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n° 3-2025

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TRADITION, INNOVATION AND QUALITY.
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SONIA V. MAFFIZZONI
Editorial Manager

The resilient bread, conquering the market

The climate changes, consumption habits change, people change. And bread – so ancient it seems immutable – changes with them. Quietly, yet with determination, it is redefining its role: from staple food to a symbol of adaptation.

Resilient flours, born from grains that withstand drought and nourish the soil, tell the story of a land that refuses to give in. Likewise, protein-rich bread, whole grain, sugar-free or custom-formulated loaves respond to the growing demand for wellness, lightness, and identity.

It is the power of resilience: not resisting change, but embracing it, shaping new forms. The ancient is reborn, takes on new faces, and becomes irresistible. Because if the future is uncertain, the ability to evolve becomes the strongest of all traditions.

Long live bread!



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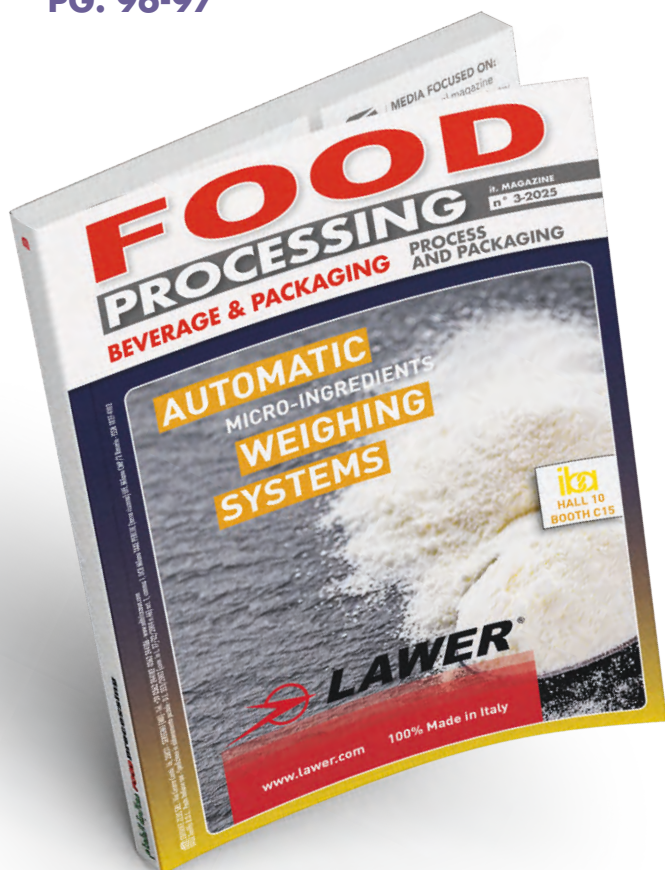
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editorial management and registered office:

Editrice Zeus Srl:

Via Cesare Cantù, 16

20831 Seregno (MB) - Italy

Tel. +39 0362 244182 / +39 0362 244186

web site: www.editricezeus.com

e-mail: redazione@editricezeus.com

portal: www.ifoodonline.com

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Editrice Zeus: +39 379 2421278

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editorial manager

S.V. Maffizzoni

redazione@editricezeus.com

editorial production

Sonia Bennati

bennati@editricezeus.com

account dep. manager

Elena Costanzo

amministratore@editricezeus.com

project and layout design

ZEUS Agency

grafica@editricezeus.com

creative dep.

ZEUS Agency

grafica@editricezeus.com

translations

ZEUS Agency

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Thai-Italian Chamber of Commerce

info@thaitech.org

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“BREAD FOR THE MODERN ERA: NEW NUTRITIONAL TRENDS BETWEEN WELL-BEING AND PERSONALIZATION”

Bread is no longer just a staple food rooted in tradition; it has evolved into a response to the needs of those seeking health, energy and lightness. Slow fermentation, functional flours, plant-based proteins and less sugar: the new generation of bread embodies a quiet but profound transformation. An ancient product that renews itself every day, in step with our time.



by
Sonia V. Maffizzoni

Once upon a time, bread was a simple, universal food consumed daily. Today, that ancient symbol has been redefined. It has become the voice of new needs, an expression of a lifestyle that values health without sacrificing pleasure. The rise in food intolerances, increased nutritional awareness, and the growing demand for functional foods have quietly but decisively revolutionized the bakery world.

According to EFSA, around 10% of the European population has some form of food intolerance, while a study by Mintel reveals that 58% of European consumers consider functional benefits (such as high fiber or protein content) a key factor when choosing bread. This transformation is guided by data as much as by taste.

And it's not just about eliminating or reducing ingredients: it's about adding value. Today's bread must satisfy without weighing you down, nourish without imbalance, and tell a story of care, balance and research.

High-protein bread: the alliance between nutrition and innovation

One of the most significant trends is the growing availability of high-protein breads. No longer limited to soft white loaves, these products are made with added legumes (lentils, chickpeas, soy), oilseeds (chia, flax, hemp), isolated plant proteins or whey derivatives. They cater to the needs of physically active consumers, those following balanced diets, or anyone seeking longer-lasting satiety.

According to recent market data, demand for protein bread has grown by 35% in Europe over the past three years. The challenge lies in maintaining an appealing flavor profile and texture while preserving nutritional quality.

Slow fermentation and sourdough: digestibility comes first

The return of sourdough is not a nostalgic trend revived during lockdowns, but a deliberate choice.

Slow fermentation leads to partial predigestion of carbohydrates, lowering the glycemic index of the final product.

It also increases micronutrient availability and improves gluten tolerance, making bread suitable even for those with non-celiac sensitivities.

A study published in Food Research International shows that natural fermentation increases iron bioavailability by 62% and zinc by 38% compared to industrially leavened breads. Additionally, phytic acid levels—compounds that inhibit mineral absorption—drop by more than 50%, allowing for more efficient and complete digestion.

Long fermentation also develops complex aromas, rich scents and a crisp crust—benefits that are both sensory and health-related. “Slow” bread takes time, but pays off in quality.

No added sugars, less salt: lighter bread without compromise

Reducing sugar is another ongoing goal. In many bread recipes, sugars and maltodextrins were traditionally added to enhance color and fermentation. Today, thanks to targeted use of enzymes, aromatic flours and advanced fermentation techniques, excellent results can be achieved without added sugars.

The same goes for salt. The World Health Organization recommends a maximum daily intake of 5 grams. Bread, often a major source of sodium, can contribute to cardiovascular health if reformulated carefully. Some bakers are experimenting with natural yeast to enhance flavor while drastically reducing sodium chloride.



Functional flours and enriched bread: new horizons for innovation

Another trend is the rise of alternative flours—not just wheat, but rye, oats, millet, sorghum, buckwheat, and quinoa. Each of these grains offers unique benefits: soluble fiber, low glycemic impact, and essential vitamins and minerals.

Some breads are further enriched with beta-glucans, omega-3 fatty acids, probiotics and B vitamins. Like the other trends, this evolution moves toward “functional bread”: a food that, in addition to its basic nutritional role, contributes to prevention and health support. The boundary between bakery and nutritional supplementation is becoming increasingly blurred—and increasingly interesting.

Personalization and targeted offerings: bread tailored to the individual

There's no longer one bread for all. The market is diversifying by target group, nutritional need, and lifestyle. Low-glycemic breads for those managing blood sugar, enriched breads for vegetarians and vegans, high-protein options for athletes, and soft breads for the elderly or children.

In some countries, customized baking solutions are being tested based on biometric data or personalized nutrition guidelines. In Germany, for example, some bakeries are working with nutraceutical startups to offer bread tailored to the individual glycemic profile of each customer. In Japan, AI-based technologies are being tested to analyze dietary habits and lifestyle, then recommend the optimal daily bread composition. This is the era of precision nutrition, and bread—the ultimate symbol of sharing—is becoming increasingly intimate and personalized.

Bread that speaks the language of the present

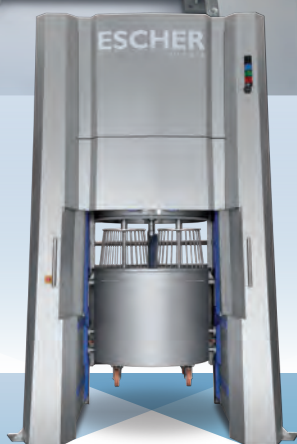
In a world where health is central to food choices, bread cannot afford to stand still. It has changed, evolved, and learned to express far more than its ingredients. Today, it represents a harmonious balance between tradition and innovation, between taste and wellness.

It is no longer just flour, water, and yeast—but research, awareness, and connection. And it remains, always, a daily gesture of care.



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AIRCOM: your spraying partner

In the world of food processing and production, precision, consistency and reliability are not just desirable—they're essential. AIRCOM, an Italian company with almost 60 years of experience, has taken these principles to heart in developing and manufacturing high-performance atomizers with the food sector expressly in mind.

From eggwash to jellies, glazers to release agents, AIRCOM's technology ensures flawless application of fluids to a wide variety of products and production lines. What sets AIRCOM apart is its deep knowledge of food industry needs, combined with a strong commitment to Italian manufacturing quality.

Each component is carefully engineered for efficiency, ease of maintenance and long-term reliability. The company's spray guns offer optimal atomization control, enabling producers to reduce waste and enhance the uniformity of the final product.

One of AIRCOM's strengths lies in its flexibility: customers are free to purchase only what they truly need.

Whether they're looking for a single atomizer, a heated spray gun with its accessories, or a full spraying system, AIRCOM's approach is modular and adaptable, avoiding unnecessary investments while still offering complete integration if required. This makes AIRCOM an ideal partner for both small producers and large industrial plants, offering scalable solutions for every stage of growth.

The atomizers are designed to be highly versatile: operators can easily adjust the spray width and switch from a fan to a cone spray pattern, depending on the type of coating and

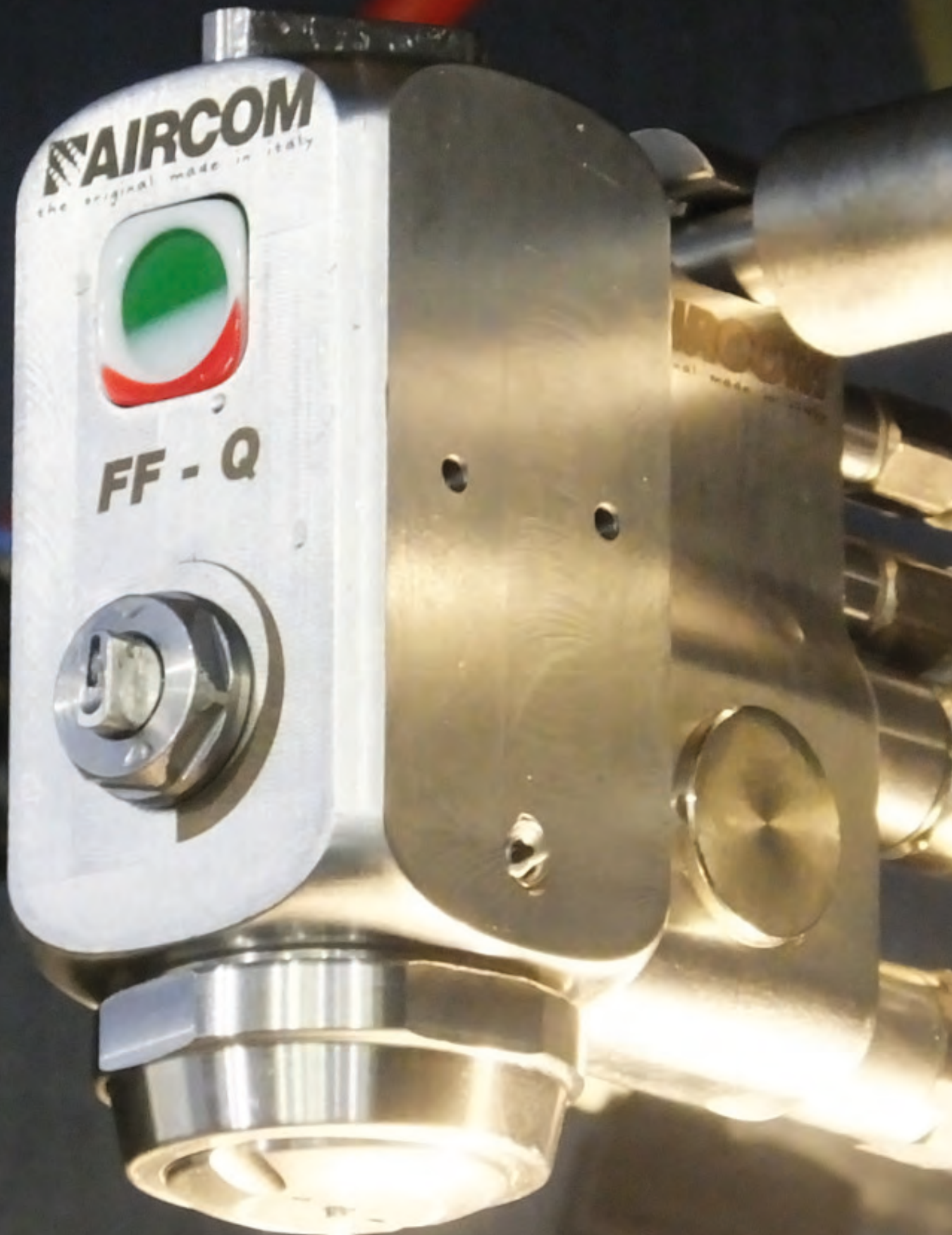


the dimensions of the surface involved. This level of control ensures accurate coverage and optimizes the use of ingredients, improving both product quality and cost efficiency.

Moreover, AIRCOM's heated spray guns allow for consistent fluid tem-

perature during atomization, which is particularly valuable when working with dense or temperature-sensitive ingredients.

Maintaining the right temperature throughout the process helps guarantee a smooth and even application,



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essential for high-quality results in bakery, confectionery, and beyond. But AIRCOM doesn't just sell products—it sells a service.

The company works in close collaboration with clients to study their production lines and recommend the most effective solution, whether it's a standalone spray gun or an integration for

an automated spraying system. This consultative approach ensures that every drop is applied exactly where and how it's needed, reducing errors and streamlining the production process. Innovation plays a central role in AIRCOM's philosophy.

Constant investments in research and development drive ongoing improve-

ments in performance, sustainability and automation. The use of 100% stainless steel components guarantees robustness and hygiene, in line with the highest standards of the food industry.

Trusted by many leading food brands and equipment manufacturers, AIRCOM proudly carries the Made in Italy mark into the future of food processing. Its technical team is committed to turning complexity into simplicity, combining mechanical excellence with intuitive design and ease of use.

Whether you need to modernize a single workstation or upgrade an entire line, AIRCOM is ready to support you with solutions that are, precise and reliable. In a competitive market where attention to detail makes the difference, AIRCOM's spray technology helps businesses achieve superior product quality, increase efficiency and maintain the highest coating standards. With a clear vision and strong roots in Italian engineering, AIRCOM continues to redefine the role of spraying in modern food production. 🏭

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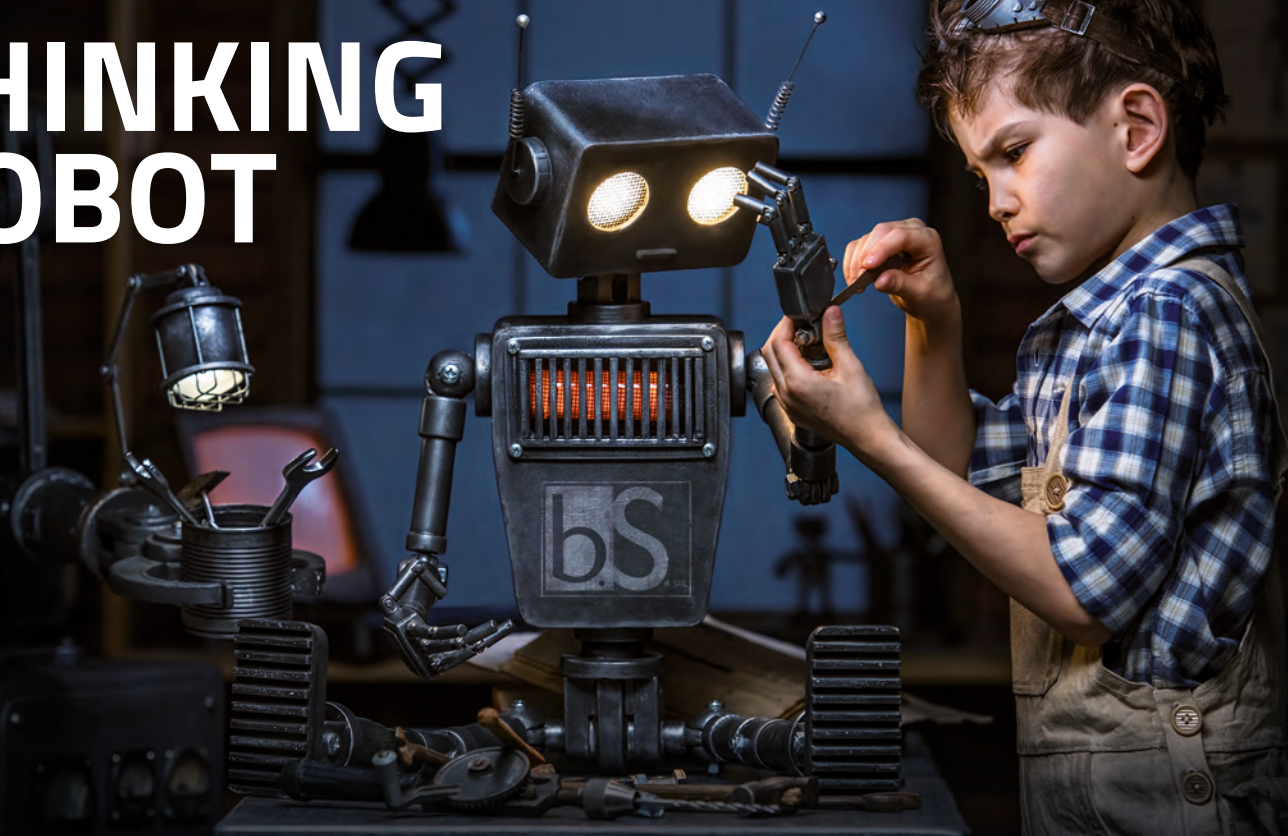


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B.S. SRL: innovation and precision in food-tech machinery

In 1980, in the heart of the Italian Food Valley, B.S. srl, whose core business has been the production of plants and machinery in the food and beverage industry.



The growing desire for innovation, the established seriousness, and reliability that distinguished it have allowed B.S. to acquire and develop up-to-date and state-of-the-art know-how in the food-tech sector.

Now, with the newly inaugurated headquarters, the company can

count on a surface area of 3600 square meters divided into the following areas: Offices, Production and Assembly, Machine Tools, Design and Engineering, Metalworking, and Testing. By creating a partnership with customers, and by targeting

market analysis, BS is able to select efficiently and precisely the needs of the industry, then design and implement specific custom solutions that are capable of achieving high standards of performance and production quality.



At constant technological development, characterized by an exponential rate of change, B.S. responds with strong accelerations, marketing modern and technological machinery capable of anticipating the future trend.

BS is very proud to present the latest novelty: the "B.S. POCKET" Sandwich Line.

The system can process several sandwiches at the same time, enabling high levels of productivity. A single block containing all the mechanisms for making pocket sandwiches.



Productivity

The B.S. POCKET can produce up to 100 pcs / min. with different types of filling, from sweet to savory. All the different settings can be saved in the recipe for easy recall.

Hygiene

The BS pocket line enables fast and safe cleaning operations. The various parts requiring sanitization can be removed without the use

of special keys, or washed directly on the line.

Flexibility

The machine is equipped with Brushless motors on each station and dosing system. This makes the system very flexible, allowing for optimal adjustments on each station according to the type of product to be processed.

How it works

The line is divided into 6 phases: bread deposit, 2 sauce dosing groups, sandwich rotation, slicing station. and unloading.

The bread loaded into the machine is transferred directly onto the conveyor belt by means of a special mechanical arm.

When the line moves forward, it positions the bread under the two dosing stations, before proceeding to transfer it under the closing station from where it is carried to the slicing station. The last station will unload the sandwich onto the outfeed belt, which will carry the product to the packaging machine". 🏠



www.bsparma.it

Making the difference

COLUSSI ERMES ADVANCED WASHING SYSTEMS the washing, sanitizing, and drying machines that make the difference in your everyday life

For over 50 years, Colussi Ermes has been synonymous with innovation and quality, but at the heart of the success lies the dedication of the people behind the brand. Engineers, technicians, designers, and customer support specialists work with passion every day to develop solutions that truly make a difference. Compact machine design, energy consumption reduction, minimal consumption in water and detergent use, automatic cycles, loading/offloading automation, and analytical and monitoring tools are just a few of Colussi Ermes sustainability benefits. Hygienic design, rounded shapes, impeccable water draining, and easy access to any zone, guarantee absolute hygiene. Innovative engineers and an



outstanding service team allow to satisfy all customers' needs.

Global leader in the design and production of advanced washing systems for the food industry, Colussi Ermes has become specialized not only in the bakery, confectionery, fruit & vegetables, meat, dairy, poultry, and fishery sectors, but also in more complex fields such as the pharmaceuti-

cal, hospital, logistics and automotive sectors.

Colussi Ermes is a globally recognized company with over 7,000 washing systems installed worldwide. 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,





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PAN WASHERS HIGHLIGHTS

- 1 **Washing capacity** up to 900-1000 pans/hour.
- 2 Possibility of washing pans of **different shapes and types**, of **different heights and dimensions**.
- 3 **Maximum hygiene and impeccable microbiological results**, preserving the integrity of the pans.
- 4 Perfect washing for **immediate re-use in the production process**.

At **IBA 2025 Colussi Ermes** will propose the best **pan washing solutions** – stand-alone or inline, with variable capacities up to over 30 items/minute – as well as **crate washers** and **spin drying systems** to wash and dry foldable or rigid crates. These washing systems ensure **maximum hygiene**, despite **responsible use** of the minimum amount **of water**.

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www.colussiermes.com
Casarsa della Delizia Italy
Tel +39 0434 86309
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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 IBA 2025!

Crate washers

Automatic and highly versatile systems for washing and sanitizing crates and baskets, suitable for all sectors of production, 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.

Pan washer

Automatic systems designed to wash and sanitize pans - stand-alone or in-line - are available in tunnel or cabin versions, with variable capacities, up to over 30 items/minute, bottom-down loading and infeed heights of up to 4". They offer the flexibility to wash pans of various shapes, types, heights, and sizes.

In the cabin version, the trays are placed on special trolleys that are perfectly washed thanks to the slow rotation of the loading platform, which allows the washing solution to reach the entire surface of the trays and components: its unique and innovative centrifugal system allows a significant reduction of energy consumption and space while guaranteeing the maximum efficiency on washing and drying. The cabin can be equipped with one or two doors, available in manual, automatic, or pass-through options.

With manual or automatic loading and unloading options, these pan washer machines can be fully customized to seamlessly integrate into the production line.

They ensure maximum hygiene and impeccable microbiological results while preserving the integrity of the pans and optimizing water consumption. 



www.colussiermes.com

“RESILIENT FLOURS: THE FUTURE OF WHEAT GROWS AGAINST THE WIND (AND WITH LITTLE WATER)”

In a changing climate, agriculture must also evolve. Resilient flours are derived from wheat varieties capable of adapting to environmental stress, reducing the impact on soil, water, and atmosphere. It's a new way of farming that benefits the environment, improves health, and-why not?-enhances flavor

There is wheat that grows even when water is scarce, that withstands heatwaves, and doesn't need aggressive chemicals to reach maturity. A wheat that resists, adapts, evolves. What began as an emergency choice is now a powerful opportunity. Today's agriculture faces a historic challenge: feeding a growing global population amid an increasingly unstable climate. In this context, resilient flours emerge as a tangible solution. Changing the field-in every sense-becomes the first step toward a shift in mindset.

Wheat that resists: the identity of resilient flours

They're called Saragolla, Senatore Cappelli, Solibam, Gentil Rosso. Or they are the result of recent crossbreeding efforts aimed at improving resistance to drought, pests, and thermal shocks. Resilient flours come from varieties selected not only for yield, but for their adaptability to marginal soils, arid climates, and virtuous crop rotations. Some originate from regenerative agriculture projects in Tuscany, others from Puglia, North Africa,



by
Elisa Crotti



or Turkey. What they all share is a reduced environmental impact and a product with valuable organoleptic and nutritional characteristics.

Fewer inputs, greater impact: the environmental effect of resilient flours

According to the 2023 FAO report on agricultural adaptation, resilient varieties require on average 40% less water than conventional ones. One hectare of Cappelli wheat, for example, uses 2,900 m³ of water, compared to 4,800 m³ for modern soft wheat. Moreover, these varieties require fewer fertilizers and chemical treatments, reducing pressure on soil and aquifers.

In terms of CO₂, the average savings per ton of flour can exceed 200 kg of carbon dioxide. This benefit is further amplified by the crops' ability to regenerate soil and preserve increasingly threatened agricultural biodiversity. But the impact doesn't stop there: growing resilient wheat also means less need for intensive soil tillage, which in turn lowers energy consumption and indirect emissions. Additionally, crop rotation encouraged by these varieties improves soil health, enhancing its ability to retain water and nutrients. A ten-year study showed that conservation tillage rotations increased soil porosity by 3.2–6.7% and macroaggregate content by 35.2–46.4%.

Furthermore, diversified crop rotations have been shown to boost food production, reduce net greenhouse gas emissions, and enhance soil health. These findings highlight how sustainable farming practices can significantly improve the resilience of agricultural systems in the face of climate change. This translates

into a more circular, more self-sufficient agriculture, deeply connected to natural cycles.

Nutritional value: more fiber, more protein, more life

Often less refined and more wholegrain, resilient flours retain a rich nutritional profile. They contain higher levels of fiber, B vitamins, natural antioxidants, and minerals like iron, zinc, and magnesium. Some varieties, like Khorasan wheat (commercially known as Kamut®), are naturally higher in protein than soft wheat, reaching up to 14–15%.

These nutritional profiles make the product not only more complete but also easier to digest. A lower glycemic index, soluble fiber content, and less aggressive gluten make resilient flours ideal for those seeking functional nutrition without compromising flavor.

Numerous studies show that regular consumption of whole grains—especially those from resilient varieties—is associated with reduced cardiovascular risk and better gut health. Insoluble fibers promote intestinal transit, while soluble fibers nourish the microbiota, supporting overall well-being. Additionally, the abundance of phenolic compounds and lignans may offer anti-inflammatory and antioxidant benefits that help prevent chronic diseases.

Finally, some ancient varieties are more tolerable for people with non-celiac gluten sensitivity. While not a substitute for clinical diagnosis, consuming resilient flours may be a gentler choice for the body, particularly within a varied and mindful diet.





Full flavor, authentic aroma: the sensory profile

Your palate will thank you. Bread made from resilient flours often has a richer color, denser crumb, and a fragrant crust. The flavors are bold-nutty notes, earthy hints, and a noble rusticity from wheat that hasn't been overly domesticated.

In baked goods, these flours bring depth and identity. The taste lingers longer, the texture is more engaging, and the character is unmistakable. It's the flavor of biodiversity, of soil responding with intelligence and patience. Every new variety, every field experiment, opens unexpected doors in sensory perception: alternative paths bring new aromatic signatures, new textures, new stories to savor.

A strategic-not just ethical-choice

Resilient flours aren't a nostalgic return to the past. They represent an evolutionary vision, a survival strategy that drives transformation. It's not just about sustainability or green marketing-it's a concrete response to a stressed agricultural system.

For producers, processors, and consumers, choosing resilient flours means embracing a new paradigm. Nourishing the present, yes-but by cultivating the future. And doing so with intelligence, flavor, and respect.



Online auction machinery for the dairy industry
on behalf of Vreugdenhil Dairy Foods in Putten (NL)



Online auction frying and hot air ovens due to the start-up
of new production location Piet de Wit Snacks in Zoetermeer (NL)



Online auction shrimp peeling and sorting line
in Urk (NL)



Online auction machinery for the food industry
in Boxtel (NL)



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Find and bid

Win

Pay and pick up

PRIM ITALIA: innovation and tradition in breadsticks and pizza machines

For over three generations, PRIM ITALIA has been a reference point in the field of breadsticks and pizza machines, combining passion, commitment, reliability, competence, and flexibility. These values, inherited from the company's founders, continue to define its approach to designing and manufacturing cutting-edge equipment for the food industry.

One of the key strengths of PRIM ITALIA is the quality and durability of its machines. Designed to be user-friendly, robust, and long-lasting, these machines require only routine maintenance to ensure peak performance. The company caters to a wide range of customers, from small laboratories to large industrial production facilities, providing both standard models and custom-designed solutions tailored to specific needs. This flexibility has positioned PRIM ITALIA as a trusted partner for businesses looking to enhance their production efficiency. The entire manufacturing process, from design

to assembly and testing, takes place within the company's facilities.

This vertical integration allows PRIM ITALIA to maintain rigorous quality control over every stage of production, ensuring that each machine meets the highest standards before reaching the customer.

The company's commitment to technological innovation, coupled with a deep understanding of traditional food production methods, enables it to deliver machinery that enhances both efficiency and product consistency. Beyond its dedication to quality, PRIM ITALIA is also known for its customer-

centric approach. The company works closely with clients to develop specialized machines that address unique production challenges. Whether optimizing dough processing or improving automation in large-scale bakeries, PRIM ITALIA leverages its expertise to create tailored solutions that drive success.

In 2025, PRIM ITALIA will participate in IBA, one of the world's leading trade fairs for the baking and confectionery industry, held in Düsseldorf from May 18 to May 22. The company will showcase its latest innovations at Pavilion 11, Stand C15, offering visitors an opportunity to discover firsthand the reliability and efficiency of its breadsticks and pizza machines. This event will serve as a platform for PRIM ITALIA to connect with industry professionals, exchange insights, and reinforce its position as a leader in the sector.

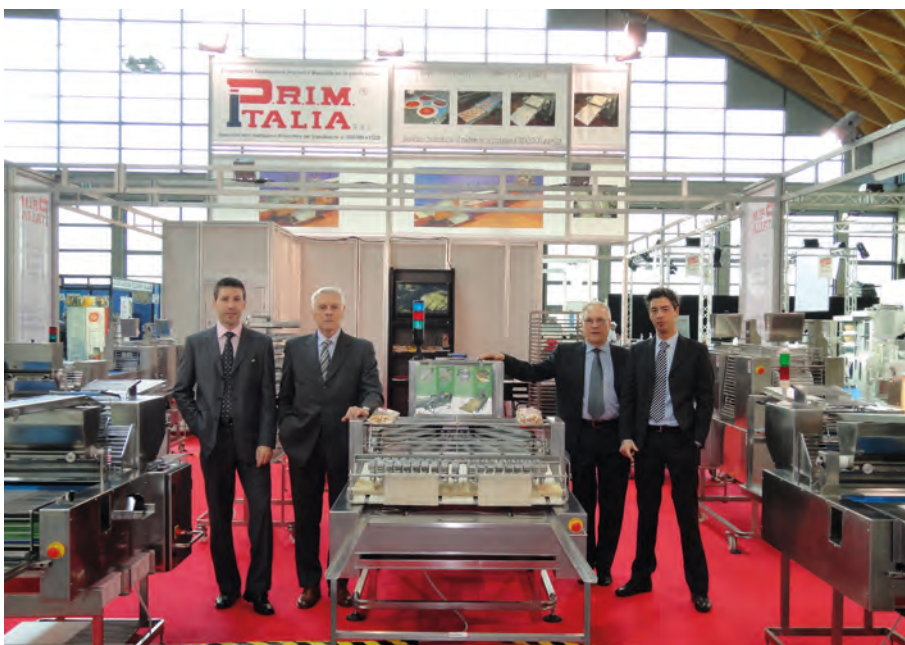
With a strong legacy and an unwavering commitment to innovation, PRIM ITALIA continues to shape the future of bakery production equipment, ensuring that businesses worldwide benefit from its expertise and technological excellence. 🏛️

For more information, visit www.primitalia.com

PRIM[®]
ITALIA S.R.L.



Will be present at IBA:
PAD. 11 - STAND C15

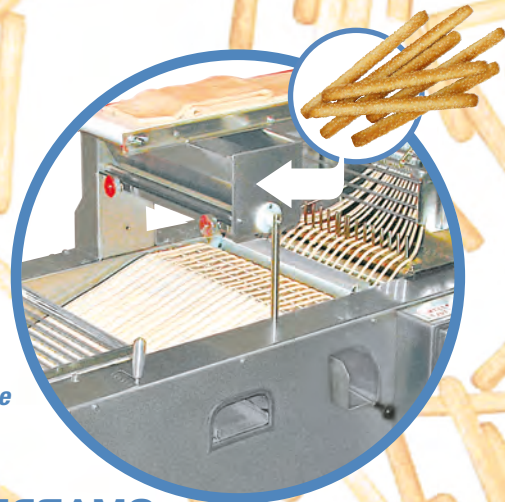


PRIM.ITALIA® S.R.L.



Gruppo MINImini + grissinatrice
SEMI INDUSTRIALE

Gruppo MINImini + breadsticks machine
SEMI INDUSTRIALE



SESAMO

La macchina può essere dotata di un dispositivo per bagnare e ricoprire il grissino con semi di sesamo.

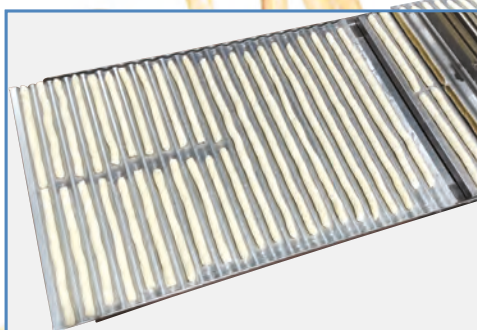
The machine can be provided with a device for wetting and cover the breadstick with sesame seeds.



iba THE WORLD'S LEADING TRADE FAIR FOR THE BAKING AND CONFECTIONERY INDUSTRY
2025 18. - 22.05.2025 in Düsseldorf
PAD. 11 - STAND C15

mip host **Milano** 17-21 OCTOBER 2025 fieramilano
PAD. 10 - STAND G24 H23

**Nuova
NEW**



grissinatrice RUBATA'
Cilindra, spezza, filona

Breadsticks machine RUBATA'
Sheets, cut, rolls



PR.I.M. ITALIA S.r.l. - Milano

Factory:
Via P. da Volpedo 56/G
20092 Cinisello Balsamo, MI, Italy
E-mail: prim@primitalia.com
www.primitalia.com

Le immagini delle macchine sono utilizzate al solo scopo illustrativo.
The machines' image is being used for illustrative purposes only.

Le nostre macchine sono **progettate, disegnate e costruite** interamente in Italia.
Our machines are entirely **designed, engineered and produced** in Italy.

LAWER: precision and efficiency in food production

In the competitive world of food manufacturing, precision, quality, and efficiency are paramount. The weighing process of micro-ingredients, which form the backbone of many food recipes, needs to guarantee precision, quality, repeatability, and traceability. This is where Lawer's automatic weighing systems come into play, offering a multitude of advantages and benefits to food manufacturers.

Precision and quality

One of the primary advantages of Lawer's systems is the unparalleled precision of weighing they offer. They ensure the exact measurement of micro-ingredients, maintaining the highest quality of the finished product.

This precision is crucial in the food industry, where even slight deviations can affect the texture, flavor, and safety of the product. Lawer's systems offer different levels of accuracy, ranging from 1g to 0.01g, catering to diverse production needs.

Repeatability and consistency

By eliminating human error, these systems ensure that every batch produced is consistent in quality and taste. This consistency is vital for building consumer trust and brand reputation. The systems are designed to maintain the right balance of raw materials, ensuring that each product meets the same high standards, and granting the perfect repeatability of the recipes.

Efficiency and cost reduction

Efficiency is another significant benefit of Lawer's systems: they streamline the production process, reducing the time required for weighing micro-ingredients with high precision. This optimization leads to higher productivity



and lower operational costs. Lawer's systems, such as SUPERSINCRO and UNICA, are designed to cater to both large-scale and small-medium productions, offering solutions that fit various production scales and needs.

Traceability and safety

Traceability is a critical aspect of the food industry, ensuring that every step of the production process can be tracked and verified. Both SUPERSINCRO and UNICA systems are equipped with advanced control software that guarantees effective cross-checks and traceability. This software generates sophisticated reports and allows seamless integration with external systems (MES), aligning with Industry 4.0 standards. Additionally, these systems maintain perfect hygiene and safety in handling, using stainless steel silos and efficient suction-filtering devices to ensure a clean working environment.

Confidentiality and know-how

Maintaining confidentiality of proprietary recipes and processes is essential for food manufacturers. SUPERSINCRO and UNICA can safeguard this confidential information, ensuring that know-how remains protected. This protection is crucial for maintaining a competitive edge in the market.

Customization and flexibility

Flexibility is a standout feature of automatic weighing systems. They can be customized to meet specific production requirements, whether it's storing products in fixed and interchangeable silos, hoppers, or big bags. Systems like **SUPERSINCRO offer customizable solutions** for various products and production scales, enhancing the versatility and adaptability of the manufacturing process.

Lawer's systems in pills

SUPERSINCRO

- Totally customizable
- Modular system

- Silos (fixed and interchangeable), hoppers, big bags for the storage of products (from 380 to 1800 l)
- Automatic generation of bags of variable size (from 9 to 36 l)
- One bag with a recipe every 30 seconds
- Loading of the products by gravity or vacuum
- Double dosing screw and anti-clogging devices
- Efficient suction-filtering device
- Control software integrated with external systems
- Ideal for large productions

UNICA TWIN

- 12, 24 or 36 stainless-steel silos, capacity 100 l
- One or two scales, with a precision of 0,1 g
- Loading of the products by gravity or vacuum
- Dosing screw (Lawer patented) and anti-clogging devices
- Efficient suction-filtering device
- Control software integrated with external systems
- Ideal for small-medium productions

UNICA HD

- 8-16 or 24 silos, capacity 50 l
- Stainless-steel screws
- One electronic scale, capacity 30kg and resolution 1g

- Loading of the products by gravity
- Control software integrated with external systems
- Ideal for small-medium productions

Advanced technology and innovation

Lawer, an Italian company founded in 1970, has developed advanced technologies and know-how in the automatic weighing of powder and liquid products. Their expertise in single- or multi-weighing systems has made them a trusted partner in the food industry.

Continuous investments in safety and improvement of the working environment further enhance the reliability and efficiency of their systems. In conclusion, the benefits and advantages of automatic weighing systems are manifold. From precision and quality to efficiency and traceability, these systems revolutionize the food manufacturing process, ensuring consistent, high-quality products while optimizing production and reducing costs. As the food industry continues to evolve, the integration of advanced automatic weighing systems will only become more critical in maintaining competitive advantage and meeting consumer demands. 🏭

www.lawer.com

iba Lawer will be present at IBA:
Hall 10 – Booth C15



FOODLINE CO: a leader in engineering and consulting for industrial bakeries and confectioneries

FOODLine Co. is a distinguished engineering and consulting firm specializing in the design, planning, and implementation of industrial bakery and confectionery plants on a global scale.

With over 45 years of industry expertise, the company has established itself as a trusted partner for businesses seeking innovative and effective solutions in the food production sector.

Throughout its extensive history, FOODLine Co. has successfully completed more than 200 projects worldwide.

This remarkable achievement underscores the company's commitment to excellence and its ability to navigate complex projects with precision.

Each project is meticulously managed from inception to completion, ensuring that all aspects are addressed with professionalism and dedication.

FOODLine
Food Industry Engineering & Consulting



The team of experts employs a comprehensive approach, focusing on

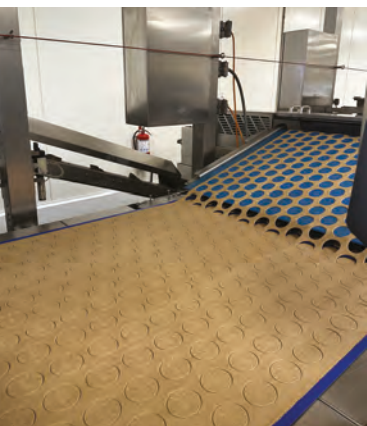
optimizing plant performance while maintaining the highest standards of product quality.

By prioritizing these factors, FOODLine Co. not only meets the needs of its clients but also contributes to the overall success of their operations.

In summary, FOODLine Co. remains at the forefront of the engineering and consulting industry, providing results-driven services and expertise in the development of industrial bakery and confectionery plants. 🏭

"We design industrial plants from A to Z and guarantee their performance with the Know-How of +45 year".

www.foodline.com.gr



**GLOBAL ENGINEERING
& CONSULTING**



**PLANNING - DESIGNING -
IMPLEMENTING**

Turn-key, industrial Bakery and
Confectionery production facilities



NEW PRODUCT DEVELOPMENT

RnD expertise, production
line start-up, training

FOODLine
Food Industry Engineering & Consulting



POPPING MACHINE RP-EVO

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

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

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

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

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

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

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

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

POPPING MACHINE RP-EVO FOCUS ON

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

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

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

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



RP-EVO POPPING TECHNOLOGY: GOOD NEWS ARE IN THE AIR!



DISCOVER AROMAT-BI

our smart benchtop seasoning system
for R&D purposes.

Brand new, compact and easy to use:
just enter the weight of the product
to be tested, define the percentage of
oil and aroma and start the flavoring cycle.
Perfect for popped chips and many
other snacks.





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

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

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

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

opment, relying on 90 years of solid experience.

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


www.repietro.com


“SUSTAINABLE BAKING TECHNOLOGIES: CREATING A GREENER BAKERY”

The bakery industry, like many sectors, faces increasing pressures to adopt sustainable practices that reduce environmental impacts and meet consumer demands for greener products.

Forward-thinking bakeries are embracing new technologies and innovative processes aimed at creating environmentally responsible products without sacrificing quality or profitability.

One of the key sustainability trends is energy-efficient ovens. New-generation bakery ovens utilize technologies like infrared heating, convection, and improved insulation to significantly reduce energy consumption. Hybrid ovens, combining electrical and gas-powered systems, further enhance energy efficiency.

Some bakeries have adopted ovens powered by renewable energy sources, dramatically lowering carbon footprints and energy bills.

Ingredients sourcing is another critical area. Bakery operators are increasingly turning to locally sourced ingredients to reduce transportation emissions and support regional agriculture.

Additionally, there is a growing preference for organic and sustainably farmed products, with flour mills and suppliers highlighting traceability and responsible farming practices.

This approach resonates strongly with environmentally conscious consumers and aligns bakeries with sustainable supply chain standards.

Waste management is pivotal in the sustainability equation. Advances in bakery technology have allowed for better control of ingredient usage, portioning, and production planning, dramatically reducing food waste. Automation systems contribute substantially to reducing overproduction, minimizing surplus, and optimizing inventory management.

Further, many bakeries are investing in advanced recycling systems and eco-friendly packaging alter-



by the editorial staff



latest news

natives, including biodegradable films and recyclable paper-based solutions.

Smart packaging, employing minimal materials and promoting recycling instructions clearly to consumers, is becoming increasingly popular.

These sustainable packaging options not only reduce environmental impacts but often appeal to eco-conscious consumers, thereby enhancing brand perception and customer loyalty.

Water usage represents another important area for improvement.

Bakeries are introducing water recycling systems and wastewater treatments, dramatically decreasing freshwater usage and contributing to significant cost savings. Some bakeries have successfully implemen-

ted closed-loop water systems, recycling water used in dough handling and cleaning processes. Finally, many bakeries now turn to digital technologies, leveraging data analytics, AI-driven production scheduling, and predictive maintenance systems to reduce downtime, avoid unnecessary resource consumption, and significantly optimize overall operational efficiency.

For bakeries pursuing sustainability, technological innovation not only reduces their ecological footprint but also opens new market opportunities and enhances their competitive advantage.

Sustainable baking, underpinned by technology and innovation, represents a critical investment for any bakery operation looking to remain relevant and profitable in today's environmentally-conscious marketplace.



OFFER QUALITY AND INNOVATION TO YOUR CLIENTS



NEW ELECTRONIC TIMER BY SITEC

TRANSFORM YOUR MIXER!

The new Sitec electronic timer combines the practicality of a manual dial with the precision of digital technology

- **Up to 10 stored recipes**
- **Simplified installation:** Plug and Play with the traditional Sitec timer
- **Adjustable working times settings** via LED dial and indications on display for easy control
- Control of up to **three working times**
- **Management of bowl rotation direction and spiral speed, with possible reverse time setting** of the first bowl speed.
- **2.42" blue OLED display** for high contrast and ease of reading

Option to add an additional board for:

- **Inverter motor control** for bowl and spiral
- **Dough temperature** visualization
- Temperature **alarm thresholds**

ENHANCE THE VALUE OF YOUR MIXERS WITH SITEC PRODUCTS



Innovation in baking: the new 144 OLED Blue timer from SITEC

In the world of baking, pastry-making and pizzerias, precision in dough mixing time control is essential to ensure quality and repeatability in production processes. Sitec, a company specializing in the production of professional timers and temperature controllers, presents the new Timer 144 OLED Blue, a technological evolution that combines reliability, ease of use, and advanced functionality.



This new model is the natural successor to the Double Timer 72x144, maintaining mechanical and electrical compatibility with the previous version while introducing a renewed interface. The main innovation is the 2.42-inch Blue OLED display, which ensures high resolution and high contrast, making it easier to read information.

Equipped with a dial with 11 LEDs for intuitive adjustment, the Blue OLED Timer 144 allows optimal control of the mixing time for dough mixers with two or three mixing phases. In addition, the presence of four additional LEDs provides a clear indication of the movement of the bowl and spiral,

with a warning LED for immediate monitoring of the work cycle.

Notable features include pre-mixing time management with reverse bowl rotation, the ability to program mixing times up to 60 minutes, and storage of up to 10 customizable recipes.

These functions help to standardize processes, reduce errors, and improve production efficiency.

For those needing even more advanced control, Sitec offers models with additional features, including dough temperature display and the management of inverter motor for even greater recipe customization.

With its combination of advanced technology, reliability and practicality, the Blue OLED Timer 144 proves to be an ideal solution for industry professionals, helping to raise the standards of precision and quality in machining processes. 🏭

Visit:
www.sitecsrl.it



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to find out the best solution
for your food processing
and packaging



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SOTTORIVA: 80 years of excellence

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



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

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

DRY STEAM CLEANING helps food processors keep up with today's laws and consumer-driven food trends



GVC-18000

Food producers are always staying on top of what the market needs. And now more than ever, convenience, more packaged foods, and increasing product choices are driving the global market. As these trends continue to grow, so does the oversight on food safety and cleanliness. It's been over a decade in the USA since the Food Safety Modernization Act (FSMA) was enacted. This major legislative action focused on food safety, cleanliness, clean labels, and more consumer-focused food quality awareness to the forefront.



However, the impact of these changes was felt worldwide, not only for food producers that export to the US marketplace but also highlighted the need for more stringent local and regional laws in how additional oversight and laws were enacted.

With these changes, many sanitation managers struggle to comply with the

continually evolving and increasingly stringent food safety standards. To compound their challenges, these changes are occurring by softening global labor pools and increasing labor expenses.

This dynamic has led companies to closely review their sanitation practices and look for better, faster, and

more automated ways to clean and sanitize production facilities.

Especially hard hit have been those who require dry processing facilities, such as those making bakery items, snack foods, confections, dry ingredients, powdered drink mixes, seasonings, coffee, and dry pet food. Certain facilities have zero moisture tolerance, so standard wash-down methods aren't an option.

Traditional ways of cleaning conveyor belts in dry environments have often involved completely removing them and moving them to a wash-down area for hosing down. For in-place cleaning, teams may use scraping, brushing, wiping, vacuuming techniques, and compressed air. However, these methods are often slow, labor-intensive,

and potentially dangerous for workers and compound the challenges sanitation managers feel amidst rising labor costs and reduced labor pools.

As a result, processors have been turning to clean-in-place technologies, like "dry" steam, to more effectively remove soils, mold, mildew, and other microbiology.

These solutions are eco-friendly and effective for routine or deep cleaning and are particularly beneficial in dry environments where water is avoided due to their extremely low moisture content.

Additionally, automated solutions like conveyor belt cleaning provide a much more cost-effective solution to belt removal. Cleaning and sanitation times are reduced dramatically.

Goodway Technologies provides cutting-edge cleaning and sanitation solutions tailored to meet the stringent requirements of food processing and production facilities, from industrial dry-steam steamers and PureBelt™ clean-in-place automated conveyor belt cleaning systems to specialty vacuums like explosion-proof and HEPA filtering and surface sanitation systems.

Our solutions not only expedite the cleaning process but also enhance safety and cost-effectiveness, aligning seamlessly with the needs of sanitation teams.

Visit **Goodway.com** to learn more about our cleaning and sanitation solutions for food processing and production facilities and schedule a free on-site demo. 🏭



PUREBELT™ MODULAR

HELPAN FORNI: taste the difference!

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

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

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

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

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

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

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





confectioners an extremely reliable and valuable expert partner:

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

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

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

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

Do not hesitate to check out website for more solutions:

www.helpanforni.com
www.redinox.eu



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

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

A Diverse Portfolio

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

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

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

Quality and Innovation

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

Sustainable Sourcing: Empowering Local Farmers

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

Market Presence

With 30% of its market in Kosovo, Extra Fruit

make Your Every
Occasion Sweet.

Premium Taste

100%
natural

Apple Filling professional

FOREST Filling professional

CHERRY Filling professional

HQ HIGHT QUALITY
BAKED PRODUCT

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

Challenges and Future Prospects

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

Conclusion

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

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

www.extrafruitfillings.com

**The smoothest spread
you'll ever taste.**

Premium Taste

HQ HIGHT QUALITY
BAKED PRODUCT

100%
Premium Quality

we live 100% quality in your
flours and baking ingredients

Our Brands

www.extrafruitfillings.com



first ingredients for
PASTRY & BAKERY

**Extra Fruit
Fillings**

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

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

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

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

in refrigeration applied to the baking and pastry industry.

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

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

Retarder Provers

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





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

Blast freezers/Blast chillers

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

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

Industrial cells

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

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

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www.irtechsrl.it

STAINLESS STEEL PROCESSING: a single partner for the most complex projects. Interview with Enrico Scapolo, CEO of Metal's SpA

Metal's SpA is an Italian company founded in 1987 by Enrico Scapolo. At its headquarters in Borgoricco, in the province of Padua (Italy), it processes and assembles stainless steel to produce complex assemblies, semi-finished products, machine parts and components for large and medium-sized Italian and international structured companies operating in various markets, including catering, bottling and food processing.

Your service ranges from consultancy to production, indeed you present yourself as a 'single partner'. What does that mean?

"It means being the single point of contact for our customers when they need to realize complex projects involving stainless steel processing. We do not simply receive an order, put forward a quote and proceed with its implementation.

We provide a service covering the entire logistical flow, including technical consultancy, design, engineering, raw material selection and purchasing, supplier coordination and lean production. We follow every step of the process: from cost and feasibility assessment to the realization of a technically and economically sustainable product, up to logistics."

What kind of products do you manufacture and which markets do you serve?

"Stainless steel is our speciality, and





we can assemble it with components from various product categories to make advanced assemblies.

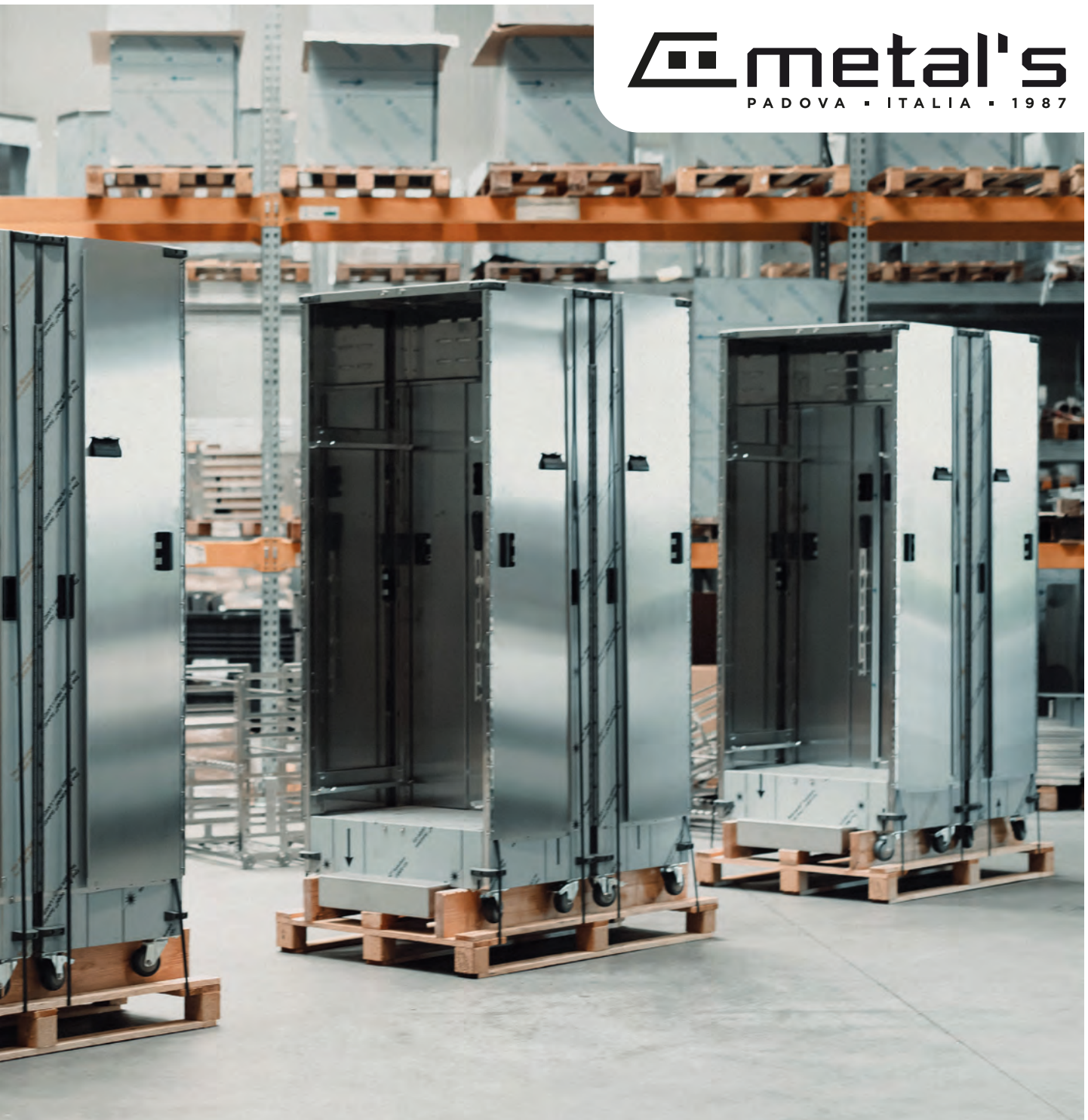
We can make chopping machines, meat processing machines, homogenizers and solid separators, machine parts for bottling plants and packaging, semi-finished products

and components for industrial kitchens, professional coffee machines, meat processing, bakery... just to name a few examples, because we can also handle more complex projects.

This is possible thanks to the rigorous and flexible process we have consolidated over time to optimize

time and maximize production, in which all parties involved are perfectly coordinated to ensure on-time deliveries and zero waste. And of course because we have invested in new technologies to enrich our machinery, also thanks to the support provided by the Italian Government in recent years."

metal's
PADOVA • ITALIA • 1987





Your production process also includes laser cutting, punching, bending, moulding, welding, milling, brushing and assembling.

What equipment are you focusing on?

"Our machinery includes, among others, laser cutting systems, welding machines with fibre laser technology, bending machines and robotic systems, which we have selected for their very high technology and precision and which allow us to perform very complex processing.

For example, thanks to our laser punching equipment, we can make any type of punching and thanks to the laser cutting machines, we can cut steel in different thicknesses, up to 25 mm, and perform 3-dimensional cuts on already bent, punched pieces, profiles and welded assemblies. Laser welding systems, on the other hand, are a valid alternative to the better known processes - such as MIG and TIG - and allow us to speed up production, obtain a clean and aesthetically pleasing product, and minimize pre- and post-welding operations."

Metal's is a company that has invested heavily in sustainability and quality.

"Exactly. We have a photovoltaic system that covers our entire 22,000 square metre plant and we have recently installed a new system for nitrogen self-production. Our goal over the next few years is to achieve energy autonomy. At the same time, we have continued to invest in safety and quality, obtaining important certifications, including ISO 9001:2015 and subsequent

revisions. We have supplemented the ISO 45001:2018 certification with ISO 14001, which defines standards for environmental management systems, and obtained the UNI EN ISO 9606-1:2017 and UNI EN ISO 3834-2:2021 certifications, which attest to the quality of our welders and welds. As a further confirmation of our commitment, we are working on drafting a Code of Ethics that will define Metal's social responsibility." 🏢

www.metals.it



“BAKERY AUTOMATION: UNLEASHING EFFICIENCY AND QUALITY”

In an era marked by digital transformation, the bakery industry is experiencing substantial growth through increased automation. From bread and pastry lines to complex confectionery products, automating bakery production processes is no longer just a choice; it's a strategic imperative to maintain competitiveness.

Automation in bakery production typically focuses on critical areas: dough handling, portioning, proofing, baking, cooling, and packaging. Advanced dough handling equipment now integrates automated weighing and mixing systems, reducing human error and optimizing ingredient use. Portioning machines ensure precise weight distribution, leading to consistent product quality and minimized waste.



by [Walter Konrad](#)



latest news

Proofing, a key step in the baking process, has been significantly optimized with the adoption of smart proofing cabinets. These advanced systems maintain precise temperature and humidity controls, improving the texture, rise, and overall quality of bakery goods. Furthermore, integration with IoT (Internet of Things) technologies allows bakers to monitor and adjust parameters remotely, enabling better responsiveness and reduced downtime.

Oven automation has seen remarkable advances with programmable logic controllers (PLCs) and artificial intelligence. Modern ovens self-regulate their internal conditions, adapting to different recipes or environmental variables to produce uniform baking results. Cooling systems, too, are now equipped with automated conveyors and airflow management, ensuring efficient and uniform cooling—a crucial step to preserving product quality.

Automated packaging solutions complete the production line, using robotics and vision-guided systems to accurately pack goods at high speed. These solutions

not only boost production output but significantly enhance hygiene by reducing human contact with products.

The shift towards automation also addresses workforce-related challenges, such as labor shortages and health concerns, by significantly reducing manual handling and repetitive tasks.

Yet, the integration of automation isn't just about replacing manual labor—it's about empowering skilled personnel to focus on higher-value tasks such as quality control, product innovation, and customer interaction.

Ultimately, bakery automation promises substantial benefits: greater productivity, higher consistency in product quality, reduced waste, and enhanced food safety. While initial investments may seem substantial, the long-term savings, improved market competitiveness, and enhanced brand reputation typically provide a compelling return on investment.

For bakeries large and small, embracing automation technologies is rapidly becoming the standard pathway to sustained growth.



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TRADITION, INNOVATION AND QUALITY

The Perfect Triangle of PANIFICIO COLACCHIO

by SONIA V. MAFFIZZONI BENNATI
Editorial Manager





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

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

The Calabrese Tradition: A Heritage to Preserve

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

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





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

The Innovation that Transforms Taste

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

TRADITIONAL ART

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

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

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

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

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

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

The Result: Exceptional Quality

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



EXCEPTIONAL QUALITY

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

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

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

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FOOD
processing

B.M. GROUP: excellence in aluminum processing and treatment for the industry

With over fifty years of experience, the Venetian company stands out for its cutting-edge solutions in CNC machining, surface treatments, and aluminum anodizing, ensuring quality, speed, and international certifications.

Founded over fifty years ago, **B.M. Group S.r.l.** has established itself as a leader in aluminum machining and treatment, offering complete and certified solutions for the food industry and other industrial sectors. The company, based in the province of Vicen-

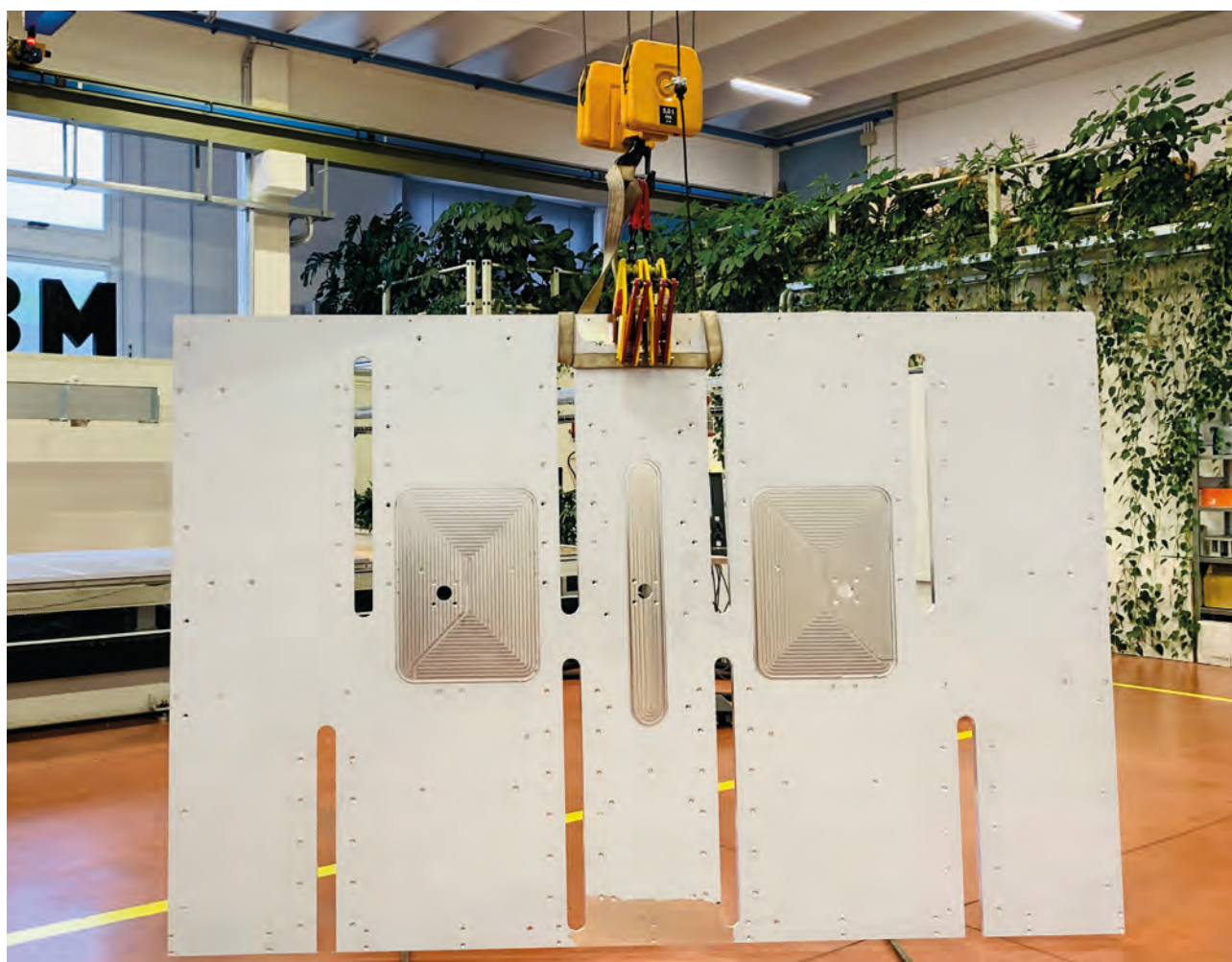
za, operates two strategically located production hubs in Thiene and Zanè, both easily accessible from major highways.

This prime location enhances logistics efficiency and ensures rapid response times to customer needs.



At the helm of B.M. Group is **Silvano Busin**, the company's President and a key industry figure with deep sector expertise, who personally oversees the technical department.

Alongside him, Vice President **Marina Vitacca** manages communica-





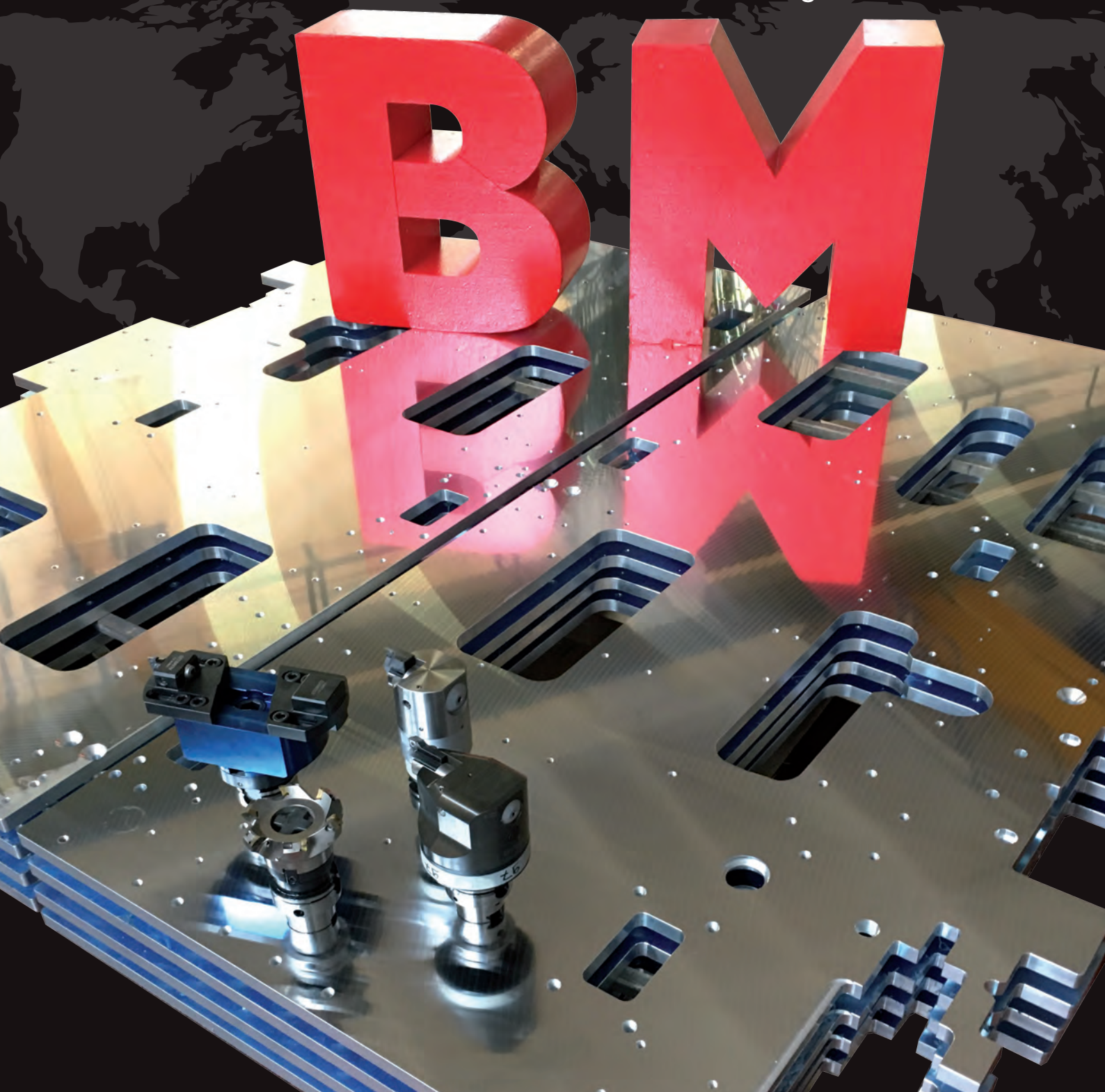
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tion strategies and research departments, ensuring an innovative and forward-thinking approach. The company's team consists of young, skilled professionals committed to continuous improvement and professional development.

One of the company's main strengths is its ability to perform **CNC machining on large aluminum plates**, utilizing machinery capable of processing pieces up to 13 meters in length and 2.5 meters in width. This expertise has allowed B.M. Group to establish itself in key European markets, catering to the needs of a niche sector with high-quality standards.

In addition to mechanical processing, the company provides a comprehensive range of **preliminary treatments**, including mechanical brushing with various finishes, chemical pre-treatments, and aluminum anodizing.

These integrated services ensure tailored solutions and a high level of customization for clients.

The company's efficiency is further enhanced by a large warehouse that stocks materials in various al-

loys (such as 5083, 6082, 7075) and different thicknesses. This enables B.M. Group to promptly meet customer demands, reducing lead times and optimizing production efficiency.

The quality of its processes and products is certified by the **ISO 9001:2015** standard, demonstrating a firm commitment to excellence. Upon request, B.M. Group can provide order compliance declarations, **MOCA** certifications (for materials and objects in contact with food), measurement reports, anodizing certificates, and material certificates, all in accordance with the **UNI EN 10204** European standard. By combining experience, know-how, and passion, B.M. Group positions itself as a reliable and innovative partner for companies seeking cutting-edge solutions in aluminum processing and treatment. Its

dedication to continuous improvement and focus on specific customer needs make it a key reference point in the sector, capable of making a difference in the global market. 🏛️

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

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

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

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

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

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

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

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

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





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

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

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

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

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

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





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

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

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

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

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

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

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

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

When new materials are used, packaging-machine dynamics must

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

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

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

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UNIVERSAL PACK: 60 Years of innovation, sustainability and global excellence

In 2025, Universal Pack celebrates a major milestone: 60 years of business. This journey of continuous growth has been driven by a relentless pursuit of technological innovation, a deep-rooted commitment to environmental responsibility, and strong, long-standing relationships with customers across the globe.

IPACK-IMA 2025 (Hall 2, Stand A82) will be the perfect opportunity to celebrate this legacy of excellence and to unveil next-generation single-dose packaging solutions that seamlessly combine sustainability, efficiency, and reliability—the core pillars of the company's vision for the future.

Sustainable packaging: a responsible choice for the future

At Universal Pack, sustainability is not just a trend—it's a founding principle, embedded in every stage of product development. The company designs high-performance single-dose packaging systems that are fully compatible

with compostable, recyclable, and recycled films.

Leveraging rigorous testing protocols and advanced tools such as Life Cycle Assessment (LCA), Universal Pack is able to quantify and minimise environmental impact without ever compromising on packaging quality, machine performance or regulatory compliance.

This proactive, science-based approach positions Universal Pack as a strategic partner for companies aiming to reduce their ecological footprint while enhancing product value.



Science in Packaging

Global synergies for tailor-made sustainable solutions

To stay at the forefront of innovation, Universal Pack fosters close collaborations with leading international film manufacturers, multinational companies, and prestigious academic research centres. These partnerships enable the co-development of new, forward-thinking materials and packaging concepts that meet both environmental and functional requirements.

Each material undergoes extensive testing on Universal Pack's proprietary systems, ensuring optimal machine compatibility and performance. The result is a portfolio of solutions that deliver not only sustainability, but also exceptional efficiency, safety, and shelf appeal—designed to meet the evolving needs of a competitive global market.

Universal Lab: science at the heart of packaging

The beating heart of Universal Pack's innovation lies in Universal Lab, the company's in-house research and development centre.

For over three decades, its multidisciplinary team of highly qualified scientists





Science in Packaging



Are you looking for
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and engineers has been dedicated to the precise analysis of materials and products. Their expertise ensures that every packaging machine is tailor-made to the specific properties of the product and the laminate being used. From flowability and sealing behaviour to barrier properties and thickness tolerance, every variable is carefully considered. This scientific and methodical approach empowers Universal Pack to deliver fully customised, highly performant packaging solutions, capable of meeting even the most demanding technical and regulatory specifications.

60 years of innovation and global success

Founded in 1965, Universal Pack marks its 60th anniversary in 2025—a remarkable achievement that underscores the company's enduring commitment to innovation, manufacturing excellence, and sustainable development. Over the decades, the company has installed more than 8,000 packaging systems in over 160 countries, becoming a trusted partner for leading global brands in both the food and pharmaceutical industries. Driven by a culture of passion, strategic vision, and customer-centricity, Universal Pack has built a reputation for delivering reliable, future-ready

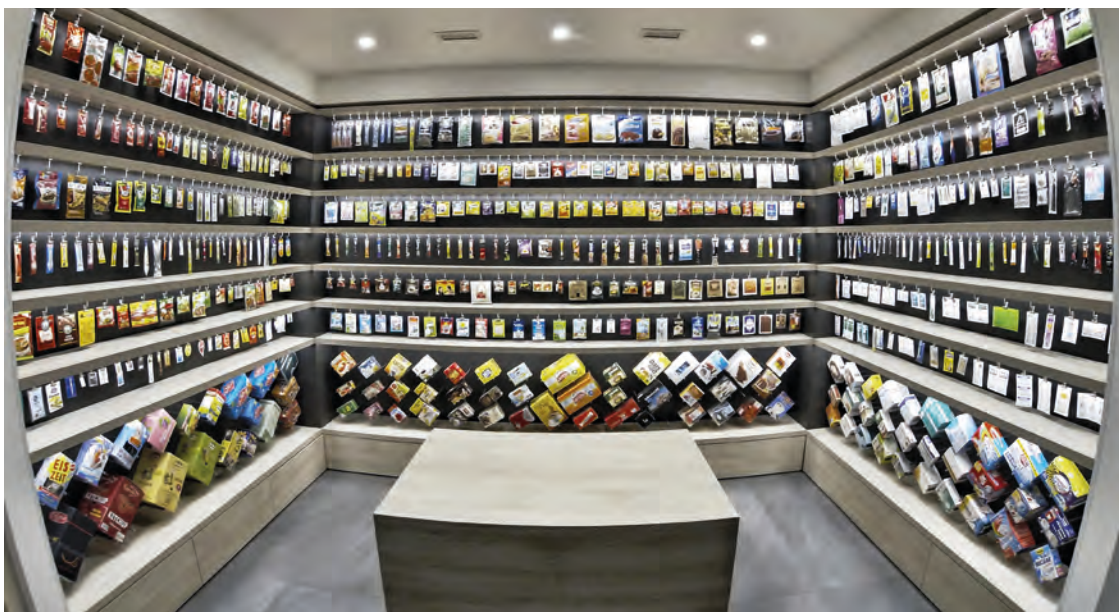
solutions that add value and drive growth. This landmark anniversary is not only a time to reflect on past achievements but also a launchpad towards exciting new horizons. With a sharp focus on the future, Universal Pack continues to invest in Industry 4.0 technologies, eco-conscious materials, and advanced packaging solutions—including stick-pack machines, four-side seal sachet equipment, and fully integrated packaging lines.



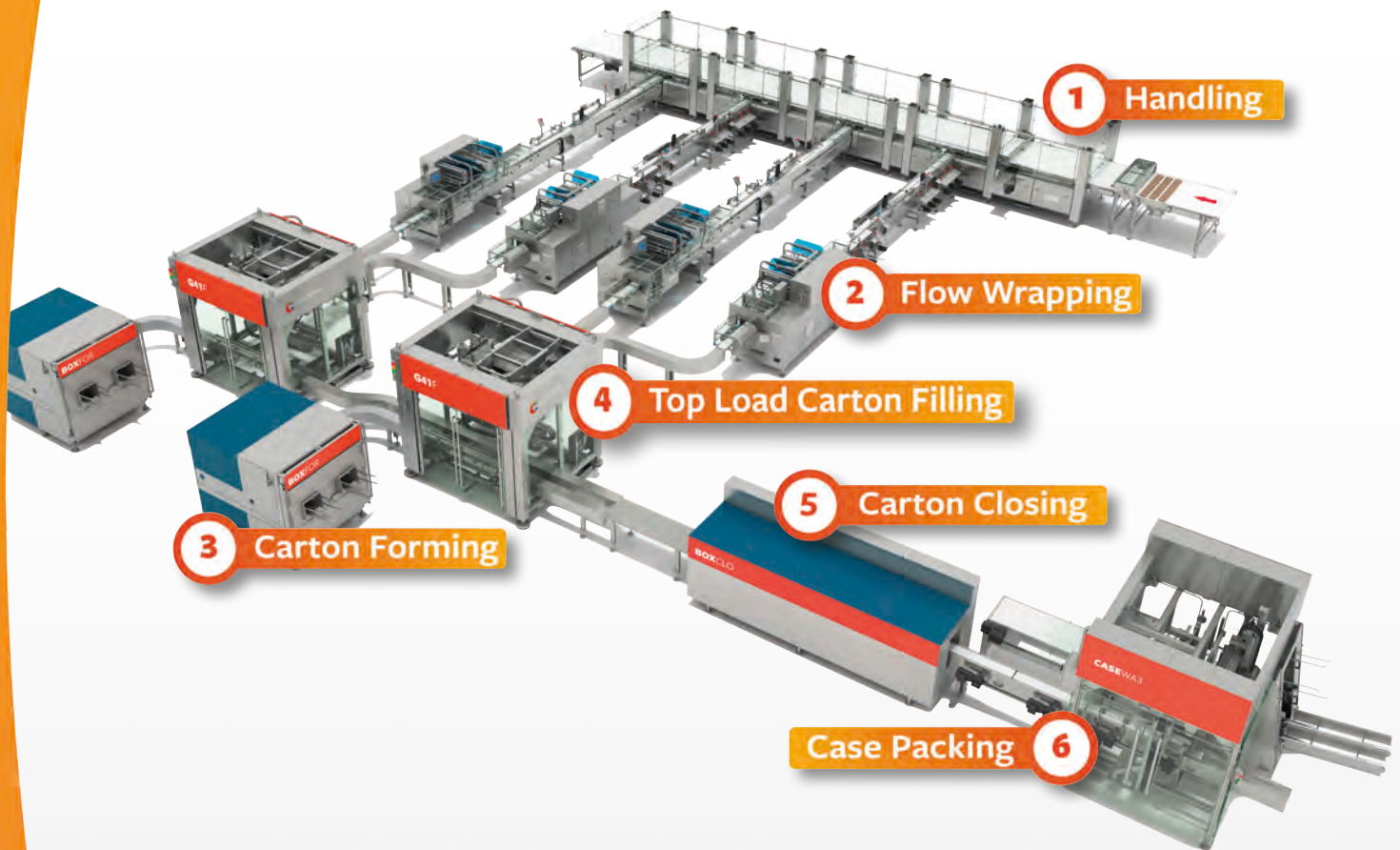
Universal Pack looks forward to welcoming you at IPACK-IMA 2025 (Hall 2, Stand A82)

where you'll discover how its state-of-the-art solutions can support your business in building a future that is not only sustainable and efficient, but also boldly innovative. 🏢

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ALline - Jar wrap-around & tamper evident labelling machine

ALTECH, the leader in the design and manufacture of labelling systems based in Bareggio near Milan, Italy, has recently delivered an interesting new labelling system for a customer in Northern Europe – a manufacturer of preserves packaged in glass jars. The customer's requirement was to equip their packaging line with a new labeller which would be able to apply **wrap-around labels to the body of the jar**, synchronised with a second **upper label, folded like a guarantee seal**.

All of this without reducing the performance of the packaging lines, able to churn out **150 jars per minute**.

The labeller designed by ALTECH for this application, starting out from the standard model of the ALline range, was in this case equipped with an innovative device which allows the body label to be synchronised with

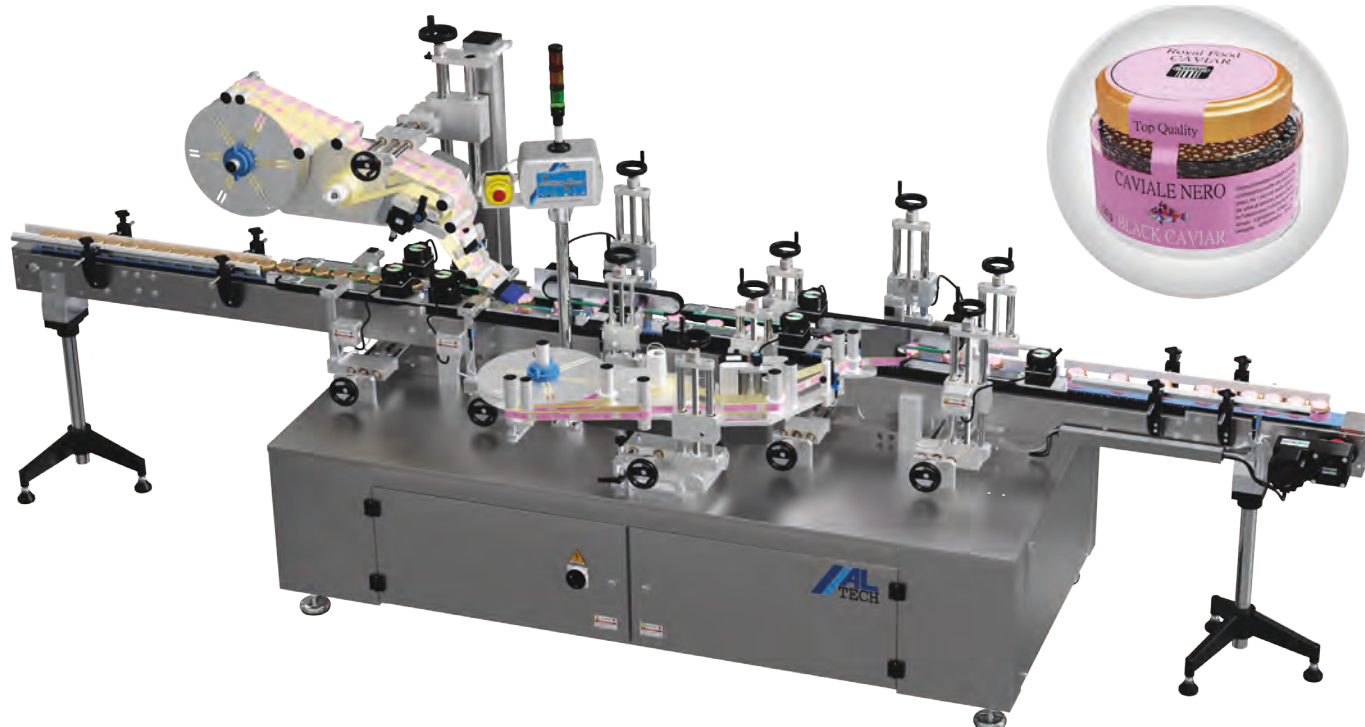
the seal label, also on an in-line labeller, at high speed: the electronically controlled system can rotate the jar while it is moving on the conveyor belt, allowing the user to select on the touchscreen interface how much the jar must be rotated with respect to the seal position, in order to be able to centre the relative position between the two labels. By storing the parameters in a recipe, it is also possible to easily process **labels of different dimensions**, or **jars of different diameters**, by carrying out a simple and repeatable format change.

The new application technique designed for this customer by the manufacturer based in Bareggio near

Milan confirms ALTECH's bent for innovation, also allowing the company to add an additional new solution to its range which we believe will pique the interest of the market – particularly because these solutions were previously available only on sophisticated rotary labellers, which come at a much higher cost. 🏢

ALTECH will exhibit at IPACK-IMA 2025, taking place from May 27 to 30 at Fiera Milano Rho, Hall 4 – Stand D44.

For further information:
info@altech.it - www.altech.it



PROVEN INNOVATION



ALine E - An in-line labelling system configured to apply two front and back labels to rectangular and elliptical shaped products.

- Integrated management via PLC, with Industry 4.0 and remote support.
- Touchscreen controller on a swivel panel, which can store up to 100 labelling formats.
- Silent, modular conveyor with automatic synchronization.
- Digital positioners on all adjustment handwheels, with recipe format values available from the control panel.
- Perimeter base, with over structure for system rigidity and internal lighting.



Innovation or conservation? These philosophies are apparently opposite and irreconcilable. The former promises superior performance and new features. The latter guarantees the reliability and practicality typical of tried and tested solutions.

ALTECH is committed to both innovation and conservation in our labelling machines. Each of them contains the most innovative technologies, but it is also the result of design refinements based on 30,000 acceptance tests. Thanks to such technical expertise, we are able to state that every labeller we offer is not only state-of-the-art, but it is also user-friendly, functional, and reliable.

An example? Our ALline E system.

ALTECH Srl

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Enhancing food packaging with ETIPACK'S top/bottom labelling systems

Top/Bottom labelling of products with flat surfaces: a key requirement in the food industry

Among the many labelling applications required by food producers and machine manufacturers, top/bottom labelling for various types of trays and horizontally transported packages is one of the most requested. Etipack meets this need with the System 4 range, which includes machines designed to handle different labelling requirements with maximum flexibility.

Designed for applying labels on the top and/or bottom of products, these systems can be equipped with a hot stamping unit for simple batch and expiration date printing or a thermal transfer unit for printing barcodes, variable data, and images. They can be integrated into a packaging line or operate as standalone units.

Specific applications for bakery, pastry and confectionery *Pre-formed Trays*

System 4 is widely used for labelling pre-formed trays in the food sector, such as ice cream containers. When equipped with a printing unit, it allows for on-demand printing of ingredient lists and other variable texts set by the operator.

Thermo-Sealed Trays

Ideal for thermo-sealed trays of various sizes and formats (e.g., sandwich packs and baked goods), System 4 ensures perfect labelling. For thin products, a high-grip conveyor belt secures the item during top and/or bottom labelling. For bulkier or uniquely shaped items, such as triangular sandwich packs, a split-belt system holds the product in place, exposing the bottom for efficient labelling on both sides. A printing unit can be

added for ingredient lists and other variable data.

Flexible Packaging

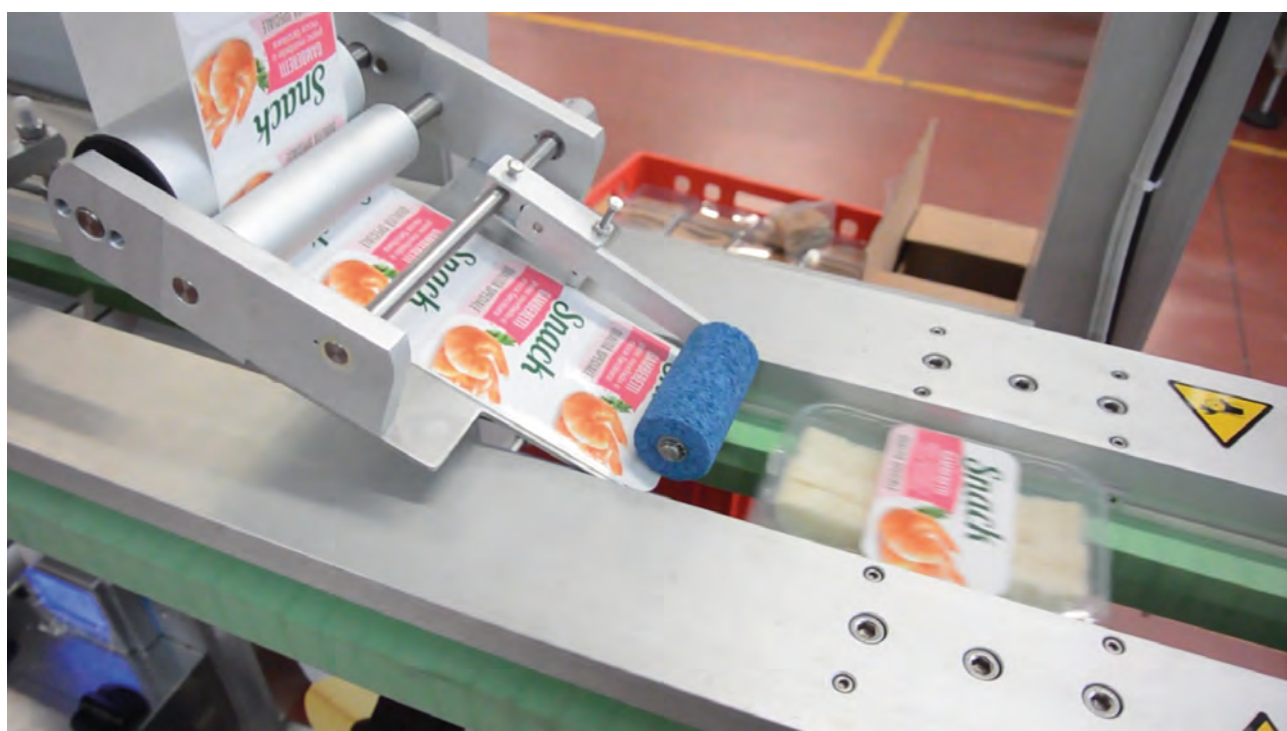
System 4 also accommodates flexible packaging, such as trays of cookies, dry pastries, and flow-packed bakery products. These items are conveyed to the labelling area using two side belts covered in soft sponge, which ensures product integrity while maintaining precise label application.

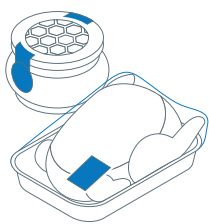
Boxes

As a highly versatile solution, System 4 can handle products up to 500 mm in length, including boxes and bulk-pack formats.

Jars and Bottles

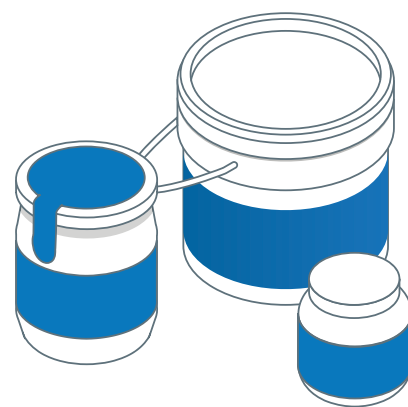
Designed to label items of various geometries and sizes, System 4 features adjustable side belts, allowing for width adjustments from 40 mm to





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A COMPLETE RANGE
OF INDUSTRIAL **LABELLING,**
CODING, PACKAGING
SOLUTIONS DEDICATED
TO THE **FOOD** INDUSTRY



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 **etipack**[®]
labelling, coding, caring

200 mm. This makes it ideal for top and/or bottom labelling of jars and bottles, including multipage labels for recipes, promotions, and contests, applied to either the bottom or the lid.

Empty Trays

System 4 can be used in standalone applications to label empty trays and packages before they are used in filling lines. Its ability to accommodate a variety of formats and geometries makes it suitable for contract packaging applications.

Aluminum Trays

The system efficiently labels aluminum trays without deforming labels them, ensuring perfect label application.

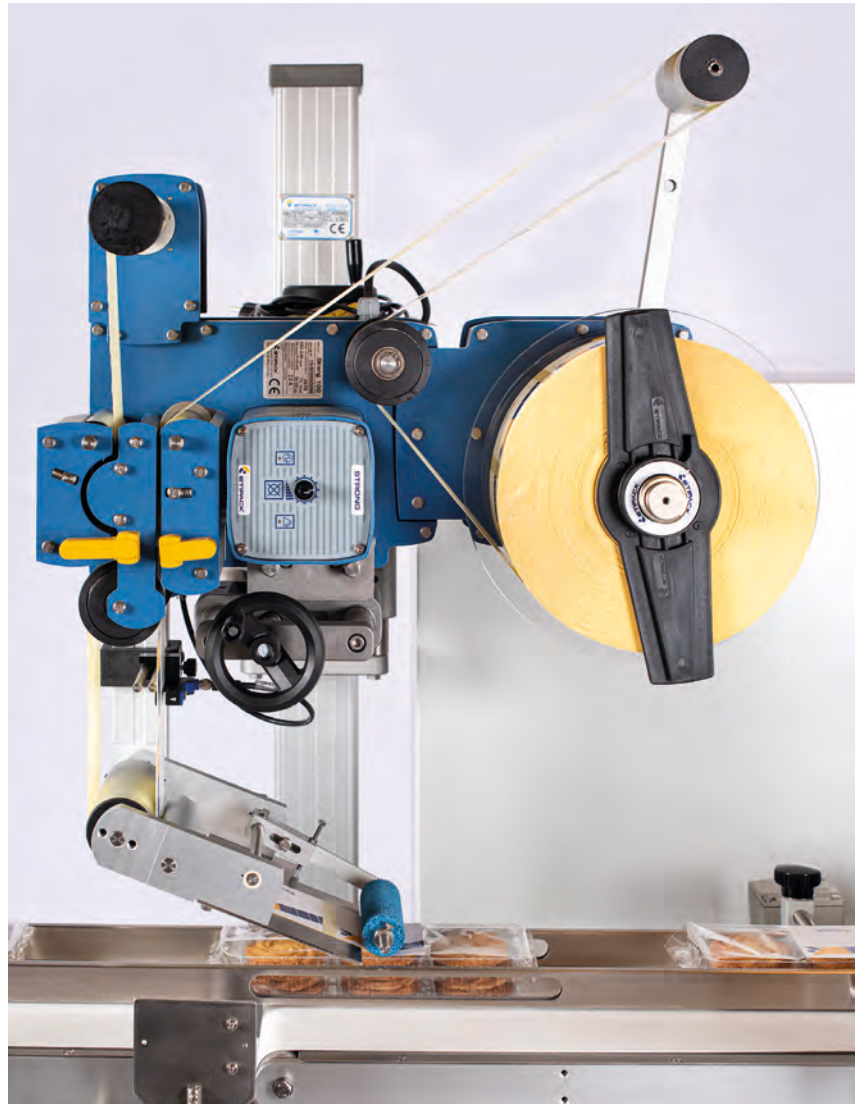
A complete range for the Food Industry: solutions for producers and machine manufacturers

Labelling plays a crucial role in the food industry, where packaging solutions are highly diverse and constantly evolving. To address this dynamic market, Etipack has developed a comprehensive range of solutions tailored to both food manufacturers and machine builders. These solutions cover product labelling and handling, as well as complementary applications that support marketing and packaging activities.

Etipack's product range includes:

- Self-adhesive labelling systems
- Print-and-apply systems for barcodes, QR codes, and Data Matrix codes
- Tray and package destackers
- Pick-and-place feeders
- Friction feeders
- Bandolier feeders
- Thermal printers and printing units 🏢

For more information, visit
etipack.it/en/settore/food/





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GAMPACK: excellence and innovation in industrial packaging

In the competitive scenario of industrial packaging, Gampack stands out as a prominent player in secondary packaging and end-of-line solutions, providing turnkey solutions across global markets. Since its founding in 2003, the company has accumulated extensive experience in packaging automation, further advancing its expertise in robotic technologies following the acquisition of a historic Italian robotics company in 2020. In this way, Gampack continues to serve a diverse range of industries, including food & beverage, bakery, confectionery, cosmetics, pharmaceuticals, and pet food.

A company with an innovative DNA

Renowned for its innovative approach, Gampack specializes in designing and manufacturing advanced secondary packaging and end-of-line systems. The core of its offerings lies,

on one hand, in the design of automatic machines to pack a variety of rigid products—from beverage cartons to cans and glass jars—intended for liquid and semi-liquid goods such as fruit juices, jams, milk, and pet food. On the other hand, the company's drive for innovation is also reflected in its robotics division, which enhances its portfolio with classic packaging machines integrated with highly customizable robotic systems, specifically tailored for both the aforementioned rigid items and flexible products, such as doypacks, flowpacks, and pouches. As an example, Gampack has recently developed a tailor-made

production line for the confectionery industry, specific for the secondary packaging of frozen pastries.

The system erects corrugated boxes from flat blanks, inserting a food-grade bag to prevent direct contact with the products, and performs real-time quality checks. It can handle up to 500 products per minute and produce 50 boxes per minute. Utilizing high-speed pick-and-place robots for precise handling, the system ensures product integrity, enhances customer experience, and is highly adaptable to various packaging sizes and types. This new line not only reinforces Gam-



Modular Robotic Line for Wrap-Around Cases.



Automatic Wrap-Around Case Packer
with continuous motion.

pack's position in the confectionery market but also sets new standards in quality and innovation, further demonstrating Gampack's commitment to delivering cutting-edge, industry-specific solutions.

Flexibility is certainly another cornerstone for Gampack. The company's machines are designed to quickly adapt to different packaging sizes and production parameters, ensuring high versatility. With over 1,700 installations worldwide, Gampack guarantees solutions tailored to the customer's needs, backed by excellent after-sales service, which distinguishes the company from its competitors. This includes timely spare parts supply and technical interventions on

production lines within 24 hours from the customer's request to ensure seamless operational continuity, reinforcing the company's reliability.

Advancing with AI and sustainable packaging for a greener future

Looking ahead, Gampack is committed to further international expansion and technological development. The company's R&D efforts are increasingly focused on incorporating artificial intelligence (AI) into its packaging systems. By analyzing production data and optimizing processes, AI enhances efficiency, prevents errors, and minimizes waste, improving both productivity and the operator's working environment.

In addition, in response to environmental challenges, Gampack has embraced sustainability by adopting eco-friendly production processes. The company has introduced sustainable packaging innovations, such as clusters, Mini-trays, Eco-labels, and H-layers, crafted from renewable, biodegradable, and recyclable materials. These solutions reflect Gampack's commitment to reducing environmental impact while maintaining production efficiency—an increasingly crucial factor for customers.

Two decades of expertise driving Gampack toward new horizons

Under the leadership of co-founder and President Giuseppe Gazzola, Gampack follows a path of ambitious growth and innovation. A strong management team supports the company's forward-looking strategy, driving success while maintaining Gampack's core identity. With an unwavering focus on innovation and sustainability, Gampack solidifies its leadership in the packaging industry, consistently offering pioneering solutions that meet the evolving challenges of a global market. 🏠

www.gampackgroup.com



Green solution Mini Tray



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. 🏢





packaging-mag.com

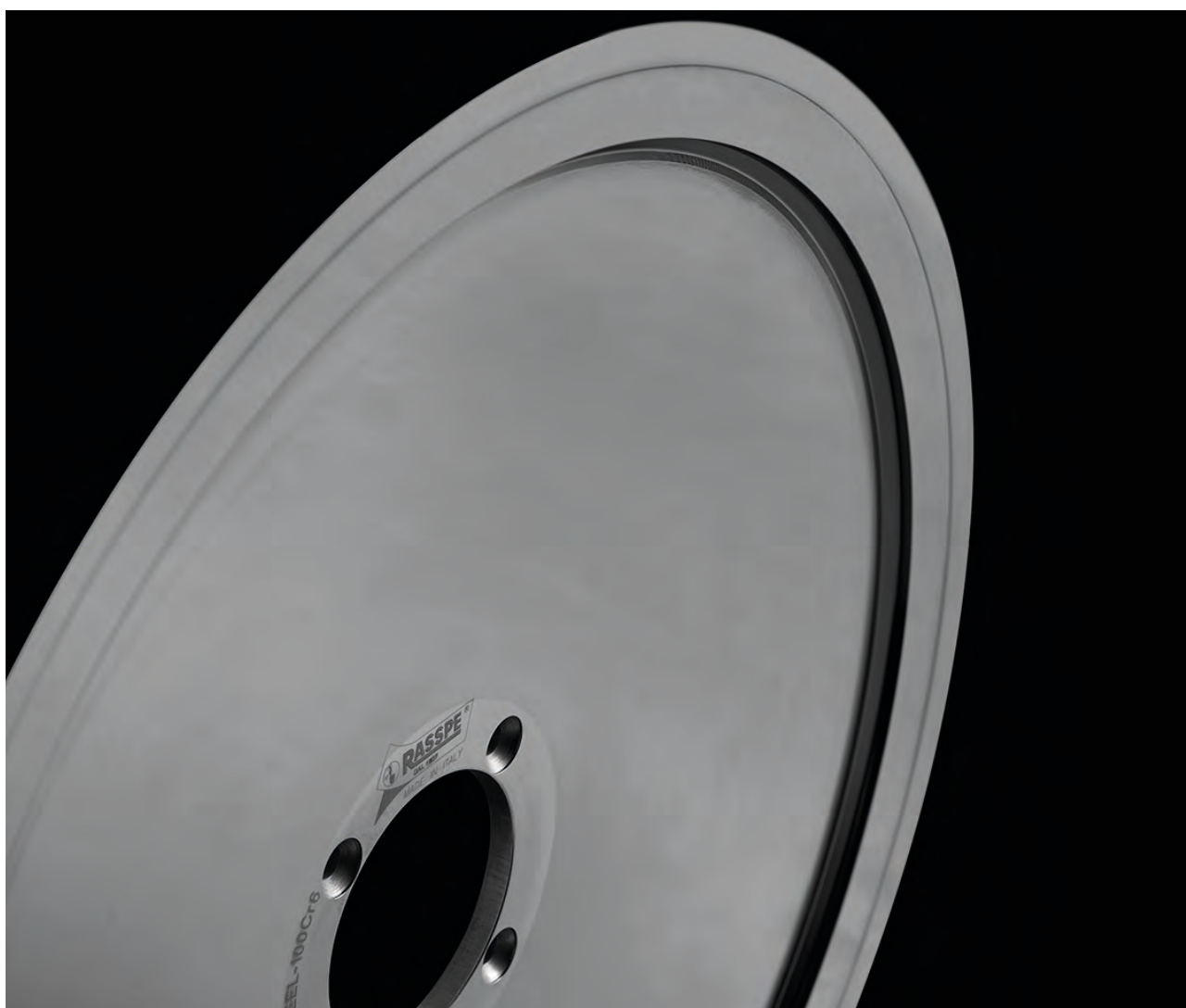
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RASSPE BY CHIARAVALLI GROUP: tradition meets innovation

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



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

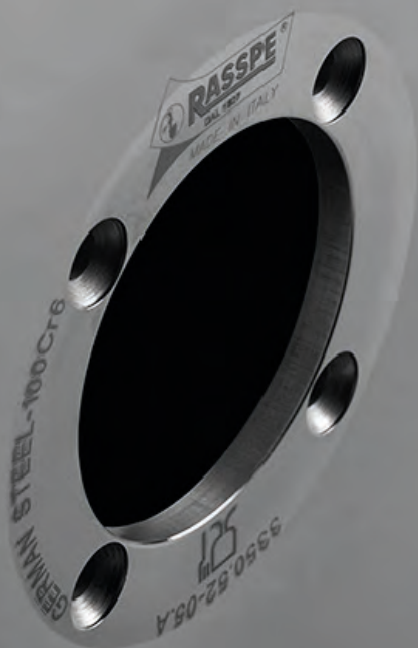
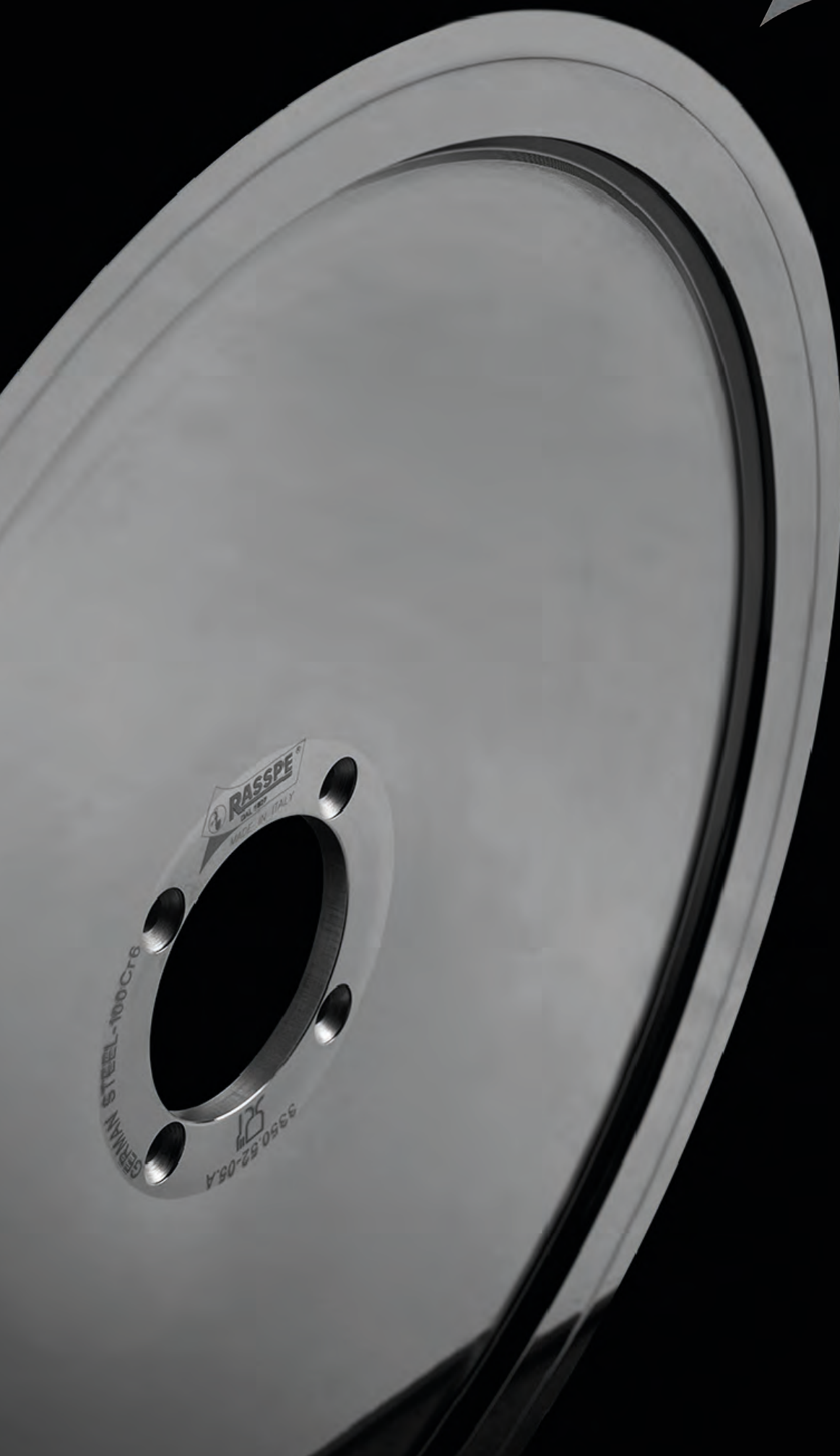
Today, in fact, RASSPE Blades are a 100% Made in Italy excellence prod-

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

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

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

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



**MADE IN ITALY
EXCELLENCE**





DIVIS

GRUP



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. 🏠

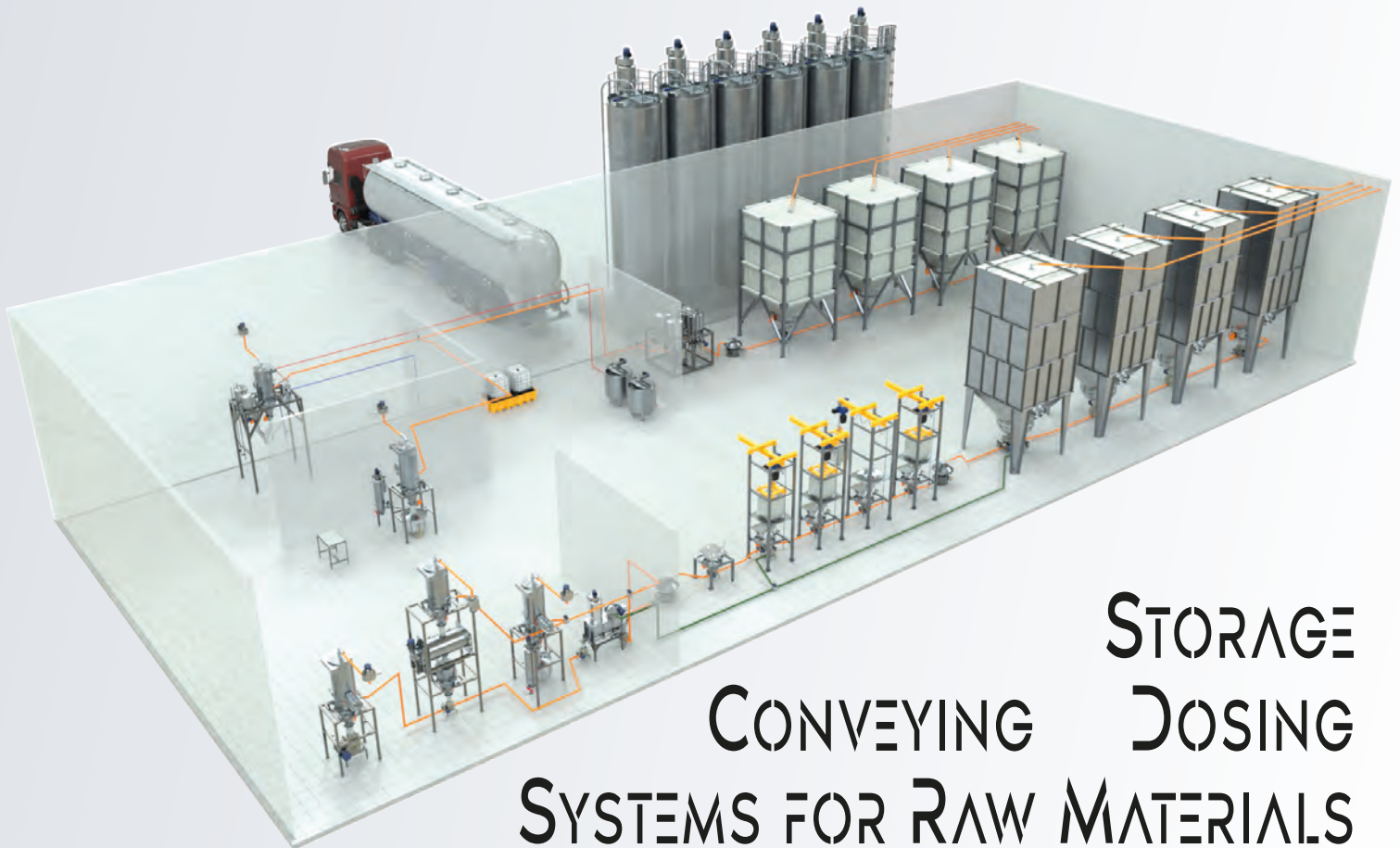
www.chiaravalli.com





SILOS
REVOLUTION
optimal system solution

**WE ARE NOT AN OPTION!
WE ARE THE CHOICE!**



**STORAGE
CONVEYING DOSING
SYSTEMS FOR RAW MATERIALS**

SILOS REVOLUTION: storage, conveying and dosing solutions for food industries

Silos Revolution is a company specializing in the design, development and customization of Raw Material Storage, Conveying and dosing systems for the food, chemical and pharmaceutical industries. Silos Revolution puts the customer's needs at the first level and then tailors on them what will be the customer's tailor-made system.

Dealing with particular and unique systems, there can be no copy and paste. Each system is different because the requests of the individual customer are different, only the gained experience on how to deal with certain particular ingredients that can be a game-changer.

This technical conception of work combined with the availability and flexibility of the company's engineers and technicians has initiated important collaborations with large Italian and foreign groups.

The silos most demanded by industries are:

- The anti-static Trevira Fabric Silo model STT. This particular silo is the most economical version of the varieties of silos for storing food, chemical and pharmaceutical powders and granules. It is tailor-made, so it fits well in any interior space intended for storage, with the advantage of utilizing all available height. The sack can be washed and sanitized in any industrial laundry.
- The Monolithic Outdoor Stainless-Steel Silo model SAI or Painted Steel Silo model SAV. This particular silo is mostly used when there is insufficient interior space for storing raw materials. There is an insulated version in case the stored ingredients are sensitive to high summer temperatures or relative humidity of outside air.
- The Modular Cylindrical Segment Silo made of stainless-steel or Paint-

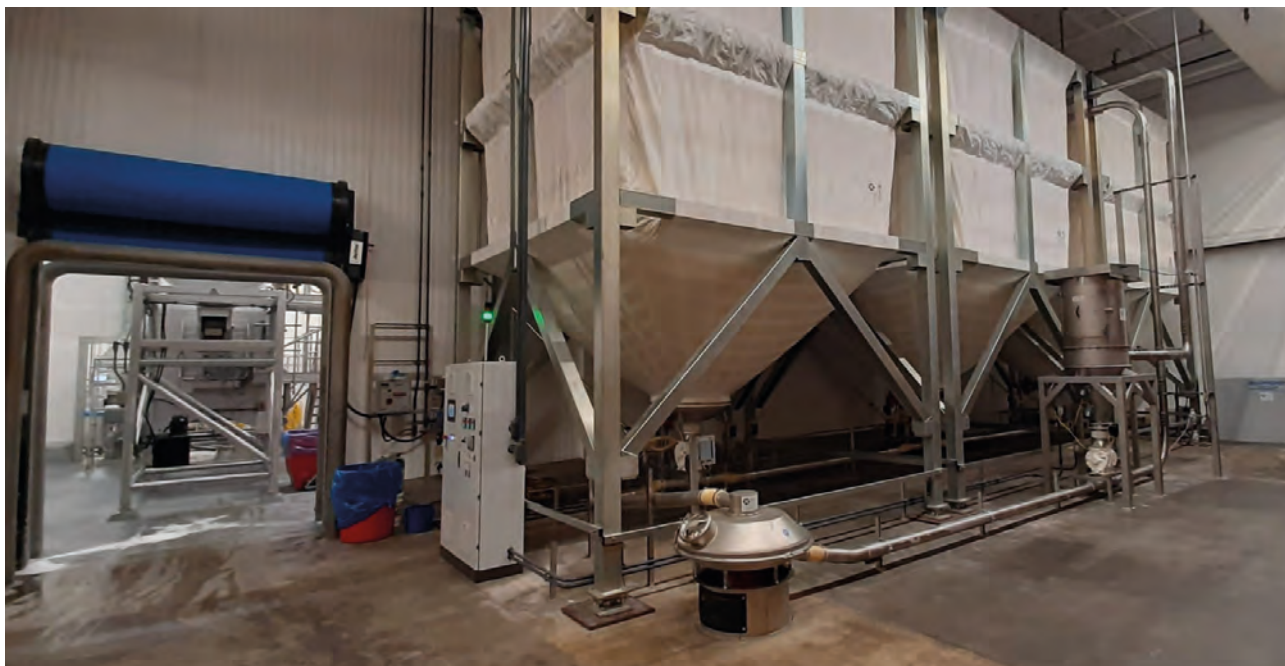
ed Steel outdoor model SMC. This particular silo is the natural variant of the monolithic silo, when the storage exceeds 100 m³ or the silos have to be transported in containers by ship.

Bag emptying systems for bags up to 1 ton or bag emptying systems of 25-50 kg conclude the range of products dedicated to powder storage.

On the company website you can find all storage solutions for powders, granules and liquids suitable for all needs, from the most economical fabric silos to monolithic stainless-steel outdoor silos to thermo-conditioned tanks.

Indicate the precision in the dosages of individual ingredients you would like to have, and Silos Revolution will build the appropriate system to guarantee those accuracies.

Silos Revolution micro-dosing systems guarantee accuracy of +/- 5 grams per individual ingredient.





Special production processes such as:

- **Flour disinfestation:** We prevent the problem of flour infestation upstream of the silo.



- **Flour cooling:** We solve the summer problem of hot flour for leavened baked goods. Our cooling systems lower the temperature of flour by 20°C, during the automatic dosage stage. Stop dry ice.
- **Powder mixing stations:** We make powder and granule mixing systems with or without fat additions. Ideal systems for all those who want to prepare automatic pre-mix of powders ready for a wide variety of uses.
- **Powdered sugar:** We help confectionery industries produce their own powdered sugar and manipulate it as needed.
- **Inverted sugar systems:** They are designed and sized ad-hoc so that they can be integrated into classic storage facilities.

Each system is managed by industrial PLC, and if the customer wishes, we can supplement the supply with management supervisors open to dialogue with existing systems and remote assistance.

If you already own a raw material storage transport and dosing system, but you are not satisfied with its performance, Silos Revolution can safely solve your problems and guarantee you the production you set out to achieve.

"Choose to be free" is Silos Revolution's slogan, come and find out how. 🏠

You can visit our website on the following address:

www.silosrevolution.com



TARNOS precision vibrating feeders in the confectionary industry

Efficiency, precision and product integrity are non-negotiable in the confectionary industry. From delicate chocolates to chewy gummies, every treat must be handled with care to maintain quality and appeal, playing a critical role the vibrating feeders, moving sweets through production lines with consistency, speed, and minimal damage.

Vibrating feeders use controlled vibrations to move products between different stages of production. From cooling to coating, and weighing to wrapping, vibrating feeders are critical for keeps the lines running smoothly, minimize downtime, and ensure quality at every stage.

Why choose Tarnos vibrating feeders?

1. Controlled flow = reduced downtime: Feeder speed and vibration amplitude can be adjusted to control the rate of product flow, essential when synchronizing with other machines on the line such as weighers, packaging systems, or coating drums, also, preventing overloading downstream equipment and keeping the line running without interruption. Vibrating feeders are low maintenance by design, with minimal wear parts.

2. Gentle handling for fragile products: Vibrating feeders provide smooth motion that eliminates the need for rollers or belts, which can crush, stick, or deform items.



3. Hygienic, easy to clean design.

Complying sanitary demands is critical in food production. Vibrating feeders are usually made from stainless steel, with smooth surfaces and minimal crevices to prevent product buildup and allow for easy cleaning, meeting strict FDA or EU food-grade standards.

4. Seamless integration with automation:

Easily connect with existing PLCs, sensors, and robotic pick-and-place systems

5. Space efficiency:

compact and customizable, vibrating feeders can be design to fit into tight spaced and complex layouts.

Common applications in the confectionary production:

- **Feeding into packaging lines:** ensuring consistent supply to

vertical or horizontal form-fill-seal machines.

- **Connecting processing stages:** moving product between cooking, cooling, coating, and wrapping areas.
- **Portioning systems:** delivering precise amounts of product to weighing and batching equipment.
- **Sorting:** aligning or spacing items for individual wrapping or placement.

In a market where presentation and product quality directly impact brand perception, *Tarnos vibrating feeders* offer a reliable way to maintain high standards while optimizing throughput. Their gentle handling, hygienic design, and precise control make them a foundational element in the sweet science of candy making.

Whether you're scaling up production or upgrading your line for better efficiency, investing in a quality vibrating feeder is a move worth making—because every candy deserves a smooth ride. 🏠

www.tarnos.com



TARNOS



Vibrating Handling Equipment for the confectionary industry



- Accurate feeding
- Versatility
- Product care
- Compliance with strict hygiene standards
- Customized designs
- Manual or remote control
- Instant regulation
- Zero maintenance
- Water and dust protection IP-66
- Stainless steel components
- FDA painting



(+34) 91 656 41 12

tarnos@tarnos.com

www.tarnos.com

SATINOX. Knowledge, technical expertise and quality: product identity

Satinox has been manufacturing **perfectly welded stainless steel bowls**

for more than 30 years.

They are made by hands to fit the machines used to knead and mix dough for the **bakery** and **pastry** sector as well as for the **chemical** and **pharmaceutical** sector.

The company was founded in 1982 and since then it has been a strong believer in **the value of manual metalwork fabrication**.

All bowls are made by **expert and specialized workers**, able to manufacture **robust, versatile** and **long-lasting tailor-made** products.

Satinox can count on a team that works together with **passion** and **professional expertise**, uses **high-quality materials** and is continuously fine-tuning its metal fabrication and welding techniques.



40 YEARS
ANNIVERSARY

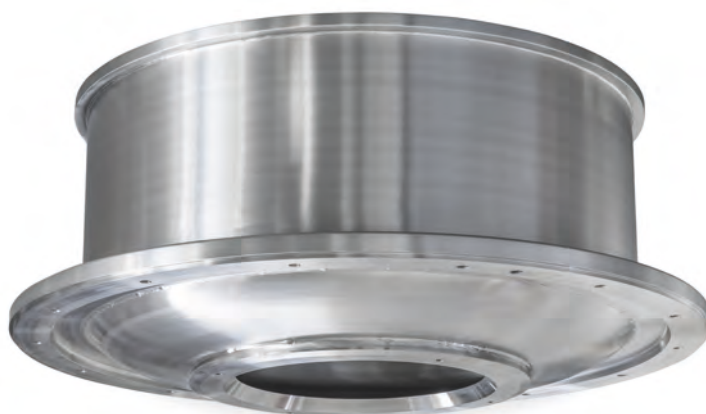
In fact technical expertise and knowledge go hand in hand with the **quality of the materials** and the ability to turn traditional artisan metalwork fabrication into expert joining technique.

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

tion to optimize bowl performance, and consequently machine performance.

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

www.satinox.com



Learning is experience. Everything else is just information.

A. Einstein

Da sempre lo **specialista** preferisce lo **stile** e la qualità del prodotto fatto a mano.
Per questo, da più di trent'anni, abbiamo scelto di realizzare le nostre **vasche in acciaio inox**, per i settori della **panificazione**, **pasticceria** e **chimica**, con **metodo artigianale**.
Questo ci permette di garantire durata e robustezza senza pari.

Experts prefer **style** and quality of the handmade product.
This is the reason why, for more than 30 years now, we realize our **stainless steel bowls**, for **bakery**, **pastry** and **chemistry**, in a **traditional way**.
This allows us to provide incomparable durability and strength.



Crunching into the future: why tortilla chips are the next big thing in the Middle East

E **SG-Italy: your partner in snack manufacturing**

At ESG-Italy, we design and supply high-performance snack production lines, helping manufacturers build efficient, high-quality, and sustainable facilities. With headquarters in Italy and a regional office in Dubai (ESGMiddle East), we bring decades of expertise in manufacturing equipment for tortilla chips, potato chips, popcorn, pretzels, extruded snacks, and more.

As tortilla chips continue to gain popularity, we provide custom solutions to help manufacturers set up or optimize production lines, ensuring efficiency, profitability, and sustainability. Many leading snack producers in the Middle East are already investing in this fast-growing market.

Why invest in tortilla chips?

Originally a staple of Mexican cuisine, tortilla chips have become a global snack phenomenon, loved for their crunch, versatility, and shareability. The global tortilla chip market, valued at \$27.3 billion in 2023, is projected to reach \$48.7 billion by 2030, growing at a CAGR of 8.8% (Tortilla Chips Market Size, Share and Growth Report, 2024). This surge is driven by increasing demand for healthier, plant-based, and gluten-free snacks. In the Middle East, where the snack industry is booming, tortilla chips present a significant opportunity for local manufacturers.

Traditionally dominated by a single global brand, the market is now ripe for expansion. Unlike other snacks, tortilla chips rely on widely available raw materials, simplifying produc-

tion. A key factor for manufacturers is water consumption, which varies significantly. Using corn flour requires just 0.5 liters per kg, while whole corn cooking can use up to 8 liters per kg. This makes tortilla chips an ideal product for regions prioritizing water conservation.

Additionally, tortilla chips offer one of the highest production efficiencies in the snack industry. Unlike potato chips, which yield only 250g per kg of raw potatoes, tortilla chips maintain a 1:1 production ratio—1 kg of raw material produces 1 kg of chips. This eliminates food waste and

increases profitability, while lower water consumption makes them a more sustainable option, particularly in water-scarce regions.

Choosing the right production method

The tortilla chip production process includes masa preparation, sheeting, cutting, baking, frying, seasoning, and packaging, with the key difference in dough preparation.

The Corn Cook Method starts with whole dry corn, which is cooked, soaked, and ground into fresh masa. While it requires more processing, it



can be cost-effective where raw corn is cheaper than corn flour. The Masa Flour Method uses pre-ground corn flour, eliminating cooking for faster processing and lower equipment costs. The Continuous Masa Production Unit is a cutting-edge system that produces fresh masa in minutes, reducing water consumption and production costs.

The best method depends on local raw material costs and production priorities.



Tortilla chips vs. potato chips: the competitive edge

Tortilla chips are increasingly popular, especially among younger consumers and families, thanks to their crunchier texture and lower oil absorption, making them lighter than potato chips. They are also ideal for dipping and sharing, pairing perfectly with salsas, guacamole, and cheese dips. Additionally, they are perceived as a healthier option, with many consumers favoring whole grain, baked, and gluten-free varieties.

Middle East: a Fast-Growing Market

The Middle East's snack industry is expanding rapidly, driven by a young and growing population, an higher disposable income and a shift toward premium, healthy, and convenient snacks

Countries like Saudi Arabia, the UAE, and Iraq are heavily investing in food processing, making this the perfect time for manufacturers to enter the tortilla chip market.

With the right production setup, this is a golden opportunity—and ESG-Italy is here to help you seize it! 🏪

www.esg-italy.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.

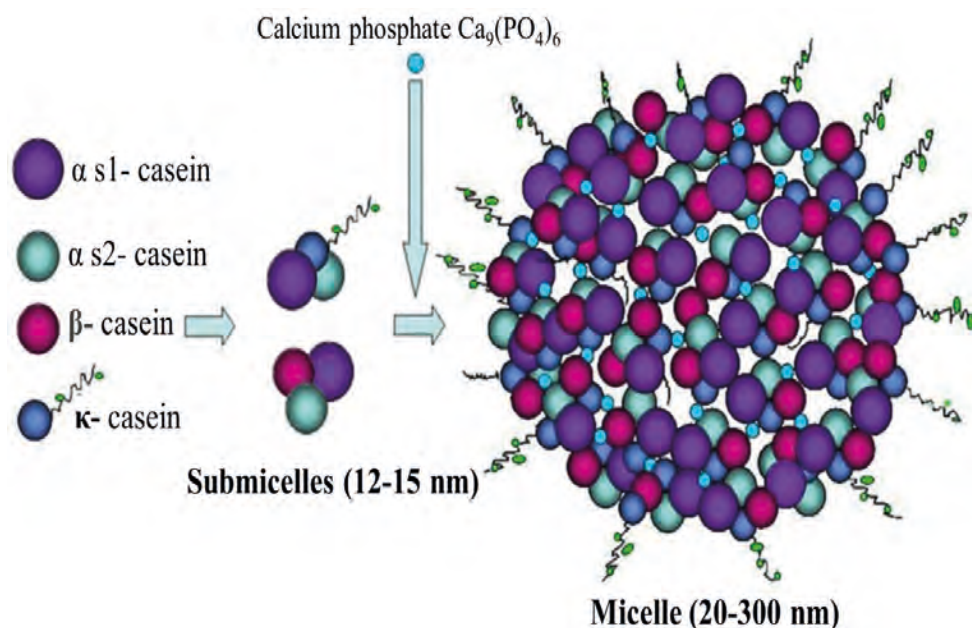
The technological knowledge allows to say that Ca^{++} is the main important salt ion but not the unique.

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



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



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.

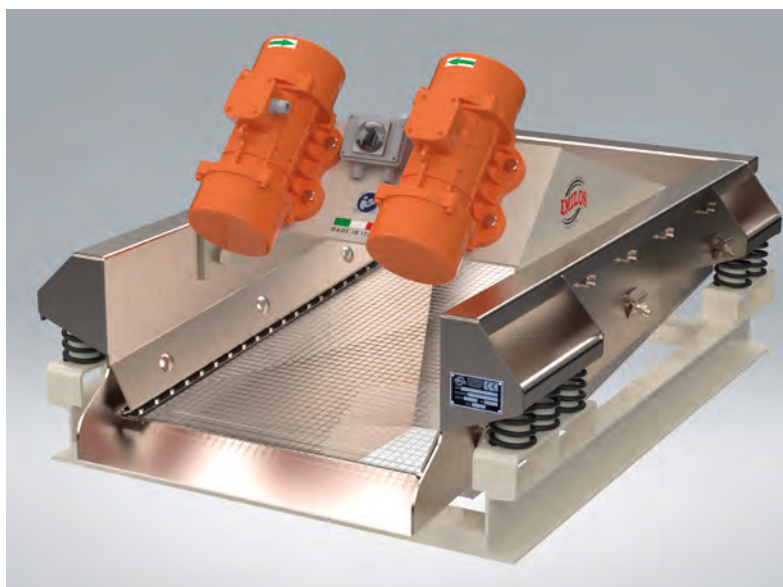
Emilos vibrating screens are entirely constructed from stainless steel AISI 304L (or AISI 316 upon request) and can be equipped with Emilos-branded motors certified for explosive environments (Atex II 2GD EEx d IIB T4 certification).

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



Introducing CUBE: PROXAUT'S Innovative AGV Revolution

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

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

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

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



Gabriele Macchi
Operations Director at PROXAUT





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

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

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

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

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

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

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

The barcode turns 50 and doubles in power

Fifty years after its debut in an Ohio supermarket, the barcode that identifies retail products is evolving into a new two-dimensional format, offering consumers with more information and enhancing efficiency for retailers.

On June 26, 1974, a supermarket cashier in Troy, Ohio, made history by scanning a barcode on a ten-pack of Wrigley's Juicy Fruit chewing gum with a Magellan Model A scanner. Developed by Spectra Physics, now part of the Italian multinational Datalogic, this was the world's first fixed retail scanner.

The ability to automatically identify products at checkout marked the beginning of a new era, revolutionizing the retail industry with unprecedented speed and accuracy.

Fifty years later, this innovation remains indispensable.

As a pioneer in identification technologies, Datalogic has recognized



Magellan 9600i/9900i scanners speed up code reading, identify products, and reduce theft

the vast potential of barcode from the start. Building on its early success with scanners like the Magellan Model A, the company has become a leader in the retail automatic identification

market. Datalogic has consistently remained at the cutting-edge of technological advancements to better serve its customers.

Beginning with the development of the first 1D scan readers, the company later led the way in using imager technology in scanners, and has recently elevated performance by integrating the latest AI-based technologies.

A new information-rich two-dimensional code

We are at a critical turning point as the retail industry gears up for the roll-out of the GS1 Digital Link, a groundbreaking product identification code, which will gradually appear on all consumer product packaging by 2027, complementing the traditional linear barcode.

The GS1 Digital Link barcode is an upgraded version of the traditional barcode, embedding digital information accessible via a URL. This creates



Memor 30, Android 5G Wi-Fi terminal and scanner for remote reading

a direct connection between a physical product and its associated digital content. The new GS1 standard QR code will enable consumers to instantly access up-to-date information about products they are considering purchasing by scanning the packaging.

This includes details of ingredient origins, allergens, usage (such as cooking tips and recipe suggestions), recycling or disposal guidelines, nutritional values, and much more.

The code will also include detailed information about the specific package, such as the expiration date, production lot, or a unique serial number. This data can be integrated into retailers' point-of-sale systems, improving security, streamlining procurement processes, and minimizing the risk of fraud.

Fabrizio Pareschi, Datalogic's Global Account Manager, stated, "Consumers will be empowered to make more informed purchases by gaining insights into the environmental impact of the products they buy.

They will have access to detailed information, such as the origin of a product and its ingredients, as well as guidance on how to recycle or reuse packaging. Retailers and supply chain companies can offer personalized content, promotions, or offers tailored to consumer preferences or location.

In addition, the new GS1 standard enhances traceability throughout the supply chain, aiding in the fight against counterfeiting and improving product recall management. It also optimizes inventory, warehouse management, and logistics processes by integrating with enterprise ERP and CRM systems. For these processes, Datalogic is the ideal technology partner, offering solutions for point-of-sale and data management through professional mobile computers like the new Memor 30/35. It is the perfect tool for tasks such as inventory management, price control, and stock re-

plenishment. All Datalogic retail products are already fully compatible with GS1 code management".

The role of software, systems, and artificial intelligence

So, how is the retail industry gearing up for the introduction of these new two-dimensional codes? Michele Benedetti, Chief Technology Officer at Datalogic, explains: "Our goal is to ensure that reading these two codes on packages is seamless and rapid, maintaining the same level of reliability we currently have with linear barcodes. Our scanners and mobile devices can read both types of code simultaneously, with the same speed and accuracy. But the real game-changer will come from integrating smart systems and software to create innovative applications that improve the shopping experience, support sustainability, and give retailers a competitive edge. For example, our next-generation Magellan scanners are truly intelligent machines capable of processing not just product codes, but also images captured by in-store and point-of-sale cameras. This paves

the way for innovative applications, such as advanced anti-theft solutions, which will make retailers more efficient and ready to tackle the challenges of a rapidly evolving market."

Here's to the enduring legacy of the barcode and its successor, as they guide us into the next era of retail. Datalogic is poised to lead the charge. 🏛️

Datalogic Group

Global leader in the automatic data capture and industrial automation markets since 1972, Datalogic empowers the efficiency and quality of processes in the Retail, Manufacturing, Transportation & Logistics and Healthcare industries.

Datalogic S.p.A. is listed in the STAR segment of the Italian Stock Exchange since 2001 as DALMI. Visit www.datalogic.com.

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Linear barcode and GS1 code

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

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

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

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

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

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

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

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





thus providing complete transparency.

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

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

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

parameter setting an extremely intuitive task.

Rigorous testing ensures lasting quality

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

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

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

To transfer fluids from tanks to subsequent processing phases, pumps

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

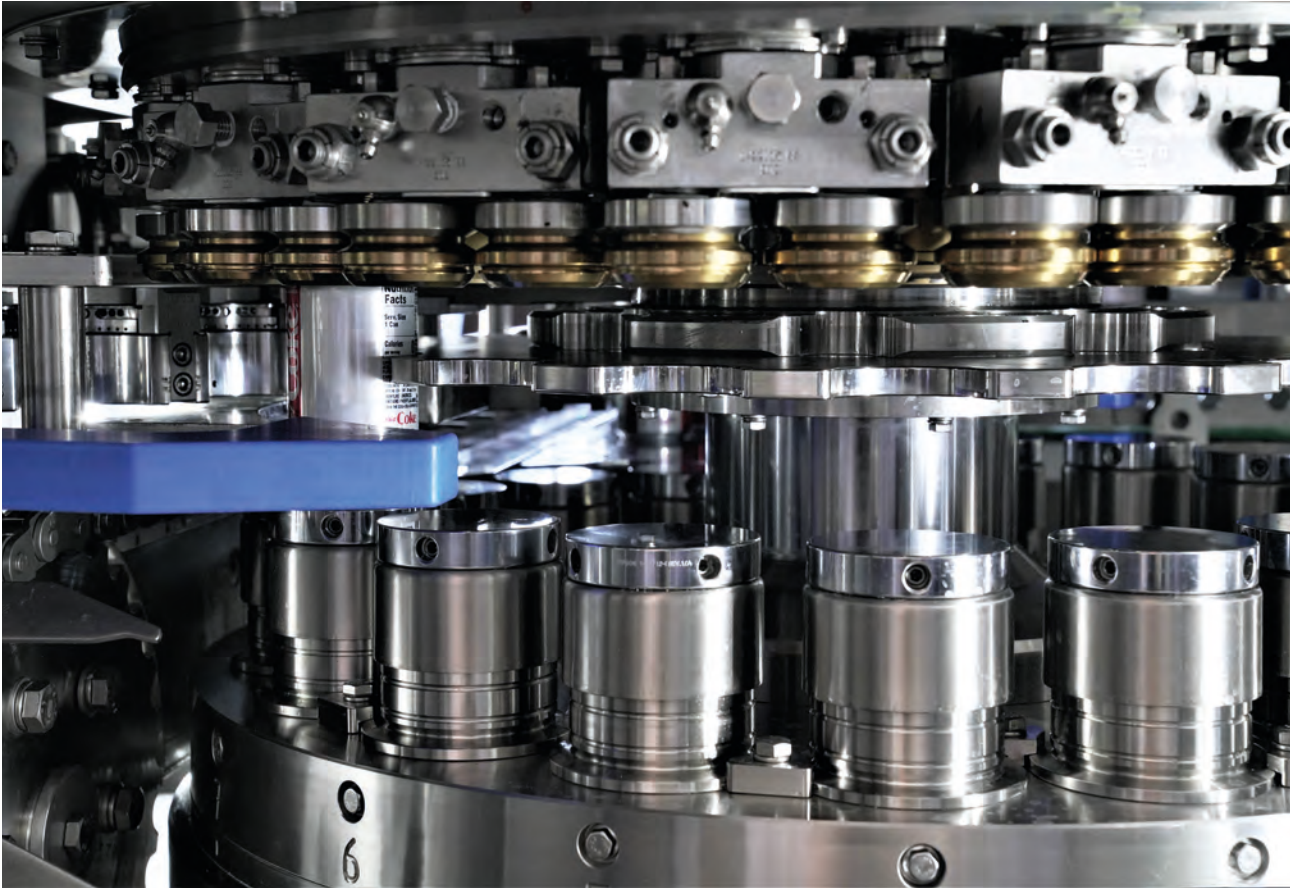
The pressure spike test replicates these surges by intentionally applying pressures that exceed the nominal values indicated in the technical documentation.

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

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

www.ifm.com/it

ANGELUS: can seaming equipment manufacturer



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

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

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

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

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

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

In addition, the lightweighting of cans brings challenges to seaming



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

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

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

When asked about the future of sea-

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

www.psangelus.com



Pneumatic Scale Angelus

A Barry-Wehmiller Packaging Company

Maximising operational excellence: The role of predictive and preventive maintenance in modern industry

Looking into how - with a tailored approach to maintenance, we can predict the lifetime of a system and know when preventive maintenance should happen.

By Roger Savo, Aftermarket Director, Europe at ELGi

In today's fast-paced industrial environment where downtime equates to significant financial losses and operational inefficiencies, implementing predictive and preventive maintenance (PPM) has become not just an option, but a necessity for companies across all sectors. This integrated strategy not only enhances the reliability and performance of equipment, but also extends its operational life ensuring both efficiency and durability in industrial operations in a manner that underscores cost-effectiveness.

What is predictive maintenance and what are its key components?

Predictive maintenance is an advanced maintenance strategy that leverages data analytics, machine learning,

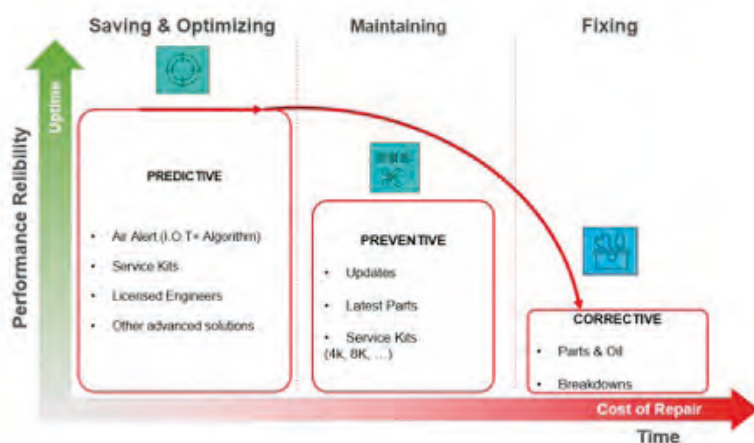
and sensor technologies to predict and prevent equipment failures before they occur. Unlike traditional maintenance approaches, such as reactive maintenance (fixing issues after they happen) or preventive maintenance (scheduled maintenance regardless of equipment condition), **predictive maintenance focuses on data-driven insights to optimise maintenance schedules and maximise equipment uptime and reliability.**

Connected new technologies play a crucial role in driving the efficiency of predictive maintenance. By integrating sensors and networks with analytics and augmented intelligence tools, predictive maintenance systems can offer more accurate predictions and real-time insights.

Call-out box

ELGi's Air~Alert is an IoT-based, smart 24/7 remote machine monitoring and alert system which can be implemented on new and existing installations. The service enables customers to act in time to avoid potential failures of compressors with 24/7 remote monitoring of a compressed air system. It does this by delivering trend graphs and information about operating parameters including discharge pressure, oil temperature, variable frequency drive (VFD) speed, total running hours, trips, and alerts on a live online interface accessible remotely from anywhere in the world. Air~Alert also functions as a predictive maintenance system notifying customers and ELGi Channel Partners about scheduled maintenance, fault occurrence, and predicts commonly occurring failures. Monthly summary reports on overall health and operating parameters include upcoming planned service requirements, as well as preventative maintenance based on system data.

Smart technology integrations allow for "always-on" agility, where unforeseen machinery conditions can be addressed promptly, thus mitigating potential damage and optimising decision-making processes. Connec-





tivity facilitates a comprehensive data exchange, enhancing the predictive analysis and enabling more informed, strategic decisions regarding asset maintenance.

Key components of Predictive and Preventative Maintenance (PPM) systems:

Implementing preventive maintenance requires a strategic approach, underpinned by several key components:

- **Advanced Sensor Technology:** IoT sensors are crucial for real-time monitoring of equipment conditions, providing the data necessary for predictive analysis.
- **Data Analytics and Artificial Intelligence (AI):** The heart of PPM lies in data analytics and AI algorithms which process data collected by sensors to identify patterns, predict potential failures, and suggest preventive measures.
- **Skilled Workforce:** A workforce skilled in data analysis, machine learning, and the operation of sophisticated monitoring equipment is essential for interpreting data and implementing maintenance strategies effectively.

- **Cultural Shift:** Embracing PPM requires a cultural shift within the organisation, moving from a reactive to a proactive maintenance mindset. This shift involves training, change management, and ongoing support.

How Predictive Maintenance Operate:

The predictive maintenance process unfolds through several stages:

1. **Data Collection:** Continuous monitoring and data capture from machinery.
2. **Data Analysis:** Application of statistical techniques and machine learning to analyse the collected data.
3. **Anomaly Detection:** Identification of data patterns that deviate from the norm, indicating potential issues.
4. **Prediction and Decision-Making:** Use of predictive algorithms to forecast failures and decide on maintenance actions.
5. **Proactive Maintenance:** Execution of maintenance tasks before failures occur, based on predictive insights.

Benefits of implementing PPM methodology:

The rationale for adopting the predictive and preventive maintenance methodology within business operations is underlined by its significant benefits for companies:

1. Downtime Minimisation:

Unplanned downtime is the bane of productivity. The adoption of predictive maintenance has been linked to a significant reduction in unplanned downtime, enhancing overall productivity. Connected technologies facilitate the predictive maintenance process, allowing for real-time insights and the efficient deployment of maintenance resources. According to Deloitte Analytics Institute Position Paper on Predictive Maintenance, this efficiency translates into a 20-50% reduction in maintenance planning time, a 10-20% increase in equipment uptime, and a 5-10% reduction in overall maintenance costs. Notably, implementations of predictive maintenance in sectors such as chemical manufacturing and transportation have led to significant decreases in down-



time and maintenance costs, with one large chemical manufacturer achieving an 80% reduction in unplanned downtime and savings of around \$300,000 per asset.

2. **Cost Reduction:** PPM significantly lowers maintenance costs by identifying issues before they escalate into costly repairs or complete equipment replacements. By optimising maintenance schedules, companies can avoid unnecessary maintenance activities, saving on labour and parts. According to Advanced Technology Services (ATS), predictive maintenance yields cost savings between 8% to 12% over preventive maintenance and up to 40% over reactive maintenance. This insight underscores the financial benefits

of adopting predictive maintenance strategies over traditional maintenance approaches.

3. **Extended Equipment Life:**

Regular and precise maintenance extends the operational lifespan of machinery. According to research by McKinsey, predictive maintenance can lead to a reduction in machine downtime by 30% to 50% and increase machine life by 20% to 40%. This demonstrates the significant impact that predictive maintenance strategies can have on extending the operational lifespan of machinery, enabling companies to defer capital expenditures on new equipment and optimise the return on investment for their existing assets.

4. **Enhanced Safety and Compliance.**

Implementing PPM strategies can significantly enhance workplace safety and ensure compliance with safety regulations. By proactively identifying and addressing potential equipment failures before they occur, PPM minimises the risks of accidents, creating a safer environment for employees. This proactive approach not only protects the workforce but also helps companies adhere to stringent safety standards, thereby avoiding legal and financial penalties associated with non-compliance.

5. **Operational Efficiency:** With PPM, companies benefit from an overall increase in operational efficiency. If data is collected and analysed correctly and maintenance tasks are performed just in time, equipment wear and tear is reduced, improving the performance of equipment.

Conclusion

The implementation of predictive and preventive maintenance is not just a best practice, it's a strategic imperative for companies aiming to thrive in the competitive and fast-evolving landscape of Industry 4.0. By adopting PPM, businesses can achieve not only significant cost savings and efficiency gains, but also enhance their operational resilience. In an era where downtime can be a critical setback and efficiency gains are continuously sought, PPM stands as a beacon of operational excellence, ensuring companies remain agile, proactive, and ahead of potential failures. 🏢

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PROSWEETS

02-05/02/2025 🏛️
COLOGNE

Trade fair on technologies for the confectionery and snack industry.

FRUIT LOGISTICA

05-07/02/2025 🏛️
BERLIN

Trade fair on technologies for the fruit and vegetable industry.

BEER&FOOD ATTRACTION

16-18/02/2025 🏛️
RIMINI

Trade fair for the beer, food & beverage world.

SANA FOOD

23-25/02/2025 🏛️
BOLOGNA

International exhibition of healthy eating out.

SLOW WINE FAIR

23-25/02/2025 🏛️
BOLOGNA

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

MECSPE

05-07/03/2025 🏛️
BOLOGNA

International trade fair for the manufacturing industry.

PROWEIN

16-18/03/2025 🏛️
DUSSELDORF

International trade fair for wine and spirits.

VINITALY

06-09/04/2025 🏛️
VERONA

International exhibition for wine and spirits.

LATINPACK

16-18/04/2025 🏛️
SANTIAGO, CHILE

International trade fair on packaging and packing technologies.

TUTTOFOOD

05-08/05/2025 🏛️
MILAN

B2B trade fair for the entire agri-food ecosystem.

MACFRUT

06-08/05/2025 🏛️
RIMINI

Trade fair for the fruit and vegetable industry.

SPS/IPC/DRIVES ITALIA

13-15/05/2025 🏛️
PARMA

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

IBA

18-22/05/2025
DÜSSELDORF

Trade fair for the bakery and pastry industry.

IPACK-IMA

27-30/05/2025 🏛️
MILAN

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

MIDDLE EAST 2025/26

GULFOOD

17-21/02/2025 🏛️
DUBAI

Fair on hospitality and food products.

DJAZAGRO

07-10/04/2025 🏛️
ALGIERS

Salon for companies of the agri-food sector.

IRAN FOOD+BEV TEC

19-22/05/2025
TEHRAN

Fair on packaging technologies.

PROPACK ASIA

11-14/06/2025 🏛️
BANGKOK

International exhibition for packaging.

GULFOOD MANUFACTURING

04-06/11/2025 🏛️
DUBAI

Fair for the packaging and food & beverage industries.

GULFHOST

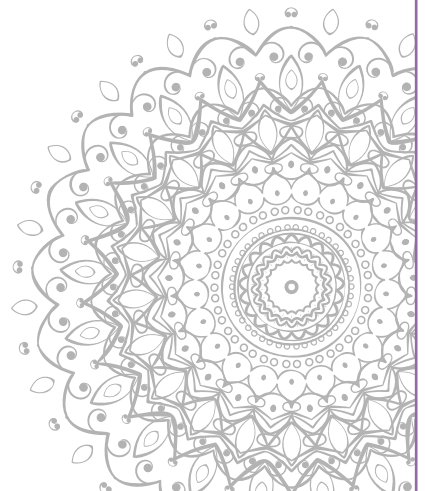
2025 🏛️
DUBAI

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

HOSPITALITY QATAR

2025 🏛️
DOHA

Fair on hospitality and HORECA.



EXHIBITIONS 2025-2026

FISPAL

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

DRINKTEC

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

SUDBACK

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

POWTECH

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

FACHPACK

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

MCTER EXPO

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

SAVE

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

HOST

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

CIBUS TEC FORUM-LABOTEC

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

Salon for the laboratory and analysis sector.

INTERPACK

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

SIAL

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

CIBUS TEC

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

BRAU BEVIALE

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

SIMEI

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

ALL4PACK

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



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