

**SCRIANI**

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



[www.schaer-foodservice.com](http://www.schaer-foodservice.com)

**Crudolio**

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

**CAFFÈ & BOASI**  
SINCE 1930

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

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[www.lyonbiscuit.fr](http://www.lyonbiscuit.fr)

**SIGEP**  
THE DOLCE WORLD EXPO

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



# SIRHA+ LYON

DAL 19 AL 23  
GENNAIO 2023

EUREXPO  
LYON FRANCE

## WELCOME TO OUR TABLE



SIRHA LYON, L'APPUNTAMENTO GLOBALE DEL FOOD SERVICE, ANTICIPA E ACCOMPAGNA I GRANDI CAMBIAMENTI DEL SETTORE.

PUNTO DI RIFERIMENTO INTERNAZIONALE, SIRHA LYON ACCOGLIE 4.000 ESPOSITORI E MARCHI DA 40 PAESI ALLA SCOPERTA DELLE INNOVAZIONI E DELLE TENDENZE DI SETTORE.

**RICHIEDI IL TUO ACCREDITO GRATUITO  
CON QUESTO CODICE RISERVATO  
PPHEC  
SU SIRHA-LYON.COM**

(Valido per 1 persona, 2 giorni a scelta)

### SIRHA FOOD FORUM

Convegni e conferenze

### SIRHA MÉTIERS DE BOUCHE BAKE & PASTRY COFFEE SHOW

3 grandi palcoscenici, 20 concorsi

### SIRHA INNOVATION

Spazio novità e tendenze  
e premio Sirha Innovation Awards

### SIRHA CUISINE

Il ristorante concept di Sirha Lyon

### SIRHA MEAT & GRILL

Nuovo ristorante dedicato alla carne

### SIRHA ESPACE DES CHEFS

International Catering Cup  
Pastry World Cup  
Bocuse d'Or

RCS LYON 350 552 976 - Document non contractuel - Photo: Dorian Photography



@sirha\_lyon - sirha-lyon.com



SCARICA  
L'APP  
SIRHA FOOD

Promosso dal



GOVERNEMENT  
Liberté  
Égalité  
Fraternité

**SIRHA+ FOOD**  
A WORLD OF CUISINE AND HOSPITALITY







## 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 from 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 over 18°

**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](mailto:sifim@sifim.it)

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







PORCELLANE  
DI SARONNO



# NATURALLY AESTHETICS

[WWW.MPSPORCELLANE.COM](http://WWW.MPSPORCELLANE.COM)







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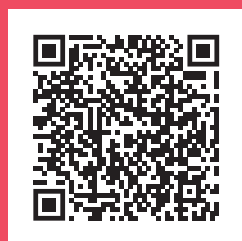
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Pastry, Bakery and  
the Coffee World.

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# THE ITALIAN WAY TO LIVE DOLCE SIGEP THE DOLCE WORLD EXPO



ORGANIZED BY

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IN COLLABORATION WITH



**ITA**  
ITALIAN TRADE AGENCY





Sonia V. Maffizzoni

Editorial Manager

### What does 2023 have in store for HORECA?

Certainly, there will be many international events and meetings where next steps can be identified and considered. Taking into account that 2022 saw the sector surpass pre-covid sales, it goes without saying that forecasts should only be optimistic.

Even though the chronic shortage of personnel remains to be resolved, the hospitality industry fears no comparison in terms of innovation and ability to look to the future.

The push towards going green, which will dictate new rules to meet the needs of an increasingly attentive clientele, will also be very significant.

The best cards have already been dealt. Now, all that remains is to play them.

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BY ILCAP SRL

Dynamic company  
with an Italian  
heritage





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AG / SPA

Attract new guests  
with gluten-free  
HoReCa solutions!

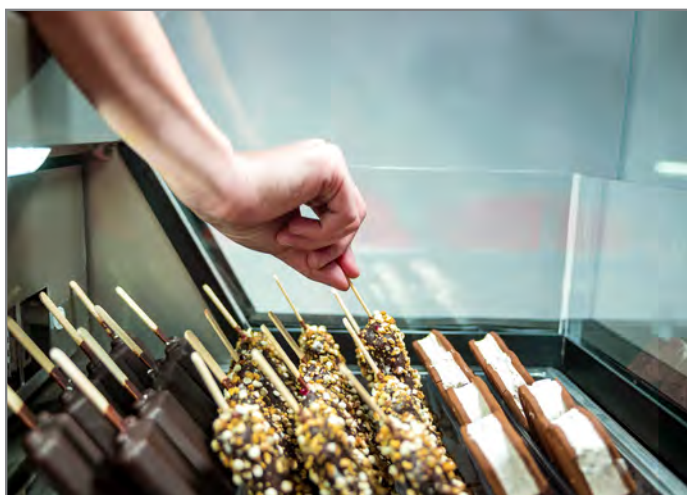


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SRL

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## “ THE HORECA SECTOR BETWEEN GROWTH AND INNOVATION ”

The horeca industry is an important sector in the European economy. It plays a significant role in the tourism industry, as well as in providing jobs and other economic benefits.

In recent years, the horeca industry in Europe has been impacted by a number of factors, including economic downturns, changes in consumer preferences, and increased competition. The COVID-19 pandemic has had a particularly severe impact on the industry, with many businesses forced to close or significantly reduce their operations.

Despite these challenges, the horeca industry in Europe is still a major source of employment, with millions of people working in hotels, restaurants, and cafes across the continent. It is also a significant contributor to GDP in many countries, and plays an important role in shaping the cultural identities of European cities and regions.

The horeca industry is highly diverse and there are many small and medium-sized enterprises that dominate the sector.

In recent years, online delivery platforms and online ordering systems have had a big impact on the Horeca industry. This trend is set to continue and is especially important for the restaurateurs in keeping the business running with restrictions and lockdowns during the pandemic period.

Overall, the horeca industry in Europe continues to be an important and dynamic part of the European economy, despite the challenges it faces.

The future of the hospitality and food service industry is likely to be shaped by a number of trends and factors, including technological advances, changing consumer preferences, and shifts in global economic conditions.



by Editorial Office





## latest news

One trend that is likely to continue is the use of technology in the horeca industry. For example, many restaurants and hotels are already using online ordering systems and mobile apps to allow customers to make reservations and place orders. In the future, we can expect to see even more widespread adoption of technologies like artificial intelligence, virtual and augmented reality, which can help businesses improve efficiency, reduce costs, and enhance the customer experience.

Another trend that is likely to shape the future of the horeca sector is changing consumer preferences. As more people become health-conscious and environmentally aware, we can expect to see more demand for organic, locally sourced, and sustainable food options.

Economic factors will also play a role in shaping the future of the horeca sector. As the global economy recovers from the impact of the COVID-19 pandemic, demand for travel and tourism is likely to increase, which will in turn boost demand for hotel and restaurant services. However, depending on the evolution of the situation, it is still uncertain to predict if the recovery will be fast or gradual.

All of these trends and factors will shape the future of the horeca sector, and businesses that are able

to adapt and stay ahead of the curve will be well positioned to succeed in the years to come.







PORCELLANE  
DI SARONNO

## Naturally aesthetics

There is a material, a silent but never marginal protagonist, that accompanies Ho.Re.Ca. professionals in following or, why not, revolutionizing the trends of the moment. An increasingly considered and undeniable persistence, in everyone's eyes: the beauty of nature. And porcelain is a fervent narrator of it, since ever with MPS Porcellane items.

It all begins with the perfect mixture of natural elements: top-quality feldspar, quartz, and kaolin that are combined with fire for precise, single or double firing at 1300°C or 900°C. This gives birth to tableware dedicated to professional use which enhances the innate advantages of porcelain, including resistance to chipping and cracking, as well as to high oven and microwave tempera-







THE BEAUTY OF NATURE

the creations of her inspiration surprise







tures. The craftsmanship of our operators is highlighted along with industrial manufacturing processes in order to meet the demands of our customers with fast and efficient deliveries.

Just as nature is never obvious, the creations of her inspiration also surprise every time. More than 1,000 product shapes collected in over 30 lines ride on the nostalgia of the sea, the earth and Italian savoir-faire for presentations that are always unique and unforgettable. Elegant "stones" flow into pans, bowls, plates and casseroles in the Stoneware line, while you can almost hear the symphony of sea waves from porcelain shaped to resemble seashells in the line dedicated to this natural masterpiece.

The beauty of the porcelain items, without exaggerated frills, can frame

any dish, whether vegan or of local delicacies. Complete lines such as Complementary and Hotel, are the simple sophistication that fits any style.

When sustainability is the keyword, nothing is wasted, and MPS Porcelain products enable smart presentations, with the Clever line and single-portion casseroles.

Chisa marvels by celebrating the colors of the moment, while flavors and aromas remain intact thanks to the non-porous surface that does not absorb even on the impeccable refinement of the Porcellana ardesia line.

MPS porcelains are the interpretation of nature that empowers your creative flair.

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





# Production of Umbrellas for Gardens and Exteriors

Scolaro is a company that was established more than 40 years ago as an artisan laboratory of DOC umbrellas. Bolstered by this experience, today it exports its products to more than 70 countries worldwide, and from a simple product intended to protect people from the sun, it has created an elegant tool for customised décor.

The design, new technical solutions, and the combination of the best materials are what characterise the evolution and use of its umbrellas, all of which are guaranteed by an entirely Italian production process.

The company's wide range of products is conceived for the contract design sector, garden décor, and the advertising industry and is made up of wooden and aluminium umbrellas with a central or lateral pole and with a telescopic frame.

Developed and produced in the company's production facilities in Casale di Scodosia (PD), Scolaro's umbrellas are characterised by extraordinarily high quality which makes them particularly durable and suitable for intense and professional use. The whole range of products is visible within the DESIGN catalogue, which can be browsed on the website or by requesting it from our sales network.

Thanks to careful and dedicated studies in technology and engineering, the company's expertise and outstanding artisan craftsmanship have evolved and been perfected: "We've created a new future for the way external spaces are experienced, dominated by the synergy between technology, ergonomics, design, and innovation."

Galaxia is a product of this synergy, a new generation of retractable side-arm umbrellas with assisted opening/closure, through the use of a gas spring, which immediately attracted





attention and interest in its very first exhibitions, going on to become the most important new product of 2018 in the umbrella sector.

Over the years, Galaxia's range of products has been enhanced with the following models:

- DUAL; 2 umbrellas anchored to the same structure, which can be positioned opposite one another or side-by-side;
- QUATTRO; 4 umbrellas anchored to the same structure, which make it possible to cover a surface area of 36 m<sup>2</sup> with a single central support, thus reducing its footprint.

Thanks to its linear and harmonious design, Galaxia can be adapted to every need and architectural style: in a historic piazza, on a large terrace, in a spacious garden, and in the restaurant industry.

**New products which we presented in 2021:** the new TIMBER COLLECTION with aluminium frame and wood-effect details, treated to be resistant to salt water and UV degradation.

An innovative look that's very popular in the outdoor sector, now available in the Astro, Dual, and Quattro models with 2 or 4 umbrellas anchored to the same structure.

[www.scolaro-parasol.it](http://www.scolaro-parasol.it)



EXTRAORDINARILY  
HIGH QUALITY

outstanding artisan craftsmanship





# Lyon biscuit

## The original taste

LYON BISCUIT from 1935, unequalled pastrycook know-how

The pastrycook Comez -La Basquaise settles in the suburbs of Paris in 1925. It is already specialized in items for ice-cream makers and waffle producers. In 1930, the Comez brothers got the idea to give a cone-shape to the usual flat waffle pastry. Still very innovative, they will rapidly pass from the moulded cone to the waffle cone. Their know-how will be awarded by the winner prize at the colonial exhibition in 1931. They will settle in Lyon area in 1980 getting into partnership with Lyon Biscuit. Both companies are now a must in today's market.

In 1985, the two brands company is finally called LYON BISCUIT and gets into new premises in Clérieux, in the Drôme area. It will acquire a specific production tool that will ensure an unrivalled quality biscuit. In 1987, it develops the new concept of the ready to fill waffle cup.







UNEQUALLED PASTRYCOOK

specialized in items for ice-cream makers and waffle producers



Since then, very anxious to satisfy its customers, the company will develop a large range of cones, ice-cream pastry that will meet the market expectation and energize the ice-cream makers, restaurant owners and pastrycooks sales.

#### **LYON BISCUIT, the real taste**

A sweet and vanilla flavour, slightly proline-flavoured and crunchy.

LYON BISCUIT is very involved in developing the quality of the flavor and the taste of its cones, waffle cups and biscuits.. In order to develop this gustative aspect, LYON BISCUIT works with homemade recipes and strictly selects raw materials to guarantee the quality:

- No hydrogenated fat
- No allergenic ingredients
- IFS and BRC certification, ensuring that the products are «healthy food»
- No GMO guarantee

LYON BISCUIT, the real taste that will accompany your ice-cream flavour So that you can enjoy your ice-cream up to the end.

#### **LYON BISCUIT, each ice-cream gets its own cone!**

Home-made, traditional, Italian ice-cream, served with spoon, spatule or with machine, LYON BISCUIT proposes a cone for each texture. A cone that will allow you to make your best ice-cream right away.

Thanks to its experience and its clients' one too, LYON BISCUIT can advise you on what to choose and help you select the most suitable range of products according to your projects.

- Rolled up or moulded cones, small , large, extra-large, slender
- Sweetened or chocolate coating cups,
- Timbale-shaped waffle cups,
- Side biscuits ...







LYON BISCUIT enhances the quality of your ice-cream in accordance with the customer's need.

**LYON BISCUIT: dynamic and creative just for you!**

With its own R&D office, LYON BISCUIT develops a special relationship with its customers as the company can meet their expectations but also regularly suggest them new products.

Thus, ESAL has the leadership in the coating technique. LYON BISCUIT has combined high gustative coating recipes and a unique making process control in order to develop waffle cups and cones with smooth, regular and quality coating in a large range of flavours.

**Available coating flavours:**

Chocolate, toffee, lemon, berries, coffee, orange.

Settled in the south of France, between Lyon and Marseille, among orchards and vineyards, LYON BISCUIT committed itself to respect economic sustainable development by creating a special relationship with its close by suppliers. Cette décision participe à sa dynamique en répondant à des objectifs de qualité et de réactivité.

This decision contributes to its dynamic in meeting the objectives of quality and reactivity.

[www.lyonbiscuit.fr](http://www.lyonbiscuit.fr)





#### Organic Extra Virgin Olive Oil 500 ml

Crudolio extra virgin olive oil is an essential ingredient for everyday cooking and for enhancing the taste of both simple and elaborate recipes.

A must in every kitchen, a classic on every table.

##### USEFUL DATA

**Origin:** Eu/non-EU

**Cap:** Anti-blocking

**Use:** Ideal for all uses in the kitchen, both raw and for sauces, gravies, side dishes, roasts, grills and desserts, respecting the balance of your dishes.

##### LOGISTIC DATA

**Format:** 500 ml - Pieces per carton: 6

**Cartons per layer:** 31 - **Layers per pallet:** 4 - **Tot.** 124 cartons



#### Organic Extra Virgin Olive Oil 500 ml

Crudolio extra virgin olive oil is an essential ingredient for everyday cooking and for enhancing the taste of both simple and elaborate recipes.

A must in every kitchen, a classic on every table.

##### USEFUL DATA

**Origin:** Eu/non-EU

**Cap:** Anti-blocking

**Use:** Ideal for all uses in the kitchen, both raw and for sauces, gravies, side dishes, roasts, grills and desserts, respecting the balance of your dishes.

##### LOGISTIC DATA

**Format:** 500 ml - Pieces per carton: 6

**Cartons per layer:** 31 - **Layers per pallet:** 4 - **Tot.** 124 cartons



#### Organic Extra Virgin Olive Oil 250 ml

Crudolio extra virgin olive oil is an essential ingredient for everyday cooking and for enhancing the taste of both simple and elaborate recipes.

A must in every kitchen, a classic on every table.

##### USEFUL DATA

**Origin:** 100% Italy - EU/non EU

**Cap:** Anti-blocking

**Use:** Ideal for all uses in the kitchen, both raw and for sauces, gravies, side dishes, roasts, grills and desserts, respecting the balance of your dishes.

##### LOGISTIC DATA

**Format:** 250 ml - Pieces per carton: 6

**Cartons per layer:** 49 - **Layers per pallet:** 4 - **Tot.** 196 ct

**Crudolio**

## 30 varieties of oils

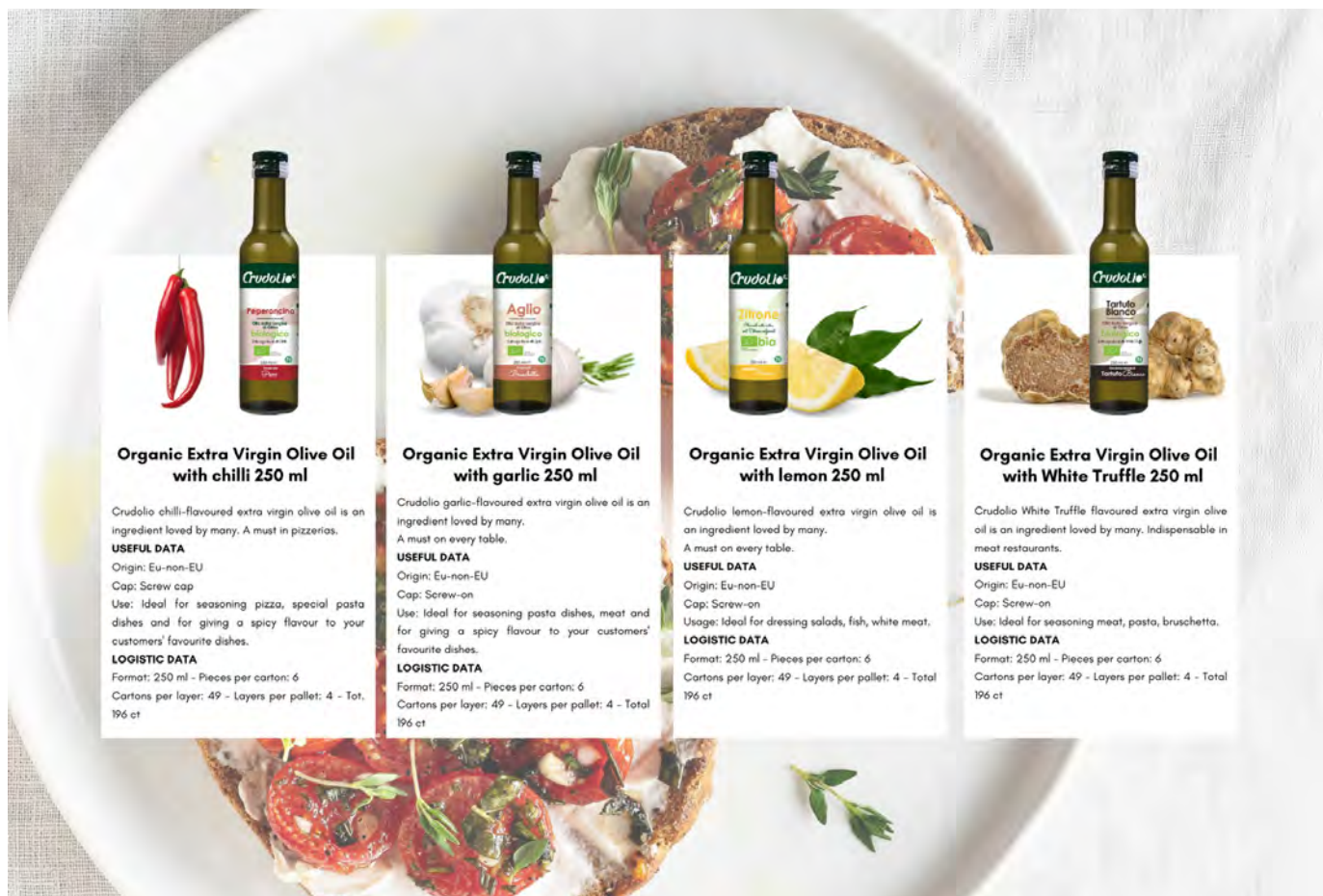
Joe&Co. is a family company, who's always been into the "oil world".

It all started with a family oil mill situated in Umbria and established in 1890 by Raniero Matticari.

Then, in 1997, Giuseppe (CEO), his grandson, started specialized the business into vegetable oils, organic and vegan certified, encouraged by his focus and passion.

We now offer a range of 30 varieties of oils, whose have been cold extracted from fruits and seeds, such as: flaxseed (virgin, deodorized, also flavored with





#### Organic Extra Virgin Olive Oil with chilli 250 ml

Crudolio chilli-flavoured extra virgin olive oil is an ingredient loved by many. A must in pizzerias.

##### USEFUL DATA

Origin: Eu-non-EU

Cap: Screw cap

Use: Ideal for seasoning pizza, special pasta dishes and for giving a spicy flavour to your customers' favourite dishes.

##### LOGISTIC DATA

Format: 250 ml - Pieces per carton: 6

Cartons per layer: 49 - Layers per pallet: 4 - Total 196 ct

#### Organic Extra Virgin Olive Oil with garlic 250 ml

Crudolio garlic-flavoured extra virgin olive oil is an ingredient loved by many. A must on every table.

##### USEFUL DATA

Origin: Eu-non-EU

Cap: Screw-on

Use: Ideal for seasoning pasta dishes, meat and for giving a spicy flavour to your customers' favourite dishes.

##### LOGISTIC DATA

Format: 250 ml - Pieces per carton: 6

Cartons per layer: 49 - Layers per pallet: 4 - Total 196 ct

#### Organic Extra Virgin Olive Oil with lemon 250 ml

Crudolio lemon-flavoured extra virgin olive oil is an ingredient loved by many. A must on every table.

##### USEFUL DATA

Origin: Eu-non-EU

Cap: Screw-on

Usage: Ideal for dressing salads, fish, white meat.

##### LOGISTIC DATA

Format: 250 ml - Pieces per carton: 6

Cartons per layer: 49 - Layers per pallet: 4 - Total 196 ct

#### Organic Extra Virgin Olive Oil with White Truffle 250 ml

Crudolio White Truffle flavoured extra virgin olive oil is an ingredient loved by many. Indispensable in meat restaurants.

##### USEFUL DATA

Origin: Eu-non-EU

Cap: Screw-on

Use: Ideal for seasoning meat, pasta, bruschetta.

##### LOGISTIC DATA

Format: 250 ml - Pieces per carton: 6

Cartons per layer: 49 - Layers per pallet: 4 - Total 196 ct

lemon and orange), sunflower (virgin, deodorized) safflower, wok, canola, sesame (virgin and roasted), corn, argan, hempseed, avocado, coconut (virgin, deodorized, also flavored with curcuma), sachu inchi, pumpkin (virgin and roasted), rice, grapeseed, camellina and the two blends of omega 3•6 and 3•6•9 along with the classic extra virgin olive oil from various agricultures and also flavored with lemon, chili and truffle. Moreover, to complete our catalogue we offer: white wine, red wine, pomegranate, apple and balsamic from Modena vinegars. Shoyu

and Tamari soya sauces and seeds like: flaxseed, chia, pumpkin, sunflower, sesame and mix for salads.


A wide range of retail products with their own brands Crudolio and Yes Organic, are also available for private labels.

In 2019 we upgraded in our production plant and packaging, with an investment in the industry 4.0, we can guarantee that every step in the production is exclusively dedicated to organic, with an effective quality control system which take care of the

# VEGETABLE OILS, ORGANIC AND VEGAN CERTIFIED

cold extracted from fruits and seeds






**Organic High Oleic Sunflower seed  
Oil 5 Lt**

Sunflower oil is obtained by pressing the seeds of the Helianthus annuus plant. Its oleic composition makes this oil a perfect ally for frying.

**USEFUL DATA:**  
Origin: EU  
Use: Ideal for all types of frying, from chips to fish and vegetables.

**LOGISTIC DATA**  
Format: 5 Lt - Pieces per carton: 2  
Cartons per layer: 17 - Layers per pallet: 4  
Tot. 68 ct




**Organic High Linoleic Sunflower  
seed Oil 5 Lt**

Sunflower oil is obtained by pressing the seeds of the Helianthus annuus plant. Its composition is rich in linoleic acid.

**USEFUL DATA:**  
Origin: EU  
Usage: Ideal for all types of cooking and seasoning, from pan-cooked dishes to vegetables in oil.

**LOGISTIC DATA**  
Format: 5 Lt - Pieces per carton: 2  
Cartons per layer: 17 - Layers per pallet: 4  
Tot. 68 ct




**Organic Extra Virgin Olive  
Oil 3 Lt**

Crudolio extra virgin olive oil is an essential ingredient for everyday cooking and for enhancing the taste of both simple and elaborate recipes. A must in every kitchen, a classic on every table.

**USEFUL DATA**  
Origin: 100% Italy - Eu-non EU  
Use: Ideal for all types of dishes and uses. From cooking, to seasoning, to frying.

**LOGISTIC DATA**  
Format: 3 litre tin - Pieces per carton: 2  
Cartons per layer: 30 - Layers per pallet: 5  
Tot. 150 ct




**Organic Extra Virgin Olive  
Oil 5 Lt**

Crudolio extra virgin olive oil is an essential ingredient for everyday cooking and for enhancing the taste of both simple and elaborate recipes. A must in every kitchen, a classic on every table.

**USEFUL DATA**  
Origin: 100% Italy - Eu-non EU  
Use: Ideal for all types of dishes and uses. From cooking, to seasoning, to frying.

**LOGISTIC DATA**  
Format: 5 litre tin - Pieces per carton: 4  
Cartons per layer: 11 - Layers per pallet: 6  
Tot. 66 ct




**Organic Extra Virgin Olive  
Oil 25 Lt**

Crudolio extra virgin olive oil is an essential ingredient for everyday cooking and for enhancing the taste of both simple and elaborate recipes. A must in every kitchen, a classic on every table.

**USEFUL DATA**  
Origin: 100% Italy - Eu-non EU  
Use: Ideal for all types of dishes and uses. From cooking, to seasoning, to frying.

**LOGISTIC DATA**  
Format: 25 litre tin  
Tins per layer: 24 - Layers per pallet: 5  
Tot. 62 tins



**Organic Extra Virgin Olive  
Oil 5 Lt**

Crudolio extra virgin olive oil is an essential ingredient for everyday cooking and for enhancing the taste of both simple and elaborate recipes. A must in every kitchen, a classic on every table.

**USEFUL DATA**  
Origin: Eu-non-EU  
Use: Ideal for all types of dishes and uses. From cooking, to seasoning, to frying.

**LOGISTIC DATA**  
Format: 5 litre PET - Pieces per carton: 2  
Cartons per layer: 17 - Layers per pallet: 6  
Tot. 68 ct

traceability and certification of all production cycle.

Due to this innovation we had the chance to work with new important clients. Joe & Co., our company, ensures product safety, through strict certifications like CCPB, Vegan OK, IFS, Kosher.

Started from the end of 2018 we refurbished the graphic of our Crudolio labels,

to let the customer to get better the informations and utilization of our healthy oils through the QR code.

From 2020 we decided to invest in the digital sector, renovating at first our websites ( [www.crudolio.it](http://www.crudolio.it) / [www.yesorganic.it](http://www.yesorganic.it)).

We will continue to lend our ear to clients, always, as they are part of the company, together with our team.

# 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

The 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 capitoné 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 aereal base in metal supporting a thin top in frisé maple.

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

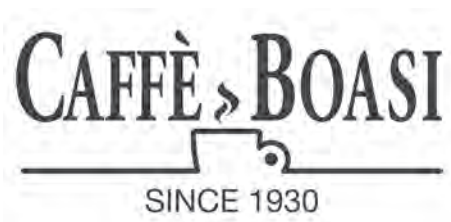


TULIPE armchair



LUMIÈRE console





## Caffè Boasi: the real Italian espresso

Since three generations, Caffè Boasi has been developing the passion for coffee, with the artisan care that remains alive even in the most modern artisanal processes.

The Ho.Re.Ca line offers the high quality of Caffè Boasi, a name of ancient traditions in the world of coffee, to the most demanding professionals. A high image brand and packaging, in line with the high qualitative level.





CAFFÈ BOASI  
SINCE 1930

CAFFÈ BOASI

SINCE 1930

Gran Riserva



Peso netto 1000 g e  
Net wt. 2.2 lb

MADE IN ITALY

HIGH QUALITY  
OF CAFFÈ BOASI



ancient traditions in the world of coffee



# CAFFÈ BOASI

SINCE 1930

Il vero espresso italiano

Seguici su  

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

Four high level blends studied on the basis of the needs of the bar and calibrated on the tastes of consumers.

A careful selection of coffees and the technological optimization of roasting, have allowed us to improve the quality of the blends of our Ho.Re.Ca. line. A product dedicated to professionals who

wish to serve an excellent quality of espresso coffee.

#### The blends

Gran Crema Blend Intensely flavored coffee with a velvety cream for a rich and decisive flavour. Among the 'Arabica' of best Brazilian and Central American



can re-gions and from selected 'Robusta', a balanced coffee with decisive character of strong personality. Aromatic and full-bodied with a persistent aftertaste.

#### Gran Caffè blend

A blend with a full and intense but soft taste born from the selection of sweets, refined and soft Brazilian and Central American coffees and selected Asian coffees.

#### Gran Riserva blend

Refined blend of coffees from fine

plantations in the best Brazilian regions and fragrant coffees from the hills of Central America with an aroma of fruits and flowers. Delicate, aromatic blend and fragrant: a coffee for true experts.

#### Riserva Speciale Blend

Refined blend of pregnant body. Its exquisite acidity releases aromas of berries and of sultanas. This exceptional blend of natural coffees has a low caffeine content.

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





## Dynamic company with an Italian heritage

A dynamic company based in Italy, Ambiance Italia is the distribution brand of ILCAP SRL. It operates successfully throughout Italy and the rest of the world, thanks to a large collection consisting of chairs, stools, tables and accessories, designed to furnish environments with an original and contemporary style.

For Ambiance Italia, quality is an indispensable value, the products are carefully selected and checked at every stage of the production process.

One of the company's strengths is to constantly adapt to the changing market and customer demands.

Attention to detail, materials and design is fundamental in order to offer the best Made in Italy products.

What distinguishes Ambiance Italia is the ability to interpret and find solutions to different needs: it all begins with the scrupulous search for the best materials, ensuring a high-quality standard.

From the home, to the restaurant, to the hotel, this company is able to make every environment the protagonist, thanks to the collections that are always in line with the latest trends and thanks to





# ORIGINAL AND MODERN STYLISHNESS

attention to detail, materials and design, offering excellent products Made in Italy





The possible customization of the products starting from the materials, finishes, dimensions and shapes.

From wishes to concrete projects: this is Ambiance Italia.

Europe, the United States, Asia, North Africa, the Middle East: these are just some of the countries in which the company

has established itself, proudly representing Made in Italy to the rest of the world. Never forgetting the wonderful country of origin: the company is also proud to be present throughout Italy.

Ambiance Italia incorporates environmental sustainability into its business objectives, made possible thanks to the installation and use of renewable sources.





The photovoltaic panels cover the tops of the two different locations: Santa Maria La Longa (UD) and Premariacco (UD).

An investment that has resulted in reduction on two fronts: emission reduction and cost reduction. In fact, the critical period that Italy and the rest of the world are facing does not go unnoticed.

The costs of energy and raw materials are constantly increasing and have strong impact on the entire world market.

Nonetheless, Ambiance Italia, going against the trend, has made a big investment in various machineries to optimize production and an investment aimed at creating a showroom.

The latter with the aim of inviting and welcoming its customers, and ensuring that they can touch the inimitable Made in Italy.

It is essential for the Friulian company to establish a relationship with its customers that can be fulfilled in a lasting, continuous, loyal and trusting relationship.

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





## We come from a small town

Montebello della Battaglia is a small municipality situated in the foothills of the Oltrepò in Province of Pavia, in the Italian region Lombardy an area internationally famous for its long history of quality winemaking.

### 30 ARE THE YEARS OF EXPERIENCE

Cube is a product of more than 30 years experience in Italy's gelato machine industry, quality materials and stainless steel and Italian design.

Maintaining the tradition of Italy's long-lived gelato trade close to the company values and philosophy. Materials recyclable packaging, an energy-efficient motor and green refrigerant to support the environment.

It is the only gelato machine in its class who's shape, which encompasses the magic of Italy's internationally recognized design, has been patented.





## ITALIAN DESIGN

Materials recyclable packaging, an energy-efficient motor  
and green refrigerant to support the environment.





CUBE 750 Ideal for families & small restaurants, prepares up to 1 1/2 quarts [1.5 liters] of homemade gelato, ice cream, sorbet and frozen yogurt per hour.

#### Characteristics

- Suitable for use with homemade mix, liquid compounds and powdered products.
- Innovative & elegant patented design.
- MProfessionally constructed in brushed & polished stainless steel with matching stainless steel paddle.
- Completely self-contained freezer unit allows for continuous use.
- No pre-freezing, ice or salt needed; this means no mess.
- Simple controls.
- Transparent lid with safety, that, when removed, automatically stops the paddle from churning. [Cube 750 and 1.5].

- Heavy-duty motor shuts off automatically if batch becomes too hard.
- Custom color powder coating available upon request.

Made with sustainable materials, recyclable packaging, an energy efficient motor and green refrigerant. Handcrafted in Italy.

#### CUBE 1.5

Perfect for larger restaurants, cafés & catering, prepares up to 3 quarts [3 liters] of homemade gelato, ice cream, sorbet and frozen yogurt per hour.

#### Characteristics

- Suitable for use with homemade mix, liquid compounds and powdered products.
- Innovative & elegant patented design.
- MProfessionally constructed in



Macchina per gelato semplice e veloce,  
perfetta per la ristorazione!



Via Mezzadra, 10  
27054 Montebello della Battaglia (PV)  
[mancin@cubeitaly.com](mailto:mancin@cubeitaly.com)  
349-5586883

- brushed & polished stainless steel with matching stainless steel paddle.
- Completely self-contained freezing unit allows for continuous use.
- No pre-freezing, ice or salt needed; this means no mess.
- Simple controls.
- Transparent lid with safety, that, when removed, automatically stops the paddle from churning. (Cube 750 and 1.5).

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





## Attract new guests with gluten-free HoReCa solutions!

Gaining new guests is the goal every HoReCa 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-





# GLUTEN-FREE FOOD

Schär Foodservice solutions to HoReCa





pared beside food containing gluten. And with our 1kg 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 guests suffering from gluten-related disorders. Schär Foodservice's broad range of tasty products, innovative serving solutions, and professional support enables every HoReCa 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.schaer-foodservice.com](http://www.schaer-foodservice.com)







## FREE E-LEARNING

Become a gluten-free expert:

[foodschaerservice.com](http://foodschaerservice.com)

# GLUTEN-FREE 24/7 ASSORTEMENT INCREASE YOUR BUSINESS!

## Creative kitchen

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

## Ready-Meals

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

## Breakfast

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

## 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](http://WWW.SCHAER-FOODSERVICE.COM)



THE BEST FOR YOUR GUESTS  
[www.schaer-foodservice.com](http://www.schaer-foodservice.com)



## Interview at: PREFORMATI ITALIA

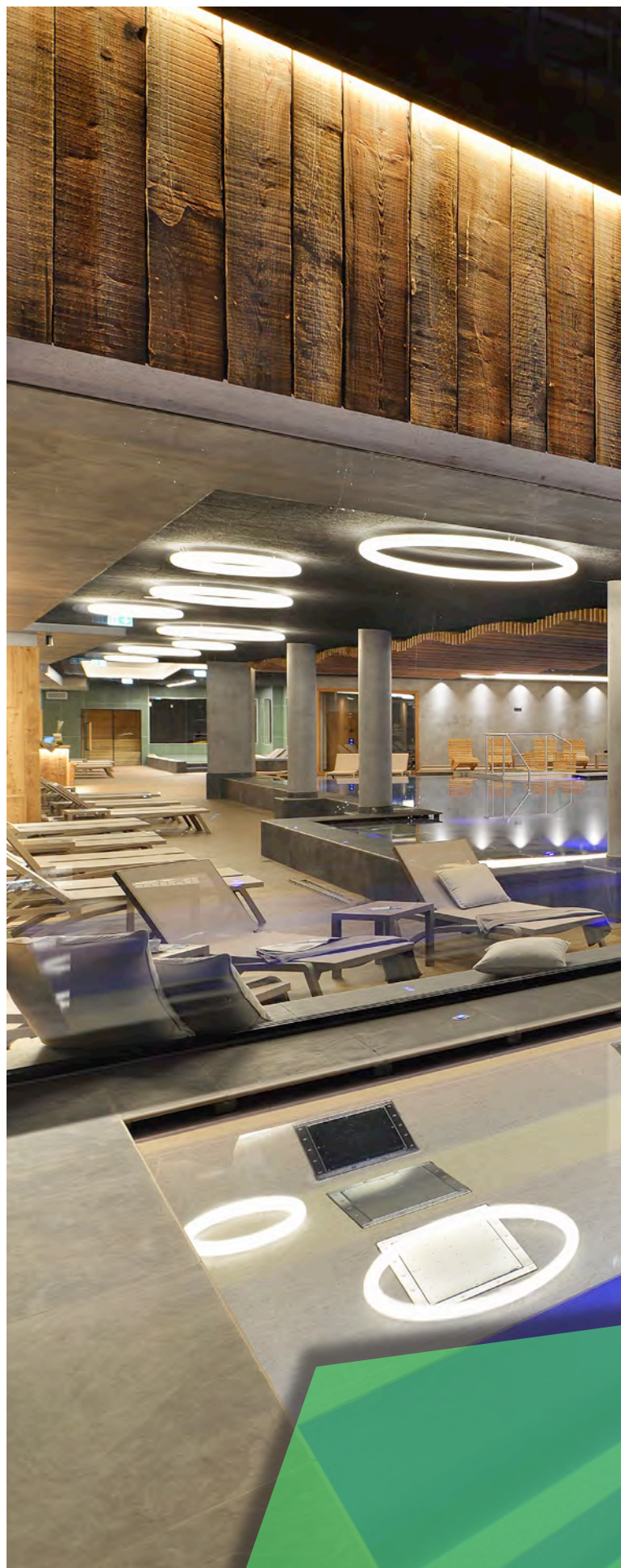
1

What does your company do?

Preformati Italia was founded on the desire to pursue innovation through consolidated and skilled craftsmanship. These aspects are combined with the use of high performance materials applied to the world of water and well-being, especially when building swimming pools, whirlpool baths, wellness pods and furnishings. When these components meet the world of architecture and design, they are able to transform the professional's intuition into prestigious, top quality finished products capable of overcoming the limits imposed by traditional construction techniques.

An idea is first developed into a structure through three phases of the production process:

- A) High-precision machinery enables structures that are perfectly faithful to the design project to be built.
- B) Semi-finished products manufactured using numerical control technology are broken up and then reassembled, so they can be refined and tested by the skilled hands of Preformati Italia's craftsman.
- C) Installation is always fully in accordance with the design project. Then guaranteed customer service and assistance is ensured over time by Preformati Italia's highly qualified in-house service personnel both domestically and internationally.







# ARCHITECTURE AND DESIGN

swimming pools, whirlpool baths, wellness pods and furnishings.









2

For whom are your products intended?

Our customers are mostly professionals, builders, general contractors, large clients, and tourist-accommodation facilities that want to create highly customized pools using cutting edge materials and components that will allow complex projects, applicable to any architectural context, to be executed.

3

What materials are used to build your pools?

Klimapool, which is a high-quality polymer compound that constitutes the modular elements of our finished products, is the result of decades of research and development applied to the world of wellness. The combination of different elements, which we consolidate and assemble, not only give our finished products great mechanical resistance but also, and above all, makes them extremely flexible for the creation of innumerable complex shapes. Added to these features our exclusive use of high-performance products makes the pools' structures extremely lightweight whilst offering high levels of insulation, which also makes them highly energy efficient. Our work is an excellent ex-

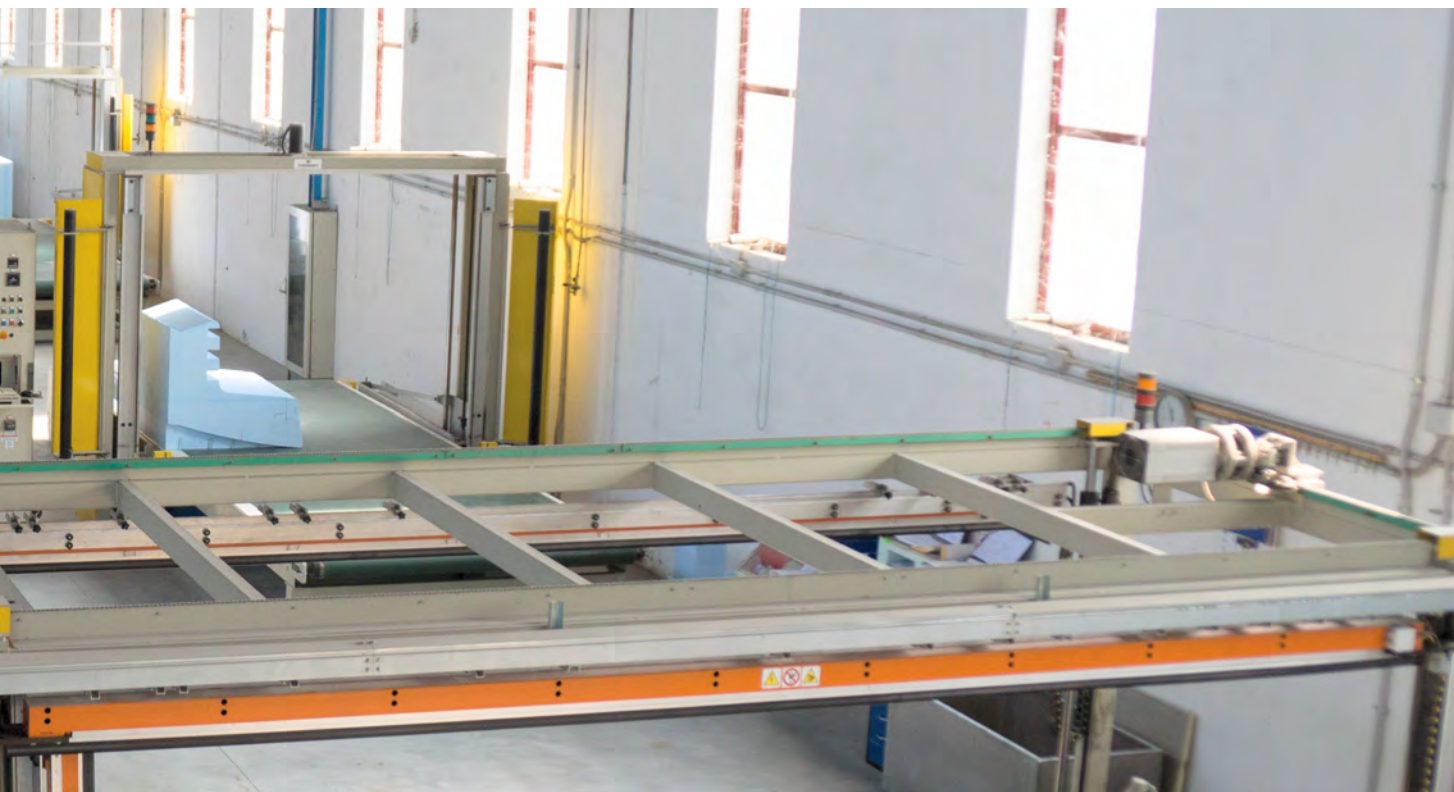
ample of how the principles of structural mechanics applied to the world of pools can be combined to build the most varied forms of water architecture. By blending traditional and innovative solutions we are able to interpret the needs of our customers when they wish to offer multiple varieties of water activities. We build water spaces that combine the pleasures of enjoying relaxing moments enveloped in water's gentle warmth also enhanced by the caress of hydro-massage.

Do you also make pools for terraces?

"KLIMAPOL FLOATING" is our exclusive product conceived to create a bridge between Art and Design as applied to the interior spaces of swimming pools and the spectacle of nature while immersed and enveloped in the gentle "relaxation" of one's own pool located on a terrace or on the top floor of any building.

KLIMAPOL FLOATING was developed to meet the need to build a swimming pool that, due to its lightness, would not weigh excessively on the load-bearing structure of the building, while at the same time being environ-

4







mentally friendly both in terms of the pool's natural beauty and of its energy consumption and thus its environmental impact. A KLIMAPOOL FLOATING pool can be built with either a traditional skimmer overflow perimeter or an infinity edge. The overflow perimeter can also be made entirely of KLIMAPOOL material, including the compensation tank and the pool cover compartment, which can be perfectly integrated with the perimeter edge and the sunbathing area using a simple and linear design. The pool's interior furnishing can include more than 40 distinct relaxation stations in terms of design and applied technology (air or air-water massage, chaise lounges and seating, etc.)

5

**What is the difference between building an indoor pool versus a rooftop pool?**

Preformati Italia's pools all offer the same qualitative and structural fea-

tures because each product is custom designed and sized following a process that starts from our in-house project. Having said that, there is no doubt that building swimming pools on terraces will have to deal with some extremely delicate issues, precisely because the underlying spaces are usually occupied by rooms and other inhabited premises. Maximum allowable structural load, difficulty accessing the terrace, (often located in historic city centres, and at significant heights, not reachable except through existing spaces, etc.) mandatory spaces that limit design possibilities, inability to attach any type of anchor to the ground to avoid damaging the terrace's waterproof covering, lack of supporting structures, need to create diversified pool furniture for a total experience, frequently limited depths, etc. are just some of the issues we resolve. With the Klimapool system technology, complete protection of the structure's



waterproof coverings is ensured while the risk of infiltration is eliminated, which is especially important in terrace constructions. First, Preformati Italia develops the pool design project. Then the plan is entrusted to its in-house engineers for static checks. Through a virtual model able to simulate the structural behaviour of the artifacts involved, in terms of stresses and deformations (FEM method), the self-supporting system can be calibrated to then have its technical details specified, so that the pool can be built in the carpentry workshop.

The knowledgeable pre-assembly in the production plant of all the different components (metal frame, EPS walls, systems and smoothing of the different blocks) allows the delivery of a monobloc manufactured product ready to be assembled or modules that can easily be transported and fitted on site. Because of the sophisticated joint system and a patented

levelling procedure, the assembly process is always fast and safe. Once the leak test is completed, the final finishing procedure can be started.

Preformati Italia implements a production process divided into four specific consolidated steps:

1. The technical office is responsible for project engineering. Specialized guide staff advise and assist the customer, whilst also presenting any proposals for improvement and modification. Then, once the final designs have been approved, the systems and other particulars that will make the production process unique based on the needs of the individual customer are selected. Only then does the cutting phase begin using computerized pantographs.
2. At this point we move on to the production phase, where the entire installation is inserted into the structure and finished, which creates obvious advantages, such as reducing on-site construction time and costs, and facilitating final assembly.
3. Before the finished product can receive the Preformati Italia quality mark, the pool will be thoroughly checked and tested by qualified personnel.
4. The assembly of modular structures is simple and immediate. Handling at the construction site, even above the 5th floor, is made much easier by the light weight of the raw materials and semi-finished products, which will be perfectly integrated and sized to fit seamlessly into the building's supporting structure.

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







# Hospitality 2023: the event for the HoReCa community

All the latest trends in the hospitality and catering sector: from February 6 to 9, 2023, at the Exhibition Centre in Riva del Garda

Hospitality - Il Salone dell'Accoglienza, Italy's leading international trade fair for the HoReCa sector, returns to Riva del Garda from February 6 to 9, 2023.

A unique and wide-ranging offer of food, beverage, wellness and design solutions, organised in thematic areas - Contract & Wellness, Beverage, Food & Equipment, Renovation & Tech - and showcased by leading companies in the sector. During the four-day fair, there will be many networking and training opportunities with Hospitality Academy, as well as workshops, master classes, tastings and cooking shows.





FROM FEBRUARY 6  
TO 9, 2023

all the latest trends in the hospitality and catering sector



"Every year, we want to offer exhibitors and visitors solutions and tools to interpret industry trends and stay competitive. In line with the new trends in the hospitality industry and with the aim of meeting the challenges of the sector, we have expanded our exhibition and training offer with a special focus on open-air tourism and accessibility", ex-

plains Giovanna Voltolini, Exhibition Manager at Hospitality.

Thanks to an agreement with Faita FederCamping, more space will be given to glamping and outdoor hospitality with Outdoor Boom, a pavilion where visitors will find ideas and inspiration on how to rethink outdoor spaces and respond to







The growing demand for more sustainable travel and hospitality solutions.

One of the central themes of this 47th edition is accessible hospitality, which will be addressed during targeted training sessions and through an exhibition itinerary with HoReCa solutions and services selected in collaboration with Village for All.

The fair's 3 special areas are confirmed: Solo birra, encompassing the world of craft beer, Riva Pianeta Mixology (RPM), dedicated to mixed drinks, and Winescape, devoted to wine tourism. A new area will focus on oil tourism.

The special itineraries in the food area – organic, vegan, halal, gluten free, lactose free, kosher – will also welcome a new entry: superfoods.

More information for exhibitors and visitors at [www.hospitalityriva.it](http://www.hospitalityriva.it)



## LIGHT AS AIR

Éther is the name of the new tableware collection of RICHARD GINORI, with the poetic, eclectic approach of french designer CONSTANCE GUISSET

That nebulous atmosphere, an in-visible air flow in which one can only sense the spread, is now tangible. It is Éther, the texture created by Constance Guisset for the new tableware collection - inspired by the Aria line - of Richard Ginori. A concept developed with poetic lightness by the French designer, through shadings from black to blue, easily matched with all colors, crafted with irregular forms in full and empty zones, bringing depth to the plates to welcome various gourmet delicacies. Figurative movement accompanies that of forms: all the

pieces are extremely versatile, and can be turned over, stacked or placed together to create different, adaptable combinations with multiple serving functions. The aesthetically refined Éther series, entirely decorated by hand, displays all the know-how of the Florentine company, which after over two years of development has produced the pieces in its Hyper\*P workshops: porcelain with a new high-performance formula, resistant to impact, ready to conserve all the finest characteristics of the material.

[www.richardginori1735.com](http://www.richardginori1735.com)



Éther collection



# WELCOME TO THE *New Era*

6 - 9  
FEBBRAIO  
2023

graphics the-studio.it | ph Deep Blue Studio | location Du Lac et Du Parc Grand Resort - Riva del Garda



## RIVA DEL GARDA

📍 f in 📺 #HOSPITALITYRIVA [hospitalityriva.it](https://hospitalityriva.it)



## Bravo Chef!

“ The belly of the ship is bustling with activity. Marco Refrigeri, Food & Beverage Director of Costa Crociere, takes us behind the closed doors that are otherwise closed to guests on board - unless you book one of the coveted, limited tours. We dive deeper behind the scenes of Costa Crociere. Many doors open, paths cross. In front of me lies a world that resembles a labyrinth. ”

## WORLD-CLASS PÂTISSERIE: WHY THE DESSERTS ON COSTA CRUISES ARE SO EXCEPTIONALLY GOOD

by Tanja Neumann



Riccardo Bellaera

Chef at  
*COSTA Cruises*

What makes the pâtisserie on the world's oceans with Costa Cruises so unique and excellent? A Sicilian, a good team, Italian passion, skill, brilliant creativity and good ingredients! What is behind it in detail? Let's take a look behind the scenes of the Costa Toscana galley and dive into the world that you rarely get to see as a normal passenger.

The belly of the ship is bustling with activity. Marco Refrigeri, Food & Beverage Director of Costa Crociere, takes us behind the closed doors that are otherwise closed to guests on board - unless you book one of the coveted, limited tours. We dive deeper behind the scenes of Costa Crociere. Many doors open, paths cross. In front of me lies a world that resembles a labyrinth.

**Riccardo Bellaera revolutionises dessert cuisine on cruises**

On board the Toscana, Costa's flagship, the "Chocolateweek" event is currently taking place.



## Bravo Chef!



ce. World-class pâtisserie and chocolate art meets Mediterranean star cuisine. Costa Cruises and the Chocolate Academy by Barry Callebaut are presenting a week of gourmet highlights with extraordinary taste experiences. You can read more about the culinary details in a forthcoming article. Today I'm taking you to the sweet creative kitchen on board Costa Cruises. This is where Riccardo Bellaera conjures up his desserts and cakes, each of which are little works of art in their own right and offer incredible interplay of flavours. What he conceives is haute pâtisserie!

But it's not just about taste and beautiful cupcakes. The maestro has been Corporate Pastry & Bakery Chef for the entire Costa fleet since 2012. He has revolutionised dessert cuisine on the high seas and has won several awards for it. On board many cruise ships, excellent gourmet cuisine is offered, but dessert often remains the poor relation on the menus. The Italian cruise line takes a different approach: With the World Pastry Star Bellaera, Costa is taking a different approach to pastry and more than lives up to its Italian reputation of "Dolce Italia" and "Italy's finest".

**12,000 desserts are produced daily in the floating kitchen**

Around 12,000 desserts leave the galley, as the pâtisserie kitchen is also called on board, on all Costa ships every day. Do the mass market and the pastry shop go together after all? With a mind like

Bellaera's, they can. On ten ships around the world, several thousand guests want to be pampered with desserts every day while travelling. The production of the desserts is to be standardised and at the same time implemented at the highest culinary level. This requires a dedicated team, the best ingredients, planning know-how and, above all, a mind like Bellaera. With his skill and creativity, he trains and leads more than 440 employees (220 pastry staff, 160 in the bakery and 60 in the pizzeria). The result is desserts and cakes that are second to none in terms of aesthetics and taste.

"Pastry is precision, ingenuity and creativity to the point of being an art form".

- Maestro Riccardo Bellaera -

**Training is an important issue for Riccardo Bellaera and Costa**

Riccardo Bellaera is a globetrotting baker and pastry chef. He usually changes ships every two to three weeks to train his several hundred employees to create the basis for standard, high-level productions for all Costa cruise ships. The training is multi-layered and international. Everything is done in English. The staff crew of the pastry kitchen on board the Toscana alone comprises around 25 employees - and that's just for the dessert kitchen.

The pastry kitchen teaches raw material science and a wide variety of process techniques. Bellaera's





## Bravo Chef!

knowledge transfer at sea is no different than on land. But the decisive factor is that he always trains his team in innovations and food trends. Staff training is a high priority for the maestro. Quality comes before quantity. Creativity is very important, Riccardo tells me, but that alone is not enough. His team must be able to combine authentic flavours and innovative methods. A balance between tradition and innovation must be found for the maestro.

There is also a training centre on land: in Villa Figoli, where the Merchant Marine Academy is located, Costa Crociere runs training courses for young people who have just graduated from hotel management school and want to pursue a career on board. These courses last between six months and two years and also include internships on board.

On a shelf I discover Riccardo's recipe treasures. He lets us take a look at his books, filled to the brim with recipes and instructions - all developed by the creative mind of Bellaera! But not everything has been invented yet. Many ideas are buzzing through the Sicilian's head, waiting to be tested and implemented, he tells me, bubbling over with new ideas. But for the maestro, being Corporate Pastry & Bakery



Chef for the entire Costa fleet also means organising events such as the current Chocolateweek or the famous Panettone event. You don't seem to get bored in your job.

As we walk through his galley, he has a view of the pastry kitchen everywhere. At the same time, he answers our questions, lets us try a warm pastry and keeps an eye on the work of his staff in the dessert kitchen for me, as if in passing. We walk on through a very clean, shimmering silver laboratory. Work is going on everywhere. Like an orchestra conductor, Bellaera manages his team, not missing a thing. With an eye on the evening's dessert, he kindly corrects a co-worker in the design to move the decoration slightly one centimetre to the left. Riccardo is a perfectionist. I sense energy and composure in the maestro's demeanour in front of his team, combined with a mischievous twinkle in his eye.

"The most important goal of the pastry chef is always to promote tradition through creativity and to ensure that an excellent product is created using high-quality raw materials and the most modern production methods. A good pastry chef masters the material and is not dominated by it".

- Maestro Riccardo Bellaera -

### Best ingredients and state-of-the-art equipment in the galley

Riccardo Bellaera is uncompromising when it comes to the quality and choice of ingredients. The maestro makes us understand this with emphasis and a stern look during our tour of the galley: "Good ingredients are the basis of good desserts!" Thus, the World Pastry Star has been working for years

## Bravo Chef!



with companies like Agrimontana and the Belgian chocolate company Callebaut, as well as with institutions like the Chocolate Academy. Recently, Riccardo Bellaera also received the Academy's award from Alberto Simionato at Chocolateweek for this: "For his commitment to spreading the excellent quality and culture of chocolate in Italy and throughout the world".

The pastry kitchen's furnishings and ideas for the machines were entirely designed by the maestro. The almost 50-year-old knows the machines that are used all over the world and has had the latest generation of technology implemented in the flagship Costa Toscana. Some of the machines on board the Costa Toscana were recommended to Riccardo Bellaera by Maestro Iginio Massari, the master of masters in Italy. Maestro Massari is Riccardo's teacher and master. He has encouraged and shaped his skills. The two men are united by their love and passion for pâtisserie - but above all by deep friendship!

There are several Robogbos that Bellaera has selected to speed up processes for making creams and jellies while ensuring the highest qualities. Every year, 90 tonnes of dark chocolate are consumed on Costa cruise ships. In addition, there is white and gold chocolate, as well as the latest trend: Ruby Chocolate. In order to be effective in dessert production and also to avoid waste, the galley of the Costa Toscana thanks to Bellaera works with

state-of-the-art machines such as the Selmi One, which can melt the chocolate quickly and maintain a constant temperature. Riccardo proudly presents us with his "favourite toy", the Chef Cut, at the end of our tour of his kingdom. Cake is being cut precisely right now, it doesn't get any more perfect than this. By using high-pressure water, the machine could even cut steel like a laser. Here it is enough to portion special cakes or cut chocolate into puzzles or create mouldable textures, such as punching out texts in chocolate. There are no limits to cuts and decorations. This is very convenient for the innovative maestro with his inexhaustible wealth of ideas - and for us as passengers on the Costa Toscana as well: because this way we can enjoy unusual world-class desserts with the best ingredients and ravishing taste experiences.

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







## Indoor-outdoor Furniture

*For well over 30 years Areta has been a market leader for indoor and outdoor polypropylene furniture that is 100% Made in Italy. With products that have consistently distinguished themselves for their functionality, durability and versatility, Areta has always offered its customers the utmost in design and comfort so that any type of environment can be furnished with style.*

### When was the company founded?

Areta was incorporated in Italy in 1987, when it arose from an idea that was developed over quite some time. By ensuring that only carefully selected raw materials are used, which are then subsequently processed, Areta has gradually established itself as an industry leader in the production of high quality indoor and outdoor resin furniture.







100% MADE IN ITALY

functionality, durability and versatility of its products





Considering the huge success of and the growing demand for our products, especially in Europe and beyond, we decided to expand our product range by introducing two new lines, the Design and the Rattan Collections, which have been studied and configured for "contract" applications.

#### What other products do you offer?

Our products, which are 100% recyclable, completely made in Italy, through an innovative gas-assisted injection moulding process, have developed the reputation for being synonymous with excellence. Furthermore, all our goods are rigorously tested by the most renowned European and Italian research institutes in the furniture industry so that they are in full compliance with the highest European standards. Certainly, the use of carefully selected raw materials and the rigorous work of highly qualified and specialized technicians and workers not only meet our high quality product standards but they also ensure excellent manufacturing results.

#### What are your strong points?

One of our primary strengths is our flexibility. We react promptly to customer needs and market evolution, applying a practical design strategy with an approach that is future oriented. Another primary point that characterizes our company is the special attention we give to product customization and logistics, so that we can meet our customers' real needs. Shipping is managed in cooperation with the most important logistics

companies in the world, selected among only those with quality certificates so that a high level of competence can always be guaranteed.

With practical and responsible actions aimed at reducing CO<sub>2</sub> emissions in the atmosphere and combatting air pollution, Areta's daily commitment to environmental sustainability goes well beyond the products we manufacture. Because we have adopted new, low-impact mobility solutions along with the installation of photovoltaic panels at our facilities, we are able to save 80,000 kg of carbon dioxide emissions every year.

#### Should we go to trade fairs?

Yes! At these events, by showcasing our new collections and by meeting our customers old and new face-to-face, we are able to strengthen brand awareness and grow our sales. Undoubtedly, industry trade fairs make excellent channels for interaction with the market where we promote our products and services. We usually participate in the most important trade fairs in the indoor, outdoor and contract sectors.

Participation in trade fairs is a motivation to always set and achieve new goals, make known the latest news, retain existing customers and also address potential ones. We will continue to thrive, to expand, to invest, adapting to the changing times to do better and never fall behind, with the right perspective towards new horizons.

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



# DESIGN COLLECTION

• INDOOR • OUTDOOR • HORECA •



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**WWW.ARETA.COM**

# Callmewine

## 4 business

### An online wine shop

Callmewine is a wine and spirits e-commerce company that, with a wide catalogue of products from all over the world, represents one of the most important Italian players in the sector. Thanks to a selection of over 11,000 products for sale, of which about 10,000 wines, it has now become a reference point for all wine lovers and experts not only in Italy, but in different European countries too. Callmewine strives to be "Your Personal Sommelier" helping its customers to choose the perfect bottle.

Before the approval, a group of professionals and sommeliers evaluate every single bottle, in order to present each winery and their products in the best possible way.

The company offers dedicated services through the Callmewine 4 Business project, tailored to the Ho.Re.Ca sector, a package of exclusive services and numerous advantages to Ho.Re.Ca operators, accessible through personal accounts:

- Fast delivery
- Free delivery costs
- Free consultancy services
- Dedicated listings
- No minimum limit to orders

**How long does it take for my order to be delivered?**  
Every shipment is guaranteed to be delivered in 1 or 2 working days, and shipment costs are free for orders over 350€. If you're in need of a fast response, Callmewine 4 Business is the right answer. Imagine finishing or having







# YOUR PERSONAL SOMMELIER

one of the most important Italian players in the sector



limited stocks in the cellar of your most requested wine, just what you need for the next big event: or maybe you need a rare or unobtainable bottle, and you can't find it physically anywhere.

Callmewine 4 Business' express mode quickly solves every possible situation and arrives whenever and wherever you want, in the shortest time possible. Find the most suitable bottle, choosing from the different categories and letting your Personal Sommelier advise you. In a moment you will be able to find the ideal solution.

Are you still undecided? No worries, Callmewine 4 Business is there for you! Each product is presented with a detailed technical data sheet and a descriptive text that's edited by our experts, who work every day to select the best wines, champagne, and spirits, offering them at exclusive prices.

### How do I find the perfect pairing?

Our raison d'être is exactly to help you solve this same question. Callmewine is your "Personal Sommelier" because it accompanies you towards the ideal choice, not only by communicating the products, telling their story and describing their characteristics, but also by providing free consulting services.

Are you drawing up the wine list for your bar, restaurant or activity and need targeted advice from industry professionals? Your menu offers Mediterranean specialties, and are you looking for

the right wine to accompany them on the table? Or are you renewing your culinary proposal and looking for new ideas?

The Callmewine's experts will work closely with you to find solutions and develop the best wine list, in line with your philosophy. Contact us, we will provide you dedicated listings tailored to your requests.

### Can I order just a few bottles?

With Callmewine 4 Business there's no limit to the order size. You will be able to have a small quantity of bottles delivered, or order large stocks to replenish your business' cellar. Whether you need to fill your shelves or order a few targeted bottles to complete your wine list, Callmewine has many solutions.

Are you looking for a specific wine produced by a small winery? Or are you looking for a vintage wine made by an iconic producer? Do you want to enrich your cellar, perhaps with international labels?

The wide selection of products available on the Callmewine catalogue allows you to satisfy every request.

### Will I be able to satisfy everyone's tastes?

There is no better way to trigger a customer's curiosity than through a wide range of labels. Callmewine offers you access to a great variety of bottles able to suit every need.

Our assortment includes wines from all over the world: following extensive research, we have expanded our horizons to unearth excellence from every corner of the globe, delivering you wines from the most famous and recognized wineries to the unknown and reserved vigneron.

Through our range of rare wines, we succeed in attracting the attention of all collectors and connoisseurs, as well as the curious. A careful selection dedicated to unobtainable unique bottles and





the best vintages in limited editions, produced by the most historic wineries operating in the world's most important wine- growing areas. For the most adventurous, we have created a category of artisanal wines, authentic expressions of the territory, produced with respect for rural traditions and the rhythms of nature. A philosophy based on the rejection of synthetic chemical products and increasingly focused on the valorization of ancient agronomic practices and native vines.

Although our name might make you believe our selection is limited to wines, the world of spirits and mixology is one of our growing and evolving categories. Over time, we have created a broad and complex selection, including Whisky, Grappa, Rum, Tequila, Gin and Cognac and a host of other liqueurs. Discover our journey through the world of distilleries, featuring some of the most emblazoned spirits along with small niche producers.

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



# EasyMontali®

## Read made to enjoy

Italian quality, innovation, raw material with a strictly controlled "Made in Italy" supply chain, bio-vegan products. Industrie Montali, the Emilian company that for over 100 years has been buying tomato grown, harvested and processed only in Italy, in order to guarantee the consumer a gluten-free product, processed in total absence of preservatives and dyes.

The initial canning vocation of the Montali family has expanded from the processing of tomato concentrate to the production of ready-made sauces, pâtés, paste for cooking, packaged in different formats: from the modern single-portion bag, to the aluminum







MADE IN ITALY

Italian quality, innovation, raw material





tube, to the 3 and 5 kg jar, thus creating a wide assortment of products, suitable to meet audiences with different commercial expectations.

With the brand "EasyMontali", the company offers a series of references in the sign of taste and naturalness: the **SNACK** line, tasty vegetable pâtés ready to use to prepare appetizers, croutons and delicious dishes, but also risotto with strong tastes, the line of **READY SAUCES**, to prepare in a few minutes a dish with a genuine flavor just like the homemade one, the new **CHEF LINES** and **SAUCES**, ideal for







the creation of refined recipes that require delicate but decisive flavors, and in the sign of health and well-being, we find the line of **BIO VEGAN READY SAUCES**, recipes prepared using only ingredients of vegetable origin and organic farming, to combine the pleasure of the table with the need to eat healthy.

The **HALAL, BRC, IFS, BIO**, food certifications impose high quality control standards ensuring the healthiness and hygiene of the products of the Emilian company.

[www.easylines-montali.it](http://www.easylines-montali.it)



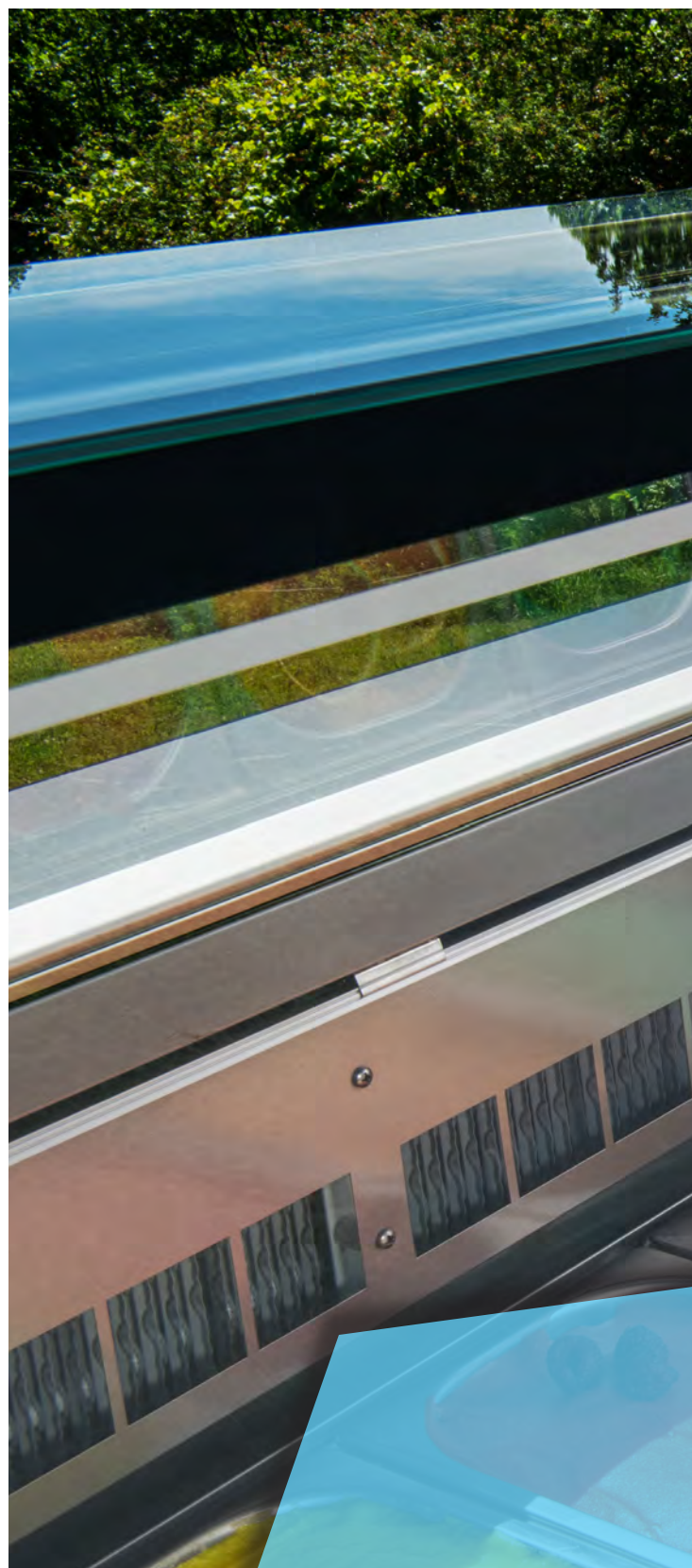
## Mirabella: The first full view static ice cream displays

The ice cream market is witnessing an increasing seasonality of flavours and preferences, paying more attention to quality, choice and origin of the ingredients.

So what is the future of ice cream and its display cases? Fewer flavours, a higher turnover due to the seasonality of the ingredients chosen, and more visibility wanted.

The Mirabella line by Framec aims to fit into this perspective: being the first static display with the maximum visibility on all its three sides.

A unique display capacity that makes the surface brighter and more airy, perfect to meet the market trends!







# A UNIQUE DISPLAY CAPACITY

being the first static display with the maximum visibility on all its three sides.









The clean and elegant design conveys the Mirabella to be perfect to fit in furnishing contexts, being these new or already existing decors.

The collection offers two products, both equipped with automatic defrosting with hot gas and R290 gas compressors.

Moreover, Mirabella H is crafted with an upper glazed cabinet with heated glass and drop-leaf glass. Thanks to its engine, it's also suitable to perform under extreme climatic conditions: 35°C-70% RH.

On the other hand, Mirabella C has an upper glazed cabinet with low emissivity glasses and drop-leaf glass and boasts a reduced impact on energy consumption. Given the ever-growing focus on the impact of our products on the environment, Mirabella is 95% made of recyclable materials, making it an excellent ambassador of Framec's sustainability!

Follow Mirabella on - [mondialframec.com](http://mondialframec.com) - linkedin - facebook - instagram



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



## “PIZZA, THE TRUE QUEEN OF THE TABLE”

Italians have pizza as a meal at least once a week. Pizza sets the pace in families and has been confirmed as true Italian comfort food. But, if it is so that we often follow routines when we make choices, 2023's trends will most likely tell us a different story. As consumption changes, pizza will evolve.

The traditional Italian dish par excellence, pizza is reckoning with the desire to leave our comfort zone. So, if 2020 was the year that made all of us bakers and pizza makers, 2023 will offer new trends, aligned with those changes consumers are living through.

Sustainability, paying attention to making healthy choices, to safety and to experimentation are keywords for our immediate future, as articulated by a sector that cannot - and must not - forget tradition. In fact, the art of the Neapolitan pizza maker has been recognized by UNESCO as a true Cultural Heritage. Even today, real Neapolitan pizza still has to meet certain requirements. First, it must be made in a wood-oven. Then, its diameter cannot exceed about 35 cm, and the outer crust must be thick and not burnt. Real Neapolitan pizza must be topped with fresh or peeled tomato, fioridilatte mozzarella in strips or sliced bufala mozzarella. Baking also has to meet strict guidelines: no more than 90 seconds in the oven, after a leavening time that should not exceed 24 hours.

And if all of this sounds familiar, pizza makers are actually going further, adding new procedures such as extreme hydration and multiple baking or alternative flours that will ensure a pizza that is easier to digest. That is not to mention the carefully selected toppings, which are always better if they are locally sourced such as zero-kilometre products, when available.

Thus, quality has become the common thread that accompanies the entire supply chain, which is then enhanced by the flair, the fantasy, and the creativity of those who cannot be considered mere pizza makers anymore, but who have become pizza artists tout court.



by Elisa Crotti



pexels.com





### CHALLENGES THAT HAVE BECOME TRENDS Few pizza makers

Let's begin with the staff shortages, that have lately become chronic in many sectors of catering and H&R, and the causes of which are still being studied. What we know for sure is that enhancing the role of pizza makers would be the key to making this ancient profession attractive. Actually, this is a job that if professionally framed is worthy of strong recognition. Pizza makers who show creativity in handling pizzas, find solutions for sourcing quality ingredients and dough, an ability to manage job flows and, possibly, the staff with whom they collaborate are highly sought after. In this regard, a draft law has long been proposed to revise this figure professionally. We'll see if 2023 will be the year that sees a change.

### Digestibility and nutritional quality

The strong focus on healthy food choices, a balanced and seasonally appropriate diet has meant that H&R professional's focus has centred on their products' nutritional quality. It should be mentioned that a traditional Italian pizza, as an ideal expression of the Mediterranean diet, includes a balanced mix of nutrients with 55-60% of its caloric intake provided by carbohydrates, 15-20% by proteins, and 25-30% by fats, with a particular focus on fibre content, antioxidants, and mineral salts, in full alignment

with Ancel Keys' principle that we should "Eat well to stay well".

Taking this one step further, new trends are leading toward a rebalancing of traditional recipes. We are talking about a skilful use of flavour and grain milling to give pizza an increasingly satisfying taste, and to the use of sprouted seeds in flours and toppings, for tastier dough as a substitute for dairy products. Thus, innovative doughs include, alongside water and flour, new possibilities to reach optimal digestibility, taste, and alveolation. One example is using aloe vera combined with type 1 flours to ensure lightness. With the right balance, ensured by an increase of alimentary fibre in the recipes, pizza should no longer be viewed as a "deviation from the rules" in a dietary sense, but rather as the healthy and balanced one-dish meal as has always been recognised in Italy.

### High-quality ingredients

Another issue is that of ingredients. Today more than ever ingredients are expected to meet the criterion of sustainability, like an endless variety of other products that consumers love. So, whenever possible, let's buy locally sourced, or zero-kilometre products, and give priority to small producers and seasonal ingredients, to the point that pizza's true seasonality is established, an idea that has already been long supported by our traditional cuisine.





This is a trend that, until a few years ago, has been blatantly ignored by the pizza industry, which basically presented the same menu summer and winter. Just as it would seem meaningless and anachronistic to order prosciutto and melon at a restaurant in December and roast chestnuts in July, consumer sensitivity is beginning to become consolidated in pizzerias along the same lines.

Thus, the examples of winter offerings might include truffles, the finest of the tubers, but also chestnut and hazelnut humus, pumpkin, butter sautéed onions, artichokes, and black cabbage. But also thin sliced cured lard, duck breast or radicchio.

It goes without saying that in the logic of sustainability, vegetarian and vegan options are essentials. This is a trend that has been confirmed by data collected from the Just Eat platform, which commissioned BVA Doxa to conduct a study. In the category of the most ordered items, the most popular dishes in food delivery also stand out in their vegan version, with vegan pizza orders coming to +43%. Not only that, but vegan toppings are also recommended by pizza makers to compensate for the overeating that often occurs during the holiday period.

### New formats

As we were saying, the real Neapolitan pizza is rigorously round. Nevertheless, today consumers are ready to accept different proposals, and the industry is not holding back. After many decades of being confined to specialized takeout establishments, high pan and rectangular pizza are conquering the entire Bel Paese, finding their way into even the most elegant pizzerias.

So, whilst it is true that, thanks to selling by weight

(a method originated in Rome), customers can purchase the proposals in the exact quantities they prefer whilst choosing between a number of seasonal recipes, it is also true that in some of the most innovative restaurants, different types of dough and formats can be found in the same menu to satisfy every customer's wish. The secret of quality lies in high hydration with calibrated leavening that facilitates the digestibility and allows optimal alveolation. Pizza that is round, rectangular or pan is just a matter of taste. When in doubt, you can also order half-and-half.

### A great classic

Pizza has shown that it's not afraid of change and that it is evolving like the smartest species, as it adapts to its context. Pizza totally embodies all today's trends and has also been confirmed as one of the most ordered foods for delivery, as shown by data from the Deliveroo's platform. Among the favourite flavours, the simple margherita, with mozzarella and tomato, is still the queen, followed by the piquant Pizza Diavola and the multicoloured Pizza Capricciosa.

Pizza's great success comes from the fact that it's a product capable of interpreting, the most representative foods in the Mediterranean cuisine even for the future over the short-term. As long as it's made using healthy and green (meaning natural, organic, vegan, sustainable or ecological) ingredients, measured to maintain their natural flavours and nutritional balance, in variants that can meet everyone's dietary needs. Pizza's trump card is and remains its simplicity, which, incredibly, always manages to amaze.

# 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

Natuzzi asked eight different designers to explore the connection with Puglia. The circle has emerged as the form of harmony, symbol 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 extends 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.

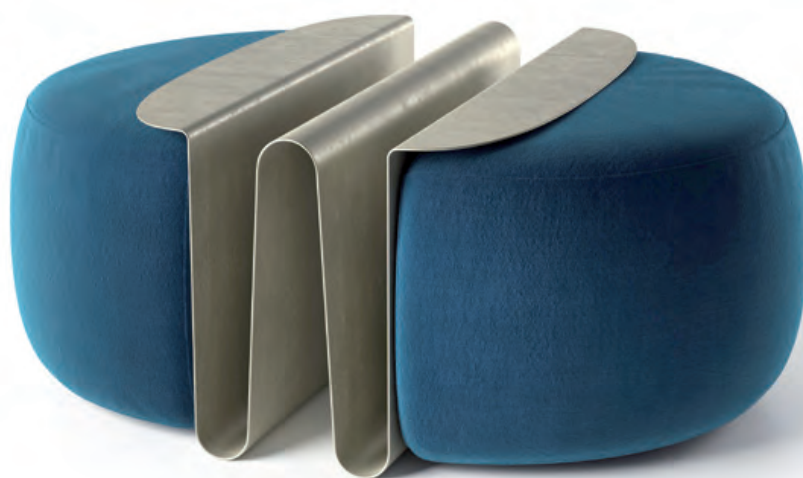
Available in two- or three-seat versions, or as an armchair, this model is raised from the floor by light gold satin-finish metal feet. It is joined by an ottoman composed of two half-moon parts that can be held together by a central magazine rack, in the same finish as the feet.

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 mirrors; 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.

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

WAVE pouf



WAVE sofa



## SIFIM a continually growing company

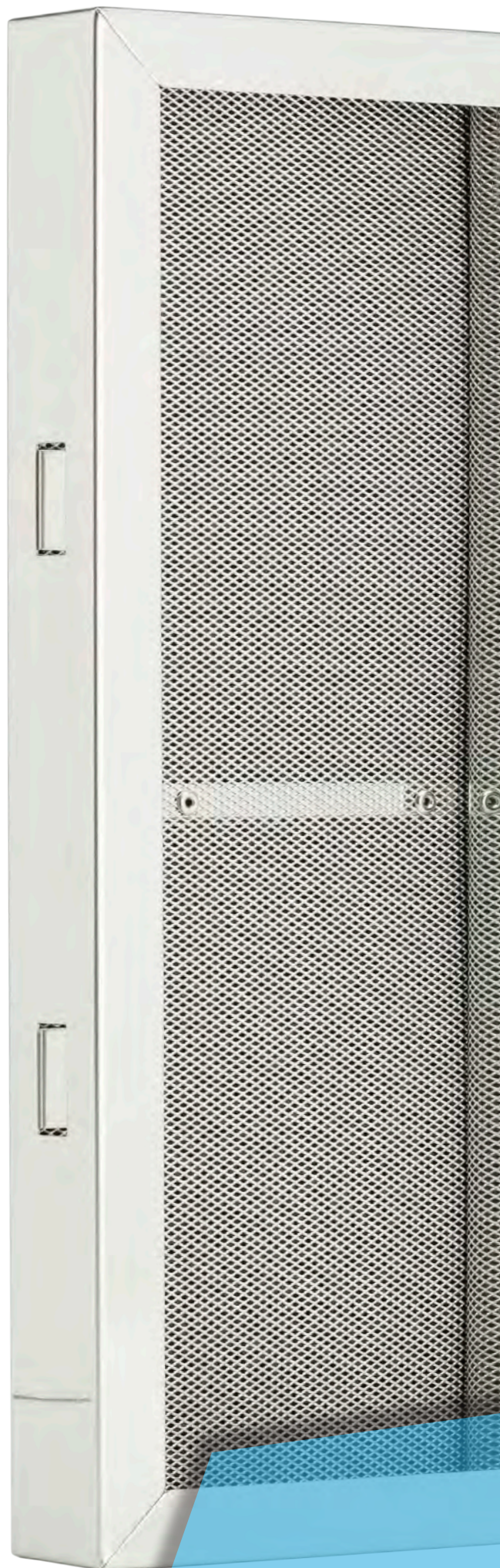
SIFIM is an Italian Company placed in Jesi (in the Marche), specialized in Filtrating field with products for home and professional hoods, electrical appliances and several industrial applications.

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.

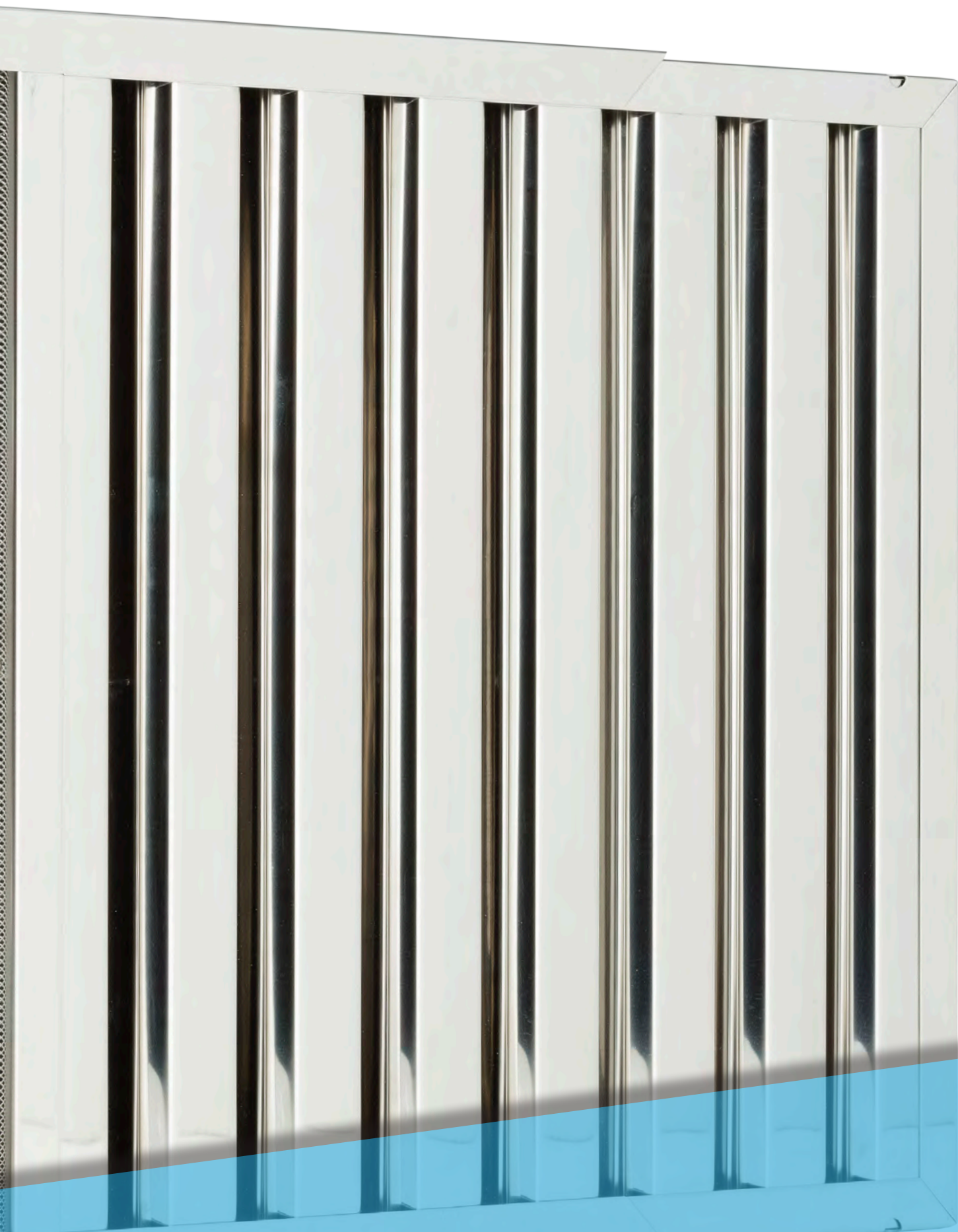
Filters became more and more important parts of hoods, being used to divide suspended substances in cooking vapors. Indeed, the company decided to develop metal filters, characterized by higher performances.

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







# FILTRATING

service quality distinguishing it from competitors





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.

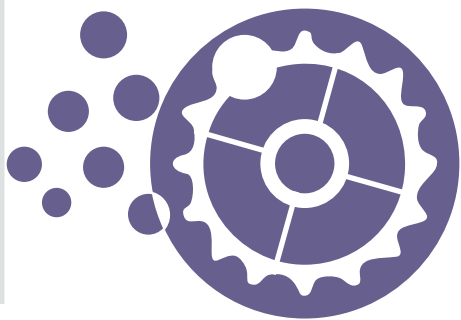
With those features SIFIM keeps exploring new markets and application fields that could give unknown inputs to the future growing.

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](http://www.sifim.it)





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## 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.







# QUALITY UPHOLSTERED FURNITURE

Swan Italia has a long tradition of producing armchairs that have become true design icons over the years



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 relaxation while seated. A deep bottom 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 cushions.

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 lifestyle and the seat is suspended revealing the preciousness of the solid wood legs.

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







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## Tiziana Industria Noleggio tessile was born in 1983

### OUR BRAND PAY-OFF MEANS:

**Company (Industrial):** we are a team of 35 people and we have been offering laundry service (washing and renting of linen) in the Triveneto area in Italy for more than 38 years.

**Renting (Noleggio):** not only do we buy the linen in the first place, we also guarantee the washing, repairing/ replacement, management, pick-up and delivery services.

**Linen (Biancheria):** we take great care in choosing the textiles and we provide specific assistance to our clients with the aim of enhancing the characteristics of their place, their staff and their companies.

**Sanitized (sanificata):** we have the ISO 9001 certification for the management system and the quality and we comply with the UNI EN 14065:2016 standard related to the certification of the biocontamination control.

### OUR GOALS:

- becoming an industrial laundry which offers the washing and renting service to different sectors such as hospitality, industrial and wellness.
- satisfying our clients predicting their needs of clean items keeping up with new technologies and Fashion.
- standing out for our strong link and action in our area.







CONTINUALLY IMPROVING  
respect of the environment and the bond with people



We aim to these goals placing at the center of our action the respect of the environment and the bond with people (our staff, partners, and clients).

## OUR VALUES

Our action is all about continually improving:

- the service to clients by selecting the items on rent according to the latest trends in collaboration with our partners.
- the respect of the environment where we live and operate with the optimal use of the resources (water, energy, chemical equilibrium, textile, time, technology) and by promoting the re-use of textiles through renting.
- the team building by periodically sharing our company goals with the staff and making them aware of the important role that everyone plays in our team; the human factor is the key feature that characterizes the services sector.
- The daily work of our employees thanks to the Kaizen method and its standardization of the production processes and the linen.

## HOW WE WORK FOR A HEALTHIER PLANET

### Production process and system

- Our latest-generation industrial equipment can use the right amount of water according to the weight of the linen ensuring zero waste.
- We focus on a continued research and development of our products and production processes to optimize the resistance of our textiles and guarantee their longest usability.
- We strive for production efficiency with the daily tracking and reduction of the energy consumptions.
- We buy textile and linen only in Italy to value the made in Italy.
- We employ minimal packaging to reduce the use of plastic to the maximum.

### Environmental impact

- We use detergents made with natural soap in order to reduce the releasing of chemicals in the environment.
- In 2015 we installed a carbon filter for PFAS (plastic substances) in order to purify water in respect of the law and the environment.
- We reuse end-of-life products for other purposes.







### Our way of being green

- We promote the philosophy of zero-waste and reusable textile among our clients, employees, partners and providers.
- We encourage recycling in our factory.
- We provided our employees with reusable water bottles which can be filled up at the water dispensers in our factory saving up to 19.000 plastic bottles per year.

### Why we believe in reusable textile linen:

- It is a fully natural material
- It has a lower environmental impact
- It guarantees the multiple use of the product (up to 175 washing cycles per textile item)
- 300 kg fewer waste, 220.000 kg fewer , 300.000 kg of unused raw material

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







Professional Refrigeration

## U5, Truly different

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

Our offer spans 6 product ranges, with the aim of meeting all customers' needs: ICE CREAM, BEVERAGE, SUPERMARKET, CATERING, MEAT, PHARMACY.

Customers can choose between:

### EMOTIONAL refrigerators.

100% manufactured at our Occimiano (AL) plant, designed by Italian agencies specialized in the field of refrigeration. Made in Italy refrigerators stand out thanks to their unique Italian Design.

### RATIONAL refrigerators.

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

Within the "EMOTIONAL" category:

VINTAGE line (U5 Design Patented) is worth mentioning: VIA VENETO and VERTICAL VINTAGE: the charming shapes of the past combined with the reliability of modern technical solutions.

GLAMOUR TOWER, attractive for the consumer thanks to total internal visibility of the products. 3 side glasses, four vertical led lights and glass shelves. Products inside seem to float in the air.





6 PRODUCT RANGES

all customers' needs





FROST 250 GLAMOUR, a slim vertical freezer with 3 side glasses and transparent ice cream supports.

WINE CLASS S, with high visibility thanks to its 3 side glasses and the innovative transparent/modular bottle supports, suitable for the right positioning of the specific type of wine.

We only use natural gasses, both in polyurethane foams and in thermodynamic systems; all thermoformed plastics contain 85% recycled plastics.

U5 offers a wide range of services to better support its customers: Rent, Warehousing, Logistics and Distribution, Refurbishment, Scrapping in line with the current European Law.

U5 refrigerators manufactured in Occimiano can be equipped with ad hoc electronic connectable devices. Not only they can monitor performance but in Italy they can also unleash tax benefits.

U5, Truly Different.

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



# X-OVEN

## CHARCOAL CUISINE



EXCLUSIVE

SAFE

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## 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.







# Il Mio

Compatibili  
A Modo Mio

## Cortado

CAFFÈ MACCHIATO

### macché

CAPSULE COMPATIBILI  
A MODO MIO

PREPARATO PER BEVANDA  
A BASE DI CAFFÈ E LATTE

1 ☐ = 1 ☐ 70ml

## Orzo

ORZO SOLUBILE

### macché

CAPSULE COMPATIBILI  
A MODO MIO

PREPARATO PER BEVANDA  
ORZO SOLUBILE

16 X

1 ☐ = 1 ☐ 50ml

## Ginseng

CAFFÈ e GINSENG

### macché

CAPSULE COMPATIBILI  
A MODO MIO

PREPARATO PER BEVANDA  
GUSTO CAFFÈ E GINSENG

1 ☐ = 1 ☐ 50ml

### macché

Caffè

### Il Mio Nera

forte

### macché

Caffè

### Il Mio Oro

supremo

# TRADITIONAL COLONIALI

places where coffee, cocoa and chocolate are a sort of elixir





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 re-







finished 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 was 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 11 to 14 May, hall D3 stand A21.

macche.com

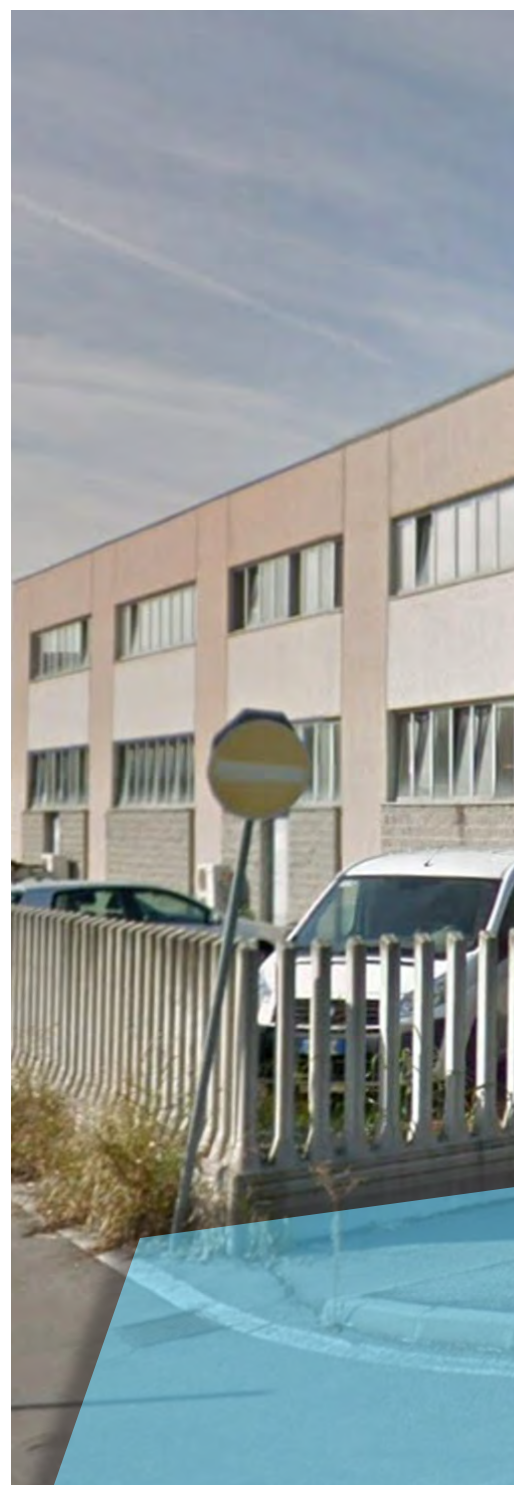




# Drink equipment beer Post-Mix Pre-Mix wine h2o

The Global Fountain was founded in 1999 by a business idea of the actual directors and owners, who have been able to build a solid and established

industrial reality in the territory. We are a company, with a solid experience of young and dynamic spirit and an average employee of 37 years. We are a



production company with a professional and high-performance working environment. A work environment where skills are shared, skills can grow, staff are empowered to achieve the best results. A careful listening to the needs of the customer allows to create a customized project, with special attention to materials, technology, innovation and specific requests.

From here we create a highly realistic 3-D project and a video presentation; then the projects are transmitted to the machine tools to produce the prototypes

and finally the production can begin. Quality, design, precision, accuracy in work and attention to costs are the main characteristics of Global Fountain products.

Pursuing ambitious goals, in 2012, the company decided to implement internally also the design and production of systems on draught, in particular Cooling Units Post-Mix, Pre-Mix, Beer, Wine, H<sub>2</sub>O, embracing more performing technological and management solutions.

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



QUALITY, DESIGN,  
PRECISION, ACCURACY

more performing technological and management solutions





## Gulfood 2023

Gulfood underscores the UAE's status at the forefront of sector change and leading the role in tackling global issues. Driving creativity and change, in February 2023, the 28th edition of Gulfood will continue to unite food and beverage communities around the world, and act as an industry trend springboard and a global sourcing powerhouse.

5000+ companies from more than 120 countries, industry thought leaders, and the world's greatest chefs will chart the way forward and inspire industry-wide transformation for the good of the entire ecosystem.

**Top Table** will bring the culinary community together with a star-studded line up of internationally renowned chefs. Furthermore, the ever-engaging Chef Talks will offer deeper insight with intimate talks getting up close and personal with culinary icons.





20 – 24 FEBRUARY 2023

The Largest F&B Sourcing Event in the World





Aspiring young chefs looking to lead the region's F&B industry in the next 20 years will find a place to showcase their skills at **YouthX**, which will see young and upcoming chefs from leading hotels and restaurants come together in a culinary competition like no other and be rewarded for their contribution to the region's growing influence on the global gastronomic scene. Partnering with the International Centre for Culinary Arts, the competition is bigger than ever before and the stakes higher. Get a head-start on the topics and trends that matter at **Gulfood Inspire**. The stage is set for impactful conversations in the world of F&B. Access a profound platform to learn, debate, network, and benchmark the latest technologies.

Gulfood is a force that gives rise to transformation in the industry today, serving as a foundation for and spearheading key shifts in the industry, for the good of the entire F&B ecosystem tomorrow.

We are the source, the global focal point where the international food community comes together in Dubai – and continues to cement the city as the global food capital of the world.

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





# Gulfood

20-24 FEB 2023

DUBAI WORLD TRADE CENTRE

CHANGE



TALENT



THE FUTURE

INSPIRATION

## ONE SOURCE OF THE WORLD

Bringing together F&B communities from across the world in Dubai to chart the way forward for this rapidly evolving sector, the **28th edition** of Gulfood is set to be **30% larger** than the previous years, with over **1,500 exhibitors** new to the show this year.

THE GLOBAL FOCAL POINT FOR  
TRANSFORMATION IN FOOD



INNOVATION

REGISTER NOW



GULFOOD.COM





# China's love for the made in Mikah!

a lasting bond with the made in Italy that millennials and Korea's Generation Z cannot abandon due to the quality and craftsmanship of its products, which can be found both in online and onsite stores.

Following the fashion industry, the beverage industry has been the one to establish itself in the Chinese market through Mikah Coffee, a brand from Milan that aims to mediate between the online and onsite experiences of customers through one common denominator: the high quality of its products.

At Xi'an, a major city in central China and the capital of the Chinese empire for 13 dynasties, coffee lovers will enjoy a complete experience: from Mikah's historical blends to its Specialty Coffee selection and made-in-Italy products such as gourmet flavored syrups, finest fruit purees and toppings, as well as the traditional hot chocolate available in 5 different flavors, all of this through Mikah China. A project launched in July 2021 to which Massimo Hakim, CEO of the Mikah brand conceived in 1984, has been working with his team in Italy and China for a year, and represents the peak of a relationship with East Asia. The memorandum of understanding (MoU) was signed on the 17th of May, crowning a partnership whose result has brought Mikah China with a joint venture to be established in July 2022.

"We established in Beijing 14 years ago", says Massimo Hakim. "Mikah has always believed in the potential of the Chinese market and contributed to the spreading of coffee culture in China, a nation that boasts a millenary tradition with tea as the main character. At the moment, our brand is considerably investing in the research of new symphonies of flavors, through a meticulous selection of the best coffee origins, also among the lesser known ones, and special products specifically studied for Asia. We are paying special attention to the niche market of Specialty Coffee, where Mikah has an important presence, considering the high values of its origins, characteristics and authenticity".

An important achievement for the made-in-Italy and most importantly for the Milanese brand, already known for being a Premium Coffee Brand with its authentic and mouth-watering







# INTRODUCING MIKAH CHINA

The Milanese brand consolidates its presence in China





blends in over 46 countries around the globe, produced through the "Milanese" or "Lombardo" method and characterized by a mild to medium-light roasting, which is now available to enjoy at Mikah China and soon at home too.

The project of expansion also implies the opening of several business affiliations:

"From 2023 - Massimo Hakim explained - there will be delightful developments for Mikah China, the details will be disclosed to the public in the first quarter of 2023".

The coffee journey in China has become the trend of the century, in each corner, you find a coffee shop where the Chinese stand in queue to get their double shot of espresso or latte accompanied by the popular French pastry, also known globally as croissant.

So far, Mikah's competitors such as the American siren brand have reached a total of 6000 outlets, as well as the Chinese competitors, "Luckin Coffee", are pushing to get back to their previous-scandal numbers. Lately, their former executives have introduced the first store of a new coffee brand called "Cotti", at Fuzhou. As we can see, it is a crucial moment in the Chinese coffee market, and Mikah cannot wait to further

consolidate its presence as it is now ready to export authentic Milan coffee and a less boring but genuine concept to our marvelous Chinese friends, with the intention to extend its reach in the near future to all the other Asian territories. As a result, the Italian brand, fresh from the success of Mikah China, does not stop. In addition to the Asian, Middle Eastern, African, Eastern and Northern European markets in which the brand has been present and beloved for years, it aims to achieve an equal level of activity and excitement in Saudi Arabia, an ancient market for coffee and a country that is remarkably shaking the market, always respecting its roots and traditions. The Saudi government has initiated an immense project, putting efforts to boost sustainable agriculture in the country with the goal of increasing domestic coffee production from 300 tons per year to 2500 by 2032.

Mikah will be a testimonial to this new development in the country contributing with all its resources to consistently support the project and the coffee culture in Saudi Arabia, always with the same resolution and quality of made-in-Italy products. More details will be released in the first trimester 2023.

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



# MIKAH

1984  MILANO

Find your next favorite coffee blend and create your own masterpieces with our products for professional Bartenders!



[mukahworld.com](http://mukahworld.com)



## PUCCI: just cisterns since 1948

There are those who do many things well, and then there are those who dedicate all their energy to just one thing and become true experts in it. In many different ways, Pucci has been making toilet cisterns since 1948, always innovating, experimenting, and diversifying.

Only functional, versatile, durable, water-saving cisterns that meet all the needs of users and installers. What's inside a Pucci cistern? Knowledge, first and foremost, about the needs of the public and the needs of installers. Our company has been defined by both tradition and innovation for more than 70 years, inventing the flush-mounted cistern, the double-button cistern, and systems that facilitate installation.

Every Pucci cistern is full of skilled Italian artisan labour, and the most cutting-edge functional technology all made in Italy for flawless quality control at every stage and in every detail. But there is also





# TRADITION AND INNOVATION

remaining 100% Italian for impeccable quality control  
at every stage and in every component.







a wide variety of solutions, because every bathroom needs its own perfect cistern, and every installer knows what is best for their customer. Crucially, every Pucci cistern also includes the service that accompanies it throughout its long functional lifetime.

Pucci's flush plates, the fundamental control panel of the cisterns, have also evolved over time.

Their recent evolution has been striking and shows no signs of stopping now! First it became smaller and thinner, until it became a real decorative element.

It has been reimagined in many different ways, following the trends of modern design.

It has become a beautiful piece of design, taking on many different personalities to meet the desires of a large and diverse clientele. As technologies evolve, so do the needs of the wash-room. Pucci evolves in parallel, always staying in tune with the changing world, and most of all, remaining 100% Italian for impeccable quality control at every stage and in every component.

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





## H&H LIFESTYLE

*Nature and simplicity*

Fields of flowers, natural products, simple and graceful lines: H&H presents a new collection that leads you to the charm of a rural and bucolic life-time.

Looking back to the past with a slight nostalgia, it drives you towards a simpler and more peaceful lifestyle.

A story of simplicity that expresses a legit need to be in contact with nature.

H&H lifestyle suggests a selection of items that is perfect to highlight a natural and genuine menu, made of local products.

In this particular historical period, there is an interest even more oriented towards tranquility and authenticity. The simplicity of the H&H Lifestyle lines helps you recreate an idyllic refuge from the uncertainty of later years.







SIMPLICITY

helps you recreate an idyllic refuge from the uncertainty of later years



*How to impart the artisanship and the passion for the raw materials in the mise en place?*

Choose a white porcelain set of plates, acacia wood tablemats or burlap placemats and add some color with colored glasses with home-made features.

Indulge yourself by combining linen or hemp textiles and decorations such as candles, glass or terracotta vases in different sizes. And finally, add some fresh natural elements to the center of the table: this way you will give it a romantic and authentic look.

H&H Lifestyle offers you the shades of cloud, sage, salmon and cream from the Pearl collection, which is presented this year in a new version of white porcelain: a harmony of clean and simple shapes that will immediately strike you for its essentiality and elegance.

The whole Pearl collection consists of dinner, soup and side plates, oval and rectangular plates, bowls, tea and coffee cups, mugs.

The combination is recommended with the Acacia collection: cups, tablemats, bowls and trays in acacia wood for a textured mise en place and a warm and sophisticated environment.

The brand's shared values of home and hospitality allow H&H to be the best solution to bring to HORE.CA. the style and the typical engagement of your home.

A full range, carefully selected by paying attention to the quality and safety of products. Our business expertise and the certified control and test system guarantee the product quality, resistance and maintenance.

[www.hh-lifestyle.it](http://www.hh-lifestyle.it)



# The future of dining



## RESTAURANT ASIA 2023

4<sup>TH</sup> International Restaurant,  
Kitchen & Culinary Equipment &  
Supplies Exhibition

held in conjunction with

## iC Asia 2023

The 10<sup>TH</sup> International Coffee & Tea Industry Expo



**CAFE  
ASIA**  
The 10<sup>TH</sup> International Coffee & Tea Industry  
Exhibition, Supplies & Technology Exhibition



**Sweets &  
Bakes Asia 2023**  
The 9<sup>TH</sup> International Sweets, Desserts & Bakery Exhibition

Marina Bay Sands  
Expo & Convention Centre  
Halls B & C, Level 1

**25 & 26 May: 10AM - 6PM**

**27 May: 10AM - 5PM**

[www.restaurantasia.com.sg](http://www.restaurantasia.com.sg) ♦ [www.intlcoffeetea-asia.com](http://www.intlcoffeetea-asia.com)

**Secure your booth today!**

Florence Ng ♦ Project Director  
[florence@cems.com.sg](mailto:florence@cems.com.sg)

Roberta Pozzi ♦ Project Manager  
[roberta@cems.com.sg](mailto:roberta@cems.com.sg)





## 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







UN MONDO DA BERE

the first independent Italian beverage distributor.



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](http://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.

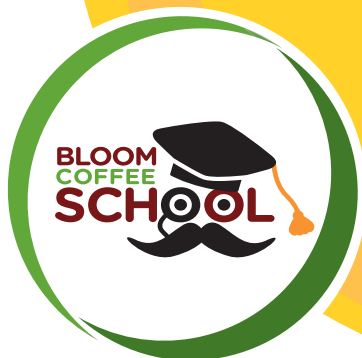
[www.doreca.com](http://www.doreca.com)



Scopri la gamma  
degli Specialty Coffee  
selezionati e tostati  
da Mr. Bloom.



It's a  
blooming  
World



Corsi di formazione  
su tutti gli aspetti del caffè  
rivolti ad aziende,  
professionisti del settore  
e a semplici curiosi.



Approfondimenti  
e notizie al caffè tutte  
da gustare.

# Esplora l'universo Bloom tra Caffè Specialty, formazione e notizie.

**Per saperne di più: [info@bloom.coffee](mailto:info@bloom.coffee)**



Scansiona il QR code per  
accedere subito al negozio  
di Mr. Bloom.

**Imperator Srl**

Campo del Belvedere 6  
34135 Trieste

Mr. Bloom è presente su:



[www.bloom.coffee](http://www.bloom.coffee)



**IMPERATOR**  
we care about origins



## SIRHA LYON 2023: the world's food service event

Sirha Lyon will once again be held from Thursday 19 to Monday 23 January 2023 for five days packed with business opportunities and innovations, more than ever in tune with the latest trends in the food and catering world.

### A BROAD RANGE OF EXHIBITORS THAT REFLECTS THE ENTIRE MARKET

Over 4,000 exhibitors and brands from some 30 countries display a diverse range of products and services to trade specialists - more than half of whom are decision-makers - over 5 days.

- **Food products:** industrialists, craftsmen, distributors, wholesalers, etc.
- **Bakeries and confectioners:** raw materials, ingredients, equipment (laboratory and bakery), fixtures and decoration
- **Kitchen equipment & tableware:** cooking, refrigeration, kitchen fittings, small equipment (food processors, vegetable cutters, knives, centrifuges, etc.)
- **Dining room & catering equipment:** decoration, furniture, etc.
- **Technologies:** retail, click & collect, online order taking, etc.
- **Cafés & Bars:** manufacturers, drinks, dispensers, etc.
- **Transport:** from refrigerated trucks to bodywork, rental companies and Food Truck specialists
- **Services:** a complete range of services and training courses for the hotel and catering industry.

About the trends, a new human reality











## 5 DAYS OF EXCITEMENT TO THE RHYTHM OF THE SIRHA DYNAMICS

Since Sirha Lyon truly embodies what is happening in the real world, it hosts the five Sirha Dynamics, a series of broad themes that foreshadow the future of the sector. Over five days, Sirha Lyon features presentations by experts, master-classes, and first-hand accounts in connection with the Dynamics:

- + Technonature (for a finer balance between Mankind and nature)
- + Consume less but better
- + Human wellness
- + Human creativity tenfold (preservation of skills and expertise)
- + Dreams of a modern world and getting away from it all

[www.sirha-lyon.com](http://www.sirha-lyon.com)

Generate your free invitation badge on <https://pass.sirha-lyon.com/en/> using the code PPHEC

# SIRHA+ LYON

**WELCOME TO  
OUR TABLE**  
**19-23 JAN. 2023**

EUREXPO LYON / FRANCE

**SIRHA+ FOOD**  
A WORLD OF GASTRONOMY AND HOSPITALITY



## “ GELATO INCREASINGLY SUSTAINABLE ”

Most consumers have become increasingly sensitive to the environmental impact that production processes can have. The gelato industry is also trying to respond to this new and important trend.



by Editorial Office

Eco-sustainable gelato is a type of ice cream that is made using environmentally friendly and sustainable practices. This can include sourcing ingredients from local and organic farmers, using eco-friendly packaging materials, and implementing energy-efficient production processes.

This reduces the carbon footprint associated with transportation, and it also supports local agriculture. Organic ingredients are also a good choice, as they are grown without the use of synthetic pesticides and fertilizers, which can harm the environment.

Another way that gelato makers can make their products more sustainable is by using eco-friendly packaging materials. For example, they can use biodegradable or compostable cups and spoons, or they can package their ice cream in reusable glass jars.

In addition to that many ice cream makers using renewable energy in their production, for example solar and wind power. They also can use energy-efficient equipment to reduce their overall energy consumption.

Finally, sustainable gelato makers should consider the environmental impact of the water they use in their production process, particularly in areas with limited water resources.

Overall, eco-sustainable gelato is made with a focus on environmental responsibility and the use of sustainable practices throughout the entire production process.

As mentioned earlier, even plastic ice cream spoons are giving way to new environmentally friendly materials.



*continued on page 127*



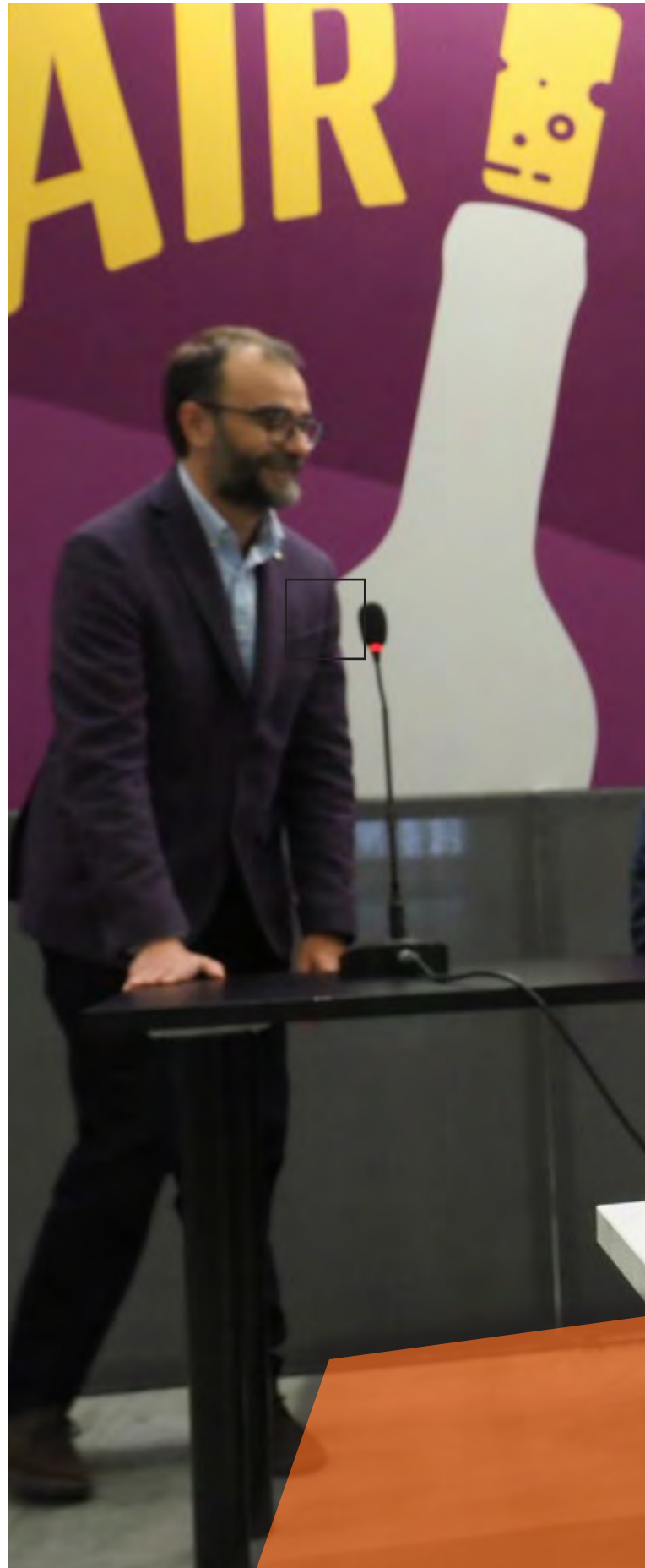


## SLOW WINE FAIR

Slow Wine Fair, the only international wine exhibition dedicated to good, clean and fair wine, returns for its second edition at BolognaFiere from Sunday 26 to Tuesday 28 February 2023.

It is organised by BolognaFiere and SANA, International Exhibition of Organic and Natural Products, under the artistic direction of Slow Food, and promotes wines that are the result of sustainable agriculture, which has as its watchwords biodiversity, the protection of the agricultural landscape, the judicious use of its resources, the cultural and social growth of farming communities, as well as increasing consumer awareness.

Hundreds of Italian and international wineries and more than 3,000 labels will be on show: wines that are not only good, clean and fair, in line with the principles of the Slow Wine Coalition, but also organic – thanks to the partner FederBio – and of the highest quality, because they have been selected by an international commission.



# MASTERCLASS

#SlowWineFair



26-28 FEBRUARY

at BolognaFiere the 2nd edition of Slow Wine Fair, the fair of good, clean and fair wine



Not to be missed, alongside tastings and masterclasses with producers, conferences and forums, the new entry of spirits, distillates, liqueurs and bitters. BolognaFiere hosts, indeed, the third edition of the Fiera dell'Amaro d'Italia, promoted by Amaroteca and ANADI. Producers of excellence present their bitters to the public, telling their story, linked to a long tradition and to local ingredients and recipes.

New features include an area for sustainability partners offering innovative technological solutions, tools and services for the wine world.

All these factors make the Slow Wine Fair an event that stands out among Italian and international fairs dedicated to wine for its strong content and selection of wineries, useful for professionals to make business deals and for enthusiasts to broaden their tasting horizons.

Slow Wine Fair is a b2b event for Horeca and large-scale retail trade professionals, but wine lovers are welcome at BolognaFiere on Sunday, February 26, in the afternoon.

[slowwinefair.slowfood.it/en](http://slowwinefair.slowfood.it/en)





Recyclable ice cream spoons are a type of spoon that can be easily recycled after use. They are a great alternative to traditional plastic spoons, which can take hundreds of years to break down in the environment and can be harmful to wildlife.

There are a few different types of recyclable ice cream spoons that are available on the market.

One type is biodegradable spoons, made of plant-based materials such as corn starch, sugar-cane, and bamboo. These materials are compostable and will break down in the environment within a relatively short period of time.

Another type is made of paper or wood, it also can be compostable and biodegradable. It has a natural look and give a premium look.

Lastly, some ice cream spoons are made from recycled materials, such as post-consumer recycled plastic.

While these spoons are not biodegradable, they do help to reduce waste by repurposing materials that would otherwise end up in landfills.





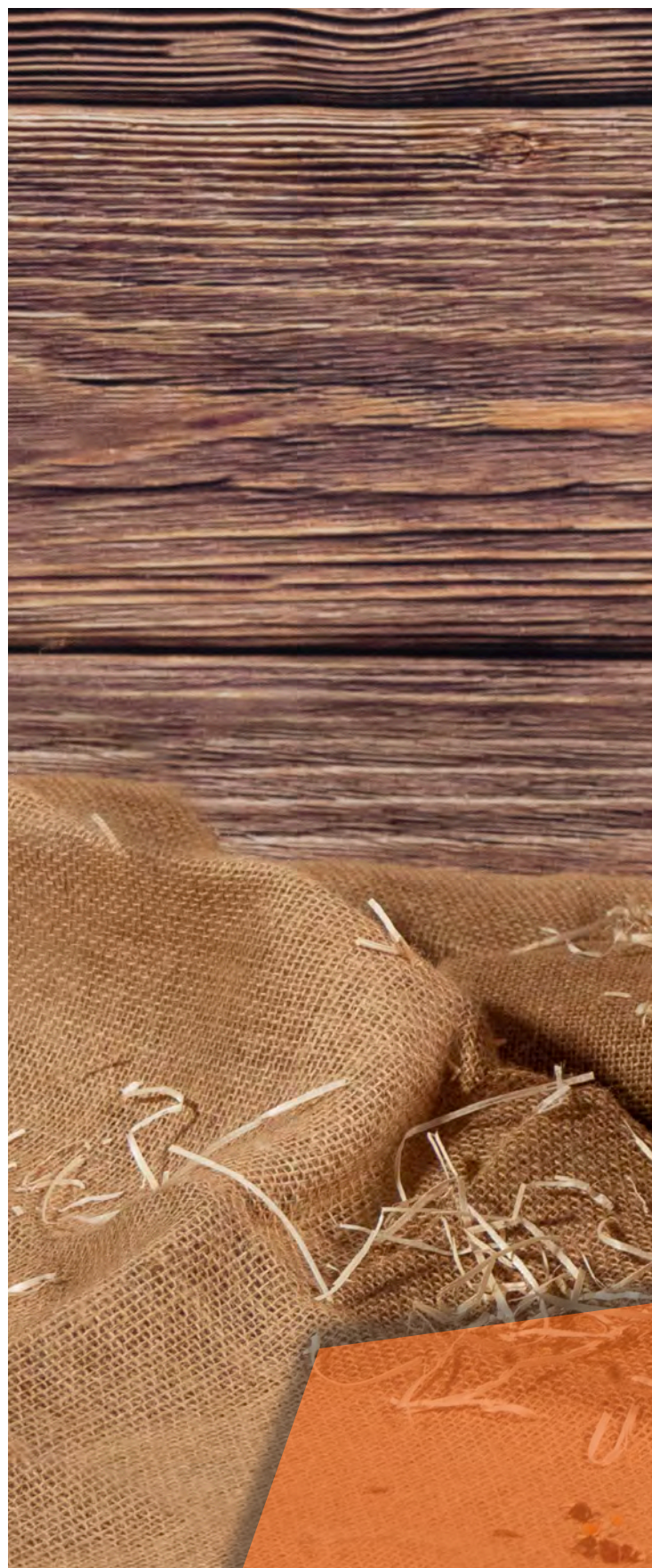
## Visit our stand FIDOVET Area C6 stand 015

FidOVet is at 44th International Trade Show of Artisan Gelato, Pastry, Bakery and the Coffee World 21-25 January 2023 - Rimini Expo Centre, Italy.

FidOVet is an excellence of made-in-Italy, with a long history and tradition of the culinary art at the service of the beloved four-legged friends.

### New AMAZING GELATO 100% Natural Recipes

Thanks to constant investments in Research and Development and the inclination to antic-







FIDOVET ARTISANAL  
METHOD AT SICEP!

cream-dessert and Yogurt: great snacks for your beloved four-legged friends





ipate the needs of the most demanding owners, the FidOVet assortment has been enriched over time. Alongside the complete Menus, FidOVet has in fact added an innovative line of complementary Foods, which are also unique, original and 100% natural: "Gelato" for dogs, cream-dessert and yogurt for dogs and cats.

FidOVet Gelato is a fresh, tasty and digestible snack, available in several delicious flavours.

Cream-Dessert and Yogurt: great snacks for your beloved four-legged friends  
Creamy and instant, FidOVet powdered yogurt is instead an appetizing snack for dogs and also for cats, which can be alternated with the cream-dessert available in various flavours.

#### FIDOVET ARTISANAL Method at SIGEP!

FidOVet has managed to combine a completely artisanal processing method, the re-





sult of Italian know-how and food excellence, with innovation, creating unique products.

"Let's feed them, let's not satiate them" is in fact the promise that highlights FidOVet's commitment to collaborate with veterinary experts in animal nutrition, to innovate without ever losing sight of the craftsmanship of production, a unique and distinctive element of FidOVet Foods, born with the goal of feeding dogs and cats as members of the family in the best possible way, with a complete and genuine formula.

FidOVet will participate in SIGEP from 21 to 25 January 2023, where artisan gelato will be the main protagonist! The Sigep fair is the most important Gelato - Dolce Trade Show internationally and the presence of FidOVet represents a strong signal of the uniqueness of Made-in-Italy also in the pets sector.

We take this opportunity to invite you to visit our stand AREA C6 stand 015 for a pleasant meeting with our Team!

[www.fidovet.eu](http://www.fidovet.eu)



**FidOVet**  
eccellenza italiana

# Gelato Dessert e Yogurt



— VELOCE —



[WWW.FIDOVET.EU](http://WWW.FIDOVET.EU)



## 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







QUALITY AND DESIGN

a story about passion for padded furniture





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 in 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/](http://www.felis.it/en/)



## 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*

Emilia-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.



## Bravo Chef!

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 cleaning and maintenance.

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](http://www.osteriafornio.it)



**MARCA****19-19/01/2023****BOLOGNA**

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

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**SIRHA****19-23/01/2023****LION**

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

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**SIGEP - AB TECH****21-25/01/2023****RIMINI**

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

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**HOSPITALITY****06-07/02/2023****RIVA DEL GARDA**

Italian trade fair dedicated  
to the Horeca channel.

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**GULFOOD****20-24/02/2023****DUBAI**

Fair for food and hospitality.

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**INTERNORGA****10-14/03/2023****HAMBURG**

Fair for the hotel, restaurant,  
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International meeting.

---

**CIBUS****03-06/05/2023****PARMA**

International food exhibition.

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**TUTTOFOOD****08-11/05/2023****MILANO**

International B2B  
show to food&beverage.

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**SIAL CHINA****18-20/05/2023****SHANGAI**

Asia's largest  
food international exhibition.

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**THE HOTEL SHOW****23-25/05/2023****DUBAI**

Trade event about hospitality  
and hotel industry.

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**CRAFT BEER CHINA****30/05-01/06/2023****SHANGAI**

International network of B2B events  
for the beverage industry.

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**ALIMENTEC****18-21/06/2023****BOGOTÀ**

Fair on the beverage and HoReCa industry.

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## BEER&FOOD ATTRACTION

**19-22/06/2023**

**RIMINI**

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

## MIFB

**12-14/07/2023**

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## THE HOTEL SHOW SAUDI

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## HOST

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**08-10/11/2023**

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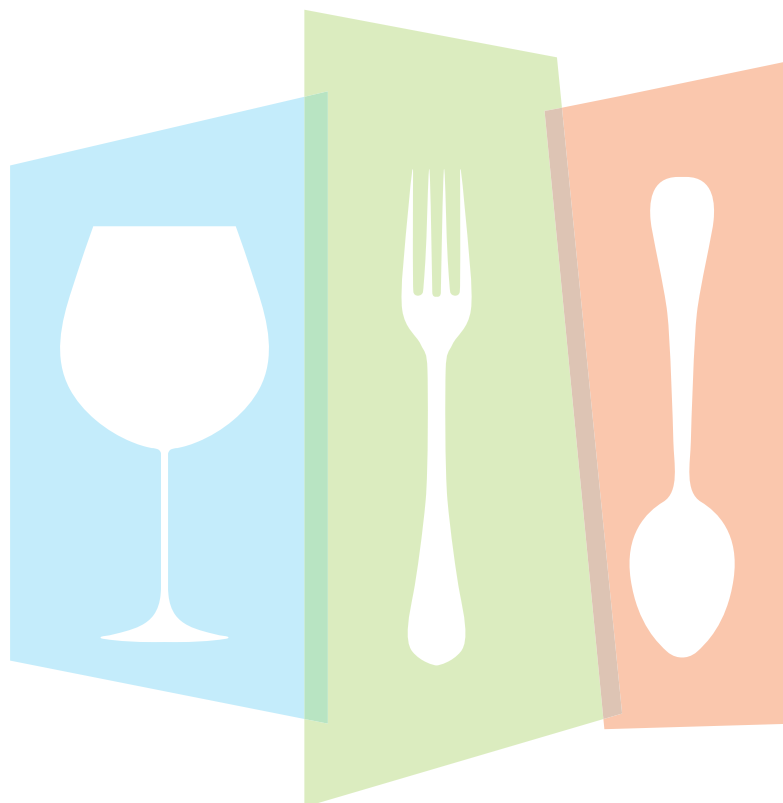
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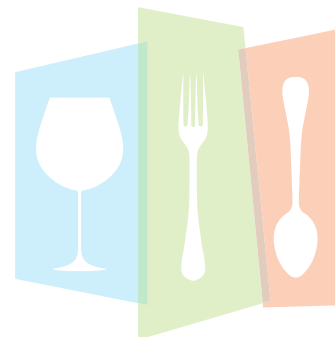
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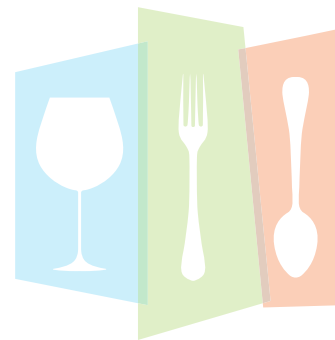
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