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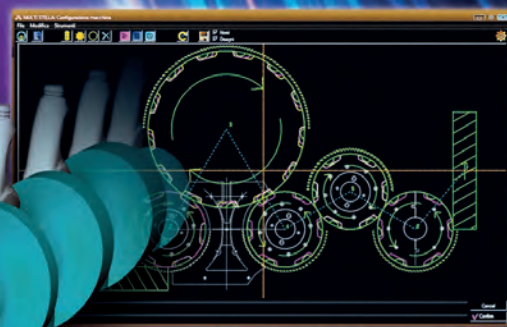


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Drink

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SCANNY3D: geometric deformation control on glass bottles



Scanny3D has designed and developed a double laser spot rotating 3D scanner. It is a patented device, 100% "Made in Italy" that performs a 360 ° scan without contact, at high speed, at very high resolution and in a completely automatic way.

The 3D scanner allows you to digitize and analyze bottles, plastic bottles, containers of any material and shape and various accessories.

The device returns a high fidelity 3D model and the supplied software offers numerous functions designed spe-

cifically for the beverage, packaging and bottling sector, among which the possibility of exporting the 3D model as a "solid", thus ensuring maximum compatibility with the main CAD-CAM software.

The scanner management software contains many features, including: section analysis and measurement; assessment of the centers of gravity; automatic alignment; symmetry calculation; quality check; evaluation of inclination and stability etc.

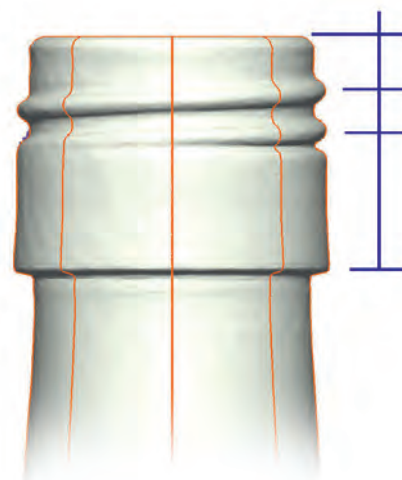
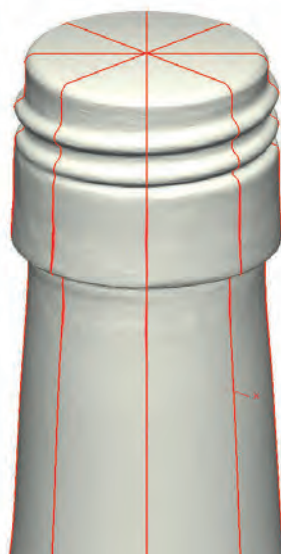
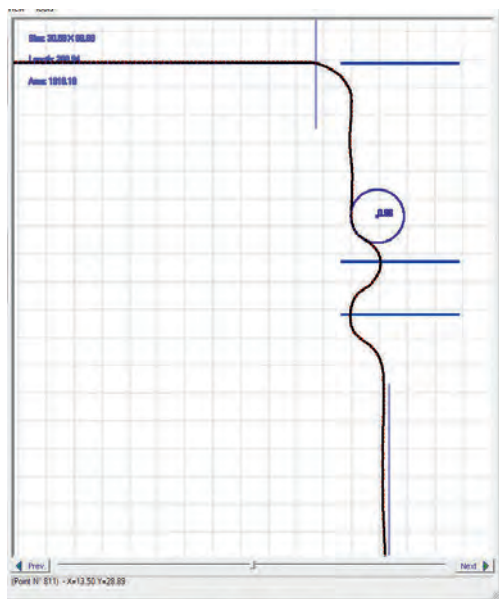
One of these functions, for example, allows you to obtain and analyze all

the sections of the bottle, easily carry out all measurements, evaluate the centroids of the sections, align the 3D model based on the center of gravity or the symmetry of a section and more.

Among these numerous features, one is of particular importance for quality control on bottles.

This function allows you to geometrically and numerically evaluate the deformations of a bottle with respect to the "theoretical" model or with respect to a reference bottle.

With this function, the software automatically calculates and displays the



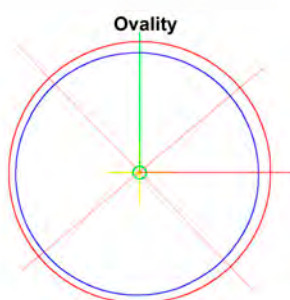
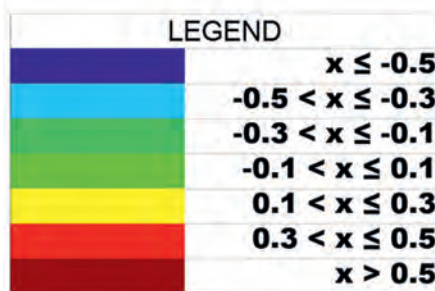
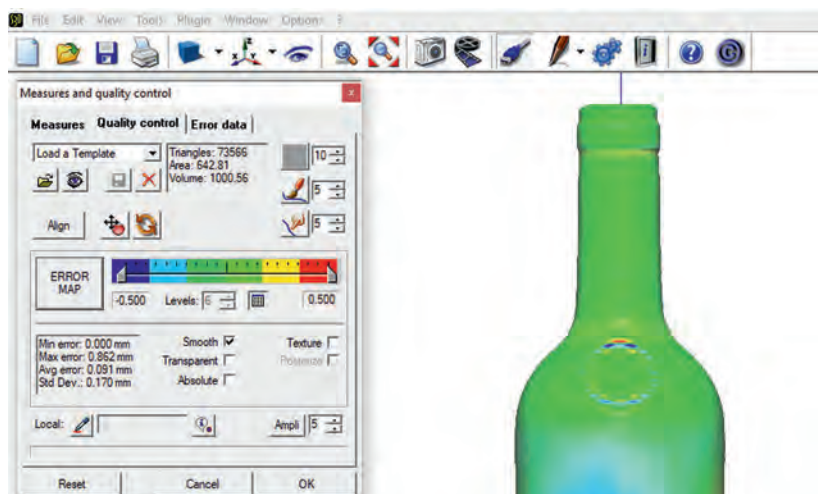
ovality of a section of the bottle, the accuracy of the bottleneck screw, the symmetry of the neck, the inclination (slope) of the bottle with respect to the plane, any deformations in the lateral surface of the bottle, and much more.

The automatic screw control of the bottleneck, among other things, is very important to ensure a perfect closure of the cap.

These geometric evaluations are carried out automatically by the software, which generates both a graphical and numerical report, and it is possible to export the results in various formats (eg Excel) for statistical purposes.

The constant mission of the R&D department is to design systems that are increasingly accurate, reliable but at the same time easy to use for the end customer, thanks to the use of cutting-edge technologies. 🏠

www.scanny3d.com



Alconor: respect for the environment and energy saving. SMI SOLUTIONS.

Environment: a precious resource for human health and wellbeing

Romania boasts the presence of several water springs, such as those in the city of Carei, in the county of Satu Mare, which have ensured the development and the success of Alconor

Company.

Thanks to the strong collaboration with partners, such as SMI, Alconor Company has achieved high quality levels, installing within the production lines of Carei and Voluntari (Bucharest) different types of machines of the latest generation, such as the rotary stretch-blow moulders for the production of PET/rPET bottles, the plants for the secondary and tertiary packaging and conveyor lines.

Alconor: a succesful story

Today Alconor is one of the most active and competitive companies in Romania in the production of soft drinks and water and has transformed itself from a family business to an industrial company appreciated at national level.

"A company only writes history when it has valuable people at its side and



when it manages to form a team with them. We thank all the people who have joined the large Alconor Company family and our partners for their support" claims **Norbert Varga, General Director of Alconor Company.**

The importance of diversification

At the beginning of its activity Alconor Company bottled only carbonated soft drinks in PET bottles, while today, thanks to the use of modern technologies, continues to surprise its

customers by launching new products or packing the existing ones in increasingly innovative and original packaging solutions.

At the plants in Carei and Bucharest, the Romanian company has several production lines in which PET containers of different sizes are bottled: from small formats of 0.33 L and 0.5 L to standard formats of 1.5 L, 2 L and 3 L, up to high-capacity containers of 5 L and 6 L.

20 years of transformation and investments

Since 1999 Alconor has acquired an undisputed position of leadership in the field of beverage production, a sector that requires high standards, as well as precision in absolute and constant control over product quality and cutting-edge, flexible and efficient machines to quickly switch from one production to another.

Furthermore, in order to reach the objective of environmental sustainability,



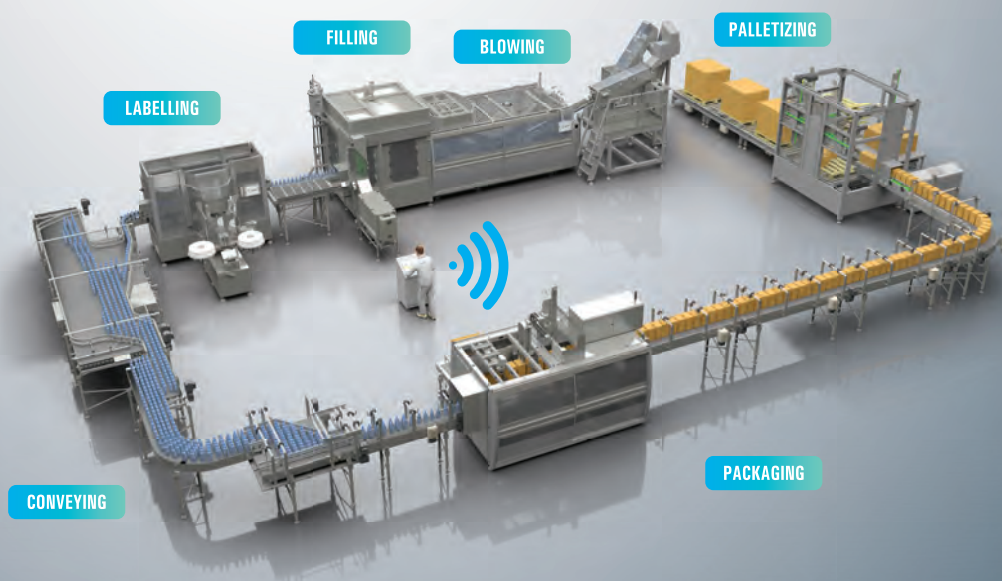
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IMPROVING YOUR CARBON FOOTPRINT IS EASY WITH SMI!

Our bottling and packaging systems benefit from Industry 4.0 and IoT technologies, can process recyclable materials such as rPET and allows for considerable energy savings.

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the company focuses on investments in plants and machines capable of ensuring the respect for the environment and energy saving, as demonstrated by the recent installation of an SMI stretch film packer from the SFP 30 ERGON range

An aspect of great importance for Alconor Company is the collaboration with SMI, that, even thanks to the presence of **SMI East Europe branch** on the Romanian territory, has been able to follow the Romanian company in its rapid development.

"To achieve high levels of production quality, within the Carei and Bucharest plants, we use systems supplied by leading companies in the sector, such as rotary stretch-blow moulders for PET bottles and the fully automatic bottling and packaging lines supplied by SMI, who fully satisfy our requests", says **Norbert Varga**, CEO of Alconor Company.

SMI solutions for Alconor PLANT IN CAREI

- > 3,600 bph PET bottling line including EBS 3 HC ERGON rotary stretch-blow moulder for the production of 5 and 6 L high-capacity containers
- > 24,000 bph end of line for PET bottles from 0.5 L to 2 L consisting of a SK 800F ERGON shrink wrapper, HA 80 handle applicator, PACKSORTER divider, APS 3090P ERGON automatic palletizing system and conveyor belts
- > 10,800 bph PET line, consisting of SR 6 rotary stretch-blow moulder, SK 300F shrink wrapper, SFP 30 ERGON stretch film packer, DV 200 divider and conveyor belts for the production of 0.33 L / 0.5 L / 0.75 L / 1 L / 2 L and 3 L PET bottles
- > SK 450 T shrink wrapper and conveyor belts for the packaging of 0.25 L slim cans, 0.5 L cans and 2 L PET bottles



PLANT IN BUCHAREST

- > 12,00 bph PET bottling line consisting of SR 8 rotary stretch-blow moulder, SK 400 F shrink wrapper, HA 40 handle applicator, APS 3050 P palletizer and conveyor belts for the production of 0.5 L, 2 L and 3 L bottles.

Main advantages of SFP 30 ERGON packer

- for the secondary packaging of 0.5 L, 0.75 L, 1 L, 2 L and 3 L PET bottles, the SFP range uses the cold "stretch" of stretch film and meets the needs of flexibility, versatility and environmental sustainability
- less use of packaging material (-30 / -40% vs. traditional shrink wrappers): stretch film with a thickness of 10 microns is used for packaging
- energy saving: no heat-shrinking tunnel operating with electric resistances
- stable and resistant packaging: thanks to the double crossed wrapping of the film around the group of containers to be packed
- easy machine access: ergonomic system design, typical of the ERGON range
- MotorNet System® automation and control based on Sercos field bus
- 7" interactive "touch-screen" operator panel in 32 languages with simple, intuitive commands
- motors equipped with digital servo-drive (driver) integrated on the motor: a solution that generates less heat inside the electrical panel, reducing the energy consumption of the heat dissipation and air conditioning systems installed on the machine
- fewer CO2 emissions: greater benefit for the environment
- aesthetic advantages: the "bull's eye", typical of packs in film only, is small and appears on the short side of the pack
- the use of brushless motors in the film unwinding phase, ensures precise tension adjustment
- the double film wrapping system guarantees resistant and long-lasting packs: the first reel wraps the pack clockwise, while the second wraps it counterclockwise, creating a crisscross wrapping around the containers in transit.

www.smigroup.it



Benefits of Glass Bottles

New ways of glass packaging are as follows:

1. Adopt advanced energy saving technology.

Another way to save energy, improve melting quality, and prolong the service life of the furnace is to increase the amount of broken glass, and the amount of broken glass from abroad reaches 60%-70%. The ideal is to use 100% cullet to achieve the goal of "ecological" glass production

2. Lightweight bottles and cans.

In developed countries such as Europe, America and Japan, lightweight bottles have become the leading products of glass bottles. 80% of the glass bottles and jars produced are lightweight disposable bottles. The precise control of raw material composition, the precise control of the whole melting process, the small mouth pressure blowing technology (NNPB), the hot and cold end spraying of bottles and

cans, the on-line inspection and other advanced technologies are the fundamental guarantees for realizing the lightweight of bottles and cans. Some countries are developing new surface enhancement technologies for bottles and cans in an attempt to further reduce the weight of bottles and cans. For example, Germany Heye Co., Ltd. coats a thin layer of organic resin on the surface of the bottle wall to produce a 1-liter concentrated juice bottle with only 295 grams, which can prevent the glass bottle from being scratched, thereby increasing the pressure strength of the bottle by 20%. The current popular plastic film sleeve label is also conducive to the lightweight of glass bottles.

3. Increase labor productivity.

The key to improving the labor productivity of glass bottle manufacturing is to improve the forming speed of glass bottles. At present, the commonly adopted method in developed countries is to use multi-group and

multi-drop forming machines. For example, the speed of 12 sets of double-dropping determinant bottle-making machines produced abroad can exceed 240 pieces per minute, which is more than 4 times higher than the 6 sets of single-dropping forming machines commonly used in China. In order to ensure high-speed quality and high molding pass rate, electronic timers are used to replace traditional cam-type drums. The main actions use molding parameters, which can be optimized according to requirements. And cold end online inspection system automatically rejects waste. 🏭

www.berlinpackagingapac.com



New Success for AKOMAG

In recent years there has been a strong growth in the market of gallon water bottles, both in Italy and worldwide.

Dispensers showed a positive trend, apart from the temporary setback caused by the Covid-19, mainly involving offices, factories, warehouses and various communities.

The success of gallon bottles, in particular those of reusable PET or PC bottles, obviously involves the need to guarantee the safety of water, and consequently the cleaning of containers and dispensers. Which must be accurately and periodically sanitized. The water used to fill the gallon bottles, which can be natural spring water or water from other sources, must comply with the quality parameters defined in Community legislation on water intended for human consumption.

Used empty gallon bottles, if still intact, can be reused. But before being inserted in a new filling cycle, they must be inspected for integrity, absence of discoloration and possible odours.

After that, they must be washed with water and specific detergents and rinsed thoroughly with special machines.

Like those built by Akomag, for example, an Italian company specialized in the design and production of machines and plants for the bottling industry.

Washing, rinsing, filling, capping The Monobloc washer for gallon bottles Sira has been designed by Akomag for washing and sterilizing PET or PC gallon bottles or other bottles of various sizes, to be filled with still water.

The washing cycle adapts to the various production needs of the end customer and is very effective. For this machine Akomag has designed and produced a special spraying and brushing device for gallon bottles that ensures total cleanliness.

Through the use of special mobile nozzles furniture (penetrating and rotating), the machine washes the bottle internally at high pressure (5 bar). While the outside is brushed by means of nylon brushes.

The machine can be quickly adapted to the different bottle formats by simply setting the type of container to be handled on the control keyboard.

The stainless steel control board installed next to the monobloc is easily accessible for the operator. The panel is equipped with a touch-



SIRA

AKOMAG



SIRA

AKOMAG

screen for the complete management of all line functions, and the display of operating parameters and alarms.

The Monobloc features an automatic de-capper in stainless steel: a pneu-

matic system grips the bottle neck while ejecting the cap.

The system is safe, but it can be equipped with a system for the selection and ejection of gallon bottles that have not been properly de-capped.

The bottles are then filled by means of special inverter-controlled pumps.

A valve designed by Akomag guarantees a laminar flow and no contact between the valve and the bottle.

The filling is carried out by means of a special metering device that ensures extreme filling accuracy.

The capper consists of soundproof vibrating hopper, a descent channel, and a tear-off pick-up head.

The closure of the bottle is guaranteed by an inclined pressure belt characterized with adjustable pressure.

All adjustments are automatic and managed from the control panel. 🏠

www.akomag.com

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ZACMI - Global customer base demands global support

In modern industrial operations, it is rare to find a company that has earned a reputation based solely on the quality of the products or machines it manufactures. These days, an equally important element of any company's market standing is the level and quality of pre- and post-sales support it can offer.

Much like consumers who have experienced easy and pleasant purchase-and-support experiences from high street stores or online retailers, industrial end users are looking for suppliers who can act as full-solution providers, as opposed to just hardware vendors.

In the food and beverage industry, this heightened level of service is essential, as many companies work using agile and lean principles in order to generate the best possible yield and efficiency. As a result, extended downtime is not acceptable, which means that these end users depend on their machine suppliers to help maintain maximum uptime.

In a local context, the delivery of in-person support is relatively straightforward, the same is true on a national scale, albeit a little slower for on-site visits, but delivering this level of support internationally becomes more difficult and sometimes attracts longer lead times. It is for this reason that many companies are investing in an international support network.

One such company is Parma, Italy-based Zacmi, a designer, fabricator and installer of tailor-made filling, seaming and processing lines for the international food and beverage industry. The company supplies high-





end equipment to leading multi-national companies in many countries and, as such, has grown a rapid-reaction support network to make sure it can operate as quickly as possible and as locally as possible to its installed machine base.

An example would be its commitment to the Americas, where it has two permanent technicians in the USA and another in Mexico, all of which are supported by a comprehensive centrally located spares facility in Indiana.

Zacmi offers support in nine other core markets too, comprising either technician access or remote interactions; and the global team is backed by Zacmi's own support team in Parma, which comprises five engineers and 10 technicians who can travel to where local on-site support is not available or additional support is required. In addition to technical assistance, the support team can also help with installation, training spares and upgrades.

Thanks to advanced automation hardware and on-machine digitalisation, Zacmi is also able to offer its class-leading Remote Access Service (RAS) programme. Using a secure communication network, engineers from Zacmi can connect to machines – anywhere in the world – to deliver a range of value-added services, including: monitoring and troubleshooting; start-up & process streamlining; uptime optimisation; and software patching, updating & enhancement.

The programme also offers Augmented Reality (AR) capabilities – using an app – for connection via smartphone, tablet and even smart glasses. Using this service, end users can interact virtually with Zacmi's support team in

real time or via photo and video messages. Live training sessions can also be undertaken to help increase Overall Equipment Effectiveness (OEE).

"Any company with a global footprint, such as ours, has to offer a comprehensive support infrastructure," explains Martino Chiefari, USA After-Sales Manager, at Zacmi. "We have to deliver peace of mind as well as class-leading technology and help ensure that our customers are operating as efficiently as possible. One of our key selling points is OEE, so we must fulfil this promise with dependable support, no matter where the customer is located." 🏢

www.zacmi.com/en/after-sales/



New can-filling line from RHODIUS doubles capacities.

Offering customers even more options in the production, filling and packaging of beverages

With the commissioning of its third KHS canning line at the beginning of the year, beverage bottler RHODIUS from Burgbrohl in Germany considers itself very well equipped for the future. The filling line is state of the art, thus strengthening the innovative strength and competitiveness of the long-standing family business. "Our customers not only benefit from an additional filling capacity of up to 99,000 cans per hour. In terms of quality, energy efficiency, and product and packaging variety, the new line also enables us to meet our customers' requirements even more individually," explains Sven Wustlich, head of the canning line at RHODIUS.



RHODIUS strengthens its own core competencies with new can filling line

With a customer base of almost 100 companies, RHODIUS Co-Packing knows how different the requirements and needs in can-filling can be. In order to meet these demands at all times, sufficient space was planned during the construction of the new canning line to add further components if required in the future. This

may be necessary, for example, if new regulations have to be implemented or major customers express special individualization requirements for can-filling, for which additional components have to be connected.

The new can-filling line can therefore be specifically adapted to the needs and developments of customers and enables comprehensive product and packaging diversity.



The value proposition comes first for RHODIUS

The contract-filling expert attaches great importance to ensuring that the highest quality standards apply in all areas of cooperation with customers. This performance promise already starts with the support by a personal contact person who is available to the customer for all issues arising and who is committed to the customer's interests, so that many long-standing partnerships already exist. An important element of this cooperation is delivery reliability, which customers supplying the food retail trade in particular must be able to rely on. The new can filling line not only creates additional capacity for this, but also sets new standards in terms of quality and process reliability. In addition, the plant meets the requirements in terms of climate-neutral filling.

The performance promise of the German company is based on the greatest possible transparency in all phases of production. For example, important planning and production data is proactively communicated to customers so that they are informed about the production date, the final

production quantity, or the number of beverage can rejects. Here, too, customers benefit from the capabilities of the new can filler, because thanks to automatic inline measurement, all relevant parameters are continuously checked.

Alcoholic beverages can be processed directly at the mixer with the new canning line thanks to a separate module. This ensures consistently high beverage quality, as even minimal deviations are immediately detected and automatically corrected. Together with the company's own bonded warehouse and a large alcohol warehouse where 96% alcohol can be processed, this is particularly interesting for customers in the ready-to-drink sector.

"With our new can filling line, we are strengthening our position as a contract filler for beverage cans and at the same time creating many new opportunities for our customers. We look forward to continuing to demonstrate our value proposition in the future by working with brands large and small," summarizes Hannes Tack, managing partner of RHODIUS Mineralquellen.

About RHODIUS Mineralquellen:

Managed by the eighth generation, the product portfolio in the co-packing sector includes a wide variety of beverages: from mineral water, soft and energy drinks to wine and wine-based beverages, beer and beer-mixed beverages to alcoholic mixed drinks (ready-to-drink), hard seltzer and bitters.

The enormous variety of cans and packaging is also reflected in the company's own brands and licensed brands: from the premium mineral water brand RHODIUS, the regionally anchored mineral water brand Vulkanpark-Quelle Eifel, to the iconic licensed brands afri cola & Bluna, Maya Mate and Kicos, to the hip brand My Mate, a cooperation with the well-known DJ Robin Schulz.

RHODIUS serves a wide range of users - regionally, nationally and internationally. In 2022, the company generated a turnover of 140 million euros with sales of more than 2 million hectoliters. 358 employees ensure professional production and smooth distribution. 🏭

www.rhodium-copacking.com



Crafting Success: How Microbrewery Design Can Drive Customer Traffic.

BREWER WORLD.

By: Aakriti Rawat (Brewer World)

Designing a microbrewery plays a significant role in attracting customers and creating a memorable experience. A well-designed space not only enhances the overall customer experience but also communicates the brewery's brand identity and values.

Thoughtful layout and flow can make it easy for customers to navigate the space, find their desired products, and engage with the brewing process. Comfortable seating areas, spacious taprooms, and well-designed tasting rooms can create a welcoming and enjoyable environment, encouraging customers to spend more time and return in the future.

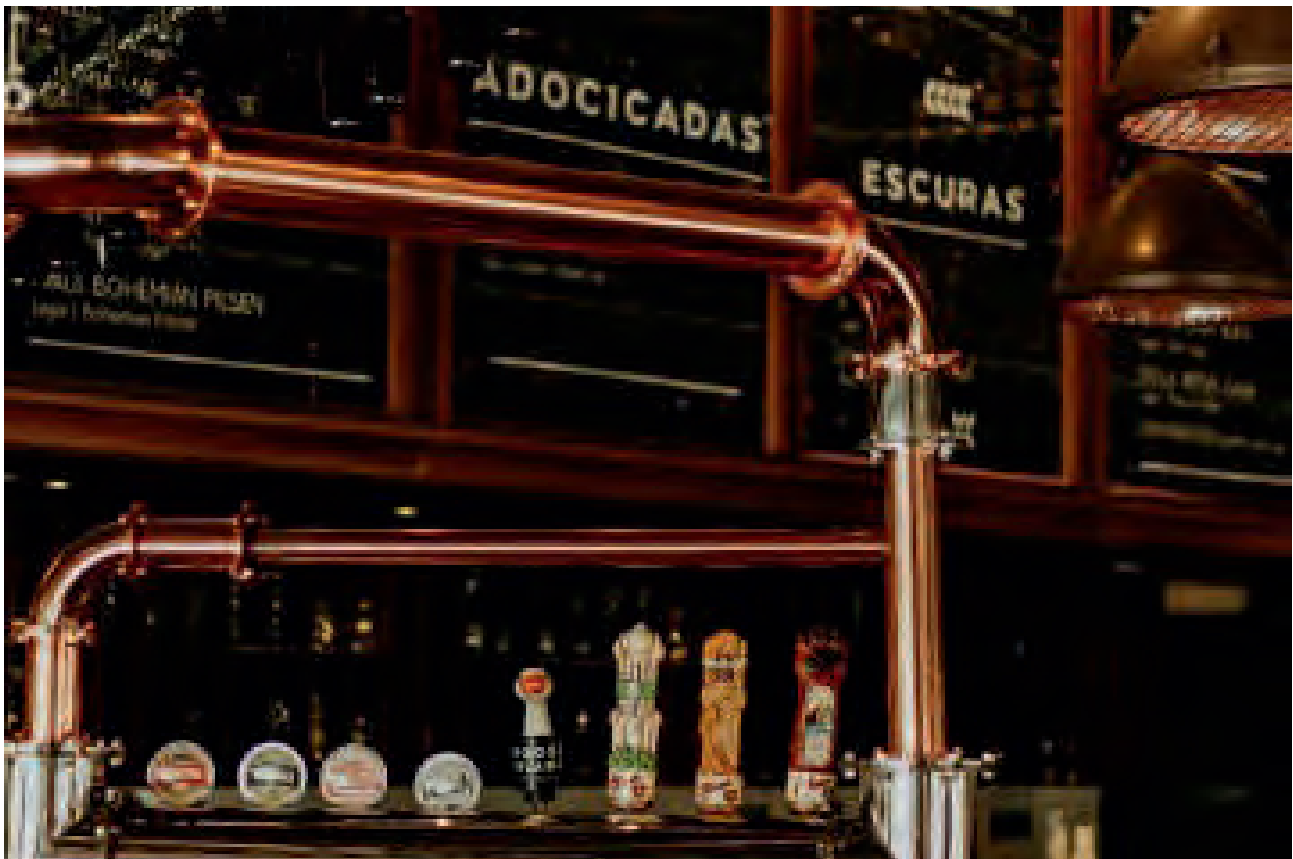
In today's digital age, the visual appeal of a brewery can greatly influence its online presence. Unique and Instagrammable design elements can attract social media attention and generate user-generated content. When customers share their experiences online, it can increase brand awareness and attract new customers.

Here are some ways in which the design of a microbrewery can help in getting more customers:

1. Layout and Flow: An efficient and well-thought-out layout is essential for a microbrewery. Consider the flow of customers from entrance to seating areas, bar, and brewing area. The layout

should be intuitive, allowing customers to easily navigate the space and providing clear sightlines to the brewing equipment. A logical and visually appealing flow will enhance the customer experience and make them feel more comfortable and engaged.

2. Ambiance and Atmosphere: The design elements of a microbrewery, such as lighting, colour scheme, furniture, and decor, contribute to the overall ambiance and atmosphere. The chosen style should align with the brewery's brand identity and target customer base. Whether it's a rustic and cosy atmosphere or a modern and sleek vibe, the ambiance should be inviting and comfortable, encour-





aging customers to stay longer and enjoy their time at the brewery.

3. Showcasing the Brewing Process: Microbreweries have the advantage of being able to showcase their brewing process to customers. Design the space in a way that allows customers to see the brewing equipment and process. Glass windows or open areas between the brewing area and seating/bar areas can create a sense of transparency and excitement. Seeing the brewing process firsthand enhances the customers' connection with the beer, creating a more immersive experience.

4. Outdoor Space: If possible, incorporate outdoor seating areas or a beer garden into the design. Outdoor spaces provide an opportunity for customers to enjoy their beer in a different setting and can be particularly appealing during pleasant weather. Well-designed outdoor areas also act as an attractive feature that catches the attention of passersby, potentially drawing in more customers.

5. Social and Community Spaces: Consider designing areas within the microbrewery that encourage socialising and community engagement. This can include communal tables, cozy seating arrangements, or even hosting events like live music or trivia nights. Creating spaces that foster connections and interactions among customers helps build a loyal customer base and promotes a sense of belonging.

6. Branding and Signage: Use design elements to reinforce the brewery's branding and create a memorable impression. From the logo on the entrance to signage throughout the space, make sure it reflects the brewery's identity and stands out visually. Clear and attractive signage can also help guide customers and highlight different beer offerings, specials, or events.

7. Functionality and Safety: While aesthetics are important, ensure that the design also prioritises functionality and safety. Adequate space for brewing equipment, storage, and serving areas

is essential. Additionally, make sure the space complies with safety regulations and provides a comfortable environment for both customers and staff.

Remember, a well-designed microbrewery goes beyond just aesthetics—it creates an experience that customers enjoy and want to share with others. By considering the layout, ambiance, showcasing the brewing process, outdoor spaces, social areas, branding, and functionality, you can create a space that attracts more customers and keeps them coming back for more. 🏛️

www.brewer-world.com



CRAFT BEER branding: the key to standing out in a growing market

Craft beer has become increasingly popular in recent years, resulting in a crowded and competitive market. To stand out and build a strong brand presence, craft beer breweries can employ several effective branding strategies. Here are some key branding strategies to consider:

Authentic Storytelling

Craft beer enthusiasts appreciate the story behind a brand. Share the unique history, inspiration, or brewing process that sets your beer apart. Use compelling narratives on your packaging, website, and social media platforms to create an emotional connection with consumers.

Unique Brand Identity

Develop a distinct brand identity that reflects your brewery's values, personality, and target audience. This includes creating a memorable logo, eye-catching labels, and consistent visual elements that differentiate your brand from others.

Creative Label Designs

Craft beer labels are an excellent canvas for creativity and self-expression. Engage talented artists or graphic designers to create visually striking and distinctive labels that catch consumers' attention on store shelves. Consider innovative printing techniques or special finishes to enhance the visual appeal.

Engage with the Community

Craft beer enthusiasts appreciate local and community-driven initiatives. Participate in local events, sponsor community activities, or collaborate with other local businesses to showcase your brand's commitment to the community.

Engaging with the local community fosters loyalty and word-of-mouth marketing.

Consistent Quality

Maintaining consistent quality is crucial to building a strong brand reputation. Craft beer drinkers value the unique flavours and quality of the product.

Ensure that your brewing process, in-



gredients, and quality control measures are consistently delivering a high-quality product.

Innovative Flavours and Styles

Experiment with unique and innovative flavours and beer styles to pique the interest of beer enthusiasts. Offer limited-edition or seasonal brews to create a sense of exclusivity and anticipation among consumers.

Engaging Social Media Presence

Utilise social media platforms to engage with your audience, share behind-the-scenes content, and build a community around your brand. Encourage user-generated content and actively respond to customer feedback and inquiries.

Brewery Tours and Tastings

Inviting consumers to experience your brewery firsthand through tours and tastings can create a lasting impression. It allows them to connect with your brand and gain insights into the brewing process while developing brand loyalty.

Collaborations and Partnerships

Collaborate with other breweries, local businesses, music bands, or food brands to create unique products or events. These partnerships can expand your reach, attract new customers, and generate buzz around your brand. Earlier this year, Bira 91 partnered with 5 IPL teams this season serving as an official partner for Mumbai Indians, Delhi Capitals, Royal Challengers Bangalore, Sunrisers Hyderabad, and Kolkata Knight Riders. Similarly, BLR Brewing Co. collaborated with Great State Aleworks to create a unique beer to celebrate the rich flavours of South India and Brewdog collaborated with Paul and Mike to create Flavourful Mango IPA beer-inspired chocolate.

Environmental Sustainability

Showcasing your commitment to environmental sustainability can resonate with environmentally conscious consumers. Use eco-friendly packaging materials, minimise waste, and support local sustainability initiatives to differentiate your brand in the market.

Bira 91, Gateway Brewing Co, Simba, Geist & Arbor Brewing Company are actively working toward sustainability by focusing on energy conservation, water management, waste reduction, and sourcing practices. By integrating these sustainable practices into their operations, they demonstrate their commitment to environmental responsibility and inspire other breweries to follow suit.

Conclusion

Always keep in mind that building a successful brand in the craft beer sector necessitates a blend of sincerity, originality, consistency, and in-depth market knowledge. By implementing these strategies, you can differentiate your craft beer brand and stand out in the market. 🏰

www.brewer-world.com



Smart automation in champagne production. **PERRIER.**

Temposonics® sensors used in PERRIER Bottling machines

Champagne, the famous sparkling wine from the Champagne region of the same name in France, stands for high quality and good taste. Since every single drop is precious and must not be wasted, champagne producers entrust the production and bottling processes to modern, reliable and highly automated machines. PERRIER Bottling Machines is one of the best-known machinery manufacturers among champagne producers. In this article, Stephane Chambon, Automation Manager at PERRIER, explains how Temposonics® position sensors optimize the control of bottling machines.

The history of PERRIER begins in 1962, when René Perrier developed his first rotary machine for a French beverage company. It was a mechan-

ical bottle turning machine that managed to turn the bottles upside down with the help of an exclusive handling system with mechanical grippers for gripping the bottles.

Although the machinery was conceived for the homogenization of lemonade, it was immediately evident that the exclusive mechanism could also be used in the production of champagne. Then, unexpectedly, the champagne sector became PERRIER's main market.

Furthermore, PERRIER machines are used in almost all sectors of the bottling industry in France: it is almost impossible to imagine the beverage production market without them. This market dominance alone shows the range of possible uses of the PER-

RIER product portfolio. At PERRIER, contact and communication with customers is of particular importance. The systems are designed and built according to customer requirements. "We build custom machines for our customers, so each one is unique," says Mr. Chambon. A monobloc system, for example, fills and corks bottles. "The our smallest machines are able to bottle from 6,000 to 8,000 bottles per hour. The bigger ones reach 25,000-30,000 bottles per hour. This is equivalent to around 500 bottles per minute. Everything always depends on what the customer wants.

Our machines are designed around this," explains Mr. Chambon. Another special feature of monoblock systems is that they collect, filter and reuse the rinsing liquid.



Fig. 1: A Monobloc system from PERRIER Bottling



Fig. 2: Sensore Temposonics® Serie EH

This specific monoblock system is designed to fill and cap up to 12,000 bottles and falls within the medium-sized PERRIER machinery segment. In this type of stain, a total of five Temposonics® E-series linear position sensors, model EH, with analog output, guarantee high precision workflows. Temposonics® absolute transducers are based on the manufacturer's patented magnetorestrictive technology and measure locations reliably and without contact.

A non-contact measurement means no mechanical wear of the sensor. Compared to other technologies, Temposonics® sensors have a significantly longer life. "Initially, we installed potentiometers on our machines, however, due to mechanical wear, we had to replace them regularly. Since we started using Temposonics® sensors, we no longer have these prob-

lems". The EH model of the E-series with stainless steel body is perfect for installation in cylinders, thanks to its rod shape. So, how do transducers ensure high-precision processes?

A sensor is located outside the system, where it measures the height of the bottle. The information transmitted by the transducers offsets are used to position the filling and capping carousel fully automatically at the correct height. The monobloc system has two tanks. One of them contains the product and the other the rinsing liquid.

The sensors are installed in the tank inside a cylinder, so they do not come into contact with liquids. The exact level is determined with the help of a float equipped with a magnet. Since the contents of the tanks have different densities, it is necessary to choose the right float for each liquid.

Processing large numbers of bottles quickly exposes the sensors to enormous shock and vibration. "With 12,000 bottles filled and corked per hour, the carousels undergo great stress due to the rapid and abrupt movements" explains Mr. Chambon. Temposonics® position sensors are very durable, maintenance-free and work with extreme precision even in hostile environments, such as a fully loaded monobloc system. Installation is quick and easy. No further sensor calibration is required. "Since we have been using Temposonics® linear position sensors, our carousels adjust fully automatically and with great precision. Therefore, our machines have become more efficient, cost-effective if and sustainable. Not even a single drop of product is wasted anymore," enthuses Mr. Chambon. 🏢

www.temposonics.com



Temposonics

AN AMPHENOL COMPANY

BUBBLE IT! Adds Sparkle to the Water Industry

Start-up company BUBBLE iT! is shaking up the drinks industry with its novel way of cutting down on the need to purchase heavy glass bottles of mineral water

The French firm has introduced a powder that offers consumers a simple way to turn still water into sparkling without generating plastic or glass waste.

BUBBLE iT! is already available in hundreds of French retail outlets and the innovative product has had a warm reception from consumers.

There was also great interest among attendees at the most recent edition of SIAL Paris, where BUBBLE iT! was the focus of a presentation by the company's co-founder, Antoine Gillain.

"This little pack is the same as six bottles of sparkling water," Mr Gillain said while lifting out of his jacket pocket a modestly sized box.

"The principle is very easy. To make your sparkling water, you just need to pour still water into a bottle and you add our

two small pouches of powder. In less than a minute you have your sparkling water."

He said it took four years of research and development to create the product as it is today, with much of this time spent on ensuring that the taste was right.

Special bottles are available to buy.

"Now we are getting recognition because the product is fine," Mr Gillain added. "[We are also receiving] recognition from the media ... We also have business recognition."

BUBBLE iT! is already available in around 2,000 stores in France, with Monoprix and Carrefour among the well-known chains that are stocking the product.

Two sachets of powder are added to plain water and shortly afterwards it becomes sparkling water that is safe to drink with no chemical residues.

A package weighing less than 100g is enough to produce six bottles of sparkling water. Any bottles can be used, although BUBBLE iT! does have its own glass bottles that customers can buy.

Various flavours can be purchased and added to the sparkling water, including lemon and apple.



The sparkling water produced does not contain sodium but is a source of potassium, which is known to have health benefits.

A key selling point of BUBBLE iT! is that adding it to still water has a lower environmental footprint than buying bottles of sparkling water, which may have to be transported hundreds of kilometres.

Mr Gillain said that the product was also preferable in terms of environmental impact than machines that create sparkling water, such as SodaStream.

Various flavours can be added to the sparkling water.

This improved environmental performance is said to be because such devices have a significant impact, in terms

of materials and energy, when they are manufactured.

The formula for BUBBLE iT! is patented and it has "a little secret" that is said to be difficult to imitate, giving the company a unique position. Mr Gillain has indicated that it expects other firms to bring out powders that have a similar effect.

The company plans to continue its research and development as it would like to make the product not only the greenest and most practical way to generate sparkling water, but also the cheapest on the market. To achieve this business plan, Mr Gillain said late last year that the company was looking to raise at least €2m.

Sparkling water was found in a 2019 European Union survey to be preferred by 38% of consumers, so there are substantial opportunities for companies such as BUBBLE iT! that want to tap into this market.

According to a report by Grand View Research, the sparkling mineral water market – measured in terms of sales of bottles, a market that BUBBLE iT! is looking to take custom from – was worth \$29.71 billion in 2020 and is growing between 2021 and 2028 at a compound annual growth rate of 12.6%. 🏛️

www.bubbleit.fr



“ THE WINE INDUSTRY IS RENEWING ITSELF: INNOVATION AND ADAPTATION TO ECONOMIC AND CLIMATIC CHALLENGES ”

Despite the challenges of rising costs and climate change, the wine industry embraces innovation and adapts for a sustainable future.



Our Editorial Office

In the enchanting world of wine, filled with intoxicating scents and flavors, increasingly complex challenges await producers. The wine industry is facing a dual threat: rising costs and climate change. These factors, combined, are putting significant strain on companies' efforts to produce quality wines and maintain their economic sustainability.

On one hand, wine production costs are increasing due to various factors. Rising energy prices, packaging materials, agricultural equipment, and fuels are



PELLACINI - The future-proof, food-tech industry

It all started with the aim of enhancing and preserving all the flavour of tomatoes, one of the symbols of Made in Italy excellence and of the Parma area. From then on, it was 1896, the year the company was founded, the synergy between industry and agriculture became increasingly consolidated, and Pellacini Engineering, a company specialized in the design and construction of fruit

and tomato processing plants, became the protagonist of various innovations, through the creation of numerous industrial patents, and the expansion of its commercial prospects abroad. Pellacini Engineering has experienced all the stages of growth in the food processing sector, and, thanks to its experience gained in the international field, is now able to respond to a market that is increasingly attentive to productivity,

safety and environmental sustainability.

What are your peculiarities and operating philosophy?

Our peculiarity is that of being able to transfer into the present the great wealth of knowledge acquired over a century of work, and that of adopting a production methodology in line with the needs of economy and technical effectiveness demanded by the current



*Transforming food in a smart, sustainable way.
Talking about it is engineer Francesco Pellacini,
owner of Pellacini Engineering.*

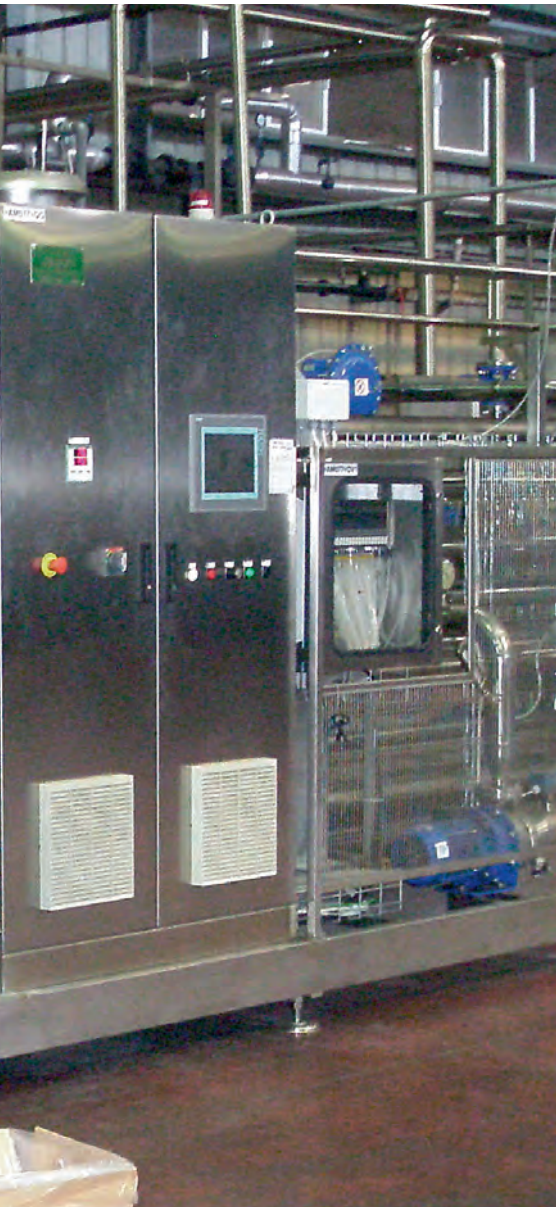
market. Indeed, our production philosophy is based on an innovative methodology: the **Tailoring System**. We design solutions based on the specific needs of the customer, and, free from our own production constraints, choose the most suitable workshops for each project, managing the tailored production process, and directly controlling each phase to guarantee the best quality to price ratio.

In a global context in which it is increasingly difficult to stand out, how have you achieved it? It is well-known that the Pellacini brand is a strength ...

Our story began with a first workshop in 1896, entirely dedicated to tomato processing, helped by our location in the Parma area. In 1925, we registered our first patent: the "Reviati System Mixer" was the first prototype of the current continuous pasteurizer. Among our firsts was that of having been among the very few in Italy to experiment with an aseptic filling system

in pre-sterilized bags, respecting strict international standards.

The Pellacini brand is known all over the world. On the market for several generations, it has created a network of customers, in both **strategic countries and markets where it has presented itself as a first mover**. This diversification has ensured territorial coverage and an excellent brand reputation. Interest and trust have always grown, and customers associate Pellacini with a highly competitive quality to price ratio. Today more than ever, with the affirma-





tion of the principles of sustainability and energy efficiency, a space is opening up for the evolution of production processes that particularly concern the food sector. And it is precisely in this direction that Pellacini is directing its R&D, as evidenced by some already consolidated projects that aim to optimize resources, in terms of both energy and raw materials, for example, by creating plants aimed at **recovering up to 95% of production waste**.

What commercial strategy and goal does Pellacini Engineering have? What are the results of the Pellacini Engineering - Co.Mark collaboration?

Pellacini's commercial strategy has

always been based on its excellent reputation, acquired and consolidated over 125 years of history. The good references of previous customers have made it possible to acquire new ones, while relations with returning customers have been consolidated by a prompt and efficient after-sales assistance and spare parts service.

That said, competition, **new technologies and the new production**

model have made it necessary to take action to generate more contacts and, above all, ensure continuity. On this basis, a fruitful collaboration came into being with Co.Mark, a consultancy company specialized in internationalization, with the aim of constant growth and an organic coverage of the markets in which Pellacini Engineering operates. 🏢

www.pellacini.com





significantly impacting the budgets of wineries. In many cases, producers are forced to raise prices on their products to compensate for these additional costs, but this can jeopardize competitiveness in global markets and consumer loyalty.

On the other hand, climate change poses a direct threat to the wine industry. Alterations in climate patterns affect grape ripening, water availability, and the onset of plant diseases. Temperature variations and extreme weather events can cause damage to vineyards and winemaking structures, compromising the quality and quantity of the harvest. Traditional wine regions are experiencing reduced grape yields, while some emerging new regions are seeking to adapt to the new climatic conditions.

To tackle these challenges, wine producers are adopting various strategies. Firstly, they are investing in advanced technologies to improve production efficiency and reduce energy costs. The use of drip irrigation systems, implementation of sustainable farming practices, and adoption of renewable energy are just some of the solutions that companies are employing to mitigate the financial impact of rising costs.

Additionally, wine producers are seeking to adapt to climate change through the diversification of grape varieties cultivated. Many vineyard owners are experimenting with new heat- and drought-resistant varieties to ensure continuous production despite changing environmental conditions. At the same time, some companies are striving to reduce their carbon footprint through sustainable emissions management and the adoption of eco-friendly farming practices.



AIR MOTORS: integration within capping machines in the food industry

Also in the Food Industry, Air Motors are excellent solutions, exploiting the use of compressed air, that can be used as integrable components on machinery or to hand tools, and can be therefore effective in numerous applications.

Their use in the Food Sector is, in fact, really heterogeneous, being incorporated into machinery to stir substances or liquids, to mix, to drive clipping machines in meat processing or to cap recipients.

The Case Study described by Mr. Nicola Pellizzari, Fiam Group's

Product Manager for Air Motors, and related to a company in the Food Industry producing synthetic casings, refers to this specific function.

In fact, the above-mentioned synthetic casings, used to cover cured meats, have to be kept in appropriate jars, immersed in a 25 % saltwater solution for their perfect/proper preservation.

The customer was looking for an effective technology that could eliminate the manual work of closing the lids of plastic jars in the production line, thus optimizing production operations even at this stage.

For this purpose, Fiam has designed and produced a customized air motor to be combined with a capping

Fiam®

PEOPLE AND SOLUTIONS



head, with the function of rotating it to tighten the plastic lid of casing jars.

The capping is done by taking advantage of the stall torque of the air motor.

Considering the highly humid and corrosive environment, the customer discarded from the beginning the idea of installing an electric motor, to avoid short circuits that would be created due to the presence of a high percentage of humidity, and secondly, to avoid corrosive phenomena resulting from the presence of water and salt in the solution contained inside the jars containers.

The application involved an air motor made with an outer casing of plastic material of the type of POM C Ertacetal, a material that gives high



mechanical strength as well as excellent dimensional stability. In addition, stainless steel AISI316 has been used for the output shaft in order to definitively avert the risk of corrosive phenomena.

From this Case Study we can see the main advantages of an Air Motor for Food machinery, an industry characterized by high humidity and with strict cleaning and sterilization requirements, for which Motors have all the necessary features:

- IP67 degree of protection that prevents water/steam/dust from entering the motor and damaging it
- Safe and reliable operation even at high temperatures
- High corrosion resistance due to galvanic treatments that make them highly resistant to aggressive agents

- Fabrication with high-quality stainless steel according to ISO standards
- Gears lubricated with food-grade lubricant
- Cavity-free outer surfaces that prevent dust and dirt accumulation and ensure ease of cleaning and sterilization

Not only Fiam offers a wide catalog range of models in the stainless steel version with IP67 Protection and with ATEX Certification, perfect for application in the Food industry, but there are also numerous "unique" customized solutions, often designed together with the customer in co-engineering mode. A truly important aspect of distinction of Fiam and our R&D. 🏢

www.fiamgroup.com



MAKRO LABELLING: labelling the future

The evolution of the design capabilities of the Goito based Company includes two new machine vision systems guaranteeing performance, less production waste and top quality finished products.

While on one hand, faster bottling lines ensure production schedules can be met, on the other, they make it very difficult – if not impossible – for the line operator to accurately check every individual bottle. Only automatic quality control and bottle orientation systems can guarantee the precise characteristics of each finished product, preventing defective bottles from reaching the market.

This is no news to Makro Labelling, one of the leading industrial labeller manufacturers, always committed to taking account of, or anticipating, the market's requests, developing products, systems and patents able to guarantee performance, lower costs, less production waste and top quality packaging.

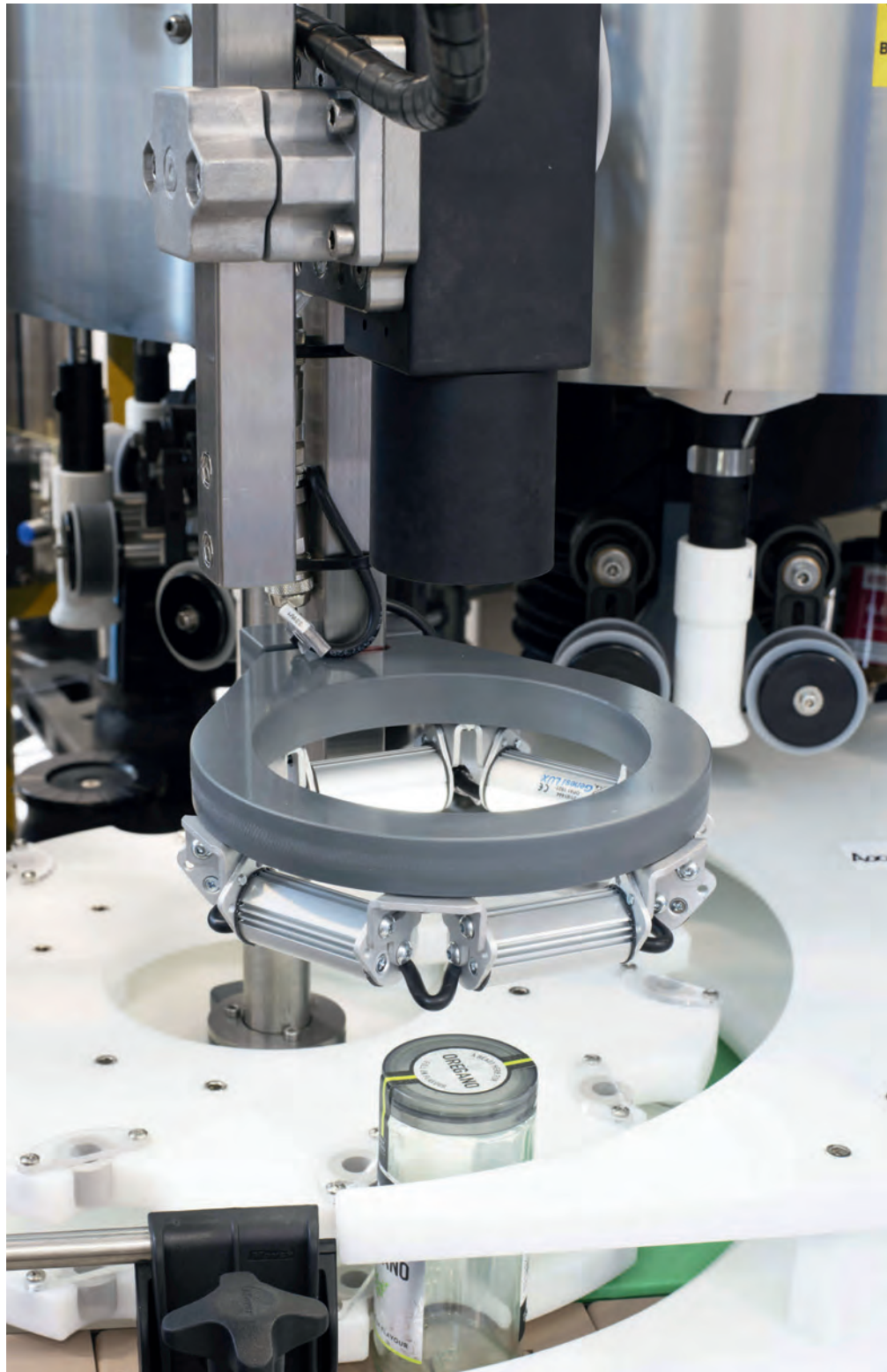
The choice for advanced technological skills, production process rationalisation and the ability to anticipate the evolution of the market.

"The machine vision system is the natural follow-through to the labelling process, as the procedure does not end when the label has been applied. It is necessary to check that the right label has been attached, positioned correctly and smoothed without defects.

We at Makro Labelling therefore decided to create an in-house Vision Department and to invest heavily in developing two new vision systems:

RAPTOR and A.L.I.C.E. now well established in the market to guarantee perfect and complete integration with

makro 
labelling



Labelling the Future

MODULARITY, FLEXIBILITY, PRACTICALITY.

Labelling in the Beverage, Food, Detergent and Pharmaceutical industries has always been our passion and our core business. Innovative technologies, an international sales and after-sales service network and operational flexibility are our strengths. Satisfying every labelling requirement from 1,500 to 50,000 bph is our result, appreciated by companies of all sizes. The more than one thousand one hundred systems now present all over the world is our greatest confirmation.



MAK machine configuration with HS2 adhesive units



Example of configuration with cold glue stations



MAK machine configuration with HS SLIM adhesive units



Cold glue stations



Adhesive stations (SLIM)



Roll-Feed stations



Hot-melt stations

makro
labelling

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machine automation and a flexible, intuitive, practical response to companies who know they need automatic systems", says Simone Marcantoni, C.E.O. of Makro Labelling.

Fruit of about 10,000 hours of software development, the two systems integrate with the labelling machines and are also simple to manage for the line operator who can thus exploit the system to the full.

In-house development and production of the two systems allows our customers to interface with a single producer, able to guarantee rapid and direct technical assistance and above all to satisfy the market's diverse packaging needs, once again confirming the concept of flexibility which has been a hallmark of Makro Labelling since the beginning.

RAPTOR (Rapid To Orientate)

RAPTOR is the new innovative optical orientation system completely designed, developed, assembled and installed by Makro Labelling.

The system uses 1 camera (maximum speed 20,000 bph) or 2 cameras (maximum speed 50,000 bph). The camera is positioned around the main head near the entry star and is

fixed to the bottom of the main head. The system is fully integrated into the machine's main touch screen, so it can be easily operated by the operator in any situation.

The high resolution of the camera, combined with the accurate and fast data analysis software, guarantees accuracy and high orientation performance.

ALICE (Advanced Label Inspection Control Environment)

A.L.I.C.E. is a quality control system able to assess the horizontal and

vertical position and angle of the label, together with its alignment with respect to a reference point, whether the logo on the glass, a capsule or another label.

The software can manage up to 4 cameras simultaneously, and the following controls are available for each of them on the acquired image:

- Relative reference (bottle follow-up);
- Vertical label position and tilt control; Wrapping collar alignment;
- Control of horizontal label position and tilt;
- Barcode reading;
- Code2D;
- OCR
- Right label control (up to 4 models);
- Label presence or printing (up to 4 presences);
- Defect control;

Like RAPTOR, the ALICE system is fully integrated into the machine's touch screen, so it can be fully managed by the operator in any situation. By monitoring the data analysis with absolute precision, it makes the control perfect for maximum results. 🏢

Visit:
makrolabelling.it



Labelling and trademarks in the beverage sector:

"Green claims directive" and "greenwashing"



Dott.ssa Giovanna Del Bene

Labels represent a marketing asset in the Beverage sector for the role played in the relationship between the producer and the consumers orienting the choice of purchase. Generally, labels show the information (trademarks, images, symbols, etc.) on the packaging or on the bottles.

The rules specifically relating to labelling are often confused with those for the protection of the trademark. The label is the "identity card of the product" and contains information on its characteristics and the indications (mandatory and optional) required by law to sell the product (i.e., the raw material, any alcohol content, etc.). Instead, the brand represents the "business card" of the company. The trademark is a sign with the purpose of distinguishing the products of a company from others. It also performs a communication function, guaranteeing quality and attracting the consumer. Through its registration is possible to obtain exclusive protection on the name of the product or on the graphic elements of the label or packaging. Among the indications on the label, entrepreneurs often include self-declarations regarding the impacts or environmental performance of the product, such as the words "bio",



"eco", "sustainable", etc. These are the "Green Claims" that many companies include in the label, to accommodate the consumers' sensitivity to the environment.

On 22 March 2023, the European Commission published a proposal for a directive, known informally as the "Green Claims Directive", to provide guidelines to all member states for proper environmental communication and to avoid the phenomenon of Green-washing (i.e. the process of conveying a false impression or misleading information about how a company or its products are environmentally conscious or friendly).

In case of approval, companies that use self-declarations or trademarks for green marketing purposes should ensure that the claimed properties of their products are true, clear, independently verified and validated by scientific evidence. Furthermore, it will no longer be allowed to indicate the overall environmental impact score of a product, while comparisons with other products will require equivalent information and data.

The proposal covers the regulation of "environmental labels", which are at least 230 different marks. Therefore, "only labels developed at EU level will be allowed, unless sufficient evidence is presented and the label is approved by the EU. The only indications excluded from the proposal are those already covered by existing or future EU regulations, such as the EU Ecolabel or the organic food logo". Finally, it is important that companies that use green marketing provide clear, verifiable, and certified information on the environmental properties of their products.

Moreover, before applying to register or use green trademarks, they should pay attention to the possible risks of refusal by the competent Trademark Offices because of lack of distinctiveness or descriptiveness. 🏛️

thinx.expert/en/



OPEM Green solutions, flexibility, and customisation

In the market packaging, the current trend is an increasing preference for sustainable products. However, this trend imposes the need for **greater operational flexibility** for companies in the sector. Elena Binacchi's analysis and experience

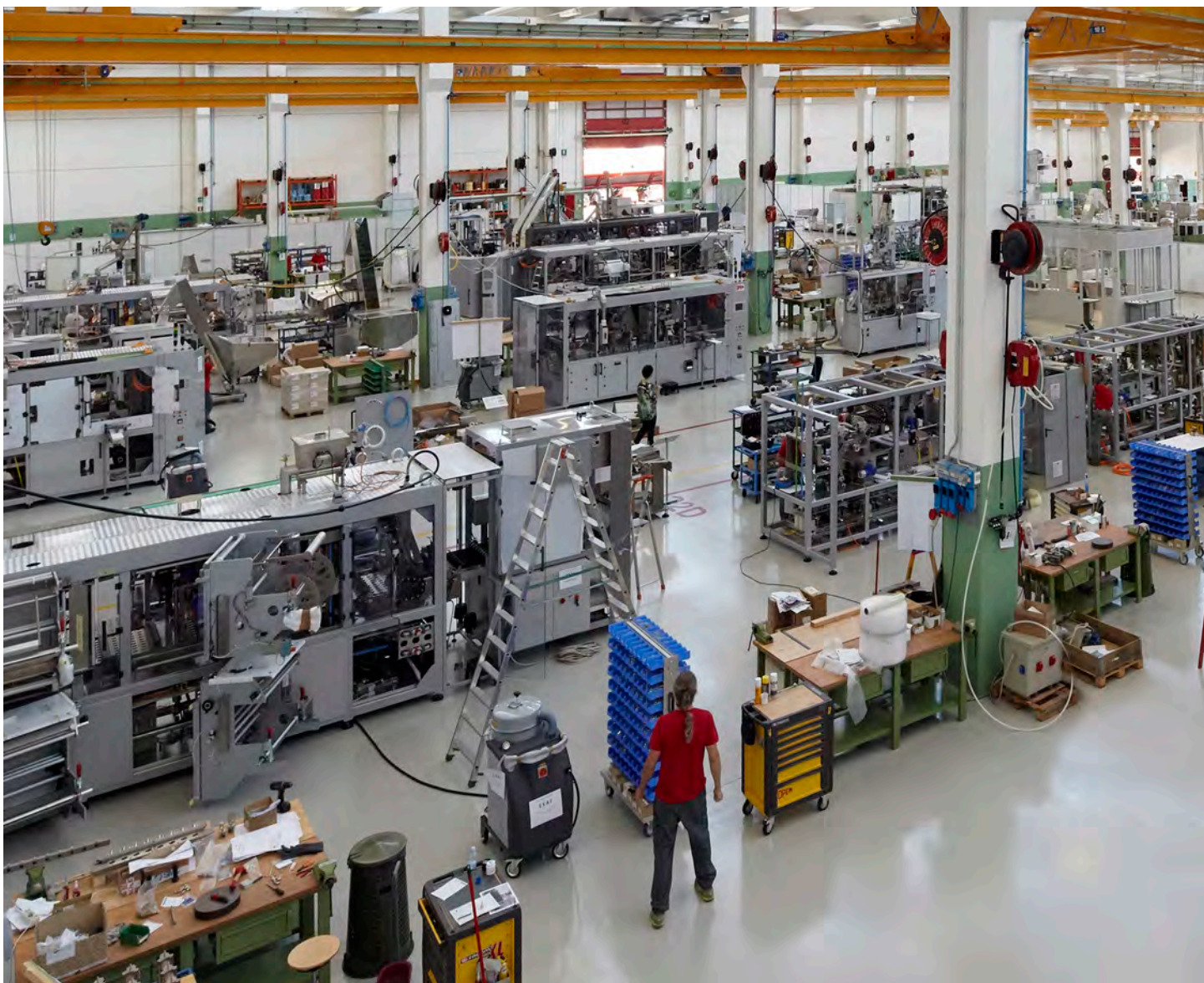
According to research by Nomisma's Largo Consumo Packaging Observatory, in 2021, more than half the

population of Italy (65 per cent) said that they would regularly buy products with less packaging in the next 12 months, while 59 per cent said they would buy products with sustainable packaging.

Added to this is the growing importance of brand-oriented packaging, which is capable of visually displaying the key concepts of the brand personality, and customisation, which inspires us to keep finding new ways

to present the product and make it valuable for the final user.

"These are market requirements that have a direct impact on the packaging solutions adopted by manufacturers and distributors, despite very high innovation and implementation costs." This is explained by Elena Binacchi, marketing and communication manager of the Emilia-based OpeM Spa. "In this sense" - Binac-





chi continues - "Opem can count on great operational flexibility combined with a craftsmanship approach: with almost 50 years in the food packaging business, the company enables both large companies and SMEs to respond effectively to the demands of an increasingly global and competitive packaging market."

In other words, the role that packaging plays today is definitely central. "The

choice of packaging today directly influences production, distribution, research and development, sales, through to accounting and finance," Binacchi explains. "In particular, brands or distributors are increasingly requiring strong customisation and a solid sustainability strategy from their production partners, so as not to risk conveying messages that are not very attentive to social and environmental issues. Manufacturers, especially

SMEs, may find themselves unprepared if they do not invest adequately in product design to meet these stringent market requirements. But above all, the packaging is nowadays an integral part of the offer, in fact packaging acts as the main means of triggering preference for any particular product: this is why it is often referred to as the 'silent salesman'. Customised packaging, therefore, represents an opportunity to build consumer loyalty,



consolidate consumer brand perception and differentiate oneself from the competition."

In all this, the aspect of environmental, but also social, sustainability takes on a significance that even the most distracted or sceptical person can no longer ignore. "As far as Opem is concerned" - says Binacchi - "we are not merely talking about a production line, rather it is a **green policy**, a philosophy we want to pursue. For us, the choice to be a green company means orienting the entire production activity, from design to individual processes, as well as from in-house manufacturing to the choice of machinery, towards a **drastic reduction in consumption, high energy efficiency** and a concrete valorisation of space"

Today, the Emilia-based company also has branches in the United States, Brazil and Asia "and continues to operate at excellent technological levels while preserving the craftsmanship of its products" Binacchi adds. This enables highly **customised** production lines, designed according to the needs of the customer, be it a large customer or an SME. The keystone of Opem's strategy to meet market needs is its ability to **interface with any upstream and downstream supplier in the supply chain, without partnership preclusions**, and then take on the role of a project manager to coordinate the design and release of the complete line. In particular, this operational **flexibility** not only allows freedom of choice to customers, large or small, but also

enables Opem to realise advanced packaging solutions that would probably be unthinkable in more traditional contexts, bound only to certain suppliers, such as capsules of unusual shapes or the open-and-close bag for pet food, or even the adaptation of a packaging machine to the specific case of large biscuits. While, typically, the mix of high technology and extensive customisation would require a considerable economic investment, that is often not justifiable for a single production line, Opem, thanks to its enormous customisation experience, succeeds in reducing engineering costs compared to other, more structured competitors, and is able to provide a high-quality, advanced solution even for small companies." 🏢

www.opem.it



KRONES wins AI Breakthrough Award in the MLOps category

The challenges associated with manufacturing PET containers are varied and complex. Process windows are short, and even the daily changes in ambient temperature and humidity in the production hall require regular manual adjustments to various process parameters to ensure the required level of container quality. Added to this are the steadily increasing production speeds, where even the slightest deviations from ideal conditions can have a major impact on the production result. Meanwhile, demands on personnel are also evolving: Today, one operator is responsible for multiple machines and systems – and has less time for visual quality checks and manual process control on the stretch blow molder.

With Contiloop AI, Krones has developed an intelligent process control system for the Contiform stretch blow molder. The combination of AI-based software and newly developed hardware makes it possible to detect even the slightest variations in material distribution in the production of PET containers and to automatically adjust key stretch-blow-molding parameters

in real time – and thus to ensure that bottle quality meets specifications. Since its market launch, Contiloop AI has not only convinced customers around the world, but also this year's jury of the AI Breakthrough Award, consisting of recognised experts from the fields of business, marketing, sales, analysis and science. The Krones solution received the MLOps Innovation Award, which recognises the most innovative AI product in the field of machine learning operations.

Training and optimising Contiloop AI

As part of an automated test run, various process settings are carried out and the resulting measurement results are forwarded to the Krones IIoT platform. There, the data flows into the Krones AI pipeline, which is used to train the future control algorithm, the AI agent. Once the training is complete, this AI agent is transferred to the ma-

chine's Contiloop AI and is then available for production operation. The system thus learns to be able to adjust the stretch blow-moulding process precisely to the perfect bottle quality even under the new conditions.

About the AI Breakthrough Awards

Over 3,200 nominations from more than 20 countries - this year's AI Breakthrough Awards once again showed that artificial intelligence is becoming increasingly important in industry. This year, AI companies and products with artificial intelligence were again honoured in 18 different categories such as AI platforms, robotics, business intelligence or AI hardware. When evaluating the submitted innovations, the AI Breakthrough jury focuses on innovation, performance, usability, functionality, value and impact. 🏛️

www.krones.com



Contiloop AI is used in the Contiform stretch blow-moulding machine.

ANICO, Italy's Leading Company in Sustainable and Ecological Food Packaging

Awareness and attention of consumers to environmental issues are increasing the demand for sustainable and eco-friendly packaging solutions.

For over 34 years, Anico has been a pioneer in making innovative and sustainable paper-based packaging for many different industries.

Anico has taken the lead in producing 100% recyclable packaging for several products and, among these,

there are some astonishing ones specifically designed for the pasta industry.

Our packaging is attractive, functional, and environmentally sustainable, making it the ideal choice for pasta

manufacturers who want to innovate their packaging while minimizing their environmental impact.

We believe sustainable packaging, especially 100% paper, is the way forward, which is why we are con-





stantly exploring the comparison of paper between new materials and various manufacturing methods to ensure our products are of the highest quality whilst remaining environmentally friendly.

Anico offers packaging alternatives that can be customized according to specific customer needs.

As a leader in the Italian market, we have achieved an excellent reputation in supplying high quality packaging for a lot of products such as breadsticks, biscuits, frozen food, pet food, dried fruit, coal and others.

The ability to customize packaging ensures our clients' products are introduced in a charming and functional way, enhancing their branding and differentiation in a competitive marketplace.

Attention to design and sustainability have made our packaging a popular choice among forward-thinking pasta producers who want to innovate their packaging while minimizing their environmental impact.

Our packaging is compatible with a range of production producers like: Rovemar, Stiavelli, Altopack S.p.A., Ricciarelli S.p.A., TecnoPack or others. This connection ensures high productivity and yield, making our pack-

aging an efficient and cost-effective choice for manufacturers.

Therefore, Anico is one of the leading companies in its field, providing high-quality solutions for a wide range of products.

Our customizable packaging options, compatibility with a wide range

of machinery, care of design, and mainly, attention to environmental sustainability have made us a market leader.

This is the path we have taken, please follow it too! 🏛️

Visit:
www.anico.it



IMA in the FOOD Market

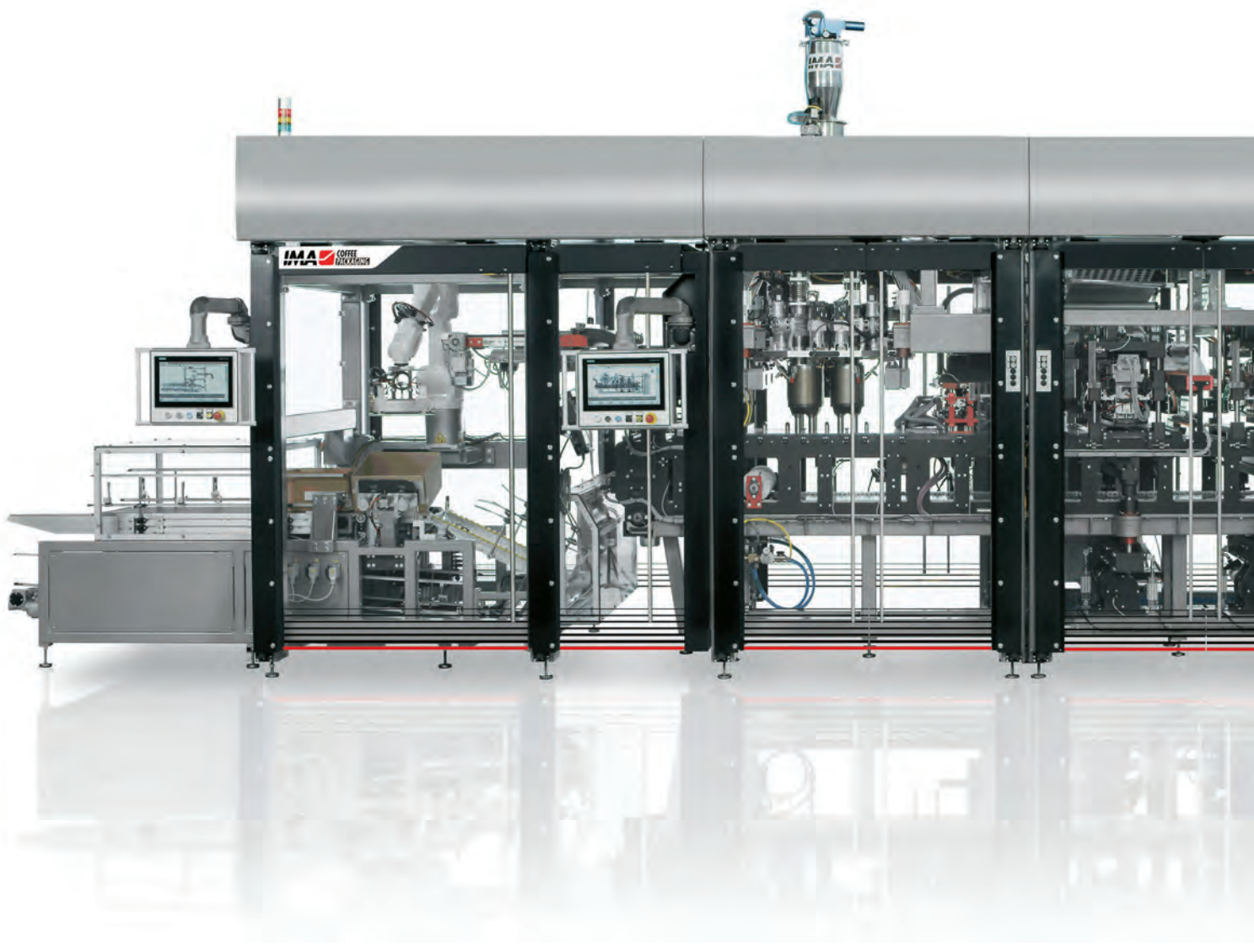
IMA serves the international **Food** market with the best platforms and machines now available to satisfy any industry need, consistently providing tailored technologies for the **processing and packaging of tea & herbs, coffee, confectionery, stock cubes and savory, dairy and baby food, bakery, protein, produce and more**, offering fully engineered turn-key solutions delivery highly efficient packaging lines.

Innovation is a keyword to success and IMA FOOD counts on a variety

of specific solutions starting from the **Tea & Coffee** sector, strong of a world leading position in the manufacturing of tea bag packaging machines and counting on the renowned know-how and competence on processing and packaging solutions for the entire **coffee industry** chain. In 2023, at least two new packaging platforms will see the light of day: the **new high speed C24-IQ Tea Bag Packaging machine** and the new **SYNKRO**, a latest generation **high-speed coffee capsule filling and sealing machine**.

IMA FOOD supports the **Confectionery** international industry responding to the most diverse processing and packaging requirements with machines and platforms conceived to handle **gums, candies, coated sweets and bars**.

A variety of technologies are available to respond to the fast-moving industry trends and needs: compression and coating, wrapping and primary packaging for cartons, rigid containers, flow-packs, doy-pack and blisters up to case packing and palletizing.





IMA FOOD also boasts an undisputed leadership in the manufacturing of low, medium and high-speed dosing, pressing and wrapping lines for **hard** and **soft stock cubes** with a wide choice of solutions, ranging from stand-alone machines to fully integrated, turnkey lines including boxing and cartoning machines and end-of-line packaging in display and bulk containers.

Ready to be launched in 2023, the new **IMA CORAZZA PDP24**, a compact, reliable and flexible hard stock cubes pressing machine.

For the dosing, wrapping and packaging of **cream, fresh** or **processed cheese** IMA is a reference brand, with a wide range of machines for **triangular, rectangular** or **square portions** guaranteeing high flexibility with its dosing systems.

IMA also provides equipment for dosing and wrapping, filling and sealing (FS), cartoning and end-of-line solutions for **butter and margarine** products packed into mini, consumer and big portions.

IMA offers the most revolutionary technology in the field of flexible stand-up spouted and unspouted pouches, pre-formed and thermoformed cups for **yoghurt, beverages and baby food**, leaving the customer free to choose shape and marketing solutions.

Form, fill and seal machines (FFS) for cups, portion packs, stick packs and sachets, **fill and seal machines** (FS) for pre-formed cups,

tubs, and bottles complete the range of solutions for the dairy & food industry.

To respond to the demanding request for **flexible packaging solutions** on any food market segment, IMA offers the widest variety of HFFS and VFFS packaging lines constantly researching innovative solutions and **new eco-compatible materials**.

Fruit of **IMA ILAPAK's** innovation and ready to be launched: the new **Delta OF-360 X** (HFFS) able to switch from a material type to another with no effort at all, and the new **DOYTRONIC 120** (VFFS) compact, modular and easy to use.

A wide range of **end-of-line solutions** complete the range, enabling the handling of countless types of products and packages: overwrapping, stretch banding and shrink wrapping, case packing and palletizing. 🏠

www.ima.it



LAFERPACK – pack it your way!



Customized horizontal packaging machines and automatic lines for flexible film packaging

A bit of history

Laferpack is a Lafer Group company based in Schio, Veneto. Lafer started in middle '70 manufacturing machines for textile industry.

The foresight and passion of Lafer managers led the company's diversification establishing Laferpack as one of the most important Italian manufacturers of packaging machines for food industry, with more than 600 machines produced and 61 Countries served.

Customer orientation

Thanks to the passion and commitment

of its close-knit team, Laferpack can offer high-customized solutions, meeting the customer's requirements.

Our team is always willing to evaluate and analyse each opportunity, in order to develop a solution which can satisfy also the most demanding expectations.

From versatile manually fed packaging machines to large automatic lines dedicated to a single product, Laferpack's design and operational flexibility allow us to serve the entire food product packaging market efficiently and effectively.

Laferpack can offer to the customer machines with reduced maintenance time and operating costs, machines easy and intuitive to be programmed, thanks to the

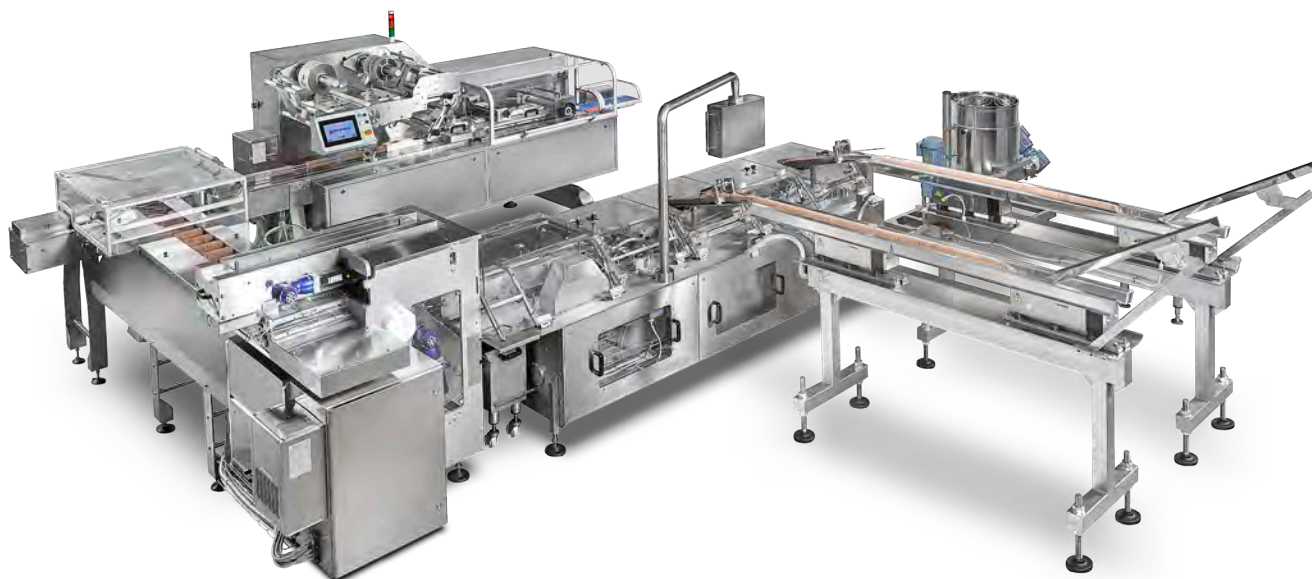
aid of all means that modern technology offers.

We are also aware of the great importance of the after sales service, in fact we have entrusted its management to a team of multilingual technicians, which is supported by an assistance network that is active in many countries around the world.

A green philosophy

For Laferpack, sustainability is a social responsibility to be shared with its own customers.

A green choice is a future-oriented decision, which is why all packaging machines manufactured by us are suitable with new wrapping materials that guar-



antee a minor environmental impact. If you are also oriented towards eco-friendly packaging, we will be happy to assist you along this path.

2023: New year, new projects

The new year has begun with a new challenge for the Laferpack team: the restyling of Disko, one of our top products for the packaging of hard candies and lollipops. This new machine, which will be presented in our stand at Interpack, comes with an improved design and reduced dimensions.

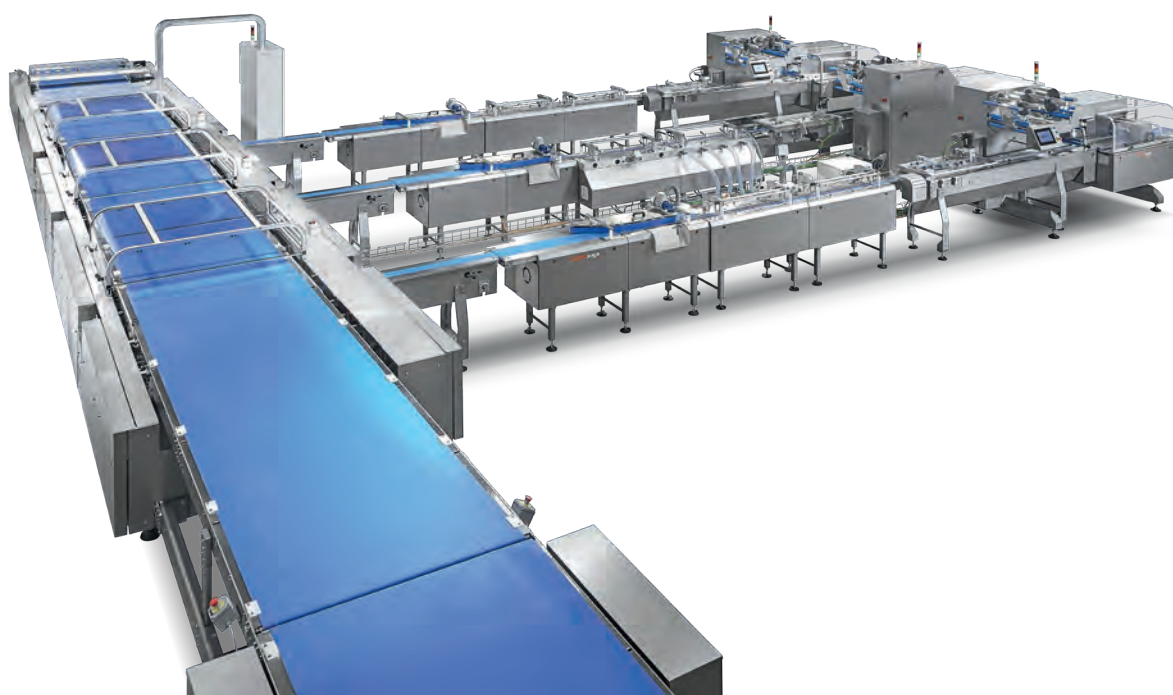
The electronics developed directly by our technicians and the high-speed sealing can grant better performances if compared to the previous model, making us highly competitive in the market.

Thanks to the extensive knowledge and experience that we have gained during these years, and to the enthusiasm of our

partners, we are always ready to challenge ourselves with new projects that allow us to keep growing.

With Laferpack, each customer becomes a partner and each machine an opportunity to improve together. 🏢

www.laferpack.com



MONDIAL PACK: innovation and sustainability for industrial packaging

Packaging is a strategic sector for the industry, and Mondial Pack has been one of its main players for over 35 years.

Founded with the aim of offering high-quality services to small and medium-sized enterprises, the company has evolved over time, becoming a reference point for technological innovation and environmental sustainability.

Today, Mondial Pack is one of the few Italian companies capable of managing the entire internal production process, from design to turnkey delivery, ensuring a high level of quality and customization.

Thanks to its decades of experience, the company offers vertical packaging lines, flow-packs, thermo-sealers, and cartoners, capable of interfacing with any dosing and counting line, offering flexible and highly personalized services.

But what makes Mondial Pack a virtuous company is its attention to eco-sustainability.

Always committed to reducing the environmental impact of its activity, the company has taken a further step forward by using completely ecological and recyclable materials, such as polyethylene.

The result is a highly innovative and sustainable product line that meets the needs of customers and the challenges of the future.

Among the latest innovations presented by Mondial Pack at Inter-



MONDIAL PACK

SINCE 1989



MV100 SPEED - up to 200 cycles/minute

pack, there is a vertical line that packages entirely in paper and paper combined with polyethylene, recyclable as paper.

The final product is a bag with four welded edges, made entirely of recycled material and foldable to ensure a seal of guarantee.

The packaging machine can be combined with an end-of-line composed of a robot for insertion into boxes, palletizer, and possible wrapper, all in a highly efficient

and completely ecological system. For Mondial Pack, innovation does not stop here.

Thanks to integration with Industry 4.0 and the use of innovative techniques, the company looks to the future with a dual objective: to protect the environment and serve the needs of small and medium-sized enterprises.

To guarantee a timely and professional service, Mondial Pack has assistance centers throughout Italy.

In summary, Mondial Pack represents excellence in the industrial packaging industry.

A cutting-edge company that combines technological innovation and environmental sustainability, placing the needs of companies and the territory at the center of its activities. 🏢

Visit:
www.mondialpack.com



“ THE ART OF BEVERAGE PACKAGING: COMPARING GLASS, PLASTIC, CARDBOARD, AND CANS ”

In the beverage industry, packaging plays a crucial role in preserving the freshness and quality of products while providing a convenient and safe means of distribution.

Beverage packaging is available in a variety of materials, including glass, plastic, cardboard, and cans. Each of them presents distinct advantages and disadvantages, which we will examine in detail in this article.

The Timeless Charm of Glass

Glass is a classic choice for beverage packaging. It is widely appreciated for its transparency, allowing consumers to admire the color and consistency of the pro-



by [Walter Konrad](#)



images: pexels.com

duct. Moreover, glass is inert and does not chemically react with beverages, preserving the flavor and quality of the liquid inside. This characteristic makes it ideal for beverages like wine and craft beers. However, glass is fragile and can break easily, increasing the risks during transportation and handling.

The Versatility of Plastic

Plastic has gained popularity as a beverage packaging material due to its lightweight nature, impact resistance, and ease of molding. Plastic also offers a wide range of shapes and sizes, allowing for the creation of customized bottles and containers. Another advantage is its ability to preserve beverages from external influences such as light and oxygen. However, plastic can release chemicals into the environment and food, raising concerns about health and the environment. Additionally, plastic takes a long time to degrade, contributing to the issue of plastic pollution.



The Environmental Respect of Cardboard

Cardboard, often used for containing fruit juices and milk, offers numerous advantages. It is primarily made from recyclable materials, reducing the environmental impact compared to plastic.

Furthermore, cardboard can be printed with eye-catching graphics and can be folded compactly, optimizing space during transportation and storage. However, cardboard is vulnerable to moisture and liquid permeability, requiring coatings or inner layers to preserve the quality of the packaged beverages.

The Convenience of Cans

Cans are often associated with carbonated beverages such as soda and beer. Cans offer several practical advantages, including ease of storage, lightweight nature, protection from light, and quick chillability. They are also easily recyclable and can be recycled indefinitely without losing quality.

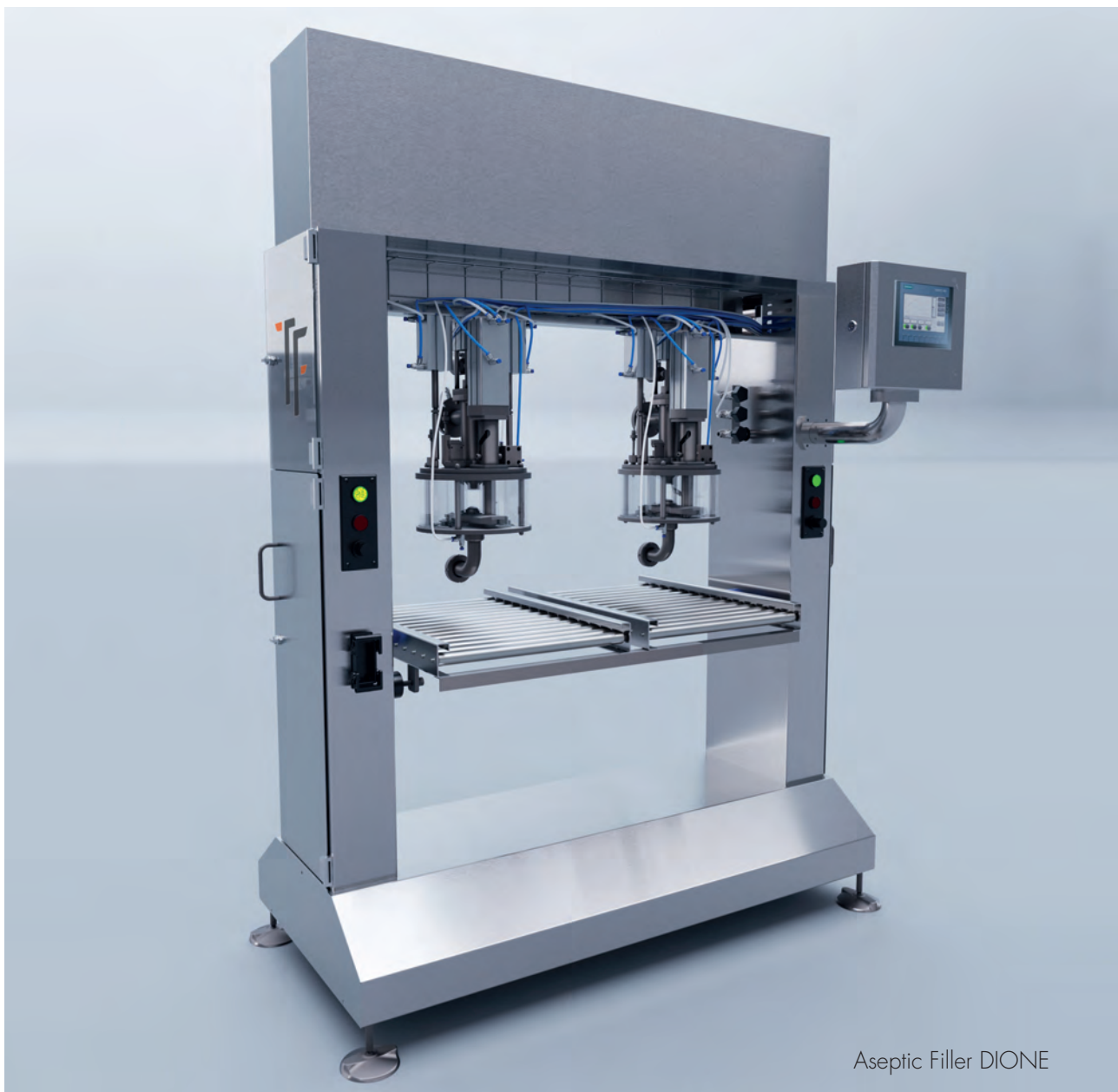
In conclusion, the choice of beverage container depends on a range of factors, including the nature of the product, consumer experience, environmental considerations, and food safety. The current challenges in the beverage industry involve seeking innovative solutions that combine convenience, sustainability, and quality.

Tropical Food Machinery Cutting-edge technology, research and professional ethics serving the clients' needs

Tropical Food Machinery is an international company with two headquarters in Italy and Brazil, leading in the global field of fruit processing machinery. Founded in the late 1970s by a pioneering Italian entrepreneur, the

company currently boasts an operating branch in the Brazilian state of Minas Gerais, two-fruit processing plants in the country's north, as well as liaison offices in India, Costa Rica, and across the Asia-Pacific and West Africa regions.

Thanks to its decades-long know-how, Tropical Food Machinery offers complete production plants for the industrial process of tropical, deciduous fruit or tomato, producing finished products like natural juices, concentrated juices, nectars, purée,



Aseptic Filler DIONE

fruit in syrup, chopped tomato pulps, sauces, and jams.

Every production plant is designed and built in-house, the designs satisfy a wide range of multipurpose technological solutions, starting from very low-capacity systems such as mobile small-size plants up to large-scale plants.

The projects include the use of aseptic filling, a technology that guarantees a shelf-stable product at room temperature (without the need for a cold chain) and is confirmed as an economical and tested solution for several types

of products. These highly specialized systems enable the product processing cycle to be traced, guaranteeing compliance with the highest quality and safety parameters.

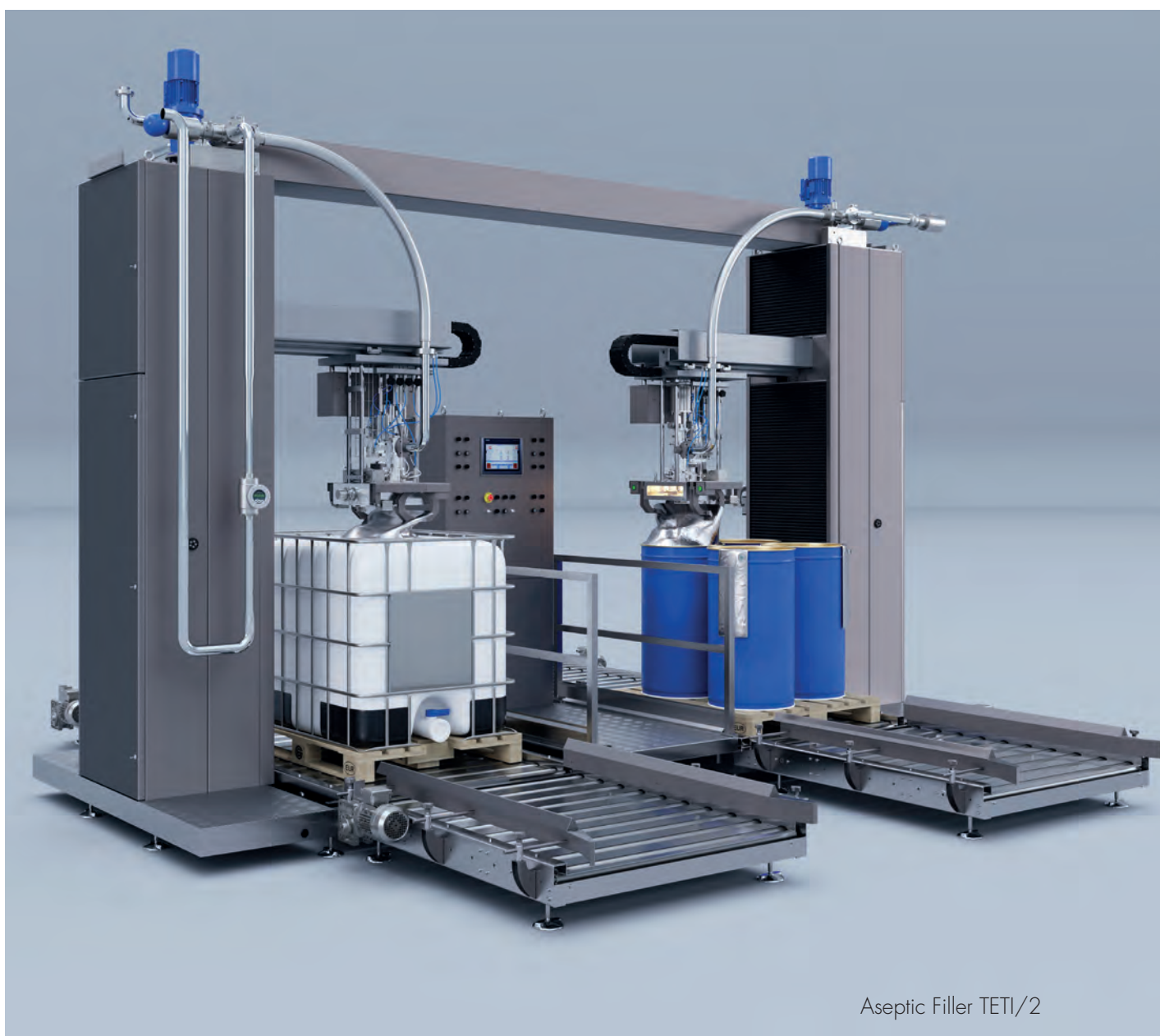
Tropical Food Machinery offers a range of complete aseptic filling units that vary depending on the customer's marketing and logistics needs.

The Dione filling machine has been developed for filling bags with capacities ranging from 3 to 20L, making it ideal for small plants with limited production capacity seeking high-tech and qualitative processing.

The other filling units support higher production capacities and are designed for filling drums with 220L bags up to bins with 1000L bags.

TROPICALFOOD

MACHINERY



Aseptic Filler TETI/2

The Calipso aseptic filler is developed for filling drums for medium-large sized plants and can be supplied with a single or double filling head.

The Teti/2 double-head aseptic filler guarantees a filling capacity of up to 12,000 l/h and is ideal for the aseptic filling of concentrated juice, whole pulp, tomato puree in drums or curing bins ranging from 5 to 1,000L.

All Tropical Food Machinery filling machines are fully equipped with cutting-edge instruments for the automatic management of aseptic filling cycles and product quality control. 🏭

www.tropicalfood.net



SATINOX. Knowledge, technical expertise and quality: product identity

Satinox has been manufacturing **perfectly welded stainless steel bowls** for more than 30 years.

They are made by hands to fit the machines used to knead and mix dough for the **bakery** and **pastry** sector as well as for the **chemical** and **pharmaceutical** sector.

The company was founded in 1982 and since then it has been a strong believer in **the value of manual metalwork fabrication**.

All bowls are made by **expert and specialized workers**, able to manufacture **robust, versatile** and **long-lasting tailor-made** products.

Satinox can count on a team that works together with **passion** and **professional expertise**, uses **high-quality materials** and is continuously fine-tuning its metal fabrication and welding techniques.

In fact technical expertise and knowledge go hand in hand with the **quality of the materials** and the ability to turn traditional artisan metalwork fabrication into expert joining technique.

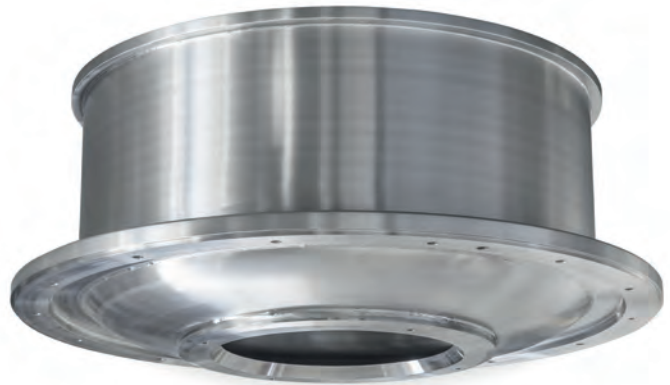
From project development to product manufacturing careful examination of any special production needs is definitely essential to find the ideal solution to optimize bowl performance, and consequently machine performance.

Strict compliance with the drawings, the painstaking attention to tolerances along with machining precision guarantee tailor-made products of any shape and size. 🏭

www.satinox.com



40
YEARS
ANNIVERSARY



The (re)discovery of hygiene, health and safety connection with **COLUSSI ERMES**

*The whole world has a new awareness:
the connection between hygiene and health cannot just
exist but must be tangible.*



How? This is Colussi Ermes' starting point. This company specialized in food industry washing systems has seized the opportunity to renovate their mission, which has always aimed to pursue perfection in terms of hygiene and sanitization.

Colussi has done so trying to strengthen the concept of safety in the food industry world. During such an intense period, many food-production companies faced the demand to comply with new strict standards.

No one knows this better than Colussi Ermes who has met many new requests coming from its clients: ranging from the meat to the dairy industry, from the confectionary field to fruit and vegetable production, from the poultry sector to fish industry. How can safety be increased during the food production and washing cycle? With solutions that allow to reduce cross-contamination risks thus protecting consumers and also with the kind of care for every detail that distinguishes Colussi Ermes. Machine design, energy consump-

tion reduction, water and detergent use, cycle automation, loading/of-loading automation and the parameter monitoring in compliance with HACCP rules are just a few of the features that combined in a single washing system make the difference. The CIP (Clean in Place) self-wash programs are an example of this. Their goal is to protect and depurate the production lines from organic and inorganic contaminating agents.

Thanks to this automatic system – that involves all of the machine circuits,





walls and key points and that is performed with pre-set pressure and temperature including also a final rinse and sanitization phase – companies can reach the high safety standards that are required.

Colussi Ermes' challenge for 2022 becomes another opportunity to make the world a safer place. Two new plants have been built comprising the new Colussi Research Centre site.

This is an actual innovation space, a lab where experts can study new improved systems for industrial washing, sanitization and drying that guarantee energy savings and that aim to ensure higher quality, safety, performance and efficiency levels. The new site, which are completely covered with solar panels, qualify Colussi Ermes as a model of sustainable excellence.

Colussi Ermes exports all over the world, extensively in many countries. Europe, North America and Australia

are the main markets where the most important sales targets are constantly reached. Furthermore, with the aim of strengthening the efficiency in the American market, Colussi Aws Inc. has been established in California, together with an all-American brand.

Saving resources

Large and small companies working in the food market and using COLUS- SI ERMES machines have been able to achieve extraordinary advantages such as:

- dramatic energy and chemical savings
- environmentally friendly wash operations

- reduced wash time vs. very high hygienic and sanitary standards
- increased production capacities and safety
- better working performance of their staff

Colussi Ermes is continuously innovating to improve your safety.

This is a company that marked its path with its resilience spirit which is fundamental in this memorable period.

Visit:
www.colussiermes.com



UNIFORM, PARTICLE BY PARTICLE.

Discover the homogenization
process for food applications.

A complete range of high pressure homogenizers can be customized for you, in order to ensure the production of excellent and safe food products.

Enhanced physical stability, increased shelf-life and viscosity, better mouth-taste are just few of the benefits that this process can add to your products.



“ ITALIAN ORGANIC FOOD IN 2023 ”

The Covid- 19 pandemic certainly had a negative impact on the Italian organic food industry. However, this sector has begun to recover as consumers resume demand for delicious perishables. In the first six months of 2022, profits in Italian food exports rose by 16% compared to the previous years.

Germany, France, and Benelux are the biggest areas for importing Italian food products. However, there is also a thriving B2B industry within Italy itself. In 2023, there are several trends for food production and distribution to be aware of. Here are some of them.

Food Traceability

When a restaurant purchases food products from a supplier, they want traceability for all sections of the supply chain. This is especially true for meat such as poultry, as animal welfare is a major concern. Organic and ethically

sourced meat will likely be a key focus for the industry in 2023. Italy provides a large amount of fish to both local and international businesses.

Companies that are transparent about their practices will seem more attractive.



Our Editorial Office





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Technological Advancements

The rise of eCommerce has transformed the Italian organic food industry. It has expanded the different types of products available to order. B2B logistics can become more efficient in the coming year as new forms of technology are embraced. On the other hand, classic staples such as pasta and vegetables will still be ordered wholesale by customers all over the world. Technology could even be used in the production of the food itself. For example, olive oil companies may use new hardware and software to increase their yield on a factory scale without undermining their organic status.

Fast Delivery

Advanced GPS apps and delivery drones allow perishable Italian foodstuffs to reach the customer in a shorter amount of time. This means that in 2023, restaurants can get fresh products and serve them on the same day. Pizza continues to be an extremely popular form of Italian food. Live yeast is required to make the dough. In the past, organic yeast would have died before reaching the customer. As a result, people resorted to canned products instead.

Demand for Shelf Life

Meanwhile, 2022 saw a marked increase in the demand for food with an enhanced shelf life. This poses an issue for suppliers of organic products. Firms will need to find ways to make items last longer without resorting to the use of additives.



“ EXPLORING TRACEABILITY IN THE BEVERAGE INDUSTRY: FROM PRODUCTION TO CONSUMER ”

A journey through technologies and practices ensuring safety and transparency in beverage products

In recent years, traceability has become a key concept in the beverage industry. Consumers are increasingly interested in knowing the origin and quality of the products they purchase, prompting companies to implement increasingly sophisticated systems to ensure safety and transparency throughout the entire production chain. In this article, we will explore the technologies and practices that are revolutionizing the concept of traceability in the world of beverages.



Our Editorial Office

One of the primary tools used for traceability is radio frequency identification (RFID) technology. This technology allows for the application of small RFID tags to bottles, containing unique digital information. RFID tags

can be read and recorded during each stage of the production and distribution process, enabling companies to monitor and trace the journey of each individual bottle. This means that product authenticity can be





verified, potential security issues can be identified, and detailed information about the entire supply chain can be obtained.

In addition to RFID, another technology that is gaining increasing importance is blockchain. Blockchain is a distributed and immutable digital ledger that securely and transparently records transactions. In the beverage industry, blockchain can be used to create reliable and tamper-proof traceability. Every transaction, from the purchase of raw materials to beverage production, can be recorded on the blockchain, allowing companies and consumers to access detailed information about the origin, ingredients used, and production practices. This ensures high food safety standards and promotes consumer trust in the product. However, traceability is not just about technology. Sustainable practices and collaboration among the various parties involved in beverage production are equally important. Many companies are committed to working in partnership with raw material suppliers, manufacturers, and distributors to ensure accurate traceability of beverage products while adhering to sustainability standards. This active involvement of all stakeholders contributes to creating a responsible and transparent supply chain.

Furthermore, the use of labels and warranty seals is another common tool to guarantee traceability in the beverage industry. Labels can provide information about the place of production, expiration dates, and quality certifications. Warranty seals, on the other hand, indicate that the product has not been opened or tampered with. These elements provide additional guarantees to consumers regarding the safety and authenticity of the products they are purchasing.



Brau^{'23} Beviale

28–30 November 2023
Nuremberg, Germany



We unite variety.

Find out what drives the beverage industry worldwide.

Do you want to keep an eye on current topics along the entire process chain of the beverage industry? Then you can't miss BrauBeviale in Nuremberg.

The international community of the beverage industry will meet here from 28–30 November 2023. Be part of it!

www.braubeviale.de/en

YONTEX

Braubeviale 2023

BrauBeviale 2023 is in the homestretch around five months prior the opening: The complete process chain of the beverage industry is once again present in the exhibitor list. The supporting programme, too, paints a strong picture of what is currently happening in the industry. Visitors will once again receive a complete package for decision-making in everyday business: with new highlights such as the "Logistics Lounge" and the special show on grape processing and cellar management, as well as exciting impulses for, among other things, brand development in the beverage world in the BrauBeviale Forum.

From November 28 – 30, 2023, the Exhibition Centre Nuremberg will once again be the meeting place for the exchange and cooperation of all exhibitors, market experts and beverage producers.

With strong programme

- New in the supporting programme: "Logistics Lounge" – for all current topics in the logistics chain
- BrauBeviale Forum – bundles numerous topics around marketing and sustainability
- Special show on grape processing and cellar management in the exhibition portfolio for the first time

"Our claim "We unite variety" is also perfectly reflected in our supporting programme," emphasises Andrea Kalrait, Executive Director, being in charge of organizing BrauBeviale for years. With the broad range of topics in the supporting programme, marketing managers as well as technology or sustainability specialists are provided with impulses. "All the focus topics again significantly increase the benefits for visitors to the trade fair. From our point of view, the new of-

fer of the "Logistics Lounge" and our special show for the wine and cellar industry are particularly important."

Hot Topic Logistics

The increased importance of logistics in the entire beverage industry is taken into account by the fair with the new "Logistics Lounge" in Hall 4. Under the umbrella theme of "Sustainable Reusable Logistics", the special area – moderated by the pool system operator and reusable specialist

LOGIPACK – offers a relaxed meeting place for all those interested in logistics with many short presentations to stimulate discussion. A special focus will be on the EU's activities around the European Packaging Regulation (PPWR) and its impact on the industry from different perspectives. Various manufacturers such as brewers, AfG suppliers and vintners will discuss with



political opinion leaders from Berlin and Brussels about the implementation of "sustainable reusable logistics" in practice. The consequences of the possible specifications for the entire logistics chain of the beverage industry in Germany will be explored with numerous experts in the "Logistics Lounge".

The insider meeting "LOGICircle 6.0" will also take place on 28 November 2023 at BrauBeviale in the "Logistics Lounge". In a keynote speech at 4 p.m., Bernd Huesch, Managing Director of HEUSCH & PARTNER Logistics Consultants, will present his future prospects and the strategic importance of logistics for the industry. Experts will then discuss his theses and outline the importance of sustainability in logistics. Special registration is required for this special event. "As the host of the "Logistics Lounge" at BrauBeviale, we are pleased to be able to offer a central meeting point for exchanging experiences and discussing new logistics concepts," says Torsten Hiller, the LOGIPACK Managing Director.

BrauBeviale Forum – close to the topics of the industry!

A must for many visitors at BrauBeviale are always the excellently combined specialist lectures in the BrauBeviale Forum in Hall 1. Among other things, this year's programme focuses on the Marketing Forum on 28 November 2023, moderated by Dr. Uwe Lebok, K&A Brand Research. He will use current examples and practical presentations to show how brand success works. Insights into strategic concepts – such as those of Giesinger Brau-

manufaktur or Paulaner Brauerei – will inspire the audience here.

Furthermore the BrauBeviale Forum covers a wide range of topics during the three days of the fair. The industry hotspot: Future Raw Materials is particularly important. Horst Dornbusch and Elva Ellen Kowald, as hosts, will bundle the topics and, among other things, cast light on the availability and security of raw materials with brewers, winemakers and mineral water representatives. Sustainability and the requirements resulting from climate change will be presented from many angles on 29 November 2023.

Increased range for the wine industry

This year sees the premiere of the special show on grape processing and cellar management in Hall 4A, organized in cooperation with the Bavarian State Institute for Viticulture and Horticulture (LWG). With this further focus,

BrauBeviale underlines that it is opening up even more than before to the visitor group of winemakers and sparkling wine producers. The exhibitors at BrauBeviale have always offered numerous solutions for the wine industry.

The best – in focus at BrauBeviale

The award ceremonies provide exciting impulses for the industry: What is well received? What is important for the future? The presentation of the "World Beverage Innovation Awards" on 28 November 2023 in the BrauBeviale Forum will honour the best – in the categories of best product, best packaging, best innovation and best business scenario.

The day after, it continues at the same venue: The award for the "German Hop Champion 2023" honours the work of hop growers and their quality efforts. This will be followed by the grand awards ceremony for the European Beer Star. Anyone who wants to know where good beers are brewed should make a note of this date. It is not yet known which breweries will receive awards in the 74 categories this year ...

Exhibitor and product database already online

Everyone can already get information online: The exhibitor and product database offers easy access for every sector. With the filter setting according to beverage category, a customized overview of the product portfolio of all exhibitors is offered.

Even companies that have not yet registered to participate in the fair can still get in – the hall plans and the exhibitor database offer a detailed look at the available capacities. The event team will be happy to help last-minute participants with any questions they may have about booking a stand for BrauBeviale. And of course, everyone can already visit the myBeviale.com platform – as a permanent exhibition, so to speak – for everyone who wants to stay informed about raw materials, digitalisation, energy, sustainability, exports, women in the beverage industry and much more. In addition, a subscription to the monthly newsletter brings stories from the world of beverages directly to your inbox: www.mybeviale.com/newsletter. 📧

www.braubeviale.de

Brau^{'23} Beviale

DRINKTEC presents itself as the global economic summit of the beverage and liquid food industry

International, innovative and the highest possible quality – that's how best to describe drinktec, which was held from September 12 to 16, 2022, at the Munich trade fair center.

A total of 1,002 exhibitors from 55 countries and nearly 50,000 visitors from 169 countries came to the world's leading trade fair for the beverage and liquid food industry.

- 65 percent international exhibitors
- More than 70 percent of visitors from abroad
- Exhibitors impressed by visitor quality

Drinktec – the world's leading trade fair

With 65 percent of exhibitors and more than 70 percent of visitors coming from countries outside of Germany, drinktec has impressively bolstered its status as the world's leading trade fair. Dr. Reinhard Pfeiffer, Messe München CEO: "drinktec shows us that world fairs in Europe are possible again.

Most visitors came from abroad, and almost 40 percent of these from outside of Europe, such as Mexico, Brazil, South Africa, Japan and India. And it's quite revealing that the third strongest visitor country after Germany and Italy is the USA." Volker Kronseder, drinktec Chairman of the Advisory Board, adds: "When you go through the halls, you discover a multitude of new and further developments, you see that people from different countries are at last communicating with one another in person again. The innovation density is also extremely high again this year."

Drinktec – highest possible visitor quality

Richard Clemens, Managing Director of the Process Plant and Equipment Association, German Engineering Federation (VDMA), sums up: "The industry has been waiting for drinktec in particular with bated breath. The atmosphere is simply superb. The exhibitors are impressed by the internationality and high quality of the visitors." An observation that Florian Schneider, Chief Commercial Officer at ZIEMANN HOLVRIEKA, seamlessly adds to: "drinktec is back, and with it our customers and interested parties from all over the world. The numbers do appear on the whole to be lower than in the past. But the quality is high. drinktec once again proves that it is the most important international platform."

Drinktec – innovation and incentive generator

drinktec also lived up to this claim with the innovations on display. Overall the exhibitors presented more

than 700 new products and solutions in the Innovation Guide and Solution Guide digital offerings. Dr. Johannes T. Grobe, Head of Sales and Service at the KHS Group, explains why drinktec in particular is the place for premieres: "The world's leading trade show enjoys a high standing in the industry as the most important source of innovation and incentive. It offers us the perfect opportunity to get together with our customers and partners at an international level. We enjoyed numerous chats and discussions on new investments during the show." Marcus Ley, Vice President Global Accounts at Ecolab, adds: "In our view, drinktec is the leading marketplace where global industry experts and decision makers meet to identify innovations and state-of-the-art technologies to advance their operations. We have once more been able to connect with high quality and top management level visitors to advance our business objectives. Another unforgettable show!" And Reinhard Streit, Vice President and Managing





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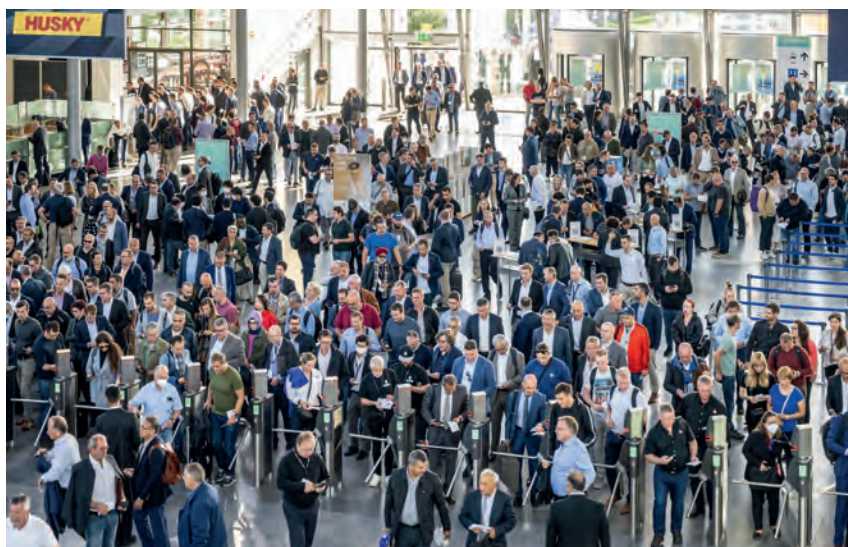
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Director Food & Beverage Europe at CCL Label summarizes: "In a nutshell, drinktec is the best global platform if you are in the beverage business."

Drinktec - the networking platform

For visitors drinktec is also the beverage and liquid food industry's major networking platform, as Gary Guo, Vice President, Global Supply Chain with the Coca Cola Company, confirms: "It's so good to be back here in Munich at drinktec after five years. This is one of the premier events in our business calendar and is a must-attend for us. Together with our global bottling partners we use drinktec to explore the latest developments and emerging technologies in areas such as supply chain, manufacturing, digital transformation and sustainability, and look for opportunities to transform our business. The event this year is better than ever."

For drinktec Director Petra Westphal and her team, the customers' feedback is more than positive: "The preparations for this year's event really were something of a rollercoaster ride. The effects of the pandemic and geopolitical tensions have resulted in volatile framework conditions and uncertainties. And suddenly the first trade fair day is there. The world meets here with us in Munich after

five years. The joy of getting together again is indescribable. The challenges of the day are intensively discussed and solutions are presented at all of the stands – the industry's future is being shaped here."

The next drinktec will be held in fall 2025. The exact date will be announced in plenty of time.

Further statements (in alphabetical order)

Dr. Roland Folz, Group President, Pentair Industrial Solutions

"It has been great to be back at drinktec to meet, connect and form new partnerships while nurturing existing ones in person."

Monica Gimre, CEO and President, Sidel

"This year, drinktec provided opportunities for Sidel's packaging experts to engage with customers, who told

us that it has been great to reconnect with all of their stakeholders in one place. We designed an experience on our booth that has successfully welcomed customers back, after the pandemic, and provided them with a collaborative environment to reengage."

Thomas Ricker, Chief Sales Officer, Krones AG

"The entire world of the beverage and liquid food industry finally meets again this year in such a wonderful atmosphere. I would simply say, everyone is happy to be meeting again in person after such a long time. On the other hand there are of course a whole bunch of challenges in the world – the current political situation, the economic situation and in particular the sustainable future issue. But we can already say that we are more than happy with drinktec's progression to date."

Kai Schneiderwind, Senior Vice President, Process Automation Solution, Siemens AG

"We are very satisfied with our participation at drinktec. We were able to have many discussions about our innovations with our customers and received valuable feedback on the smart technologies for the beverage industry that will accelerate the digital transformation. drinktec will remain the industry's leading global trade show for innovative solutions and sustainable production for us and our customers in 2025." 🏛️

You'll find further information and image material at **www.drinktec.com**

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PROWEIN

19-21/03/2023 
DUSSELDORF

International wine & spirits exhibition.

MECSPE

29-31/03/2023 
BOLOGNA

Fair for the manufacturing industry.

VINITALY

02-05/04/2023 
VERONA

International wine & spirits exhibition.

PROSWEETS

23-25/04/2023 
COLOGNE

Fair for the sweets and snacks industry.

MACFRUT

03-05/05/2023 
RIMINI

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

CIBUS

03-06/05/2023 
PARMA

Fair of food product.

INTERPACK

04-10/05/2023 
DUSSELDORF

Technology focused on packaging, bakery, pastry technology.

TUTTOFOOD

08-11/05/2023 
MILAN

Fair B2B show to food & beverage.

SPS/IPC/DRIVES/ITALIA

23-25/05/2023 
PARMA

Fair for industrial automation sector.

BEER&FOOD ATTRACTION

19-22/06/2023 
RIMINI

Fair for beers, drinks, food and trends.

FISPAL

27-30/06/2023 
SÃO PAULO

Fair for product from packaging.

MCTER

29/06/23 
ROMA

Exhibition on energy efficiency.

POWTECH

26/29/10/2023 
NUREMBERG

The trade fair for powder processing.

HOST

13-17/10/2023 
MILAN

Fair for bakery production and for the hospitality.

SIAL

19-23/10/2023 
PARIS

Fair on food products.

MIDDLE EAST 2023/24

GULFHOST

2023 
DUBAI

Fair of hospitality.

GULFOOD

20-24/02/2023 
DUBAI


Fair for food and hospitality.

GASTROPAN

17-19/03/2023 
ARAD

Fair for the bakery and confectionery.

DJAZAGRO

05-08/06/2023 
ALGERI Fair for companies of the agro-food sector.

IRAN FOOD+BEV TEC

10-20/06/2023 
TEHRAN

Fair for food, beverage&packaging technology.

PROPACK ASIA

14-17/06/2023 
BANGKOK

Fair for packaging, bakery, pastry.

PACPROCESS FOOD PEX

07-09/09/2023 
MUMBAI

Fair for product from packaging.

ANUTEC

07-09/09/2023 
NEW DELHI


Fair for the food&beverage industry.

HOSPITALITY QATAR

06-08/11/2023 
DOHA

Fair of Hospitality and HORECA.

GULFOOD MANUFACTURING

07-09/11/2023 
DUBAI

Fair for packaging and plants.

EXHIBITIONS 2023-2024-2025

IBA

22-26/10/2023 
MONACO

Fair for the bakery and confectionery industry.

CIBUS TEC

24-27/10/2023 
PARMA

Fair for food & beverage technologies trends.

SUDBACK

26-29/10/2023
STUTTART

Fair for bakery and confectionery.

BRAU BEVIALE

28-30/11/2023 
NUREMBERG

Fair of production of beer and soft drinks.

PROSWEETS

28-31/01/2024 
COLOGNE

Fair for the sweets and snacks industry.

SIMEI

2024 
MILAN

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

ANUGA FOODTEC

19-22/03/2024 
COLOGNE

Fair on food and beverage technology.

LATINPACK

16-18/04/2024 
SANTIAGO CHILE

International packaging trade fair.

HISPACK

07-10/05/2024 
BARCELONA

Technology fair for packaging.

FACHPACK

24-26/09/2024 
NUREMBERG

International packaging trade fair.

ALL4PACK

04-07/11/2024 
PARIS

Exhibition about packaging technology.

IPACK-IMA

27-30/05/2025 
MILAN

Exhibition about food and non-food processing and packaging.

DRINKTEC

2025
MONACO 

Fair for the beverage, liquid food industry.

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Fair for automation, instrumentation, sensors.



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