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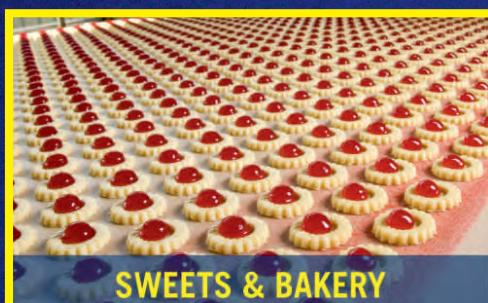


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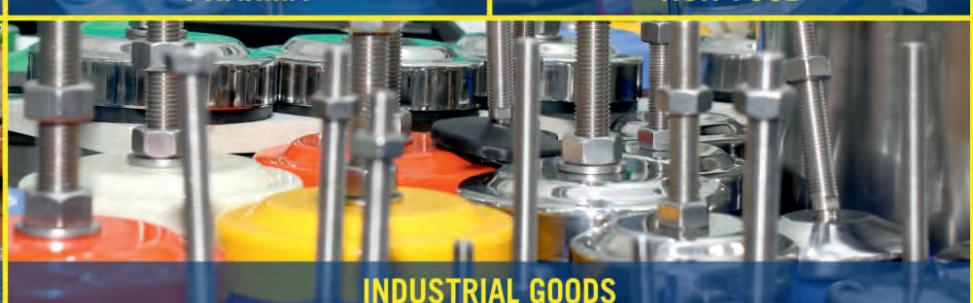
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NON-FOOD



FOOD



INDUSTRIAL GOODS

IN DÜSSELDORF

SENIOR PROJECT MANAGER

Mara Thierbach

Phone: +49 211 4560 208

Fax: +49 211 4560 87208

Email: ThierbachM@messe-duesseldorf.de

JUNIOR PROJECT MANAGER

Joline Olbing

Phone: +49 211 4560 274

Fax: +49 211 4560 87274

Email: OlbingJ@messe-duesseldorf.de

IN INDIA

SALES MANAGER

Sharukh Khan

Phone: +91 22 6678 9933, Ext. 104

Email: pacprocess@md-india.com

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Scheda Tecnica
Data sheet

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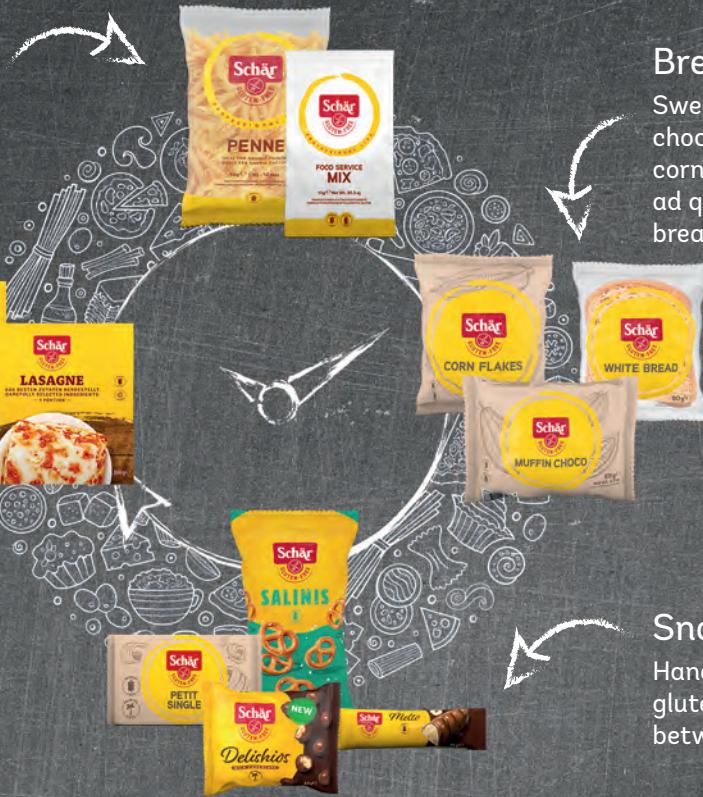
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Regina Candita

Canditi e semi canditi



La linea **REGINA CANDITA** seleziona i migliori canditi e semi canditi di frutta di prima qualità prevalentemente italiana.

Ogni fase del processo produttivo è stata scrupolosamente seguita, perché crediamo che scegliere la qualità significa la cura e l'attenzione per un prodotto ancora artigianale, che rispetti elevati standard qualitativi e che superi rigorosi controlli che avvengono sull'intera filiera.

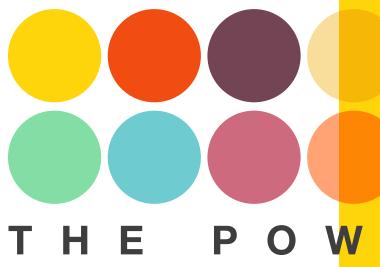
Per tutti i prodotti della linea **REGINA CANDITA** vengono rispettati i tempi pazienti della lavorazione artigianale: questo permette di mantenere inalterati i profumi, i colori, le consistenze e i sapori dei frutti, senza l'aggiunta di aromi o di altri additivi chimici, lavorando solo la migliore frutta al giusto grado di maturazione, per mantenere intatti profumi, colori, consistenze e sapori. Molte fasi produttive vengono svolte manualmente; questo consente di eseguire un controllo qualitativo che nessuna macchina può fornire.



AGRUMI CANDITI Gli **agrumi canditi** sono ottenuti esclusivamente da agrumi di origine italiana. La frutta viene scelta al giusto grado di maturazione e viene seguito il tradizionale metodo di canditura in vasche a evaporazione naturale che permette di rispettare i tempi biologici di ogni singolo frutto. La cubettatura degli agrumi avviene solo dopo la canditura, mantenendo così intatti i preziosi oli essenziali naturali e le caratteristiche note aromatiche.

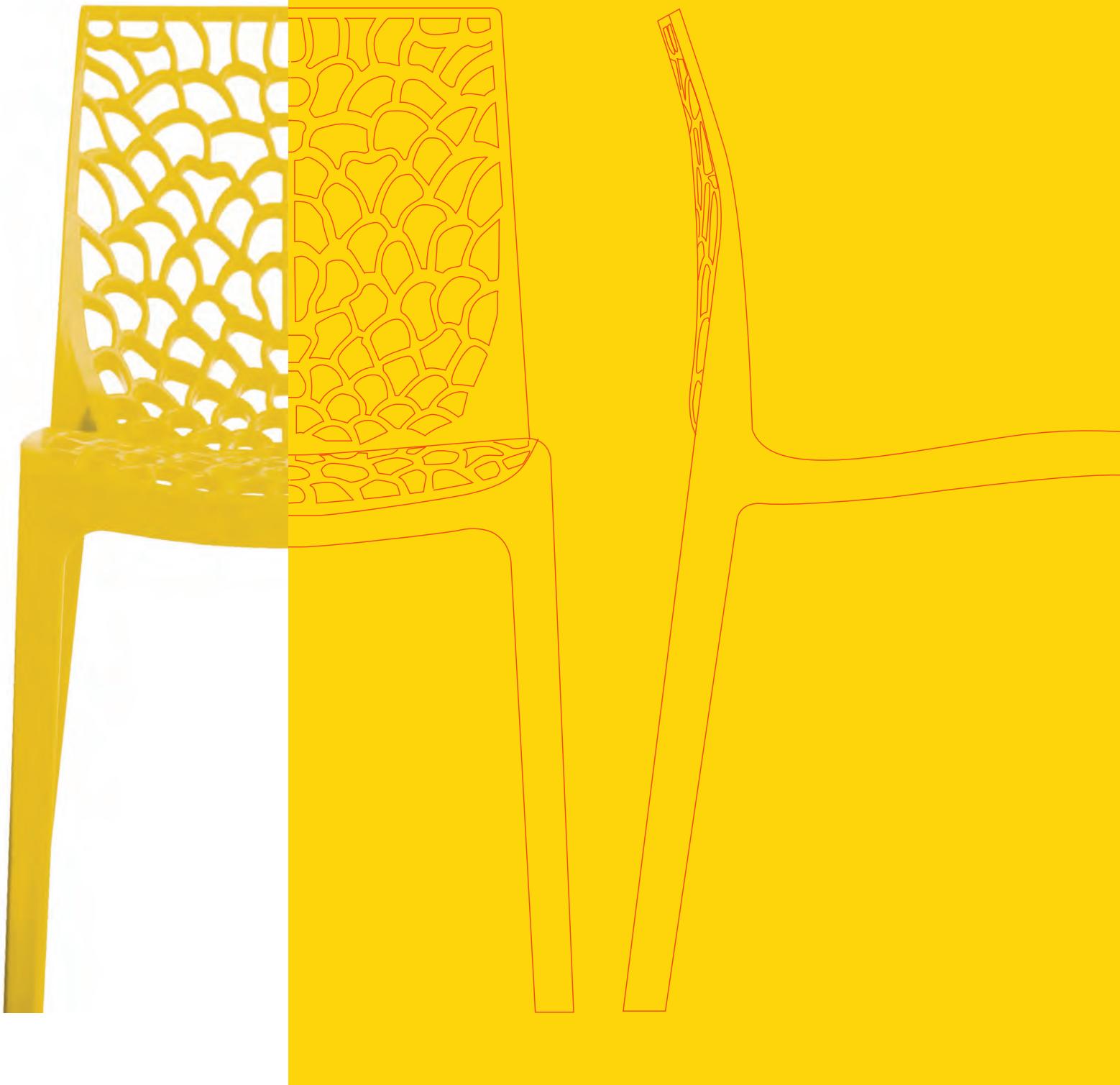
FRUTTA CANDITA Amarena, albicocca, ananas, ciliegia, pesca, fico, cedro, limone, mela e pera candita. Scegliere **REGINA CANDITA** significa scegliere un prodotto artigianale che rispetta elevati standard qualitativi e che supera rigorosi controlli che avvengono sull'intera filiera. Viene scelta solo la frutta migliore al giusto grado di maturazione, per mantenere intatti profumi, colori, consistenze e sapori. La qualità inizia dalla scelta della materia prima.

MARRONI Sono selezionati i marroni delle migliori coltivazioni italiane secondo il gusto, il calibro e la provenienza. Per la canditura viene seguito il tradizionale metodo a evaporazione naturale che permette di rispettare i tempi biologici naturali di ogni marrone, senza forzature esterne. Non viene aggiunto nessun aroma al fine di valorizzare la bontà, la purezza e l'originale aromaticità di ogni singolo frutto.



Gruvyer

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*l'immagine ha il solo scopo di rappresentare il prodotto,
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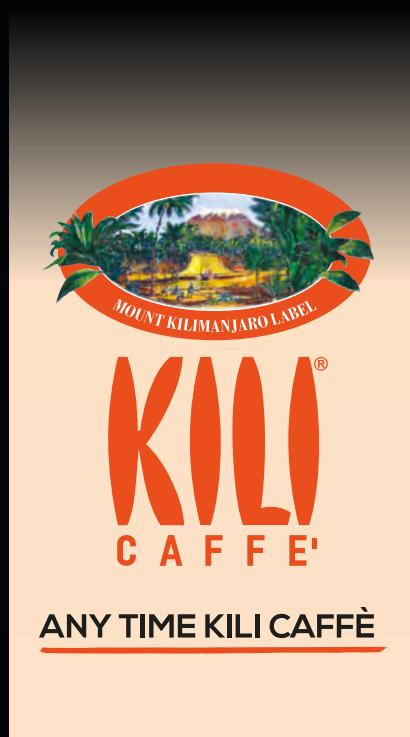


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CONVIVIAL NEEDS

Greater versatility, functional compositions and solutions to expand the space. These are the advantages of the revised one kitchen model by ERNESTOMEDA

The kitchen as a gathering place for family life. This is the outlook of The New One, which offers diversified compositions where various material solutions create various degrees of tactile perception.

The new model is composed of open equipped units and spacious mono-lithic cabinets, with the bases and backs of the open units in a Walnut effect, a granite worktop with built-in sink, and the possibility of inserting shelves with LED lighting in the open compartments. The pantry with doors in reflecting smoked glass includes shel-

ves equipped for bottle storage. For maximum convivial enjoyment, the island structure offers a true gathering place for the family, a refined setting also thanks to the appealing colors and elegant finishes, with the Woodset table and the large In Space columns.

To expand space, the R&D division of Ernestomeda has also created a peninsula with a Snack Twist counter, for a kitchen that communicates with the living area.

www.ernestomeda.com



THE NEW ONE kitchen



PORCELLANE
DI SARONNO

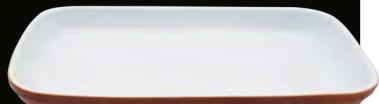
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*Movibar
sulla scogliera*

The Movibar on the cliff



In uno dei posti più belli al mondo, con gli spruzzi delle onde che si infrangono sugli scogli alle sue spalle, Movibar domina la scena di giorno e diventa protagonista di notte.



In one of the most beautiful places in the world, with waves crashing on the rocks behind it, Movibar dominates the day scene and becomes the star of the night.

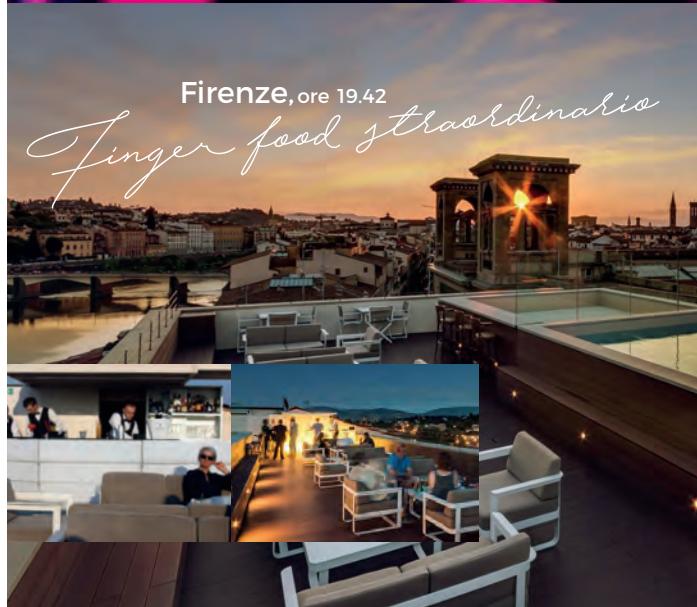


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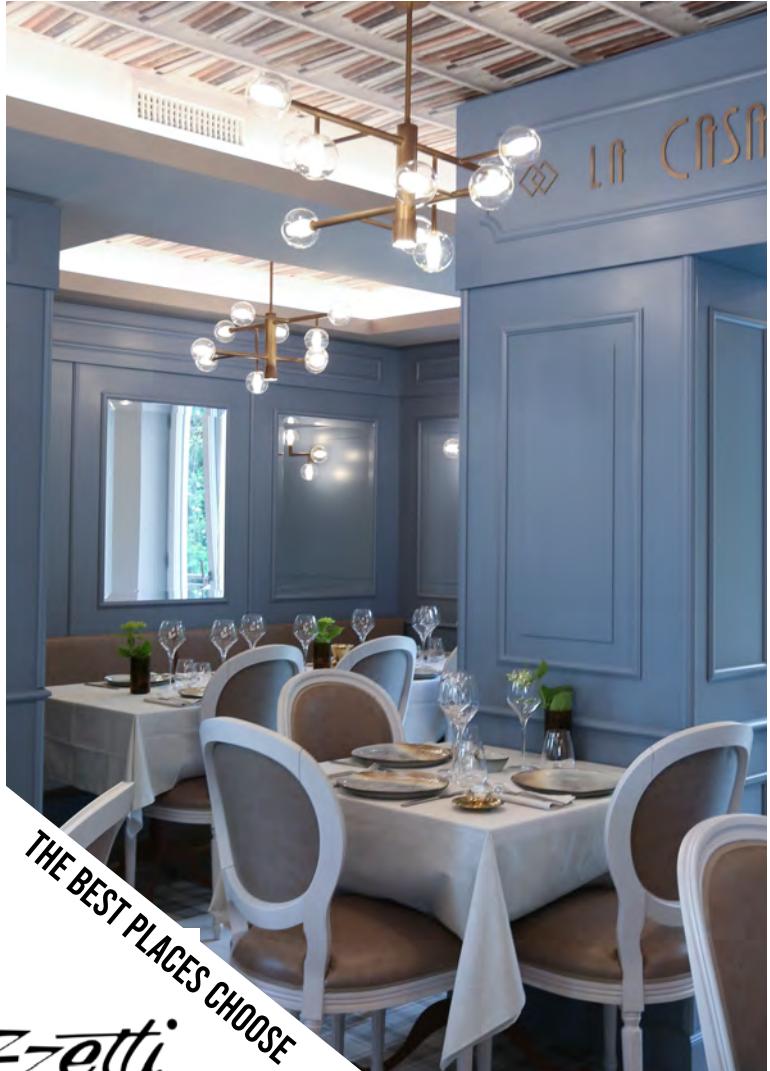
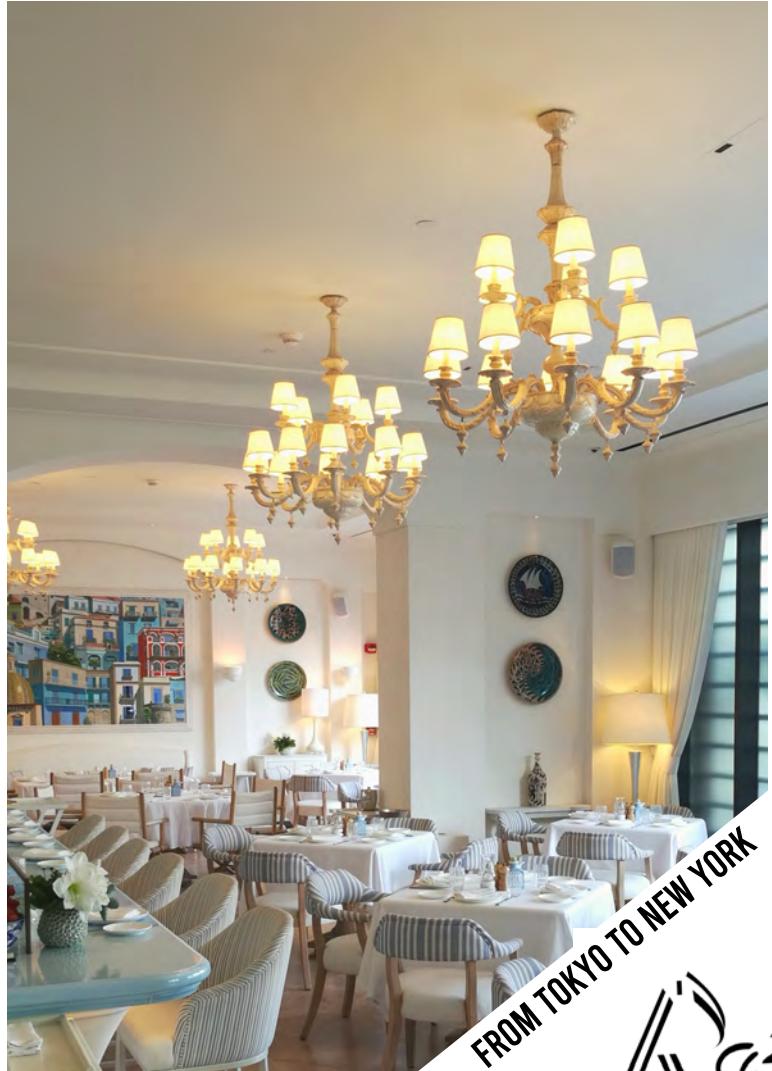


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If your Hotel can offer a view of stunning cities like Florence, you have an amazing opportunity. Organizing it in the right way is not always easy. A customized Movibar, projected in any detail can make the difference.





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Sifim, specialized in filters production, among the vast range of products includes ceiling lamps for hoods, filtering ceilings and other structures too. Designed and manufactured inside the company, three types are available which adapt to the different requirements of customers. Characterized by ergonomic and functional shapes, they are easy to install and simple to use. Available in different lengths and thicknesses, some can be equipped both with T5 tube or LED while others only with LED modules. All the versions are in compliance with EN 60598-1, EN 60598-2- + A1, EN 60529 regulations. The range of ceiling lamps is composed of:



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Further information can be found at web site.

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*Depending on the model

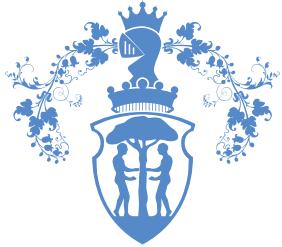
Model	Zones	Fans	Heating	Motors	Total power	Memory	Speeds	Hours no-stop	Temp. range	Gastronorm trays 1/1
Dry	2	2	2 x 800 W	2 x 100 W	1.800 W	Yes	10	150	24+90°C	9+1 separator
Model	Zones	Fans	Heating	Motors	Total power	Memory	Speeds	Hours no-stop	Temp. range	Gastronorm trays 1/1
Dry M	2	4	4 x 800 W	4 x 100 W	3.600 W	Yes	10	150	24+90°C	19+1 separator
Model	Zones	Fans	Heating	Motors	Total power	Memory	Speeds	Hours no-stop	Temp. range	Gastronorm trays 1/1
Dry L	2	4	4 x 800 W	4 x 100 W	3.600 W	Yes	10	150	24+90°C	29+1 separator
Model	Zones	Fans	Heating	Motors	Total power	Memory	Speeds	Hours no-stop	Temp. range	Gastronorm trays 1/1
Dry XL	2	4	4 x 800 W	4 x 100 W	3.600 W	Yes	10	150	24+90°C	39+1 separator

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editorial management
and registered office:
Via Cesare Cantù, 16
20831 SEREGNO (MB) - ITALY
Tel. +39 0362 244182
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web site: www.editricezeus.com
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editorial manager
S.V. Maffizzoni
redazione@editricezeus.com

account dep. manager
Elena Costanzo
amministrazione@editricezeus.com

translations
Leomilla

editorial production
Sonia Bennati
bennati@editricezeus.com

project and layout design creative dep.
ZEUS Agency
grafica@editricezeus.com

printing
Zeus Agency



KILI CAFFE

Mount Kilimanjaro is the highest and most fascinating volcano in Africa, it is situated between Tanzania and Kenya in the heart of Black Africa.

It is 5,895 meters high and its volcanic cones disappear into the clouds, dominating an enchanting and wild landscape. Arabica shrubs that are cultivated in the upland plain of Kilimanjaro produce excellent coffee beans thanks to the combination of favourable climate and suitable geographical and geological conditions, while Robusta coffee is grown in the valleys. The fascination of Black Africa and Kilimanjaro inspired the logo and name of our company, KILI CAFFE'.

In 1970 we started an accurate marketing research in the world of coffee, and this product has taken us to Africa, Central America and South America, so that today we can offer our consumers a complete range of coffee blends. Giuseppe Arena, founder and owner of the Company started selling roasted coffee beans in 1 kilo packets in the 1970s, obtaining immediate and successful results on the market thanks to his high quality standards, his accurate selection of raw coffee beans and his roasting method, which is an art that requires a long and exhaustive experience. In the 80s and 90s the company's distribution area was enlarged and its sales volume increased: the Sicilian firm conquered a significant position in this field.

www.kilicaffe.it





THE WORLD OF COFFEE

accurate selection of raw coffee beans

The GTA Group: experience, professionalism and passion

interview with Marianna Giupponi (owner)

"The food sector requires to respect the balance between high quality raw materials and a constant capacity for innovation. These elements allow us to stand out and satisfy our customers in the best possible way," says Marianna Giupponi who, with her husband Fausto Tasca, leads the family business. "The GTA Group has been present for 40 years on the raw materials and equipment market for the bakery, pastry, ice cream, restaurant and pizzeria sectors, alongside artisans who want to emerge, looking at innovation and new trends in a market in progressive evolution". "We have an efficient network of agents who regularly visit our customers, while a team of young telesellers contacts them, informing them of news, proposing products, offers and collecting orders".





ITALIAN TRADITION

6,000 products offered by the Group during the year, for both professionals and amateurs

GRUPPO **GTA**
ACADEMY



What has changed since the beginning?

"The project has grown over the years starting from small laboratory equipment to customized packaging, thus becoming a complete reference reality in the province of Bergamo. In the 2000s a generational change took place that involved me personally. Today I am responsible with my husband for the company I represent, supported by the help of my family and very good collaborators".

Who do you contact? "The CTA Group is aimed at artisans and professionals who transform the raw material into a finished product aimed at the final consumer, delivering products, equipment and working methods into their hands, to spread the love for a winning product that embodies all the charm of the Italian tradition".

How was the CTA Academy born? "The collaboration of the CTA Group with teachers of Bakery, Pastry, Ice Cream and Chocolate, has made it possible to create an exchange between the professionalism of masters and world champions with professionals who have the ambition to perfect, improve, learn and acquire new techniques of processing. Hence GtaAcademy was born, an ideal space for demonstrations, meetings and courses with practical

applications, elegantly furnished and equipped, followed by professional technicians who guide and assist the participants in the creation of recipes in step with trends, allowing them to compare and learn the new techniques".

What are the CTA projects in place? "The consolidation of what has been built up to now, improving professionalism, research, attention to innovation and communication on social networks with attention also to European countries, with which we are already collaborating, which represent an ideal business expansion".

"The expansion of the CTA eCommerce platform already active with numerous of the 6,000 products offered by the Group during the year, for both professionals and amateurs".

"Today the CTA Group is the owner of the Brands: CREMES Notes of taste for, ice cream and pastry products, CRUSH NUTS for dried fruit, CANDIED QUEEN for candied fruit and candied seeds, THE DELIGHTS OF MARCOT for jams and jams and DOUGH MASTER for bakery products".

"WHAT TO SAY MORE: COME AND VISIT US!".

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Razzetti Italy Fans Division, the TOP of the Italian ventilation

40 years after the launch of the first lighting fan in Europe, Razzetti is back with a new line of high performance fans.

Razzetti Italy Fans Division, a totally "Made in Italy" line of products, top of the range quality and unique design inspired by the industrial style and the legendary scrambler motorcycles. The engine, a splendid extrusion of anodized aluminum and the satin blades become the protagonists of a trendy object with a thousand colors, but always customizable "ad hoc", with a 15-year guarantee!

Razzetti changes the rules and puts the spotlight on the decorative role of this object, which is so frequently present in most of the homes, restaurants and bar. The fans are designed and produced in every single component in Italy, engine included, and winks at the issues of environmental sustainability, trying to ensure a great reduction in consumption and the consequent environmental impact.

The heart of this fan, in fact, is a masterpiece of mechanics: 8 kilograms of copper in a three-phase AC motor with integrated inverter card, capable of 230 RPM and a maximum consumption of 80 watts.

Razzetti fans have been developed to work every day of the year, allowing real





savings for winter heating too (up to 35%), during the summer, however, the fan can even replace A/C, with all the benefits in terms of costs and resulting health.

For the most demanding, the company has created a kit for the vaporization of water for extra cooling, and of a special disinfectant with titanium and silver ions, with a disinfectant power tested on different types of VIRUS, with a tested efficacy of 100%.

www.razzetti-italy.com



Excellence, research and creative enthusiasm guide us on the road to innovation

Careful selection of raw materials, authenticity, experience, research, support are the fundamental principles of our work: our mission is quality without compromise.

Our team works side by side with artisan ice-cream and pastry masters, supporting with enthusiasm the excellence of Made in Italy ingredients. Our secret is the indisputable excellence of the ingredients: fruit preferably from local farms and in season, high quality milk powder, sugars and stabilisers are chosen among the best in the market.

Our continue search for new flavours, new combinations and solutions offers a unique range of products.

We respond with efficiency to every demand to provide our customers with reliable and competent advice. Through our reliability and technical knowledge, we have become experts in conceiving bespoke products, meeting different requests worldwide. Our factory, offices and labs are based in Treviso, where for 35 years we have been producing semi finished ingredients for the ice-cream and pastry industry. In the last decade we have developed new productions, moving towards the pastry industry direction. Through the development of new ingredients, we are now specialised in ready fillings, ganache, spreads and coatings to be used in pastry, pralines and chocolate labs. Our renewed catalogue includes a wide range of pistachio and fruit fillings, especially devel-



REAL FRUIT, REAL TASTE

We select the best fruit by origin and right stage of ripening to preserve the benefits of the raw materials. Strawberry and mixed berries excel in intense aroma and taste; mango, banana, kiwi and melon enrich our range with exotic taste. We use a high percentage of fruit to make our fruit pastes perfect as a whole or as flavour intensifier.

opened for the international market by listening to our customers' specific demands, whether they are little artisan shops or industries.

Among our newest projects to support our customers, two years ago we have launched IdeaLAB, a fully equipped gelato school. Our clients can visit us at IdeaLAB every time they need one-to-one technical support or to attend one of the masterclasses organised in co-operation with the best experts in the gelato, pastry and chocolate fields.

www.ideagelato.com





Polara Sicily Organic range

The wonderful history of Sicilian soft drinks enriched by the virtue of organic fruit.

With experience spanning over sixty years, we are looking at the present and the future: Polara is representing the wonderful history of traditional drinks. Since Autumn, we have added value to our brand with the virtue of organic fruit, by turning Sicilian grown citrus fruits, iconic symbols of this land of light, into routine daily refreshment.

The recently launched Sicily organic range is firstly an activity linked to the culture of food, in accordance with Polara's mission. The company encourages a new way of drinking healthily, in part tethered to the quality of produce and traditions but now designed with modern consumers in mind, that is those who are even more attentive to wellness and who are always ready and willing to experience new flavours.





ORGANIC FRUIT

values the beneficial nature of Sicilian citrus fruits



To do this, Polara employs an even more meticulous search of the best organic crops of citrus fruits from those with the Italian certification of quality DOP and IGP, regulated by strict procedural guidelines: fine varieties, that have reliable territorial origin and which are retraceable right back to the trustworthy hands of the island's farmers.

Careful selection to ensure the most authentic flavour, these soft drinks demonstrate a concentration of juices which are of a much higher standard than average, preserving the rich-

ness of the sensorial properties that only our fruit can offer.

In this way, Polara values the beneficial nature of Sicilian citrus fruits, enhancing the nutritional quality of each fruit.

As in the Orange Soda with 22% of juice from the juicy pulp of delicate organic Dop certified Ribera oranges, rich in vitamins A, B1, B2 and C, mineral nutrients and sugars.

Or the one with 22% of intense and unmistakable juice of IGP certified Sicilian blood oranges,

rich in the same vitamins, potassium, antioxidants and pectin, great for keeping cholesterol under control.

And we prepare our lemonade with 15% juice from organic IGP certified lemons from Siracusa, with the enchanting scent and the rich juice of Femminello variety, but also the Cassosa, stemming from the natural infusion of the same lemons, and also Cedrata and Chinotto.

Even here, Polara dedicates special attention to the traditions of Sicilian drinks vendors; such as, Mandarin and Lemon, and some even more ancient Mediterranean drinks, like Pomegranate juice.

www.polara.it/it/bio-sicilia.html



Bencore is an innovative, technological and sustainable brand

For some years it has activated internal procedures in so as to create eco-sustainable products in full respect for the environment around us.

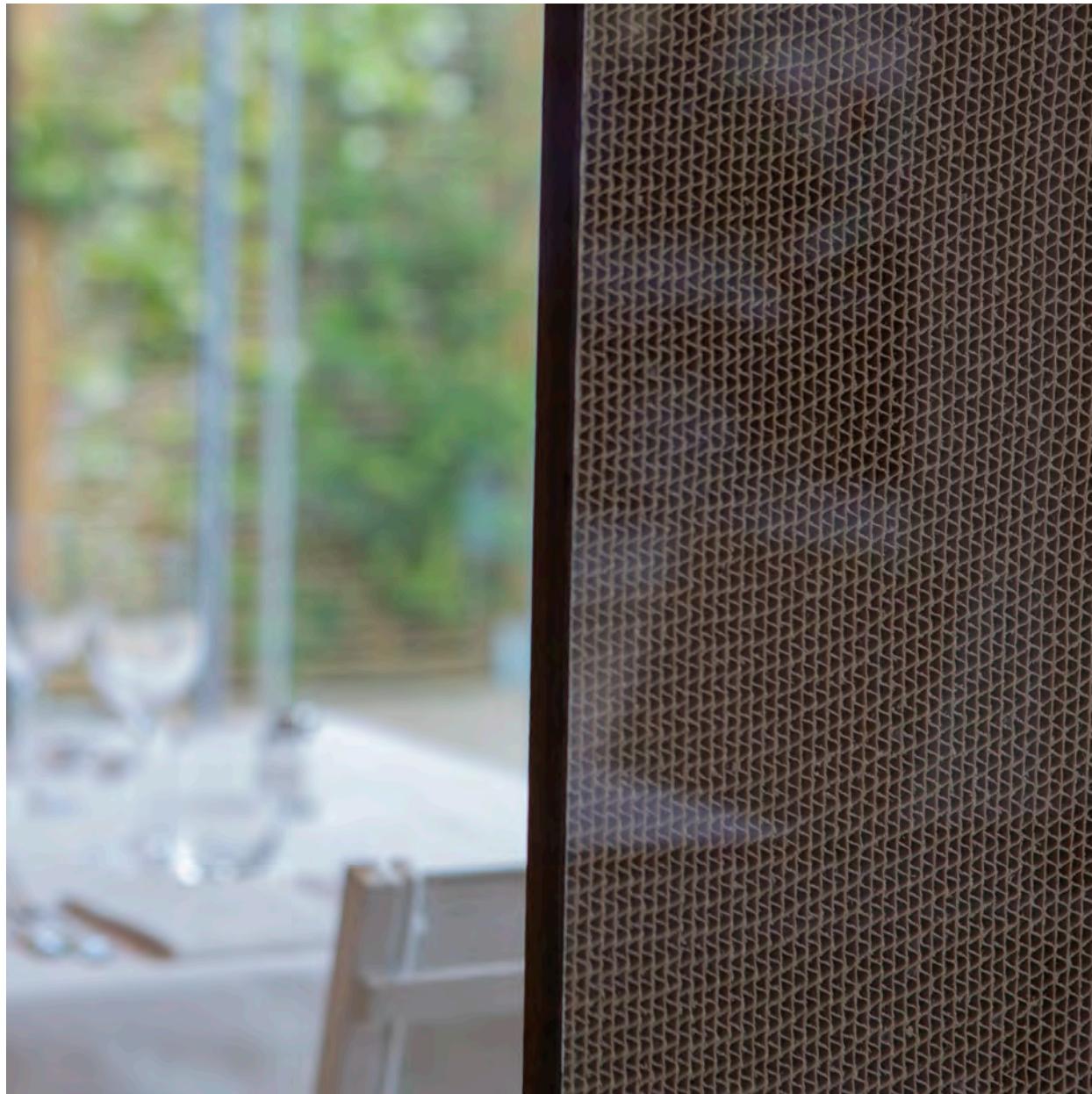
It starts from high quality recycled raw materials, which are combined with durability and resistance, make the aver-

age life of the product is very long so as to less burden on the our planet.

The raw materials chosen are easy recycling and therefore at the end of the product's life cycle can be 100% separated and recycled.

Products Bencore are sustainable as they have no impact on the environ-





ment since at the end of their cycle can be recycled and re-used. The recycling phase it is very important because it is the key aspect in life of the object itself. For this reason Bencore withdraws the own products at the end of the life cycle to proceed with the recycling phase, thus creating an additional value e giving the material a second life.

Bencore products have another important feature to insist on raw material choice: lightness. This makes it so that a Bencore product is much lighter than a homologous in glass or in another material, thus decreasing transportation and storage costs. Bencore also uses other types of materials such as glass, cardboard and aluminum that are totally recyclable and perfectly sanitizable.

The use of Bencore panels, in the last period, has also proved

very useful in the restaurant environment setting, as it is possible to insert the Bencore Upset panels between two tables as a protective partition and full respect of privacy.

In the restaurant Ciccio Marina , Upset by Ecoben Wave Green Cast and Lightben Kaos 3D were used, a composite panel for interior architecture with a honeycomb core in recycled cardboard composes of overlapping corrugated surfaces 5mm apart, laminated

with eco-resin, with transparent and satin finishes

ECOBEN WAVE Green Cast and Lightben Kaos 3D can be used for walls, doors, tables, shelves, partitions and many other applications in interior architecture with a high design content and attentive to the natural or recycled origin of the materials.

www.bencore.it





CAFFÈ BUONGIORNO 1950

If all began as we wanted to take up on an old family tradition, which has been roasting coffee since 1950, and launched on the market the coffee brand, Buongiorno.

We only select the best raw materials, respecting our high quality standards and guaranteeing competitive prices.

We created a wide range of products to include roasted coffee beans, ground and filtered coffee, various types of capsules and pods, solubles products such as the ginseng and barley as well as other popular products such as herbal and infused teas, flavoured hot drinks, sugars and sweeteners.





ROASTING COFFEE SINCE 1950
high quality standards

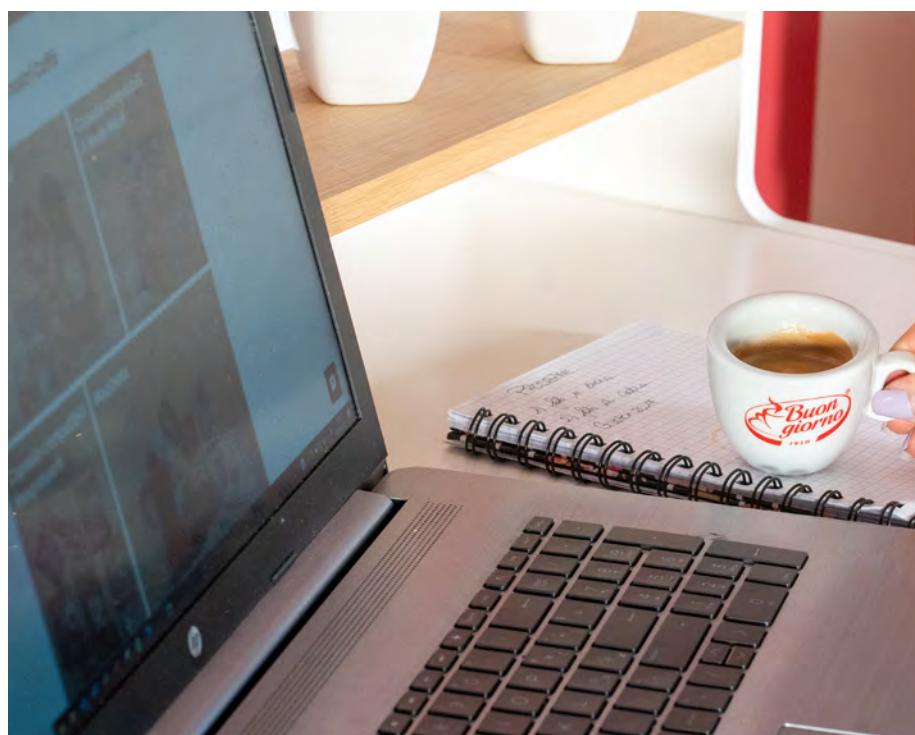
Caffè Buongiorno is not just a tasty and affordable coffee which is still made the artisan way, but is a lifestyle.

We wanted to give coffee back it's values which are often neglected in today's fast paced life.

An espresso should not be a fast consumption, but an enjoyable moment, a moment of reflection, it is a Buongiorno!

We believe that the future should be green and environmentally friendly.

Most of our customers, mainly the younger generation are eager to





make a positive change within this field therefore they have shared their initiatives and ideas to make our business and our brand caffè Buongiorno a sustainable project to benefit the future generations.

We believe in a future that respects the environment and is sustainable, which is why the Green line was born, designed to offer products that are good for you and nature.

www.buongiornocoffee.it

L'arte del caffè

www.buongiornocoffee.it

Kiosk Mode

The first multimedia totem equipped with Artificial Intelligence

Kiosk Mode is the interactive Totem provided with GAIA, an Artificial Human which interacts with users and supports the Customer Experience offering an engaging conversations.

There's something about GAIA

GAIA is the Artificial Human of Kiosk Mode: a virtual assistant who interprets natural language and converses vocally with humans. She also answers unforeseen questions and simulating a real conversation. An innovative system based on Machine Learning and Artificial Intelligence.





VIRTUAL ASSISTANT

An innovative system based on Machine Learning and Artificial Intelligence

POWERED BY

UP MEDIA



kiosk mode™
Artificial Intelligence Signage

POWERED BY
UP MEDIA

Kiosk Mode for Ho.Re.Ca

Kiosk Mode is perfect for all sectors because it can be customized for any type of business. First of all the Ho.Re.Ca sector which increasingly focuses on innovation with cutting-edge technologies like ours.

Kiosk Mode is the ideal solution for HoReCa because it useful to manage orders, organize the dining room and offer customer assistance. In particular, Kiosk Mode can be integrated with restaurant management to take bookings and takeaway orders with payment via smartphone. GAIA can ask the user for his data with the aim of sending him targeted communications via email and text message such as the Menu of the day or a special promotion.

Bring Artificial Intelligence to the table

It is possible to bring GAIA directly to the table, thanks to a tablet in which you can insert the avatar. This allows customers to view the menu,

the details of the dishes, request information and proceed with the order. But not only that, because the user can interact with GAIA directly from his mobile phone, by scanning a simple QR-code!

An international business

Kiosk Mode is an international business based on an export and distribution system. In fact GAIA is available in 9 languages adapting perfectly to the international market.

Kiosk Mode represents the new frontier of communication between brands and customers. It's a perfect integration between physical space and the digital world.

If you are interested in importing Kiosk Mode into your country or bringing it into your business contact us here:

www.kioskmode.it

kiosk mode™
Artificial Intelligence Signage

IL PRIMO TOTEM MULTIMEDIALE
DOTATO DI **INTELLIGENZA
ARTIFICIALE**

TU LA CONOSCI GAIA?

L'Artificial Human di Kiosk Mode!



Numero Verde
LUN / VEN 8.00 - 19.00

800 689 239

supporto@kioskmode.it www.kioskmode.it

POWERED BY
UP MEDIA

PARLA CON
GAIA



Capitani a wide range of individual-serving coffee machines

There is a place in the province of Como where made in Italy style meets functionality. A place where the Research & Development function focuses and bases its work on the demand of a market that is becoming more and more attentive to people's needs.

Where a forge of new ideas, thanks to the constant effort of the owners and all the employees, creates high quality, performing and innovative products that fully meet the demands of the end users, keeping at the same time a simple and reliable usability, to guarantee peace of mind to retailers and distributors. All this and much more is Capitani.

Capitani offers a wide range of individual-serving coffee machines, both for domestic and professional use. Coffee machines conceived for everyone: from smaller models with a captivating design to the more complex ones with tea and cappuccino accessories - catering for all tastes -, to unmistakeable professional machines that combine durability, reliability and elegance.

To meet the needs of those users that are becoming more attentive to sustainability and the environment, in addition to the infuser ranges for compostable capsules, Capitani has also recently re-launched a range for paper pods. Another important activity of the company is the production of cleaning and sanitizing machines for both domestic and industrial use.

In light of the current world situation, we all know how imperative a more hygienic environment has become. Capitani offers a wide range of machines that meet this important need by exploiting the power of steam and ozone. Handy vacuum cleaners that also work as steamers, new sanitizing accessories and new machines.

Other challenges await us while looking at the future, driven by customer satisfaction and the peace of mind of retailers and distributors as our main focal points.

www.capitani.it



HIGH QUALITY

wide range of individual-serving coffee machines,
both for domestic and professional use



GRANDSOLEIL, the brand is present on the international market for over 50 years, leader in the production of garden and open space furniture.

In 2005, IGAP Sp.A., the company owned by Pezzi Family, operating in the Mantua area, assumes the control of the CRAZIOLI / GRANDSOLEIL Company. Beside the traditional production of garden and outdoor furniture, IGAP Sp.A.

extend the collection with new product ranges (UP ON and GREEN BOHEME), introducing new materials and innovative items, also for indoor furniture. Quality, elegance and practicality have always distinguished GRANDSOLEIL products, classic and trendy, available in different colours, following the needs of the market.

We like to think that IGAP - GRAND-

OLEIL has also contributed to creating an ECOFRIENDLY environment, using GREENPOL plastic material for many products of the GREEN BOHEME line. GREENPOL is patented, innovative and 100% ecological material, coming from RECYCLED plastic, which was used daily in all homes. For many years IGAP - GRANDSOLEIL has introduced this recycled material that gives life to highly qualitative products, in particular as regards our RATTAN SET, considerably reducing the use of virgin raw materials, water, oils, electricity and Co2 released into the environment, without sacrificing safety and aesthetics

You can find us everywhere!

Strolling through the city streets, sipping a drink in a club, sitting at a table on





a terrace by the sea or drinking a coffee in a friend's kitchen, who has never come across the GRUVYER chair, our most requested and appreciated model all over the world; with an attractive, unique, young and extremely versatile design.

Available in a wide range of colours, classic but also intriguing, our GRUVYER chairs and armchairs are quickly become true icons, a "MUST" for an alternative and creative furniture. Gruvyer chairs and armchairs are made of the highest quality polypropylene, through an injection moulding process, perfectly stackable thanks to their shape and can be used in any environment, public and private.

If you want to know us, better take a look on our website:

www.grandsoleilspa.it

tropea

Set Midollino



NEW

FIRST CLASS PRODUCTS

IGAP

Hausbrandt

The taste of a great Italian story

Companies are born from an idea that proves to be successful when it is constantly fed by passion.

Martino Zanetti

Hausbrandt, founded in Trieste in 1892, has been managed by Martino Zanetti since 1988. Since the second post-war period, the company has been committed to enhancing gourmet coffee, quickly conquering a group of consumers with refined palates.

The careful selection of raw materials is the basis of all Hausbrandt's work since it is origin, quality, and sustainability that make the taste of each blend unique and elegant. But the raw material is not everything. For the processing of the products, the company in fact uses innovative machines for traditional roasting as well as naturally studying the best balance for the blending of different types of coffee.

Thanks to this way of working, Hausbrandt has attracted the palate and the eyes of customers all over the world. In particular, Hausbrandt has a solid presence in the Ho.Re.Ca. channel, a presence gained thanks to the excellent quality of the product and to attentive and articulated service, a synergy that comes from the perfect balance between craftsmanship and industrial capacity, between passion and knowledge of what taste, true taste, must be. The role of the Hausbrandt sales network is also important, a precious resource that allows to work closely with customers and support them in



choosing the most suitable products for their needs.

Several are the company's flagship products, such as the Gourmet Columbus 100% Arabica blend, which thanks to the choice of the best single-origins, including Colombia and Ethiopia Sidamo, is a blend with a pleasantly sweet and slightly citrusy aroma, with notes of bitter cocoa and licorice root.

The new 100% Arabica Organic Coffee, on the other hand, is a blend characterized by a sweet aroma and an intense aftertaste. But this blend is not only interesting for its taste.

The coffee beans that compose it are cultivated in selected plantations, in full respect of nature and in accordance with the working processes of raw materials of organic origin. The certification of product coming from organic farming testifies the attention paid to the environment and guarantees that the whole production chain of organic coffee is respected, including the respect of nature's time, which guarantees the blend an aromatic and intense taste, unique in its kind.



HAUSBRANDT
TRIESTE 1892

Not only a coffee with an exceptional taste but an innovative and environmentally friendly product.

www.hausbrandt.it

GOURMET COFFEE

Hausbrandt has attracted the palate and the eyes of customers all over the world

SELFY STORE is an innovative format for H24 7/7 sales

Designed by the Finnish company Storaenso and distributed in Italy by Product & service with the brand "MisterRetail", SELFY STORE is an innovative solution for the H24 7/7 sale of any type of reference in any type of context, but which differs from Vending for a whole series of pluses that place it a step higher than traditional management systems.

The system consists of four parts. The first is the smart fridge, a refrigerator that has on board and manages the Rfid label system with UHF (Ultra High Frequency) technology. The fridge is equipped with an electric lock which is used to safely open the door when the user identifies himself. Identification can take place with an Rfid card, a smartphone or via the bank card reader embedded. The second element of the system is the Rfid label coding station, which is carried out based on the needs of the operators and then applied to the products that will be sold in the fridge. The third element is the RFID labels and the fourth is a powerful cloud management software that is used to manage the system and have all the fridge data in real time. It is a two-way management system that meets the requirements of Italian Industry 4.0 and therefore benefits from the tax advantages provided.





H24 7/7 SALE

a step higher than traditional management systems

Excluding only frozen foods, Selfly Store can sell any type of product: from those that can be kept at room temperature to those that need a refrigerated environment up to +3 degrees. This means that with Selfly you can sell both food and no-food products.

Selflystore cannot be compared to a common distributor. The structure of the fridge overcomes all the limitations related to packaging, being able to insert products of any size.

The problem of delicate products no longer arises and of those particular products that cannot be turned upside down either when housed in the machine or during the fall. Also, very importantly, Selfly can manage deadlines and change the sales prices remotely.

This allows not only to intervene to withdraw products that are no longer saleable, but also to remotely carry out operations that incentivize the sale of products close to expiry, such as offering special discounts and / or setting up promotional campaigns on certain products or on all products, dictating to the system the rules of the campaign that will be managed automatically and autonomously, according to parameters and times established by the manager.

Selflystore: your new sales experience.

www.misteretail.it





Frigo Intelligente Selfly Store

La nuova esperienza di vendita in self-service



Vantaggi:

- Soluzione semplice e intuitiva
- Possibilità di installazione in numerosi ambienti anche non presidiati
- Autenticazione e pagamento tramite App o carta di credito
- Contiene articoli (alimentari e non) di dimensioni variabili
- Gestione dei prodotti in scadenza
- Aggiornamento dei dati di vendita in tempo reale

LAND AND LANDSCAPE

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

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

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

Area and History

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

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

[®]**SCRIANI**





SCRIANI
winemaking tradition

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

The Cellar

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





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

Vineyards

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

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



TWENTY EXPERIENCE

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



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

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

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

www.scriani.it



GENESI

BY SIGROUP

Water with the minerals you desire

At the gates of Milan there is an Italian company that is revolutionizing the world of water and beverages.

We met Simona Berger, President and founder of Sigroup.

Q: Mrs. Berger, but what exactly does "water with the minerals you desire" mean?

A: We have developed and patented the

way to instantaneously re-mineralize purified water.

Q: Purified through osmosis systems?

A: Yes, these systems connected to network water have allowed hundreds of millions of people to drink purified water. However, reverse osmosis membranes produce almost mineral-free water and, according to drinking water legislation, it should maintain a salt con-



tent. The manufacturers have solved the problem with a by-pass which consists in not letting all the water pass through the membrane to guarantee the presence of minerals in the water dispensed. The criticality is that in addition to minerals, some undesirable substances may also remain. The use of such a system reduces the minerals originally present, but normally does not modify them.

Q: And how do you reinsert mineral salts in this purified water?

A: Our great innovation consists in having devised a rapid process able to keep the salts perfectly suspended in water, even in concentrate. With a 2-liter pack of our VIVA Bag-in-box you get 100 liters of excellent personalized water and free of unwanted substances.





Q: what do you mean by personalized?

A: We made various combinations of minerals by type and quantity, specifically designed to meet different individual needs. The salt content is between 20 and 650 mg / l. For example, VIVA SKA is a water created ad hoc for preparing an optimal coffee, regardless of the extraction methods used. This formula respects the characteristics that water should have, according to the Specialty Coffee Association.

We could even replicate the salt content of most mineral waters on the market and also study custom-branded waters for customers.

Q: I guess that a kind of equipment is needed to dispense water and beverages. To date, there are 3 devices available with CE-NESI technology:

GenesiBar is a modular system with a bench top dispensing tower, while undercounter there are filtration unit with osmosis, cooler, CO₂ cylinder and 6/8 Bag-in-box in line, at the customer's choice, to dispense water with various combinations of minerals, aromatic beverages and water enriched in specific minerals. It's perfect for hotels, restaurants, bars, spas, gyms and the like. GenesiBar has already been presented in the most important beverage fairs such as Munich, Amsterdam, Krakow, Milan and Rimini; it was a huge success with the public and won several awards. Mini-Genesi is a small economic device, equipped with a universal coupling, which is connected downstream of reverse osmosis filtration system and works with a bag-in-box of minerals concentrate at your choice. Target is domestic as well as small Horeca facilities. Genesi3 is a built-in appliance that can accommodate



The filtration with osmosis and works with a bag-in-box of minerals concentrate of your choice and the practical single-dose VIVA capsule system. Target is domestic high-level, but it is also suitable for spas, hotel suites or for small communities and offices. Genesi3 is also equipped with a second circuit dedicated exclusively to coffee in single-dose capsules.

Q: So a restaurant could create a water menu?

A: There are already those who do it.

Q: If I correctly understand, everyone who has a home-osmosis system can use MiniGenesi with your remineralized waters?

A: It is correct, if the system performance is suitable.

Q: In your factory, do you also produce the equipment?

A: We could do it, but we decided to sign a long-term agreement with the Celli Group, one of a world leaders in the construction of beverage dispensing systems, which then produces these 3 devices. In our factory, we continue to develop innovative technologies and to build prototypes and then decide whether to produce them directly or to offer them to potential partners.

Q: Besides the remineralized waters, what are the other VIVA drinks?

We have food supplements with specific minerals suitable for particular uses, for example the "Age-less" with zinc, selenium and iodine. As is known, these minerals contribute to maintaining a normal function of the immune system and to protect cells from oxidative stress. We also have a product line dedicated to single minerals that can be added to any water or drink, in a controlled dose. Single minerals are Calcium, Iodine, Magnesium, Potassium, Selenium and Zinc. But our flagship is the natural aromatic waters. A careful selection of hydrolates obtained by steam distillation of flowers and fresh aromatic plants, using a traditional and conservative method to preserve intact their properties. With an intense fragrance and a distinctive taste, each aromatic water has a particular imprint that defines it, making it unique, special and unmistakable.

All these beverage lines have no preservative, no sugar and therefore zero calories.

D: As waters and drinks are concentrated, there is also a saving of space and stocks.

A: Not only, but mostly of plastic, with a substantial reduction of the environmental impact.

www.sigroup.info

FOOD IDEA line dedicated to food business

Imip Industrie born as an hub, a Space in Which our ideas meet Customers one. We produce plastic boxes for specific food usage.

Food idea is our Line dedicated to food business. Our products are Made from plastic but inspired by clear glass. We offer original and practical solutions that could be adapted to different Contexts and enhancing their content without reduce its effectiveness.

We work with materials that allow us to perform with creativity thanks to the experience gain by the time, we are able to change plastic into the perfect object in order to match clients need.

Our new machines work following 4.0 industrie protocol. We engage ourself to be most enviroment friendly as possible and support our clients in order to use correctly our PLA goods.





Massimo Hakim
CEO of Mikah Coffee.

International... Italian Coffee!

MIKAH Coffee is an Italian coffee brand present in most of the International coffee lobbies. Dealing with the coffee world's excellence in all the coffee growing countries.

A dream made of passion and determination became reality in 1984. From a small shop in Milan to reaching over 45 countries on all the various continents; accomplished by Massimo Hakim CEO of Mikah Coffee.

A coffee brand made in Italy, that thanks to its artisanal manufacturing and roasting processes have achieved high international standards over the years, maintaining the quality and elegance of its iconic blends.





WORLD'S COFFEE EXCELLENCE

The quality and elegant goodness of its iconic blends

The secret of this brand is the professionalism and dedication of a specialized team, which creates blends with a perfect aromatic balance, having as its characteristics a medium-light roast of the "Milanese" or "Lombard" style, to maintain the organoleptic properties of the precious raw materials from different origins.

The company imports conventional coffee from 18 different parts of the world, including Brazil, Panama, India, Guatemala, Colombia, Ethiopia and Indonesia amongst many exotic others that complete all Mikah's historical blends. The vast variety of coffee origins allows Mikah Coffee to offer lovers of the "black drink" different #mikahmoments for every cup served.

Mikah coffee is presented in various solutions to suit all brewing styles, being whole beans, ground coffee, capsules, pods and

instant coffee. As part of Mikah's collection you will also find specialty coffee from 12 different origins, 100% arabica coffee, decaffeinated, Turkish coffee in 3 varieties (Classic, with Cardamom or with Mastic Gum) and Organic Coffee from 8 different certified origins.

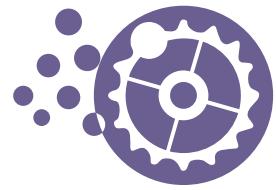
Perhaps the great step toward sustainability and continuous innovation pushes the company to dedicate a lot of resources to keep maintaining the quality of Mikah's wide range of products to allow ethical choices, both for producers and for the environment.

Multiple varieties, for multiple palates aiming to guarantee a delightful coffee break to all the citizens of the world with the soft and clean tasting notes of the naturally sweet artisan Italian coffee.

www.mikah.it



PROCESSING | FILLING | PACKAGING | RAW MATERIALS



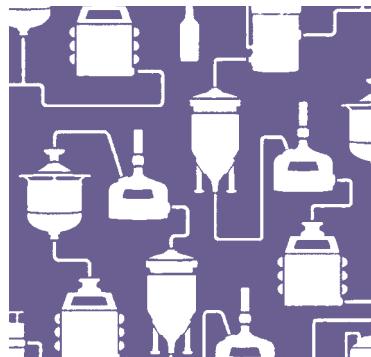
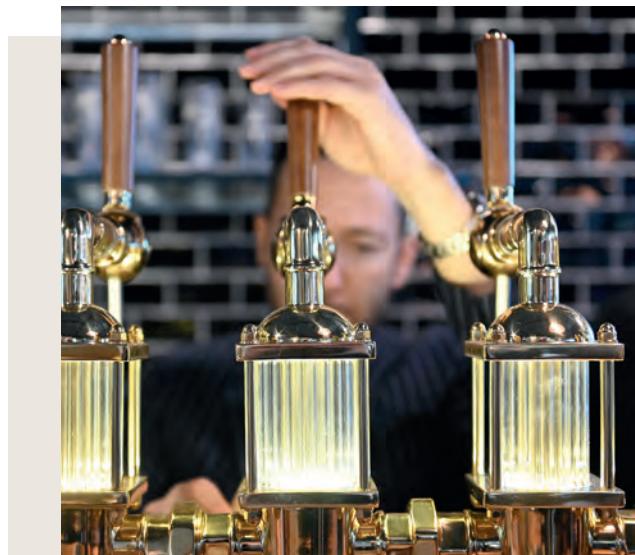
BBTech expo

FIERA PROFESSIONALE DELLE TECNOLOGIE
PER BIRRE E BEVANDE

20-23
FEBBRAIO
2022



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CENTRE
ITALY



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in contemporanea con

International
HoReCa
meeting

BEER&FOOD
ATTRACTION
THE EATING OUT EXPERIENCE SHOW

organizzato da

ITALIAN EXHIBITION GROUP

Full service experience for tailor-made Wellness Concept & Project

In an extremely competitive world where wellness clients have ever-increasing demands, creating a successful SPAs is increasingly complicated.

To help you differentiate yourself and protect your investments, we founded **bbspa_Group**, a global consulting company dedicated to WELLNESS & SPA projects, which puts the focus on your success .

Through turnkey services **bbspa** can be in synergy with your objectives

Our services:
bbspa_Consulting
Audit, Feasibility, Market study and Business model, for an innovative and profitable project





GLOBAL CONSULTING COMPANY

WELLNESS & SPA projects, which puts the focus on your success

bbspa_Engineering

Maximum efficiency and durability guaranteed for your project

bbspa_Building

Our know-how at the service of the design and construction of your project

bbspa_Management

Search and selection of partners for products, technologies, team and management

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Cutting-edge technologies and solutions for unique projects and experiences

bbspa_Ateliers

R&D, Training, Showroom three activities to share experiences and skills

bbspa's values and objectives:

- We Protect your investments to maximize your profits
- More than just consulting: a practical and pragmatic approach
- Synergistic services for turnkey spa projects

- Dedicated teams for tailor-made SPA concepts and projects
- Sustainable SPA = Sustainable business
- We share **bbspa_Group's** network and expertise to build your success
- Use your unique style to forge a profitable business
- Work with us to build a Wellness & SPA Community

bbspa_Group operates internationally, thanks to its vast network of international partners, with a special focus on European and Asian markets, but always ready to take up challenges wherever they are.

Ours plans for the next few years is to become the leading independent consultancy firm for Wellness & SPA investors worldwide.

www.bbspagroup.com



Pistacchio Marullo. Una nuova annata DOP.



MARULLO



tel: +39 095 7725855 | fax: +39 095 7724894
e-mail: info@pistacchiospa.it | www.pistacchiospa.it

Chi cerca l'oro deve avere pazienza. E per chi aspetta l'**Oro Verde di Bronte**, l'attesa è di ben due anni. La raccolta di questo prezioso frutto nel territorio della cittadina etnea avviene infatti l'autunno di tutti gli anni dispari. Come il 2021.

Il nobile rituale, per quest'anno, si è appena concluso. E l'azienda **Pistacchio S.p.A.**, da più di 50 anni specializzata nella lavorazione dell'autentico Pistacchio Verde di Bronte DOP, dall'eccellente materia prima appena raccolta potrà realizzare i suoi freschissimi **semi-lavorati per l'Ho.Re.Ca.**, che commercializza con il noto marchio **Marullo**.

Prodotti di altissima qualità, utilizzati nell'ambito della **ristorazione** e della **pasticceria** per dar vita a preparazioni finali buonissime, in grado di diffondere il **sapore più autentico della terra siciliana** non solo nel resto d'Italia, ma anche in tutto il mondo.



MARULLO

Marullo spreadable creams: excellence in a jar

The delicious IGP Piedmont Hazelnut, able to give an aromatic touch to every dessert; the Avola Almond, sweet and versatile, suitable for many food preparations; finally, the Bronte Green Pistachio PDO, the green gold of Sicily, one of the most valuable varieties in the world.

Three excellences of dried fruit, a source of pride not only for the regions they belong to but for the entire Italian gastronomic heritage in the world. Today, thanks to the Pistachio S.p.A. industry in Bronte, these pearls of the earth are the main protagonists of a premium line of sweet spreadable creams created under the Marullo brand, a brand that has been consolidated over the years and associated with the production of semi-finished products for industries.

The line, conceived for the high end of the large-scale retail trade, includes three sweets products of the highest positioning: Pistachio Cream, made with "Pistachio





CREAM, PESTO, FLOUR AND GRAINS

Four excellences based on Bronte pistachio



Verde di Bronte DOP"; Hazelnut Cream obtained exclusively from "IGP Piedmont Hazelnut"; Almond Cream, made with real "Avola Almond". Products of exceptional taste and quality, perfect for any type of use: spread on a simple slice of bread, used as a filling or garnish.. even enjoyed directly from the spoon, for an immediate and, last but not least, energetic pleasure. Yes, because the presence of dried fruit, as well as giving an incomparable flavor, allows each of these creams to represent a real source of energy thanks to the nutritional properties typical of almonds, hazelnuts, and pistachios.

This triple novelty represents an important evolution in the activity of Pistacchio Sp.A. which, after many years, will no longer focus only on the renowned production of semi-finished products for industries, but will also dedicate itself to the creation of finished products for the Ho.Re.Ca. and CDO sectors.

And, above all, it will consolidate the knowledge of the Marullo brand among a much wider public.

www.pistacchiospa.it

THE FORMS OF WATER

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

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

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

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

Among the outstanding pieces in the collection:

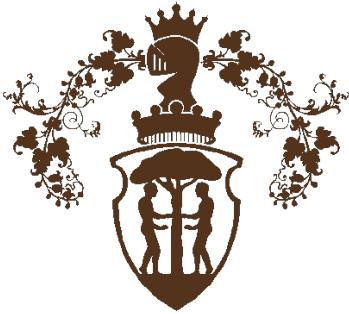
the Adore chair, a single shell supported by a single swivel foot; the Tide bookcase with shelves that evoke the movement of the sea; the sinuous Voyage table; the Mermaid and Sailor oval mirrors; the Vortex rugs, with optical graphics; and the Joy lamp, available in the floor, table and suspension versions,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

www.natuzzi.it

WAVE pouf



WAVE sofa



PAGNONCELLI FOLCIERI

Moscato di Scanzo

Moscato di Scanzo represents an important part of the history of Pagnoncelli Folcieri family in Scanzorosciate.

The second smallest of the Italian DOCC, certainly one of the most prestigious. It is in fact a wine endowed with special features and advantages that can not be assimilated to others. The Scanzo Moscato falls under the category of the great meditation wines, characterized by the fact that it is a wine made from dried grapes and botrytis. Strongly aromatic it comes from Moscato Scanzo, perhaps the only red grape muscat.

Viticulture is implanted on the hill of Bergamo by Roman soldiers that, when leaving the army, received as "liquidation" plots of land. The Scanzo Moscato is certainly indigenous although it is not possible to determine with certainty the origin. The first historical documentation that attests to its existence dates back to 1386 and refers clearly in the area of production of "Moscatello", the current passito. It has always been a very limited quantity production, which gave rise to a more





MEDI-TATION WINES

dried grapes and botrytis

expensive wine, hard to find, and for this elitist. We can find the traces through the centuries: at the court of Catherine the Great, at the end of the eighteenth century, led by architect Giacomo Quarenghi Bergamo, city planner of San Pietrourgo; at Wine London Stock Exchange in the second half of the nineteenth century. The vine has come close to extinction in the years following World War II. It was patiently recovered since the sixties.

Moscato Scanzo Pagnoncelli Folcieri is a very precious wine, with only 3000 bottles half a litre on sale every year. Pagnoncelli Folcieri family settled in Scanzorosciate in the mid-nineteenth century. Giancarlo Pagnoncelli Folcieri, third generation pharmacist, in 1962, produced his first Scanzo Moscato extracting it from a vineyard located in the best and happier hilly location, well known as "the vineyard of the priest", and then as "the vineyard of the pharmacist." The very low number of bottles produced, about 3000 bottles year (0,5l.) ensures 'high quality wine and makes it a valuable and sought product because of its rarity.

The winery is located in Villa Pagnoncelli, a seventeenth century building, near the hill where the vine is grown.





Enotechnician Profile

The harvest is late, between late September and early October, and it is followed by manual cleaning of individual clusters and withering. The latter lasts from 20 to 40 days and after the operations cellar the wine remains in steel for a minimum of 18 months. Bottled wine can hone for ages without any fear of aging. The alcohol content exceeds 16 degrees, with a residual sugar between 9 and 10%; rich in dry extract, is characterized by its intense ruby red color, the rich content in glycerol which accentuates the softness, and the unparalleled range of scents in particular marasca, clary sage, spices, rose. It is tasted after a meal, preferably alone or accompanied by pastries, but lately has been experimentally combined with game and blue cheese. The temperature of service between 18 and 22 degrees, the tasting glass strictly the Cognac ballon. Drank carefully and in the right company promotes conversation and understanding of the feelings.

All our bottles

Our products come all from Moscato. We produce a red wine, call Ombra Rossa, made with Merlot and Moscato di Scanzo, a grappa signed by one of the most popular distillers in Italy, Vittorio Capovilla, and two Italian Grape Ale beers. The beers were born almost as a joke, the first one made with Moscato di Scanzo must, produced from 2018, the second one made with Moscato giallo must and sparkling with the classic method.

We love creative challenges. And we waiting for you in Villa Pagnoncelli to discover the real taste of our rare and unique bottles.

www.moscatopagnoncelli.com





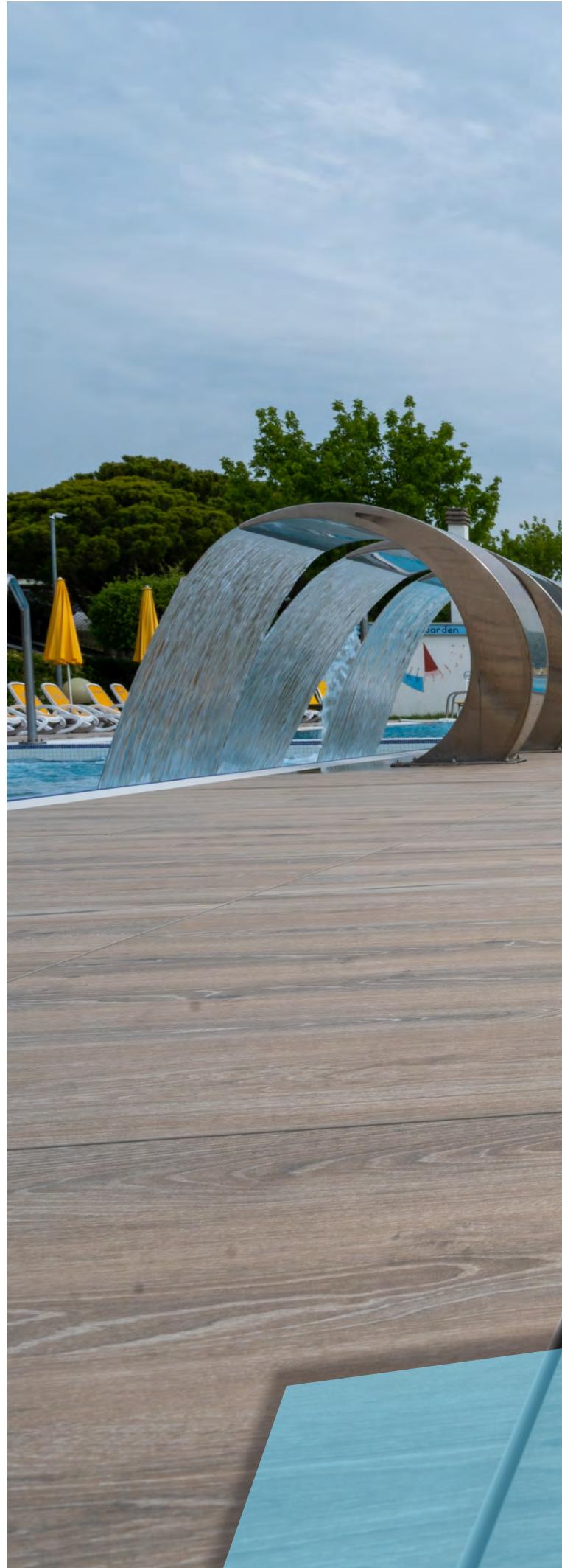
Impertek Rail System for camping village garden paradiso

A new poolside that follows the slope changes

Camping Village Garden Paradiso is a corner of paradise, surrounded by nature and located along Cavallino-Treporti coast, near Venice.

Attention to safety and environmental protection is developed in every aspect of its structure. Garden Paradiso is actively committed to reduce the environmental impact in its structure. Impertek supports are produced from controlled industrial plastics, recycled and recyclable again at the end of their life cycle.

The project for the refurbishment of the pool side has been thought out down to the smallest detail, both to improve its aesthetic performance and to allow an easy maintenance of the cov-





PEDESTAL LINE
optimal solution for every construction need



ering and reduce the risk of surface breakage. The project has been realized with 60 cm wood-effect ceramic tiles.

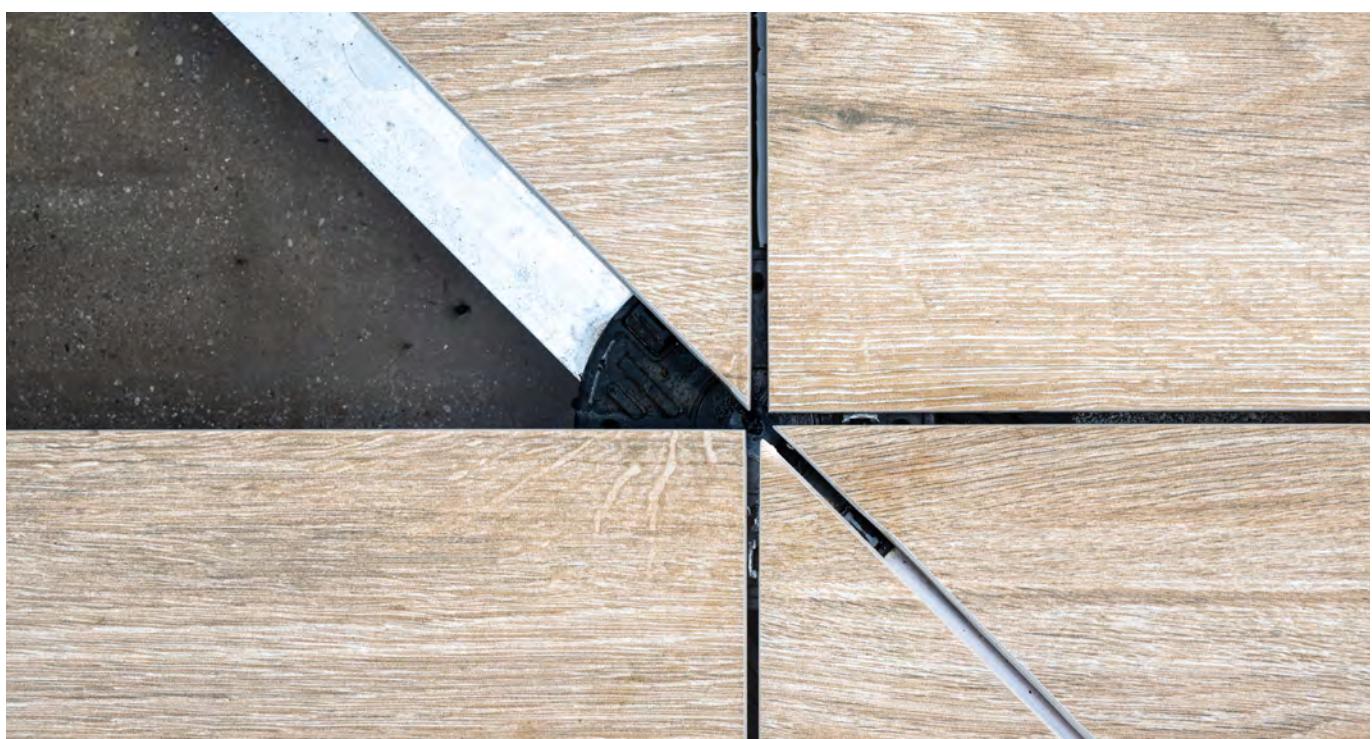
The structure of the raised floor is made up of 4,050 Impertek supports with heights from 10 to 100 millimeters. For the realization have been used three different sizes of supports, Jack supports and PrimeUP, the smallest pedestal of the PEDESTAL LINE family. The peculiarity of this project is that the flooring was not levelled but it follows the different slopes in order to connect the heights of the existing floors.

To connect the slope changes in the best possible way, it was decided to use Rail System, the modular system consisting of joists that make

the underlying support structure more compact and adaptable to sudden changes in slope. Furthermore, Rail System is ideal both for decking and stone or ceramic tiles of any shape and size. For example, in the various corners of the swimming pools, the ceramic plates were cut diagonally to follow the change in slope, then the aluminium Rail were locked along the diagonals to improve their stability.

When it comes to Impertek, nothing is left to chance, whether we are talking about safety or environmental sustainability, PEDESTAL LINE offers the optimal solution for every construction need.

www.impertek.it



HORECA INTERNATIONAL

The Italian specialists in comfort furniture

A story about passion for padded furniture in which quality and design play a leading role

Sofas, armchairs, sofa beds and beds, suitable for home furnishings and contract solutions.

All upholstered in fabric, with completely removable covers, easily washable whenever you like.

All manufactured in Italy using certified materials and qualified workers. This is the commitment of Felis, on the market since 1990, when Francesco Marcon decided to combine the concept of tailored customisation with an industrial type of organisation.





CERTIFIED MATERIALS AND QUALIFIED WORKERS

elegance, design and functionality



Today, Felis continues passionately to focus on the three basic concepts of his exquisitely Italian philosophy: elegance, design and functionality.

The collection of padded furniture comprises about one hundred different models of sofas, armchairs, sofa beds and beds, which are continuously evolving.

Due to new generation solutions and technology, as well as manual intervention when required, Felis aims to achieve increasingly higher quality in terms of materials, mechanisms and finishes to consistently redefine the boundaries of comfort.

Every product has hundreds of customisable variations, which in turn can be up-



holstered in hundreds of fabrics. This means customers can count on thousands of possibilities to suit every requirement.

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

Modernity and tradition, experience and dedication.

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

www.felis.it



DAY & NIGHT

www.felis.it



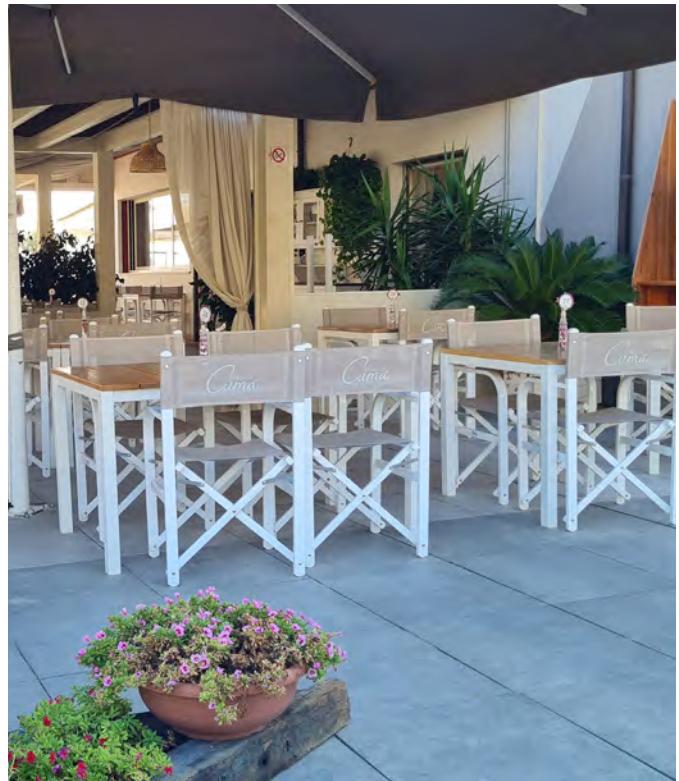
Over 100
years of history

Ramberri is an Italian company that boasts over 100 years of history and operates nationally and internationally as "Made in Italy" excellence in the field of beach equipment and outdoor furniture of Resorts, Beaches, Hotels, Spas, Swimming Pools, Restaurants, Coffee bars, Amusement Parks.





MADE IN ITALY
EXCELLENCE
beach equipment and outdoor furniture



The different industrial realities, directly controlled and belonging to the Ramberti Group, allow a careful verification of the raw materials used and of the "Production quality" of the products:

- from yarn to fabric;
- from aluminum structures to the ribs of beach umbrellas,
- from wooden items to numerous types of accessories.

The skill of "handicrafts" refines a product born of the most modern technologies, while manual skill offers sensitivity and emotion to industrial precision.

To this high level of know-how is added a careful research of materials and technological solutions, which enhance the enthusiasm for detail, with a focus on excellence that involves all the parts of the company.

www.ramberti.com



THE DREAM OF BEAUTY

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

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

SIFIM a continually growing company

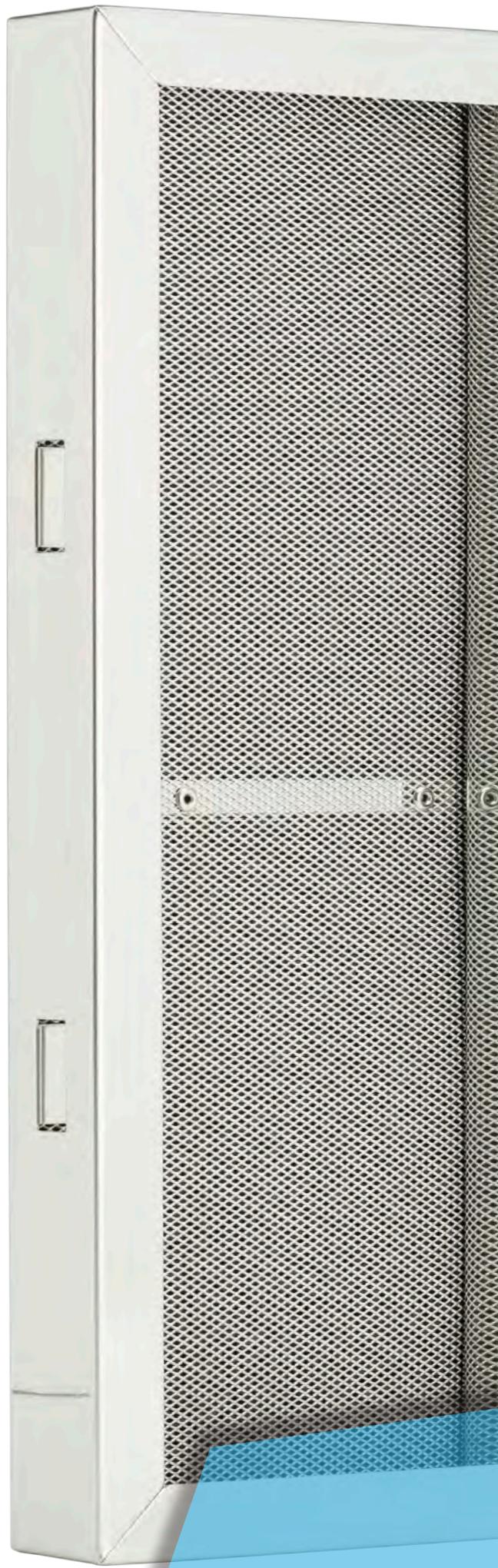
SIFIM is an Italian Company placed in Jesi (in the Marche), specialized in filtering field with products for home and professional hoods, electrical appliances and several industrial applications.

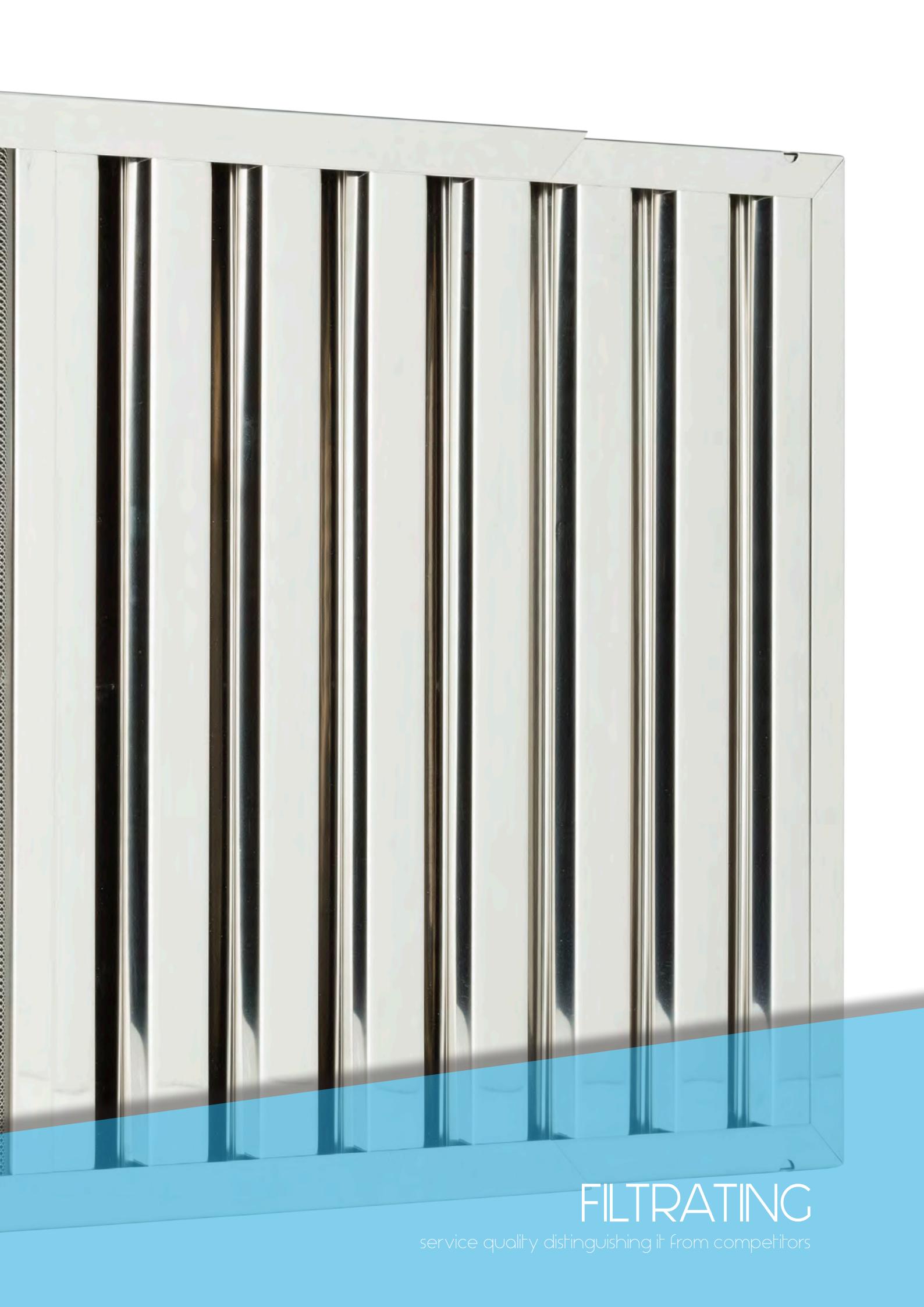
Founded in 1995 from five partners with collateral professional experiences, SIFIM is a continually growing Company that is enforcing its position in filtration and electrical appliance components markets.

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

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

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





FILTRATING

service quality distinguishing it from competitors



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

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

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

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

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

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

www.sifim.it





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Versatility at the forefront

Speed and change: two predominant features of the contemporary world, which particularly affect the F&B sector. If we constantly listen and carry out research, we can anticipate changes and, just as quickly, find solutions. Criocabin has always adopted this approach and applied it to the refrigeration sector, going beyond individual products and proposing concepts capable of bringing together different trends in a single solution.

Today, the pursuit of quality is becoming increasingly important to customers, who request it in a new dimension, i.e. alongside speed: people are no longer prepared to sacrifice one for the other. We increasingly rely on experts who know and work with raw materials and can offer various quick combinations, always guaranteeing high standards of quality. In such a context, the solution is no longer to propose one or the other, but rather lies in the conjunction "and", i.e. to be able to meet different demands within a single environment. The self-service system goes hand in hand with





EDB, il nuovo espositore per la frollatura della carne che garantisce un ottimale processo di maturazione, assicurandone al contempo un'elegante esposizione.

Costruito internamente in vetrocamera stratificato serigrafato "all-black", ha un'estetica raffinata e funzionale che lo rende perfetto anche per la ristorazione.



criocabin.com

an assisted service, catering with butcher shops, traditional processing of raw materials with innovative processing, such as Dry Aging. Criocabin products are designed to adapt to modern hybrid spaces and the most contemporary projects: such as Eateries in major cities (ETC - New York), the first meat boutique in Italy (Pantano Carni - Forte dei Marmi), and Chocolate Hall at Harrods in London. Technology in the refrigeration sector and versatile design enhance the appeal of this co-existence and the advantages it can bring.

The way in which Criocabin concepts are applied will always be personal and customised at each location, highlighting the uniqueness of that particular environment and the products displayed while offering cutting-edge solutions free from constraints and embracing new options for managers.

www.criocabin.com

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Kær manufactures and distributes exhaust hoods

Since its creation, Kær has seen a constant development both in terms of sales and expansion on the national market and above all European and international market, and thanks to the more than 18,000 square meters of space it offers its customers a completely "Made in Italy" product made through cutting-edge technological machinery, managing to guarantee the quality that has always distinguished it.

Strategically located in the Pavese in Lombardy and close to the motorway gates, the company is divided into two distinct production spaces of which 8,000 square meters of production and storage and 10,000 square meters intended for loading goods. Recently we did a complete restyling of the offices to give a strong signal of reliability and constancy on the markets.

The equipment, also definable as the beating heart of the company, consists of 2 LASER cutting machines with automatic warehouse, high-speed PANELING MACHINE with automatic loading of parts and several BENDING MACHINES with folding up to 4 meters.





MADE IN ITALY

aimed at meeting the widest range of objectives that the current market presents



Kær manufactures and distributes exhaust hoods, industrial ventilation items and stainless steel furniture for the catering equipment market. Thanks to a timely and systematic verification of the raw materials used and rigorous controls at every stage of processing, it is able to guarantee a wide range of high-level products.

In the hood line it stands out on the market for the series of induction and infusion hoods completely TIG-welded complete with light box to ensure easy cleaning, LED lights and in the most innovative detail, the adjustable input blade.

Another novelty is the introduction of very high efficiency control units that thanks to the series of electrostatic cell filters, ozonizer and ionizer, are able to break down odors, oils, fumes and bacte-

ria with 99% effectiveness and air downgrading from EHA4 to EHA2. In the furniture sector, Kær, in addition to the extensive standard production, is able to provide a tailor-made design service or on the specific request of customers.

Kær's prestige is based on fundamental pillars such as:

- **QUICK ORDER FULFILLMENT:** The overall optimization of the workflow allows to guarantee certain delivery times.
- **FLEXIBILITY IN PROPOSING TAILOR-MADE PRODUCTS:** Every customer request is processed and studied in order to offer the tailor-made solution



COMPETITIVE PRICES: The technology applied to production makes it possible to maintain competitive prices while meeting a high quality standard

- **ACCESSORIES AND SPARE PARTS ALWAYS AVAILABLE**: Always the guarantee of being able to find the spare part available in the immediate future

Competent and dynamic, it employs technical and commercial staff with a long experience in the sector in order to ensure a service that is always targeted, fast and punctual. In addition, it has combined normal production with a service of design, construction and assembly of complete suction systems, aimed at meeting the widest range of objectives that the current market presents.

www.kaer.it



www.kaer.it



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 H.O.R.E.C.A. professional customers.



SOFT MATERIAL

“LIKE AN EMBROIDERED CLOTH”

BIO-COMPOST 



DISPOSABLE PRODUCTS

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

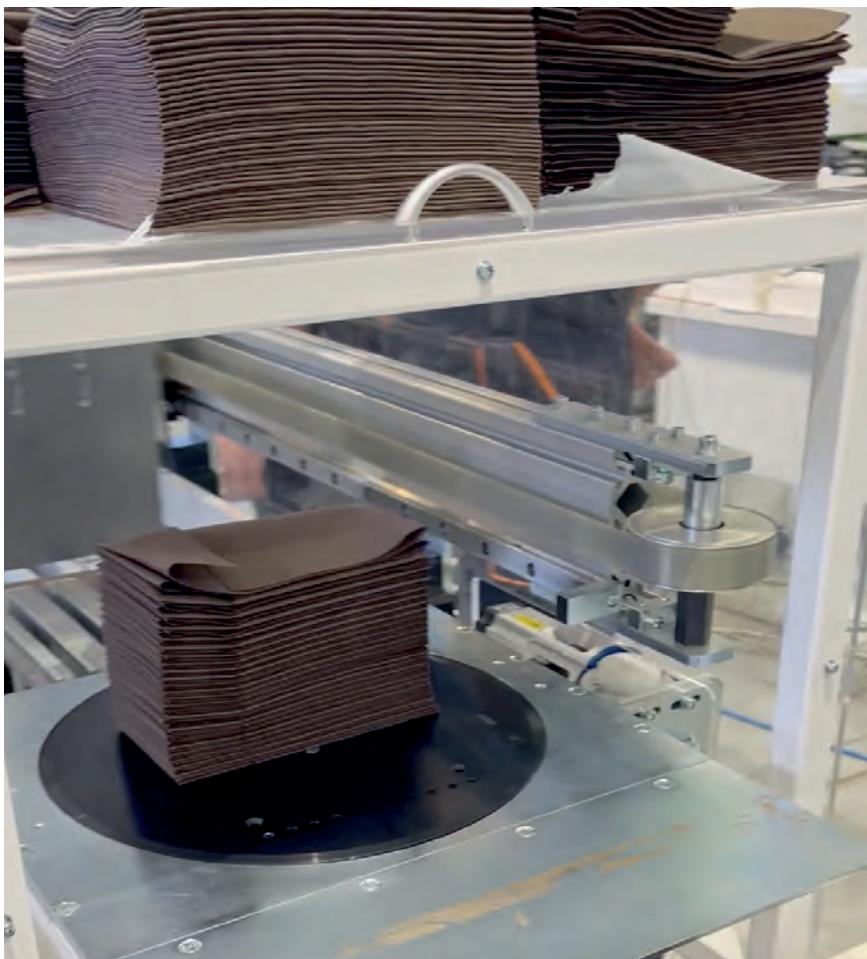


PIERROT is also the Distributor for Italy of the PAPSTAR brand. PAPSTAR is a German leader in the sector of disposable products for table decoration, food packaging, hygiene products and HACCP in the catering sector, disposable items for the home and party events intended for professional customers such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





EUTECTIC SYSTEM

DISTRIBUTE AND SPREAD
QUALITY, RESPECT THE COLD
CHAIN

Eutectic System is a manufacturing and supply company specialized in the refrigeration, development and service of systems for product transportation, handling and storage (-20°C/+20°C).

The isothermal boxes offer guaranteed performance

Multi-product and multi-temperature distribution in compliance with ATP regulations. Fleet cost reduction. Transport on non-insulated or dedicated vehicles. Unbroken "COLD CHAIN". Maximum flexibility from mass retailing to small-scale food industry.

The unit works with 12 or 24V batteries during the transport, 220V on stand-by. Made for a comfortable use with unlimited autonomy.

www.esfrigo.it





COLD CHAIN

company specialized in the refrigeration

Lavanda "IMPERIA": a unique and multifaced flavour from aperitifs to desserts

The food use of lavender is nothing new: already in the past there are examples of recipes prepared with this aromatic plant with digestive and carminative qualities.

In recent years there has been a rediscovery by cooking. Associazione Lavanda Riviera dei Fiori created, thanks to our hybridizer Franco Stalla, a particularly suitable for food use kind. Lavanda Officinalis "IMPERIA": low in camphor and with a high content of linalool, giving a delicate flavour well suited to both sweet and salted recipes.

Thanks to Lavanda "IMPERIA" it is possible to create a flavoured bread for aperitifs and appetizers paired with cheeses, vegetable or fruit jam. These preparations can also be flavoured with Lavanda "IMPERIA"s flowers: the "Amià" cheese from the Lavagé Farm, the onion and lavender compote from the Omero di Ormea (CN) or the strawberry and lavender jam from the Ansaldi Farm in Albenga.

Who has chosen to use it in her preparations is Valentina Ravera from "Le Delizie di Valentina",





IMPERIA
suited to both sweet and salted recipes



from Paravenna (SV) who, by mixing tradition and imagination, has managed to offer lavender flavored breadsticks, cereal and lavender crackers, famous "Baci di Paravenna" with a lavender cream and much more.

Lavanda "IMPERIA" is also excellent in first courses: Del Duca artisan pasta factory has included in its catalogue Fettuccine with

Lavanda della Riviera dei Fiori and red wine while chef Michele Cuomo has flavoured pizza with "IMPERIA"s flowers.

Now let's move on to the desserts: Baci della Riviera dei Fiori from the pastry shop La Riviera, lavender "Rundi" biscuits and pandolce from Biscottificio Cibelli, the "Tonde" and lavender nougat from Marmellateria Omero, Alberto Parascandolo, pastry chef, has created a Panariello with red wine and Lavanda "IMPERIA".

Pastry chef Alessandro Racca is not new using lavender in pastry: he recently proposed a fiordilatte ice cream made with honey and Lavanda "IMPERIA" infused in cream, decorated with dried lavender flowers . Alongside it, the master Racca has also created a jar-version of lavender fiordilatte ice cream combined with semi-candied apricots, given the perfect combination of lavender and yellow-fleshed fruits.

If you want to discover all the infinite proposals for the food-use of Lavanda "IMPERIA", visit the website www.lavandarivieradeifiori.it





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www.marca.bolognafiere.it

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Gastro X

HotmixPRO is a range of innovative multifunction machines, unique in their genre and thanks to the special blades, it can work as a **mixer** to emulsify liquids, or as a **cutter** to work on any solid ingredient.

Along these functions, there are a heating system and/or a cooling system that allow to cook, but also to chill any product, mixing it at variable speeds, with temperatures between -24°C and + 190°C.

Thanks to the 26 different speed of HotmixPRO, all the preparations carried out with a simple cutter - which normally never get above 3000 rpm - can now be achieved more quickly, without altering the characteristics and the physical and organoleptic qualities of the products. The very high speeds will allow you to shorten the processing time and to reach a perfect refining level of the to satisfy every specific need.

- Temperature range from -24°C to +190°C, with degree-by-degree temperature control
- Always perfect results, no matter the initial quantities and temperatures of the ingredients, thanks to the special W/T function (Wait Temperature), which allows the user to start the timer only when the selected temperature is reached
- From 0 to 16.000 rpm, with 26 different speeds in between, thanks to powerful professional motors from 1.200W to 1.800W
- Able to save your own recipes and send them via e-mail. More than 400 pre-stored recipes on the SD card
- Set different subsequent steps of a recipe without the user intervention
- Continuous operation from 4 to 12 hours thanks to the TURBO AIR MOTOR SYSTEM



- Self-diagnostics information display, upload of new software programs via web
- Motor never under stress. The recipes are always completed, thanks to the dynamic system of the motor thermal protection. When the motor is too much under stress, the software automatically stops it for few seconds, while all the other operating functions are still on. Then, it starts to work again.

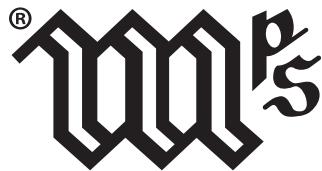
www.hotmixpro.com





ALWAYS PERFECT RESULTS

can work as a mixer to emulsify liquids, or as a cutter to work on any solid ingredient



PORCELLANE
DI SARONNO

Gastronom is
the representation
of functionality
and practicality

When craftsmanship and innovation meet in the most excellent raw materials, here is the creation of porcelain items that make the difference for an extraordinary kitchen, able to anticipate the needs of professionals in the HoReCa sector.

A poem of shapes, colors and exaltation of the characteristics of porcelain that began in 1987, when MPS Porcellane was founded. Today, it has become a benchmark company in





DIFFERENCE

Decorative and functional porcelain trays

the sector, thanks to its ability to continue to search for quality and change, for a tradition of beauty and functionality that is constantly renewed in the name of Made in Italy. It is with this philosophy that more than 1000 shapes of products are forged, collected in over 30 lines, each with its own peculiarities that make them unique and fundamental for every professional.

Gastronorm is the representation of functionality and practicality, in the simple but elegant lines of **Basic**, with a range of items that follow the standardization system of containers for professional use.

Gastronorm Gourmet baking dishes unleash the chefs' most ingenious flair, with total color combinations that bring vibrancy to kitchens and impressive presentations. Food service reaches a higher level by exploiting the advantages of induction cooking with **Gastronorm induction**, with exclusive products designed for this type of cooking and to exalt the properties of porcelain, which is able in itself to maintain heat.





Cordonata impilabile means durability and class. Baking dishes, round plates, pans, dessert molds are a perfect set; also usable as serving dishes, they complete the aesthetics of presentations with the elegance of white or warm, sophisticated colors. Inspired by practicality, the Vassoi line offers pieces for every need, available in different colors, shapes and sizes. **Decorative and functional porcelain trays**, to enhance serving dishes and also finger food containers, a must for every restaurateur who does not want the usual tray.

Being a professional means leaving no stone unturned. Every business needs specific items: here is the Hotel line, the ultimate in resistance but at the same time practical and versatile. Indispensable items, for every dish, between black and white to create striking contrasts or delicate brown tones for color harmonies. The variety of the catalog MPS Porcellane allows you to meet any request, because between professionals we understand each other.

www.mpsporcellane.com

X-oven charcoal oven to the conquest of Hong Kong

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

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

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



X-OVEN



HIGH PERFORMANCE

totally different cooking methods according to the results you want to achieve



Luca Marinelli

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

www.x-oven.com





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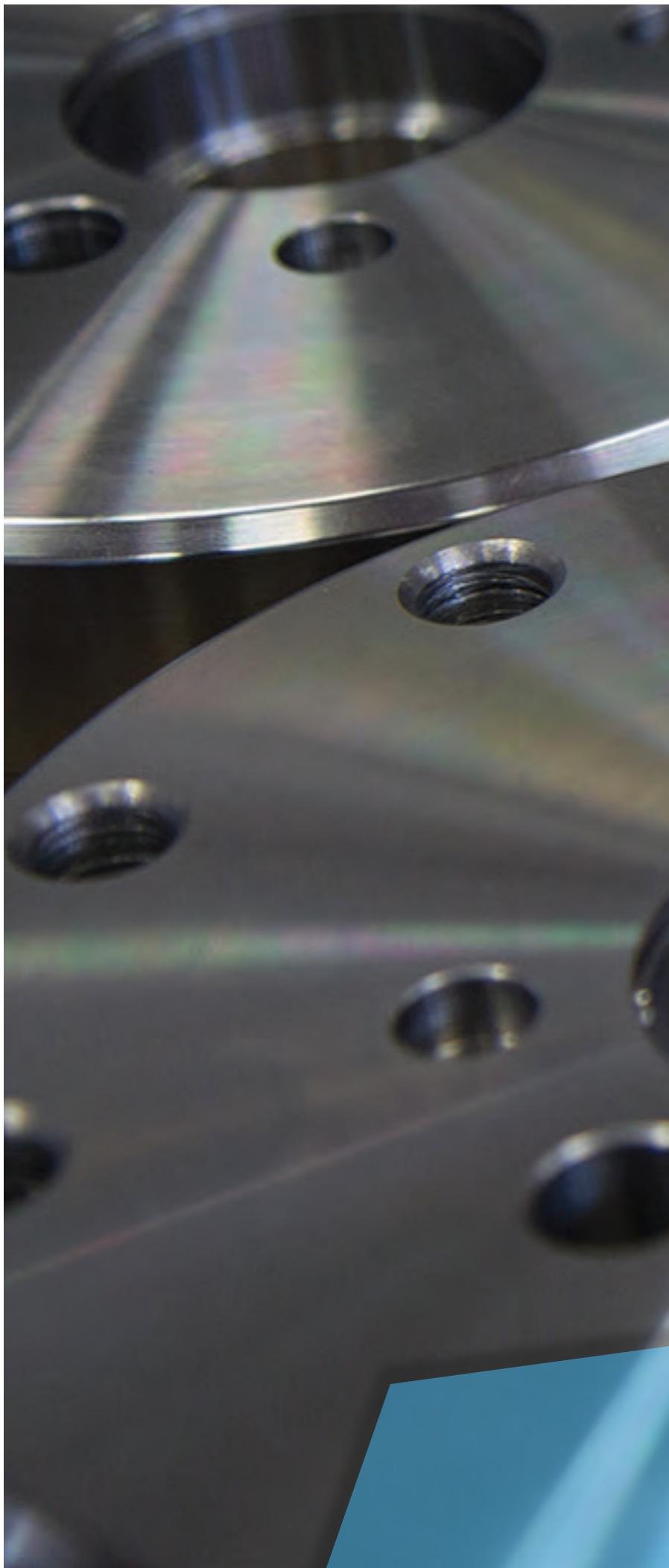
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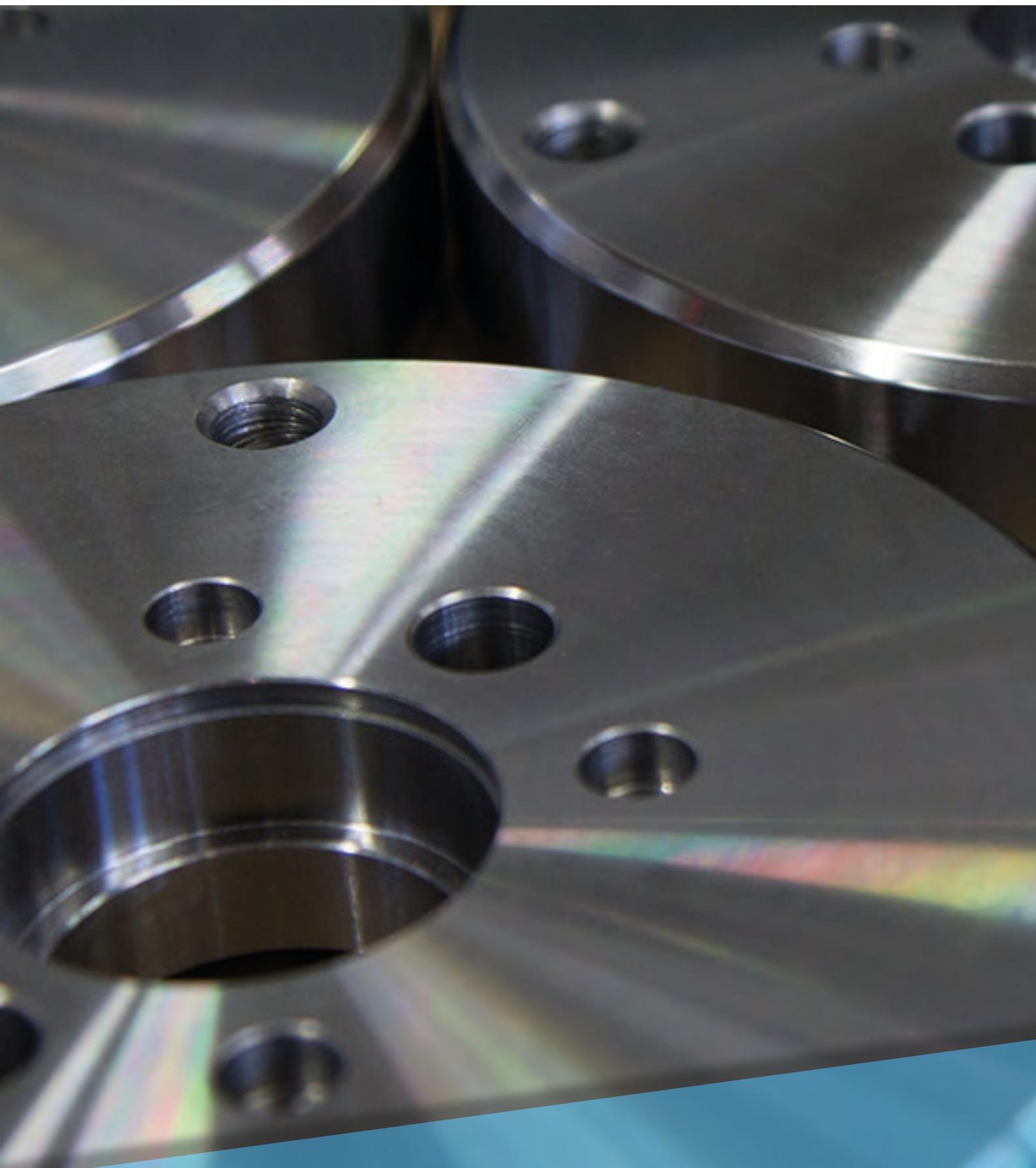


TECNOMEC: Tailor-made mechanical design and manufacture

Founded in 1997, Tecnomec specialises in the design and manufacture of machines for the food, pharmaceutical and cosmetics industry as well as a large number of complete conveyor solutions.

Founded as a small company providing assistance, servicing and operations to bring any machinery up to standard, over the years Tecnomec has expanded its activities to include the production of highly customised machinery. Finally, the company started designing and manufacturing special machines, specifically designed for the needs of each individual customer. Today, Tecnomec's offer includes three lines of





INNOVATION

large number of complete conveyor solutions

machines for small and medium productions in the food, pharmaceutical and cosmetic sectors.

The line for the food processing and packaging includes the following equipment: linear, automatic and volumetric filling machines for glass jars and bottles, tin cans and containers; linear, automatic and semi-automatic capping machines for jars and bottles; filling machines, twist-off capping machines, dosing machines and monoblocks for filling and capping; processing and cooking tables and trays; washing machines for fruit and vegetables; air, steam and UV blowers for sterilisation; pasteurizers, dryers and end-of-line accumulation systems; loading and transport sys-





tems for the packaging of thick, liquid, semi-liquid and solid food in pieces. The line for the pharmaceutical industry includes the following equipment: tables for shelling bags, thermostats, plasma bag packaging tunnel and lifting systems for pallets with plasma crates. On the other hand, the line for the cosmetics industry includes solutions for dosing on belt and monoblocks with a capper filling machine. Furthermore,

Tecnomec offers a wide range of special machinery for pharmaceutical companies and cosmetic industries in collaboration with the client's engineering department. Among all Tecnomac's models, the filling and capping machines really stand out for their flexibility, to the point that they can be integrated with each other and are suitable for pharmaceutical and cosmetic use. While the former are compact and easy to sanitise, the latter are extremely easy to use overall, they can all fill and close from 400 to 4,000 vases per hour.

Moreover, Tecnomec offers different complete lines of transport for food, bottles, jars, boxes and pallet transport catenary. It also offers a wide range of conveyor belts, such as: linear conveyors, swan neck conveyors, tilting conveyors, conveyors with work tables, pneumatic conveyors and marking conveyors.

The possibility to customize any of these machines according to the client's specific needs or to design and manufacture exclusive machines from scratch are just two of Tecnomec's distinctive features. The company has its own factory for manufacturing and assembling machines as well as a design department for assessing feasibility and carrying out all design phases.

Tecnomec designs and manufactures all machines in-house, paying particular attention to both the control stages and the materials selection (all electronic components and drives come from Germany) in order to guarantee great performance and high quality standards.

On top of that, Tecnomec offers its clients a complete service of pre-testing of the machinery made, installation and training of the personnel in charge of its use. Furthermore, the company provides technical consultancy, assistance and servicing as well as support for the implementation of standards, amendments to existing machines, supply of accessories and customised equipment.

Eager to grow further, Tecnomec is developing a new innovation that should be ready next year: a high-performance dosing system with no mechanical parts subject to wear and deterioration.

www.tecnomec.pr.it

Design and distribution at an international level

Pengo Group was established in Bassano del Grappa in 1953 by Amedeo Pengo, and is nowadays well-known internationally in the planning and distribution of kitchenware, household and Ho.Re.Ca products.

After the entrepreneurial approach of Mr. Giorgio and Mr. Federico Pengo, the second generation, in the 2000s Pengo company became bigger, with the establishment of a branch in Spain, Pengo Spazio Casa, and then the takeover of Barbier Sa. in France.

Pengo company has strongly faced the economic crisis resulting from the Covid-19 pandemic with the takeover of 70% of Morini Srl in Arezzo, historic company focused on the distribution of HoReCa products, from restaurants to cruise ships.

Knowledge, reliability, quality and creativity for a successful story focused to satisfy the current market demands. The dedicated research of brand-new and original products, together with the partnership with international suppliers, allow to offer to customers trendy but also competitive products.





KNOWLEDGE, RELIABILITY,
QUALITY AND CREATIVITY

always looking at the innovation



Pengo group has more than 300 employees and 200.000 cubic meters of goods are yearly handled. With an 80.000 square meters warehouse, more than 30.000 products are available in the catalogue.

The company, now more than ever, pays attention at the eco-sustainability and respect of the environment, through collections produced with production leftovers of metal, plastic and glass. The wider use of digital tools to disclose the products reduces the use of printed paper. The last but not the least, the use of latest generation vehicles.

Among the brands, H&H is the brand that better identifies the kitchenware range, through the household and Ho.Re.Ca. products, with a range of upper middle solutions, always looking at the innovation.

www.pengogroup.com

134

HORECA INTERNATIONAL





**Make your world,
choose your style.**

Il bianco illumina la tavola con la Linea Charme.

Scopri tutti i prodotti su
www.hh-lifestyle.it





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 oven-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.schaeer-foodservice.com



CATALOGUE ON FOOD&BEVERAGE PRODUCTS

Italy and in Europe

Present your product to a WIDE TARGETED AUDIENCE!

The image shows the front cover of the 'Food & bev catalogue buyer'. The title 'Food & bev' is prominently displayed with a stylized ampersand between 'Food' and 'bev'. Below it, 'catalogue' and 'buyer' are written in smaller script. The cover features a grid of twelve brand logos, each with its name and website. The brands include ITALPIZZA, SIDEA, TEDESCO GROUP, maama, AGRIPUNICA, Bergader, pivetti, MEGIC PIZZA, Siamcotte, FABBRI LUCCA, RomanoMainelli, and KITO. A small vertical text on the left edge provides legal information.

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food&beverage
products, wines
and alcoholics, in
English and Italian.

Circulated in Italy
and in Europe
and to the most
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the food sector.

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Made in Italy & Sustainable Agriculture Since 1892

Rago Group is an Italian fresh food producer company specialized in producing, processing and distributing of baby leaves, both as a copacker and as a private label.

Since 1892 Rago Group has begun to cultivate in own lands situated in the beautiful area of Piana del Sele, the green heart of Campania Region in southern Italy. Nowadays the company is led by the fourth generation: Mr. Antonio, Mr. Mariano and Mr. Rosario.

Its partner portfolio includes several big players of FMCG and retailers as well as distributors and wholesalers. Today Rago Group can ensure a widespread distribution of the products in compliance with the terms set-in all-over Europe and Middle Est.

From Italy With Love

Rago Group is the true example of made in Italy that is appreciated and chosen beyond national borders. The secret of this successful story is to look to the future and to the new technologies using old and strong methods that has been handed down from one generation to another.





FRESH FOOD

guarantee a longer shelf life and better product quality

One of strongest part is the soil where we grow all our baby leaves. The Piana del Sele is located in one of the most incredible and special eco-systems thanks to its strategic position between Amalfi and Cilento coasts. Surrounded by the Picentini and Alburni mountains and on the other side caresses from Tyrrhenian Sea. The cultivation and processing of Baby Leaf, for twelve months a year, is the company's flagship.

The Rago's Baby leaves are grown and produced in over 270 hectares of fields in full respect of the environment and only with the electric machines. These results are possible thanks to the six company's structures, to the production area where products are transformed and processed and to the efforts of over 230 employers. All the products of the Rago Group are controlled by a specialized team of agronomists and food technologists, to bring only guaranteed and certified foods to the shelves and to the tables.

Our production chains

The harvest process is completely automated and allows to reduce the time from field to acceptance point. In this way Rago Group can guarantee a longer shelf life and better product quality.

When the product is accepted, documents are drawn up which form an identity card for the product. The intent is to make product traceability simpler and more effective. The entire production process is computerized thanks to the use of mobile systems, smartphones or tablets, and the reading of the QR-CODE.

In the packhouse features an innovative product drying and cooling system. Six optical sorters are used for the detection of foreign bodies. Throughout the journey, the product is kept at a constant temperature to guarantee the maintenance of the cold chain, thanks also to the presence of the Vacuum Cooling and storage with a rapid temperature reducer.

Our products are guaranteed from the numerous certifications such as Global Gap, BRC, IFS Food, Tesco Nurture, GRASP, BIO e COC that are the proof of excellent and high quality of the products and of the entire manufacturing process.



A green future

A serious attention to environmental sustainability is one of the key elements in Rago's corporate values. Rago group's challenge is a totally innovation-oriented approach. Investments in green energy have increased for almost 10 years,





indeed today all processes work with energy from renewable sources. Many innovations have been implemented such as electric machines, solar panels, optical sorters, removal of bacterial charge using ozone and water sterilized with UV probe. To compensate the CO₂

production has been created a green park of 15 thousand square meters, also useful to preserve biodiversity.

One of the latest projects is the Vertical Farm, one of the first Italian vertical farming. Thanks to this innovative system Rago Group can have several benefits such as: water saving, removal of chemical products and a strong reduction soil use. The aim is to make the entire production process environmentally sustainable, through constant and continuous investments with the goal of an enlightened capitalization of resources, from water to land to solar energy. Working to create a sustainable process to achieve one of the European climate fundamentals, zero environmental impact within 2050.

Then Rago Group carries on its ancient traditions as well as the latest technologies innovation as declared from the company's motto that accompanies all activities since 1892 "we are the same as we always have been yet we still keep pace with the times!"

www.ragogroup.com





Procurement solutions for the HORECA sector

The company - part of the Sodexo Group - creates personalised catalogues for each client in order to increase profitability.

Entegra is a solution provider for increasing customer profitability within the HORECA (restaurant and hospitality) sector. Unlike standard purchasing platforms that offer clients predefined catalogues, Entegra provides a tailor-made service with a catalogue designed specifically for the client.





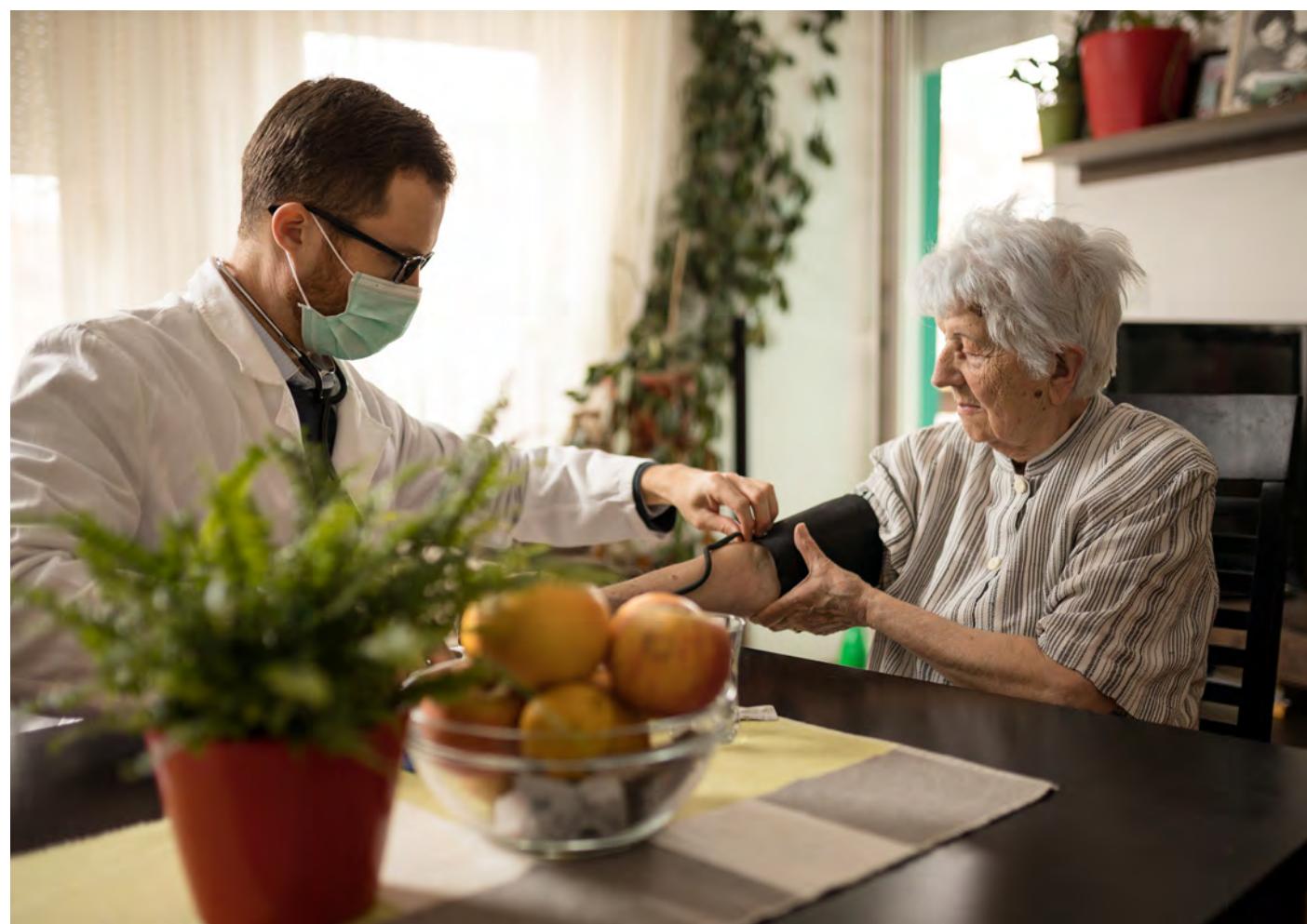
PERSONALISED CATALOGUES

Entegra provides a tailor-made service with a catalogue designed specifically for the client

The company, part of the Sodexo Group – a multinational that guarantees economic stability with a consolidated turnover of 19.3 billion euros, fundamental for providing project continuity – is founded upon three pillars. The first is price negotiation for products, carried out by Entegra and Sodexo buyers; the second is support provided by account managers dedicated exclusively to the client; the third pillar involves analysis, from purchasing to forecasting.

With the first two pillars, Entegra – boasting a purchasing power of 21 billion euros – is able to negotiate each product according to the client's needs, owing to the presence of account managers who monitor all the suppliers involved.

At the end of the month after purchasing the products, the customer receives a report directly from Entegra showing what they are purchasing, as well as the possibilities of increasing profitability through the same or other suppliers, or by using alternative but equivalent products.



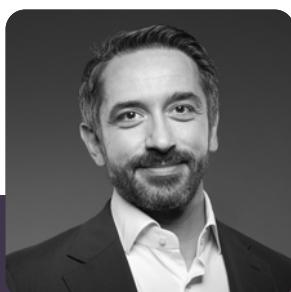


"The Entegra model is based on a type of business that is sustainable over time, involving clients and suppliers on the purchasing platform, so that everyone can enjoy the benefits," emphasises Antonio Tosiani, Country Head Entegra. - "With the help of Sodexo, we offer products related to the food sector and as of 2021, we will also support beverage and non-food products. In the next few years, the aim is to involve services as well, from laundry to cleaning and maintenance".

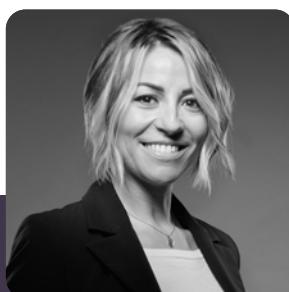
70% of Entegra's clients are from the hotel industry, with 70% being 5-star hotels and the remaining 30% 4-star or 4-star superior.

These are all different categories with different needs: the former is looking for differentiation without conforming to any set standard, the latter is looking to standardise, to reduce the number of suppliers and unused products.

www.entegraPS.it



Antonio Tosiani
Country Head



Rossella Passarella
Sales Manager



Tommaso Guida
Sales Manager



Maurizio Marchesi
Account Manager

It's time to boost your business performance.

Entegra is the procurement partner that helps hospitality-driven business to shine. With significant savings, digital tools and strategic services, we make it easy to meet your business goals.

www.entegraPS.it



MOVIBAR Flair on the move

MOVIBAR is a modular system designed to create a professional Bar Counter or reception desk, in any location, outdoor or indoor.

The modules are designed for a long-lasting durability. Materials like anodized aluminium, high pressured laminated, stainless steel and high thickness plexiglass, used to build our products, makes MOVIBAR the perfect choice also for outdoor use. The focus is on quality and durability, which is why we do not use moulded plastic materials.

The frontal panels (customer side) give to MOVIBAR its characteristic design. The body of the module can be equipped with machinery and professional systems like refrigerators, ice maker, glass washer.

Each Module has a high-quality stainless-steel worktop where could be installed sinks, cocktail stations, ice bowls, drink dispenser, waste bins and all the normal accessories needed in a professional bar counter.

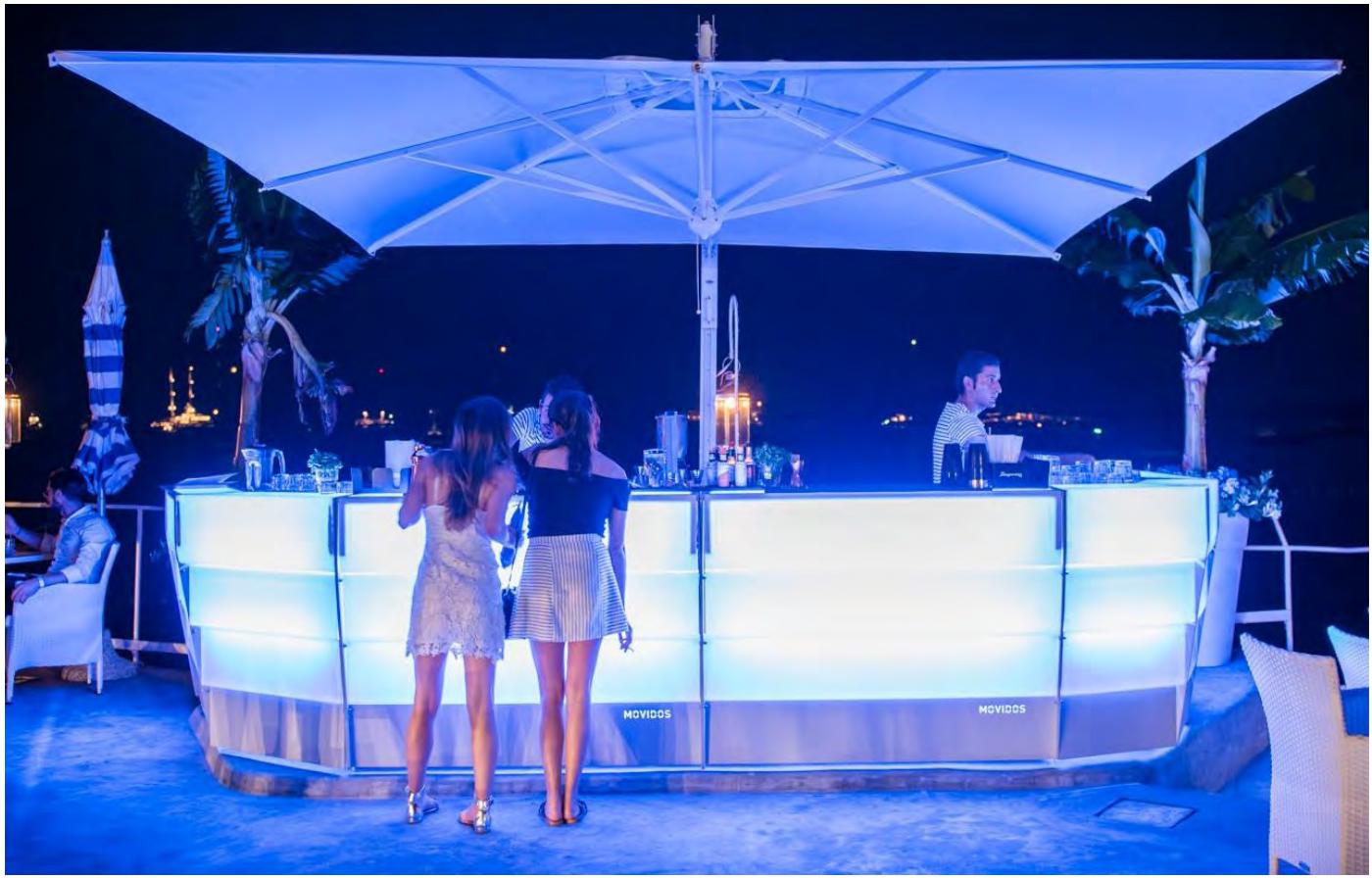
Normal cleaning and the eventually replacement of spare parts, has been designed to be easy and immediate.





MOVIBAR THE PERFECT CHOICE

The modules are designed for a long-lasting durability



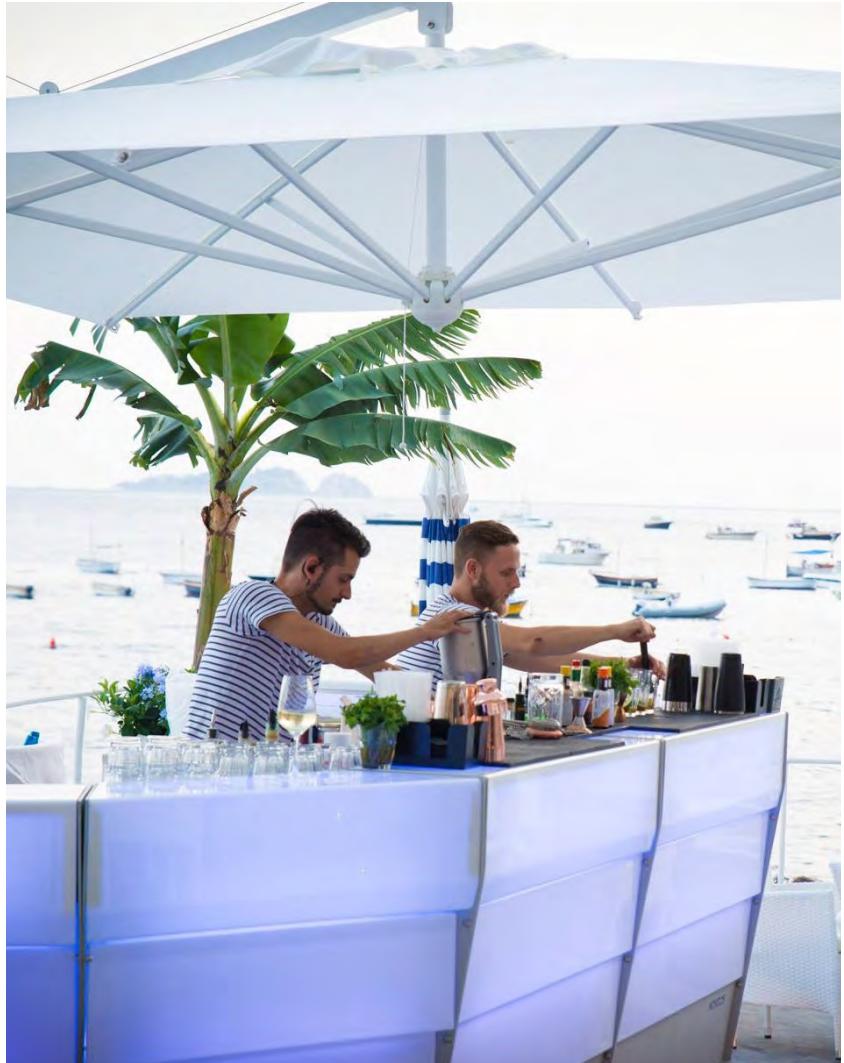
MOVIBAR can be illuminated with RGBW led lights. You can choose for an elegant white light or a vast range of colours and light sequences. LED lights also illuminate the worktop. The lighting systems are designed for the outdoors use and are easy to maintain. The modules have wheels with a strong brake system and a good load capacity so they can be easily moved anywhere without removing the installed equipment.

MOVIBAR can be placed and composed any time that is needed, creating any time an elegant Bar Counter with a different shape or dimension. The system is also ever adjustable increasing the size by adding modules.

The counter bar can be completed also with our range of Bottles Rack, Buffet and accessories.

MOVIBAR. Professional, Modular, Elegant.

www.movidos.it



Is the reliable partner for your creations

Ecolifeprojects Srl is specialized in the physical treatment, without chemicals, of indoor air, drinking and recreational water and in the reuse of black and greywater. From the analysis of the problem to the best result, Ecolifeprojects Srl is the reliable partner for your realizations.

Whirlpools, SPA, Swimming and recreational pools

Water disinfection with chlorine is

not able to eliminate the presence of chlorine-resistant microorganisms. This method, due to chloramines, caused by the binding of organic substances introduced by bathers with chlorine, develops toxic and harmful substances that cause red eyes, irritated skin, rhinitis and respiratory failure. Hot tubs have additional problems because of the high aerosol they produce.

UV, in aid of chlorine, absolutely disin-





fests the water and breaks down toxicities, eliminating the inconvenience of chlorine and allowing for important management economies.

UV disinfection of indoor air

In closed environments the risk of contagion among people, due to viruses and bacteria, is very high.

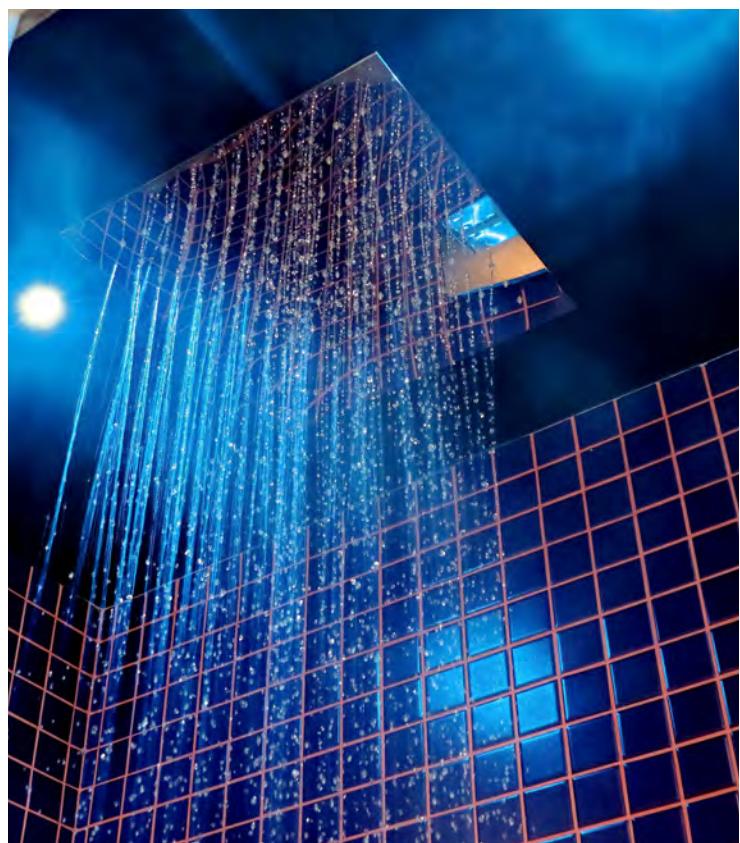
The continuous disinfection of indoor air with UV-C lamps reduces the risk of microbiological contamination among people, killing up to 99.999% of any species of harmful microorganisms.

The validity of UV in indoor environments has been known for decades and has been proven to reduce the bacterial load, in treated environments, even better than 80%.

Electronic limestone removal

Limescale causes damages to the water supply, sometimes even disrupting the flow of water. It also reduces the efficiency of heat exchanges, which increases energy costs.

Electronic descalers prevent the formation of new limescale and remove all existing limescale. They do not use salt, do not modify systems and do not require maintenance. The original quality of water, with essential minerals, remains unchanged. The elimination of limescale and biofilm contributes to the prevention of Legionella.



ECO LIFE
P R O J E C T S

www.ecolifeprojects.com

SWAN

Swan Italia

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

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

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





QUALITY UPHOLSTERED FURNITURE

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

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

Swan pays special attention to the development of the market and contemporary design trends and has been working with famous architects and designers for many years. Since 2012 the company has been collaborating with the architect Francesco Lucchese who designs the most part of the design products.

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

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

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

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

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

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

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

www.swanitaly.com





Professional Refrigeration

U5, so young and yet so successful!

Ucinque was born just six years ago but now it is a winning reality within the historic Industry of Cold in Casale Monferrato district.

Five specialists in professional refrigeration, after multi-year experiences in different business areas with leading

companies, decided to set up a new company capable of meeting market needs fully, combining innovation, passion and the typically Italian design.

Since its early steps Ucinque has been offering products with a strong identity, clearly different from competitors'.





A few examples: the *VINTAGE* line with its retro charm; *FROST*, the classic ice cream display uprights, with clean and straight lines; *GLAMOUR* uprights characterised by wide product visibility; the newborn *KOBE* classy upright specific for meat preservation and seasoning.

All UCINQUE models can be sourced at competitive prices with the plus of a low environmental impact thanks to energy-saving components.

We provide cabinets with HC (natural) refrigerant gases only and the number of components obtained from recycled/recyclable plastics is growing more and more.

Ucinque has a modern plant of 50,000 square meters – half of which covered

- in Occimiano (Alessandria), where around 120 committed people work with proud attachment to their tasks. Even during this troublesome period of instability we have never stopped developing new products, with the firm belief that the market will restart soon

and that it will need the volumes we were used to in the pre-Covid era. And we will be ready to react to each and every customer's requirements, as done until now.

www.ucinque.it



Fiorenzato

FIORENZATO The Origin of Grinders

Passion, entrepreneurial vision and a never-ending quest for excellence are the ingredients which make Fiorenzato's story truly unique.

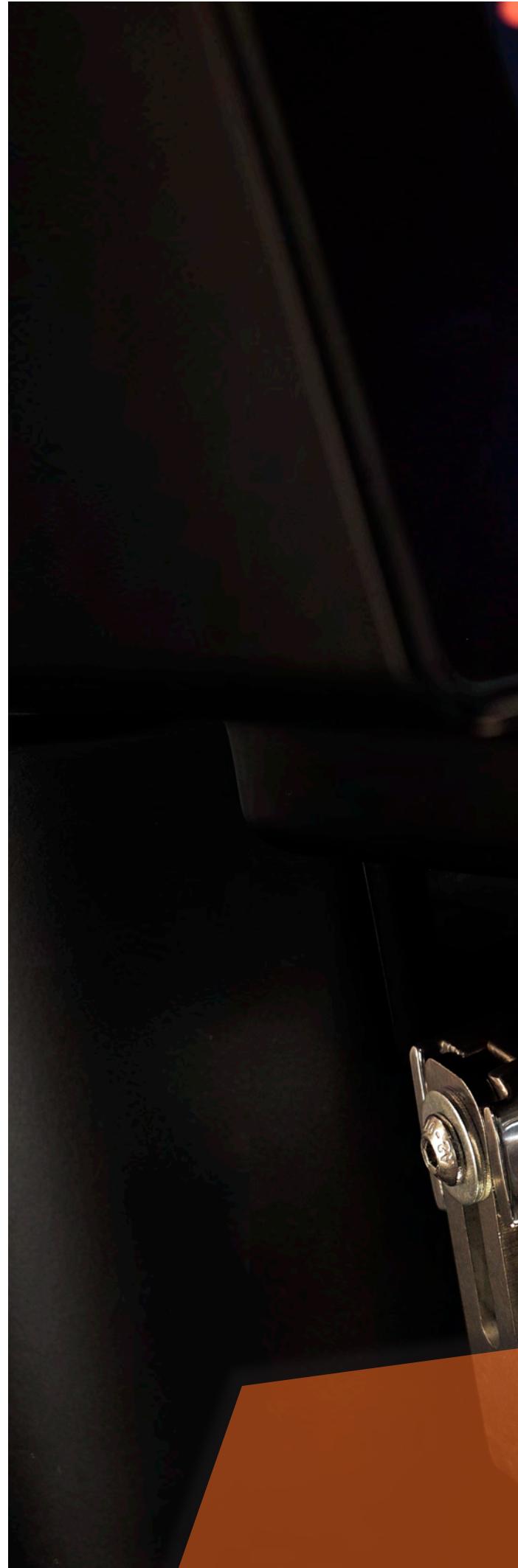
A story began 85 years ago, near Venice, when Pietro Fiorenzato, after learning the trade in a mechanical workshop, has decided to open his own factory. Over the years the company has grown and Fiorenzato brand has become known both in Italy and abroad.

Technology has always been the company's vocation, anticipating the market needs and to establishing itself with **cutting-edge** models and solutions for every coffee grinding need of professional baristas.

Even during these difficult times, Fiorenzato has never stop to **innovate**.

Last year, in order to gain direct control of the **burrs**, the most important component of the grinders, Fiorenzato invested in the modernization and expansion of the factory situated in Santa Maria di Sala (VE).

The new burrs are characterized by a product uniformity that is essential to enhance best grinding performances and are made with M340 steel, created as a **Food grade** application, with a good tenacity and excellent resistance to wear and corrosion.





TECHNOLOGY
cutting-edge models and solutions

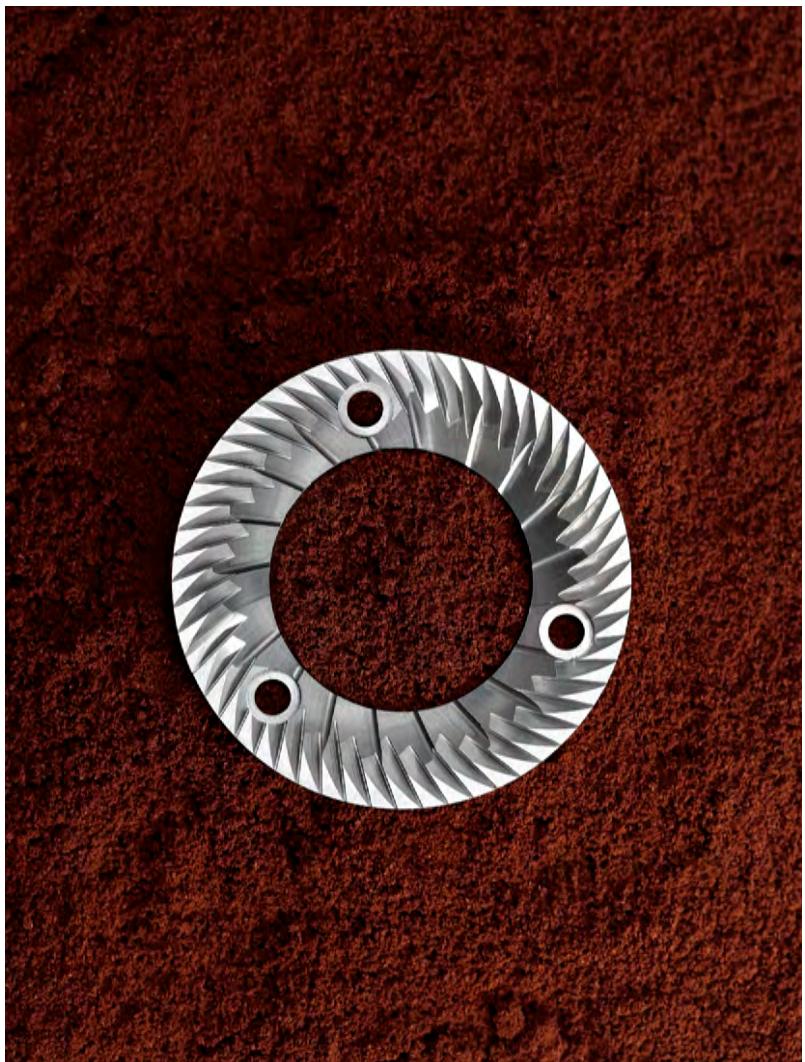


Among the latest innovation we include the PRO Line, a new range of coffee grinders with a powerful **detachable grinding chamber**, quick and easy to remove, to simplify cleaning and maintenance operations. Burrs' substitution and periodical cleaning will be simpler, thanks to the two clips situated either side of the grinder that allow to completely detach the grinding chamber without modifying the granulometric settings and by reducing retention up to 50% compared to previous models.

On April 2021 Fiorenzato also launch a new line: **Fiorenzato Home**. The first product is AllGround, a new high-performance coffee grinder for the domestic channel and the Specialty Coffee world.

AllGround combines the magic of the coffee ritual with the sharpest technology, ensuring maximum yield and enhancement of the aromatic notes of coffee, thanks to the instant grind tailored for espresso, moka and filter.

www.fiorenzato.com



Fiorenzato

14:30
Mon 21 Sep 2020

**THE PASSION FOR INNOVATION
MEETS THE LOVE FOR COFFEE.**



Passion, entrepreneurial vision and a never-ending quest for excellence are the ingredients which make Fiorenzato's story truly unique.

Born near Venice, Fiorenzato has been representing the technological vanguard in professional grinders and grinder-dosers for over 80 years.

Fiorenzato

www.fiorenzato.com | info@fiorenzato.com



Sound absorbing wood wool panels

It happens very often that the buzz, chatter or rumble which is common in dining rooms makes it difficult to communicate with our guests or staff.

Taking care of the acoustic aspect within these environments becomes essential to ensuring customers an environment that immediately puts them at ease.

Bars, restaurants, halls and conference rooms as well as wellness centers and swimming pools can present high levels of crowding where conversating is difficult or impossible.

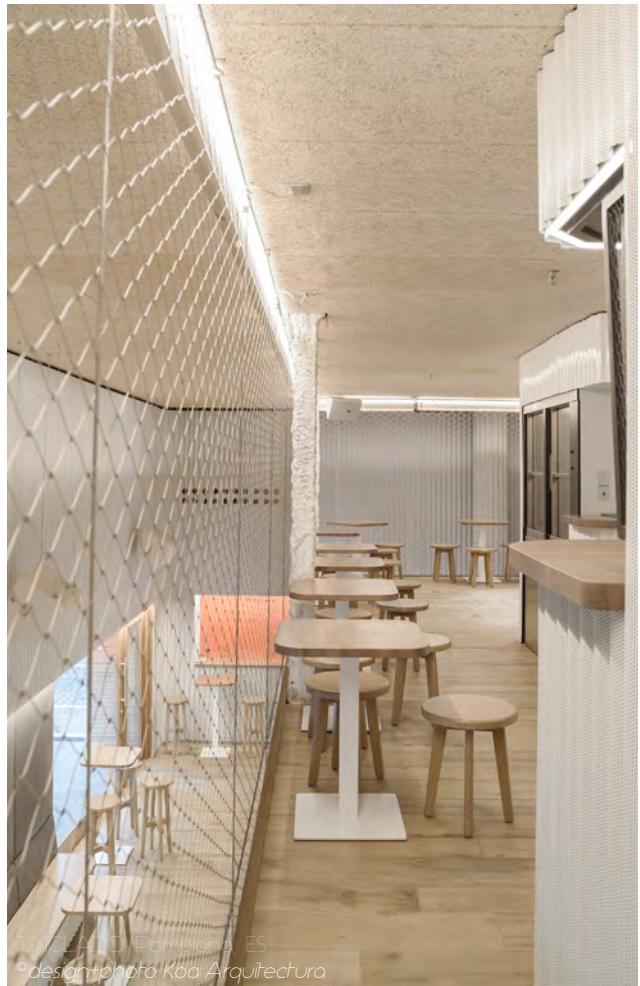
Thanks to its particular surface texture, the wood wool panels of the ACOUSTIC DESIGN





ACOUSTIC | DESIGN BY CELENIT

ensuring customers an environment that immediately puts them at ease



by CELENIT act as natural acoustic absorbers and ensure that noise is not merely reflected, but partly absorbed and dissipated, avoiding the annoying phenomenon of excessive reverberation.

They can be installed both in continuity as false ceilings or wall coverings or as punctual elements, baffles or rafts, easily integrated in redevelopment projects. It is possible to customize design solutions too: combinations of different colors and formats, combination of thicknesses, textures, patterns, offering a complete interior design solution.

The research activity, and the desire to identify ever greater solutions and performance, has geared CELENIT in obtaining a vast portfolio of sound absorption certificates available to the designer so that any solutions - false ceilings or coatings - are all properly applied.

Choosing to use CELENIT wood wool solutions as a false ceiling or coverings in environments such as bars, restaurants and hotels, allows the designers to obtain excellent acoustic comfort with environmentally friendly materials which are certified in class A+ for indoor air quality, while guaranteeing maximum safety, fire protection and a design that can be adapted to the needs of each individual project.

CELENIT has made sustainability its mission and with its products and systems has always been at the forefront in proposing solutions that can respond positively to the sustainability requirements of the ITACA, LEED and BREEAM certification systems and above all to CAM (Minimum Environmental Criterial recently introduced in the CPP Green Public Procurement of Italian Public Administrations).

www.celenit.com

SIEL ALGERIA HORECA 2021 EXPO

1 – 4 / 12 / 2021 | Centre International de Conférences d'Alger

14th edition of the International Exhibition of Equipment and Services for Hotels, Restaurants and Communities

SIEL HORECA Expo 2021 is the international annual meeting hot spot for all Algerian professionals in the hotel and catering sector. This event brings together manufacturing representatives and distributors of brands operating in all the fields concerned by the theme of the show, who wish to strengthen their presence on the Algerian market or meet future partners.



Book your stand ➔

www.horecaexpodz.com | +213(0).21.94.60.58

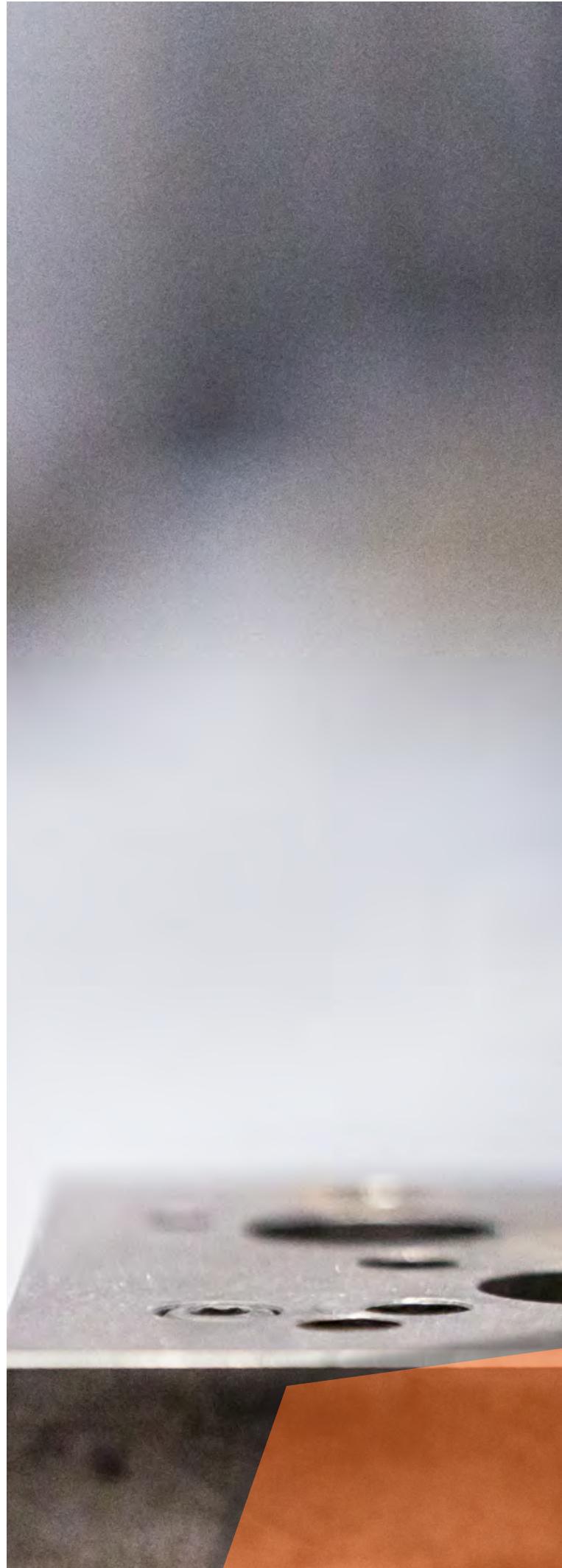
by **EASYFAIRS**

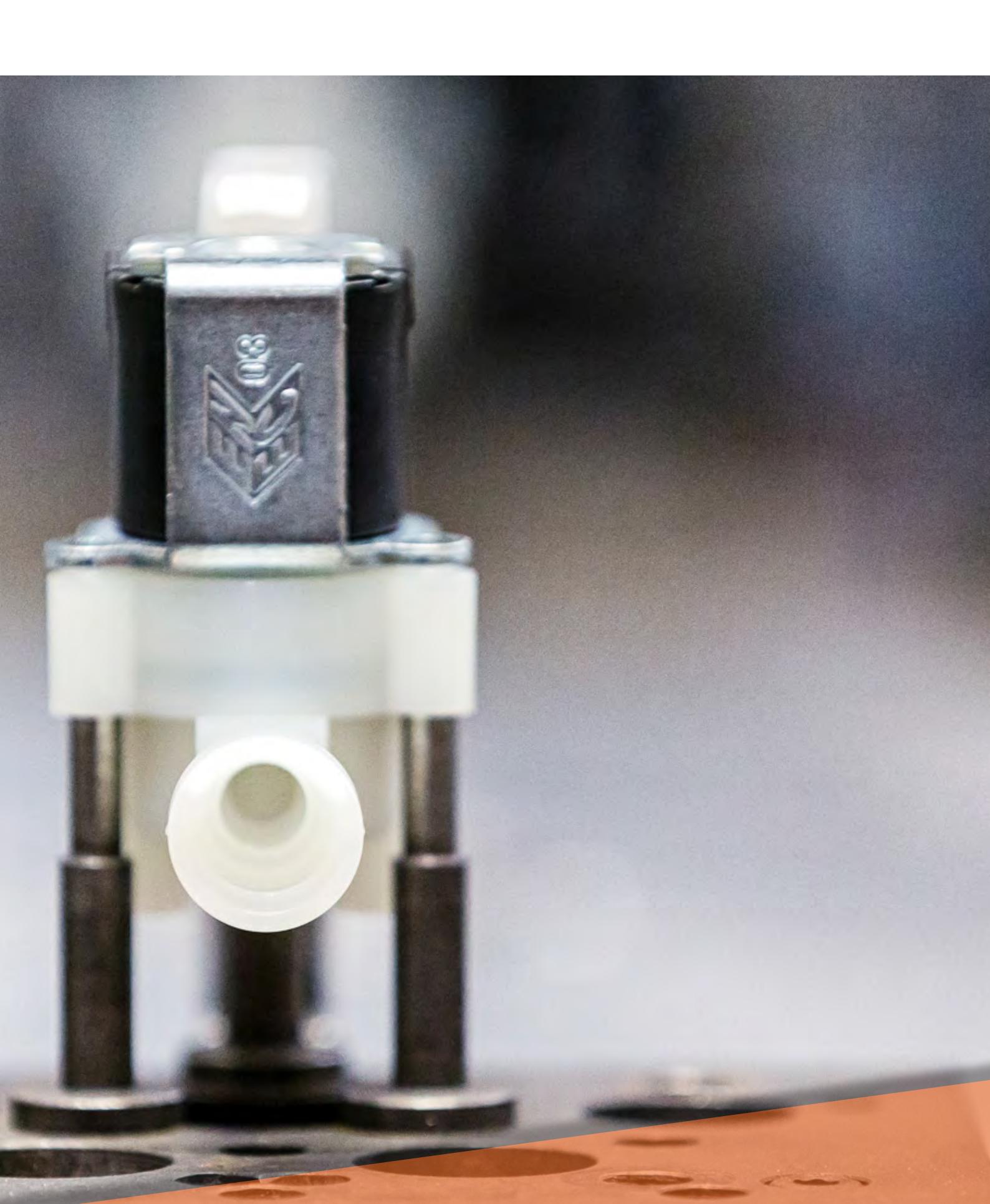


RPE SRL, Solenoid valves Made in Italy

RPE designs, develops and manufactures high quality Solenoid Valves, Flow Meters, Pressure Reducers, Filters and Fittings for a wide array of industries and applications. With almost 50 years' experience we offer and distribute our products in Italy and all over the world.

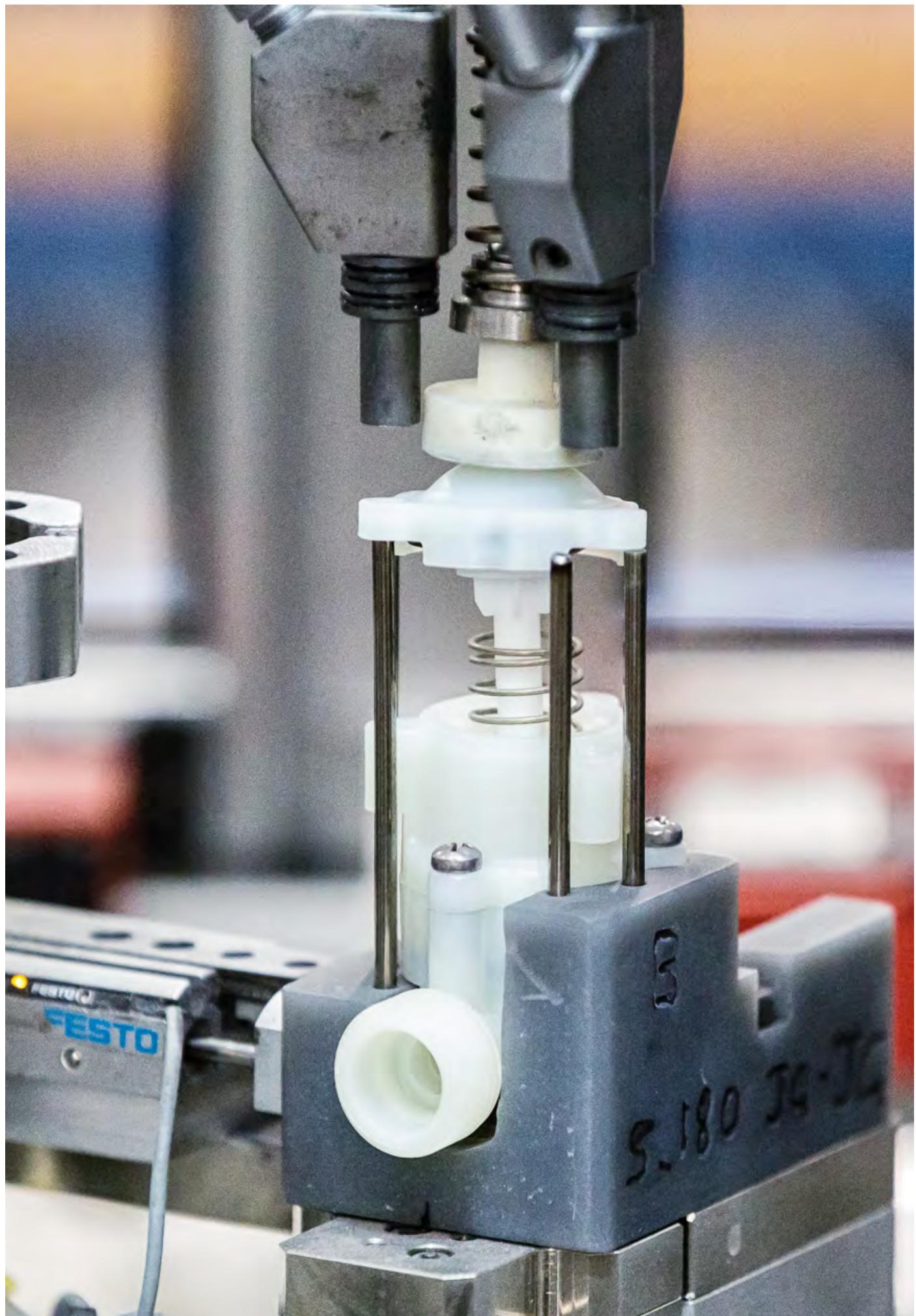
Our fundamentals are simple: continuous Research & Development with the flexibility to customize products according to customer's requirements and specifications.





ALMOST 50
YEARS' EXPERIENCE

products according to customer's requirements and specifications



Applications where RPE's products are installed:

- Professional Food equipment
- Ice machines
- Industrial laundry machines
- Coffee & Tea machines
- Water & Beverage dispensers
- Steam machines
- Beverage & Water filtration systems
- Medical & dental equipment
- Sanitary applications
- Commercial cleaning equipment
- Marine applications
- Irrigation systems

The New TU Series

Modular, Compact, Flexible, Performing and Food-contact certified!

These are some of the main characteristics of the new TU Series, RPE latest.

The T Universal (TU) Series consists of extremely compact (only 28 mm) custom and customizable modules.

Both inlet and outlet modules are available with push-fit connections from 4 to 6 mm. Also, you can choose the dimension of the internal orifice: a wide range from 1,0 mm up to 2,7 mm. It is functionally possible to assemble solenoid valves 2/2 ways or 3/2 ways, with a third exit hose connector or spigot.

The wide variety of available connections and accessories makes it possible to create infinite combinations, being able to cover every functional need in any application the Series was created for: Water Dispenser (multiple inlets and one outlet) and Coffee (one inlet and multiple outlets).

Therefore, the TU Series valves were designed and tested to support high temperatures (up to 140°C), they resist up to 19 bar and they are made out of certificate materials according to European (MOCA/FCM) and International (NSF/UL) regulations.

www.rpesrl.com

**NEW
PRODUCT!**



TU SERIES

FORNACI D'AGOSTINO HORECA.

In 1823, in Salerno, a company comes to life, becoming one of the brands of excellence of Made in Italy ceramics, La Antiche Fornaci D'Agostino. Tradition, elegance and modernity, since the dawn of our times, are the peculiarities that distinguish these ceramic tiles in lava grès.

Every collection is different for colors, finishes and sizes. Referring to the colors of the beautiful Italy, Antiche Fornaci D'Agostino has always been inspired by one of the flagships of its land: the Amalfi Coast.

Particular importance is given to ceramic research carried out in the renovated internal laboratory of the new production site, where high-profile chemists continuously develop and research new applications.

Directly from the slopes of Vesuvius, an exclusive dough is born: the Magmaker®, the special lava





TRADITION, ELEGANCE
AND MODERNITY

The colors of the beautiful Italy





grès, which combines selected clays and volcanic soil. This is why it is possible to talk about innovation and modernity because the product Antiche Fornaci D'Agostino turns out to be more resistant and, at the same time, beautiful and closely related to its territory.

This is how the collections of the Antiche Fornaci D'Agostino were born: Perle d'Italia, Riflessi di Cava, Ricordi, Emozioni, Primavera Vietrese, Terre dei Borboni, Riggiole and Collezioni Vietri.

Over the years, new products have been added, including the triangles of the renowned Perle D'Italia collection and the Pi-etracotta di Paestum collection.

The flagship among the collections is the Riflessi di Cava which, enriched with other formats, contains the story of a past, present and future to be discovered, thanks to the depth of its colors and the strength of its support in lava grès.

These collections with powerful colors, visual impact and, at the same time, suitable for all spaces, both indoor and outdoor.

Whether you want to live in a harmonious, relaxing, happy place or even feel at sea or surrounded by the sky, Antiche Fornaci D'Agostino is the choice for you.

www.fornacidagostino.it





www.sdgspait.it

FOOD PACKAGING COMPANY

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

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

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

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

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





VISION ORIENTED TO THE FUTURE

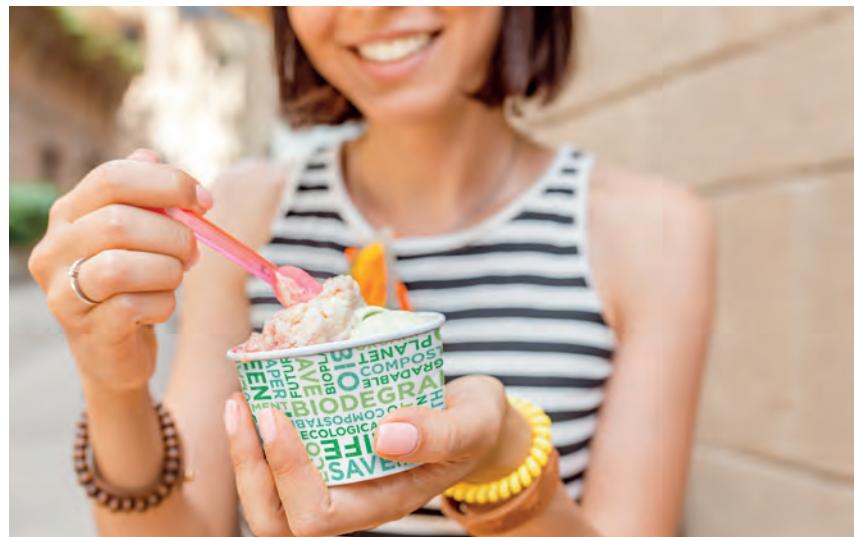


Our continuous research of materials has led us to be an important referent for a lot of centers that study agri-food waste products.

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

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

www.sdgspa.it





INTERNATIONAL FAIR
OF AGRIFOOD
& PACKAGING

16-13
December
2021



At the
Exhibition
Center

CIC
alger

HYBRID EDITION EXHIBITION + DIGITAL PLATFORM

Organizer ;
 CG com EVENT

Agropack-Expo
info@agropack-expo.com
www.agropack-expo.com

Tél: +213 41 74 55 63
Mob: +213 560 188 651
+213 560 188 626



100% Made in Italy solutions for the functional bathroom of hotels, restaurants and bars

Xilon is certainly an interesting reality in bathroom design for the Horeca sector. The quality of its 100% Italian production is matched by the concept of its 'functional bathroom', a precise and distinctive idea that makes Xilon as unique as it is imitated. We interviewed Franco Fulvio Colamedici, owner of Xilon, to better understand what solutions Xilon offers to the Horeca segment.

Franco, why choose Xilon for your Horeca bathroom furniture?

Our philosophy is to offer high quality products all round, combining durability, design and functionality, which for us means the ability to satisfy many practical and specific needs, even in little or





FUNCTIONAL BATHROOM

high quality products all round

no space. We are inspired by the laundries of the past and reinterpret them according to the canons of contemporary design, to arrive at collections where aesthetics is not an end in itself, but presumes the rational use of space. 'Functional bathroom' means design in the service of everyday practicality.

What are the top collections?

There are several iconic collections that make us perform. For Horeca, I can undoubtedly mention Skema, which offers very high customisation possibilities and is distinguished by a minimalist design with industrial appeal. In addition, the washbasin made of coated Ocritech or Italian ceramics is 20 cm deep. Another very important collection is Ghost, which won the German Design Award 2020 thanks to a unique ceramic washbasin with a removable double bottom that allows the depth of the basin to be extended from 14 to 28 cm with one simple gesture.

How does so much creativity come about?

The idea of a functional bathroom drives us to create distinctive, beautiful, solid products. The Xilon washbasins, for example, are unique designs that we also create thanks to our profound culture of ceramics, acquired in an almost 'natural' way given that we are located in one of the leading districts in the world: Civita Castellana.

Innovation and territory: what is the true soul of Xilon?

Yes, we are deeply attached to Civita Castellana. Our supply chain is oriented towards the enhancement of local experiences and in general everything related to Italian expertise. We select our partners on the basis of quality and ethics, as we aim to create value here in our country and in our area. We also pay attention to sustainability: thanks to a 100% energy supply from renewable sources, each Xilon bathroom prevents about 3.20 kg of CO₂ emissions into the atmosphere. In addition, the monoblock in the Alluminium collection, with its nautical-inspired design, is made from recycled aluminium, which is equivalent to 923 cans.

www.xilon.it



SIEL ALGERIA HORECA 2021 EXPO

1–4 / 12 / 2021 | Centre International de Conférences d'Alger

SIEL-HORECA Expo

*Interview for Horeca International
Olivier-Hicham Allard - Exhibition Director*

1. What is SIEL-HORECA Expo? What are its medium and long-term objectives?

SIEL-HORECA is the International Exhibition of Equipment and Services for Hotels, Restaurants and Communities. This platform brings together in one place a large number of exhibitors who provide all the products and services that hotel, restaurant and community owners need to run their business or to expand it. This exhibition



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continued on page 187





CONTINUOUS
CHURNING
GELATO
MACHINES

Art and technologies

The best ice cream is just-churned fresh. Up to now only ice-cream makers had the chance to taste it that way! With continuous churning this treat is finally available to everyone.

Very simple production of high-quality ice cream right in front of customers.

The product is as fresh as possible and customers see the product being churned and served from the same compact machine.

Our machines have been specially designed for constant churning

The electric power required is extremely low (0.75 kW / cylinder) with considerable reduction in energy consumption

All functions of each cylinder are completely independent





HIGH-QUALITY ICE CREAM

with continuous churning this treat is finally available to everyone

It is possible to top up each cylinder with fresh liquid mix or add other ingredients (fruit, chocolate, nuts) any time

The churning process is visible to the customer, all the time

The machine works perfectly with a small amount of ice cream thus reducing wastage to the minimum

The consistency of the ice cream can be adjusted to taste by simply varying the mixer speed

The mixer speed is driven by a geared motor and inverter, a solution that guarantees higher reliability and the best mixing of the freshly-added liquid mix with the ice cream already present in the cylinder

The optimal cooling power level is guaranteed by the use of a thermostatic valve

Both body and frame are made from AISI 304 stainless steel

FC FRIENDLY CONTROLLER

The FC electronic control panel is intuitive, easy to use and enables each individual cylinder to be managed separately. It is possible to program up to 59 processing cycles (recipes), one for each flavour, there is also a night-time operation program. Assisted self-learning makes recipe programming fast and easy.

SAS SMART APP SYSTEM

A useful web-based app enables simultaneous programming and remote monitoring of all cylinders, it can be used on smart phones, tablets or PCs.

www.bgitaly.it



is divided into 6 universes: << Design & Hospitality, Kitchen Equipment, Food & Beverage, Technologies & Infrastructures, Wellness & Sports, Services & Franchises >>. Through these 6 universes we cover the different fields that will allow Algeria to considerably accelerate the rise in quantity and quality of its tourism and leisure infrastructures in general.

2. Who is Easyfairs? What have you accomplished in Algeria?

Easyfairs is a Belgian organizer of trade fairs and exhibitions that is present in 17 countries including Algeria. The company organizes more than 200 exhibitions per year in 27 different sectors and also manages 10 exhibition parks in Belgium, the Netherlands and Sweden. In Algeria, EASYFAIRS collaborates with SARL MEDITHERAL, a company under Algerian law, exclusive partner of EASYFAIRS for 5 years now, and organizes 6 trade fairs with very high added value for the Algerian economy, namely MAGHREB PHARMA [pharmaceutical production technologies], DENTEX [dental equipment], SECURA [safety and security], MAINTENANCE PUMPS & VALVES [industrial maintenance and fluid and gas processes], POULTRY [Poultry Sector] and now HORECA EXPO Algeria which is the result of the resumption of the former exhibition known as SIEL.

3. Why did Easyfairs acquire SIEL?

After 14 years of existence, the SIEL exhibition had to face the economic situation of the year 2019 which strongly impacted its organization and its capacity to grow. We agreed with its former owner to take over the SIEL and give it a new lease of life for a very simple reason: Easyfairs already organizes 4 shows on the same theme in Belgium, the Netherlands, Sweden, and Finland. To give you an idea of the size of the show, our HORECA Belgium show, which targets the Belgian market (11 million inhabitants), occupies more than 40,000 m² of gross exhibition space for over 600 exhibitors. In Algeria, the SIEL targeting the Algerian market (44 million inhabitants) gathers every year 90 exhibitors on 5000 m². We are convinced that we can give its true dimension to HORECA Expo Algeria and especially contribute to the development of some amazing hotel and restaurant infrastructures in Algeria in order to make the country enter the big league in terms of tourism but also, more directly, in terms

of offering places of leisure and catering for its 44 million inhabitants population who is only asking for a better offer and better infrastructures.

4. What changes will Easyfairs bring to the SIEL? [Compared to previous editions]

This may sound a bit crude but the first change we will make is to invest financially in the show to give it the scale it deserves. Communicating on a national and international scale requires substantial budgets that we are willing to invest in order to put the show on the world map. So, a big marketing investment. Secondly, we are going to invest commercially to make the show grow, several full-time employees will work exclusively on marketing the event to Algerian and international exhibitors. Then, it may seem simple, but until now there has been no system for registering visitors to access the SIEL. The first thing we are going to implement is an online registration system for SIEL HORECA visitors, who will have to register and will receive a name badge to access the show. This detail is of major importance for our exhibitors who will be able to know who they are addressing and in what capacity. Moreover, the creation of these databases will allow us to optimize our communication strategy to keep in touch with our Algerian hotel and restaurant community. Also, you should know that Easyfairs is recognized worldwide as one of the most technologically advanced organizers, as we have tools that allow exhibitors to scan visitors' badges with their smartphones in order to extract all the visitor's information [their complete business card] and to create their own customer database in an extremely simplified way. Our tools also allow exhibitors to invite their visitors online thanks to personalized links and to be informed in real time by SMS when the visitor arrives at the show entrance, to welcome them spontaneously and as they should be. Finally, the websites of our trade fairs are real virtual trade fairs on which exhibitors can upload their products, their company details, job offers, innovations and a contact form, which allows visitors to save a lot of time before the trade fair by doing research in advance and making appointments in advance. In general, we optimize the time invested for visitors and rapidly grow our exhibitors' database and thus their potential return on investment.

5. What impact will SIEL-HORECA have on the ecosystem?

Each time we have launched a trade show in

Algeria, the first exhibitors who trusted us have seen their market share grow significantly because they realize that we have a striking force in terms of communication and marketing which allows us to bring together many principals in the same place. Moreover, by increasing the number of exhibitors, we open the market, bring more business to one place, and make the market competitive and transparent, in the interest of all national economic operators. For our visitors, our slogan is "Visit the future". This is not a weak word, our mission is to make sure that visitors to our fairs, when they spend a day or two visiting the fair, have seen the future of what their profession will be and are excited about the possibilities of improvement and innovation. This is also the reason why we always try to organize attractive free access conferences so that our visitors can learn about the latest technical, regulatory or market developments in Algeria.

6. How is the events sector in Algeria currently doing? In your opinion, what changes are expected after this crisis?

It's no secret that the events sector is, by its very

nature, the sector that has been hit the hardest by this pandemic. Thousands of trade fairs have been cancelled all over the world as well as in Algeria. However, the good news is that Algeria, has authorized the resumption of fairs and exhibitions with a list of constraints to ensure the safety of visitors and exhibitors. We are perfectly willing to take up this challenge while guaranteeing the safety of all our visitors and exhibitors, you should know that EasyFairs is the only show organizer in the world that has partnered with SGS, the world's leading standards certification company, to have its anti-covid19 safety protocol validated and we even have SGS engineers audit our shows virtually the day before we open and take them through the entire show via video conference where they ask us to show them every corner, check the signs, the hydro-alcohol gel stations, the measures to ensure visitor spacing, the cleaning of the washrooms etc.. It is this level of security that we offer to our visitors and exhibitors in Algeria at our expense to ensure that every visit to our fairs is a safe visit.

www.horecaexpodz.com



GULFOOD

13-17/02/2022

DUBAI

Fair for food and hospitality.

THE RESTAURANT SHOW

03/2021

DUBAI MARINA

The Middle East's premier event for the restaurant industry.

SIRHA

23-27/09/2021

LION

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

THE RESTAURANT SHOW

27-29/09/2021

OLYMPIA LONDON

The ultimate destination for the hospitality industry.

TUTTOFOOD

22-26/10/2021

MILAN

International B2B show to food&beverage.

ANUGA

09-13/10/2021

COLOGNE

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

SIAL MIDDLE EAST

7-09/12/2021

DUBAI

Fair on technologies for food&beverage and food products.

SIAL

15-19/10/2022

PARIS

Fair on technologies for food&beverage and food products.

HOST

22-26/10/2021

MILAN

Show for bakery, fresh pasta, pizza industry.

HOSPITALITY QATAR

09-11/11/2021

DOHA

Fair on hospitality, food&beverage.

MARCA

19-20/01/2022

BOLOGNA

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

SIGEP - AB TECH

22-26/01/2022

RIMINI

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

HOSPITALITY

31-01-03/02/2022

RIVA DEL GARDA

Italian trade fair dedicated to the Horeca channel

HORECA

11-14 /02/22

ATHENS

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

BEER & FOOD ATTRACTION**20-23/02/ 2022****RIMINI**

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

INTERNORGA**18-22/03/2022****HAMBURG**

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

HOSTELCO**04-07/04/2022****BARCELONA**

International meeting for the hospitality sector.

CIBUS**03-06/05/2022****PARMA**

International food exhibition.

CRAFT BEER CHINA**11-13/05/2022****SHANGHAI**

International network of B2B events for the beverage industry.

SIAL CHINA**18-20/05/2022****SHANGHAI**

Asia's largest food international exhibition.

THE HOTEL SHOW**24-26/05/2021****DUBAI**

Trade event about hospitality and hotel industry.

ALIMENTEC**07-10/06/2022****BOGOTÁ**

Fair on the beverage and HoReCa industry.

THE HOTEL SHOW SAUDI**06-08/09/2022****RIYAD**

Trade event about hospitality and hotel industry.

GULFHOST**08-10/11/2022****DUBAI**

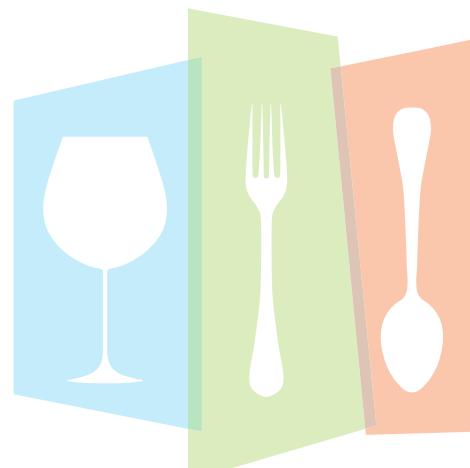
Complete hospitality equipment sourcing expo.

SIAL INTERFOOD**09-12/11/2022****JAKARTA**

Fair on technologies for food&beverage and food products.

MIFB**2022****KUALA LUMPUR**

The largest food&beverage focused trade event.



WE'VE TALKED ABOUT...



AZIENDA AGRICOLA SCRIVANI
60/64

Via Ponte Scrivan, 7
37022 Fumane - VR
Italy

BBSPA&PARTNERS SRL

I COV - I-74/76
Strada Gherbella, 294/B
41126 Modena
Italy

BENCORE SRL

39/41
Via Provinciale Nazzano, 20
54033 Carrara - MS
Italy

BGITALY SRL

2-I84/I86
Via Trieste 4/E
31025 Santa Lucia di Piave - TV
Italy

BIBITE POLARA SRL

3-36/38
Contrada Margi
97015 Modica - RG
Italy

BOLOGNA FIERE SPA

117
P.zza Costituzione, 6
40128 Bologna
Italy

CAPITANI SRL

4-50-51
Piazza IV Novembre, 1
22043 Solbiate con Cagno - CO
Italy

CELENIT SPA

I64/I66
Via Bellinghiera, 17
35019 Onara di Tombolo - PD
Italy

CRIOCABIN SRL

I02-I03
Via S. Benedetto 40/A
Loc. Selve
35033 Praglia di Teolo - PD
Italy

DR. SCHÄR AG / SPA

5-I36/I38
Winkelau 9
I-39014
Burgstall / Postal - BZ
Italy

EASYFAIRS

I67-I83-I87-I88
66 boulevard du 11 décembre
1960, Lot 42
16000 El Biar
Algerie

ECOLIFEPROJECTS SRL

I51/I53
Largo Oliviero Zuccarini, 9
00149 Roma
Italy

EUTECTIC SYSTEM SRL

23-II2-II3
Via Nazionale, 25
47013 Dovadola - FC
Italy

F.LLI MARULLO SRL

77/80
Via F. Baracca, 59/A
95034 Bronte - CT - Italy

FELIS SRL

90/93
Via P. Zorutti, 22
33074 Fontanafredda - PN - Italy

FIORENZATO M.C. SRL

I60/I63
Via Rivale, 18
30036 Santa Maria di Sala - VE
Italy

GTA SRL

6-28/31
Via Emilia, 14
24052 Azzano San Paolo - BG
Italy

**HAUSBRANDT
TRIESTE 1892 SPA**

I COV - 54-55
Via Foscarini, 52
31040 Nervesa della battaglia - TV
Italy

HD SRL

I2-70/72
Via Aurelio Saffi, 34
20123 Milano - Italy

IDEA CELATO SRL

34-35
Via Brigata Marche, 1
31055 Quinto di Treviso - TV
Italy

ICAP SPA GRANDSOLEIL

7-52/53
Via Garibaldi, 244
46013 Canneto s/Oglio
MN - Italy

**IMBALLAGGI
SPECIALI EUROPA SRL**

42/45
Via Costa, 5/A
43026 Fidenza - PR
Italy

IMIP SRL

I COV - 69
Via Pacinotti, 3
30033 Noale - VE
Italy

IMPERTEK SRL

86/89
Via Po, 507
30022 Ceggia - VE
Italy

**ITALIAN EXHIBITION
GROUP SPA - IEG**

73
Via Emilia, 155
47921 Rimini
Italy

**KÆR INDUSTRIAL
VENTILATION SRL**

I04/I07
Via Fontana, 5
20122 Milano
Italy

KILI CAFFÈ SRL

9-26-27
C.da Cozzo Impiso
94100 Enna - Italy

WE'VE TALKED ABOUT...

LAVANDA
RIVIERA DEI FIORI
8-114/116
 Reg. Isolabella, 5
 17031 Albenga - SV
 Italy

MANIFATTURA
PORCELLANE SARONNO SRL
11-120/123
 Via Varese 2/H
 21047 Saronno - VA
 Italy

MDS ELECTRONICS SRL
56/59
 Via delle industrie, 1/B
 20020 Arese MI
 Italy

MOSCATO PAGNONCELLI
22-82/85
 Via F. Martinengo Colleoni, 108
 24020 Scanzorosciate - BG
 Italy

MOVIDOS SRL
13-148/150
 Via Giuseppe Mazzini, 51
 25080 Prevalle - BS
 Italy

PENCO SPA
132/135
 Via A. Pigafetta n. 3
 36061 Bassano del Grappa - VI
 Italy

PIERROT SRL
I COV - 108/111
 Via Altinia, 168 P
 30173 Favaro Veneto - VE - Italy

RACO SOCIETÀ
COOPERATIVA AGRICOLA
140/143
 Strada Provinciale, 312
 84091 Battipaglia - SA - Italy

RAMBERTI SRL
94/96
 Via Del Tiglio, 19
 47822 Santarcangelo di Romagna
 RN - Italy

RAZZETTI ERREPI
DI R. RAZZETTI
14-32-33
 Viale Vicenza, 93/E
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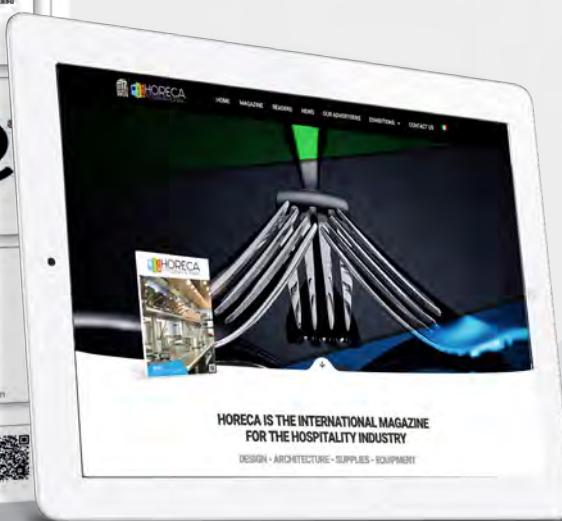
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