

FOOD

SPECIAL
ISSUE

PROCESSING

it. MAGAZINE

n° 2-2024

BEVERAGE & PACKAGING

**PROCESS
AND PACKAGING**

Tecno Pack
PACKAGING MACHINES

www.tecnopackspa.it

SP
general system pack

www.gsp.it

ifp
PACKAGING

www.ifppackaging.it

Skilled
euroimpianti

www.skilledgroup.com

GBTECH

GB Tech

mini motor
MECHATRONIC SOLUTIONS

www.minimotor.com

BELL-MARK
INLINE PRINTING AND CODING SPECIALISTS

www.bell-mark.com

SLUYS INTERNATIONAL
EXCELLENCE THROUGH INTEGRITY

www.sluis.eu

amc
PACKAGING SOLUTIONS

www.amcpackaging.com

NVC
NVC NETHERLANDS PACKAGING CENTRE

www.nvc.nl

**ANUGA
FOOD
TEC**

www.anugafoodtec.com

IBAKTECH
ISTANBUL EXHIBITION CENTER • TURKEY

14TH INTERNATIONAL TRADE FAIR FOR BAKERY, PATISSERIE
MACHINERY, ICE CREAM, CHOCOLATE AND TECHNOLOGIES

24-27 April 2024

www.ibaktech.com



INNOVATIVE END-TO-END SOLUTIONS for BEVERAGE and LIQUID FOOD
from DESIGN to START-UP

A-LINE WATER LINE

WATER PRODUCTION LINE AND WATER TREATMENT PLANTS (WTP)

S-LINE SYRUP ROOM

SYRUP PREPARATION LINE FOR TOPPINGS, COCKTAILS, AND DRINK BASES

D-LINE DRINK LINE

PROCESSING LINE FOR SOFT DRINKS, JUICES, AND ALCOHOLIC BEVERAGES

F-LINE FOOD LINE

PROCESSING LINE FOR FOOD AND LIQUID FOOD PRODUCTS

X-LINE NON-FOOD LINE

PROCESSING LINE FOR LIQUID NON-FOOD PRODUCTS



EXPERT
ADVICE



DESIGN AND
CONSTRUCTION



INSTALLATION
AND START-UP



AFTER-SALES
SUPPORT



TECHNICAL
ASSISTANCE

COME AND MEET US

19-22 MARCH 2024

Cologne - Germany

HALL 4.1 | STAND B059





HALL 10.1
BOOTH **B028 C029**



INFINITY

SORTING ARTIFICIAL INTELLIGENCE

INNOVATIVE

AI TECHNOLOGY
for food sorting



Technology inspired by human talent



Cama Group is a leading supplier of advanced technology secondary packaging systems continuously investing in innovative solutions.

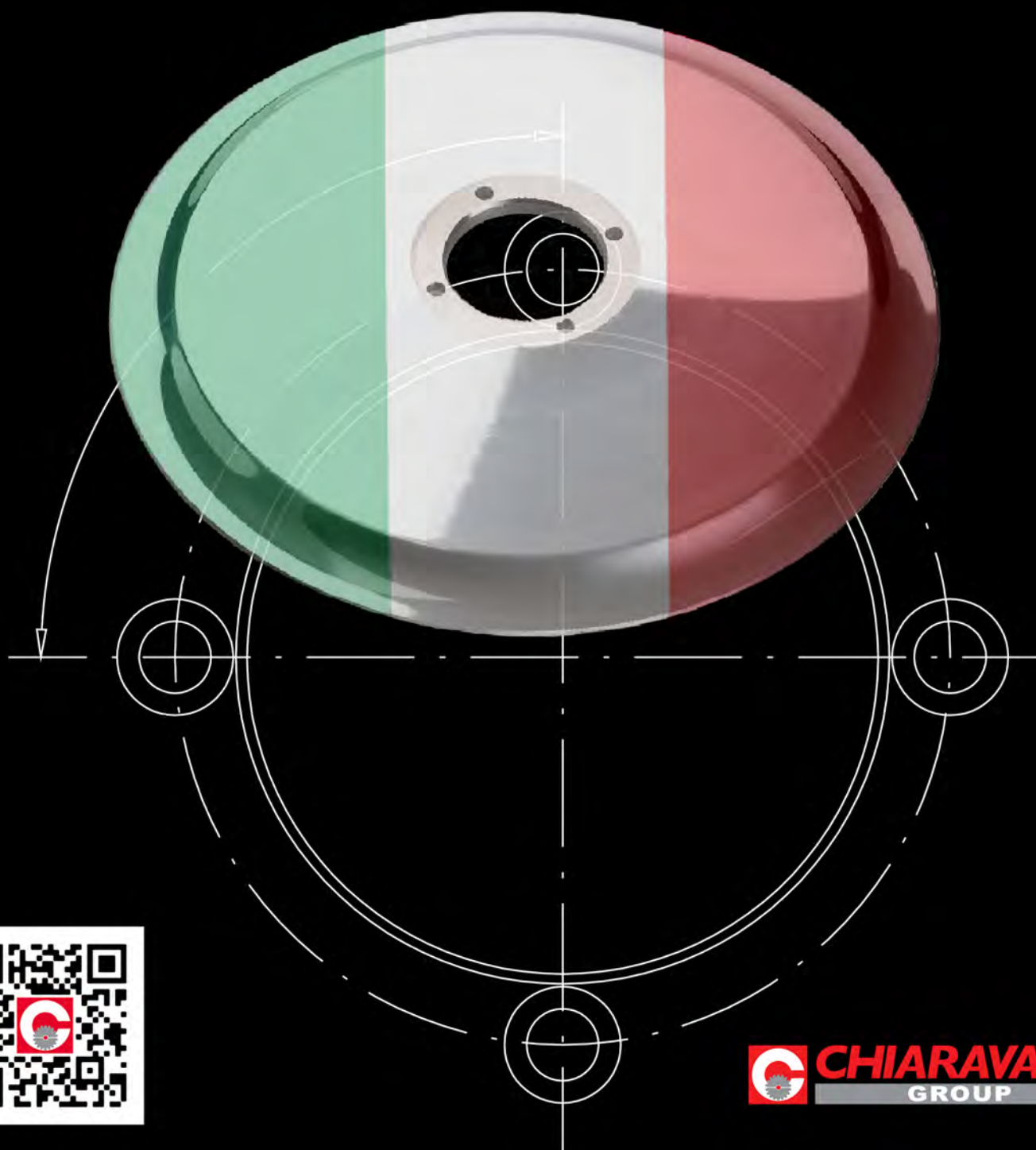
www.camagroup.com
sales@camagroup.com



MARCH 19 - 22, 2024
COLOGNE - GERMANY
HALL 7.1 - BOOTH B040 - C041



MADE IN ITALY EXCELLENCE



SNACKS OR PUFFED CEREALS? LET'S MAKE THEM ALL.



One single machine for different products!

With the new popping machine RP-EVO you can finally make puffed cereals cakes or no-fried snacks with one single machine. Choose the shape and you are done. Are you ready for the change?

New RP-EVO. Join the (r)EVolution.

 **RePietro**

RE PIETRO s.r.l. | Via G. Galilei 55 - Gaggiano (MI) - T. +39.02.9085025 - repietro.com - info@repietro.com

LET'S MEET AT

19 – 22 March 2024
Cologne, Germany



Hall 10.1
Stand G038

7 – 10 May 2024
Barcelona – Spain

**Hispack
2024**

PACKAGING, PROCESS
& LOGISTICS

At VITALFOOD SL booth
Gran Via, Hall 3,
Level 0, Street B, **Stand 133**

19 – 20 June 2024
Stockholm, Sweden



Stand 446



INOX MECCANICA

TECHNOLOGY FOR THE FOOD PROCESSING INDUSTRY

SINCE 1987 THE BEST AUTOMATIC STUFFING MACHINE
FOR HAMS, PANCETTA, COPPA & BRESAOLA HAS ONLY ONE NAME

PIC 99 BCE



- ✓ Improved manual loading side
- ✓ Automatic loader conveyor belt
- ✓ Automatic tube changing system
- ✓ Adjustable electric pusher
- ✓ New clip loading system
- ✓ Integrated connectivity system

PIC 99 BCE is a high productivity automatic pressing, stuffing, forming and clipping machine for **pancetta, coppa, hams, bresaola, loins** and **roasts** in casing and net with automatic loading belt, adjustable electric pusher and automatic tube rotation system.

Don't miss the chance to see PIC 99 BCE in person at our stand at **Anuga Foodtec** or, why don't you come to experience it straight into our **Pilot Plant**?



COLOGNE, GERMANY 19-22/03/2024

VISIT US @ ANUGA FOODTEC

HALL 6.1 - STAND C 089



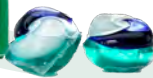
INOX MECCANICA S.p.A.
web. inoxmeccanica.com

@inoxmeccanica
in @ v

Will you be a winner in 2024?



Rewarding Circularity



Free marketing



Circular advantage



Increased sales



Customer retention



Third party endorsement



Employee motivation



Industry exposure



Attract talent



SCAN ME

Choose Cartons

RENEWABLE – RECYCLED – CIRCULAR

www.procarton.com

The European Carton Excellence Award 2024 is now open for entries. Submit your winning pack by 24 May 2024.



PRO CARTON
PACKAGING FOR
A BETTER WORLD



NAVATTA GROUP

Food Processing S.r.l.

The global supplier of integrated
fruit & vegetables processing
equipment and lines



visit our site:
www.navattagroup.com
Parma - Italy



Thank You for Your like



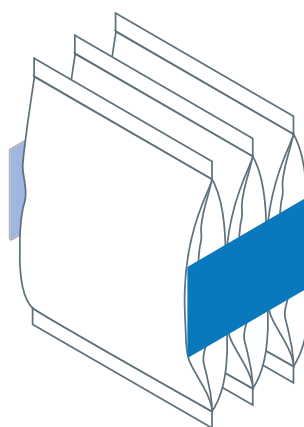
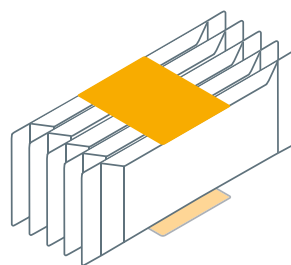


MULTIPACK LABELLING SOLUTIONS



etipack
FOOD

LABELLING SYSTEMS
FOR A **VARIETY OF MULTIPACKS.**
MODULAR AND **CUSTOMIZABLE**
MACHINES MEETING **SPECIFIC**
PACKAGING REQUIREMENTS



etipack.it/en/sector/food/

etipack[®]
labelling, coding, caring

Food Processing Machinery for the food industry

STEAM PEELER FOR FRUITS



principal fruits processed
Peach - Pear - Apple - Kiwi
whole and half

>01-71

FOOD PROCESSING MACHINES

>72-79

DOSING SYSTEMS

>80-133

PACKAGING MACHINES

>134-141

LABELLING - CODING

>142-149

AUTOMATION

>150-168

NEWS

>169-180

EXHIBITIONS



TROPICAL FOOD MACHINERY SRL

HAS PATENTED THE NEW AUTOMATIC BANANA PEELER CERERE 6000.

PG. 56-57



COLOR SERVICE SRL

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

PG. 72/74



SMART PACKAGING HUB

PARTNER COMPANIES WILL BE PRESENT AT STAND B040-C041 HALL 7.1.

PG. 102/104



SONIA V. MAFFIZZONI
Editorial Manager

How much technology can we find in the food and beverage sector?

A great deal, and it's increasing every day. We were just getting used to embracing Industry 4.0 with enthusiasm and awareness, and now the great challenge of artificial intelligence is emerging on the horizon. There's enough to write and think about for an entire generation.

But AI is here, right behind our doors. Those who are keeping pace are already using it, while the debate on its value and its consequences is open and still entirely to be explored.

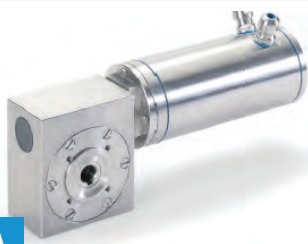


VISIT US AT ANUGA FOODTEC
HALL B10 - STAND A024



MAKRO LABELLING SRL

MODULARITY, FLEXIBILITY. ALWAYS.
PG. 134/136



MINI MOTOR SPA

INNOVATION AND EFFICIENCY: MINI MOTOR SPA - THE IDEAL FOOD & BEVERAGE SOLUTION.
PG. 146-147



RADEMAKER BV

PIONEERING BAKERY PRODUCTION SOLUTIONS.
PG. 152/154



MEAT / DAIRY / FROZEN 2024

THE TRADE FAIR FOR THE PROCESSING & STANDARDIZATION OF ANIMAL PRODUCTS, ALTERNATIVE PROTEINS AND FOODSERVICE.
PG. 170-171



www.editricezeus.com



FOOD PROCESSING

editorial management and registered office:

Editrice Zeus Srl:

Via Cesare Cantù, 16

20831 Seregno (MB) - Italy



Tel. +39 0362 244182 / +39 0362 244186

web site: www.editricezeus.com

e-mail: redazione@editricezeus.com

portal: www.ifoodonline.com

skype™: editricezeus

Editrice Zeus:  

Machineries, plants and equipment for food and beverage industry

year XXXV - issue n. 2 - April 2024

managing editor

Enrico Maffizzoni

direzione@editricezeus.com

editorial manager

S.V. Maffizzoni

redazione@editricezeus.com

editorial production

Sonia Bennati

bennati@editricezeus.com

account dep. manager

Elena Costanzo

amministrazione@editricezeus.com

project and layout design

ZEUS Agency

grafica@editricezeus.com

creative dep.

ZEUS Agency

grafica@editricezeus.com

translations

ZEUS Agency

in partnership with:

Thai-Italian Chamber of Commerce

info@thaitech.org

printing

ZEUS Agency

Italian Magazine Food Processing

Europe: single issue: Euro 25

Annual (six issues): Euro 120

Outside Europe: single issue: US\$ 30

Annual (six issues): US\$ 170

Subscription payment can be made in the name of Editrice Zeus srl, by bank money transfer or cheque.

Italian Magazine Food Processing

An outline of the suppliers of machines, plants, products

and equipment for the food industry. Published: monthly.

Registration: Court of Monza no. 10 of 05.09.2018.

Shipment by air mail art. 2 comma 20/b law 662/96 Milan.

Panorama dei fornitori di macchine, impianti,

prodotti e attrezzature per l'industria alimentare

Periodicità: mensile. Autorizzazione del Tribunale di Monza, n. 10 del 05.09.2018

Spedizione in a. p. 45% art. 2 comma 20/b legge 662/96

Filiale di Milano

The reproduction of the articles and/or pictures published by this magazine is reserved (the manuscripts and/or photos sent to the Publisher will not be returned).

The Editor declines all responsibilities for any mistake of photocomposition contained in the published papers of any magazine by EDITRICE ZEUS Srl.

COCONUT WATER, it's more than just water.

We at ORION ENGINEERING develop “tailor-made” solutions to completely transform an extremely widespread fruit with an increasingly growing market trend: the coconut. Today, we are pleased to explore with you the main stages of obtaining one of its derivative products: natural coconut water.

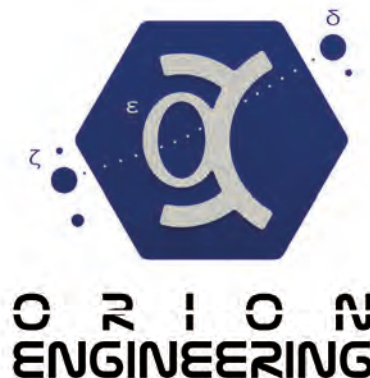
Coconut water, also called coconut juice (not to be confused with coconut milk), is a sweet refreshing drink taken directly from the inner part of coconut fruits. It differs from coconut milk, which is the oily white liquid extracted from the grated fresh kernel. The coconut water consumed as a beverage usually comes from immature coconut fruits.

Coconut water has traditionally been consumed as a refreshing beverage in most coconut countries. Growing consumer interest in the product both as refreshing beverage and as a sports drink has considerably broadened its market opportunities.

Coconut water within the nut is sterile. This means that it is free from microorganisms. Whenever exposed to the air, or to the external environment, the product is subject to microbiological contamination and deterioration.

Proper handling and temperature management throughout the post-harvest and processing chain are essential to allowing coconut water to retain its inherent qualities prior to processing.

Proper sanitation management throughout the chain is also critical to assuring the quality, safety, and shelf-life of the bottled product.



The coconut water is collected through a drilling extraction process with the water immediately entering a filtration system and then quickly transferred to material receiving storage tanks.

Next, the coconut water is pumped from the material storage tanks into cooling system at 40°C and then through an oil separator to extract the highest quality pure coconut-based water product. Once the purification process is complete, the coconut wa-

ter is then piped to an insulated industrial storage tank.

The coconut water can be enriched with the best fresh fruit extracts to obtain a flavoured drink: for this purpose, the natural water is sent to a blending process just before being piped into insulated industrial storage tanks.

The final stages of coconut water production involve a cooling process at

FOOD PROCESSING MACHINERY
PACKAGING SOLUTIONS
R&D AND PROTOTYPES
TECHNICAL ADVICE
RECYCLING SYSTEMS
for agri-food chain

Your technical partner for a successful business

info@orion-eng.it

www.orion-eng.it

«TAILOR-MADE» SOLUTIONS
MAKES YOUR PROJECT AS UNIQUE

«+30 YEARS OF EXPERIENCE»
INTERNATIONAL PROJECTS

«MULTIDISCIPLINARY
 TEAM WORK»

«SUSTAINABLE BUSINESS»
SUSTAINABLE ACTIVITY AS KEY OF SUCCESS

«EHEDG STANDARD»
EUROPEAN HYGIENIC ENGINEERING & DESIGN GROUP

«SWARM INTELLIGENCE-Hub™»
SUPPLY CHAIN INNOVATIVE PROJECTS

«i-RM Technology™»
INDEPENDENTLY RECONFIGURABLE INSTALLATIONS

*WHY CHOOSE
 ORION ENGINEERING?*

ORION Engineering s.r.l. is specialized on the development of «tailor-made» solutions for agri-food prototypes and installations for middle and large production.

The daily effort, together with a constant activity of research and development, marked the company's worldwide success.

Call us to evaluate our solutions and together outline a successful and sustainable business.

*We are looking for partnerships in different countries.
 Call us now!*

**Asia Pacific
 Singapore**

NRG HORIZON PTE. LTD.
Commercial Partner
 2 Venture Drive, #14-02 Vision Exchange
 Singapore 608526

Phone: +65 84987553 | E-mail: info@nrghorizon.com

**Europe
 Italy**

Italy
 Headquarters
 Via Pietro Gobetti, 6
 43036 - Fidenza (PR) Italy
 Manufacturing area
 Via Contignaco Gagliazzi, 129
 43039 - Gerà (PR) Italy

Phone: +39 370 371 1521 | E-mail: info@orion-eng.it

the temperature of 8°C - 100°C. in preparation for an integrated UHT pasteurization process. The water is then filled into an aseptic tank that supports an aseptic filling process performed under strict aseptic processing requirements.

Once the product has been filled into aseptic containers, there is an automated packaging process that is equipped with preset parameters and standardized, so that it will only operate when all safety conditions are complying.

Another alternative to natural coconut water can be tender coconut water or concentrated water.

The tender coconut water is valued both for the refreshing drink and ge-

latinous kernel, which is a delicious food. The tender nut water is rich in potassium and minerals. Glucose content is maximum in 29 – 31 weeks months of maturation nuts and hence the best stage for drinking. The dwarf coconut variety, Chowghat Orange Dwarf (COD) is a tender nut variety.

The tender coconut water concentrate was prepared using fresh coconut water collected under hygienic condition.

Suspended solids and oil in the samples were removed by means of three-way centrifuge. The removal of the solids and oil was necessary to minimize fouling of the membranes. The salts present in coconut water may be removed if desired, prior to concentration, to produce a very sweet product.

This is achievable by passing the centrifuged coconut water through a mixed-bed ion exchange resin. The concentrate can be frozen or preserved in cans and used as base to produce carbonated and non-carbonated coconut beverage.

The multidisciplinary technical staff of ORION ENGINEERING has been carrying out R&D for some time to maximize the type of products and by-products obtainable from coconut. At the same time, it pursues the objective of reducing the processing waste generated to minimize their impact on the environment. We will develop for you the best solution tailored to your objectives and needs. 🏢

Visit:
www.orion-eng.it



CLEVERTECH

 HANDLING
YOUR SUCCESS



CLEVERTECH
AN EXPERIENCED
FOOD & BEVERAGE
PARTNER



CLEVERTECH
 HANDLING
YOUR SUCCESS



Tel. (+39) 0522 911330
Via G. Brodolini, 18/a
42023 Cadelbosco Sopra
Reggio Emilia (Italy)



www.clevertech-group.com
info@clevertech-group.com

CLEVERTECH

 HANDLING
YOUR SUCCESS

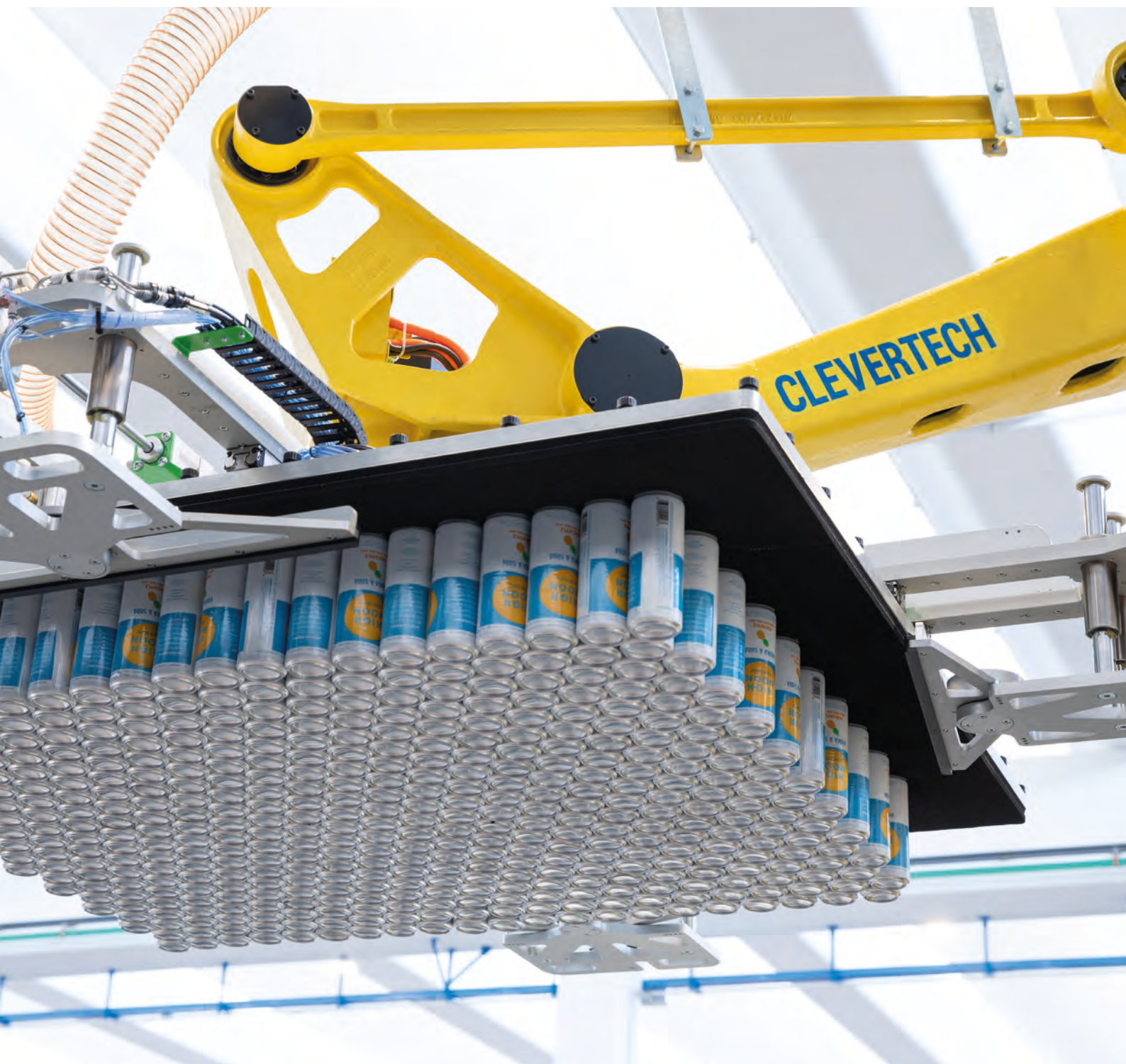
ITALIAN EXCELLENCE IN INDUSTRIAL PACKAGING

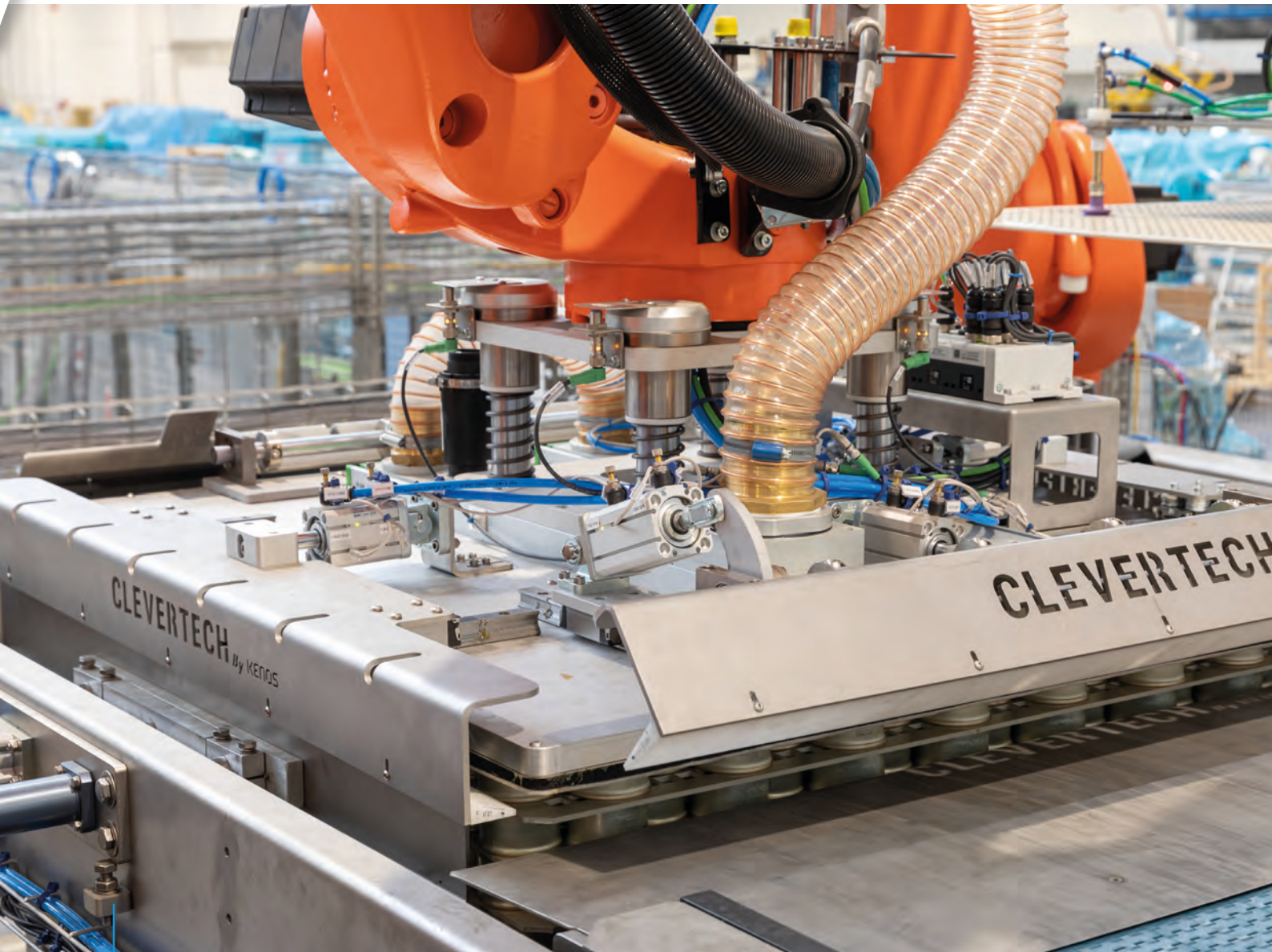
Cleverttech Spa, a family-run company founded in 1987, has charted remarkable growth in the industrial landscape, currently boasting a turnover exceeding 140 million euros and a workforce of approximately 400 employees spread across various global locations. Since its inception, Cleverttech has excelled in the design and supply of systems primarily for the cans & ends making sector, specializing in the production of rigid packaging used in packaging lines.

Over the years, the company has significantly expanded its technological research, extending its expertise to the handling of flexible materials such as pouches and squeezable packaging.



HANDLING OF FLEXIBLE MATERIALS





HYBRID SWEEP OFF

With profound knowledge in primary packaging manipulation, Clevertch now covers three crucial phases of the packaging line.

From the initial feeding of products, through the heart of the line where primary packaging undergoes thermal treatment in autoclaves, to the final stage of palletizing the finished product. The company

has demonstrated a consistent commitment to innovation, as evidenced by the patented “**Hybrid sweep off**” technology.

This hybrid system, combining mechanical components with low vacuum pressure, allows remarkable speeds, positive product control, and increased loading capacity while avoiding unwanted accumu-



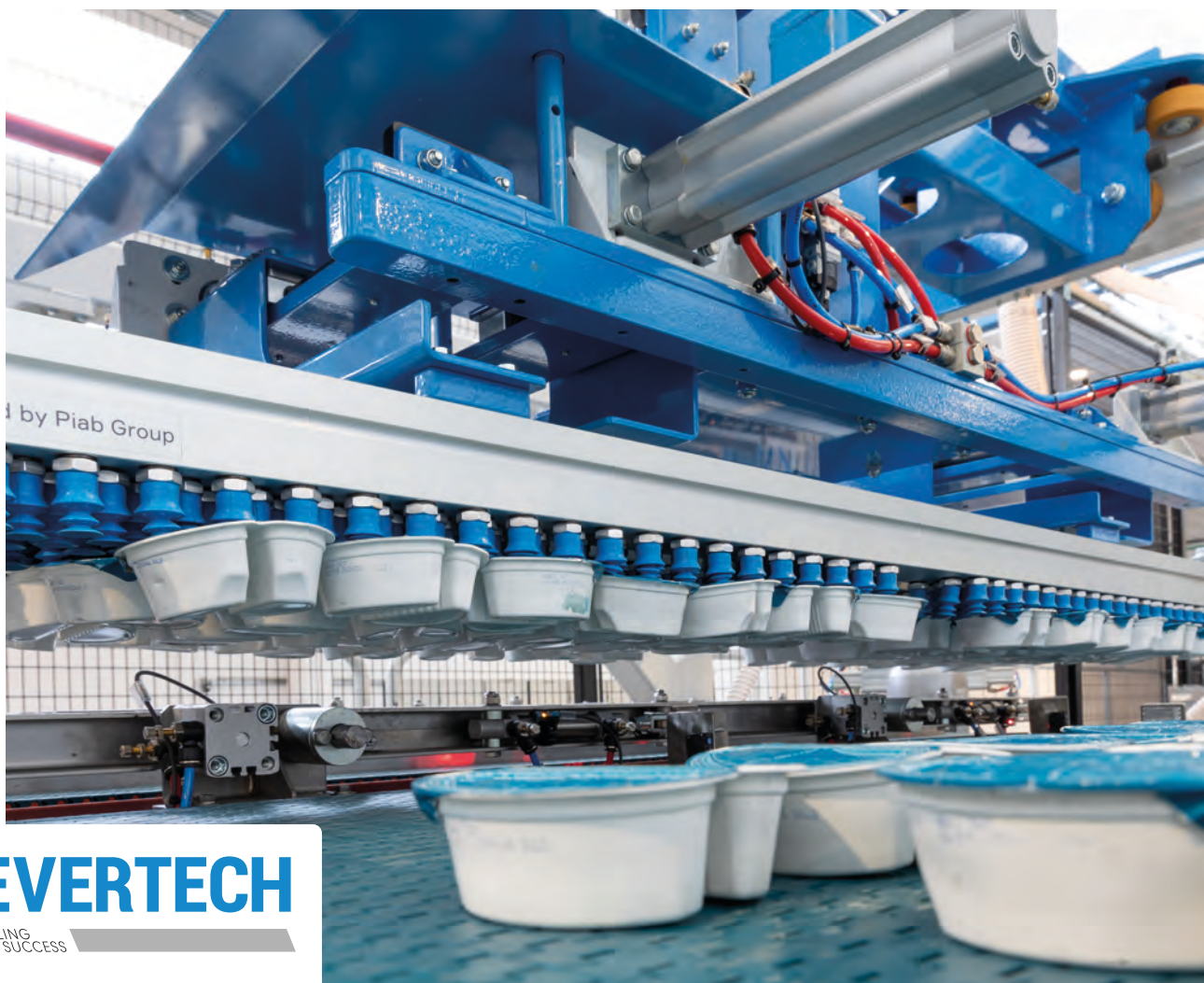
lations. Cleverttech does not limit itself to standard palletization but offers tailored solutions for a wide range of products and speeds. From traditional cartons to new types of packaging, palletization occurs efficiently, reaching eleven layers per minute. Responding to customers' logistical needs, Cleverttech has developed advanced solutions such as the palletizer that handles different products for each layer and the Tetris palletizer, capable of palletizing up to 25 different products on the same pallet.

Cleverttech's global presence, with headquarters in Italy (main office), America, China, and India, is a strategic advantage. This decentralization allows the group to offer optimized time and cost-to-market for the end user while

maintaining consistent engineering standards, components, sensors, and PLCs worldwide. In conclusion, Cleverttech Spa stands as a pillar in the industrial packaging industry, an example of Italian excellence that continues to innovate and meet the dynamic needs of the global market. 🏠

www.cleverttech-group.com

ITALIAN EXCELLENCE



CLEVERTTECH
HANDLING
YOUR SUCCESS

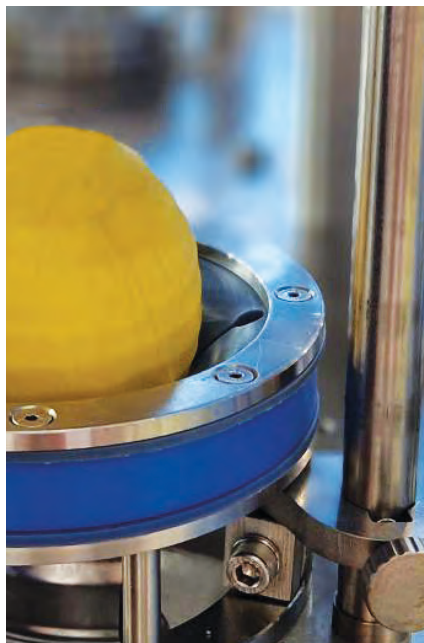
FOOD
processing

PND Mango Peeler: efficiency, speed, versatility

The PND mango peeler positions itself in international markets as a paragon of Italian engineering ingenuity. This machine, the best-selling of its kind, stands out as the ideal solution for the food industry, thanks to its ability to adapt to fresh, frozen, and dehydrated sectors.

A range for every need

From the compact PL4M model with 4 heads, capable of processing 700 kg/h, to its larger counterpart with 8 heads nearing 112 fruits per minute, PND has considered everything. Each machine in the line is a powerhouse of strength and precision, designed to optimize produc-



Mango  PEELING



PEELING MACHINE

MOD. PL6M

ITALIAN PRODUCT 

tion processes without compromising the quality of the finished product. These machines are the key to an industry aiming for peak efficiency while maintaining high processing standards.

Efficiency and environmental respect

The PND mango peeler is distinguished by its ability to handle fruits of any ripeness level, ensuring a near-perfect yield post-peeling. This not only ensures resource optimization but also places the company at the forefront of promoting sustainable practices, minimizing food waste.

The ease of maintenance and cleaning, thanks to the use of stainless steel and intuitive design, translates into reduced machine downtime and greater longevity of the machinery, essential aspects in a modern production context.

International success

The secret to PND's success lies in the versatility of its peelers, which have conquered markets around the world, from South America, rich in mango plantations, to Europe, where the demand for technologically advanced solutions is constantly rising. This spread testifies to the universality of the solution proposed by PND,




capable of adapting to different contexts and production needs.

Beyond the machine: assistance and support

PND does not limit itself to provid-

ing cutting-edge machinery; it also offers top-level post-sale assistance, with remote support to ensure operational continuity and efficiency for its clients. This customer-focused approach confirms the company's philosophy: to innovate not only in products but also in service.

The excellence of Italian innovation

The story of the PND mango peeler is a shining example of how the company is capable of creating solutions that significantly improve the modus operandi and efficiency of hundreds of companies in the fruit processing world. With a constant focus on sustainability and efficiency, PND reaffirms itself as a benchmark in the sector. 

Visit:
pndsrl.it



“ INNOVATION AND SUSTAINABILITY IN MILK PROCESSING: A JOURNEY FROM FARM TO TABLE ”

The journey of milk from its source to the consumer, featuring advanced technologies and standards that ensure the product's quality and sustainability



by Our Editorial Team

In the European dairy industry, technological innovation and adherence to environmental and food safety regulations play a pivotal role in shaping milk production and processing practices.

From Milking to Pasteurization: Cutting-Edge Technologies

The milk's journey begins at modern farms, where robotic milking systems ensure efficiency and hygiene, minimizing human contact and guaranteeing consistent quality. These technologies, in addition to improving animal welfare, enable health monitoring of the livestock, providing valuable data for disease prevention.

Subsequently, the milk undergoes heat treatment processes like pasteurization, crucial for eliminating pathogens while preserving nutritional properties. Modern heat recovery pasteurizers not only ensure food safety but also energy efficiency, aligning with European directives on eco-sustainability.



all images: pexels.com

Filtration and Homogenization: ensuring quality

Microbial filtration and homogenization are key steps in milk treatment. The former removes any residues, while the latter ensures a uniform consistency, enhancing milk digestibility. These processes are regulated by strict European standards that define safety and quality parameters, ensuring that the milk reaching consumers is not only safe but also of high quality.

Packaging and Logistics: Innovations and Regulations

Packaging is another area where innovation plays a vital role. Eco-friendly materials and techniques like aseptic packaging extend the shelf life of milk without

preservatives, in line with European policies for waste reduction and sustainability promotion.

In transportation, the cold chain is strictly maintained through real-time monitoring systems, ensuring the milk retains its freshness and quality up to the point of sale. European regulations on the transportation of refrigerated foods set rigorous standards that companies must comply with, promoting practices that protect both the consumer and the environment.

Towards the Future: Sustainability and Traceability

The European dairy industry is swiftly moving towards greater sustainability and traceability, adopting technologies like blockchain to ensure transparency throughout

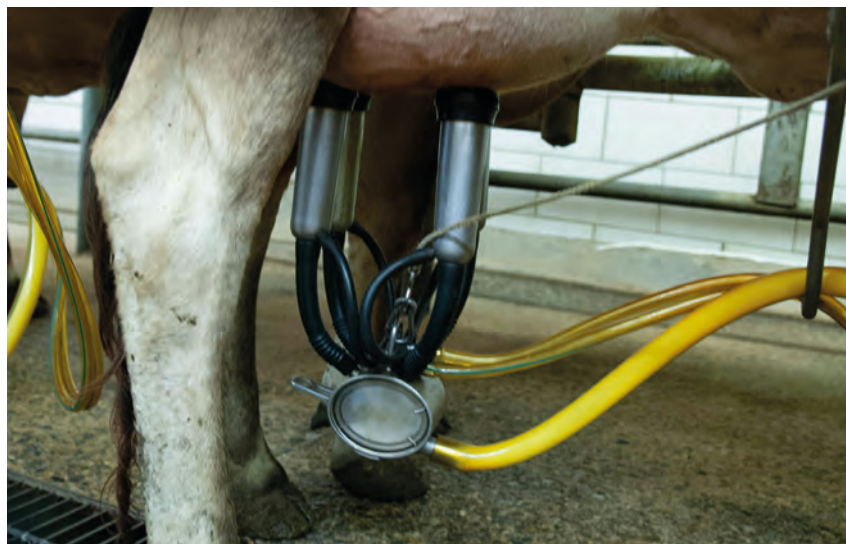




the supply chain. This not only boosts consumer trust but also contributes to optimizing production practices, reducing waste and improving efficiency.

The journey of milk, from farm to table, is a prime example of how technology, innovation, and regulations can converge to produce safe, quality, and sustainable foods.

The European dairy industry continues to be a global benchmark, committed to constantly improving milk production and processing practices to meet the growing demands of increasingly informed and conscious consumers."



DAIRY DERIVATIVES:

Diversity and innovation in processing

Beyond milk in its purest form, the European dairy industry produces a wide array of derivatives, ranging from cheeses to yogurts, creams to ice creams.

The production of these derivatives requires specialized technologies and processes that reflect the diversity and richness of the European food heritage, always in full compliance with EU regulations that ensure quality and safety.

Cheeses: art and science

The production of cheese is perhaps the oldest example of milk transformation and remains a fusion of art and science. The coagulation of milk, fermentation, and maturation are processes that vary greatly depending on the desired type of cheese. Modern technologies support tradition, allowing precise control of production and maturation conditions, which, along with microbiological knowledge, ensure the safety and consistency of the products.

Yogurts and fermented products: benefits and innovation

The growing interest in fermented products like yogurt is driven by their well-known health benefits, particularly for the digestive system. The production of yogurt and other fermented dairy products utilizes specific bacterial cultures that must be carefully managed to ensure the quality of the final product. Innovations in this sector include the development of new probiotic strains and fermentation techniques that improve flavor, texture, and nutritional benefits.

Creams and butter: versatility in the kitchen

Creams and butter, essentials in European cuisine, are produced through separation and churning processes that modify their texture and fat content. Technology plays a key role in making these processes efficient and sustainable, with systems that minimize waste and optimize energy use. Here too, regulations ensure that the products maintain high standards of quality and safety.

Ice creams and desserts: innovation in cold

The ice cream and frozen dessert sector utilizes advanced quick-freezing techniques to preserve flavor, texture, and nutritional value. Innovation in this field includes the development of new flavors and formats, as well as solutions to reduce sugars and fats without compromising taste. European regulations on additives and labeling play a crucial role in ensuring that these products are not only delicious but also transparent for consumers.



FMT SRL, your partner for complete lines in the food & packaging Valley

*Visit us at Anuga Foodtec 2024,
Hall 7.1 Aisle C No: 061,
to show you our latest
innovations.*



In response to the needs of a continuously evolving market, FMT S.r.l. confirms itself as a constantly growing reality, specialising in Complete Lines in the Food & Beverage Sector, promoting Research and Development of technological innovations, aiming at the continuous improvement of its range of machines. Thanks to the various Divisions: Filling & Closing, Thermal Treatment, Handling and Robotics & Engineering, FMT pays particular attention to construction details, cleanliness, energy recovery and to the development of "customised" lines, confirming itself as a reliable partner for also for the most demanding Customers. Innovation and attention on market needs, is in our DNA.

FILLING & CLOSING DIVISION: FOCUS ON TCC

(TOTAL CLEANABLE CIP) TECHNOLOGY:

New Generation Piston Filler mod. FLEXFILL with capable of filling a very wide variety of product: liquid, viscous or with pieces, such as Sauces, dressings, syrups, honey, creams, cream cheese, condensed milk, yogurt, juices,

PRECISE AND WASHABLE, the Flexfill filler is the most advanced technology of his kind nowadays on the market. These fillers are the perfect union between volumetric piston filling technology with electronic valve developed in accordance with the highest hygienic design philosophy. Considering ever more variable market needs, thanks to our R&D dept. and almost thirty years of experience in the Beverage & Food sectors, we have created

a very flexible machine and above all the only one on the market which is really **TOTALLY WASHABLE**.

New Vegetables Universal LINEAR FILLER mod. NEW RLV2000 TUBULAR

This new filler generation is designed to handle a very wide range of vegetables in efficient and hygienic condition, without change format. Suitable to fill: olives, cucumbers, peaches, pickled vegetables, plums etc. allowing the operator to reach good results both in production speed and quality.

The NEW RVL200 TUBULAR, is specially designed and equipped to be cleaned automatically. This gives big advantages especially during product change over, increasing sensitively the machine productivity.





Technology is your business.

FMT is more.

Expert in turn-key solutions

Food and Beverage products in
GLASS - METAL - PLASTIC



FMT srl

Strada Cisa, 111
43045 Riccò (PR)
sales@fmt.it - www.fmt.it



HEAT TREATMENT DIVISION: FOCUS ON ENERGY RECOVERING AND WATER SAVING SYSTEMS

Complete range of Sterilisation Retorts mod. AS and AR, static, rotating and for laboratory, suitable for sterilisation and pasteurisation of food, in all types of containers.

An extremely flexible and innovative working platform, with technological solutions that allow different types of sterilisation cycles to be implemented in the same machine.

A dynamic and very intuitive system allows monitoring of all heat treatment phases, with particular attention to energy consumption.

FMT Energy Saving System, allows to reclaim heat energy of the first cooling phase which would be otherwise wasted during cooling phase, to heat water to be redirected in the process of next sterilization process.


Modular Pasteurization Tunnel mod. C, W, P and PCRS for Cooling, Warming, Pasteurisation and Calorie Recovery Pasteurisation tunnel of food and beverage products inside different types of containers: cans, glass bottles and jars, plastic bottles.

The leading position of pasteurizing tunnel's range, with our Know-how in the market, highlights the remarkable features of our equipment in terms of quality, efficiency and thermal treatment guarantee.

The system working by mean of thermic exchange system, obtained by waterfall distribution, guarantees the

best results regarding the time /temperature ratio.

Thanks to Tubular Heat Exchangers and machine insulation, it is possible to save steam consumption & recover the steam condensation for further utilization on the steam generator.

System WSS (water saving system by cooling tower) with dedicated external basin or PHE for the cooling phase, is suitable for having independent thermal zones, permitting to almost eliminate the water consumption by reducing them $<0,5\text{m}^3/\text{h}$. 

Visit:
www.fmt.it



Sterilization retort



Pasteurization tunnel

sempre PROTAGONISTA
nei GRANDI progetti



AKOMAG

Frazione Diolo, 15/D - 43019 Soragna (PR), Italy
Telefono: 0524.599097 | Email: info@akomag.com | www.akomag.com



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

New multi-fruit line from **OMIP**, Boema and FME 'Buy one get multiple solutions free'

"Are you wondering whether it is possible to core, pit, slice and peel multiple fruits in a single solution? Wonder no more because we have the answer for you," claim the Italian OMIP and Boema and the Polish FME Food Machinery Europe.

The collaboration between the three companies started about five years ago. "We offer a complete end-to-end solution which allows to use state-of-the-art machines dedicated to core, pit and slice several fruits, for instance, stone fruits, and then peel them using high-pressure steam."

"The line is suitable for large producers who diversify their product range throughout the year. So far, it has been adopted in several countries around the world and customers are very satisfied with it: compared to mechanical or chemical peeling, steam peeling

guarantees a 20 per cent higher yield," the three companies add.

"In addition, this system is cost-effective because it provides you with the highest yield possible and the best quality product obtainable, while eliminating the often difficult and expensive problem of water treatment, as this system excludes the use of chemicals such as sodium hydroxide."

"To find out more about this solution and be part of those who choose the best, visit us at this year's edition of the Fruit Logistica exhibition in Berlin."



OMIP, founded in 1971, is targeted to all the fruit processing companies which need to have a more reliable product, built with

quality materials and great robustness, where the cost of production, as well as that of the workforce, is minimized. For this reason it is focused in the design and construction of machinery characterized by simplicity of operation, versatility and reduction of costs.



Boema was founded in 1979 and during the years emerged as a leading company in designing and manufacturing machines and plants for the food industry.

It has its headquarters and main production in Italy but has also different commercial branches in Poland, Serbia, Ukraine, Russia, and China.





FME Food Machinery Europe began its activity in 1998. At the beginning of 2007, the company was moved to Wyz'ne village located in south-eastern Poland, where a new production plant was built.

As of now, the company's leading activity is the production of machinery used in the processing of food, and beverage production.

Besides this, the company also renders installation services of machinery and equipment as well as repair and overhaul services. 🏢

For more information:

omip.net/en

boema.com/en/

fme-europe.pl/index_eng.php



FOOD
processing

SMI responsible solutions for the food & beverage industry

At Anuga Foodtec 2024, one of the most important international trade fairs for the food & beverage industry, **SMI** will be present and showcase its latest developments in the packaging industry, resulting from continuous investments in new technologies to provide users with solutions capable of quickly adapting the production processes to the new market requirements.

Food and beverage industry plays a relevant role in the global economy and at the same time has a strong responsibility towards the planet, especially in the global consumption of energy and water used in production

processes. For this reason, it relies on suppliers' innovative nature, to adopt strategies capable of ensuring a responsible use of resources.

Responsibility is actually the main topic of Anuga FoodTec 2024.

SMI will show how the employment of innovative technologies can lead the food and beverage industry towards a path of an innovative nutrition system.



The end of line solution presented by SMI at **booth C011 – Hall 7.1** includes the new **APS 620 ERGON** palletizer, an extremely **compact, flexible and efficient** system, that allows food and beverage manufacturers to easily adapt the production to changing market consumer habits.

The displayed system will show the palletizing of small cardboard boxes



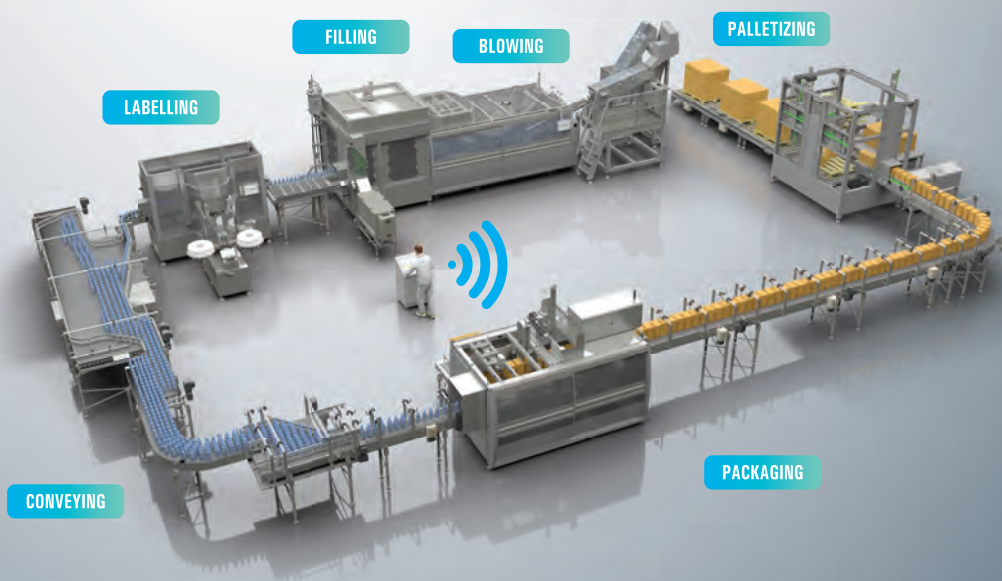
DESIGN WITH US YOUR CIRCULAR PACKAGING



IMPROVING YOUR CARBON FOOTPRINT IS EASY WITH SMI!

Our bottling and packaging systems benefit from Industry 4.0 and IoT technologies, can process recyclable materials such as rPET and allows for considerable energy savings.

Find out our solutions for packing a wide range of containers up to 50,000 bottles/hour.



| ☎ +39 0345 40 111 | ✉ info@smigroup.it | www.smigroup.it |





containing **0.122 L PET spice jars** packed in 3x4 format. The APS 620 automatic palletizer is suitable for medium-low production speeds up to **20 packs per minute** (depending on the palletizing pattern).

The advantages of SMI palletizers

The tertiary packaging of food requires increasingly versatile solutions to improve the handling of containers and avoid damages during their transport, reduce the format change-over times to quickly adapt the production to new palletizing patterns and increase the performance with reduced dimensions.

SMI designs and produces bottling and packaging machines with an innovative design, equipped with IoT technology, to supply smart solutions that meet the requirements in terms of competitiveness, production efficiency, flexibility, energy saving and easy

management of the whole production plant.

The use of an automatic palletizer is the ideal solution that ensures advantages in terms of productivity, costs, safety and quality, thus allowing companies to optimize logistic operations and improve the competitiveness on the market.

APS 620 ERGON: compact and functional structure

The core of the APS 620 ERGON automatic palletizing system is composed of the structure in which the three Cartesian axis system, performing the pallet formation, is positioned.

Added to this are the infeed conveyor, the product picking head and the machine guards.

The product arrives at the palletizer on a product feeding conveyor and

is cadenced by a rubberized conveyor. Later, it is brought into the picking position by a distancing conveyor, where the picking head lifts the pack, individually or grouped, and deposits it on the pallet on the ground.

The cyclical repetition of this operation enables to form several palletizing layers.

The gripping head is equipped with a motor for the product rotation, in order to place the pack on the layer in the exact position required by the palletizing pattern.

Once the pallet formation is finished, the complete pallet is brought into the unloading area and, at the same time, at the infeed, in the formation area, a palletizing feeding system positions a new empty pallet, so that a new palletizing cycle can start.

MAIN FEATURES:

- **compact and ergonomic structure**, that ensures considerable space saving inside the production line;
- the **ergonomic and functional structure** of the APS ERGON allows the operator to easily and safely perform all the activities related to installation, management and maintenance;
- **optimized TCO (Total Cost Ownership)** thanks to low management and maintenance costs;
- use of technologies of the latest generation that ensure high **operational versatility** and customization possibilities to adapt to the needs of format changeover, product changeover and/or plant layout;
- the operations are controlled by a **user-friendly machine au-**


tomation and control system, thanks to an extremely intuitive graphic interface, the touchscreen display and the real-time diagnostic functions and technical support on POSYC®

- **the electric panel**, located outside the safety guards, represents a distinct module which remains cabled during transport and therefore can be immediately installed at the customer's plant.

ADVANTAGES:

- **Higher production efficiency:** APS 620 automatic palletizer works continuously and at a constant speed, thus increasing the productivity and reducing the end-of-line operations.
- **Precision:** palletizers are set for a precise positioning of the cardboard on the pallet, thus managing correctly the distribution of the load

and preventing damages to products during the transport or storage operations.

- **Greater safety for the operator:** the automation of the operations managed by the palletizer reduces the risks connected to the movement of heavy loads on the end of the line
- **Flexibility:** the system easily manages different types of products, formats or palletizing patterns, ensuring significant advantages in terms of operational flexibility and economic advantages of productivity processes
- **Space optimization:** products positioned efficiently ensure the optimization of the space available on the pallet, thus reducing transport and storage costs. 

www.smigroup.it



WATER SYSTEMS: our commitment reflect our passions



Despite the name, WATER SYSTEMS is not only involved in water purification systems but is specialised in the production of complete solutions and plant designs for medium-large CSDs and juices projects as well.

All the steps involved in the production of mineral water, soft drinks and juices – from water purification, right through to syrup preparation, blending, carbonating, mixing and pasteurising and eventually including utilities supply as well for a real turnkey solution – are available from a single supplier at WATER SYSTEMS: this is clearly an important advantage allowing the bottler to save time during processing equipment design, project execution and equipment maintenance.

WATER SYSTEMS recently installed and commissioned a new turnkey solution on a greenfield project in Nigeria with one of its historical partners in the beverage business: aimed to maximize sustainability thus minimizing energy consumption and water wastage, the entire scope of supply has been oriented to fulfil these goals; by the way the syrup room – probably the most automated unit present in an African beverages factory up to now, featuring more than 120 mixproof valves and conceived to maximise the efficiency of equipment regardless of the number or level of specialisation of operators – is the most representative part of this plant.

The market of beverages is very wide due to the growing diversification in terms of quality and variety of drinks

(both alcoholic and non) required by Consumers. Therefore, the producers, to answer quickly, need to process a wide range of ingredients (powder as well as liquid). In some cases, such ingredients might require a special treatment according to their features (texture, reaction, viscosity, solubility, temperature-sensitivity, flammability and so on).

The innovative design of the WATER SYSTEMS' syrup room ensures automatic ingredients and CIP fluids loading as well as the automatic outlet through clusters of mixproof, single seat and butterfly valves dedicated to syrup tanks and ingredients preparators and sources.

Syrup rooms provided by WATER SYSTEMS' are designed on stand-



ard modules which are customised for each specific project according to specific needs. Furthermore, the equipment always features a non-compromising technology for what concerns cleanability and hygienic

aspects: CIP fluid paths are covering any part of the plant – including process water distribution lines – and the entire piping is tooled to avoid dead legs and minimize the number of weldings. In-house preassembled

modules configuration allows plug and play quick installation granting Customers an immediately available system.

State-of-the-art technology for liquid mixing ensures that the sugar syrup, the flavours and all the required ingredients are optimally mixed and distributed to grant a perfectly homogeneous concentrated product and the best deaeration process; this benefits Customers in three different ways:

- shorter mixing and deaerating time corresponding to quicker production cycles;
- optimal low-shear mixing of low and high-viscosity fluids to prevent oxygen pickup and fruit's cells damaging in case of pulpy ingredients;
- lower energy costs through unique energy-saving impellers' design.

WATER SYSTEMS' syrup rooms can be flexibly extended thanks to modularly arranged skids: the design always take into consideration future Customer's expansion plans and the maximum allowed number of bottling lines that can






be fed is four; the syrup output flow rate can be individually adjusted to suit each bottling line need.

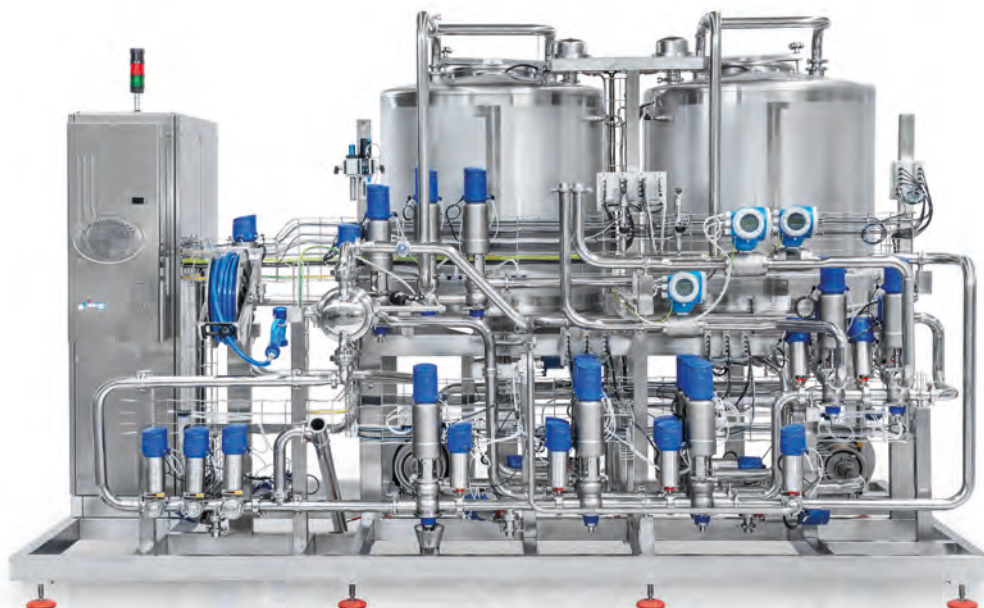
All instruments and regulation systems dedicated to the control of individual syrup and product components are characterised by the highest precision in the processing in order to grant an accurate ingredients blending and to minimize product wasting during circuits emptying.

Using the new pulse and burst technology for valves cleaning, trials have revealed that up to 90% of CIP liquid can be saved – significantly lowering the operating costs compared to the traditional (PLC) timer-controlled seat lift; further information are available at: <https://food.alfalaval.com/thinktop-rethought-burst-seat-clean>

WATER SYSTEMS' syrup rooms are conceived to ensure and safeguard the perfect ingredients blending and always aim to meet the needs of all the Customers who are looking for high quality product.

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

www.watersystems.it



INTERNATIONAL
ENOLOGICAL
AND BOTTLING
EQUIPMENT
EXHIBITION

SIMEI



LEADER IN WINE & BEVERAGE TECHNOLOGY

ORGANIZED BY



UNIONE ITALIANA VINI



FIERA MILANO

With the contribution of

madeinitaly.gov.it



Ministry of Foreign Affairs
and International Cooperation

ITCA
ITALIAN TRADE AGENCY

30th EDITION

12th-15th November 2024
Fiera Milano (Rho) - ITALY

info@simeit.it / simeit.it

“ THE NEW FRONTIERS OF TECHNOLOGY IN THE CANNING INDUSTRY: INNOVATIONS AND SUSTAINABILITY ”

In the canning industry, technological innovation is revolutionizing how food products are produced, preserved, and distributed.

The canning industry, crucial for food safety and sustainability, is now at the heart of an evolution promising to enhance production efficiency, reduce waste, and ensure high-quality products for consumers.

One of the most significant innovations is the introduction of Artificial Intelligence (AI) and advanced robotics into production lines. These technologies allow for greater precision in selecting raw materials and packaging products, thereby reducing the risk of contamination and improving food safety.

AI, in particular, offers the ability to monitor storage conditions in real-time, optimizing inventory management and preventing waste.

Simultaneously, the adoption of advanced traceability systems, based on blockchain technology, is transforming the supply chain.

These systems provide greater transparency, offering consumers detailed information about the origin and journey of the products they purchase. Traceability also helps strengthen food safety measures, facilitating the rapid withdrawal of products when necessary.

Another area of keen interest is the development of new preservation techniques that extend product shelf life without compromising nutritional value or taste. High Pressure Processing (HPP) technology, for example, uses high pressure instead of heat to eliminate harmful microorganisms while preserving the organoleptic characteristics of foods. This method, in addition to ensuring greater food safety, meets the growing consumer demand for natural and less processed products.

Attention to sustainability is another fundamental pillar of new technologies in the canning sector. From optimizing energy consumption in factories to using eco-



by Our Editorial Team



images: pexels.com

latest news

friendly packaging materials, the industry is moving towards more environmentally respectful practices.

These efforts not only contribute to reducing the ecological impact of production but also improve the companies' image in the eyes of consumers increasingly sensitive to environmental issues.

The canning industry faces a profound transformation, driven by the advent of innovative technologies. These solutions promise not only to improve the efficiency and safety of production processes but also to meet the growing needs for sustainability and transparency.

As the industry continues on its path of innovation, the challenge will be to integrate these technologies harmoniously, ensuring the quality and accessibility of products for all consumers.



Want to upgrade or expand your business?

At our online auctions, machines are offered for sale for the various branches within the food and beverage industry



The meat industry



The packaging industry



The fish industry



The dairy industry



The bakery industry



The vegetable industry

Place your bid and enjoy the following benefits

- ✓ Save money
- ✓ Readily available
- ✓ Sustainable option



Register for free

Find and bid

Win

Pay and pick up

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

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

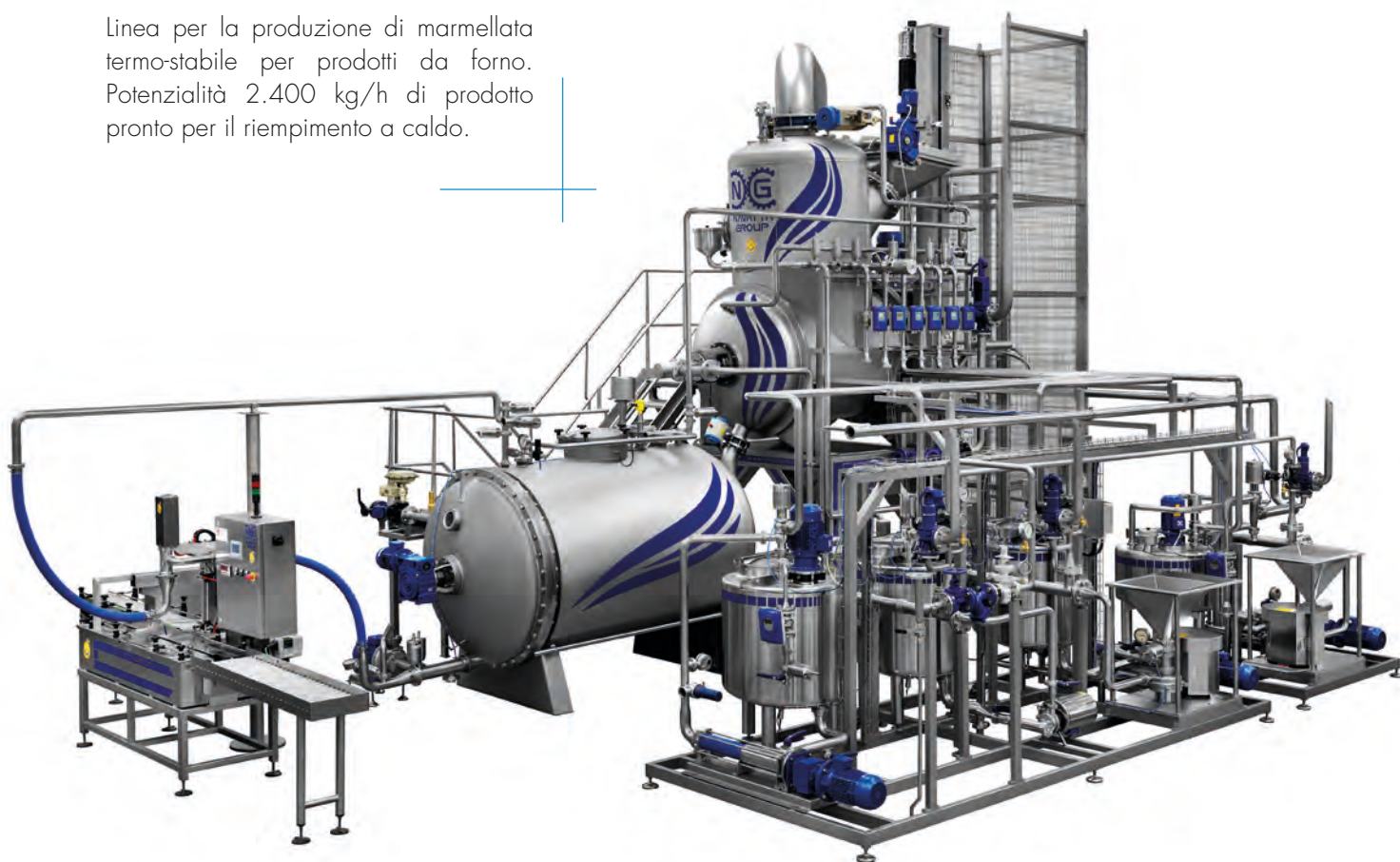
NAVATTA, THE GLOBAL SUPPLIER OF INTEGRATED FRUIT & VEGETA-

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

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

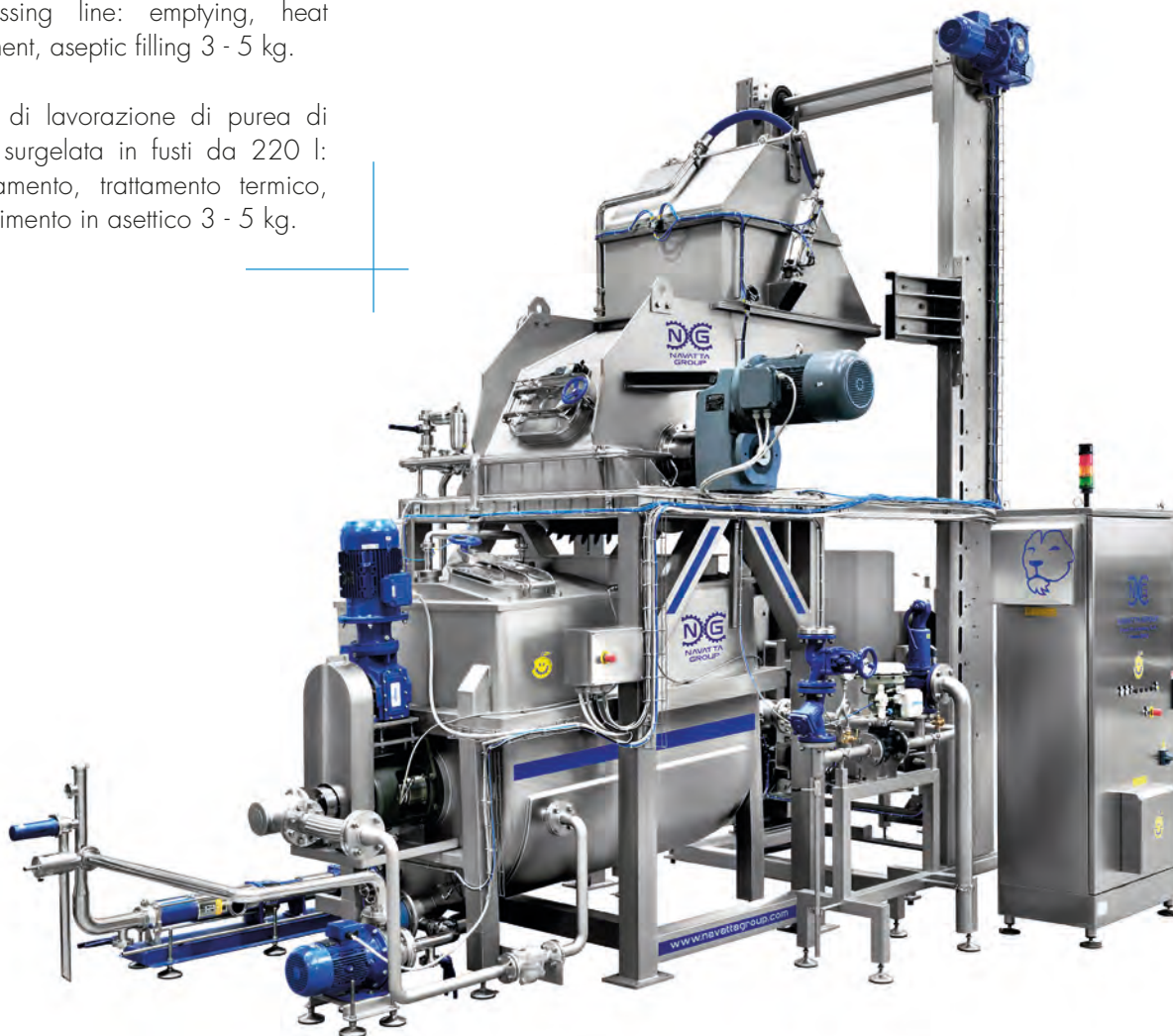
Line to produce thermostable jams for bakery products. Working capacity: up to 2.400 kg/h product ready for hot filling.

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



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

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



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

MANUFACTURING RANGE

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

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


NAVATTA GROUP
Food Processing S.r.l.



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

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

- Processing pilot plants;

- Vegetable processing as receiving, rehydration, cooking, grilling


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

A new area of 10,000 square me-

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

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

technology, products and services.

MISSION: To constantly increase Customers' satisfaction and fidelity. 

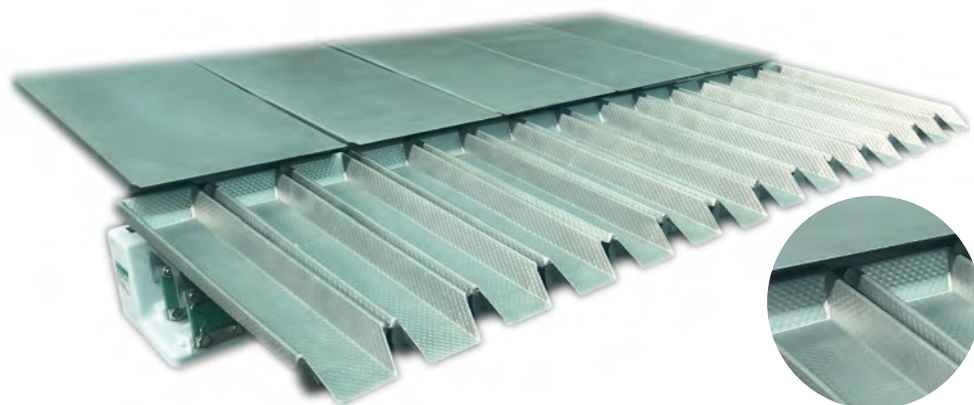
Visit: www.navattagroup.com

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



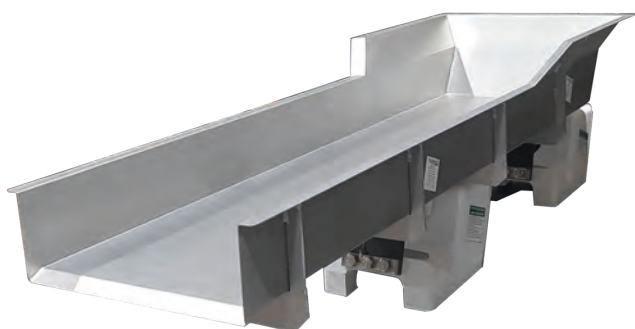
Feeders and Sieves for packaging lines

Dosing elevators and weighers



- Accurate feeding
- Versatility
- Product care
- Compliance with strict hygiene standards
- Customized designs

- Manual or remote control
- Instant regulation
- Zero maintenance
- Water and dust protection IP-66
- Stainless steel components
- FDA painting



(+34) 91 656 41 12

tarnos@tarnos.com

www.tarnos.com

TARNOS: electromagnetic feeders enhancing efficiency in multiweighers



In the realm of industrial weighing and packaging, the pursuit of efficiency stands as a cornerstone for optimizing production processes.

One pivotal component in this pursuit is the feeder system employed within multiweighers, where the choice of technology can significantly impact overall efficiency. There are multiple advantages of incorporating **electromagnetic feeders** within multiweighing systems:

PRECISION IN PRODUCT DELIVERY

Electromagnetic feeders, renowned for their unparalleled precision, offer a compelling advantage in ensuring accurate product delivery. Their ability to precisely control the flow and dosage of materials contributes to optimizing product distribution, thus enhancing the overall efficiency of the multiweigher.

TARNOS





ADAPTABILITY ACROSS VARIED PRODUCT TYPES

The **versatility of electromagnetic feeders** stands as a testament to their efficacy within diverse industrial settings. Multiweighers handling a multitude of product types, benefit immensely from the adaptable nature of electromagnetic feeders.

This adaptability not only streamlines the production process but also mitigates the need for frequent adjustments or changes in the feeder system when handling different products, ultimately bolstering operational efficiency.

COMPLIANCE WITH STRICT HYGIENE STANDARDS IN THE FOOD SECTOR.

The design of these feeders, where parts in touch with product consists of a continuous open stainless steel channel without any bends, can guarantee trace-free cleaning that is practically impossible to achieve with other feeding systems.

REDUCED DOWNTIME AND MAINTENANCE

Electromagnetic feeders, character-

ized by their **robust design** and minimal moving parts, **inherently exhibit lower susceptibility to mechanical failures**. This translates to decreased downtime for maintenance or repairs, ensuring uninterrupted production cycles and significantly augmenting the overall efficiency of the multiweigher.

ENHANCED SPEED AND CONTROL

Speed and control are fundamental requisites in high-throughput production environments.


The inherent capabilities of electromagnetic feeders to swiftly modulate the flow of materials and respond to real-time adjustments contribute to the

acceleration of production cycles. **The precise control ensures swift and accurate product distribution**, thereby elevating the throughput of the multiweigher and optimizing its efficiency.

In conclusion, **the adoption of electromagnetic feeders within multiweighers emerges as a prudent choice in enhancing efficiency across various facets of industrial weighing and packaging.**

By harnessing the capabilities of electromagnetic feeders, industries can substantially elevate the efficiency of their multiweighing systems, leading to optimized production processes and augmented output.

TARNOS has designed and manufactured this kind of Vibrating Material Handling Equipment for more than 60 years with the support and know-how of a strong pioneer in this field, Syntron.

The participation in many projects and applications through all these years, and even in different industries, provide the company with experience to solve problems in many critical handling processes. 

Visit:
www.tarnos.com



Pioneers in efficiency and sustainability: **TLT-Turbo's MVR** technology in the industrial food production process

With its new generation of Mechanical Vapor Recompression Fans (MVR), TLT-Turbo has introduced an innovative solution that can bring significant benefits in food processing.

The integration of TLT-Turbo mechanical vapor recompression fans into the production process not only significantly reduces energy costs, but also increases operational safety thanks to subcritical operation.

TLT-Turbo's MVR technology uses long-life ceramic bearings, which significantly extends service life and reduces downtime and maintenance costs.



TLT-Turbo

What is Mechanical Vapor Recompression (MVR)?

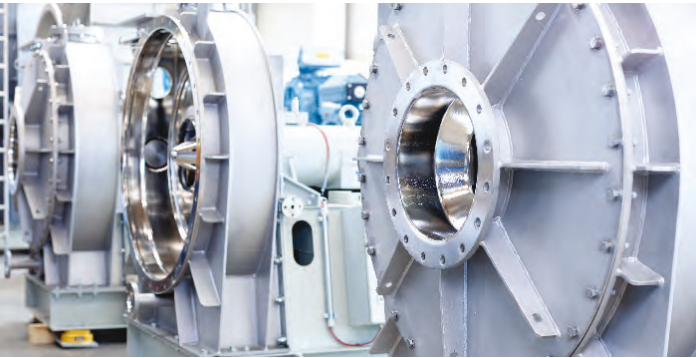
Mechanical vapor recompression is an efficient method of utilizing the process steam generated, for example, during the production of fruit juice concentrate by heating. The MVR system compresses the heating steam, and increases its temperature again. Once heated in this way, the

steam can then be recirculated back into the system. This closed cycle significantly reduces the energy requirement compared to the permanent generation of fresh steam.

TLT-Turbo's MVR technology is pioneering in terms of energy efficiency and sets standards in terms of environmental friendliness.



Next Generation Mechanical Vapor Recompression



THE MOST EFFECTIVE MEANS OF LOWERING THE ENERGY COST ASSOCIATED WITH THE GENERATION OF HEATING STEAM IS TO USE MECHANICAL VAPOR RECOMPRESSION (MVR) FANS.

Engineered to enhance production

- ▶ Lifetime greased ceramic hybrid bearings
- ▶ Longer operational lifespan
- ▶ High efficiency and reliability
- ▶ Significantly lower maintenance requirement
- ▶ Improved operational performance

Wherever process vapor occurs

- ▶ Chemical & pharmaceutical industry
- ▶ Waste water treatment
- ▶ Organic & natural product production
- ▶ Food and beverage processing
- ▶ Seawater Desalination



CONTACT: vapor@tlt-turbo.com

VISIT: www.tlt-turbo.com

TLT-Turbo mechanical vapor recompressor fans use ceramic bearings that do not require oil.

While a TLT-Turbo MVR requires only 60 to 120 grams of grease to run smoothly for ten years, conventional systems require 400 to 600 liters of lubricating oil over the same period, as well as an oil pump that must be constantly monitored.

The use of long-life ceramic bearings in MVR technology not only helps to reduce costs, but also makes the investment very attractive from an economic point of view. In most ca-

ses, this new system pays for itself in a short time thanks to the energy savings achieved and the increased uptime.

When using a TLT-Turbo MVR in food processing, the advantage can be found in aspects such as precise control of the heating steam, adaptability to changing production requirements and consistent performance thanks to the durability of the ceramic bearings.


Seamless integration of MVR technology into existing production processes minimizes downtime, while oil-



free operation and long-life ceramic bearings contribute to improved ease of use and reduced maintenance.

"TLT-Turbo's MVR technology is a comprehensive solution for sustainable food processing.

It improves operational efficiency, minimizes environmental impact and ensures maximum operational safety.

TLT-Turbo continues to set new standards in efficiency, sustainability and user-centric operation and remains an industry pioneer," the company explains. 

Visit TLT-Turbo at Anuga FoodTec from March 19-22 in Cologne and see for yourself the superiority of **TLT-Turbo's mechanical vapor recompressor fans at BOOTH C050 IN HALL 4.1**

Visit:
www.tlt-turbo.com





in the Food Valley since 1896



**WE GIVE
LONG LIFE
TO THE FRUITS
OF THE EARTH**

We design and produce technologies
to keep the taste of fruit, tomatoes,
legumes and vegetables alive



PELLACINI: food tech in Food Valley

*Skills gained over time
for food processing technologies*

The Pellacini family began their operations at the end of the 19th century in Parma, in what is today known as the Food Valley. Pellacini Engineering has been a key player in all the growth phases of this sector, focusing its production activities exclusively on the canning industry for over a century.

Only authentic, specific, and in-depth know-how enables the offering of effective solutions for productivity, safety, and economic and environmental sustainability.

Pellacini Engineering has always been focused on the canning sector, the client, and the project, thanks to its new exclusive production method: the "Pellacini Tayloring System." This system eliminates costly production constraints and allows for the creation of tailor-made equipment that perfectly suits each customer. Production is entrusted to carefully selected laboratories specializing in individual processes.

If we want fruit to have a long life, we must preserve and respect the earth that produces it. That's why Pellacini Engineering is now directing its research towards sustainability, as evidenced by its well-established projects for the recovery of production waste and the production of pulpers and refiners with rotating sieves.

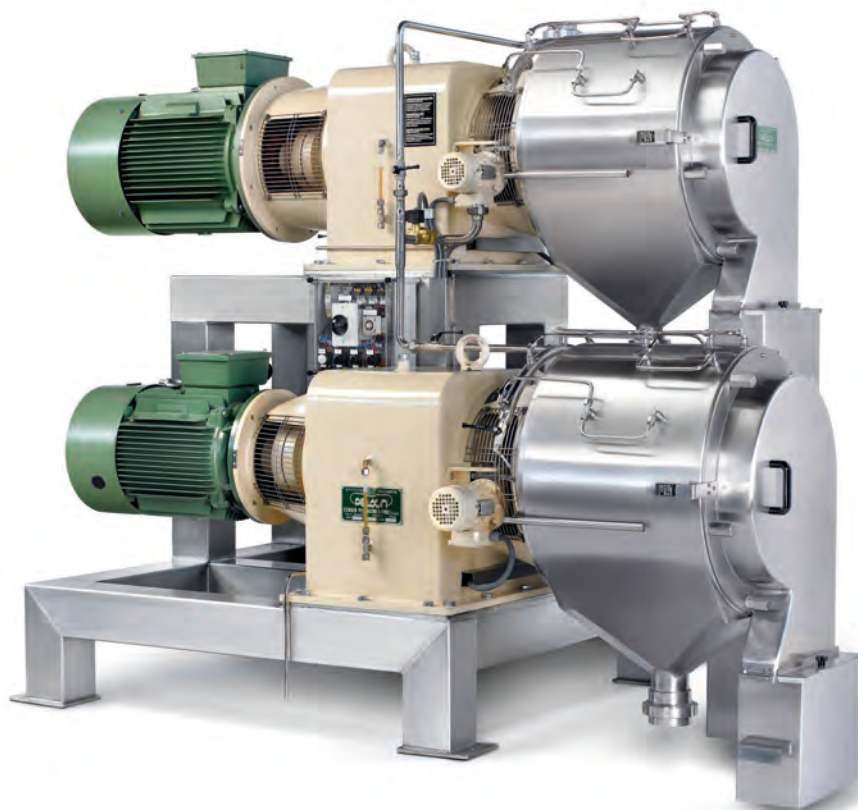
With its specific experience, gained over more than a century, Pellacini Engineering effectively responds to the global food processing sec-

tor, which demands technologies attentive to energy and production efficiency, as well as environmental aspects.

The historic Pellacini technology is extremely flexible, reliable, easy to maintain, updated, and present in the major international markets: Europe, South America, North Africa, the Middle East, and the Far East. Pellacini's production ranges across many fields of the process industry,

designing and manufacturing machines and plants for:

- Fruit single-strength purees and pulps, nectars, natural fruit juices, flat drinks, jams, and concentrates made from fruits grown in both temperate and tropical climates;
- Tomato paste, "Passata", pizza sauce, tomato pulp and cubes;
- Other tomato derivatives, such as ketchup, spicy sauce, and various other sauces;
- Vegetable sauces, pepper sauces,





tible with flexible aseptic bags of 200 kg (Bag-in-drum) or 1000 kg (Bag-in-bin).

Machines and Plants for Defrosting and Cooking:


- Vacuum cookers for jams with a double bottom and rotating coil;
- Rotating coil defrosters for IQF and products in pieces;
- Blanchers with rotating drums for legumes;
- Cooking groups;
- Continuous multi-effect evaporators for heat-sensitive products, even with high viscosity.



Machines and Plants for Extraction, Milling, and Pitting, specifically:

- Centrifugal and turbo extractors for fruits, tomatoes, and vegetables;
- Mills and crushers for fruits and vegetables;
- De-pulpers for peach stones, apricots, cherries, plums;
- Roller pitting machines.

Machines and Plants for Enzymatic Treatments, specifically:

- Specific enzymatic inactivators for fruits and tomatoes;
- Enzyme treatment and dosage groups. 

For more information, visit:
www.pellacini.com

baby food, canned legumes, harissa sauce;

- Production lines for both clear and cloudy juices, starting from fresh products or puree.

Aseptic Packaging Machines:

- Aseptic fillers in various models featuring one or two heads, suitable for liquid, dense, semi-dense products, products containing pieces, and fruit and tomatoes cut up to 25 mm. These are compa-



TROPICAL FOOD MACHINERY

has patented the new automatic banana peeler CERERE 6000

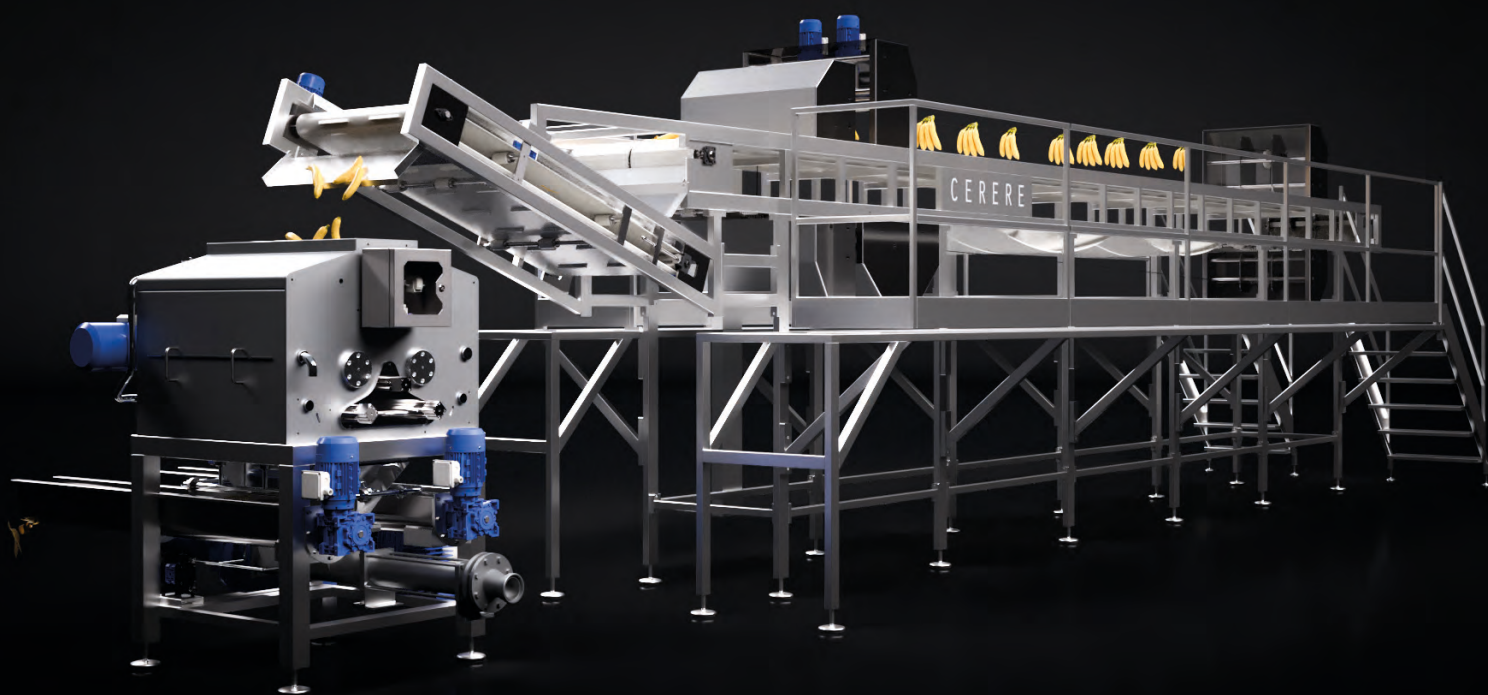
Last 2023 was a year full of great news for Tropical Food Machinery: first and foremost, the design and installation of a one-of-a-kind banana puree processing line. The innovative element that makes this project important is the use of the Cerere 6000 automatic banana peeler, a machine entirely developed by Tropical Food Machinery capable of revolutionizing the processing process of this particular fruit.

Traditionally, banana processing lines still involve manual peeling of the fruit and a high level of manpower; furthermore, the rapid oxidation times of the pulp make banana processing extremely delicate. With Cerere 6000, the separation of the peels from the pulp is completely automatic: its technology guarantees precise

and complete peeling of the fruits while, at the same time, respecting a high production yield. Moreover, the machine ensures the preservation of the quality of the product since the pulp is kept in an inert atmosphere thanks to the use of nitrogen in the extraction chamber. Cerere 6000 can represent a fundamental step forward in the banana processing sector and was the cornerstone for the development of this new plant.

The processing line was installed in South-East Asia and includes a double automatic banana pulp extraction line, one for yellow bananas and one for green bananas: Cerere 6000

TROPICALFOOD
MACHINERY





was installed on both. Tropical Food Machinery took care of the entire design and construction of the machines, from washing the fruits to refining the pulp, up to the sterilization and aseptic filling of the banana puree: for the filling process was installed Teti/2, the largest capacity Tropi-

cal Food Machinery brand aseptic filler, equipped with a double filling head for 220- or 1000-liters drums. Finally, the system includes the Aroma Recovery System, a special machine that extracts and concentrates natural aromas and essences which would otherwise be lost in the puree

extraction process. The processing line came into operation in mid-2023 and can process up to 6 t/h of fresh bananas.

Tropical Food Machinery is an international company with two headquarters in Italy and Brazil, leading in the global field of fruit processing machinery. The company currently has liaison offices in India, Costa Rica and the Asia-Pacific and West African regions.



Thanks to its decades know-how, the Company offers complete production plants for the industrial process of tropical and continental fruit, producing finished products such as natural juices, concentrated juices, puree, fruit in syrup or jams.



Every production plant is designed and built in-house to satisfy a wide range of multipurpose technological solutions: mobile small-size plants can be used by producers or farmers in decentralized areas, diminishing management costs and generating local economy; large-scale plants can meet high production demands, optimizing energy consumption and expanding the producers' market. 🏠

Visit:
www.tropicalfood.net

“ TECHNOLOGY AND SUSTAINABILITY IN BEVERAGE PACKAGING: A NEW ERA ”

Innovation and Efficiency in the World of Beverages

The world of beverages is rapidly evolving thanks to the advent of revolutionary technologies in the filling and packaging sector. These advancements are crucial not only for improving production efficiency but also for meeting the growing demands for sustainability and customization from the market.

Advanced automation is transforming filling systems, with the introduction of sophisticated robotics and artificial intelligence. These technologies ensure precise



by Our Editorial Team



latest news

and consistent filling, reducing waste and guaranteeing product quality. New generation sensors allow accurate flow control, optimizing the filling process.

Simultaneously, the use of sustainable materials in filling machines is contributing to reducing the environmental impact of the entire production process, aligning the industry with increasing ecological requirements.

In the field of packaging, the use of biodegradable materials such as PLA represents a significant change, reducing the dependence on petroleum-based plastics. This approach offers more ecological and sustainable packaging solutions.

Digital printing technology is also revolutionizing the industry, allowing large-scale customization and rapid

adaptability to the changing needs of the market. Safety and regulatory compliance are at the heart of these innovations. Advanced systems of traceability and quality control are integrated to ensure that every product meets food safety standards, which are essential in the beverage industry.

The beverage industry is moving towards a future characterized by greater efficiency, sustainability, and customer focus, thanks to these innovative technologies in filling and packaging.

With these evolutions, the beverage sector not only responds to current challenges but also projects itself towards a more responsible and cutting-edge future, where quality, sustainability, and customization go hand in hand.



LINBO® MANDARIN: setting new standards in quality and sustainability

The distribution of the LINBO® branded mandarin has begun and it will be a qualitatively exceptional campaign: the medium-late Linbo® branded mandarin has started the 2024 season and the expectations are the best, as explained by Francesco Paolo Gallo, president of the Consortium who expresses the premium brand. "At a qualitative and quantitative level the prospects are excellent and we will reach the consumer with our 3 lines: conventional, zero residue and organic.

The latter two together are worth 40% but the objective year after year will be to significantly increase the share linked to the zero residue.

To reach the targets we have worked and are working hard in our citrus groves with our technicians".

The consortium, which is based in Massafra (Taranto), was created to create a club that includes Italian producers of premium mandarin varieties, including the Tang Gold variety, with the aim of guaranteeing consumers a premium, sustainable and 100% product Made in Italy.

Linbo® is synonymous with quality and sustainability, it represents a premium product which, on the basis of the rigid production regulations to which all the producers of the consortium adhere, will offer a fresh fruit with a very high shelf-life to our

consumers, in total respect of environment. The entire Linbo® product is totally traceable from the consumption table to the tree, in this way the consumer can be certain of the origin and specific

agronomic techniques adopted for the production of the single mandarin he purchases.

The product will be distributed by commercial partners Carpe





Naturam, Giacovelli, Orchidea Frutta and Zuccarella Cooperativa. The numbers are growing: "This year the consortium has expanded - Francesco Gallo points out - with the entry of 11 other companies which bring the total number of associated producers to 36. The club is proceeding quickly: we expect to reach a harvest of over 4,000,000 kg".

In short, creating a system in the citrus sector in Southern Italy

is possible: "Linbo is a unique independent aggregation reality in Southern Italy and is ensuring good results also in economic terms. Speaking of prices, we are recording better prices than last year due to the high quality and size of the calibres, which will be decidedly higher, with great product uniformity". A uniformity favored by the climate which, unlike other crops, has not compromised the normal development of the

fruit: "No damage from hail or other weather-related problems", from a phytosanitary point of view the technical coordination has achieved excellent results, he notes Francesco Paolo Gallo again. "All of us members are very happy that our project is becoming an important reality, we are optimistic that we are going in the right direction". 🏛️

www.linbo.it



POMPE CUCCHI: innovating fluid transfer solutions since 1948

Pompe Cucchi is a Company of design and production of gear transfer pumps, gear metering pumps, piston and diaphragm metering pumps and has been present since 1948 in metering and fluid transfer fields. Pompe Cucchi works in accordance with Quality System ISO 9001.

The pumps are conformed to the Machinery Directive 2006/42/CE, 2014/30/UE, 2014/35/UE directives and with the UNI EN ISO 12100, UNI EN ISO 13732-1, UNI EN 809, UNI EN ISO 14847 standards, ATEX, API 676, NACE MR 0175. All our pumps are certified EAC (old GOST-R) and RTN. In addition to its production, Pompe Cucchi is Italian distributor of the Jabsco industrial line pumps, GRACO pneumatic

diaphragm pumps and Grun-Pumpen drum pumps. Engineering, experience, expertise, passion and dedication, this is the formula for Pompe Cucchi works every day to offer the best product and service. See the production range in

www.pompecucchi.com

Mission

Our mission is to design and produce gear pumps and metering pumps with engineering criteria of product that meets the needs of our customers:

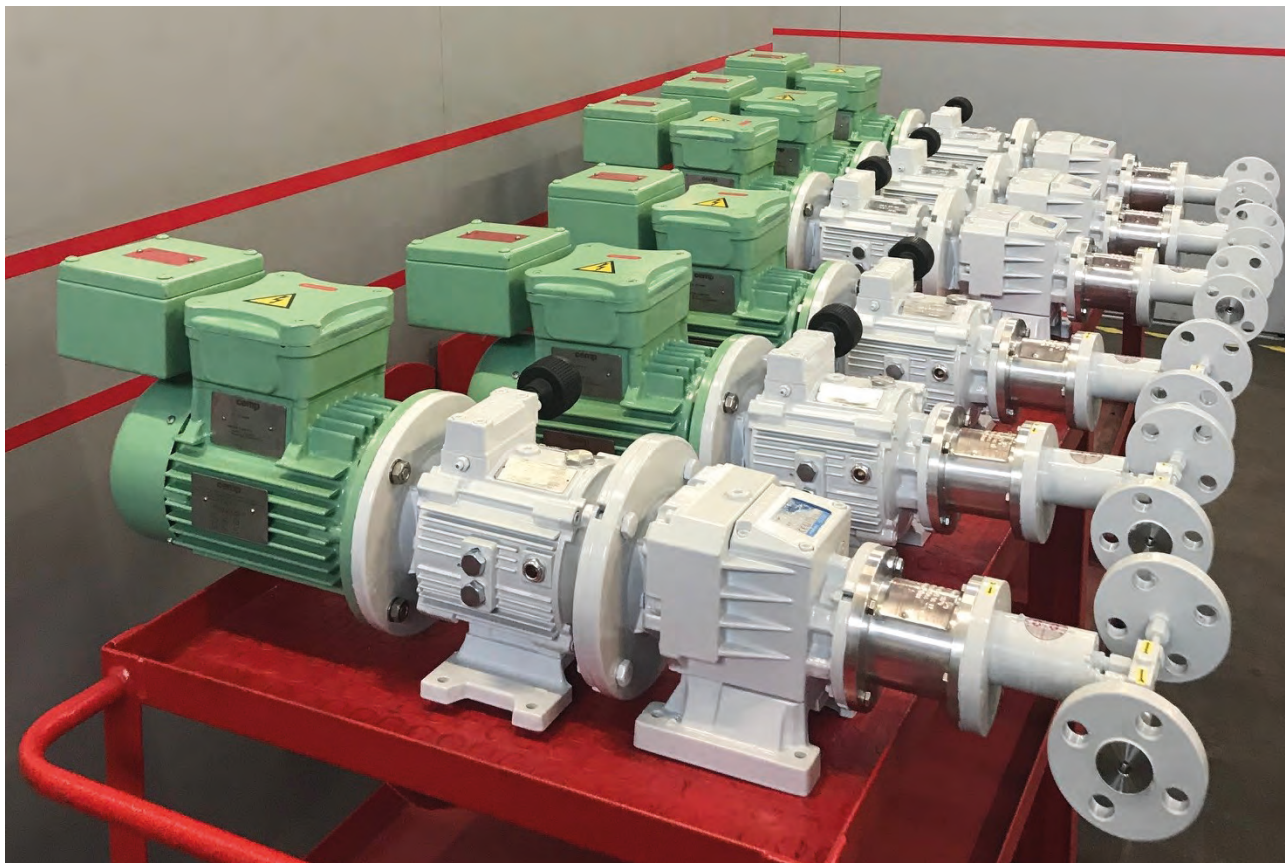
quality, reliability, ease of inspection, maintenance and cleaning and also provide technical assistance based on a competent team of experts in order to find solutions for multiple applications in many areas through the use of innovative materials to meet the specific technical customers' requirements and new industrial processes.

Back ground

Pompe Cucchi is present in the pumps field since 1948. Founded as a manufacturer of standard gear pump-



POMPE CUCCHI



ps for viscous and lubricants liquid and today, thanks to the realization of innovative projects, and the continue research of new materials and surface treatment, offers products that allow to pump and dosing non-lubricating fluids with extremely low viscosity with high pressures. Our products are marketed by a network of national agents and a number of dealer around the world. The project is managed by a team of engineers using last generation CAD stations.

Special execution

The ongoing development of our pumps project and new materials research allowed us to produce pumps in TITANIUM and in HASTELLOY C. Executions can be differentiated with the installation of single mechanical seals, double in tandem, double back to back or magnetic coupling also ATEX certified. We have also developed the insertion of bushings and wear plates made of tungsten carbide and chromium oxide-covered shafts in some size of dosing pumps series N used for metering of slightly




abrasive products. On food sector, we have also the option to fit all components FDA certified.

Training

The training of the sales engineers of our distributors or customers who wish to apply for this service is provided by a 3D configurator visible in

stereoscopy with passive glasses that allows the display of all the pumps exploded and entire assembly and disassembly of all the families of pumps of our production.

This configurator also shows explanatory modules related to pump cavitation and layout examples of a metering plant. 



cp®
POMPE CUCCHI

PRODUZIONE:
POMPE AD INGRANAGGI
POMPE AD INGRANAGGI DOSATRICI
POMPE DOSATRICI A PISTONE ED A MEMBRANA


DISTRIBUZIONE:
POMPE INDUSTRIALI JABSCO
POMPE A MEMBRANA PNEUMATICA GRACO
POMPE SVUOTAFUSTI GRUN-PUMPEN



UNI EN ISO 9001:2015



FDA

ATEX 

EAC (TR CU 010)

TR CU 012

RTN (ROSTEKHNAZOR)

API 676

NACE MR0175

PRISMATECH

quality and cooperation

P RISMATECH specialises in the production of systems for beverages and other liquids for the food industry, in particular for **soft drink manufacturing**, as well as **alcoholic beverages**, fruit **juices**, mineral **water** and other **liquid food**.



Thanks to our high standards, our products guarantee **constant energy savings** in water, electricity and steam. The use of **advanced technology** makes it possible to create equipment suitable for medium-sized companies, simplifying industrial processes with a complete assurance of safety and maximum quality.

We use the **highest quality materials** and are proud of our 'Made-In-Italy' ethos. At PRISMATECH you are guaranteed a quality plant, realised in **AISI 304 or 316L stainless steel** for contact with the product. We are able to offer various types of certifications for your alimentary sector needs.



We value the importance of supporting our clients at every stage, **offering professionalism, reliability and a spirit of cooperation**. We guarantee you an active support network before, during and after the sale; throughout assembly, disassembly and maintenance of our systems.

We don't make standard machines: **every client is treated as an individual** and we pride ourselves on creating a **unique project** for each and every request with full continued collaboration throughout the design process and construction process as well as offering training

on the use of the machinery at the installation stage as required.

Our industrial drink machines include: **full turnkey processing lines** as well as **water treatment plants, reverse osmosis, syrup rooms**, fruit juice preparation plants, saturators and **carbonators, pasteurisers** and homogenisers, **CIP** systems, batch sugar **dissolvers**, continuous sugar dissolvers, filtration units, **deaeration** plants, **Premix** machines, as well as various kinds of preparation tank, available with or without insulation.

ANUGA FOODTEC EXHIBITION

From **19th to 22nd March 2024** **PRISMATECH** will be exhibiting for the first time at **Anuga FoodTec** in Cologne, Germany (Hall 4.1, Stand B059). During the trade fair, which is a main reference for the **Food & Beverage**

industry worldwide, **PRISMATECH's** innovative machinery and solutions will be introduced to an ever-greater number of people, particularly the new **MIX-TECH** and the benefits it offers in terms of energy and improved performance.

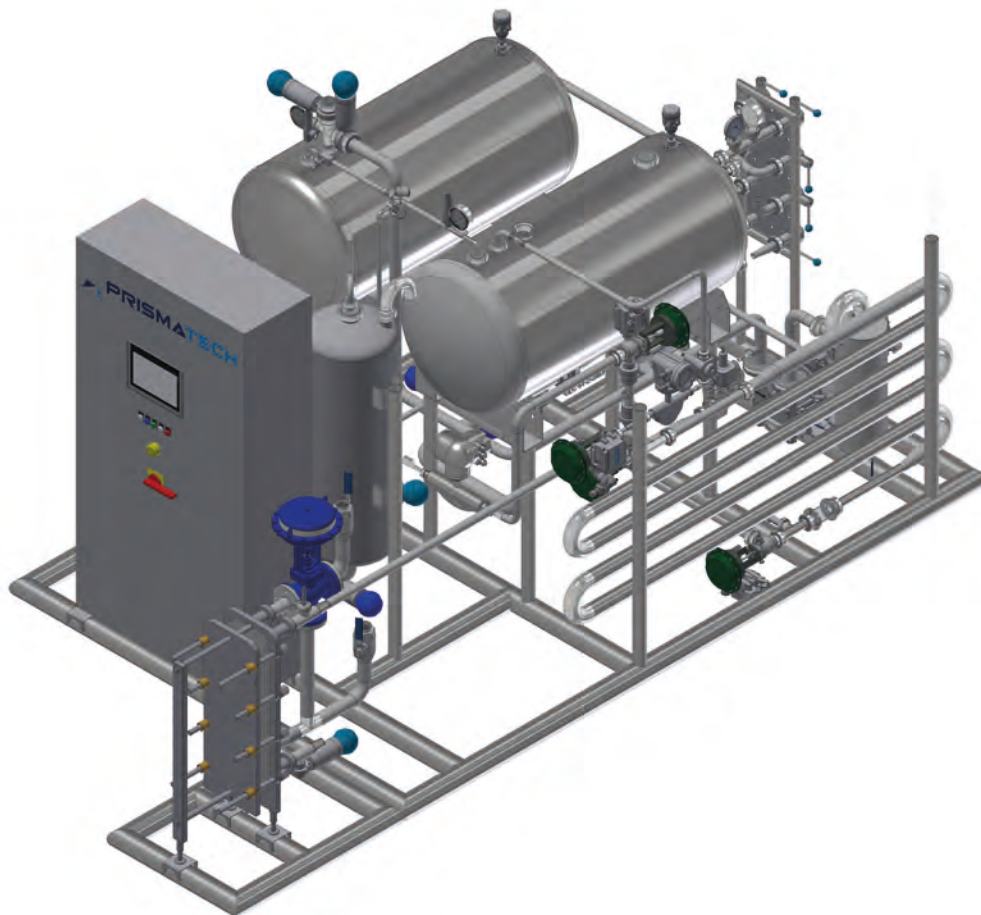
The **MIX-TECH** is designed to produce a **wide variety of beverages**: both non-alcoholic and alcoholic; **carbonated and non-carbonated soft drinks**; and even **carbonated and flavoured water**. All this with a single machine, so that the most diverse requirements can be met whilst also reducing waste and costs.

The **MIX-TECH** system allows the **deaeration, mixing and carbonation of drinks** and is designed to produce high quality products with **more precision** and **less waste** thanks to its sof-

ware with an innovative user interface.

The **new MIX-TECH mixer is more compact and its dimensions favour packing in a single container** for more **sustainable shipping**. In addition, the optimisation of the technology used ensures significant **energy and water savings**, and the implementation of integrated control systems allows continuous monitoring of all parameters, ensuring the **production of a high-quality beverage** that passes all quality control tests, and reducing product waste. Complete compatibility with existing or new CIP and filling systems means that **PRISMATECH's MIX-TECH is the right choice for all those who are seeking long-term quality beverage production**. 🏭

Visit: www.prismatech.it



INOX MECCANICA back to Anuga FoodTec

Since 1983, Inox Meccanica has been one of the world's most important players in designing and manufacturing machines for automation in the processing and packaging of meat and cured meat products, as well as equipment for washing and sanitising equipment and foodstuffs produced, responding to the diverse and specific customer requirements.

This past year has been very meaningful for Inox Meccanica: besides celebrating 40 years in business, we changed our company name, turning into an S.p.A., which gave a strong and important message to the market as well as confirming how reliable and constantly growing the company is.

As an illustration of this, in 2023's first months, we opened a new sales company in Chicago (USA) to be even more present and efficient in a very important market such as the U.S. market.

Renewal is certainly the term that best describes what Inox Meccanica has always been. A company capable of constant renewal and innovation to provide customers with ever new technological solutions.

Only a few years later, Inox Meccanica returns to Anuga with high expectations and a lot of enthusiasm because Cologne is one of the most significant venues of the year.

Hall 6, Stand C089; gateways to a must-see. Along with an advanced PIC 99 BCE, which is displayed equipped with an automatic loading belt, an automatic tube-changing system, an 1100 mold as well as



INOX MECCANICA
TECHNOLOGY FOR THE FOOD PROCESSING INDUSTRY



the adjustable stroke electric pusher you will come across Tumbler 4000 BT-S set up with a special smoking dedicated generator to achieve smoking, our R&D department improved a process that relies on a friction generator, which by producing low temperature smoke duly alternated with vacuum phases, impregnates the product with greater speed.

This combination is programmable and repeatable until the desired degree of smoking is achieved.

Rounding out the picture will be our now-famous TM 200 V inclined belt tying machine ideal for tying very different products from roasts to salmon slices and our legendary P600 semiautomatic bagging machine of-


ten used in small and medium production of pork belly, coppa, bresaola, hams, loins and roasts.

Inox Meccanica, though, is not just food processing but also washing and sanitation; therefore, there has been a focus on designing the best solutions to sanitize all those tools used in production processes.

These are machines and systems with a strong transversality of use, just think of the meat, dairy, pet-food, pharmaceutical and cosmetic sectors.

The wagon washing machine, which will complete our exhibit, is one of many examples of how the company has actualized its commit-

ment to research and development of new technologies for sanitizing and washing. Our team has evolved the previous model of wagon washer by equipping the washing cabin with two doors; one is used for the entrance of the container by an automated system with forks, and another frontal door from which the container is extracted clean and disinfected, again by automation.

Make sure you won't miss the chance to experience Inox Meccanica's multiverse-branded innovative exhibition in Cologne; we personally invite you to a show cannot miss: stay up-to-date! 

Visit:
inoxmeccanica.com



RAYTEC VISION introduces Opportunity: ai-driven optical sorter setting new standards in food sorting

*Cutting-edge technology redefines precision
and quality assurance*

Raytec Vision, a leading provider of optical sorting solutions, proudly announces the launch of Opportunity, an innovative optical sorter that harnesses the power of artificial intelligence (AI) to revolutionize food sorting. Designed to meet the highest standards of accuracy and quality, Opportunity is

set to transform the food processing industry.

Opportunity combines advanced imaging technology with state-of-the-art AI algorithms, enabling it to analyze and sort food products with unprecedented precision. Its intelligent system learns and adapts to various sorting

requirements, ensuring consistent and reliable results. With this revolutionary technology, food producers can achieve optimal product quality, reduce waste, and enhance overall operational efficiency.

"At Raytec Vision, we are committed to pushing the boundaries of opti-



cal sorting technology,” said Nicola Avanzini, Head of Sales at Raytec Vision. “Opportunity represents a significant breakthrough, as it leverages AI to deliver unmatched results, setting new standards for the food processing industry.”


The AI-driven capabilities of Opportunity enable it to identify and eliminate defects, foreign objects, and contaminants in real-time. By swiftly and accurately removing imperfections, companies can enhance product quality and safety, thereby protecting their brand reputation and ensuring consumer satisfaction.

In addition to its precision sorting capabilities, Opportunity also offers a user-friendly interface, making easy for operators to monitor and manage the sorting process. Its intuitive

controls, coupled with real-time data visualization, allow for efficient decision-making and quick adjustments, resulting in increased productivity.

“With Opportunity, we aim to empower food processors to deliver the highest quality products to their customers,” added Nicola. “By leveraging AI and cutting-edge technology, we are re-defining what is possible in food sorting, while simultaneously improving efficiency and reducing costs.”

Raytec Vision continues to innovate and develop advanced solutions that address the evolving needs of the food processing industry. With Opportunity, food industries can embrace the future of optical sorting and achieve the utmost precision, quality, and efficiency in their operations.

For more information about Raytec Vision and their AI-driven optical sorter, Opportunity, please visit. 

www.raytecvision.com/en/



AN  **ATS** COMPANY



TASTEFUL INSIGHTS: a flavour of things to come

In the ever-evolving world of food technology, flavour remains king. It is the essence that captivates our senses, defines experiences, and drives consumer preferences. From artificial intelligence (AI) to biotechnology, a myriad of cutting-edge techniques are reshaping the landscape of flavour development.

Data Science: The Brainpower Behind Flavour Mastery

Today's consumers are not just passive recipients but active participants in the flavour innovation process. The emergence of knowledge graphs (KG) and AI allows for a more nuanced understanding of taste profiles, consumer preferences and market insights. These technologies facilitate

the exploration of food technologist and flavourist to "breaking boundaries" of taste. It also ensures that the new products are aligned with current trends and consumer demands.

Biotechnology: Harnessing Nature's Palette

Biotechnology offers a treasure trove

of opportunities for flavour innovation. Through genetic engineering, scientists can modify organisms to produce novel flavour compounds with precision and efficiency. From yeast strains engineered to produce rare aromatic molecules to microbial fermentation processes that yield complex umami flavours, biotechnol-



SLUYS INTERNATIONAL
EXCELLENCE THROUGH INTEGRITY



ogy unlocks a world of possibilities for crafting unique taste experiences.

Sensory Science: Decoding the Language of Tasteful

Understanding consumer preferences is paramount in flavour development. Sensory science plays a crucial role in decoding the intricate nuances of taste perception, allowing food technologists to tailor products to match evolving palates.

Utilizing techniques such as descriptive analysis, consumer testing, and neurogastronomy, researchers gain insights into the sensory attributes that resonate with consumers on a subconscious level. Armed with this knowledge, companies can surgically fine-tune their formulations to create irresistible flavour profiles that captivate the senses.

Customization: Personalized Flavour Experiences

In an era defined by personalization, consumers crave products that cater to their individual tastes and preferences. Food technology is rising to the challenge by offering customizable flavour experiences tailored to each consumer's palate. Whether through interactive apps that allow users to create their own flavour combinations or modular food production systems capable of on-demand flavour synthesis, the future of food promises a world where every bite is uniquely delightful.

Culinary Cross-Pollination: Fusion of Global Flavours

As the world becomes increasingly interconnected, culinary boundaries blur, giving rise to a fusion of global flavours. Food technology plays

a pivotal role in this cross-cultural exchange, facilitating the exploration and integration of diverse taste traditions. From Korean-inspired tacos to Indian-spiced pizzas, the fusion of culinary influences sparks creativity and drives innovation, offering consumers a tantalizing array of multicultural culinary experiences.

As we look towards the future, it is clear that flavour development and product innovation is on the cusp of a taste revolution. The acceleration, driven by advanced technologies and a deep understanding of consumer preferences, offers a tantalizing glimpse into the future of food technology – a future that promises to be as diverse and dynamic as the flavour it seeks to create. 🏠

www.sluids.eu



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.

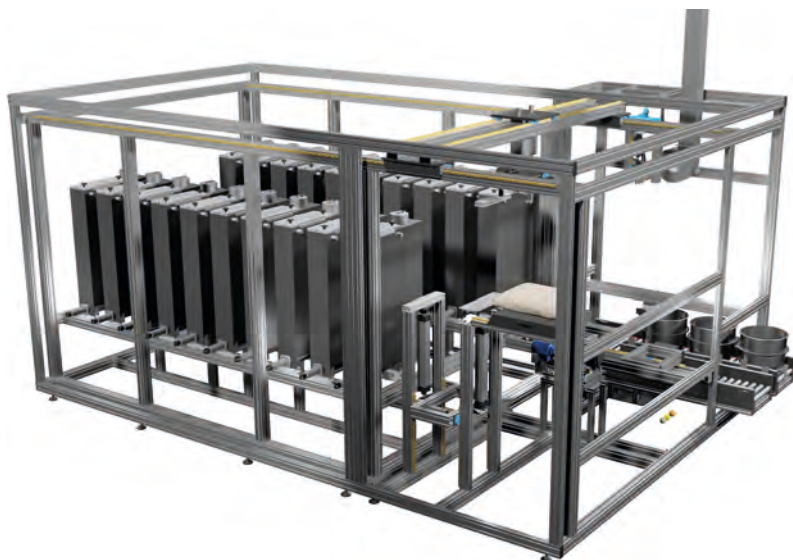
Why dosing is so important in food processing?

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



 **ColorService®**
Designed & Manufactured in Italy



ColorService®

D O S I N G T E C H N O L O G I E S

Designed & Manufactured in Italy

WE AIM AT THE PERFECT DOSING

DISCOVER MORE ON WWW.COLORSERVICE.NET



LAWER. Automatic micro-ingredients dosing system

The ideal partner for food manufacturers

The **weighing process of micro-ingredients** that form part of the recipes for food products of all kinds, must guarantee **precision, quality, repeatability** and, above all, **traceability** of the operations carried out, as well as perfect **hygiene and safety in handling**.

Lawer supports food manufacturers with **automatic weighing systems of powder micro-ingredients**, which guarantee very high productivity, constant quality, and complete process traceability, while eliminating the "human error" factor.

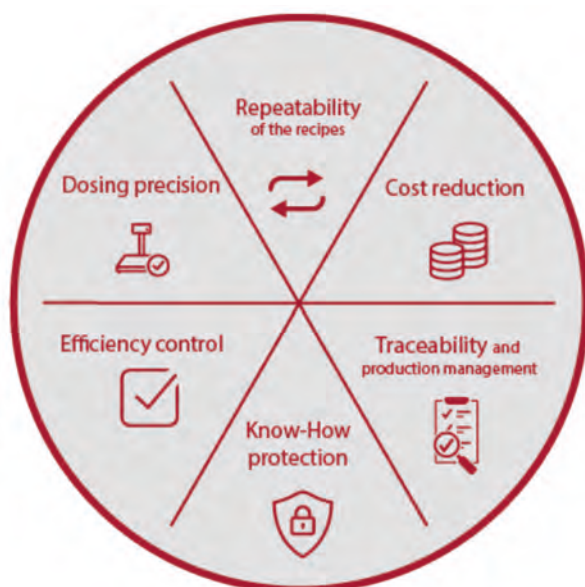
All the automatic powder dosing systems offered by Lawer can grant:

- Highest quality of the finished product
- Highest weighing precision

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

Lawer can supply different models of Automatic dosing systems, with **Mono - Double or multi scales technology**, with **different level of accuracy (1gr - 0.1 gr or 0.01 gr)** and **different capacity of powders' storage (from 50 lt up to 1800 lt. capacity each hopper)**.

For **medium-large productions** that need to weigh large quantities of product or many products for the same recipe, we propose the **SUPERSINCRO** weighing system.





VISIT US:
HALL 10.1
"MADE IN ITALY"





For **small-medium productions**, the solution is **UNICA**; this system has been designed and patented to organize production in an innovative way, by automatically weighing the powder ingredient components of recipes and batches in different processes of the food preparation industry.

SUPERSINCRO is **totally customizable** according to the different products used, which can be stored in fixed and interchangeable silos, hoppers, and big-bags. The system includes a station for the **automatic generation of bags of variable size** (from 9 to 36 L).

The **control software** guarantees effective **cross-checks and traceability** on all the operations carried out by the system, generating at the same time sophisticated **reports**, and allowing bidirectional **integration with external systems** (MES), as required by Industry 4.0.

UNICA TWIN consists of a number of **independent storage silos** in stainless steel, to store different ingredients. Each silo is equipped with **dosing screw (Lawer patented)** which allows fast and accurate dosing; an efficient suction-filtering device guarantees **maximum safety** and a **clean working area**. The

system is managed by a touch screen computer on the main control panel.

UNICA HD is equipped with stainless steel silos with a **capacity of 50 l**, and it can be configured with **8-16 or 24 silos**. The products are dosed through **stainless steel screws** into buckets placed on the weighing trolley, which has an **electronic scale**, with **30kg capacity and a resolution of 1gr**.

The management software allows to collect information about the operation reports and statistics and it can be interfaced with external systems. 🏢

www.lawer.com



“ SUSTAINABILITY AND DIGITALIZAZION IN PROCESSING ”

a food packaging perspective

New technologies in food industry are growing in importance, providing numerous employment opportunities, and increasing the relevance of the Food Tech Ecosystem for the society. Moreover, the increasing concerns about food processing related issues, such as safety, nutritional claims and certification, genetic engineering, functional food, and the environmental impact of food production processes. Changes in Food because of economic, social, cultural, technological, and environmental factors are the



by Silvia D'Alesio



slowest to be observed and the transition to a more sustainable model of production from raw ingredients to packaging to consumption may risk taking too long. An event such as Anuga FoodTec have turned into a decisive competitive factor in the food and beverage industry due to opportunity of building network and scouting

what markets and environmental requirements could be offered. Key topic of the event is "Responsibility", in other words an extended way that should all take to transform the system even though it is so complex.

For this reason, I am not shying away from going to Cologne this March to experience a broad spectrum of understanding of food properties, processing, packing and their interrelationships. Population of food services is gathering to shed light on the organization of the food in the new context.

Especially focus on how to build a harmonised system between pipelines and platforms, overruling different food packaging solutions while evaluating the implications of new model may have for both producers and consumers.

Three critical areas are here highlighted that warrant further attention: first, the EU regulatory framework; second, the potential success of digital processing; third, alternative food networks (AFNs).

Firstly, a systematic analysis of all EU publications on packaging and packaging waste might help to indicate that the attention to stop continuing to see packaging as an environmental issue started to appear long enough, or before the release of the first Circular Economy Action Plan (2015).

Then, the growth in number of projects towards the second Circular Economy Action Plan (2020), by far, recycling is the circular economy strategy most frequently discussed, while reducing and reusing are still under the judgement of the internal committees.

And the road to the much-aspired harmonisation in this direction still seems far away (deeply to disincentivise industries toward real innovation at machine and process line level). Definitely, the major focus is placed on plastic in comparison to all other material categories including biomass, non-metallic minerals, metals and alloys, critical materials, and fossil fuels.

Despite the fact that in the agrifood sector these biomasses are the most abundant materials to be optimised to respond to ecological issues and waste management proposing economic growth and innovation. In this regard a second point, examples of new technology for a sustainable growth in food and beverage sector are gradually becoming more sophisticated. Such as, how to monitor failure of critical component in packaging machinery that usually has relevant impact on production.



Consequently, new solutions could provide a reliable preventive failure model to address the issue in due time managing process data, design features, production high frequency data, engineering technical test and validation data, by creating a unique data repository while implement Machine Learning models.

Resulting in deep investigation and understanding of potential failure root causes and clusters map to help technical support and end users.

Another cases to be observed regards the Food supplements industry quality control in which each production phase, including the identification of the raw materials, is critical for this type of industry for which it is applied strict quality certifications. In fact, chemical checks involve long laboratory procedures that causes continue delays in every phase of the production and logistic.

New tech is capable of faster detection needed and Near Infrared detection could substitute traditional

chemical analysis in most of the cases. Regretfully, the NIR curve need to be compared with a reference for each ingredient and these references have to be created from scratch above all for natural ingredients coming from different plants and different cultivar.

The list could go on longer than the two pages of this article, which is why Anuga Food Tech is a real platform for endorsing a new Food Networks, forming a body of work that surrounds the emergence of alternative food practices as a reaction against the standardization and unethical nature of the industrial food system.

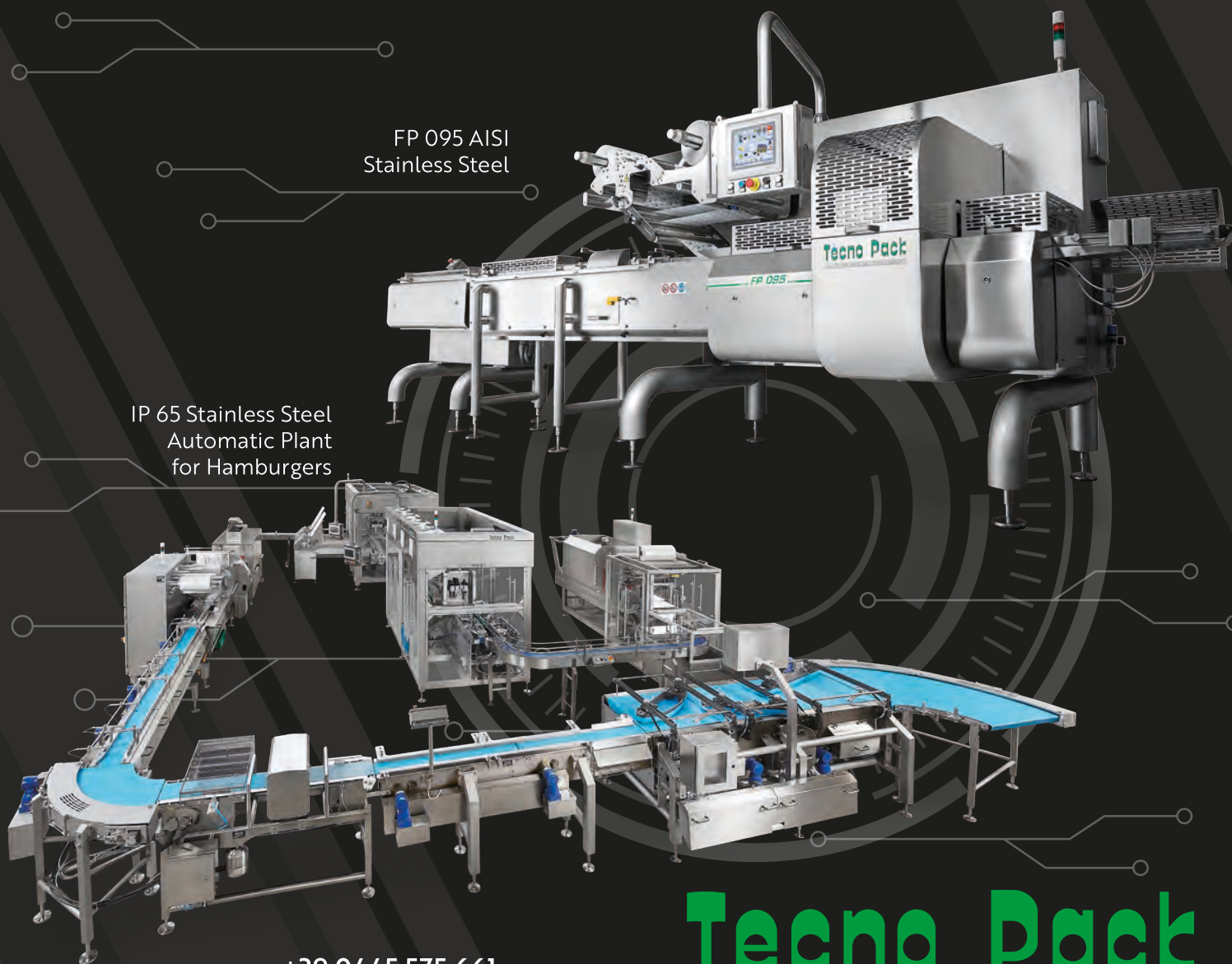
Let's seek here the transform modern food provisioning by connecting professionals in direct ways to rethink the food tech system through environmental sustainability and social welfare exchange models that support a return to community food production and demonstrate a commitment to social, economic, and environmental quality along the food chain.



Let's talk about the future

FP 095 AISI
Stainless Steel

IP 65 Stainless Steel
Automatic Plant
for Hamburgers



+39 0445 575 661

Via Lago di Albano, 76 - 36015 - Schio (VI) - Italy
comm@tecnopackspa.it - www.tecnopackspa.it

Tecno Pack

PACKAGING MACHINES



www.tecnopackspa.it



TRADITION, INNOVATION AND QUALITY

The Perfect Triangle of PANIFICIO COLACCHIO

by SONIA V. MAFFIZZONI BENNATI
Editorial Manager





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.

TRADITIONAL ART

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



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

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

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

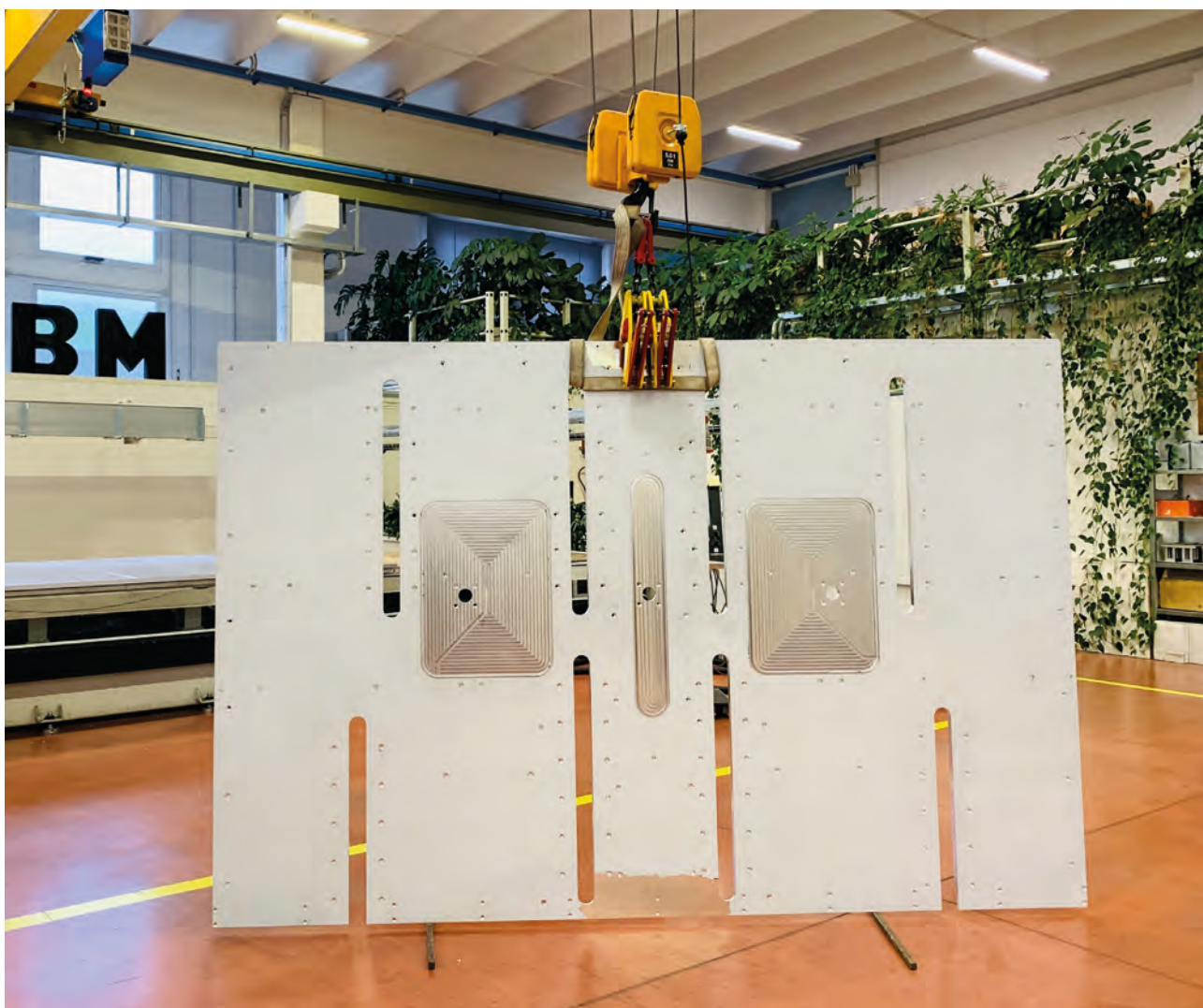
Our Chairman, **Mr. Silvano Busin**, has developed a deep knowledge of both sector through the

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

CNC Machining of big-sized aluminum plates has en-

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

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





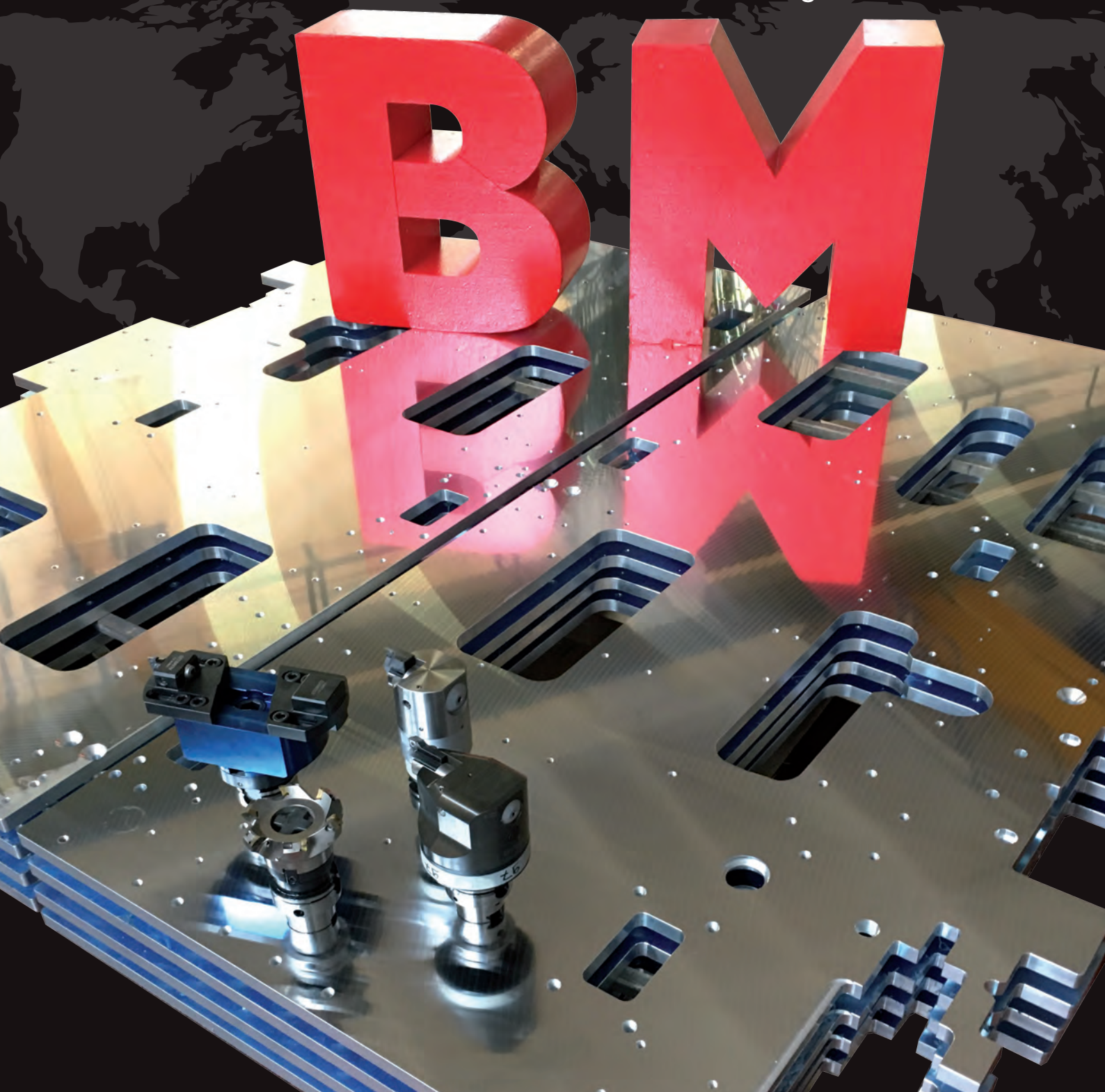
Group
group

LAVORAZIONI MECCANICHE

Qualità, velocità e servizio sono i nostri
punti di forza

MACHINING

Quality, speed and service are our
strenghts



B.M. Groups s.r.l. - Via Garziere, 36 - 36010 Zanè (VI) Italy - T. +390445.314036 - F. +390445.314911
e-mail: bm@bmgroupsrl.com - www.bmgroupsrl.com - www.bmanodizzazione.com

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

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

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

www.bmgroupsrl.com





www.gsp.it

Packaging Specialists

GSP 50 S
electronic horizontal
pillow pack
wrapping machine



HIGH-SPEED
PACKAGING LINE



+39 0445 575 661

info@gsp.it - www.gsp.it

Via Lago di Albano, 82 - 36015 Schio (VI) Italy



general system pack

Championing the world of **SUSTAINABLE PACKAGING**

By Winfried Muehling, Director of Marketing and Communications, Pro Carton

Europe proudly boasts a remarkable 82 per cent collection and recycling rate for paper and cartonboard materials, as reported by Eurostat. With fibres capable of being recycled more than 25 times while maintaining structural integrity, the environmental advantages of cartonboard are indisputable. However, in 2023 the industry witnessed a nuanced debate regarding the prioritisation between reuse and recyclability in packaging materials, gaining significance ahead of the potential Packaging and Packaging Waste Regulations (PPWR) in the EU in 2024. The future will be a sound mix of recyclable and reusable



packaging. Combining them strategically can minimise waste. Reusable containers, backed by efficient

collection and drop-off infrastructure, offer good potential. For them to truly shine, however, high return





our
NEW WEBSITE
is now live!

www.ifppackaging.it
enjoy the experience!



Unlock the packaging potential

ifp
PACKAGING

DIAMOND 850
High-performance
packaging machine



IP67 stainless steel
Automatic plant



+39 0445 605 772

Via Lago di Albano, 70 - 36015 Schio (VI) Italy
sales@ifppackaging.it - www.ifppackaging.it

rates, exceeding 96 per cent, are crucial. On recycling, we must focus on strengthening existing recycling infrastructure, especially for flexible plastics. Focusing solely on “recyclable” materials isn’t enough. We need separate and harmonised collection systems to boost recycling rates and the quality of recovered materials.

Notably, the European consumer landscape is affected, with 66 per cent of European citizens citing the cost-of-living crisis as a key concern, according to the European Packaging Perceptions Survey commissioned by Pro Carton in 2024. Interestingly, there’s a growing willingness among consumers to pay a premium of 5-6 per cent more for environmentally friendly packaged products.

In forthcoming months, we will see PPVVR continue to dominate discussions within the packaging industry as member states embark on the legislative process. Prompt and clear legislation fostering circular packaging solutions holds immense power. It provides the necessary stability and direction for stakeholders to confidently invest in innovative projects. This, in turn, accelerates the development and implementation of these crucial solutions, contributing to a more sustainable future.

Discussions thus far have shown promising progress. Addressing the challenges ahead requires a col-

laborative approach, combining environmentally friendly single-use and reusable systems. Objective Life Cycle Assessments (LCAs), must demonstrate superior environmental performance.


In 2023, Pro Carton members demonstrated the adaptable nature of cartonboard, prioritising recyclability and biodegradability, through offering sustainable and safe packaging to a wider array of products, due to new features including: tamper-proof seals, barrier properties, and child safety lock mechanisms. Ongoing discussions on repurposing packaging contribute to fostering a circular economy, while recent technological advancements address concerns about food waste and controversy, ensuring the safe storage and transport of perishable products.

The choice between recyclable packaging and alternatives hinges on various factors, including consumption habits, transportation, storage, and consumer preferences. Building a successful circular packaging ecosystem relies on consumer engagement. Neglecting their preferences in a top-down approach only lengthens the journey, potentially to the detriment of consumer trust and goodwill. By collaborating with consumers from the outset, we can accelerate adoption and create a future that resonates with their values and needs. Informed decision-making is

vital for businesses to withstand environmental scrutiny. Business owners must be empowered to choose the best packaging options aligned with their requirements and consumer preferences, within a framework defined by clear, same time flexible legislation. In a circular economy, diverse packaging solutions are imperative to cater to product demands, with recycled and reusable systems co-existing, guided by scientific research to determine the most environmentally optimal solutions. The path forward can embrace both options rather than adopting an either-or approach.

Cartonboard innovation in 2024

Attracting leading suppliers, manufacturers, and designers from across Europe, the European Carton Excellence Award (ECEA) has produced some of the best winners in sustainable packaging designs to date. The 2024 Award is set to showcase the best recent innovations in fibre-based packaging as the packaging industry prioritises circular principles to maintain and grow its consumer base.

For more information and to enter the ECEA 2024 please visit the Pro Carton website here: 

For more information and to enter the ECEA 2024 please visit the Pro Carton website here:

www.procarton.com/awards/european-carton-excellence-award/

European Carton Excellence Award

Renewable, recyclable and biodegradable, cartonboard is a perfect example of the circular economy in practice, and one of the best mediators of brand value for both luxury and everyday products. True leadership in circularity.

The **European Carton Excellence Award** is the most prestigious in cartonboard packaging, acknowledging and rewarding the very best in ecological packaging design.



BREAK THE LIMITS. BE UNBREAKABLE.



Machines and ideas for packaging

Macchine e idee per l'imballaggio

Machines et idées d'emballage



Vertical Machinery

Macchine Verticali

Machines Verticales



Horizontal Machinery

Macchine Orizzontali

Machines Horizontales



Taping Machinery

Macchine Nastratura

Taping Machines



Shrink Wrapping Machine

Macchine Termoretraibili

Machines Thermorétractable

PKG: break the limits, be unbreakable

That's our outlook on the world. We could start by saying we're "a leading company in the packaging machinery industry that provides a fully-comprehensive service" or that "we're the best and so are our machines and... blah blah blah".

Boring isn't it? Anyway, it seems they're all leading and innovative companies.



Rather we like to be the no-nonsense packaging machinery company (we wanted to use another word, but they say it's not proper).

We like to think that we are a company that's not afraid to get outside of the box and one that always sets itself new limits.

To the monotony of an industry, of a market or of everyday life, we prefer people who use their own heads, who are not scared to tread their own path, even at the risk of appearing "different" to everyone else.

We like those who, with the idea of seeking constant improvement, stop at nothing.

Just like packaging at its best.

This is **the same concept that guides us in designing functional and efficient packaging machines**, and in our ongoing quest for solutions to simplify and improve the job of those who prefer us.

Why prefer us then?

For example because, from the de-

sign of our machines through to the services provided, our paramount aim is always to cater to the needs of all our customers.


Which means more than the usual old rigmarole about "putting the customer at the centre of things", and is simply the pure truth: a problem for a customer means a problem for us too; customer satisfaction means our satisfaction. And nobody prefers problems to being satisfied, right?

Or maybe you should prefer us because we've been around for quite a while and over the years we can safely say we've learnt a thing or two.

For example, we know well what fundamental characteristics a good packaging machine should have and what the main requirements of our customers are.

We know how nerve-wracking (to say the least) it is to have a machine at a standstill, waiting to be serviced or for a spare part or even worse, having to change a whole machine due to a single damaged component part.

Well, ours are no-nonsense machines, in full PKG style, designed to ensure that our customers, and therefore ourselves, do not have to face these problems (to say the least).

So yes, we are a packaging machine manufacturer. But think of us as a no-nonsense ones. 

www.pkg-group.com



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-

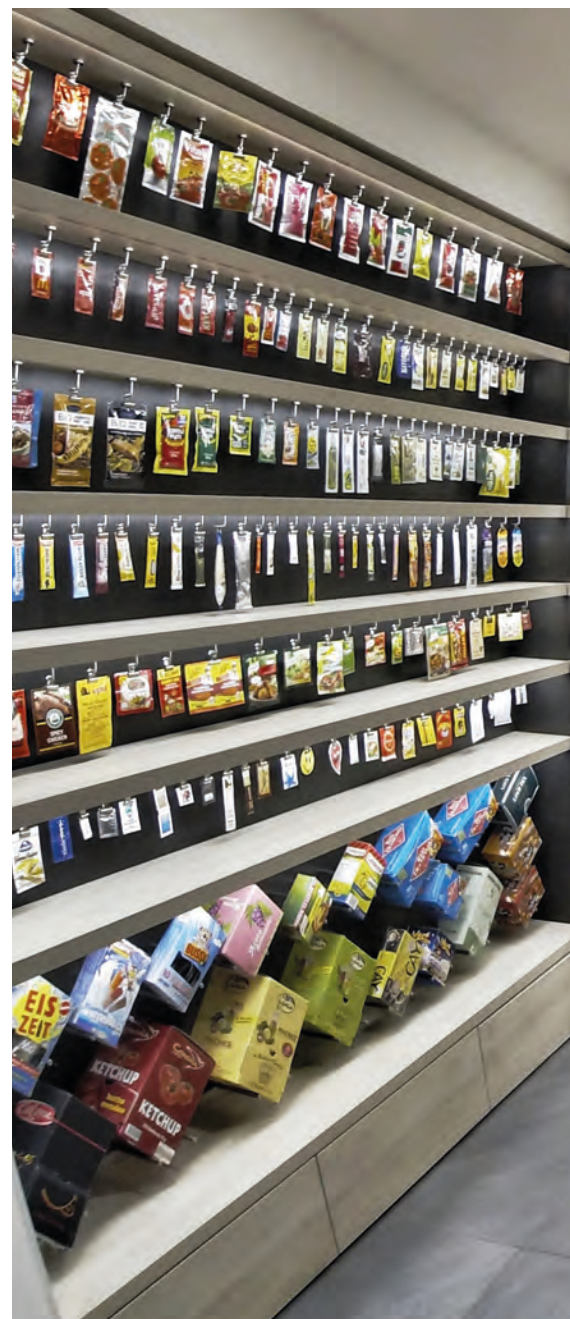
bility, traceability, sustainability and attention for consumers gave us the opportunity to improve our offer.

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

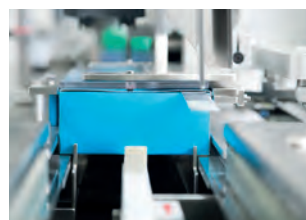


Enter a **new level** of flexibility

Sachet and stick solutions for the Food Industry



www.universalpack.it



Anuga FoodTec 2024:

SMART PACKAGING HUB partner companies will be present at stand B040-C041 Hall 7.1

From 19 to 22 March in Cologne – Germany - the spotlight will be on the 2024 edition of Anuga FoodTec, the prestigious trade fair of global interest, dedicated to technological and process innovations involving the entire value chain of the food & beverage industry. Smart Packaging Hub could not miss the opportunity to be there too. You can find all SPH representatives at B040-C041 Hall 7.1: a meeting

point where visitors can learn about technological innovations and modern process automation solutions compliant with the Industry 4.0 paradigm, applied to a complete line for food & beverage packaging, by confronting with the professionals of the 5 companies of the Hub, namely Baumer, Cama, Clevertex, Tosa and Zacmi.

Here are the previews of the innovations that the 5 part-



ner companies of the Smart Packaging Hub will present at Anuga FoodTec 2024. 

www.smartpackaginghub.com

BAUMER

Sustainability, optimisation and flexibility in production are the key topics Baumer will address at Anuga FoodTec 2024.

The company, which has been providing high-tech solutions for secondary packaging for more than 50 years, will be exhibiting its new Wrap-Around case packer with 90° infeed system at the Cologne show.

This new wrap-around packaging machine, designed and manufactured by Baumer, differs from classic case packers by the insertion of a 90° wheel that eliminates the classic divider. It is a patented solution that allows to reduce the size of the machine to just 6 metres in length, making it easy to fit into existing production lines.

Detail of the new
Wrap-Around case packer
by Baumer



CAMA



Cama Group will be exhibiting at the Cologne trade fair an IF series monoblock, tailor-made for the precise requirements of a major European confectionery customer. It consists of a tray-forming unit and a loading unit.

In operation, the robotic loading unit of the monoblock receives the packaged products from two independent Cama case packers

located upstream. Two robots, designed and developed by Cama for the packaging applications, position and prepare the packaged products in the loading unit, which are then picked and placed into the trays in a wide variety of predetermined configurations, depending on the recipes. Machine throughput is 360 cartons/minute.

Supporting and guaranteeing

even greater flexibility and agility is the integrated augmented reality (AR) function. This allows operators to have a more precise, intuitive and unrestricted view of the inside of the machine, facilitating operation and changeover operations, as well as effectively facilitating the processes of maintenance, identification and ordering of spare parts.

Cama Monoblock
Robotic system IF series



CLEVERTECH



Overview of a portion
of Clevertech's production area

Clevertech, one of the world's leading companies in the design and supply of integrated front and end-of-line solutions, to the 2024 edition of Anuga FoodTecth will present the sophisticated technologies of its palletising system 'Raptor'. It's about a robotic palletising system, designed and manufactured with advanced and customisable solutions to meet the sector's most complex and rapidly evolving needs. In addition, it is equipped with all the necessary peripherals to manage product infeed and the handling of full and empty pallets.

For maximum flexibility, the Raptor is equipped with electronic control systems with architectures based on customer experience. In addition, the robot gripper can be customised with vision equipment to meet specific palletising requirements.



TOSA

Tosa Group, one of the world's leading companies specialising in the design and supply of tertiary packaging solutions, invests resources in the direction of sustainability, a theme that SMEs and multinational companies in the food & beverage sector are

increasingly consciously supporting. During the Cologne exhibition, Tosa Group's staff will discuss with visitors their perspectives on the use of plastic film or paper reels for wrapping palletised loads in the end-of-line, without compromising stability and

therefore safety. Tosa will address these issues by illustrating one of its latest research and development projects for the realisation of a 'deformable paper' that adapts to even irregular profiles of palletised loads, thanks to the up to 40% 'deformable' fibres that compose it. Visitors will also have the opportunity to learn the details of the 'Cai Lun Hybrid' wrapping machine, designed to work with all types of paper reels on the market, mainly Kraft paper. This modern automatic wrapping machine also stands out for its versatility, as it can also use plastic film, adapting to any requirement.



Tosa's welcome HQ Hall

ZACMI



ZACMI chooses the prestigious atmosphere of the Anuga FoodTec 2024 trade fair to celebrate its 70th anniversary.

At the fair in Cologne, ZACMI will present its latest innovations: a 12-head Seamer and a 40-telescope Filler. These machines embody

ZACMI's dedication and continuous research towards precision, speed and production efficiency. The Seamer is made entirely of stainless steel, synonymous with robustness, hygiene and durability in time. It is designed for rapid container size changes and can reach

speeds of 1,200 strokes per minute with tinplate containers and up to 1,600 strokes per minute with aluminium containers.

ZACMI staff will also show visitors the technological details of the new Telescopic Filler with 40 telescopes, designed to excel even in the pet food sector.

This machine, with its vibrating cones, is able to accurately fill a vast range of solid products: from vegetables to meat, from fruit to powders. Its smart cleaning design ensures a completely automatic washing cycle, whilst the 'No Can - No Fill' system prevents product waste as filling is only possible when the container is present.



Vibrating cone pocket filler



GET TO MARKET SMARTER AND GET TO MARKET FASTER!



Download our brochure

Email: info@petfoodcompetencenet.com

WWW.PETFOODCOMPETENCENET.COM

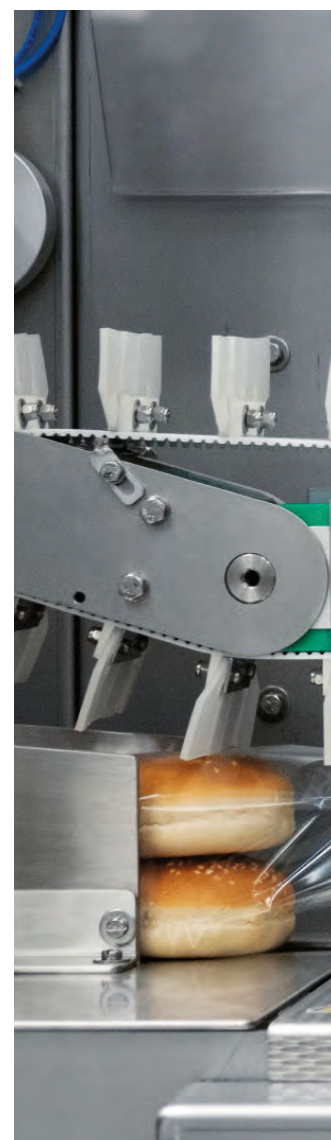
IMA FOOD: food packaging solutions for a sustainable future

The IMA FOOD – Processing and Packaging Solutions - serves the international Food market with the best platforms and machines now available to satisfy any industry need, consistently providing tailored technologies for the processing and packaging of tea & herbs, coffee, confectionery, stock cubes and savory, dairy, bakery, protein, produce and more, offering

fully engineered turn-key solutions delivering highly efficient packaging lines.



We have a clear and consistent vision in the food packaging sector. Leadership is the answer to our



constant efforts in anticipating and driving changes in the behaviour of the industry: while it takes time to achieve leadership, maintaining it is an ongoing endeavour.

We serve the widest range of food industries with the widest range of technologies, but we do it from the dedicated perspective of trying to explore new opportunities and rapidly adjust our know-how to changes.

Innovation and expertise are our key pillars and we develop new packaging solutions on an ongoing basis, responding rapidly to competitive products by introducing cutting-edge technologies with an excellent

cost-performance ratio. We believe in strategic partnerships that allow us to share and combine competences and skills while exploring emerging markets, for example.

Serving the market means offering an all-round service thanks to our world-wide sales and technical assistance network.

We do not want to be just a machine supplier.

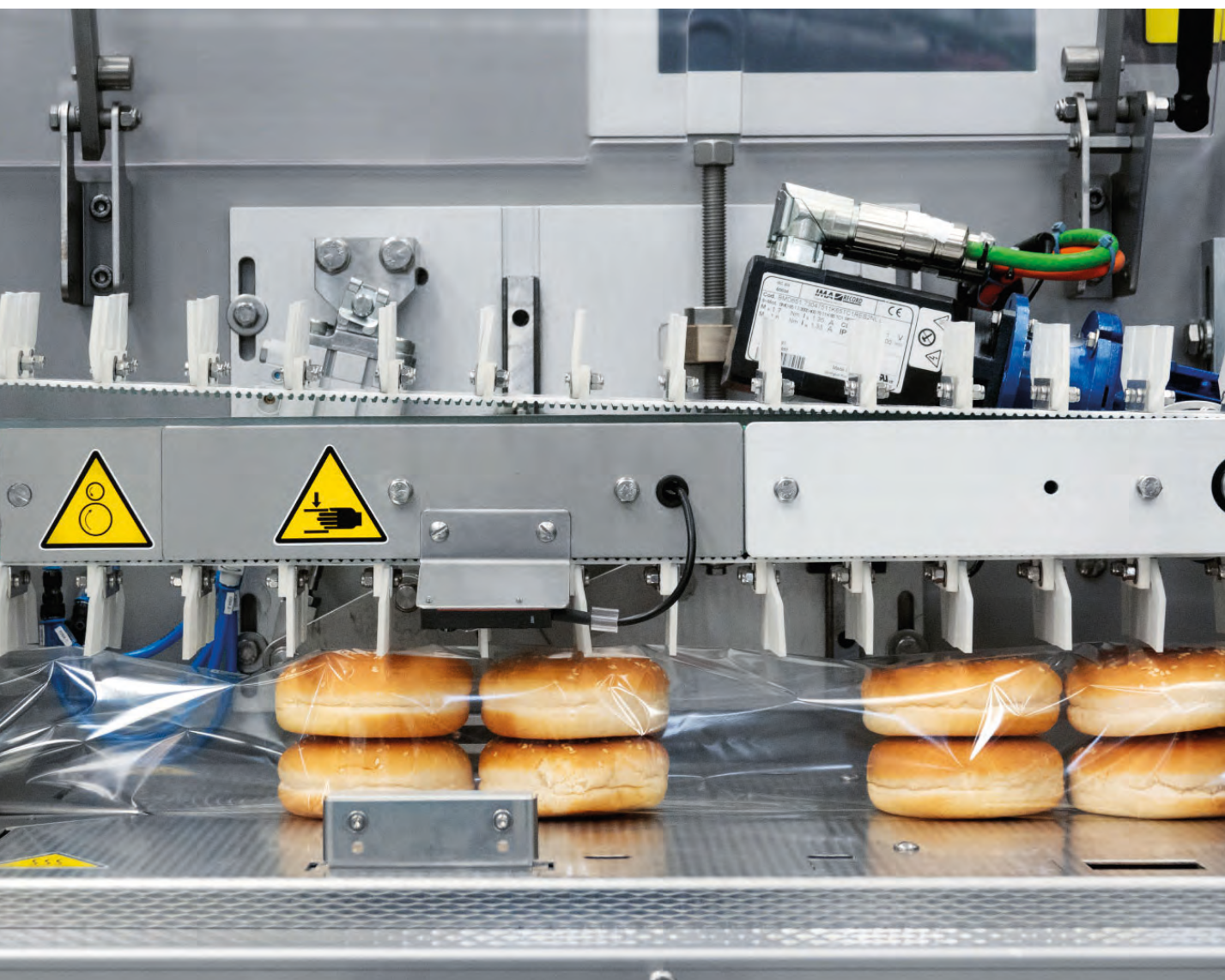
We can offer our know-how and expertise every step of the way and aim to be the perfect partner to enhance the value of any food industry together with our customers.

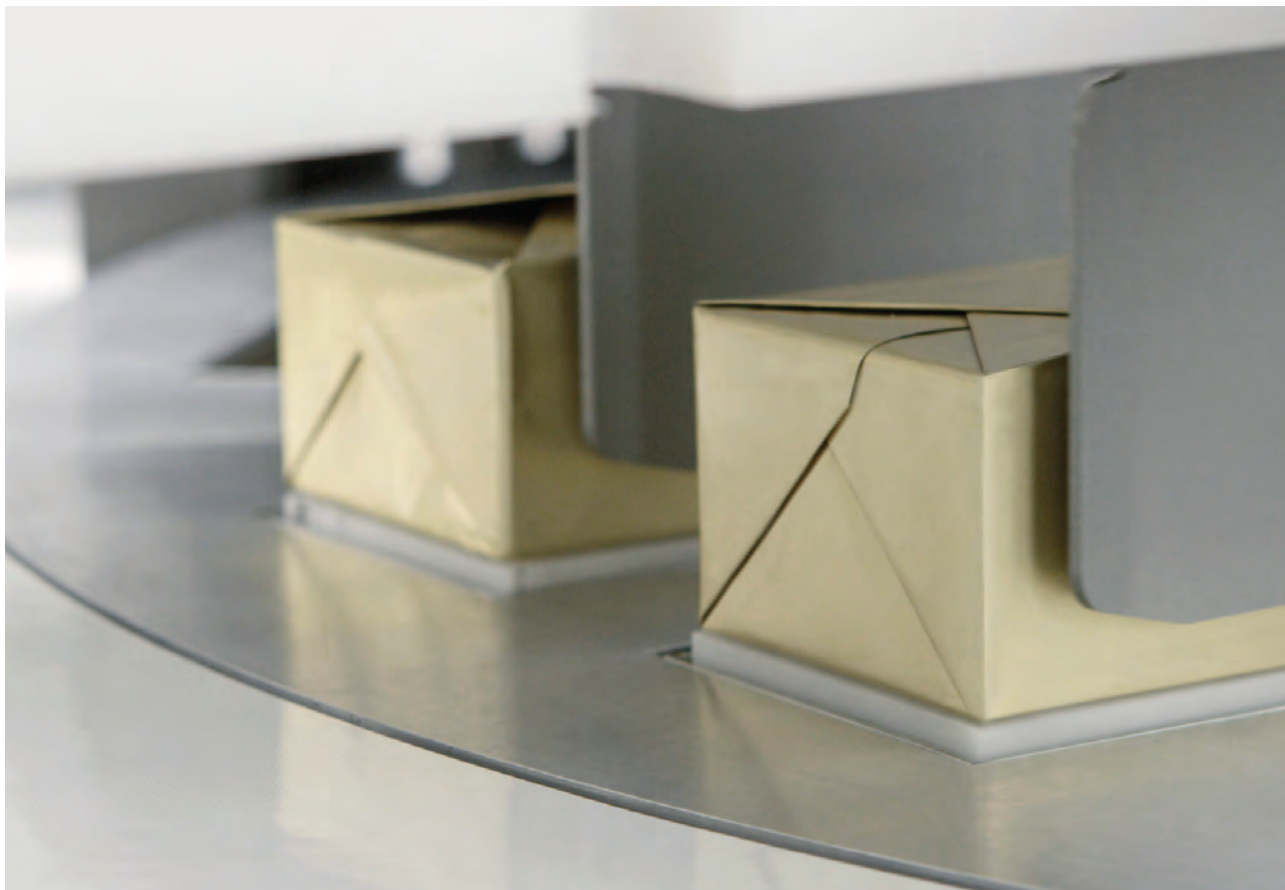
If we think of our future, we are aware of the fact that the packaging

value chain has an important role to play in finding future-proof solutions to respond to a variety of requirements, starting from sustainability and resource-efficiency challenges for which we are already well prepared.

The food industry fragmentation, aimed at serving a vast variety of niche consumer tastes and needs, also tells us that we need to follow and drive trends by counting on our constant efforts in research and development and on our wide range of tailor-made solutions.

Since the 60's IMA is world-wide renowned as a leader in the production of teabag packaging machines,





but its expansion in the FOOD sector, by the acquisition of consolidated companies started in 2010 and proceeded along the following years with the aim to gather the best platforms and technologies available that allow today's IMA FOOD to satisfy any industry need.

Thanks to the acquisition of Petroncini, Spreafico and Tecmar companies, IMA FOOD sector can count today on a dedicated IMA COFFEE HUB ensuring market-leading competences in the supply of solutions for all stages of coffee handling, processing and packaging.

IMA FOOD supports the Confectionery international industry responding to the most diverse processing and packaging requirements with machines and platforms conceived to handle gums, candies, coated sweets and bars, from powder dosing to palletizing.

Thanks to historical brands like Gasti (founded in 1900), Corazza, Benhil, Erca, Hamba, Hassia, Intecma – all part of IMA Group - and together with Fillshape, Active and BFB divisions, IMA FOOD serves the international Dairy, Preserves & Condiments, Beverages and Baby Food markets with the best platforms and machines available to satisfy all the industry needs about the processing, filling and packaging of stock cubes, processed cheese, butter & margarine, yoghurt, desserts, dressings and sauces, beverages & baby food, and, in general, liquid to pasty products.

Starting from 2013, with the acquisition of the Ilapak Group's companies, followed by more recent ones - Eurosicma, Record, Tecmar, Ciemme - IMA moved its first step giving birth to today's FLX HUB: a one stop supplier for flexible packaging solutions.

launched in 2020, the new IMA FLEXIBLE PACKAGING HUB delivers turn-key horizontal and vertical solutions, from product handling and weighing up to end of line technologies for the bakery, protein, produce and any other food industry.

With the acquisition of the companies Benhil, Erca, Gasti, Hamba, and Hassia (former OYSTAR Group) in 2015 IMA Group could step deeper into the food market.

Counting on the corporate organisation focused on new digital, sustainable projects and technological laboratories, IMA FOOD shares its expertise at every step of product processing or packaging to be the perfect partner to enhance the value of the food industry chain. 🏢

Visit:
www.ima.it



NO-PLASTIC PROGRAM

**MORE SUSTAINABLE SOLUTIONS,
LESS PLASTIC IN PRODUCTS AND PROCESS**

Z E R 

NOP (No-Plastic Program) means we promote eco-friendly plastic substitutes for the packages manufactured on IMA machines. Through the research and testing of alternative processes and materials together with our partners we foster plastic-free and sustainable, compostable, biodegradable or recyclable packaging solutions.



According to these objectives, IMA established **OPENLab**: the Group's network of technological laboratories and testing area, dedicated to the research on **sustainable materials, technologies and production optimization processes**.

Discover more about **IMA NOP** on ima.it/imazero
and **IMA OPENLab** on ima.it/open-lab



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. 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 GROUP
GEO PROJECT INDUSTRIES

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 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 & jui-





innovation
towards
customer
needs

www.gpindustries.eu



 **GPI GROUP**
GEO PROJECT INDUSTRIES

ce, 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 unquestion-

able 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. 

Visit:
www.gpindustries.eu/it/



OUR PAPER DIVISION



Security and flexibility

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

Sustainability

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

Full customization

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



Innovation

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

Applications

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

Customization

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



FRESHNESS



ECO-SUSTAINABILITY



MULTIFUNCTIONAL



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 de-

velopment of innovative products made of eco-friendly materials that comply with its Mission: **Food Safety, Respect for the Environment & Search for innovative packaging**. One of the most extraordinary products that

GB Bernucci offers is **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.

Our innovative **PaperSeal Slice®** is recommended for sliced meats and cheeses requiring modified atmosphere.

Constructed from a single piece of paperboard, the tray requires no fol-



ding or gluing and does not require an additional label.

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

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


PaperSeal Shape® is a patented paperboard food tray designed for round, deep and multi-compartment applications, PaperSeal Shape® represents the latest step in the company's mission to improve access to high quality fiber-based alternatives to single-use plastic packaging.

As with other trays in the range, PaperSeal Shape® reduces plastic by up to 90 percent compared to traditional plastic trays.

The liner can be easily removed by the consumer post-use and the paper-

board portion of the tray recycled in standard paper recycling streams. Dependent on application and barrier requirements, PaperSeal Shape® can be supplied without a liner, reducing plastic even further.

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

We understand that the transition to fiber-based packaging is a priority for many of our customers, and it's clear that sustainable paperboard packaging solutions must meet the functionality and performance of existing tray designs. 

Visit:
www.gbbernucchi.com



Storage and
Distribution

CERTIFICATED



Packaging Materials

CERTIFICATED



CAMA GROUP: to showcase state-of-the-art packaging, industry-wide knowledge and partnership capabilities

*Anuga FoodTec 2024 - 19-22 March - Cologne
Hall 7.1 Stand: B040 C041*

Cama Group highlights Breakthrough Generation technology, maximised flexibility, fully digital capabilities and the power of partnerships at Anuga FoodTec


Body copy: Cama Group, a world leader in the design, supply and evolution of end-of-line secondary and tertiary packaging technologies will showcase its highly agile multi-industry, multi-format packaging machine capabilities at this year's Anuga FoodTec event in Cologne.

On display will be an IF296 monoblock packaging machine, tailored to the precise needs of a leading European confectionary customer. Comprising a tray-forming unit and loading unit, the monoblock machine is one of a series being delivered to the customer following multiple repeat orders. Exhibiting all the design cues, impressive performance characteri-

stics and industry-leading reliability of Cama's Breakthrough Generation (BTG) technology, the monoblock concept combines the very latest digital, servo and robotic technologies in a reduced-footprint machine that is capable of handling multiple packaging recipes.

In operation, the loading unit receives cartons coming from two independent upstream Cama cartoners. Two robots – designed and developed in-house by Cama to cater for the precise needs of packaging applications – are used to phase and prepare the cartons collations, which are then picked and placed into the trays in a wide variety of pre-determined arrays, depending on batch-based recipes. Machine throughput is 360 cartons/minute.

Designed to deliver the best possible uptime, operational equipment effectiveness (OEE), and total cost of ownership (TCO), the modular design of Cama's monoblock solutions is capable of further evolution as the operator's needs change, so investment value is always maximised.

Supporting and delivering even greater flexibility and agility is the integrated AR functionality. This gives operators more intimate, intuitive and unrestricted insights into the machine's internals, enabling and supporting far more effective and efficient training, operation, batch changeover, maintenance and spares identification & ordering. 

Visit:
www.camagroup.com



www.bbmpackaging.com

TURN-KEY SOLUTIONS

for bottling and packaging plants



DISCOVER OUR CATALOG OF 200+ SECOND-HAND BOTTLING MACHINES

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

Machines already available.

In its showroom of 10.000 sq m, BBM offers a great selection of used machinery, including blow molders, fillers, labellers, shrink wrappers, palletizers, and stretchwrappers

**BBM is the solution to revamp
your plant with reduced
investment**

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

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

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

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

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

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

Find us out:

info@bbmpackaging.com

ASSISTANCE &
TECH SERVICE

ENGINEERING
& UPGRADE

QUALITY
SPARE PARTS

OVERHAULD
MACHINERY

BY YOUR SIDE IN PACKAGING

BBM
YOUORIENTED SOLUTIONS

BBM Service Srl

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

info@bbmpackaging.com - +39 0345 23 642 - P.IVA 03180620167



FOOD&BEVERAGE PACKAGING: tailor-made solutions for your plant

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



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

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

A single partner, from audit to start-up

BBM Service is a single point of reference for market and budget analysis, study layout, supply and installation of machines, management of safety protocols, and logistics. **What are the “turnkey” services of BBM Service?**

EXCELLENCE IN USED BOTTLING MACHINERY

BBM has an impressive selection of 200+ used packaging machines, completely overhauled. BBM offers the best of the second-hand market,

including blow molding machines, fillers, labelers, shrinkwrappers, wrap-around case packers, tray formers, palletizers, and much more! Customers can view the machines and follow the overhaul and start-up process at the BBM showroom in Lenna (Bergamo, Italy).

Available in just 90/120 days

BBM has in stock everything you need for a turnkey supply. After the customization of the machine, our specialized technicians are ready to carry out the transport, assembly, and start-up at the customer's site.

Wide selection

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

Quality

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

Go green, go second-hand

The growing problem of disposal of industrial material makes it necessary to adopt a new philosophy, where old machinery is not demolished, but withdrawn from suppliers such as BBM. Buying the overhauled used means making a conscious, convenient, and environmentally friendly choice.

VISIT BBM ONLINE STORE

At www.bbmpackaging.com you can consult the complete cata-

logue of used BBM machines plus accessories. The information sheets are complete with layouts, technical details, and videos of the machines in action.

Contact info@bbmpackaging.com for a free quote.



ON DISPLAY: COMPLETE PET LINE 22.000 BPH

Flexible, cost-efficient, sustainable, and available NOW. When it comes to the ideal bottling line, there are 3 qualities that all customers search for: flexibility, cost-efficiency and sustainability. Guess what? BBM's 22,000-bottle per hour bottling line meets all these requirements! Used and 100% overhauled, the complete PET line packages still and sparkling water, from blowing to palletizing.



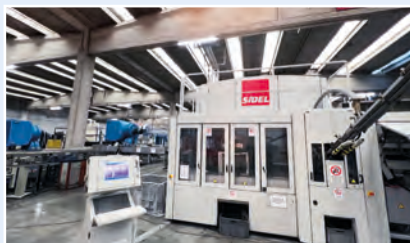
THE PROS

- 1. Available in just 90/120 days:** BBM already has in house the bottling line, which can be customized to your needs and installed in just a few weeks.
- 2. Turn-Key Service:** Layout study, line assembly and start-up, on-site operator **training** and scheduled **maintenance**: BBM takes care of all these steps.
- 3. You don't like one of the machines? No problem:** Choose an alternative from BBM's **catalogue** of more than 200 machines and follow the overhaul process at the BBM workshop in Lenna.
- 4. Second-Hand: a sustainable choice:** Buying second-hand means promoting the recovery of existing material, with a view to **sustainable growth**. **Did you know that with certain types of mixed supply (used + new) you can access Industry 4.0 incentives?**

5. What about the Old Line?: Will the 22,000 bph PET line replace an **existing line**?

Through a detailed audit, BBM will assess which components of the 'old' line can be saved and which can be dismantled. They will estimate the value of the used equipment and, if necessary, purchase it, **guaranteeing a secure return on investment.**

THE MACHINE LIST



BLOW-MOLDING MACHINE
SIDEL SBO16 S2

overhauled and guaranteed, complete with Siemens PLC and available with brand-new molds.



FILLER
PROCOMAC GRIPSTAR

second-hand filler, to work with Corvaglia neck-finish. Complete with AROL capper.



LABELLER
KRONES PRONTOMODUL

for the application of OPP or hot-glue precut label. Also available AS IT IS.



SHRINKWRAPPER
SMI LSK 602F

overhauled and guaranteed, with nominal capacity 60 ppm. Complete of 6 lanes.



PALLETIZER
ACMI P130 2I

packs up to 45 pph.
Pallets in Epal 800x1200 mm; complete with automatic interleaf applicator.



STRETCHWRAPPER
TOSA

Used, overhauled, and guaranteed stretchwrapper. Available also AS IT IS.

BBM is a single partner for the supply and installation of complete bottling and packaging lines; they are above parties in providing technical advice and market research, leaving nothing to chance. Interested in the 22,000 bph PET line?

Watch the video of the line in action



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

BBM has a wide selection of used, overhauled, and guaranteed palletizers, palletizers and stretch wrappers available. The machines can be customized for specific processes, installing change-over kits and customization for the handling and packaging of the required products.



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



SPARE PARTS

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

All spare parts are tested by BBM in a certified laboratory; in fact, BBM has



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

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

In order to overcome the current problems of component supply, we have developed an up-to-date and proven **minimum stock program**, to ensure the availability of spare parts and thus quick delivery to our customers. We have a warehouse of over 1,800 m², almost 80 m³, with a wide range of parts ready to be shipped.

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

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

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



TECHNICAL ASSISTANCE AND ENGINEERING


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

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

What else?

BBM offers its know-how for highly specialized engineering interventions.

Our portfolio consists of machine upgrades to fully exploit the potential of the machine and achieve energy and cost savings.

In particular, BBM has specialized in upgrades on the blow molding machines of all main OEMs. Thanks to a few, simple installations, it is possible to save up to 35% in energy consumption. 

www.bbmpackaging.com



 **BBM**
YOUORIENTED SOLUTIONS



AMC TIGER TWIN



AMC Srl has been designing and manufacturing packaging machines and industrial automation systems for the food industry for over 25 years. The company's passion and flexibility have meant that AMC machines and solutions are today among the most appreciated in the world.

The continuous research and technological innovation brought to the sector is demonstrated by the release of seventeen national and international patents.

The "Taylor Made" philosophy that has always distinguished AMC has led to the creation of over 150 different models of packaging machines, each of which can be completely customized according to each specific need.

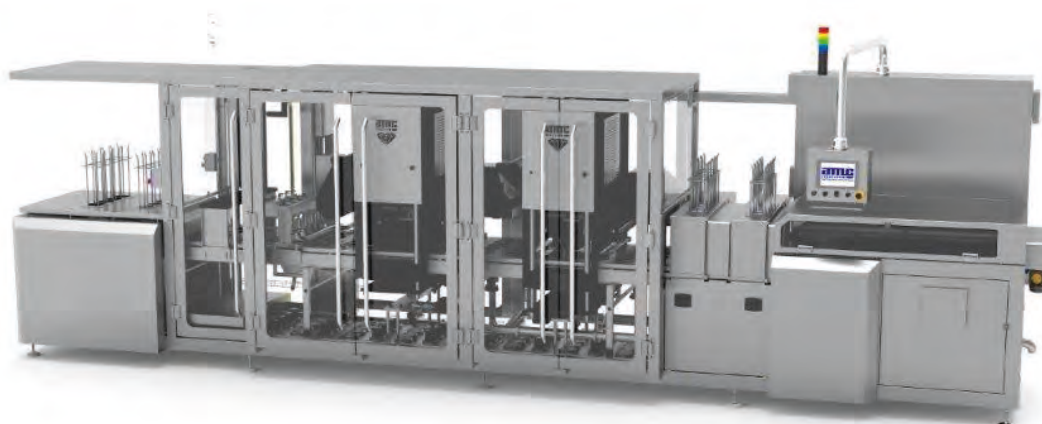
In particular, the new born in AMC plant, Tiger Twin is a vertical packaging machine made entirely of AISI 316 stainless steel and was created combining great production power and extreme versatility, contained in a small space. This is the first machine in the world that contains two independent machines and therefore the possibility of using two different formats at the same time, of sealing different products (solid, creamy or liquid), al-



lows the change of format from "clip" to "pillow" in a totally automatic way without production stops, thanks to the patented AMC double jaw system, independent with brushless motorization. The machine is also equipped with a self-centering reel system which allows you to save film and time which can be combined with semi-automatic or automatic reel change. It is also equipped with an exclusive AMC patented system for the rapid replacement of the welding jaws to minimize production downtime for or-

dinary and/or extraordinary maintenance. The machine is equipped with an interchangeable clipping unit that allows you to change clip format in a few minutes, from metal clip to adhesive plastic clip or block plastic clip. It can be combined with weighers, with product loaders of all type and with metal detector systems. 🏢

For more information, visit:
www.amcpackaging.com
or write to:
info@amcpackaging.com





PERSPECTIVE

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



This PERSPECTIVE comprises three parts:

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



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

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

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

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

- Inform member companies of global legislative and regulatory developments through the NVC Members-only Environment Regulations Guide MERGE
- The NVC Workshop Sustainable Innovation in Packaging (Live Online, so 100% interactive and participation possible from any location worldwide)
- The PUMA Project towards the end of packaging as an environmental problem (see the enclosed PUMA MANIFESTO and all background information at: www.nvc.nl/puma)
- 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

Stationsplein 9k, 2801 AK Gouda, The Netherlands
☎ +31-(0)182-512411 ✉ info@nvc.nl

Sharing the future in packaging
www.nvc.nl

TEK in PAK: machine building experience for packaging ideas and designs

T EK in PAK srl is a small-sized company that carries forward a machine building experience for packaging ideas and designs, both for agriculture, with the creation of the first machines for corrugated cardboard trays, and for various industrial sectors, for example, the confectionery industry with large containers (8 panettone pandori), as well as the liquid detergent and soft drink sectors with the creation of the Visual Box and related wrap-around lines.

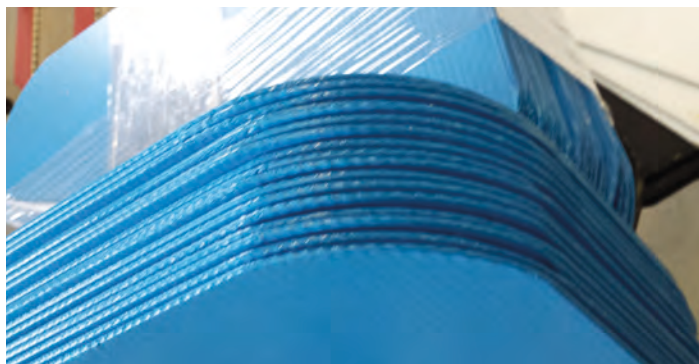
This packaging combines a significant reduction in card-

board while allowing for excellent and immediate product visibility, avoiding the need to cut packages for display and sale. Furthermore, many other packages for different sectors are always used, using paper or corrugated cardboard, which is an ecological and economic material.

As happens with most small companies, to keep up with

the times and manage themselves effectively, they must continuously study prototypes, seek appropriate personnel, explore international market demand, and make new choices. They stop to study another product with great characteristics, evaluating respect for ecology, the ability to contain and protect the product, and the relevant machines for production.

TEK^{IN}PAK s.r.l.



TECNOLOGIA - ESPERIENZA AL SERVIZIO DELL'IMBALLAGGIO

MACCHINE E LINEA PER REALIZZARE I VOSTRI PRODOTTI

MACHINES AND LINE TO REALIZE YOUR PRODUCTS



**INTERFALDE BORDATE
INTERLAYER WELDED**



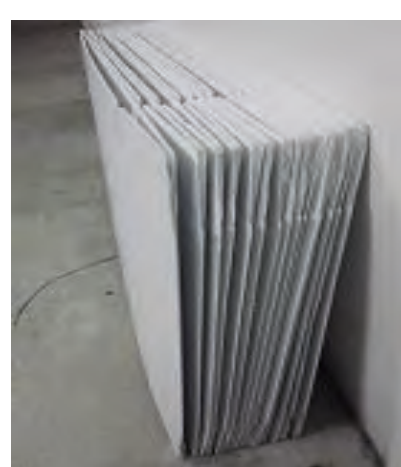
**PALLET DA FUSTELLATO
PALLET FROM DIE CUT SHEETS**



BOX PALLET



**MANICA DI CONTENIMENTO
CONTAINMENT SLEEVE "TIP"**



**SCATOLE AMERICANE
AMERICAN BOXES**



**MANICA "W"
CONTAINMENT SLEEVE EDGE "W"**



**ANGOLARI GROSSI SPESSORI
ANGULAR LARGE THICKNESSES**



**PLATEUAX CANNE SALDATE
PLATEAUX WELDED FLAUTE**

Once they find this new product, whether it is material, packaging, or machinery and has no competition, TEK in PAK starts to produce it.

The material they have adopted is PP in its various forms, including CARTON-PLAST, BUBBLE GUARD, and other forms.


This product has various characteristics such as being food-grade, reusable, regenerative, moisture-resistant, neutral and unaffected by adhesives or other agents.

TEK in PAK has studied its own fastening system, which has led to the construction of various models of packaging without the use of current fastening systems such as adhesives or staples.

They have produced trays for fish, trays for vegeta-

bles, fruits, and vegetables that can be watered, American boxes (RSA), or sleeves for pallet boxes. In production, they also make lines for pallets of large and small sizes (BOX PALLET), which are easily produced since only adjustments are required, avoiding costs for molds and warehouse storage, unlike those on the market so far with fixed sizes.

Additionally, they have a line for interlocking edges, a fully automatic line with corner trimmers and cutters with different radii, and semi-automatic machines.

TEK in PAK's production includes tray-forming machines, tray-forming machines, box bottom welders, and two-head welding machines for large boxes or pallet sleeves. 

Visit:
www.tekinpak.com



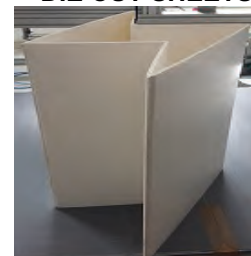
**INTERLAYE
WELDED**



**PALLET FROM
DIE CUT SHEETS**



BOX PALLET



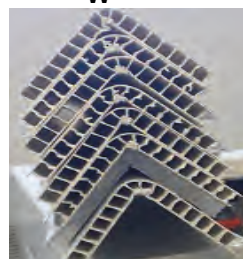
**CONTAINMENT
SLEEVE "TIP"**



**CONTAINMENT
SLEEVE EDGE
"W"**



**AMERICAN
BOXES**



**ANGULAR LARGE
THICKNESSES**



**PLATEAUX
WELDED
FLAUTE**



ZACMI®

FOOD & BEVERAGE PLANTS



WE CONTINUE TO KEEP YOUR PRODUCTS SAFE

f in ▶

WWW.ZACMI.COM

For over 70 years we have dedicated ourselves responsibly and with passion to preservation technologies for the food and beverage industry, **through innovation and customisation, to guarantee safety and top quality.**



HALL 07.1
Stand B040 - C041

The feel of a **SEVENTY-YEAR-LONG** adventure

ZACMI's decades of experience celebrated at Anuga FoodTec

A seven decade journey has seen ZACMI grow from a small company with three employees to **a giant in the food industry** with over 2,500 machines spread throughout the world and an unrivaled **global service** and

after-sales assistance network.

With **over 47 patents** and a continuous commitment to **research and development**, ZACMI has always been at the forefront of the sector, anticipating market needs and guaranteeing

its customers' innovative and sustainable solutions.

The company will be celebrating its **70th anniversary at Anuga FoodTec 2024**, the leading global platform for innovation in the Food & Beverage industry.





This exhibition is the perfect setting for ZACMI to present its latest innovations: a **12-head Seamer** and a **40-telescope Filler**.

These machines embody ZACMI's dedication and continuous research towards unparalleled precision, speed and efficiency.

The **ZACMI seamer** is a **marvel of engineering**: built entirely in stainless steel - synonymous with robustness, hygiene and durability over time - it is designed for **rapid container size changes** and can reach an impres-

sive speed of 1200 strokes per minute with tinplate containers and up to 1600 strokes per minute with aluminum containers.

Integrated continuous lubrication (where each point is controlled by a dedicated solenoid valve) eliminates the need to stop production for maintenance, **ensu-**

ring constant performance, thus reducing the expenditure of time and money.

The **Telescopic Filler** with 40 telescopes is a masterpiece designed to excel even in the *pet food* sector.

This machine, with its **vibrating cones**, is able to fill a vast range of solid products with exemplary accuracy, from vegetables to meat, from fruit to powders.

The smart cleaning design ensures a **completely automatic washing cycle**, whilst the **No Can - No Fill system** avoids product waste, whereby filling is possible only in the actual presence of the container.

This year, as the world evolves, ZACMI is preparing for a future of continuous growth, guided by the desire and **pioneering approach** that have characterised its first 70 years.

In Cologne, **from 19th to 22nd March 2024, at HALL 7.1 STAND B040 and C041**, the company invites everyone to share this milestone and discover the future of the food industry through the eyes of those who, in their own small way, have made history: ZACMI. 

Visit:
www.zacmi.com

ZACMI®
FOOD & BEVERAGE PLANTS

MAKRO: modularity, flexibility. Always.

Leveraging 30 years of experience from its founders, Makro was born in 2009 and rapidly grew to become an international market leader. Our mission is clear: to design cutting-edge labellers that withstand the tests of time, satisfy every customer's evolving production needs and offer maximum benefit and reliability.

With a meticulous 'made-in-Italy' production, we combine technological, mechanical and electronic innovations with environmentally friendly production processes, based on energy savings and knowing how to effectively implement a more sustainable economic development model. We begin with a deep knowledge of every aspect of labelling and work with passion, professionalism, competence, and a commitment to always be near our customer for prompt service throughout the lifetime of your labeller.

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

The range includes labellers able to process from 1,500 to 50,000 bottles per hour, applying up to five labels per bottle and available in wet glue, hot melt, self-adhesive and combined versions. For companies with limited production requirements, the MAK 01, MAK 02 and MAK 1 labellers provide speeds of up to 12,000 b/h with mechanical or electronic rotation of the bottle plates. With special applications and able to cope with production speeds of up to 50,000 b/h, the MAK 2, 3, 4, 5, 6, 7 and 8 labellers, on the other hand, satisfy the needs of medium to large companies. The range includes a high speed self-adhesive labeller with reel winders and non-stop system enabling production to continue at maximum speed even during reel changes and a combined labeller to apply the fiscal guarantee seal.

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

For the high volume PET market, such as the water and soft drinks sector, Makro Labelling has developed the MAK Roll Feed series of rotary labellers: The 6,000 b/h to 40,000 b/h production speed and use of wrap-round plastic labels on a reel with hot melt application guarantee maximum economic benefits in the production process. The modularity of the machine also allows the roll feed unit to be replaced with a hot melt unit for pre-cut, wet glue or self-adhesive labels.

In common with the entire Makro range with the Vision Control system to verify the quality and correctness of the packaging and manage rejects:



Quality is an Attitude

Our mission is clear: to design cutting-edge labellers that withstand the tests of time, satisfy every customer's evolving production needs and offer maximum benefit and reliability. With a meticulous 'made-in-Italy' production, we combine technological, mechanical and electronic innovations with environmentally friendly production processes, based on energy savings and knowing how to effectively implement a more sustainable economic development model. We begin with a deep knowledge of every aspect of labelling and work with passion, professionalism, competence, and a commitment to always be near our customer for prompt service throughout the lifetime of your labeller.



MAK machine configuration with HS2 adhesive units



Example of configuration with cold glue stations



Example of configuration with roll-feed stations



Cold glue stations



Adhesive stations (SLIM)



Roll-Feed stations



Hot-melt stations

makro
labelling


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





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

Thanks to the rotation of the plates, it is the only linear labeller with centring which, in addition to high labelling accuracy and speed, also offers the advantage of not having to change

format: within minutes, the operator is ready to start production again. Its versatility and production flexibility make it ideal due to its small footprint. 

www.makrolabelling.it

Cleap (Concept Leap)

Makro has created and presented a new labelling machine concept using longstator linear motor technology, the **Cleap InLine**.

makro [®]
 labelling

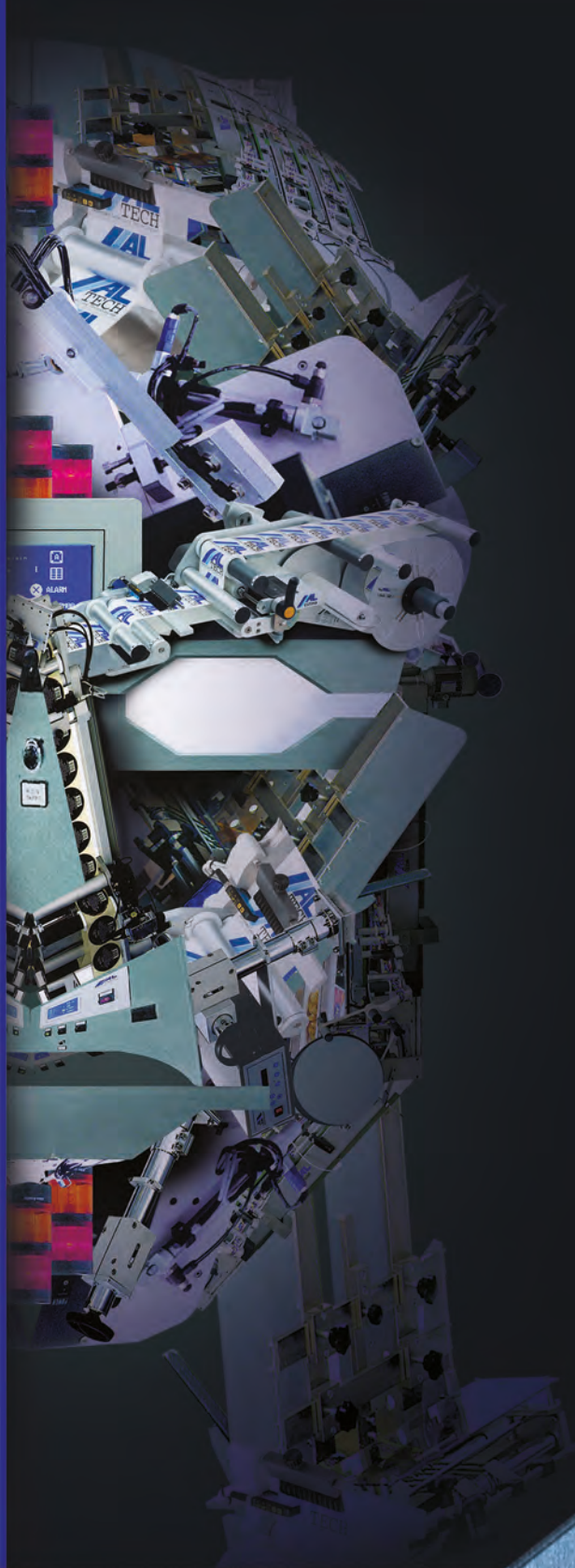




INDUSTRIAL LABELLING MACHINERY MADE IN ITALY



ALTECH SRL
Viale De Gasperi, 70
20008 Bareggio (MI)
Tel. +390290363464
info@altech.it
www.altech.it



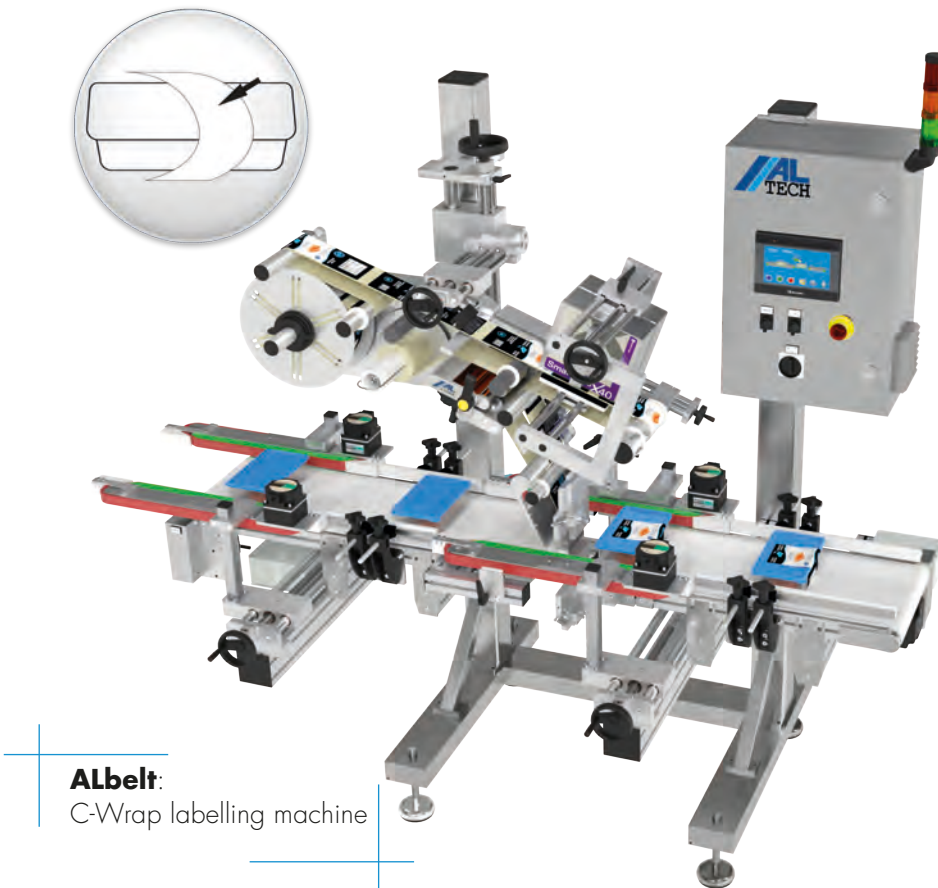
ALTECH - Advanced Labelling Technologies

ALTECH is a leading European manufacturer of self-adhesive labelling systems for decorating, codifying and identifying products and materials in general. Founded in 1991, the company is now becoming a benchmark among the world's manufacturers of labelling machines. The labelling machines built by ALTECH are used in all industrial sectors for labelling food, cosmetic, pharmaceutical, and chemical products. Today the company's systems are sold directly throughout Italy, while in 50 countries in Europe and overseas they are distributed via a network of 80 qualified distributors and 3 subsidiaries in the UK, USA and South America. For the German market, a Sales Office is operative in Lubeck.

ITS RANGE ENCOMPASSES THE FOLLOWING PRODUCTS:

ALstep - low-cost self-adhesive label applicator, designed to be added to existing packaging lines without affecting productivity, thanks to its modular and flexible design. It has reels of labels with a diameter of 300 mm and label width of 100 and 200 mm, respectively for the S and M version. Thanks to a powerful microprocessor-controlled stepper motor, it can reach a speed of 30 m/min (20 m/min in the M version) and can hold label reels up to 300 mm diameter for longer run times.

ALritma - label applicator of particularly high performance (depending upon the version). Thanks to its innovative design it can be easily added to packaging lines where high productivity and reliability are indispensable prerequisites. It has reels of



ALbelt:
C-Wrap labelling machine



labels with a diameter of up to 300 mm and, depending upon the model, labels with a maximum width of 300 mm.

The maximum labeling speed ranges from 50 m/min for the standard version, to 90 m/min for the **Xtra** version (which among other things accepts reels up to 400 mm in diameter). It can also come with an **ALritma T** version heat transfer print unit, for print/apply applications.

ALbelt - simplified linear system which is open, compact, and particularly economical. It can be configured for wraparound, c-wrap, top, bottom, top and bottom, top and side labeling of various products, cylindrical or flat. It's ideal for labeling cases, boxes, trays, jars and cans.

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



ALline: Non-stop version labelling machine

ALline - linear systems that can apply pressure sensitive labels on products of various shapes. It is made with the most reliable materials and components on the market, ensuring all important performance and production.

Its modular design, completely renovated, comes with ALstep and/or ALritma heads, and can be configured on the basis of the customer's needs, so that the label can be applied to products of any shape and size for front/back, wrap-around

and seal labelling, on food, cosmetics, chemical and pharmaceutical products.

ALcode - print and apply system can satisfy the widest variety of demands in self-adhesive print & apply labels. Thanks to its modular design and the particular expertise of the print module (SATO or compatible), the unit can print in thermal-transfer texts and barcodes on labels, and apply them soon in real time. A specific version, **ALcode P**, represents the latest evolution by ALTECH of pallet labelling machines. The system is able to print and apply A5 format SSCC labels onto two adjacent faces of a pallet (normally front and side) in accordance with the EAN 128 standard (also on three sides if required), providing high reliability, print and apply quality, operations up to 120 pallets/h.

ALmatic - Ideal for semi-automatic labelling, the system can apply labels up to 200 mm in width onto bottles, phials and pots, flat or elliptical (**ALmatic E**), or cylindrical products (**ALmatic C**) of variable diameter from a minimum of 12 mm to a maximum of 110 mm. Thanks to the ergonomics of the system and the presence of the sliding ball guides, it permits precision labelling, that significantly facilitates manual product positioning operations. Almatic range is optionally equipped with a labelling head of ALstep or ALritma series. Furthermore, the same head can also be used for future integration on faster automatic systems. Thanks to its modular construction, the Almatic system can also be equipped with a thermal transfer printer for printing variable data and barcodes. 🏢

For further information:

www.altech.it
info@altech.it



ALline CH: Horizontal labelling machine

BELL-MARK has expanded sales and service across Europe!

BELL-MARK, a leading innovator of inline printing and coding solutions for 65+ years, expands to Europe with a new direct sales and service center, to grow business and enhance support to existing customers in the region.

BELL-MARK provides a variety of printing technologies, including piezo inkjet, thermal transfer, thermal inkjet, ink coders, and flexographic printers, all designed to deliver robust cost savings and flexibility to the end user.

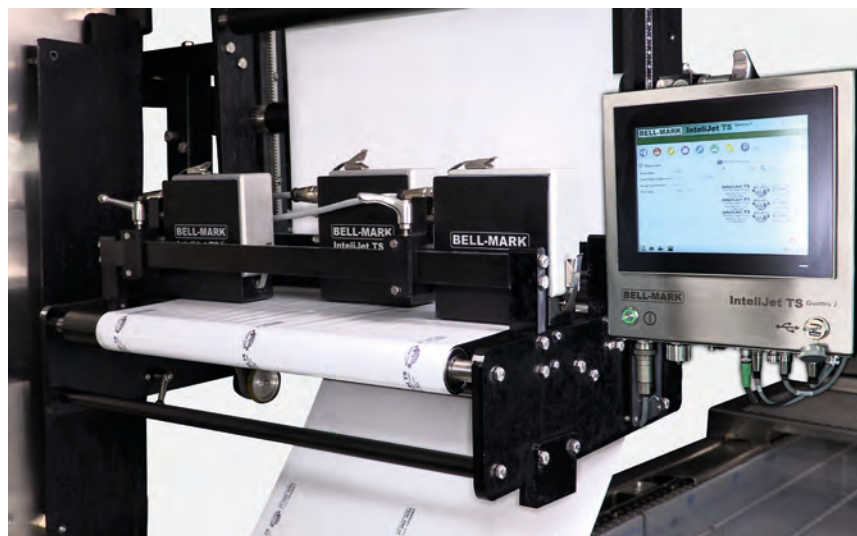
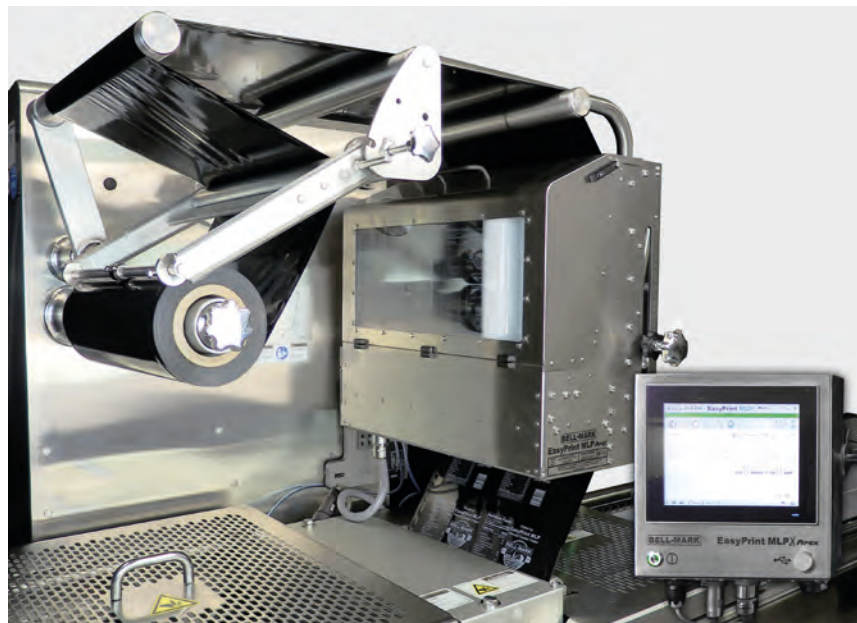
We can print most films in-line, on-demand, including variable data like UDI & EUMDR regulatory barcodes.

We also offer a range of IP67-rated printers designed to withstand even the most demanding washdown conditions, where durability and resistance to harsh environments are paramount.

We're thrilled to announce an exciting new chapter in BELL-MARK's story: we've expanded our operations into Europe.

This expansion marks a significant milestone in our company's history, allowing us to bring our industry-leading products and services to a broader audience and better serve customers across the continent.

We've established a dedicated sales and service team to support the European market, ensuring prompt and knowledgeable customer support. We believe our products and services have the potential to make



a positive impact on a broader scale. By being closer to our European customers, we can build stronger relationships and provide exceptional service.


We're committed to continuously innovating and adapting to meet the evolving needs of the global market. We'd like to introduce two key members of our newly establi-



shed European team to support this new venture.

Eduard Mekler, our European Sales Director, will work out of Munich, Germany. Eduard boasts extensive industry experience and a deep understanding of European businesses' unique needs. He will be your expert guide to BELL-MARK's solutions and how they can benefit your business.

Eduard will be joined by Marko Pin-taric, who will lead our European Service Team. Marko is committed to ensuring you receive exceptional support and guidance throughout your relationship with BELL-MARK. Contact Eduard to learn more about our expanded presence and

how we can help you meet your production objectives. 

Email:
emekler@bell-mark.de
Phone: +49 175 406 1886
www.bell-mark.com
www.bellmark.de

BELL-MARK has earned a reputation for providing high-quality printing equipment with an IP67 washdown rating, ideal for food packaging environments.

Our EasyPrint thermal transfer and Intelijet TS thermal inkjet printers are built specifically for these demanding conditions, featuring unique designs combined with hygienic construction.

Visit BELL-MARK at our upcoming tradeshows this year in Europe:

Anuga FoodTec
19. - 22.03.2024
Köln, Deutschland

ACHEMA
10. - 14.06.2024
Frankfurt am Main, Deutschland

FACHPACK
24. - 26.09.2024
Nürnberg, Germany

COMPAMED
11. - 14.11.2024
Düsseldorf, Germany

PROXAUT, THE “AGV TAILORING”: where they are designed and made customized, special models, sewn on the customer’s needs

Proxaut’s DNA has deep origins, coming from the intuition of a visionary entrepreneur Stefano Ballotti, who in the 90s decided to leave the family company and dedicated himself to automation. This is how in 1996 Proxaut was founded, the “tailoring of the AGV”, where customised, specialised and tailor-made models of automated guided vehicles are designed and produced.

“1996 and 2022” are the years that Mr. Ballotti Stefano promptly answers when we ask him the most important dates he remembers about PROXAUT.

“1996 is the foundation year, the year I decided to open my own business and dedicate myself to the design of automation systems.

Hence the company name from the Italian words Pro (Progetto meaning design) X Aut (Automazione means automation).

The other year is 2022, the year in which I decided to sell the company to the Middleby Group, an American group that I already knew as an important customer of ours for AGVs systems in the meat / protein and bakery sectors.

When we ask Mr Ballotti what he has pursued over the years, he replies with a smile: “What have I really wanted to do over the years?

Well...special vehicles with a unique style. In other words technology, but in the way the Italians mean it: quality and design... that’s what the world is looking for, isn’t it? The technology and the know-how. The unique style.

Our curiosity is high and we naturally ask the question that everyone more or less asks: “Why do you have a unicorn as a symbol to complete the PROXAUT logo?”.

Ballotti answers: “In 2020, a team of people from the Sales and Marketing Department and I realised that the time was right for a new brand.



Customized technology
for UNIQUE AGVs offering
targeted expertise and
leading to concrete
solutions for food industry.



TAILOR-MADE AGVS



www.proxaut.com

www.middprocessing.com



A new logo that would have to represent us in Italy but above all abroad.

It was time to go outside the borders and export our products to new markets. So UNICO was born.

The reason why we chose a unicorn is very simple. It is the animal that most personifies and conveys the soul of PROXAUT. UNICO is a leading animal that always looks ahead - hence our motto KEEP GOING. UNICO is powerful and fast. It faces

life with pride, aware that it is different from others. An excellence icon ready to move towards the world".

When we ask: "What do you expect from the future, at Middleby's side?", Mr. Ballotti stares at us in a fatherly way, the look of a father who has grown up a son who is now free to lead his own life, and answers: "We expect a great future, many new projects in collaboration with the other brands in the group, and a stability. Research and development.

Now PROXAUT is ready to take a further leap forward and grow. I have done my part, now it is the turn of others.

Proxaut is a solid company, the Middleby Group is a colossus, there are all the prerequisites for a rich and prosperous future.

If you drink or eat anything, it is certain that there is a Middleby Group company behind this product that has played an important role in producing it. Believe me!"

With these words Mr Ballotti greets us and says "KEEP GOING". 🏛️

Visit:
www.proxaut.com





Out of sight,
always in mind.

Servomotors 4.0 for automation and motion
control for the **Food & Beverage industry**

www.minimotor.com | sales@minimotor.com

Upcoming trade fair events



Anuga FoodTec 2024

19-22 March 2024

Hall 7.1 | Stand E030 F039

sps

smart production solutions
ITALIA

SPS Parma 2024

28-30 May 2024

Hall 6, Booth I006

Innovation and efficiency: **MINI MOTOR SPA** - the ideal Food & Beverage solution

With its headquarters in the Motor Valley of Emilia and a presence in more than 60 countries around the world, Mini Motor is a leader in the motion control, industrial automation and mechatronics sectors.

Fast Change and Clean: innovation in the food sector

The challenges of the Food & Beverage field require systems capable of responding to strict regulations and diversification, with the consequent need to adopt solutions that allow fast and reliable changeover.

This is where the Mini Motor: **Clean** and **Fast Change** comes in. Compliant with industry requirements and hygienic design standards, the

Clean line of brushless motors is the obvious choice due to its stainless steel composition and its resistance to corrosion by food and beverages,

thus preventing contamination. Thanks to its exceptional resistance to jets of boiling water (80°C) and high pressure (90 bar), Inox 316L proves



to be a valuable ally, especially in high-risk industries, such as gluten-free food products.

Fast format changeover is ensured by Fast Change. It is compact, highly integrated, remote controlled and twice as fast as its competitors.

The reduction of machine downtime during format change, which is time-consuming and unproductive, contributes to its efficiency. The integrated electronics allow remote parameterization and diagnostics, enabling monitoring of the operating status for predictive and timely maintenance.


FCL: linear revolution

Fast Change Linear, designed to adapt to all applications requiring

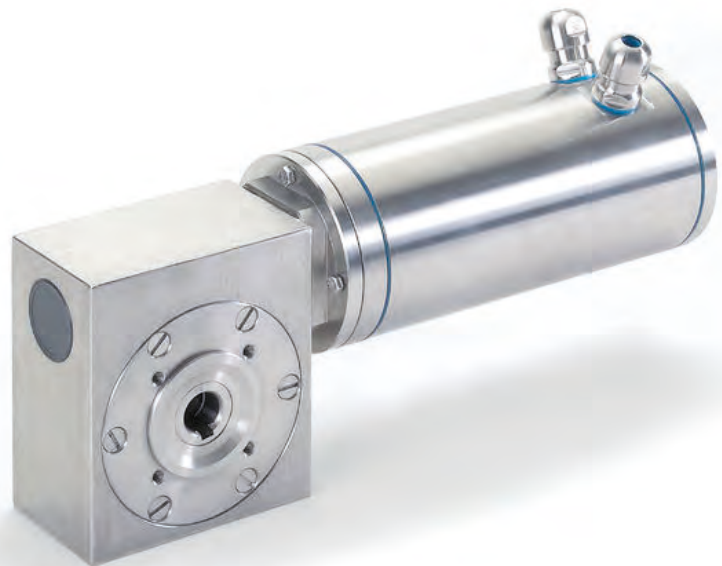
a linear format change, is available in two versions: the 100 mm and 200 mm travel version, applicable both vertically and horizontally.

This solution is particularly suitable for machinery that requires frequent format changeovers, such as the movement of banks and barriers in the adjustment of belts within machine flows.

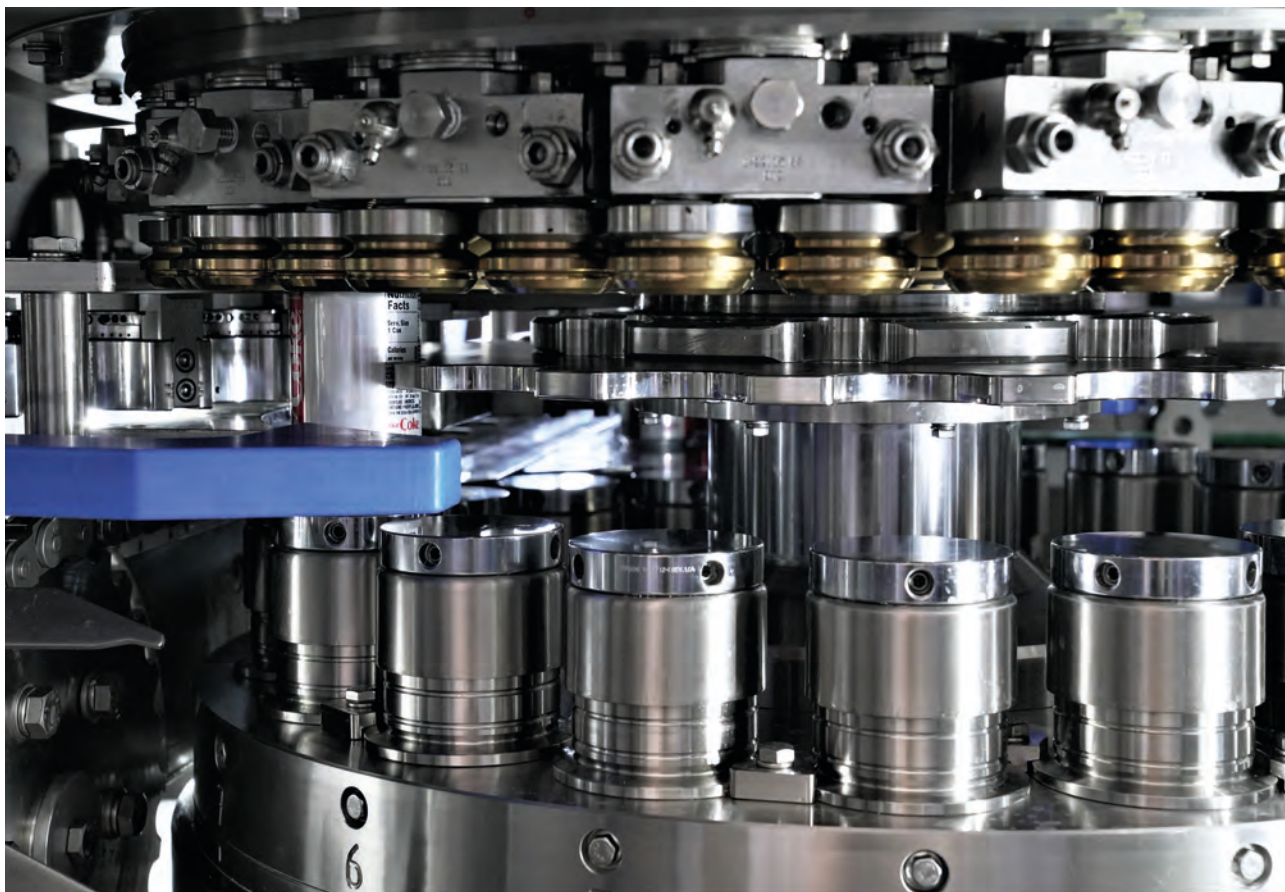
Mini Motor responds to market requirements while also promoting innovation. In addition to the series previously mentioned, the DBS with brushless motors, integrated drive and multi-turn absolute encoder, and the WBS, an evolution of the former with integrated wireless drive thanks to the built-in wireless interface and inductive battery, are both available.

At Mini Motor Solutions, connectivity is ensured by supporting the six most common fieldbuses: CANopen, Modbus, EtherCAT, Ethernet/IP, Profinet, and Powerlink. 

Visit:
www.minimotor.com



ANGELUS: can seaming equipment manufacturer



In the late 1800's and early 1900's, the invention of the double seam – a means of folding 5 layers of material in a way that interlocks a can end with a can body – transformed Food and Beverage packaging by eliminating the need for soldered seams to achieve a hermetic seal. By 1910, Henry L. Guenther had taken this advancement to the next level by designing and patenting the first machinery to create these double seams on cans. With that invention, the Angelus Sanitary Can Machine company was founded, with a vision of creating the finest machines of their kind, anywhere in the world.

Today, more than a century later, and with more than 16,000 seamers sold

in 132 countries across the globe, Henry's vision has been realized, and the Angelus name is still recognized as the standard for excellence in seaming technology and equipment. Joined with Pneumatic Scale Corporation in 2007, the combined company of Pneumatic Scale Angelus is a global leader in the design and manufacture of packaging machinery for liquid and dry filling, capping, can seaming, and labelling applications as well as state-of-the-art container handling solutions. The company is a division of BWV Packaging under the Barry-Wehmiller umbrella of companies.

In recent years, the company has introduced the Angelus V-Series line, designed to meet the specific needs of

the Food and Beverage markets. The same technology used for high-speed seaming applications has also been scaled for the needs of the craft beverage space. Angelus has manufacturing facilities in Ohio in the United States, as well as its Parma, Italy location.

In nearly all markets Angelus serves, concerns for sustainability and increased, pandemic-driven demand for shelf-stable products created a surge in can demand and a subsequent shortage of them. Though pressures have eased somewhat, with can makers working aggressively to increase production, it will still take time for supply to catch up with demand.

In addition, the lightweighting of cans brings challenges to seaming




equipment, as lighter cans can often lead to an increased risk for can damage during production and even transportation. Seamer suppliers like Angelus are responding with innovations to seamer design and container handling.

For Pneumatic Scale Angelus, consistent communication with can makers helps drive not only future product design, but also current partnerships with customers to analyze produc-

tion and mitigate potential areas for damage, not only at the seamer, but also upstream and downstream from the seaming process. Angelus currently has patents pending for several new developments in seamer design and container handling that it believes will provide superior solutions for its customers, as well as a competitive advantage for the company.

When asked about the future of sea-

mers for Food and Non-Food cans, Thomas Thiel, Product Line Leader for Can Seaming replied, "Angelus continues serving the Food and Beverage markets with seamers specially designed to address their unique needs. We have a long history of innovation in seaming, and we are excited about our plans to continue that legacy well into the future." 

www.psangelus.com



Pneumatic Scale Angelus

A Barry-Wehmler Packaging Company

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

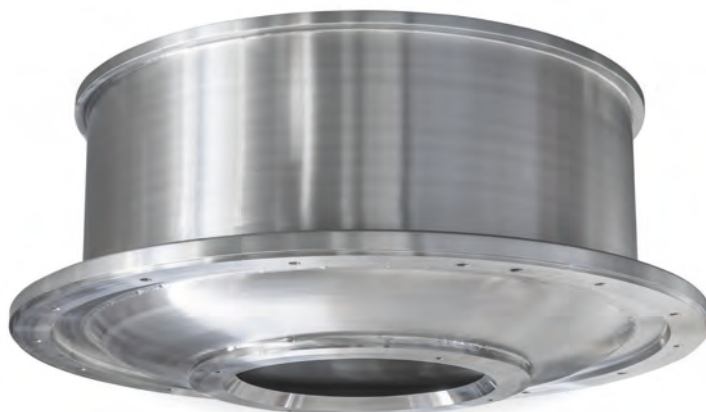
In fact technical expertise and knowledge go hand in hand with the **quality of the materials** and the ability to turn traditional artisan metalwork fabrication into expert joining technique.

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.

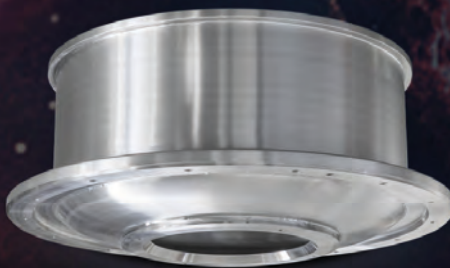
Strict compliance with the drawings, the painstaking attention to tolerances along with machining precision guarantee tailor-made products of any shape and size. 🏢

www.satinox.com



Explore our website. www.satinox.com

Eternal.
Strong.
Bespoke.



RADEMAKER, pioneering bakery production solutions

Rademaker revolutionizes traditional bakery traditions into cutting-edge industrial production lines, meeting and exceeding global standards and client expectations.

Established in 1977, Rademaker leads the bakery industry with innovative solutions and unparalleled service worldwide. A team of dedicated professionals utilizes state-of-the-art engineering to deliver customized solutions, tailored to propel your bakery business forward.

Driven by Excellence

Rademaker's commitment to excellence can be found in every aspect of their solutions, ensuring efficiency, flexibility, and premium dough quality. From design to execution, the process is meticulous, with a focus on enhancing product quality, minimizing waste, and maximizing return on investment.

Expansive Portfolio

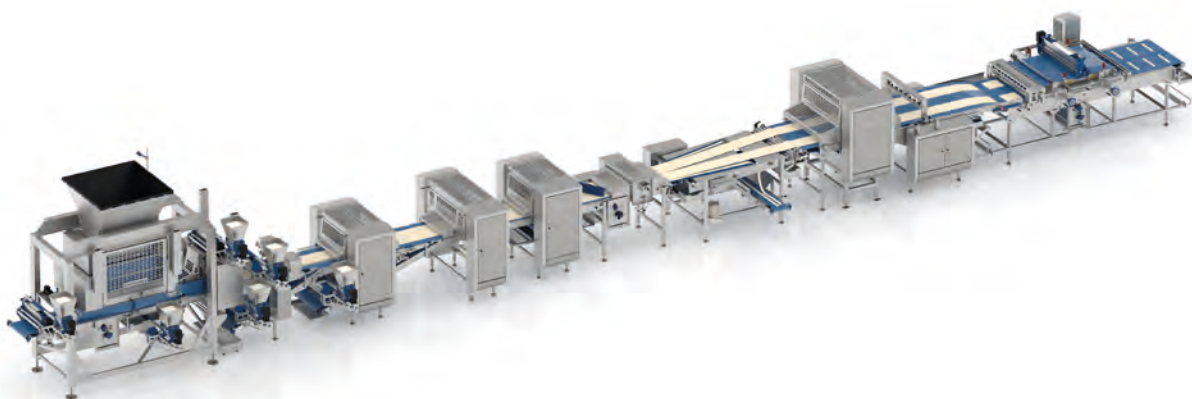
Rademaker offers a diverse range of solutions to address semi-industrial to

large-scale production facilities. The offered production capacities range from 250 kg to 9,000 kg of dough per hour. Rademaker knows how to shape the best possible way bakery products are created, by enhancing efficiency, and ensuring consistent quality.

THEIR PRODUCTION PORTFOLIO INCLUDE:

Bread Line: The versatile bread production solution is ideal for me-

Bread Line



Flatbread Line



dium to large-scale industrial bread manufacturers, offering flexibility and fast production changeovers with a modular design.

The flexibility is demonstrated by its capability to produce a wide array of breads, ranging from traditional tin loaves to high water-absorption arti-

sanal varieties, and from pre-fermented to 'green' doughs.

Flatbread Line: Rademaker Flatbread sheeting lines are capable of processing various dough types and thicknesses, capable of producing a wide range of dough types, from

green to strongly hydrated dough.

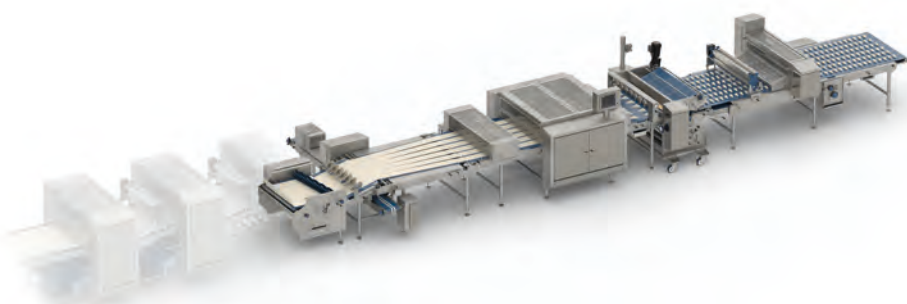
Laminator: With the high-quality Rademaker Laminators, bakeries are enabled to elevate their laminated bakery products. The line can be tailored to production volumes, fat types, layer counts, thickness, and dough reduction methods desired by the bakery.

Laminator

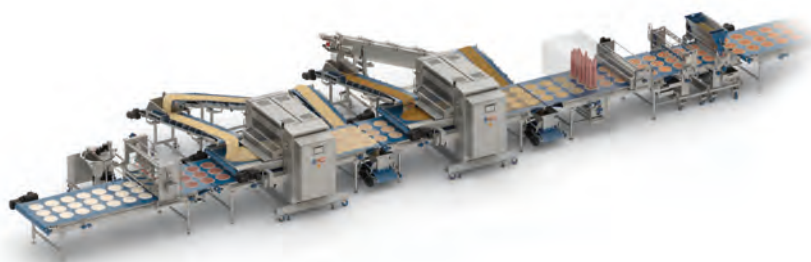


Pastry Make-up Line: The Rademaker Universal Pastry line achieves high-quality pastry production, equipped with customizable options for shaping, decorating, and automating operations. The line can also be equipped with numerous tools that are designed for fast and easy change-over. Decorating by means of depositors, egg yolk or water spraying systems, universal dispensers or a fruit and cheese applicator are also possible.

Croissant Line



Pizza Line



Croissant Line: Bakeries can benefit from decades of croissant production expertise with the efficient and technologically advanced Rademaker Croissant lines, tailored to specific preferences and regional variations.

From straight to Italian or Spanish style croissants, Medialuna, gluten free or long shelf-life croissants, filled or unfilled, Rademaker knows the regional differences and offers various technological solutions..

Pizza Line: With Rademaker's Pizza Base and Topping lines, optimized pizza production can be achieved. The systems are designed to produce a wide array of pizza's, like artisan style, thin or thick crust pizzas or special shapes.

Pressing Line: Since 1981, bakeries worldwide have trusted Rademaker equipment to create exceptional pies, quiches and egg tarts. Whether it's pie shells or filled pies, in family- or snack sizes, the Rademaker Pressing lines offer efficient solutions tailored to the exact needs.

Pioneering Innovation

Rademaker continually pushes the boundaries of bakery technology, striving to uphold their position as industry leaders. The Research and Development department continuously works to develop new and improved

solutions, focusing on increasing machine performance, operational efficiency, and customer satisfaction.

Trusted Partner

Beyond their top-tier equipment, Rademaker is renowned for its dedication to customer satisfaction. With a distinctive mix of established expertise, cutting-edge technology, and unwavering attention to detail, Rademaker stands as a trusted partner in the global baking industry. 🏠

Visit:

www.rademaker.com

Rademaker





CONVEYORS

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



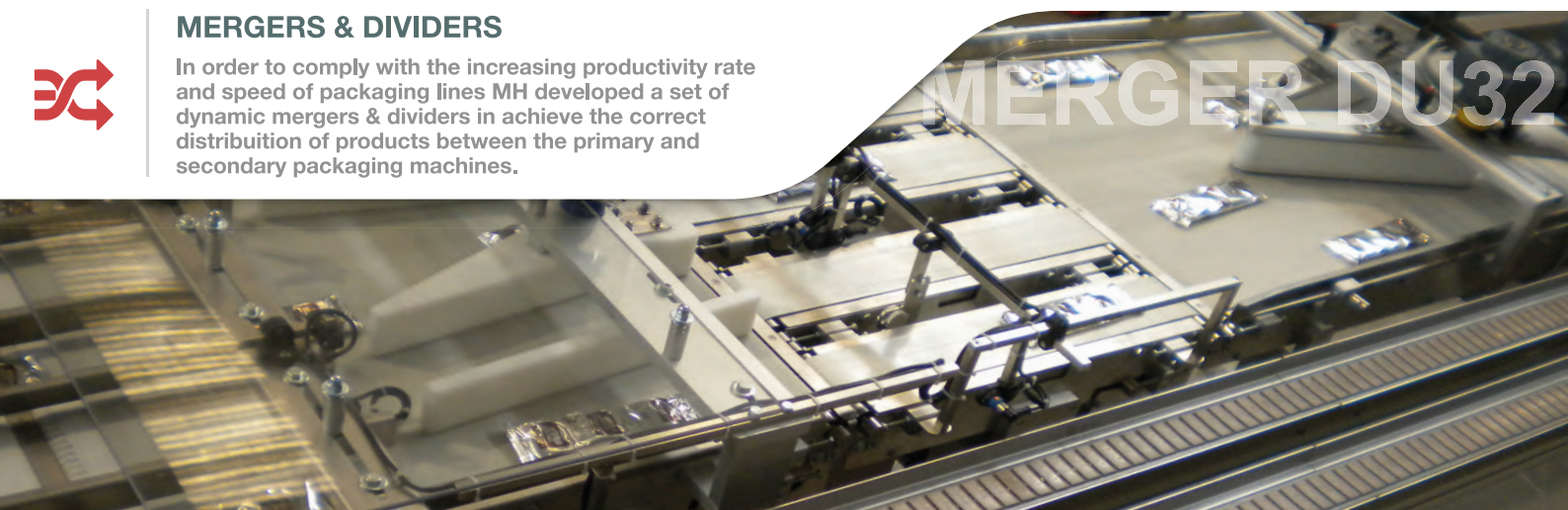
BUFFERING SYSTEMS

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



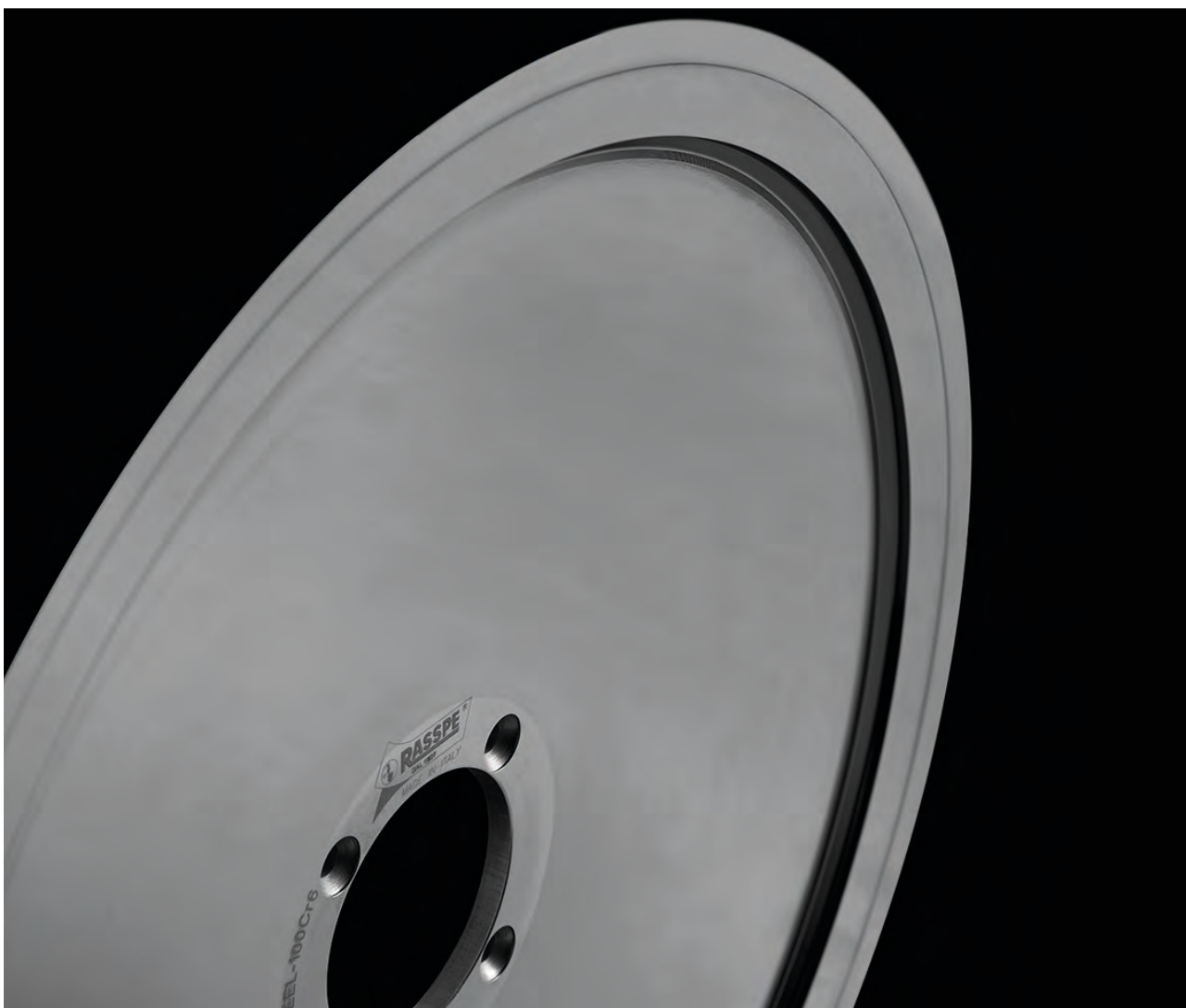
MERGERS & DIVIDERS

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



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. 🏠

www.chiaravalli.com



FOOD
processing

B.S. SRL, systems and machinery for industrial food processing and automation

In 1980, in the heart of the Italian Food Valley, B.S. srl, whose core business has been the production of plants and machinery in the food and beverage industry. The growing desire for innovation, the established seriousness, and reliability that distinguished it have allowed B.S. to acquire and develop up-to-date and state-of-the-art know-how in the food-tech sector.

Now, with the newly inaugurated headquarters, the company can count on a surface area of 3600 square meters divided into the following areas: Offices, Production and Assembly, Ma-

chine Tools, Design and Engineering, Metalworking, and Testing.

By creating a partnership with customers, and by targeting market analysis, BS is able to select efficiently and precisely the needs of the industry, then design and implement specific

custom solutions that are capable of achieving high standards of performance and production quality.

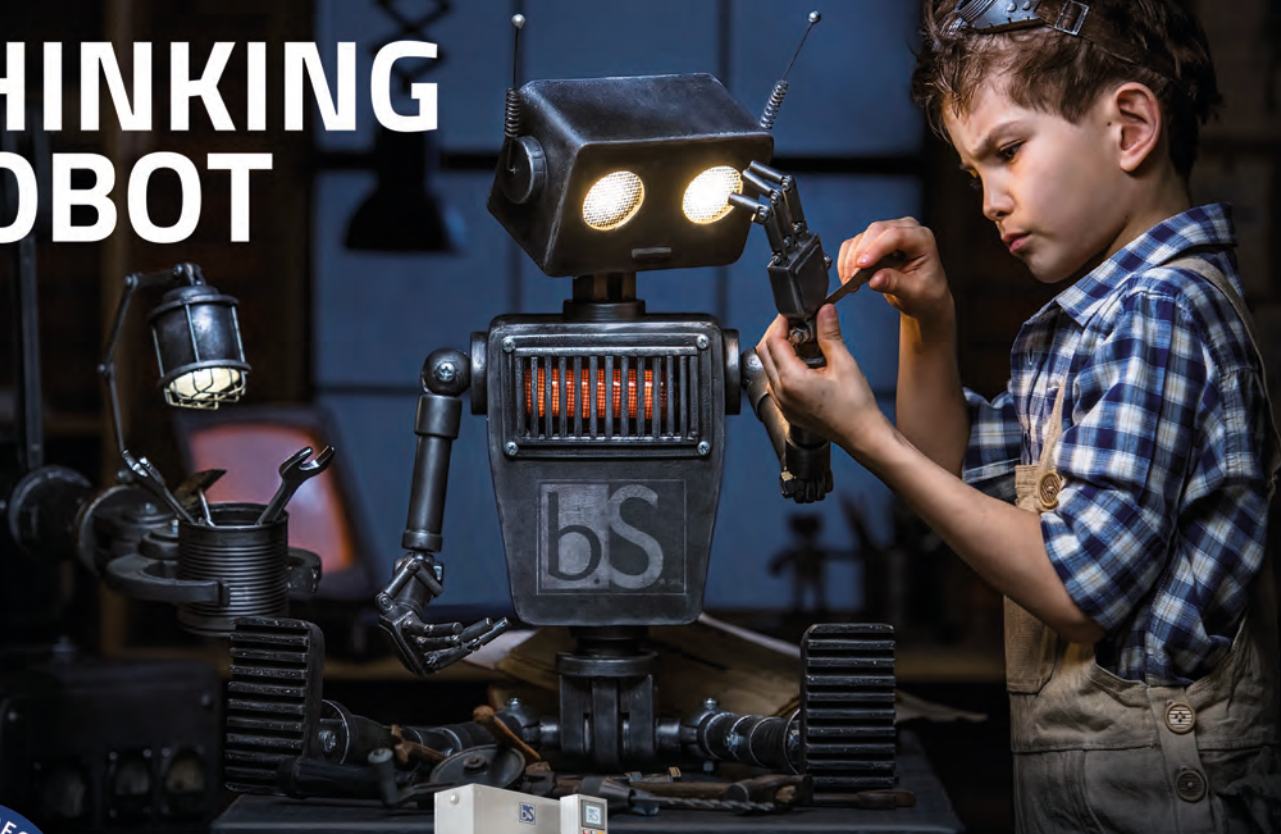
At constant technological development, characterized by an exponential rate of change, B.S. responds with strong accelerations, marketing



Food Technology

Food Production Machines

THINKING ROBOT



SANDWICH



SANDWICH LINE

Rolling Line

www.bsparma.it

📍 B.S. Srl: Strada Cavalieri di S. Giorgio, 5A - 43123 Parma ✉ info@bsparma.it

modern and technological machinery capable of anticipating the future trend. The company's latest innovation is the upgrading of its historic machinery, the rolling line of sliced products, which stands out from its predecessor for substantial production growth, precision of production and versatility of applications.

With a foot and a half in depth, in just over a meter and a half in length, the B.S. is capable of achieving about 30 bars per minute for each of the four independent engine operating channels, thus guaranteeing a total nominal output of about 120 pz / min.

TODAY B.S. PRESENTS THE NEW VERSION OF ROLLING LINE born to increase performance.

In addition to its reduced dimensions and sleek silhouette, it has the ability to start as a two-way and end as a four-way. The line is much faster, up to 150 rolls per minute.

Built entirely of stainless steel and food plastic material, complete with touch screen PLC operator panel, the machine can roll any type of sliced: all kinds of cold cuts, compacted cheeses and carpacas, stuffed and/ or several ingredients. The size of the portion of rolling slices starts at a minimum of 80x80 mm up to a maximum of 150 mm wide for 200 mm in length, with the possibility of obtaining rolls of diameter between 15 and 45 mm, setting.

The Roller B.S. it is not a standard machine: it can be made in single or multiple row, with variable working width in relation to customer requirements, and can have a single or independent motor for each row, so it can roll different portions and advancing in a staggered way. In addition, the machine can be placed on any type of production line being completely independent.

In the food industry, where technological development is at the highest level, the mission of B.S. is to give life to ma-



chines that not only ensure quality and safety, but also give the opportunity to sell "design" food products that are clean and aesthetically appealing as

the image is playing an increasingly important role. 

www.bsparma.it

Rademaker

Specialists in food processing equipment



✓ *Experts in dough technology*

With over 40 years of experience in the bakery industry, Rademaker is expert in this field. This know-how, combined with specific sheeting process expertise, overall production process insights and cost of ownership calculations, are used to develop the very best bakery equipment solutions that will work for you.



*Visit our
YouTube channel*

INNOVATIVE PRODUCTION LINES FOR

 BREAD  FLATBREAD  LAMINATED DOUGH  PASTRY  CROISSANT  PIZZA  PIE/QUICHE



www.rademaker.com

COLUSSI ERMES ADVANCED WASHING SYSTEMS

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

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

Global leader in the design and production of advanced washing systems for the food industry, Colussi Ermes has become specialized not only in the bakery, confectionery, fruit & vegetables, meat, dairy, poultry, and fishery sectors but also in more complex fields such as the pharmaceutical, hospital, logistics and automotive sectors. A modern and dynamic brand, showing an exceptional capability of addressing a constantly changing market. Values such as innovation and organization guarantee competitiveness, flexibility, and quality for absolute environmental protection complying with the most recent rules in terms of hygiene and safety. Analytical and monitoring tools, a highly skilled and trained labor force, innovative engineers and an outstanding service team allow to satisfy all customers' needs.

Colussi Ermes always has the right solution for any washing requirements, as it is able to customize the system on the basis of the production or efficiency values required: from washing, drying, automation to food processing.

Colussi Ermes is a company that exports all over the world and from July 2022 it has become a division of The Middleby Food Processing, which is

providing a portfolio of global brands with complementary, industry-leading technologies for food production to supply the highest quality full-line solutions to the customers.

A range of systems realized by Colussi Ermes

- Automatic and highly versatile cheese washing systems are designed and constructed ad hoc for the dairy industry and ideal for treating cheeses such as grana and gorgonzola.
- Special systems for washing cheese Block Moulds equipped with customized washing programs based on the level of Block Mould residue to be treated.
- Washing and sanitizing machines for rigid and foldable crates and baskets, with spin dryer system.
- Automatic machines to wash sanitize and upon request dry racks,



pans and equipment placed on racks. Its unique and innovative centrifugal system allows a significant reduction of energy consumption and space while guaranteeing the maximum efficiency. 🏠

www.colussiermes.com





COLUSSI ERMES
Advanced Washing Systems

THE SMARTEST WASHING SYSTEM YOU CAN HAVE!

EXPERIENCE TOMORROW'S
TECHNOLOGY, TODAY.



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

CRATE WASHERS HIGHLIGHTS

- 1 **Washing capacity** up to 10.000 crate/hour.
- 2 Possibility of washing crate of **different shapes and types**, including: **collapsible, rigid and stackable crates and baskets**.
- 3 **Perfect drying with the compact single or double-rotor spin-dryers**; from 2100 to 4200 units/hour capacity.

Colussi Ermes will propose the best crate washing solutions, automatic and highly versatile, for washing and sanitizing crates and baskets, suitable for all sectors of production, ensuring impeccable results in terms of hygiene. The production range includes cabin or tunnel systems with the possibility of selecting various options: one, two or three tracks, horizontal or vertical.

HERE'S OUR RECIPE FOR SUCCESS



MAXIMIZE SANITATION
SAFER DESIGN, EASIER
CLEANING



INCREASE YIELDS
RAISE PROFITABILITY



ACCELERATE PROCESSING
IMPROVE THROUGHPUT



MAINTAIN CONSISTENCY
HIGHER QUALITY



REDUCE COSTS
OPERATING AND CAPITAL



PRACTICE SUSTAINABILITY
OPTIMIZE ENERGY
CONSUMPTION



EXPAND CAPACITY
MORE PRODUCTION

MIDDLEBY
FOOD PROCESSING

www.colussiermes.com
Casarsa della Delizia Italy
Tel +39 0434 86309
info@colussiermes.com

www.colussiaws.com
92123 San Diego USA
Tel +1 858 384 2222
info@colussiaws.com



POPPING MACHINE RP-EVO

Re Pietro's Innovation for the production of cereal cakes and no-fried snacks

POPPING MACHINE RP-EVO is the press of the latest generation manufactured by Re Pietro Srl to produce both cereal cakes and no-fried snacks, products that following a worldwide trend are having a constantly increase in demand.

With this new press, the highly innovative attitude of Re Pietro Srl is setting new standards in cereal cakes and snacks production, by offering one solution that will revolutionise and simplify the manufacturing of these products. In fact, once the mould has been chosen and installed, the POPPING MACHINE RP-EVO transforms the cereals and/or the micropellets into fragrant cakes or crunchy snacks.

Its efficiency and flexibility allow to have a wider range of products, using one press only.

Nowadays these products not only are appreciated as healthy alternatives to conventional bread, but they are also valued for their versatility by professionals and consumers: they are perfect as carbs supply during meals, as crunchy snacks for a quick bite or as fancy decorations to dishes and desserts.

By using the new POPPING MACHINE RP-EVO you can maintain the taste and freshness of the raw material used whether it is rice or legumes, corn or cereal mix or even various types of microspellets, so that you can offer to your customers a tasty and healthy product with a wide choice of flavours and shapes.

You may wonder how many moulds and which shapes can allow you to produce both cakes and snacks with our new press. Round big and small, round with ridges, triangular or

square, hexagonal and rectangular just to name a few. But we can also produce customised moulds based on the customers' requests.

POPPING MACHINE RP-EVO FOCUS ON

It has a nickel coated steel structure, certified food contact material, a stainless-steel electric panel with a side rotating and swivelling touch screen



control panel, set at eye's level for easier use.

The POPPING MACHINE RP-EVO is equipped with a hydraulic system that produces the high pressure needed for the expansion of the cereals or micro-pellet turning them into fragrant cakes or crispy snacks.

The volumetric dosing is carried out by a pneumatically operated feeding plate.

 **RePietro**




The moulds which shape the popped cakes and snacks are made by hardened steel coated with titanium nitride, to guarantee solidity and a long-lasting life, and to prevent the sticking of the products on the moulds.

The moulds, as well as all the parts that get in touch with the products, comply with the MOCA specification for food processing machines as per Reg. No.1935/2004 CE (MOCA compliance). The upper and lower moulds are heated by cartridge heaters sepa-

rately controlled by thermoregulators. Each press has got its own PLC (Siemens S7-1200) and 7" control panel. From the HMI it is possible to set up each production phase, to save the recipes and check any malfunctioning thanks to its efficient diagnostic system.

POPPING MACHINE RP-EVO is another milestone in the production of Re Pietro Srl, where the manufacturing of food processing machines and plants has always been approached with an eye to innovation and devel-

opment, relying on 90 years of solid experience.

In fact, the Company, surrounded by paddy fields in the southern outskirts of Milan, celebrate this year the 90th anniversary of the great intuition of its founder Mr Carlo Re, who saw the potential of rice and its processing. Without forgetting the incredible added value of the Made in Italy quality. 



www.repietro.com



“ARTIFICIAL INTELLIGENCE IN SUPPORT OF BAKERY PRODUCT PRODUCTION”

How AI is transforming efficiency and quality in baking

In the world of industrial baking, artificial intelligence (AI) is emerging as a powerful ally. With the increasing demand for high-quality bakery products, AI offers innovative solutions to maximize efficiency and improve product quality.

A crucial aspect where AI plays a fundamental role is in recipe optimization. Using advanced algorithms, AI analyzes vast amounts of data to refine ingredient proportions, improving not just the taste but also the texture and shelf life of bakery products. This allows bakers to maintain a high-quality standard, meeting the needs of an increasingly demanding market.



by [Walter Konrad](#)



FOOD

PROCESSING it. MAGAZINE
n° 1-2023

BEVERAGE & PACKAGING **PROCESS
AND PACKAGING**



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



itfoodonline.com



Moreover, AI is revolutionizing quality control. Through image analysis and sensors, AI systems can detect defects in bakery products in real time, allowing immediate corrections in the production process. This not only reduces waste but also ensures that every product leaving the factory is of superior quality.

Another fundamental aspect is resource management efficiency. AI enables more accurate production planning, optimizing ingredient use and reducing waste. Furthermore, by predicting demand based on historical data and market trends, bakers can produce more efficiently, avoiding excesses or shortages in stock.

Despite these opportunities, integrating AI into the baking sector presents challenges. Investment in advanced technologies can be significant and requires specific skills. However, the long-term benefits in terms of production efficiency, product quality, and customer satisfaction are invaluable.

In conclusion, AI is revolutionizing the bakery industry, offering innovative solutions to improve quality and production efficiency. With the right strategy and investment, bakers can leverage this technology to remain competitive in a rapidly evolving market.



ATHENS – GREECE

9-11
NOVEMBER
2024
METROPOLITAN EXPO

8th EXHIBITION

MEAT DAIRY FROZEN EXPO

THE COMBINED
EXHIBITION
FOR THE FOOD
INDUSTRY



MEAT DAYS

PROCESSING MACHINERY
RAW MATERIALS
FOOD SERVICE



DAIRY EXPO

PROCESSING MACHINERY
RAW MATERIALS · PACKAGING



FROZEN FOOD

INDUSTRIAL COOLING
FOOD LOGISTICS · FROZEN FOOD



THE ORGANISING
COMPANY

O.MIND
CREATIVES
TRADE SHOWS · PUBLICATIONS · ADVERTISING

INFORMATION

+30 210 9010040

www.mdfexpo.gr

MEAT / DAIRY / FROZEN 2024

The trade fair for the processing & standardization of animal products, alternative proteins and foodservice

The 3 industries, Meat / Dairy / Frozen Processing will be presented and represented by the 2024 exhibition. Food professionals and industries from the sector of production, processing and food service will meet in an exhibition event with great claims, substance, character and important visitors from Greece and abroad.

These are the strong branches of the Greek economy - which O.MIND CREATIVES' exhibition faithfully and consistently serves - of meat & its products (MEAT DAYS), dairy and cheese production (DAIRY EXPO), frozen food (FROZEN FOOD) and the cold supply chain (FOOD LOGISTICS) which is the link between all these products.

Visitors will have the opportunity to find industrial equipment solutions for food processing and packaging, shop & laboratory equipment, raw materials, food traders and producers of the primary sector. They will also be informed about all the new trends in the European and global market, the new nutritional changes brought about by vegan products and alternative proteins, as well as innovative technologies and new machinery for small or large-scale production in the industrial production and processing of animal products.

The organizing company O.MIND CREATIVES will stimulate the market with new actions and events that will take place at the fair: With targeted actions for the promotion of the exhibition in Greece and abroad, with coordinated actions for the participation of large groups of buyers and purchasers from Greece and abroad, but also in cooperation with professional bodies, trade associations and unions.

We invite you to participate in the combined MEAT/DAIRY/FROZEN 2024 exhibition, to meet the current challenges and opportunities and live the experience.

VISITOR STATISTICS 2022

MEAT DAYS – DAIRY EXPO – FROZEN FOOD

Total visitors: 11.500

Basic categories of visitors

- 660 Dairy and Cheese Industries & Laboratories
- 480 Meat and Sausage Laboratories and Industries
- 1.800 Meat Artisans & Butchers
- 2.100 Supermarkets - Delicatessen
- Grocery stores - Dairy shops
- 550 Food Traders – Regional Food

- Representatives - Food Service
- 2.400 Catering Enterprises (restaurants, steakhouses, catering, etc.)
- 660 Animal Husbandry & Livestock Breeders
- 580 Scientists, Animal Husbandry, Veterinarians, Food Technologists
- 450 Professional Equipment & Machinery Dealers
- 1.700 Various Professionals, Services, Students

SAVE THE DATE

DAYS & HOURS OF OPERATION

- Saturday 9 November
10.00 - 19.00
- Sunday 10 November
10.00 - 19.00
- Monday 11 November
10.00 - 19.00



THE METROPOLITAN EXHIBITION CENTER EXPO

The 8th edition of the exhibition will be held at the modern exhibition center METROPOLITAN EXPO, near Athens International Airport "Eleftherios Venizelos". The exhibition center maintains high standards and modern facilities, with high level services for exhibitors and visitors. METROPOLITAN EXPO is the most modern center that exists today in Greece, combining a multitude of advantages, such as:

- State-of-the-art facilities of 55.000 square meters
- Easy and direct access for visitors from Greece and abroad. Next to "Eleftherios Venizelos" International Airport
- Connection to all means of public transport (metro, suburban railway, buses)
- Convenient free parking

CATEGORIES OF EXHIBITS

1. EQUIPMENT & MACHINERY

- Processing & cutting machines (meat, cheese, frozen)
- Food packaging machinery & materials
- Cheese production machinery and equipment
- Machinery for milk and yogurt laboratories
- Food handling lines
- Technologies, software, traceability and product labeling
- Industrial weighing, cash machines & labeling systems

- Equipment of livestock units and slaughterhouses
- Cooling chambers, store refrigerators and industrial refrigeration
- Professional kitchen equipment, inox constructions, knives and grills
- Cleaning machines, sanitary equipment
- Work uniforms / Personal Protective Equipment

2. PRODUCTS & RAW MATERIALS

- Raw materials, food additives, spices and herbs
- Food traders & agents
- Alternative proteins and plant products
- Small producers & delicatessen items
- Greek livestock and poultry units
- Meat products, cold cuts and frozen food
- Dairy and cheese products

3. SERVICES

- Design, planning and construction of food industries
- Consulting and certification companies-services, HACCP certification, ISO, etc.
- Food logistics transport, storage and distribution (food logistics)
- Waste and by-product management, cleaning and disinfection services
- Commercial vehicles and leasing

THE ORGANIZING COMPANY O.MIND CREATIVES

O.MIND CREATIVES, with almost 20 years of experience, stable and suc-

cessful course in the field of organizing exhibitions & conference events as well as publishing industry publications, is the organizing company of the 8th exhibition MEAT / DAIRY / FROZEN 2024 .

With "open minded" approach, plans the 8th edition of MEAT DAYS, DAIRY EXPO and FROZEN FOOD exhibition, for November 9-11, 2024, at the modern Metropolitan Expo exhibition center. The 8th edition of the exhibition, for the processing & standardisation of products and food wholesale, will be an important "link" between the primary sector, food processing and food service.

O.MIND CREATIVES is also the publishing company of 4 professional magazines, which have a prominent position in industry information, under the following names: MEAT PLACE, DAIRY NEWS, GRILL MAGAZINE and SUPPLY CHAIN & LOGISTICS, which are supporters of the exhibition and promote the 8th edition in a methodical and targeted manner.

With a staff of experienced executives and established partners, with an extroverted orientation, O.MIND CREATIVES guarantees the perfect and successful organization of the 8th consecutive exhibition, which, by combining its 3 thematic sections meat/dairy/frozen, maximizes the interest of exhibitors and visitors. 🏛️

More information
www.mdfexpo.gr



THE COMBINED EXHIBITION
FOR THE FOOD INDUSTRY

THE 30TH EDITION OF SIMEI to be held from 12 to 15 november at Fiera Milano

SIMEI, the leading international exhibition for wine-making and bottling machinery by Unione italiana vini (UIV) is about to launch its milestone 30th edition. The event is set to celebrate 60 years as a biennial trade fair from 12 to 15 November at Fiera Milano (Rho, halls 1,2,3,4). The best of technology applied to the wine and beverage supply chain will be on show, from the vineyard to the cellar and from bottling to labelling, right up to the glass. An edition entirely dedicated to intercepting the tastes of new consumers through technological and product innovation.

With a transversal overview of innovations and processes in wine-making, liquid food, oil, beer and spirits, SIMEI 2024 is even richer both in terms of the programme and the product range. In addition to the partnership with Distillo (a trade fair dedicated to micro-distillery equipment that will be holding its third edition right inside Simeil), the first edition of BeerForum, the “general condition” of beer in Italy, will also be debuting at SIMEI. Organised by Luca Grandi Birra Nostra, a company founded in 2007 to promote quality Made in Italy craft beer, the BeerForum aims to represent - through meetings, conferences, masterclasses and tastings over the 4 days of the event - an opportunity to learn more about the state and evolution of the Italian brewing sector. News also on the olive oil front with “L’Oleoteca di Olio Officina”, a space coordinated by the observatory of the same name on the world of olive oils. Olio Officina, the Observatory on the world of olive oils led by Luigi Caricato will be bringing

an exhibition on the best examples of oil design and packaging to Simeil as well as a series of meetings on the topic revised with a green focus. Finally, there will be the now traditional Innovation Challenge, the competition that rewards technological innovations in the sector with the “Technology Innovation Award”, “New Technology” and “Green Innovation Award”. With 480 exhibitors, 25.500 square metres of exhibition space and more than 30 attendees registered in the 2022 edition, including 450 foreign

delegates, Simeil has increasingly become the key event for a sector – with a high technological and internationalisation rate – that is crucial to the Made in Italy brand worth more than 3 billion euros. It is a moment to take stock of the state of the art of the sector and its policies. 

SIMEI
30th EDITION



FACHPACK 2024



Your Guide for a Packaging Industry in Transition.

a Newsletter from FACHPACK >

SAVE THE DATE

> 24.-26.9.2024

NUREMBERG, GERMANY

**WORKING TOGETHER
ON TOMORROW'S
PACKAGING CONCEPTS >**

**EUROPEAN TRADE FAIR
FOR PACKAGING, TECHNOLOGY AND PROCESSING**

KICK-OFF for IFFA 2025 rethinking meat and proteins

Under the motto “Rethinking Meat and Proteins”, IFFA 2025 will be launched with many innovations and an optimised exhibition concept. For the first time, there will be a dedicated “New Proteins” product area. Exhibitors can now register to take part in the leading industry event for the meat and protein sector.

The international meat and protein industry will once again meet at IFFA – Technology for Meat and Alternative Proteins – from 3 to 8 May 2025 in Frankfurt am Main. The starting signal for the leading international trade fair has now been given, as exhibitors can register with immediate effect. Companies that declare their participation by 17 April 2024 will benefit from a reduced early bird rate.

The IFFA concept has been overhauled and refined to be fit for the future. Johannes Schmid-Wiedersheim, Director of IFFA, explains: “Over the past few months, we have developed many new ideas together with our industry partners. The most important key points relate to an adapted exhibition concept and a separate exhibition area for the topic of New Proteins. The motto of IFFA 2025 is “Rethinking Meat and Proteins” and that is exactly the vision – to work together to make food production smarter and more sustainable.”

Update on the hall layout.

With a new hall layout, IFFA is expanding its product range and linking the processing stages even more closely together. The halls will be divided into five main areas:

- Processing
- Packaging

- Selling and craftsmanship
- Ingredients
- Alternative proteins from plants or cell cultures

The heart of IFFA, the production and processing product areas, can still be found in Halls 8, 9 and 12.0. Exhibitors from the packaging, robotics and automation sectors will be centralised for the first time in Hall 12.1.

A new area, New Proteins, is being set up in Hall 11.0. In addition to suppliers of the respective ingredients, machines and systems for protein extraction, texturisation and fermentation as well as for the production of cultivated meat can be seen here. The exhibition programme will be complemented by relevant institutions from the world of research, start-ups, associations and experts who will provide an insight into the status quo on the topic of new proteins. One hall level above, in Hall 11.1, suppliers of ingredients, spices, additives and casings will present their innovations.

The world of proteins is developing rapidly and new products are emerging alongside the classic meat. Messe Frankfurt wants to express this diversity with the new key visual for IFFA 2025. The motif revolves around the topics of meat indulgence, alternative proteins, innovative ingredients, research and science.

As the leading international trade fair, IFFA brings the global meat and protein industry together in Frankfurt am Main every three years and offers decision-makers from the industry, trade and craft sectors a unique platform. The focus is on the trending topics of automation and digitalisation as well as solutions for increasing energy efficiency and resource-saving production. In the butchery trade, the focus is on quality, local produce, sustainability and animal welfare. New customer groups are to be attracted with innovative concepts at the point of sale. 🏠

www.iffa.com



The new key visual for IFFA shows the entire spectrum of proteins
Source: Messe Frankfurt Exhibition

PROPAK
VIETNAM

New feature
DRINK TECH

3-5
4.2024

SECC, District 7, HCMC
SECC, Quận 7, TP. Hồ Chí Minh

PROPAK

VIETNAM 2024



The 17th International Processing and Packaging Exhibition and Conference for Vietnam

Triển lãm và Hội thảo Quốc tế lần thứ 17 về Công nghệ xử lý,
Chế biến & Đóng gói bao bì tại Việt Nam

Organiser



informa
markets

SES Vietnam Exhibition
Services Company
Limited



This event is powered by
**Renewable
Electricity**

EXHIBITIONS 2024-2025

PROSWEETS

28-31/01/2024 🏛️
COLOGNE

Fair for the sweets and snacks industry.

FRUIT LOGISTICA

07-09/02/2024 🏛️
BERLIN

Fair for fruit and vegetables.

BEER&FOOD ATTRACTION

18-20/02/2024 🏛️
RIMINI

Fair for beers, drinks,
food and trends.

MECSPE

06-08/03/2024 🏛️
BOLOGNA

Fair for the manufacturing industry.

PROWEIN

10-12/03/2024 🏛️
DUSSELDORF

International wine & spirits exhibition.

ANUGA FOODTEC

19-22/03/2024 🏛️
COLOGNE

Fair on food
and beverage technology.

VINITALY

04-08/04/2024 🏛️
VERONA

International
wine & spirits exhibition.

LATINPACK

16-18/04/2024 🏛️
SANTIAGO CHILE

International packaging
trade fair.

HISPACK

07-10/05/2024 🏛️
BARCELONA

Technology fair for packaging.

CIBUS

07-10/05/2024 🏛️
PARMA

Fair of food product.

INTERPACK

07-13/05/2025 🏛️
DUSSELDORF

Technology focused
on packaging, bakery, pastry technology.

MACFRUT

08-10/05/2024 🏛️
RIMINI

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

SPS/IPC/DRIVES/ ITALIA

28-30/05/2024 🏛️
PARMA

Fair for industrial automation sector.

FISPAL

18-21/06/2024 🏛️
SÃO PAULO

Fair for product from packaging.

FACHPACK

24-26/09/2024 🏛️
NUREMBERG

International
packaging trade fair.

MIDDLE EAST 2024/25

GULFOOD

19-23/02/2024 🏛️
DUBAI

Fair for food and hospitality.

DJAZAGRO

22-25/04/2024 🏛️
ALGERI

Fair for companies
of the agro-food sector.

PROPACK ASIA

12-15/06/2024 🏛️
BANGKOK

Fair for packaging, bakery, pastry.

IRAN FOOD+BEV TEC

16-19/06/2024 🏛️
TEHRAN

Fair for food, beverage&packaging
technology.

GULFHOST

05-07/11/2024 🏛️
DUBAI

Fair of hospitality.

HOSPITALITY QATAR

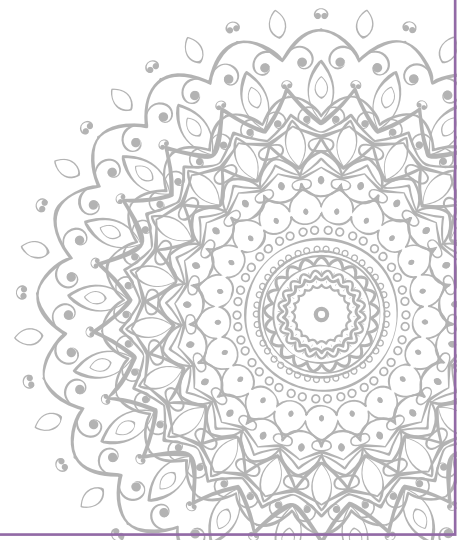
12-14/11/2024 🏛️
DOHA

Fair of Hospitality
and HORECA.

GULFOOD MANUFACTURING

05-07/11/2024 🏛️
DUBAI

Fair for packaging
and plants.



EXHIBITIONS 2024-2025

MCTER expo

16-17/10/24 🏛️

VERONA

Exhibition on energy efficiency.

SIAL

19-23/10/2024 🏛️

PARIS

Fair on food products.

SUDBACK

26-29/10/2024

STUTTGART

Fair for bakery
and confectionery.

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.

BRAU BEVIALE

26-28/11/2024 🏛️

NUREMBERG

Fair of production
of beer and soft drinks.

DRINKTEC

2025 🏛️

MONACO

Fair for the beverage,
liquid food industry.

TUTTOFOOD

05-08/05/2025 🏛️

MILAN

Fair B2B show to food & beverage.

IBA

18-22/05/2025 🏛️

MONACO

Fair for the bakery and confectionery
industry.

IPACK-IMA

27-30/05/2025 🏛️

MILAN

Exhibition about food and non-food
processing and packaging.

POWTECH

23-25/09/2025 🏛️

NUREMBERG

The trade fair
for powder processing.

HOST

17-21/10/2025 🏛️

MILAN

Fair for bakery production
and for the hospitality.

SAVE

2026 🏛️

VERONA

Fair for automation,
instrumentation, sensors.

CIBUS TEC

27-30/10/2026 🏛️

PARMA

Fair for food & beverage
technologies trends.



AKOMAG SRL

29/31

Frazione Diolo, 15/D
43019 Soragna - PR
Italy

ALTECH SRL

137/139

V.le A. De Gasperi, 70
20008 Bareggio - MI
Italy

AMC SRL

I COV-123

Via Farina
Zona Industriale ASI Sud
81025 Marcianise - CE
Italy

ANGELUS SRL

148-149

Via Mercalli, 16
43122 Parma
Italy

B.M. GROUP SRL

88/90

Via Garziere, 36
36010 Zanè - VI
Italy

BAKE ITALY

RE PIETRO SRL

4-164-165

Via G. Galilei, 55
20083 Gaggiano - MI
Italy

BAUMER SRL

MEMBER OF SMART PACKAGING HUB

102/105

Via Emilia Ovest, 93
41013 Castelfranco Emilia - MO
Italy

BBM PACKAGING SRL

117/122

Via Pregalleno, 24
24016 San Pellegrino Terme - BG
Italy

BELL-MARK SALES COMPANY

I COV-140-141

331 Changebridge Road
07058 Pine Brook - USA

BS SRL

158/160

Strada Cavalieri Di S. Giorgio, 5
43123 Parma
Italy

CAMA GROUP

MEMBER OF SMART PACKAGING HUB

2-116-102/105

Via Verdi, 13
23847 Molteno - LC
Italy

CHIARAVALLI

GROUP SPA

SOCIO UNICO

3-156-157

Via Dante, 40
21040 Jerago con Orago - VA
Italy

CLEVERTECH SRL

MEMBER OF SMART PACKAGING HUB

15/19-102/105

Via Brodolini, 18/A
42023 Cadelbosco Sopra - RE
Italy

COLOR SERVICE SRL

72/75

Via Divisione Julia, 15
36031 Dueville - VI
Italy

COLUSSI ERMES SRL

162-163

Via Valcunsat, 9
33072 Casarsa della Delizia - PN
Italy

ENOVITIS

SIMEI

41-172

Via S. Vittore al Teatro, 3
20123 Milano
Italy

ETIPACK SPA

8

Via Aquileia, 55-61
20092 Cinisello Balsamo - MI
Italy

EURO

IMPIANTI SPA

I COV

Via Lago di Vico, 80
36015 Schio - VI
Italy

FMT SRL

26/28

Strada Cisa, 111
43045 Riccò di Forno di Taro
PR - Italy

GB BERNUCCI SRL

113/115

Via Canova, 19/A
20154 Milano
Italy

GB TECH SRL

I COV

Via Torino, 175
12048 Sommariva
del Bosco - CN
Italy

ADVERTISERS WE'VE TALKED ABOUT... COMPANIES CONTACTS

GENERAL SYSTEM PACK SRL GSP

I COV-91-84/87
Via Lago di Albano, 76
36015 Schio - VI
Italy

GEO PROJECT INDUSTRIES SRL - GPI

110/112
Via Leonardo da Vinci, 43
35015 Galliera Veneta - PD
Italy

IFP PACKAGING SRL I COV-93-84/87

Via Lago di Albano, 70
36015 Schio - VI
Italy

IMA SPA 106/109

Via Emilia, 428/442
40064 Ozzano dell'Emilia - BO
Italy

INDUSTRIAL AUCTION BV 43

Looyenbeemd 11
5652 BH Eindhoven
The Netherlands

INOX MECCANICA SRL 5-66-67

Strada Solarolo, 20/B-C-D
46044 Solarolo di Goito - MN
Italy

LAWER SPA 76/79

Via Amendola, 12/14
13836 Cossato - BI
Italy

LINBO S.C.A R.L.

60-61
S.P.103 C.da Furnoli Massafra
74016 Massafra - TA
Italy

M.H. MATERIAL HANDLING SPA

155
Via G. di Vittorio, 3
20826 Misinto - MB
Italy

MAKRO LABELLING SRL

134/136
Via S. Giovanna d'Arco, 9
46044 Goito - MN
Italy

MESSE STUTTGART ARES FUARCILIK LTD. ŞTI. I COV

Hamidiye Mah. Cendere Cad.
No: 103/2 D: 36
34408 Kağıthane
İstanbul
Türk

MINI MOTOR SPA I COV-145/147

Via E. Fermi, 5
42011 Bagnolo in Piano - RE
Italy

NAVATTA GROUP FOOD PROCESSING SRL 7-44/46

Via Sandro Pertini, 7
43013 Pilastro di Langhirano - PR
Italy

NVC - NEDERLANDS PACKAGING CENTRE

124/127
Stationsplein 9k
PO BOX 164
2801 AK - Gouda
The netherland

O.MIND CREATIVES

169/171
187, A. Syngrou Avenue,
17121 N. Smyrni
Greece

OMIP SRL 9-32-33

Via Ponte, 21
84086 Roccapiemonte - SA
Italy

ORION ENGINEERING SRL 12/14

Via Pietro Gobetti, 6
43036 Fidenza - PR
Italy

PELLACINI ENGINEERING SRL 53/55

Via Calestano, 20
43035 Felino - PR - Italy

PKG SRL 95/97

Via Torrianese, 58
47824 Poggio Torriana - RN
Italy

PND SRL 20-21

Via Brancaccio, 11
84018 Scafati - SA
Italy

**POMPE
CUCCHI**
62-63

Via Dei Pioppi, 39
20090 Opera - MI
Italy

PRISMATECH SRL
II COV-64-65

Via Ponterecchio 7
Loc. Bianconese
43010 Fontevivo - PR
Italy

PRO CARTON
6-92-94

Tödistr. 42
8002 Switzerland

PROXAUT SRL
142/144

Via della Tecnica, 4
41013 Piumazzo - MO
Italy

RADEMAKER BV
152/154-161

Plantijnweg 23
P.O. Box 416
4100 AK Culemborg
The Netherlands

**RAYTEC
VISION SPA**
1-68-69

Via F.lli Lumière
43122 Parma
Italy

SATINOX SRL
150-151

Via Progresso, 20
36035 Marano Vicentino - VI
Italy

**SLUYS
INTERNATIONAL**
I COV-70-71

Nijverheidsstraat 1
2570 Duffel
Belgium

**SMI SPA
SMI GROUP**
34/37

Via Carlo Ceresa, 10
24015 San Giovanni Bianco - BG
Italy

TARNOS S.A.
47/49

Calle Sierra de Gata, 23
28830 San Fernando de Henares
Spain

TECNO PACK SPA
I COV-INSERT-83/87

Via Lago Di Albano, 76
36015 Schio - VI
Italy

TEK IN PAK SRL
128/130

Via Ercolani, 9 D
40026 Imola - BO
Italy

TLT-TURBO GMBH
50/52

Gleiwitzstr. 7
66482 Zweibruecken
Germany

TOSA SPA

MEMBER OF SMART PACKAGING HUB
102/105
C.so IV Novembre, 109/111
12058 S. Stefano Belbo - CN
Italy

**TROPICAL
FOOD MACHINERY SRL**
IV COV-56-57

Via Stradivari, 17
43011 Busseto - PR
Italy

UNIVERSAL PACK SRL
98/101

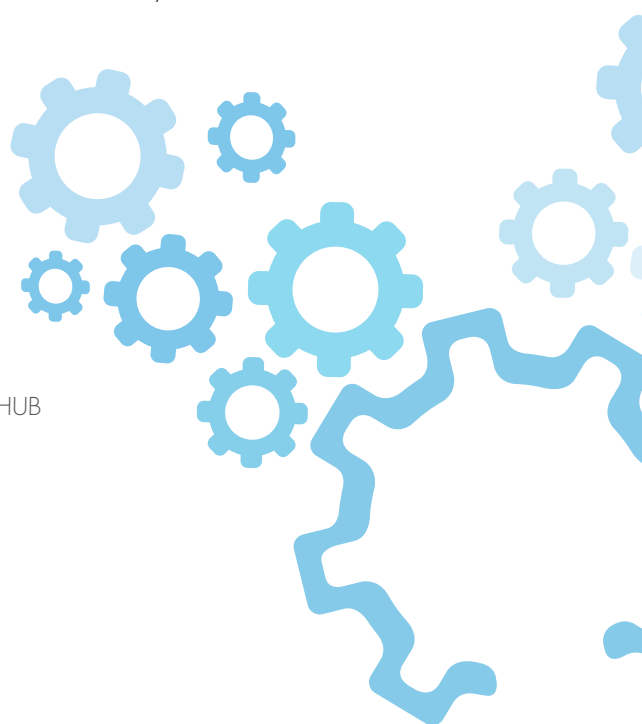
Via Vivare, 425
47842 San Giovanni in Marignano
RN
Italy

**WATER
SYSTEMS SRL**
38/40

Località Piana, 55/D
12050 Verduno - CN
Italy

**ZANICHELLI
MECCANICA SPA ZACMI**

MEMBER OF SMART PACKAGING HUB
131/133-102/105
Via Mantova, 65
43122 Parma
Italy

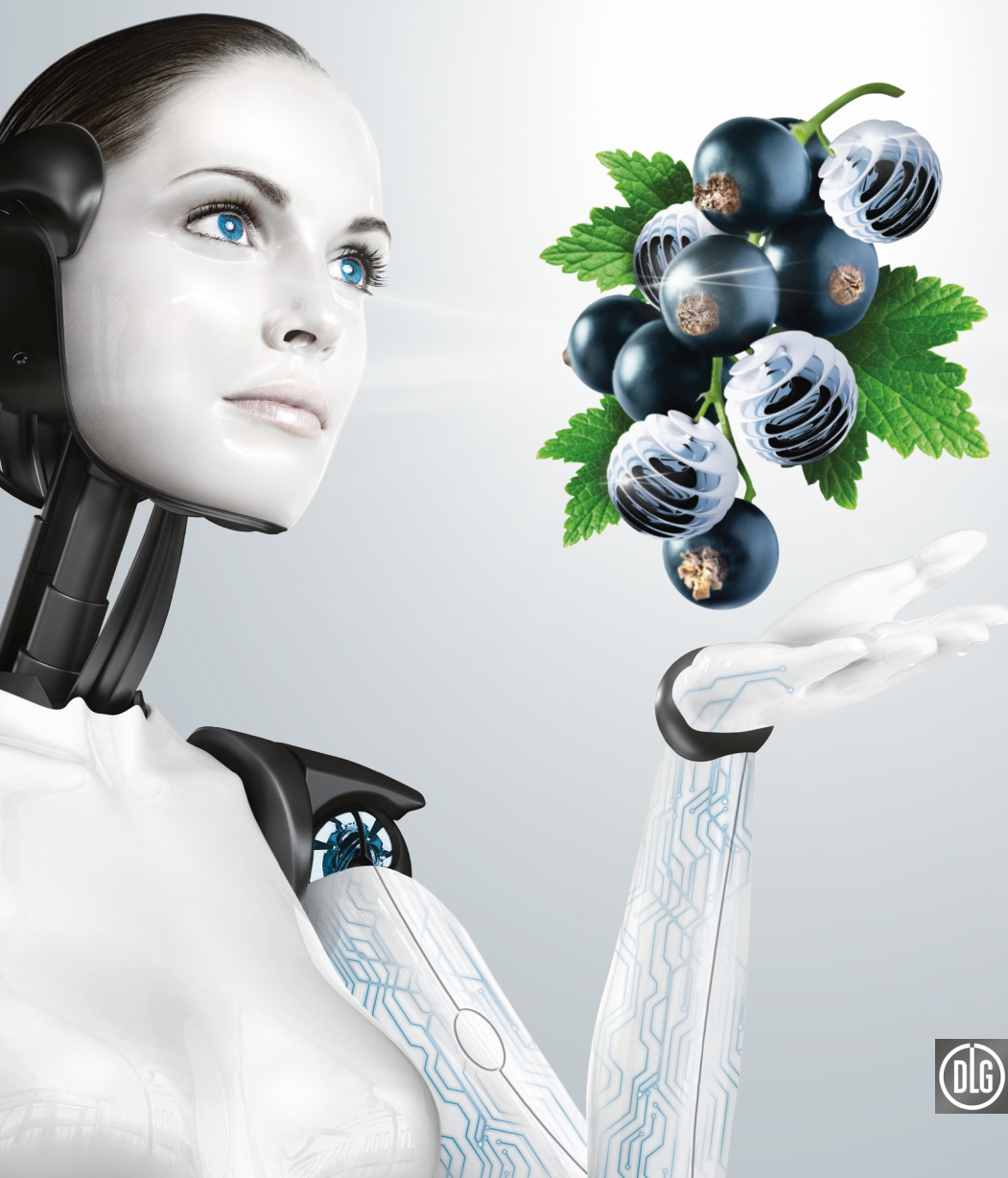


COLOGNE, 19.-22.03.2024

SETTING THE RIGHT COURSE FOR TOMORROW

Discover innovations on the key theme Responsibility as well
as further pioneering solutions at Anuga FoodTec 2024.

Buy your tickets now!



Koelnmesse S.r.l.

Viale Sarca 336/F, Edificio 16 20126

Milano, Italia

Tel. +39 02 8696131

info@koelnmesse.it



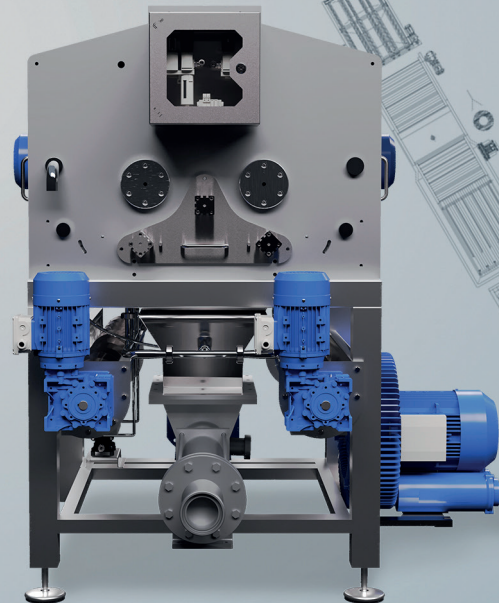
CERERE 6000

AUTOMATIC BANANA PEELER



UP TO 35.000 BANANAS/H... BOOST YOUR PRODUCTIVITY

CERERE 6000 guarantees a precise automatic peeling system in inert atmosphere for banana puree of excellent final quality.



TROPICALFOOD
MACHINERY

Tropical Food Machinery Srl

Via Stradivari, 17 - 43011 Busseto
Parma - Italy

www.tropicalfood.net



19-22 March
2024
KOELN MESSE - COLOGNE
HALL STAND

10.1 D008

we are expecting you