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FOOD

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FOCUS ON

PACKAGING PROCESSING

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Machinery Manufacturers' Association
(Serving the Industry Since 1988)



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FLOW PACK, POUCHES, CUPS, CAPSULES AND DOYPACKS: EACH FOOD PRODUCT HAS ITS OWN TYPE OF PACKAGING

The world of food packaging is always looking for new solutions that can provide customers with safe and convenient products to use, that can guarantee the preservation of their consistency and flavor characteristics over time, made with sustainable materials and capable of responding to the needs of an extremely multifaceted and competitive market.

Today, countless types of food packaging are available that can guarantee excellent performance in terms of safety, ease of transport, storage and use, highly appreciated especially for single-dose packaging of products that are offered to the public loose or in multipacks.

Among these types of food packaging, we can mention:

- **Flow pack:** flexible and resistant, it is made from plastic films, sometimes laminated with aluminium, which are wrapped around the product and then heat-sealed. Ideal for packaging a wide range of products,



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such as dried fruit, snacks, chocolate bars, biscuits, crackers and so on.

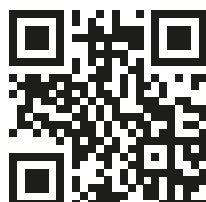
- **Pouches:** flexible and practical, pouches are made from heat-sealed plastic films and are particularly suitable for liquids and semi-liquids like fruit juices, yogurt, and baby food. The option to integrate a plastic cap makes them easy to consume and reseal, making them ideal for on-the-go consumption.
- **Doypack:** a variant of pouches, the doypack stands out due to its flat base, which allows for vertical product display. This feature, combined with the packaging's lightness and compactness, makes it ideal for products like cereals, legumes, and snacks.
- **Capsules:** designed to protect sensitive products like coffee and other soluble items from moisture and



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needs



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oxygen, capsules are made from rigid materials such as plastic, aluminium, or biodegradable substances. Their airtight seal ensures the freshness and aroma of the products.

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

All these types of primary packaging guarantee wide possibilities for customization and can be made in a wide variety of formats and sizes, depending on the needs of the manufacturing company.

However, it is essential that their design is carried out in an accurate and customized way, identifying solutions capable of combining safety and efficiency of the packaging systems.

GPI GROUP, thanks to its long experience in the field of food packaging, is able to provide each customer with targeted and personalized advice, to allow them to identify the type of secondary packaging and the automated industrial solutions most in line with their needs. 🏭

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GPI खाद्य उद्योग के लिए सेकेंडरी पैकेजिंग सिस्टम्स की एक बड़ी शृंखला प्रदान करता है, जिसकी मदद से डिपैलेटाइजेशन से लेकर कार्टनिंग और पैलेटाइजेशन तक के समाधान प्रदान किए जाते हैं। GPI सिस्टम्स उच्च गति, उपयोग में सहजता, पहुँच और मशीन के आसान रखरखाव पर जोर देते हैं। ग्राहक संतुष्टि GPI की सर्वोच्च प्राथमिकता है, जो रिमोट निदान और ऑन-साइट सहायता के साथ-साथ उत्तरदायी सपोर्ट सुनिश्चित करती है। GPI इनोवेशन, अनुकूलन और विश्वसनीयता के साथ-साथ उन मूल्यों से प्रेरित है जो जुनून, अनुभव और स्थिरता के साथ सहज रूप से घुले-मिले होते हैं।



SUSTAINABLE PACKAGING INNOVATIONS AT ANUGA FOODTEC INDIA

The Food & Beverage (F&B) industry is evolving, with sustainability at its core. At Anuga FoodTec India, we spotlight Knack Packaging Private Limited, a leader in responsible packaging solutions committed to minimizing environmental impact while ensuring food safety and compliance with global standards.

Aligned with the Global Plastics Pact and United Nations Sustainable Development Goals (UN SDGs), Knack Packaging drives meaningful environmental change by:

- Optimizing material usage through layer reduction strategies and minimizing headspace, reducing material consumption and enhancing resource efficiency.
- Utilizing food-grade inks & materials, ensuring hygienic manufacturing processes and compliance with FSSAI regulations for consumer safety.

- Holding BRCGS and EcoVadis certifications, reinforcing their dedication to sustainability and corporate social responsibility.

Beyond packaging, Knack Packaging is making a significant impact through:

- Renewable energy investments – currently sourcing 30% of power from solar & wind energy, with a goal of reaching 90% by 2030.
- Water conservation efforts – utilizing a Sewage Treatment Plant (STP) for sustainable water management.

Through these initiatives, Knack Packaging is setting new industry benchmarks for eco-friendly packaging solutions.

Join Anuga FoodTec India to explore their latest in sustainable packaging innovations! [🏠](#)

100% RECYCLABLE MATERIAL

All our bags are 100% recyclable.

Knack Packaging Pvt. Ltd.
Specialized in BOPP Laminated PP Woven Pouch/Bottom Bag (WPP)

I AM 100% RECYCLABLE



EFFICIENT END OF LINE WITH SMI PALLETISERS

Producers of food need to be more and more competitive, to face a demanding market that is continually evolving.

This objective can be reached more easily if innovative, flexible and personalised solutions are used within the production plant. Starting from this requirement, and from market trend analysis, SMI invests in cutting edge solutions to offer their customers packaging lines that are characterised by high performance, optimised operation versatility and TCO (Total Cost of Ownership). Today, the design of a new bottling and packaging plant is highly influenced by the modern technology created for the “smart factory” of the future, with this high quality, production lots can be created at a reduced cost, without neglecting important aspects such as, eco-sustainability and process, energy efficiency.

In the environment of industrial plants dedicated to end of line packaging, SMI offers a wide range of models of APS ERGON automatic palletising systems, that are based on innovative principles like:

- **simple operation:** the SMI palletising systems are proud of their modern, technical, ergonomic and functional solutions, which allow you to reach



production efficiency high while reducing the line operators workload

- **easy and intuitive control and management:** this advantage can be enhanced further, if the palletisers supplied by SMI, are equipped with the SWM supervision and control system by Smitec, which allows the constant, gathering, monitoring and “interpreting” of production data, improving efficiency and safety, containing costs and a return on the investment.
- **energy savings:** thanks to latest generation technical solutions, like the ICOS motors equipped with integrated, digital servo-drivers, the new APS ERGON palletising systems are able to guarantee low, environmental impact and low, energy cost production, while significantly reducing maintenance, energy waste and machine and plant noise..





Flexible, reliable palletising lines

The overall efficiency of a bottling and packaging plant, also depends on the reliability of end of line operations, where palletisers need to work perfectly, to guarantee uninterrupted production flow. This is only possible if the pallet loading, layer forming and pad insertion operations are synchronised in a precise, continual way with the other machines on the production line. The technology applied to the new models of APS ERGON by SMI, guarantees vast operation versatility and high possibility to personalise production processes, as the Cartesian axis system can be programmed automatically, according to the requirements of the specific application. The SMI palletisers are easily adapted to different requirements in terms of format changeover, product changeover and logistic programmes within the end of line area. They are also able to manage a wide range of palletising patterns, based on the specific requirements of the customer, contributing to guarantee the optimal performance of all the production plant.

A unique range of machines for lots of different requirements

The APS ERGON range consists of an automatic, single and double column (Model APS 4140 L) system to palletise boxes, bundles, tray and packs in general. The SMI palletisers have different modules, which can be programmed in a personalised way, according to the logistic conditions of the end of line area and to the work

required, either in existing lines or in new installations. The heart of the single column system is made up of a vertical axis module, a long fixed column, along which the horizontal work beam slides on recirculating ball guides.

The beam along which the head-holder beam slides, always on recirculating ball guides, can be combined with:

- product infeed module and preform layer system (variable according to model chosen)
- pallet module with maximum payload of 300 kg (max. 10 pallets with max. height 150 mm and max. payload of 30 kg/pallet), that includes the moving and storage of empty pallets (Pallet modules with a greater payload are available as optional accessories)
- module pad insertion (optional), consisting of a pad magazine and a pad inserting device with controlled axis
- surrounding safety barrier

The double column model is equipped with a column with a motorised belt, while the second with a basket.

At the single-column palletiser infeed, the product infeed conveyor forms the line, assisted by the transfer system that, with one direction movements, helps to create the layer. The layer loading head picks up the layer of packs that has been formed, from a conveyor at operator height. The vertical movements of the beam and the horizontal ones of the head-holder are activated by "brushless"



motors, which guarantee perfect trajectories during all palletising phases. All the operations are managed by a “user-friendly” machine, automation and control system, which allows the operator to use the palletising system easily and efficiently.

Main Advantages

- The ergonomic and functional structure of the frame allows the operator to easily carry out all the activities related to the use and maintenance of the system.
- The door closure system is equipped with a deceleration device, which slows down the final phase of the cycle by accompanying the door harmoniously.
- The accident prevention protections are made of aluminum and polished polycarbonate (PC).
- Palletising schemes are optimised for truck loading.
- Format changeover times are kept to a minimum.
- The handling of the containers is fluid and avoids damage during handling.
- Use of innovative design solutions in IoT key.
- Simple and intuitive control of all operations.
- ICOS motors equipped with integrated digital servo-drive, which ensure production with reduced environmental impact and low energy consumption. 

www.smigroup.it



SMI ने भारत में अपनी उपस्थिति को मजबूत किया

SMI India

SMI ने भारत में एक ब्रांच खोली है, जिससे तेजी से बढ़ते बाज़ार में इसकी उपस्थिति मजबूत हुई है। फ़िलहाल, संबंधित बॉटलर्स पर इंस्टॉल किए गए 3 रोटरी स्ट्रेच-व्लो मोल्डर्स वाली तकरीबन 60 मशीनों के गुप के साथ, भारत में ग्राहकों को बेहतर और तेज सेवा उपलब्ध कराने के लिए स्थानीय सुविधा होना SMI के लिए प्राथमिकता बन गई है।

SMI India न सिर्फ़ एक स्थानीय कार्यालय है, बल्कि भारतीय बाज़ार के मजबूत विकास के लिए SMI की प्रतिबद्धता का प्रतीक भी है। 2001 में बेंगलूर में SMI India प्रतिनिधि कार्यालय के साथ शुरुआती उपस्थिति और अन्य भागीदार कंपनियों के साथ अनुवर्ती सहयोग के बाद, SMI ने इस महत्वपूर्ण बाज़ार की सबसे अच्छी सेवा करने के लिए प्रत्यक्ष और संरचित उपस्थिति का विकल्प चुना है। गोरेगांव (मुंबई) में स्थित SMI India Pvt Ltd, भारतीय पेय क्षेत्र में बड़े स्तर पर अनुभव वाले व्यक्ति विट्ठल कलबाटे के नेतृत्व में, एक स्पेयर पार्ट्स गोदाम और स्थानीय बिक्री के बाद का स्टाफ़ है। पॉलिमर केमिस्ट्री में विशेषज्ञता के साथ केमिकल इंजीनियरिंग में स्नातक और बिजनेस मैनेजमेंट में मास्टर डिग्री हासिल करने वाले विट्ठल कलबाटे ने पॉलिमर इंजीनियरिंग, पैकेजिंग और पेय पदार्थ संबंधी क्षेत्र में तीस साल का अनुभव हासिल किया है। पिछले 13 सालों में उन्होंने अहम पैकेजिंग मशीनरी निर्माताओं के निदेशक के रूप में महत्वपूर्ण पदों पर काम किया है। वे नए क्षेत्रों में पीईटी के प्रमुखता से लागू करने से संबंधित खास सेमिनारों में एक प्रमोटर और स्पीकर भी रहे हैं।

UNIVERSAL PACK: ADVANCING SUSTAINABLE SOLUTIONS FOR SINGLE-DOSE PACKAGING

P.E.

Labellers, a global leader with fifty years of experience in designing innovative and modular

labelling machines, is launching TelescoPE, the latest solution set to revolutionize the labelling industry. Not just highly advanced, ultra-flexible, and fully ergonomic labelling machines—now they are intelligent too.

TelescoPE is a machine digitalization solution based on Artificial Intelligence: the labeller evolves with self-learning capabilities, becoming a true partner at every stage of production. Operators benefit from intuitive access to valuable data that was previously difficult to aggregate, while companies gain deeper insights into their processes. Artificial Intelligence learns from historical and real-time data, providing targeted recommendations to improve overall efficiency.

The TelescoPE solution suggests optimizations for various processes, including delicate tasks such as format changes, guiding operators through each transition smoothly. It also offers valuable maintenance recommendations—both routine and extraordinary—minimizing the need for external technical interventions, simplifying necessary activities, and proactively analyzing potential issues.

TelescoPE is a revolutionary solution for the entire production line, not just labelling machines. It optimizes production management and enhances the productivity of the whole line, fostering

TELESCOPE



continuous improvement. TelescoPE is the smart solution for all companies, including small and medium-sized businesses.

Key Benefits

1. Improved operational efficiency
2. Reduced maintenance costs
3. Enhanced quality and waste reduction
4. Data-driven decision support

Data Protection

Data access is fully secured. The encryption technology used ensures the confidentiality of both transmitted and stored information.

The TelescoPE solution was presented at the latest edition of SIMEI trade show (Milan – Italy) and won the prestigious Innovation Challenge “Lucio Mastroberardino” SIMEI 2024 award. 🏛️

www.PELabellers.com



P.E. LABELLERS™



BARILLA RELIES ON STRONG PARTNERS

Packaged, improved, reliable: Italian food company Barilla sets high standards for the quality and service of its suppliers and pursues continuous improvement – particularly in the area of sustainability. Barilla has enjoyed a successful partnership with Vetropack for many years. Together, they are striving to make glass packaging lighter and increase the proportion of recycled glass.

Pasta, bread, and snacks: Barilla is undoubtedly one of the world's most recognizable food brands and the global market leader in the pasta segment. Based in Parma, Italy, the company boasts a history spanning more than 140 years. Pietro Barilla senior, who laid the foundations of the business with a small bakery producing bread and pasta, founded it in 1877. Despite early setbacks, the Barilla family succeeded in building the company. As early as 1910, Barilla embraced industrial production, opening a factory capable of producing around eight tons of pasta a day – a significant milestone on the road to the modern food industry.

In the decades that followed, Barilla became a pioneer in product quality, brand development and innovation. Under the leadership of Petro Barilla (1913–1993), the company placed increasing emphasis on advertising campaigns, packaging design and streamlined production processes. This not only secured a dominant position in the Italian market, but also paved the way for successful expansion across Europe. Today, Barilla employs over 9,000 people, operates 30 production sites worldwide, and owns a number of well-established brands – including Mulino Bianco, Wasa and Voiello – with a worldwide presence. Initiatives such as the Academia Barilla, founded in 2004, and the Barilla Centre for Food & Nutrition, launched in 2009, underscore the company's long-term commitment to sustainable food and packaging solutions.

Less material, more quality

The Barilla philosophy is founded on the following pur-



pose: "The joy of food for a better life." Making no compromises on quality and ensuring comprehensive protection for consumers are among Barilla's core values. Guglielmo Bozano, who has been with the company since 1997 and involved in packaging procurement since 2000, explains what this means in practice: "We select materials very carefully and we reduce the packaging materials – from cardboard to plastics and glass – to what is absolutely necessary. This allows us to save valuable resources while continuing to package high-quality food in high-quality packaging. And we're always looking for ways to further improvement and innovation."

Glass packaging is primarily used for pesto varieties and sauces – and here too, Barilla is committed to continuous improvement. The partnership with Vetropack plays a key role in this. The two companies were already col-



laborating when Bozano began sourcing glass. “We have high standards when it comes to quality and service. And we expect our partners to provide us with expert support in the development of new packaging,” he says.

„Vetropack has always been a trustworthy partner“

When optimizing glass packaging, Bozano focuses on two key aspects: reducing material usage and increasing the proportion of recycled glass. “When we develop a new jar, we first try to anticipate potential issues.

Drawing on the experience of both our suppliers and our own teams, we can then implement targeted improvements. In the case of the 400-gram jar, for sauces, we achieved a straightforward weight reduction by ten per cent after around five years. This was in 2016/17”

Another successful project was the development of a 525-gram jar again in collaboration with Vetropack. “From the outset, Vetropack identified the right shape. The glass has shown no weaknesses or breakage issues. This clearly demonstrates Vetropack’s expertise,” Bozano explains.

He particularly values the cultural alignment between the two companies: “As family-owned businesses, we share the same mindset. For me, openness and working together on equal terms are essential – and this works seamlessly with Vetropack.”

Recycled glass: the packaging of the future

Looking ahead, Barilla intends to further increase the proportion of recycled glass in its packaging. “Initially, we used the classic transparent flint jar. During a visit to a supplier, I noticed jars with a slight tint. That sparked my curiosity.

After thorough studies and collaboration with marketing, the benefits became clear.

We are still working on it today. I have always believed that the future lies in using more and more recycled glass,” Bozano says.

Barilla continues to focus on growth

In today’s market environment, Barilla faces intense competitive pressure.

The company’s strategy includes clear targets for each business unit over the next three to ten years, with a strong focus on increasing efficiency and optimizing costs. For sauces and pestos, the priority remains the expansion into new markets.

At the same time, expectations around supply chains and sustainability are rising. In fact, Barilla has launched concrete initiatives to make its production increasingly sustainable.

Over the past three years, it has tripled the power of photovoltaic systems at its Italian factories, for self-generation of renewable electricity – and plans to triple it again by 2026. Reducing emissions, improving energy efficiency, and increasing production independence are just some of the commitments made by Barilla, supported by concrete actions outlined in its Science Based Target initiatives (SBTi) plan.

Sustainability is at the heart of Barilla’s strategy and the company is set to continue growing. To support this growth, its successful partnership with Vetropack could be further expanded in the future. 🏢

UNIVERSAL PACK: ADVANCING SUSTAINABLE SOLUTIONS FOR SINGLE-DOSE PACKAGING

Universal Pack, a leader in packaging machines and automated lines for single-dose solutions, promotes sustainable practices in the food industry. Their innovative approach ensures compatibility with compostable and recyclable laminates, balancing efficiency with environmental responsibility.



Science in Packaging

Eco-Friendly packaging for the planet

Universal Pack focuses on optimizing machines to work seamlessly with compostable, recyclable, and recycled materials. Using Life Cycle Assessment (LCA) to measure environmental impact, they prioritize eco-friendly processes at every stage of production. Collaborations with global film suppliers and major corporations allow the company to deliver turnkey solutions that align with environmental standards.

The company's commitment to sustainability goes beyond materials, addressing energy consumption during manufacturing and operations. Their state-of-the-art machines are designed to minimize energy use, ensuring that the entire packaging process has a reduced carbon footprint. This holistic approach reflects Universal Pack's dedication to the environment while providing customers with a competitive edge.

Collaborative innovation

Partnerships are key to Universal Pack's success. By working with film suppliers, customers, and universities, they develop advanced, sustainable laminates and ensure optimal performance on their machines. These collaborations drive innovation across the industry, setting new standards for environmentally responsible packaging.

Universal lab: engineering backed UP by science

Universal Pack's in-house lab, Universal Lab, has been pivotal in testing over 350 sustainable laminates and refining machine designs for maximum efficiency.



Combining 30 years of research with cutting-edge technology, Universal Lab guarantees that every solution upholds product integrity while meeting sustainability goals. In addition to materials testing, Universal Lab conducts durability and performance analyses to ensure that packaging maintains product integrity. Whether it's for powders, liquids, or semi-solids, the lab's rigorous testing guarantees that every package withstands the demands of real-world distribution, helping to reduce food waste and ensure freshness.

Advanced machines for the food industry

Universal Pack designs and manufactures high-end packaging machines and automated lines for single-dose formats such as stick-packs and sachets. Its top-tier machines, optimized to work with compostable and recyclable materials, serve a variety of industries, especially the food market. The flexibility of their equipment allows manufacturers to transition seamlessly to eco-friendly solutions while maintaining high production speeds and precision.

Their machines are not only reliable but also scalable, capable of supporting businesses of all sizes, from small producers to large multinational corporations. With customizable features, Universal Pack ensures that their systems meet the specific needs of each client, further enhancing their reputation as a leader in sustainable packaging technology.

Serving the global food industry

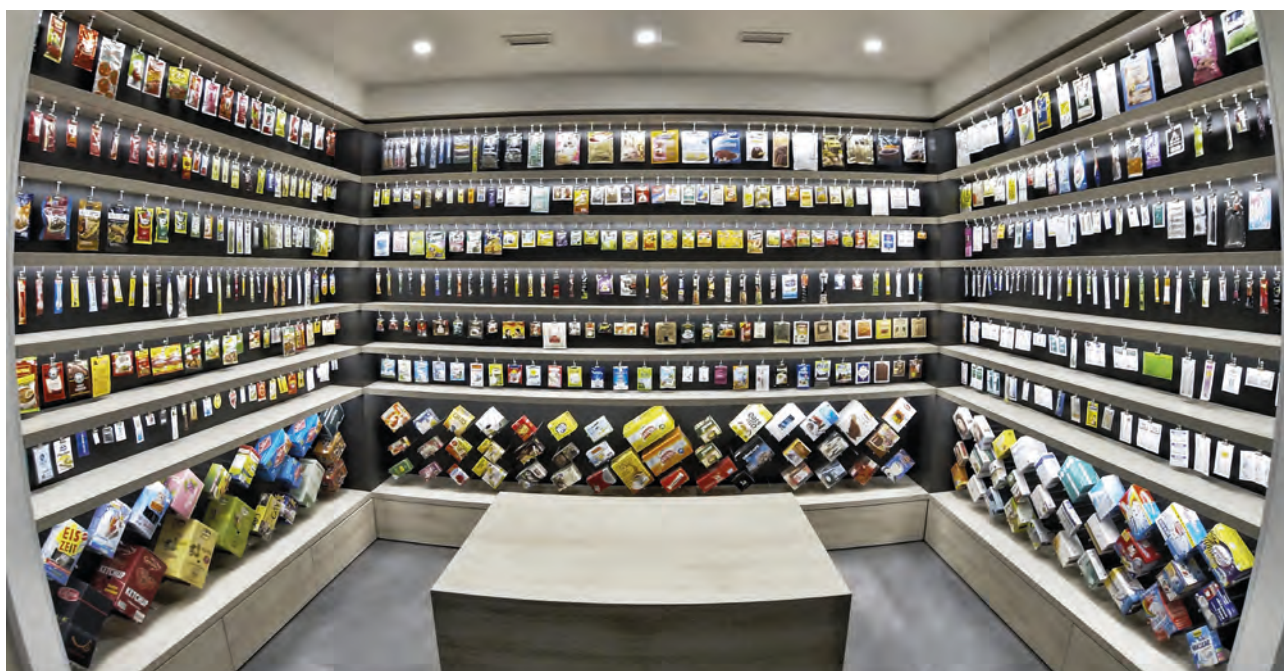
With 60 years of experience and 8,000 systems in more than 150 countries, Universal Pack leads in packaging solutions for the food industry. Their machines can handle all the products ranging from powders and granules to

viscous and liquids, ensuring sustainable packaging options for a wide array of food products.

Universal Pack's expertise extends to diverse food applications such as dairy, sauces, spices, sugar and coffee, showcasing their versatility and adaptability.

Whether packaging instant coffee sticks or mayonnaise sachets, their machines deliver precision and sustainability for every product. As sustainability becomes more important, Universal Pack remains at the forefront, offering innovative solutions for environmentally conscious packaging. 🏠

www.universalpack.it





WITH QUALITY BAKED IN, LOCAL SUPPORT ADDS THE UPPER CRUST

Bread packaging perfection boosted by technology and high-level local support

Italian machine-build quality and domain expertise, coupled to highly localized installation and support have proven pivotal to the success of a new packaging solution at a leading South American baked goods company.



The new packaging solution for the customer's Visconti brand deploys three of Cama Group's popular FW748 wraparound case packers for packaging bagged sliced bread – in arrays of 8 or ten – into shelf-ready cases, all of which were installed and supported by local packaging machinery specialist Carlos A. Wanderley e Filhos.

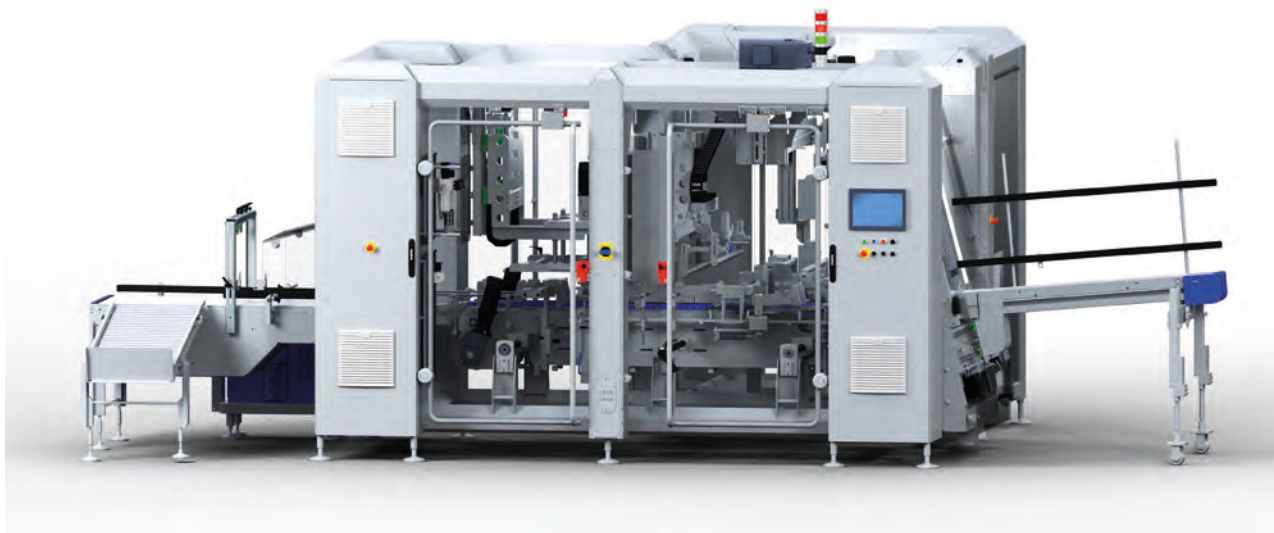
Carlos A. Wanderley e Filhos is a specialist in the field of filling, packaging and process machines, representing important international manufacturers with extensive experience across a number of industrial segments. Serving the Brazilian market since 1968, the company has a main focus and responsibility as a representative to add value to its clients' business, seeking to build long-term partnerships while providing reliable, high-quality, high-performance equipment.

This combination of services and capabilities gives customers in the South American region the perfect equation of high quality, industry-proven machinery and technology added to back up from on-the-doorstep

local support, which cuts timescales, travel costs and downtime.

In operation the bagged bread is fed into the secondary packaging area on one of the three in-feed conveyors. The products are phased and spaced using accelerating conveyors before being loaded, in pairs, into an intermittently moving vertical racetrack. Once a pre-set count is reached, pushers transfer the grouped products into a pre-erected cases before the case flaps are folded and glued and the completed cases conveyed to the machine's outfeed.

"We've been working with Visconti and its parent company for more than 10 years," explains Oscar Hidalgo Area Manager at Cama Group, "but we never take these kinds of relationships for granted. Every order is treated as if it is their first and we have to really impress them."



However, we do have an advantage in that we already have a history, they have seen our equipment running and we have a strong relationship with our local agent.” Machine design and technology play a pivotal role too.

The FW Series is part of Cama’s Breakthrough Generation (BTG), which offers design and operational features that are setting the standard in secondary packaging.

Their modular, scalable and hygienically designed frameworks house contemporary automation solutions – including advanced rotary and linear servo technology – which can be tightly coupled to in-house-developed robotics, to deliver the all-important flexibility and adaptability required by modern packaging operations. The machine range is also based on a digital platform that supports full Industry 4.0 capabilities, including AR, VR and virtual testing, training and operation.

“The machines in this application complement another three that were installed earlier this year,” Hidalgo explains, “along with an array of other Cama machines. Operating at a speed of 135 products per minute, they are well within the capabilities of the FW Series. They can, in fact, go a lot faster, but this is what the customer wanted, comfortable in the knowledge that the machines will be able to adapt to any future throughput increases

delivered by additional machines or uprated downstream processes.

“Although the cost of labour is highly competitive in the region, many companies are looking to automate end-of-line solutions,” Hidalgo elaborates. “The reasoning is simple, they want to use employees in roles that better leverage their skills, while looking for higher levels of repeatability and consistency, something that cannot be guaranteed with a fluctuating labour pool.

“The labour/machinery mix is actually strengthened with our technologies,” Hidalgo concludes, “as their full industry 4.0 architecture means that customers can deploy a complete array of AR and VR tools which add significant value and depth to operator interactions, making them faster, more efficient and more accurate.” Although a relatively simple application, which uses medium-speed machines, this deployment is a graphic illustration of the importance of another element of any project – support! Whether local (as in this case) or remote, Cama never sees the invoice as the end of the conversation. Support and advice all the time the machine is running is an essential part of the mix and is one of the reasons why Cama Groups enjoys significant success all around the world. 🏛️

www.camagroup.com



PACKAGING FILMS LEAD GROWTH AS OVERSEAS OPERATIONS IMPROVE

UFlex Limited, India's largest integrated flexible packaging and solutions company, reported consolidated net revenue of Rs. 38,738 million in Q4 FY25. Normalized EBITDA stood at Rs. 4,782 million with a 12.3% margin. Total Q4 sales volume grew 4.6% YoY, led by packaging films (76.8% of the mix).

Full-year volume rose 8% to 647,499 MT, and normalized profit after tax jumped 77.5% to Rs. 3,201 million. India led with 46.1% of revenues, followed by the Ameri-

cas (18.4%), Europe (17.4%) and MEA (15.5%). Inflation in India moderated, with CPI at 3.16% in April 2025, boosting growth prospects for FY26. The company continues to focus on innovation, efficiency, and global diversification.

Packaging business: flexible packaging, aseptic liquid packaging, and holography

This segment grew by 14.4% YoY in Q4 and 11.4% YoY in FY25. Stronger product mix, new brand additions and improved realizations helped.

Rs. Million	Quarter ended Mar. 2025	Quarter ended Dec. 2024	Quarter ended Mar. 2024
Flex Films Africa Pvt Ltd.-Nigeria	(388)	(311)	2,127
Flex Ameicas S.A.de C.V.-Mexico	(312)	54	-
Flex P Films Egypt S.A.E.-Egypt	-	-	1,265
Flex Pet Egypt S.A.E.-Egypt	-	-	506
Total Exceptional (gain)/ loss	(700)	(257)	3,897

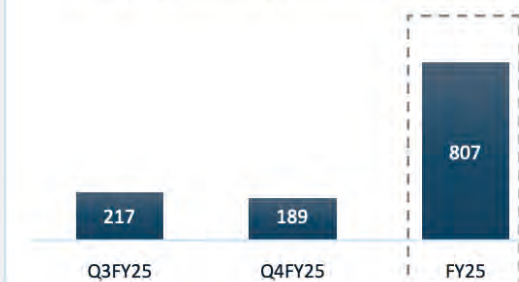
Capital expenditure: investing in tomorrow

UFlex spent Rs. 6,681 million in Q4 FY25. Key projects: aseptic packaging in Egypt (Rs. 4,512 million spent), WPP plant in Mexico (Rs. 3,186 million), and Sanand expansion (Rs. 1,871 million). Two recycling units are also underway in Noida. This trend clearly reflects the company's ability to adapt and grow sustainably.

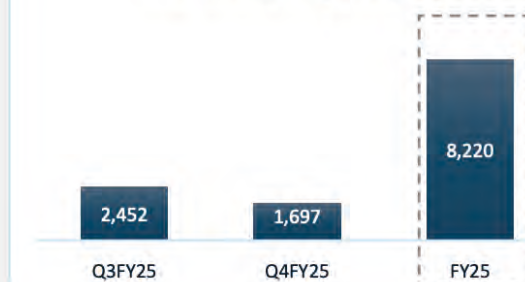
Recycling & Sustainability: Keeping plastic where it belongs – In the Economy

UFlex recycled over 800 million PET bottles and 8,200 MT of MLP waste in FY25. With robust recycling infrastructure and growing global demand for PCR PET, UFlex positions itself as a trusted provider of recycled plastic films in India and beyond. These results highlight the effectiveness of UFlex's strategic initiatives.

PCR PET waste bottle recycled (mn)



MLP waste recycled (MT)



Urban growth remained muted, while rural markets outperformed. For FY26, a favorable monsoon, easing food inflation and fiscal reliefs are expected to lift urban demand.

The outlook for the upcoming fiscal year appears positive, based on current indicators.

Consolidated packaging films business

Production volume in Q4 rose 3.3% YoY to 127,778 MT, with 81.9% utilization. FY25 production reached 514,758 MT (+10.4% YoY), while capacity utilization improved to 83.1%.

Annual sales volume rose 10.3% YoY to 503,153 MT, confirming market demand and operational efficiency. These results highlight the effectiveness of UFlex's strategic initiatives.

India packaging film: growth accelerates on demand tailwind

In Q4 FY25, India's packaging film production rose 7.9% YoY, with utilization up to 73.8%. Sales volume grew 17.2%. FY25 production reached 121,842 MT (+5.8% YoY) and sales rose to 109,738 MT (+3.8% YoY), driven by urbanization and demand for branded packaged food. The outlook for the upcoming fiscal year appears positive, based on current indicators.

Americas region (Usa & Mexico): growth on track at the epicenter of tariff uncertainty

Despite tariff volatility, UFlex saw 7.8% YoY growth in Q4 production to 21,995 MT, with utilization at 97.8%. FY25 production reached 89,230 MT (+5.8%), and sales rose 19%.

The region proved resilient amid trade uncertainties. The company continues to focus on innovation, efficiency, and global diversification.

Europe (Hungary, Poland, Cis): Hungary led with future-ready film focus

Q4 production rose to 34,066 MT (+1.8% YoY), led by Hungary and Poland. FY25 production increased by 19.3%, with Hungary's BOPP line operating

at 105% capacity. CIS saw 42.4% sales growth thanks to a new CPP line. Regional revenue climbed 26%. The company continues to focus on innovation, efficiency, and global diversification.

MEA (Dubai, Egypt, Nigeria) Region: Remained Resilient in the Midst of Challenges

Q4 production in MEA was stable at 41,438 MT, though sales declined 9.7% due to weak demand and higher imports.

Nigeria improved significantly, with FY25 production at 35,337 MT (+33.6% YoY). Overall MEA production grew 9.8%. The outlook for the upcoming fiscal year appears positive, based on current indicators.

Exceptional items

Currency translation losses from reporting in INR affected results but had no operational cash impact. FY25 saw Rs. 1,778 million in translation loss, versus Rs. 8,713 million in FY24.

This trend clearly reflects the company's ability to adapt and grow sustainably. 🏡

Visit:

www.uflexltd.com

FY25 RESULTS: BACK ON THE GROWTH TRACK

	Q4 FY25	Q4 FY24	FY25
#Sales volume 	165,147 MT (+5.2% QoQ, +4.6% YoY)	157,847 MT (+6.8% QoQ, +10.5% YoY)	647,499 MT (+8.0% YoY)
Sales vol. split 	Pkg. films: 76.8% Packaging: 23.2%	Pkg. films: 76.3% Packaging: 23.7%	Pkg. films: 77.7% Packaging: 22.3%
Revenue 	Rs. 38,738 Mn. (+2.6% QoQ, +10.8% YoY)	Rs. 34,967 Mn. (+4.5% QoQ, +3.0% YoY)	Rs. 151,838 Mn. (+12.4% YoY)
Revenue split 	Domestic: 46% International: 54%	Domestic: 43% International: 57%	Domestic: 45% International: 55%
*Norm. EBITDA 	Rs. 4,782 Mn. (-8.2% QoQ, +5.1% YoY) +12.3% Margin (-150 bps QoQ, -70 bps YoY)	Rs. 4,550 Mn. (+6.9% QoQ, +6.3% YoY) +13.0% Margin (+30 bps QoQ, +40 bps YoY)	Rs. 19,024 Mn. (+18.1% YoY) +12.5% Margin (+60 bps YoY)
**Norm. PAT 	Rs. 986 Mn.	Rs. 1,188 Mn.	Rs. 3,201 Mn.

MODULARITY AND FLEXIBILITY, ALWAYS

Thanks to the thirty years of experience of its founders, Makro was established in 2009 and quickly expanded its operations, becoming an international market leader.

Our mission is clear: to design cutting-edge labelling machines that stand the test of time, meet evolving production needs, and offer maximum efficiency and reliability.

With a fully “Made in Italy” production, Makro combines technological, mechanical and electronic innovation with environmentally conscious manufacturing processes, focused on energy savings and a truly sustainable economic development model.

This commitment stems from a deep understanding of all aspects of labelling, and it's brought to life through



passion, professionalism, and expertise. We also strive to remain close to our customers, providing rapid support throughout the entire lifecycle of the labelling machine.

Our portfolio includes labelling machines capable of handling from 1,500 to 50,000 bottles per hour, with the ability to apply up to five labels per bottle. Available versions include: self-adhesive, cold glue, roll-fed, hot melt, or combined. For companies with limited production needs, the MAK Rotary with fixed modules





(MAK 01, 02, 03 and MAK 1) is the ideal choice, offering speeds up to 12,000 bph and available with mechanical or electronic rotation of the bottle plates.

To meet the needs of medium and large-scale enterprises, the MAK Rotary with removable modules (MAK 2, 3, 4, 5, 6, 7 and 8) enables special applications and handles speeds up to 50,000 bph. Particularly noteworthy is the high-speed self-adhesive labelling machine equipped with HS2 stations. This machine can include unwinders and a no-stop system, ensuring full-speed operation even during reel changes. A tax seal

application system can also be integrated. For high-volume PET markets, such as bottled water and soft drinks, Makro has developed a MAK Rotary model with roll-fed technology. With speeds ranging from 6,000 to 40,000 bph and the use of wraparound plastic labels applied with hot melt glue, it offers major economic advantages in the production process. Thanks to the machine's modularity, the Roll-Fed unit can be replaced or complemented with cold glue, self-adhesive or hot-melt stations.

The entire Makro range can be equipped with Vision Systems: the RAPTOR (Rapid to Orientate) and ALICE (Advanced Label Inspection and Control Environment) systems ensure top-level performance, reduced waste and premium quality of the final product.

CLeap (Concept Leap)

Makro has also developed and launched a new labeller concept featuring long-stator linear motor technology: the Cleap InLine.

With its rotating plates, it is the only linear labeller with centring capability that not only delivers high precision and labelling speed but also eliminates the need for format changeovers, allowing the operator to resume production in just a few minutes. Its flexibility and compact footprint make it ideal for a wide variety of applications. 

www.makrolabelling.com





CLEVERTECH: INNOVATION AND TAILOR-MADE SOLUTIONS FOR INDUSTRIAL AUTOMATION

Founded in 1987 in Reggio Emilia, Italy, Cleverttech is a family-owned company and a leader in industrial automation, specializing in the design of packaging handling solutions. Based in Cadelbosco di Sopra, with over 40,000 square meters of production space, the company delivers customized systems for every stage of the production process—from front-of-line to end-of-line.

Cleverttech is a benchmark in sectors such as can and lid manufacturing, the food industry, and, more recently, the beverage sector, with a strong focus on wines and spirits.

Global presence, local response

Cleverttech operates on a truly global scale, with branches in the UK, France, Germany, Poland, India, China, and a production site in Ft. Myers, Florida.

This international network allows the company to offer prompt support and customized solutions while ensuring consistent quality and efficiency across all markets. Each year, Cleverttech designs systems worth over €200 million, reaffirming its commitment to innovation and growth.

Comprehensive solutions and technical support

What sets Cleverttech apart is its ability to deliver complete, turnkey solutions—from project planning and management to post-commissioning technical support through its Dynamic Lifecycle Service (DLS). This holistic approach includes design, installation, staff training, and continuous assistance, ensuring every phase of the project meets the highest quality standards and deadlines.

CLEVERTECH

 HANDLING YOUR SUCCESS



**Primary and secondary packaging:
an integrated approach**

Clevertech's expertise extends beyond primary packaging to include advanced solutions for secondary packaging, such as boxes, trays, shelf-ready packs, and large-format bags.

This dual competency allows the company to meet the needs of FMCG manufacturers and distributors, optimizing production flows and addressing the demands of an ever-evolving global market.

**Flexible robotic cell:
entry-level palletizing solution**

Clevertech's Flexible Robotic Cell is a modular and highly versatile solution, ideal for brownfield projects and easy to integrate into existing production lines. The base configuration includes pallet and interlayer storage, with optional features such as empty pallet magazines and dust-proof pallet wrappers.

Designed for high-speed operations, the system minimizes handling time and maximizes efficiency. Its scalable design enables the creation of fully automated palletizing centers.

Advanced preforming solutions

Clevertech also offers advanced preforming solutions with its servo-driven Lineflex manipulator, delivering high performance, low energy consumption, and fast integration times.

Integrated into the PackML system, Lineflex ensures scalable and efficient operations, reducing both manufacturing and procurement times. With its compact design and superior performance, Lineflex allows companies to optimize preforming and automatic palletizing while minimizing energy costs and improving operational efficiency.

Thanks to a modular and scalable approach, Clevertech ensures each solution is tailored to the specific needs of every customer, boosting overall productivity and maximizing return on investment.

With continuous innovation and a global footprint, Clevertech is the ideal partner for companies looking to optimize their production plants and tackle the challenges of the global market. 🏭

www.clevertech-group.com



BANANA INNOVATION: TROPICAL FOOD MACHINERY AUTOMATES PUREE PROCESSING

The last few years have been full of great news for Tropical Food Machinery: first and foremost, the design and installation of a one-of-a-kind banana puree processing line. The innovative element that makes this project important is the use of the Cerere 6000 automatic banana peeler, a machine entirely developed by Tropical Food Machinery capable of revolutionizing the processing process of this particular fruit.

Traditionally, banana processing lines still involve manual peeling of the fruit and a high level of manpower; furthermore, the rapid oxidation times of the pulp make banana processing extremely delicate. With Cerere 6000, the separation of the peels from the pulp is completely automatic: its technology guarantees precise and complete peeling of the fruits while, at the same time, respecting a high production yield. Moreover, the machine ensures the preservation of the quality of the product since the pulp is kept in an inert atmosphere thanks to the use of nitrogen in the extraction chamber. Cerere 6000 can represent a fundamental step forward in the banana processing sector and was the cornerstone for the development of this new plant.

TROPICALFOOD
MACHINERY





The processing line was installed in South-East Asia and includes a double automatic banana pulp extraction line, one for yellow bananas and one for green bananas: Cerere 6000 was installed on both.

Tropical Food Machinery took care of the entire design and construction of the machines, from washing the fruits to refining the pulp, up to the sterilization and aseptic filling of the banana puree.

Finally, the system includes the Aroma Recovery System, a special machine that extracts and concentrates natural aromas and essences which would otherwise be lost in the puree extraction process. The processing line came into operation in mid-2023 and can process up to 6 t/h of fresh bananas.

Tropical Food Machinery is an international company with two headquarters in Italy and Brazil, leading in the global field of fruit processing machinery. The company currently has liaison offices in India, Costa Rica and the Asia-Pacific and West African regions. The company production also includes the development of multifruit processing lines. These systems combine different extraction machines, each one dedicated to a specific type of fruit – whether with thick skin like pineapple, or stone fruit as mango or even fruit

with seeds like maracuja. In this way, it is possible to use a single multifruit line for the processing of different types of products according to the harvesting season, guaranteeing a continuous productivity at high efficiency. Every production plant is designed and built in-house to satisfy a wide range of multipurpose technological solutions: mobile small-size plants can be used by producers or farmers in decentralized areas, diminishing management costs and generating local economy; large-scale plants can meet high production demands, optimizing energy consumption and expanding the producers' market. 🏠

www.tropicalfood.net





INSIDE THE LAB: HOW SORMAC HELPS PROCESSORS PROTECT LEAFY GREENS QUALITY

Leafy greens like arugula, spinach and baby leaf aren't just tasty - they're nutritional powerhouses packed with vitamins, minerals, antioxidants and fibre. As consumers increasingly seek healthy yet convenient plant-based options, the demand for packaged, pre-washed mixed salads and ready-to-eat greens is booming worldwide.

But here's the challenge: leafy greens are fragile. During processing, they're prone to mechanical damage and microbial contamination that can seriously affect quality, safety and shelf life. So how can producers keep these delicate vegetables fresh and safe from field to fork? This is where Sormac comes in.

Decades of expertise in leafy greens processing

Since the 1990s, Sormac has been a trusted name in vegetable processing technology. Their precision-engineered equipment is specially designed to handle fragile leafy greens on an industrial scale - helping processors to tackle the unique challenges of mixing, washing and drying these sensitive products, including 3rd party equipment integration.

The Microbiological Lab: A unique industry resource

In 2015, Sormac further strengthened its expertise by launching an in-house Microbiological Lab. This facility supports both customers and Sormac's own R&D and engineering teams in areas like hygiene, product integrity and processing efficiency.

The lab provides vegetable processors with valuable insights into their own production lines. By carefully analyzing samples from critical points in the process, Sormac helps identify exactly where and how damage occurs—and offers practical advice on how to prevent it.

"We take samples from multiple points along the line and analyze them for signs of mechanical damage like tearing, bruising and stem breakage," explains Marianne Knorr, Quality Assurance Officer and Head of the Sormac Lab. "We then advise processors on how they can optimize their own processes."

Why even minor damage matters

It might surprise you how small abrasions or bruises can have a big impact. Damage to the leaf's protective surface can disrupt the natural microbial ecosystem, making greens more vulnerable to spoilage and harmful pathogens - especially when temperature and humidity fluctuate during processing or storage.

Gentle handling for better results

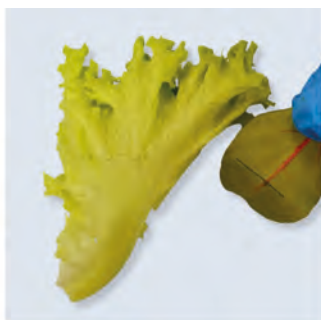
To protect leafy greens, Sormac's machines focus on gentle, intelligent handling at every step. Their PULSTAR



sormac



Bruises



Fracture



Stem break



Tear

washers use low-turbulence water flow and customizable wash cycles to clean thoroughly without stressing the leaves. Sormac's air-drying tunnels LDT are also specifically designed to gently dry delicate leafy vegetables while preserving product quality. Inside the tunnel, a regulated upward airflow causes the product to float, achieving surface moisture levels below 1%.

A partner in quality from field to fork

"Our mission is to enable processors to deliver the best possible product to the consumer," says Marianne. "That means more than just efficiency - it means protecting the nutritional value, food safety and appearance of every single leaf."

Today, Sormac supports leading salad producers, fresh-cut processors, and foodservice suppliers worldwide with innovative equipment, deep industry knowledge and expert advice. Leveraging the insights and resources of their Microbiological Lab, Sormac's specialists also offer on-site audits and tailored support - helping customers

optimize processes and improve product quality across their entire production lines.

About Sormac:

Sormac is a manufacturer of advanced processing machinery for the cutting, peeling, washing and drying of vegetables and selected fruits for the fresh convenience sector. Through close collaboration and customer-driven innovation, the company has become a global leader in process solutions that redefine industry standards in reliability, hygienic design and product quality.

Sormac is a privately owned company with headquarters in Venlo, the Netherlands and offices in the US and the UK. The company designs, manufactures, installs and services equipment and distributes it internationally through its own sales force and a network of dealers. Sormac proudly holds ISO certifications, including ISO 9001, 14001, and 27001. 🏢

www.sormac.com



PND AND THE MANGO LINE: A ONE-OF-A-KIND INNOVATION

Tropical fruit consumption, especially mango, peaks during the summer months. That's why PND, a global leader in fruit processing machinery, has dedicated an entire line to this fruit.

The Mango Line includes the PL4M peeler (also available with 6 or 8 processing heads) and two SS8 machines — one for coring and slicing, and one for dicing.

The PL4M is the standout of the line and one of the most in-demand machines on the market. There is no other peeler capable of processing both soft, ripe mangoes and firm, freshly harvested ones with the same efficiency. This manually loaded machine — proudly Made in Italy and entirely built in stainless steel — gently peels mangoes of any shape, size, or ripeness without altering their organoleptic properties. It handles both unripe and ripe fruit, offering a unique advantage in fruit processing. With its high output capacity, the PL4M has reached a sales record of 190 units worldwide — a testament to its reliability and performance.

Also highly successful is the SS8 semi-automatic cutting machine, also made of stainless steel, which processes 40 fruits per minute. It's easy to operate, fast to sanitize, and versatile: the SS8 is a multi-function cutter that cores and slices fruit into wedges or cubes. Thanks to



PND Srl एक प्रमुख इतालवी कंपनी है जो फलों को प्रोसेस करने वाली मशीनरी के डिज़ाइन और निर्माण में विशेषज्ञता रखती है। इटली में स्थापित, यह कंपनी फलों को छीलने, कोर निकालने और स्लाइस करने के लिए इनोवेटिव और बेहतरीन परफॉर्मेंस के साथ सॉल्यूशन देती है। पूरी दुनिया में अपनी उपस्थिति दर्ज कराने और कस्टमाइजेशन पर ध्यान देते हुए, यह कंपनी PND क्वालिटी और दक्षता के साथ-साथ औद्योगिक पैमाने पर फल तैयार करने पर जोर देती है। इनोवेशन और भरोसा इसके मूल सिद्धांत हैं।



easily interchangeable dies and holders, it allows for a wide variety of shapes and sizes.

The entire mango line can process up to 500 kg per hour and has seen booming sales in South America and Asia. PND is committed to serving both large and small-scale production with customized solutions. This is made possible through close collaboration with customers,





Careful listening to individual needs, and a strong focus on performance.

Every solution is tailored to meet real operational demands with the latest technology.

Now celebrating its 25th anniversary, PND has earned the trust of industry professionals and customers alike, who

see its machines as indispensable allies in production. Visit www.pndsrl.it to browse the full catalogue of available lines and discover upcoming trade fairs and industry events. 🏢

For more information, contact:
info@pndsrl.it



“HIGH-VALUE PLANT POWDERS: NEW TECHNOLOGIES FOR FUNCTIONAL INGREDIENTS”

The ongoing shift toward plant-based nutrition is not only changing what we eat—it’s also transforming how ingredients are processed.

One of the clearest effects is the rising demand for plant protein powders, functional high-value ingredients used not only in vegan or vegetarian products, but also in hybrid formulations, protein-enriched snacks, supplements, and fortified foods.

In this context, dry processing technologies play a crucial role. Compared to wet processing, dry methods help preserve the organoleptic properties of raw materials, reduce energy consumption, and improve the shelf life of finished products. At POWTECH TECHNOPHARM-Europe’s leading exhibition for powder, bulk solids, and granulate processing—these dry processing innovations are drawing increased attention.

The ingredients in focus include proteins from peas, fava beans, lentils, ancient grains, oilseeds, and algae—sources that require advanced systems for milling, sieving, separating, and homogenizing with precision, all while preventing cross-contamination, nutrient loss, or undesirable changes in sensory quality.

Key technologies include controlled impact mills, fluid bed micronizers, electrostatic separators for protein fractionation, and closed-loop blending lines to ensure consistency and uniformity. In many cases, manufacturers are also investing in by-product valorization, recovering secondary fractions in line with circular economy principles.

But dry processing doesn’t stop at the base ingredient. More and more companies are integrating functionality-enhancing technologies—to improve solubility, heat stability, or bioavailability. This is where the food industry begins to borrow from pharmaceutical methods: micro-encapsulation, controlled granulation, and surface coating techniques are increasingly common. One persistent challenge is ensuring flowability and shelf stability. Many plant proteins are hygroscopic and



by the editorial staff



require humidity-controlled environments, sealed transport systems, and barrier packaging. Again, solutions are being adapted from industrial solids processing: smart volumetric dosing units, vibratory conveyors, in-line monitoring sensors, and automated dry system cleaning (CIP for dry lines).

Regulatory compliance is another critical factor. Plant-based protein powders-especially those used in international markets or in nutraceuticals-must meet high standards of purity, traceability, and contaminant control. Here, the TECHNOPHARM component of POWTECH provides a unique opportunity to explore the regulatory crossover between food and pharma.

From pea protein isolates to supplement blends and functional ingredients for bakery or dairy alternatives, the plant powder value chain is one of the most dynamic in today's food & beverage landscape. And it calls for a new technical mindset-one where dry precision meets the creative flexibility of food formulation.





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 & VEGETABLES

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 pasteurizers and to-

mato pulping lines; Mova, in 2010, with extensive experience in bins handling, bins and drums emptying, palletizers and de-palletizers, washing systems;

Metro International, in 2012, leader in fruit and vegetables processing, boasting international patents for juice and puree extraction, concen-

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



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



tration plants and thermal treatment; Ghizzoni Ettore, 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
- Formulated products productions (jam, ketchup, sauces, drinks) start-



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.

ing 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 meters 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.*

LOCALLY CRAFTED, GLOBALLY TRUSTED: INDIA'S FREEZING EXCELLENCE

Unlock the power of innovation with JBT Marel's freezing solutions, which we proudly craft in the heart of India at our Global Production Center (GPC) in Pune. We are thrilled to introduce our cutting-edge lineup: the FLoFREEZE® IQF freezer, the ADVANTEC™ impingement freezer, and the alco spiral freezer. These solutions elevate your food processing operations with unmatched efficiency and reliability.

We embody our commitment to excellence in our "made in India" promise. By producing these advanced freezers locally, we ensure faster delivery times, allowing you to streamline your operations and meet market demands with agility.

Our strategic location in Pune enhances our production capabilities and strengthens our ability to provide you with improved technical support and more efficient service.

FLoFREEZE® IQF freezer: precision and performance

We engineer the FLoFREEZE® IQF freezer for precision and performance, making it an ideal solution for your individual quick freezing (IQF) needs, whether it be fruits, vegetables, seafood, and more. Its innovative design ensures uniform freezing, preserving the quality and freshness of your products.

ADVANTEC™ impingement freezer: speed and efficiency

Experience the next level of freezing with the ADVANTEC™ impingement freezer.

It utilizes high-velocity air jets to rapidly freeze your products, reducing energy consumption and operational costs, and offering you a highly efficient solution for your processing needs.

alco spiral freezer: versatility and reliability

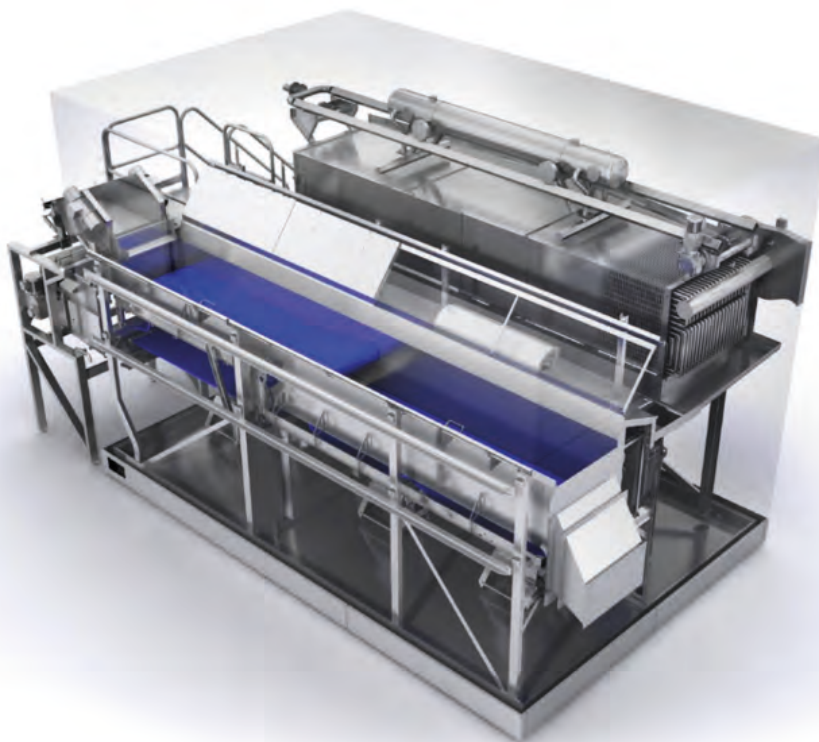
The alco spiral freezer epitomizes versatility and reliability, suitable for a wide range of products from bakery to poultry.

Its compact design maximizes space utilization while maintaining high throughput, providing you with a robust solution for diverse processing requirements.

At JBT Marel, we dedicate ourselves to empowering your success.

Our locally produced freezing solutions promise superior quality and offer you the advantage of faster delivery and improved service.

Partner with us to experience the benefits of cutting-edge technology, tailored to meet the dynamic needs of your food processing industry. 🏭



 Frigoscandia FLoFREEZE® IQF Freezer



LAWER: PRECISION AND EFFICIENCY IN FOOD PRODUCTION

In the competitive world of food manufacturing, precision, quality, and efficiency are paramount.

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

Precision and quality

One of the primary advantages of Lawer's systems is the unparalleled precision of weighing they offer. They ensure the exact measurement of micro-ingredients, maintaining the highest quality of the finished product. This precision is crucial in the food industry, where even slight deviations can affect the texture, flavor, and safety of the product. Lawer's systems offer different levels of accuracy, ranging from 1g to 0.01g, catering to diverse production needs.

Repeatability and consistency

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

Efficiency and cost reduction

Efficiency is another significant benefit of Lawer's systems: they streamline the production process, reducing the time required for weighing micro-



ingredients with high precision. This optimization leads to higher productivity and lower operational costs. Lawer's systems, such as SUPERSINCRO and UNICA, are designed to cater to both large-scale and small-medium productions, offering solutions that fit various production scales and needs.

Traceability and safety

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

Confidentiality and know-how

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

Customization and flexibility

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

Lawer's systems in pills

SUPERSINCRO

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

UNICA TWIN

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

UNICA HD

- 8-16 or 24 silos, capacity 50 l
- Stainless-steel screws
- One electronic scale, capacity 30kg and resolution 1g
- Loading of the products by gravity
- Control software integrated with external systems
- Ideal for small-medium productions

Advanced technology and innovation

Lawer, an Italian company founded in 1970, has developed advanced technologies and know-how in the automatic weighing of powder and liquid products. Their expertise in single- or multi-weighing systems has made them a trusted partner in the food industry. Continuous investments in safety and improvement of the working environment further enhance the reliability and efficiency of their systems. In conclusion, the benefits and advantages of automatic weighing systems are manifold. From precision and quality to efficiency and traceability, these systems revolutionize the food manufacturing process, ensuring consistent, high-quality products while optimizing production and reducing costs. As the food industry continues to evolve, the integration of advanced automatic weighing systems will only become more critical in maintaining competitive advantage and meeting consumer demands. 🏢

www.lawer.com



THE IMPORTANCE OF HIGH SHEAR MIXERS IN THE FOOD INDUSTRY

The food industry requires precise mixing and blending of various ingredients to produce high-quality products. High shear mixers have become an essential tool in this industry, enabling manufacturers to create consistent, stable, and appealing products.

Challenges in food processing

Conventional mixing methods, such as low-speed agitation or simple blending, often fail to adequately

disperse and distribute ingredients in food formulations. This can lead to a range of problems, including:

- Inconsistent texture and flavor
- Poor emulsification and separation of ingredients
- Insufficient incorporation of additives and preservatives
- Reduced product shelf life and stability

The role of high shear mixers

High shear mixers are designed to overcome these challenges by providing intense, high-energy mixing action that effectively disperses and distributes ingredients in food formulations. These mixers typically operate at high speeds (up to 3000 rpm) and are equipped with

specialized rotor/stator or blade designs that generate intense shear forces.

Applications of high shear mixers in food industry
High shear mixers are used in various food applications, including:

- Emulsification of sauces, dressings, and marinades
- Mixing of batters and doughs for baked goods
- Blending of spices, herbs, and seasonings
- Production of fruit and vegetable purees
- Manufacturing of nut butters and spreads

Multimix: a leading provider of high shear mixers

Multimix is a renowned manufacturer of high shear mixers, and SAN INDUSTRIAL is proud to be their partner. Multimix's expertise in designing and manufacturing high-quality mixers has made them a trusted name in the industry.

Multimix's high shear mixers should be your preferred choice due to their ability to deliver customized mixing solutions that cater to specific industry needs.

With Multimix, you can rely on high-quality mixers that provide optimal performance, durability, and reliability. 🏢





BUILDING THE BACKBONE OF INDIA'S FOOD INDUSTRY

Tech4Serve Project Consultants

India's food and beverage sector is buzzing — driven by new ideas, growing demand, and a strong entrepreneurial spirit. But behind every great brand, there's more than just a great product. What really makes it work is the strong operational foundation that supports it.

At Tech4Serve, we help bring food factory dreams to life. With a portfolio of over 350 projects, including the successful execution of 150+ food factories across 6+ countries, we specialize in building facilities that are designed to scale, drive growth, and deliver longterm success.

From idea to execution

Every big success starts with an idea — and we're with you from the very first step.

We dig deep with detailed feasibility studies, looking at everything from location and raw materials to machinery

and financials. Once the plan is solid, we roll up our sleeves and get into the real work:

- Site visits,
- Factory Layout designs (that meet world-class standards),
- Machine finalization,
- Product trials, and
- Full operational setup.

We make sure everything is ready — not just for launch day, but for long-term success.

Why choose Tech4Serve?

Because we don't just act as consultants — we work like partners.

We think ahead, solve challenges early, and build food factories that deliver value, quality, and scalability.

Whether you're starting fresh or growing bigger, we're here to make sure you're ready for the next big leap. 



“ADVANCED TECHNOLOGIES FOR QUALITY CONTROL IN THE FOURTH RANGE”

Ready-to-eat fresh produce, known as the fourth range, is synonymous with convenience and freshness and represents one of the most dynamic and growing sectors in the food industry

Behind the apparent simplicity of a bag of salad or a mix of washed vegetables lies a highly sophisticated production process where quality control is central to ensuring consumer safety and satisfaction.

In recent years, technologies for quality control have made significant advancements, transforming how fourth-range products are selected and processed. State-of-the-art optical scanners are now capable of identifying imperfections or contamination in products with



by [Walter Konrad](#)





extraordinary precision. Using multispectral lighting and artificial intelligence, these machines can detect anomalies invisible to the naked eye, such as traces of bacteria or chemical residues, thereby elevating food safety standards.

Another area of innovation is non-invasive analysis techniques.

Advanced sensors can monitor parameters such as humidity, temperature, and product ripeness without damaging it, providing real-time information that helps optimize the production process.

These tools are particularly useful in reducing waste, ensuring that only perfectly compliant products reach the end consumer.

Automation is also revolutionizing the processing phase. Robotic production lines equipped with artificial vision systems can handle large volumes of products with previously unimaginable precision and speed.

This not only improves operational efficiency but also reduces the risk of human error, ensuring consistent and reliable quality.

Traceability is another central theme.

Digital systems based on blockchain technology are also finding applications in the fourth-range sector, enabling monitoring of every stage of the process, from harvesting to distribution.

This transparency not only increases consumer trust but also provides a valuable tool for quickly addressing issues or product recalls.

The impact of these technologies on overall sector efficiency is significant. By reducing machine downtime and optimizing resource use, innovations in quality control help make the fourth-range sector more competitive and sustainable. At the same time, automation allows companies to respond more quickly and flexibly to market demands, which increasingly require fresher and more personalized products.

In a sector where quality is everything, investing in advanced technologies is not just a strategic choice but a necessity to keep pace with consumer expectations and ever-stricter regulations.

The fourth range, a symbol of convenience and innovation, continues to demonstrate how technology can be an essential ally in ensuring freshness, safety, and sustainability.

HOW ARTIFICIAL INTELLIGENCE CONTRIBUTES TO SUSTAINABLE AND PROFITABLE FOOD PROCESSING

As the global population grows and living standards rise, food manufacturers face increasing pressure to boost productivity while minimizing waste. At the same time, they must meet strict safety standards and comply with regulations and customer expectations. Technologies like foreign object detectors are essential in achieving these goals.

However, conventional metal detection methods often struggle with certain food products due to “product ef-



fect.” This phenomenon—caused by characteristics such as moisture, salt, fat content, temperature, and packaging—leads food items to exhibit electrical conductivity that interferes with metal detection. As a result, metal detectors may trigger false rejects or miss actual con-



taminants, leading to product loss, increased waste, or even costly recalls.

In response, Sesotec developed THiNK, a cutting-edge metal detection system enhanced with artificial intelligence (AI). THiNK virtually eliminates product effect interference, even in challenging products like those packaged in metallized films.

What is artificial intelligence?

AI aims to replicate human-like thinking and learning in machines. Through algorithms and data analysis, AI systems can independently identify patterns, make decisions, and improve over time. Machine learning, a subset of AI, allows systems to learn from real-world data and optimize performance.

AI vs. conventional metal detection

Traditional detectors use multiple frequencies to scan food products and generate a “digital fingerprint.” However, this approach often struggles with fluctuating product effect. AI, on the other hand, continuously learns from new data, adapting to changes in product characteristics and enhancing detection precision.

Key advantages of AI in metal detection include:

- Improved accuracy - Enhanced food safety
- Reduced false rejects - Less waste and higher productivity
- Reliable inspection of metallized packaging - Expanded application range
- Cost-effectiveness - Affordable alternative to X-ray systems

The THiNK Technology Journey

Sesotec developed THiNK after analyzing common industry challenges:

- How to reduce false rejects caused by product effect?
- How to boost detection sensitivity despite interference?

Partnering with researchers, Sesotec applied AI to create a smarter detection system. THiNK provides:

- A digitalized understanding of product effect
- Ongoing performance improvements via machine learning
- Long-term stability and sensitivity through constant data input

Smarter, Safer, More Sustainable

THiNK AI empowers food processors to meet future demands with confidence.

It helps make food production safer, more efficient, and more sustainable—supporting manufacturers in protecting both their reputation and their bottom line.

Connect with Sesotec India

Whether you're looking to optimize your food processing operations or explore the advantages of AI-powered detection, Sesotec India is here to help. 🏢

www.sesotec.com





DIGITALISATION IN FOOD MANUFACTURING: AI & AUTOMATION DRIVE INDIA'S FOOD PROCESSING REVOLUTION

The food processing industry in India is undergoing a paradigm shift with the rapid adoption of digitalisation and automation. The food processing automation market is projected to grow from USD 27.00 billion in 2025 to USD 38.58 billion by 2030, at a CAGR of 7.4%, signifying the increasing reliance on smart technologies to enhance operational efficiency and sustainability.

The rise of automation & robotics in food processing

Automation and robotics are revolutionizing F&B manufacturing by streamlining operations, reducing labor costs, and ensuring product safety. AI-powered robotic arms are now handling complex tasks such as packaging, sorting, and quality control. Advanced

automated monitoring systems track environmental conditions in real-time to maintain product integrity.

One notable example is Chipotle Mexican Grill's 'Autocado', an avocado-processing robot that cuts, cores, and peels avocados in just 26 seconds, significantly improving guacamole production efficiency.

Such innovations underscore the transformative impact of automation in modern food manufacturing.

Sustainable digital solutions for food manufacturing

Digitalisation is also driving sustainability in food processing through innovative solutions such as:





- Water-efficient Clean-in-Place (CIP) systems that reduce resource consumption.
- Biodegradable packaging materials to minimize environmental impact.
- Renewable energy-powered production facilities, aligning with global sustainability goals.
- 3D food printing technology, enabling customized food structures and on-demand production.

For Example, AI-based demand forecasting enables manufacturers to optimize inventory management and reduce food waste by accurately predicting market trends. Such advancements are positioning India's food processing industry at the forefront of the global digital revolution. 🏭

www.anugafoodtech-india.com

Automation for food packaging

Automation in food packaging is enhancing efficiency, hygiene and precision in the industry. Smart packaging systems, including AI-powered vision inspection, automated sealing, and robotic pick-and-place solutions, ensure consistent quality and reduce wastage. Technologies like modified atmosphere packaging (MAP) help extend shelf life by controlling oxygen levels, while automated labelling and traceability systems improve supply chain transparency.



AI integration: the smart factory evolution

AI-driven solutions are reshaping manufacturing floors across India, enabling hyper-personalization in food production. From customizable beverages and AI-recommended meal kits to predictive analytics optimizing production schedules, AI is redefining efficiency and consumer satisfaction.



TECH MEETS TASTE: HOW Elesa+Ganter IS POWERING THE FUTURE OF FOOD PROCESSING AUTOMATION

The food processing industry is rapidly evolving through the integration of automation and robotics, transforming everything from production lines to packaging systems. These innovations not only improve productivity and consistency but also help address workforce shortages and enhance food safety. At the heart of these high-tech systems are the often-overlooked components—standard machine elements—that keep everything running smoothly. This is where companies like Elesa+Ganter play a pivotal role.

Enhanced productivity and efficiency

Automation enables food processing operations to run with minimal downtime and maximum consistency. Robotic arms, conveyor systems, and sorting machines can work around the clock, maintaining high throughput and precise control. Elesa+Ganter supports this shift by offering a wide selection of ergonomic knobs, clamping levers, hinges, and indexing plungers that are essential for adjusting and securing machine parts with accuracy and reliability.

Food safety and hygiene standards

In food production, hygiene is paramount. Elesa+Ganter provides a specialized range of Hygienic Design components made from stainless steel and high-grade plastics that are resistant to cleaning agents, corrosion, and bacterial growth. These components comply with international

food safety standards and are designed for easy cleaning, reducing contamination risks in automated environments.

Adapting to labor shortages

Robotic systems are not replacing workers but are helping fill gaps where labor is scarce or where tasks are too dangerous or repetitive. Elesa+Ganter's durable and user-friendly machine elements enable quick manual adjustments during machine setup or maintenance, ensuring seamless collaboration between humans and machines on the production floor.

Innovation in packaging and handling

Automated packaging lines rely on dependable mechanical components to perform consistently. Elesa+Ganter supplies position indicators, adjustable feet, rotary controls, and safety elements that enhance machine stability and operational safety—key in maintaining uptime and ensuring product integrity during packaging and transport.

Elesa+Ganter: backbone of reliable automation

Elesa+Ganter combines German precision and Italian design, offering over 100,000 product codes that meet the rigorous demands of the food industry. From robust handles to precision alignment systems, their products are critical for machine builders developing next-gen food processing and packaging lines. 🏭



REDUCING MANUFACTURING WASTE FOR COST EFFICIENCY

Kati Hope, Global Account Manager, Mettler-Toledo Product Inspection

In food manufacturing, every gram counts. Whether it's minimising product giveaway, avoiding unnecessary rejects or improving line efficiency, precision is key. Small inefficiencies quickly add up, affecting costs, sustainability and overall production performance.

Fortunately, smart weight measurement and advanced contamination detection provide solutions that not only cut waste but also enhance operational success.

Precision weighing to cut costs and save product

Accurate weight measurement is a crucial step in reducing unnecessary product giveaway.

Checkweighers help manufacturers maintain precise fill levels, preventing overfilling that leads to waste and underfilling that risks compliance penalties. By automatically adjusting filling machines in real time, checkweighing technology keeps production lines running smoothly and efficiently without the need for manual intervention.

Contamination detection and reducing false rejects

Detecting physical contamination early is also essential for protecting consumers and maintaining brand integrity. Metal detection and x-ray inspection systems play a vital role in identifying foreign bodies before products leave the factory. However, inaccurate settings or overly sensitive systems can lead to false rejects, i.e. discarding perfectly good products unnecessarily, increasing waste and costs.

Innovative metal detection technology, such as Multi-Simultaneous Frequency (MSF), improves sensitivity without increasing false reject rates.

Meanwhile, advanced x-ray inspection offers precise contamination detection, helping manufac-



turers maintain product safety without unnecessary waste. In addition, x-ray inspection oversees product completeness, adding an extra layer of quality control.

Optimising production for long-term success

By integrating advanced checkweighing and contamination detection technologies, manufacturers can significantly cut waste, control costs and improve productivity. 🏭

Find out more about reducing waste and improving efficiency:

www.mt.com/pi-combatcosts-pr

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

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



by
Sonia V. Maffizzoni

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

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

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

High-protein bread: the alliance between nutrition and innovation

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

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

Slow fermentation and sourdough: digestibility comes first

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

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

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

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

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

No added sugars, less salt: lighter bread without compromise

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

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



Functional flours and enriched bread: new horizons for innovation

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

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

Personalization and targeted offerings: bread tailored to the individual

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

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

Bread that speaks the language of the present

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

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



GORRERI, THE CAKES PROCESS COMPANY SINCE 1987

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

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

ing, and preventing production issues.

The range.

Gorreri produces a wide range of industrial machinery designed for top performance and efficient use of space, time, and cost, from mixing equipment to decoration and injection devices, continuing through ultrasonic cutting devices and robotic systems.



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

Mixing equipment. To achieve final products of the highest quality you



PLANETMIXER



TURBOMIXER
GMG MODEL

must start with the perfect batter and dough preparation. That's why over the years, the Gorreri Team has developed and refined different mixing system concepts.

Turbomixer technology, The compact Gorreri Turboaerator is unmatched in continuous speed and superior final products. Refined over

more than 30 years, TURBO-MIXER with VERTIMIX Technology mixes, emulsifies, and aerates creams, whipped cream, parfait, meringue, and any kind of soft dough.

The Turbomixer range has endless technical solutions, all developed to optimize customers' production processes, merging the high and unique

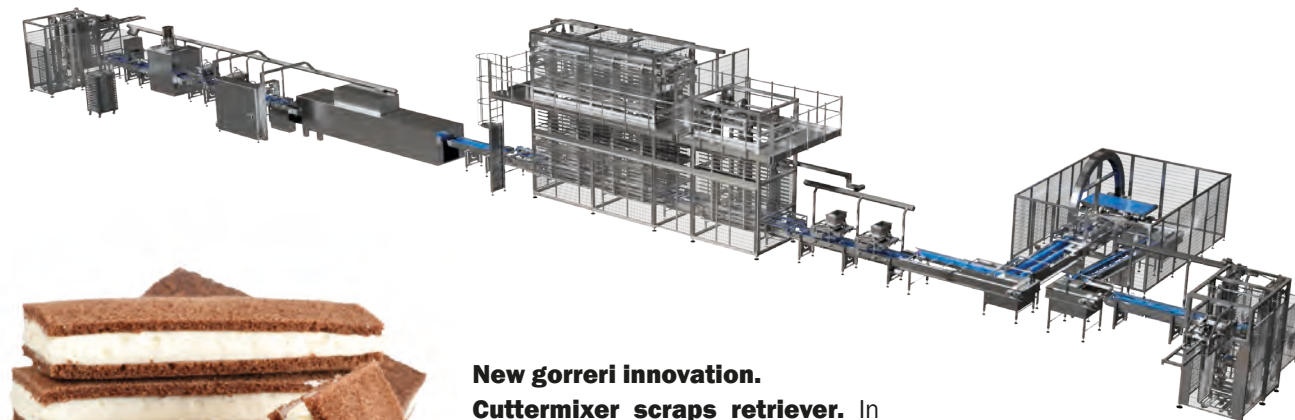
performance of Vertimix Technology with the advantages of continuous mixing, to grant uniformity, softness, and the compact structure of batters and creams, reducing thickening and emulsifying agents.

Thanks to the TURBOMIXER TECHNOLOGY, with its unique ability to whip egg whites to 180 gr/l, Gorreri



CUTTERMIXER

MUFFINS AND DOSED PRODUCTS INDUSTRIAL LINE

**New gorrieri innovation.**

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

cakes, multi-color dose cakes, birthday cakes, slab cakes, sponge cake based products and sponge cake semi-finished products, lady fingers, individual desserts, tiramisù, cheesecakes, macarons, meringue, pies, and tarts.

Leader in fresh and frozen birthday cakes lines. One of the fields

has developed different systems to produce special products like chiffon cake, angel cake, ladyfingers, replicating handcrafted processes in industrial production.

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

Each PLANETMIXER is fully customizable and can be equipped with a full range of options like warming and cooling systems, steam, automatic charging and discharging of ingredients, vacuum, etc.

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

Originally known as a consulting company for sponge cake industrial processing lines, Gorrieri has mastered the entire process from batter preparation to decoration.

With years of dedication, Gorrieri developed complete and skilled proficiency in the processing of any kind of cake cupcakes, muffins, dosed soft battered cakes, shaped dosed



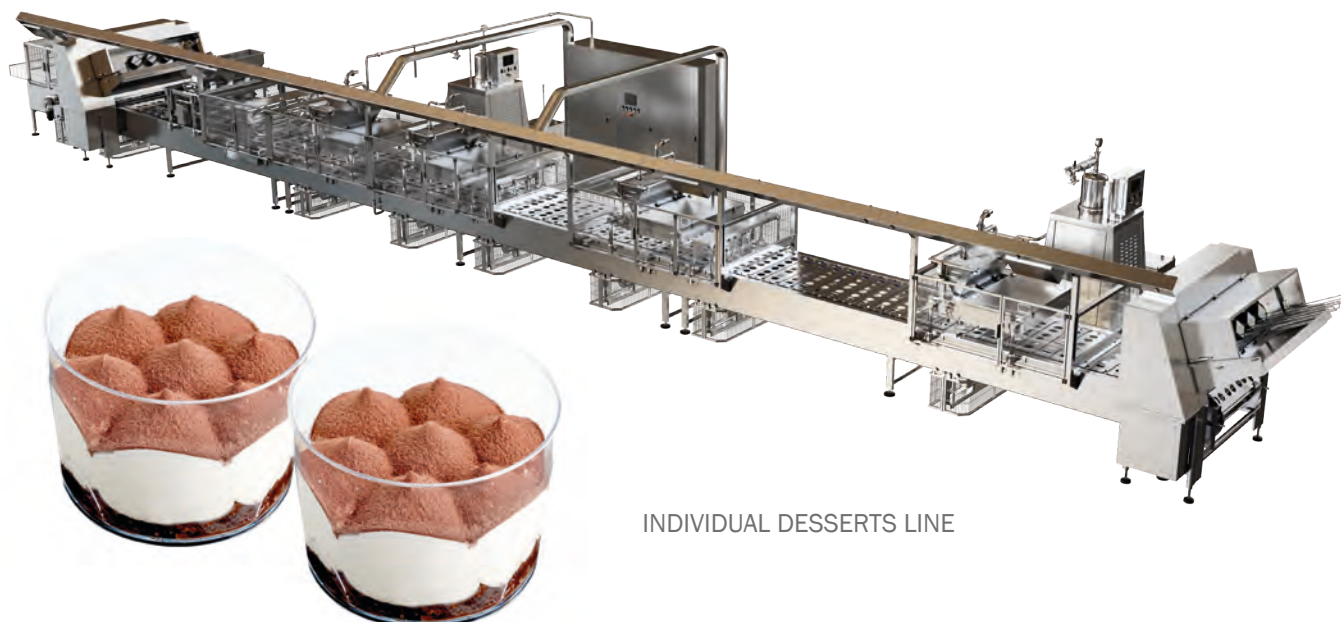
BIRTHDAY CAKES INDUSTRIAL LINE



INDIVIDUAL DESSERTS LINE

where Gorreri has developed a matchless expertise in the last 15 years is the industrial process of birthday cakes, which can be sold by producers both fresh or frozen, due to the fact that Gorreri technology creates cakes both with and without the need of rings or moulds.

Just a few operators can oversee the customized 1500 cakes/hour automatic processing line. Pick and place cake disks, dosing systems designed according to cream structure, jam and viscous products dosing devices, masking devices which can mask two cakes in less than 3 secs, lateral and top graining systems for nuts, sprinkles, grain, powders, flakes and chocolate chips, top decorations such as rosettes and twisted dallops and robotic systems to write or replicate any kind of image are applied according to recipe.



INDIVIDUAL DESSERTS LINE

In addition to fully automatic lines, GORRERI has developed one of the smartest semi-automatic processing solutions, able to produce up to 120 cakes/hour. MULTIMATIC 300 allows standard and expedited production with just one operator but can also be used for many other applications by simply changing tools for dosing cakes, filling products, and enrobing cakes. All done in a reduced space and on wheels. Gorreri's goal is to optimize customers' production. Gorreri Birthday Cakes Lines allow producers to improve quality, standardize final products, improve production and dramatically reduce the number of operators especially if integrated with TURBOMIXER Technology for the preparation of creams and whipped cream.

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

Gorreri dosed product lines are all powered by Dosatronic Technology, an electronic dosing concept to grant extreme precision and uniformity of each dosage, both for dosing, injecting, and decorating. It grants endless repeatability of the process cycles even with the stickiest and the most



viscous products. Each muffin and dosed product line is reviewed to ensure precision and ease of use, ensuring the highest standards for hygienic design.

Tiramisù and individual desserts lines.

High precision Gorreri Dosatronic Technology integrated with the Turbomixer to continuously feed hoppers with perfect machinable creams. Initiated by customer need, Gorreri has recently introduced complete and fully automatic individual dessert lines which are completely customizable and able to produce product with plastic cup depanner, pick and place devices for biscuits and sponge cake disks, decoration stations to apply jam, icing, chocolate, grains, and powders for top décor, and automatic lid depanning. 🏠

www.gorreri.com

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SIAL MUMBAI 2025: NEW DATES, SAME GLOBAL VISION

SIAL has always stood as a platform for global collaboration and innovation. We are committed to maintaining the high standards of safety and engagement that our participants expect and deserve. Due to the ongoing geo-political issues and unavoidable circumstances, we at SIAL are constrained to reschedule SIAL Mumbai to 28th to 30th August 2025 at the Jio World Convention Centre, Mumbai. The safety and well-being of our exhibitors, partners, del-

egates, buyers and visitors (both domestic and international) remain our top priority. We believe rescheduling the event is a responsible and necessary step to ensure a secure and successful experience for all stakeholders involved.

In addition, the said decision has been taken considering the participation of international buyers under the Hosted Buyer Program, ensuring their continued presence and comfort. 🏛️

SIAL
INSPIRE FOOD BUSINESS
Mumbai

in India

EXPORT PROMOTION PARTNER



28/29/30 AUG '25
JIO WORLD CENTRE,
MUMBAI, MAHARASHTRA

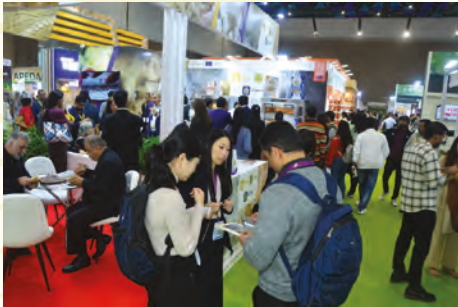
200+ EXHIBITORS

7000+ VISITORS

20+ PARTICIPATING COUNTRIES

**INSPIRE
FOOD
BUSINESS**

WHERE B2B EXCELLENCE MEETS F&B INNOVATION



TOP HIGHLIGHTS

SIAL HOSTED BUYER PROGRAM

Connect. Collaborate. Conquer – Where Buyers and Brands Meet to Make Deals Happen!

SIAL LIVE COOKING

Where Global Flavors Come to Life – Watch, Taste, and Be Inspired!

SIAL QSR TASTING ZONE

Fast Food, Fresh Ideas – Discover the Future of Quick Service Dining!

A LANDMARK VENUE FOR A LANDMARK EVENT

Join us at
JIO WORLD CENTRE, MUMBAI
as we revolutionize the future of food!



200+ EXHIBITORS

7000+ VISITORS

20+ PARTICIPATING COUNTRIES

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FOOD
BUSINESS**

SCAN TO LEARN MORE



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PROPAK INDIA 2025: PIONEERING THE FUTURE OF PROCESSING, PACKAGING & SUPPLY CHAIN

ProPak India 2025 is India's premier processing, packaging & supply chain trade show, bringing together industry leaders, innovators, and key decision-makers from across the globe. As businesses focus on efficiency, automation, and sustainability, this event serves as a hub for cutting-edge solutions in packaging, processing, supply chain, and material handling.

With dedicated zones for food & beverage, pharmaceuticals, FMCG, cosmetics, personal care, and industrial packaging, ProPak India 2025 is the ultimate networking, business, and learning destination.

Key Features of ProPak India 2025

• Startup Pavillion

The Startup Pavillion at ProPak India 2025 is a dedicated space that celebrates innovation, fosters entrepreneurship, and accelerates the growth of emerging companies in the processing & packaging sector. This

initiative provides startups, SMEs, and innovators with a platform to showcase their disruptive ideas, gain industry exposure, and connect with investors & potential partners.

• B2B Meetings

Business-to-Business (B2B) Meetings, designed to foster high-value collaborations, joint ventures, and investment opportunities. These meetings offer exhibitors and attendees a chance to connect with decision-makers, procurement heads, R&D professionals from various sectors including food & beverage, pharmaceuticals, FMCG, personal care, and packaging automation.

• Conference

ProPak India Conference serves as an intellectual hub where industry experts and business leaders share valuable insights on emerging trends, regula-



Reimagine the Future of Processing, Packaging and Supply Chain at **ProPak India 2025**

Explore cutting-edge technologies in packaging, smart processing, and supply chain optimization all under one roof.

Why Exhibit at ProPak India 2025?



400+
Exhibiting
Brands



30,000
Sqm
Gross Area



15,000+
Expected
Visitors



450+
Potential
Buyers

**India Expo Centre, Greater
Noida, Delhi NCR**

3 4 5
September 2025

co-located with  **Fi** India

What's New in 2025



**Business
Matchmaking**



**Knowledge Rich
Conferences**



**Start-Up
Pavilion**

Ready to Elevate Your Business?

Join us as an exhibitor at ProPak India 2025 and unlock new opportunities across processing, packaging and supply chain ecosystem.

For Exhibiting & Partnership Opportunities

Prachi Shah
M: +91 98338 98098
E: prachi.shah@informa.com

For Marketing Alliances

Nisha Chandak
M: +91 81491 80716
E: nisha.chandak@informa.com

**Exhibit
Now!**



tory landscapes, and technological advancements. The conference is tailored for professionals seeking actionable strategies, technological foresight, and best practices for the future of packaging, processing & supply chain.

Industry Insights: Why ProPak India 2024 is Crucial for the Industry?

The Indian packaging industry is projected to reach 505.6 billion units by 2028, reflecting a CAGR of approximately 5.4% during this period driven by:

- E-commerce boom & direct-to-consumer (D2C) businesses
- Growing demand for eco-friendly & sustainable packaging
- Increased automation & smart manufacturing adoption
- Stringent regulations in food & pharma safety compliance

With consumer preferences evolving and supply chains undergoing digital transformation, ProPak India provides a strategic edge for businesses seeking growth and expansion in this high-potential market.

Whether you're a manufacturer, startup, or investor, ProPak India 2025 offers an unmatched platform to

explore the future of processing and packaging. From high-value B2B meetings and expert-led conferences to game-changing innovations in the Startup Pavilion, this event is the ultimate catalyst for business expansion, knowledge enhancement, and technology adoption. 🏛️

• **Event Venue: IEML, Greater Noida, Delhi NCR, India**

• **Dates: 3rd – 5th September 2025**

• **Register Now & Be Part of the Packaging Revolution!**

PROPAK
INDIA



FoodAfrica | TH EDITION

THE INTERNATIONAL TRADE EXHIBITION FOR FOOD & BEVERAGES

A DECADE OF FLAVORFUL CONNECTIONS

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Egypt International Exhibition
Center, Cairo – Egypt

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IFTECH: DRIVING INNOVATION IN FOOD AND HOSPITALITY IN PAKISTAN

At IFTECH, we take immense pride in being the pioneers of the International Food and Beverage Processing Packaging Technology exhibition in Pakistan.

The show invites local or international importers, distributors, retailers and food service professionals to meet and connect with food manufacturers from around the world to find new business partners and shape the future of the Pakistan food and hospitality market.

It is an international trade exhibition that serves as a business and networking platform for companies and industry stakeholders to promote the latest products and services in the food and beverage industries. It serves as an avenue to showcase the growth and development



of the food and hospitality industries, which is seen to contribute largely to country's GDP.

To the trade visitor this expo serves as a perfect platform for sourcing, updating on the latest innovations & brand recall as they interact & engage with the exhibitors. 🏢

Visit:
foodtechpakistan.com



#IFTECH25



International Exhibition of Food & Beverage Processing Packaging Technologies

*Explore Business Opportunities
in Rapidly Growing Food &
Beverage Industry of
Pakistan!*

May 2025
29 – 31
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SCAN FOR DETAILS



INTERFOOD AZERBAIJAN: THE FOOD INDUSTRY HUB OF THE CASPIAN REGION

InterFood Azerbaijan is one of the most important meeting places for the food industry players of the Caspian region, annually hosting thousands of professional visitors from more than 20 countries from around the world. The exhibition aims to promote quality products on the market and establish direct contacts between exhibitors and visitors.

Produce such as confectionery, meat products, vegetables and fruits, dairy products, meat and dairy products, juices, tea, tobacco, delicacies and other food products from leading manufacturers in the industry, as well as equipment for processing fruits and vegetables, marking equipment and much more are presented in one place.

At the InterFood Azerbaijan Exhibition, all presented products are divided into the following sections:

- InterFood
- InterDrink
- InterFoodTech
- HalalFood

The exhibition is distinguished by a rich programme of additional events, which will allow participants to ask questions, try, discuss, communicate and witness the opening up of new horizons in the developing food industry. Within the framework of the exhibition, bilateral meetings



(B2B) are provided, which are an additional platform for face-to-face discussions on new opportunities for partnerships and distribution.

InterFood Azerbaijan exhibition are held with the active support of the Ministry of Agriculture of the Republic of Azerbaijan. Also, exhibitions are supported by Food Safety Agency of the Republic of Azerbaijan, Small and Medium Business Development Agency of the Republic of Azerbaijan, Export and Investment Promotion Agency of the Republic of Azerbaijan, The National Confederation of Entrepreneurs (Employers) Organizations of the Republic of Azerbaijan, Azerbaijan Food and Beverage Industrialists Association, Food and Agriculture Organization of the United Nations and Azerbaijan Exhibition Organisers Association.

The exhibitions are organised by Caspian Event Organisers and a network of international agents. 🏛️

interfood.az



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Azerbaijan

30  *years*

13 | 14 | 15 | 16
MAY 2025

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30th Anniversary
Azerbaijan International

Food Industry Exhibition



Organisers



www.interfood.az

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[#InterFoodAzerbaijan](https://twitter.com/InterFoodAzerbaijan)



ANUGA SELECT INDIA: UNITING INNOVATION, COLLABORATION, AND GROWTH IN THE GLOBAL F&B LANDSCAPE

Anuga Select India 2025 is set to build on the remarkable success of the 2024 edition, which saw groundbreaking innovations, business growth, and robust international collaborations in the food and beverage industry. The event offers unparalleled opportunities for business networking, product showcases, and knowledge sharing, tailored to the evolving demands of the sector. The platform fosters collaboration between MSMEs, start-ups, and industry leaders, while offering deep dives into F&B advancements, product innovations, and HORECA segment.

Best platform to explore knowledge sharing sessions on trending themes, while the Culinary Corner features renowned chefs unveiling creative culinary techniques. The event has special feature - the Retail Walk, which provides participants with a unique chance to experi-



ence the latest trends in retail technology and grocery solutions.

As the leading gateway to India's F&B market, it serves as a catalyst for business growth, setting the stage for future trends and global expansion.

SAVE THE DATE: Bombay Exhibition Centre, Mumbai, India : 20-22 August 2025 📅

anuga-india.com





India's Leading International Exhibition for Food & Food Technology



20-22 AUGUST 2025
BOMBAY EXHIBITION CENTRE, MUMBAI

KEY SEGMENTS



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www.anugafoodtec-india.com

For Anuga Select India



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ASIA FRUIT LOGISTICA RETURNS TO HONG KONG IN 2025

Save the Date: 3-5 September 2025,
AsiaWorld Expo, Hong Kong

The next edition of ASIA FRUIT LOGISTICA returns to Hong Kong's AsiaWorld-Expo on 3-5 September 2025. Save the dates now.

ASIA FRUIT LOGISTICA covers the entire fresh produce industry value chain and its service support companies, as well as the latest, innovative products and ideas. It offers a totally unique opportunity to develop new business, make new top-level contacts, and gather essential market information on every aspect of the fresh produce trade throughout the entire Asian region.

Join us in Hong Kong as an exhibitor and become part of the ASIA FRUIT LOGISTICA success story. There is no better opportunity to make an impact with your company's message on top buyers from the leading Asian markets and around the world. 🏢

www.asiafruitlogistica.com

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LOGISTICA**

Hong Kong 3|4|5 Sep 2025

**ASIA FRUIT
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Hong Kong 3|4|5 Sep 2025

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DRINKTEC 2025: THE GLOBAL HUB FOR BEVERAGE AND LIQUID FOOD INNOVATION

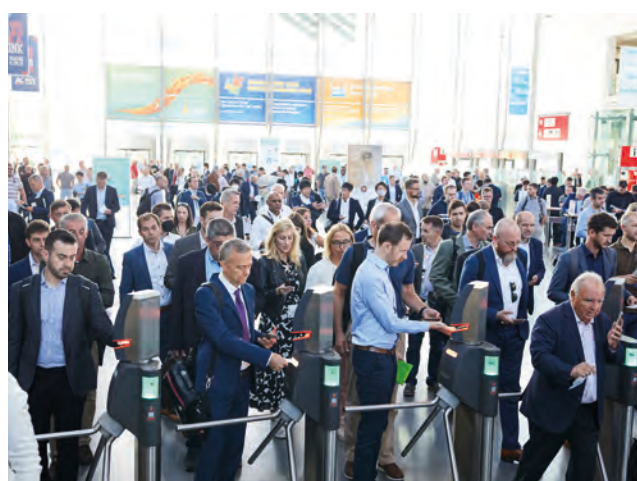
The unique platform for innovation, networking & the future of the industry – 15-19 September 2025 in Munich

As the global business summit for the beverage and liquid food industry, drinktec brings the industry together in Munich for five days every four years. Solution providers and suppliers from all over the world meet national and global producers of beverages and liquid food.

Exhibitors at drinktec will be presenting the entire value chain of beverage and liquid food production. The spectrum of solutions ranges from ingredients, process technology, filling systems and packaging technology to supply chain and logistics solutions. The topics of beverage marketing and packaging strategies round off the portfolio. The theme-orientated grouping of exhibitors in the eleven exhibition halls provides visitors with a targeted bundling of the product range. 🏛️

www.drinktec.com

drinktec



15–19 September 2025
Munich, Germany

drinktec

Grow with the Flow

World's Leading Trade Fair for the Beverage and Liquid Food Industry

Experience the comprehensive range of products across the entire value chain, from raw materials to packaging and logistics solutions – all in action. Network with industry experts, discover the “The Next Big Thing”, and gain valuable insights into the key topics:



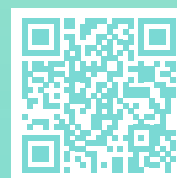
Data2Value



Lifestyle & Health



Circularity &
Resource Management



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THE 18TH EDITION OF MALAYSIA'S PREMIER TRADE-ONLY FOOD AND HOSPITALITY EXHIBITION

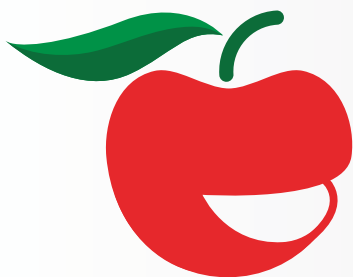
Mark your calendars for the 18th edition of Food & Hospitality Malaysia (FHM) 2025, the premier trade-only event in Malaysia. From 23 to 26 September 2025, join us at the Kuala Lumpur Convention Centre (KLCC) to experience the best of the industry and be part of a community that's as passionate as you are about shaping the future.

Our theme this year, "Cultivating Solutions for the Food and Hospitality Industry," is all about focusing on what truly matters—embracing real-world challenges, celebrating our shared successes, and fostering genuine connections within our vibrant community.

Whether you're exploring the latest industry trends or building connections with forward-thinking professionals, FHM 2025 is where impactful progress unfolds. Join us as we tackle key challenges and champion meaningful advancements in the food and hospitality sector. 🏛️

foodandhotel.com





FHM FOOD & HOSPITALITY MALAYSIA

The 18th Edition of Malaysia's Premier Trade-only
Food and Hospitality Exhibition

**Cultivating Solutions for the Food and
Hospitality Industry**

23 ▶ 26 | **Kuala Lumpur**
SEPT 2025 | **Convention Centre**



What to Expect in FHM 2025



11

Exhibition Halls



20,000

sqm Exhibition Space



1,500

Participating Brands and
Companies



25,000

Professionals &
Trade Buyers



15

Country Pavilions



50

Countries and Regions

What's at FHM 2025:



11 Halls, 3 Levels



Brew and Bake **NEW**



Coffee Mixology Challenge **NEW**
- Zero Proof



Culinaire Malaysia 2025



Housekeeping Malaysia 2025



Industry Trend Talk



International Pavilions



Pastry Innovation Lab



Signature Hall **NEW**



World Pastry Cup **NEW**
- Team Malaysia National
Selection 2025



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UNLEASH YOUR BAKING POTENTIAL: IBIE 2025 A WORLD OF OPPORTUNITIES IN LAS VEGAS

The international baking community is buzzing with anticipation for the International Baking Industry Exposition (IBIE) 2025. This landmark event, held only once every three years, is set to take place from September 14-17, 2025, at the prestigious Las Vegas Convention Center in Las Vegas, Nevada, USA. With educational sessions running from September 13-17, IBIE 2025 promises to be an unparalleled gathering for wholesale and retail bakers, industry professionals, and innovators from across the globe.

A showcase of game-changing innovations and powerful technology

IBIE 2025 is more than just a trade show; it's a dynamic platform where the future of baking is unveiled. Spanning the equivalent of 10 acres, the expo halls will feature the latest advances from leading manufacturers

and suppliers. Attendees will have the unique opportunity to engage with product experts, participate in hands-on demonstrations, and explore cutting-edge baking technology, ingredients, and packaging trends.

This immersive experience is designed to empower businesses to enhance efficiency, optimize operations, and boost their bottom line.

A global marketplace offering competitive options

With over 850 exhibitors from around the world, IBIE 2025 provides a comprehensive marketplace for all baking needs.

From production equipment and baking supplies to ingredients, packaging materials, refrigeration systems, sanitation equipment, computerized technologies, and



transportation and distribution equipment, attendees can shop and compare a vast array of products and resources.

This global marketplace facilitates informed decision-making, enabling businesses to find the perfect solutions for their unique requirements.

Cutting-edge ideas and focused training through IBIEducate

IBIE's world-class educational program, IBIEducate, is a cornerstone of the event. Addressing industry opportunities and challenges, IBIEducate offers specialized tracks designed to provide relevant information and practical training. Industry experts and leaders will share valuable insights and strategies that attendees can immediately implement to improve products, optimize production, and increase sales and profits.

Furthermore, attendees can expect continuous live demonstrations and exciting competitions that inspire creativity and foster innovation.

In an effort to provide the best possible educational experience, IBIEducate will now be included in the registration fee. This ensures that all attendees have access to a comprehensive range of learning opportunities without additional costs, promoting broader participation and a more educated and prepared industry.

To better serve the global demand for education and workforce development, IBIEducate will now be avail-

able in 64 languages using AI-powered translation services. Additionally, the number of sessions offered live by Spanish-speaking presenters has been significantly increased.

New connections and profitable partnerships

Recognized as one of the Fastest 50 Growing U.S. Trade Shows and consistently ranked in Top-100 expo lists, IBIE is the ultimate destination for everyone in the baking industry.

IBIE 2025 offers a unique opportunity to reunite with colleagues and connect with a dynamic range of industry professionals, fostering new connections and profitable partnerships.

International delegation benefits and the International Trade Center

IBIE 2025 extends special benefits to international delegations, including discounted registration fees, complimentary passes, and hotel accommodations for delegation leaders. The International Trade Center, located within the Expo Hall, serves as a gateway to global business opportunities.

This dedicated space facilitates connections between exhibitors, buyers, and industry leaders from around the world, fostering international trade relationships and cross-border commerce. Attendees with international badges and their guest suppliers can enjoy translation services, complimentary meeting space, and refreshments during expo hours.



Specialized pavilions

IBIE 2025 will introduce specialized pavilions, such as the Snack Food Pavilion and the Pet Food Pavilion. These dedicated areas will allow exhibitors and attendees to focus on specific market segments, fostering targeted networking and exploration of niche markets.

Las Vegas: a world-class destination

Beyond the expo floor, Las Vegas offers a world-class destination with endless options for entertainment, dining, and relaxation. Attendees can experience the city's vibrant nightlife, world-renowned shows, and diverse culinary scene, making their trip to IBIE 2025 a truly unforgettable experience.

Plan your trip to IBIE 2025

For more information about the delegation program and registration, please visit www.bakingexpo.com. We encourage attendees to start their travel arrangements

early and ensure their travel documentation is up to date. IBIE 2025 is set to be a transformative event that will shape the future of the baking industry. Don't miss this opportunity to connect, learn, and grow in the heart of Las Vegas. [🏠](#)





CHAMPIONS

CHAMPION

FOR THE

BAKING CHAMPIONS

 **IBIE**[®]
INTERNATIONAL BAKING
INDUSTRY EXPOSITION
SEPTEMBER 13-17, 2025
LAS VEGAS CONVENTION CENTER

Delicious baked goods begin with baking professionals, like you — people who care about what they do and see change as a chance for growth. That's who you'll find at IBIE. Crafted by the industry for the industry, this event brings you together with a global community facing your same challenges (like supply chain issues), as well as opportunities specific to your role. From strategies for navigating unpredictable commodity prices to innovative automation solutions, everything you need is here, at your show.

IT'S ALL ABOUT YOU. bakingexpo.com

WEPACK SOUTHEAST ASIA TO DEBUT IN INDONESIA, CREATING A FULL INDUSTRIAL CHAIN PACKAGING EVENT WITH PAPER CHAIN EXPO

From July 29 to 31, 2025, WEPACK Southeast Asia will make its highly anticipated debut at the Jakarta International Expo (JIE expo), held in parallel with the Paper Chain Expo. This marks the first time these two exhibitions will be co-located, forming a comprehensive platform that links upstream papermaking with downstream packaging applications. The combined event is poised to become a landmark gathering for the paper and packaging industries in Southeast Asia. With the rapid rise of e-commerce, take-out services, and industrial packaging needs, demand is growing for short-run equipment as well as innovations in corrugated processing and folding carton technologies. Southeast Asia's corrugated packaging market is projected to grow at a compound annual rate of around 4% between 2021 and 2026. Supported by government bodies and major industry associations in countries including Indonesia, Vietnam, China, and Thailand, the strategic collaboration between WEPACK Southeast Asia and Paper Chain Expo aims to drive value chain integration—bringing together more than 300 companies spanning from pulp and sustainable materials to advanced packaging technologies and end-use solutions.

Spotlights on the Full Packaging Chain and Industry Trends

More than 200 exhibitors specializing in packaging container machinery, materials, applications, and processing technologies have confirmed their participation in WEPACK Southeast Asia. Featured companies include Mosca, Borregaard, Dongfang Precision, Fosber Group, Wonder, J.S. Corrugating Machinery, Bystar, Dinglong and Keshenglong, among others. Visitors will benefit from a streamlined, one-stop experience to explore innovations spanning the entire packaging production and supply chain. As the largest professional trade fair in Southeast Asia focused on packaging container production and applications, WEPACK Southeast Asia will host an industry summit. The event will convene leading experts to examine the evolving dynamics of the region's packaging sector, with a special emphasis on how digital technologies are driving efficiency, flexibility, and customization in manufacturing. Sustainability will be a key theme, with discussions exploring new strategies to minimize environmental impact—particularly in food and beverage packaging. Attendees will also gain insights into the growing demand for halal-compliant packaging and how regional

Pameran Industri Kertas dan Kemasan Asia Tenggara 2025

PAPER AND PACKAGING INDUSTRY EXPO SOUTHEAST ASIA 2025

Tanggal 29-31 Juli 2025 | Hall C2 & C3, Jakarta International Expo, Jakarta, Indonesia

July 29-31, 2025 | Halls C2 & C3, Jakarta International Expo, Indonesia

Digelar secara serentak | Concurrent Events



Pameran Industri Kertas dan Pечатан Internasional Indonesia 2025
INDONESIA INTERNATIONAL PAPER CHAIN INDUSTRY EXPO 2025

Penyelenggara
Organizer



Mitra Kerja Sama
Partner



VPPA



WEPACK
SOUTHEAST ASIA

Pameran Industri Pengemasan Asia Tenggara 2025
WEPACK SOUTHEAST ASIA 2025

Penyelenggara
Organizer



In the business of
building businesses

Mitra Kerja Sama
Partner



Asosiasi
Produsen Kemasan
Indonesia

preferences are influencing the adoption of innovative materials and design practices.

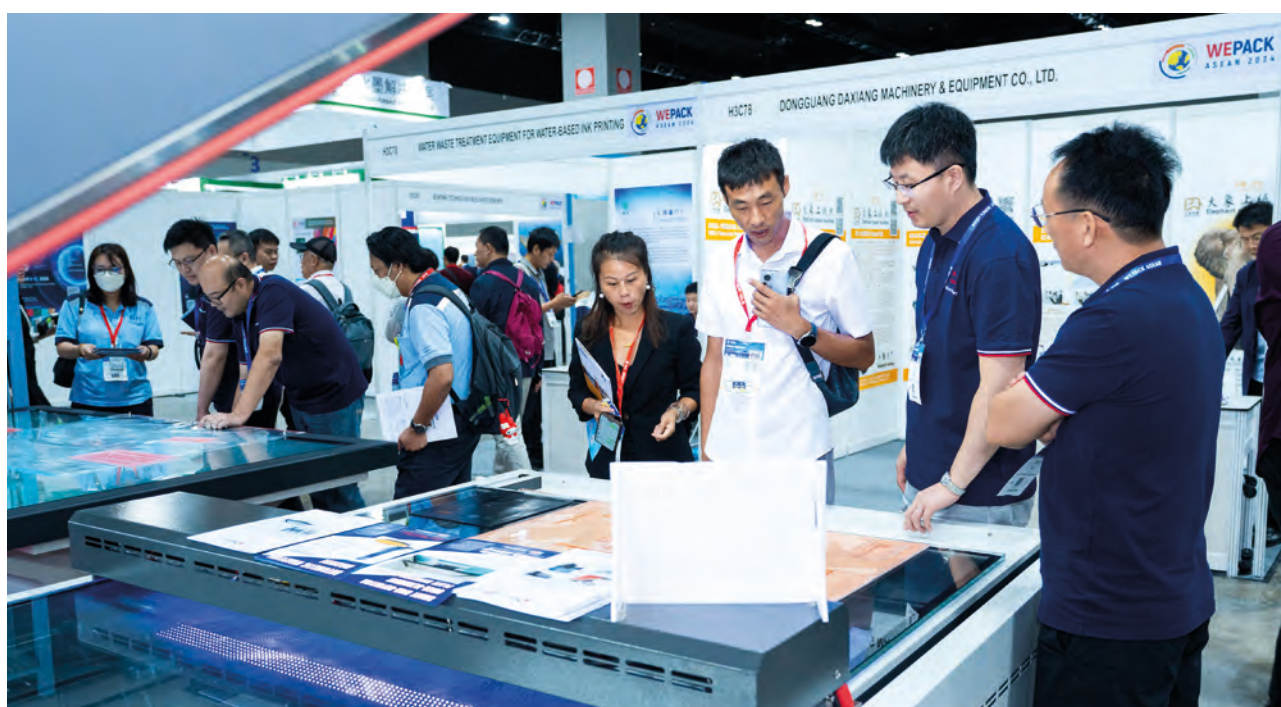
Opportunities for networking and Industry Insights

Beyond the exhibition floor, WEPACK Southeast Asia provides valuable engagement opportunities for business leaders and professionals. Tailored matchmaking programs will facilitate direct, needs-based meetings with core exhibitors, enabling meaningful discussions with technical experts, sales representatives, and key decision-makers. An exclusive welcome dinner, hosted by the Asosiasi Kotak Karton Gelombang Indonesia (AKKGI), will further enhance networking among approximately 500 elite professionals from across Southeast Asia's packaging community. This gathering will offer first-hand insights into emerging market trends and foster collaborative dia-

logue to help shape the industry's future direction. Local factory visits are also planned. This will give participants chances to observe the carton production process up close and gain valuable management insights that they can apply back home. Attendees will leave not only with knowledge but also with actionable strategies designed to effectively address the changing needs of terminal customers in tomorrow's marketplace.

With its comprehensive layout, international reach, and commitment to innovation, WEPACK Southeast Asia invites global industry stakeholders to Jakarta this July to connect, collaborate, and shape the future of packaging in the heart of Southeast Asia. 🏢

For more information, please visit
www.wepack-southeastasia.com



ANUGA FOODTEC INDIA 2025 NEARS FULL CAPACITY

South Asia's Leading Food & Beverage Technology Show Returns to Mumbai

Anuga FoodTec India 2025, South Asia's most comprehensive trade fair for food and beverage processing and packaging technology, is gearing up for its biggest and most international edition yet. Scheduled from 20 to 22 August 2025 at the Bombay Exhibition Center, Mumbai, the show has nearly reached to its full capacity, signaling unprecedented industry interest.

With participants from over 65 countries and a growing demand for advanced automation, processing, and packaging solutions in India, the 2025 edition promises to be a global convergence of innovation, collaboration and business opportunity.

Hall-Wise segmentation for a smarter experience

This year, Anuga FoodTec India introduces a dedicated hall-wise layout, making navigation more intuitive and

business meetings more targeted. The event will span across key zones:

- Hall 2 & Hall 3: Showcasing Processing Technologies, Food Safety & Analytics, and Automation & Digitalization
- Hall 4 & Hall 5: Focused on Packaging Solutions, Intralogistics, and Cold Chain Storage Technology

This curated segmentation is designed to enhance visitor engagement and facilitate focused networking and business matchmaking across industry verticals.

Beyond an exhibition:

a complete FoodTech Ecosystem

Whether you are a technology provider, OEM, food manufacturer, or industry consultant, here's why Anuga Food-



Tec India 2025 is the must-attend F&B technology event of the year:

- **Meet more than 700 global F&B technology exhibitors:** discover cutting-edge solutions, latest product launches, and future-ready innovations from top companies shaping the future of food processing, packaging, and supply chain.

- **Explore more than 5,000 products on display:** from processing machinery to cold chain solutions, experience the most diverse and innovative range of products and technologies under one roof.

- **Experience the scale – 38,000 sqm of business space:** walk through South Asia's largest exhibition space for the F&B technology industry, designed to foster business connections and knowledge exchange.

- **Global networking opportunities:** with participation from countries like Australia, Belgium, China, France, Germany, Iran, Israel, Italy, Japan, Lithuania, Malaysia, Netherlands, Singapore, Slovenia, South Korea, Sweden, Switzerland, Taiwan, Turkey, U.A.E, U.S.A., Ukraine, United Kingdom, this is your gateway to connect with international suppliers and buyers.

- **Power-packed show features:** attend insightful conferences, witness live factory setups, and gain expert advice at the Ask the Expert Zone – all designed to enrich your industry knowledge and drive actionable business outcomes.

- **Strategic location – Mumbai:** India's commercial capital, offering easy access and vibrant business infrastructure, making your visit even more productive and convenient.

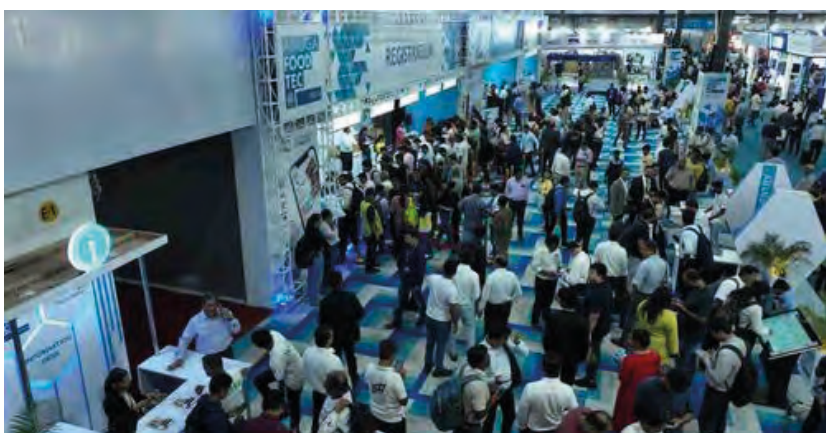
India: a growing hub for foodtech innovation

With India's F&B processing sector projected to cross \$535 billion by 2025, the need for cutting-edge solutions in automation, quality control, digitalization and

cold chain logistics is soaring. Anuga FoodTec India offers a strategic platform to tap into this growth and expand your footprint in the region.

This August, Mumbai becomes the epicenter of food and beverage technology innovation. Don't miss your chance to be part of South Asia's most influential F&B tech trade fair. 🏢

www.anugafoodtec-india.com





INTRAPAC INDIA 2025: DRIVING THE FUTURE OF PACKAGING AND PROCESSING

PAMA is proud to announce the second edition of IntraPac India 2025, a premier exhibition dedicated to Packaging and Processing. The event will take place from December 10–13, 2025, at the India Expo Centre Ltd; Greater Noida, Delhi/NCR, India. Following the resounding success of the inaugural edition 2024, showcased turnout of 175 exhibitors attracted 13,065 nos. business visitors on 10,335 sqm of exhibition Space.

IPAMA is confident that the IntraPac India 2025 will be even larger in scale and more impactful in driving innovation and collaboration within the Industry. The event will

showcase all packaging solutions, Packaging machines and devices of Food, beverages, Confectionery, bakery and consumer goods | Packaging of Pharmaceuticals and Cosmetics - Process and Machinery | Packaging materials, packaging means, auxiliary packaging means and packaging production | Packaging Consumables and Services | Machinery Manufacturers of Food & Beverage Processing | Food Safety Equipment & technology | Warehousing & Intralogistics | Snack & Bakery processing technology & Machinery | Confectionery processing technology | Cutting machinery | Weighing systems. 🏢

www.intrapacindia.com

Unveiling Innovation in Packaging & Processing



Indian Printing Packaging & Allied
Machinery Manufacturers' Association
(Serving the Industry Since 1988)



2nd edition
IntraPac India
Packaging and Processing

10-13 December 2025

India Expo Centre, Greater Noida, Delhi–NCR



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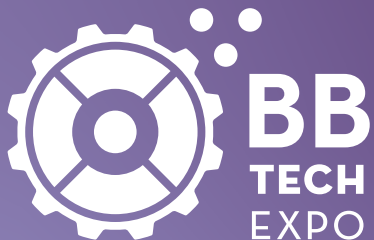
Save the Date: The packaging industry and its users will come together from September 23 - 25, 2025
AsiaWorld Expo, Hong Kong

FACHPACK is one of the main events in Europe for companies that produce and use packaging. It has been held in Nuremberg for over 40 years. The packaging fair provides a compact but comprehensive insight into all relevant topics from the packaging industry.

This includes solutions for product packaging for industrial and consumer goods, packaging aids and packaging materials, but also for packaging production, packaging technology, logistics and packaging systems or printing. 🏢

www.fachpack.de





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EXHIBITIONS 2025-2026

PROSWEETS

02-05/02/2025 🏛️
COLOGNE

Trade fair on technologies for the confectionery and snack industry.

FRUIT LOGISTICA

05-07/02/2025 🏛️
BERLIN

Trade fair on technologies for the fruit and vegetable industry.

BEER&FOOD ATTRACTION

16-18/02/2025 🏛️
RIMINI

Trade fair for the beer, food & beverage world.

SANA FOOD

23-25/02/2025 🏛️
BOLOGNA

International exhibition of healthy eating out.

SLOW WINE FAIR

23-25/02/2025 🏛️
BOLOGNA

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

MECSPE

05-07/03/2025 🏛️
BOLOGNA

International trade fair for the manufacturing industry.

PROWEIN

16-18/03/2025 🏛️
DUSSELDORF

International trade fair for wine and spirits.

VINITALY

06-09/04/2025 🏛️
VERONA

International exhibition for wine and spirits.

LATINPACK

16-18/04/2025 🏛️
SANTIAGO, CHILE

International trade fair on packaging and packing technologies.

TUTTOFOOD

05-08/05/2025 🏛️
MILAN

B2B trade fair for the entire agri-food ecosystem.

MACFRUT

06-08/05/2025 🏛️
RIMINI

Trade fair for the fruit and vegetable industry.

SPS/IPC/DRIVES ITALIA

13-15/05/2025 🏛️
PARMA

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

IBA

18-22/05/2025
DÜSSELDORF

Trade fair for the bakery and pastry industry.

IPACK-IMA

27-30/05/2025 🏛️
MILAN

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

MIDDLE EAST 2025/26

GULFOOD

17-21/02/2025 🏛️
DUBAI

Fair on hospitality and food products.

DJAZAGRO

07-10/04/2025 🏛️
ALGIERS

Salon for companies of the agri-food sector.

IRAN FOOD+BEV TEC

19-22/05/2025
TEHRAN

Fair on packaging technologies.

PROPACK ASIA

11-14/06/2025 🏛️
BANGKOK

International exhibition for packaging.

GULFOOD MANUFACTURING

04-06/11/2025 🏛️
DUBAI

Fair for the packaging and food & beverage industries.

GULFHOST

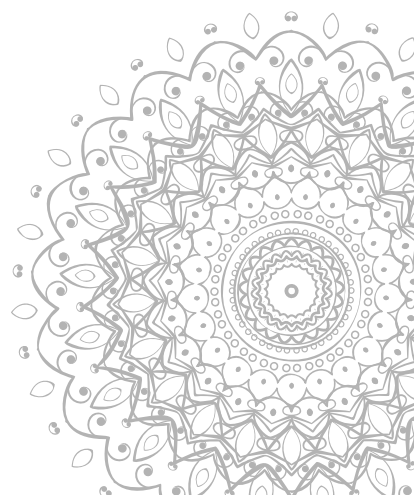
2025 🏛️
DUBAI

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

HOSPITALITY QATAR

2025 🏛️
DOHA

Fair on hospitality and HORECA.



EXHIBITIONS 2025-2026

FISPAL

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

DRINKTEC

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

SUDBACK

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

POWTECH

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

FACHPACK

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

MCTER EXPO

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

SAVE

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

HOST

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

CIBUS TEC FORUM-LABOTEC

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

Salon for the laboratory and analysis sector.

INTERPACK

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

SIAL

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

CIBUS TEC

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

BRAU BEVIALE

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

SIMEI

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

ALL4PACK

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



CAMA GROUP **16-17**

Via Verdi, 13
23847 Molteno - LC
Italy

CASPIAN EVENT ORGANISERS LLC **64-65**

Narimanov dist., Zaur Nudiraliyev st., 61
Baku - Azerbaijan

CLEVERTECH SPA **22-23**

Via Brodolini, 18/A
42023 Cadelbosco Sopra - RE - Italy

GEO PROJECT INDUSTRIES SRL - GPI **4/6**

Via Leonardo da Vinci, 43
35015 Galliera Veneta - PD - Italy

GLOBAL PRODUCE EVENTS (HK) CO. LIMITED **68-69**

2308 Dominion Centre, 43-59 Queen's Road East
Wanchai - Hong Kong

GORRERI SRL **51/55**

Via Alfieri, 11
42041 Sorbolo Levante di Brescello - RE - Italy

IBIE C/O MDG **74/77**

1818 n st nw #300
dc 20036 Washington - DC

INFORMA MARKETS INDIA PVT LTD **58/60**

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Guru Hargovindji Rd, Chakala, Andheri (E),
400093 Mumbai - India

INFORMA MARKETS MALAYSIA SDN. BHD. **72-73**

Suite 5-01, Level 5, Sunway VISIO Tower, Lingkaran SV,
Sunway Velocity
55100 Kuala Lumpur - Malaysia

IPAMA (INDIAN PRINTING PACKAGING & ALLIED MACHINERY MANUFACTURERS' ASSOCIATION) **II COV-82**

Plot No. C - 54, Sector - 62, Institutional Area,
201307 Noida - India

LAWER SPA **36-37**

Via Amendola, 12/14
13836 Cossato - BI - Italy

MAKRO LABELLING SRL **20-21**

Via S. Giovanna d'Arco, 9
46044 Goito MN - Italy

NAVATTA GROUP FOOD PROCESSING SRL **32/34**

Via Sandro Pertini, 7
43013 Pilastro di Langhirano - PR
Italy

NUERNBERG MESSE GMBH **III COV-84**

Messezentrum
D-90471 Nurnberg
Germany

PE LABELLERS SPA **11**

Via Industria, 56
46047 Porto Mantovano - MN - Italy

PND SRL **IV COV-28-29**

Via Brancaccio, 11
84018 Scafati - SA - Italy

SMI SPA - SMI GROUP **8/10**

Via Carlo Ceresa, 10
24015 San Giovanni Bianco - BG - Italy

TROPICAL FOOD MACHINERY SRL **24-25**

Via Stradivari, 17
43011 Busseto - PR - Italy

UNIVERSAL PACK SRL **14-15**

Via Vivare, 425
47842 San Giovanni In Marignano - RN
Italy

YONTEX GMBH & CO. KG **70-71**

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Germany

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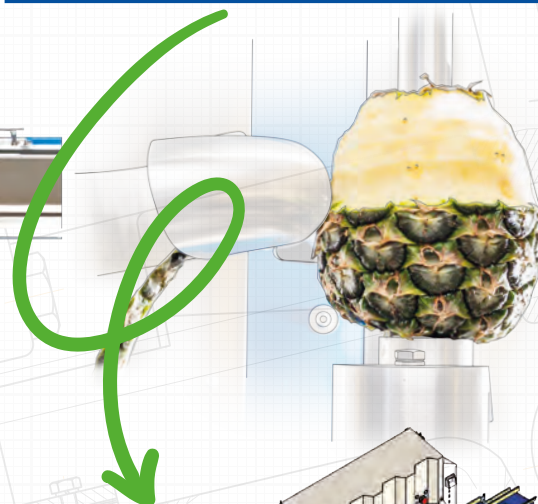
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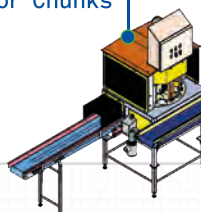
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TIDBITS



RINGS



CHUNKS



FINGERS

