomes more and more a display box where an even higher attention to the quality of the box is required.





and configurations in the box and type of cardboard (thin and micro-wave).

As usual, the challenge is to respond to the needs of our customers by supplying a versatile and user-friendly equipment. 🏢

To discover the complete range of machines, visit www.vimco.it



As per all Vimco machines, these applications are studied and realized according to the customers' requirements and specifications.

The end of line solutions are often supplied in line to Vimco machines for the secondary packaging or as solution for display products in bags. Vimco has indeed developed different solutions for wrap around machines for different markets as for example petfood and chocolate industries.

In the first example, the challenge of the project is the speed.

The request of an important producer of petfood was to supply solutions to pack pillowbags and doypacks with an incoming speed of 500 pieces per minute in different configurations.

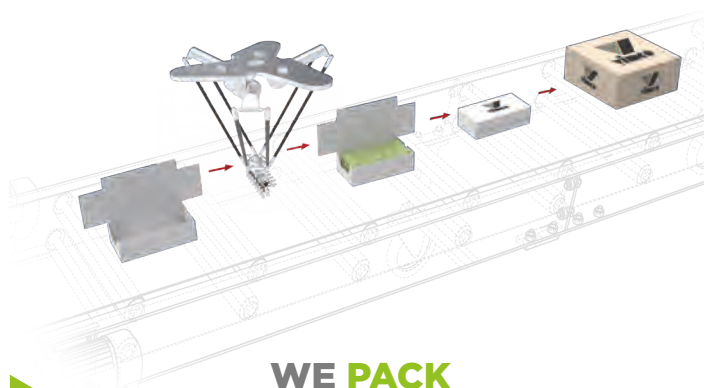
In the second example, the feature of the machines is their versatility.

For a big producer of chocolate Vimco has supplied both wrap around and case packing machines.

The equipment is dedicated to the packaging of chocolate bars with many different grammages

OUR PORTFOLIO:

- FORMING MACHINES
- CLOSING AND LIDDING MACHINES
- CARTONING MACHINES
- SLEEVING MACHINES
- END OF LINE SOLUTIONS
- COMPLETE PACKAGING LINES



**WE PACK
YOUR WISHES!**

vimco.it

“ WORLDWIDE VISIBILITY ”

Maestro Riccardo Bellaera
revolutionises pastry

On the occasion of the Host International Fair 2019, he receives from the hands of Maestro Iginio Massari, the 'Luxury Pastry in the world' award, for the professionalism and rigour demonstrated in the promotion of high quality and luxury world pastry. In 2021, he is awarded a star as 'World Pastry Stars', a recognition given to the world's most famous pastry chefs such as Iginio Massari, Pierre Hermè, Pierre Marcolini, Paco Torreblanca, Jordi Roca, Philippe Conticini, Sadaharu Aoki and others

In March 2022 at the Sigep in Rimini, the International Exhibition of Ice Cream, Pastry, Confectionery and Bakery, he was awarded the 'Different visions for great ideas' trophy, an award for great professionals in the world of confectionery.

In 2022, he again received the 'Luxury Pastry in the world' award as one of the world's best pastry chefs for pastry techniques and skills.

In a constant effort to improve his skills and background, he works closely with the latest generation of world-famous pastry chefs: Emanuele Forcone, Davide Comaschi, Francesco Boccia, and continues his schooling at CAST ALIMENTI.

Since 2022, Riccardo Bellaera has become a member of A.P.E.I., as Pastry Chef Ambassador of Italian Excellence.

A continuous collection of awards for master pastry chef Bellaera, once again in 2023 at the Sigep in



Maestro Riccardo Bellaera

"A pastry kitchen is a studio that becomes a place of art."

Rimini, he received the award "Different visions great ideas" and was named among the best pastry chefs in the World Ambassador of Italian desserts for catering on Costa Crociere.

Riccardo Bellaera's vision

Modern. Creative. With tradition!

The foundation of his vision and skill is curiosity and his constant search for innovation. With extensive knowledge of each raw material and element, Bellaera develops a perfect balance between aesthetics and taste. This art of harmony is found in traditional cakes, innovative creations and artworks of his desserts.

Pâtisserie speaks a common language in all countries - but they vary in tradition and culture. For Bellaera it is



Maestro with passion



Riccardo Bellaera is a perfectionist, constantly developing new creations. In every cake, dessert or pastry, you can feel the passion of the Sicilian and taste the flavours of his special inventions.

important to know and to study the basics of pastry making - how they have been used differently from country to country, from region to region, even in Italy. All this goes into his new inventions:

"Pastry is precision, but also ingenuity and creativity. Pastry is a study that becomes an art."

In traditional confectionery or in high art of pâtissier, there are innovations, but according to Bellaera, there is one obligatory basic rule:

"A cake or a dessert must reflect the naturalness of the product, and the pastry chef must first and foremost master the chemistry and know perfectly the reactions of the ingredients. Innovation, however, is always transversal: a traditional pastry is not static, it can take other forms as long as the substance is untouchable."

Philosophy

Maestro Riccardo Bellaera, born in Modica (Sicily) in 1972, has been Corporate Pastry & Bakery Chef of Costa Crociera since 2012. For many years he has worked creatively and innovatively with many famous maestros and pastry chefs. His life crossed, by a lucky coincidence, the path of the famous Maestro Iginio Massari - the greatest Italian pastry chef. Riccardo Bellaera started his career in his patisserie.

With creativity and Sicilian passion, he studied with Massari, the high art of craftsmanship and developed

extraordinary innovations of the patisserie world. The desire for new inventions was born. The relationship with his teacher became a deep friendship.

During his career, Riccardo Bellaera specialised in the art of pulled and blown sugar. Powered by his curiosity and the wish to learn about new cultures, he started working as head pastry chef on board cruise ships in 2001.

"My philosophy is to convey emotions. My curiosity is the engine of creativity. I am always looking for innovations, studying and researching raw materials to combine aesthetics and taste, from traditional desserts to the most innovative creations. The presentation of a dessert is not only about creativity, but above all about the balance between "crunchiness, softness and acidity"

Particularly

The exceptional pastry chef has been working on the high seas for 20 years and has been Corporate Pastry & Bakery Chef for the entire Costa fleet since September 2012. Already in 2019, he was awarded at one of the hottest international trade fairs in gastronomy "Host in Milan" for his developments of the pâtissier concepts by the famous maestro Iginio Massari. In 2021, Bellaera swept the highest prizes and awards on the scene. Again, his mentor Iginio Massari was present and honoured the Sicilian from Modica with a star of the "World Pastry Stars" - a recognition that only the most famous pastry chefs in the world receive. A few weeks later, Bellaera also received the "Luxury Pastry Stars" award for his pastry techniques and skills and won the "Luxury Pastry in the World" award. Riccardo Bellaera



ra has revolutionised cruise confectionery and elevates pastry-making as an art to the "Haute Pâtisserie".

On twelve ships around the world, several thousand guests want to be pampered daily with a selection of "desserts made in Italy". The production of the desserts has to be standardised and at the same time implemented at the highest culinary level.

This requires a dedicated team, the best Italian ingredients, planning the know-how and, above all, a mastermind like Bellaera. With his skill and creativity, he trains and leads over 380 employees. The result is desserts that are second to none in terms of aesthetics and taste.

www.riccardobellaera.com



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The **CONFECTIONERY SECTOR** in the era of healthy food

In the confectionery market, as in the large-scale retail, the search for healthy products seems to be an unstoppable trend: the modern consumer, stimulated by the emergence of new styles of consumption, is increasingly looking for natural, organic and free from products.

New purchasing habits that, on one side, depend on the greater attention to eating disorders (in industrialized countries, gluten intolerance has grown by more than 20% in the last 5 years), but also on the perception the consumer have about these products

understood as "healthier". Here then, the clean label becomes the lever that drives the purchase decision: the absence of dyes, preservatives or allergens is one of the most appreciated characteristics.

The combination of food and well-being pushes the consumer to prefer products of certain and/or certified origin, so doing products "without", organic, IGP, Zero miles and local, are increasingly gaining space.

A search for naturalness that affect the confectionery sector, which records growth rates before pandemic

up to +8% per year, of which over 40% comes from bakery products, followed by chocolate and cocoa products (over 30% approximately), ice cream (15%) and confectionery. In this new, highly specialized market segment, it becomes essential for success, to know how to renew its own production and anticipate consumer trends, which are increasingly demanding in terms of naturalness and ethics.

In this context, Cesarin S.p.A, an Italian company of semi-finished fruit and vegetable products, that has made



Understanding the taste of the modern consumer means giving priority to natural ingredients without additives, dyes or preservatives in favour of quality. Cesarin studies new methodologies to preserve the authenticity of fruit and vegetable flavors for the sweet and savory industry.



innovation its competitive advantage, stands out.

With over 100 years of experience in the processing of **candied fruit**, **Cesarin** has been able to anticipate market trends to propose high-quality solutions that guarantee the maximum attention in the search for raw materials from certified origin and the absence of artificial flavours, dyes and preservatives.

An example of this is the line of Fruit HG with low water

activity: it is a product studied in the Company Research Development Centre, that inhibits the activity of water and keeps unaltered the taste and structural characteristics of the raw material, with a softness and a fresh flavour not comparable to a traditional dehydrated or freeze dry product.

Created as an inclusion for chocolate bars, today it finds its best use in the production of biscuits, energy bars and cereal mixes. The product is naturally gluten-free, contains no artificial colours and is OGM free.

Fruit HG Cesarin is also available in the Light version without added sugars (sweetened with maltitol) in the flavours most requested by the international market: from classic red and yellow fruits, to the more exotic flavours of mango, pineapple and papaya and the highly appreciated lime and ginger, or in the version with Sorbitol for excellent resistance to high temperatures and soft texture after baking. Following the trend of freshness, naturalness and low sugar added, Cesarin offers as an alternative to the traditional candied fruit,

the Semi-candied fruit TuttaFrutta, obtained by a cold process from the best fresh fruit on the market, ideal to garnish and fill baked products or ice cream.

But in **Cesarin** the focus is not exclusively on the sweet pastry side.

Over the years, the company has established itself on the international market also for the search for a line of vegetables dedicated to the food industry.

An example of this is the **Vegetables HG with low water activity** that represent the perfect solution to all the problems associated with the use of dehydrated or frozen vegetables: stabilization in fact allows the preservation of vegetables through the partial inhibition of the water activity naturally present in the fresh raw material.

This process guarantees a better organoleptic appearance and a less fibrous structure than dehydrated products and a higher resistance to

mechanical stress as well as less water release than frozen products.

The stabilized vegetables are obtained from vegetables harvested strictly by hand at the right degree of ripeness, to ensure the high-quality standard.

Stabilized vegetables can be used as a topping to improve the aesthetic appearance or as an ingredient in sandwiches, ready meals, quiches, crackers, breads and rice/pasta salads.

Talking about sugar-free foods, Cesarin launches the **MisterAlberto line - Without Sugar Added** on the occasion of the company's 100th anniversary, to celebrate the company's founder.

The **MisterAlberto** line includes fruit jams and ice cream ripples with over 50% less sugar than the average standard products, designed to enhance some of the best Made in Italy products. In this case the choice falls






on the natural sweetness of the raw material and on the nutritional properties of the fruit.

In addition to the MisterAlberto line, Cesarin is famous for the quality of the jams produced, all bake stable, and the various fruit preparations aimed at the food industry.

Many innovations and many alternative products that do not forget the fundamental relationship with the territory of origin: Cesarin is very attentive to its environmental impact.

This is demonstrated by the strict controls to which the Company is periodically subjected as the environmental management system (EMS) conforming to ISO 14001:2004, those to the progressive reduction of resources used, the continuous improvement of its infrastructure in terms of environmental impact, through the search for effective and increasingly efficient solutions. 

For more information:
Cesarin S.p.A Verona (Italy)
www.cesarin.it



Cesarin®
dal 1920

The **TOP QUALITY** Industrial Mixers

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

BAKERY Equipment

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

PASTRY Equipment

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

www.eschermixers.com



ESCHER

mixers



WONDERFUL COCONUT!

Cultivated in many tropical countries, coconut (*Cocos Nucifera*) contains a deliciously fragrant white pulp, a source of mineral salts (iron and potassium), and some vitamins (E, K, B, C) even if in quite small concentrations.

Faravelli Food Division offers a wide selection of coconut-based ingredients signed by Franklin Baker, a Philippine company that has been a world leader in the sector for over 100 years.

Further to two great white dried classics - GEM MEDIUM and GEM MACARON (different in size) – Faravelli also offers ready-to-deliver Golden Toasted Coconut Niblets, made from uniformly roasted and dried coconut pulp and characterized by a distinctive aroma and crispy texture and consistency, Kosher and Halal certified.

They are ideal as toppings for cakes, ice cream, biscuits and donut-like donuts, in wafers, in cereal mixes.

Virgin Coconut Oil is a virgin coconut oil derived from the simple cold pressing of the pulp, not to be confused with traditional coconut oil, which is obtained by extraction with solvents. Virgin Coconut Oil is very rich in medium chain triglycerides (MCT), colorless and characterized by a very delicate typical aroma. It is used in the bakery sector and as a frying oil; also, for its excellent nutritional properties, it is used in the nutraceutical and cosmetic industry to nourish the hair and as a body cream.

Coconut milk is also obtained from the pressing of the pulp, a very nutritious product, very caloric and rich in saturated fats.

It does not contain any traces of lactose, nor milk proteins (e.g. caseins)





and a very fragrant and tasty fat, suitable for feeding lactose sensitive subjects and in vegetarian diets / vegan.

A very versatile ingredient, it is ideal for the preparation of creams, ice cream, spoon desserts and semi-freddo; but it can also be used as a substitute for cream to make sauces, accompanying sauces and dressing (especially in the so-called ETHNIC sauces).

Finally, coconut milk powder ready for delivery, which does not require homogenization before use, even in a version without support caseinates (vegan).

These products are widely used in the confectionery sector, fruit preps for yogurt and in preparations for artisan ice creams.

Franklin Baker products are distributed in Italy by Faravelli. 🏠

For more info please contact Faravelli Food Division:

food@faravelli.it



COLIP - The innovative cold



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

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

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

Designing cold technology means having specific knowledge of all aspects

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

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

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

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

www.colip.com



PREFAMAC: 35 years of experience in chocolate and biscuit sector



Global presence

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

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

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

Innovation and ergonomics

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

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

POWER cooling tunnels

Designed for optimum accessibility and efficiency, Prefamac's POWER

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

SWITCH ULTRA enrobing machines

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

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

prefamac
chocolate machines



QUICK MELTERS

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

Customised melting kettles and ROLL'X with GIRAFFES

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

CLOONEY1 tempermeter

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





PREFANIBS

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

JAMES:

your multitasking assistant

The James machine offers versatile

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

Flaking machines on demand

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

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

Visit:

www.prefamac.com

for more information. 🏠

prefamac
chocolate machines

Packaging and sustainability: **PROSWEETS COLOGNE** is placing the focus on alternative materials and flexible machine concepts

Biscuits, chocolate or filled chocolates have to be sustainably packaged today. Recyclability and optimum protection are at the top of the priority list regarding the requirements of alternative materials that comprise of renewable raw materials to a large extent. It is therefore all the more important that the packaging systems implemented display the necessary flexibility and process capability. ProSweets Cologne, which is being staged together with ISM at the Cologne fair grounds

in the scope of the Sweet Week from 28 to 31 January 2024, demonstrates how this can be achieved.

The current packaging development trend is evident at ProSweets Cologne: Wherever it is possible to dispense with plastic for packaging, paper or cardboard are being used instead. There will be many examples of this during the Sweet Week at the Cologne fair grounds, especially in the halls of the co-staged ISM, the world's largest trade fair for swe-

ets and snacks. As a duo, ISM and ProSweets Cologne, represent the entire industrial value chain of the international sweets and snacks industry.

Increasing the recyclability and reducing the weight of the packaging are important aspects that are at the top of the agenda of the sweets industry.

During the Sweet Week the industry's most important producers, suppliers and decision-makers all engage in an exchange in one location at the





same time - to bring about synergies in the areas of networking, knowledge transfer and business.

Recyclable and functional alternatives to petrochemical plastics of the linear economy

"We very much welcome the consumers' increased awareness for sustain-

nability," confirmed Prof. Dr. Markus Schmid. "This awareness leads to a heightened interest in environmentally-friendly packaging. However, it is important that well-founded decisions are taken concerning the choice of material. We often see that well-intended initiatives lead to hasty solutions without their functional restrictions and

the actual ecological footprint being taken into full consideration.

In our work at the Sustainable Packing Institute (SPI) at the Albstadt-Sigmaringen University we strive to develop holistic solutions that are both functional and sustainable.

Our aim is to improve the life cycle assessment of bio-based plastics, i.e. by using residual plant matter and thus being able to offer really more sustainable packaging materials." The recent successes achieved in current and completed projects will be presented interactively in the scope of the Sustainable Packaging Special Show in Hall 10.1 during ProSweets Cologne.

Peter Désilets, Chief Operating Officer of Pacoon Sustainability Concepts GmbH, knows which materials and technical innovations promote the change process. Whether for jelly items, toffee, caramel or bonbons: Whilst the consumers are pleased



about the huge variety at the point of sale, the sweets and snacks manufacturers have to find the right interplay between packaging material and the packaging technology for their products.

Materials that display the best possible machinability from the start are the prerequisite for this," according to the expert. Especially in the concept phase of a new machine there is a lot of scope for designing the packaging with sustainability in mind.

Fibre-based packaging is a preferred and in many respects forward-looking option for Désilets: "As a contact person for the companies we are presenting among others selected samples of fibre-based packaging at the Sustainable Packaging Special Show."

Flexible machines for a wide variety of packaging

The trend towards paper-based packaging and monomaterials made from plastic is clearly noticeable among the machine builders who are exhibiting at the fair grounds in Cologne.

They are supporting the producers in switching over to recyclable alternatives with innovative technologies that enable more economical cuts, improved material utilisation and optimised formats. Solutions that are found at ProSweets Cologne also guarantee perfectly sealed packaging in the case of very thin films made of polypropylene or polyethylene. In this way, stand-up pouches for snacks can be recycled as a true "single material solution". Schubert offers its customers more flexibility for transverse

sealing with the box motion unit in the Flowpacker, for example. The ultrasonic method makes it possible to seal more hermetically overall because the seam displays a consistent high quality across the entire width. Thick films that require longer sealing times can be easily processed as well as recyclable tubular bags made from monofilms or paper-based films.

In the meantime, sustainable materials can be processed in many other machines - what's more with full format flexibility. An example of this is the Kliklok ACE by Syntegon.

The carton erector folds paper trays without glue and thus enables conventional plastic trays to be replaced by paper-based materials. Moreover, sustainable packaging is demonstrated in concrete form by the FPC5 of Theegarten Pactec. The modular





packaging machine for the production of bars in a tubular bag has been further developed so that paper-based packaging can be processed: On the one hand using a conventional cold seal process, but on the other hand also using a much more complex heat seal process. The machine has a capacity of 90 metres per minute for paper-based packaging. That corresponds to 600 larger 40-gram bars of chocolate per minute. And Loesch's LTM-DUO fold wrapping machine is both flexible regarding the choice of format and the packaging material: From smaller bars through to 300-gram bars, from biofilm, to monofilm and composite material, through to aluminium foil, everything can be processed unproblematically. The outer wrapper of the bar of chocolate can be designed as a paper label from the stack or reel or also as a carton label. The examples show how the machine builders unite the themes sustainability and process integration with one other.

A look into the biocircular future

Hence the turnaround towards sustainable packaging solutions is in full

progress – this will also be demonstrated in the Cologne exhibition halls from 28 to 31 January 2024. Hon. Prof. Dr. Sascha Peters, founder of the Haute Innovation Agency will be addressing scenarios for the markets of the future at ProSweets Cologne in his lecture entitled "Biocircular packaging for the sweets industry."

The solutions will also be presented in the scope of the Sustainable Packaging Special Show. The potential of regrowing alternatives to plastics is nowhere near exploited, he explained.

Packaging that is made out of regrowing raw materials and residual organic materials are in demand. As a resource-saving alternative to conventional paper made of fresh fibres, grass paper is for instance developing into an ever-increasingly important packaging material.

Depending on the usage it can replace the wood fibre content by up to 50 percent. "One can achieve an innovative advantage with alternative packaging," according to Peters.

ProSweets Cologne is a trade fair for the entire industry-specific supply spectrum of the sweets and snacks industry. This ranges from the packaging of sweets and snacks and packaging technologies, to the raw materials and ingredients needed especially for the production of sweets and snacks, through to process technology. Secondary sections like refrigeration and air conditioning technology, operating and auxiliary equipment as well as the themes food safety and quality management for the sweets and snacks industry round off the portfolio.

The next events:

ProSweets Cologne - The international supplier fair for the sweets and snacks industry, Cologne 28.01. - 31.01.2024

Anuga FoodTec - International supplier fair for the food and beverages industry, Cologne 19.03. - 22.03.2024

Anuga FoodTec India - India's global gateway to cutting-edge technology for the food & beverage industry, Mumbai 28.08. - 30.08.2024 🏠

Visit: www.prosweets.com

PROFESSIONAL BAKING SOLUTIONS

for Bakeries, Confectioneries, Biscuits Manufacturers, Bakery-Cafés, Hotels, Pizzerias and Fast-Food Restaurants



For more than 30 years, EUROPA Srl has been selling professional ovens to an ever-larger number of bakeries, hotels, pastry and pizza shops all over the world. Established in 1990, EUROPA has become a brand synonymous with "reliability" and "innovation", specialized in the production of ovens and equipment for bread, pastry and pizza, to facilitate bakers' lives ever more.

The strong entrepreneurship of the company's management, the long experience of a dynamic team of qualified technicians and the professional competence of a closely-knit work-group always ready to foresee the

real market requirements, permitted to grow up rapidly and establish itself over the main international markets.

Experimentation and research have always represented the principal means to achieve the company's primary objective: "anticipate and satisfy the customer requirements". Moreover, the testing severity, as well as the close examination of the materi-

als, guarantee the high quality of the products.

Over the years, EUROPA has consolidated world-wide its own position, thanks to a constant renewal of its range with increasingly more advanced products.

It continues to grow year by year, consolidating its presence both in



Italy and abroad, relying on a strong mark, which means quality and modernity.

Besides, thanks to the cooperation of a loyal and specialized distributors' network, EUROPA is able to guarantee an excellent assistance service to all its customers, whether it is a small pastry shop, a traditional artisan bakery or a bakery industry with loading and unloading automatic systems.

EUROPA offers two main product lines, in which you can find the most suitable oven according to your own needs. Besides, every product line has its own accessories.

The BLACK LINE presents a wide range of solutions for large and regular production, including: electric deck ovens, steam tube deck ovens, both traditional and evolved rotary rack ovens, multi-loading deck ovens and provers. It features two models of rotary rack oven: the traditional GALILEO, with rear heat exchanger, and the evolved JOBS, with side heat exchanger.

Furthermore, both series have two different versions, the DIGIT and the PRO ones, to satisfy all customers' requirements. Among its many characteristics, the standard DIGIT version comes with digital control panel, 2-speed baking fan, weekly programmable ignition system, motorized steam damper and stainless-steel outer panels.

The PRO version, instead, has the electromechanical control panel, manual steam damper and 1-speed baking fan. However, regardless their differences, GALILEO and JOBS have several common qualities, such as: solid structure, refined design, improved technology and surprising recovery times.

The GREEN LINE presents multiple products for small production, regular production, bakery cafés and horeca. It includes electric modular deck ovens, compact rotary rack ovens, mini-rotary rack ovens, convection ovens, combined solutions and provers. Among the products of the new

GREEB LINE series, the main ones are those composing the BELL and COOPER series: ultra-compact rotary rack ovens for bakery and pastry products.

Thanks to their modular structure, they can be installed in less than 2 hours; besides, they can pass through common doors and they can be fitted into premises with very low ceilings. The special "FREESTYLE" version (patented) allows to reduce the consumptions from 33% to 66% when the baking of a complete rack is not needed: that is to say, that you can decide whether to bake 5, 10 or 15 trays and thus to use 1/3, 2/3 or 3/3 of the power. Stainless steel massive structure, modern design, excellent baking quality, versatility and friendly use: these are the features that make the BELL and COOPER series suitable for all customers expecting great performances from a small oven. 🏠

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

The evolution of industrial confectionery
production challenging tradition

The world of sweets has always been associated with the craft of artisans, with pastry chefs and chocolatiers meticulously working to create unique and irresistible delicacies.

However, in recent years, some food companies have embarked on an epic challenge: to produce confectionery products with the same quality and attention to detail as master artisans.



by Our Editorial Team



images: pexels.com

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

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

The Secret of the Equation:

Technology and High-Quality Ingredients

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

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

But technology alone is not enough. The secret ingredient of these companies is the choice of top-quality ingredients.

Belgian chocolate, French butter, Piedmontese hazelnuts, Bourbon vanilla—these are just some of the ingredients found in the products of these companies. The quality of the ingredients is essential to achieve the desired authentic flavor and consistency.

The Art of Balance: Quality and Large-Scale Production

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

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



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

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

The Consumer Experience

But what do consumers think? The answer is surprising.

Many consumers have enthusiastically embraced sweets produced by these companies, appreciating the consistent quality and wide availability of products they offer.

Mass-produced sweets with artisanal quality have found a special place in the hearts and tables of many people.

The Future of Sweetness: A Blend of Tradition and Innovation

In conclusion, the confectionery sector is undergoing a true revolution, in which some companies are challenging artisanal tradition with high-quality large-scale production.

The use of advanced technology and exquisite ingredients is opening new opportunities for the world of sweets.

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



PRIM ITALIA: italian excellence in grissini production

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

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

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

"Crostini" grissini

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

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

"Treccia" grissini

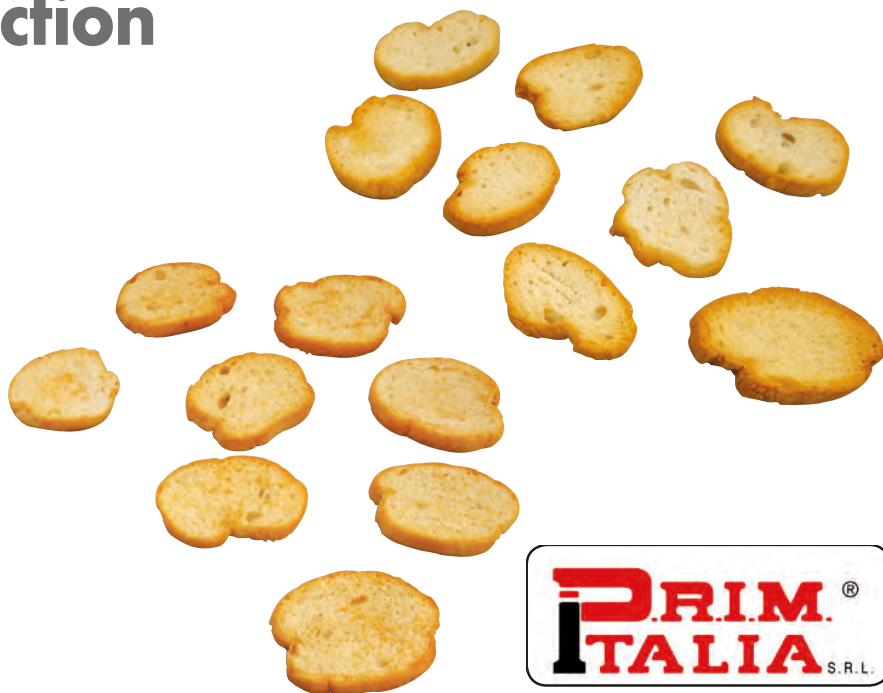
"Treccia" grissini are made with a grissini dough that is then braided. The passage of the product in a tomato bath gives the grissini a pizza flavor.

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

"Torcetti" grissini

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

www.primitalia.com



ACMA: automation and sustainability at ProSweets Cologne 2024

In its centennial year, ACMA, a Coesia Group company specialized in packaging solutions for fast-moving consumer goods, will participate at ProSweets 2024 (from January 28th to 31st, Hall 10.1 | Booth: G040 - H049), focusing on automation and sustainability, fundamental pillars of the Group's strategy in the Food & Beverage, Home & Personal Care, and Cross Industry Automation sectors.

GREENMATION is Coesia's response to the current trend driven by consumer demands for reusable and recyclable packaging, as manufacturers face labor shortages and production cost increases. "In this complex situation, Coesia believes that the answer to this profitability-threatening challenge lies in supporting a revolution in production which is capable of combining the principles of auto-

mation and sustainability in the industries of Food & Beverage, Pharma & Personal Care, and Cross Industry Automation," says Alessandro Parimbelli, Coesia Chief Executive Officer.

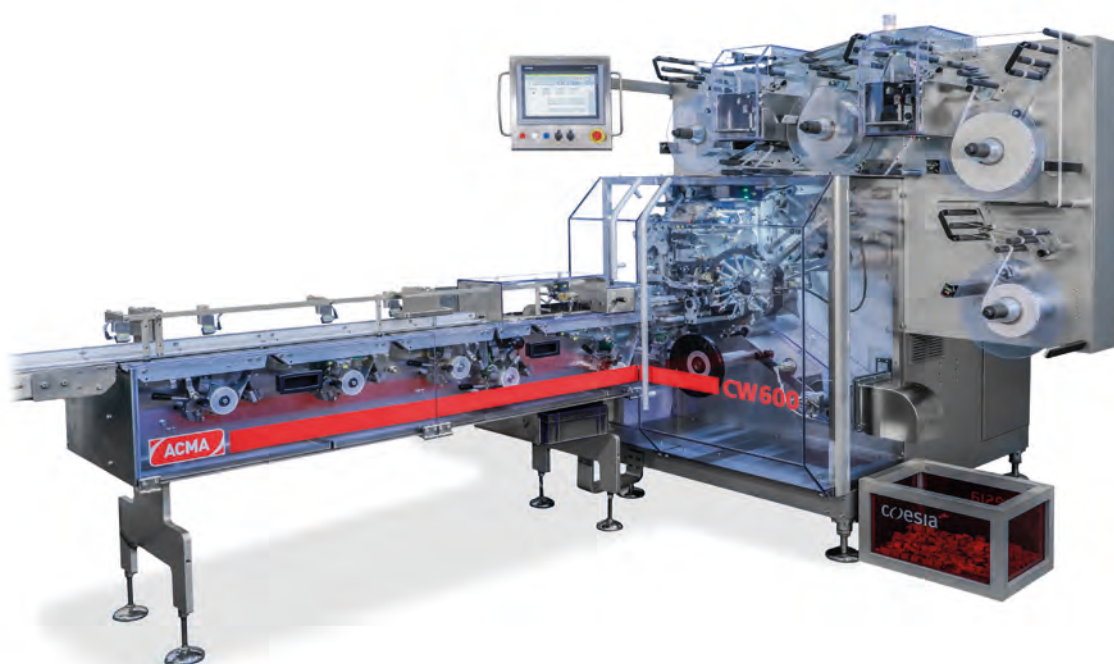
ACMA will showcase three technological innovations at the fair: a robotic distribution system, the CW 600 multi-style packer with the new double-protected bow packaging, and Material Gate, a testing unit for paper-based materials.

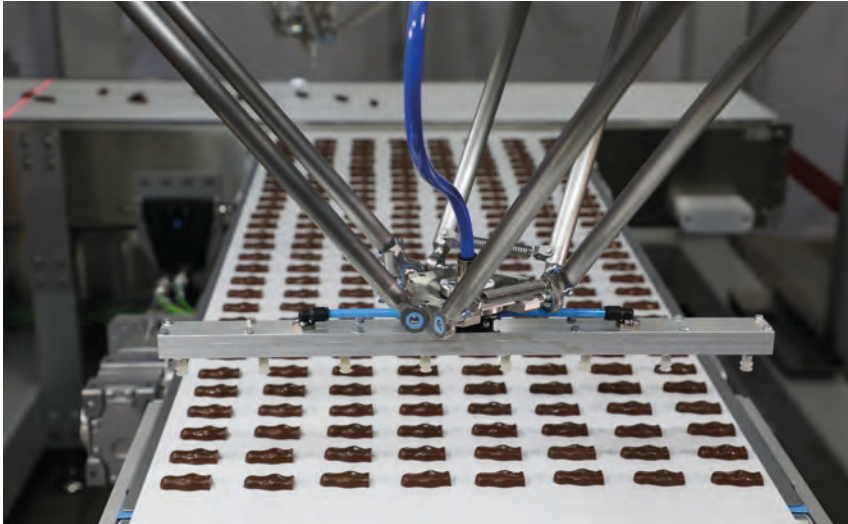
The Cologne fair will also be the ideal stage to introduce the new

"ACMA CARES Programme" service.

Robotic Distribution

ACMA has developed three "smart handling" systems for Confectionery, designed considering the type of chocolate pralines to be handled, how they need to reach the machine, and the production line's speed. ProSweets will show a demo of a single-pick up and multi-pick-up robotic distribution system for flat-based products, capable





of orienting and arranging chocolates in rows. The system is available in two configurations and is aimed at picking up random products, sorting them and finally feeding them correctly oriented into the machine. It is a modular solution characterized by space-saving design, thanks to features such as the integration of electrical components directly into the machine, eliminating the need for additional electrical cabinets.

Taste and Product Protection

The CW 600 is the machine chosen by ACMA to represent the company's Confectionery portfolio at ProSweets. It is a unit for packaging flat-based chocolates, capable of working with various packaging materials, including monomaterials such as aluminum, PP, PVC, cellophane, and paper. The machine can handle up to eight different packaging formats, address-

ing market demands for product diversification and making it one of the most versatile platforms in the industry. The model on display in Cologne will be configured to produce the new protected double twist packaging, a particular style of double twist sealed with cold welding. This design has two major advantages: firstly, it better preserves the product's aroma, and secondly, it protects it from external factors such as water, heat, humidity, dust, and pests.

Material Gate: A Key Asset Supporting the Green Revolution

Material Gate will also be on display – a testing unit born within ACMA's Sustainability Lab and dedicated to experimenting with new wrapping materials with twist. Material Gate can conduct tests with sustainable wraps, an essential part of deve-

loping new packaging materials. Specifically, it can test materials for flat or spherical products with double twist style, verifying machinability and behavior in terms of resistance to mechanical stress. Through Material Gate, ACMA not only collaborates with primary packaging producers in developing new sustainable materials but also precisely identifies adjustments to introduce on customers' machinery so they can handle the new materials with the same efficiency as the previous ones, ensuring excellent packaging quality.

ACMA, Cares

ProSweets will also be an opportunity to present ACMA CARES, a program designed to consistently support customers in improving productivity and reducing maintenance costs for their installed base. Leveraging extensive field experience and a strong commitment from the research and development department, ACMA can offer various solutions to extend the lifecycle of its machines, innovate its models – expanding also equipment capabilities, for example, by adding new accessories – and keep updated the electronics of models that require alignment with new production needs, a natural consequence of technological evolution. Key aspect of the program is alignment with the latest safety standards and a focus on sustainability, promoting environmentally responsible solutions. Another important focus of ACMA CARES is to develop active synergies with customers, forming partnerships to support technological progress, a fundamental basis for the development of future machines. 🏠

www.acma.it



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

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

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

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

in refrigeration applied to the baking and pastry industry.

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

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

Retarder Provers

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





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

Blast freezers/Blast chillers

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

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

Industrial cells

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

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

Visit:
www.irtechsrl.it

SOTTORIVA, between tradition and zero-stress innovation



Sottoriva, an Italian company that for over 70 years has been manufacturing machines for bakeries, pastry shops and pizzerias, is known worldwide for the wide range of its offer: from small mixers to complex industrial lines, all made in Italy, very competitive in terms of quality.

The company's distinctive feature is to be able to understand the market needs, especially in the food sector, where needs change quickly. Nowadays, in fact, consumers are more and more careful about the quality of products and therefore to the ingredients used to make them. As far as bread making is concerned, this involves the need to make quality bread, without chemical preparations or shortcuts, while maintaining the natural leavening of the product.

For this reason, Sottoriva has conceived zero stress dividers, with an innovative system to process leavened dough. What does zero stress mean? It means that the dough is treated by the machine with great care, in order to keep inside the air produced by leavening and in this way facilitate its development, thus obtaining a product of extreme lightness and fragrance.

Studied and developed in the last few years, this system maintains the natural leavening time of bread, respecting the true Italian gastronomic tradition.

The company has developed various dividers with this technology.

The **MR8 2.0** model, designed for the industry, a laminating machine

that cuts and shapes in a practical and precise way, without ever stressing the dough. The result is a high-quality bread, very similar to the artisan bread but with an industrial production.

This divider is equipped with a sensor that can detect the characteristics of the dough, to treat it in a delicate way. It is ideal for soft and leavened dough, such as ciabatta, French bread and all the types of bread fashionable today, such as the triangle and the diamond, for example. It is also a very versatile machine that can be set quickly and easily according to the customer's needs.

Even **ATHENA PLUS**, a high production divider rounder, has a zero stress system. This machine, that does not stress the dough, has a very high weight accuracy, maximum flexibility



Athena Plus, divider rounder suitable for industrial production



Dinamica, divider rounder suitable for medium production

and a range of weight range from 25 to 600 g. It is a machine suitable to divide and round dough to make round and stamped bread, hamburger bun, long-loaf bread, pita, pizza, tortilla and many others. Athena Plus can also be equipped for the treat-

ment of gluten-free dough, whose demand is growing strongly, managing to work in the best way even the stickiest gluten-free dough.

The **DINAMICA** model is also part of the production range, divider rounder

whose name already announces its intrinsic characteristics. It is indeed a machine that allows a great flexibility of weight, always ensuring a great accuracy in the final result. Here too we find the zero-stress system: it works in a delicate way both soft and semi-hard dough.

And finally **LYRA**, a two-row divider rounder designed to satisfy even the smallest production with extraordinary precision. Available in both mechanical and electronic versions, it is ideal for the production of round bread perfectly leavened.

Four dividers with different characteristics and production capacities, designed to allow both small and industrial bakeries to benefit from the new zero-stress technology. 🏠

www.sottoriva.com

Lyra, divider rounder suitable for medium-small production



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

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

A Diverse Portfolio

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

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

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

Quality and Innovation

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

Sustainable Sourcing: Empowering Local Farmers

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

Market Presence

With 30% of its market in Kosovo, Extra Fruit

make Your Every
Occasion Sweet.

Premium Taste

100% natural

APPLE Filling professional

FOREST Filling professional

CHERRY Filling professional

HQ HIGHT QUALITY
BAKED PRODUCT

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

Challenges and Future Prospects

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

Conclusion

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

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

www.extrafruitfillings.com

The smoothest spread
you'll ever taste.

Premium Taste

100% QUALITY • COCOA & HAZELNUTS

extra Nusseta Cocoa, Hazelnuts & Milk cream

extra Nusseta qoko krem me lajthi

extra Krem

HQ HIGHT QUALITY BAKED PRODUCT

100%
Premium Quality

we live 100% quality in your
flours and baking ingredients

Our Brands

www.extrafruitfillings.com



first ingredients for
PASTRY & BAKERY

*Extra Fruit
Fillings*

SILVESTRI: the best dough you have ever achieved

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



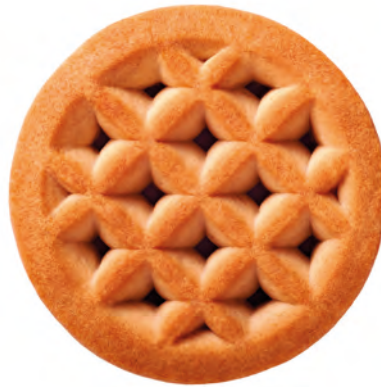
SILVESTRI
INDUSTRIAL MIXERS FOR BAKERY

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

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

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





HSM Horizontal Mixer

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

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

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

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

HDZ Horizontal Mixer

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

VKS Vertical Mixer

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

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

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

www.impastatrici-silvestri.it



HELPAN FORNI: taste the difference!

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

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

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

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

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

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

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





confectioners an extremely reliable and valuable expert partner:

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

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

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

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

Do not hesitate to check out website for more solutions:

www.helpanforni.com
www.redinox.eu



“BAKING INNOVATIONS: FROM FLOURS TO 4.0 TECHNOLOGIES”

Bread, an ancient food as old as humanity itself,
continues to be a staple at the table today.

Its enduring success is due to its ability to evolve, adapt to the demands of increasingly knowledgeable and health-conscious consumers, and embrace the future with Industry 4.0 technologies.

Despite being an ancient art, baking continues to fully meet the needs and tastes of consumers today, offering ever-new solutions and a propensity for innovation. Evidence of this is the fact that 84.9% of Italians continue to enjoy the ritual of fresh bread and continue to buy it from the 20,000 artisan bakeries in operation, which produce about 1.5 million tons a year (source Aibi). However, Italians are buying less bread than in the past and less frequently, so much so that in 40 years, consumption has decreased by 65%, dropping to 85 grams daily per capita



by
Elisa Crotti



(source Associazione Panificatori di Concommercio Milano). On the other hand, sales of industrial bread have exploded, reaching over 216 tons (source NielsenQ), while many products have continued to grow, like sandwich bread (+8.5% in volume), buns, such as hamburger buns (+8.3%) and white bread (+5%).

These changes in consumption lead to a reflection: bread knows and must adapt to the new, paying maximum attention to quality and innovation, the two dictates of the market.

Bread from Origins to Table

The world of baking is vast and fascinating, with a rich history and an incredible variety of techniques, recipes, and culinary traditions. It seems that the first loaf was born by chance when prehistoric man discovered that crushed cereals mixed with water and heat produced an edible substance. This “primitive bread” was cooked directly on hot stones near the fire.

Then came the Egyptian and Mesopotamian civilizations, with more sophisticated techniques. But it was only with the discovery of yeast, probably through natural fermentation processes, that a breakthrough occurred. The use of yeast allowed for lighter and softer doughs, contributing to creating the bread as we know it and love today.

Many baking methods have ancient roots and are passed down from generation to generation. The use of natural yeast, long fermentation, fermented doughs, and artisan shaping techniques are just a few of the traditional elements still used. Many are the novelties already in place and many more await the sector.

Quality and Innovation of Raw Materials

Today's consumers like special recipes, with unusual raw materials and flours. Consider multigrain and healthy breads. Regarding health, the demand for gluten-free options (such as rice flour and almond flour) is continuously increasing, and bakeries are trying to develop tasty and high-quality recipes to meet this demand, with more nutritious and healthy proposals that include the use of whole flours, seeds, and alternative cereals like spelt and kamut, and legume flours, among which chickpea flour has won a place in the hearts of many consumers, thanks to its ability to add variety and nutritional value.

And if for those who bring bread to the table, craftsmanship remains an indisputable cornerstone, due to the growing awareness of health and the search for healthier options, with fewer additives and refined ingredients, natural fermentation, as a guarantee of traditionality and quality, is also gaining popularity. Although it requires more time, it allows for production with a better structure and a more complex flavor. Sourdough as a lifestyle choice, therefore, highly appreciated by the most attentive consumers.

On the quality front, there is also another aspect: the shelf-life and preservability of the product, leading to two consequences: a preference for smaller formats, to be consumed without waste, and a new love for the loaf.

The long duration of bread is crucial for purchase, especially in the logic of fighting waste: consider that, according to the Waste Watcher Report, in 2022, each Italian threw away an average of 1 kg of bread. In this regard, it is interesting to mention a recent three-year





research project, conducted by the Universities of Pisa and Florence, to extend the shelf-life of Tuscan bread, intervening on the characteristics of the wheat and using innovative preservation methods that allow it to last up to 40 days.

Technological Innovations

Although traditional techniques are still much appreciated and respected, the bakery sector boasts a series of interesting technological innovations that allow for accurately controlling the baking process.

Through the use of so-called smart ovens, it is possible to ensure a more precise and uniform baking of the bread. This begins with the management of temperature, which remains constant and is adjustable very accurately, ensuring uniformity. It then continues with the regulation of humidity inside the oven, fundamental for obtaining the desired crust and ensuring uniform heat distribution during baking.

Some smart ovens are equipped with advanced steam injection systems that allow controlling the quantity and distribution of steam inside the oven, preserving the internal softness of the bread. In addition, special sensors and monitoring systems allow automatically adjusting the temperature, humidity, and baking time according to the specific needs of the loaf being processed. Nothing is left to chance, therefore, not even consumption, since

some solutions are designed to maximize energy efficiency, reducing energy consumption during baking.

Innovation also concerns the use of robots and automated machines for dough, shaping, and baking bread, and the implementation of systems to control fermentation and leavening, capable of monitoring and regulating temperature and humidity.

Industry 4.0 is at the doorstep in the bakery sector, it's just a matter of letting it in.

While it's true that machines generally used in small-medium enterprises today are not interconnected and do not exchange data, thus lacking the ability to smartly manage operating parameters for process optimization, it's also true that soon, thanks to the spread of the Industry 4.0 model, it will be easier to optimize processes with the use of modern and internet-connected machinery. This, with the advantage of improving the production cycle, standardizing productions, and facilitating the work of operators. The joint use of Artificial Intelligence and the Internet of Things (IoT) will support small and medium-sized bakery industries to improve their organization and competitiveness in the market while fully respecting the environment.

Bread has come a long way, but its journey is just beginning, and those who can seize the opportunities offered by the sector will be able to explore the infinite horizons of this fascinating market.



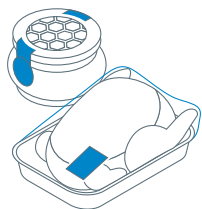
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SLIMFRESH



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



GPI: the extent of success in the food industry

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



GPI GROUP
GEO PROJECT INDUSTRIES

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

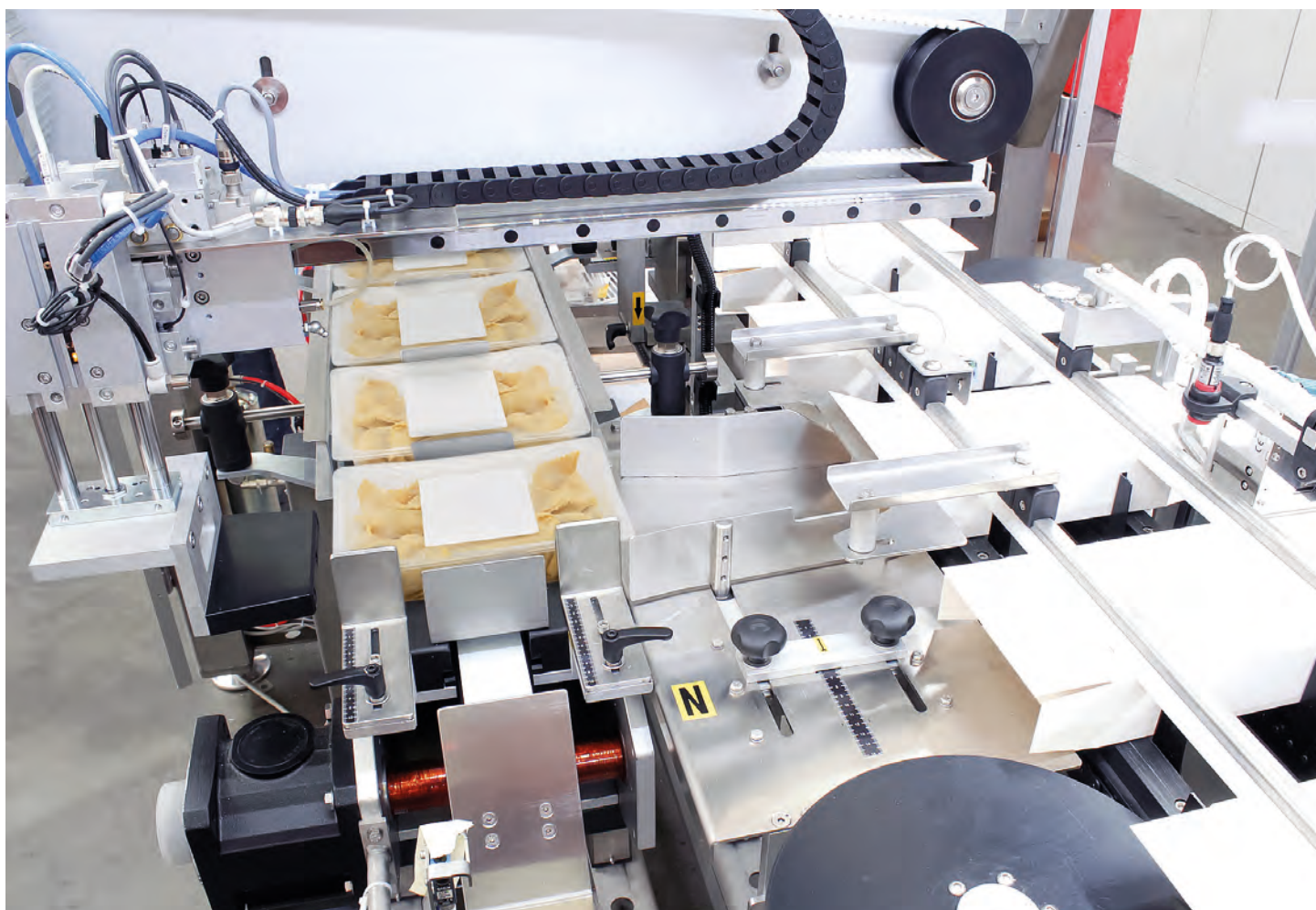
In the forefront of the sector, GPI - Geo Project Industries has created a team of skilled experts in packaging advice and sales engineering able

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

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

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

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



CON
FEC
TIO
NERY



FRO
ZEN
FOOD



DAIRY
INDUS
TRY



FRESH
& DRY
PASTA



PET
FOOD



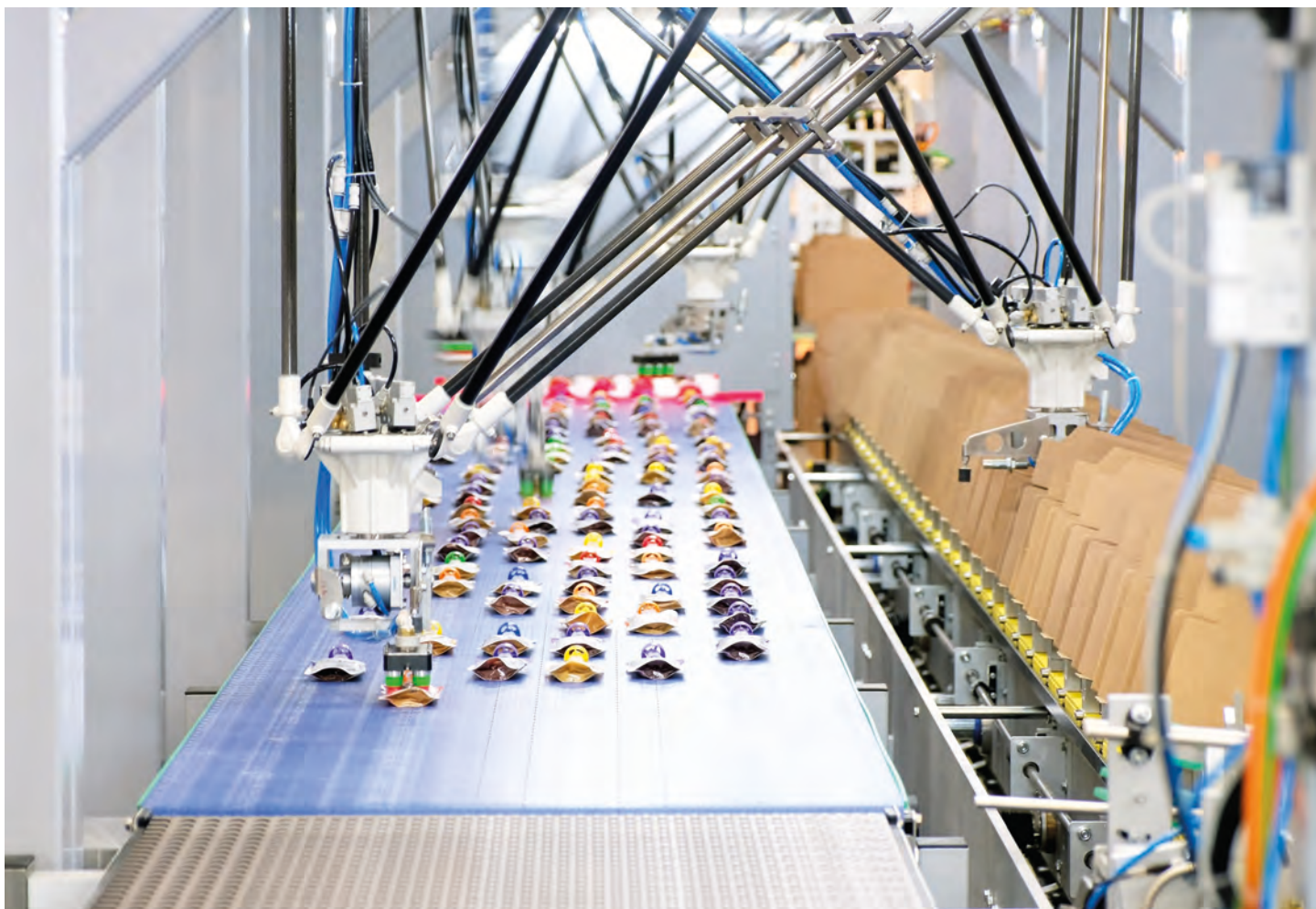
**innovation
towards
customer
needs**

*innovative,
tailor made and
highly reliable
packaging
technologies*

www.gpindustries.eu



GPI GROUP
GEO PROJECT INDUSTRIES



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

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

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



to safely handle the most diverse types of packaging.

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

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

www.gpindustries.eu

FIORINI INTERNATIONAL: the partner for sustainable paper packaging solutions

Fiorini 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 acknowledgment 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



FIORINI INTERNATIONAL

PAPER SUSTAINABLE
packaging

FSC
PEFC
Recycled
Sedex
BRCGS
ISO 9001
ISO 14001
ISO 45001
ISO 22000
HACCP
FSC
PEFC
Recycled
Sedex
BRCGS
ISO 9001
ISO 14001
ISO 45001
ISO 22000
HACCP

NEW STANDARDS, NEW TECHNOLOGY

In the recent years we entered the era of sustainable packaging. New procedures and technologies help our market to raise its standards and as packaging machinery designer and builder we implemented new instruments to face new challenges. The need for flexi-

bility, traceability, sustainability and attention for consumers gave us the opportunity to improve our offer.

Simple and hygienic

Universal Pack machines are built to guarantee the highest hygienic level in the simplest manner. The R&D de-

partment has designed and developed automatic CIP systems for cleaning the inner parts of dosing systems.

As a matter of fact, these systems ensure the full equipment cleaning without the need for disassembling. These solutions are aimed to reduce machine



downtime by providing ready-to-work spare units. All cleaning systems are designed and built abiding by EHEDG guidelines and 3-A sanitary standard.

The next hygienic level available implies Ultraclean technology, equipped with laminar flow to prevent contamination of the product area by isolating the dosing and forming groups from the external environment. The hygienic proposal is also extended to the packaging: decontamination and sterilization lamps ensure the highest hygienic level of the laminated film.

Traceability and certifications

We uniquely code every single component, keep full track of it and provide documentation certifying its compliance with Pharmaceutical and Food industry regulations. An essential list includes for instance: certificates of all materials and parts in contact with the product, welding certificates, calibration certificates and parts full traceability. The provision goes beyond the latter certificates for proving the components quality and compliance, as it stretches to further documents concerning the line construction and effective-

ness. The list goes on with IQ (Installation qualification), OQ (Operational qualification), PQ (Performance qualification), FDS (Functional design specifics), HDS (Hardware design specifics) and Risk analysis, FAT and SAT ad hoc protocols.

For the planet

Our non-stop research in reducing the packaging industry carbon footprint resulted in streamlined machinery design for packing recycled, recyclable and compostable laminates. LCA (life cycle assessment) is used to measure the en-



vironmental impact of our products and identify optimal ways to reduce it. It is a 360° analysis that goes beyond the mere packaging produced and involves every step of the packaging machinery production process. We develop our solutions shoulder-to-shoulder with the main global film suppliers and test them in agreement with major multinational companies in order to provide them with a turnkey solution able to produce eco-packages.

Universal lab

Over 30 years of scientific research. Our in-house laboratory was built to always ensure the most sustainable and efficient packaging solution. The research in Universal Lab allows us to optimize machine design, efficiency and reliability by studying the most significant properties of products and newly developed laminates. That's why we are ready to pack any product using the latest eco-laminates in the market and always looking out for the development of new materials.

The company

Universal Pack is an international reference in the field of packaging. The company has over 50 years of experience in designing and building vertical machines and complete automatic lines for packaging single dose products for the food, pharma, chemical and cosmetic industry. It is present in over 150 countries and has installed more than 8000 systems. It offers cutting-edge solutions for any type of package: stick-packs, sachets sealed on all four sides, shaped packs and cartons. 🏢

www.universalpack.it



BOATO PACK. Manufacturing sachet packaging machines since 1957

Boato Pack, established in 1957 in Italy, which is almost 70 years, specializes in the design and manufacture of packaging machines, feeding systems, and complete lines.

Our range of solutions is aimed at food packaging in multilane, four-side seal sachets, stick pack, and pillow bag packaging machines for products such as **tomato paste, ketchup, mayonnaise, soy sauce, margarine, peanuts butter, sugar, sweetener, coffee, salt, pepper, instant drink, baking powder**, and other related products.

Boato Pack has a strong global presence. We export almost 100% of our production to Europe, the Americas, Africa, the Far East, and Asia.

Our company's main focus is on research and development to ensure that our customers receive the best possible performance from their investments. For instance, our four-side seal machines provide high efficiency, reliability, flexibility and capacity without compromising on performance, which is among the best in the market.

Our different models, the TORNADOES EVO 450/480 and EVO 600, have now been joined by our new entry, the Tornado EVO 300.

This machine is designed as an entry-level model, yet it achieves the typical production capacities of medium-sized machines. Compared to our other models, it is smaller in dimension, occupying a footprint of less than 2.5 square meters; its sealing area, of only 300 mm, allows for





a sufficient number of lanes to guarantee elevated production capacity both for single doses of liquid and semi-liquid products such as sauces, tomato paste, and powdered products such as salt and pepper, sugar, sweeteners, instant drinks, among others.

Our Tornado models are constructed using a modular system. With our BOATO PACK MODULAR BLOCK SYSTEM (BPMBS), changing the size of modules is easy and can be done on all Tornado machines at any time. This allows us to quickly adjust the

width and number of lanes for the sealing and dosing unit.

Our machines have consistently distinguished themselves by their capacity to work with thinner packaging materials, resulting in lower costs. This is attributed to the precise temperature and pressure controls that are the direct outcome of costly construction decisions.

Today, the necessity to utilize recyclable materials, including mono materials, perfectly aligns with the inherent characteristics of our machines. This

is exemplified by the fact that a significant number of our customers have made the switch to the recyclable material without requiring our technical assistance.

Nonetheless, we are always available to our esteemed customers in the event that the testing of novel packaging materials is required either directly at their factories or, if deemed necessary and/or requested, in Boato Pack, in the presence of the packaging material supplier. 🏭

www.boatopack.com



PERSPECTIVE

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



NVC NETHERLANDS PACKAGING CENTRE

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:

- a. Inform member companies of global legislative and regulatory developments through the NVC Members-only Environment Regulations Guide MERGE
- b. The NVC Workshop Sustainable Innovation in Packaging (Live Online, so 100% interactive and participation possible from any location worldwide)
- c. 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)
- d. 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 Inspectorate¹ 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 years². 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 Utrecht³. 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.

¹ www.ilent.nl/actueel/nieuws/2022/07/08/afvalfonds-behaalt-recyclenorm-voor-2019-maar-de-onderbouwing-schiet-tekort

² www.afvalfondsverpakkingen.nl/nl/tarieven (other metals)

³ 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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☎ +31-(0)182-512411 ✉ info@nvc.nl

Sharing the future in packaging
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Protecting your products SINCE 1991

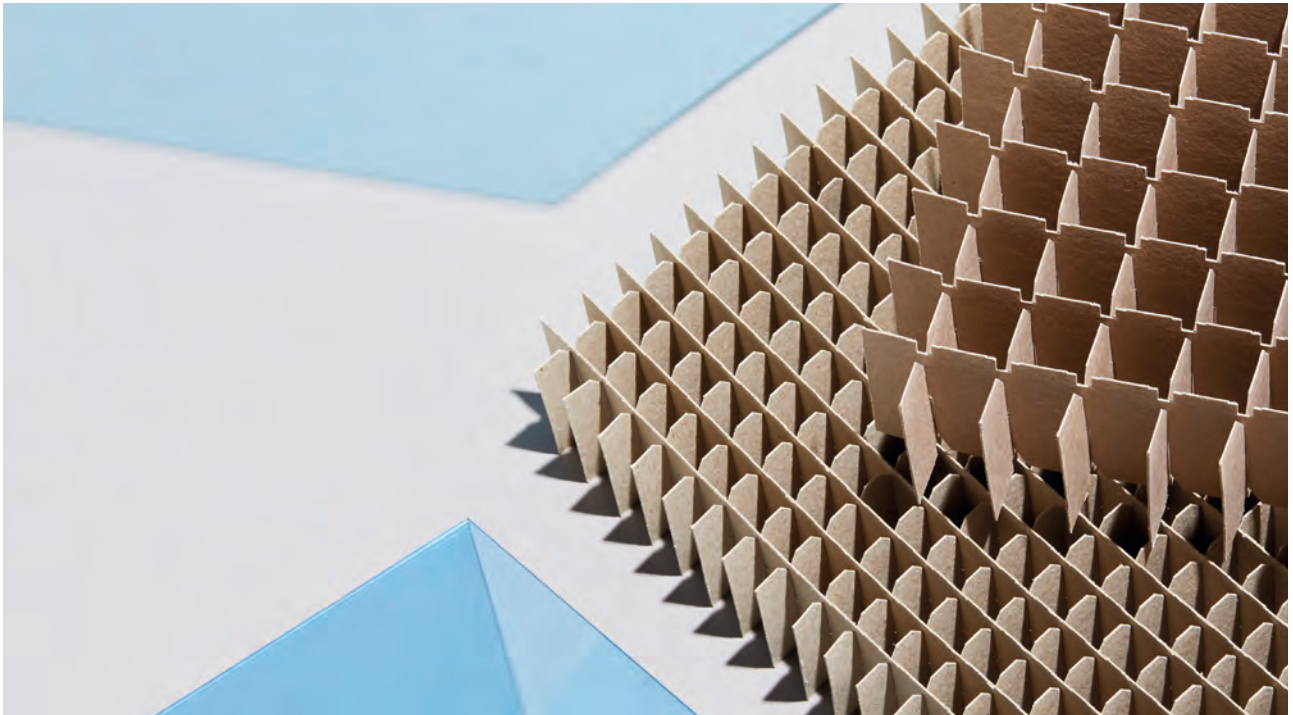
It was 1991 when Walter, Maria Grazia, and Davide started and shaped their project of manufacturing beehives and separators. Back then, the idea of offering the market that particular support for protecting products being shipped worldwide wasn't very widespread, but it immediately received a positive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

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

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

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





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



SCIENCE AND THE CONSUMER: the key to the packaging circular economy

*Winfried Muehling, Marketing & Communications
Director, Pro Carton*



PRO CARTON
PACKAGING FOR
A BETTER WORLD



In the current discussion around single-use and reusable packaging, I feel a crucial dimension is being lost: the consumer. Consumer engagement plays an essential role and policies to promote the circular economy will be most effective if they consider the factors that shape consumer behaviour and demands.

Consumers want to do 'the right thing', but legislators and businesses must first create the conditions for them to act. Their buy-in is absolutely crucial.

The European Commission's proposal to amend the Packaging and

Packaging Waste Regulation (PPWR) - which focuses on the implementation of reusable packaging - has proved a source of controversy, not least, because it appears to contradict the will of the consumer.

One of the conclusions from our 2023 consumer research, which examined the attitudes of over 5,000 Europeans towards the environment and packaging, was that consumers have a high level of trust in packaging material manufacturers and brand owners when it comes to securing a future with recyclable packaging solutions. In fact, 92% of consumers in Europe see the responsibility with

packaging suppliers and brand owners, and only 8% with legislators.

Advocating for a mandatory reuse system undermines the ability of these stakeholders to innovate in such a way that drives the circular economy and to further improve recycling abilities in a sustainable and widespread way. This one-size-fits-all approach is a hindrance, not an aid.

Fortunately, there is another option: Life Cycle Assessments (LCAs). LCAs of packaging materials identify, quantify and assess sources of environmental impact throughout a product's life cycle, taking into account the supply

of raw materials for all packaging components, use of packaging and disposal after use.

The result is that product packaging can be scientifically evaluated on a case-by-case basis, accounting for the concerns and demands of the consumer, and closely evaluating the environmental impact of the packaging solutions chosen.

However, in disregarding science in favour of top-down regulation, we are seeing potential cracks start to appear in the Commission's plans.

In Germany, in a bid to comply with the proposal, fast food restaurants have set up deposit systems for reusable packaging - including for "take-out" consumption.. These require consumers to store reusable packaging, rinse it and return it to the restaurant to

redeem their deposit. The system risks alienating consumers by demanding a less convenient habit change, driving up the costs of value meals (for a family, the deposit could be more than 10 euros) and creating uncertainty around food hygiene - a non-negotiable criterion.

The importance of consumer acceptance cannot be overstated if high return rates, and high rotation rates, are to be achieved.

Unfortunately, there is little evidence to suggest consumers are on board. Our recent survey, in which more than 1,000 German consumers were polled about their packaging preferences revealed that two-thirds (66%) of respondents demonstrated a low acceptance level of mandatory deposit schemes. Furthermore, in the fast-food setting, behaviours are largely the

same, with 61% preferring to dispose of their packaging for recycling, compared to 39% who would choose to store, rinse and return reusable plastic packaging to a collection point.

It is worth remembering that Germany is a country in which deposit return systems have been used for decades in different variations.

Navigating this complex issue requires us to be agile and flexible – neither of which is possible with the current approach. Professionally prepared LCAs provided us with a clear avenue towards the circular economy, educating business owners on the best solution on a case-by-case basis, with close adherence to the demands of the consumers, and the interests of the environment. 🏠

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C&G, PLANTS for the treatment of industrial wastewater

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

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

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

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

tries, pharmaceutical, cosmetic and food industries.

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

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

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An approach to innovative cross-flow filtration with VLS TECHNOLOGIES

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

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

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

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

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

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





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

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

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

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

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

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

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

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

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SATINOX. Knowledge, technical expertise and quality: product identity

Satinox 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

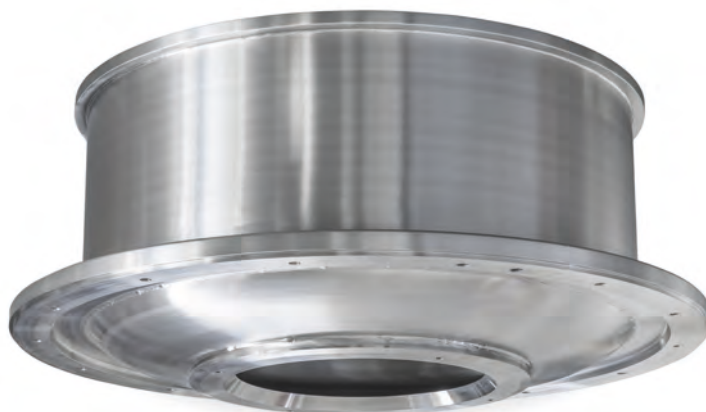
In fact technical expertise and knowledge go hand in hand with the **quality of the materials** and the ability to turn traditional artisan metalwork fabrication into expert joining technique.

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.

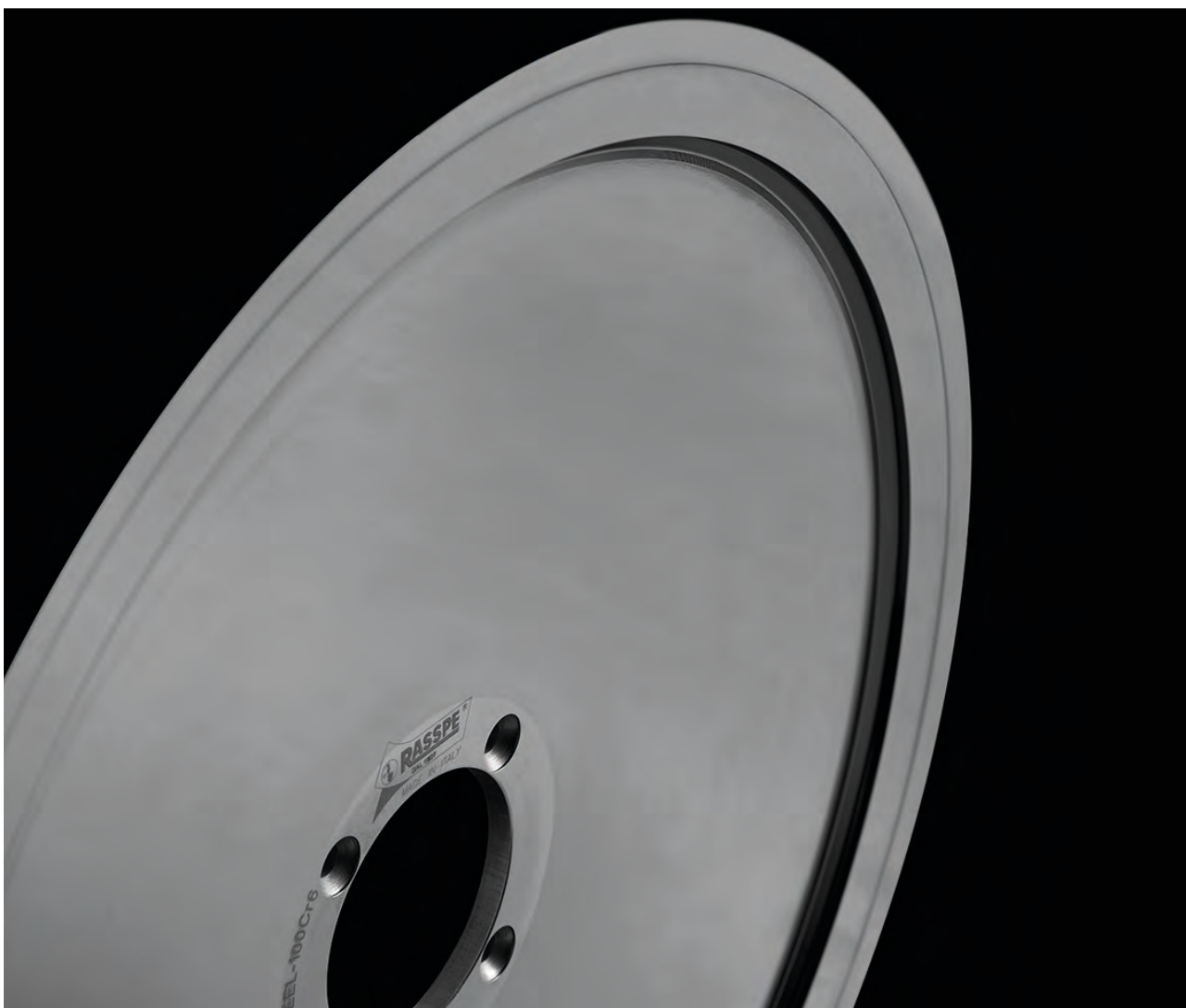
Strict compliance with the drawings, the painstaking attention to tolerances along with machining precision guarantee tailor-made products of any shape and size. 🏠

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RASSPE BY CHIARAVALLI GROUP: tradition meets innovation

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



RASSPE 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. 🏠

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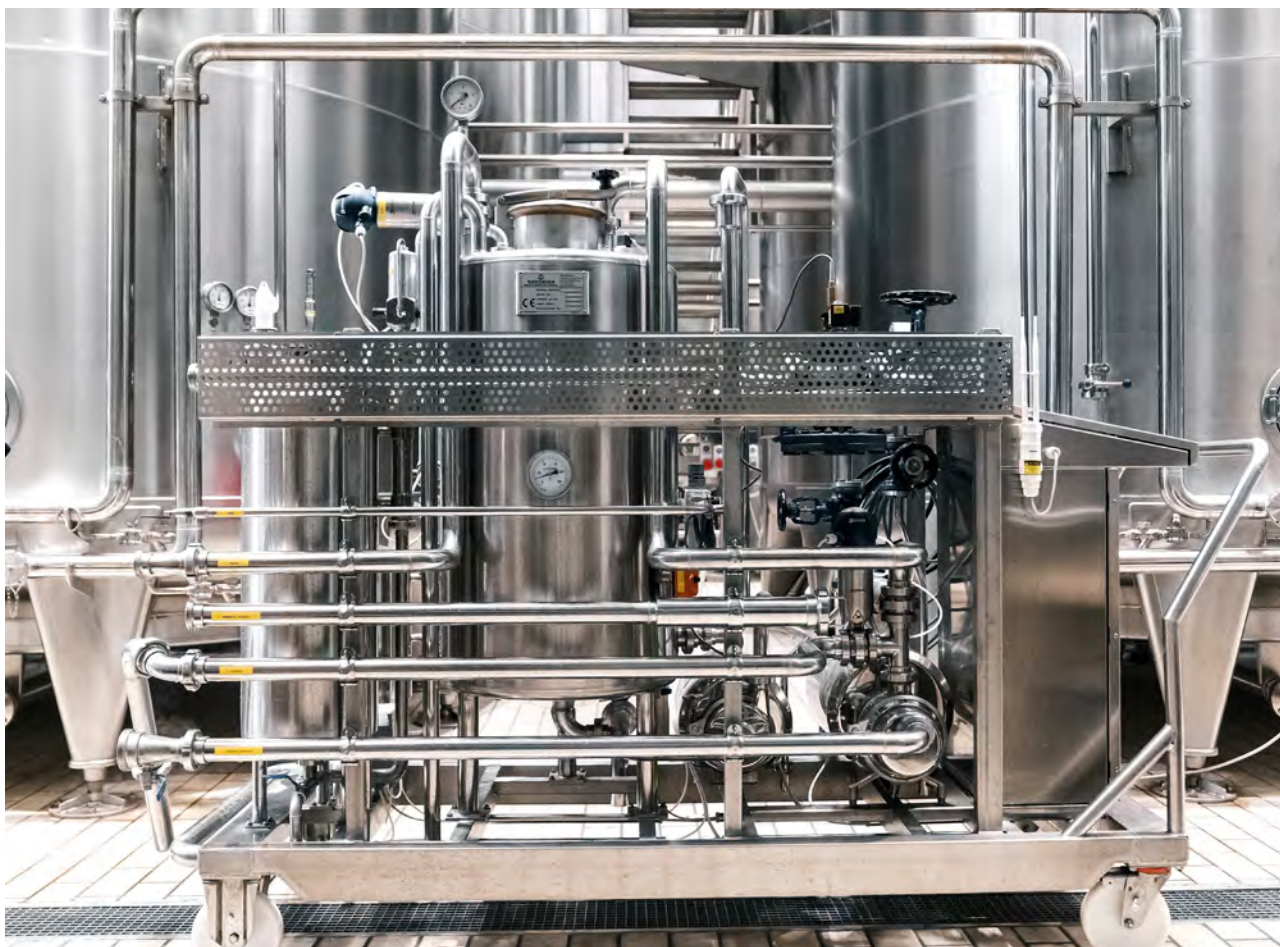
DIZIINOXA: production lines, equipment and tanks for industry

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- **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.
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- **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"*. 🏭

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Vibrating Material Handling Equipment for the FOOD and PACKAGING Industry



Processes

- Uniform product feed and output (Freezing tunnels, ovens, seasoning...)
- Separation of products by size.
- Washing and draining of products.
- Controlled instant dosing to weighers and selectors.
- Product elevating and cooling.
- Sprinkling powder.
- Dosing in additive lines.
- Fines and dust removal.
- Convey of product between different processes.
- Compaction of product by vibration.
- Product Alignment /Product Dispersion.

Products

Appetizers and Snacks.	Pyrite and minerals.
Pasta and Rice.	Pellets.
Candy and Sweets.	Soap.
Coffee, sugar and salts.	Detergents.
Legumes and Cereals.	Fertilizers.
Fruits and Vegetables.	Glass Fiber.
Olives and Pickles.	Carbon Fiber.
French fries and nuts.	Pigments.
Cornflakes.	Granulated resin.
Preserved Food.	Adhesives.
Cookies and Biscuits.	Plastic pieces.
Frozen food.	Tablets and pills.
Pet food.	Urea.



COMPLETE DISTRIBUTION AND FEEDING SYSTEMS TO WEIGHERS



More than 60 years providing Vibrating Material Handling Solutions for moderate and large productions:

Syntron Material Handling

TARNOS

“ 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.



New Success for AKOMAG

In recent years there has been a strong growth in the market of gallon water bottles, both in Italy and worldwide.

Dispensers showed a positive trend, apart from the temporary setback caused by the Covid-19, mainly involving offices, factories, warehouses and various communities.

The success of gallon bottles, in particular those of reusable PET or PC bottles, obviously involves the need to guarantee the safety of water, and consequently the cleaning of containers and dispensers. Which must be accurately and periodically sanitized. The water used to fill the gallon bottles, which can be natural spring water or water from other sources, must comply

with the quality parameters defined in Community legislation on water intended for human consumption.

Used empty gallon bottles, if still intact, can be reused. But before being inserted in a new filling cycle, they must be inspected for integrity, absence of discoloration and possible odours.

After that, they must be washed with water and specific detergents and rinsed thoroughly with special machines. Like those built by Akomag, for example, an Italian company specialized in the design and production of machines and plants for the bottling industry.

Washing, rinsing, filling, capping The Monobloc washer for gallon bottles Sira has been designed by

Akomag for washing and sterilizing PET or PC gallon bottles or other bottles of various sizes, to be filled with still water.

The washing cycle adapts to the various production needs of the end customer and is very effective. For this machine Akomag has designed and produced a special spraying and brushing device for gallon bottles that ensures total cleanliness.

Through the use of special mobile nozzles furniture (penetrating and rotating), the machine washes the bottle internally at high pressure (5 bar). While the outside is brushed by means of nylon brushes.

The machine can be quickly adapted to the different bottle formats by sim-



SIRA

AKOMAG



SIRA

AKOMAG



SIRA

AKOMAG

ply setting the type of container to be handled on the control keyboard.

The stainless steel control board installed next to the monobloc is easily accessible for the operator. The panel is equipped with a touch-screen for the complete manage-

ment of all line functions, and the display of operating parameters and alarms.

The Monobloc features an automatic de-capper in stainless steel: a pneumatic system grips the bottle neck while ejecting the cap. The system is

safe, but it can be equipped with a system for the selection and ejection of gallon bottles that have not been properly de-capped.

The bottles are then filled by means of special inverter-controlled pumps.

A valve designed by Akomag guarantees a laminar flow and no contact between the valve and the bottle.

The filling is carried out by means of a special metering device that ensures extreme filling accuracy.

The capper consists of soundproof vibrating hopper, a descent channel, and a tear-off pick-up head.

The closure of the bottle is guaranteed by an inclined pressure belt characterized with adjustable pressure.

All adjustments are automatic and managed from the control panel. 🏠

www.akomag.com

MERGER SYSTEMS IN PACKAGING LINES: a short guide for selection



The 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,

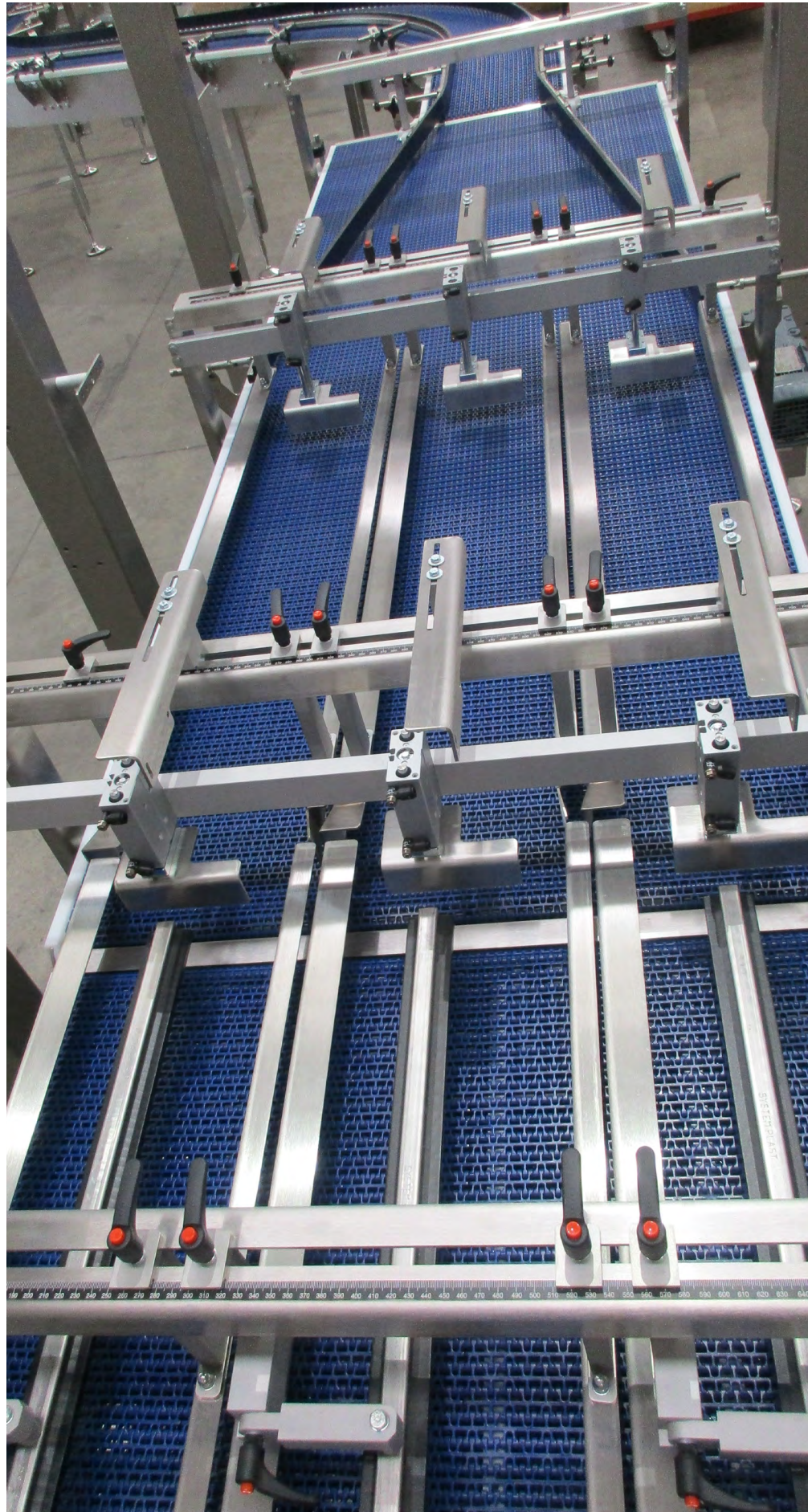
trays, stacked products in tight wraps. It is more important to deepen the second point though. At the exit of the merger, the products are attached to each other or in any case very close, but the speed of the belt is equal to that which would be obtained with regularly timed products with a gap between 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



Screening equipment MADE IN ITALY SINCE 1956



MR – Vibratory Sieves the vibrating sieving machine is used for the separation, classification, scalping, dedusting and selection of powders and liquids. Allows to achieve up to 5 different particle sizes, extremely robust construction and ease to disassembly. Available with ATEX certification, FDA IQ-OQ procedures, GMP, BFM fittings, Jacob fittings and finishes for the food and pharmaceutical industry.

Available in the following models:
16" (Ø 400 mm) – 20" (Ø 500 mm)
– 24" (Ø 600 mm) – 30" (Ø 800 mm)
– 36" (Ø 900 mm) – 48" (Ø 1200 mm) – 60" (Ø 1500 mm) – 72" (Ø 1800 mm) – 90" (Ø 2250 mm).

Features: the vibration is through an unbalanced motor with a double extended shaft, fitted at both ends with eccentric weights. Rotation of the top eccentric weights creates vibration in the horizontal plane, which causes material to move across the screen cloth to periphery increasing the horizontal throw, causing oversize material to discharge at a faster rate. The tangential component of motion is controlled by the angle of lead given to bottom weights with relation to top weight. Variation in lead angle controlled the spiral pattern of material travel over the screen cloth.

Benefits:

- Low power consumption;
- Varied range of applications;
- High processing rate per unit area of screen;
- Accurate separation;
- Screening up to 200 mesh;
- Applicable different anti blinding systems;



- Modular design to yield up to 6 predetermined fractions;
- Dust-free and noiseless processing;

- Dry separation: Pulps, Woods, Animal Feeds, Foods, Grains, Cosmetics, and Chemicals;

Application:

- Solid/Liquid separation: Paper & Pulp, Food, Ceramics, Chemicals, Minerals, Waste Disposal, Paint and Pigments;
- Dry classification: Food, Pharmaceutical, Petrochemicals, Fertilizers, Ceramics and Pigments;

MSC - Check screening machines:

Low profile Check Screener is a round separator used for the safety screening and check screening of powders and liquids by removing the oversize contamination. Available with ATEX certification, FDA IQ-OQ



procedures, GMP, BFM fittings, Jacob fittings and finishes for the food and pharmaceutical industry.

Available in the following models: 16" (Ø 400 mm) – 20" (Ø 500 mm) – 24" (Ø 600 mm) – 30" (Ø 800 mm) – 36" (Ø 900 mm) – 48" (Ø 1200mm) – 60" (Ø 1500 mm) – 72" (Ø 1800mm) – 90" (Ø 2250 mm).

Features: the vibration is through a twin unbalanced motors with a double extended shaft, fitted at both ends with eccentric weights. Increasing the eccentric mass, increases the horizontal throw, causing oversize material to discharge at a faster rate. The vertical motion also minimizes blinding of screen by "near size" particles.

Benefits:

- eliminate oversized and purify material;
- higher throughput per unit mesh area;
- easily to dismantle and clean;
- dust proof;
- can fit easily into existing installations and areas of limited headroom;

- lowers noise levels typically as 70dBA;

Application: featured industries are Food & Beverage, Pharmaceuticals, Chemicals, Coatings, Ceramics, Metal Powders, Water Processing, Recycling.

Centrifugal Sifters: The centrifugal sifter TURBOWEST is particularly suitable for control sieving of solid products.

The centrifugal sieve sturdy construction and ease of integration into existing plants, makes it an easy choice for sieving a large range of powders and granules, food, chemical, pharmaceutical and plastic products. Successfully used for screening dry or humid bulk materials, the centrifugal sifter, is recommended whenever bagged products or hygroscopic materials are being processed. Lumps and conglomerations are broken gently without any product loss. The Turbowest sieve is especially suited for gravity screening in line with pneumatic conveyors.

Features: The product is fed into the sifter trough the inlet and the internal screw feeds material to be sifted into

the sifting chamber. The materials is collected and distributed along the sifting surface by rotating paddles optional brushes, which forces the material through the screen. The separated fine material will discharge to the central outlet while the unsifted material will be discharged through the side outlet.

Benefits:

- Compact design;
- Heavy duty construction for continuous operation;
- Automatic material discharge;
- Vibration-free action;
- Easy and quick change of screen mesh;
- Inspection doors for quick cleaning of the machine;
- High throughput;
- Low power requirements;
- Available in stainless steel AISI 304L-316L.
- Certification for ATEX, FDA-FOOD, GMP available

Application: the centrifugal sifters are suitable all sectors with a widely varying range of products such as: food industry, chemical, pharmaceutical, plastic materials, metal powders, cement and sand.

Tumbler Screeners: The VAN Tumbler Screening Machine has a three-dimensional movement for classification, separation, dedusting and safety screening of dried products in powders or in granules. It allows up to 6 separations. Available with ATEX certification, FDA IQ-OQ procedures, GMP, BFM fittings, Jacob fittings and finishes for the food and pharmaceutical industry. Available in the following models: 1200 (Ø 1200mm) – 1600 (Ø 1600 mm) – 2000 (Ø 2000 mm) – 2250 (Ø 2250 mm) – 2600 (Ø 2600 mm).

Features: the movement of a tumbler screening machine is usually compared with simple hand screening similar to the "gold washing pan". The product is continuously fed into

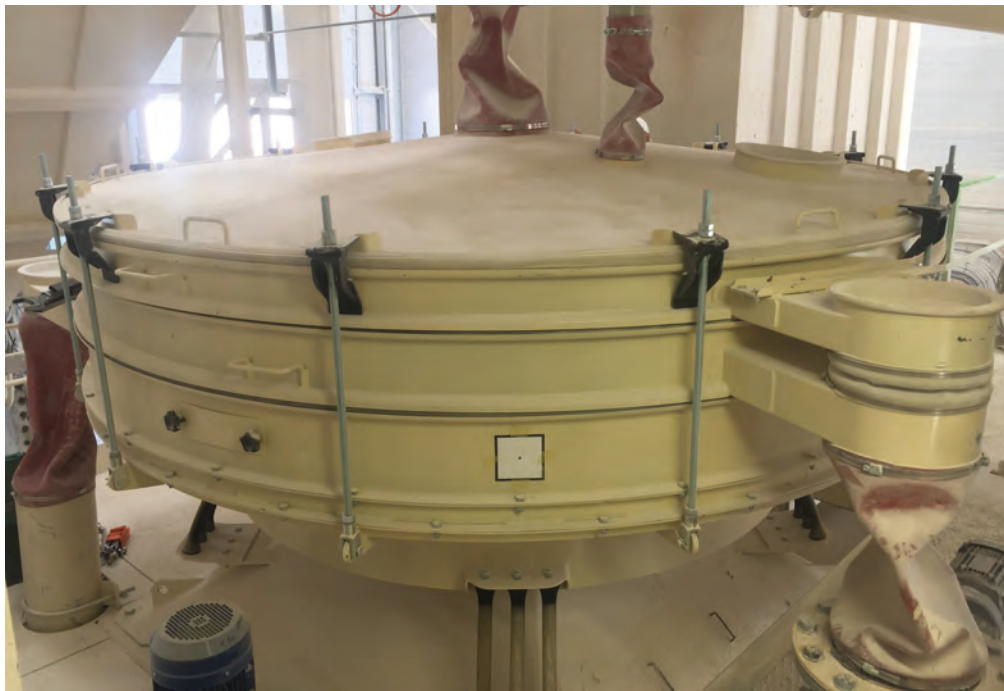
the centre of the top screen, from where it spreads out evenly to the outside across the entire screening surface. While the finer particles fall through the screen near the centre, the coarser ones successively towards the periphery. All the material is moved in a spiral pattern with increasing acceleration of the particles and this 3D movement of the machine can be drawn and recorded on paper in the form of an ellipse. Various effective mesh debinding systems (Ultrasonic, balls, etc) are available for this purpose. The modular design enables different setup variations and product can be re-screened 2 to 3 times to increase yield and the screening efficiency.

Benefits:

- extremely high screening efficiency (up to 99%);
 - easy dismantling and cleaning of all parts;
 - low noise level (<78dB);
 - reduced maintenance cost;
 - modular design for double screening or high capacity;
 - low acceleration and gentle separation of the product;
 - not destroy fragile and delicate products;
 - possibility to install lifting device for quick screen frame change;
- Application: the machines are suitable all sectors with a widely varying

range of products such as: animal feed, building materials, chemicals, fertilizer, food, beverages, tobacco, metal powders, minerals, pharmaceuticals, plastics, rubber, recycling and wood. 🏭

Visit: www.vibrowest.it



Vibrowest, in the continuous process of growth and expansion, is proud to announce a new production facility of more than 15.000 sqm located in the northern of Milan.

The new site is implemented with the latest technology to save energy and a new testing laboratory area.

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products, connect with key industry players, and explore the innovations and trends shaping the future. 🏠

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Planning and realization of machineries for OENOLOGICAL SECTOR

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

WHAT WE DO

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



ENOMET
IMPIANTI ENOLOGICI





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

MISSION

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

OUR PRODUCTS

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

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

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

OUR MARKET

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

www.enomet.it



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

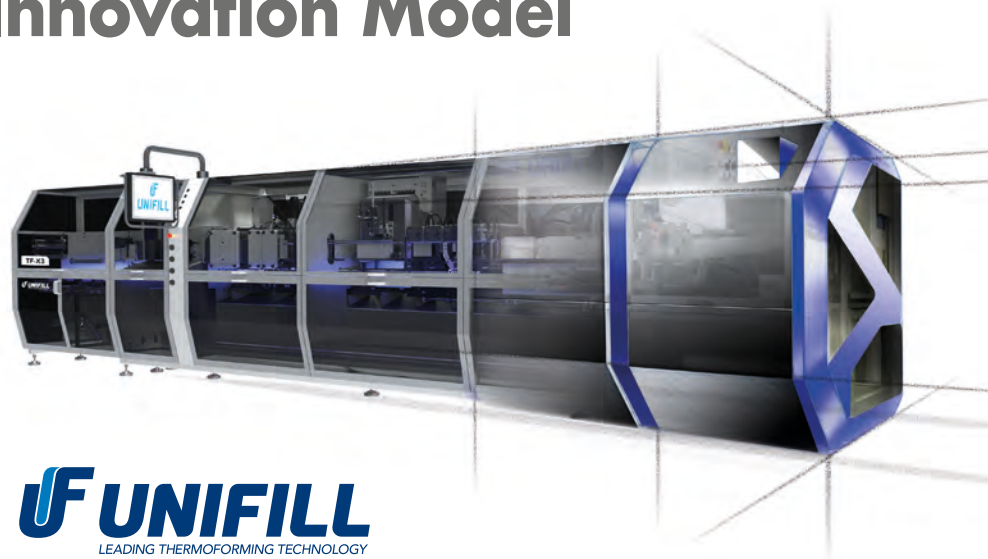


UNIFILL: our Innovation Model

Founded in 1979, today UNIFILL is a leading Company in the design and production of high-tech automated machines for primary packaging, for filling liquid and semi-dense products in single-dose packages for food and non-food industry. We have installed more than 400 machines and developed a commercial network covering more than 52 countries. UNIFILL has its headquarters in the province of Modena-Italy, In the heart of the Packaging Valley, and has sales offices in China. Innovation has always been an asset of UNIFILL. Our culture, our history, our business model and living in a rich industrial ecosystem of technological contaminations, stimulates a process of continuous improvement. During these years we have been able to reach remarkable achievements thanks to our innovative technology and we also recently made notable investments to introduce updated solutions and new advanced lines as our generation "X".

The design that shapes the future

The new "X" series is the expression and the essence of over 40 years of UNIFILL history condensed into a new technology with an innovative design, revolutionary that combines the history and experience of an Italian territory where the Packaging, combined with the experience of automotive design have come together, giving thus forming to a new generation of machines. Ergonomic design for an innovative man-machine Interaction. The project was born with the aim of placing at the center the operator's comfort in the use and maintenance of technology. The new generation "X" is also equipped with IOT technologies and intelligent Sensors, that guide and help the operator by providing a unique and innovative work experience.



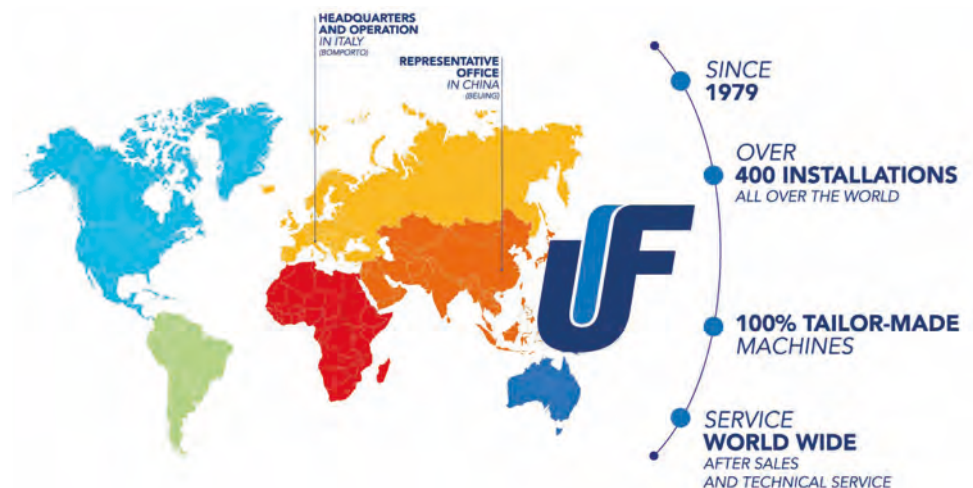
UNIFILL
LEADING THERMOFORMING TECHNOLOGY

We are at a turning point in history

Today is not possible to think of a future without innovation. Digital transformation and ecological commitments are a reality, flexible ways that can represent the ultimate solution in every field, including packaging. Let's think about our UNIFILL suite, a digital services platform designed for our clients and business partners, which allows users to take advantage of several digital-service: real-time customers support, chat boxes, digital form and so on, including a QAP (qualification agent program), a digital service based on blockchain technology to become UNIFILL certified partner. In terms of sustainability, it is essential to expand and strengthen our partnerships with

leading suppliers in the design and production of sustainable materials. The process of studying and researching new materials cannot be carried out individually. Companies and suppliers must work together to achieve this goal. We are at a turning point of history. It is no longer a question of whether or not to adhere to particular innovation process. The point is whether we want to be spectators or protagonists. For UNIFILL, sustainability and attention to the environment have therefore become a constant focus of its business and is ready to play a leading role not only in paper solutions, but also using recyclable materials with single polymer (e.g. mono PE, mono PET and PP). 🏠

www.unifill.it



Solve Fermentation Challenges Through APPROPRIATE VALVE SELECTION

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

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

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

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

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

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



The fermentation process in the beverage industry requires precise temperature control

Common Obstacles Make Tank System Upgrades Difficult

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

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

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

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

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

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

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

Other challenges include:

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



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

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

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

How To Select Valves That Overcome Fermentation Challenges

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

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

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

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



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



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

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

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

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

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

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

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

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

They are also one-third the cost of ball

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


Automation Further Improves Temperature Control

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

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

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

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

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

www.emerson.com



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

INNOVATIVE AUTOMATIC DOSING SYSTEM: fast, accurate and eco friendly

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

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

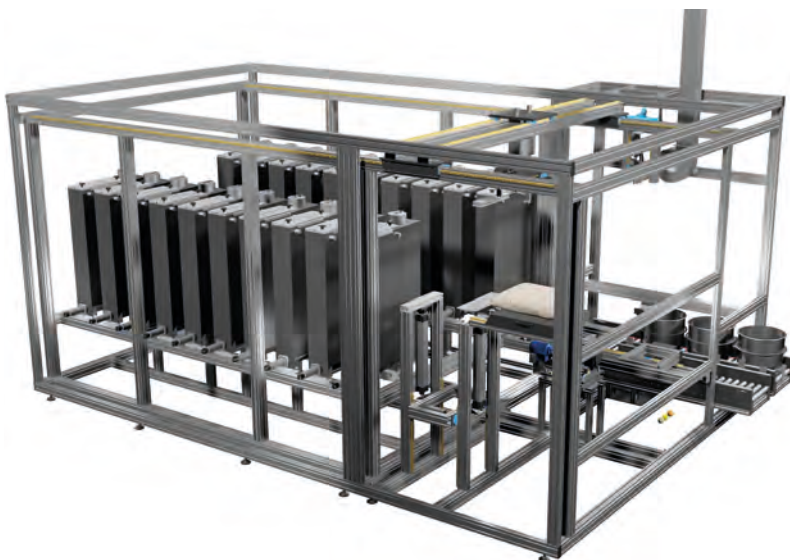
Why dosing is so important in food processing?

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

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

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

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



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

Full automatic dosing system

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

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

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

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

Semi-automatic dosing system

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





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

Key benefits of our automatic dispensing system

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

end products with uniformity features throughout time.

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

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

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

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

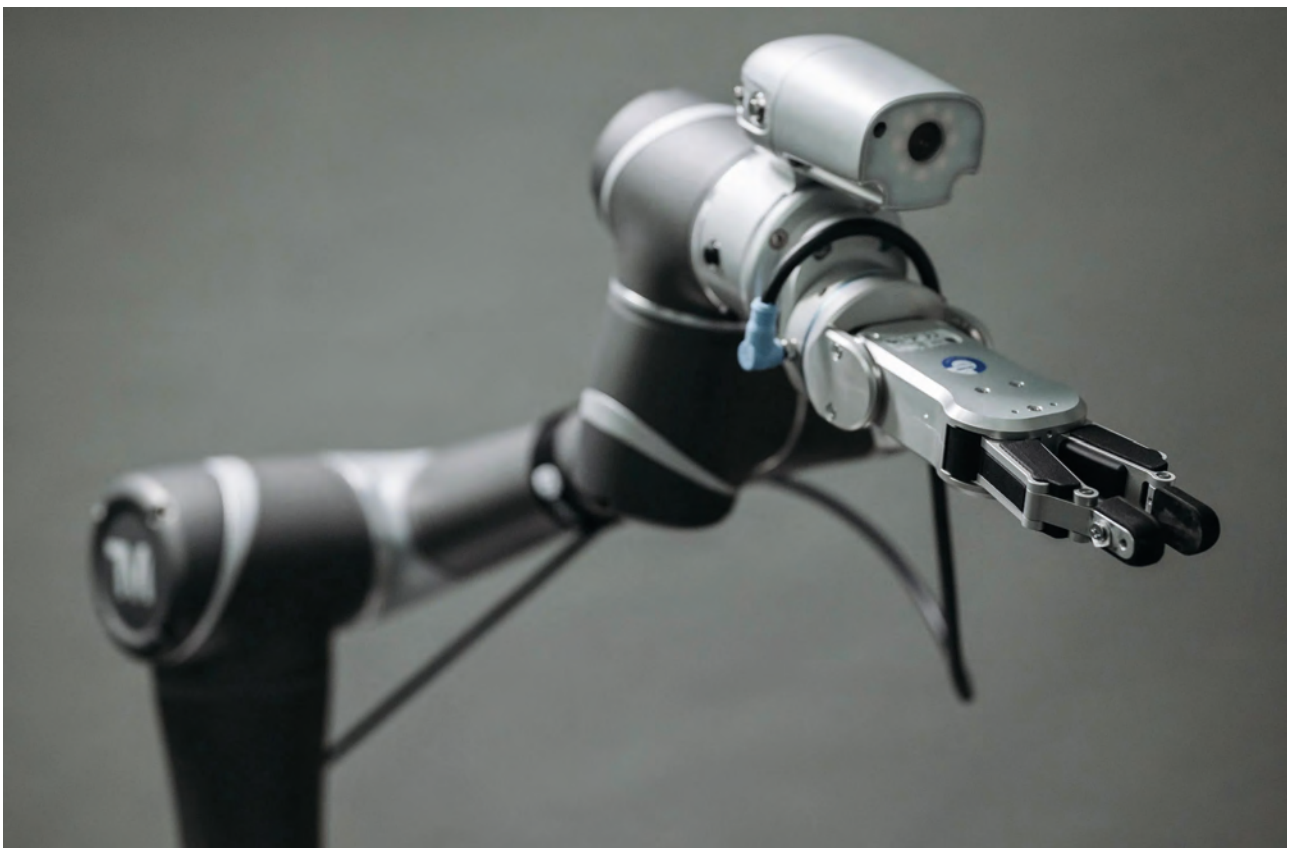
Another significant advantage is the traceability of recipes. Indeed with a manual weighing, in case of non-conformity, it is impossible to identify all the products that are affected by this problem downstream and it is difficult to trace the causes upstream that can be represented for example by an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

www.colors-service.eu



“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

The 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



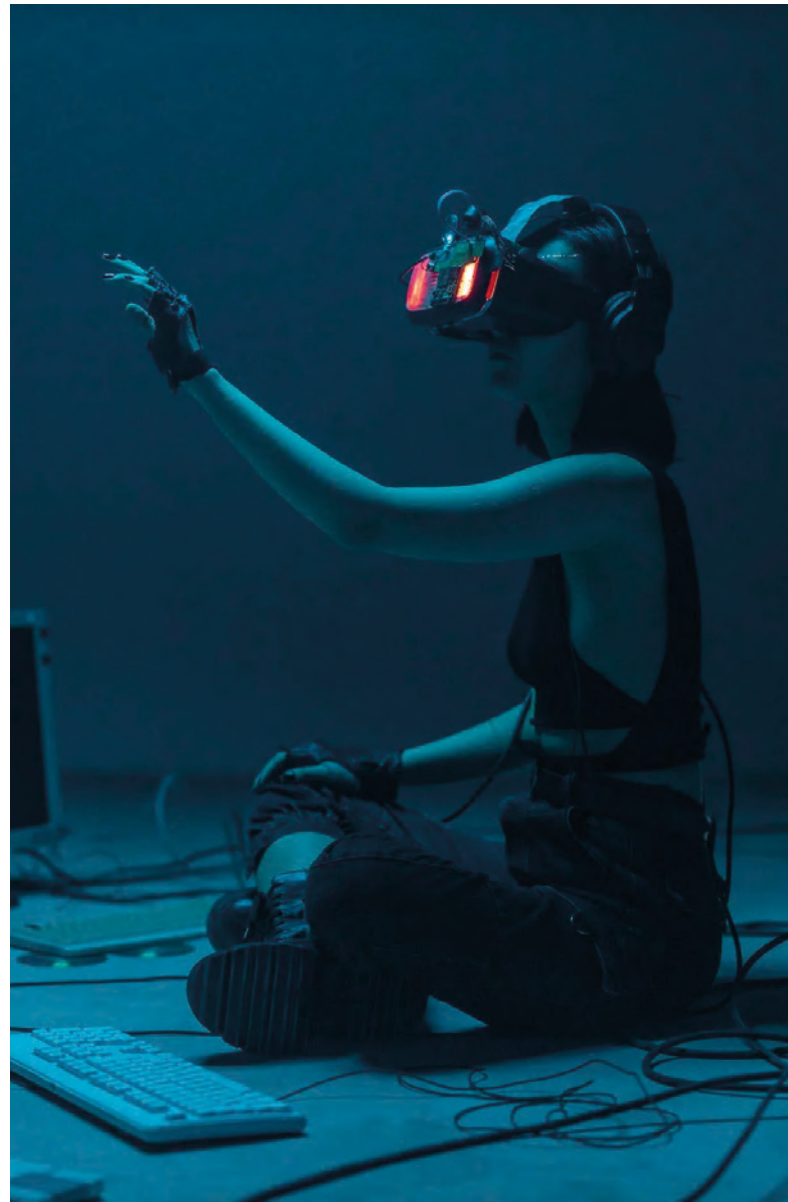
by Our Editorial Team



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.



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-


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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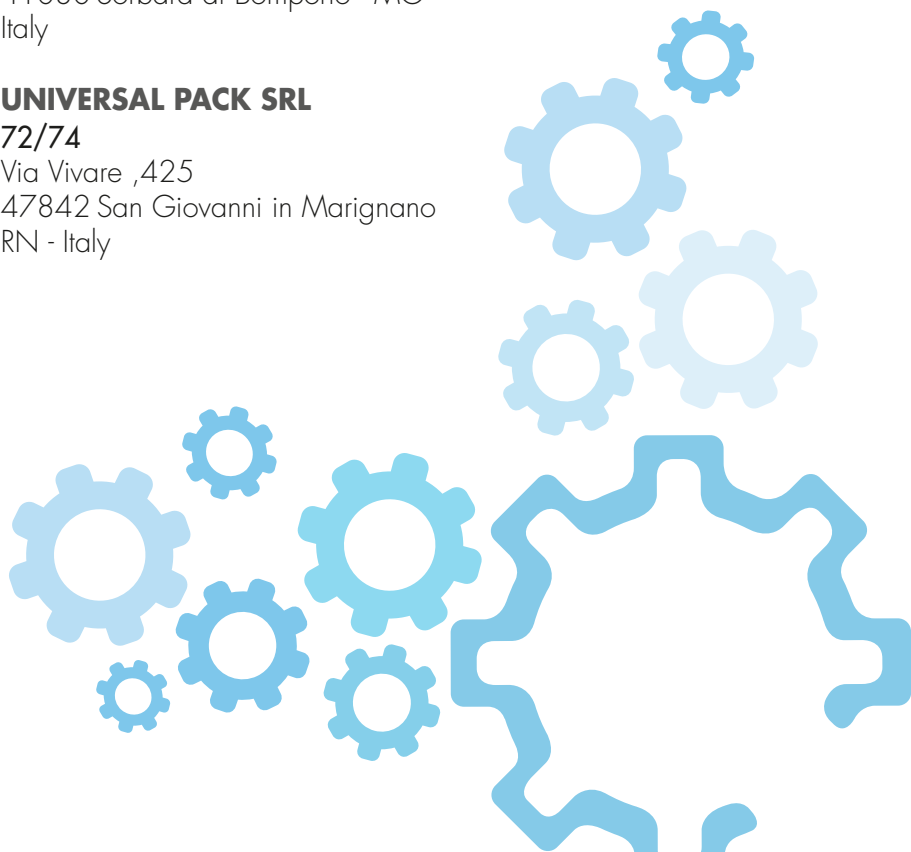
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