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n° 2-2025

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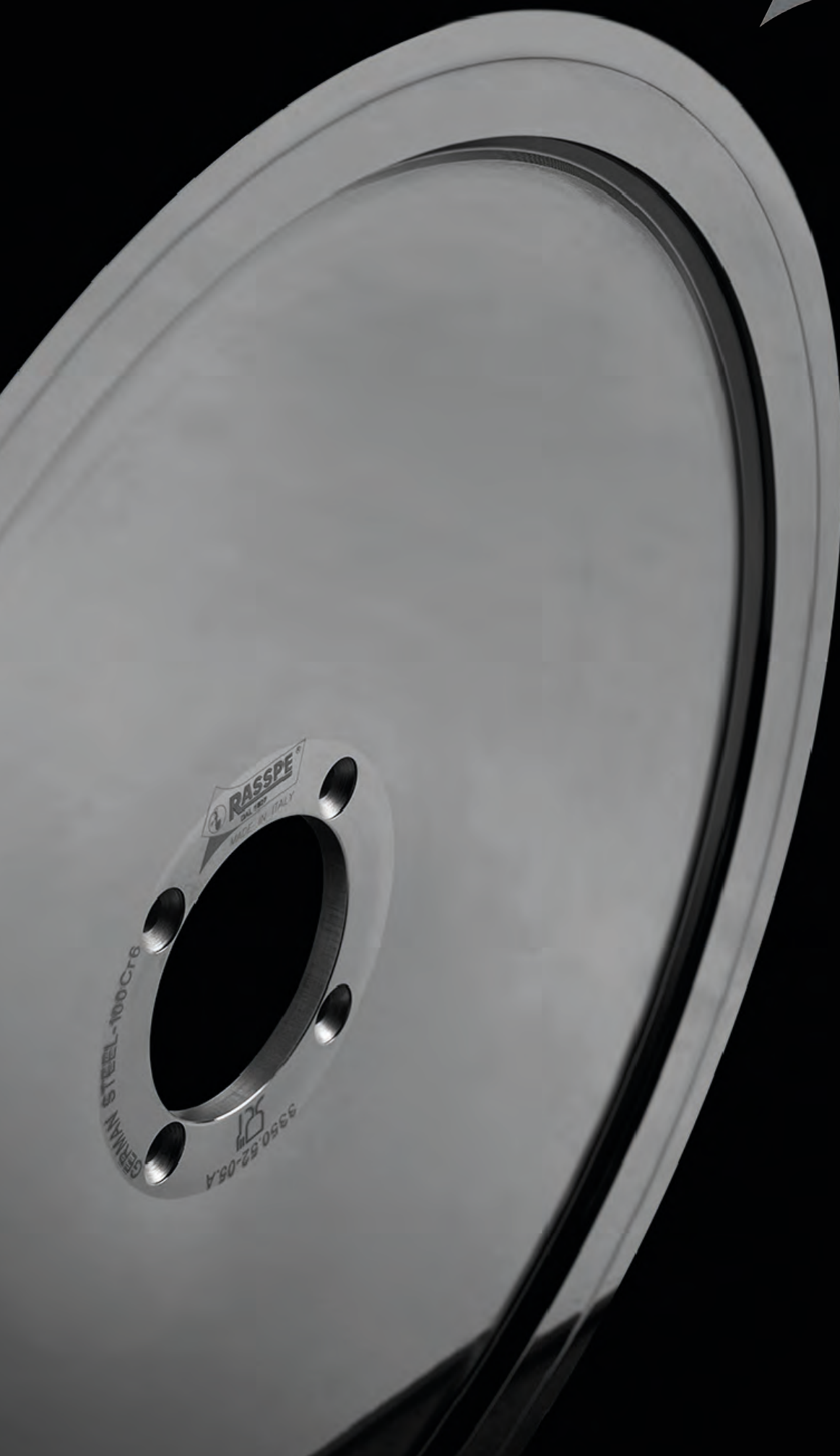
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A CHOICE OF SUSTAINABLE PACKAGING.

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SONIA V. MAFFIZZONI
Editorial Manager

Innovation is served

The Italian meat industry has shown a remarkable ability to adapt, even in the most challenging times, confirming itself as a solid, well-structured sector, deeply rooted in the country's productive fabric. However, to continue playing a leading role, tradition alone is no longer enough: a forward-looking vision is now essential.

Process automation, artificial intelligence, digital traceability, advanced quality control, and sustainable resource management are redefining how meat is produced, distributed, and communicated. At the same time, alternative proteins are making real inroads into Italian diets: according to Nielsen data, more than one in three Italians regularly consumes them, without necessarily giving up meat altogether. It's a clear sign of an ongoing cultural shift.

This is not about choosing between past and future, but about integrating innovation into a supply chain that wants to remain competitive. Because in a market increasingly focused on sustainability, transparency, and quality, innovation is no longer an option: it is a necessary condition for growth and evolution.

FOOD PROCESSING

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A HUB BETWEEN EAST AND WEST.

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TECAU: CUSTOM STAINLESS STEEL FOR HYGIENE AND EFFICIENCY



by **Valentina Lanzafame**
CEO of TECAU



With decades of expertise in stainless steel engineering, TECAU offers cutting-edge solutions for the food processing industry, combining precision, reliability, and hygiene. Known for its strong focus on customization and innovation, the company supports clients with tailor-made machinery that meets both technical needs and strict industry regulations. In this interview, TECAU shares how its technologies, design philosophy, and commitment to sustainability make a real difference on production lines around the world.

What are the core technologies that differentiate TECAU's stainless steel solutions for the food processing industry?

TECAU distinguishes itself through the development of advanced stainless steel machinery, specifically engineered to meet the rigorous demands of the food processing sector. Our solutions are built with hygiene, durability, and user-friendliness at their core.

Each machine features a robust structure, easy-to-clean surfaces, and intuitive controls that simplify day-to-day operations while ensuring full compliance with international food safety standards. We are particularly recognized for our automated machines for ham processing, including skinning and slicing systems. These machines stand out

for their precision, operational speed, and consistency—delivering optimal performance even in high-demand environments.

How do you support your customers in designing customized equipment for hygienic and safe production environments?

At TECAU, we believe that customization is key to effective food processing. We start each project by carefully analyzing the client's specific requirements, operational workflow, and environmental constraints.

Based on this in-depth understanding, we design and engineer bespoke machines that integrate smoothly into existing production lines. Our team works closely with



customers throughout the entire development process, ensuring that each piece of equipment not only meets hygiene and safety regulations but also enhances productivity and ease of maintenance.

By aligning technology with real-world production needs, we help clients build efficient, clean, and safe facilities tailored to their exact processes.

In your experience, what are the most common challenges food processors face when it comes to materials handling, and how does TECAU address them?

One of the main challenges in food processing is optimizing materials handling without compromising hygiene, efficiency, or product integrity.

Many producers struggle with issues like reducing product waste, improving throughput, lowering operational costs, and maintaining high safety standards. TECAU tackles these challenges by providing high-performance, automated solutions designed to improve production flow and ensure consistent output.

Our machines are engineered to reduce manual intervention, minimize waste, and enhance yield—ultimately helping processors cut costs and boost efficiency. The result is a more streamlined operation that supports competitiveness and long-term profitability.

How is sustainability integrated into your production processes and the lifecycle of your machinery?

For TECAU, sustainability is not a trend—it's a fundamental design principle. Our machines are conceived to combine operational excellence with environmental responsibility. First, we reduce product loss through precision-engineered components that minimize handling errors and maximize processing efficiency.

Second, we use high-efficiency motors and energy-saving components that significantly lower power consumption across the machinery's lifecycle.

Third, our designs aim to simplify maintenance, reduce downtime, and speed up cleaning operations—thereby cutting water and detergent usage. By integrating sustainable practices into every phase, from design to daily operation, TECAU machines support not only the profitability of our clients but also their environmental goals.

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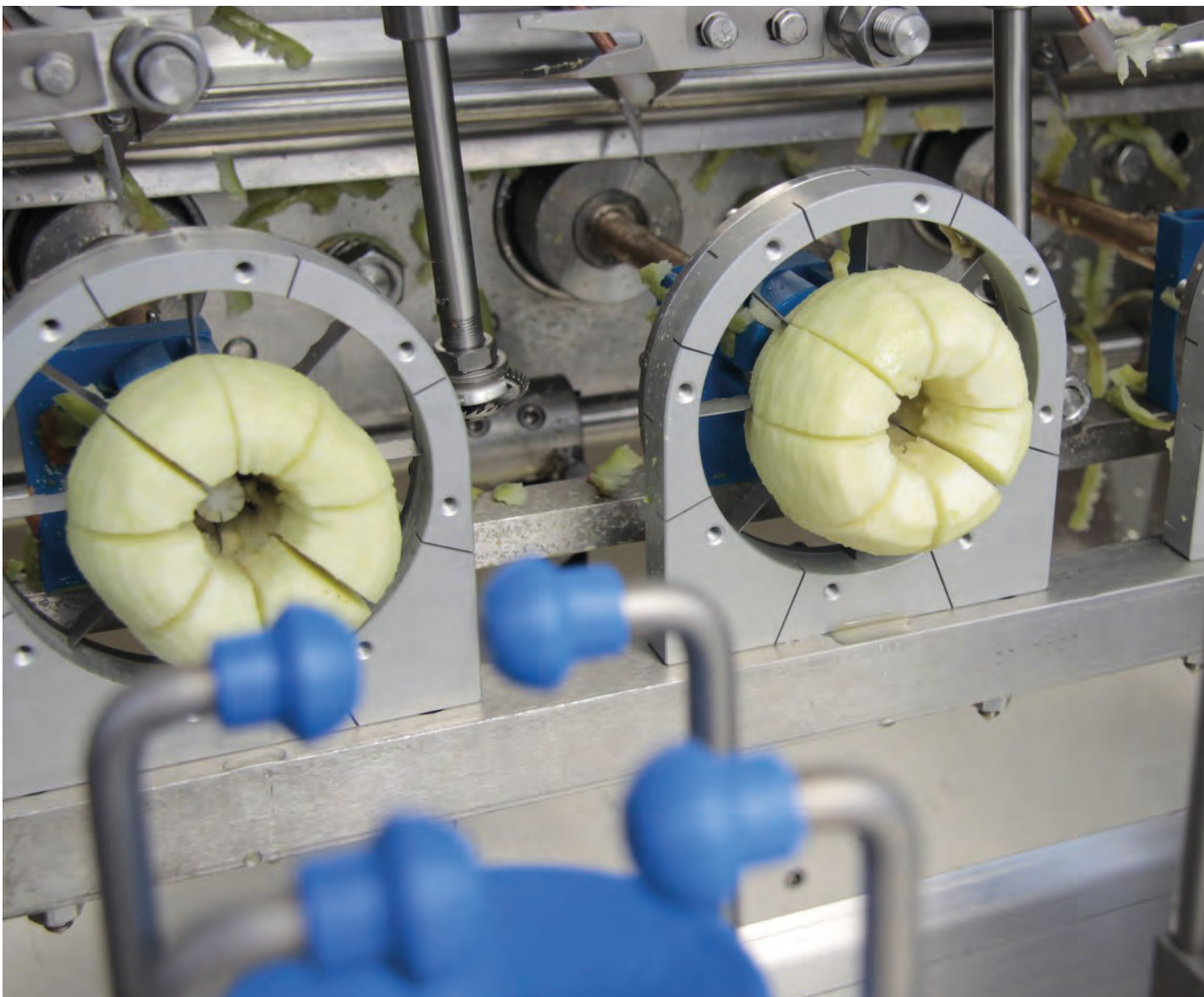




PND, MULTIPLE AUTOMATIC LINES FOR APPLES: 25 YEARS OF SUCCESS FROM POLAND TO AMERICA

The apple market shows a positive trend both in value and volume. With its 7,000 varieties, the apple is a deseasonalized fruit found in every corner of the world, enjoying strong domestic and international demand. This growth is also fueled by the increasing interest in healthier and more balanced diets.

PND, a leader in fruit processing machinery, offers automated lines for sorting, peeling, coring, slicing, and antioxidant treatment.



Apples are suitable for numerous transformations. In the fresh-cut sector (fourth range), they play a key role as a fresh ingredient, sliced into wedges or cubes, ready for immediate consumption. For the dried fruit industry, they are processed into various forms—such as rings and cubes—ideal for healthy snacks, as well as frozen options.

PND, recognized as one of the most innovative companies in the field of fruit processing machinery manufacturing and distribution, has developed multiple automatic lines for pome fruits. These lines cover every stage of the process: from sorting to



peeling, coring, slicing into wedges and cubes, and antioxidant treatment.

These are complex systems with production capacities ranging from one to ten tons per hour, minimizing human intervention. In fact, the operator is only required at the beginning and end of the process, just before packaging.

The apples, organized in bins, are first immersed and collected in a water tank and then transferred to a roller conveyor for initial inspection.

Subsequently, they are sorted by diameter using a grader and then transported by merry-go-round belts to accumulation tanks and orienters.

Depending on customer requirements, peeling, coring, and cutting into wedges or cubes can be performed.

Antioxidant treatment is also optional; this process, enhanced by an optional conductivity control unit and dosing system, is ideal for extending the product's shelf life. The fruit is immersed in a solution containing ascorbic and citric acid, which protects its fragrance and color until consumption, preventing oxidation and browning. The tank and conveyor belts are designed for rapid cleaning and maintenance, minimizing labor costs.

These highly versatile systems ensure precise and delicate processing, providing excellent cutting quality and supporting long production sequences.

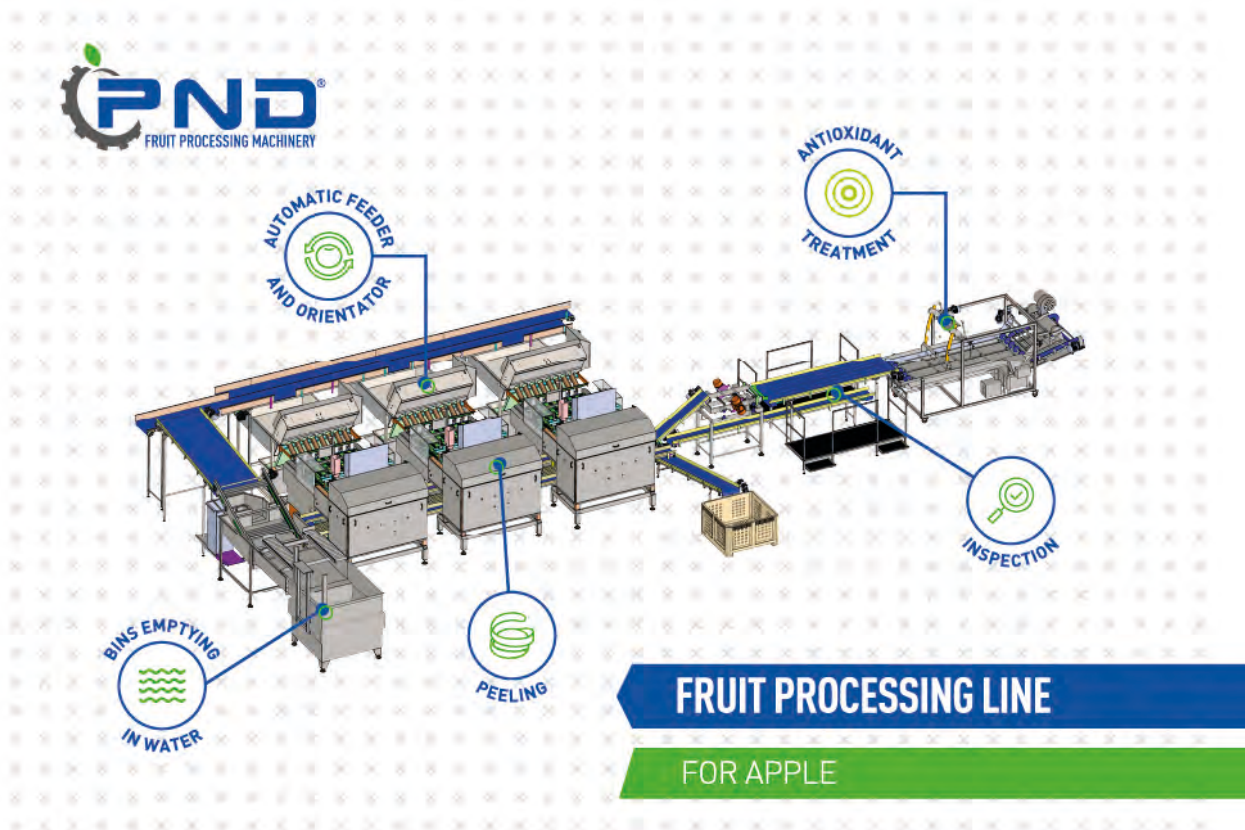
PND's automatic lines are in high demand worldwide, especially in Europe and the United States. In 2024 alone, five automatic systems were installed in the U.S. market.

PND has achieved remarkable success in Poland—the “largest apple orchard in Europe”—where the company boasts 60 active clients using single, multiple, and fully automated lines.

This two-decade-long collaboration is a source of pride for PND, which celebrates its 25th anniversary this year and holds a market monopoly in the region.

PND's in-depth knowledge of apple characteristics and ongoing research have enabled the company to maintain an unrivaled position in the Polish market.

Operating on a global scale, PND has invested heavily in quality, specializing in the development of advanced systems for the fresh, preserved, frozen, and dried fruit industries—driven by the increasing demand for ready-to-eat fruit.





**WHOLE
APPLES**



**APPLE
CHUNKS**



**APPLE
WEDGES**



With 90% of its business tied to exports, PND's global reach is supported by a team of highly specialized, multilingual professionals and an efficient, responsive customer care service that covers every corner of the globe.

The company is a trusted partner for its clients, who value its technological innovation, reliability, and after-sales support.

This is a significant achievement for a company that operates with integrity and delivers practical, effective solutions.

Those interested in viewing PND's machinery catalog or learning about the company's upcoming trade show appearances can visit **pndsr.it**. 🏠

For additional information, please contact **info@pndsr.it**





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KENTMASTER: precision & power in meat processing

Kentmaster is a global leader in providing cutting-edge equipment and consumables for the meat processing industry. Known for their exceptional durability and high performance, Kentmaster tools are the go-to choice for meat processing plants worldwide.

Whether for lamb, beef or pork slaughter and processing, Kentmaster's products are engineered to stand the test of time, offering reliable, top-tier performance day in and day out.

From blade sharpening tools to advance water treatment systems, Kentmaster's product line is rigorously tested to ensure safety while maximizing operational efficiency.

Kentmaster tools are trusted by high-production beef, pork, and lamb slaughterhouses for their ability to keep up with demanding workloads while maintaining exceptional precision and reliability.

The company's products ensure uniform performance throughout long shifts, delivering repeatable results

that meet the highest industry standards for quality and safety. With their focus on durability and efficiency, Kentmaster tools provide

long-term value and dependability. By offering a wide array of specialised solutions for different stages of meat processing, Kentmaster continues to solidify its reputation as an industry leader, ensuring that processing plants around the world can operate at peak efficiency. 🏢

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- **USDA Approved:** Meets high-quality standards for food safety.
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- Can be used with or without chemicals

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- **PORK:** Processes hearts, lungs, ears, snouts, feet, stomachs, tongues, and intestines.
- **LAMB:** Suitable for stomachs, feet, and heads.





CLEAN-GEARTECH: hygienic motors and Gearboxes at IFFA Frankfurt

As the global food processing industry continues to prioritize hygiene and efficiency, Clean-Geartech is proud to present its innovative range of stainless steel motors and gearboxes, designed with cutting-edge hygienic features.

Featuring motors ranging from 0.12 kW to 3 kW, available in 2, 4, and 6-pole configurations (B14, B5, and B34), and robust stainless steel gearboxes, Clean-Geartech's solutions are the ideal choice for applications that require the highest standards of cleanliness, reliability, and performance.

At IFFA Frankfurt, Clean-Geartech will showcase its comprehensive range of products, specifically engineered to meet the demanding needs of the Food and Beverage industry.

Whether you're looking for highly efficient gear reducers or motors that withstand frequent washdowns,

Clean-Geartech delivers made in Italy, reliable, hygienic solutions to power your operations.

Why choose Clean-Geartech's hygienic motors and Gearboxes?

1. Complete stainless steel construction for hygiene and durability:

Clean-Geartech's motors and gearboxes are made from AISI 316 stainless steel, a premium material known for its superior resistance to corrosion, durability, and ease of cleaning. With the food industry's strict hygiene requirements in mind, our products are designed with smooth surfaces, rounded edges, and no crevices where contaminants could accumulate, making them perfect for environments where hygiene is paramount.

2. Advanced hygienic design:

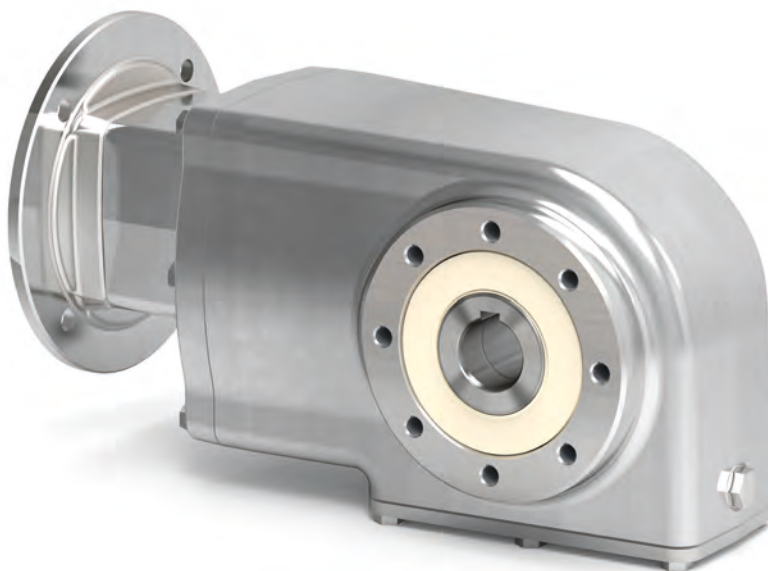
the hygienic design of Clean-Geartech's motors and gearboxes

helps to reduce the risk of contamination, making cleaning quick and efficient.

These products are specifically engineered for industries like Food processing, where sanitation is crucial, ensuring compliance with the highest industry standards, such as NSF and UL certifications.

3. High-efficiency Gearboxes for every application:

our range of gearboxes includes solutions for all your needs. Clean-Geartech **offers worm gearboxes and high-efficiency bevel gearboxes**, all designed for maximum reliability and performance. These gearboxes, built with AISI 316 stainless steel, are engineered for durability and precision, ensuring smooth operation even under high-stress conditions. The high-efficiency bevel gearboxes are ideal for reducing energy consumption,



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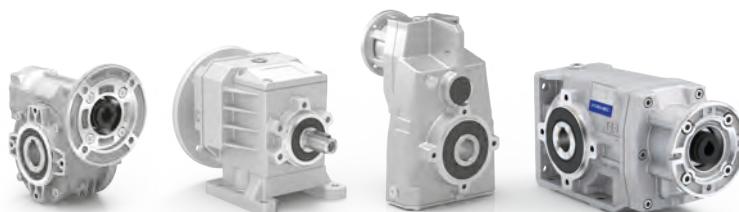
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making them a sustainable choice for any food processing facility.

4. Wide motor range for flexibility

in Your Production Line: Clean-Geartech's motors cover a wide power range from **0.12 kW to 3 kW**, available in 2, 4, and 6-pole versions to suit various speed and torque requirements. Whether your application requires a compact motor or a more powerful solution, Clean-Geartech's motors are designed to fit seamlessly into a wide variety of food processing machinery, offering the flexibility you need to optimize your production line.

5. Efficiency and reliability in every detail:

our products are not only designed with hygiene in mind but also for superior performance. Clean-Geartech's motors and gearboxes are built for continuous, high-performance operation. With features like smooth and easy-to-clean surfaces, our equipment helps to minimize the risk of downtime and contamination while maximizing productivity.

6. Easy maintenance and low downtime:

Clean-Geartech's hygienic motors and gearboxes are built for easy maintenance, with features that


simplify inspection and cleaning. This design reduces the need for extensive downtime and minimizes the time spent on maintenance, helping your production line stay operational without disruptions.

Clean-Geartech at IFFA Frankfurt: Your Partner for Hygienic Innovation
At IFFA Frankfurt, Clean-Geartech will be exhibiting its premium range of hygienic motors and gearboxes, designed to meet the toughest standards of the food industry. Our team will be on hand to demonstrate how these innovative solutions can improve your operations, increase

energy efficiency, and maintain the highest hygiene standards.

Whether you are upgrading your existing systems or installing new equipment, Clean-Geartech is the trusted partner you need to enhance performance, hygiene, and efficiency in your food processing facility.

Visit Clean-Geartech at IFFA Frankfurt to Discover Our Latest Innovations.

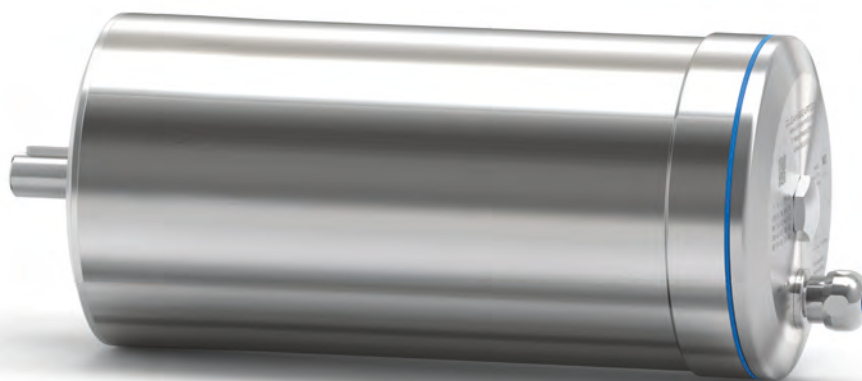
Clean-Geartech – Hygienic, Efficient, and Reliable Solutions for the Food Industry. 

Visit our website

www.cleangeartech.com



CLEAN-GEARTECH



“MYCOPROTEIN: THE PROTEIN OF THE FUTURE IS ALREADY HERE (AND IT TASTES LIKE CHICKEN)”

The new frontier of alternative proteins comes from a fungus, yet it tastes and feels like meat. Mycoprotein is winning over both the industry and consumers thanks to fermentation – an ancient process now serving a more sustainable, flavourful, and surprisingly concrete future.

The new barn has no roofs, no bales of hay. It doesn't smell like straw but of fermentation, and it hosts no livestock. Instead, in controlled and sterile environments, mycelium is cultivated – a network of fungal filaments that grows quickly, boasts an athletic nutritional profile, and has a texture surprisingly close to meat. Welcome to the realm of mycoprotein, a food innovation that combines biotechnology, fermentation, and sustainability in a single concept. The idea is not entirely new: mycoproteins have been studied since the 1970s, when scientists began exploring alternative protein sources to address a possible global food crisis. But it's only now that this innovation is taking on a real industrial, commercial, and cultural shape.



by
Elisa Crotti

From fungus to fork

Technically, mycoprotein is a protein derived from mycelium – the underground, filamentous part of certain inedible fungi, ideal for industrial



fermentation. One of the best-known is *Fusarium venenatum*, chosen for its fast, controllable growth. The mycelium is grown in fermenters similar to those used for beer, fed with sugars and nutrients, then harvested, pressed, texturized, and finally seasoned or enriched depending on the desired final product. The result? A plant-based fibre rich in protein (11–15%), low in saturated fats, high in dietary fibre, and in some cases naturally enriched with vitamin B12. Most notably, it offers a bite and chew very close to chicken or white meat.

Why it works (even for meat lovers)

Mycoproteins don't just imitate: they replicate – and they do it well. Thanks to their naturally fibrous structure, they give rise to plant-based burgers, fillets, cutlets and stews that can fool even the most sceptical palates. Unlike many traditional plant-based products based on soy or pea blends and heavy flavourings, mycoproteins are a single fermented ingredient, less processed, with a neutral taste and a more “meaty” texture.

This is exactly why they appeal to flexitarians – that large group of consumers who don't reject meat but are ready to replace it when tasty, healthy, and credible alternatives are available. Mycoproteins seem to check all three boxes. Nutritionally, 100 grams of mycoprotein provide on average 11–15 grams of complete protein, all essential amino acids, 6 grams of dietary fibre, and less than 3 grams of total fat, with saturated fat below 0.5 grams. The glycaemic index is low, and some formulations naturally include iron and vitamin B12 – making them particularly attractive for vegetarian or low-meat diets.

A true mycelium-revolution

In the United States and the United Kingdom, the mycoprotein sector has seen substantial growth thanks to investments in research, advanced fermentation technologies, and positioning strategies focused on directly replacing meat. From plant-based fillets to steaks, pioneering companies have proven that it's possible to create sensorially convincing and environmentally sustainable products using fungal cultures and next-generation bioreactors. Europe and Asia are also ramping up investments: mycoproteins are becoming increasingly common in fast food chains, ready-to-eat meals, and retail brands. The interest is real – and no longer limited to vegan niches.

Beyond soy, beyond tofu

One of mycoprotein's major strengths is that it overcomes the limitations of traditional plant proteins. It doesn't need to be mixed with binders or strong flavourings to work. Fermentation gives it a more appealing texture, and its processing is closer to that of bread or beer than to that of ultra-processed industrial food. From an environmental perspective, the benefits are also clear: mycoprotein requires up to 90% less water, 70% less CO₂, and under 10% of the agricultural land used in beef production. It also doesn't rely on soy or peas, often criticised for deforestation and origin concerns.

The future of food speaks the language of fungi

Eating habits are shifting. More and more consumers want to know where their food comes from, how it's





made, and what impact it has on the planet and their bodies. The answer is not ideology, but variety. The ingredient list of the future is expanding with elements we wouldn't have imagined on our plates just a few years ago: cultivated proteins, cow-free milk, fermented eggs, and – precisely – fungal-grown plant fillets.

This doesn't mean everyone must give up meat, but it does mean opening up to new solutions that expand our concept of food. Taste remains central, but it now coexists with other values: sustainability, efficiency, personal wellbeing, and waste reduction.

An industry worth watching (and tasting)

The numbers speak for themselves: the global alternative protein market is expected to be worth over \$290 billion by 2035, and mycoproteins are claiming an increasingly significant share. Technologically ready, nutritionally robust, scalable, and with strong sensorial performance.

The new barn is a fermenter. The new field is a bioreactor. And the new livestock is made of fungal cultures. Yet the final dish is surprisingly familiar: it looks like a cutlet, smells like a roast, and offers a satisfying bite that can convince even the most devoted carnivores.

And if bioreactor-grown meat can be served in the form of a plant-based cutlet or fillet, there's nothing stopping you from pairing it with a cold beer – which, by the way, also happens to be the product of fermentation. A happy coincidence that shows how the future of food can arise from ancient processes, reimagined with intelligence, flavour, and innovation.



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for the food industry, with over 7000 washing systems installed worldwide, Colussi Ermes has become specialized not only in the meat, dairy, poultry, fishery, bakery, confectionery and fruit & vegetables sectors, but also in more complex fields such as the pharmaceutical, hospital, logistics and automotive sectors.

Since July 2022, it has been a proud division of Middleby Food Processing, a leader in the industry that brings together a portfolio of world-class brands with cutting-edge, complementary technologies. As part of Middleby, Colussi Ermes contributes to delivering best-in-class, full-line solutions for food production, ensuring the highest standards of quality, efficiency, and innovation for customers worldwide.

Here's an exclusive preview of some of the innovative systems you'll discover at **IFFA 2025**!

Crate washers

Automatic and highly versatile systems for washing and sanitizing crates and baskets, suitable for all sectors of pro-



duction, ensuring impeccable washing for any type of crate, and providing the best results in terms of hygiene. The production range includes cabin or tunnel systems for washing trays with the possibility of selecting various options: one, two, or three tracks, horizontal or vertical.

Advanced automation and intelligent handling systems improve workflow, maximizing productivity. Customization of hourly wash cycles, from just a few pieces up to 10,000 crates/hour, allows for maximum flexibility to meet diverse production needs.

Spin drying systems

High capacities – up to 4200 crates/hour with the double-rotor spin-dryer and up to 2100 crates/hour with the single-rotor spin-dryer – speed and perfect drying result are the key features that set apart this new generation of Colussi Ermes spin-dryers along with the possibility to dry different type of crates, foldable or rigid. The Colussi Ermes Crate Spin Drying Systems can be integrated into both existing and new installations; a careful design in terms of minimum footprint and details allows them to be adapted even to extremely confined spaces while drying a high number of crates. In just a few seconds the Colussi Ermes spin dryer achieves excellent drying with low electrical energy consumption, making it an efficient and cost-effective solution.

Frame washer

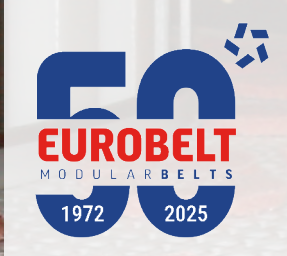
At IFFA 2025 Colussi Ermes will also propose the best solutions for washing and sanitising salumi, ideal for processing salumi of different types in a tunnel on racks, automatically transported by Proxaut AGVs.

Meat truck washers

Automatic and highly versatile systems for washing and sanitizing meat trucks, with a washing capacity of 15 to 200 trucks/hour, are also among the range of products offered by Colussi Ermes. 🏢



www.colussiermes.com



sales@eurobelt.com · +34 983 217 480 · www.eurobelt.com

NEW GENERATION MODULAR PLASTIC BELTS

Click!

Without rods!

 **quickbelts**

SEE YOU AT

IFFA

Hall 9.1
Stand D11



EUROBELT: advanced modular conveyor solutions for the food processing industry

Since 1972, Eurobelt has specialized in the development and manufacturing of modular plastic conveyor belts, delivering high-performance solutions for food-grade transport systems. With over five decades of engineering expertise, Eurobelt stands as a key player in the global market, combining technological innovation, robust material selection, and strict adherence to international hygiene and safety standards.

Designed to optimize every phase of industrial processing, Eurobelt's modular conveyor belts are engineered to meet the specific technical requirements of food processing environments—where precision, durability, and hygiene are critical. A customer-oriented approach, supported by a dedicated technical team, enables the development of tailored transport

systems that integrate seamlessly into new or existing processing lines, improving operational efficiency and reducing maintenance requirements.

Fruit & vegetable processing: precision handling and hygienic design

In the fresh produce sector, conveyors must support uninterrupted flow from intake through storage, while maintaining product integrity. Eurobelt's modular belts are designed to minimize damage to delicate goods, facilitating visual inspection and automated traceability. The belts can be configured for inclined transport, radius turns, and elevation changes with-

out compromising stability or product positioning.

Open-surface designs facilitate efficient water drainage, preventing residue buildup and ensuring quick and thorough sanitation. The use of FDA- and EU-compliant materials ensures resistance to moisture, washdown chemicals, and temperature fluctuations. Integration with machine vision systems enhances automation and enables high-precision sorting and grading.

In freezing applications, Eurobelt belts maintain structural integrity under sub-zero conditions, ensuring



EUROBELT
MODULAR BELTS





even product cooling across the belt surface. During packaging and sealing stages, their low-friction surfaces and stable tracking contribute to high throughput, accurate placement, and minimal product waste. Throughout final storage and dispatch, Eurobelt systems sustain controlled product flow, reducing bottlenecks and maximizing line uptime.

Meat & poultry processing: heavy-duty performance and sanitary compliance

Meat and poultry operations require belts that can withstand harsh processing conditions, including aggressive cleaning cycles, mechanical impacts, and exposure to animal fats and proteins. Eurobelt's solutions are specifically formulated to handle such demands, using advanced polymers with high resistance to abrasion, cuts, and impacts from blades or tools.

Belts are designed for rapid sanitation, featuring tool-free removal and compatibility with high-pressure wash-downs. The open hinge and modular grid design improve access during cleaning, reducing both water consumption and downtime.

Continuous operation is possible even in intensive environments, limiting the need for line shutdowns during hy-



giene procedures. Temperature versatility is a key feature: Eurobelt systems operate reliably from freezing tunnels to hot processing zones. Whether during evisceration, deboning, portioning, or packing, belts maintain dimensional stability, chemical resistance, and positive drive control, preventing product contamination or belt failure.

System integration and custom layout engineering

Eurobelt excels in engineering conveyor solutions for complex layouts—straight lines, S-curves, spirals, and elevation changes. The modular for-

mat enables seamless integration into automated systems, including robotic pick-and-place units, checkweighers, metal detectors, and vision-guided inspection stations.

Positive drive mechanisms eliminate belt slippage and ensure synchronized motion across multiple lines or conveyor modules. Modular designs allow for rapid reconfiguration, making Eurobelt ideal for facilities requiring frequent product changeovers or layout adaptations due to scaling or seasonal shifts.

A technical partner for food-grade conveyor innovation

With decades of proven performance in high-demand environments, Eurobelt delivers conveyor solutions engineered for precision, hygiene, and long-term durability. From raw product intake to final distribution, its modular belt systems enhance productivity, ensure regulatory compliance, and lower total cost of ownership.

By integrating Eurobelt technology, food processors gain a strategic advantage in plant efficiency, operational safety, and system versatility—core factors for competitiveness in today's global food industry. 🏢

www.eurobelt.com



Leading italian food company entrusts its packaging automation to **TECNO PACK SPA**

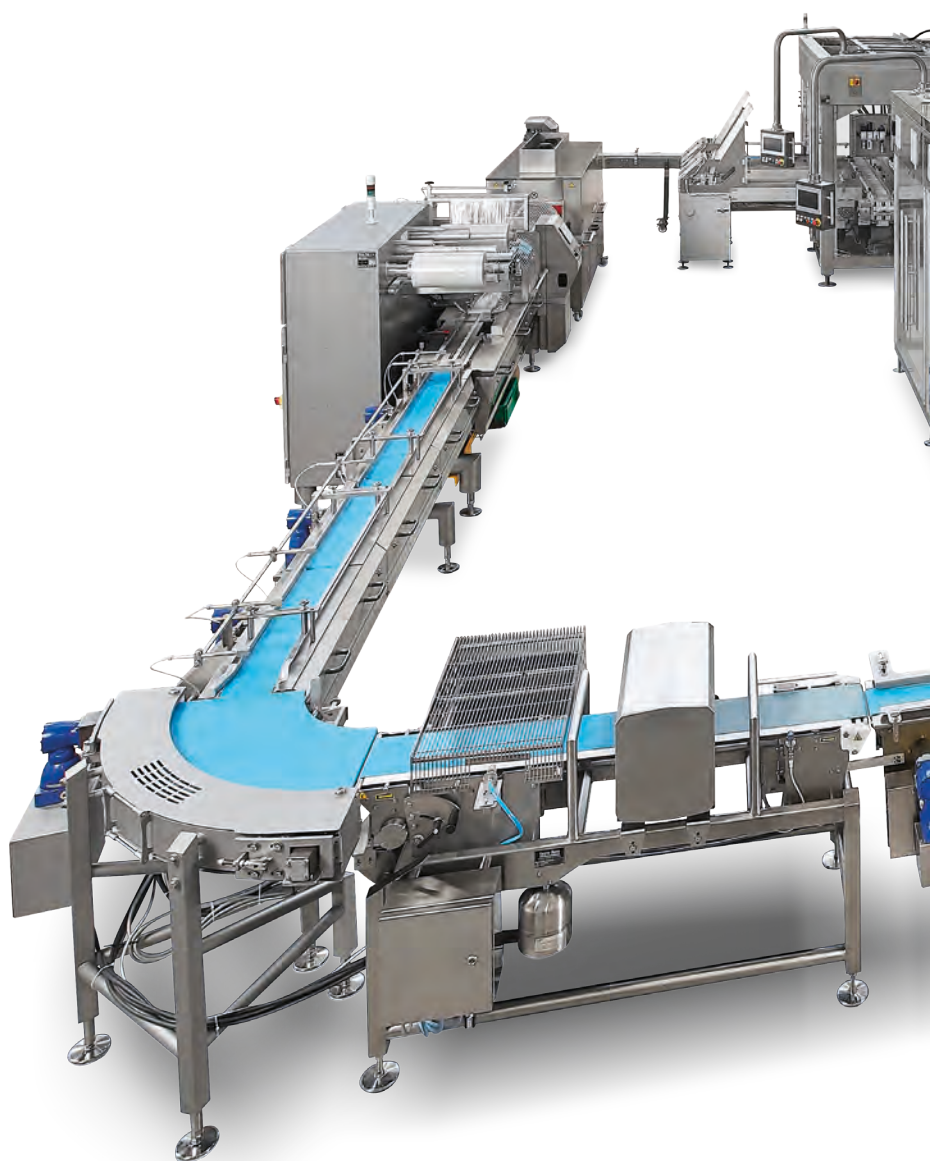
In the following article, we are going to tell you the story of the company named Baldi Carni and its experience with Tecno Pack

Umberto Baldi has been building his experience since 1965, when he opened his first butcher shop. His wise knowledge of meat, butchery and processing techniques together with the daily contact with his customers led him to the foundation of Baldi Carni S.r.l. in 1970. Understanding the needs of such an expanding market allowed him to specialize in the industrial meat processing. In the 1980s, together with other important professionals of the sector, Umberto Baldi founded "Assocarni", an Italian association representing the national meat industry and trade.

His trips abroad, his passion, his expertise and future-oriented vision have led Baldi Carni S.r.l. to expand its business over the years.

In addition to a pioneering activity in the selection and import of fine meat from international farms, the company launched a new company division, which focuses on the distribution of food products to catering and retail sectors: this is how Baldi Foodservices was born.

This long-time experience turned into a distinguishing feature that allowed the company to stand out as an important national player in the "High-quality Catering" sector. It is no coincidence that over the years some of the best companies such as Autogrill, MSC, Costa Crociere, Alitalia, Met-



ro, have chosen Baldi for their major supplies and for "Tailor Made" and "Private Label" products.

Today Baldi, with its business divisions, offers quality, solutions and innovative opportunities for schools, universities, hospitals, holiday village chains, large retailers and restaurants. Thanks to its 4 company divisions, namely Baldi Carni, Baldi Mare, Baldi Foodservices and Baldi

Bottega, the company has gradually developed a complete vision of the market.

The different information coming from several departments provides a broad final vision that enhances the company's know-how. From the caterer to the big company and the final consumer, each profile provides the company with daily checks that demand a dou-

ble result: the quality of the product and the uniqueness of the service.

Baldi's production is part of a wider project that involves each customer in a process of effective growth, where the soul of the brand is expressed in the market through the following means:

- the product development goes through strict food-cost oriented protocols, a procedure that provides

Tecno Pack
PACKAGING MACHINES

ifp
PACKAGING

SP
general system pack



ISPIRAZIONE & SOLUZIONI
su ogni tavola

FOOD
processing

each customer with secure and real profits, rewarding the excellence of both the meat and the service;

- the consultancy that Baldi staff provide to each customer, a special and precious support helping the customers to make strategic choices and purchases, tailored to each specific case;
- the offer of training, promotion and informative activity starting from the company's own communication system and guaranteed by Baldi's staff: a competitive tool at the service of the customer's business.

The three production lines offered by Baldi are based on different recipes, creations and ingredients to provide

each customer with new forms of business and unique advantages.

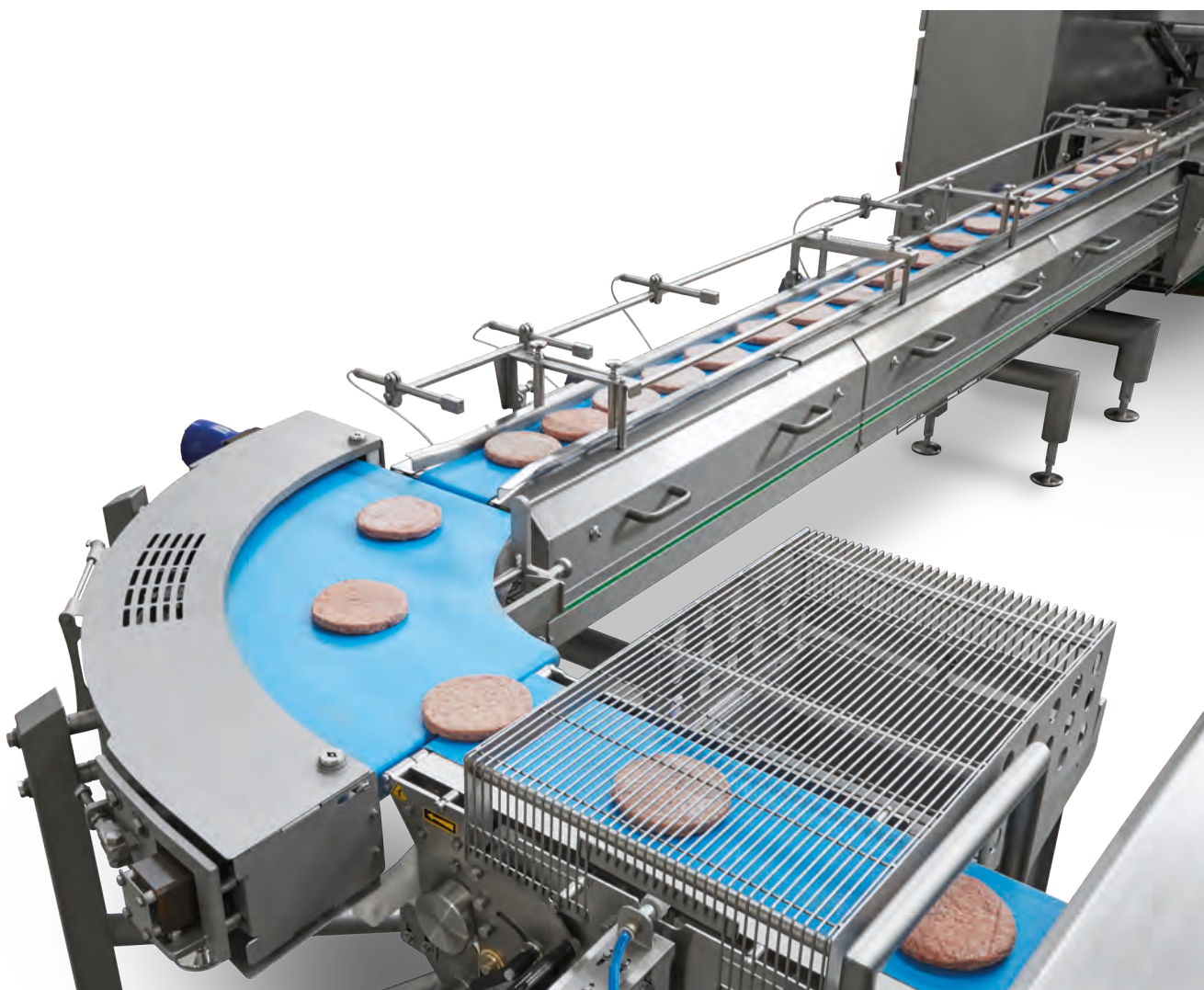
Numbers can speak of the success of a brand more than anything else and they indeed show that the company is ready to grow, to face foreign markets and to serve its customers with solid roots and values.

- a total surface of 25,000 sqm (with 8,000 sqm indoor)
- 55 experienced partners
- 53 employees
- 3,000 customers
- 5,000 items in the catalogue
- €28 million revenue in 2017

At Baldi's, quality is an evolving value: its presence on international markets and the challenge of an increasingly rigid and detailed legislative context

as well as its activity on wide and specific distribution channels prompt the company to adopt more efficient and organized procedures at every level. Baldi srl, with its CE marking number IT 624 S, has already introduced in its production activities the procedures based on the principles of the HACCP system (Hazard Analysis Critical Control Point), the self-control system for the identification and evaluation of hazards and risks related to hygiene and health issues.

For this purpose, the company constantly monitors the critical control points (CCP) in the working process, and work with selected suppliers that able to certify the quality of their products. The company also has the following certifications: CERTIFICATE BIO CCBP \ CERTIFICATE





ISO 9001:2015 \ CERTIFICATE IFS \ CERTIFICATE CRIBIS D&B. Innovation is the cornerstone on which all Baldi's activity depends: the IT sector plays an extremely significant role in the management and administrative automation as well as in the production process control.

In this context, Baldi has started an important collaboration with Tecno Pack S.p.A., the company based in Schio (VI), one of the most important players in the research and development of fully automatic "turnkey" packaging lines.

Baldi's request was analyzed in several working sessions and had its focus on the frozen hamburger, a product coming from high productivity lines.

The requirements were the complete automation of the line, the product protection and the possibility to package it in different formats, either mul-

tipack cases or single units wrapped in shrink film. The strict conditions of the production facility have required the machinery to be made in stainless steel and with IP65 WASH DOWN technology.

All the design phases, from the initial study, to the realization, to the final testing, have been carefully followed by Baldi's Industrial Director, Valerio Mincarelli, and by Tecno Pack's area manager, Andrea Motta. Everything has been carefully evaluated, reviewed and finalized.

The plant
The plant includes the following: high-speed, automatic bulk product feeding system; electronic horizontal flow-pack machine FP 100 – shrink version; three-chamber heat-shrink tunnel TT, robotic feeding station for a cartoning machine with 2 high-performance delta robots; three loaders operating as tilted stores that enable

creating cases for different products of different origin, including insertion of gadgets or identification little flags. The fully automatic cartoning machine guarantees excellence performances and quality of final products.

The cycle ends with the double reel bundling machine for heat-shrink film. Speed, reliability, great versatility, easy change of formats, complete automation, total compliance with Industry 4.0 regulation, complete product traceability through advanced inkjet and laser print systems.

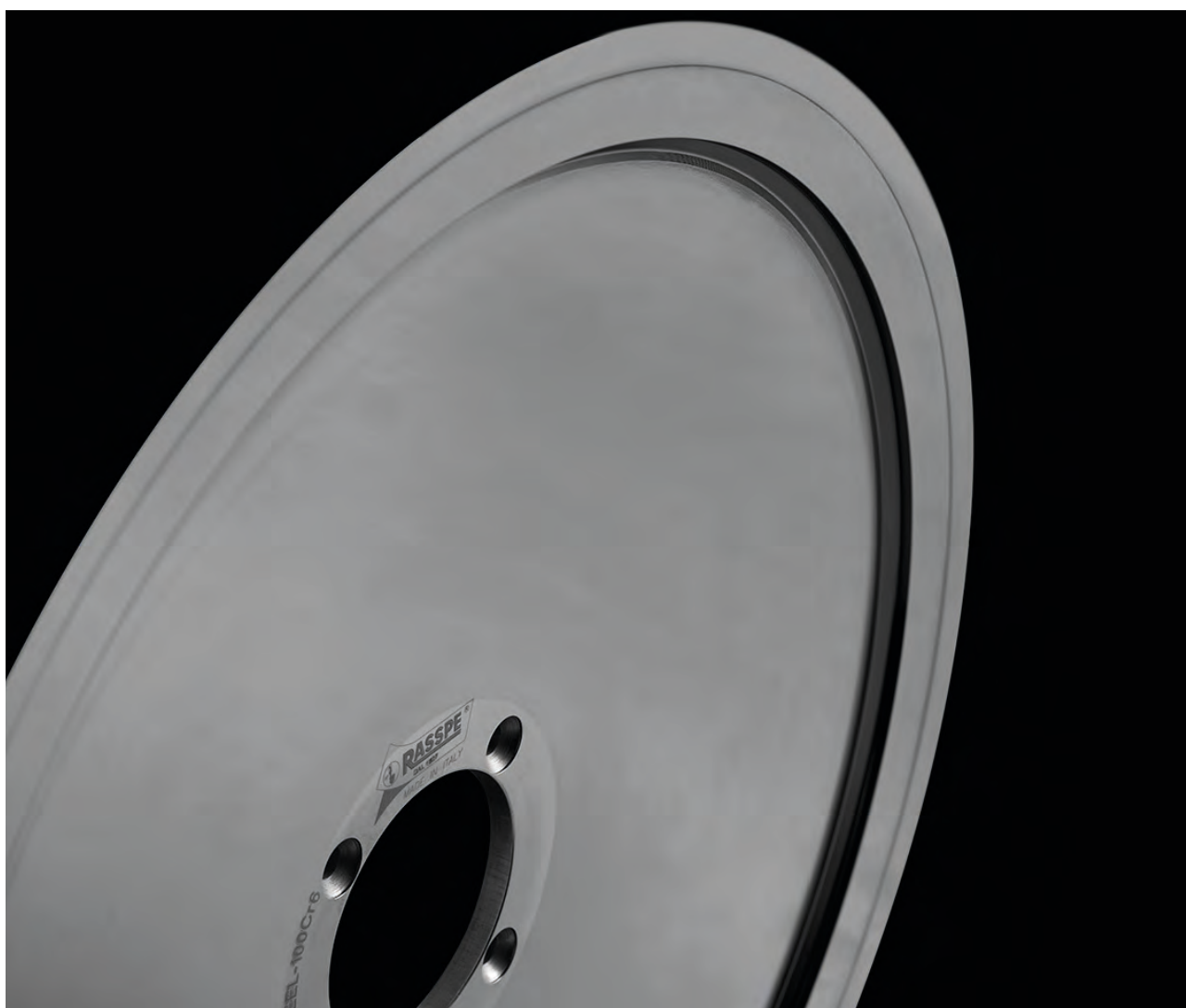
A journey has started along the road that Tecno Pack follows day after day with each one of its clients; a relationship made of daily collaboration aimed at optimizing, implementing new functions and formats, and creating this new work tool put at Baldi Carni's disposal. 🏠

www.tecnopackspa.it



RASSPE BY CHIARAVALLI GROUP: tradition meets innovation

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



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

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

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

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

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

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



DIVIS

CHIA



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

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

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

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

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

represent a tangible opportunity for growth for all the group.

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

www.chiaravalli.com



“ MEAT IS CHANGING SKIN: TECHNOLOGIES FOR A MORE EFFICIENT, SAFER AND MORE ETHICAL INDUSTRY ”

From slaughtering to logistics, the meat industry is undergoing a quiet yet profound transformation. Innovation doesn't mean changing the nature of the product, but addressing new – and sometimes uncomfortable – questions with new tools.



by
Sonia V. Maffizzoni

In the world of meat, tradition holds value, but it cannot be used as an excuse. While the product may stay the same, the context does not. The meat industry is at the centre of a twofold shift: on one side, the need to boost efficiency; on the other, increasing social, regulatory and cultural pressure to make processes, data and decisions more visible. Technology, automation and digital traceability are no longer simple production upgrades: they have become tools of legitimacy, keys to earning market trust, and instruments for storytelling. Because today, doing things well isn't enough. You also have to prove it.

Innovation is no longer optional

Innovation isn't a trend – it's a necessity. Not innovating brings risks:

- Regulatory risks, as Europe sets new standards.
- Reputational risks, because consumers observe, question, and choose.
- Competitive risks, because the market is moving, and those left behind disappear from the map.

Today, innovation is both an industrial requirement and a relational strategy: it's how a mature sector can still say, "We are here, and we're evolving."

Smart automation: work is changing shape

According to a report by MarketsandMarkets, the global food robotics market will surpass \$4 billion by 2026. In meat processing, robotic systems can reduce waste by up to 20% and increase productivity by 25–30% compared to traditional lines. Cobots can also reduce workplace injuries by 40–50% (source: IFR). From slaughtering to packaging, meat is now processed using robotic arms and machine vision. Hygiene improves, precision increases, and errors are minimized. The product remains the same, but its handling becomes more rigorous, faster, and more controlled.

Traceability and blockchain: time to tell the full story

An IBM study showed that integrating blockchain into food supply chains speeds up product recall processes by 90% and boosts consumer trust by 35%. Digital traceability systems now monitor over 90 parameters throughout the entire chain.

Blockchain-based solutions allow for tracing every step of production – from animal origin to packaging batch – through an incorruptible chain of information. This builds market trust, facilitates controls, and opens the door to stronger certifications.

It's not just a technical advantage: it's a new form of industrial storytelling.

Consumers want to know. The EU demands it. Producers must respond. Declaring origin is no longer

enough: today, transparency must extend to the entire process – treatment, packaging, and beyond. Labels become portals, and QR codes become trust tools.

Animal welfare: technology must also protect

Animal welfare has become central to both regulations and purchasing decisions – it can no longer be avoided. Today, animal welfare is a marker of industrial quality – not only for ethical reasons but also for strategic ones.

67% of European consumers believe that the living conditions of farm animals affect the final product's quality (source: Eurobarometer), and over 60% say they are willing to pay more for meat from supply chains that guarantee high welfare standards. Flexitarianism is also on the rise: 42% of Europeans identify as flexitarians, choosing to reduce meat consumption by selecting only sustainable, traceable, and carefully sourced products. Technology can help reduce stress, automate sensitive operations, improve animal handling, and make farm condition monitoring more efficient – offering a form of respect for animals that also respects the market.

Doing well is no longer enough – it's time to show how

Today, innovation isn't just about cutting costs and increasing output: it's also about earning trust. Predictive analytics can reduce machine downtime by 15–25% (source: McKinsey), and machine vision systems cut errors by up to 90%. But it's the value of data – and its ability to tell a story – that truly makes the difference. Digitalisation allows for real-time consumption monitoring, load optimisation, and anomaly prevention. It's not just a matter of efficiency: it's a new operational transparency.

And on the environmental front, every step counts. Meat production is responsible for 14.5% of global emissions (FAO), and the supply chain must respond. Technologies for heat recovery, water treatment, and by-product valorisation (biogas, fertilisers, enzymes) allow for waste and resource reductions of 25–40%.

Today, to innovate means to care for the context. Innovation in the meat industry is no longer just about efficiency: it's about legitimacy. The supply chain must respond to a world that watches, questions, and demands accountability.

That's why knowing where a product comes from is no longer enough. We must also understand how it's processed, with what tools, under what responsibilities – and perhaps, with what margin for improvement still left to explore.





Hygienic design for stainless steel enclosures

Hygienic Design: a new standard for stainless steel enclosures

EiQ Industrial, in cooperation with EHEDG (European Hygienic Engineering and Design Group), has developed an innovative range of Hygienic Design (HD) stainless steel enclosures to help machine builders and experts in industrial automation meet increasingly stringent hygiene regulations. These solutions are specifically designed for the food industry, particularly the meat processing sector, where hygiene and contamination control are paramount.

Hygienic Design refers to equipment and systems engineered in compliance with strict hygiene standards set by regulatory bodies.

These directives, particularly in the European Union, have become legally mandatory to ensure higher safety levels in sensitive industrial applications. EiQ Industrial's enclosures are developed based on key HD principles:

bacteria-free design, high-quality materials, optimized construction, and user-friendly maintenance.

EiQ industrial's hygienic design solutions

EiQ offers a complete range of Stainless Steel Enclosures, including junction boxes, push button boxes, enclosures with hinged door, compact cabinets, modular cabinets, protective windows and complete hanging systems.

One of the distinguishing features is the external placement of hinges, which enhances durability and simplifies cleaning. After extensive engineering studies, EiQ Industrial patented and obtained EHEDG certification for its unique HINGE and LOCK

design as of 2019. Additionally, the entire HD product line has been certified 3-A, ensuring compliance with top international standards.

The enclosures are designed to minimize contamination risks and bacterial proliferation. Their construction eliminates sharp edges and gaps, preventing dirt accumulation while ensuring maximum protection for internal electrical components. The materials used are corrosion-resistant, non-toxic, and easy to sanitize, making them ideal for environments requiring strict hygiene control.

Advantages of EiQ industrial's Hygienic Design enclosures

Implementing HD enclosures in food production plants offers significant benefits, including:




UL **US** TYPE NEMA 4x, 4, 1, 12
Standard UL508A-UL50-UL50E
File E474135

CE EN62208 **IP66** **IP69** **IK10**



- **Regulatory compliance:** certified solutions that meet stringent hygiene and safety regulations.
- **Enhanced hygiene:** smooth surfaces and optimized construction prevent contamination and facilitate thorough cleaning.
- **Cost and time efficiency:** reduced cleaning and sanitization time increases equipment availability and optimizes operational costs.
- **Long-term reliability:** corrosion-resistant materials and robust construction ensure durability and minimize maintenance needs.
- **User-friendly maintenance:** easily disassembled structural elements allow for efficient inspection, sanitation, and reassembly, reducing downtime and improving operational efficiency.

Our certifications

When the Electrical Enclosures must grant the complete hygiene, must be hardly corrodible, must be able to stand critical weather conditions, to keep the watertight seal, to resist to external mechanical important shocks, and finally grant the security of the plants with potentially explosives atmosphere, the only solution is the realization of them in Stainless Steel and their certification.



All the products we supply have been subjected to exhaustive laboratory tests that guarantee:

- The IP66, IP69 and IK10 so the maximum degree of watertight seal protection to
- liquids and dust;
- The (Nema 4x, 4, 1, 12), the mandatory certification for export them in the USA and Canada;
- The ATEX certification for category 3 zone 2/22 and for category 2 zone 1/21, to grant the safety on most of the environments where there's an atmosphere potentially explosives.

Hygienic Design: a step into future
By "Hygienic Design" ("HD"), we intend equipment and plants designed

and manufactured according to the hygiene requirements determined by the responsible organizations through guidelines, rules and directives.

Those directives are becoming more and more stringent in order to provide the higher standards and, with reference to the European directives, hygiene has become mandatory by the law.

The first Machinery Directive in Europe of 1989 (89/392/EEC) set the minimum requirements according to which an equipment must be designed and constructed in order to protect the safety of the operator, and it indicates also the minimum mandatory criteria of hygiene conformity for a machine.

www.eiqindustrial.com

Complete solutions for stainless steel enclosures



TYPE NEMA 4x, 4, 1, 12
Standard UL508A-UL50-UL50E
File E474135



EN62208



IK10





DRAKE'S quest to transform global food processing

Meet us at **IFFA:**
Hall 8, Stand E.10

Drake's visionary founder set out to revolutionize food processing in 1979. By developing a groundbreaking method to mechanically load sausages and hot dogs into packaging, Drake became an industry leader. If you've enjoyed a sausage or hot dog in the past four decades, there's a 90% chance it was processed by a Drake Loader. With over 1,700 machines sold worldwide, capable of producing 2.9 million food products per minute, Drake's story is one of a small company making a substantial global impact.



Solutions beyond sausages

Driven by a passion for innovation and sanitation, Drake has since expanded by integrating new technology, like FANUC robotics, vision rejection, metal-detectable plastic components, continuous belts, centrifugal feeders, patented end-of-arm tools, and blue light sanitation systems. By doing so, it also broadened its application capabilities to include poultry, snack sticks, cheese, canned goods, and much more.

By crafting personalized solutions for every facility and need, they often solve loading challenges where others

fail. All over the world, Drake provides durable, efficient loaders that lead the way in sanitation and capacity.

Flexible and sustainable

Central to Drake's philosophy is a commitment to flexibility and sustainability. Each machine is crafted in-house at a facility with a small carbon footprint, using 83.6% recycled stainless steel.

This eco-friendly approach reduces environmental impact while ensuring

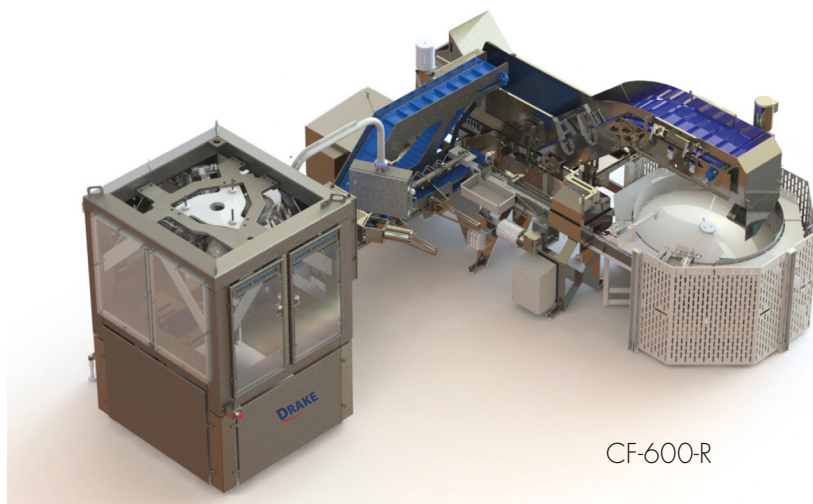
the durability and quality of Drake's products.

Middleby acquisition and global support

In 2011, Drake reached a pivotal milestone by joining the Middleby Corporate family. This partnership expanded Drake's global reach and enriched its technological collaboration capabilities. Middleby's vast portfolio and strategic locations worldwide, including India, Spain, and the Middle East, provide robust support, parts, and service, aligning with Drake's dedication to customer satisfaction and operational excellence.

Complete line solutions for sausage and hot dogs

Drake is an integral, collaborative part of Middleby Food Processing's new complete line system for sausage and hot dogs, offering protein process emulsion and thermal processing with automated systems through MAP packaging for each product and facility size. These cus-



CF-600-R



Innovative engineers



In-house manufacturing

tom systems provide the highest yields - smoke, cook, cool, and chill with consistent quality: color, flavor, and texture. Advanced sanitary design for pasteurization, seal, label, and package. 67% processing energy reduction.

Drake's innovative highlights

CF-600-R: A cutting-edge centrifugal feeder and robotic autoloading system with a CIP options and new antibacterial features, setting new sanitation and efficiency standards for multiple applications.

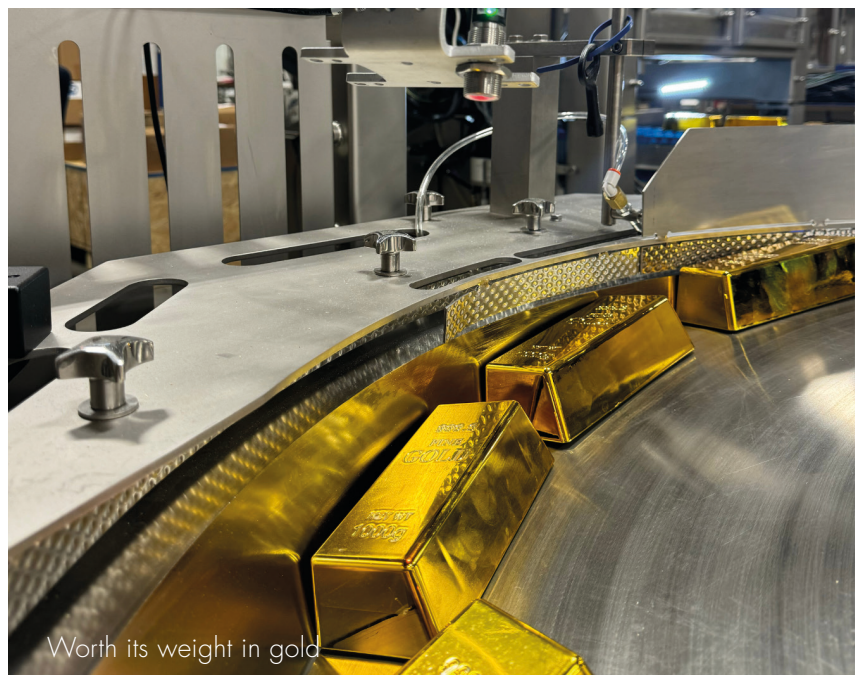
MasterPacker X5: Developed with CV-TEK, using MAP technology to extend shelf life while minimizing human interaction. Robotic product transfer ensures 15 mother bags per minute.

SR-400: Designed for the European market, handling curved sausages with precision, emphasizing hygiene and efficiency.

PS-60: Enhances poultry processing by spacing pieces for downstream operations, boosting productivity and supporting inspection.

CS-400: Excels in canning, particularly for Vienna Sausages™, meeting niche market demands with sanitary, efficient operations. Consistently loads 400 cans per minute per machine to designated specifications.

CS-1800: Drake's original workhorse, the CS-1800, is designed for high-speed frank loading with efficiency and sanitation. Featuring a patented first-in, first-out system, it minimizes product recirculation, delivering up to 1,800 pieces per minute. Designed to fit your



Worth its weight in gold

needs, it handles various cylindrical food products and packaging types, using a traditional mechanical CLXII loading head or robotic loading head, and has improved sanitation features like the new Sani-Chain.

Meet Drake @ IFFA, Hall 8, Stand E.10!

Visit Drake at IFFA 2025 (Hall 8, Stand E.10) to experience select equipment, collaborate with engineers and food technologists, and develop solutions for loading challenges.

Embarking on the next chapter

Drake's 45-year journey showcases its leadership in the food processing industry. With innovative equipment enhancing efficiency, safety, and sus-

tainability worldwide, Drake is shaping the future.

Through strategic partnerships and a commitment to research and development, Drake continues to expand its legacy of excellence and innovation, fortifying its global impact. 🏢

Learn more at
drakeloader.com





COGEMAT: 50 Years of innovation in slaughtering systems and meat technology

On the occasion of the 2024 edition of Gulfood Manufacturing, we interviewed Eng. Raimondo Damigella the new Managing Director of Cogemat SRL, who recently replaced in this role the founder of the Company, Gioacchino Arena, after the celebration of his 50th anniversary of activity.

Cogemat is an Italian Company, one of the most important firms in Europe and very known worldwide, especially in Africa and Middle East, for its activity in design, manufacturing and installation of slaughtering systems and meat processing plants. Among the major projects you have successfully completed, could you tell me some?

It is not easy, being more than four hundred, from America to Far East, therefore I will limit myself indicating the oldest in Makkah, value of our contract USD 21,6 millions, till now the biggest sheep slaughterhouse in the world, with a slaughtering capacity of 200.000 sheep per day during Hajj, and our latest, in Egypt for Armament Authority, contract value € 39,3 Millions, for the realization of three complete "turn-key" slaughterhouses, including the canned meat facility.

You said "turn key" project. Could you please explain in detail what do you mean?

Of course, and it is a good question because, most of the time, the Customer willing to set up a slaughterhouse ask to a not expert Consultant for design, hence often without



Sheep Ritual slitting table



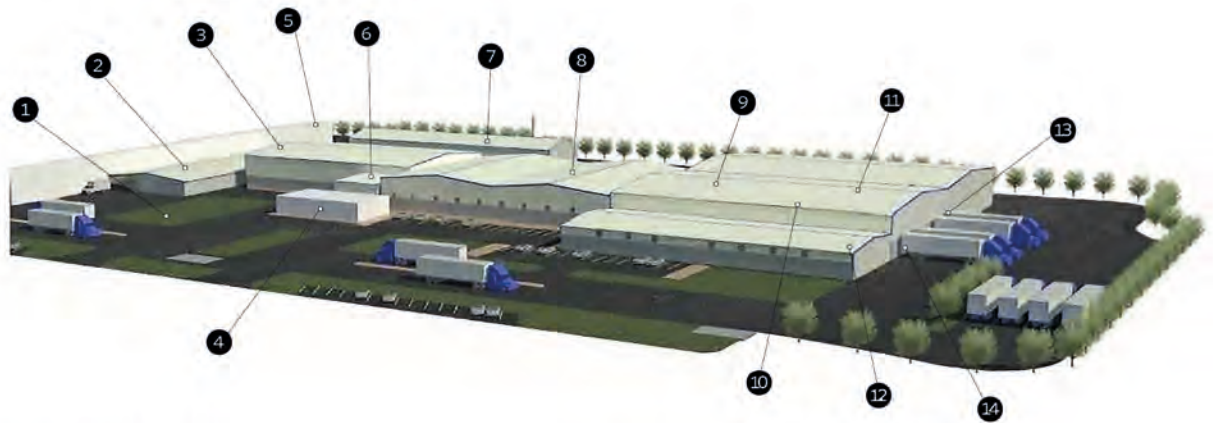
positive result. Instead, if we are appointed since beginning, we are able to assist the Customer at 360 degrees until the successful commissioning.

It means that we are able to do the civils works (by local contractor under our responsibility), electrical and plumbing plants, the required cattle/camel/sheep/ostrich slaughtering line, water purification unit and waste water treatment, deboning lines, vacuum packing/thermoshrinking/ drying, sausage/hamburger/ luncheon meat production, cartoning line with metal detector, veterinarian lab, incinerator, traceability system, blood pro-

cessing and rendering plant for fat-bone, sub products processing and manure collection, refrigeration, air conditioning, freezing, compressed air, hot water and steam generator, air suction and change.

The slaughterhouse is often seen as a polluting factor. How Cogemat responds to today's world challenges towards environment, climate and safe food?

The environment protection is our target, hence the project we propose is a "closed cycle" where all the waste are transformed in raw material to be used in other field. For this reason, we provide with the



1 ANIMAL FREE AREA

2 LAIRAGE

3 SLAUGHTERHOUSE

4 WATER STORAGE C.M. 500

5 WASTE WATER TREATMENT AREA

6 HOT WATER & AIR COMPRESSED STATIONS

7 RENDERING, BLOOD PROCESSING

STEAM GENERATOR & INCINERATOR

8 CARCASS CHILLERS

9 REFRIGERATING MACHINES

10 FREEZERS AND FROZEN STORAGE

11 DEBONING AND MEAT PROCESSING

12 AMENITIES AND OFFICES

13 PRODUCT DISPATCH

14 CARCASS DISPATCH

Complete slaughterhouse Turn key project

following environmental protection plants:

- Manure and rumen content collection, for drying and as fertilizer use
- Waste water treatment plant for irrigation
- Rendering plant for waste transformation in animal feed and liquid fat
- Blood processing system, to be used as fertilizer or fish feed.

So, the impact is equivalent to zero. Special care is reserved to the UE Regulations, required in all slaughtering lines and consequent processes, and we do our service to obtain "tailor-made slaughterhouse", assuring the best possible solution to match the Export Requirement.

The modern "Cogemat traceability plant" has been studied just to ensure "safe and health" meat to the importers and to the local population.



Cattle Halal killing box

MULTISPECIES ABATTOIR IN 40' FEET CONTAINER



MOBILE



We are proud to affirm that COGEMAT thanks to the time spent in search and technology development to better serve its Muslim Customers, is the only European Company with Certification issued by Halal Italia recognizing all our model of killing box compliant with Halal Standards COREIS DTP HLL 02, UAE.S 2055-1, UAE.S 993, GSO 2055-1, GSO 993, OIC/SMIIC 1, MS 1500, MUIS SMHS

CAMEL KILLING BOX HALAL ITALIA CERTIFIED



NEW!

On the occasion of Gulf food exhibition, what do you propose to potential customers visiting your booth?

We are in Italian Pavillon Sheikh Saeed Hall 2 stand S2-C43. With our videos and catalogues we'll introduce different models of cattle ritual killing box: standing, rotating 90° or 180°, side or top opening (for long horn breed), hydraulic or pneumatic working. All are Halal certified and we are proud to be the only European company with this acknowledgment.

We can also display the camel killing box and the mobile abattoir for cattle, designed and manufactured for "Fir Farm" in UK, used for the farm and going around Scotland ensuring the slaughtering service to small farmers. It got the approval by Food Standards Agency.

A last message that you would like to launch to the potential customers readers of the magazine?

Price is only one of the components of the project value, because you can discover a lot of mistakes when is too late.

Before to choose the supplier of your abattoir or meat plant, you have to evaluate seniority in the field, worldwide reputation, experience, professionalism, technical capability, full assistance in the realisation since beginning. So, before to start with the venture, consider that COGEMAT

puts on customer's disposal more than FIFTY years experience, referred to the exclusive activity of design and manufacturing of slaughtering systems and meat technology, since 1972, hence we will be able to ensure correct design, manufacturing, delivery, installation, commissioning, training & start up.

We manage the project in a complete and integrated way, from construction to maintenance, enabling the customer to protect overtime the value of the performed meat project. 🏠

cogemat.it





INOX MECCANICA

TECHNOLOGY FOR THE FOOD PROCESSING INDUSTRY



IFFA

3-8.5.2025
Frankfurt am Main
HALL 8.0 - J60

AUTOMATIC PRESSING, STUFFING
AND CLIPPING MACHINE

PIC 99 BCE

A fully automatic and high-productivity stuffing line, ideal for packaging anatomical products such as **hams, bresaola, pancetta, coppa, loin**, and **muscles in general**, either in casing alone or in casing and net.

- ⊙ Electric pusher with adjustable stroke
- ⊙ Automatic tube change system
- ⊙ Automatic product loading conveyor
- ⊙ Loop insertion system
- ⊙ Speeded-up clipping head
- ⊙ Integrated connectivity system

**SPECIAL****MEAT PROCESSING EQUIPMENT**

INOX MECCANICA is ready to impress at IFFA 2025!

From May 3rd to 8th, 2025, Frankfurt will once again host IFFA, the world's leading trade fair for the meat processing industry, and Inox Meccanica is set to unveil groundbreaking innovations that will redefine the market. Innovation and continuous renewal have always been at the core of Inox Meccanica. The company consistently reinvents itself to provide cutting-edge technological solutions, keeping pace with the evolving needs of the industry.

The spotlight is on the PIC LOMO

The star of our stand will be PIC LOMO, the first fully automatic machine for stuffing Lomo Ibérico. This game-changing innovation stands out for its versatility, as it allows for quick mold and stuffing tube changes. This makes it ideal not only for Lomo but also for whole-muscle meat processing, such as bresaola, panceta, pork neck and roastbeef.

One of its most remarkable features is the use of casing directly from the

Hall 8, Stand J60
A must-visit destination!

**INOX MECCANICA®**

TECHNOLOGY FOR THE FOOD PROCESSING INDUSTRY





reel, ensuring exceptionally high productivity while minimizing downtime.

Introducing the new electric press on the PIC 99 BCE

Another major highlight is the introduction of an electric press on our flagship machine, the PIC 99 BCE.

The updated version will feature an 1100 mm mold and an integrated weighing conveyor, optimizing efficiency in production management.

Meet the Zangola 4000 BT-S – The ultimate aging solution

Designed for cured meat processing, the Zangola 4000 BT-S will be showcased in its fully equipped version, featuring a refrigeration system, load cells, and an osmotic hatch for complete process control.

The TM 200 V automatic tying machine – now even faster

The TM 200 V automatic tying machine will also take center stage, now equipped with a Super Fast tying head and inclined loading/unloading conveyors, ideal for roasts, porchetta, and fresh meat cuts.

Its key strength? Continuous tying with a single knot, using both elastic and non-elastic string, depending on production requirements.

Digitalization at the heart of our stand

At IFFA 2025, Inox Meccanica will showcase its strong commitment to digitalization.

Each machine will be accompanied by an interactive touchscreen totem, allowing visitors to watch demonstration videos, access technical data

sheets, and obtain detailed real-time information.

Technology meets tradition

Beyond technology, customer relationships remain a priority for Inox Meccanica. Our stand will feature a dedicated tasting lounge, where visitors can sample products made with Inox Meccanica machines, hold meetings in a private setting, and enjoy fine Italian wine.

With these innovations, Inox Meccanica reaffirms its leadership in the meat processing industry, combining efficiency, versatility, and digital transformation.

Join us at IFFA 2025 and experience the future of meat processing firsthand! 🏠

inoxmeccanica.com

“INNOVATION IN MEAT PACKAGING: TECHNOLOGIES FOR SAFETY, QUALITY, AND SUSTAINABILITY”

Meat packaging has taken on an increasingly strategic role in the food industry, becoming a key element in ensuring safety, quality, and product sustainability. New packaging technologies meet the needs of a supply chain that must guarantee freshness, optimal preservation, and waste reduction, while the market shifts toward more ecological and functional solutions. The sector is investing in innovative materials, smart packaging, and advanced processes that are revolutionizing how meat is preserved and distributed.



by **Walter Konrad**

The use of modified atmosphere packaging is one of the most effective solutions for maintaining meat's organoleptic properties. The use of specific gas mixtures,





such as nitrogen and carbon dioxide, helps slow bacterial growth and extend the product's shelf life without altering its color or freshness. Vacuum packaging remains a well-established choice, but more advanced alternatives are emerging, such as skin packaging, which wraps the meat in a transparent, tightly-adhering film, reducing plastic use and improving product presentation on shelves.

Smart labels are playing an increasingly important role in meat packaging. Sensors embedded in packaging materials can monitor temperature, humidity, and storage conditions in real time, alerting consumers and retailers to any changes that could compromise product safety. Some solutions feature freshness indicators that change color when spoilage occurs, providing an additional guarantee for consumers and reducing unnecessary waste.

Another key innovation is the use of biodegradable and compostable materials, which are gaining ground over traditional plastic packaging. The meat industry is experimenting with biopolymers derived from renewable sources, such as corn starch and cellulose, to reduce the environmental impact of packaging without compromising product safety. Some companies are introducing paper-based packaging treated with natural coatings that provide protection against moisture and fats while maintaining recyclability. The challenges related to meat packaging are not just about sustainabi-

lity but also about providing practical and functional solutions for the HORECA sector and retail distribution. Portion-controlled packaging for restaurants and delis helps optimize ingredient use and reduce waste, while new active packaging technologies that release natural substances to extend shelf life are being applied in various market segments.

Innovation in meat packaging is redefining quality and safety standards for the entire industry, bringing benefits across the supply chain, from producers to end consumers. The future will be marked by a balance between functionality, sustainability, and technology, with increasingly smart and customized solutions designed to meet the evolving demands of the market.



UVC DISINFECTION: innovative solutions for the meat industry

Hygiene is a top priority in food production. Particularly in meat processing, where sensitive raw materials are processed, compliance with hygiene standards is a complex task. Microorganisms such as bacteria, mould spores and viruses pose a constant challenge that requires innovative solutions. One technology that has become established in recent years is UVC disinfection from sterilAir. It uses high-energy ultraviolet radiation to effectively inactivate microorganisms in water, in the air or on surfaces. The method is chemical-free and environmentally friendly and can also be flexibly integrated into existing production processes.

UVC disinfection of evaporator fins

One of Switzerland's leading meat producers uses sterilAir UVC

technology to keep the evaporator fins in air conditioning units clean and germ-free. Fins are a potential breeding ground for microorganisms. Without regular cleaning, biofilms could form there, significantly impairing the air quality. Before the UVC solution was introduced, frequent manual cleaning was required, which was time-consuming and expensive.

The UVC modules, which are installed directly in the evaporators, prevent the formation of biofilms in the long term. This keeps the air clean and significantly extends cleaning intervals. The manufacturer opted for modules from the sterilAir E series, which enable particularly effective and safe disinfection thanks to their design. The high radiation output ensures that even stubborn microorganisms are reliably eliminated. Thanks to these measures,

efficiency of the production processes could be increased and hygiene standards guaranteed.

Mould-free curing rooms thanks to UVC ceiling units

A traditional family business attaches particular importance to the mould-free production of raw cured products. However, mould growth in the maturing rooms was a persistent challenge, especially during humid summer months. Previous solutions, such as the use of filter boxes, were ineffective and expensive to maintain. The turnaround came with the use of eight UVC ceiling units from the sterilAir D series. These were positioned in such a way that they ensure continuous disinfection of the room air without disturbing the sensitive climate in the ripening rooms. The inactivation of mould spores not



UVC kills germs and safeguards **BBD.**



UVC disinfection for the food industry

sterilAir has been reliably supporting you in the realisation of UVC disinfection solutions for air, water and surfaces since 1939.

www.sterilair.com



Experience the whole
world of UVC disinfection
and visit us at:

IFFA

3. – 8.5.2025 / Frankfurt am Main

Hall 9.0 / Stand C80



only improves product quality, but also reduces energy consumption. The units also prevent the formation of biofilms on the fins of the air conditioning units, which increases the efficiency of the entire ventilation system.

Hygienic conveyor belts with UVC technology

A renowned supplier of meat and sausage products from Germany was faced with increasing hygiene requirements in its operations. In particular, the cutting and conveyor belts, which are in direct contact with the products, required effective and constant cleaning in order to keep the germ load low.

With the introduction of the sterilAir T2018 belt disinfection system, a solution was found that disinfects the conveyor belt surfaces without chemicals during the ongoing production process. The UVC radiation inactivates germs, including pathogenic microorganisms, by up to 99.999 % without leaving any residue or contact. Using the belt disinfection system not only reduces the germ load, but also improves the shelf life of the products.



Conclusion

The successful realisation of these projects illustrates how important it is to rely on innovative technologies in order to meet the increasing requirements for hygiene and food safety. With its physical approach, UVC disinfection offers a sustainable solution that supports both environmental protection

and the efficiency and cost-effectiveness of production processes. In view of ever stricter hygiene regulations and the growing challenges in the food industry, UVC technology will continue to play a key role in ensuring quality in the future. 🏠

www.sterilair.com

sterilAir®
hygiene solutions  *since 1939*





VERINOX
INDUSTRY 6.0



THIS IS

VOX

**IT DOESN'T SPEAK,
BUT WORKS.**

SEE YOU AT

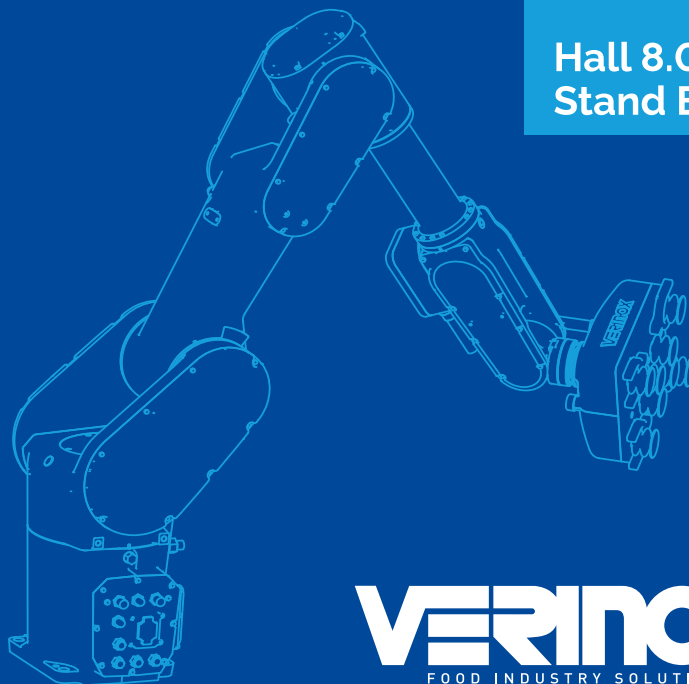
IFFA

Hall 8.0
Stand E92



VOX is a loading and unloading smart solution integrated into the production layout. It ensures a safer, faster, and more efficient process. **You can trust on it.**

VERINOX.IT



VERINOX
FOOD INDUSTRY SOLUTIONS 



VOX by VERINOX: the revolution in loading and unloading for food processing plants

The food industry is undergoing a rapid transformation, driven by the need to improve production efficiency and ensure the highest safety standards for workers. Automation plays a crucial role in this evolution, allowing companies to optimize workflows while reducing human intervention in physically demanding and repetitive tasks.

In this context, Verinox, a leader for over 50 years in the design and production of thermal processing systems for food products, introduces Vox, the innovative robot for loading and unloading in food processing plants. This new solution will be showcased at IFFA, the leading international trade fair for the meat and alternative protein industry, in Frankfurt.

Uncompromising automation

Traditional loading and unloading methods in food processing plants often involve physically demanding work, which can lead to fatigue, workplace injuries, and inconsistencies in the production cycle.

Vox was created with a clear goal: to overcome the limitations of manual loading and unloading, ensuring a safer, faster, and more efficient process. Seamlessly integrating into existing production layouts, Vox eliminates the issues associated with repetitive and strenuous tasks, improving working conditions for operators and increasing overall productivity. With Vox, Verinox offers a high-performance alternative that not only enhances workflow continuity but also ensures a safer working environment by reducing human exposure to strenuous tasks.



Efficiency and versatility without limits

Unlike traditional solutions, Vox operates continuously, without the limitations imposed by human labor or conventional automation constraints.

The robot is designed to handle loading and unloading without restrictions on:

- **Weight:** It can move loads of any size, eliminating the risk of excessive strain on operators.
- **Heights:** It operates at various heights without requiring manual intervention.
- **Time:** It works 24/7 without interruptions, optimizing production times.
- **Temperatures:** It withstands and operates in extreme temperatures, typical of cooking and pasteurization processes.
- **Distances:** It covers long distances within the facility, ensuring smooth and efficient product movement.





Smart integration with cooking and pasteurization systems

One of the most remarkable aspects of Vox is its integration with continuous thermal processing systems, such as cooking and pasteurization units.

The robot is engineered to manage the loading and unloading of products—including pre-packaged food items—at critical entry points, ensuring a streamlined production process.

By minimizing direct human contact with food products, Vox significantly reduces the risk of contamination, ensuring compliance with strict hygiene and safety regulations.

This level of automation not only enhances food safety but also improves overall consistency in product quality. By automating these crucial steps, Verinox enables food processing companies to maintain a high standard of production while adhering to industry best practices.

Smart control for a connected production process

Vox is not just a handling robot; it is an intelligent system fully integrated with production management software. Its operation is controlled via a centralized control panel, allowing real-time monitoring and optimization of workflow.

This integration helps reduce waste, improve energy efficiency, and ensure maximum traceability of processes.


An exclusive preview at IFFA

The presentation of Vox at IFFA is an unmissable opportunity for food industry companies looking to invest in advanced automation.

Verinox once again demonstrates its commitment to innovation, offering solutions that not only enhance production performance but also contribute to a safer and more sustainable working environment.



To experience Vox and its capabilities up close, visit Verinox's stand E92 - Hall 8.0 at IFFA in Frankfurt.

Don't miss the chance to see the future of automation in the food industry first-hand. 

More information
verinox.it

MEAT or ALTERNATIVE PROTEINS mechanical engineering presents innovative solutions at IFFA 2025

German manufacturers of machinery for processing of meat and alternative proteins could not record renewed growth in 2024 after a ten-year upward trend. They are optimistic about IFFA 2025, which will take place in Frankfurt from 3 to 8 May 2025, and expect significant impetus from the world's leading trade fair.

According to preliminary data from the Federal Statistical Office, the production of food processing and packaging machinery in Germany increased by 3 percent to almost 17 billion euros in 2024. This means that the fifth-largest mechanical engineering sector has once again grown against the trend in the overall mechanical engineering sector, which expects an 8 percent drop in production for 2024. This was announced by the VDMA at the press conference for IFFA 2025.

Packaging machines account for around half of the production value. In the heterogeneous food machinery sector, process technology for the meat and protein industry is the largest sub-sector, which has recorded above-average growth rates in recent years. "Between 2014 and 2023, the production of meat processing machines in Germany increased by a total of almost 40 percent to a value of 1.4 billion euros. According to the data available so far, we will not reach this very high level in 2024," says Klaus Schröter, Chairman of the IFFA Advisory Board and Chairman of the VDMA Process Technology Division for Meat and Protein Processing.

In addition to the base effect due to the high reference value in 2023,



Schröter sees a temporary decline in investments resulting from higher energy prices for the manufacturing industry, higher interest rates and the investment climate, which is characterized by many uncertainty factors. In this context, the German Food Processing and Packaging Machinery Association expects a drop in production of around five percent for meat processing machines in 2024.

European exports in 2024 below very strong previous year's level

To date, the VDMA only has data available for 2024 on German and EU-27 foreign trade. Accordingly, European exports of meat processing machinery fell by 6.5 percent in the first 8 months of 2024 compared to the very high level of the previous year. According to VDMA estimates, the rate of decline will decrease in the remaining months due to deliveries, but the high level of global foreign trade in 2023 will not be reached.

"German exports of meat processing machines alone increased by 6 percent to 730 million euros in 2023. There has been considerable investment in automation and modernization, particularly in the USA and in many European countries," states Schröter. These investments were also made in response to labor shortages and high demands on production safety.

European companies lead the global competition – China is catching up

International foreign trade in meat processing machinery – based on export data from around 50 industrialized countries – grew by 3 percent in 2023 and reached a peak value of 2.7 billion euros. Almost 80 percent of the machines traded worldwide came from the EU-27, with Germany leading the top 10 supplier countries with a 27 percent share, followed by the Netherlands with a 21 percent share.

China's exports of meat processing machinery have increased significantly in recent years, making the People's Republic the third most important exporter in 2023 with a share of 9 percent. It was followed by Italy with 7 percent, the USA with 5 percent and Denmark, Poland, Spain, France and Austria with supply shares of between 3 and 4 percent.

The top 10 sales markets for imported machines in 2023 were the USA, Russia, the Netherlands, Germany, the United Kingdom, Australia, France, Poland, China and Spain. "The industrialized countries will remain very important in the future, but strong impetus also came from Asia in 2023, for example, with Thailand, Malaysia, Indonesia, Central and South America with Mexico, Brazil, Colombia, Saudi Arabia and South Africa, just to name a few," Schröter comments on the global demand. Whether the high level of international foreign trade in meat processing machinery will be reached or under-shot in 2024 will not be known until May 2025, when the foreign trade data of the industrialized countries are fully available to the VDMA.

Positive prospects in a dynamic market environment

Schröter is positive about the future prospects of the supplier industry for the meat and protein sector. "The global food industry is developing very dynamically. In many countries,

the food industry is the strongest economic sector with continued high growth rates."

Global sales of meat and alternative proteins are increasing - with varying dynamics and regional focuses. In most countries in Western Europe and North America, meat consumption is stable at a high level or falling slightly. At the same time, the market for alternative proteins in these regions is growing from its current low level, but with high growth rates. According to the British market research institute Euromonitor International, global volume sales of meat products will increase by 8 percent and sales of plant-based alternatives by 25 percent until 2028.

Demographic developments, nutritional trends, changing consumer habits and ever shorter product life cycles are shaping the markets. In addition, the high demands placed on food safety, quality and variety as well as sustainable production and high price and competitive pressure are ensuring continued investment in technology.

Digitalization and AI for sustainable production

Customers focus on sustainable solutions for the production process: energy efficiency, avoiding product losses, reducing water and media consumption, holistic energy concepts for waste heat and optimized, easily recyclable packaging are the most important topics.

Digitalization is a central component of sustainable production, as process data evaluation can optimize the use of resources, reduce production downtime and provide services remotely. Data and its use generate added value in terms of increased efficiency, product safety and transparency throughout the entire manufacturing and packaging process.

Artificial intelligence (AI) is playing an increasingly important role. AI facilitates the analysis of real-time data from the production process, detects anomalies and helps to reduce unplanned downtimes. In cleaning processes, artificial intelligence (AI) enables the detection of contamination levels and self-adapting cleaning processes. The simulation of production processes with the help of AI and digital twins is becoming increasingly important. In particular, it helps with complex investment decisions and creates investment security.

These and other topics will play a central role at IFFA 2025. "We are very much looking forward to the international supplier industry presenting a wide range of innovations and to discussing requirements and trends with the international visitors in a personal exchange," concludes Klaus Schröter, Chairman of the VDMA Process Technology Division for Meat and Protein Processing. 🏛️

www.vdma.org





SORGO: a leap in quality and innovation

For three generations, the name SORGO has stood for top-quality, cutting-edge technology, and continuous innovation. Our service doesn't end with installation—our skilled application engineers and meat technologists are available on-site during commissioning to ensure optimal results, offering significant benefits that make SORGO one of the most successful manufacturers globally.

Gentle smoking and cooking

The SORGO Compact Series are plug-and-play systems and designed to guarantee the highest quality for sausages and meat products while minimizing weight loss during processes such as drying, smoking, cooking, and roasting. Combining high performance, efficient operation, and energy-saving technology, these systems are the perfect solution for small and medium-sized businesses.

Available with electric, oil, gas, or steam heating options, the systems can be equipped with friction or smoldering smoke generators to meet specific needs. The systems are also configurable for multiple trolleys (from 2 to 8 or more) and can be designed in a two-row configuration for parallel loading, making them perfect for high-capacity operations. Additionally, the systems are available as tunnel units with front and rear doors, and can be equipped with an optional interlocking system to meet HACCP regulations in both low- and high-risk areas.



SORGO continuous systems – efficiency and flexibility for modern production

The SORGO Conti systems offer efficient, automated solutions for industrial operations.

These systems use automatic conveyors to eliminate manual trolley handling, improving safety and efficiency. They feature two sections: one for heat treatment (drying, smoking, cooking) and one for cooling (show-ering, intensive cooling, drying), separated by double-insulated jet/lift doors that minimize energy losses.





SORGO Conti systems handle large production batches with minimal space requirements. With ideal temperature distribution throughout the chamber and high circulating air power, these systems ensure minimal weight loss, allowing products to be packaged immediately after production with the desired core temperature—without the need for interim storage. This results in the best drying performance and optimal product quality.

Optimal maturation for specialty products

For naturally ripened products such as salami with or without mold or raw ham (smoked or air-dried), SORGO offers tailored ripening solutions. Our climate maturation system, combined with enthalpy utilization, ensures perfect fermentation. Weight-dependent maturation ensures higher product safety and increased value.

Our climate pre-drying, cold-smoking, and maturation systems are de-



signed as 2-way or 4-way climate systems, depending on the product. The flexible design ensures customized solutions, even for large-scale operations with capacities of up to 250 tons and room heights of up to six meters and more. SORGO also offers thawing systems for meat blocks and cleanroom climate control for slicer and work areas, pro-

viding complete solutions for various production needs.

With **SORGO**, businesses invest in high-performance systems that combine flexibility, energy efficiency, and top-quality production for a future-proof manufacturing process. 🏢

www.sorgo.at



AK RAMON: a legacy of excellence, innovation and quality

Since its humble beginnings, **AK RAMON** has grown into a global leader in the food industry machinery sector. With more than six decades of experience, the company has consistently adapted to market challenges while maintaining its commitment to quality, innovation, and customer satisfaction.

A story of success: three generations of dedication

Founded in 1957, **AK RAMON** has been managed and driven by three generations of family leadership.

This family legacy has allowed the company to uphold its core values of quality, durability, and innovation, ensuring a seamless evolution over time.

Passing down knowledge, passion, and vision across generations has been pivotal to AK RAMON's sustained growth. This approach has enabled the company to maintain strong customer connections while incorporating cutting-edge technology into its manufacturing processes.

Quality and durability: the DNA of our machines

Quality and durability are the cornerstones of every machine produced by AK RAMON. From the initial design to the final assembly, every detail is meticulously managed to ensure our machines meet the highest industry standards.

The focus on long-lasting performance guarantees that clients can rely on our solutions, even in the most demanding environments.

This unwavering commitment not only strengthens our relationships with clients but also reinforces our reputation as a trusted and reliable manufacturer.

AK AK Ramon

Third generation



AK RAMON team

**The only manufacturer in the world offering three key lines**

AK RAMON is the only company in the world that specializes in manufacturing machines for all three critical areas of the food industry:

- 1. Food processing:** Machines designed to optimize production processes, ensure hygiene, and boost efficiency.
- 2. Vacuum packaging:** advanced technology to preserve products, extend shelf life, and maintain freshness.
- 3. Sealing:** durable, precise solutions that ensure perfect sealing for various packaging needs.

This unique capability to provide comprehensive solutions positions AK RAMON as a strategic partner for businesses of all sizes, from local operations to multinational corporations.

Global presence: over 75 countries across five continents

With a strong focus on international markets, AK RAMON exports more than 70% of its production and has a presence in over 75 countries across five continents. This global reach reflects the trust customers worldwide place in our machines.

From Europe to the Americas, Asia, Africa, and Oceania, our solutions are tailored to meet the specific needs of diverse markets. This expansion has been made possible by our commitment to delivering high-quality products supported by exceptional service.

Comprehensive manufacturing: full control over quality

One of AK RAMON's greatest strengths is its ability to manufacture 100% of the components for its machines in-house.

This is achieved through a state-of-the-art machining facility equipped with CNC centers and high-performance lathes, ensuring:

- **Unmatched precision in every component.**



Quality of our machines

- **Total quality control at every stage of production.**
- **Flexibility to customize solutions to meet specific client needs.**

This approach not only guarantees that every machine meets the highest standards but also allows us to respond swiftly to market demands and maintain a consistent supply.

A dedicated sales team at your service

At AK RAMON, we believe that our success is directly tied to the success of our clients.

That's why we have a dedicated sales team available to provide personalized advice and address any questions or needs. Our philosophy is built on fostering long-term relationships with our clients, understanding their challenges, and working together to find the most suitable solutions.

Exceptional after-sales service

We understand that the value of a machine extends beyond its manufacturing. That's why AK RAMON is committed to offering exceptional after-sales service, including:

- **Immediate delivery of spare parts:** Ensuring clients have quick access to necessary components to minimize downtime.

- **Fast supply of new machinery:** Responding efficiently to urgent client needs.
- **Specialized technical support:** Providing expert assistance to resolve any issues and ensure optimal machine performance.

This comprehensive approach helps us build trust and loyalty, ensuring that our clients can operate with confidence and peace of mind.

Commitment to innovation and the future

At AK RAMON, we don't just focus on the present; we are dedicated to the future. Our research and development team continually works on improving our machines, integrating the latest technologies to ensure they remain competitive in a constantly evolving global market. Sustainability is also a priority. We strive to design solutions that reduce environmental impact, optimize energy consumption, and extend the lifespan of our machines. AK RAMON intends to continue leading the industry thanks to its commitment to quality, innovation and customer service.

AK RAMON is a reliable global partner. 🏠

www.akbyramon.com

“AUTOMATION AND ARTIFICIAL INTELLIGENCE IN MEAT PROCESSING: THE FUTURE OF INDUSTRIAL PRODUCTION”

The meat industry evolves with smart tech and sustainability: automation and AI boost precision, hygiene, and efficiency from slaughtering to packaging.

The meat industry is undergoing an unprecedented technological revolution driven by advanced automation and artificial intelligence. The goal is to meet the needs of efficiency, food safety, and sustainability by reducing waste and improving the quality of the final product. The growing demand for meat processed to higher standards has led companies in the sector to invest in smart machines, vision systems, and robotic solutions that are redefining slaughtering, cutting, and packaging processes.

Modern meat processing plants are increasingly integrating collaborative robots capable of performing precision cuts, reducing error margins, and optimizing the use of raw materials.



by the editorial staff



latest news

Thanks to artificial intelligence, advanced vision systems can analyze product quality in real time, identifying defects and ensuring uniformity that would be impossible to achieve with human operators alone. Deep learning technologies applied to production lines allow meats to be classified based on parameters such as marbling, color, and fat content, automatically adjusting the production process to obtain more uniform cuts and meet specific market demands.

Another area where automation is making a difference is packaging. Modern packaging machines ensure maximum hygiene and minimize manual contact with food, reducing contamination risks. The use of vacuum and modified atmosphere packaging, optimized by smart sensors, extends the product's shelf life and enhances preservation, reducing waste along the distribution chain.

Traceability has also made significant advances through the use of blockchain and IoT. Companies can now monitor the entire journey of meat products in real time, from slaughterhouse to retail point, providing consumers

with an unprecedented level of safety and transparency. The integration of smart labels and QR codes enables detailed information on product origin, farming methods, and storage conditions, strengthening consumer trust and adding value to high-quality products.

Efficiency is not the only goal of new meat processing technologies. Sustainability has become a priority for the entire industry, and advanced automation solutions are helping to reduce water and energy consumption, optimize raw material use, and minimize processing waste. Some innovative plants use slaughter by-products to generate biogas, contributing to the food industry's energy transition and reducing the sector's environmental impact.

The digital transformation of meat processing is only beginning, but it is already proving to radically improve efficiency and product quality. The future of the industry will increasingly involve the integration of intelligent systems capable of combining automation, data analysis, and sustainability, offering new opportunities for both producers and consumers.





Elevate your display with **PASOLINI** melamine trays: design, durability, and functionality for a perfect presentation

Daniele Arioli, Export Sales Manager: "Choosing Pasolini means choosing experience, innovation, and reliability. Our melamine trays are the ideal solution for businesses looking to enhance their food presentation while enjoying superior durability and ease of maintenance. Discover the difference Pasolini can make in your display—where design with "Italian touch" meets functionality for a flawless presentation every time."



Over 60 years of Italian excellence

For over 60 years, Pasolini has been a symbol of quality and innovation in large-scale distribution and retail. Today, we are proud to introduce in export market our exclusive line of melamine trays, designed to transform butcher, deli, and catering displays into stunning showcases.

In recognition of our long-standing presence in the industry, on January 11, 2024, the Italian Ministry for Enterprises and Made in Italy awarded Pasolini the

prestigious honour of being registered in the Special Register of Historic Trade-marks. This recognition highlights our deep-rooted tradition of excellence and our unwavering commitment to delivering high-quality, innovative products to our customers.

Our history is one of continuous evolution, always adapting to market needs while staying true to the core values that define us: quality, reliability and innovation.

Why choose Pasolini melamine trays?

Melamine is an extraordinary polymer—its brilliance and compactness resemble ceramic, but with unmatched durability and practicality.

With a variety of shapes, sizes, and colours available, our melamine trays can be tailored to match the unique identity of your business. Whether you want a minimalist, modern look or a more classic, refined aesthetic, we have the perfect solution for you.

Main advantages:

- **Elegant and professional design.** Our trays are more than just accessories; they are powerful tools for elevating your food presentation. Their sleek and modern look enhances the appeal of your display, capturing customers' attention and creating a more engaging shopping experience. Whether in butcher shops, supermarkets, specialty stores, or catering services, these trays bring a touch





of sophistication that makes all the difference.

- **Unrivalled durability and resistance.** Designed for the demands of daily use, our melamine trays resist scratches, stains, and impacts, maintaining their flawless appearance over time. Unlike traditional materials, they are built to last, making them a smart investment for any business.
- **Effortless cleaning.** Hygiene and efficiency are essential in the food industry. That's why our trays are fully dishwasher-safe, allowing for quick and hassle-free cleaning—perfect for fast-paced environments.

- **Certified food safety standards.** At Pasolini, safety is a priority. Our melamine trays are made from certified food-safe materials, meeting all current regulations for food contact. This ensures complete peace of mind while allowing you to focus on presenting your products at their best.
- **Exceptional quality at the best price.** We believe excellence should be accessible. That's why Pasolini's melamine trays offer the

perfect balance between premium quality and affordability, giving you a durable and stylish solution without compromising your budget.

Visit us at Hall 12.0 E18!

Want to schedule a meeting? Contact us at daniele.arioli@pasolini.it and discover how Pasolini melamine trays can transform your business! 🏢

www.pasolini.it

PASOLINI



LISSNER ENGINEERS + ARCHITECTS at IFFA 2025: more efficiency and sustainability through enterprising specialist planning

Planning the next level is the motto of Lissner engineers + architects at IFFA 2025. The world's leading trade fair for the meat industry will offer visitors, in Frankfurt/Main from 3 to 8 May 2025, the ideal opportunity to find out all about the innovative approaches to operational planning by the specialists from northern Germany. As a qualified specialist planner with a particular focus on the meat industry, the company sets standards in the efficient and sustainable design and execution of production facilities.

Lissner engineers + architects with more than 30 years of experience in developing customised solutions for new builds, conversions, modernisations, and expansions of food production facilities according to the latest standards. The result is tailor-made solutions for national and international clients, with a special focus on increasing energy efficiency and the sustainable use of resources through well thought-out planning and the implementation of cutting-edge technologies.

Holistic planning with a strong network of experts

Lissner engineers + architects stands for comprehensive and holistic specialist planning considers all aspects of operational and production design into account. Clients receive the complete range of services from a single source – from production planning and technical building equipment (TGA) to the necessary construction trades, approval procedures, execution steps, tendering, and awarding

of construction contracts. During realisation, Lissner engineers + architects takes over on-site project supervision and ensures detailed cost tracking and invoice verification. Customers benefit from combined expertise that is applied at every stage of plan-

ning and execution. One example is the early integration of innovative hygiene solutions, which enable the highest level of food safety while simultaneously reducing operating costs and promoting sustainable production processes.





Energy efficiency as a key to sustainability

Energy efficiency is a crucial factor in the planning of modern production facilities. Lissner engineers + architects focuses on resource-efficient technologies and well-thought-out operational concepts in order to significantly reduce energy consumption in food production. By implementing forward-thinking operational planning, energy-intensive processes are optimised, allowing food production companies to benefit from lower operating costs and more sustainable processes in the long term. In particular, refrigeration technology, which can account for up to 50 percent of total electricity consumption, offers significant savings potential through intelligent planning and state-of-the-art technical solutions. In addition, precisely coordinated building and system planning can minimise energy losses and maximise the use of renewable energy sources.

Digital factory inspections as part of modern planning

A key element of Lissner engineers + architects' operational planning is the ability to conduct digital factory tours during the planning phase. Using comprehensive digital models, the specialists enable their clients to virtually experience future production processes, including production machinery, even before construction begins—and to further optimise them in collaboration with Lissner.


This approach helps identify and address potential challenges at an early stage, leading to greater planning reliability and preventing additional costs caused by later adjustments. Moreover, it allows for a targeted analysis of potential additional savings, which can be integrated into the planning from the outset.

Successful projects for national and international clients

Lissner engineers + architects works for national and international clients.

The company realises projects in Europe, Asia and North America and adapts its planning approaches to the specific market requirements. Clients benefit from extensive experience, proven best practices and a deep understanding of individual requirements. "At IFFA 2025, our team will be available for personal discussions and will provide insights into successful projects and future trends in the industry. We will be happy to advise

on innovative concepts and future-oriented planning methods that will help take production operations to the next level," says Dennis Lissner from Lissner engineers + architects.

Lissner engineers + architects at IFFA 2025 from May 3 to May 8, 2025, in Frankfurt/Main – Hall 11.0, Booth A38. 

www.lissner.eu



Tobias and Dennis Lissner, Managing Directors of Lissner engineers + architects

Innovation meets inspiration: the future of the meat and protein industry at **IFFA 2025**

IFFA is set to focus on issues crucial to the future of the meat and protein industry when it opens from 3 to 8 May 2025. Under the motto 'Rethinking Meat and Proteins', this leading international trade fair will present a comprehensive overview of the value chain – from processing and packaging to innovative ingredients and the latest point-of-sale trends. The exhibition halls are already well booked and the market leaders have confirmed their participation. The key issues for 2025 are maximum performance, value creation through data, sustainability in practice and new product worlds.

As the industry's most important showcase, IFFA – Technology for Meat and Alternative Proteins – will bring together market participants from all over the world and cover the entire production process from 3 to 8 May 2025. Messe Frankfurt expects around 1,000 exhibitors to showcase their latest technologies, machinery and solutions on 116,000 square metres of exhibition space (gross) in Halls 8, 9, 11 and 12. The exhibitors include market leaders, as well as small, specialist companies and startups, from around 50 different countries. In addition to numerous companies from all over Europe, there will also be large

contingents from, for example, the USA, Brazil and China.

A new hall layout will not only showcase the multitude of different technologies but also strengthen the links between the individual stages of the production process. Completely new is IFFA Worlds. These thematically structured segments bring together the numerous product groups and provide orientation within the overall trade-fair spectrum. They are:

- **World of Processing:** Solutions for the safe and efficient processing of meat and proteins.



Maximum performance in the meat and protein processing industry is a key subject at IFFA 2025.

Source: Messe Frankfurt

- **World of Packaging:** Innovative concepts to protect, preserve and display food products.
- **World of Ingredients:** The essential elements for flavour, structure and quality.
- **World of New Proteins:** Technology, ingredients and research for all types of meat substitutes.
- **World of Skills and Sales:** Knowledge and skills for first-class craftsmanship and delighted customers.

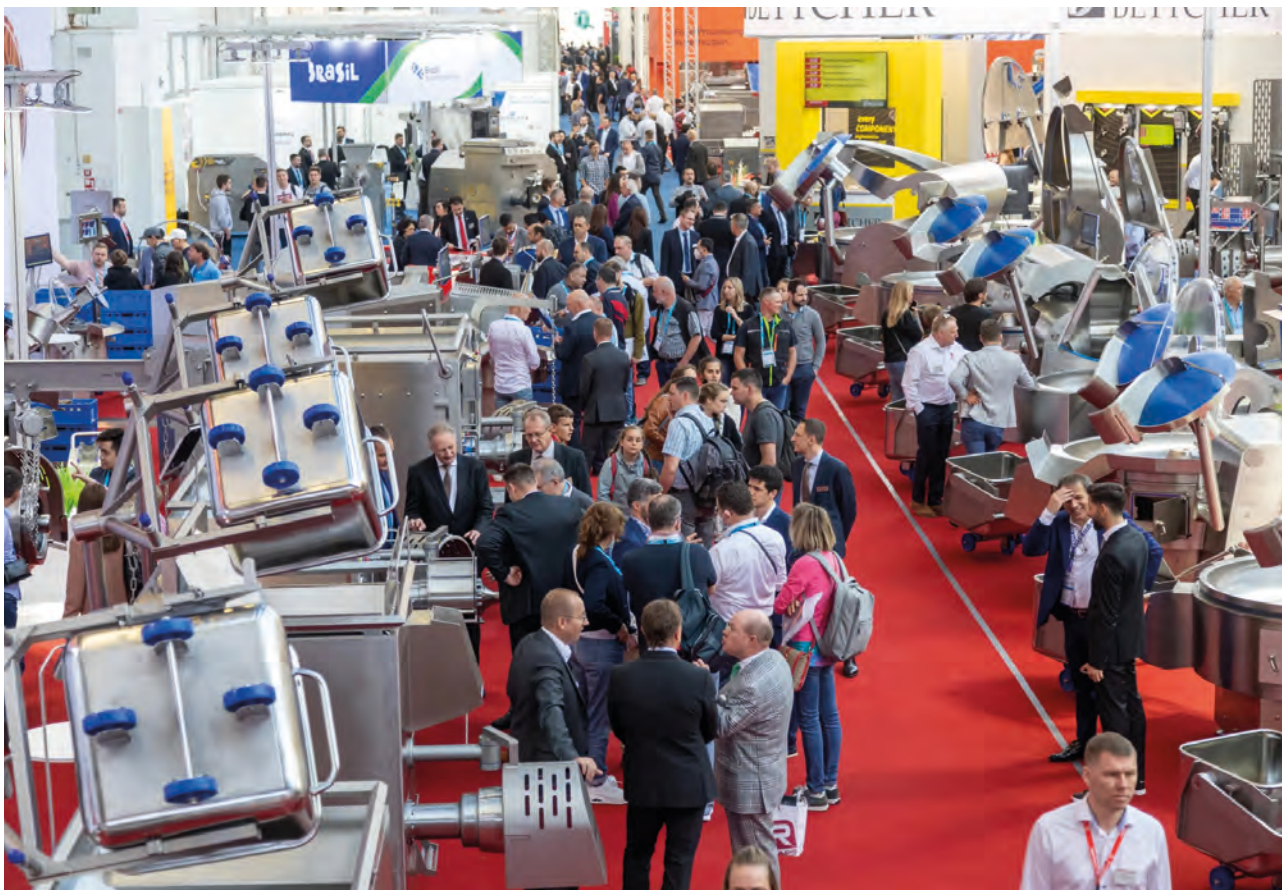
IFFA is the leading trade fair for its sector and is distinguished by an extraordinarily high degree of internationality. 71 percent of participants come from outside Germany, from around 150 countries. The top visitor nations include the Netherlands, Italy, Spain, Poland, the USA, Brazil, Austria, the UK and Switzerland. Trade visitors come from the protein processing industry, the butchers' trade, the food sector, catering and a variety of supplier industries.

Wolfgang Marzin, President and Chief Executive Officer (CEO) of Messe Frankfurt: "Trade fairs bring industries together and IFFA 2025 is sure to provide convincing evidence of this. The response from exhibitors has been impressive and we are looking forward to seeing numerous innovations for the meat and protein industry. Thus, companies will be showing solutions for farms of every size, all sources of protein and every region of the world. Moreover, IFFA is a great opportunity for face-to-face discussions, networking and acquiring new knowledge. In a nutshell, it is the industry event of the year."

The industry meets to shape the future

Global trade in meat-processing machinery has been growing steadily for years and reached a new record of almost € 2.7 billion in 2023. The VDMA Food Processing and Packaging Machinery Association (NuV) expects global demand for safe

and high-performance machines to continue undiminished in 2024 – a promising perspective for a successful IFFA 2025. Nevertheless, the industry is also confronted by numerous challenges, including fluctuations in the global economy, rising costs for energy, wages and raw materials, as well as a shortage of skilled labour, which are putting companies under increasing pressure. Richard Clemens, CEO of VDMA NuV, one of the conceptual sponsors of IFFA, explains: "IFFA is the world's most important trade fair for manufacturers of process and packaging technology for meat and alternative proteins. It is clearly aligned with the demands of an ever-changing and growing market and gives experts from all over the world a chance to see the complete range of innovative technologies for implementing a multitude of product ideas. IFFA offers clear orientation, addresses all industry-specific subjects and thereby shapes the future for businesses."





IFFA is also an important meeting place for the butchers' trade. It offers companies an opportunity to discover the latest developments and make informed investment plans. The shortage of skilled labour is driving many companies to focus more on automated solutions. Herbert Dohrmann, President of the German Butchers' Association, emphasises: "IFFA is a key event for the butchers' trade. Given the challenges posed by aspects of sustainability, changing eating habits, a shortage of skilled labour and technological developments, it is essential that we invest in our butchers and sales outlets if we are to ensure a positive future. At the world's leading trade fair for the meat industry, we not only find solutions to current challenges but also inspiration for innovative approaches to production and sales. The trade fair is a place for exchanging ideas and information, networking and sharing experiences with colleagues."

Key issues in 2025

IFFA is where projects are planned, solutions discussed and inspiration generated for the coming years. The focus of the exhibition and the accompanying programme of specialist events is on 'Maximum performance', 'Creating value from data', 'Sustainability in practice' and 'Boundless product diversity'. This means:

- **Boost efficiency and automate processes:** How can the performance of machines and systems in the meat and protein processing industry be maximised? Innovative technologies such as AI, robots and sensor technology are opening up new opportunities for increasing productivity in the food industry.
- **Data as a factor for success:** A large volume of data is already being collected at all points along the process chain. Optimised use improves the production process and creates transparency through

complete documentation and full traceability. Completely new possibilities also arise when consumer and trade data flows directly back into production planning.

- **Achieve greater sustainability:** What specific measures should be taken to achieve greater sustainability in production? Improved energy efficiency, renewable energies and modern propulsion technology can all make an important contribution. In packaging technology, recyclable, plastic-reduced and bio-based concepts represent a sustainable trend.

- **New nutritional trends and greater product variety:** Whether from meat, plants or mushrooms, the variety of protein products is growing, and with it the demands placed on the machinery. Flexible systems are needed to keep ahead of the competition through seasonal or regional specialities. At the same time, researchers and start-ups are constantly working on new ideas to supply the world's growing population with proteins in a sustainable way.

The event programme: discover, discuss, gain inspiration

Besides the innovations showcased by exhibitors, IFFA also offers a complementary programme of specialist events that illuminates the top subjects from all sides. To this end, Messe

Frankfurt is working closely with its partners: the VDMA, the German Butchers' Association and, in the field of new proteins, Balpro, Proveg and the Good Food Institute Europe. At the IFFA Kitchen, visitors can take part in an inspiring discussion programme combined with live demonstrations and show cooking. The IFFA Factory presents exemplary solutions that address the shortage of skilled labour on the production side. Additionally, curated IFFA Discovery Tours will help visitors explore and categorise the numerous innovations that exhibitors are bringing to the trade fair – the individual tours are based on the IFFA Worlds. Other highlights in the programme of events include the quality competitions organised by the German Butchers' Association, which present traditional craftsmanship at its best, the gala to select the 'Butcher of the Year 2025' and the presentation of the 'New Meat Award' by the Deutscher Fachverlag publishing house.

Messe Frankfurt supports the dynamic growth of the food industry with four trade fairs on three continents. The industry gets together at the events in Argentina, Thailand, the USA and Germany. This is where trends and innovations are showcased and experts from all over the world meet to exchange ideas and make new contacts. 🏛️

Full details about IFFA can be found at: **www.iffa.com**



#IFFA2025

OUR PAPER DIVISION



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

Sustainability

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

Full customization

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



Innovation

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

Applications

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

Customization

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



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MULTIFUNCTIONAL



A choice of sustainable packaging



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

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

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

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

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

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

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

Compared to traditional trays, this new packaging allows a plastic

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

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

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

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

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






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

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

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

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

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

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

www.gbbernucchi.com



Fibre-based packaging for the circular economy

By Winfried Muehling

Director of Marketing & Communications at Pro Carton

Environmental stewardship is driving the European packaging industry. The industry's proactive stance on extending material lifecycles through robust recycling systems is creating practical and positive change. At the forefront of this is fibre-based packaging, championing a circular model where valuable fibres are consistently recovered and recycled into new packaging solutions.

True circularity, however, is not something one member of the supply chain can achieve on its own. The selection of raw materials, the strength of our processes, and the efficiency of our recycling infrastructure are all critical pillars in establishing a truly sustainable lifecycle for packaging. Achiev-

ing this centres on three fundamental elements: materials designed for effortless recyclability, well-established and accessible collection and recycling systems, and, crucially, unwavering consumer trust, acceptance, and active participation.

What do consumers want?

Our recent 2025 Packaging Perceptions Consumer Survey, engaging over 5,000 respondents across Germany, Italy, Spain, France, and the UK, provides invaluable insights into the intricate relationship between consumer trust and the functionality of circular systems.

This year's survey reveals a notable shift in priorities. The escalating cost of living has become the primary con-



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cern for 66% of respondents, surpassing climate change (62%). This shift underscores the significant economic pressures impacting households across the continent.

The UK reflects this with a staggering 79% citing the cost of living as their top concern. In contrast, our southern European neighbours in Italy, Spain and France continue to prioritise climate change (67%), followed by the cost of living (65%), and the ongoing warfare close to their borders (50%). The regional differences, already identified in our previous research, likely reflects the more immediate and tangible impacts of climate change being experienced in these regions.

Despite these economic headwinds, the commitment to sustainability remains remarkably strong.

This resilience highlights a powerful truth: environmental responsibility continues to be a significant priority for consumers. An impressive 57% of survey respondents report an increased focus on sustainable living compared to the previous year, with Italy (65%) and Spain (64%) demonstrating particularly strong commitments.

What's more, this translates into tangible action as 62% of respondents confirmed that they have recycled more in the past 12 months. Notably, recycling is perceived as the most effective action to mitigate climate change, chosen by 67% of consumers.

This clear correlation between perceived impact and behavioural change signals a broader integration of sustainable practices into consumers' daily lives in 2025. Furthermore,

Carton Converter:
PAWI Packaging Poland Sp.z.o.o.
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51% identified reduced water consumption as a key personal contribution to environmental protection.

This growing awareness and engagement directly influence packaging preferences. When given a choice, a significant 89% of consumers express a preference for cartonboard over plastic packaging, a further 2% increase from last year, signalling a strengthening recognition of the benefits of fibre-based options. This reinforces the consistent 81% of consumers who continue to favour environmentally friendly products and packaging overall.

Consumer trust extends to the supply chain's handling of material recycling, with cartonboard and corrugated cartonboard scoring highly on the confidence scale at 83% and 85% respectively, above glass packaging (80%). This underscores the growing consumer understanding of packaging's direct environmental impact and reinforces the perception of fibre-based packaging as an environmentally sound choice.

However, the current economic climate does affect the lengths that consumers will go to purchase sustainably. While 81% express a com-



Carton Converter: WestRock
WestRock

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Alzamora Group
Metsä Board



mitment to sustainable products, 64% will only opt for them if priced comparably to traditional alternatives.

This price sensitivity is particularly evident in the UK, where economic anxieties stand out the most. Even in Spain, despite high concern for climate change, 69% stress affordability when making sustainable choices. This presents a clear challenge for businesses striving to offer sustainable options at competitive price points.

Importance of material selection

This overall trust in fibre-based packaging aligns with impressive recycling rates for paper and cartonboard in Europe, reaching 83.2% in recent years, with leading countries like Germany achieving rates as high as 86%.

The industry's ambitious target of a 90% recycling rate by 2030 appears within reach, taking advantage of the inherent recyclability of fibre.

Fibre-based packaging is not only designed for recyclability but also exhibits remarkable resilience throughout the recycling process. Research from Graz University has demonstrated

that wood fibres can be recycled more than 25 times without significant degradation.

This ensures that valuable fibres remain in circulation for longer, reducing the demand for virgin resources and supporting multiple loops within the circular economy.

What's next?

The dip in consumer purchasing power and the persistence of market volatility continue to impact FMCG

companies and, consequently, the packaging industry. However, the insights from our consumer study instill strong confidence in the future.

Our industry is well-positioned to benefit from returning consumer confidence. Sustaining this trust and continued collaboration will be the key driver of further progress.

Harmonized collection systems and consistent regulations across Europe are essential to eliminate inefficiencies and enhance recycling rates.

Prioritising material sorting through separate collection streams would further reduce contamination and ensure the recovery of higher-quality fibres.

The implementation of mandatory collection targets can also drive greater compliance and foster innovation throughout the value chain.

Detailed results of the Pro Carton 2025 Packaging Perceptions Consumer Survey are available at

www.procarton.com 



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27 TO 30
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VILSA NIX-PACK: adhesive dots that repack the six-pack

How can plastic be saved, CO₂ reduced and functionality maintained? VILSA-BRUNNEN - in collaboration with KHS GmbH - has found the answer: in the form of the VILSA NIX-PACK. VILSA is the first German beverage manufacturer to replace the familiar shrink wrap with adhesive dots

Less plastic, more future

The VILSA NIX-PACK drastically reduces the use of plastic. "We want to offer our customers an environmentally friendly alternative that combines the highest quality and innovation. The decision to dispense with film is a clear commitment to more resource conservation and a cleaner future," says Hans-Dietrich Kühl, Managing Partner at VILSA-BRUNNEN Otto Rodekohl GmbH. According to VILSA, it saves around 50 tons of plastic per year, which equates to around 2,000 kilometers of shrink film. "Compared to the greenhouse gas emissions associated with shrink film, we achieve a reduction in CO₂ emissions between 40 and 70 percent, depending on the bottle sizes. We save 62.5% of CO₂ emissions with the 1-liter NIX-PACK, for example," Kühl calculates and adds: "Replacing shrink film is an important step in terms of immediately visible waste avoidance in retail – who's never seen a tattered-looking disposable shelf? The introduction of the VILSA NIX-PACK is the next logical step in a series of innovations we have brought to the market in recent years."

Packaging rethought: adhesive dots and cardboard carriers as key technology

What is special about the VILSA NIX-PACK? It uses no plastic film at all and relies on strong adhesive dots to hold the bottles together. These are environmentally friendly and robust, resistant

to environmental influences and do not hinder the recycling process. They do not need to be disposed of before the bottles are returned and, according to the company, have no impact on the recycling process.

Also, a cardboard carrier made from 100% recyclable material replaces the previous plastic handle and ensures safe transportation, even in cold, hot or damp conditions. After use, it can easily be disposed of in waste paper bins. The NIX-PACK is due to be launched across the board from May.

Consumers expect environmentally friendly packaging

When companies think more sustainably, they also do so in the interest of consumers. Consumers increasingly expect environmentally conscious packaging solutions that are both functional and sustainable. The VILSA NIX-PACK shows how plastic can be reduced while at the same time increasing convenience and practicality.

Sustainability as a success factor in the industry

Packaging made from recycled PET that reduces CO₂ emissions is no longer the exception. Innovations such as VILSA's water six-pack

show that the industry is increasingly moving towards minimizing the environmental impact of packaging. It is essential for them to keep pace and take advantage of trends like these to reduce their environmental footprint and increase their competitiveness.

The company VILSA-BRUNNEN

VILSA-BRUNNEN from Bruchhausen-Vilsen in Lower Saxony is at the center of the VILSA Group and employs more than 500 people. The main brand is VILSA, with Bad Pyrmont, BAD, Mineau and Sodenthaler also part of the group. 🏢





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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



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packaging









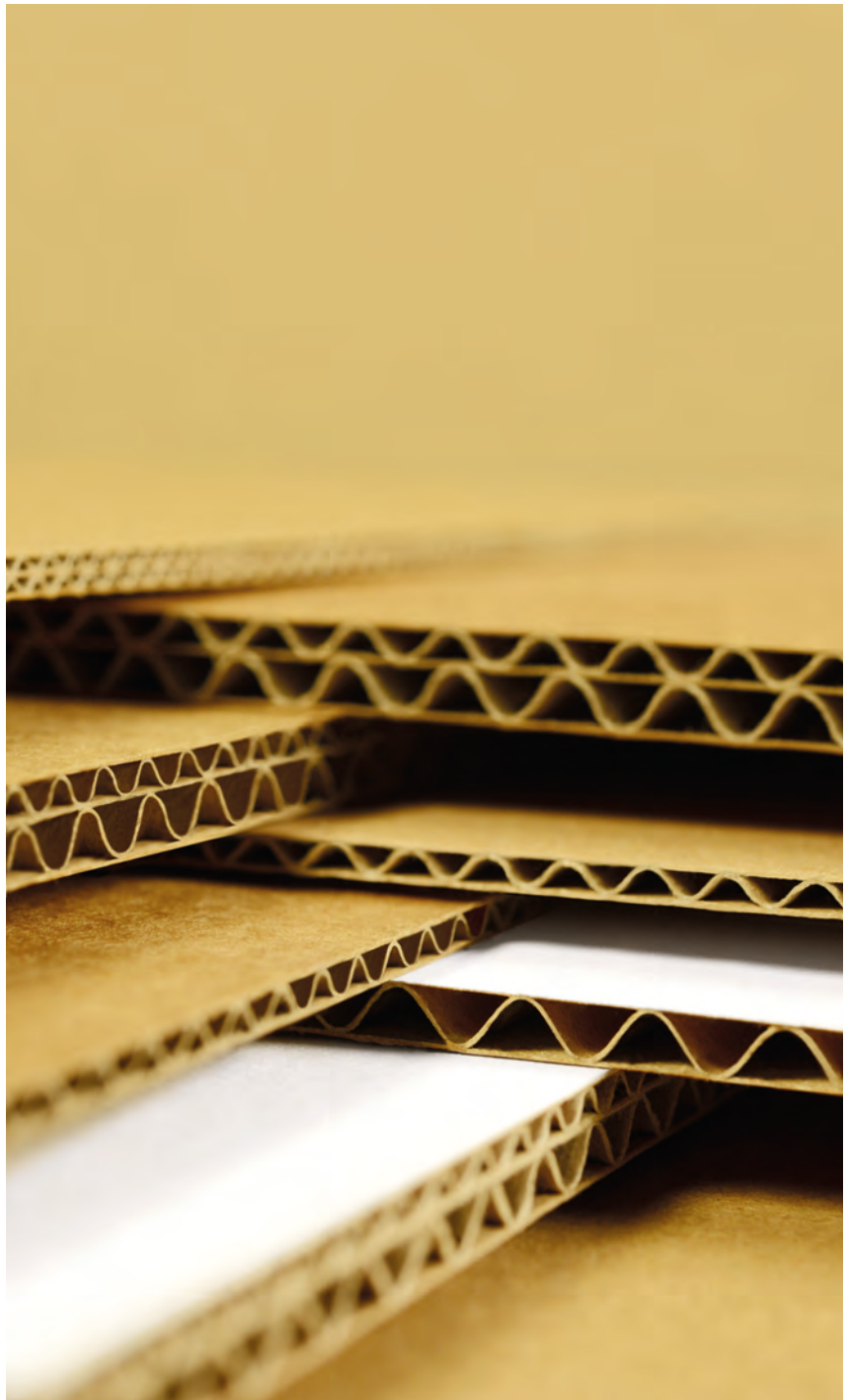



One-stop solution to tackle skill shortages

C&D Corrugating & Paper offers the corrugated cardboard industry a quick and easy way to create high-quality products with fewer staff

The widespread shortage of skilled workers poses huge challenges for companies involved in corrugated board production. When experienced workers leave, companies lose valuable knowledge and expertise, and recruiting new personnel can prove difficult. Here, C&D Corrugating & Paper, a brand of the Crespel & Deters Group, offers concrete support that many manufacturers have not yet appreciated. The company provides customers with a ready-to-use, high-performance adhesive solution combined with a comprehensive range of technical services. This enables manufacturers to reduce work steps and simplify internal processes, yet still produce the best quality products

Conventional manufacturing processes for adhesives - from starch preparation to mixing with additives and quality control - require extensive know-how and resources that are not available in many companies. A lack of personnel in corrugated board production means staff often do not have enough time to monitor and control the complex adhesive production process in the glue kitchen itself. This can result in errors in the mixture which can cause considerable problems in the production process, including poor bonding, increased waste and additional costs. C&D Corrugating & Paper has therefore set itself the goal of supporting its customers in terms of products and services so they, in turn, can focus solely on corrugated board



production. The company therefore carries out these process steps in its own factory, thus reducing the workload for its customers.

Efficiency breakthrough: ready-to-use, high-performance adhesive

C&D Corrugating & Paper's high-performance adhesive is a "ready-to-use" solution that requires no additional additives and is easy to prepare. There is no complicated multi-stage process, as Definol® is simply mixed with water at room temperature, which also saves on heating costs and production time. Furthermore, thanks to integrated additives, additional chemicals such as borax or caustic soda are not required, making handling safer and easier.

Single-source solution: technical support for process optimisation

To enable customers to enjoy the full potential of their corrugator, C&D Corrugating & Paper's technical service team ensures that the system is perfectly adjusted to its high-performance adhesive. Thanks to more than 30 years of experience in the industry, the service technicians have in-depth knowledge and many years of expertise in a wide variety of machine types and production requirements. Regardless of the size, age or make of the system, they can therefore provide independent advice on the measures that need to be taken in order to maximise production.

Comprehensive service and advice accompany the entire production process, including guidance on appropriate machine settings, resolving machine issues and optimising the use of adhesives. The implementation phase is followed up with regular service visits and staff training.

Frederick Deiters, Global Head of Division Non-Food, says: "We know the pain points of the corrugated



board industry which, in addition to paper prices and a generally weaker order situation, are currently dominated by a shortage of skilled workers and high personnel costs. Even if the investment in the adhesive only accounts for around 1-2 per cent of the total costs, the right adhesive is vital for an efficient and economical production process. The prerequisite is that the machine is set up correctly, and that's exactly what the C&D Corrugating & Paper process engineers do with competent, all-round service. Our customers save time, costs

and resources – yet are guaranteed consistently high-quality results for reduced waste and optimised production processes." 🏢

www.crespeldeitersgroup.com

Part of Crespel & Deiters Group



EGGceptional efficiency: product marking in the egg industry

How a top-quality fresh egg producer benefits from outstanding flexibility and ease with LEIBINGER printers

Poultry company DAGU had been searching for an operator-friendly and exceptionally reliable marking system to work 15 hours per day, efficiently marking their egg cartons with best-before dates and batch numbers. They chose LEIBINGER's advanced JET2 NEO CIJ printer, which has exceeded their expectations.

DAGU, founded in 1980, is a poultry company based in Guadalajara (Spain). From its origins in the 1950s to the present day, the company has

continuously evolved. Excellence, service, and food safety are the values that have made DAGU a leader in its sector.

Today, DAGU is part of the HEVO Group, which produces over 70 million dozen eggs annually and em-

loys nearly 500 people, 40% of whom are women. The cooperative is deeply committed to fostering inclusion and proudly supports a diverse team. With the experience acquired over the decades, DAGU now works with a fully integrated production and marketing model. Luis Alberto Sanz,



Production Manager at DAGU and member of the association since 1990 highlights the operation: "Our cooperative's facilities are state-of-the-art throughout the entire production process."

We meticulously select raw materials, manufacture the best feed for our animals and produce eggs of the highest quality."

Needed: Outstanding performance and reliability

DAGU has maintained a leading position in the egg-laying poultry sector and is widely acknowledged as being at the forefront of the field in terms of innovation, outstanding quality, advanced equipment and systems, as well as meticulous attention to detail.

A traceability system enables DAGU to keep permanent track of the farm of origin and the laying date of the egg.

"Farm to fork" traceability guarantees flawless control of quality and food safety throughout the entire production process.

DAGU had been searching for an operator-friendly and exceptionally reliable marking system to work 15 hours/day, efficiently marking 200,000 egg cartons per batch with best-before dates, farm information and batch numbers.

Depending on the carton, different imprints were required. Another requirement was that all printers could be efficiently managed from a single PC via VNC (Virtual Network Computing).

DAGU opted for an advanced solution from LEIBINGER's official partner in Spain – Lusaro MarkColor, S.L., and now has 16 LEIBINGER JET2 NEO printers installed, one at each exit of the egg graders.

"We greatly appreciate the high flexibility in printing different packaging formats and the simple, centralised operation of the printers. Service, delivery of consumables and coordination of all requests are ideally covered by LEIBINGER's local partner Lusaro MarkColor.

The collaboration is excellent", ex-

plains Luis Alberto Sanz, Production Manager, DAGU S.A.

The customer designed the supports on which the electric actuator and the LEIBINGER JET2 NEO are installed which resulted in a highly flexible support for the different carton formats. A PC was placed on top of the sorting machine from which all the printers are managed via VNC.

The project was initially commissioned in 2020 and DAGU now has 16 LEIBINGER JET2 NEO printers installed on its Moba sorters.

High productivity and flexibility with the JET2 NEO

The JET2 NEO is a high-performance CIJ solution for all standard coding and marking applications.

Customers around the world have been using it since its introduction in 2000 to print data such as best-before-dates, production dates and lot numbers on up to three lines – with a variety of options and inks available.

The printer ensures fast, reliable performance combined with low energy and solvent consumption.

It features LEIBINGER's unique Sealtronic print head technology, which minimizes downtime and maximizes productivity. The JET2 NEO is also known for its exceptional German-made reliability.

Luis Alberto Sanz is delighted with the performance of the LEIBINGER printers: "We would definitely recommend these high-quality LEIBINGER printers to other companies who have similarly high requirements in terms of quality, productivity and reliability."

If you would like to find out more about the inks and printers in the LEIBINGER portfolio, you can simply visit the LEIBINGER website for detailed information [leibinger-group.com](https://www.leibinger-group.com) 



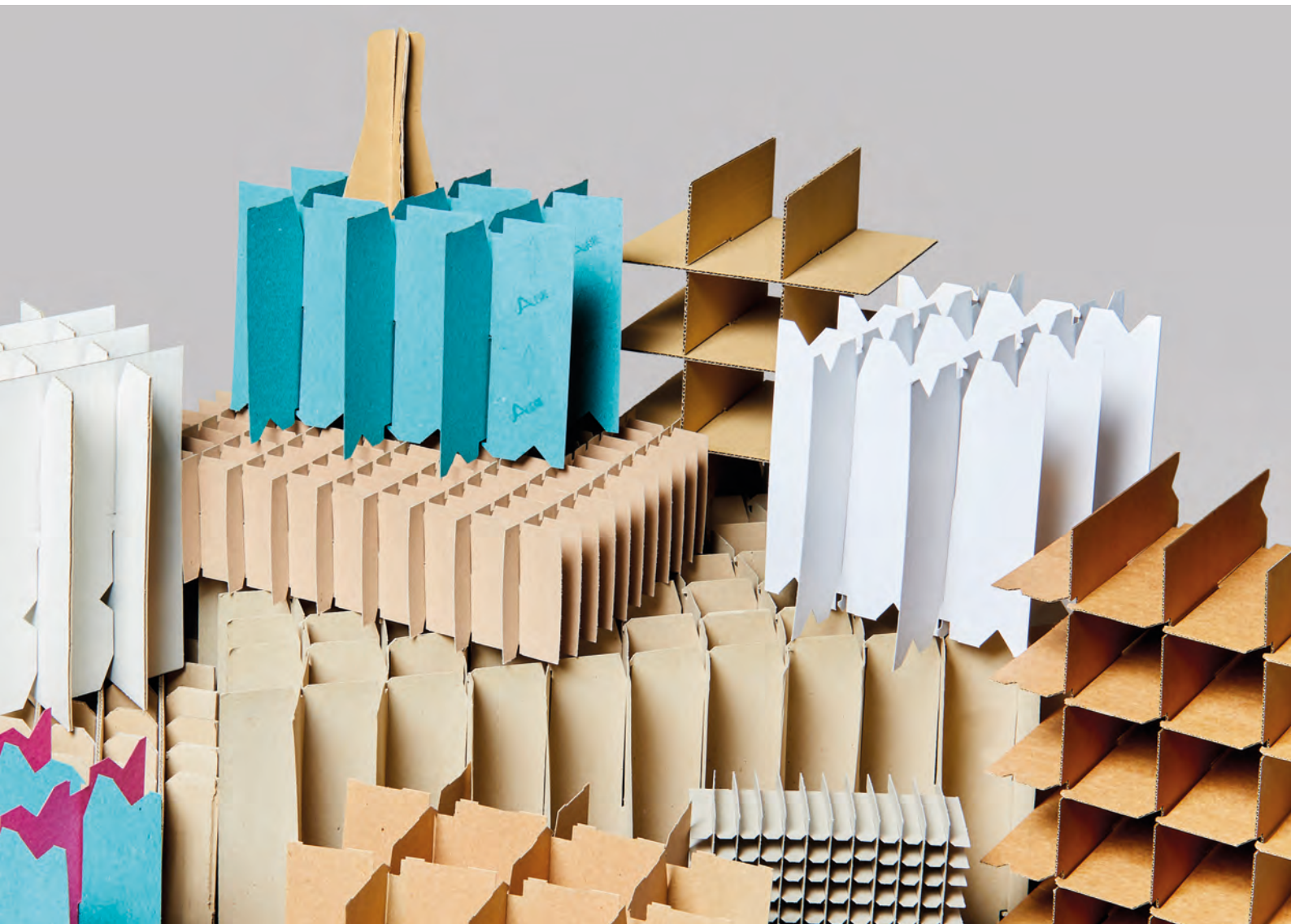
Protecting your products SINCE 1991

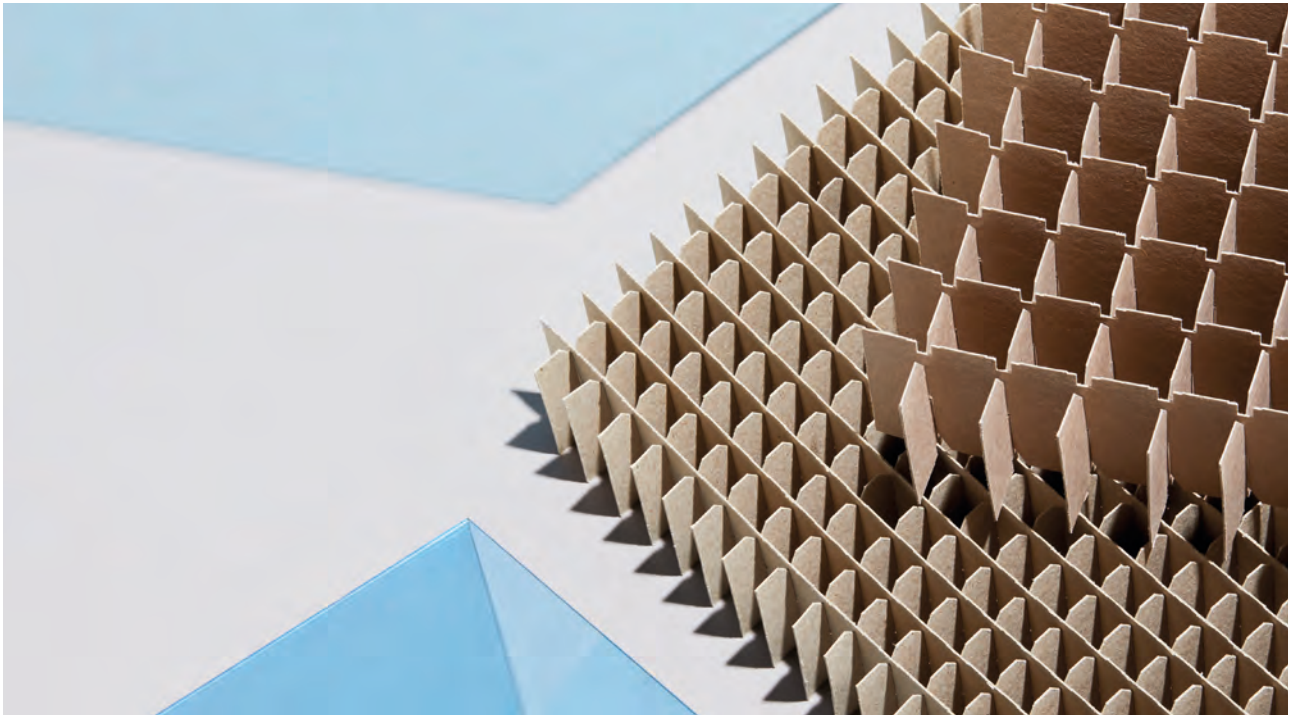
It was 1991 when Walter, Maria Grazia, and Davide started and shaped their project of manufacturing beehives and separators. Back then, the idea of offering the market that particular support for protecting products being shipped worldwide wasn't very widespread, but it immediately received a positive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



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EMILOS: leader in the production of vibrating screens



The Emilos sieving system is patented and delivers outstanding performance in terms of productivity and quality. Emilos' dynamic approach ensures direct and immediate alignment with customer needs.

To address any challenges, the company conducts specific screening tests and manufactures vibrating screens that are exclusively Made in Italy.

Emilos designs and produces vibrating screens suitable for sieving both food and non-food products, offering both in series and customized solutions.

Designed for continuous 24/7 operation, Emilos vibrating screens stand out from traditional models on the market due to their unique construction concept and the vibrator motor they are equipped with. Operating at 3,000 rpm instead of the stand-



ard 1,400 rpm, and allows for high hourly production.

For screening particularly challenging products, Emilos equips its vibrating screens with systems to prevent mesh clogging, thus increasing production and reducing downtime caused by interruptions for cleaning clogged meshes.

These systems include brushes, perforated trays with rubber balls or anti-clogging rings, and mesh frames featuring spokes and a small timed pneumatic motor.

The Emilos double-groove mesh frame allows operators to replace the mesh quickly and independently, reducing labor and transportation costs as well as downtime for technical assistance from the manufacturer.

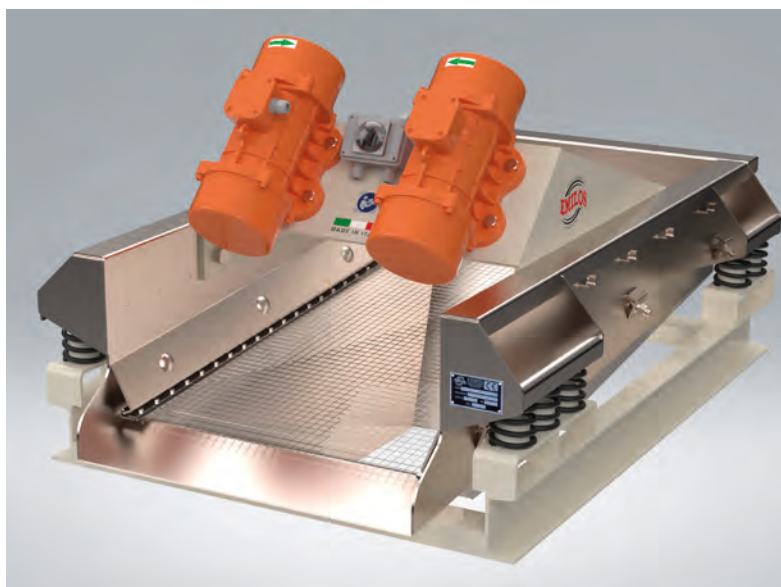
Emilos vibrating screens are entirely constructed from stainless steel AISI 304L (or AISI 316 upon request) and can be equipped with Emilos-branded motors certified for explosive environments (Atex II 2GD EEx d IIB T4 certification).

The screens can handle any type of mesh, from the finest (e.g., 0.035 mm mesh size) to the largest, and are characterized by minimal maintenance requirements.

Emilos' product range includes circular vibrating screens with diameters ranging from a minimum of 450 mm to a maximum of 1,800 mm.

Additionally, the company produces rectangular screens for high hourly throughput or with side-mounted motors instead of the traditional bottom-mounted ones, coarse sieves, refining vibrating screens, as well as automatic and manual magnets. 🏠

Visit:
www.emilos.eu



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 synonym of products and services offered to all its customers, grown from an artisanal business to a le-

ading 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 manu-

red 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 ex-

perience 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 catalog-

ue: 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**

SALIMIX CAL: the definitive solution for the best efficiency and yield of your cheeses

After years of studies, research and development about the colloidal characteristic of the milk and its implications for the coagulation, **SCA** is proud to announce that developed a special and specific product "**SALIMIX CAL**": a colloidal dispersion of calcium phosphate in water solutions.

SCA has been the sole company, on the world stage, able to create a calcium phosphate in colloidal dispersion, mission considered impossible before, obtaining the unique and most innovative technological adjuvant for the milk coagulation.

The milk mineralization is the main factor of its own coagulation. The proper disposition of ion bridges stabilizes its structure, based on colloidal calcium phosphate.

The casein micelles are permanently in colloidal dispersion in the fresh milk.

Constantly moving, they move in short distance entering in collision one each other against fat cell, changing direction. During the renneting is fundamental that any collision can be potentially 100% positive.

Unfortunately, the thermal treatments (from the cooling, storage and then pasteurization), reduce its mineralization: it's known that any milk when in the vat and ready for the coagulation has already lost an average of 20% of its

CCP and this reduce the positive collisions causing weaker milk clots.

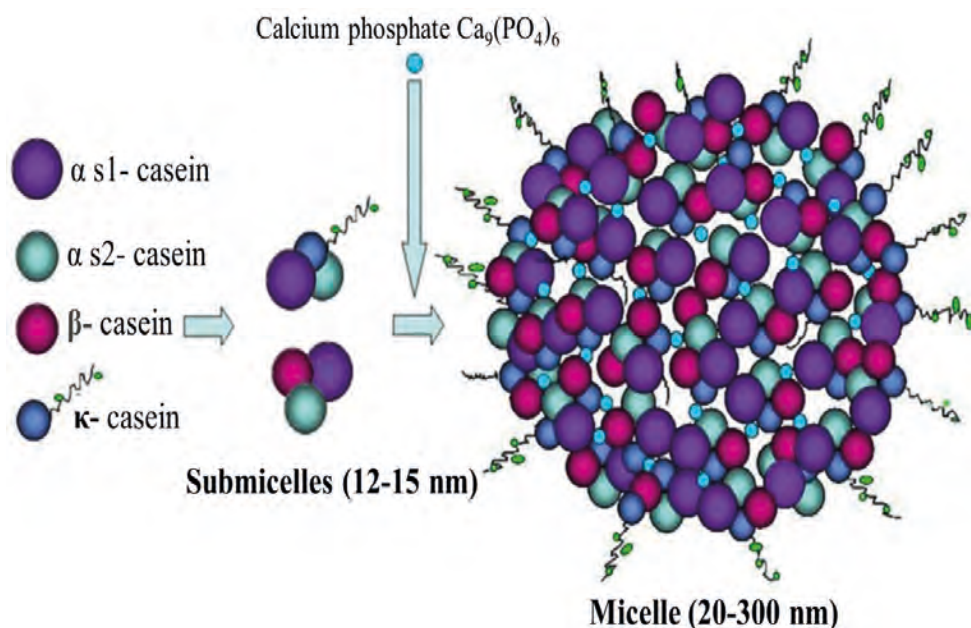
The technological knowledge allows to say that Ca^{++} is the main important salt ion but not the unique.

In the event of ion losses distributed proportionally within the existing ion (CCP), the actual dairy technology is still based on the Ca^{++} ion only.

This practice is correct, however the use of only a "strong" ion like Calcium, "force" the protein structure triggering a partial self-replacement towards the remaining ions.

The effect of that is the typical problem connected with the downsizing of the spatial structure for the reduction of the bridges, which ever causes yield losses.

The role covered by **SALIMIX CAL** in this process is to create



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the best electrostatic and covalent bonds to facilitate 100% positive collisions with the formations of bridges among and between micelles. Its native structure stabilizes the casein micelles acting as cement of the hundreds sub-micelles.

Adding SALIMIX CAL, instead of using the sole ion Ca^{++} , the original spatial structure is restored. It doesn't induce the narrowing of the curds, as it could happen with the use of Ca^{++} , but it guarantees the full and perfect elasticity which is the base to eliminate the formation of "fines" and the losses of fat in the whey, ensuring the highest possible yield. Contact us for more information and to organize tests.

The other SCA products are:

LACFOOD: selected dairy ingredients for cheese, ricotta, mascarpone, yogurt and processed cheeses productions;

VITALMIX: complete range of cultures and BIOPROTECTIONS

for any cheese, yogurt, kefir and fermented milks;

SALIMIX: technological adjuvants 100% based on SCA technology and developed for

- **SALIMIX RIC** are the key product for the production of the best RICOTTA;
- **SALIMIX N** to correct the acidity of milk and whey;
- **SALIMIX LG** to control the osmosis process into the protective liquid of mozzarella or other white cheeses.
- **SALIMIX MAC** for the best structure of mascarpone.

SCA is an Italian food company established in Emilia-Romagna Food Valley for over 35 years. SCA has constantly produced and researched, for the dairy industry, ingredients and natural processing aids related to the Mediterranean food tradition to offer the best to the final customer who is at the top of the mission statement.

SCA is certified with FSSC 22.000, ISO 9001 and ISO 22.000, Organic, Halal and Kosher.

It is established both on the national and international markets.

SCA also distributes Domca products dedicated to any shelf-life problem, based on natural ingredients of vegetable origin. Starting from plant matrix, the company has developed the research and extraction of natural molecules with an antibacterial and preservative action.

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

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

Visit:
www.sca-srl.com



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



Innovative filtration systems for oenology: MAGNEXFLO by BEA Technologies

MAGNEXFLO is a state-of-the-art system designed to improve the clarification and filtration of wines, liqueurs, and spirits

Since 1961, BEA Technologies has been at the forefront of developing, manufacturing, and distributing advanced filtration systems for the wine sector.



The company has designed MAGNEXFLO, a cutting-edge installation that delivers superior clarification and filtration performance for wines, liqueurs, and distilled beverages.

Thanks to technological advancements, operational benefits, and compliance with ISO-9001 standards,

the system offers greater efficiency and ease of use compared to traditional filtration methods.

This machine features pleated filter elements made of innovative nanofiber materials, housed within a robust 316L stainless steel construction.

Its design ensures these filters can withstand operational pressures and stress while adhering to stringent safety and quality standards. The system is available in fully automatic, semi-automatic, and manual versions to accommodate different production scales and budgets.





The **Magnex filter** is the heart of the MAGNEXFLO system.

Manufactured in a large-size configuration, it is composed of pleated layers that offer extensive contaminant retention and easy filter element regeneration. The machine's

setup also allows for modular filtration capacity, ensuring an optimal fit for different types of wine.

The system includes features such as automatic backwashing, metering pumps, and final 0.45-micron membrane filtration stages for microbiological stabilization.

The MAGNEXFLO system and its various operational features:

- **Automation:** The fully automatic version is controlled by a PLC with intuitive software that monitors and displays hourly flow rates, pressures, and temperatures. This automation minimizes human error and reduces the need for constant supervision.
- **Safety:** The system complies with all national and European safety regulations, including PED certifications. It is polished to 0.8 RA roughness, making it easy to clean and maintain.

The **MAGNEXFLO** system represents a significant advancement in the field of enological filtration, capable of meeting the growing demands of the market. 🏭

www.bea-italy.com



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.

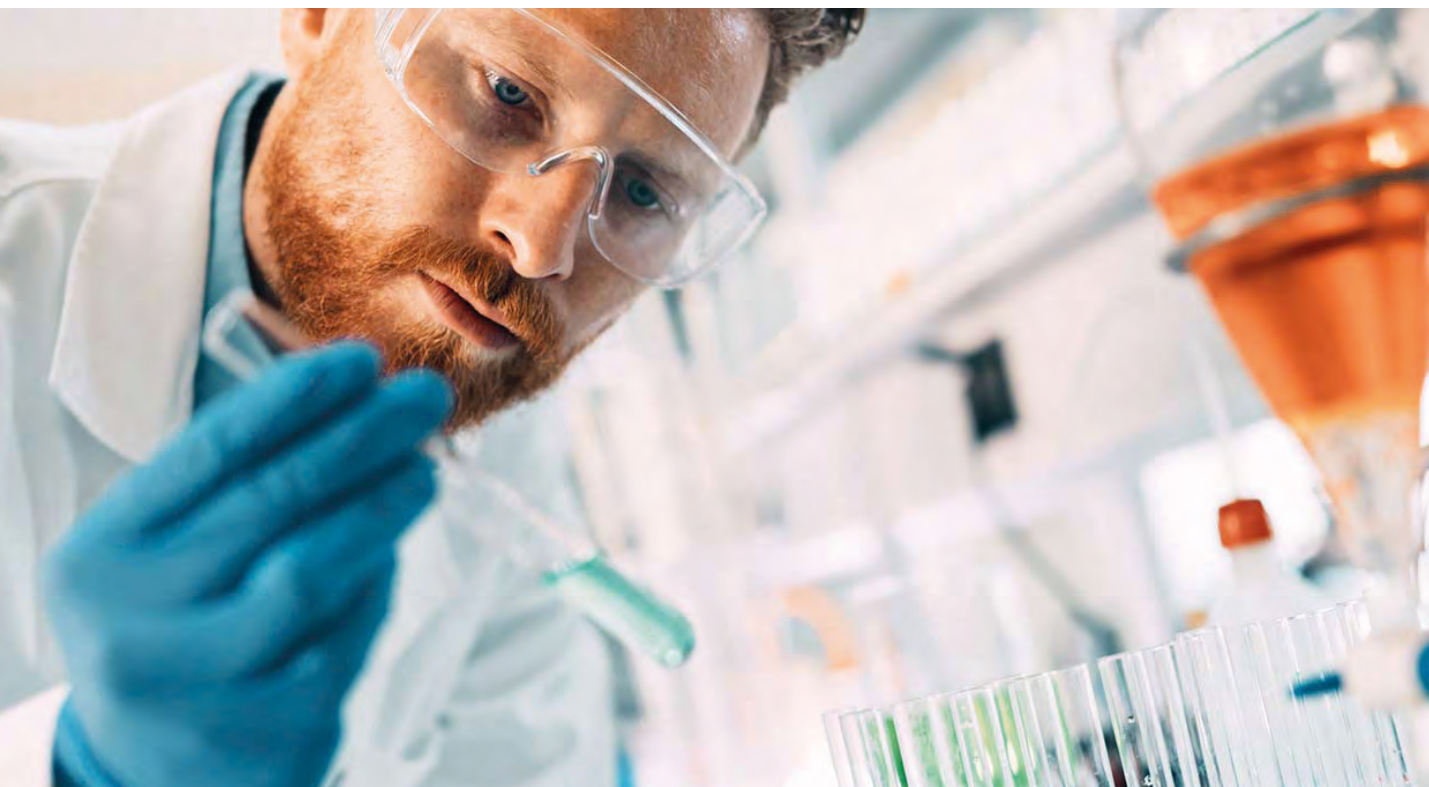
Comprehensive and tailored technical service

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. 🏡



MILKITA: PASSION FOR MILK. Experience, technology and Italian quality.



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

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

Three historical companies, Pietribiasi Michelangelo, Frautech Separators

and MilkyLAB, capable of covering all processing operations.

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

Milkita's vision is clear and ambitious: to become a point of reference in the dairy industry, bringing together expertise, technology and experience to provide customers with the most comprehensive range of milk processing

machinery. And not only that. The aim is to follow the path of milk from the moment it enters the plant to the production of finished products, including cheese, dairy products, and yoghurt. However, Milkita's ambition does not stop there: the group also aspires to be a reference point for the fruit juice, ice cream, beer and wine sectors, paving the way for new synergies and opportunities.

Milkita's value proposition translates



EXPERIENCE TECHNOLOGY AND PASSION



Passion for Milk

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

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

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

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

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

Milkita Group, one provider for all your products!

pietribiasi.it / frautechseparators.com / milkylab.it





into complete plants and all-round service.

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

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

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

Pietribiasi Michelangelo produces machines and complete lines for the dairy industry (milk and cheese, butter, yoghurt and fermented products, ice cream and cream), and for the production of fruit juices and soft drinks, ice cream and beer.

- UHT and pasteurisation plants
- plate and tubular heat exchangers
- CIP washing plants
- milk receiving and refrigeration units
- reconstitution mixing plants
- complete dairies

www.pietribiasi.it
Frautech

The FRAUTECH brand is present in the milk and beverage industry with over 100 years of experience and is synonymous with long experience in the design and production of centrifugal separators.

- The full range of separators includes clarifiers, bacteria removing clarifiers, milk and whey skimmers and automatic milk standardisation systems.
- Our self-cleaning, solid bowl separators cater for a range of flow rates from 1,000 to 60,000l/h. Over 5,000 process separators are installed worldwide with customised solutions.

frautechseparators.com
MilkyLAB

has been a leader in the design and production of machines and automatic plants for the production of Pasta Filata Cheese (Mozzarella, Pizza cheese, String cheese, Analogue Mozzarella, Spread cheese) and Ricotta since 1980.

MilkyLAB's objective has always been to export the Italian mozzarella tradition worldwide.

Once MilkyLAB has installed the equipment at the customers' premises, training and assistance is provided to ensure that best production performance. 🏠

www.milkylab.it



Koeln Parma Exhibitions presents CIBUS TEC FORUM 2025, the expo-conference on food tech trends

Two days rethinking the future of food tech in Parma-Italy

Koeln Parma Exhibitions (KPE), a joint venture of Koelnmesse and Fiere di Parma, announces the return of Cibus Tec Forum, an event offering a dynamic meeting-point for technology, innovation and the food and beverage industry coming up on 28 and 29 October 2025 in Parma - Italy. Following the success of the first edition, Cibus Tec Forum, an innovative smart expo-conference, presents some of the most innovative solutions and trends that will have an impact on our lives in the future. The event offers a unique opportunity for discussion among experts, companies and

institutions, offering a strategic vision of innovation and future prospects in the industry.

Global trends in food and agriculture, nutrition and the future of the industry as it faces the challenges of climate change and geopolitical turmoil are the key focuses of the event.

Cibus Tec Forum also offers an important opportunity for dialogue and preparation in view of the 2026 edition of Cibus Tec, scheduled for 27 through 30 October 2026, an exhibition of global importance for food and beverage technologies consid-

ered an "aggregator" for numerous stakeholders in the areas of food and food technology: institutions and universities, industry and research come together in Parma to address key issues including the new European regulations (such as those concerning DOP and IGP products), food safety, the new frontiers of packaging, digital and IoT issues, etc.

Cibus Tec Forum revolutionises the event concept to offer exhibitors and visitors a casual yet forward-looking atmosphere with a strong commitment to offering concrete networking opportunities. The event is designed





to promote innovation and collaboration in food and technology, with the perfect combination of high-tech companies, key players in the food industry, and authoritative voices on the national and international scene.

In an exhibition scenario aiming to open up dialogue between enterprises, startups and global stakeholders, Cibus Tec Forum offers opportunities for discussion, debate about emerging innovations, and presentation of

high-tech solutions for the food industry. The event represents a unique opportunity to analyse key trends in the industry and generate new business opportunities.

The 2025 edition of Cibus Tec Forum will, moreover, be a special occasion celebrating the 40th birthday of Cibus, the leading event for the Italian agro-food sector that is the pride and joy of Italy's "Food Valley", with special events and meetings with key players in the Italian food and beverage industry.

Cibus Tec Forum perfectly incarnates KPE's mission of stimulating growth in the food industry with innovative formats and valuable content, contributing to the consolidation of Parma's status as a key hub of the food industry and the global tech scene. 🏛️

For more information:
www.cibustecforum.it



itfoodonline.com

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INTERFOOD AZERBAIJAN: a hub between east and west

InterFood Azerbaijan, the Caspian region's largest international food industry trade event, will take place in Azerbaijan from May 13 to 16, 2025, celebrating its 30th anniversary.



Held at the Baku Expo Center, this milestone exhibition will bring together global industry leaders, showcase cutting-edge technologies, and provide valuable networking opportunities.

Azerbaijan, with its rich agricultural heritage, growing food sector, and strategic location as a hub between East and West, offers vast opportunities for investment and collaboration in the food industry.

Expanding international participation

The anniversary InterFood Azerbaijan exhibition marked a record-breaking success, covering all four halls and the outdoor area of the Baku Expo Center last year. Nearly 13,000 visitors and 500 companies from 38 countries participated.

For the upcoming edition, companies from Azerbaijan, Belgium, China,

Egypt, Finland, France, Georgia, Germany, Greece, India, Iran, Italy, Jordan, Latvia, the Netherlands, South Korea, Sri Lanka, Türkiye, Turkmenistan, and the United States have already confirmed their participation. National pavilions from Germany, Georgia, Italy, the Netherlands, Sri Lanka, South Korea, and, for the first time, India and Egypt, will showcase agricultural and food industry products.



A high-profile industry gathering

The Azerbaijani government places special emphasis on the sectors represented at InterFood Azerbaijan. Over the years, the exhibition has been honoured by visits from the President of Azerbaijan, Ilham Aliyev, who has personally explored the exhibits and engaged with participants.

The event is actively supported by major institutions such as the Ministry of Agriculture of the Republic of Azerbaijan, the Food Safety Agency of the Republic of Azerbaijan (AQTA), the Small and Medium Business Development Agency (KOB A) of the Republic of Azerbaijan, the Export and Investment Promotion Agency of the Republic of Azerbaijan – AZPROMO, The National Confederation of Entrepreneurs (Employers) Organisations of the Republic of Azerbaijan (ASK), Azerbaijan Food and Beverage Industrialists Association (AFBIA), Food and Agriculture Organisation of the United Nations (FAO), and Azerbaijan Exhibition Organisers Association (ASTA).

Strengthening azerbaijani-italy cooperation in the food industry

Azerbaijan and Italy maintain strong economic ties, particularly in the food industry, where bilateral cooperation is rapidly expanding. Italian companies actively participate in InterFood Azerbaijan exhibition, showcasing advanced food processing technologies, packaging solutions, and innovative food safety systems. Last year, the companies Axor SRL, Fava SPA, Fenco Food Machinery SRL, Futura SRL have took part at the event, representing different sectors of food industry.

The Italian Chamber of Commerce plays a key role in supporting the participation of Italian companies in the InterFood Azerbaijan exhibition. This year, Italy are once again taking part,



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Azerbaijan

30  *years*

13 | 14 | 15 | 16
MAY 2025

BAKU, AZERBAIJAN

30th Anniversary
Azerbaijan International

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  [InterFoodAzerbaijan](#)

[#InterFoodAzerbaijan](#)



featuring a dedicated national pavilion. Italy, known for its advancements in food technology and manufacturing. Joint ventures between Azerbaijani and Italian companies have led to significant advancements in food production, quality standards, and sustainability practices.

One of the key milestones in this partnership was the signing of agreements to enhance food safety standards and implementation in Azerbaijan.

Italian investments and technology transfers contribute to the development of local food processing facilities, improving efficiency and competitiveness in the global market.

Rich exhibition programme

InterFood Azerbaijan will feature the prestigious Gold Shah 2025 – National Culinary Championship, organised by the Azerbaijan Culinary Specialists Association. The Gold Shah Championship is a licensed event by the World Association of Chefs' Societies ("Worldchefs") and is conducted in accordance with international standards and regulations.

Since 2024, the championship has been authorised to host international teams and has been granted the status of a Worldchefs Continental Championship. This year, the championship will be dedicated to "Halal

Food". This Worldchefs-licensed competition will attract eight teams from Azerbaijan, Kazakhstan, Kyrgyzstan, Malaysia, Singapore, Turkey, and Uzbekistan. Additionally, more than 30 local teams will compete, with over 300 individual chefs participating across more than 10 categories.

The judging panel will consist of licensed chef-judges from Worldchefs, representing 16 different countries.

Business matchmaking and industry insights

The exhibition will offer an extensive business programme, including the International Agricultural Innovations Forum, B2B and B2G meetings, and panel discussions. These events will provide a unique opportunity for local and international companies to discuss future collaborations, market trends, and investment opportunities. The B2B and B2G meetings will allow private sector representatives to engage directly with government officials and potential business partners, facilitating new trade agreements and partnerships.

The key meeting place for the food industry

InterFood Azerbaijan remains one of the most important industry platforms in the region, enabling direct connections between manufacturers, distributors, and key decision-makers. More-

over, the event is not only a platform for presenting food and beverages but also a key venue for introducing the latest technological advancements in the industry. It provides a valuable opportunity for companies to showcase their products, explore new market trends, and establish strategic partnerships.

With its increasing scale and international reach, the exhibition plays a vital role in enhancing economic development and promoting innovation in the food and agriculture sectors. As Azerbaijan continues to modernise its food industry, InterFood Azerbaijan serve as a catalyst for new investments, technological advancements, and sustainable growth.

InterFood Azerbaijan exhibition is organised by Caspian Event Organisers, along with its partners Caspian Event Management and ICA Events. Caspian Event Organisers is a member of the Global Association of the Exhibition Industry (UFI), ICCA (International Congress and Convention Association) and Azerbaijan Exhibition Organisers Association (ASTA), which signifies adherence to globally recognised organisational standards, ensuring efficiency in event planning, execution, and stakeholder engagement.

This affiliation provides access to industry insights, networking opportunities, and best practices, enhancing the overall quality and competitiveness of its events.

InterFood Azerbaijan has gained a high reputation with the global exhibition industry. It holds the quality mark of the Global Association of the Exhibition Industry (UFI). The "UFI Approved" label signifies the high organizational standards of the event and confirms the reliability of the provided statistics. 🏛️

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The 32nd International Processing and Packaging Exhibition for Asia

PROPAAK ASIA

11-14 JUNE 2025

BITEC, Bangkok, Thailand



Carbon-Neutral Pathways
to a Sustainable Processing and Packaging Ecosystem

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Building a sustainable future together at PROPAK ASIA 2025

ProPak Asia 2025 is set to return as a pivotal event in the dynamic world of processing and packaging, a sector constantly evolving due to technological advancements, changing consumer behavior, and increasing emphasis on sustainability. As the premier exhibition for processing and packaging in Asia, this event is recognized as a must-attend for industry professionals who need to stay ahead of the curve, discover innovative solutions, and engage in meaningful discussions on industry trends.

Entering its 32nd edition, ProPak Asia has steadily grown in importance over the years. It is not just an exhibition; it serves as a key platform for networking, investment, and industry collaborations.

In 2025, the event will once again offer attendees the opportunity to explore cutting-edge developments in a wide range of sectors, including packaging and processing technology, pharmaceuticals, logistics, material handling, cold chain, and more. Attendees will be exposed to

PROPAK ASIA

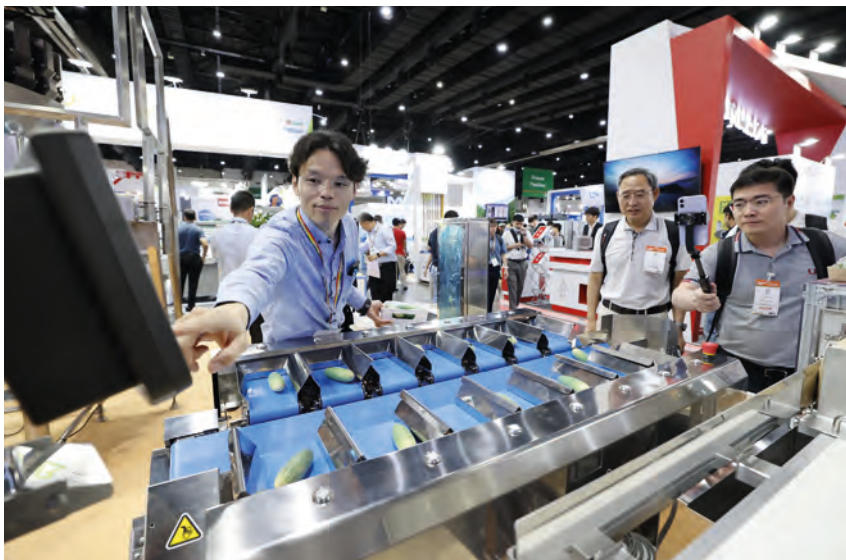


the latest trends and innovations shaping the future of the industry, all under one roof.

Following the remarkable success of ProPak Asia 2024, which saw

over 68,000 visitors and more than 2,000 exhibitors from 42 countries, the upcoming event promises to build on this momentum.

Whether they are a startup, SME, or established enterprise, ProPak Asia 2025 will provide invaluable insights and business opportunities. The exhibition will feature eight industry-focused zones: ProcessingTechAsia, PackagingTechAsia, DrinkTechAsia, PharmaTechAsia, Lab&TestAsia, PackagingSolutionAsia, Coding,Marking&LabellingAsia, and Coldchain,Logistics,Warehousing&FactoryAsia. Each zone is designed to cater to specific market needs, offering comprehensive solutions that address the entire supply chain, from processing and packaging to logistics and warehousing.



In addition to the exhibition, ProPak Asia 2025 will host a series of highly anticipated activities and seminars.

Building on the popularity of past events, highlights will include the Global Packaging Forum, executive talks on future industry trends and sustainability, the Future Food, and specialized zones like Design Box and Lab&Test Theatre.

These sessions will offer participants the chance to engage with thought leaders and stay up to date on critical developments in the industry.

Sustainability will take center stage at ProPak Asia 2025, with a renewed focus on environmentally friendly practices. The event's theme, "Carbon-Neutral Pathways to a Su-



stainable Processing and Packaging Ecosystem," reflects the growing global demand for more sustainable business practices.

With increasing pressure from both customers and governments, businesses must adapt sooner rather than later to benefit in every dimension. ProPak Asia aims to provide a platform where companies can explore carbon-neutral solutions, paving the way toward a more sustainable future.

Set to take place from 11 to 14 June 2025, at BITEC in Bangkok, ProPak Asia 2025 will occupy Halls 98-104, offering exhibitors and visitors a rich environment for exploring innovations and creating business opportunities.

As much more than just an exhibition, ProPak Asia continues to foster a thriving community where the industry can invest, grow, collaborate, and transform together. 🏠

For more information about the show, please visit **www.propakasia.com**

For further information, please contact **buranarat.c@informa.com** the email should be **nednapa.l@informa.com**

DRINKTEC 2025 - fully on track

drinktec

The world's leading trade fair for the beverage and liquid food industry, drinktec 2025, is fully on track - around eight months before it opens. All leading companies have secured their space for the industry's global economic summit from September 15 to 19, 2025 in Munich and are already working intensively on their appearance. The organization team has already recorded almost full occupancy of the eleven exhibition halls at the Munich exhibition grounds. Only a few spaces are still available in individual exhibition areas.

- Excellent booking situation - only a few spaces still available in the eleven exhibition halls
- Supporting program with interactive formats for a look into the future

"Preparations for the trade fair are in full swing and we can already promise our visitors from all over the world that they will once again receive a complete picture of all raw materials and ingredients, packaging options as well as solutions and technologies for their product concepts and production requirements," explains Markus Kosak, Executive Director drinktec Cluster at trade fair organizer YONTEX. Internationality is once again the big plus point of the trade fair in 2025. With exhibitors from around 60 countries, drinktec will once again live up to its claim that only on this platform is the global range of solutions for the beverage and liquid food industry fully represented.

New formats in the supporting program

The trade fair organizers are placing special emphasis on the Liquidrome supporting program. With this new format, the organizers are consistently developing drinktec and its value proposition: "We see drinktec as a platform by experts for experts. This naturally includes the exhibitors' presentations at the trade fair and, in addition, impulses for all future topics in the industry. With an area created explicitly for the exchange of information in Hall C4, we will focus even more strongly on communication between research, visitors and exhibitors," says Markus Kosak. In various interactive areas, the future of the beverage and liquid





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food industry will be discussed with demo objects, presentations and executive exchanges. This format will be rounded off with a networking area for exchange between visitors - to which exhibitors are of course also welcome.

Visitors from all over the world will be able to experience exciting innovations - many of them in action - from all exhibitors at the 2025 edition of drinktec. Markus Kosak: "drinktec offers a unique opportunity to draw the attention of a global audience to cutting-edge technology and its benefits. It is a clear unique selling point of drinktec that the entire value chain is often also available here in live operation. There is no comparable opportunity anywhere in the world where the technical details of complete filling and packaging systems, for example, can be viewed in all performance ranges from low-tech to high-tech." drinktec is therefore a one-stop store for all tasks and future challenges in the beverage and liquid food industry.

Highly dynamic framework conditions require action

Future orientation for all steps in the value chain is the order of the day: the wide range of different consumer preferences will continue to shape product offerings in the beverage and liquid food industry in the coming years. This will also be influenced by the trend towards special product formulations that are tailored to consumer needs. This trend will initially be driven by new ingredients and new production processes, for example for protein production. In order to provide orientation here, the drinktec team is bundling these impulses in the supporting program and the main theme "Lifestyle & Health". Among other things, visitors will receive a comprehensive overview of plant-based beverages, with their flavor specifications and associated process technologies. The use of plant-based side streams will also open up future options at this point.



Markus Kosak,
Executive Director drinktec Cluster

Progress in the digitalization of business processes remains a broad field of work in the industry. The key topic "Data2Value" is dedicated to these activities in the industry. The use of AI tools will open up further areas of application for the future of data use in the entire industry, as a large number of tasks in the value chain of the beverage and liquid food industry can benefit from the in-depth use of data. The integration of external data, for example, or the machine-learning-based forecasting tools make overarching relationships visible in product formulation as well as in process technology and plant operation.

The triad of focal points is completed by the topic area of "Circularity & Resource Management". Sustainable

products and production processes are continuously given high priority in consumer surveys. For many beverage producers, these criteria are already part of the basis for investment processes. Despite some shifts or adjustments to sustainability targets by individual global players, the recovery of materials, the efficient use of energy and new ideas for recycling - also in cooperation with other sectors - remain priority objectives in their strategies. A prime example of this is the concepts for treating wastewater, which help to optimize the use of water in the cycle

Also relevant for the future are the impulses from start-ups, which are also prominently placed in the Liquidrome and thus decisively support the acquisition of ideas by trade visitors.

"We fully support the realignment of the supporting program," explains Richard Clemens, Managing Director of the Food Processing and Packaging Machinery Association within VDMA e.V. "In the current economic environment, the exchange of ideas within the industry and the expansion of the range of topics with a view to the future is more important than ever." 🏢

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drinktec



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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 🏛️
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Fair for the packaging and food & beverage industries.

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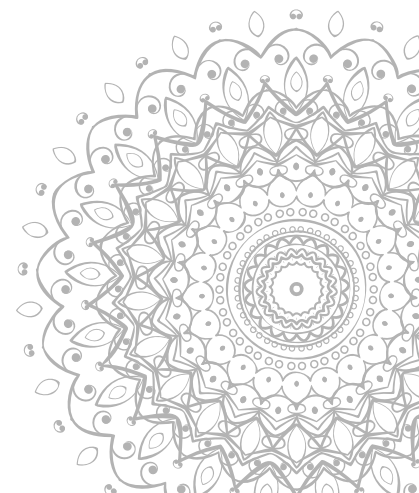
2025 🏛️
DUBAI

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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