



# HORECA

## INTERNATIONAL

host  
INTERNATIONAL  
HOSPITALITY EXHIBITION  
special



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

**spidocook**<sup>TM</sup>

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



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



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



[www.aretacom](http://www.aretacom)



PORCELLANE  
DI SARONNO

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



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



RICAMBI E GUARNIZIONI PER REFRIGERAZIONE PROFESSIONALE  
SPARE PARTS AND GASKETS FOR PROFESSIONAL REFRIGERATION

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



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



# MAINHO<sup>®</sup>

MAQUINARIA INDUSTRIAL HOSTELERA S.L.U.

**Industrial equipment.**  
*Professional kitchens.*



We have been manufacturing industrial kitchen equipment in Barcelona since 1981, specializing in high-quality frytops, griddles, and gas barbecues.

Hall 1 - Stand P09 Q10

**Come and discover what's new!**



**CYBER CAP  
CYBER PLUS**

Coffee  
desires  
daily  
inspired

Richiedi la tua  
macchina su misura  
Request your  
customized machine



**CAPITANI**

DESIGN DAILY INSPIRED

Tel. +39 031 802020  
[www.capitani.it](http://www.capitani.it)





# Cecchin

PASTAFRESCA

*Piacere quotidiano*



# Design

C O L L E C T I O N



WE MAKE YOUR  
INDOOR OUTDOORFURNITURE



MADE IN ITALY





PORCELLANE  
DI SARONNO

## TRADITION OF INNOVATION

*Rooted in timeless  
craft, each item we  
create carries the  
beauty of  
tradition, yet  
moves boldly  
through the  
present.*

*Innovation is not  
an interruption,  
but our natural  
rhythm: a quiet  
evolution where  
classic lines  
breathe new  
stories, ready for  
what's next.*

MPSPORCELLANE.COM





Il migliore in cucina.  
Dal 1927.



Risotti, pasta, zuppe, pizze, secondi, insalate.  
È facile cucinare con Edelblu.



# Tentazioni Pugliesi

irresistibili per natura



**TARALLI TRADIZIONALI - TRADITIONAL TARALLI**  
1kg - all'olio extravergine di oliva  
1kg - with extra virgin oil

**TARALLI MULTICEREALI - MULTICEREAL TARALLI**  
1kg - con semi di girasole, semi di zucca, semi di lino, semi di sesamo  
1kg - sunflowers seeds, pumpkin seeds, flax seeds, sesame seeds



**TARALLI AL PEPERONCINO - CHILIPEPPER TARALLI**  
1kg - con 1% di peperoncino  
1kg - with 1% chilli pepper

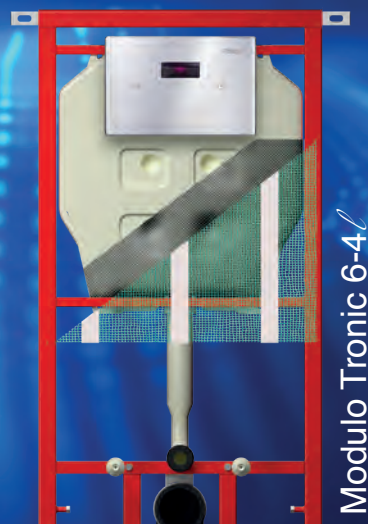
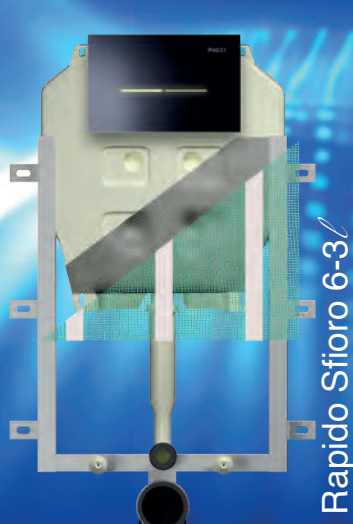
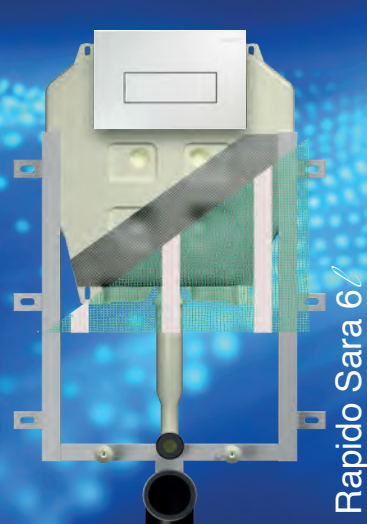


## Enjoy apulian taste

s.p.130 Trani - Andria km 2 - 76125 Trani (BT)  
P. +39 0883 588 803 - M. [info@tentazionipugliesi.it](mailto:info@tentazionipugliesi.it)  
[www.tentazionipugliesi.it](http://www.tentazionipugliesi.it)



Pucci cisterns have been around since 1948 and they've never let us down



They claimed the 6-litre cistern has a niche market, then came the boom. They save so much water, day after day. And now even the European Union is asking us to fit them. Pucci has made these cisterns since 1995 and offers a full range. Pucci keeps us in mind: even when installing a cistern is straightforward, the job became even easier and quicker when I started using the Modulo and Rapido systems with pre-assembled cistern. When necessary, I fit them on drywall or brick walls, and it always comes with first class results! Naturally, the anti-condensation insulation and render mesh are included. Modulo and Rapido are on all the 6-litre cisterns so you can save time and water. And that's a big deal for installers like me!



CASSETTE  
**PUCCI**®

Italian style and technology



Sonia V. Maffizzoni  
Editorial Manager

Awareness is growing – and so are expectations. Today's consumers are more in-formed, more attentive, more demanding. They seek real quality, traceable products, welcoming and consistent environments, and services that speak the language of innovation and sustainability.

This virtuous pressure is reshaping the entire Ho.Re.Ca industry: it pushes us to rethink space design, adopt smarter technologies, select better raw materials, and reduce waste. Every detail – from equipment to plate, from furniture to packaging – becomes a message, a signature, a promise kept.

It's no longer just about hosting: it's about making conscious choices, telling transparent stories, and innovating with purpose. Because today, in every gesture, the credibility of an entire industry is at stake.

## SOME CONTENTS



HOSTMILANO SPECIAL

24/26  
SPIDOCOOK SRL

Designs and  
manufactures  
professional  
cooking products.

Uscita n. 3-25

editorial management  
and registered office:  
Via Cesare Cantù, 16  
20831 SEREGNO (MB) - ITALY  
Tel. +39 0362 244182  
+39 0362 244186

web site: [www.editricezeus.com](http://www.editricezeus.com)  
e-mail: [redazione@editricezeus.com](mailto:redazione@editricezeus.com)  
portal: [www.horeca-online.com](http://www.horeca-online.com)  
e-mail: [marketing@itfoodonline.com](mailto:marketing@itfoodonline.com)  
skype™: editricezeus

An outline of services  
and products for the horeca world  
and hospitality

Published: biannual magazine  
Registration: Court of Monza  
no. 13 of 13.11.2018

Servizi e prodotti per il mondo  
horeca e ospitalità

Periodicità: semestrale  
Autorizzazione del Tribunale  
di Monza, no.13 del 13.11.2018

HORECA INTERNATIONAL  
is the international magazine  
for the hospitality industry  
year 8 - 2025

managing editor

S.V. Maffizzoni  
[redazione@editricezeus.com](mailto:redazione@editricezeus.com)





FOOD

114/116

BERGADER ITALIA SRL

Bergader revolutionises the cheese shelf with Edelblu.



EQUIPMENT

122/125

GIGANPLAST SRL

Professional plastic solutions for food and catering industries.



DESIGN

154/157

PREFORMATI  
ITALIA SRL

Suspended between sky and sea.

WhatsApp  
**379 2421278**

EDITRICE  
ZEUS



editorial manager  
S.V. Maffizzoni  
redazione@editricezeus.com

account dep. manager  
Elena Costanzo  
amministr@editricezeus.com

translations  
BAYAN TECH FZC

editorial production  
Sonia Bennati  
bennati@editricezeus.com

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

printing  
Zeus Agency





## WE COME FROM A SMALL TOWN

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

### 30 ARE THE YEARS OF EXPERIENCE

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

Maintaining the tradition of Italy's long-lived gelato trade close to the company values and philosophy. Materials recyclable packaging, an energy efficient motor and green refrigerant to support the environment. It is the only gelato machine in its class who's shape, which encompasses the magic of Italy's internationally recognized design, has been patented.





# ITALY'S GELATO MACHINE INDUSTRY

prepares up to 1 1/2 quarts (1.5 liters) of homemade gelato,  
ice cream, sorbet and frozen yogurt per hour.





### CUBE 750

Ideal for Families & small restaurants, prepares up to 1 1/2 quarts (1.5 liters) of homemade gelato, ice cream, sorbet and frozen yogurt per hour.

#### Characteristics

- Suitable for use with homemade mix, liquid compounds and powdered products.
- Innovative & elegant patented design.
- MProfessionally constructed in brushed & polished stainless steel with matching stainless steel paddle.
- Completely self-contained freezing unit allows for continuous use.
- No pre-freezing, ice or salt needed; this means no mess.
- Simple controls.
- Transparent lid with safety, that \_ when removed \_ automatically stops the paddle from churning. (Cube 750 and I.5).
- Heavy duty motor shuts o\_ automatically if batch becomes too hard.
- Custom color powder coating available upon request.

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

### CUBE I.5

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

#### Characteristics

- Suitable for use with homemade mix, liquid compounds and powdered products.
- Innovative & elegant patented design.
- MProfessionally constructed in brushed & polished stainless steel with matching stainless steel paddle.
- Completely self-contained freezing unit allows for continuous use.
- No pre-freezing, ice or salt needed; this means no mess.
- Simple controls.
- Transparent lid with safety, that \_ when removed \_ automatically stops the paddle from churning. (Cube 750 and I.5).
- Heavy duty motor shuts o\_ automatically if batch becomes too hard.
- Custom color powder coating available upon request.

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

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



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



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



## VILLA D'ESTE TIVOLI 1996: the expertise that transforms the professional table

From tableware know-how to a vision for hospitality: design, materials and personality at the service of the Ho.Re.Ca. world.

For nearly thirty years, Villa d'Este Tivoli 1996 has approached the table as a space for storytelling and expression. Founded on the revolutionary idea of breaking conventions through color and creativity, the company has transformed tableware into a distinctive language, which is now recognized in both the consumer and professional markets.

Its entry into the Ho.Re.Ca. world marks the natural evolution of a journey built on research, design, and international know-how. Decades of experience in material selection and partnerships with trusted suppliers allow Villa d'Este Tivoli 1996 to offer high-quality collections designed for intensive use, without ever compromising on aesthetics.

Baita acqua  
soup plate

€ 1,50


Baita acqua  
dinner plate

€ 2,00

Lexington  
cutlery

€ 0,85





placemat  
€ 2,<sup>49</sup>

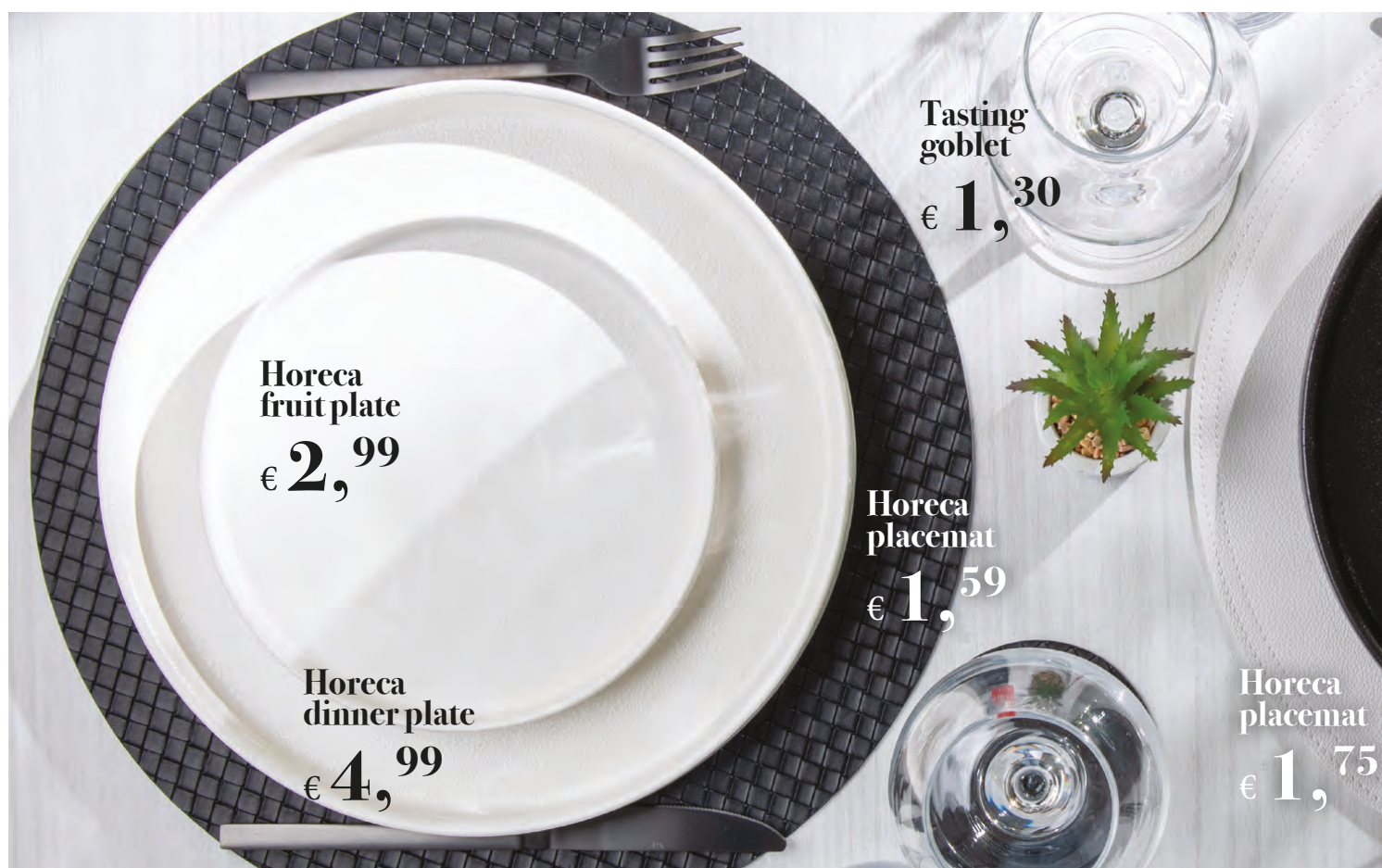
Baita acqua  
fruit plate

€ 1,<sup>00</sup>

COMPETITIVE SOLUTIONS

combines design and functionality





This long-standing expertise also translates into the ability to offer competitive solutions at realistic purchasing prices: an added value that makes the brand a reliable partner within its sector.

What truly sets Villa d'Este Tivoli 1996 apart, however, is its ability to bring the same creative freedom that made it famous into the world of hospitality. The Ho.Re.Ca. collections reinvent white through original textures and finishes, introduce color contrasts and design details that do more than complement a dish. They help tell a story.

<<I firmly believe that tableware is an essential part of the gastronomic narrative. A plate is not just a surface, it amplifies the emotions of food and completes the guest experience>> says Barbara Vitale, Brand Director of Villa d'Este Tivoli 1996.







Horeca  
dinner plate

€ 4,99

Horeca  
fruit plate

€ 2,99

An approach that also means daring to be bold.

<<Bringing the Villa d'Este Tivoli 1996 vision into hospitality means offering professionals an ally that combines design and functionality, breaking away from the standardization that too often flattens even the most creative culinary concepts>> Vitale concludes.

At Host Milano, visitors can discover the Villa d'Este Tivoli 1996 Ho.Re.Ca. concept at Hall II - Booth V40.

Throughout the year, the Villa d'Este Tivoli 1996 collections await visitors at the Tivoli showroom - a space of over 6,000 m² that is always open to industry professionals.

For any commercial information please write to

[martina.mattei@galileospa.com](mailto:martina.mattei@galileospa.com)

or call the phone number

+39 340 91 68 761

# V&E<sup>®</sup> THE VALUE OF EXPERIENCE

## TIVOLI 1996

Villa d'Este Tivoli 1996

brings over twenty years of expertise to the Ho.Re.Ca. world.



You can find us in Hall 11 Booth V40

Shiraz  
hand made  
goblet

€ 6,65



Shiraz  
hand made  
glass

€ 4,95



Unico hand made glass

€ 2,49



Candy  
hand made  
glass

€ 4,95



Cancun  
hand made  
glass

€ 2,95

More than 20 colors  
to choose from

[f villadestehometivoli](https://www.villadestehometivoli.com) [@villadestehometivoli](https://www.instagram.com/villadestehometivoli)



# Rossi

## &Partners

ARREDAMENTI BAR

## KT EXCLUSIVE HOTEL: A TAILORED WELCOME IN THE HEART OF CAGLIARI

Overlooking Cagliari's marina and strategically located just steps from the vibrant city centre, KT exclusive hotel is a refined new addition to Sardinia's capital. Situated on Viale Regina Margherita—one of the main streets of the Marina district, just outside the old city walls and near Piazza Costituzione—the hotel blends historical charm with contemporary comfort.

Hospitality entrepreneur Francesco Podda and his wife Tiziana have restored the ground and first floors of a historic building, transforming it into a small but elegantly curated hotel. The street-facing ground floor features a reception area and a cosy café, while the upper floor—connected by elevator—hosts eight comfortable guest rooms.







DETAIL  
IN EVERY CORNER

sober yet refined environment



The architectural design, commissioned by Rossi & Partners, who also manufactured all the bespoke furnishings, was developed by architect Luca Podrini of Pesaro.

The result is a sober yet refined environment, with meticulous attention to detail in every corner.

KT exclusive hotel awaits you in Cagliari, at Viale Regina Margherita 15/17.

Architectural and interior design:  
Arch. Luca Podrini  
(Archistudio Podrini Associati)

Furniture production:  
ROSSI & PARTNERS soc. coop a.r.l.,  
Via Massimo D'Antona 3/5  
61022 Vallefoglia (PU).

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





# Commercial - Furniture - Concept

Contract Alberghiero

Pasticcerie

Ristoranti

Gelaterie

Bistrot

Bar







# Compact BRUSHLESS BLENDER #66, the most silent blender!

Bold and innovative : that is the way Santos has designed its new compact brushless blender #66. A multiple technologies blender, available in demo at HOST show on Santos booth F23-G24 in HALL 16.

Thanks to its 9 optimized programs, the brushless blender #66 is perfect to make cocktails, smoothies, milkshakes, iced coffees, and any other mixed drink. It is extremely quiet and offers excellent energy efficiency thanks to its brushless motor. It can be used intensively all day without overheating. The patented two-way rotation

of the blade, unique on the market, crushes and blends any kind of ingredients in a few seconds, including ice cubes and frozen fruits. Its lid detection generates the immediate stop of the motor when the lid is opened or when the bowl is removed from its base. This technology is unique in the world and ensures the operator's safety. The compact Brushless Blender #66 can be used either countertop or in-counter, without any additional option (simple and quick dismantling of the base).

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



SILENCE, SAFETY,  
POWER

compact brushless blender #66



# COMPACT BLENDER BRUSHLESS #66

EXCLUSIVE!

The most  
silent  
blender



**BRUSHLESS  
TECHNOLOGY**

BOWL DETECTION

**SAFETY AND  
POWER**

SILENCE

**HOST MILANO  
17-21 OCTOBER 25**

**BOOTH F23-G24  
HALL 16**

**S SANTOS®**

Food and Beverage  
Equipment Provider

[www.santos.fr](http://www.santos.fr) — [santos@santos.fr](mailto:santos@santos.fr)



**MADE IN  
FRANCE**



# spidocook™

## DESIGNS AND MANUFACTURES PROFESSIONAL COOKING PRODUCTS

Technology, design and performance come together in the continuous search for professional solutions for the world of modern catering, able to satisfy its constantly evolving needs.

Since 1993 our cooking systems have satisfied thousands of operators and professionals in their daily demand for quality professional solutions.

Today, with sales and deliveries in over 60 countries worldwide, SpidoCook is a truly global partner for all operators that are looking for quality professional cooking solutions.

The Spidocook™ products, 100% Made in Italy, are designed to make your daily work extremely simple and safe. Reliability, technology, ergonomics, compact dimensions are just some of the peculiarities of Spidocook™ products. The unique, modern and essential design is easily integrated into any environment.

The SPIDOGLASS™ glass-ceramic grills are perfect for fast food restaurants and can be a valuable tool in the kitchen. The glass ceramic contact grills can cook many products from sandwiches and focaccia to grilled meat or vegetables, providing excellent results.







MODERN CATERING

quality professional cooking solutions



The new glass-ceramic SPIDOFLAT™ griddles cook meat, fish and vegetables homogeneously. The flavours remain intact even if different foods are grilled in sequence. They are certainly safe in use and easy to clean, giving obvious benefits in terms of energy savings and increased productivity.

The CALDOLUX™ Cook & Hold is a static oven for Low Temp Cooking (max 120°C) and Hold (max 100°C), with full cycle up to max 10+10 hrs. CALDOLUX™ use allows maximum return on invest-

ment, thanks to greater yield, energy efficiency, reduced labour and intelligent use of space.

The CALDOBAKE™ compact electric ovens for Pastry and Bakery are designed to meet the most ambitious quality and business challenges. There is no room for error in professional food service, and the CALDOBAKE ovens provide uniform baking without compromise and perfect texture and structure of the baked products.

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

SPIDOGLOSS™

SPIDOFLAT™

CALDOBAKE™

spidocook™

CALDOLUX™



# spidocook™

## SPIDOGLOSS™

# XPRO

**HIGH SPEED, PERFECT COOKING  
AND REPEATABLE RESULTS.**

**COME AND DISCOVER IT**

**HOST:** Pad 5P - Stand H04



We know just how important productivity, repeatable cooking results and ease of use are for fast catering. We aim to standardise every action, making it as rapid as possible while minimising the risks involved. The **Spidoglass XPRO** glass ceramic grill is the result of over **30 years of experience**.



## Welcome to the whimsical world of BARÚ!

From our small studio in Diepenbeek, Belgium, we create colourful lattes that turn everyday coffee breaks into little moments of wonder. Our lattes aren't just tasty, they're designed to spark joy with their playful branding, vibrant tins, and premium ingredients.

The BARÚ latte collection is wide and diverse, but today we're putting the spotlight on four of our most beloved blends: cozy Spiced Chai, dreamy Pink Chai, creamy Matcha, and festive Pumpkin Spice. Each one is crafted with high-quality tea and spices, and all are naturally vegan.





## COLOURFUL LATTES

Turn everyday coffee breaks into little moments of wonder





Preparation couldn't be easier: enjoy them warm on a chilly day or iced for a refreshing twist.

Simply mix the powder with hot or cold milk, dairy or plant-based.

Whether you're working with a professional half-automatic or a full-automatic machine, our powders are perfectly compatible for smooth operation and consistent results.

We believe treats should not only taste good but also look and feel delightful. That's why our packaging is as joyful and aesthetic as the drinks themselves, a colourful eye-catcher in any café or retail shelf.







What started in the bubbling brains of Gunther & Maarten has grown into a cheerful universe of lattes, hot chocolates, and marshmallows that has captured hearts far beyond Belgium. And with every sip, we stay true to our mission: to create feel-good indulgence with care, conscience, and just a touch of magic.

So go ahead, treat yourself. Escape the ordinary. Welcome a moment of wonder with BARÚ.

Curious to bring BARÚ to your menu or shelves?

Visit us at [www.baru.be](http://www.baru.be) or reach out to our Export Sales Manager Niels Ivens ([niels@baru.be](mailto:niels@baru.be)). We'd love to connect!

## Yummiest Lattes

[www.baru.be](http://www.baru.be)



BARÚ NV  
Industrielaan 4  
3590 Diepenbeek  
Belgium





**CAPITANI®**  
DESIGN DAILY INSPIRED

## CYBER CAP&CYBER PLUS

Capitani presents two new coffee machines: Cyber Cap and Cyber Plus.

These devices are designed to offer high performance and a high-quality coffee drinking experience, combining advanced technology and innovative design.

The Cyber coffee machines are available in two versions:

- Cyber Cap: allows the preparation of short and long coffee, heats up in less than 30 seconds, automatically shuts off after 14 minutes of inactivity to save energy.
- Cyber Plus: in addition to the functions of the Cap model, it also dispenses hot water, ideal for tea and other hot beverages.

Both models can be equipped with a dedicated device that helps improve the crema quality, creating a compact and uniform texture, enhancing the visual appearance and taste of the beverage.

Compatibility with most of the single-serving systems available on the market makes the machine easy to use and allows to fit all the customer's needs.

A valve allows selection of hot water, coffee, or American coffee dispensing. Hot water is dispensed through a separate channel, enabling the preparation of tea and other drinks without contaminating the flavours, thus maintaining a pure taste. By adding hot water to coffee, an excellent Americano is obtained.

The rapid heating technology reduces waiting times and saves energy. Removable components simplify cleaning and maintenance operations.

If you would like a specific machine or need advice on available models, contact Capitani Srl directly or visit the official website [www.Capitani.it](http://www.Capitani.it).

Capitani will officially present Cyber Cap and Cyber Plus at the HOST trade fair, in Milan, October 2025.

You can find us at Pavilion 8P, Stand C43/D44. During the event, other new products dedicated to office and catering will also be showcased. We look forward to see you there.

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







# ADVANCED TECHNOLOGY AND INNOVATIVE DESIGN

high performance and a high-quality coffee drinking experience



OUT  
OO

CONTRACT 

## Visionary ideas for Hospitality & Contract

It all started in 2002 in Italy, in Friuli Venezia Giulia: a region where nature, culture, artisanal tradition, and industrial innovation coexist in a unique way. ILCAP SRL is a family business that manufactures and produces structures, bases, frames, inserts, elements, and metal accessories for furniture.

Thanks to its many years of experience, it guarantees prototyping, testing, and design in collaboration with the client. From this expertise, the AMBIANCE ITALIA brand was born, followed by OUTOO.

We're now proud to welcome the CONTRACTIN brand to our team. With a long-standing presence in the market, CONTRACTIN's collections have been featured in major projects worldwide.

Their range of high-quality wood and upholstered pieces is a fantastic addition to our existing brands.







# MADE IN ITALY DESIGN

Furnishing solutions designed for the contract and hospitality world,





AMBIANCE ITALIA offers furnishing solutions designed for the contract and hospitality world, with versatile, durable, and customizable collections. Chairs, tables, and accessories that blend Made in Italy design, functionality, and comfort, turning hotels, restaurants, lounges, and common areas into unique and welcoming environments.

OUTOO furnishes outdoor spaces, around the pool, in patios, and winter gardens with its unique and iconic collections.

These products offer an accessible and innovative solution for any contract space.







Crafted with an unconventional approach, they ensure a long-lasting life while promoting the conscious use of energy and raw materials to respect our planet.

AMBIANCE ITALIA, CONTRACTIN and OUTOO from a global portfolio of completed projects, to a future still to be built.

"Last but not least," our products are MADE IN ITALY, crafted in our facilities with care, expertise, using state-of-the-art machinery, and with respect for nature and sustainability values.

Discover more  
on our websites:  
[www.ambianceitalia.it](http://www.ambianceitalia.it)  
[www.outoo.it](http://www.outoo.it)  
[www.contractin.it](http://www.contractin.it)



 **ambiance**  
italia

**Contract & Hospitality**

**OUT**  
**OO**

[outoo.it](http://outoo.it)

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



# bizzotto

## Living is a journey

With over 75 years of experience built on research, craftsmanship, innovation, and quality, Andrea Bizzotto offers outdoor furnishings ideal for both residential and contract projects.

The collections blend seamlessly with different styles, creating authentic environments where comfort, conviviality, and relaxation enhance outdoor spaces.

Deep knowledge of production sources, materials, and aesthetic taste makes Andrea Bizzotto a benchmark in the European market.

The company's mission is clear: "To furnish the spaces we live in with a style that reflects the personality of those who inhabit them." Every detail, no matter how small, is crafted with precision and elegance, always with respect for the environment.

The collections combine modernity, functionality, and sustainability, transforming every setting into an exclusive space designed to satisfy the most discerning clients.

Created for gardens as well as outdoor areas, the collections stand out for their quality, design, and versatility, making the company







STYLE MEETS COMFORT

research, craftsmanship, innovation, and quality



an ideal partner for contract projects. From lounge sets to shading solutions, every element balances aesthetics and practicality to accompany moments of relaxation and togetherness.

Strength and reliability are hallmarks of the brand. Each piece is designed to withstand wear and diverse weather conditions, thanks to protective treatments on metals that preserve their features and finishes.

The use of lightweight yet durable materials, together with reclining, stackable, and modular functions, makes every product versatile and convenient. Water-repellent and UV-resistant fabrics complete the offering, ensuring high performance in a variety of settings.

This combination of style and functionality makes Andrea Bizzotto the ideal partner for the Contract and Hospitality sectors, elegantly adapting to the diverse requirements of any space.

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





## “ THE ART OF HOSPITALITY IN THE AI AGE ”

Artificial intelligence is no longer a distant vision for hospitality. In the HORECA world, it is becoming the silent force behind a new balance between technology and humanity - a future where innovation enhances, rather than replaces, the human touch.

**F**or years, the narrative surrounding artificial intelligence in the HORECA sector has oscillated between the promise of frictionless efficiency and the fear of an impersonal future.

Today, as we look towards 2026, the most forward-thinking operators are moving beyond this dualism, ushering in a new era: that of Augmented Hospitality. This is a paradigm in which technology does not replace human capital, but empowers it, freeing staff from low-value tasks to restore them to their most precious role: guest care.



by the editorial staff



## latest news

The heart of this revolution is a technological ecosystem that acts as a silent and flawless assistant.

Behind the scenes, predictive algorithms manage inventory, optimize shifts, and analyze booking flows, drastically reducing waste and inefficiencies.

Advanced CRM systems provide front-of-house staff with a guest profile before they even walk through the door: allergies, preferences, the last wine they chose, the special occasion they are celebrating.

In the kitchen, intelligent Kitchen Display Systems orchestrate the preparation of orders, lowering stress levels and margins of error.

This immense work of automation is not the end, but the means. The mental energy and time that staff save by no longer having to manage rote and repetitive processes are reinvested in human interaction.

The maître d', informed by the system, can greet a guest by name and anticipate their wishes, transforming a standard reception into a personal welcome back.

The waiter, relieved of the pressure of manual order-taking and fragmented communication with the kitchen, becomes a storyteller: they have the calm and focus to describe a dish, recommend a pairing, or pick up on a





## latest news

non-verbal cue and turn a potential issue into an opportunity for excellent service.

In this scenario, true luxury is no longer just the quality of the ingredients or the design of the venue.

Luxury becomes the unexpected gesture, authentic attention, and empathetic conversation. It is the ability to make a guest feel not just served, but understood and valued.

Technological investment, therefore, changes its purpose: it is no longer a tool to cut personnel costs, but a strategic lever to elevate their skills and make their work more fulfilling. The challenge for 2026 will not be to choose between man and machine, but to learn how to make them collaborate to create an experience that is, at the same time, perfectly efficient and profoundly human.

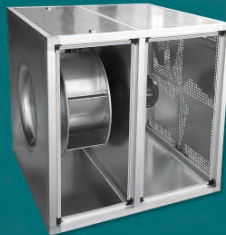
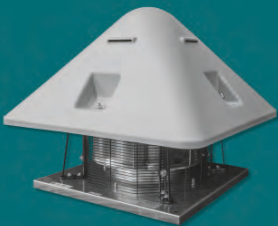


Milano

See you at

**Hall 6 - Stand F43 G44**

**LA TUA CUCINA RESPIRA. I TUOI CHEF CREANO.**



**Elektrovent**  
INDUSTRIAL FANS

[WWW.ELEKTROVENT.IT](http://WWW.ELEKTROVENT.IT)





## VISIONS AND COLLABORATION: A CASE HISTORY

When the owners of a luxury hotel in the heart of the Colorado Rocky Mountains contacted Gili-ana Cavioli, their vision was ambitious: transforming the communal areas and the suites into ambiances that would capture the majestic essence of the surrounding landscape, creating an authentic and exquisite experience for their high-quality international clientele.

Cavioli never applies obvious solutions: every project is born from attentive listening to the client's needs and from the careful observation of structure and context.

The design process involved considering many details: from the quality of the light filtering through the hotel's large windows, to the season-changing colours of the landscape without losing sight of the existing architecture and style, which had to be respected and enhanced.

The property wanted guests to immediately perceive the connection with the surrounding territory while at the same time noticing the project's exceptionality. The Colorado mountains hold ancient stories, and the goal







# UNFORGETTABLE MEMORY

unique and exceptional immersive experience



was for Giliana's mural artistry to enhance the hotel's ambiance and reflect narrative richness and profound emotions.

Giliana's creative process developed in several phases. The first sketches explored different di-rections: from contemporary interpretation of alpine landscapes, with tones that recall the au-rrora on snow-capped peaks, to more abstract compositions inspired by the area's characteristic rock formations, passing through traditional references. Maintaining, in every proposal, the elegance and refinement required by the hotel's luxury context. The constant dialogue between client and artist allowed the vision to be gradually refined. Through detailed presentations and digital mock-ups, Giliana guided the client in discovering the various creative possibilities, translating ideas and sensations into concrete and achievable im-ages.

The result we present here represents the culmination of the synthesis between aesthetic and functional needs. In the hotel's more intimate areas, such as some of the smaller lounges, the atmosphere is set by warm tones that recall mountain sunsets and motifs that revisit classical themes. In the larger spaces of the lobby and in the restaurant, the decoration evokes the vast-ness of the Colorado sky. In the suites the decoration amplifies emotions and makes each one exclusive and spectacular.

Every detail was conceived to integrate with the existing architecture; particular attention was given to the technical aspects, so that the work can withstand the mountain's specific climate.

The final proposal left the property enthusiastic, as it fully met their expectations: their guests will experience a unique and exceptional immersive experience. Once again, Giliana Cavioli's mastery and her artistic vision will transform the guests' experience into an unforgettable memory.

For information:  
[sales@studiogavioli.com](mailto:sales@studiogavioli.com)  
[www.studiogavioli.com](http://www.studiogavioli.com)  
 IG: studiogavioli







# Art: the invisible ingredient for exceptional experiences

How Giliana Gavioli's decorative art transforms hospitality spaces







## PRESSURE, POWER, AND RESULTS

The difference between any steamer  
and a truly professional system

In recent years, the steam cleaner market has been flooded with offers: small machines with 4 or 5 bars of pressure, sold as the "miracle" solution for every need. The price looks attractive, the demos seem spectacular... but for those who actually work in the field, reality tells a very different story.

A low-pressure steamer may look convincing when tested on a single stain: you keep insisting on one spot until the dirt eventually disappears. But when it comes to cleaning an entire kitchen, a food processing lab, or the surfaces of a hotel, the magic quickly fades.







# PROFESSIONAL SYSTEM

guarantee continuous power, reliability, and real results





The job becomes slow, exhausting, and often ineffective. The result? Operators waste time, return to chemical products, and the investment turns out to be worthless.

This is why at Steam Italy we don't just "make steam": we design solutions that guarantee continuous power, reliability, and real results.

The true threshold of efficiency starts at 9 bars of pressure: only then can steam penetrate deeply, remove the toughest dirt, and sanitize safely in environments where hygiene is not optional—it's an absolute priority.







Those who work every day in restaurants, hotels, and professional kitchens don't have time to waste. They need tools that perform consistently, even under the toughest conditions.

That is the difference between a hobby-grade machine and a professional solution: the ability to turn the promise of cleanliness into constant, fast, and safe results.

Don't be misled by flashy demos. When it comes to hygiene, pressure is not a detail: it's what separates appearance from effectiveness.

And choosing the right pressure means choosing true quality.

Steam Italy: Power that truly cleans.

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



The strength of steam  
for cleaning your  
home and business

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



# 9 BAR

## THE ONLY TRULY EFFECTIVE AND PROFESSIONAL STEAM





## ARETA: 30 YEARS OF INNOVATION FOR THE HO.RE.CA. INDUSTRY

For over thirty years, Areta has stood as a benchmark of excellence in the world of professional furnishing. The company is renowned for its ability to blend aesthetics with functionality, offering technopolymer collections that meet the needs of the Ho.Re.Ca. sector with elegant, durable, and sustainable solutions.

Areta's latest product lines represent the natural evolution of a journey driven by research and quality.







# AESTHETICS WITH FUNCTIONALITY

collections that meet the needs of the Ho.Re.Ca. sector  
with elegant, durable, and sustainable solutions.



Through the exclusive use of premium-grade materials and the implementation of Gas Injection Moulding technology, each furnishing piece becomes an experience of comfort and style, enhancing both indoor and outdoor spaces.

The Rattan and Design collections, created for contemporary contract environments, stand out for their clean formal language and versatile use, offering ideal solutions for hotels, restaurants, lounges, and terraces.

Faithful to the principles of Made in Italy, Areta conducts all production within the national territory, ensuring high-quality standards and a distinct stylistic identity.

Environmental commitment, continuous innovation, and a global outlook complete the profile of a company that embraces the future with strength and creativity.

In 2025, Areta reaffirms its commitment to innovation by participating in the HOST exhibition in Milan, where it will unveil its latest product previews.

A unique opportunity to discover furnishings that embody the latest design trends, with consistent attention to sustainability and quality.

Visit:  
[www.aretacom](http://www.aretacom)





# horeca-online.com



THE INTERNATIONAL  
MAGAZINE  
FOR THE HOSPITALITY  
INDUSTRY



**MAGAZINES  
AND MORE**

in partnership with:

# think:water

## PRESENTS SYNCRO AND PROFINE® PLATINUM AT HOST MILANO

The perfect water for your business?  
It starts here.

Water treatment is not a detail it's a strategic investment. In professional kitchens, bars, and restaurants, water quality affects everything: from equipment performance to the final taste of a dish or coffee.

Since 2005, Think:water, an Italian excellence in the water treatment industry, has been developing innovative solutions for the Ho.Re.Ca. sector with a sustainable, 100% Made in Italy approach. Today, the company unveils two major innovations, now available: the SyncRO reverse osmosis line and Profine® Platinum Filters.







ITALIAN EXCELLENCE IN THE  
WATER TREATMENT INDUSTRY

sector with a sustainable, 100% Made in Italy



## Platinum WATER GUARD TECHNOLOGY



**SyncRO** is the next generation of reverse osmosis systems: compact, smart, and uniquely designed for professional environments.

With integrated Modbus technology, these systems optimize communication and control between devices, making operation even more intuitive for users. Both SyncRO and SyncRO Plus models are equipped with **RO:TW membranes** and **Profine® Cobalt filters**, all housed in durable AISI 304 stainless steel.

Their sleek design and user-friendly interface make them the ideal solution for performance- and style-conscious professionals.

Alongside the new osmosis systems, Think:water introduces **Profine® Platinum**, a new filter range designed to reduce heavy metals, PFAS, microplastics, and chlorine, with 0.2-micron filtration. This line responds to the growing demand for effective filtration of emerging contaminants—often introduced not by the treatment plants, but by outdated plumbing systems that carry

water to our taps. This is where **Profine® Platinum** steps in. Fully compliant with the high-quality standards set by Italian regulations for drinking water treatment systems, the Platinum filter has undergone extensive testing in Think:water's R&D and Quality Control departments, following strict European protocols such as UNI EN 14898:2006 and NSF/ANSI 58.

Water a vital and precious resource is at the heart of everything Think:water does. Innovating to improve water quality means actively contributing to a healthier global ecosystem, where people, communities, and businesses work together to create a sustainable balance between technology and nature.

The vision is clear: to make water treatment a standard practice in every professional environment.

**Meet Think:water at Host  
Hall 5P, Stand R15 - S16**

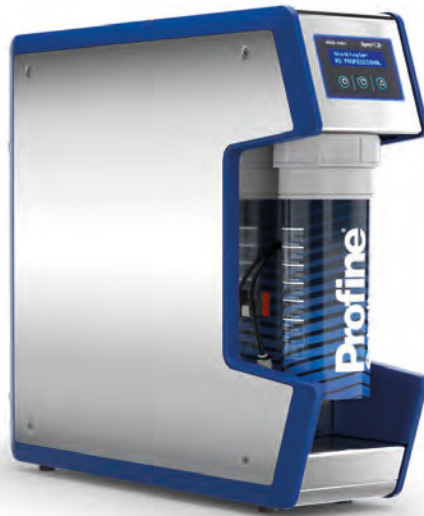
Learn more at: [www.thinkwater.com](http://www.thinkwater.com)



think:water

# OSMOSIS IS OLD NEWS. **THIS IS SyncRO**

CONNECTED. PRECISE. SMART.  
IOT TOTAL CONTROL.



## COMPACT POWER, READY FOR ANYTHING.

Compact, smart, and easy to transport: SyncRO fits into any space.

## CONNECTED INTELLIGENCE, TOTAL CONTROL.

Built-in Modbus and angled display: clear control, smart management.

## PURE TECHNOLOGY, ZERO MAINTENANCE.

Encapsulated membranes and capillary system: high performance, zero worries.





## Sud Forni at Host Milano: where innovation meets tradition

Sud Forni returns to Host Milano with the same passion that drives our work every day: the belief that innovation must have a heart – the heart of the artisan – and that heat, before being energy, is a human gesture.

From October 17 to 21, 2025, the international exhibition dedicated to food service and hospitality takes over Fiera Milano Rho. It's the perfect stage to share our idea of "artisanal intelligence": a mindset that combines technology with craftsmanship.

At Pavilion 6 – Stand E03 E07, we'll bring what we are: technology that speaks the language of hands. On display will be the electric ovens from our Opale line – especially Opal Grun, an electric oven designed for those who seek sustainability and precision without giving up beauty or respect for ingredients. A green-hearted oven that cooks like the past, using the tools of tomorrow.





**OPALE** Tradizione, innovazione,  
Sud Forni.

INNOVATION

mindset that combines technology with craftsmanship

Alongside it, we showcase our range of electric deck ovens:

versatile, reliable solutions available in various sizes, designed for bakers, pizza makers, and chefs who want full control over their product – including the bake.

Special attention will also be given to our first-ever rotary oven, created

to ensure time savings and perfectly even cooking.

For us, “artisanal intelligence” is more than just a slogan – it’s a philosophy. It’s not only a way of working, but a way of seeing: in a changing world, every detail matters, every element has a story shaped by the hands and feelings of its maker.



**OPAL GRÜN**

Alta temperatura,  
consumi sotto  
controllo





**DIAMANTE** Forni elettrici  
progettati per durare.

That's why every oven we build is unique – each with its own story to tell. Because behind every piece of technology there are eyes, hands, ideas, and a scent that feels like home.

Host Milano becomes a stage, a global showcase where baking turns into a dialogue between innovation and tradition – a place where stories come alive.

Join us at Host Milano 2025, Pavilion 6 – Stand E03 E07. Come and discover where the true taste of tradition is born.

[sudforni.it](http://sudforni.it)

**HOST**

**sudforni**  
*l'intelligenza artigianale*

**JOPE  
ALE**

**MILANO**

**TECNOLOGIA MADE IN NAPOLI**  
cuore italiano





## Medi Srl: certified quality for the Ho.Re.Ca. channel

With over twenty years of experience in the frozen seafood sector, Medi Srl is a trusted partner for food service operators and buyers. The company offers a carefully selected range of qualified and suitable products for the Ho.Re.Ca. market, thanks to efficient sourcing through its well-established retail acquisition channels.

A deep knowledge of the supply chain and a continuous selection process allow Medi to deliver safe, consistent, and high-quality frozen seafood products.







# TRUSTED PARTNER

carefully selected range of qualified and suitable products for the HoRe.Ca





The company works exclusively with certified suppliers and follows rigorous processing standards, in full compliance with international food safety protocols: HACCP, BRC, IFS, MSC, ASC, and Friend of the Sea.

Srl continues to grow, bringing the best of the sea to professional kitchens—always with passion, responsibility, and a commitment to excellence.

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

These certifications are a clear sign of Medi's commitment to food safety, traceability, and the sustainable use of marine resources.

Medi's approach is based on flexibility and a clear focus on the practical needs of professional kitchens, providing reliable, easy-to-use solutions tailored to daily operations.

An efficient logistics network and excellent customer service round out an offering designed for chefs and industry professionals seeking continuity, quality, and convenience.

With a forward-looking vision and strong values, Medi





## “ HORECA: FRESHNESS GUARANTEED WITH PREDICTIVE KITCHENS ”

**G**oodbye waste, welcome efficiency. In the HoReCa sector, the new frontier for guaranteeing maximum product freshness and optimizing costs lies in the predictive analysis of consumption. Hotels and restaurants are adopting innovative technologies to anticipate customer demand, thereby ensuring targeted purchasing and impeccable quality on the plate.

The adoption of AI-based software makes it possible to analyze historical data, market trends, seasonality, and even local events to accurately forecast the number of covers and menu preferences.

This data-driven approach allows for extremely precise inventory management, drastically reducing the risk of surpluses and the consequent food waste. The result? A dual advantage. On one hand, customers benefit from



by our editorial team

always-fresh ingredients, with a culinary offering that best enhances the quality of the raw materials. On the other, establishments see a significant drop in costs related to purchasing and disposal, improving their economic and environmental sustainability. A winning strategy that combines taste, responsibility, and innovation.



## The ancient *Art* of *Wood Roasting*.



Refined quality and attention to detail come together in a coffee that combines craftsmanship and environmental care, giving life to an ***authentic experience***.



# **Magneti Plastic**



## Experience, quality, care and history

Mr. Volter Ciavazzi, thanks to the experience gained in the industrial sector for important leading companies in the household appliance, petrochemical and hydraulic sector, in 1973 founded Magneti Plastic.

In 1992, his daughter Raffaella began to support his father in the management of the company, expanding the production sectors over the years.





# SOUNDPROOFING SYSTEMS

reduction of noise and noise pollution



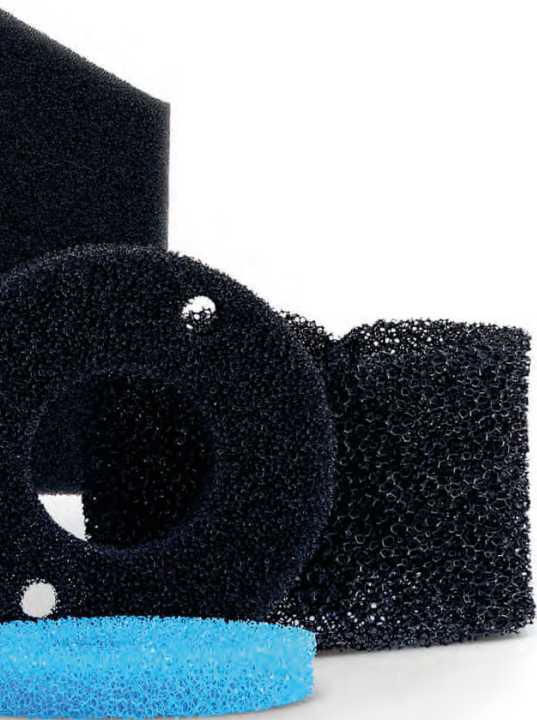


Currently the production ranges from sound-proofing panels in polyurethane and Fonitek in sheet, to gaskets in natural and synthetic rubber, to foam filters sewn and shaped to design, to sleeves in polyester or nylon fabric, sewn directly on PVC rings.

In addition, the company manufactures heat shields sewn in expanded melamine for specific boilers for steam cleaning machines, stirrers and professional coffee machines.







The production of all items takes place internally in our blanking and sewing departments. The dedicated technical office, starting from the prototype provided by the customer, takes care of the soundproofing and / or insulation for the final sound level tests.

[magnetiplastic.it](http://magnetiplastic.it)



If you are a professional in the industry and manufacture industrial or home **coffee machines**, you know how important it is to **keep the boilers at a consistent temperature** to ensure optimal performance with every delivery. That's why Magneti plastic **Heat Protection** is the ideal solution for you!

Our team of experts designs and crafts **custom-sewn covers for coffee machine boilers**, ensuring temperature retention within the boiler. We use high-quality materials such as **Class 1 expanded melamine with reinforced fiberglass veiled fabric and Velcro closures**.

This covering will make your machine more **energy-efficient**, resulting in cost savings. Our UL/94-rated fiberglass fabric version meets American self-extinguishing standards.

Protect your steam boilers  
with Magneti Plastic  
**HEAT PROTECTION!**

Discover more about our Heat  
Protections and Industrial Seals!  
SCAN THE QR CODE



Magneti Plastic srl

Sede Legale ed operativa: Via Artigiani, 6 27010 Guinzano PAVIA - Sezione Nautica: Via Borgo, 20  
18010 Terzorio IMPERIA - Tel. 0382 933825 - [info@magnetiplastic.it](mailto:info@magnetiplastic.it) - [www.magnetiplastic.it](http://www.magnetiplastic.it)

## “THE DREAM OF BEAUTY”

The new jumbo group collections pursue the group's philosophy “our dream never stops,” a manifesto of values and intentions, under the sign of beauty

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

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

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



TULIPE armchair



LUMIÈRE console



# DYNAMIC PREPARATION AND HO.RE.CA. SOLUTIONS

**AUREA**  
advanced food preparation equipment

È DISTRIBUITA IN ESCLUSIVA DA:  
WORLDWIDE SOLE DISTRIBUTION BY:  
ALABLU - QUEMME FSE S.r.l.

**ALABLU**  
Rooting  
Innovation



[www.queemme-fse.com](http://www.queemme-fse.com)





# QUEMME: leading innovation in HO.RE.CA Equipment

Quemme Food Service Equipment is a cutting-edge manufacturing company, born from the spin-off of an engineering firm located in the renowned "Packaging Valley."

With over thirty years of experience, the company excels in the design, production, and marketing of dynamic preparation machines. Thanks to the involvement of successful Bolognese entrepreneurs in the Ho.Re.Ca sector, Quemme has all the key elements to establish itself as a market leader.

The company offers products characterized by high reliability and advanced technological content, with the ambitious goal of becoming a leading manufacturer of dynamic preparation machinery and innovative solutions for the Ho.Re.Ca sector. These machines are intended for professional kitchens in restaurants, canteens, hospitals, barracks, and other communities, as well as for laboratories for food and bev-

erage preparation and small agri-food industries.

Aurea, a company part of the Ali Group and a renowned manufacturer of dynamic preparation equipment, has chosen Quemme Food Service Equipment as the exclusive distributor of its products. This prestigious assignment has been entrusted to Quemme in recognition of its constant commitment to improving food processing through the use of quality, robust, and safe machinery.

We are extremely proud of this new collaboration and determined to pursue, with your essential support, all the objectives agreed upon between our two companies.

Quemme is also a founding member of AlaBlu Group, a network of leading Italian manufacturers in the kitchen equipment sector.

[www.quemme-fse.com](http://www.quemme-fse.com)





**AUREA**  
advanced food preparation equipment

È DISTRIBUITA IN ESCLUSIVA DA:  
WORLDWIDE SOLE DISTRIBUTION BY:  
ALABLU - QUEMME FSE S.r.l.

**ALABLU**  
Rooting  
Innovation



**MARKET LEADER**

high reliability and advanced technological content



## GRANDSOLEIL BY IGAP SPA: STYLISH AND DURABLE FURNITURE FOR THE HORECA SECTOR

In the hospitality industry, quality furniture plays a crucial role in shaping the overall guest experience. IGAP Sp.A., an established Italian company with over 60 years of expertise in manufacturing, offers premium furniture solutions under its renowned brand, Grandsoleil, specifically designed for HoReCa professionals.

Grandsoleil's Prime Selection showcases a range of elegant and durable furniture pieces. Among the highlights are the versatile Velair Chair and Armchair and the practical yet stylish Brunch Tables, perfectly suited for bars, cafés, and hotels seeking both functionality and refined aesthetics.







ELEGANT  
AND DURABLE

ergonomic shapes



Produced from recycled polypropylene reinforced with fiberglass, the Velair Chair and Armchair blend lightweight design with outstanding durability.

Their ergonomic shapes ensure lasting comfort for guests, while their contemporary styling complements a variety of décor themes. Designed to withstand outdoor conditions, these chairs require minimal maintenance, making them ideal for busy hospitality environments.

The Brunch Tables offer a compact yet robust dining solution. Made from weather-resistant materials, these tables are perfect for breakfast service, casual lunches, or cocktail hours. Their space-saving design makes them especially suitable for small terraces and bustling hotel gardens.

IGAP proudly delivers Made in Italy products that combine quality, sustainability, and timeless style. Along with attentive customer service and flexible solutions, Grandsoleil supports HoReCa businesses from initial

product selection to reliable after-sales care. Choosing Grandsoleil means investing in furniture that is elegant, comfortable, and durable—key qualities to help hospitality venues stand out in today's competitive market.

Visit our webpage: [www.grandsoleilspa.it](http://www.grandsoleilspa.it)

VISIT OUR STAND AT THE HOST FAIR:  
HALL II - STAND T57







# VELAIR

**An Italian Story** | Design and functionality for the Horeca sector



[www.grandsoleilspa.it](http://www.grandsoleilspa.it) | Designed & Produced in Italy



**GOLDPLAST**

stronger, better, greener

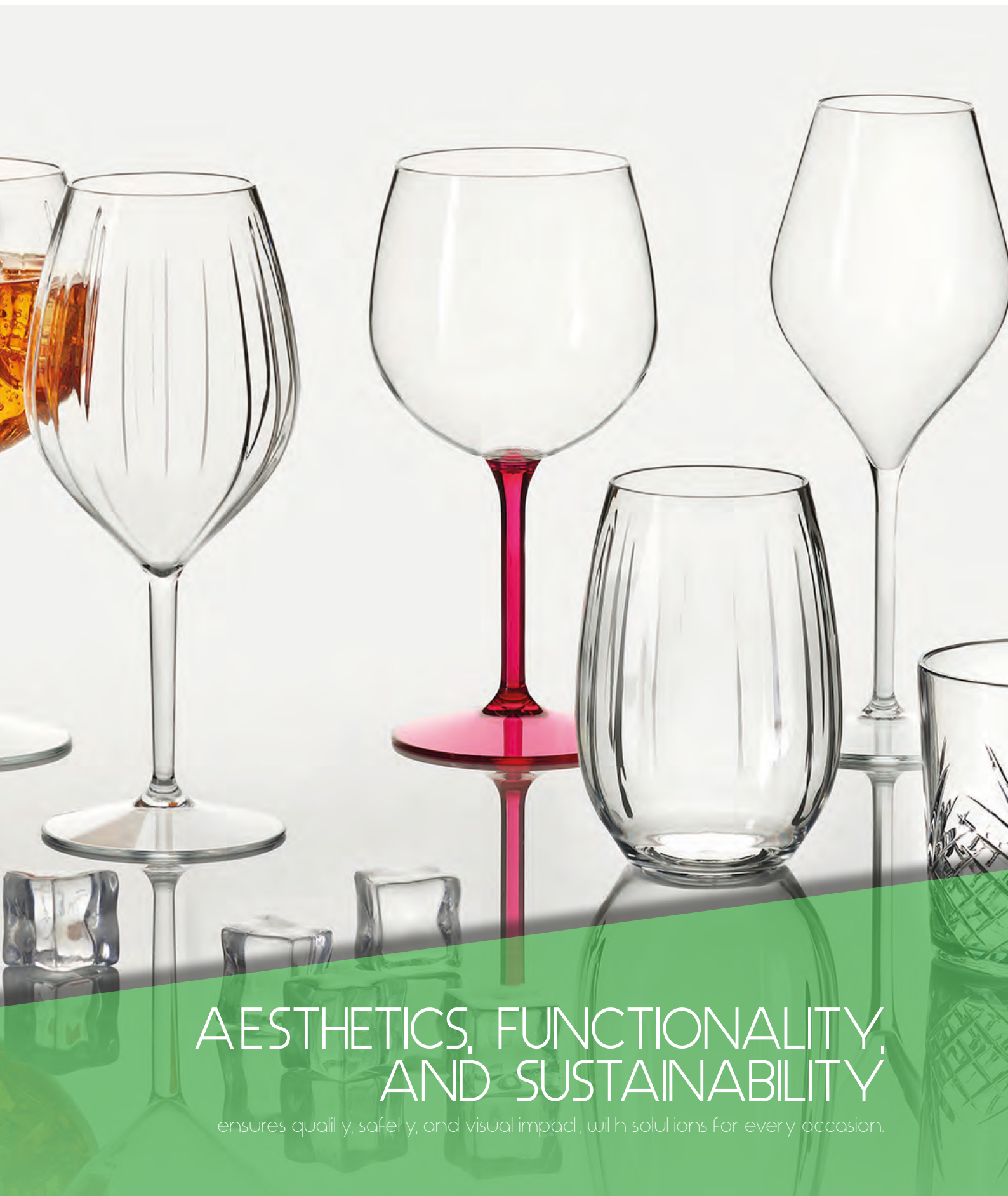
## SAFETY, STYLE, AND INNOVATION FOR HOSPITALITY THAT STANDS OUT

In the world of hospitality, where every detail shapes the guest experience, **GOLDPLAST** has been a trusted partner for over thirty years, offering table accessories that combine aesthetics, functionality, and sustainability with total safety.

The company offers a complete and versatile range, structured into five main categories: finger food, tableware, blown glasses, tumblers, and cutlery kits, designed to meet a wide variety of operational







# AESTHETICS, FUNCTIONALITY, AND SUSTAINABILITY

ensures quality, safety, and visual impact, with solutions for every occasion.



needs and budget levels. From exclusive venues to informal settings, **GOLDPLAST** ensures quality, safety, and visual impact, with solutions for every occasion.

**GOLDPLAST** products stand out wherever practicality and safety are essential, such as high-traffic events, dynamic catering, buffets, or outdoor services, always without compromising on presentation.

Each item is designed to enhance the table setting with refined details and high-performance materials, including sustainable options.

A key strength is the option of customization: thanks to a flexible, integrated production process, **GOLDPLAST** can decorate products with logos, patterns, or exclusive graphics, turning them into tools for visual communication and branding a strategic asset for hotels, restaurants, and operators aiming to reinforce their image and deliver a consistent, memorable experience.

For the most demanding markets, in-house design and mold production allow for fully customized solutions tailored to client needs.



© Goldplast Group

Whether starting from a defined project or a brief to be developed by the company's designers, **GOLDPLAST** delivers quickly and with maximum service flexibility.

Present in 39 countries with European-based production, **GOLDPLAST** continues to invest in research, innovation, and sustainability bringing Italian creativity and an international vision to the hospitality world.

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

**Born to resist.  
Designed to impress!**

**SAFE  
UNBREAKABLE  
CUSTOMIZABLE**



Scan the QR  
CODE and  
contact us  
for more  
information.



See you at

**Hall 9 - Booth P11**

Via Cesare Battisti n. 3- 21045 Gazzada Schianno (VA) Italy Tel. +39 0332 470 249



Follow us on our social pages



and visit **WWW.GOLDPLAST.COM**



**GOLDPLAST**  
stronger, better, greener



## More than a cone: the art of the perfect dessert experience

In the competitive world of gelato and pastry, the difference between a good dessert and a memorable one often lies in the details.

While the quality of the ice cream or cream is paramount, the vessel that holds it—the cone, the waffle, the cup—is the first point of contact, setting the stage for the entire experience. It is this philosophy that drives companies specializing in semi-finished products for the confectionery industry.

For professionals in the HORECA sector, partnering with the right supplier is a strategic choice. The ideal partner offers more than just a product; they provide a guarantee of qual-







# THE IDEAL PARTNER

guarantee of quality, consistency, and innovation

ity, consistency, and innovation. This means access to a diverse range of products, from classic rolled cones to artisanal waffles, crunchy cannoli shells, and elegant fan wafers. Such variety allows gelaterias and pastry shops to customize their offerings, creating unique combinations that capture customer imagination and loyalty.

Furthermore, reliability in the supply chain is crucial. Sourcing from a producer that controls the entire process, from raw material selection to final packaging, ensures a final product that is always fragrant, crunchy, and free from defects.

This attention to detail extends beyond the edible components to include essential accessories







like decorations, toppings, and specialized equipment, providing a comprehensive solution for the modern dessert professional.

Ultimately, the goal is to elevate the final creation.

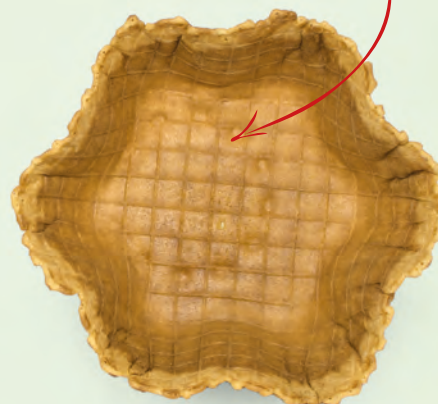
A high-quality cone doesn't just hold gelato; it complements its flavor and texture, adding a crucial crunch and an artisanal touch that transforms a simple purchase into a moment of pure indulgence.

For HORECA businesses, choosing a supplier dedicated to this art is an investment in the quality of their own brand.

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



**Conchiglia**  
Croccante e decorativa, perfetta per servire gelato e macedonia con eleganza.



**Biscotondo**

**Biscotondo** - Gusto e stile in ogni dettaglio  
Un biscotto croccante e raffinato, perfetto per: Decorare torte, Salvare l'aroma del caffè, Guarnire gelati e dessert.  
Può essere personalizzato con logo, frasi o messaggi, trasformandosi in un dettaglio unico e memorabile per ogni occasione.

Via Ferdinando Graziano, 12 - 80022 Arzano (Na)  
Tel. +39.081.7313685 - [www.conigalasso.it](http://www.conigalasso.it)

**Sosteniamo il gelato dal 1870**



## Arte Group: design and quality for bathroom interiors

Arte Group, a young and active Company, took over the 40 years know how of the former Arte Bagno Veneta specialized in bathroom furnishings of high quality and of particular design.

Aim of the Company today is to pursue quality and attention to the products and services. All elements of our furnishings, down to the smallest detail, are combined in order to give top realizations.







PARTICULAR DESIGN  
give top realizations



Arte Group maintains this constant attention and passes on to our partners and technical offices with whom we are working.

- Plans for bath-rooms and interiors
- Production of furniture
- Delivery of fittings for bathrooms
- Delivery to private houses and hotels too
- Manufacture of furniture to drawings
- Install and assembly

Our strength lies in a long experience in this field: a technical department which can give support to any Interior Designer, Architect or Foreman Yard.

The constant research of new materials and furnishing solutions enable us to keep up with best production levels.

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





## “NATURALLY IN TUNE”

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

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

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

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

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

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





## Eco-friendly stirrers for vending machines

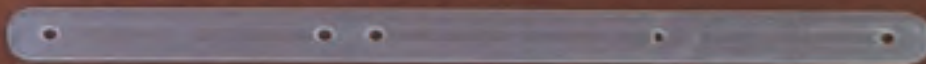
Gi.Plastic Group Vending S.r.l. manufactures high-reliability products for the vending sector. Rigorous raw-material selection, continuous technological research, and ongoing investments ensure full compliance with current food-contact regulations, with particular attention to environmental protection.

Today the company holds a prominent position on both the Italian and international markets, ranking among the leading Italian producers of stirrers for vending machines, also available individually wrapped in plain or custom-printed paper.

With the entry into force of Directive (EU) 2019/904 on single-use plastics (SUP), the European Union introduced measures to reduce the environmental impact of certain single-use plastic items. Since January 2022, the Italian implementing decree has







# HIGH-RELIABILITY PRODUCTS

meeting the needs of even the most demanding customers



promoted the purchase and use of alternatives to specific single-use plastic products—either reusable or made from biodegradable and/or compostable materials—certified to UNI EN 13432.

To preserve its manufacturing vocation, the company launched a technological upgrade of its machinery, replacing traditional plastic items with new compostable versions to meet

the needs of a market increasingly oriented toward high-quality, sustainable products.

We offer compostable stirrers (compliant with UNI EN 13432:2002) in various sizes and versions for every application.

Made from renewable raw materials, they can be disposed of with organic waste at end of life. Certified for







## SONICAGER: the ultrasonic revolution in professional kitchens

New flavors, innovative textures, and extraordinary yields: with SonicAger every dish becomes "ultra"

SonicAger represents a breakthrough that redefines food preparation standards. This revolutionary device harnesses ultrasonic technology to generate thousands of micro-bubbles in the cooking bath that implode, creating microscopic water jets at extremely high pressure on the food.

### ENERGY EFFICIENCY AND SUPERIOR YIELDS

The result? An extremely energetic micro-massage that activates cellular assimilative process-





*Sonic Octopus: by Chef Andrea Rossetti, Albignasego - Italy*



**SONICAGER**  
every dish becomes "ultra"





*Sonic Beef: by Chef Diego Beretta, Rome - Italy*



*Sonic Fish: by Chef Daniele Nosenzo, Turin - Italy*

es, promoting myofibrillar protein denaturation and connective tissue gelification.

Just one hour of ultrasonic treatment with SonicAger equals four weeks of traditional dry aging, but with zero weight loss, ensuring exceptional raw material yields.

#### FOOD SAFETY

SonicAger significantly reduces surface bacterial load, allowing cold treatments that preserve colors and nutrients.

This translates into never-before-experienced textures, intense aromas, and the ability to enhance less noble cuts: beef shoulder treated with ultrasound can achieve fillet tenderness while maintaining more decisive and characteristic flavors.



*Sonic Emulsions: by Chef Andrea Rossetti, Albignasego - Italy*





## HEAR FROM THE EXPERTS

"Since using SonicAger, we've seen a remarkable improvement in our meat dishes. Customers specifically request our SonicAger-aged steaks."

*Chef Diego Beretta, Rome - Italy.*

"New textures and flavors for my dishes and extended shelf-life for raw materials: this is what SonicAger has brought to my kitchen."

*Chef Daniele Sera - Casole Castle - Italy.*

"SonicAger was instrumental in winning the gold medal at the Italian Cuisine Championships. It allowed me to achieve perfect results in record time."

*Chef Manuel De Pasquale, Chioggia - Italy*

## ITALIAN EXCELLENCE

Designed by Itallynnova S.r.l., SonicAger stems from a company specialized in developing innovative products for the HoReCa sector, with several patents and international awards.

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



*SonicAger: by Itallynnova S.r.l.*



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





## Five hidden problems that could be costing your restaurant money

Walk into your cold room and honestly evaluate what you see. Every restaurant owner wants efficient, professional storage, but are you getting the performance you deserve from your current shelving? Here are five common problems that might be draining profits without you realizing it.

### Mistake 1: Poor energy efficiency from blocked airflow

Check your monthly energy bills. Poor shelf design forces cooling systems to work harder, even when temperatures eventually stabilize. When shelves block air vents or create dead air zones, your compressors run longer cycles to maintain temperature after door openings.







# LEON INOX SHELVES

design has been validated for a HACCP-controlled environment





Ask yourself: Do my shelves help air circulation, or do they create obstacles that increase energy costs?

#### **Mistake 2: Accepting difficult cleaning as normal**

Here's a test: When did your staff last thoroughly clean your shelves? If the answer involves frustrated sighs or "we skip some areas" you're losing money to contamination risks and failed inspections.

Quality shelving should make cleaning almost enjoyable - surfaces that come off easily for dishwasher cleaning, smooth designs without corners where dirt can hide.

Ask yourself: Are my shelves so easy to clean that staff actually want to maintain them properly?

#### **Mistake 3: Ignoring condensation problems**

Notice packages sticking to shelves? This happens when moisture condenses where products contact cold surfaces.

Different materials handle this challenge differently - some surface types are less prone to condensation buildup, which makes products stick and creates cleaning headaches.

#### **Mistake 4: Tolerating stability and adjustment issues**

Wobbly shelves aren't just annoying - they're expensive. Unstable storage leads to dropped products and staff injuries. Equally important: can you easily adjust shelf heights as your storage needs change, or does reconfiguration require significant time and effort?





Ask yourself: Are my shelves both stable during use and flexible when I need to reorganize?

### Mistake 5: Finding the balance between cost and performance

The cheapest shelving often creates the highest operational costs. Poor materials corrode, surfaces become harder to sanitize, and replacement needs multiply quickly.

Smart restaurant owners seek suppliers who understand their professional requirements. For example, Leon Inox shelves carry the HCV mark by NSF - independent proof that the design has been validated for a HACCP-controlled environment. This kind of third-party validation shows a manufacturer takes food safety seriously, not just talks about it.

Smart restaurant owners calculate total ownership costs.

The solution isn't working harder - it's working with equipment designed for professional kitchen demands.

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



# LEON INOX

COLD-ROOM SHELVES PRODUCTION

## The Shelving System Restaurants Rely On

- So easy to clean that it's almost enjoyable!
- Removable shelf panels are dishwasher-safe for effortless cleaning.
- Frame profiles feature seamless, corner-free surfaces that resist dirt buildup.
- Proper air circulation, ensuring even refrigeration.
- Treated metal parts to resist rust and corrosion.
- Easy to level for stability and balanced.
- 20 Years Guarantee!

### Do you feel confident and satisfied with the appearance of your current cold room and shelving?

Our products excel in both durability and aesthetics. We design with strict adherence to sanitary standards, functionality, and safety in mind. Furthermore, we provide consistent support and service throughout our entire partnership with customers and distributors.



**See Why Restaurants Choose Leon Inox**



[www.leoninox.com](http://www.leoninox.com) +30.210.400.44.02





RICAMBI E GUARNIZIONI PER REFRIGERAZIONE PROFESSIONALE  
SPARE PARTS AND GASKETS FOR PROFESSIONAL REFRIGERATION

## Custom gaskets and spare parts in professional refrigeration

In the Horeca sector, the cold chain is not just a technical necessity: it is an operational requirement. Refrigeration equipment – counters, cold rooms, prep tables, cabinets, blast chillers – must ensure consistent performance even in high-stress environments, where frequent door openings and mechanical stress put every component to the test.

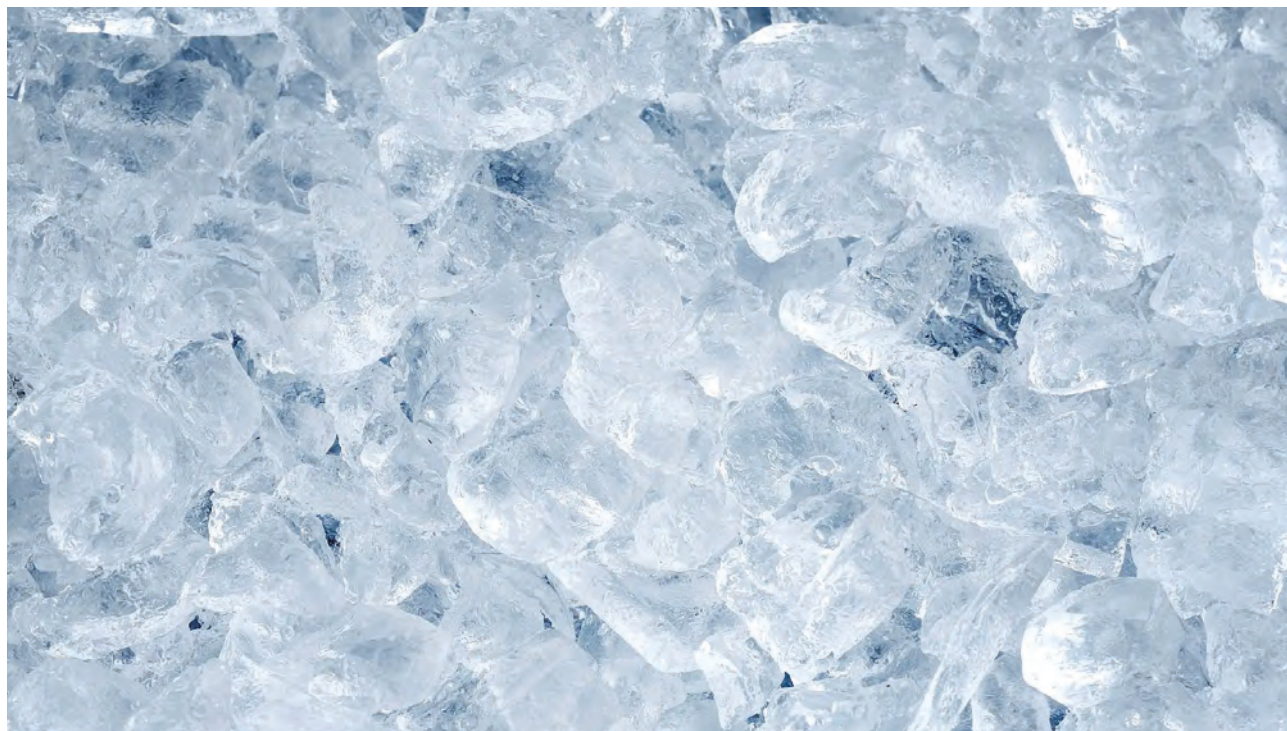
In this scenario, gaskets and spare parts play a critical role. Often invisible, they are essential for maintaining temperature parameters, preventing energy waste, reducing contamination risks, and preserving overall system efficiency. A worn gasket or a misaligned handle can cause performance drops, energy loss, or even compromise food safety.





# THE COLD CHAIN

gaskets and spare parts play a critical role. Often invisible



For over thirty years, Frigo Po – based in Luzzara, Northern Italy – has specialized in this field: supplying professional gaskets and components for commercial and industrial refrigeration. The company is structured to provide rapid, accurate, and customized solutions for installers, service technicians, and purchasing managers in the Horeca industry, offering technical support that goes far beyond simple distribution.

One of Frigo Po's strengths lies in its ability to manufacture custom gaskets, even for non-standard or outdated equipment.

Thanks to in-house production, the company can profile, cut, and weld gaskets quickly using proprietary molds and certified materials. This allows clients to maintain and extend the life of their systems without resorting to full replacements or major overhauls.

At the same time, Frigo Po offers an extensive spare parts catalog: mechanical and electrical components such as hinges, handles, thermometers, sensors, lamps, compressors, fans, temperature recorders, data loggers, and even parts for ice makers. The product range is broad and continuously updated, with goods ready in stock and

express shipping – often within 24 hours of order confirmation.

Another key factor is Frigo Po's consultative approach: customers receive direct, one-on-one support – even by phone – to identify the correct spare part, choose the compatible gasket profile, or explore technical alternatives. This is an important feature in an age where many suppliers rely exclusively on automated e-commerce systems with little human interaction.

For Horeca operators – where refrigeration is a mission-critical asset and a frequent source of maintenance issues – having a specialized supplier like Frigo Po means operational continuity, better energy efficiency, and full compliance with hygiene regulations. These are key factors that increasingly impact competitiveness and business reliability.

In a market driven by efficiency, predictive maintenance and the immediate availability of spare parts are strategic advantages. And it is precisely in this technical and operational space that Frigo Po has built its solid reputation. A discreet yet essential partner in the daily operation of the cold chain.

**frigopo.it**



## “ THE NEW HOSPITALITY PACT: WHY THE PAYCHECK IS NO LONGER ENOUGH ”

The staffing crisis has changed the rules of the game. To attract and retain talent in 2026, the HORECA industry must look beyond financial compensation, building a new pact founded on well-being, training, and a shared purpose.

**T**he echo of the “Great Resignation” still resonates strongly in the dining rooms and kitchens across the country. For years, the HORECA industry was built on an intensive model of long hours and an almost assumed level of self-sacrifice. Today, that paradigm is irrevocably broken. Professionals, especially the new generations, are no longer just looking for a job, but for a work environment that respects their time, values their skills, and offers a purpose that goes beyond serving a table. Simply increasing salaries is a partial solution that fails to address the root of the problem. It is time for a “New Hospitality Pact.”

This pact is founded on three pillars that redefine the relationship between the company and the employee. The first is Well-being



by [Walter Konrad](#)



## latest news

and Flexibility. The culture of endless split shifts and 12-hour days is no longer sustainable. The most innovative establishments are successfully experimenting with new organizational models: the four-day work week, shorter but more intense shifts, closing for two consecutive days to ensure real rest, and schedules communicated well in advance to allow for private life planning. Investing in the team's physical and mental well-being by creating a healthy work climate and reducing burnout is not a cost, but the first step toward guaranteeing serene, high-quality customer service.

The second pillar is Training and Growth. A young talent will not stay long in a place where they feel like a mere executor. They demand to learn, to grow, and to see a career path. The businesses that will thrive are those that transform themselves into hubs of continuous learning. This means investing in ongoing training (lan-

guages, service techniques, mixology, management), creating internal mentorship programs where senior staff guide junior members, and offering clear, merit-based career paths.

A trained employee is more competent, motivated, and self-confident, capable of upselling, managing complex situations, and becoming a true brand ambassador. Training is the most powerful tool for turning a personnel cost into a strategic investment.

Finally, the third pillar: Culture and Purpose. Working in a restaurant or hotel must once again become a source of pride. This is achieved by building a corporate culture based on respect, transparency, and shared goals. A team that understands the owner's vision, participates in decisions, and feels part of a mission—be it promoting local territory, a sustainability project, or achieving recognized excellence—is a cohesive and loyal team.





## latest news

In this context, every role, from the dishwasher to the manager, gains dignity and importance.

The "New Hospitality Pact" is not a utopia, but a strategic necessity. The businesses that are first to embrace this model will not only solve their staffing problems but will also attract the best talent, decrease turnover, and consequently, offer a superior guest experience, building the foundation for lasting and sustainable success.



Inspired by comfort and quality.

# Living is a journey.



bizzotto

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

# SEAMLESS HOSPITALITY: AITECH ITALIA'S SELF CHECK-IN TOTEM



by **Maurizio Bazzacco**  
CEO&Founder





*In the hospitality sector, efficiency increasingly goes hand in hand with customer experience. Hotels and accommodation facilities of all sizes face the need to reduce management time and costs without compromising service quality. In this scenario, Aitech Italia introduces its self check-in totem, a solution that simplifies administrative procedures while ensuring guests a fast, modern, and independent experience.*

### **How did the idea of the self check-in totem come about, and what market need were you aiming to meet?**

The idea was born from observing two growing needs in the hospitality industry: on the one hand, facilities need to optimize processes by reducing time and management costs; on the other, guests seek a simple, quick, and autonomous experience.

The self check-in totem addresses both, offering an innovative tool that improves reception, increases productivity, and reduces waiting times at the front desk.

### **What are the main advantages for a facility that adopts this solution?**

The benefits are many: reduced check-in times and shorter queues at reception, fast check-in and check-out even without staff, walk-in access without reservation, opportunities to promote services and products offered by the facility, 24/7 availability, automation of administrative procedures, and optimization of personnel costs.

The result is a modern service that enhances guest satisfaction.



## **How easy is it for guests to use the system, and which languages are available?**

The totem has been designed to be extremely intuitive: the interface guides users step by step, with a clear design and functions accessible to all age groups.

It requires no technical skills.

The system also supports multiple languages — from Italian and English to the main European languages — ensuring a smooth experience for international guests.

## **How does the totem integrate with existing management systems?**

The system has been developed to communicate securely with the main PMS and management software used in the industry.

All collected data (personal details, documents, payments) are automatically synchronized, avoiding errors or duplication.

It can also be integrated with home automation systems for room access via key card or smart lock, offering a fully automated process from arrival to room entry.







### **What developments or new features are you planning for the future?**

The goal is to further personalize and secure the guest experience.

Upcoming developments include pre-check-in with AI-based document recognition, integration with travel apps and virtual assistants, increasingly diverse digital payment systems, and data analytics to provide predictive tools for customer needs. At the same time, Aitech is working on solutions that enhance sustainability and accessibility, in line with the European Accessibility Act.

The self check-in totem is a concrete example of how technological innovation can meet real needs, simplifying operations while improving the guest experience. A solution that looks to the future of hospitality, where efficiency and warm reception go hand in hand.

**[www.bazzacco.eu](http://www.bazzacco.eu)**



**aitech** hospitality solutions  
Brand di Bazzacco Srl

## **Automatizzare la reception per garantire un servizio operativo 24/7.**

Aitech, brand di Bazzacco Srl, è leader in Italia nelle soluzioni self check-in e check-out per l'ospitalità. Con oltre 20 anni di esperienza, offre tecnologie innovative per l'accoglienza automatizzata 24/7: registrazione ospiti, pagamento sicuro, rilascio chiavi o codici d'accesso, tutto in pochi minuti.

I totem eW di Aitech si integrano con i principali PMS e sistemi di controllo accessi, migliorando efficienza, sicurezza e comfort. Ogni soluzione è personalizzabile e supportata da un'assistenza completa, tecnica e commerciale.

**BAZZACCO**



## BERGADER REVOLUTIONISES THE CHEESE SHELF WITH EDELBLU

A delicious, versatile source of creativity: these are the three strengths of the brand-new version of Bergader's time-honoured blue-veined cheese, which has been used successfully for so many years in kitchens around the world, both in restaurants and at home, to create regional and international dishes.

Edelpilz, the classic cheese produced by the Bavarian company, which boasts 123 years of high-quality cheesemaking experience, is returning to the shelves as Edelblu and, alongside the Classic version, will be available in three, new, ready-to-use variants to meet any culinary requirements.

"Our historic products – first and foremost, Edelpilz – represent the perfect combination of the consolidated expertise of our master cheesemakers and our focus on consumer trends," explains Diego Farinazzo, marketing director for Bergader Italia. For this reason,







REFINED AND VERSATILE

both in restaurants and at home





we have remained faithful to the quality that marks it out, maintaining the same recipe that has made it a staple in the kitchens of chefs and of many Italian households."

Edelblu retains the characteristic colours of the 100g pack, making a strong, recognisable impact on the shelf, but now features a more modern, captivating graphic design, conceived not only to allow easy identification by existing customers but also to pique the curiosity of a new audience.

Alongside the Classic version, Bergader has created three variants intended to amaze lovers of blue cheese:

- edelblu Cream in the practical 175 g pack. Creamy and spreadable, thanks to a new recipe, it is ideal for both cold and hot dishes, unleashing creativity in the kitchen.
- edelblu Cubes in the innovative 2x50g pack that eliminates waste. Practical and versatile, the 6mm cubes are perfect for making salads, pizzas, gratins and cold or oven-baked dishes.
- edelblu Gourmet in the 100g tray.

Refined and versatile, it is excellent as an ingredient but also delicious eaten cold or when used to enrich a cheeseboard.

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



# ANTICO FRANTOIO®



Scopri di più su  
[fiorentinifirenze.it](https://fiorentinifirenze.it)







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

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

## THE FIORENTINI FIRENZE COMPANY

Founded in 1996, Fiorentini Firenze has over time specialized in providing a service of processing, bottling, packaging and storage of extra virgin olive oil for a wide range of customers that now includes the most important Italian and European GD and GDO chains, as well as the main multinational groups in the food sector. The new production site in Colle di Val d'Elsa (SI), inaugurated in 2017, consists of a 250 square meter analysis laboratory and an oil storage center of about 16 million liters. The bottling plant consists of 6 lines with an average daily production capacity of about 200,000 bottles; the product storage department is equipped with 2000 pallet places with four covered loading bays.







100% ITALIAN

"capable of respecting the environment" with a zero climate



## GROWTH, TOWARDS THE FUTURE

In 1998 the company approached the foreign market, first with the US market, followed by the German market in 2001. Since then, the development performance increases by more than 20% every year, so that at the end of 2024 the total number of packaged bottles is over 54,000,000 units, with sales for 65% on international markets, mainly consisting of Germany, USA, Brazil, France, Japan, China, Russia, England, Switzerland and the remaining 35% on domestic markets. As of today, 2025, the annual production is estimated to be close to 60,000,000 bottles between private label and the three company brands ANTICO FRANTOIO, OLIVETA, FIORENTINI FIRENZE.

The company's objective is to increase the volume of exports to the foreign market by up to 75%, through products increasingly aimed not only at underlining its importance in large-scale distribution but also at acquiring an increasingly strong identity in the eyes of the end consumer: the values with which Fiorentini Firenze has grown over the years are and will always be a guarantee of quality.

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



## THE VALUE OF INNOVATION

The company Fiorentini Firenze Sp.A invests a lot in technological innovation and sustainable energies: the storage facilities are one of the first facilities in Italy to provide the new technology of Conservation under nitrogen and processing with Cold Cycle, and the entire operational management center uses photovoltaic and geothermal energy systems for at least 25% of its energy needs. With the recent construction of the new plant, the company also pays particular attention to the issue of sustainability, a balance between the development of its economic activity and the protection of the environment, thus becoming an excellence in the oil industry not only for the high standard of production but also because, aware of its commercial importance, it invests to eliminate the climate impact of its work and launches new Climate Friendly products on the market.

## CLIMATE FRIENDLY PRODUCTS, AN ASSUMPTION OF RESPONSIBILITY

For the first time in Europe an Italian company quantifies and eliminates CO<sub>2</sub> emissions by offsetting them with the program "PLANTING BIODIVERSE FOREST IN PANAMA" certified GOLD STANDARD, developed by Forest Finance and expanded by the partners Sustainable Timber and Isla Cebaco, the project is based

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

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





## Professional plastic solutions for food and catering industries

Giganplast is an Italian manufacturing company specialized in plastic injection molding, with extensive experience in producing items for the food industry, professional catering, and waste sorting management.

Our mission is to offer functional, reliable, and certified solutions while ensuring high-quality standards.

We use only top-grade materials, suitable for food contact, safe, and long-lasting.







# HIGH-QUALITY STANDARDS

Functional, reliable, and certified solutions

From gastronorm containers and industrial kitchen equipment to trays and accessories for canteens and hotels, every product is designed to ensure maximum hygiene, easy cleaning, and resistance to thermal shocks and mechanical stress.

suitable for professional, industrial, and urban environments. Available in various sizes and colors, our products are designed to facilitate proper waste disposal and support the environmental policies of companies and public administrations.

In the waste sorting sector, we offer a wide range of bins and containers

We collaborate with partners both in Italy and abroad, providing comprehen-







sive service, including pre- and post-sales support, fast delivery times, and a fully traceable production chain.

Innovation and sustainability are at the heart of our commitment: our production facilities are equipped with state-of-the-art injection molding machines, powered in part by renewable energy sources. We believe in more responsible plastic—durable over time and reintegrated into the production cycle through efficient recycling processes.

Choosing Giganplast means relying on a solid, experienced partner, ready to face today's challenges and tomorrow's opportunities.

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



### **New Logo, same soul!**

*We're growing and evolving, but our passion remains the same: providing quality and reliability in the HoReCa sector.*





*Piacere quotidiano*

## ARTISAN FRESH PASTA FOR THE HORECA SECTOR

At Pastificio Cecchin, we believe that the secret to truly exceptional pasta lies in passion, precision, and a deep respect for culinary tradition. For over 25 years, we have specialized in crafting authentic, artisan fresh pasta, inspired by classic recipes and prepared using only the finest, freshest ingredients.

Our pasta dough is made from a carefully balanced blend of durum wheat semolina, soft "0" wheat flour, and fresh eggs, selected for optimal texture, compactness, and authentic flavor. We prepare all fillings and sauces in-house using fresh meats, seasonal vegetables, and traditional methods that enhance natural aromas and taste.

From this commitment to quality and authenticity, we produce a wide range of handcrafted specialties designed to meet the demands of high-level food service professionals.







# QUALITY AND AUTHENTICITY

passion, precision, and a deep respect for culinary tradition



### Artisan quality, modern standards

Our production facility integrates modern food technology with artisanal techniques, ensuring consistency, flavor integrity, and high production standards. We are certified to the highest international benchmarks, including IFS, and operate in full compliance with HACCP, guaranteeing food safety, traceability, and reliability.

### Product range for HoReCa:

- Fresh egg pasta
- Handmade Tortelloni
- Ravioli
- Cappelletti and fagottini

- Ready-to-eat crespelle with gourmet fillings (Heat and serve!)
- Potato and pumpkin gnocchi

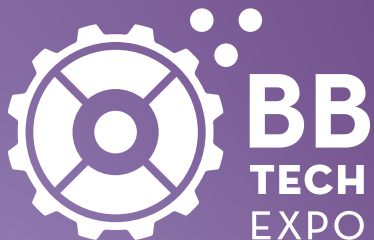
### Available formats:

- Fresh pasta: 500g and 1000g packs
- Gnocchi: 400g, 2000g, and 2500g packs

At Pastificio Cecchin, we bring Italian craftsmanship to the professional kitchen—offering chefs a product that combines tradition, quality, and convenience to enrich any menu.

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





THE  
**BEER &  
BEVERAGE**  
TECHNOLOGIES  
SHOW

**15–17  
FEBRUARY 2026**

RIMINI EXPO  
CENTRE, ITALY



TOGETHER WITH

**BEER &  
FOOD**  
ATTRACTION

**YYY**  
MIXOLOGY  
ATTRACTION

[beerandfoodattraction.it](https://beerandfoodattraction.it)

ORGANIZED BY

**ITALIAN  
EXHIBITION  
GROUP**  
Providing the future

IN COLLABORATION WITH



[madeinitaly.gov.it](https://madeinitaly.gov.it)

SIMULTANEOUSLY WITH

**International  
HoReCa  
meeting**  
Congress • B2B • Parade

BECOME AN EXHIBITOR



## “FROM BEAN TO CUP: HOW BLOCKCHAIN IS REVOLUTIONIZING THE COFFEE INDUSTRY”

Coffee, a beverage that has been a daily companion to millions for centuries, is now at the center of a technological transformation that impacts the entire production chain.

**B**lockchain, often associated with cryptocurrencies, is proving to be a crucial tool for ensuring transparency, traceability, and sustainability in coffee production—a sector characterized by a complexity that encompasses growers, exporters, roasters, and consumers.

Blockchain is essentially an immutable and shared digital ledger that enables tracking every stage of a process.

Applied to coffee, it allows the journey of the bean to be followed from plant to cup, recording essential information such as geographic origin, cultivation techniques, processing methods, and transportation conditions. This approach not only provides greater transparency for the end consumer but also adds value to small-scale farmers, often disadvantaged by an opaque supply chain dominated by large intermediaries.

Thanks to blockchain, producers can demonstrate the authenticity and quality of their coffee, highlighting sustainable agricultural practices



By the editorial staff







and rare varieties that might otherwise go unnoticed. This tool also provides protection against fraud, a recurring issue in the coffee market, where blending beans from different origins is a widespread practice.

Another fundamental aspect is quality control. By integrating blockchain into modern coffee processing machinery, such as smart roasters and automated analysis systems, every detail of the production process can be recorded. Parameters like temperature, roasting time, and humidity can be monitored and shared in real-time, ensuring consistent quality and an enhanced consumer experience.

Digital traceability also finds application at points of sale, where packaged coffee or beverages served at cafés can be accompanied by a QR code. Scanning the code allows

customers to access all the information about the product's supply chain, uncovering not only the story behind their coffee but also the producers' commitment to sustainability and local communities. This direct connection between producer and consumer builds a relationship of trust that goes beyond a simple purchase, transforming into a form of awareness and active participation.

Blockchain, however, is not just a marketing tool. It is changing how producers interact with the market, offering opportunities to negotiate fairer prices and access financing based on verifiable data. In this context, the technology acts as a strategic ally, making the coffee supply chain more equitable and inclusive, with benefits extending to all stakeholders.

This digital revolution also addresses growing consumer concerns about the environmental and social impact of coffee. The adoption of blockchain is often accompanied by sustainability policies, such as reducing waste and optimizing logistics. Moreover, many producers are investing in regenerative farming systems to improve soil fertility and combat the effects of climate change, documenting and sharing these advancements through technology.

In an era where transparency has become an indispensable value, coffee demonstrates how innovation and tradition can coexist harmoniously. Thanks to blockchain, every cup of coffee can tell an authentic story of places, people, and conscious choices. A story that goes beyond taste, encouraging reflection on the importance of more responsible and informed consumption.



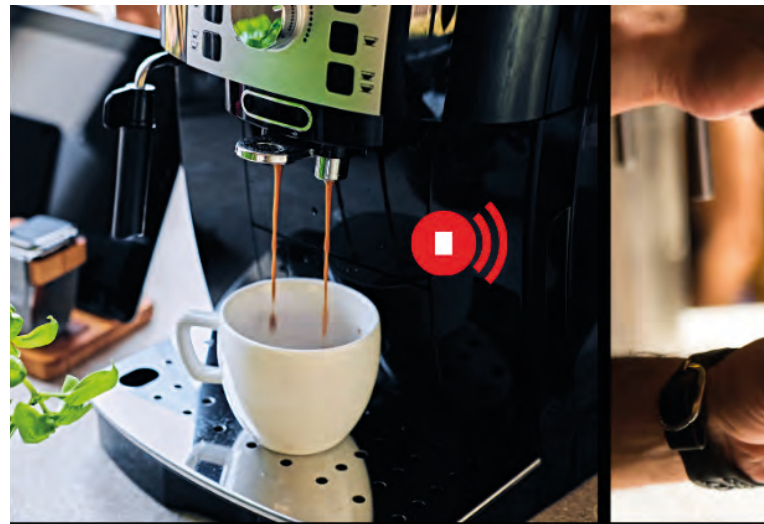
# GINSENG AND IOT: WHEN TRADITION MEETS INNOVATION IN THE HO.RE.CA. SECTOR

Ginseng root has long symbolized ancient traditions, wellness, and Eastern culture. In recent years, its popularity has grown significantly across Europe, especially in cafés and coffee bars. But what happens when this traditional beverage meets cutting-edge technology?

In the Ho.Re.Ca. sector, added value doesn't come solely from product quality—it also relies on efficient, smart equipment management. Thanks to the Internet of Things (IoT), ginseng dispensers—and many other professional machines—can now be connected, turning them into intelligent devices capable of communicating, monitoring, and optimizing every aspect of service delivery.

## Efficiency and control for every connected machine

Ginseng is just the beginning. IoT solutions can be applied across a wide range of Ho.Re.Ca. ma-







IoT revolutionizing the  
**HO.RE.CA SECTOR**

**INNOVATION**

ancient traditions, wellness, and Eastern culture





## CONTROLLA, GESTISCI E CRESCI



chines: from coffee machines to coffee grinders and granita dispensers. Connecting this equipment allows real-time data collection on usage, helps prevent breakdowns, simplifies maintenance, and optimizes restocking.

The goal is clear: increase operational efficiency, cut waste and costs, and ensure fast, consistent, high-quality service for the end customer.

**IoTicontrollo:** your innovation partner in the Ho.Re.Ca. world. Adopting IoT in the foodservice and vending industries is no longer optional—it's a strategic move for staying competitive.

IoTicontrollo provides concrete, scalable technological solutions designed to guide Ho.Re.Ca. businesses toward a more connected, intelligent, and sustainable future.

For more informations visit our website  
[www.ioticontrollo-vb.it](http://www.ioticontrollo-vb.it)







UPGRADE YOUR  
**DISPENSERS**  
WITH SMART  
**CONNECTIVITY**



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







## Atelier of Architecture, Interior Design

ANNA PALUCCI ARCHITETTO is an artisan laboratory of Architecture, Interior Architecture, Interior Design and Product Design. The design studio focuses its activity on the development of prestigious environments for commercial and entrepreneurial activities in general, and in particular works in the creation of functional luxury environments for Ho.Re.Ca., Wellness, Fitness and SPA activities.

ANNA PALUCCI ARCHITETTO also carries out activities in the luxury residential compartment and collaborates in the creation of furnishing objects with important companies in the sector.

The quality of life depends on the quality of the spaces in which we live, work or entertain ourselves and the design studio of Anna Palucci, in each of its projects, blends the culture of Psychophysical Wellness, regardless of Mood, with creativity and competence in all areas in which it operates.

In a project of new construction or restyling of a hotel structure rather than a wellness or spa, anticipating trends means proposing to the market product models designed to withstand a very important life cycle. To do this, it is necessary to know how to adequately project a structure, with an







VALUABLE

new experiences, functionality and innovation



offer in the future, understanding which customers will be and which generations to conquer, providing new experiences, functionality and innovation; hence its core business of proposing not only a suitable and specific design in interpreting the new design needs with equipment and infrastructures, elements that the pandemic has made indispensable and obsolete for the less attentive entrepreneur, but also structures that have an image fresh and designed for business or leisure travelers who need other experiences that involve much more experimentation.

Many entrepreneurs in the hospitality sector, when they decide to renovate their structure, intervene by changing and / or replacing the finishes and / or furnishings, trying to give an image

aligned with the trend of the moment. However, already before the pandemic and today even more, it is necessary to renew by relying on a designer in the sector who knows how to study an image concept that coincides with a business view, with an innovative strategy and Anna Palucci Architect increasingly manages to combine trends with wellness and SPA, fitness, indoor and outdoor, all elements and experiences that are increasingly requested by customers. Furthermore, the firm often integrates consultancy services to the design that are useful to accompany its customers in the strategic decisions of management, positioning and communication.

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







ANNA  
PALUCCI  
ARCHITETTO



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

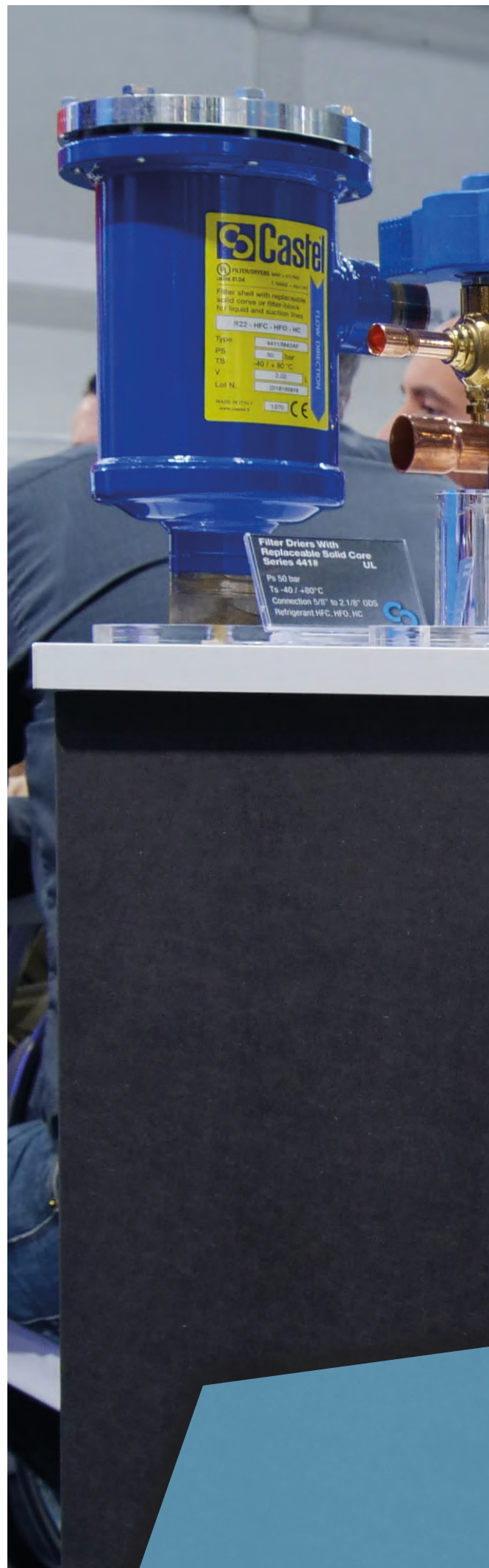
# REFRIGERA 2025

## THE REFRIGERATION TRADE SHOW GROWS BIGGER AND MORE INTERNATIONAL

REFRIGERA 2025, the international event – the only one of its kind in Italy and now a benchmark for Southern Europe – dedicated to the entire industrial, commercial, and logistics refrigeration supply chain, will take place at Bologna Exhibition Centre (Italy) from 5 to 7 November 2025.

Just months away from opening, the event is already posting record-breaking figures, far exceeding the results of previous editions. Thanks to the success of re-bookings and numerous new registrations, REFRIGERA 2025 already boasts over 200 Italian and international exhibitors, confirming the growing interest from industry professionals. Hall 30 of BolognaFiere is already sold out, and the exhibition space has been further expanded.

Visitors will have the opportunity to connect with the key players in Italian refrigeration, as well as many major international brands – a clear sign of the increasingly global scope of the event, which is strongly focused on internationalization.







# REFRIGERATION

key players in Italian refrigeration





The Fourth edition of the event will also introduce exciting new features to enrich the exhibition offering.

One such highlight is the SURGELA - *FREEZING TECH* area, dedicated to technologies for frozen food production: equipment, machinery, accessories, and everything related to the pre-treatment, processing, packaging, and storage of frozen foods.

Running concurrently with REFRIGERA will be *APPLITECH* - in collaboration with Senaf Srl - the first professional trade show in Europe entirely focused on the full supply chain of the production of professional, industrial, and household appliances, as well as consumer electronics, including their distribution networks.

Expected visitors include not only cold chain specialists but also professionals from the food, pharmaceutical, transportation, and logistics industries, as well as technicians and designers from the food retail and large-scale distribution sectors, among many others.

REFRIGERA 2025 is organized by A151 srl in collaboration with major national and international industry associations, such as Asercom, Assofrigoristi, Assogastecnici, ATF - Associazione Tecnici del Freddo, Centro Studi Galileo, Federdistribuzione, ICE, Legambiente-Unione del Caldo e del Freddo Green, and OITAF.

For further details, please visit the dedicated website: [www.refrigera.show](http://www.refrigera.show)



# REFRIGERA



INTERNATIONAL EXHIBITION  
& CONFERENCE DEDICATED  
TO THE INDUSTRIAL,  
COMMERCIAL AND  
LOGISTICS  
REFRIGERATION  
INDUSTRY

4<sup>th</sup>  
EDITION

5-7  
NOVEMBER  
2025

[WWW.REFRIGERA.SHOW](http://WWW.REFRIGERA.SHOW)

BOLOGNA  
EXHIBITION  
CENTRE - ITALY

IN COLLABORATION WITH:



UNDER THE  
PATRONAGE OF:



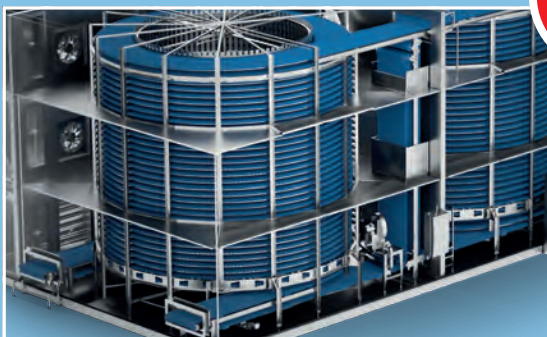
SCIENTIFIC & TECHNICAL PARTNER:



COMMUNICATION PARTNERS:



CO-LOCATED WITH:



NEW



## SURGELA FREEZING TECH

THE NEW TRADE SHOW DEDICATED  
TO TECHNOLOGIES, SYSTEMS, MACHINERY,  
EQUIPMENT, MATERIALS, ACCESSORIES,  
COMPONENTS AND SERVICES  
FOR THE FROZEN FOOD PRODUCTION



PORCELLANE  
DI SARONNO

## A tradition that renews itself, every day

In each item of MPS porcelain lies a story that springs from the earth, from a wise gesture, from the flame that transforms the dough into form and the latter into experience. Manifattura Porcellane Saronno has been guarding this rite of elegant wisdom for more than thirty years: transforming porcelain into a contemporary tale that hints at tradition and presages the future.







ELEGANT WISDOM

accompanying those who live professional catering daily





Innovating does not mean breaking with the past, but rewriting its canons with respect and creativity. Each line is born in this way, as a step forward on a path built from the past, yet capable of accompanying those who live professional catering daily.

Millenium is a celebration of this continuity. Its soft lines and delicate edges evoke the banquets of yesteryear, but dialogue with the essentiality of modern spaces. It is porcelain that welcomes food as a discreet frame, to enhance each creation without ever hiding it.

With Creative Flow, MPS Porcellane translates material into poetry. Flowing lines, shapes that seem sculpted by nature, surfaces where light plays in a dance. Each item is a stage for culinary art: gourmet, finger food, experimental cuisine. Hardware is the embrace of ergonomics and elegance in contemporary taste. Pieces designed to fit in one hand, to serve and enjoy in an infor-

mal yet refined way. It is the answer to the new conviviality, where the plate becomes a companion to a dynamic experience, while maintaining a maniacal attention to detail.

Behind each MPS collection is a knowledge that flows in the balance between industry and craftsmanship, technology and passion for handwork. The porcelains are shaped with premium feldspathic mixtures, fired at 1300 or 900°C, and finished with extreme care. They are lightweight and durable, ready to withstand time, heat, and daily use. Suitable for oven, microwave, dishwasher and even cold storage. Beautiful to look at, but most of all to live with.

MPS Porcellane's is a new tradition, made to support chefs, restaurateurs, maitres and table creatives in their most precious gesture. That of presenting, each day, an emotion.

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





*Edizione  
Limitata*

GIUBILEO 2025



EDIZIONE LIMITATA VALIDA  
DAL 01.01.2025 AL 31.12.2025  
LIMITED EDITION GIUBILEO 2025  
FROM 01.01.2025 TO 31.12.2025



*Il Buono d'Italia*

## JUBILEE 2025 LIMITED EDITION

100% ITALIAN EXTRA VIRGIN OLIVE OIL P.D.O.

Jubilee 2025 is just around the corner and Olio Luglio is proud to celebrate it with its special limited edition 1.01.2025-31.12.2025.

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







*Edizione  
Limitata*

GIUBILEO 2025



EDIZIONE LIMITATA VALIDA  
DAL 01.01.2025 AL 31.12.2025

LIMITED EDITION GIUBILEO 2025  
FROM 01.01.2025 TO 31.12.2025



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

JUBILEE 2025

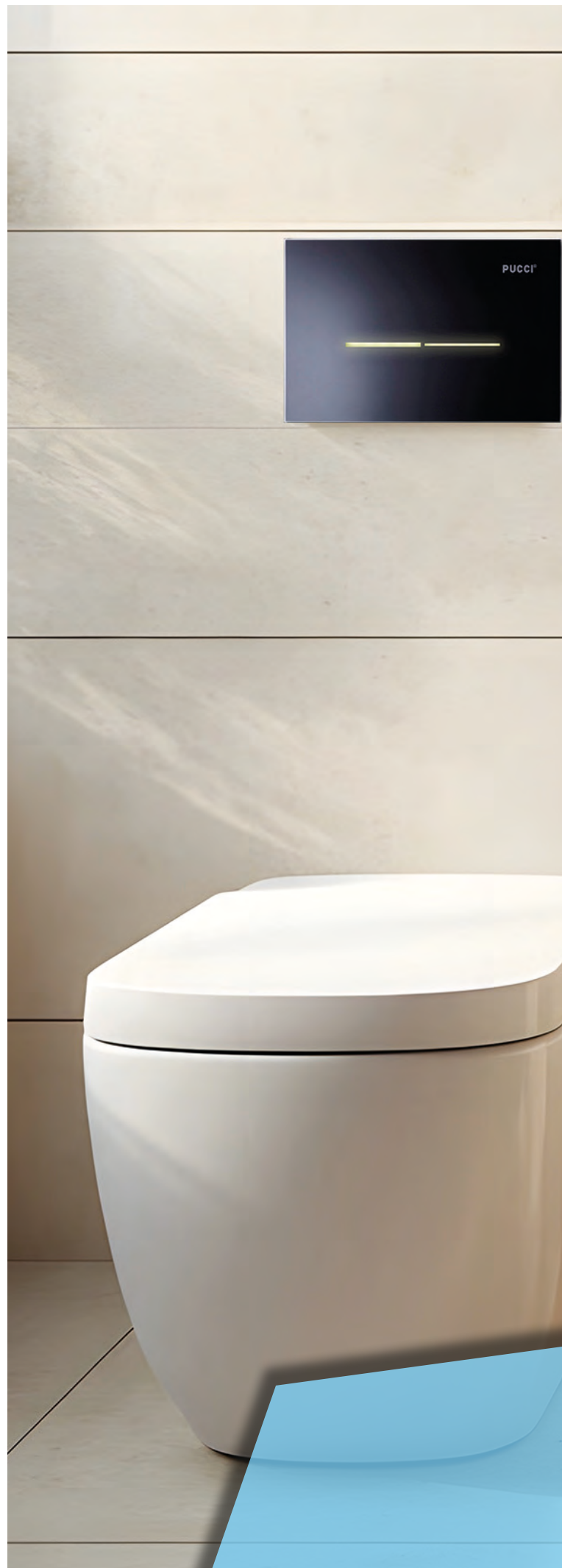
special limited edition 1.01.2025-31.12.2025



## PUCCI ECO, THE CONTINUOUS EVOLUTION OF AN INTELLIGENT ENTITY

Sustainability and water economy have been Pucci's guidelines since 1990, when this 100% Italian firm revolutionised the bathroom with its Eco dual flush cistern. From that time on, the conscious use of water has become an essential factor affecting the behaviour of users and the design of cisterns.

In 1995 Pucci became the exclusive manufacturer of the slimline cistern with a flush of no more than 6 litres. This cistern, naturally also available in a 6-3 litre dual flush version, has evolved from a niche product for specific environments to the cistern of our times: the latest European water saving regulations recommend installing this cistern for public and private toilet renovations, because it's the one that allows the absolute lowest water consumption.

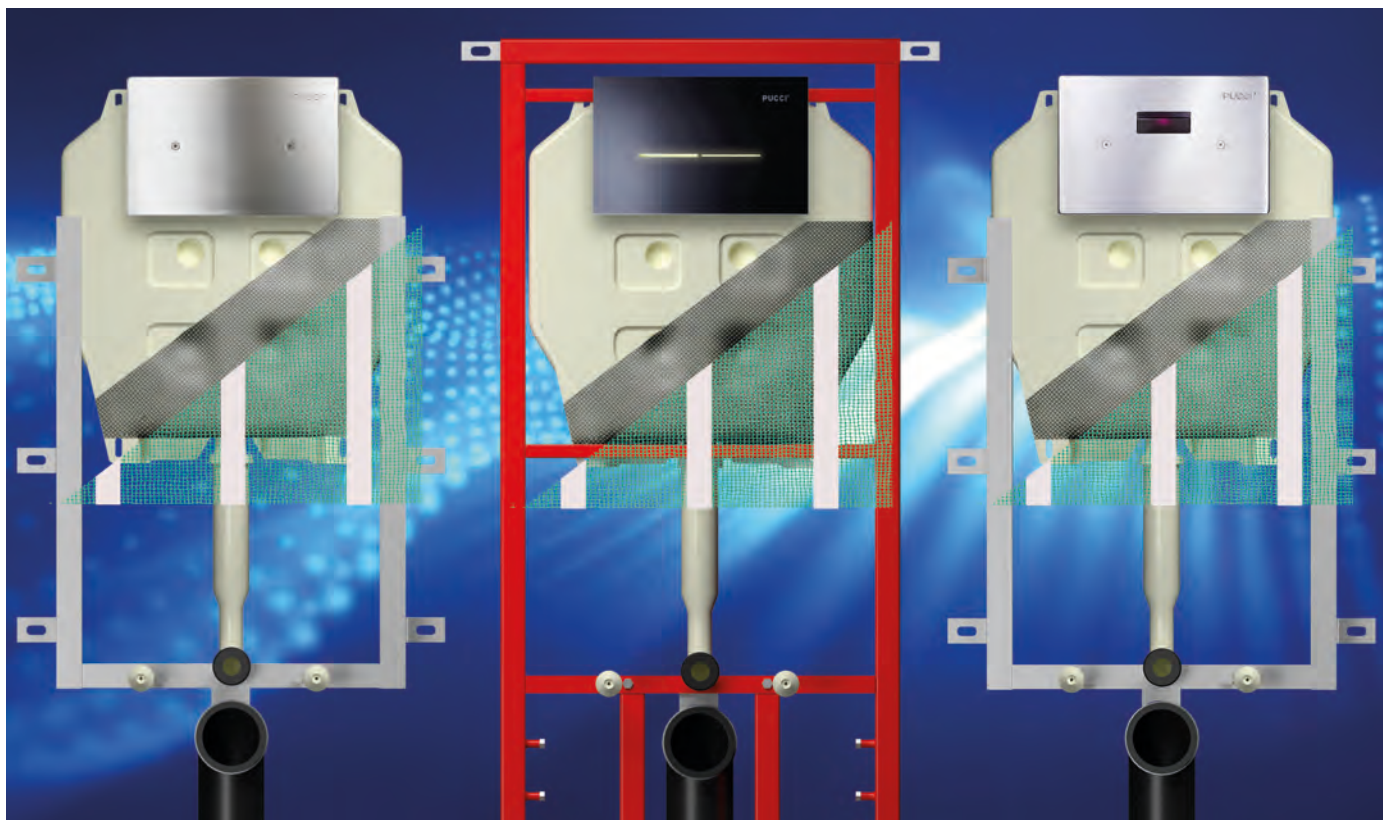






# SUSTAINABILITY AND WATER ECONOMY

Tronic, the first cistern programmable from a smartphone with an app



Also the new generation of cisterns with electronic flush plate is available in slimline anti-waste versions. The sensor-activated Sfioro can provide a 6 or 3 litre flush, uniting technology and style for bathrooms of today and of the future.

Eco Matic, with pulse control, custom designed for public toilets in hotels and other residential communities, features a 6-3 litre dual flush plate that can be installed in the most ergonomic position, operated with the lightest touch and available with a stainless steel vandal-proof flush plate.

The latest breakthrough is called Tronic, the first cistern programmable from a smartphone with an app. Flush volume is selectable (9, 6, or 4 litres), as is the user detection distance for auto flush, from 0.5 to 1.5 m.

This decidedly eco-aware cistern, multi-functional and with advanced technology and management functions, assures exceptional accessibility and ad-

aptability to match specific needs that may also change over time.

Attention to the needs of users, also cost-related, and to those of installers, rational use of our most precious resource, adoption of modern, smart technologies: the pluses of a consistently future-oriented company and its products.

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







# PREFORMATI ITALIA

DESIGN POOLS & WELLNESS SOLUTIONS



## KLIMAPOL

The bespoke elegance that enhances your hotel or home!

**KLIMAPOL, YOUR CLASS A SWIMMING POOL**

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







**PREFORMATI  
ITALIA**  
DESIGN POOLS & WELLNESS SOLUTIONS

## SUSPENDED BETWEEN SKY AND SEA

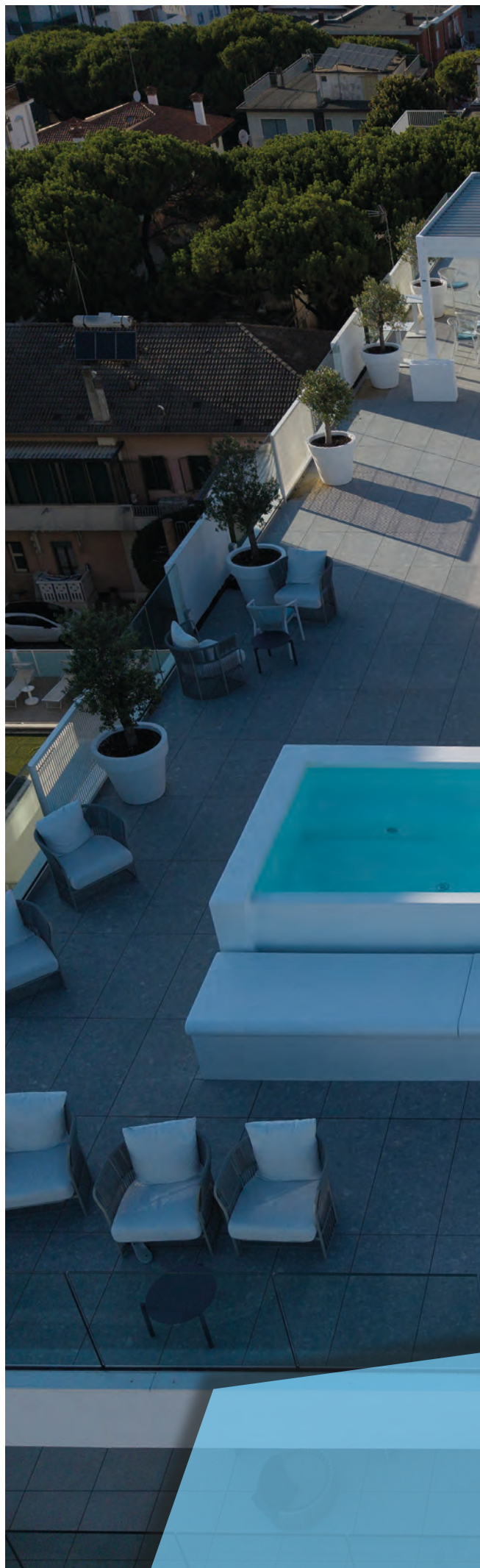
In the heart of Jesolo, one of Italy's most beloved sea-side destinations, stands a project that blends technical ingenuity, aesthetics, and sustainability: the panoramic pool installed on the rooftop of the Beach Palace Hotel. An achievement that seems suspended between sky and sea, testifying to Preformati Italia's ability to bring innovation where architecture and nature meet.

Founded in 2001, the company has transformed EPS, traditionally used as an insulator, into a structural material that offers lightness, strength, and versatility.

From this vision came Klimapool Floating, a patented system that has revolutionized the concept of elevated pools, enabling the creation of self-supporting, floating basins, fully prefabricated, without weighing on the load-bearing structures of buildings. A solution designed for terraces and slabs with limited load capacity, which guarantees safety, sustainability, and comfort at the same time.

The project developed for the Beach Palace Hotel is a striking example. The pool, delivered in a single piece, was installed with a crane in less than an hour, without disturbing the hotel's guests.

The self-supporting structure required only a flat base as support, avoiding invasive interventions or anchoring that could have compromised waterproofing. This result was made possible by combining high-density EPS







# A PANORAMIC POOL

the innovative Klimapool Floating system by Preformati Italia





with a stainless-steel frame, ensuring lightness, mechanical strength, and excellent thermal insulation.

Beyond the technical aspect, the pool conveys an essential elegance that harmonizes with the surrounding seaside environment. The white resin finish, clean lines, and infinity edge facing the sea transform the pool into a design element that enriches the panorama. Inside, ergonomic seats and hydromassage stations provide a complete wellness experience, designed to accompany moments of relaxation with maximum comfort. The RGB lighting system completes the work, creating evocative atmospheres that change throughout the day, turning the pool into a living space, both day and night.

The system also integrates features that reduce consumption and emissions: a slatted cover to limit evaporation, a heating and cooling system for year-round use, and materials capable of maintaining water temperature while minimizing heat loss. A concrete demonstration of how technol-

ogy and environmental responsibility can coexist. Behind every project by Preformati Italia lies strong collaboration with architects, designers, and hoteliers.

The company does not simply supply a product but develops tailor-made solutions, transforming ideas into tangible creations ready to become exclusive wellness spaces. At the Beach Palace Hotel, this philosophy translates into a result that impresses for its functionality, aesthetics, and







emotional impact, offering guests the chance to enjoy an immersive experience suspended between water and horizon.

The Jesolo pool is not just an extra service for a prestigious hotel, but a symbol of Preformati Ita-

lia's innovative approach: making possible what once seemed unattainable, blending technique and creativity to write new chapters in the world of hospitality and wellness.

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







## When taste of tradition meets the future

Piuma d'Oro has been for sixty years the point of reference in the market of sweet snacks and fries, with the market share that overcomes 85% in Italy and is always more consolidated abroad. A family run business has grown up in the name of quality and craftsmanship and has been able to transform the pastry tradition into a modern and recognizable experience, by conquering the trust of the Large -Scale Retail Trade, of the Ho.Re. Ca. channel, of the wholesalers and of the operators of the pastry industry.

The heart of Piuma d'Oro production is the 35.000 m<sup>2</sup> manufacturing plant, of which 10.000 indoor- able to churn out up to 50.000 kg of snacks a day- an efficient organization based on a solid team of employees and temporary workers. Piuma d'Oro is endowed with business knowledge that is handed down every day and guarantees consistency, control and quality along all the production chain.







# TRUSTWORTHY PARTNER

for sixty years the point of reference in the market of sweet snacks and fries.





The flagship of the company lies in "*chiacchiere di Carnevale*" - Mardi Gras fritters: fragrant, light and aromatic, produced according to the traditional recipes. An accurate selection of the ingredients together with meticulous control in each production cycle ensures elevated standards and a quality that satisfies the most demanding tastes.

In 2025, the company decides to look ahead and expand its commercial offer with *Lunelle*: a new line of salted, circular, browned and crispy snacks, conceived for the annual distribution and made with natural and high-quality ingredients. The name recalls the lunar texture of the surface while the

elegant and functional layout adapts perfectly to the new moments of consumption. An innovative proposal that combines delicacy and lightness, designed to capture the demands of an always more dynamic and variegated market.

With *Lunelle*, Piuma d'Oro confirms to be a trustworthy partner, a solid company rooted to the territory, able to innovate with vision and concreteness. This is because Piuma d'Oro has always been faithful to its mission: transform tradition into value.

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





# LUNELLE

Snack lunare. Gusto spaziale



©lunelladigital.com

✔ Snack salato    ✔ Perfette da condividere    ✔ Croccante e irresistibile

📍 **Indirizzo:** Via Monte Santo, 6 24047 – Treviglio (BG) Italia

☎ **Telefono** per assistenza: +39 0363 303690

✉ **Email per assistenza:** [piumadoro@piumadoro.com](mailto:piumadoro@piumadoro.com)

🌐 **Sito:** [www.lunelle.it](http://www.lunelle.it)

*Piuma D'oro*



bioagri<sup>cert</sup>

IFS  
Food





## At SANA Food, the future of healthy eating out-of-home

From 22 to 24 February 2026, SANA Food comes back to **BolognaFiere** with a concept even more focused on organic, healthy and sustainable food for the Horeca channel and specialised retail, as well as a renewed synergy with Slow Food.

This partnership will materialise not only in the **simultaneity** with the Slow Wine Fair, the event for good, clean and fair wine which will be held in pavilions adjacent to SANA Food, and accessible with the same admission ticket.

In addition, for the first time SANA Food will host producers from **Slow Food Presidia** and networks, along with educational events, tastings and round tables on the main topics at the heart of the debate on agri-food policies.

This will make SANA Food an even more unique trade fair format in Italy, connecting the food and wine sectors and offering an integrated platform for **business**, networking and training. It is addressed to a wide range of professionals in the commercial and collective catering, restaurant-retail and retail sectors, with the aim of promoting a new food culture based on ethics, biodiversity conservation, health and sustainability.







FROM 22 TO 24 FEBRUARY 2026

unique Trade Fair Format in Italy





At SANA Food, organic, biodynamic, vegan, vegetarian, PDO, PGI, TSG and health-related products will take centre stage, but the spotlight will also shine on the different cultivars of extra virgin olive oil, the centuries-old tradition of balsamic vinegar, and the importance of honey and bees for environmental protection.

Among the **new** features of SANA Food 2026 are the OoH! Lab multifunctional training area for the **Horeca** sector, with tastings and masterclasses, and the Social Food Area on fair trade agricultural production from social reintegration contexts and land confiscated from organised crime. Unmissable events for organic professionals are Rivoluzione Bio (7<sup>th</sup> edition), the most authoritative summary in Italy on the state of the art and prospects of the organic sector, and the preview of the SANA 2026 Survey on consumption in the Horeca channel and organic exports.

emailing [sanafood@bolognafiere.it](mailto:sanafood@bolognafiere.it)







international b2b exhibition  
of organic and natural products

BolognaFiere  
22-24 February 2026

**Better food.  
More business.  
Out-of-home.**

specialty • functional • fine food • PDO, PGI, TSG

simultaneously with



1 ticket, 2 fairs

follow us on  

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

scan to exhibit!



an event by



with the support of

[madeinitaly.gov.it](http://madeinitaly.gov.it)



Ministero degli Affari Esteri  
e della Cooperazione Internazionale



ITALIAN TRADE ASSOCIATION



ITALIAN TASTE

in collaboration with



FEDERAZIONE ITALIANA AGRICOLTORI E PRODUTTORI BIOLOGICI



Slow Food Promozione

in partnership with



V Label Italia

## SIFIM a continually growing company

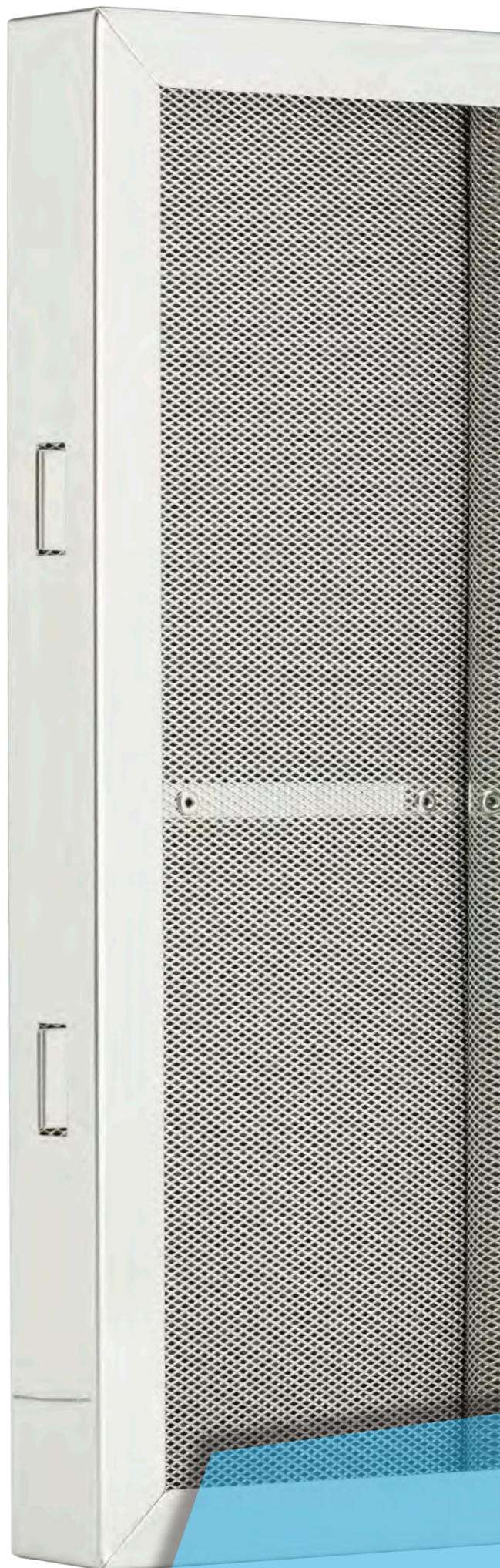
SIFIM is an Italian Company placed in Jesi (in the Marche), specialized in Filtrating field with products for home and professional hoods, electrical appliances and several industrial applications.

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

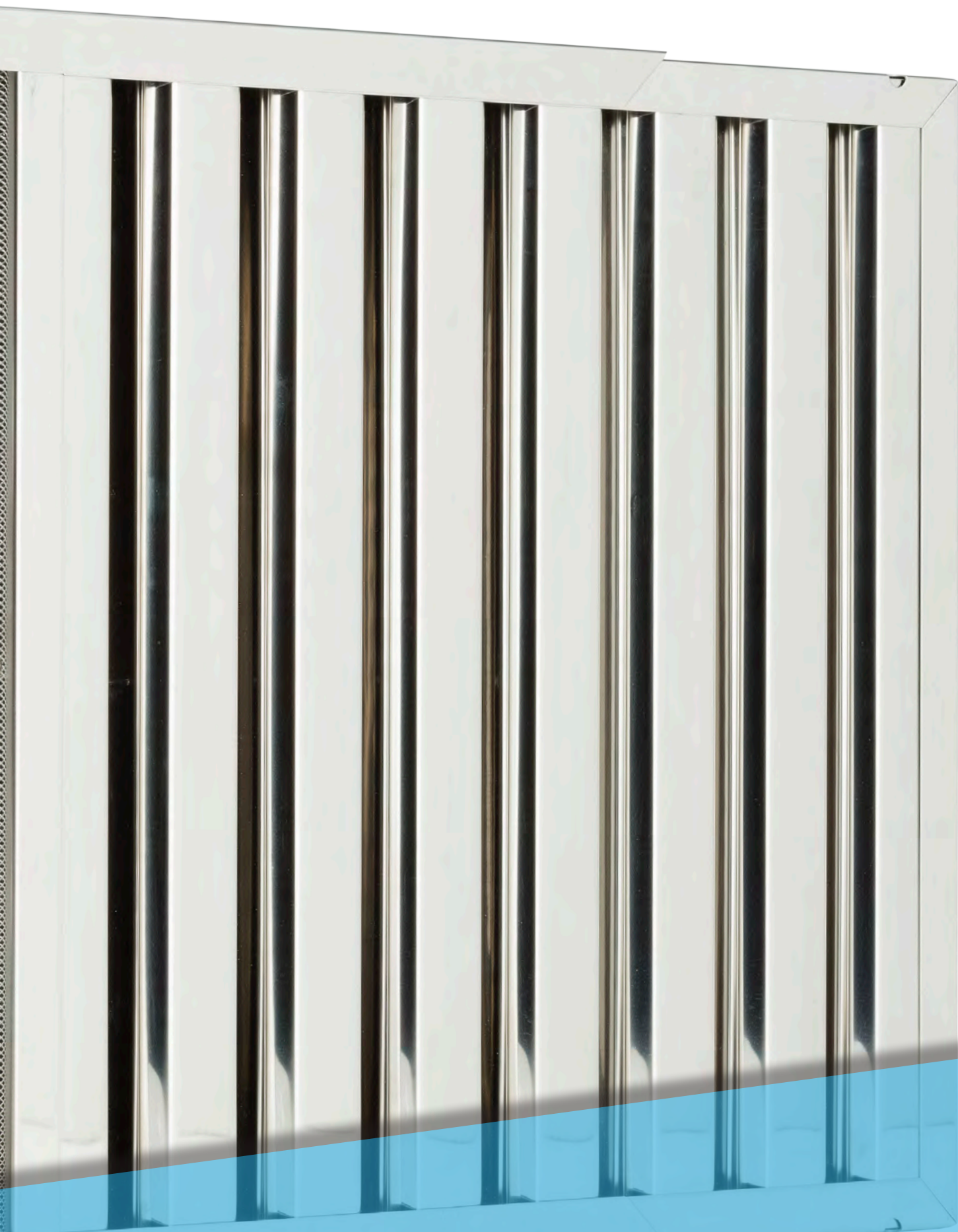
Filters became more and more important parts of hoods, being used to divide suspended substances in cooking vapors. Indeed, the company decided to develop metal filters, characterized by higher performances.

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

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







# FILTRATING

service quality distinguishing it from competitors



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

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

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

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

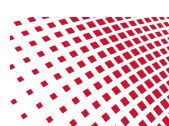
The different kind of available filters can be certified UL 900, UL 1046, DIN 18869-5 and NSF.

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

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







**SIFIM**  
COMPONENTS & SOLUTIONS

**YES**

**certifications**



## The importance of baffle filter

SIFIM reminds that using hoods without baffle filters is dangerous and as it can cause fires and if the baffle filters are horizontally positioned they cannot collect the grease. For safety and best efficiency of the hoods the baffle filters must be vertically positioned and if they have a certifications like UL or EN it is better because they can guarantee the barrier to fire. Filters must always be kept efficient and for this reason SIFIM recommends their washing at least once every two days.

**YES**

**cyclical washes**



**YES**

**vertically baffle filters**

**NO**

**hoods without baffle filters**



**NO**

**horizontally baffle filters**



Further information can be found at web site

**SIFIM s.r.l.** Via Ignazio Silone, 3 - 60035 Jesi - An - Italy  
Ph. +39 0731 60401 - fax +39 0731 614095 - [sifim@sifim.it](mailto:sifim@sifim.it)

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





# SNACKEX 2026 where the global savory snacks industry comes to do business

In June 2026, the eyes of the global savory snacks industry will turn to Lisbon, Portugal, where SNACKEX – the sector’s flagship exhibition – comes to the FIL Expo Centre. Taking place on 17 – 18 June, this two-day event promises to be more than just a trade show. It is the definitive gathering for anyone involved in the manufacture, supply, or innovation of savory snacks and snack nuts.

SNACKEX is unique in its exclusive focus on this fast-growing sector. As the only international trade fair solely dedicated to savory snacks, it has established itself as an essential meeting point for buyers and suppliers looking to shape the future of the industry.

## Why SNACKEX matters

For exhibitors, SNACKEX is more than an opportunity – it’s a strategic platform. With over 70% of previous attendees influencing purchasing decisions, it offers direct access to the people who matter.

Whether you’re launching a new product, seeking international exposure, or strengthening relationships with current customers, the show floor is where deals are made and innovation is showcased.

Attendees can expect a rich mix of qualified visitors, from senior executives and procurement specialists to engineers and product developers. In 2026, SNACKEX will again welcome buyers from over 70 countries, offering unparalleled networking opportunities and the potential to open doors to new global markets.







# IS UNIQUE IN ITS EXCLUSIVE FOCUS

international trade fair solely dedicated to savoury snacks



**A showcase of innovation and capability**  
Exhibitors span the entire value chain – from snack producers to equipment manufacturers and ingredient suppliers. Expect to see leading companies presenting innovations in potato and corn chips, popcorn, baked and extruded snacks, as well as the latest in meat snacks and nut-based products. The event also features cutting-edge technology in weighing, packaging, extrusion, processing, and quality control. 2026 show will also spotlight services like consulting, paperless production metrics, and compliance solutions that are driving operational excellence across factories worldwide.

#### Who will you meet?

Visitors to SNACKEX represent a broad and influential cross-section of the snack food industry. From senior directors at top global snack brands to R&D leaders scouting for the next big idea, and from engineers sourcing equipment to brokers and buyers forging

new supplier relationships – this is where industry-defining conversations happen. Retail representatives and companies with specific challenges will also be in attendance, looking for tailored solutions and one-on-one engagements with trusted partners and new suppliers alike.

#### The bottom line

SNACKEX isn't just another event – it's where deals get done, partnerships are formed, and the future of the savoury snacks sector is shaped. Whether you're a long-time industry leader or an emerging player with a game-changing idea, Lisbon in June 2026 is where you need to be. Don't miss your chance to be part of the industry's most targeted and high-value exhibition.

For all enquiries please email [veronica@esasnacks.eu](mailto:veronica@esasnacks.eu) and keep an eye on [snackex.com](http://snackex.com) for early registration to visit



**17–18 June 2026**  
**FILE EXPO**  
**Lisbon, Portugal**

## Move your business forward

at the world's only  
trade show for savoury  
snacks and nuts

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





**SNACKEX**

International Trade Fair for  
Savoury Snacks & Nuts

**FIL**  
**Lisbon**  
**17-18 June**  
**2026**

# Move your business forward

at the worldwide fair  
for savoury snacks

- Trends
- Tastes
- Technologies
- Suppliers
- Decision-makers
- Distributors
- Trade Partners
- Customers

 **European  
Snacks  
Association**

Enquiries  
[veronica@esasnacks.eu](mailto:veronica@esasnacks.eu)  
[snackex.com](http://snackex.com)

## SIGEP SUMMER 2025 OBSERVATORY: +4% in gelato sales expected in Italy

- In 2024, the artisanal gelato sector in Italy approached a turnover of €3 billion
- Italy leads Europe with over 600 million servings sold [26.4%], ahead of Germany [25.1%] and Spain [20.6%]
- From "reverse stracciatella" to beetroot: the flavours and ingredients of summer 2025

A 4% growth in gelato sales is expected in Italy during the summer season.

This is what emerges from the SIGEP World Observatory (the international exhibition for foodservice excellence, organised by Italian Exhibition Group, to be held from 16 to 20 January 2026 at Rimini Expo Centre), which has been analysing trends and data in the gelato sector at the start of summer for the past 25 years.

**Data: the outlook in Europe and Italy for summer 2025**

According to the SIGEP World Observatory—based on data from CREST-Circana and the Italian Gelato Makers Association—the summer months of 2025 will see a notable recovery, especially in Italy.







# ARTISANAL GELATO SECTOR

there is a growing propensity to consume



Antonio Mezzalana



Claudio Pica



Marco Ottaviani



Mario Masia



Matteo Figura



Sergio Colalucci



Taia Semerano

Across Europe in 2024, despite a slight decline in out-of-home visits (-0.5%), gelato consumption rose by 2.1%. Italy led the top five markets, with over 600 million servings sold (26.4%), ahead of Germany (25.1%) and Spain (20.6%), followed by France and the UK.

"There is a growing propensity to consume," confirms Matteo Figura, Executive Director of Foodservice Italy at Circona. "In 4 out of 100 visits, consumers include gelato in their out-of-home

choices. Even in uncertain times, Europeans continue to enjoy this experience, offering growth potential for the entire supply chain."

Claudio Pica, General Secretary of the Italian Gelato Makers Association (AIG), adds: "For summer 2025, we foresee around a 4% increase in sales across Italy. But gelato artisans must invest more in training, not only in recipe development. The shortage of skilled staff is also an issue—Italy's gelato shops are currently short of 15,000 to 20,000 counter assistants."

In 2024, the artisanal gelato sector in Italy grew between 0.5% and 1%, reaching nearly €3 billion in revenue (up from €2.9 billion in 2023), according to UIF, ACOMAC, Confartigianato, Confesercenti, FIPE-Confindustria, Demoskopika, ISTAT, TCI and ARPA.

### From reverse stracciatella to montepulciano-infused gelato: new flavours for summer

What are the flavour trends for summer 2025? Antonio Mezzalana (awarded "Three Cones" by Cambero Rosso for 'Golosi di Natura', Padual highlights aronia—a berry rich in antioxidants—and beetroot, which has a low glycaemic index. He also advocates for differentiated pricing, as with pizza: "My prosecco gelato, for example, costs €3 per cup instead of €2.50."

Taia Semerano, named best emerging gelato maker of 2024 at SICEP World, returned to her family gelateria in Ostuni after graduating from Bocconi University: "We're going back to classic flavours with simple, high-quality ingredients. One novelty is reverse stracciatella, with dark chocolate base and white chocolate flakes. Gelato is also becoming closer to pastry, with growing interest in cookie- and brittle-based flavours."





Sergio Colalucci, president of the Gelato World Cup and owner of a namesake gelateria near Rome, points to growing demand for plant-based, sugar-free options. Top-selling flavours include a dark chocolate gelato with Montepulciano d'Abruzzo sour cherry sauce, and a gourmet cream with vanilla, lemon zest and Colonia Veneta nougat.

Marco Ottaviani, owner of 'Il Castello' in Rimini and former IT specialist, emphasizes complex aromatic profiles and local ingredients: "Our 'Vento d'Oro' flavour blends saffron, pistachio and Sichuan

pepper, while 'Lavender, Milk & High-Mountain Honey' offers sweetness with lightness and reduced sugar content."

From Spain, Mario Masiá, president of ANHCEA (Spanish Gelato Makers Association), sees 2025 as a turning point: "It will be a year driven by innovation, sustainability and evolving consumer tastes. International flavours such as matcha, yuzu and Asian mango are on the rise, and digital tools are enhancing texture and personal

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

## Wineemotion: the Italian innovation redefining wine by the glass

Wineemotion is an Italian company specializing in the design and manufacture of professional wine dispensing systems for the HoReCa industry. Founded in 2012 in Florence, the company merges Italian design, advanced technology and environmental consciousness to deliver innovative solutions tailored to restaurants, hotels, wine bars and hospitality venues.

The core of Wineemotion's innovation lies in its ability to combine quality service and operational efficiency.

Each system preserves open bottles for up to 30 days using food-grade inert gas largon or nitro-







# INNOVATION

Italian design, advanced technology and environmental



gen), ensuring perfect wine conditions at every pour.

Through programmable portion control and intuitive interfaces, Wineemotion allows precise, waste-free service while boosting margins and customer satisfaction.

With models ranging from 2 to 8 bottles and options including dual-temperature zones and self-service functionality, Wineemotion adapts to a variety of operational needs.

The integrated software offers remote control, consumption analytics and compatibility with POS systems, making it a smart tool for modern beverage management.







The company is currently expanding into international markets with consistent annual revenue growth between 20% and 25%.

Wineemotion stands out not only for its technical reliability and elegance, but also for addressing key market needs: sustainability, profit optimization and an enhanced customer experience.

In a rapidly evolving HoRe-Ca landscape,

Wineemotion offers a compelling answer—technological, sustainable, and proudly made in Italy.

Visit:  
[www.wineemotion.com](http://www.wineemotion.com)

# THE RIGHT WINE *at the right moment*

Serve fine wines by the glass,  
24 hours a day, 7 days a week.  
No staff. Zero waste.  
Maximum profit.

- Controlled temperature preservation
- Room key integration
- Reduce waste, increase sales
- Compact and elegant design for any setting
- Payment integration with cards and digital wallets\*

\* Optional service, provided by Nayax



**WINEEMOTION™**  
wine dispensing system  
MADE IN ITALY  
[www.wineemotion.com](http://www.wineemotion.com)  
[info@wineemotion.com](mailto:info@wineemotion.com)



**Alimentaria** & **HOSTELCO**  
International Food, Drinks & Food Service Exhibition THE HOTEL & RESTAURANT TRADE SHOW

# HOSTELCO AT ALIMENTARIA + HOSTELCO 2026



by **Céline Perez**  
Director of Hostelco





## Innovation, sustainability and global connections for the HORECA sector

As the hospitality industry undergoes rapid transformation, trade shows are becoming essential platforms to connect players, share knowledge and anticipate future trends. Within this context, Hostelco plays a pivotal role at Alimentaria + Hostelco 2026, bringing together hospitality, foodservice and retail to foster innovation, sustainability and internationalisation. On the occasion of Alimentaria's 50th anniversary, we spoke with Céline Pérez to learn more about the strategic importance of this edition and the opportunities it will create for the horeca industry worldwide..

### **What role does Hostelco play within Alimentaria + Hostelco 2026 as a platform connecting the hospitality, foodservice and retail sectors?**

Hostelco is the space where the hospitality industry meets innovation, design and technology.

Within Alimentaria + Hostelco 2026, it plays a pivotal role by bringing together all the key players of horeca and creating a natural bridge with the foodservice and retail sectors. This cross-cutting approach

ensures that equipment, technology, gastronomy and new business models are interconnected, allowing professionals to explore solutions that go far beyond their own industry and to discover synergies that make them more competitive and sustainable. In short, Hostelco amplifies the event's capacity to generate value by showing how hospitality is an essential partner of the entire food chain.

### **How will the event address the key themes shaping the future of horeca, such as innovation, sustainability and internationalisation?**

These three themes are at the heart of our next edition. Innovation will be present not only through cutting-edge equipment and digital solutions, but also with initiatives such as the Food & Hospitality Startups area, which will showcase disruptive proposals from entrepreneurs.

Sustainability, on the other hand, is now a non-negotiable demand from consumers and businesses alike, and Hostelco will present solutions ranging from energy-efficient equipment to sustainable





interior design and eco-friendly catering models. Finally, internationalisation is one of our strongest pillars: we expect nearly a third of the exhibitors to come from outside Spain. Our mission is to enable professionals to close profitable and scalable deals, both domestically and internationally. Therefore, we have increased our investment to attract key buyers and expand the number of business meetings, thus consolidating our role as generators of real opportunities in an international environment.

In this edition, we hope to expand to more than 70 strategic countries, including Portugal, Germany, the United Kingdom, Poland, Mexico, the Netherlands, Morocco, Belgium, France, and the United States. We plan to facilitate more than 14,000 business meetings with international buyers, making the event a true gateway to global expansion.

**How strategic are the synergies between the food and hospitality industries in responding to the main challenges of the sector and fostering new global business opportunities?**

They are absolutely strategic. The hospitality sector cannot evolve without the food industry, and vice versa.

Today's consumer wants an integrated experience: high-quality food, but also the right atmosphere, efficient service and responsible practices. By bringing both worlds together, Alimentaria + Hostelco creates the conditions for companies to co-create solutions, whether that means developing new concepts for restaurants,







embracing digitalisation, or promoting healthier and more sustainable food experiences. These synergies are also the key to addressing the sector's global challenges: from supply chain resilience to workforce training and adapting to new consumer demands.

Our alliance facilitates the work of buyers, who find solutions ranging from food production to the most innovative equipment for the hospitality industry in a single space.

This complementarity allows us to approach the sector from all angles, creating a highly specialized space where supply and demand meet.

**This edition marks Alimentaria's 50th anniversary: what is the significance of this milestone and how does it reinforce the event's position as an international benchmark?**

Celebrating 50 years means celebrating half a century of leadership and service to the industry. Alimentaria has accompanied companies through profound transformations, and its longevity is proof of its relevance and capacity to adapt. For its part, the Hostelco brand was created in 1977, which reaffirms its consolidation in the trade fair market.

Being part of Alimentaria's 50th anniversary: underlines our shared mission: to be not just a trade fair, but a true international benchmark for knowledge, networking and business generation. This milestone strengthens our role as a platform that shapes the future of food and hospitality, while honouring the history and achievements that brought us here.

Looking ahead to 2026, we're building a new experience. This 2026 event will feature a revamped HORECA HUB under the motto "The Shift," offering sessions on new ways of thinking and leading. The event will add new areas for Coffee and Bakery & Pastry, with a barista championship, a "Coffee Route," and a "Future" hub exploring industry changes.

The "Collective Catering Meeting Point" will be expanded, and the Hostelco Awards will become the Horeca Awards with new categories.

From global competitiveness to the launch of new initiatives Alimentaria + Hostelco 2026 confirms its role as a benchmark event for the hospitality and food sectors.

With its strong international dimension and focus on the future of horeca, the event will once again serve as a meeting point where innovation, sustainability and business growth converge.

[www.hostelco.com](http://www.hostelco.com)  
[www.alimentaria.com](http://www.alimentaria.com)



## ITALIAN RICE EXCELLENCE FROM FIELD TO TABLE

A leading player in the supply chain where Italian rice fully expresses its value, Mundi Riso is a rice company based in Vercelli, the European Capital of Rice.

With over 30 years of history, the company is part of the global Ebro Foods Group, the leading agri-food group in Spain and a world leader in the rice sector, with a strong position also in the fresh pasta and premium pasta markets.

Within the Group - which owns more than 80 brands distributed worldwide and a global presence across Europe, Asia and the USA - Mundi Riso holds a strategic role, thanks to its location in Vercelli, an undisputed center of excellence for rice cultivation and production.

By combining the traditional expertise of its territory with the most advanced technologies, the company guarantees strict







WITH OVER 30 YEARS  
OF HISTORY

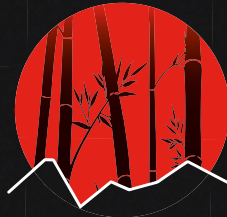
combining the traditional expertise  
of its territory with the most advanced technologies,







# NEW KENJI



## PREMIUM SUSHI RICE

All the flavour of the East in a rice that's 100% selected, processed, and packed in Italy, perfect for Sushi, Poké, and fusion recipes!

Also available in large sizes **5kg, 10kg and 20kg**

DISCOVER MORE ON [NEWKENJI.IT](https://www.newkenji.it)



**MUNDIRISO** 

New Kenji Premium produced by **Mundi Riso Srl**  
Vercelli | Italy | [www.mundiriso.com](https://www.mundiriso.com)

# BAZZARA

ITALIAN COFFEE HERITAGE

## TRIESTE COFFEE EXPERTS 2025: COFFEE MEGATRENDS

The 8<sup>th</sup> edition of Trieste Coffee Experts – conceived and organized by the Italian artisan roasters Bazzara – is a summit dedicated to the coffee industry professionals in Italy with the aim to connect the various segments of the supply chain with a systemic approach.

Since 2014, this biennial event has brought many of the key players in the coffee supply chain to Trieste, with the goal of encouraging connection and fostering the development of ideas and concrete solutions to overcome the sector's most pressing challenges.

In the latest edition, dating back to 2023, titled "Future Coffee: Innovation & Sustainability" these important topics were addressed by leading experts in the field. With a packed schedule of case studies, the great success of the summit paved the road to its highly awaited next edition.







ON DECEMBER  
6TH AND 7TH 2025

dedicated to the coffee industry professionals in Italy





The forthcoming two-day summit will take place on **December 6<sup>th</sup> and 7<sup>th</sup> 2025** at the Savoia Excelsior Palace in Trieste, with the title **"Coffee Megatrends"**. Prominent change-makers, leveraging their own expertise, will face the forces that are revolutionizing the entire supply chain: speculation, artificial intelligence, sustainability, innovation, and many more.

This year's event holds important news: two new formats will enrich the carefully crafted programme. The **"Stati Generali del Caffè"** (General States of Coffee) brings together Italy's main coffee associations for a collective debate and the

**"Think Tank Torrefattori"** invites the representatives of renowned coffee roasteries from Italy – from North to South – to talk about the challenges they are facing and share their unique points of view.

Proved to be a highly strategic event for the entire sector due to the hot topics and unique contributions, the **Trieste Coffee Experts** is a pillar of Bazzara's cultural initiatives spreading coffee culture across Europe and beyond with books, events and courses.

Discover more about the summit on: [www.triestecoffeexperts.it](http://www.triestecoffeexperts.it)



# ma<sup>®</sup>ca



Bologna  
Fiere

by



ASSOCIAZIONE  
DISTRIBUZIONE MODERNA

PRIVATE LABEL CONFERENCE AND EXHIBITION



## ENHANCE YOUR BUSINESS

13  
Gennaio  
2026

INTERNATIONAL  
BUYERS PREVIEW

# 14-15 Gennaio 2026

## 22<sup>a</sup> EDIZIONE

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

ALTA SFERA  
CASH&CARRY

ARD  
CONVIENE SAPER SCEGLIERE



Carrefour

CONAD



coop

coralis  
PICCOLA DISTRIBUZIONE ORGANIZZATA

Cortilia  
la campagna a casa tua

CRAI

Deco  
italia

DESPAR

Dit  
Distribuzione Italiana

ITALY  
DISCOUNT

Lekkerland

MARR  
dove c'è ristorazione



migross  
Bello, Buono e ... Conveniente

Pam  
PANORAMA

Più me  
COCIOLE PER TE E LA TUA CASA

RisparmioCasa

SELEX  
GRUPPO COMMERCIALE

SUPER  
Conveniente  
UNA PROMESSA

GRUPPO  
Vegé

# ma<sup>®</sup>ca



by



ASSOCIAZIONE  
DISTRIBUZIONE MODERNA

PRIVATE LABEL CONFERENCE AND EXHIBITION

## MARCA AWARDS 2026: NEW RECOGNITIONS FOR EXCELLENCE IN PRIVATE LABEL

Marca by BolognaFiere & ADM is launching the Marca Awards, a new initiative set to redefine the standards of excellence for the Private Label industry.

The awards will be a highlight of the upcoming trade fair, scheduled for January 14-15, 2026, at BolognaFiere, reinforcing the event's role as a key trendsetter for the sector. This new format is the first to celebrate, within a single integrated ecosystem, both outstanding product innovation and the industrial excellence of manufacturing companies, honoring the entire value chain that drives the growth and competitiveness of Private Labels.

The awards will be showcased in the Marca Trend Area, a dynamic space within the exhibition center where visitors can discover the latest retailer trends and the innovations presented by industrial partners.

As Private Labels become an increasingly strategic lever for modern retail, the awards broaden the sector's outlook by introducing a new category dedicated to packaging. This highlights how packaging solutions have become as crucial as product quality, offering retailers and buyers a practical tool to anticipate market trends.







# MARCA AWARDS

for the Private Label industry



The new structure allows companies to compete for two complementary awards with a single application, providing a comprehensive overview of the industry's best:

- **Best Innovation Product:**

An evolution of the former IPLS award, this prize is dedicated to the most innovative private label products. It is divided into five key development areas: Sustainability; Food well-being (including pet food); Indoor & outdoor non-food well-being; Origin, provenance, supply chain and transparency; and Packaging.

- **Best Copacker Profile:**

Evolving from the PLM Awards, this recognition rewards the industrial excellence and reliability of production partners. It covers nine categories spanning the entire product range: groceries, beverages, fresh products, frozen foods, home care, personal care, pet care, other non-food products, and packaging.

This synergistic structure promotes both product innovation and the organizational excellence behind it, positioning Private Label as a driver of development for retailers internationally. Thanks to a partnership between Marca by BolognaFiere & ADM and PL Magazine, with support from IPLC, the awards serve as a concrete tool for identifying the best innovations and the most reliable partners.

The award ceremony will be held on January 14, 2026, from 6:00 pm to 7:30 pm at the Marca Fair.

For more information on how to participate, interested companies are invited to visit the official website of Marca by BolognaFiere & ADM.

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





## **HORECA EXPO ALGERIA**

06-09/01/2025

**ALGERIA**

Trade event about hospitality and hotel industry.

## **MARCA**

15-16/01/2025

**BOLOGNA**

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

## **SIGEP**

18-22/01/2025

**RIMINI**

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

## **SIRHA**

23-27/01/2025

**LYON**

Fair for bakery, pastry, food service, hospitality and packaging industries.

## **HOSPITALITY**

03-06/02/2025

**RIVA DEL GARDA**

Italian trade fair dedicated to the horeca channel.

## **BEER&FOOD ATTRACTION**

16-18/02/2025

**RIMINI**

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

## **GULFOOD**

17-21/02/2025

**DUBAI**

Fair for food and hospitality.

## **THAIFEX HOREC ASIA**

05-07/03/2025

**THAILAND**

Trade event about hospitality and hotel industry.

## **HORECA EXPOFORUM**

16-18/03/2025

**TORINO**

Trade event about hospitality and hotel industry.

## **INTERNORGA**

14-18/03/2025

**HAMBURG**

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

## **GASTROPAN**

27-29/03/2025

**ROMANIA**

Trade event about bakery, confectionery and horeca industry.

## **HOTEL & HOSPITALITY EXPO SAUDI ARABIA**

08-10/04/2025

**RIYAD**

Trade event about hospitality and hotel industry.

## **CRAFT BEER CHINA**

15-17/04/2025

**SHANGAI**

International network of B2B events for the beverage industry.

## **TUTTOFOOD**

05-08/05/2025

**MILANO**

International B2B show to food&beverage.

**SIAL CHINA**

19-21/05/2025

**SHANGAI**

Asia's largest food international exhibition.

**THE HOTEL SHOW**

27-29/05/2025

**DUBAI**Trade event about hospitality  
and hotel industry.**MIFB**

30/07-01/08/2025

**KUALA LUMPUR**

The largest food&amp;beverage focused trade event.

**ANUGA**

04-08/10/2025

**COLOGNE**Fair for food&beverage, packing,  
bakery, pastry.**HOST**

17-21/10/2025

**MILANO**

Show for bakery, fresh pasta, pizza industry.

**HOSTILITY QATAR**

28-30/10/2025

**DOHA**

Fair on hospitality, food&amp;beverage.

**GULFHOST**

04-06/11/2025

**DUBAI**

Complete hospitality equipment sourcing expo.

**SIAL INTERFOOD**

12-15/11/2025

**JAKARTA**Fair on technologies for food&beverage  
and food products.**HOSTELCO**

23-26/03/2026

**BARCELONA**

International meeting.

**ALIMENTEC**

09-12/06/2026

**BOGOTÀ**

Fair on the beverage and HoReCa industry.

**SIAL**

17-21/10/2026

**PARIS**

Asia's largest food international exhibition.

**CIBUS**

04-07/05/2027

**PARMA**

International food exhibition.





# WE'VE TALKED ABOUT...

## AI5I SRL

140/143

Via Antonio Gramsci, 57  
20032 Cormano - MI  
Italy

## AMBIANCE ITALIA BY ILCAP SRL

34/37

Via Dei Prati, 4  
33050 S.Maria la Longa - UD  
Italy

## ANDREA BIZZOTTO SPA

38/40-109

Via Motton, 9  
36061 Bassano del Grappa - VI  
Italy

## ANNA PALUCCI ARCHITETTO

136/139

Via Angelo Berardi, 24  
00177 Roma - Italy

## ANTICA TOSTATURA TRIESTINA SRL

67

Località Stazione di Prosecco,  
29/A  
34010 Sgonico - TS - Italy

## ARETA SRL

I COV-3-52/54

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

## ARTE GROUP SRL

I COV-88/90

Via Tommaso Abbate, 5  
30020 Quarto D'altino - VE - Italy

## BARÚ NV

28/31

Industrielaan, 4  
3590 Diepenbeek - Belgium

## BAZZACCO SRL

110/113

Viale Europa, 53  
35018 San Martino di Lupari - PD  
Italy

## BAZZARA SRL

190/192

Via Cesare Battisti, 1  
34125 Trieste - Italy

## BERGADER ITALIA SRL

5-114/116

Via Monte Baldo, 14/F Loc.  
Calzoni  
37060 Villafranca di Verona - VR  
Italy

## BETA ELECTRONICS SRL A SOCIO UNICO IOTICONTROLLO

132/135

Corso Milano, 180  
28883 Gravellona Toce - VB - Italy

## BOLOGNA FIERE SPA

162/165-193/196

Viale della Fiera, 20  
40127 Bologna - Italy

## CAPITANI SRL

I COV-I-32-33

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

## CONI GALASSO SRL

84/87

Via F. Graziano, 12  
80022 Arzano - NA - Italy

## CUBE SRL

10/13

Via Mezzadra, 10  
27054 Montebello della Battaglia - PV  
Italy

## EASYFAIRS ALGERIA

IV COV

2nd stage of the business center  
Zéphir Center, 11 rue Doudou  
Mokhtar  
Hydra - Algeria

## ELEKTROVENT SRL

43

Via delle Pozzette, 18  
25080 Soiano del Lago - BS  
Italy

## ELOGIA MEDIA, S.L.

182/185

Rúa do Areal 18 - 3º - Oficina 5  
(Edificio Areal)  
36201 Vigo  
Spain

## EUROPEAN SNACKS ASSOCIATION ASBL

170/173

Rue des Deux Eglises 26  
1000 Brussels  
Belgium

## FIORENTINI FIRENZE SPA

I COV-117/121

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

## FRICO PO SRL

I COV-104/106

Via C. Mendes, 10  
42045 Luzzara - RE  
Italy

## GALILEO SPA

14/17

Strada Galli, 27  
00019 Villa Adriana - Roma - Italy

## GI PLASTIC GROUP VENDING SRL

92/95

Via Isola Bella, 5  
95032 Valcorrente Belpasso - CT  
Italy

## GIGANPLAST SRL

122/125

Via Roma 21/23/25  
20883 Mezzago - MB  
Italy

## GOLD PLAST SPA

80/83

Via Cesare Battisti n. 3  
21045 Gazzada Schianno - VA  
Italy

## ICAP SPA GRANDSOLEIL

76/79

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

# WE'VE TALKED ABOUT...

## ITALIAN EXHIBITION GROUP SPA - IEC

129

Via Emilia, 155  
47921 Rimini  
Italy

## ITALYNNNOVA SRL INNOVATIVE STARTUP

96/99

Via Aldo Moro, 7  
33032 Bertiole - UD  
Italy

## LABORATORIO ALIMENTARE CECCHIN ANDREA E CARLO SRL

2-126/128

Via Maglio, 23  
35015 Galliera Veneta - PD  
Italy

## LEON INOX

100/103

Arachthou 1,  
18346 Moschato  
Greece

## MAGNETI PLASTIC SAS

68/71

Via Artigiani 6/8  
27010 Guinzano - PV - Italy

## MANIFATTURA PORCELLANE SARONNO SRL

I COV-4-144/146

Via Varese 2/H  
21047 Saronno - VA  
Italy

## MAQUINARIA INDUSTRIAL HOSTELERA S.L.U.

II COV

Calle Juan de la Cierva, 4  
Naves B C D E L y K  
Can Galobardes Industrial Park  
08420 Canovelles - Barcelona  
Spain

## MEDI SRL

64/66

Contrada Piane Tronto, 52  
64010 Controguerra - TE  
Italy

## MEDSOL SRL

147/149

Viale A.Olivetti, 37  
Zona A.S.I.  
70056 Molfetta - BA  
Italy

## MUNDI RISO SRL

186/189

Via Camillo De Rossi, 14  
13100 Vercelli - Italy

## NAPKIN SRL

III COV

Via P.Frisi, 72  
48124 Ravenna - Italy

## PIUMA D'ORO SRL

158/161

Via Montesanto, 6  
24047 Treviglio - BG  
Italy

## PREFORMATI ITALIA SRL

153/157

Via Trieste, 26B  
36065 Mussolente - VI  
Italy

## PUCCIPLAST SPA

I COV-7-150/152

Strada Alessandria, 9  
15044 Quargnento - AL  
Italy

## QUEMME FSE SRL

73/75

Via Monaldo Calari, 1  
40069 Zola Predosa - BO  
Italy

## ROSSI & PARTNERS SOC.COOP A.R.L.

18/21

Via Massimo D'Antona 3-5  
Zona Industriale Talacchio  
61022 Vallefoglia - PU  
Italy

## SANTOS SAS

22-23

140-150, Avenue Roger Salengro  
BP 80 067  
69120 Vaulx-en-Velin  
France

## SIFIM SRL

I COV-166/169

Via Ignazio Silone, 3  
60035 Jesi - AN - Italy

## SPIDOCOOK SRL

I COV-24/27

Via dell'Artigianato, 2  
35010 Vigodarzere - PD  
Italy

## STEAM ITALY SRL

48/51

Muradello 1/D  
25032 Chiari - BS  
Italy

## STUDIO GAVIOLI SRL

44/47

Viale Monte Kosica, 66/A  
41121 Modena - Italy

## SUD FORNI SRL

60/63

Via 4 Novembre, 43  
SS. Sannitica km 8,540  
80026 Casoria - NA  
Italy

## TENTAZIONI PUGLIESI SRL

6

SP Per Andria KM 2,00  
76125 Trani - BT -  
Italy

## THINK WATER SRL

56/59

Via delle Pezze 35,  
35013 Cittadella PD  
Italy

## WINEEMOTION SPA

178/181

Strada di Sant'Appiano, 9/A  
50028 Barberino Tavernelle - FI  
Italy





napkin



The authentic touch of  
Italian hospitality

More wonders on [napkin.it](http://napkin.it)



Milano

See you at:  
**PAD.11**  
**M35**





# **HORECA** 2026 EXPO **ALGERIA**

**19 – 22**  
**JANUARY 2026**

ALGIERS EXHIBITION CENTER

**SAFEX**

(AHAGGAR & CASBAH HALLS)

**18<sup>TH</sup> INTERNATIONAL EXHIBITION  
FOR HOTELS AND RESTAURANTS**

**Contact us :**

☎ +213 (0) 20. 30. 72. 77

✉ [contact@horecaexpodz.com](mailto:contact@horecaexpodz.com)