

# FOOD

## processing

beverage & packaging

PROCESS  
AND PACKAGING

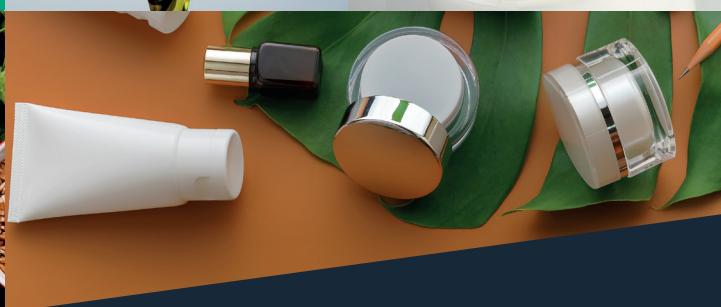
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**TP FOOD GROUP**  
TOTAL PROCESSING

**WE  
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YOUR  
FOOD**

With integrated  
and efficient solutions,  
tailored to your needs  
and focused on your goals.



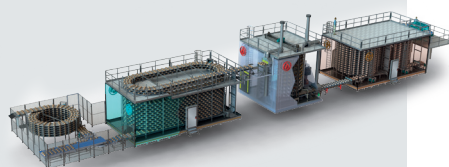
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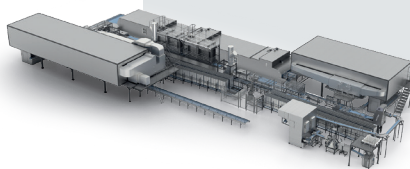
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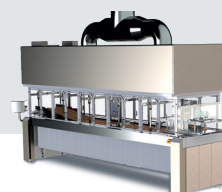
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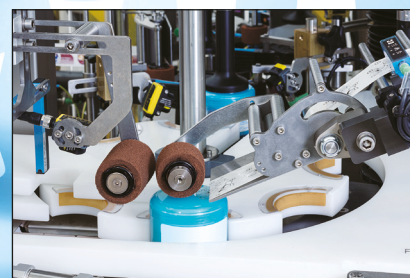
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## MODULARITY, FLEXIBILITY, PRACTICALITY



Labelling in the beverages, food, detergent and pharmaceutical sectors has always been our passion and our primary activity.

Innovative technologies, an international sales and after-sales network and configuration flexibility are our strong points.

Satisfying all labelling needs from 1,500 to 50,000 b/h is our result, appreciated by companies of every size.

The over 700 installations present throughout the world is our greatest confirmation.







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**Innovation  
and durability**



Ice Cream  
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displacement  
piston pumps



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Beverages



Food, sauces,  
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Ice Cream



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Pharmaceutical



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ULCSA electrically  
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# FBF U.S.A.

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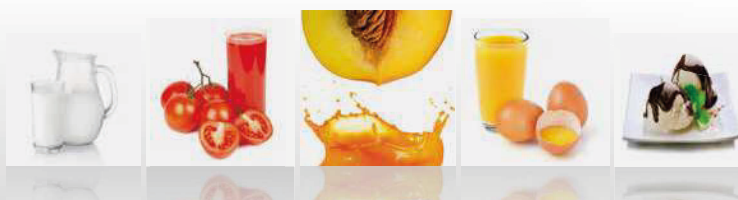
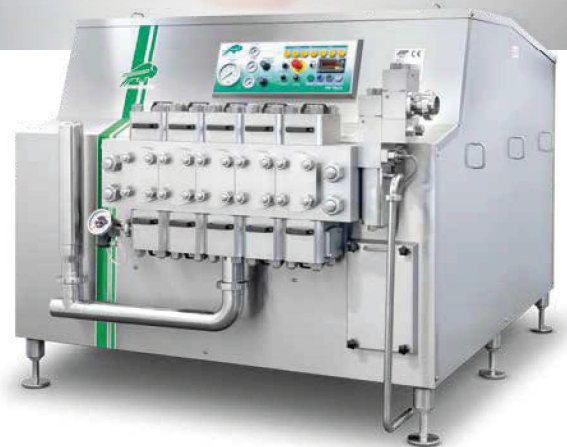
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# DRINK TECHNOLOGY MAGAZINE

Digital magazine in English focusing on lines, plants and equipment for bottling and beverage industries. Four issues a year, delivered to more than 20.000 beverage industries and to more than 3.000 suppliers, worldwide. The magazine has an extra launch before all the main international exhibitions about beverage technology.



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



**MANIFATTURA PORCELLANE DI SARONNO**

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**SMI SPA - SMI GROUP**

INNOVATION AND SUSTAINABILITY  
IN THE CIRCULAR ECONOMY  
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High quality, innovation, and durability

## FBF ITALIA'S EQUIPMENT CAN PROCESS A VARIETY OF PRODUCTS

**S**ince 1987, FBF Italia has designed and manufactured high pressure homogenizers, positive displacement pumps, laboratory homogenizers. Thanks to a remarkable on field experience, FBF Italia has become a key partner for engineering companies, system integrators, suppliers of "turn-key" equipment and end-users in dairy, food, beverage, chemical and pharmaceutical sectors.

The extraordinary world-wide expansion made possible to set up 21 authorized sales and service centers. In addition, FBF has a large number of dealers and served customers in more than 125 countries.

The company is now ready to approach the North American market and is currently working on expanding the sales and service network in United States and Canada.

The target markets for FBF Italia's products are:

- dairy industry (milk, cream, cheese, yoghurt, caseinates, proteins, etc.);
- food, processing and beverage industry (fruit juices, tomato sauces, oil, ketchup, eggs, vegetable greases, emulsions, concentrates, baby food, etc.);
- alternative beverages industry (soy milk, walnut milk, oat milk, rice milk, etc.);
- ice-cream industry;
- cosmetic, pharmaceutical, chemical and petrol-chemical industries (starch, cellulose, wax, colorants, beauty creams, toothpaste, detergents, disinfectants, emulsions,

inks, latex, lotions, emulsifiers oils, pigments, proteins, resins, vitamins, etc.).

On-going innovation, accurate use of special materials, strict quality controls and endurance tests allowed FBF Italia to provide state-of-the-art, durable and reliable products.

FBF equipment, can process a large variety of products and can be easily integrated in existing process and production lines. The units, are

heavy duty, in sanitary or aseptic version, and feature innovative design and manufacturing solutions always focusing on an easy and low-cost maintenance with user-friendly controls. In addition, FBF products can have a variable flow rate to address and match all customers' needs.

As far as scope of work, all the homogenizers are used to permanently mix one or more substances in a liquid to micronize and disperse the



# AND IS READY FOR AN EASY IN-LINE INTEGRATION, AVAILABLE IN BOTH SANITARY AND ASEPTIC DESIGN



tions when the product, with different levels of density and viscosity, must be pushed at high pressure through the processing system.

FBF Italia's mission is to offer to all of its customers high quality, innovative, durable products along with an excellent sales and post sales service.

Another focus is to develop and maintain a friendly and solid relationship with the customer. In fact, one of the most important goals of the company, is to grow with the customer, become a problem-solver and a reliable partner.

particles suspended in the fluid. The homogenizing process makes the product chemically stable, more digestible, and more suitable for other treatments and storage. The product, reaches the homogenizing valve at a low speed and at a high pressure.

As it passes through the homogenizing chamber, the product is subjected to many types of forces that cause the micronization of the particles. A violent acceleration followed by an immediate deceleration causes cavitation, then the explosion of the product's globules and an intense turbulence with high-frequency vibrations.

Homogenization, can occur with the use of a single stage homogenizer (which micronizes particles), or double stage homogenizer (recommended for dispersion, mainly used for emulsions and for viscosity control when requested).

Positive displacement pumps are used for a large variety of applica-


The sales, service, and technical support in the United States includes strategic partners which are in direct contact with the customers.

The business philosophy is based upon establishing multiple regional centers for sales support, service, repairs, and preventive maintenance, that can efficiently meet the customer needs in a timely manner. For this reason, FBF Italia is focused in developing a service and repair network, as well as maintaining local spare parts inventory.

This service model supports the ongoing operations of the customer's and can effectively prevent any downtime due to lack of ordinary and extraordinary maintenance.

In North America, FBF Italia's dealers and distributors can be contacted through the webpage

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

and are always available to share their insights and provide the best service experience. 

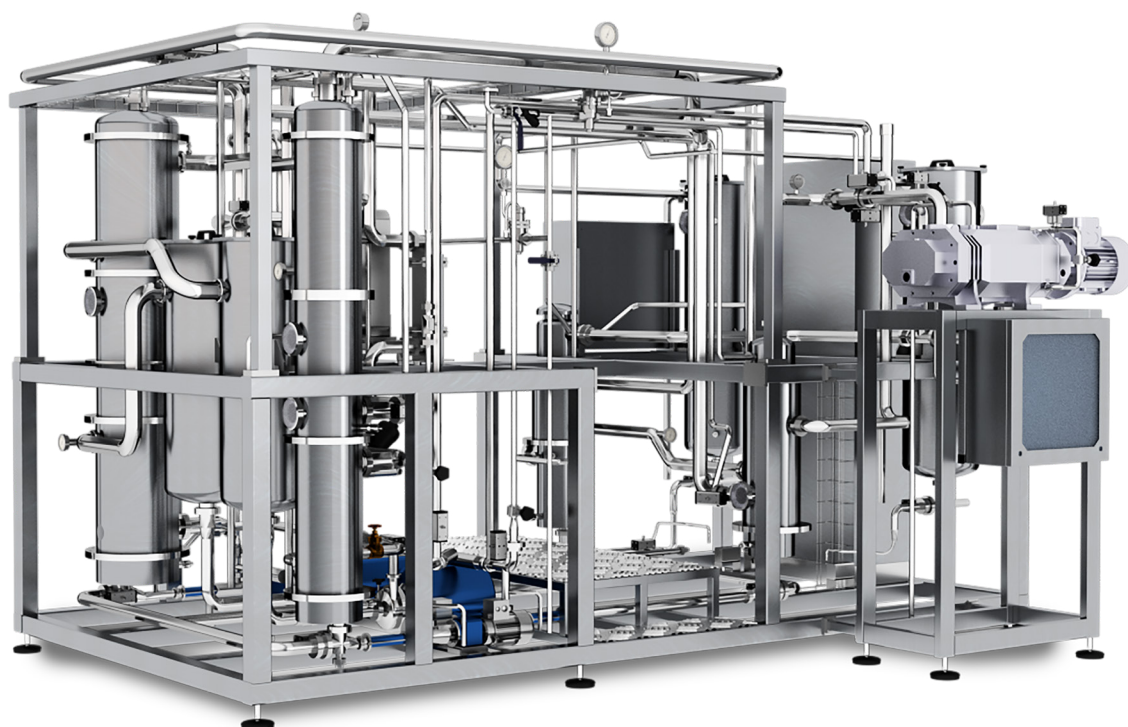




# TROPICAL FOOD MACHINERY: FRUIT PROCESSING MACHINERY

**W**ith decades of field experience on its back, the Italy-headquartered Tropical Food Machinery is a leading company in the global field of fruit processing machinery. Founded in the late 1970s by a pioneering Italian entrepreneur, today the company boasts an operating branch in the Brazilian state of Minas Gerais, two fruit processing plants located in the north of the country, headquarter in Costa Rica, as well as liaison offices in India and across the Asia-Pacific and West Africa regions.

As the fruit market is set to account for nearly 5 percent of world GDP by 2030, with much of this remarkable growth taking place in the emerging markets of Middle East, Asia and Africa, the company remains firm in its commitment to expanding its operation abroad. "Rising demand for fruit worldwide represents an unparalleled opportunity to spur innovation, employment and prosperity," said





# TROPICALFOOD

## MACHINERY



Stefano Concari, the company's general director.


Tropical Food Machinery's know-how can significantly contribute to this process. With a corporate philosophy revolving around the notions of flexibility and versatility, the firm can manufacture whatever type of plant for the industrial process of tropical, deciduous fruit and tomato producing several finished products like nectars, natural juices, concentrated juices, purée, chopped pulps, fruit in syrup and juice, ketchup, sauces, jams. This allows Tropical Food Machinery to meet the needs of a wide range of clients, from family-owned businesses to large-scale industrial producers.

"We always seek to identify the most appropriate solution in any particular case we are well aware that customers needs depend on a wide range of factors, such as geography, ready access to market and a working supply chain," pointed out Concari. "That's why we rely on a market strategy aiming to sell high-end, multi-fruit and multi-capacity production lines that are tailored to respond quickly to customer needs – wherever and whoever they are."

The company will offer a detailed peek at its wide range of multi-purpose technological solutions, starting from very low capacity like small size plants on skid or pilot plants or mobile plants that are easy to use and transport, upwards to huge size

plants completely automatic and supervised by SCADA system and remote control. Every line is designed in-house and then built and tested before every and each delivery. "This enables a complete control over quality and productive speed, creating a strong sense of responsibility within the company's workforce," said Concari. In recent years, the interest of the retailers, driven by the increasingly tasteful market demand, has headed towards the constant improvement of the organoleptic characteristics of their products. Waste reduction is also a growing focus.

This is why Tropical Food Machinery has developed and designed Aroma Recovery, an innovative and compact automatic device capable of extracting aromas and essences that would otherwise be lost by the flow of natural juice. Thanks to its versatility, Aroma Recovery can be used with any aroma-rich product even if not processed by the process line.

The upsides of recovering aromas are manifold: the extracted aromas can be reintroduced into the concentrate coming out of the evaporator, improving its characteristics but also being sold separately from the product. This makes for an exceptionally rapid return on investment. High-quality natural aromas in fact have a considerable price for use markets such as food, beverages and cosmetics – exactly the fields of application of this cutting-edge piece of machinery. Thanks to its already deep-rooted presence in most of the largest markets, Tropical Food Machinery boasts also a comprehensive after-sales support service that is able to provide spare parts and a prompt technical support if the need should arise. As Concari put it: "This is what drives our company: relentlessly working with our customers to improve our technologies and offer even higher yields and more efficient production." 

**[www.tropicalfood.net](http://www.tropicalfood.net)**

# COMPLETE ROASTING COFFEE PLANTS



**P**etroncini, the renowned Italian company that since the 1919 has been operating in the coffee processing field, today is a part of the IMA Group specialized in complete roasting coffee plants, providing machines with capabilities to roast from 3,5 kg/h up to 3.5 tons/h, for any kind of coffee brewing style: from espresso to drip, from Instant to Turkish coffee.

Furthermore, Petroncini provides complete coffee processing sys-

tems, from the green coffee intake up to the feeding the packaging machines with beans and ground coffee, thereby providing superior expertise in feeding solutions for capsule and pod packaging lines. Petroncini roasters ensure uniformity, repeatability and allow the coffee to achieve the favorite aroma.

Particularly suitable for small and medium productions, TT Roasters Model can be equipped with different systems for the control and

management of the roasting profile and it is available also in TTR Version with Heat Recovery and Air Recirculation systems.

This model requires a limited layout space and an easy and fast installation on site.

TMR Roasters Model has been specially designed for industrial productions that require high profitability and repeatability of the roasting processes during the various work-





# FRUIT PROCESSING TECHNOLOGY



ing stages, allowing to achieve the desired roasting profile in terms of time, color and flavor.

TMR single burner system and the efficient heat recovery guarantee the lowest energy consumption. Petroncini roasters can ensure the maximum efficiency of green coffee, even for small productions. Specialty Roasters are the perfect solutions for handcrafted roasteries that require high quality roasted coffee.

These models can roast up to 60kg/h and are available in manual version or with the Profile Roasting Control system.

The machines are fitted with a modulating burner and a double output

signal to connect external data loggers. R&D Lab Roaster counts on the same technical features of the industrial Modular Roasters and it can roast up to 25 kg/cycle, thus minimizing the waste of energy and good quality coffees.

The roasting profiles achieved can be transferred on industrial roaster without any parameters modifications, indeed it allows to analyze and improve the quality of the product and its performance, carry out specific test before starting industrial production.

One unit of R&D Lab Roaster is at disposal for test and trial at the Petroncini Coffee R&D Lab, where is also possible make product analysis and cup tasting.

The research and development of new technologies and effective synergies have allowed Petroncini to realize roasting systems suitable also for products with a high concentration of oily components, such as cocoa, barley, peanuts, hazelnuts, almonds, pistachios. 🏠

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

**IMA** **COFFEE PETRONCINI**

**100**  
ANNIVERSARY 1919-2019



# MEKITEC RELEASES A NEW X-RAY INSPECTION SYSTEM FOR BEVERAGES, LIQUIDS & SOLID FOODS

**M**ekitec Group, a global manufacturer of innovative food quality control systems based on X-ray technology, announces the launch of a completely new X-ray inspection system, SIDEME-KITM, targeted for the product safety and quality control needs of food and beverage producers worldwide. Mekitec describes their newest system model to continue delivering the company's commitment of providing the best value also for these types of food applications, including liquid foods and beverages in taller than wider retail packages. The SIDEMEKITM system is targeted for food producers acknowledging the importance of overall quality inspection, demanding total pack-for-pack traceability and not settling for foreign object detection only, Mekitec states. A side-shooting X-ray inspection system has been on the company's ra-

dar for a long time but Mekitec decided to take the time to perfect the solution, making sure it complies with the real customer needs and provides the best value. "When we first started to specify the system features, we took our time to learn about the unique challenges, needs and desires that food producers have with these types of products and inspection systems. We took on to those challenges, needs and desires and created the possibility of having the sharpest X-ray image and enabled valuable quality inspection functions even for the tallest food products without compromising the foreign object detection performance," says Mr. Mikko Nuutinen, Director, Product Creation at Mekitec. According to the company, the existing inspection systems targeted towards these food and beverage applications have either been too complicated and expensive, or too simple with

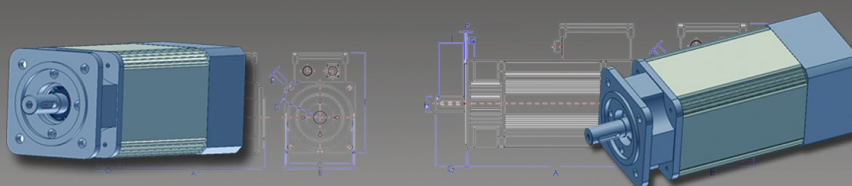


limited benefits for the food producers. This is something that Mekitec wanted to change by developing the SIDEME-KITM system. "We believe, that the system will be excitedly welcomed and take its place in the market. Our partners and customers have expressed strong interest towards the system and its benefits thanks to the total traceability and imaging capabilities that offer tremendous value to the food producers. It is obvious that the food industry has been waiting for a solution like SIDEMEKITM to bring the best value for food producers globally," summarizes Mr. Juho Ojuva, Director, Global Sales and Customer Care at Mekitec. 



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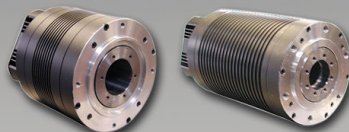
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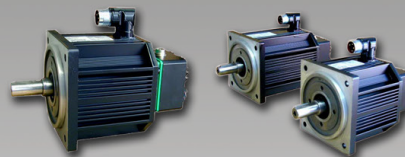
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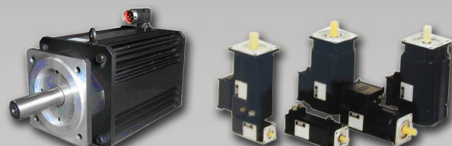
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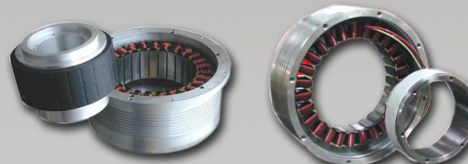
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# NICOFRUIT PAST, PRESENT AND FUTURE

**N**ICOFRUIT is a registered trademark, owned and distributed by Frutthera Growers, an Italian company located in a town called Metapontino, in the Basilicata region, in the south of the Country. This area is well known and is ideally suited to the growing of strawberries, grapes, kiwi and citrus. These fruits find their natural habitat here and are included in the most representative made-in-Italy productions.

Adopting the integrated production quality system means employing environmentally friendly production methods, protecting the health of both workers and consumers, making use of technical and economic features of the most modern production systems.

Special care to the environmental issues led the company to achieve an important result: the drastic reduction of pesticides, implementing specific natural technics and recurring to a massive use of antagonistic insects. Natural protection of the plants gave a large contribution to get a “zero residues” pesticides for a lot of the fruit we produce.

Packaging represents another way to respect Earth. A totally brand new compostable packaging has been implemented in our production lines, being entirely degradable and used as a natural fertilizer. Great help for the environment!

Frutthera adopts the integrated production quality system that consists of a combination of eco-friendly production methods, the protection of both workers and consumers' health, and technical and economic requirements of the most modern production systems.





**NICOFRUIT**  
ITALIAN FRUIT & VEGETABLE PRODUCERS

*Full of Vitality*







Storage and conditioning are controlled by a software cell that provides constant monitoring of the products' temperature and humidity, from the countryside until their final destination into targeted markets.

Monitoring the correct temperature during transport is guaranteed by small electronic recorders installed on the means of transport. NICOFRUIT products are traceable and trackable.

Thanks to a computerized system, the product will be followed through all the stages of processing, packaging and storage to the sale moment so that the consumer can trace back the soil where the fruits and vegetables have grown.

Today FRUTTHERA Growers can count on more than 40 partners that cultivate more than 500 hectares of land.

On average, 160 seasonal workers are employed with a max of 350 in the most intense harvest periods. The factory is 12.300 sqm (indoor

and outdoor). It is newly built and it has been designed to guarantee the quality of the products.

Sustainable development is the only possible model for NICOFRUIT - solar panels are located on the storage and on the processing plants, and

they are sufficient to feed most of the company's energy needs.

From the very beginning, dynamism and long-term outlook have allowed the company to reach internal large-scale retailers and important market spaces from South America to the Middle East. Analysing percentage shares, the products are sold 50% in the foreign market, 30% in the internal retail and 20% in the general market.

Since commercial aggregation is a very important target to achieve, Frutthera joined one of the biggest Producers Organization in south Italy, with a total turnover > 70 mln €, Asso Fruit Italia, that is also a partner of Italia Ortofrutta, the biggest Italian National Union.

As a natural consequence of environmental awareness, Frutthera takes part in a lot of projects to achieve this target, organized by Universities, Research Institutions and many other reliable partners. 🏠

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





# Full of Vitality

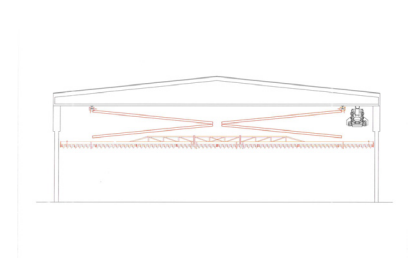
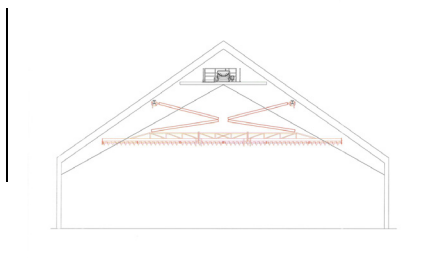
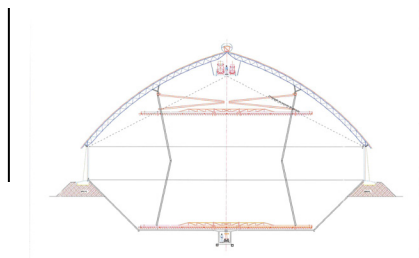


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[nicofruit.it](http://nicofruit.it)



# BORGHI SRL: CEREAL STOCKING AND TRANSFORMATION PLANTS



**BORGHI**  
INDUSTRIAL EQUIPMENTS



One of man's dreams is immortality, a concept bound indissolubly being healthy, which implies eating healthy.

In view of the fact that a large quantity of products, composing our daily diet, derives from cereals transformation (wheat, corn, barley, etc.), it follows that modern politics considers them as strategic products, as well as fundamental resources for a country's economy, so their conservation is a social target, as well as agri-food. Storing a cereal for longer or shorter periods, in a rational and safe manner with the minimum cost of operation, is the task of a silo.

In order to choose the type of a silos to be adopted, many factors are involved, such as annual passing number, storage capacity, conveying capacity, conditioning and non-conditioning systems, possible treatments and other factors.

In any case, the work cycles in a silos must be rapid, having the possibility to collect and to return the product at the same time, where the man must only check.

The silo capacity is a too subjective factor to allow practical suggestions, it depends on the purpose of the plant and the local market conditions as well as on economic-financial calculations.

However, we could state, in the first analysis, that a silos plant with:

a. many cells, of modest capacity and with different grains, is used to make quality.

b. few cells with large individual capacities and few varieties of cereal, serves for convenience exploiting the market prices for supplying goods speculating on the cost (e.g. cereal purchase and storage during the harvesting period)

**The silos are divided into two above mentioned large categories:**

## Vertical silos

Normally circular, polygonal, with hopper and/or flat bottom.

They can be made of metal, where they can reach a diameter up to 30-35 m, with capacity up to 15.000 tons/each one or in concrete, generally with a diameter from 6 to 8 m with inter-bins and heights of 60-70 m (e.g. port silos).

However, we will deal with this type of silos in a special section.

## Horizontal silos

Consisting of flat warehouses, today they represent the most economical system (ratio between cost and stored tons) for cereal storage and conservation (energy and labor necessary for the plant optimal functioning). Generally made of metal or reinforced concrete and/or pre-

fabricated with variable dimensions: width 20-30m up to 50m and length over 100-150 m with storage height (side wall) ranging from 6 to 11 m, where the unit capacity is generally over 10.000 tons (finding in this situation an economic reason for the choice).

This type of silo is widespread in Brazil and Australia where, in the latter, it covers more than 10% of national storage with warehouses reaching up to 60.000 tons (133 m length, 54 m width, with 11 m average height storage).

The types of horizontal warehouses that we can meet are many, where the best known are the following: As already above-mentioned, the horizontal silos (warehouses) can be made with reinforced concrete walls directly cast in place or with lateral pillars supporting the lateral curtain wall made of reinforced concrete slabs (prefabricated). The flat warehouses can also be made with metal side walls where normally their walls are realized bending ( $\Omega$ -shaped) steel slabs directly bolted to pillars, always in steel, placed at a constant pitch (from 3 to 5 m) on the warehouse perimeter.

The covering can be realized by means of prestressed concrete trusses or in metal where for impor-





**Azienda vincente  
in ogni campo.**

**Borghi, partner ideale  
nello stoccaggio industriale.**

since  
**1948**



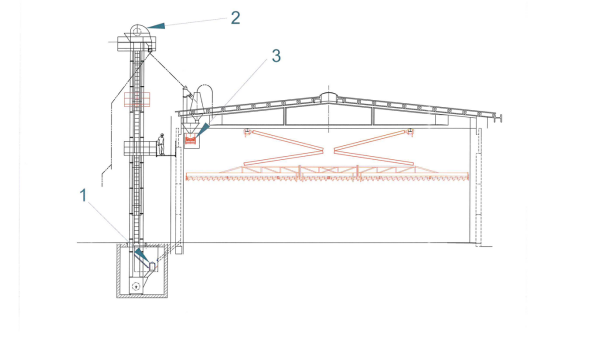
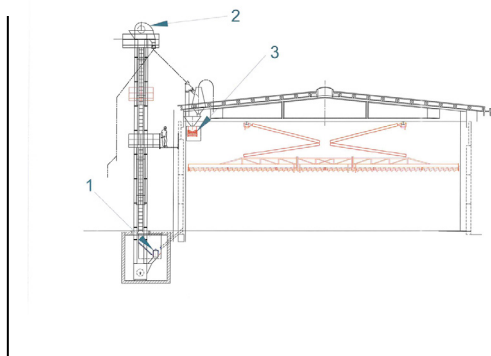
**BORGHI**  
INDUSTRIAL EQUIPMENTS



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tant lights (over 30m) it is an obligatory choice. The theory used to calculate the pushing on the walls (a fundamental element for calculation and design) is the one best known as "land pushing".

In the past the use of flat warehouses for the cereal storages aroused some perplexity due to the difficulties that could be encountered in the management of the stored grain, such as:

- 1) difficulty in ensiling uniformly and constantly
- 2) difficulty in intervening in case of non-conditioning
- 3) difficulty of cereal return in compliance with health and hygiene rules
- 4) difficulty of cereal conditioning
- 5) difficulty in stocked mass temperature and humidity monitoring.

The new technologies and financial market trend (banks finance more willingly a flat warehouse than a vertical metal silos) represent an excellent alternative to storage in vertical silos. Take into account the company's type of activity choosing the unit capacity or the type of silo to be adopted, horizontal or vertical.

#### DESCRIPTION OF A FLAT WAREHOUSE MECHANIZATION TYPE

A chain conveyor (1) is mounted in one side of the warehouse (normally the longest) for cereal loading and unloading destined to the warehouse storage, in fact:

the conveyor is mounted on the bottom of a reception pit regularly covered by a self-supporting truckway grating along the entire length of the conveyor or only where it is strictly necessary (e.g. near the point of unloading of the vehicles and/or in other points, where it is deemed necessary, depending on the activity to be carried out).

The uncovered part is normally closed with reinforced concrete slabs or steel of suitable shape and thickness. The vehicle will discharge the cereal inside this pit which, through the chain conveyor (1), will convey the cereal into the elevator (2).

The elevator will raise the cereal and load the warehouse loading belt (3).

The belt conveyor (3) will be equipped with a tripper (4) with a motorized advancement, able to discharge the cereal inside the warehouse on time.

The warehouse loading and unloading robot is positioned at the tripper discharging. This robot is substantially able to run along the whole length of the warehouse and it can rising and lowering for the whole height of the flat warehouse.

A screw conveyor system is installed on the lower part of the robot to move the cereal from side to side of the warehouse.

As it is easily understandable, once the cereal is discharged from the tripper and it touches the robot wormthreads, the same is pushed on the opposite side.

When the cereal reaches the opposite side, a special rocker system will indicate that the cereal has reached the desired position, so it will drive the tripper to move in a predetermined measure; consequently the loading robot will move and repeat the same cycle up to the total filling of the warehouse.

Some shutters (5) incorporated into the wall, which obviously can be manual or motorized, are installed on the side where the reception pit is located, so the chain conveyor (3). The robot will be placed at the point where you want to unload the warehouse and the correspondent discharging shutter will open.

It follows that before the cereal will fall down by gravity, after by means of robot and then it will be pushed towards the discharging shutter.

In this way the cereal will reach the discharging conveyor which, in turn, will convey the product to the elevator (2) placed generally at the head of the warehouse, under which a valve is able to carry out the following operations:

- return
- recirculation
- another operation (e.g. cleaning)

As shown in the operation description, the loading and unloading robot is the main performing element of mechanization. 🏠

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





# COLUSSI ERMES

Advanced Washing Systems

Large capacities of up to 6,400 crates/hour, speed and perfect drying, these are just some of the features which, together with the possibility of treating crates of different types, set the new generation Colussi Ermes centrifugal dryers apart from the rest.

Continuous innovation over the years has led not only to the creation of ever more powerful spin dryers with increased performance levels, but also to the birth of the "super-compact" spin dryer for crates; a machine able to combine large drying capacity with a minimum footprint.

The Colussi Ermes crate spin dryers can be included in existing systems as well as new installations; a design which has been designed in terms of the footprint and the parts, allowing it to be adapted to extremely limited areas.

## Continuously innovating to improve your safety

COLUSSI ERMES is a worldwide leader in the design and manufacture of tailor made washing systems in various food sectors, such as the bakery, confectionery, chocolate, meat and dairy, and also in logistics, pharmaceutical, hospital and automotive Industry.

Every project is extensively studied, customized and developed by Colussi Ermes specialists in order to ensure the absolute hygiene fully satisfying the most severe and rigorous international standards HACCP.



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33072 Casarsa della Delizia (PN) Italy  
Tel: +39 0434 86309  
[www.colussiermes.com](http://www.colussiermes.com)



# THE (RE)DISCOVERY OF HYGIENE, HEALTH AND SAFETY CONNECTION



**T**he whole world has a new awareness: the connection between hygiene and health cannot just exist but must be visible. The pursue of hygiene has always been a goal of human nature as it entails - first of all - safety. With a pandemic such as the one ongoing in 2020 this connection has not only been renewed but also strengthened.

How? If we all are – unlike before – more aware of what hygiene and cleanliness really mean, we have also understood that it is not enough to know that they exist. We also want to see them and feel them. Starting from here Colussi Ermes – the company specialized in food-industry washing systems – has seized the opportunity to renovate their mission, which has always aimed to pursue perfection in terms of hygiene and sanitization.

Colussi has done so trying to strengthen the concept of safety in





the food-industry world. During such an intense year, in which food has been one of the main rediscoveries for people, many food-production companies have seen an increase in the work load along with a demand to comply with new strict standards. No one knows this better than Colussi Ermes who has met many new requests coming from its clients: ranging from the meat industry to the dairy industry, from the confectionary industry to fruit and vegetable production, from poultry industry to fish industry.

The recurring question will remain the same also after the Covid surge: how can safety be increased during the food production and washing cycle? With solutions capable not only of reducing cross-contamination risks to protect consumers but also capable of make this protection perceptible. The different processes that aim to obtain perfect hygiene now more than ever, can and must

get more attention. This kind of care for every detail is what distinguishes Colussi Ermes. Machine design, energy consumption reduction, water and detergent use, cycle automation, loading/offloading automation and the parameter monitoring in compliance with HACCP rules are just a few of the feature that combined in a single washing system make the difference.

The CIP (Clean in Place) self-wash programs are an example of this. Their goal is to protect and depurate the production lines from organic and inorganic contaminating agents. Thanks to this automatic system – that involves all of the machine circuits, walls and key points and that is performed with pre-set pressure and temperature including also a final rinse and sanitization phase – companies can reach the high safety standards that are required. Colussi Ermes' challenge for 2020 becomes another opportunity to

make the world a safer place. Two new plants have been built comprising the new Colussi Research Centre site. This is an actual innovation space, a lab where experts can study new improved systems for industrial washing, sanitization and drying that guarantee energy savings and that aim to ensure higher performance and efficiency levels.

The new sites, which are completely covered with solar panels, qualify Colussi Ermes as a model of sustainable excellence. This is a company that marked its path with its resilience spirit which is fundamental in this memorable 2020. 🏠

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





# BONDUELLE PROJECT: sustainability in 6 points



by  
**Chiara Natalucci**



**Andrea Montagna**  
CEO of Bonduelle Italia



We interviewed Andrea Montagna, CEO of Bonduelle Italia, with whom we talked about the future of food consumptions, the recovery of OOH consumption and the new Bonduelle project.

The French company has always been very attentive to the needs of consumers and extremely sensitive to environmental issues. Here is the summary of our conversation.





## **S**ummer season: the recovery of fresh food consumption, predictions and trends

Here in Bonduelle, we have good reasons to expect fresh food consumption to recover firmly in the coming months. First of all, the healthy trend that has been developing in recent years will not only continue, but we think it will increase because after cooking and eating a lot during the lockdown, it feels like we need to go back to a more balanced and simple diet.

That is why we think that there could be a return to fresh food and IV range salads. Moreover, we expect the consumer today to buy a pre-packaged and therefore absolutely safe product that allows him to make quick shopping, without spending too much time in the store. Finally, in a moment of great insecurity like the one we are living now, we think that the consumers will buy the brands that they trust. Our predictions until September are therefore positive and we expect an improving trend in the coming months. A growth that we will try to support with the new Bonduelle commercial, on-air next July.

### **The second half of 2020: the recovery of OOH consumption**

At Bonduelle, we are expecting the growth of the out-of-home segment to happen in two different moments, depending on the sector: the quick service restaurant, and the bar and restaurant sector. In the first segment, we include multinational chains like McDonald's and KFC and this is already recovering pretty well.

We expect it to go back to grow again in the second half of 2020 like it was growing the pre-COVID period. As for bars and restaurants, on the other hand, we expect less rapid growth. We think that by the end of the year it can return to pre-COVID levels, while we will have to wait until early 2021 to grow again.

### **Our vision of the future is the Bonduelle project: a new alliance between agriculture and nature.**

In 1996, Bonduelle first created its agronomy agreement. From that day onwards, its 3100 partner farmers are required to sign it and adopt good practices to preserve the environment and alternative techniques with reduced impact on the environment.

Things have greatly improved in sustainability and today Bonduelle has launched a new challenge, which strongly commits the Group and all its sta-



keholders to create "a better future through vegetable-based food".

Currently, Bonduelle is working to obtain B-corporation certification and aims at becoming a "better" company for the world.

Faced with the great challenge of feeding almost 9 billion people in the world, taking into account the environmental problems resulting from the climate change, Bonduelle has chosen to put vegetable-based food at the heart of its production. This decision is driven by Bonduelle's belief that vegetable-based food and the development of agroecological sectors are essential requirements for the creation of sustainable agriculture and the benefit of today's and tomorrow's generations.

In these circumstances and thanks to the collaboration with its agricultural partners, on February 20th at the Food Journalism Festival, Bonduelle presented the "Bonduelleproject", a 6-point commitment to sustainability.

- 1- Promoting local and seasonal productions
- 2- Restricting the use of pesticides to protect the soil and the environment
- 3- Preserving biodiversity and natural resources
- 4- Reducing the use of additives and preservatives
- 5- Guaranteeing a wide range of organic products
- 6- Promoting the use of sustainable packaging



# GEA HIGH PRESSURE HOMOGENIZATION TECHNOLOGY IN FOOD & BEVERAGE APPLICATIONS

**G**EA is the technological leader for dynamic high pressure homogenizers and plungers pump, suitable for all industries and applications. This is the result of specific know-how and a spirit of innovation that is constantly focused on innovation and high standard process performances.

## **How homogenization enriches food products?**

The benefit of high pressure homogenization is well known in dairy, food & beverage industries for subdividing particles or droplets present in fluids, and reduce them to the smallest possible size, down to nanometer range.

Enhanced stability, shelf life, viscosity, color and taste are the essential characteristics that the emulsion gains through this process. Homogenization contribute in increasing digestibleness and, as consequence, facilitating assimilation of the nutritional principles as well.

The use of high dynamic pressure and homogenizing valves specifically designed by GEA experts for different applications, allow to subdivided particles at the required size and efficiently mix ingredients at the lowest possible pressure, ensuring energy and cost savings.

## **What makes GEA your ideal partner?**

The most important key of success consists in the close collaboration with customers. The connection of common efforts enable to implement innovative and tailor-made solutions,









to maintain continuous product development and to guarantee efficient operations with excellent results on the final products. The latest set-up and continuous improvements on production technologies allow the company to offer a complete range of homogenizers, from laboratory up to the industrial scale.

Thanks to a strategy of development of both established and potential applications, often based on cooperation with our customers' Research and Development Centers, GEA can offer highly specific and customized process solutions to always meet, ensure and repeat over time product quality excellence.

All GEA homogenizers are designed CIP and SIP, they are available with cGMP documentation and approved FDA and 3-A certification; GEA is also able to support clients for the IQ/OQ qualifications and product test (FAT-SAT).

**Ariete Series. The state-of-the-art technology for power, reliability and flexibility.**

These machines are easily implementable in remote controlled systems and complete process lines. GEA homogenizers are available in different configurations, conceived with specific liquid end design that allows to reach up to 1500 bar with premium homogenization performances warranty.

**Main advantages:**

- Easy to use

- Highest reliability on continuous production (24/7)
- Reduced operational costs (water, lubrication oil, energy)
- Low environmental impact
- High capacity at ultra-high pressure

**One Series.**

The combination of convenience and quality to deliver unmatched benefits. These 3-piston homogenizers are simple and versatile machines manufactured to ensure easy maintenance and simple installation. Available in five versions, the series can meet any production need (from 300 l/h up to 10.000 l/h - 250 bar).


Main advantages:

- Ready-to-use
- Ideal for small-medium dairy & beverage industries
- High versatility and smart installation
- Long lasting core components

- Reduced maintenance cost
- Safe sanitary design

**Find the perfect homogenizer for your product**

The Laboratory and the Innovation Center, just refurbished in November 2019, represent a unique resource for customers to directly test homogenization technology on their product samples, refine receipts, develop high efficiency homogenizing valves and evaluate the performance of installed machines. Highly qualified staff can support customers in the development of new products, to test maximum process efficiency conditions and product scalability to industrial production processes.

The quality and the reliability of GEA homogenizers are well known all around the world, find out all the information on the website **[www.gea.com/homogenizers](http://www.gea.com/homogenizers)** 





# COMPLETE, TURNKEY AND TAILOR-MADE SOLUTIONS FOR DAIRY BUSINESS

ICF & Welko grants quality, production efficiency and energy saving in full compliance with the strictest international standards

**M**ilk is broadly acknowledged as a complete staple: nature created a unique way of feeding babies safely and completely, providing nutrients, proteins and essential fats in equal proportions. Yet, milk has a cardinal role also in adults' lives since it contains essential vitamins and mineral salts.

The only limitations to its use are to be connected to its own exceptional features: since this is a food rich in nutrients, it may well be attacked and contaminated by microorganism, pathogenic and not, and even when it undergoes thermal treatment, its life cannot be longer than 6 days for standard pasteurization, and 25 days for ESL.

Moreover, since milk is also made of 90% water, volumes to be transported are relevant and transport itself may be expensive in economical and environmental terms. It follows that most consumers depend on local suppliers and fresh milk market is subject to substantially important variations.

UHT high-temperature treatment enables from the one hand to extend the shelf-life of the product, while from the other hand it reduces its vitamin content and changes its sensorial profile: UHT milk is



characterized by so-called “cooked” taste, due to sugar caramelization, volumes to be transported remain the same and therefore the problems connected to the consumption of fresh milk remain.

Thanks to spray drying, milk is more available in terms of geography and shelf-life: milk powder can be transported everywhere inexpensively, on account of its lower weight and volume, and then preserved up to two years while maintaining its nutritional and sensorial characteristics unaltered.

Increasing demand of special products (infant food, nutraceuticals, functional food) with special characteristics generates new challenges for plants manufacturers such as ICF & Welko: thanks to its extensive experience in processing plants for the food industry, especially for the dairy and beverage sectors, this company provides turnkey solutions for the production of any kind of milk powder while granting quality, production efficiency and energy saving, in full compliance with the strictest international hygiene, safety and environmental standards. Owing to its background as an engineering company, ICF & Welko designs and builds tailor-made plants, offers utmost process flexibility, making use of all automation levels. It also provides technical, technological and engineering support by interacting with all the players of the dairy business, from well-known multinationals to small firms committed to competing in the market thanks to a winning idea or first-class product.

Making use of its widespread assistance network and partnerships, in any part of the world, ICF & Welko guarantees assistance within 24 hours from the request.

Its pride is customer’s satisfaction, real and concrete, since most of its turnover consists of customers

wanting to increase their production capacity, improve quality, diversify their investments by extending

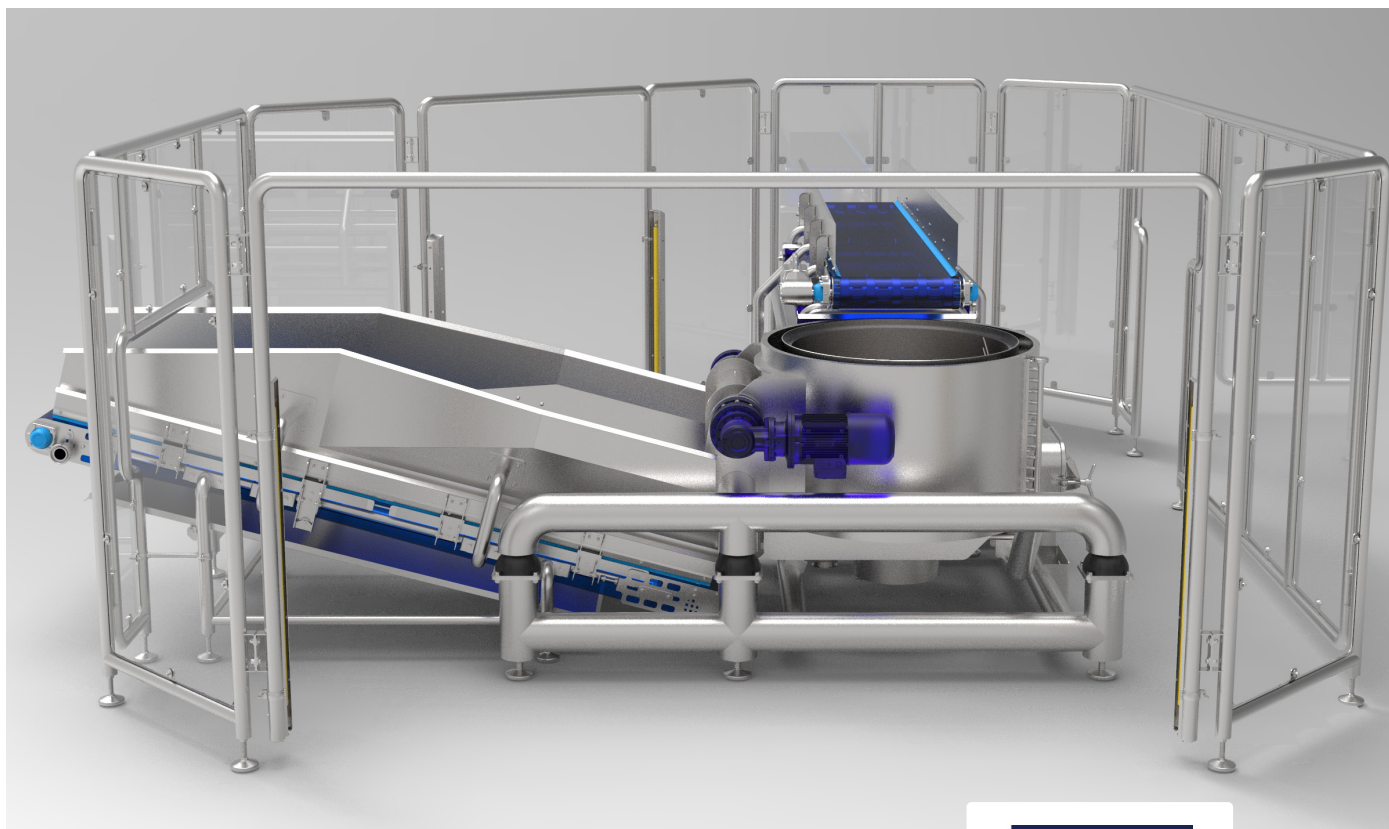
their product range. 🏭

**[www.icf-welko.it](http://www.icf-welko.it)**





# CFT GROUP HAS RECENTLY UNVEILED ITS NEW PRODUCT TREATMENT TECHNOLOGIES



**C**FT Group Product Treatment division provides complete solutions for fresh and pre-cooked vegetables and thermal treatment both for non-packaged and packaged products. The new Product Treatment division provides machinery and complete solutions through the integration of technologies and expertise provided by our affiliate brands LABS, LEVATI and MECPARMA, supported by a dedicated team of persons with consolidated and proven experience, with hands-on approach for each specific application. The production's range of the new CFT Group's Product Treatment division, which is divided

in two main sub-divisions (VEGETABLE SOLUTION and THERMAL TREATMENT) will cover the following plants and production lines;

## **VEGETABLE SOLUTIONS**

### **IV gamma**

Complete solution for Fresh-cut and mix salads preparation (lettuce, iceberg salad, romaine, escarole, baby-leaf, radicchio, etc.), potatoes, carrots, and beetroots both fresh and ready to eat.

### **III gamma**

Complete lines for frozen fruits and vegetables (IQF fruits and vegetables).

### **V gamma**



**LEADERS  
INNOVATE.**

Complete solution for spinach and cooked vegetables.

Chips and French fries

Complete lines for complete chips and french fries' production.

Legumes/pulses

Complete lines for rehydration, cooking, filling, packaging and sterilization for legumes (beans, peas, fava beans, chickpeas etc.) in cans, jars and pouches.

Pickles

Complete lines for cooking, filling,

packaging and pasteurization for pickles (cucumber, pepper, zucchini, carrots etc.) in cans and jars.

Soup and ready-meal

Integrated plant for soup, sauce and ready meal products preparation, formulation and cooking.

Juice extraction

Fruit and vegetables extraction and preparation line for fresh juice, puree and smoothies' preparation.

### THERMAL TREATMENT

Pasteurizer

Complete range of thermal treatment tunnels for food and beverage products containers pasteurization and cooling.

Spirals

Complete range of thermal treatment spiral solutions, air and water flow technology, for pasteurization, cooling, refrigeration, cooking, proofing and drying for non-packaged and packaged food products.

Drying

Complete series of dryers, batch and continuous belt type, to cover a wide range of applications.

Sterilization retorts

CFT Group, thanks to its affiliate brand Levati Food Tech, offers a wide range of sterilization retort models that share the same technological platform and are suitable for future upgrading. They are designed to meet the highest food industry standard performances in terms of package integrity and respect of the organoleptic properties of the products.

During Fruit Logistica 2019 edition CFT Group has unveiled its renewed Product Treatment Solutions' division, by introducing the latest entries


in Vegetable Processing technologies: the spin dryer C 600 for leaf vegetables and the totally re-engineered enzymatic de-activation system Zenith Chrono Concept!

### C-600 SPIN DRYER

The new C-600 spin dryer designed by CFT Group has totally transformed the concept of this type of machine, while retaining the technological and operational characteristics of the product. The new technical solutions focus on the possibility to access every part of the machine, thereby making cleaning and maintenance operations easier. The load height makes it possible to monitor each production stage.

### ZENITH CHRONO CONCEPT

ZENITH CHRONO CONCEPT is the evolution of the first generation of ZENITH CHRONO machine and presents many new features compared to the previous version: hygienic design, easy maintenance, smart connection with downstream and upstream machines (e.g. GIUBILEO CONCEPT cold extractor and refiner) and the modularity and efficiency of heat exchange.

Thanks to its short processing time and anaerobic environment, it is extremely efficient in enzyme inactivation. It is available in various versions designed and engineered to process fruits with and without stone. 

[www.cft-group.com](http://www.cft-group.com)





# FRUIT AND VEGETABLE PROCESSING LINES

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

Navatta Group is center of excellence for the production and installation of processing machines and turn

keys with capacity ranging from 3 to 120 t/h of incoming fresh product.

## 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

DOUBLE HEAD ASPTIC FILLER MOD. AF2PD  
FOR PALLETIZED 220 L DRUM AND BIN IN BOX  
1000 L WITH CIP SYSTEM. AUTOMATIC LODING  
SYSTEM FOR BAGS 200 - 3 L

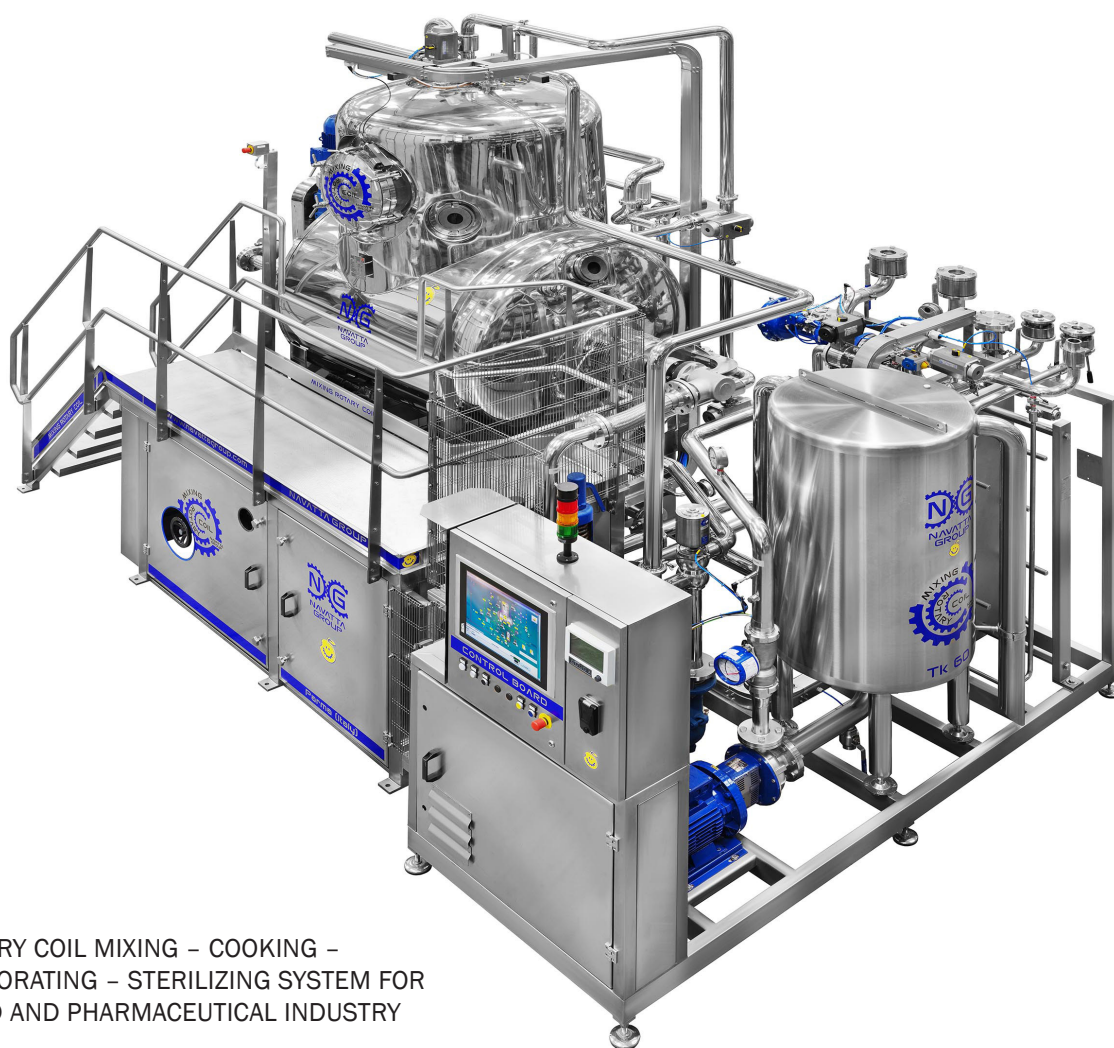




- High yield PATENTED fruit puree cold extraction, fruit purees / juices equalized in aseptic.
- Wide range of evaporators to produce tomato paste, Mediterranean and tropical fruit concentrates, multi-function evaporator, falling film and forced circulation
- Evaporators for coffee and milk: evaporation before spray driers, freeze dryers or other dryers
- Evaporators for cogeneration industry (waste treatment)
- Aseptic sterilizers
- Aseptic fillers for spout bags/ spout-less bags from 3 to 20 liters, Bag-in-Drum 220 liters, Bin-in-Box / IBCs 1.000 – 1.500 liters;
- Spiral pasteurizer and cooler
- Formulated products productions (jam, ketchup, sauces, drinks) starting from components unloading to dosing, mixing, mechanical / thermal stabilizing, to filling into any kind of package or into aseptic mini-tanks;
- Processing pilot plants;
- Vegetable processing as receiving, rehydration, cooking, grilling and freezing

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. 🏠

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



ROTARY COIL MIXING – COOKING –  
EVAPORATING – STERILIZING SYSTEM FOR  
FOOD AND PHARMACEUTICAL INDUSTRY





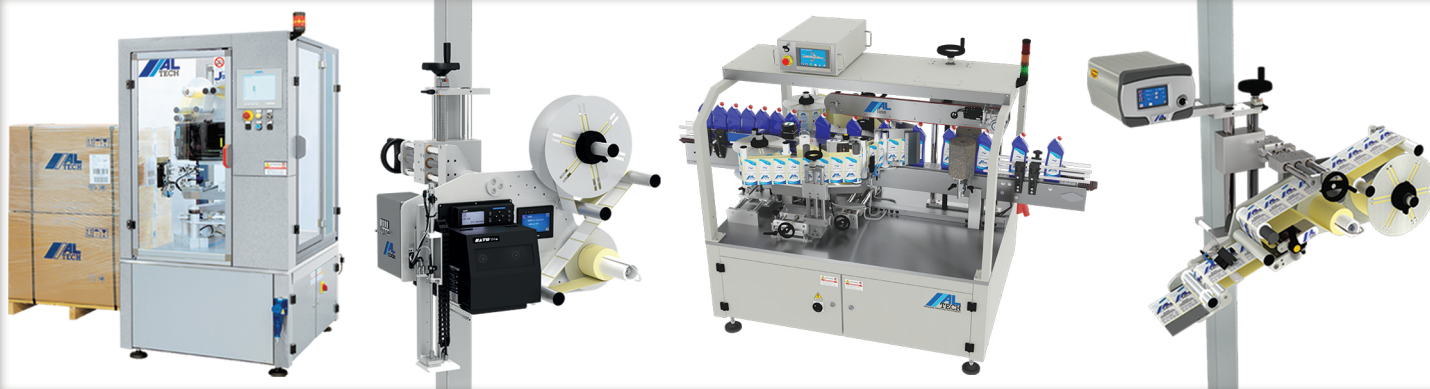
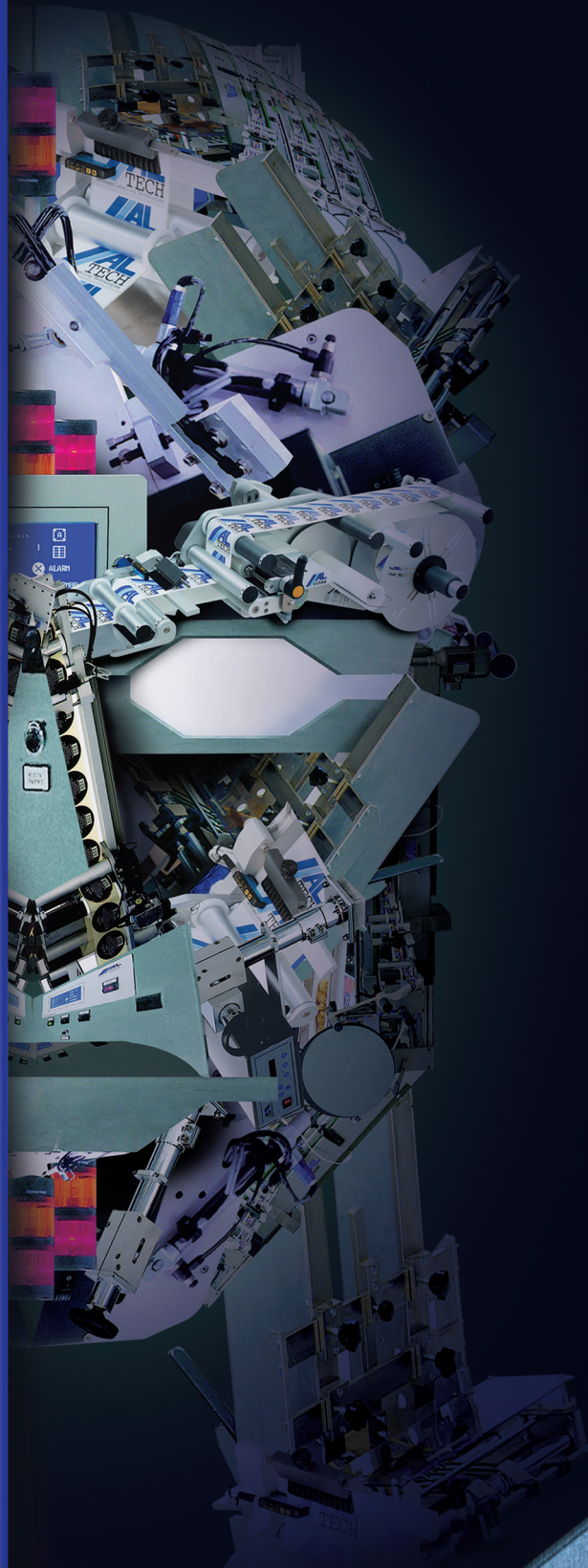
# INDUSTRIAL LABELLING MACHINERY MADE IN ITALY



ALTECH SRL  
Viale De Gasperi, 70  
20010 Bareggio (MI)  
Tel. +390290363464  
[info@altech.it](mailto:info@altech.it)  
[www.altech.it](http://www.altech.it)

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# ALTECH - ADVANCED LABELLING TECHNOLOGIES

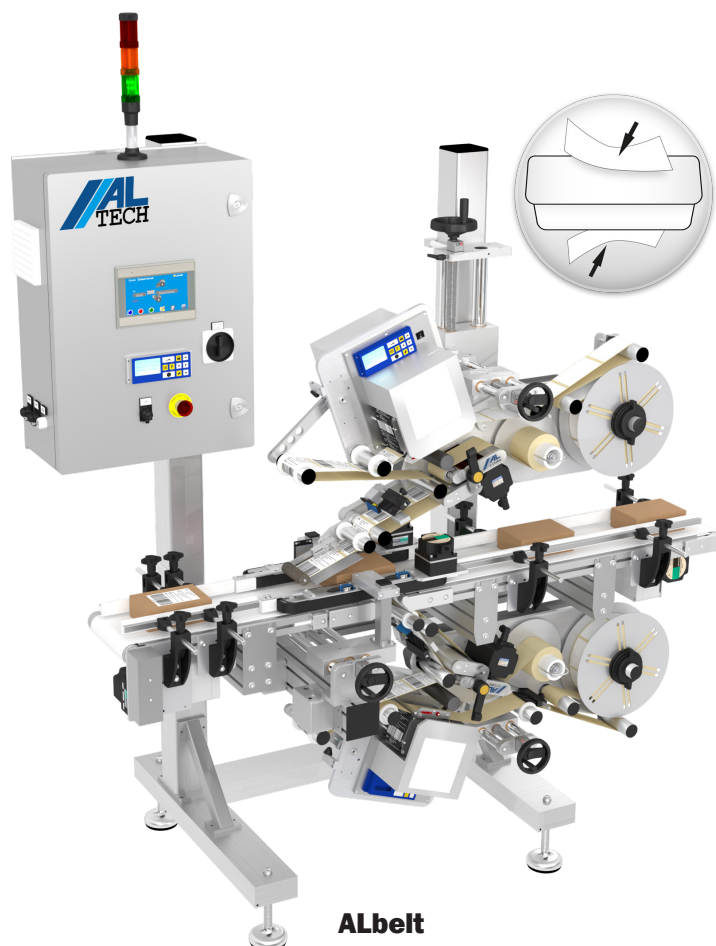
**A**LTECH is one of the major European producers of self-adhesive label applicators for product decoration, coding and identification.

Today, the company distributes its systems all over the Italian territory through a network of direct sales , while the commercial distribution for Europe and overseas takes place in more than 50 countries through a network of 80 qualified resellers and 3 subsidiary companies in the United Kingdom, the United States and South America.

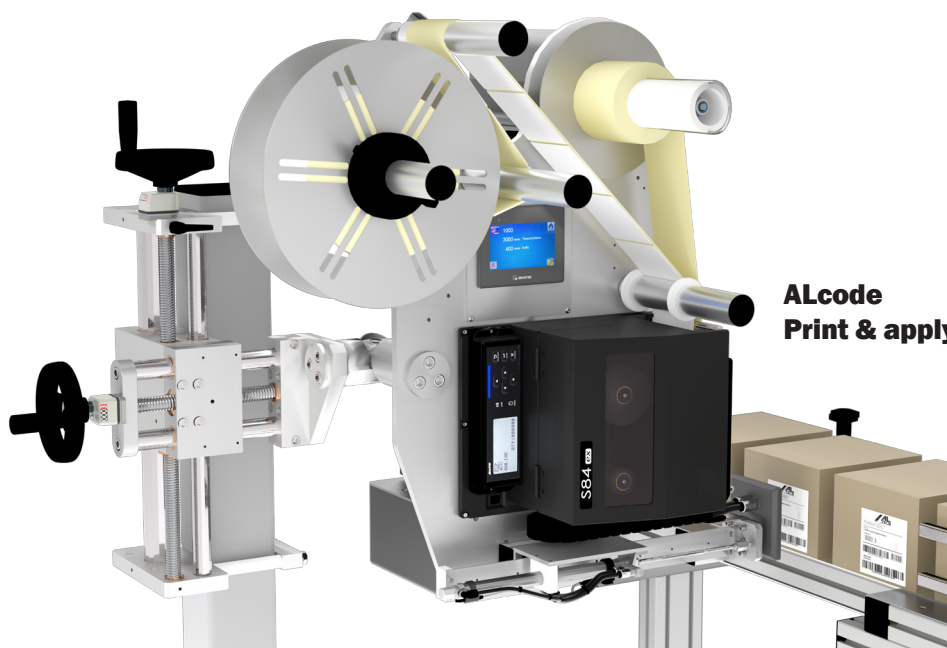
**Its range encompasses the following products:**

**ALstep** – low-cost applicator featuring modular and flexible configuration.

**ALritma** - high-performance label applicator, which can be easily integrated in packaging lines. It is also



**ALbelt**  
Top & bottom labelling machine



**ALcode**  
Print & apply label applicator



available with thermal transfer printing group in the ALritmaT version, for print/apply applications.

**ALcode** – real-time print-apply systems which apply labels immediately after printing, in any position, on both stationary and moving products (even at high speeds).

A specific pallet labeling version, ALcode P, is able to print and apply A5 format labels on two consecutive sides of a pallet (normally front and side, per EAN 128, or even three sides on request).

**ALbelt** - simplified linear system which is open, compact, and particularly economical. It can be configured for wraparound, c-wrap, top, bottom,

top and bottom, top and side labeling of various products, cylindrical or flat. It's ideal for labeling cases, boxes, trays, jars and cans.

Its simple and solid main structure houses a conveyor and one or more labeling heads (choice of ALstep, ALritma or ALcode model).

**ALline** – complex linear system able to apply self-adhesive labels to a wide range of product shapes, constructed with the most reliable materials and components on the market to offer the highest levels of performance and production.

The modular design incorporates ALstep and/or ALritma heads, and can be configured on the basis of

customer requirements, allowing application of labels of any shape and size for front/back or wrap-around labeling and seal application to food, cosmetics, chemical and pharmaceutical products.

For further information:

**info@altech.it - www.altech.it**

**sales@altech-us.com**

**www.altech-us.com**



**ALline E**  
**Front & back labelling machine**

# ESSEGI: TARGETED AND EFFICIENT SOLUTIONS

Essegi engineers and produces special packaging systems for foodstuff, characterized by different solutions depending on customer's production requirements



**E**ssegi is a company specializing in the engineering and development of vertical and horizontal packaging systems, weighing and automation lines for a broad range of products, with a comprehensive range of weights and formats. It has on stock a comprehensive range of machinery to process different products: from traditional to the most particular. Last but not least, compression and automatic packaging from single-layer reel for bulky and slightly poor products. Upon request, fully stainless steel work is also possible for the smallest to the biggest models. For the food sector in particular, primary packaging for foodstuff is required to sell what it protects and to protect what it sells. For this reason, Essegi engi-



**ESSEGI**  
ITALY  
packaging system



# VERTICAL PACKAGING MACHINES (VFFS) FOR FOOD INDUSTRY



# ESSEGI

ITALY  
packaging system

**30**  
1987-2017  
anniversary

**ESSEGI 2 s.r.l.**

Via Strada Degli Alberi, 47 - 35015 Galliera Veneta (PD) - Italy

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neers and produces special packaging systems for foodstuff, characterized by different solutions depending on customer's production requirements. As well as packaging machines, Essegi production range also includes dosing systems and electronic weighing machines. Moreover, it also supplies different feeding systems for every kind of products.

In addition to granting advanced packaging machines, Essegi's thirty-year experience in the sector also concretizes in a highly skilled commercial network, always looking for targeted and more efficient solutions, as to meet customers' packaging and automation requirements. Versatility, dynamism and adjustability to different formats, user friendliness, maximum safety and easy maintenance, are the reasons for us to choose Essegi products, since it means meeting any requirement and investing in unrivalled performances. Essegi after sales and technical assistance are the added value of the commercial system, particularly

modern and efficient, of Essegi machines. After-sales service can provide the best solution to customer's need because it is backed by a highly qualified staff, spare parts service and advanced maintenance. Essegi commercial department provides its best offers prompt-

ly, detailed technical designs, and complete projects of complete lines masterly studied by the technical staff as to present customers a preview of the final result already from the engineering stage. 🏢

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







IMMERSE  
YOURSELF  
IN  
GENERATION 4.0

# FLEXIBILITY & ADAPTABILITY ESSENTIAL FEATURES IN MODERN PET FOOD PACKAGING MACHINES

**The modern pet food market puts incredible pressure on machine suppliers. But with a contemporary automation infrastructure and an Industry 4.0 mindset, these demands for additional flexibility get easier and easier to address**

Any company that supplies consumer markets, recognises that flexibility and adaptability play huge roles when it comes to specifying automation solutions.

Pet food is one example of a market that has witnessed an explosion in consumer choice; a choice which is compounded by demands from many of the vendors too. This wide array of variability places a lot of pressure on manufacturing and packaging operations, hence the need for wide-ranging flexibility and easy, low-downtime adaptability.

With these needs in mind, Cama Group was recently approached by the pet food division of a large multinational confectionary and lifestyle brand. One of its pet food plants in the USA had recognised the advantages that an automated approach would deliver in relation to the secondary packaging of dental sticks for dogs.

According to Davide Di Lorenzo, Sales Engineer Manager – (Area North America), at Cama Group: “The customer already had a couple of Cama lines, but nothing in relation to automated cartoning or secondary packaging. When I first went there, I was surprised to see so much manual packaging operation. Our solutions were chosen so the company could reduce its reliance on an unstable

transient manual workforce and instead employ workers in areas where they could add more value.

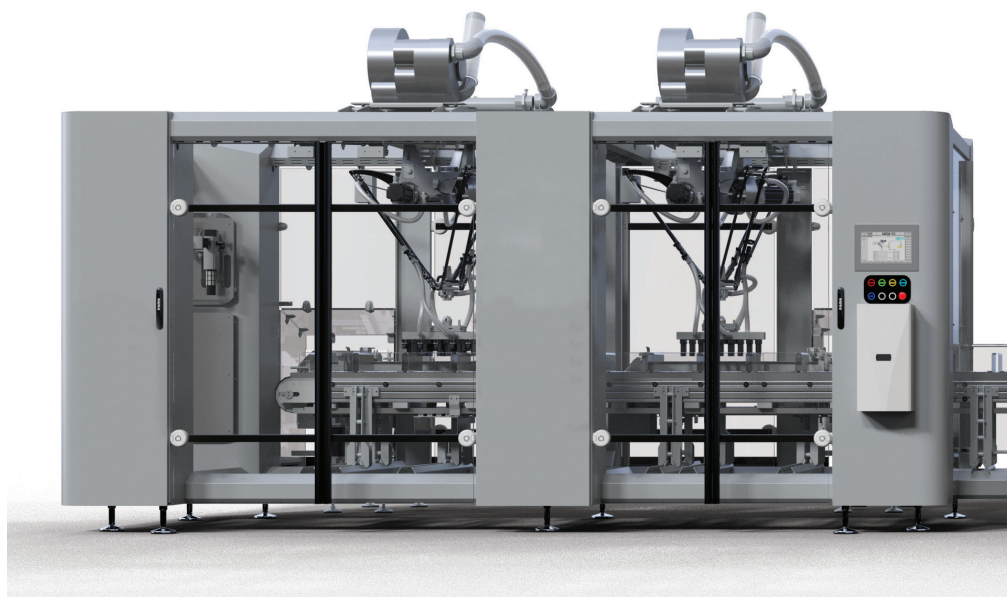
“These are first two lines of six lines,” Davide explains, “with the other four being planned in parallel positions. Our ability to cater and mould our designs to the available real-estate was another defining factor in the customer’s choice, as was our enhanced ability to modify our machines – not necessarily in terms of their method of operation – but also their internal product flow, which in this case required a bypass function customized for the customer needs and integrated in our system.

“Finally, our US subsidiary is able to deliver 100% support in the USA,” Davide adds, “and this local expertise is combined with our global capabilities in the pet food sector, where we can call upon multiple highly successful reference projects from around the world.”

The initial two-line solution comprises a CL Series cartoner equipped

with a delta robot loading system to collect the products in different variations, which in every case is highly tailored to a customer’s unique requirements, while also delivering flexibility for future format variations. In parallel is an AV series RSC case erector and both lines feed into an IT series case loader.

The CL series continuous motion cartoning machines have been developed for the packing of flow-wraps, pouches, bags, thermoformed trays, bars, blisters jars cups and more. These machines can be equipped with an air-blast opening device to ensure the most efficient carton opening at high speed. They can also be combined with different loading apparatuses according to different product characteristics and production requirements. Carton closing is achieved by hot-melt or tuck-in. The AV Series offers medium- and high-speed RSC cases forming with a positive case drive and bottom case closing with self-adhesive tape or







glue. Finally, the IT Series Delta robot loading units are equipped with single or double vertical racetracks to group and load products into boxes and small cases. Cama's dynamic box phasing device ensures gentle package handling combined with fast product loading.

In operation the cartoning machines receive the pouches containing the dental sticks bottom side leading from a downstream third-party bagging machine. The products are then nested in two layers with one pouch being oriented at 180° to the other (to optimise packaging volume). These two-layer arrays are then sideloaded into opened cartons, before the carton is hot-melt sealed and rotated by 90° and fed into the case loading system, where they are grouped and finally packed into cases erected by the case former. Once sealed, the completed cases are then passed to a palletiser.

"During the kick-off meeting, the customer also expressed a wish for pouches to be packaged individually in cases instead of in pairs," Davide explains. "This is where the need for a bypass solution arose. In operation, the filled pouches can be sent down a separate conveyor, within the framework of the cartoner and then loaded individually into the cases. Other vendors were involved in the tender, but their large external bypass solutions were simply too big for the limited space on offer. We, however, were able to integrate the bypass functionality within the frame of our machine."

Davide concludes: "All three machines, which have been designed with future adaptability in mind, are part of Cama's Breakthrough Generation (BTG), which is setting the standard in secondary packaging. They comprise contemporary Industry 4.0 automation solutions,

including advanced rotary and linear servo technology, tightly coupled to in-house-developed robotics, to deliver the all-important speed, flexibility and adaptability required by modern packaging operations. All of this advanced technology is housed within a modular, scalable framework that offer easy entry and access, coupled to a hygienic machine design."

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





# KM Packaging Launches Mono Material Polypropylene Lidding Films

**G**lobal flexible packaging and lidding films supplier KM Packaging has launched a new range of mono-polymer material lidding films, made from polypropylene (PP), that is designed for recyclability.

The sustainable films seal and peel to PP and PE-lined PP trays and can be used during microwave cooking as well as being

suitable for ambient, chilled, or frozen applications.

Part of KM's K Peel range, it allows food manufacturers to meet the growing demand, particularly from supermarkets, for mono material packaging that is designed for recycling.

The lidding films are ideal for the packaging of poultry, meat, and chilled prepared foods. Features include:





- Mono structure made of one material type.
- Designed for recyclability.
- Ideal for use during food preparation and microwave cooking.
- Peelable from the tray.
- Suitable for ambient, chilled, or frozen applications.
- Exceptional transparency.
- Excellent anti-fog capability.
- Available with or without barrier.

As well as satisfying the needs of supermarkets and consumers who are seeking more recycle-ready solutions, KM is helping to future-proof its food packaging.

KM Packaging's commercial director Graham Holding explained: "If you have a piece of flexible packaging that, for example, is a combination of paper, plastic, and aluminium foil, then that would be a really difficult thing to segregate and put into a recycling stream."

"It is anticipated that the UK government's Extended Packaging Producer responsibility regulations, due in 2023, will quite highly penalise packaging like this that is difficult to recycle."

The new PP lidding film is also designed for recycling around the world, with some countries already having well-developed recycling infrastructures for polyolefin (polyethylene and polypropylene) plastics.

In the UK, front-of-store recycling facilities allow consumers to return polyolefin-based flexible packaging. A similar approach is taken in other markets. For example, Australia's REDcycle initiative and, in South Africa, polyolefins are the largest plastic commodity recycled by weight.

Therefore, putting a tray/film combination of polypropylene onto the market feeds into an already well-established recycling system.

And the new "Designing for a Circular Economy" guidelines from CEFLEX focus on polyolefin-based flexible packaging. This is due to the material making up an estimated 70-80% of the flexible packaging waste stream and because the ability to sort and mechanically recycle it is already proven at an industrial scale in Europe.

KM Packaging's main purpose is to "protect, present, preserve". That is delivering the best packaging solutions by:

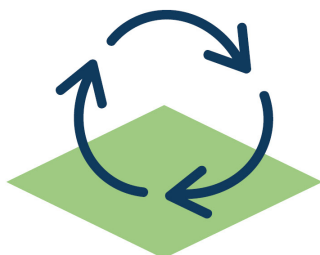
- Protecting products throughout the entire process, from factory to table.
- Presenting food in a way that is attractive, professional, and recognisable.
- Preserving food and extending shelf-life across the food industry.

Graham said: "The main goal of our packaging is to look after and protect food. We don't compromise on that. But we're also trying to make sure it's designed for recyclability and, when appropriate, it's thinner and lighter. These are big drivers in our product-development process."

The new polypropylene lidding film products follow KM's recent launch of all-polyester (PET), weld-seal, mono-material lidding films within its K Seal range.

Both solutions are designed for recyclability and will allow customers to avoid putting multi-layer trays and films with different plastics combined into the market. 🏠

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



# MONO







# THE **PUMA** MANIFESTO

working together to the end of packaging as  
an environmental issue worldwide







# THE PUMA MANIFESTO

## WHAT IS PUMA?

PUMA is the collective effort of the packaging business community to end packaging as an environmental issue worldwide.

## WHAT IS PACKAGING?

Packaging is the activity of temporarily integrating an external function and a product to enable the use of the product.



*Waste essentially is an unwanted by-product of a (manufacturing) process*



## WHAT IS NVC?

NVC Netherlands Packaging Centre was established in 1953 to stimulate the knowledge and expertise in packaging. Since then, we have grown into an association with over 500 member companies in the Netherlands and abroad. The packing-filling (FMCG) industry, packaging manufacturers, retailers, manufacturers of packaging machines, wholesalers, recyclers, designers, even a number of financial institutions: they all are members of the large and vital NVC business family. The NVC membership, innovation projects (like PUMA), information services and education programme stimulate the continuous improvement of packaging worldwide.

## WHEN IS PACKAGING AN ENVIRONMENTAL ISSUE?

Environmental issues are harmful effects of human activity on the biophysical environment. Waste essentially is an unwanted by-product of a (manufacturing) process. The activity of packaging creates environmental issues when the resources involved, either wanted or unwanted ('waste'), constitute an environmental issue.



*Environmental (planetary) problems caused by us, People, can – and will – also be solved by us, People*



## WHY DO WE HAVE TO ACT NOW?

Packaging has been with mankind already since ancient times in some moderate form, but the 20<sup>th</sup> century has brought a dramatic acceleration. The world 'does it' now at least 320,000 times per second and this is causing substantial environmental concerns. Packaging will only keep it's societal licence to operate if these concerns are properly addressed.

## ABOUT THE MANIFESTO

This Manifesto outlines the way forward to end packaging as an environmental issue worldwide. It consists of the PUMA Model to describe the essentials of the packaging activity and its relation with the resources involved. A conceptual roadmap is presented to be applied by every individual actor and the world packaging community as a whole in a self-organising manner. Key elements are open-minded sharing of reliable information, continuous knowledge development and truly holistic innovation. Environmental planetary problems caused by us, People can – and will - also be solved by us, People.



*Packaging will only keep it's societal licence to operate if the environmental concerns are properly addressed*



# THE PUMA MODEL

## THE VOCABULARY

First, PUMA defines the activity of packaging: temporarily integrating an external function and a product to enable the use of the product. There is no Law prescribing that we must do it (packaging). For instance in recorded music, streaming services like Spotify show that we can live without. If we decide to engage in the activity of packaging, the pack-use-empty (verb) spiral P-U-E is a consequence. This results in emptied packs later in time and at a different location. Waste is defined as an un-wanted effect of a (human) activity. Consequently a collect-control step must be built-in, followed by a postulated backend (BE) process step. Mirror-wise, a frontend (FE) step is required to obtain the necessary packaging materials. Philosophically and thermodynamically and in terms of information science, the situation at the backend is fundamentally different from that at the frontend. Both processes may be described in terms of converting, though.

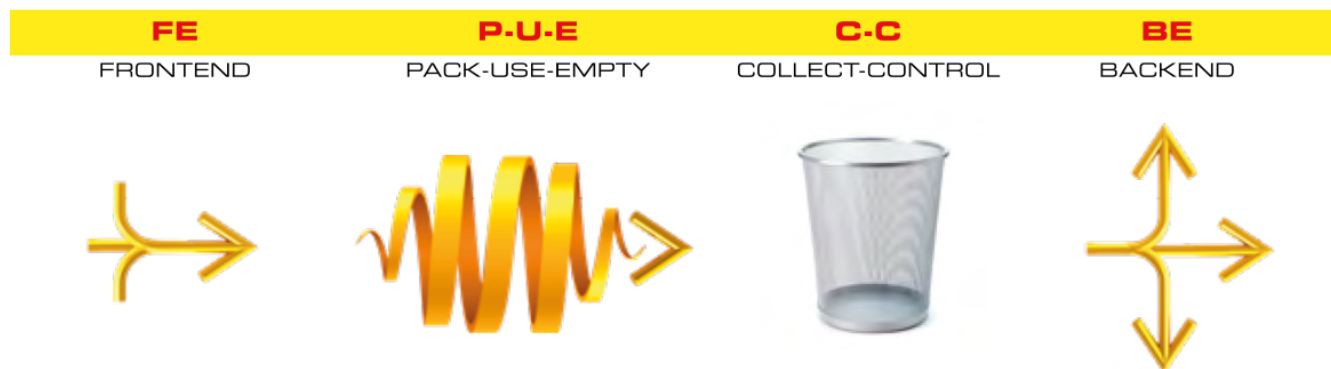


*Holistic innovation is needed as we are all interconnected in packaging*



## ADDRESSING THE ENVIRONMENTAL ISSUES

Environmental issues may come and go, depending on the many different interactions between our human activity and planet earth. Whereas the PUMA model remains unchanged, its application to environmental issues may vary in the course of time. In this first edition of the PUMA Manifesto we focus on litter, CO<sub>2</sub> and (inadequate) pack optimisation. These three issues are deemed to be the most important in the current environmental packaging debate. The resulting table serves as the basis for addressing (future) environmental issues adequately.



	FE	P-U-E	C-C	BE
Litter			✓	
CO <sub>2</sub>	✓			✓
Inadequate pack optimisation <div>Product</div> <div>Packaging material +</div> <div>Total environmental impact</div>				
Future issues	✓	✓	✓	✓

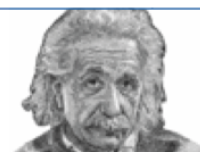




# SUPPORTING PUMA



*Success comes from deeper understanding and supplementing earlier insights*



## I SUPPORT THE PUMA MANIFESTO AND HEREBY PLEDGE TO:

- ✓ Reference the PUMA Model as an insightful source to address the activity of packaging worldwide
- ✓ Apply the vocabulary as used in the PUMA Model and positively contribute to possible improvements
- ✓ Contribute to the PUMA annual plenary meetings to the best of my capabilities
- ✓ Make my decisions and base my opinions on the state-of-the-art in packaging (i.e. on reliable, verifiable and up-to-date information) and using all information and knowledge that is brought to my attention
- ✓ Stimulate continuous education and training of those with a responsibility within the activity of packaging
- ✓ Contribute to helping facilitate all phases of PUMA (FE, P-U-E, C-C, BE)



*Everything flows and so does the activity of packaging;  
we can put a clock back, but not the time*



## MY DETAILS:

Company name

Initials and surname

Date of birth

Address

Phone

E-mail

**For an overview of recent references and background information worldwide please visit [www.nvc.nl/puma](http://www.nvc.nl/puma)**



NVC NETHERLANDS PACKAGING CENTRE

*Sharing the future in packaging*

+31-(0)182-512411

[info@nvc.nl](mailto:info@nvc.nl)



# FLEXICAP DYNAMIC EXCELLENCE

FLEXICAP is an innovative assembling machine designed for coffee, soluble products, and liquids

It is available in different models from a minimum of two lanes performing up to 120 capsules a minute to a maximum of eight lanes up to 450 capsules a minute according to the format and to the product to fill.

FLEXICAP boasts flexibility, dynamicity and the complete production efficiency.

The modularity of all the system makes quick and simple all the prod-

uct change over and all the operations fully accessible for the inspection.

One year after the presentation of the project at the exhibition HOST held in Milan, our R&D office continuously focused on the design studio and on the realization of many improvements on this project, both from an aesthetic and from a performance perspective.

The new FLEXICAP guarantees the maximum flexibility of the whole sys-

tem; from the feeding of the capsules by sorter or by storage for stacked capsules and available both in the New long-autonomy -supply version.

The loading and downloading of capsules is through Pick & Place system.

The inner capsules cleaning system before the filling and of the edge of the capsule after the filling is done by sterile micro-filtered air and the suction of the residual powders; this process allows a perfect sealing of





# FLEXICAP

*Capsule Filling & Sealing Machine  
for Liquid and Powder Products*



OMAS TECNOSISTEMI SPA

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Tel. +39 0331422767 • Fax. +39 0331 421896

Info@omastecnosistemi.it

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UNI EN ISO 9001  
UNI EN ISO 14001



  
**OMAS**  
TECNOSISTEMI  
Successful Innovation





the edge of the capsule guaranteeing the sealing over the time and the closing of the top lid.

The filling and sealing stations are user-friendly and they include the maintenance and the cleaning. The machine is equipped for the installation of a laminar flow that ensure a 100% hygienic product.

All the machine is designed to work with more formats both for powders or coffee and liquid products and thanks to the use of pucks to transfer the capsules and the filling stations, filter insertion (if required) cut and seal top lid and “docking station” model.

This version is easy to dismount and performs an excellent cleaning. Furthermore, the change over is fast and it is carried out within minimum limits of time and with no tools.

The handling of the stations is made by brushless motors and allows accuracy and flexibility as well as the quality of the operations to be carried out; both the adjustments and the configurations of the parameters are carried out from the 15” “touch screen” control panel with the possibility to save the production data. The machine is prepared for the integration into industry 4.0.

FLEXICAP is equipped with controls for the correct execution of all the operations and for the installation of verification camera.

All the contact parts with the product are made of 316 L. stainless steel and FDA approved.

The uncoupling and descent system for the cleaning of the grinding system or upper feeding hopper (coffee or soluble products) or other devices

placed over the upper part of the FLEXICAP: it allows the maximum security of the operators and maintainers.

It is possible to connect directly the filling stations to the production installation of the product, in order to guarantee the maximum hygiene of production with no stops of the machine.

Thanks to the long experience in the designing and construction of the machines, we can customize and satisfy every single enquiry aimed at satisfy any customer need.

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



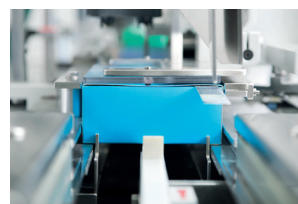


# Your success, our history

Monodose packaging solutions for the  
Food industry



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



# UNIVERSAL PACK GOOD NEWS FOR FOOD POWDERS

New projects bring the company to develop new patents and devices, making the packaging process smarter, sustainable and more performing. Here's a resume of new projects for food powders in sachets and stick-packs

## THE PROJECTS

In more than 50 years Universal Pack had the chance to test and package thousands of food powders: seasonings, spices, soluble drinks, sugar and sweeteners, coffee powders.. both for stand-alone machines (primary packaging in sachets and stick-packs) and for complete lines (secondary packaging in cartons, flowpack, pouches). These projects are characterized by a great degree of variability while keeping many features in common: Universal Pack best technology and maximum flexibility.

Universal Pack's projects fulfill food industries highest requirements, here are some of the more interesting features:

Advanced reel management system with titanium reel shaft for easy lifting and carrying (it weighs less than 15kg).

The dosing system can be removed and positioned at a comfortable height to facilitate cleaning and size changeovers

Aspiration system built accordingly to product micro-composition

Customized sachet transfer systems: counting and stacking, strip folding, dynamic checkweighing.

Thanks to a Universal Pack patented system, you can minimise the volume of cases by positioning sachets on their edges.

Adjustments and size changeovers are performed without using tools.

To guarantee the utmost precision at any speed, machines can be equipped with single-lane check weighing cells with an accuracy of up to 1/1000 of gram, with direct feedback to the dosing unit.

Monoblock integrated lines for maximum OEE: all the electronics on the line are integrated in order to manage states, commands, configurations and data storage from one single access point.

Universal Pack offers a wide range of turnkey solutions to take care of secondary packaging: pre-glued cartons, flat blank cartons, flow packs, pouches.

Universal Pack is an international reference in the field of packaging.

The company has over 50 years of experience in designing and building vertical machines and complete automatic lines for packaging single dose products for the food industry.

It is present in over 150 countries and has installed more than 8000 systems. It offers cutting-edge solutions for any type of package: stick-packs, sachets sealed on all four





One of Universal Pack complete lines  
for seasoning powders



Examples of packs produced  
by Universal Pack complete lines

sides, shaped packs and cartons. Currently, the main targets for innovation focus on packaging with recycled and/or recyclable materials, integration of machines in 4.0 environments, energy consumption optimization and environmental sustainability.

#### ADVANTAGES OF THE PROJECTS

- Advanced reel management system
- Removable dosing unit
- Customized aspiration systems
- Adjustments and size changeovers without tools
- Single-lane check weighing
- Customized transfer system
- Minimised carton volume
- Possibility to use sustainable laminates
- Monoblock integrated line for maximum OEE
- Many option for secondary packaging (carton, flow pack, pouch, etc..)

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

# MAKRO LABELLING: TECHNOLOGY IN EVOLUTION ON THE SMALL AND LARGE SCALE

**M**odularity, flexibility and practicality are key concepts in a company whose strong point is technological innovation and development.

This is what the market wants and this is what customers get from the Italian based Makro Labelling, international standard setter for industrial labellers in the beverages, food, detergent and pharmaceutical sectors.

The thirty years' experience of its founders, a team of 90 people, a

dense and well-organised sales network consisting of the branch offices Makro UK for the United Kingdom and Makro North America in Saint-Philippe (Montreal) for Canada and the USA, together with agents and representatives in the most important countries throughout the world, plus an impeccable assistance and spare parts service guarantee satisfaction of every labelling need and constant expansion on all the most important international markets.

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

The range includes labellers able to process from 1,500 to 50,000 bottles per hour, applying up to five labels per bottle and available in wet glue, hot melt, self-adhesive and combined versions. For companies with limited production requirements, the MAK 01, MAK 02 and MAK 1 labellers provide speeds of up to 12,000 b/h with mechanical or electronic rotation of the bottle plates.

With special applications and able to cope with production speeds of up to 50,000 b/h, the MAK 2, 3, 4, 5, 6, 7





**makro**<sup>®</sup>  
labelling



and 8 labellers, on the other hand, satisfy the needs of medium to large companies.

The range includes a high speed self-adhesive labeller with reel winders and non-stop system enabling production to continue at maximum speed even during reel changes and a combined labeller to apply the fiscal guarantee seal.

For the high volume PET market, such as the water and soft drinks sector, Makro Labelling has developed the MAK Roll Feed series of rotary labellers. The 6,000 b/h to 40,000 b/h production speed and use of wrap-round plastic labels on a reel with hot melt application guarantee maximum economic benefits in the production process. The modularity of the machine also allows the roll feed unit to be replaced with a hot melt unit for pre-cut, wet glue or self-adhesive labels.

Again designed for the water and soft drinks market, but needing be-

tween 6,000 and 16,000 b/h, the new series of MAKLINE Roll Feed labellers features motorised axles and brushless motors to minimise costs while maintaining meticulous labelling quality.

The new double-station self-adhesive MAKLINE is, on the other hand, designed for the beverages, food, detergent and pharmaceutical sectors. It packages large and small containers and offers the same high quality labelling as a rotary machine.

In common with the entire Makro range, the MAKLINE is fitted with the Vision Control system to verify the quality and correctness of the packaging and manage rejects.

The Follower optical guide system (an exclusive patent) enables the bottles to be aligned for application of the labels in precise positions with respect to a reference on the bottle and reduces format change times and costs. It is available in carbon fibre and fitted with a line scan camera.

Thanks to a special, patented paper delivery system, the new MAK AHS2 self-adhesive labelling module responds to the need for faster, more precise machines. It guarantees a linear speed of 100 metres a minute at a label pitch of 20 mm.

The technical and R&D departments monitor the market closely to understand its demands and anticipate them with new solutions able to offer efficiency, speed and a concrete response to specific labelling needs.

Latest developments include the prototype of C Leap, a new, truly revolutionary labelling system, and two new inspection systems - M.A.I.A. (Makro Advanced In-line Analysis) and A.L.I.C.E. (Advanced Label Inspection and Control Environment) - which guarantee high performance, less production rejects and the highest finished product quality.

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

# MODULARITY IN INNOVATION DESIGN: A CHAT WITH P.E. LABELLERS

**T**he strength lies in flexibility. It is a fundamental concept that draws inspiration from the development principles themselves. As Darwin demonstrated, "Those who are most capable of adapting to changes survive and succeed." PE LABELLERS has built its leadership on this key point and for almost 50 years now the market con-

tinues to prove it right. **The PE group has made the history of food industry in the world, thanks to its ability to adapt the labelling machines to the new production needs of companies and the increasingly high-quality standards imposed by the market.**

How? By always giving priority to our customers. Listening to them, visiting

them, studying the different production needs, and understanding their business objectives. This is how, year after year, the requirements of these companies have become PE's own technological assets.

Being close to customers, even logistically, is a fundamental driver for success. PE has a global dimension.





# **P.E. LABELLERS™**

**PE USA, with two important plants in Ohio and California, represents a reference point in labeling also for the USA and North America market. The new line of modular, ergonomic and flexible rotary labelers is produced in the US production sites: these labeling solutions show an increasing demand in the Food market as well as in other application areas.**

Today the food industry, from dairy to tinned foods, oil to sauces, jams and spreadable creams to pickles, demands a level of competence and flexibility that can be satisfied not only through a modular approach. Making an early move, PE responds with smart Innovation Design solutions.

Whatever the automated solution proposed, **the key point remains absolute flexibility in combining the different labelling technologies**, starting from a machine body and inserting any type of modular independent labeling stations. Self-adhesive, with cold glue, pre-cut with hot glue, mixed labeling solutions.

We can thus imagine the extension of the range of models we can choose from. The driver is always the production requirement to be met, the speeds to be obtained and the types of covers with which to coat - and enhance - the products and containers that differ in materials, features and sizes. Thanks to Innovation Technology, every limit can be overcome.

**The concept of modularity is extended to every component of the machines, designed in ergonomic solutions and strongly focused on energy savings.** This is why many companies in the markets find in PE machines an effective response, which results in real sav-

ings and the economic optimization of their production lines. It is therefore not surprising that besides food & dairy, PE Labellers services the beverages, wine & spirits, mineral waters, personal & home care, and chemical and pharmaceutical industries worldwide.

As always, what is precious must be protected: the ability to provide specialized services according to machine types in every geographical area, and a staff of over 90 technicians globally distributed, represents added value factors. It can thus count on non-stop assistance, even remotely, specific and cutting-edge maintenance programs, dedicated training at the customer's facility or the modern PE University classrooms.

## **WHAT'S ON THE LINE? EVERYTHING.**

### **The P.E. LABELLERS group**

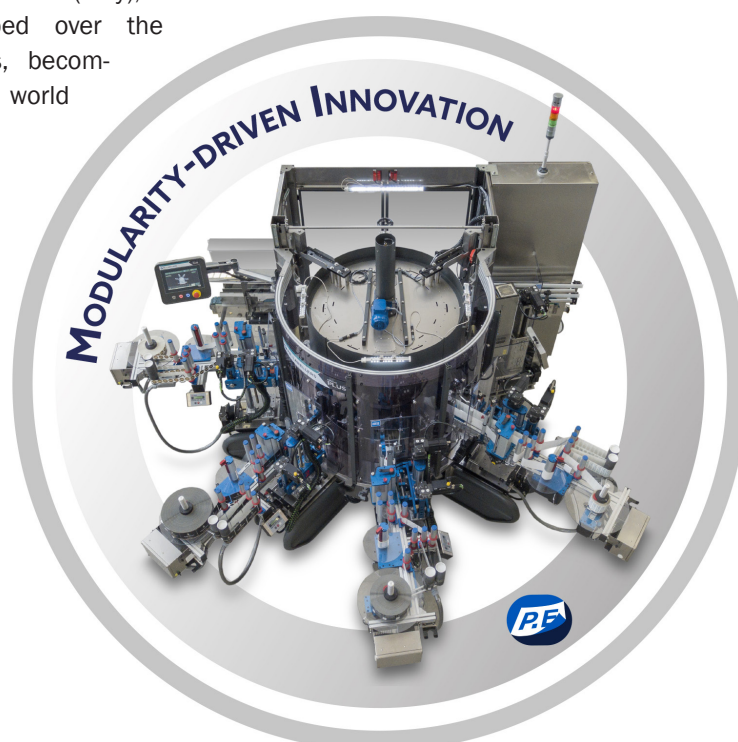
P.E. LABELLERS, established in 1974 in Mantua (Italy), has developed over the years, becoming a world

leader in the production of automatic labeling machines. The reference dimension is global: the group is made up of 8 companies located in Italy, the USA and Brazil, and is part of the U.S. Pro Mach multinational group.

The strategy adopted by PE was to divide the production by creating factories dedicated to the various processes, dedicating each production site to different lines of machines.

Today the PE Group's Lean Production has led to the creation of 45 machines yearly, exported all over the world and widely managed remotely. There are around 10,000 PE machines installed worldwide. Each line is developed in one of the 7 production sites in the world, according to the philosophy of vertical production. PE with its own labelling machines services the production chains of food, wine, dairy, pharmaceutical, chemical and cosmetic industries.

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



# TUBITEX SOLUTIONS FOR FOOD FILM PRODUCERS

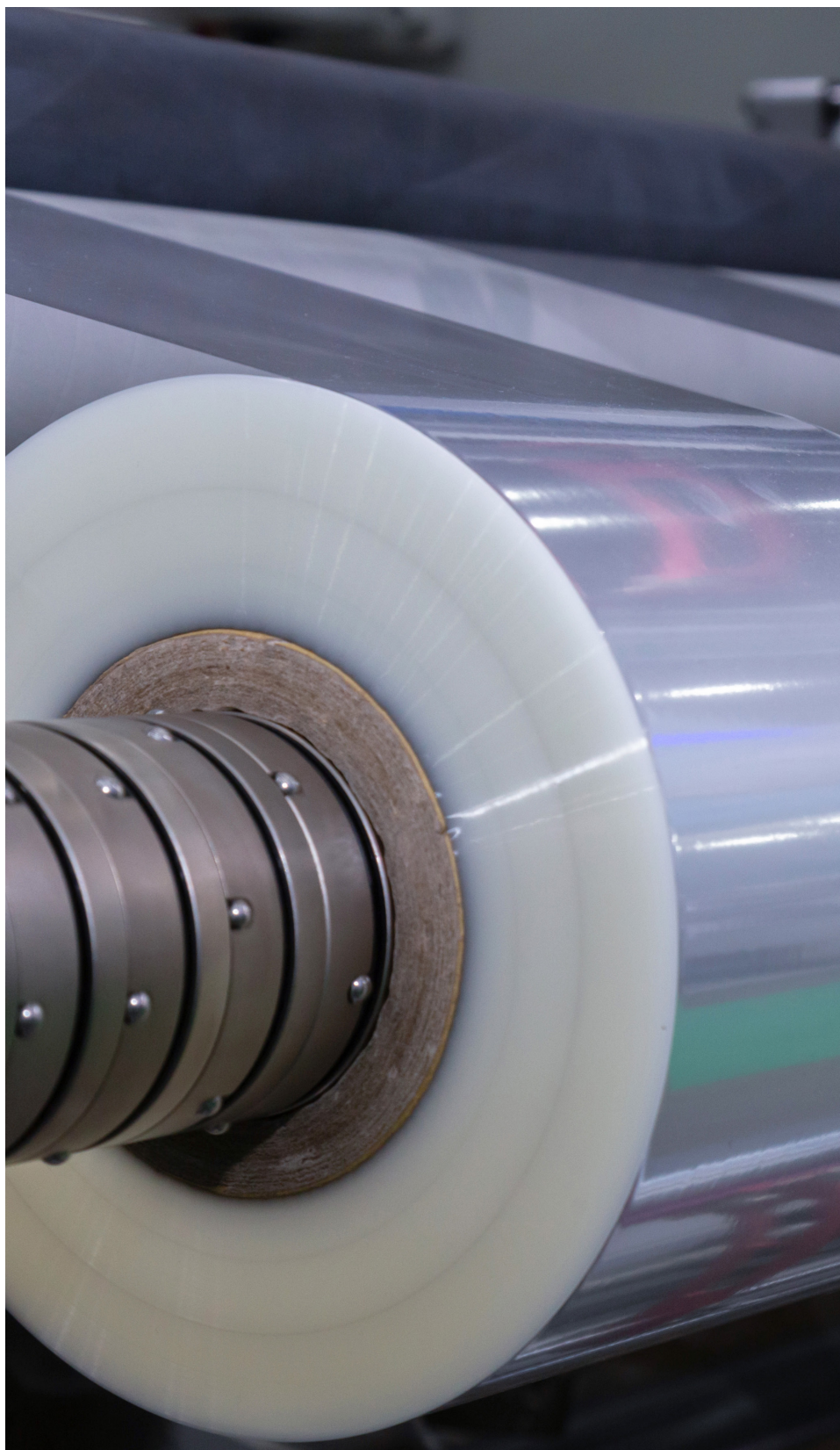
**T**ubitex is an Italian company specializing in the design and sale of industrial cardboard tubes. Established in 1976, Tubitex is among the leading European manufacturers of tubes, coils and cores in spiral and rectified cardboard for the producers of plastic food film, the paper and graphic industry, the textile sector and packaging. Its products are appreciated in Italy and throughout the world for their quality and the guarantee of high performances in the heavy and high speed windings of paper, plastic film or synthetic yarns.

## **Products for the food packaging sector**

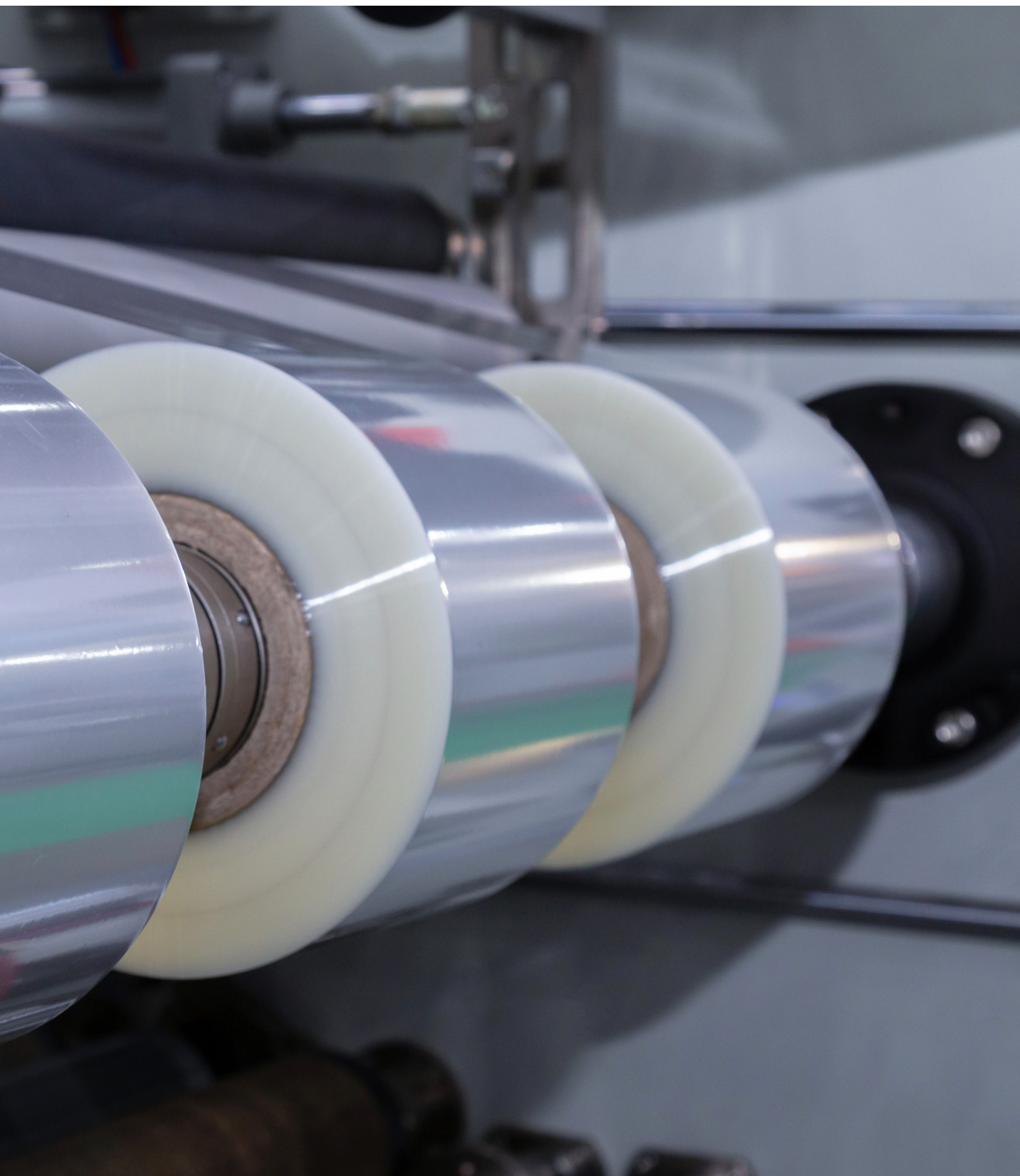
Tubitex addresses the food packaging sector with a wide range of plastic film tubes for fresh food packaging. The products are made of 100% recyclable cardboard and can be reused one or more times, depending on the type of use. The cardboard core material consists of 90-95% recycled fibers and 5-10% natural vegetable and inert substances, to allow their disposal together with the paper, in compliance with the optimization logic of industrial food packaging and the regulations in force concerning packaging. Tubitex cardboard cores for polypropylene, PVC, polythene and polyester films, coupled films and printed films are characterized by high wrapping speed and high mechanical resistance. These qualities make them suitable also for extreme processing. Tubitex cores are designed respecting the specific needs of the food and non-food industry, in full compliance with the sector's technical standards and the national and European health and hygiene standards.

## **The commitment to environmental sustainability**

Over the years, Tubitex' constant commitment to technological innovation and attention to environmental sustainability have allowed it to achieve important











goals in terms of energy efficiency. In 2016, the Tubitex production plant in Barbarano Vicentino (Vicenza) was equipped with a photovoltaic system capable of producing up to 785,000 kWh/year, equivalent to 68% of the company's energy needs. The use of the photovoltaic system prevents emitting 256,933 Kg of CO<sub>2</sub> into the atmosphere every year, and represents a fundamental step in the environmental sustainability journey undertaken by the company. Furthermore, Tubitex is now in the final stages of a journey that has taken it, over the last decade, to evolve its own production and management processes towards more ethical and environmentally friendly standards, which will be checked and certified in the coming months according to ISO 14001:2015, with a view to embracing an increasingly eco-sustainable







and informative philosophy. In addition to that, a Life Cycle Assessment process was launched, with the aim of quantifying the environmental impact of products throughout their entire lifecycle, from their use as raw material to their disposal. During this analysis, through the operational models defined by the International Organization for Standardization (ISO), the consumption of the entire life cycle of the product in terms of raw material, water and energy and of the waste generated in the environment in the form of emissions into the air, water and soil will be calculated. Based on the information collected, Tubitex will take all the necessary measures to reduce the environmental impact generated by business processes.

#### **A customer-focused approach**

From a qualitative survey conducted in 2017 by the Cerved research institute on behalf of Tubitex, it emerged that 95% of our client companies are fully satisfied with the product and service received and 72% of them would recommend our company to other

people. Among the most appreciated aspects are the high performance of the products, the flexibility in managing order changes, compliance with technical specifications and speed of delivery times.

#### **Versatile products for different production sectors**

Tubitex cardboard tubes are suitable for many uses, from the wrapping of various types of paper for the paper industry to the spools for the spinning of chemical fibers for the textile sector, from the production of labels and adhesive tapes to that of cardboard containers for the packaging industry, the graphic and paper industry. In addition to the normal spiral tubes, Tubitex produces ground cores with a smooth surface, without the undulations resulting from the matching of the finishing papers. This type of product is suitable for films with limited thickness, or in all the applications that make it necessary to rewind quickly both plastic and special films. 🏭

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





# ERREPAN SRL THE ITALIAN MANUFACTURER OF BAKING PANS KEEPS GROWING

**E**rrepan keeps growing. The company has been producing metal pans for the confectionery and bread industry for more than thirty years now and is continuing to grow both on the national and foreign markets, acquiring new customers and strengthening existing relationships.

Errepan has always focused its production on standard items for the bakery industry and the hospitality sector as well as on custom-made products for the food industry. Nowadays, the company is constantly investing in the production of machinery that will optimise the manufacturing process and improve the customer's experience. Among the latest innovations are the automatic laser welding station and the new punching machine with automatic loading and unloading system, with a



download the  
catalogue



visit the  
website



doubled working range, which combines high energy savings and reduced processing times.

Thanks to a flexible production structure, the company can offer its customers tailor-made products, studying and providing customized solutions. A further guarantee of the high-quality of Errepan's products is the fruitful collaboration that the company has with manufacturers of machinery and plants. Errepan is fond of teamwork and is a reliable partner in turnkey projects.

Moreover, its range of products is growing with new shapes and models that are designed to meet customers' requirements.

Whether you need a flat tray or a pan for muffins, croissants, plum-cakes or a set of moulds for white bread, at Errepan you'll find what you're looking for. As for the confectionery sec-

tor, there's a great demand for twinky moulds, doughnut, sponge cake and other special shapes for single-portion snacks, while the request for hamburger buns and hot-dog rolls in the bread sector is always very high. On its website, the company gives plenty of space to the presentation of all its products, with technical details and lots of pictures. Now, it is also possible to "visit the company" from the comfort of your own home, thanks to a virtual tour that shows all the stages of the company's production process.

For any other information, Errepan's staff is available at all times to help you, explaining its products and finding the most suitable solution for each customer. 🏠

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





*in love with the perfect shape*

baking pan for



croissants



baking pan for

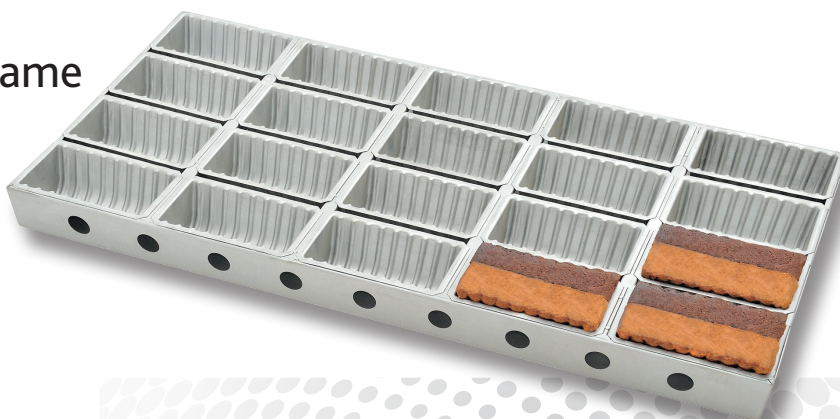


muffins

cake



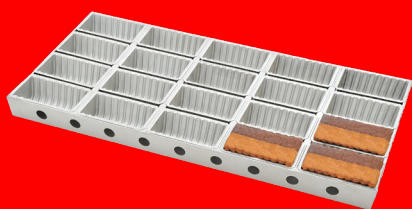
baking frame



Equipment  
for bread  
and cake baking  
industries

ERREPAN s.r.l.  
Via Terracini, 4  
TREVIGLIO (BG) - Italy  
Tel. +39 0363 301806  
Fax +39 0363 303473  
[www.errepan.it](http://www.errepan.it) - [info@errepan.it](mailto:info@errepan.it)





Loaf pan with ridged containers



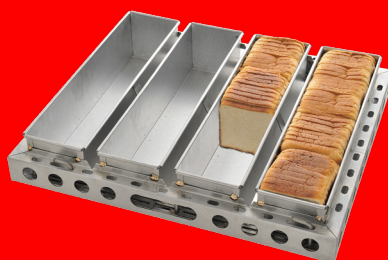
Pan for croissants on a single aluminium tray or sheet



Flat sheet for high output machines



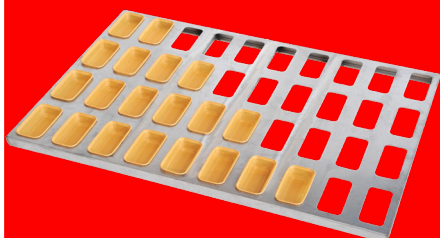
Semi-spheric form with highly non-stick Teflon.



Slotted loaf pan with automatic cover lock



Sheet for hamburgers for up to 125mm in diameter



Tray with self-carrying paper cup holders



Pan for muffins with a large selection of shapes and diameters



Stackable pan for panbauletto





Higher quality  
cardboard pipes  
and cores, for  
companies  
striving for  
excellence!!

**TUBITEX**  
l'anima del tuo successo!  
[www.tubitex.com](http://www.tubitex.com)

أنابيب ومواسير  
وبكرات لف مصنوعة  
من الكرتون ذات جودة  
عالية، للشركات التي  
تبحث عن القمة!

Suoi Bobbins  
Seri  
Tubes

# THE TOP QUALITY INDUSTRIAL MIXERS

**E**scher Mixers specializes in the production of mixing machinery for the bread and pastry-making sectors. Over the years we have gained specialized knowledge that has allowed us to develop machines and solutions to meet the needs of a variety of clients and different types of markets. Our machines are renowned for their sturdiness, durability, accurate finishes, and for the quality of the dough they produce.

## BAKERY Equipment

We propose Spiral and Wendel mixing concepts. Both solutions can be with removable bowl through a Patented® bowl locking and motion system MR-MW Line or bottom discharge system MD-MDW Line with conveyors belts or bowl lifters which can be matched with automatic solutions with linear system and storage of the resting bowls in vertical or linear storages, rotating automatic systems-carousel, scraps recovery systems, transverse hopper systems and star-cutting / guillotine / roller with guillotine and other customized solutions.

## PASTRY Equipment

The range of Planetary Mixers with double tool for the pastry industry is characterized by the lack of oil lubrication systems, improving hygiene and reducing machine maintenance. A wide range of interchangeable tools is available for different uses and doughs. For industrial productions, we have developed the PM-D Line with independent tool movement, with individual speed regulation and the possibility to reverse the motion. While the PM-DB Line with the bridge structure allows automatic insertion of the ingredients, air insufflation to reduce mixing times and increase volume, dough processing with negative / positive pressure and cleaning through CIP washing system. Various bowl discharge options are available.



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



**ESCHER**  
mixers

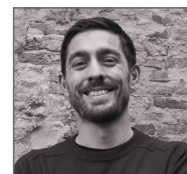
**20**  
2000  
2020  
ANNIVERSARY





# Food & Beverage e-commerce boom

in the second quarter of 2020 the pandemic in the USA showed a 58% increase compared to the first months of the year

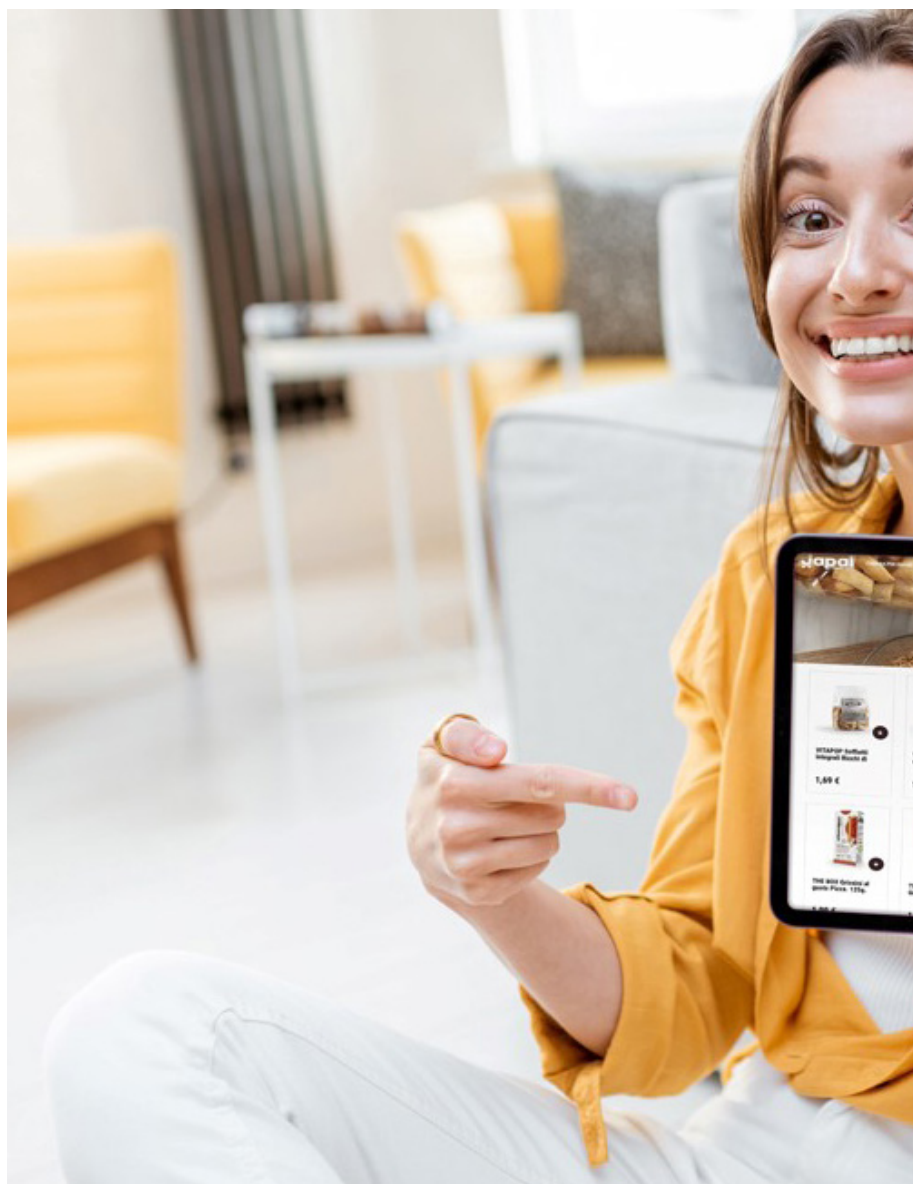


by  
**Gabriele De Luca**

**T**hat the months of lockdown had boosted the e-commerce sector was pretty predictable. It is less so if we consider the dizzying increase that food & beverage has experienced in this sector of commerce. A US eMarketer survey, recently published in TechCrunch, highlighted the fact that the most profitable industry in the second quarter of 2020 was the food and beverage sector, with growth as high as 58.5%. This trend concerns the entire e-commerce sector at an international level.

According to a survey by Salesforce, online purchases increased by 71% in the second quarter, and a British study carried out by the Office for National Statistics shows that online sales related to the retail sector increased from 18.7% in July 2019 to 28.1% in the same month this year, recording a growth of 9.4%. Consumers spent over \$211 billion on online purchases, resulting in e-commerce growth of 31.8% compared to the previous four months.

The venture of a Milanese company, Vitavigor, is part of this scenario. Vitavigor has created an online portal dedicated to lovers of breadsticks and snacks from Italy and all over Europe to take advantage of this trend and make up for the drop in consumption in large-scale retail trade. "We firmly believe in the strength of





e-commerce,” explains Federica Bigiogera, Vitavigor’s marketing manager, “and this is why we decided to embark on a new adventure. The original idea took some time to be planned because we wanted to make sure that our customers could also find their favourite products on our official website.

Our e-commerce shop was created in collaboration with the Japal platform and is greatly committed to supporting Made in Italy and the food sector in general in these difficult times.

We guarantee the possibility to buy products and receive them in just 48 hours, with free deliveries starting from 49 euros and customers can also take advantage of exciting promotions through social channels”.



## BOOM DELL'E-COMMERCE PER IL FOOD & BEVERAGE: NEL 2° QUADRIMESTRE DEL 2020 LA PANDEMIA FA SEGNARE NEGLI USA UN AUMENTO DEL 58% RISPETTO AI PRIMI MESI DELL'ANNO

Che i mesi di lockdown avessero favorito una crescita del settore dell'e-commerce era un dato abbastanza prevedibile.

Lo è meno se si considera l'aumento vertiginoso che, in questo settore del commercio, ha avuto il food & beverage. Una ricerca statunitense di eMarketer, pubblicata recentemente su TechCrunch, ha infatti sottolineato come il settore più avvantaggiato nel secondo quadrimestre del 2020 sia stato proprio quello dei cibi e delle bevande, con una crescita addirittura del 58,5%. Un trend che riguarda tutto il settore dell'e-commerce a livello internazionale.

Secondo una ricerca di Salesforce gli acquisti online sono aumentati del 71% nel secondo quadrimestre e un'indagine britannica dell'Office for National Statistics mostra come le vendite online correlate al totale del settore retail sono passate dal 18,7% di luglio 2019 al 28,1% dello stesso mese di quest'anno, registrando una crescita del 9,4%.

I consumatori hanno speso oltre 211 miliardi di dollari in acquisti online, portando a una crescita dell'e-commerce del 31,8% rispetto al quadrimestre precedente.

È in questo scenario che si colloca l'iniziativa di un'azienda come la milanese Vitavigor, che ha realizzato un portale online dedicato agli amanti di grissini e snack italiani e di tutta Europa per sfruttare questo trend e sopperire ai cali dei consumi nella GDO.

“Crediamo fermamente nella forza dell'e-commerce - spiega Federica Bigiogera, marketing manager di Vitavigor - ed è per questo che abbiamo deciso di lanciarcisi in questa nuova avventura, programmata da tempo, per garantire ai nostri clienti la possibilità di trovare i propri prodotti preferiti anche sul nostro portale ufficiale.

Realizzato in collaborazione con la piattaforma Japal, il nostro e-commerce vuole rappresentare un grande impegno per sostenere il made in Italy e il settore del food in generale in questo periodo di difficoltà.

Garantiamo la possibilità di acquistare i prodotti e riceverli in modalità espressa in sole 48 ore, con consegne gratuite a partire da 49 euro di acquisti, e di usufruire di importanti promozioni veicolate anche tramite i canali social”.

# CUOMO: INNOVATION AND RELIABILITY FOR THE FOOD PROCESSING INDUSTRY

For primary and secondary packaging in the food industry, Cuomo offers the latest generation of industrial machinery



**C**uomo is a family-run company specialising in the design and production of machinery for the food processing and metal packaging industry. Founded in 1964 by three brothers, today the company is based in Nocera Inferiore, in the province of Salerno, and is managed by the founders' sons.

Thanks to the design and production features of Cuomo's machinery, the company fully meets the requirements of the small, medium and large canning industry. The company is renowned at an international level for its offer of technologically inno-

vative solutions with machinery and complete lines for the packaging of different types of food, including meat, fish, vegetables, dairy products and oil. Cuomo operates worldwide through direct sales or local agents.

In addition to machinery for the canning industry, Cuomo also has two other divisions focusing on the production of metal packaging machines and twist cap machines.

Machinery and complete lines for the canning industry carry out the entire packaging process of food

products, including thermal treatment of the filled packaging and secondary packaging. At the heart of these production lines, there are the filling-closing automatic groups, where containers are automatically filled – by gravity either vacuum or volumetrically – by double seamers. The food processing machinery range allows covering production speeds from 60 up to 1.000 CPM, for can sizes ranging between 70 gr and 5 Kg (from Ø 52 to Ø 155).

For glass packaging, Cuomo offers machines and complete lines for





# HI-TECH MACHINES FOR THE CANNING INDUSTRY

**cuomoind.it**





Cuomo has boasted high ISO 9001 certified quality standards that place the brand's machinery among the most advanced equipment in terms of technological innovation and performance reliability. 🏭

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

the production of twist-off metal caps for glass jars. These solutions are ideal for products such as jams, legumes, tuna fish, ketchup, sauces, etc.

As for the production of metal packaging, Cuomo offers a wide range of machines for complete lines for the production of tinplate cans. All Cuomo machines and lines are individually designed and are available in independent operating version or multi-machine groups, both fully automatic. Parts in contact with the product are in stainless steel.

Cuomo stands out for its efficient pre and after-sales service, techni-

cal assistance and maintenance, both in Italy and abroad.

This valuable consulting service helps the customer choosing the equipment according to his specific needs, accompanies him during installation and commissioning, and assists him in the after-sales phase for the entire life cycle of the machine. Cuomo is also a manufacturer of a wide range of spare parts that it distributes internationally in quick time.

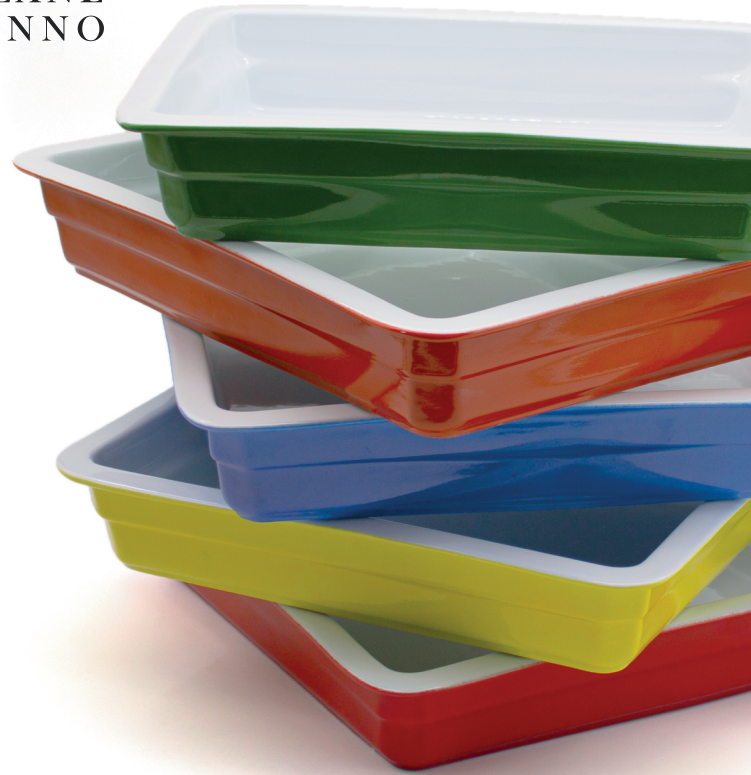
The company has recently developed a department focusing on the design of renewable energy technologies, which shows its ongoing commitment to research. For over 50 years,







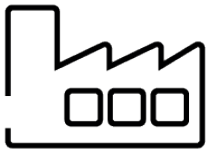
PORCELLANE  
DI SARONNO



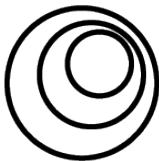
### GASTRONORM LINE

Gastronorm line follows the system of standard dimension for containers for professional use.

Gastronorm have dimension compatible in size with oven and fridge and they stack easily, available also by induction.



Made in Italy



+1000 shapes



Continuous and  
just in time  
production



Customization and  
direct contact with  
the manufacturer



Maintains heat and  
also available with  
induction



Stackable



### GRAND BUFFET ROASTING LINE

Grand buffet roasting is a minimal and functional line, its design represents the Italian excellence. It's perfect for special occasion.



Find out more about our product line on [www.mpsporcellane.com](http://www.mpsporcellane.com)



# CREATIVE INSPIRATION FOR GASTRONOMIC EXCELLENCE

**M**PS, Manifattura Porcellane Saronno, is a point of reference for the Ho.Re.Ca sector operators, thanks to a wide range of products able to satisfy their needs.

Since 1987 we have been producing quality articles, which combine industrial and manual processes during the production phase: in this way we can guarantee a continuous and constantly controlled supply by our workers, who can intervene immediately in case of need.

MPS products are suitable for oven, microwave oven and dishwasher. Resistant to thermal shock up to 250° C, they can also be used to preserve food in the freezer. Exclusively Made in Italy, they are manufactured with a feldspathic porcelain mixture composed of feldspar, quartz and kaolin of first quality, coming from Limoges.

More than 1000 shapes, collected in over 30 lines, each with a distinctive feature that makes it unique and perfect for every request, even the most specific.

Like Gastronorm, which responds to the standardization system of containers for professional use.

All sizes are compatible with ovens and refrigerators as well as allowing easy stacking. Ideal for buffets and restaurants, resistant to daily use.

The Gastronorm Gourmet line, also created according to the dimensions of the standard system, colors the kitchen and more professional presentations, with a wide variety of sizes and shades. Characterized by a practical and efficient design, ideal both for use and storage.

The great innovation of the Gastronorm line is Induction, the possibility of induction cooking. In fact, a "magnetic field" is created through coils powered by electric current, which generates heat directly on the bottom of Gastronorm products, once they are placed on the hob.

The advantages of this technology are countless: for example, the absence of flames and combustion emissions, which eliminate the risk

of gas leaks, and the efficiency, thanks to the lack of heat dispersion. This advantage also entails not insignificant energy savings, because the hob-pot transition does not occur, just like a traditional kitchen.

Among our innovative products there is also the line Grand Buffet







**PORCELLANE  
DI SARONNO**

Only a dynamic company able to re-new itself continuously can provide in a short time collection and custom-made items.

Our products are the creative inspiration for gastronomic excellence, to complete the compositions of every style.

Roasting minimal and functional, thanks to the variety of shapes and sizes.

The absence of handles makes storage and cleaning easier, whatever use is made of them. It is the representation of excellence, that of special occasions.

We strongly believe in the importance of direct contact with our customers, and it is for this reason that, with the experience gained and our know-how, we have been able to grow and propose the right items for every need, continuing to innovate to anticipate the needs of the Ho.Re.Ca. sector.

All this with the guarantee of the certification of suitability for food contact of ICQ, one of the most important product certification institutes currently on the market. 🏛️

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



# VITAMIN K2 FOR DAIRY PRODUCTS

**V**itamin K2 greatly improves both bone and heart health via regulation of Calcium balance in the body. It aids Calcium in reaching the bone mass and incorporating Calcium then into the bone, where it is needed for bone building and strengthening. Furthermore, it ensures Calcium is not deposited in the arteries, where it can build up and cause serious cardiovascular risk. Vitamin K2 also helps preventing osteoporosis, as completes the action of Calcium and Vitamin D. It has a higher bioavailability than vitamin K; it also remains in circulation for a few days, while the K1 tends to disappear within a few hours.

Already a very strong market trend in nutraceuticals, Vitamin K2 is gradually conquering the food sector, particularly dairy, where it can find application in yoghurt (high resistance to acid pH) and in UHT milk. In several countries it is used to fortify milk for kids. A promising application could be vegetable drinks alternative to milk, already normally fortified with Calcium and Vit D.

The recommended daily dosage is 75 µg (5.625 µg of VK2 per serving satisfies 7.5% of RDA and 11.25 µg per serving 15% of RDA).

In addition to nutritional claims, labels of products containing K2 can use the health claim: "It contributes to maintaining the normal state of bone health".

Kappa Bioscience produces synthetic vitamin K2 in trans form, the most active (cis is only 60% active). Production takes place in Denmark, using raw materials of vegetable origin.

## **Recommended Kappa Bioscience products for dairy applications:**

- K2VITAL®DELTA 1.0% - 1% microencapsulated vitamin K2 (ideal for powder applications)
- K2VITAL®MCT 1.0% - in oil form (ideal for liquid applications)

All products are allergen free. Kappa Bioscience vitamin K2 is distributed in Italy by Faravelli.

For technical and commercial information, please contact Faravelli Food Division:

**food@faravelli.it** 🏠







# LEARNING FROM 2020 TO PROFIT IN 2021

**A**round the world, few people will be sorry to see the end of 2020. The COVID-19 pandemic has left an indelible mark on the way we live, and the way we work.

For food manufacturers, the events of the year have brought home some forceful lessons.

Prominent among those is the need to be adaptable, so that sudden changes in circumstances and market demands can be tackled quickly and effectively.

Flexibility in terms of product types and formats has been shown to be key.

The pandemic, and the national lockdowns it prompted, saw new trends in food consumption appear, and existing ones accelerated. For example, with many restaurants and hospitality venues shut down, there were dramatically fewer people eating out.

Consequently, demand for bulk food supply to restaurants and catering operations collapsed and continuing to package food products in bulk made no sense. Instead, with people spending so much time indoors, including their working hours, they needed food products that suited their new way of life – healthier products for a more sedentary routine, for example, or greater access to ingredients that allowed them to create

their own dishes.

mills, but not enough of the packets



Paul Lerigo, Marketing Manager,  
Mettler-Toledo Product Inspection

A classic example of this came in the UK, where a TV programme (The Great British Bake Off) has inspired large numbers of people turn to home baking in recent years.

When the UK went into lockdown in March 2020, this trend went into overdrive, as the nation sought to bake its way through the pandemic.

It quickly became apparent that the food supply chain was unable to cope with this explosion in interest in baking: supermarket shelves were bare of packs of flour. It transpired that there was plenty of flour in the

required to sell it in smaller quantities via retail outlets.

This example serves to illustrate how quickly things can change. Food manufacturers have discovered that they need to be ready to pivot rapidly, and to do so, their production line must be flexible. Many food manufacturers have therefore considered how to integrate product inspection technology such as metal detection, x-ray, checkweighing and vision inspection into their production lines, so that they can operate both flexibly and in compliance with food safety requirements.



Another impact of COVID-19 for the food industry – as with many others – is the restrictions on workplaces and face-to-face contact that have come with the need for social distancing.

On one level this has affected factory staffing levels and operational guidelines as people have been encouraged, where possible, to work remotely.

On a different level, when food manufacturers have been looking for technology to enhance their production line performance, there have been no trade shows, such as Interpack, for them to connect face-to-face with suppliers. In addition, in-person demonstrations have generally not been possible.

Technology developers such as those in the product inspection area have been forced to harness electronic and virtual technology to bypass these new barriers to their business, so that food manufacturers can properly assess how these systems fit their needs.

This has resulted in an influx of virtual trade shows, webinars and e-demonstrations – all 'COVID-19 safe'.

### Turning the page to 2021

As 2021 begins, COVID-19 remains a hugely significant factor in many parts of the world, and it is expected to continue to impart stresses on the food sector at least for the first half of the year. For European food manufacturers, another major influencer could well be Brexit and its fallout. As we write, there is no trade deal agreement between the UK and EU, so uncertainty over the future relationship between the two parties goes on.

What we can say is that food manufacturers, whether exporting from the EU or into it, will have ever greater needs for proving due diligence with their products, to demonstrate traceability and food safety compliance. As a consequence of Brexit, they might also be faced with rising costs, e.g. to source ingredients from other suppliers, that their supply chain partners are reluctant to carry.

These food manufacturers will seek answers in technologies that enable them to be more flexible and more efficient in production, without losing any control or visibility of safety or labelling standards.

With remote working now of unparalleled importance, the technology to facilitate this – for example, virtual networks – will rapidly increase in sophistication.

This was already happening, but areas such as robotics, automation and artificial intelligence will leap forward. Whether traditional tradeshow ever return as we have known them must be debatable.

They are already moving online, and product demonstrations are doing likewise.

With shops closed or subject to social distancing restraints, online shopping will also increase, and for the food sector, this might mean the potential for unlicensed or unsafe foods to find a foothold in the marketplace. Consumers will quickly realise the importance of food safety compliance and give their loyalty to brands that they know are of certain provenance. Product inspection systems will make a measurable difference here.

They will also do so for food manufacturers looking to improve their sustainability credentials, with the latest systems helping to reduce carbon footprints towards net zero and playing a part in measuring emissions from cradle to grave.

Human resources will also be given a stronger emphasis going forward, with companies rationalising yet optimising what they have, investing in young people and looking for creative ideas to achieve new breakthroughs.

It is clear that the challenges of 2020 will not just disappear.

They, and other challenges, will keep testing the food manufacturing industry in 2021. We do not live in an altogether predictable world, and the COVID-19 pandemic has shown us that things can change quickly. Food manufacturers must be ready to embrace change with minimal disruption, and to do so, they must have a flexible mind-set, see opportunity in evolving product trends, and invest in smart technology that will take them forward into this uncertain future.

The famous saying "change is the only constant in life" has been proven in the year 2020 like few others before. Food manufacturers must be primed to adapt to whatever comes next and technology can help them do that. 🏛️

**METTLER TOLEDO**

# TECNOPOOL: CULTURE, PERSONAL RELATIONSHIPS, COMPETENCE. THIS IS HOW AN ITALIAN COMPANY BUILDS SUCCESS IN AMERICA

**U**nderstanding of the local culture, in-country presence, personal relationships and technical expertise. According to Nicola Scudella, Tecnopool's Sales Manager for North America, these are the key factors that have allowed the company to play a key role in the North American food processing market.

There's a specific strategy behind this success and that has rewarded the Veneto based company.

"When I was asked to manage it, the USA and Canada commercial area was essentially in an embryonic phase; now this area represents our second foreign market in terms of vol-

ume," explains the manager. "It is also the area where we have set all our records in terms of system size, for instance, the Kraft plant in Minneapolis that cools 10,000 kg/hour of Velveeta cheese. Virtually all Velveeta cheese in the USA is processed by one of our systems. This project took two years to complete. It is a continuous challenge in a commercial arena that's as big as Europe and very demanding."

Indeed, North America is considered a market with very high entry barriers. According to Scudella: "Americans, same as Italians for some typical and traditional sectors (i.e. food), are very protective of the "Made in USA". The challenge is to overcome this initial resistance towards foreign products.

"It is true that on one hand Italian products have their strong points also here in the States. Take Italian design, for example. Compared to American plant engineering, which always tends to be a bit oversized, our design approach is more rational and therefore optimized in terms of costs. Another point in favor is the reputation of the production district to which we belong. Each time we present ourselves to a potential customer, we benefit from the credibility built over time by many companies in the area that operate with the same quality in the food technology sector. A virtuous collaboration that helps everybody; working well is a guarantee for success in the entire sector."

While Italian quality is certainly a good selling point, it wouldn't be enough

without a solid understanding of the peculiarities of each market, ranging from the most obvious ones such as language and organizational barriers, to the most peculiar cultural dynamics.

Our company was aware of these market dynamics and that has guided our choices. "My personal experience and background were important. Having lived in the United States since the age of 15 supported the company's decision to give me ample room for organizing my work, just after a period of apprenticeship in Europe and South America" adds the Sales Manager.

But what are the keys points for an Italian company to succeed in the United States?

The Italians' approach to business and the Italian way of selling is really appreciated.

"Commercial negotiation is an art that mirrors the spirit of a population. We Italians have a certain style, a polite and friendly way of making requests, which to some extent is more calculated. The Americans, on the other hand, appreciate clarity; the less strategy a customer perceives, the more they feel they understand you and the sooner the project is completed. This doesn't mean they are naive counterparts, though. They know very well how to defend their requirements, maybe by playing on misunderstandings. There is no right or wrong way, however ignoring these differences would make everything difficult. It's part of the game, and honesty I have never in my life seen a negotiation without any pitfalls."





## SCUDELLA, AREA MANAGER: “WITH THE AMERICANS? THE SECRET IS TRUST.”

Another example of the differences between Italy and North America is the request to join the various trade associations. For example, in the bakery sector, there is the American Society of Baking: “Working for one of their members is the most secure accreditation and a passport to any future negotiation. If we think about it carefully, in any market, companies have greater confidence in those who have already proven themselves and earned the respect of authoritative parties in their category.”

These cultural dynamics simply confirm the importance of the human aspect, while the personal relationship element remains essential.

“In the end, the real negotiation begins when mutual understanding is established, therefore, to sell in a market you have to go there,” Scudella underlines. “I spend on average six months a year in America, because there is no substitute for local presence and direct contact.”

That’s why this year has been a further test due to the COVID-19 situation.

“When I think that during lockdown we closed a contract with a large leading company like Artisan Chef for three bakery lines, I am obviously satisfied with how we rethought our communication processes to navigate the crisis,” acknowledges Scudella, “but if we look at the origin, this result confirms that our work is still based on the direct relationship. The outcome of the project was possible thanks to the trust built up in the contacts and negotiations with the customer before the forced closure, and then perfected with daily remote meetings.”

Clearly, trust must not only be won, but earned in the field.

“One thing I have always pushed hard when talking about presence in the field is the importance of an extensive



sales network with motivated agents, as well as an extensive customer service network. In the USA local service is very important, which is why we have studied various service solutions to reach every customer. Where it is not possible to intervene directly, we are able to provide maintenance and customer care with a spare parts office and support to local assemblers. The overall aim is that the customer feels their needs are always taken care of by a highly specialized partner.”

Another key factor for a company that supplies comprehensive total food processing systems is the high level of technical expertise.

Companies like Tecnopool, with exclusively custom-made system solutions, acquire credibility with a commercial team that is well trained in technical aspects. Not only in terms of mere reputation, but for the advantages that this know-how brings to the customer.

“As an example, Kraft followed our advice to implement intelligent cooling solutions, saving significant sums at



**TECNOPOOL**  
**TP FOOD GROUP**  
TOTAL PROCESSING

their Minneapolis plant.

“Another typical case is when companies with large orders find themselves having to guarantee higher than normal production rates in a short time and without adequate advice, they risk of building oversized systems that, once the emergency is over, do not repay the construction costs. Also, in this case, engaging with an expert partner helps choosing the right size, both in terms of system and investment.”

Another reason why technical expertise is essential when selecting food technologies is that fact that the quality of the final product is the result of a correctly defined production process that was supported by a good system design practice. 🏠

**www.tecnopool.it - NEW WEBSITE**  
**www.tpfoodgroup.com**



# Advanced traceability and information reliability

The food industry nowadays has the important need to monitor every step relating to the production process of what it places on the market, so as to provide consumers who are now increasingly attentive and aware, accurate and exact data related to the quality of their products. Connecting Food solves this imperative by providing an indispensable tool for quality management.



Stefano Volpi  
Connecting Food

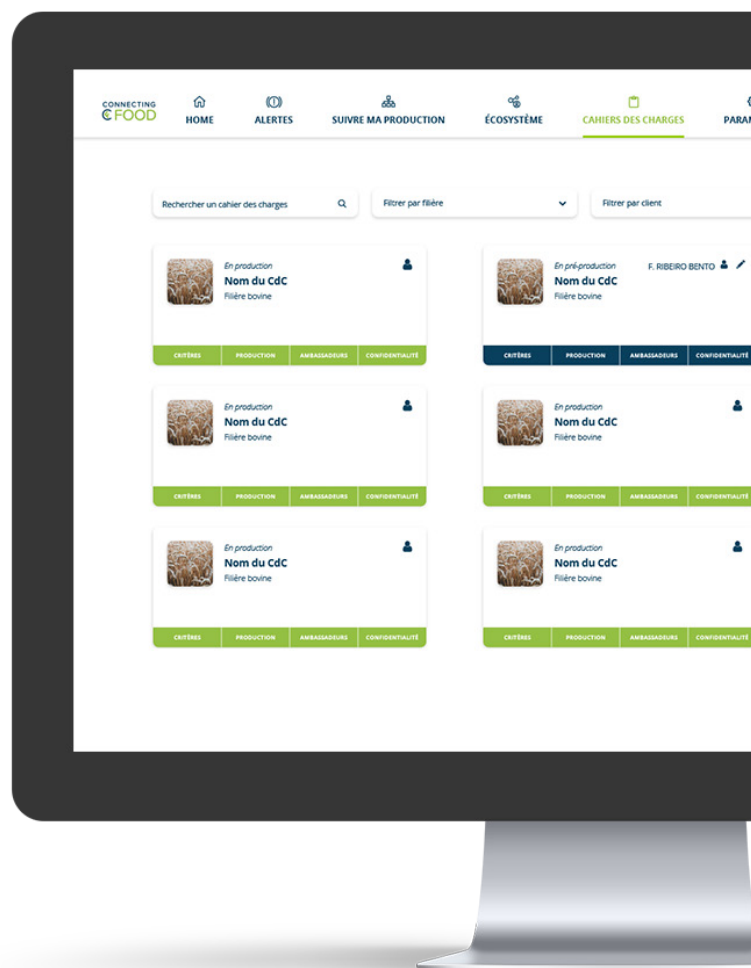


## Where did the idea for Connecting Food come from?

Prior to founding Connecting Food, Maxine and I spent 40 years working for various agri-food companies. Throughout our careers, we saw how the lack of transparency in food supply chains was impacting consumer trust, and how much damage food scandals were doing to brands. We began looking into possible solutions for resolving this trust issue, and came upon blockchain technology, which was growing at the time in the FinTech market. We realized that those same blockchain principles could be used to not only ensure the total traceability of a food product, but to also ensure that each actor along the food chain truly respected their commitments and delivered the right product to the right customer.

## Why did blockchain feel like the right tool/technology for this business?

As a secure distributed ledger, it was obvious that blockchain had the potential to play a key role when it came to sharing information in a secure way. Data security is especially important in the food industry, as it is both a very competitive market, but also a highly risky one; everyone is very concerned about ensuring their privacy while obtaining food safety and food traceability. Therefore, we opted for Hyperledger





Fabric, a private, permission-based blockchain. Hyperledger is known as the 'blockchain for business', as it enables a consortium of actors to set different levels of user-rights when it comes to sharing, writing, and reading information. This is vital for a producer for example, because if you're selling half of your production to one client, and the other half to their competitor, you obviously don't want all of your orders to be visible by both of your clients!

Another advantage to Hyperledger blockchains is that they do not require any mining, meaning they are much more energy efficient than public blockchains.

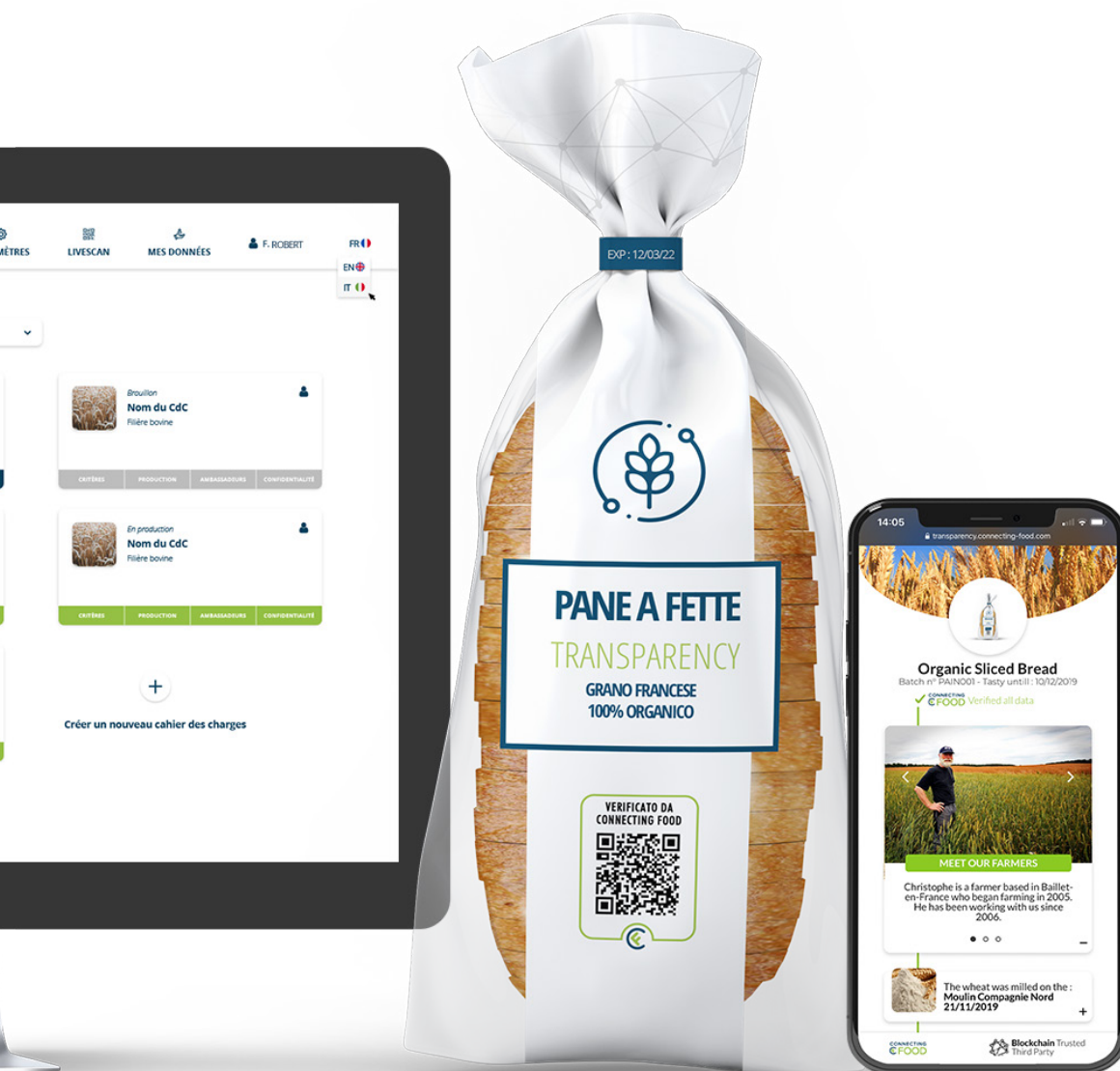
There is one common misconception about blockchain that we would like to address. Many people think that blockchain technology alone will be able to resolve the trust & traceability issues plaguing our industry. However, it is important to understand that blockchain simply records the information you enter in and renders it im-

mutable – it will not in any way tell you if that information is accurate.

This is what drove us to add an additional layer of intelligence to our blockchain platform, which allows us to first validate the data's veracity prior to recording it on the blockchain, providing the peace of mind our users needed to feel confident sharing data upstream and downstream. This process occurs via our LiveAudit® module, which is a combination of mathematic calculations and algorithms, and gives our clients the ability to verify in real-time that every single product is compliant with its product specifications.

### What has been the role of sustainability in the process of setting up the business? How important is it to the model?

Sustainability is at the heart of Connecting Food, as our mission is to identify supply chain problems in real-time,





limiting the risk of product recalls and food wastage. We believe that traceability is the founding principle of sustainability in the food business: knowing where your product came from and how it was made should be the basis of any sustainability roadmap.

In terms of food waste, we have a very important role to play on the industrial level, as Connecting Food identifies non-compliant batches of production in real-time.

In the past, batches were often found to be non-compliant they had already been packed and/or shipped to a retailer, meaning everything had to be destroyed, regardless of what the problem was.

By using the Connecting Food platform, producers and manufacturers can identify the problem earlier on in the food chain, allowing

them to downgrade the product or reroute it to another food chain instead of throwing it away.

Our LiveAudit® module is also a great tool to measure and prove that the CSR commitments for a product are truly being kept. For instance, if a product is supposed to be locally sourced, organic, GMO-free, or pesticide-free, our platform can verify this by leveraging production data, therefore proving the promises of the brand.

The Connecting Food platform enables our clients to put proof of sustainability directly into the hands of the end-user, instead of just saying 'believe me, they are sustainable' – and this makes all the difference in today's era where connected consumers want to be able to verify everything for themselves! 🏠





# ZAMBELLI CARES OF ITS EMPLOYEES, CUSTOMERS AND COLLABORATORS

**W**ith this press release, Zambelli want to assure that from the first day of crisis its Management has taken all the preventive, control and safety measures required by our Government, the Ministry of Health and WHO.

Despite the difficult situation, Zambelli is open and running, fulfilling duties assumed and agreements set with its customers.

As long as it is allowed, Zambelli will continue operating in compliance with the current regulations.

More details follow on the prevention measures implemented by Zambelli to its employee, customers and collaborators.

## Training course

As a first measure Zambelli head of prevention and risk protection held a training course to all employees on bacteriological risks, Covid-19, new regulations and directives of the Ministry of Health, behaviours to follow, rights and duties of the worker, company rights and duties.

## Documentation

Zambelli has issued proper documents aimed at ensuring compliance with the indications of the

Ministry of Health and the Regions, providing appropriate precautionary measure to limit the exposure to risks existing within the company sites.

## Prevention preventive measures set in place

- Abolished meetings and appointments with external visitors;
- Gatherings in offices and common areas (canteens, relaxation areas, smoking areas) have been avoided by giving instructions to comply with the "droplet distance criterion" (at least 1.5 meters far from each other);
- Set a quota for access to the canteen with multiple shifts and sanitizing the environment between one shift and the next;
- Adoption of smart working wherever possible.

## Company sanitizing

A room sanitizing procedure is implemented daily, specifically: cleaners equipped with latex masks and gloves, sanitize bathrooms, offices, desks, furniture and common areas (canteen and relaxation areas).

An adequate air exchange is guaranteed in the shared rooms.

## Biohazard Assessment

Following the declarations of World Health Organization and the Italian Ministry of Health, Zambelli - in collaboration with the Head of the Risk Prevention and Protection and the Medical Doctor appointed- updated the Risk Assessment Document according to the new regulations regarding work environment, procedures to be adopted to protect staff and behaviour of personal protection to follow

## Employer declaration

Zambelli has given to all employees a personal certificate which, in place of the Self-certification form, certifies the existence of an employment relationship. This declaration is meant to be showed to the Authorities, permitting travelling for business. 🏠

Web site:

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

E-mail:

**[zambelli@zambelli.it](mailto:zambelli@zambelli.it)**



# PISTONS FILLERS WITH HIGH LEVEL OF AUTOMATION AND AUTOMATIC CLEANING SYSTEM

Zilli & Bellini is present in 76 different countries; about two thousand Zilli & Bellini machines are now working worldwide!

**Z**illi & Bellini provides the design and the construction of a wide range of machines to fill food products into rigid containers. We also supplied several solutions to add fruits particles in beverages products like for example: orange sacs, diced pineapples, mango pulp, peaches,... Zilli & Bellini also provides solutions for closing the containers.

The machines can handle bottles, jars, cans, made of tin plate, aluminium, glass and plastic having a capacity up to 5 Kg. The food products range is wide: powders, fruit cocktail, Chocó paste, vegetables, tomato paste, sauces with or without pieces, meat, oil, ghee, fish, ready meals,... The speed of Zilli & Bellini filling and seaming lines can be from 10 to 1200 containers per minute.

Zilli & Bellini research and development is the focus of its success. We have developed our technologies having in mind the main focus of our Customers: to be fast in changing the containers sizes and to obtain the requested sanitary standards with the automatic cleaning of the filler after the production.

Regarding the pistons fillers the innovations and improvements are enormous. Few years ago Zilli & Bellini introduced on the market a new





generation of pistons fillers (Plunger valve pistons fillers) with a better filling accuracy due to the new concept of the valve. The plunger pistons fillers for some applications is the non-plus ultra of the food technology also because it is possible to make a C.I.P. completely controlled by the PLC and without to dismantle any part of the filler. The plunger pistons fillers C.I.P match the higher hygienic standards and minimize the maintenance time.

The grate success of the plunger pistons fillers push Zilli & Bellini to go on in the way of the innovation in pistons fillers machines. The idea in the pistons fillers with standard rotary valve is to make a C.I.P. controlled by the PLC. With this upgrade it is possible to press the touch screen and a mechanical device take out the pis-

tons from the cylinders. With this operation you can run an extremely efficient washings cycle in a very easy way; also the inspection of the seals is very easy and quick.

The main advantages of the automatic cleaning system are: constant cleaning results, less risks linked to the skill of the operators and fixed cleaning time for the production department planning.

For each different container size and for each different product it is possible to fix the parameters and the

operators just have to recall it by the HMI. In this way it is possible to be flexible and fast.

The deep experience of Zilli & Bellini technical staff grant to their customers a great consultant activity. It is available a testing services with prototypes in order to carry on study of feasibility of Customer's projects.

Zilli & Bellini is beside its Customers in developing technologies to improve the quality and the efficiency in food industries.

**[www.zilli-bellini.com](http://www.zilli-bellini.com)**



# HERTI: YOUR BRAND TOMORROW IS OUR BUSINESS TODAY



**T**he closure of a bottle is a part of the whole design and the impact of a brand. The aluminum screw caps have a long history and a broad popularity. The good news is that they are also environmentally friendly. The aluminum closures are fully recyclable and the production waste is reused repeatedly in the process. One can easily open a bottle without using any special device and then seal the bottle again for later consumption. And usually screw caps are sealed on glass bottles which are also eco friendly and do not change the taste of the drink.

Herti manufactures aluminum ROPP caps, plastic and composite

closures for all kinds of bottles with a diameter varying from 17 to 43 mm and height from 12 to 60 mm. The company suggests packaging solutions to many clients producing wine, spirits, non alcoholic beverages, mineral water and olive oil. Herti is a trusted partner for brand protection. Founded in 1993 as a start-up company specialized in metal packaging, Herti is now a public company with subsidiaries in the UK, France, Germany, United States and Romania.

Traditionally the aluminum closures were used for bottling spirits, but over the last few decades waters, edible oil and lately wine have

adopted the aluminum closures en masse. Closures with EPE liner, typical for the alcohol drinks, have numerous possibilities for decoration and contribute to the overall perception of the brand. For brand safety and to avoid the risk of counterfeits Herti offers composite closures and aluminum closures with non-refillable pourers.

All types of aluminum closures that Herti produces with SARANEX or TIN liners, can be used for wine bottling. "VINSTAR" is the trade mark under which Herti sales its wine designed aluminum closures. Herti provides the two most preferred sizes PP30x60 mm BVS and PP 28x44

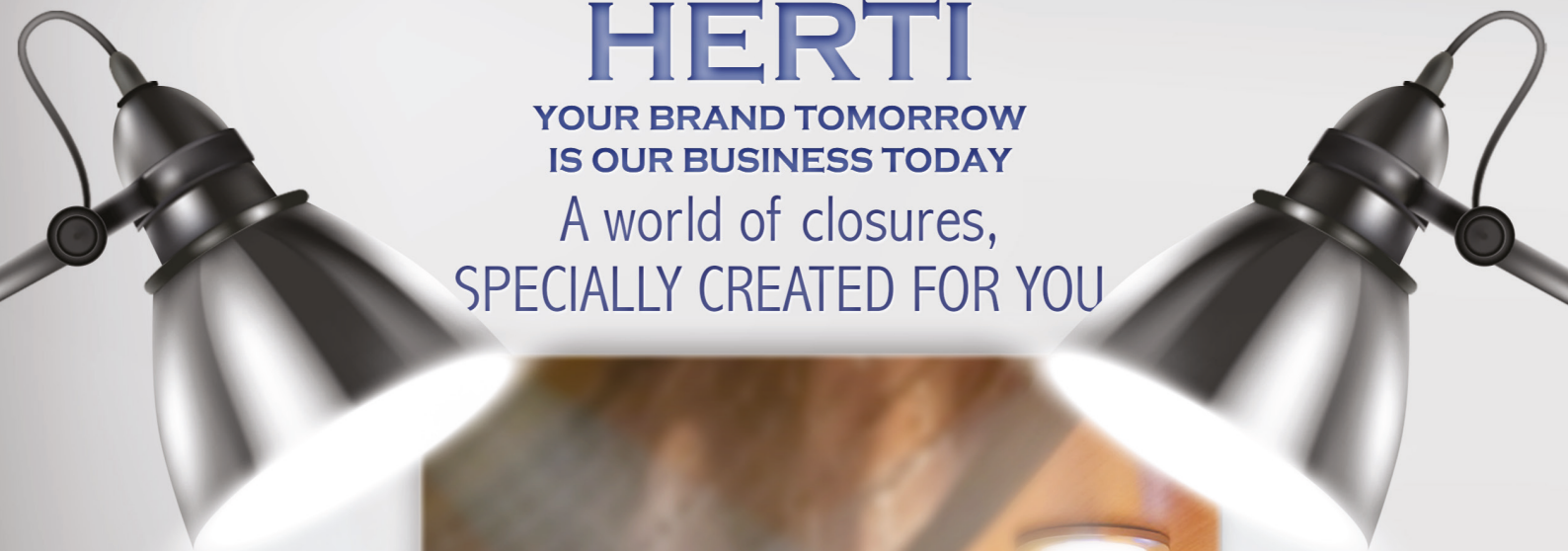




# HERTI

YOUR BRAND TOMORROW  
IS OUR BUSINESS TODAY

A world of closures,  
SPECIALLY CREATED FOR YOU



+359 54 818 114 | [sales@herti.bg](mailto:sales@herti.bg) | [office@herti.bg](mailto:office@herti.bg)  
[www.herti.bg](http://www.herti.bg) [www.herti.co.uk](http://www.herti.co.uk) [www.herti.fr](http://www.herti.fr) [www.hertigermany.de](http://www.hertigermany.de) [www.hertius.com](http://www.hertius.com)



YOUR BRAND TOMORROW IS OUR BUSINESS TODAY

mm. Recently, more and more popular for bottling wines become other sizes of aluminum screw caps that Herti can offer: PP25x33 mm, PP22x30 mm, PP25x43 mm, 30x24 mm.

For the market area of bottled mineral water and carbonated drinks and juices, Herti provides different solutions – aluminum and plastic closures.

Herti offers 28x15mm aluminum screw caps with granulate with 5 and 6 side splits and also the most preferred by the customers aluminum closure with safety plastic ring called DORADO. It is designed for capping high and middle class quality still and sparkling mineral

waters in glass bottles. Herti produces olive oil caps in several sizes: PP31.5x24 mm, PP31.5x44 mm and PP31.5x60 mm with different pourers. The closures could be used also for capping vinegar, sauces or liquid spices. The numerous possibilities for offset and foil printing and glossy, matt or semi matt finish, contribute to the premium look of the bottle.

Herti has an energy efficiency program and makes evaluation of energy consumption and efficiency every three years to monitor progress in environmental impact and carbon footprint. The company works in the direction of waste reduction and responsible manage-

ment of chemicals and mixtures and aims to ensure a high level of protection for human health and the environment. Herti invests constantly and continuously in the latest production technologies and organizational improvements to guarantee its clients the best service and the highest quality of products. Our goal for the next several years is to keep the level of service and extend the capacity for producing screw caps for the soft beverage sector and optimize the processes to reach higher social performance for the company. 🏛️

The perfect packaging solution is just a click away at:

**[www.herti.bg](http://www.herti.bg)**

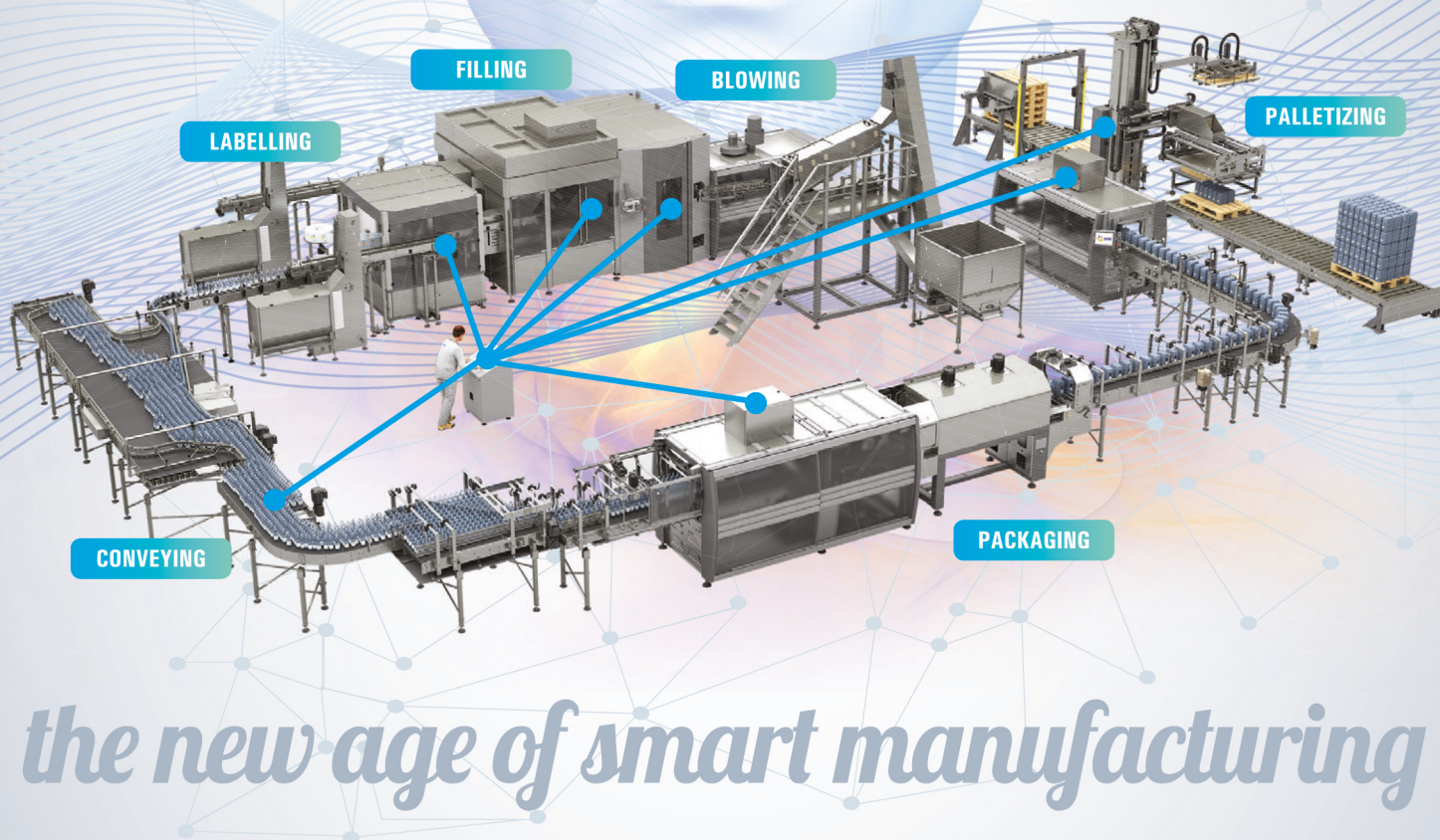




# INTERCONNECTED INTELLIGENCE BETWEEN YOU AND YOUR FACTORY



SMI SMART  
LINES VIDEO  
...scan & discover it!



## *the new age of smart manufacturing*

SMI is specialized in designing, producing and installing complete lines for food & beverage bottling & packaging.

SMI turn-key systems feature Industry 4.0 and IoT technologies and an output rate up to 36,800 bottles/hour.

**THE FACTORY OF THE FUTURE IS ALREADY A REALITY**





# SMI: INNOVATION AND SUSTAINABILITY IN THE CIRCULAR ECONOMY

**T**he environment has become a collective asset that everyone must take care of and this aim can be achieved by investing in industrial plants equipped with “green” technology, which save energy and reduce the environmental impact of production.

Companies in the food and beverage industry are reviewing their production processes to make them as eco-sustainable and competitive as possible by making use of “smart and green” technologies of industrial automation and recyclable and biodegradable packaging. The sustainability of entrepreneurial activity is a demanding and strategic choice,

made up of large and small objectives that are achievable thanks to a particular cultural attitude and continual investments, in new plants equipped with IoT (Internet of Things) technology, that allow the machinery to improve and adapt independently to the new production requirements of the XXI century.

**In SMI**, environment and sustainability are combined with innovation. The increasing attention to the market needs requires the development of technical solutions of the latest generation that help boost continuous change and take into account typical elements of the companies operating in the context of the circu-



lar economy: **cost reduction, energy saving, increasing competitiveness and improvement of the market positioning.**

## **Innovation, reliability and sustainability**

The solution for bottling includes different models of **ECOBLOC® ERGON** integrated systems for manufacturing, filling and capping **PET** and **r-PET (recycled PET) containers.**

Recent studies have shown the benefits of the use of plastic bottles, since this solution is unbreakable,





safe, with great barrier properties, light and especially recyclable.

Compared to other packaging materials, such as glass or aluminium, PET has a good environmental profile, mainly thanks to its lightness that results in less material produced, less waste, less energy to manufacture it and less fuel to transport packed goods. Thanks to its recyclability and its great capacity/weight ratio, many manufacturers of mineral water and soft drinks have promoted and re-evaluated PET and r-PET as convenient and “win-win” solutions in terms of environmental sustainability.

Another strategy that helps safeguard the environment is based on the study of even lighter PET containers that allow to considerably save on plastics and that therefore fully comply with the environmental policy of the largest beverage producers.

#### **End of line connected to the market**

SMI end of line solution includes a wide range of **fully automated secondary and tertiary packaging machines** that are inspired by the concepts of Industry 4.0 and Internet of Things (IoT) and that are even more efficient, flexible, eco-friendly, ergonomic, easy to use and control. The manufacturers of beverages,

food, detergents and chemical and pharmaceutical products need to be increasingly competitive to face a demanding market that is constantly changing.

From today you can choose between a wrap-around box and an “American” cardboard box (RSC); in fact, the most recent investments in R&D made by SMI in the secondary packaging in cardboard boxes have led to the birth of the new range of case packers, called ACP (American Carton Packer) suitable for American cardboard case (RSC) with a “pick & place” system for inserting the bulk product into the package.

Choosing between the wrap-around box or the American cardboard box, as well as choosing between a completely closed box or an open tray, remains a subjective aspect of each SMI customer, largely dependent on a series of other factors closely related to the product to be packaged, the commercial strategies of the manufacturing company, logistics and distribution needs, etc. Packaging in wrap-around boxes or in American cardboard boxes, depends on crucial aspects of the production activity such as material, weight and shape of the container, palletising schemes, speed of the production line. But it also depends on a series of other factors such as the company’s marketing objectives, the budget available, the

way consumers buy (whole package or single products), the need or not to display the package on the shelves at the retail point, etc.

#### **The main characteristics of the new case packers are:**

- alternate packaging process (stop & go) through the “pick & place” system, capable of making packages at the maximum speed of 20 packs per minute (depending on the format)
- grouping of products in an alternating cycle, through a pneumatic separation system
- carton magazine located next to the machine, with easy and ergonomic pre-folded punch loading
- packaging in “American” style cardboard boxes (RSC) with loading of the loose product from above
- possibility of overlapping the product in the box during its insertion
- possibility of packaging multiple types of products, such as bags of pasta, rice, coffee, as well as oval containers (such as shampoo) and briks (tea, juice, etc.), simply by changing the gripper
- possibility of processing delicate products, such as wines, sparkling wines and liqueurs, without damaging the labels during processing in the machine
- easy machine access
- reduced mechanical wear and maintenance
- MotorNet System® automation and control technology based on Sercos fieldbus
- depending on the model chosen, the box is closed by means of adhesive tape or hot glue. The model with glue pack closure is equipped with a lower glue unit and a double spray upper glue unit which ensures excellent pack sealing. At the machine outfeed, special lateral upper flap-bends operated by a semi-rotary cylinder keep the walls of the newly made box, pressed.



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

# PLANNING AND REALIZATION OF MACHINERIES FOR OENOLOGICAL SECTOR

**E**nomet Impianti S.r.l. it's in the oenological sector from 1996 operating in planning and realization of machineries for oenological sector. Our Firm is formed from a team of 15 people with 2 Oenologists and different qualified Technicians. We operate in Italy and to the foreign countries, we develop projects of complete wine cellars and we occupy there both of the architectural part and technological, proposing innovative fittingses using ourselves of different brevets and of personnel that has matured an experience of 40 years in the sector. In particular, our activity concentrates on the project and development of new technologies, on the design of machines and processing lines, on the manufacturing and marketing of oenological plants, such as:

- Destemmer-crushers and selection lines.
- Membrane pneumatic presses.
- Must clarification machines.
- Vacuum rotary filters.
- Kieselguhr filters.
- Plate filters.
- Cross-flow filters.
- Reverse osmosis.
- Tartaric stabilization machines.
- Cooling units.
- Heat exchangers.
- Control boards to control the fermentation temperatures.
- Cooling plates.
- Classic and Charmat method machines.
- Machines for production of the beer.
- Nitrogen generators and plants.
- Machines for the recovery of CO2.
- Automatic machine for Batonnage.
- Bottling plants, automatic and semi-automatic.
- Pumps of several types.
- Stainless steel reservoirs.
- Barriques, barrels and relevant fittings.
- Plant engineering and stainless steel pipe fittings.



**ENOMET**  
IMPIANTI ENOLOGICI



The various phases of our activity, from the planning to the realization, they are mainly managed from our Technical Office that uses in case of necessity qualified external Consultations. The installation of the fittingses, also when she is managed by external Enterprises, it is directly followed always by our Technicians. Furthermore, we inform You that we are able to give external technical assistance and repair also other machines not of our production, after having inspected them. 🏛️

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





# ENOMET

IMPIANTI ENOLOGICI

PIÙ **VALORE**  
AI VOSTRI VINI!

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# EXHIBITIONS

## 2020-2021

### SIGEP

18-22/01/2020

RIMINI

Fair for the artisan production of icecream, pastry, confectionery and bakery.



### PROSWEETS

02-05/02/2020

COLOGNE

Fair for the sweets and snacks industry.



### FRUIT LOGISTICA

05-07/02/2020

BERLIN

Fair for fruit and vegetables.



### MECSPE

29-31/10/2020

PARMA

Fair for innovations for the manufacturing industry



### BRAU BEVIALE

10-12/11/2020

NUREMBERG

Fair of production of beer and soft drinks.



### SPS/IPC/DRIVES

28-30/11/2020

NUREMBERG

Fair for electric automation.



### SIGEP

16-20/01/2021

RIMINI

Fair of ice-cream, pastry, confectionery, bakery.



### INTER SICOP

20-23/02/2021

MADRID

Fair for bakery, pastry, ice cream, coffee.



### ProWein 2020

21-23/03/2021

DUSSELDORF

International wine & spirits exhibition.



### mcT ALIMENTARE

date to be scheduled

BERGAMO

Fair on technology for the food&bev industry.



### mcTER

date to be scheduled

ROME

Exhibition on energy efficiency.



### mcT

### COGENERAZIONE

date to be scheduled

MILAN

Exhibition for applications of cogeneration.



### PROSWEETS

31/01-03/02/2021

COLOGNE

Fair for the sweets and snacks industry.



### INTERPACK

25/02-03/03/2021

DÜSSELDORF

Fair for packaging, bakery, pastry.



### ANUGA FOODTEC

23-26/03/2021

COLOGNE

Fair on food and beverage technology.



### BEER&FOOD ATTRACTION

11-13/04/2021

RIMINI

Fair for beers, drinks, food and trends for the out of home.



## MIDDLE EAST 2020/21

### DUBAI DRINK TECHNOLOGY EXPO

25-27/03/2020

DUBAI

Fair for the beverage industry.



### PROPAK ASIA

17-20/06/2020

BANGKOK

Fair for packaging, bakery, pastry



### GASTROPAN

21-23/06/2020

ARAD

Fair for the bakery and confectionery industry.



### DJAZAGRO

21-24/09/2020

ALGERS

Fair for companies of the agro-food sector.



### PROPAK VIETNAM

09-11/09/2020

SAIGON

Fair for packaging, bakery, pastry.



### IRAN FOOD BEV TEC

04-07/10/2020

TEHRAN

Fair for food, beverage&packaging technology.



### HOSPITALITY QATAR

10-12/11/2020

DOHA

Fair of Hospitality and HORECA



### ANUTEC

03-05/02/2021

MUMBAI

Fair for the food&beverage industry.



### GULFOOD

21-25/02/2021

DUBAI

Fair for food and hospitality.



### WOP DUBAI

11/2021

DUBAI

Fair for for fruits and vegetables.



### GULFOOD MANUFACTURING

07-09/11/2021

DUBAI

Fair for packaging and plants.



### GULFHOST

07-09/11/2021

DUBAI

Fair of hospitality.



### PACPROCESS FOOD PEX

09-11/12/2021

MUMBAI

Fair for product from packaging.





# EXHIBITIONS

## 2020-2021-2022

### LATINPACK

14-16/04/2021

SANTIAGO CHILE

International packaging trade fair.



### VINITALY

18-21/04/2021

VERONA

International wine & spirits exhibition.



### SPS/IPC DRIVES/ITALIA

05/2021

PARMA

Fair for manufacturers and suppliers in the industrial automation sector.



### MACFRUT

04-06/05/2021

RIMINI

Fair of machinery and equipment for the fruit and vegetable processing.



### CIBUS

04-07/05/2021

PARMA

Fair of food product.



### MEAT-TECH

17-20/05/2021

MILANO

Fair for the meat and ready meals industry.



### FRUIT LOGISTICA

18-20/05/2021

BERLIN

Fair for fruit and vegetables.



### HISPACK

18-21/05/2021

BARCELONA

Technology fair for packaging.



### FISPAL

06/2021

SÃO PAULO

Fair for product from packaging.



### FACHPACK

28-30/09/2021

NUREMBERG

International packaging trade fair.



### SAVE

10/2021

VERONA

Fair for automation, instrumentation, sensors.



### DRINKTEC

04-08/10/2021

MONACO

Fair for the beverage and liquid food industry



### HOST

22-26/10/2021

MILANO

Fair for bakery production and for the hospitality.



### IBA

23-28/10/2021

MONACO

Fair for the bakery and confectionery industry.



### SIMEI

16-19/11/2021

MILANO

Fair for vine-growing, wine-producing and bottling industry.



### POWTECH

26-28/04/2022

NUREMBERG

The trade fair for powder processing.



### IPACK-IMA

03-06/05/2022

MILANO

Exhibition for the packaging industry.



### SIAL

15-19/10/2022

PARIS

Fair on food products.



### SUDBACK

22-25/10/2022

STUTTART

Fair for bakery and confectionery industry.



### ALL4PACK

11/2022

PARIS

Exhibition about packaging technology.

## RUSSIA-CHINA

### UPAKOVKA

28-31/01/2020

MOSCA

International packaging machinery exhibition.



### BAKERY CHINA

06-09/05/2020

SHANGHAI

Fair for the bakery and confectionery industry.



### MODERN BAKERY

30/06-03/07/2020

MOSCOW

Fair for bakery equipment and food ingredients.



### INPRODMASH

08-10/09/2020

KIEV

International packaging machinery exhibition.



### AGROPRODMASH

05-09/10/2020

MOSCOW

Fair of machinery and equipment for agroindustrial industry.



### UPAKOVKA

26-29/01/2021

MOSCA

International packaging machinery exhibition.



### BEVIALE MOSCOW

23-25/03/2021

MOSCOW

International trade fair for the beverage industry.



**ACM ENGINEERING SRL****13**

Via Don A. Camera, 25  
21020 Bardello - VA  
Italy

**ALTECH SRL****35/37**

V.le A. De Gasperi, 72  
20010 Bareggio - MI - Italy

**BONDUELLE ITALIA SRL****24-25**

Via Trento Snc  
26060 S.paolo d'Argon - BG - Italy

**BORGHI SNC****18/20**

Via Naviciello, 1  
41030 Villavara di Bomporto - MO  
Italy

**CAMA GROUP****41/43**

Via Como, 9  
23846 Garbagnate Monastero - LC  
Italy

**CFT SPA****31-32**

Via Paradigna, 94/A  
43122 Parma - Italy

**COLUSSI ERMES SRL****21/23**

Via Valcunsat, 9  
33072 Casarsa della Delizia - PN  
Italy

**CONNECTING FOOD****84/86**

Morning Coworking République 2  
Rue Dieu  
75010 Parigi  
France

**ENOMET IMPIANTI SRL****96-97**

Via dei Laghi, 18/E - Calcinelli  
61036 Colli Al Metauro - PU - Italy

**ERREPAN SRL****64/66**

Via Terracini, 4  
24047 Treviglio - BG - Italy

**ESCHER MIXERS SRL****68-69**

Via Copernico, 62  
36034 Malo - VI - Italy

**ESSEGI 2 SRL****38/40**

Via Strada degli Alberi, 4  
35015 Galliera Veneta - PD - Italy

**F.LLI CUOMO SNC****72/74**

Via F.lli Buscetto, 76 - Industrial Area  
84014 Nocera Inferiore - SA - Italy

**FBF ITALIA SRL****2-3-6-7**

Via Are, 2  
43038 Sala Baganza - PR - Italy

**FRUTTHERA GROWERS****SOC. COOP. AGR****14/17**

Via Provinciale, 15  
75020 Scanzano Jonico - MT - Italy

**GEA MECHANICAL****EQUIPMENT ITALIA SPA****26/28**

Via A. M. da Erba Edoari, 29  
43123 Parma - Italy

**GIUSTO FARAVELLI SPA****78-79**

Via Medardo Rosso, 8  
20159 Milano - Italy

**HERTI JSC****90/92**

38, Antim I Str. 9700  
Shumen - Bulgaria

**ICF & WELKO SPA****29-30**

Via Sicilia, 10  
41053 Maranello - MO - Italy

**MAKRO LABELLING SRL****1-56-57**

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

**MANIFATTURA****PORCELLANE DI SARONNO****75/77**

Via Varese 2/H  
21047 Saronno - VA  
Italy

**METTLER TOLEDO SPA****80-81**

Via Anna Maria Mozzoni, 2/1  
20152 Milano  
Italy

**NAVATTA GROUP FOOD PROCESSING SRL****33-34**

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

**NVC - NEDERLANDS  
PACKAGING CENTRE****46/49**

Stationsplein 9k - Po Box 164  
2801 Ak Gouda - The Netherland

**OMAS SPA****50/52**

Via Edison, 39  
20023 Cerro Maggiore - MI - Italy

**PE LABELLERS SPA****I COV-58-59**

Via Europa, 25  
46047 Porto Mantovano - MN - Italy

**PETRONCINI IMPIANTI SPA****10-12**

Via Del Fantino, 2/A  
44047 Sant'Agostino - FE - Italy

**SMI SPA - SMI GROUP****93-95**

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

**TECNOPOOL SPA****II COV-82-83**

Via M. Buonarroti, 81  
35010 S. Giorgio in Bosco - PD - Italy

**TROPICAL FOOD MACHINERY SRL****8-9-11**

Via Stradivari, 17  
43011 Busseto - PR - Italy

**TUBITEX SPA****60/63-67**

Viale del Lavoro, 31  
36021 Barbarano Vicentino - VI - Italy

**UNIVERSAL PACK SRL****53/55**

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

**ZAMBELLI SRL****87**

Via Ferrara, 35/41  
40018 San Pietro in Casale - BO - Italy

**ZILLI & BELLINI SRL****88-89**

Via Benedetta, 85/A  
43122 Parma - Italy





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**NUEVA FECHA por ti, por mi, por ellos y por todos.**  
New date for you, for me, for them and for everyone.

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**CHILE 2021** CREATING A SUSTAINABLE WORLD  
**ESPACIO RIESCO, APRIL 14, 15 & 16, SANTIAGO**

# LA CITA DE NEGOCIOS DE LA INDUSTRIA DEL PACKAGING

The business appointment of the packaging industry

**AQUÍ** SU EMPRESA  
DEBE ESTAR PRESENTE!!  
Here your company must be present

## LA INDUSTRIA DE PACKAGING Y SU CADENA DE VALOR

The packaging industry, and its value chain.

- Materias Primas
- Insumos
- Fabricantes de Envases y Embalajes
- Industria de Reciclaje
- Logística y Transporte
- Maquinaria
- Equipamiento
- Tecnología y Robótica
- Impresión Digital
- Troquel y Tecnología Láser
- Pre Prensa



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