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- To provide insights and advices on matters of trade, investment, finance and industry between Italy and Thailand or within South East Asia.
- To organize bilateral events/trade shows periodically, in the form of seminars, talks, missions, round table or business dinners, in order to promote interaction between subjects.
- To keep close contact with the Thai authorities, pressing issues when necessary.
- To support, represent, and protect the interests of the Members, both in Italy and Thailand.



Interested companies may write to us for exploring the market and business in Thailand or for browsing potential business opportunities.



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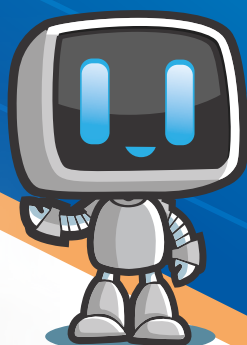
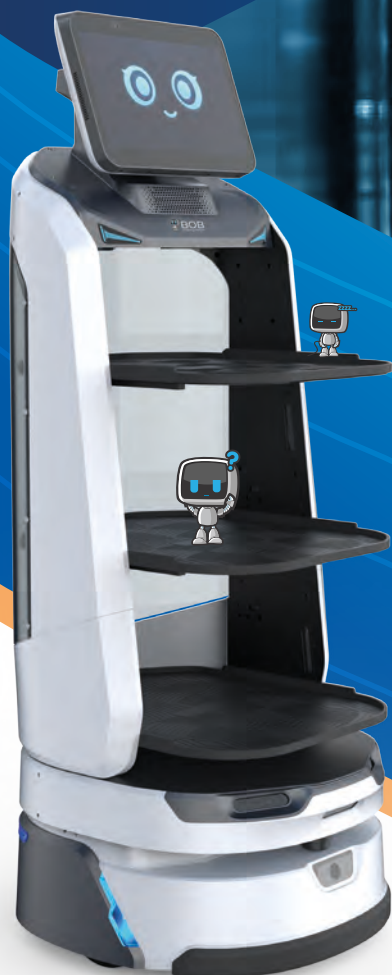
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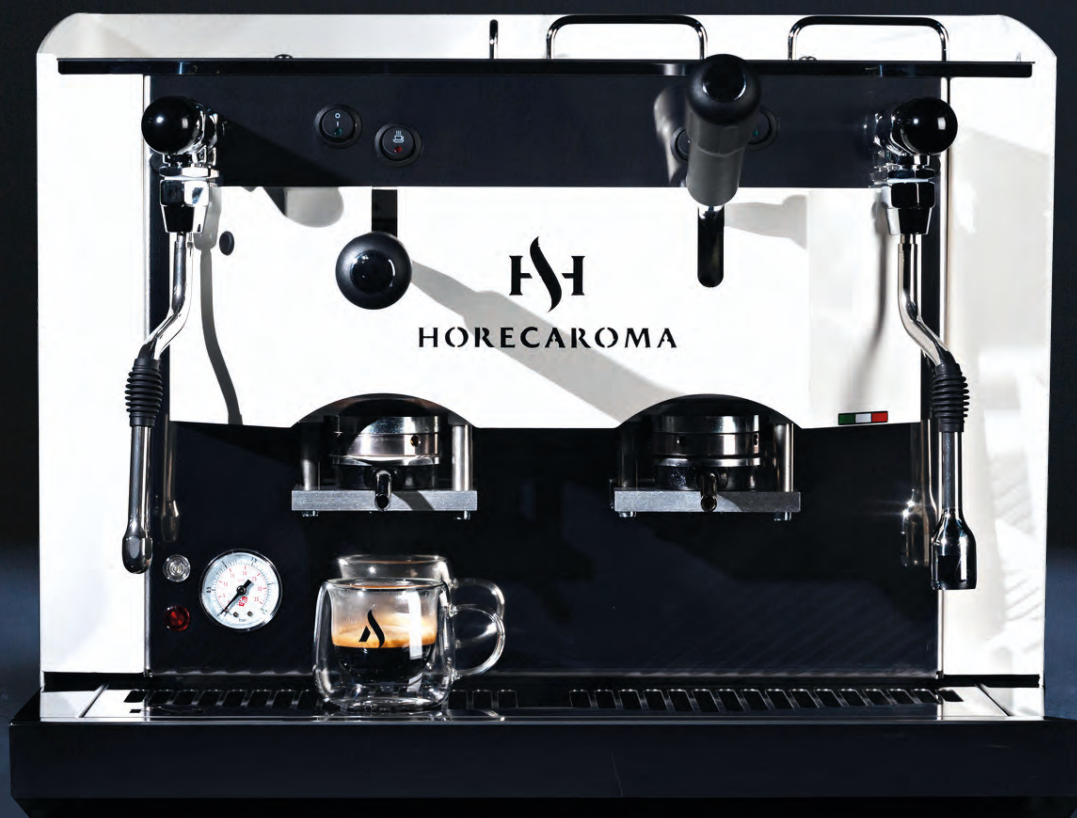


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MOCA COMPLIANT



Sonia V. Maffizzoni

Editorial Manager

Predictions for 2024? We don't have a crystal ball, but some trends seem to be confirmed without a shadow of a doubt: the first one concerns "experience," the buzzword of recent times.

The consumer - let's also call them a customer, in this sector, the customer is always right - is focused on how they live and perceive the experience. Not just good food and quality, but also context, entertainment, and extreme personalization of the service. Well, sustainability and the pursuit of unique experiences will also take center stage this year.

On the other hand, we have an eye on the future, with digitalization in a central position: online orders, reservation apps, and contactless payments will become the norm. Furthermore, there is expected to be further growth in delivery and food delivery platforms.

What can we say? These are all areas where the Horeca industry is poised, or rather, very ready. A good start!

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in the world
of furniture.

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and products for the horeca world
and hospitality

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Servizi e prodotti per il mondo
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“I WOULD LIKE TO OPEN A PASTRY SHOP,” A DREAM THAT MANY DESSERT ENTHUSIASTS NURTURE ”

To turn this dream into reality, it is essential to follow a series of fundamental steps that cover all aspects, from initial training to interior decoration. In this article, we will explore the key steps to successfully start your pastry shop.

Training is the first crucial step. Acquiring skills and knowledge in the field of pastry is essential. You will definitely need to attend specific courses to receive comprehensive training. This will help you master basic techniques, recipes, and food safety.

What type of pastry shop do you want to open? Will it be an elegant café-pastry shop or a store specializing in artisanal sweets? Define your uniqueness and style; it will help you stand out from the competition.



by [Walter Konrad](#)



latest news

A solid business plan is a crucial step. It includes an estimate of initial costs, a market analysis, profit forecasts, and a marketing strategy. A well-structured plan will guide you through the entire process of opening the pastry shop.

Purchase the necessary equipment for your pastry shop, such as ovens, mixers, refrigerators, and cake decorating equipment. Ensure they are of high quality, easy to clean and use, and suitable for your specific needs.

The location of your pastry shop is crucial to success. Look for a strategic location with a good flow of customers. Additionally, invest in interior decoration and setup to create a welcoming and inviting atmosphere.

Find suppliers of high-quality ingredients for your desserts. The freshness of the ingredients is essential for achieving the best flavor. Establish strong relationships with suppliers to ensure reliable sourcing.

Hire any necessary staff, including pastry chefs and service personnel. Provide training on procedures, quality, and customer service to ensure an experience that satisfies your customers.

Develop an effective marketing strategy, including social media activities, a website, and promotions. Use enticing images of your desserts to attract the attention of potential customers.

Organize an opening event to introduce your pastry shop to the community. Offer samples of desserts to introduce your product.

Opening a pastry shop requires planning, commitment, and passion. By following these steps, you can lay the foundation for a successful pastry shop. Remember that the quality of your products and customer service are essential to retain customers and grow your business over time. Good luck in your new venture!





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“ 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 Our Editorial Team

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.



latest news

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.





BERGADER CREMOSISSIMO: THE DELICIOUS SOFT CHEESE FROM THE MOUNTAINS

MORE THEN 120 YEARS OF BERGADER: A MOUNTAIN STORY

The Bergader dairy farm has a history that began more then 120 years ago, in 1902, in the Alpine village of Waging am See, where Basil Weixler worked tirelessly at his little cheese factory, using milk from cows grazing on the surrounding pastureland.

The name Bergader - meaning literally "mountain vein" - encapsulates the origin of this cheese. It is a name that signifies love for nature and for the mountain tradition - two elements with which the dairy farm is inextricably intertwined.





MOUNTAIN VEIN

love for nature and for the mountain tradition



The founding family, now in its fourth generation and still working at the company, is committed to ensuring the authentic goodness of our great-tasting dairy products.

BRINGING THE "MOUNTAIN VEIN" TO YOUR TABLE

Rolling hillsides, verdant pasture and, in the background, the breathtaking panorama of the mountains: this is the wonderful landscape of the Bavarian Prealps, where Bergader is born. Right here – on the 1,700 farms run by the local mountain farmers – is the source of the fresh milk that Bergader uses to produce its speciality cheeses.

THE ELEGANT SIMPLICITY OF MOUNTAIN CHEESES

Smooth, fragrant and delicate, Cremosissimo – in a practical, resealable, 175g crescent-shaped pack – is a soft cheese that has, as the name implies, an exceptionally

"creamy" heart, contained within an edible white rind: a combination of consistencies that brings with it all the flavour of the mountain, giving you a gourmet taste experience that captures all the subtleties of the upland pastures.

Gluten-free, CMO-free and free from preservatives, this cheese meets the needs of consumers who are increasingly focused on the genuine nature of products.

Moreover, thanks to the use of microbial rennet, it is suitable for vegetarians.

All the quality, aroma and taste of the cheese is captured in the new crescent-shaped pack, which is stylish, resealable and ideal for maintaining the freshness of the product.

www.bergader.it



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Il gusto della montagna ogni giorno sulla tua tavola.

“ COFFEE, NEW TRENDS IN THE SIGN OF TRADITION ”

In Europe, there are several emerging trends in the coffee industry that are becoming increasingly popular.



by Our Editorial Team

One of these is plant-based milk coffee, such as those made with almond, soy, or oat milk. This is partly due to the growing demand for alternative milk options for health or ethical reasons.

Another trend is that of “specialty” coffee, which refers to high-quality coffee with unique and distinctive characteristics, such as those coming from single estates or grown using sustainable farming methods. These coffees are often served as espresso or in small portions, to allow enthusiasts to fully appreciate their nuances.

In addition, there is an ever-growing trend for “filter” coffee, meaning coffee prepared by methods such as drip, chemex, V60 and syphon, that offer a more delicate taste experience than espresso coffee.

Finally, an increasing number of people are interested in learning how to prepare coffee at home, which leads to an increase in demand for high-quality coffee machines and brewing equipment.

These are just a few of the more recent trends in the coffee industry in Europe, but there are many other emerging trends that are influencing how people drink and appreciate coffee.

European coffee consumers are diverse and come from various backgrounds, but generally, they have certain expectations when it comes to their coffee.





One expectation is for high-quality coffee, with many consumers seeking out specialty coffees that have unique and distinctive characteristics.

These consumers are often willing to pay a premium for these coffees and are interested in learning more about where the coffee comes from and how it was grown.

Another expectation is for convenience and speed, with many consumers looking for quick and easy ways to enjoy their coffee. This has led to an increase in demand for instant coffee and coffee from vending machines.

A growing number of consumers are also looking for sustainable options, and are interested in coffee that is grown using environmentally friendly methods and in ways that support the welfare of farmers.

Some consumers are also looking for healthier options, such as coffee made with plant-based milk or lower-calorie alternatives.

Finally, consumers are also looking for new and exciting ways to enjoy coffee, such as flavored or infused coffees, cold brew and other new brewing methods, that brings new flavors and different textures.

Overall, European coffee consumers are looking for high-quality, convenient, sustainable, healthy, and new and exciting options when it comes to their coffee.

It is unlikely that coffee pods will completely replace traditional methods of preparing coffee, as both have their

own distinct advantages. Coffee pods, also known as single-serve coffee, have gained popularity in recent years due to their convenience and speed.

They are easy to use and require little clean-up, making them a popular option for busy people who want to enjoy a quick cup of coffee at home.

Additionally, they allow people to have a broad range of different coffee with just a small investment of time, also providing a more consistent result every time. However, traditional methods of preparation such as drip, pour-over, and French press, offer a more hands-on and personal experience.

This is particularly true for coffee enthusiasts who are interested in learning more about the nuances of different coffees and want to take the time to prepare and appreciate them properly.

This methods are also preferable for those who want to have a bit more control over the brewing process and temperature and look for a different and more complex flavor.

It is also worth noting that some coffee pods are not eco-friendly, as they generate waste and could be an environmental issue. This fact could influence the choice of some consumers.

Overall, it is likely that both traditional and coffee pod preparation methods will continue to coexist, with each appealing to different segments of the market.



DESIGN AND SUSTAINABILITY IN THE WORLD OF FURNITURE

Polypropylene seating has always been unequivocally the cheapest option available on the market. However, today, Areta has taken the market's pulse and offers a wide range of technopolymer products that represent the pinnacle of design, modernity, and functionality in furniture, with a strong focus on sustainability and innovation.

The turning point in the concept of affordable furniture and the market's demand for higher-performance, high-quality, and sought-after products was undoubtedly the introduction of 'Gas Injection Moulding' technology in the production process. This technology, although complex and not easy to implement, allows us to





SUSTAINABILITY AND INNOVATION

The pinnacle of design, modernity, and functionality in furniture

develop significantly stronger technopolymer products that can technically support even the most demanding projects. As I like to emphasize on every occasion, we have gone from merely providing seating to accommodating the world.

We certainly do not neglect our garden line products, in which we continue to invest to keep them up-to-date and aligned with our customers' needs. However, Areta's top sellers are undoubtedly those in the Rattan line, designed for outdoor use, and the Design line, which is perfect for furnishing both indoor and outdoor spaces in the Ho.Re.Ca and indoor furniture markets.

Areta is a company that has had strong international ties since its early years. The first fifteen years of activity were characterized by export shares of 95%. Today, thanks to significant development in the domestic market, exports represent 50% of the turnover, distributed across all continents. The common element underlying the strategies adopted by the company to compete in the global market is the emphasis on the 'Made in Italy' identity. This applies not only to the quality and development of new products, where Italian design plays a significant role, but also to our firm commitment to concentrate the production of all our products in Italy.

Areta's future lies in continuing to invest in technology, human resources, and the environment."

www.aretacom



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

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

THE FIORENTINI FIRENZE COMPANY

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





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"capable of respecting the environment" with a zero climate



GROWTH, TOWARDS THE FUTURE

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

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

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

THE VALUE OF INNOVATION

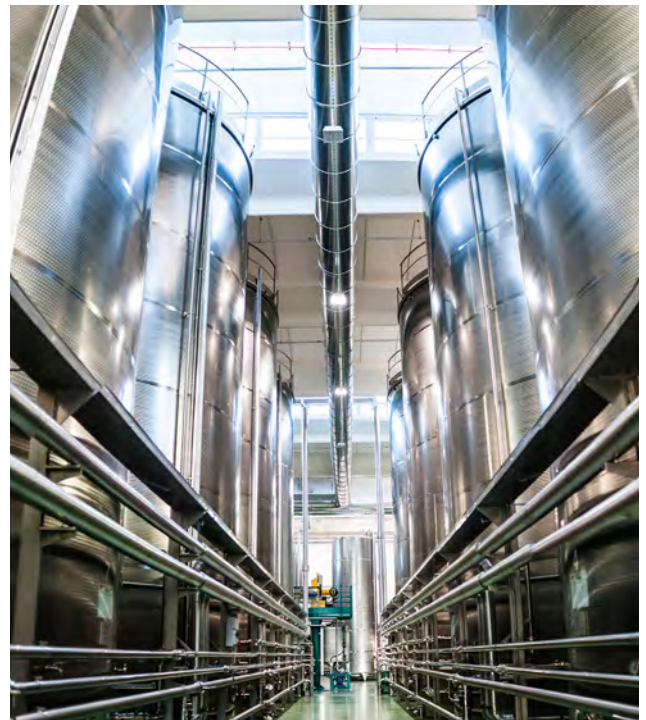
The company Fiorentini Firenze Sp.A invests a lot in technological innovation and sustainable energies: the storage facilities are one of the first facilities in Italy to provide the new technology of Conservation under nitrogen and processing with Cold Cycle, and the entire operational management center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

CLIMATE FRIENDLY PRODUCTS, AN ASSUMPTION OF RESPONSIBILITY

For the first time in Europe an Italian company quantifies and eliminates CO₂ emissions by offsetting them with the program "PLANTING BIODIVERSE FOREST IN PANAMA" certified GOLD STANDARD, developed by Forest Finance and expanded by the partners Sustainable Timber and Isla Cebaco, the project is based

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

www.fiorentinifirenze.it



FRESCURA

associato **casaitalia** Distribuzione S.P.A.



Be different... Be Le Nouveau Coq

BE DIFFERENT... BE LE NOUVEAU COQ

Frescura S.p.A. is a commercial company that has been engaged in wholesale sales of products for the hotel and restaurant industry (Ho.Re.Ca.), household goods, home products, gift items, garden products, and toys, for over 80 years. In 2014, it successfully ventured into the field of professional hotel supplies, creating its own personalized brand, Le Nouveau Coq.

The Le Nouveau Coq brand is a trademark created to fulfill the desires of those seeking uniqueness, class, and originality, and to enhance the magical creations of chefs, restaurateurs, and catering agencies who want to stand out. What they need is not just a dish, a salad bowl, or a coffee cup, but a form of Art; Art with a capital letter because it should be understood as a perception, a sensation, an emotion transmitted through all the objects that make up a table, but above all, a special harmony created between food and Le Nouveau Coq items.

Within the assortment, you will find items in porcelain, melamine, glass, and much more; all designed to create magic at the table and meet the needs of the Ho.Re.Ca. professional world.





LE NOUVEAU COQ

uniqueness, class and originality



Le Nouveau Coq specializes in high-quality porcelain and melamine, both white and colored. Behind this company is a team dedicated to studying all the latest trends and gathering information from their customers to recreate what is of most interest to them. There are studies of original as well as classic shapes, studies of unusual and classic colors, for a mix and match that leaves nothing to be desired.

Here are the words of the purchasing manager of Frescura Sp.A.: "The main satisfaction for our Le Nouveau Coq brand is to say yes, we did it, we are





present in the Ho.Re.Ca. world, and our product is well-received. We are satisfied with our brand and what it has become over time, thanks to the hard work that goes into even creating a simple pasta bowl."

In 2025, Frescura S.p.a. will be present at the Host Fair for the sixth edition with its Le Nouveau Coq brand and all the innovations for the following year.

This International Fair is important for expanding this brand worldwide. The current market includes Italy, Germany, Belgium, Croatia, and many other European countries. Our desire is to create new business opportunities worldwide.

For further information, please contact us at:
horeca@frescura.it

PORTANOVA RESTAURANT IN URBINO:

In Urbino, in the splendid Renaissance city of Raffaello Giuseppe Portanova and his wife Silvia have bet on the success of transforming a disused space located in the historic village of the city, just a few steps from the Ducal Palace, into a restaurant.

A small restaurant, which did not discourage the two young entrepreneurs in realizing their dream of opening a high-level restaurant, despite the





QUALITY CUISINE

unique and refined dishes, linked to the tradition of the territory and beyond



limited seating for customers in the space dedicated to the public. The atmosphere is not trivial but sophisticated and well-cared for in every detail, perfectly integrated into the context of the old part of the cheerful Urbino town.

A restaurant for a "few close friends" with about 30 indoor + 20 outdoor seats, for which the talented chef Giuseppe has immediately aimed for a "quality cuisine", in the search for unique and refined dishes, linked to the tradition of the territory and beyond. A bet won with flying colors and excellent feedback, both from local clients and





The many tourists always present in the ducal city throughout the year.

Also excellent is the "wine list" carefully selected by Silvia and featuring about 200 labels of white and red wines.

PORTANOVA RESTAURANT IN URBINO awaits you.

At Via Cesare Battisti 67 – 61029 Urbino.

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www.rossiepartners.com



BRISTOT: A LEGACY OF QUALITY COFFEE

Bristot was born in 1919 in Belluno, at the foothills of the Dolomites, conceived by Domenico Bristot. His entrepreneurial spirit made him one of the pioneers in the coffee world, applying his knowledge in a land of mountain people, resilient workers who learned to coexist with the harshness of their territory. In 1989, Bristot transformed the business into Procaffé and acquired several historical brands deeply rooted in the region: Breda, Deorsola, and Testa Rossa. Since 2000, Procaffé has been part of the international Wedl-GmbH group based in Innsbruck. The mission is to serve the best possible espresso to customers, with utmost attention to the supply chain.

The company's buyers regularly visit coffee plantations in Central and South America, Africa, and Asia to select beans for the blends. Coffee quality is ensured through five control phases in the purchasing process. Over time, Procaffé has established a comprehensive certification system, including ISO 9001, 45001, FSSC 22000, Organic, Rainforest, Halal, and FSC.

The roasting facility demonstrates a roasted coffee performance of around 5,000 tons per year. The core business in the Ho.Re.Ca. channel spans approximately 65 countries worldwide, accounting for 65% of the volume, showcasing a strong international presence. In addition to Ho.Re.Ca. and Retail channels, performance extends to Vending, e-commerce, and liquid coffee for B2B.

Over the years, Procaffé has built an international network of Academies with a team of 30 trainers and a central headquarters in Belluno certified as an SCA Premier Training Campus.

www.caffebristot.com

**WHATEVER YOU DO,
DO IT WITH PASSION.**



THE BEST ESPRESSO

The core business in the HoRe.Co.

“ WORLDWIDE VISIBILITY ”

Maestro Riccardo Bellaera revolutionises pastry

On the occasion of the Host International Fair 2019, he receives from the hands of Maestro Iginio Massari, the 'Luxury Pastry in the world' award, for the professionalism and rigour demonstrated in the promotion of high quality and luxury world pastry.

In 2021, he is awarded a star as 'World Pastry Stars', a recognition given to the world's most famous pastry chefs such as Iginio Massari, Pierre Hermè, Pierre Marcolini, Paco Torreblanca, Jordi Roca, Philippe Conticini, Sadaharu Aoki and others

In March 2022 at the Sigep in Rimini, the International Exhibition of Ice Cream, Pastry, Confectionery and Bakery, he was awarded the 'Different visions for great ideas' trophy, an award for great professionals in the world of confectionery.

In 2022, he again received the 'Luxury Pastry in the world' award as one of the world's best pastry chefs for pastry techniques and skills.

In a constant effort to improve his skills and background, he works closely with the latest generation of world-famous pastry chefs: Emmanuele Forcone, Davide Comaschi, Francesco Boccia, and continues his schooling at CAST ALIMENTI.

Since 2022, Riccardo Bellaera has become a member of A.P.E.I., as Pastry Chef Ambassador of Italian Excellence.



Maestro Riccardo Bellaera

"A pastry kitchen is a studio that becomes a place of art."

A continuous collection of awards for master pastry chef Bellaera, once again in 2023 at the Sigep in Rimini, he received the award "Different visions great ideas" and was named among the best pastry chefs in the World Ambassador of Italian desserts for catering on Costa Crociere.

Riccardo Bellaera's vision

Modern. Creative. With tradition!

The foundation of his vision and skill is curiosity and his constant search for innovation. With extensive knowledge of each raw material and element, Bellaera develops a perfect balance between aesthetics and taste. This art of harmony is found in traditional cakes, innovative creations and artworks of his desserts.

Maestro with passion



Riccardo Bellaera is a perfectionist, constantly developing new creations. In every cake, dessert or pastry, you can feel the passion of the Sicilian and taste the flavours of his special inventions.



Pâtisserie speaks a common language in all countries - but they vary in tradition and culture. For Bellaera it is important to know and to study the basics of pastry making - how they have been used differently from country to country, from region to region, even in Italy. All this goes into his new inventions.

"Pastry is precision, but also ingenuity and creativity. Pastry is a study that becomes an art."

In traditional confectionery or in high art of pâtisier, there are innovations, but according to Bellaera, there is one obligatory basic rule:

"A cake or a dessert must reflect the naturalness of the product, and the pastry chef must first and foremost master the chemistry and know perfectly the reactions of the ingredients. Innovation, however, is always transversal: a traditional pastry is not static, it can take other forms as long as the substance is untouchable."

Philosophy

Maestro Riccardo Bellaera, born in Modica (Sicily) in 1972, has been Corporate Pastry & Bakery Chef of Costa Crociera since 2012. For many years he has worked creatively and innovatively with many famous maestros and pastry chefs. His life crossed, by a lucky coincidence, the path of the famous Mae-

latest news

stro Iginio Massari - the greatest Italian pastry chef. Riccardo Bellaera started his career in his patisserie. With creativity and Sicilian passion, he studied with Massari, the high art of craftsmanship and developed extraordinary innovations of the patisserie world. The desire for new inventions was born. The relationship with his teacher became a deep friendship.

During his career, Riccardo Bellaera specialised in the art of pulled and blown sugar. Powered by his curiosity and the wish to learn about new cultures, he started working as head pastry chef on board cruise ships in 2001.

"My philosophy is to convey emotions. My curiosity is the engine of creativity. I am always looking for innovations, studying and researching raw materials to combine aesthetics and taste, from traditional desserts to the most innovative creations. The presentation of a dessert is not only about creativity, but above all about the balance between "crunchiness, softness and acidity"

Particularly

The exceptional pastry chef has been working on the high seas for 20 years and has been Corporate Pastry & Bakery Chef for the entire Costa fleet since September 2012. Already in 2019, he was awarded at one of the hottest international trade fairs in gastronomy "Host in Milan" for his developments of the pâtissier concepts by the famous maestro Iginio Massari. In 2021, Bellaera swept the highest prizes and awards on the scene. Again, his mentor Iginio Massari was present and honoured the Sicilian from Modica with a star of the "World Past-



ry Stars" - a recognition that only the most famous pastry chefs in the world receive. A few weeks later, Bellaera also received the "Luxury Pastry Stars" award for his pastry techniques and skills and won the "Luxury Pastry in the World" award. Riccardo Bellaera has revolutionised cruise confectionery and elevates pastry-making as an art to the "Haute Pâtisserie".

On twelve ships around the world, several thousand guests want to be pampered daily with a selection of "desserts made in Italy". The production of the desserts has to be standardised and at the same time implemented at the highest culinary level. This requires a dedicated team, the best Italian ingredients, planning the know-how and, above all, a mastermind like Bellaera. With his skill and creativity, he trains and leads over 380 employees. The result is desserts that are second to none in terms of aesthetics and taste.

www.riccardobellaera.com



100% italiano



• GOLD SELECTION •



Il Buono d'Italia



www.olioluglio.it





PORCELLANE
DI SARONNO

CUSTOM DESIGN ARTICLES

A thread of creativity, MPS Porcellane tableware is the meeting of masteries: one made of craftsmanship, ours since 1987, and the other of experimentation, that of the most visionary chefs.

Our art is inspired by the suggestions dictated by the needs of professionals in the Ho.Re. Ca. sector: for us, classic white porcelain means innovation, in a material thousands of years old that allows itself to be shaped to obtain items that are resistant, solid, versatile and with countless advantages. It all starts with industrial and manual processes that intertwine in a mixture made of the finest feldspar, quartz and kaolin. Workmanship carried out by skilled





MEETING OF MASTERIES

by the side of the best professionals, always



craftsmen that performs in results that always strive for excellence.

MPS porcelain tableware accompanies industry trends and the chef's flair in paths of tradition and innovation, in every season, to enhance the colors, shapes, flavors and textures of any dish. Hotel and Complementi are a canvas, literally, blank capable of enhancing the intrinsic nature of the material with a green vocation and an expression of futuristic visions, always solidly anchored to the values of quality that matter most.

Along with beauty comes the practicality of Gastronorm, porcelain baking dishes designed to the standard dimensions of professional containers. Perfect proportions for any sweet or savory creation in classic white, elegant black, or exuberant outer or full colorations. Get noticed by emphasizing the brighter shades of courses—a triumph of brilliant opacity in Chisa's exclusive finish to impress at any hour. In the hustle and bustle of fleeting

time, Hardware puts everything on pause in a moment of functional originality, in a fantasy convenient to hold in one hand.

More than 1,000 shapes embrace our idea of renewed nature, in the classic, revolutionary elegance that distinguishes our porcelain tableware. By the side of the best professionals, always.

www.mpsporcellane.com



FRATELLI Cecchin PASTAFRESCA

Piacere quotidiano



The 6 litres cistern. Increasingly useful:

Our persistence in making eco-compatible products and our efforts to maximize comfort in bathrooms have been key aspects of Pucci's mission for many years.

The company's history is studded with innovations, with Pucci always playing a forefront role in the field of eco-compatibility.

Already in 1995 Pucci was the exclusive maker of the

slimline cistern, which offers a 6 or 3 litres flush with no impairment in toilet functionality and hygiene. From a niche product, this cistern has soon become one of the key features of new bathrooms. Indeed, recent European directives, transposed into national and regional laws, stress the need for a more rational use of water and especially drinking water, being an increasingly



scarce and precious good. The compact 6-3 litres cistern is the one that offers the greatest water savings with no reduction of functionality. Initially, this cistern must be installed when renovating toilets in schools, hospitals, hotels and other residential communities, where water consumption has a major impact on sustainability and costs. In a second stage, the 6-3L cistern is set to become the preferred option also for new bathrooms at home, maximizing

the eco-compatible use of water and reducing costs.

Thanks to our long experience in making the 6-3 litres cistern and in matters of sustainability, Pucci is once again poised to meet European and Italian regulations, apart from facilitating ethical and economically sustainable practices.

Visit: www.pucciplast.it



ECO-COMPATIBLE PRODUCTS

is the one that offers the greatest water savings
with no reduction of functionality

CAPITANI

DESIGN DAILY INSPIRED

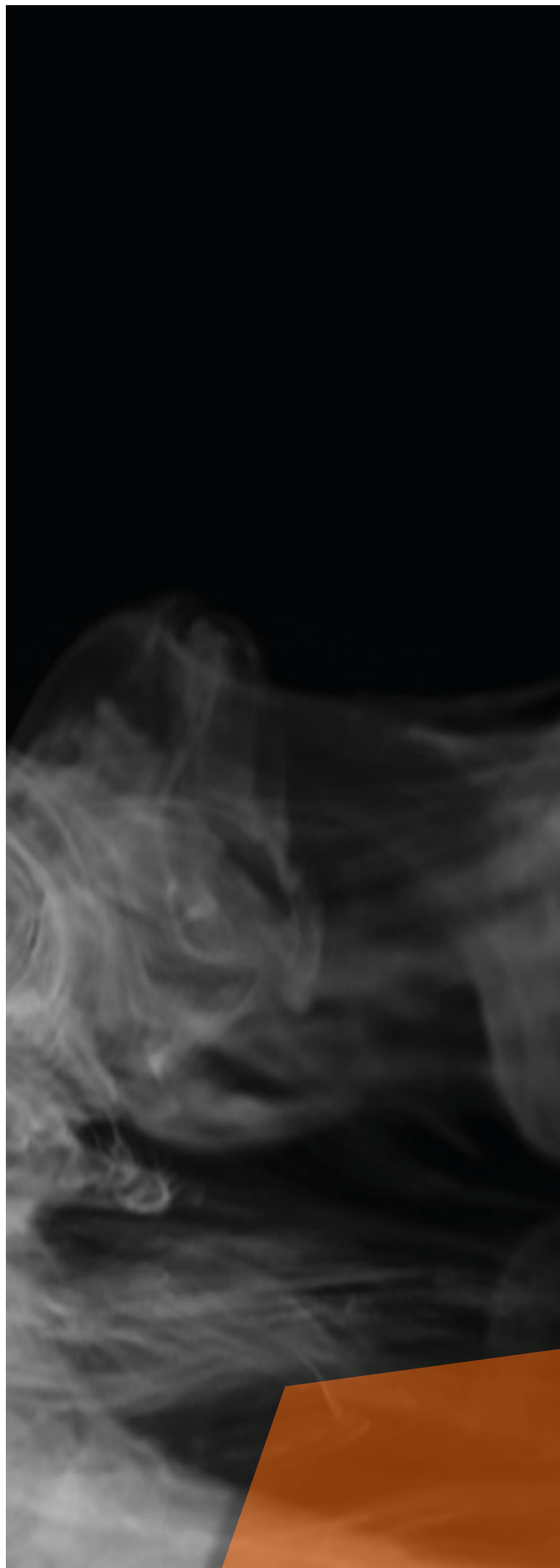
COFFEE DESIRES DAILY INSPIRED

We take advantage of this opportunity to announce the arrival of our new "Golden Black" Limited Edition, the Capitani edition that combines the elegance of black with the preciousness of gold.

These machines are real artworks, with a matt and glossy black finish that creates an effect of luxury and refinement, embellished by pure gold inserts. They are compact, ergonomic and intuitive machines, which allow our customers to choose from a vast range of customizations to better enjoy every moment of the day.

In 1979, to give shape to the founder's innovative ideas, Capitani srl was born, an Italian company that designs and manufactures coffee machines for capsules and pods for the OCS/HORECA sectors, 100% Made in Italy.

Capitani coffee machines are constantly subjected to testing and rigorous quality controls in accordance with the quality standards and the reference regulations in order to comply with all current protocols.





UNIQUE

compact, ergonomic and intuitive machines

LARIO DOUBLE Coffee desires daily inspired

Richiedi la tua
macchina su misura
Request your
customized machine



CAPITANI®

DESIGN DAILY INSPIRED

Among our major achievements, we can include the possession of the 100% Made in Italy Certificate, issued by the National Register of Italian Manufacturers (ITOI).

In recent years, in addition to having established solid partnerships with the most important Italian and European coffee roasters, for which specific highly successful ad hoc machines have been developed, Capitani has continued to offer a catalog of reliable machines, constantly renewing its aesthetic lines and always introducing new features.

The company's skills and experience can be put at the service of the customer's needs by developing projects from scratch, based on specific requests but also giving shape to exclusive designs for the customer, using the functional parts and components of already existing models. Furthermore, there is the possibility of adapting existing models to operate with new capsules for dedicated and customized systems for each customer.

We also offer the possibility to customize all our machines in the catalog with color combinations and logos, making them even more "unique" and specific for each individual request.

www.capitani.it



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CAP**
Coffee
desires
daily
inspired

Richiedi la tua
macchina su misura
Request your
customized machine

MULTICAP
made in Italy

 **CAPITANI®**
DESIGN DAILY INSPIRED

COSTA CRUISES: A JOURNEY THROUGH ENDLESS TASTE

Cruises with Costa are a real journey through taste, where the exploration of the many destinations begins at the table.

In the main restaurants of every ship, alongside dishes that innovatively reproduce - in taste and presentation - the Mediterranean cuisine, part of the menu is always dedicated to the typical cuisine of the destinations visited by the ship - with a wide vegetarian offer and vegan menus. But there's more. With no extra costs to the basic rate, every evening Costa guests can enjoy the "Destination Dishes" signed by world-renowned chefs Bruno Barbieri, Hélène Darroze and Ángel León, which interpret the tradition and flavors of the place that will be visited the following day.

Continuing the discovery of destinations in the company of Bruno Barbieri, Hélène Darroze and Ángel León, the Archipelago restaurant - currently available on eight ships in the fleet - offers a truly unique culinary experience. It is a restaurant where guests can choose between three menus, one for every chef and each consisting of 5 refined dishes designed to explore through food that area of the sea that guests are sailing. A lighter, 3-course lunch menu is also available. The concept and design of the restaurant are also extremely innovative. Archipelago is made up of 'island tables', which offer a more intimate experience, surrounded by a copper structure that represents the so-called "nasse" (the fishermen's nets) and embraces the unique pieces of "driftwood", installations made of woods returned from the sea. Particular attention is paid to the issue of sustainability. The chefs' signature menus, as well as the Destination Dishes, have been created with great care in the choice of ingredients - mainly coming from local producers - and in their treatment, with the aim of avoiding food waste. And that's not all. The driftwood that decorate the islands have been recovered thanks to the "Guardians of the Coast", the environmental education program for the protection of the Italian coast promoted by the Costa





JOURNEY THROUGH TASTE

The exploration of the many destinations begins at the table.



Crociere Foundation. For each dinner tasted at Archipelago, Costa Cruises will donate part of the proceeds to the Costa Crociere Foundation to support environmental and social projects.

The journey through endless taste on board Costa ships continues with wine bars, themed restaurants, and aperitifs at sunset. From snacks with Nutella crêpes to aperitifs with sushi; passing through pizza prepared with sourdough, and concluding the evening with a walk under the stars enjoying a real homemade ice cream.

Pizzeria Pummid'oro offers authentic Italian pizza prepared to perfection. A perfect mix of tastiness and authenticity, starting from the ingredients. In addition, the pleasure of being able to enjoy it while facing the sea! In this 'pizzeria', pizza is made with sourdough, San Marzano DOP tomatoes, fine flours, and fresh mozzarella produced directly on board in "mini-dairies" where, thanks to special machinery, the best Campania curd is processed creating traditional and buffalo mozzarella, burrata, and many other delicacies for all kitchens on board.

Osteria Frescobaldi on board Costa Smeralda is the first seafront restaurant of the famous family of wine producers. A contemporary space, but one with a strong link to the Tuscan tradition as regards the food and wine offer. A wine bar where guests can sit for a glass of the best red wine or enjoy a unique dinner, just like in a modern winery. Traditional Florentine recipes such



as 'Trippa alla Fiorentina' or 'Pici alle Briciole' are accompanied by a range of fine cuts of grilled meat, including the unmissable "Fiorentina". The oil served on the table to accompany the dishes is Laudemio, also coming from the Frescobaldi estates. In addition, on Costa Smeralda guests can try the "Frescobaldi Experience", already available on Costa Firenze: it is a tasting experience guided by the sommeliers on board that, thanks to the use of augmented reality, projects guests directly inside the Castello di Nipozzano, the main estate of Frescobaldi.

Fiorentina Steak House, on board Costa Firenze, welcomes guests with the best Italian meats, such as the namesake Florentine T-bone and the Piedmontese Fassona steak, but also the Irish Black Angus and organic chicken.



restaurant with decor and menus designed especially for them, while in Food LAB guests can test their cooking skills under the guidance of Costa Chefs or learn how to create perfect cocktails with Costa bartenders. The journey on Costa ships also means seeing the destinations from the unique perspective of the sea, while enjoying equally special food and wine experiences. This is the case of the wide range of bars and spaces in collaboration with major brands of Italian and international excellence.

Guests wishing to try more exotic flavors are spoiled for choice. The restaurant Teppanyaki takes its name from a Japanese word meaning "to grill". In reality, it is much more than that: it is the art of satisfying the palate, while also giving life to a show that amazes the diners. This mix of haute cuisine and show, thanks to the mastery of the chefs, becomes a real form of entertainment, which transforms a dinner into an all-round experience.

Sushino at Costa is a sushi bistro on the sea designed to offer an authentic Japanese experience, aperitif, lunch or dinner. Nigiri, maki, sashimi, to be enjoyed in four proposals: aperitif, all you can eat, à la carte or even in the take-away version to enjoy the taste in an itinerant way.

At Hot Pot, the restaurant aboard Costa Firenze, guests become chefs for an evening, cooking meat, fish or vegetables to accompany a typical Chinese broth. Dim Sum, again on Costa Firenze, offers an excellent selection of Chinese specialties, such as noodles and dumplings with a meat, fish or a vegetarian menu. Guests can not miss the Kiki Poke, on Costa Toscana and Costa Smeralda, a space entirely dedicated to the famous Hawaiian dish based on marinated raw fish.

Aboard Costa Toscana and Costa Smeralda, Salty Beach is a space for street food lovers, while Green & Healthy Food offers light and tasty dishes with many vegetarian proposals. For families with children there is an entire res-

Like **Caffè Vergnano 1882**, where you can sip a good coffee, or Campari lounge and Aperol Spritz bar dedicated to the most famous Italian cocktails in the world; Ferrari Spazio Bollicine with all the proposals of the famous Trentino winery from bubbles to wines, or Kartell Cafè, a space with a refined and contemporary design; Nutella at Costa, the area dedicated to Nutella® in all its forms, or gelateria Amarillo for a creamy homemade ice cream or some delicious chocolate praline. Heineken Star Club & Bistro on board Costa Toscana is the first floating Heineken Bar in the world, a "contemporary pub" where the gastronomic offer, accompanied by a wide selection of "à la carte" beers and beer-based cocktails, meets the best of entertainment with live shows by rock bands.

A separate chapter must be dedicated to the on-board patisserie, signed by Corporate Pastry & Bakery Chef Riccardo Bellaera, pupil of the Master pastry chef Iginio Massari, two times winner of the "Luxury Pastry in the world", winner of the SICEP 2022 trophy and the "World Pastry Stars" prize.

The offer is inspired by the great Italian and Mediterranean tradition with different lines of desserts -including cakes for those who want to celebrate special occasions- using high quality ingredients and cutting-edge technology.

www.costacruise.com



CRIMARK SRL, EXCELLENCE OF ITALIAN COFFEE

Coffee is a timeless beverage that brings people together all over the world. Each country has its own traditions and nuances of taste, but one fundamental element unites all coffee cultures: the pursuit of excellence.

Crimark srl is synonymous with excellence of Italian coffee in the world, with over twenty years of experience.

The selection of fine coffees from around the world, packaged "DOLCE&NERO," is the result of a coffee drinking culture expanded through the experience and training of experts.

The wide range of products, including the organic line, is obtained from a selection of high-quality blends or single origins of ARABICA and ROBUSTA coffee.

The customization of coffee blends through the private label service allows our clients companies, to create their own brand, while state-of-the-art technology, allows us to produce packages in different formats: beans, ground, pods and capsules compatible with different systems.





SELECTION
OF HIGH-QUALITY BLENDS

The pursuit of excellence.



The various blends, designed by an expert who has trained by participating in and passing courses held by the I.I.A.C (International Institute of Coffee Tasters), are made with selected, fine coffees, and a computerized system ensures constant roasting that enhances the quality, the intense and refined aroma and taste of our coffees.

Among the coffee bean proposals we offer: Excellent, Espresso Oro, Espresso and Extra blend, with a choice that ranges from mild to strong intensity.

CRIMARK srl the best of Italian coffee "A coffee beyond the ordinary: taste and innovation in every bean".

Discover the aroma of excellence with CRIMARK srl.

Visit:
www.crimark.com

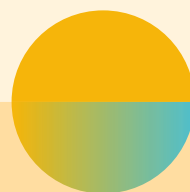




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PROFESSIONAL APPLIANCES FOR THE CATERING INDUSTRY

The Company DELMI di Donnini Enzo has been designing and manufacturing professional appliances for the catering industry since 1976. In particular, the firm is specialized in production and design of glass-ceramic cooking systems.

OUR PHILOSOPHY

Delm, founded in Italy in 1976, makes chefs' lives in the kitchen easier and more prestigious with its innovative cooking systems. We have always looked ahead, offering top-quality solutions. We are a team that focuses on sustainability and on safeguarding the future of our planet. We develop our ideas through ideas from our highly skilled, motivated staff, who are always eager to satisfy our most demanding customers who want to validate their own profession by creating emotions and providing the best experiences.

VENUS

Venus is the world's first cooking system certified for professional use to be made from a slab of glass-ceramic material, suitable for both indoor and outdoor use. Thanks to the exclusive multiple heating system with differentiated temperature zones, Venus is able to cook any type of food perfectly and simultaneously, both directly on the cooking surface and using pots and pans in aluminium, steel, copper and terracotta.

Available in gas, LPG/natural gas and electric versions.

The innovative Venus range of cooking systems springs from passion and the desire to provide a practical, futuristic cooking solution. The Made in Italy brand is a global quality





VENUS CERAMIC COOKING SYSTEM

The future way of cooking.. is now available



INNOVATIVE
glass ceramic cooking systems

5 PATENTS
100% Made in Italy

ECO-FRIENDLY PRODUCTS
inspired and constructed with
sustainability principles

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guarantee. With its specific fine design features, construction materials and patented technologies, Venus aims to spread the highest standards of excellence worldwide.

SPECIFICATIONS CLASS CERAMIC

Glass ceramic is approved and certified as the best material for safeguarding foods during cooking, since it prevents them from sticking and does not emit leftovers of any kind. Venus is therefore your passport to healthy cooking.

It also guarantees flawless hygiene and quick cleaning with ice thermal shock.

CONTROL PANEL

The Venus Gas control knob provides constant temperatures of about 50°C/400°C, reached in very few minutes, while Venus Electric Touch includes a power touch screen control, for the same temperature range.





EQUIPMENT

On the right side, Venus is equipped with a drainage duct to convey cooking fats into a special removable drawer in the base.

The side carrier handles are in Bakelite to protect against burns.

CHARACTERISTICS COMMON TO ALL MODELS

- Structure in 304 stainless steel with FCM authorisation
- Glass support frame in Aluminium with Teflon coating with FCM authorisation
- Glass-ceramic cooking surface

VENUS 1000 DELUXE COPPER

The Deluxe version has structure in food-approved AISI 304 stainless steel throughout.

With copperplated finish, Venus is also an exclusive, sumptuous interior design item, while retaining all the functional features of the professional version.

VENUS 1000 DELUXE GOLD

The Deluxe version has structure in food-approved AISI 304 stainless steel throughout. With goldplated finish, Venus is also an exclusive, sumptuous interior design item, while retaining all the functional features of the professional version.

VENUS 1000 PROFESSIONAL

The professional version has structure in food-industry approved 304 stainless steel throughout, with Scotch Brite finishing.

www.donninisrl.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





**the best
for your
guests**

the new website is out now. wwwow!

More information, more tips and lots of solutions, so that
you can offer your guests the best in gluten-free dining.

Take a look!



GRANDSOLEIL: OVER 60 YEARS OF STYLE AND INNOVATION!

Grandsoleil is a prestigious brand in the furniture industry, with a rich history of over 60 years of success.

Owned by the Italian company IGAP Sp.A., Grandsoleil is renowned for producing furniture for outdoor spaces, interiors, and special events, crafted with a unique blend of quality, elegance, and functionality.

The Grandsoleil brand is synonymous with high-class Italian design and is appreciated both in Italy and across Europe.

With a wide range of products, Grandsoleil provides solutions for furnishing any environment, from gardens and terraces to the interiors of restaurants and hotels.

Our new proposal is: Panka Set.

Introducing our latest addition to outdoor living – the new garden Panka set. This set includes a stylish two-seater sofa, two comfortable arm-chairs, and an elegant coffee table.

With a modern design, the set brings a fresh and contemporary feel to any outdoor space. Crafted from recycled post-consumer materials, this set is not only visually appealing but also aligns with eco-friendly principles. The design, inspired



by the timeless concept of slat, balances clean, linear aesthetics with a modern twist. Transform your outdoor living space with this contemporary and sustainably crafted garden furniture set, where form seamlessly meets function.

IGAP Spa produces an extensive range of chairs and stools meticulously designed for hospitality use. All our models are certified, ensuring durability and modern aesthetics suitable for daily use. Crafted from robust materials, our collection features a variety of trendy plastic colors that can complement diverse

settings, accompanied by sturdy metal frames or tables. Imola stools offer everything you could desire—high-quality craftsmanship, made in Italy. Elevate your hospitality spaces with IGAP's sophisticated and durable seating solutions.

www.grandsoleilspa.it



HIGH-CLASS ITALIAN DESIGN

a unique blend of quality, elegance, and functionality

INTERNAL REORGANIZATION AS A CHALLENGE TOWARDS THE FUTURE

What are the fundamental steps that a growing company must face in the near future?

"The essential challenge to emerge and consolidate revenues is placing one's brands on foreign markets".

This is the response provided by Vito Lotito, Sales Manager of Tentazioni Pugliesi, a company born from Giovanni Matera's desire to create an industrial company that fully respects the gastronomic traditions of Puglia, in a region that offers the best raw materials such as flour, extra virgin olive oil, and wine, essential for the preparation of the snacks that represent Puglia worldwide: taralli.

"To best meet the growing demand for our labels on the shelves of both national and international retail, we decided to innovate our products, while preserving their healthiness derived from the boiling and subsequent baking process. However, we optimized the dough by avoiding ad-ded yeast and creating new product variants, such as multi-grain and whole wheat taralli, which are highly appreciated by Italian and international consumers, with a continuously growing demand.

To create new solutions suitable for consumers and their tastes, we decided to innovate both internal processes and





THE PUGLIA WORLDWIDE: TARALLI

gastronomic traditions of Puglia



machinery: a decisive choice that allowed for the reorganization of time and workfor-ce.

Furthermore, reorganizing the team also means adopting new monitoring and lean optimization sy-stems. That's why we have started a process of digitization and interconnection that enables process control and constant optimization of products and overall logistics. No order is ever considered minor; it is always incorporated into the production cycles without causing disruptions or overburdening the production lines.

One word definitely encapsulates all the evolution noted in our constant growth: training.

Continuous training, at all levels, enables us to tackle the challenges of everyday life and grow with confidence, with the ultimate goal of customer satisfaction and corporate well-being.

Seeing is believing: Tentazioni Pugliesi is one of the future-oriented entities that has fully embraced the challeng-

es of the future by investing in its resources through growth paths both in terms of hu-man resources and technology.

Training, combined with the determination of the corporate management, has met the ongoing de-mand for quality that dominates consumer product choices, working to maintain and confirm the brand in the markets through the right blend of industrialization and the preservation of a production tied to tradition. This includes simple recipes, top-quality ingredients, and the retention of the entire traditional taralli production process, including boiling and baking, ensuring that the taralli always ta-ste as if they were just freshly baked.

Despite market difficulties and fluctuations, the company has maintained its market share over the years, with an impressive 11-point increase in turnover compared to the previous year. Tentazioni Pu-gliesi now ranks among the top players on a national level, both in terms of shelf presence and, of course, quality.





"We have increased production by 13.5% compared to the previous year," proudly stated Vito Lotito, indicating the regions in both Italy and Europe where their brand has become a permanent fixture in consumers' homes.

Demand for private labels is also on the rise, thanks to the company's organizational capacity to meet brand demands in terms of both time and quality competitiveness.

Through a reorganization and optimization of production phases, along with the use of local suppliers for raw materials to reduce transport cost increases, Tentazioni Pugliesi strives to maintain the right price point for consumers, preventing a destabilization of the end user's purchasing power.

Topic: The Healthy Snack Focused on Well-being

To maintain the segment of healthy snacks, the brand "Traditional Taralli with Extra Virgin Olive Oil", from the "Dal Forno di Giovanni Matera" line, was created: all the goodness and authenticity of taralli made according to the traditional recipe of Puglia, packaged in convenient 35-gram sachets in a practical 6-piece multipack. This is essential for facing daily life with a healthy recharge.

Ongoing studies will lead to innovations in the world of snacks by adding essential elements to achieve not only the unmistakable taste of the Puglian region but also the right energy provided by simple and natural elements that help you tackle your day with vigor and vitality.

The foundation upon which Tentazioni Pugliesi's new product lines are based is the preservation of taste combined with the healthiness of an enriched product that can satisfy not only the palate but also the energy needs with the right vitamin and protein intake, designed to become the ideal snack for both adults and children to face the day.

www.tentazionipugliesi.it

“NEW TRENDS FOR AN ANCIENT SWEETNESS: CHOCOLATE”

The love for chocolate has its roots beyond the ocean, in a distant time. Yet, despite the evolution of fashions, consumption, and technologies, chocolate remains pure pleasure for the senses and an excellent business opportunity. It's an industry expected to grow by \$2.6 billion in the next five years. A real deal, all about well-being, to be optimized by following upcoming trends.



by Elisa Crotti

Every year, an Italian consumes about 2 kilograms of chocolate, both in bars and other forms. In Switzerland, "ça va sans dire", easily over eight kilograms are consumed. The chocolate industry is one of the richest in the world: according to the "Global Industrial Chocolate Market 2023-2027" report, the sector is expected to grow by \$2.6 billion in the next five years. Currently, the cocoa market is estimated to be worth \$47.1 billion and could generate revenues of \$68 billion by 2030. Just in Italy, about 380,000 tons of chocolate-based products are produced annually.

Why such success? First and foremost, because it's delicious, like many sweets, but mainly because it's also capable of making people feel good and generating well-being.

Source of Well-being

Chocolate has medicinal origins, used as a drug to treat ailments such as fever, dyspepsia, and even melancholy. There's a grain of truth in this.



image: elli_pexels.com

In fact, it has been demonstrated that its composition has particular effects on the mind and mood, as it contains substances like theobromine and phenylethylamine, capable of stimulating the release of endorphins and serotonin, contributing to a sensation of well-being. That's why a good bar can change the perception of the day.

Moreover, from a functionality perspective, chocolate boasts good antioxidant capacity, due to its richness in flavonoids, which can help reduce oxidative stress in the body, playing a positive role for heart health and the immune system. In particular, dark chocolate, rich in antioxidants, has proven beneficial for heart and brain health, while cocoa in general, rich in flavonoids, helps reduce blood pressure and improve circulation.

Chocolate as a source of well-being, then, but as always, in proper doses. What more could a consumer ask for from such a satisfying food?

The trends for the next year provide some indications, to be considered to continue on a path of success.

Chocolate Trends, Between Well-being and Taste

According to the latest analysis by Mintel – an in-

ternational market research company – the trends driving the chocolate market combine flavor innovation, sustainability, seasonality, and reducing sugar content. Essentially, attention to the health of the planet and those who enjoy it, confirming the interests of the food consumer, who is increasingly demanding and sophisticated.

Regarding innovation, it emerges that pastry chefs and chocolatiers are working on their offerings by predicting products capable of stimulating the senses through flavors and colors, maintaining authentic and quality ingredients. More attention is paid to the complete sensory experience, including not just taste but also presentation, texture, and the visual impact of chocolate, while bold combinations make their way into the market. There continues to be an exploration of unusual tastes and unexpected combinations, such as chocolate paired with unusual or culturally diverse ingredients like exotic spices, cheese, aromatic herbs, bacon, or fruits and vegetables (including eggplants).

The popularity of the combination of chocolate and salty ingredients (sea salt or salted caramel) is also confirmed, which could develop further with new interpretations to be discovered.

On the health front, trends speak of a greater de-



image: Julia Zyablova_unsplash.com

mand for low-sugar chocolate, linked to the awareness of the need to reduce this ingredient, combined with or as an alternative to lactose-free or vegan offerings.

Even when it comes to sweets, the modern consumer is increasingly attentive to health aspects. So, welcome the occasional indulgence, but on the condition that it can be enjoyed with a light heart. Whether it's pralines, ice creams, or simple bars, dark chocolate is at the top if you look at the preference index. In recent years, this food has become a must, for example, for fitness enthusiasts, thanks to its good energy qualities, and the richness of antioxidants and substances beneficial to the cardiovascular system.

"One in, one out": for something that is lost (sugar), something else is gained, expressed by the search for healthy ingredients to add, which could be used in chocolate to transform it into a superfood proposal. Among these stand out vitamins, antioxidants, and generally all those ingredients recognized for their ability to make people feel good.

More Sustainable Than Elsewhere

If taste and quality remain expectations of consumers, sustainability becomes an essential asset here. Beyond the aspect attributable to "healthy food," what increasingly interests the consumer is the guarantee that the product is the result of an ethical supply chain. According to the "Global Industrial Chocolate Market 2023-2027" report, fair trade products will also drive the growth of the chocolate business in the next five years.

The focus is all on ethical supply chains and transparent supply chains, as demonstrated by the growing interest in traceability and sustainability. This, in the immediate future, leads consumers to prefer chocolate from transparent and responsible supply chains, with particular attention to cocoa cultivation practices and the condition of the farmers.

The main cocoa-producing countries are located in the southern hemisphere. The top eight worldwide are Ivory Coast, Ghana, Ecuador, Cameroon, Nigeria, Brazil, Indonesia, and Papua New Guinea; respectively 4 in Africa, 2 in South America, and 2 in Asia. Ivory Coast and Ghana alone account for almost two-thirds of global production and have built significant parts of their economies on cocoa. It is therefore essential that the supply chain has a high social impact (in terms of working conditions, wages, and workers' rights) and a low environmen-



image: freepik.com

tal impact (with sustainable, diversified, organic, and non-aggressive cultivation) so that the economies of the exporting countries can improve.

Industry 4.0

Cocoa has ancient origins: it has been cultivated for millennia in Latin America. The first traces of cocoa consumption date back to civilizations like the Aztecs and Mayas, who considered it a precious drink and used cocoa seeds as currency and ritual offering. For centuries, cocoa was a valuable unit of exchange.

Since then, much progress has been made, and it is curious how in 1982 chocolate was the first food eaten in space by American astronaut John Young during the Space Shuttle Columbia mission. Today, forty years later, the sector is adapting not only to the tastes of new consumers but also to the standards of the 4.0 economy, increasingly at the forefront of technological innovation. The industry does not stop and aims high, with control and total traceability as the keywords for a product that continues to be loved by all and always safe.

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H.A.C.C.P. methodology and the Colour-Coding system: purpose and advantages

The Hazard Analysis and Critical Control Points is a health and hygiene self-control system adopted by businesses, especially in the Food industry, with the objective to avoid bacterial contamination and protect customers' health. Among others, one practice has become part of the methodology throughout the years: colour-coding. This method is based on assigning a distinct colour to the cleaning equipment used for each area or business unit, resulting in a highly visual system that helps maximising health and safety. Overall, colour-coding leads to increased productivity of the cleaning operations and reduced risk of bacterial contamination.





H.A.C.C.P. METHODOLOGY

the Hazard Analysis and Critical Control Points is a health and hygiene self-control system



How can cleaning equipment facilitate the implementation of the H.A.C.C.P. methodology?

To respond to the needs of our clients who embrace the H.A.C.C.P. preventive system, we expanded the assortment, introducing a range of products in different colours: white, blue, red, yellow, green, and black.

Brooms, cloths, sponges, and all types of cleaning tools can therefore be assigned to a different room based on their colour.

Likewise, to reduce bacterial contamination, sterilization of the cleaning equipment is also

extremely important. We therefore included in the selection several brooms and brushes which are resistant to chemicals and that can be washed up to a temperature of 130 degrees.

With the newest range introductions, we wish to provide a continuously improved offer in respect to the necessities of our clients, customers' health, and standards of the industry.

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“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 capitonné padding – and in the Lumière complements: both the console and low table versions (respectfully composed of two and three parts) lightly take their place in rooms thanks to the almost aerial base in metal supporting a thin top in frisé maple.

www.jumbo.it



TULIPE armchair



LUMIÈRE console



FEBRUARY 25-27: at BolognaFiere the 3rd edition of Slow Wine Fair, the international fair for good, clean and fair wine

Slow Wine Fair, the only international fair for good, clean and fair wine, returns for its third edition at BolognaFiere from Sunday 25 to Tuesday 27 February.

The event is organized by BolognaFiere and SANA, the International Exhibition of Organic and Natural Products, under the artistic direction of Slow Food, and promotes wines from sustainable agriculture, which is focused on the defence of biodiversity and agricultural





ENTIRE WINE SUPPLY CHAIN

wines from sustainable agriculture



landscape, the judicious use of its resources, the socio-cultural growth of rural communities, and an increasing consumer awareness.

Approximately one thousand exhibitors, representing the entire wine supply chain: from wineries, selected by a commission of experts, to the world of Italian bitter liqueurs [amaro] – with the Fiera dell'Amaro d'Italia – and spirits, to give space also to after-meals, and supply chain partners that offer machinery, equipment and innovative technologies to improve the sustainability of the agricultural system.

In many cases, the wineries will offer certified organic or biodynamic wines for tasting, thanks also to BolognaFiere's long-standing collaboration with FederBio.

In addition to Italian wines, there are exhibitors from wine-producing neighbors like Austria, France, Germany and Spain, as well as from further field, including Argentina, Chile, Georgia, Turkey, Australia and China.

With the support of the Italian Trade Agen-

cy (ITA), the Chambers of Commerce and BolognaFiere's network of agents, numerous foreign buyers have been recruited and the share of operators from Central-Northern Europe is significant.

These professionals can use an online matching service to set up one-to-one meetings with potential business partners.

Among the most eagerly awaited appointments at the Slow Wine Fair are the Masterclasses, the guided tastings exploring both the Italian and international wine scene and the bitters.

The focus of the meetings in the Arenas, on the other hand, is the fertility of the soil, the main theme of the 2024 edition.

Slow Wine Fair is a b2b event aimed at the Horeca and large-scale retail trade, but on Sunday 25 its doors are also open to all wine lovers interested in broadening their tasting horizons.

slowinefair.slowfood.it/en/

SLOW WINE FAIR

BOLOGNA FIERE
FEBRUARY 25-27, 2024

**Wine is better
when it's shared!**

From January 19 to February 14
gift yourselves an experience
for two at Slow Wine Fair,
and discover
our tour packages in Bologna



**Check out
our Valentine's Day
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#SlowWineFair2024



Next Ingredients

WE ARE WHAT WE EAT



NEW INGREDIENTS APPLICATIONS AND INNOVATIVE COMBINATIONS

Next Ingredients was born in 2017 from the observation that market demand and supply change with a rapidity that was unknown until recent times.

The desire of its founders is to create a reality reactive to changes that perpetuates tradition by constantly renewing it. We are a modern company constantly searching for new ingredients, applications and innovative combinations, to improve product performance through tailor-made solutions based on the specific requirements of our customers.





FUNCTIONAL DRINKS

instant beverages with a core of botanical extracts





In line with these principles and ahead of the times, since 2018 we have developed a line of **instant drinks** designed to fit into capsules to produce functional herbal teas in just a while. Today, functional drinks are an increasingly trend not only abroad but also on the Italian market, thanks to the widespread use of instant coffee machines.

The core of our recipes is a blend of titrated extracts chosen for their functional benefits.

Our line of instant drinks contains:

- GoodMood: to help to improve mood.
- Next Boost: to give a boost of energy.
- Next Dren: to increase the draining effect.
- Ok-gut: to improve gut health.
- Oxypoly: to help to reduce oxidative phenomena.
- Slimgood: to help manage weight.

All formulations are customisable in terms of the choice of extracts/aroma and whether or not to add the sweetener component (100% natural). It consists of Stevia combined with Magnasweet by Mafco, the American multinational company founded in 1850, which masks the aftertaste and amplifies the sweetness.

This ingredient is part of the MagnabrandTM, developed from liquorice root and labelled as natural flavour or flavouring with a dosage of just few ppm, which can be used to mask any aftertaste (e.g. bitterness of extracts), to enhance the sweetness by increasing its persistence and to give roundness to the final taste.

Together with the producer, we can study and perform test with you to find the best solution.

In addition to these products for the beverage sector, we also handle natural sweeteners such as stevia, erythritol, maltitol and titrated botanical extracts mainly of European origin.

If you have any queries, please do not hesitate to contact us at pm@nextingredients.eu

ECOPOD : TOWARDS A SUSTAINABLE COFFEE CONSUMPTION CONCEPT

In the rapidly evolving world of the Food industry, sustainability has become a fundamental priority for coffee pod manufacturers.

With consumers' growing environmental awareness and increasingly stringent demands for eco-sustainability, innovation and the search for sustainable solutions have become essential. In this context, ECOPOD emerges as a cutting-edge solution to effectively address this challenge.

ECOPOD is a single-serve machine that represents a significant advancement in the production of eco-sustainable coffee pods. Coffee pod manufac-





ECOPOD®

One machine, three solutions

 **COMPOPACK**
Engineering into solutions

SUSTAINABILITY

a fundamental priority for coffee pod manufacturers



urers face various challenges to ensure that their products meet increasingly strict environmental requirements, and ECOPOD is designed to assist them in this mission.

One of the distinctive features of ECOPOD is its flexibility.

This machine can handle three different types of capsules and pods, allowing manufacturers to adapt to the evolving market demands. Its ability to handle both traditional materials and compostable solutions makes it an ideal choice for those seeking an eco-friendly solution.

ECOPOD's compactness is another strength. With minimal space requirements for mechanical processes and subsequent activities such as secondary packaging, this machine easily integrates into existing production lines, minimizing the overall environmental impact.





One of the most ambitious challenges that the COMPOPACK team has set for itself is the production of 100% compostable coffee pods using ECOPOD. This innovation represents a true revolution in the coffee pod industry, as it aims to completely eliminate the need for traditional packaging.

The goal is to produce compressed coffee and then coat it with an ultra-thin edible layer, eliminating any form of unnecessary packaging. This 100% green solution is a significant step toward a future where coffee can be enjoyed without generating harmful environmental waste.

ECOPOD is a cutting-edge machine that is changing the way companies produce coffee pods, making production more eco-sustainable and meeting the needs of sustainability-oriented consumers. Thanks to its flexible, eco-friendly, compact, and cost-effective design, ECOPOD provides tailored solutions for businesses in the food industry.

www.ecopod.it





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HORECAROMA: THE PERFECT COFFEE FOR YOUR BUSINESS, EASY AND FAST

If you are looking for a coffee machine for your business that is easy to use and guarantees perfect coffee even without an experienced barista, then the HorecAroma professional line of espresso pod machines is perfect for you.

With minimalistic design, new patented Aroma technologies, Italian handcrafted production and elegant style, our machines are a must-have. They are easy to use, with low power consumption and available in two models, with 1-2-3 groups, pod system and professional application, requiring no special technical skills.

Why choose HorecAroma? For excellent coffee even without a trained barista.

We have created a user-friendly product with immediate boiler discharge, modularity of groups and easy intervention on mechanical parts, making use and maintenance accessible to everyone.





PERFECT FOR YOU

For excellent coffee even without a trained barista



The advantages of the pod system.

Pod system guarantees excellent brewing without the need to know the blends, grind or adjust the machine.

The machine is ready to use from the very first pod, avoiding waste. In addition, energy absorption is lower than common pod machines on the market, and even more than professional bean machines. It is also a sustainable system thanks to compostable pods.

Direct connection to a common household outlet of 220v makes HorecAroma suitable for any environment, without the need for industrial connection, unlike professional bean machines.

Style, versatility and reliability are the key features of HorecAroma.

By combining component versatility with design, we have created not just a machine but a piece of furniture, with

Two aesthetic lines to choose from, one minimal and one Art Deco-inspired, so you can select the one that best suits your environment. In addition to being customizable, the machine is designed to take up little space and be placed

or moved easily. HorecAroma machines have the solidity and reliability that have distinguished all Aroma brand products for years.

www.macchinearoma.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 expositions, 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 m² 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



EXTRAORDINARILY
HIGH QUALITY

outstanding artisan craftsmanship

“QUALITY COFFEE TAKES THE STAGE AT SIGEP 2024 BETWEEN SUSTAINABILITY AND NATIONAL CHAMPIONSHIPS”

At the 45th edition of Sigep -The World Dolce Expo, to be held at Rimini Expo Centre from 20th to 24th January, alongside the gelato, pastry, bakery and chocolate sectors, the coffee supply chain will also be highly represented in an enthralling atmosphere that encompasses every stage of its processing, starting from the producing countries. The beverage is an indispensable social ritual: according to research by Mediobanca, divulged by SCA Italy, 3.1 billion cups of coffee are consumed globally every day. Italy, a leader in coffee processing, ranks seventh as a consumer country and, furthermore, its export quota of roasted coffee has increased by 12.9%.

COMPANIES AND SUSTAINABILITY AT SIGEP 2024

At SIGEP 2024, coffee becomes an opportunity to discover new products and the technologies revolving around this well-known beverage, starting from enhancing the varieties and focusing greatly on environmental and

The 45th edition of Italian Exhibition Group's show, from 20th to 24th January at Rimini Expo Centre, will host the national speciality coffee competitions

45% of Europeans choose sustainable coffee foodservice. At Sigep, the proximity of the coffee and chocolate halls represents the important communication between the two supply chains

Espresso coffee is the star of national competitions in cooperation with the Specialty Coffee Association (SCA): from roasting evaluation to decorative skills with milk, from pour-over techniques to creations using spirits





social sustainability. Numerous companies from the Italian peninsula will be attending the exhibition, ready to present the various blends that take into account different tastes and market trends. The most prestigious Italian groups will include Caffè Moak, Caffè Molinari, Caffè Moreno, Caffè Pascucci, Caffè Toraldo, Caffè Vergnano, Club Kavè, Esse Caffè, kenon, Hausbrandt Trieste 1892, Illy Caffè, Luigi Lavazza, Julius Meinl, Nestlè, Nespresso and Segafredo Zanetti. The machinery and technology sector will feature: CBC Royal First, Bravilor, Dalla Corte, Evoca, Gruppo Cimbali, Simonelli Group, La San Marco, La Spaziale, Sanremo, Rhea and XLVI, while exhibiting coffee grinder manufacturers will include Ceado and Fiorenzato. Sigep 2024 gives the theme of sustainability a central role, interconnecting it with the consumption styles that affect the market and are reflected in the choice of companies, such as specialty coffee, which implies a higher quality, and the selection of green coffee, thus involving a chain that brings growers, exporters and roasters together to make coffee fair and sustainable. A study conducted by Circana found that consumers are more loyal to places that act sustainably. In fact, about 45% of European consumers said that sustainability is the focus of their choices but this is strongly driven by loyalty, or rather, loyalty to where they drink it.

There will be no shortage of keynote talks, starting with *Comunicaffè* entitled "The future of coffee: what are the possible scenarios and how to assess risks and opportunities". The panel of speakers will include Michele Cannone (Lavazza); Davide Cobelli (coordinator Sca Italy); Alessandro Galtieri (Aroma); Maurizio Giuli (vice president Ucimac Costruttori Macchine Caffè); Alessandro

Mazzocco (Ofi) and Tommaso Nastasi (Deloitte).

Also noteworthy is the Slow Food Coffee Coalition, an international network that unites the main players in the coffee chain, from cultivators to consumers. In fact, each player in this network aims to grow, promote and consume good, sustainable coffee cultivated according to a traced agroforestry system by involving the communities that produce the specific coffee. It is no coincidence that several countries of origin of the famous drink, such as Ecuador, El Salvador, Mexico, Honduras and Venezuela, will be at Sigep 2024.

Coffee at Sigep is increasingly connected to the other exhibition sectors, especially chocolate. This edition's continuity between the coffee and chocolate halls intends to express the important communication between the two sectors, which, besides the many supply chain similarities, also have the same producing countries in common, such as Latin America and Africa, both represented at Sigep. This confirms the enormous value of partnerships with organisations such as IILA - the Italian-Latin American Institute, which, together with Sigep, is committed to enhancing supply chain sustainability and the projects of the producing countries, the true custodians of the coffee's richness. As far as Africa is concerned, Kenya will also have a stand at Sigep 2024 and will be organising, together with ITA, a related talk in the Choco Arena entitled "From the bean to the cup: how Kenya and Italy are working together to relaunch quality coffee production". A collaboration project between the two countries involving 21 Kenyan coffee cooperatives distributed in 7 different regions of the country, each of which will be represented at Sigep.

THE NATIONAL COMPETITIONS IN THE COFFEE ARENA

The finalists of as many as 7 competitions will be able to enter the international circuit of World Coffee Events and represent Italy in the world, organised in collaboration with SCA Italy, the Italian division of the Specialty Coffee Association.

1- CIBC – Italian Coffee Barista Championship (20-21 January)

The competition consists of preparing, in a maximum time of 15 minutes, 4 espressos, 4 coffee and hot milk drinks and 4 customised non-alcoholic espresso-based drinks, to be served to a panel of expert tasting judges. The rules of the competition are the same as the World Barista Championship, a veritable “Barista Olympics”. Platinum Sponsors: Fiorenzato; LaCimbali.

2- CILA – Italian Latte Art Championship (22-23 January)

In this competition, competitors will have to prove their manual skills combined with their artistic spirit. Participants must pass various stages to reach the final, where the six best will compete. Here, in a maximum time of 10 minutes, they will be asked to prepare four artistic coffee and milk-based beverages, producing two identical cups of each. Different techniques can be used: decoration and “free pour”. Moreover, two identical macchiato espressos using the “free pour” technique must be prepared and presented to 2 visual judges, 1 technical judge and a head judge. The championship is valid for the World Latte Art Championship (WLAC).

3- CIGS - Italian Coffee in Good Spirits Championship (22 January)

Coffee in Good Spirits is a fascinating discipline that combines the worlds of coffee and bartending to create classic or fancy drinks. In this competition, competitors will have 10 minutes to prepare two Irish coffees and two hot or cold cocktails based on hot coffee and spirits. The championship is valid for the World Coffee in Good Spirits Championship (WCIGS).

4- Italian Brewers Cup Championship (22 January)

This method of preparation is widespread in the Nordic countries, the United States and Asian countries and is also being met with interest in Italy. The coffees will be brewed by the contestants using the so-called manual ‘pour-over’ methods, or rather, with filtration systems where the barista will pour hot water over the coffee powder, which will be retained by a filter. Participants, who will prepare 3 drinks each to be served to 3 sensory judges, will not only be required to produce a good coffee but also prepare

it correctly with a value of solids that will be measured by the judges with a ‘refractometer’. The championship is valid for the Brewers World Cup (BWC).

5- Italian Cup Tasters Championship (21 January)

In this competition, competitors will test their ability to distinguish the differences in taste between various cups of Specialty Coffee. Using taste and smell and applying all their attention and experience, competitors will have to identify, in the shortest possible time, the cup containing a coffee with a different taste within a set of 3 cups. For each round, 8 sets of 3 cups each will be placed on the table. The championship is valid for the World Cup Tasters Championship (WCTC).

6- Italian Coffee Roasting Championship (21-22-23 January)

The roasting competition, which debuted internationally in Nice in 2013, will take place with a busy three-day programme on: green coffee classification, coffee roasting and roasted coffee tasting. The technical jury, under the supervision of an international judge, will be tasked with supervising and awarding the total score to the competitors at the end of the three days. The championship is valid for the World Coffee Roasting Championship (WCRC). Platinum Sponsor: Dm Italia.

7- Italian IBRIK Championship (23 January)

The competition concerns the preparation of coffee with the Ibrik, the pot used to brew coffee in parts of Eastern Europe, the Middle East and North Africa. The championship is valid for the World Cezve/Ibrik Championship.

LEVA CONTEST AND LEVA CONTEST SENSORY

Lastly, Leva Contest and Leva Contest Sensory, the two competitions specifically for espresso coffee, organised in collaboration with the non-profit association Masters of Neapolitan Espresso and Camaleonte Srl, a company committed to the dissemination of coffee culture, will be back in Hall A2. The Leva Sensory contest emphasises the barista’s ability to extract the best espresso. The Leva Contest, on the other hand, is a speed competition, where, in the shortest possible time, competitors must present the greatest number of smudge-free cups of espresso extracted with a Leva machine, complete with saucer and spoon, a sufficient layer of creaminess and the right volume in the cup.

www.sigep.it

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Urban furniture, outdoor tables and chairs

Why Urbantime?

We firmly believe that the time we spend in public urban spaces and outdoors in general deserves the same attention and quality time that we spend in our homes.

This is the reason behind the creation of Urbantime, to show what we are aiming for, namely to give the same value to the moments in our life that take place outside our homes. URBANTIME is the furniture collection created to make these moments in the life of each and everyone of us more comfortable: when we are waiting for a train, enjoying an ice cream in the shade of a tree in a deserted square or taking a minute to recover before the next training block along a cycling path.

What is our approach to the design?

In our vision of things, a design object must have an intrinsic industrial vocation.

Respecting the highest standards of quality and durability is made possible by our primary approach to the product design. Industrialising a product means maintaining constant quality standards while lowering production costs which in a more artisan supply chain would not be possible.

Urbantime in 3 words

Elegance: Italian design, the result of expert hands and the tradition which has made our country

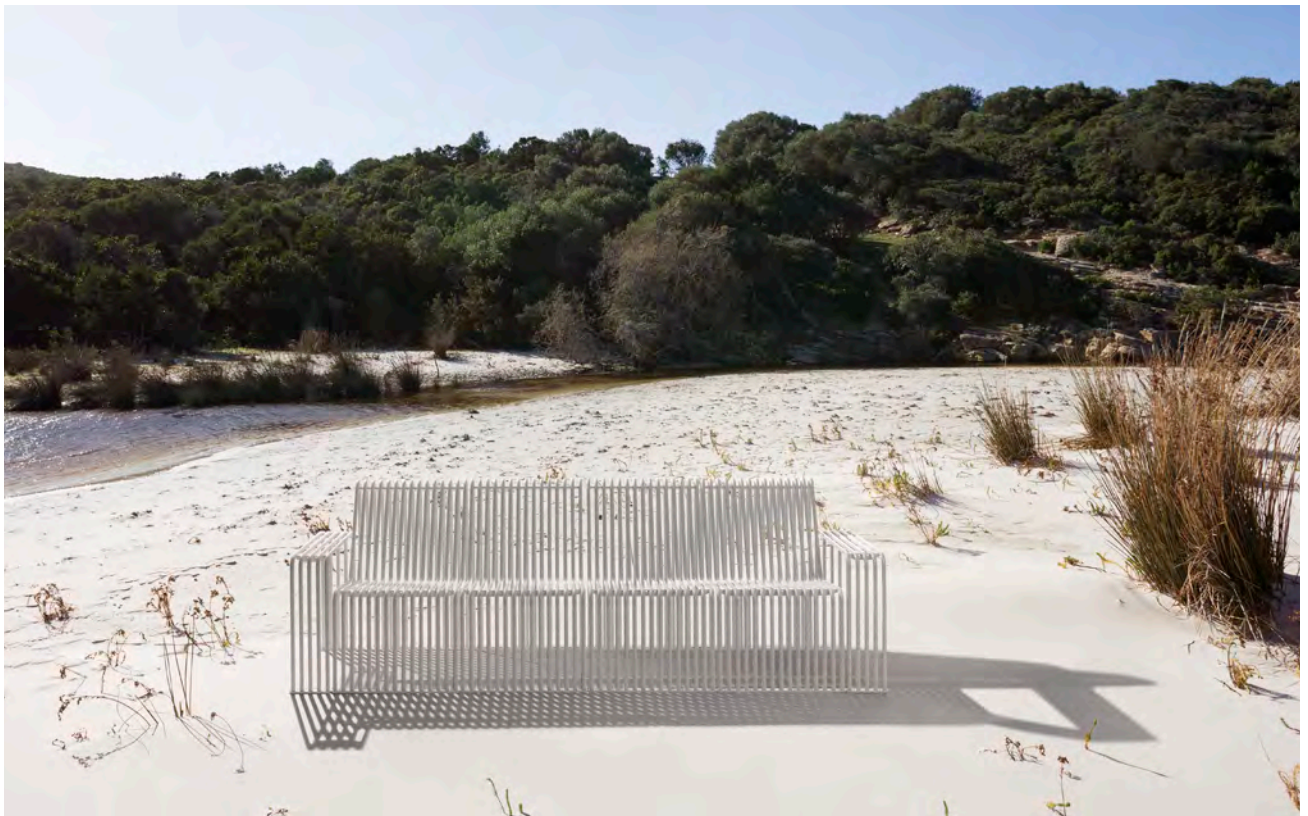




URBANTIME

Elegance - Sobriety - Longevity





great worldwide for designer furniture. **Sobriety:** simple and clean lines, which blend into the most disparate environments without necessarily dominating them, but respecting the beauty that distinguishes our landscape. **Longevity:** durable products, resistant materials and custom treatments to guarantee that our products will stand up to even the most extreme weather conditions.

What inspires our work?

We are inspired by the beauty of our cities and stunning Italian landscapes where the objects of the Urbantime collection are in-

stalled in a natural setting. The beauty which surrounds us is our greatest stimulus, as are the history and culture of our country. Products for the community, such as the benches that adorn a playground or the garden of a home for the elderly, have always been a symbol of sharing. Public space, which has been maligned for years, is, however, an important place for making new friends and sharing dreams and projects, so making it both attractive and functional is our mission

www.urbantime.it



ALIMENTARIA &HOTELCO

THE PARTICIPATION
OF INTERNATIONAL COMPANIES
IN ALIMENTARIA&HOTELCO
WILL INCREASE IN 2024

- The trade fair platform will reinforce its influence in foreign markets by bringing together nearly 900 international firms from more than 60 countries
- The increase in the participation of Asian companies, led by China & Hong Kong, Thailand, South Korea and Taiwan, will be considerable

Alimentaria&Hotelco, the leading international platform for food, beverages, foodservice and hospitality equipment, will return to Fira de Barcelona's Gran Via venue from 18 to 21 March 2024 with a 15% increase in the number of international companies compared to the previous fair. Around 900 foreign exhibiting companies, alongside the 2,300 Spanish ones, will take part, while the leadership of the Italian companies and the return of the Asian companies after the Covid-19 pandemic will be noticeable.





FROM 18 TO 21 MARCH 2024

Italy will once again lead the international participation,
with over 50 firms and 2,365 m2 of surface area



Just over three months before Alimentaria&Hostelco 2024 is due to be held, bookings of exhibition space by international companies have registered 15% growth in terms of net footage with respect to the previous fair, with 900 companies accounting for more than 28% of the total. Many of them will participate in groups at the stands of international countries and regions, which have practically filled the fair's International Pavilions area.

As in previous years, Italy will once again lead the international participation, with over 50 firms and 2,365 m2 of surface area, enjoying the support of the Italian Agency for Foreign Trade (ITA-ICE) and the Italian Chamber of Commerce and Industry for Spain, together with the regions of Piedmont and, for the first time, Campania. In addition, quality brands from the country, such as the Consorzio per la Tutela del Formaggio Grana Padano and the Consorzio Parmigiano Reggiano and over 30 firms, will have their own areas in the Interlact, Fine Foods, Grocery Foods, Coffee, Bakery&Pastry, Intercarn and Snacks, Biscuits and Confectionery sectors.

After Italy, the countries set to occupy the most exhibition space at Alimentaria&Hostelco 2024

will be Turkey (1,080 m2), China and Hong Kong (1,069 m2), Poland (981 m2), Portugal (796 m2), France (561 m2), Belgium (536 m2), Germany (514 m2), Netherlands (421 m2) and Argentina (379 m2). In most cases, they have grown in terms of footage and number of companies compared to the previous fair. Similarly, the participation of the United States and Morocco will increase significantly.

According to **J. Antonio Valls**, managing director of Alimentaria Exhibitions, "companies in the industry are opting for the diversification of their destination markets so as to address the uncertainty that's beset the world economy in recent years. In this regard, Alimentaria&Hostelco 2024 constitutes the optimal business platform for companies from all over the world to expand their horizons throughout Europe, Asia and America".

The Asian countries are back

The increased participation of Asian companies will be extremely visible at the upcoming Alimentaria&Hostelco fair, especially those from China&Hong Kong and Taiwan, which didn't attend in 2022 due to the Covid-19 restrictions.

Thus, China will occupy nine large areas with dozens of companies grouped together under the umbrella of the China Chamber of Commerce For Import and Export of Foodstuffs (CCCCFNA) in International Pavilions, Expocons-er, Snacks, Biscuits&Confectionery, Restaurama and Organic Foods. As for Taiwan, it will focus its proposals for foodservice professionals on the Restaurama industry.

Thailand, South Korea, Indonesia and Japan will also have a prominent presence, complementing the range of oriental gastronomy products in their countries' halls located in International Pavilions.

Major importers

Moreover, in addition to expecting 25% of its visitors to be international, in order to maximise business opportunities, Alimentaria&Hostelco will organise a powerful buyer invitation programme to bring together more than 2,200 high-level importers, distributors, directors and purchasing managers. More than half of them will be international ones from 80 nations.

At next year's event, the top 10 priority countries will be headed by the United States, Mexico, Chi-

na, Canada, the United Kingdom and South Korea, followed by the main destination countries for Spanish imports in Europe and Latin America. The companies that have confirmed their participation include World Market and The Fresh Market (USA), Walmart Mexico, CitySuper (China) and Sodexo (UK).

The aim of the guest visitor programme is to attract both importers and distributors of food and beverages, as well as operators from the entire value chain of the HORECA channel (hospitality, branded restaurants, independent, en route, cruises and retail) from home and abroad.

Alimentaria & Hostelco, organised by Alimentaria Exhibitions - Fira de Barcelona, anticipates the attendance of around 3,200 exhibiting companies, which will occupy a net surface area covering 100,000 m² and 7 halls, practically the whole of Fira de Barcelona's Gran Vía venue. It also expects to receive more than 100,000 professional visitors, reaffirming its leadership as the main platform for promoting business, internationalisation and networking.

www.hostelco.com





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

TAKING CARE OF FUTURE GENERATIONS

SINCE 1985 CONTRIBUTING TO A CLEANER WORLD COMMITTED TO THE ENVIRONMENT

San Miguel starts every piece with authentic 100% post-consumer recycled glass, rooted in the belief

that creating earth friendly products, does not have to come at the expense of mother nature. Our journey began 38 years ago and it continues today.

A comprehensive design team that marries the

INFINITE LIVES

The glass recycling chain is a perfect circle in which raw material come back to life infinite times, it is a clear example of sustainability. The small gesture of each one supposes a commitment to the environment.



LOWER TEMPERATURE

A lower temperature is needed to melt the recycled glass and therefore a lot of energy is saved, waste going to landfill is drastically reduced and extractions of sand and raw materials are minimized.

SAVE ENERGY

The energy saved in the recycling of 3 bottles is enough to:

- Charge the battery of a Smartphone for one year.
- Keep a light bulb on for 9 days.
- Put the washing machine 3 times.





100% POST-CONSUMER
RECYCLED GLASS

high-quality home decor products



natural beauty of recycled glass with inspiring trends, giving affordable high quality home decor products.

San Miguel accomplishes this, while maintaining the original integrity of the glass, creating a unique feel for each piece.

Multi-purpose molds that allow for various design techniques, custom finishes and colours that create unique, distinctive pieces.

This platforming process allows San Miguel to be cost competitive in a high design, eco friendly, inspiration category.

- 380 employees
- Our glass is distributed in 82 countries
- Large on-site warehouse for storage capabilities, 24.000 pallets
- All product is true 100% post-consumer recycled glass, GRS certified, sourced locally

COMMITMENT TO THE ENVIRONMENT 100% RECYCLED GLASS ADDITIONAL BENEFITS

Glass recycling is a perfect circle and a clear example of sustainability

www.vsanmiguel.com

“NATURALLY IN TUNE”

Flou summons the force of nature to create new, unusual interior design proposals, in a harmonious connection of form and matter, movement and space

The collection of Flou is a tribute to nature. Values, sensations, materials draw on this world, to then be interpreted in furnishings for the bedroom zone and the living area, capable of transmitting the same harmony, authenticity and vital energy, enabling people to live totally in tune with the environment. This is the concept – summed up in the payoff “As na-

ture teaches” – behind the new products, starting with the Caudi double bed by Matteo Nunziati. The warm material impact of solid wood seems to be shaped by the force of the wind:

the sinuous forms of the structure emerge from the enveloping embrace of the textile covering, culminating in the soft padding of the headboard. Purity and light-

ness set the tone of the project, together with re-fined attention to detail: from the visible stitching to the placement of the fabric that seems to simply be draped, but is actually the result of complex design development, from the shaping of the wood to the choice of finishes in coffee oak or black-stained oak.

www.flou.it



GAUDÍ bed



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

“HOTEL HI-TECH: INNOVATIVE TECHNOLOGIES FOR HOTEL ROOM CLEANING”

In the world of Horeca, hotel room cleaning has always been a priority. But today, in a world marked by the COVID-19 pandemic, attention to hygiene and cleanliness has grown exponentially.



images: pexels.com

Hotel managers are looking for new ways to ensure impeccable cleanliness and the safety of their guests. One of the most interesting solutions emerging is the adoption of advanced technologies.

Hotels are embracing UV-C devices for surface disinfection.

These tools emit UV-C rays that kill bacteria and viruses, ensuring thorough room cleaning. It's a significant step forward in ensuring an optimal hygiene standard.



by Our Editorial Team



But technology doesn't stop there. Thanks to smart devices, managers can now monitor and control rooms remotely.

This is particularly useful for coordinating cleaning staff and ensuring all rooms are efficiently prepared for guests.

Furthermore, these devices allow guests to control aspects like room temperature and lighting through apps, minimizing physical contact.

Another aspect to consider is the choice of furnishings materials.

Hotels are opting for antimicrobial and easy-to-clean materials for furniture and fabrics. This choice not only improves hygiene but also simplifies room maintenance.

However, despite all these advanced technologies, the role of cleaning staff remains essential.

No technology can replace attention to detail and the dedication of staff in ensuring room cleanliness. It is essential to provide proper training to ensure that staff is aware of new hygiene standards and the use of advanced cleaning technologies.

Listening to guest feedback is another important aspect. Hotels can use digital platforms to gather comments and ratings on hygiene standards.

This feedback is valuable for making improvements based on guest needs.

“ CHAKRA: THE INNER SOUND ”

Emotional personal space

Chakra, architecture within architecture to respond with flexibility to the needs of today's workspaces. "The inner sound" synthesizes its philosophy, to counterbalance the chaos of the outer world. Chakra is a container of functions that integrates in the surrounding environment creating an acoustic oasis where comfort and well-being allow you to boost creativity, concentration and productivity, regardless of the context. Few elements and endless solutions: the modula-

rity of solid and glazed panels, straight or curved, shapes private areas that range from a simple phonebooth to larger and more performing spaces, for meetings or quick meetings, offering customised levels of privacy. Its prefabricated elements are supplied in kits, according to the selected configuration, to ensure maximum customisation without the need for tailoring actions on the product. Chakra's strong point is the patented assembly system that makes the assembly easy and quick, a fundamental

characteristic to meet the re-configuration needs of modern workspaces. Chakra is fully free-standing, it does not need ceiling or floor anchorage, and comes with a ventilation system and LED lighting. This combination of aesthetic and functional values has earned Chakra the ADI 2020 Compasso d'Oro award.

www.universal-selecta.it

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MARCA

16-17/01/2024

BOLOGNA

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

SIGEP

20-24/01/2024

RIMINI

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

HOSPITALITY

05-08/02/202

RIVA DEL GARDA

Italian trade fair dedicated
to the Horeca channel.

BEER&FOOD ATTRACTION

18-20/02/2024

RIMINI

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

GULFOOD

19-23/02/2024

DUBAI

Fair for food and hospitality.

INTERNORGA

08-12/03/2024

HAMBURG

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

HOSTELCO

18-21/03/2024

BARCELONA

International meeting.

CRAFT BEER CHINA

25-27/04/2024

SHANGAI

International network of B2B events
for the beverage industry.

CIBUS

07-10/05/2024

PARMA

International food exhibition.

SIAL CHINA

28-30/05/2024

SHANGAI

Asia's largest
food international exhibition.

THE HOTEL SHOW

04-06/06/2024

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Trade event about hospitality
and hotel industry.

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Fair on the beverage and HoReCa industry.

MIFB

17-19/07/2024

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The largest food&beverage
focused trade event.

THE HOTEL SHOW SAUDI

17-19/09/2024

RIYAD

Trade event about hospitality
and hotel industry.

SIAL

19-23/10/2024

PARIS

Asia's largest
food international exhibition.

GULFHOST

05-07/11/2024

DUBAI

Complete hospitality
equipment sourcing expo.

HOSTILITY QATAR

12-14/11/2024

DOHA

Fair on hospitality, food&beverage.

SIAL INTERFOOD

13-16/11/2024

JAKARTA

Fair on technologies
for food&beverage
and food products.

SIRHA

23-27/01/2025

LION

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

TUTTOFOOD

05-08/05/2025

MILANO

International B2B
show to food&beverage.

ANUGA

04-08/10/2025

COLOGNE

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

HOST

17-21/10/2025

MILANO

Show for bakery,
fresh pasta, pizza industry.



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I COV-5-26/28

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40128 Bologna
Italy

CAMAR SRLS

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35015 Galliera Veneta - PD
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I COV-4-48/50

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42-43

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Strada Alessandria, 9
15044 Quargnento - AL
Italy

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I COV-38/41

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61022 Piana di Talacchio - PU
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35040 Casale di Scodosia - PD
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76/79

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76125 Trani - BT
Italy

THAI-ITALIAN CHAMBER OF COMMERCE (TICC)

II COV

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16 Flr. Suite 1601 B,
1126/2 New Petchburi Road,
10400 Bangkok
Thailand

VIDRIOS SAN MIGUEL SL

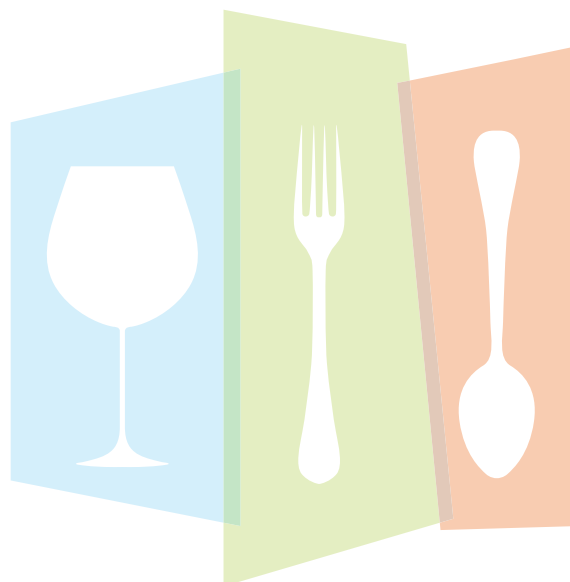
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Poligono Industrial S/N
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46812 Aiello de Malferit
Spain

WARM SRL

8

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Italy



Alimentaria

International Food, Drinks & Food Service Exhibition

&

HOSTELCO

THE HOTEL & RESTAURANT TRADE SHOW

BARCELONA 18-21 March 2024
Gran Via Venue

www.alimentaria.com
www.hostelco.com

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Leading the Food & Hospitality Business



Alimentaria Exhibitions


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Restauración colectiva profesional



ECOPOD®

One machine, three solutions



THE EVOLUTIONS

FROM 100% COMPOSTABLE COFFEE-PODS TO COMPRESSED COFFEE

And... there is more coming up soon!

One of the major targets of COMPOPACK's team is to produce with ECOPOD 100% compostable coffee-pods. We are ready to create a machine that can make compressed coffee and then cover it with an ultra-thin edible layer that avoids any other form of packaging.

That is not just an evolution, it's a **revolution!**

ECOPOD IS...

Flexible

One machine 3 possible
mono-dose forms



Dolce Gusto



Nespresso



Nespresso Pro



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An excellent cost-benefit.solution for
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Le Serre dei giardini Margherita
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Contacts:

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