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n° 11-2025

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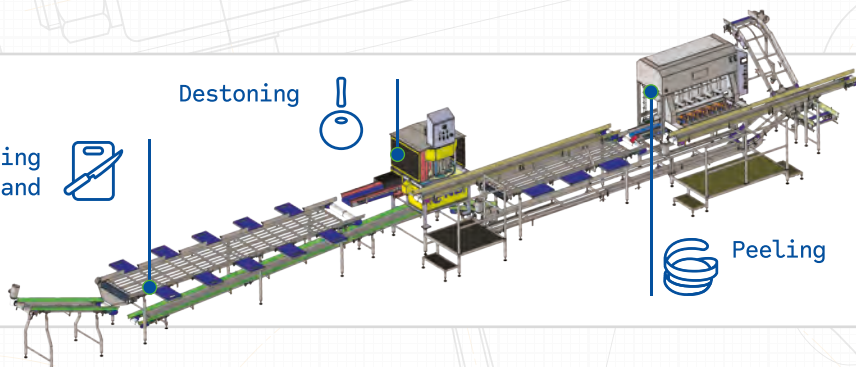


**MANGO LINE
PL6M + SS8M**

Cutting
by hand



Destoning



Peeling



Peeling **MACHINE**
Mango | Mod. PL8M

**NEW MACHINE
APPLICATION**



Cutting **MACHINE**
Mango | Mod. SS8M





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



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Food Processing Machinery for the food industry

STEAM PEELER FOR FRUITS



principal fruits processed
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MAKRO LABELLING SRL

MODULARITY, FLEXIBILITY. ALWAYS.

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LAWER SPA

PRECISION AND EFFICIENCY IN FOOD PRODUCTION.

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SONIA V. MAFFIZZONI
Editorial Manager

The food industry is moving through a time of global change, shaped by tariffs, trade agreements and shifting regulations. Yet despite these pressures, one factor remains essential: the need for high-quality processing technologies. Markets adapt, but production standards demand reliability, efficiency and safety.

In these pages we present leading companies that are setting benchmarks in food processing worldwide. Their solutions combine innovation and tradition, delivering technologies that not only answer global challenges but also earn recognition in the United States. Quality, flexibility and uniqueness are the strengths that allow these players to stand out, proving that excellence continues to open doors in an evolving market.



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PND INTRODUCES THE NEW CUTTERS
MOD. MPC AND APC
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INNOVATION: THE FUTURE OF MOTION
CONTROL ACCORDING TO MINI MOTOR SPA.
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for food and beverage industry**

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VIMCO as partner for monoblock solutions

Vimco is an Italian company specialized in secondary and end-of-line packaging solutions in cardboard. For more than four decades, Vimco has been providing high quality and technologic customized solutions. Vimco's portfolio includes forming and closing machines, cartoning and sleeving machines, and case packers or wrap around solutions.

Vimco has long served the market as a turn-key partner with complete, integrated packaging equipment that includes box forming, product filling, and closing machines.

These lines are equipped with robotic solutions that have been developed and implemented by Vimco's engineering team for years now.

One of the main characteristics of the group is the ability to study customized solutions by following customer requirements as closely as possible.

Space sometimes represents the biggest challenge for positioning machines and lines within a customer's plant.

For this reason, more and more often Vimco develops monobloc solutions, within which all the secondary packaging steps are included.

But that's not all: for a large multinational company, Vimco has also recently developed integrated solutions in which, in addition to traditional secondary packaging, the created packages are placed in American cases ready for palletizing; all in one compact structure.

This shows how closely Vimco works with the customer to study and opti-



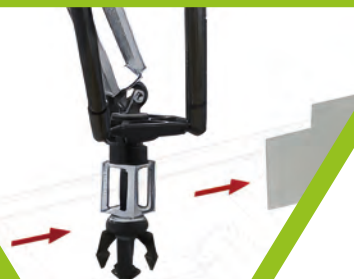


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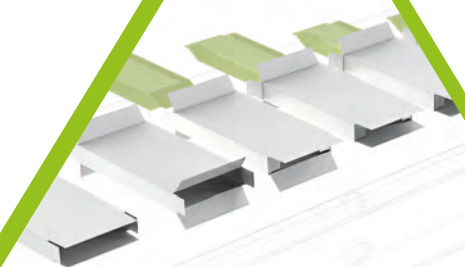


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TOP LOADING SOLUTIONS

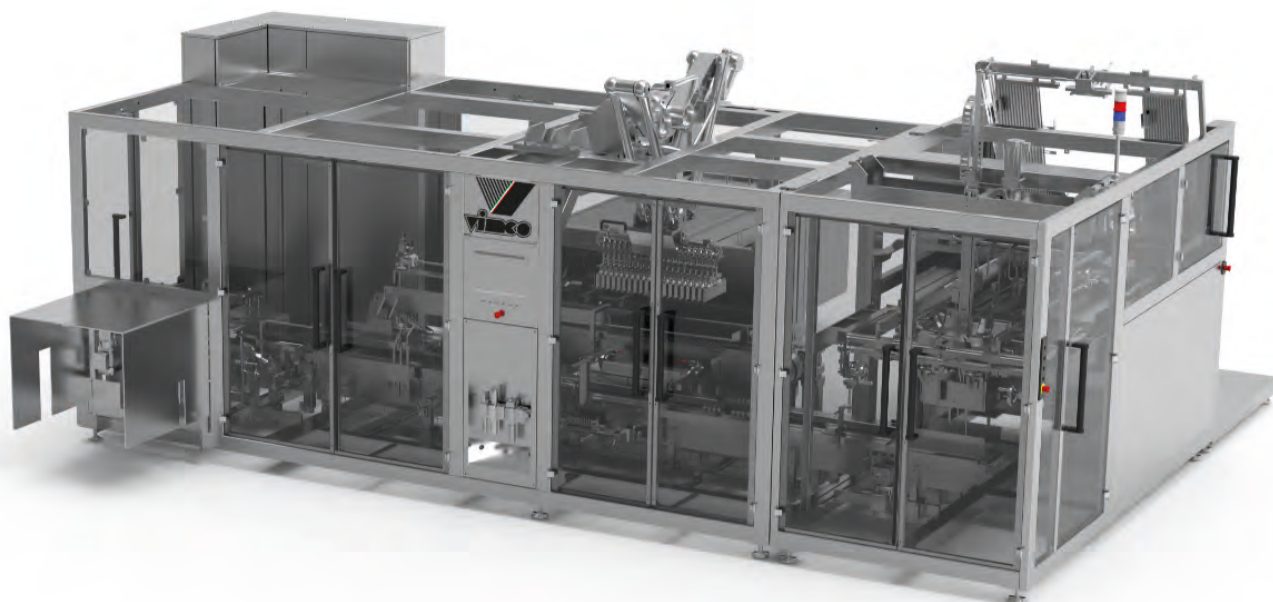


SIDE LOADING SOLUTIONS



END OF LINE SOLUTIONS





mize packaging solutions that can be implemented in the various food sectors. Vimco's strength lies in being able to customize its solutions according to the type of product and the needs of the end user.

Vimco supports the customer's project from the beginning to the end,

studying it in every detail and guiding the customer through the transition from the "manual" to the automated process.

The advantages of monoblock lines are certainly compactness and versatility. Versatility is an equally important requirement, as packaging is con-

stantly undergoing changes in market trends and responding more and more to marketing needs.

As always, the challenge is to meet all our customers' needs by providing flexible and user-friendly machines. 

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- It does not need a mold change if compared to a traditional plastic trays.

Sustainability

- Up to 80% less plastic than traditional trays.
- It can be recycled in paper thanks to the Aticelca B certification (according to the Italian Law).
- Easy separation of the film from the tray

Full customization

- Inside and outside of the tray, with a print up to 5+5 colors



Innovation

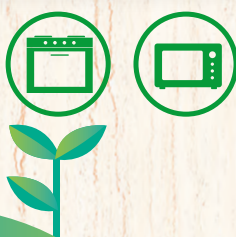
- Our paper-based packaging solutions meet functionality and performance of plastic trays.

Applications

- Refrigerated and frozen meals, with re-heating in the microwave or in a traditional oven.

Customization

- Externally customizable with offset printing up to 5+5 colors.



FRESHNESS



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MULTIFUNCTIONAL



CB Bernucci





MAKRO: modularity, flexibility. Always.

Leveraging 30 years of experience from its founders, Makro was born in 2009 and rapidly grew to become an international market leader. Our mission is clear: to design cutting-edge labellers that withstand the tests of time, satisfy every customer's evolving production needs and offer maximum benefit and reliability.

With a meticulous 'made-in-Italy' production, we combine technological, mechanical and electronic innovations with environmentally friendly production processes, based on energy savings and knowing how to effectively implement a more sustainable economic development model. We begin with a deep knowledge of every aspect of labelling and work with passion, professionalism, competence, and a commitment to always be near our customer for prompt service throughout the lifetime of your labeller.

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

The range includes labellers able to process from 1,500 to 50,000 bottles per hour, applying up to five labels per bottle and available in wet glue, hot melt, self-adhesive and combined versions. For companies with limited production requirements, the MAK 01, MAK 02 and MAK 1 labellers provide speeds of up to 12,000 b/h with mechanical or electronic rotation of the bottle plates. With special applications and able to cope with production speeds of up to 50,000 b/h, the MAK 2, 3, 4, 5, 6, 7 and 8 labellers, on the other hand, satisfy the needs of medium to large companies. The range includes a high speed self-adhesive labeller with reel winders and non-stop system enabling production to continue at maximum speed even during reel changes and a combined labeller to apply the fiscal guarantee seal.

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

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

In common with the entire Makro range with the Vision Control system to verify the quality and correctness of the packaging and manage rejects:



Quality is an Attitude

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



MAK machine configuration with HS2 adhesive units



Example of configuration with cold glue stations



Example of configuration with roll-feed stations



ADH (new CP trolley)



Adhesive stations (SLIM)



Cold glue stations



Roll-Feed stations



Hot-melt stations

makro
labelling



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.

Thanks to the rotation of the plates, it is the only linear labeller with centring which, in addition to high labelling accuracy and speed, also offers the advantage of not having to change

format: within minutes, the operator is ready to start production again. Its versatility and production flexibility make it ideal due to its small footprint. 🏠

www.makrolabelling.it

Cleap (Concept Leap)

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

makro [®]
labelling



“CARTON BEVERAGE PACKAGING: AN ECOLOGICAL CHOICE OR A CONVENIENT SOLUTION?”

In recent years, the food industry has seen a significant increase in the use of carton packaging for beverages.

This trend, driven by growing environmental awareness and consumer pressure, has led many companies to reconsider traditional materials. However, the question remains: is carton packaging truly an ecological solution, or is it simply a convenient and practical choice?

Carton packaging has undeniable advantages. It is lightweight, easy to transport, and often recyclable, making it appealing to beverage producers. Moreo-



by the editorial staff



Image: freepik.com

ver, modern technologies allow carton to be treated so that it becomes liquid-resistant and capable of adequately preserving the contents, extending their shelf life without compromising product quality. However, the main advantage frequently highlighted is its supposed environmental sustainability. Carton, derived from renewable sources such as cellulose extracted from trees, is recyclable, presenting it as a more ecological alternative to plastic or glass, both of which have a more significant environmental impact in terms of production and disposal.

But behind this image of sustainability lies a more complex reality. While it's true that carton is recyclable, its production requires enormous resources. The process of extracting cellulose and processing paper consumes large amounts of water and energy, and the forests

from which the raw material is sourced are not always managed sustainably. Certainly, certifications like FSC (Forest Stewardship Council) ensure responsible forest management, but not all producers subject themselves to such scrutiny. Additionally, once carton is combined with layers of plastic or aluminum, as is often the case with beverage containers, its recyclability drastically decreases. Separating these materials once they are fused together is a complex and costly process, and not all recycling facilities are equipped to handle it.

Another aspect to consider is transportation. Carton, being lighter than glass and less bulky than rigid plastic, helps reduce CO₂ emissions during the distribution of beverages. This aspect is particularly important when considering the overall environmental impact since logistics represent a significant portion of a pro-



duct's lifecycle. Reducing the weight and volume of packaging means fewer trips are needed to transport the same amount of product, with tangible benefits in terms of greenhouse gas emissions. However, even in this case, the benefits only materialize if the entire lifecycle of the packaging, from its production to disposal or recycling, is managed efficiently and sustainably.

There is also the economic factor, which plays a crucial role in companies' decisions. Carton is generally cheaper to produce than glass or rigid plastic, making it an attractive solution not only from an ecological standpoint but also from an economic perspective. For many companies, choosing carton means being able to reduce costs without sacrificing product quality while presenting themselves to consumers as environmentally conscious brands. This marketing strategy, often supported by slogans that emphasize the "green" nature of the packaging, has strong appeal for modern consumers, who are increasingly concerned about the sustainability of the products they purchase. But it's fair to question how much of this choice is truly driven by the desire to reduce environmental impact and how much is simply a response to market trends.

Finally, we cannot ignore the behavior of the end consumer. Even the most eco-friendly packaging becomes useless if not disposed of correctly. Despite awareness campaigns, recycling rates remain low in many countries, and a large portion of packaging ends up in landfills or, worse, littered in the environment. Therefore, it is crucial that companies not only invest in more sustainable packaging but also commit to educating consumers on how to properly dispose of these materials.

In conclusion, carton packaging for beverages represents a solution that, at first glance, seems to meet environmental sustainability needs. However, the reality is more nuanced. While carton has undeniable advantages over other forms of packaging, its benefits largely depend on the context in which it is produced, used, and disposed of. It is a choice that, if well managed, can contribute to reducing the environmental impact of the beverage industry, but it should not be considered the definitive solution. Real change will only occur when the entire lifecycle of packaging is designed with sustainability in mind, from the sourcing of raw materials to the recycling or disposal phase.

MAGAZINES and WEB PORTAL focusing on packaging and on the FOOD&BEVERAGE technology

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

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

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

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

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

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





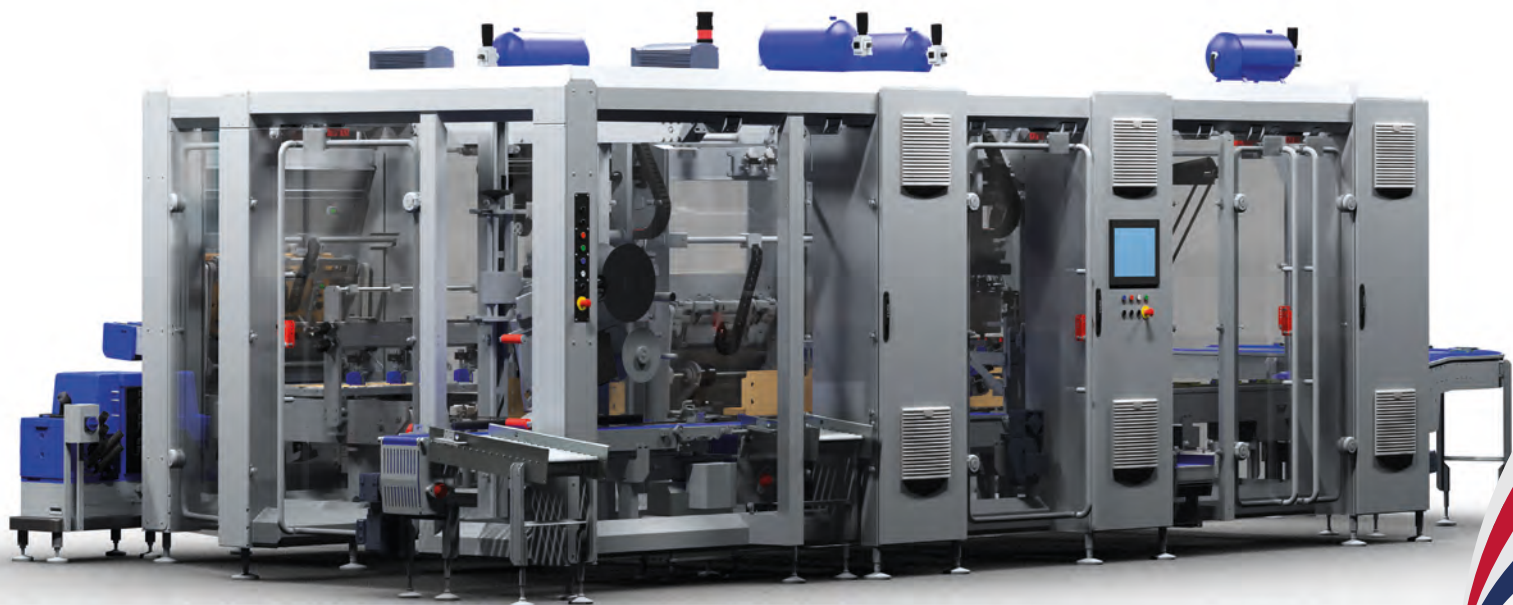
This capability was recently highlighted in a packaging solution developed to package four different sizes of bakery products, in seven different packaging counts, Cama's technology is replacing older packaging machines from a competitor that are overly complex, inefficient to changeover and demand a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

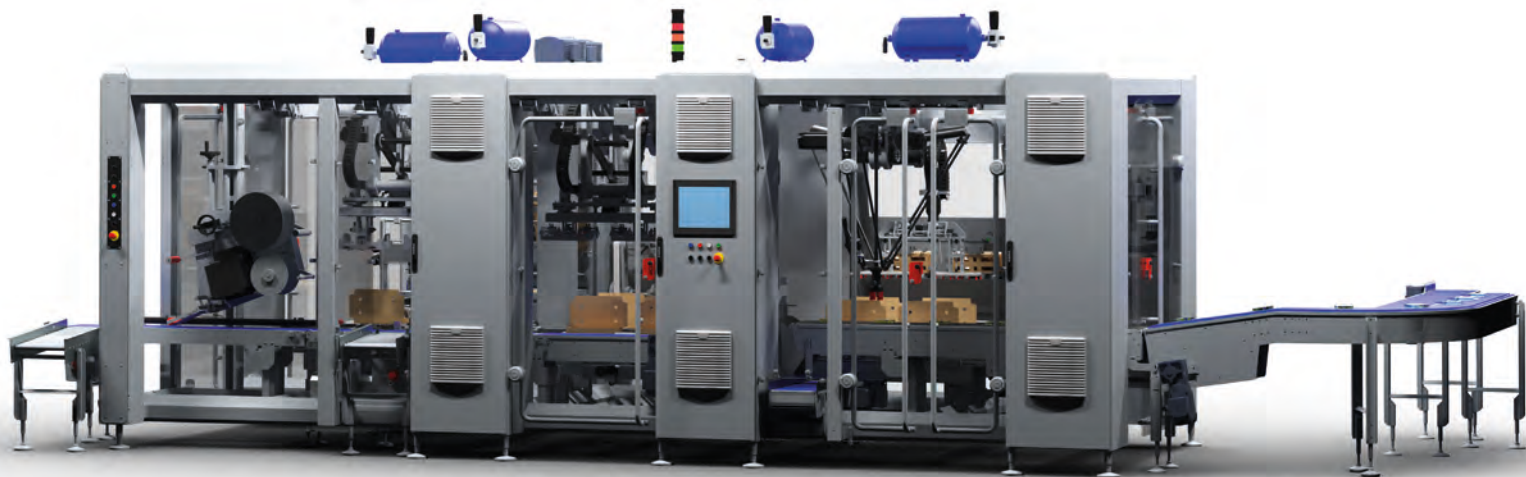
"The contract is to replace all 15 machines," explains Davide Di Lorenzo, Sales Engineer Manager at Cama Group.

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

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

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





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

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

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

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

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

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

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

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

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

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

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

poration of RFID, AR and VR systems means that what little changeover and maintenance steps there are, can all be achieved much more easily and quickly.

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

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

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

www.camagroup.com



TOMOLPACK SRL: protecting value through innovation and expertise

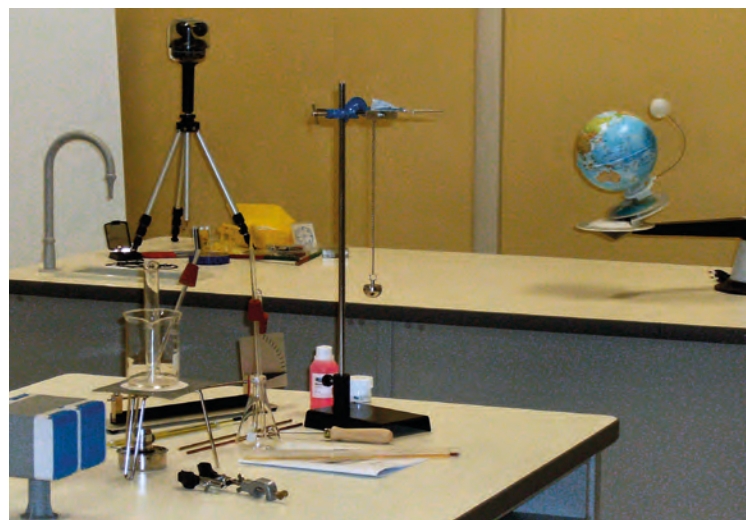
In today's industrial landscape, where the protection of sensitive goods is increasingly strategic, protecting means creating value. Tomolpack Srl operates with a clear mission: to develop tailor-made solutions for the safe transport and storage of delicate items by offering high-performance technical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

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

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

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

The company is structured to manage both small batches and large-scale production with the same level of attention and precision. But Tomolpack goes beyond packaging supply: it analyzes critical issues, evaluates logistics cycles, and proposes lighter, more sustainable, and easier-to-handle alternatives. Thanks to a dynamic R&D department, the company constantly explores new materials and technologies to improve performance while reducing environmental impact.



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

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

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

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

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INVEST to satisfy a growing market SMI solutions for Empresas Polar

To meet the demands of an ever-growing market, increasingly demanding in terms of quality and safety, Empresas Polar, one of the leading food companies in Venezuela invests in extremely versatile and innovative production processes and systems. To keep up with changing consumer demands, the Caracas-based company must in fact equip itself with machinery that ensures operational flexibility of the plants and advanced automation of production processes. The **CSK 40 T ERGON** automatic packaging machine supplied by **SMI**

is the ideal solution for packaging Pampero brand glass tomato paste bottles, in practical bundles with tray and shrink film, a practical, appealing "packaging" that is highly appreciated by consumers.

Quality, practicality and flexibility

Empresas Polar is particularly attentive to the level of quality of its products, eco-sustainability, safety and efficiency of the systems and the reduction of management and maintenance costs of the operating structures. Starting

from these needs and from the request of the Caracas company to package the glass ketchup bottles in practical and resistant bundles with tray and shrink film, SMI's designers proposed a shrink wrapper from the CSK ERGON series, a versatile and efficient packaging solution, together with the handling systems for incoming bulk bottles and outgoing packs.

The CSK ERGON series is the ideal solution for the automatic packaging of food products in different formats and methods; the model installed at





the Valencia plant packs 198 g and 397 g glass containers in 6x4 tray + film bundles and is prepared for the future packaging of the 567 g and 1000 g bottles in 4x3 and 3x2 formats respectively, always with tray + film. The tray support is the most suitable choice for glass bottles, as it ensures greater robustness and practicality of the package both during palletizing and during handling and storage in stores.

Empresas Polar's decision to invest in the purchase of a new packaging

machine revolves around the need to increase the performance of the current Pampero ketchup production line; the machine model supplied by SMI ensures high flexibility and automation of production processes, fundamental factors for responding promptly to market demands. In addition, the compactness of the CSK series ensures optimal use of existing logistics space and easy use by operators during plant operation and maintenance activities.

These characteristics have already been widely tested and appreciated

by the Venezuelan company since 2009, the year in which SMI supplied Empresas Polar with a shrink wrapper from the LSK ERGON series, together with a DV 500 ERGON model divider.

SMI solutions for Empresas Polar

For the packaging process of Pampero brand bottles, Empresas Polar relied on the experience of SMI, with which it had already collaborated in 2009 for the supply of a packaging machine.



The CSK 40 T ERGON series shrink wrapper, recently installed in the Venezuelan company's Valencia plant, is the ideal solution for tray + film packaging of glass ketchup bottles and stands out for its operational flexibility and ease of format changeover. The choice of this model appeared to be the most suitable solution to optimize the end-of-line secondary packaging process, thanks to specific features such as advanced automation, versatility of use, low energy consumption and respect for the environment.

PACKER CSK 40 T ERGON

Key features:

- Compact and ergonomic design
- Carton magazine positioned under the infeed belt, from where the cardboard blanks are picked up by means of an alternating movement sheeter consisting of a group of suction cups with a vacuum suction system
- Curvilinear cardboard climbing in the initial and final section, to facilitate the insertion of the cardboard pad
- Very smooth product infeed system for easy channeling of loose bottles on the conveyor belt equipped with



thermoplastic chains with low friction coefficient

- Grouping of bulk containers in the desired format continuously
- Film cutting unit with a compact design, with high-precision film cutting operations thanks to the brushless "direct-drive" direct drive motor
- Simplified maintenance operations thanks to the ergonomic design of the machine
- Smitec ICOS motors equipped with integrated digital servo-drive (driver), able to simplify the wiring of the

machine and ensure greater energy efficiency, less noise and reduced wear of the components

- The model installed at Empresas Polar mounts an optional additional 1,150mm belt, positioned at the exit of the tunnel, for rapid cooling of the packages and better aesthetic quality of the package itself
- Machine supplied with other optional devices, such as the output product stabiliser and the bottle presence verification system installed upstream.

CONVEYORS

Key features:

- Smooth handling of loose bottles and tray+film packs
- Simple and intuitive human-machine interface
- Simplified maintenance
- Reduced format changeover times for the transition from one production to another.
- Efficient accumulation system between the shrink-wrapper outlet and the palletiser inlet.

www.smigroup.it





VERIMEC: tinplate packaging solutions

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

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

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

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

port centers, and its entire global distribution network.

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

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

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

www.verimec.it

Massilly  **VERIMEC**
ITALIA





VIMACOR: Italian excellence in packaging machinery manufacturing

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



Made in Italy excellence

- High-quality materials: we use top-grade materials to ensure robustness and long-lasting performance
 - Technological innovation: cutting-edge solutions to optimize packaging processes
 - Customization: each machine can be tailored to meet specific customer needs
 - Functional design: with attention to aesthetics and practicality
- Cosmetics: packaging of perfumes and cosmetic products
 - Chemical: packaging of chemicals and detergents
 - Industrial: packaging of various industrial products

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

Application sectors

- Food: packaging of fresh, processed, and ready-to-eat food products
 - Pharmaceutical: safe and hygienic packaging of pharmaceuticals and medical products
- Energy savings: reducing environmental impact and improving cost-effectiveness
 - Lower emissions: helping achieve more sustainable production
 - Production efficiency: machines built to boost productivity

- Technological innovation: sustainable solutions for forward-looking industries

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

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





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

Visit our new website
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B.M. GROUP: excellence in aluminum processing and treatment for the industry

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

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

The company, based in the province of Vicenza, operates two strategically located production hubs in Thiene

and Zanè, both easily accessible from major highways.

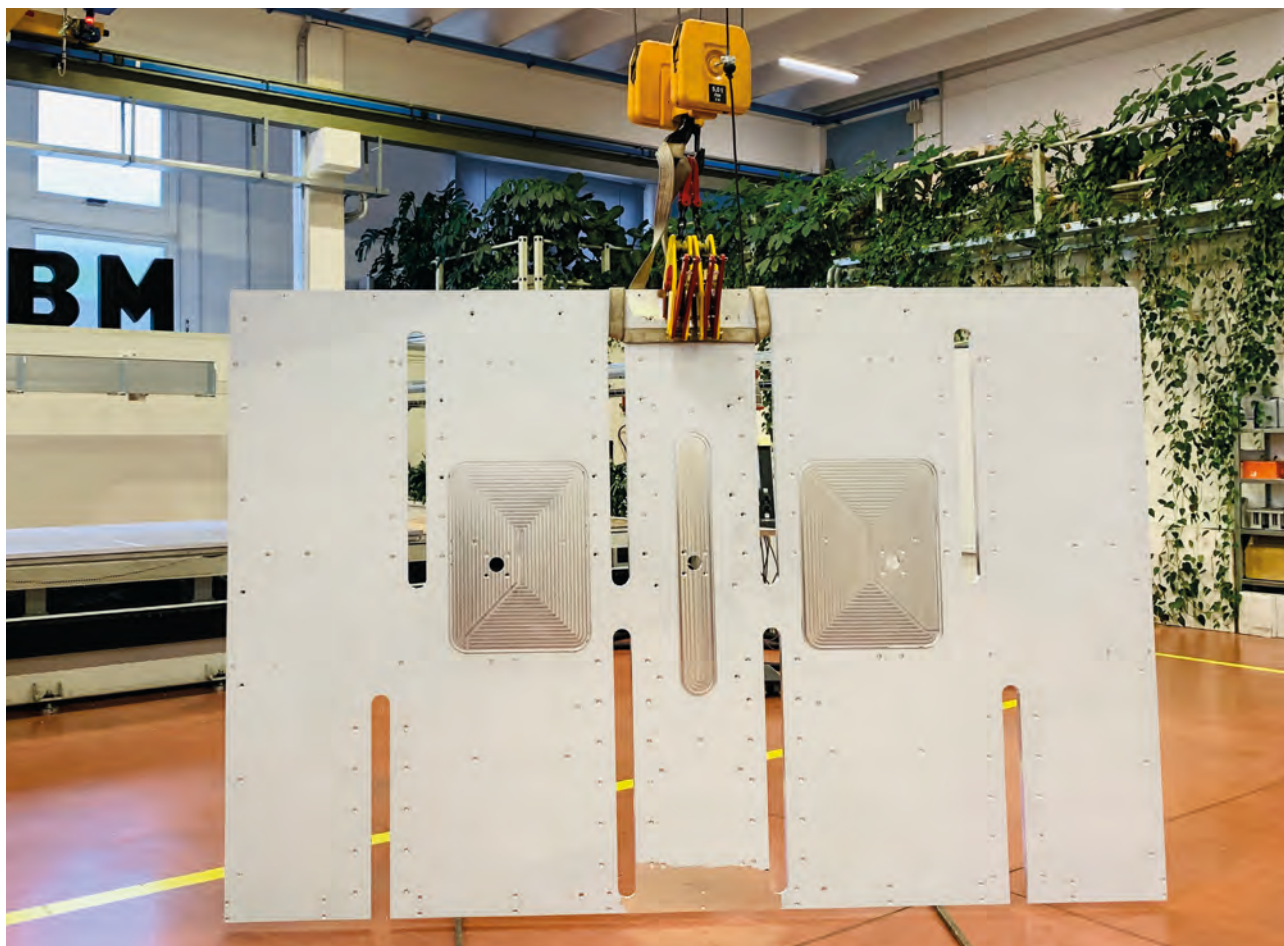
This prime location enhances logistics efficiency and ensures rapid response times to customer needs.

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

ally oversees the technical department.

Alongside him, Vice President **Marina Vitacca** manages communication strategies and research departments, ensuring an innovative and forward-thinking approach.

The company's team consists of young, skilled professionals commit-







ted to continuous improvement and professional development.

One of the company's main strengths is its ability to perform **CNC machining on large aluminum plates**, utilizing machinery capable of processing pieces up to 13 meters in length and 2.5 meters in width.

This expertise has allowed B.M. Group to establish itself in key European markets, catering to the needs of a niche sector with high-quality standards.

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

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

The company's efficiency is further enhanced by a large warehouse that stocks materials in various alloys (such as 5083, 6082, 7075) and different thicknesses. This enables B.M. Group to promptly meet customer demands, reducing lead times and optimizing production efficiency.

The quality of its processes and products is certified by the **ISO 9001:2015** standard, demonstrating a firm commitment to excellence. Upon request, B.M. Group can provide order compliance declarations, **MOCA** certifications (for materials and objects in contact with food), measurement reports,

anodizing certificates, and material certificates, all in accordance with the **UNI EN 10204** European standard.

By combining experience, know-how, and passion, B.M. Group positions itself as a reliable and innovative partner for companies seeking cutting-edge solutions in aluminum processing and treatment.

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

www.bmgroupsrl.com



“LABOR IN THE PACKAGING SECTOR? A REAL LUXURY”

Finding qualified workers is becoming more and more exhausting. With demographic changes, the changing needs of new generations, and jobs becoming more or less attractive, the “skilled labor shortage” is a certainty worldwide. To handle this, strategies and a good dose of creativity are needed.

You don't need deep insights to understand that the lack of workers in manufacturing has become a real emergency. In the packaging sector, two factors make companies less attractive: it is less appealing compared to other fields, like the IT sector, and environmental issues related to the strong impact of packaging on sustainability. Whatever the cause, the shortage is very real and it's a global trend.



by Elisa Crotti

Some alarming data

The Global Talent Crunch report by the American company Korn Ferry talks about a shortage of 85 million workers worldwide by 2030. The deficit is almost

everywhere: in the United States, there are nearly 11 million job vacancies, Europe is struggling to fill over 1.2 million open positions, and employers in Australia



All images: freepik.com

are trying to fill 400,000 jobs. In Singapore, there are 163 job offers for every 100 available candidates. The manufacturing and supply chain sectors are hit hardest by the shortage. In the United States, there could be over 2 million unfilled manufacturing jobs by 2030, while manufacturers in the United Kingdom are facing the biggest labor shortage in the last 30 years. The reasons vary by region, including gaps in technological skills, an aging population, low wages, and changes in migration patterns. It's a real challenge.

Automation: a possible first response

Automation is certainly a response to the lack of workers; however, the packaging sector still has a long way to go. Although there have been good advancements in automation and the use of digital technologies in pre-press and printing stages, there is still a lot to improve, especially in post-printing operations. As a result, the pressure is greater in these areas, and the shortage of workers is felt more acutely. This is also because people today are less willing to do physically demanding tasks and work in shifts.

This trend is evident, for example, with packaging technologists who, once qualified, prefer roles related to packaging development, design, or quality control rather than production, and they are also moving towards sales.

Some tools to be more attractive

While good pay is definitely important to attract qualified workers, it's also true that it's no longer the only factor that matters. New generations also value other factors, such as a pleasant and fulfilling work environment, flexibility, and opportunities for learning and professional growth. Additionally, smart, easy-to-use digital tools that make work more enjoyable are highly appreciated. Offering a stimulating and technologically advanced environment can make a difference. Therefore, investing in cutting-edge digital tools, like machines with touchscreens, AI-based automation, and intuitive software, makes work more pleasant and engaging, better meeting the expectations of new generations.

Training employees to fill multiple roles within the company

Although cross-training does not directly increase the number of employees, having a group of qualified workers within the company makes a difference. Changing customer demands can cause temporary fluctuations in production. Thanks to cross-training, qualified employees can be moved from one line to another or from one department to another to handle these production changes. This type of training helps ensure that the company can quickly adapt to changes in production or demand by shifting staff as needed.



Collaboration with universities, colleges, and vocational schools

Another way to grow and attract current and future employees is to establish professional relationships with local universities, schools, and training centers. Programs can be designed to set up internships for young people interested in specific careers; additionally, part-time jobs can be created for students. This is an immediate advantage, but also opens up new possibilities because, over time, many of these temporary workers gain experience and skills, potentially becoming long-term resources.

Being open-minded

There are many alternatives to find more resources, ranging from internal efficiency to unconventional approaches and creative thinking. For example, employer branding involves promoting the image of a company that cares about employee well-being and is committed to sustainable practices. This helps attract workers who value these things. Targeted marketing campaigns on social media can tell an engaging company sto-

ry, highlighting values, technological innovations, and growth opportunities. Creative paths are endless and offer that unique and attractive element that can make a difference.

In the short and medium term

In the short term, the need is for recruiting, while in the medium term, a talent acquisition strategy is needed.

This strategy should include several steps, from analyzing company needs to defining roles and their requirements, from searching and attracting talents to selecting candidates and onboarding them. The last step, onboarding, is very important because companies don't get a second chance to welcome new workers properly: this is true for small, medium, and large companies alike. As the saying goes, you never get a second chance to make a good first impression.

Looking to the future, tactics and strategies are needed because there's no turning back: by 2030, the scenario is clear.





Total hygiene and food safety: **CAVANNA's** wash-down solutions

In today's food industry, hygiene is no longer optional — it is a fundamental requirement. The growing awareness around allergens and consumer safety has driven Cavanna to develop a range of fully washable (WVD = wash-down) packaging solutions, designed for the most demanding applications.

Cavanna's flow packers, along with conveyors, pull-nose accumulators, and electrical components, are engineered for thorough and fast sanitation without compromise.

The WVD machine range goes beyond just the flow wrapper and pull-nose: we offer a full array of loaders and application-specific devices.

Thanks to stainless steel construction and the reduction of hollow elements, the machines are fully accessible,

easy to inspect, and can be cleaned without tools.

Cavanna's wash-down lines support cleaning with hot water, detergents, and caustic agents, complying with the highest global food safety standards:

3A Sanitary Standards, EHEDG guidelines, and regulations from meat and dairy sector authorities.

Cavanna solutions apply Poka Yoke design principles to prevent human error and reduce the risk of cross-contamination between products.

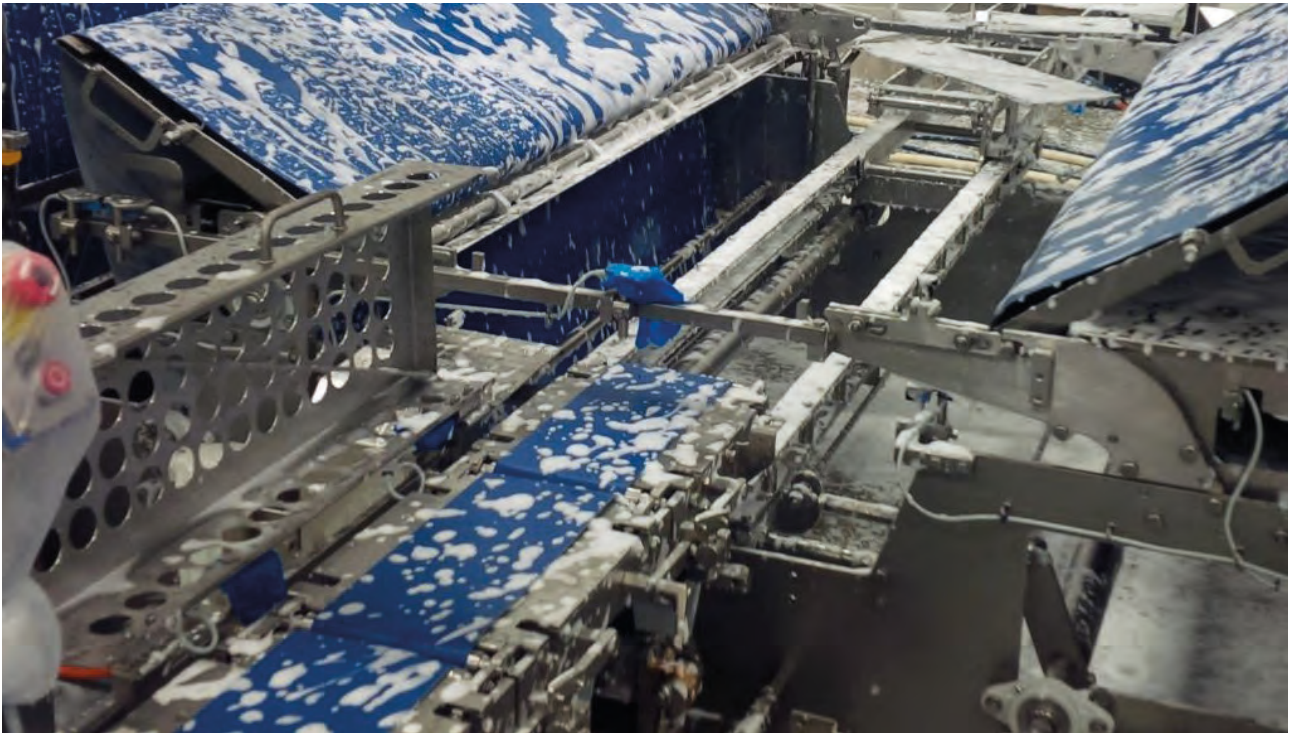
This is especially relevant for frequent product changeovers, particularly with fresh and frozen foods.

The innovation of the pull-nose feeding system

Among the most appreciated innovations, the pull-nose feeding system allows a pressure-free accumulation flow, ensuring maximum delicacy and safety even for single-portion products.

Entirely built in stainless steel with a sanitary design (AISI 304, 316, 431, 630 stainless steel), this solu-





tion supports CIP (Cleaning In Place) operations and high-pressure washing with pressurized water and caustic foams.

ZERO4: the new generation of Cavanna flow wrappers

An evolution of the previous model, the new ZERO4 is available in three

versions: painted, stainless steel, and wash-down. Key features include:

- Cantilevered groups for improved accessibility
- Brushless motors and intuitive touch interface
- Up to 400 packs per minute with heat-sealable film

The ZERO4VD is the ideal solution for food manufacturers seeking high performance, safety, and ease of sanitation — striking the perfect balance between cost and efficiency. [🏠](https://www.cavanna-usa.com)

Visit:

www.cavanna-usa.com



“ REVOLUTIONIZING PACKAGING: THE TRENDS SHAPING A SUSTAINABLE FUTURE ”

In recent years, the packaging industry has undergone a radical transformation, driven by efforts in sustainability and regulatory changes.

These factors are pushing the adoption of new technologies ranging from mechanical engineering to recycling, redefining the very concept of packaging and the materials used.

The focus on sustainability has highlighted the urgency to reduce the environmental impact of packaging. Companies are investing in research and development to create biodegradable, compostable, or recyclable materials that can replace traditional plastics. Among these, bioplastics and fiber-based packaging are gai-



by [Walter Konrad](#)





ning traction. These new materials, in addition to being less harmful to the environment, must ensure the same functionality and product protection as conventional materials.

Regulations play a crucial role in this transition. The European Union, for instance, has set ambitious targets to reduce plastic waste and increase recycling.

These regulations are forcing companies to rethink their production processes and seek innovative solutions to comply with the new standards. It is not just a mandatory adjustment but an opportunity to demonstrate leadership in sustainability.

Smart designs are becoming protagonists in this context. Technological innovations allow for the creation of packaging that not only protects and preserves the product but also interacts with consumers in an interactive way.

QR codes, smart labels, and integrated sensors provide information about the product, its origin, and recycling methods, promoting transparency and consumer awareness. These advanced designs not only improve the user experience but also help reduce waste and optimize logistics.

Startups are playing a fundamental role in this packaging revolution. Thanks to their agility and ability to innovate, these young companies are introducing di-

sruptive ideas that are rapidly changing the landscape of the sector. From reusable packaging solutions to tracking technologies for recycling, startups are creating a fertile ecosystem for sustainable innovations.

Collaborations between large companies and startups are becoming increasingly common, as the former seek to quickly integrate the new technologies developed by the latter.

It is clear that the transition in packaging is not just a matter of materials but involves a broader change that encompasses the entire production chain.

Companies must adopt a holistic approach, considering not only the final packaging but also the entire product lifecycle, from production to post-consumption. This entails investments in new technologies, staff training, and closer collaboration among all stakeholders in the value chain.

The trends in packaging are marking an epochal shift, driven by the need for sustainability and new regulations. The combination of new materials, smart designs, and the innovative energy of startups is reshaping the future of packaging.

To never miss a trend, companies must be ready to continuously innovate and collaborate for a more sustainable future.





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

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

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

ces, and ensures efficient integration with existing technologies.

A legacy of innovation

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

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

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

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

Located just outside Milan, PREO operates on a 4,000 m² site divided into two large buildings. In recent years,





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

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

A hallmark of Italian excellence

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

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

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

www.preo.it





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

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

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

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

Among the most popular food packaging types are:

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





pounds. Their airtight seal preserves freshness and aroma.

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

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

With extensive experience in food packaging, GPI GROUP provides

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

Visit:
www.gpigroup.eu

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



“SINGLE-USE PACKAGING: ENVIRONMENTAL PROBLEM OR UNAVOIDABLE NECESSITY?”

In recent years, the issue of single-use packaging has been at the center of heated debate. On one side, there are growing concerns about the environmental impact of these materials, often made of non-recyclable plastic and destined to end up in landfills or, worse, in the oceans. On the other side, many companies and consumers defend their utility and practicality, highlighting how single-use packaging offers quick, economical, and hygienic solutions, especially in sectors like food and healthcare. This tension between sustainability and practicality raises a crucial question: is single-use packaging an insurmountable environmental problem or still an unavoidable necessity?

One of the main arguments in favor of single-use packaging is its ability to ensure safety and hygiene. This aspect is particularly relevant in areas such as catering, healthcare, and the food industry, where protection against contamination is a top priority. During the COVID-19 pandemic, for example, the use of single-use packaging increased significantly to meet the growing



by the editorial staff

demand for takeout food and the need to contain the spread of the virus. The convenience of single-use allowed many businesses to continue operating safely, providing consumers with the reassurance of purchasing protected and risk-free products.

At the same time, the production of single-use packaging is deeply rooted in market logic. Their relatively low cost and ease of production make them an attractive choice for businesses, especially in sectors with narrow profit margins where cost optimization is key. Fast



All images: pexels.com



food chains, food industries, and even consumer goods manufacturers have relied on this type of packaging for decades to ensure fast, accessible service to a broad audience. Moreover, the lightweight nature of these materials helps reduce transportation and storage costs, a crucial factor in a globalized economy that demands rapid and efficient movement of goods.

However, the environmental damage caused by single-use packaging cannot be ignored. According to the latest data, a significant portion of plastic waste found in the oceans comes from single-use packaging, with devastating effects on marine ecosystems. Every year, millions of tons of plastic end up in the seas, suffocating marine life and compromising water quality. The

problem is not just aesthetic or related to biodiversity: this waste degrades slowly, releasing microplastics that enter the food chain and, eventually, our bodies. The long-term effects of this contamination are not yet fully understood, but early research suggests potentially serious consequences for human health.

In an effort to address this problem, many companies are exploring alternative solutions, focusing on recyclable or biodegradable materials. Paper, cardboard, bioplastics, and other compostable materials are gradually replacing conventional plastic in various sectors. International regulations are also trying to encourage this transition: for example, the European Union has introduced a series of restrictions on the use of single-use plastics, aiming to drastically reduce the production and consumption of these materials in the coming years. These measures, along with growing consumer awareness, are leading to a slow but significant transformation in the packaging industry.

Despite these trends, the shift to a system entirely free of single-use packaging is neither simple nor immediate. Alternative solutions still present various limitations. For example, biodegradable materials, while promising, require specific disposal conditions to be truly effective. If not properly managed, they can end up in landfills or the ocean, where they do not decompose as expected. Additionally, the production and distribution costs of these new materials are currently higher than those of traditional single-use plastic packaging, making widespread adoption less economically viable for many companies.

Moreover, consumer behavior poses another challenge. The convenience of single-use packaging is hard to replace: it is lightweight, easy to use, and does not require special disposal measures. Habits that have been ingrained over the years are difficult to break, and the shift towards more responsible consumption will require not only technological innovation but also a profound cultural transformation. In this sense, educating consumers will be crucial: raising public awareness about the environmental damage caused by single-use packaging and promoting sustainable alternatives is a fundamental step in fostering more conscious demand.

The future of single-use packaging will therefore depend on the ability to balance sustainability needs with those of practicality and cost-effectiveness. While it is clear that the packaging industry will have to adapt to a reality increasingly oriented towards environmental respect, it will be necessary to find solutions that do not sacrifice efficiency and convenience.



AMC, Burrata from milk to packaging

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

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

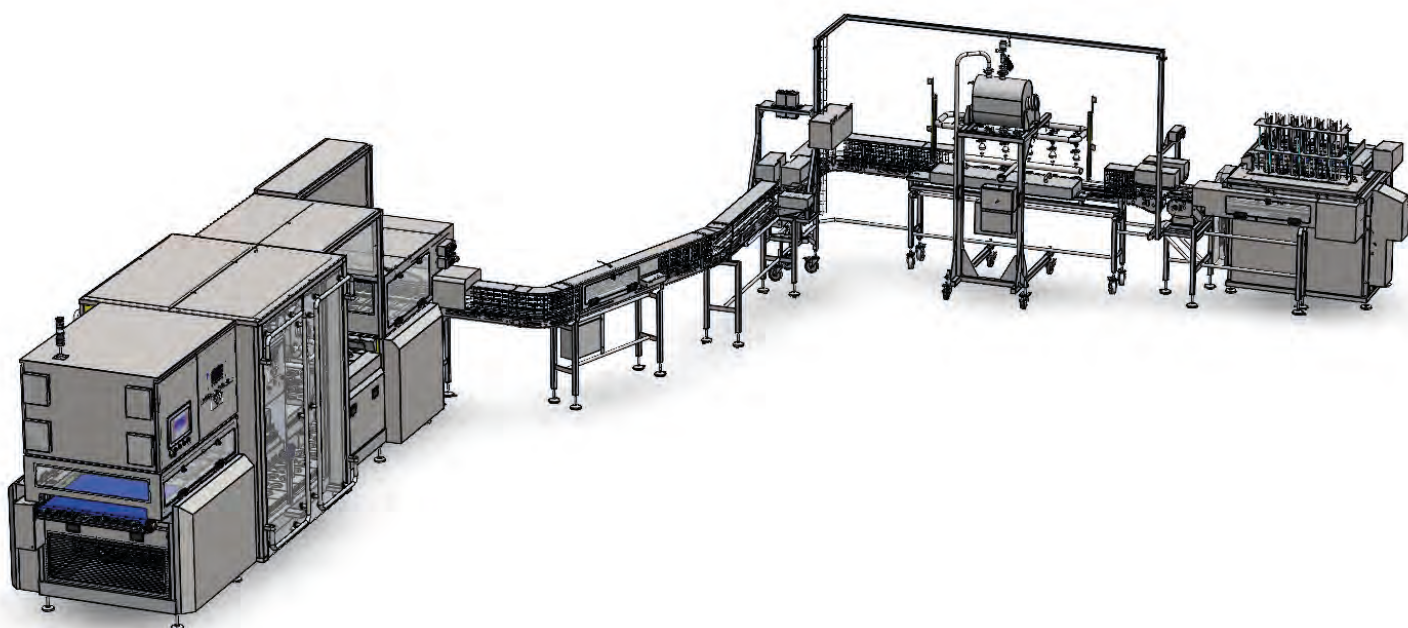
However, due to its delicate nature, burrata has traditionally suffered from a limited shelf life, making long-distance exports and large-scale retail distribution difficult. This limitation is largely due to production phases that still rely on manual handling.

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

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

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

For more information,
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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 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.

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SAFER DESIGN, EASIER
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Colussi Ermes Advanced Washing Systems

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

For over 50 years, Colussi Ermes has been synonymous with innovation and quality, but at the heart of the success lies the dedication of the people behind the brand. Engineers, technicians, designers, and customer support specialists work with passion every day to satisfy all customers' needs and to develop solutions that truly make a difference.

Compact machine design, energy consumption reduction, minimal consumption in water and detergent use, automatic cycles, loading/offloading automation, and analytical and monitoring tools are just a few of Colussi Ermes sustainability benefits. Hygienic design, rounded shapes, impeccable water draining, and easy access to any zone, guarantee absolute hygiene.

Global leader in the design and production of advanced washing and drying 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.

Colussi Ermes is a globally recognized company with over 7,000 washing systems installed worldwide. Since July 2022, it has been a proud division of Middleby Food Processing, a leader in the industry that brings together a portfolio of world-class brands with cutting-edge, complementary technologies. As part of





Middleby, Colussi Ermes contributes to delivering best-in-class, full-line solutions for food production, ensuring the highest standards of quality, efficiency, and innovation for customers worldwide.

Here's an exclusive preview of the Colussi Ermes innovative systems.

Crate Washers

Automatic and highly versatile systems for washing and sanitizing crates and baskets, suitable for all sectors of production, ensuring impeccable washing for any type of crate,

and providing the best results in terms of hygiene. The production range includes cabin or tunnel systems for washing trays with the possibility of selecting various options: one, two, or three tracks, horizontal or vertical. Advanced automation and intelligent handling systems improve workflow, maximizing productivity. Customization of hourly wash cycles, from just a few pieces up to 10,000 crates/hour, allows for maximum flexibility to meet diverse production needs.

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.

Pan Washers

Automatic systems designed to wash and sanitize pans - stand-alone or inline - are available in tunnel or cabin versions, with variable capacities, up to over 30 items/minute, bottom-down loading and infeed heights of up to 4". They offer the flexibility to wash pans of various shapes, types, heights, and sizes.

In the cabin version, the trays are placed on special trolleys that are perfectly washed thanks to the slow rotation of the loading platform, which allows the washing solution to reach the entire surface of the trays and components: its unique and innovative centrifugal system allows a significant reduction of energy consumption and space while guaranteeing the maximum efficiency on washing and drying. The cabin can be equipped with one or two doors, available in manual, automatic, or pass-through options.

With manual or automatic loading and unloading options, these pan washer machines can be fully customized to seamlessly integrate into the production line. They ensure maximum hygiene and impeccable microbiological results while preserving the integrity of the pans and optimizing water consumption. 🏠

Visit:

www.colussiermes.com



“ INNOVATION AND SUSTAINABILITY IN MILK PROCESSING: A JOURNEY FROM FARM TO TABLE ”

The journey of milk from its source to the consumer, featuring advanced technologies and standards that ensure the product's quality and sustainability



by Our Editorial Team

In the European dairy industry, technological innovation and adherence to environmental and food safety regulations play a pivotal role in shaping milk production and processing practices.

From Milking to Pasteurization: Cutting-Edge Technologies

The milk's journey begins at modern farms, where robotic milking systems ensure efficiency and hygiene, minimizing human contact and guaranteeing consistent quality. These technologies, in addition to improving animal welfare, enable health monitoring of the livestock, providing valuable data for disease prevention.

Subsequently, the milk undergoes heat treatment processes like pasteurization, crucial for eliminating pathogens while preserving nutritional properties. Modern heat recovery pasteurizers not only ensure food safety but also energy efficiency, aligning with European directives on eco-sustainability.



all images: pexels.com

Filtration and Homogenization: ensuring quality

Microbial filtration and homogenization are key steps in milk treatment. The former removes any residues, while the latter ensures a uniform consistency, enhancing milk digestibility. These processes are regulated by strict European standards that define safety and quality parameters, ensuring that the milk reaching consumers is not only safe but also of high quality.

Packaging and Logistics: Innovations and Regulations

Packaging is another area where innovation plays a vital role. Eco-friendly materials and techniques like aseptic packaging extend the shelf life of milk without

preservatives, in line with European policies for waste reduction and sustainability promotion.

In transportation, the cold chain is strictly maintained through real-time monitoring systems, ensuring the milk retains its freshness and quality up to the point of sale. European regulations on the transportation of refrigerated foods set rigorous standards that companies must comply with, promoting practices that protect both the consumer and the environment.

Towards the Future: Sustainability and Traceability

The European dairy industry is swiftly moving towards greater sustainability and traceability, adopting technologies like blockchain to ensure transparency throughout

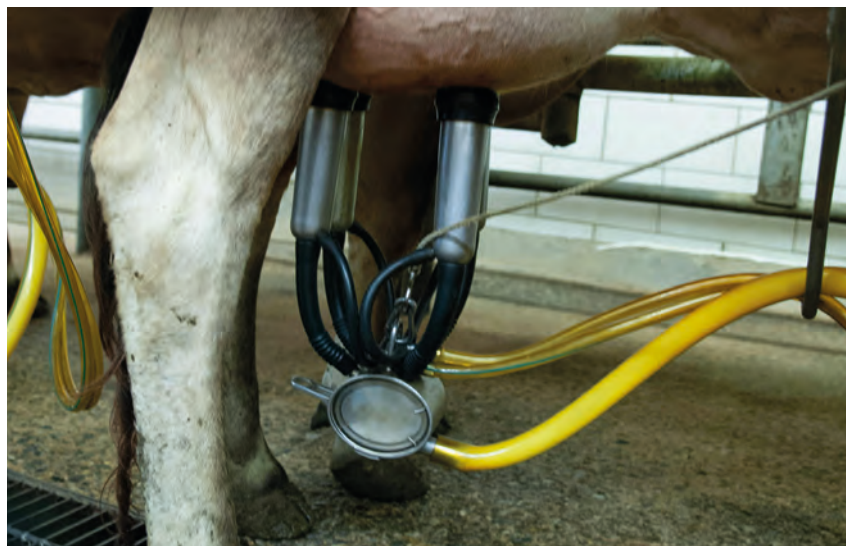




the supply chain. This not only boosts consumer trust but also contributes to optimizing production practices, reducing waste and improving efficiency.

The journey of milk, from farm to table, is a prime example of how technology, innovation, and regulations can converge to produce safe, quality, and sustainable foods.

The European dairy industry continues to be a global benchmark, committed to constantly improving milk production and processing practices to meet the growing demands of increasingly informed and conscious consumers."



DAIRY DERIVATIVES:

Diversity and innovation in processing

Beyond milk in its purest form, the European dairy industry produces a wide array of derivatives, ranging from cheeses to yogurts, creams to ice creams.

The production of these derivatives requires specialized technologies and processes that reflect the diversity and richness of the European food heritage, always in full compliance with EU regulations that ensure quality and safety.

Cheeses: art and science

The production of cheese is perhaps the oldest example of milk transformation and remains a fusion of art and science. The coagulation of milk, fermentation, and maturation are processes that vary greatly depending on the desired type of cheese. Modern technologies support tradition, allowing precise control of production and maturation conditions, which, along with microbiological knowledge, ensure the safety and consistency of the products.

Yogurts and fermented products: benefits and innovation

The growing interest in fermented products like yogurt is driven by their well-known health benefits, particularly for the digestive system. The production of yogurt and other fermented dairy products utilizes specific bacterial cultures that must be carefully managed to ensure the quality of the final product. Innovations in this sector include the development of new probiotic strains and fermentation techniques that improve flavor, texture, and nutritional benefits.

Creams and butter: versatility in the kitchen

Creams and butter, essentials in European cuisine, are produced through separation and churning processes that modify their texture and fat content. Technology plays a key role in making these processes efficient and sustainable, with systems that minimize waste and optimize energy use. Here too, regulations ensure that the products maintain high standards of quality and safety.

Ice creams and desserts: innovation in cold

The ice cream and frozen dessert sector utilizes advanced quick-freezing techniques to preserve flavor, texture, and nutritional value. Innovation in this field includes the development of new flavors and formats, as well as solutions to reduce sugars and fats without compromising taste. European regulations on additives and labeling play a crucial role in ensuring that these products are not only delicious but also transparent for consumers.



INOX MECCANICA: innovation and tradition serving the Food Industry

During the 2024 edition of Anuga FoodTec, the German event dedicated to food industry technologies, we had the opportunity to interview Pietro Donègà, Sales Manager of Inox Meccanica. Since 1983, Inox Meccanica has been designing and manufacturing machinery for automation in the processing and packaging of meats and cured meats, as well as systems for washing and sanitizing equipment and food.



INOX MECCANICA®
TECHNOLOGY FOR THE FOOD PROCESSING INDUSTRY

Pietro, could you tell us about the solution that Inox Meccanica presented at Anuga FoodTec?

Inox Meccanica introduces an evolution of the PIC99B clipping and pres-

sing machine. This machine, proudly launched on the market in 1999, has been developed to meet the growing market demands, which require increasingly longer products, high production performance, and integration into automatic systems for the food industry.

A machine in line with Italian tradition and the needs of industry sectors. What products are handled by this line?

The line is specifically designed for whole muscles, following the traditions of the Italian market.

It mainly deals with products such as coppa, pancetta, bresaola, and other boneless raw products, which need to be stuffed into casing or casing and netting for hanging during the seasoning phase.

Could you provide some details about the technical characteristics of this line? Especially from the perspective of technological innovation and sustainability.

We are adopting an increasingly electric approach, abandoning the traditional use of pneumatics.

This allows us to ensure greater performance and consistency in work, meeting the needs of our customers





INOX MECCANICA

TECHNOLOGY FOR THE FOOD PROCESSING INDUSTRY



AUTOMATIC PRESSING, STUFFING
AND CLIPPING MACHINE

PIC 99 BCE

A fully automatic and high-productivity stuffing line, ideal for packaging anatomical products such as **hams, bresaola, pancetta, coppa, loin**, and **muscles in general**, either in casing alone or in casing and net.

- ⊙ Electric pusher with adjustable stroke
- ⊙ Automatic tube change system
- ⊙ Automatic product loading conveyor
- ⊙ Loop insertion system
- ⊙ Speeded-up clipping head
- ⊙ Integrated connectivity system

who are primarily seeking regularity in production processes.

What materials are used for stuffing?

The materials used for stuffing include synthetic casings and nets, such as plastic casings, culici, collagen casings, and calibrated elastic nets.

Furthermore, with the ability to produce 90% of the machine internally, we can adapt our production to the specific requests of customers.

How much does export impact Inox Meccanica's activities?

Currently, exports represent approximately 30-40% of our activities, but we aim to reverse this proportion in the short term.

We want to take our products and our Italian identity beyond national borders, adapting to the needs of foreign markets.

An especially interesting Anuga FoodTec for Inox Meccanica.

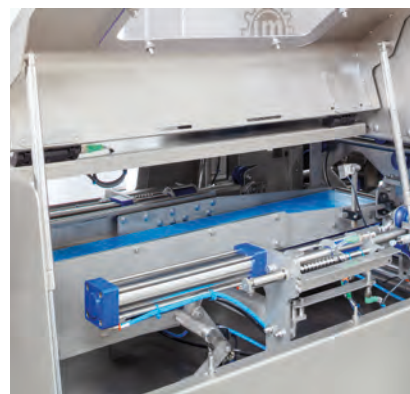
Yes, at Anuga FoodTec, enthusiasm and interest in the solutions we offer to the industries continued to grow.

With a wide and diversified range of products, we are ready to meet the needs of an increasingly demanding and global clientele.

Inox Meccanica's presence at Anuga FoodTec exemplifies the company's commitment to integrating innovation and tradition in serving the food industry.

With growing enthusiasm for their solutions, they stand prepared to meet the evolving demands of their global clientele with their diverse range of products. 🏭

www.inoxmeccanica.com



SATINOX. Knowledge, technical expertise and quality: product identity

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

for more than 30 years.

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

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

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

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



40 YEARS
ANNIVERSARY

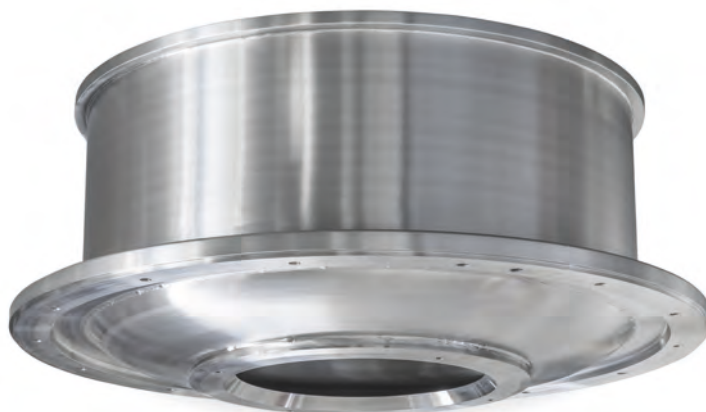
In fact technical expertise and knowledge go hand in hand with the **quality of the materials** and the ability to turn traditional artisan metalwork fabrication into expert joining technique.

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

tion to optimize bowl performance, and consequently machine performance.

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

www.satinox.com



LAWER: precision and efficiency in food production

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

Precision and quality

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

Repeatability and consistency

By eliminating human error, these systems ensure that every batch produced is consistent in quality and taste.

This consistency is vital for building consumer trust and brand reputation. The systems are designed to maintain the right balance of raw materials, ensuring that each product meets the same high standards, and granting the perfect repeatability of the recipes.

Efficiency and cost reduction

Efficiency is another significant benefit of Lawer's systems: they streamline the production process, reducing the time required for weighing micro-ingredients with high precision. This optimization leads to higher productivity



and lower operational costs. Lawer's systems, such as SUPERSINCRO and UNICA, are designed to cater to both large-scale and small-medium productions, offering solutions that fit various production scales and needs.

Traceability and safety

Traceability is a critical aspect of the food industry, ensuring that every step of the production process can be tracked and verified. Both SUPERSINCRO and UNICA systems are equipped with advanced control software that guarantees effective cross-checks and traceability.

This software generates sophisticated reports and allows seamless integration with external systems (MES), aligning with Industry 4.0 standards.

Additionally, these systems maintain perfect hygiene and safety in handling, using stainless steel silos and efficient suction-filtering devices to ensure a clean working environment.

Confidentiality and know-how

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

Customization and flexibility

Flexibility is a standout feature of automatic weighing systems.

They can be customized to meet specific production requirements, whether it's storing products in fixed and interchangeable silos, hoppers, or big bags.

Systems like SUPERSINCRO offer customizable solutions for various products and production scales, enhancing the versatility and adaptability of the manufacturing process.

Lawer's systems in pills **SUPERSINCRO**

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

UNICA TWIN

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

UNICA HD

- 8-16 or 24 silos, capacity 50 l
- Stainless-steel screws

- One electronic scale, capacity 30kg and resolution 1g
- Loading of the products by gravity
- Control software integrated with external systems
- Ideal for small-medium productions

Advanced technology and innovation

Lawer, an Italian company founded in 1970, has developed advanced technologies and know-how in the automatic weighing of powder and liquid products.

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

www.lawer.com



An ERGOSTRAP system for every warehouse!

Back pain, who does not know it. Complaints in the musculoskeletal system are stressful, protracted and above all painful. The common disease occurs with poor posture, heavy work and insufficient ergonomic work equipment. Especially in the logistics industry, back disease is a well-known problem.

Due to the manual handling involved in pallet strapping and frequent repetitive motion, employees in logistics can quickly suffer from back pain.

A problem that ErgoStrap Inc., based in Waukesha, Wisconsin, has recog-

nized and solved. With the mobile and ergonomic ErgoStrap strapping system, packaged goods are ergonomically and safely strapped on pallets. Without bending over and without having to walk around the pallet. This is proven to avoid backache.

In the nearly 25-year history of ErgoStrap and their Germany-based

parent company ErgoPack, they have delivered over 20,000 machines to more than 60 countries. "We have by far not yet reached the full potential.

We want an ErgoStrap to be used in every warehouse and shipping hall in the world," says Managing Director Witali Neumann.



However, ErgoStrap not only focuses on the health factor, but also fully covers the topic of process reliability and efficiency.

ErgoStrap guarantees safe strapping for both the user and the packaged goods.

This is because with ErgoStrap, the user remains standing upright and is thus easily recognized by passing forklift traffic. In addition, unlike with manual strapping, the strap cannot twist with ErgoStrap.

A possible loss of tearing force of up to 30% is thus eliminated. "In addition to the ergonomic advantages, the improved efficiency our customers experience is unrivaled in the market. Our systems improve strapping efficiency by a minimum of 50-60% throughout our industry", knows Jason Rowe, Vice President of Sales.

For inquisitive companies, ErgoStrap offers an exceptionally accommodat-



ing opportunity to experience their systems firsthand. All interested parties are cordially invited to a live demonstration of ErgoStrap's one-of-a-kind strapping solution.

The system will be showcased directly at the potential customer's warehouse, using their own packaging. This gives attendees a clear and practical insight into how easily the system can be integrated into their existing workflows. 🏠

Visit:
www.ergostrap.com



Stainless steel pallet trucks and stackers by BADA: quality, reliability, and safety

Why choose BADA stainless steel pallet trucks and stackers? BADA, a leading company in the production of high-quality pallet trucks and stackers, offers a comprehensive range of stainless steel models designed to meet the specific needs of the food industries. Stainless steel provides unparalleled resistance to corrosion, stains, and wear, making it the ideal choice for heavy-duty use in aggressive environments with high hygiene standards. BADA's stainless steel pallet trucks and stackers ensure significantly longer service life compared to standard steel models, offering a secure and profitable investment over time. The smooth, non-po-

rous surface of stainless steel facilitates cleaning and sanitization, making BADA pallet trucks and stackers perfect for environments with strict hygiene protocols. The ability to thoroughly wash with water and aggressive detergents without risking damage to the machinery allows for high standards of cleanliness and prevents the proliferation of bacteria and pathogens.

BADA places maximum emphasis on the reliability and safety of its products. The stainless steel pallet trucks and stackers are built with high-quality components and subjected to rigorous testing to ensure flawless operation even under intense working conditions. BADA designs its stainless steel pallet trucks and stackers with great attention to ergonomics to minimize operator fatigue and





maximize productivity. The ergonomic handle, intuitive control levers, and optimal component layout reduce physical effort and improve posture during use, promoting safer and more comfortable work.

In a context where hygiene and safety are of primary importance,

the use of equipment made of stainless steel represents a strategic and necessary choice. BADA Material Handling, with its proven experience and dedication to quality, stands out as a reliable leader in this field. Thanks to stainless steel, BADA pallet trucks and stackers not only last longer but also maintain an optimal level

of performance over time. This resistance to corrosion ensures that surfaces remain intact and uncontaminated, thus protecting food products from any risk.

The quality of BADA Material Handling's stainless steel products represents a winning combination of corrosion resistance, ease of cleaning and robustness.



These characteristics make them ideal for the food industry, where reliability and compliance with hygiene standards are of vital importance. BADA Material Handling is committed to providing solutions that not only meet but exceed the sector's expectations, guaranteeing products that contribute to the safety and efficiency of food operations. Choose BADA stainless steel pallet trucks and stackers for maximum reliability, safety, and durability over time. Contact us now by emailing info@badamh.com or visiting our new website at

badamh.com 🏠

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

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

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

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

The silos most demanded by industries are:

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

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

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

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

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

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





Special production processes such as:

- **Flour disinfestation:** We prevent the problem of flour infestation upstream of the silo.



- **Flour cooling:** We solve the summer problem of hot flour for leavened baked goods. Our cooling systems lower the temperature of flour by 20°C, during the automatic dosage stage. Stop dry ice.
- **Powder mixing stations:** We make powder and granule mixing systems with or without fat additions. Ideal systems for all those who want to prepare automatic pre-mix of powders ready for a wide variety of uses.
- **Powdered sugar:** We help confectionery industries produce their own powdered sugar and manipulate it as needed.
- **Inverted sugar systems:** They are designed and sized ad-hoc so that they can be integrated into classic storage facilities.

Each system is managed by industrial PLC, and if the customer wishes, we can supplement the supply with management supervisors open to dialogue with existing systems and remote assistance.

If you already own a raw material storage transport and dosing system, but you are not satisfied with its performance, Silos Revolution can safely solve your problems and guarantee you the production you set out to achieve.

"Choose to be free" is Silos Revolution's slogan, come and find out how. 🏠

You can visit our website on the following address:

www.silosrevolution.com



Crunching into the future: why tortilla chips are the next big thing in the Middle East

E SG-Italy: your partner in snack manufacturing

At ESG-Italy, we design and supply high-performance snack production lines, helping manufacturers build efficient, high-quality, and sustainable facilities. With headquarters in Italy and a regional office in Dubai (ESGMiddle East), we bring decades of expertise in manufacturing equipment for tortilla chips, potato chips, popcorn, pretzels, extruded snacks, and more.

As tortilla chips continue to gain popularity, we provide custom solutions to help manufacturers set up or optimize production lines, ensuring efficiency, profitability, and sustainability. Many leading snack producers in the Middle East are already investing in this fast-growing market.

Why invest in tortilla chips?

Originally a staple of Mexican cuisine, tortilla chips have become a global snack phenomenon, loved for their crunch, versatility, and shareability. The global tortilla chip market, valued at \$27.3 billion in 2023, is projected to reach \$48.7 billion by 2030, growing at a CAGR of 8.8% (Tortilla Chips Market Size, Share and Growth Report, 2024). This surge is driven by increasing demand for healthier, plant-based, and gluten-free snacks. In the Middle East, where the snack industry is booming, tortilla chips present a significant opportunity for local manufacturers.

Traditionally dominated by a single global brand, the market is now ripe for expansion. Unlike other snacks, tortilla chips rely on widely available raw materials, simplifying produc-

tion. A key factor for manufacturers is water consumption, which varies significantly. Using corn flour requires just 0.5 liters per kg, while whole corn cooking can use up to 8 liters per kg. This makes tortilla chips an ideal product for regions prioritizing water conservation.

Additionally, tortilla chips offer one of the highest production efficiencies in the snack industry. Unlike potato chips, which yield only 250g per kg of raw potatoes, tortilla chips maintain a 1:1 production ratio—1 kg of raw material produces 1 kg of chips. This eliminates food waste and

increases profitability, while lower water consumption makes them a more sustainable option, particularly in water-scarce regions.

Choosing the right production method

The tortilla chip production process includes masa preparation, sheeting, cutting, baking, frying, seasoning, and packaging, with the key difference in dough preparation.

The Corn Cook Method starts with whole dry corn, which is cooked, soaked, and ground into fresh masa. While it requires more processing, it



can be cost-effective where raw corn is cheaper than corn flour. The Masa Flour Method uses pre-ground corn flour, eliminating cooking for faster processing and lower equipment costs. The Continuous Masa Production Unit is a cutting-edge system that produces fresh masa in minutes, reducing water consumption and production costs.

The best method depends on local raw material costs and production priorities.



Tortilla chips vs. potato chips: the competitive edge

Tortilla chips are increasingly popular, especially among younger consumers and families, thanks to their crunchier texture and lower oil absorption, making them lighter than potato chips. They are also ideal for dipping and sharing, pairing perfectly with salsas, guacamole, and cheese dips. Additionally, they are perceived as a healthier option, with many consumers favoring whole grain, baked, and gluten-free varieties.

Middle East: a Fast-Growing Market

The Middle East's snack industry is expanding rapidly, driven by a young and growing population, an higher disposable income and a shift toward premium, healthy, and convenient snacks

Countries like Saudi Arabia, the UAE, and Iraq are heavily investing in food processing, making this the perfect time for manufacturers to enter the tortilla chip market.

With the right production setup, this is a golden opportunity—and ESG-Italy is here to help you seize it! 🏢

www.esg-italy.com



DRINKTEC at its best

Global summit of the beverage and liquid food industry concludes with outstanding results

- More than 58,000 visitors explore innovations and trends at drinktec 2025
- drinktec reaffirms its position as the world's leading trade fair for the beverage and liquid food industry
- Delegations from all major international players gather fresh insights

For five days, Munich once again became the global hub of the beverage and liquid food industry: drinktec 2025, the world's leading trade fair, concluded with an impressive total of 58,281 visitors. From 15 to 19 September 2025, the city served as the meeting point for dialogue, innovation, and forward-looking projects in the sector. With excellent feedback from attendees, the trade fair once again underscored its position as the world's leading event for industry. 58,281 Visitors from 164 countries

gathered inspiration for future product concepts, business strategies, and technical solutions. With 70 per cent of attendees coming from international markets, drinktec 2025 once again lived up to its reputation as the industry's premier global platform. Approximately 30 per cent of visitors came from Germany, around 40 per cent from the rest of Europe, and the remaining 30 per cent from other regions worldwide.

Decision-makers from the world's top 20 beverage corporations were once

again in attendance, bringing large delegations to explore the future of beverage and liquid food production. At the same time, countless small and medium-sized enterprises from around the globe also used drinktec as a key platform for investment decisions. The event thus represents the full spectrum of industry players.

Presence of international exhibitors

A total of 1,117 exhibitors from 68 countries showcased solutions covering the entire value chain of beverage



15.-19.
September 2025

drinktec
Grow with the Flow

and liquid food production across a net exhibition area of 74,000 m². This year, particular focus was placed on modernisation projects, process optimisation, digitalisation, and strategies for developing new beverage concepts based on novel ingredients, formulations, and production methods. For many exhibitors, drinktec once again provided the stage to present their latest product innovations. Visitors could use the Innovation Guide to locate innovation hotspots within the exhibition halls; the guide will also be available online at drinktec.com from early October.

Highly visited networking hub Liquidrome

New to the portfolio was the Liquidrome, an interactive networking and discussion area. Through its diverse offerings, drinktec introduced a new dialogue format featuring expert

presentations, panel discussions, and keynote speeches on the industry's future topics, offering visitors fresh inspiration.

"The level of interest in the industry's future topics has never been higher. The Liquidrome, with its programme of presentations and panel discussions, proved to be the perfect platform for expert exchange. It was extremely well attended and undoubtedly a highlight of this year's event," emphasised Richard Clemens, Managing Director of the VDMA Food Processing and Packaging Machinery Association, the event's conceptual partner.

The Liquidrome area was complemented by a Health Bar, offering tastings of health-focused product innovations, which attracted great interest among visitors. The expanded Startup Area with 20 national and interna-

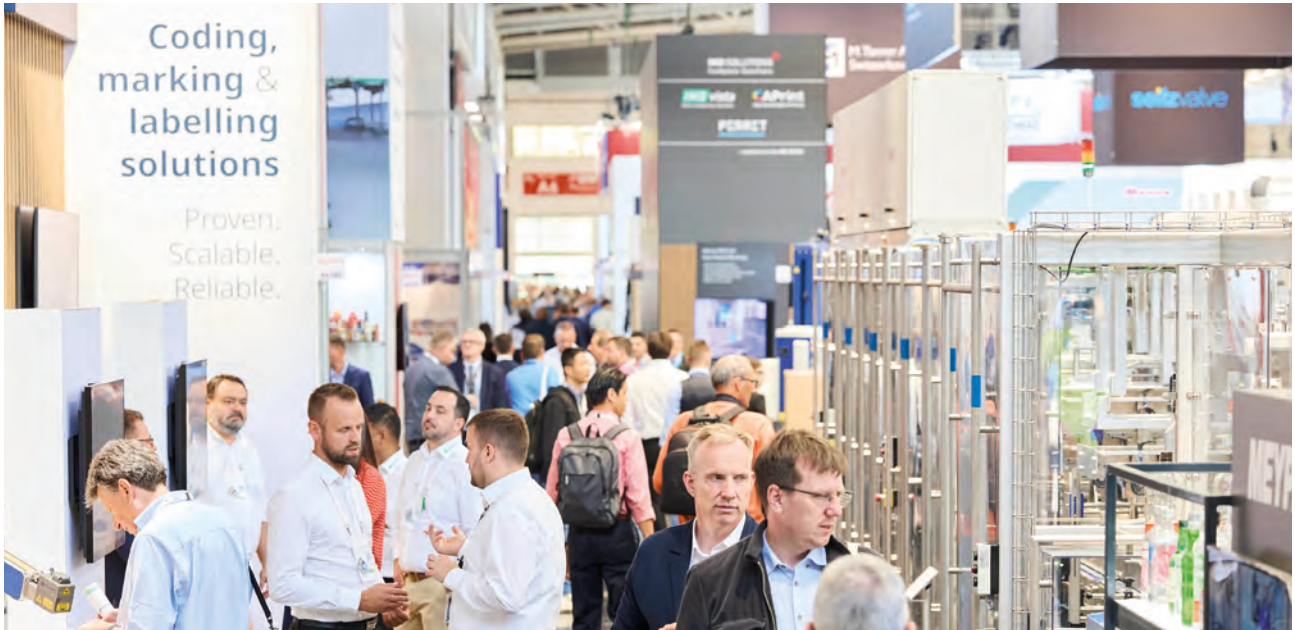
tional startups once again highlighted drinktec as a fertile ground for innovative product and solution approaches. "This year's drinktec has once again impressively demonstrated that Munich provides the perfect platform for the global beverage and liquid food industry. The exhibitor and visitor numbers underscore the importance of high-level exchanges and deep insights into technology and innovation. With its innovations and live demonstrations, drinktec has as always won over a great many visitors," summarised Markus Kosak, Executive Director of drinktec.

"We look forward to the next drinktec from 11 to 15 September 2028!"

Testimonials from drinktec 2025

"For five days, our exhibitors engaged intensively with their international cus-





tomers. There was particularly strong interest in intelligent circular systems as well as digital and AI-based technologies. Everyone is highly satisfied with the results. drinktec 2025 has once again proven itself as the world's leading trade fair for the beverage and liquid food industry."

Richard Clemens, Managing Director, VDMA Food Processing and Packaging Machinery Association

"drinktec 2025 has once again shown itself to be the platform where the industry discusses its key priorities: efficiency gains, digitalisation, and sustainable solutions. We took the opportunity to present our approaches to a wide professional audience. The high level of international participation and the presence of key decision-makers made the fair a highly valuable forum for us."

Dr Reimar Gutte, Senior Vice President BU EMEA Liquid & Powder Technologies, GEA

"For us, drinktec 2025 was a highly successful trade fair. The international profile of visitors was once again confirmed – we welcomed numerous players from Central Europe, overseas, and the southern hemisphere. Despite some uncertainty related to ongoing tariff discussions, we were able to con-

clude several deals directly at the fair, which makes us particularly pleased."

Bastian Heuft, Managing Director, Heuft Systemtechnik GmbH

"drinktec is simply the hotspot of the beverage and liquid food industry. The outstanding quality of visitors in 2025 confirmed this once again. We welcomed a highly international audience and look back on an extremely successful event. Visitors were especially focused on our sustainable products across various packaging formats and coating technologies. We were able to present our solutions and services in great detail to numerous industry professionals."

Florian Lerche, Head of Corporate Communications, KHS Group

"For Krones, drinktec is more than just a trade fair – it marks a milestone on the path towards connected, sustainable, and efficient production of the future. We look back on five exciting days with excellent customer discussions, fascinating presentations at the Krones Forum, and a great deal of visitor interest. Topics ranged from advanced pro-

cess technologies and energy-efficient filling and packaging solutions to fully automated intralogistics concepts."

Christoph Klenk, CEO, Krones AG

"This year, we chose drinktec as the platform to launch our innovation. We aligned our activities specifically with this event. For us, drinktec offers the ideal stage to combine emotion with technology, ensuring that our machines and solutions remain memorable. This year once again, numerous delegations and a remarkable number of visitors came to our stand."

Marcello Ferrozzi, VP Corporate Communications, Portfolio, Innovation & Marketing, Sidel S.p.A.

"drinktec 2025 was a very active and interesting trade fair. Our focused visitors who were really looking for solutions, preliminary discussions on a number of projects have drawn a thoroughly positive summary of this drinktec. Also, our customers are making a clear commitment to drinktec."

The Team from SIPA S.p.A. 🏡

www.drinktec.com

drinktec

“ENERGY EFFICIENCY AND DECARBONIZATION RETHINKING FOOD PROCESSING PLANTS”

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



by
Sonia V. Maffizzoni

Energy has always been the hidden backbone of food processing. Thermal processes such as pasteurization and sterilization, refrigeration and freezing systems, drying and handling lines: every stage of food transformation is energy-intensive.

But today, the equation is changing.

What was once considered a simple operating cost has become a decisive competitive factor.

Efficiency and decarbonization are no longer optional goals, but they represent the framework within which the industry will move in the coming decades.

Why does energy weigh so heavily in this sector?

Food processing plants are, by definition, energy-hungry systems.

Pasteurizers, sterilizers, refrigeration units, and compressed air lines operate continuously, often without the possibility of interruption.

This is why companies are investing in technologies that reduce dependence on fossil fuels while ensuring production stability and product quality.

One of the first strategies is heat recovery.

Instead of dispersing energy into the environment, new systems capture residual heat from thermal processes and reuse it to preheat water or air.

This not only reduces fuel consumption but also stabilizes plant performance. According to several studies, such systems can cut total energy demand by 10–15% in medium-sized facilities.

Another pathway is electrification.

Replacing thermal processes powered by gas or steam with electric solutions makes it easier to integrate renewable sources.

Electric boilers, induction heating, and high-efficiency heat pumps are increasingly being adopted.

The transition requires investment and time, but the direction is clear: the more processes become electrified, the more plants can benefit from a low-emission energy mix.

There are also microgrids and energy management systems.

These are not futuristic scenarios but tools already in use at advanced facilities.

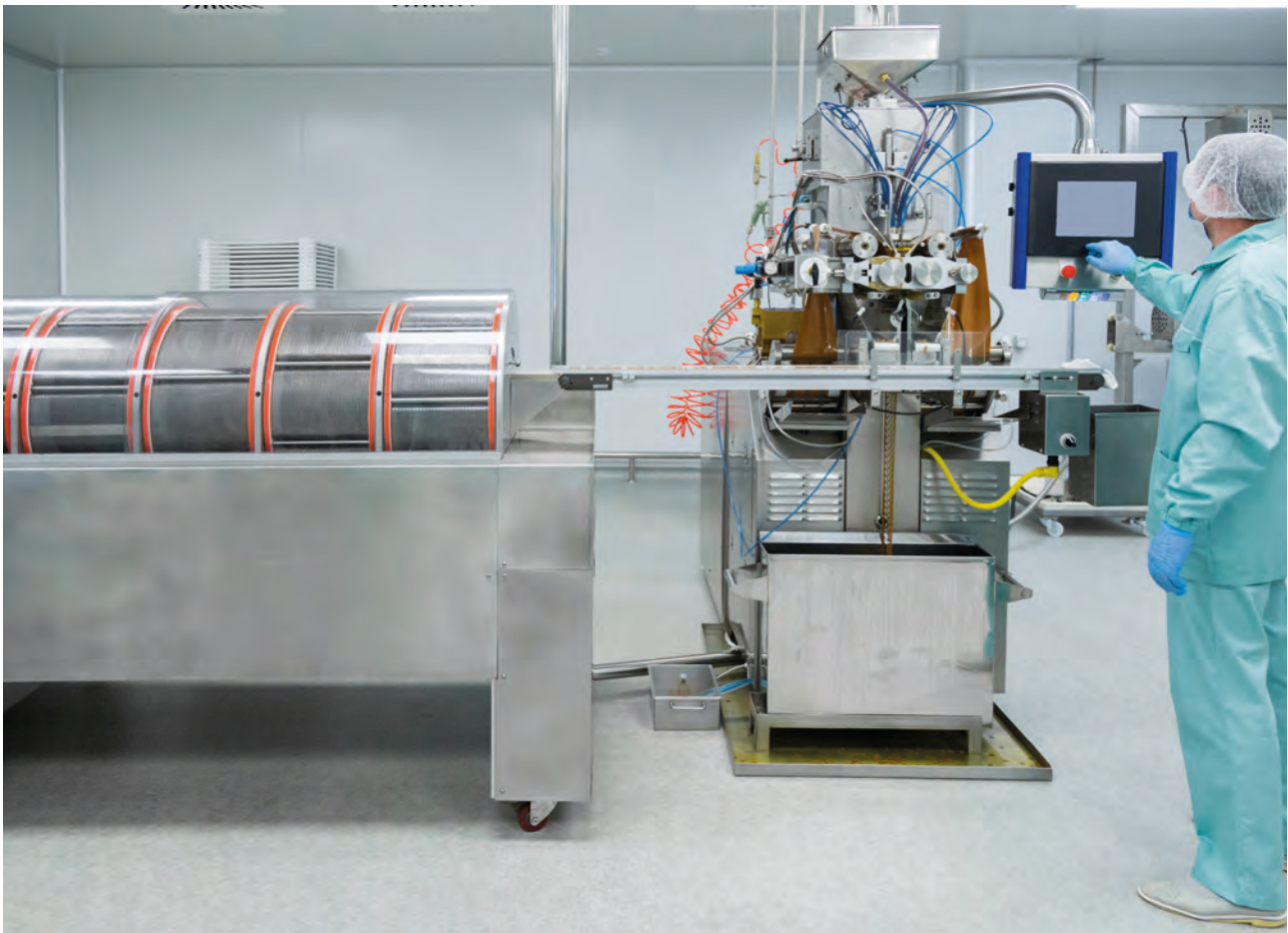
By combining on-site renewable generation (solar, biogas, wind) with storage systems and intelligent control software, factories can balance demand, optimize peaks, and even feed excess energy back into the grid. It is a model that transforms the plant into a next-generation energy hub.

What role does digitalization play in all this?

A crucial one. Monitoring platforms collect real-time data, identifying inefficiencies invisible to the naked eye.

Predictive algorithms can anticipate when a line will increase consumption or when a motor is likely to fail, preventing breakdowns and waste.

Digital twins, virtual replicas of production systems, make it possible to simulate different scenarios—from process changes to the integration of new energy sources—calculating their impact on costs and emissions before implementation.



Decarbonization also involves fuel substitution.

In several contexts, companies are experimenting with hydrogen blends for thermal processes or biogas generated from production by-products.

The closed-loop model, in which food waste becomes energy to power the same facility, is no longer theoretical but a concrete solution already implemented in dairies, breweries, and large-scale plants.

Is this only a matter of regulation?

Certainly, rules play a key role: from the ESG framework to emission reduction policies, companies are being pushed to measure and report results. But market pressure is just as strong.

Retailers and consumers reward suppliers able to show tangible progress toward decarbonization. Energy

choices are no longer invisible: they directly affect reputation, competitive positioning, and access to new business opportunities.

The future of food processing plants, therefore, does not lie solely in automation or digitalization but in their integration with targeted energy strategies. Tomorrow's factories will be cleaner, more resilient, and less dependent on fossil fuels.

Efficiency is no longer just about saving—it is about redesigning the industrial ecosystem in line with global climate goals.

For the food industry, the challenge is clear: transform an operational necessity into a competitive advantage. Those who succeed will not only produce food but will do so responsibly, proving that sustainability and efficiency are not parallel paths but the same road toward growth.



OMIP offers quality, innovation and technology for fruit processing

Avocado Pitter mod. KAV2: a revolutionary machine that minimizes operating costs

OMIP SRL, founded in 1971, is targeted at all the canning companies which need to have a more reliable equipment, built with quality materials and great robustness, where the cost of production, as well as that of the workforce, is minimized.

For this reason, it is focused on the design and construction of machinery characterized by simplicity of operation, versatility and reduction of costs.

"Thanks to research, development and innovation, we have been able to introduce, on the world market, the most modern technologies in the field of pitting and hence becoming a global reference for fruit processing" said the company managers Francesco Pannullo and Alfonso Califano.

"In addition to continuously improving the products already on the market, our objective of expanding our manufacturing horizons through the design of machinery capable of transforming fruits and vegetables other than those that it is already able to process – added sales manager Timothy Ahiagba - Examples of such achievement include the apricot pitters mod. KA3 and KA6, the peach Repitter and the Avocado Pitter mod. KAV2."

Avocado Pitter mod. KAV2

"The KAV2 pre-cuts the Avocado separating it into two halves and thereby facilitating its pitting – continued the

managers - The machine, available on the market over 8 years, is suitable to pit the avocado fruit even if it is not perfectly graded."

All parts having contact with the fruit are for alimentary and hygienic purposes and the structure is completely made of stainless steel.

The avocados, appropriately unloaded into the Feeder, are discharged into the channels of the Orientation station that orientates the

fruits and positions them at the ideal cut through suitable and particular devices.

The flexibility of the orientation elements allow the machine to automatically compensate for the differences in the fruits that are not perfectly graded.







Avocado Pitter mod. KAV2



The Cutting Station is made up of three particular circular blades. "The innovated mechanisms have, almost all, eliminated the machine lubrication and have hence reduced operation costs to their minimum." OMIP's organizational skills and the quality of their products have enabled them to establish themselves on all markets: from the Italian to European, from the South American and Californian ones to those of South Africa and Australia up to the Asian and New Zealand markets.

Today, the use of the latest mechatronic applications, places OMIP a step ahead, hence revolutionizing once again, the sector of fruit pitting. 🏠

www.omip.net



PROSEAL'S FAST AND FLEXIBLE SOLUTIONS prove invaluable for soft fruit growers

Proseal's advanced tray sealing machines are helping growers meet ever-increasing demand for soft fruit - which has been particularly strong during the current pandemic - by providing high quality, flexible sealing solutions that also deliver on sustainability.

As soft fruit volumes continue to climb, and with the market for fruit grown in the UK now estimated to be worth over £670 million a year, manufacturers are looking for flexible solutions that can meet the demanding high-speed requirements driven by the seasons. Equally important is the need to

minimise the use of packaging materials without impacting on the effectiveness of the pack, in particular its ability to provide product protection to help reduce food waste.

Proseal offers an extensive range of high-quality manual, semi-automatic and fully automatic tray sealers, designed to be flexible and incorporating a number of unique design features that maximise speeds and efficiencies.

In addition, Proseal machines' two-minute rapid-tool-change means endless varieties of tray formats, materials and sizes can be sealed on one

machine, allowing users to quickly switch from one tray type to another.

"Our tray sealing machines offer fruit growers greater flexibility to seal different designs and sizes of trays with efficiency and accuracy," explains Proseal sales director Tony Burgess. "This, combined with our innovative technologies and production lead times, make us a world leader in tray sealing soft fruits.

"ProMotion™ our continuous infeed technology, for example, has the potential to increase the speed of a tray sealer by up to 30%, while creating





calm machine operations which ensure a smoother, more stable journey to the sealing station.

This is particularly beneficial to delicate produce, such as soft fruit."

Proseal also manufactures a diverse and customisable line of intelligent conveyor systems, designed to create ultimate line control and optimisation and therefore perfect for the fast-moving soft fruit industry.

The company has pioneered several important sustainability initiatives

throughout its 23 years. Proseal was the driving force behind the replacement of traditional clam-shell punnets with top film sealed varieties, which has now become commonplace in soft fruit markets across Europe and now North America, helping to minimise plastic usage by around 45% in most cases.

More recently, the company has been at the forefront of the introduction of new recyclable and compostable trays and film for fruit that can further reduce plastic usage by as much as 96%.

"Proseal continues to strive to develop the most effective and sustainable sealing solutions for its customers," concludes Tony Burgess.

"We are proud of the many innovations we have developed for the effective and efficient tray sealing of soft fruit. And we will continue to develop the appropriate technologies to help support sustainable solutions that deliver quality."

Proseal is part of the JBT Corporation family, a leading global technology solutions provider to high-value segments of the food processing industry, committed to providing a service that surpasses customer expectations. 🏛️



www.proseal.com
www.jbtc.com



MILKITA: PASSION FOR MILK.

Experience, technology and Italian quality.



A new player has emerged in the dynamic landscape of the dairy sector that is set to redefine the industry's prospects: Milkita Group.

Milkita Group aims to become a "Made in Italy" reference point in the world of Dairy products.

Three historical companies, Pietribiasi Michelangelo, Frautech Separators

and MilkyLAB, capable of covering all processing operations.

Milkita is a true benchmark, offering a wide range of innovative and integrated solutions for milk and beverage processing.

Milkita's vision is clear and ambitious: to become a point of reference in the dairy industry, bringing together expertise, technology and experience to provide customers with the most comprehensive range of milk processing

machinery. And not only that. The aim is to follow the path of milk from the moment it enters the plant to the production of finished products, including cheese, dairy products, and yoghurt. However, Milkita's ambition does not stop there: the group also aspires to be a reference point for the fruit juice, ice cream, beer and wine sectors, paving the way for new synergies and opportunities. Milkita's value proposition translates



into complete plants and all-round service.

Customers have the option of relying on a single partner for the construction of their production plants or raw material processing lines.

This simplifies the decision-making process and enables customers to focus on their core business, knowing that they can count on a reliable and experienced partner.

Milkita aims to combine the best of Italian industrial traditions, technological expertise and quality with experience and passion, offering integrated machinery and complete treatment solutions.

Pietribiasi Michelangelo produces machines and complete lines for the dairy industry (milk and cheese, butter, yoghurt and fermented products, ice cream and cream), and for the production of fruit juices and soft drinks, ice cream and beer.

- UHT and pasteurisation plants
- plate and tubular heat exchangers
- CIP washing plants
- milk receiving and refrigeration units
- reconstitution mixing plants
- complete dairies

www.pietribiasi.it
Frautech

The FRAUTECH brand is present in the milk and beverage industry with over 100 years of experience and is synonymous with long experience in the design and production of centrifugal separators.

- The full range of separators includes clarifiers, bacteria removing clarifiers, milk and whey skimmers and automatic milk standardisation systems.
- Our self-cleaning, solid bowl separators cater for a range of flow rates from 1,000 to 60,000l/h. Over 5,000 process separators are installed worldwide with customised solutions.

frautechseparators.com
MilkyLAB

has been a leader in the design and production of machines and automatic plants for the production of Pasta Filata Cheese (Mozzarella, Pizza cheese, String cheese, Analogue Mozzarella, Spread cheese) and Ricotta since 1980.

MilkyLAB's objective has always been to export the Italian mozzarella tradition worldwide.

Once MilkyLAB has installed the equipment at the customers' premises, training and assistance is provided to ensure that best production performance. 🏠

www.milkylab.it



PELLACINI: food tech in Food Valley

*Skills gained over time
for food processing technologies*

The Pellacini family began their operations at the end of the 19th century in Parma, in what is today known as the Food Valley. Pellacini Engineering has been a key player in all the growth phases of this sector, focusing its production activities exclusively on the canning industry for over a century.

Only authentic, specific, and in-depth know-how enables the offering of effective solutions for productivity, safety, and economic and environmental sustainability.

Pellacini Engineering has always been focused on the canning sector, the client, and the project, thanks to its new exclusive production method: the "Pellacini Tayloring System." This system eliminates costly production constraints and allows for the creation of tailor-made equipment that perfectly suits each customer. Production is entrusted to carefully selected laboratories specializing in individual processes.

If we want fruit to have a long life, we must preserve and respect the earth that produces it. That's why Pellacini Engineering is now directing its research towards sustainability, as evidenced by its well-established projects for the recovery of production waste and the production of pulpers and refiners with rotating sieves.

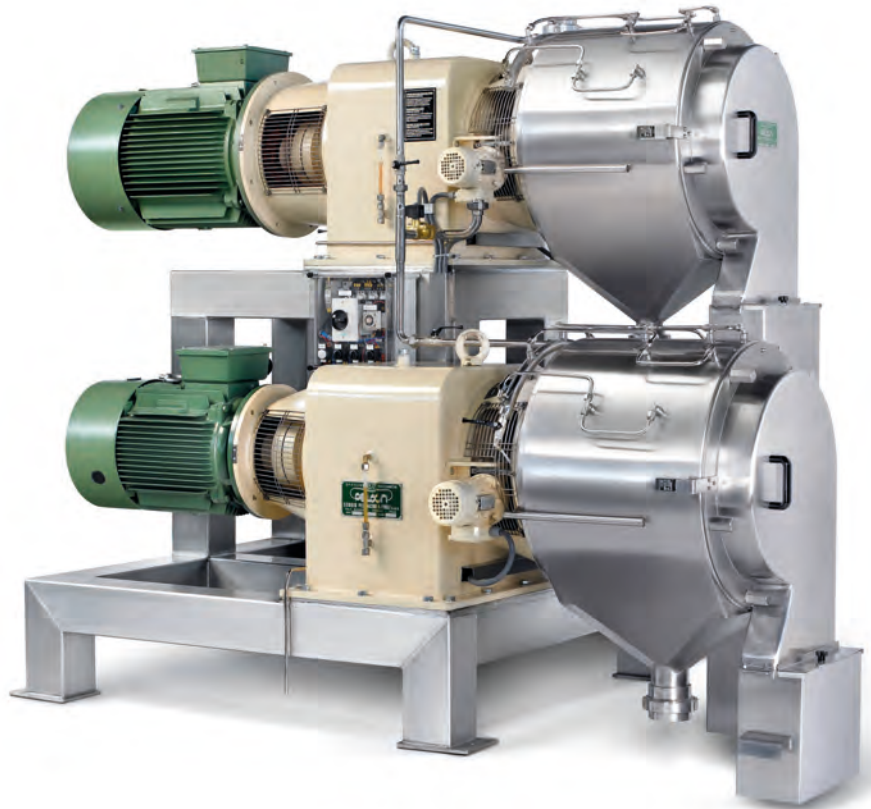
With its specific experience, gained over more than a century, Pellacini Engineering effectively responds to the global food processing sec-

tor, which demands technologies attentive to energy and production efficiency, as well as environmental aspects.

The historic Pellacini technology is extremely flexible, reliable, easy to maintain, updated, and present in the major international markets: Europe, South America, North Africa, the Middle East, and the Far East. Pellacini's production ranges across many fields of the process industry,

designing and manufacturing machines and plants for:

- Fruit single-strength purees and pulps, nectars, natural fruit juices, flat drinks, jams, and concentrates made from fruits grown in both temperate and tropical climates;
- Tomato paste, "Passata", pizza sauce, tomato pulp and cubes;
- Other tomato derivatives, such as ketchup, spicy sauce, and various other sauces;
- Vegetable sauces, pepper sauces,





tible with flexible aseptic bags of 200 kg (Bag-in-drum) or 1000 kg (Bag-in-bin).

Machines and Plants for Defrosting and Cooking:

- Vacuum cookers for jams with a double bottom and rotating coil;
- Rotating coil defrosters for IQF and products in pieces;
- Blanchers with rotating drums for legumes;
- Cooking groups;
- Continuous multi-effect evaporators for heat-sensitive products, even with high viscosity.



Machines and Plants for Extraction, Milling, and Pitting, specifically:

- Centrifugal and turbo extractors for fruits, tomatoes, and vegetables;
- Mills and crushers for fruits and vegetables;
- De-pulpers for peach stones, apricots, cherries, plums;
- Roller pitting machines.

Machines and Plants for Enzymatic Treatments, specifically:

- Specific enzymatic inactivators for fruits and tomatoes;
- Enzyme treatment and dosage groups. 🏭

For more information, visit:

www.pellacini.com

baby food, canned legumes, harissa sauce;

- Production lines for both clear and cloudy juices, starting from fresh products or puree.

Aseptic Packaging Machines:

- Aseptic fillers in various models featuring one or two heads, suitable for liquid, dense, semi-dense products, products containing pieces, and fruit and tomatoes cut up to 25 mm. These are compa-



PND introduces the new cutters MOD. MPC and APC

*one solution, two functions, endless possibilities
for pineapple processing*

There is a growing interest in the ultimate exotic fruit: pineapple. It is ideal for fresh consumption and various types of processing, and it is a fundamental ingredient in a balanced diet due to its high vitamin content.

PND addresses the needs of this market segment, leading the way in the production of fruit processing machinery and advanced systems for the fresh-cut, canned, frozen and dehydrated food industries.

Driving international growth has always been a core objective for our company, which operates on a global scale with a strong presence in Europe, South America, the United States, Asia, Australia and Africa. Our export-oriented business accounts for 95% of total turnover, supported by highly skilled multilingual teams.

PND has thus unveiled the cutters mod. MPC and APC, two cutting-edge machines designed to meet the evolving demands of the modern pineapple processing industry.

Identical functionality, but twice the choice. The MPC is manual model, and the APC is automated.

Constructed entirely of AISI 304 stainless steel and featuring a food-grade plastic platform, these sturdy countertop machines are ideal for slicing, wedging and cubing. The processed product can be used fresh, frozen or dehydrated, making it incredibly versatile.



Both born from specific requests, they are perfect to be attached to production lines.

In what ways do they differ? They vary in terms of production capacity and speed.

Both machines require only one operator for loading; however, they differ in terms of automation. The MPC cutter is manual, and its production capacity is dependent on the operator's speed and constancy. In contrast, the APC is semi-automatic, enabling continuous operation and achieving a throughput of up to 40 fruits per minute.

Both machines can cut fruits into 2 to 12 wedges and adjust slice thickness from 10 to 30 mm, accommodating various customer requirements. The design process for both machines took six months, from initial motion studies to the creation of the first prototype. Additionally, the machines can process pineapple into tidbit triangles, a format highly sought after in global markets.

As for the APC model, the production process begins with loading the fruits onto a conveyor belt, which then transfers the product to a slicing system for cutting into rings. The product is subsequently cut into wedges, rings, or cubes, to meet specific customer requirements.



The APC is fully mechanical, making it easy to use (its components are interchangeable, ideal for maintenance and sanitation), safe, since the cutting dies are encased, and also easily accessible, thanks to its interlocked safety doors. Moreover, it is highly resistant to wear and tear, built to last.

Celebrating 25 years of operation, PND has consistently earned the trust of industry technicians and customers, who recognize its machinery as reliable partners. This ease of use and integration into production pro-

cesses, combined with the machines' versatility, have significantly contributed to reducing costs and improving outcomes. To date, over 1,600 machines have been sold worldwide.

By actively listening to its customers, the company is able to create tailored processing lines that are effective and competitive.

This has earned the company a reputation as a trusted partner in multiple fields, recognized for its technological advancements, innovation, and exceptional post-sales support.

With a strong track record and a team of highly skilled professionals, the company provides rapid and efficient customer care globally.

Visit our website at **www.pndsrl.it** to explore our machinery catalogue and view the available product lines.

Stay informed about our participation in upcoming national and international trade shows. 🏛️

For more information or inquiries, please contact us at **info@pndsrl.it**.



MAGAZINES & WEB PORTAL

focusing on **PACKAGING**
and **PROCESS TECHNOLOGIES**
for the **FOOD&BEVERAGE**
INDUSTRY

**MAGAZINES
AND MORE**



LINBO® MANDARIN: setting new standards in quality and sustainability

The distribution of the LINBO® branded mandarin has begun and it will be a qualitatively exceptional campaign: the medium-late Linbo® branded mandarin has started the 2024 season and the expectations are the best, as explained by Francesco Paolo Gallo, president of the Consortium who expresses the premium brand. "At a qualitative and quantitative level the prospects are excellent and we will reach the consumer with our 3 lines: conventional, zero residue and organic.

The latter two together are worth 40% but the objective year after year will be to significantly increase the share linked to the zero residue.

To reach the targets we have worked and are working hard in our citrus groves with our technicians".

The consortium, which is based in Massafra (Taranto), was created to create a club that includes Italian producers of premium mandarin varieties, including the Tang Gold variety, with the aim of guaranteeing consumers a premium, sustainable and 100% product Made in Italy.

Linbo® is synonymous with quality and sustainability, it represents a premium product which, on the basis of the rigid production regulations to which all the producers of the consortium adhere, will offer a fresh fruit with a very high shelf-life to our

Linbo®

consumers, in total respect of environment. The entire Linbo® product is totally traceable from the consumption table to the tree, in this way the consumer can be certain of the origin and specific

agronomic techniques adopted for the production of the single mandarin he purchases.

The product will be distributed by commercial partners Carpe





Naturam, Giacobelli, Orchidea Frutta and Zuccarella Cooperativa. The numbers are growing: "This year the consortium has expanded - Francesco Gallo points out - with the entry of 11 other companies which bring the total number of associated producers to 36. The club is proceeding quickly: we expect to reach a harvest of over 4,000,000 kg".

In short, creating a system in the citrus sector in Southern Italy

is possible: "Linbo is a unique independent aggregation reality in Southern Italy and is ensuring good results also in economic terms. Speaking of prices, we are recording better prices than last year due to the high quality and size of the calibres, which will be decidedly higher, with great product uniformity". A uniformity favored by the climate which, unlike other crops, has not compromised the normal development of the

fruit: "No damage from hail or other weather-related problems", from a phytosanitary point of view the technical coordination has achieved excellent results, he notes Francesco Paolo Gallo again. "All of us members are very happy that our project is becoming an important reality, we are optimistic that we are going in the right direction". 🏠

www.linbo.it



All about food: MAXIMUM EFFICIENCY for all production lines!

Effective planning and controlling of processes are one of the most important things when it comes to fresh food. However, the reality is different: Many producers, importers or packing houses still work with manual entries in confusing Excel tables.

Planning errors are based on this and on insufficient networking of the systems. How can this be avoided?

Smart, individual, digital: Food production 4.0. with 30% efficiency increase

Although Industry 4.0 is a hot topic for decision-makers, there are only a few software providers dedicated to Food Production 4.0. An example of this digitalization offensive is the "PECS" tool.

The Production Efficiency Control System covers the complete production control and networks plants and machines - regardless of the maker. Production lines are set up in just a few clicks, personnel planning is carried out in no time, and the performance data of the respective production is made available in a clear manner.

Future orders and activities can be forecast to the minute. An average 30% increase in production efficiency can be expected.

Import & maturity planning: Preventing sources of error that often cannot be taken into in the daily business routine

Especially in the case of perishables, it's necessary to know exactly at which time which quantity is available



Effective planning and controlling of processes are one of the most important things when it comes to fresh food.





planning quantity and considers live data such as sales quantities, spoilage, lead times, transport times and ripening cycles.

This guarantees supply chain traceability and detailed planning of ripening chamber utilization. Underdeliveries are immediately apparent and appropriate replacements can be provided at an early stage.

ERP: Making yields visible even before the harvest

In many ERP systems, a comprehensive data exchange and thus a continuous, clear planning and control is only possible to a limited extent. The step towards an industry-specific solution such as "traceNET", which can map the processes of food-producing

companies, is therefore obvious and necessary. Instead of manual entries, it works with automatisms that make everyday production easier. The complex processes of food producers are mapped and optimised in detail. Crop and harvest reporting, ordering, packaging material planning, batch tracing and certificate management are just some of the comprehensive functions.

Individual software solutions for food producing companies, mobile solutions, real-time overview & business intelligence tools can be found at "activeIT-Software & Consulting GmbH". 

www.active-it.at

at which location. This is the only way to minimize over- or underdeliveries and the spoilage of goods. Planning is usually based on Excel lists, which then have to be manually converted into orders in the ERP system. The fact that errors happen here can hardly be avoided. The changeover to a database-based solution opens new potential.

The Fruit Import Planning System "FIPS" generates orders based on a

activeIT 
Software & Consulting GmbH



© Photos: activeIT, SH Pratt, Depositphotos

NICOFRUIT: past, present and future

FRAGOLA MATERA®

NICOFRUIT is a registered trademark, owned and distributed by Frutthera Growers, an Italian company located in the Basilicata region, in the south of the Country.

This area is well known and is ideally suited to the growing of strawberries, grapes, kiwi and citrus. These fruits find their natural habitat here and are included in the most representative made-in-Italy productions.

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

Special care to the environmental issues led the company to achieve an important result: the drastic reduction of pesticides, implementing specific natural technics and recurring to a massive use of antagonistic insects.

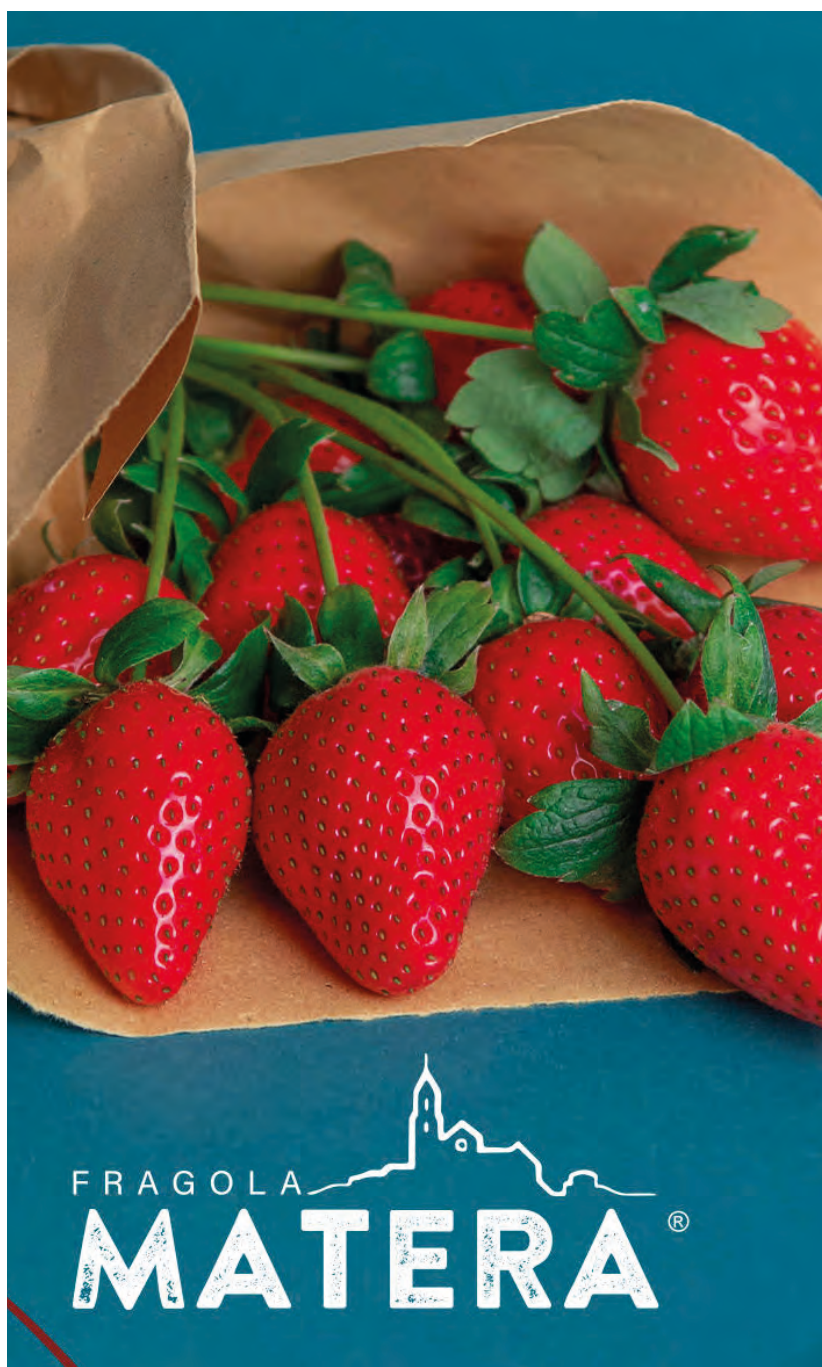
Natural protection of the plants gave a large contribution to get a "zero residues" pesticides for a lot of the fruit we produce.

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

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

NICOFRUIT
ITALIAN FRUIT & VEGETABLE PRODUCERS

Full of Vitality





and economic requirements of the most modern production systems.

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

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

Thanks to a computerized system, the product will be followed through all the stages of processing, packaging and storage to the sale moment so that the consumer can trace back the

soil where the fruits and vegetables have grown.

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

On average, 160 seasonal workers are employed with a max of 350 in the most intense harvest periods.

The factory is 12.300 sqm (indoor and outdoor). It is newly built and it has been designed to guarantee the quality of the products.

Sustainable development is the only possible model for NICOFRUIT - solar panels are located on the storage and on the processing plants, and they are sufficient to feed most of the company's energy needs.

From the very beginning, dynamism and long-term outlook have allowed the company to reach internal large-scale retailers and important market spaces from South America to the Middle East.

Analysing percentage shares, the products are sold 50% in the foreign market, 30% in the internal retail and 20% in the general market.

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

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

www.nicofruit.it



INNOVATIVE AUTOMATIC DOSING SYSTEM: fast, accurate and eco friendly

Color Service is an Italian excellence and since 1987 has positioned itself as a leading supplier of automatic dosing systems for any kind of powder and liquid product.

With a start in the textile field and thanks to years of experience and know-how, Color Service introduced its unique technology into many markets segments (rubber, tire, cosmetics, plastics) before orienting his innovation into the food industry, where the dosing of powders and liquids requires considerable precision, speed and traceability.

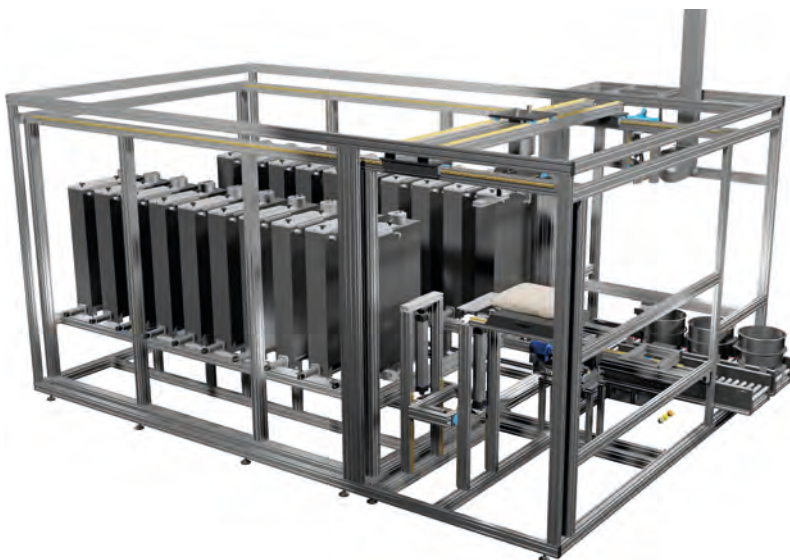
Why dosing is so important in food processing?

Weighing is a key element of the food production process for quality compliance: dosing the proper amount of ingredients is extremely important to fulfill recipe specifications and constant quality requirements. In most cases, the food industry's

weighing department employs operators who manually dose raw ingredients, resulting in difficult and complicated management in terms of weighing accuracy.

To support this necessity, our technology is designed to solve problems associated with the manual weighing of any kind of powders and liquids applied in the food industry and it is developed with the goal of achieving a safe, fast and precise dosing. The aim is therefore the development of high-efficiency systems that allow to minimize the production costs and boost productivity while also improving final product quality, essential for the competition of all companies.

According to customer's requirements, Color Service offers to the market two



solutions of automation: a complete full automatic and a semi automatic weighing system.

Full automatic dosing system

With the full automatic dosing system, all processes are automatically monitored and data are recorded in the software integrated with the customer's management system. The activity of the operator is exclusively confined in the loading of products into storage silos of various capacities through high-performance vacu-

um for powders and pump for liquids that guarantee fast loading with low air consumption.

During the dosing, a multi-scale conveyor completely aspirated through a dedicated dust extraction system allows high dosing accuracy of recipes that can be dosed directly into a bucket or in identified bags created in a completely automatic way: this is a fundamental characteristic that allows each individual recipe to be traced. The full automatic system, guarantees High Dosing Accuracy,

Batch Traceability and Modularity of storage stations and according to product consumption and production requirements, the system offers several storage modules of different capacities that could be interchangeable or expanded in the future.

Semi-automatic dosing system

On the other hand, the semi-automatic weighing system can offer a good compromise: the robotic storage of powder products with the manual





weighing assisted by a PC. In this way, according to the recipe, the system drops the right box and transfer it to the weighing position, where the operator, guided by the PC can dose the product.

Key benefits of our automatic dispensing system

By investing in an automatic dosing system, the customer will be able to benefit from a repeatable production process that runs 24 hours a day, is reliable and fast, in which human error is definitively eliminated and which allows leading to high-quality

end products with uniformity features throughout time.

Systems are user-friendly and software is intuitive and easy to use, allowing a quick and easy understanding.

„Dosing right the first time” as a consequence of accurate and exact dosing of powders and liquids, results in a reduction of product waste, energy/water consumption, processing times and, as a consequence, cost.

From the ecological point of view, our technology reduces to zero the exposure for operators to dangerous substances or toxic ingredients and provides absolute control of the dust

emitted during the weighing with the use of special suction devices, ensuring total operator safety and environmental protection.

Another significant advantage is the traceability of recipes. Indeed with a manual weighing, in case of non-conformity, it is impossible to identify all the products that are affected by this problem downstream and it is difficult to trace the causes upstream that can be represented for example by an incorrect mixing proportion or from a non-conformity of a specific ingredient. Without expensive labor costs due to manual batch processing and profit loss due to recipe formulation mistakes, companies can begin to boost profits, while offering a superior and uniform product to their customers. 🏠

www.colors-service.eu



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

DBS Motors and Gearmotors: our flagship technology

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

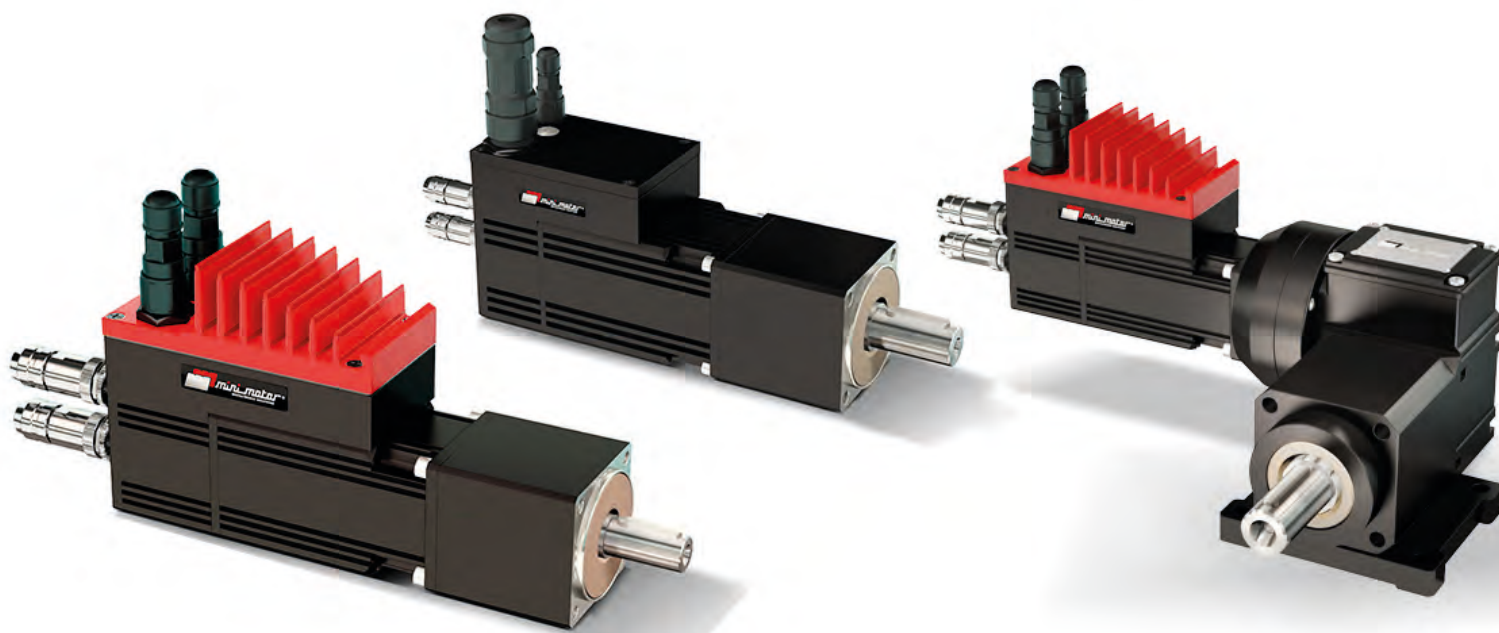
over positioning, homing, speed, and torque. Integration is built-in, with a fieldbus-ready architecture supporting all major industrial communication protocols including Ethernet/IP, EtherCAT, Modbus, CANopen, and Profinet.

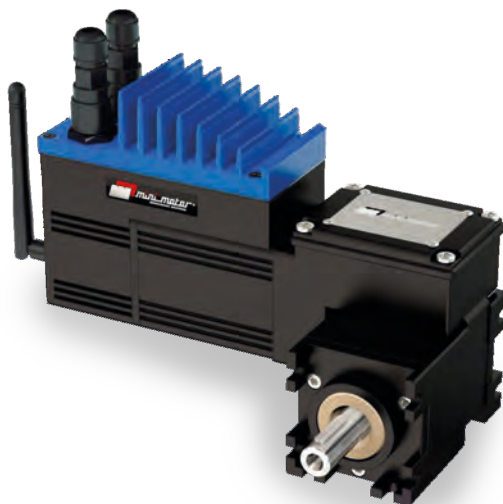
DBS Power Meets Wireless Flexibility

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

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

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





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

Applications for Industry 5.0

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

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

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

www.minimotor.com

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



We turn your vision into reality

Siat has been active in various industrial sectors for over 80 years and it is in continuous development with the automation of production processes and an increasingly innovative production technology.



In the fruit and vegetable sector we offer a wide range of standard and customized brushes, made with certified materials for the food industry. For the Siat company food safety is very important.

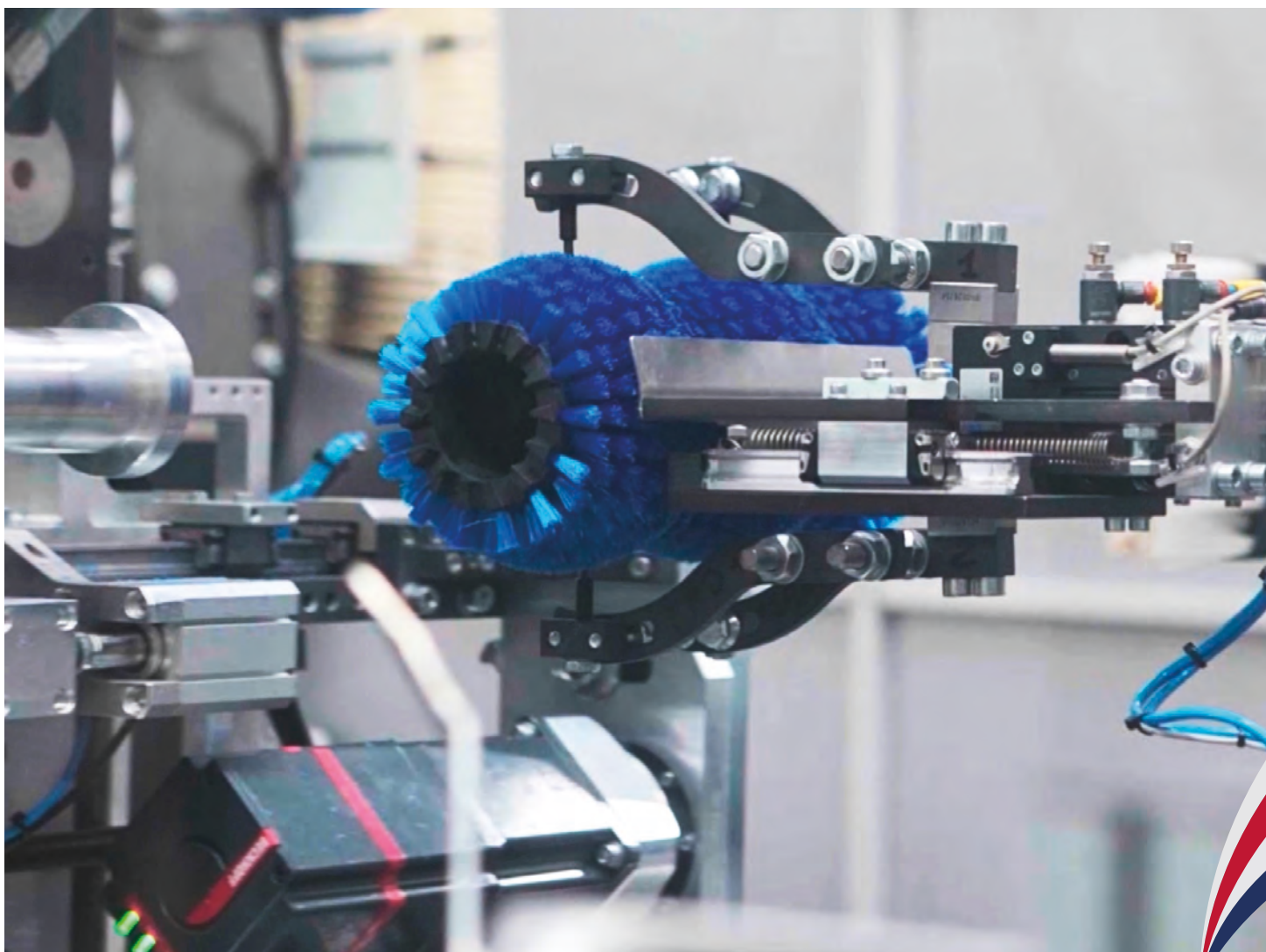
One of the many goals of the team is the realization of solutions that can guarantee maximum efficiency on the

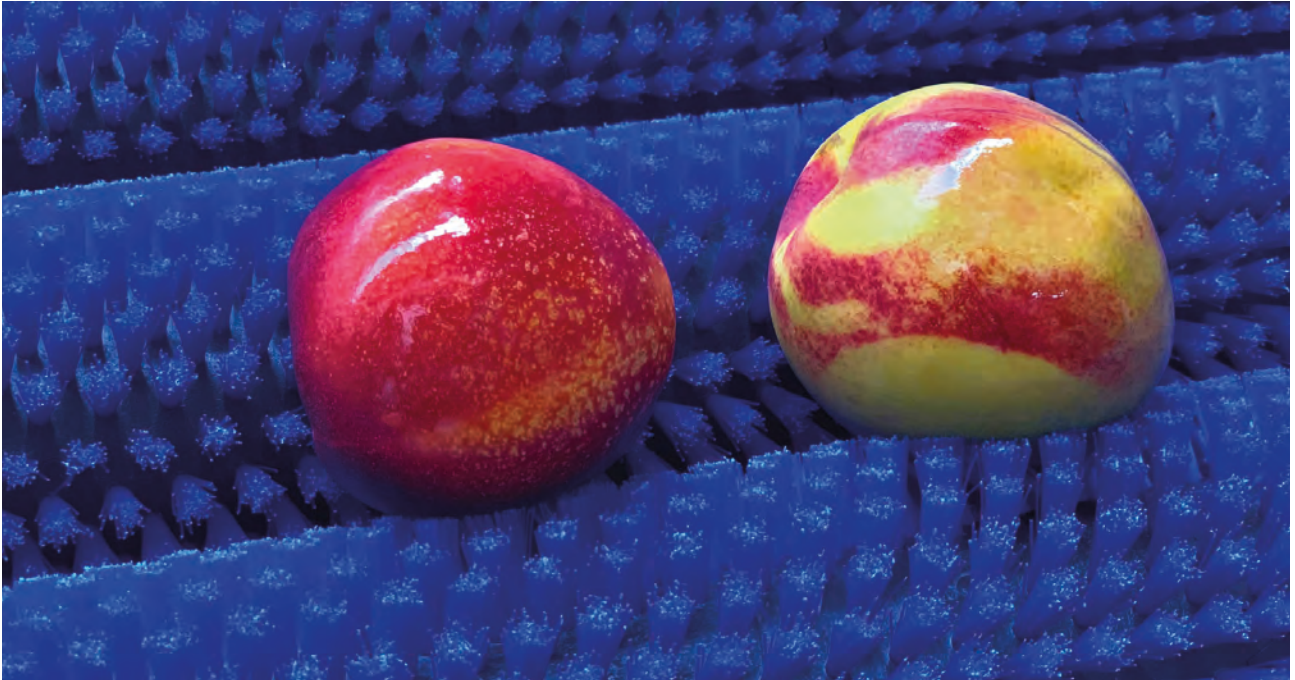
fruit and vegetable processing lines minimizing waste and enhancing every resource, achieving the desired quality that the market requires.

MISSION:

The Siat team aims to be more and more efficient and to reach out to

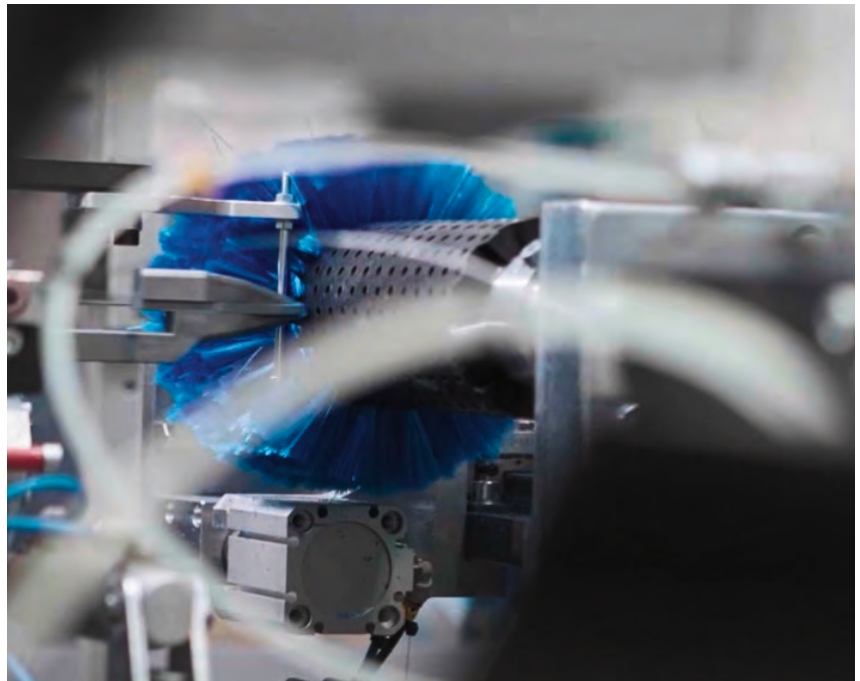
countries where it has not yet arrived with increasingly innovative solutions. With a complete customisation service and a very fast maintenance service, the company guarantees maximum efficiency for its customers and fruit and vegetable processing plant owners.





INNOVATIVE SOLUTIONS:

Siat's professional team provides customised solutions for all stages of fruit processing, from harvesting machines, bins unloading systems, brushing machines, polishing machines, grading machines, to packaging and bins filling. Siat's competitiveness is high, all production processes take place in-house and the search for new materials for the production of state-of-the-art industrial brushes is continuous. The Siat team listens to customers' needs and, after an in-depth technical analysis, begins prototyping solutions designed in relation to the mechanical characteristics of the customer's processing lines and individual machines. 🏠



For more information: **www.siat.it**



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



ANGELUS: can seaming equipment manufacturer



In the late 1800's and early 1900's, the invention of the double seam – a means of folding 5 layers of material in a way that interlocks a can end with a can body – transformed Food and Beverage packaging by eliminating the need for soldered seams to achieve a hermetic seal. By 1910, Henry L. Guenther had taken this advancement to the next level by designing and patenting the first machinery to create these double seams on cans. With that invention, the Angelus Sanitary Can Machine company was founded, with a vision of creating the finest machines of their kind, anywhere in the world.

Today, more than a century later, and with more than 16,000 seamers sold

in 132 countries across the globe, Henry's vision has been realized, and the Angelus name is still recognized as the standard for excellence in seaming technology and equipment. Joined with Pneumatic Scale Corporation in 2007, the combined company of Pneumatic Scale Angelus is a global leader in the design and manufacture of packaging machinery for liquid and dry filling, capping, can seaming, and labelling applications as well as state-of-the-art container handling solutions. The company is a division of BWV Packaging under the Barry-Wehmiller umbrella of companies.

In recent years, the company has introduced the Angelus V-Series line, designed to meet the specific needs of

the Food and Beverage markets. The same technology used for high-speed seaming applications has also been scaled for the needs of the craft beverage space. Angelus has manufacturing facilities in Ohio in the United States, as well as its Parma, Italy location.

In nearly all markets Angelus serves, concerns for sustainability and increased, pandemic-driven demand for shelf-stable products created a surge in can demand and a subsequent shortage of them. Though pressures have eased somewhat, with can makers working aggressively to increase production, it will still take time for supply to catch up with demand.

In addition, the lightweighting of cans brings challenges to seaming



equipment, as lighter cans can often lead to an increased risk for can damage during production and even transportation. Seamer suppliers like Angelus are responding with innovations to seamer design and container handling.

For Pneumatic Scale Angelus, consistent communication with can makers helps drive not only future product design, but also current partnerships with customers to analyze produc-

tion and mitigate potential areas for damage, not only at the seamer, but also upstream and downstream from the seaming process. Angelus currently has patents pending for several new developments in seamer design and container handling that it believes will provide superior solutions for its customers, as well as a competitive advantage for the company.

When asked about the future of sea-

mers for Food and Non-Food cans, Thomas Thiel, Product Line Leader for Can Seaming replied, "Angelus continues serving the Food and Beverage markets with seamers specially designed to address their unique needs. We have a long history of innovation in seaming, and we are excited about our plans to continue that legacy well into the future." 🏛️

www.psangelus.com



Pneumatic Scale Angelus

A Barry-Wehmiller Packaging Company

SITEC, state-of-the art timers and temperature controllers

Sitec timers and temperature controllers are multifunction, setting to comply with UL certification, they can be also provided with the innovative motor fast gear change function

For more than 25 years, Sitec has been the ideal partner for professional timers and temperature controllers for baking industry.

Handy (thanks to a big and ergonomic dial featuring renewed design), practical and extremely user-friendly, Sitec timers and temperature controllers for ovens and mixers stand out as the perfect solution that meets bakery and confectionery professional requirements, since they can be highly user-friendly and reliable also in particularly difficult environments.

Electronic dial timers for mixers enable fast and clear time setting by means of an ergonomic dial that is extremely handy even though operators wear gloves.





Multifunction, setting to comply with UL certification, they can be also provided with the innovative motor fast gear change function. Sitec offers a comprehensive range of dial timers for mixers, timers and temperature controllers for civil and industrial furnaces, as follows:

- **Timer, Series TFO** (3 displays and red led lights to display cooking and steam times).
- **Temperature controllers, Series TRG** (set point through transparent dial) All Sitec timers and temperature controllers for ovens and mixers feature high protection degree that grants an excellent seal from powders and liquid sprays. " 
- **Timer 72x72** (3 displays and red led lights for time display)
- **Timer 96x96** (4 displays and red led lights for time display)
- **Timer 72x144** (control on both cycle times; led light and double display)

The novelty is the AC motor brake unit, a device designed to meet the safety standards.

Sitec electronic timers for mixers can be supplied with the electronic module AC motor brake unit, which allows controlled engine "deceleration", with power adjustment, and braking time.

Timers and electronic dial temperature controllers for ovens enable controlling cooking and steam time, and temperature in the oven.



www.sitecrl.it/en/timer

EXHIBITIONS 2025-2026

PROSWEETS

02-05/02/2025 🏛️
COLOGNE

Trade fair on technologies for the confectionery and snack industry.

FRUIT LOGISTICA

05-07/02/2025 🏛️
BERLIN

Trade fair on technologies for the fruit and vegetable industry.

BEER&FOOD ATTRACTION

16-18/02/2025 🏛️
RIMINI

Trade fair for the beer, food & beverage world.

SANA FOOD

23-25/02/2025 🏛️
BOLOGNA

International exhibition of healthy eating out.

SLOW WINE FAIR

23-25/02/2025 🏛️
BOLOGNA

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

MECSPE

05-07/03/2025 🏛️
BOLOGNA

International trade fair for the manufacturing industry.

PROWEIN

16-18/03/2025 🏛️
DUSSELDORF

International trade fair for wine and spirits.

VINITALY

06-09/04/2025 🏛️
VERONA

International exhibition for wine and spirits.

LATINPACK

16-18/04/2025 🏛️
SANTIAGO, CHILE

International trade fair on packaging and packing technologies.

TUTTOFOOD

05-08/05/2025 🏛️
MILAN

B2B trade fair for the entire agri-food ecosystem.

MACFRUT

06-08/05/2025 🏛️
RIMINI

Trade fair for the fruit and vegetable industry.

SPS/IPC/DRIVES ITALIA

13-15/05/2025 🏛️
PARMA

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

IBA

18-22/05/2025
DÜSSELDORF

Trade fair for the bakery and pastry industry.

IPACK-IMA

27-30/05/2025 🏛️
MILAN

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

MIDDLE EAST 2025/26

GULFOOD

17-21/02/2025 🏛️
DUBAI

Fair on hospitality and food products.

DJAZAGRO

07-10/04/2025 🏛️
ALGIERS

Salon for companies of the agri-food sector.

IRAN FOOD+BEV TEC

19-22/05/2025
TEHRAN

Fair on packaging technologies.

PROPACK ASIA

11-14/06/2025 🏛️
BANGKOK

International exhibition for packaging.

GULFOOD MANUFACTURING

04-06/11/2025 🏛️
DUBAI

Fair for the packaging and food & beverage industries.

GULFHOST

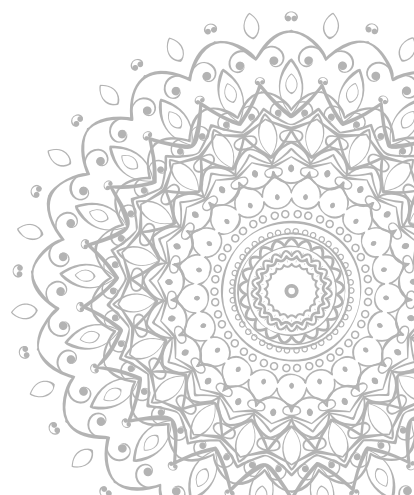
2025 🏛️
DUBAI

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

HOSPITALITY QATAR

2025 🏛️
DOHA

Fair on hospitality and HORECA.



EXHIBITIONS 2025-2026

FISPAL

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

DRINKTEC

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

SUDBACK

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

POWTECH

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

FACHPACK

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

MCTER EXPO

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

SAVE

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

HOST

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

CIBUS TEC FORUM-LABOTEC

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

MARCA

15-16/01/2026 🏛️
BOLOGNA
European trade fairs for the private label industry and the International supermarket label exhibition.

INTERPACK

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

SIAL

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

CIBUS TEC

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

BRAU BEVIALE

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

SIMEI

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

ALL4PACK

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



AMC SRL

42

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B.M. GROUP SRL

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36010 Zanè - VI
Italy

BADA

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58-59

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36060 Romano D'ezzelino - VI
Italy

CAMA GROUP

2-16/18

Via Verdi, 13
23847 Molteno - LC
Italy

CAVANNA SPA

32-33

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28077 Prato Sesia - NO
Italy

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90/92

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Italy

COLUSSI ERMES SRL

43/45

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Italy

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9

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Italy

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Italy

LAWER SPA

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Via Amendola, 12/14
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Italy

PND SRL

II COV-79-80

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PROXAUT SRL

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SATINOX SRL

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SENSURE SRL

99-100

Via Autostrada, 23
24126 Bergamo
Italy

SITEC SRL

103-104

Via A. Tomba, 15
36078 Valdagno - VI
Italy

SMI SPA

SMI GROUP

20/22

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24015 San Giovanni Bianco - BG
Italy

VERIMEC SRL

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Via M. Serao, 27
20081 Abbiategrasso - MI
Italy

VIMACOR SRL

24-25

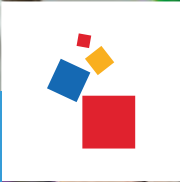
Via G. Puccini, 10
20028 San Vittore Olona - MI
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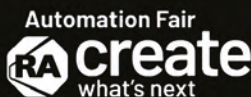
Servomotors 5.0 for automation and motion
control for the **Food & Beverage industry**



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Las Vegas Convention Center
Las Vegas, Nevada USA
► Stand SU-30056



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