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USA

PROCESSING

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n° 11-2023

BEVERAGE & PACKAGING

PROCESS AND PACKAGING



FABBRI GROUP

The evolution of freshness

Integrated solutions for food packaging



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SONIA V. MAFFIZZONI
Editorial Manager

A changing market that poses new challenges everyday: this is the context that we're working with and that we have to adapt to.

How? In undefined scenarios it's important to orient oneself and move forward with awareness. To do this, food processing companies can rely on collaboration and on the creation of networks, two key elements of business which are certainly not to be taken for granted.

The reason is simple: this is the only way for a company to explore vital concepts like new technologies, innovation, and market opportunities.

Now more than ever before, skills and corporate vision are what lead to success. Challenging moments help us to get things in order. And order there is.



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ZANICHELLI MECCANICA SPA ZACMI

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FABBRI GROUP: innovation, sustainability, and comprehensive solutions in food packaging



Fabbri Group is an Italian company with a prosperous history spanning 70 years, specialized in the design and production of cutting-edge machinery and materials for the packaging of fresh food products - ranging from fruit and vegetables, mushrooms, all kinds of proteins, cheese to bakery, ready meals, delicatessen, sauces...

Over the decades, the Company has evolved into a global powerhouse, with a presence in numerous countries worldwide, thanks to its network of 9 sales and service subsidiaries in Italy and Europe, and around 100 authorized distributors.

Fabbri Group is dedicated to serving a wide spectrum of clients, including retailers, food industries, dark stores (e-commerce), and various fresh food producers, providing them with comprehensive solutions for stretch wrapping and tray-sealing packaging. At the heart of Fabbri Group's operations is a highly skilled team of 500

professionals who collectively contribute to the Company's annual turnover of around 120 million euros, which is divided approximately equally between Italy, where the Company originated, and a range of international markets, such as, in prominent position, Europe, United Kingdom, Canada and United States.

Fabbri Group's commitment to innovation is evident in its significant investments, typically representing 5% of its annual turnover, dedicated to research and development efforts. This consistent investment has led to the acquisition of an extensive portfolio, boasting around its today 130 active patents registered across various countries worldwide.

Fabbri's machine portfolio includes more than 15 stretch wrappers for re-

tail and industry - plain or integrated with weighing-pricing-labelling systems - and about 20 models of automatic, semi-automatic or manual tray-sealers, customized full lines equipped with food dispensers, tray denesters, etc.

The Company has just announced a new multi-year, strategic cooperation with Bizerba, the globally leading manufacturer of weighing solutions for the industrial and retail sectors, for the joint development of innovative combined and integrated stretch wrapping solutions.

The purpose of this operation is to create real added value for retailers worldwide through the complete offer of machines inclusive of weighing, pricing, packaging, and labelling pro-



FABBRI GROUP
The evolution of freshness

cesses, offered in combination with high-quality packaging materials, as well as comprehensive technical support and spare parts services, all from a single source.

As for food packaging films, Fabbri provides stretch and lid films in traditional, biobased or compostable materials, in plain or printed form, according to the different applications and customer's requests.

One of the most recent and noteworthy achievements to emerge from Fabbri's research and development laboratory is the introduction of a certified compostable cling and barrier film. Fabbri Group's unique capability to develop groundbreaking products like these stems from its distinctive position in the packaging process, as it encompasses both machinery and materials. This dual proficiency allows Fabbri to provide a holistic and integrated solution to its customers, including also software, service (with different kinds of contracts and agreements for ordinary and extraordinary technical assistance), and spare parts provisioning. Since the years '60s customers can benefit from this integrated approach in several ways. They are spared the hassle of dealing with multiple suppliers, streamlining their procurement processes. Moreover, Fabbri's deep understanding of both machinery and film allows them to fine-tune machine settings and film formulations for optimal performance. This optimization leads to significant savings in terms of time, costs, and materials, which is a testament to Fabbri Group's commit-



ment to efficiency and sustainability. While customers are not obligated to procure both machinery and film from Fabbri, the synergies created by doing so underscore one of the Company's most distinctive selling points. This synergy is clearly demonstrated through the recent product line "Fabbri Hybrid", which offers versatility by accommodating various types of stretch films (traditional, biobased, and compostable ones), and it's poised to make a significant impact on the market.

Fabbri Group's importance in the global market is undeniable, and its achievements and contributions extend beyond the business realm. CEO Stefano Pellegatta emphasizes the Company's active role in the circular economy, collaborating with environmental organizations such as "Legambiente", the most important environmental Association in Italy, showing Fabbri's commitment to forging partnerships that drive positive environmental change.

Stefano Pellegatta recognizes the responsibility that comes with being a company operating in the plastics sector, acknowledging the ongoing discussions surrounding plastics and sustainability. Fabbri Group understands the advantages of plastic as a versatile material but also acknowledges the need for responsible end-of-life management of plastic products. This is a pivotal issue that Fabbri Group is proactively addressing in its future endeavours.

The company plays a vital role in improving the entire lifecycle of plastic products. It is dedicated to creating a more sustainable future, all while prioritizing the critical mission of preserving food and combating food waste. Their commitment to innovation, sustainability, and comprehensive packaging solutions positions Fabbri Group as an industry leader, dedicated to shaping a responsible and environmentally conscious future. 🏢

www.gruppofabbri.com



OPEM Green solutions, flexibility, and customisation

In the market packaging, the current trend is an increasing preference for sustainable products. However, this trend imposes the need for **greater operational flexibility** for companies in the sector. Elena Binacchi's analysis and experience

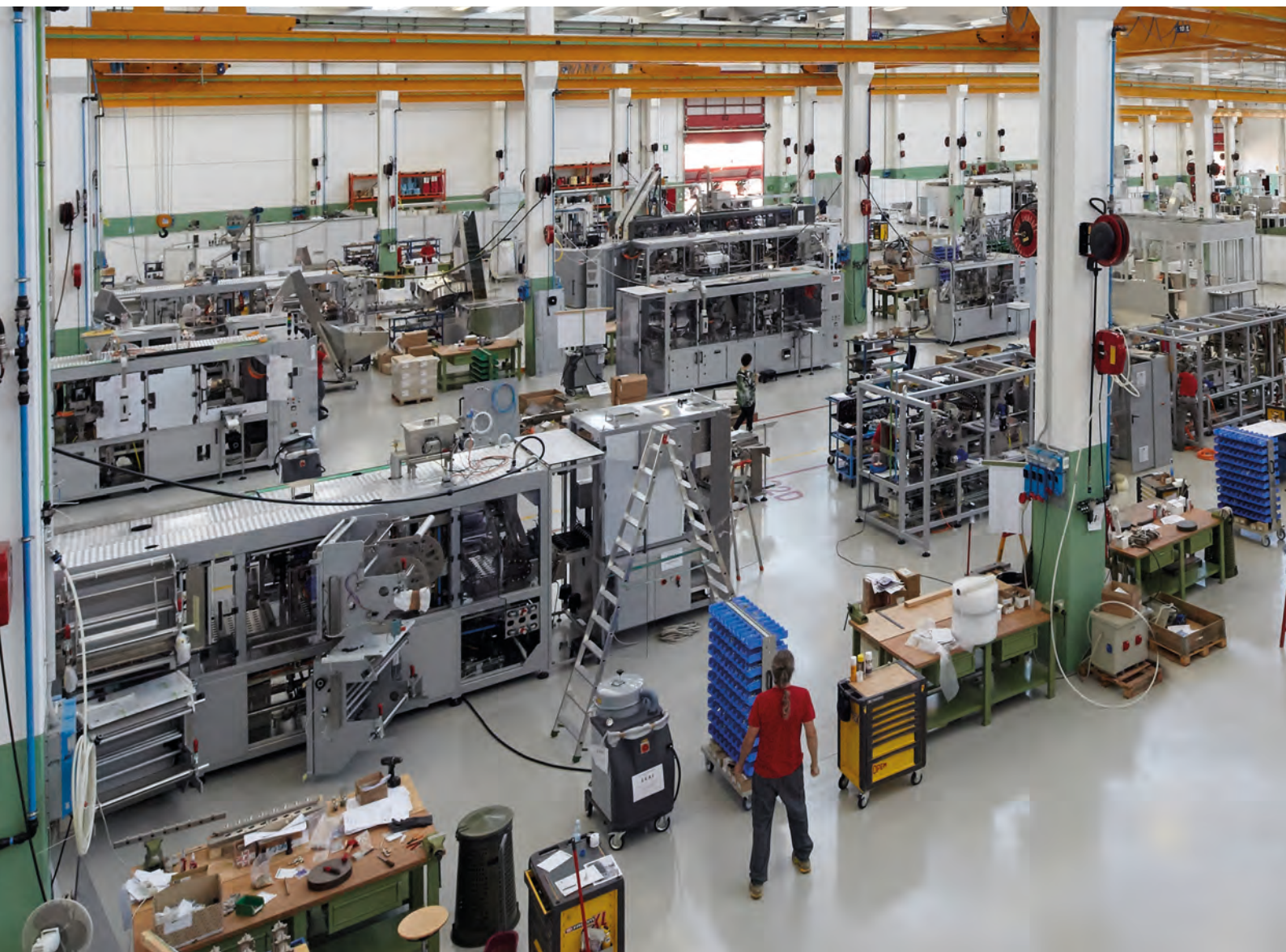
According to research by Nomisma's Largo Consumo Packaging Observatory, in 2021, more than half the

population of Italy (65 per cent) said that they would regularly buy products with less packaging in the next 12 months, while 59 per cent said they would buy products with sustainable packaging.

Added to this is the growing importance of brand-oriented packaging, which is capable of visually displaying the key concepts of the brand personality, and customisation, which inspires us to keep finding new ways

to present the product and make it valuable for the final user.

"These are market requirements that have a direct impact on the packaging solutions adopted by manufacturers and distributors, despite very high innovation and implementation costs." This is explained by Elena Binacchi, marketing and communication manager of the Emilia-based OpeM Spa. "In this sense" - Binac-





chi continues - "Opem can count on great operational flexibility combined with a craftsmanship approach: with almost 50 years in the food packaging business, the company enables both large companies and SMEs to respond effectively to the demands of an increasingly global and competitive packaging market."

In other words, the role that packaging plays today is definitely central. "The

choice of packaging today directly influences production, distribution, research and development, sales, through to accounting and finance," Binacchi explains. "In particular, brands or distributors are increasingly requiring strong customisation and a solid sustainability strategy from their production partners, so as not to risk conveying messages that are not very attentive to social and environmental issues. Manufacturers, especially

SMEs, may find themselves unprepared if they do not invest adequately in product design to meet these stringent market requirements. But above all, the packaging is nowadays an integral part of the offer, in fact packaging acts as the main means of triggering preference for any particular product: this is why it is often referred to as the 'silent salesman'. Customised packaging, therefore, represents an opportunity to build consumer loyalty,



consolidate consumer brand perception and differentiate oneself from the competition."

In all this, the aspect of environmental, but also social, sustainability takes on a significance that even the most distracted or sceptical person can no longer ignore. "As far as Opem is concerned" - says Binacchi - "we are not merely talking about a production line, rather it is a **green policy**, a philosophy we want to pursue. For us, the choice to be a green company means orienting the entire production activity, from design to individual processes, as well as from in-house manufacturing to the choice of machinery, towards a **drastic reduction in consumption, high energy efficiency** and a concrete valorisation of space"

Today, the Emilia-based company also has branches in the United States, Brazil and Asia "and continues to operate at excellent technological levels while preserving the craftsmanship of its products" Binacchi adds. This enables highly **customised** production lines, designed according to the needs of the customer, be it a large customer or an SME. The keystone of Opem's strategy to meet market needs is its ability to **interface with any upstream and downstream supplier in the supply chain, without partnership preclusions**, and then take on the role of a project manager to coordinate the design and release of the complete line. In particular, this operational **flexibility** not only allows freedom of choice to customers, large or small, but also

enables Opem to realise advanced packaging solutions that would probably be unthinkable in more traditional contexts, bound only to certain suppliers, such as capsules of unusual shapes or the open-and-close bag for pet food, or even the adaptation of a packaging machine to the specific case of large biscuits. While, typically, the mix of high technology and extensive customisation would require a considerable economic investment, that is often not justifiable for a single production line, Opem, thanks to its enormous customisation experience, succeeds in reducing engineering costs compared to other, more structured competitors, and is able to provide a high-quality, advanced solution even for small companies." 🏢

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green

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OROGRAF SRL: multiple printing systems on the same production line

Orograf S.r.l. has been in the **SELF-ADHESIVE LABEL and SLEEVE**

business for 50 years and We are a well-established firm, both in Italy and internationally, hold ISO 9001:2015 certificate.

We offer a high-quality and highly flexible all-round service, **from graphic design through to final printing.**

Our production facilities are highly innovative and use the most advanced manufacturing technologies.

We have a wide range of printing systems (letterpress, screen, HD flexo, digital, offset, hot relief, dry relief, perforation, glitter effect and on-foil pantone overprinting), and **we can print on all types of material, adhesive and non-adhesive**

(laid, embossed, metallized paper, synthetic films, twin and booklet labels, reels and sheets), for any kind of end product.

But what really distinguishes Orograf S.r.l. is that **we can combine multiple printing systems on the same production line** and therefore offer our customers unique and customized final products tailored to their specific needs.

Stampa bianca e volta



FOOD Labels

Regardless of whether they are applied on packaging or directly on products and fresh foods, labels for foodstuffs must be produced respecting a series of precautions dictated by the particular products on which they are to be applied.

Above all they must be produced in compliance with **consumer health protection laws**.

OROGRAF uses top-quality certified and guaranteed materials that meet these legal requirements and guarantee consumer protection.

In addition to informing the consumer about the product, food labels can be used as warranty seals or open-and-close labels; they can also carry advertising, recipes, warnings, information about competitions, discounts, and so on.

As well as being customized with logos, colours and ingredients, food labels also need to carry **traceability** information, such as barcodes, progressive numbers, production and best before dates, batch codes and other **variable data**.

Orograf offers a wide range of plasticized materials, white and transparent, as well as standard finishes such as lamination and protective anti-UV coatings, hot foil printing and relief embossing.

SLEEVES

Our sleeves (produced in PET, PVC or PLA) can be printed in **multiple colours, including metallized ones**.

An important characteristic is the option of providing every sleeve with a **"tear off" system**.

This is essential for products that consumers need to be able to open easily after purchase; this system also allows the sleeve to be removed from the container for recycling, once the product has been consumed.

MULTIPAGE, TWIN LABEL and PEEL-OFF

Multipage, Twin and Peel-off labels are all great solutions when the available space is limited and needs to be optimised.

Multipage labels, as their name suggests, have a number of pages and they come in different sizes and formats: they can take the form of folded leaflets; detachable or with a





transparent resealable cover; or booklets (bound like a book).

Peel-off labels can have 2 layers (4 printable surfaces), 3/4/5 layers, or a booklet format; they can be printed in multiple colours, also internally, and there is the option of adding various other features, such as a tear-off system.

Twin labels are special self-adhesive “page-like” labels where a second layer (or page) can be applied on top of the first.

This can be peeled back, read and repositioned. 🏛️

www.oringraf.it





OROGRAF s.r.l.

ETICHETTE AUTOADESIVE E SLEEVES

- Hot/Cold foil
- Embossing and Debossing
- On-foil Pantone overprinting
- Glitter effect
- Relief and sensory varnish
- Anti-counterfeiting varnish
- Die-cutting

Our rotary machines print up to **six colours simultaneously and apply anti-UV coatings**, always ensuring very high production rates.

NEW STANDARDS, NEW TECHNOLOGY

In the recent years we entered the era of sustainable packaging. New procedures and technologies help our market to raise its standards and as packaging machinery designer and builder we implemented new instruments to face new challenges. The need for flexi-

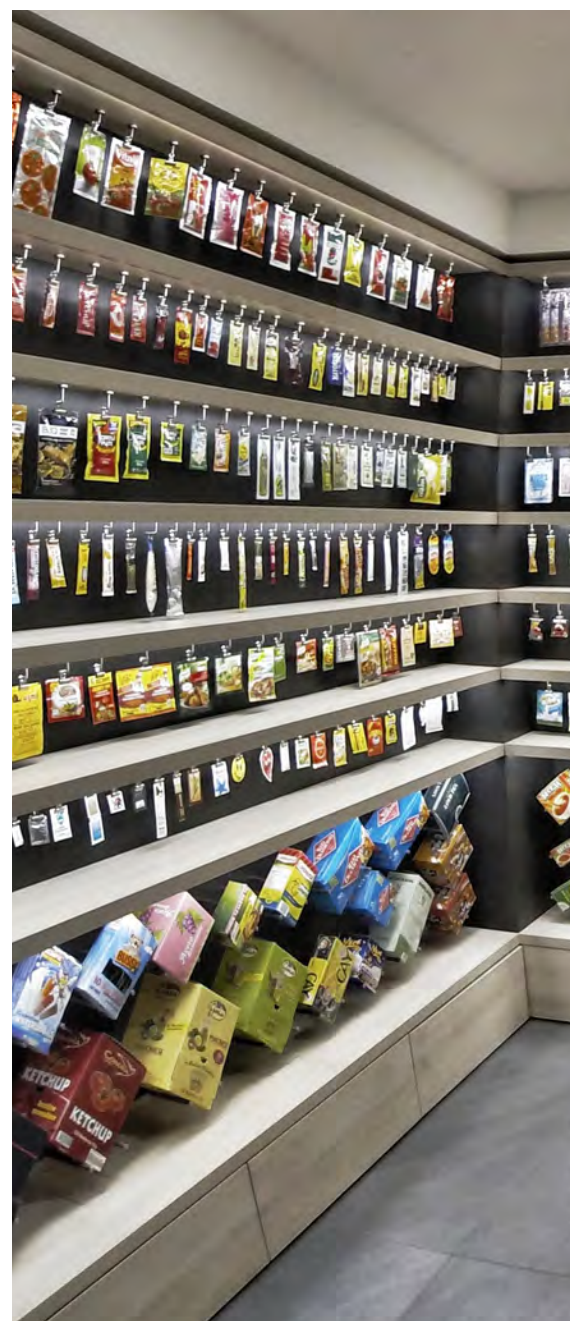
bility, traceability, sustainability and attention for consumers gave us the opportunity to improve our offer.

Simple and hygienic

Universal Pack machines are built to guarantee the highest hygienic level in the simplest manner. The R&D de-

partment has designed and developed automatic CIP systems for cleaning the inner parts of dosing systems.

As a matter of fact, these systems ensure the full equipment cleaning without the need for disassembling. These solutions are aimed to reduce machine



downtime by providing ready-to-work spare units. All cleaning systems are designed and built abiding by EHEDG guidelines and 3-A sanitary standard.

The next hygienic level available implies Ultraclean technology, equipped with laminar flow to prevent contamination of the product area by isolating the dosing and forming groups from the external environment. The hygienic proposal is also extended to the packaging: decontamination and sterilization lamps ensure the highest hygienic level of the laminated film.

Traceability and certifications

We uniquely code every single component, keep full track of it and provide documentation certifying its compliance with Pharmaceutical and Food industry regulations. An essential list includes for instance: certificates of all materials and parts in contact with the product, welding certificates, calibration certificates and parts full traceability. The provision goes beyond the latter certificates for proving the components quality and compliance, as it stretches to further documents concerning the line construction and effective-

ness. The list goes on with IQ (Installation qualification), OQ (Operational qualification), PQ (Performance qualification), FDS (Functional design specifics), HDS (Hardware design specifics) and Risk analysis, FAT and SAT ad hoc protocols.

For the planet

Our non-stop research in reducing the packaging industry carbon footprint resulted in streamlined machinery design for packing recycled, recyclable and compostable laminates. LCA (life cycle assessment) is used to measure the en-



vironmental impact of our products and identify optimal ways to reduce it. It is a 360° analysis that goes beyond the mere packaging produced and involves every step of the packaging machinery production process. We develop our solutions shoulder-to-shoulder with the main global film suppliers and test them in agreement with major multinational companies in order to provide them with a turnkey solution able to produce eco-packages.

Universal lab

Over 30 years of scientific research. Our in-house laboratory was built to always ensure the most sustainable and efficient packaging solution. The research in Universal Lab allows us to optimize machine design, efficiency and reliability by studying the most significant properties of products and newly developed laminates. That's why we are ready to pack any product using the latest eco-laminates in the market and always looking out for the development of new materials.

The company

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, pharma, chemical and cosmetic 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 sides, shaped packs and cartons. 🏢

www.universalpack.it



Enter a **new level** of flexibility

Sachet and stick solutions for the Food Industry



www.universalpack.it



MAK: Rotary labellers designed to meet your every need

Modularity, 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 140 people, a dense and wellorganised 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



makro[®] labelling

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, MAK 03 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, 8 and 9 labellers, on the other hand, satisfy the needs of medium to large companies. The range includes a high speed self-adhesive labeller with reel winders and non-stop system enabling production to continue at maximum speed even during reel changes and a combined labeller to apply the fiscal guarantee seal.

Thanks to a special, patented paper delivery system, the 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.

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 label-



lers: The 6,000 b/h to 40,000 b/h production speed and use of wrap-round plastic labels on a reel with hot melt application guarantee maximum economic benefits in the production process.

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

In common with the entire Makro range with the Vision Control system

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

Cleap (Concept Leap)

Makro In 2017 created and presented a new concept of labelling

machine using longstator linear motor technology, setting a new and revolutionary standard. Cleap's concept has led to the creation of the new Inline, which, in addition to high precision and labelling speed, also offers the advantage of no format changeover: in just a few minutes the operator is ready to start production again. Its versatility and production flexibility make it ideal thanks to its small footprint. 🏠

www.makrolabelling.it



Labelling the Future

MODULARITY, FLEXIBILITY, PRACTICALITY.

Labelling in the Beverage, Food, Detergent and Pharmaceutical industries has always been our passion and our core business. Innovative technologies, an international sales and after-sales service network and operational flexibility are our strengths. Satisfying every labelling requirement from 1,500 to 50,000 bph is our result, appreciated by companies of all sizes. The more than one thousand one hundred systems now present all over the world is our greatest confirmation.



MAK machine configuration with HS2 adhesive units



Example of configuration with cold glue stations



MAK machine configuration with HS SLIM adhesive units



Cold glue stations



Adhesive stations (SLIM)



Roll-Feed stations



Hot-melt stations

makro
labelling



Makro Labelling srl

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ARTISAN-STYLE confectionary packaged using cutting-edge technology

Multi-variable packaging lines can be hard work to design, develop and eventually control, but Cama's domain experience and high-tech solutions are more than up to the task.

Naked chocolate products, three shapes, 15 packaging counts, 17 packaging formats, five SKU styles and 1,500 ppm throughput! Just two of these variables are enough to put most 'normal' packaging companies off, but when you're Cama Group, these six are all in a day's work!

The customer in this case is Hawaiian Host, a leading North American confectionary company, which can trace its roots nearly 100 years ago in the founder's parents' attic on the island of Maui. Hawaiian Host is the "origi-

nal chocolate-covered macadamia" claims the company, which is also the largest manufacturer of chocolate-covered macadamias in the world.

It goes on to explain that its products are associated with the Japanese word 'omiyage', meaning: a thoughtful souvenir from paradise to gift to friends and family. And it is for this reason, among many others, that the packaging has to reflect and support the company's brand, the gift giver's intentions and the receiver's high expectations. It has to be special. It has to be Cama!

"We first met the company five years ago at PackExpo," explains Alessandro Rocca, Group Sales Director at Cama Group. "They came onto our booth, holding a tray of chocolates and asked: 'do you have a robot that can pack this?' After significant design work and customer liaison, we won the order for a huge line, which would see over 1,500 chocolates per minute being packed precisely, positively and delicately in an array of different packaging formats."

The turnkey line that Cama developed is highly specialised and is designed





specifically to handle the demands of this particular packaging exercise. In operation, robots equipped with Gi-matic grippers are used to pick naked chocolates from feed rows a conveyor and then gently place them into PET trays that arrive in parallel from a de-nester. The chocolates' quality, shape and position on the belt are determined using a special 3D laser scanner supplied by Univision.

Once each tray is full, they are loaded singly or in pairs (with a cushion sheet) into carton tray, before a lid is formed and tucked into the tray, the finished product being a completed box containing anything from four to 32 chocolates. The boxes are then fed through an X-Ray machine and check weigher before heading to a case packer at the end of the line.



The line is also capable of bulk packaging, which is also used as a fall back in case of any line issues. In this instance carton sheets can be fed through the line and the delta robots can directly load chocolates into the carton, these are then passed onto a manual loading section requested by the customer. This approach prevents any significant downtime.

"The confectionary industry demands optimum efficiency," Rocca explains. "You can't just stop a 1,500 ppm line! Our adage is: 'never stop the line unnecessarily and be as efficient as possible when it is running.' And this counts as double, as phase two of this project will see another line going in."

According to Chris Rabago, Director of Manufacturing at Hawaiian Host:

"Cama established confidence with our team by taking a collaborative approach on finding the best solutions to our top-level priorities. Clear communication and collaboration was essential, as equipment projects have a high number of variables, and it's critical that an open dialogue exist around cost/benefit solutions as well as build decisions that may impact the equipment capabilities in the future. In respect to the technology, we look for an intuitive user interface, simple changeovers, and remote service support, which is especially important to our Hawaii-based production facilities, as it is often a challenge to quickly bring technicians onsite."

The variables in this solution demand a digitalized solution, which Cama has perfected over the last five years.

"This line benefits from our full Industry 4.0 offering and is one of the first to deploy our new AI-driven line supervisor software," Rocca tells us. "And to keep uptime to an absolute maximum, it exploits our 'toolless' RFID-managed changeover solution and an automated gripper system, both of which help deliver some of the fastest batch-swap routines in the industry."

The digitalized approach also makes operator training, machine interactions and maintenance routines simpler, thanks to immersive augmented reality (AR). All operational parameters are collected, collated and disbursed using a centralised PC, which can share instructions and alarms to tablets, the PC also monitor energy consumption as part of a sustainability package, which is also supported by the ma-

chine's ability to handle and package trays made from sustainable materials.

"This is a fantastic deployment of our entire package," Rocca concludes, "from mechanical design, through advanced electromechanical automation solutions from Rockwell Automation and onto AR and AI to deliver even greater efficiencies and ease of use. As I mentioned earlier, the confectionery industry demands maximum efficiency and, as solutions provider, we have to make sure that none of our technology is a weak link in what is a much bigger process. In fact, in the majority of applications our machines tend to be governed by up and downstream processes. It is our goal to never limit line speed in any industry." 🏢

www.camagroup.com

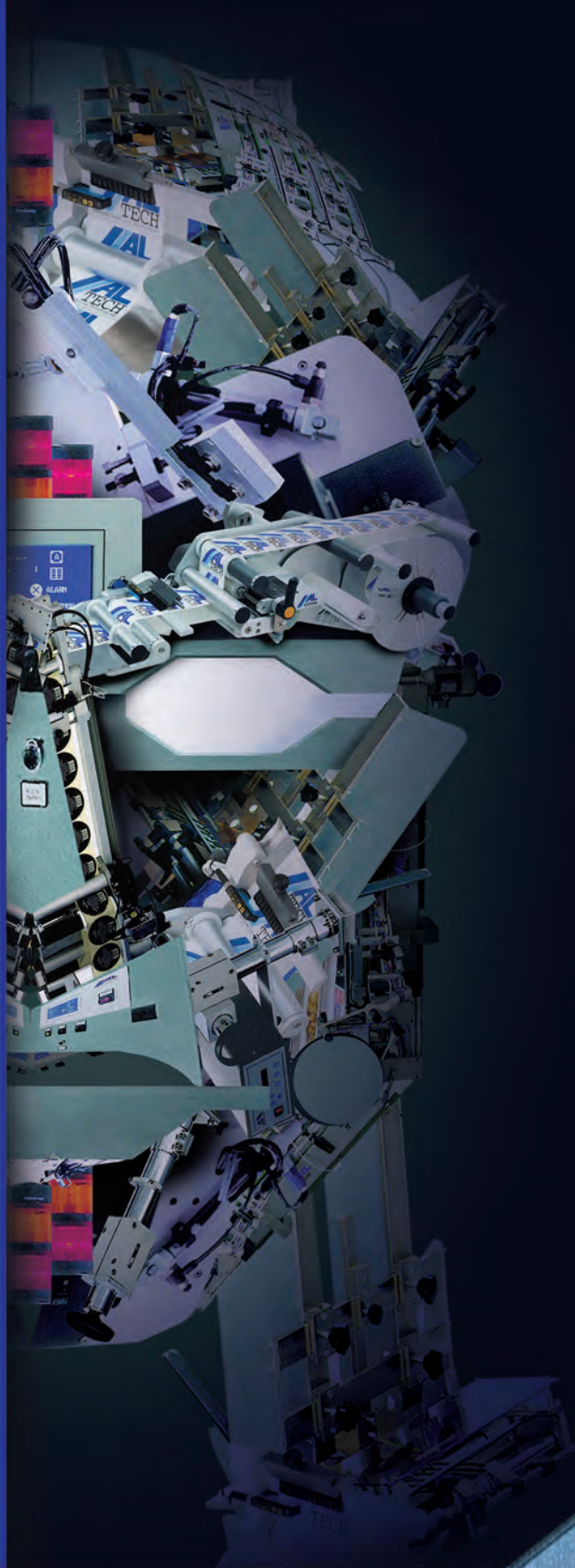




INDUSTRIAL LABELLING MACHINERY MADE IN ITALY



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20008 Bareggio (MI)
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ALTECH - Advanced Labelling Technologies

ALTECH 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.

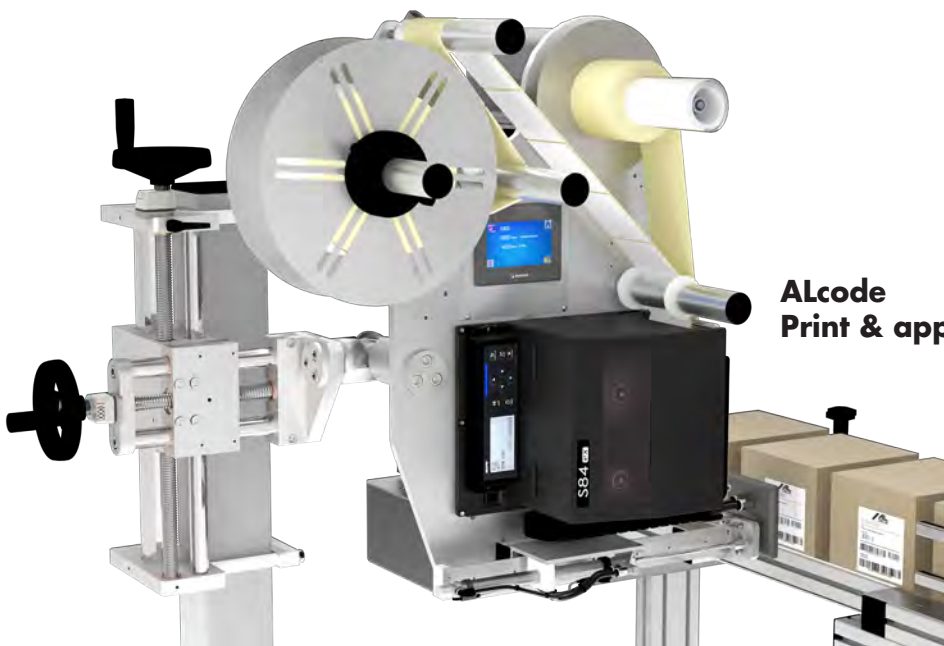
Its range encompasses the following products:

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 available with thermal transfer printing.



ALline CH
Horizontal wrap around labelling machine



ALcode
Print & apply label applicator

ting 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

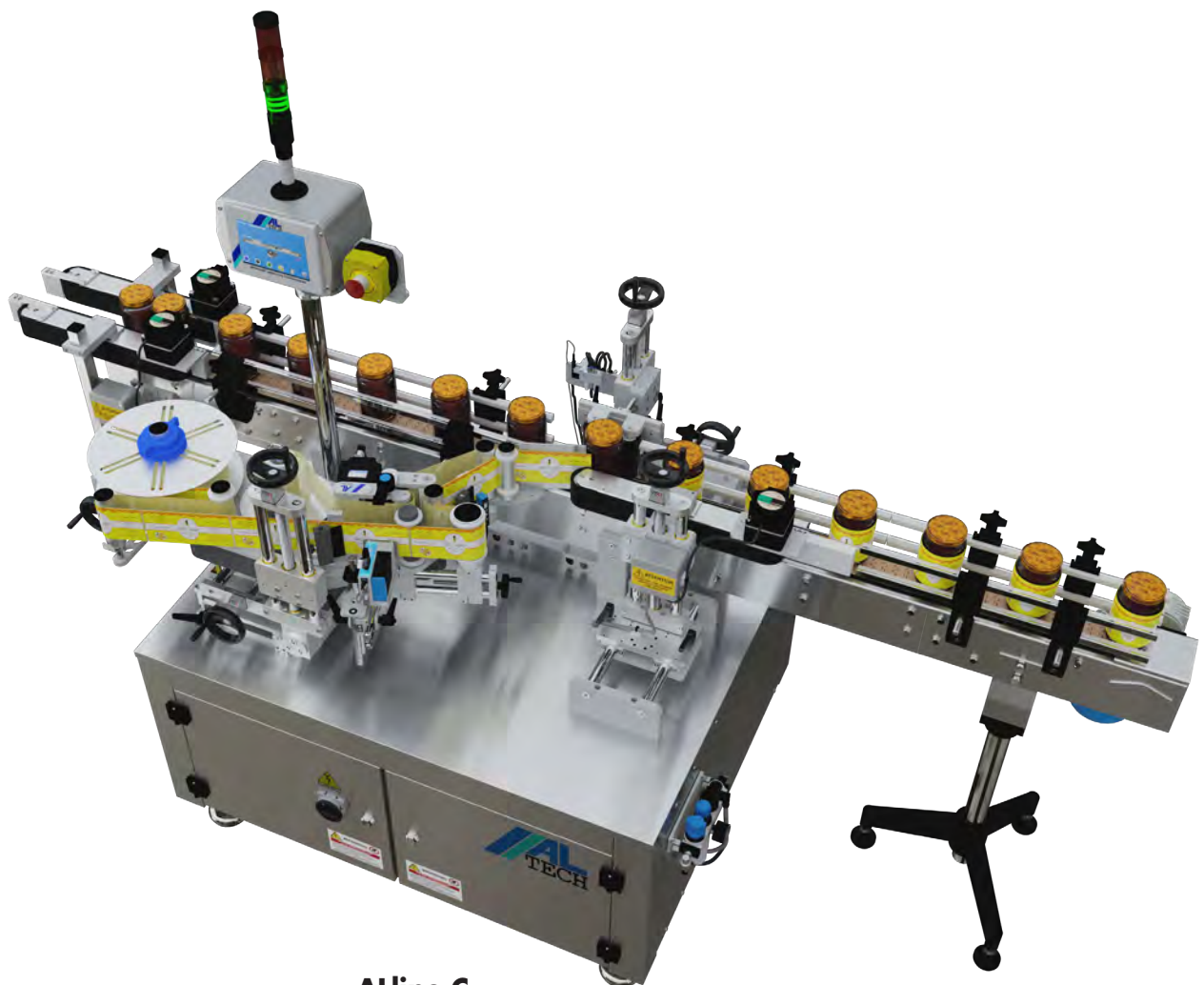
labels of any shape and size for front/back or wrap-around labeling and seal application to food, cosmetics, chemical and pharmaceutical products. 

For further information:

info@altech.it - www.altech.it

sales@altech-us.com

www.altech-us.com



ALline C
Wraparound labelling

“FOOD DELIVERY TRENDS ACROSS ITALIAN SUPERMARKETS”



image: Freepik.com

Food retailers and leading supermarkets across Italy are always exploring new opportunities that will see them last longer in the business. However, countless variables influence the Italian food B2B delivery niche. Therefore, making correct predictions about foods highly likely to feature on most Italians' plates remains critical.

Unlike in other countries, where people enjoy their favorite meals in food courts and restaurants, Italy takes a different approach, with an overwhelming number of customers buying their food from supermarkets. This is not to say that the love for quality food has withered out, but Italian supermarkets lead the pursuit of quality.

A General Outlook on Food Delivery

The earliest record of food delivery in Italy was in Naples, Italy, in 1889, where the royal family ordered a Pizza. Fast-forward, the Italian food delivery market is worth over one million Euros as of 2022. Four players dominate the current food space – JustEat, Deliveroo, Glovo, and Uber Eats. Based on market data from these leading Italian



Our Editorial Office

food distributors, Roma and Milano lead in terms of volumes distributed. However, a closer look at Italian food trends reveals swift changes in consumer behavior.

With people struggling with busy lives and strained budgets, the food distribution market has been changing. This has resulted in a somewhat complex scenario that sees traditional and modern food delivery trends coexist; and, at times, pull in different directions.



image: Freepik.com

TRENDS IN FOOD DELIVERY BUSINESS

Small Stores Dominance

Italy is one of the European Union's countries with the highest number of small and medium stores.

As such, consumers are rarely hard-pressed to find places to buy good food. Coop and Conad are the two largest food retailers, with 25% of the market share, while the top five enjoy 52% of the market, which is relatively lower compared to other European nations.

The Rise of the Private Label

Private labels are fast becoming a mainstay in the Italian food distribution market. Although their market share is relatively lower than the EU average, almost every food retail chain or supermarket owns a private label. Traditional brands still have a firm grasp of the market, but this has changed following the COVID-19 pandemic and the economic downturn.

Final Thoughts

Although consumer trends have changed recently, Italians' attention to quality food remains. So, whether you need to enjoy Spaghetti alla Carbonara, Napolitana Pizza, Risotto, Arancini, or the Fiorentina Steak, there is so much quality that might be missing on TV available at an affordable price. Large retailers, supermarkets, or Italian wholesalers who leveraged their capital base during the recession are fast replacing traditional custodians of quality food.

But it still remains that independent food stores could make a comeback.



Sustainability is a fundamental value on which IMA has based its operations

Sustainability is a fundamental value on which IMA has based its operations for many years and is a very important pillar of the system. The Group's commitment towards this matter is embodied by the corporate IMA ZERO project.



The Company has been prioritising sustainability since years and committing to concretely implementing new eco-friendly projects and initiatives, annually publishing a sustainability report too.

Not only this, but we also honoured our pledge through our IMA ZERO project, launched in 2019 to minimise

IMA's environmental impact in the manufacturing sector.

IMA ZERO is divided in 4 categories: LOW, NOP, E-MOB and YOU.

LOW (Low-Impact Program) refers to the pledge to lower the Group's impact on the environment, reducing emissions, waste, as well as water

and energy consumption, and preserving natural resources.

NOP (No-Plastic Program) fosters the employment of eco-friendly materials for the gradual reduction of plastic in packaging produced by IMA machines. To this purpose, IMA OPENLab plays a fundamental role: the Group's network of technological laboratories





NO-PLASTIC PROGRAM

MORE SUSTAINABLE SOLUTIONS, LESS PLASTIC IN PRODUCTS AND PROCESS

Z E R 

NOP (No-Plastic Program) means we promote eco-friendly plastic substitutes for the packages manufactured on IMA machines. Through the research and testing of alternative processes and materials together with our partners we foster plastic-free and sustainable, compostable, biodegradable or recyclable packaging solutions.

According to these objectives, IMA established **OPENLab**: the Group's network of technological laboratories and testing area, dedicated to the research on **sustainable materials, technologies and production optimization processes**.

Discover more about **IMA NOP** on ima.it/imazero
and **IMA OPENLab** on ima.it/open-lab



**PACK EXPO
Las Vegas 2023**
September 11th-13th
Central Hall
Booth 3200/3400





are both eco-friendly and machinable, and it represents a pillar of our No-Plastic Program (NOP).

OPENLab is our network of technological laboratories that research, study and analyse sustainable materials (plastic-free, compostable or biodegradable, recyclable and/or more sustainable plastic-based materials). At our innovative laboratories, customers have also the possibility to test new materials on the machines on-site under the supervision of our material technologists too.

and testing areas is dedicated to the research of sustainable materials alternative to plastic, technologies and production optimisation processes. E-MOB (Sustainable Mobility Program) includes the Group's projects about sustainable and electric mobility, for example the implementation of e-charging stations at IMA's plants to charge hybrid and electric cars during working time.

Also, in the last years the Group established the "Bike to Work" project that fosters the use of bike through kilometer incentives for employees who use it for home to work transfers, as well as the availability of personal annual

public transport tickets paid by the Company to reduce the use of personal means of transportation. YOU (Human-Centric Program) concerns the Group's commitment to putting people at the centre, promoting different projects related to equal opportunities, inclusion, integration, professional development, and anything that can improve working and living conditions.

OPENLAB – THE PLACE TO SHARE
For IMA the study of materials has become a crucial point in development in the sustainable field. In particular, our IMA OPENLab plays a fundamental role in the research of materials that

IMA ZERO is our latest commitment towards creating products, production processes and services, benefitting from a renewed logic of sustainability and from the awareness that our efforts today will help to shape the world of tomorrow. Winning the Best Packaging Award with our HYWRAP20 is a concrete result of our sustainable pledge.

Discover our sustainable solution for the Pharmaceutical, Medical Devices, Food, Personal Care, Tissue & Nonwoven, E-commerce and Tobacco industries. 🏠

www.ima.it/en/



GPI, the extent of success in the Food Industry

To manufacture a successful end-of-line plants it is crucial to become customer's algorithm, and to be a proactive listener of his visions, an expert able to provide efficient and personalized answers. It is not by chance then that GPI's motto is **"Tailor made innovation with reliability"**, a catchphrase for innovative, customizable and highly renowned technologies.

In the forefront of the sector, GPI - Geo Project Industries has created a team of skilled experts in packaging advice and sales engineering able to build tailored solutions upon their partners' production and sales requirements. GPI offers a comprehensive range of horizontal cartoning machines, forming machines, closing units as well as flexible lines and modular projects whose arrangement and configuration are adjustable.

That's a real revolutionary governance of the production of some of the most popular international brands.

Tailor made plants whose every single phase - from depalletization through primary and secondary packaging

and right to palletization - expresses highly specialized know-how to meet customer's requirements down to the finest details, in any food sector.

A customized and successful answer in various sectors, such as dairy, confec-





tionery, pasta, yoghurt & juice, frozen and dry food, and pet food.

The demand for automation in end-of-line packaging processes is growing, such as pouches, doypack, flowpack, bags, sachets, alu-trays, and thermoformed trays, in different formats and materials. It is also worth remembering the most appreciated and unquestionable advantage of the pouches: mo-

derate logistic expenses, easy disposability for end consumers thanks to small volumes, and sustainability deriving from low carbon footprint: energy cost per each package is lower and footprint minimal.

Environmental awareness sharing continuous innovation to be on the frontline of packaging evolution, which needs fast and constant study to sa-

fely handle the most diverse types of packaging.

Such teamwork also involves all the company's co-operators in an environment that focuses on **innovation**, **full customization** and **reliability**, values that blend with GPI's passion and well-established experience. 🏛️

www.gpindustries.eu



GPI GROUP
GEO PROJECT INDUSTRIES



PERSPECTIVE

**PERSPECTIVE of NVC NETHERLANDS PACKAGING CENTRE on
Draft IENW/BSK-2022/263822 by Ms. VLWA Heijnen MSc.**



This PERSPECTIVE comprises three parts:

1. Introduction of association NVC and its position on packaging and environment
2. Analysis of packaging and environment over the period 2013-2022
3. Policy recommendations for the year 2023 and beyond



1. Introduction of NVC and its position on packaging and environment

Every second, the world packs some 320,000 products - and the world's population unpacks them later and in a different location. NVC was founded in 1953 and now unites over five hundred companies with an interest in continually improving packaging. The NVC membership includes retailers, packaging suppliers, machine suppliers, branded article manufacturers, pharmaceutical companies, companies in the chemical industry, packaging printers, co-packers, design agencies, recyclers, testing institutes, and so on.

NVC supports its member companies by providing them with up-to-date and reliable business information, by jointly carrying out innovation projects, by educating and training their employees in packaging and by 'matching' supply and demand in the market ('market support').

Specific to packaging and environment, these include the following activities:

- a. Inform member companies of global legislative and regulatory developments through the NVC Members-only Environment Regulations Guide MERGE
- b. The NVC Workshop Sustainable Innovation in Packaging (Live Online, so 100% interactive and participation possible from any location worldwide)
- c. The PUMA Project towards the end of packaging as an environmental problem (see the enclosed PUMA MANIFESTO and all background information at: www.nvc.nl/puma)
- d. Stimulating innovation in the sector by scouting new techniques and linking supply and demand through exhibitions, conferences and the NVC online Buyer's Guide

NVC works with a 'holistic' vision to improve the activity of packaging, obviously in the Netherlands but especially also on an international scale, given the structural developments in the actors involved in packaging, like the raw material suppliers, the packer-filler industry, the logistics and the retail.



NVC has played an active role in the development of European (CEN) standards in the field of packaging and packaging waste since 1994 resulting from the European Packaging and Packaging Waste Directive of December 1994. Thanks in part to NVC's initiative and its active role in the standards development itself, the world (ISO) standards in this area were published in 2012. Photo: the plenary meeting of the ISO working groups on 6 May 2011 in Atlanta USA at the Coca Cola headquarters.



The PUMA MANIFESTO has now been published in nine languages (Dutch, English, French, Italian, Korean, Japanese, Chinese, Spanish and Portuguese). The German-language edition will be published on Wednesday 3 May 2023 during the PUMA World Conference in Düsseldorf, Germany. From 4-10 May 2023, the world's largest packaging exhibition with more than 100,000 visitors will take place there: the interpack2023. NVC will promote the results of the PUMA World Conference there from a dedicated stand (ENB/03) at the Main Entrance North.

NVC is not a 'vertical' trade association, like, for example, FNLI (the umbrella organisation of the food industry in the Netherlands) or CBL (the trade association of Dutch supermarkets) or NRK (the federation of plastics and rubber manufacturers). As such, NVC's primary tasks are therefore not to 'lobby' the central government to promote specific industry interests. However, we do appreciate maintaining good contacts in this regard.

NVC communicates 'across the board' via NVC News and in the various social media. The NVC website attracts about **sixty thousand unique visitors** annually (about 60% of whom are based outside the Netherlands). Some **thirty thousand professionals** and organisations located worldwide follow NVC daily via social media, especially Twitter and LinkedIn.

NVC is worried about the state of affairs regarding packaging and the environment in the Netherlands and worldwide in 2022. The first European legislation on packaging and packaging waste dates back to December 1994(!) and we are now on the eve of the year 2023. In the meantime, a proposal for follow-up legislation was launched by the European Commission on 30 November 2022: the Packaging and Packaging Waste Regulation PPWR.

As a society and industry, we unfortunately have to conclude that the problems have clearly not been solved over the past 29 years. On the contrary, they seem to have actually gotten worse. Why is this? What can we learn from the past and how can we all do better in the future? How do we **end packaging as an environmental problem**? You can find this NVC basic position in our PERSPECTIVE on the Draft Decision of the Minister.

2. Analysis of packaging and environment over the period 2013-2022

The first significant European legislation on packaging and the environment dates from [December 1994: the European Packaging and Packaging Waste Directive](#). At that time, the Netherlands already had the Packaging Covenant, with the actor on the industry side towards the central government being the Stichting Verpakking en Milieu SVM. There came a Second Covenant in the Netherlands, with SVM.PACT (Project Administration Covenant Two) as the implementing organisation, and the European Directive was transposed into Dutch law in the year 1997.

With the Extended Producer Responsibility EPR comes a financing system for collection and recycling. After an 'interwar period' in which the central government started levying a Packaging Tax, [the Packaging Waste Fund Foundation StAV took office in the year 2013](#). In conjunction with - and paid for by - the StAV, several other foundations came into being, each of which started working in a subfield.

To be mentioned in this context is the [Knowledge Institute for Sustainable Packaging Stichting KIDV](#). This organisation has the Stichting StAV as its only client, with the mutual performance agreement being confidential. Over time, the pricing for specific materials (plastics) by Stichting StAV has been linked to whether or not they comply with Recyclechecks to be drawn up by KIDV. The operational relationship between Stichting StAV and Stichting KIDV is characterised by intensive personal ties (the former Stichting KIDV director is now Stichting StAV director).

To [address litter, the Stichting Nederland Schoon SNS](#) was set up. Its funding was originally linked to the moderated introduction of deposit fees on specific types of emptied packaging. April 2022, the Stichting StAV presented a plan to collect a whole range of 'deposit-fee sensitive' emptied packs (bottles, cans) through a large number of 'circular hub' collection sites. The plan did not include a public cost budget and went off the table soon after presentation.

Now, after a legal joust and a three-month delay, [deposit fees will be introduced across the full breadth of the relevant packaging spectrum on 1 April 2023](#). What are the costs going to be? The question also arises as to the usefulness of the continued existence of, or funding by, the Stichting StAV of the Stichting SNS.

Regarding the [Stichting Nedvang, a different corporate form is envisaged for the coming years](#): a Private Limited Company (BV). This raises the question of the (future) ownership structure, including the financial allocation of any profits generated by this BV.

StAV's internal organisation comes up for discussion in a report by ILT Inspectorate¹ which audited the accounts for the year 2019. The report contains damning conclusions

regarding the [limited financial, accounting robustness of the organisation](#), including the remarkable way the auditor approved the StAV financial statements for the year in question. The question is, whether these criticisms have now been addressed and durably covered by the Stichting StAV.

The substantiation of the rates used by the StAV Foundation is also unclear, with sudden rate changes (/increases) of up to +1000% occurring in recent years². There are concerns about the [unsatisfactory substantiation of the proposed rates](#) and about the possibility that the Stichting StAV, after having been granted the General Binding Declaration (AVV) by the Minister, has a free hand for five years to implement substantial and unexpected rate increases.

The accountability of the Stichting StAV and the policy structure it funds is also negatively discussed in a recent study by the University of Utrecht³. It analyses for various product categories, including packaging, the extent to which collection and recycling takes place in a transparent manner, with an unambiguous allocation of the various responsibilities. [The situation for the packaging sector is outlined as unfathomable](#).

Finally, there are questions about the data available to the Stichting StAV in the context of its levies. To [what extent are the personal and business data of the Dutch industry paying the fees shared](#) with the Stichting KIDV, the Stichting Nederland Schoon and Nedvang BV - and then through these entities with third parties engaged by them (consultancies, lawyers, self-employed professionals, and so on)?

All in all, major concerns have grown at NVC over the past decade about the effectiveness of the policy structure around the StAV Packaging Waste Fund Foundation as set up in the year 2013 and legitimised by the central government. The concerns focus on two questions:

- 1. What charges does the Stichting StAV want to charge, with what justification?**
- 2. What environmental performance will be achieved by the Stichting StAV with these targeted levies?**

Question 1 has increased in importance now that there is talk of a possible tripling of the envisaged levy per Dutch company, while this was denied in so many words by a representative of Stichting StAV in an NVC members' meeting in early 2022. The foundation's draft multi-year budget is insufficiently conclusive. The foundation does not commit to the level of tariffs for the coming years. What will be the costs (revenues) of the introduction of deposit fees as of 1 April 2023? The basic organisational system costs (at €12.5 million a year equivalent to a workforce of 100 FTEs and significantly increasing) also lack substantiation.

¹ www.ilent.nl/actueel/nieuws/2022/07/08/afvalfonds-behaalt-recyclenorm-voor-2019-maar-de-onderbouwing-schiet-tekort

² www.afvalfondsverpakkingen.nl/nl/tarieven (other metals)

³ studenttheses.uu.nl/handle/20.500.12932/518



Question 2 is almost even more important, especially now that the definition of 'recycling' is changing. A look at the Model in the PUMA MANIFESTO makes this clear. In fact, the 2013-2022 period looked at the amount of Collect-Control and not at the amount of 'newly usable, circular' materials actually created via a material recycling Backend process. Also, it is fundamentally flawed to exclude energy aspects from Collect-Control and Backend processing.

Essential for sustainable decision-making is the elaboration of the Circular Materials Plan (CMP1) promised by the Minister to be published by mid-February 2023, including an analysis of the desired material flows in the context of the Circular Economy of the Netherlands.

The NVC Survey The future of the packaging recycling in the Netherlands certainly will take into account the insights of the CMP1. The results of the NVC Survey will be presented on 5 April 2023.

Finally, an [analysis of the timeframe leading up to the Draft AVV decision](#) over the past twelve months. In the spring of 2022, we communicated our concerns to the Stichting StAV and on 11 May 2022 we met with the management. We had constructive discussions with various industries, the policy department of the Ministry, the Inspectorate and several Members of Parliament.

A total of over hundred NVC member companies actively participated in one or more of the NVC member meetings on the topic. NVC attended the parliamentary debates of the

relevant Lower House parliamentary committee and actively shared the information with NVC member companies and the industry as a whole.

The Draft Decision with an intended entry into force of 1 January 2023, was published on 7 November 2022. Given the deadline for the submission of PERSPECTIVE by interested parties like NVC (six weeks, i.e. until 19 December 2022 at the latest) and the intended entry into force of 1 January 2023, [the Minister has only a week and a half to make a decision](#). This is questionable for a dossier with an impact of at least €2 billion in costs for business and - in our view, much more importantly - with an obligation to future generations to now actually start making an end to packaging as an environmental problem in the Netherlands and worldwide.

Based on the above, one conclusion must unfortunately be that the policy structure in place since 2013 to manage packaging collection and recycling has serious shortcomings anno 2022. This entails significant risks for the Netherlands society, both in terms of costs in an economically turbulent period and in terms of (not) meeting environmental targets in a world where environmental issues rightly need to be addressed.

The decision-making on Draft Decision IENW/BSK-2022/263822 by Ms. VLWA Heijnen MSc., Minister for Infrastructure and Water Management, regarding a General Binding Declaration AVV of the levies by the StAV Waste Fund Foundation (Stichting Afvalfonds Verpakkingen) is a [decisive benchmark](#) in the context of the above.

3. Policy recommendations for the year 2023 and beyond

With regard to the Draft AVV Decree, we submit the following recommendations for the Minister's consideration. Of course, the Minister is free to adopt them entirely, partially or not at all. In all cases, we would appreciate receiving a motivation and will actively share them with our member companies and the sector as a whole.

1. [Postpone your final Decision until 1 July 2023.](#)
2. [Include in your final Decision the insights from your CMP1 \(to be published mid-February 2023\) and ideally the results of the NVC Survey the future of the packaging recycling in the Netherlands 2023-2027 \(results known 5 April 2023\).](#)
3. [As a condition for a final Decision, ask the Stichting StAV for an analysis addressing the years 2023-2027 of the budgeted costs in relation to the environmental results. This analysis should also include the impact of the various Stichting KIDV recycling checks on costs and environmental results to be achieved.](#)
4. [In your final Decision, require the Stichting StAV to pre-determine rates for all years covered by the AVV.](#)
5. [As part of your final Decision, request disclosure of the performance agreement between Stichting StAV and Stichting KIDV including the annual reviews for the past years 2013-2022.](#)
6. [Engage Parliament prior to your final Decision, especially in the run-up to the public meeting of the Parliamentary Committee on IenW in the spring of 2023.](#)



Gouda, 14 December 2022
NVC NETHERLANDS PACKAGING CENTRE

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“ THE ECOLOGICAL TALENT OF PACKAGING ”

As consumers increasingly demand greater sustainability from the goods they purchase, companies respond by paying closer attention not only to the product itself, but also to its packaging. According to recent data from the Immagino Observatory, this shift in focus can be observed on product labels, with a subsequent impact on consumer behaviour.

The label serves as the first “physical” point of contact between companies and consumers, satisfying the latter’s need for thorough, accurate, and transparent information. As such, the label plays a crucial role in guiding consumer choices. With regard to sustainability, labels now provide more information than ever before about the product as a whole: from its raw materials to its possible uses, all the way to the environmental sustainability and recyclability of its package. Essentially, the packaging also talks about itself, assuming a new and influential role in consumers’ decision making processes. To put it simply, when consumers perceive an environmentally conscious approach, sustainability, recyclability, and overall green practices, they are more inclined to make a purchase. This significant aspect is something that companies are increasingly aware of.

The Key Words of Sustainable Labelling

According to a recent study by the Immagino GS1 Italy Observatory, consumers unquestionably prefer packaging that is attentive to sustainability, and certain key words are able to capture their attention more than others. The study (conducted twice yearly) is based on approximately 130,000 fast-moving consumer goods (FMCGs), comparing the products in the Immagino database as of June 2022 with those available for sale in large retail outlets as surveyed by NielsenIQ. The numbers are extremely telling: as of June 2022, the Immagino Observatory’s products generated over €41 billion in sell-out, equal to 82.3% of what was sold by hypermarkets and supermarkets in the overall FMCG market in Italy, with more than 133,000 products.



by Elisa Crotti





SUSTAINABLE Let's start with the general results: the "sustainability" claim has spread to a significant portion of the market (+15.3%), arriving at 4,024 products, and has exceeded €3 billion in sell-out, with an annual growth of 5.5%. For the food sector, the categories most involved in this trend are those of traditional biscuits, supermarket ice cream, and packaged pastries. Meanwhile, in the non-food sector, the Cleanright brand of dish and laundry detergents went into free fall, with sales dropping by 1.7%. The same trend could be seen for products with a sustainable cleaning certification, which experienced a 33.2% drop in sales over the 12-month period (laundry detergents, fabric softeners, and dish soaps). As for CO2 emissions, labels that claim a reduction have experienced an 11.9% increase in sales, a sign of the market's appreciation.

PLASTIC-FREE or LESS PLASTIC Plastic remains a hot issue for the market, thanks to European regulations that want to limit its use and the concern of consumers who are highly aware of both the issue and the need to stop its widespread use. Thus, the turnover of the 1,625 products sold in packaging that claims "less plastic" has grown by 9%, surpassing €1.2 billion and driven by a 19.4% increase in the selection of products and by a rise in cured meats, seed oils, and shelled nuts. This trend is also confirmed by the increased sale of products with compostable packaging. Here, however, the positive trend can be seen not only in sales, with a two-digit growth of 10.7%, but also in the increase in products, which has soared by 25.2%, thanks to the switch from plastic to compostable single-use tableware. A significant increase in turnover was also experienced by

products that advertise the use of Master-Bi resins, with more than €62 million in sell-out (+12.9%) and with single-use tableware still playing a pivotal role.

Recyclability as True Value

RECYCLABILITY Recyclability is the major trending topic of sustainable packaging. So much so that fully 40.2% of the products being monitored mention it on their label (as compared to 37.5% the previous year). In other words, two out of five monitored products feature an indication that can help consumers to correctly recycle the product's package. However, it must be noted that the absence of this information does not necessarily mean that the package is not recyclable. This is true primarily for glass, whose disposal is not mentioned, despite it being a 100% recyclable material.

Returning to the more than 52,000 products whose packaging indicates recyclability, in more than 85% of cases the package is completely (4.9%) or mostly (82.3%) recyclable, with a figure that has improved slightly as compared to the previous 12 months (+0.8%). During the same period, the number of products sold in non-recyclable packaging decreased, now down to 3.5% as compared to 3.8% in June 2021.

The sectors most involved in indicating the recyclability of their packaging as a true value are those from the freezer section (ice creams and frozen foods), followed by fresh produce. The number of non-food products with packaging that mentions recyclability is decidedly lower, but still growing: 39.5% in household care, 24.1% in personal care, and 23% in pet care. Beverages too are at the bottom of the list, with the same percentage as pet care, but this is justified by the significant presence of glass containers which, as mentioned earlier, often lack indications regarding recyclability.

RECYCLABLE MATERIALS What is the packaging of the more than 52,000 products monitored by Immagino, on which the recyclability is indicated, made of? The largest share is made up of packaging composed of a single material, accounting for 38.2% of the products (a reduction of 1.4% as compared to the previous year). The remaining 61.8% of items have packaging made up of multiple materials, in most cases two (35.1%) or three (19.8%).

When it comes to sustainable packaging, the consumer response is loud and clear. The sale of products that are entirely or mostly recyclable is undoubtedly greater, for both commercial brands and for the top twenty, followed by smaller producers. This is an unquestionable indication that consumers strongly approve of companies' green policies and that small choices can make a big difference.

INOX MECCANICA: excellence in technology and technical solutions for food industry

Research, development, and technology are at the core of our projects, aiming to strengthen and preserve our region's traditions and history!

Inox Meccanica's dream has become reality thanks to a life dedicated to an ongoing pursuit of simplicity, quality and constructive efficiency. That's a fruitful marriage increasing speed in production processes. Here they are the

driving forces shaping our industrial automation concept. As global market leaders since 1983, we design and manufacture machinery for meat processing and packaging, focusing on sausage products. Thanks to the experience developed

over the years, we jumped into a diametrically and complementary field; we full immersed into the world dedicated to washing and sanitation of all sorts of production tools and containers, finding the sector cleverly cross-cutting.



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TECHNOLOGY FOR THE FOOD PROCESSING INDUSTRY

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in @ v



1968 is the year of our first patent; a date opening the door to a pride that has persisted for almost fifty years. With the desire to satisfy our customers' most peculiar and diversified requests, we have achieved around 50 commercial partnerships which allow us today to cover almost 60 countries all over the world.

We manufacture more than eighty machines for industrial plants each year, entirely handmade in Italy, in a workplace covering more than ten thousand square meters. However, the beating heart of our headquarter consists of our almost 100 employees divided between production, warehouse, technical/electrical department, administration and sales. Staff to whom we provide an on-going training to ensure a highly competent workforce. So far,

our meticulousness has assured the attribute "quality" to Inox Meccanica branded products which, together with a selected dealer network and strategic business partnerships, have ranked the company at the peak of the national and international market.

The distinctive quality note associated with the Italianness of our AISI 304 stainless steel products, coupled with our after-sales service, make our global expansion visible, reaching all the way to the Americas and Australia. The sales procedure is inclusive, on request, of tests, if the customer feels the need to put our machines to a trial with specific needs and their own food recipes. Thanks to an exclusive Pilot Plant we can test industrial production, both for the development of new products and for the optimisation of traditional production processes.

However, our testing does not just end with the packaging procedure. After that, the food can also be evaluated from a microbiological aspect in the new laboratory, and from an organoleptic and taste angle in a modern, purpose-equipped tasting room.

In the last few months we have developed several novelties. Beside an advanced and updated top-of-the-range-PIC 99 BCE, equipped with an automatic loading belt, an automatic tube changing system, and a 1100 mould, we developed a brand new version of this PIC (called PIC 99 DRV) equipped with a product preparation system conceived to fill casings with meat pieces or injected muscles. In fact, it allows the operator the positioning and the assembly of several muscles inside a volume



reproducing the forming mould.

The inserted parts' overall weight can be monitored due to a weight control system featuring a high-precision loading cells and a display viewer. This allows to obtain bagged bars of constant length.

We can't not dedicate a parenthesis on a productive innovation brought by a freshly patented smoking system. Warm woody notes are imparted directly inside our Tumbler to both cured and cooked products, whose work cycle normally consists of a series of technical operations such as osmotic actions, salt distribution, rest or massage in atmosphere or vacuum, and liquid extraction. To achieve this, our R&D department optimized a process which uses a friction generator, such mechanism can generate smoke at low temperature alternated with vacuum phases. Besides the

advantage of the considerable time savings, there is a lower weight loss of the product and a milder taste, whereas in respect of the production cycle there is almost zero risk of fire, saving space and plant energy costs. Inox Meccanica is not just food processing but washing and sanitation too; therefore, we chose to design the best solutions to sanitize all those tools involved in the production process. Such machines have strong transversal applications, just think of the meat production area, the cheese one, the pet-food one, the pharmaceutical one, and the cosmetic one. Plus, our washing solutions focus on maximising energy and water savings by being environmentally sustainable in terms of the amount of resources used in washing, without compromising on pro- and excellent disinfection. The Washing Machine for buggies is just one of the many examples of

the how the company materialised its commitment in researching and developing new technologies for washing and sanitation.

Our team upgraded the previous model of the washing machine for buggies by equipping the washing cabin with two doors; one is used for container entry via an automated system with forks, while the other is placed at the front from which the container is extracted clean and disinfected, again with the aid of automation. In fact, the washing machine is designed to be housed in a wall separating two different areas of the plant, thus eliminating the risk of cross-contamination and the proliferation of bacteria that would compromise the quality of the products together with the safety of the purchasers.. 🏠

<https://www.inoxmeccanica.it/en/>



MINI MOTOR revolutionizes Format Changeover

Introducing FCL, the innovation aligned with the future

Mini Motor, Italian leader company in the field of innovative solutions and mechatronics, integrates electronics and computer science into its motors, designed to adapt to the needs of a constantly evolving market such as industrial automation and motion control.

The company, with over 55 years of experience and an extensive network of distributors, is currently present in over 50 countries with branches in Europe, the USA, and the United Arab Emirates, in order to reach an ever-increasing number of companies worldwide with its innovations.

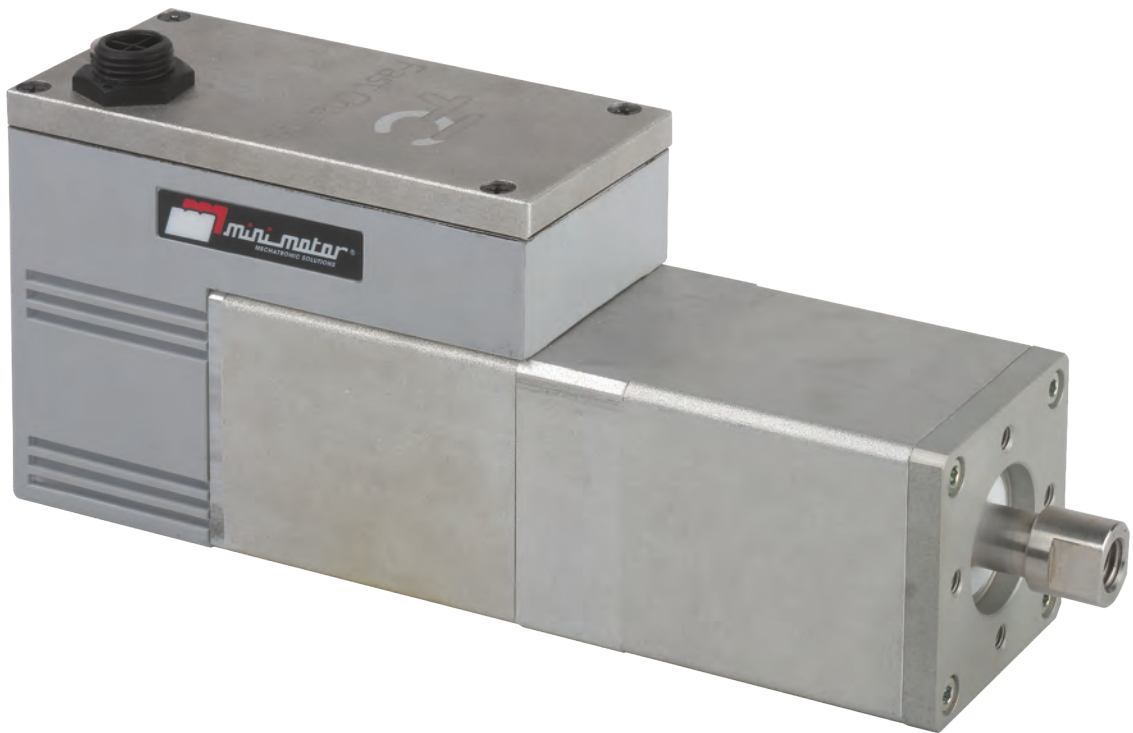
The latest marvel from Mini Motor is called FCL (Fast Change Linear), and is the ideal solution for linear format changes.

Designed to adapt to all applications that require a linear type of format change, it's available in two versions, both 3,93 " and 7,87 " of extension range, applicable both vertically and horizontally.

This solution is especially suitable for machines that require frequent format changes, such as the movement of sides and barriers in the adjustment of belts within machine flow.

FCL is made to last over time, thanks to the care and attention used in materials choice: the shaft is stainless steel and is IP 65 classified, therefore dust and water protected. It can push up to 890 LBF and supports 11





lbs on fully extended shaft, thus ensuring high-level performance.

But the real strength of FCL, like all products in FC family, lies in its versatility and technological innovation. Equipped with the most common field buses for connectivity, it can also be integrated with Mini Motor's new COA (Can Over Air) wireless technology.

Mini Motor offers the possibility to adapt FCL to the specific operational needs of customers, providing customized response to the most complex challenges, as an added value to the product.

With FCL, Mini Motor does not just offer a quality product, but proposes an integrated solution, that can

meet the most different needs and increase efficiency and productivity by reducing machine downtime.

This product joins the range of the FC rotating format changeover.

A real revolution in the world of format change, which once again

confirms the company's commitment to innovation and customer satisfaction.

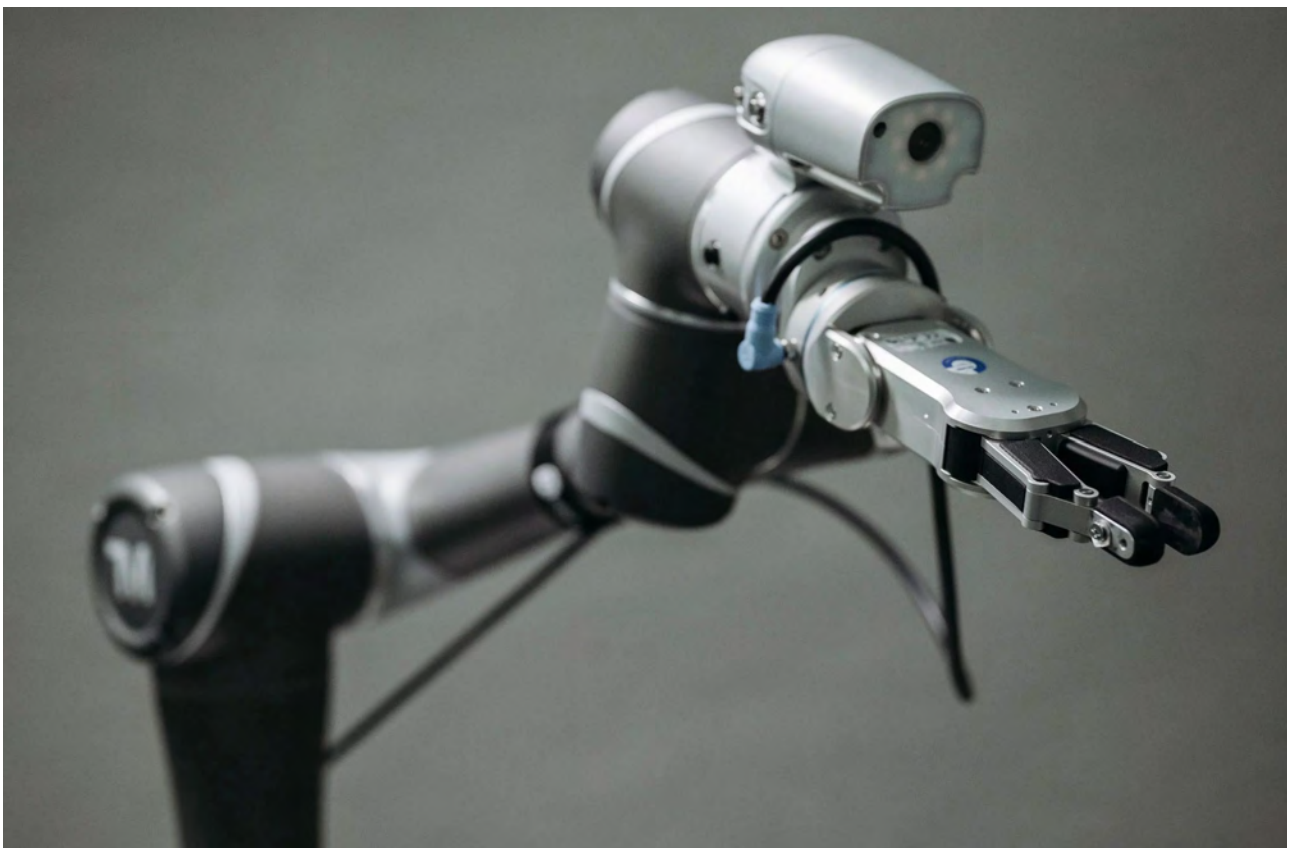
A commitment that, as demonstrated by FCL, shows no limits. 🏛️

www.minimotor.com

Fast Change Linear

“THE WORLD OF PACKAGING BETWEEN ROBOTICS AND ARTIFICIAL INTELLIGENCE”

The use of robotics and artificial intelligence in packaging is increasing, providing benefits in efficiency, quality, and sustainability. However, companies must consider costs and invest in training for effective use



images: unsplash.com

The world of packaging is undergoing a rapid evolution thanks to the introduction of robotics and artificial intelligence. In recent years, advanced technologies have radically changed the way companies produce and package their products, offering advantages in terms of efficiency, precision, and sustainability.

One of the main benefits of using robots in packaging is the increase in speed and efficiency. Robots can work 24/7 without interruptions or slowdowns, improving productivity and reducing delivery times. Additionally, robots can be programmed to work precisely



Our Editorial Office



and repetitively, reducing human errors and improving product quality.

Artificial intelligence is another technology that is revolutionizing the world of packaging. Thanks to AI, machines can continuously learn from their environment, improving their performance and adapting to new situations. For example, machines can use artificial vision algorithms to detect defects or anomalies in products, reducing the risk of errors and improving product quality.

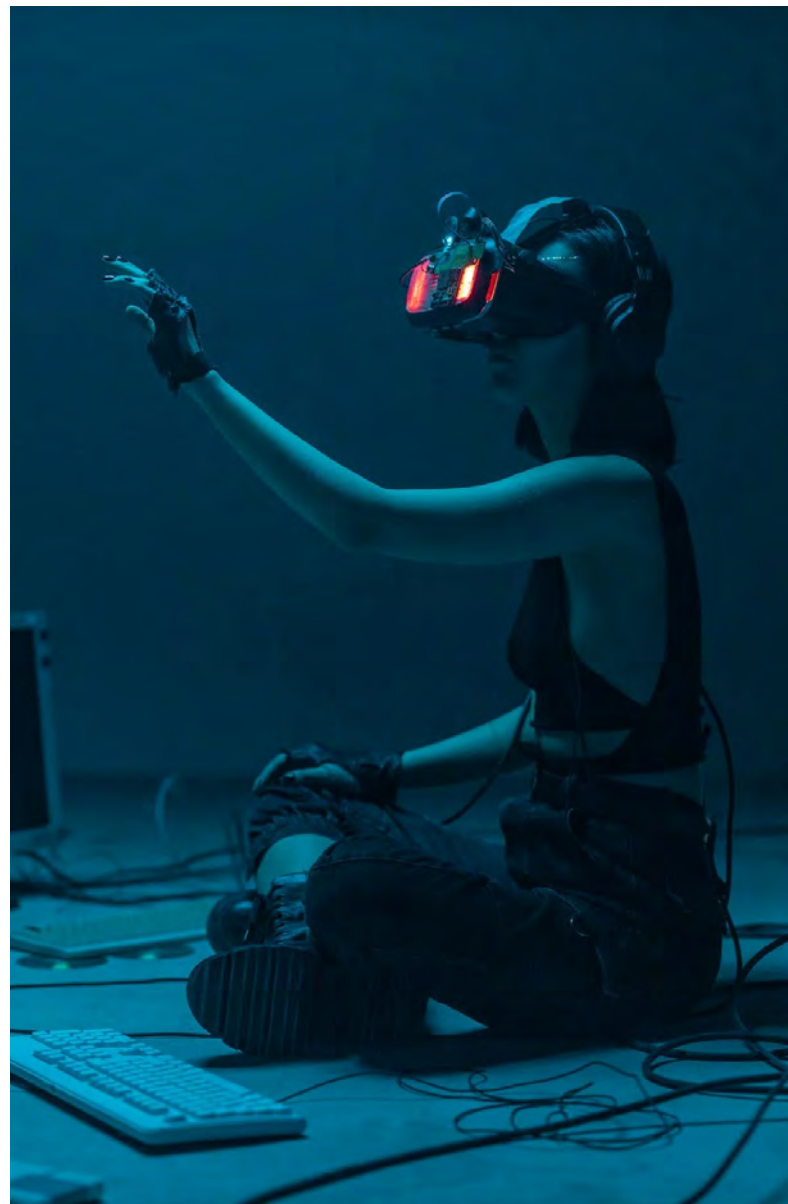
Another advantage of using robotics and artificial intelligence in packaging is the reduction of waste and environmental impact.

Machines can work with greater precision and use only the amount of material necessary to package products, reducing waste and energy consumption. Additional-

ly, machines can be programmed to recycle or reuse packaging materials, reducing environmental impact.

However, the introduction of robotics and artificial intelligence in the world of packaging is not without challenges. For example, companies must invest in expensive technologies and train personnel to use them effectively. Additionally, machines can be subject to malfunctions or breakdowns, causing interruptions in production and additional costs for maintenance.

In conclusion, the world of packaging is becoming increasingly robotic and intelligent, offering numerous advantages for companies that decide to invest in these technologies. However, it is important to carefully evaluate the costs and benefits before making a decision and ensure that personnel are adequately trained to use the machines effectively.



B.M. GROUP SRL: all-around service: CNC machining - pre-treatments - anodizing

B.M. Group S.r.l. was founded more than 50 years ago and its Quality Management System is certified to the worldwide standard ISO 9001:2015. We count on two different production hubs – located in Thiene and Zanè – both easily accessible with the highway.

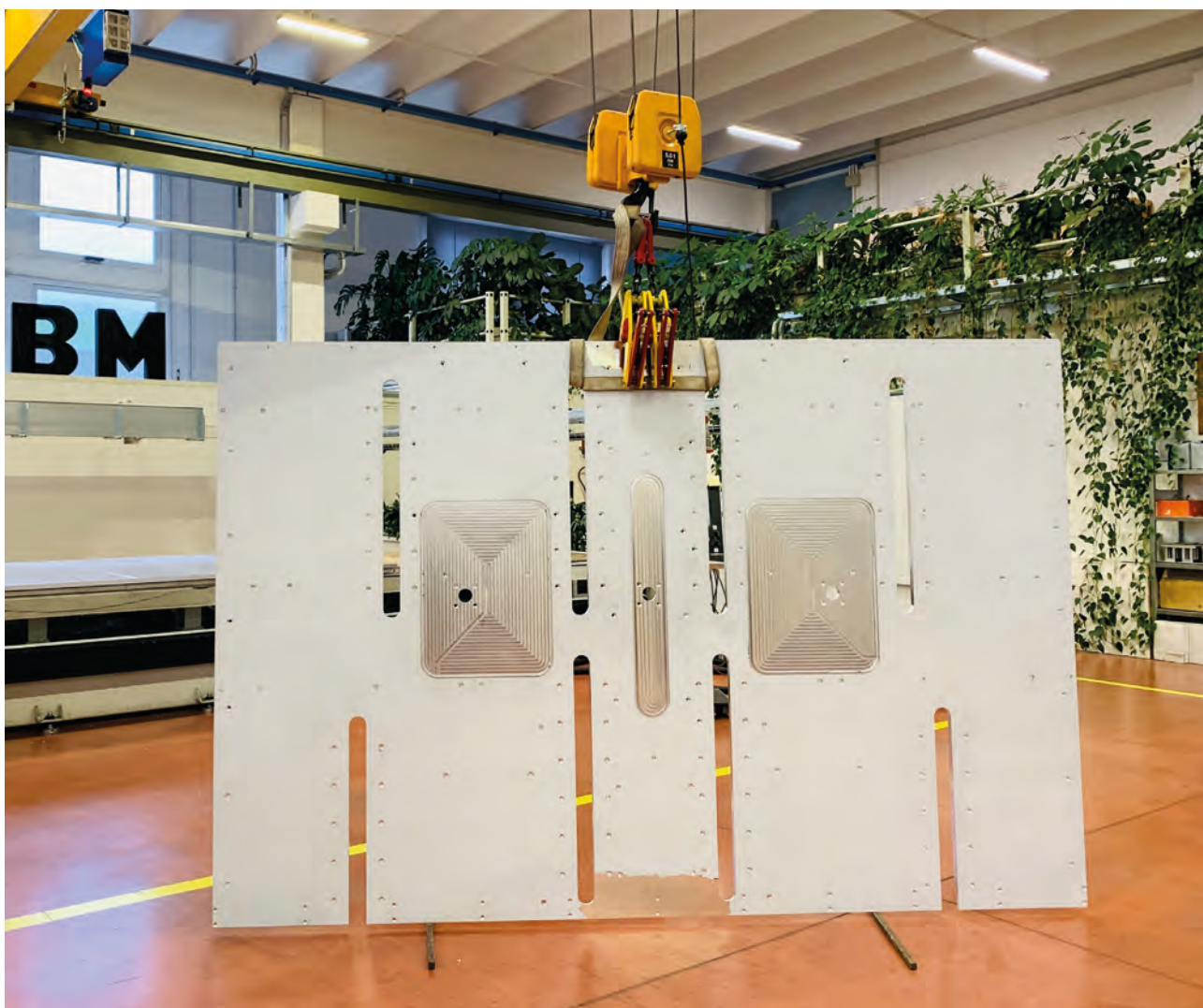
Our Chairman, **Mr. Silvano Busin**, has developed a deep knowledge of both sector through the

years and for this reason he in person is managing the technical department. On the other hand, our VP **Ms. Marina Vitacca**, is managing both communication strategies and research departments. Moreover, our team is made up with young and qualified staff aiming at continuous self-improvement, in line with our Management working philosophy.

CNC Machining of big-sized aluminum plates has en-

abled us to establish also abroad in the main European markets and to meet the requirements of a niche sector in which B.M. Group S.r.l. has recognized the potential.

Aside from the CNC Machining we perform pre-treatments as mechanical brushing with different types of finishing or chemical pre-treatments, as well as anodizing.



Our strong point is the speed of service, thanks to our warehouse which allows us to stock materials of different alloys (5083, 6082, 7075 etc.) and thicknesses, and also to our machines up to 13 meters long and 2,5 meters wide that enable us to machine multiple plates at the same time.

Upon the customer request we are able to release declaration of compliance with the order, as well as the normative MOCA (food-related norm), measurement reports, anodizing and/or material certificates as regulated by the European standard UNI EN 10204.

We were able to conjugate our know-how with the passion that has always distinguished us. We like thinking that our customers may find a partner able to make a difference. 🏢

www.bmgroupsrl.com



VISION INSPECTION SYSTEMS

to automate quality control, support process improvement with data analytics, and optimize pick & place

SENSURE, a company based in Italy, has been designing and developing, since 2007, complete vision inspection systems equipped with the innovative SENSURE SYNAPSE software suite.

With SENSURE SYNAPSE, it is possible to measure numerous product features (a wide set is included in the system), such as shape, size, and colour, using 2D technology (industrial camera) and perform a full 3D product profile using 3D technology (laser profilometer).

Thanks to the use of thermal imaging and infrared cameras, it is also possible to identify features in addition to the visible ones. SENSURE SYNAPSE can also be configured to analyse features thought to be impossible to manage, such as pattern variations, topping conformity, average colour, slope, and much more, even on the bottom parts of the products.

With SYNAPSE, all the measurements are reliable, repeatable, and accurate, even at high line speed.

With the use of innovative artificial intelligence algorithms and a self-learning mode, SENSURE SYNAPSE identifies the features to be controlled in the products and optimizes the tolerances of the controlled measurements, eliminating the complicated part of setup typical of traditional systems.

Thanks to the ability to work in self-learning, SYNAPSE presents a quick and easy installation and setup phase.



SENSURE

INNOVATION IN COMPUTER VISION

SENSURE SYNAPSE software suite also offers a complete set of data analytics modules that can provide real-time display and monitoring of measured values, customized reports and statistical analysis, supporting

continuous improvement activities, and improving the quality of the finished products.

Thanks to the SENSURE SYNAPSE software suite with the modular and

customized hardware of SENSURE STARGATE, it is possible to configure a complete vision inspection system that fulfils any operational requirements, even on already existing lines.

The SENSURE STARGATE can be tailored to suit the specific application and production line with a compact and solid mechanical frame, an electrical cabinet with a state-of-the-art operator interface, dedicated hardware for vision inspection, and customized single or multiple rejection mechanisms (air nozzles, traps, retractable belts, pushers, etc.).

The STARGATE solutions are designed to be quickly installed into any new or existing production line, can be fully food grade, and ready for a harsh wash-down environment.

The system also has the possibility of exchanging signals and information with conveyors and/or other machines/systems in the line.

Additional conveyors before or after the STARGATE systems can be designed and installed by SENSURE to make the overall solution a perfect fit.

SENSURE STARGATE solutions are easy to install, calibrate, and operate.

The SENSURE technology is used on highly variable products, such as biscuits, crackers, rusks, bread, croissants, cakes, pizzas, bars, chocolate, sweets, chewing gum, ice cream, and other food products (meat and chicken, cheese, fish, etc.).

Visit:

www.sensure.it/en

and contact us at:

sales@sensure.it



PROXAUT, tailor-made AGVs for unique solutions

Proxaut is specialized in the **design and development of automatically guided vehicles** for a wide range of sectors. **Since 1996, we have designed unique AGVs** following the same pioneering spirit that has always characterized our work.

Headquartered in Italy between the **Motor Valley** and **Packaging Valley**, two districts renowned worldwide for their recognized **passion for engines, mechanical expertise**, Proxaut represents a reliable partner with an additional value.

Responding to the specific needs of customers offering **targeted expertise** which leads to **tailor-made solutions is the mission of Proxaut**. Caring about the **aesthetics and design** of the machine and the **workplace and employ-**

ee safety, is always a **priority**. Proxaut **provides sales and service globally**. With hundreds of installations, **we support our customers** with the right equipment, solutions and software systems **to increase their level of automation**. Further production support is available through the Middleby worldwide network of brands and representatives after its acquisition in June 2022 by the Middleby Corporation (NASDAQ: MIDD) www.middleby.com

Our AGVs offer concrete solutions to serve **more than 30 different sectors** (food & beverage, automotive, metal industry, paper & tissue, textile & nonwovens, glass, biomedical & pharmaceutical, packaging, aerospace, pet food, etc...).

With more than **600 AGVs designed, manufactured and delivered for indoor and outdoor**

use (no ATEX), with temperatures even below 0°C., our vehicles are fully equipped with the **highest safety standards** and **EU-certified** (UL/CSA on request) and they can move easily on many different types of floors.

We **meet the requirements of different markets and sectors** with our laser-guided or combined driving **AGV vehicles**. Typically used to **lift pallets**, our AGVs are the **ideal solution** to meet customers' **handling and storage needs**. We make **standard models** with front, bilateral and trilateral forks, which can be used in even the tightest spaces (VNA). We make **special models**, including side-up models, with bucket or forks, AGVs with single rod, double rod, clamp, or a variety of custom designed features.

We increase productivity by automating our customers' plants





with indoor and outdoor **AGV Shuttles**. These vehicles are the ideal solution to **replace traditional fixed transport** systems, **gaining in flexibility and configuration** of the entire production cycle. Equipped with an **adaptable and customizable loading platform** and **different types of covers**, they connect seamlessly to production lines, robotic islands or packaging lines, allowing **different types of products** to be handled. 🏭



www.proxaut.com



GEA high pressure homogenization technology in Food & Beverage applications

GEA 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 devel-







opment 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 



UNIFORM, PARTICLE BY PARTICLE.

Discover the homogenization
process for food applications.

A complete range of high pressure homogenizers can be customized for you, in order to ensure the production of excellent and safe food products.

Enhanced physical stability, increased shelf-life and viscosity, better mouth-taste are just few of the benefits that this process can add to your products.



Equipment and lines for the integrated processing of FRUIT and VEGETABLES

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

also thanks to the numerous companies' acquisitions over the years, such as Dall' Argine e Ghiretti in 2001, a 40-year-old company world famous for rotary can pasteurizers and tomato pulping lines; Mova, in 2010, with extensive experience in bins handling, bins and drums emptying, palletizers and de-palletizers, washing systems; Metro International, in 2012, leader in fruit and vegetables processing, boasting international patents for juice and puree extraction, concentration plants and thermal treatment; Ghizzoni Et-tore, in 2012, specialized in special

batch plants for ketchup, sauces and jams.

Complete Fruit and Vegetable receiving washing juice extraction group



Single head aseptic filler Webzero for web small bags 3-5-10-20 liters - automatic loading system - no operator needed. Semiautomatic filling of 220 bags in drum. Patented System.



MANUFACTURING RANGE

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

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

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



NAVATTA GROUP
Food Processing S.r.l.

Under Vacuum Cutter with the function of crushing/mixing/cooking of products, combining them with vacuum and thermal processes. Ideal for high viscosity formulated products like jams, salted and sweet creams, sauces, jellies, yogurts.

Bag-in-Drum 220 liters, Bin-in-Box / IBCs 1.000 – 1.500 liters;

- Piston Fillers
- "all-in-one" pasteurizer / cooler spirals
- formulated products productions (jam, ketchup, sauces, drinks) starting from components unloading to dosing, mixing, mechanical / thermal stabilizing, to filling into any kind of package or into aseptic;
- processing pilot plants;
- vegetable processing as receiving, rehydration, cooking, grilling

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

area of 10,000 square meters has recently been purchased and is ready for the third processing unit to be built.

VISION:

Passion is the factor that drives us to higher targets, in terms of technology, products and services.

MISSION:

To constantly increase Customers' satisfaction and fidelity. 🏠

www.navattagroup.com



FOOD
processing

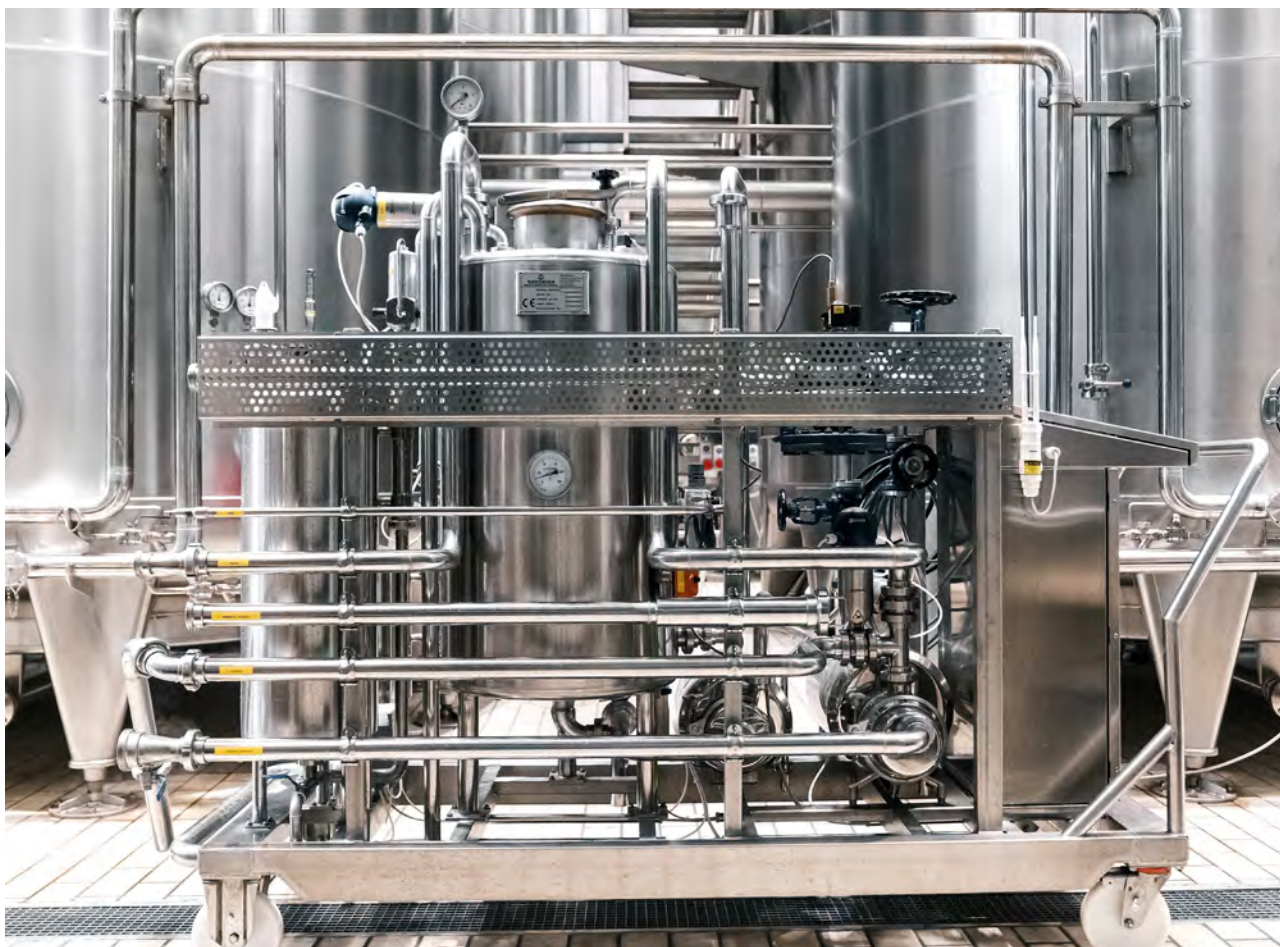
DIZIINOXA: production lines, equipment and tanks for industry

DIZIINOXA Srl established more than 30 years ago is today an excellence in the engineering, manufacturing and installation worldwide of high technological plant for the Food & Beverage industry:

- **Complete processing rooms in stainless steel, for the storage, blending, and transferring under aseptic conditions for the fruit juice processing.** Aseptic conditions with steam (SIP) or chemical (CIP) method, tank capacity from 5m³ to 5.000 m³.
- **Syrup rooms.** Fully automated electronic control of the receipt, ingredients intake, blending, transferring and bottling. Complete traceability of ingredients, processing and final products.
- **Atmospheric stainless steel storage tanks, with jacket and insulation, mixers and the complete accessories.** Storage, cooling, blending, and preparation to the final transfer. Features on request: double jacket, internal cooling plates, full or partial thermal insulation, classic mixers with mechanical seals or magnetic transmission mixers.
- **CIP (cleaning-in-place) mobile unit.** Automated, semi-automated, mobile (on chariot) or fixed (on skid). Electronic control and full traceability of the cleaning process and, if requested, of the subsequent sterilization or nitrogen blanketing. The mobile unit if fully automated, the operator is required only for the hose connection.
- **SIP (sterilization-in-place) mobile unit.** Fully automated SIP process with continuous steam and subsequent nitrogen blanketing (up to







tank cap. 1.500m³. Equipped with: anti-implosion safety feature and cycle log book.

- **Degasifier, heat exchanger for heating or cooling.** Shell and tube, tube-in-tube or simple tube.

DIZIOINOXA, strong of its 50 years of manufacturing experience,

has gained a prestigious place as preferred partner of worldwide clients.

Our signature: the total quality management ranging from the design stage to the material selection, till the commission and start-up side by side with our clients.

We are present in Italy and the whole Europe, as well as Israel, Tunisie,

South Africa and the Far East. And today, for the US market we can supply 3-A Sanitary Standards Inc. certified storage tanks.

DIZIOINOXA operates in an organized and controlled manner in accordance with the company's certified international standards (ISO 9001, ISO 14001, OHSAS 18001, EN 1090 and EN 3834) and guarantees that all stages of communication with the Customer, from order acceptance to delivery, comply with the procedures of this system. The entire company structure is therefore voted to be the partner of excellence for its customers.

Words from our CEO Renzo Coletti *"the whole company is devoted to deliver value added solutions able to increment the competitiveness of all our clients"*. 🏠

www.dizioinnox.net





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MANUFACTURING**

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**PRIVATE LABEL
MIDDLE EAST**



**THE SPECIALITY
FOOD FESTIVAL**

PND and its new mango peelers mod. PL4M and PL8M: the novelty of 2023

Innovation, reliability, speed.

These are only three of PND's strengths, a company that is among the most important ones in the metalworking sector in the production of machinery for fruit processing. Founded in 2000, it specializes in the design and development of advanced systems for the ready-to-eat cooked products and for the industries of canned, frozen and dehydrated products.

The internationalization of the product is a company's goal and, in fact, it operates on a global scale and is strongly present in Europe, South America, the United States, Asia, Australia and Africa. A business relating to export, which is worth 90% of the total turnover, also thanks to



highly specialized and trained multi-lingual collaborators.

There are 19 machines in the catalogue that are easy to intuit, use and maintain: peeling machines, automatic and manual cutters and coring machines for the processing of different varieties of fruit, keeping their organoleptic characteristics unchanged.

PND is also committed to providing customized solutions for line completion, tailored to the needs of the customer, a vision that allows to pay attention to technological performance, perfectly customized, taking into account the needs of those who choose them.

The novelty in 2023 is the brand new mango peeler mod. PL8M achieving the production of 112 fruits/minute: it is a restyling, an optimization, of the 6-head version (36-42 fruits/min), born more than 10 years ago. Next to the new PL8M model and the yet best seller PL6M, you can also find the smallest model: the PL4M peeler, with 4 processing heads (24-28 fruits/min), also extremely performing and fast.

The machine, entirely made of stainless steel and with materials that comply with food standards, is able to peel any shape, size and, above all, any fruit ripening. An advantage that cannot be found in any other machinery on the market, a unique plus.

The mango peelers are manually loaded and very simple to use: the operator loads the fruits manually on a fruit trolley and the fruit is easily and productively peeled. For PL6M and PL4M models, one operator per load is sufficient. For the new PL8M model two people are needed, due to the large size of the machine and the high speed with which it works.

The PL8M has a production capacity of 112 fruits per minute and is one of the most requested machines. There are 160 mango peelers in the world, with a considerable demand in South America, especially in Peru.



The advantages for the PL8M model are considerable and relate to space optimization, savings in manpower and processing flexibility. The company has decided to embrace all production capacities, from the most extensive to the smallest. This is possible thanks to the collaboration of customers: listening to the consumer and paying attention to their needs and demands are the focus of activities. Relying on PND means receiving personalised assistance. As a matter of fact, customer care is quick and effective and covers every latitude. All consumable spare parts and routine maintenance components are always available in a short time.

The company has managed to win the trust of both industry technicians and customers, who recognize in its machinery irreplaceable partners, which adapt to every need.

You can visit the website

www.pndsrl.it to take a look at the catalogue of available lines, as well as to discover the fair events in which the company will participate.

For more information you can write to **info@pndsrl.it** 🏠



“ ITALIAN ORGANIC FOOD IN 2023 ”

The Covid- 19 pandemic certainly had a negative impact on the Italian organic food industry. However, this sector has begun to recover as consumers resume demand for delicious perishables. In the first six months of 2022, profits in Italian food exports rose by 16% compared to the previous years.

Germany, France, and Benelux are the biggest areas for importing Italian food products. However, there is also a thriving B2B industry within Italy itself. In 2023, there are several trends for food production and distribution to be aware of. Here are some of them.

Food Traceability

When a restaurant purchases food products from a supplier, they want traceability for all sections of the supply chain. This is especially true for meat such as poultry, as animal welfare is a major concern. Organic and ethically

sourced meat will likely be a key focus for the industry in 2023. Italy provides a large amount of fish to both local and international businesses.

Companies that are transparent about their practices will seem more attractive.



Our Editorial Office



image: Freepik.com



Technological Advancements

The rise of eCommerce has transformed the Italian organic food industry. It has expanded the different types of products available to order. B2B logistics can become more efficient in the coming year as new forms of technology are embraced. On the other hand, classic staples such as pasta and vegetables will still be ordered wholesale by customers all over the world. Technology could even be used in the production of the food itself. For example, olive oil companies may use new hardware and software to increase their yield on a factory scale without undermining their organic status.

Fast Delivery

Advanced GPS apps and delivery drones allow perishable Italian foodstuffs to reach the customer in a shorter amount of time. This means that in 2023, restaurants can get fresh products and serve them on the same day. Pizza continues to be an extremely popular form of Italian food. Live yeast is required to make the dough. In the past, organic yeast would have died before reaching the customer. As a result, people resorted to canned products instead.

Demand for Shelf Life

Meanwhile, 2022 saw a marked increase in the demand for food with an enhanced shelf life. This poses an issue for suppliers of organic products. Firms will need to find ways to make items last longer without resorting to the use of additives.



NIRSO EZIO: since 1969, an Italian excellence

The Nirso company based in Busto Garolfo (province of Milan) was born in 1969 from an idea of Nirso Ezio.

Interested in the world of meat grinding, Ezio designs and develops a line of accessories for meat grinders, in particular it specializes in the production of molds and knives that largely satisfy most of the manufacturers of plants for the food industry and producers of cured meats on the market.

Ezio, starting from simple ideas, brings to the market an increasingly innovative and quality product over the years.

In 1991 Ezio left the family business to his son Dario, who has always been very passionate about the world of small mechanical parts, he brings the company into constant professional growth and expansion on the Italian and foreign market

Since 2007, always attentive to market developments, the Nirso company has been buying new numerical control automation systems with software able to control in a precise and detailed way the various processing phases

In 2017, Dario studies and manufactures a patented and certified cutting kit for food use for the production of mortadella, which allows to bring numerous benefits in the grinding phases.

After numerous steps between mechanical tests and paperwork, this patent repays Dario for many difficult moments, when the competition was strong and the market difficult to scratch.

After years of sacrifice and constancy, success has arrived, Nirso products have high quality standards and are among the most





requested in the preparation of foods such as cured meats. Another strong point of the company concerns the sharpening of molds and blades of any shape and size, with a department that presents high quality machinery.

In 2017, Dario added his son Marco to the company staff, representing the third generation, who deals with marketing and communication, supporting his father Dario in the various stages of mechanical processing, to steal all the secrets.

In 2021, thanks to the determination of his son Marco, the company proudly participated in the Meat Tech fair concerning the process and product technologies of the meat industry in Milan from 22 to 26 October, in conjunction with Host and Tutto Food

Humility, simplicity, constancy great human qualities at the helm of the Nirso factory have led it to today's awards.

From attention to detail to logistics, each piece that leaves the company represents the past and the future,

tools of the past and innovation come together obtaining the trust of the largest Italian food companies, all strictly Made in Italy. 🏠

www.nirsoezio.it
info@nirsoezio.it



FARA® functional systems for plant-based nutrition: FARABURGER!

Based on hydrocolloids (stabilisers and emulsifiers) Faravelli's FARA® functional systems have always guaranteed the best balance between innovation, cost and quality

FARA® functional systems, from the simplest to the most sophisticated, are tailor-made, following specific customer requests.

The blends include emulsifiers, natural hydrocolloids and functional ingredients that give foods and beverages unique characteristics, for example a well-defined structure, good resistance to thermal stress, improved consistency,

or a characteristic and consistent taste.

The added value is not limited to improving product quality.

Functional Systems, in fact, simplify the phases of research and development, quality control and approval of raw materials, with important economic, practical and operational advantages.

They can be used in the most varied sectors of the food industry.

A rapidly growing trend, **the plant-based diet** favours the consumption of plant-based foods, such as fruit and vegetables, but also nuts, seeds and oils, whole grains, and legumes. In addition, although not biologically classified as plants, mushroom and algae products are also included in the definition.

According to a 2017 Mintel study, which is also collected by the Plant Based Association, taste is the main driver in consumer decision-making, even for plant-based foods. Therefore, it is important to offer products on the market that are not only healthy but also have the organoleptic characteristics that consumers are looking for.

Faravelli has developed a range of functional systems purposely dedicated to the vegan and vegetarian sector, the latest launches being Faramix HH 105 - intended for vegetarian meat alternatives - Faramix FV 104 for bakery products, both savoury and sweet.

FARAMIX HH 105 for meat-no-meat burger

FARAMIX HH105 is a functional system to obtain a "meat-no-meat" product (hamburgers, meatballs, sausages) with visual characteristics and compactness identical to classic ones: meaty, juicy, pleasant to the palate.





Within the plant-based diet, the “meat-no-meat” category is growing just as fast and responds to the new needs and sensitivities of a growing consumer segment.

Plant-based meat is produced directly from plants. Like animal meat, it is composed of proteins, fats, vitamins, minerals and water.

The new generation of plant-based meat looks, cooks, and tastes just like conventional meat.

CHARACTERISTICS OF THE FINAL PRODUCT WITH FARAMIX HH105

- very juicy despite the absence of fats

- neutral taste (soya is not perceived at all), no flavouring, therefore very adaptable to the taste.
- structure identical to the classic meat burger, without syneresis.
- very versatile, it can be adapted to the most diverse recipe and format requirements, while maintaining its juiciness and fat-free characteristics.

A product so juicy and meaty, people won't believe it's made from plants!

A food that is not only good and high in protein, but also an ally of environmental sustainability.

A certified quality production plant

First-class expertise in the selection of raw materials available on the market, special attention to food safety issues and a state-of-the-art production plant are the prerequisites to be the reliable partner in the production of powder blends.

Faravelli's production plant is located in Nerviano, near Milan.

It houses a packaging line for customisable solutions and an application laboratory where finished products are tested with methods that closely reflect the final application.

Both the production plant and the Applications Laboratory operate within the Faravelli quality system and are certified according to ISO, IFS, HAC-CP and FDA standards. 🏛️

**faravelligroup.com/functional
fara@faravelli.it**

 **FARAVELLI**
THE BEST INGREDIENT

An approach to innovative cross-flow filtration with VLS TECHNOLOGIES

The markets of wine, beer, spirits, juices and soft drinks are constantly evolving, and the technological solutions adopted for the filtration of liquids must keep up with innovation and growth.

VLS Technologies represents worldwide a single reference point for the client for both the aspect of filtration and more complex needs that involve the whole process of liquid treatment: that is made possible by the production plant in San Zenone degli Ezze- lini in the Province of Treviso, northeast Italy, as well as by an established worldwide network of agents, authorized reselling and assistance.

In addition to traditional applications, as sheet filters or pressure leaf filters, the focus of VLS Technologies is the development of innovative solutions as cross-flow filtration systems and reverse osmosis.

Innovative technologies guarantee a number of advantages. For example in cross-flow filtration the liquid is pushed by means of pressure through the particular pores of a membrane: thanks to this system the clients are able to improve the obtained quantity of product, decreasing energy consumption and production costs, for example avoiding the usage of clarifiers and adjuvants.

Among technologies based on cross-flow filtration, the most valued are Unico and Lees-stop.

Unico filter is a solution designed for small/medium manufacturers that need to filter their products (wines and





lees) with a single solution, obtaining a filtered product of excellent quality with a turbidity below 1 NTU.

That is why VLS Technologies has created Unico filtration system: thanks to our filter it becomes possible getting a good filtration of the product and reducing the microbiological flora; all of this by saving all the organoleptic characteristics of the product.

The filtering media can stand repeated regenerations with warm water and detergents: this means a longer lifespan.

Unico has recently won the "Innovation Challenge Lucio Mastroberardino" at SIMEI Drinktec 2017.

Lees-stop, winner of the New Technology Award at SIMEI 2015, is a solution meant for filtering products with high content in solids that replaces the traditional polymeric membranes of the cross flow filters with sinterized stainless steel membranes.

Thanks to several tests, we have verified that this kind of material perfectly fits the cross flow filtration of "difficult" products with about 70% of content in solids.

VLS Technologies, thanks to its 35-year experience in the market, can

guarantee a dynamic and flexible approach, realizing long-term partnerships with both medium and small production companies as well as with major brands worldwide. 🏢

www.vlstechologies.it

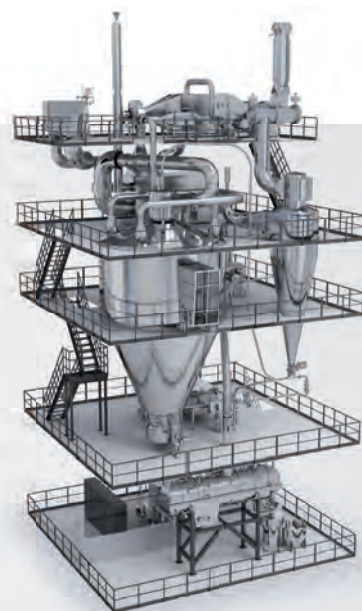




Mixed Flavours

GLOBAL PARTNER FOR **FOOD** INDUSTRY

The most delicious flavours come from an appropriate processing of raw materials. ICF & Welko is a worldwide supplier providing complete, turnkey and tailor-made plants for the food industry. Thanks to our specific know how on every process, we provide best performance automation solutions for the processing of food products such as milk, dairy products, coffee, tea, flavours and vegetable extracts.



ICF & WELKO: colours and fragrances for everyday life



For thousands of years, man has been dedicating himself to the preparation of food, not only to satisfy the taste and the sense of smell, but also to provide a certain aesthetic pleasure to those who receive it.

All food has always been combined with spices and other organic substances to change its taste, smell and appearance.

But not only that, colours and flavours are also used to create perfumes for the body or to make the use of otherwise anonymous substances or products more pleasant.

Colours and flavours in powder form have always been necessary in both the private and industrial circle for the preparation of foods, fragrances



Guarantee a production process without contamination that could compromise the quality of flavors or smells.



and other chemical and non-chemical products that present themselves to our sensory organs. It is therefore essential for companies to be able to produce these substances in full compliance with the natural features that are intrinsic in the ingredients used, with the aim of giving pleasure to end users.

It is also essential, especially in this sector, to be able to guarantee a production process where there is no contamination that could compromise the quality of flavours or smells.

In the market of Flavours and Colours for the food and chemical industry, I.C.F. & Welko S.p.A. has reached a high level of proven experience over

the years and for this reason has been chosen as a partner also by important international companies with production sites in various parts of the world.

Our technological knowledge of the sector enables us to offer our customers both small plants for the production of powders of various flavours or colours in small batches, and large plants for the production of large pro-

duction batches. All this is done in full compliance with international environmental and safety standards, and fully meeting the expectations of each individual customer.

In this industrial circle, too, customer's satisfaction and trust are always our first target. 🏠

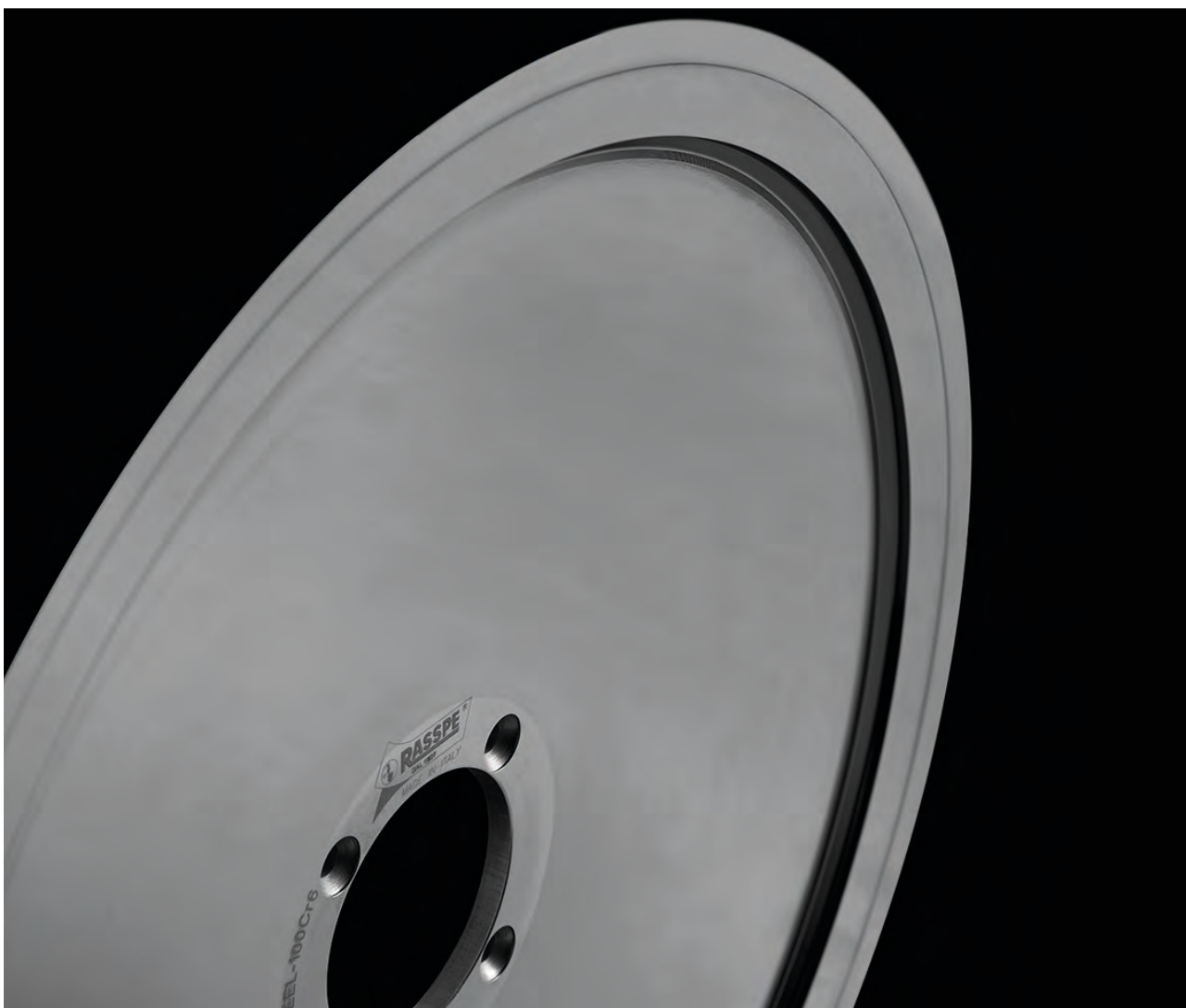
www.icf-welko.it

ICF:WELKO
FOOD

FOOD
processing

RASSPE BY CHIARAVALLI GROUP: tradition meets innovation

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



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

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

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

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

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

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



DIVIS

CHIA



duced in the group plants to grant the supply of a vast warehouse to support all customers in such a complex macro-economic context.

Serving worldwide customers, RASSPE Blades perfectly embodies the idea of a group with an Italian heart that deals on the global stage.

Such expertise within the food industries represents for the group a fun-

damental asset: RASSPE team will be leading the Food Division of the Group, founded to expand the range of products offered to the alimentary sector.

From tensioners and open transmission components to electric motors CHIARAVALLI Group manages various products that are at the foundation of the food industry machines and that thanks to RASSPE expertise

represent a tangible opportunity for growth for all the group.

Founded on past success, fueled by the actual challenges, and projected towards the future, CHIARAVALLI Group has in RASSPE one of the gems that shines and will shine even more, just like one of its stunning blades. 🏠

www.chiaravalli.com



FOOD
processing

COLUSSI ERMES Advanced Washing Systems

*the washing, sanitizing, and drying machines
that make the difference in your everyday life*



Compact machine design, energy consumption reduction, minimal consumption in water and detergent use, automatic cycles, loading/offloading automation, and parameter monitoring are just a few of Colussi Ermes sustainability benefits.

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

A modern and dynamic brand, showing an exceptional capability of addressing a constantly changing market. Values such as innovation and orga-

nization guarantee competitiveness, flexibility, and quality for absolute environmental protection complying with the most recent rules in terms of hygiene and safety.

Analytical and monitoring tools, a highly skilled and trained labor force, innovative engineers and an outstanding service team allow to satisfy all customers' needs.

Colussi Ermes is a company that exports all over the world and from July 2022 it has become a division of The Middleby Food Processing, which is providing a portfolio of global brands with complementary, industry-leading technologies for food production so to supply the highest quality full-line solutions to the customers.

Saving resources

Large and small companies working



in the food market and using COLUSSI ERMES machines have been able to achieve extraordinary advantages such as:

- dramatic energy and chemical savings
- environmentally friendly wash operations
- reduced wash time vs. very high hygienic and sanitary standards
- increased production capacities and safety
- better working performance of their staff



COLUSSI ERMES
Advanced Washing Systems

THE SMARTEST WASHING SYSTEM YOU CAN HAVE!

EXPERIENCE TOMORROW'S
TECHNOLOGY, TODAY.



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

CRATE WASHERS HIGHLIGHTS

- 1 **Washing capacity** up to 10.000 crate/hour.
- 2 Possibility of washing crate of **different shapes and types**, including: **collapsible, rigid and stackable crates and baskets**.
- 3 **Perfect drying with the compact single or double-rotor spin-dryers**; from 2100 to 4200 units/hour capacity.

Colussi Ermes will propose the best crate washing solutions, automatic and highly versatile, for washing and sanitizing crates and baskets, suitable for all sectors of production, ensuring impeccable results in terms of hygiene. The production range includes cabin or tunnel systems with the possibility of selecting various options: one, two or three tracks, horizontal or vertical.

HERE'S OUR RECIPE FOR SUCCESS



MAXIMIZE SANITATION
SAFER DESIGN, EASIER
CLEANING



INCREASE YIELDS
RAISE PROFITABILITY



ACCELERATE PROCESSING
IMPROVE THROUGHPUT



MAINTAIN CONSISTENCY
HIGHER QUALITY



REDUCE COSTS
OPERATING AND CAPITAL



PRACTICE SUSTAINABILITY
OPTIMIZE ENERGY
CONSUMPTION



EXPAND CAPACITY
MORE PRODUCTION

MIDDLEBY
FOOD PROCESSING

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Here following you can find a brief description of some types of plants.

Spin Drying Systems

High capacities – up to 4200 crates/hour with the double-rotor spin-dryer and up to 2100 crates/hour with the single-rotor spin-dryer – speed and perfect drying result are the key features that set apart this new generation of Colussi Ermes spin-dryers along with the possibility to dry different type of crates, foldable or rigid. this machine can dry a high number of crates with a minimum footprint. In just a few seconds the Colussi Ermes spin-dryer can achieve excellent drying with low electrical energy consumption, making this both an efficient and cost-effective solution.

Automatic centrifugal machine to wash trays and equipment placed on racks

The rack washing systems have been carefully engineered to wash racks carrying different kinds of equipment. By means of specific frames or special trolleys, it is possible to wash pans, crates, pallets, bins, meat-trucks, containers or isotainers fully respecting the highest washing and sanitizing hygiene standards.

The washing capacity is very flexible: from a minimum of 20 to a maximum of 120 racks/hour.

Industrial mixing bowl washers

The industrial mixing bowl washing systems are equipped with fully automated advanced technology and ensure impeccable washing and drying results, for immediate re-use in the production process. Thanks to special monitoring, connected to HACCP systems (Hazard Analysis and Critical Control Points) they guarantee impeccable results in terms of hygiene. Washing capacity up to 20 industrial mixing bowls/hour. 🏭

www.colussiermes.com



ALLEGRI, flexible hoses for the food industry

P **HARMALINE N Hose**

W/PHARMALINE N is an unique line of products, PTFE hoses smoothbore inside and convoluted outside, and now included a 316 SS helical reinforcing wire wound into convoluted on the outside to improve strength and flexibility. Covered with a braid AISI 316 SS and a "Platinum-Cured" white silicone rubber cover marked in accordance with EN16643.

The Pharmaline N hose has been designed for to obviate the lack of flexibility and easy of clean internally and externaly of the hose.

PHARMALINE X Hose

W/PHARMALINE X is a very flexible smoothbore inside PTFE hose convoluted outside included a 316 SS helical reinforcing wire with a clear silicone rubber cover "Platinum Cured" marked in accordance with EN16643.

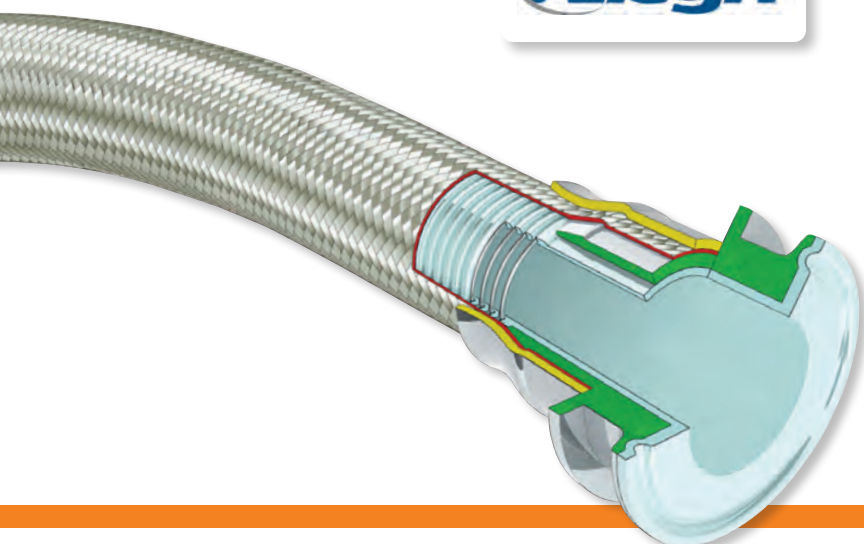
It is designed to replace conventional all-silicone rubber hoses in application where the inner silicone rubber liner may be subject to chemical reaction with fluids passing through, which may either contaminate the fluid, or degrade the rubber liner.

APPLICATIONS

Thanks to its high purity the Pharmaline X is designed for uses not burdensome and high hygiene where the operating pressure is not high; It is particularly suitable in pharmaceutical, biotech, chemical and food due to its high degree of cleaning inside and outside.

It 'also used in industrial general applications, especially for the passage of hot liquids and gases. 🏭

www.allegricesare.com



RGS on the wings of wind

RGS, Zocca * based Italian company, started his adventure 30 years ago, manufacturing the first vacuum cleaners that soon became the reference for the clients in search of high-quality products and perfect clean results.

RGS peculiarity was and is the one of "understand" the client needs and cooperate with them for solving their problem.

From the cooperation with the best industries of the world, we gained the experience to use vacuum technology

for producing centralized vacuuming systems that were a further step in dominating the air technology.

At that point many production plants of the world started asking RGS for complex cleaning projects tailored for them.

From this experience, using the air and its rules, came the know-how for the revolution of the pneumatic transport that made RGS one of the few companies in the world able to manage at the same time the cleaning problem, of the industry and the environment, together with

the big issue of the transport of bulk materials in the production process.

Not "one of the few" but the "only one" that can create transport solutions in dense phase, dilute phase, high vacuum phase allowing RGS to suggest to his customer the right technology for his problem.

- 1) Dense phase with dry compressed air (for the conveying of a mix of products, fragile products, at long distances, high quantities up to 100 tons for 500 mt)





- 2) Dilute phase with blower or vacuum
- 3) High vacuum conveyor systems

RGS assembly teams travel the world to start up our sucking or conveying lines, assisted by our branches in China, India, Brazil, Mexico and by our network of specialized dealers.

Agri-food industry, pharmaceuticals, tobacco, mechanics, foundries, 3D printers, nuclear power, aeronautics... from the more traditional sectors to the more innovative ones RGS offers its cleaning and transport solutions. 🏭

* Zocca up to the hill at the top of the packaging and vacuum system valley.

www.rgsvacuumsystems.com



Aspiratori industriali
Vacuum cleaners

Impianti centralizzati
Centralized systems

Trasportatori pneumatici
Pneumatic conveyors

“THE PRESENT AND FUTURE OF THE EUROPEAN CONFECTIONERY INDUSTRY: CHALLENGES AND INNOVATIONS”

The European confectionery industry faces challenges such as rising raw material costs, consumer demand for healthier products, and global competition. Companies are innovating with low-sugar, natural, and sustainable products

The confectionery industry is one of the driving sectors of the European economy, thanks to its tradition, innovation, and product quality. In recent years, however, the sector has faced several challenges, including rising costs of raw materials, increasing consumer awareness of health and environmental issues, and global competition.

One of the main problems that has arisen concerns the rising costs of raw materials, such as sugar, cocoa, and



By Walter Konrad





hazelnuts. This has resulted in increased production costs for confectionery companies, which have tried to compensate by raising the prices of their products.

Furthermore, consumers are becoming increasingly demanding in terms of health and the environment, requiring healthier and more natural products. In response, many companies have developed products with low sugar and fat content, using natural and organic ingredients.

Global competition is another major challenge for the sector, with many confectionery producers from emerging countries seeking to enter the European market by offering lower-priced products compared to local companies. This competition is particularly evident in the chocolate sector, where producers from emerging countries are trying to gain market share.

Despite these difficulties, the sector is trying to innovate and adapt to changing consumer demands. Many companies are developing low-sugar and low-fat products using natural and organic ingredients. In addition, many producers are working to reduce the environmental impact of their production by using biodegradable packaging and reducing carbon emissions.



AIR MOTORS: integration within capping machines in the food industry

Also in the Food Industry, Air Motors are excellent solutions, exploiting the use of compressed air, that can be used as integrable components on machinery or to hand tools, and can be therefore effective in numerous applications.

Their use in the Food Sector is, in fact, really heterogeneous, being incorporated into machinery to stir substances or liquids, to mix, to drive clipping machines in meat processing or to cap recipients.

The Case Study described by Mr. Nicola Pellizzari, Fiam Group's

Product Manager for Air Motors, and related to a company in the Food Industry producing synthetic casings, refers to this specific function.

In fact, the above-mentioned synthetic casings, used to cover cured meats, have to be kept in appropriate jars, immersed in a 25 % saltwater solution for their perfect/proper preservation.

The customer was looking for an effective technology that could eliminate the manual work of closing the lids of plastic jars in the production line, thus optimizing production operations even at this stage.

For this purpose, Fiam has designed and produced a customized air motor to be combined with a capping

Fiam®

PEOPLE AND SOLUTIONS



head, with the function of rotating it to tighten the plastic lid of casing jars.

The capping is done by taking advantage of the stall torque of the air motor.

Considering the highly humid and corrosive environment, the customer discarded from the beginning the idea of installing an electric motor, to avoid short circuits that would be created due to the presence of a high percentage of humidity, and secondly, to avoid corrosive phenomena resulting from the presence of water and salt in the solution contained inside the jars containers.

The application involved an air motor made with an outer casing of plastic material of the type of POM C Ertacetal, a material that gives high



mechanical strength as well as excellent dimensional stability. In addition, stainless steel AISI316 has been used for the output shaft in order to definitively avert the risk of corrosive phenomena.

From this Case Study we can see the main advantages of an Air Motor for Food machinery, an industry characterized by high humidity and with strict cleaning and sterilization requirements, for which Motors have all the necessary features:

- IP67 degree of protection that prevents water/steam/dust from entering the motor and damaging it
- Safe and reliable operation even at high temperatures
- High corrosion resistance due to galvanic treatments that make them highly resistant to aggressive agents

- Fabrication with high-quality stainless steel according to ISO standards
- Gears lubricated with food-grade lubricant
- Cavity-free outer surfaces that prevent dust and dirt accumulation and ensure ease of cleaning and sterilization

Not only Fiam offers a wide catalog range of models in the stainless steel version with IP67 Protection and with ATEX Certification, perfect for application in the Food industry, but there are also numerous "unique" customized solutions, often designed together with the customer in co-engineering mode. A truly important aspect of distinction of Fiam and our R&D. 🏢

www.fiamgroup.com

ALBRIGI: ingenuity, style and technology at the service of the food industry



Albrigi Technologie can define itself as a world leader in the production of stainless-steel systems for food, wine, chemical, pharmaceutical, cosmetic, bio-nano technologies and oil industry.

For many years Albrigi Technologie has been studying, researching and experimenting new solutions with the main aim of realizing complete turnkey systems with liquid transfer and processing tech-

nologies. Albrigi Technologie produces tanks, reactors, ripeners and mixers with the highest quality, in order to offer to customers services and technologies aimed at money saving, reducing costs, times and pollution, limiting or totally eliminating mistakes and contaminations. All these advantages permit to increase production and help customers to obtain a prestigious and high-quality product.

Following the evolution of the market and production needs, Albrigi creates both external and internal systems for the storage, mixing and processing of food liquids in compliance with the safety regulations, according to the HACCP, FDA, PED, ATEX, ANTI-SEISMIC regulations which are fundamental rules that dictate the basic requirements of Albrigi Technologie plants, tanks, reactors, ripeners and mixers.

Storing, mixing, weighing, measuring, dosing, transferring, heating, cooling and processing liquids with special vacuum or pressure processes is our specialty.



All systems are complete with pumps, pipes, weight and level sensors, liter counters, manual and pneumatic valves, with inert gas – nitrogen - CO₂ – argon saturation, high performance electrical panels.

These last are monitored by P.C. and PLC for the management of transfer processes, that operate both in manual and in automatic mode, equipped with

customized programs with algorithms, which reduce labour up to 70%.

Albrigi Tecnologie is specialized in the study and application of programmable manual and fixed automatic washing systems, managed by PLC, with customizable software and process self-

checking systems up to complete sanitization and sterilization in every internal or external point, always respecting environment by reducing pollution, washing times, energy use and purification costs up to 80%. 🏭

www.albrigi.com



FOOD
processing

“ THE WINE INDUSTRY IS RENEWING ITSELF: INNOVATION AND ADAPTATION TO ECONOMIC AND CLIMATIC CHALLENGES ”

Despite the challenges of rising costs and climate change, the wine industry embraces innovation and adapts for a sustainable future.



Our Editorial Office

In the enchanting world of wine, filled with intoxicating scents and flavors, increasingly complex challenges await producers. The wine industry is facing a dual threat: rising costs and climate change. These factors, combined, are putting significant strain on companies' efforts to produce quality wines and maintain their economic sustainability.

On one hand, wine production costs are increasing due to various factors. Rising energy prices, packaging materials, agricultural equipment, and fuels are





significantly impacting the budgets of wineries. In many cases, producers are forced to raise prices on their products to compensate for these additional costs, but this can jeopardize competitiveness in global markets and consumer loyalty.

On the other hand, climate change poses a direct threat to the wine industry. Alterations in climate patterns affect grape ripening, water availability, and the onset of plant diseases. Temperature variations and extreme weather events can cause damage to vineyards and winemaking structures, compromising the quality and quantity of the harvest. Traditional wine regions are experiencing reduced grape yields, while some emerging new regions are seeking to adapt to the new climatic conditions.

To tackle these challenges, wine producers are adopting various strategies. Firstly, they are investing in advanced technologies to improve production efficiency and reduce energy costs. The use of drip irrigation systems, implementation of sustainable farming practices, and adoption of renewable energy are just some of the solutions that companies are employing to mitigate the financial impact of rising costs.

Additionally, wine producers are seeking to adapt to climate change through the diversification of grape varieties cultivated. Many vineyard owners are experimenting with new heat- and drought-resistant varieties to ensure continuous production despite changing environmental conditions. At the same time, some companies are striving to reduce their carbon footprint through sustainable emissions management and the adoption of eco-friendly farming practices.



CANTINA SANTADI: History, Territory, Culture, Taste and Traditions of our rural reality

Cantina di Santadi is located in the Basso-Sulcis-Iglesiente, the south-western area of Sardinia; as the crow flies, it is only a few kilometers away from the wonderful beaches and white dunes of Porto Pino. Born in 1960, after overcoming the difficulties of the first years, with the arrival of a new management team, animated by the determination that generates enthusiasm and passion, the company adopts new strategies that give it a new look, with more coherent directives for the producing members. The goal is ambitious, to focus on bottled wine "typical red wines in particular" to give visibility and identity to the main cultivar of the territory: Carignano, without however neglecting the traditional white grapes of Sardinia, such as Vermentino, Nuragus, and Nasco. From an enological point of view, the winery is definitely looking up, by asking for the advice of the internationally renowned enologist Giacomo Tachis, whose arrival gives a turning point to Cantina di Santadi. From the grapes of the vineyards planted with sapling (vigna latina) are obtained wines based on Carignano, with an exuberant extractive content, a noble tannic framework, and a perfect balance between organic acid component, alcohol content, and polyphenolic value.

The careful use of French oak barrique harmoniously contributes to favor the evolution cycle of these exciting wines for aging such as Terre Brune, Rocca Rubia, Noras, and Araja. The range of red wines is completed with Grotta Rossa and Antigua, with the rose wine Tre Torri, the sparkling wine Metodo Classico

Solais and the refined white wines Villa di Chiesa, Cala Silente, Pedraia, and Villa Solais as well as the dessert wines Latinia and Festa Noria. The assiduous and constant dedication of our producers together with the innovative spirit and the respect of the territorial tradition, aim at hon-

oring the winery and preserving a real heritage of history, culture, style, and taste, which are the real essence of our farming reality. 🏰

www.cantinadisantadi.it

IG: #cantinadisantadi

FB: @cantinadisantadi





ZACMI - Global customer base demands global support

In modern industrial operations, it is rare to find a company that has earned a reputation based solely on the quality of the products or machines it manufactures. These days, an equally important element of any company's market standing is the level and quality of pre- and post-sales support it can offer.

Much like consumers who have experienced easy and pleasant purchase-and-support experiences from high street stores or online retailers, industrial end users are looking for suppliers who can act as full-solution providers, as opposed to just hardware vendors.

In the food and beverage industry, this heightened level of service is essential, as many companies work using agile and lean principles in order to generate the best possible yield and efficiency. As a result, extended downtime is not acceptable, which means that these end users depend on their machine suppliers to help maintain maximum uptime.

In a local context, the delivery of in-person support is relatively straightforward, the same is true on a national scale, albeit a little slower for on-site visits, but delivering this level of support internationally becomes more difficult and sometimes attracts longer lead times. It is for this reason that many companies are investing in an international support network.

One such company is Parma, Italy-based Zacmi, a designer, fabricator and installer of tailor-made filling, seaming and processing lines for the international food and beverage industry. The company supplies high-





end equipment to leading multi-national companies in many countries and, as such, has grown a rapid-reaction support network to make sure it can operate as quickly as possible and as locally as possible to its installed machine base.

An example would be its commitment to the Americas, where it has two permanent technicians in the USA and another in Mexico, all of which are supported by a comprehensive centrally located spares facility in Indiana.

Zacmi offers support in nine other core markets too, comprising either technician access or remote interactions; and the global team is backed by Zacmi's own support team in Parma, which comprises five engineers and 10 technicians who can travel to where local on-site support is not available or additional support is required. In addition to technical assistance, the support team can also help with installation, training spares and upgrades.

Thanks to advanced automation hardware and on-machine digitalisation, Zacmi is also able to offer its class-leading Remote Access Service (RAS) programme. Using a secure communication network, engineers from Zacmi can connect to machines – anywhere in the world – to deliver a range of value-added services, including: monitoring and troubleshooting; start-up & process streamlining; uptime optimisation; and software patching, updating & enhancement.

The programme also offers Augmented Reality (AR) capabilities – using an app – for connection via smartphone, tablet and even smart glasses. Using this service, end users can interact virtually with Zacmi's support team in

real time or via photo and video messages. Live training sessions can also be undertaken to help increase Overall Equipment Effectiveness (OEE).

"Any company with a global footprint, such as ours, has to offer a comprehensive support infrastructure," explains Martino Chiefari, USA After-Sales Manager, at Zacmi. "We have to deliver peace of mind as well as class-leading technology and help ensure that our customers are operating as efficiently as possible. One of our key selling points is OEE, so we must fulfil this promise with dependable support, no matter where the customer is located." 🏢

www.zacmi.com/en/after-sales/

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“ EXPLORING TRACEABILITY IN THE BEVERAGE INDUSTRY: FROM PRODUCTION TO CONSUMER ”

A journey through technologies and practices ensuring safety and transparency in beverage products

In recent years, traceability has become a key concept in the beverage industry. Consumers are increasingly interested in knowing the origin and quality of the products they purchase, prompting companies to implement increasingly sophisticated systems to ensure safety and transparency throughout the entire production chain. In this article, we will explore the technologies and practices that are revolutionizing the concept of traceability in the world of beverages.



Our Editorial Office

One of the primary tools used for traceability is radio frequency identification (RFID) technology. This technology allows for the application of small RFID tags to bottles, containing unique digital information. RFID tags

can be read and recorded during each stage of the production and distribution process, enabling companies to monitor and trace the journey of each individual bottle. This means that product authenticity can be



images: pexels.com

continued on page 105

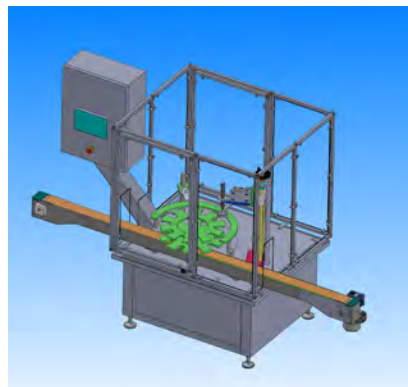
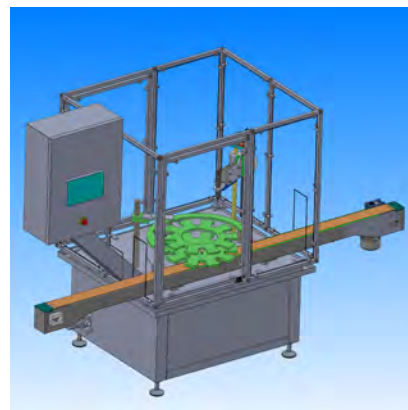
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Among the most performing solutions is the **Roller Capping Unit**, a 6000 pcs/h that is adaptable to different cap types, brushless motors actuated,

equipped with a digital control panel with remote assistance and an external systems interface suitable for **Industry 4.0 Logic**. With the target of a smart manufacturing process, for this project PMR has dedicated a great attention on the HMI (Human-Machine Interface), designing and improving a new "ad-hoc" easy and fast software for the operation of format change, that perfectly integrates in your management company systems.

The new **Monoblock PMR MFC 22**, a filling machine for liquid/dense products and capping with twistoff caps. The volumetric rotative dispenser



PMR MFC 2022



PMR ROLLER CAPPING UNIT



is made of a rotative pump in Inox AISI 316 and a drip-catching nozzle with a two-way pilot valve, dose synchronized. The capping system has a pneumatic motorized closing head, with adjustable torque value. The system has also a caps dispenser with unloading rail adjustable for different formats, and a caps presence control device. The unloading rail is totally independent from the system and can be easily adapted to any customer requests, in compliance with the different products and boxes, speed max to 1800 pcs/hr.

PMR, in recent years, has also renewed and improved the historic labelling lines:

the **M3010 FR** able to apply two pre-printed labels, the **M3005 T** able to apply labels on round products, the **Robottino** to print on flat carton boxes and similar, the heads **CLASSIC NEW 3** and the **PRINT & APPLY LM**, and all the semi-automatic packaging machines.

A survey conducted together by the italian newspapers **lSole24** and **Statista** revealed **PMR as one of the 200 companies leaders in Export 2022**. This important result has been achieved thanks to the particular attention in following customers during all the production process, up to the final installation that is realized both in Italy (directly by PMR) and abroad (thanks to our partners). Today PMR is a modern company that quickly adapted itself to the Market, investing everyday on the research and innovation process of the high-performance materials and applicative softwares, now essential parts in the Industry 4.0. 🏢

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M3005 S FOR LABEL APPLICATION ON SALAMI



M3010 T FOR WRAPAROUND LABEL APPLICATION



M3010 FB FOR FRONT/ BACK LABELS APPLICATION



verified, potential security issues can be identified, and detailed information about the entire supply chain can be obtained.

In addition to RFID, another technology that is gaining increasing importance is blockchain. Blockchain is a distributed and immutable digital ledger that securely and transparently records transactions. In the beverage industry, blockchain can be used to create reliable and tamper-proof traceability. Every transaction, from the purchase of raw materials to beverage production, can be recorded on the blockchain, allowing companies and consumers to access detailed information about the origin, ingredients used, and production practices. This ensures high food safety standards and promotes consumer trust in the product. However, traceability is not just about technology. Sustainable practices and collaboration among the various parties involved in beverage production are equally important. Many companies are committed to working in partnership with raw material suppliers, manufacturers, and distributors to ensure accurate traceability of beverage products while adhering to sustainability standards. This active involvement of all stakeholders contributes to creating a responsible and transparent supply chain.

Furthermore, the use of labels and warranty seals is another common tool to guarantee traceability in the beverage industry. Labels can provide information about the place of production, expiration dates, and quality certifications. Warranty seals, on the other hand, indicate that the product has not been opened or tampered with. These elements provide additional guarantees to consumers regarding the safety and authenticity of the products they are purchasing.



EXHIBITIONS 2023-2024-2025

PROWEIN

19-21/03/2023 
DUSSELDORF

International wine & spirits exhibition.

MECSPE

29-31/03/2023 
BOLOGNA

Fair for the manufacturing industry.

VINITALY

02-05/04/2023 
VERONA

International wine & spirits exhibition.

PROSWEETS

23-25/04/2023 
COLOGNE

Fair for the sweets and snacks industry.

MACFRUT

03-05/05/2023 
RIMINI

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

CIBUS

03-06/05/2023 
PARMA

Fair of food product.

INTERPACK

04-10/05/2023 
DUSSELDORF

Technology focused on packaging, bakery, pastry technology.

TUTTOFOOD

08-11/05/2023 
MILAN

Fair B2B show to food & beverage.

SPS/IPC/DRIVES/ITALIA

23-25/05/2023 
PARMA

Fair for industrial automation sector.

BEER&FOOD ATTRACTION

19-22/06/2023 
RIMINI

Fair for beers, drinks, food and trends.

FISPAL

27-30/06/2023 
SÃO PAULO

Fair for product from packaging.

MCTER

29/06/23 
ROMA

Exhibition on energy efficiency.

POWTECH

26/29/10/2023 
NUREMBERG

The trade fair for powder processing.

HOST

13-17/10/2023 
MILAN

Fair for bakery production and for the hospitality.

SIAL

19-23/10/2023 
PARIS

Fair on food products.

MIDDLE EAST 2023/24

GULFHOST

2023 
DUBAI

Fair of hospitality.

GULFOOD

20-24/02/2023 
DUBAI


Fair for food and hospitality.

GASTROPAN

17-19/03/2023 
ARAD

Fair for the bakery and confectionery.

DJAZAGRO

05-08/06/2023 
ALGERI Fair for companies of the agro-food sector.

IRAN FOOD+BEV TEC

10-20/06/2023 
TEHRAN

Fair for food, beverage&packaging technology.

PROPACK ASIA

14-17/06/2023 
BANGKOK

Fair for packaging, bakery, pastry.

PACPROCESS FOOD PEX

07-09/09/2023 
MUMBAI

Fair for product from packaging.

ANUTEC

07-09/09/2023 
NEW DELHI


Fair for the food&beverage industry.

HOSPITALITY QATAR

06-08/11/2023 
DOHA

Fair of Hospitality and HORECA.

GULFOOD MANUFACTURING

07-09/11/2023 
DUBAI

Fair for packaging and plants.

EXHIBITIONS 2023-2024-2025

IBA

22-26/10/2023 
MONACO

Fair for the bakery and confectionery industry.

CIBUS TEC

24-27/10/2023 
PARMA

Fair for food & beverage technologies trends.

SUDBACK

26-29/10/2023
STUTTART

Fair for bakery and confectionery.

BRAU BEVIALE

28-30/11/2023 
NUREMBERG

Fair of production of beer and soft drinks.

PROSWEETS

28-31/01/2024 
COLOGNE

Fair for the sweets and snacks industry.

SIMEI

2024 
MILAN

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

ANUGA FOODTEC

19-22/03/2024 
COLOGNE

Fair on food and beverage technology.

LATINPACK

16-18/04/2024 
SANTIAGO CHILE

International packaging trade fair.

HISPACK

07-10/05/2024 
BARCELONA


Technology fair for packaging.

FACHPACK

24-26/09/2024 
NUREMBERG

International packaging trade fair.

ALL4PACK

04-07/11/2024 
PARIS

Exhibition about packaging technology.

IPACK-IMA

27-30/05/2025 
MILAN

Exhibition about food and non-food processing and packaging.

DRINKTEC

2025
MONACO 

Fair for the beverage, liquid food industry.

SAVE

2026
VERONA 

Fair for automation, instrumentation, sensors.



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