

# FOOD

## PROCESSING

it. MAGAZINE

n° 5-2025

### BEVERAGE & PACKAGING

### PROCESS AND PACKAGING



[www.minimotor.com](http://www.minimotor.com)



[www.duettipackaging.com](http://www.duettipackaging.com)



[www.ercopac.com](http://www.ercopac.com)



[microxtech.it](http://microxtech.it)



[www.drinktec.com](http://www.drinktec.com)



[www.bakingexpo.com](http://www.bakingexpo.com)



[www.nvc.nl](http://www.nvc.nl)

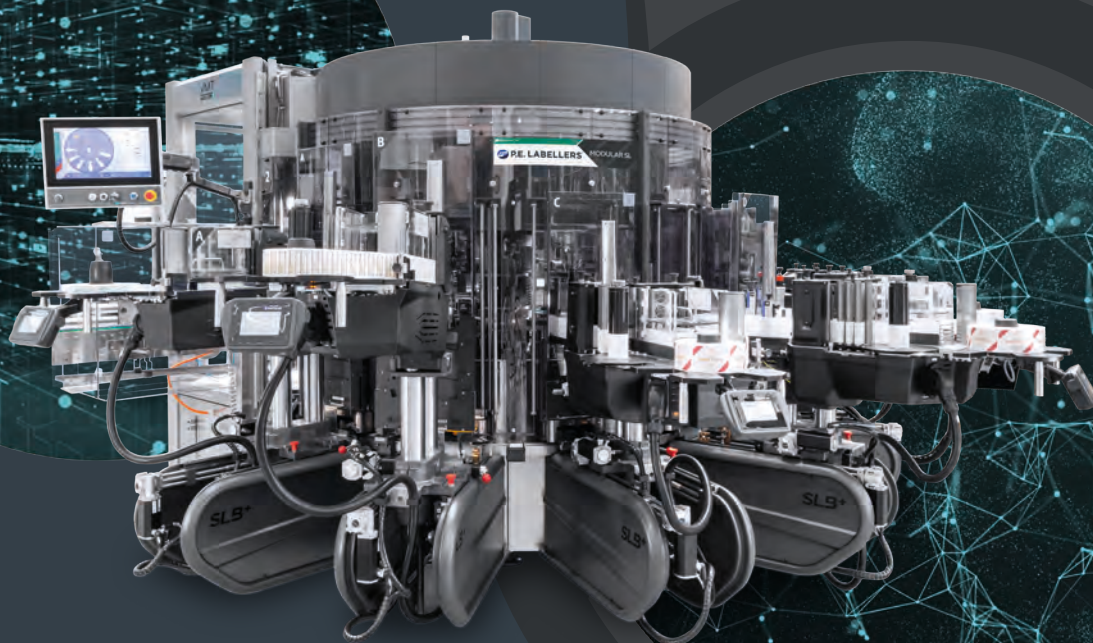


[www.gulfoodmanufacturing.com](http://www.gulfoodmanufacturing.com)



[www.fachpack.de](http://www.fachpack.de)

**P.E. LABELLERS**



# TELESCOPE

Machine digitalization solution  
**AI-based**

TelescoPE is the innovative AI-based digitalization machine solution by P.E. Labellers, that supports in every step of production process.

**“The labeller becomes proactive, interprets data, and evolves with self-learning capabilities, becoming a true help for optimizing even the most delicate processes such as changeover and providing useful suggestions for ordinary and extraordinary maintenance.”**



Improvement in  
operational  
efficiency



Reduction in  
maintenance costs



Higher quality  
and reduction in  
waste



Data-driven  
decision support

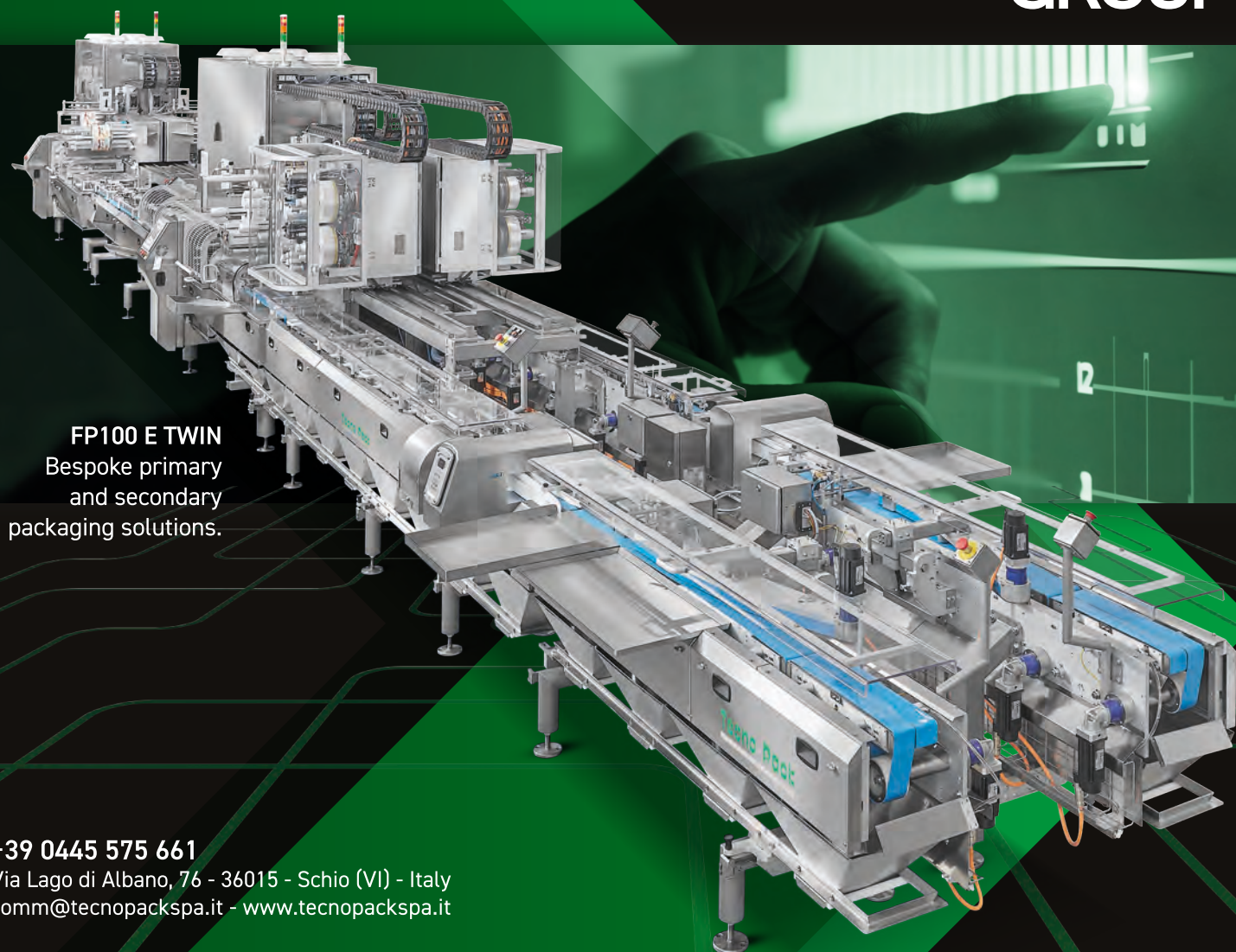


# TAILORED TECHNOLOGY FOR UNIQUE NEEDS.

**A120 CE**  
Your product in a carton,  
automatically.



**TECNO**PACK  
GROUP



**FP100 E TWIN**  
Bespoke primary  
and secondary  
packaging solutions.

**+39 0445 575 661**

Via Lago di Albano, 76 - 36015 - Schio (VI) - Italy  
comm@tecnopackspa.it - [www.tecnopackspa.it](http://www.tecnopackspa.it)



# CHOOSE EMILOS, YOUR CUSTOMISED SIEVE.



MADE IN ITALY



MORE PRODUCTION  
LESS WASTE



100% STAINLESS STEEL



FREE TRIAL



100% CUSTOMISABLE



FAST DELIVERY



Our passion for screening was conceived at the end of the 1970s.

We have always demonstrated **intuition and enthusiasm**, thanks to which we have successfully **established ourselves** in the world of screening.

Our way of working is characterised by a **high level of flexibility**, which allows us to obtain **significant immediate results**.

**Direct contact** with customer issues constantly **stimulates our planning**.

We offer an **absolute guarantee of quality**, and we have always guaranteed **optimum** operation of the vibrating screen made *ad personam*.

We are a **100% Made in Italy** company; every one of our vibrating screens is entirely made in-house.

Our vibrating screens are able to cope with **very difficult screening and high hourly flow rates**, thanks to the **special vibrating motors** installed, designed to operate continuously 24 hours a day, 365 days a year.



**EMILOS srl**

Via della Costituzione, 6  
42025 Cavriago (RE) - Italy  
Tel. 0522 575010

E-mail: [info@emilos.it](mailto:info@emilos.it)

[www.emilos.it](http://www.emilos.it)

# Quality is an Attitude

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



*MAK machine configuration with HS2 adhesive units*



*Example of configuration with cold glue stations*



*Example of configuration with roll-feed stations*



*ADH (new CP trolley)*



*Adhesive stations (SLIM)*



*Cold glue stations*



*Roll-Feed stations*



*Hot-melt stations*

**makro**®  
labelling





- WATER PURIFICATION
- SUGAR DISSOLVING
- CONCENTRATES PREPARATION
- SYRUP ROOMS
- PASTEURISING
- DOSING AND BLENDING
- PRODUCT CARBONATING
- WATER MINERALISING
- MINERAL WATER OZONISING
- CLEANING AND RINSING
- PIPING & RACKING
- TURNKEY SOLUTIONS





# Refreshing taste of technology



As a skilled specialist in process equipment for **beverages production**, WS can provide a wide and complete range of **advanced processing technologies** which can be readily combined for a **complete turnkey solution**: from the water spring to the product **ready for bottling**.

- MINERAL AND FLAVOURED WATER
- STILL AND CARBONATED SOFT DRINKS
- FRUIT JUICES AND SMOOTHIES
- ENERGY DRINKS



A. WATER SYSTEMS srl  
C.so Piave 4  
12051 Alba CN - ITALY

Operational Headquarters:  
Località Piana 55/D 12060  
Verduno CN - ITALY

Tel. +39 0172 470235  
Fax +39 0173 615633  
info@watersystems.it

watersystems.it



# Ferrara

Vegetables Processing Machinery

## Innovation and leadership in vegetable processing



**FERRARA  
COSTRUZIONI MECCANICHE SRL**

Via N.B. Grimaldi, 83 - 84014 Nocera Inferiore (SA) - ITALIA  
tel +39 081 51 79 670 - [www.ferraramacchine.com](http://www.ferraramacchine.com) - [info@ferraramacchine.com](mailto:info@ferraramacchine.com)







[packaging-mag.com](http://packaging-mag.com)

**MAGAZINES  
and WEB PORTALS  
focused on  
PACKAGING technology  
for FOOD and  
NON-FOOD industry**



**MAGAZINES  
AND MORE**

# BEVERAGE

PROCESS - LABELLING - FILLING

## >01-68

PROCESS - LABELLING - FILLING

## >69-103

PACKAGING

## >104-116

NEWS

## >117-128

EXHIBITIONS



**A. WATER SYSTEMS SRL**

OUR COMMITMENT REFLECT OUR PASSIONS.  
**PG. 50/52**



**CAMA GROUP**

SPACE, SPEED AND SIMPLICITY: THE ULTIMATE  
SOLUTION FOR SECONDARY PACKAGING  
**PG. 80/82**



SONIA V. MAFFIZZONI  
*Editorial Manager*

### **Alive, technological, surprising**

There's a new kind of buzz in the beverage world. A real, biological, and vibrant buzz. Living ingredients-be they yeasts, beneficial bacteria, or enzymes-are rewriting the vocabulary of taste. Kombucha is no longer an exception, and kefir is no longer reserved for a niche audience.

Meanwhile, in the lab, artificial intelligence and predictive algorithms are fine-tuning recipes, modulating aromas, and testing unusual combinations.

On one side, we have microscopic life; on the other, computational power.

And yet, the real magic happens only when these two worlds-the natural and the digital-come together. Because at the heart of everything lies the drinker's experience. Now more than ever, the perfect drink is born from a delicate balance between what ferments and what foresees. Who's ready to try this winning combo?



## SILOS REVOLUTION SRL

STORAGE, CONVEYING AND DOSING SOLUTIONS FOR FOOD INDUSTRIES.

**PG. 108-109**



## SNACKEX 2026

WHERE THE GLOBAL SAVOURY SNACKS INDUSTRY COMES TO DO BUSINESS.

**PG. 118-119**



[www.editricezeus.com](http://www.editricezeus.com)



In partnership with:



CAMERE DI COMMERCIO  
ITALO ESTERE ED ESTERE IN ITALIA  
SEZIONE DI UNIONCAMERE



# FOOD PROCESSING

editorial management and registered office:

Editrice Zeus Srl:

Via Cesare Cantù, 16

20831 Seregno (MB) - Italy

Tel. +39 0362 244182 / +39 0362 244186

web site: [www.editricezeus.com](http://www.editricezeus.com)

e-mail: [redazione@editricezeus.com](mailto:redazione@editricezeus.com)

portal: [www.ifoodonline.com](http://www.ifoodonline.com)

skype™: editricezeus

Editrice Zeus: +39 379 2421278

**Machineries, plants and equipment  
for food and beverage industry**

year XXXVI - issue n. 5 - November 2025

## editorial manager

S.V. Maffizzoni

[redazione@editricezeus.com](mailto:redazione@editricezeus.com)

## editorial production

Sonia Bennati

[bennati@editricezeus.com](mailto:bennati@editricezeus.com)

## account dep. manager

Elena Costanzo

[amministrazione@editricezeus.com](mailto:amministrazione@editricezeus.com)

## project and layout design

ZEUS Agency

[grafica@editricezeus.com](mailto:grafica@editricezeus.com)

## creative dep.

ZEUS Agency

[grafica@editricezeus.com](mailto:grafica@editricezeus.com)

## translations

ZEUS Agency

## in partnership with:

Thai-Italian Chamber of Commerce

[info@thaitech.org](mailto:info@thaitech.org)

## printing

ZEUS Agency

Italian Magazine Food Processing

Europe: single issue: Euro 25

Annual (six issues): Euro 120

Outside Europe: single issue: US\$ 30

Annual (six issues): US\$ 170

Subscription payment can be made in the name

of Editrice Zeus srl, by bank money transfer or cheque.

## Italian Magazine Food Processing

An outline of the suppliers of machines, plants, products and equipment for the food industry. Published: monthly.

Registration: Court of Monza no.10 of 05.09.2018.

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

Panorama dei fornitori di macchine, impianti,

prodotti e attrezzature per l'industria alimentare

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

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

Filiale di Milano

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

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



# DRINKTEC 2025: THE FUTURE OF BEVERAGE STARTS HERE



by **Davide Galli**  
General Manager of BD Expo

A blurred background image of a busy trade show floor with various booths and people.

**drinktec**  
Grow with the Flow

*drinktec 2025: numbers, focus topics and visions for the upcoming edition.  
Technology sustainability and new beverage trends. Here's what to expect from one  
of the most anticipated events in the industry.*

Only a few months remain until the official opening of drinktec 2025, scheduled to take place from 15 to 19 September at the Messe München exhibition center in Munich.



Edited by **SONIA V.  
MAFFIZZONI BENNATI**

The event returns with its usual four-year cycle and reclaims its position as a central hub for the global beverage and liquid food technology industries, drawing companies and visitors from all over the world.

Ahead of the show, we spoke with Davide Galli, General Manager of the Official Italian Representation of YONTEX, and a key figure in coordinating the Italian presence at the fair.

Our conversation quickly moved beyond numbers and logistics, offering deeper insight into the role of Italy and the key themes shaping this highly anticipated edition.

## **Davide, let's begin with Italy's role.**

### **What kind of presence can we expect this year in Munich?**

As always, Italy will have a very strong presence. With pride, I can say that Italy has consistently been the second-largest exhibiting country after Germany.

As of April 2025, we already have 118 Italian exhibitors confirmed, occupying about one-quarter of the total net

exhibition area. Of course, these figures are expected to grow over the coming months and they clearly reflect how essential the Italian offering has become to drinktec.

## **That's no surprise, considering the strength of Italian technology in the sector.**

Exactly, Sonia.

It's not just about quantity. It's about the quality and depth of what's on offer.

Italian companies bring innovation, advanced solutions and solid industrial know-how.

We're talking about filling technologies, packaging, components, materials and intelligent systems.

Visitors to drinktec quickly realize that Italy is a key player in this landscape.

## **Let's talk about content.**

### **What are the main themes for this edition?**

This year we're focusing on three major thematic pillars.

The first is data acquisition and management, so how to





collect, analyze and transform data into real value, with efficiency and traceability in mind.

The second is sustainability, which continues to be a key driver in the beverage sector. This includes the reuse of raw materials, energy savings and waste reduction. The third theme concerns new beverage categories, with a focus on health-oriented, functional drinks that support both physical and mental wellbeing. That means new ingredients, new flavors and innovative packaging solutions aligned with emerging consumer trends.

**So, this is clearly an edition looking toward the future. What are your expectations on the international front?**

The international component is growing, among both exhibitors and visitors.

In 2022, 70% of the 50,000 visitors came from abroad, and all signs point to this trend not only continuing but potentially increasing.

Interest in drinktec is high, and its global relevance grows stronger with each edition.

**And then there's Munich, a city that offers so much beyond the business side of things.**

Absolutely, Sonia.

Munich is a city rich in every sense, culturally, architecturally and socially.

Beyond the local traditions, parks and historical buildings, it offers a thriving cultural and artistic scene. Just think of the modern art gallery, or the brand-new contemporary art museum, which is worth visiting for the architecture alone.

Those attending drinktec can take advantage of their time in the city to explore an exceptional artistic heritage.

The cultural energy of Munich perfectly matches the atmosphere of the show.

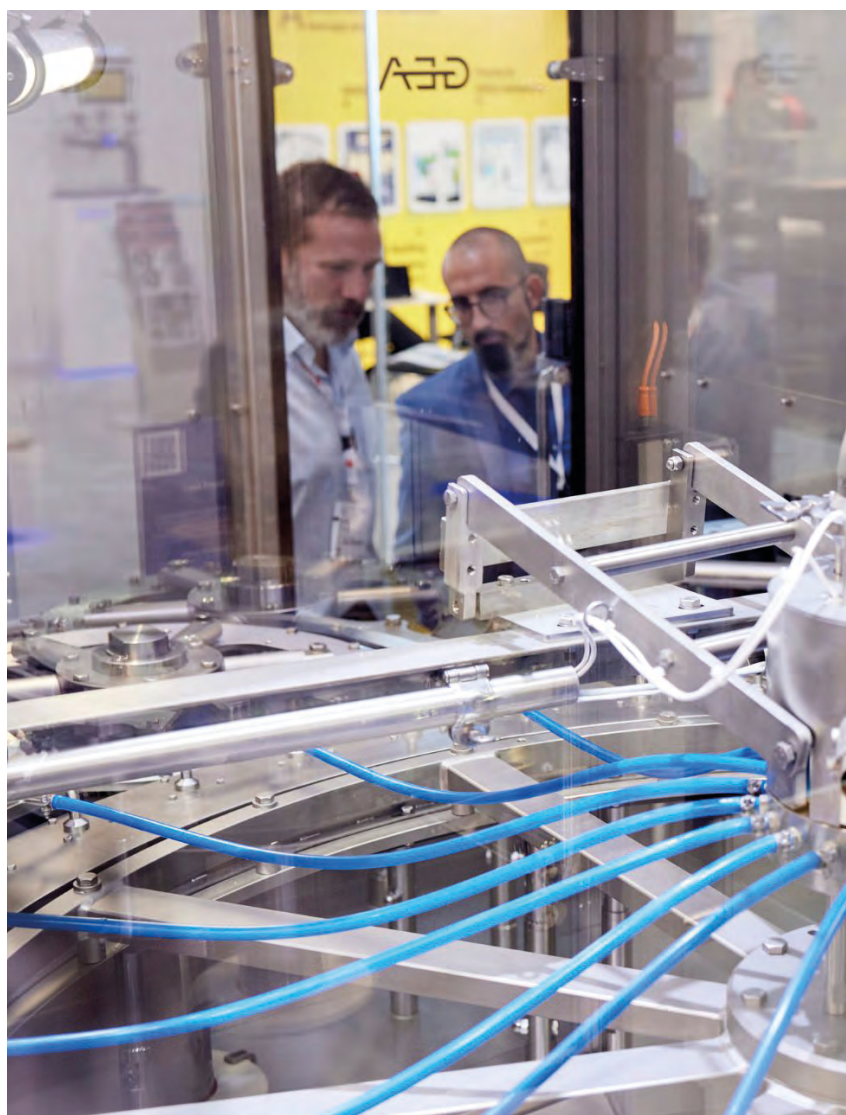
The programme for drinktec 2025 promises to be rich in technical content and forward-looking insights, reaffirming the international importance of the fair and the strategic role of Italian technologies within it.

With Italy once again showing strong, structured participation, the event is poised to reflect the key directions of the beverage industry and the entire value chain, from alcoholic to non-alcoholic sectors.

From process digitalization to sustainability, right through to the evolution of products and consumption habits, drinktec 2025 will be more than a trade fair, it will be a snapshot of a sector in transformation, capturing both its complexity and its ambition.

The appointment, therefore, is at drinktec 2025, to discover all the innovations that the world of the beverage and liquid food industry has to offer.

**drinktec.com**







# MASELLI: a trusted partner to enhance quality analysis in industrial processes

**W**ith over 70 years of experience, Maselli is a family-owned Italian company specialized in the development of sensors for liquid analysis in industrial applications. Over time, Maselli has expanded its know-how to deliver ever-evolving solutions tailored to the needs of today's production environments.

As far as concerns the beverage industry, Maselli provides in-line and laboratory instrumentation designed to optimize process operations and quality control.

Modern industries increasingly demand innovative solutions to ensure product standardization, continuous inspections, and streamlined internal procedures. In this context, high-quality measurement instruments make a real difference when it comes to monitoring process performance and final product quality.

## Evolving consumer trends drive innovation in dealcoholized beverages

In recent years, shifting consumer preferences have significantly reshaped the beverage industry.

Among the most notable trends is the growing demand for low- and no-alcohol options, driven by increasing health consciousness, lifestyle choices, and regulatory pressures.

This shift has prompted producers to adapt quickly, embracing innovative technologies to meet the new expectations without compromising on quality or sensory experience. From alcohol-free beers to partially

or fully dealcoholized wines, the demand for sophisticated production and control processes is at an all-time high. Ensuring consistency, taste, and compliance in these products requires precise analytical tools that can keep pace with the sector's rapid evolution.

Maselli's commitment to innovation ensures that producers are equipped with reliable, high-performance instrumentation to support quality control and R&D in this fast-growing segment.

## An innovative technology to measure low/no alcohol con-



## tent in Beer & Wine: Maselli LP10 System

Understanding the critical importance of this transition, Maselli has promptly expanded its laboratory product range to address the challenges faced by alcoholic beverage manufacturers.

The company has developed a dedicated instrument specifically designed for the accurate measurement of Alcohol and Extract parameters - even in products with very low or zero alcohol content. This includes Alcohol-free Beer, Partially Dealcoholized Wine,



## Maselli TP10: Advanced Oxygen Monitoring for Bottled Beverage Quality

---

**Dissolved  
Oxygen**

**Headspace  
Volume**

**TPO**

**CO<sub>2</sub>**



**HALL C5 - STAND 262**



and Dealcoholized Wine. The Maselli LP10 | Laboratory Package for Alcohol Analysis is a compact system designed to measure the key quality parameters in alcoholic beverage production. Low alcohol concentrations are detected thanks to the innovative technology behind the project. The combination of two different technologies – Refractive Index and Sound Velocity – allows the system to perform extremely accurate measurements on every product type and alcohol concentration.

Measurement accuracy is optimized by the patented method of refining the measurement of Alcohol with the conductivity value of the sample.

Optional parameters are detected with an add-on module using the traditional pressure/temperature method to measure dissolved CO<sub>2</sub> and an optical sensor based on fluorescence quenching to measure Oxygen. The modular construction is intended to make the system perform better on specific applications while keeping it affordable.

The configuration can undergo gradual upgrades simply by adding additional modules.

The beverage to be analyzed can be sampled directly from a beaker, from a carousel for multiple sampling or from different types of containers in case the LP10 was connected to

the semi-automatic sampler Maselli SL01.

All analysis data are acquired by the integrated software that allows data analysis and sharing, even remotely. The project was designed on a web-based philosophy, allowing remote access for data consulting and troubleshooting.

## Discover Maselli LP10 | Laboratory System for Alcohol Analysis at drinktec 2025

Visit Maselli at Booth C5-262 to explore how the latest solutions for process and laboratory quality can support your production goals. 🏠

[www.maselli.com](http://www.maselli.com)





sempre PROTAGONISTA  
nei GRANDI progetti



**AKOMAG**

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





## New Success for AKOMAG

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

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

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

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

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

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

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

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

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

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

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

**SIRA****AKOMAG**





**SIRA**

**AKOMAG**



**SIRA**

**AKOMAG**

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

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

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

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

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

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

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

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

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

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

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

[www.akomag.com](http://www.akomag.com)

# TEKNA PARMA: precision, innovation and service for the food industry

From the heart of Italy's Food Valley emerges a company specialized in industrial components for the food sector that combines precision, experience, and vision

**B**ased in Parma, the company has been operating for over 25 years alongside key players in the food and pharmaceutical industries, standing out for its technical expertise, reliability, and customer-oriented approach.

What began as a simple distribution initiative has grown into a trusted point of reference, with strong specialization in environments that demand high standards of safety, hygiene, and operational reliability.

Tekna's close connection with the local territory—historically dedicated to agro-food and pharmaceutical excellence—has fostered the development of robust, cross-sector know-how.

Today, this expertise is applied to the design and management of complex, tailor-made industrial systems.

At the core of TeknaParma's activity lies a clear philosophy: a customer-centric approach across all project phases, from initial consultancy to post-sales support.

This method has enabled the company to build long-term partnerships based on its ability to adapt quickly to production needs and provide prompt, effective technical support.

Innovation and service are the two pillars on which Tekna continues to

build its future. In this perspective, the launch of the new corporate webshop marks a significant step toward the digitalization of services.

The platform offers customers the possibility to purchase components, spare parts, fittings, and accessories directly online—streamlining procurement processes, reducing downtime, and increasing operational efficiency through traceable, simplified order management.

TeknaParma's push toward digital innovation goes hand in hand with its

ongoing commitment to internal training and energy sustainability.

Since 2019, the company has embraced the motto "Follow your colours and take care of your savings", promoting greater awareness in the responsible use of resources. This translates into technical and design choices focused on efficiency, waste reduction, and the development of in-house expertise.

The company's true strength lies in its ability to balance industrial roots with







a forward-looking mindset—a dynamic, pragmatic model with a strong commitment to innovation.

Today, Tekna Parma positions itself as a reliable, flexible, and customer-oriented technical partner, supporting companies in the food and pharmaceutical sectors with targeted, up-to-date solutions aligned with the evolving needs of the industry.

**[www.teknaparma.com](http://www.teknaparma.com)**



**TEKNA PARMA S.R.L.**

Via G.S. Sonnino, 7 | 43100 PARMA | ITALIA |

I Tel: +39 0 521294824 | Fax: +39 0 521945990

Mail to: [tecnico@teknaparma.com](mailto:tecnico@teknaparma.com) |

Web: [www.teknaparma.com](http://www.teknaparma.com)



**25 YEARS OF INNOVATIVE,  
EFFICIENT, AND  
SUSTAINABLE SOLUTIONS !**



# ZACMI touches down at DrinkTec 2025 with Be-Fill: out-of-this-world filling

Visitors to ZACMI's stand, shared with their parent group Promach (Hall A5, Stand A5-362), will enjoy a truly extra-ordinary experience, consistent with the machine's launch campaign. Be-Fill perfectly blends ZACMI's renowned construction reliability with a futuristic and innovative vision.

The Be-Fill filler not only represents decades of ZACMI's proven experience but also demonstrates its commitment to taking beverage filling technology to a new dimension of quality, flexibility, and efficiency.

Designed for maximum versatility, Be-Fill can handle a wide range of beverages, including:

- Beer and carbonated drinks (2°C to 18°C)
- Energy drinks
- Juices and flat products, both hot-filled (up to 90°C) and cold-filled

The machine can handle aluminium and metal cans ranging in height from 80mm to 200mm.

Whether carbonated or still, hot or cold, Be-Fill is ready for any challenge with specialised filling valves for each product category.

Available in configurations from 50 to 128 filling valves, the model presented at DrinkTec will feature a carousel with 116 filling valves integrated with a 12-head seamer.

Flexibility is further enhanced by rapid format changes, allowing quick transitions between different can-end formats (200 to 206) without requiring machine adjustments, significantly reducing changeover times and enhancing productivity.

All movements within the monoblock, from the infeed conveyor to the filler

*On the occasion of DrinkTec 2025, ZACMI, a global leader in filling and seaming lines for the food and beverage industry, will officially introduce its innovative solution for the canned beverage market: Be-Fill, an electronic and volumetric rotary filler designed to redefine standards with extraordinary performance.*



and the seamer, are synchronized and powered by brushless technology.

In terms of filling process, Be-Fill ensures precise and rapid dosing.

The electronic volumetric system measures the exact product volume dispensed into each can, guaranteeing unmatched accuracy, repeatability, and minimal product waste.

Hygiene and ease of maintenance were crucial in Be-Fill's design.

Product feeding is carried out from an external buffer tank via a pump, minimising accumulation volumes within the machine.

Filling valves are fixed to the carousel using only two screws, without any additional external pneumatic connections. This simplifies assembly and disassembly, making maintenance faster and external carousel parts easier to clean.

Dedicated valves also ensure optimal hygiene and product integrity:

- Dual-channel flushing valves minimise oxygen pickup in oxidation-sensitive products and optimise CO2 consumption.
- Single-channel valves cater to standard products.
- Internal recirculation valves provide the necessary preheating for hot-filled products.

At the heart of Be-Fill is a specially developed lower manifold that optimises fluid dynamics, ensuring optimal gas and process liquid flows from the external tank to the rotating part of the machine.

The lower manifold is also designed to reduce lubrication and maintenance requirements.

An innovative empty-can ejection system and easily removable hygienic covers during can transfers complete the design, making maintenance straightforward.

Be-Fill can optionally incorporate a liquid nitrogen dosing system, expanding possibilities for producers requiring rigorous quality standards and enhanced product shelf-life.

Visitors are invited to immerse themselves in an extraordinary experience at the ZACMI stand (Hall A5, Stand A5-362), where advanced filling technology meets decades of proven expertise.

Join ZACMI at DrinkTec 2025 for the first official contact and experience firsthand how Be-Fill can elevate your beverage production to cosmic levels.

**WE COME IN CANS.  
SEE YOU IN MUNICH.** 🏭

[www.zacmi.com](http://www.zacmi.com)



CLOSE ENCOUNTER OF THE 3RD KIND

bianetwork.it

# FILL EXTRAORDINARY

An otherworldly technology is landing in Munich: Be-Fill, ZACMI's beverage filler that packs down-to-earth reliability, light-years of filling and seaming expertise, and cosmic performance.

Be there for the first contact. We come in cans. DrinkTec 2025 - Hall A5 | Stand A5-362.

 **PROMACH** |  **ZACMI**



# CLEVERTECH: automation excellence for the beverage industry, now expanding in the distillery sector

**C**levertech is a family-owned Italian company with a strong global footprint and annual revenues over \$150 million. With production facilities in China, India, and North America, it has built a solid reputation for delivering advanced automation solutions worldwide.

Since the early 2010s, Clevertech has been present in the U.S. through its 30,000+ sq ft facility in Ft. Myers, Florida. This site handles equipment assembly, spare parts, and customer support, ensuring fast, tailored service across North America.

From design to commissioning, Clevertech offers complete project management with a focus on performance, customization, and long-term reliability.

One of Clevertech's core markets is the **beverage industry**, where the company's design and engineering capabilities are expressed to their fullest. Clevertech delivers integrated solutions across the entire packaging line—from depalletizing to end-of-line palletizing—always tailored to the unique needs of each client.

## Expanding automation into the distillery sector

Traditionally known for its advanced depalletizing and palletizing systems, Clevertech is now making a bold move into secondary packaging automation for the distillery sector, introducing a groundbreaking robotic cartoning solution. This shift is already underway, with a major project in progress for one of the



world's leading distillery brands. This new solution centers on robotic case packing, utilizing a revolutionary self-adjusting gripper head powered by magnetic linear motors. The innovation significantly reduces the need for mechanical adjustments during format changes—saving time, cutting costs, and minimizing human error.

At the heart of this solution is a universal centering system designed to accommodate multiple bottle formats and carton configurations. The empty carton is securely picked and posi-

tioned with vacuum-assisted positive control, improving cycle time and eliminating misalignment issues typically caused by mechanical conveyance systems alone.

## Additional features include:

- A **dedicated carton axis** for positive carton transport that protects labels by minimizing carton contact during opening.
- A **5-minute automatic format changeover**—a dramatic improvement compared to traditional systems that require 30 minutes or more.

# CLEVERTECH

 HANDLING  
YOUR SUCCESS



# CLEVERTECH



HANDLING  
YOUR SUCCESS



**PRODUCTS  
HANDLING AND  
PACKAGING  
SOLUTIONS**

## CLEVERTECH



HANDLING  
YOUR SUCCESS



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



[www.cleverttech-group.com](http://www.cleverttech-group.com)  
[info@cleverttech-group.com](mailto:info@cleverttech-group.com)



- **Zero tooling required** for most format changes, reducing capital expenditure and freeing valuable warehouse space from spare part stockpiles.
- Compatibility with both **glass and PET bottles** on the same line.
- The ability to process **lighter cartons**, supporting sustainability by reducing raw material usage.

### Quantifiable gains for the end user

This new technology offers tangible advantages for distillery operators. For lines handling up to 10 different formats, switching formats now takes just 5 minutes instead of 30—saving over 2 hours of downtime per day.

On a line running 12,000 bottles per hour, this equates to 25,000 additional bottles produced in an 8-hour shift.

The fully automated system makes format changes error-free, allowing operators to focus on more important tasks and improving overall line efficiency.

The results are clear: more productivity, less manual work, lower costs, and reduced space requirements.



### Clevertch at Drinktec 2025: official debut at the World's Leading Beverage Trade Show

From September 15–19, 2025, Clevertch will make its official de-

but at Drinktec in Munich—the premier international trade fair for the beverage and liquid food industry. This strategic event will serve as a launchpad to showcase Clevertch's latest innovations in packaging automation, including the new robotic cartoning solution tailored for the distillery market.

Drinktec 2025 represents a pivotal moment in Clevertch's global expansion strategy and confirms the company's ambition to be recognized among the top players packaging automation. With cutting-edge technology, deep engineering expertise, and a customer-centric approach, Clevertch is poised to support clients worldwide with smarter, faster, and more sustainable packaging solutions. 🏠

**Visit:**  
[www.clevertch-group.com](http://www.clevertch-group.com)





## “ NEW EUROPEAN REGULATIONS ON SUGARY DRINKS: A STEP FORWARD IN THE FIGHT AGAINST OBESITY AND DIABETES ”

The European Union has recently introduced new regulations regarding the production and marketing of sugary drinks, an initiative that will come into effect next year.

**T**hese measures aim to reduce sugar consumption among the European population, directly addressing the rise of obesity and related diseases such as type 2 diabetes. Excessive sugar consumption is indeed one of the main risk factors for the development of chronic diseases, and the World Health Organization has repeatedly emphasized the need to limit the intake of simple sugars to less than 10% of total daily caloric intake. However, eating habits in many European countries show significantly higher consumption than



by [Walter Konrad](#)



## latest news

this recommendation, especially among children and adolescents.

The new European directives foresee strategic interventions aimed at transforming the population's eating habits. One key measure is the gradual reduction of sugar content in beverages.

Manufacturers will have to comply with new standards that impose a maximum limit of 5 grams of sugar per 100 milliliters by 2025. At the same time, the EU requires that drink labels be clear and transparent, indicating the sugar content per serving and the corresponding ca-

loric value, as well as including warnings about the health risks associated with excessive sugar consumption.

Another crucial point of the new regulations concerns the restrictions on advertising sugary drinks.

Severe limitations will be introduced, especially in television programs and online content aimed at children, to prevent young people from being influenced by promotional messages that encourage them to consume unhealthy products. Additionally, promotional incentives such as discounts and freebies that often attract consumers to these beverages will also be limited.





## latest news

To encourage positive change, the EU has also planned tax incentives for companies that develop and market low-sugar or sugar-free drinks. This rewarding approach aims to foster innovation in the sector and promote healthier alternatives for consumers.

The reactions from the beverage industry to the new regulations have been mixed. Some companies, already engaged in sugar reduction programs, have welcomed the measures, seeing them as an opportunity to innovate and differentiate their products.

Others, however, have expressed concerns about the costs of compliance and the impact on sales.

A spokesperson for a major beverage company stated, "Reducing sugar content is a significant technical and economic challenge. However, we recognize the importance of contributing to public health and are working to develop solutions that meet the new requirements without compromising the taste of our products."

Consumers' opinions are also divided. Many support the new regulations, seeing them as a necessary step to improve public health.

However, some are skeptical about the effectiveness of the measures and fear that low-sugar alternatives may not be as palatable. "I've been drinking sugary drinks for years and can't imagine a valid alternative," commented a consumer interviewed in a Milan supermarket. "However, if these measures can help prevent diseases, I am willing to try them."

The new European regulations on sugary drinks therefore represent an ambitious attempt to address one of the main public health challenges of our time.

Although there are obstacles to overcome and resistance to win, the goal of promoting healthier eating habits could bring significant benefits to the European population in the long term.

The European Union will continue to monitor the implementation of the regulations and evaluate further measures to ensure that the transition to reduced sugar consumption occurs effectively and sustainably.



Online auction GEA UHT installation, packaging line and other machinery for the dairy industry on behalf of FrieslandCampina in Leeuwarden (NL)



Online auction meat and vegetable processing machinery in Stowmarket (UK)



Online auction machinery and inventory due to closing Der Pommeraner Loitz on behalf of Progressu GmbH in Loitz (DE)



Online auction machinery for the food industry in Hassfurt (DE)



**Industrial Auctions is your partner for buying and selling food and beverage production sites, production lines and machinery.**

We conduct auctions across Europe and facilitate worldwide sales, all through our professional online auction platform.

**SCAN HERE**  
and explore the entire offer



Register for free

Find and bid

Win

Pay and pick up



# GAMPACK: excellence and innovation in industrial packaging

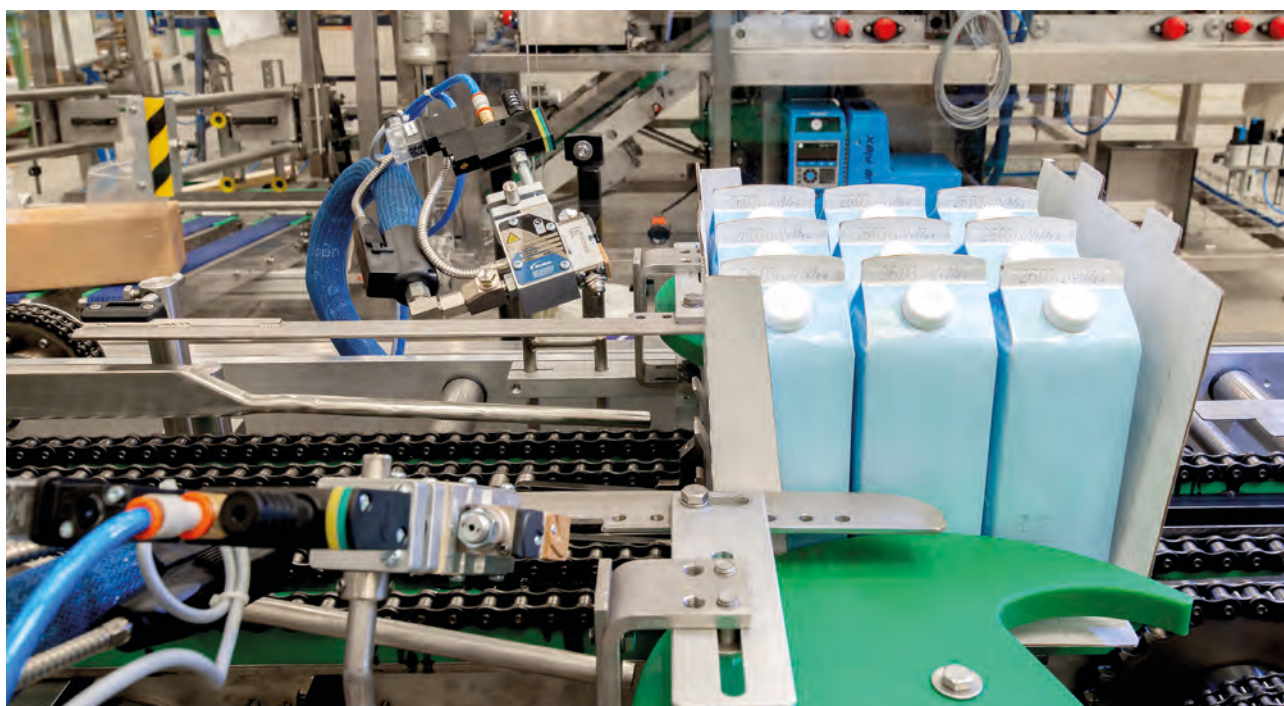
In the competitive scenario of industrial packaging, Gampack stands out as a prominent player in secondary packaging and end-of-line solutions, providing turnkey solutions across global markets. Since its founding in 2003, the company has accumulated extensive experience in packaging automation, further 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, cosmetics, pharmaceuticals, and pet food.

## A company with an innovative DNA

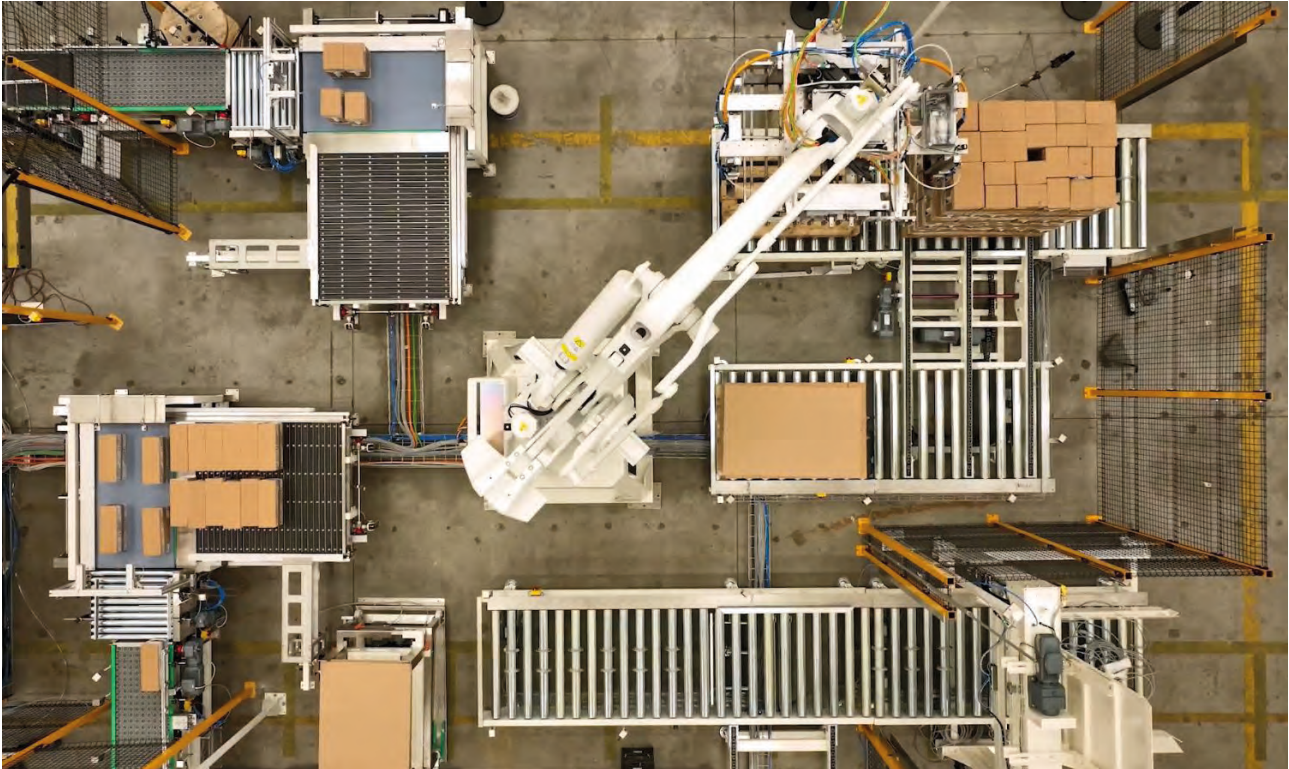
Renowned for its pioneering approach, Gampack specializes in designing and manufacturing advanced secondary packaging and end-of-line systems. The core of its offerings lies, on one hand, in the design of automatic machines to pack a variety of

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. An example of







Gampack's innovation is a palletising cell designed for a German beverage customer able to handle two production lines with different beverage carton formats simultaneously, boosting productivity. The first line manages 500ml beverage cartons in 12-piece transport case at a rate of 13 cases per minute, whereas the second processes 1000ml beverage cartons in 6-unit cases with a nominal speed of 26 cases per minute. Pal-

lets are configured with 6 layers for the 500ml line and 5 for the 1000ml line, and the customer can adjust the number of layers daily.

Central to the system is a 4-axis anthropomorphic robot with a 450kg load capacity, using one single head to grip full layers, interlayers, and empty pallets with precision. Each line feeds an independent layer preparation station, ensuring continuous

flow. Empty pallets are stored in a magazine and transported on roller conveyors to a quality control unit, where each undergoes eight dimensional and integrity checks (length, width, thickness, resistance). Non-compliant pallets are rejected and stacked separately; compliant pallets move to the aforementioned picking position.

After inspection, pallets are wrapped with stretch film by an automated station equipped with a top-mounted device to prevent dust accumulation, then labeled on three sides. A communication link with the client's MES system transfers production data for internal statistics and label printing. This flexible, rigorously controlled system delivers high productivity and meets the stringent standards of the beverage industry.



Green solution Mini Tray

In addition, 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



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 progress. 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](http://www.gampackgroup.com)

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



# GAMPACK GROUP

Customizing Packaging Technology

## WE ARE EXHIBITING AT



# GULFOOD MANUFACTURING

**4-6 NOVEMBER 2025**  
DUBAI WORLD TRADE CENTRE

**Saeed Hall 3**  
**Booth S3 – D84**



**BBM Service Srl**

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

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



**www.bbmpackaging.com**



# BY YOUR SIDE IN PACKAGING

## **Machines already available.**

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

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

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

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

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

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

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

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



**DISCOVER OUR  
CATALOG OF 200+  
SECOND-HAND  
BOTTLING MACHINES**

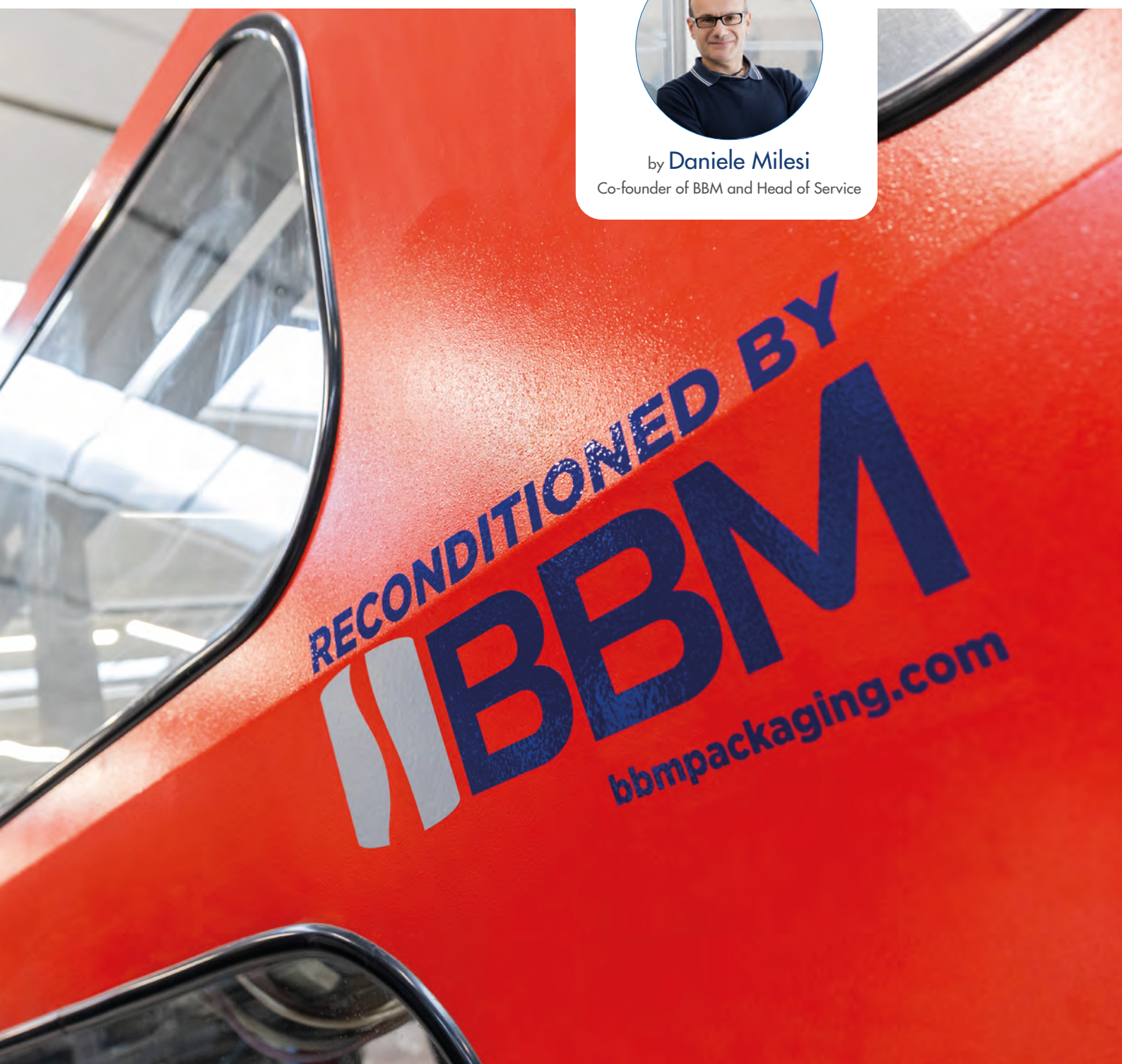




# BBM: 20 YEARS OF EVOLUTION, FROM SERVICE TO SUSTAINABILITY



by **Daniele Milesi**  
Co-founder of BBM and Head of Service





*Founded in 2005, BBM celebrates two decades of activity with a solid track record in service, remanufacturing, and spare parts for the bottling and packaging industry. With a customer-oriented, multi-brand approach and a growing international outlook, the company is preparing for its debut at Drinktec 2025. In this interview, BBM reflects on its past, outlines current projects, and shares its vision for a future driven by sustainability, innovation, and operational excellence.*

**Twenty years of activity is an important milestone. What does this anniversary mean for BBM?**

Celebrating twenty years is both an achievement and a moment of reflection. It's a milestone that highlights the long-term trust we've built with our customers, as well as our transformation from a service-only company to a full-scope provider. For us, this anniversary is not just about looking back at what we've accomplished—it's also about moving forward with renewed energy and a strong commitment to continuous improvement.

**How has BBM evolved over the past two decades, and what factors have driven its growth?**

Our growth has been shaped by the market and by listening closely to our customers. We began in 2005 as a service provider. But it soon became clear that there was demand for more: overhauling machines, managing spare parts in-house, and delivering complete solutions. That's how we developed a business model that brings together service, remanufacturing, and sales under one roof.

One of the key aspects of our evolution has been independence—we are not tied to any original equipment manufacturer, which allows us to be flexible and responsive. This freedom enables us to work across various brands and handle complete bottling lines.

Our customers appreciate the fast turnaround, the ability to customize, and the cost-effectiveness of our regenerated machines, which perform at levels comparable to new equipment. These strengths have helped us grow steadily and become a trusted partner in the industry.

**This year marks your first participation at Drinktec. Why did you choose this trade fair, and what are your expectations for the debut?**

We chose Drinktec because it's the most important international event in our field. It's the perfect platform to introduce our business model to a wider audience, particularly beyond Italy.

We see this debut as a strategic opportunity to present the integrated nature of our offer—revamping, maintenance,



and spare parts—to potential partners and clients from all over the world. We aim to raise awareness about the advantages of machine regeneration as a sustainable and efficient alternative in the bottling and packaging industry.

### **What will you showcase at the fair, and what will be the key themes at your stand?**

Our booth will reflect the full BBM experience: overhauled machines, a wide range of compatible spare parts, and tailored consulting services.

We will set up an engaging, interactive stand with digital displays and totems to help visitors explore our solutions.

One of the key themes will be our commitment to the circular economy. We believe that reusing and regenerating machines is not just an efficient strategy—it's a responsible one.

Through our services, we extend the life cycle of equipment, reduce waste, and help companies lower their environmental footprint. This approach aligns perfectly with growing industry and regulatory demands for more sustainable production models.

### **Looking ahead, what are the next challenges and goals for BBM?**

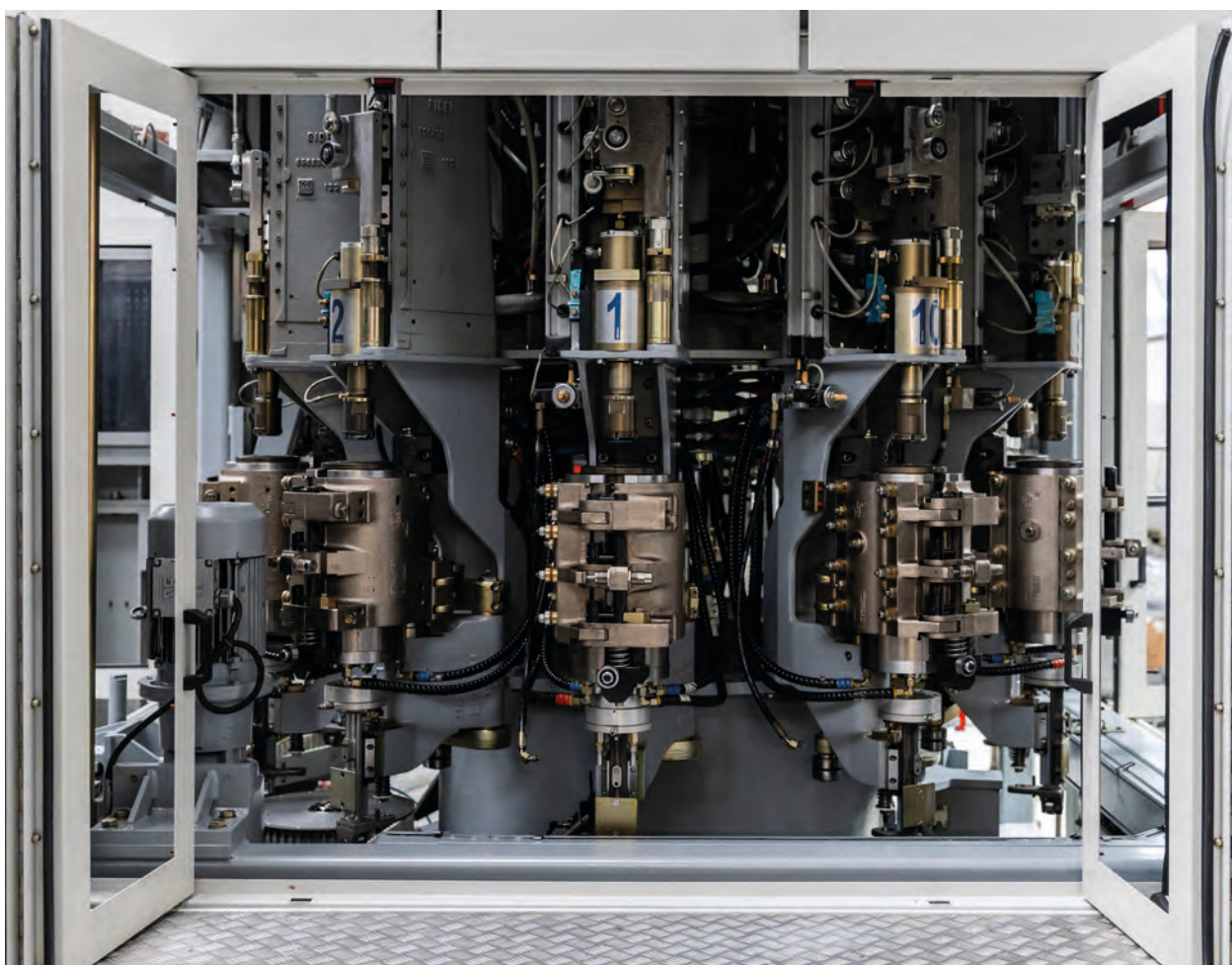
Like many companies in our sector, we face the ongoing challenge of finding well-trained, motivated technicians who are willing to travel and work on site—even during weekends. Since our core activities rely heavily on these professionals, we're addressing this issue through continued investment in technical training.

We offer structured programs for both our team and our clients, aiming to strengthen internal capabilities and also empower customers with more operational autonomy.

At the same time, we're expanding our spare parts warehouse by doubling its capacity.

This will significantly boost our ability to supply both original and compatible parts more quickly, reducing machine downtime and improving efficiency.

Another important goal is to maintain our leadership in remanufacturing by adapting machines to meet new market demands, such as tethered caps or recycled PET bottles—without compromising on cost, speed, or performance.







### **Are there additional projects or developments you're working on?**

Absolutely. Sustainability and digitalization are our two main focus areas for the 2025–2027 period. We're relocating our San Pellegrino Terme office to a new energy-efficient building, equipped with solar panels and heat pumps to minimize fossil fuel usage.

We're also investing in digital transformation, with a next-generation e-commerce platform, the adoption of 3D printing for internal component production, and software upgrades to streamline our workflows and increase automation.

We're working to obtain MOCA certification for parts in contact with food products by 2025 and ISO 9001 certification by 2026. At the same time, we're maintaining our gender equality certifications and continuing to promote inclusion through targeted internal programs.

Operational efficiency is another pillar of our development strategy. We're installing automated vertical storage systems and updating our management software to optimize technical support operations. Training will remain

central to our growth: we're strengthening courses for both sales and technical staff, and we're launching new initiatives for employee development and wellbeing.

Lastly, we're implementing ESG-based supplier assessment criteria, ensuring responsible sourcing and a more sustainable supply chain. It's a comprehensive approach to corporate responsibility—one that we believe creates value not just for BBM, but for our clients and partners as well.

### **What does Drinktec 2025 represent for BBM?**

Drinktec 2025 is much more than just a trade fair—it's the culmination of everything we've built so far. It's our opportunity to present BBM's values and capabilities to an international audience and to strengthen our presence in global markets. We're ready to demonstrate how regeneration, innovation, and sustainability can go hand in hand—and how our model can help companies all over the world reduce costs, improve efficiency, and act responsibly.

[www.bbmpackaging.com](http://www.bbmpackaging.com)

## “BIO-INTELLIGENT BEVERAGES: WHEN THE DRINK KNOWS WHAT YOU NEED”

The future of beverages is not just about taste, but about relationships, data, and sensations. Between ferments and algorithms, new drinks learn, listen, and adapt. Personalized, intelligent, sensorial - they are designed to be liked even before they are chosen.



by  
Sonia V. Maffizzoni

**W**e're used to picking our drinks based on taste, habits, or needs. Sweet or bitter? Sugar-free or energizing? But what if, one day, the beverage chose us - or rather, presented itself proactively, in a predictive and adaptive way, almost like a personal companion? That day is no longer in the future: it's already here. New technologies applied to the beverage sector are transforming how we formulate, consume, and perceive what we drink.

Artificial intelligence, sensors, predictive algorithms, smart packaging - this isn't science fiction. It's a tangible path that's making beverages not only enjoyable but also "aware." The future lies not only in flavor but in the full experience, in relationships, and in meaningful personalization.

### **Bio + Tech: a new alliance**

At the heart of this transformation is data. More and more companies are exploring the use of biometric and behavioral data to offer tailor-made beverages. Some are working on wearable devices capable of detecting hydration levels and suggesting the most su-



itable drink in real time. Others are developing apps that track physical activity or sleep cycles, connected to dispensers of functional drinks with customizable formulations.

In the lab, data are used to build dynamic sensory profiles based on individual preferences, time of day, and nutritional needs.

For example, a sedentary person who just had lunch might receive a completely different suggestion than someone finishing a workout session.

In this context, the key word is not just “personalization,” but adaptivity. If personalization means offering something made for an individual, adaptivity goes a step further: it means the ability to modify the offering as variables change over time.

It’s a flexible form of intelligence, one that recognizes we are never exactly the same - not throughout the day, nor from one day to the next. The system doesn’t always offer the same solution; it learns, compares, calibrates.

It’s a new kind of dialogue: between our bodies and what we drink. A continuous interaction that can lead to more relevant, satisfying, even empathetic experiences.

### **Smart formulations that learn**

Artificial intelligence can also contribute to the creation of evolving recipes. It’s not just about testing a new flavor - it’s about processing millions of possible combinations of ingredients, textures, and sensations, and selecting those with the highest chance of pleasing specific consumer targets.

Machine learning systems are already being used to optimize formulations based on consumer reactions, monitored through sensory testing, real-time feedback, or purchasing data. In practice, the drink learns. Consumer preferences become live variables, integrated continuously into the R&D process.

This approach has already shown surprising results in other sectors. In the beverage industry, it opens the door to a kind of product design that doesn’t stop at the bottle - it continues in the relationship between the product and the individual. According to a study by PreScouter, AI use in the F&B sector could cut time-to-market by up to 50% and increase new product success rates by up to 70%. That’s no small feat.

### **Packaging that responds and interacts**

We know the experience isn’t just about the content - it’s also about the container. And smart packaging plays a key role in this new scenario. NFC labels, dynamic QR



codes, materials sensitive to light or temperature - these are tools that turn packaging into an active interface.

Through the packaging, the drink can suggest the optimal consumption time, monitor exposure to external conditions, or provide personalized advice based on the environment or the user's state.

Some real-world examples: companies have developed smart caps that monitor hydration frequency and send push notifications as reminders to drink.

Others use bottles with integrated chips that connect to apps capable of adjusting supplement formulations based on an athlete's needs. Some prototypes go even further, analyzing purchase behavior to propose digital content or enabling interaction with the brand's app to adapt flavor, aroma, or intensity.

This approach also has environmental benefits: packaging that communicates effectively can help reduce waste, optimize dosages, and encourage reuse. And create a deeper connection between product and consumer.

### **A more relational kind of consumption**

Bio-intelligent beverages are not just about function. They represent a new way of relating to consumption. The drink becomes a response to the moment, the mood, the context.

If artificial intelligence can listen, then it becomes possible to imagine a beverage that truly accompanies the person who drinks it. Not a product, but an ally. Something that understands, adapts, and becomes part of the day.

The goal isn't to impress with special effects, but to create consistent, enjoyable, and memorable experiences. Simple gestures, deeply attuned to the person making them. Whether born from fermentation or algorithms, the drinks of the future will have only one true judge: the body of the person drinking them.

The palate lights up, the mind relaxes, the right feeling at the right time. That's where the true meaning of beverage lies: not in the lab, but in lived experience.

And in the end, hasn't it always been this way?







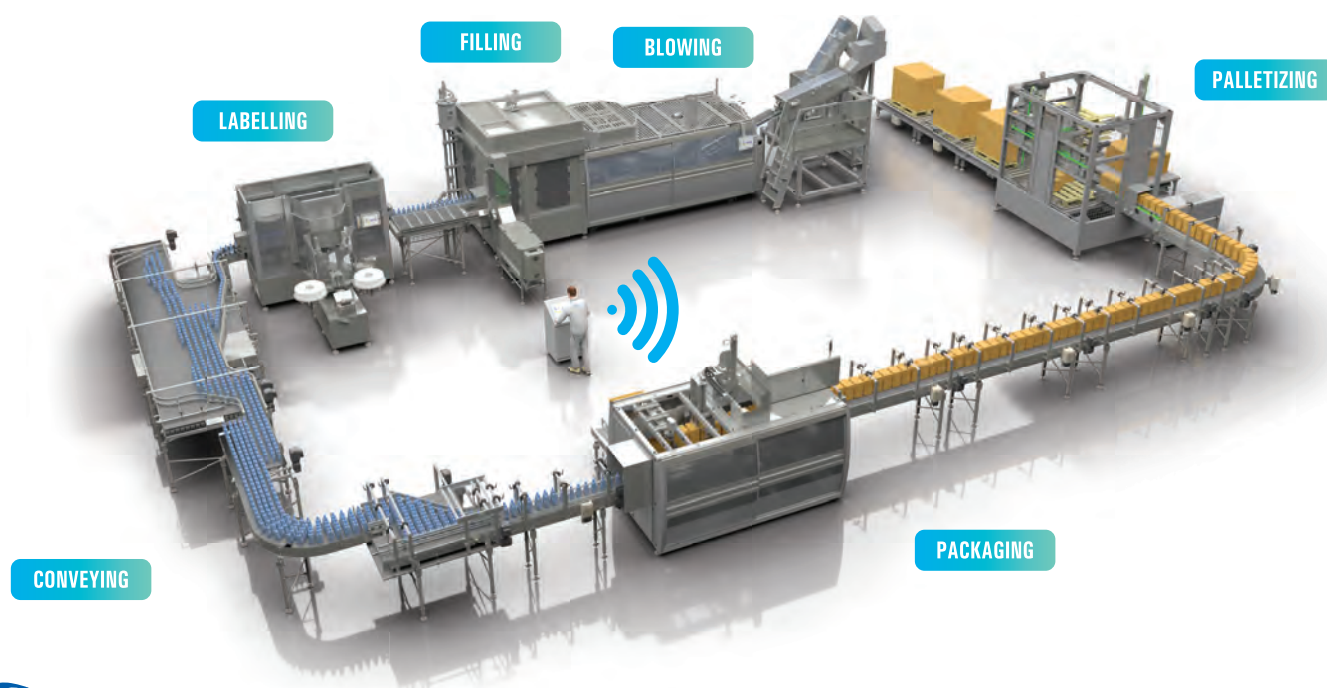
# IMAGINE THE PACKAGING OF THE FUTURE WITH US

Imagine recyclable  
and recycled packaging,  
capable of reducing the  
carbon footprint!



IMPROVING YOUR PRODUCTION EFFICIENCY IS EASY WITH SMI.

OUR BOTTLING AND PACKAGING SYSTEMS BENEFIT FROM INDUSTRY 4.0 AND IOT TECHNOLOGIES, CAN PROCESS RECYCLABLE MATERIALS SUCH AS RPET AND ALLOWS FOR CONSIDERABLE ENERGY SAVINGS. FIND OUT OUR SOLUTIONS FOR PACKING A WIDE RANGE OF CONTAINERS UP TO 50,000 BOTTLES/HOUR.



| ☎ +39 0345 40 111 | ✉ info@smigroup.it | [www.smigroup.it](http://www.smigroup.it) |





# DUETTI PACKAGING: advanced secondary packaging solutions for the beverage industries

**D**uetti Packaging is a specialist in secondary packaging systems, also known as end-of-line solutions, with a strong focus on the beverage industry.

Over the years, Duetti Packaging has developed extensive experience and demonstrated expertise in secondary packaging at a global level.

In the last 10 years alone, Duetti Packaging has achieved numerous awards, amongst these, the company has been recognised on various occasions by the Italian financial daily "Il Sole 24 Ore" and "The Financial Times" as one of the fastest-growing companies in Italy and the OECD countries, respectively.

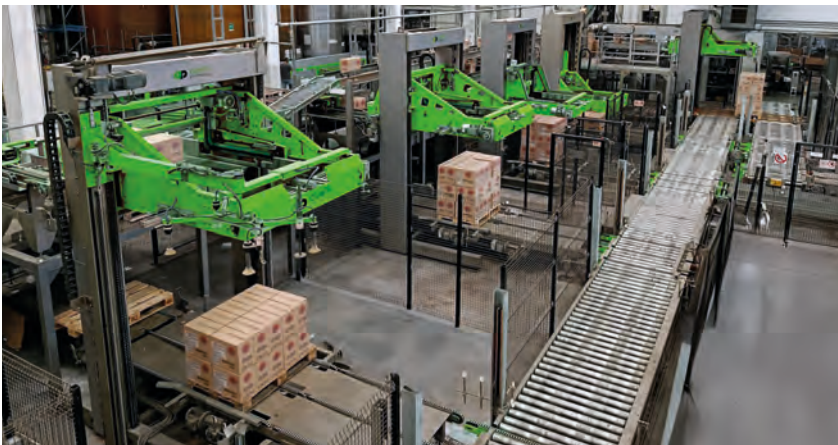
In the same period, Duetti Packaging has successfully installed over 1,200 packaging systems in 80 countries across all continents; these include family run companies to multi-nationals, working in the water, soft drinks,

juices, beer, wine, energy drinks and spirits industries.

Today, Duetti Packaging is led by **Mr. Paolo Pivato**, in the role of Sales Director. Thanks to the expertise and dedication of a proficient team of collaborators across all levels of the company, Duetti Packaging is committed to delivering effective, well-built, and proven solutions that meet the specific needs of each customer, along with providing comprehensive support services once systems are operational.







## The range of Duetti Packaging products includes:

- Depalletisers
- Cartoners
- Case erectors
- Case packers
- Partition inserters
- Case closers
- Wrap-around case packers
- Traditional, cartesian and robotic palletisers
- Automated guided vehicles (AGVs)

A core strength of Duetti Packaging is comprehensive after-sales support, ensuring full operational assistance once systems are up and running.

Products are engineered to provide a full suite of solutions—each crafted to

elevate your production and drive optimal outcomes.

The complete array of equipment stands out for ease of use, low maintenance requirements, rapid change over times and low energy consumption, in line with industry 5.0.

Enhancing the range, whilst transforming traditional manufacturing into a more intelligent, connected, and efficient system, are features such as AI integration to support operators, power consumption monitoring, in-depth supervision graphic interfaces at different levels to aid daily procedures or line monitoring stations which can be added in addition to other customer specific Industry 4.0 needs.

Dedicated to meeting market demands, every day in Duetti Packaging is spent working hard to make sure that commitments are met and the already high levels of quality continually improve. 🏭

**“Your Production – Our Care”**

[www.duettipackaging.com](http://www.duettipackaging.com)



## ACR SRL: innovation and precision in filling and capping solutions

**F**ounded in the heart of Italy's Packaging Valley in 1984, ACR Srl is an Italian company based in Parma specializing in the design and manufacture of automatic filling and capping machines. Active on both national and international markets, the company stands out for its highly reliable and customizable solutions tailored to meet the most complex production requirements.

ACR's offering is broad and modular: the company develops systems capable of handling containers from 100 ml up to 1000-liter IBCs, ensuring efficiency and precision for both small-scale operations and high-capacity industrial lines.

Machines are designed to process a wide range of liquids, from food products to chemicals and petroche-

micals, adapting to different viscosities, densities, and product characteristics.

A standout feature of ACR's portfolio is the production of ATEX-certified machines, designed to operate in explosive-risk environments. Thanks to its technical expertise and regu-

latory knowledge, the company delivers safe solutions that comply with European standards for classified zones.

These machines provide maximum protection for both operators and the work environment, without compromising productivity or accuracy.







## Filling and Capping Systems



Customization is a key strength of the company. Every machine can be configured to meet specific client needs: product type, container volume, desired speed, safety systems, and automation level. This flexible approach allows ACR to respond effectively to the needs of both domestic and international markets, while maintaining consistently high quality standards.

A focus on build quality, use of top-tier components, and integration of advanced technologies, such as

electronic dosing systems, in-line weight control, and intuitive HMI interfaces, make ACR's machines reliable and easy to use.

Every phase, from design to production, is managed internally, ensuring full control over the finished product.

ACR Srl doesn't just supply equipment; it provides comprehensive support, including consultancy, installation, training, and after-sales technical assistance.

This customer-centric mindset has allowed the company to build long-

standing relationships with clients and partners across multiple sectors, earning a solid reputation for reliability, promptness, and technical excellence.

In a market increasingly focused on sustainability and production efficiency, ACR Srl stands out as a company that successfully combines technological innovation, industrial craftsmanship, and customer care, confirming its position as a reference point in the industrial packaging landscape. 🏭

**[www.acrparma.it](http://www.acrparma.it)**



## MICRO PNEUMATIC SRL: precision you can trust for beverage industry

**F**or over 30 years, Micro Pneumatic S.r.l. has been a trusted partner to some of the most demanding industries, including food and beverage, cosmetics, and pharmaceuticals. Based in the North of Italy, the company provides high-precision equipment that plays a vital role in modern beverage production lines.

Since its founding in 1992, Micro Pneumatic has built its reputation around the design and manufacture of specialized components like bellows valves for filling and rinsing applications, complete filling valves, lifting cylinders, screw jacks, and gearboxes—each engineered to meet the rigorous demands of high-performance, hygienic environments.

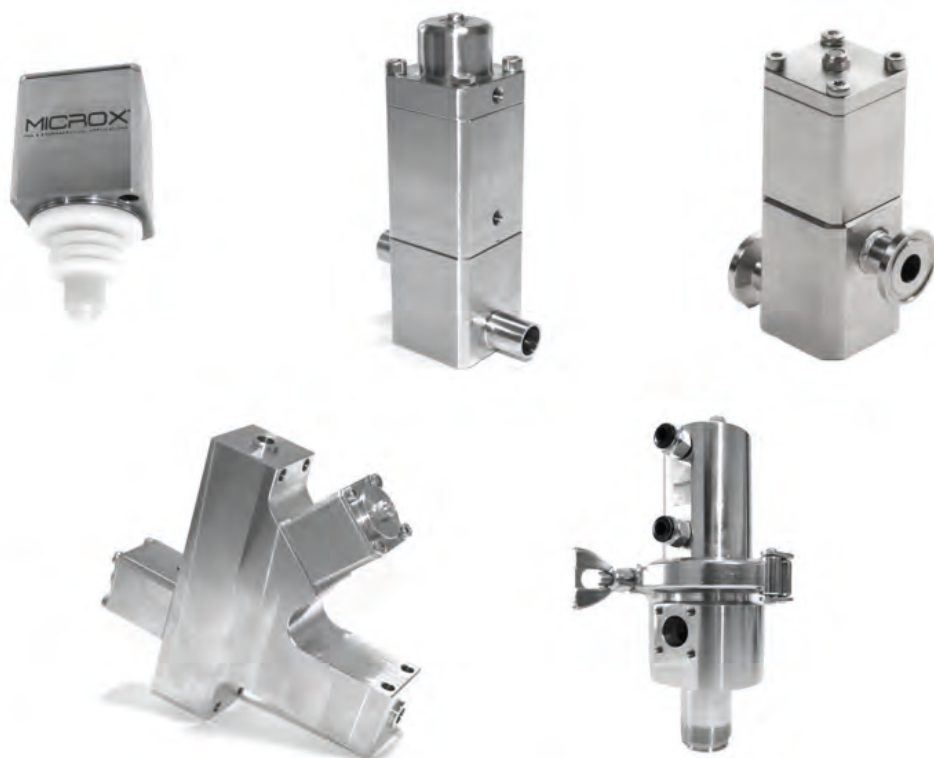
Its commitment to sanitary excellence has led them to be member of EHEDG (European Hygienic Engineering & Design Group) and to certify their products for food-contact compliance.

In 2022, the company proudly registered the trademark Microx® — a distinctive product line designed to meet the unique needs of its clients.

With a strong commitment to customer satisfaction, the company frequently personalizes its products with the client's logo, turning every item into a tailored solution.

### Filling Valves and Pressure Control Solutions

Filling operations are among the most critical stages in beverage production and Micro Pneumatic manufactures high-performance valves, designed for precise, rapid dosing and exceptional durability.



Their solutions support a wide range of filling applications, from still beverages to specialized packaging formats.

These components can be supplied either as complete filling valve or as standalone parts (bellows valves for rinsing, flushing, vacuum, pressurization/return, snifting and self-levelling processes) to be integrated in filling systems, depending on customer needs. Thanks to their hygienic de-

sign, all components are suitable for CIP/SIP.

Moreover, as pressure control expert, Micro Pneumatic has developed a smart, easy-to-use system that ensures precise tank pressure regulation — boosting the performance and reliability of its filling valves.

### Pneumatic Lifting Cylinders for Bottles

Lifting cylinders for bottles feature a deep hole in the rod for efficient and





## Customization and Technical Support

What truly differentiates Micro Pneumatic is its engineering-driven customization.

Unlike mass producers, the company works directly with clients to develop tailor-made solutions for their specific production lines. From prototyping to after-sales support, every phase is managed internally, ensuring consistent quality.

In addition to its product offering, Micro Pneumatic also provides support to clients for machine upgrades, maintenance or retrofitting — helping them improve performance, efficiency, and reliability. 🏠

**microxtech.it**

reliable air supply. Thanks to special sliding guides and chrome-plated rods, these cylinders ensure low friction and exceptional wear resistance.

Their layout and the use of durable components ensure easy maintenance and long-lasting performance at demanding conditions.

## Screw Jacks and Gearboxes

Screw jacks are equipped with a worm gear mechanism to lift or position heavy loads with high precision through the rotary motion of a motor or a manual device.

They can be used individually or combined through shafts and couplings resulting in a rigid, clean and silent kinematic chain.

The Ultra-Clean Line represents the perfect match of performance and hygienic design, which are now standard requirements in food industries.

Next, bevel gearboxes are entirely made of stainless steel. The bearing system and the use of high-precision bevel gears assure low noise level

and a long service life even under high external stresses. Their design matches hygienic requirements and can be adapted to various types of machines.



## SUCCESS STORY

*20 years of Partnership: the relationship between the **Farchioni group** and **P.E. Labellers** is a success story, grown in the name of collaboration and continuous innovation.*

**Q**uality - Environment - Safety. These are the pillars on which the Farchioni group has been based since 1780. Today the brand is recognised as an undisputed world leader in the production and sale of unfiltered extra virgin olive oil.

A focus on quality and an emphasis on innovation brought Farchioni Olii and P.E. Labellers together, paving the way for a success story that has lasted twenty years.

In twenty years of working together, Farchioni has purchased ten P.E. labelling machines, installed in the Gualdo Cattaneo and Giano facilities

in Umbria, consolidating a well-established partnership.

The common goal: flexibility and accuracy in labelling each bottle, to optimise the company's production processes and put perfect products on the supermarket shelves.

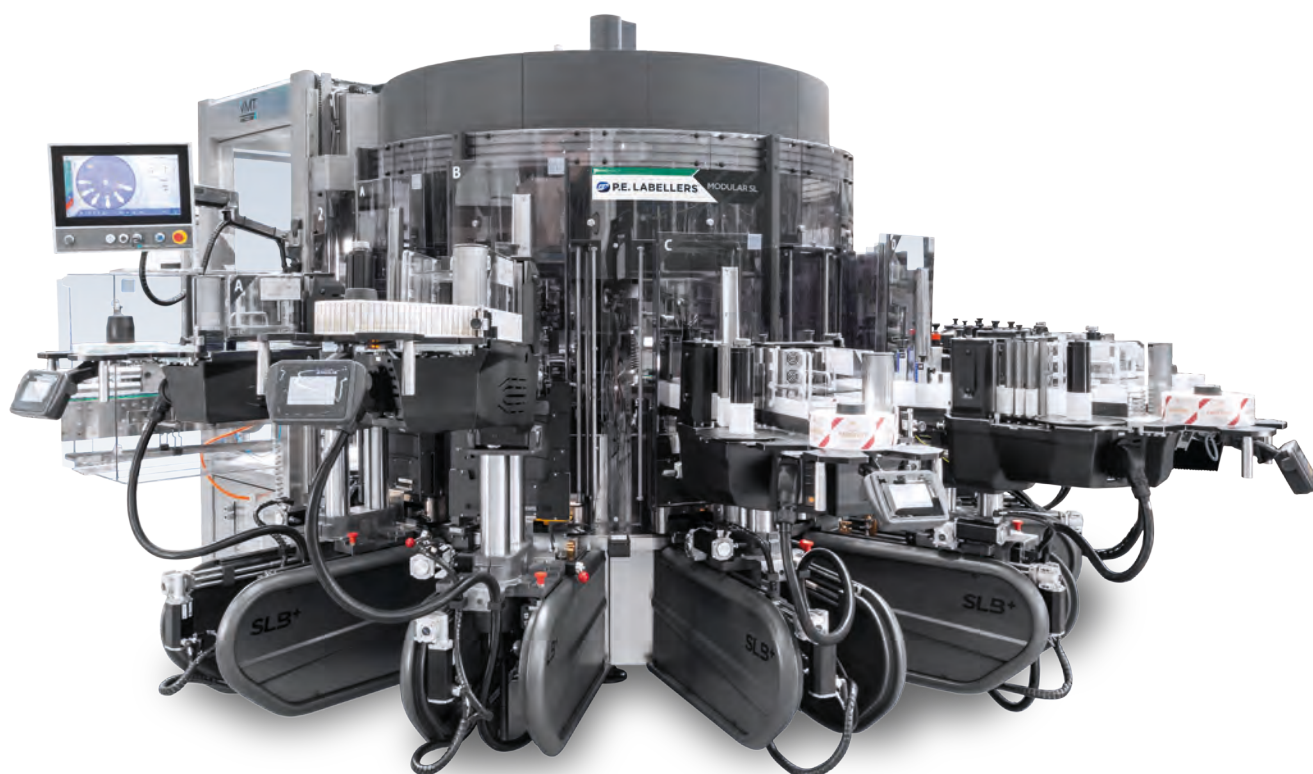
Modular SL is the labelling solution that Farchioni continues to choose - ideal for its extreme versatility and on-board technological innovation.

Modular SL is an icon of flexibility: a multi-configuration and multi-technology machine, capable of incorporating interchangeable labelling units, with all the application technology on board.

A single machine, in seven different diameters, with mobile or fixed labelling stations, and a production speed of up to 72,000 BpH. Ideal for the Food & Dairy sector, and also very popular in the Beverage, Wine & Spirits, HC & PC, Chemical and Pharma sectors.

One of many special solutions is the **automatic label feeder**, which fully meets all the needs for non-stop production, with no downtime, making the operator's job much easier and increasing the overall efficiency of the line.

*"The relationship between Farchioni and P.E. Labellers developed in pa-*





## TOTAL FLEXIBILITY



1. Self-adhesive, hot melt, cold glue, hot melt from reel, shrink technology



2. Front/back applications, collars, I/L/U shape tax seals, wrap-around labels



3. Paper, PVC and OPP labels



4. Cylindrical and shaped containers



5. Customised special and optional solutions

rallel – says Ing. Riccardo Cerbini, Facility Director of Farchioni Olii - we grew together in a highly productive way, in an atmosphere of mutual trust. What impressed us from the very beginning about P.E. was the immense passion that everyone poured into what they did: we immediately felt on the same wavelength because we have the same approach to our work. This is how we initiated the relationship between our companies and designed the first P.E. labeller for Farchioni. We ended up not buying six, but ten Modular SL models from then until now.”

#### The next steps: what do you expect from the future and how do you prepare for it?

“Overall, the Food sector is in a tough spot at the moment, especially when

it comes to oil”, continues Riccardo Cerbini. “Nature basically does as it pleases... in the last two years, yields have been 40% less than average.

We can expect a significant increase in costs, which unfortunately will also impact the end consumer.

Our task will be to concentrate as far as possible on ensuring a constant, high quality raw material to be put on the market with continuous production.

Farchioni has always stood for one thing: guaranteeing the end consumer a product that is excellent value for money. In order to do this, we have to be highly efficient, and, above all, extremely flexible, including in the investments that need to be made

and the ability to manage warehouses and reduce stock. So, what we expect from the food market, at least over the next two years, is a response to the needs of large-scale organised distribution.

Having a line in Farchioni now, that I believe is the fastest ever in the oil sector, effectively reaching 20,000 bottles an hour, serves precisely this purpose and we will move increasingly in this direction, with the aim of promptly supplying the consumer with a product that is always fresh.

To achieve these results, we will have to make further investments in technology, but we are ready. And we have the right partners to do this.” 🏛️

[www.pelabellers.com](http://www.pelabellers.com)

**P.E. LABELLERS™**

FOR

  
**FARCHIONI**  
**1700**



## WATER SYSTEMS: our commitment reflect our passions



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

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

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

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

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

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

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





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

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

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

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

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

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





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

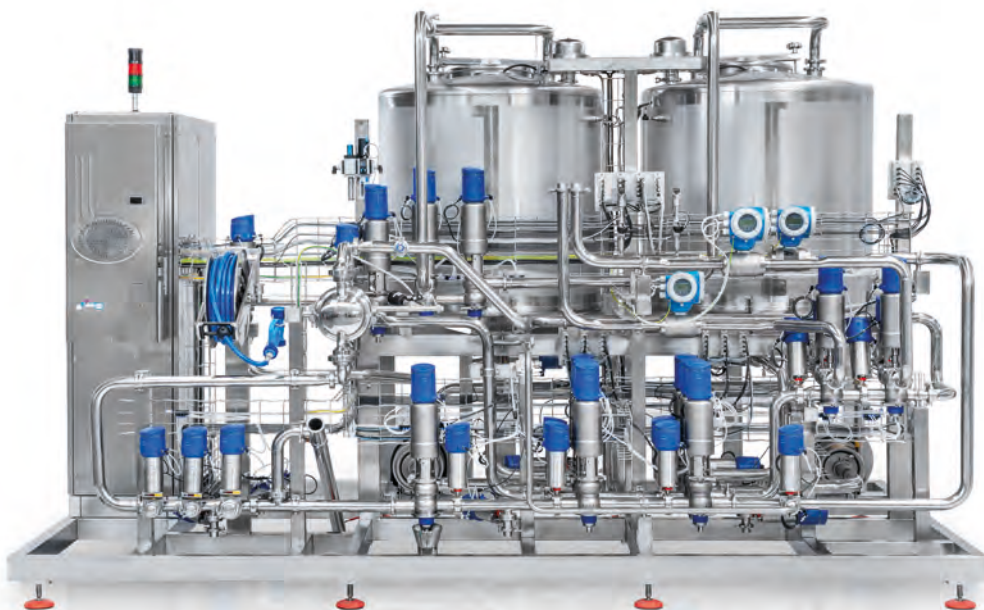
All instruments and regulation systems dedicated to the control of individual syrup and product components are characterised by the highest precision in the processing in order to grant an accurate ingredients blending and to minimize product wasting during circuits emptying.

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

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

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

**[www.watersystems.it](http://www.watersystems.it)**





## “ THE FERMENT OF LIFE... AND OF THE NEW DRINKS ”

They ferment, transform, and communicate with our bodies.

Living ingredients that give rise to new, ever-evolving, and surprising beverages. A truly living world right before our eyes, just waiting to be discovered.



by  
Elisa Crotti

**T**here is life right in front of us. Microscopic life—unseen but industrious—that has accompanied humanity in its relationship with food for millennia. A life that silently works, ferments, transforms, and creates textures, aromas, and beneficial effects. We’ve long known it in bread, cheese, and yogurt. But today, it’s in the beverage sector that these living ingredients are showing their most surprising and relevant side. Kombucha, kefir, non-alcoholic beers with controlled fermentation, probiotic drinks: we are witnessing the dawn of a new generation of beverages, vibrant not only in flavor but also in substance. They are not just drinks—they are worlds in fermentation, where nature and technology collaborate to create something unprecedented. They ferment, they change, they interact with our bodies and (importantly) with our microbiota. If we really listen to them, they tell us of a future that is already here. A future that tastes alive, full of transformation.

### **Not just kombucha: the era of living drinks**

In the world of beverages, fermented products have long ceased to be a quirky niche found only in health food stores. Today, they fill entire shelves, they’re embraced by the mixology world, they win over those in search of new experiences and those simply aiming to feel better. Kombucha—a lightly sparkling drink obtained

by fermenting sweetened tea with a symbiotic colony of yeasts and bacteria—was the pioneer, but it's no longer alone.

Alongside it we now find water and milk kefir, switchel (a blend of vinegar, ginger, and sweetener), tepache (a Mexican drink made from fermented pineapple), ayran, and other ferments inspired by global traditions. Human creativity, after all, knows no bounds.

These drinks offer more than just flavor: they are living, dynamic experiences, often impossible to reproduce identically, and they give consumers a sense of authenticity. Some are naturally effervescent, others slightly acidic, but all carry a narrative of transformation and care.

And the market is responding: according to Future Market Insights, the global fermented beverage sector could surpass \$1 trillion by 2032.

### Technology that lets life live

What's behind a living beverage that reaches the shelf intact? Technology that has learned to be gentle. To keep beneficial microorganisms active, we must move away from aggressive traditional pasteurization and embrace more delicate processes.

Take HPP (High Pressure Processing), for example—a technique that uses extremely high pressure to eliminate pathogens without heat, preserving both flavor and nutritional properties.

Or controlled fermentations, which allow precise management of time, temperature, and microbial strains to obtain safe but living products.

There are also techniques like probiotic encapsulation, where beneficial microorganisms are enclosed in small protective spheres (made of natural materials) to improve survival throughout the supply chain.

Or low-intensity flash pasteurization, a brief heat treatment at moderate temperatures that protects good cultures. Finally, smart refrigeration systems automatically adjust storage conditions based on the product type, ensuring freshness and vitality.

In essence, new technologies don't sterilize—they protect. The result is a stable yet dynamic product, safe yet still capable of evolving. It's a delicate balance that requires advanced expertise and a coherent supply chain from production to distribution.





### **Living inside means sustainable outside**

Fermented drinks are not only alive—they're often sustainable. Many originate from a recovery mindset: fruit peels, vegetable scraps, agricultural by-products that, instead of becoming waste, serve as bases for new creations.

Fermentation, after all, is a natural preservation process that extends the life of raw materials without chemical preservatives.

These drinks also typically consume less energy than those produced through complex industrial processes and can be bottled in simpler, lighter, often recyclable packaging. The result is a product that fits perfectly within the circular economy, where nothing is wasted and everything transforms.

### **Alive inside, alive outside: the taste of vitality**

When we talk about living ingredients, we naturally think of the gut microbiota—a community of trillions of microorganisms inhabiting our intestines, influencing health, digestion, immunity, and even mood. Yes, the gut-brain connection isn't just a metaphor: it's a network of chemical and neurological signals that can affect perception, clarity, and emotional balance.

A balanced microbiota can help regulate hormones linked to stress and well-being, such as serotonin and dopamine.

Fermented drinks rich in probiotics and bioactive metabolites can therefore play an active role not just in physical health, but in emotional well-being too. It's not a miracle—it's biochemistry.

Drinking a living beverage also means nourishing that deep (and often neglected) part of ourselves.

It's not just about taste—it's a form of communication between who we are and what lives within us, a relationship renewed with every sip.

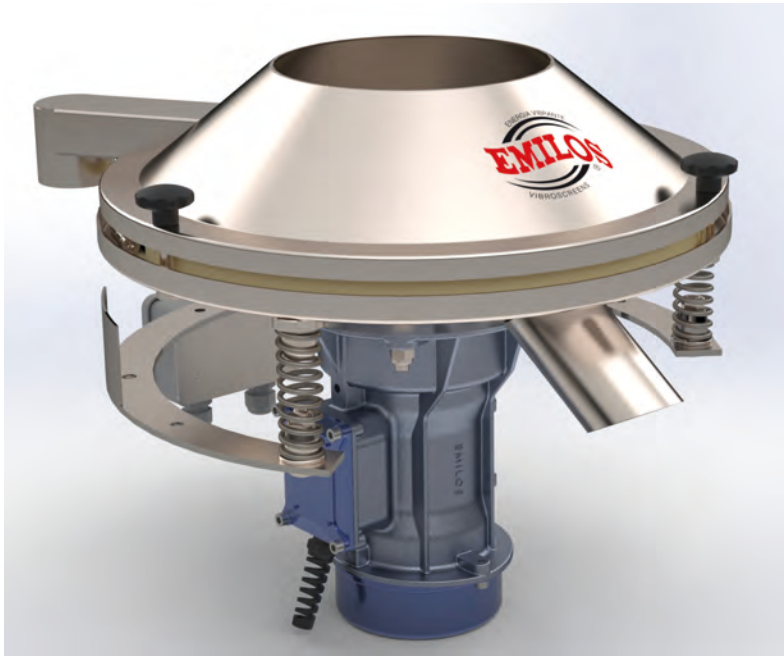
### **A toast to the future (already fermenting in the present)**

There's no need to wait for the future to drink the future. Living beverages are already here, ready to take an increasingly central place in consumers' habits. People love them because they tell a story, because they change over time, because they speak of care, nature, science, and flavor.

Ultimately, their vitality brings a simple yet powerful benefit to those who drink them: feeling good.



# EMILOS: leader in the production of vibrating screens



**T**he 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](http://www.emilos.eu)**



# MAKRO: modularity, flexibility. Always

**L**everaging 30 years of experience from its founders, Makro was born in 2009 and rapidly grew to become an international market leader.



Our mission is clear: to design cutting-edge labellers that withstand the tests of time, satisfy every customer's evolving production needs and offer maximum benefit and reliability. With a meticulous 'made-in-Italy' production, we combine technological, mechanical and electronic innovations with environmentally friendly production processes, based on energy

savings and knowing how to effectively implement a more sustainable economic development model.

We begin with a deep knowledge of every aspect of labelling and work with passion, professionalism, competence, and a commitment to always be near our customer for prompt service throughout the lifetime of your labeller.

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

The range includes labellers able to process from 1,500 to 50,000 bottles per hour, applying up to five labels per bottle and available in wet glue, hot melt, self-adhesive and combined versions.





For companies with limited production requirements, the MAK 01, MAK 02 and MAK 1 labellers provide speeds of up to 12,000 b/h with mechanical or electronic rotation of the bottle plates. With special applications and able to cope with production speeds of up to 50,000 b/h, the MAK 2, 3, 4, 5, 6, 7 and 8 labellers, on the other hand, satisfy the needs of medium to large companies. The range includes a high speed self-adhesive labeller with reel winders and non-stop system enabling production to continue at maximum speed even during reel changes and a combined labeller to apply the fiscal guarantee seal. Thanks to a special, patented paper delivery system, the MAK AHS2 self-adhesive labelling module responds to the need for faster, more precise machines. It guarantees a linear speed of 100 metres a minute at a label pitch of 20 mm.

For the high volume PET market, such as the water and soft drinks sector,

Makro Labelling has developed the MAK Roll Feed series of rotary labellers: The 6,000 b/h to 40,000 b/h production speed and use of wrap-round plastic labels on a reel with hot melt application guarantee maximum economic benefits in the production process.

The modularity of the machine also allows the roll feed unit to be replaced with a hot melt unit for pre-cut, wet glue or self-adhesive labels.

In common with the entire Makro range with the Vision Control system to verify the quality and correctness of the packaging and manage rejects: two new inspection systems - RAPTOR (Rapide to Orientate) and A.L.I.C.E. (Advanced Label Inspection and Control Environment), which guarantee high performance, less production rejects and the highest finished product quality.

### **Cleap (Concept Leap)**

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

Thanks to the rotation of the plates, it is the only linear labeller with centring which, in addition to high labelling accuracy and speed, also offers the advantage of not having to change format: within minutes, the operator is ready to start production again.

Its versatility and production flexibility make it ideal due to its small footprint. 🏠

[www.makrolabelling.com](http://www.makrolabelling.com)



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

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

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

## ENZYWINE L: daily efficiency and savings for wineries

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

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

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

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



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

## Other ENZYWINE products for comprehensive cleaning

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

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

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







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

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

### **BIOREM® 3G: Advanced Solution Against Biofilms**

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

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

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







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

### High-performance sanitizers for complete safety

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

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

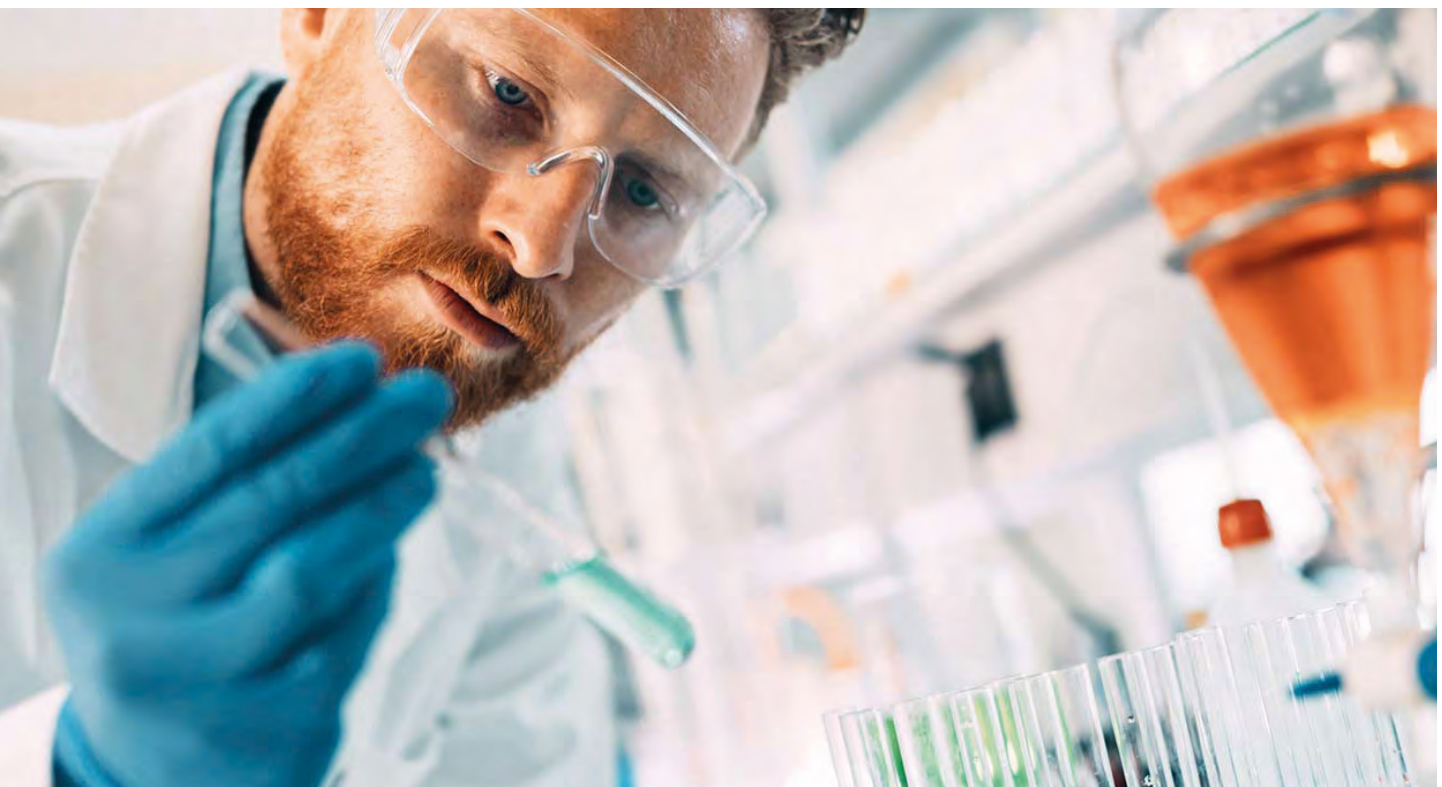
### Comprehensive and tailored technical service

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

move even the most resistant contaminants.

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

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





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

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

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

ner for Italian wineries looking to prioritize cleanliness and quality.

For more information about Piramide's solutions and to discover how its products can make a difference, visit [www.piramide-ambiente.it](http://www.piramide-ambiente.it) to learn more about their innovative approach to enological hygiene. 🏠



# Efficiency, sustainability, and wireless innovation: the future of motion control according to **MINI MOTOR SPA**

## *DBS Motors and Gearmotors: our flagship technology*

**B**rushless motors with integrated drives have become the benchmark for manufacturers of high-performance, high-tech machinery. Mini Motor's DBS series stands at the forefront of this trend, making motion control its defining feature. From torque output to logical functions, every aspect of the DBS can be tailored to the customer's needs without compromising the quality standards that define the Mini Motor brand. The concept of "all-in-one" defines the DBS line. In addition to delivering reliability and high-level performance, each motor and gearmotor is equipped with a 32-bit multi-turn absolute encoder for precise control

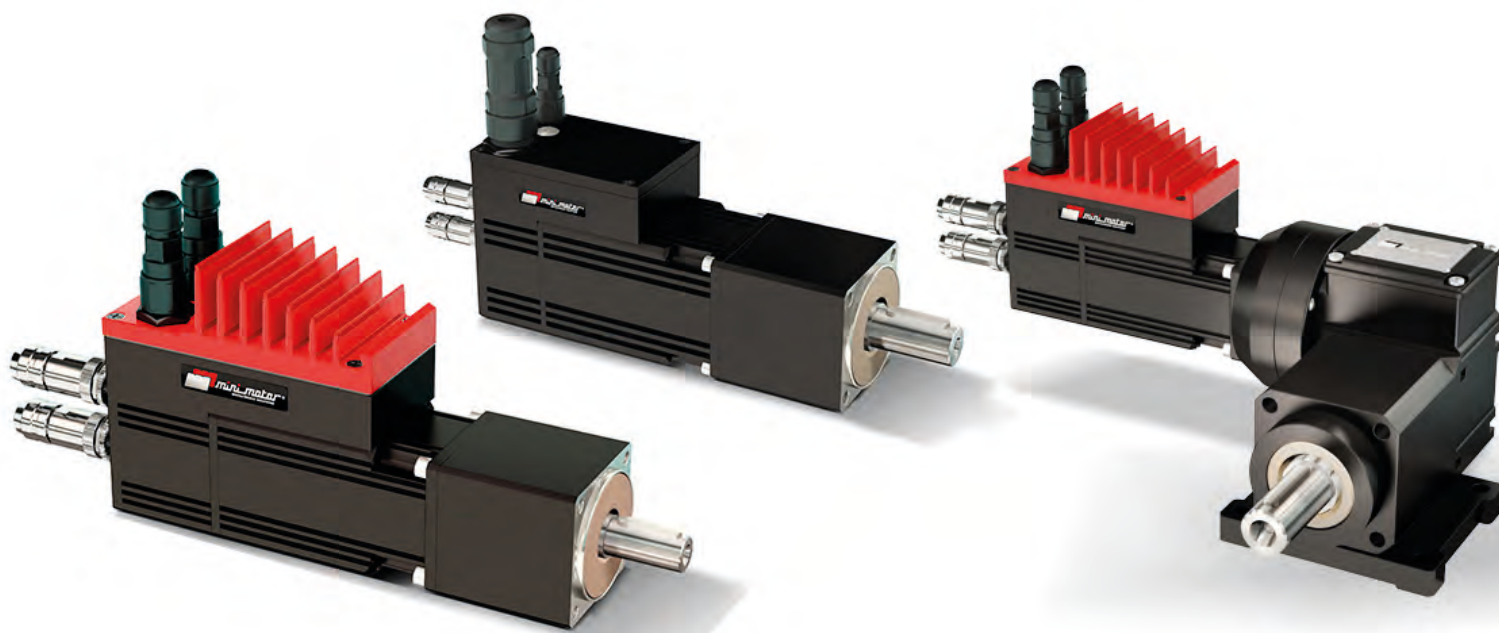
over positioning, homing, speed, and torque. Integration is built-in, with a fieldbus-ready architecture supporting all major industrial communication protocols including Ethernet/IP, EtherCAT, Modbus, CANopen, and Profinet.

### **DBS Power Meets Wireless Flexibility**

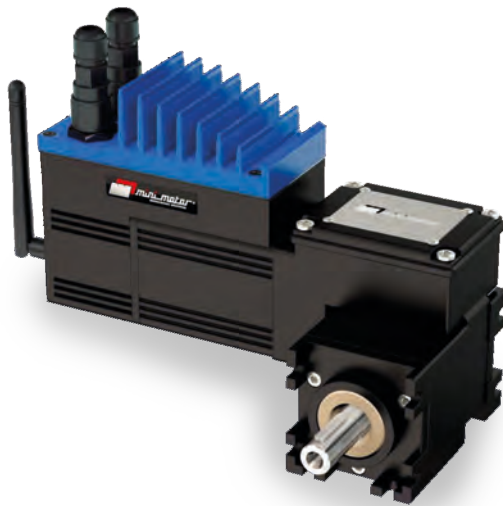
The next evolution in motion control is wireless and for Mini Motor, this trans-

lates to greater flexibility and faster deployment. At the heart of this innovation is Can Over Air 2.0, a proprietary fieldbus protocol enabling wireless communication between PLCs and motors via a dedicated Gateway.

With Can Over Air 2.0, servomotors can be controlled without the need for traditional communication cables. The Gateway connects to the PLC using in-







dustrial fieldbuses and transmits data wirelessly to multiple motors, supporting scalable and decentralized system architectures. Designed for robust performance, Can Over Air 2.0 supports Ethernet and CAN inputs, ensuring secure, low-interference communication-ideal for today's interconnected and automated industrial environments.

### Applications for Industry 5.0

Mini Motor's R&D strategy is grounded in maximizing performance, minimizing space requirements, and improving energy efficiency. In the framework of Industry 5.0, the DBS line is a foundational enabler for intelligent, adaptive, and human-centered production systems.

Native compatibility with leading industrial fieldbuses, combined with real-time diagnostics and wireless integration, makes the DBS series ideal for designing flexible, scalable, and reconfigurable systems.

With features such as integrated drives, functional safety (STO), energy optimization, and predictive maintenance readiness, DBS motors align perfectly with modern manufacturing demands-where sustainability, pervasive digitalization, and operator empowerment are no longer optional, but essential. 🏠

[www.minimotor.com](http://www.minimotor.com)

# NELDEN INDUSTRY: an italian hybrid between craftsmanship and high automation

**T**he ability to provide customized solutions is one of the hallmarks of Nelden Industry, manufacturer of bottling and canning systems based in Pavia. Founded in 2002 in Retorbido, the company quickly expanded, supplying complete filling and packaging lines for glass, PET bottles and cans.

Today exports represent up to 95% of turnover, with strong growth especially in canning and glass filling. "We are a hybrid between tailor-made craftsmanship and high automation," explains sales manager Silviu Goreanu.

Flexibility, specialization in beverages and a family-owned management are the main strengths that allow the company to build lasting customer relations.

## Canning technology: Urano Cans

Nelden developed the "Urano Cans" series, an electro-volumetric isobaric filler handling cans from 120 ml to 1



liter, with outputs up to 80,000 cans/hour. Key features include PED-certified isobaric tanks, compatibility with different seamers, volumetric valves based on mass or magnetic flow meters, suitability for both still and carbonated products, hot filling options, and lower maintenance thanks to fillers without lifting cylinders.

All canning monoblocks are available in "Ultra Clean" configuration

with inclined stainless steel frames, total protections, HEPA filters and COP sanitization systems.

The latest achievement is a high-speed model reaching 60,000 cans/hour with 500 ml cans coupled with an 8-head seamer synchronized by electronic axis.

## Glass & PET: Giove and Urano series

Besides cans, Nelden offers filling monoblocks for glass and PET bottles, with speeds from 1,500 to 50,000 bph. Machines can be supplied as complete monoblocks (rinsers, fillers, cappers) or as stand-alone fillers. Features include hot filling with product recirculation, easy maintenance and Ultra clean environment. Bottle handling is optimized through quick-change format parts or neck-handling systems for PET, minimizing adjustments.

**The Giove series** is designed for still and low-carbonated products, handling bottles from mignon up to





# THE BOTTLING REVOLUTION.



**FOR PET, GLASS &  
CANS**



**NELDEN INDUSTRY**



**NELDEN INDUSTRY OFFICIAL**



**NELDEN\_INDUSTRY \_  
BOTTLING\_LINES**



NELDEN INDUSTRY SRL  
Via Voghera 52, 27050 Retorbido (PV) Italy  
Tel. 0383/99049  
e-mail : [nelden@neldenindustry.it](mailto:nelden@neldenindustry.it)  
Website: [www.neldenindustry.it](http://www.neldenindustry.it)

**N**  
**NELDEN**



20+ liters of volume. Available technologies include mechanical gravity filling valves, electrogravimetric valves and volumetric or net weight filling valves based on flow meters or weighing cells.

The **Urano series** focuses on carbonated products, featuring PED-certified isobaric tanks and both mechanical or electropneumatic valves. The latter allow flexible filling sequences and recipe storage via PLC, while their volumetric version ensure high filling accuracy of PET bottles.

### Mobile filling lines

A niche specialty is represented by mobile filling lines, where compact Nelden fillers are integrated into containers or truck trailers. These units, operable by just two people, are widely used in the beverages industry to provide flexible bottling services to small producers.

### Conclusion

Nelden Industry is today recognized for complete bottling and packaging lines combining premium packaging, space optimization and reliable service.

"Our solutions reduce waste, enable fast remote troubleshooting And upgrades implementation even years after installation," concludes Jury Fagioli, in charge of sales engineering.

**The company is ready to showcase its innovations and strengthen partnerships at Drinktec 2025 in Munich.** 🏢

[www.neldenindustry.it](http://www.neldenindustry.it)







*general system pack*

**+39 0445 576 285**

info@gsp.it - [www.gsp.it](http://www.gsp.it)

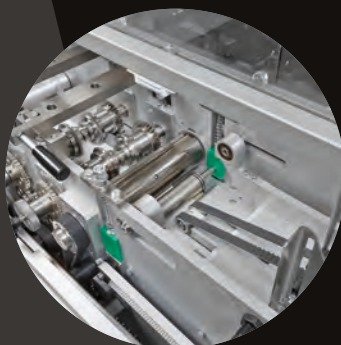
Via Lago di Albano, 82

36015 Schio (VI) Italy

# ENGINEERED FOR EXCELLENCE



GSP 55 S BB  
electronic inverted  
flow pack wrapper



HIGH-SPEED  
PACKAGING LINE

**TECNO****PACK**  
GROUP



# 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

### **T**he 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. 🏛️

**Tecno Pack**  
PACKAGING MACHINES

**IFP**  
PACKAGING

**SP**  
general system pack

**Skilled®**  
Group  
Think. Make. Move!



**FOOD**  
processing

## “THE FUTURE OF PACKAGING: AMBITIOUS GOALS FOR A SUSTAINABLE PLANET”

Every day, distributors, branded companies, industrial enterprises, and the packaging sector work tirelessly to achieve their packaging goals.

**A**mong these, climate targets are particularly ambitious and need to be met in a very short time. The challenge is considerable, but the industry is determined to turn this necessity into an opportunity to innovate and improve.

In recent years, awareness of the environmental impact of packaging has grown exponentially. Consumers are increasingly attentive to sustainable choices, and companies must respond to these new needs with innova-



by the editorial staff



All images: freepik.com



## latest news

tive solutions. The European Union, for example, has established that by 2030 all packaging must be reusable or recyclable in an economically sustainable way. This directive has pushed many companies to review their production processes and invest in research and development.

One of the most promising approaches is the use of biodegradable and compostable materials.

These materials, derived from renewable sources, can naturally degrade without leaving harmful residues in the environment. However, their large-scale production still presents several challenges, including high costs and the need for adequate infrastructure for composting management. Despite this, many companies are successfully experimenting with new materials, demonstra-

ting that a transition to more eco-friendly packaging is possible.

Another crucial aspect is the reduction of plastic use. Plastic, although a versatile and convenient material, is one of the main contributors to environmental pollution. Microplastics, in particular, pose a significant threat to marine ecosystems and human health.

To address this issue, many companies are reducing the weight of plastic packaging and seeking more sustainable alternatives such as glass, metal, and paper.

Technological innovation plays a fundamental role in this process. For example, the adoption of advanced printing technologies allows for waste reduction and improved production efficiency. Additionally, the use of



## latest news

smart sensors in packaging can help monitor the quality and freshness of products, thereby reducing food waste.

Collaboration among various stakeholders is essential to achieve climate goals. Companies must work closely with material suppliers, governments, and non-governmental organizations to develop sustainable solutions that are economically advantageous and accepted by consumers.

Circular economy initiatives, which promote the reuse and recycling of materials, provide a concrete example of how collaboration can lead to positive results.

Furthermore, consumer education and awareness are crucial. Companies need to transparently communica-

te their sustainability efforts and engage consumers in the process. Awareness campaigns and incentivized recycling programs can help create a culture of sustainability that goes beyond the mere act of purchasing.

The packaging sector is facing a historic challenge. Climate goals are ambitious, but they also represent a unique opportunity to innovate and transform the industry.

With the commitment and collaboration of all stakeholders involved, it is possible to create a future where packaging is sustainable, safe, and convenient for all. The packaging industry can not only significantly contribute to the fight against climate change but also become a model of sustainability for other industrial sectors.





**THE  
RIGHT  
DRESS  
FOR YOUR  
PRODUCT**



## MULTIFORMAT PACKAGING MACHINE



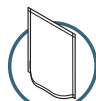
Pillow bag



Square bottom 4S  
lateral seal



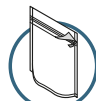
Square bottom 4S  
central seal



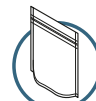
Doypack®  
top seal



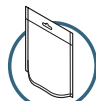
Doypack®  
sealed  
top flap



Doypack®  
sealed top flap  
with adhesive tape



Doypack®  
top seal and  
reclosable zip



Doypack®  
top seal with  
eurohole

**See you at Interpack 2026 – Düsseldorf**

# 50 Years of innovation and excellence: MARTINI packaging solutions

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

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

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

**MARTINI**<sup>®</sup>  
weighing and packaging solutions

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

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

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

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

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

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







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

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

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

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

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

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

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

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

More about at  
**[www.martinisrl.com](http://www.martinisrl.com)**



Watch  
the **INTERVIEW** at  
**GULFOOD  
MANUFACTURING!**

# Space, speed and simplicity: the ultimate solution for secondary packaging

*Cama Group develops a multi-machine replacement programme that will see competitor's overly complicated machines replaced by state-of-the-art, quick-changeover packaging technology*

**U**ptime is one of the most important metrics a packaging technology OEM can offer. With operational equipment effectiveness (OEE) maximised, end-user customers can get the best possible return on investment thanks to high levels of high efficiency throughput, with minimal interruptions.

Maximum uptime is a primary feature of machines developed by the Cama Group, even those designed to handle multiple product sizes and counts.

Through clever design and highly flexible architectures, the Italian packaging technology expert can completely remove some changeover routines, and for those that are unavoidable

complexity and time are kept to an absolute minimum thanks toolless fasteners, RFID-coded parts and intuitive AR/VR interfaces, which create unambiguous easy-to-follow instructions.







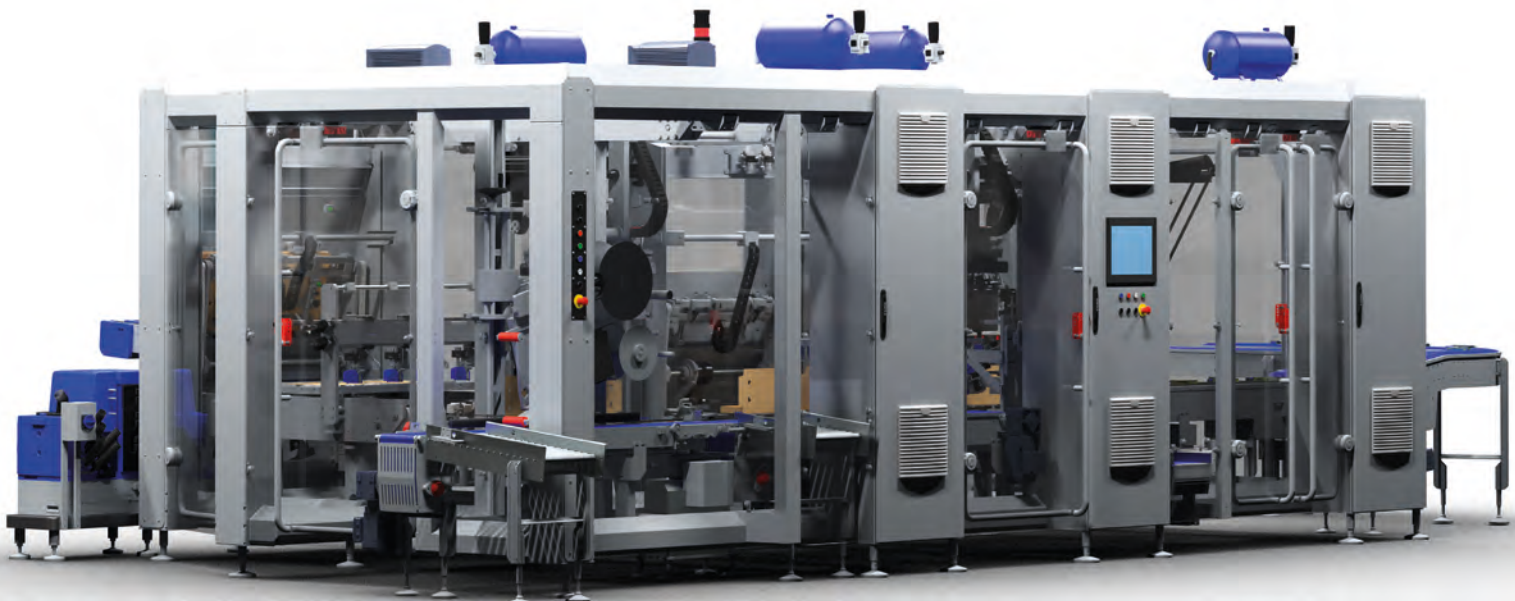
This capability was recently highlighted in a packaging solution developed to package four different sizes of bakery products, in seven different packaging counts, Cama's technology is replacing older packaging machines from a competitor that are overly complex, inefficient to changeover and demand a lot of maintenance.

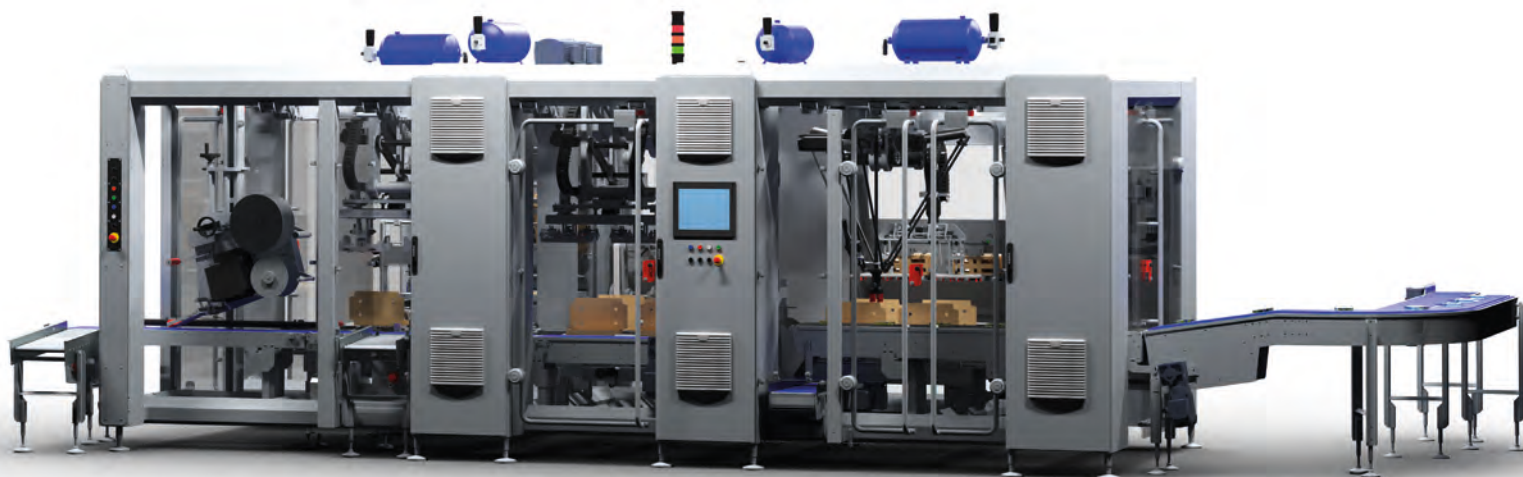
"The contract is to replace all 15 machines," explains Davide Di Lorenzo, Sales Engineer Manager at Cama Group.

"We are confident that the initial designs are as close to spec as we can get them, but we have built a framework into the contract where we will

regularly liaise with the customer to ascertain if any improvements can be made for the next batch of machines.

Our highly flexible automation, robotics, and mechanical architecture means we can keep our designs and their method of operation highly agile."





In operation products are oriented by lineside personal on an infeed conveyor.

A vision system is used to ascertain locations before delta robots – developed in house by Cama specifically for packaging operations – pick them and place them into boxes, which are formed in pairs and placed into a rotary phasing unit.

All boxes receive a leaflet, which is put in place using a directional inserter and, depending on the product size and count, an interlayer is also inserted for extra protection between layers.

Once filled, the boxes are sealed, weighed and labelled before being checked with an advanced vision system.

The only changeover required between batches is for the forming and closing system. This is in stark contrast to the machines they are replacing, where virtually every module had to be replaced when the size or product count was changed.

“Our machines have also been designed to offer maximum accessibility,”

explains Di Lorenzo, “so changeovers and scheduled maintenance are as easy as possible.

This openness is even more impressive when you consider the real estate we had to work with. The production floor is very tight on space, but we were able to create a machine just 7.5 m long (9 m with infeed conveyor).

This compact design is due to the flexibility of our modular sections where we can fit six operations into three modules, which, when combined with a rotary box phaser keeps size to an absolute minimum.”

Compared to the machines they are replacing the Cama technology makes effective use of more modern technology and does so without complicating operator interactions and operations.

“The customer had realised that its existing machines were overly complicated and, if anything, too articulated, and they required far too much time and effort for changeovers between batches,” Di Lorenzo adds. “Although our machines are technologically more capable, our incorporation of RFID, AR and VR systems

means that what little changeover and maintenance steps there are, can all be achieved much more easily and quickly.

Aside from the technology angle, the customer had also created a very strong relationship with Cama”

This is another example of Cama’s forward-thinking approach to packaging technology.

By understanding its customers’ pain points and then designing simple and fast ways to overcome them, Cama has developed yet another solution that set the pace in terms of operability, real estate use, ease of use/access and throughput. 🏛️

**[www.camagroup.com](http://www.camagroup.com)**



# Technology inspired by human talent



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



[www.camagroup.com](http://www.camagroup.com) - [sales@camagroup.com](mailto:sales@camagroup.com)



September 29 - October 1, 2025  
Las Vegas Convention Center  
Las Vegas, Nevada USA  
**WEST HALL — W-3452**

# TOMOLPACK SRL: protecting value through innovation and expertise

In today's industrial landscape, where the protection of sensitive goods is increasingly strategic, protecting means creating value. Tomolpack Srl operates with a clear mission: to develop tailor-made solutions for the safe transport and storage of delicate items by offering high-performance technical materials, designed and manufactured with care, precision, and deep expertise.

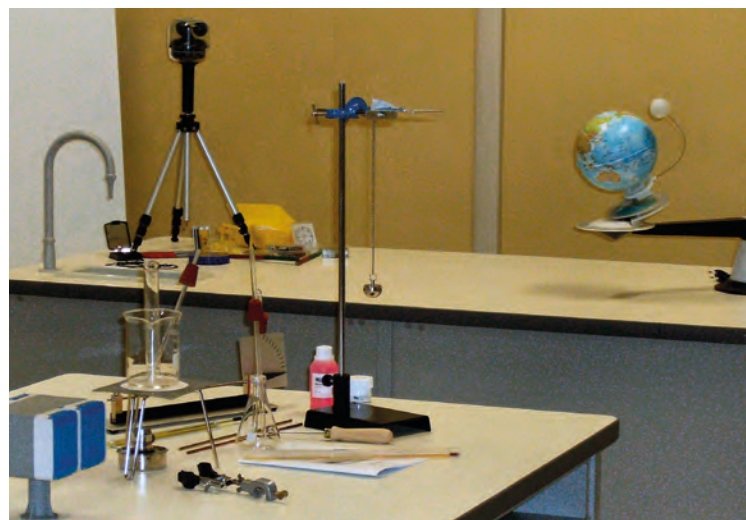
Founded with a strong focus on innovation, the company has become a trusted partner in highly specialized sectors such as aerospace, automotive, electronics, medical, and precision mechanics. Tomolpack designs customized packaging to shield goods from impact, humidity, vibrations, corrosion, and thermal variation.

At the core of its operations is the production and transformation of technical materials: barrier-laminated films, plastic film extrusion, VCI films and products, desiccants, and load stabilization and safety solutions. The goal is to deliver packaging that is high-per-

forming, lightweight, recyclable, and tailored to the specific needs of each customer, through a process that combines technical consulting, rapid prototyping, and collaborative design (co-design).

The company is structured to manage both small batches and large-scale production with the same level of attention and precision. But Tomolpack goes beyond packaging supply: it analyzes critical issues, evaluates logistics cycles, and proposes lighter, more sustainable, and easier-to-handle alternatives.

Thanks to a dynamic R&D department, the company constantly explores new materials and technologies to improve performance while reducing environmental impact.



Service is another key strength: fast response times, batch flexibility, continuous support, and the ability to adapt to complex production environments make Tomolpack much more than just a supplier.

While maintaining strong roots in Italy, Tomolpack has built an international commercial and logistics network, exporting its know-how and products across Europe and beyond.

Its reliability, quality, and ability to respond effectively to complex needs have made Tomolpack a trusted partner for multinationals, industrial groups, and high-tech companies that require the highest standards and meticulous supply chain management.

Tomolpack is not just a provider of materials, it is a strategic partner in industrial value protection. A true example of Italian excellence that continues to grow, innovate, and look toward the future.

## L'IMBALLO AD ARTE È IL NOSTRO MESTIERE

SICURO, IMPERMEABILE, ERMETICO, MATERIALI PROTETTIVI E ANTICORROSIVI.



TOMOLPACK S.R.L.  
20098 SAN GIULIANO MILANESE (MI)  
TEL. 029880334 - 0298280726  
info@tomolpack.it • www.tomolpack.it

[www.tomolpack.com](http://www.tomolpack.com)





# THE POWER OF SHRINK. WORLDWIDE.

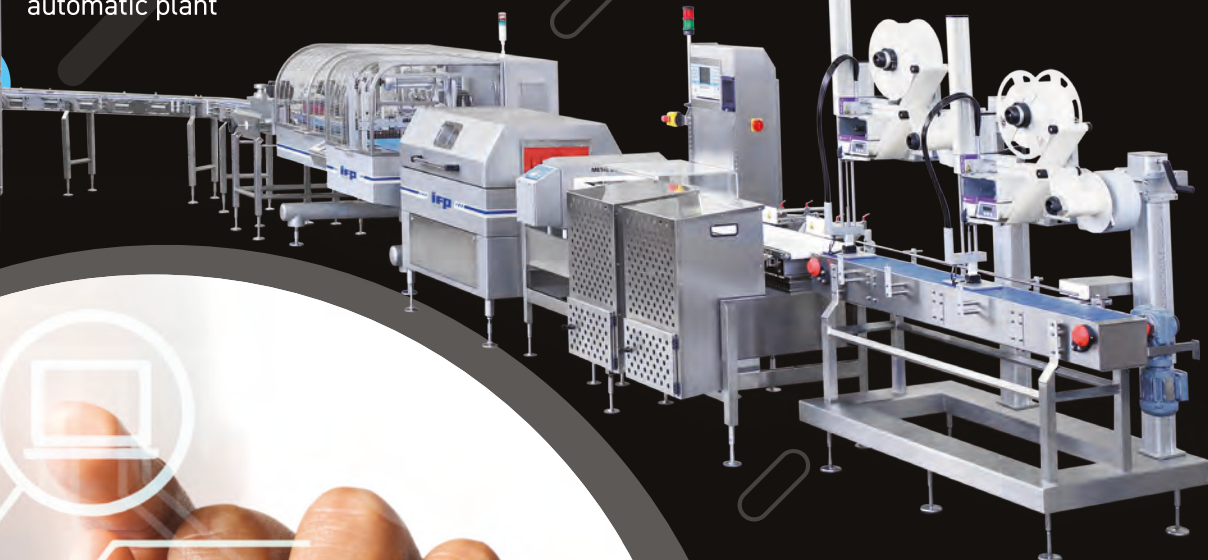


DIAMOND 500 BM + TF 40 20  
State-of-the-art shrink  
packaging technology

## TECNO**PACK** GROUP



IP67  
Stainless steel  
automatic plant



+39 0445 605 772

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

**ifp**  
PACKAGING

# VIMACOR: Italian excellence in packaging machinery manufacturing

**O**ur company boasts a long-standing tradition in the design and construction of packaging machinery, producing efficient, custom-made systems sold worldwide.



## Made in Italy excellence

- High-quality materials: we use top-grade materials to ensure robustness and long-lasting performance
- Technological innovation: cutting-edge solutions to optimize packaging processes
- Customization: each machine can be tailored to meet specific customer needs
- Functional design: with attention to aesthetics and practicality

## Application sectors

- Food: packaging of fresh, processed, and ready-to-eat food products
- Pharmaceutical: safe and hygienic packaging of pharmaceuticals and medical products

- Cosmetics: packaging of perfumes and cosmetic products
- Chemical: packaging of chemicals and detergents
- Industrial: packaging of various industrial products

Our shrink wrappers, skin-pack machines, and L-sealers are designed for low energy consumption and high efficiency:

- Energy savings: reducing environmental impact and improving cost-effectiveness
- Lower emissions: helping achieve more sustainable production
- Production efficiency: machines built to boost productivity

- Technological innovation: sustainable solutions for forward-looking industries

With reliable after-sales service, global support, and customer satisfaction at the core of our mission, VIMACOR continues to develop machines that are increasingly compact, cost-effective, and eco-friendly, including:

- Automatic L-sealer and side-sealer packaging lines
- Semi-automatic and large-format angular packaging lines
- Manual angular and hood machines

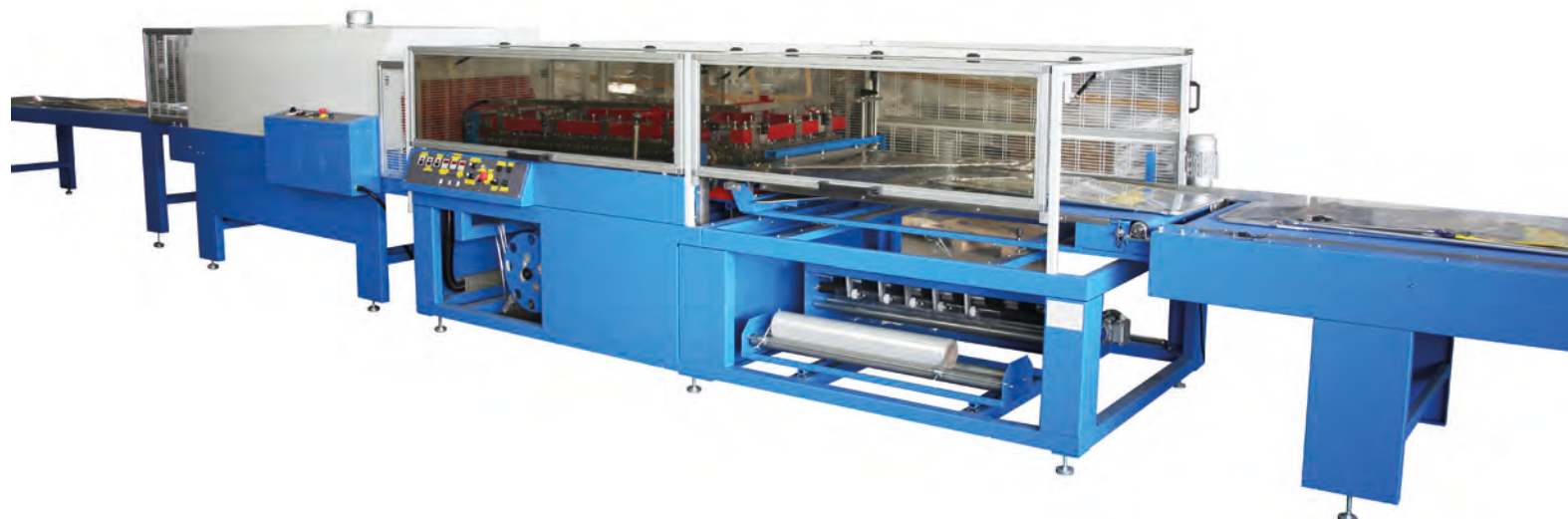






- Automatic shrink-wrapping lines, with front or 90° side infeed and carton inserter systems
- Semi-automatic and manual shrink-wrapping machines
- High-efficiency shrink tunnels
- Skin-pack and large-format skin-pack packaging lines
- Cutting die machines (cutters)
- Pallet wrappers
- End-of-line stackers and loaders
- Stainless steel packaging lines. 🏠

Visit our new website  
**[www.vimacor.it](http://www.vimacor.it)**



## The IMA Group at Pack Expo Las Vegas 2025

# Discover our innovations on show

Welcoming you to West Hall - Booth W-2144

**F**rom 29 September to 1 October, the IMA Group will join Pack Expo Las Vegas, the largest packaging and processing show of 2025. Pack Expo Las Vegas will be an opportunity to show the IMA Group's vision and innovations in the technological, digital and sustainable fields, and to explore them in a completely renewed and environmentally friendly stand.

Visitors will have the chance to meet the experts from the IMA Group, world leader in the design and manufacture of automatic processing and packaging machines, that will be presenting their latest technologies and developments.

Here are the machines and lines on show:

### IMA PHARMA

#### **SWIPE, labelling machine for vials, ampoules and cartridges: a natural gesture and a true natural for excellent labelling performance**

Nothing could be closer to the truth than this statement. This new labelling solution is a leap forward into tomorrow. Boasting speeds of up to 800 containers per minute, labelled with unrivalled accuracy, **SWIPE** is also the ultimate in terms of flexibility. The latest labelling machine from **IMA Life** applies labels to vials, cartridges and ampoules using a positive transport system for maximum precision. Modular and compact, the machine can be configured as an in-line solution or stand-alone. SWIPE also meets regulatory requirements according to GMP guidelines and is designed in

view of a complete Track & Trace process. Ergonomics and user-friendliness have taken on as much importance as performance with SWIPE. A balcony-style frame allows for side-mounted reel changes, and the support arm for the HMI and, when present, the vision system display can also be moved to facilitate operator access. Cleaning and maintenance operations are easily handled, and tool-free format changes enable swift operations keeping production agile and efficient. Whether you are using paper or plastic labels, and regardless of container type, SWIPE ensures accuracy and speed. Significant configuration freedom lets you opt for a simplified setup to optimise cost and layout efficiency. Adapting to your needs rather than

limiting your performance, SWIPE is swift, built for today and ready for tomorrow.

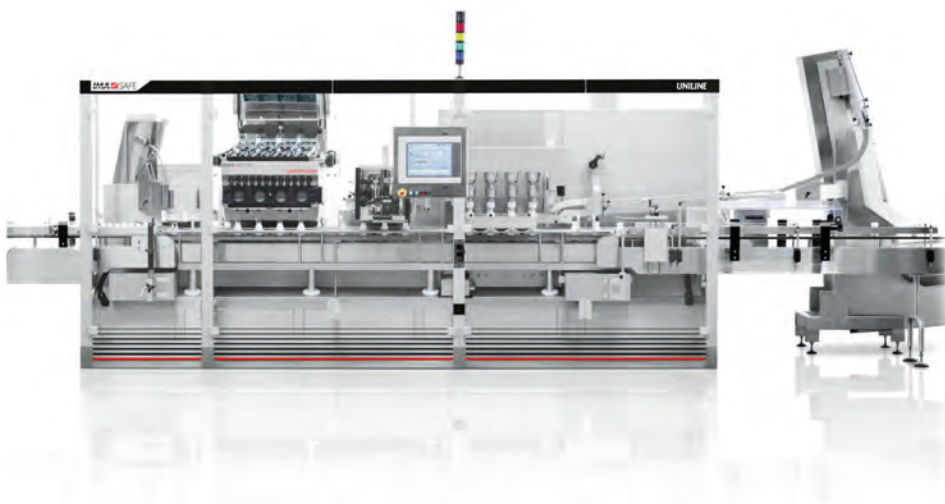
#### **UNILINE, fast track your counting system**

**UNILINE** is a conveying, filling and capping system that flexibly integrates the functions required to form a complete counting line: container loading, desiccant insertion, counting and filling, cotton insertion, capping, rejection.

Designed for maximum flexibility with no product or bottle change parts, UNILINE can be changed over very quickly and start up immediately at production speed for high OEE even when running small batches. The balcony design provides easy cleanabil-







ity and visibility with no hidden entrapment points. With UNILINE the highest level of count accuracy is granted by different counting technologies solutions available (Optical sensor and E.F.S. - Electronical field sensor) which are able to work also in difficult conditions.

#### **Complete, fast, easy to use: Comadis C1290 tube filler**

**C1290** is a major update of the successful "C1090", the benchmark model sold worldwide in many different applications, which has proved to offer enough flexibility to be used in various configurations. Available in different levels of automation along with the widest range of additional devices, to grant the "state of the art" of single nozzle technology.

Performance is combined to simplicity in change-over sequences and quick dismantling of contact parts.

#### **FOOD & DAIRY**

#### **IMA Delta Systems Road Runner and Eagle**

Fully automated row removal - **Road Runner** - and flow wrapping system - **Eagle** - manufactured in the United States and suitable for bars, cakes, pastries or other products that are delivered in an organized manner from process. The Road Runner is an advanced row removal system that ensures smooth, continuous product transfer to the packaging line. Designed for precision at

high speeds, it optimizes spacing and flow, reducing bottlenecks and boosting overall efficiency. Directly feeding into the Eagle Series flow wrapper, this high-performance platform can exceed 1,200 packs per minute. Engineered for 24/7 operation, the Eagle ensures consistent, high-quality wrapping with maximum reliability and minimal downtime.

#### **Vegatronic 6000 DZ - Continuous VFFS Vertical bagger**

High-speed continuous motion vertical bagger with fully automatic format change and unmatched pack style flexibility. The **IMA Ilapak Vegatronic 6000 DZ** is a continuous motion vertical bagger designed to deliver high-speed performance and exceptional pack style versatility. Ideal for demanding packaging environments, this model is engineered to run shredded cheese, pet food (including flakes, pellets, and accessories), confectionery and chocolate (as loose products), as well as snacks and biscuits. Its compact footprint, full-servo design, and automatic format changeover make it a flexible and efficient solution for producers seeking premium presentation and fast changeovers across a wide range of pack styles - including Doy, Quad seal,



Pillow, and 3-side seal bags, with or without zippers.

The Vegatronic 6000 DZ features interchangeable components with other Vegatronic 6000 models, including forming sets, jaws, belts, and consumables - reducing spare part inventory and lifecycle costs.

Its rotated jaw carriage, ideal for Doy Shark and 3SS formats, can be installed or removed with minimal effort thanks to a dedicated cart system. Whether starting with simple pillow packs or scaling up to premium reclosable pouches, the Vegatronic 6000 DZ offers a future-proof solution with unmatched flexibility and efficiency.

### Delta 3000

#### M.A.P. Flow wrapper

Flow wrapping machine with long dwell technology for hermetic sealing and M.A.P (Modified Atmosphere Packaging) applications.

The **IMA Ilapak Delta 3000** is a horizontal flow wrapping machine designed to meet the highest standards in hermetic sealing and Modified Atmosphere Packaging (M.A.P.). Equipped with long dwell sealing jaws and advanced PC control, it guarantees outstanding performance on a wide range of recyclable wrapping materials - even under high-speed production requirements.

Robust, reliable, and highly versatile, the Delta 3000 is ideal for products requiring extended shelf life such as, fresh and processed meat (sausages, minced meat, burgers), sliced or portioned cheese, bakery products in M.A.P. and ready meals. Its modular design allows easy integration into automated lines.

### IMA E-COMMERCE

The **IMA E-COMMERCE** division will showcase a **complete E-Fulfillment line in action**, from case forming to closing, together with its exclusive partner for North America IPG - Intertape Polymer Group.



Experience the **E-CO Flex XL Forming** up close: a case erector designed to handle multi-size FEFCO 201 and FEFCO 200 cases, compatible with both single- and double-wall cardboard. This machine is tailor-made for the Intralogistics sector, where box dimensions are significantly larger than those typically used in E-Commerce fulfillment.

Don't miss the **E-CO Flex SealMatic**: a fully automatic, random case closer engineered for FEFCO 201 and SIOC containers. It features an automatic bypass and applies sustainable water-activated (WAT) tape, processing up to 20 boxes per minute. 🏢

**Visit:**  
**[www.ima.it](http://www.ima.it)**





# VERIMEC: tinplate packaging solutions

**V**ERIMEC has been active in Italy since 1985 and is part of the MASSILLY Group, a European leader in tinplate packaging, particularly twist-off caps. Thanks to its close synergy with the French parent company, the Abbiategrasso-based firm (near Milan) offers a unique and comprehensive service for the packaging of glass and tinplate containers for the food industry.

Verimec provides expert support in selecting the most suitable jar based on design and capacity, the appropriate cap, the adhesive compound depending on the thermal process used (pasteurization or sterilization), the customization or lithography of the cap, the most suitable capping machine for current and future production needs, and vacuum inspection systems to verify sealing precision.

The Verimec technical team is always available to support users of twist-off caps, helping analyze and resolve all aspects of food packaging in glass containers and optimizing the process for maximum performance.

Massilly Group is the European leader in tinplate packaging and operates production sites worldwide, manufacturing cans for preserves, twist caps, aerosol containers, lithographed cans for general line, trays, and capping machines. Massilly Holding oversees production plants, service and sup-

port centers, and its entire global distribution network.

The quality of its production facilities is certified ISO 9001 and ISO 22000. Verimec offers all twist cap types from diameter 38 to 110. In addition to standard gold and white, its

warehouses are always stocked with green, gold with honeycomb pattern, gold/red, gingham, fruit designs, and safety caps with flip or button features in various colors.

Verimec also boasts an advanced graphic design center capable of producing high-quality mock-ups on paper, metal, or Cromalin in short lead times for new lithographic designs. Furthermore, its technical support center advises on the best sealing compound to use based on the thermal packaging process selected. 🏢

[www.verimec.it](http://www.verimec.it)

**Massilly**  **VERIMEC**  
ITALIA





# ERCOPAC: flexibility, innovation and sustainability in end-of-line automation

**E**rcopac, a company founded in 2022 in Scandiano (Reggio Emilia), operates in the automation and packaging industry and stands out for its flexibility, innovation, and sustainable approach.

Despite economic and geopolitical challenges, the company has quickly established a solid market presence by focusing on robotic end-of-line and intralogistics solutions for the food, beverage, and tissue industries. Its product portfolio includes:

- Robotic palletizing systems
- Robotic and traditional stretch wrapping systems
- Robotic empty pallet handling and control systems
- Robotic labeling systems
- Robotic depalletizing systems





## Services

A complete package for consistent and lasting performance. With Ercopac, service does not end: it **continues, evolves** and **grows** with the plant.



### H24 ASSISTANCE

Support with remote assistance (EWON), structured ticketing and rapid intervention. Remote video monitoring directly on the machine (SMART EYE system).



### MAINTENANCE

Targeted inspection visits scheduled in the first year of life on grippers and wrapping heads. Functional and movement checks are conducted at each visit to keep the machine always at full capacity. Standard spare parts package for immediate replacement when needed.



### TRAINING

Technical training for operators, maintainers, and line managers.



### SPARE PARTS

Structured and digital parts management, also accessible via QR code directly from the machine panel.



### REVAMPING & RELOCATION

Upgrades, electro-mechanical modifications and improvements to existing machines.

All solutions are designed and developed in-house, leveraging a unique combination of hands-on experience built over the past twenty years and a young, highly skilled team. In addition to supplying machines, Ercopac offers a wide range of customized services, from routine maintenance to complete revamping.

Since 2024, the company has been ISO 9001 and 14001 certified, a clear sign of its commitment to environmental responsibility and stakeholder satisfaction.

### Innovation and new technologies

At IPACK-IMA, Ercopac will unveil major technological advancements, including the integration of delta robots into palletizing systems for managing loads of up to 50 kg, aimed at improving performance and efficiency. New patents will also be revealed, targeting pallet stability optimization and

real-time monitoring, along with developments in the company's intralogistics portfolio.

### International expansion

Ercopac is actively expanding into foreign markets, with partnerships and systems already installed in Europe, the Middle East, and the Americas, and plans underway for a new branch in South America. Strategic collaborations with local companies are key to ensuring top-quality service wherever customers operate.

### Sustainability and digitalization

Sustainability and digital transformation are core pillars of Ercopac's

growth strategy. The company has developed patented technologies for using recycled film and more efficient wrapping systems, achieving up to 30% material savings.

It is also exploring artificial intelligence to enhance its intralogistics solutions, with a vision to deliver groundbreaking AGV and LGV systems.

Driven by innovation, global vision, and a strong commitment to sustainability, Ercopac is emerging as a leading player in the automation and packaging landscape. 🏢

**Visit:**  
**[www.ercopac.com](http://www.ercopac.com)**

**ercopac**  
PACKAGING SOLUTIONS

# FLOW PACK, pouches, cups, capsules and doypacks: every food product has its ideal packaging

**T**he food packaging industry is constantly seeking innovative solutions that offer consumers safe and user-friendly formats, capable of preserving product texture and flavor over time, using sustainable materials, and meeting the demands of a highly competitive and diverse market.

Today, a wide variety of packaging formats are available to ensure optimal performance in terms of safety, ease of transport, preservation, and convenience.

These solutions are particularly valued for single-serve portions and multi-pack presentations of loose or bulk products.

## Among the most popular food packaging types are:

- **Flow packs:** versatile and durable, these flexible packages are made from plastic films, sometimes laminated with aluminum, which wrap the product and are heat-sealed. Ideal for dry goods like snacks, bars, biscuits, and dried fruit, flow packs can also be customized with zippers or adhesive labels for added convenience.
- **Pouches:** flexible and practical, pouches are made of heat-sealed plastic films and are especially suited for liquids and semi-liquids such as fruit juices, yogurt, and baby food. A plastic cap can be integrated for easy consumption and resealing, making them ideal for on-the-go use.
- **Doypacks:** a variant of the pouch, the doypack features a flat bottom that allows the product to stand upright. This design, combined with its lightweight and compact format, makes it ideal for cereals, legumes, and snacks.
- **Capsules:** designed to protect sensitive products such as coffee and other soluble items from humidity and oxygen, capsules are made from rigid materials such as plastic, aluminum, or biodegradable com-







pounds. Their airtight seal preserves freshness and aroma.

- **Cups:** rigid containers perfect for liquid or ready-to-eat products such as yogurt, soups, and desserts. Made from plastic, cardboard, or compostable materials, cups can be sealed with films or lids, offering practicality and product safety.

However, careful and customized design is essential, ensuring that packaging choices align with both product safety requirements and the efficiency of automated packaging lines.

With extensive experience in food packaging, GPI GROUP provides

tailored consulting services to help each client identify the most suitable packaging type and industrial automation solutions for their unique production needs. 🏢

**Visit:**  
[www.gpigroup.eu](http://www.gpigroup.eu)

All of these packaging types offer broad customization options and can be produced in a wide range of shapes and sizes to meet the specific needs of food manufacturers.



# Where tradition meets the future: PREO unveils the new Vela series

**A**s it approaches the prestigious milestone of 90 years in business, PREO introduces its latest innovation to the market: the Vela series of hot melt applicators. A blend of innovative design, modularity, sustainability, compatibility, and advanced interconnectivity makes Vela the ideal choice for companies seeking state-of-the-art adhesive solutions.

With Vela, PREO reaffirms its leadership in the adhesive application market by offering high-quality technological tools that meet the most demanding expectations. The new line supports industrial innovation and growth, promotes sustainable practi-

ces, and ensures efficient integration with existing technologies.

## A legacy of innovation

PREO's history dates back to 1938, when Antonio Preo founded Officine Meccaniche PREO, specializing in precision instruments and measuring tools. Thanks to the hard work of its early years, by the 1960s the company had expanded and become a European reference in the production of high-precision components for various industries, including medical, optical, aerospace, and defense.

By the late 1980s, PREO leveraged its extensive experience and technical know-how to specialize in the design,

manufacturing, and sales of hot melt adhesive systems, with the goal of becoming one of the world's leading producers.

Within a few years, PREO had firmly established itself internationally, drawing from its aerospace heritage and continuous R&D efforts—to deliver highly reliable and innovative products. The company earned global recognition not only for its standard machines but also for its ability to design and engineer customized systems and solutions.

Located just outside Milan, PREO operates on a 4,000 m<sup>2</sup> site divided into two large buildings. In recent years,







the company has significantly expanded its production and global presence through acquisitions and international partnerships.

Recent milestones include record-breaking growth in both revenue and exports. For the first time, PREO surpassed 1,000 systems sold and installed in a single year, underscoring its status as one of the world's most reliable and respected adhesive system manufacturers.

### A hallmark of Italian excellence

PREO is a classic example of a highly specialized Italian SME, ISO 9001 certified, equipped with a team of qualified technicians and a cutting-edge machinery fleet.

The company has developed a robust, entirely Italian technical, commercial, and manufacturing structure in the hot melt adhesive machinery sector, further enhancing the global

reputation of Made in Italy. With a widespread sales network in Italy and distribution in over 50 countries, a winning commercial strategy, and an efficient sales and after-sales service, PREO is able to deliver optimal adhesive solutions across multiple industries: packaging, printing, bottling, automotive, paper converting, textiles, pharmaceuticals, and many more. 🏭

**[www.preo.it](http://www.preo.it)**



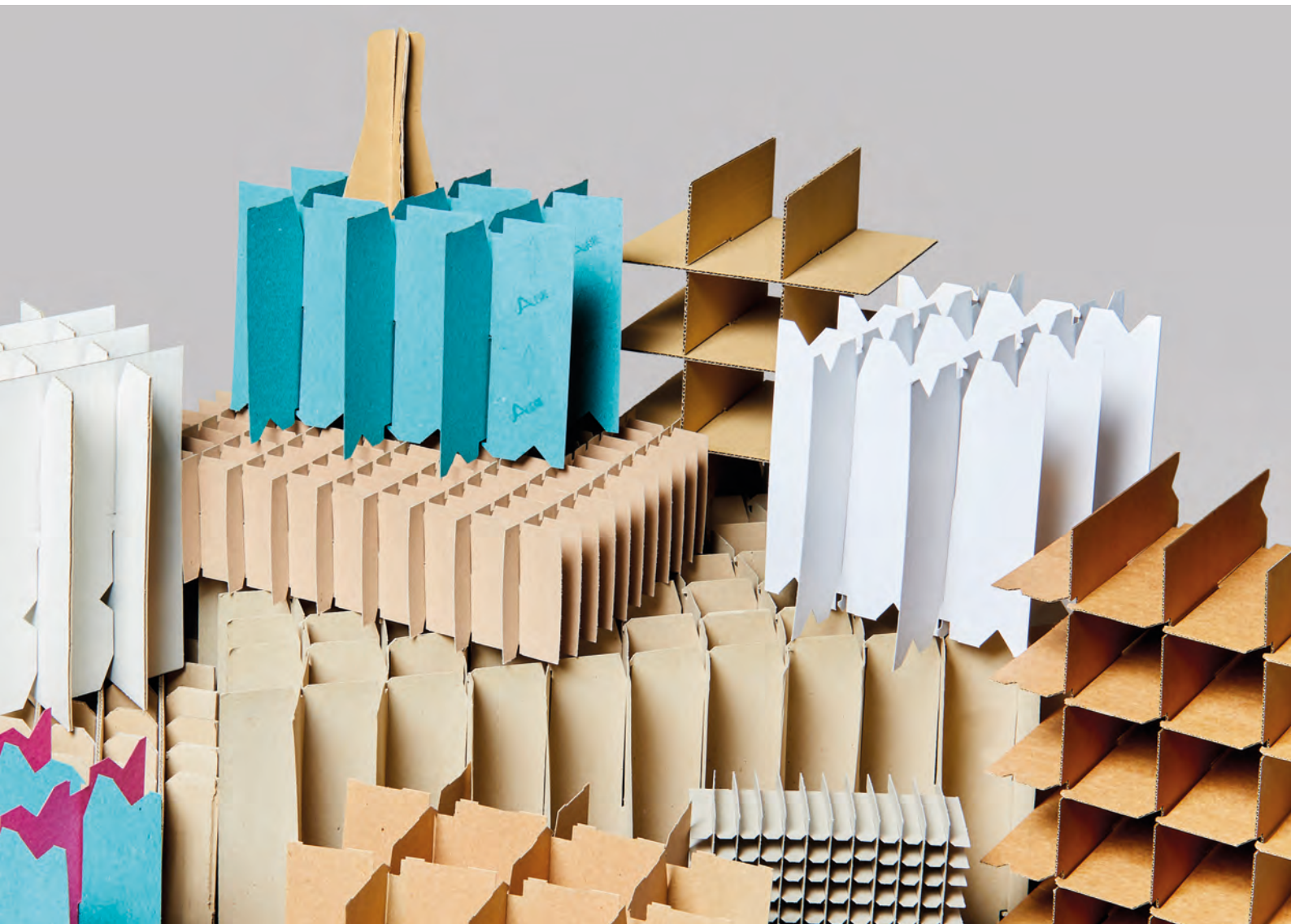
# Protecting your products SINCE 1991

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

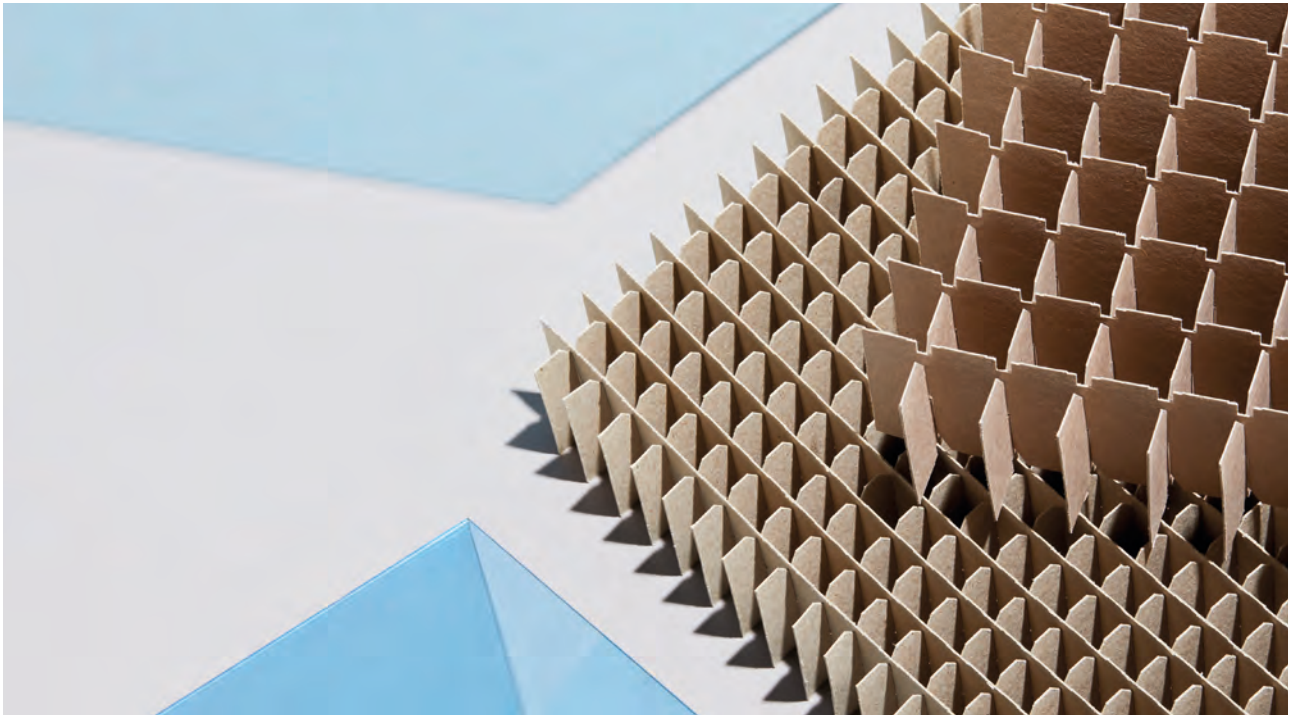
From that moment, the three pioneers made investments and innovations to

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

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







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

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

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

**[www.alveare.com](http://www.alveare.com)**



# One-stop solution to tackle skill shortages

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

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

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





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

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

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

### **Single-source solution: technical support for process optimisation**

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

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

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



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

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

[www.crespeldeitersgroup.com](http://www.crespeldeitersgroup.com)

Part of Crespel & Deiters Group



# FIORINI INTERNATIONAL: the partner for sustainable paper packaging solutions

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

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

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

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

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

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

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

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

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

**[www.fiorinint.com](http://www.fiorinint.com)**



**FIORINI INTERNATIONAL**

**PAPER SUSTAINABLE**  
*packaging*














# AMC, Burrata from milk to packaging

**B**urrata is a prime example of Italian gastronomic excellence that, in recent years, has rapidly become one of the most popular dairy products in the world. Thanks to its versatility and quality, it has reached an increasingly wide audience, confirming Italy's leadership in the global dairy sector.

Many Italian companies have chosen to invest in technologies for the production of this fresh cheese.

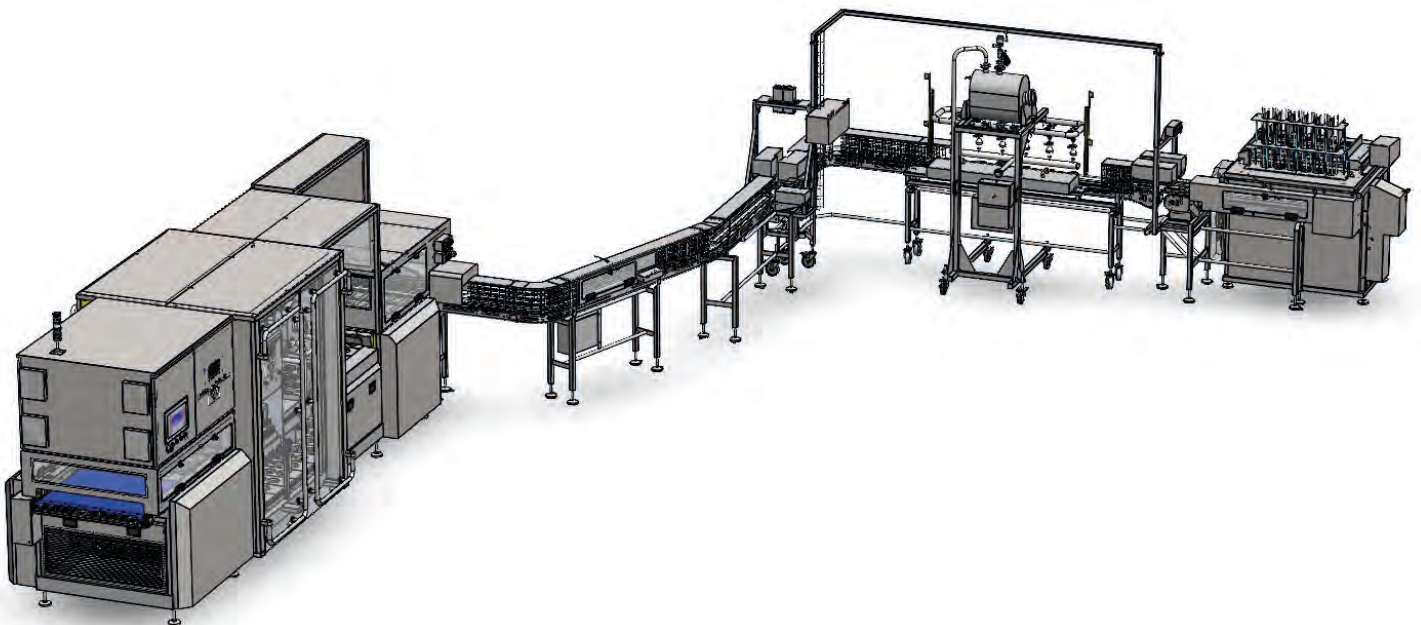
However, due to its delicate nature, burrata has traditionally suffered from a limited shelf life, making long-distance exports and large-scale retail distribution difficult. This limitation is largely due to production phases that still rely on manual handling.

AMC, a company long dedicated to developing cutting-edge solutions for the dairy industry, has designed

and patented a fully automated system for the transport and packaging of burrata, entirely free from human contact.

Adaptable to any shape and weight, the system guarantees maximum product quality, extended shelf life, and a significant reduction in production costs. 🏢

For more information, contact us at  
**info@amcpackaging.com**  
**www.amcpackaging.com**



# INDUSTRIAL CYBER SECURITY: from optional to essential

In the context of industrial automation and digitalization, cyber security is no longer a secondary issue, nor an exclusive of corporate IT systems.

Protecting production infrastructure has become an integral part of plant design, operational management and regulatory compliance.

This represents a cultural and technical shift affecting every manufacturing sector.

Digital transformation has expanded the attack surface, exposing industrial systems to new threats.

In the past, cyber security was mainly associated with protecting corporate networks and data.

Today, vulnerabilities directly affect machines, sensors, programmable logic controllers (PLCs) and entire production lines.

The consequences of a cyberattack can include system shutdowns, disrupted processes and significant economic losses. Adding urgency to the adoption of industrial security solu-

tions is the evolving European regulatory framework.

The NIS2 directive, approved in October 2024 and set to be implemented in national regulations within two years, imposes stricter security standards for all organizations deemed essential.

Alongside this, the new Machinery Regulation and the Cyber Resilience Act extend responsibilities both to equipment manufacturers and end users.

In this scenario, risk can no longer be underestimated. It must be assessed and managed using appropriate tools, specific expertise, and shared governance.

Security must be integrated into plant architecture with solutions that can protect operational systems without compromising productivity.

This includes identifying vulnerabilities, segmenting networks, isolating critical devices and enforcing effective control policies.

Industrial cyber security has become

a discipline in its own right, requiring dedicated technical approaches and continuous updates in response to evolving threats.

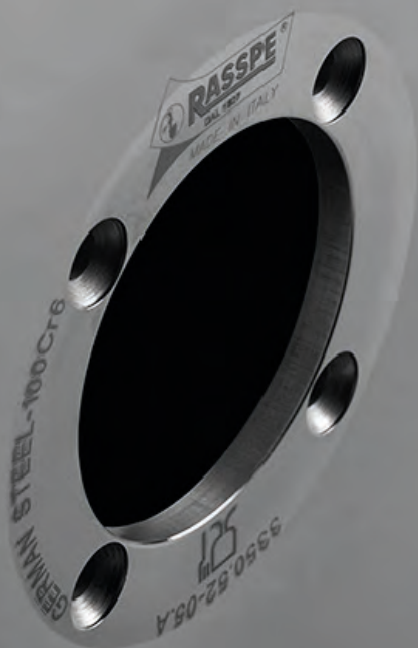
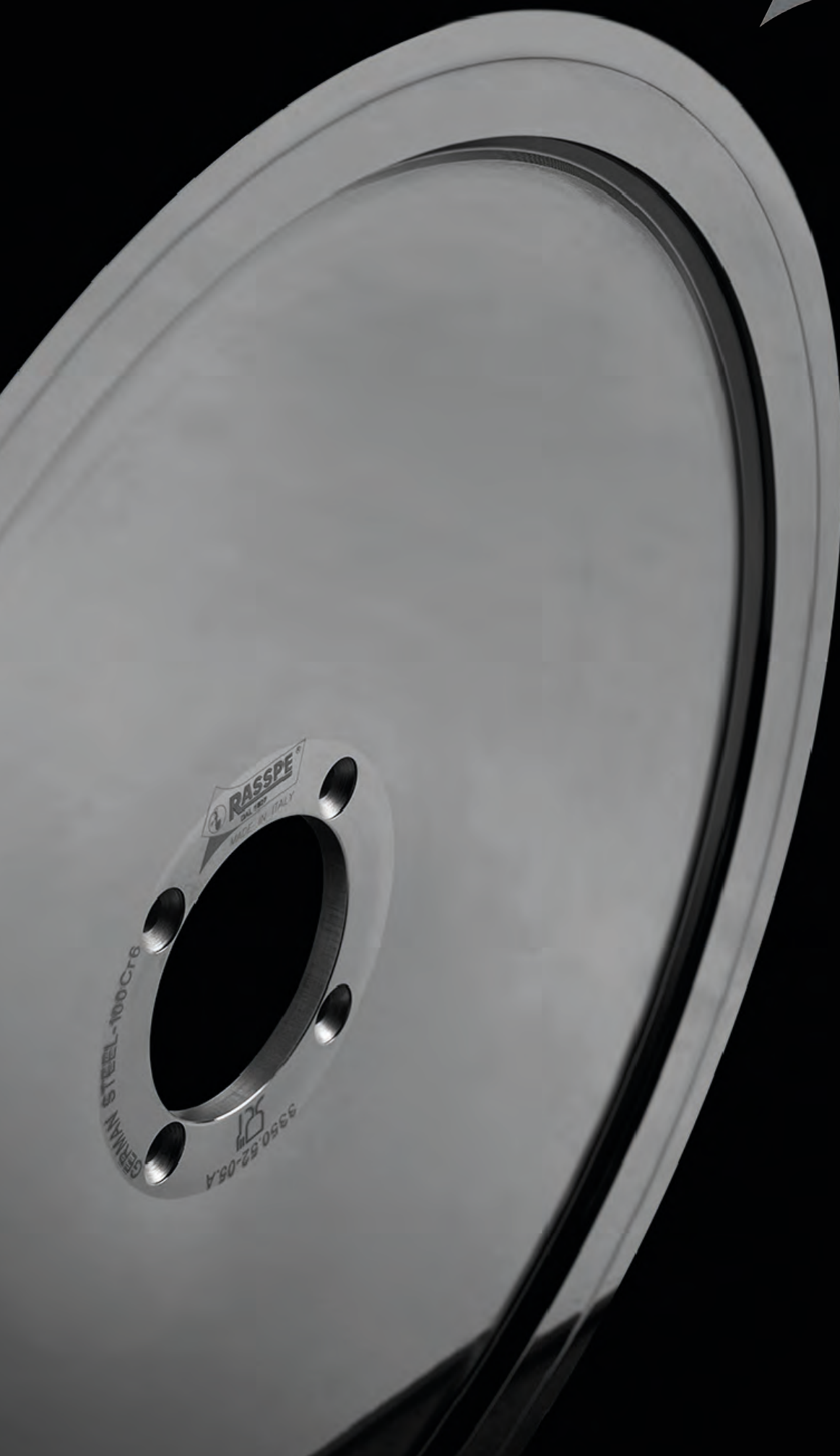
It is not a matter of installing a simple antivirus or generic firewall, but of deploying tailored solutions for operational environments, solutions compatible with the continuity and reliability demands of machinery.

Major industry trade shows and technical events are also dedicating growing space to this topic, promoting discussion and knowledge-sharing among experts, companies, and stakeholders.

This confirms that security today is no longer a reactive measure, but a structural prerequisite for modern industry. In an increasingly connected manufacturing ecosystem, where every machine is a potential entry point, investing in cyber security means protecting the present and preparing for the future, with one clear goal: making automation not only efficient, but also resilient. 🏢





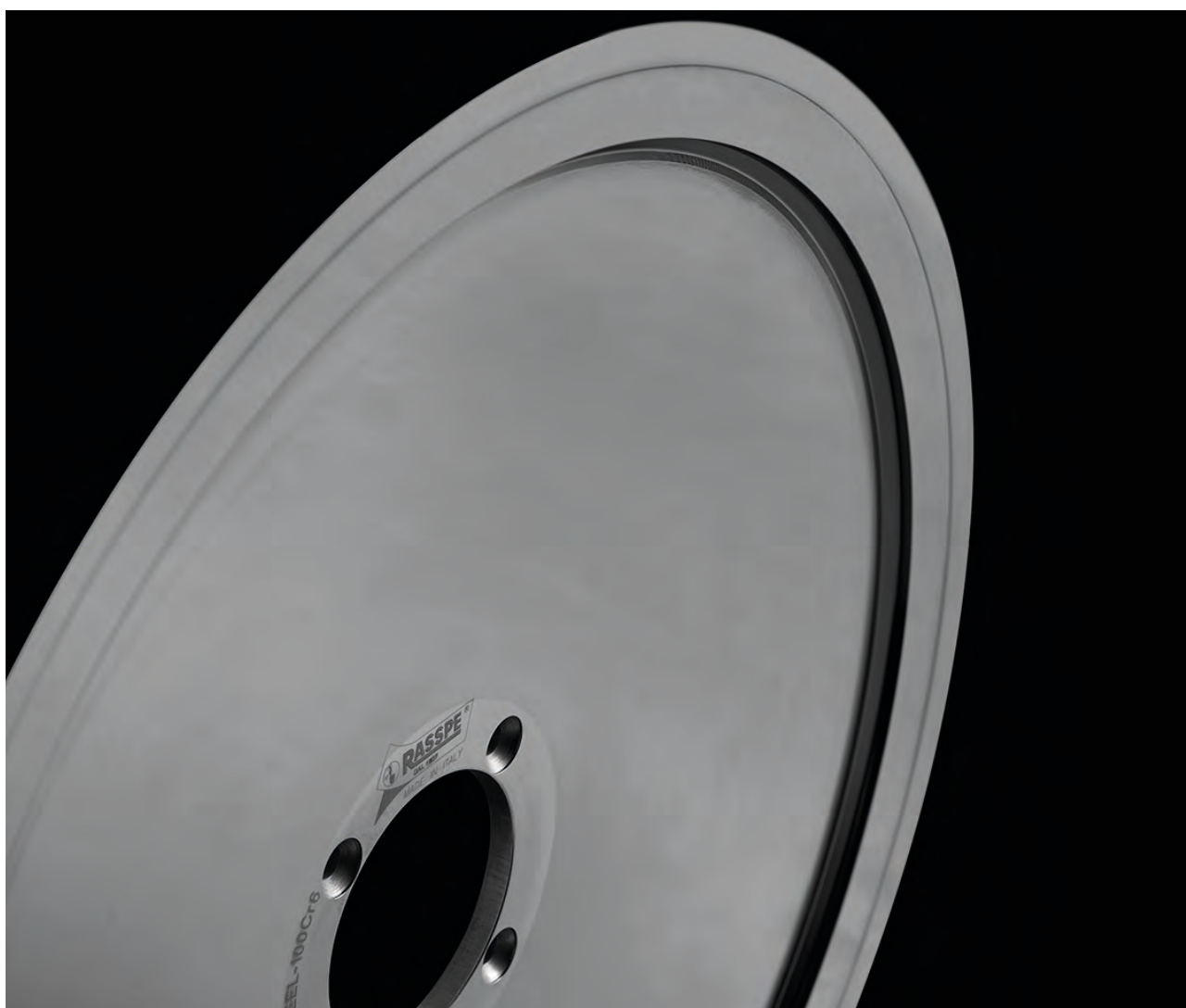


**MADE IN ITALY  
EXCELLENCE**



# RASSPE BY CHIARAVALLI GROUP: tradition meets innovation

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



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

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

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

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

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

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





DIVIS

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](http://www.chiaravalli.com)



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

**S**ilos 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 m<sup>3</sup> 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](http://www.silosrevolution.com)**



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

**A**fter 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.

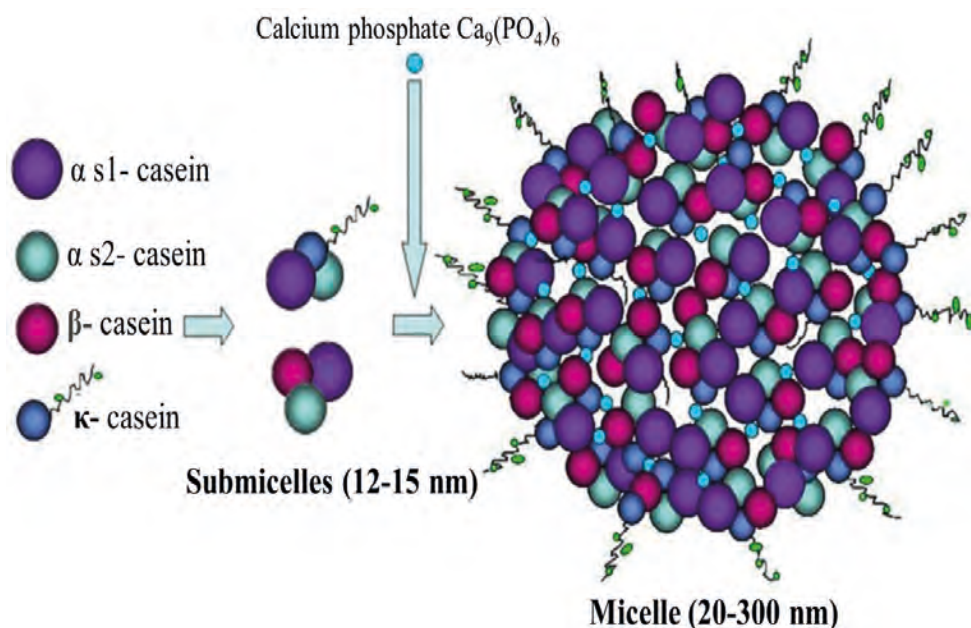
The technological knowledge allows to say that  $\text{Ca}^{++}$  is the main important salt ion but not the unique.

In the event of ion losses distributed proportionally within the existing ion (CCP), the actual dairy technology is still based on the  $\text{Ca}^{++}$  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](http://www.sca-srl.com)



# SOTTORIVA: 80 years of excellence

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



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

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

ading role in the manufacturing of bakery machines and lines.

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

Sottoriva's range of machinery is totally designed and manu-

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







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

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

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

Standing out among these is Sottoriva's latest addition, the Sintesi+, a perfect combination of ex-

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

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

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

Such as the Bread Line, the flagship of the Sottoriva catalog-

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

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

Discover the full range of Sottoriva products at **[www.sottoriva.com](http://www.sottoriva.com)**

# 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](http://www.esg-italy.com)



# SATINOX. Knowledge, technical expertise and quality: product identity

**S**atinox 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

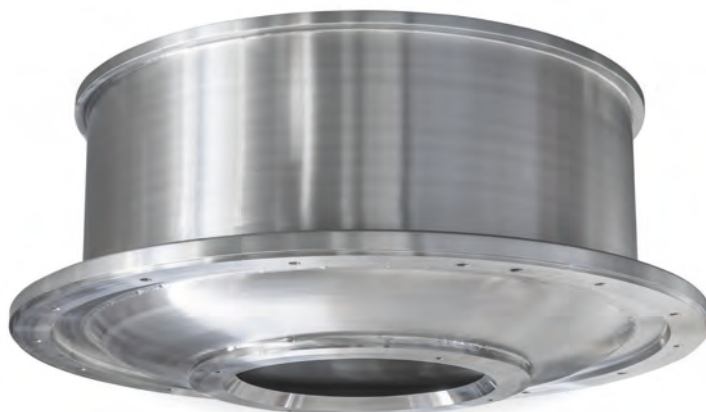
In fact technical expertise and knowledge go hand in hand with the **quality of the materials** and the ability to turn traditional artisan metalwork fabrication into expert joining technique.

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](http://www.satinox.com)





# maRca

Bologna  
Fiere

by



ASSOCIAZIONE  
DISTRIBUZIONE MODERNA

PRIVATE LABEL CONFERENCE AND EXHIBITION



## ENHANCE YOUR BUSINESS

13  
Gennaio  
2026

INTERNATIONAL  
BUYERS PREVIEW

# 14-15 Gennaio 2026

## 22<sup>a</sup> EDIZIONE

[www.marcabybolognafiere.com](http://www.marcabybolognafiere.com)

ALTA SFERA  
CASH&CARRY

ARD  
CONVIENE SAPER SCEGLIERE



Carrefour

CONAD



coop

coralis  
PICCOLA DISTRIBUZIONE ORGANIZZATA

Cortilia  
la campagna a casa tua

CRAI

Deco  
italia

DESPAR

Dit  
Distribuzione Italiana

ITALY  
DISCOUNT

Lekkerland

MARR  
dove c'è ristorazione



migross  
Bello, Buono e ... Conveniente

Pam  
PANORAMA

Più me  
COCOLE PER TE E LA TUA CASA

RisparmioCasa

SELEX  
GRUPPO COMMERCIALE

SUPER  
Conveniente  
UNA PROMESSA

GRUPPO  
Vegé

# SNACKEX 2026 where the global savoury snacks industry comes to do business

In June 2026, the eyes of the global savoury snacks industry will turn to Lisbon, Portugal, where SNACKEX — the sector's flagship exhibition — comes to the FIL Expo Centre. Taking place on 17 – 18 June, this two-day event promises to be more than just a trade show. It is the definitive gathering for anyone involved in the manufacture, supply, or innovation of savoury snacks and snack nuts.

SNACKEX is unique in its exclusive focus on this fast-growing sector. As the only international trade fair solely dedicated to savoury snacks, it has established itself as an essential meeting point for buyers and suppliers looking to shape the future of the industry.

## Why SNACKEX matters

For exhibitors, SNACKEX is more than an opportunity — it's a strategic platform. With over 70% of previous attendees influencing purchasing decisions, it offers direct access to the people who matter.

Whether you're launching a new product, seeking international exposure, or strengthening relationships with current customers, the show floor is where deals are made and innovation is showcased.

Attendees can expect a rich mix of qualified visitors, from senior executives and procurement specialists to engineers and product developers. In 2026, SNACKEX will again welcome buyers from over 70 countries, offering unparalleled networking opportunities and the potential to open doors to new global markets.



## A showcase of innovation and capability

Exhibitors span the entire value chain — from snack producers to equipment manufacturers and ingredient suppliers.

Expect to see leading companies presenting innovations in potato and corn chips, popcorn, baked and extruded snacks, as well as the latest in meat snacks and nut-based products. The event also features cutting-edge technology in weighing, packaging,

extrusion, processing, and quality control.

2026 show will also spotlight services like consulting, paperless production metrics, and compliance solutions that are driving operational excellence across factories worldwide.

## Who will you meet?

Visitors to SNACKEX represent a broad and influential cross-section of the snack food industry.

**SNACKEX**

**17–18 June 2026**  
**FIL EXPO**  
**Lisbon, Portugal**

**Move your business forward**

**at the world's only trade show for savoury snacks and nuts**

**snackex.com**





From senior directors at top global snack brands to R&D leaders scouting for the next big idea, and from engineers sourcing equipment to brokers and buyers forging new supplier relationships — this is where industry-defining conversations happen.

Retail representatives and companies with specific challenges will also be in attendance, looking for tailored solutions and one-on-one engagements with trusted partners and new suppliers alike.

### **The bottom line**

SNACKEX isn't just another event — it's where deals get done, partnerships are formed, and the future of the savoury snacks sector is shaped.

Whether you're a long-time industry leader or an emerging player with a game-changing idea, Lisbon in June 2026 is where you need to be.

Don't miss your chance to be part of the industry's most targeted and high-value exhibition.

For all enquiries please email [veronica@esasnacks.eu](mailto:veronica@esasnacks.eu) and keep an eye on [snackex.com](https://snackex.com) for early registration to visit. 🏠





# FOOD AFRICA and PACPROCESS MEA 2025: powering regional trade and industry growth

**R**eturning for their 10th and 6th editions respectively, Food Africa and pacprocess MEA will take place from 9 to 12 December 2025 at the Egypt International Exhibition Center (EIEC). These internationally renowned events have become leading platforms for stakeholders in the food and beverage, processing, and packaging sectors, offering unmatched opportunities to explore business prospects across Africa and the Middle East.

## A unified platform for industry advancement

Food Africa has, over the past decade, positioned itself as a premier gateway to Africa's thriving food and beverage sector. As the continent's population surges towards 2.5 billion by 2050, food consumption and demand are increasing rapidly.

Africa's food industry is expected to reach \$1 trillion annually by 2030, and its food imports are forecasted to hit \$90–\$110 billion by 2025.

Egypt, strategically located and economically pivotal, continues to lead the way. In 2024, Egypt's processed food sector exports reached \$5 billion, with top destinations including Arab countries, the EU, and the United States.

In parallel, pacprocess MEA, organized by Messe Düsseldorf and a member of the interpack alliance, drives progress in the packaging and processing landscape of the MEA region. As demand for modern, efficient, and sustainable packaging solutions increases, pacprocess MEA offers a specialized platform where







global and regional stakeholders converge to showcase innovation and explore new business partnerships.

The 2024 edition of the two events welcomed 1,018 exhibitors from 35 countries and over 31,000 trade visitors from around the globe. Spanning key sectors such as food and beverages, pharmaceuticals, cosmetics, non-food, and industrial goods, the exhibitions support industry transformation by bringing together leading brands, manufacturers, and decision-makers in one dynamic venue.

### Strategic features driving engagement

Food Africa and pacprocess MEA are more than just exhibitions—they are strategic business platforms. Key features include the Hosted Buyers Program, which connects exhibitors

with vetted international buyers and decision-makers; the B2B Matchmaking Platform, which facilitated over 5,561 pre-scheduled meetings in 2024 between stakeholders from 64 countries; and a specialized conference that gathers international experts to explore trends, market insights, and sectoral developments.

### Where food, processing, and packaging converge

The synergy between Food Africa and pacprocess MEA reflects the growing interdependence of the food industry with the processing and packaging sectors.

Together, these exhibitions offer a comprehensive view of market opportunities and industry advancements, fostering knowledge exchange, commercial growth, and supply chain efficiency across the region.

With Egypt serving as a strategic trade bridge into Africa and the Middle East, these events are uniquely positioned to help companies access one of the world's most promising growth regions.

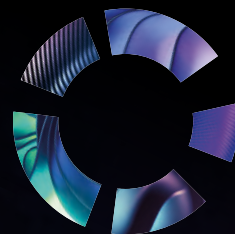
Whether you're looking to expand your network, enter new markets, or launch innovations, Food Africa and pacprocess MEA 2025 will offer the ideal environment to accelerate your goals.

Food Africa and pacprocess MEA are proudly organized by International Fairs & Promotions (IFP), Konzept, and Messe Düsseldorf, bringing together their expertise to deliver world-class industry platforms in the Middle East and Africa. 🏛️

For media inquiries and updates, visit:  
[www.foodafrica-expo.com](http://www.foodafrica-expo.com)  
[www.pacprocess-mea.com](http://www.pacprocess-mea.com)

**4-6**  
**NOV**  
**2025**

DUBAI WORLD TRADE CENTRE



**GULFOOD**  
**MANUFACTURING**

# **FUELING** THE **FACTORIES** OF THE **FUTURE**

Gulfood Manufacturing stands as the leading global event for food and beverage manufacturers, supply chain leaders, and technological pioneers to access advanced innovations that recalibrate efficiency, amplify productivity, and secure long-term profitability.

**INGREDIENTS ▶ PROCESSING ▶ PACKAGING**  
**SUPPLY CHAIN ▶ AUTOMATION**

**REGISTER NOW**

[GULFOODMANUFACTURING.COM](https://gulfoodmanufacturing.com)





**WHERE CREATION BEGINS.**  
Raw materials. Functional ingredients.  
Innovation at the core.



**FROM FIRST SPARK TO FINAL PRODUCT.**

Two trade fairs. One complete journey.

Together with

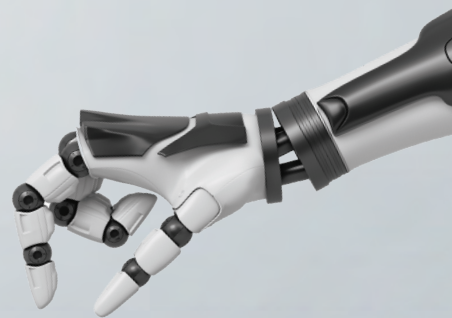


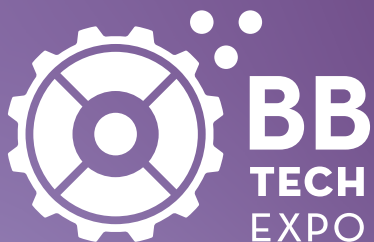
01.-04.02.2026, Cologne



**WHERE IDEAS BECOME REALITY.**

Processing. Packaging. Production.  
Food safety.





THE  
**BEER &  
BEVERAGE**  
TECHNOLOGIES  
SHOW

**15–17  
FEBRUARY 2026**

RIMINI EXPO  
CENTRE, ITALY



TOGETHER WITH

**BEER &  
FOOD**  
ATTRACTION

**YYY**  
MIXOLOGY  
ATTRACTION

[beerandfoodattraction.it](https://beerandfoodattraction.it)

ORGANIZED BY

**ITALIAN  
EXHIBITION  
GROUP**  
Providing the future

IN COLLABORATION WITH



[madeinitaly.gov.it](https://madeinitaly.gov.it)

SIMULTANEOUSLY WITH

**International  
HoReCa  
meeting**  
Congress • B2B • Parade

BECOME AN EXHIBITOR





# EXHIBITIONS 2025-2026

## PROSWEETS

**02-05/02/2025** 🏛️  
**COLOGNE**

Trade fair on technologies for the confectionery and snack industry.

## FRUIT LOGISTICA

**05-07/02/2025** 🏛️  
**BERLIN**

Trade fair on technologies for the fruit and vegetable industry.

## BEER&FOOD ATTRACTION

**16-18/02/2025** 🏛️  
**RIMINI**

Trade fair for the beer, food & beverage world.

## SANA FOOD

**23-25/02/2025** 🏛️  
**BOLOGNA**

International exhibition of healthy eating out.

## SLOW WINE FAIR

**23-25/02/2025** 🏛️  
**BOLOGNA**

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

## MECSPE

**05-07/03/2025** 🏛️  
**BOLOGNA**

International trade fair for the manufacturing industry.

## PROWEIN

**16-18/03/2025** 🏛️  
**DUSSELDORF**

International trade fair for wine and spirits.

## VINITALY

**06-09/04/2025** 🏛️  
**VERONA**

International exhibition for wine and spirits.

## LATINPACK

**16-18/04/2025** 🏛️  
**SANTIAGO, CHILE**

International trade fair on packaging and packing technologies.

## TUTTOFOOD

**05-08/05/2025** 🏛️  
**MILAN**

B2B trade fair for the entire agri-food ecosystem.

## MACFRUT

**06-08/05/2025** 🏛️  
**RIMINI**

Trade fair for the fruit and vegetable industry.

## SPS/IPC/DRIVES ITALIA

**13-15/05/2025** 🏛️  
**PARMA**

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

## IBA

**18-22/05/2025**  
**DÜSSELDORF**

Trade fair for the bakery and pastry industry.

## IPACK-IMA

**27-30/05/2025** 🏛️  
**MILAN**

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

## MIDDLE EAST 2025/26

### GULFOOD

**17-21/02/2025** 🏛️  
**DUBAI**

Fair on hospitality and food products.

### DJAZAGRO

**07-10/04/2025** 🏛️  
**ALGIERS**

Salon for companies of the agri-food sector.

### IRAN FOOD+BEV TEC

**19-22/05/2025**  
**TEHRAN**

Fair on packaging technologies.

### PROPACK ASIA

**11-14/06/2025** 🏛️  
**BANGKOK**

International exhibition for packaging.

### GULFOOD MANUFACTURING

**04-06/11/2025** 🏛️  
**DUBAI**

Fair for the packaging and food & beverage industries.

### GULFHOST

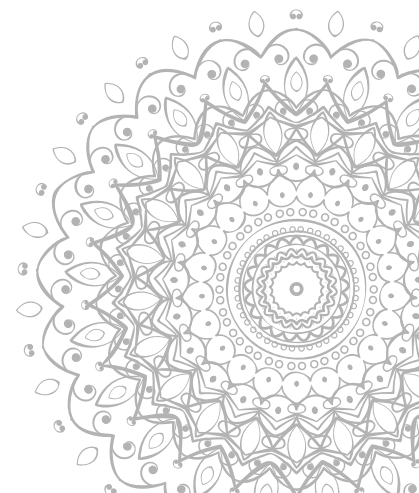
**2025** 🏛️  
**DUBAI**

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

### HOSPITALITY QATAR

**2025** 🏛️  
**DOHA**

Fair on hospitality and HORECA.



# EXHIBITIONS 2025-2026

## FISPAL

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

---

## DRINKTEC

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

---

## SUDBACK

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

---

## POWTECH

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

---

## FACHPACK

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

---

## MCTER EXPO

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

---

## SAVE

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

---

## HOST

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

---

## CIBUS TEC FORUM-LABOTEC

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

---

## MARCA

**15-16/01/2026** 🏛️  
**BOLOGNA**  
European trade fairs for the private label industry and the International supermarket label exhibition.

---

## 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.

---





**A. WATER SYSTEMS SRL**  
4-5-50/52

Località Piana, 55/D  
12050 Verduno - CN  
Italy

**ACR SRL - FILLING  
AND CAPPING SYSTEM**  
44-45

Via Marconi, 98  
43100 Parma - Italy

**AKOMAG SRL**  
17/19 Frazione Diolo, 15/D  
43019 Soragna - PR - Italy

**AMC SRL**  
103  
Via Farina  
Zona Industriale ASI Sud  
81025 Marcianise - CE - Italy

**BBM PACKAGING SRL**  
33/37  
Via Pregalleno, 24  
24016 San Pellegrino Terme - BG  
Italy

**BOLOGNA FIERE SPA**  
117  
Viale della Fiera, 20  
40127 Bologna - Italy

**CAMA GROUP**  
80/83  
Via Verdi, 13  
23847 Molteno - LC - Italy

**CHIARAVALLI GROUP SPA**  
**SOCIO UNICO**  
105/107  
Via per Cedrate, 476  
21044 Cavarina con Premezzo - VA  
Italy

**CLEVERTECH SPA**  
24/26  
Via Brodolini, 18/A 42023  
Cadelbosco Sopra - RE - Italy

**DUBAI WORLD TRADE CENTRE**  
**DWTC**  
122  
P.O. Box 9292  
Dubai - U.A.E - United Arab Emirates

**DUETTI PACKAGING SRL**  
I COV-42-43  
Via Leonardo da Vinci, 43  
35015 Galliera Veneta - PD  
Italy

**EMILOS SRL**  
2-56-57  
Via della Costituzione, 6  
42025 Cavriago - RE - Italy

**ERCOPAC SRL**  
I COV-92-93  
Via Pietro Nenni, 8  
42019 Scandiano - RE - Italy

**ESG SRL**  
114-115  
Corso Genova, 28  
27029 Vigevano - PV - Italy

**FERRARA COSTRUZIONI**  
**MECCANICHE SRL**  
6  
Via N.b. Grimaldi, 83  
84014 Nocera Inferiore - SA  
Italy

**FIorentini FIRENZE SPA**  
102  
Località Belvedere 26/26A  
53034 Colle di Val d'Elsa - SI - Italy

**GAMPACK SRL**  
30/32  
Via Piemonte, 1  
29122 Piacenza - Italy

**GENERAL SYSTEM PACK SRL**  
**GSP**  
69-70/73  
Via Lago di Albano, 76  
36015 Schio - VI - Italy

**GEO PROJECT**  
**INDUSTRIES SRL - GPI**  
94-95  
Via Leonardo da Vinci, 43  
35015 Galliera Veneta - PD  
Italy

**IFP PACKAGING SRL**  
85-70/73  
Via Lago di Albano, 76  
36015 Schio - VI - Italy

**IMA SPA**  
88/90  
Via Tosarelli, 184  
40055 Castenaso - BO - Italy

**INDUSTRIAL AUCTION BV**  
29  
Looyenbeemd 11  
5652 BH Eindhoven  
The Netherlands

**KOELNMESSE GMBH**  
123  
Messeplatz, 1  
50679 Koeln - Germany

**L'ALVEARE SRL**  
98-99  
Via Vialetti 178/180  
36029 Campolongo sul Brenta vi  
Italy

**MAKRO LABELLING SRL**  
3-58-59  
Via S. Giovanna d'Arco, 9  
46044 Goito - MN - Italy

**MARTINI SRL**  
77/79  
Via Borgo, 21  
35015 Galliera Veneta - PD - Italy

**MASELLI MISURE SPA**  
14/16  
Via Mercalli, 8/A  
43122 Quartiere Spip - PR  
Italy

# ADVERTISERS **WE'VE TALKED ABOUT...** COMPANIES CONTACTS

**MICRO PNEUMATIC SRL**  
**I COV-46-47**

Via dell'Artigianato, 34  
36023 Longare - VI  
Italy

**MINI MOTOR SPA**  
**I COV-IV COV-64-65**

Via E. Fermi, 5  
42011 Bagnolo in Piano - RE  
Italy

**NELDEN INDUSTRY SRL**  
**66/68**

Via Voghera, 52  
27050 Retorbido - PV  
Italy

**PE LABELLERS SPA**  
**II COV-48-49**

Via Industria, 56  
46047 Porto Mantovano - MN  
Italy

**PIRAMIDE SRL**  
**60/63**

Via G. Cavestro, 3/C  
43121 Parma  
Italy

**PREO SRL**  
**96-97**

Via Alessandro Volta, 7  
20094 Corsico - MI  
Italy

**SILOS REVOLUTION SRL**  
**108-109**

Via Giacomo Fabbri, 9  
47034 Forlimpopoli - FC  
Italy

**SMI SPA - SMI GROUP**  
**41**

Via Carlo Ceresa, 10  
24015 San Giovanni Bianco - BG  
Italy

**SOTTORIVA SPA**  
**112-113**

Via Vittorio Veneto, 63  
36035 Marano Vicentino - VI  
Italy

**TECNO PACK SPA**  
**1-70/73**

Via Lago Di Albano, 76  
36015 Schio - VI  
Italy

**TEKNA PARMA**  
**20-21**

Via G.S. Sonnino, 7  
43100 Parma  
Italy

**TOMOLPACK SRL**  
**84**

Via Tecchione, 16  
20098 S. Giuliano Milanese  
(fraz. Sesto Ulteriano) - MI  
Italy

**VERIMEC SRL**  
**91**

Via M. Serao, 27  
20081 Abbiategrasso - MI  
Italy

**VIMACOR SRL**  
**86-87**

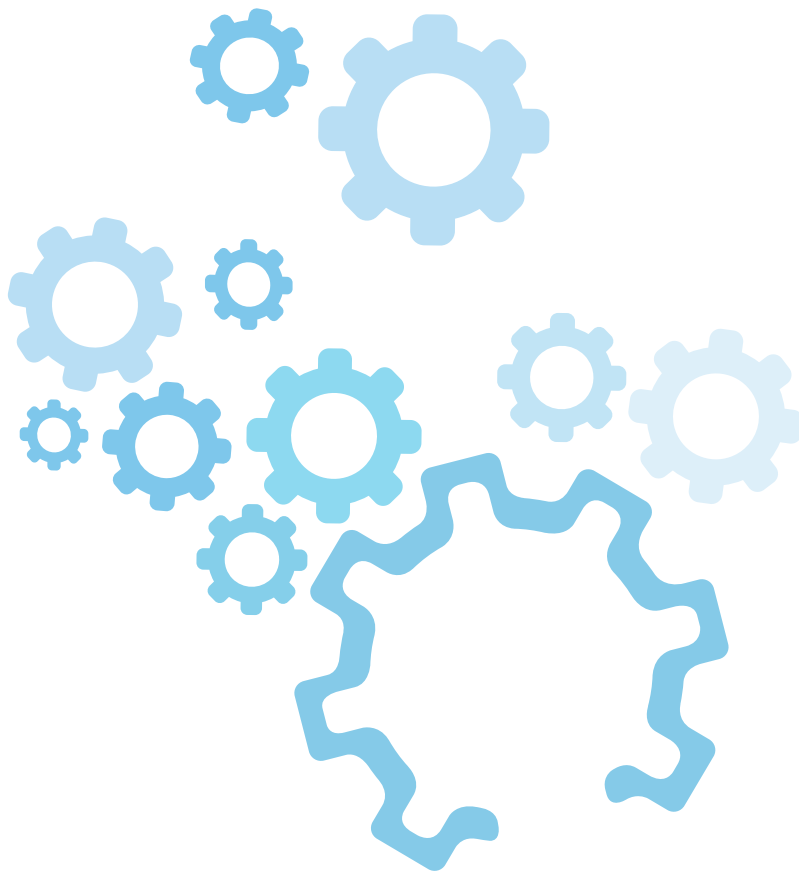
Via G. Puccini, 10  
20028 San Vittore Olona - MI  
Italy

**YONTEX GMBH & CO. KG**  
**10/13**

Lina-Ammon-Straße 3  
90471 Nuremberg  
Germany

**ZANICHELLI MECCANICA SPA**  
**ZACMI**

**22-23**  
Via Mantova, 65  
43122 Parma  
Italy





15–19 September 2025  
Munich, Germany

# drinktec

Grow with the Flow

## World's Leading Trade Fair for the Beverage and Liquid Food Industry

Experience the comprehensive range of products across the entire value chain, from raw materials to packaging and logistics solutions – all in action. Network with industry experts, discover the “The Next Big Thing”, and gain valuable insights into the key topics:



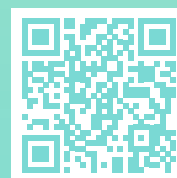
Data2Value



Lifestyle & Health



Circularity &  
Resource Management



Are you ready?  
Secure your ticket today!



Quality comes  
from beyond.

Servomotors 5.0 for automation and motion  
control for the **Food & Beverage industry**

**drinktec**

Grow with the Flow

15 - 19.09.2025  
MONACO

► Hall C5 Booth 679



29.09 - 1.10.2025  
Las Vegas Convention Center  
Las Vegas, Nevada USA

► Stand SU-30056