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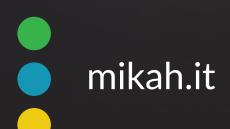
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love has no labels... coffee does!

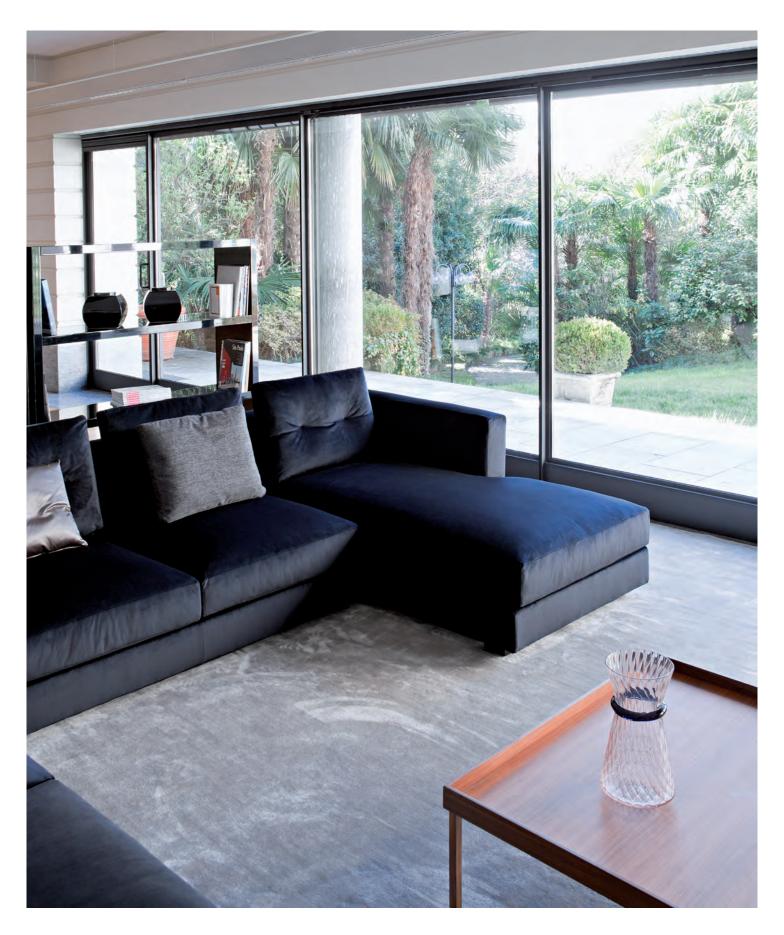
Try our exclusive gourmet blends and become part of the Mikah coffee world. Choose a color and enjoy your precious coffee like you've never done it before!















Sonia V. Maffizzoni Editorial Manager

You don't navigate by sight, especially during a storm. And if there's one thing that the past two years have taught us, it's that the hospitality industry cannot improvise.

> A focus on quality and detail, which characterises Made in Italy and makes it recognisable all around the world, is the ace up our sleeve.

Quality, sustainability, and flexibility will be the key words of 2022, also in light of the demands of an increasingly attentive clientele that wants to optimise time and resources in order to have an experience that's capable of enchanting the senses. Almost like alchemy.

Italian hospitality definitely has the numbers to rise to this challenge, thanks to multi-generational expertise, a country rich in beauty and resources, and the Italian ability to extend a grand welcome. We're ready, full steam ahead!

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home use

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HOSPITALITY

The future of hospitality will meet at Hospitality 2022



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D BLOGGER OPINIO

66 Another culinary trend is the focus on products' sustainability, taking care to use seasonal, traced, and certified ingredients, especially when it comes to products of animal origin. Being careful to avoid waste follows: learning not to throw away anything that 's edible is fundamental.

KUCINA DI KIARA: Dishes Based on Feelings and Emotions



Rozza Chiara foodblogger

ith regard to the future of the restaurant industry, I think that after the first, and extremely strict, lockdown, the industry has risen like Lazarus, both qualitatively and creatively. Perhaps it was the extended deprivation, I don't know, but I honestly can't remember having ever eaten so well in a restaurant before

The lack of events and trade shows has also, I believe, helped to lighten chefs' mental loads, and this mental freedom has definitely brought positive results.

During the closure, with nothing else to do, and needing to be careful about their figures (given the lack of physical activity), many people

changed their eating habits, turning to quality (instead of quantity) for salvation, wellness, and physical satisfaction. Things which people, even those who maybe didn't do so before, began to look for in restaurants as well.

My cooking doesn't have a specific style. It's based on feelings and emotions.

This may sound like a trite cliché, but when I say that cooking saved my life, it's the truth. After discovering how fun and fulfilling it was to cook for others, and seeing the joy with which my friends enjoyed my dishes, it was like something switched on inside me, something that has been operating at full capacity ever since. I cook to see the joy in the eyes of the people I care about,

FOOD BLOGGER OPINION

to witness pleasure and love. Clearly quite a lot has happened since then. While I used to focus only on flavour, I now also dedicate myself to cesthetics. "Beautiful and delicious" has become my mantra. The explosion of food on TV, in the form of programs and talent shows, has also helped. Thanks to this popularisation, I've learned about ingredients and cooking techniques that most of us are unaware of. Creating beautiful dishes is just as important as making them delicious so I always try to apply my artistic knowledge to recipes. I'm obviously just at the beginning and, lacking the training worthy of a professional chef, try to do my best to stand out from the crowd. Studying the dishes of great chefs has been fundamental to my journey and is still an enormous source of

inspiration. I'm constantly setting goals for myself and always aiming high.

In terms of the new culinary trends for the coming year, and always thanks to the media frenzy that we're all subjected to, in my humble opinion we will first and foremost definitely see the (relaiscovery of ingredients which are unknown or unusual in Italian cuisine.

Then, in juxtaposition to this, there will be a return to "poor man's" ingredients, a return to simplicity, in which to indulge our imaginations. This return to simple dishes will be accompanied by a rediscovery of local products and of the classic recipes of Italian culinary tradition, which highlight an increasingly strong bond with the territory.



FOOD BLOGGER OPINION



Another culinary trend is the focus on products' sustainability, taking care to use seasonal, traced, and certified ingredients, especially when it comes to products of animal origin. Being careful to avoid waste follows: learning not to throw away anything that 's edible is fundamental. This is where creativity comes into play, taking advantage of different techniques and pairings in order to create sustainable recipes.

Another aspect connected to sustainability is the tendency to pair dishes with the most suitable wines, even better if they're natural and, of course, sustainable. Here many wineries have opened their doors to new clients by providing a true exploration of wine and food, as well as actual itineraries within their own vineyards, promoting intimate contact with the territory.

Last, but not least, at a difficult time such as this, networking has turned out to be a successful strategy. We've all turned into little "master chefs", ready to immortalize every dish with our smartphone before we eat it. But the importance of digitalisation hasn't only gripped connoisseurs. Many businesses in the sector, from personal chefs to Michelin-starred restaurants, have adopted this method online in order to efficiently and effectively promote and reinvent themselves in some way.

That being said, looking in a proverbial crystal ball and trying to predict the culinary trends of 2022 is risky given this incredibly volatile time.

The criteria according to which I select my suppliers is very simple. For starters, I don't look for the cheapest products because cooking is a gesture of love towards others, and the choice of ingredients is the first thing that demonstrates it. The first step is the shopping, which must be done at trusted stores.

When it comes to raw ingredients, I always try to use organic fruits and vegetables. Until several years ago there was my father's vegetable garden. I grew up with these smells and tastes, despite the fact that I ate little or nothing. Mentioning this I can't help but think of the Uliassi Restaurant's dish, Pasta al Pomodoro alla Hilde, the @50topitaly dish of the year! The story behind this dish is fascinating and moving to say the least. For those who don't know it, they tried to extract the scent of tomato stalks to make the pasta. "The scent of green, what you smell when you enter a vegetable garden where the tomatæs are planted in rows and their vines climb up the canes" (their words). I remember that smell very well because I used to take my Barbie down to my father's garden and play with her their, making her climb the stalks and imagining that she was Jane waiting for her Tarzan (who never arrived). And that

FOOD BLOGGER OPINION



smell which was unleashed then (about 35 years ago) is still fixed to the inside of nose. Obviously only two geniuses like Uliassi and Hilde Soliano could have come up with something like this.

My travels are also influenced by cooking and by the ingredients that I'd like to use. When I choose a destination or I hear that one of my friends is going to visit a certain place, my culinary fanaticism takes over. If you're going to Favignana can you get me some bottarga? While you're in Soverato can you get me some chilli pepper? If you happen to be in Tropea can you get me some onions? Some things are doable, others less so (like the onions, but I try anyway). The absolute pinnacle was going to Madagascar and loading up on vanilla beans. Ah, the days when we could travel without worry.

The essential ingredients in my kitchen, which must always be within arms reach, are, generally speaking, oil, dry pasta, flour, eggs, salt, sugar, spices, and perhaps a nice organic lemon. Oh, and there must be Grana Padano (fans of Parmesan hate me, but I'm from Lodi and therefore grew up with the famous - at least in our area - Grana Lodigiano with its characteristic black crust). Can I also add chocolate? Dark chocolate pairs well with many dishes, both sweet and savoury, but I keep milk chocolate in the pantry as well for when I need a treat. I'll stop here, otherwise the list will just keep growing. But if I really think about it, when I imagine the essence of an ingredient, one thing that must absolutely always be present is love, or passion. Without this, my cooking would be meaningless.

www.kucinadikiara.it





Porcelain articles for professional and home use

Great chefs know that the finest cuisine requires artistic presentation, and they want to enhance the flavors by using a tableware service tailored just for them. MPS Porcellane is a perfect partner because our porcelain items will showcase your culinary genius and enhance the enjoyment of every gourmet meal.

With over 30 product lines and more than 1000 shapes, MPS Porcellane not only embellishes the presentations of Ho.Re.Ca. professionals, but is a





concrete answer to their needs. For over 30 years we have continued to enrich our heritage of knowledge, built on the solid foundation of quality, which characterizes each of our articles.

Functional, elegant and innovative objects available to the most demanding professionals to express the personality and style of each one at its best. Elegance and originality intertwine with the practical design of Ghisa and Mandarin Black, while Contemporary, especially with Handware, and Finger respond to the most extreme modernity, allowing restaurant customers to not compromise a moment of delight.

Castronorm, with a line also for induction cooking, reflects the constantly renewed tradition of MPS Porcellane: listening to

and anticipating the needs of our customers, such as the Pirofile line, which colors every kitchen and table with class. Fundamental completeness with Buffet and Basic, which include indispensable items perfect for every occasion. A touch of inspiration or a new vision of classicism with the Hand Painted. Classic and Stoneware lines, capable of always surprising in their uniqueness. Just as every gesture in the preparation of every presentation is guided by creativity and acquired mastery, our production is also the result of industrial and manual processes, which guarantee a result of exclusive quality. We are also able to respond to just-intime supplies, as well as make customizations, for a service tailored to the chef.

www.mpsporcellane.com





PORCELLANE DI SARONNO

MPS knows well the restoration business and knows how to anticipate the needs of its customers, so that it is a point of reference in its field. Each line MPS is a starting point for the creativity of chefs and may be expanded to meet the most diverse needs. MPS combines functionality, elegance and strength in each item.

MPS products are suitable for oven, microwave and dishwasher. After cooling, they can also be used for storage of food in the freezer. They are resistant to thermal shock up to 250 degrees Celsius and have a mechanical strength equal to 550-600 kg/cm2, a mohs hardness of 7 / 8 and a water absorption less than 0.01%. Each piece is partially handmade and may therefore possess minor imperfections.







Traditional and



Single and double firing



Customization and direct contact with the manufacturer



Production sustainability











Get ready for an exotic summer...!

DELICATE OR GLAZING FLAVORS? THE MADE IN ITALY BRAND MIKAH COFFEE CHOOSES BOTH.

The Brand created by Massimo Hakim, with its artisanal coffee roasting method for perfect aromatic balance, has been since 1984 the point of reference for Italian espresso lovers in over 46 countries. The futuristic vision of Mikah Coffee, in addition to satisfying the most sophisticated palates, is also reaching the bartenders in search of exclusive & innovative products for their preparations.

Last November the brand has expanded the range of its fruit syrups up to 32 flavors of syrups, 8 fruit purees and 7 toppings, all gluten and alco-









hol free. The experiences offered by these new products are sublime and manifold.

The syrups with spicy notes of cinnamon, floral notes of lavender and hibiscus, and even the mouth-watering ones of barley and salted caramel, will take lovers of flavored cappuccinos and alcoholic / non-alcoholic drinks on a sensory journey.

Premium Mix fruit purees with exotic flavors such as coconut, maracuja, mango and traditional strawberry and wild berries are already in the hearts of bartenders and their customers; these flavors are joined by yuzu, pink grapefruit and the new and exclusive date. The Premium Mix fruit purees with a high percentage of fruit, thanks to their versatility will enrich cocktails, long drinks, milk shakes and smoothies even cakes and various dessert specialties, for a summer atmosphere all year round, immersed in heavenly scenery.

The Mikah products range for bartenders includes the delicious premium topping sauces. Available in 2.5kg size, these delicious sauces will give a gourmet touch and inimitable flavor to coffees drinks, milkshakes & desserts. A temptation that will be hard to resist.

Mikah surprises us once again. While waiting to discover the next creations and flavors, lets enjoy the new range of syrups, purees & toppings. The Bartenders will enjoy the creation of their irresistible drinks for an extreme sensation of taste and pleasure.

www.mikah.it



Bravo Chef!

OSTERIA DI FORNIO: a 100-year-old establishment in the small town of Fornio.

Just past the entrance, the kitchen is visible. Chef Cristina and her team are visible behind the glass: forgotten recipes, the flavours of Emilia Romagna's culinary tradition, and a careful eye on seasonal and local products.

THE TRADITIONAL FLAVOURS



Cristina Cerbi Chef at Osteria di Fornio

milia-Romagna is deservedly known as the "land of flavour" thanks to its unparalleled variety combined with its ancient culinary tradition. The Osteria di Fornio is dedicated to the rediscovery of a tradition which otherwise risks being lost. The restaurant's dining room reflects the cuisine of chef Cristina Cerbi: it is well-groomed, modern, and dynamic. But the real magic is revealed on the lower level: an ancient stone cellar for ageing cured meats. It's there that the chef tells about her osteria.

Chef Cerbi, how would you describe your cooking style in just a few words?

I would choose these: authentic, traditional, genuine, and, it goes without saying, quality. We're third generation restaurant owners of a historic



establishment that dates back to 1928, in a region whose essence is flavour. My cooking style was born here and is based on the study of traditional flavours, of recipes that have been passed down and rediscovered, to represent the soul of a region whose true values are rooted in the wealth of its agricultural patrimony. We make a constant choice to maintain the recipes and raw ingredients of Parma's culinary tradition, but we reinterpret and enhance them with our imaginations, always in full respect of the authenticity and seasonal nature of the products we use.

Do your clients respond to this strong connection to tradition? Have you noticed any changes in trends?

There is definitely a response, and one of the interesting trends that I increasingly see asserting itself has to do with identity. Future restaurants will have strong identities, increasingly connected to the concept of brand positioning: who am I and what makes me stand out from the others? Even a historic restaurant like ours will need to be increasingly identifiable and able to clearly express its concept of food, also and especially via internet and social networks. Cooking well is a starting point. Conveying how and according to what philosophy one cooks, is incredibly important, especially from the perspective of marketing. The story of a place must be told in order for that place to be understood.

Other than food, what's your story about?

Definitely raw ingredients. We work in a generous region and for this reason too, we carefully select our suppliers. Approximately 80% of our suppliers are local businesses, with whom we've established a relationship based on mutual trust, something which allows us to work better and without stress. Especially during this period, we've realised how important personal relationships are, as well as mutual support.

In terms of equipment, what's your philosophy? In our restaurant, there is an increasing focus on energy efficiency and on sustainability in general. So our tendency is to replace all obsolete equipment with "more intelligent", innovate, and environmentally friendly equipment, not only in terms of cooking, but also from the perspective of clea-

How do you see your future and that of the restaurant industry?

Even before Covid there was a change taking place in the restaurant industry, which Covid then accelerated.

People are gravitating towards a more genuine and less superficial style, towards quality that focuses on local products and fresh raw ingredients. Simple, yet not makeshift, restaurants that are well-studied and innovative. We believe in a cooking style that exalts the ingredients, but which is also light and flavourful.

It will also be important to hone those aspects related to technology in order to optimise costs in terms of sustainability and perfect digital communication. Investments and developments will definitely continue to be made in take-away.

www.osteriafornio.it

ning and maintenance.





Swan Italia

Swan Italia was founded in 1963 and it is specialized in the production of upholstered furniture.

Its company philosophy is based on a perfect combination of efficient quality standards, meticulous attention to detail and technical production knowledge.

Swan is synonymous with quality upholstered furniture and, thanks to the entirely Italian production, the creation of its own exclusive design projects, the use of traditional typical Italian processes, the use of semi-finished products produced exclusively in Italy, the use of first quality raw materials and components and the creation of products that comply with the safety standards in use, fully meets the requirements to have the official "100% Made in Italy" certification since 2011.





During the over fifty-five years of activity, Swan has established itself on the national and international market where it is now present in about 60 countries.

Swan pays special attention to the development of the market and contemporary design trends and has been working with famous architects and designers for many years.

Since 2012 the company has been collaborating with the architect Francesco Lucchese who designs the most part of the design products.

Philosophy is the latest modular sofa presented to the market and its design summarizes all the characteristics that distinguish all Swan Furnishings.

Philosophy has a spacious seat, harmoniously combining maximum functionality with extreme comfort while enhancing the interior design of the living space thanks to its well-balanced volumes and proportions.

While the structure and seats are sleek and linear, backrests are soft and smooth and pad-

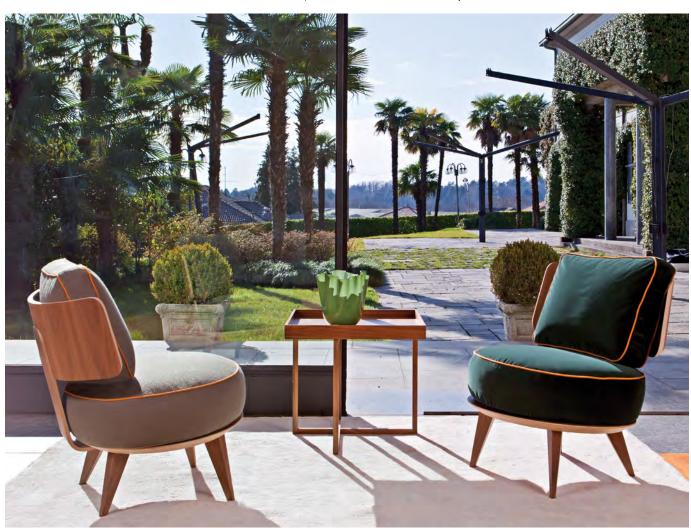
ded with feather to provide the best relax sensation while seated. A deep botton upholstery traces an elegant and decorative graphic sign that makes the backrest even more attractive. The result is a dynamic system of great class.

Together with the production of composable sofa, Swan Italia has a long tradition of producing armchairs that have become true design icons over the years. Thelma and Louise are the latest ones designed and, despite being two completely different products, they share the use of wood as the main material of the structure that holds cuscions.

Louise has an harmonious rounded structure that welcomes and wraps the padding which is enhanced by contrasting color piping.

Louise is inspired by the nordic lifestile and the seat is suspended revealing the preciousness of the solid wood legs.

www.swanitaly.com



OFFICIAL ANNOUNCEMENT: BELLAVITA EXPO ACQUIRES EUROPEAN PIZZA&PASTA SHOW

The acquisition gives life to the largest event for the Ho.Re.Ca. sector in the UK and Europe.



ollowing the acquisition of European Pizza & Pasta Show by Bellavita Expo Ltd, the eighth edition of Bellavita Expo London, the largest trade show dedicated to Mediterranean Food & Beverage in the United Kingdom, joins the leading European event dedicated to pizza, pasta, and bakery, sharing the prestigious Olympia National Hall exhibition centre, located in the West Kensington district of London, on 22 and 23 June 2022.

Organised with the support of the business partners Vinitaly and Cibus, and in association with PAPA - The Pizza, Pasta & Italian Food Association, the two events will complement each other to create the largest trade show dedicated to food, drinks, and specialised equipment, representing a unique opportunity for the HoReCa and retail sectors of the UK and Europe.

In addition to producers of pasta, pizza, flour, ovens, pizza equipment, wine, condiments, cured meats, cheeses and food technologies, the fair will also expand its sectors to increase the presence of plant-based food and beverages and will launch License

To Bake - Artisan Bakery and Food-Tech Show. Confirmed the presence of the Ibérica Expo Spanish pavilion, as well as the European Pizza Championship and the highly anticipated activities that will involve the Academy stages through a programme of cooking shows, wine tastings and debates led by Michelin-starred chefs, top sommeliers, and key market players.

"This is an important and strategic acquisition. - states Aldo Mazzocco, CEO of Bellavita Expo Ltd. - It consolidates our leadership in the out-of-home market. In accordance with the management of Fiere di Parma and Veronafiere and having analysed the matter thoroughly with the stakeholders of the Foodservice sector in Europe, we have finalised an industrial plan for the relaunch of the industry. Over the next three years, EPPS aims to become the largest fair in Europe for the Foodservice sector".

www.bellavita.com



Pods, capsules and many sweets

Breakshop was founded in 2009 as a family company specialized in the online sale of selected brands of coffee.

The company immediately felt the need to combine coffee with its own brand products, which represented the excellence of the territory to which it belongs. It is decided to create the Macché brand, concerning pods, capsules and many sweets.

Macché is the way of an important diversification, in the name of quality, of valuable products for the break or for a gift, at a competitive price.









The company manager say: "We would like to spread the spirit that animates our stores, which go beyond a traditional coffee store. When you come to "Macché point" you can breathe the air of "Traditional Coloniali", those places where coffee, cocoa and chocolate were a sort of elixir".

The company has selected producers of Italy who are particularly qualified in the production of chocolate, babà and shortcrust pastry, flavored sugars, traditional sweets for the holidays, such as "Christmas Panettone", "Easter Colomba" and chocolate eggs. Many curious endless proposals, led by coffee pods and capsules compatible with every system.

The product line is completed by the Macché coffee machines, with a refined design and rigorously made in Italy, and all the accessories - glasses, cups, sugar sachets and stirrers - respecting the environment.

A successful idea, which in a few years allowed the company to open four retail stores. "Despite the difficulties caused by the pandemic, we contained the crisis - highlights the company manager Maria Rosaria Fiorito - also winning the first place as "Best e-commerce 2020-2021" in the food category/sub-category 'Coffee' according to an analysis by Statista published last year in the economic insert of "Il Corriere della Sera".

The finger is now pointed on the B2B segment". This insert gratifies us for the quality of the work, the affection of customers and for the sacrifices we make every day to always be the first, always the best.





A stimulating result that makes us look forward and that projects us towards new goals. The company focuses on the international market and will be present at specialized sector Fairs, such as the "Sigep" in Rimini from, from 12 to 16 March, hall D3 stand 86. And "Venditalia 2022", from 25 to 28 May.

macche.com







2022 Design collection by Areta: what's new?

Areta, leading company for more 30 years in the polypropylene furniture market, is looking forward to 2022 with a range of new indoor proposals inspired by new and attractive geometries to combine æsthetics and functionality in a balanced way.

Overflowing with style, strongly identifiable thanks to a modern and original spirit, the new 2022 collection of technopolymer chairs, barstools and tables, once again confirms Areta's vocation for design innovation and quality.

The new barstools of Areta collection stand out for their innovative design that combines simple lines and harmonious shapes with trendy colours, to be suitable in any kind of environment in which they are placed: from living in the 65 cm version, to the contract in the 75 cm.









There is Eolo, the stackable barstool with fine lines and pleasant proportions, provided with a useful backrest that can be used as a practical handle, or Giano with its wide backrest for a comfortable seat and the stacking up option that is a useful space saving solution in the smallest spaces. Instead, Zefiro bar stool stands out for the backrest whose sophisticated design evokes the accurate and refined pattern of Teti chair, while its slim legs and elegant curved lines at the footrest give stability to the whole structure.

As part of its renovation, the 2022 Design collection signed by Areta includes also some new models of chairs, designed for those who want to give a glamorous touch to their indoor atmosphere: from Alina, with its high and impressive backrest that make this model particularly captivating sight, to Elsa chair whose special and delightful backrest, with the unique pierced rhomboid-shapes decoration, makes it an exclusive design project and a stylish combination of comfort, æsthetics and functionality.

Another exciting addition for 2022 is the new 80x80 top size of the Ares series that further expands after the great success of the 70 and 90 versions. Easy to assemble/disassemble and transport, thanks to its solid and manageable structure, the 80 version of the Ares collection is conceived to offer a greater choice of use especially in the HO.RE.CA.

All the articles of Design collection are available in classic colours like white, taupe or grey with the possibility to personalize them in non-standard colours on customer's request.

Entirely made in Italy, through the innovative gas-assisted injection moulding process, all Design articles are 100% recyclable. Moreover, in order to protect the environment even more, Areta is daily committed in favor of eco-sustainability:

- reducing, thanks to new environmentally-friendly mobility solutions, the impact of carbon dioxide emissions produced by road transport, with a saving, only in 2020, of 79,000 Kg. of CO₂ totaling
- installing of photovoltaic panels which, through the production of clean energy, allows to reduce 80,000~Kg. of CO_2 per year

www.areta.com

Bravo Chef!

ROMEO, THE INNOVATIVE HOTEL OF NAPLES: Mirror to the Gulf of Naples, overlooking Mount Vesuvius and the island of Capri on the horizon. Thus, ROMEO Hotel unfolds, five-star modern luxury, eclectic design, architecture and art, passion, beauty and taste. To discover Naples and the beauty that surrounds it.

A SOPHISTICATED SIMPLICITY AND FLEGANT PRESENTATIONS



Salvatore Bianco
Chef at
Il Comandante
restaurant of the Romeo Hotel

he spectacular view of the Culf of Naples from the 10th floor is the perfect setting in which to get to know II Comandante Inickname of shipowner Achille Laurol, a Michelin-starred restaurant located in the Romeo Hotel. Salvatore Bianco is responsible for the creative and refined gourmet cuisine. Assisted by a highly skilled crew, the chef prepares surprising dishes, combining sophisticated simplicity with elegant presentations. Dazzled by the gulf, we asked Chef Bianco to tell us about his cuisine, which he describes as a multi-sensory experience.

Chef Bianco, let's start from the beginning, or rather with the raw ingredients. According to what criteria do you select your suppliers? The basic criteria is extreme focus. The fresh pro-



ducts used in II Comandante, and in all of the restaurants of the Romeo Hotel in general, come from small farms scattered about the Monti Lattari, in the foothills of Vesuvius National Park and in Basilicata. I'm referring to seasonal vegetables like string beans and zucchini, tomatæs for preparing preserves, and even cherries for jams and desserts. The fish, on the other hand, comes directly from independent local suppliers, who give the staff in our kitchens priority in selecting from the day's catch.

How do you use these outstanding raw ingredients?

In a very original way. I would say that my cooking style is based on cross contamination. We begin with the incredible culinary tradition of Naples and the unparalleled wealth of its local and seasonal raw ingredients, and then give it a modern twist. It's an eclectic mix that I create with ideas, techniques, and cooking styles from other culinary traditions and philosophies as well, combining them in a multisensory experience.

So not just just technique, but also interpretation, like in art. In your opinion, what is people's relationship with food these days?

I must say that, especially in the past two years, I've seen a return to authentic flavour and tradition. Food is history, it's memory, and it also provides comfort, especially during difficult times like the one we're living through right now. Looking abroad and shifting our boundaries, I notice how ethnic cuisine, with its techniques and flavours, is growing more and more popular.

What trends will we see in the coming year? The concept of sustainability will certainly persist,

a trend which is emerging in many sectors, not just ours. In the restaurant industry, being sustainable

means favouring a short and certified supply chain, like that of our raw ingredients, focusing also on the study of flavour and on a presentation that is enticing to clients.

When it comes to equipment, how is the market changing?

Kitchens in large fine dining restaurants are transforming into true laboratories of innovation. They're places in which to experiment, and this requires the proper equipment. There is, therefore, a particular focus and study. In addition to technique and precision, the new equipment makes it possible for us to achieve innovative results in terms of flavour and preparation.

What do you see for the future of the restaurant industry?

At the moment it's hard to make any predictions. The situation is complicated to manage due to aspects related to the absence of qualified personnel and also due to issues related to the pandemic. An important new chapter is ready to begin. However, I believe that a first step could be the return to training personnel and adopting incentives that stimulate the arrival of new people.

www.il-comandante-restaurant.html





Golden Brasil Coffee Group, Focus on quality, innovation, passion.

Thus, was born Dacatè S.r.l, owner of the Golden Brasil Coffee, Caffè Arditi Roma and Alunni Atelier del caffè brands. A reality that has conquered the taste of the public by serving over 1,200 Bars and Restaurants directly in Rome, distributors in 8 Italian regions, more than 30 distributors around the world and 25 private label companies.

It all began in 1961 when in a small café in Milan the Colden Brasil Coffee brand was born, subsequently acquired by the Alunni family, and then transferred to the current production plants in Rome, where the other brands, Caffè Arditi and Alunni Caffè were also created.

Our mission is to follow our objectives: product quality, customer satisfaction and opti-





mization of services, including training conducted by our coffee trainers.

Quality and Tradition. Is developed by engaging in the search for superior quality coffee selections from the best plantations around the world, creating a wide range of high-quality blends.

Once imported, these coffees are further selected and roasted in our production lines and blended as for our best Italian tradition.

Production plant.

It is structured for a production capacity of approximately 1,100,000 kg per year consisting of the following production lines: Coffee beans, ground coffee, single portion coffee with two capsule lines and one of pods, organic coffee, single portion sugar line, vending kit line lsugar in sachet, spoons, and cupl, decoffeinated line in sachet.







Awards and certifications.

The company has received the seal of "growth champion" from the German Institute of Quality and Finance, and various category awards, such as the Ten Gold Medals won at the International Coffee Tasting competitions for the Best Italian Espresso organized by IIAC, editions 2017/2018/2019/2020/2021; furthermore in 2020 and 2021 we received the Olymp Award in Greece and, in addition, the Italian excellence recognition in 2020.

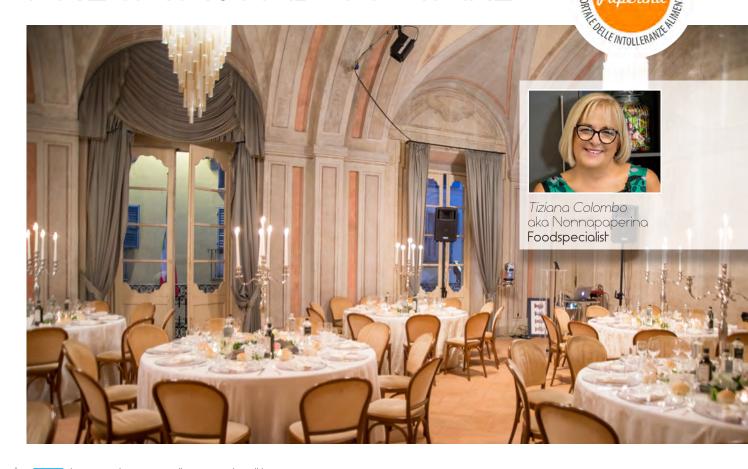
A passion that turns into innovation, with staff dedicated to research and development, as evidenced by the endorsement of the Lazio Region as a member of the Community of Innovators.

The company's organization was also able to obtain the ISO 9001: 2015 Quality Certification as well as the certification to produce Organic coffee, paying great attention and sensitivity to sustainable and socially responsible crops. Furthermore, since 2017 our company has obtained the Halal Certification, and in 2021 we become a certified point for the Latte Art Grading System.

www.goldenbrasilcoffee.it



HOW TO DEAL WITH COELIAC DISEASE AND WHAT PRECAUTIONS TO TAKE



hose who are diagnosed with coeliac disease are often overcome by anxiety. They wonder how difficult it will be to give up certain foods and if they'll be able to cope with the changes imposed by their condition. Rather than let oneself be overwhelmed by doubt, it's best to become familiar with some of the concepts related to this kind of inflammatory disease. Coeliac disease is actually more common than one might think, and can be kept under control through proper dietary management using alternative products and preparations.

This is precisely why, in order to best live with coeliac disease, it's important to fol-



low practical guidelines and alternative recipes. This is the very approach which Tiziana Colombo, a passionate gourmet, has adopted on her website, Nonnapaperina.it, which has been a reference point for those who want to combat their coeliac disease and food intolerances with fun and alternative recipes for years.

Returning to our primary topic, what are the symptoms of coeliac disease?

Those with coeliac disease experience primarily gastrointestinal disturbances, like cramps, meteorism, and frequent evacuation. In order to be diagnosed a simple blood test is required, which specifically identifies the antibody response. Subsequently, a biopsy of the small intestine will be performed in order to officially confirm the diagnosis.

While there may be a family predisposition for coeliac disease, this aspect doesn't necessarily result in one having the disorder.

Rather, it has been noticed that diet plays an important role. In this respect, fibre and protein-based foods (rather than carbohydrates) significantly reduce the probability that the disease will present itself.

There is no specific treatment and it isn't possible to be cured from coeliac disease. Nevertheless, one can live with this form of intolerance comfortably by eliminating gluten from his/her diet.

That's why it's important to eliminate products prepared with refined flour or obtained from grain derivatives. In addition to researching the topic online, we recommend working with a dietician and nutritionist in order to create a personalised diet that allows you to best live with your condition. It really won't be a huge sacrifice, as nature offers many gluten-free foods, some of which perfectly replace traditional flours that contain gluten.

In this way it's possible to prepare alternative bread, pasta, pizza, and sweets without too many sacrifices.









When it comes to eating out, gluten-free menus have become quite common, offering a great and entirely safe variety of options. Just be careful about potential contaminations and always read the labels.

In this case the law is on your side and all restaurants have conformed to the current regulations. In no way does coeliac disease have to affect your personal life.

In fact, this disease has become part of our cultural baggage and is treated in a totally normal way.

This makes it possible to fully enjoy every moment of your life, simply being more careful about what you put in your mouth.

With time, you'll realise that this disease not only makes you special, but also provides a way to see life from a different perspective.



Performance and Elegance uncompromised. Everything else is *Fully Custom*.

Refrigerated display Made in Italy custom made to suit the aesthetic and technological needs of each project.



Criocabin 2022: Fluidity and multi-faceted spaces

"Looking ahead in 2022, the trend builds on the innovations already introduced in 2019 and goes beyond."

"Hotels are becoming more accessible and informal, often offering the idea of hybrid spaces, introducing "All Day Dining", revolutionising breakfast, setting up comfortable hybrid areas that encourage relaxation and therefore extend the stay of those who use them."

- Source: Coqtail Milano - Trend report 2022

Hotel layouts and retail concept stores are becoming increasingly fluid. They tend to create versatile multi-faceted spaces that can transform and offer innovative high-quality services, encouraging customer autonomy while replacing static with dynamic. In hotels, "hybrid spaces" lead from the restaurant to the bar, and to self-service areas and lounges for business meetings. In its ten years of opening up to the international market.

Criocabin has anticipated and embraced this change, which is now also taking place



in Italy, both in the retail world and in the hotel and catering industry. There is a growing need for further integration of Hospitality facilities with workplaces, with equally flexible schedules.

We have been assisting all kinds of companies abroad in order to create corners where hotel guests can interact for business or socialise at informal gatherings at all times, providing combined solutions for hot and refrigerated food, or low temperature solutions for desserts and ice cream.



For All Self-Service Needs.



Everything is constantly changing, just like the world in which we live:

The Lobby Alive concept envisages the lobby and reception area as a place of gathering and activity open to everyone, where hotel guests can meet up with nonguests. The lobby becomes a vibrant place; outdoor spaces are animated even in seasons that were not pre-

viously considered due to weather constraints; digital technologies and a Dark Kitchen for All Day Dining will make it possible to offer hospitality throughout the day.

Criocabin develops concepts at the forefront of the changes that various international companies require.

criocabin.com

CONSTANTLY CHANCING

Criocabin develops concepts at the forefront of the changes that various international companies require

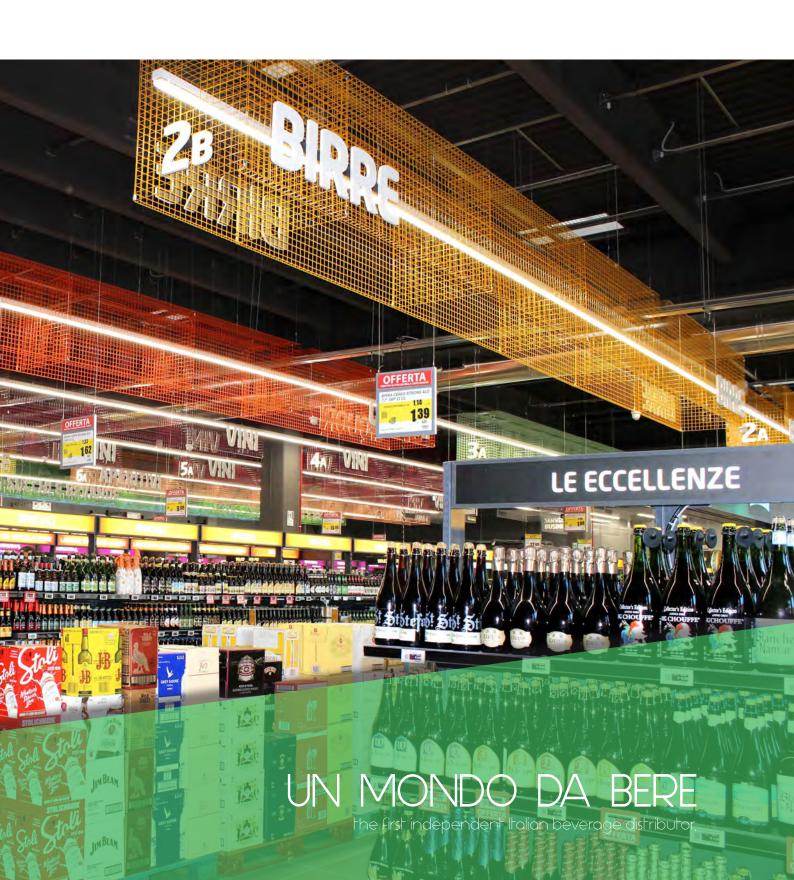


The "beverage temple" is born

On the 2021, Doreca S.p.A., the first independent Italian beverage distributor, active for over 30 years in the Ho.Re.Ca, faced up to B2C by opening "Doreca - Un Mondo da Bere" stores: the first born in Olgiata neighborhood (Via Cassia 1822, Rome) and the second one at Da Vinci Village Shopping Park, in Fiumicino (Rome).

The sales area of about 2,000 square meters has a wide selection of over 7,000 products: wines, beers, liquors, drinks and waters, and a refined





selection of oils from the best producers in the Italian territory.

The Fondazione Italiana Sommelier and Bibenda, competent and prestigious leaders, have chosen to be partners of this innovative Doreca challenge, with the same objectives and a common goal: to encourage and consecrate the dissemination of the culture of good drinking and food and wine values.

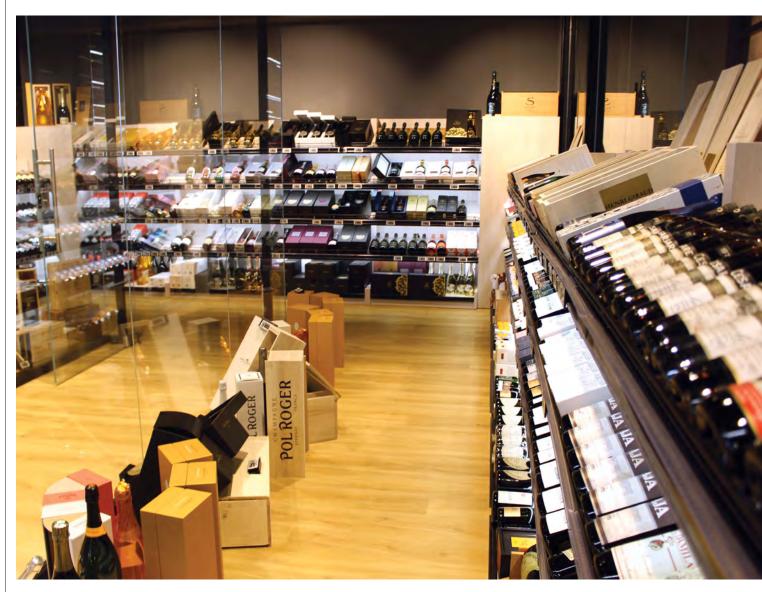
The brand new format consists of numerous initiatives to optimize the customer experience, including: qualified specialists and a multifunctional classroom with a rich program of courses, weekly tastings and meetings in the store; a QR Code, on each product on the shelf, with which it is possible to access all the information about the producer, taste notes

and combinations; the sale of products at temperature or to be refrigerated in a few minutes thanks to the use of the blast chiller available to customers.

The Doreca's multi-channel approach will be completed, in 2022, with the launch of the new e-commerce web page, www. dorecastore.it, where it will be possible to shop online with home delivery within 24 hours.

By the first half of 2022 additional stores will be expected to open in Rome and all over Italy. The development on the national territory will also touch other cities such as Milan, Turin, Genoa, Padua, Cagliari and Olbia with the aim of building a Doreca Store network throughout Italy.

www.doreca.com





GLUTEN-FREE 24/7 ASSORTEMENT INCREASE YOUR BUSINESS!

Schär

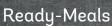
PENNE

Creative kitchen

Gluten-free flour mix for a variety of high quality meals as well as great tasting pasta – optimized for double cooking.

Breakfast Sweet or savoi

Sweet or savoury? Delicious chocolate muffins, crunchy cornflakes or fluffy white bread quickly served on your breakfast buffet.



Convenient frozen dinners for fast preparation of delicious gluten-free meals.



Snacking on the go

Handy and tasteful small gluten-free snacks for in between meals.

DISCOVER OUR EXTENSIVE COLLECTION OF RECIPES:

WWW.SCHAER-FOODSERVICE.COM



www.schaer-foodservice.com



Attract new guests with gluten-free HoReCa solutions!

Gaining new guests is the goal every HoRe-Ca business is aiming for. An important aspect of reaching them is offering broad satisfying hospitality with delicious meals. However, for a growing number of people, it is difficult to find an adequate selection of meals in the out-of-home channel. This is a particular dilemma for individuals who suffer from coeliac disease and other gluten-related conditions. As the European market leader with 40 years of experience in gluten-free food, we have dedicated our Schär Foodservice solutions to HoReCa.

From breakfast to supper, from a snack to a multi-course menu: Schär Foodservice offers gluten-free bread, flour, pasta, and convenience food as well as desserts and confectionery. A wide range of products is available in convenient single-portion packs to guarantee product safety and freshness. Examples are our Schär White Bread 80g, two soft pre-cut slices of white bread, an ideal addition to any dish or as a sandwich. Some products as the Schär Hamburger Roll 75g are wrapped in innovative microwave-proof foil, that allows a risk-free preparation process without cross-contamination, even when pre-







pared beside food containing gluten. And with our Ikg HoReCa pack of Penne or Fusilli pasta, every chef succeeds in creating delicious Italian-inspired dishes.

Our comprehensive range of gluten-free products makes it quick and easy for businesses to expand their menu offer that meets the dietary requirements and taste preferences of quests suffering from gluten-related disorders. Schär Foodservice's broad range of tasty products, innovative serving solutions, and professional support enables every Ho-ReCa business to react quickly to customer requests and meet today's market requirements, thus securing a competitive advantage and remember, affected people never come alone, but bring their family and friends with them.

For more information: www.schær-foodservice.com









TAIPEI

Oriental hints in the headboard design inspired by the iconic Taiwanese skyscraper Taipei 101 and in the milled wood evoking bamboo. On Taipei it is easy to indulge to far dreams.

www.felis.it



The Italian specialists in comfort furniture

A STORY ABOUT PASSION FOR PADDED FURNITURE IN WHICH QUALITY AND DESIGN PLAY A LEADING ROLE

Sofas, armchairs, sofa beds and beds, suitable for home furnishings and contract solutions. All upholstered in fabric, with completely removable covers, easily washable whenever you like. All manufactured in Italy using certified materials and qualified workers. This is the commitment of Felis, on the market since 1990, when Francesco Marcon decided to combine the concept of tailored customisation with an industrial type of organisation.

Today, Felis continues passionately to focus on the three basic concepts of his exquisitely Italian philosophy: elegance, design and functionality. The collection of padded furniture comprises about one hundred different models of sofas, armchairs, sofa beds and beds, which are continuously evolving. Due to new generation solutions and technology, as well as manual intervention when required, Felis aims to achieve increasingly higher quality in terms of materials, mechanisms and finishes to consistently redefine the boundaries of comfort.

Every product has hundreds of customisable variations, which in turn can be upholstered in hundreds of fabrics. This means customers can







count on thousands of possibilities to suit every requirement.

Manufacturing takes place in a brand-new factory inaugurated for the Company's thirtieth anniversary: over 35,000 square metres plus an adjoining showroom covering 2,000 square metres open to the public, who can come and feel Felis' products for themselves.

Modernity and tradition, experience and dedication. There is all of this is the story of Felis, a company that has chosen to proudly remain true to its own world of padded furniture, to specialise and consistently offer the best thus avoiding dispersing its competencies over other sectors of the furniture industry.



www.felis.it/en/

THE FORMS OF WATER

The deep collection for NATUZZI ITALIA, created in collaboration with the designer Nika Zupanc, is inspired by the concept of the "Circle Of Harmony", the leitmotif of the company's new creations

atuzzi asked eight different de-signers to explore the connec-tion with Puglia. The circle has emerged as the form of harmony, sym-bol of balance and perfection, but also a gathering place for the Natuzzi company. Deep, the proposal by Nika Zupanc (at her first collaboration with the firm), is a collection for the living and dining areas: sofas, armchairs, ottoman-magazine racks, bookcases, a table and chairs, together with accessories like lamps, mirrors and rugs.

The series takes its inspiration from the beauty of the Adriatic Sea, which ex-tends from Slovenia to Puglia. The collection includes the Wave sofa, which with its sinuous lines suggests the movement of waves in the sea, for an intimate, cozy seating arrangement.

Available in two- or three-seat versions, or as an armchair, this model is raised from the floor by light gold satin-finish metal feet. It is joined by an ottoman composed of two half-moon parts that can be held together by a cen-tral magazine rack, in the same finish as the feet.

Among the outstanding pieces in the collection:

the Adore chair, a single shell supported by a single swivel foot; the Tide bookcase with shelves that evoke the movement of the sea; the sinuous Voyage table; the Mermaid and Sailor oval mir-rors; the Vortex rugs, with optical graphics; and the Joy lamp, available in the floor, table and suspension versions, made in blown glass to emit soft light, like the one of evenings by the sea.







LAND AND LANDSCAPE

The "Scriani" vineyards are in the heart of the area called Valpolicella Classica and the main, privately-owned ones are situated on a gorgeous hill called "Monte S. Urbano". The land, which is situated at an altitude ranging between 250 and 400 meters above sea level, partially consists of somewhat flat areas, and partially of dry-wall terracing, and is characterized by a lively torrential stream along its edge, called a "Vaio".

From the plateaus one admires beautiful and enchanting panoramic views over Valpolicella proper, and from certain points the eye reaches as far as the town of Verona on one side and Lake Garda on the other.

Agronomically speaking, the soil is composed of a clay mixture containing definite parts of Eocenic gray limestone and basaltic tufa, which is particularly favorable for grapevines intended for the production of very high quality wines.

Area and History

The area of production of "Valpolicella Classico" wine is comprised of a belt through the hills covering circa 200 sq. km. to the northwest of the fair town of Verona, Italy, halfway to Lake Garda as the crow flies.

Valpolicella has always been famous for its wines, which have been well-known and appreciated ever since the Roman period for their fragrance and personality, and its name makes one think of the various nuances of its beautiful hilly landscape, with its soft and sumptuous lines. In the valleys and along





the dry-wall terraced hills, one also sees cherry groves and olive trees, but what dominates are the proud vineyards, unmistakably pronouncing their priority, and made even more precious by the scattered characteristic dwellings: old stone farm houses, manor houses, villas belonging to the nobility, and those austere Romanesque churches that still today testify the depth and finesse of civilization in the area.

The Cellar

The wine-cellar sector of the "Scriani" vineyards is also very carefully tended to: experts control all the intricate winemaking phases on a 24-hour basis, according to family tradition which indeed demands finesse and very close attention. The cellar is equipped with different types and sizes of containers: ranging from stainless steel to fiber-glass-lined cement, and from Slavonian oak to the most modern types of barrique. In this manner it is possible to manage the vinification and ageing of the different wines in their decisive phases of development. The prizes and recog-







nition obtained at wine shows and contests, together with consideration given by authority publications on Italian wines, testify the distinguished quality of fine wines under the name of Scriani.

Vineyards

Cottini family, which has held the trademark SCRIANI for generations, continues to hand down the art wine-farming and vinification from father to son, always respecting traditional methods, but not alien to innovation and improvement.

The territories called "Ronchiel" , "Mandolari", "Bosco", "Carpanè" "La costa", and "Tondin" as well as other smaller lots (all facing the south-east) have vines which are between 9 and 40 years old, aligning the plants in traditional rows and applying the pergola trentina (single or double) cultivation method, which permits a circa 3,000-plant-per-hectar density. The management of the fields of grapevines is in harmony with the balance of nature, without stressing the use of irrigation or fertilization and maintaining the wooded areas bordering them: as a matter of fact, the production hardly ever exceeds 8000-9000 kg of grapes per hectare. Even the cultural procedures, which range from pruning the vines to the harvesting of the fruit, are carried out by hand, according to the concepts of the best and most founded winemaking tradition.





TWENTY EXPERIENCE

Scriani winery is a little jewel in the heart of Valpolicella, a fertile land of flavors and traditions, designed by the rows of its renowned vineyards and anchored to the un-dulating background of sweet hills. It is in fact located in the town of Fumane in the heart of Valpolicella Classica and the main vineyards are located on a beautiful hill called Monte S.Urbano to the east and La Costa to the west. It is a corner of gene-rous nature, where for generations are sowed and harvested fruits of extraordinary quality, from terrace to terrace, from vineyard to vineyard with the care and passion that have always distinguished these people. It is precisely to celebrate this heritage, made of passion, dedication, tradition, and love for things well done that Twenty was born, a family jewel born on the occasion of the 20th anniversary of the Scriani company to unite the origins with the present.

It is a refined, rich blend, coming from the heart of the most authentic Valpolicella. An exclusive wine, produced in only 1700 bottles, to leave its mark. Its color is ruby and its taste is

full-bodied, intriguing, and round. It is characterized by the scent of plum, notes of vanilla, and a warm and pleasant aftertaste reminiscent of cocoa. It is aged for ten years in oak casks and it is perfect to be matched with robust dishes such as roasts, game meat, seasoned cheese, or red meat in general. It is also excellent as a meditation wine.

But Twenty is not only the fruit of the wise art of winemaking. Twenty is in fact born from paper, pen, and inkwell, the tools used by our ancestors, the village scribes who gave shape to words by releasing on the paper the story of the people they met. Twenty is the fruit of the vine that transforms over time. It is elegance, perfection, beauty enclosed in a flower that carries infinite messages. It is the beginning, from where everything is born. A symbol of life, the beginning of something unique. It is the guardian of the thoughts, ideas, and secrets of the history of a family, of a com-pany, and the legacy that this company and this family wish to transmit.

www.scriani.it





BEER&FOOD ATTRACTION

THE EATING OUT EXPERIENCE SHOW

beerandfoodattraction.it

27 - 30 M A R Z O 2 0 2 2 RIMINI EXPO CENTRE

PROFESSIONAL ONLY























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BEER&FOOD ATTRACTION: THE EATING OUT EXPERIENCE

he Eating Out sector is on the upswing with figures showing a +10% increase in the consumption of alcoholic beverages in September compared to 2020, while 54% of businesses claim to have reached pre-pandemic turnovers within 2021 [Tradelab data]. Among beers, premium beers (+7.3% in 2021) and super-premium beers (+5.2% in 2021, IRI data) are those that have increased the most.

And what is undoubtedly growing is the market's anticipation of the sector's key event: Beer&Food Attraction, scheduled to take place at Rimini Expo Centre from 20th to 23rd February 2022. In order to favour 100% professional visitors, the days at this edition will be different: from Sunday to Wednesday. Over the years, the trade show, now at its 7th edition, has become the modern, smart and up-to-date key to promoting the entire experience that revolves around Eating Out.

Important companies are confirming their attendance, starting from the food sector: Surgital, leader in the production of fresh frozen pasta, will be making its debut, while Menu, Greci and Demetra will be there with their food specialities for professional catering, and Ali-Big will also be joining the Show in 2022. The world of sauces will be well represented with the return of Heinz, Develey and Top Single Service, together with Pizzoli chips. The new entry Fine Food Group, a leading distributor of ethnic, Mexican and American cuisine as well as Salomon, Lantmannen, CE and Valle Spluga to express the hamburger universe in all its forms. Pizza Experience will be offering a complete range of pizzas and pizza bases with Italmill from AB Mauri, Di Marco and Rinaldi Superforni with the Roman speciality pinsa romana, as well as Good In Food, Important confirmations and new entries in the food, beer and beverage sector among exhibitors at Rimini Expo Centre from Sunday 20th to Wednesday 23rd February 2022.

Surgital, leader in the production of frozen fresh pasta, at its first Beer&Food Attraction

Dr Schar, Mava Small Pizza and Nonno Nanni with a line of pizza cheeses. There will also be something new for sweet and savoury lovers with Waffle Italia.

The beer sector, on the other hand, will see an expansion of the collaboration with Assobirra, which, in addition to sponsoring the event, will contribute content and data on the brewing industry.

On the exhibitor side, confirmations have arrived from, among others: Interbrau, Kuhbacher, Paulaner, Radeberger, Theresianer, Veltins and Krombacher as well as Birra Peroni, Ales&Co, Brewrise, Beer Gravity, Bitburger, Warsteiner, Carlsberg, Menabrea, Amarcord and Forst.

The 2022 edition proves how beverages are at home at Beer&Food Attraction and that the big brands see the February event in Rimini as the perfect op-



portunity not only to present new products but also to network with distributors in view of the summer season. An essential appointment for energy drinks and soft drinks with Red Bull, Coca Cola and Pepsico, for mineral waters with Lauretana, Lete and San Benedetto and for the entire world of beverages with Conserve Italia, Ferrero, Sanpellegrino, Marzadro and Coffo.

Partnerships with FIC - Italian Cooks Federation and Cast Alimenti have been confirmed and the partnership with Italgrob and its International Horeca Meeting, located in the heart of the beverage section (Hall A5), has been renewed for a further three editions.

New entries include an innovative area dedicated to artisan micro-distilleries (Hall C3) and the Ready to Go project for new solutions for delivery and take-away. The programme of events is currently taking shape thanks to partnerships with CERB Centre for Research on Beer Excellence (Perugia University), the University of Castronomic Sciences in Pollenzo (CN), the Universities of Parma and Udine and contributions from representatives of the Luppolo Made in Italy Network of Companies, Unionbirrai, Le donne della birra and the Consorzio Birra Italiana.

The physically-attended trade show will be further enhanced by an innovative digital platform, an important communication tool that complements the physical business experience with a Digital Agenda for exhibitor and international buyer matching.

Beer&Food Attraction will take place at the same time as the 4th edition of BB Tech Expo.

en.beerandfoodattraction.it en.bbtechexpo.com

FOCUS ON ITALIAN EXHIBITION CROUP

Italian Exhibition Group S.p.A., a joint stock company listed on Euronext Milan, a regulated market organised and managed by Borsa Italiana S.p.A., has, with its facilities in Rimini and Vicenza, achieved national leadership over the years in the organisation of trade shows and conferences. The development of activities abroad - also through joint-ventures with global or local organisers, in the United States, United Arab Emirates, China, Mexico and India, for example - now sees the company positioned among the top European operators in the sector.









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Luxury Hospitality

LONGINO & CARDENAL is the go-to supplier for high-quality catering.

The company scouts for excellence and innovation, searching across the globe for rare and precious foods to bring to the tables of the best hotels and restaurants both in Italy and abroad, leading and setting the next gastronomic trends.

QUALITY WITHOUT ANY COMPROMISE, IDENTITY AND EXPERIENCE



Marco **Rosa**Country Manager UAE
Longino and Cardenal Trading LLC

n your opinion, what is the future of the restaurant industry?

Ithink people love to spend time together and after the pandemic, we faced in the last two years. Currently, we can see how much people love to enjoy their time in restaurants. Here in Dubai, we were very lucky, since the pandemic was managed in a great way and everything has been open since July 2020.

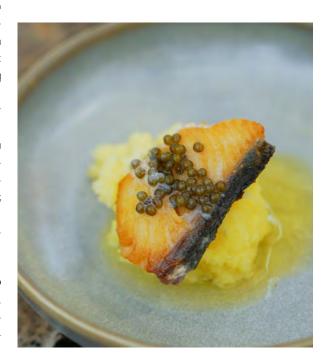
2021, was a great year for all the city and the last quarter, also thanks to EXPO, was amazing.

I believe people always will dine outside, but now they are more focused on experience and authenticity. There are different kinds of restaurants, but what is very important, in my opinion, is that everybody has their own identity.

I think the two keywords will be identify and experience.

What approach does your cooking style have? We select food from around the world, looking only at the best quality. Quality without any compromise. Quality is a simple word, but it





Luxury Hospitality



is very complex to reach. You should find suppliers who love what they do, which invest passion in their work taking care of the environment, community and raw materials. Only in this way you can find a product able to satisfy the best chefs around the world. Once you find it, we need to bring it to the Country and propose it to our customers. Since supplier to customers, we always choose the best quality, which means we select the best airline partners, the best packaging company and the best team members.

What culinary trends will we see in the coming year? Fusion is something which is entering more and more in this industry. People travel around the world and like to see how different ingredients, techniques and tastes could be combined together to create an unforgettable experience. Other key trends will be sustainability and local products. We need to take care of the world we live in, and to do this we need to choose products prepared with processes that respect the environment and the communities. I think that if you look for quality as we intend it, all these requirements are combined together.

What kinds of cuisine, for example ethnic, fusion, are insinuating themselves in the Italian restaurant industry?

I can speak about the Dubai market and yes, here you can find all the cusine you want. This is one of the value-added of Dubai food scene. Fusion is a big trend and I really like it because it allows you to experience a combination of flavours and ingredients in different ways.

In terms of equipment, how is the market changing?

Technology is entering more and more in the industry. I am open to it and in general to change. As suppliers, we spent the time of Covid to introduce a new ERP e-commerce and we started to use some logistic tools to better our everyday work and give always a better experience to our precious customers.

According to which criteria do you select your suppliers of raw ingredients and more?

As told before, quality is the only parameter we look at. We love the story behind our partners and we like to introduce them in all our branches to create a direct legacy between suppliers and food lovers. We never hide our partners, but we believe that their products along with our know-how could created amazing opportunities for all the chefs to prepare unforgettable experiences

What modernisations are you planning for 2022, for instance, equipment, decor, etc.?

We have used 2021 to set up a new ERP and now we launched here in Dubai our e-commerce to allow private to enjoy the ingredients used by the best chefs in the city.

We introduced as well a new logistic app to better one of our key services to reach customers better and faster. We also create a corner in our office to guest our special customers to let them feel part of our family.

www.longino.it



FIORENTINI FIRENZE presents the new line of "Climate Friendly" products

From 2020 Fiorentini Firenze S.p.A is on the market with three new products of the "Climate Friendly" family: Extra Virgin Olive Oil, 100% Italian, the flagship of the company's production, not only accompanied by a specific certificate of traceability for each bottle, but "capable of respecting the environment" with a zero climate impact thanks to the offsetting of carbon emissions.

THE FIORENTINI FIRENZE COMPANY

Founded in 1996, Fiorentini Firenze has over time specialized in providing a service of processing, bottling, packaging and storage of extra virgin olive oil for a wide range of customers that now includes the most important Italian and European CD and CDO chains, as well as the main multinational groups in the food sector. The new production site in Colle di Val d'Elsa (SI), inaugurated in 2017, consists of a 250 square meter analysis laboratory and an oil storage center of about 8 million liters. The bottling plant consists of 5 lines with an average daily production capacity of about 200,000 bottles; the product storage department is equipped with 2000 pallet places with four covered loading bays.







CROWTH, TOWARDS THE FUTURE

In 1998 the company approached the foreign market, first with the US market, followed by the German market in 2001. Since then, the development performance increases by more than 20% every year, so that at the end of 2015 the total number of packaged bottles is over 43,500,000 units, with sales for 65% on international markets, mainly consisting of Germany, USA, Brazil, France, Japan, China, Russia, England, Switzerland and the remaining 35% on domestic markets. As of today, 2020, the annual production exceeds 50,000,000 bottles between private label and the three company brands ANTICO FRANTOIO, OLIVETA, FIORENTINI FIRENZE.

The company's objective is to increase the volume of exports to the foreign market by up to 70%, through products increasingly aimed not only at underlining its importance in large-scale distribution but also at acquiring an increasingly strong identity in the eyes of the end consumer: the values with which Fiorentini Firenze has grown over the years are and will always be a guarantee of quality.

Quality not only in the excellence and in the control of the raw material to be used but also the quality of the production chain itself, based now more than ever on new technologies, on eco-sustainability and ethical and social responsibilities.

THE VALUE OF INNOVATION

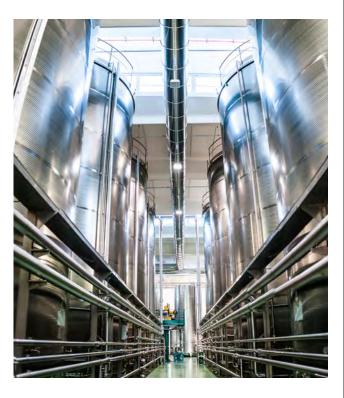
The company Fiorentini Firenze S.p.A invests a lot in technological innovation and sustainable energies: the storage facilities are one of the first facilities in Italy to provide the new technology of Conservation under nitrogen and processing with Cold Cycle, and the entire operational management center uses photovoltaic and geothermal energy systems for at least 50% of its energy needs. With the recent construction of the new plant, the company also pays particular attention to the issue of sustainability, a balance between the development of its economic activity and the protection of the environment, thus becoming an excellence in the oil industry not only for the high standard of production but also because, aware of its commercial importance, it invests to eliminate the climate impact of its work and launches new Climate Friendly products on the market.

CLIMATE FRIENDLY PRODUCTS,

AN ASSUMPTION OF RESPONSIBILITY For the first time in Europe an Italian company quantifies and eliminates cO2 emissions by offsetting them with the program "PLANTING BIODIVERSE FOREST IN PANAMA" certified GOLD STANDARD: developed by Forest Finance and expanded by the partners Sustainable Timber and Isla Cebaco, the project is based

on a system that combines the production of high-quality sustainable timber and cocoa with the protection of biodiversity and the restoration of the ecosystem. With the Climate Friendly products, Fiorentini does not only aim to sensitize the end-user through the choice of an eco-friendly product, but it takes first the responsibility to improve its environmental performance creating social promotion and economic self-sufficiency for local populations in developing countries.

www.fiorentinifirenze.it







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PT WAHANA KEMALANIAGA MAKMUR

HOW CAN A CLUB SURVIVE A TWO-YEARS STOP?



ive clubs, in Italy and elsewhere, are among the activities most affected by the pandemic emergency that plagued the world between 2020 and 2021.

As we are writing, in Italy venues like the Lumiere are still forced to admit only 50% of the spectators they could accommodate. Not only that.

What's more, this 50% must remain seated for the entire duration of the shows. This situation, which follows a long period of forced and complete closure, has brought many Italian clubs to their knees, along with the entire industry that revolves around them, and forced those who have managed to survive to invent new forms of entertainment.

The Lumiere has managed to overcome this very serious crisis, and it is now prepa-







































ring to reopen its doors for a season that hopefully will be characterized by a rapid return to normality.

To do this, it has first of all appealed to the community around it, creating a large amount of multimedia content published on its website and social channels. The Lumiere, in fact, is not only a live club and a place where you can physically go and listen to your favorite artists but, also and above all, an idea of community, a network of contacts and skills that take shape every time in a different way.

In the moments in which aggregation has been completely suspended and human contacts have been reduced to the minimum by necessity, the club has asked its staff, the artists and the various subjects close to Lumière to make their skills and talents available, to make the people who frequent Lumière feel less lonely and that within this space find first of all the desire to be together, to live experiences, to recognize themselves in each other and in art. A form of entertainment born of necessity.

The result of this experiment, which can still be seen on the club's website, was a vast and heteroge-

neous mix of different contents: barlady teaching how to make cocktails; sound engineers teaching how to tie knots; and DJ sets in streaming, concerts, theatrical sketches, piano performances. Within this unusual experiment, the presence of the structure's network of sponsors was not lacking, as they received free visibility to support activities that had been put in difficulty by the pandemic emergency. The club's sponsor had a central role in the Lumiere's renaissance. In fact, there are several companies from all over Italy that have decided to bet on the restart of the Lumiere and its ability to be a cultural and social catalyst.

Some companies in the area, such as GM Insurance or Studio Cavallini & Partners, have confirmed their confidence in the structure for the second consecutive year. Others, such as Autofficina Morganti, have decided in a difficult moment like the present one to support an activity of their territory.

There were also companies from all over Italy, such as Vastarredo, Hotel Boutique Miramare, RCM, Tribe Communication Group. GIEMME, Colapicchioni, which regardless of their product sector have believed in the role of culture for the post-pandemic restart. With some companies, finally, the club has established a relationship that goes beyond the simple sponsorship: as long as the product sector made it possible, in fact, the advertising agreement has been added to a material presence within the club, where you can find, for example, the wine products of excellent companies from all over Italy, such as Tenuta dei Placidi, Scriani, Pirani, Santadì, Azienda Agraria Santa Lucia, Triacca, Giorgio Meletti, Tenuta Due Castelli, Having concluded the hardest phase of the pandemic, characterized by the total closure of the club as a physical entity, the Lumiere now opens its doors physically, with a season, organized in collaboration with The Thing Association, recognized by the Ministry of Cultural Heritage.

www.lumierepisa.com



ISO BENESSERE: The success of your Spa is our mission

Iso Italia Group is an Italian company with 30 years of experience in the wellness and æsthetic industry, located in Veneto, in San Stino di Livenza, a few kilometers from Venice.

Under the brand ISO Benessere we produce in Italy and sell all over the world equipments and furnishings for æsthetics, SPAs and wellness centers.

ISO Benessere mission is offer solutions for treatment areas, high-tech and reliable, which give well-being and emotions to SPAs and beauty centers guests. ISO Benessere products are conceived with an Italian design, multifunctional and multi-sensory, designed to go beyond the concept of a simple treatment bed.

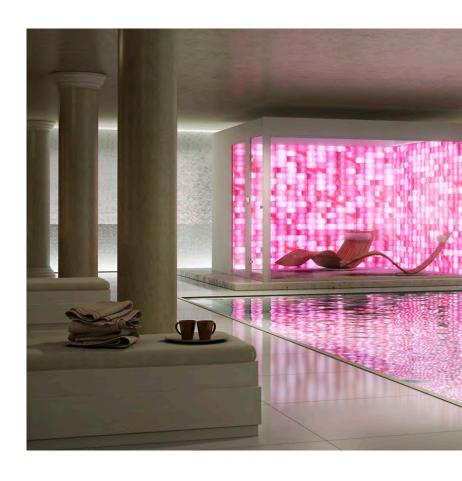




We are specialized in the realization of professional massage beds, Himalayan salt rooms and walls, relax loungers for spas, equipment for photorejuvenation, furniture for spas and beauty centers and in the design and construction of complete spa projects.

Our products dress and characterize the environment, offering an innovative operational features, an unforgettable CONCEPT and an EMOTIONAL EXPERIENCE.

Our research and development department involvs a team of Spa managers, designers, architects and technicians; this allows us to develop our products in compliance with the multiple needs that the market requires: functionality, design, innovation, reliability.







The work done in these years has allowed us to grow considerably, earning the trust of prestigious customers including Marriot, Costa Crociere, Hyatt, Hilton and many other internationally renowned brands, results that make us proud of our work and that drive us every day to give the best to grow further.

Our company is aimed at Spas, beauty and wellness industry operators, who believe in this industry and are able to see and plan customers' satisfaction and want to represent innovation, beauty, functionality.

If you are thinking to build or renovating your spa, discover the complete line of ISO Benessere products and download the catalog on:

www.isobenessere.com



Bravo Chef!



PETITE LUMIERE: an interesting and innovative proposal that makes the Petite Lumiere a valid place not only for a dinner, but also simply for a glass of wine accompanied by a delicacy by the chef. Cheers!

PETITE LUMIERE BETTING ON SOCIALITY TO OVERCOME THE PANDEMIC



Andrea **Ceglia** Chef at Petite Lumiere resaurant

pening a restaurant is never easy. Especially in a city with a high concentration of food and drink activities like Pisa. Doing it in a historical phase characterized by a global pandemic that only now begins to loosen its grip, and that for almost two years has imposed continuous limitations, especially to those activities that are based on sociality, is even less.

This is why the bet attempted by the group of young people at Petite Lumiere in Pisa is particularly interesting.

The place, which was born in the hive of Lumiere, the best known and most important live club in the city, is small and cozy, and overlooks one of the



most beautiful and picturesque lungarni of Pisa, in front of Palazzo Blu, with the Cittadella's Castle in the background. Its interior has the tones and characteristics of a modern New York restaurant, but it is with the proposal that the restaurant tries to define its identity: a refined but informal cuisine, attentive to new trends but also popular, aimed at those who approach the kitchen with at least a little curiosity.

Raw materials of the territory, fresh and unusual cocktails and a peculiar wine list complete the picture.

Bravo Chef!



The peculiarity of the cenological proposal is that the choice of products is not based on the cold catalog of some wine wholesaler, but on a network of wineries spread all over Italy, with which the restaurant has started a direct and constant relationship, which sees the producers present not only on the menu, but as real partners: ranging from the great whites of the north proposed by Borgo Veritas or Vosca Vini, to the sparkling wines of Prosecco Riccardo; from the interesting products of the Sicilian winery Ferragù to those of the very Tuscan Il Ponte, Fontemorsi, Tenuta del Buonamico (just a few kilometers from the restaurant!) to the Casorzo winery of Piedmont, and finally some French wineries, Château Haut-Guiraud and Cave de Ribeauville.

www.lumierepisa.com







FOOD PACKAGING COMPANY

SDG is the food packaging company able to satisfy all market demands, having a wide range of items in its production, ranging from ice cream cups, glasses for cold and hot drinks to articles for street food: potato chips and sandwiches holders, buckets and trays of various sizes and capacities.

In its 50 years of history, SDG has revolutionized the entire production, shifting from shoe boxes to food packaging line.

The vision oriented to the future and the research towards new packaging frontiers has always distinguished us.

Since 1993 we developed biodegradable and compostable disposable articles becoming the first and most important referent in this sector.

What distinguished us from other competitors it is the vision towards the future of food packaging, which today is everyday news.







Our continuous research of materials has led us to be an important referent for a lot of centers that study agri-food waste products.

These studies will lead to the industrialization of some of these products that will have the necessary characteristics to create a revolutionary raw material suitable for food packaging.

The future of food packaging is already here, within reach.

www.sdgspa.it







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SIFIM a continually growing company

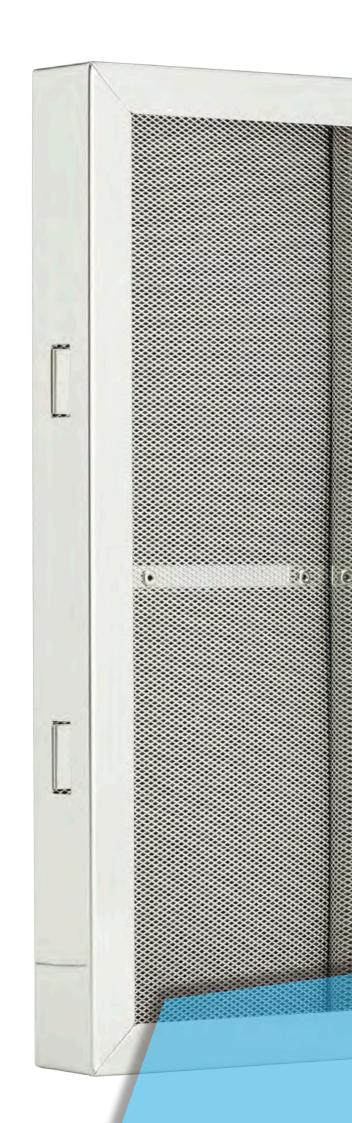
SIFIM is an Italian Company placed in Jesi (in the Marche), specialized in filtrating field with products for home and professional hoods, electrical appliances and several industrial applications.

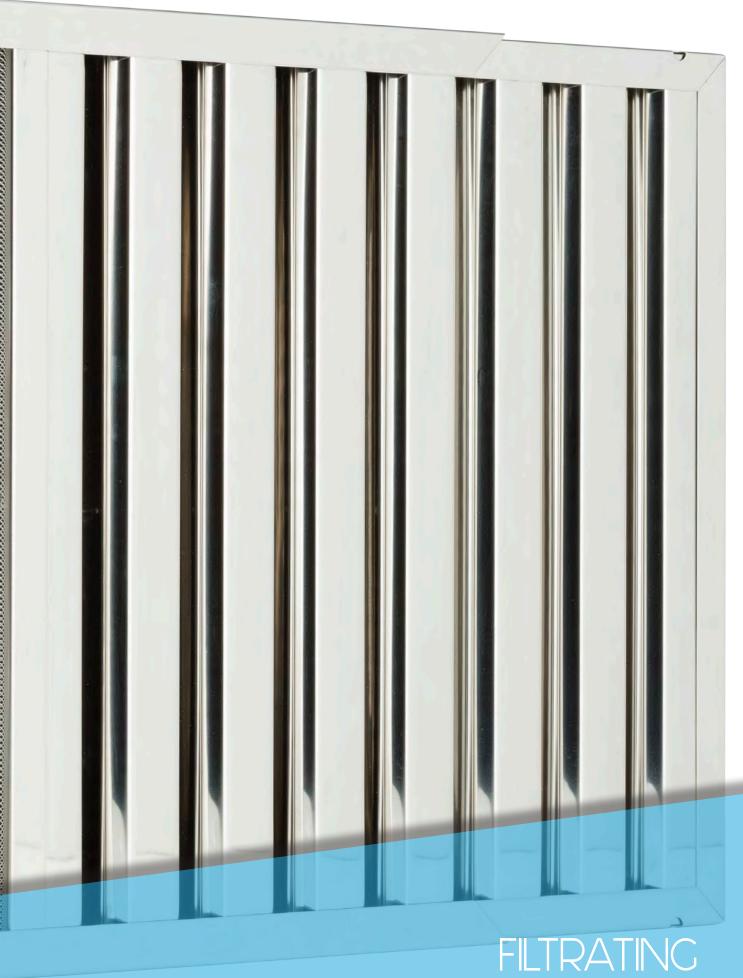
Founded in 1995 from five partners with collateral professional experiences, SIFIM is a continually growing Company that is enforcing its position in filtration and electrical appliance components markets.

Filters became more and more important parts of hoods, being used to divide suspended substances in cooking vapors. Indeed, the company decided to develop metal filters, characterized by higher performances.

The variety of professional hoods filters, is the so called Baffle Filter, made of properly shaped profiles layers because of the higher flame resistance.

Researches carried out inside the company and in collaboration with the main Customers, play a decisive role for its success: to mention are the continue studies on materials and surfaces treatments, even innovative such those using nanotechnology. Important are activities of testing, air filtering efficiency, pressure drop, and filters certification that SIFIM carries on in a certified and







equipped laboratory on its own and for Customers with advanced instruments.

Solutions in filtration more and more complex and efficient in which metals, fabrics and carbons interact are studied as required by every single application.

In addition to quality and price, necessary to be competitive in global market, the Company takes great care to the service quality distinguishing it from competitors.

With those features SIFIM keeps exploring new markets and application fields that could give unknown inputs to the future growing.

The different kind of available filters can be certified UL 900, UL 1046. DIN 18869-5 and NSF.

We have increased our products range for professional hoods adding a line of ceiling lamps tested IP55 and equipped with led.

www.sifim.it







The importance of certifications

Baffle filters are not all the same, some only complete the hood without having technical specifications while others offer performances especially studied to give efficiency and security. Sifim is specialized in filters production and the wide range of products includes baffle filters for professional hoods that before being commercialized are studied and tested in laboratory. Features that baffle filter must have are: detain fats, have a correct pressure loss and stop flames that could start inside the kitchen. How are measured those features? For fat retention and pressure loss, executing tests is enough but for flames stopping it is needed a certification form international certifying agencies which certify the passage of the proof. In this field the most important certifications are: UL 900, UL 1046 and EN 16282-6. It follows what regulations provide for to pass the test:





UL 900 3 minutes without generating flames, sparks or smoke after extinguishing the flame over about 90"

UL 1046 after having filtered oil vapour, 3 minutes with flame passage not over18"

EN 16282-6 1 minute without flame passage

Each baffle filter produced by Sifim has passed the test and obtained one of the above described certifications. Sifim believe it necessary that all its filters must stop the flame to offer more security to whom works in the kitchen and to whom sits at tables in restaurant. Sifim recommend to never use the hood without filters because it could be dangerous.

Further information can be found at web site.

SIFIM s.r.l. Via Ignazio Silone, 3 - 60035 Jesi - An - Italy Ph. +39 0731 60401 - fax +39 0731 614095 - sifim@sifim.it





SOCIAL, INNOVATIVE, AND OUT-OF-HOME.

A quintessential symbol of Italian identity. These are the characteristics of the coffee that Italians under 34 years old drink.



daily companion. Something that gives us a charge. A social moment to spend with friends. That's coffee: an ancient, yet always new, beverage enjoyed by people of all ages. But what are the preferences and methods of consumption among the younger generation? From timeless classics to new trends and some allnew results, here's what they think.

The younger generation loves coffee, confirming the extent to which this beverage is able to stretch across generations and continuously develop new meanings. In addition to being a taste experience, for young men and women between 18 and 34 years old, coffee is synonymous with social interaction and friendship, a ritual characterised by important values such as supporting the economy of small business owners (which has been seriously tested by the pandemid, tradition, and an openness to-

- A social experience that also takes place outside of the home in coffee bars, a concrete way to support small business owners: that's what coffee is for Italians between 18 and 34 years old according to AstraRicerhe's data.
- Those under 25 years old are drawn to the always beloved and vintage style of the moka, while their "older siblings" prefer Neapolitan coffee machines and automatic espresso machines.
- However, there's one thing that they can all agree on: a focus on our planet's well-being.

wards cross-contamination of flavours and methods of consumption.

These are some of the insights which emerged from the second edition of the "Italians and Coffee" study, conducted by AstraRicerche for the Consorzio Promozione Caffè, which highlighted the extent to which this beverage, a symbol of the Italian lifestyle, is loved also by the younger generation, with different approaches between this generation and their parents and grandparents, as well as between those under and over 25 years old.

They love tradition, but are open to cross-contamination.

The study, which involved a sample of approximately 1000 adults under 65 years old, revealed that 25 to 34-year-olds drink more coffee than 18 to 24-years-olds. Nevertheless, for both groups coffee is a pleasant custom to be shared with other people (especially for the youngest) and to help recharge and energise you (especially for the "older siblings").

Coffee is drunk primarily at home (more than 4 in 10 coffees), with nearly half of those under 34 years old preparing it with a moka or capsules. Regarding the future: if one third of those between 18 and 24 years old begin using the famous coffee machine more frequently, then, in keeping with the younger generation's fascination with all things vintage, the same number of 25 to 34-year-olds will lean towards coffee in capsules, popular not only because of their flavour, but also because of their quality:price ratio. Independent of the preparation method, there's one thing that they all more or less agree on: more than one in three people under 34 years old believe that they will drink more coffee in the future.

Nevertheless, curiosity and spending a lot of time outside of the home push young men and women to be more open to trying out different consumption experiences. In fact, alongside at-home consumption, they also appreciate the "on-the-go" method, to be enjoyed in a fast and practical way, like automatic coffee machines and the "ready to drink" formats in boxes or cans. Without forgetting about coffee bars, the second favourite place to enjoy coffee for this age range. Not just for the flavour experience, but also as a concrete way to help the economy, during this crucial time in the country's recovery: in fact, among those under 34 years old, almost one in two believe that going to a coffee bar helps to support small business owners, with enormous enthusiasm on the part of those under 24 years old, who, ever since

the restrictions were lifted, have started frequenting these establishments even more than before.

The younger generation demonstrates more openness towards cross-contaminations; the youngest particularly enjoy preparations like Turkish and American coffee, while their older siblings are split between innovation and niche consumption methods. One in two use automatic espresso machines more often, while one in four love preparing coffee with Neapolitan coffee machine.

"AstraRicerche's study demonstrates the extent to which coffee is a timeless symbol, capable of stretching across generations and acquiring new meanings," declares Michele Monzini, President of the Consorzio Promozione Caffè. "It's interesting to observe which values young men and women assign to this beverage, at once ancient and modern, and the methods which they feel are best suited to their lifestyle. Understanding their needs is fundamental. Our vision is to increasingly turn coffee into a flavour and quality experience, a sensory and cultural journey, accompanying them in conscientious and responsible consumption."

E-Commerce and Sustainability: Trends You Can Count On

As the digital natives they are, Italians under 34 years old have almost nothing to learn about online shopping, also when it comes to coffee. In fact, more than two thirds have recently made an online purchase on an e-commerce website, much more than the rest of the sample.

Finally, the study revealed growing attention among young consumers regarding the well-being of the planet: environmental sustainability is considered to be fundamental by six out of ten young men and women aged 18-24 years and by 50% of those aged 25-34 years, a figure that indicates the ever growing significance that this value holds in purchase choices.

"Young Italians demonstrate a strong desire to explore coffee. They're curious and fascinated by tradition, but also much more open to less conventional consumption methods. The results of the study provide us with a profile of the younger generation that's less predictable than we thought and that demonstrates enormous attention and sensitivity towards the future of the planet," adds Cosimo Finzi, Director of AstraRicerche.



The future of hospitality will meet at Hospitality 2022

Everything that's new for the Ho.Re.Ca. sector from 21 to 24 March 2022 at the Riva del Garda Exhibition Centre

Hospitality - Il Salone dell'Accoglienza, Italy's most comprehensive show for the Ho.Re.Ca. sector, will return as an in-person event from 31 January to 3 February 2022 at Riva del Garda, with an even more extensive business-oriented offer, including food, beverages, wellness and design.

With an exhibition area of over 40,000 square metres divided into four themed areas (Contract & Wellness, Beverage, Food & Equipment and Renovation & Techl, Hospitality offers a unique and complete exhibition with over 500 companies selected from among the leaders in the Ho.Re.Ca. sector. It brings together suppliers and partners, and provides numerous training opportunities with the Academy programme – in partnership with Teamwork – in addition to workshops and case histories organised directly by companies.

The 46th edition of the show will devote more space to glamping hospitality, thematic routes dedicated to different eating habits and new business tours to identify among the exhibition areas the best future-oriented companies in







three product categories: Smart Solutions; Sustainable Products; Made in Italy.

"With Hospitality, we want to offer hospitality sector operators the most innovative tools to tackle future challenges and remain competitive. Our aim is to drive change with a comprehensive exhibition offer of Ho.Re.Ca. companies and with opportunities for professional training with innovation opinion leaders", says Giovanna Voltolini, Exhibition Manager for Hospitality.

With the confirmation of two special areas, Solobirra, which is devoted to the world of craft beer, and RPM-Riva Pianeta Mixology, which is focused on mixing, the major new feature of the 2022 show is a third special area dedicated to wine tourism. Winescape will bring to the show selected wineries that combine wine production and hospitality through a tourist offer with

accommodation in beautiful vineyards and wine tourism services.

All the information needed to exhibit or visit the show is available online at www.hospitalityriva.it/en, which also features a weekly-updated blog covering market trends and data, case histories, testimonies from industry experts, marketing and digital strategies, sustainability for hospitality and catering.





HOSPITALITY | IL SALONE DELL'ACCOGLIENZA

Will the Space be the FUTURE of Hospitality?

Come and find out in Riva del Garda (Trento, Italy) from 21st to 24th March 2022 at **Hospitality | Il Salone dell'Accoglienza**, the most complete Italian Ho.Re.Ca. Exhibition.







Bravo Chef!



66 LA SUBIDA SIRK is a resort that includes the michelin-starred restaurant trattoria al cacciatore, the osteria de la subida, where quests can enjoy traditional everyday dishes, and the hospitality of an exclusive hamlet immersed in the woods, where one can get back in touch with nature, recharge, and authentically experience the region.

MEETING OF CULTURES AND A FUTURISTIC VISION TRANSLATE INTO OUTSTANDING DISHES



Alessandro Gavagna Chef at La Subida restaurant

■ Food that stays where it is. Connoisseurs who travel as much as possible." It was with this vision that dreamer Josko Sirk conceived La Subida, a small hamlet immersed in the woods in Cormons (province of Gorizia) which has been completely renovated and transformed into a little haven in which to relax and recharge. The iewel of the structure is the Michelin-starred restaurant Trattoria al Cacciatore. From its kitchen. chef Alessandro Gavagni introduces us to a world in which the meeting of cultures and a futuristic vision translate into outstanding dishes.

Chef Gavagna, you consider La Subida a place which your clients love to come back to. How does this translate into food? Definitely in the attention to detail and the fo-



cus on offering a fresh interpretation of tradition. You could call it an evolution of traditional cuisine. We were lucky to be born, grow up, and work in this border region, a crossroads of people and culinary traditions. These vastly different influences served as inspiration, allowing us to integrate Mediterranean, Austrian, and Balkan elements. La Subida's menu has thus "lightened" and refreshed certain local recipes, modernising them and making them appetising at the same time.

Are there any trends that you're inspired by and that are insinuating themselves in Italy's restaurant industry?

Predictions are never easy, each year is different from the one before! But from what we seem to be observing at our tables, one of the trends that's been developing for several years – and which will definitely continue to assert itself – is the opening of establishments that serve light and healthy cuisine. Consumers, especially younger ones, are favouring a style of cooking that has flavour, but that's also healthy. Eating is something to think about, something to be given importance. Finally.

When it comes to equipment, how is the market changing?

Cooking is always undergoing rapid evolution, it's always in upheaval, and the industry requires increasingly complex equipment. But there's also a return to tradition, to a cuisine that's fresh cooked on gas burners. This is evident in our restaurant, where we apply a wealth of knowledge about classical cooking, combined with the necessary technology when it can improve a product or help us to treat it in the best way possible, adding that something extra that brings clients back.

According to what criteria do you select your suppliers of raw ingredients, among other things? In our choice of products and suppliers we always

focus on the region: we like to know our suppliers personally and also support their project.

Over time we've established a true collaboration with a small group of local artisans, from the world of produce to that of cheeses and salamis, with whom we share a strong connection to this beautiful region.

Then, when necessary, we reach out to the Italian market as well, but the criteria remain the same and we try to follow the supply chain and only use businesses that work in a way that we approve of.

What do you see for the future of the restaurant industry?

After the two years we've just experienced, there has to be a recovery in the near future.

We're optimistic. For those who know how to take advantage of it, there's an additional stimulus: some forms of financial support for the restaurant industry which would help those who, in the meantime, have developed quality projects that are intelligent and forward looking.

So quality is the key word, always and regardless. Exactly. And in this respect I believe that in the immediate future those who have worked hard, and for whom quality and hospitality have been strengths, will be at an advantage. It's time for reconfirmation.





MONDIAL, Your Ideal Cold

MONDIAL is a brand by Mondial Framec; the playful, vivid colours of its logo are designed to seduce all those clients seeking convenience and immediate stock availability without compromising on browsing a complete product range aimed at providing for the professional necessities of the entire HoReCa market and beyond.

The logo's rainbow is created by using the 5 colours of each product category: BLUE (Ice&Pastry) - GREEN (Market) - RED (Wine) - ORANGE (Beverage) - PURPLE (Kitchen&Catering).

NOVELTIES 2022

In addition to the new SUPERSUNNY's version with hinged doors, MONDIAL launches the new PLUG-IN wall unit: MURAL FS

MURALES is a promotional multideck available in different sizes and colours.

Equipped with vertical led lights, mirror finish AISI 304 stainless steel inside the end-walls and a reduced depth keeping the shelf 35 cm, MURALES is a versatile solution for every demand.

The temperature range 0+4°C is a key feature that will allow the user to not choose between a meat-fish CP version or a cuts-cheese SI version. MURALES can do it all!





SOLUTIONS

for food & beverage, market, and ice-cream sectors

To further lower the impact on maintenance costs, we designed the motor plate with a removable trolley that will facilitate both the easiest and the most demanding maintenance procedures. Combined with MURALES, we created OASI.

OASI is MONDIAL's new negative/positive temperature island that renovates the previous product lines.

OASI is available in a manual defrosting version without LED, manual with 1 LED or automatic with hot gas and 1 LED. The 90 mm insulation is enhanced by the new profile of automotive design, which will allow for an easy replacement in case of damage. The glasses are flat and free from any plastic pro-

file to increase the visual perception of the products placed inside: no obstacles!

Comfortable ergonomic handles are installed to facilitate the opening.

Simple and versatile, each version of OASI allows for creating multiple compositions or can be used as a single-standing version.

The MONDIAL catalogue is also enriched with many new solutions for the Food & Beverage and Ice Cream sectors.

Follow MONDIAL on LinkedIn and Facebook to keep up with the latest news of the brand, or visit our website at

www.mondialframec.com





THE DREAM OF BEAUTY

The new JUMBO GROUP collections pursue the group's philosophy "Our Dream Never Stops," a manifesto of values and intentions, under the sign of beauty

he stylistic research of Jumbo Group takes the form of a true philosophy, an expressive mood summed up in the slogan "Our Dream Never Stops." With this 'manifesto' the group reiterates its values as an essential driver to cope with this unusual year of 2020, taking inspiration from Italian artistic heritage of all ages: the red thread is beauty, which "is in our past, present and future, as a primary ingredient of Jumbo Group's vision," says the art director Livio Ballabio. This vital energy generates new collections for 2020, which in the Jumbo Collection brand form a living room setting triggered precisely by the most refined heritage of craftsmanship.

Elegance and comfort, refinement and materials: a perfect balance of sensory perceptions, seen in the new Tulipe armchair - enveloping, sculptural, with a carved base finished in gold leaf and ample capitonné padding - and in the Lumière complements: both the console and low table versions (respectfully composed of two and three parts) lightly take their place in rooms thanks to the almost aerial base in metal supporting a thin top in frisé maple.





TULIPE armchair





66 PERSONAL CHEF STEFANO RIVA: Dinner has every prerequisite for being a success, whether it be for business or pleasure.

RESEARCH, RESPECT, PERSONALITY AND PASSION



Stefano Riva personal chef, cooking classes, company consultations, team building

ike a restaurant, but at home: impeccable mise en place, a chef-approved menu, select culinary ingredients, and the joy of astounding your guests. Whether it be for business or pleasure, with personal chef Stefano Riva dinner is a success. Every detail is meticulously curated, but the most important aspect remains the relationship with the client, who becomes the protagonist of a tailored "culinary" experience".

But that's not all: Stefano Riva also offers cooking classes, company consultations, and team building initiatives, because re-enforcing professional relationships while challenging oneself in the preparation of a dish or a menu is an excellent way to rediscover that team spirit which may have gotten lost in the routine and the bustle.

Whether cooking at home or at the company, Riva has some fundamental principles from which he never deviates, as well as a vision of the near future. He talked to us about them in this interview.



Chef Riva, you don't have one kitchen, but rather thousands. What is your fundamental approach? My approach to food is based on classic regional cuisine, but lighter, with revised forms and æsthetics and a profound respect for flavour. It's a cuisine that begins with the maniacal selection of raw ingredients, which must be of superb quality, and which culminates in a profound respect for their preparation, with the objective of fully exalting their flavour. I don't believe in "Km 0", but rather in "the right mile", whether this be around the corner or 10, 100, 1000, or 10,000 kilometres away.

What trends will we see in the kitchen in the coming year? What would you put your money on if you had to make a bet?

First of all, after a slow start, personal chefs are becoming more popular in Italy. There are many

Bravo Chef!

reasons for this, from a need for comfort, to a desire for very high quality raw ingredients, and even a longing for safety and intimacy. These will be in increasing demand in the restaurant industry, where it will be necessary to adequately convey the use of agricultural products, sustainable livestock farming, and artisan pasta and cheese makers. Sustainability continues to be a strong trend, that much is clear.

According to what criteria do you select your suppliers, in terms of both raw ingredients and equipment?

Even before the selection process, there's much word of mouth among colleagues. Then I evaluate the quality of the products and the reliability and punctuality of deliveries and processes. A personal chef must go the client with everything that he or she needs in order to provide the service. That's why punctuality is so important. The ability to quickly solve problems is also essential. Ultimately, when the professional relationship is fruitful, it strengthens and becomes one based on mutual trust.

In terms of equipment and technology, how is the market changing?

Digitalisation is becoming more and more important. From the management of reservations to collecting clients' personal information and from the smart search for feedback to technology in the dining room and intelligent equipment that allows the floor staff and the kitchen to communicate with one ano-

ther. In the food service sector, I think it's a good idea to introduce technology anywhere that it can help people.

How do you see the future of the restaurant industry?

There will be many different kinds of food service. Fine dining will increasingly distance itself from the mass market, but will need to embrace new trends in agriculture and products that are based in tradition and in the techniques of the recent past. People will be drawn to this by their curiosity and the media.

Ordinary restaurants, on the other hand, will become increasingly standardised, with more and more cuisine based on successful trends, popular products, and international tastes. It will be a cuisine characterised by packaged products, ready to be regenerated and served. Here the professionalism of the workers won't be as fundamental to success

Can you sum up the essence of your cooking style in four words?

Of course: research, because one must never settle. Respect, because it's the client who is the true protagonist of his or her event.

Personality, because the value of my work lies in its uniqueness. And finally, passion, because without that we aren't chefs, but simply "people who cook". And there's a big difference.



Why the future of Ho.Re.Ca will be in sustainable design

Bottega Design has always been a container for established professionals in the Ho.Re.Ca. world, each with their own history and experiences, who together create a perfect synergy that can follow a project in every detail.

First home to Gianluigi Roman, art director with twenty years of experience in the world of design, and Fabio Moroni, owner of the Archimedia company, in 2020 Bottega Design met the young designer Laura Noè, founder of Ndesign studio, creating a strong collaboration.

"Our experience in the residential sector has made us understand that even hotel rooms

must make you feel at home," says Bottega Design, "especially in this peculiar moment for the world where there is an absolute need to feel comfortable, safe and protected."

Their established experience in the restyling of public space, thus avoiding creating new waste but taking advantage of the existing furnishings and bringing them back to new, brought them ever closer to the world of ecological renovations and it was the pandemic that made them recognize the importance of healthy spaces, both in everyday life and dedicated to short-term stays. With this base, Bottega Design has structured a new design approach, aimed at





a more sustainable design that works closely with technological innovation to have non-toxic interiors and that, finally, lead us again to forge a bond with nature. "It is time for our sector to understand the importance of reducing pollution, we can no longer afford not to respect the environment.

There is a need for a true return to origins, using natural materials that do not release any toxic substance into the air we breathe. Consumers know this too, in fact more and more often they choose green solutions for their travels."

The pandemic has in fact led to a large increase in people who choose to travel in a sustainable way and who declare themselves dissatisfied with the scarcity of structures that are adequately attentive to the environmental cause.

www.bottegadesign.eu





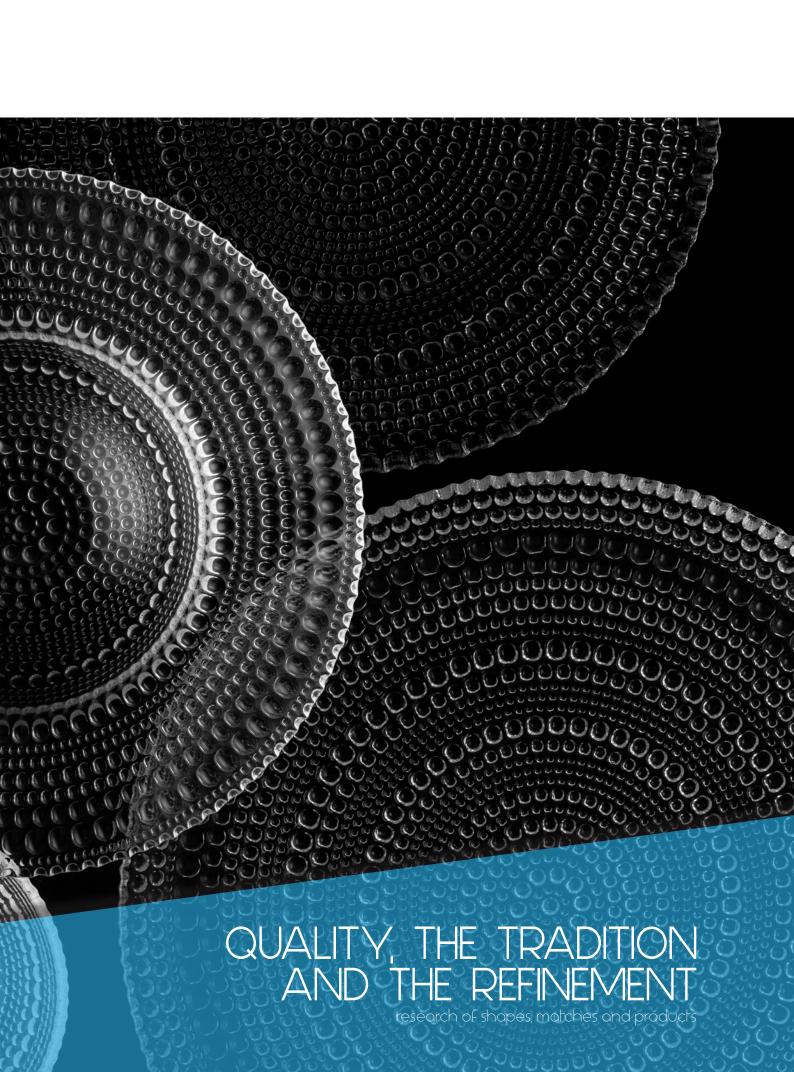
Make your world, choose your style

H&H Lifestyle is one of the brands owned by the company Pengo S.p.A., it was created in 2004 to match the new trends and to satisfy the requests coming from customers always more mindful of design, quality and style.

The style of H&H quickly reached the market with several proposals of tableware and Ho.Re. Ca products. The quality, the tradition and the refinement that since the beginning differentiate the Italian design weave together, creating a brand that stands out for its careful research of shapes, matches and products.

The relevance of the values of house and hospitality always made it a different brand, matching it with the harmony, wish and joy of sharing the well-being with other people. For this reason, since 2015 H&H Lifestyle cooperates with specialists of the Ho.Re.Ca sector to bring its style and experience also on the tableware and accessories for the professional kitchens. It is a complete







offer, carefully selected paying attention at the quality and safety of the products. The business skills and the system of controls and certified tests guarantee the quality, resistance and preservation of the product. The supply is distributed through a widespread sales network that guarantees an end-to-end service from the product customization to the logistics management.

Over the year, H&H team defines the materials, colours and designs according to the unique style of the brand, to daily inspire the kitchen experts through a continuous research. A wide range is offered and distributed, helping the experts of catering to find always the perfect design to enhance any kind of menu.

The ability of satisfying the requests of the customers comes from the great experience developed over the years by the owner company Pengo S.p.A., established in 1953 in Bassano del Grappa and specialized, since the beginning, in the development, importation and distribution of tableware, kitchenware, gifts and leisure products.

www.hh-lifestyle.it





Discover more www.hh-lifestyle.it





Bravo Chef!

RISTORANTE VECCHIA MALCESINE: certainty, solidity, security.

The dishes which have contributed to our identity and which represent the excellence of the region around Garda. The avant-garde history of our restaurant. Authenticity, refuge, and comfort will never be lacking at the Vecchia Malcesine.

FOR THOSE WHO LOVE TRADITION, AND FOR THOSE WHO WANT TO TAKE A RISK



Leandro Luppi
Chef at
Vecchia Malcesine resaurant

he spectacular setting of Lake Garda frames the Michelin-starred restaurant of Leandro Luppi, chef of the Vecchia Malcesine. The restaurant is in a secluded location at the top of a steep cobblestone road and features a veranda with breathtaking views. Chef Luppi, with his South Tyrol roots, has an intense and exuberant allure. He describes himself as a man "of bold choices and little nuance", and such are his dishes as well. With raw ingredients obtained locally, chiefly from the town, he offers two culinary choices: one for those who love tradition, and one for those who want to take a risk. He definitely takes risks.

Chef Luppi, you talk about two menus: cards face up and cards face down. Why and what does this mean?

I don't like half measures and my menus reflect



this idiosyncrasy of mine. There are those who, when they're at the table, want comfort and validation. It's the certainty of tradition, of ancient flavours, of discovering a place's identity over and over again. For them the menu is like a hand of cards face up, even though the pleasure of the flavours that they find in our dishes is always guaranteed. Others, however, prefer the unpredictable, the unknown, something new in every sense. We offer them the cards face down: new dishes in which they'll find the unexpected and, pardon the term, will be able to push their limits. The final impact is surprising.

So, essentially, your cuisine has two spirits.

I'd say that it has two approaches: the one considered traditional, or rather comfort food in the comfort zone, though always interpreted with our own vision; and the one known as R-Evolution which, as I mentioned, offers a menu with dishes that seek to surprise the mind, the palate, the stomach, and the heart. Another characteristic of our kitchen is that the menu deviates from the classic categories (meaning appetizer, first course, second course) and develops into a meal with dishes that are served in an almost random sequence.

Will you experiment with new trends in the immediate future?

We'll continue along our path, which is certainly already original. We have a varied menu that, rather than follow the trends, aims to get outside of the box. I like the idea that my restaurant is viewed in this way, like a place to return to, deciding whether to re-experience a certain emotion or try an entirely different one. We have such a wide variety or raw ingredients, that everything is possible.

According to which criteria do you choose them?

Our selection criteria are as simple as they are inflexible: quality at the right price and as much as possible from local suppliers, especially with regard to the raw ingredients. Fresh water fish is the star of our menu, it can't be missing. As for the rest, I like to think that I work not with a single ingredient, but with the entire region, in the most profound and absolute

sense of the word. In the kitchen, we interpret the reality all around us and offer it in a dish.

Between art and philosophy?

(Smiles) If I had to define my cooking style, I'd say that it does, effectively, play with these two worlds. It's definitely fun, because I love to surprise people. It's definitely delicious, as those who come to the restaurant are looking in particular for their sense of taste to be aroused. But it's also mental, because the mind is what stimulates and tantalises the senses.

How important is equipment to you?

For years now, equipment has been becoming enormously helpful in our work. Nevertheless, given that it must serve the chef and not vice versa, it's useful but not essential. It's a condition. Or rather, without a serious thought about cooking, technology serves only to surprise with its technique.

What do you see for the future of the restaurant industry?

I believe that such an epic change, like the one we're witnessing as a result of these two years of Covid, has accelerated by a decade that which I see as the future of our category: there will be an ever growing divide between restaurants for service, like work lunches at any level, and restaurants for pleasure. Of course the differences will also have to do with quality.

www.vecchiamalcesine.com







Steam cleaning: when [and how] it can turn into an added value for a hotel

As any hotelier knows, the pandemic has changed things a lot and it is impossible do not to refer to this, talking about hospitality.

All those who work in a hotel is deeply aware that nowadays they have to deal with new standards. Customers place the level of cleanliness of the hotel at the top of their priorities.

We are meaning to deep cleaning or rather a sanitization.

It could look like a big problem but any problem, from a different perspective, can be read as an opportunity for improvement.

For sure today and tomorrow customers will demand high standards of cleanliness, but they are surely willing to spend more than before as well.

From a hotel's point of view, this can translate into higher margins. The Greenhotel method was created long before the pandemic but actually, it responds promptly to the new needs of hotels and their customers, for several reasons that cannot be summed up in the simple concept of steam cleaning.

As the National Health Institute shows, there is steam and steam: the only effective steam in terms of sanitization is saturated steam, i.e. steam at temperatures above 70°.

Steam machines work precisely in this sense. By entering into this perspective, a hotel can find an







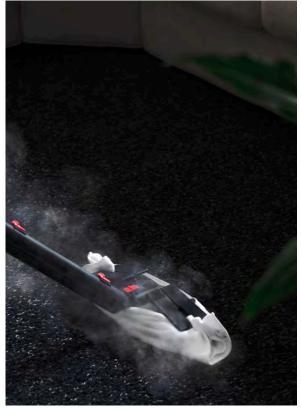
opportunity for improvement. In addition to its effectiveness in terms of sanitization, steam adds other strengths in terms of optimizing work time. 'Time is money' and this is clear using a steam machine because it removes the rinsing time and the necessary re-washing indispensable with chemical products.

Let's not forget the important consequences in terms of health (inhaling a chemical is not healthy) and environmental impact.

Moreover, the Greenhotel method is not just about selling machines.

Precisely because it is a method, in fact, this system also aims to make the machines truly effective by providing users with all-around support.

Let's face it: you can have a Ferrari, but if you don't know how to drive it, you'll end up keeping it in the garage. This point is the more important in hotels where there is a frequent turnover of workers who have to learn how to use our machines. That's why Steam Italy company created a free app that provides training and assistance.



All aspects that today, more than in the past, can allow a hotel to leap quality. And to offer its customers the best.

Competitiveness - the healthy one - is all about excellence.

Stefano Fornoni Greenhotel Method Visit: metodogreenhotel.it



The **Green** road... for the **sanitation** of your 5 Stars **Hotel**



**** www.metodogreenhotel.it



chemicals, you save time in deep cleaning all rooms and equipment









COVERD: SOLUTIONS FOR ACOUSTIC AND THERMAL COMFORT



overd has been designing acoustic and thermal insulation systems since 1984, creating sound-absorbent coverings and acoustic treatments, and adopting natural solutions for restaurants, hotels, agritourism facilities, resorts, and bed and breakfasts. In Coverd's opinion, acoustic and thermal insulation is, above all, about respect for people: designing healthy locations, in which it is pleasant to stay and return, is the primary goal of every project, because this contributes to quality of life.

Over the years, Coverd has put together a highly qualified technical and scientific team equipped with cutting edge instruments for evaluating the acoustic conditions of a room and calculating reverberation times. In this way, Coverd figures out how many sound-absorbent units to use depending on the type of intervention required.





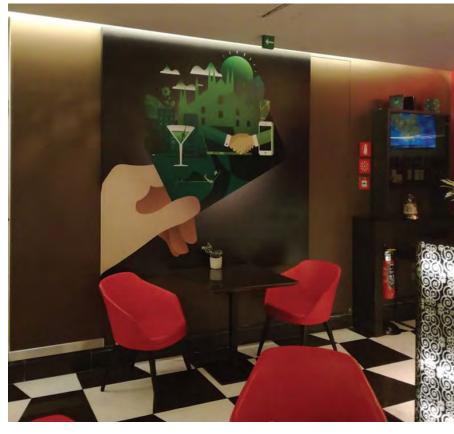
Coverd's Printable and Decorative Acoustic Solutions

To make the location attractive, Coverd gives the option of elegantly disguising the acoustic fixtures by using KoGraf and AQTex sound-absorbent paintings and decorative panels in customisable sizes and æsthetics. These fixtures are, in fact, covered with a coloured textile or with any high resolution image. This brilliant idea features high-quality materials, careful design, and elegant and sustainable Made in Italy finishes.

KoGraf is a painting consisting of a wooden frame. AQTex, on the other hand, is a very thin panel consisting of an aluminium and wooden frame. AQTex can also be fitted with LED lights inside the frame.

The wall or ceiling installation of KoGraf and AQTex is very fast and easy, removable, and non-invasive. The key words are beauty and functionality!

www.coverd.it





X-OVEN charcoal oven to the conquest of Hong Kong

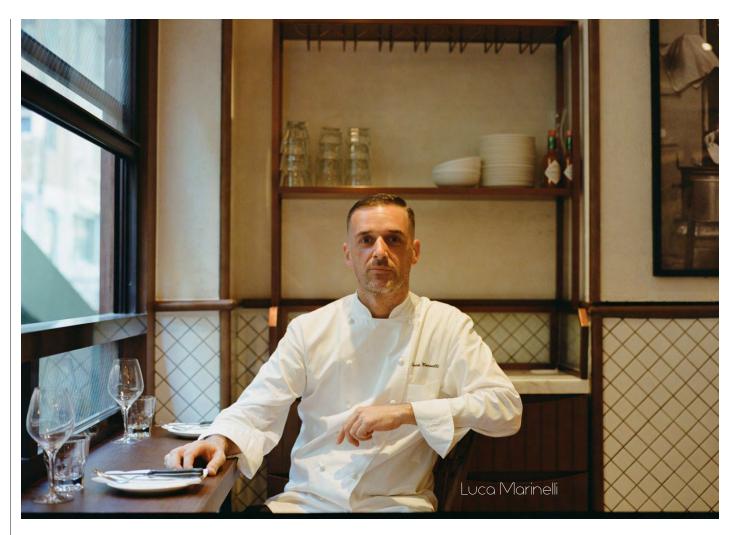
As a world business capital, for years Hong Kong has acted as an ideal showcase for western operators wishing to enter Asian markets. This extremely lively city, very keen on emerging trends, is the chosen location of a unique restaurant business that was set up in 2012, the Black Sheep Restaurants. Under the guidance of its visionary founders, Christopher Mark and Syed Asim Hussain, before end of 2021 the Black Sheep team will have a portfolio of almost 30 different restaurants, all born of a desire to share particular aspects or cuisines of other cultures, places, epochs. Each venue tells a niche culinary story and does so with an experiential food concept, which positions Black Sheep Restaurants as the company with the most innovative approach in the hospitality scene.

Within this galaxy Osteria Marzia is the Italian fish restaurant, where to enjoy fish at its very best. The kitchen is run by Luca Marinelli, who has trained and worked with Mauro Uliassi, pluri-starred chef of the eponymous restaurant Uliassi in Senigallia (Italy).

On its menu grilled specialities are featured strongly. Says Luca Marinelli: "I am convinced that there is no better way to cook fish than grilling. After being marinated in oil, with herbs or garlic, grilled fish perfectly fulfils its promise of a simple yet refined flavour. In any case, grilling is also an excellent way to cook vegetables and meats, because it produces fantastic results that are like nothing else".







"We use an X-Oven charcoal oven, the model with three lateral grill drawers. Cooking with an X-Oven is a bit like setting up a barbecue, but immensely more efficient. An X-Oven occupies no more than 1 sq m and provides three different drawers with three different temperature levels, without heat dispersion and an unbeatable performance", Marinelli goes on to say. "I first came across the X-Oven a few years ago and I was immediately impressed by its versatility. You can cook just about everything in it, experimenting totally different cooking methods according to the results you want to achieve. Our colleagues of the Associazione Chianti, another Italian restaurant of the Group, are also great fans of the X-Oven charcoal oven. They use nothing but excellent American meat, hung for one month in our refrigerators, which is served up as fantastic dishes thanks to the high performance offered by the X-Oven".

www.x-oven.com

120



X-JVEN CHARCOAL CUISINE



HORECA TRAINING AT WORK

2022 WILL BE YOUR YEAR, BARTENDERS
HOW TO BECAME BARTENDER IN A FEW MONTHS
WITH CONCRETE CAREER PROSPECTS AND A MONEY-BACK
GUARANTEE

artenders, chefs and waiters: all these professionals went through a real struggle during the pandemic. Mass layoffs, abuse of state aids, lockdowns and any kind of limitations: all these things affected business, especially during the summer when bars and restaurants have found themselves understaffed. In 2022, according to a study of an Italian employment agency, these situation will lead to a sudden boost in hiring all over the world. And therefore, there will be so many new opportunities for certified professionals.

MIXOLOGY Academy is a true international training hub, but it is not just a school, it is a real bartenders academy. By attending one of their courses and getting any of their prestigious certificates frecognized all over the worldl, it will be easy and quick to have access to the many opportunities in the HORECA world.

MIXOLOGY Academy it's entitled with 2 quality certification

- ISO certification, that is recognized all over the world and guarantee the high standard of the courses
- Regional certification in Lazio and Lombardia, where the academies are located, that let MIXOLOGY Academy offer scholarships and financing.

From 2017 to 2019, 94.3% of our students have found an employment within 3 months from the end of the course. In 2020, despite the serious economic-health emergency, this statistic still stood at 78.7%. Then in 2021, thanks to the restart of the

According to a leading online employment agency, due to the "pandemic effect" the Horeca sector will soon start to seek employees, especially qualified ones.

MIXOLOGY Academy's study plan is unique in its kind, both in Italy and abroad.

entire industry and the hard work of all the MI-XOLOGY Academy' staff, the rate rose to 96.9%.

The employment agency inside the Academy (Bartender Job) is an essential tool to help our students job seeking, and it became a trusted reference for both small and important brands such as Big Mamma Croup.

The study plan is divided in the 2 main subjects: Cafeteria (5 courses) and Bartending (4 courses), with an extra focus on the management part of the bar business.

The barista, or as MIXOLOGY Academy call him, the Barista Coffee is a highly specialized professional who is trained to carry out his duties in bars or restaurants.

The most complete course is the Coffee Art Specialist.

The other path you can embark on, will lead you to the bartender career.

At MIXOLOGY Academy you can learn both the traditional way of mixing cocktails, up to the more

advanced and modern techniques (such as Molecular Mixology).

To become a real professional you will also learn about spirits and liqueurs - about 1000 labels are explored both on a technical and organoleptic level. This approach makes the student able to mix and create any kind of cocktail, using balanced combinations of spirits and liqueurs.

In the bartending branch you may choose between 4 courses (https://www.corsiperbarman.it/corsi/c/corsi-barman/l. With the Professional Bartender course, for example, you will manage all the basics in 2 week.

The most complete and popular course is the **Clobal Bartending**, a 180 hours course. A global bartender excels in every framework and behind every kind of bar counter: from the disco, to the extra luxury cocktail bar, in Italy and abroad.

For every program you subscribe, there's the possibility to add an "Academic Year" that is a bonus package giving you the opportunity to repeat every course of your study plan, in order to enhance your skills.

The Academic Year let you use the classroom for practice under the guidance of our trainers, make work simulations, take part in masters and stay updated on brand new ways of mixing. You will also get free access to all online content.

Furthermore, thanks to the Super-Intensive option, lessons can be provided in a 8-hours-a-day formula linstead of 41 halving the time needed to finish, and also reducing travel and accommodation costs if you come from afar.

There is no study plan complete as much as the one at the MIXOLOGY Academy, which prepare professionals for high-level careers.

The courses include state-of-the-art methods, study materials, practice - based on the approach: Learning by Doing - and theory. In addition you will learn the great scientific method of the Global Bartending that optimize speed, movements and use of the tools, to achieve the maximum proficiency you can think of.

The skills acquired at the MIXOLOGY Aca-

demy's courses will make the difference in the job market and will surely stand you out from the crowd.

Courses are held both online and live in Rome and Milan academies, which are over 600 square meters building, each with 5 different classrooms and up to 90 workstations.

No other academy in Europe is structured in the same way.

Once the courses are over there's the possibility to start internships at bar, cocktail bars and restaurants, also it is possible to stay updated with online lessons, webinar and the App.

Moreover MIXOLOGY Academy provides for equipment and tools, books, guides and the course manual.

The academy's trainers are top experts and each of them work with 12 students max.

Both Master Trainers and Basic Trainers are constantly updated in the "Beverage" world and also on teaching techniques.

The effectiveness of the teaching and the passion transmitted contribute to the success of the students on the job market. That's the reason why students have very often brilliant and satisfying careers.

On www.corsiperbarman.it you can find some of their stories and on the YouTube Channel also some interview with the ones who went work and live abroad.

In fact MIXOLOGY Academy encourages young people to go abroad, and on the website www.corsiperbarman.it, entire sections are dedicated to provide useful and updated information on the various countries where it is convenient to move, with related practical indications and suggestions.

The total amount due for the courses is payable in 30 convenient monthly rates without interest. Nevertheless if you complete at least 20% of the program for 20% of the first modulel and you are not satisfied by the course or simply realize that this is not the path you want to take in your life, there is the 100% Money Back Guarantee.

www.corsiperbarman.it



Truly different

Right from its early steps, U5 has presented itself in a different way, by stressing the distinguished traits of its refrigerators.

Our offer spans 6 product ranges, with the aim of meeting all customers' needs. Made in Italy refrigerators stand out thanks to their unique Italian Design.

Customers can choose between:

EMOTIONAL refrigerators.

100% manufactured at our Occimiano (AL) plant, designed by Italian agencies specialized in the field of refrigeration.

RATIONAL refrigerators.

Units with clean and essential lines, offered at a competitive cost. These products are mostly produced by U5 partners, i.e. European or Asian companies working according to U5 specifications.

Within the "EMOTIONAL" category, the VINTACE line is worth mentioning: VIA VENETO and VERTICAL VINTACE: the charming shapes of the past combined with the reliability of modern technical solutions.

Then there are the CLAMOUR uprights, attractive for the consumer thanks to total internal visibility of the products.





6 PRODUCT RANGES

all customers' needs







Additionally, we engineered KOBE in two versions: a refined stylistic exercise in the field of meat preservation.

U5 can brand even a single unit, because customer care is a core value to us.

Since planet Earth is not a legacy from our ancestors but a loan from our offspring, the carbon footprint has to be neutralized. We only use natural gasses, both in polyurethane foams and in thermodynamic systems; all thermoformed plastics contain 85% recycled plastics.

U5 is also active on the front of INDUSTRY 4.0 connectivity.

All U5 refrigerators manufactured in Occimiano can be equipped with ad hoc electronic connectable devices. Not only can they monitor performance freal-time check of temperature from any devicel, but in Italy they can also unleash tax benefits.

U5, Truly Different.

www.ucinque.it



REPROMATIONAL HORECA EXHIBITION



24 - 27 APRILE 2022





Dopo 8 anni di nuovo a Roma una Manifestazione professionale dedicata al settore dell'accoglienza che nasce dall'esperienza maturata in oltre 30 anni dall'organizzazione dello storico PA.BO.GEL.





CAN PASQUAL: WHEN THE INTERIOR AND EXTERIOR DESIGN MEETS HAUTE CUISINE





Open since 1963, Can Pasqual is a restaurant whose forward-thinking approach has blended a high-end design focus with a top-notch dining experience. To find out how it's possible to stay on the crest of a wave for more than 40 years, we had a chat with Mr. Mayans, the restaurant's owner.

Could you quickly describe your restaurant, its spirit, its mission?

The spirit of the Restaurant is the spirit of Formentera, the character of the island, and the way of doing things for the people of Formentera.

In our restaurant, we have decided to bet on the cuisine of Formentera and Mediterranean cuisine. In this order.

Cuisine with authentic flavor, where the most important thing is the fresh, local product, Km 0, from local producers. The simpler the better: preserving all the flavor of the fish of Formentera and also the flavor that the farmers and ranchers of the island give. This is one of our missions.

Nowadays the customer who goes to a restaurant is not satisfied with just eating well, but is looking for a complete experience, in which the location and the decor count as much as the good food. How is Can Pasqual characterized from this point of view?

Indeed. We live in a society where everything counts. When we receive a client, he comes to enjoy a complete experience in every sense and in the broadest sense of the word.

For this reason in the restaurant we tried to recreate the maritime atmosphere of Formentera: we have arranged marine eucalyptus pergolas that imitate the fishermen's huts where they protect their boats on the coast, we have installed a false ceiling throughout



the restaurant made of eucalyptus wood so that when you are inside the restaurant and look outside it gives you the feeling that you are inside a fisherman's hut.

We have installed five waterfalls against a dry stone wall in Formentera so that with the noise of the water and the turquoise blue led light you can give the auditory and visual sensation that you are in the sea.

All this is completed with the decoration, with sailor paintings, typical Formentera plants hanging from the ceiling and as main elements, a lobster and lobster nursery, and a display of fresh fish as if the client were passing in front of a fish market.











The outdoor space of a restaurant, fundamental to offer a better experience in the summer period, with the advent of the COVID19 pandemic has become even more important. How is Can Pasqual's outdoor space structured and furnished?

In these times of pandemic, it is very important that the client feels safe and comfortable at the same time

Fortunately, the terrace and the interior of the restaurant are large and we have been able to distribute the tables in an optimal way respecting the distances and at the same time making the client feel comfortable.

We have succeeded since there are three environments in Can Pasqual: an outdoor terrace with lots of typical Mediterranean vegetation with pine trees, mastic trees, and other plants adapted to the climate of Formentera; an interior terrace that can be fully opened thanks to folding and fully folding windows, and a spacious interior where tables can be installed when the weather forces it, including in this space even an iron fireplace.

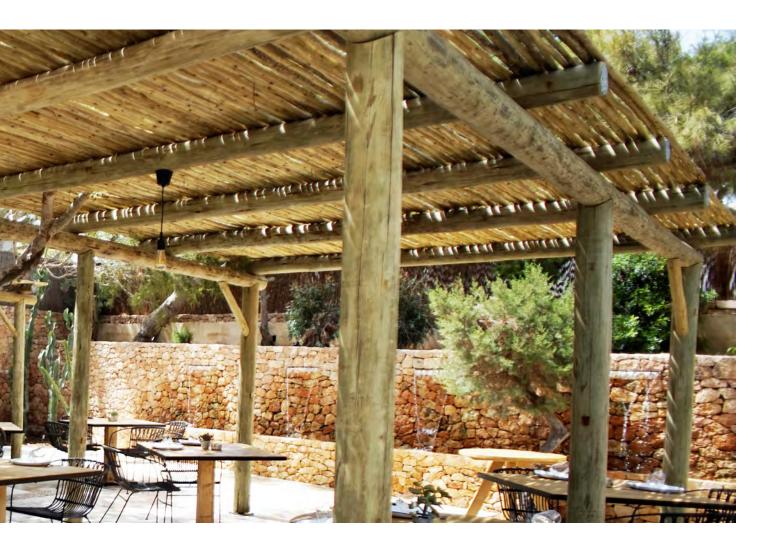
How did you take care of the furniture and the organization of the spaces of your restaurant?

The restaurant spaces were very defined by the existing building dating from 1963, when my father founded the restaurant, and the vegetation that existed.

The fundamental premise was to fully preserve the vegetation and the centenary pines, which have witnessed the evolution and history of the family.

From there, a terrace and a practical interior to work and comfortable for the client had to be distributed, with a warm and elegant Formentera decoration.







My wife, who works miracles in decoration, took care of this and ensured that from the moment a client enters the restaurant she is immersed in an authentic experience of the island of Formentera.

And we also have invaluable help, good advice, and friendship from Alberto, an Italian friend who has lived in Formentera for years and who proposed us the materials for the pergolas and the false ceilings of the Restaurant, from the Africa Style company, which make the set sublime. Africa Style understood perfectly our ideas and our needs and made a great effort to recreate the typical atmosphere of Formentera.

We were searching for something warm, comfortable, natural-inspired and at the same time something that refers to sailors, fishermen, the history of the Pasqual Mayans family, and particularly of its founder.

They have been of great help in recreating that type of atmosphere, and their wooden and natural products are not only good to see, but also comfortable and - above all - resistant, which is extremely important outdoor.

www.africastyle.it - www.canpasqualrestaurant.com



Bravo Chef!

AISTORANTE PIAZZA REPUBBLICA: elegant, yet informal; reserved, yet welcoming.

Our restaurant in the heart of Milan, near Piazza della Repubblica,
between Porta Venezia and corso buenos aires, is the perfect spot to get together for lunch
or dinner, for work or pleasure, with co-workers, as a couple, or with friends, and enjoy our
kitchen's excellent milanese dishes and more.

TODAY'S FOOD, YESTERDAY'S PASSION



Matteo Scibilia

Chef at Ristorante Piazza Repubblica



very chef brings a story to his or her dishes. That of Matteo Scibilia is characterised by meetings between cultures and an enormous passion for his work. Born in Apulia, but based in Milan, he has so successfully captured the essence of Lombardy that he has become a master in the preparation of risotto. His journey towards a career as a chef began a long time ago and solidified with a single meeting: "I came to Milan at 17 years old," explains Scibilia, "and my first job was selling Rio Mare tuna. Over time I worked for other companies, always in the food industry, but it was my meeting with Gualtiero Marchesi that changed everything. 'You should open a restaurant,' he told me. And the idea began to buzz around in my head." So, after stints at Ruffino Vini, Selecta, Jolanda de Colò (known for their white goose), Gran Chef, Savini Tartufi (Savitar), and finally Longino & Cardenal, in 1990 he opened a wine bar in Vimercate with his wife and sommelier Nicoletta Rossi and, in 1998, took the reins of the Osteria della Buona Condotta in Ornago (MB).

He began earning recognition immediately: he served as president of the Consortium of Chefs and Restau-

rateurs of Lombardy, was elected Vice-President of Confcommercio Brianza, and became the first chef to receive the silver medal from the President of Italy for his service to Italian culture and art. Today he is a member of the scientific committee of Italia a Tavola and since 2021, has managed the restaurant Piazza Repubblica in Milan. "My cuisine is simple, but full of passion," he says, "with the perfect balance between tradition and research. For example, among the great classics, on the menu we have vitello tonnato all'antica, an 18th century dish from Lombardy-Piedmont that represents one of the oldest of Lombardy's flavours. Alongside this we also have more modern recipes, like creamed fava beans with chicory, or a selection of cured meats, including a true 'salame di Varzi' served together with the king of prosciutto, the Pata negra, with pickled vegetables prepared by Nicoletta. It's a cuisine that I feel is mine, that represents me and my experiences."

www.piazzarepubblica.com



GULFOOD

13-17/02/2022

DUBAI

Fair for food and hospitality.

HORECA

11-14 /02/22

ATHENS

Fair for the provisioning and equipment of hospitality and foodservice companies.

SIGEP - AB TECH

12-16/03/2022

RIMINI

Fair for the artisan production of ice-cream, pastry, confectionery and bakery.

INTERNORGA

18-22/03/2022

HAMBURG

Fair for the hotel, restaurant, catering, baking and confectionery industry.

HOSPITALITY

21-24/03/2022

RIVA DEL GARDA

Italian trade fair dedicated to the Horeca channel.

BEER & FOOD ATTRACTION

27-30/03/ 2022

RIMINI

Fair for to specialty beers, artisan beers, food&beverage for the Horeca channel.

HOSTELCO

04-07/04/2022

BARCELONA

International meeting.

MARCA

12-13/04/2022

BOLOGNA

European trade fairs for the private label industry and the International supermarket label exhibition.

CRAFT BEER CHINA

11-13/05/2022

SHANGHAI

International network of B2B events for the beverage industry.

SIAL CHINA

13-11/05/2022

SHANGHAI

Asia's largest food international exhibition.

THE HOTEL SHOW

24-26/05/2021

DUBAI

Trade event about hospitality and hotel industry.

MIFB

06-08/06/2022

KUALA LUMPUR

The largest food&beverage focused trade event.

ALIMENTEC

07-10/06/2022

BOGOTÁ

Fair on the beverage and HoReCa industry.

HOSPITALITY QATAR

21-23/06/2022

DOHA

Fair on hospitality, food&beverage.





THE HOTEL SHOW SAUDI

06-08/09/2022

RIYAD

Trade event about hospitality and hotel industry.

SIAL

15-19/10/2022

PARIS

Fair on technologies for food&beverage and food products

GULFHOST

08-10/11/2022

DUBAI

Complete hospitality equipment sourcing expo.

SIAL INTERFOOD

09-12/11/2022

IAKARTA

Fair on technologies for food&beverage and food products.

SIAL MIDDLE EAST

6-8/12/2022

DUBAI

Fair on technologies for food&beverage and food products for the hospitality sector.

SIRHA

19-23/01/2023

LION

Bakery, pastry, food service, hospitality and packaging industries.

CIBUS

03-06/05/2023

PARMA

International food exhibition.

TUTTOFOOD

08-11/15/2023

MILAN

International B2B show to food&beverage.

ANUGA

7-11/10/2023

COLOGNE

Fair for food&beverage, packing, bakery, pastry.

HOST

13-17/10/2023

MILAN

Show for bakery, fresh pasta, pizza industry.



WE'VE TALKED ABOUT...



AFRICA STYLE SRL

128/131

Via delle Industrie, 84 36050 Cartigliano - VI - Italy

ANNA PALUCCI

I COV

Via Angelo Berardi, 24 00177 Roma - Italy

ARETA SRL I COV-28/31

Zona Industriale Via per Grottaglie Km. 3

72021 Francavilla Fontana - BR - Italy

AZIENDA

ACRICOLA SCRIANI

56/60

Via Ponte Scrivan, 7 37022 Fumane - VR - Italy

BELLAVITA EXPO LTD.

23

1c Dock Street E1 8JN London United kingdom

BREAK SHOP SRL

I COV - 24/27

Via Parrelle, 95 83025 Montoro - AV - Italy

C.DESIGN

64-65

Via G.B.Moroni 310, loft 18 I-24127 Bergamo - BG Italy

CONSORZIO

PROMOZIONE CAFFÈ

90-91

Corso di Porta Nuova 34 20121 Milano - Italy

CORRADI SRL

I COV

Via M. Serenari, 20 40013 Castelmaggiore - BO Italy

COVERD SRL

116-117

Via Sernovella, 1 23879 Verderio - LC Italy

CRIOCABIN SPA

41/43

Via S. Benedetto 40/A Loc. Selve 35037 Praglia di Teolo - PD - Italy

DACATÈ SRL

34/37

Via S. Giorgio, 1 00040 Ardea - RM - Italy

DORECA ITALIA SPA

44/46

P.ale di Porta Pia 00198 RM - Italy

DR. SCHÄR AG / SPA

47/50

Winkelau, 9 I-39014 Burgstall / Postal - BZ - Italy

ECOLIFEPROJECTS SRL

2

Largo Oliviero Zuccarini, 9 00149 Roma - Italy

FELIS SRL

51/54

Via P. Zorutti, 22 33074 Fontanafredda - PN - Italy

FIORENTINI FIRENZE SPA

68/71

Località Belvedere 26/26A 53034 Colle di Val d'Elsa - SI - Italy

FRATELLI LUMIERE SRL

73/75

Vicolo del Tidi n. 6 56126 Pisa - Italy

HD SRL

1-14/17

Via Aurelio Saffi, 34 20123 Milano - Italy

IL COMANDANTE RESTAURANT

32-33

Via Cristoforo Colombo, 45, 80133 Napoli - Italy

ISO ITALIA GOUP SRL

76/79

Via G.di Vittorio, 30 30029 San Stino di Livenza - VE - Italy

WE'VE TALKED ABOUT...



ITALIAN EXHIBITION GROUP SPA - IEG

61/63

Via Emilia, 155 47921 Rimini - Italy

LAVANDA RIVIERA DEI FIORI

I COV

Reg. Isolabella, 5 17031 Albenga - SA - Italy

LONGINO&CARDENAL SPA

66-67

Via Ambrogio Moroni, 8 20010 Pogliano Milanese - MI - Italy

LSC BV

127

Casella postale 461 6710BL Ede The Netherlands

MANIFATTURA PORCELLANE SARONNO SRL

10/13

Via Varese 2/H 21047 Saronno - VA - Italy

MONDIAL FRAMEC SRL

I COV-98/100

S.S. 31, nr°34 15040 Mirabello Monferrato - AL - Italy

NDFSIGN

104-105

Via Francesco Poma, 1 21013 Gallarate - VA - Italy

OSTERIA DI FORNIO

18-19

Via Fornio 78 43036 Fidenza - PR - Italy

PENGO SPA

106/109

Via A. Pigafetta n. 3 36061 Bassano del Grappa - VI - Italy

PETITE LUMIERE

80-81

Vicolo del Tidi n. 6 56126 Pisa - Italy

PREFORMATI ITALIA SRL

I COV

Via Trieste, 26b 36065 Mussolente - VI - Italy

PT. WAHANA KEMALANIAGA MAKMUR

72

Komp. Perkantoran Graha Kencana Blok CH-CI - Jl. Raya Pejuangan No. 88, 11530 Jakarta Indonesia - Indonesia

RISTORANTE PIAZZA REPUBBLICA GOURMET MILANO SRL

132

Via Aldo Manuzio, 11 20124 Milano - Italy

RISTORANTE VECCHIA MALCESINE

110-111

Via Pisort, 6 37018 Malcesine - VR - Italy

RIVA DEL GARDA FIERECONGRESSI SPA 92/95

92/93

Parco Lido 38066 Riva del Garda - TN - Italy

SCATOLIFICIO DEL GARDA SPA

82/85

Via Mantovana, 20 37010 Pastrengo - VR - Italy

SIFIM SRL

86/89

Via Ignazio Silone, 3 60035 Jesi - AN - Italy

STEAM ITALY SRL

112/115

Via Trieste, 5 25030 Castelcovati - BS - Italy

SWAN ITALY SRL

3-20/22

Via S. Alessandro, 112 22066 Mariano Comense - CO - Italy

TIZIANA INDUSTRIA NOLEGGIO TESSILE SRL

Via dell'artigianato n.62 36045 Lonigo - VI - Italy

UCINQUE SRL

I COV-124/126

Via Casale, 17 15040 Occimiano - AL - Italy

X-OVEN INTERNATIONAL SAGL

118/121

Via Cantonale, 11 6900 Lugano - Switzerland



All About Food

India's international exhibition on food & beverage trade and retail market



Powered by

14-16 September 2022

Bombay Exhibition Centre, Mumbai, India

INDIA FOOD MARKET OVERVIEW

- The Indian food and grocery market world's sixth largest, with retail contributing 70% of the sales
- The Indian food processing industry accounts for 32% of country's total food market, one of the largest industries in India
- The Indian gourmet food market is growing at a Compound Annual Growth Rate (CAGR) of 20%
- The Indian Organic Food Market is projected to grow to USD 553.87 mn by FY 2026 with a CAGR of 21.00%, on account of favourable government policies supporting organic farming

KEY EVENT HIGHLIGHTS

- The trade fair is connecting buyers from the Indian subcontinent region to the global brands wanting to explore and do business with most growing markets
- → International & domestic buying delegations, B2B, B2G sessions, Investment roundtable
- ▶ In co-operation with Federation of Indian Chambers of Commerce & Industry (FICCI)
- → The trade fair brings to you activities like, CEO roundtable, live culinary and tasting sessions, multi parallel conferences
- Thematic pavilions (organic, gourmet and start up)

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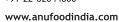


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