

FOOD

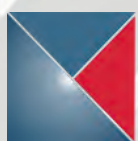
PROCESSING

it. MAGAZINE

n° 6-2024

BEVERAGE & PACKAGING

**PROCESS
AND PACKAGING**

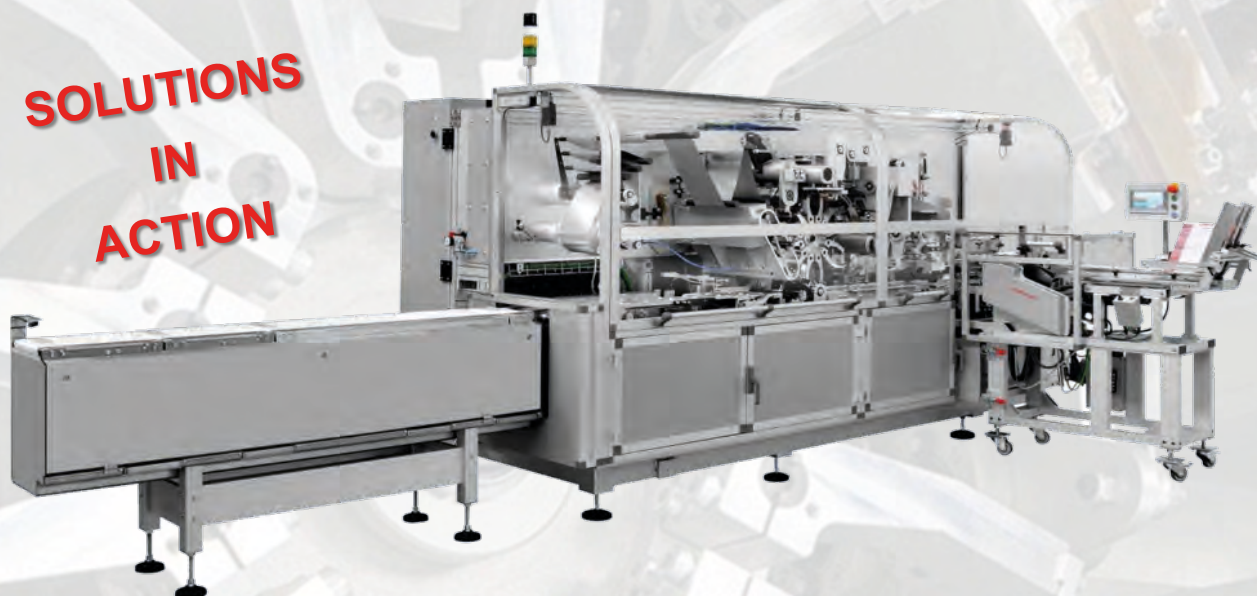


MC AUTOMATIONS

MC4TB

**THE HIGH SPEED WRAPPER
FOR TABLETS**

**SOLUTIONS
IN
ACTION**



CELEBRATING
30
Years
1992 - 2022



The **MC4TB** is two steps machine for wrapping tablets first with aluminum with heat seal on three sides followed by external wrap with paper or cardboard closed by hot melt.

www.mcautomations.it



CHAMPIONS

CHAMPION

FOR THE

BAKING
CHAMPIONS

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INTERNATIONAL BAKING
INDUSTRY EXPOSITION
SEPTEMBER 13-17, 2025
LAS VEGAS CONVENTION CENTER

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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.



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BUFFERING SYSTEMS

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BAT BUFFER

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.



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SONIA V. MAFFIZZONI
Editorial Manager

In constant pursuit of a circular economy

Circularity: this is the direction many companies in the food industry, including confectionery, are taking. At first glance, it might evoke the idea of a roundabout: a return to the old ways of doing things, back to the origins, so to speak, partly to minimize waste and packaging, and partly to optimize the product. In reality, however, it's more like a true obstacle race toward the future. A future dominated by technology and science. Today, confectionery companies can choose from a variety of bio-circular packaging solutions, such as edible packaging made from algae, mushroom foams, or biodegradable capsules for powders and liquids. They can also opt for plant-based films made from ingredients like cornstarch or cellulose. What makes them special? They're compostable.

We're witnessing an abundance of alternatives—some more viable than others, of course—that can help reduce food waste and minimize packaging. For industry operators, seeking solutions within the framework of circularity is an exciting challenge, one that pushes them to rethink traditional models. It's the new era on the rise.



M.C. AUTOMATIONS SRL

SOLUTIONS IN ACTION.

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DIDAK INJECTION

YOUR PREFERRED PARTNER FOR CRATES IN THE
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CAMA GROUP

THINKING OUTSIDE THE BOX FOR PACKAGING
CONCEPTS AND INSIDE THE BOX FOR
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FROM SMALL BEGINNINGS TO INDUSTRY LEADERSHIP.

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MC AUTOMATIONS

solutions in action

MC Automations – is the Italian company based in Bologna, Northern Italy, where they design and produce chocolate wrapping machines and feeding systems. From the time of its founding in January 1992, the company dedicated itself to the Italian market, quickly gaining the leadership.



MC AUTOMATIONS

It was in 1997 that business expansion into the export market began, which consecrated the company to international global success.

We are present in 70 countries where we have delivered stand-alone machines and wrapping systems integrated into complete lines.

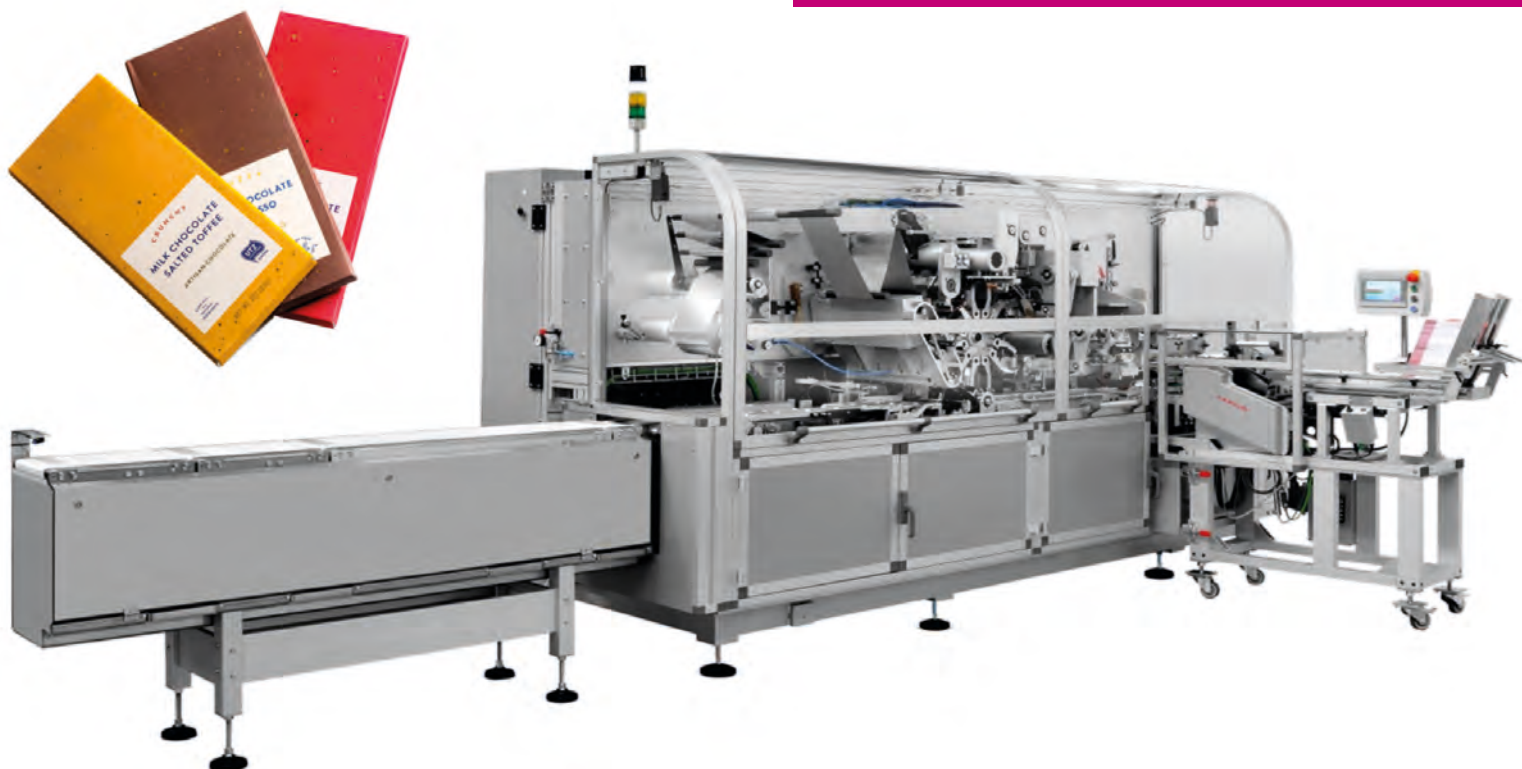
"Our machines provide customers the highest operative performances: efficiency, accuracy, output and quality are very highly appreciated by small, medium and large-scale chocolate manufacturers", Sales Director, Patrizia Coppari says. "We distinguish ourselves also for a specific company

organization, which allows us to respond promptly to each customers demand, thanks to our pre-and after-sales service continuous support.

After more than 30-years experience in the market, we learned that customers are our priority, not only during the



ProSweets 2025: Hall 10.1 - Booth G61



sales proposals, but anytime they ask for help. This could be obvious, but certainly it is not”.

The development and application of simple, yet innovative solutions for the punctual handling of chocolates products and wrapping materials is the core competence of MC Automations.

MC Automations' business model is based on the actions of a successful company that operates in a socially and environmentally responsible manner. Every actor involved in the industrial reality of MC Automations is an integral part of a project that includes: Development and Innovation, Involvement, Excellence in economic performance to create value in the relevant sectors.

The release of our **MC4TB** machine for wrapping chocolate tablets in aluminum sealed on three sides and then in a carton meant a considerable in-

vestment in time, as we wanted a machine that was easy to use and easy to clean, with a cantilever structure, fast and proposable at a price that was affordable for everyone.

It was an extremely successful investment; in a short time, we achieved leadership in the Italian market and important feedback in the export market.

If we wanted to sum up the strengths of our MC4TB machine, two words would be enough: **QUALITY** and **PRICE**.

Our focus is to maintain our position as an international leader in the segment we refer to, through the use of good working processes and methodologies, ensuring the necessary profitability to remain an independent company, providing our customers with value-creating solutions and guaranteeing after-sales service for the entire life of the product.



The novelty on our well-known **OMNIA⁶** is the use of two wrapping materials sealed with glue or heat-sealed. The OMNIA⁶ that has been on the market for several years, has been very successful because of the features that have always distinguished it:

- **HIGH PERFORMANCE:**
gentle products handling
- **INNOVATION:**
essential mechanical movements for 600 pm
- **FLEXIBILITY:**
wrapping style change over in real time
- **ACCURACY:**
the best precision in film tracking
- **COMPACTNESS:** easy to integrate into complete systems

The machine will be on show at ProSweets 2025.

Our competitive and strategic business position is constantly improved by means of high and persistent investment in the development of new technologies to support future innovations (each year, between 3% and 5% of turnover is invested in R&D) to continuously propose solutions with significant added value to meet and exceed customer expectations.

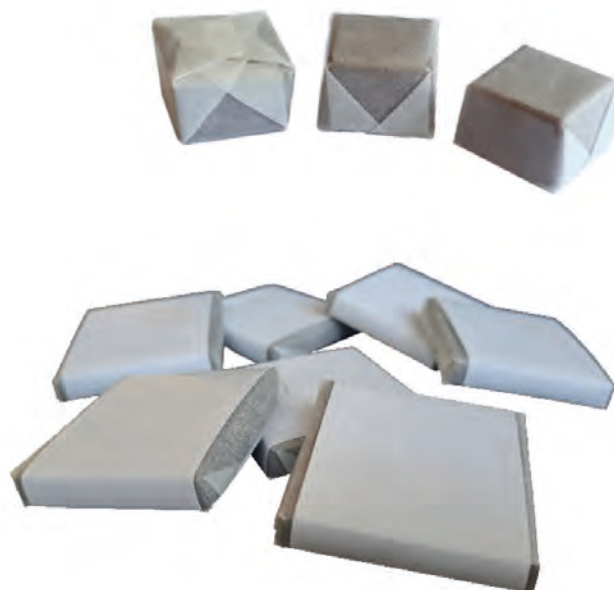
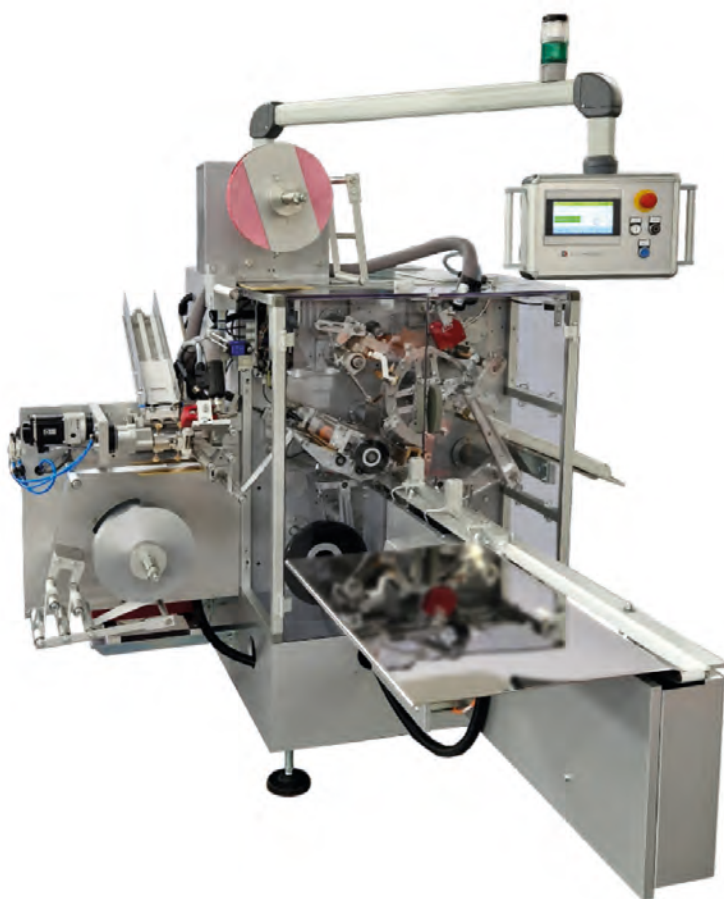
With a focus on sustainability and growing environmental awareness, the concept of sustainable packaging is gaining ground, becoming not just a trend but an imperative for companies that want to remain competitive.

MC Automations is engaged in collaborations with manufacturers of wrapping materials aimed at identifying technically viable and environmentally sustainable materials.

MC Automations recently engineered the **MC3EW-BM** which is designed for the wrapping of Napolitains with

the pre-cut external paper banderole provided by magazine and regular paper banderole fed from reel. It is quick and easy to switch between pre-cut banderole and banderole from reel.





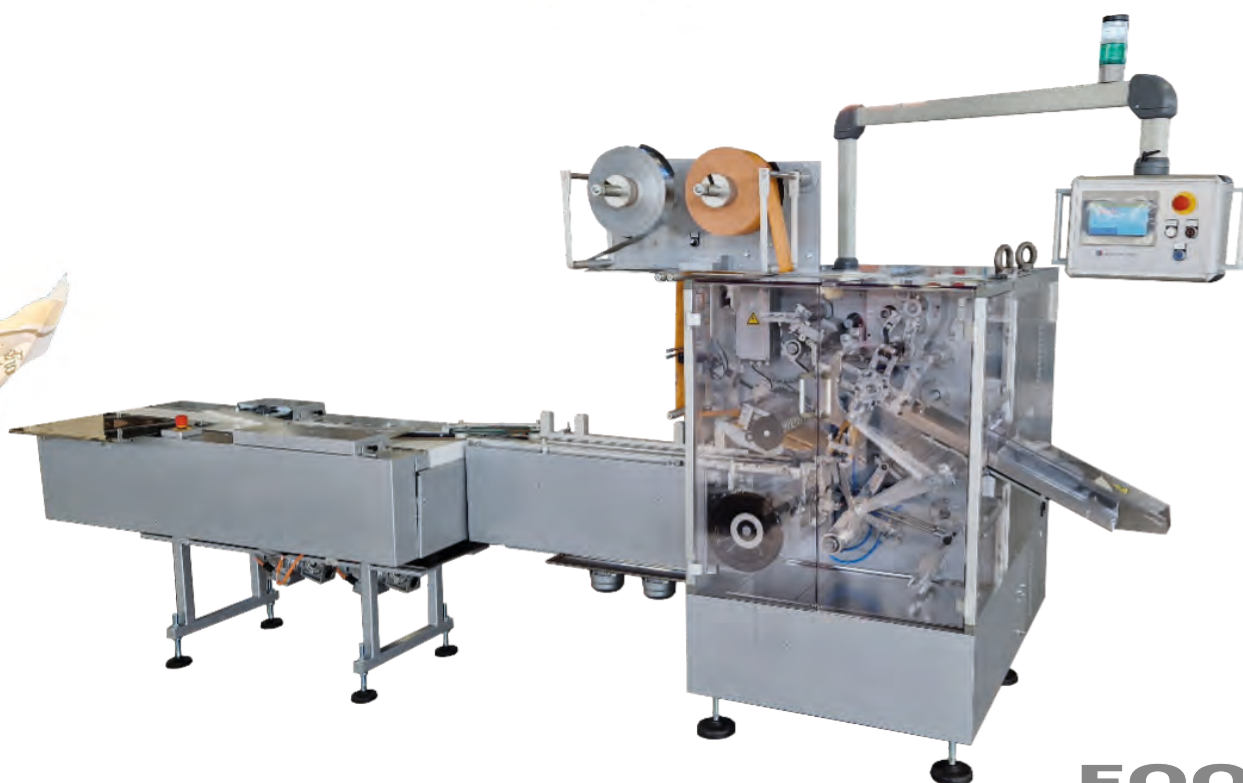
Internal wrapping material is also made of paper.

The machine will be on show at Pro-Sweets 2025.

We will show at ProSweets 2025 also our **MC3T** machine for wrapping Truffles with a Twist on Side, using an environmentally sustainable material, and we will have other

samples of green materials for other types of wrapping on our booth. 🏠

Visit:
www.mcautomations.it



“ A BRAND-NEW PACKAGING TO BENEFIT BOTH SWEETS AND THE ENVIRONMENT ”

Studies on smart packaging aimed at minimizing waste and reducing environmental impact while extending product shelf life are countless. Even the confectionery sector, with all its specificities, can tap into this vast pool of innovations to satisfy consumers, comply with regulations, and, above all, protect the environment.

In the confectionery industry, packaging certainly plays a protective role for products, but it also holds a crucial place in combating food and material waste. Well-designed packaging can ensure product freshness and quality while significantly contributing to waste reduction.

At a time when sustainability is an increasingly relevant topic, the confectionery industry is tackling the challenge of adopting packaging solutions that are efficient, eco-friendly, aesthetically pleasing, and functional—a balance that consumers demand.



by
Elisa Crotti



Combating food waste

Managing food waste is a critical issue for the food industry, including confectionery. Properly protective packaging can drastically reduce waste by preventing products from losing freshness or deteriorating prematurely. To this end, innovative technologies like active packaging have been implemented to extend product shelf life while preserving organoleptic properties.

Examples of active packaging include protective films that release gases to maintain a controlled atmosphere inside the packaging or materials that absorb moisture to slow down deterioration. These solutions ensure that sweets reach consumers in perfect condition and help reduce the number of products discarded due to expiration, a significant contributor to the waste crisis.

For perspective, about 88 million tons of food are discarded annually in Europe, with a total cost of approximately 143 billion euros. This figure covers all types of food, including those packaged across the broader food industry, highlighting the scale of the issue in both economic and environmental terms. Although specific data for the confectionery sector is unavailable, it is evident that it significantly contributes to this troubling statistic.

Such alarming numbers have led the European Union to commit to halving food waste by 2030, a step toward

sustainability and alleviating what is undeniably a heavy economic and environmental burden.

Sustainability in packaging at every level

Sustainable packaging has become a priority for many confectionery companies. The adoption of biodegradable and recyclable materials is rapidly increasing, with particular attention to single-use plastics and their environmental impacts. The confectionery industry is seeking solutions that reduce the use of non-recyclable materials, such as traditional plastics, while maintaining functionality.

Alternatives such as paper, cardboard, bioplastics, and natural polymers are gaining traction. While green solutions often come with higher initial costs, the savings in environmental impact and growing consumer demand for more eco-friendly products are driving this shift. Beyond sustainable materials, packaging design is also evolving, focusing on reducing the amount of material used to limit waste production.

In particular, the concept of reducing packaging volume is gaining ground, with more compact and lightweight packaging minimizing material waste. This minimization benefits not only production but also trans-



sportation costs, creating advantages for nearly all stakeholders. Efforts to reduce plastic usage and explore alternative materials extend beyond production to post-consumption management, promoting recycling and material circularity.

Extending shelf life with sweet innovation

One of the main challenges for the confectionery industry is ensuring that products remain fresh throughout their shelf life and after purchase. The shelf life of sweets is influenced by factors such as humidity, oxygen, light, and temperature. Thanks to new packaging solutions, companies can prolong product durability without compromising quality. Among the most promising innovations are active materials capable of regulating the internal environment of the packaging to adapt to product conditions. For instance, some packages incorporate gel packs that absorb excess moisture, preventing the product from losing its intended texture or deteriorating quickly. Similarly, innovations can prevent bacterial growth and prolong freshness without relying on chemical preservatives.

Other technologies involve packaging that modifies the internal atmosphere, reducing oxygen levels to slow oxidation processes. These technologies not only help keep products fresh for longer but also reduce the risk of consumer waste by extending the “expected life” of the product without compromising quality.

Finally, innovative solutions include modular designs that allow consumers to open only the portion of the product they need while keeping the rest securely sealed for later use. A simple variation that redefines how products are consumed and enjoyed.

A strong market demand

As consumers increasingly prioritize products that reflect a commitment to sustainability, eco-friendly packaging becomes a significant added value for companies.

However, transitioning to more sustainable packaging presents challenges. As noted, production costs can initially be higher. Additionally, some eco-friendly solutions may not offer the same protective performance as traditional materials, compelling companies to invest continuously in research and development to ensure product quality.

Despite these challenges, the confectionery industry has a unique opportunity to make significant strides toward greater sustainability. While hurdles remain, the benefits of reducing waste and enhancing brand image are tangible. Confectionery companies that embrace these new technologies—and this forward-thinking vision—can stand out in an increasingly competitive market, where sustainability is no longer a choice but a prerequisite for success.



IMA FOOD, leading the future of food processing and packaging solutions

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 ra-

pidly 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:
ima.it



“ WHAT AWAITS US THIS YEAR? SWEETNESS IN ITS INFINITE VARIATIONS ”

To look toward the future with awareness, understanding trends becomes essential. What do consumers ask of the confectionery sector today? And what will they continue to ask for throughout 2025? A generous dose of sustainability, a pinch of functionality, a sprinkling of design, and just the right amount of technology: here's the perfect recipe for the coming year, to be spent under the sign of sweetness.



by
Sonia V. Maffizzoni

The end of the year means time for evaluations and predictions. And when it comes to the food sector, forecasts can literally make the difference. Knowing upcoming trends means interpreting market demands and turning them into satisfying, desirable, and sought-after solutions.

In other words, it's the difference between success and failure in the market.

What are the new confectionery trends? What will change in the coming months? What will the most meticulous pastry chefs put on our tables? Despite the myriad challenges ahead—such as rising raw material costs and energy expenses—the goal remains to offer the best: from sustainability to technology, with a special focus on the future.

The world of pastry never stops evolving, fueled by the boundless creativity of chefs and producers. It's a world ready to be savored.



Sustainable pastry

Could sustainability be anywhere other than in first place? Sustainability has become a cornerstone in many areas of gastronomy, and pastry is no exception. The use of local, organic, and seasonal ingredients is becoming a must for many chefs. More and more pastry chefs are reducing food waste by using parts of ingredients traditionally considered less noble—such as peels, cores, and leaves—turning them into decorations, creams, or innovative flavors. Eco-friendly and compostable packaging is becoming a necessity, both in artisan workshops and large confectionery industries. From raw material choices to packaging, sustainability remains the unwavering supertrend of the moment.

Health and functionality

No longer just a treat for the palate but also an opportunity for conscious nourishment—even when it comes to sweets. The demand for products that combine taste and wellness is rising, with a focus on natural alternatives to refined sugars such as honey, stevia, agave syrup, and dates. Alternative flours—like almond, coconut, or legume flours—are also gaining traction to meet the needs of gluten-free or low-carb diets. And how could we not mention superfoods? Spirulina, matcha, chia seeds, and goji berries are helping make pastry more innovative and functional.

The future tastes of the past

In an increasingly globalized world, there's a return to traditional desserts, but with a modern twist. Ancient recipes are revisited and reinterpreted with cutting-edge techniques and contemporary presentations.

Cakes like pastiera, panettone, and Sicilian cassata lend themselves to endless variations: sugar reductions, single-serve portions, and the use of local ingredients reinvent the great classics without distorting their identity. The charm of tradition is a response to the growing desire for comfort food, authenticity, and a return to origins—those good old days when everything seemed tastier.

Aesthetic and design: a gourmet work of art

The eye wants its share, especially in the age of Instagram. Contemporary pastry is pushing increasingly toward aesthetic perfection, with desserts that resemble true works of art. Mirror glazes, geometric decorations, vibrant colors, and the use of natural elements such as edible flowers and golden leaves are just a few examples. Cake design techniques blend with the art of sculpture, while single portions become small jewels to savor—and Instagram. Modern pastry is scenic, minimalist, and wonderfully surprising.





Vegan and plant-based pastry

The growing attention to cruelty-free food choices has encouraged many pastry chefs to experiment with desserts entirely free of animal-based ingredients.

Alternatives to butter, milk, and eggs not only work but also allow the exploration of new flavors and surprising textures.

Oat, almond, or coconut milk, cocoa butter, and aquafaba (the cooking liquid of legumes) are now common ingredients in many workshops. This plant-based revolution manages to combine taste, ethics, and innovation, offering unexpected solutions.

Traveling with taste

Pastry opens itself to the world, letting itself be influenced by distant flavors.

So there's a green light for exotic ingredients like yuzu, miso, tahini, and tropical fruits, which are also incorporated into traditional recipes to add an original twist.

Typical desserts from other countries, such as Japanese mochi, Middle Eastern baklava, or Latin American churros, are becoming stars in western patisseries, often reinterpreted with local ingredients.

Essential technologies

Technological innovation is also revolutionizing the world of sweets. 3d printing is used to create precise and personalized decorations, freeze-drying intensifies flavors, and artificial intelligence helps develop increasingly balanced and surprising recipes. Additionally, cold pasteurization and the use of advanced machinery improve the quality and preservation of products without altering their taste.

Immersive experiences: a dive into taste

Desserts are no longer just for eating but a complete sensory experience. Some pastry chefs are transforming tasting into a multisensory journey, engaging sight, sound, touch, and smell. Settings, lights, sounds, and aromas are designed to accompany the tasting moment, offering customers a unique and memorable experience they won't be able to forget.

In a sector that more than others oscillates between tradition and innovation, striving to satisfy increasingly demanding and aware palates, the goal remains the same: to stir emotions through taste. Sweetness, in all its forms, continues to be one of the greatest sources of pleasure—a form of poetry for those who know how to appreciate it.

Soft Candy Processing

1 machine with 4 functions

PROFORM – the latest technology in soft candy, toffees processing

Manufacturers of toffee or other soft candies who are interested in streamlining their current production of soft candy, both in terms of ameliorating the result and in increased automation, should know about the Proform MI Intruder. Proform Intruder capacities range from 350 to 1100 kg/h.

Christian Gand, Proform's MD explains, « an Intruder, installed directly after the cooker, can cool, grain or crystallise, add in ingredients and extrude several ropes, feeding downstream forming lines. One machine, our Intruder, replaces traditional production equipment: a cooling drum or cooling belt, as well as a pulling machine or a Z-blade mixer. This machine produces continuously, eliminating intermediate product storage for curing or maturation, traditionally required."

Ball forming, cut & wrap or die forming lines are some of the downstream forming equipment that can be fed by the Intruder processing line upstream. Gand continues, "Directly after forming, the finished products can go directly to our client's wrapping machines or to flow packers, as required by the process."

An Intruder has no specific requirement to start or to re-start production. As soon as the soft candy or

toffee mass enters the machine the process starts. There is an offset time of +/- 2 minutes between the infeed and discharge to deliver the requested product mass.

No cleaning is required with the Intruder for shutdown and restart when running the same product, even after a several days downtime or more. For a changeover online, a pre-programmed procedure minimises product loss and can ensure a changeover from dark to light coloured product within less than 3 minutes.

About traditional production of soft candies / toffee...Traditionally a soft candy production line was a cooker, followed by a cooling drum or cooling belt. Then the mass might have

required maturation for several hours in a curing room. Or the cooled mass might have been sent into a pulling machine or a Z-blade mixer for crystallization. From these machines, the mass was manually fed into one or split and sent into several down-stream forming lines. This method is quite labour intensive, with operator intervention required to remove cooled product in bins and take it to storage. Then after maturation, an operator must take it to further processing and forming. 🏭

www.proform-france.com



GORRERI, the cakes process company since 1987

Gorreri Food Processing Technology is an Italian producer of turn-key lines and tailored machinery for the industrial and semi-industrial production of various types of cakes. Gorreri supplies a complete range of cake processing technology, designed in accordance with customers' production needs and applying more than 55 years of experience.

The company. Founded by Mr. Luigi Gorreri, President, the Company is led by the Gorreri family and part of Middleby Bakery, which collaborate directly with customers on all types of new projects, turning product ideas into efficient lines and suggesting processing solutions drawn on years of global production. Gorreri offers crucial expertise for solving, avoiding, and preventing production issues.

The range. Gorreri produces a wide range of industrial machinery

designed for top performance and efficient use of space, time, and cost, from mixing equipment to decoration and injection devices, continuing through ultrasonic cutting devices and robotic systems.

Along with premier performance, Gorreri machinery is manufactured to the highest hygienic standards to avoid product contamination and uniquely offering no-tools-maintenance and equipment that is sturdy enough to work 24 hours a day, 7 days a week, as required by industrial manufacturers.



Mixing equipment. To achieve final products of the highest quality you must start with the perfect batter and dough preparation. That's why over the years, the Gorreri Team has developed and refined different mixing system concepts.

Turbomixer technology. The compact Gorreri Turboaerator is unmatched in continuous speed and superior final products. Refined over more than 30 years, TURBO-MIXER with VERTIMIX Technology mixes, emulsifies, and aerates creams, whipped cream, parfait, meringue,



PLANETMIXER

and any kind of soft dough. The Turbomixer range has endless technical solutions, all developed to optimize customers' production processes, merging the high and unique performance of Vertimix Technology with the advantages of continuous mixing, to grant uniformity, softness, and the compact structure of batters and creams, reducing thickening and emulsifying agents.

Thanks to the TURBOMIXER TECHNOLOGY, with its unique ability to whip egg whites to 180 gr/l, Gorreri has developed different systems to produce special products like chiffon cake, angel cake, ladyfingers, replicating handcrafted processes in industrial production.

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

Each PLANETMIXER is fully customizable and can be equipped with a full range of options like warm- ing and

cooling systems, steam, automatic charging and discharging of ingredients, vacuum, etc.

New gorreri innovation. Cuttermixer scraps retriever. In addition to the Turbomixer and Planetmixer, Gorreri has designed a new and innovative mixing equipment, developed to chop, rehydrate, and melt cakes and sponge cake production scraps.

Cuttermixer allows the sustainable recovery and reuse of 100% of production scraps, helping companies save costs, labor, and energy.

Tailor made industrial lines. GORRERI designs and manufactures different solutions for the industrial and semi-industrial production of all types of cakes.

Originally known as a consulting company for sponge cake industrial pro-

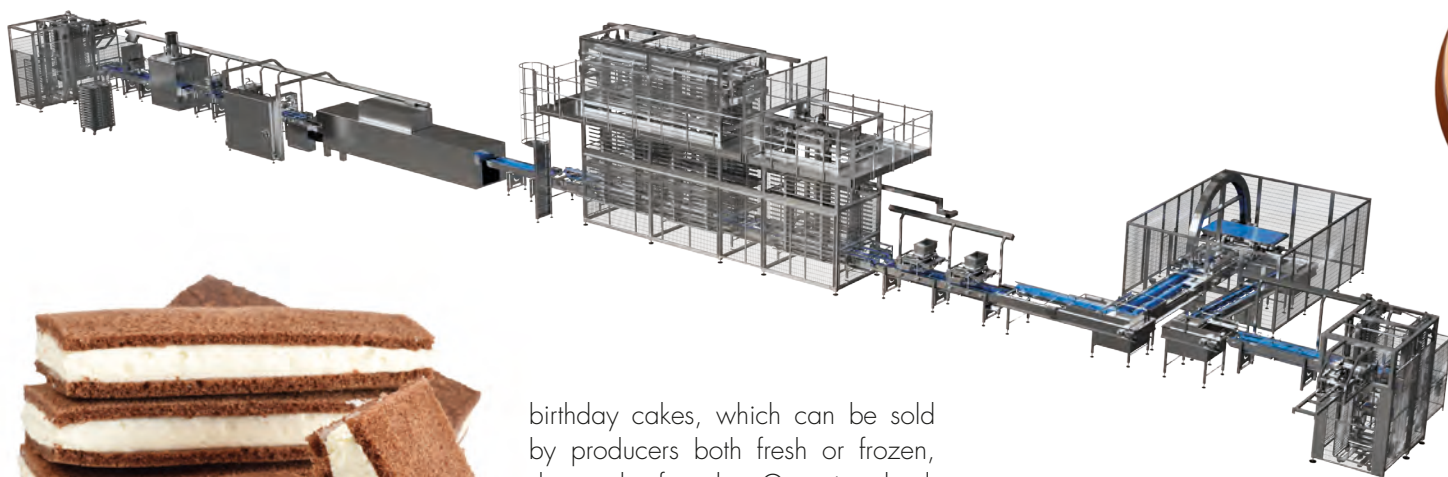


TURBOMIXER
GMG MODEL



CUTTERMIXER

MUFFINS AND DOSED PRODUCTS INDUSTRIAL LINE



cessing lines, Gorreri has mastered the entire process from batter preparation to decoration.

With years of dedication, Gorreri developed complete and skilled proficiency in the processing of any kind of cake cupcakes, muffins, dosed soft battered cakes, shaped dosed cakes, multi-color dose cakes, birthday cakes, slab cakes, sponge cake based products and sponge cake semi-finished products, lady fingers, individual desserts, tiramisù, cheese-cakes, macarons, meringue, pies, and tarts.

Leader in fresh and frozen birthday cakes lines. One of the fields where Gorreri has developed a matchless expertise in the last 15 years is the industrial process of

birthday cakes, which can be sold by producers both fresh or frozen, due to the fact that Gorreri technology creates cakes both with and without the need of rings or moulds. Just a few operators can oversee the customized 1500 cakes/hour automatic processing line. Pick and place cake disks, dosing systems designed according to cream structure, jam and viscous products dosing devices, masking devices which can mask two cakes in less than 3 secs, lateral and top graining systems for nuts, sprinkles, grain, powders, flakes and chocolate chips, top decorations such as rosettes and twisted dallops and robotic systems to write or replicate any kind of image are applied according to recipe.

In addition to fully automatic lines, GORRERI has developed one of the smartest semi-automatic processing solutions, able to produce up to 120 cakes/hour. MULTIMATIC 300 allows standard and expedited production with just one operator but can also be used for many other applications by simply changing tools

for dosing cakes, filling products, and enrobing cakes. All done in a reduced space and on wheels. Gorreri's goal is to optimize customers' production. Gorreri Birthday Cakes Lines allow producers to improve quality, standardize final products, improve production and dramatically reduce the number of operators especially if integrated with TURBOMIXER Technology for the preparation of creams and whipped cream.



BIRTHDAY CAKES INDUSTRIAL LINE



Muffins and dosed products lines. Industrial and semi-industrial lines for the production of any kind of dosed product, shaped, dual color, enrobed, decorated, filled, and grained.

Gorreri dosed product lines are all powered by Dosatronic Technology, an electronic dosing concept to grant extreme precision and uniformity of each dosage, both for dosing, injecting, and decorating. It grants endless repeatability of the process cycles even with the stickiest and the most viscous products. Each muffin and dosed product line is reviewed to ensure precision and ease of use, ensuring the highest standards for hygienic design.



INDIVIDUAL DESSERTS LINE

Tiramisù and individual desserts lines.

High precision Gorreri Dosatronic Technology integrated with the Turbo-mixer to continuously feed hoppers with perfect machinable creams. Initiated by customer need, Gorreri has recently introduced complete and fully automatic individual dessert lines which are completely customizable and able to produce product with plastic cup depanner, pick and place devices for biscuits and sponge cake



disks, decoration stations to apply jam, icing, chocolate, grains, and powders for top décor, and automatic lid depanning. 🏭

www.gorreri.com

Middleby Bakery provides advanced innovative and custom solutions for high and small volume producers, covering processes from raw material preparation to product packaging for retail and food service applications.

For more information visit middprocessing.com



INDIVIDUAL DESSERTS LINE

“ CANDIES AND SWEETS: PERSONALIZATION THAT WINS OVER CONSUMERS ”

The candy and sweets sector is undergoing a transformation that reflects a growing trend across many industries: personalization.



by the editorial staff

In an increasingly competitive market, producers are seeking new strategies to capture consumer attention and build an emotional connection with their products. The ability to create unique, customized sweets in terms of shapes, colors, and flavors is revolutionizing the way consumers perceive and purchase these treats.

Technology is at the heart of this revolution. 3D food printers, precision dosing machines, and advanced coloring systems enable manufacturers to create candies that perfectly match customer requests. Whether it's a name imprinted on a chewing gum, a particular shape for a gummy candy, or a unique flavor combination in a praline, personalization transforms a mass-produced product into a unique experience.



latest news

It's not just about aesthetics. The composition of candies is also adapting to specific consumer demands. More and more people are looking for sugar-free, organic, or enriched candies with functional ingredients like vitamins or probiotics. Modern technologies allow these components to be integrated without compromising the quality or taste of the final product. For example, microencapsulation technology makes it possible to add nutrients without altering the texture or flavor of the candies.

Production lines are evolving to handle this variety without sacrificing efficiency. Automated and flexible systems allow for quick changes between different formulations or product configurations, reducing machine downtime. This is particularly useful for producing limited or customized batches, which are increasingly in demand by both private consumers and corporate or promotional events.

Sustainability is another aspect intertwined with personalization. Producers are striving to reduce waste generated by custom production, using technologies that optimize dosing and raw material consumption. Additionally, many companies are adopting compostable or recyclable packaging, a choice that resonates with an environmentally conscious clientele.

The personalization of sweets is not just a passing trend but a concrete response to the needs of an increasingly diverse and aware audience. This trend is changing the face of the industry, proving that innovation and creativity can go hand in hand to offer products that not only satisfy but also surprise consumers.



Image by pexels.com



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High productivity chocolate forming with **IPCO Rotoform** chip production

IPCO is a major supplier of chocolate forming/moulding equipment, with systems designed for the production of industrial ingredients – chips, chunks, drops and blocks – and decorative products such as shavings, rolls, pencils, blossoms and many more.

The company will use ProSweets 2025 to focus on the production benefits of its flagship system, the IPCO Rotoform HP rotary drop depositor. IPCO will also have details of high productivity triple pass chocolate cooling systems, including a system capable of producing chips, chunks and wafers on the same line.

“Rotoform is at the heart of all our high capacity chocolate forming so-

lutions,” explains Mitchell Paquaij, IPCO Global Product Manager, Food, “and we invite visitors to come and see the system in operation on our stand.”

Rotoform HP High Performance

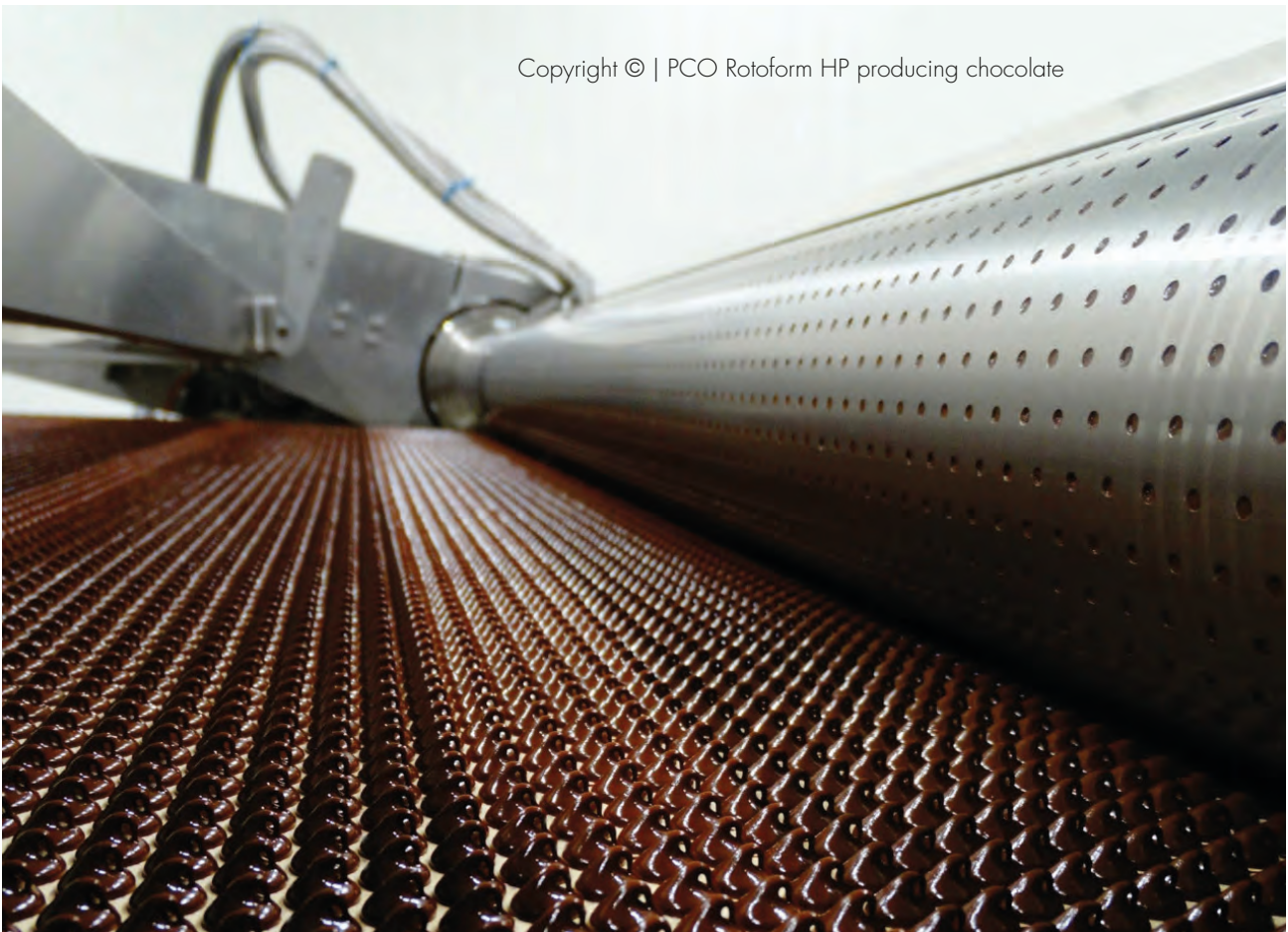
The latest model in the Rotoform range – and being demonstrated at ProSweets – is the HP (High Performance) model, a purpose-designed

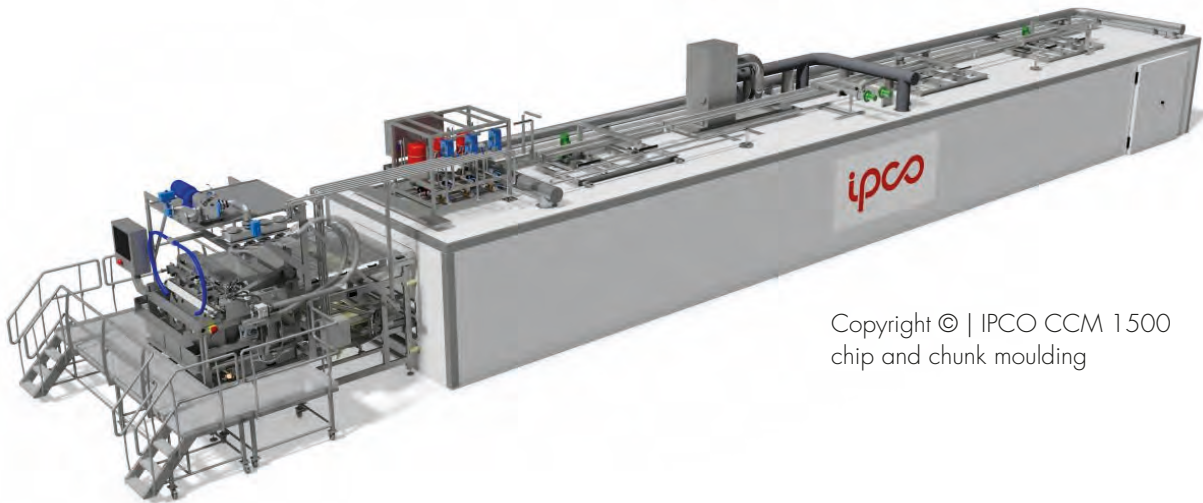
system that brings new levels of productivity in chocolate chip forming.

The Rotoform consists of a heated stator – which is supplied with liquid chocolate – and a perforated rotating shell that turns concentrically around the stator to deposit drops of chocolate onto a continuously running steel belt. A system of baffles and internal nozzles provides uniform pressure across the whole belt



Copyright © | PCO Rotoform HP producing chocolate





Copyright © | IPCO CCM 1500
chip and chunk moulding

width, delivering chips of uniform shape and size.

The circumferential speed of the Rotoform is synchronized with the speed of the belt: drops are therefore deposited without deformation.

The heat of the drops is transferred to cooling air blown onto the product and also to the belt itself.

A short cooling time means that very little oxygen can penetrate the product.

Chips are free flowing for easy handling, storage and dosing. Chips of different sizes – from 30,000 to 300 pcs/kg – can be produced by simply changing the shell.

Triple pass chocolate cooling systems

A wide range of production components means IPCO can tailor systems to meet different needs, from low cost, rapid deployment start-ups to high capacity multi-layer systems. These include a range of triple pass cooling systems that enable high throughput rates while minimising floorspace requirements. The product is deposited on the first belt and adheres to the underside for the second pass. It is then removed on to a second conveyor for a third pass.

The company recently introduced an innovative piston depositor that combines a direct-to-belt delivery approach with precision control to enable

the production of perfectly circular large – i.e. wide and/or thick – wafer products.

The piston depositor can be installed alongside existing Rotoform and extrusion equipment on IPCO CCM (Chip and Chunk Moulding) triple pass steel belt cooler lines.

This enables three depositing systems to be integrated on a single line for maximum production flexibility. It can also be installed as an upgrade to older CCM lines, or as a standalone system on new lines.

Steel belts for cooling and solidification

IPCO has been supplying steel belts for use in confectionery and chocolate processing for almost 100 years, in applications ranging from simple conveying to continuous processes such as cooling/solidification, conditioning, drop-forming and casting.

Products processed this way include caramel, chocolate, hard melt candy, nougat, nut brittle and more. In each case, the product is applied to the belt as a melt, either through casting or drop depositing, and solidified as it passes through a cooling tunnel. The heat of the melt is transferred to cooling air blown onto the product and also to the belt itself. 🏠

www.ipco.com

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block moulding line



“PACKAGING AND BRANDING: MORE THAN JUST A BOX”

Packaging is often perceived as merely a functional container, a protective layer for products during transport and distribution. However, in today's world, packaging is much more than that. It has evolved to become a key element in a company's marketing and communication strategy.

In an increasingly competitive market, packaging plays a crucial role in differentiating a brand, communicating its values, and capturing consumer attention.

It's the first point of contact between the product and the customer, and it often represents the first impression that forms in the buyer's mind. For this reason, packaging



by the editorial staff



latest news

design has become an art in itself, capable of influencing purchasing decisions and contributing to customer loyalty.

Modern packaging must meet a range of needs that go far beyond physical protection. It needs to be visually appealing, functional, and sustainable, but most importantly, it must communicate the brand's identity.

Good packaging is instantly recognizable and reflects the values the company wants to convey. It's a vehicle for storytelling, capable of telling a story without words, using design, the materials, colors, and even the format. For example, minimalist, clean packaging can communicate a message of elegance and quality, while a more colorful, bold design might suggest a dynamic, youthful brand.

An emblematic case is packaging in the luxury sector, where aesthetics are often considered just as important as the product itself.

A well-known example is Apple products: the packaging is meticulously designed to offer an unboxing experience that lives up to the brand's expectations. Attention to materials, the sound of the box as it opens, the arrangement of accessories—all these elements contribute to creating a moment of connection between the customer and the product, making the consumer feel part of something special. In this context, packaging is not just a means of protecting the product but becomes an integral part of the purchasing experience.

But packaging isn't just about aesthetics. Another crucial aspect is its functionality. A good design must be





practical, easy to use, and, at the same time, optimize space to reduce shipping costs and minimize environmental impact.

Companies are increasingly investing in solutions that are not only beautiful but also sustainable. The theme of sustainability is now one of the main drivers of innovation in the packaging sector.

The use of recycled, biodegradable, or easily disposable materials has become a key element for many companies that want to position themselves as responsible brands with environmental awareness. This is especially true for brands targeting a young, conscious audience, for whom sustainability is a non-negotiable value.

Another aspect of packaging that deeply affects a brand's image is consistency—visual consistency, of course, but also consistency in messaging. Packaging must be perfectly aligned with the rest of the brand's communication, from advertising campaigns to website

design. Everything needs to speak the same language. This consistency helps build a strong, recognizable identity that sticks in the consumer's mind.

In a world where we are constantly bombarded with visual stimuli and advertising messages, having a clear and distinctive identity is essential to stand out and be remembered.

Thus, packaging can be a powerful branding tool, but it must be authentic to truly work.

Today's consumers are more attentive and informed than ever and can quickly recognize a fabricated or artificial message.

Packaging that promises sustainability but uses non-recyclable materials risks seriously damaging the brand's reputation. Therefore, companies must be transparent and consistent, not just in terms of aesthetics but also ethically.

Lastly, we can't talk about packaging without mentioning the importance of interactivity.

With the advent of new technologies and the integration of digital elements, packaging has become an interactive tool that can enhance the consumer's experience.

One example is the use of QR codes, which allow access to digital content, explanatory videos, or exclusive promotions.

This integration between physical and digital enables the brand to create a direct dialogue with the customer, enriching the buying experience and offering content that can positively influence the perception of the product.

In conclusion, packaging is no longer just a "simple box," but a fundamental element for building and promoting a brand. It's a communication tool, a means of telling a story, a channel for connecting with the consumer, and a symbol of the company's values.

In an increasingly crowded market, good packaging can make the difference between a product that goes unnoticed and one that captures the attention and loyalty of customers.

Being aware of this transformation is essential for companies that want to continue growing and standing out in an increasingly demanding and complex competitive landscape.

The taste of tomorrow: **esarom** presents new confectionery concepts at ProSweets 2025 in Cologne

Esarom, one of the leading producers of flavour solutions for the food industry, will unveil its latest product concepts at ProSweets, which will take place from February 2nd to February 5th at the Cologne Exhibition Center. Visitors can look forward to unique taste experiences, especially the latest concept "Create your own biscuit".

As an international trade fair for the confectionery and snack industry, ProSweets is a suitable platform for esarom to underline its commitment and innovative strength. The company will be represented at booth H-038 and invites visitors to taste their latest creations.

"Create your own biscuit": Create your own individual biscuit

The highlight of esarom's trade fair appearance this year is the product

concept "Create your own biscuit": A toolbox with which confectionery producers can create sandwich biscuits according to their individual needs.

They can choose from inspiring biscuit flavours and a broad portfolio of fat fillings, including hazelnut, mango or the esarom flavour of the year 2025, coffee.

All possible flavour combinations have already been tested – so confectionery producers no longer have to spend time on complex product

development processes. The result is an individually created sandwich biscuit that creates incomparable taste experiences.

Visit esarom at ProSweets 2025

The entire esarom team looks forward to welcoming you to ProSweets 2025.

Visit booth H-038 in Hall 10.1 and taste the latest product concepts, including the taste experiences of "Create your own biscuit". The esarom experts are happy to help you.

Taste and discover the incredible world of flavours - with your "partner in taste". 🏠



About esarom

esarom is one of the leading suppliers of raw materials, flavours and ingredients for the beverage and food industry around the world. Together with partners and customers, esarom develops concepts that provide unique taste experiences and moments of joy.

www.esarom.com

SOREN: fully automatic food production processes

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

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

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

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

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





and construction of the electrical and automation components.

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

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

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

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

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

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

www.soren.it



ProSweets Cologne 2025: sustainable packaging as the key to combatting food waste

The “Sweet Week” comprising of ProSweets Cologne and ISM, which brings the sweets and snacks producers together with the suppliers, is taking place from 2 to 5 February 2025.

ProSweets Cologne is the top address for all sweets and snacks producers, who want to organise their packaging processes more environmentally-friendly, more economically and thus more contemporarily. Around 250 exhibitors will inform the visitors on-site at the Cologne fair grounds about their product line-ups in this section, including PAPACKS Sales GmbH from Germany, Kreatif Kulu San ve Tic A.S. from Turkey or VRH Industries LLC from the USA. Here the focus also lies on the role of sustain-

nable and recyclable packaging to combat food waste.

From hard caramels, jelly babies, chocolate and liquorice, through to pretzels, gluten-free, vegan and fat-reduced snacks - today's sweets and

snacks market is as diversified as the trends that drive it. Even beyond the most important seasonal occasions like carnival, Easter, Halloween or Christmas, the brightly packed products entice the customers to buy. A glance at the shelves in the super-



market shows: Brand names and the trade are increasingly opting for sustainable packaging, whether in the form of recyclable materials or by dispensing with plastic.

Mono-materials: recyclable but demanding

The latest innovations include cardboard packaging that completely does without glue as well as cardboard monofilm hybrid solutions, which allow the use of plastic to be reduced considerably. This is accompanied by intelligent packaging design, which leads to a smaller volume. This enables more and also lighter packaging to be stacked, stored and transported, which reduces the energy requirement for transportation and cooling.

With regards to sustainability, above all laminates are problematic, because they are heavy or not at all separable and can thus not be reused. As an alternative, PP and PE-based mono-materials or paper-based packaging materials are popular - a trend that is reflected at ProSweets Cologne. They are said to display better recyclability. For example, they are suitable for the production

of stand-up pouches with or without a reclosure system for sweet and savoury snacks. However, during the packaging process they are more challenging than conventional film structures. They tear more easily, are more difficult to seal or the folding properties are not as good. Hence, technological adaptations are required that allow the sweets producers to adjust their machines per plug-and-play thanks to existing retrofit options. This allows them to switch between conventional and recyclable films easily and thus position themselves optimally on the market.

Seamless change-over to sustainable packaging

For instance, thanks to the geometry of new forming shoulders that are adapted to suit the packaging material there is no longer any danger that the paper creases or tears while making a tubular bag. Visitors can watch tubular bag machines and cartoners, which together enable the primary and secondary packaging of chocolate bars using paper-based materials, live in action at ProSweets Cologne. The cartons are assembled without the use of hot glue. The implementation of new technologies that

allow ultrasonic welding is an exciting theme at the fair grounds. The welding method is particularly suitable for recyclable tubular bags made from monofilms or paper-based films - this enables sweets producers a seamless change-over to sustainable packaging while ensuring optimum product protection.

Packaging accompanies sweets and snacks along the entire logistics chain. They retain the shape, colour and haptics of the products - and thus their attractive appearance at the point of sale. Here recyclable and resource-saving packaging is increasingly stealing the show from conventional concepts. The exhibitors of ProSweets Cologne are not only reacting to this trend with solutions that satisfy the sustainability demands, but which also optimally protect the packaged product and thus reduce food waste down to a minimum.

Solutions to combat food waste

And not without good reason: Because around one third of all food produced worldwide is wasted. The waste takes place along all stages of the value chain and is largely due to food spoilage. Around 59 million tons of



food is wasted every year in the EU alone - that corresponds to 131 kilogrammes per person. Packaging plays an important role in solving this problem. It contributes towards reducing the environmental impacts of the food industry by protecting the products against damages caused in transit, guaranteeing fast delivery to the consumers and extending the shelf life.

On average, the packaging is only responsible for around three to 3.5 percent of the climate impact of foodstuffs. The remaining 97 percent occurs during the production, the transportation and disposal of food waste. This is the conclusion the research project "STOP waste – SAVE food" came to. The project compared the environmental impact of packaged food. Needs-based, single-serve packaging – for instance packaging for small-sized sweets in appropriate portion sizes – is a further option to reduce food waste. However, this is only possible if the packaging can be filled without any quality loss. The packaging machine builders are offering the sweets and snacks producers innovative technologies to support them in preparing for these market conditions and in remaining competitive.

Gentle handling protects against breakage

This is realised among others by pick-and-place robots, which play an increasingly more important role in the packaging lines in the course of the ongoing digitalisation and automation. They pick up the sweets and place them in trays, cartons or thermoformed trays with millimetre precision. A continually gentle handling and portioning is indispensable particularly when processing sensitive products like biscuits or crackers to protect these against mechanical stress or breakage – and thus minimise the waste. Intelligent pick-and-place technology and particularly gently operating feed modules ensure a continual synchronisation of the products even at the highest speed and thus contribute towards a reliable process. Because ultimately practically every unplanned stoppage means that the discharged products can no longer be sold. With a view to ProSweets Cologne, it becomes clear that sustainability doesn't stop at environmentally-friendly materials.

ProSweets Cologne as Europe's leading content platform

In addition to the demonstrations at the stands, ProSweets Cologne 2025 is presenting itself as Europe's

leading content platform for the suppliers of the sweets and snacks industry. With a first-class specialised programme on the Expert Stage and Sweet Week -Talks & Tasting Stage, it presents solutions and future-oriented examples of best practice for the current challenges of the industry, such as the rising costs for raw materials and energy, high personnel costs, a lack in skilled labour and the slow rate of digitalisation of the production processes.

Furthermore, a special highlight is the Sweet Week Production Summit that is being organised for the first time and which brings production managers, CEOs and owners of the production companies exhibiting at ISM together with the supplier industry (exhibitors of ProSweets Cologne) in a targeted manner. First-class examples of best practice on the implementation of AI tools for a cost-efficient and future-proof production will be showcased here. Three-minute pitch sessions of the supplier industry by ProSweets Cologne exhibitors will also be held here followed by a matchmaking forum in the Networking Area to promote concrete solutions and business relations. 🏠

www.prosweets.com



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

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

A Diverse Portfolio

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

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

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

Quality and Innovation

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

Sustainable Sourcing: Empowering Local Farmers

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

Market Presence

With 30% of its market in Kosovo, Extra Fruit

make Your Every
Occasion Sweet.

Premium Taste

100%
natural

APPLE
Filling
professional

FOREST
Filling
professional

CHERRY
Filling
professional

HQ HIGHT QUALITY
BAKED PRODUCT

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

Challenges and Future Prospects

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

Conclusion

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

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

www.extrafruitfillings.com

The smoothest spread
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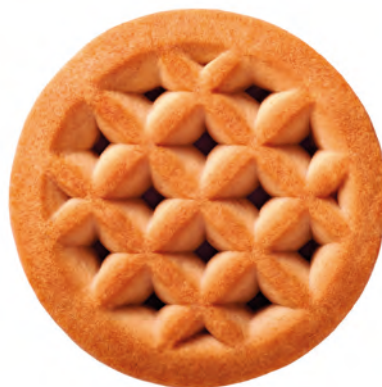
SILVESTRI
INDUSTRIAL MIXERS FOR BAKERY

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

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

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





HSM Horizontal Mixer

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

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

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

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

HDZ Horizontal Mixer

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

VKS Vertical Mixer

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

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

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

www.impastatrici-silvestri.it



The sustainability in food packaging: new challenges and innovative solutions

by **M.H. MATERIAL HANDLING**

In today's world, **sustainability has become an essential priority for companies**, especially in the food sector. Consumers are increasingly aware of and attentive to the environmental impact of the products they purchase, pushing manufacturers to seek more eco-friendly and innovative solutions. However, when it comes to food packaging, the issue becomes more complex. It is not enough to choose new eco-friendly materials; **it is crucial to find the right balance between sustainability, safety, and food preservation.**

In recent years, the use of paper as a packaging material has grown significantly, driven by consumers' heightened **environmental awareness** and increasingly stringent regulations that encourage the adoption of more sustainable solutions, thereby **reducing or eliminating the use of plastic.**

However, this transition is not without challenges, especially when comparing the properties of paper to those of plastic. **Paper performs well in secondary packaging**, but when it comes to directly protecting food, some issues arise. It does not provide the same level of moisture and grease protection as plastic, forcing many companies to combine paper with plastic or aluminum materials, making the packa-



ging less recyclable. To avoid this problem, many manufacturers produce **single-material packaging** using polymers with minimal thickness. This results in fully recyclable packaging, but also extremely delicate and easily deformable products.

The most significant challenge in handling these packages, from a machinery perspective, is the manipulation or sorting of

the products. **M.H. Material Handling** has developed innovative solutions to address these challenges. For example, our **sorter systems** are devices that allow products traveling on a conveyor belt to be diverted reliably while preserving their integrity.

Among various sorting systems, the **Magic Sorter** by **M.H. Material Handling** has proven

to be extremely versatile for numerous applications, including food packaging. Its operating principle involves activating the movement of free-running spheres embedded in a modular plastic chain.

The action of these spheres, relative to the conveyor belt's movement, accelerates the product to **nearly double the nominal speed of the belt**.

This system enables the handling of even lightweight and extremely thin products, which could not be moved with traditional systems without risking the product getting stuck between the diverter wall and the conveyor belt's surface.

The **Intralox Active Integrated Motion™ (AIM™)** system represents an innovative solution for the delicate handling of

products in the food packaging sector. Utilizing modular plastic belts with pins integrated into the chain, activated by pneumatic switches, **AIM allows products to be moved without the risk of jamming**, even for very thin packages.

This technology is particularly suitable for applications requiring gentle product handling, such as fresh food packaging.

Additionally, **AIM enables the creation of sorters, 1-to-2 switches, and 2-to-1 or 3-to-1 mergers**, ensuring efficiency and safety.

The AIM platform is designed to operate in washdown environments, optimizing cleaning and sanitization processes, and reducing labor requirements.

M.H. Material Handling has developed a strong partnership with **Intralox**, lasting over a decade, allowing us to produce the **Active Integrated Motion™ (AIM™)** system under license.

In conclusion, sustainability in food packaging requires an integrated approach that considers not only the materials used but also the efficiency of sorting systems and the ability to adapt to new market challenges.

M.H. Material Handling will continue to invest in research and development to offer cutting-edge solutions that meet the needs of an ever-evolving market, always keeping environmental care and product quality at the forefront. 🏠

Visit:
mhmaterialhandling.com



SOTTORIVA: 80 years of excellence

When a company has 80 years of experience behind, every machine becomes a concentrate of quality and value.



In fact, this important milestone occurs in 2024: the historic company Sottoriva, founded in 1944 in Marano Vicentino (VI) Italy, is now a renowned manufacturing company that has proudly carried the Italian flag all around the world ever since.

It is a brand that over the years has become a quality synonymous of products and services offered to all its customers, grown from an artisanal business to a leading

role in the manufacturing of bakery machines and lines.

The passion for the "Art of Bakery" made the brothers Giuseppe and Claudio Sottoriva give life to what is now one of the world's leading companies for the production of machinery, semi-automatic and automatic lines, designed for both small and large bakery companies.

Sottoriva's range of machinery is totally designed and

manufactured in-house, in order to be able to guarantee its customers the highest possible quality and after-sales service, as well as proven durability over time. This is why Sottoriva products, constantly monitored at every stage of production, stand out for their safety, reliability and ease of use. The manufacturing unit, the heart of the company, avails itself of the collaboration of highly professional personnel, who take care of each single





product thanks to the support of the most modern technologies: from the Jgalileo management software to the three-dimensional CAD for mechanical and electronic design, to the CAM for the management of the software of computerized numerical control machines.

The wide range of products offered by Sottoriva varies from machines designed for small businesses, such as bakeries, pastry shops and pizzerias, which are well suited to a small but quality-conscious production, to customized automatic systems designed for large industrial companies.

Among the former, the iconic double arm mixers IBT, still manufactured in cast iron casting to guarantee extreme solidity and durability and the spiral mixers certainly deserve a mention.

Standing out among these is Sottoriva's latest addition, the Sintesi

+, a perfect combination of experience and innovation. Thanks to the new touch screen control panel, it can work both in manual and automatic mode, allowing you to memorise up to thirty recipes of eight phases each to manage mixing times, speed and any pauses.

However, it was in the second half of the 1990s that Sottoriva began to focus its attention not only on small bakeries but also on the large industries that were gaining a foothold in the bakery sector.

The emerging production needs require an increase in production in the shortest possible time, guaranteeing uniformity and consistency in the results: Sottoriva's technology thus shifts to automatic plants and lines, which today represent an essential part of the production.

Such as the Bread Line, the flagship

of the Sottoriva catalogue: a line for the production of loaves and baguettes, also available with tray loading system that can reach a maximum production of 4,500 pieces/hour.

One of the lines most appreciated by Sottoriva's customers is the Roll Line: a completely modular line designed for the production of hamburgers, finger rolls, hot dogs and stamped products, with a weight range from 20 g to 220 g and a maximum production of 15,000 pieces/hour at 6 rows. 🏠

Discover the full range of Sottoriva products at **www.sottoriva.com**



DIDAK INJECTION - your preferred partner for crates in the fruit & vegetables industry

Pioneering from the beginning.

Since the 1960s, Didak Injection has focused on production techniques for the injection moulding of Thermoplastics. We are the ultimate pioneer and market leader in this field in the Benelux. We are also expanding our role as a partner to companies in warehouse automation and intralogistics, reflecting our customers' needs.

From initial concept to production-ready design

We guide you every step of the way, from optimising functionality, quality and efficient production techniques to finding the right price/quality ratio. This includes the production of prototypes and the production of the actual moulds for plastic injection moulding. If you are already further in the product development process and have a

technical design ready, we can apply our product and production expertise to refine the product for both market and budgeting expectations.

100% sustainable production

At Didak Injection, sustainability is central. Our products are made with maximum recycled material and we achieve zero material waste.

But at Didak Injection, we also go one step further. Not only are our raw materials environmentally friendly, our production processes are also energy efficient and 100% CO2 neutral. This

is achieved thanks to our own solar panel park and the Belgian biomass power station, Albertstroom, which we have built next to our factory in 2017.

Innovative

At Didak Injection, we are constantly testing new raw materials and additives to optimise the properties of our clients products. This is how these products meet the highest expectations of our customers.

To ensure that our products meet all required functionalities, we visualise





them in their future environment and make a 3D print of the final product.

Euro standard crates for the fruit and vegetables industry

Our reusable plastic containers are specially designed for the transport and storage of fruit and vegetables. They comply with Euro standards for maximum pallet and truck compatibility and offer maximum hygiene, optimum cleanability, space-saving transport and storage solutions and perfect traceability (RFID & barcode).

Advantages of our crates for fruits and vegetables:

When it comes to packaging fruits and vegetables, the choice of packaging material is a critical decision.

Among the available options, plastic crates stand out as the long term sustainable choice.

4 key reasons why plastic crates are the superior packaging choice for fruits and vegetables.

1. Better for your product

Plastic crates are food safe. These crates do not transfer harmful residues or chemicals. This ensures that your fruits and vegetables remain untainted and safe for consumption.

In comparison to alternatives like cardboard boxes, plastic crates result in less damage to the fruits and vegetables.

2. Easy in transport and storage

Plastic crates are designed for easy stacking, maximizing space efficiency during both storage and transport. This stacking capability minimizes the risk of product damage during transit and helps reduce transportation costs. They can handle temperatures below 0°C, making them perfect for cold storage.

3. Conservation of precious raw materials

Plastic crates that circulate in a pool system can be easily sorted out and recycled, achieving nearly 100% recyclability. They are often in circulation for a more extended period (up to 15 years) compared to cardboard boxes, which are usually single-use. This means fewer crates are produced and disposed of, reducing the environmental impact.

4. Eco-friendly production: plastic crates pave the way for sustainability

The production of plastic crates is generally associated with lower gas emissions and energy costs when compared to alternatives like cardboard boxes. This eco-friendly aspect of plastic crates aligns with sustainability goals and environmentally conscious practices.

Would you like more information?

At Didak Injection, you will find a wide selection of plastic crates, both standard and custom-made. In different colours, nestable or collapsible, with various perforations to ensure air can continue to circulate.

Contact us at **info@didak.eu** or visit our booth **(C-40, Hall 27)** at **Fruit Logistica.** 🏠

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Cama Group is a leading supplier of advanced secondary packaging systems in the bakery industry, continuously investing in innovative solutions. www.camagroup.com - sales@camagroup.com



Thinking outside the box for packaging concepts and inside the box for packaging success

CAMA is a leading packaging technology company that has been supporting international customers – big and small – since 1981. Its core business is the design, engineering and production of high-technology secondary and tertiary packaging systems and complete turnkey lines for customers in both the food and non-food markets.

Spending 5% of its annual turnover on research and development has put it in a very capable position to conquer the world's most complex packaging challenges, with over 3,400 machines installed globally, many at multi-site installations for the world's biggest companies and consumer brands.



But Cama is also equally at home supporting smaller companies with their similarly challenging packaging issues.

With such a broad spread of technologies and a class-leading machine portfolio, Cama can deliver exactly what customers need, based on their precise product-and-packaging requirements.

For the bakery industry it can offer multiple secondary formats, including sleeves, hinged-lid boxes, car-

tons, display boxes, wraparound formats and RSC boxes. And for tertiary packaging it offers RSC, display boxes and wraparound formats.

Cama's significant R&D investment means its machine designs are rarely static, with improvements and technology transfer from other markets being quickly and efficiently incorporated into all future machine variants.

An example of a major recent innovation, which is set to gain signifi-





cant traction in the bakery industry, is the use of labels to replace flow wrapping.

Cama's new labelling technology can replace multi-pack flow wraps with labels that secure individual products in shelf-ready collations. Typical applications include individual cake bars, wafers, chocolate

bars, noodle packs or wet wipes, all of which can be secured together by a common shared label and then 'broken off' individually and used/consumed as required.

The primary packaging is still required to maintain product integrity, especially for baked goods, but the secondary stickers or labels use the

same chemical family as the primary packaging, which means they can be recycled in the same process.

This move to mono-material packaging is a major first step to making waste collection and recycling more effective. Another advantage of this approach is the flexibility it gives to branding and marketing as the sti-





ckers/labels can be printed on demand – even lineside – and easily tailored to discrete batches.

The reinforce the potential of this technology, Cama is currently developing a highly integrated turnkey packaging line for a large multinational customer that combines the ability to collate and package individual products into shelf-ready cases or as labelled multi packs into shipping cases. Not only does this solution handle multiple case styles, but its modular design flexibility means it can more easily adapt to available factory real estate.

Changeover is also tool-free and both packaging processes are highly optimized, ensuring that they do not compromise the speed of any upstream processes.

European markets will soon see the introduction of the Packaging and Packaging Waste Regulation (PPWVR) which will define staged requirements for recyclability, the use of recycled materials and overall waste reduction. This sustainability driven initiative

means that companies must ensure that their packaging is compliant with regulations.

But for many companies an overnight changeover to new materials, types and processes is simply not possible, which means they need technology that can adapt as the market evolves, including changeovers to more sustainable materials.

The legislation is also “loose” enough that individual companies can adopt and enforce the new legislation slightly differently, which means international machine suppliers must make sure that their technology can be adapted to serve different market requirements.

Although Gen Z and families with children are sold on the eco packaging message older generations are less inclined to purchase based on eco credentials. It's not that they won't buy products, they will if they are the same price or cheaper. At this stage, sustainability does not have a significant positive impact on sales.

When new materials are used, packaging-machine dynamics must

be tailored to suit the physics of the material. Not only do new eco materials require gentler handling, but the material properties can change from one supplier to the next.

Until these polymer formations have been widely perfected and distributed, it is up to the machine suppliers to give their customers the ability to fine tune packaging processes and machine dynamics. And this is not just for flow wraps, doypacks and other packaging formats are also heavily affected.

And when it comes to branding, Cama has a packaging design team that is second to none. With extensive experience across many industries and applications, it can bring the holistic approach that is needed to balance and enhance every single input that has an impact on the packaging process, such as physical features, functional capabilities, material types & volumes, sustainability, logistics, throughput, handling dynamics... this list goes on and on, but nothing can be discounted. 🏢

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50 Years of innovation and excellence: MARTINI packaging solutions

MARTINI's robust roots are based on technology and forward vision. After investing few years in design, manufacturing and installation for other firms in the packaging field, in 1973 Antonio decided to become entrepreneur and started-up MARTINI.

Despite being a visionary, the reality of well appreciated and recognized worldwide manufacturer of packaging machines has exceeded his biggest expectations.

More than 50 years are elapsed from inception and today his followers have always kept same positive spirit and look for new challenges. Technology first, but not only. Great team and cooperative attitude are main success' ingredients.

MARTINI[®]
weighing and packaging solutions

Innovation requires good listening availability, and curiosity: feedback of valuable customers is actively sought.

Innovation and research of new solutions are the daily mantra, targeting productivity, reliability, long lasting performance.

The company history tells of increasing customers' closeness and of granting continuous support also after the sale of the systems: new technologies like remote connectivity and enhanced reality tools allow to save time and reduce operational costs.

MARTINI brings weighing&packaging solutions to all those markets more concerned and demanding about energy saving and environmental sustainability.

Not less important is the focus on performance optimization of the systems to guarantee customers' investments return.

According to MARTINI, product and company reliability are driven by customer expectations, which are raising year after year, for a company dedicated to tailored weighing&packaging solutions.





The scope of supply is usually larger than delivering high productivity machines, since entire customer lay-out, the materials' flow and the full process are scrutinized to recommend the best alternatives.

The turn-key solutions are mostly appreciated, the reason for selecting MARTINI among several players.

2025 MARTINI's future program is to expand the current factory by doubling the production spaces, allowing the assembly of multiple production lines at the same time; objective to reduce the current production lead time.

In addition to the expansion of the factory, we are developing continuous movement double bottom machines

that are much more compact, easier to clean and with increasingly higher speeds.

The consultative approach and the international footprint of MARTINI have been further widened by Michela, second generation steering the company with endless energy and appreciated sense of responsibility.

Anyone can reach out on her, ready to talk to own people and to any party of any nationality: such respect of individuals along with business development focus have expanded company's reputation.

Entrust MARTINI for your weighing&packaging projects, all aspects will be handled with due care: a knowledgeable team will be at your side as a truly reliable partner. 🏢

More about at
www.martinisrl.com



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PERSPECTIVE

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



This PERSPECTIVE comprises three parts:

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



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

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

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

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

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

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



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



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

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

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

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

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

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

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

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

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

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

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

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

StAV's internal organisation comes up for discussion in a report by ILT Inspectorate¹ which audited the accounts for the year 2019. The report contains damning conclusions

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

The substantiation of the rates used by the StAV Foundation is also unclear, with sudden rate changes (/increases) of up to +1000% occurring in recent years². There are concerns about the [unsatisfactory substantiation of the proposed rates](#) and about the possibility that the Stichting StAV, after having been granted the General Binding Declaration (AVV) by the Minister, has a free hand for five years to implement substantial and unexpected rate increases.

The accountability of the Stichting StAV and the policy structure it funds is also negatively discussed in a recent study by the University of Utrecht³. It analyses for various product categories, including packaging, the extent to which collection and recycling takes place in a transparent manner, with an unambiguous allocation of the various responsibilities. [The situation for the packaging sector is outlined as unfathomable](#).

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

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

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

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

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

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

³ studenttheses.uu.nl/handle/20.500.12932/518



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

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

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

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

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

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

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

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

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

3. Policy recommendations for the year 2023 and beyond

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

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



Gouda, 14 December 2022
NVC NETHERLANDS PACKAGING CENTRE

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PREO: 85 years of history that made history

85 years of long history, within which PREO has always stood out for the strong spirit of innovation and the technology of its products. Since its first steps in the high-precision mechanical industry, PREO has been an important point of reference worldwide.

The early 90s, an important date for the history of PREO, gave rise to the production of hot gluing systems, where the company redefined the standards in the "conception" and construction of the first systems, which were characterized by high-performance technologies and innovation that marked a historic turning point in the sector.

PREO was the first company on the market to produce gluers which over time have become true "classics". It is known as history that the first LCD



PREO is therefore pleased to announce and present the new line of Vela hot-melt adhesive systems!

The new gluers not only represent a step forward in adhesive application technology, but also offer several advanced features, designed to improve productivity and versatility. Vela has a light and compact structure, which facilitates transport and installation even in the smallest workspaces.

Attractive design

One of the most distinctive aspects of Vela is obviously its unique, innovative and elegant design. PREO paid particular attention to creating a machine that not only excelled in terms of technical specifications, but was also aesthetically pleasing and functional.

display was controlled via a rotary switch and was introduced for the first time in a gluing system. Afterwards, a few years later, the "Full Touch" version was made with a 7" display was introduced.

A further innovation brought by PREO to the world of hot-melt systems was the introduction of the design, which became a constant in all its products and marked a small but great revolution in the sector, also providing a stimulus to competition so that hot-melt systems were not just anonymous "metal boxes".

A new chapter

PREO wanted to amaze and rewrite all the rules this year by launching a new series of hot-melt systems on the market that have the characteristics to become a milestone and a point of reference in the global panorama of hot-melt systems.



The combination of high quality materials, modern lines and attention to detail in the design demonstrate PREO's commitment to providing products that combine aesthetics and functionality, offering a superior user experience to its customers.

Modularity, flexibility and versatility

Another key feature of Vela is its extraordinary modularity thanks to a system that allows flexibility and customization based on the specific needs of each customer.

The facilitated installation thanks to the plug & play connections and its easily interchangeable modules make Vela the perfect and most suitable system for different applications and types of gluing.

Compatibility

An additional advantage of Vela is its compatibility with other existing systems. PREO has designed this machine to easily integrate with a wide range of systems and equipment already installed in companies' production processes so that they can upgrade their production lines without the need for expensive replacements or radical modifications.

Eco-sustainability

With the launch of Vela, PREO takes a further step towards environmental sustainability. The new machine is equipped with an isolation that significantly improves the insulation system. This technological improvement, combined with a sophisticated thermoregulation algorithm of the new electronics installed, not only increases the energy efficiency of the machine, reducing energy consumption, but also contributes to reducing the environmental impact of the entire gluing process.

The external insulation keeps the internal temperature constant, reducing heat loss and ensuring a more efficient operation. This eco-sustainable approach reflects PREO's commitment



to developing solutions that not only meet customers' production needs, but also respect the environment, contributing to the reduction of carbon emissions.

Industry 4.0

Every part of the Vela melter has been technologically improved to offer superior performance, as well as more precise control of the gluing process. The new generation of components used in Vela, starting from the brand new 7" capacitive touch display, ensures uniform heat distribution, reducing heating times and improving the quality of the final product.

Vela is equipped with an advanced technology that facilitates global interconnection. This allows the machine to communicate with other devices

and management systems, allowing real-time remote monitoring and control.

The future

With Vela, PREO confirms its leading role in the market, offering high-quality technological tools that meet the most demanding expectations, support the growth and innovation of client companies, promote sustainable practices and ensure efficient integration with existing technologies. The combination of innovative design, modularity, sustainability, compatibility and advanced interconnection makes Vela an ideal choice for companies looking for cutting-edge hot gluing solutions. 🏢

www.preo.it

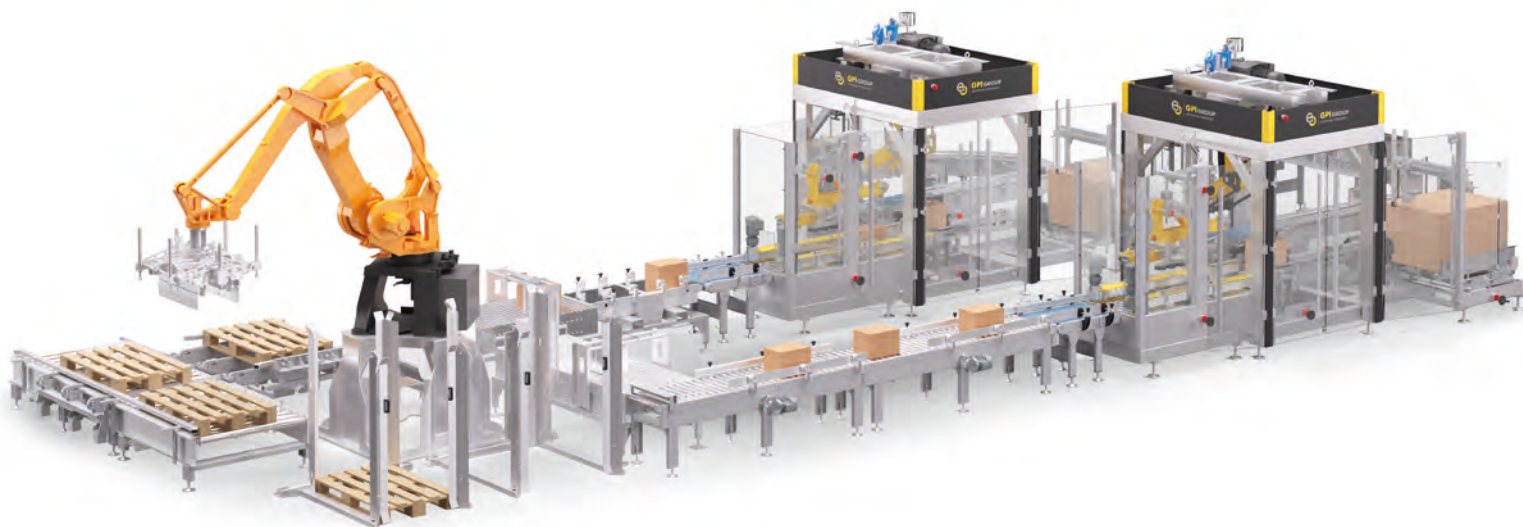
GPI, the extent of success in the food industry

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 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 & juice, frozen and dry food, and pet food.

The demand for automation in end-of-line packaging processes is growing, such as pouches,

doypack, flowpack, bags, sachets, alu-trays, and thermoformed trays, in different formats and materials.

It is also worth remembering the most appreciated and unquestionable advantage of the pouches: moderate logistic expenses, easy disposability for end consumers thanks to small volumes, and sustainability deriving from low carbon footprint: energy cost per each package is lower and footprint minimal.

Environmental awareness sharing continuous innovation to be on the frontline of packaging evolution,

which needs fast and constant study to safely handle the most diverse types of packaging.

Such teamwork also involves all the company's co-operators in an environment that focuses on innovation, full customization and reliability, values that blend with GPI's passion and well-established experience. 🏢

Visit:
www.gpindustries.eu



Protecting your products SINCE 1991

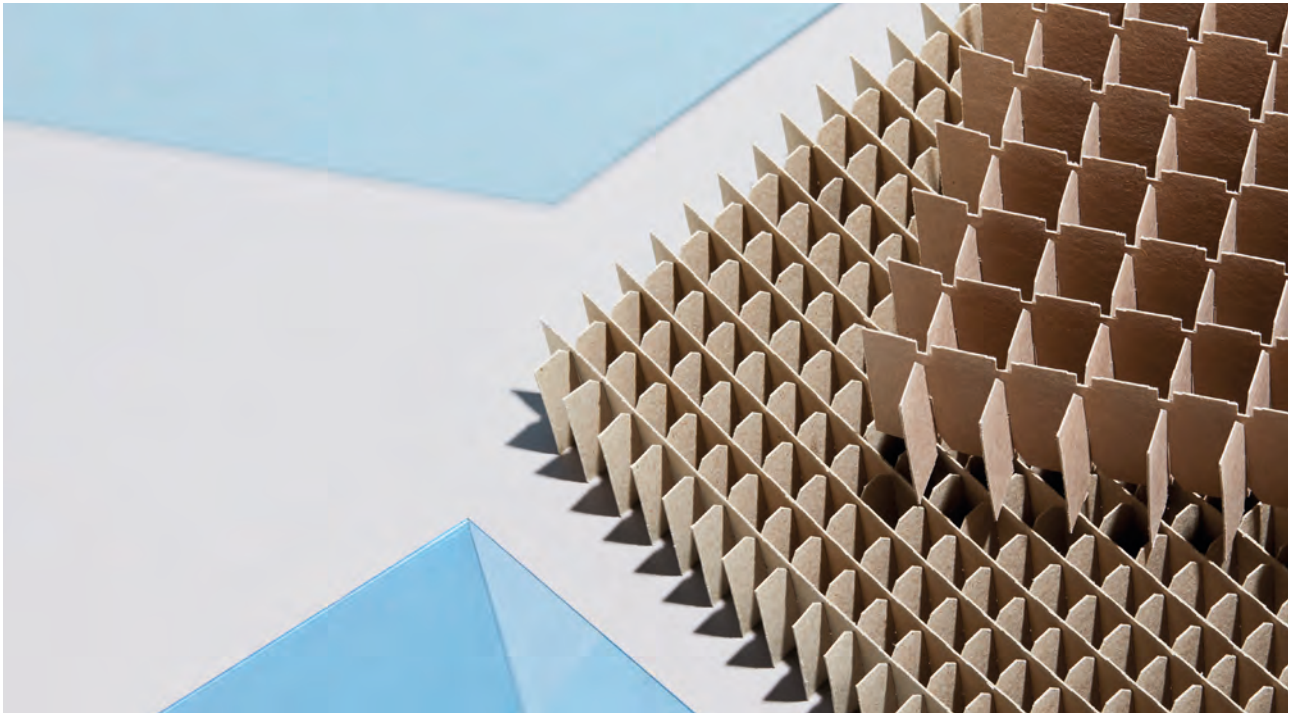
It was 1991 when Walter, Maria Grazia, and Davide started and shaped their project of manufacturing beehives and separators. Back then, the idea of offering the market that particular support for protecting products being shipped worldwide wasn't very widespread, but it immediately received a positive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

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

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

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





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

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

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

www.alveare.com



FIORINI INTERNATIONAL: the partner for sustainable paper packaging solutions

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

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

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

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

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

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

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

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

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

www.fiorinint.com



FIORINI INTERNATIONAL

PAPER SUSTAINABLE
packaging











TECAU: innovation and quality in meat processing machinery

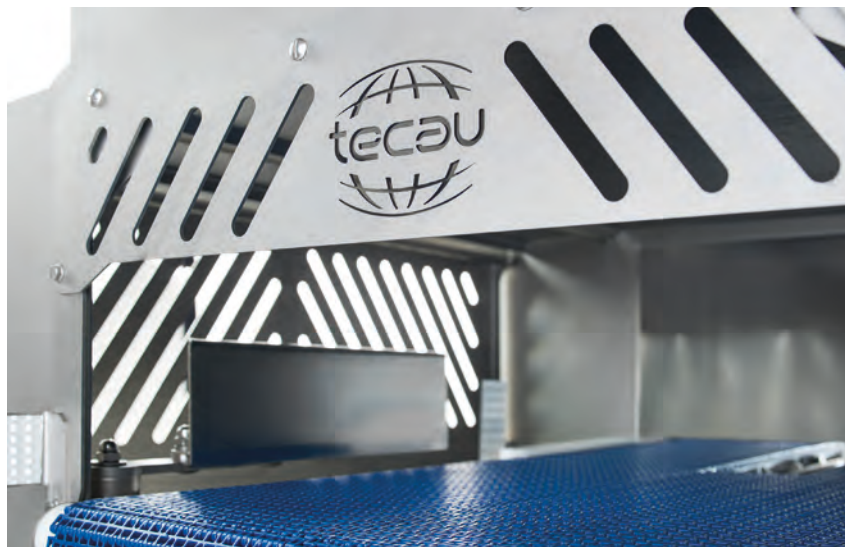
In the food industry, automation and optimization of production processes are essential to ensuring competitiveness.

TECAU, a company based in Reggio Emilia, has established itself as a leader in the development of industrial machinery for processing ham and cured meats, thanks to its constant commitment to innovation and quality. This philosophy has led to the creation of custom-made technological solutions capable of improving customers' efficiency and profitability.

By collaborating with leading food companies, TECAU has developed machinery that optimizes every stage of production, reducing time and automating processes.

Designed and CE certified in Europe, these products comply with the strictest regulations.

Another strength is the technical service, which ensures rapid intervention to resolve any issues, minimizing downtime. Post-sales



support and maintenance guarantee the proper functioning and continuous updating of machinery, extending their operational life.

TECAU also stands out for its ability to modernize and transform existing plants, offering customized

solutions to improve production times and costs. In an evolving industry, the company positions itself as a reliable partner, putting into practice the values of innovation and quality that guide every project. 🏠

www.tecausrl.com



“MUESLI AND SNACKS: BALANCING HEALTH AND SENSORY INNOVATION”

Muesli and healthy snacks have carved out a prominent place in modern eating habits, catering to a growing demand for foods that combine taste, convenience, and health benefits.

The challenge for producers today is to offer products that are not only functional but also capable of delivering a unique sensory experience. Innovation and technology play a crucial role in this evolution, redefining the standards of the sector.

One of the most intriguing aspects of contemporary muesli is the variety of ingredients used. From whole grains to ancient seeds, from dried fruits to superfoods like goji berries or chia seeds, every component is selected not only for its nutritional value but also for



by [Walter Konrad](#)





its ability to enhance the texture and flavor of the final product. The combination of crunchy, soft, and creamy elements creates a multisensory experience that makes these snacks more satisfying.

Production technologies are helping to improve both the quality and sustainability of muesli. Advanced roasting systems, for example, can enhance the flavor of ingredients without adding sugar or fat. At the same time, precision cutting and mixing machines ensure an even distribution of ingredients, improving the product's consistency.

Another significant trend is the integration of functional ingredients, such as plant-based proteins, prebiotic fibers, or antioxidants. These components not only cater to the needs of health-conscious consumers but also expand the market to specific categories, such as athletes or people with particular dietary requirements. Research and development in this field are leading to increasingly sophisticated solutions, such as muesli bars enriched with collagen for skin care or snacks with probiotics for gut health.

Packaging is another area of innovation. Single-serve packages designed for on-the-go consumption, recyclable or biodegradable materials, and eye-catching designs are now essential elements for successful products. Furthermore, many companies are investing in packa-

ging that preserves the freshness and crunchiness of muesli, enhancing the consumer experience.

Finally, sustainability remains a central focus. From choosing ingredients sourced from ethical and organic supply chains to optimizing production processes to reduce waste, muesli represents one of the most iconic snacks of responsible consumption. As the industry continues to innovate, one thing is certain: muesli and healthy snacks are no longer just a niche choice but an essential part of the modern diet, capable of combining health, taste, and respect for the environment.



Stainless steel pallet trucks and stackers by BADA: quality, reliability, and safety

Why choose BADA stainless steel pallet trucks and stackers?

BADA, a leading company in the production of high-quality pallet trucks and stackers, offers a comprehensive range of stainless steel models designed to meet the specific needs of the food industries.

Stainless steel provides unparalleled resistance to corrosion, stains, and wear, making it the ideal choice for heavy-duty use in aggressive environments with high hygiene standards. BADA's stainless steel pallet trucks and stackers ensure significantly longer service life compared to standard steel models, offering a secure and profitable investment over time. The smooth, non-po-

rous surface of stainless steel facilitates cleaning and sanitization, making BADA pallet trucks and stackers perfect for environments with strict hygiene protocols. The ability to thoroughly wash with water and aggressive detergents without risking damage to the machinery allows for high standards of cleanliness and prevents the proliferation of bacteria and pathogens.

BADA places maximum emphasis on the reliability and safety of its products. The stainless steel pallet trucks and stackers are built with high-quality components and subjected to rigorous testing to ensure flawless operation even under intense working conditions. BADA designs its stainless steel pallet trucks and stackers with great attention to ergonomics to minimize operator fatigue and





maximize productivity. The ergonomic handle, intuitive control levers, and optimal component layout reduce physical effort and improve posture during use, promoting safer and more comfortable work.

In a context where hygiene and safety are of primary importance,

the use of equipment made of stainless steel represents a strategic and necessary choice. BADA Material Handling, with its proven experience and dedication to quality, stands out as a reliable leader in this field. Thanks to stainless steel, BADA pallet trucks and stackers not only last longer but also maintain an optimal level

of performance over time. This resistance to corrosion ensures that surfaces remain intact and uncontaminated, thus protecting food products from any risk.

The quality of BADA Material Handling's stainless steel products represents a winning combination of corrosion resistance, ease of cleaning and robustness.



These characteristics make them ideal for the food industry, where reliability and compliance with hygiene standards are of vital importance. BADA Material Handling is committed to providing solutions that not only meet but exceed the sector's expectations, guaranteeing products that contribute to the safety and efficiency of food operations. Choose BADA stainless steel pallet trucks and stackers for maximum reliability, safety, and durability over time. Contact us now by emailing info@badamh.com or visiting our new website at

badamh.com 🏠

Tosca expands european operations with new service centre in Ingolstadt, Germany

Tosca, a global leader in reusable packaging solutions, has opened a new, state-of-the-art service centre in Ingolstadt, Germany. This downstream-focused facility, equipped with solar panels for sustainable energy usage and advanced technology capabilities, is designed to support Germany's largest retailers with efficient, data-driven services.



Marco Gonzalez, Managing Director for Central Europe at Tosca



Solutions purpose-built to unlock value across the supply chain

Tosca's expert, custom-fit reusable packaging and pooling solutions unlock value and sustainability at every step of its customers' supply chain. With the largest selection of 100% recyclable, reusable plastic packaging in the market and in-house R&D capabilities, it offers solutions purpose-built to eliminate food, labour, and transportation waste while upholding high-quality standards, safeguarding against product damage and contamination. It manages its customers' logistics seamlessly, streamlining their

supply chain, simplifying maintenance, optimising space and enhancing efficiency.

The company's commitment to sustainable business practices, ethical and social responsibility has been recognised with the prestigious EcoVadis Gold Award for its sustainability initiatives in Europe and the UK. The award places Tosca in the top 5% of companies assessed, solidifying its position as a sustainability leader.

"We're excited to unveil our newest service centre in Ingolstadt, a testament to our ongoing commitment to delivering exceptional service and value to our customers," said Marco Gonzalez, Managing Director for Central Europe at Tosca.

"This expansion highlights our ability to adapt quickly to market demands, as well as our dedication to growth in reusable plastic packaging solutions across Europe."



Close to the customer with an extensive service centre footprint

The opening of the Ingolstadt service centre marks a significant expansion of Tosca's footprint in Europe. With a total area of approximately 2,700 m², the centre is strategically positioned to cater to the growing demand for Tosca's innovative reusable plastic products and pooling services in the region. With the addition of the Ingolstadt centre, Tosca currently operates 43 service centres across Europe.

Driven by the increasing business in plastic half pallet operations, the decision to establish the Ingolstadt centre underscores Tosca's dedication to supporting its downstream customers across Europe. By optimising operations and reducing transport costs, the new centre will enhance efficiency while facilitating further growth in the region. Importantly, the centre is positioned to serve Tosca's largest downstream customer in Central Europe and one of its key suppliers.

Notably, Tosca achieved an impressive lead time of just four months from the start of site search to operational readiness, showcasing the company's agility and collaborative working across all departments.

Advanced technologies for operational excellence

Ingolstadt is equipped with advanced technologies, including RFID gates, scanning equipment, and automation systems. These innovations ensure optimal data accuracy and provide customers with deep insights into their supply chain performance, underscoring Tosca's commitment to future-proofing supply chains. This technology enables Tosca to increase the efficiency and accuracy of their customers' supply chains, driving growth, operational excellence and sustainability.

In August/September, Tosca will install a fully automated wash line at their site, including a conveyor reader on the wash line to automatically update asset status and monitor perfor-

mance. These investments highlight Tosca's commitment to enhancing operational efficiency and providing their customers with superior supply chain solutions.

Investing in Continued Growth

As Tosca continues to solidify its presence in the European market, the opening of the Ingolstadt service centre represents a significant milestone in the company's journey towards continued growth and innovation. 🏢

www.tosca ltd.com



C&G, PLANTS for the treatment of industrial wastewater

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

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

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

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

pharmaceutical, cosmetic and food industries.

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

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

www.cgdepur.it

C&G s.r.l.
SOCIO FONDATORE UNIAQUA



Equipment for oenology

Enomet Impianti S.r.l. has been on the market since 1996 and mainly focuses on designing and manufacturing machinery for the wine sector. The company consists of a team of 15 people, including several qualified technicians. It operates both in Italy and abroad, developing complete winery projects and handling both the architectural and technological aspects. It offers innovative systems, supported by various patents and a staff with 40 years of industry experience.

In particular, the company's activities center on research and development of new technologies, the design of machinery and processing lines, and the production and marketing of enological equipment such as:

- Destemmers-crushers and sorting lines
- Membrane presses
- Must clarification systems
- Rotary Vacuum Filters
- Diatomaceous Earth Filters
- Plate Filters
- Crossflow Filters
- Reverse Osmosis
- Tartaric stabilization systems
- Refrigeration units
- Heat exchangers
- Electrical panels for fermentation temperature control
- Refrigeration plates
- Systems for sparkling and semi-sparkling wine
- Beer systems
- Nitrogen generators and systems
- CO2 recovery systems
- Bottling lines of all types
- Pumps of various types
- Stainless steel tanks
- Concrete tanks
- Barriques, casks, and related accessories
- Stainless steel piping and fittings

ENOMET
IMPIANTI ENOLOGICI

All phases of Enomet's activity, from design to production, are primarily managed by the company's in-house technical department, which may consult with external qualified professionals if needed.

Even when external contractors are involved in installing the systems, Enomet's technicians always oversee the work directly.

Enomet also provides both in-house and off-site technical support and can carry out maintenance and repairs—within Italy and abroad—even on machinery not manufactured by the company, subject to prior inspection. 🏛️

www.enomet.it



DIZIINOXA: production lines, equipment and tanks for industry

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

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







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

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

DIZIOINOXA, strong of its 50 years of manufacturing experience,

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

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

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

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

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

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

www.dizioinnox.net



From small beginnings to industry leadership

At Blends Flavours & Colours Ltd., family has always been at the heart of what we do. In just 25 years, we've grown from a small family-run bakery to one of the UK's leading manufacturers in the food and beverage industry. Today, with over 130 incredible colleagues, two manufacturing sites spanning across 100,000 square feet, and partnerships with some of the biggest names in the business, our journey has been truly special.

But this isn't just a story about growth. It's about the people, the passion, and the commitment that make Blends what it is today.

It all started with family

Back in the early days, we were a small bakery with big dreams. Built on hard work, creativity, and a commitment to quality. Fast-forward 25

years, and while we've grown, that family spirit is still at the core of everything we do.

Today, we're proud to be a trusted partner to household names like AU Vodka, PRIME, Vow Nutrition, Aldi, Lidl and Double Dutch. But no matter how big we've gotten, we haven't forgotten where we started.

Creating flavours, building dreams

One of the things that sets Blends apart is our in-house New Product Development (NPD) team. They're the creative minds behind more than 5,000 bespoke flavours we've developed over the years.

From fruity favourites like apple to exciting options like yuzu, our team works hand-in-hand with our customers to bring their ideas to life. And it's not just about flavours! We're also

experts in creating colours that help products stand out. Whether it's a vibrant orange for a soft drink or a delicate pastel shade for a bakery treat, we love helping brands make their vision a reality.

Ingredients that matter

When it comes to the essentials, we don't cut corners. We're one of the UK's leading suppliers of high-quality ingredients, and we take that responsibility seriously. Whether it's for beverages, bakery, confectionery, dairy, or sports nutrition, we're here to provide the building blocks for products that people love.

State-of-the-art manufacturing

Over the years, we've invested in technology to make sure we can deliver for our customers at the highest level. In 2019, we installed our first



Photo of Krones Canning Line at Blends Flavours & Colours Limited in Liverpool, UK.



Photo of Team Blends winning a "Team of the Year 2024" award for their driven family-like culture at Insider Media Awards.

canning line, and since then, we've produced more than 40 million cans of beverages. Our state-of-the-art Kronen canning line, based in Knowsley, Liverpool, can produce up to 19,200 cans per hour, helping us get products to market quickly and efficiently across soft drinks, RTD alcohol and sports drink categories.

We're just as proud of our bottling line, which has produced over 15 million bottles to date. Whether it's filling drinks, at home baking flavours or coffee syrups we handle every step with care, ensuring the finished product is something we're proud to put our name to.

But behind all the technology, it's our people who make the real difference. From the production line to the office, our team works together to deliver the best for our customers (and have fun while doing it!).

From family values to big achievements

Even as we've grown, we've stayed

true to the values we were built on: quality, trust, and putting people first. It's these values that have earned us recognition over the years, including awards like Excellence in Manufacturing 2023, Business Transformation Award 2023, Team of the Year Award 2024 and Business of the Year 2019.

We're also proud to hold certifications that reflect our commitment to quality and safety, including **BRCGS Food Safety, Kosher (Manchester Beth Din)**, and **RSPO (Certified Sustainable Palm Oil)**. Being part of the **British Soft Drinks Association** helps us stay ahead of trends and regulations, ensuring we're always delivering the best for our customers and helping our customers produce halal-compliant drinks.

Helping brands succeed

At Blends, we see ourselves as more than just a supplier - we're a partner. Whether it's working with start-ups to bring their first product to market or

supporting established brands or retailers to create their next bestseller, we're here to help every step of the way!

Our turnkey solution makes the journey simple. From developing unique flavours to sourcing the best ingredients, creating bespoke colours, and bottling or canning the final product, we take care of it all. It's a service we're proud of, and one that's helped hundreds of brands launch successful products over the years.

To expand our capabilities and use what we've learned with our fantastic clients, we're also in the process of creating our next bestsellers: Dolcetto (a zero sugar and zero calorie coffee-syrup brand) and Vitalife (vitamin-infused and lion'mane enriched sparkling water helping you feel better mentally and physically).

The heart of blends

What makes Blends truly special isn't just what we do, but how we do it. As a family-owned business, we've al-



Photo of Team Blends featured in the Gulfood Manufacturing 2024 newspaper during their business exhibition in Dubai, UAE.

ways believed in the power of people. Whether it's the trust we've built with our customers or the culture we've created for our team, relationships are at the heart of everything we do.

We're proud to have a team of over 130 talented individuals who bring passion, creativity, and dedication to their work every single day. And as we look to the future, we're excited to

keep growing, innovating, and helping our customers succeed!

The future of our family business

As we celebrate 25 years of Blends, we're more excited than ever about what's ahead.

With new technologies, innovative ideas, and the same family-focused values that have guided us from the

start, we're ready to take on the future.

From humble beginnings to helping some of the biggest brands in the world, our journey is proof that when you combine passion, people, and a commitment to quality, anything is possible. Here's to the next 25 years! 🏛️

www.blendsltd.co.uk



If you are looking for flavours, canned or bottled drinks, contract pack or syrups, contact **sales@blendsltd.co.uk** and we'll help you bring your product to life!

ZACMI - Global customer base demands global support

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

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

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

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

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





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

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

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

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

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

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

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

www.zacmi.com/en/after-sales/

ZACMi®
FOOD & BEVERAGE PLANTS



PIRAMIDE SRL: innovation, sustainability, and new solutions for enological hygiene

Since 1991, Piramide Srl has been a reliable and innovative partner for the Italian winemaking industry, representing Re-alco, a Belgian leader in enzymatic biotechnology, exclusively. Piramide's mission is to bring advanced, effective, and sustainable hygiene solutions to Italian wineries, raising production standards while reducing environmental impact.

At the heart of this mission is the new ENZYWINE product line, especially ENZYWINE L, designed to efficiently and sustainably meet the daily cleaning needs of the winemaking industry.

ENZYWINE L: daily efficiency and savings for wineries

ENZYWINE L is a true innovation in everyday cleaning for wineries.

This liquid enzymatic detergent is formulated to deliver deep and consistent cleaning for bottling lines and microfiltration systems, ensuring not only the removal of organic residues but also significant water and energy savings.

ENZYWINE L's formula enables effective cleaning at low temperatures (45-55°C), optimizing energy consumption and reducing rinsing times thanks to its easy-to-remove composition, achieving tested water savings of up to 25%.

Through its specific enzymatic action, ENZYWINE L maintains clean surfaces without the use of aggressive chemicals, preserving equipment quality and contributing to the sustainability of daily operations.



This product also stands out for its biodegradability, reducing the overall environmental impact of hygiene practices in wineries and showcasing how Piramide combines innovation with ecological responsibility.

Other ENZYWINE products for comprehensive cleaning

In addition to ENZYWINE L, Piramide's ENZYWINE line includes specific solutions for particular cleaning and sanitization needs, ensuring im-

peccable hygiene at every stage of the winemaking process. Key products include:

- ENZYWINE R10: Ideal for restoring membranes up to 98%, this detergent is designed for filtration and bottling lines, optimizing equipment productivity and reducing maintenance requirements. It offers superior performance while maintaining sustainability thanks to its biodegradable composition.





Often invisible, biofilms are created by accumulations of bacteria and yeasts protected by a challenging organic matrix.

- **ENZYWINE W10:** Specially formulated to remove clogs caused by critical organic molecules, ENZYWINE W10 is ideal for situations requiring deep, targeted cleaning. Its advanced formula enhances productivity by 10-20%, minimizing machine downtime.

BIOREM® 3G: Advanced Solution Against Biofilms

Piramide goes beyond everyday cleaning with its BIOREM® 3G line, offering an exceptional solution in the fight against biofilms, one of the main sources of contamination in the wine-making industry.

Using highly specific patented enzymes, BIOREM® 3G can hydrolyze the protective matrix of biofilms, exposing microorganisms and making them vulnerable to biocides.

This treatment is essential for ensuring deep surface cleaning and microbio-





logical safety in winemaking, drastically reducing contamination from bacteria such as **Brettanomyces** and **Pediococcus**.

High-performance sanitizers for complete safety

To complete the hygiene cycle, Piramide offers a range of powerful sanitizers, such as P550 and P510, formulated with peracetic acid to ensure optimal microbiological protection in critical phases of produc-

tion. These sanitizers, ideal for surfaces and equipment, complete the sanitization process, delivering continuous and effective safety.

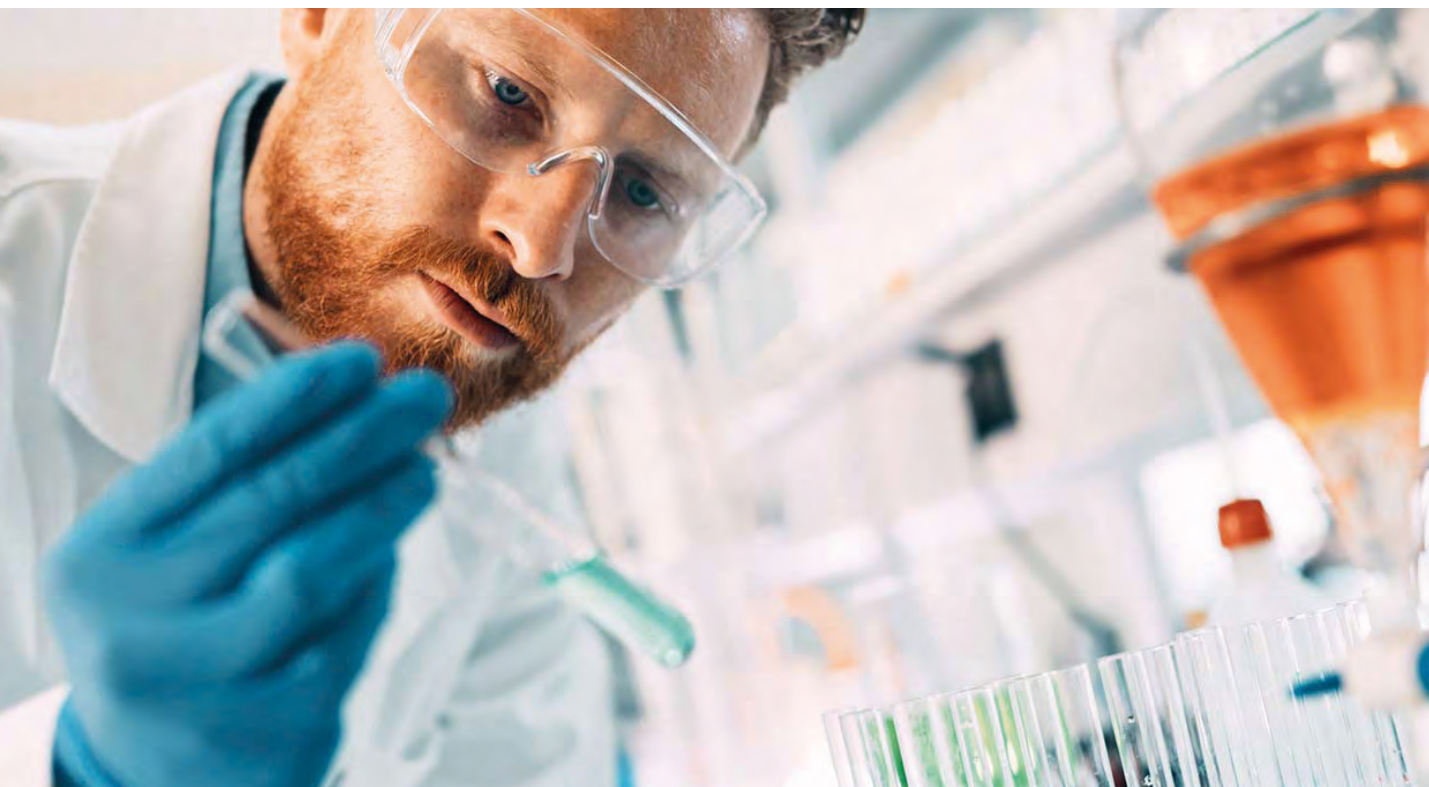
Comprehensive and tailored technical service

Piramide not only provides high-quality products but also ensures complete technical support through its microbiological reset service. This service involves thorough plant cleaning using technologies that re-

move even the most resistant contaminants.

Piramide's team assists clients at every step, from microbiological sampling to detailed reporting, offering tailored consulting and ongoing support.

Through customized hygiene plans, Piramide helps wineries improve their cleaning processes, optimize risk management, and ensure microbiological compliance.



**Piramide:
innovation and reliability
for a more sustainable fu-
ture**

With solutions like ENZYWINE L and other advanced formulations in the ENZYWINE and BIOREM® lines, Piramide offers the winemaking sector an environmentally friendly approach to hygiene that enhances production efficiency.

The combination of enzymatic technologies, energy savings, and a focus on sustainability positions Piramide as the ideal part-

ner for Italian wineries looking to prioritize cleanliness and quality.

For more information about Piramide's solutions and to discover how its products can make a difference, visit **www.piramide-ambiente.it** to learn more about their innovative approach to enological hygiene. 🏢



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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.

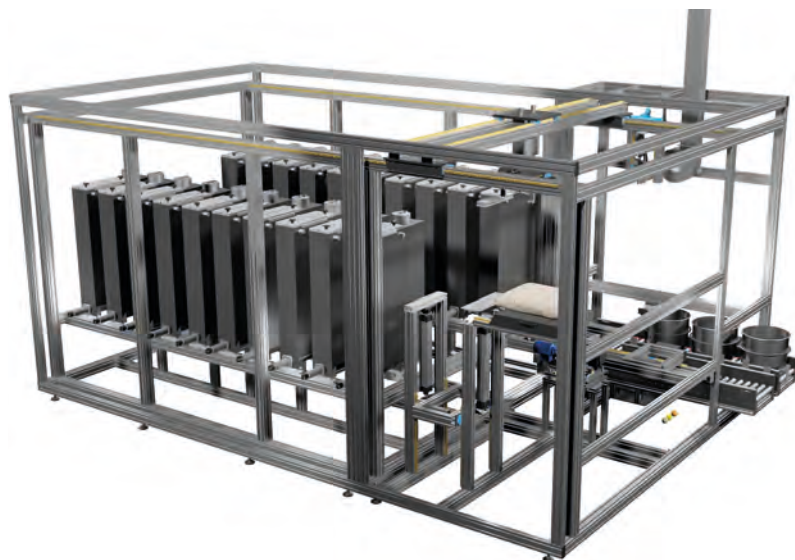
Why dosing is so important in food processing?

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.colorservice.eu



ifm revolutionizes the food industry with SM Foodmag, new flow sensor with IO-Link SAPUTO

In the world of the food industry, product safety is of paramount importance. The challenge of keeping food safe and of high quality throughout the entire production and distribution process is complex but essential.

For over 50 years, ifm has been committed to providing integrated automation solutions for the food sector.

The company offers products and services aimed at ensuring transparent processes in food processing, packaging, and cold chain management, thus guaranteeing food safety "from field to table." Specifically in this field, ifm can play a leading role because it has all the necessary automation and process digitaliza-

tion technologies to support safe production, and because its expertise is demonstrated by its membership in EHEDG (European Hygienic Engineering & Design Group)—a European consortium that includes food companies, equipment manufacturers, research institutes, and public health authorities.

Today, ifm expands its already extensive range for this sector with the

brand-new SM Foodmag, a magneto-inductive sensor that meets the highest standards of the food industry by bringing hygienic measurement of liquid food flows to a new level.

Equipped with IO-Link, the sensor requires no mechanical components in contact with the fluid and simplifies direct transmission of digital data, effectively eliminating the last blind spot in the production process and





thus providing complete transparency.

Highly functional (it is also available with a display and 360-degree status LEDs for precise and timely information), SM Foodmag by ifm detects in real time the presence of fluid, its flow rate, total volume, and direction.

It also transmits data regarding the liquid's conductivity and temperature to the control system and IT level. As a result, it offers the advantage of "measuring what matters" with a single device, reducing the need for additional measurement points in the system.

Integrating SM Foodmag with existing systems is extremely straightforward. Its standard M12 connector, combined with a flexible choice of seals and process adapters, ensures a quick, hygienic, and error-free connection to the infrastructure. The app-based menu structure and optional guided installation make

parameter setting an extremely intuitive task.

Rigorous testing ensures lasting quality

Through meticulous internal and external tests, SM Foodmag is guaranteed from the outset to withstand the extreme conditions typical of daily production in the food industry.

The thermal shock test evaluates the sensor's accuracy under significant temperature changes, such as those occurring during pasteurization.

In this process, milk or highly acidic products are heated to temperatures between 72 °C and 95 °C and then rapidly cooled to ensure their preservation. Even after one thousand hours of continuous stress caused by sudden temperature changes from below zero to above zero, the measurements must remain within predefined accuracy limits.

To transfer fluids from tanks to subsequent processing phases, pumps

and valves are used. Pumps generate constant vibrations, while valves undergo rapid openings that cause pressure spikes.

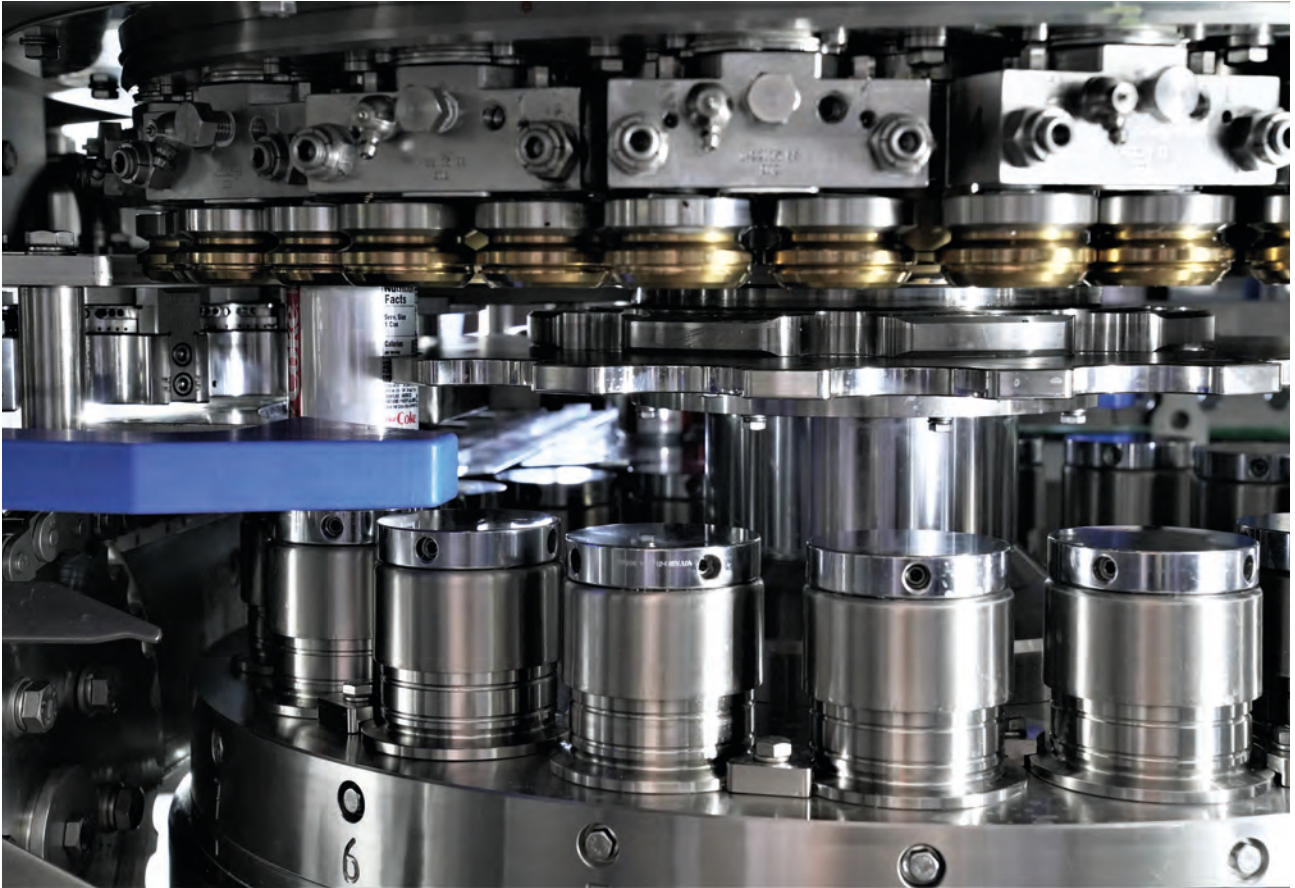
The pressure spike test replicates these surges by intentionally applying pressures that exceed the nominal values indicated in the technical documentation.

After one million cycles, the Foodmag SM undergoes a strict seal test. Additionally, shocks and vibrations along the X, Y, and Z axes are intensely simulated over several days to ensure that external influences do not compromise the device's performance.

In the condensation test, cold fluid flows through the piping system and the sensor in a warm environment. The Foodmag SM is exposed to high humidity and condensation for weeks and in various installation positions, confirming that moisture does not penetrate inside the device. 🏠

www.ifm.com/it

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-Wehmiller Packaging Company

TARNOS: electromagnetic vibration control in the automation industry

Electromagnetic vibrators play a crucial role in the automation industry, especially in applications where controlled vibration is required for various processes. TARNOS designs and manufactures electromagnetic vibrators, drives, and customized solutions.

1. Feeding systems: Electromagnetic vibrators are commonly used in automatic feeding systems to transport bulk materials such as granules, powders, and parts. They generate controlled vibrations that help ensure a smooth and consistent flow of materials along conveyor belts or chutes.

2. Sorting and screening: In automated sorting and screening processes, electromagnetic vibrators efficiently separate materials based on size, shape, or other criteria. These vibrators facilitate particle movement across screens or trays, allowing for precise sorting and classification.

3. Compaction and packing: Electromagnetic vibrators are employed in automated compaction and packaging systems to guide materials into containers or molds. By imparting controlled vibrations, they help eliminate air pockets and ensure uniform packing density, essential for product quality and consistency.

4. Part alignment and orientation: In assembly lines and manufacturing processes, electromagnetic vibrators are often used

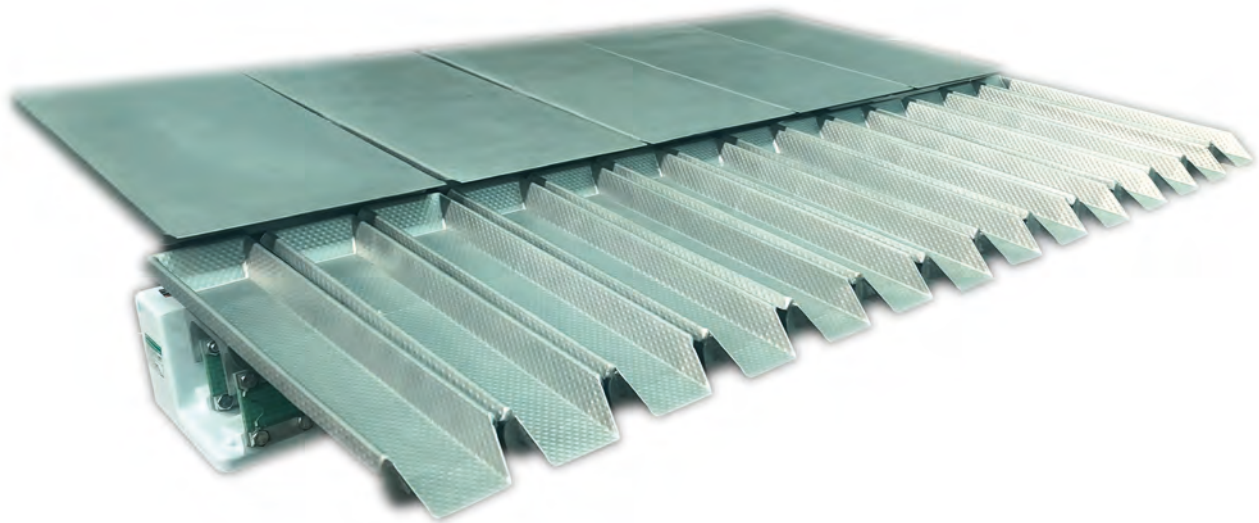


to align and orient parts prior to assembly. Through controlled vibrations, they manipulate component position and orientation, ensuring proper alignment for subsequent processing steps.

5. Testing and inspection: Electromagnetic vibrators are used in automated testing and inspection systems to induce controlled vibrations in products or components. These vibrations can help

detect defects, evaluate structural integrity, or verify product quality by simulating real operating conditions.

6. Material handling and transportation: Beyond feeding systems, electromagnetic vibrators are also utilized in various material handling and transportation applications within automated production environments. They facilitate the movement of



materials along conveyor lines, ensuring efficient transport and transfer between different stages of the production process.

7. Molding and forming: Electromagnetic vibrators are employed in automated molding and forming processes to aid in compacting and shaping materials. By generating controlled vibrations, they help achieve the desired density and configuration of materials, enhancing the accuracy and consistency of finished products.

Overall, electromagnetic vibrators play a vital role in improving the efficiency, accuracy, and reliability of automation systems across a wide range of industries, including manufacturing, packaging, food processing, pharmaceuticals, and more.

Their ability to deliver precise and controlled vibrations makes them indispensable for numerous automation applications, contributing to increased productivity and product quality.

TARNOS not only produces vibrating applications for all these proces-

ses but also manufactures electromagnetic drives used in many machines and prototypes, such as vibrators for weight-based dispensers, product feeding to optical sorters, counters, and more.

With 60 years of experience in this field, TARNOS holds a leading position in the development of equipment for handling materials and parts, backed by extensive expertise and com-

pliance with the strict requirements that these industries demand as standard. 🏢

Visita:
www.tarnos.com



TARNOS

Introducing CUBE: PROXAUT'S Innovative AGV Revolution

Mr. Gabriele Macchi, Operations Director at PROXAUT, tells us how the new automated guided vehicle was born: the CUBE. Thanks to the skills acquired in the field of R&D, Mr. Macchi has become a promoter of technological innovation and supporter of new employment policies.

Listening to the market demands of this last year and after having carried out a dedicated strategic marketing study, together with the Management of PROXAUT, Mr. Macchi and his team of researchers have taken care of developing a new AGV vehicle.

"The challenge was to find a SMART solution, designing and building a small and versatile AGV, capable of carrying weights up to 1000 kg (2200 lbs). PROXAUT vehicles, in fact, are built to work in narrow spaces, such as in warehouses where we have a few centimetres of tolerance for our automatic handling.

We have therefore used years of experience to create a small self-driving shuttle (1300 x 900 x 300 mm h) with inertial guidance capable of passing where others do not enter. There are no application and industry limitations for this automated transportation system. Do you have a Euro pallet with



Gabriele Macchi
Operations Director at PROXAUT





goods weighing 1000 kg to be transported from point A to point B? Here's the solution: **CUBE** by PROXAUT!

An **efficient automated warehouse worker which will work for you 24/7**, without going on vacation or getting sick. "I don't deny that a minimum maintenance must be done regularly, but this operation takes only a few hours a year and serves to ensure optimal performance and maintain maximum efficiency levels, also in terms of the durability of lithium batteries" Mr. Macchi tells us. "Moreover, the advantages of these forklifts with and without forks are now known: reduction of personnel and indirect costs in general, reduction of human error thanks to integration with WMS and management software, improvement of traceability and management of warehouse stocks, maximum configurability with company management

systems, increase in production with 24/7 shifts, improvement of safety, optimization of flows and traffic, operation in environmental conditions hostile to man, hygiene and cleanliness".

But we are curious... We want more... What about the price? The Operations Director smiles and replies without hesitation: "I'm a technician, not a salesman. However, I can tell you that we have tried to make a low-cost shuttle. If we don't consider the prototype presented at the fair MEC-SPE (6-8 March 2024 in Bologna) and LogiMAT (19-21 March 2024 in Stuttgart), we have already put a series of vehicles into production. The trade fairs have given us the desired results, we have already concluded some sales contracts for AGV plants, including of course also several CUBEs that should be operational at the end of summer 2024. We

have already had confirmation from our Production Manager that, compared to the prototype, prices have dropped: the industrialization of this model allows us to enter the market with a very interesting and competitive price!"

The challenge of a market in constant revolution does not scare Proxaut. The trade fairs of recent months and a growing market have given new life to a company that has been on the market for over 30 years. From a small family-run business, it has become part of an international group, the Middleby Corporation, a world leader in the food machinery industry. In 2022, the year Proxaut was acquired, it was named "World's Best Employer" by Forbes magazine. 🏛️

For more information:
www.proxaut.com
www.middleby.com

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HOTELEX SHANGHAI 2025

Empowering the hospitality equipment & foodservice business under the tourism booming

HOTELEX has over 31 years history and experience of organizing exhibition in HoReCa industry. As one of the world's largest hospitality equipment and foodservice exhibitions, HOTELEX is based on commercial formats such as Hotel Catering, F&B, Coffee, Baking, Bars etc., providing a high-quality "procurement hall". It is an ideal trade platform for the hospitality industry to integrate international consulting, products, and promote the development of global catering industry. Scheduled to take place from

30th March to 2nd April 2025 at NECC (Shanghai), HOTELEX Shanghai 2025 is expected to surpass the achievements of the previous edition, exploring the future development direction of catering.

The 32nd Shanghai International Hospitality Equipment & Foodservice Expo known as HOTELEX Shanghai 2024, part of Tourism Plus Shanghai 2024, which has concluded with significant achievements and commen-



dations from industry participants. This event attracted over 420,000 attendees, including a record of 15,761 international visitors, an astonishing 80% increase from 2023! This not only demonstrates the expo's global influence but also reflects the booming development and worldwide interest in the hotel and catering industry.

Spanning an exhibition area of 400,000 square meters which is 14 exhibition halls with more than 3,000 leading brands and companies.

The bustling atmosphere at the venue revealed the industry's vibrant ecosystem and its potential for future growth. Seizing the opportunities in China by exhibiting at HOTELEX Shanghai 2025 now!

HOTELEX has become a benchmark for the industry, highlighting trends in innovation and upgrading.

The expo covered the entire hospitality and catering chain, attracted professionals from around the world for exchange and collaboration. Besides fostering B2B professional exchanges, this year's event also will expand its focus to include consumer markets, hold various activities like the Shanghai Coffee and Food Festival, which drew a lot of crowds, offer market-style experiences that enhanced the public's appreciation of gourmet culture and subtly shifted consumer habits.

Moreover, the expo will host 11 professional competitions in the industry, from coffee to baking, from cooking

to cocktail mixing, showcasing the skills and innovative spirit of industry talents, offering the audience a spectacular feast for both the eyes and the palate.

Let's move forward together and create a bright future for the industry! Don't miss out HOTELEX Shanghai 2025 on 30th March to 2nd April at NECC (Shanghai).

Please find further information on 

hotelex.cn/en/shanghai



Iba 2025: first programme highlights for the global baking industry meeting place

The world's leading trade fair for the baking and confectionery industry will take place in Düsseldorf from 18 to 22 May 2025. There is a strong response from the baking sector.

At this stage, 95 per cent of the available space has already been booked and over 700 exhibitors from 43 countries have registered. Exhibitor registration is still open and ticket sales for visitors will start in December 2024. The iba team is providing first insights into the highlights that trade fair participants can look forward to.

iba.FOOD TRENDS AREA & the World Championship of bread sommeliers

This time, two brand-new highlights will

be celebrating their premiere at iba 2025.

Firstly, the iba.FOOD TRENDS AREA, where the concept is even spread across the entire Hall 15. Exhibitors will present their food trends at various stands and contact points, from raw materials and snack innovations to machines for production. Visitors will discover the latest developments in food culture and suitable products, ingredients and concepts. The new highlight is rounded off by the iba.STAGE. This stage is part of the iba.FOOD TRENDS AREA - here, trade fair participants can

listen to presentations on food trends in the mornings; in the afternoons, experts will give talks on all other focus topics. Networking areas and a coffee bar are available for socialising.

On the other hand, a completely new competition promises to be another magnet for visitors. In addition to the popular world-class competitions such as 'The iba.UIBC.Cup of Bakers' and 'The iba.UIBC.Cup of Confectioners', the 'World Championship of Bread Sommeliers' will now be held at iba for the first time.



Johan Lafer - famous TV chef and Bernd Kütschner present their new baking book 'Our Bread Bible' on stage at the iba.FORUM. Under the motto 'Lafer loves bread'. They will be joined by the best bakers from Germany, Austria, South Tyrol and Switzerland, who have each contributed a recipe.



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iba-tradefair.com

The background to this is the cooperation with the Akademie Deutsches Bäckerhandwerk Weinheim (German National Bakers Academy in Weinheim) and its advanced training programme for bread sommeliers. Not only national courses were offered there, but also an international course for 'Certified Bread Sommeliers' for the first time in autumn 2023. Participants from countries including the USA, Norway, Brazil, Ireland, Aruba (Caribbean) and New Zealand completed the course in September 2024. A total of 267 bread sommeliers from 14 countries have already been trained in Weinheim. The graduates can compete in the preliminary round, with the grand finale awaiting them all at the 'World Championship of bread sommeliers' at iba in May 2025.

Programme highlights: Innovations, bakery tours, baking pretzels

At the iba.ACADEMY, visitors can take part in seminars and learn how to make the traditional German pretzel. There will be a certificate at the end, tickets will be available at the beginning of 2025 on the iba website. The iba.FORUM is all about artisan bakery: lectures, award ceremonies and competitions will take place here. It's also show time in the action areas: national and international start-ups will present their pitches and innovative products in the iba.START UP AREA.

The iba.DIGITALISATION AREA shows the bakery of the future: here visitors can touch digitalisation and test new possibilities. In cooperation with the Zentralfachschule der Deutschen Süßwarenwirtschaft e.V. (College of the German Confectionery Industry) the iba.CONFECTIONARY TEC AREA will showcase new technical solutions that make it possible to enhance products for sale, e.g. toppings for baked goods. In addition, guided bakery tours will be offered, this time in Düsseldorf. Registration is online.



THE iba.UIBC.CUP OF BAKERS 2023 Award ceremony of the iba.UIBC CUP of Bakers 2023 on the stage of the iba.FORUM. Here are the happy winners of 3rd place - Team Germany - Nicole and Patrick Mittmann in front of their 'Animal World'.

The countdown is on: Network today on the new iba platform

If you can hardly wait until the trade fair, you can already register via the iba platform, network and discover the first content. What's new: the iba website and the iba.UNIVERSE have been merged into one site - the iba platform. The aim is to bring all industry participants together before, during and after the trade fair and to maximise the benefits for all. The new platform serves as an extension of the face-to-face event and thus enables dialogue with the baking industry 365 days a year. It offers i.e. registered users personalised content and facilitates both the preparation for the trade fair visit and the evaluation afterwards.

Shorten the waiting time: 'We're baking our way to Düsseldorf'

Exciting stories - from the industry for the industry - can be found in the cross-media campaign 'Baking New Ways'. Here, personal stories are shared that will touch and inspire. Whether exhibitors, visitors, bakers or confectioners: people from a wide range of sectors and countries talk about their path in the baking industry and how they turned their passion into a career. The

inspiring stories can be found by anyone who follows iba online and on the social media channels.

Site plan and exhibition programme

Covering over 98,000 square metres, iba showcases the global diversity of the industry. The product range is spread over seven halls, with a different size and layout than in Munich. This means that the product portfolio will be as varied as usual: production technology in Halls 9-13, packaging technology in Hall 9, artisan bakery in Halls 13 and 14 and raw materials and ingredients in Hall 15. The site plan can be downloaded online.

Visitor tickets will be available from December 2024 on the iba website. The countdown is on - only a few months to go until the big reunion of the global baking industry in Düsseldorf from 18 May 2025. 🏠

www.iba-tradefair.com/en



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SWOP 2024 concludes with success, paving the way for future innovation in the packaging industry



Shanghai World of Packaging (swop) came to a successful close on November 20, 2024 in Shanghai, China, marking a remarkable conclusion to the annual grand show for the packaging industry in Asia. This year's event stood out as a premier annual exhibition, highlighting a fresh vision and a deep alignment with the dynamic needs of the market. With a focus on globalization, swop has firmly established itself as an essential platform for exhibition, communication, and collaboration across the entire packaging value chain.

Covering more than 65,000 square meters, swop 2024 attracted 903 distinguished companies from across the globe, including those from China,

Germany, Spain, Finland, the United States, and many other countries and regions. The event drew 33,192 trade visitors from around the world, offering a vibrant space for exhibitors and buyers to engage in fruitful discussions and explore opportunities for collaboration in response to the evolving landscape of global supply chains.

Ms. Evian Gu, General Manager of Messe Düsseldorf (Shanghai) Co., Ltd., said: "As an essential bridge connecting production and consumption, the demand for the packaging industry continues to grow. This surge not only highlights the vitality of global trade but also reflects the ongoing drive across industries to innovate and elevate the quality of product packaging. As a member of the interpack alliance,

swop benefits from extensive support that boosts its international reach and influence."

Ms. Rita Chu, Vice Chairman of The Adsale Group, said, swop has always been a bellwether for industry hotspots and trends, and this year is no exception, delivering an impressive array of highlights. "Sustainability" can be said to be a consensus within the global packaging industry, while "going overseas" represents a new blue ocean for numerous enterprises to expand into. This year, swop participants from all walks of life can not only gain insights into the latest dynamics and technological trends in the packaging industry but also find ideal solutions tailored to their own development needs.

Highlights of swop 2024: showcasing cutting-edge packaging industry technologies and development trends

- Spotlight on digitalization, intelligence, and automation in packaging equipment and new technologies

In response to the growing demands of the packaging market, swop 2024 featured a range of innovative solutions for trade buyers and visitors, covering product production, transportation, and supply chain traceability.

On-site demonstrations included advanced digital factory models and comprehensive strategies designed to enhance competitiveness, with a particular focus on product traceability and food safety. Leading companies such as Youngsun, Hualian, Wuhan Renpak, Zhongya, Eiahe, Brother, GURKI, SDW, Soontrue, RESURE, Acepack, WANERX, Warsonco, FULLTECH, Songben, Litai, BOHUI, Haomingda, Ruiji Jinhong, Jerry, JOSO, Vixdetect, Techik, and BHI presented their star products and breakthrough technologies, making significant contributions to driving progress within the packaging industry.

- Focus on packaging containers and tableware production lines, showcasing innovative technologies and eco-friendly materials

This year's swop brought together an impressive lineup of renowned exhibitors, including Haitian, Chen Hsong, FCS, Lisong, Jwell, Liuzhou Jingye, Huayan, ONGO, Yuto, Malex, Fangbang, HOME-LINK, Huawei, Royal New Materials, ZHONGKE PRECISION MACHINERY, MAIWEI, LITAI, RuiDa, DISCOVER, Mingguo, SINI MACHINERY, Chengda, and SABIC. Featured exhibits included flexible case opening, sealing, and palletizing integrated machines, fully automatic one-stage plastic injection blow molding machines, intelligent multi-component food packaging solutions, fully automatic intelligent production lines, and other innovative solutions focused on

automation, environmental sustainability, and functionality.

- Leading the green revolution in packaging: Showcasing innovative eco-friendly materials

As environmental compliance and green packaging continue to take center stage, swop 2024 embraced this transformative trend by focusing on the green revolution in raw packaging materials. The event attracted a wide range of innovative material suppliers, providing a premier platform for showcasing cutting-edge materials to the exhibitors. swop 2024 highlighted advanced packaging materials, including MDO-PE and EVOH, demonstrating their applications in sectors such as food and daily chemicals. These materials stood out for their eco-friendly, sustainable, and high-performance qualities. Additionally, bio-based and biodegradable materials were prominently featured, offering innovative solutions for food packaging and driving the industry toward a greener future.

- FMCG Packaging Pavilion at swop 2024: Empowering brands to shine

The FMCG Packaging Pavilion placed consumer needs at the forefront, emphasizing key factors such as user experience, visual appeal, and sustainability. The pavilion showcased popular FMCG products that not only provide effective product protection but also elevate brand value and foster consumer engagement, breathing new vitality into the brands. The pavilion also highlighted "E-commerce Express and Logistics Packaging", presenting innovative, eco-conscious packaging solutions designed for both convenience and sustainability. Highlights included luxury gift boxes, packaging products for chemicals used in daily life, high-temperature sterilization aluminum foil boxes, fully biodegradable courier packaging bags, and customized packaging for food, beverages, pharmaceuticals, chemicals used in daily life, and e-commerce.

The International Pavilion, a standout feature of swop 2024, was proudly

supported by the "interpack alliance". The event hosted a distinguished roster of internationally renowned exhibitors, including Multivac, Metsä Group, Herma, UNITED CAPS Kulim, Novexx, KOCH Pac-systeme GmbH, Wippermann Jr., Langguth, Cintas Adhesivas Ubis and the World Packaging Organisation (WPO). These exhibitors presented cutting-edge packaging solutions from around the globe, demonstrating new quality productive forces driving the international packaging sector. With its strong focus on emerging trends, swop continues to solidify its position as a genuine hub of innovation and a premier platform for industry dialogue and collaboration.

Mr. Thomas Dohse, Director interpack of Messe Düsseldorf, Messe Düsseldorf GmbH, noted that Shanghai, as a crucial business hub for China and Asia, serves as an exceptional platform for showcasing innovations in the packaging industry. The processing and packaging industry is evolving rapidly, driven by an ongoing pursuit of innovation and excellence. swop 2024 provided an ideal platform for visitors to explore the latest industry trends and gain insights into the key factors driving its development.

A series of concurrent events creates a premier platform for industry exchange

In its pursuit of establishing a world-class communication platform and reinforcing its role as an industry trendsetter, swop 2024 hosted a diverse range of expert-led forums and technology exchange sessions. These events brought together industry leaders, scholars, and corporate representatives to deliver comprehensive insights into the latest trends in packaging. Key highlights included: E-commerce Packaging green results display and Packaging digital intelligence development trend seminar, Industry-University-Research Cooperation Conference on Packaging Industry and Training Course for Green Packaging Engineers, Raw

Materials Innovations, Collaborations on Green Packaging — Advanced Plastic Packaging Materials Release Conference, Save Food Forum and Awarding Ceremony for Save Food Design Award & Sustainability Design Award China, Customer Acquisition: A Forum on New Opportunities for Cross-border E-commerce Development in the B-end Market, Machine for Food Production & Smart Manufacturing (Shanghai) Forum, Sustainable Future, a journey through the life cycle of sustainable packaging, Overseas Business Matching Meeting, and other engaging activities.

This year, swop collaborated for the fourth time with the Food and Agriculture Organization of United Nations Representation in China to host the Save Food Forum. Reducing food loss and waste is a critical global issue, and packaging plays a vital role in minimizing these losses across the stages of food production, storage, transportation, processing, and consumption. During the forum, experts shared insights and engaged in discussions on three key topics: Packaging Industry for Reducing Food Loss and Waste, Impacts of Climate Change and Consumption Habits on Urban Agri-food Systems, and Women in Packaging. Ms. Han Yan, Assistant FAO Representative, Food and Agriculture Organization of the United Nations Representation in China, noted that reducing food loss and waste is an important issue faced by all parties today, while packaging plays an important role in reducing food loss and waste in food production, storage, transportation, processing, and consumption. She also emphasized the importance of collaboration and innovation in addressing food loss and waste. Over the years, FAO has worked closely with government agencies, international organizations, the food packaging industry, and private-sector partners to pool ideas and tackle this challenge, with the goal of contributing to global

food conservation efforts. Additionally, the Awarding Ceremony for Save Food Design Award & Sustainability Design Award China, jointly organized by Messe Düsseldorf, the World Packaging Organization (WPO), Food and Agriculture Organization of United Nations Representation in China (FAO China), and the United Nations Industrial Development Organization (UNIDO), concluded successfully. The awards recognized UNITED CAPS Kulim, KOCH Pac-Systeme, Multivac (Shanghai) Trading Co., Ltd., and CINTAS ADHESIVAS UBIS, S.A. for their outstanding achievements, as they emerged as winners in the selection process.

Swop 2024 introduces customized visiting routes to optimize buyer-exhibitor connections

To enhance the efficiency of buyers' visits and foster seamless collaboration between exhibitors and buyers, swop 2024 introduced an innovative "Buyer's Perspective" visiting and procurement model. Throughout the exhibition, swop provided attendees with a detailed packaging route navigation map and introduced three thoughtfully curated thematic routes, comprising 12 specific visiting pathways. These thematic routes were designed to address the core needs of trade buyers, targeting key packaging challenges such as product traceability, operational efficiency, accuracy, and yield improvement. By offering precise matching, swop enabled industry buyers to discover tailored solutions, including Intelligent Packaging Solutions for Industry Pain Points, Container Production Routes, and Specialty Packaging Material Routes. This initiative ensured that buyers could efficiently explore packaging solutions aligned with their needs throughout the three-day event.

Positive response and widespread praise for the exhibition

swop 2024 provided a comprehen-

sive platform for collaboration and exchange between exhibitors and trade buyers, receiving strong support from nearly 60 industry associations spanning sectors such as food, daily chemicals, e-commerce, plastics, printing, and packaging, both domestically and internationally. The event attracted over 300 visitor groups from China, along with participants from various countries and regions from across Asia, particularly Southeast Asia.

Exhibitor testimonials

Ms. Jiang Jing, the Marketing Director of Hualian Machinery Group commented, "The packaging industry is increasingly focusing on efficiency, intelligence, and personalized customization. At swop, we showcased our cutting-edge packaging solutions and connected with numerous buyers with relevant needs. We look forward to returning next year!"

Mr. Lai Jisheng, the Sales Manager from Guangdong Yuedong Machinery Industry Co., Ltd. expressed, "By participating in swop 2024, we have conducted in-depth exchanges with numerous professional buyers and visitors from all around the world, gaining abundant insights. We are extremely satisfied with the high quality and professionalism of swop."

Visitor testimonials

Mr. Udomsuk Limwongthong, the Managing Director of The One Point from Thailand, attending as a visitor, stated: "This year's exhibition was impressive in scale, with numerous exhibiting companies. I came to discover innovative technologies and trends in the packaging industry, and I gained a wealth of knowledge. I'll definitely attend the next swop and look forward to seeing even more groundbreaking innovations."

Ms. Virginia Marte, the COO of CA-FÉCUATROPH COFFEE STORE, a food manufacturer from the Philippines and a member of Alipop, shared,



"I attended swop to find packaging machines and materials. It was my first time at such a large-scale exhibition, and I was pleased to find a wide range of suppliers offering excellent value for money. I'll be back next year."

swop 2025 will be held from November 25 to 27, 2025, at SNIEC (Shanghai New International Expo Centre) in Shanghai, China.

We are confident that the shift to an annual event will create even greater opportunities for exhibitors, trade buyers, and the packaging industry as a whole. We look forward to welcoming you once again to swop, the premier global platform for the

packaging industry, where you can discover cutting-edge concepts and technologies, exchange insights on packaging trends and opportunities, and collaborate in shaping a brighter future for the industry.

About swop

Messe Düsseldorf (Shanghai) Co., Ltd. and Adsale Exhibition Services Ltd. will join hands once again to present the Shanghai World of Packaging (swop) at Shanghai New International Expo Centre from 25 to 27 November 2025. Shanghai World of Packaging (swop), as a member of the interpack alliance, the world's leading packaging machinery and processing exhibition, will make full use of the

interpack alliance's global network and professional resources to provide an excellent trade display platform for domestic and foreign processing and packaging machinery manufacturers, packaging material production suppliers. swop will provide one-stop processing and packaging solutions for end buyers of Food, Beverage, Sweets, Bakery, Pharmaceutical, Cosmetics, Non-food and Industrial Goods Packaging.

For more information, please visit the official website: www.swop-online.com, or scan the official QR code below to stay tuned with the latest Shanghai World of Packaging (swop) news. 🏠





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EXHIBITIONS 2025-2026

PROSWEETS

02-05/02/2025 🏛️
COLOGNE

Trade fair on technologies for the confectionery and snack industry.

FRUIT LOGISTICA

05-07/02/2025 🏛️
BERLIN

Trade fair on technologies for the fruit and vegetable industry.

BEER&FOOD ATTRACTION

16-18/02/2025 🏛️
RIMINI

Trade fair for the beer, food & beverage world.

SANA FOOD

23-25/02/2025 🏛️
BOLOGNA

International exhibition of healthy eating out.

SLOW WINE FAIR

23-25/02/2025 🏛️
BOLOGNA

International fair dedicated to the good, clean, and fair wine.

MECSPE

05-07/03/2025 🏛️
BOLOGNA

International trade fair for the manufacturing industry.

PROWEIN

16-18/03/2025 🏛️
DUSSELDORF

International trade fair for wine and spirits.

VINITALY

06-09/04/2025 🏛️
VERONA

International exhibition for wine and spirits.

LATINPACK

16-18/04/2025 🏛️
SANTIAGO, CHILE

International trade fair on packaging and packing technologies.

TUTTOFOOD

05-08/05/2025 🏛️
MILAN

B2B trade fair for the entire agri-food ecosystem.

MACFRUT

06-08/05/2025 🏛️
RIMINI

Trade fair for the fruit and vegetable industry.

SPS/IPC/DRIVES ITALIA

13-15/05/2025 🏛️
PARMA

Fair on automation, components, and software for the industry.

IBA

18-22/05/2025
DÜSSELDORF

Trade fair for the bakery and pastry industry.

IPACK-IMA

27-30/05/2025 🏛️
MILAN

Trade fair on technological solutions for food and non-food processing and packaging.

MIDDLE EAST 2025/26

GULFOOD

17-21/02/2025 🏛️
DUBAI

Fair on hospitality and food products.

DJAZAGRO

07-10/04/2025 🏛️
ALGIERS

Salon for companies of the agri-food sector.

IRAN FOOD+BEV TEC

19-22/05/2025
TEHRAN

Fair on packaging technologies.

PROPACK ASIA

11-14/06/2025 🏛️
BANGKOK

International exhibition for packaging.

GULFOOD MANUFACTURING

04-06/11/2025 🏛️
DUBAI

Fair for the packaging and food & beverage industries.

GULFHOST

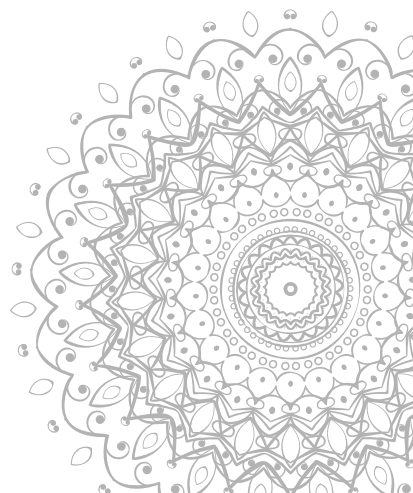
2025 🏛️
DUBAI

Hospitality fair for the Middle East, Africa, and Asia.

HOSPITALITY QATAR

2025 🏛️
DOHA

Fair on hospitality and HORECA.



EXHIBITIONS 2025-2026

FISPAL

24-27/06/2025 🏛️
SAO PAULO, BRAZIL
Trade fair on packaging technologies.

DRINKTEC

15-19/09/2025 🏛️
MUNICH
Trade fair for the beverage industry.

SUDBACK

20-23/09/2025
STUTTGART
Trade fair for baking technologies.

POWTECH

23-25/09/2025 🏛️
NUREMBERG
Trade fair on technology for powder product processing.

FACHPACK

23-25/09/2025 🏛️
NUREMBERG
Trade fair for the packaging industry.

MCTER EXPO

08-09/10/2025 🏛️
VERONA
Exhibition on energy efficiency and renewable sources.

SAVE

08-09/10/2025 🏛️
VERONA
Fair on automation and instrumentation.

HOST

17-21/10/2025 🏛️
MILAN
Trade fair for the hospitality and HORECA sectors.

CIBUS TEC FORUM-LABOTEC

28-29/10/2025 🏛️
PARMA
Conference-exhibition on production lines and technologies for the food industry.

Salon for the laboratory and analysis sector.

INTERPACK

07-13/05/2026 🏛️
DUSSELDORF
Fair on production lines, solutions, and materials for packaging.

SIAL

17-21/10/2026 🏛️
PARIS
Trade fair on food products.

CIBUS TEC

27-30/10/2026 🏛️
PARMA
Fair on technology for the food and beverage industry.

BRAU BEVIALE

10-12/11/2026 🏛️
NUREMBERG
Fair on technologies for beer and beverage production.

SIMEI

17-20/11/2026 🏛️
MILAN
International exhibition on enology and bottling.

ALL4PACK

23-26/11/2026 🏛️
PARIS
International exhibition for packaging.



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