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The main purposes of all TICC activities are:

- To assist Italian companies and other professional bodies who are either already established and/or planning to do business in Thailand or within the ASEAN region.
- 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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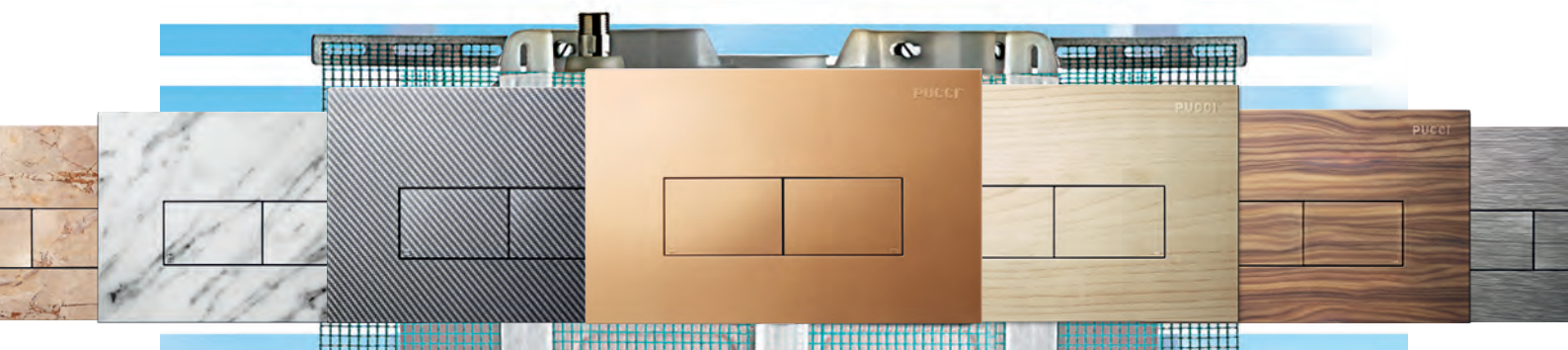
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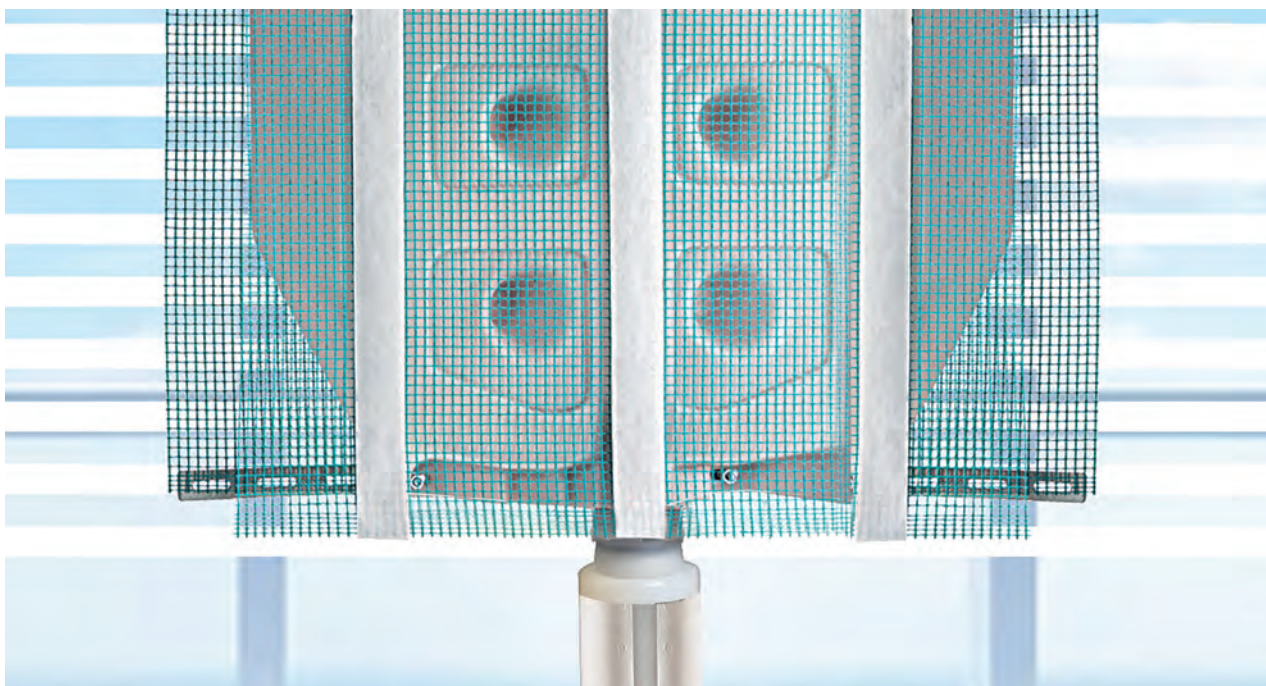
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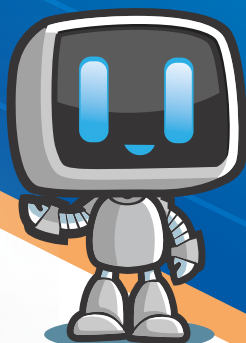
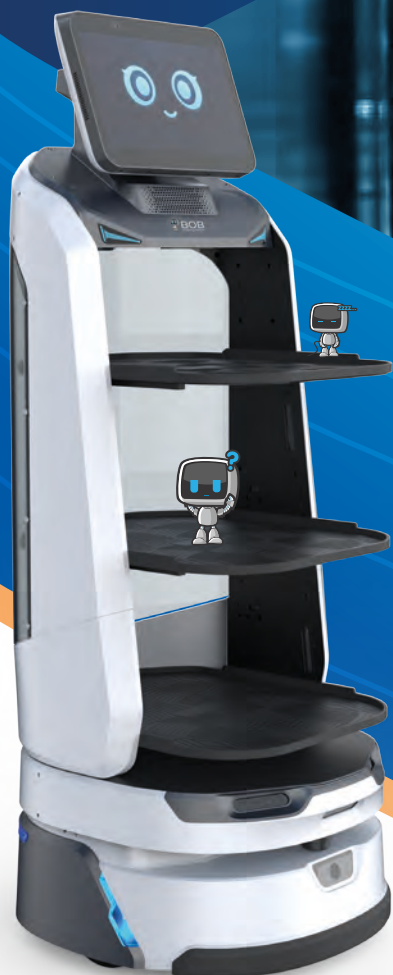
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Hotel



Aziende



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Evitamento dinamico degli ostacoli



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Cooperazione multi-robot



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MOCA COMPLIANT



Sonia V. Maffizzoni
Editorial Manager

You don't need a crystal ball to glimpse the future of the HoReCa sector. The innovations emerging on the horizon are indeed numerous and seem almost like science fiction, except that they are wonderfully real.

Think about the convergence of artificial intelligence and collaborative robotics, providing a service in the dining room where robots can not only carry out orders but also make decisions, with the usual goal of maximum customer satisfaction. The system could recognize the profiles of regular patrons and offer them what they desire more quickly and personally, sharing data with the restaurant's logistics, production, administration, and billing systems. Does that sound like a lot?

Let's then shift our focus to the technologies applied to food and beverage. Just to mention a few of the endless examples, we have non-alcoholic beer with specific proteins and vitamins for recovery after sports, cholesterol-free ribs made from lean meats onto which vegetable fat rich in omega-3 and vitamin D is "printed," and true barbecues without the barbecue, thanks to a special charcoal that can be cooked in the microwave.

The future is now, here, on our tables. In these times of such great changes, the concept of innovation has never been more relevant. Innovate, people, innovate.

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and products for the horeca world
and hospitality

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DR. SCHÄR AG/SPA

Attract new guests
with gluten-free
HoReCa solutions!



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UNIPERSONALE

Excellence
of italian coffee.



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LA DOPPIA, IT'S LIKE HAVING THE BEST BARISTA WITHOUT COMPROMISE

HorecAroma has quickly become a benchmark for professional espresso pod machines, designed for those looking for a reliable partner for their business, this range combines quality, patented technology and design.

La Doppia: the top of the professional line

La Doppia, the top model in the HorecAroma line, is designed to meet the needs of hotels, restaurants, resorts, caterers and bed & breakfasts.

One of the many distinguishing features is the 1.5 l storage boiler, which guarantees longer life and more even steam than other models and is also equipped with a hot water dispenser. The increased power makes it perfect for busy work schedules such as breakfasts in hotels where the quick and simultaneous preparation of many teas and cappuccinos is required.

Big performance, small dimensions

La Doppia offers high performance in compact dimensions: 38 cm high, 51.5 cm wide and 42.5 cm deep, with a capacity of 5 litres.





BIG PERFORMANCE,
SMALL DIMENSIONS

high performance in compact dimensions

The main technical features are:

- Maximum power: 1600 Watt
- Coffee dispenser: double with brass exchangers
- Coffee delivery system: mechanical with digital option for long, short and stand-by coffee
- Power supply: tank
- Installation: 220v shuko socket connection
- Tanks: supplied
- Cup warmer: optional
- Water connection: optional

Among the key features of La Doppia are the brass exchanger groups with patented Aroma technology. This enables unique coffee brewing, reduces

energy consumption and increases reliability, allowing continuous use during maintenance of one of the groups and above all, consistency between brews is guaranteed.

Why choose a professional pod machine?

The pod system offers numerous advantages over bean machines:

- it guarantees excellent brewing from the very first pod without any special skills, avoids waste, and ensures excellent coffee from the moment it is switched on;
- it consumes less energy than conventional machines, making La Doppia an economical and ecological choice;





- the adjustable pod press allows you to choose the optimal pressing manually, without technicians or tools;
- HorecAroma machines are designed for easy cleaning and maintenance, thanks to the removable filter holder and tray;
- the dispensing units are modular and can be accessed for service in a few simple steps;
- low costs.

The Doppia is the perfect choice if you're looking for a professional coffee pod machine capable of handling high volumes.

It is available in white, black and corten to suit and enrich any space.

Visit:
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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



“DINING OUT WITH ARTIFICIAL INTELLIGENCE: WHAT WOULD YOU ORDER?”

Even the Horeca sector appreciates innovations and embraces the world of Artificial Intelligence [AI]. No one is excluded from this process of change, which will lead 7 out of 10 restaurants to employ or enhance their use of AI in 2024. No worries, as the human element will still oversee the entire process; more prone to error, of course, but while AI knows all the rules, humans know how to handle exceptions.

Will 2024 be the turning point? Perhaps not, but according to the research "Technology in Catering - Scenarios and Opportunities" conducted by the Catering Observatory to capture the tech approach of Italian restaurants in 2023 and outline future scenarios, many changes are on the horizon. If not now, soon.

The survey shows that in 2024, 7 out of 10 restaurants will implement or enhance the use of Artificial Intelligence [AI]. Considering that the research, conducted via a survey, was carried out on the Plateform web app database (over 2000 establishments across Italy) and the RistoratoreTop agency community (more than 13,000 entrepreneurs), it's clear that the figures are becoming quite significant.

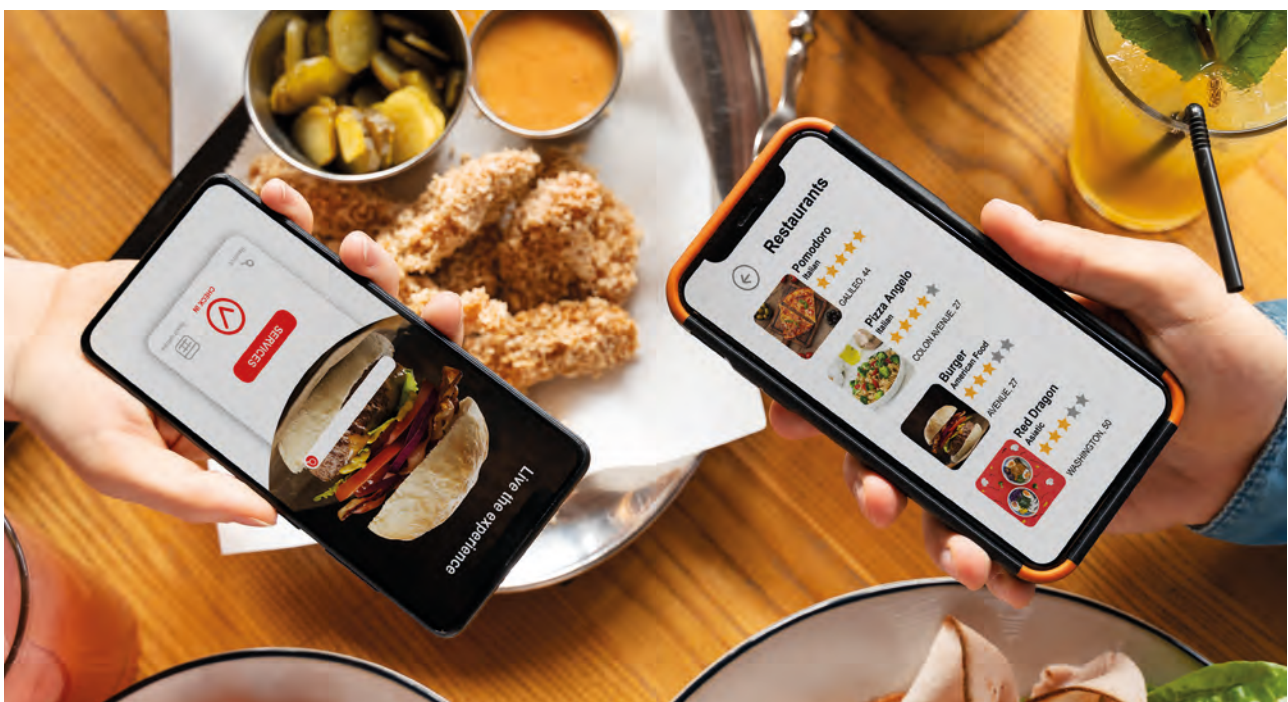


by Elisa Crotti

We are facing a major evolution, of which we can only guess the extent. It is now necessary to clarify the areas of AI usage and how it can accelerate the sector's progress. In short, what does it mean to seat AI in your restaurant? What are the actual benefits? And what could be the risks?

The "Places" of Artificial Intelligence

Without delving into the AI's operating system



and all those aspects that concern programmers more than users, we can easily understand the literal places in a restaurant that AI can oversee. These involve each phase of the service offered to the customer and can be optimized thanks to this valuable tool, in its various versions.

During the Reservation

There are still those who write in an agenda: evolution is a subjective factor, and each restaurateur decides how and when to adopt the technologies that will support them. It's clear that everyone has different times and needs. But for those who want a virtual assistant, AI can offer valuable support even at the reservation stage. Here, digital assistants via WhatsApp and Messenger integrated with AI can concretely help.

Chatbots can chat with customers and collect reservations, while AI organizes the dining area to ensure the best possible experience for guests. There are chatbots designed to simulate human conversations naturally and colloquially, capable of understanding and responding to a wide range of questions and requests, offering a smooth and immediate experience. Thus, even before setting foot in the restaurant, the customer can get a precise

perception of the upcoming experience, thanks to prompt responses, adaptability to last-minute changes, reduced waiting times, and solutions for intolerances and allergies. A perception carefully constructed and monitored.

In the Dining Area

Finding dining room staff is one of the most complex areas for those working in catering: it requires trained people with communication skills, available and ready to manage critical issues. Could a robot be a valid alternative to humans? No, but even in the dining area, AI can offer interesting solutions in various ways.

The simplest and most widespread, especially in large fast-food chains, are self-order systems, between totems and digital menus integrated with the cash register, used by 9% of the surveyed restaurants, according to the cited research.

But there are other possibilities to explore. For example, a virtual assistant placed at the center of the table (like an Alexa) that takes orders, answers customer questions, recommends dishes, and illustrates daily specials, in perfect synergy with the people at the table, recording tastes and preferences to optimize the next experience. Even more daring



Image by gpointstudio on freepik

is the use of robots, capable of carrying trays, taking orders, and interacting with guests. Only 1% of the surveyed establishments use this technology, transforming it into a true marketing tool that attracts customers fascinated by innovation.

As mentioned, AI integrated into all these solutions allows virtual assistants to learn from data and offer personalized recommendations based on customer preferences, greatly enhancing future visits. The effect is akin to hearing, "The usual for you?" which makes us think, "Yes, I feel at home here," fostering loyalty and repeat business.

In the Kitchen

AI can also play a significant role in the kitchen. Consider managing stocks, monitoring consumption trends, analyzing sales data to forecast future demand—and thus purchases—and strategies to avoid waste. In this sense, AI even operates within a sustainability logic. But also in terms of safety, the picture is clear: AI constantly monitors food safety, prevents contamination, and controls ingredient quality. No offense to artistic chefs, but AI could even suggest new recipes with available ingredients.

Here, as in the dining area, technology helps optimize staff planning, predicting activity peaks and ensuring an adequate number of employees to meet demand. This leads to more efficient resource management and a better customer experience. The increasing use of technologies in both the dining room and the kitchen—from robotics to order and reservation automation, from management software to communication and marketing strategies—allows one in two restaurateurs to save their staff up to 20 hours of work per week: almost a full day.

Extreme Personalization

Will a robot make us feel unique? Perhaps yes, given AI's great ability to investigate and understand customer tastes and propose tailored solutions. By analyzing customer data, AI can recognize behavior patterns and individual preferences, allowing restaurants to offer customized experiences. For instance, a restaurant can use AI to personalize the menu based on customers' dietary preferences or to offer recommendations based on previous meals. This creates a more engaging and satisfying experience, resulting in loyalty.

Reviewing from Home

AI's work doesn't end when the customer leaves the dining room. On the contrary, it continues through review monitoring. It's no joke: technology

plays an important role in safety and review management. Through machine learning and natural language processing, restaurants can monitor online reviews and social media comments to detect issues or criticisms and address them immediately.

This way, they can respond promptly and resolve problems, showing greater care and attention towards customers.

As one can easily understand, all phases of the catering process can find valid support in AI.

What Else?

What else, if not that it can't end like this? Artificial Intelligence is revolutionizing the Horeca industry, allowing greater operational efficiency, service personalization, and optimization of customer experiences. It's something to be excited about. But it only has value if monitored by humans.

Just as social media algorithms keep proposing "interesting content" to keep us glued to the platform, without considering that over time these topics become repetitive and our interest wanes, in the same way, the machine cannot understand all the nuances of the human brain. At least not yet. People don't go to a restaurant just for a dish they like. Some love to experiment, dare, meet, chat, and sometimes even get insulted by the staff. Food has a social and convivial component that no AI can completely oversee. And this is the real limit of Artificial Intelligence, which we must all keep in mind.



Image by Drazen Zigic on Freepik



CRAFTSMANSHIP AND INNOVATION IN ITALIAN BAKERY PRODUCTS

What distinguishes Acquaviva is its artisanal imprint which over the years the company has combined with the industrial dimension.

Dolciaria Acquaviva, was founded in 1979 as a pastry laboratory producing typical Campania products and today represents the second player in Italy in the sector of frozen baked products for breakfast.

For over 45 years Acquaviva has never stopped innovating, in technologies and know-how to reinvent sweet and savory pastry and complete its offer, guaranteeing consistency in quality and a daily experience of excellent taste.

With this in mind, in 2023 the group supported investments in technologies, activating one of the best performing production lines in Europe, dedicated to the production of already cooked fried products.





EXCELLENT TASTE

the third player in Italy in the sector of frozen baked products for breakfast

SCHIOCCO

Watch the
video interview conducted
at **SIGEP:**



Roundy is the name of the new line by Acquaviva, with a recipe perfected with butter and natural yeast in the dough: for a delicate aroma, perfect chewiness and unexpected lightness.

Ciambelle and krapfen in different and versatile formats: in the plain and filled version, and the great novelty: the ancient cereals krapfen.

The packaging completes the project: a smart flow-pack in 100% recyclable PP05 plastic, with legal information reported on each package; for a freshness-saving, space-saving and anti-waste pack.

Pursuing a sustainable vision, Acquaviva has decided to use the innovative GreenBoxX cardboard: a corrugated cardboard packaging line that allows to reduce the environmental impact by approximately 27%.

Among the many new features this year, the company has launched Schiocco PRO, a product in which the patented recipe of the special Schiocco bread meets the world of proteins.

A novelty that combines the fragrant taste of flaky bread such as croissants with an additional source of protein: for a crunchy, original and delicious pleasure.

In addition to the product range, the group's investments are focused on AcquavivaLAB, a project dedicated to continuous training and sharing, in which sector professionals - customers and internal functions - come together to talk about and enrich the Acquaviva world.

Spokesperson:
Federica Moretti, Marketing & Communication
Manager Dolciaria Acquaviva s.p.a
www.dolciariaacquaviva.com



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 just 5 minutes, while Venus Electric Touch includes a power touch screen control, for the same temperature range.





VENUS 1000 BLACK EDITION

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 FCM authorisation
- Glass-ceramic cooking surface

VENUS 1000 BLACK EDITION

The Black Edition version has structure in Food-approved AISI 304 stainless steel throughout, painted in HT black.

With its black 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!

FRESCURA

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



Be different... Be Le Nouveau Coq

BE DIFFERENT... BE LE NOUVEAU COQ

Frescura Sp.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

GUEXT: A TRADE FAIR FOR THE HOSPITALITY SECTOR

Guext, the International Exhibition of Suppliers and Services for the Hospitality Sector, is presented as a hub for innovation in a sector in constant evolution, with the first edition to be held from 18 to 21 October at IFEMA MADRID. The fair was founded to respond to the need of the hospitality equipment industry for a strong fair capable of attracting the whole sector.

The event is organised by IFEMA MADRID together with FELAC, the Spanish Federation of Associations of Manufacturers of Machinery for the Hospitality Industry, Groups and Related Industries, a strategic partnership between one of Europe's leading trade fair operators and the employers' association of the Spanish hospitality equipment, ensuring a deep and professional knowledge of the sector.

GUEXT

International Trade Show for Suppliers and Services for the Hospitality Industry

Powering the future of hospitality.



**18-21
Oct
2024**

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(f) felac

**IFEMA
MADRID**

18-21 OCTOBER

solutions and services for the hospitality industry



All professionals involved in the hospitality value chain will come together at an event that revolves around five key sectors: equipment and machinery, installations and infrastructure, design and interior design, services, and technology and management.

The maiden edition of the trade fair will feature the programme of international purchasers Be My Guest, attracting a first-rate cast of buyers, operators and distributors.

Guext will also feature areas dedicated to learning and development. The Innovation Gallery will display the most innovative products on the market, while the CoffeeXperience will be a unique space for exploring the world of coffee including tastings, practical workshops and Latte Art competitions. The offering is completed with a schedule of engrossing activities and talks to debate the future of the sector.

Guext lands as an event to meet the needs of the hospitality sector. A space for innovation, training and networking that promises to be a transformative event for the industry on an international scale.

If you are a hospitality professional, this is an opportunity you just can't afford to miss. Come and discover the latest innovations, connect with industry leaders and take your business to the next level. See you at the show, where the future of hospitality comes to life.

www.ifema.es/guext



GUEXT

International Trade Show for Suppliers and
Services for the Hospitality Industry



**Powering the future
of hospitality.**

**18-21 Oct
2024**

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**IFEMA
MADRID**



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 ICAP 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

COMPOSTABLE STIRRERS

Gi.Plastic Group Vending s.r.l produces highly reliable stirrers for vending machines. The rigorous selection of raw materials, continuous technological research and continuous investments have made it possible to guarantee products suitable for all current regulations in the Food field, paying particular attention to environmental protection.

Today the company has achieved an important position in the national and international market, positioning itself among the top companies in the sector in Italy, for the production of stirrers for vending machines, but also individually packaged with both neutral and personalized paper.

With the entry into force of **DIRECTIVE (EU) 2019/904 OF THE EUROPEAN PARLIAMENT** called SUP (Single Use Plastic), the European Union introduced the new community law aimed at reducing the impact of certain single-use plastic products on the environment.

Starting from January 2022, the objective of the Decree transposing the European Directive was to promote the purchase and use of alternative products to single-use plastic products of certain types, reusable or made of biodegradable and/or compostable



material, certified according to UNI EN 13432.

In order not to lose its productive nature, the Company has started a process of technological modernization of the machinery so as to be able to replace the old plastic product with new compostable ones so as to meet the needs of a market increasingly oriented towards receiving products highly qualitative.

We offer compostable stirrers, in compliance with the UNI EN 13432/2002 standard, available in various sizes and versions for every use.



Made with raw materials of renewable origin, at the end of use they can be disposed of in organic waste. They are certified for composting according to European directives EN13432, a virtuous and natural disposal method. The disposable stirrers are suitable for contact with hot drinks, they do not undergo deformations and above all after several tests we can guarantee regular and reliable dispensing of the single stirrer in the vending machine.

In addition to the compostable products in CPLA, our company has per-

fectected the production of PS REUSE stirrers, CERTIFIED REUSABLE stirrers for 125 WASHES - Compliant with the UNI EN 12875-1:2005 standard, we are already in production with the new products intended for both the D.A. than for the OCS.

GiPlastic Group Vending srl carries out deliveries throughout the national and European territory very quickly, so as to be able to satisfy even the most demanding customers.

www.giplastic.it / info@giplastic.it

COMPOSTABLE STIRRERS

among the top companies in the sector in Italy

SIAL PARIS

THE WORLD'S LEADING FOOD INNOVATION EXHIBITION, IS SET TO MARK ITS HISTORIC 60TH ANNIVERSARY FROM OCTOBER 19 TO 23, 2024, AT THE PARC DES EXPOSITIONS, PARIS NORD VILLEPINTE

This milestone event offers a unique opportunity for industry professionals to reflect on six decades of groundbreaking innovations while eagerly anticipating the future of the food sector.

With anticipation building, SIAL Paris 2024 is poised to host over 7,500 exhibitors representing more than 130 countries, with an impressive 75% of attendees expected to be international visitors. Renowned as the premier event for food industry players worldwide, the upcoming edition promises to be an unparalleled gathering of global innovators, thought leaders, and decision-makers.

In the coming weeks, a special program will be unveiled, further enriching the SIAL experience. Throughout the five-day event, the food ecosystem will pulsate with vitality and conviviality, both within the convention center and throughout Paris, featuring activities that capture the essence of the culinary world.

INSPIRED BY THE PAST TO SUSTAIN THE FUTURE

Under the theme "Own the Change," SIAL 2024 aims to galvanize industry professionals to embrace ongoing transformations and tackle global food challenges. This collective movement will be fueled by showcasing exhibitors' CSR initiatives and highlighting expertise through initiatives like SIAL Insights, a biennial analysis of industry trends, SIAL Innovation, offering a glimpse into future developments, and SIAL Start-Up, which will feature twice as many promising start-ups in 2024, including early-stage concepts.

NEW PLAN, NEW DYNAMICS

Among the key highlights will be a new exhibitor booth arrangement. To improve the visitor experience, SIAL acknowledges 80% of visitors have expressed their wish to see the stands organized by product type in order to make more efficient rounds. The new floor plan will group exhibitors by theme.



SIAL PARIS : MELTING POT OF THE FOOD INDUSTRY

In terms of representation, France and Italy are vying for the top spot, with Italy currently leading in exhibition space, boasting over 17,000 square meters. Notably, China returns with vigor, showcasing more than 6,000 square meters of pavilions, while Ukraine and India demonstrate their growing influence on the global stage.

Several countries from Africa will also be prominently featured, with dedicated pavilions in Hall 5a. Expectations are high for a greater representation compared to previous editions, with Côte d'Ivoire and Senegal already confirming their participation, underscoring the event's commitment to inclusivity and diversity within the industry.

Adding to the excitement, first-time participants from Uganda, Libya, and Iraq will make their debut, further enriching the cultural tapestry of SIAL Paris. Additionally, stalwart contenders such as the USA and Spain are gearing up for an unforgettable presence at this landmark edition.





PRACTICAL INFORMATION

Exhibitors and visitors are encouraged to plan their visit in advance, as interest in the event is exceptionally high.

Registration for exhibitors is currently open, with 90% of the exhibition space already reserved. For exhibitor inquiries and registration, please contact sialparis.exhibitors@sial-network.com or call +33 (0)1 76 77 13 33.

For visitors, ticket sales will commence in mid-April. To receive notifications about ticket sales, please visit the official website.

With an estimated attendance of 285,000 professionals, including 8,000 major buyers wielding a combined purchasing power of 50 billion euros, SIAL Paris offers unparalleled visibility and business opportunities on the global stage. Moreover, the event serves as a cornerstone of culinary diplomacy, with over 100 official delegations expected to grace the occasion.

SIAL Paris 2024 promises to be a landmark event, celebrating six decades of innovation, diversity, and excellence in the global food industry.

Join us as we embark on this extraordinary journey into the future of food.

www.sialparis.com

ITALY AT SIAL PARIS 2024

As already mentioned, Italy is present with an exhibition area of about 17,000 square metres and ranks first ahead of France.

The sectors with the largest presence of Italian exhibitors are 'Grocery, Dry Products', 'Dairy Products/Eggs' and 'Confectionery, Biscuits and Fine Bakery'.

KEY FIGURES

- 83% of purchasers agreed to transactions on-site or after the SIAL
- 9/10 visitors consider the SIAL strategic for their companies
- More than 400,000 products exhibited and 7,500 exhibitors expected





IL SALONE INTERNAZIONALE DELL'ALIMENTAZIONE

LEMON ON THE ON THE CAKE*



*Limone sulla torta, SIAL Paris rende omaggio al suo emblema per celebrare i suoi 60 anni.

Appuntamento a sialparis.com

**BENEFICIATE DELLA
TARIFFA
STANDARD FINO
AL 16 SETTEMBRE**

PARIGI — 19 – 23 Ottobre 2024

Contatto per ulteriori informazioni: Anna DEL PRIORE - adelprior@salonifrancesi.it

THE HISTORIC SWEET BOUTIQUE IN SASSUOLO



New aesthetic identity for Pasticceria Bar delle Vergini since 1970. The historic sweet boutique in Sassuolo, a meeting place for industrialists linked to the ceramic world since the 1970s, is dotted with creativity and elegance signed by Architect Laura Valentini of Norma Studio. The designer recounts that the concept had as its goal, to celebrate the pastry tradition through a contemporary and original look, combining history and innovation.

The interior design is therefore marked by an ancient elegance, expressed with details and objects of great modernity, such as the retro-style lamps that wink at the 1920s. The atmosphere is warm, welcom-





THE SPACE IS EMBELLISHED
WITH DESIGN ELEMENTS

thus, the bakery becomes a place to be

ing and transfers an accent of elegant modernity inside the space. The furniture as a whole was created by the Pesaro-based firm Rossi & Partners. Inside, 3 distinct areas can be identified: the lounge, the pastry counter and the cafeteria area harmoniously connected by a green boiserie that runs

along all the walls of the space. In Cafeteria, the precious peach-colored diamond pyramid ceramic counter and pink marble pouring shelf stand out.

The back counter is designed as a modern green and brass bookcase, with differently modulated spaces, contain-





ing everything needed for service. Opposite the bar we find a pink marble shelf for quick tasting and above that again a pastel green shelving unit that holds the fine bottles on display lit from below. All creating an important and striking theatrical effect.

The flooring, made of soft dark green resin, creates a promenade with a pleasant visual contrast to the peach-colored walls and has patterned wallpaper as a backdrop. The space is embellished with design elements: wall lamps by Pablo, hanging lamps by Atelier Areti and Sklum chairs. Thus, the bakery becomes a place to be. Bar delle Vergini a truly unique environment for all hours of the day.

Bar delle Vergini:

Viale XX Settembre n° 16
41049 Sassuolo (MO) Italy.

Norma Studio Architetture:

Piazza Giuseppe Garibaldi 53
41040 Sassuolo (MO) Italy

www.rossiepartners.com



Automatic doors for every environment

Automacenter offers elegant and cutting-edge customised technological solutions

Automacenter is an Italian company that has been designing and manufacturing automatic door systems and sliding doors since 1986. Its automatic doors are the result of highly qualified experts combined with advanced technology and great attention to design. The company, located in the province of Verona, has grown over the years, changing from a small artisan reality to a leading player in the industry, thanks to its natural ability to evolve and be at the forefront of its sector.

Automacenter's technical department develops customised technological solutions based on engineering research that combines





AUTOMATIC DOORS

technological solutions



high-tech futurism with design, creating automatic entrances that are aesthetically unique and integrate smoothly into every kind of architecture.

The wide range of products produced by Automacenter offers different types of solutions, including sliding, hinged, circular, curved, telescopic, folding, roto-translating, swivelling door systems and special features such as anti-corrosion stainless steel, anti-panic or breakthrough systems for emergency exits.

All Automacenter entrances are designed and built to integrate perfectly into different kinds of environments and to guarantee a high degree of functionality and design in total compliance with the highest safety standards. The company works on a daily basis in collaboration with designers, interior designers and installers to create the best solutions for shops, airports and stations, hospitals, hotels and resorts, banks and offices with high security standards, factories and the naval sector.



Automacenter ensures that every entrance is efficient and reliable and guarantees the perfect functioning of each automatic door through a qualified maintenance service and specialized after-sales technical assistance.

Automacenter automatic doors are a guarantee of quality and safety, elegance and complete customer satisfaction.

For more information visit www.automacenter.it



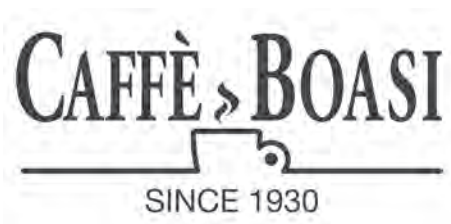
È SOLO **AUTOMACENTER.**



Immaginate un ingresso automatico silenzioso tecnologico, che dia valore alla struttura che avete creato. Immaginate che a pensarlo per voi sia un partner di cui vi fidate. Immaginate infine che la soluzione trovata, superando ogni aspettativa, stupisca anche voi.

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Tel. 045 6984004 Fax 045 7134581
www.automacenter.it



Caffè Boasi: the real Italian espresso

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

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



CAFFÈ BOASI
SINCE 1930

CAFFÈ BOASI

SINCE 1930

Gran Riserva



Peso netto 1000 g e
Net wt. 2.2 lb

MADE IN ITALY



HIGH QUALITY
OF CAFFÈ BOASI

ancient traditions in the world of coffee

CAFFÈ BOASI

SINCE 1930

Il vero espresso italiano

Seguici su  

www.caffeboasi.it

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

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

wish to serve an excellent quality of espresso coffee.

The blends

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



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

Gran Caffè blend

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

Gran Riserva blend

Refined blend of coffees from fine

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

Riserva Speciale Blend

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

www.caffeboasi.it



The Italian-Speaking waiter robot revolutionizing hospitality

Warm Srl, a prominent Italian company specializing in the development and commercialization of advanced robots, is revolutionizing the restaurant and hospitality sectors with one of its most advanced innovations: BOB, the Italian-speaking waiter robot.

Designed to assist human staff, BOB was conceived to perform repetitive and monotonous tasks, such as transporting dishes and goods, to improve service efficiency and increase customer satisfaction. Besides these functionalities, BOB also serves as a marketing tool thanks to its ability to interact with customers and display promotional content.

In a period characterized by staff shortages, having a waiter robot like BOB is becoming increasingly valuable. Using BOB saves time and energy, avoiding assigning tedious and repetitive tasks to specialized employees. The robot thus becomes an indispensable ally for staff, speeding up the transportation of dishes and goods, allowing staff to propose new initiatives to customers, and overall improving the service offered.

Not only does BOB attract new customers with its innovative appearance, but it also contributes to the company's marketing with its voice and the videos it can display. This makes it ideal not only for restaurants but also for events and catering, where it can serve as a waiter, serving food and attracting attention.

The robot is perfect for performing repetitive actions, such as transporting dishes to and from the kitchen, and it can serve at the table fully autonomously. Thanks to its ability to memorize the positions of tables and key points in the venue, BOB can autonomously decide the shortest route to reach them, carrying up to four trays and a maximum load of 40 kg per trip.

Another distinctive aspect of BOB is its ability to interact with customers, significantly increasing customer satisfaction. Robots like BOB can work non-stop, ensuring quick and certain completion times for assigned tasks without the need for breaks. This translates to faster service and greater customer satisfaction, which can contribute to increased revenue for the business.

The robot is equipped with a 360° microphone, consisting of six circular microphones positioned on the top, ensuring optimal performance even in noisy environments. Thanks to shock absorbers and stabilizers, BOB can move on various types of surfaces without risking the destabilization of the transported goods.

For those who wish to experience BOB's extraordinary capabilities, Warm Srl offers the opportunity for a free trial in their venue. Contacting BOB Robotics is the first step to revolutionizing service in the restaurant and hospitality sectors, integrating innovation and efficiency with this extraordinary waiter robot.

www.bobrobotics.com



BOB, THE ITALIAN-SPEAKING WAITER ROBOT

the first step to revolutionizing service in the restaurant and hospitality sectors

CAPITANI'S CO2 EMISSIONS REDUCTION ACTIVITY CONTINUES WITH PERSEVERANCE AND CONCRETE INNOVATIONS

A strategy which, passing through the mix between a local supply chain and high-tech components such as the high energy efficiency thermoblock, has made it possible to create machines in energy class A+ (according to CH regulations).

The Joka, Fastback, Line and Lario models are now available, made with recycled plastics!

Peculiar characteristics of Capitani products which, in addition to reducing the company's carbon footprint, together with the 100% Made in Italy company certificate, make it possible to significantly reduce the Co2 impact of customers and distributors as well, meeting the indications of the European Green Deal and to the growing sensitivity of consumers regarding the choice of sustainable products.

Do not hesitate to contact us for further information and/or sampling requests!

www.capitani.it



**Dalla plastica riciclata
rinascono
nuove bellezze**

ReBorn gives recycled
plastics a new life

A smaller version of the Capitani coffee machine, black with blue accents, dispensing coffee into a glass cup. It is positioned next to a clear plastic bottle, likely representing the recycled plastic used in its construction.

Scopri il progetto
ReBorn
by
CAPITANI®
100% MADE IN ITALY



EMISSIONS REDUCTION ACTIVITY

a strategy which has made it possible to create machines in energy class A



MAKING ICE IS OUR BUSINESS

Brema Group is the Italian company that since 1985 has been thinking of ice as a raw material to be sculpted according to customers' needs. It supplies numerous sectors with an approach aimed to satisfying the most diverse needs, from GDO to pharmaceuticals, from wellness to Ho.Re.Ca, and finally the industrial sector.

We think of ice as the evolution of water, designing it in the ideal shapes to meet every need: from the most classic gourmet shape appreciated by Bartender Managers (Ice Cube) to the more squared and trendy shape demanded by Mixology artists (B-Qube), from the truncated pyramid shape favoured by fast food outlets (Fast Ice) to the elegant elongated thimble shape that goes well with fruit juices and soft drinks (Ice Finger), from the extremely versatile drawn ice in logs (Ice Pebbles) to the granular display ice perfect for the presentation of fresh products (Ice Flakes), right up to the sub-cooled ice flakes that last over time (Ice Scales).

With a mission to provide the best solution for many needs of the out-of-home business, B-Qube Ice makers are born, the "Brema B-Qube" is a strong, transparent and compact ice, designed specifically for the world of Mixology. The range of B-Qube machines starts with compact under-counter models with daily productions of 29 kg. Cooling is by air or water, making installation possible in any situation, also thanks to the option of



ICE FOR EVERY NEEDS

There is a unique magnetism between Brema Ice Makers and Ice

an integrated drain pump. The panels, easily removable projected with the Green-Tech Design approach, ensure consistent performance and ease of maintenance.

Individual B-Qubes weigh 23 grams, a weight appreciated by cocktail professionals because it allows adequate control over dilution, perfect melt during shaking, tightness within a cocktail build. They fit all types of glasses and retain their signature aesthetic impact for a long time.

The ice makers of the CB HC family, with R290 natural refrigerant gas, are equipped with the Automatic Washing System technology. The button is located on the front panel of the machine, easily accessible and quickly activated. A simple click is enough to start the general cleaning cycle using professional products such as the Brema Ice Machine Cleaner. It is a single-dose sachet, a bio-based descaler.

www.bremaice.it - info@bremaicegroup.it



“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



ANTIDOTO SA
S W I T Z E R L A N D

SAHARA PROFESSIONAL: start the food delivery revolution with Delivery Oven

For our feature in this magazine, we chose to talk about one of our most sought-after ovens: the Sahara Professional Delivery Oven. The world of food delivery is constantly evolving, faster than ever in the last few years.

Ensuring that your culinary creations reach customers' doorsteps in perfect condition is key to them returning over and over.

Enter Sahara Professional Delivery Oven, created to be the most high-performing delivery oven globally, the peak of two decades of expertise in the food delivery service industry and engineering work.

This cutting-edge innovation is created to elevate your delivery business to new heights, leaving your customers satisfied and craving for more.

To transform your restaurant or pizzeria into a food delivery powerhouse you just have to choose Sahara Professional Deliv-

ery Oven. Ever wondered why many customers vanish after one single order?

Order that was delivered in time, with well-made food. The answer lies in the disappointing experience of receiving cold, soggy food.

With Sahara, say goodbye to subpar delivery methods like Styrofoam boxes or thermal bags that compromise food quality.

The secret behind Sahara's unmatched performance lies in its state-of-the-art technology.

Featuring high-temperature silicon heating elements, digitally controlled chambers and advanced airflow systems, Sahara ensures that every bite of food retains its warmth, humidity, and crispness, irrespective of your kitchen's location.

Powered by a 3.3KW/ ion-lithium battery, Sahara boasts an impressive runtime, allow-

ing for extended delivery distances while preserving taste and quality.

Say goodbye to multiple trips and hello to efficiency as Sahara enables you to transport up to 48 pizzas or 245 liters of any food type at the very same time, ensuring each delivery is as piping hot and fresh as if it came straight from the kitchen.

Sahara Professional Delivery Oven isn't just a game-changer; it's a cost-saving marvel. By optimizing delivery capacity, it streamlines operations, allowing your business to cater

to more customers in less time. Whether it's a platter of sizzling fried fish or a bag of burgers, Sahara ensures that every delivery is a memorable culinary experience.

Sahara Professional Delivery Oven isn't just a tool; it's a gateway to success in the competitive world of food delivery.

Elevate your business, delight your customers, and redefine the art of delivery with Sahara.

www.antidoto.company



SAHARA PROFESSIONAL

Food delivery revolution



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



HORECA 2024 **ALGERIA** EXPO

**17th International Exhibition of
Equipment and Services for Hotels,
Restaurants and Communities**

**30 September
03 October 2024**

Algiers exhibition center
SAFEX (Central Hall)

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✉ contact@horecaexpodz.com

This event is organized by :



EASYFAIRS ALGERIA
Visit the future



PORCELLANE
DI SARONNO

EXCEPTIONAL DINING: ELEVATE EVERY MEAL WITH MPS PORCELAIN TABLEWARE

The ordinary becomes extraordinary with a touch of art: the thrill of trying something unique becomes an affordable luxury in the small single-portions that encapsulate the soul of the cuisine of the most ingenious chefs. Limited editions but without boundaries proposed on MPS porcelain tableware, accompanying unconventionality or tradition with a modern twist. Here is the quality of a material that has made history.

Imagine the delicate dance of flavors and aromas, perfectly complemented by the pristine elegance of Creative Flow, a fusion of soft lines and innovative shapes that capture the essence of modern gastronomy. A dish that becomes an art object, in the creativity that runs through every millimeter of the course.





NEXT PARADE FINGER LINE

designed for those who love to eat with the hands



The real beauty lies in the details of Miniatures. Small-sized pieces for single servings that allow Ho.Re.Ca. professionals to showcase their technique in a mignon format. Each bite becomes a moment of joy to savor delicate amuse bouche, elaborate desserts, or crunchy savory snacks.

Next parade Finger line, designed for those who love to eat with the hands. A collection that celebrates the tactile pleasure of finger food, where the smooth surface of porcelain enhances the texture and presentation of each bite-sized treat. And where surprise takes over with the Chisa version, small matte black dinnerware that highlights neutral colors and blends into one multi-sensory pleasure.

MPS Porcelain tableware not only contains food, it rewrites the dining experience by making every daily meal exceptional. Not just aesthetic: the functionality of MPS Porcelains is incredible. A premium blend of feldspar, quartz, and kaolin is crafted to be versa-

tile, elegant, and practical in more than 1,000 functional, oven- and microwave-safe, and dishwasher-safe shapes. Excellence tells your story.

www.mpsporcellane.com





THE FUTURE OF COFFEE FOR HOSPITALITY AND RETAIL

Explore the coffee transformation brought to you by Mikafi - a revolution that promises to take your coffee game to new heights. Join us at Hall 18P - Stand B60 C59 for an unparalleled experience.

- **Launch and Elevate Your Coffee Brand:** Dive into the world of coffee entrepreneurship. Mikafi empowers you to launch your unique coffee brand effortlessly, from bean to cup. It's a game-changer for coffee selling businesses.
- **Fully Automated Onsite Roasting:** Experience the future of coffee roasting with our cutting-edge IoT-connected roaster. With

ness precision, consistency, and automation at its peak. Roast your coffee beans onsite with ease and perfection.

- **Sell More Coffee with a Digital Experience:** Mikafi enhances your coffee sales by offering customers a digital experience like never before. Connect with coffee lovers through an innovative platform that elevates their coffee journey.

Don't miss out on this opportunity to transform your coffee business. Mikafi is reshaping the coffee industry, one roast at a time. Made in Switzerland for the world.

www.mikafi.com

INTERACT,
ROAST & SELL

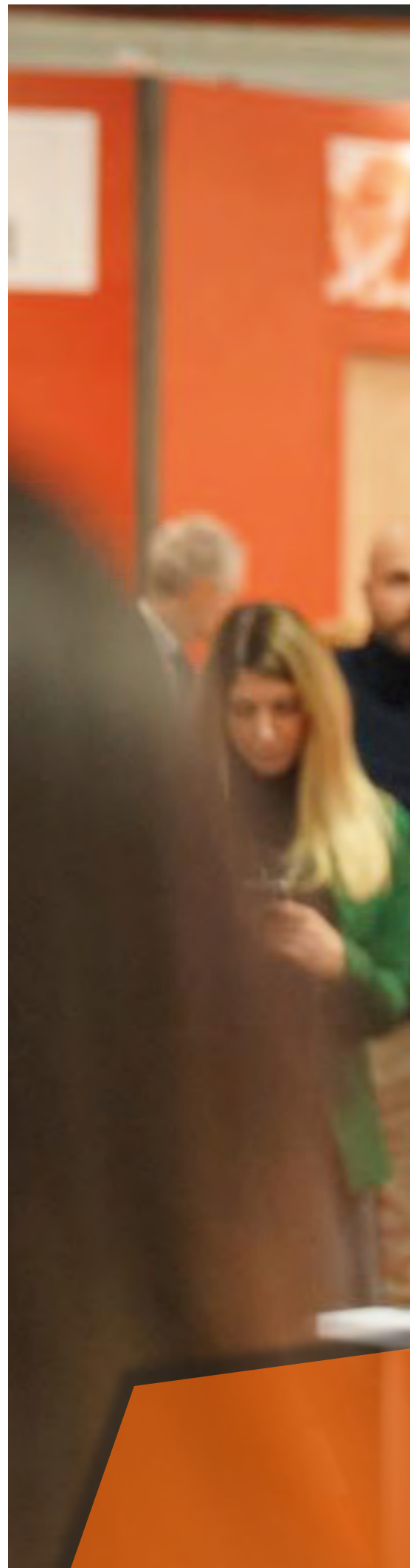
Next Generation Coffee Roasting

MARCA BY BOLOGNAFIERE, TOWARDS THE 21ST EDITION

A showcase of Made in Italy excellence: from agri-food to personal care, from innovation to sustainability, the event is scheduled for January 15 and 16, 2025.

In Europe, **private label** continues to grow, reaching increasingly significant market shares. Private label products are expanding in quantity and variety, representing a fierce competitor to branded industry and contributing to better contain inflation. Indeed, thanks to an offer that combines quality and convenience, private label is now the preferred choice of millions of consumers in Italy and abroad.

Among the key factors for the development of the agri-food sector, private label products also play an increasingly important role, providing a significant stimulus to the sector's growth, starting from local productions and Made in Italy.





2025 EDITION OF MARCA BY BOLOGNAFIERE

organised as usual in collaboration with ADM - Associazione Distribuzione Moderna



This is the starting point for the 2025 edition of **Marca by BolognaFiere**, organised as usual in collaboration with **ADM - Associazione Distribuzione Moderna**. Retailers, companies and the business community of the private label sector will be hosted in a **new and larger layout**, consisting of **8 halls**: 21, 22, 25, 26, 28, 29, 30 and 36. Among the already defined novelties is the introduction of an extra afternoon on **Tuesday, January 14**, which will be added to the two already scheduled days for **Wednesday, January 15** and **Thursday, January 16**: this will be a highly professional moment, exclusively dedicated to **B2B meetings** between exhibiting companies and international buyers.

The general layout of the event is also confirmed, based on the two main exhibition areas: **Food** and **Non Food**. The Food sector will be at the heart of the grand showcase celebrating the excellence of Made in Italy: bread, pasta, pizza, tomato sauce, meat, poultry and cold cuts, cheeses, condiments, desserts and much more. The **Non Food** sector, on the other hand, will be dedicated to everything related to home and personal care and DIY / brico products, with particular attention to efficiency and environmental themes.

Returning as key players at the fair are the two thematic formats, **Marca Fresh** and **Marca Tech**. Building on the success achieved, the fifth edition

of **Marca Fresh**, organised in collaboration with **SGMarketing**, will once again spotlight the fresh produce sector, particularly fruit and vegetables, promoting dialogue with large-scale retailers under the banner of growing economic, social and environmental responsibility. In its 11th edition, **Marca Tech** will showcase packaging, logistics, raw materials, ingredients, technology and services, offering visibility to the intermediate goods of the private label supply chain. It will be an opportunity to explore the latest trends for innovation and sustainable operation with producers and retailers.

The increasingly distinctive placement of **Marca by BolognaFiere** within the international exhibition schedule will be given concrete form by the **Modern Distribution retailers** that belong to the **Technical Scientific Committee** and will be exhibiting at the event. Additionally, there will be the rich and varied **conference program**, featuring conferences and focuses on the latest market data, with workshops and in-depth discussions covering every aspect related to private label, making the event a key reference point for the entire business community.

For all updates on **Marca by BolognaFiere** (15-16 January 2025) and to download the application form, please visit:

www.marca.bolognafiere.it

SHOW YOUR BUSINESS POTENTIAL



15-16 Gennaio 2025

21ª EDIZIONE

an event by



with the patronage of



ASSOCIAZIONE
DISTRIBUZIONE MODERNA

www.marcabybolognafiere.com

COMITATO TECNICO SCIENTIFICO



“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.

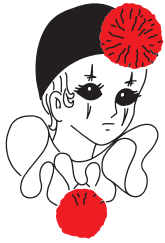
Hire any necessary staff, including pastry chefs and service personnel. Provide training on procedures, quality, and customer service to ensure an experience that satisfies your customers.

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!





PIERROT

www.pierrotsrl.it

PIERROT, a leading company in Italy

The Circular Economy is today a "mantra" in Europe and in the world for respecting the environment and controlling natural resources.

Compostability, biodegradability, recycling are now common terms also for consumers and priority for manufacturers of consumer goods.

PIERROT, one of the leading companies in Italy in production and distribution of disposable products for table decoration, offers the market a range of products that range in sizes, colors, decorations and materials to meet all needs of HORECA professional customers.



SOFT MATERIAL

"LIKE AN EMBROIDERED CLOTH"

BIO-COMPOST *BIO*



DISPOSABLE PRODUCTS

All PIERROT products can be recycled, composted or burned to generate energy

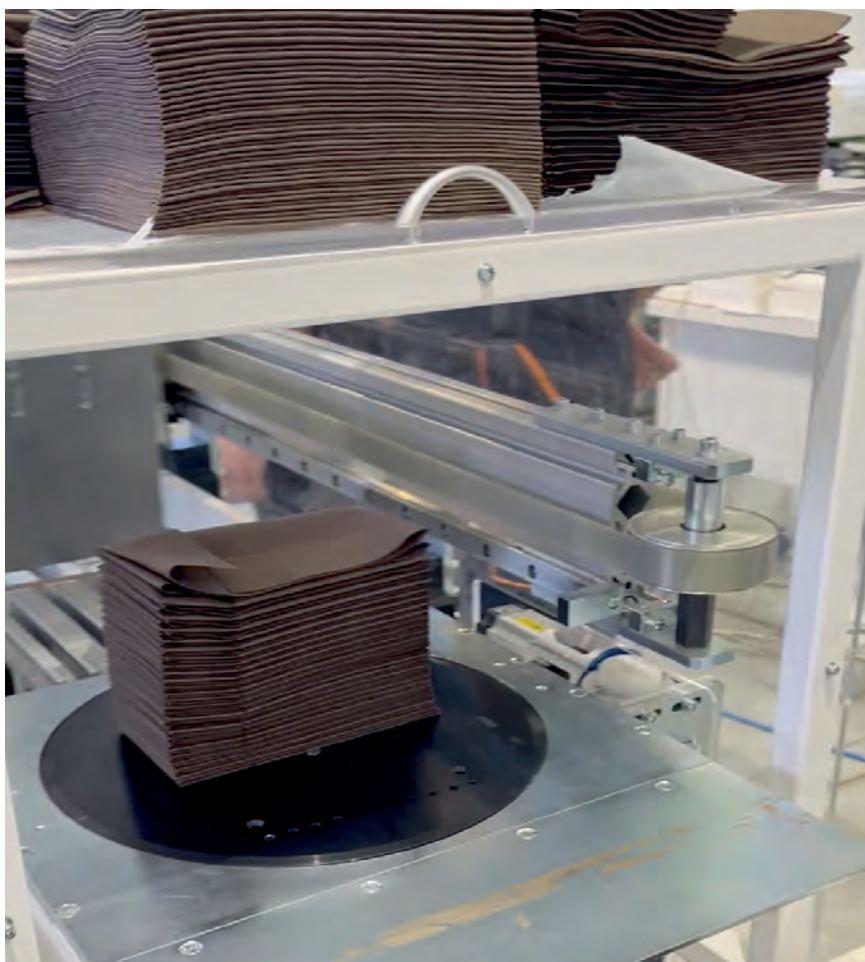


PIERROT is also the Distributor for Italy of the PAPSTAR brand. PAPSTAR is a German leader in the sector of disposable products for table decoration, food packaging, hygiene products and HACCP in the catering sector, disposable items for the home and party events intended for professional customers such as wholesalers, catering, hotels, retail, the food sector and for private use.

Among the many items that PIERROT produces, some products particularly interpret the needs of the moment:

- Tablecloths in 140x140 cm format, both Airlaid and Spunlace, are substitute for traditional tablecloths to meet the highest demands of hygiene, economy and practicality.
- POCKET napkins, with cutlery pocket, available in 40x30 and 40x40 cm sizes, in more than 15 colors, various decorations, both made by Airlaid





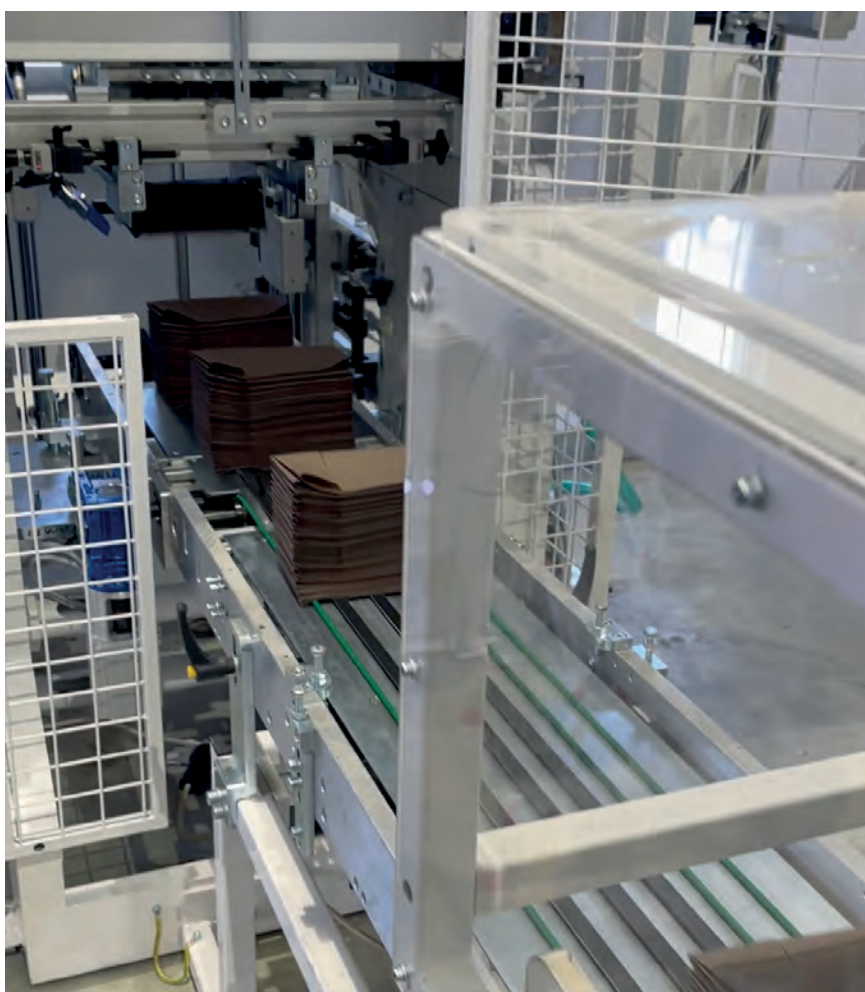
and/or Spunlace. The POCKET cutlery napkins come with the possibility of 1/6 or 1/8 fold to meet different catering needs, from more traditional "convenient" restaurants to Wine Bars for Italian aperitif.

- Napkins cm 40x40, POCKET cm40x30 / 6 and/or cm40x40 / 8, Placemats cm30x40 and Stripes cm40x120 in an INNOVATIVE and NATURAL raw material named Airlaid "ESSENZA". The Airlaid "ESSENZA" is made by unbleached pure virgin cellulose, having its natural color with a "wood" effect for 100% ecological environments.

All PIERROT products can be recycled, composted or burned to generate energy.

PIERROT is an SME that tries to live the present and plan its future always looking for the best balance between market needs, the quality of its products and service to its customers with a sustainable approach.

www.pierrotsrl.it

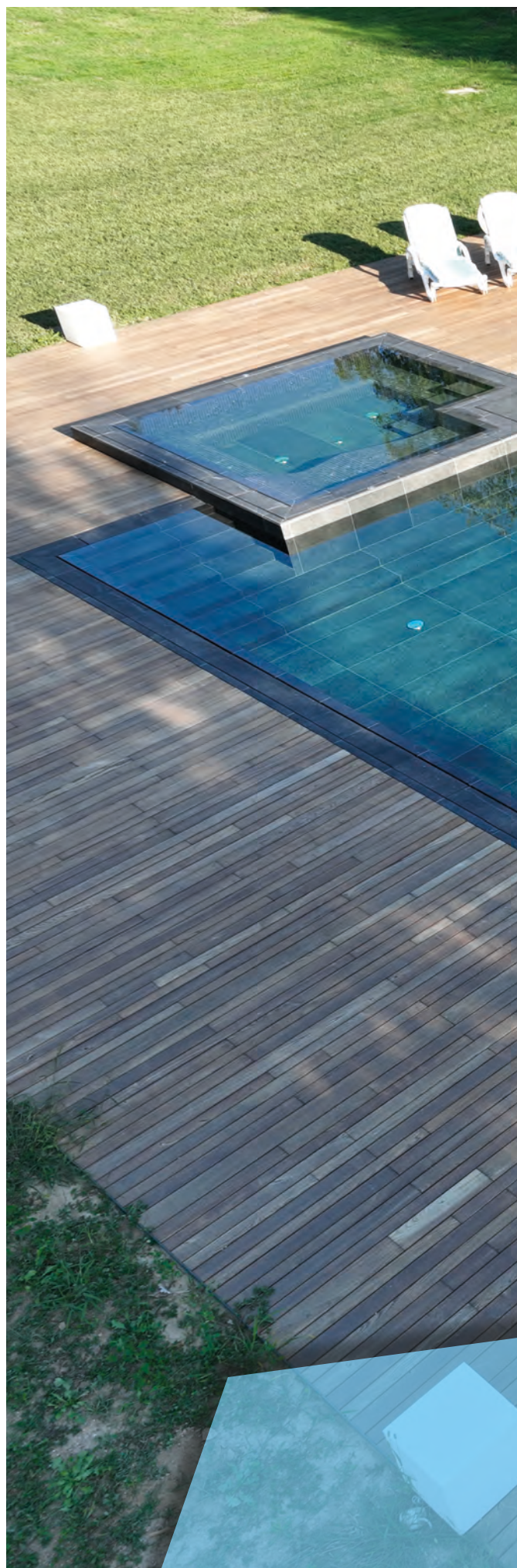


Innovative design and sustainability: the new pool facility by Preformati Italia in Biella

The elegance of geometric lines blends with the avant-garde construction methodologies to create a facility that is not only aesthetically pleasing but also environmentally considerate and energy-efficient.

Surrounded by the vivid greenery of slopes transitioning into the Biella Alps, the pool constructed by Preformati Italia, designed by architect Andrea Zorio, is an impeccable example of how the purity of geometric lines can, in their simplicity, bring to life an elegant and refined work. Nestled within a lush park planted with fine species, indeed, the 82 square meter pool serves as a meeting point between the main villa and the guesthouse, embodying a place of wellness and fun where one can converge and enjoy delightful social moments.

The rectangular pool includes a hydro-massage area embedded on one of the shorter sides and features two depth zones to fully experience the water's potential. A comfortable wooden-decked solarium runs along its perimeter, allowing guests to relax under the sun between swims and facilitating the pool's integration into the surrounding landscape—a result further enhanced by the use of large-format tiles and mosaics for the pool lining, whose color adds natural and appealing shades to the water. Given the client's need for a heated pool, usable also during the mid-seasons, and the requirement for rapid construction, Preformati Italia's Klimapool system was employed, ensuring excellent thermal insulation, crucial since the water can be heated.





ELEGANCE OF GEOMETRIC LINES

environmentally considerate and energy-efficient.

The structure benefits specifically from the insulating properties of its raw material, a high-quality expanded polymer composite, combined with reinforcing and waterproofing execution solutions. All pool elements produced with this technology have an energy efficiency far superior to "standard" materials like concrete and steel, ensuring high thermal performance, up to five times greater than a corresponding steel pool. The polymer material used, combined with a fully integrated reinforced supporting structure, enabled the pool's construction without the need for external retaining walls.

Ideal for settings like hotels, spas, and hospitality facilities, the pool offers not only a luxurious refuge and relaxation but also serves as a significant attraction for guests. Its ability to blend with the environment and provide different depths and relaxation zones, such as the hydro-massage area, makes it ideal for facilities aiming to offer an exclusive





and personalized experience. Moreover, the ease of landscape integration and its superior energy performance, thanks to the innovative Klimapool system, ensure these installations are not only aesthetically pleasing but also economically sustainable and practical for extended use. This is particularly beneficial for hospitality operators seeking to optimize operational costs while maintaining high standards of comfort and luxury for their clients.

The patented Klimapool system specifically includes a series of reinforcements within the walls, anchored to the underlying base and acting as counter-forces against both the push of the water (from inside out) and the push of the soil (from outside in), as well as any additional unforeseen stresses. The dimensions and quantity of these specific vertical reinforcements are evaluated based on the shape and size of the designed structure; they are then interconnected by a horizontal armor, usually executed at the top of the wall. The network of vertical and horizontal reinforcements is unified to the EPS structure and the reinforced concrete base through a concrete pour.

This EPS structure system, easy and quick to assemble, transforms it into a self-supporting element without the need for additional reinforcements or perimeter retaining walls, whether for in-ground or above-ground pools.



A further strength of Preformati Italia's Klimapool technology is undoubtedly its ability to significantly streamline the construction time of a pool. Thanks to its features, it allows work to proceed in step with on-site construction and the preparation of EPS modules in the company, also facilitating the integration of plumbing where possible: Preformati Italia, indeed, places great importance on in-house production and pre-assembly, thus promptly responding to client requests and offering an efficient and high-quality service.

To maximize energy and heat savings allowed by using EPS for the structure, insulation of all water supply and return pipes, as well as compensation pools, was also implemented during construction, and a shutter cover was installed. Another unique aspect of the project is the independence of the hydro-massage area from the main pool: the client expressed a desire for the hydro-massage zone to have a separate filtration system, a treatment plant, and even its own heating system. The final result is an aquatic space immersed in the tranquility of a familiar setting, perfect for rejuvenating both spirit and body, all with an eye towards the environment, respected not just aesthetically but also practically through controlled performances and consumptions, for enduring well-being over time.

www.preformatiitalia.it

“ EXPERIENTIAL TOURISM: THE FUTURE IS A RETURN TO ORIGINS ”

Uniqueness, authenticity, and sustainability are the key words that describe experiential tourism. It's a different way of traveling and getting to know places, with experiences that engage all the senses.

Experiential tourism presents a great opportunity for the Horeca sector, with an expected growth of +57% by 2030.

There are many ways to travel, and everyone knows what best suits their idea of a trip. However, a trend has been gaining momentum, asking the Horeca sector to reinterpret itself in a different light. The magic of a landscape, good food, favorable weather, and a good price-to-quality ratio are no longer enough to guarantee customer satisfaction.

Those who appreciate experiential tourism demand more, much more. And in return, they are willing to spend, as shown by data published by Deloitte - a world leader in consulting and audi-



by Elisa Crotti

ting - indicating that the Adventure Travel sector, which combines physical activity in nature with



latest news

cultural and culinary immersion, is expected to grow significantly in 2024, with a 42% increase compared to 2021-2022.

If these figures aren't stimulating enough, consider that according to "Tourism 4.0. Innovation, Marketing, and CRM for a Guest-Centered Approach," by UNWTO, the United Nations World Tourism Organization, the experiential tourism market will grow by 57% by 2030.

The reason is simple: people like it. So much so that experiential activities largely constitute the very motivation for tourists to travel.

This is evidenced by the fact that 26% of the vacation budget is allocated to such activities. Additionally, for short stays like weekends, this figure rises to one third (31%).

This is because travelers' needs have changed compared to the past, as highlighted by a recent study by Skift, an American company specializing in trends and analysis of traveler behaviors, motivations, and preferences. Only 35% of travelers surveyed consider a trip an opportunity to "rest and recharge." Conversely, today tourists seek to feel like "temporary citizens" of the places they visit and re-

turn home enriched and satisfied through active and authentic experiences. Forget about lounging on the beach with a book.

Moreover, the perception of "luxury" has also changed. While luxury used to be represented by exclusive and prestigious hotels, now 69% of travelers prefer to invest in experiential and personalized activities, perfectly in line with the idea of time as true wealth. Essentially, the modern tourist looks for a customized product and often opts for intangible but highly rewarding elements, for which they are willing to pay a higher price.

What is Experiential Tourism?

It is a different way of experiencing a place: not just a quick visit, but a real immersion in the culture and cuisine, to be savored with all the senses. It is a form of tourism focused on authentic and engaging experiences that allow travelers to deeply connect with the culture, nature, people, and daily life of the place visited – hence the idea of "temporary citizens." This type of tourism goes beyond sightseeing and aims to create meaningful and personal memories through activities that actively involve visitors. "Uniqueness" is the key word, given by the abi-



Image by freepik.com

lity of service providers to differentiate and, above all, make the guest an actor and author of the time spent or the experience lived. Naturally, Food plays an important role, but it is not the only one.

Storytelling and Story-living

The strength of experiential tourism lies in the power of storytelling. True immersion happens when the tourist feels and lives the story of the land, its products, and the people who created that recipe, planted that vineyard, or crafted that oil. The charm of the journey lies in the narrative, as stories have the power to emotionally engage, making the experience more memorable and meaningful. Through storytelling, travelers can better understand the cultural and historical context of the destination, enriching their experience with a deeper perspective and greater appreciation of local traditions and values. What would Ireland be without the notes of its music, Scotland without its monster and haunted castles, pizza without Queen Mar-

gherita of Savoy? Every place, territory, and food is made unique by its story, which also becomes an opportunity to preserve and transmit cultural heritage and local traditions. A well-told story is a powerful marketing tool, best expressed through experience. From storytelling, it is desirable to move to story-living. A walk to learn about medicinal plants, a traditional cooking session, perhaps learning to make sushi directly in Japan, a pottery workshop in Greece, staying with a host family, or participating in a flamenco lesson are just some examples of how story-living can offer guests a fully immersive experience.

Characteristics of Experiential Tourism

We have already talked about uniqueness, which makes the experience exclusive and unrepeatable. But that's not all. Born from the passion of those who provide it, experiential tourism is characterized by its authenticity, as the experiences offered are genuine and faithfully represent the local culture



and traditions. This search for authenticity helps keep the "soul" of a place alive without distorting it or bending it to tourists' needs. Instead, it asks visitors to "adapt" to a specific vision of life and relationships. Connection with the local community is important, as is attention to sustainability, which allows for the preservation of the place while respecting its inhabitants (both human and non-human) and future visitors.

Ideas and Tips for Embracing the Sector

Given the enormous potential of the sector, how should those who decide to move towards this type of offer proceed? We have already mentioned that it cannot be a simple economic evaluation – that is part of it, of course, but here authenticity is rewarded.

Therefore, great care must be taken in choosing proposals. Starting with food: it is necessary to be

experts in the food offered, sharing it with the public in a simple and empathetic way. Ideally, organizing cooking classes where typical local dishes are taught, visits to local markets, and harvest experiences (such as grape or olive harvesting) can have a strong appeal.

Hospitality makes a difference.

The winery, restaurant, dairy, or production workshop can become the stage for a theater with real actors (the guest and the hosts) and an authentic story to tell.

Creativity always pays off, as does a deep knowledge of the environment in which you operate.

The idea is to offer uniqueness, exclusivity, and a memorable experience to tourists who respect the place, culture, and inhabitants of a territory, which we aim to preserve for future generations.



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

“ 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

US | UNIVERSAL
SELECTA



PUCCI CISTERN AND FLUSH-PLATE, PERFECT INTERACTION

The Pucci cistern and flush-plate are made for each other, always interacting in perfect harmony to ensure functionality and maximum bathroom hygiene, day after day over time.

Innovation and tradition, functionality and aesthetics: elements in a constant balancing act through the long history of the company, proud to be still 100% Italian. The first double button cistern, the Pucci Eco of 1990, opened the way to saving water. Today all Pucci cistern are also available in Eco double button versions, because today saving water has become an ethical and economic obligation.

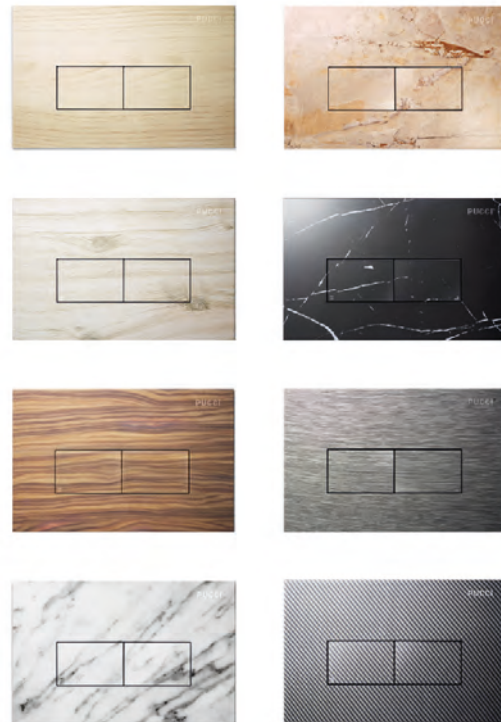
Over time, flush-plates have become ever smaller, smarter, and slimmer (as little as 4.7 mm), evolving into important decorative features. There is a made-to-measure flush-plate for every Pucci





PUCCI ECO CISTERNE RANGE

sustainability and contemporary design



cistern, enhanced with the ultra-modern lines of contemporary design and available in many different colours and finishes, allowing each user to choose according to their aesthetic preferences and bathroom style.

For a few years Pucci's Eco cistern range has included a 6-3 litre reduced bulk version, providing the maximum possible water savings.

Today the 6-3 litre model has become of enormous importance as the cistern that best fulfils the recent European and Italian standards regarding saving water in newly constructed bathrooms, both public and

private. All the flush-plates attach directly to the cover for quick and easy installation. Every Pucci cistern and associated flush-plate are designed considering environmental sustainability, contemporary design, and the needs of installers and the public.

The aesthetic aspects have been integrated with the primary function of controlling the cistern, so that today the Pucci cistern/flush-plate combination has come to represent a guarantee for contemporary bathrooms.

Visit:
www.pucciplast.it





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**UB
UNION
BIRRAI**
PICCOLI BIRRAICI INDEPENDENTI

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





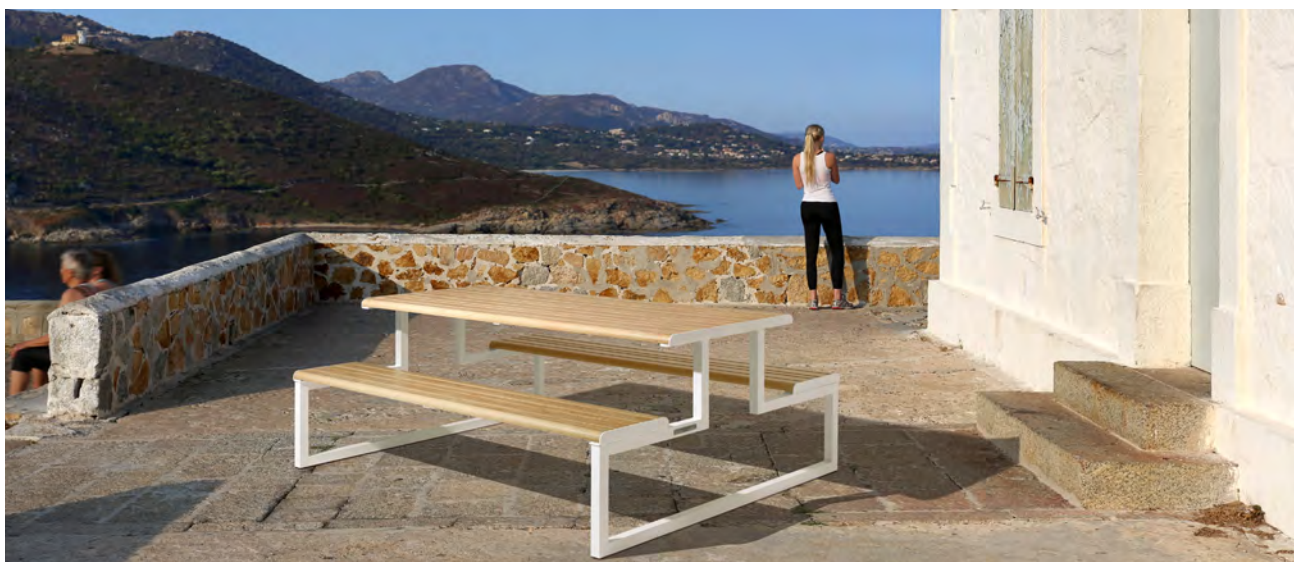
great worldwide for designer furniture. **Sobriety:** simple and clean lines, which blend into the most disparate environments without necessarily dominating them, but respecting the beauty that distinguishes our landscape. **Longevity:** durable products, resistant materials and custom treatments to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



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





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



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.

FACHPACK 2024 >

> KEY THEME 2024



TRANSITION
IN PACKAGING >

LOOK FORWARD TO THESE
PROGRAMME HIGHLIGHTS:

> FORUM PACKBOX

> FORUM INNOVATIONBOX

AND MANY MORE.

Stay tuned:

> [FACHPACK.DE/EN](https://fachpack.de/en)

**WORKING TOGETHER
ON TOMORROW'S
PACKAGING CONCEPTS >**
24 – 26.9.2024

EUROPEAN TRADE FAIR
FOR PACKAGING, TECHNOLOGY AND PROCESSING

NÜRNBERG MESSE

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 to 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

DUBAI

Trade event about hospitality
and hotel industry.

ALIMENTEC

18-21/06/2024

BOGOTÀ

Fair on the beverage and HoReCa industry.

MIFB

17-19/07/2024

KUALA LUMPUR

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.



WE'VE TALKED ABOUT...



ANTIDOTO SA

70/71

Via alla Chiesa, 1
6883 Novazzano - CH
Switzerland

ARETA SRL

I COV - 2-16/18

Zona Industriale
Via per Grottaglie Km. 3
72021 Francavilla Fontana - BR
Italy

BOLOGNAFIERE

80/83

P.zza Costituzione, 6
40128 Bologna - Italy

BREMA GROUP SPA

66/68

Via dell'industria, 10
20035 Villa Cortese - MI
Italy

CAMAR SRLS

9-12/15

Viale Salvo D'Acquisto
81038 Trentola Ducenta - CE
Italy

CAPITANI SRL

I-64/65

Piazza IV Novembre, 1
22043 Solbiate con Cagno - CO
Italy

COMPOPACK SRL

110/113

Via Palazzo Bianchetti 13/G
40064 Ozzano Dell'emilia - BO
Italy

CRIMARK SRL UNIPERSONALE

5-72/74

Via Catalini n° 20
00049 Velletri - RM
Italy

DIEMMEBI SPA

106/109

Via dell'Industria, 14
31029 Vittorio Veneto - TV
Italy

DOLCIARIA ACQUAVIVA SPA

22/25

Zona A.S.I. Aggl. Ind. Aversa Nord
Loc. SaraghellaCappella Nuova Fabbr. 1
81030 Gricignano d'Aversa - CE
Italy

DONNINI SRL

I COV-26/29

Via La Villa 30
61034 Fossombrone - PU
Italy

DR. SCHÄR AG / SPA

I COV-30/33

Winkelau 9
I-39014 Burgstall / Postal BZ
Italy

EASYFAIR ALGERIA

75

66 Boulevard du 11
Décembre 1960, Lot 42
16000 El Biar - Algerie

FRESCURA SPA

I COV-34/37

Via A.Volta, 11
35030 Sarmeola di Rubano - PD
Italy

GI PLASTIC GROUP VENDING SRL

IV COV-44/45

Via Isola Bella, 5
95032 Valcorrente Belpasso - CT
Italy

IFEMA MADRID

38/41

Avda. del Partenón, 5
28042 Madrid
Spain

ICAP SPA GRANDSOLEIL

8-42/43

Via Garibaldi, 244
46013 Canneto S/Oglio - MN - Italy

ITALIAN EXHIBITION GROUP SPA - IEG

105

Via Emilia, 155
47921 Rimini
Italy

WE'VE TALKED ABOUT...



MANIFATTURA PORCELLANE SARONNO SRL

I COV-3-76/78

Via Varese, 2/H
21047 Saronno - VA
Italy

MESSE DUSSELDORF SHANGHAI CO. LTD

III COV

Units 2902/03/04A, Sinar Mas Plaza,
501 Dongdaming Road, Hongkou District
200080 Shanghai - China

MIKAFI AG

79

Moosmattstrasse 43
6005 Lucerne - Switzerland

NÜRNBERGMESSE CMBH

120

Messezentrum 1
90471 Nürnberg
Germany

PIERROT SRL

86/89

Via Altinia, 168 P
30173 Favaro Veneto - VE
Italy

PREFORMATI ITALIA SRL

6-90/93

Via Trieste, 26B
36065 Mussolente - VI
Italy

PROCAFFÈ SPA

118/119

Via Tiziano Vecellio, 73
32100 Belluno
Italy

PUCCIPLAST SPA

I COV-4-102/104

Strada Alessandria, 9
15044 Quargnento - AL - Italy

ROSSI & PARTNERS

SOOC. COOP. PA.

I COV-50/53

Via Leonardo da Vinci, 22/26
61022 Piana di Talacchio - PU
Italy

SALONI INTERNAZIONALI FRANCESI SRL

46/49

Via Boccaccio, 14
20123 Milano
Italy

SCALIGERA AUTOMAZIONI SRL

54/57

Via R. Spineta, 1243
37050 Vallese - VR
Italy

THAITALIAN CHAMBER OF COMMERCE (TICC)

II COV

Vanit Building II, 16 Flr. Suite 1601 B,
1126/2 New Petchburi Road,
10400 Thailand

TORREFATTORI ASSOCIATI SPA

58/61

Via Livorno, 7
15069 Serravalle Scrivia - AL
Italy

VIDRIOS SAN MIGUEL SL

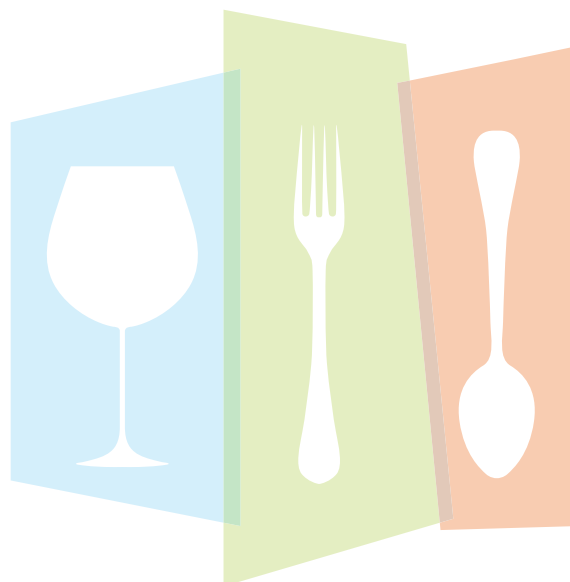
98/100

Poligono Industrial S/N
Av. Bonavista No. 1
46812 Aiello de Malferit - Spain

WARM SRL

7-62/63

Via Salsa, 75
31030 Carbonera - TV
Italy



900+ Exhibitors

65,000 m² Exhibition Space

35,000+ Visitors



swop

PROCESSING & PACKAGING
18^{TO}20 NOVEMBER 2024

SHANGHAI

MEMBER OF INTERPACK ALLIANCE

WWW.SWOP-ONLINE.COM

8 SECTORS

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Cosmetics

Beverages

Confectionery

Bakery

Pharmaceutical

Industry

Non-food



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