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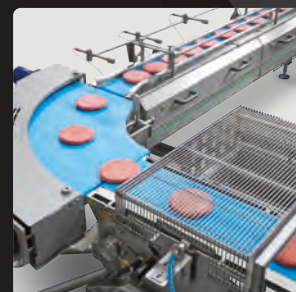
PRODUCTIVITY



DIGITALIZATION



INFORMATION
TECHNOLOGY



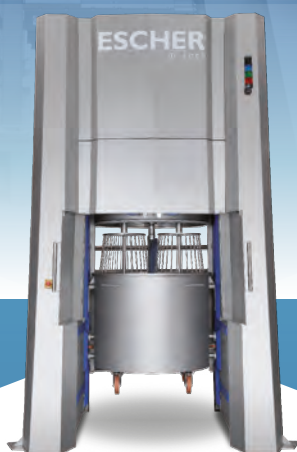
The represented plant has been supplied to a primary Italian company which works frozen meat and includes: automatic feeding system at high speed of the bulk product, electronic horizontal flow-pack FP100, shrinking tunnel, robotic feeding station for the cartoner machine, three feeders with inclined stores allow to realize packages which contain mix of products of different origin. Operative speed, reliability, great versatility, ease in format changes, complete automation, total realization as per law regulations Industry 4.0, complete traceability of products.

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ФТОРИРОВАННОЕ ПОКРЫТИЕ ДЛЯ МАКСИМАЛЬНОЙ ЗАЩИТЫ

Преимущества продукции Tomace: легче очистка поверхностей с покрытием, выше производительность, меньше отходов и выше качество готовой продукции.

Тomace Srl является специализированной компанией, работающей в секторе фторированного покрытия. Благодаря опыту, приобретенному более, чем за двадцать лет, Tomace может полностью удовлетворить потребности клиента,

который ищет решения против коррозии, проблем прилипания и трения конкретной поверхности.

Применение самое разнообразное: от компонентов упаковочного оборудования до пищевой, фармацевтической, керамической области, каучуковой штамповки, машин для деревообработки и машиностроения в целом. Преимущества: более легкая очистка



FLUORINATED COATING FOR THE HIGHEST PROTECTION

The benefits of Tomace's products are: easier cleaning of coated surfaces, higher productivity, less waste production and higher quality of the finished product.

Tomace Srl is a skilled company working in fluorinated coating fields. Thanks to the experience acquired in more than twenty years, Tomace is able to grant complete satisfaction to its customers who are looking for solutions against corrosion, stickiness and friction prob-

lems of a given surface. The applications are of the most varied: from packaging machine components, to food, pharmaceutical, ceramics and rubber moulding plastic industries, to the machines for wood processing and mechanical engineering in general. The benefits are easier cleaning of

coated surfaces, higher productivity, less waste production and higher quality of the finished product. The categories of fluoropolymers are multiple:

PTFE, FEP and PFA combined with other resins allow obtaining an infinite variety of products able to enhance their

поверхностей с покрытием, более высокая производительность, меньшее количество отходов и более высокое качество готовой продукции.

Категории фторполимеров многочисленны: PTFE, FEP и PFA в сочетании с другими смолами позволяют получить бесконечное разнообразие продуктов, способных улучшить собственные свойства для любого конкретного использования.

PTFE Line - очень низкий коэффициент трения и no stick коэффициент. Основное применение - в промышленности, с широким спектром прикладных решений.

PFA-FEP-SOLGEL Line включает в себя широкий спектр покрытий, специально разработанных для предотвра-



щения прилипания к поверхностям продуктов питания, таким как макароны, хлебобулочные изделия и другие, в зависимости от их особенностей.

PTFE – VICOTE PEEK линии покрытия были разработаны для повышения эффективности механических компонентов за счет максимального снижения коэффициента



own particular feature for any specific use.

PTFE Line - very low friction and “no stick” coefficient. Its main use is in the industrial field with a wide range of applications.

PFA-FEP-SOLGEL Line includes a wide range of coatings specifically developed to prevent products from sticking to surfaces such as pasta, bakery products and others, on account of their own nature.

PTFE – VICOTE PEEK Line coatings have been developed to improve the performance of mechanical components through the maximum reduction of friction coefficient, both static or dynamic, even in event of corrosive conditions.

MOLYCOTE Line – dry lubrication. Some of the main

трения, как статического, так и динамического, даже в случае коррозионных условий.

MOLYCOTE Line - сухая смазка. Некоторые из основных преимуществ этих покрытий: возможность обрабатывать металлы и сплавы, подлежащие тепловой деформации, или компоненты со строгими допусками, отсутствие эффекта stick-slip, защита от коррозии, снижение уровня шума и нагрева, превосходная устойчивость к температурам от -195°C до $+290^{\circ}\text{C}$.

PFA – ETFE Line сочетает более высокую механическую прочность с исключительной химической инертностью. **Micro Shot Peening Line** со стеклянными и керамическими микросферами на нержавеющей стали и алюминии - устраняет причины коррозии, обеспечивая более привлекательную эстетику, улучшенные механические характеристики, а также дезинфицированные поверхности.

Micro Shot Peening Line со стеклянными и керамическими микросферами на нержавеющей стали и алю-

минии - устраняет причины коррозии, обеспечивая более привлекательную эстетику, улучшенные механические характеристики, а также дезинфицированные поверхности.

Томас Srl, лидер обработки и отделки металлической поверхности. 

trattamentisuperficialimetalli.it



benefits of those coatings are: we can treat metals and alloys subject to thermal deformation or components with tight dimensional tolerances, no stick-slip, corrosion protection, heat and friction noise reduction, excellent resistance to temperatures between -195°C a $+290^{\circ}\text{C}$.

PFA – ETFE Line combines higher mechanical strength with exceptional chemical inertia. **Micro Shot Peening Line** with micro glass and ceramic balls on stainless steel and aluminum - eliminates causes

of corrosion, ensuring aesthetic improvement, improved mechanical characteristics, as well as sanitized surfaces.

Micro Shot Peening Line with micro glass and ceramic balls on stainless steel and aluminum - eliminates causes of corrosion, ensuring aesthetic improvement, improved mechanical characteristics, as well as sanitized surfaces.

Tomace Srl, leader in metal surface treatment and finishing. 

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ВЫ ЗАСЛУЖИВАЕТЕ ЛУЧШЕЕ: ВЫБИРАЙТЕ ГОМОГЕНИЗАТОРЫ BERTOLI ВЫСОКОГО ДАВЛЕНИЯ

Bertoli – бренд Interpump Group – является технологическим лидером в производстве гомогенизаторов высокого давления и поршневых насосов с более чем 40-летним опытом работы.

HOMOGENIZATION: HOW WE ADD VALUE TO YOUR PRODUCT?

ГОМОГЕНИЗАЦИЯ: КАК МЫ УВЕЛИЧИВАЕМ ЦЕННОСТЬ ВАШЕГО ПРОДУКТА?
Bertoli очень серьезно отно-

сится к гомогенизации, которая является фундаментальным процессом для наиболее распространенных жидких продуктов. Гомогенизация обеспечивает самую длитель-

ную сохранность продукта, улучшая такие его качества как вкус, цвет, мягкость и запах. Опираясь на специфическое ноу-хау Bertoli в сочетании с



YOU DESERVE THE BEST: CHOOSE BERTOLI HIGH PRESSURE HOMOGENIZERS

Bertoli – a Brand of Interpump Group- is a technological leader in manufacturing high-pressure homogenizers and plunger pumps with over 40 years of experience.

HOMOGENIZATION: HOW WE ADD VALUE TO YOUR PRODUCT?

Bertoli takes care seriously of the homogenization process because it's a fundamental step for most common liquid products.

The homogenization grants a longest conservation of the products improving their qualities in terms of taste, colour, smoothness and smell.

Relying on a specific Bertoli know-how combined with attention to detail you can improve your product and reach the desired success.

Bertoli is specialized in Food & Beverage, Dairy, Pharma, Chemical and Cosmetics applications offering high pressure laboratory as well as

вниманием к деталям, вы можете улучшить свой продукт и достичь желаемого успеха.

Bertoli специализируется на пищевых продуктах и напитках, молочных, фармацевтических, химических и косметических приложениях, предлагая лабораторию высокого давления, а также промышленные гомогенизаторы и поршневые насосы.

МИССИЯ: СТАТЬ ВАШИМ НАДЕЖНЫМ ПАРТНЕРОМ!

Bertoli вводит вас в технологию гомогенизации, используя весь свой опыт, в котором вы являетесь главным героем.

Можете положиться на весь персонал Bertoli:

- Региональный Менеджер
- Очень эффективная команда R&D с инновационной лабораторией
- Внимательный подход к клиенту
- Техническая поддержка на месте
- Мировая сеть

От изучения продукта до правильного решения и производства, Bertoli обеспечивает вам максимальную поддержку и надежность для достижения желаемых результатов.

НОВАЯ СЕРИЯ EVOLUTION: ТЕХНОЛОГИЯ ПОД КЛЮЧ

Bertoli в сотрудничестве с Interpump Group - крупнейшим в мире производителем профессиональных поршневых насосов высокого давления - разрабатывает новую линию гомогенизаторов и поршневых



industrial homogenizers and plunger pumps.

THE MISSION: BECOME YOUR TRUSTED PARTNER!

Bertoli brings you in the homogenization's technology through a whole experience where you are the protagonist. You can rely on the entire Bertoli's Staff:

- Dedicated Area Manager
- Very efficient R&D Team with an innovative laboratory
- Careful Customer Care
- Technical Support on site
- Worldwide Network

From the study of the product to the definition and manufacturing of the right solution, Bertoli grants you the best support and reliability to

achieve your desired results.

THE NEW EVOLUTION SERIES: A TECHNOLOGY TAILOR MADE FOR YOU

Bertoli in synergy with Interpump group – the world's largest producer of professional high-pressure piston pumps - develop a new range of homogenizers and plunger pumps eco-friendly up to 50.000 l/h.

насосов, экологически чистые, до 50.000 л/ч.

Почему EVOLution? Потому что Bertoli начал со старых машин с целью их улучшения.

Все новые модели Bertoli оснащены Interpump Group, с внутренним блоком передач,

снижающим потребление воды и энергии.

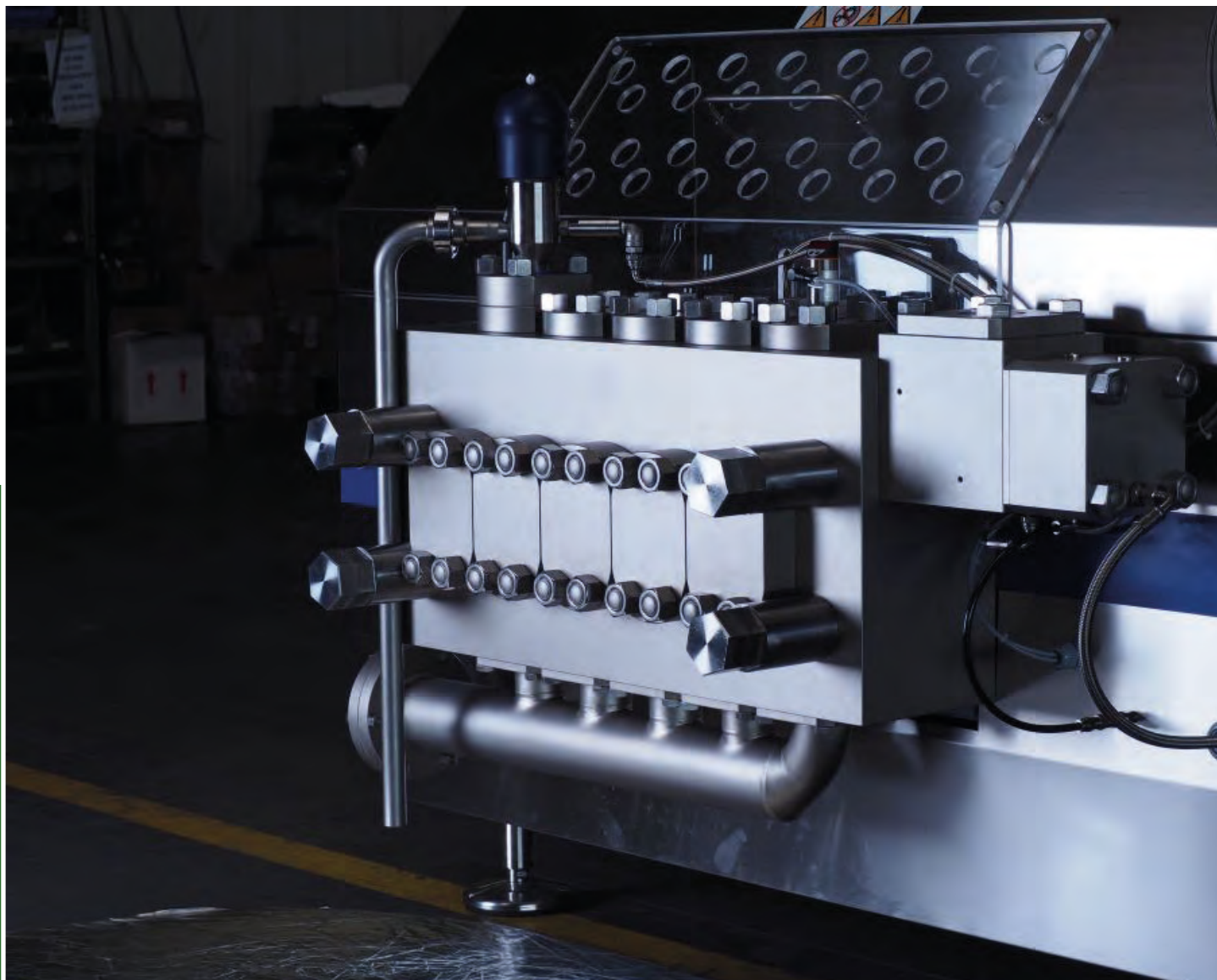
КАЧЕСТВО и ТРАДИЦИИ

Оборудование Bertoli отвечает главным гигиеническим требованиям и системе контроля качества в соответствии с международными стандартами. Все гомогенизаторы Bertoli

подходят для CIP и SIP, конфигураций ATEX, сертификации 3-A и EAC. 

Подарите себе лучшее, присоединяйтесь к Bertoli!

Для дополнительной информации:
bertoli-homogenizers.com



Why EVOLution series?
Because Bertoli started from the old products with the goal of improving them.
All Bertoli new models are powered by Interpump Group, with internal gear unit, reducing water and energy consumption.

SAFETY AND QUALITY

Bertoli machines meet the most important hygienic requirements and quality control system in compliance with the international standards.

All Bertoli homogenizers are suitable for CIP and SIP,

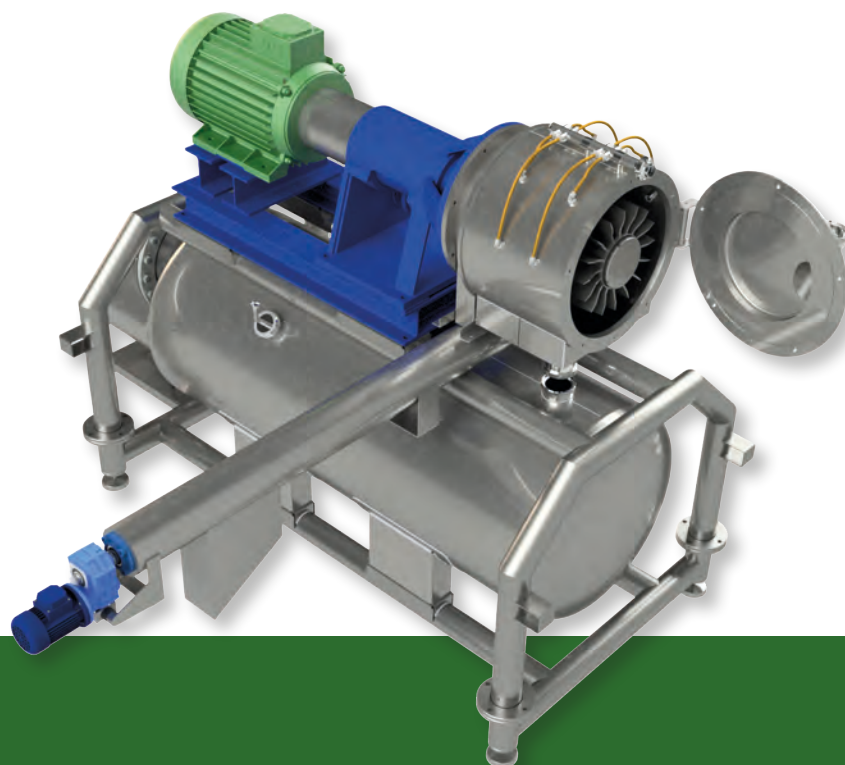
ATEX configuration, 3-A and EAC Certification.

Treat yourself the best and join Bertoli! 

For more info:
bertoli-homogenizers.com

ORION ENGINEERING SRL: СИСТЕМЫ АГРОПРОДОВОЛЬСТВЕННЫХ ПРОЦЕССОВ

Необходимость вносить свой вклад в решение проблемы удаления отходов, образующихся по всей цепочке поставок продовольствия, является для нас амбициозной целью, к которой мы стремимся. ORION ENGINEERING S.r.l., объединяющая усилия технического персонала, завершает разработку ряда процессов с акцентом не только на трансформацию сырья, но и на всю цепочку поставок агропродовольственной продукции.



ORION ENGINEERING SRL: AGRI-FOOD PROCESSING SYSTEMS

We are aware of the necessity to dispose of waste produced along the agri-food supply chain, and our commitment to solving this problem is an ambitious goal that we intend to take on. Thanks to the fruitful cooperation of our technical staff, ORION ENGINEERING S.r.l. is developing a series of new solutions that focus both on the processing of raw materials and the entire food supply chain.

Our key to success is to build these solutions for small and medium companies because we firmly believe that man and the environment should be at the heart of an ethical and eco-sustainable business.

At the moment, we are developing solutions for cassava, tomato, mango and whey. We are developing this strategy based on a circular economy: a production and consumption model that involves plant sharing, process reengi-

neering and the extensive reuse of industrial waste from the supply chain. Looking at the agri-food supply chain, our goal is to increase the value of raw materials, reducing to a minimum both waste and the environmental resources related to them.

This way, they may be used as part of a new, parallel production cycle, generating additional value. We shouldn't forget the environmental impact: both the

Ключом к успеху является внедрение этих решений специально для малых и средних предприятий. Мы твердо верим, что человек и окружающая среда должны оставаться в центре этического и экологически устойчивого бизнеса. В данный период основные процессы в развитии касаются маниока, томатов, манго и сыворотки.

Ключевой идеей, на которой мы разрабатываем эту стратегию, является экономика замкнутого цикла: модель производства и потребления, подразумевающая совместное использование заводов, реинжиниринг и повторное использование самым широким образом промышленных отходов, образующихся в цепочке поставок.

С точки зрения цепочки поставок агропродовольственной продукции цель состоит

в том, чтобы повысить эффективность сырья, помогая свести к минимуму связанные с ним отходы и экологические ресурсы. Таким образом эти ресурсы могут быть использованы в рамках нового, параллельного производственного цикла, создавая дополнительную ценность. Не следует забывать и о воздействии на окружающую среду: Утилизация отходов и постоянное использование первичного сырья наносит значительный удар окружающей среде, увеличивая потребление энергии и выбросы двуоксида углерода (CO₂). Более рациональное использование сырья может способствовать сокращению выбросов CO₂.

Переход к экономике замкнутого цикла может дать множество преимуществ, в том числе:

- Снижение давления на окружающую среду
- Больше уверенности в наличии сырья
- Повышение конкурентоспособности
- Стимулирование инноваций и экономического роста
- Увеличение занятости

Повторное использование натуральных продуктов (концентрация питательных веществ)

Рассмотрим несколько примеров, таких как восстановление сыворотки в густой жидкости с содержанием твердых веществ более 30%: например, вещества, похожие на патоку с сахарных заводов. Другой пример - сывороточные белки, получаемые в молочной промышленности: после концентрирования и высушивания сывороточные белки могут использоваться в

waste disposal processes and the constant use of raw materials have a great impact on the environment and increase energy consumption as well as carbon dioxide (CO₂) emissions. More rational use of raw materials can help to reduce CO₂ emissions.

Shifting to a more circular economy could bring many benefits, including:

- Reduced environmental impact
- Greater security on the availability of raw materials
- Increased competitiveness
- The impulse to innovation and economic growth
- Increased employment opportunities

Reuse of natural products (Nutrients concentration)

Let's see some examples, such as the serum recovery in a dense liquid with a solids



химической и фармацевтической промышленности.

Восстановление производственной цепочки (снижение производственных затрат)


В молочной промышленности сывороточные белки используются в дополнение к молоку, предназначенному для сыроварения, или, как альтернатива, для производства специальных йогуртов или препаратов для детей. Например, добавление 3% концентрированных сывороточных белков в молоко, используемое для производства мягкого сыра, дает увеличение выхода на 11,5%.

Использование в животноводстве

Интересным примером является использование отбрасываемой во время переработки кожуры и семян томатов:

около 5% сырья на входе перерабатывающего завода. Посредством системы нехимической переработки эти отходы могут стать добавкой к корму домашней птицы. То же самое относится и к цепочке обработки маниока, который с помощью установки, ограниченную пространством 40-дюймового контейнера (в стадии изучения), может производить три различных типа гранул: твердые, мягкие и плавающие. Плавающие гранулы используются для кормления рыбы, твердые для птицы и мягкие для жвачных животных.

Широко распространенным случаем является обработка манго, при которой образуется около 40-50% отходов: поврежденные фрукты, семена манго, кожура и волокнистые отходы. Побочный продукт содержит ценные компоненты, такие как клетчатка, углеводы, а также оптимальный уровень макро- и микроэлементов.

Приглашаем Вас связаться с нами, чтобы вместе оценить процесс возможного использования образующихся отходов, наиболее подходящей для вашего завода. 



content greater than 30% for molasses-like substances from sugar mills. Another example can be the whey proteins produced in the dairy industry: once concentrated and dried, whey proteins can be used in the chemical and pharmaceutical sectors.

Reintegration in the supply chain (Decrease in Production Costs)

In the dairy industry, whey proteins are used in addition to milk for the production of cheese, special yoghurts or baby food products. For instance, adding 3% of concentrated whey protein in the production of soft cheese has a yield increase of 11.5%.

Zootechnical use

An interesting case is represented by the tomato skins and seeds discarded along its production chain, which ac-


count for about 5% of the raw material entering the processing plant.

Through a non-chemical reprocessing system, these food scraps can be converted into a supplement for poultry feed.

The same applies to the supply chain of cassava, which can produce three different types of pellets: hardwood, softwood and floating.

Floating pellets are used to feed fish, hard pellets are

good for poultry and soft pellets are used for ruminants. Mango processing produces about 40-50% of waste: among them, there are damaged fruits, seeds, skins and fibrous waste. Mango by-products contain valuable components such as fibres, carbohydrates, as well as optimal levels of macro and micronutrients.

Feel free to get in touch with us to discuss the process of waste management that best suits your company. 

Ideas, solutions and plants for the food and beverage industry

Passion, expertise and innovation are the keys to the success of SAP Italia. Since 1983, the company has been offering highly technological plants for the food industry.

Over the years, SAP Italia has developed a deep know-how in different fields of application and today it plays an important role in its sector as an international leader.

Thanks to constant research and various fruitful collaborations, the company is able to meet its costumers' specific needs and provide them with tailored high-tech solutions.

The wide range of SAP Italia services includes in-depth feasibility studies, comprehensive and detailed estimates, customized design according to specific requirements, software development, installation and testing, personnel training and preventive maintenance.

Furthermore, SAP Italia's customers can always count on the support of a team of experts.

What really makes SAP Italia different from its competitors, is its personalized approach to every single project, which is designed upon the specific needs of different customers. By modeling and adjusting its technology, SAP Italia can contribute to its customers' success and to maximizing the results of their investment.



UHT Sterilization Plants

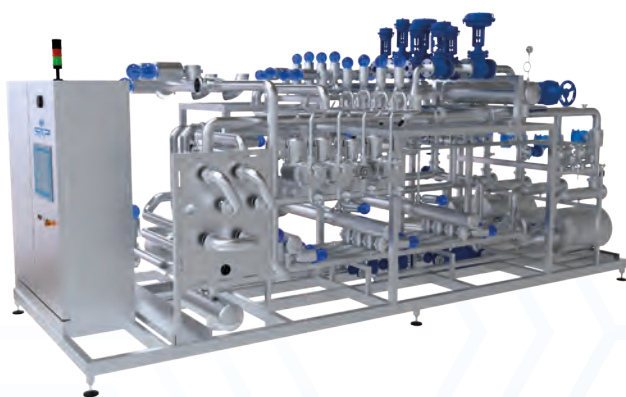
Mixing and Carbonating Units



Pasteurization Plants



Cip Cleaning Plants



Continuous Sugar Dissolvers



Syrup Rooms



Aseptic Tanks



Food Processing Plants



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ИДЕИ, РЕШЕНИЯ, ЦЕХА – ДЛЯ ИНДУСТРИИ ПРОДУКТОВ ПИТАНИЯ И НАПИТКОВ

С 1983 года SAP Italia успешно работает на международном уровне в области проектирования перерабатывающих цехов для пищевой промышленности.

Спектр услуг, которые SAP Italia предлагает своим клиентам, включает углубленное технико-экономическое обоснование, подробную смету расходов, индивидуальный дизайн под конкретные нужды, производство, монтаж, тестирование, обучение персонала, профилактику, помощь специализированных техников и поставку запасных частей.

Наше портфолио включает в себя:

- Системы смешивания и карбонизации;
- HTST пастеризаторы и UHT стерилизатор;
- SIP и CIP установки;
- Комнаты подготовки сиропа и сока;
- Диссольверы сахара пакетного и непрерывного типа;
- Асептическая дозировка и асептические резервуары;
- Проекты под ключ.

Благодаря постоянным усилиям в поиске новых решений и многолетнему обширному сотрудничеству с ведущими

заказчиками отрасли, SAP Italia приобрела обширный опыт в различных областях работы. Она с гордостью представляет новую серию специально для асептических обработок, рожденную от плодотворного сотрудничества с Refresco Italia. Компания Refresco, европейский лидер в сфере розлива безалкогольных напитков, расширяя ассортимент и стремясь к все более высоким стандартам для своего потребителя, поручило SAP Italia один из самых амбициозных проектов в производстве асептических напитков. Проект охватывает широкий спектр продуктов, таких



IDEAS, SOLUTIONS AND PLANTS FOR THE FOOD AND BEVERAGE INDUSTRY

Since 1983, SAP Italia has operated successfully on an international level in the field of construction of processing plants for the food industry.

The range of services that SAP Italia offers its customers includes indepth feasibility studies, comprehensive and detailed cost estimates, custom design for specific needs, production, installation, testing, staff training, preventive maintenance, assistance with specialized technicians and a spare parts service.

Our portfolio includes:

- Mixing and carbonating units,
- HTST pasteurizers and UHT sterilizer,
- CIP and SIP plants,

- Syrup and juice preparation rooms,
- Batch and continuous sugar dissolvers,
- Aseptic dosage and aseptic storage tanks
- Turn key projects.

Thanks to constant efforts in the search for new solutions and numerous collaborations that have taken place over the years with leading customers in the industry, SAP Italia has gained extensive know-how in the various fields of operation and it's proud to present the new series of plants specifically studied for aseptic treatment born from a fruitful co-operation with Refresco Italia. Refresco, European leader in

the business of subcontracted soft drink bottling, engaged in the expansion of its product range and focused on ensuring the final customer a consistently higher guarantee on its products, has commissioned SAP Italia the study and development of one of the most ambitious projects ever conceived in the aseptic drinks production that covers a wide range of products, such as fruit juices, traditional drinks, tea and milk.

The strategy developed by the partnership, involving two of the major market leaders, is to achieve high goals if added value such as:

- full automation to ensure ex-

как фруктовые соки, традиционные напитки, чай и молоко. Стратегия, разработанная в рамках партнерства с участием двух основных лидеров рынка для достижения высоких целей, состоит в следующем:

- полная автоматизация, чтобы обеспечить исключительную гибкость и детальный контроль каждого параметра процесса;
- сокращение объема отходов в процессе производства;
- превосходное восстановление энергии, в том числе, благодаря интеграции Asepto-R Top с когенерационной установкой новой концепции.

Технический персонал SAP Italia и Refresco Italia работали

вместе в течение нескольких месяцев, обмениваясь многолетним опытом в области исследований и производства ради совершенства всего процесса, уделяя отдельное внимание дизайну и идеальной санитарии. Результатом является сочетание проверенных технологий и новой концепции производства. Asepto-R Top может обрабатывать любой тип напитка и благодаря специальной конструкции трубчатого теплообменника, даже безалкогольные, содержащие твердые вещества, или изотоники с особо агрессивными солями. Каждый компонент на установке заботливо выбран среди лучших мировых производителей, чтобы гарантировать

привычную надежность от SAP Italia. Система наблюдения, разработанная специально для этого проекта, интуитивна, проста в использовании и надежна. Каждая переменная хранится в базе данных и доступна для просмотра в любое время, обеспечивая полное отслеживание всего производства. ATK-R Top, топ гамма асептических баков SAP Italia, дополняет поставку. Бак предназначен для хранения продукта после термической обработки и поддержания его стерильности. Его особая конструкция защищает продукт от всех возможных контактов с атмосферой паровым барьером. Интеграция с установкой стерилизации Asepto-R делает это решение идеальным для сохранения качества продукта и его стерильности после термической обработки, в ожидании процесса розлива. 🏢



treme flexibility and the detailed control of every process parameter

- reduction of waste during production
- excellent energy recovery thanks also to the integration of Asepto-R Top with a Co-generation Plant of brand new conception.

The technical staff of SAP Italia and Refresco Italia have been working together for several months, sharing decades of experience in research and production, in order to achieve

perfection of the whole process and providing great attention to aspects related to the design and perfect sanitation.

The result is a combination of tested technologies and new production concepts.

Asepto-R Top can treat any type of drink and thanks to the special construction of the tubular heat exchanger, even soft drinks containing solids or isotonic drinks with particularly aggressive salts. Each component installed on the plant has been selected with care

among the best global manufacturers to ensure the reliability that SAP Italia installations are accustomed to offering in Italy. The supervision system, developed and produced specifically for this system, is intuitive, easy-to-use and reliable. Each variable is stored in the database and can be consulted at any time, ensuring full traceability of all production.

ATK-R Top, the top range of aseptic tanks of SAP Italia completes the supply. The tank is meant to store the product after heat treatment and maintain its sterility. Thanks to its particular design, all possible contact with the atmosphere is protected by steam barriers. Perfect integration with the sterilisation plant of Asepto-R makes this the ideal solution to preserve product quality and sterility after the heat treatment, in stand-by for the filling process. 🏢

JURAN INTRODUCES BETTER WAYS OF HANDLING PRODUCE - AND IT'S INCREASINGLY CATCHING ON AROUND THE WORLD

Pomegranate arils around the world
Juran's ArilSystem, the automated method for extracting the attractive juicy arils from pomegranates, is increasingly a worldwide phenomenon. ArilSystems are operational on five continents, with over 45 installations from Australia to China, India to Turkey, Azerbaijan to Chile, and Israel to Japan, the UK, and the USA, and many points in between. Most recently, two additional ArilSystems are scheduled for installation in Germany.

Previously, accessing arils was a highly labor intensive process with a high proportion of waste. The ArilSystem process is totally automated, yielding a high quality hygienic product, washed and packed, and all with minimal manpower, and at a range of industrial capacities to suit customer needs.

Today's heightened awareness of health foods has made pomegranates, one of nature's most remarkably health-enhancing foods, a highly sought after product. Juran helps producers and distributors meet today's market demands, not only for the fresh fruit market, but also for the beverage and cosmetics markets. ArilSystem produces a superior pomegranate juice without the bitter taste of the fruit membrane



From Germany to Mozambique, from lychees to pomegranates, Juran systems enhance produce, markets, and bottom lines.



tannins, and it accesses the seeds used in the production of increasingly popular lines of natural cosmetics.

Lychees unleashed

Because lychees turn from attractive red to yellow and then brown in just a few days, marketing has been time challenged. Attempts to remedy the situation by immersing the fruit in sulfur, prohibited its entry into some markets, and left an unpleasant aftertaste. Enter Juran and all that changes.

Juran's now well-known Sulfur-Free Lychee Treatment provides a better tasting, healthier fruit, and better still, a fruit whose beautiful red color lasts far longer. That means that while previously lychees had to be rushed to market considering their very limited shelf life, now lychees have a far longer marketing window with a greatly extended shelf life and can look to distant markets.

Juran Sulfur-Free Treatment & Packing Line plants have been installed in Bac Giang, Vietnam, and most recently Westfalia Fruit in Mozambique will be joining the ranks of producers of improved lychees with extended marketing time, with their newly installed Juran Sulfur-Free Treatment system. Suppliers of



fresh produce and related value-added products to international markets, Westfalia Fruit can now add lychees to their offerings of fresh fruit shipped worldwide. Totally safe and natural, Juran's Sulfur-Free system maintains lychees' attractive color with a 4-5 week extension of shelf life. Growers have breathing space, distributors can address distant markets, consumers get superior fruit, and everyone wins!

Fresh Defrost

Another game changer from Juran is its development of a pre-freezing process that

does not leave fruit and berries soggy, watery or damaged. Fresh Defrost yields defrosted fruit that is closer in quality to fresh produce than ever before possible, now allowing out of season marketing of a range of fruit and berries. Juran Technologies has been impacting agro-technology and the food industry worldwide, developing new ideas for streamlining traditional methods of farming, harvesting, and produce handling since 1966. 🏠

Visit:
www.juran.co.il

Fresh Defrost™
Innovative pre-freezing technology



IQF - Strawberry



FDF - Strawberry



Sharing nature's wonder from our garden to your kitchen.

We put our hearts into getting the very best from Mother Nature's wholesome treasure.

Real food ingredients, 100% tomato for taste, texture and colour.

Natural food & beverage colours, that look good and are good.



Interested in clean label, all-natural, food ingredients for better colour, flavour and texture?

Get in touch with us by emailing:
infos@lycored.com

www.lycored.com



INGREDIENTS FOR MEAT & SAVOURY APPLICATIONS

Clearly natural solutions
for perfect flavour and texture



Beyond clean label
Clean label has been a major trend in the food industry for the past decade, with food and beverage manufacturers keen to highlight that their products are free from synthetic ingredients and additives. But today's consumers are looking for more. They want to know what is in their food, not just what isn't. They want their food to be made of recognisable natural ingredients and they want to know where those ingredients came from. This desire for more transparency is leading to a massive upsurge in clearer labelling. So, while Innova

Market Insights found in 2014 that a quarter of all food and beverage launches featured clean label claims, it also identified greater transparency – a shift from 'clean to clear' - as the top labelling trend for 2015. In tune with this trend, Lycored offers Real Food Ingredients made from 100% tomato, enabling formulators to label products with reassuringly simple food declarations that all consumers will recognise. What's more, its vertically-integrated business model guarantees farm-to-fork transparency and traceability. Lycored uses its own specially bred non-GMO tomatoes,

carefully grown on farms in California and Israel. Once the tomatoes are harvested, a proprietary extraction process is used to remove the delicate pigments, fibres and serum from their pulp as efficiently as possible.

Honest goodness

The unique non-GMO tomatoes bred by Lycored are naturally four times higher in lycopene than standard tomatoes. They are also rich in naturally occurring taste compounds, including glutamate, which is an amino acid. Lycored's Real Food Ingredients range builds on the goodness of these tomatoes to enhance the taste, colour

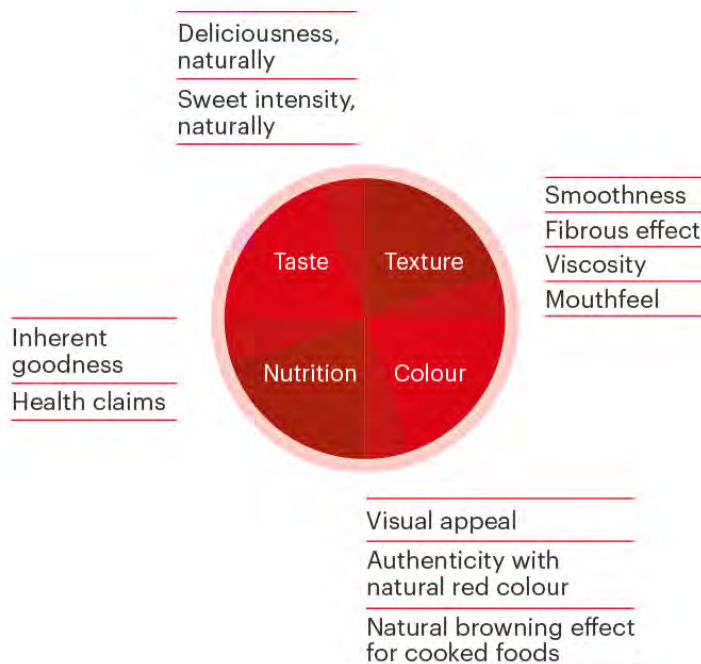
and texture of food, while also providing an inherent nutritional advantage. There are four product types available from Lycored, as follows:

- **SANTE** - this taste enhancer provides a high concentration of the natural compounds that produce umami (the fifth taste) and kokumi (the Japanese word for deliciousness). SANTE accentuates existing flavour characteristics while remaining taste neutral.
- **Clear Tomato Concentrate (CTC)** - a concentrated serum with a savoury character that offers balanced sweetness from 60 brix combined with higher acidity than SANTE, which creates a smooth balancing taste effect. In tomato-based products, it also increases tomato taste intensity.
- **Lyc-Fibers** - these modify the pulpiness, viscosity and mouthfeel of sauces, soups and meat products. The unique, authentic texture they provide cannot be achieved reliably using other texturisers. They lend products a pleasant pulpy fibre mouthfeel, without the slimy consistency of formulations that rely on alternative stabilisers such as gums and starches.
- **Dry Tomato Pulp** - this combines a fresh, vibrant and consistent red colour with a stable texture for red sauces, ketchups and soups. Its fibre content can add to the health credentials of a naturally-positioned product. It also works well as a natural colourant and texture improver in meat-based products such as sausages, in which many food colourants or starches are not permitted.

4 dimensions of goodness, from our tomato

SANTE - natural deliciousness

Available as a liquid or powder,



SANTE provides naturally occurring umami and kokumi tastes with a low sodium content. Umami, meaning 'delicious taste', is also known as the fifth taste – after bitter, sweet, salty and sour – and its savoury, meaty character is detected via the taste receptors for glutamate. Kokumi, meaning 'rich taste', provides balance and a hearty mouthfeel. Kokumi is delivered by foods with the right combination of amino acids. Importantly, SANTE manages to combine both of these attributes with a clean and clear label. Manufacturers may declare SANTE as 'tomato concentrate' or 'natural flavour', according to local regulations. SANTE is taste-neutral, with no overt tomato taste, so it can be used to boost the flavour of both sweet and savoury products. It is ideal for use in soups, sauces and marinades and in its powdered form it can also be applied as part of a seasoning mix for products such as potato chips and extruded snacks, and in spice blends for meat products. Low dosages

of between 0.15 and 0.7% are sufficient to deliver a highly accentuated taste experience, and SANTE is stable across a wide range of temperatures and pH. As well as providing all these positive attributes, SANTE enables formulators to reduce or eliminate a range of ingredients with negative labelling connotations, such as MSG, ribonucleotides, yeast extracts and hydrolysed vegetable proteins. In addition, thanks to its ability to enhance the salty flavour of products, SANTE allows a reduction in sodium from salt by 30 to 50% in some applications.

The secret of SANTE lies in the high levels of naturally occurring glutamate in Lycored's specially bred tomatoes. Glutamate occurs naturally at high levels in many delicious foods, such as ham and Emmental cheese, Nori seaweed and scallops. Lycored's special breed of tomato is also a rich source of natural glutamate. It has an amino acid concentration of almost 9%, of which 32% is natural glutamate.

Clear Tomato Concentrate - smooth flavour

CTC is a clear liquid that acts as a natural taste improver for food, bringing a smoother character to savoury products such as soups, condiments and sauces. It can also intensify the tomato character of tomato-based foods and act as an extender for tomato paste, which can be expensive. CTC can be declared as consumer-friendly 'tomato concentrate' and, like SANTE, it gives formulators a way to reduce or eliminate their use of less attractive ingredients. It is stable across a range of pH and temperatures. It is colour-neutral and besides delivering a better taste and cleaner label, it can also produce a browning effect for a more appetising appearance in foods such as pies and pastries.

Lyco-Fibers - authentic texture

Formulators can modify the pulpiness, viscosity and mouthfeel of sauces, soups and meat products naturally using Lyco-Fibers. Not only do they deliver a cleaner label, but they also carry the positive benefit of fibre content. Their high stability means that Lyco-Fibers do not undergo syneresis when used

in sauces. In addition, while alternative stabilisers such as gums and starches can lead to a slimy consistency, Lyco-Fibers deliver an authentic vegetable fibre texture. Lyco-Fibers also improve the juiciness of meat products and prevent burning of the meat when barbecuing.

Dry Tomato Pulp - visual appeal with fibre

Lycored's Dry Tomato Pulp is perfect for formulators looking to produce tomato-based sauces, soups and dips with a fresh and vibrant 'made from scratch' look, taste and texture that remains stable throughout a product's shelf-life. It also suits meat products such as sausages. The pulp delivers a fresh, consistent, natural red colour thanks to its high lycopene content, combined with an authentic pulpy texture. It also contains fibre and can carry a consumerfriendly 'crushed tomatoes' or 'tomato concentrate' label within the EU. Conventional tomato pastes can be inconsistent, which may lead to formulation challenges. In contrast, Lycored's Dry Tomato Pulp provides reliable, consistent, repeatable results. It also permits the removal of starches from sauces, leading to a shorter ingredients list.

Benefits of Lycored's Real Food Ingredients at a glance:

- Foodstuff label declaration
- Cleaner label and a shorter ingredient list in many applications
- Stable across a range of pH and temperatures
- Allergen-free
- Kosher and Halal
- Fibre content
- No added glutamates
- Non-GMO
- Vegan

Inherent goodness – naturally Lycored is an international company committed to 'Cultivating Wellness' by harnessing the nutritional potential of nature using cutting edge science.

The result is a growing portfolio of natural ingredients and products that formulators and – just as importantly - consumers can recognise and trust.

Lycored's first 'hero ingredient' was lycopene, which has been clinically proven to help support general health and, more specifically, heart, skin, prostate and female reproductive health, among others.

As global leaders in natural carotenoids for food, beverage and dietary supplement products, Lycored's experts are constantly developing new fortification blends using lycopene to support relevant health claims. Beyond this, simply including Lycored's natural tomato ingredients allows customers to provide an 'inherent goodness' or better-for-you positioning for their products. Established in 1995, Lycored is based in Israel, with sales and production operations in the UK, Switzerland, the US, Ukraine and China. 🏡

www.lycored.com

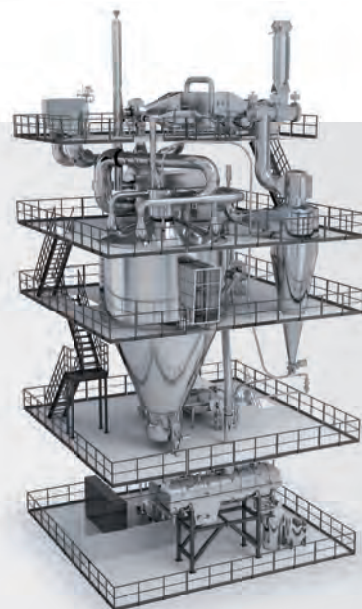




Кофе-Брейк

ГЛОБАЛЬНЫЙ ПАРТНЕР ДЛЯ ПИЩЕВОЙ ПРОМЫШЛЕННОСТИ

Чашечка ароматного кофе получается при соответствующей технологической переработке сырья. Компания ICF & Welko является мировым поставщиком, производящим комплексные линии, линии «под ключ» и оборудование, выполненное по индивидуальному заказу, для пищевой промышленности. Благодаря нашим специализированным ноу-хау, применяемым на каждом этапе процесса, мы предлагаем лучшие автоматизированные производственные решения для переработки таких пищевых продуктов, как молоко и молочные продукты, кофе, чай, ароматизаторы и растительные экстракты.



I.C.F. & WELKO ПАРТНЕР В ОБЛАСТИ ИННОВАЦИЙ

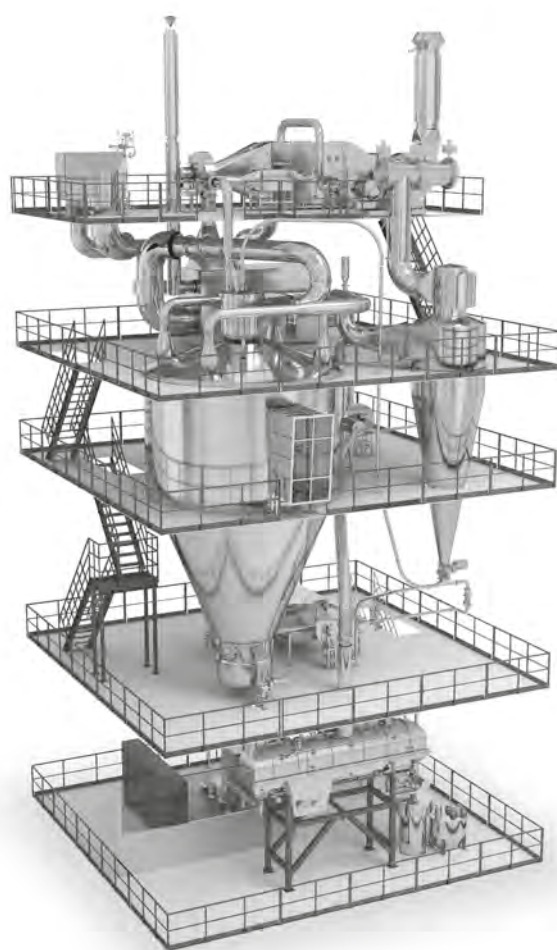
I.C.F. & Welko, итальянская компания, расположенная в промышленной зоне г.Маранелло, с 1961 года разрабатывает, производит и устанавливает по всему миру оборудование и машины для пищевой, химической, фармацевтической и с/х промышленности.

I.C.F. & Welko предлагает авангардные решения для высушивания с впрыском, высушивания в псевдоожиженном слое, выпаривания, экстракции, рекуперации запаха, агломерации; сотни наших клиентов успешно перерабатывают обширную гамму продукции на поставляемых под

ключ установках ICF & Welko SpA: сыромолочную продукцию, кофе, напитки и продукты для завтрака (шоколадные напитки, кофе и его суррогаты, растворимый кофе, капучино, травяные чаи, чай, бульоны, овощные супы и пр.). Каждая установка изготавливается по индивидуальному заказу с учетом требований клиента и гарантирует превосходные эксплуатационные качества, высокий уровень автоматизации, большую универсальность, энергосбережение, и все это – с

соблюдением самых жестких требований по безопасности и защите окружающей среды.

I.C.F. & Welko SpA всегда серьезно подходит к вопросу поиска новых технологических



I.C.F. & WELKO PARTNER FOR INNOVATION

Since 1961, I.C.F. & Welko S.p.A., an Italian company based in the mechanical-engineering district of Maranello, has been planning, manufacturing and installing plants, machines and equipment worldwide for food, chemical, pharmaceutical and agro industries.

I.C.F. & Welko S.p.A. provides cutting-edge solutions for spray drying, fluidized bed drying, evaporation, extraction, aroma recovery, agglomeration; hun-

dreds of our customers successfully process a wide range of products with I.C.F. & Welko S.p.A. complete "turn-key" plants, such as dairy products, coffee, breakfast and beverages (chocolate beverages, coffee extracts and surrogates, instant coffee, cappuccino, tea, herb teas, broths, soups, etc.).

Each plant is tailor-made to the customer's requirements and provides outstanding perfor-

mance, high automation levels, great flexibility and energy saving, in total compliance with the highest safety, security and environmental standards.

I.C.F. & Welko S.p.A. has always been strongly committed to Researching and developing new technological solutions to

решений и выполняет разработки, отвечающие постоянно меняющимся запросам рынка. Наша компания осознает, что каждый брошенный вызов является стратегической возможностью, и предлагает свои услуги в качестве партнера в области инноваций, то есть, ключевого партнера для вашего успеха.

На нашем предприятии работает современная, оборудованная по последнему слову техники, исследова-

тельно-испытательная лаборатория, которая предлагает нашим клиентам:

- Симуляцию и тестирование поведения продукта в условиях обработки
- Возможность правильного выбора оборудования, установок и систем
- Помощь в тщательном изучении характеристик обработки продукта
- Определение переменных значений процесса и элементов, необходимых для

планирования и определения размеров.

- Техническую поддержку при внедрении новых решений

В нашей лаборатории R & S работают всегда готовые помочь опытные и квалифицированные сотрудники, их работа заключается в непрерывном поиске лучших решений и удовлетворении желаний клиентов и владельцев производства. 🏢

www.icf-welko.it



cater to constantly-changing industry needs; our company knows that challenges are strategic opportunities and offers itself as the partner for your innovation, meaning a key partner for your success.

Our company has an innovated and fully equipped research-testing laboratory, which allows our customers to

- simulate and test product behavior under processing conditions

ICF:WELKO
FOOD

- make the proper plant, machine and equipment choices
- fully understand product treatment characteristics
- identify process variables and necessary dimensioning and planning elements
- provide technological assistance for new solutions

Our R&D lab is staffed by the most experienced and trained personnel available, whose work consists in ongoing research aimed at continuous upgrading and the increasingly better satisfaction of customers and stakeholders. 🏢

www.icf-welko.it

ПРОИЗВОДИТЕЛЬ ОБОРУДОВАНИЯ ДЛЯ МОЛОЧНОЙ ПРОМЫШЛЕННОСТИ



НАША КОМПАНИЯ,
ОТ ТРАДИЦИЙ К
ТЕХНОЛОГИЧЕСКИМ
ИННОВАЦИЯМ



БОЛЕЕ ЧЕМ В
60 СТРАНАХ МИРА



БОЛЕЕ 40
ЛОКАЛЬНЫХ
ПАРТНЕРОВ



ПУСКОНАЛАДКА,
ОБУЧЕНИЕ, ТЕХ
ПОДДЕРЖКА



БОЛЕЕ 40 ЛЕТ
ОПЫТА



ПРОИЗВОДСТВО
MADE IN ITALY



БОЛЕЕ 300 АКТИВНЫХ
КЛИЕНТОВ

Наша компания MilkyLAB появляется на рынке в 1980 году, как производитель оборудования для молочной промышленности. Расположенная в одной из важнейших в Италии промышленных зон, на сегодняшний момент компания является лидером в проектировании и сбыте отдельных механизмов и комплексных автоматизированных линий для молочной промышленности. Компания представлена на местном и международном рынке под собственной маркой MilkyLAB. Благодаря опыту и «ноу-хау» полученным в ходе лет, пер-



сонал компании MilkyLAB гарантирует своим клиентам лучшую поддержку и максимальный уровень профессионализма при выборе технологии, соответствующей различным производственным потребностям.

Чем мы занимаемся

Наша компания специализируется на производстве

оборудования для различных направлений
СЫРЫ ТИПА ПАСТА ФИЛАТА (Моцарелла, Качокавалло, Проволоне, Пицца – сыр, Чечил, Сулугуни и другие)
ПЛАВЛЕННЫЕ СЫРЫ И КРЕМ СЫРЫ, МАСКАРПОНЕ и другие
РАЗЛИЧНЫЕ ВЫДЕРЖАННЫЕ СЫРЫ твёрдых и полутвёрдых (Качкотта, Пекорино,



Азиаго, Монтазио и другие). СВЕЖИЕ МЯГКИЕ И РАССОЛНЫЕ СЫРЫ а также РИКОТТА из сыворотки. На сегодняшний день мы гордимся тем что одни из самых крупных и успешных производителей Пицца сыра в России и во многих странах мира выбирают именно наше оборудование из-за его надёжности. Кроме того постоянное сотрудничество с клиентами со всех уголков мира даёт нам возможность разрабатывать и применять наши технические решения для производства очень широкой гаммы продуктов. В частности у нас есть опыт разработки и успешной реализации оборудования под узкоспециализированные решения не имеющие аналогов в мире.

Как мы работаем

Для достижения определённых результатов недостаточно просто работать, надо верить в возможность улучшения существующего. Ещё на стадии проектирования, наши техники сотрудничают с клиентом, устанавливая отношения, необходимые для выявления особенностей и персонализации проекта, в соответствии с запросами. В базу каждого проекта заложено изучение схемы работы оборудования, реализация лейаута и разработка технологической цепочки и оценка производительности

процесса. Все машины произведённые компанией MilkyLAB изготовлены из нержавеющей стали AISI 304 или AISI 316, а части контактирующие с продуктом имеют антиадгезионное покрытие, в случае необходимости.

Каждая машина имеет сертификацию CE, и снабжена подробной инструкцией для пользователя, в соответствии с Европейскими нормами.

Техническое обслуживание и поддержка

Техники компании MilkyLAB всегда готовы дать клиентам понятный и своевременный ответ на любые вопросы и предоставить решение про-

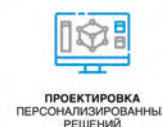
блем касающихся технического обслуживания оборудования, а также технологии производства. Квалифицированный персонал компании готов непосредственно выехать на производство для гарантирования полного и лучшего сервиса.

Всё это позволяет нам уверенно чувствовать себя на рынке современных производителей, и двигаться в будущее предоставляя нашим клиентам самые передовые технологии, помноженные на многолетний опыт и неизменное качество исполнения. 🏢

www.milkylab.it



ИННОВАЦИИ И
ТЕХНОЛОГИИ ДЛЯ
МОЦАРЕЛЛЫ И
ПЛАВЛЕННЫХ СЫРОВ



FRUIT AND VEGETABLE PROCESSING LINES

The company Navatta, founded by Mr. Giuseppe Navatta in 1983, produces and installs fruit and vegetable processing lines and boasts references across the globe.

Navatta Group is center of excellence for the production

and installation of processing machines and turn keys with capacity ranging from 3 to 120 t/h of incoming fresh product.

MANUFACTURING RANGE

NAVATTA GROUP manufactures and commissions Processing Lines, Systems, Equipment for Fruit, Tomato, Vegetables for:

- Peeled / diced / crushed tomatoes, tomato sauces and purees, tomato paste, all filled into any kind of package or in aseptic;
- Diced, puree, juices (single strength or concentrated) from Mediterranean / tropical fruit, all filled into any kind of package or in aseptic;

DOUBLE HEAD ASPTIC FILLER MOD. AF2PD
FOR PALLETIZED 220 L DRUM AND BIN IN BOX
1000 L WITH CIP SYSTEM. AUTOMATIC LODING
SYSTEM FOR BAGS 200 - 3 L

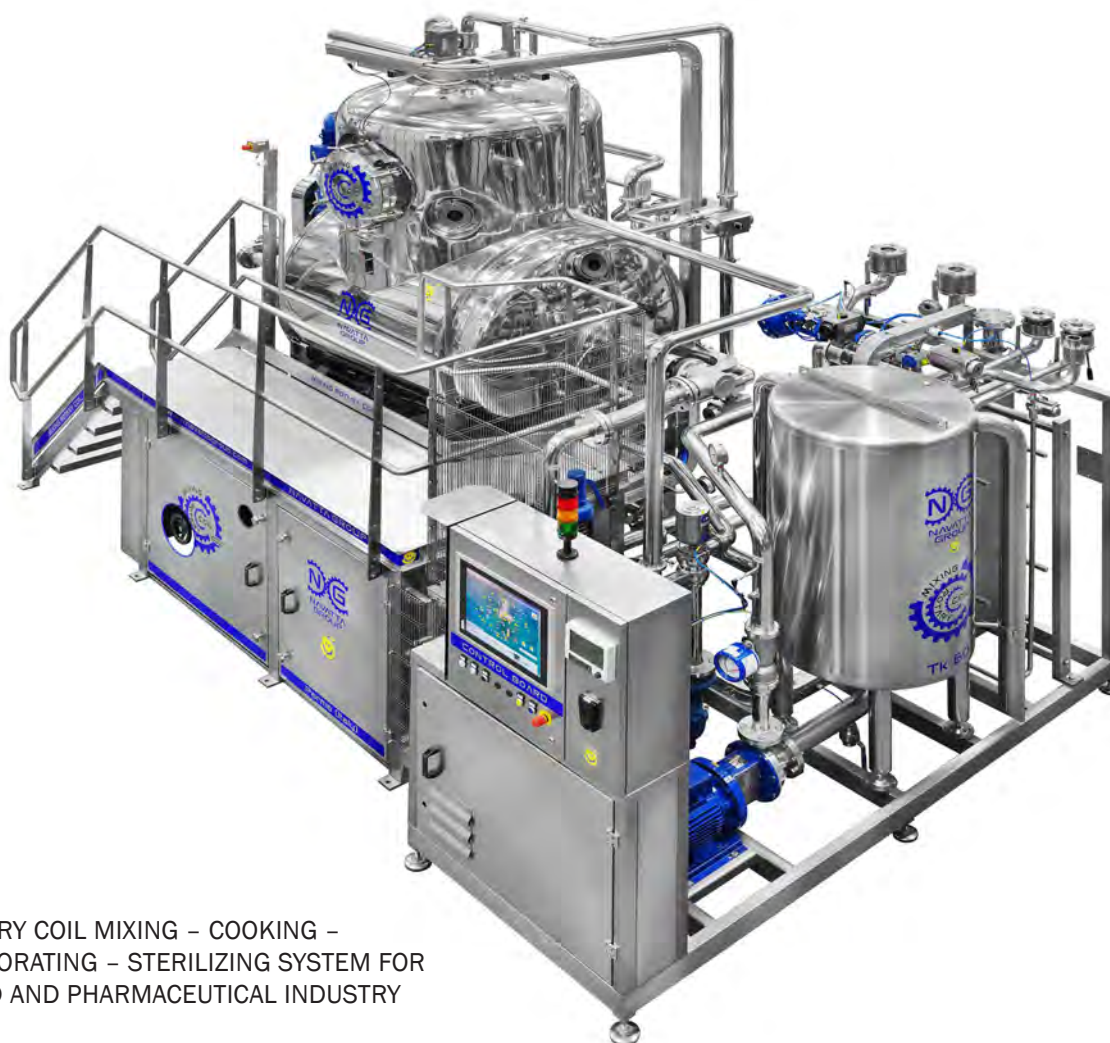




- Fruit crushing lines from IQF, frozen blocks and frozen drums
- High yield PATENTED fruit puree cold extraction, fruit purees / juices equalized in aseptic.
- Wide range of evaporators to produce tomato paste, Mediterranean and tropical fruit concentrates, multi-function evaporator, falling film and forced circulation
- Evaporators for coffee and milk: evaporation before spray driers, freeze driers or other dryers
- Evaporators for cogeneration industry (waste treatment)
- Aseptic sterilizers
- Aseptic fillers for spout bags/ spout-less bags from 3 to 20 liters, Bag-in-Drum 220 liters, Bin-in-Box / IBCs 1.000 – 1.500 liters;
- Spiral pasteurizer and cooler
- Formulated products productions (jam, ketchup, sauces, drinks) starting from components unloading to dosing, mixing, mechanical / thermal stabilizing, to filling into any kind of package or into aseptic mini-tanks;
- Processing pilot plants;
- Vegetable processing as receiving, rehydration, cooking, grilling and freezing

Navatta Group's headquarter and the two production units are located in Pilastro di Langhirano, Parma, with a total production

area of 10,000 square meters.  www.navattagroup.com



ROTARY COIL MIXING – COOKING –
EVAPORATING – STERILIZING SYSTEM FOR
FOOD AND PHARMACEUTICAL INDUSTRY



NICOFRUIT

PAST, PRESENT AND FUTURE

NICOFRUIT is a registered trademark, owned and distributed by Frutthera Growers, an Italian company located in a town called Metapontino, in the Basilicata region, in the south of the Country. This area is well known and is ideally suited to the growing of strawberries, grapes, kiwi and citrus. These fruits find their natural habitat here and are included in the most representative made-in-Italy productions.

Adopting the integrated production quality system means employing environmentally friendly production methods, protecting the health of both workers and consumers, making use of technical and economic features of the most modern production systems.

Special care to the environmental issues led the company to achieve an important result: the drastic reduction of pesticides, implementing specific natural technics and recurring to a massive use of antagonistic insects. Natural protection of the plants gave a large contribution to get a “zero residues” pesticides for a lot of the fruit we produce.

Packaging represents another way to respect Earth. A totally brand new compostable packaging has been implemented in our production lines, being entirely degradable and used as a natural fertilizer. Great help for the environment!

Frutthera adopts the integrated production quality system that



Full of Vitality





consists of a combination of eco-friendly production methods, the protection of both workers and consumers' health, and technical and economic requirements of the most modern production systems.

Storage and conditioning are controlled by a software cell that provides constant monitoring of the products' temperature and humidity, from the countryside until their final destination into targeted markets.

Monitoring the correct temperature during transport is guaranteed by small electronic recorders installed on the means of transport. NICOFRUIT products are traceable and trackable.

Thanks to a computerized system, the product will be

followed through all the stages of processing, packaging and storage to the sale moment so that the consumer can trace back the soil where the fruits and vegetables have grown.

Today FRUTTHERA Growers can count on more than 40 partners that cultivate more than 500 hectares of land.

On average, 160 seasonal workers are employed with a max of 350 in the most intense harvest periods.

The factory is 12.300 sqm (indoor and outdoor). It is newly built and it has been designed to guarantee the quality of the products.

Sustainable development is the only possible model for NICOFRUIT - solar panels are located on the storage and on the processing plants, and they are sufficient to feed most of the company's energy needs.

From the very beginning, dynamism and long-term outlook have allowed the company to reach internal large-scale retailers and important market spaces from South America to the Middle East. Analysing percentage shares, the products are sold 50% in the foreign market, 30% in the internal retail and 20% in the general market.

Since commercial aggregation is a very important target to achieve, Frutthera joined one of the biggest Producers Organization in south Italy, with a total turnover > 70 mln €, Asso Fruit Italia, that is also a partner of Italia Ortofrutta, the biggest Italian National Union.

As a natural consequence of environmental awareness, Frutthera takes part in a lot of projects to achieve this target, organized by Universities, Research Institutions and many other reliable partners. 🏡

www.nicofruit.it



USPA FRUIT. YOUR FRESH UKRAINIAN PARTNER

USPA Fruit consolidates Ukrainian producers of products to scale the volumes of supply offered to our customers.

- USPA Fruit it is selected premium fruits from Ukraine to the world
- USPA Fruit it is reasonable price for excellent quality
- USPA Fruit it is professional team and support 24/7

Apples, that is what we famous for!

Moderate continental climate in Ukraine and its fertile soils composition contribute to the production of apples of high commercial quality. Agro-climatic condition surrounding our apple farms is a key factor that impacts growth and development of the apples.

The apple trees are tedious and require a specific number of chilling hours below +7 °C for the best growth and high productivity. Sufficient sunshine is required for healthy fruit to gain an attractive color.

Due to the special climate conditions in Ukraine our apples have intense natural flavor, high sugar content as well as rich color and aroma.

Ukrainian apples are Tasty, Crunchy, Juicy & Fresh! Along with apples, we do other fruits!

We create values for suppliers and buyers. We do not just buy and sell but do a lot of things in order Ukrainian fruits and berries to get the different markets all around those 16 countries in the main regions where we work on, such as: South-East, GCC and EU countries.

Ukrainian production of the

fruits is fragmented, so that it is complex task for local growers to export considerable volume of any fruit during whole season.

However, USPA FRUIT is those company which can do it, aggregating huge volumes and selecting the best from Ukraine to our customers, offering long term sales programs for different types of our customers.

What is valued for our partners abroad, that we cooperate with them in mentioned countries supplying different crops from Ukraine or other origins in our region all round year offering the best quality for reasonable price. USPA FRUIT company presented as USPA FRUIT brand name, so that we do not have any chance to fail. Thus, we are those bridge which work well for all the parties, so Ukrainian

crops get to the different countries at the first historical time with our help.

Indeed, Ukraine is one of the world biggest producer of different agricultural crops.

Fruits and berries are in a top of interest of agribusiness traditionally as Ukraine is unique country for cultivating such crops as: apples, pears, cherries, plums, apricots, peaches, blueberries, strawberries and a lot of others. Asia, GCC and EU - our priority markets. 🏠

www.uspafruit.com



РАСКРАСТ – ВАШ ПАРТНЕР В ОБЛАСТИ ПЕРЕДОВОЙ ПЕРЕРАБОТКИ И УПАКОВКИ

Встречи и вебинары в рамках двухдневного виртуального мероприятия: 1 и 2 октября 2020 г.

онлайн на сайте
www.hdigitalevents.it

7 итальянских компаний, являющихся лидерами в области переработки и упаковки, представляют свои производственные линии и инновационные

решения на рынках Восточной Европы и России.

Компания Honegger, с 1970 года специализирующаяся на маркетинге для международных торговых ярмарок, организовала двухдневное виртуальное мероприятие для итальянской сети компаний Раскрас. Это мероприятие будет проводиться в четверг и пятницу, 1-го и 2-го октября 2020 года, и

предназначено для байеров и СМИ следующих стран: Болгария, Польша, Чешская Республика, Румыния, Россия, Словакия и Украина.

Раскрас - первая сеть ведущих итальянских компаний в области упаковки и переработки, которая вышла на международный рынок как единый партнер, способный предложить полный спектр



PACKPACT – YOUR PARTNER IN ADVANCED PROCESSING & PACKAGING

2-day virtual event meetings and webinar: 1st and 2nd October 2020 online on
www.hdigitalevents.it

7 Italian industry-leading companies in processing and packaging present their own product lines and innovative solutions to the Eastern Europe and Russia markets.

Honegger company, focused on the international trade show marketing since 1970, has organized a two-day virtual event for the Italian network of companies Packpact. This event will be held on Thursday and Friday, 1st and 2nd October, 2020, for the buyers and the press of the following countries: Bulgaria, Poland, Czech Republic, Romania, Russia, Slovakia and Ukraine. Packpact is the first network

of Italian leading companies in the packaging and processing industry to enter the international market as the only partner able to offer a complete range of integrated solutions of advanced technology made in Italy.

The product sectors of the 7 manufacturers are:
Secondary packaging: CAMA GROUP **www.camagroup.com**
Front & end of line system: CLEVERTECH **www.clevertech-group.com**
Tray sealers, fill seal and form fill seal machines: ILPRA **www.ilpra.com**

Labelling: MAKRO **www.makrolabelling.it**
Filling & capping: RONCHI **www.ronchipackaging.com**
Wrapping, strapping and shrink packaging: TOSA **www.tosagroup.com**

Stick pack & sachet fill and seal: UNIVERSAL-PACK
www.universalpack.it

“With Packpact, consumers can benefit from top technological solutions to worldwide service support.

Our main goals have always been to develop our business by increasing the international market and integrating each company's specific machine. One of Packpact's Network benefits? A single partner for all the packaging needs” Annalisa Bellante, President PACKPACT e CEO Cama Group.

“Cama Group is a family company based in Garbagnate Monastero. We are a secondary packaging machine builder company specialized in lines for packaging different prod-

интегрированных решений на основе передовых итальянских технологий.

Эти 7 компаний работают в следующих секторах:
Вторичная упаковка: CAMA GROUP www.camagroup.com
Система упаковки продукции и завершающей стадии производства: CLEVERTECH www.clevertech-group.com
Запайщики лотков, машины для заполнения-запечатывания и формовки-заполнения-запечатывания: ILPRA www.ilpra.com

Этикетирование: MAKRO www.makrolabelling.it
Наполнение и укупорка: RONCHI www.ronchipackaging.com
Оборачивающая, обвязочная и термоусадочная упаковка: TOSA www.tosagroup.com
Фасовка и запечатывание стик- и саше-пакетов: UNIVERSAL-PACK www.universalpack.it

«Благодаря Раскпакт потребители имеют доступ к лучшим технологическим решениям и сервисной поддержке по всему

миру. Нашими основными целями всегда были развитие нашего бизнеса за счет повышения доли на международном рынке и интеграции конкретной машины каждой компании. Одно из преимуществ сети Раскпакт? Единый партнер для всех потребностей упаковки» Аннализа Белланте (Annalisa Bellante), Президент РАСКПАКТ и Генеральный директор Cama Group.

«Cama Group - семейная компания, расположенная



1-2 OCTOBER 2020
scheduled from 09:00 to 18:00 CET

2-DAY VIRTUAL EVENT MEETINGS AND WEBINAR

dedicated to Eastern Europe and Russia Markets

REGISTER ONLINE



International Media partner

Media partner Bulgaria



ucts, both from food and non-food industry (pet food, coffee, confectionery, bakery, frozen/ice cream and ready meals, dairy and personal and home and health care).” Daniele Bellante, CEO Cama Group. “Clevertech is the key sup-

plier for front of line and end of line equipment. In 2020, we will reach an additional improvement in our turnover showing a complete counter tendency in the market.” Enrico Reggiani, CFO Clevertech.

“Ilpra is an Italian company founded in 1955 and it is specialized in manufacturing packaging machines for food and non-food applications. What makes Ilpra unique is our ability to keep the production of each packaging

в Гарбаньяте-Монастеро (Лекко, Италия). Наша компания является производителем вторичной упаковки, который специализируется на линиях для упаковки различных пищевых и непищевых продуктов (корм для животных, кофе, кондитерские и хлебобулочные изделия, замороженные продукты/ мороженое и готовая еда, молочные продукты, а также уходные средства, бытовые средства и лекарственные препараты)». Даниэле Белланте (Daniele Bellante), Генеральный директор Sama Group.

«Clevertech - ключевой поставщик оборудования для упаковки продукции и завершающей стадии производства. В 2020 году мы ее больше увеличим оборот в полной противоположности рыночной тенденции». Энрико Реджани (Enrico Reggiani), Финансовый директор Clevertech.

«Ilpra - основанная в 1955 году итальянская компания, специализирующаяся на производстве упаковочных машин для пищевой и других отраслей промышленности. Уникальной компанию Ilpra делает наша способность

полностью выполнять производство каждой упаковочной машины на своем предприятии». Маурицио Бертокко (Maurizio Bertocco), Генеральный директор Ilpra. «Основная задача для Makro Labelling на данный момент состоит в сочетании технологических, механических и электронных инноваций своего оборудования с энергосберегающими производствами, способными реализовать идею более устойчивого экономического развития» Массимо Манцотти (Massimo Manzotti), Makro Labelling Srl

PACKPACT

1-2 OCTOBER 2020
2-DAY VIRTUAL EVENT MEETINGS AND WEBINAR
dedicated to Eastern Europe and Russia Markets

Register for free!

Managing Director.

«Компания Ronchi Mario Spa, основанная в 1966 году, постоянно развивалась и в 70-е годы обратила внимание на упаковку косметики, жидких химикатов и продуктов питания. В 90-е годы в компании произошло много значительных перемен, в том числе установка первой системы измерения расхода на предприятии заказчика».

Джанмарио Рончи (Gianmario Ronchi), Генеральный директор Ronchi Mario. «TOSA Group - основанная в 1979 году итальянская семейная компания,

лидер на международном рынке автоматизации упаковки на завершающих этапах производства. Мы разработали широкий спектр решений, удовлетворяющих любые потребности упаковки, обеспечения устойчивости и безопасности грузов». Фабио Тоза (Fabio Tosa), Генеральный директор TOSA Group.

«Компания Universal-Pack была основана в 1965 году и с годами стала образцом в области оборудования для упаковки в однопорционную упаковку. Наше оборудование может

упаковывать жидкости, порошки, гранулы, таблетки, предметы». Марко Нardini (Marco Nardini), Директор по продажам Universal-Pack. Будут проводиться вебинары следующих компаний:

Четверг 1 октября 2020 г.

PACKPACT: ваш партнер в области передовой переработки и упаковки в 9:00 CET (10:00 по московскому времени)

CLEVERTECH Опыт производителя FMCG в Восточной Европе и России в 12:00 CET (13:00 по московскому времени)

machine 100% in-house". Maurizio Bertocco, CEO Ilpra.

"Makro Labelling's current challenge is that of combining the technological, mechanical and electronic innovation of its machines with energy saving productions, able to implement the idea of a more sustainable economic development" Massimo Manzotti, Makro Labelling Srl Managing Director.

"Founded in 1966, Ronchi Mario Spa has continuously evolved, and since the '70s turned its focus to cosmetics packaging, chemical liquids and food. In the '90s, the company saw many significant changes, including installing the first flow measurement system in a customer's plant." Gianmario Ronchi, CEO Ronchi Mario.

"TOSA Group is an Italian family-owned company founded in 1979, and plays an important role as an international market leader in the end-of-line packaging automation. We have developed a wide range of solutions to

meet every need for packaging, stabilization and safety of loads." Fabio Tosa, Managing Director TOSA Group.

"Universal-Pack was founded in 1965 and over the years has become a reference point in single-dose packaging machinery. Our machines can package liquids, powders, granules, tablets, objects." Marco Nardini, Sales Director Universal-Pack.

The company webinars are the following:

Thursday October 1st, 2020

PACKPACT: your partner in advanced processing & packaging at 9:00 a.m. CET (Russian 10:00 a.m.)

CLEVERTECH experiences in FMCG producer in East Europe and Russia at 12:00 p.m. CET (Russian 1:00 p.m.)

CAMA GROUP - Digital Manufacturing: simulation and augmented reality

at 3:00 p.m. CET (Russian 4:00 p.m.)

Friday October 2nd, 2020

RONCHI MARIO -Industry 4.0 evolution: new RSC system integration for filling and capping monoblock machine at 9:00 a.m. CET (Russian 10:00 a.m.)

UNIVERSAL-PACK - company introduction, case studies, Q&A at 12:00 p.m. CET (Russian 01:00 p.m.)

ILPRA SpA - Form Fill Seal packaging machine at 3:00 p.m. CET (Russian 4:00 p.m.)

IN ORDER TO ATTEND THE SCHEDULED COMPANY WEBINARS, REGISTRATION IS AT THE FOLLOWING LINK:
hdigitalevents.it/registration

Packpact online event is organized by honegger International trade show marketing since 1970

CAMA GROUP -
Цифровое производство:
моделирование и
дополненная реальность
в 15:00 CET (16:00 по
московскому времени)

Пятница 2-е октября 2020 г.

RONCHI MARIO - эволюция
четвертой промышленной
революции: интеграция
новой системы RSC
(предотвращения
опрокидывания) в
разливочно-укупорочный
моноблок
в 9:00 CET (10:00 по
московскому времени)

UNIVERSAL-PACK - краткое
введение, конкретные
случаи: новейшие решения
для фармацевтических
порошков, нечистых
жидких и вязких продуктов,
обеспечение качества

в 12:00 CET (13:00 по
московскому времени)

ILPRA SpA - Формовочно-
фасовочно-запечатывающее
упаковочное оборудование
в 15:00 CET (16:00 по
московскому времени)
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ЗАПЛАНИРОВАННЫХ**

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The Bulgarian monthly Food
Processing Industry magazine
is a national edition with a
70-year history of publication.
FPIM's readers - food profes-
sionals in business and sci-
ence - are informed about the
development of science, the
latest technologies, trends,
legislation, food quality and
safety, packaging, distribution,
trade, EU requirements, con-
sumer health, new products,
etc.

www.packpact.it



The companies belonging to Packpact and their sectors

Компании, принадлежащие Packpact и их сектора

Cama Group, founded in 1981, is a world leader in the engineering and manufacturing of automatic packaging systems, secondary packaging lines and robotics for integrated and complete packaging lines.



Secondary Packaging

Cama Group, основанная в 1981 году, является мировым лидером в области проектирования и производства автоматических упаковочных систем, вторичных упаковочных линий и робототехники для интегрированных и полных упаковочных линий.

Since 1987 Cleverttech Spa manufactures and sells machines and plants for the end-of-line automation, such as palletizers, winders and depalletizers for the food&beverage, home care, pet-food and personal care sectors.



Front&End of line systems

С 1987 года Cleverttech Spa производит и продает оборудование и заводы для end-of-line автоматизации, а именно: паллетизаторы, намотчики и депаллетизаторы для продуктов питания, работ по дому, для секторов корма для домашних животных и личной гигиены.

Ilpra Spa is an innovative company operating in the packaging sector since 1955, producing a wide range of machines and technological solutions for the packaging of food, cosmetic and medical products. Its 60 years of activity make it an undisputed market leader both in Italy and worldwide.



**Tray Sealers,
Fill Seal And Form Fill
Seal Machines**

Ilpra Spa является инновационной компанией, работающей в упаковочном секторе с 1955 года, производящей широкий спектр систем и технологических решений для упаковки продуктов питания, косметики и медицинских изделий. 60-летняя деятельность делает его бесспорным лидером рынка как в Италии, так и во всем мире.

Makro Labelling Srl is a leading company in the production of industrial labelling machines for the food, beverage, home, personal care and pharmaceutical sectors, committed to giving its production a decisive turn in terms of environmental sustainability.



Labelling

Makro Labelling Srl - ведущая компания в производстве промышленного оборудования маркировки для пищевой и фармацевтической промышленности, сектора напитков, дома, личной гигиены, приверженная цели дать своему производству решающий поворот с точки зрения экологической устойчивости.

Ronchi Mario Spa is a manufacturer of machines for packing liquid products, founded in 1966. It is an international leader in the packaging of pharmaceuticals, cosmetics, personal care and home care products.



Filling & capping

Ronchi Mario Spa, основанная в 1966 году, производит систем расфасовки жидких продуктов. Международный лидер в области упаковки фармацевтических препаратов, косметики, средств личной гигиены и средств домашнего обихода.

Tosa Group is one of the most important companies in Italy in the production of end-of-line technologies. Owner of TOSA Group, MIMI and CMR, it is a fundamental point of reference for the stabilization and safety of palletized loads.



Wrapping

Tosa Group - одна из самых влиятельных компаний в Италии в производстве end-of-line технологий. Владелец TOSA Group, MIMI и CMR является высококлассным экспертом в области стабилизации и безопасности перемещения грузов на поддонах.

Universal-Pack Srl is a world leader in the production of vertical automatic packaging machines. Since 1965 it has been designing and manufacturing packaging machines and complete lines for primary and secondary packaging for all sectors: food, pharmaceutical, cosmetics and chemical.



**Stick Pack & Sachet Fill
And Seal**

Universal-Pack Srl является мировым лидером в производстве вертикальных автоматических упаковочных систем. С 1965 года занимается проектированием и производством упаковочных установок и комплектных линий первичной и вторичной упаковки для всех секторов: пищевого, фармацевтического, косметического и химического.

ПЕРЕРАБОТКА ПИЩЕВЫХ ПРОДУКТОВ В УКРАИНЕ: ЭВОЛЮЦИЯ ОТРАСЛИ

Индустрия переработки пищевых продуктов превратилась в крайне сложный сектор, неразрывно связанный с постоянными инновациями, строящийся на надежных методах и процедурах, которые гарантируют добавленную стоимость сырья и полуфабрикатов. Пребывая в позитивном напряжении, отрасль привлекает все больший

интерес со стороны стран-лидеров по сбору сырья. Безусловно, это касается и Украины, страны, которая благодаря своим климатическим условиям и 56% территории, пригодным к эксплуатации, в 2019 году числилась среди 5 основных экспортеров сельскохозяйственных продуктов в Европу. Так, страна с чрезвычайно сильным агросектором превратила пищевую

промышленность в надежную и постоянно растущую отрасль. В 2018 году объем производства обработанных пищевых продуктов составил 15 миллиардов долларов, или 20% от общего промышленного производства страны. Отрасль развивается в том числе и благодаря нынешней политике, наполненной значительными реформами



FOOD PROCESSING IN UKRAINE: A GROWING SECTOR

The Food processing industry has become an extremely articulate sector, very close to a constant innovation made up of quality techniques and procedures which guarantee the creation of added value, always higher, of raw materials and semi-manufactured. This is a growing sector, which big countries, lead-in collect of raw materials, are looking at growing interest. This is certainly the case of Ukraine, a country that in 2019 was among the top five exporters in Europe of agriculture products, thanks to its weather conditions and the 56% of the total of country surface considered suitable for particular agriculture activities. It is a country extremely bound to harvest activities and procedures that, for these

reasons, has made Food Processing a sturdy sector in constant growth. In 2018, the total food processing production reached about 15 billion dollars, the 20% of total country industrial production. This is growing sector, thanks to a political agenda rich of significant structural adjustment that contributed, from 2015, to improve innovation in the food processing field, as the Government promotes the local production willing to increase the overall amount of raw materials converted to manufactured product. The investment food processing capitals has increased of 189 million dollars compared to 2017 where they amounted 846,9 million dollars, more less the 12% of the food processing total investments. However, is not just a case that the Ukraine, after leaving

the Russian market behind, the has start-ed looking for business opportunities into the European Food Processing realities. Europe, in fact, manage the market providing technologies and machineries necessary to Processing & packaging Ukraine's industry of food and beverage. Italy is one of the top exporters in Ukraine of machineries for Food Processing, both for the sugar production, where it owns the 50% of the total Europe's ex-ports, and the beverage and wine sector where together with Poland they rich the 58% of the total exports. The same happens for the equipment used for the Pasta and similar Processing both to Austria, they export the 58% of the total export. These and other conditions made Ukraine one of the most palatable country in this



и структурными преобразованиями. С 2015 года страна активно нацелена на инновации, особенно в области пищевой промышленности, а правительство стремится поддержать местное производство с целью увеличения процента трансформации сельскохозяйственного сырья в продукты переработки: капитальные вложения в предприятия пищевой промышленности увеличились на 189 млн долларов по сравнению с 2017 годом, они составили 846,9 млн долларов, или 12% от общего

объема инвестиций в промышленный сектор. Не случайно Украина последние 5 лет, лишившись российского рынка, с особым интересом смотрит в сторону пищевой промышленности Европы. Фактически, Европа контролирует рынок, если речь идет о поставках технологий и оборудования, необходимых в индустрии переработки и упаковки пищевых продуктов и напитков. Италия является одним из ведущих экспортеров оборудования для пищевой промышленности в Украину, как для производства

сахара, где на Италию приходится 50% общего экспорта ЕС, так и в отношении вина и напитков в целом, где вместе с Польшей он достигает 58% экспорта. То же самое касается оборудования, используемого для обработки макаронных и хлебобулочных изделий, где экспорт Италии и Австрии в Украину составляет 58% от общего объема. Эти и другие многочисленные факторы делают Украину более чем привлекательной для данного сектора: пищевая промышленность в стране в значительной

particular sector; in Ukraine the Food Processing heavily relies on small/medium enterprises and subsequently there are a very few big Food Processing enterprises responsible for the major part of sales. So that, the market is very easy to exploit and with it reach business opportunities because there are many enterprises committed to

Food & Beverage Processing business.

For this reason, the Italian Chamber of Commerce for Ukraine created the Food-Processing Ukraine 2020 Project. The CCIPU initiative allows enterprises, to access to in kind fund made available directly by the Chamber of Commerce.

The support initiative will begin with the training companies' staff who will take the chance to attend a free Business Internationalization course for associated enterprise which is just the first step of the programme.

In addition to the Formative part the companies will be allowed to PROMOTE them-



степени зависит от малых и средних предприятий, и лишь немного от крупных компаний, отвечающих в основном за продажи. Таким образом, рынок не только доступен, но и широко представлен, учитывая большое количество компаний, занимающихся производством продуктов питания и напитков. По этой причине Торгово-промышленная палата Италии в Украине запускает проект Food Processing Украина 2020: инициатива, которая предоставляет возможность компаниям, работающим

в сфере переработки пищевых продуктов, поучаствовать в программе поддержки, проводимой непосредственно Палатой. Поддержка начнется с обучения сотрудников компаний в рамках курса по интернационализации бизнеса, бесплатного для компаний-членов, и продолжится на других трех этапах проекта. Помимо ОБУЧЕНИЯ, которое является лишь начальным этапом проекта, участвующие компании получат возможность ПРОДВИЖЕНИЯ на специальной онлайн-платформе, ОБЩЕНИЯ

в рамках веб-выставки и соответствующих встреч b2b, и, наконец, личное ЗНАКОМСТВО представителей компаний во время визита в Украину. Чтобы получить доступ к программе поддержки вам необходимо стать членом Палаты и зайдя на сайт ccipu.org на странице проекта Food Processing Украина 2020 подать заявку на участие, заполнив соответствующую форму. При любых вопросах обращайтесь к персоналу Торгово-промышленной палаты Италии в Украине. Успешной интернационализации!



selves, to CON-TACT directly through a webinar fair and b2b meetings and last but not least to DEFINE a list of Ukrainians gathered during the support programme. In Order to access to support

program you will need to go to www.cciup.org web site, and to Pro-jects section where you will find Ukraine Food Processing 2020 send a request to participate filling out the form and receive any further

information but first you have to be associated to CCIPU.

For any support or request please contact us. We wish you a good internationalization!

«ИТАЛЬЯНСКОЕ КАЧЕСТВО ДЛЯ ИСТИННОЙ ТОЧНОСТИ - С 1970 ГОДА» АВТОМАТИЧЕСКИЕ СИСТЕМЫ ВЗВЕШИВАНИЯ ПОРОШКОВЫХ ИНГРЕДИЕНТОВ

Lawer предоставляет для промышленности оборудование, технические решения и услуги надежного, безопасного и эффективного дозирования и распределения порошков и жидкостей. Статус ведущего мирового поставщика в совокупности с жесткими стандартами всех сфер нашего бизнеса, нашел отражение в девизе компании - «Истинная точность».

Мы обладаем 50-летним опытом в обеспечении промыш-

ленности продукцией высокого качества.

Способность решать поставленные задачи основана на итальянском качестве в сочетании с постоянными инвестициями в разработку передовых технологий. За всю историю нашей компании мы поставили более 2500 клиентам тысячи систем и проектов.

Благодаря присутствию во всем мире мы рядом с нашими клиентами в течение всего

жизненного цикла продукции, от выбора необходимого оборудования, проектирования, монтажа и до послепродажного обслуживания.

Компания Lawer, расположенная в области города Биелла, является мировым производителем систем автоматического дозирования и распределения в различных секторах промышленности: текстиль, косметика, живопись, отделочные материалы, пищевой сектор, пластик, резина.

“SINCE 1970 THE ITALIAN QUALITY FOR THE TRUE ACCURACY” AUTOMATIC POWDER INGREDIENTS WEIGHING SYSTEMS

Lawer provides products, solutions and services to the industry to increase the reliability, safety and efficiency of dosing and dispensing operations for powders and liquids. Our core market position, that of a leading global product and solution provider together with our aim to set strong standards in all areas of our business, are both reflected in our company motto: “**the true accuracy**”. We have almost 50 years’ experience in supporting the

industry to ensure the highest quality of the products.

Our ability to do this is based on the “**Italian Quality**” of our products and services combined with our continuous investment in developing leading technology.

As a result, more than 2500 customers put their trust in our company having allowed us to supply them with thousands of systems and solutions during our long history. Via our world-wide presence,

we stand beside our customers around the globe and through the whole life cycle of our products, from the assistance with selecting the right equipment, design-in support, installation and after sale service.

Lawer is a global automatic dosing and dispensing systems manufacturer based in BIELLA area, providing products for various industries as Textile – Cosmetics – Painting/Coating – Food – Plastic – Rubber.



Quality and Excellence

expressed since the preliminary analysis to the commissioning of the equipment, to ensure safe and automated systems operated by high-class software, able to adapt themselves to the changing needs of manufacturing companies.

The true Accuracy it is in every small detail that is measured the great value of a Company. Lawer has made a hallmark of accuracy. In research, in the production cycle, in the technical support, every minimum detail is evaluated by the stricter controls. **Service** via our world-wide presence, we

stand beside our customers around the globe from assistance for selecting the right equipment up to the best after sale support.

Engineering Support

- consultancy assistance for the optimal selection of the right system and the most innovative technical solutions
- desing.in support for integrating our products and solutions into your production line
- customisation to suit your individual needs.

After sale service and assistance

- Flexibility, professionalism,

capillarity of the international network with 45 highly qualified Agents.

- Ability to analyse, identify, translate the client's needs in a personalized project. Short time in the projecting, manufacture and installation of the systems.

A timeliness after-sales service, able to respond to every request and problem-solving, with qualified technicians, 4 Service Centres, a Web on-line remote assistance. Support services program designed to optimize the interventions and reduce costs.

Качество и совершенство, от предварительного анализа до ввода в эксплуатацию оборудования, гарантируют, под управлением высококлассного программного обеспечения, безопасную эксплуатацию автоматизированных систем, способных адаптироваться к потребностям производителей.

Истинная точность – в каждой мелкой детали, вносящий вклад в общую ценность компании. Lawer стал образцом точности. В исследованиях, в производстве, в технической поддержке. Минимальная деталь проверяется путем строгого контроля.

Сервис обеспечен через мировое присутствие. С нашими клиентами мы рядом всегда,

от выбора оборудования до эффективного постпродажного сервиса.

Инженерное обеспечение

- Консультативная помощь для оптимального выбора системы и наиболее инновационных технических решений;
- Поддержка в проектировании для интеграции нашей продукции и решений в ваше производство;
- Адаптация к вашим индивидуальным потребностям.

Постпродажный сервис и поддержка

- Гибкость, профессионализм, 45 высококлассных агентов международной сети.
- Способность к анализу, идентификации, переносу потребностей клиента в индивидуальный проект. Небольшое время проектирования,

изготовления и монтажа систем. Своевременность постпродажного сервиса, способность реагировать на каждый запрос и проблему, квалифицированные техники, 4 сервисных центра, удаленная on-line помощь. Сервисная программа нацелена на оптимизацию техобслуживания и снижение затрат.

Инновации. Мы активно инвестируем в развитие передовых технологий и новой продукции. Поощряем и стимулируем в компании культуру постоянного творчества и инноваций.

Портфолио продукции

- Автоматические дозаторы порошка:
технология единого взвешивания
технология двойного взвешивания



Innovation

We strongly invest in developing leading technology and new products. We encourage and facilitate a company culture of systematic and sustainable creativity and innovation.

Product portfolio

- Automatic Powder Dosing Systems with:
single scale technology
double scale technology
multi scale technology

CONCEPT : Automatic Powder Ingredients Weighing Systems

The different models of UNICA have been designed and patented to organize production in an innovative way by automatically weighing the powder ingredient components of recipes and batches in different processes of the food preparation industry.

технология мульти- взвешивания

КОНЦЕПЦИЯ: Автоматическое система взвешивания порошковых ингредиентов
Различные модели UNICA

были разработаны и запатентованы, чтобы направить производство по инновационному пути автоматического взвешивания ингредиентов в различных процессах пищевой индустрии. Ингредиенты хранятся

в бункерах из нержавеющей стали, а дозируются шнеками из нержавеющей стали. Ингредиенты дозируются, вручную или автоматически, в ведерки, установленные на тележке взвешивания с элект-



The ingredients are stored in stainless steel silos and the products are dosed using stainless steel screws. The ingredients are dosed into buckets, either manually or automatically placed on the weighing trolley which has an electronic scale. The weighing trolley automatically positions the bucket under the silo from which the ingredients are to be dosed. The management software allows collect all information about the operation reports and statistics. The pc can be interfaced with external systems to export the data.

ADVANTAGES and BENEFITS

- **ACCURACY**
- **REPEATABILITY**
- **TRACEABILITY**
- **SECURITY**
- **EFFICENCY**
- **SAVING**
- **KNOW-HOW PROTECTION**

for application in small-medium size laboratory we offer different models of UNICA systems

UNICA TWIN

- 100 L. capacity silos
- single or double scale
- 12-24 or 36 silos configuration

- scale 30 kg capacity, 0.1 gr resolution
- loading operation by gravity from a rear platform
- manual or automatic bucket loading/unloading

UNICA HD

- 50 L capacity silos
- single scale
- 8-16 or 24 silos configuration
- scale 30 kg capacity, 1 gr resolution
- loading operation by gravity from a front platform
- manual or automatic bucket loading/unloading

тронными весами. Тележка взвешивания автоматически ставит ведро под бункер с ингредиентами для дозирования. Программное обеспечение позволяет собирать всю информацию о процессе в отчеты и статистику.

ПК может быть соединен с внешними системами для экспорта данных.

ПРЕИМУЩЕСТВА и ВЫГОДА

- **ТОЧНОСТЬ**
- **ПОВТОРЯЕМОСТЬ**
- **ОТСЛЕЖИВАЕМОСТЬ**
- **БЕЗОПАСНОСТЬ**
- **ЭФФЕКТИВНОСТЬ**
- **ЭКОНОМИЯ**
- **ЗАЩИТА НОУ-ХАУ**

Для применения в небольших и средних цехах мы предла-

гаем разные модели систем UNICA

UNICA TWIN

- 100 л емкость бункеров;
- одинарное или двойное взвешивание;
- конфигурация из 12-24 или 36 бункеров;
- весы на 30 кг, точность 0,1 гр.;
- операции загрузки самотеком из задней платформы;
- ручная или автоматическая загрузка/разгрузка ведра.

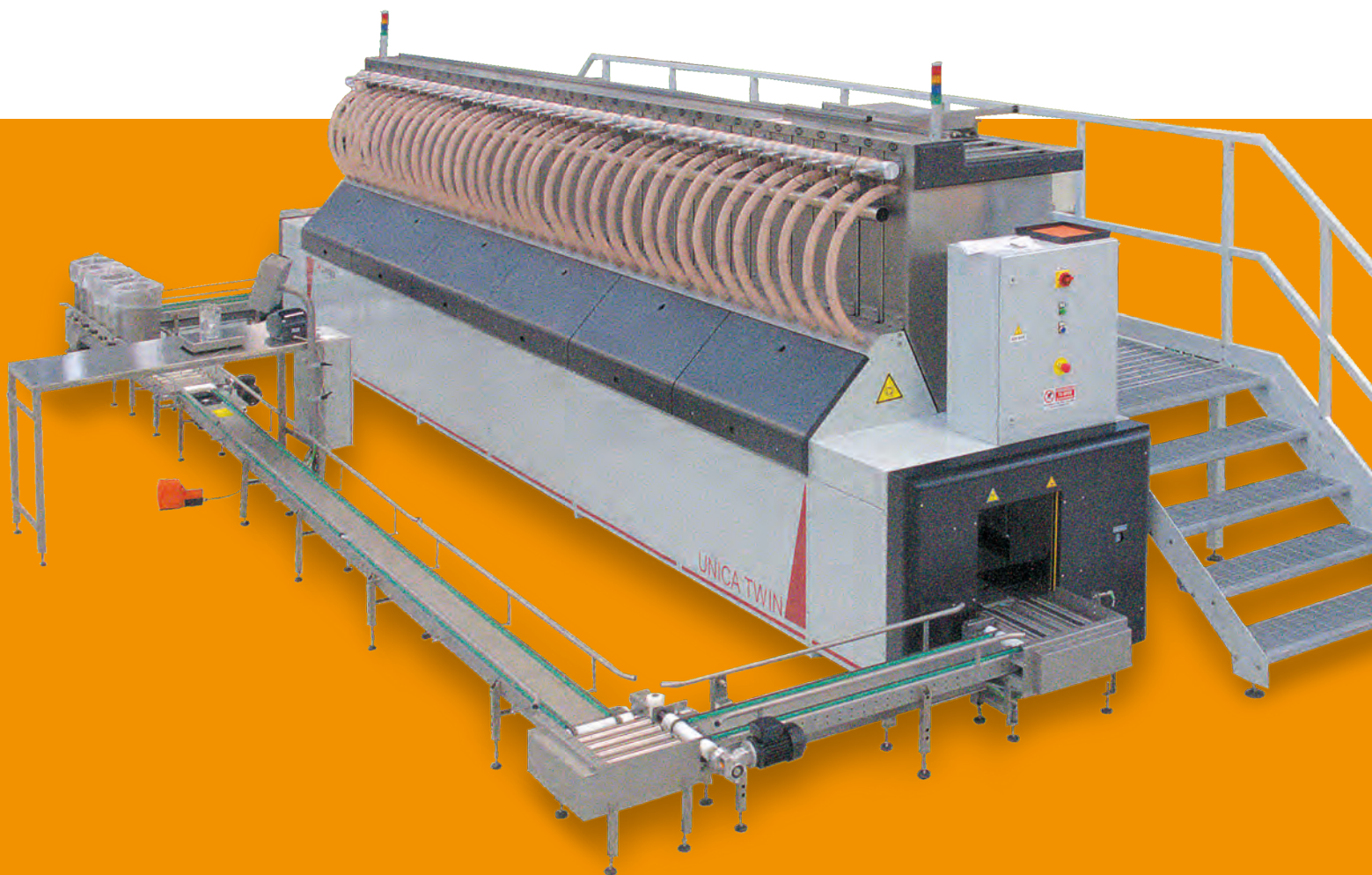
UNICA HD

- 50 л емкость бункеров;
- технология единого взвешивания;
- конфигурация из 8-16 или 24 бункеров;
- весы на 30 кг, точность 0,1 гр.;

- операции загрузки самотеком из задней платформы;
- ручная или автоматическая загрузка/разгрузка ковша.

UNICA MD - SD

- 18-36 л емкость бункеров для модели MD, 12-24 л емкость бункеров для SD
 - технология единого взвешивания;
 - максимум 13 небольших бункеров;
 - весы на 30 кг, точность 0,1 гр.
 - операции загрузки самотеком с фронтальной стороны;
 - ручная или автоматическая загрузка/разгрузка ведра.
- Для промышленного применения Lower поставляют системы высокой производительности и эффективности.



SUPERUNICA

Superunica - это полностью автоматизированная система взвешивания, обеспечивающая точное, безопасное и чистое приготовление порошковых смесей по рецептам. Система состоит из ряда независимых бункеров, установленных в линию на модульную структуру.

Тележка взвешивания с электронными весами автоматически встает точно в позицию бункера.

Каждый модуль может иметь бункеры различной вместимости (300, 150, 100 и 50 л), которые загружаются самотеком или с помощью вакуумной системы.

Процесс загрузки / выгрузки ведра происходит автоматически, и каждое ведро идентифицируется системой ID-TAG. Устройство эффективно всасывания/фильтрации



гарантирует максимальную безопасность работы и чистоту рабочей среды.

Система работает под управлением программного обеспечения Lawer.

SUPERSINCRO

Supersincro выполняет точно и безопасно автоматическое дозирование ингредиентов, требуемое в пищевой промышленности, в термоформованные сумки из трубчатых пленок.

Модульная конфигурация основана на количестве применяемых продуктов, их физических характеристиках и

используемой упаковке.

В каждом цикле контейнер с пакетом ставится на движущейся лоток и транспортируется по U-образному маршруту, на протяжении которого пакет помещается под различные дозаторы.

Когда контейнер встает в правильное положение, весы поднимают его вверх и начинается процесс дозирования. В конце цикла пакеты закрываются и автоматически помещаются в коробки или на поддоны. 🏠

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UNICA MD - SD

- 18-36 L capacity silos on MD, 12-24 L capacity silos on SD
- single scale
- max 13 small silos positions
- scale 30 kg capacity, 1 gr resolution
- loading operation by gravity from the front side
- manual or automatic bucket loading/unloading

For application in industrial production Lawer provide systems with high productivity and efficiency.

SUPERUNICA

Superunica is a fully automatic weighing system, allowing accurate safe and clean powder recipes preparation. The system consists of a number of independent storage silos, installed in line on a modular structure.

A weighing trolley incorporating the electronic scale is automatically transported to the correct silo position. Each module can accommodate silos with different capacities (300, 150, 100 and 50 L) which are loaded by gravity or by means of a vacuum system.

The bucket loading / unloading process takes place automatically and each bucket is identified by an ID-TAG system.

An efficient suction / filtering device guarantees the maximum safety of operation and a clean working environment. The system operates by means of dedicated Lawer Software.

SUPERSINCRO

Supersincro allows precise and safe automatic dosing operations of the ingredients

required for the food industry preparations in automatic thermoformed bags consisting of tubular films.

The modular configuration is based on the number of products used, and the physical characteristics and the packaging used.

At each cycle the package container is placed on a moving tray and transported on a U route placing the package under the different dosing units.

When the container is in the correct position for the product, the scale lifts up the container and starts the dosing procedure.

At the end of the loop the bags are closed and placed automatically in boxes or pallets. 🏠

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ВЫСОКОАВТОМАТИЗИРОВАННЫЕ ПОРШНЕВЫЕ НАПОЛНИТЕЛИ С АВТОМАТИЧЕСКОЙ СИСТЕМОЙ МОЙКИ

Компания Zilli & Bellini предлагает услуги по проектированию и сооружению широкого спектра машин для наполнения продуктов питания в жёсткую тару. Мы разработали также несколько технических решений для добавления в напитки фруктовых частичек, таких как: апельсиновая пульпа, нарезанные кубиками ананасы, мякоть манго, персика,... Кроме того, Zilli & Bellini предлагает свои инженерные решения для герметизации тары. Наше

оборудование работает с бутылками, банками, с тарой из лужёной жести, алюминия, стекла и пластика вместимостью до 5 кг.

Ассортимент продуктов питания довольно широк: порошковые продукты, фруктовый салат, шоколадная паста, овощи, томатная паста, соусы с кусочками или без, мясо, растительное масло, топленое масло, рыба, готовые блюда... Производительность наших линий для наполнения и за-

катки может варьироваться от 10 до 1200 условных единиц в минуту.

Залогом успеха компании являются технические исследования и конструкторские разработки.

Мы разрабатывали свои технологии, поставив во главу угла основные задачи наших Заказчиков: сократить временные затраты при смене формата и добиться соблюдения требуемых санитарных норм при

PISTON FILLERS WITH HIGH LEVEL OF AUTOMATION AND AUTOMATIC CLEANING SYSTEM

**Zilli & Bellini is present in 76 different countries;
about two thousand Zilli & Bellini machines are now working worldwide!**

Zilli & Bellini provides the design and the construction of a wide range of machines to fill food products into rigid containers. We also supplied several solutions to add fruits particles in beverages, products like for example: orange sacs, diced pineapples, mango pulp, peaches, ... Zilli & Bellini also provides solutions for closing

the containers. The machines can handle bottles, jars, cans, made of tin plate, aluminium, glass and plastic having a capacity up to 5 Kg.

The food products range is wide: powders, fruit cocktail, choco paste, vegetables, tomato paste, sauces with or without pieces, meat, oil, ghee, fish, ready meals,

The speed of Zilli & Bellini filling and seaming lines can be from 10 to 1200 containers per minute.

Zilli & Bellini research and development is the focus of its success.

We have developed our technologies having in mind the main focus of our Customers:

Компания Zilli & Bellini представлена в 76 странах мира;
на сегодняшний день около двух тысяч машин Zilli & Bellini
эксплуатируется по всему миру!

использовании автоматической
мойки наполнителя после про-
изводственного цикла.

В области поршневых напол-
нителей внедрено огромное
количество новых технических
решений и усовершенст-
вованных. Несколько лет назад Zilli &
Bellini вывела на рынок новое
поколение поршневых напол-
нителей (поршневые наполни-
тели с плунжерным клапаном),
которые дают возможность
более точного дозирования
благодаря новой концепции
клапана.

В технологии пищевого про-
изводства для работы с опре-
делёнными продуктами плун-



to be fast in changing the con-
tainers sizes and to obtain the
requested sanitary standards
with the automatic cleaning of
the filler after the production.

Regarding the piston fillers the
innovations and improvements
are enormous.

Few years ago Zilli & Bellini
introduced on the market a
new generation of piston fillers
(Plunger valve piston fillers)
with a better filling accuracy
due to the new concept of the
valve.

The plunger piston filler for
some applications is the non-
plus ultra of the food technolo-
gy also because it is possible
to make a C.I.P. completely
controlled by the PLC and
without to dismantle any part
of the filler. The plunger piston
fillers C.I.P matches the higher

жерные наполнители являются незаменимы также и потому, что имеется возможность выполнять автоматическую мойку СИП (C.I.P.) под полным контролем логического контроллера ПЛК без разборки наполнителя. Безразборная мойка СИП плунжерных наполнителей соответствует более высоким стандартам гигиенических норм и сводит к минимуму время обслуживания.

Большой успех с плунжерными наполнителями подтолкнул Zilli & Bellini продолжить движение по пути инноваций в области поршневых наполнителей.

Зародилась идея применения безразборной мойки СИП с контролем от ПЛК на поршневых наполнителях со стандартным поворотным клапаном. Благодаря такому усовершенствованию возможно вызвать

соответствующую функцию через сенсорный экран и специальное механическое устройство вынимает поршни из цилиндров.

С помощью этой операции очень простым способом можно добиться высокой эффективности мойки; кроме того, можно очень легко и быстро выполнить проверку уплотнений.

Основными преимуществами автоматической системы мойки являются: одинаковый результат мойки, уменьшение влияния человеческого фактора, обусловленного разным навыком операторов, и фиксированное время на мойку при планировании графика производственного отдела.

Для каждого нового формата тары и любого нового продукта можно запрограммировать

соответствующие параметры, чтобы операторы просто смогли вызывать их с панели управления, что обеспечивает в результате гибкость и быстроту процесса.

Благодаря обширному накопленному опыту специалисты компании Zilli & Bellini оказывают своим Заказчикам широкую консультационную поддержку. У нас имеется возможность протестировать продукцию на опытных прототипах оборудования, чтобы оценить возможность практической реализации проектов Заказчика.

Zilli & Bellini всегда рядом со своими Заказчиками в разработке технологий по улучшению качества и эффективности производства продуктов питания. 🏭

www.zilli-bellini.com



hygienic standards and minimizes the maintenance time.

The grate success of the plunger piston fillers pushes Zilli & Bellini to go on in the way of the innovation in piston filling machines.

The idea in the piston fillers with standard rotary valve is to make a C.I.P. controlled by the PLC. With this upgrade it is possible to press the touch screen and a mechanical device takes out the pistons from the cylinders. With this operation you can run an extremely efficient washing cycle in a very easy way; also the inspection of the seals is very easy and quick.

The main advantages of the automatic cleaning system are: constant cleaning results, less risks linked to the skill of

the operators and fixed cleaning time for the production department planning.

For each different container size and for each different product it is possible to fix the parameters and the operators just have to recall it by the HMI. In this way it is possible to be flexible and fast.

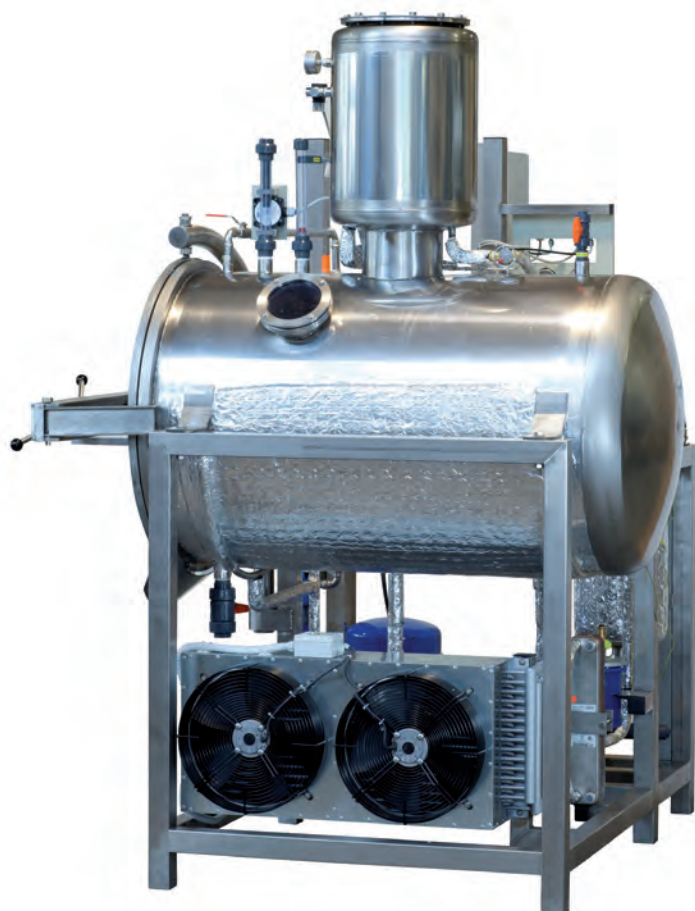
The deep experience of Zilli & Bellini's technical staff grants to their Customers a great consultant activity. It is available testing services with prototypes in order to carry on study of feasibility of Customer's projects.

Zilli & Bellini is beside its Customers in developing technologies to improve the quality and the efficiency in food industry. 🏭

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C&G s.r.l.
SOCIO FONDATORE UNIAQUA



C&G DEPURAZIONE INDUSTRIALE SRL

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УМНЫЙ, ИНДИВИДУАЛЬНЫЙ, ТЕХНОЛОГИЧНЫЙ CADALPE ПЕРЕОСМЫСЛИВАЕТ ПРОЦЕСС ПРОИЗВОДСТВА НАПИТКОВ

Компания Cadalpe была основана в Италии в 1974 году в Тревизо - области, известной во всем мире производством вина Prosecco.

За эти десятилетия компания приобрела обширный опыт в проектировании оборудования для виноделия, дистилляции и пивоварения, охватывающего все аспекты производства напитков.

Предложение компании включает:

- Охлаждающие и теплообменные установки
- Системы пастеризации

- Фильтры для вина, пива, дистиллята
- Стабилизаторы винного камня
- Установки концентрирования и

- сероочистки
- Системы дистилляции
- Оборудование для ферментации и хранения



CUSTOMIZED, TECHNOLOGIC, SMART CADALPE RE-THINKS BEVERAGE PROCESSING

Cadalpe was founded in Italy in 1974 in Treviso territory, the area known worldwide as the heart of Prosecco production. In these decades the company developed a long and wide experience in the design of equipment for winemaking, distillation and brewing, covering all the aspects of beverage production.

The offer includes:

- Cooling and heat exchange

- units
- Pasteurization units
- Filters for wine, beer, distilled
- Tartaric stabilization plant
- Concentration and desulphurization units
- Distillation units
- Fermentation and storage equipment
- Brewery plants and fermenters
- Other equipment

The firm owns two production

plants, one totally dedicated to the machinery production and the other to the production of tanks and fermenters.

The recent partnership with F.lli Volpato Srl, a company specialized in system management solutions, brought an important contribution to the modernization of the production and has enabled the creation of machinery equipped with remote control.

- Пивоваренные заводы и ферментеры
- Другое оборудование

Компания владеет двумя производственными предприятиями, одно из которых полностью нацелено на производство оборудования, а другое – на производство резервуаров и ферментеров.

Недавнее партнерство с компанией F.lli Volpato Srl, специализирующейся на решениях системного управления, внесло важный вклад в модернизацию производства и позволило создать оборудование, оснащенное

системой дистанционного управления.

Такое технологическое развитие дало послепродажному сервису новые инструменты мониторинга, составления отчетов, превентивных мер для клиентов и стало прекрасным дополнением к тем глубоким знаниям процессов и постоянному диалогу с производителями и конечными пользователями, которые характеризовали Cadalpe на протяжении многих лет.

Прошлое с его корнями и взгляд в будущее позволяют компании предлагать индивидуальные решения, отвечающие реаль-

ным потребностям клиентов и способствующие объединению традиционных знаний и практики производства с новейшими технологиями, что дает импульс к появлению на свет нового поколения машин, готовых к промышленной революции Индустрия 4.0.

Одним из примеров нового производства является инновационный фильтр осадка C51 с мембранами из спеченной стали. Проведенные испытания продемонстрировали улучшенное качество фильтрованного продукта и отличные результаты для суслу и осадка, что позволило существенно увеличить количество извлекаемого продукта, сохраняя его характеристики. Поперечный фильтр осадка Cadalpe очень скоро станет объектом желания виноделов. И многое другое еще впереди. 🏛️

www.cadalpe.com



This technology advancement gave new tools to the after-sales department to monitor, report, suggest preventive interventions to the customers and perfectly complemented the deep knowledge of the processes and the constant dialogue with producers and end users that have characterized Cadalpe through the years.

The roots in the past and the look into the future allow the company to provide customized solutions that address the real needs of

customers and led to join traditional knowledge and industrial practices with the latest technology, giving birth to a new machines' generation, ready for Industry 4.0. One example of this new production is the innovative C51 cross-flow filter for lees with sintered steel membranes. The tests carried out have shown better quality of the filtrated product and excellent results with must and lees, allowing the recovery of important quantities of product and respecting the characteristics of the product.

Cadalpe's cross-flow filter for lees is destined to become soon the winemakers' object of desire. And much more is still to come. 🏛️

www.cadalpe.com





CONCENTRATION MONITORING WITH LIQUISONIC®

Analytical methods for monitoring chemical processes are often handled manually and hence discontinuously and delayed. Process analytical technology measuring inline and online, is a perfect solution, not only to optimize the quality and effort, but also for eliminating non-sensitive aspects.

For reasons of quality and safety the control of industrial processes is essential. In many areas of the chemical industry different parameters have to be considered depending on the process.

Therefore, the concentration of the raw material, intermediates or the final product can be monitored during the production of chemical substances or separation of phase transitions. To achieve maximum efficiency of the absorption, it is also advantageous to monitor the concentration in neutralization processes or gas scrubbers.

Reducing the reject rate with inline real-time analysis
In chemical processes, the monitoring should be done directly in the process, continuously and on a real-time basis.
In this way, process analytical technology provides reliable methods that measure inline and without a delay at any time. Sampling becomes unnecessary, time and costs are saved. Using a real-time inline measurement, it is possible to react very fast on deviations from the desired value and to control the process in an optimal way. This results in both quality and process safety as well as cost savings and increasing yields. By fast reactions to process changes

measuring method	max. process temperature	max. process pressure	lifetime	investment	remark
refractive index	150 °C	25 bar	limited	average	sensitive to contamination
conductivity	180 °C	40 bar	unlimited	low	only applicable in inorganic substances
pH-value	140 °C	15 bar	limited	low	continuous maintenance due to calibration
density	150 °C	100 bar	limited	average	bypass required, sensitive to contamination
sonic velocity	200 °C	250 bar	unlimited	average	corrosion resistant due to special material

Typical installation specifications of different measuring methods

under- and overdosing can be avoided. This reduces the consumption of energy as well as the consumption of important raw materials. Even defective batches can be reduced what eliminates costs for failure, correction and lost manpower.

In order to perform a concentration monitoring, there exist different measuring methods, which vary in their suitability and user-friendliness. Table 1 gives an overview about typical specifications for application.

The sonic velocity measurement convinces beside the conductivity, also regarding lifetime that can be achieved. As most measuring methods are restricted to operation temperature or pressure, the sonic velocity is able to withstand tough conditions.

Conductivity measurement is usually limited to inorganic substances. In addition, many

measuring methods require high efforts regarding maintenance or complex installations. However, the sonic velocity emerges as adequate measuring method for a high variety of chemical processes.

Systems using this method determine the sonic velocity as a measured quantity to calculate the concentration of process liquids.

The LiquiSonic® system manufactured by SensoTech consists of a one forked sensor with electronic housing and a controller, the evaluation unit. Depending on the process conditions, there are different sensor and controller types available.

The sensor has a completely enclosed design. At one side of the sensor, a transmitter is integrated that generates an ultrasonic signal to the receiver located at the other side of the fork.

The measuring principle is based on a runtime measurement, with which the signal velocity is detected. Depending on the substance characteristics, there will be a change in the signal or sonic velocity. Due to a functional relation the concentration can be calculated from the sonic velocity. Detecting process problems immediately

During the last 28 years SensoTech's sonic velocity measurement systems convinced many customers - regional companies as well as global players.

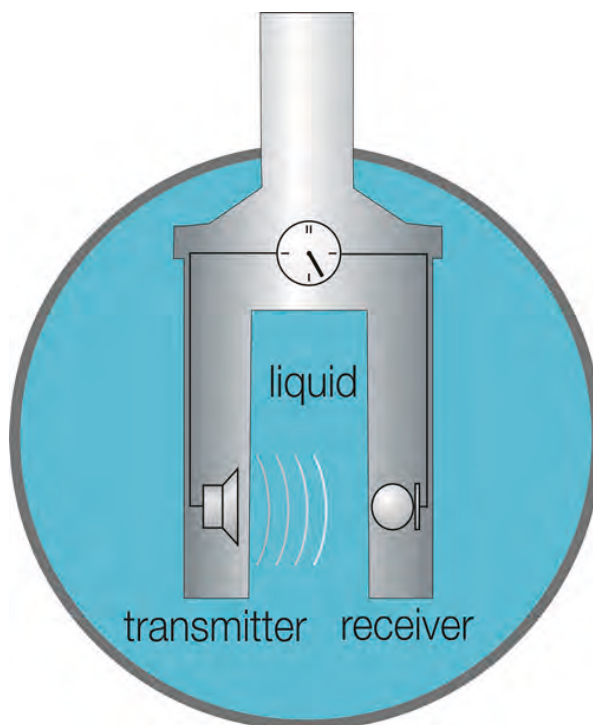
The systems are running reliably and maintenance-free over years. For many applications the systems work maintenance-free for more than 10 years. Usually customers use them to automatize process control and optimize the process efficiency. For example, the device measures the product concentration in a plant compared to the reference value. Directly installed in the pipelines the sensor collects precisely updated measuring values within seconds and transmits this data via digital connections to the controller. A warning signal will be displayed, if the measured value leaves the previously defined measuring range. The controller can be

connected to the process control system, where the warning and other controller values can be displayed too.

Individual solutions
If a process handles with hazardous substances an inline process control is recommended, because of safety reasons instead of manual sampling and analysis. Usually the sensor is made

of stainless steel 1.4571, but other materials or coatings are available, what increases the variety of feasible applications. Even for hazardous or very clean areas (food) special controller housings and sensor designs ensure a safe working.

In case of expanding the plant with more measuring points, it is possible to connect up to four to one controller. 🏠



The measuring principle of the sensor based on the measurement of sonic velocity



SensoTech's measuring system based on the sonic velocity consists of a forked sensor with electronic housing and a controller as evaluation unit

ФАНТАСТИЧЕСКАЯ УСОВЕРШЕНСТВОВАННАЯ УПАКОВКА ДЛЯ ЗАЩИТЫ КАЧЕСТВА ВАШИХ ПРОДУКТОВ

Знаменитый бренд замороженной пиццы, Prodal Srl, празднует свое 25-летие и выбирает ноу-хау Tecno Pack S.p.A., чтобы переосмыслить и автоматизировать упаковку

«**М**ы уверены, что наша пицца всегда будет нам верна», - сказал Тициано Дзануто в интервью деловому журналу Mondo в 1990-х годах. Это одним из основателей, и в настоящее время генеральный директор компании Prodal Srl,

которая производит замороженную пиццу и закуски, расположенной в Сан-Доне-ди-Пьяве, в провинции Венеции.

Деятельность компании началась в 1994 году, когда семья Дзануто, уже работающая в области пиццы, начала новый бизнес благо-

даря решимости 20-летнего Тициано, который умело использовал государственную поддержку для молодых предпринимателей.

Время доказало его правоту. Спустя 25 лет, приключение, начавшееся в небольшой лаборатории, превратилось в реальный



A FANCY AND ADVANCED PACKAGING TO PROTECT THE QUALITY OF YOUR PRODUCTS

The famous frozen pizza brand, Prodal Srl, celebrates its 25th anniversary and chooses the know-how of Tecno Pack S.p.A. to re-think and automate its packaging department

“**W**e’re sure that our pizza will always be true to us”, said Tiziano Zanuto in an interview to the business magazine “Mondo” in the 1990s. He is one of the founders and current CEO of Prodal Srl, a company that produces frozen pizza and snacks based in San Donà di Piave, in the province of Ven-

ice. The activity was founded in 1994 when the Zanuto family, already working in the field of pizza making, started up a new business thanks to the courage of a twenty-year-old Tiziano who made good use of the governmental support given to young entrepreneurs.

Time seems to have proved him right considering that to-

day, after twenty-five years of activity, the adventure that began in a small laboratory has turned into a real business, going from about ten employees to a double shift work on two lines, with a production capacity of 100,000 pizzas per day against a few thousand in the first years. At the beginning of its activity, the Venetian company decided to focus on

бизнес, перейдя от десятка сотрудников к работе в две смены на двух линиях, с производством 100 000 пицц в день против нескольких тысяч в первые годы. Вначале венецианская компания решила сосредоточиться только на итальянском рынке, в основном по двум причинам: с одной стороны, необходимо приобрести достаточный опыт работы на рынке; с другой стороны, важно получить положительные отзывы о качестве продукции.

Вслед за отличными результатами в Италии, Prodal решает выйти на внешний

рынок, очень требовательный с точки зрения стандартизации продукции. Вскоре коммерческий успех Prodal, ее постоянный рост и расширение ассортимента, заставили компанию уделять все больше внимания экспорту. В стремлении к постоянному совершенствованию и инвестициям в технологические инновации, в 2011 году компания Prodal построила новый завод площадью 5000 м².

Внедрение передовой системы автоматизации привело к значительному сокращению затрат, а также к повы-

шению качества и резкому сокращению числа несоответствующих продуктов.

Стоит упомянуть инновационное решение, представленное в 2018 году: совершенно новая система шокового охлаждения и хранения, с камерами охлаждения последнего поколения, способная утроить емкость хранения продукта. Эти структурные и операционные усовершенствования выводят компанию в мир Industry 4.0.

В 2014 году Prodal начала сотрудничество с Tesco Pack S.p.A. для разработки



the Italian market only, mainly for two reasons: on the one hand, it was necessary to gain sufficient experience to deal with the market; on the other hand, it was important to receive a positive feedback on the quality of the product.

In the wake of the excellent results achieved in Italy, Prodal decided to enter the foreign market, which was very demanding in terms of product

standardisation. Soon after, Prodal's commercial success, its constant growth and the development of its range of food products led the company to focus more and more on the exports. Intending to constantly improve and invest in process innovations, in 2011 Prodal built a new plant of around 5,000 m².

The implementation of a cutting-edge automation system

has meant a significant reduction in costs as well as an improvement in quality and a drastic reduction in the number of non-compliant products, too.

Here, it is worth mentioning an innovative solution introduced in 2018: a brand new blast chilling and storing system, with latest-generation cool stores, able to triplicate the product storing capacity.

высокого уровня технологических инноваций в отделе упаковки.

Плодотворный союз двух компаний привел к двум отличным результатам: инновационная упаковка в модифицированной атмосфере и в термоусадочную пленку.

С первой же встречи с Андреа Мотта, региональным менеджером Tecno Pack, Prodal дала понять, что они

ищут не просто поставщика, а надеются на долгосрочное и конструктивное партнерство с ведущим производителем, способным обеспечить гарантии и, прежде всего, быть готовым расти вместе, с общей целью создания передовых технологий, чтобы обеспечить «лучшее платье для королевы» итальянской кухни: пиццы. Tecno Pack предоставляет Prodal высокопроизводительные, гибкие и эффек-

тивные системы в течение последних 5ти лет. Предстоящая поставка третьей линии является частью дальнейшего успеха.

«Большая командная работа с Tecno Pack, — говорит Дзануто, — привела к отличным результатам, которые, безусловно, заставляют нас гордиться, но в то же время напоминают о той огромной ответственности, которую мы несем за наш продукт.



These structural and operational improvements project the company towards the world of Industry 4.0.

In 2014 Prodal started a collaboration with Tecno Pack S.p.A. to develop a high level of technological innovation in its packaging department. The fruitful union between the two companies has led to two great results: the innovative modified atmosphere flow pack packing and the heat

shrink film packaging. Since the very first meeting with Andrea Motta, area manager of Tecno Pack, Prodal made it clear that they weren't just looking for a simple supplier, but were looking forward to establishing a long-term and constructive partnership with a leading manufacturer able to provide guarantees and, above all, to be willing to grow together, with the common aim of creating an advanced technology to ensure the best

dress for the queen of Italian food: pizza. This is how Tecno Pack has been providing Prodal with high-performance, flexible and efficient systems for the past 5 years. The forthcoming delivery of a third line is part of further success.

"The great teamwork with Tecno Pack", says Zanuto, "has led to great results that certainly make us proud, but at the same time remind us

Уважение традиционных методов и подходов должно быть путеводной звездой для нашего производства». Генеральный директор Prodal продолжает: «Одним из основных аспектов нашей миссии, безусловно, является тщательный отбор ингредиентов и скрупулёзное соблюдение национальных и международных стандартов, регулирующих цепочки поставок продовольствия». Компания Prodal соответствует европейским и международным стандартам для управления и пищевой безопасности в производстве, упаковке и хранении, и

сертифицирована ISO 22000, IFS Food и BRC Food. Этот аспект, наряду с активным участием в основных национальных и международных выставках, позволяет Prodal выйти на мировой рынок, экспортируя свою продукцию во многих направлениях, от Тироля до Германии, от Дублина до Амстердама, от Нью-Йорка до Сиднея вплоть до Дубая, Гонконга и Иоганнесбурга.

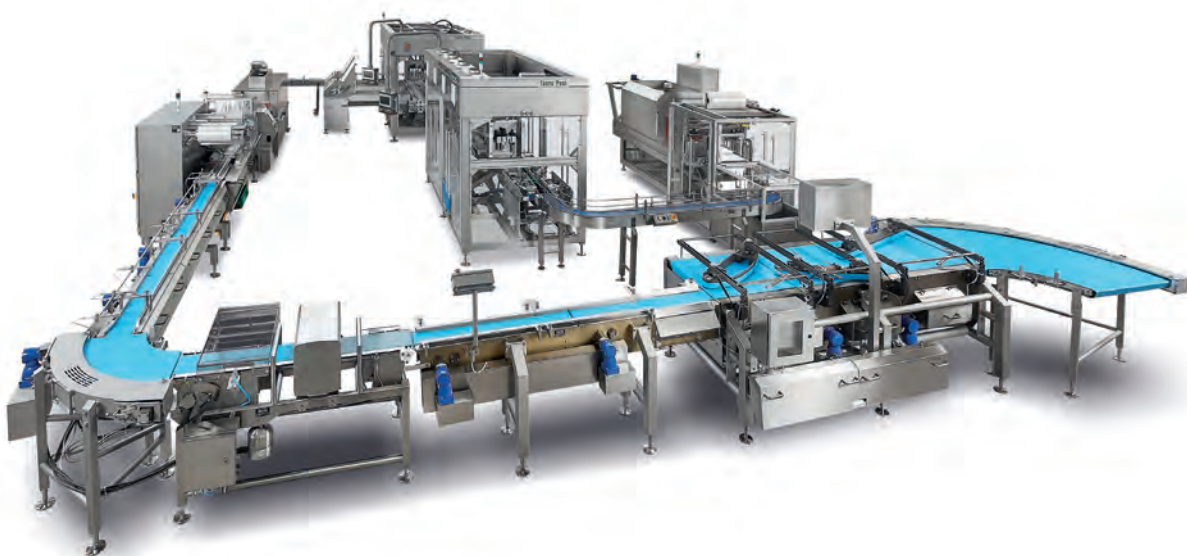
И если Тициано Дзануто признает, что он вполне доволен работой, которую он проделал, он тем не менее призывает не терять

бдительности. «В противном случае», говорит он с улыбкой: «Я был бы неверен своей пицце».

Сотрудничество между двумя крупными компаниями, лидерами рынка в соответствующих секторах, может привести лишь к новому большому успеху. 🏢

www.tecnopackspa.it

Tecno Pack
PACKAGING MACHINES



of the great responsibility we have for our product. Respecting traditional methods and approaches must be the guiding light for our production". Prodal's CEO continues: "One of the primary aspects of our mission is certainly the careful selection of the ingredients and the meticulous compliance with national and international standards regulating the food supply chains". In fact, Prodal complies with European and international

standards for both management and food safety in the production, packaging and storage, and is certified to ISO 22000, IFS Food and BRC Food. This aspect, together with the active participation in the main national and international trade fairs, allows Prodal to make its way in the global market, exporting its products in a lot of territories, from Tyrol to Germany, from Dublin to Amsterdam, from New York to Sydney, up to Dubai, Hong

Kong and Johannesburg.. And if Tiziano Zanuto admits that he is quite happy with the work he has done so far, he nevertheless insists on not lowering his guard. "Otherwise", he says with a smile, "I wouldn't be true to my pizza". The collaboration between two large companies, both market leaders in their respective sector, could only lead to new, great success. 🏢

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HOLYGRAIL 2.0 LAUNCHED: MONDI TRIALS DIGITAL WATERMARKING TO SEPARATE WASTE FOR A CIRCULAR ECONOMY

Mondi, a global leader in packaging and paper, has joined forces with AIM, the European Brands Association, and other partners across the value chain to prove the viability of digital watermarking for sorting waste at scale. The HolyGrail 2.0 initiative has the ambitious goal of assessing whether this pioneering digital technology can enable better sorting and higher-quality recycling rates for packaging in the EU, thereby driving a truly circular economy. Mondi was a founding member of the original Pioneer Project HolyGrail, facilitated by the Ellen MacArthur foundation. Now over 85 partners across the value chain are working together to refine and commercialise this concept, with Mondi continuing its active role in trialling the innovative technology. Postage stamp sized watermarks on packaging—which are not visible to the naked eye—make it possible to effectively sort the material into specific waste streams. Conventional sensor technologies (e.g. near infrared spectroscopy) are not able to reliably identify multi-material packaging, so they can end up as contaminants when recycling mono-materials. With this new technology, it becomes possible to separate materials more accurately and generate new waste streams, which then can be recycled

- AIM, the European Brands Association, has launched HolyGrail 2.0 with Mondi and other partners across the value chain to prove the viability of digital watermarking for sorting waste at scale.
- Digital watermarks have the potential to revolutionise the way we sort and recycle waste, increasing the commercial value of waste so that it can be reused again as a resource.
- Mondi was a founding member of the Pioneer Project HolyGrail and continues to play an active role to validate the technology. This includes running trials with partners across the value chain.

with enhanced recycling technologies. These digital watermarks also provide other opportunities. For example, consumers can use a smartphone app to find details about the packaging and how to recycle it, and brand owners can add product details as well.

Mondi has played an important role in this project since the beginning. Graeme Smith, Head of Product Sustainability for Flexible Packaging and Engineered Materials, explained: “As members of the Ellen MacArthur Foundation’s New Plastics Economy, we were part of the initial team to bring the Pioneer Project, HolyGrail, to life. At Mondi, we believe packaging should be sustainable by design and we see the need to improve the sorting and separation of packaging waste as part of a circular economy. Digital watermarks have the potential to make this a reality. Improved recycling will increase the

value of packaging waste, driving higher collection rates and making it a valuable commercial resource for the future.”

As HolyGrail 2.0 progresses, Mondi is well positioned to contribute to its success by validating digital watermarks with partners along the value chain. Mondi will be conducting full-scale industrial trials with key customers in the near future. www.mondigroup.com

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● НЕПРЕРЫВНЫЙ АСЕПТИЧЕСКИЙ ПРОЦЕСС УПАКОВКИ

Постоянный спрос на готовые упаковочные линии привел OMAS TECNOSISTEMI к разработке широкого спектра оборудования для стерилизации, начиная от мойки бутылок и апиrogenных туннелей до моноблоков пошагового или непрерывного типа для заполнения, закупорки и закрытия алюминиевых капсул для жидких продуктов и порошков согласно требованиям рынка.

Асептический процесс непрерывного движения

дает определенные преимущества: процесс является автоматическим и гарантирует обеззараживания от микроорганизмов и частиц эндотоксинов.

Система, предложенная OMAS, состоит из мойки для бутылок Mod.GRW, разработанной и изготовленной согласно GMP и для того, чтобы предложить



CONTINUOUS ASEPTIC PACKAGING PROCESS

The constant request of complete packaging lines led OMAS TECNOSISTEMI to design a range of machines suitable for sterile products ranging from the bottle washer machines and the depyrogenation tunnels to the single pitch or continuous motion monobloc for filling, stoppering and closing the aluminium capsules suitable for liquid products and powders according to the requirements given by the market. The continuous motion aseptic process ensures relevant advantages com-

pared to the process in batch; this is because the process is automatic and it guarantees the decontamination from microorganisms and particles of endotoxins.

The system proposed by OMAS is composed by a bottles washer Mod.GRW, designed and manufactured according to the GMP guide lines and in order to offer maximum versatility and efficiency.

The system uses filtered water for the first stages and pure water for the final phase.

This reduces the waste, while the intermittent motion reduces the quantity of water used to not more than 3L. per minute. The not penetrant nozzles ensure the total absence of breaking and the perfect integrity of the glass; the range of vials goes from 1 to 500ml. with a speed up to 200 bpm according to the format. All the contact parts with the product are made of stainless steel 316L. while the frame is made of stainless steel 304 (sanitary piping and connections are electro-polished), thus ensuring a very

максимальную универсальность и эффективность.

Система использует фильтрованную воду для первых этапов и чистую воду для заключительного этапа. Это снижает отходы, в то время как прерывистое

движение уменьшает количество используемой воды до 3 л./мин.

Непронизывающие сопла обеспечивают отсутствие разрушения и абсолютную целостность стекла; спектр флаконов: от 1 до 500 мл.

со скоростью до 200 шт./мин. в зависимости от формата.

Все части, контактирующие с продуктом, изготовлены из нержавеющей стали 316 L. в то время, как рама - из нержавеющей стали 304



efficient process of washing of the vials. The recipes of the change over can be selected from the PLC and can be selected from a easy-friendly touch screen.

Furthermore the quick release system of the change over contact parts ensures a fast change over time. The whole system is controlled by servo motors, the automatic discharge system at the end of the washing cycle directly led to the sterilization tunnel by means of hot water. In the tunnel of depyrogenation the automatic process does not require the intervention of the

operator and guarantees the absolute decontamination: fast, flexible and efficient, it lasts less than 30 minutes.

The sterilization tunnel is composed by three rooms (pre-heating room, sterilization room, and cooling room) that are separated by doors and the height is automatically adjustable from the PLC as part of vial recipe.

The working temperature of the room is 320°C and this ensures the destruction of the bacteria population. A HEPA filter is installed inside of the frame of the machine. Each room of the tunnel is endowed

with the disposition to carry out the test of the HEPA filter demonstration and the particles counter.

Omas aims to develop a new department for the manufacturing of machines destined to the pharmaceutical industry also considering that a new production area of 4000 sq.m. will be ready by the end of the year.

In this way, the total area will reach 10.000 sq.m thus ensuring a always wider and more qualified offer. 🏢

www.omastecnosistemi.it

(санитарные трубопроводы и соединения являются электрополированными), обеспечивая весьма эффективную мойку флаконов.

Рецепты могут выбираться из ПЛК с помощью удобного для пользователя сенсорного экрана.

Кроме того, быстрая система переключения контактных частей обеспечивает быстрое переключение времени.

Вся система контролируется серводвигателями, системы автоматического сброса в конце цикла мойки обеспечили стерилизацию туннеля с помощью горячей

воды. В апиrogenном туннеле автоматический процесс не требует вмешательства оператора и гарантирует абсолютное обеззараживание: быстрый, гибкий и эффективный, он длится менее 30 минут.

Туннель стерилизации состоит из трех камер (камера предварительного нагрева, стерилизационная и камера охлаждения), которые разделены с помощью дверей, и высота автоматически регулируется от ПЛК в настройках рецепта.

Рабочая температура в помещении составляет 320° C, что гарантирует уничтожение бактерий.

Внутри каркаса машины установлен фильтр HEPA. Каждая камера туннеля наделена возможностью провести демонстрационный тест фильтра HEPA и счетчика частиц.

OMAS работает над развитием нового отдела для производителей фармацевтического оборудования, включая введение к концу года 4000 кв.м. новых производственных площадей.

Таким образом общая площадь достигнет 10.000 кв.м, обеспечивая все более растущее предложение. 🏢

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Successful Innovation

CODING QUALITY AND RELIABILITY A CLEAR WINNER FOR MINERAL WATER COMPANY

Printed code quality and machine reliability are the major benefits of two Linx 8920 Continuous Ink Jet (CIJ) printers installed at Decantae Mineral Water, one of the UK's leading suppliers of premium bottled waters.

Using specialist Linx Black bottling ink 1058, the Linx 8920s print batch and best-before information onto both glass and PET bottles. Importantly, the ink is able to print through any condensation on the bottles with a fast drying time, avoiding the danger of smudging and ensuring a high clarity, quality code in keeping with Decantae Mineral Water's premium brand

positioning.

The reliable operation of the two Linx CIJ printers, handling up to 11,000 bottles per hour on lines that run from around eight to 11 hours each day, is in direct contrast to the printers they have replaced. These were so unreliable that an engineer was in almost constant attendance and spare printers were kept on-hand to act as a back-up when one failed on the line.

The consistent, trouble-free operation of the Linx 8920s with minimal intervention has therefore been of huge benefit to Decantae Mineral Water, enabling the company to maintain output and meet demand, particularly vital during the busy summer months, as well as freeing up the engineer to carry out his regular duties.

With the company filling a wide range of bottle sizes (330ml, 500ml and 750ml in glass and seven sizes in PET from 250ml to 2 litres) there are frequent changeovers on the lines. The Linx 8920s' intuitive interface enables setup to be carried out quickly and easily by any operator.


The printers provide service intervals of 18,000 hours or 24 months. In addition, the unique Advanced System Monitoring provides a continual check of their operation in terms of ink system



running parameters and environmental conditions.

This enables the Linx 8920s to identify simple actions that users can take to prevent unscheduled stoppages, helping to ensure continuous reliable operation and avoid unplanned downtime.

"We are delighted with the Linx 8920s," comments Decantae Mineral Water's factory manager Mark Maberly.

"In terms of code quality, this is exactly in keeping with our brand values as a premium product, while the reliability of the printers helps to ensure that production throughput is consistently maintained." 

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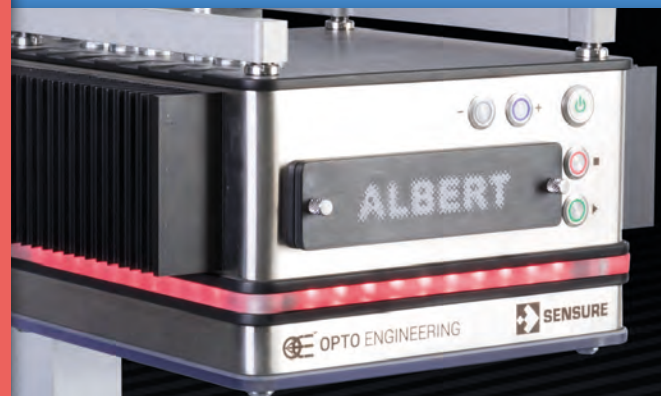
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🇬🇧 'PACKAGING WITHOUT HARMING PEOPLE OR THE ENVIRONMENT'

«We cannot continue down the path we are on, but we cannot turn away from it either.” This neatly sums up the packaging dilemma that is explored in The State of Sustainable Packaging, published by the Netherlands Institute for Sustainable Packaging (KIDV). In this publication, the KIDV explores how the international packaging chain can use recycling and circularity to ultimately achieve intrinsic sustainability. KIDV director Chris Bruijnes: “Intrinsically sustainable packaging is packaging without harming people or the environment.

That is our ultimate goal.” In The State of Sustainable Packaging, the KIDV offers a strategic perspective on the necessary collaboration and innovations with regard to sustainable packaging. “At the moment, all we are doing is chasing our tail and paying the costs of processing,” Bruijnes states. He calls the publication a call to action for the parties in the packaging chain to ‘develop a sustainable alternative that critically satisfies our packaging needs and entirely eliminates the negative impact of packaging.’ The document analyses thirteen bottlenecks that stand in the way of sustainable packaging. To tackle these bottlenecks, the KIDV has developed a strategy with three innovation tracks that offer short-, medium- and long-term



Kennisinstituut
Duurzaam Verpakken

effects.

“Packaging is useful and necessary: it helps prevent damage and food waste. We are working to improve recycling during the waste phase, but there is not enough focus on the reuse of recycled material. Since it is impossible to completely close the material cycle, we should already be working on the next step. With The State of Sustainable Packaging, we are paving the road towards intrinsically sustainable packaging.”

Bottlenecks

“The bottlenecks that inhibit sustainable packaging are diverse,” Bruijnes says. “For a long time, for example, packaging materials were a relatively minor concern or the final piece of the puzzle before putting a product on the market. Demands regarding marketing, sales, shelf-visibility and turnover rate often conflict with sustainability, although we do see some gradual changes. For example, Dutch sector associations have drawn up plans to make their packaging materials more sustainable, which they are



now putting into practice. There are more and more 'green' marketers who opt for sustainable alternatives. In e-commerce, the realisation that there is no need to use additional packaging materials if the product itself already has a decent packaging is dawning as well. However, we also see many businesses replace their plastic packaging materials with alternatives that only appear to be more sustainable, such as plastic-coated cardboard."

According to Bruijnes, the track of recycling and circularity that our society is currently on will partly solve the packaging dilemma.

"There is still plenty of room for improvement, but a fully-closed system is a utopia. A recent study conducted by Wageningen University & Research shows that the maximum recycling rate of plastic packaging materials - if we make optimal use of every step - is circa seventy percent."

Other issues include the differences in price and quality between recyclates and virgin plastics, the large diversity of plastics and additives and the presence of so-called potentially hazardous interferants in packaging materials and how these behave during and after recycling. Furthermore, the social response against litter and the plastic soup has grown significantly stronger in recent years, which has put businesses under a lot more pressure. Bruijnes: "I should note that the latter is not always justified: consumers sometimes fail to realise that it is better to buy a 400-gram plastic bag of mixed lettuce than buying three separate heads of lettuce, only using half of them and throwing the rest in the trash."

The State of Sustainable Packaging



The fact that it is virtually impossible to make food-grade packaging materials out of recycled materials is also seen as an obstacle.

"Although the question remains if it is even desirable to use food-grade packaging materials to make new food-grade packaging materials," Bruijnes says. In short, he states that there are no easy solutions to the packaging dilemma. "What we need are change and innovation. From more and better recycling, which some countries are already doing, to state-of-the-art innovation methods in our production-consumption systems. We should not be afraid to completely overhaul our production, logistics and consumption."

Three innovation tracks

The KIDV has developed a three-track innovation strategy to pave the road towards intrinsically sustainable packaging. Track 1 is about more and better recycling and increased efficiency in product-packaging systems. It has a short-term focus and the primary responsibility lies with producers, importers, waste collectors, sorters, recyclers and packaging specialists. Bruijnes: "Think of improving waste collection systems for source separation, the use of subsequent separation,

sorting packaging waste into streams of monomaterials and improving the recycling and recyclability of packaging materials."

Circularity and efficiency in production-consumption systems form the core of innovation track 2, "Circular economy," which has a short- to medium-term focus. "The complete production-usage system will offer many more possibilities for closing loops than merely the recycling of waste at the end of the packaging chain. The goal is a fully circular economy," says the KIDV director. He acknowledges that circularity is already part of the strategies that are currently being used in Europe. "The time has come, however, to go the extra mile and ramp up our efforts. Why are we not using one-hundred-percent recycled material for the production of plastic packaging materials for paint or soap?"

The necessary innovations require the involvement of more stakeholders in order to turn linear systems into circular systems. Bruijnes: "These changes influence and affect the methods and behaviour of producers, importers, retailers, logistic actors, consumers, sorting companies, recyclers and many other parties. The entire chain has to get involved."

There must be a stronger focus on principles such as repair, reuse and reduce. Think of packaging designs that allow a packaging to be used multiple times. One example is the Repack system, which lets users return the packaging by mail. There are also soap products on the market that are sold with a bare minimum of packaging and which consumers can mix with water at home in a deluxe reusable bottle. This is gradually changing our production- and consumption society: we are using increasingly sustainable methods. We need more innovation and upscaling in this area.”

Sustainable society

The third innovation track leads towards the intrinsic sustainability of product-packaging combinations. It seeks to answer the question of how we intend to satisfy our needs in the future. “We cannot go down this track with packaging solutions alone; it requires a far more comprehensive approach to our ways of production and consumption. That makes it the most ambitious of the three tracks. Material streams must be both circular and suitable for the biosphere. When it comes to plastics, it is about the combination of recyclability, full usability of the recycle and ultimately rapid degradability in nature or the ability to turn the used materials into pure raw materials,” Bruijnes says. At first, it will require the use of ground-breaking innovation methods; only later will it require optimising innovation methods. Bruijnes: “This method of innovation is incompatible with the going concern in business operations; instead, it requires

a focus on the future. We advocate the development of new chains with entrepreneurs, researchers, policy makers and citizens/ consumers to substantiate and realise the transition towards an intrinsically sustainable society.”

At the moment, it is unclear what social innovations and changes to material streams and technologies track 3 will bring about, although the first concrete examples are already popping up. “The future is hard to predict,” Bruijnes admits, “but our path towards intrinsically sustainable societies is inevitable if we want to stay within the limits of what our planet can take. Way back in the 1970’s, the ‘Club of Rome’ already predicted this. That is why it is important to go all-in on this innovation track as soon as possible as well.” The KIDV’s work is not done with the publication of The State of Sustainable Packaging. Now it is time to execute the strategy it has devised. There will be an international event this autumn (September 17, 16.00-17.30 hrs). Afterwards, various activities with the stakeholders will be organised to inspire them to get to work on the three innovation tracks.

KIDV releases The State of Sustainable Packaging: packaging without harming people or the environment

Today, the Netherlands Institute for Sustainable Packaging (KIDV) releases The State of Sustainable Packaging. In this publication, the KIDV explores how the international packaging industry can use recycling and circularity to ultimately achieve intrinsic sustainability. “One hundred percent circularity is a utopia,” says KIDV

director Chris Bruijnes. “We should therefore be working on packaging methods that do not harm people or the environment.” The State of Sustainable Packaging offers a strategic perspective on the necessary collaboration and innovations with regard to sustainable packaging. The publication identifies the social and economic bottlenecks that stand in the way of sustainable packaging. The causes are diverse; consequently, there is no easy solution to be found. To tackle these bottlenecks, the KIDV has developed a strategy with three innovation tracks that offer short-, medium- and long-term effects. These range from more and better recycling - which has already been achieved in some countries - to increased circularity and ultimately to intrinsic sustainability. Chris Bruijnes: “The entire chain has to get involved. Parties should not be afraid to completely overhaul their production, logistics and consumption. This method of innovation is incompatible with the going concern in business operations; instead, it requires a focus on the future. We advocate the development of new chains with entrepreneurs, researchers, policy makers and citizens/ consumers to substantiate and realise the transition towards an intrinsically sustainable society.”

This autumn, the KIDV will begin executing the strategy outlined in The State of Sustainable Packaging. An online event with various European organisations will be held on September 17. Following this event, activities with and for these international partners will be organised in order to further concretise the road towards intrinsically sustainable packaging. 🏠

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СПЕЦИАЛИСТЫ ПО ПОЛИМЕРНЫМ ПЛЕНКАМ ДЛЯ ГИБКОЙ УПАКОВКИ

Уже три поколения Termoplast занимаются производством технических полиолефиновых пленок гибкой упаковки для ламинирования, главным образом, медицинского и промышленного применения.

Являясь пионером в производстве пленки для данного сектора, Termoplast начал уже 50 лет назад разрабатывать и

персонализировать пленку под клиента. В настоящее время компания сконцентрирована

только на технологии соэкструзии, где достигла определенного прочного уровня. Мы в состоянии



SPECIALISTS IN POLYMERIC FILMS FOR FLEXIBLE PACKAGING

Since already 3 generations Termoplast has been producing Technical polyolefinic films for FLEXIBLE PACKAGING, developed for lamination process, mainly aimed at the food, medical and industrial applications.

Being a pioneer in the manufacturing films sector, Termoplast has started already 50 years ago developing and customizing films according with the customer needs; being focused only

in the blown film coextrusion technology, nowadays has reached a solid and defined level of expertise; we are able to combine a huge mix of resins suggesting the customers with the best tailor-made solution for its need.

The strategy adopted by the Barnini family has been "answering and anticipating the market's requests", being always concentrated on the product innovation with an endless attention to an

internal quality system BRC-IOP and ISO certified since already many years.

These goals can be reached by cultivating skills and adopting a policy of targeted investments in research and application of new technologies.

This line fits with our corporate identity highlighting the main features: high specialization, flexibility and orientation to technological development.

комбинировать огромное количество полимеров, предлагая клиентам лучшие индивидуальные решения.

Стратегия, принятая семьей Барнини: отвечать и предвосхищать запросы рынка, сосредоточена на инновационной продукции с особым вниманием к внутренней системе качества BRC-IO и сертифицирована ISO уже многие годы.

Подобные цели достигаются путем совершенствования навыков и принятия политики целенаправленных инвестиций в исследования и применения новых технологий. Все это

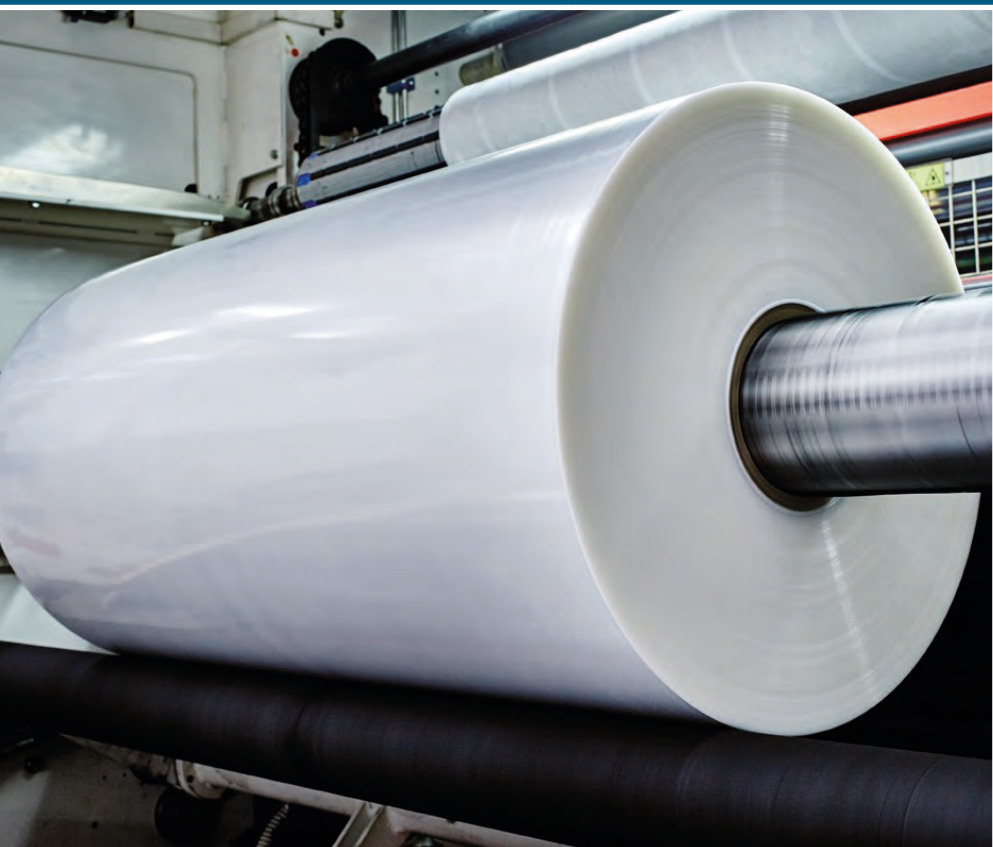
соответствует нашему фирменному стилю, основные черты которого - высокая специализация, гибкость и ориентация на технологическое развитие.

Подобная целеустремленность помогла Termoplast увеличить свой продуктовый портфель и выйти на высокий уровень европейского рынка с огромным количеством продукции для ламинирования: стандартные и специальные герметичные пленки, все виды легко отслаивающийся пленки, стандартные и специальные O2 и H2O барьеры, структуры с увеличением сопротивляемости

проколу, высокая прозрачность пленки и МНОГОКРАТНО используемые пленки против PE/PP/APET.

Все эти изделия получают с помощью широкого диапазона полимеров PE, PP, PA, EVOH, PET, TIE LAYERS, AF иономеров и многих других, в многократных комбинациях друг с другом, с тем, чтобы предложить подходящее решение для каждого применения как то TOP LIDDING, BAGS, STAND-UP-POUCHES, BAG in BOX, PET FOOD и многое другое.

В настоящее время компанией реализовано оборудование общей мощностью 25000 тонн



Thanks to this determination, Termoplast has been able to enlarge its product portfolio at high levels on the European market with a huge number of products for lamination; standard and special SEALABLE films, all kind of PEELABLE films, standard and special O2 and H2O barrier, increased puncture resistance structures, high transparency films and RECLOSABLE films against PE/PP/APET.

All these products are obtained using a wide range of PE, PP, PA, EVOH, PET, TIE LAYERS, AF, Ionomers and many others, in several combinations between each other, in order to can offer always the suitable solution for every kind of application like TOP LIDDING, BAGS, STAND-UP-POUCHES,

внутри и за пределами Европы. В сочетании с появлением новых экструзионных линий это позволяет Termoplast обслуживать Converters и не только, от небольших компаний до крупнейших, предлагая своевременные поставки и оперативные технико-коммерческие консультации.

Благодаря полностью оборудованной лаборатории и ее квалифицированным сотрудникам компания может предоставить полный химическо-механический анализ для образцов пленки.

Семейные компании, как наша, глубоко связаны со своим коллективом.

Они верят в него и инвестируют в развитие людских ресурсов и окружающие территории.

Мы концентрируем внимание на молодых людях, потому что верим в потенциал роста новых поколений: на стратегических позициях компании находятся тщательно отобранные дипломированные

специалисты. Мы верим в людей гораздо больше, чем в машины. В последние годы мы много вкладываем в глубокое профессиональное обучение, что позволяет молодежи чувствовать себя неотъемлемой частью растущей компании. Отличия - создают люди. 🏛️

www.termoplast.it



BAG in BOX, PET FOOD and many others.

With a nowadays capacity of 25.000 tons sold all over and outside Europe and new extrusion lines coming, Termoplast can be able to serve Converters and not only, from the smallest to the biggest company with on-time deliveries and immediate full technical/commercial advices.

Thank also to its fully equipped laboratory and a skilled staff working in, can provide full chemical and mechanical analysis on film samples.

A family-run company like ours, profoundly linked to its community, believes and invests in the development of human resources and

the surrounding territory. We focus on young people because we believe in the growth capacity and potentiality of new generations: there are many graduated young figures with us, accurately selected to cover the most strategic roles for the company progress.

We do believe in people, much more than machinery, on which we invested a lot as well during the recent

years, training them deeply, making them feel integral part of the company growth; people do MAKE THE DIFFERENCE. 🏛️

www.termoplast.it



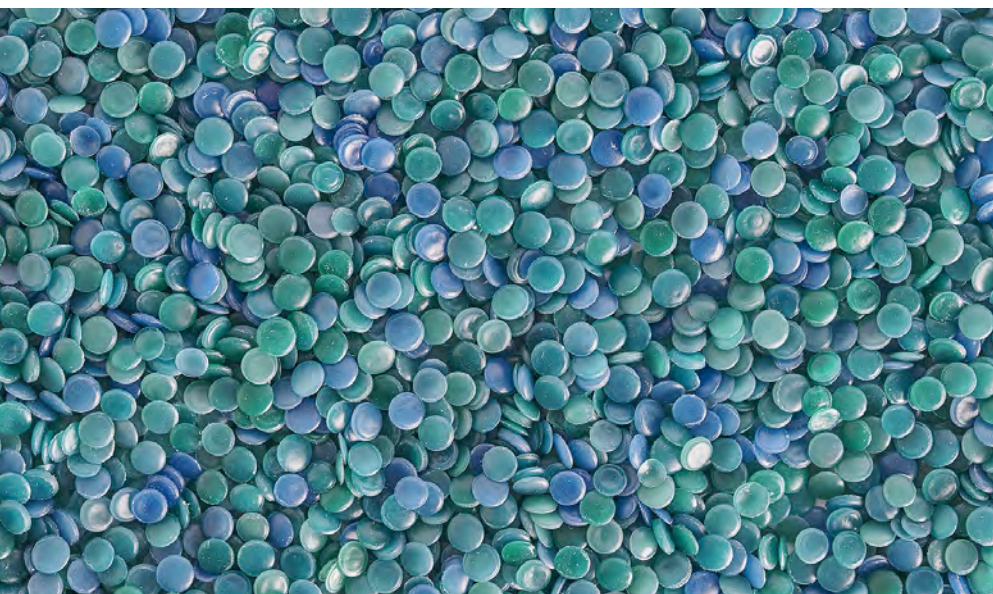
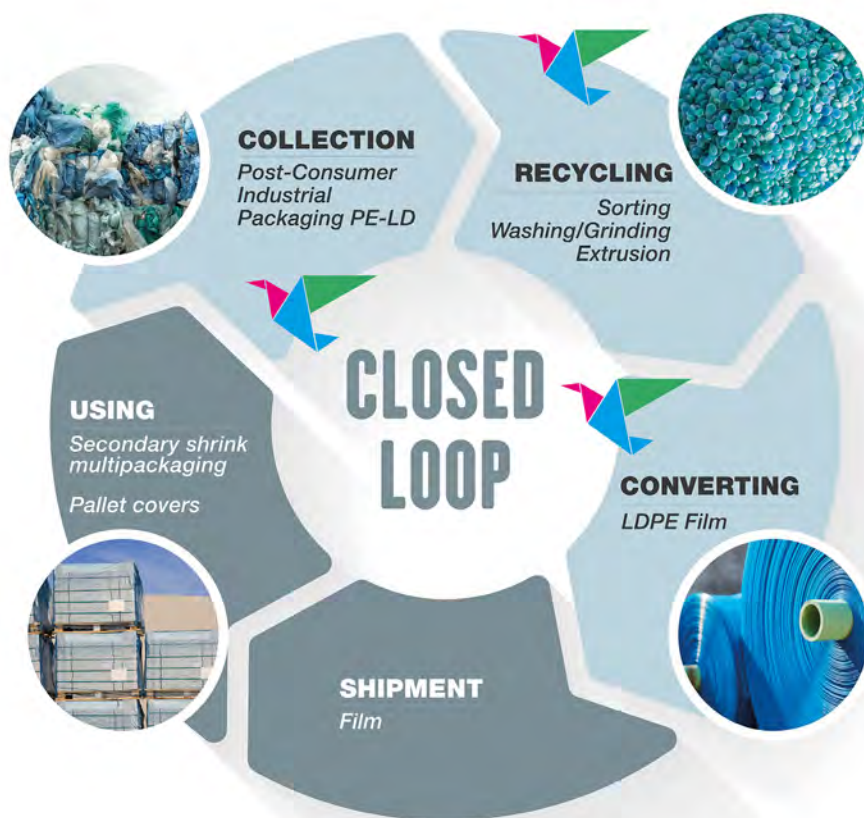
🇬🇧 CLOSED-LOOP: THE ALIPLAST “RECIPE” FOR REUSING PLASTIC PACKAGING

A circular system that allows for the introduction of plastic materials in the recycling cycle, reducing costs and impact on the environment. Its name is “closed-loop” and it has been developed by Aliplast, a Gruppo Hera company and European leader in the production of flexible PE films, PET sheets and regenerated polymers. The closed-loop system can be leveraged by companies in industries such as packaging (for food and beverage) and ceramics

Cutting costs while giving new life to plastic waste

There are two main benefits of the recycling economics achieved by Aliplast, a Gruppo Hera company and European leader in the production of flexible PE films, PET sheets and regenerated polymers.

The first, more immediate one, is about the ecosystem.



The adoption of the circular model offered by the company leads to an indefinite extension of the lifespan of plastics, promoting its recovery and limiting its release into the environment. This leads to a considerable reduction of the potential pollution caused by this material, whose perception is also transformed, from problem to resource. The second benefit is of an economic nature and results from the adoption of a closed-loop process. Taking advantage of a closed-loop system allows to get the

most of your plastic waste, while also guaranteeing the continuous availability of quality-controlled material.

Closed-loop's virtuous circle

Designed for the treatment of special waste, that is, waste produced by companies, the closed-loop system is a vertical process for the recovery and recycling of plastics which consists of several stages. First, the waste is collected in the customer company's production center, where the most suitable equipment to separate them and reduce their volume is located by Aliplast. The next stage involves transport to one of Aliplast's processing centers (the company has several facilities in Italy and branches in France, Spain, and Poland). Here the material is selected, ground and regenerated. The finished product that comes out of the process is a material comparable to virgin plastic in terms of quality and that can then be processed to obtain flexible PE films or can be kept in granules in order to be converted at a later date, as necessary. Aliplast offers a turnkey service, taking care of the whole



waste material processing cycle: from the collection of the disposed product at the customer company center to the delivery of regenerated material.

When flexibility rhymes with quality: the example of the ceramic district

The closed-loop processes designed by Aliplast boast great flexibility, to the point of meeting not only the needs of a single company, but of a whole industrial district. An example is that of the Modena ceramic supply-chain. For product types and quality, this is a unique area in the world, with a high number of contractors who cover different process, such as the tile decoration stages. During the different phases of production, ceramic

products are enclosed in inner and outer packaging, stored, and brought to the sub-contractors, where they are unpacked and, once treated, packed once again. This procedure leads to the production of high quantities of waste films that are recovered and processed by Aliplast in the region, and they are then handled by the Treviso plant. The resulting films are returned to the supply chain and used again for the inner and outer packaging of ceramics.

The benefit of working with Herambiente

The closed-loop project fits perfectly with the offering aimed at companies from Herambiente - a Gruppo Hera company and the first national provider of waste treatment - and widens the portfolio of "green" solutions the company offers. In addition to having a series of technologically cutting-edge plants for waste disposal and recovery, Aliplast and Herambiente work hand in hand, sharing a unique wealth of expertise in the industrial waste industry. A wealth which is made available to our customers and offers real added value. 🏢

www.aliplastspa.com/integrated-cycle





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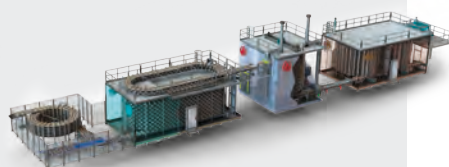
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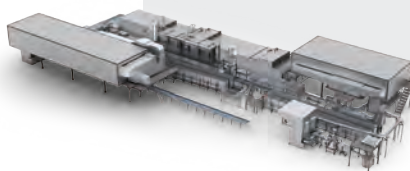
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● TECNOPOOL: ИСТОРИИ УСПЕХА



История фирмы TECNOPOOL началась в 1980 году с патента Anaconda: первый ленточный конвейер, разработанный основателем компании Леопольдо Лаго.

Выигрышный продукт, но прежде всего, универсальный, подходящий для термической обработки пищевых продуктов.

Это было началом истории успеха, который никогда не останавливался, как подтверждают результаты, полученные за последние 40 лет:

рост продаж, увеличение присутствия на внешних рынках и эволюции продукции. История TECNOPOOL началось в Падуе, чтобы затем пересечь национальные границы и быть рассказанной по всему миру.

Всегда поставляя в центр своей политики гибкость и постоянное изыскание самых современных технических решений фирма TECNOPOOL предоставляет системы для шоковой заморозки, охлаждения, закваски, пастеризации и даже для выпечки или обжарки

продукции (всегда спирального типа!), и системы перемещения продукции.

Перед разработкой оборудования Tecnoool думает о тех, кто будет использовать его, потому что гибкость – это не только мыслительный фактор, но также и прежде всего подход к работе.

Именно с этой целью конструкторский отдел TECNOPOOL помогает устанавливать эксклюзивные отношения с клиентом на основе честности, ясности и компетентности.

Отношения построены на сотрудничестве и обмене идеями, начиная с этапа проектирования и заканчивая созданием системы.

Вот как TECNOPOOL разрабатывает системы, которые действительно настроены в зависимости от требований каждого клиента и любого вида пространства; системы, которые гарантируют максимум с точки зрения производительности и минимум с точки зрения технического обслуживания.

Глубокая заморозка

Ноу-хау, которое приобрела TECNOPOOL, позволяет гарантировать абсолютное передовое метод для обработки пищевых продуктов в упаковке или россыпью, передвигающихся на ленте и замороженных в камере с изолированными стенками различной толщины.

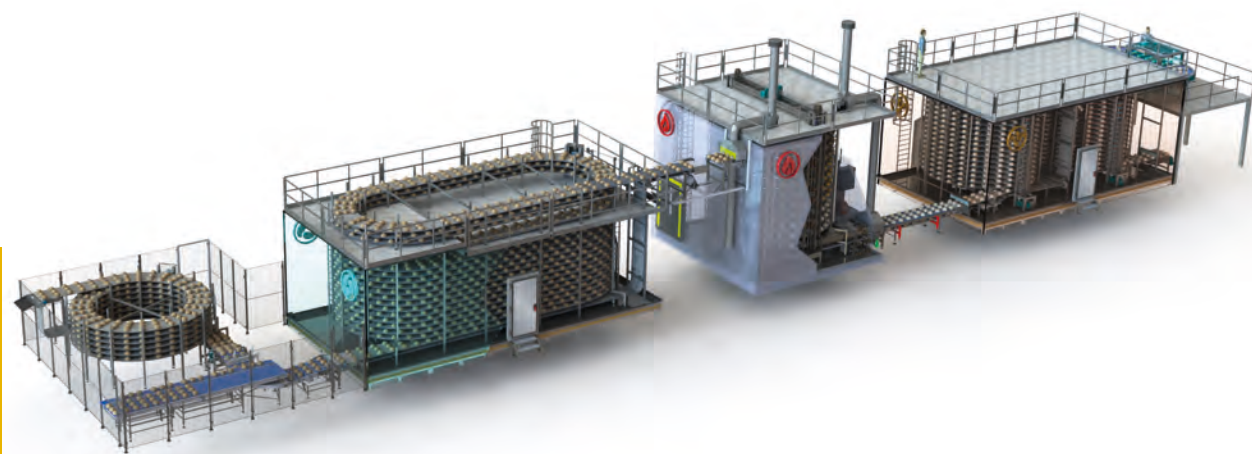
Охлаждение

Система предназначена для двух типов охлаждения: среда и закачаный в камеру

воздух. Именно гибкость делает ее пригодной для каждой производственной линии и для каждого типа пищевого продукта в упаковке или россыпью.

Заквашивание

Этот деликатный процесс заслуживает нашего полного внимания. Вот почему Tecnopool всегда разрабатывает калиброванные системы, которые не изменяют свойства пищи и учитывают конечный продукт и потребителя.



TECNOPOOL: A SUCCESS STORY

The story of Tecnopool that began in 1980 with the patenting of Anaconda: the first conveyor belt conceived by the company's founder, Leopoldo Lago. A winning and above all versatile product, suitable for all manufacturing processes where food products need to be thermally treated.

It was the beginning of a success story that has never stopped, as the results achieved in the last 40 years have been testifying: growth of sales, an increasingly widespread presence on foreign markets, and an ongoing evolution of the products.

The story of Tecnopool began in Padua, but today that

story has crossed domestic boundaries to be told all over the world.

From deep-freezing to cooling, from pasteurizing to proofing, from product handling all the way to baking and frying, the term flexibility goes hand in hand with all Tecnopool solutions.

Before developing a plant, Tecnopool thinks of those

Пастеризация

Для того, чтобы обрабатываемый продукт достиг нужной температуры в нужное время, важно внимательно рассматривать каждую деталь. Поэтому не случайно, что TECNOPOOL разрабатывает сложные системы в изолированных камерах для обработки пищевых продуктов в соответствии с параметрами, которые непрерывно отслеживаются.

Спиральная печь на диатермическом масле

Tecnopool верна своей философии упрощения производственных линий по механическим и экономическим причинам, она дополнила свой ассортимент оборудования

спиральной системой приготовления, которая по своей конфигурации имеет все преимущества экономии пространства, при сохранении линейности процесса. Таким образом, не требуется использование систем мультипликаторов/демультипликаторов рядов, очень распространенных на линиях с лотками, использующих туннельные печи. Это не что-то новое, однако эта спиральная конфигурация позволяет максимально использовать отопительную систему, разработанную TECNOPOOL для этого типа печи. Отсутствие принудительной вентиляции и

положительный баланс воздуха/продукта в камере, по сравнению с туннельной печью, позволяет работать при температурах окружающей среды от 10 до 15°C, более низкими, чем те, что используются в туннельных печах при равном времени приготовления. В особых случаях в соответствии с опытом TECNOPOOL эти различия могут достигать 30°C. В некоторых специфических случаях, когда это необходимо, можно также устанавливать принудительную вентиляцию с целью повышения конвективного эффекта. Техническое решение, после многих лет

who will use it, because flexibility for it is not only a mental factor, it's above all a work approach.

This is precisely the purpose of its design office: it helps to establish an exclusive relationship with the customers, based on straightforwardness, clarity and competence.

A relationship built on the meeting and exchanging of ideas that starts early in the planning phase and ends with the construction of the system.

This is how Tecnopool develops plants that are truly customized for each customer and for every type of space, plants that guarantee the maximum in terms of productivity and the minimum in terms of maintenance.

The versatility of Tecnopool plants is proven by the sectors in which it is applied: it's no coincidence that its technology is often behind the processing of a food product.

Freezing

The know-how Tecnopool has acquired allows it to guarantee a method that is absolutely avant-garde for the treatment of packaged or bulk food products, which are conveyed on belt and deep-frozen in cabinets that have insulated walls with variable thickness.

Cooling

A system designed for two types of cooling: Ambient and with forced air in room. It is precisely this flexibility that makes it suitable for any manufacturing line and any kind of packaged or bulk food product.

Proofing

Such a delicate process deserves all attention. This is why Tecnopool has always developed plants that are perfectly calibrated that do not alter the properties of the food products and which therefore respect both the end product and the consumer.

Pasteurizing

To make the treated products reach the right temperature within the required time, it is essential to carefully cover every detail: it is no coincidence Tecnopool designs complex plants that use insulated rooms to treat the food products in accordance with parameters that are constantly monitored.

Diathermic Oil Spiral Oven

Tecnopool, faithful to its philosophy of simplifying pro-

испытаний со всеми типами продукции и в различных рабочих условиях, привело к выбору системы радиатора, которая вместе со спиральной конфигурацией позволяет получить более высокую термическую эффективность, чем другие системы.

Теплоносителем, текущим по трубам, является диатермическое масло, система, выбранная из-за ее высокой тепловой производительности и очень низкой опасности. Следует учесть, что производительность котла с диатермическим маслом колеблется от 87% до 91% по сравнению с 60% в системе воздушного отопления или с 30% в

системе отопления на прямом огне. Наша спиральная печь позволяет экономить пространство, упростить поток производственной линии и экономить энергию.

Фритюрницы на термическом масле

В соответствии со своей философией постоянного развития и роста Tecpool расширяет свой ассортимент другой машиной, которая позволяет компании завершить свои новые производственные линии и удовлетворить требования клиентов в сфере мяса, рыбы, хлеба, десертов, закусок, арахиса и даже корма для домашних животных, фритюрница Tecpool.

Почему выбирают фритюрницу TECNOPOOL?

Теплообменник на термическом масле погружен во фритюрницу для:

- Минимизации разности температур между источником тепла и температурой масла для жарки;
- Увеличения времени реагирования и температурной адаптации;
- Поддержания масла для жарки максимально возможно статическим.

Колпак для вытяжки дыма с фильтрами отделения жира, высокоэффективная турбина и стеклянное ограждение по периметру:

- Для облегчения вытяжки

duction lines for mechanical and economic reasons, has completed its range of plants with a spiral cooking system which, thanks to its configuration, allows for space saving and a smooth production process.

In this way, it is possible to avoid the use of row gear up/gear down systems, which are very common in the pan lines used in tunnel ovens. This is not something new; however, this spiral configuration makes it possible to make the best of the heating system designed by Tecpool for this oven.

The absence of forced ventilation and the favourable balance of air/product volume in the cell, compared to a tunnel oven, makes it possible to work with room temperatures between 10°

and 15°C lower than those used by tunnel ovens (cooking times being equal). In special cases, according to Tecpool's experience, these differences can reach 30°C.

Anyway, also in some specific cases in which it is necessary, forced ventilation is also installed in order to increase the convective effect.

The technical decision leading Tecpool to choose a radiator system, together with the special configuration afforded by the spiral, comes from the results obtained after years of trials with all types of products and in very different working conditions, which show a higher thermal performance, thus improving the results compared with other systems.

The thermal fluid that runs through the tubes is diathermic oil, a system that has been chosen on account of its high thermal performance and its very low risk.

It must be taken into consideration that the performance of a diathermic-oil boiler ranges between 87% and 91%, compared to 60% of an air-heating system or 30% of a direct-flame heating system.

Tecpool spiral oven makes it possible to save space, simplify the flow of the production line and save energy.

Thermal Oil Fryer

True to its philosophy of constant evolution and growth, Tecpool increases its product range with another processing machine that allows it to complete new

дыма и пара, а также для предотвращения стекания конденсата в масло для жарки, вызывающее загрязнение;

- Для возможности визуального осмотра продукции;
- Для отделения и конденсации масла, содержащегося в парах для предотвращения запаха.

Бак фритюрницы полностью съемный:

- Для быстрой и простой уборки во время технического обслуживания машины;
- Для удаления твердых отходов;
- Используется в качестве фильтра декантации масла.

В общем, это лучший

выбор для клиентов TECNOPOOL.

С целью представить себя на рынке не только с отдельными спиральными системами, но и с целыми технологическими линиями, с 2016 года фирма TECNOPOOL начала процесс приобретения компаний, который привел к созданию группы (TECNOPOOL TP FOOD GROUP), ко-торая сегодня представляет себя на мировом рынке с общим оборот сто (100) миллионов Евро.

Группа включает восемь (8) производственных заводов, распределенных в четырех странах, и более пятисот (500) сотрудников. TECNOPOOL лидирует

группу, другие компании: Gostol-Gopan (Словения), Logiudice Forni Srl, Mimas Srl и Mecateck (Италия). Tecnofryer (Spagna)

Ежегодно TECNOPOOL принимает участие в более 20 выставок, распределенных во всем мире.

Особое внимание всегда уделяется странам СНГ, где TECNOPOOL, а также другие компании Группы хорошо известны и очень оцениваются. 🏠

www.tpfoodgroup.com



production lines that meet customer requirements in the areas of meat, fish, bread and sweets, snacks, peanuts and even pet food:

Tecnopool fryer.

Why choosing a Tecnopool fryer?

Thermal oil exchanger submerged in the frying pan to:

- Reduce to a minimum the difference in temperature between the heat source and the required frying temperature of the oil;
- Increase the rate of response and adjustment of the temperature;
- Keep the frying oil as static as possible.

Fume extraction hood with fat separation filters, high-efficiency turbine and glazed perimeter fence:

- To facilitate the extrac-

tion of fumes and steam, prevent any condensation dripping back into the frying oil causing contamination;

- To permit the visual inspection of the production;
- To separate and condense the oil in suspension present in the fumes, to avoid odour.

Frying pan completely removable:

- For easy and fast cleaning during maintenance work of the machine;
- To permit the elimination of scrap as solids;
- To use the frying pan as a decantation filter of the oil.

In short, the best choice for Tecnopool's customers. With a view to presenting on the market not only with single spiral systems but with complete process lines, since 2016 Tecnopool has

started an acquisition process that has led it to create a group (TECNOPOOL TP FOOD GROUP) that presents itself on the market overall with a total turnover of 100 million euros. The Group includes eight production units distributed in four countries and over 500 employees. Tecnopool leader of the group, of the other companies Gostol-Gopan (Slovenia), Logiudice Forni Srl, Mimas Srl and Mecateck (Italy).

Tecnopool is present every year more than 20 fairs distributed all over the world. Particular attention is always paid to the ex-USSR market where Tecnopool and also the other Group companies are well known and appreciated. 🏠

www.tpfoodgroup.com

True Champion in lab extrusion

The ideal solution for your laboratory applications



The KETSE 20/40 lab compounder's versatility will appeal to you:

Do you wish to modify and texturize various materials under laboratory conditions?

Do you wish to modify and texturize various materials under laboratory conditions? Unbeatable! This time- and materialsaving compact twin-screw extruder with integrated motor eliminates your problems, even where various application options are involved.

Still no offensive tactics?
We have the solution for you!

Brabender® GmbH & Co. KG
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Lab-Compounder
KETSE 20/40



Brabender®

... where quality is measured.



CAGE-FREE, PRICE-STABLE: ARLA FOODS INGREDIENTS MAKES THE BUSINESS CASE FOR EGG REPLACEMENTS

Arla Foods Ingredients is helping bakers reduce their dependence on eggs while creating cakes with consumer appeal and long shelf-life.

Based on high-quality whey protein, the company's Nutrilac® is a natural alternative to eggs, offering similar properties and several advantages. Sensory evaluations show that cakes made with Nutrilac® retain a moister, fresher feel over their shelf life, and have a less fragile, more resilient crumb. With its new "Egg-reduced and beyond" concept, Arla Foods Ingredients is highlighting the business case for Nutrilac®. As well as helping manufacturers meet consumer demand for cage-free products, it is pathogen-free, ensuring food safety.

Nutrilac® also provides greater supply security and helps manufacturers avoid the risk that comes from fluctuations in egg prices. It offers longer shelf life than fresh eggs and does not require refrigeration, allowing cost savings from ambient transportation. Other benefits include lower storage space requirements – a single bag of Nutrilac® can replace around 4000 eggs.

Maria Olsen, Senior Category Manager, Bakery, at Arla Foods Ingredients, said: "Eggs can offer structure, stability and richness, and there's a reason they've been used in cakes for centuries. However, changing consumer demands mean many manufacturers are now seeking to reduce their dependence on them. Nutrilac® offers similar properties to egg but also a range of advantages. It can improve taste and texture without any change to water activity, even when egg content is reduced by 50% or more." Nikolaj Beck, Regional Account Manager, North America, at Arla Foods Ingredients, said "As well as helping bakers respond to the needs of a new generation of consumers, replacing eggs can bring benefits such as price stability and supply security. With Nutrilac®, baking high-quality cakes with less egg is not only possible, but also an excellent business strategy. It's the natural way to make the transition to cage-free." 🏠



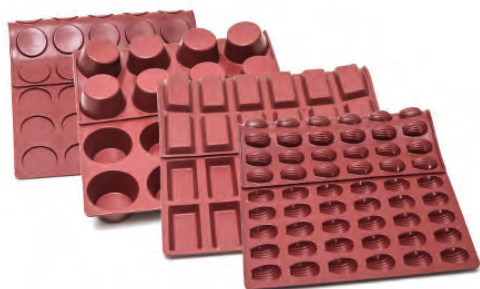
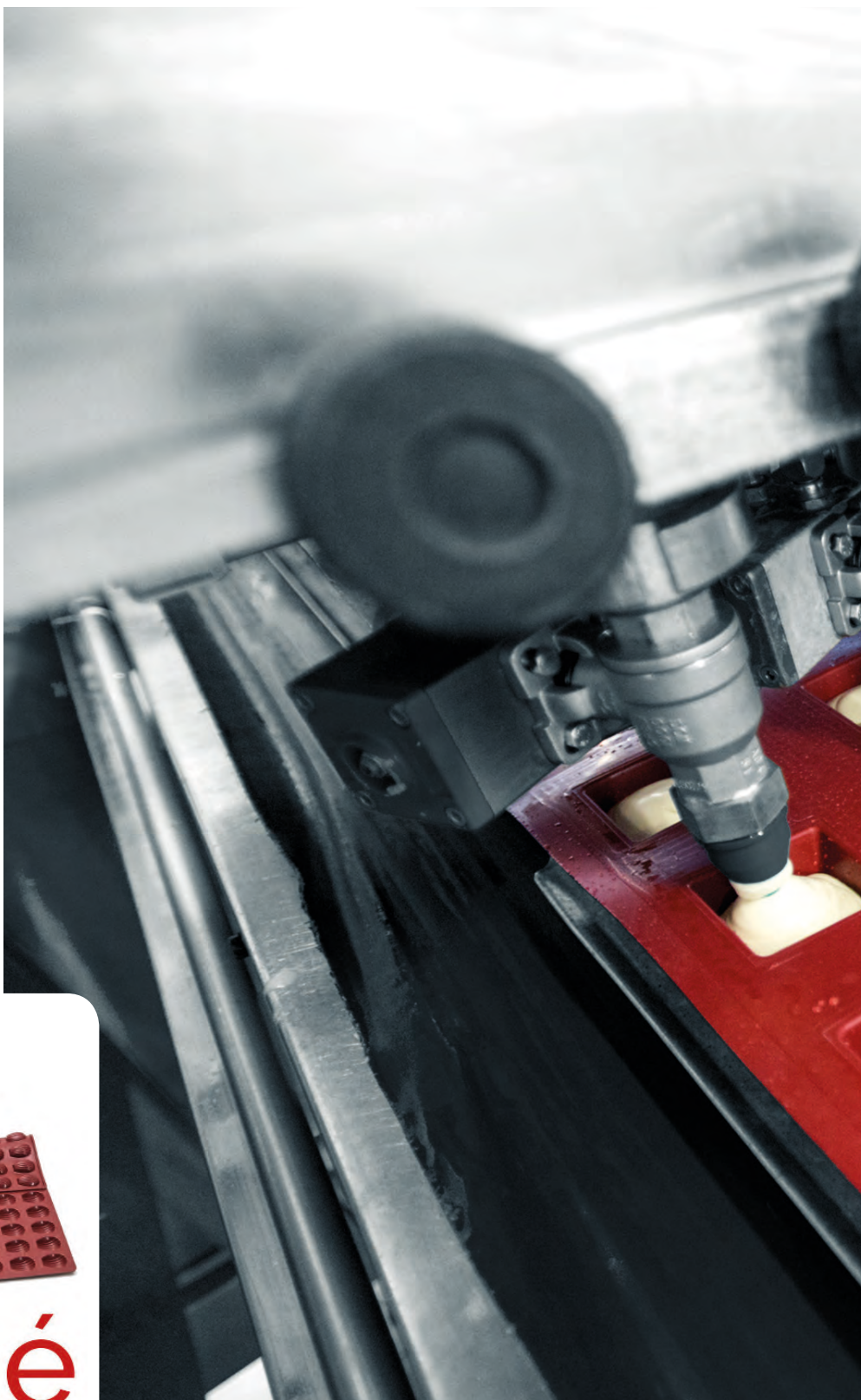


EXPERIENCE & QUALITY IN THE BAKERY, PASTRY & FOOD INDUSTRY

Created in 1994,
Maé Innovation is
specialized in the
engineering and the
manufacturing of high-precision
silicone moulds, fermentation
and baking trays as well as non-
stick coatings for intensive uses
of the food industry.

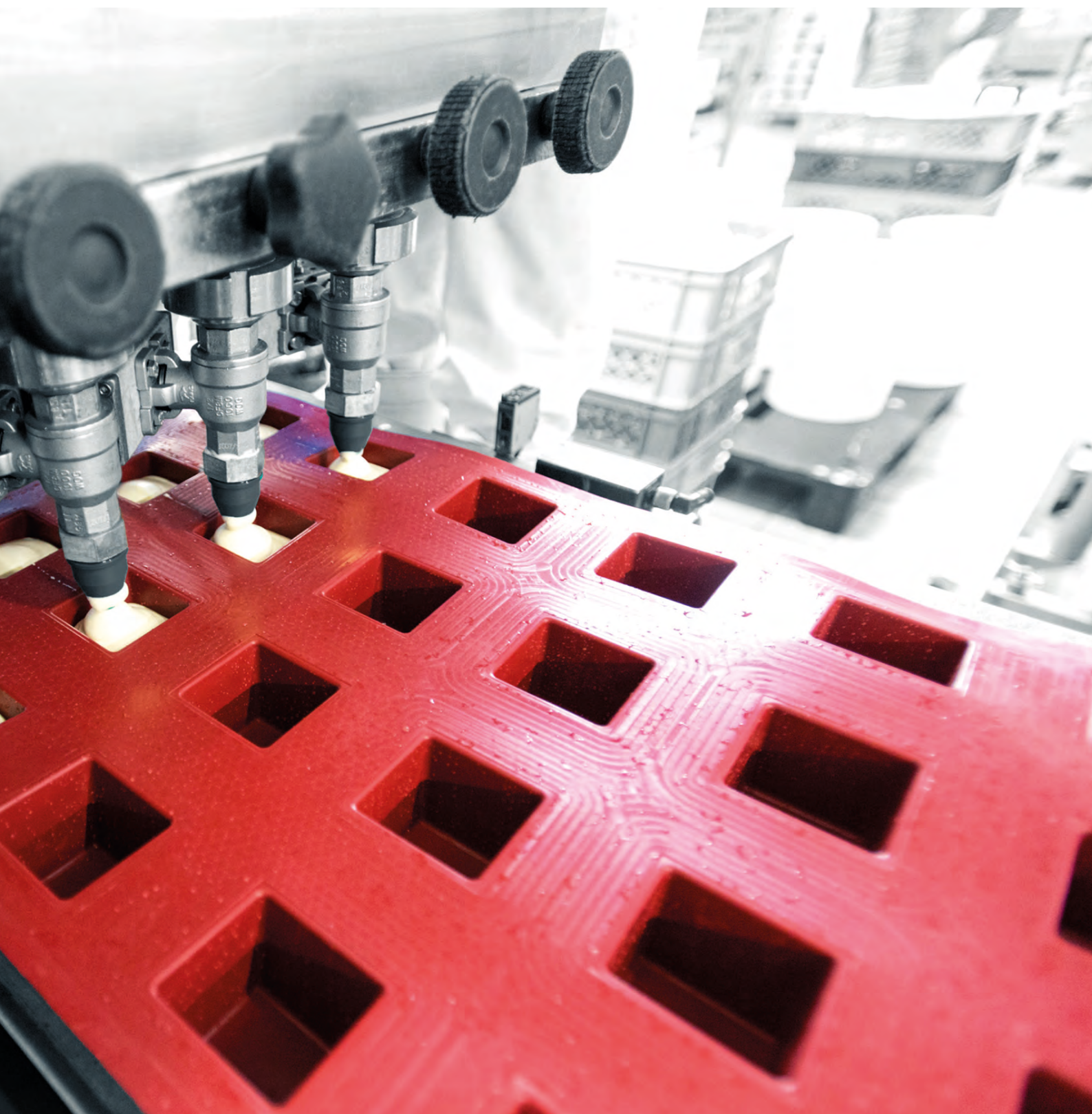
Diversity, creativity,
customization? Be Silmaé!
Silmaé, 100% premium silicone
moulds for industrials and
professionals, are suitable for
both baking and deep freezing
and adapted for pastries, fruit
cakes, ice creams, chocolates,
sweets, starters, sauces,
seafood and meat product,
brioches, Viennese pastries,
bread and buns.

The silicone used, SIL035, has
been selected for its mechanical
properties and its resistance to
high temperatures (+280°C) and
deep freezing by mechanical
cold or cryogenics respecting
the recommendations for use.
Silmaé is commonly used on
automated production lines
and complies with the highest
French (NF 1186 & 25/11/1992
order), European (Regulation



SilMaé

Maé
Creates your Mould



EC n°1935/2004 & EU n°10/2011) and American food standards. The system provides complete traceability for each item, reinforcing the Maé's strong reputation in the food industry.

Maé offers a wide range of standard Silmaé moulds with more than 250 references in its catalogue but is also able to customize your mould.

Thanks to its dedicated organization, 3D CAD and prototypes, its designers create the shapes and moulds according to its clients' constraints and production environment.

Many firms are automating their production and call upon Maé to comply with certain dispensing spacings and to insert systems for mould stripping and/or washing.

Over 300 tailor-made projects are developed each year, in large or small production runs, with unrivalled value for money on the market.

Many formats are available: pastry format (400x600mm), GN1/1 (400x300mm), individual format and other dimensions to several meters of baking mats.

The largest food companies trust Maé's know-how from all over the world!

Specially designed for baking LOAVES, BRIOCHES, HAMBURGER BUNS, CIABATTA, HOT DOG ROLLS OR SANDWICHES, CHOUX PASTRY, TARTS, PUFFS and ECLAIRS.

Fibermaé are easy to use, and suitable for all types of fresh or frozen dough, for salty and sweet cooking. They are made using an open glass fiber mesh and a non-stick silicone coating. They stand up to temperatures ranging from -35°C to 260°C.



Fibermaé give the bread a fine golden crust.

Fibermaé ensure homogeneous cooking thanks to their open mesh, which facilitates hot air circulation. The pastry is crunchy and golden. Maé's philosophy has placed Innovation, Quality & Reactivity at the heart of its action. The company involved in a process of continuous improvement, has always invested in research and development and participates in many national and European research programs. Every year, the company designs and creates new innovative products.

Make your bread your best messenger!

The SIL'TIP is a unique marker mat invented by Gilles Sicart,



Baker Expert and Director of the Technical Institute of the Trades of Bread. It gives the opportunity to identify the breads with a permanent marking. 6 standard designs are currently available, but it can be customized with the client's logo, name, brand, etc. 🏛️

www.mae-innovation.com

ПРОМЫШЛЕННЫЕ МИКСЕРЫ МАКСИМУМ КАЧЕСТВА

Еscher Mixers специализируется на производстве смешивательных машин для хлебобулочного и кондитерского секторов.

За прошедшие годы мы получили специализированные знания, которые позволили нам разрабатывать машины и технические решения для самых разных клиентов и рынков.

Сегодня мы можем гордиться полным ассортиментом с многочисленными моделями, дополненными обшир-

ным списком аксессуаров, способных удовлетворить любые потребности как небольших, так и промышленных производителей.

Наши машины известны своей прочностью, долговечностью, точностью исполнения и качеством теста, которое они производят. 🏭

www.eschermixers.com

ESCHER
mixers



THE TOP QUALITY INDUSTRIAL MIXERS

En the production of mixing machinery for the bread and pastry-making sectors.

Over the years we have gained specialised knowledge that has allowed us to develop machines and solutions to meet the needs of a variety of clients and different types of markets.

Today we boast a complete range, with numerous models enhanced by an extensive list of accessories capable of covering all the needs of both artisans and industry.

Moreover, our machines are renowned for their sturdiness, durability, accurate finishes, and for the quality of the dough they produce. 🏭

www.eschermixers.com



ОПЫТ И ЭНТУЗИАЗМ НА РЫНКЕ КОНДИТЕРСКОГО И ХЛЕБОБУЛОЧНОГО ОБОРУДОВАНИЯ

Альба & Teknoservice srl проектирует и производит оборудование для хлебопекарной и кондитерской промышленности, а именно: машины для круассанов, рабочие столы, системы заготовки теста, линии ламинирования, линии хлеба чиабатта, линии хлеба, линии «мульти-хлеб» для хлеба различных размеров, нул-хлеба, линии лаваш, крекер, специальные линии и оборудование персонализированного проектирования.



Высокое качество оборудования обязано большой любви к своему делу, с более чем 30 летним стажем. Основатели компании начали приобретать

свой опыт в 1982 году в одной известной компании, а в 1992 году они создают Teknoservice Snc, которая стала заниматься ремонтом и сервисом самосто-



EXPERIENCE AND PASSION IN THE MARKET OF MACHINERY FOR PASTRY AND BAKERY

Alba & Teknoservice srl designs and produces equipment for bakery and pastry industry as croissant machines, make-up tables, dough billets preparing systems, laminating lines, ciabatta bread lines, multisize bread lines, pita, num bread, lavash lines, cracker lines, special lines and custom design machines.

The high quality of this equipment is due to the great passion developed in over 30 years of experience. The

founders of the company began in 1982 their experience at a renowned company in the industry and in 1992 open Teknoservice Snc, which begin dealing with servicing, repairs and interventions on their own or on behalf of major manufacturers.

The founders' experience gained as CIM and Tekno-matik technicians, a long-time leader companies in the field of machinery for pastry and bakery, leads them to develop projects increasingly

complex and technologically advanced, and thanks to continued collaboration with their customers, they realize the first automatic groups for croissants, make-up tables, ciabatta, bread lines and crackers lines and a variety of customized automation.

This ongoing attention to the needs of the customer and assistance in the development of its automation brings Teknoservice to grow more and more, until making the decision in 2005 to transform the

тельно или от имени крупных производителей.

Опыт, накопленный во время работы техниками в таких компаниях как CIM и Tekno-matik - компании-лидеры в области оборудования для кондитерских и пекарен - приводит к разработкам все более сложных и технологичных проектов. Благодаря непрерывному сотрудничеству с клиентами, они создают первые автоматические группы для круасанов, рабочие столы, линии чабатты, хлеба и крекеров, и различные пользовательские системы автоматизации.

Постоянное внимание к потребностям заказчика и помощь в разработке собственной автоматизации ведет Teknoservice к еще большему росту, и в 2005 году компания, начинавшая как сервисная,

преобразуется в одну из ведущих на рынке оборудования для кондитерских и пекарен - так появляется Альба & Teknoservice Srl.

Опыт, энтузиазм, инновации и удовлетворенность - вот краеугольные камни, на которых держится философия Альба & Teknoservice.

Опыт - десятилетия работы в области хлебопекарного оборудования, от простой технической помощи до реализации промышленных предприятий. Энтузиазм - при создании каждого продукта, роста качества при сохранении сущности.

Инновации - в непрерывных поисках лучшего, в изучении способов решения проблем каждого клиента с помощью пользовательского проектирования.

Удовлетворенность - в том, когда клиент доволен результатом по мере того, как его продукт обретает форму, как решается его проблема, как новые идеи воплощаются в жизнь.

Все эти факторы привели ALBA & Teknoservice к производству чрезвычайно эффективных и настраиваемых линий пиццы, которые пользуются большим успехом во всем мире.

От простых рабочих столов для полных линий ALBA может спроектировать вместе с вами наиболее подходящую систему для ламинированного теста или шариков, с начинкой или без.

ЛИНИИ ALBA PIZZA: выбирайте лучшее!

Линии ламинирования используют вспомогательные устройства и контрольно-изме-

company, originally founded as service / intervention, in a leading company in the market of machinery for pastry and bakery: so ALBA & Teknoservice Srl is founded.

Experience, passion, innovation and satisfaction are the cornerstones on which the philosophy of ALBA & Teknoservice is focused on.

Experience over decades of work in the bakery equipment, from simply technical assistance to the realization of industrial plants. Passion in the development of each product while keeping its essence and improving its quality.

Innovation in the ongoing search for the best, as well as in the study of how to solve the problems of each client

with a custom design solution.

Satisfaction: the purpose is customer satisfaction in seeing his product taking shape, his problem solved, new ideas coming to life.

All these factors have led ALBA & Teknoservice to produce extremely performing and customizable Pizza Lines, which are enjoying great success worldwide.

From a simple cutting table to a complete line, ALBA can compose and draw with you the most suitable machine, from lamination or from balls, with or without the topping.

ALBA PIZZA LINES: Choose the best

Laminating Lines employ satellites and gauging units which gently reduce the pastry sheet to the final thickness, then



cut it into the desired shapes, remove scraps for reuse and collect the product by hand or feed panning systems, proofers, freezers.

Cold-pressing Lines provide synchronized devices that ensure accuracy and consistency in the processing, as well as really innovative systems of pressing the balls, always with the possibility of collecting by hand or automation of the next process.

рительные приборы, которые аккуратно уменьшают толщину теста до конечного значения, а затем разрезают его на нужные формы, удаляют обрезки для повторного использования, собирают продукт вручную или подают на системы выпечки, в расстоечные шкафы, морозильные камеры.

Линии холодного прессования предоставляют синхронизированные устройства, которые обеспечивают точность и последовательность обработки, и кроме того инновационные системы прессования шариков, также с возможностью сбора вручную или автоматически для следующего процесса.

Новый спектр линий пиццы для все более популярных продуктов таких, как выпечка без глютена, камут, полба и такие

же крекеры и хлеб. Растущий спрос наших клиентов и всего рынка привели нас к разработке специализированных линий для этой тенденции, имеющей все больший успех во всем мире. Это очень простые изделия по набору ингредиентов и внешнему виду, но с богатым вкусом и отличного качества. Предназначены для людей с непереносимостью глютена и тех, кто стремится к здоровому питанию, а таких становится все больше.

ЛИНИЯ ХЛЕБА: Линия для производства различных видов хлеба.

«Мульти-хлеб» является решением для производства различных видов хлеба высокого качества.

Эта машина может стать одним из компонентов для промышленного предприятия, ведь ее производительность

достигает 1000 кг теста/ч. Как и Dough Former она позволяет обрабатывать все виды хлебного теста.

Как Chunker позволяет выполнять резку различных программируемых размеров без боковой резки.

Как Weigher гарантирует высокую точность для всех видов хлеба: взвешивает и режет то, что невозможно сделать вручную, поддерживая изысканность ручной работы.

Снижение до нуля боковых отходов и опция взвешивания позволяют иметь производство, еще вчера казавшееся немыслимым - с эффективностью, близкой к 100%, с заквашенным и сильно гидратированным тестом до 80% 🏠

www.albaequipment.it



A new range of pizza lines for products in a high rise, as gluten-free, Kamut, spelt and similar crackers and bread. The increasing demands from our customers and the market have led us to develop specialized lines to produce this brand of products which are having a greater and greater success worldwide. Very simple products in terms of ingredients and appearance, but with a rich taste and great quality, dedicated to the increasingly large number of gluten intolerant and those who want to enjoy healthy nourishment.

BREAD LINE: Line to produce different types of bread

Multi-bread is the solution to produce different types of high-quality bread. This machine can become a component for an industri-

al plant; in fact, it reaches a production of 1.000 kg/h of dough.

As a Dough Former, it allows you to work all types of bread dough

As a Chunker it allows cutting different programmable sizes without lateral trimming.

As a Weigher it allows great precision for all types of bread: it weighs and cuts what is impossible to do by hand, maintaining the delicacy of manual work.

The reduction to 0 of the lateral waste and the weighing option allow to make productions until yesterday unthinkable, achieving performance close to 100% with leavened and highly hydrated dough up to 80%. 🏠

www.albaequipment.it

СОСТОИТСЯ ЕЖЕГОДНЫЙ ВСЕУКРАИНСКИЙ

С 08 по 10 сентября 2020 в Киеве состоится ежегодный Всеукраинский

Форум пищевых технологий, объединяющий несколько отраслевых мероприятий:

- международную выставку оборудования и технологий для пищевой и перерабатывающей промышленности INPROD-MASH;
- международную выставку индустрии упаковки UPAKOVKA;
- специализированные экспозиции кондитерской промышленности SWEETS UKRAINE и хлебопекарной

промышленности BAKERY UKRAINE.

Сегодня пищевая промышленность является своеобразным локомотивом Украины и обеспечивает внутренний рынок качественной пищевой продукцией почти на 90 процентов. Доля пищевой и перерабатывающей промышленности в ВВП Украины составляет 5%, в объеме прямых иностранных инвестиций в экономику нашего государства — 6%, в объеме реализованной промышленной продукции — более 20%, в объеме экспорта

продукции АПК — более 50% и в объеме поступлений в государственный бюджет от АПК — почти 90%. Поэтому внедрение инновационных технологий является залогом успешного развития пищевой индустрии Украины.

Специализированные выставки, которые проводятся в рамках Всеукраинского Форума пищевых технологий, всесторонне способствуют созданию цепочки добавленной стоимости и углублению переработки сельскохозяйственного сырья, что, в свою очередь, способствует эффективному развитию агропромышленного

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UKRAINIAN FOOD TECHNOLOGY FORUM

From 08 till 10 September 2020, the Ukrainian Food Technology Forum will be held in Kyiv, Ukraine. This event comprises several trade fairs:

- INPRODMASH, International trade fair of equipment and technologies for food processing industry;
- UPAKOVKA, International trade fair of equipment and materials for packaging industry;
- SWEETS Ukraine and BAKERY Ukraine, trade fairs for confectionery and baking industry.

Today Ukraine's food processing industry covers

almost 90% of the domestic market demand in high-quality food products.

The share of food processing industry is 5% in GDP, 6% in the amount of direct foreign investments, over 20% in the volume of sold agro-industrial products, over 50% in exported agro-industrial products, and almost 90% in the amount of budget revenues from agro-industrial sector.

Implementation of innovative technologies is a key to successful development of Ukraine's food processing industry. Trade fairs within the Ukrainian Food Technology

Forum contribute to the advanced processing of agricultural raw materials and development of agro-food value chains, thus promoting the growth of agro-industrial sector and export of food products made in Ukraine as well. Exhibitors at INPRODMASH 2020 will showcase machinery and equipment for meat processing, dairy, canning, oil-and-fat, fish, baking, confectionery and other food industry sectors, for poultry and cattle farms. Materials used for food manufacturing, food ingredients and food additives will be offered

WITH OPEN MINDS AND A WILLINGNESS TO EXPERIMENT, PACKAGING SUPPLIERS ARE MASTERING CHANGE

Packaging is one of the most effective ways of communicating with customers. Not only does it say something about the content, but increasingly it also speaks for itself and its environmental impact.

Packaging has generally fallen into disrepute with many consumers. It is often perceived as superfluous and harmful to the environment, and for many people it has become a symbol of polluted landscapes and oceans. While it may be obvious to packaging manufacturers that this negative image is not true, there is still much to be done to implement a universal disposal and recycling system for packaging.

The good news is that as one of the most important marketing tools, packaging itself can also do something to help improve the situation. Packaging doesn't just help manufacturers to sell their products, but also to position themselves and their products and create a positive impression. In this context, it functions as one of the most effective media for brand communication, providing information and decision-making tools, and creating trust. This can work just through the design alone. Minimalist packaging with fewer design features can already convey authenticity and intrinsic value, while at the same time paring down packaging material. But packaging has yet another wider responsibility, and that is to more or less represent the entire product and its intrinsic value. The environmental compatibility

of a product is often judged by its packaging. Inconsistencies relating to its sustainability are picked up by consumers very quickly and can rapidly have the opposite of the desired effect if the packaging claims do not match the reality.

Packaging as communicator

A key task for packaging manufacturers and their customers is to create trust in the packaging

and provide information about its important features. In addition, companies should provide information about its packaging in an understandable and honest way. Why was this material used? What is the best way for the consumer to dispose of it? This and other information must be communicated clearly, so that it can also be implemented and to prevent the failure of a circular economy because the recycling



is too complex a task for the consumer. If a new packaging is being developed, for example, it should be designed so that it will easily end up in the correct bin or bag, and in such a way that it can be optimally utilised by the recycling companies. This is often not the case for composite materials, which should be avoided wherever possible, as the different materials cannot be readily separated by consumers and are often not identifiable as composite material. That this can work is demonstrated by the example of Unilever's soup pouches, which are now made from a mono-material and are therefore easier to recycle.

Brand manufacturers best master these tasks by collaborating with packaging manufacturers,

as this example shows. This is how to avoid mistakes and reduce expensive development costs. There are often technical and technological hurdles to be overcome, for example to make packaging smaller or plastic film thinner, without immediately having to invest in a new machinery park.

There is no question that for new product packaging, sustainability and the many associated aspects like recycling, ecological footprint, and CO2 reduction, need to play a key role. If only because increasingly, retailers are responding to demands for more environmentally friendly packaging and also want to have this aspiration reflected in the products they sell. After all, more environmentally friendly products are a good way of promoting your company. There are plenty of examples on supermarket shelves meanwhile.

Good examples call for brave decisions

Many commercial enterprises have made the reduction of packaging waste and greater recyclability a priority. This may take the form of dispensing with packaging altogether, e.g. Aldi's organic cucumbers, which until recently were shrink-wrapped in plastic, or by replacing plastic trays with cardboard trays, as the Kaufland hypermarket chain did with its Purland-brand mince. Even if these are just isolated measures, consumers do take notice of them. The Rewe Group has also set itself the ambitious goal of using only environmentally-friendly own-brand packaging (in German only) by the end of 2030, and in doing so is setting standards, for branded article manufacturers in supermarkets as well.

The development efforts that go towards the new packaging are often not visible to consumers. However, the example of frozen

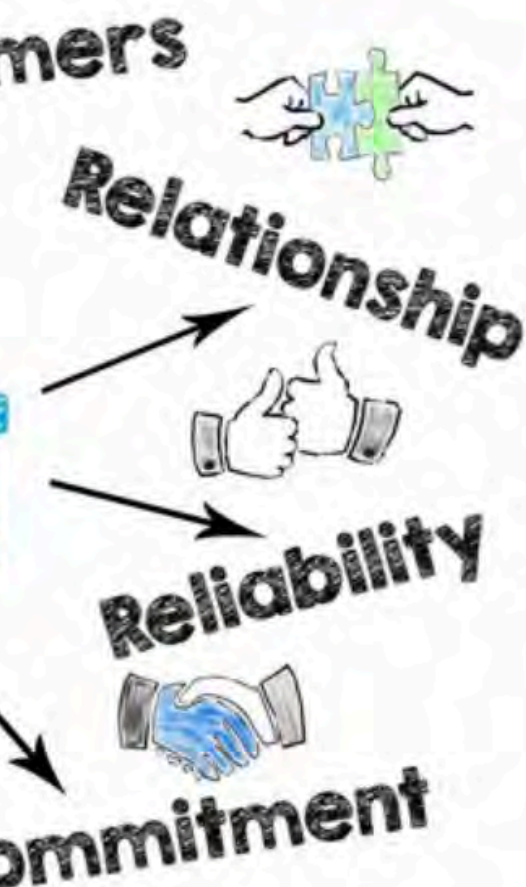
food producer Frosta shows that these efforts ultimately do pay off. After initially high development costs and moderate growth, the Hamburg-based company is meanwhile benefiting from its transparency about ingredients and its cutting-edge packaging. The trays for the company's gourmet fish fillet range (in German only) are made entirely of cardboard meanwhile and can be disposed of as waste paper.

Following trailblazers like Werner and Merz, manufacturers like Henkel are also showing meanwhile that plastic packaging does not have to be less environmentally compatible if it can be completely recycled, for example with its Pril concentrated washing-up liquid in recycled plastic bottles (in German only). Alb-Gold, a smaller company that produces pasta, also took the plunge and is now offering its pasta products in paper bags instead of the usual tubular plastic bags.

For this innovation the company was a worthy winner of the German Packaging Award at FACHPACK 2019. So it is often smaller companies that show a willingness to experiment and risk new things. As a reward, they gain the trust of consumers and the "big players" follow their example.

For many corporations meanwhile, sustainability goals have also become part of their self-imposed obligations and are disclosed in regular sustainability reports.

Transparency and a willingness to deal openly with criticism are a major part of successful sustainability management and the realisation of a functioning circular economy. In this context, packaging plays a special role as a medium for communication. 🏠





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- Meet leading decision makers - over 70% of attendees at the last event had a buying influence
- Varied programme – industry issue conference sessions attract more snack makers
- Gain international exposure - meet buyers from over 40 countries
- Share expertise – with visitors and other exhibitors
- Thank your best customers - keeping existing customers happy is as important as finding new ones. Many of your best customers will be at SNACKEX - you should be too!

SNACKEX is excellent! Much of the fair's appeal lays in its tightly defined focus - many of the bigger shows are too





diverse, whereas
**SNACKEX is very
much concentrated
on snacks.**

**Yves de Vinck,
CEO, Roger &
Roger – Crocky**

WHO EXHIB- ITS?

Manufacturers
and suppliers of:

- Savoury snacks
– potato & corn
chips, extruded
snacks, baked
snacks, pretzels,
popcorn, fruit snacks,
meat snacks, peanuts
and other snack nuts

- Snack pellets

- Snack pellets
- Snack processing equipment
- Weighing equipment
- Packaging equipment & materials
- Packaging materials
- Extrusion systems
- Nut processing equipment
- Ingredients
- Flavours / seasonings
- Oils and fats
- Laboratory equipment & services
- Materials handling
- Consulting Services

WHO VISITS?

Your customers!

- Senior directors from the world's major snack makers, seeking inspiration and insight
- Senior marketing and NPD representatives looking for new products and ideas
- Engineers and production people looking to source new equipment
- Nut brokers and traders looking for new contacts and supply sources
- Customers in search of product demonstrations and one-to-one meetings with new and existing suppliers
- Retail representatives looking for new product lines
- Companies seeking solutions to individual challenges. 🏢

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for Savoury Snacks & Nuts

16–17 June 2021
Hamburg, Germany

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for savoury snacks**

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on savoury snacks and nuts**



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- + Develop your business with the industry's leading suppliers
- + Connect with the decision-makers of the industry and find international trade partners, distributors
- + Meet existing customers and new prospects from around the world
- + Sell your products to an audience that is ready to buy

**The industry-defining fair for
the savoury snacks sector**

комплекса и экспорту продуктов питания под брендом «Made in Ukraine». В экспозиции INPRODMASH 2020 будет представлено оборудование, инвентарь для различных отраслей пищевой промышленности: мясной, молочной, масложировой, рыбной, кондитерской и хлебопекарной, бакалейной, консервной, а также для птицефабрик и животноводческих ферм. Кроме того, в экспозиции будут присутствовать компании, поставляющие специи, ингредиенты, материалы для производства пищевых продуктов. В экспозиции UPAKOVKA 2020 будут представлены: современные упаковочные технологии и оборудование как для больших, так и для небольших производств, а также линии для предприятий

торговли и общественного питания.

В рамках деловой программы Форума профильные ассоциации проведут конференции для специалистов мясоперерабатывающей, молочной, кондитерской и хлебопекарной промышленности. Ежегодно Всеукраинский Форум пищевых технологий посещает около 7000 специалистов, занятых в

различных секторах пищевой промышленности и аграрном секторе. Большинство из них посещают мероприятия регулярно, чтобы ознакомиться с технологическими новинками и встретиться с партнерами. Всеукраинский Форум пищевых технологий — это действенная платформа для общения поставщиков оборудования и технологий с непосредственными потребителями — производителями пищевой продукции. 🏠



as well. Exhibitors at UPAKOVKA 2020 will showcase modern packaging materials, technologies and equipment for small and large manufacturing, trading and HoReCa enterprises. Business program will include several conferences organized by sector associations for representatives of meat and milk processing, baking and confectionery companies. About 7,000 professionals employed in various food industry sectors and agribusiness visit the Forum. Most of them visit every edition to learn about the latest innovations and meet their partners. The Ukrainian Food Technology Forum is a highly efficient platform for communication of equipment and solution providers with their direct customers, i.e. food manufacturers. 🏠

EXHIBITIONS - EXHIBITIONS

EXHIBITIONS

2020-2021

SIGEP

18-22/01/2020

RIMINI

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



PROSWEETS

02-05/02/2020

COLOGNE

Fair for the sweets and snacks industry.



FRUIT LOGISTICA

05-07/02/2020

BERLIN

Fair for fruit and vegetables.



MECSPE

29-31/10/2020

PARMA

Fair for innovations for the manufacturing industry



BRAU BEVIALE

10-12/11/2020

NUREMBERG

Fair of production of beer and soft drinks.

SPS/IPC/DRIVES

28-30/11/2020

NUREMBERG

Fair for electric automation.



SIGEP

16-20/01/2021

RIMINI

Fair of ice-cream, pastry, confectionery, bakery.



FRUIT LOGISTICA

05-07/02/2021

BERLIN

Fair for fruit and vegetables.



INTERNICOP

20-23/02/2021

MADRID

Fair for bakery, pastry, ice cream, coffee.



ProWein 2020

21-23/03/2021

DUSSELDORF

International wine & spirits exhibition.



mcT ALIMENTARE

date to be scheduled

BERGAMO

Fair on technology for the food&bev industry.



mcTER

date to be scheduled

ROME

Exhibition on energy efficiency.



mcT COGENERAZIONE

date to be scheduled

MILAN

Exhibition for applications of cogeneration.



PROSWEETS

31/01-03/02/2021

COLOGNE

Fair for the sweets and snacks industry.



INTERPACK

25/02-03/03/2021

DÜSSELDORF

Technology fair for packaging, bakery, pastry.



ANUGA FOODTEC

23-26/03/2021

COLOGNE

Fair on food and beverage technology.



MIDDLE EAST 2020/21

DUBAI DRINK TECHNOLOGY EXPO

25-27/03/2020

DUBAI

Fair for the beverage industry.



PROPAK ASIA

17-20/06/2020

BANGKOK

Fair for packaging, bakery, pastry



GASTROPAN

21-23/06/2020

ARAD

Fair for the bakery and confectionery industry.

DJAZAGRO

21-24/09/2020

ALGERS

Fair for companies of the agro-food sector.



PROPAK VIETNAM

09-11/09/2020

SAIGON

Fair for packaging, bakery, pastry.



IRAN FOOD BEV TEC

04-07/10/2020

TEHRAN

Fair for food, beverage&packaging technology.



HOSPITALITY QATAR

10-12/11/2020

DOHA

Fair of Hospitality and HORECA



ANUTEC

03-05/02/2021

MUMBAI

Fair for the food&beverage industry.



GULFOOD

21-25/02/2021

DUBAI

Fair for food and hospitality.



WOP DUBAI

11/2021

DUBAI

Fair for for fruits and vegetables.



GULFOOD MANUFACTURING

07-09/11/2021

DUBAI

Fair for packaging and plants.



GULFHOST

07-09/11/2021

DUBAI

Fair of hospitality.



PACPROCESS FOOD PEX

09-11/12/2021

MUMBAI

Fair for product from packaging.



EXHIBITIONS - EXHIBITIONS

2020-2021-2022

LATINPACK

14-16/04/2021

SANTIAGO CHILE

International packaging trade fair.



VINITALY

18-21/04/2021

VERONA

International wine & spirits exhibition.

SPS/IPC DRIVES/ITALIA

05/2021

PARMA

Fair for manufacturers and suppliers in the industrial automation sector.



MACFRUT

04-06/05/2021

RIMINI

Fair of machinery and equipment for the fruit and vegetable processing.



CIBUS

04-07/05/2021

PARMA

Fair of food product.



MEAT-TECH

17-20/05/2021

MILANO

Solutions for the meat and ready meals industry.



HISPACK

18-21/05/2021

BARCELLONA

Technology fair for packaging.



FISPAL

06/2021

SÃO PAULO

Fair for product from packaging.



FACHPACK

28-30/09/2021

NUREMBERG

International packaging trade fair.



SAVE

10/2021

VERONA

Fair for automation, instrumentation, sensors.



DRINKTEC

04-08/10/2021

MONACO

Fair for the beverage and liquid food industry



HOST

22-26/10/2021

MILANO

Fair for bakery production and for the hospitality.



IBA

23-28/10/2021

MONACO

Fair for the bakery and confectionery industry.



SIMEI

16-19/11/2021

MILANO

Fair for vine-growing, wine-producing and bottling industry.



POWTECH

26-28/04/2022

NUREMBERG

The trade fair for powder processing.



IPACK-IMA

03-06/05/2022

MILANO

Exhibition for the packaging industry.



SIAL

15-19/10/2022

PARIS

Fair on food products.



SUDBACK

22-25/10/2022

STUTTGART

Fair for bakery and confectionery industry.



ALL4PACK

11/2022

PARIS

Exhibition about packaging technology.

RUSSIA-CHINA

UPAKOVKA

28-31/01/2020

MOSCA

International packaging machinery exhibition.



BAKERY CHINA

06-09/05/2020

SHANGHAI

Fair for the bakery and confectionery industry.



MODERN BAKERY

30/06-03/07/2020

MOSCOW

Fair for bakery equipment and food ingredients.



INPRODMASH

08-10/09/2020

KIEV

International packaging machinery exhibition.



AGROPRODMASH

05-09/10/2020

MOSCOW

Fair of machinery and equipment for agroindustrial industry.



UPAKOVKA

26-29/01/2021

MOSCA

International packaging machinery exhibition.



BEVIALE MOSCOW

23-25/03/2021

MOSCOW

International trade fair for the beverage industry.





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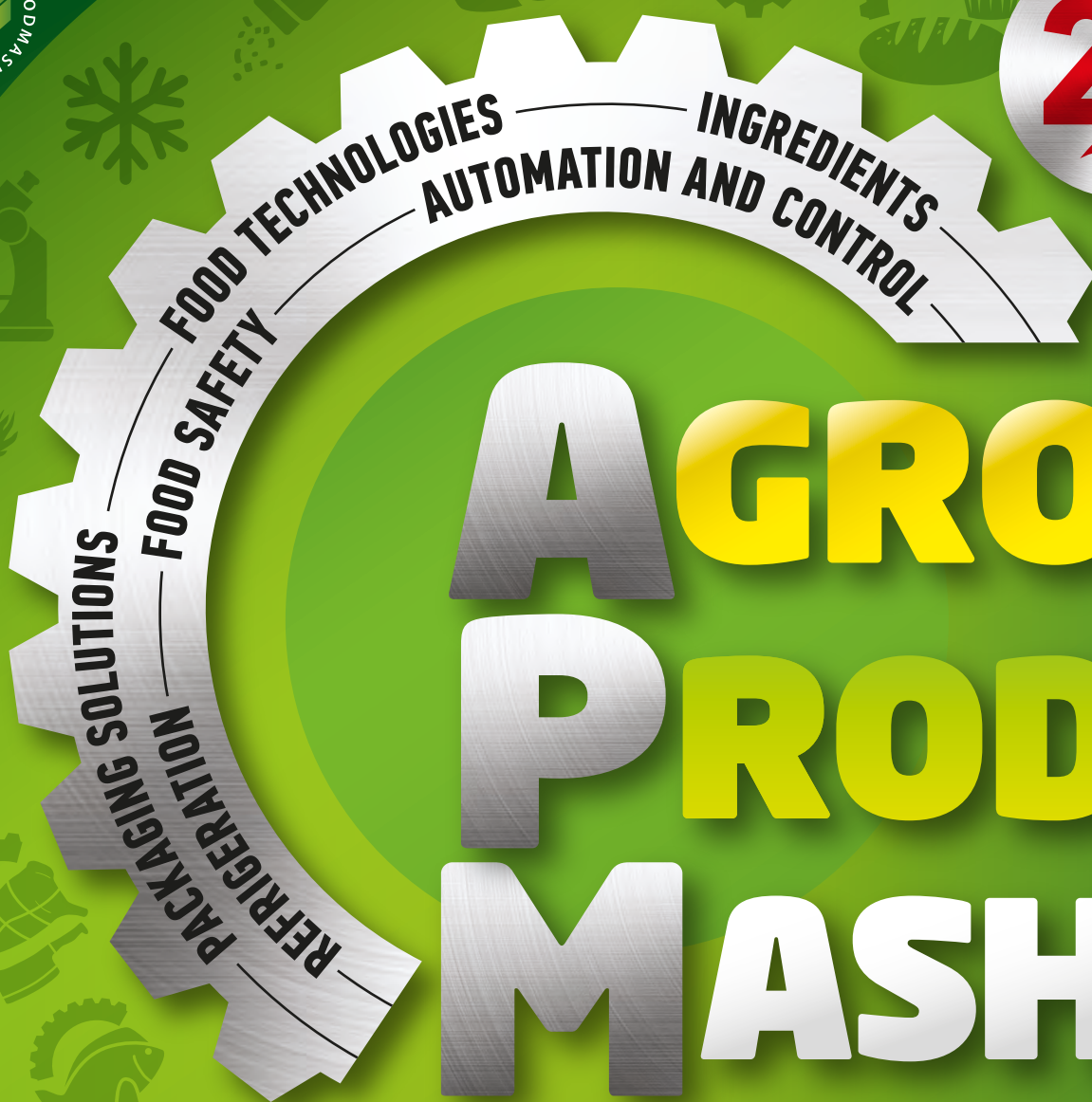
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AGRO PROD MASH

Two facts about the Russian market you should know

**Growing interest in high-tech
equipment and ingredients**

43,000 food processing enterprises
2/5 require upgrading
2/3 of equipment is imported

**AgroprodMash is the Russia's
largest food processing exhibition***

930+ companies from **33** countries
26,600+ professional visitors from
all over Russia and **74** countries
77% of visitors are decision makers
or influencers
92% of exhibitors are satisfied with
the quality of sales leads and results
from exhibiting

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