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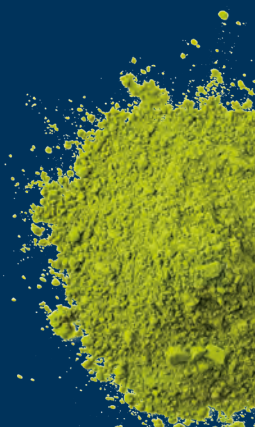
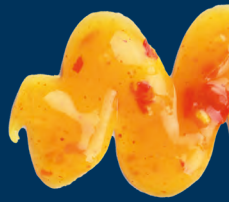
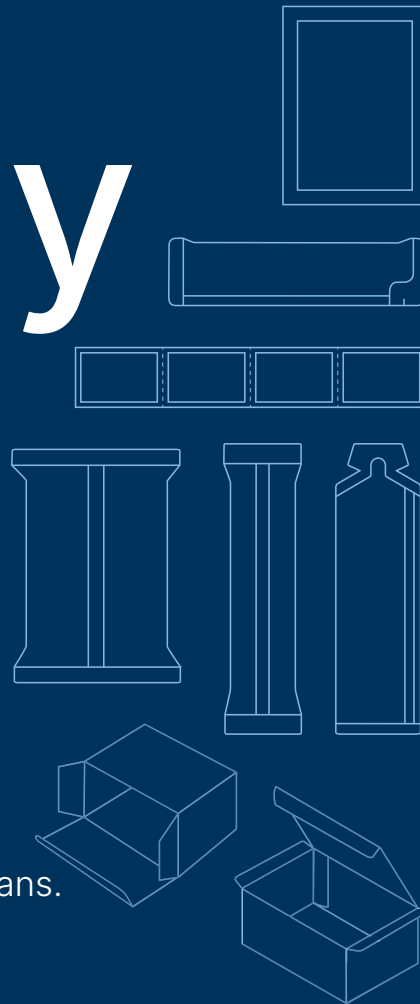
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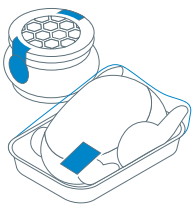
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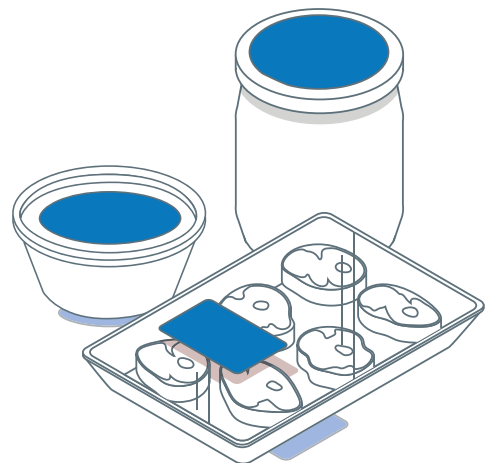
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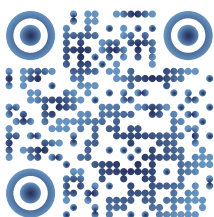
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SONIA V. MAFFIZZONI
Editorial Manager

In the current geopolitical landscape, marked by uncertainty, supply chain disruptions and volatile costs, the food processing industry is once again demonstrating its ability to adapt. Despite increasing pressure, the sector continues to seek stability while maintaining competitiveness on a global scale.

Production lines and plants are required to handle frequent format changes, variable recipes and smaller batches, without compromising efficiency and operational continuity.

This calls not only for advanced technology, but also for smarter process design and greater integration across all production stages.

Competitiveness is no longer measured only by production capacity, but by the ability to adapt.

For the food industry, the real shift lies in moving from rigid production to reactive systems capable of responding in real time to market dynamics.

FOCUS



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INDUSTRY, GEOPOLITICS AND GLOBAL COMPETITION



Edited by SONIA V.
MAFFIZZONI BENNATI

Gian Paolo Crasta's perspective on Italy's positioning between instability, manufacturing and long-term vision.

Forty-seven years old, originally from Sardinia, Gian Paolo Crasta has spent more than twenty-five years working from within the sector of automatic machinery for packaging, processing and food manufacturing.

His professional path has developed in close contact with Italian companies producing packaging and processing lines and alongside their industrial evolution, leading him today to the role of Director General of UCIMA, the Italian association of packaging machinery manufacturers, and ACIMAC, the association of Italian manufacturers of technology for the ceramic industry.

Two distinct yet complementary organizations, allowing Crasta to observe the sector not from the standpoint of a single company, but as an integrated industrial system. "Our point of observation is not that of an individual enterprise, but of an industrial body made up of supply chains, markets, people and skills," he points out.



It is from this broad perspective that Crasta interprets the current moment. A complex scenario marked by global instability, political tensions and new forms of competition, forcing both European and Italian industry to question their positioning, the resilience of economic models and their ability to build a long-term vision.

"We are living through a turning point in geopolitical, and cultural, balances," Crasta observes. According to him, the current landscape is characterized by the return of the so-called "law of the strongest," an approach that challenges rules and frameworks that until recently seemed firmly established.

Political phenomena now described as "disruptive" are profoundly reshaping the way power and institutions are perceived, with effects that will become fully evident only over time.



Gian Paolo Crasta

Director General of UCIMA





A CHAT WITH

SONIA BENNATI

INTERVIEWS and STORIES that tell INNOVATION

In this context, the absence of strong and credible counterparts risks amplifying these dynamics, particularly at the European level.

"If there is no clear and shared vision on the other side, the law of the strongest inevitably prevails," he notes, referring to Europe's difficulty in defining a common direction. Within this framework, Italy shows both strengths and weaknesses.

On one hand, greater political stability has helped restore international credibility, especially when compared with the difficulties faced by other European countries.

On the other hand, a still-fragile economy must confront structural challenges that cannot be resolved in the short term. Nevertheless, this combination of stability and resilience is enabling Italy to play a more relevant role at key decision-making tables.

A clear example of this phase is the Mercosur agreement. Crasta considers it a strategic and forward-looking choice, capable of strengthening exports in the medium to long term, albeit without immediate effects. "It is not an instant solution, nor a magic wand," he clarifies.

The markets involved, starting with Brazil, present economic and financial complexities that rule out simplistic interpretations. The true value of the agreement lies in the opportunity to compete on equal footing with major international players, particularly Asian competitors that are increasingly active in South America.

At the same time, renewed attention is being paid to manufacturing and machinery builders, sectors that for a long time were not perceived as emblematic of Made in



Italy, often associated primarily with fashion and food. "For years we were not considered a symbol of Made in Italy, despite representing a significant part of national industry," Crasta notes. "Today something is changing, even in the perception of those outside the sector."

This shift in perspective is a positive signal, although it remains accompanied by inconsistent decisions that continue to undermine operators' confidence.

Discontinuous regulatory interventions, such as the sudden halt of industrial incentive schemes, risk compromising the continuity the sector needs to plan investments and long-



term strategies. "Industry needs certainty, not abrupt changes of direction," he stresses.

Credibility is inevitably linked to fiscal discipline. Crasta acknowledges that spending control and compliance with deficit targets are necessary choices, even if they have restrictive short-term effects. "You cannot build solid industrial policies without a credible financial foundation," he says. The real limitation, however, remains the lack of a structured medium- to long-term vision capable of fostering confidence among investors.

Completing the picture are technological innovation and the European context. On one side, the development of skills related to artificial intelligence and digitalization represents a concrete opportunity to enhance manufacturing competitiveness.

On the other, Europe appears to be experiencing a phase of decision-making slowdown, with the risk of reverting to ideological approaches misaligned with industrial realities. "Uncertainty is the real enemy of investment, even more than tariffs or geopolitical crises," Crasta warns.

What will ultimately make the difference, he concludes, is the ability to value people and governance models. A complex technological sector such as packaging and processing machinery can remain competitive only if it attracts talent, renews itself culturally and offers concrete opportunities to new generations. "It is no longer a sector for a few or for men only, but a mature industrial field that must be inclusive and capable of growth," he observes.

In the scenario outlined by Crasta, the future of Italian industry does not depend on individual measures or temporary fixes, but on the ability to combine vision, credibility and continuity.

In an increasingly unstable global context, the real challenge is not reacting to short-term emergencies, but building an industrial system capable of enduring over time, turning change into a continuous learning process.

For Italy, this means enhancing what already works, starting with manufacturing and the widespread skills rooted in the territory, without losing sight of the critical issues still present. An industrial heritage that, despite a complex phase, continues to demonstrate adaptability, innovation and resilience, confirming itself not only as an economic engine but also as a pillar of stability and strategic positioning on the international stage.

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UCIMA EVENTS SCHEDULED FOR 2026 IN SUPPORT OF THE ITALIAN PACKAGING SUPPLY CHAIN..

Interpack

Düsseldorf, 7–13 May 2026

International trade fair dedicated to packaging and processing technologies..

B2B meetings with West African buyers

Hotel Phi Canalgrande, Modena, 18 February 2026

Business meetings focused on promoting Italian technologies for packaging and food processing in West African markets.

Packaging supply chain exhibition

ADI Design Museum, Milan, March 2026

Exhibition dedicated to the packaging supply chain, hosted throughout the month of March, aimed at highlighting packaging as an expression of innovation, design culture and industrial excellence.





UNIVERSAL PACK: sustainable, high-performance solutions for single-dose packaging at Interpack 2026



At Interpack 2026, Universal Pack will present its latest single-dose packaging technologies, with a focus on sustainability, performance and process safety. The company will exhibit in **Hall 16, Stand B42**, highlighting solutions developed for food, pharmaceutical, nutraceutical, cosmetic and chemical applications.

A long-established specialist in vertical VFFS machines and complete lines for sachets and stick-packs, Universal Pack continues to position sustainability as a core development driver. Its systems are designed to process **compostable, recyclable and recycled laminates**, supported by Life Cycle Assessment studies and material testing carried out in collaboration with film manufacturers, multinational groups and university research centres.



Science in Packaging

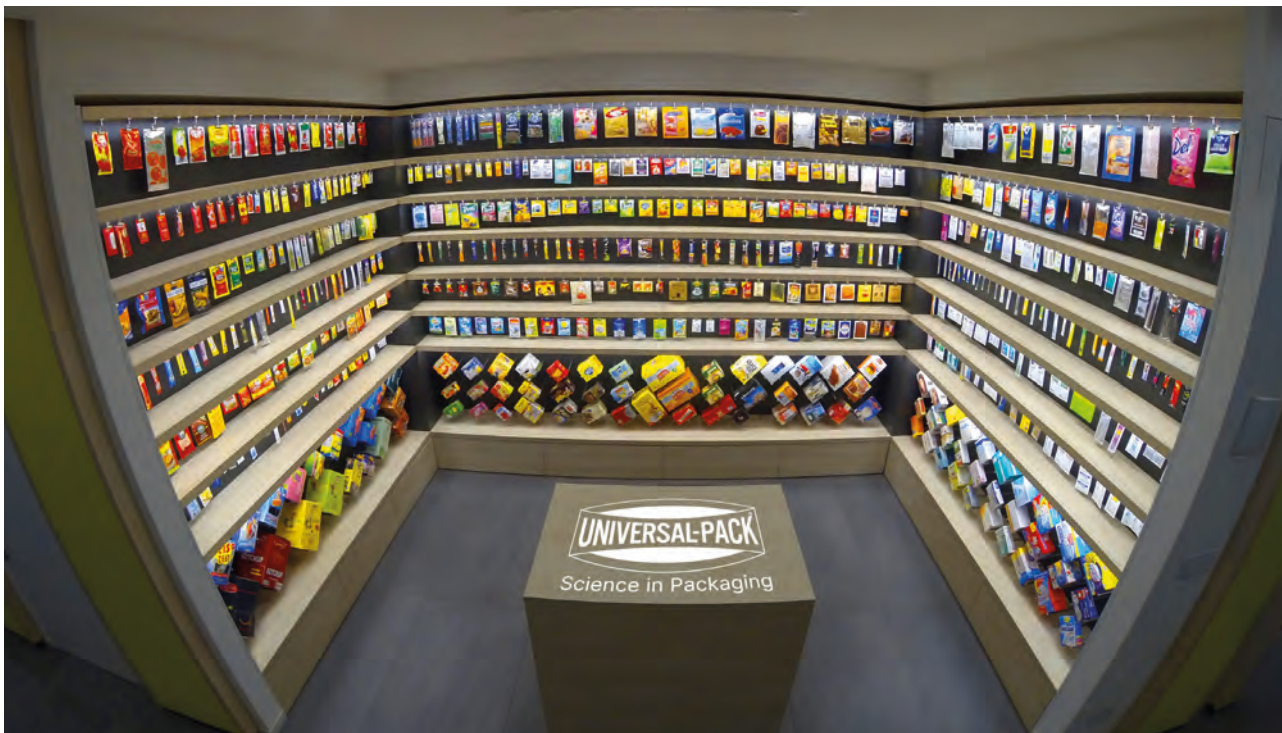
The aim is to reduce environmental impact without sacrificing efficiency, compliance or pack quality.

Among the key machines on display in Düsseldorf will be a new stick-pack line equipped with integrated robotic pick-and-place, upgraded stick conveying and counting, and a high-performance cartoning and closing system.

The line is intended for manufacturers handling free-flowing and non-free-flowing powders, as well as sauces and liquids, and supports dual dos-

ing, including two recipes in the same stick-pack. It also offers broad format flexibility, with multiple carton formats and 10- to 100-count configurations, while reaching outputs of up to 60 boxes per minute, depending on format. The line also features 100% in-line weight checking, automatic reject and feedback functions, exportable production data and full batch traceability.

Also on show will be the Theta four-side-seal sachet machine, designed for high-speed production while maintaining sealing quality. Proven at up



to 150 cycles per minute, Theta uses an innovative horizontal sealing system that can handle thicker films and sustainable laminates, including recyclable and compostable structures, by extending sealing time while working at lower sealing temperatures.

With dedicated cooling solutions, it is particularly suited to heat-sensitive food products and formulations.

The display will be completed by Alfa Flexi, Universal Pack's most versatile stick-pack machine.

Designed for contract packers and manufacturers with diversified production, it enables rapid stick-width adjustment, quick changeover from powders to liquids, genuine multi-format capability and tool-free format changes, helping reduce downtime and improve efficiency in short runs and frequent SKU changeovers.

Universal Pack will also spotlight Universal Lab, its in-house laboratory, which supports material and product analysis to ensure full compatibility between packaging systems and packaged products.

Founded in 1965, Universal Pack marks 60 years of innovation in single-dose packaging, with over 8,000 systems installed in 160 countries and more than 3,000 customers worldwide.

Backed by continuous investment in automation, Industry 4.0 and sus-

tainable technologies, the company will welcome visitors at **Interpack 2026 (Hall 16, Stand B42)** to present solutions for a more efficient and sustainable future. 🏢

Visit:
www.universalpack.it





LAZZARETTI FOODTECH: reliable and hygienic packaging solutions for the food industry

In the landscape of the food industry—where reliability, hygiene, and precision are essential requirements—Lazzaretti FoodTech emerges as a new entrepreneurial venture specializing in the design and construction of medium to low throughput packaging machines and lines. Based in Sala Baganza, Lazzaretti FoodTech relies on highly qualified personnel with extensive experience in the food packaging sector, gained through years of design, installation, and service on industrial systems.

This consolidated know-how enables the company to offer advanced, reliable technological solutions designed to meet the real production needs of its customers. The company's approach is centered on construction quality, attention to detail, and the highest focus on hygiene and sanitary standards—elements that are increasingly crucial in today's food production processes.

Every machine is engineered to ensure structural robustness, easy sanitation, long-term durability, and user-friendly operation.

Among the latest innovations developed, special attention goes to the new twist-off capping machine, model LFT M070 LS, which stands out significantly from the machines currently available on the market. The structure is made entirely of AISI 304 and 316 stainless steel, with a sturdy frame designed to meet the most demanding hygiene standards.

The machine head is built in AISI 316 stainless steel, a technical choice that allows long-term processing of aggressive products containing vinegar

and salt, preventing damage and ensuring maximum corrosion resistance. The machine is equipped with a floor-mounted cap elevator with a capacity of up to 12,000 twist-off caps (38mm), ensuring production continuity and operational autonomy. The caps pick-up unit is also made of AISI 316 to provide greater durability and reliability in the most demanding applications.

Particular attention has been dedicated to the steam unit, equipped with a MOCA certified steam treatment filter, ensuring compliance with food contact requirements. The electric fan is included as standard, contributing to optimized system performance.

The LFT M070 LS integrates an automatic bottle/jar height adjustment

system, managed through recipes that can be set directly from the operator panel. The interface features a 7" Siemens color panel mounted on an adjustable arm for improved ergonomics and ease of use.

The equipment is completed by a router for remote assistance—allowing quick interventions and timely technical support—as well as a set of essential spare parts supplied as standard. With this new capping machine, Lazzaretti FoodTech reaffirms its commitment to providing solid, technologically advanced machines designed to deliver consistent long-term performance, positioning itself as a reliable partner for companies in the food industry. 🏭

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TRADITION, INNOVATION AND QUALITY

The Perfect Triangle of PANIFICIO COLACCHIO

by SONIA V. MAFFIZZONI BENNATI
Editorial Manager





In the context of Calabria's exceptional culinary landscape, Panificio Colacchio stands out as a unique reference point, where tradition, innovation, and quality merge in an extraordinary combination. This company is much more than just a producer of gastronomic delicacies; it's a perfect example of how traditional art can be improved and amplified by modern technology

The Calabrese Tradition:
A Heritage to Preserve

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

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





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

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**



EXCEPTIONAL QUALITY

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

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

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

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

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

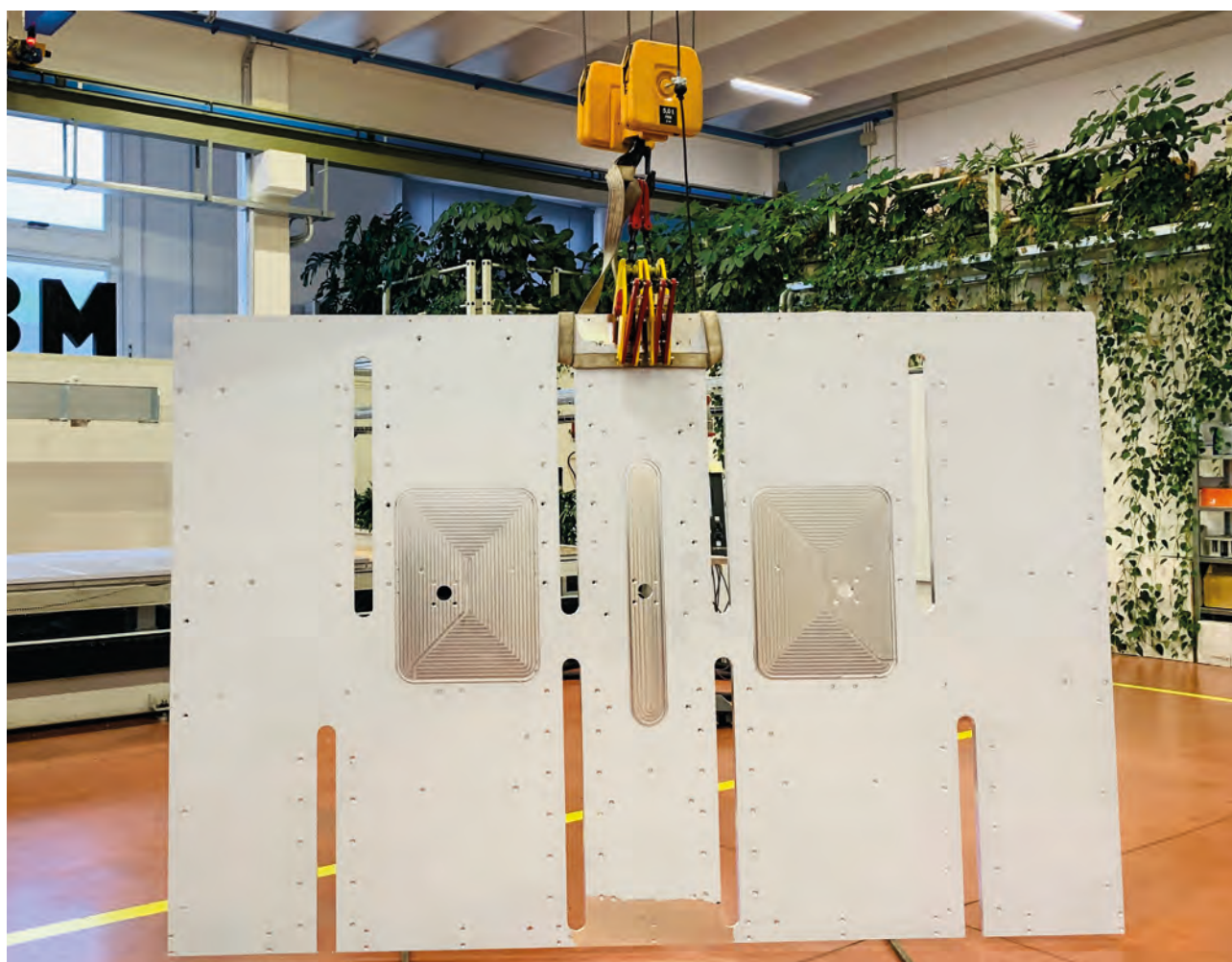
za, operates two strategically located production hubs in Thiene and Zanè, both easily accessible from major highways.

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



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

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





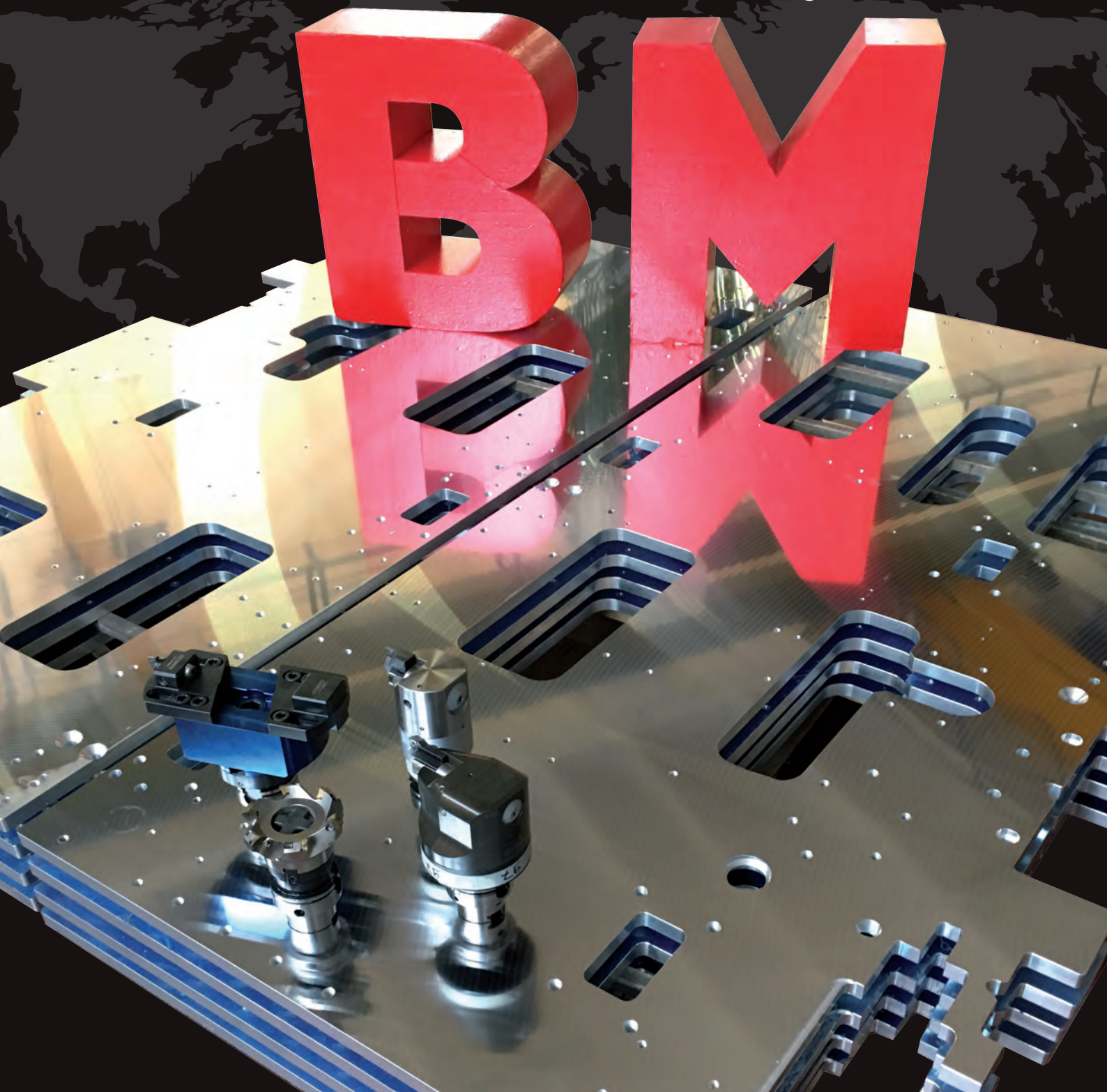
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tion strategies and research departments, ensuring an innovative and forward-thinking approach. The company's team consists of young, skilled professionals committed to continuous improvement and professional development.

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

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

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

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

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

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



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

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Fibre-based packaging gains strategic importance in Europe

Packaging becomes strategic

Pro Carton's European Consumer Packaging Perceptions Study 2026 - The Power of Packaging - What Makes European. Consumers Trust, Stay, or Switch? - conducted among 5,000 consumers in Europe demonstrates how strongly consumer expectations have changed. Packaging is no longer seen only as protection of the product, but as a central part of a brand's sustainability, marketing strategy and consumer bonding.

Recyclability and material trust

85% of European consumers say they at least sometimes consider the climate impact of a product when making purchasing decisions.

The study also shows which packaging features consumers expect.

64% of consumers name ease of recycling as the most important packaging feature, ahead of resealability, easy opening or additional convenience functions.

This result shows a fundamental shift in consumer thinking. Consumers expect packaging that fits easily into existing recycling systems. Recycled packaging becomes a true differentiator.

In addition to recyclability, trust in materials plays a decisive role.

87% of European consumers trust that paper and carton are actually recycled, the highest level of trust among all packaging materials.

Packaging influences brand loyalty

The impact of packaging on purchasing behaviour becomes particularly visible when looking at brand switching.

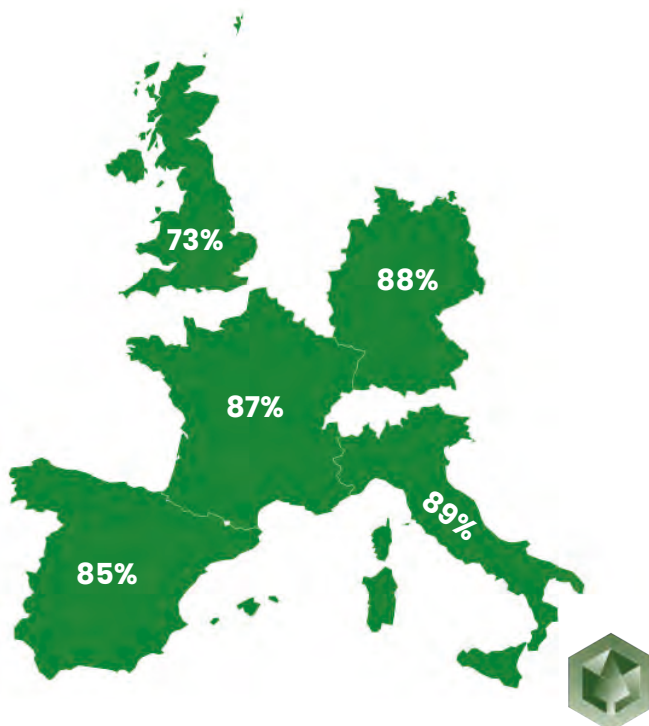


PRO CARTON
PACKAGING FOR
A BETTER WORLD

84% prefer cartonboard over plastic packaging

Preference for cartonboard is strongest in **Italy, Germany, and France**. It also increases with age, peaking at 92% for boomers.

Pro Carton | Consumer Survey 2026





37% of European consumers have switched brands in the past twelve months because of packaging.

The main reasons are:

- Packaging that is not recyclable
- Excessive packaging
- High plastic content

Consumers are well informed

Another important aspect of the study is consumer knowledge.

84% of European consumers say they know which materials can be recycled. This means consumers are making increasingly informed decisions. Materials, designs and disposal routes are actively evaluated. Packaging decisions are visible and judged by consumers. The study also shows the influence of economic factors.

73% of consumers say they buy sustainable products only if the price is comparable to alternatives. This means sustainable packaging solutions must also be economically viable.

Interestingly, carbon performance strengthens consumer trust and material preference

The environmental performance of fibre-based packaging is supported by measurable environmental data. The latest European cartonboard carbon footprint study shows that the industry has continued to reduce its fossil carbon emissions in recent years.

Between 2021 and 2024, fossil CO_{2e} emissions per tonne of cartonboard were reduced by 8%, mainly driven by increased use of renewable energy, improved energy efficiency, green power and continuous optimisation of production processes across European mills and converting plants.

The combination of renewable raw materials, high recycling rates and continuously improving carbon performance creates a strong environmental profile for fibre-based packaging. This combination of circularity and carbon performance is a key reason why fibre-based packaging continues to gain consumer preference across Europe.

84% of European consumers say they prefer carton packaging over plastic packaging. Material choice therefore becomes a direct factor in brand perception.

Regulation and market requirements

At the same time, regulatory requirements for packaging in Europe are increasing. Initiatives such as the Packaging and Packaging Waste Regulation (PPWR) aim to improve recyclability, reduce waste and strengthen circular materials. For companies, this means packaging decisions must consider regulatory requirements. Materials already integrated into functioning recycling systems gain additional strategic importance. Packaging therefore becomes a strategic tool for brand management. It influences sustainability perception, competitiveness on the shelf and consumer trust.

Outlook for the packaging industry

Pro Carton consumer survey clearly shows that packaging will play an even greater role in the future at the

37% of consumers have switched brands due to packaging concerns



Pro Carton | Consumer Survey 2026



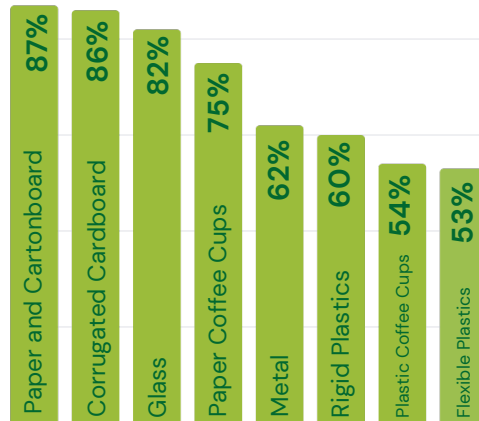


Consumers trust paper and cartonboard most for recycling. Plastics remain a source of uncertainty.

How confident are you that the following materials will be recycled?

87%

Confidence in paper and cartonboard has the highest trust levels for the first-time.



53%

Flexible plastics and plastic coffee cups lowest trust level in recycling.

Pro Carton | Consumer Survey 2026



intersection of sustainability, brand trust and purchasing decisions. The combination of functional performance, credible collection, recycling infrastructure and consumer trust will become a key success factor in the coming years. Packaging is increasingly becoming a visible symbol of how seriously companies

take sustainability and responsibility. Cartonboard is therefore very well positioned for the future. It has become the material of choice for many brand owners and is increasingly preferred by consumers. Fibre-based packaging not only supports circularity and climate performance, it also helps to build consumer trust and bonding,

brand loyalty and repeat purchases. This will open new opportunities for fibre-based packaging in additional product categories and further strengthen the role of cartonboard in a circular and low-carbon European economy.

www.procarton.com

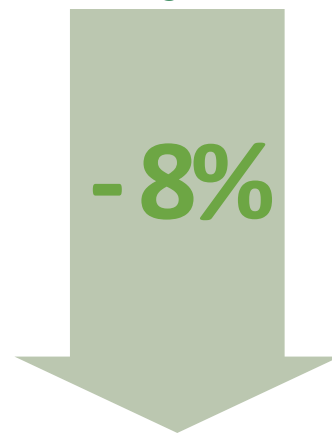
Investments Deliver Results

- Total Fossil Carbon Footprint: 854 kgCO₂e
- This represents an 8% reduction compared to the previous 2021 calculation.

What drove this decrease?

- Renewable energy investment
- Decarbonising electricity
- Zero deforestation impact

929 kgCO₂e



854 kgCO₂e

Pro Carton | Empack 2026

LESS PACKAGING, MORE PLANET

M-TAPE by ESG-ITALY reduces material by up to 50%, turning every snack into a sustainable choice.



Your General Contractor

ESG Italy | Innovation for Snack Industries

esg-italy.com



M-TAPE: rethinking multipacks for a sustainable future

For decades, the way we buy snacks has hardly changed. A family pack of chips, biscuits for school lunches, or a bundle of popcorn bags has always looked the same: smaller packs wrapped together inside a bigger plastic bag. It was convenient, familiar, and easy to distribute-but also wasteful.

Today, the world is asking for something different. Consumers are more aware of the waste they create. Retailers are under pressure to cut emissions and reduce plastic. Governments are introducing stronger sustainability rules and targets. The traditional multipack, once seen as a practical solution, has now become a symbol of too much packaging.

This is exactly why M-TAPE was created.

From problem to innovation

The idea behind M-TAPE is simple yet powerful: if the bulky outer bag is unnecessary, why keep it?

Instead of wrapping individual snack packs inside another plastic layer, M-TAPE holds them together using a thin but resistant adhesive strip. It may seem like a small change, but it creates a huge shift in impact. By removing the redundant packaging, the multipack instantly becomes lighter,

leaner, and more sustainable-while keeping the same convenience consumers rely on every day.

Why it matters to consumers

Today's shoppers expect brands to offer more than taste. They look for products that reflect their values.

For families, M-TAPE means less plastic to throw away at home. For younger generations, it signals innovation and responsibility. For everyone, it delivers a pack that feels modern, transparent, and easy to use.

The tape also creates new opportunities for creativity and engagement.

Brands can print logos, promotions, QR codes, or sustainability messages directly on the tape-turning packaging into a communication tool that consumers notice.

Why retailers support it

For retailers, M-TAPE is more than an environmental gesture-it is a business advantage.

Taped multipacks take up less space in warehouses and on trucks, meaning better pallet efficiency, fewer shipments, and lower logistics costs.

On the shelf, the compact format allows more products to be displayed in the same area, improving ef-





efficiency and helping products sell faster. Just as importantly, the change is visible: shoppers can immediately see that less plastic has been used, strengthening trust and loyalty toward both retailers and brands.

The environmental case

Every taped multipack helps reduce the footprint of the food industry. Cutting plastic by 65–86% compared to traditional multipacks is not just a technical improvement—it is a measurable and reportable benefit aligned with ESG-Italy commitments worldwide.

Less packaging also means less waste to manage, fewer trucks on the road, and lower CO₂ emissions throughout the supply chain.

For producers and retailers, these results can be integrated directly into sustainability reports, supporting progress against increasingly strict targets.

A global opportunity

The appetite for change does not stop in Europe. Across the Gulf Coopera-

tion Council (GCC) countries—Saudi Arabia, the UAE, Kuwait, Qatar, Oman, and Bahrain—consumer habits are evolving rapidly. Young, urban populations are increasingly demanding products that combine convenience with responsibility, while governments are embedding sustainability goals into long-term strategies. With a snack market currently valued at \$8.5 billion and projected to exceed \$12 billion by 2030, the opportunity is clear: introduce a proven European innovation into one of the fastest-growing regions in the world.

Packaging that pays

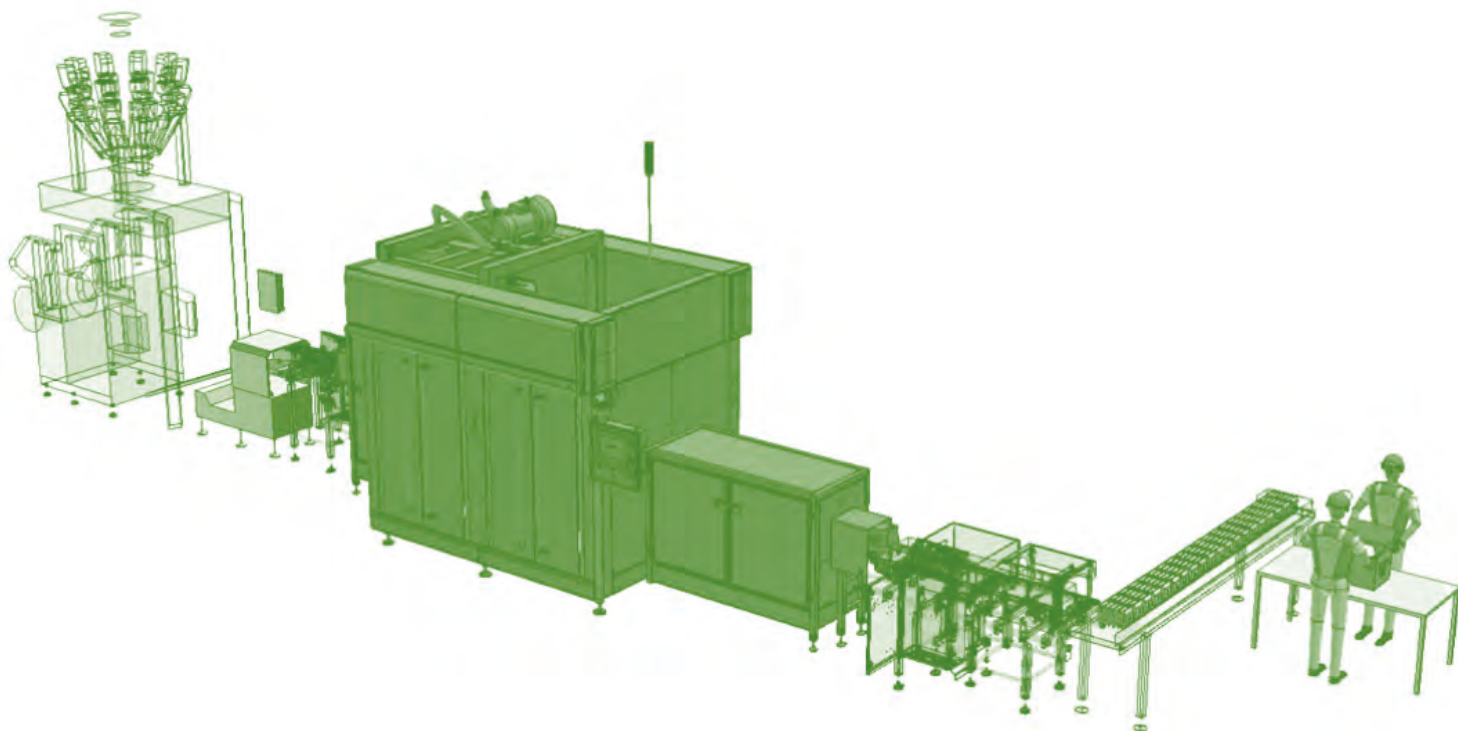
M-TAPE is more than a new way to bundle snack packs. It is a response to consumer expectations, an operational tool for retailers, and a practical solution that helps companies advance sustainability goals—without compromising profitability.

At ESG-Italy, we believe M-TAPE represents the future of multipacks: packaging that shifts from being a cost and an environmental burden into a true strategic advantage.

Key benefits at a glance

- Up to 50% lower packaging cost
- Around 30% leaner logistics (space, pallets, transport efficiency)
- 65–86% plastic reduction vs traditional multipacks
- Lower CO₂ impact across the supply chain
- Proven in Europe, with sales exceeding €50M
- GCC snack market growth: \$8.5B → \$12B+ by 2030. 🏛️

www.esg-italy.com



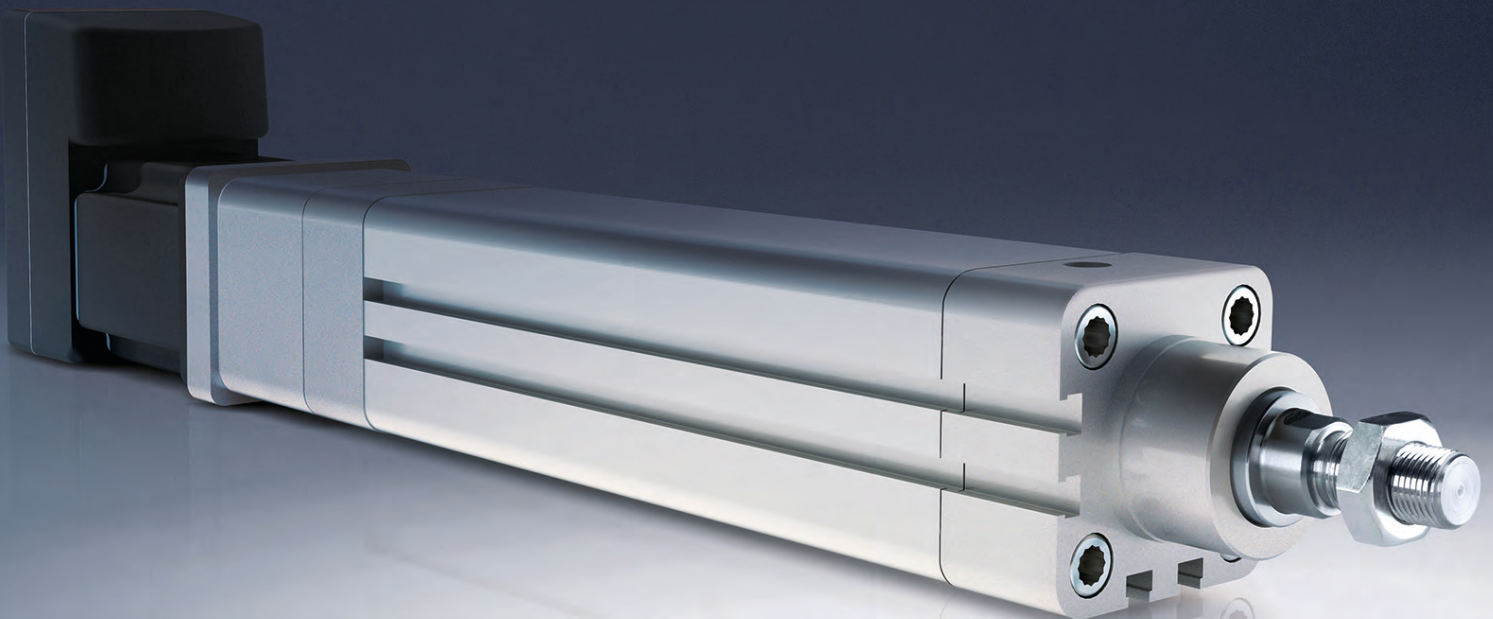
CAMOZZI AUTOMATION: INTEGRATED TECHNOLOGIES FOR HIGH-PERFORMANCE PACKAGING



by **Luca Ghiglione**

Sales Director Italy and BDM Food&Beverage
of Camozzi Automation

Drive with integrated vector control, Series DRVI combined with the electric cylinder Series 3E: ensures fast and precise adjustments, offering maximum operational flexibility. It reduces changeover times and contributes to improving the overall OEE of the system.



CamoZZi Automation delivers compliant, energy-efficient solutions for high-performance packaging lines.

As packaging lines become more flexible and performance-driven, Camozzi Automation supports machine builders in the food, beverage and pharma sectors with compliant and energy-efficient pneumatic and mechatronic solutions.

Luca Ghiglione, Sales Director Italy and BDM Food & Beverage, shares the company's approach to increasingly complex production environments.

From primary to tertiary packaging, technologies must be increasingly flexible and high-performing. What are your key solutions?

In primary packaging, where direct food contact requires strict hygiene standards, we provide pneumatic and electric solutions designed for reliability and regulatory compliance.

Our portfolio includes food-contact-compliant components, certified seals and lubricants, and stainless steel or certified technopolymer fittings.

In secondary packaging, often characterized by frequent format changes, the combination of the drive Series DRVI and the electric cylinder Series 3E ensures fast adjustments and positioning precision, reducing changeover times and improving OEE.

For tertiary packaging, we offer gripping systems, vacuum solutions and long-stroke handling technologies in both pneumatic and electric versions, ensuring robustness and continuity even in high-throughput environments.

Across all stages, we integrate predictive maintenance and safety solutions such as valve islands Series D with CoilVision monitoring and SafeMax modules integrated into air treatment units Series MD and MX. air treatment units.

What certifications and compatible products do you offer for Food & Packaging?

Compliance is essential. Our components meet major

Valve islands Series D, equipped with CoilVision® technology, process data through embedded firmware and provide clear indicators of the coils' health status.



international standards, including FDA and EC Regulation 1935/2004 (MOCA), often even more strict..

A distinctive element is the use of NSF H1-certified lubricants, suitable for incidental food contact. Upon request, we provide dedicated configurations for critical applications.

We are also launching a new range of PPSU fittings, resistant up to 140 °C, offering a high-performance alternative to stainless steel.

The line will be certified for food applications and vending systems, including coffee machines, where thermal resistance and durability are key.

How do you support machine builders in design and sizing?

Support begins at the early design stage.

Our Application Engineering team analyzes machine functions and operating conditions to identify the most suitable pneumatic, electric or integrated solution.

Proper sizing is crucial to optimize performance and energy consumption while avoiding oversizing. We provide a systemic approach when multiple components must operate in

coordination, acting as a technical partner rather than a simple component supplier.

Energy efficiency and rapid integration are key priorities. What advantages does your plug-in approach provide?

Our modular solutions integrate pneumatic, electric and mechatronic expertise, supported by an internal supply chain that accelerates development.

The plug-in approach delivers pre-assembled systems that simplify integration with the customer's software, reducing engineering and commissioning time.

The flow sensor Series FSX monitors compressed air consumption up to 10,000 l/min, enabling precise energy control and supporting efficiency and sustainability targets.

By combining certified components, application expertise and integrated solutions, Camozzi Automation supports machine builders in developing packaging systems that are efficient, compliant and ready for increasingly demanding global markets.

it.automation.camozzi.com



Flow sensor Series FSX: Ideal to control both the overall consumption of the machine as well as critical areas, improving efficiency and reducing waste.



PRODUCTION FLEXIBILITY AND INTEGRATION: new challenges in food packaging

The pasta market continues to show significant growth, supported by strong demand both nationally and internationally. It's not just volume that is increasing, but also attention to quality, sustainability, and product presentation. In this context, packaging plays an increasingly strategic role: it must protect, communicate, and quickly adapt to different formats and distribution channels.

A project currently underway with a major player in the pasta sector exemplifies this approach. The goal is clear: to increase production efficiency while maintaining high flexibility, thereby responding to a dynamic and increasingly segmented market.

At the heart of the solution is the DRON wrap-around carton machine, which will be showcased at Interpack 2026 (Hall 11, Booth E01). This machine is designed to offer maximum versatility with a single system. It can produce various types of packaging: trays, wrap-around boxes, display trays, and boxes with lid. This feature helps reduce investment in multiple machines and simplifies line management.

The DRON also stands out for its production flexibility. It is designed to quickly adapt to customer needs, both in terms of formats and packaging configurations. This allows easy handling of production changes and new product launches without compromising efficiency.

In terms of performance, the machine is available in two versions: intermittent, with a capacity of up to 15 cartons per minute, and continuous,



reaching up to 40 cartons per minute. These two options cover different production requirements while maintaining reliability and precision.

This approach reflects DM Pack's philosophy, positioning the company as a single partner for complete line solutions. The offering ranges from primary packaging solutions, such as film packers, to carton machines and palletizing systems, covering all stages of the packaging process.

This approach optimizes time, costs, and management, providing the customer with a single point of reference

and a complete overview of the process.

In a constantly evolving market, having access to flexible solutions and a reliable partner represents a tangible competitive advantage, enabling effective responses to customer needs. 🏢

www.dmpack.it





The optimum mix of knowledge and technology delivers packaging perfection

Don't miss Cama Group's class-leading solutions at interpack 2026 – 7th to 13 May, Messe Düsseldorf

At this year's interpack event, global packaging specialist Cama Group will be showcasing the technology, solutions and multi-industry expertise that have made it a world leader in highly robotised secondary and tertiary packaging.

With three state-of-the-art machines forming a focal point in hall 13, visitors to stand A33 will be left in no doubt as to what can be achieved in terms of speed, flexibility, repeatability and OEE when Cama Group takes on even the most demanding packaging applications. What is more, they are all built to Cama's demanding breakthrough generation (BTG) principles, which guarantee optimised flexibility, accessibility and hygiene.

With access to a broad array of packaging solutions and in-machine technologies, Cama Group can adapt its highly modular portfolio to precisely match its customers' needs, not just

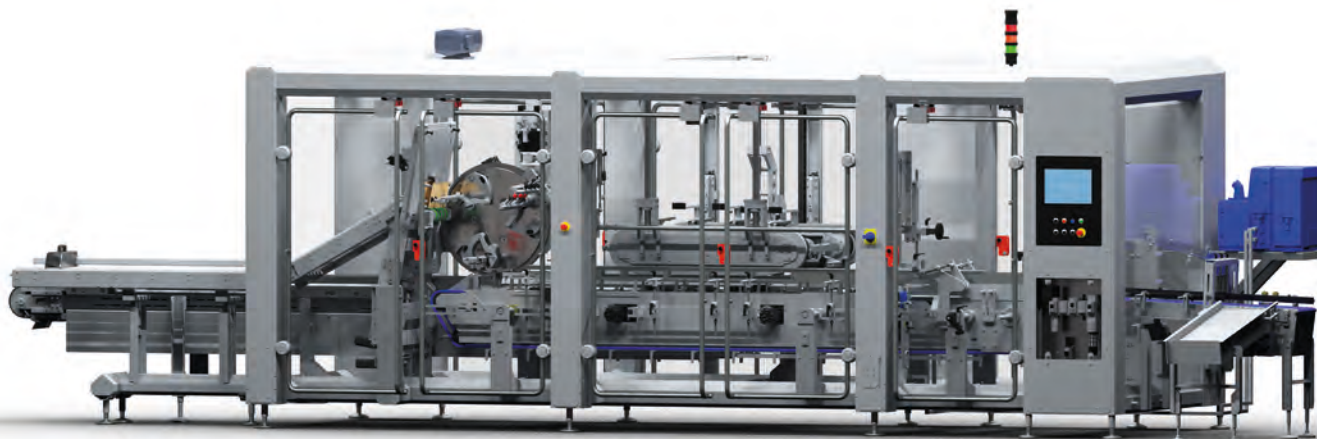
through technology, but also using its knowledge and experiences from decades of problem solving across all major industries and packaging applications.

In one corner of stand A33, visitors will see a brand-new model of

Cama's popular CL169 continuous motion sload cartoner. This latest machine evolution – developed to address market challenges – employs a new approach to cartoning that delivers enhanced repeatability and simpler operation. Ergonomics is also



a Brand you can trust





improved, resulting in easier loading, while more intuitive toolless changeovers support maximised uptime.

The machines at the show use control solutions from Rockwell Automation, with the CL169 showcasing Cama's deployment of the new FactoryTalk Optix HMI solution.

Cama's machines can also use servo-driven conveyor solutions, which use independently driven product-conveying platforms, for ever greater flexibility and agility.

In the next corner visitors will find the MTL (monobloc top loader). Highlighting Cama's capabilities in non-food applications, the monobloc machine demonstrates carton erection, product grouping, carton filling, and carton closing, all within a single machine envelope. Improved ergonomics for operation, changeover and maintenance are visible here, too, with easier machine access, greater visibility and lowered carton magazines for easier loading.

The machine is one of the company's flagship technologies, showcasing Cama's in-house-developed robotic technologies – with no less than six RB002 and the new carbon fibre RB003 robot in action, where they will demonstrate a ballet of precision movement and perfect choreography. The final machine is the company's FW748 wraparound case packer,



one of Cama's most popular machines with multiple orders per year. As well as highly effective case packing, this machine showcases semi-automated changeover capabilities, where the press of a button on the HMI will result in automated adjustments to machine dynamics and motion profiles, to adapt it to a different batch format or packaging recipe.

The FW748 also demonstrates core elements of Cama Group's cobot-based MEP – Machine-Enhancement Programme. The automated carton loader (ACL) and automated case palletiser (ACP) on show are designed to remove human limitations and fatigue-induced slowdowns from pre- and post-packaging operations.

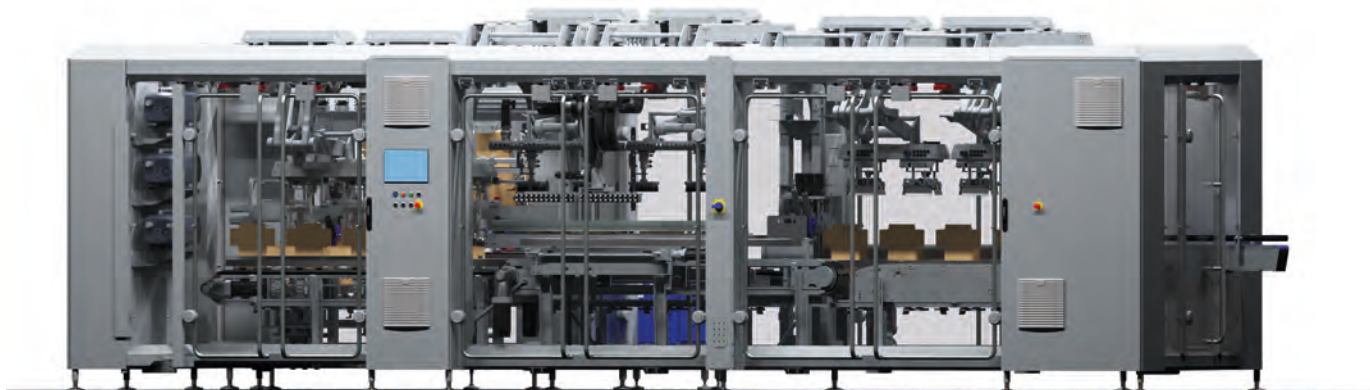
The ACL and ACP systems integrate seamlessly with CAMA's machine portfolio, but they can also be purchased separately and couple with any third-party packaging machine, removing operator repetition, burden and fatigue. Autonomous mobile ro-

bots (AMR) are a core element of the MEP portfolio, too.

Completing the event showcase is digital access to the wider Cama portfolio. In addition to even more machine styles and formats, this also includes complementary technologies and add-ons, such as advanced vision systems that leverage artificial intelligence and machine learning. All of these additions will only be suggested by Cama following in-depth studies of the applications, and only if they add tangible value.

Finally, visitors will see how efficient mechanical design, contemporary automation solutions, maximised uptime, optimised throughput, advanced packaging design and minimised waste all contribute to more sustainable packaging solutions. 🏢

To book a personalised tour of the Cama stand, please visit Cama booth at Hall 13 – A33 and contact the team at interpack@camagroup.com





FIORINI INTERNATIONAL

a strategic partner in the sustainable packaging evolution

Fiorini International stands as a global benchmark in the production of small and medium-sized paper bags, serving leaders in the food & pet food, agriculture and chemical industry segments.

With a production system that connects two plants in Italy and the Czech Republic and commercial hubs in France, China and the UK, Fiorini International delivers flexible solutions and premium finishes on an international scale thanks to a worldwide logistic network.

Fiorini International acts as a strategic partner in the transition process to cellulose-based materials packaging, offering paper solutions designed to ensure seamless compatibility with existing filling technologies, minimizing machine downtime and innovative paper bags fully recyclable, according to the latest European circular economy directives.

Through constant analysis of consumer trends and relentless research into innovative materials, Fiorini International ensures organic growth and production diversification that meets the needs of a rapidly evolving market.

The objective is clear: to combine maximum food product protection with a reduced environmental footprint, providing concrete solutions for the global community. 🏭

Visit:
www.fiorinint.com



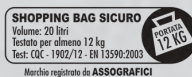
FIORINI INTERNATIONAL

PAPER PACKAGING

sustainable BY NATURE

www.fiorinint.com

We engineer sustainable packaging solutions tailored to the food industry's evolving needs.





A choice of sustainable packaging



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

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

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

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

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

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

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

Compared to traditional trays, this new packaging allows a plastic

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

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

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

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

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



INNOVATIVE FOOD PACKAGING FROM 1946 | Our targets: food safety, respect for the environment and research of innovative and recyclable packaging.

PAPERSEAL by G. MONDINI... Graphic Packaging

Safety and flexibility

The patented exclusive continuous flange ensures perfect seal integrity, just like plastic trays.

No tooling change is required compared to traditional plastic trays..

Sustainability

Up to 90% less plastic compared to traditional trays.

The film can be easily separated from the paper tray.

It can be recycled with paper thanks to Aticeca B certification

360° Customization

Inside and outside of the tray, with offset printing up to 5 colors.



PAPERSEAL COOK by G. MONDINI... Graphic Packaging

Innovation

Our paper-based packaging solutions match the functionality and performance of equivalent plastic trays.

Applications

Chilled and frozen, with reheating in the microwave or in a conventional oven..

Customization

Externally customizable with offset printing up to 5 colors.



PAPERSEAL SHAPE by G. MONDINI... Graphic Packaging

PaperSeal Shape®

The patented tray for round, deep and multi-compartment applications.

Flexibility

Ideal for fresh products such as fruit, salads, sauces and chilled ready meals where modified-atmosphere packaging is required to maintain product shelf life.

Sustainability

Plastic reduction of 80 - 90 %



PAPERSEAL BOWL by G. MONDINI... Graphic Packaging

PaperSeal Bowl

Perfect for poke bowls, salads and ready meals. Keeps freshness and taste, even with moist ingredients or sauces

Safe and durable

Suitable for modified atmosphere packaging (MAP). The inner liner protects from direct food contact, preventing leaks and spills.

A premium, sustainable experience

Practical, customizable and recyclable packaging, designed to enhance your brand and increase customer satisfaction.



Scan the QR-Code



to learn more about us

SLIMFRESH by G. MONDINI... Graphic Packaging

Packaging performance:

Vacuum skin ensures optimal packaging performance and extends the product's shelf life.

Irregular shapes:

Ability to pack irregular shapes for improved product merchandising.

Sustainability:

Up to 80% less plastic compared to traditional trays. It can be recycled with paper thanks to Aticeca B certification, according to the Italian standard. The film can be easily separated from the paperboard.



SLICEFRESH by G. MONDINI... Graphic Packaging

Resealable pack:

Long-lasting freshness.

Sustainability:

Paper conveys a clear eco-friendly, "green" message. Up to 70% more packs on shelf compared to the equivalent plastic tray.

Excellent communication tool:

Front and back of the paperboard can be customized with offset printing up to 6 + 6 colors.



PAPER2SKIN by G. MONDINI... Graphic Packaging

CARTA LAMINATA CON UN FILM PLASTICO SOTTILE

Fully printable:

Innovative material with fewer packaging components and fully printable at 360°. The paperboard is produced from renewable fibers, sourced from sustainably managed forests.

Easy separation of product slices by the end consumer

Easy pack opening

Shaped window:

Laser cutting allows creating different window shapes for better product visibility.






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

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

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

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

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

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

www.gbbernucci.com



MARTINI®

Weighing and packaging solutions

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WWW.MARTINISRL.COM - INFO@MARTINISRL.COM

FROM WEIGHING TO PACKAGING & MORE

PRECISION IN EVERY STEP.
YOUR PRODUCT. OUR EXPERTISE.
HIGH PERFORMANCE. HIGH-TECH SOLUTIONS.



UNICA 700



MULTIFORMAT PACKAGING MACHINE

YOUR DYNAMIC SOLUTION FOR MODERN PACKAGING.

READY TO PRODUCE PILLOW, SQUARE BOTTOM AND DOYPACK BAGS, WITH DIFFERENT FEATURES AND ACCESSORIES.



MARTINI 2025: listening, evolving, expanding

With over 50 years of experience in weighing and packaging systems, MARTINI continues to shape the future of the industry — with respect for its origins, a solid technical foundation, and a constant drive to improve. In 2025, our vision remains clear: evolve by listening more, responding faster, and reaching further. The international profile we've built is a platform for expanding into new markets, industries, and applications.

Growing with Purpose

We've recently acquired new land and planned the doubling of our production facilities, allowing the simultaneous assembly of multiple lines and shorter lead times. More than just a technical investment, this expansion



reflects our commitment to offering a dynamic workplace — where experienced professionals and young talents can grow together.

Innovation, for us, comes from diversity — of skills, but also of perspectives. Change has always been part of our DNA, driving decisions and inspiring constant improvement.

Listening Comes First

We don't begin with a standard solution. We begin by asking the right questions. Every production line and

packaging process has unique challenges, and we tailor our technology accordingly.

Our R&D and technical teams develop custom layouts, components, and configurations that deliver maximum value. This customer-first approach strengthens relationships and positions us as not just a supplier, but a reliable, long-term partner.

Connected Support & Smart Technology

Alongside mechanical innovation, we invest in smart connectivity.





One of our most recent additions is the **Fault Prevention (FP)** system — a secure platform for remote monitoring and diagnostics, designed in line with the latest cybersecurity best practices.

FP allows real-time support and screen replication across devices. It also sends automated alerts for maintenance, alarms, or status updates — enabling proactive plant management.

But technology is only part of the equation. Our after-sales support is a core strength: expert technicians are ready to travel quickly for on-site service in case of unexpected stops or scheduled maintenance, while remote specialists offer fast, secure interventions without delays.

This hybrid model ensures minimal downtime and peace of mind for our customers — wherever they are.

Sustainability Through Monitoring

We've also introduced a new Energy Monitoring module, which tracks:

- Total and per-phase energy use (kWh)
- Real-time power (kW), voltage, current, and power factor

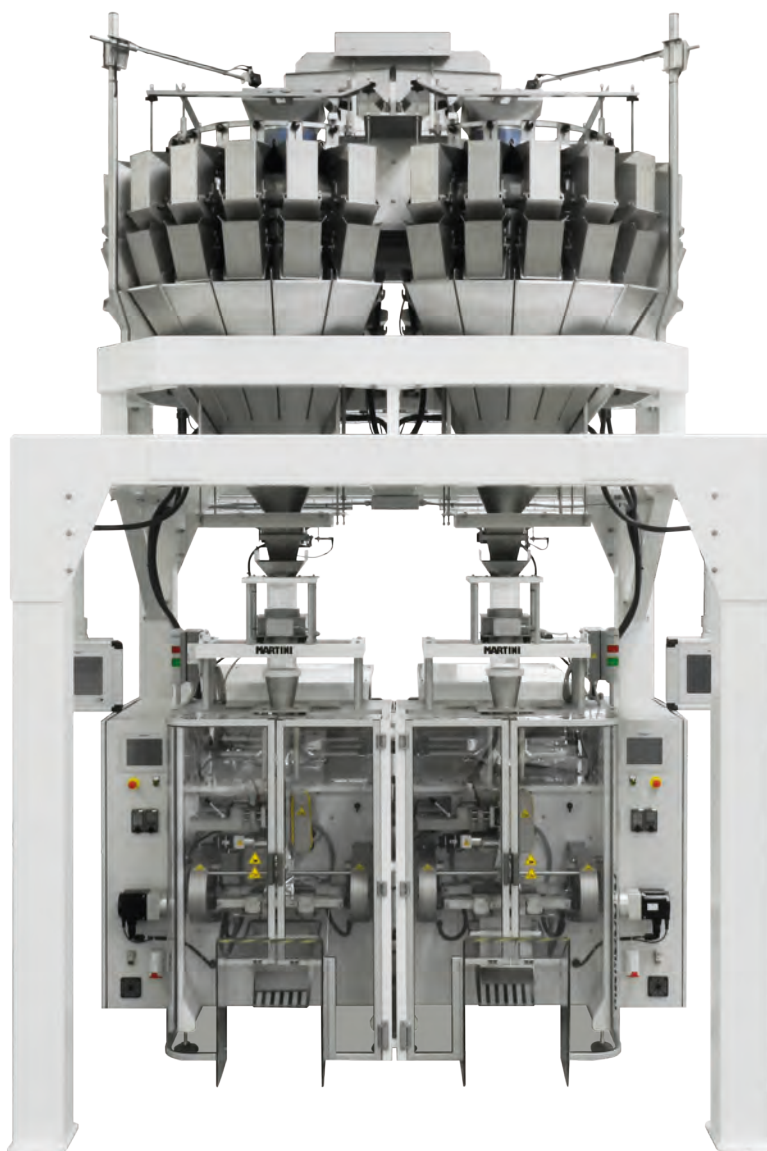
This helps clients cut waste, improve efficiency, and support their sustainability goals — which we fully share.

A Human Approach to Technology

At MARTINI, we believe in technology that listens — built around people, not just processes. Every solution starts with understanding, and ends with real results.

MARTINI. Listening. Evolving. Delivering packaging excellence, worldwide. 🏢

www.martinisrl.com





OPEM SPA: reveals the secret behind K-Cup® Success

The Italian engineering powering the world's best-selling capsule

In the world of packaging excellence, there are milestones that define a "before" and an "after." For decades, an industrial secret has linked the success of American coffee giants to the mechanical precision of Italy's Food Valley. Today, **OPEM S.p.A.** reveals its role as the key technological partner in the development of production systems for the **K-Cup®** format, solving the engineering challenge that allowed for the birth of a cult product in the United States and beyond.

The Technical Challenge: The Internal Filter Paper

The global success of K-Cup® was not merely a matter of marketing, but of pure mechanical innovation. The heart

of the system lies in the ability to insert a paper filter (commonly known as a pleated cup) inside the rigid capsule perfectly, heat-sealing it completely with minimal to zero positioning tolerances at extremely high speeds.

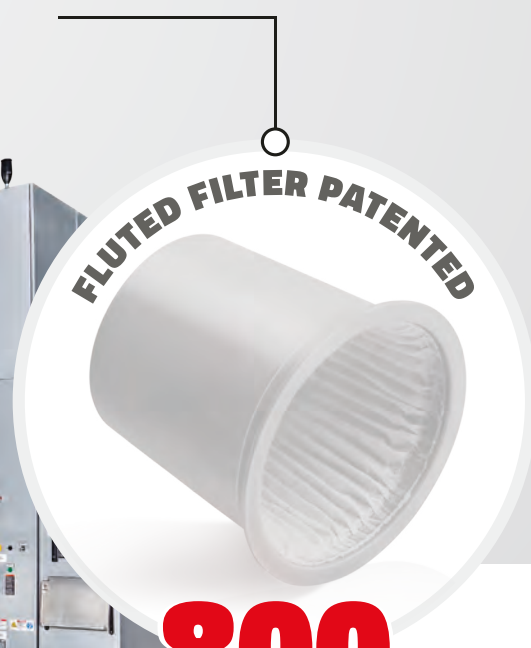
OPEM internally developed and **patented worldwide** the technology for the insertion and heat-sealing of the filter cup. This cutting-edge solution

solved a critical problem: how to handle an element as light, fragile, and sensitive to temperature and humidity as a paper filter within a high-speed production process, ensuring that every single capsule offers a flawless coffee extraction. Without the near-micrometric precision of OPEM's patented filter positioning, the K-Cup® as we know it today would not have been industrially viable.





The **POWER** **BEHIND THE** **POD**



800

CUPS/MIN.

- ✓ Maximum dosing precision.
- ✓ Full compatibility: plastic, compostable, recyclable, aluminium.

We wrote the rules.
Now we hand you the keys.

Since 2006, our signature has been on the **original K-Cup®** technology. We invented, patented, and perfected the system that set the global standard. *Today, that same technology is finally available to power your production line.*

The Masters of Filter Cups.
Perfection as standard.





A Journey That Began with Green Mountain Coffee Roasters

The history of this collaboration dates back to **2006**, marking the beginning of the exponential growth of what was then **Green Mountain Coffee Roasters**. At that crucial moment, OPEM served as the engineering partner of excellence, guiding the company through its most radical industrial evolutions.

OPEM's technological support remained a constant pillar as the American company scaled the market: first transforming into **Keurig Green Mountain** and later, in 2018, through the historic **\$18.7 billion merger** with the Dr Pepper Snapple Group. This operation gave life to the global beverage giant **Keurig Dr Pepper (KDP)**, uniting the world of coffee with iconic soft drinks.

Throughout these phases, the packaging technology designed in Parma remained the immovable production foundation: engineering capable of evolving to anticipate sustainability challenges, upon which the entire single-serve coffee category in North America was built.

Parma Engineering Conquering the Global Market

"We are proud to finally be able to share this milestone," states OPEM management. "Being the preferred technological partner for companies that have scaled the market to become giants of Keurig Dr Pepper's caliber demonstrates our ability to manage projects of monumental scale. Our patent for the filter cup insertion solved the technical complexity that allowed this format to become the industry standard."

OPEM's ability to design systems that guarantee production speed and exceptionally high quality consistency has enabled several of its client-partners to grow from local businesses to world leaders. Today, that exclusive experience, accumulated over years of development and refinement, is being made available to the global market.

Access to "High-Performance" Technology

With the conclusion of exclusivity agreements with KDRP, OPEM is opening its doors to manufacturers worldwide.

Companies looking to implement high-performance production systems can now directly access the original technology that validated the K-Cup® market.

OPEM systems, renowned for their precision and reliability, offer:

- **The Patented Filtering System:** The original filter cup management technology for perfect extraction.
- **Unrivaled Speed:** Production lines designed for massive industrial volumes.
- **Certified Reliability:** Systems tested for decades in the most demanding production environments in the world.

A New Chapter for Packaging

The revelation of this historic link to the development of the K-Cup® system is not just a celebration of the past, but a solid foundation for the present. OPEM S.p.A. has already successfully integrated several **sustainability principles** into its processes, evolving its legendary filter insertion system to operate with the most advanced



eco-friendly and compostable materials.

This technical capability allows the company to actively lead the challenges of the modern circular economy, offering concrete and tangible solutions today.

"**Made in Parma**" reaffirms itself not only as a synonym for food quality but as the nerve center of global mechanical innovation.

Manufacturers who choose OPEM are not just purchasing a machine; they are investing in a philosophy driven by avant-garde engineering, with the guarantee of a partner capable of mastering green technologies and proven to be a primary engine for market leaders of yesterday and tomorrow. 🏛️

www.opem.it



Built for Decades



A Family Company, a Global Partner.

Visit our website
www.cavanna.com



Visit us at Interpack 2026
HALL 3 / B74



CAVANNA looks ahead at interpack 2026

From long-life equipment to next-generation materials, the group brings to Düsseldorf a packaging vision shaped by efficiency, flexibility and continuous support

In packaging, the future is rarely a sudden break. More often, it is the result of steady engineering, industrial insight and the ability to adapt without losing reliability. That is the perspective Cavanna is bringing to interpack 2026, where the Italian group will present a vision of packaging technology rooted in continuity, but clearly oriented toward the needs of a changing market. Founded in 1960, Cavanna has built its identity



Meet Cavanna at interpack 2026
Hall 3, Stand 3B74
Discover Cavanna's latest packaging solutions for efficiency, flexibility and next-generation materials.

HANDLING & FLOW WRAPPING



TOP LOAD CARTONING



WRAP-AROUND & TOP LOAD CASE PACKING





around integrated flow wrapping solutions for food and non-food applications, and still positions durability as one of the pillars of its industrial culture.

Today, however, durability alone is no longer enough. Manufacturers are being asked to combine output, efficiency and versatility in increasingly complex production environments, where different formats, retail channels and product requirements must often coexist within the same line.

This is where Cavanna's current message becomes particularly relevant. Under the strategic direction of Riccardo Cavanna, the company is focusing on systems designed to improve operating expenditure, maximize capacity utilization and deliver repeatable size changeovers, turning efficiency into something broader than speed alone. In today's factories, real performance is measured in uptime, consistency and the ability to respond quickly to variation.


One of the most interesting aspects of Cavanna's positioning is the way it addresses sustainability. Rather than framing the issue as a simple materi-

als switch, the company approaches it as a balance between environmental goals and industrial reality. Cavanna highlights its work with packaging suppliers and the activity of TESTCLAB, its testing laboratory dedicated to sealing performance and the evaluation of new wrapping materials. The point is a practical one: new-generation materials only become meaningful when they can also protect the product, preserve shelf life and fit smoothly into production. That makes the company's material-neutral approach particularly significant, as it opens the door to different options, from monomaterials to compostable and paper-based structures.

Flexibility is the other decisive word. Cavanna's systems are developed for sectors such as bakery, confectionery and other food applications, with turn-key solutions that reflect the growing need for adaptable packaging architectures. The market is moving toward greater diversification, and machine builders are increasingly expected to offer not just technology, but a framework capable of absorbing change. In this context, Cavanna's proposition is less about a single machine and

more about an industrial approach, one that connects gentle handling, packaging variation and line integration.

Then there is service, which in Cavanna's case is presented not as an accessory, but as part of the machine's value over time. Technical support, upgrades, revamping, training and spare parts are backed by C-Connect, the group's digital platform for customer assistance. It is a detail that says a great deal about the company's broader mindset: the line does not stop at installation, and neither should the relationship with the customer.

Seen from this angle, Cavanna's presence at interpack 2026 goes beyond the exhibition of machinery. It becomes a statement about where packaging is heading: toward solutions that must be efficient but also resilient, advanced but also practical, open to innovation yet firmly grounded in the realities of industrial production. For a sector under pressure to do more, adapt faster and waste less, that is a message likely to resonate. 

www.cavanna.com



“ FOOD PACKAGING: EFFICIENCY AND SUSTAINABILITY AS NEW INDUSTRIAL DRIVERS ”

Packaging is no longer a final step, but a strategic element shaping efficiency, sustainability and performance in food production.

by the editorial staff

In the food and beverage industry, packaging has moved far beyond its traditional role as a protective shell. It has become a technical, economic and strategic component of the production system, influencing line efficiency, product quality, transport optimization and environmental performance.

For manufacturers, packaging is now closely tied to competitiveness, because every decision concerning materials, formats and machine integration has direct consequences on cost control, operational continuity and market positioning.

One of the strongest drivers of change is the need to combine sustainability with industrial reliability. Regulations, retailer expectations and end-user awareness are pushing companies to reduce material use and improve recyclability, but packaging must still ensure barrier performance, sealing consistency and mechanical resistance. This is why the transition toward monomaterial

structures is attracting so much attention. Compared with more complex multilayer combinations, these solutions simplify recycling and can reduce the environmental burden of post-consumer packaging, while recent advances in polymer engineering are helping preserve the technical properties required by food products. At the same time, lightweighting is becoming a major engineering priority. Thinner films, redesigned containers and optimized secondary packaging can generate meaningful savings in raw materials, energy use and logistics costs.

However, reducing weight is not simply a matter of removing material. Packaging must withstand filling, handling, transport and shelf exposure without compromising product integrity. For this reason, manufacturers are increasingly working with suppliers to redesign the entire pack architecture rather than making isolated adjustments.



latest news

Production flexibility is another central issue. Food plants are dealing with shorter runs, a greater number of references and more frequent format changes. In such conditions, packaging lines must support fast changeovers, stable performance and minimal downtime.

Modular machines, digital setup assistance and advanced automation all contribute to this objective. The ability to move efficiently from one pack size or format to another is particularly valuable in markets where personalization, promotional variants and retail-specific requirements are becoming more common.

Packaging choices also affect the efficiency of the wider supply chain. A primary pack may perform well on the line but create inefficiencies during warehousing or transport if it is not designed with logistics in mind. This is why many producers are reviewing the relationship between primary, secondary and tertiary packaging. Better stackability, improved pallet stability and reduced empty space can produce measurable savings and lower the environmental impact of distribution. In this perspective, packaging is no longer evaluated only at the machine level, but across the full product journey.

Digitalization is accelerating this transformation. Sensors, vision systems and connected controls allow manufacturers to collect detailed data on sealing quality, material consumption, reject rates and machine behavior. This information supports predictive maintenance and process optimization, helping plants reduce waste and improve overall equipment effectiveness. In more advanced settings, packaging lines are becoming part of integrated smart factory architectures where data

from filling, labeling, case packing and palletizing can be analyzed together. All these developments show that packaging is no longer a downstream concern. It is a core industrial lever, where engineering, sustainability and productivity converge.

For food manufacturers, investing in advanced packaging solutions means strengthening process reliability, responding to regulatory and commercial pressure, and building a more resilient production model in a market that demands both efficiency and responsibility.

Another decisive factor is the interaction between packaging materials and machine technology. Even a highly sustainable structure can become problematic if it behaves inconsistently during unwinding, forming or sealing. This is why industrial validation is becoming more rigorous.

Trials under real production conditions, simulation of distribution stress and shelf-life verification are increasingly necessary before a new solution is adopted at scale. The most effective projects are those in which packaging producers, machine builders and food companies collaborate from the earliest development stages.

The same applies to secondary and tertiary packaging automation. Case packers, wrap-around systems and palletizing cells are no longer isolated islands, but parts of a coordinated process that must guarantee speed, repeatability and gentle product handling.

In sectors such as beverages, dairy or chilled foods, even small inefficiencies multiply rapidly across large volumes. The packaging system therefore becomes a performance architecture, not a set of disconnected components.





Protecting your products SINCE 1991

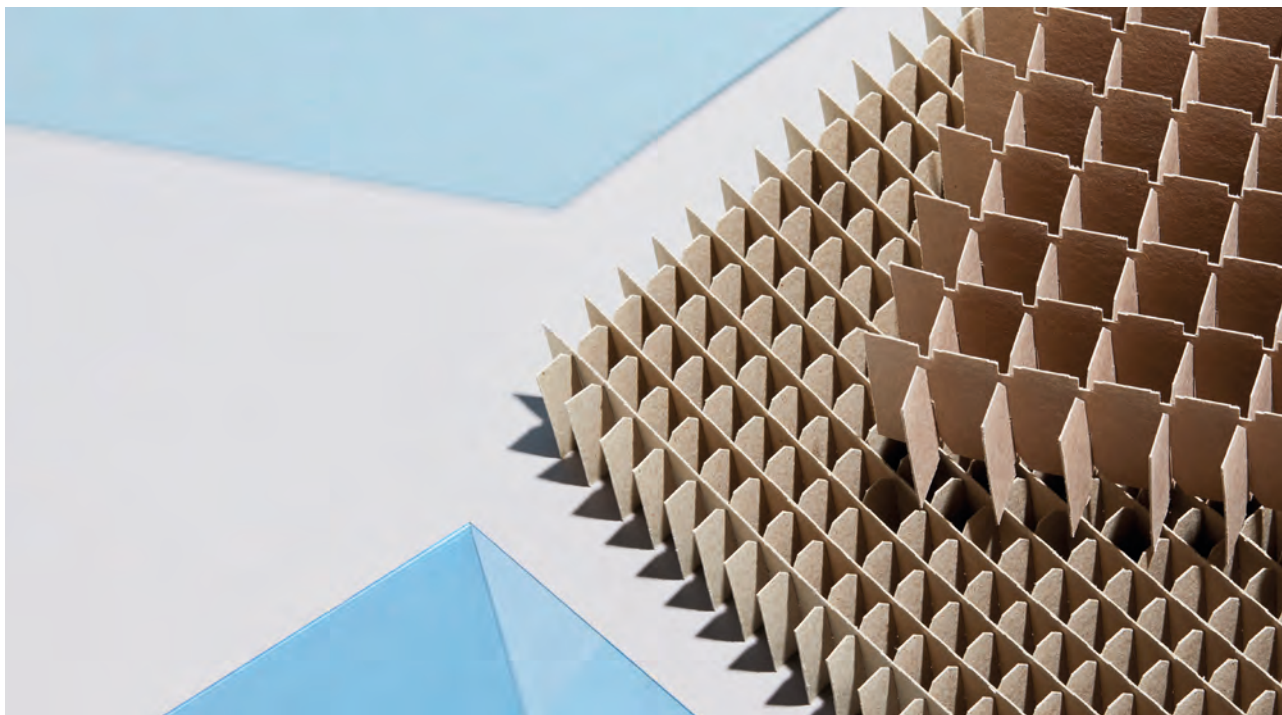
It was 1991 when Walter, Maria Grazia, and Davide started and shaped their project of manufacturing beehives and separators. Back then, the idea of offering the market that particular support for protecting products being shipped worldwide wasn't very widespread, but it immediately received a positive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



Discover **SIAT**'s end-of-line automation at Interpack

In today's manufacturing and logistics environment, efficiency, flexibility and reliability in packaging operations are more critical than ever. As product variety increases and supply chains become more complex, companies are investing in automation to optimize end-of-line processes.

Within this evolving landscape, SIAT Group has established itself as a global reference point for packaging technology and automation solutions.

With more than 50 years of experience, SIAT has built a strong international presence, serving customers in over 100 countries through a network of more than 500 partners.

The group operates from its headquarters in Turate, Italy, alongside manufacturing facilities in Italy and the United States, employing more than 450 people worldwide. Today the company supports over 6,000 active

customers and has installed more than 600,000 machines globally.

Originally known for case sealing and tape dispensing technologies, SIAT has progressively evolved into a provider of complete end-of-line automation systems.

A key milestone in its international development was the acquisition of Combi Packaging Systems at the end of 2023, following a long standing partnership between SIAT S.p.A. and 3M in the United States.

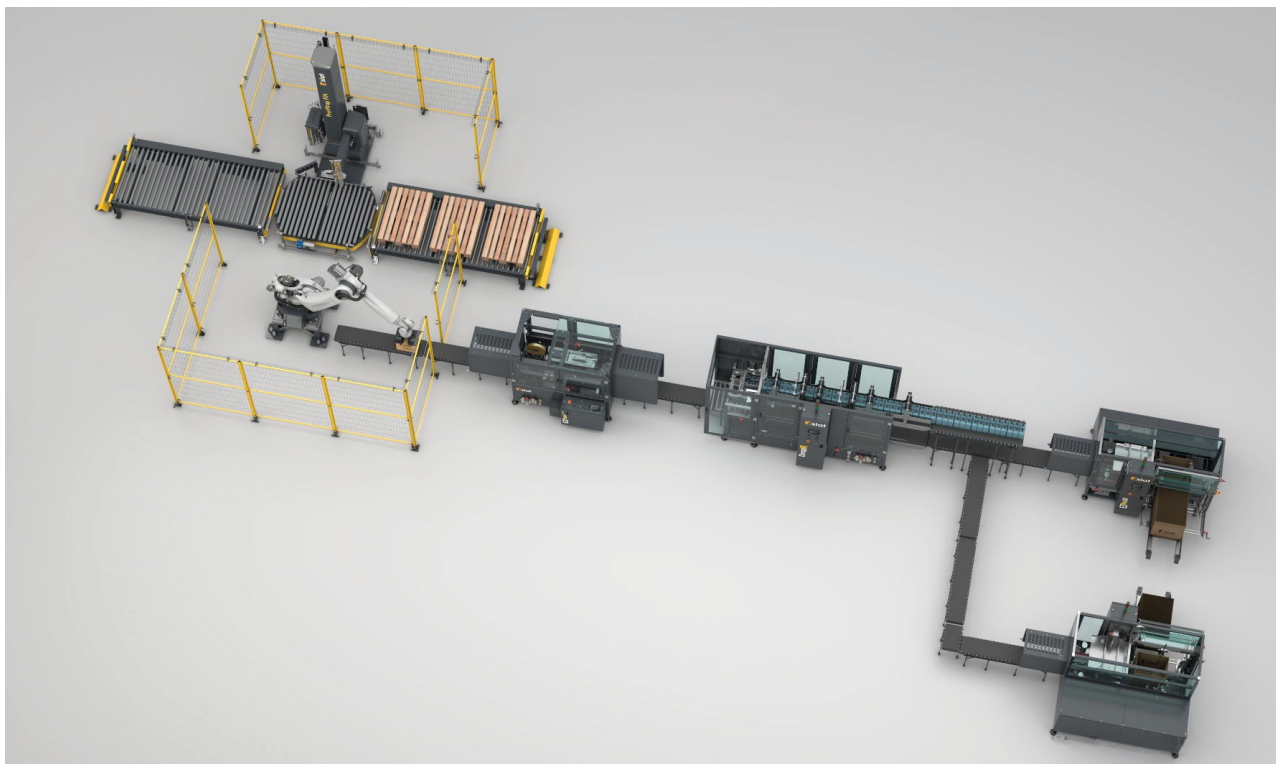
Together with TAM, a precision CNC machining company, these businesses form a vertically integrated ecosystem able to deliver both standard machines and customized automation solutions.



One of SIAT's main strengths is the ability to design and supply complete secondary packaging solutions across multiple industries, including food and beverage, chemicals, healthcare, logistics and e-commerce. The group's technologies cover the entire end-of-line process, from automatic case forming and product handling to carton sealing, stretch wrapping, strapping and robotic palletizing.

With a portfolio of more than 200 machine models, SIAT can combine modular equipment into scalable packaging lines tailored to different production environments. This flexibility allows manufacturers to automate progressively while maintaining efficiency, reliability and operational





simplicity. Automation also delivers tangible economic benefits. SIAT solutions are designed to improve productivity and efficiency, enabling many customers to achieve a return on investment within four to six months. At the same time, the machines are engineered for durability and long service life, often exceeding 25 years.

Visit us at the Interpack to see some of our machines in action and discover how SIAT can optimize your end-of-line packaging operations. SIAT solutions are used in a wide range of production environments where reliability, speed and integration are essential. From high-volume food and beverage plants to chemical, pharmaceutical

and e-commerce distribution operations, the company supports manufacturers looking for flexible, future-ready packaging automation. Visitors can explore selected technologies directly at our booth and discuss packaging automation projects with our technical specialists. 

www.siat.com





TIBER PACK presents new Multiwrap case packer combined with Nicetuck glue-free sealing technology

With over 50 years of experience in packaging systems, TIBER PACK continues to shape the future of the industry - with respect for its origins, a solid technical foundation, and a constant drive to improve.

In 2026, our vision remains clear: evolve by listening more, responding faster, and reaching further. The international profile we've built is a platform for expanding into new markets, industries, and applications.

Growing with Purpose

Tiber Pack, a leading player in automation and secondary packaging, will present the new Multiwrap case

TIBER PACK 
Respects your product

packer at Interpack 2026, a solution designed to enhance operational efficiency, production flexibility, and sustainability in end-of-line processes. The Italian company is preparing to once again attend the major international trade fairs, consolidating the growth path started after the positive results achieved at IPACK-IMA 2025.

The new Multiwrap model is designed to deliver high performance while ad-

dressing the growing focus of companies on process optimization and reducing environmental impact.

Built on Tiber Pack's extensive know-how in end-of-line solutions, the machine features an architecture designed to ensure reliability, user-friendly, and fast changeover operations. It also offers remarkable application versatility, enabling the handling of different product types and packaging configura-





rations, thus supporting rapid adaptation to production requirements.

From a technological point of view, Multiwrap includes advanced features such as fully automatic format change adjustments, 100% tool-less coded device replacement, safety guards update and energy recovery solutions. The ergonomic design and new user interface further simplify the equipment management and supervision, improving overall operational efficiency.

One of its key innovations is **Nicetuck™** technology, a glue-free sealing system that eliminates the use of glue and adhesives. This provides a concrete advantage by reducing operating costs and environmental impact, offering an effective response to the sector's growing sustainability demands.

Nicetuck™ has already received important recognitions, including the Best Packaging Awards 2025 and the B2B Award. At Interpack 2026, Tiber Pack will also receive the WorldStar Packaging Awards 2026, granted by

the World Packaging Organisation, confirming the technological value of this solution.

With the new Multiwrap model and the integration of Nicetuck™ technology, the company strengthens its positioning as a technology partner for sec-

ondary packaging. The appointment is at **Hall 14 – Stand C52**, where the new technology will be presented, aimed at an increasingly innovative industry committed to environmental sustainability. 🏢

www.tiberpack.com



Ecological & Economical



100% **GLUE-FREE CASE PACKING**



NO EXTRA COSTS OF CARDBOARD SUPPLY



25% - 30% ELECTRICITY SAVINGS



50% REDUCTION IN CO₂ EMISSIONS

IN COMPARISON WITH THE STANDARD CASE PACKING PROCESS



A Legacy of Innovation ILPRA's Journey Since 1955



As Interpack opens its doors once again, ILPRA returns to Düsseldorf reaffirming its position as one of the most influential players in global packaging technology. Founded in 1955, the Italian company has earned the title of “packaging tailor,” designing solutions that adapt to the specific needs of producers worldwide. Over seven decades, its offering has expanded to include tray sealers, filling and sealing machines, thermoformers, and Form Fill Seal systems, technologies that today support a wide variety of production environments.

A key driver of ILPRA's evolution is its ability to build a complete packaging ecosystem. The company operates in synergy with leading Italian specialists such as Veripack, Strema, Pentavac, IDM Automation, Ti Wrap, Gelmini, Migliorini, and MACS. The **ILPRA Group** will be represented at **Interpack** by **ILPRA, Veripack,**

Pentavac, and the new joint venture **Ti Wrap**, each presenting their latest and most innovative technological solutions.

At ILPRA's booth, visitors will find several of the company's most established solutions. The Fill Seal 5000 will be exhibited with Watttron digital heat-sealing technology integrated, while the FoodPack Hyper, one of ILPRA's flagship inline tray sealers, will be displayed with a Pentavac multi-head system. Completing the lineup is a major world premiere: FoodPack Synergy, a new semi-automatic tray sealer designed to offer maximum ease of use, simplified maintenance, and long-term operational stability.



This year, ILPRA is placing special emphasis on solutions for the ready meals sector, a rapidly growing market that demands hygiene, speed, and process consistency. To give visitors a tangible look at how ILPRA supports this segment, the booth will feature a complete inline tray-sealing line designed specifically for ready meals, demonstrating high throughput, format flexibility, and precise sealing control, key requirements for industrial producers operating continuous, large-scale production.

The ready meals market continues to expand at a steady pace, driven by changing lifestyles and the rising need



for convenient, high-quality meal solutions. Packaging plays a fundamental role in this context: it must protect the product, preserve freshness, and present meals in an appealing and reliable way. Tray sealing therefore remains the preferred technology for this segment.

To support producers of every size, ILPRA offers a full range of tray-sealing solutions: from compact systems for small batches, like the new Synergy, to fully automated inline machines capable of handling thousands of trays per hour. This broad portfolio ensures that every manufacturer can find a solution tailored to its production needs.

Visitors wishing to explore the complete set of technologies are invited to meet ILPRA at **Hall 5, Stand 5C38** and discover firsthand how the company continues to shape the future of packaging. 🏢



www.ilpra.com



ETIPACK at Interpack 2026: engineering expertise and customized labelling solutions for food packaging

Engineering expertise as a distinctive value

At Interpack2026, Etipack presents itself as an engineering driven partner for the food and beverage industry, showcasing consolidated know how in the design of customized labelling systems for complex packaging applications.

Etipack will exhibit in **Hall 8b – Stand C49**, within the exhibition space shared with other companies of the Possehl Group active in identification and packaging technologies. This context provides a solid industrial background and long term vision, while Etipack maintains a clear focus on its technical specialization and application expertise.

Extensive experience across food packaging applications

Etipack's strength lies in its **broad**

application experience, developed through decades of projects in the food sector. The company has designed labelling systems for a wide range of products, container shapes and packaging configurations, supporting manufacturers operating with high variability, frequent format changes and demanding quality standards.

Rather than offering predefined solutions, Etipack approaches each project as a specific engineering task, defining mechanical design, control architecture and interfaces according to real operating conditions to ensure reliability and effective line integration.

A technical partner for manufacturers and line builders

Alongside direct collaboration with food producers, Etipack has estab-

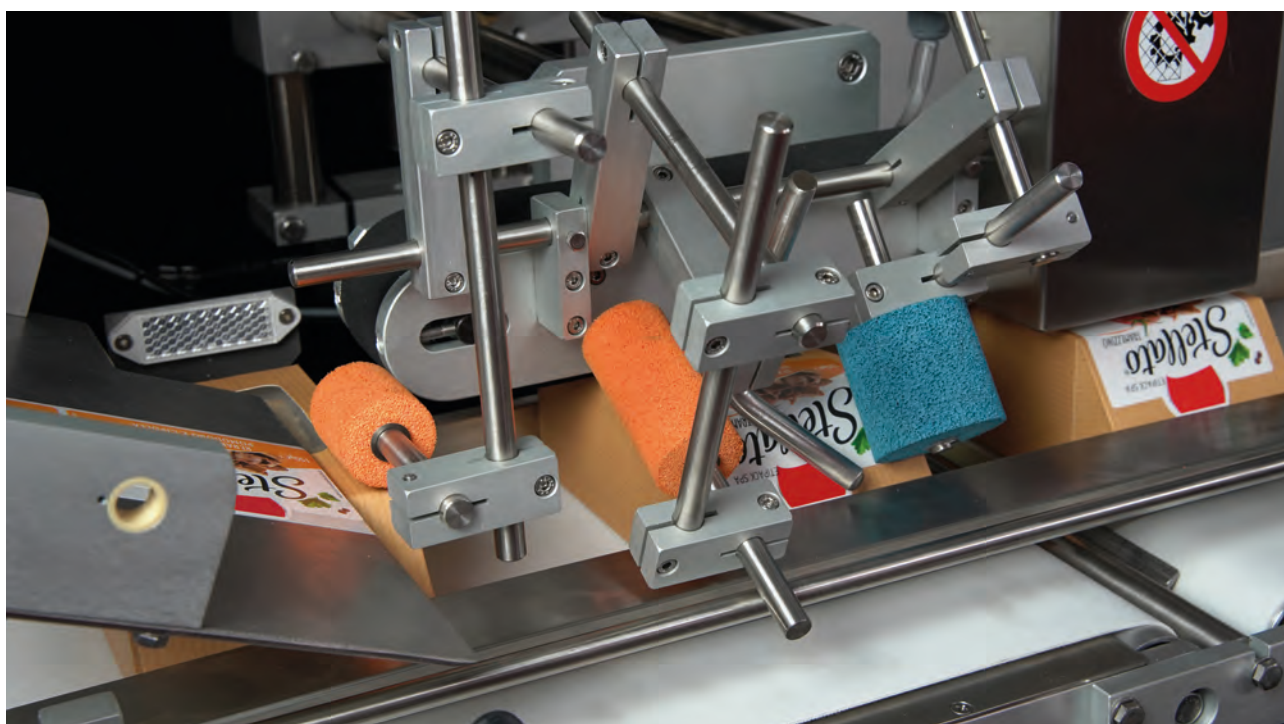
lished a strong role as a technical partner for packaging line manufacturers and system integrators.

A significant share of its projects is developed with OEMs designing complete packaging lines, where labelling functions as an integrated module rather than a stand alone unit.

Etipack provides flexible and configurable labelling systems designed to meet layout constraints, performance targets and interface requirements defined at line level, supporting repeatability, customization and scalability across different projects and markets.

Representative food applications on display

Within this engineering focused framework, the **Hall 8b stand** will present representative labelling applications for the food industry, il-





illustrating Etipack's ability to adapt its solutions to different packaging scenarios.

The systems on display cover consolidated application areas such as labelling on cylindrical containers and labelling integrated within automated packaging lines.

The focus remains on process reliability, layout flexibility and integration logic, showing how labelling operates in synchrony with upstream and downstream equipment while accommodating different formats, materials and production speeds.

Customization and long term continuity

These examples reflect Etipack's core capability: the design of labelling systems tailored to specific production scenarios, based on modular and scalable configurations that can evolve over time.

For advanced industrial food companies, international manufacturers

and players involved in the design and construction of complete packaging lines, **Etipack's presence at Interpack2026** highlights an approach where engineering competence, application experience and customization support reliable, efficient and future ready food packaging solutions. 🏢

www.etipack.it





MAKRO LABELLING, Intelligent Choice

Founded in 2009 on over 30 years of experience from its founders, Makro Labelling has rapidly established itself as an international player in industrial labelling solutions.



Originally rooted in the Wine & Spirits sector, the company has progressively expanded its expertise into multiple industries, including food & beverage, personal care and other industrial segments, consistently maintaining high standards of precision, reliability and aesthetic quality.

Makro's mission is to design cutting-edge labelling machines capable of adapting to continuously evolving production needs while ensuring long-term performance.

All machines are entirely developed in-house, from mechanics and electronics to vision systems, ensuring

full integration and complete process control.

Today, MAK labelling machines are also available with a new modern and ergonomic design, developed to improve accessibility and operational efficiency while delivering high production speeds.





It is not simply artificial intelligence, but advanced technologies developed by Makro people to ensure consistent and reliable performance.

Vision systems are a key example: RAPTOR for orientation and ALICE for quality control ensure full product management throughout the entire line.

Within this framework, the new Alice 360 represents the latest evolution of Makro inspection systems: by using a single camera, it can inspect the entire container circumference, reducing space requirements inside the machine carousel and delivering higher performance. The result is total control, with reduced waste and improved final product quality.

The range covers applications from 1,500 up to 72,000 bottles per hour, with the capability to apply up to five labels per container.

Makro Labelling offers a complete portfolio of technologies: cold glue systems for high-precision and high-speed applications; self-adhesive solutions for maximum flexibility; hot

melt technologies; roll feed systems designed to ensure high efficiency and operational continuity across a wide range of applications.

Intelligent Choice is the claim that expresses Makro's approach: a combination of expertise, values and integrated solutions designed to provide customers with a complete and effective system.

Fully integrated and exclusively supported by Makro, these systems ensure maximum reliability, operational continuity and direct service throughout the entire lifecycle of the equipment. 🏢

www.makrolabelling.com





P.E. LABELLERS at Interpack: all the AI-based technological innovation on board the labeling machines

The most flexible labeling machines in the world showcase in Düsseldorf all the technological innovation that the Mantuan company has been able to conceive, to make them even easier to manage and maintain.

This year there are three very valid reasons to stop by the P.E. Labellers stand at Interpack 2026. In Hall 13 – A75, visitors arriving from all over the world will be able to experience three live experiences:

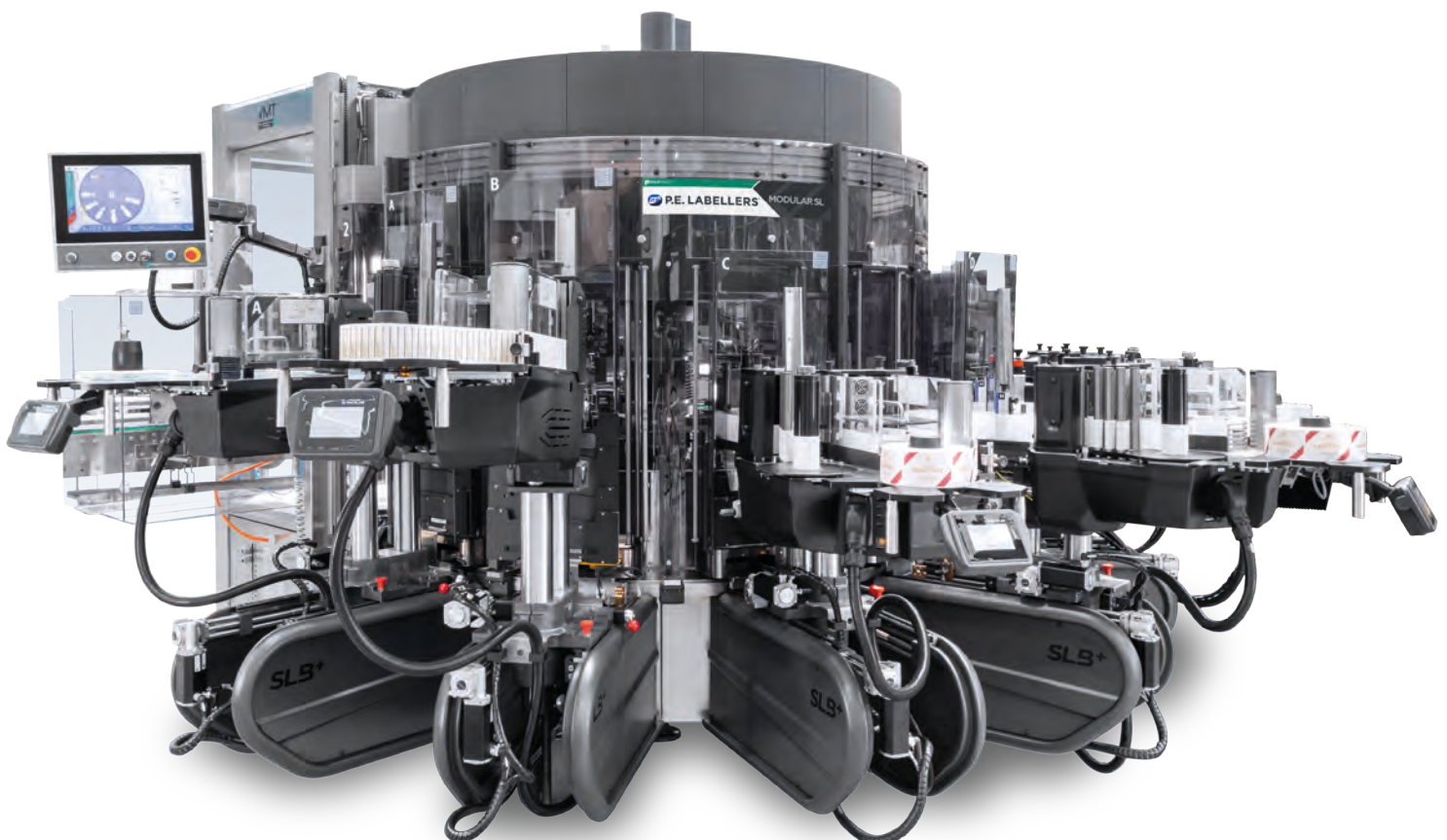


Modular SL: is the new generation modular labeling machine, designed to offer maximum flexibility in terms of applications and a very high level of technological innovation on board, from vision and control systems to AI-based ones for incredibly easy management. Modular SL is equipped with labeling stations that can be interchanged with just a few gestures, with all the application technologies on board, available in both

fixed and trolley versions. Safety is a priority: rolling shutter guards stop the machine immediately, even on cold glue stations.

It will be possible to see Modular SL live and explore the machine through the on-board AI systems.

SkyLine: linear labeling solution with pressure sensitive technology, completely ergonomic with automatic





adjustments and easy maintenance. This innovative solution, with an ergonomic and attractive design, contains a combination of advantages and functionality that distinguish it from any other linear labeller on the market. The new layout with an elegant design and the high technology on board the machine makes SkyLine a unique solution for multiple markets and different application needs. SkyLine allows multiple applications: front and back labels, wraparounds, collars, H-U seals.

It will be possible to see SkyLine live and see it in operation.

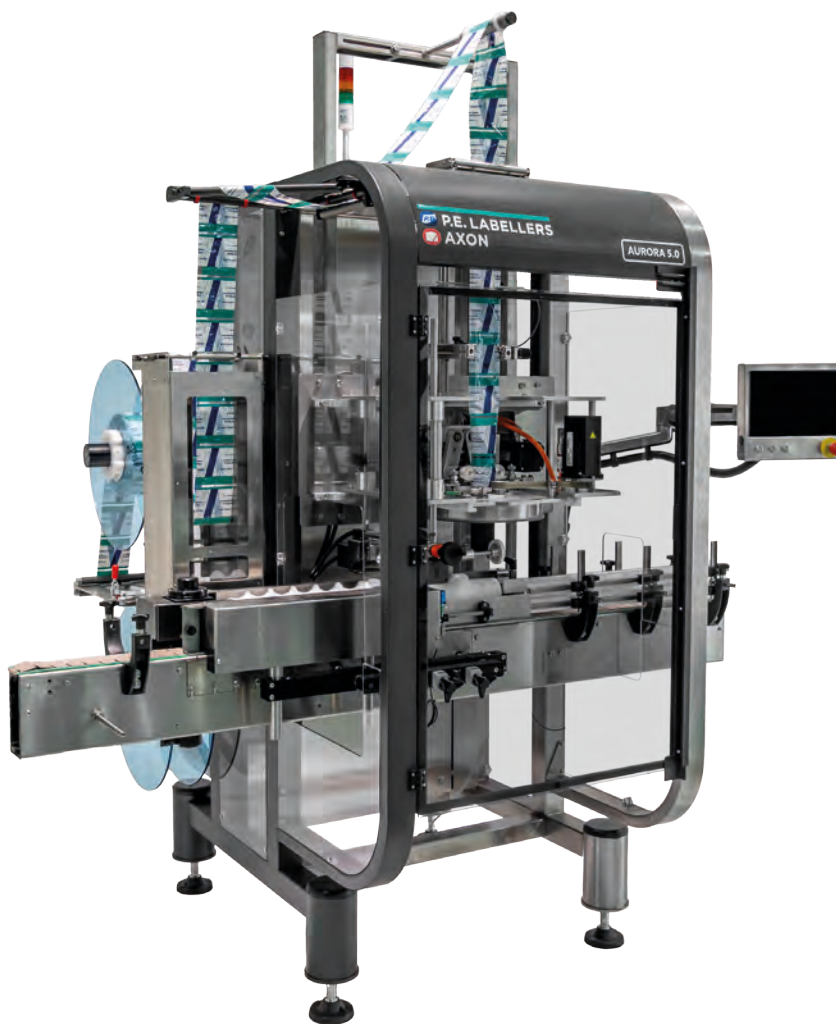
Aurora 5.0: heat shrink sleeve applicator, high speed and with rapid format changes without the use of equipment. This solution offers intuitive interfaces, optional shrink tunnels, for simple and efficient use and integration, and handles five application types: full-body, full-body over cap, partial-body, tamper-evident and multi-pack.

It will be possible to see Aurora 5.0 live and see it in operation.

The highly awaited Düsseldorf fair represents the ideal showcase to exhibit innovative labeling solutions for multiple applications and sectors. The new P.E. systems Labellers open a window onto the future.

P.E. Labellers participates in Interpack 2026 within the large ProMach exhibition area, together with ten other Product Brands part of the American multinational. In the ProMach area there will be present: P.E. Labellers • Zacmi • Zalkin • Reepack • Shuttleworth • Bartolet • Pace • Pharma • FLTècnics • PMIS • L&C, with a total of 12 machines on display. 🏢

www.pelabellers.com





BIOBASED HOTMELT adhesive solutions covering the entire packaging process

At ICAT Adesivi we develop and manufacture high performance adhesive solutions designed to support the entire packaging value chain, from carton converting to final pallet stabilization. Our mission is to provide reliable, efficient and sustainable bonding technologies for every stage of packaging and food processing.

The process starts in the carton converting and packaging manufacturing phase, where we supply vinyl adhesives and hot melt adhesives for the production of corrugated and solid board packaging.

In the hot melt segment, ICAT Adesivi offers high quality metallocene hot melt adhesives, engineered to provide excellent thermal stability, clean appli-



Hall 7 / B16

cation and consistent bonding. Thanks to their lower density, these adhesives allow customers to improve production yields and reduce overall adhesive consumption, while also lowering maintenance costs by minimizing stringing, charring and machine contamination.

Alongside traditional solutions, we also develop RX hot melt adhesives, which deliver the same performance characteristics as conventional products while being made up to 50% from renewable raw materials, supporting customers in their sustainability goals without compromising efficiency or reliability.

Our expertise extends to the primary packaging phase, where precision and hygiene are essential. We provide adhesive solutions for bottle labeling, folding carton sealing and primary package bonding, ensuring fast setting times, accurate application and durable adhesion.

These formulations are specifically designed to meet the stringent requirements of the food and beverage industry.

For secondary packaging, ICAT Adesivi supplies adhesives for case and carton sealing, optimized for automat-





WORLDMELT SERIE

ed high speed lines. These solutions guarantee structural integrity, resistance during handling and transportation, and excellent compatibility with modern packaging equipment.

The final step is pallet stabilization, where safety, efficiency and sustainability are critical. Our ICAGRIP® anti slip adhesives ensure secure pallet loads during storage and transport. ICAGRIP®

solutions reduce and, in some cases, completely eliminate the need for stretch film, decreasing material usage and simplifying palletizing operations. ICAGRIP® adhesives are natural and biodegradable, offering an effective and environmentally responsible alternative to traditional stabilization methods.



ICAGRIP

Beyond products, ICAT Adesivi provides comprehensive technical assistance and on site support across the entire packaging and food processing chain.

Our technical team works closely with customers to optimize processes, improve performance and deliver tailor made solutions.

At Interpack, ICAT Adesivi positions itself as a single, reliable partner, capable of supporting every phase of the packaging journey with technology, expertise and sustainable innovation. 🏢

Visit:
www.icat.it/en



35 Years of ALTECH Excellence Showcased at Interpack 2026

In 2026, ALTECH celebrates 35 years of activity in the labelling machinery sector: an important milestone that confirms a path of steady growth, technological innovation, and international presence.

Founded with a strong engineering-driven vision, the company has built its identity on a clear principle: designing and manufacturing in-house reliable, modular, and highly customizable labeling systems.

Over the past 35 years, ALTECH has evolved alongside the market, meeting the demands of the food & beverage, cosmetics, chemical, and pharmaceutical industries, where pre-

cision, speed, and reliability are essential requirements.

Continuous Innovation

Innovation at ALTECH is an ongoing process that integrates technical research, mechanics, electronics, and software, supported by fully controlled in-house production. From the ALstep

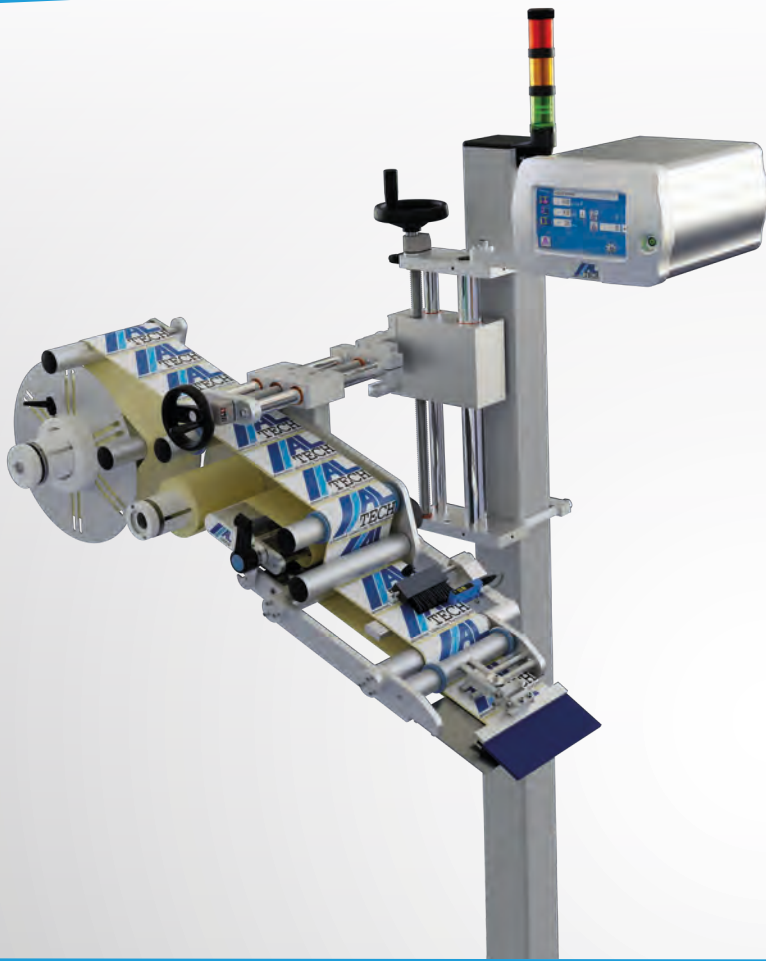
labeling heads to linear systems integrated into complete automatic lines, every solution is designed to ensure efficiency and operational flexibility.

New Solutions at Interpack 2026

ALTECH will be exhibiting at Interpack 2026, the leading international

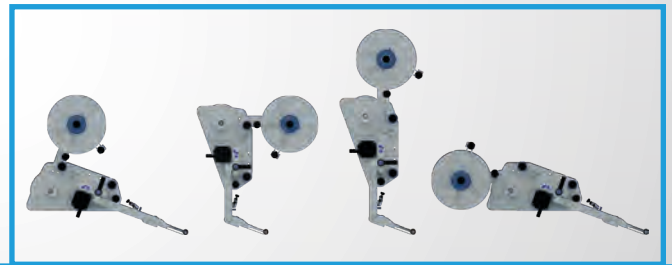


PROVEN INNOVATION



High-performance ALritma labelling head:

- Modular structure with swiveling components.
- High-torque stepper motor.
- Unwinder with expansion locking system.
- Rewinder with collapsible device for easy liner removal.
- Harsh-environment kit: IP55 protection, stainless steel bearings.
- Separate IP55 fanless control box.
- Microprocessor control for high accuracy at variable speed.
- 7" multilingual touchscreen panel with 100 recipes and Industry 4.0 connectivity.



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

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

An example? Our ALritma labelling head.

ALTECH Srl

Viale de Gasperi, 70
20008 Bareggio (MI) - Italy
Tel. +39 02 90363464
info@altech.it

www.altech.it



See more!





The machines will be on display at **Hall 8B / C48**, where visitors will have the opportunity to discover the latest developments and see ALTECH solutions in action.

Looking Ahead

Today, ALTECH operates globally through a well-established commercial and technical network, while maintaining the core values that have guided its growth: proven solutions, attention to detail, and trusted customer relationships.

The 35th anniversary marks not only a milestone, but also a new step toward the future of industrial labeling, driven by digitalization, sustainability, and increasingly customized solutions. 🏛️

www.altech.it

trade fair for the packaging industry, taking place in **Düsseldorf, Germany, from May 7 to 13**. The company will showcase some of its most representative solutions:

- **ALline C**, featuring a three-roller system for wrap-around labeling, ideal for cylindrical containers;
- **ALbelt**, designed for top and bottom labeling, configured with the ALritma T print-and-apply unit;
- **ALcode**, a system for real-time printing and application of variable data;
- **ALcode P**, a robotic pallet labeling system presented in a new modular and programmable configuration;
- **ALritma X**, updated version, a high-speed labeling head capable of reaching speeds up to 90 m/min and a rate of up to 1,000 labels per minute.





INOX MECCANICA

TECHNOLOGY FOR THE FOOD PROCESSING INDUSTRY



AUTOMATIC VACUUM TUMBLER FOR PRODUCTS TO BE COOKED

BT-C TUMBLER

Our **patented automatic vacuum tumbling systems**, for products to be cooked such as **cooked ham, pancetta, coppa, loins** and with load capacities of 500, 1200, 2000, 3000, 4000 and 5000 kg, create excellent conditions inside the tumbler, ensuring an **even uniformity of tumbling**, significantly **reducing process times** and **avoiding external contamination**.

- ⊙ New hatch with innovative closing system
- ⊙ Internal blade designed for cooked products
- ⊙ Cooling system
- ⊙ Loading cells
- ⊙ Temperature control
- ⊙ Rear lifting system



Vacuum tumbling for cooked products

Technology and production value in the Inox Meccanica BT-C series

In the industrial meat processing sector, vacuum tumbling is one of the most critical stages of the entire production cycle. This is where the product acquires its fundamental characteristics: uniform massaging, protein extraction, and the formation of the structural bond that will determine — downstream — cooking yield, slice compactness, juiciness and the commercial shelf life of the finished product.

For products destined for cooking, requirements are particularly demanding: the work focuses on the very structure of the product, on its ability to withstand the thermal process without losing yield or compromising the expected organoleptic profile.

It is in this context that Inox Meccanica developed the BT-C series: a line of industrial tumblers designed specifically for cooked products such as cooked ham, roasts, pancetta, coppa and loins.

Architecture of a production-grade tumbler

The BT-C series is built around a precise design philosophy: not a simple rotating drum, but an integrated system in which every structural element serves the production result. The frame is made entirely of AISI 304 stainless steel, with surface finishes that ensure maximum hygiene and facilitate cleaning and sanitation operations.

The internal geometry of the drum — featuring a paddle with optimised inclination — guarantees uniform massaging across whole muscle cuts and portioned pieces alike. The range covers load capacities suitable for both artisan-industrial cured meat producers and large-scale processing plants.



INOX MECCANICA
TECHNOLOGY FOR THE FOOD PROCESSING INDUSTRY

Three working positions: a concrete operational advantage

A defining feature of the BT-C is the ability to operate in three positions: lowered for loading, horizontal during the massage cycle, and raised for discharge.

The lowered position facilitates product entry through the hatch and delivers a gentle massaging action — based on rubbing rather than impact — ideal during the early stages of the

cycle to promote absorption of free brine and prevent it from being drawn into the vacuum inlet.

The horizontal position provides more vigorous mechanical action and intensive mixing, promoting protein extraction with positive effects on product compactness and the reduction of cooking weight loss. The raised position enables rapid discharge, even for products that tend to adhere to the paddle, and ensures effective mixing from the bottom towards the front of the drum.





Vacuum, temperature and programmable cycles

Vacuum is a critical process variable: it promotes brine penetration into muscle tissue and prevents air incorporation, the primary cause of internal voids and cooking defects. The BT-C integrates a fully programmable vacuum management system: depression level, holding times and release phases are all configurable for each product recipe.

Temperature control during massaging — often underestimated — is equally critical. Mechanical friction generates heat which, if unmanaged, can denature proteins and compromise the cohesion of the finished product. Advanced versions of the BT-C are equipped with an external jacket through which refrigerant fluid circulates, with a programmable set point integrated into the cycle recipe. Each recipe defines rotation speed, massage duration, alternation between rotation and tilting phases, vacuum level, temperature and discharge sequence — ensuring full process reproducibility from one batch to the next across multi-product lines.

Load cells and traceability

Load cells integrated directly into the machine structure enable real-time



weighing of the product inside the drum, eliminating the need for external weighing operations.

The data acquired allows complete process control in relation to the target yield, and feeds batch traceability systems through integration with the SYSTEM X supervisor and company management software — a requirement increasingly demanded by IFS, BRC and FSSC 22000 certification audits.

Line integration and Industry 4.0

The BT-C is designed to integrate seamlessly into complex production flows: upstream of injection systems, and downstream of stuffing, cooking, cooling and packaging lines.

Connection to SYSTEM X — Inox Meccanica's supervisory platform — enables centralised management of multiple machines, real-time monitoring of process parameters, alarm handling and automatic generation of production reports.

Vacuum tumbling as a competitive lever

Integrated load cells, programmable vacuum management, configurable cycles, three working positions, full stainless steel construction: in the BT-C series, every technical choice has a precise production rationale and translates into a measurable benefit — higher yield, less waste, greater regulatory compliance. 🏭

inoxmeccanica.com





MOZZAMATIC: advanced automation for mozzarella and burrata production



For over thirty years, Prima s.r.l. and from 2023 under the Mozzamatic® brand, has been developing advanced solutions for the automatic production of mozzarella, burrata, and other stretched curd cheeses. Today, the dairy sector requires high technology systems that can be integrated with management software while ensuring hygiene, production continuity, and flexibility.





These are the pillars on which the company has built its growth, both in Italy and abroad.


In recent years, Mozzamatic has invested in new expertise, automation, and CIP washing systems, with the goal of minimizing manual intervention. Among its most innovative developments is the adjustable weight moulding machine, which allows operators to change the mozzarella weight without replacing the drum, ensuring precision and easy cleaning. Another important milestone is the introduction of production lines for stracciatella (sfilacciata curd and cream), equipped with systems that automate the entire process—from sheet production to mixing the two components—and feed the Burrata Mozza-Burrata 2T production machines automatically.

The flagship of the Mozzamatic portfolio is Mozza Burrata 2T, a fully au-

tomatic burrata making machine that combines forming, filling, and sealing of the stretched curd shell without any operator contact. Thanks to its double filling station, it can reach up to 2.800 pieces per hour and produce various sizes (50–250 g). Full automation improves hygiene, repeatability, and safety, while the CIP system ensures complete, automatic cleaning.

The Mozzamatic range is completed by production lines featuring water based stretchers and steam cook-

ers, automatic weighing systems for cubed/julienne products, dosing mixing lines, cooling/brining vats, and water transport.

Mozzomatic manufactures nearly all components in house, thanks to state of the art production facilities. This approach guarantees reliability, efficiency, and tailor made solutions for dairies looking to evolve and optimize their production processes.. 

www.mozzomatic.it



Automatic machine for burrata production

MOZZA-BURRATA 2T



Our **Mozza-Burrata 2T** burrata production machine allows you to obtain a finished product in a **completely automatic way** without the help of an operator or external interventions, **increasing hygiene and safety standards.**

It can be **combined** with our "Mozza-Stretcher" continuous water stretching machine.

[Visit our website for further information!](#)

TECHNICAL SPECIFICATIONS:

- **Integrated moulding machine** designed to receive product directly from the stretching machine
- **No contact** with or handling of the product
- **Double station** with two dosing heads
- Hourly capacity **from 2,400 to 2,800 pieces/hour**
- Fully equipped for **C.I.P. washing**

Formats:

50-100-125-
150-200-250 g



PATENTED





NEXT GENERATION EFFICIENCY

Hebenstreit Sets New Standards for the Future of Wafer and Snack Production



HEBENSTREIT

Customized, innovative, excellent: At this year's interpack Hebenstreit the global system partner for wafer and extrusion lines demonstrates how over 125 years of experience translates into cutting edge technology. The focus is on the industry's most pressing challenges: energy efficiency, significant savings of production costs and absolute future proof reliability.

Hebenstreit stands for reliable machinery, efficient processes and longevity. Our core strength is our comprehensive total line competence which goes far beyond traditional machine building. We deliver turnkey systems where every component from raw material preparation to downstream processing is engineered to work in perfect harmony.

Interpack Highlight: Advanced Solutions for Maximum Energy Efficiency

A central theme at this year's interpack is the optimization of resource consumption. Hebenstreit provides solutions for the fully automatic production of flat and hollow wafers that deliver immediate savings.

As a specific innovation we are showcasing a newly developed system for our gas heated baking machines. We improved these systems to drastically reduce energy consumption while elevating process stability to a new level.

Furthermore, we are committed to keeping even complex systems user friendly. A key focus of our latest developments has been the "easy to use" concept, enabling our customers to train their machine operators on Hebenstreit equipment as quickly as possible.

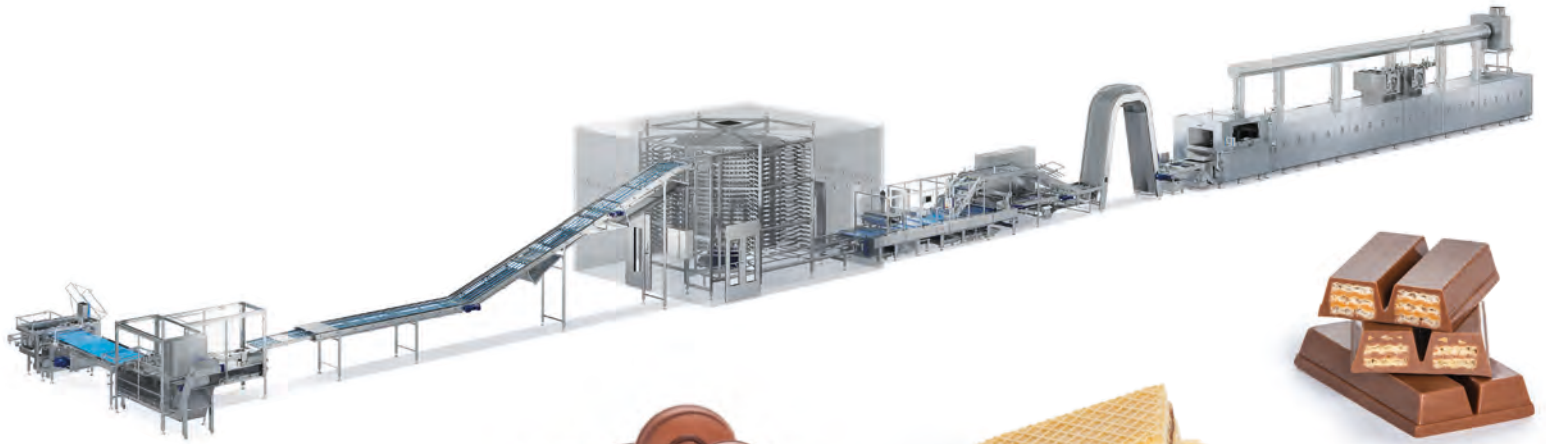


A key advantage for manufacturers is our flexibility regarding energy sources. The latest generation of our baking machines is based on a flexible platform that allows for a seamless conversion from gas to electric heating at a later stage.

This future proof guarantee offers our customers unparalleled investment security allowing them to adapt their energy strategy to changing market conditions and achieve long term energy savings.



HEBENSTREIT



interpack

PROCESSING & PACKAGING
7 TO 13 MAY 2026
DÜSSELDORF

Hall 3 • Booth F72



Experience E Baking: Precision That Sets Standards

A true highlight at our booth is the technological differentiation of our electric baking machines. Hebenstreit offers the most efficient electric baking machine on the market, generating efficiency advantages of up to 10 percent compared to induction systems.

“Our goal is to offer our customers excellence, innovative and customized solutions for their needs,” explains Marcel Fackert, CEO of Hebenstreit. “The electric baking machine from Hebenstreit allows for the first time a stepless adjustment of production capacity. With our patented control system we can set the temperature for each baking plate individually, which is a game changer. This offers our customers entirely new possibilities regarding flexibility and product variety per production line.”

By controlling each plate individually we can further compensate for vari-

ations in real time ensuring uniform product colour and texture across the entire batch. Due to our heating elements mounted on the baking plates we bring the heat directly to the process area where it is needed, pushing efficiency for both flat and hollow wafer production to a new level.

Advanced Extrusion: Innovative Solutions for the Snack Market

Beyond wafer technology Hebenstreit reinforces its position as a versatile system integrator in the snack production sector. At the interpack trade fair we are presenting new developments that increase the flexibility of the extrusion production lines. At the same time, we are expanding our product portfolio to include an even more powerful extruder with greater capacity.

Hebenstreit’s modern single screw cooking extruders reliably process a wide variety of raw materials. Combined with seamlessly matched drying and seasoning systems we offer turnkey solutions that cover the entire process chain from raw material to the finished seasoned snack. Addressing current market trends regarding flexibility, we provide solutions for faster extruder changeovers to produce even smaller batch sizes

efficiently. We address this with our newly developed cutting system, which reduces changeover time by up to 20 percent.

At the same time, we also want to better serve customers who request higher production capacities from us. We address this balancing act between flexibility and high production output with a new high-performance extruder.

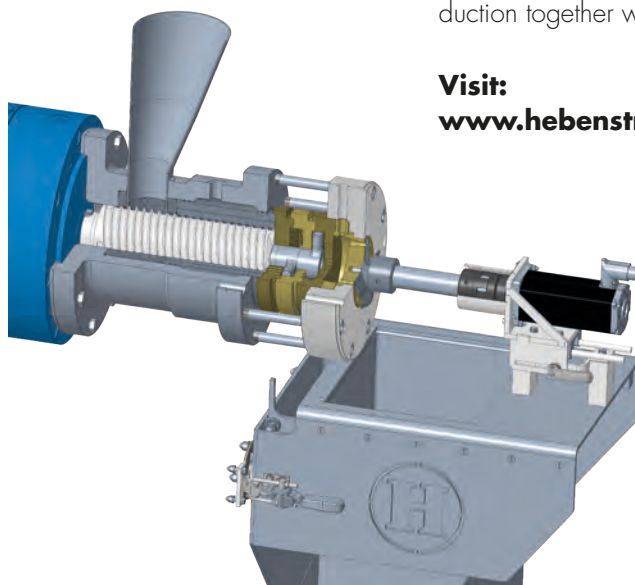
Long Term Performance Through Strong Partnership

Hebenstreit’s full line competence does not end with installation. We act as a long term partner supporting you from engineering to continuous process optimization and maintenance. Our global service network and digital remote monitoring systems ensure that your production line remains at peak performance for its entire lifecycle.

Do not miss our interpack premieres: At our booth, Hall 3 - F 72

we are showcasing these and further technological innovations designed to make your production more energy efficient and fit for the requirements of tomorrow.

We look forward to welcoming you in person and planning the next stage of your efficient wafer and snack production together with you. 🏢



Visit:
www.hebenstreit.de

“ MONOMATERIALS AND REAL RECYCLABILITY: THE NEW BALANCE IN PACKAGING ”

Recyclability in food packaging is shifting from a theoretical claim to a measurable, industrial reality. In this transition, monomaterials are emerging as a key direction, forcing the sector to balance sustainability with performance and real-world applicability.

by the editorial staff

In the debate on sustainable packaging, the term recyclability is often used very frequently, but not always with sufficient precision. For the food industry, in fact, it is not enough to declare that a material is theoretically recoverable. It is necessary to deal with real recyclability, meaning the actual possibility that a package can be collected, sorted, treated and reintroduced into a useful circuit. It is precisely in this transition from theory to application that monomaterials are

taking on a central role. Not as a magic solution, but as a serious attempt to address a structural problem of contemporary packaging.

For years, many food packages have relied on multilayer structures, designed to guarantee high barrier performance, mechanical resistance, printability and stability during processing. This architecture has delivered important results from a functional point of view,



latest news

but has created significant difficulties at the recycling stage. When several materials are permanently bonded together, separating them in an economically sustainable way becomes complex. This is where the interest in monomaterial solutions comes from, in which the packaging is designed using a single polymer family, or at least a structure that is more easily compatible with recovery processes.

The push toward monomaterials does not stem only from regulatory pressure or from brands seeking to improve their environmental profile. It also depends on the fact that the market is demanding demonstrable sustainability, less based on promises and more on technical evidence. A well-designed monomaterial package simplifies the sorting phase in recycling plants, reduces classification ambiguity and increases the chances that

the waste will actually be recovered and valorized. However, the issue does not end there. The real challenge is to achieve this result without losing the performance needed to protect the food product.

The industrial issue, in fact, lies entirely in the balance between recyclability and function.

Traditional multilayer structures often provide very high barriers against oxygen, moisture, light or odor migration, as well as good sealing, forming and resistance performance. Bringing these performances into a monomaterial system requires research, development and numerous technical compromises.

This is why companies are working on new formulations, film orientation, compatible coatings and thickness op-



latest news

timization. It is not enough to replace one material with another. The structure must be rethought in a way that is consistent with the entire product life cycle.

Industrial processing also represents an important testing ground. New materials must run on existing lines or, at the very least, require adjustments that are sustainable in terms of cost and timing.

Properties such as stiffness, coefficient of friction, sealing behavior and thermal stability directly affect productivity and packaging quality. This is why the introduction of monomaterials cannot be seen as an exclusively environmental choice. It is an industrial decision that involves purchasing, production, quality, marketing and sometimes even logistics, especially when weight, thickness or transport performance change.

There is also the often underestimated issue of consumer perception.

The sustainability of packaging is increasingly judged by how easily the material can be identified, separated and correctly disposed of. A package designed to be recyclable, but unclear in its communication or ambiguous in its apparent composition, risks losing part of its value. For this reason, many companies are comple-

menting material innovation with reflection on informational design and on the clarity of disposal instructions.

Talking about real recyclability also means considering the system as a whole. A better package is not enough if the territory lacks adequate infrastructure or if collection and sorting chains are not able to manage it effectively. The success of monomaterials therefore also depends on the ability of material producers, converters, brand owners, consortia, waste operators and recycling plants to work in dialogue. It is a supply chain challenge, not one for a single player alone.

For food packaging, monomaterials therefore represent a concrete and industrially relevant direction, but not a shortcut.

They require applied research, machine testing, shelf life validation and a more mature vision of the relationship between performance and end of life. Their value lies precisely here: they force the sector to engage with a form of sustainability that is less abstract and more verifiable. In this sense, the future of packaging will depend not only on the choice of material, but on the ability to build solutions that truly work, from filling to collection, from product protection to the real possibility of recovery.





Micro-ingredients, maximum precision: how automation is changing food production

In the world of food production, the management of micro-ingredients is one of the most sensitive phases of the entire process. We are talking about components that determine the taste, texture, quality and stability of the finished product. In an increasingly high-standards market, weighing automation is becoming a strategic lever to improve accuracy, repeatability and control.

Lawer automatic weighing systems introduce a level of precision that eliminates unwanted deviations, ensuring consistent formulations and reliable performance. Batch repeatability, achieved through digitized

processes, strengthens brand identity and reduces the variability typical of manual operations.

At the same time, automation reduces uptime, streamlines workflow, and lowers costs, which has a real impact on productivity.

Solutions such as **SUPERSINCRO** and **UNICA** combine precision, flexibility and traceability.

Stainless steel silos, anti-packing devices, gravity or vacuum loading

systems and software that can be integrated with MES systems allow companies to work with maximum safety and total transparency of the process.

Lawer systems at a glance **SUPERSINCRO**

- Fully customizable
- Modular systems
- Silos (fixed and interchangeable), hoppers, big-bags for the storage of products (from 380 to 1800 l)





- Automatic generation of bags of different sizes (from 9 to 36 l)
- A bag with a recipe every 30 seconds
- Loading of products by gravity or depression
- Double dosing screw and anti-clogging devices
- Efficient suction filtering system
- Integrated control software with external systems
- Ideal for large productions

UNICA TWIN

- 12, 24 or 36 stainless steel silos, capacity 100 l
- One or two scales, with a resolution of 0.1 g
- Loading of products by gravity or vacuum
- Dosing screw (Lawer patent) and anti-clogging devices
- Efficient suction filtering system
- Control software integrated with external systems
- Ideal for small to medium productions

UNICA HD

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



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

Lawer, an Italian company founded in 1970, has developed advanced technologies and know-how in the automatic weighing of powder and liquid products. Their expertise in single or multiple weighing systems has made them a trusted partner in the food industry. Continuous investments in safety and improvement of the working environment further increase the reliability and efficiency of their

systems. In conclusion, the benefits and advantages of automatic weighing systems are many. From precision and quality to efficiency and traceability, these systems revolutionize the food production process, ensuring high-quality products, optimizing production, and reducing costs.

As the food industry continues to evolve, the integration of advanced automated weighing systems will become increasingly important to maintain competitive advantage and meet consumer demands. 🏭

www.lawer.com



AUTOMATION OF PACKAGING LINES: A SCALABLE OPPORTUNITY FOR SMES



by Luca Fontana
CEO of M.H. Material Handling



In today's food manufacturing industry, automation of packaging lines is becoming increasingly relevant also for small and medium-sized enterprises (SMEs), driven by the need for higher efficiency, flexibility and better use of space. We spoke with Luca Fontana, CEO of M.H. Material Handling, who shared insights based on the company's experience on how SMEs can approach automation in a structured and sustainable way.

Automation is increasingly accessible for SMEs. What concrete benefits can companies expect?

Automation is becoming more accessible also for SMEs, but the expected benefits are not always as immediate as they may seem.

Companies typically approach automation with clear objectives such as increasing productivity, reducing manual labour and improving efficiency by limiting human error.

While these expectations are valid, the introduction of automation often reveals new challenges. In manual environments, operators tend to absorb small inefficiencies, managing micro-stops or minor imbalances almost invisibly. When automation is introduced, these same issues become more evident and must be addressed at system level. Efficiency therefore becomes a matter of balance, where a well-designed line ensures a stable and predictable production flow, ultimately improving overall competitiveness.

Production targets are a key driver in any automation project. How do production targets influence the design of a packaging line?

Production targets are often perceived as purely numerical objectives, but they are closely linked to how the entire line behaves. When supporting companies, the starting point is not only how fast the line should run, but how it needs to operate over time.

One of the most common underestimations concerns the impact of micro-stops. This is where accumulation systems play a key role, allowing different phases of the line to be decoupled and ensuring continuity of production. Defining performance targets therefore means designing a system capable of sustaining them realistically, often by focusing automated lines on best-selling products, while other formats are managed through more flexible or semi-automated solutions.



How can SMEs approach automation from an investment perspective?

For SMEs, investment is always a central issue, and this is where scalability becomes essential. A modular approach allows companies to start with a basic configuration and progressively expand the line as production needs evolve. However, scalability requires careful planning from the early stages. Not all components can be easily added later without consequences. Accumulation systems, for example, often need to be dimensioned from the beginning according to the future layout of the line. While machines can be integrated over time, increasing buffer capacity later is far more complex, especially when space is limited. For this reason, even phased investments require a clear long-term vision.

How can companies optimize space in existing facilities?

Space is one of the main constraints in existing production environments. When expansion is not possible, improving

layout efficiency means making better use of available space. This can be achieved through compact accumulation systems, vertical solutions such as spiral conveyors, and layouts designed to optimize product flow.

Beyond the technical solutions, timing is a key factor. Addressing space optimization during the design phase allows companies to achieve a better balance between performance, accessibility and future expansion, whereas integrating new systems into an already fixed layout is inevitably more complex.

For SMEs, automation is no longer a distant objective but a concrete opportunity.

When approached with a clear strategy and a long-term vision, it allows companies to build more efficient, flexible and competitive production systems, even within existing constraints.

www.mhmaterialhandling.com



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Reggio Emilia (Italy)



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info@cleverttech-group.com



CLEVERTECH: a trusted handling provider

Clevertch is a family-owned Italian company with a strong global footprint. With production facilities in China, India, and North America, it has built a solid reputation for delivering advanced automation solutions worldwide. From design to commissioning, Clevertch offers complete project management with a focus on performance, customization, and long-term reliability.

The Food & Beverage industry is one of Clevertch's core markets, where pouches and aluminum cans are increasingly shaping packaging choices.

The pouch revolution began in the **Pet Food sector** and progressively expanded into the Food industry, becoming a well-established product format adopted by numerous interna-

tional players. The popularity of this packaging solution is driven by the premiumization of products and the increasing use of single-serve formats, choices that reflect today's fast-paced lifestyles and consumers who are increasingly focused on specific dietary needs.

In the **Beverage sector**, there is also significant growth in the use of aluminum as a packaging material. From a production perspective, there is a noticeable increase in ready-to-

drink cocktails, mixed beverages, and cold brew coffee. Aluminum is a compact and highly recyclable material that effectively protects the product from external factors, helping to extend its shelf life.

Within this global landscape, Clevertch positions itself as a leading **handling solutions provider** for different product types, offering systems designed to meet customers' requirements in terms of product handling, efficiency, and production

CLEVERTECH

 HANDLING YOUR SUCCESS





speed. At Interpack, the company will showcase innovative and efficient systems designed to meet evolving market demands.

At stand 14D39, at Interpack, Clevertch will present an innovative **comb-style gripping and drying system for pouches.** The handling system features a gripping head equipped with **Piab-Kenos®** suction cups, enabling maximum pouch gripping capacity and therefore maximizing system productivity while ensuring excellent product drying.

The **AirKnife comb drying system**, made entirely of stainless steel, ensures uniform drying across all products. The blowers, arranged in single rows within the system, guarantee maximum drying performance, as well as a compact design and reduced noise levels.

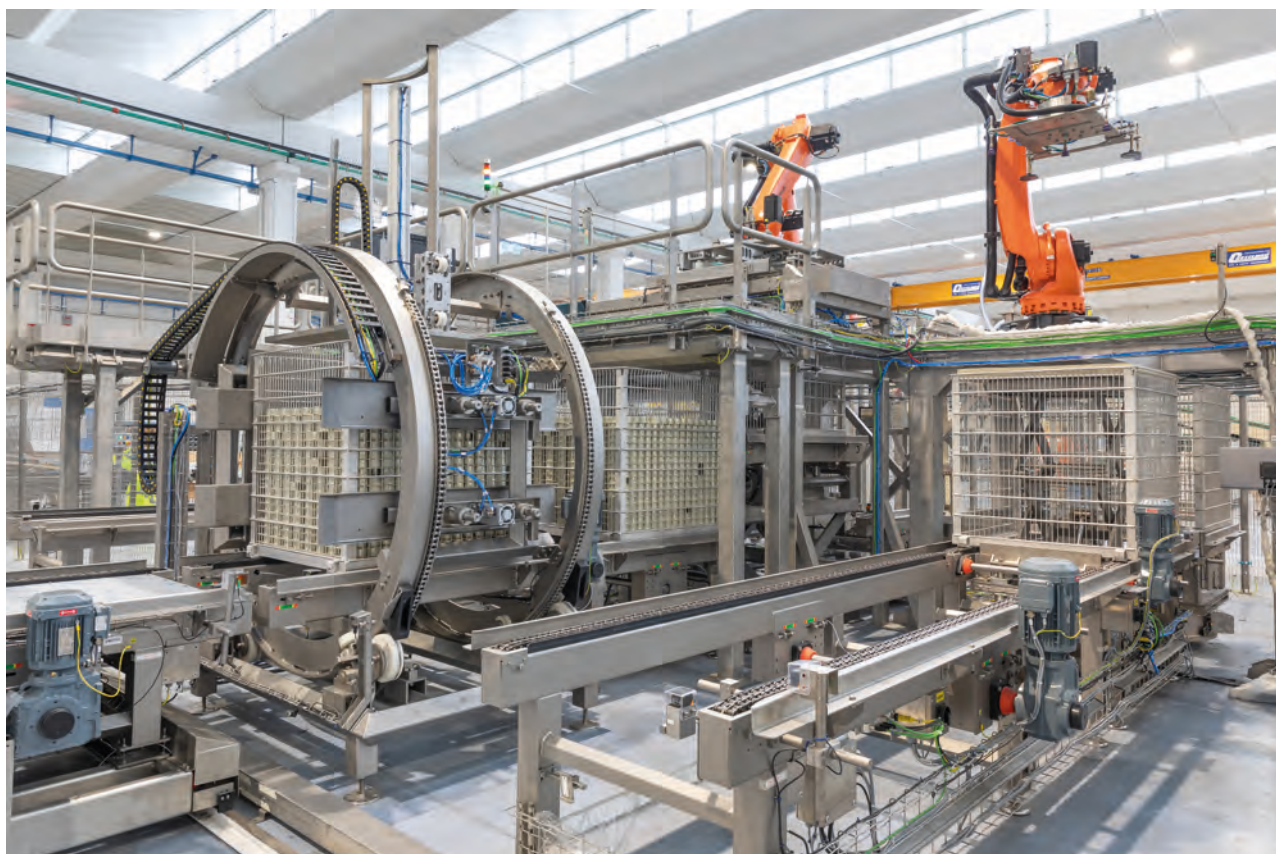
For can handling, Clevertch offers a fully customized and patented technology: **Hybrid Sweep Off®.** This

system is capable of handling both **empty and filled cans** during loading and unloading operations, optimizing the available space within each basket thanks to a controlled product layer transfer.

The technology also stabilizes and manages unstable primary and sec-

ondary packaging during palletizing and depalletizing operations, enabling advanced functionality even for **multi-flavor packaging applications.** 🏢

Visit:
www.clevertch-group.com



NEW OPPORTUNITIES FOR CUSTOMERS AND SUPPLIERS ACROSS ITALY AND THE EMEA REGION



by **Michele Menini**
EMEA Innovation & Application Director



In an interview with Michele Menini, EMEA Innovation & Application Director, we find out what opportunities the Brenntag Food & Nutrition team offers customers and suppliers in Italy, but also in the entire EMEA region and we take a look back at how Brenntag's business in Italy began.

Michele, could you give us an overview of your unit and describe the key areas you work on?

We need to look back a few years, when our unit strengthened its presence in the food industry by integrating companies focused on ingredient commercialization and the development of functional blends.

The aim from the beginning was to offer customer focused solutions, supported by pilot plants and highly specialized personnel.

Over time, our access to suppliers and partners across EMEA expanded, allowing us to include a broader range of specialty ingredients in our customized solutions. Our expertise across all food applications also grew, thanks to continued investment in an application and development center equipped to simulate real production conditions. In 2020, we opened a new site in Padua: a modern hub dedicated to the development, production, and distribution

of ingredient solutions for the food industry. The Innovation & Application Center is the heart of the site, equipped with advanced pilot plants to create cutting-edge solutions aligned with customer needs and market trends.

This facility has opened new opportunities not only in Italy but throughout the EMEA region, enabling us to share our know how and strengthen our presence across the area.

How has the product portfolio expanded thanks to the Innovation & Application Center?

Ingredients have always remained our primary focus, but with the new center, we've been able to expand our capabilities in studying their functionalities.

Furthermore, with the implementation of new technologies, we have the opportunity to study and analyze the various synergies among multiple food ingredients. As a result, our technologists have been able to expand the product



portfolio, paying particular attention to market trends such as clean label, plant-based, sustainability, allergen-free and affordability.

And what about services?

Within the new facility, an area of 700 m² has been dedicated to the Innovation & Application Center. This is precisely the largest service that Brenntag can offer: space, time, and expertise at the disposal of the customer.

Our pilot plants, furthermore, allow us to mimic the main processes of industrial production, thus supporting the customer in all stages of development.

To provide an even more targeted service, we have organized the area based on the main application sectors, such as Ice Cream, Bakery, Savory, and Meat. In the Innovation & Application Center, technologists have access to a specialized area for conducting rheological, qualitative, and sensory analyses that are useful during development.

What are the most appreciated advantages by the customers?

Thanks to the new research center, support and proximity to the customer are the major advantages that we are able to guarantee. Here, we host customers interested in new solutions,





with whom we work side by side to most effectively meet their needs. Additionally, it's important to note that ours is just one of the thirteen Brenntag Innovation & Application Centers located in the EMEA region, which brings multiple benefits. Firstly, it ensures continuous intercultural exchange that inevitably feeds into the company's know-how and innovation process. This knowledge is then made available to our customers, who know they can find in us not only a supplier but also a consultant who can support them with any type of request. Furthermore, this extensive network of sharing allows us to collaborate with a large number of suppliers, resulting in an almost infinite quantity of ingredients available to our technologists. They can test these ingredients in the Innovation & Application Center in Padua, thus giving rise to new business opportunities.

At the moment, what are you paying particular attention to?

Sustainability is an essential pillar of our corporate strategy, constantly nurtured and ingrained in our culture. Every year, we require our suppliers to undergo sustainability assessments.

This enables us to achieve greater transparency, integrating sustainability into our purchasing decisions. In Food & Nutrition, we carry out numerous development initiatives focused on sustainability and the circular economy, with particular attention to upcycling projects and plant-based foods.

www.brenntag.com



The right ingredients and food solutions for your food concepts

We have an unparalleled product portfolio and develop innovative food solutions in close collaboration with the best ingredient producers in the industry. Our specialists work with you to select the right ingredients for your products. Active in all market segments, we are here to support you in all applications.

- Dairy and ice cream
- Bakery
- Beverages
- Chocolate and confectionery
- Convenience food, ready meals, soups and sauces
- Fruit and vegetable processing
- Meat, poultry and fish
- Plant-based products
- Functional food

food.emea@brenntag.com

brenntag.com





SATINOX. Knowledge, technical expertise and quality: product identity

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

for more than 30 years.

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

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

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

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



40 YEARS
ANNIVERSARY

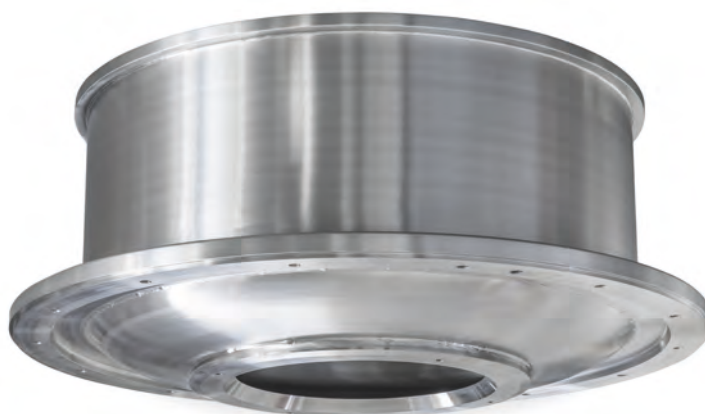
In fact technical expertise and knowledge go hand in hand with the **quality of the materials** and the ability to turn traditional artisan metalwork fabrication into expert joining technique.

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

tion to optimize bowl performance, and consequently machine performance.

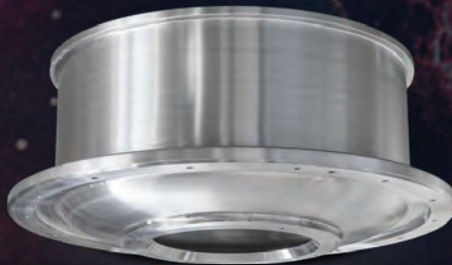
Strict compliance with the drawings, the painstaking attention to tolerances along with machining precision guarantee tailor-made products of any shape and size. 🏢

www.satinox.com



Explore our website. www.satinox.com

Eternal.
Strong.
Bespoke.





Vibrating technology driving efficiency in packaging processes

Electromagnetic vibrating solutions are helping packaging and food processing companies improve precision, efficiency and process control in critical operations such as feeding, weighing, alignment and counting.

As packaging lines become faster, more automated and more precise, the need for reliable material handling solutions has never been greater.

Technologies that ensure accurate product feeding, stable flow and consistent dosing are playing an increasingly important role in helping manufacturers maintain efficiency and product quality. In this context, electromagnetic vibrating technology is emerging as a key component in



modern packaging and processing environments. With more than 70 years of experience in vibrating technology, Tarnos provides advanced electromagnetic solutions designed to optimize packaging lines.

These systems enable accurate and consistent product flow, helping manufacturers improve efficiency while maintaining strict quality and hygiene standards.

Precision feeding for weighing lines

One of the most critical stages in

packaging operations is the feeding of weighing systems. Accurate and stable product supply is essential to achieve reliable measurements and minimize product giveaway.

Tarnos electromagnetic vibrating feeders deliver a uniform and controlled flow of materials to weighing scales.

Their controlled vibration and instantaneous flow regulation prevent product compaction and ensure smooth material movement, significantly improving weighing accuracy and process stability.



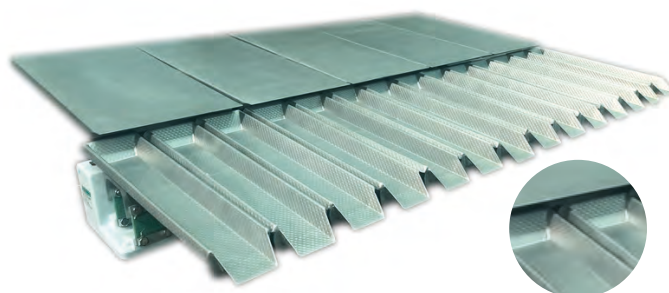
TARNOS

Vibrating material handling equipment for the food and packaging industry



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

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



(+34) 91 656 41 12

tarnos@tarnos.com

www.tarnos.com



- Process consistency, reducing variability and human intervention
- Hygienic design, with stainless steel components, edgeless construction, IP66 protection and FDA-compliant coatings to meet strict food industry requirements

Decades of expertise in vibrating technology

Tarnos has been designing and manufacturing vibrating material handling equipment for more than 70 years.

The company's expertise is supported by the pioneering Syntron Material Handling, one of the early innovators in electromagnetic vibrating technology.

Improved alignment and process control

Electromagnetic vibrating machines also play an important role in alignment and calibration processes within manufacturing and packaging lines. Controlled vibrations allow products or components to be positioned correctly before further processing, reducing handling errors and improving consistency in automated environments.

This capability is particularly valuable in high-speed production lines where precision and repeatability are essential for maintaining efficiency and product quality.

Accurate counting for batch packaging

For industries that rely on batch production, vibratory counting systems provide a highly efficient solution. By using controlled vibrations to separate and transport individual items, these systems allow precise counting of components or products prior to packaging.

This technology supports accurate batch preparation while improving productivity and reducing the need for manual intervention.

Designed for reliability and hygiene

Electromagnetic vibrating technology offers several key advantages for packaging and food processing companies:

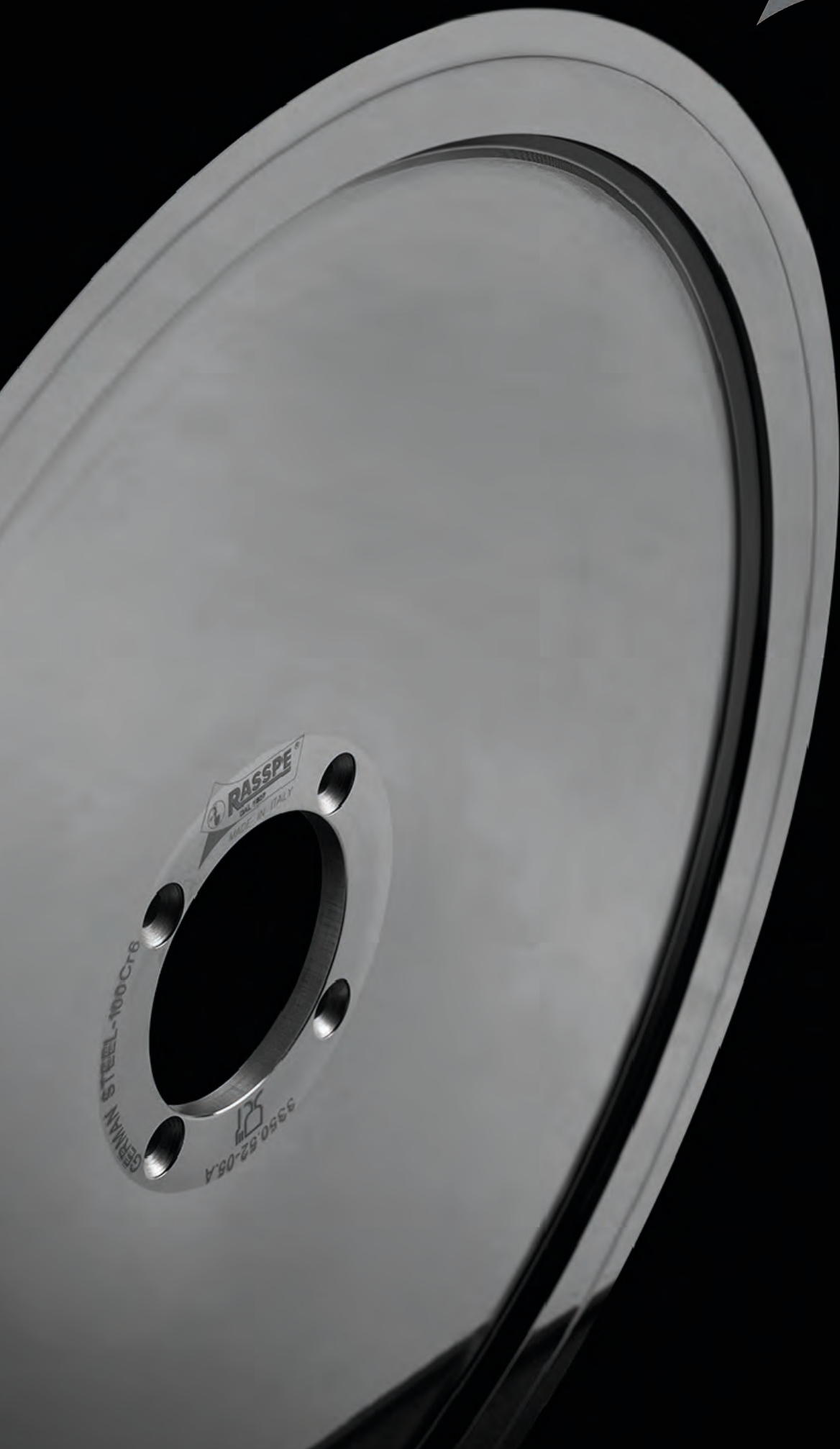
- High precision and control, with instantaneous regulation of vibration intensity
- Reliable operation, designed for continuous use in demanding industrial environments
- Versatile integration, easily adaptable to automated packaging and production lines

Over decades of participation in projects across multiple industries, Tarnos has developed extensive application know-how, enabling the company to solve complex challenges in critical material handling processes.

As the packaging industry continues to move towards higher levels of automation, precision and efficiency, vibrating technology will remain a key element in optimizing production and packaging operations. 🏭

Visit:
www.tarnos.com



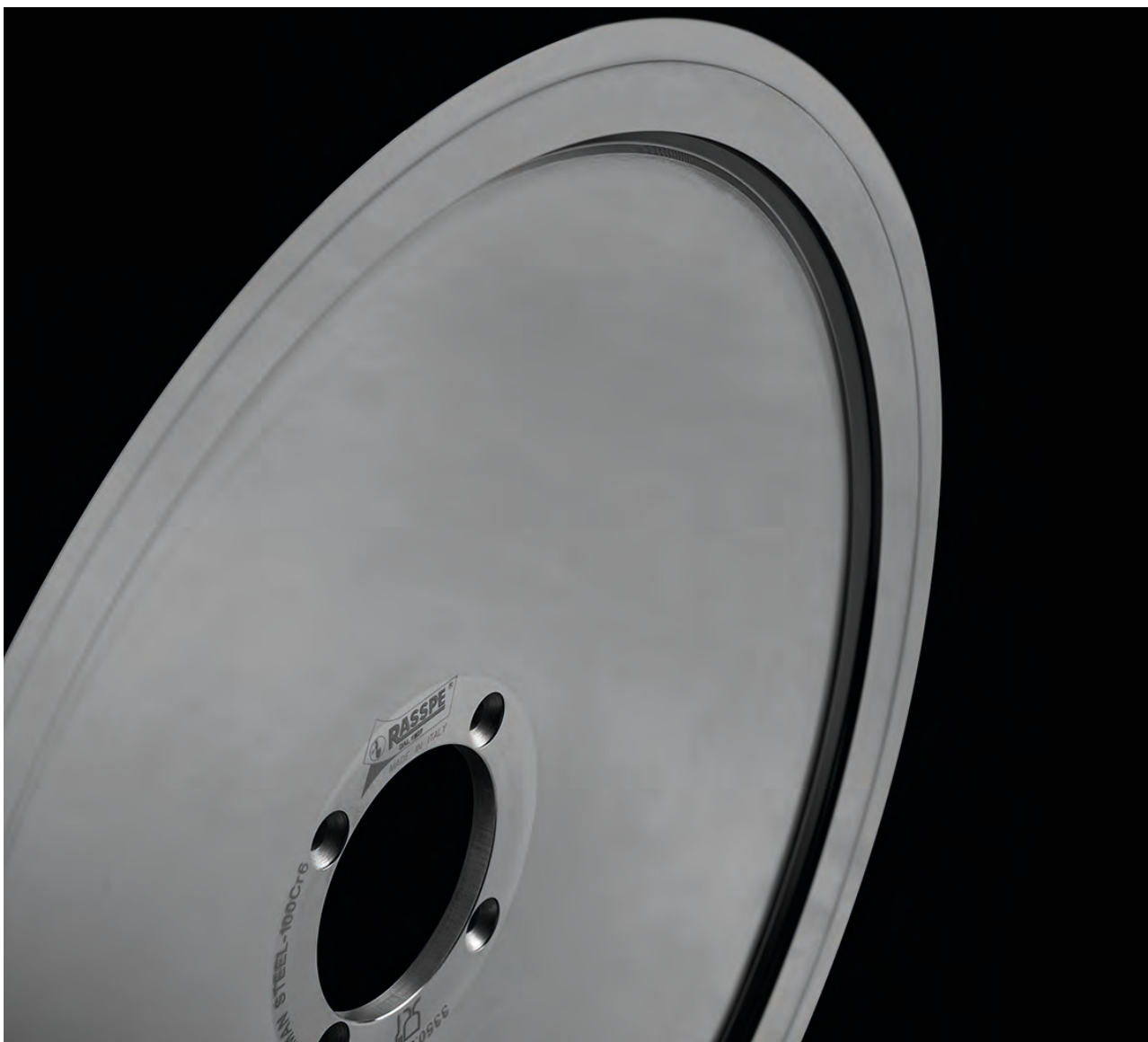


**MADE IN ITALY
EXCELLENCE**





RASSPE BLADES by CHIARAVALLI: heritage meets high-precision technology



With origins dating back to 1827, RASSPE is the oldest and most iconic brand of slicer blades in the world. Today, this historic name lives inside the innovative ecosystem of Chiaravalli Group, where tradition and advanced industrial engineering meet to create one of the market's most reliable slicing solutions. Entirely Made in Italy, RASSPE Blades combine decades of craftsmanship

with the production power of a multisectoral group. Every stage — from design to machining, induction hardening, grinding, polishing and chrome finishing — is carried out in-house using state-of-the-art CNC technologies. This fully integrated workflow ensures maximum quality, consistency and performance, with over 30,000 blades produced monthly and a vast warehouse ready to serve global OEMs.

A Complete Range for Every Cutting Application

RASSPE's product offering includes more than 150 blade models, engineered to meet the needs of professional slicer manufacturers and distributors.

Key technological solutions include:

- **Third Generation (3G) Blades**



A patented double-level profile that reduces friction, keeps the blade cooler, minimises product adhesion and delivers exceptionally thin, clean slices.

Ideal for deli meats, cheese and vegetables.

• **Serrated Blades**

Designed for products requiring greater grip: perfect for bread, semi-frozen meat and semi-frozen fish. Available in multiple tooth geometries.

• **Non-Stick Coatings**

To enhance smooth slicing — especially on cheese — RASSPE offers both traditional **Teflon** and innovative **PFAS-free coatings**, ensuring improved hygiene and reduced residue. Finishes can be combined to create the ideal cutting solution for any product type, ensuring maximum versatility and performance.

Committed to Quality and Future Growth

Supported by Chiaravalli Group's expertise in industrial mechanics, transmissions and electric motors for

food-processing equipment, RASSPE Blades are positioned as a strategic pillar of the Group's Food Division. This synergy enables continuous innovation, reliable supply capabilities and a growing presence in more than 37 countries worldwide. For manufacturers seeking consistency, precision and a partner with deep technical roots, RASSPE Blades by Chiaravalli remain a benchmark in professional slicing technology — a perfect blend of heritage, engineering excellence and modern production strength. 🏭

www.chiaravalli.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



Based 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.





Follow your colour



Valvole



Materiali per l'installazione



Pompe



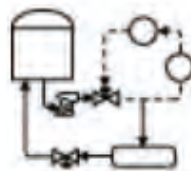
Scambiatori



Filtrazione



Strumentazione



Sistemi



Accessori per Serbatoi



SAVE UTILITIES



SAVE PRODUCTION



SAVE CLEANING



IMPROVE SUSTAINABILITY





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





COLUSSI ERMES

Advanced Washing Systems

The washing, sanitizing, and drying machines that make the difference in your every day life.

For over **50 years**, Colussi Ermes has been synonymous with **innovation, reliability, and excellence**. At the heart of this success are the people who make it happen: engineers, technicians, designers, and customer support specialists working passionately every day to create solutions that truly transform the way our customers operate.

Our machines combine compact design, energy efficiency, minimal water and detergent use, automatic cycles, and advanced loading/unloading automation with analytical and monitoring tools - all contributing to sustainable, cost-effective operations.

Hygienic engineering, rounded shapes, perfect water drainage, and full accessibility ensure absolute hygiene at every stage. Innovative technology, backed by an outstanding service team, allows us to meet and exceed every customer's needs.

As a global leader in advanced washing systems for the food industry, with over 7,000 systems installed worldwide, Colussi Ermes serves not only meat, dairy, poultry, fishery, bakery, confectionery, and fruit & vegetable sectors, but also complex industries such as pharmaceutical, hospital, logistics, and automotive.

Since July 2022, Colussi Ermes has proudly been part of Middleby Food Processing, a global leader uniting world-class brands and complementary cutting-edge technologies. Together, we deliver full-line, best-in-class solutions that guarantee the highest standards of quality, efficiency, and innovation for food production worldwide.

COLUSSI ERMES
Advanced Washing Systems

MIDDLEBY
FOOD PROCESSING



Don't miss our most innovative systems live at INTERPACK 2026 - Middleby booth A47-A55, Hall 3!

CHOCOLATE MOULD WASHERS & DRYERS

Fully automated washing systems engineered for the chocolate industry, delivering precise cleaning and flawless drying while preserving mould integrity across intensive cycles. Each solution is tailor-made to meet specific customer requirements, with hygiene performance certified through continuous HACCP-compliant monitoring.

An optional automated loading/unloading system ensures precise mould handling, continuous flow,

and seamless integration into existing lines, fully supporting Industry 4.0 principles.

The Colussi Ermes washer's horizontal conveying architecture is specifically designed to simplify the integration of automation systems.

AGV Integration by Proxaut

The automated movement of mould carts is handled by Proxaut AGVs, which autonomously transport trolleys to and from the washing system, ensuring a continuous and uninterrupted workflow. This integration eliminates manual handling, reduces labor dependency, and maximizes overall line productivity.



CRATE SPIN DRYING SYSTEMS

High-capacity, fully automated spin drying systems delivering outstanding speed, efficiency, and drying quality - up to 1,800 crates per hour.

Engineered to process rigid and foldable crates of various shapes and dimensions without format changeovers, their compact design allows seamless integration into new and existing installations, even in confined environments. In just a few seconds, the spin drying process delivers excellent results while minimizing energy consumption and environmental impact, fully aligned with modern sustainability goals. 🏭

www.colussiermes.com

www.proxaut.com

www.middleby.com/food-processing





COLUSSI ERMES
Advanced Washing Systems



**THE SMARTEST
WASHING SYSTEM
YOU CAN HAVE!**

EXPERIENCE TOMORROW'S
TECHNOLOGY, TODAY.

Visit Us at **INTERPACK 2026**
Middleby Booth Hall 3 A47-A55

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

CHOCOLATE MOULD WASHERS HIGHLIGHTS

- 1 **Washing capacity** up to 900 moulds/hour.
- 2 Possibility of washing **various shapes and types of chocolate moulds**, of different heights and sizes, without needing to change the format.
- 3 **Perfect washing and drying, for immediate re-use in the production process.**

Colussi Ermes' fully automated mould washing systems deliver impeccable cleaning and drying results, ensuring top hygiene standards. Their unique technology, specifically designed for the chocolate industry, gently treats moulds, preserving their integrity even after numerous cycles.

HERE'S OUR RECIPE FOR SUCCESS



MAXIMIZE SANITATION
SAFER DESIGN, EASIER
CLEANING



ACCELERATE PROCESSING
IMPROVE THROUGHPUT



PRACTICE SUSTAINABILITY
OPTIMIZE ENERGY
CONSUMPTION



INCREASE YIELDS
RAISE PROFITABILITY



MAINTAIN CONSISTENCY
HIGHER QUALITY



EXPAND CAPACITY
MORE PRODUCTION



REDUCE COSTS
OPERATING AND CAPITAL



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info@colussiaws.com





AKOMAG's complete monobloc system for gallon bottle washing and filling

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 ac-

curately 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 simply 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 management 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



SIRA

AKOMAG



SCHALLER - Excellence in food

Designed and engineered in Austria.

Manufactured in Türkiye.

Trusted Worldwide.

Raw materials, energy, labor, maintenance – costs are rising across the board. At the same time, manufacturers of bakery and confectionery products are under increasing pressure to deliver high-quality products faster and more efficiently than ever before.

At SCHALLER, we understand these challenges.

With more than 36 years of experience in planning, configuring, and commissioning food production lines and turn-key factories, SCHALLER stands for reliability and long-term partnership. In close cooperation with our manufacturing partners, we develop tailored solutions that help reduce both capital expenditures and ongoing operational costs – without compromising on quality, food safety, or production performance.

What sets us apart is our wafer competence. From flat wafers to highly customized hollow wafer, we master every stage of wafer production – batter mixing and cream preparation, baking, cooling and conditioning, spreading, cutting and enrobing.

This expertise allows us to deliver both innovative products and efficient production systems that meet the highest European standards.

An important part of our strategy: all wafer machines are manufactured by our partner GÖÇMEN in Türkiye.

This combines cost efficiency and more than 70 years manufacturing experience.

 SCHALLER®





Our services – integrated and strategic:

- **Product & Marketing Concepts**
Fresh ideas meet strategic thinking – we help shape your product vision and market success.
- **Product & Recipe Development**
Innovative formulations, optimized recipes – tailored to your process and your customer.
- **Layout Planning**
Smart workflows, efficient spaces – engineered for seamless production.
- **Factory Design**
From concept to construction – scalable, hygienic, future-ready plant layouts.
- **Comprehensive Services**
From installation to after-sales: training, support, and service that keep you ahead.

Our products – established and efficient:

- **Raw Material Handling**
Efficient and hygienic
- **Wafer Lines – Flat, Hollow & Soft**
Scalable lines for any wafer format – crisp, precise, and reliable.
- **Enrobing Systems / Cooling Tunnels**
Uniform coating for compound, chocolate, and caramel – smooth and efficient.
- **Cream & Chocolate Processing**
Consistent textures, premium results.
- **Biscuits & Cookies Lines**
Reliable production for every variety
- **Wafer Cones And Cups Machines**
Perfectly shaped cones – crisp, scalable, and consistent.
- **Breakfast Cereals lines**
Versatile lines – uniform quality

Wafer – A Success Story in International Markets

The global confectionery market is evolving rapidly, driven by changing consumer expectations, premiumization and the demand for high-quality, innovative products.

In this context, wafer production stands out as a segment where technological expertise directly translates into competitive advantage and brand differentiation. 🏠

Visit:
schalleraustria.com



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

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

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

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

The silos most demanded by industries are:

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

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

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

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

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

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





Special production processes such as:
- **Flour disinfection:** 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





Technology, innovation and global vision: **RE PIETRO** solutions for healthy snacks

In an increasingly health-conscious and non-fried food market, RE PIETRO srl has established itself as a leading technological partner in the design and production of equipment for puffed cakes and snacks.

With extensive experience and a strong international presence, RE PIETRO successfully supports clients across the globe. This global approach enables the company to adapt its solutions to diverse production, regulatory, and consumer requirements, offering highly customized, efficient, and state-of-the-art production lines.

The **Popping Machines** are at the heart of a complete offering, which includes integrated lines managing the entire production process. Their goal is to deliver light, crispy, and uniform finished products while meeting high-quality standards and operational efficiency, responding to the demands of increasingly health-conscious consumers.

Innovation is a central focus at RE PIETRO. The company continuously invests in research and development to optimize line performance and provide increasingly advanced tools for its clients. Among the most notable

innovations is the new **AROMAT-BI tabletop flavoring system**, designed for R&D departments. This device allows rapid testing of new recipes and flavorings, reducing development time and costs while fostering creativity in product experimentation.

In parallel, RE PIETRO, in collaboration with an Italian partner, has introduced an **innovative patented drying system** that significantly enhances the final quality of snacks and rice cakes. The new dryer reduces residual product moisture, typically around 6%, to approximately



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



DISCOVER AROMAT-BI
our smart benchtop seasoning system
for R&D purposes.
Brand new, compact and easy to use:
just enter the weight of the product
to be tested, define the percentage of
oil and aroma and start the flavoring cycle.
Perfect for popped chips and many
other snacks.



RePietro

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



3%, preserving texture and increasing crunchiness.

The system operates at low temperatures, drastically shortening drying times compared to traditional methods and improving overall productivity. From an energy perspective, the dryer uses only electricity, eliminating gas consumption and significantly reducing energy usage, promoting environmental sustainability and industrial efficiency.

All these innovations will be showcased at **Interpack 2026**, one of the world's leading events for processing and packaging, taking place in **Düsseldorf from May 7 to 13, 2026**.

RE PIETRO looks forward to welcoming visitors at **Hall 1 – Stand D34**, offering a unique opportunity to explore cutting-edge technologies and develop new business opportunities driven by innovation, quality, and sustainability. 🏭

www.repietro.com





D.C.M.: technology, expertise and partnership for industrial packaging

For over fifty years, D.C.M. has been a reference point for the packaging and automation industry. Founded in 1974, the company built its reputation on the distribution of paper folding machines, but over time it has evolved into a complete technology partner for machine manufacturers and companies operating in the pharmaceutical, paper converting, food & beverage, cosmetics, and logistics sectors.

Today, D.C.M. goes beyond simply supplying machines: it provides expertise, application consulting, technical services, and support throughout the entire lifecycle of production systems. This partnership-oriented approach enables customers to tackle the challenges of productivity, flexibility, and sustainability that define modern packaging with greater confidence.

Autonox Robotics mechanics for packaging

Robotics is now one of the key pillars of automation in packaging and end-of-line operations.

In this field, D.C.M. offers in Italy the solutions of autonox Robotics, characterized by an innovative approach

based on controller independent robot mechanics.

The range includes Duopods, Delta robots from 3 to 5 axes, articulated robots from 3 to 6 axes, SCARA robots, and hygienic design versions, for a total of more than 350 available mechanical configurations. This modularity allows the creation of tailor-made solutions for applications in any industrial sector.


Thanks to controller independence, robots and production lines can share the same control platform without the need for dedicated interfaces. This approach offers several advantages, including the elimination of hardware duplication, greater freedom in controller selection, enhanced software integration, and full ownership of the solution.

At Interpack, it will also be possible to discover some of the latest innovations developed by autonox Robotics, presented as concrete examples of the potential of parallel kinematics.

Among these, the Delta RLL stands out, a kinematic design specifically developed for applications involving long tools. Its distinctive RLL design ensures extremely high rigidity against tool-holder tilting, enabling the use of very

extended end effectors—such as multi-gripper systems—which generate significant tilting moments during motion. Another noteworthy innovation is the world's largest Delta robot mechanics, featuring a working area of up to 2400 mm, designed to handle applications requiring large operating spaces and high payloads.

Alongside this solution, a new Delta robot concept for close-proximity configurations will also be showcased, developed to enable compact, high-density installations within production lines.

These solutions represent a concrete example of the modular and highly flexible approach that defines autonox robotics: components designed to integrate seamlessly into machines and production lines, offering machine builders and system integrators maximum design freedom. 

www.dcm-italia.it



Qualità | Competenza | Innovazione | dal 1974





“Inspect. Protect. Comply.”

Mettler-Toledo to showcase food inspection innovations at Interpack 2026

At Interpack 2026, Mettler-Toledo Product Inspection, a global leader in precision instruments and inspection solutions, will demonstrate how food manufacturers can strengthen product safety, protect brand integrity and maintain compliance while improving production efficiency.

Under the theme “Inspect. Protect. Comply.”, the company will showcase its proven product inspection solutions designed to support performance across Critical Control Points at Hall 11 Stand A60.

A key highlight is the global debut of the new **M50 R-Series metal detector**.

Developed as the next generation of metal detection, the system delivers improved sensitivity while supporting productivity and simplifying compliance in modern food production environments.

X-ray inspection will also feature prominently, including solutions for both packaged and bulk applications.

Systems such as the **X2 Series** support reliable inspection across a wide range of packaged formats, while technologies designed for bulk products help address challenges associated with loose-flowing materials, such as product overlap and density variation.

Checkweighing will be represented by the **C35 high-performance**

METTLER TOLEDO





system, supporting precise weight control at high production speeds, while combination inspection systems, such as the CM systems, integrate multiple technologies into a single solution to simplify line integration and reduce equipment footprint.


ProdX™ data management software will demonstrate how inspection devices across the production line can support traceability, automate data capture and provide clear visibility of inspection performance.

This helps food manufacturers strengthen compliance processes, reduce manual record-keeping and



respond more quickly to potential issues. "At Interpack, we're look-

ing forward to demonstrating how inspection technologies can support contamination detection, product integrity and consistent quality, while helping food manufacturers improve operational efficiency and maintain control across their production processes," said Daniela Verhaeg, Communications Manager, Mettler-Toledo.

Visitors can experience live demonstrations and speak with inspection specialists at Interpack 2026 in Hall 11 Stand A60. 

For more information visit www.mt.com/interpack-pr





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

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

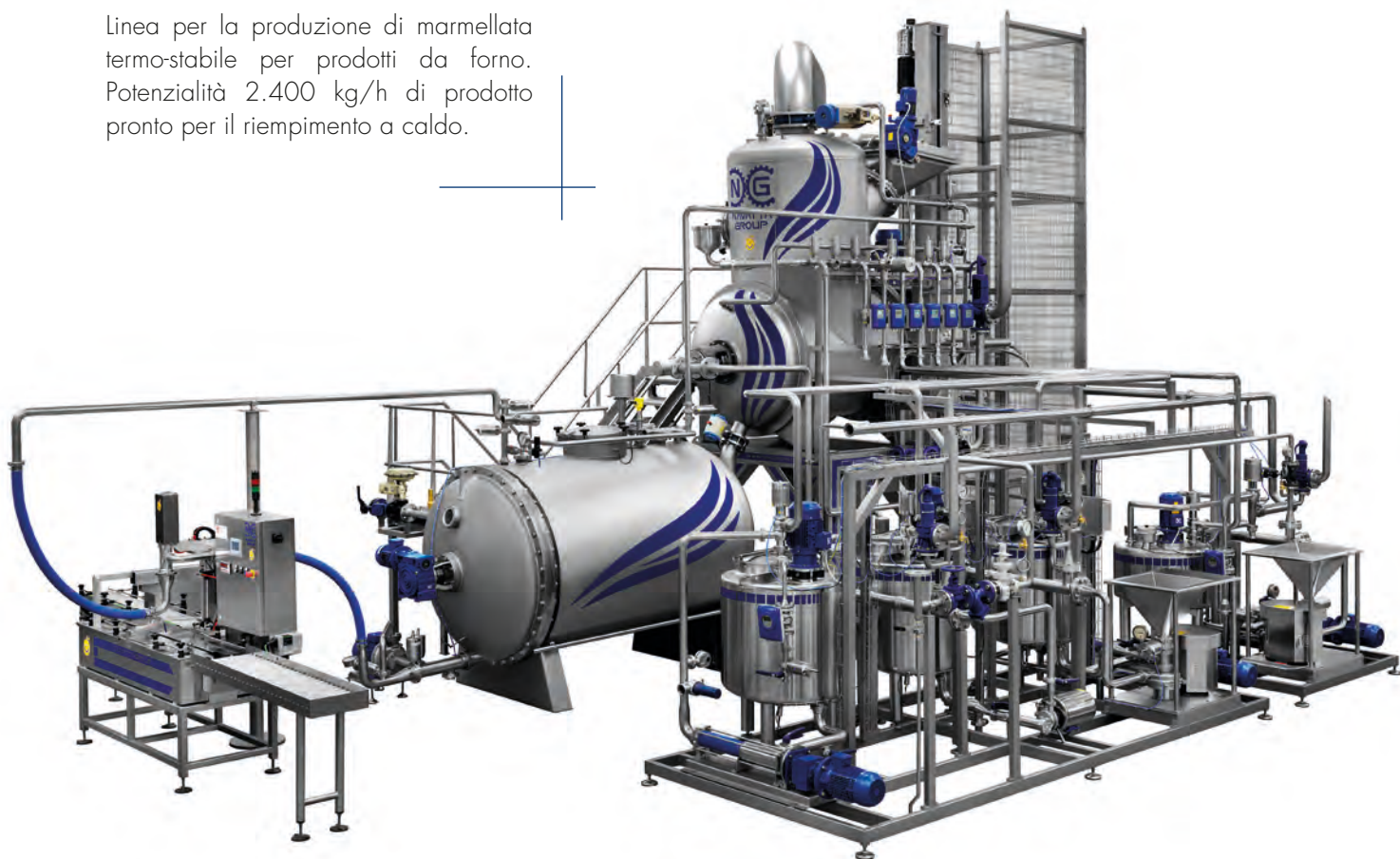
NAVATTA, THE GLOBAL SUPPLIER OF INTEGRATED FRUIT & VEGETA-

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

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

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

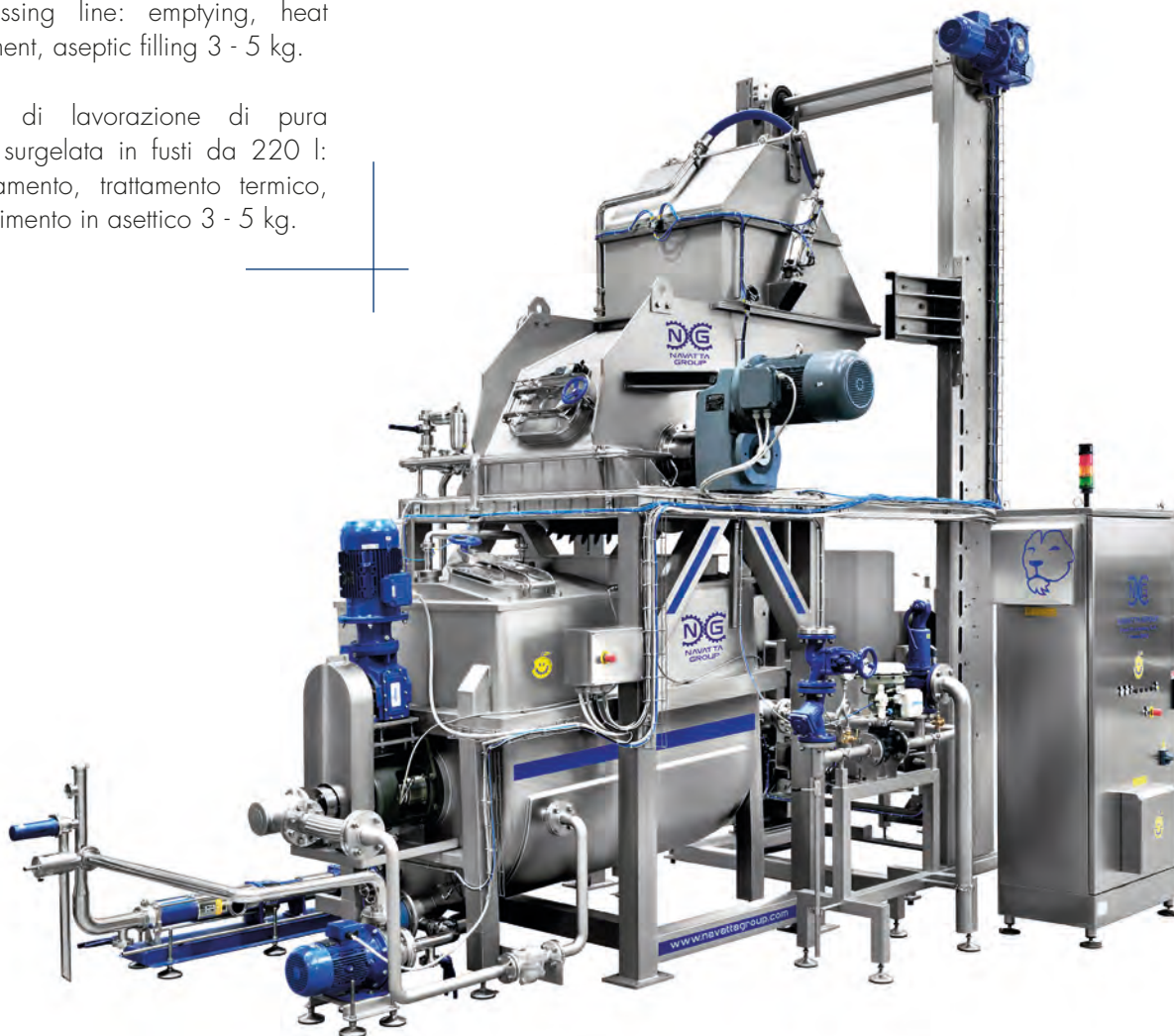
Linea per la produzione di marmellata termo-stabile per prodotti da forno. Potenzialità 2.400 kg/h di prodotto pronto per il riempimento a caldo.





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

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



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

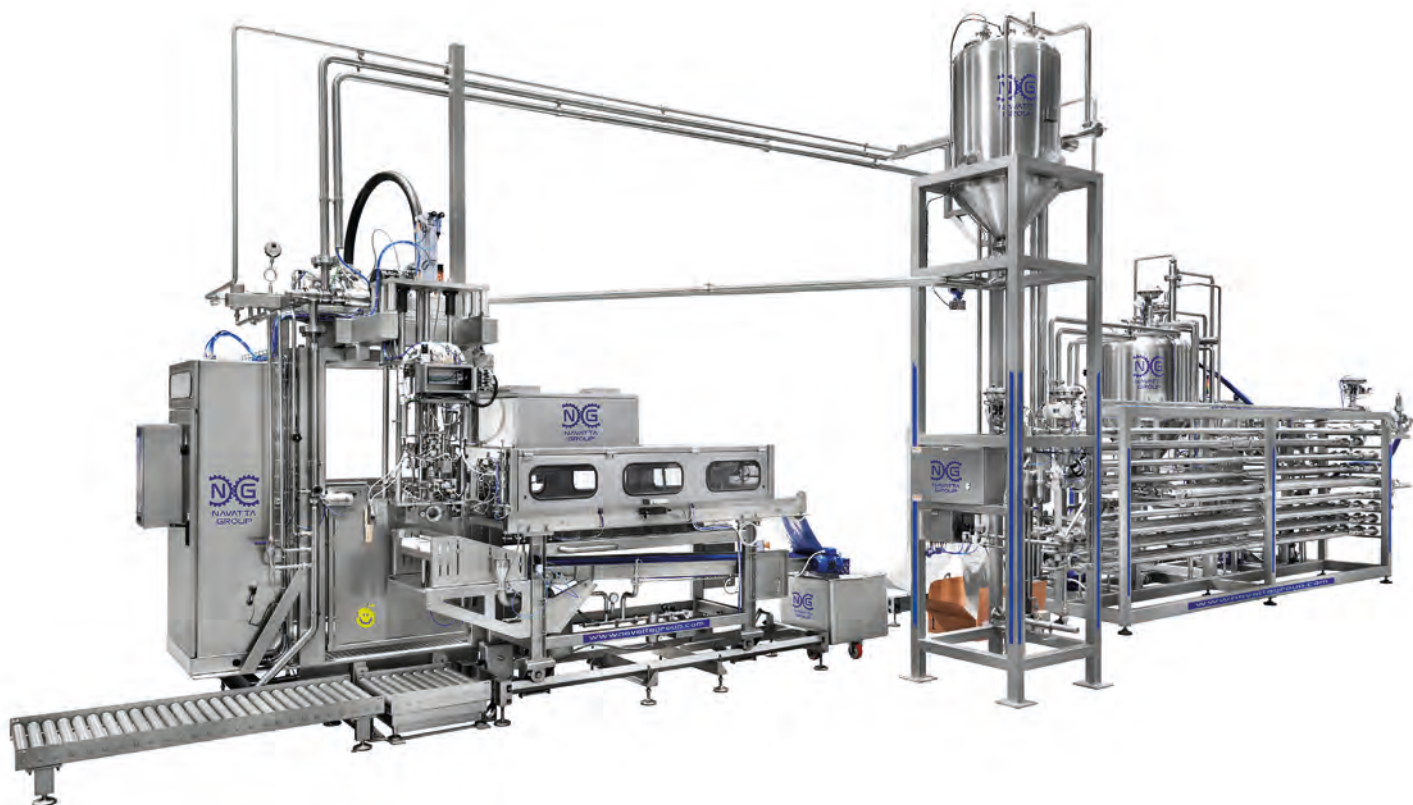
MANUFACTURING RANGE

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

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



NAVATTA GROUP
Food Processing S.r.l.



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

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

- Processing pilot plants;

- Vegetable processing as receiving, rehydration, cooking, grilling

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

A new area of 10,000 square me-

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

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

technology, products and services.

MISSION: To constantly increase Customers' satisfaction and fidelity. 🏢

Visit: www.navattagroup.com

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



NAVATTA GROUP

Food Processing S.r.l.

Complete lines to produce Juices,
Jams, Baby Food, Ketchup, Sauces



ROTARY COIL EVAPORATOR IDEAL TO PRODUCE
JAMS, MARMALADE, JUICES FROM IQF AND
FROZEN JUICES, CANDIED FRUIT,
SAUCES, KETCHUP AND BABY FOOD



DOUBLE HEAD ASEPTIC FILLER MOD. AF2PD
FOR PALLETIZED DRUMS AND 1.000/1.500 L BINS
WITH AUTOMATIC LOADER ON 5-10-20-220 L BAGS
(PATENTED SYSTEM)



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Smart plastic solutions with DIDAK INJECTION

Discover our Soft Fruit Tray

From the first idea to a fully engineered product in just nine months. Our Soft Fruit Tray is a true example of speed, focus and innovation. Designed to protect delicate fruit while optimizing handling and logistics, this tray combines smart ventilation, stackability and durability. A solution built in close collaboration with the market, ready for high performance.



Did you already hear about the Flower Crate?

Flowers are extremely delicate and require careful handling to preserve their freshness and quality. Transport conditions, especially temperature and protection, play a crucial role in extending their lifespan. Back in the 1980s, plastic flower crates were already in use, but over time that design became

outdated and unsuitable for modern logistics. The sector then shifted back to cardboard boxes, creating large amounts of waste and inefficiency. It was clear that the plastic concept needed to be rethought. Together with Argos Packaging & Protection, we re-

designed the Flower Crate. The result is a durable, efficient and sustainable solution tailored to today's flower logistics. This innovation was recently crowned winner of the Rethink Award 2025, confirming its impact on both the industry and the environment.



Euro standard crates for the fruit and vegetables industry

Our reusable plastic containers are specially designed for the transport and storage of fruit and vegetables.

They comply with Euro standards for maximum pallet and truck compatibility and offer maximum hygiene, optimum cleanability, space-saving transport and storage solutions and perfect traceability (RFID & barcode).

Foldaway crate

Our top product for the fruit & vegetables industry. The Foldaway crate is engineered to meet the highest standards of strength and safety. With an incredibly low stacking height of just 30mm, it's designed to be inter-stackable for easy storage.

Moreover it's one of the lightest folding crates on the market, offering the best



weight-to-internal volume ratio. Perfect for efficient handling and space-saving solutions, without compromising on strength or performance.

Warehouse automation & intralogistics

Efficient warehouse operations are critical in today's fast-paced, demand-driven market.

From warehouse automation and material handling to intralogistics, Didak Injection delivers solutions that drive efficiency, reduce costs, and enhance accuracy.

Ready to transform your operations within fruit and vegetables? As supply chain demands evolve, the need for efficient, flexible, and sustainable warehouses will only grow.

Whether you're looking to automate, optimize, or completely transform your warehouse operations, Didak Injection is here to help.

Why Didak Injection?

- Efficient production & liability: No surprises, just consistent quality and on-time delivery.
- Innovation in plastics: We continue to invest in new techniques.
- Customer-focused (custom) solutions: Targeted solutions that match your needs.
- Sustainability: Materials & processes are designed for long lifespan and minimal impact.
- Long-term partnership: We think together with you.

What we do, we do for you. Made to last.

Would you like more information?

Curious how our smart plastic solutions can improve your logistics, sustainability and efficiency?

From fruit and vegetables to flowers and warehouse automation, we're happy to think along with you. Let's explore the right solution together. 🏢

Feel free to contact us at **sales@didak.eu** **www.didak.eu**





SIMPLICITY AND EFFICIENCY: PND'S APPROACH TO FRESH CUT



Edited by SONIA V.
MAFFIZZONI BENNATI

Fruit processing machines have become essential tools to ensure consistent quality, efficiency, and food safety in a market increasingly oriented towards fresh-cut products. Within this context, PND has built a solid international reputation over more than twenty years. Present in over 60 countries, the company offers solutions developed with constant attention to customer needs.

Its growth has been driven by a specialized range of machines for apples, pears, kiwis, citrus fruits, and pineapples, serving a wide audience that spans from small artisanal laboratories to large-scale distribution.

Pineapple is now at the center of its latest innovations, with two solutions designed for different targets but united by the same philosophy: making the processing phase as simple, fast, and safe as possible.

What are the main innovations for pineapple processing?

"We now have two machines: one manual and one automatic. The manual model is designed for cutting pineapples into chunks, sticks, or rings, making it ideal for small companies approaching the fresh-cut segment. The second is the



APC automatic machine, intended for larger businesses with high volumes, such as those supplying organized retail."

What features do the two lines share?

"Both are extremely easy to use, intuitive, and quick to maintain. This is a key aspect: our customers do not want to lose time after processing and look for practical, simple, and reliable solutions."

So, two different targets but one common approach.

"Exactly. Whether for a small company or a large plant, the guiding principle remains the same: simplicity, efficiency, and reliability. These are the values behind the development of all our machines."

PND's international experience demonstrates its ability to adapt to different markets while maintaining a clear identity. Its machines are designed to minimize downtime, simplify maintenance, and ensure consistent processing









Virginia Cascella
Export Manager of PND



ITALIAN
TAILORED
TECHNOLOGIES



<p>TIDBITS</p> 	
<p>CHUNKS</p> 	
<p>FINGERS</p> 	



Manual CUTTER
Pineapple | Mod. MPC





A CHAT WITH

SONIA BENNATI

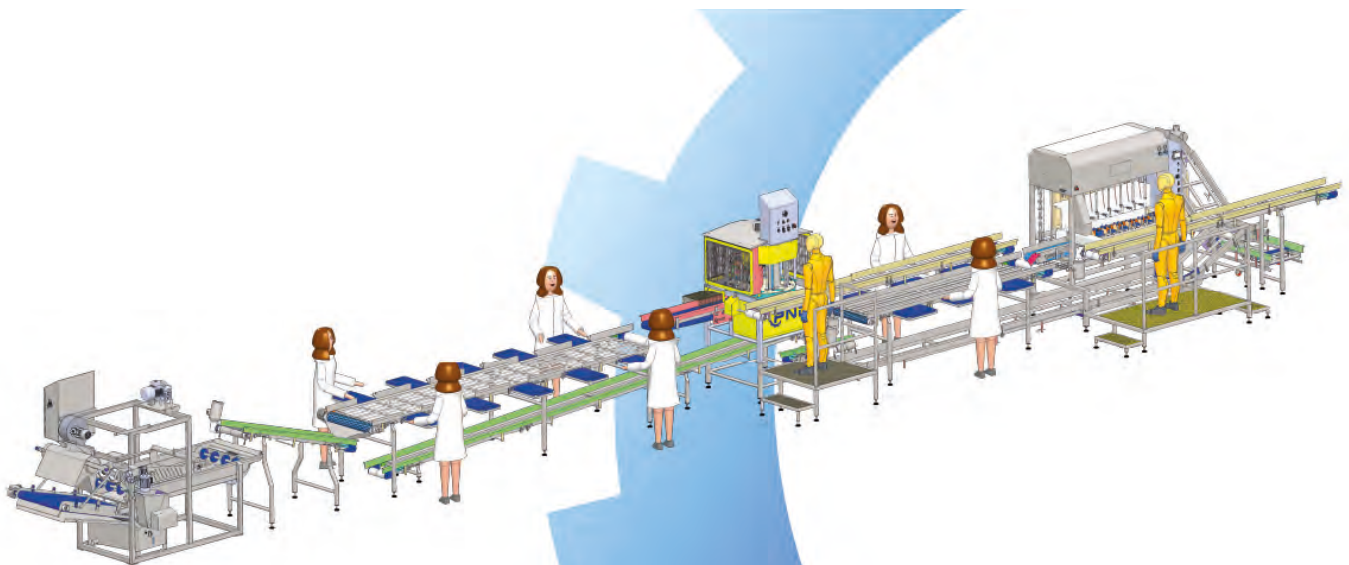
INTERVIEWS and STORIES that tell INNOVATION

quality—features particularly valued by high-volume operators.

With these innovations, PND confirms its ability to anticipate consumption trends and respond to the growing demand for ready-to-eat fruit.

A journey that began with artisanal expertise and attention to detail now embraces modern technologies and an international outlook. From Basilicata to the world, the company continues to grow while staying true to its DNA: offering machines that combine reliability, simplicity, and a strong connection with the real needs of the market.

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e della Cooperazione Internazionale





ZACMI at Interpack 2026: specialist by design

ZACMI is not a generalist. Since 1954, the Parma-based company has built its identity around a precise industrial territory: **filling, seaming and pasteurisation technologies** for the food and beverage industry. At Interpack 2026, ZACMI will bring this specialist profile to the ProMach stand, offering visitors the opportunity to discover a company whose strength lies not in breadth for its own sake, but in **deep technical focus, application knowledge and long-term manufacturing reliability**.

Over the decades, ZACMI has grown by concentrating on what matters most

in production environments where **product integrity, hygiene, repeatability and efficiency** cannot be left to approximation.

Its portfolio includes highly customisable filling systems, can seamers and pasteurisation solutions designed as **tailor-made solutions** for demanding applications, from food and pet food to beverages and other rigid-container formats.

Its technologies serve a broad range of products and markets, including vegetables, sauces, soups, fruit juice, oils, baby food and pet food, always with the same engineering principle: **adapting the machine to the product, the container and**

the production target, never the other way around.

The company's engineering approach is shaped by the realities of the line: product characteristics, container behaviour, required output, plant layout and the need for stable performance over time.

That is what gives ZACMI a distinct place within the broader ProMach organisation. In a global group that covers the production line at scale, ZACMI contributes specialist expertise where process, filling and closing must work together with precision and continuity.

Its value is not only in the machinery itself, but in the ability to **translate**

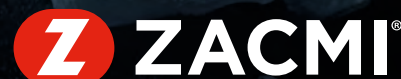


THE EXTREMES ARE NOT WHAT THEY SEEM.



**Built for the limit.
Trusted for the result.**

High volumes, nonstop uptime and urgent service worldwide don't change the result - because at ZACMI both the machines and the people behind them hold the line. And that's when "extreme" stops being extreme.



www.zacmi.com   



complex technical requirements into robust, practical solutions that can be integrated effectively and supported over the long term.

Nearly 50 patents and more than 2,500 machines installed worldwide reflect a company that has combined innovation with industrial consistency rather than pursuing novelty as an end in itself, and a reputation built on hygienic design, application knowledge and **close attention to customer care.**

For visitors who may be encountering the brand for the first time, Interpack is the right setting to understand what ZACMI represents today: an Italian engineering company with solid roots, global experience and a clear technical vocation, now further strengthened by its place within ProMach.

It is a company that speaks the language of production, not in abstract terms, but through technologies designed to protect product quality, support line performance and create durable value for manufacturers.

Visitors are invited to meet the ZACMI team at ProMach Stand 13A75, Hall 13. There, the conversation will not be about generic promises, but about real applications, real production needs and the kind of specialist expertise that remains valuable long after the trade fair ends. 🏭

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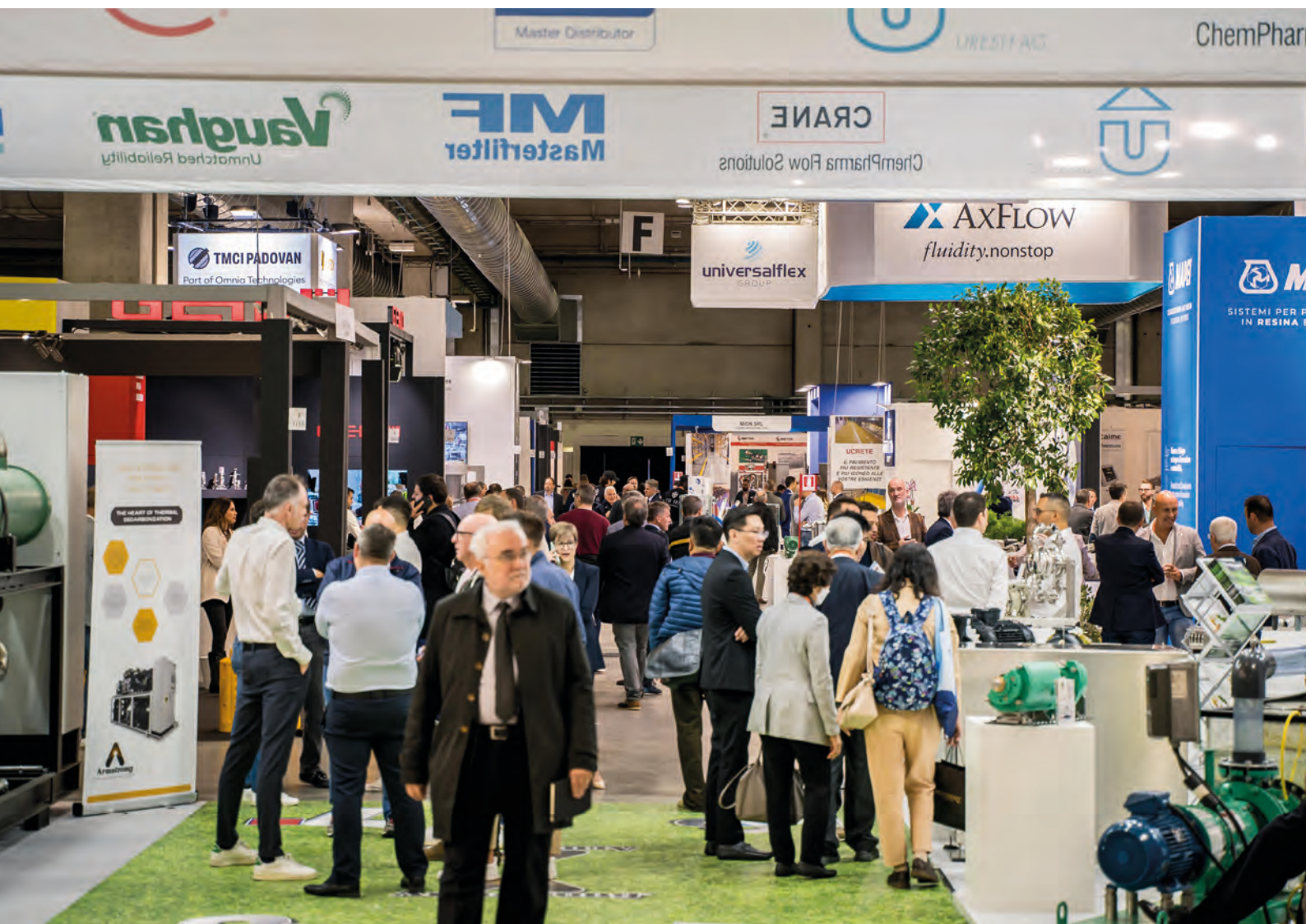
koelnmesse



Ahead of CIBUS TEC 2026: more exhibitors, more space and a strong growth of the international component

From October 27 to 30, Parma is ready to welcome a new edition of Italy's most comprehensive platform dedicated to food & beverage technologies, offering a range that combines vertical projects and cross-cutting innovation across the entire supply chain.

Less than nine months before opening, Cibus Tec 2026 (Fiere di Parma, October 27-30, 2026) is





set to return to Parma stronger than ever, following a 2023 edition that recorded record results, confirming the event as one of the key international appointments for the food machinery supply chain.

Numbers and Trends

Strong on the results achieved in the 2023 edition, which attracted a significant presence of exhibitors, over 1,200 companies from 30 countries, and welcomed 40,000 professionals from more than 120 countries, Cibus Tec 2026 is already showing further growth in its key indicators.

Comparison with the same period in the 2023 edition, highlights a 20% increase in the number of exhibitors and a 30% growth in the total exhibition area.

The data for the international component is particularly positive, showing marked expansion, with a 48% increase in foreign exhibitors and a 38% rise in dedicated exhibition space.

Visitors and Top Buyers Program

This trend of steady growth suggests a professional visitor turnout exceeding the 40,000 recorded

in the previous edition. For the 2026 edition, the Top Buyers Program is further strengthened and consolidated.

It is the largest incoming program organized in collaboration with Agenzia ICE - Italian Trade & Investment Agency and with the support of the Emilia-Romagna Region, targeting strategic supply chains and new markets. In 2023, the Top Buyers Program welcomed over 3,000 international top buyers from more than 80 countries.

Bakery? Yes, we tec!

The 2026 edition also marks a





significant evolution in the content and special projects of the event.

At Cibus Tec 2026, Bakery?

Yes, we tec! makes its debut, a large area dedicated to the most innovative technologies in the bakery sector that it fills a gap in the Italian market, creating an innovative industrial appointment capable of connecting the best bakery technology partners with producers and brands across the food supply chain.

A complete showcase highlighting equipment and technology along the entire chain, from preparation and processing to automation, until packaging and end-of-line solutions.

Among the companies that have already confirmed their participation are: Awema, Cake Concepts, Cepi, Fritsch, GEA, Handtmann, Rheon, Soren, Tanis Food Tec, and Tecnopool.

Beverage? Yes, we tec!

The same format is applied to the beverage sector with Beverage? Yes, we tec! Cibus Tec 2026 strengthens its role as the Italian reference point for beverage technologies.

This dedicated area represents the entire technological chain, from production to bottling, up to end-of-line solutions, facilitating dialogue between technology providers and beverage companies.

It is a reserved space focused on the main trends of the sector, from new formats to ready-to-drink, from Better For You products to sustainability, industrial performance, equipment reliability, reduced consumption, and packaging.

Among the companies that have already confirmed their participation are: A DUE, Comac, Galdi, Krones,

Matrix, Prismatech, Promec, Serac, SIG, Sipa, and Tetra Pak.

Supply Chains and Technologies

Alongside the two vertical formats, Cibus Tec 2026 confirms its ability to comprehensively and credibly represent solutions for the main food supply chains, from the processing of fruit, vegetables, sauces, and condiments, to dairy, meat, and fish, all the way to ready meals, coffee, chocolate, and snacks; for all these sectors, the event offers an innovative view of industry process needs and the corresponding technological solutions.

Cross-cutting across all supply chains are the technological platforms that today determine competitiveness: packaging and end-of-line, intralogistics and traceability, automation and robotics, digitalization and data, hygiene and food safety, energy efficiency, and environmental sustainability solutions.

An integrated system that enables companies to design plant innovations with a complete vision, from productivity to quality.

World Pasta Day in Parma

Among the most prominent events, on October 27 and 28, Cibus Tec 2026 will host World Pasta Day, a global event promoted by Unione Italiana Food and the International Pasta Organization (IPO); the event combines content and technology, focusing on key topics such as evolving consumer preferences, new nutritional and sustainability requirements, production efficiency, waste reduction, and packaging innovation and it also strengthens the connection between industry, research, associations, and technology providers from an international, market-oriented perspective.

Cibus Tec for Africa

Cibus Tec 2026 also confirms its global vocation with the Cibus Tec for Africa project, which was created to promote Made-in-Italy food technologies in strategic African continent and to build concrete industrial and commercial relationships with local operators.

Labotec in parallel

Alongside Cibus Tec 2026, the second edition of Labotec will be held concurrently. This fair is dedicated to technologies for laboratories, research, and analysis, and is aimed at all manufacturing sectors, including food and beverages.

The joint presence of the two events highlights an integrated vision of industrial competitiveness, combining plant equipment with the ability to measure, control, and certify, creating an ecosystem in which production and laboratory interact synergistically on quality, safety, traceability, and innovation.

The events will be held in Parma from October 27 to 30, 2026 for Cibus Tec, and on October 27 and 28 for Labotec.

From this edition, entry to both fairs will be free, an initiative by the organizers aimed at encouraging wider participation from professionals and at strengthening the dissemination of the technical and scientific contents presented.

For more information:

www.cibustec.it



CIBUSTEC

INNOVATIONS FOR GLOBAL TRENDS IN FOOD AND BEVERAGE TECHNOLOGIES

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PROPAK ASIA 2026: driving efficiency and sustainability in food manufacturing

The food industry in 2026 is moving toward a new era of high efficiency and full sustainability. Informa highlights that amidst global conflicts, there are opportunities to accelerate the use of technology to upgrade food production and processing. To reflect these shifts, ProPak Asia 2026 is transforming into a premier regional event and relocating to a new venue at IMPACT Muang Thong Thani.

**Ms. Kotchasorn Tocharoen-
tanapol, Deputy Event Direc-
tor at Informa Markets Thai-**

**PROPAK
ASIA**

land, the organizer of ProPak Asia 2026, highlighted that while the 2026 food and beverage industry faces pressures from geopolitical tensions and trade wars, these uncertainties also create significant opportunities. As countries prioritize food security in response to climate-related supply shortages, Thailand and the ASEAN region—recognized as a

neutral “Global Food Safety Zone” and a major global producer and exporter—are well-positioned to expand exports of food and beverage products. To seize this momentum, she emphasized that manufacturers must urgently elevate their production standards and innovate their products to meet evolving market demands and global safety requirements, en-





sure they remain competitive on the world stage.

The manufacturing industry is entering a major transformation, moving toward higher standards, advanced efficiency, and full-scale sustainability. Manufacturers that do not adopt modern technologies or lack clear environmental management plans risk being excluded from the global supply chain. Today, accessing new technology is no longer difficult. Even small businesses and SMEs can benefit from AI—now a game changer in areas such as planning, production management, packaging, and logistics. They can also improve machine performance through IoT systems and sensors, or enhance productivity by adopting affordable, small-scale automation solutions.

Therefore, ProPak Asia 2026 will not simply be an exhibition of products and machinery. It will present an Ecosystem of Transformation—a comprehensive showcase of the shifts that will drive the industry forward. Attendees will gain in-depth insights and exchange knowledge with leading global technology providers who will demonstrate AI, IoT, robotics, automation, and other advanced systems designed to work efficiently alongside human operators.

These technologies will not be presented as simple displays; they will be shown through real, practical applications that deliver measurable outcomes—reduced costs, lower carbon emissions, and increased profitability. Participants will also gain valuable perspectives on the latest trends and future directions in food manufacturing, processing, beverages, and packaging through seminars and activities led by industry experts and world-class companies.

In addition, to advance its goal of becoming the key processing and packaging event for the Asia-Pacific region in 2027—and to better ac-

commodate participants from around the world—ProPak Asia 2026 will move to a new venue: the IMPACT Exhibition and Convention Center, Muang Thong Thani. The location offers excellent accessibility via skytrain, private vehicles, and public transportation, is close to the airport, and provides easy travel from major industrial zones such as Chonburi, Ayutthaya, Pathum Thani, Samut Sakhon, and Samut Songkhram. The event space will also be expanded from 55,000 square meters to 65,000 square meters—a 20% increase. This year, the show is expected to feature up to 2,500 exhibiting brands from 45 countries and welcome more than 80,000 visitors.

The exhibition layout has also been redesigned with new zones that align with the manufacturing value chain—

from processing and packaging production to storage and logistics. ProPak Asia 2026 will feature nine key zones: ProcessingTechAsia, DrinkTechAsia, PharmaTechAsia, PackagingTechAsia, PackagingSolutionsAsia, Lab&TestAsia, Coding Marking & LabellingAsia, Coldchain Logistics Warehousing & FactoryAsia, and DigitalizationAsia, a newly added zone showcasing technologies that enhance operational management. The event will further feature major regional conferences and seminars led by more than 100 experts across diverse fields, including packaging, food, beverages, pharmaceuticals, cosmetics and personal care, laboratory testing, warehouse management, and logistics. Highlights include the Global Packaging Forum 2026, the Executive Talk: Asian Agri-Food Sector, which provides in-depth insights

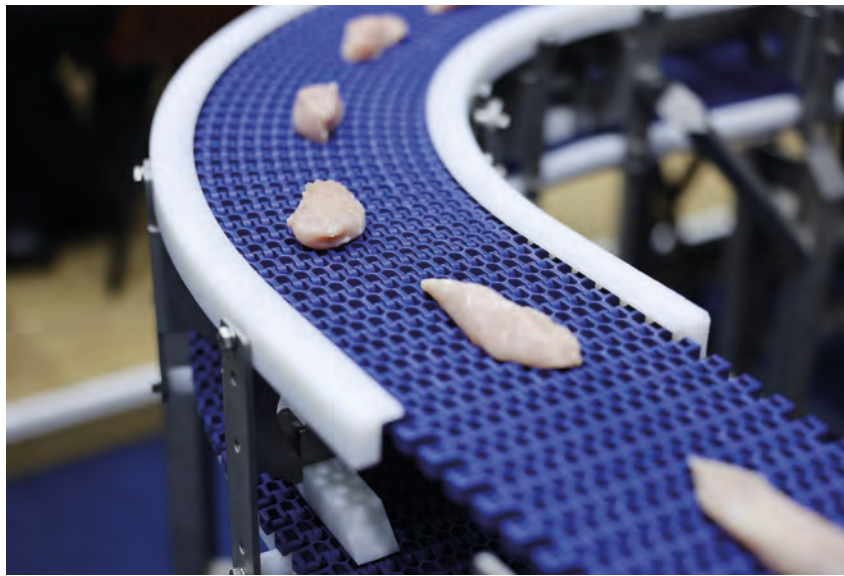




across the agriculture and food value chain and explores current challenges and future opportunities, and the Beverage Executive Talk, where senior leaders in the beverage industry will share perspectives and discuss the future direction of the sector.

The event's main stages will feature:

- **ProPak Stage** – The centerpiece of ProPak Asia, where participants will hear from leading industry figures and experts who will share the latest ideas, trends, and success stories shaping the future of manufacturing and packaging. Attendees will learn how smart technologies—such as automation, AI, IoT, robotics, and data management tools—are transforming factory operations and production workflows.
- **ProPak Gourmet** – A hands-on exploration of food innovation, featuring workshops and live demonstrations focused on the latest technologies in food processing and product development. This stage is ideal for food manufacturers and product developers looking to elevate their products, learn new techniques, and keep pace with the fast-evolving food industry.
- **ProPak Drinkisphere** – A dedicated hub for beverage professionals, offering demonstrations and workshops that cover every aspect of the beverage sector—from production processes to cutting-edge technologies and emerging trends. This stage provides valuable insights into the future direction of the beverage industry.
- **Future Food Corner** – A showcase of the future of food, highlighting how new technologies and creative solutions are being integrated into next-generation production and packaging. 🏭



ProPak Asia 2026 will be held from 10–13 June 2026 at the IMPACT

Exhibition and Convention Center, Muang Thong Thani. For more details

about the event, please visit www.propakasia.com

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TUTTOFOOD 2026 Teaser: Exploring Fiere di Parma's New Global Format

The next edition of TUTTOFOOD Milano, scheduled at Rho Fiera Milano from May 11–14, 2026, is set to take another leap forward following the success of 2025. Last year's edition—the first under Fiere di Parma's leadership—delivered record-breaking results: 4,200 exhibitors, nearly doubled exhibition space, over 95,000 visiting professionals, and more than 3,000 top buyers engaged through a dedicated program in collaboration with ITA – Italian Trade Agency.

The current challenge is to fully unlock the show's potential, cementing its

transformation from a national trade fair to a true European food business platform.

"2025 was a 'Year Zero,'" says **Riccardo Caravita**, Fiere di Parma's Food & Beverage Brand Manager. "We inherited a show with huge potential, an outstanding exhibition

center, and a city like Milan, a truly international crossroads.

We added our expertise in recruiting top-tier international buyers and a strengthened strategic alliance with Koelnmesse, organizer of Anuga and a partner on other successful trade shows and projects.

TUTTOFOOD
INTERNATIONAL
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11 | 14 MAGGIO. 2026



TUTTOFOOD INTERNATIONAL FOOD EXHIBITION MILANO

11 | 14 MAY. 2026



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The results proved the strategy right, but the bar is now higher: within two editions, we aim for a show with balanced Italian and international participation, becoming the go-to biennial event in Southern Europe for emerging food and beverage trends. With Anuga, we're integrating increasingly immersive initiatives tied to our main pillars: innovation, responsible consumption trends, and sustainable production."

Preview: New Spaces and Initiatives for Global Business

Even in 2025, Fiere di Parma tested international content, including guided tours on-site and across the city for top buyers, discovery and networking activities, and events targeting specific channels. Highlights included global events co-hosted with Cibus Link, the Restaurant Talks at TUTTOFOOD summit, the Mixology Experience program, and hybrid seminar-tasting formats in collaboration with participating international delegations.

Building on these successes, TUTTOFOOD 2026 introduces two major innovations:

- Standalone international congresses and initiatives offering "vertical" insights.
- Exclusive morning sessions to showcase emerging food markets to



import-export professionals and entrepreneurs.

"TUTTOFOOD 2026 is designed to generate global networking opportunities," adds **Alice Andrei**, Fiere di Parma Marketing Manager. "We are developing a lean program of initiatives, mostly paired with informal networking. On one hand, we aim to host major events and conventions that previously operated standalone; on the other, given today's market volatility, a modern trade show must facilitate understanding of global geographies and international go-to-market opportunities. Every activity in the program is designed to equip participants with tools and knowledge to turn current challenges into growth opportunities."

TUTTOFOOD as a Platform for a New 'Food Diplomacy'

Federating international sector events and mapping emerging food export geographies through dedicated buyer and professional meetings is

part of a larger vision: turning TUTTOFOOD into a true laboratory of food diplomacy. In a volatile global market, the fair provides an ideal platform for food business, bringing together institutions, international associations, and governmental and non-governmental bodies to enable productive and lasting collaboration. At the same time, TUTTOFOOD will continue to track emerging trends across all consumption channels, from Modern Retail to Foodservice, reinforcing its role as an international hub that anticipates change and delivers insights back to the market.

Looking Ahead to 2026

These new formats, to be officially unveiled at the turn of the year, mark the first of the major innovations for TUTTOFOOD 2026. A teaser confirming Fiere di Parma's ambition to make the show increasingly inclusive, global, and effective for companies targeting growth in international markets.

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IBAKTECH 2026: Bigger. More Diverse. More Efficient.

The only global trade fair for the baking, pastry and confectionery industries in Eurasia prepares for its 15th edition in Istanbul.

IBAKTECH, the only global trade fair dedicated to the baking, pastry, and confectionery sectors in Eurasia, is preparing to once again shape the future of the industry with its 15th edition. Following consultations with industry stakeholders, the fair has been rescheduled from spring to autumn and will take place at the **Istanbul Fair Center from October 14–17, 2026.**

Bringing together over **500 participants and brands from 25 countries** and more than

90,000 visitors from 118 countries, IBAKTECH provides a unique trade platform for companies looking to expand into new markets and seize investment opportunities.

With a **larger exhibition** area, more brands and exhibitors, a broader international visitor profile, and expanding business opportunities,

IBAKTECH 2026 will once again offer an outstanding platform for trade, networking, and industry development.

Bigger

IBAKTECH 2026 will expand with one additional hall and take place across **seven halls with a total exhibition area of 80,000 m²**. This growth will bring together





more exhibitors, global brands, and cutting-edge technologies, creating a stronger and more dynamic meeting point for the industry.

More Diverse

The fair will host a wide range of international brands and exhibitors. Already attracting visitors from **118 countries**, IBAKTECH continues to strengthen its global reach through extensive international promotion activities. Special visitor programs are being organized in key target markets, particularly in **Africa, Russia, and Central Asia**, further enhancing the fair's international profile.

More Efficient

Thanks to its expanded exhibition space and the increasing diversity of exhibitors and visitors, the upcoming edition will offer even greater opportunities to **build new partnerships, access emerging markets, and**



explore investment opportunities. IBAKTECH aims to maximize commercial value and business outcomes for every exhibitor and visitor.

IBAKTECH 2026 will continue to serve as a key international meeting

point for professionals in the baking, pastry, and confectionery industries, bringing together innovation, trade, and global business opportunities under one roof. 🏛️

www.ibaktech.com

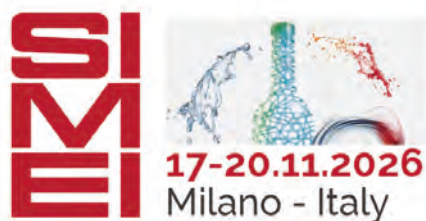




Trade fairs, **SIMEI 2026** returns to Fiera Milano from 17 to 20 november

Innovation and technology take the centre stage at the trade fair for solutions in the wine and bottling supply chain

Simei, the two-yearly international trade fair dedicated to the best of technology applied to oenology and bottling machinery, returns to Fiera Milano from 17 to 20 November.



Simei has been the reference event for the entire supply chain for over 60 years, showcasing innovative solutions and proposals for the entire production process from the vine-

yard to the glass. Organised by the Unione Italiana Vini (Uiv), the event is now preparing for the 31st edition with its traditional product cat-

egories, from wine to beer, covering oil and spirits, and launching the bet on Liquid Food and beverages with Bevertch.





"In an increasingly complex and dynamic market scenario, SIMEI aims to strengthen its role as a strategic platform for innovation, with an increasingly marked focus on progress in terms of solutions and the rationalisation of processes – CEO of Unione Italiana Vini Servizi, Paolo Castelletti, emphasised –. It is a sector where Italy boasts recognised excellence, capable of identifying concrete and expendable solutions for sectors that are experiencing critical moments.

In this sense, in addition to facilitating business opportunities, the event is designed as a strategic moment of meeting and discussion for all the actors in the supply chain, national and international. In particular – Castelletti concluded –, featuring an even more advanced format for partnerships and content strategy, we aim to engage companies that choose to scale and diversify their product range by leveraging growing technological integration".

The debut of Bevertech is accompanied by the collaboration with "L'Oleoteca di Olio Officina" by Luigi Caricato, while the new partnership is celebrated with the Consorzio Birra Italiana for the brewing sector. The partnership with Distillo, the fair dedicated to equipment for micro-distilleries, has also been renewed. Distillo will be staging its fourth edition at SimeI, with whom a first CONFERENCE will be held leading up to the event, scheduled for Tuesday, 28 April at Cantine Astoria (Crevada – TV, at 14.30), dedicated to "Tourism in distilleries and liquor factories: challenges and opportunities for hospitality".

The event, organised by Distillo in collaboration with SIMEI and the Unione Italiana Vini, aims to offer an opportunity for discussion for operators in the sector, the specialised press, producers and professionals looking to tap into the potential of experiential

travel linked to the distilling industry." Finally, the appointment with the traditional Innovation Challenge, the competition that rewards technological innovations in the sector, has also been confirmed.

With 578 companies and brands on show, more than 30,000 square metres of exhibition space and foreign delegations from 32 nations (data from the 2024 edition), SIMEI is the international reference exhibition for oenology and bottling machinery. Now in its 31st edition, the event or-

ganised by the Unione Italiana Vini (Uiv) highlights the latest trends and technological break-throughs across the wine supply chain and the beverage industry in all its phases, with a focus on wine, liquid food, oil, beer and spirits. The 2024 edition registered over 33,000 professional visitors from 90 countries.

For information and reservations at the conference on 28 April:

info@distillerie.it

www.simeI.it



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EXHIBITIONS 2026-2027

MARCA

15-16/01/2026 🏛️
BOLOGNA

European trade fairs for the private label industry and the International supermarket label exhibition.

PROSWEETS

01-04/02/2026 🏛️
COLOGNE

Trade fair on technologies for the confectionery and snack industry.

FRUIT LOGISTICA

04-06/02/2026 🏛️
BERLIN

Trade fair on technologies for the fruit and vegetable industry.

BEER&FOOD ATTRACTION

15-17/02/2026 🏛️
RIMINI

Trade fair for the beer, food & beverage world.

SANA FOOD

22-24/02/2026 🏛️
BOLOGNA

International exhibition of healthy eating out.

SLOW WINE FAIR

22-24/02/2026 🏛️
BOLOGNA

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

MECSPE

04-06/03/2026 🏛️
BOLOGNA

International trade fair for the manufacturing industry.

PROWEIN

15-17/03/2026 🏛️
DUSSELDORF

International trade fair for wine and spirits.

VINITALY

12-15/04/2026 🏛️
VERONA

International exhibition for wine and spirits.

LATINPACK

14-16/04/2026 🏛️
SANTIAGO, CHILE

International trade fair on packaging and packing technologies.

MACFRUT

21-23/04/2026 🏛️
RIMINI

Trade fair for the fruit and vegetable industry.

INTERPACK

07-13/05/2026 🏛️
DUSSELDORF

Fair on production lines, solutions, and materials for packaging.

TUTTOFOOD

11-14/05/2026 🏛️
MILAN

B2B trade fair for the entire agri-food ecosystem.

MIDDLE EAST 2026/27

GULFOOD

26-30/01/2026 🏛️
DUBAI

Fair on hospitality and food products.

SAUDI FOOD SHOW

15-17/06/2026 🏛️
SAUDI ARABIA

Food and beverage products trade fair.

DJAZAGRO

12-15/04/2026 🏛️
ALGIERS

Fair on companies of the agri-food sector.

HOSPITALITY QATAR

12-14/10/2026 🏛️
DOHA

Fair on hospitality and HORECA.

IRAN FOOD+BEV TEC

18-21/05/2026 🏛️
TEHRAN

Fair on packaging technologies.

GULFOOD MANUFACTURING

03-05/11/2026 🏛️
DUBAI

Fair for the packaging and food & beverage industries.

SAUDIFOOD MANUFACTURING

08-10/06/2026 🏛️
SAUDI ARABIA

Fair for the packaging and food & beverage industries.

GULFHOST

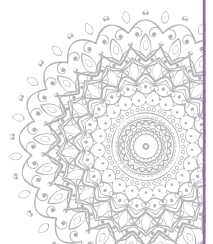
26-30/01/2026 🏛️
DUBAI

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

PROPACK ASIA

10-13/06/2026 🏛️
BANGKOK

International exhibition for packaging.



EXHIBITIONS 2026-2027

SPS/IPC/DRIVES ITALIA

26-28/05/2026 🏠
PARMA

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

FISPAL

16-19/06/2026 🏠
SAO PAULO, BRAZIL

Trade fair on packaging
technologies.

MCTER EXPO

07-08/10/2026 🏠
VERONA

Exhibition on energy
efficiency and
renewable sources.

POWTECH

29/09-01/10/2026 🏠
NUREMBERG

Trade fair on technology
for powder product
processing.

SIAL PARIS

17-21/10/2026 🏠
PARIS

Trade fair on food products.

SUDBACK

24-27/10/2026
STUTTART

Trade fair for
baking technologies.

LABOTEC

27-28/10/2026 🏠
PARMA

Trade fair on food industry
technologies and laboratory
analysis

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.

FACHPACK

21-23/09/2027 🏠
NORIMBERGA

Packaging industry trade fair.

HOST

22-26/10/2027 🏠
MILAN

Fair for the hospitality & HORECA sectors.

IBA

24-28/10/2027 🏠
DÜSSELDORF

Trade fair for the bakery.

IPACK-IMA

29/05 - 01/06/2028 🏠
MILANO

Trade fair for food and non-food
processing and packaging technologies.

DRINKTEC

11-15/09/2028 🏠
MONACO

Fiera per l'industria delle bevande.



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