

2024

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FACHPACK 2024

KEY THEME 2024



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PROGRAMME HIGHLIGHTS:

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 - FORUM INNOVATIONBOX
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ON TOMORROW'S
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24 - 26.9.2024

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FOR PACKAGING, TECHNOLOGY AND PROCESSING

NÜRNBERG MESSE



SMI SPA - SMI GROUP

DISCOVER SMI SOLUTIONS FOR THE BOTTLING OF ELANO WATER.

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CUTTING-EDGE TECHNOLOGY, RESEARCH AND PROFESSIONAL ETHICS SERVING THE CLIENTS' NEEDS. **PG. 54/56**



SIMEI 2024

THE 30TH EDITION OF SIMEI TO BE HELD FROM 12 TO 15 NOVEMBER AT FIERA MILANO.

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Drink

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NVC NETHERLANDS PACKAGING CENTRE

“ TRENDS IN THE EUROPEAN BEVERAGE MARKET: PET OR GLASS? ”

The European beverage market is undergoing significant transformation, driven by increasing environmental awareness and new regulations.



by the editorial staff

Beverage manufacturers face a crucial dilemma: continue using PET or revert to glass? This decision is not just a matter of corporate preference but involves complex considerations related to the environment, economy, and consumer expectations.

In recent years, PET (polyethylene terephthalate) has been the dominant material for beverage packaging. Its characteristics of lightness, strength, and relatively low



INTERNATIONAL
ENOLOGICAL
AND BOTTLING
EQUIPMENT
EXHIBITION

SIMEI



LEADER IN WINE & BEVERAGE TECHNOLOGY

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latest news

cost make it a practical choice for many companies. Additionally, PET is easily recyclable, and recycling infrastructures are well developed in many parts of Europe. However, despite these advantages, the use of PET is increasingly criticized for the environmental impact associated with its production and waste management. Plastic remains a significant problem for marine and land pollution, and public perception is influencing corporate strategies.

In this context, glass is experiencing a resurgence. Historically used for beverage packaging, glass is perceived as a more sustainable choice. It is completely recyclable and can be reused multiple times without losing its properties. Moreover, the transparency and premium appearance of glass can enhance the product's image in consumers' eyes. However, glass also has its drawbacks: it is heavier and more fragile than PET, leading to higher transportation and handling costs. Additionally, the glass production process is highly energy-intensive.

Beverage manufacturers must therefore balance various factors. On the one hand, using glass can improve corporate image and meet the expectations of increasingly sustainability-conscious consumers. On the other hand, operational and logistical costs associated with glass could negatively impact profit margins. Some com-

panies are exploring hybrid solutions, such as using recycled PET or bioplastic, which can offer a compromise between sustainability and practicality.

Government policies play a crucial role in this transition. Many European countries are introducing stricter regulations to reduce the use of single-use plastics and promote recyclable materials. These regulations can incentivize companies to invest in more sustainable packaging solutions. However, the transition requires time and significant investments in infrastructure and innovation.

Finally, consumer behavior is a decisive factor. Consumption trends are changing, with a growing preference for eco-friendly products. Companies that can effectively communicate their commitment to sustainability can gain a competitive advantage. However, it is essential that these strategies are supported by concrete actions to avoid accusations of greenwashing.

In conclusion, the future of beverage packaging in Europe might see a mix of materials, with glass playing a more prominent role alongside innovative solutions in recycled plastic.

Companies will need to adapt quickly to these trends, balancing sustainability, costs, and consumer expectations to thrive in an ever-evolving market.



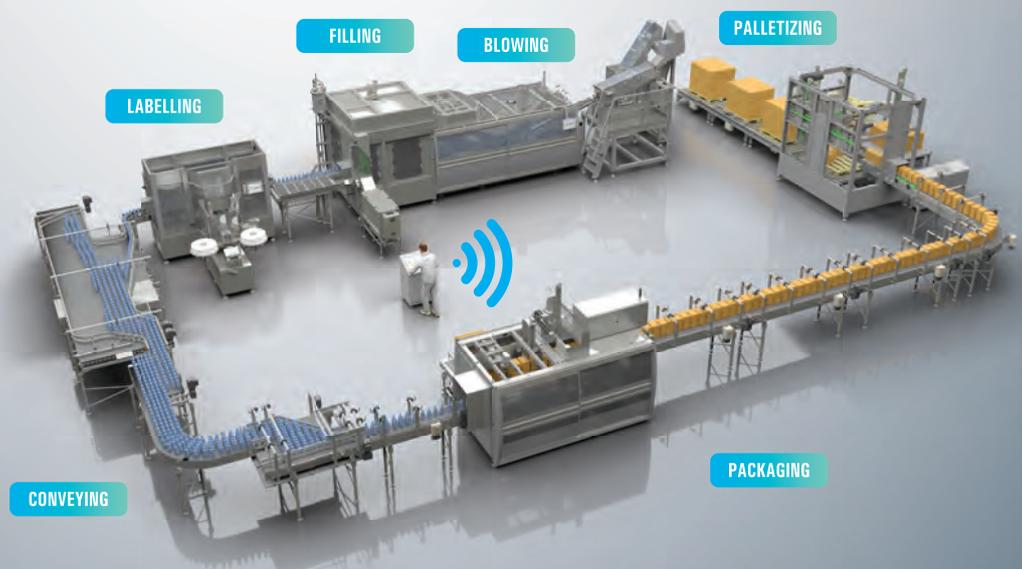
DESIGN WITH US YOUR CIRCULAR PACKAGING



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.

Find out our solutions for packing a wide range of containers up to 50,000 bottles/hour.



Discover SMI solutions for the bottling of Elano water

Valley Water invests in a modern 36,000 bph PET plant

In the desert area of Wadi El Natrun, a depression about 23 meters below sea level, Elano water is extracted and bottled by the Valley Water company. To increase the production of 0.6 L and 1.5 L PET bottles, the Egyptian company recently turned to SMI for the supply of a complete line of 36,000 bottles/hour, which is currently the most modern plant installed by SMI within the African continent and is the ideal solution to ensure efficient, sustainable and high-quality production.

Investing in new technologies to increase efficiency and productivity

To preserve the quality of Elano water and offer consumers a pure, uncontaminated and healthy product, Valley Water pays great attention to

every detail and, collaborating with the experts of the industry, invests in cutting-edge technologies, such as the recent bottling and packaging system supplied by SMI.

The decision to rely on SMI for the supply of a new **complete line of 36,000 bottles/hour** for the bottling and packaging of Elano water in PET bottles ranging from 0.6 to 1.5 L is the result of a close collaboration between the two companies, that began in 2013 with the installation of a rotary stretch-blow moulder and a shrink wrapper from the LSK range for the packaging of 0.33 / 0.5 / 1.5 L containers in PET.

SMI has also been involved in the process of automation of the end of

the line of the pre-existing plant, to allow Valley Water to meet the growing demand for bottled water in Egypt, a market featuring one of the highest levels of consumption per capita in the world and in which consumers tend to choose healthy drinks. The new technologies supplied by SMI allow the company to achieve greater production capacity and efficiency, improved market competitiveness, high energy savings and reduced environmental impact.

Restyling of the bottles to improve performance

SMI has made the know-how acquired in the design of PET containers available to the customer.





Starting from existing 0.6 L and 1.5 L containers and keeping the “core concept” unchanged, SMI’s designers emphasized the iconic image represented and improved the resistance and stability of the containers.

These objectives have been achieved by enlarging the maximum diameter of the bottles and lowering their height, with the result of optimizing the center of gravity of the same.

The base of the bottle was also subject to a restyling process, with the aim of improving the mechanical properties of the containers during filling.

Thanks to these measures and the supply of new moulds for the stretch-blowing, the entire packaging and palletizing process of Valley Water has become more efficient and sustainable.

SMI solutions for Valley Water

Valley Water pays great attention to environmental issues and for the bottling of Elano water in eco-compatible and recyclable PET bottles, uses green technologies of the latest

generation that allow reduced environmental impact and significant energy savings. The 36,000 bottles/hour complete line supplied by SMI allows the customer to optimize the space within the production plant to have an efficient and performing line, able to meet the growing demands of the Egyptian market for a high qual-

ity product. The new system consists of an EBS 16 E ERGON stretch-blow moulder in ECOBLOC® version with a HEVF filling and capping system; a WP 600 ERGON case packer; an APS 3070 L ERGON palletizer; conveyor belts, labelling machine, encoder and control systems.

Main advantages ECOBLOC® ERGON HEVF BLOWING-FILLING-CAPPING SYSTEM:

- compact solution for the blowing and filling of 0.6 L and 1.5 L PET containers: rinsing machine and air conveyors between the blower and the filler are not required
- reduced energy consumption
- high-efficiency rotary stretch-blow moulding system equipped with motorized stretch rods, for productions up to 36,000 bottles/hour
- precise management of the stretch rod stroke and accurate control of its position, as well as significant energy saving
- preform heating module with energy-efficient IR lamps
- two-stage air recovery system, which enables to reduce energy costs





- easy management of the format changeover filling system with high-precision flow meters installed near each tap
- walk-in frame to easily access the filler and capper
- filling chamber completely isolated from transmissions that do not come into contact with any type of liquid
- the machine frame is inclined towards the drainage points resulting in a higher level of hygiene

WP 600 ERGON WRAP-AROUND CASE PACKER:

- continuous packaging through a wrap-around system: smooth

production process, without jerky movements

- ideal solution for packaging in impact-resistant 4x5 cases (0.6 bottles) and 3x4 cases (1.5 L bottles): higher protection of the product during transport
- better pack quality and reduced mechanical wear
- possibility to graphically customize the cardboard box
- extremely ergonomic machine structure
- easy and safe maintenance operations
- sliding POSYC® control panel, which allows the operator an easy

and efficient use of the system

- highly intuitive, graphical interface, touch-sensitive screen and advanced real-time diagnostics and technical support.

APS 3070 L ERGON AUTOMATIC PALLETIZING SYSTEM

- single-column system with two Cartesian axes for palletizing cardboard boxes arriving from the WP 600 ERGON in 1000x1200 mm pallets
- extremely flexible modular structure, easily adaptable to the logistical conditions of the line
- ergonomic system that allows the operator to easily and safely carry out all activities related to the use, cleaning and maintenance of the system
- high operational flexibility that allows the creation of multiple palletizing patterns
- eco-sustainable solution, thanks to the use of ICOS motors equipped with integrated digital servo-drive (driver), able to simplify the wiring of the machine and ensure greater energy efficiency, lower noise and reduced wear of the components
- optimized TCO (Total Cost of Ownership) thanks to low management and maintenance costs. 🏠



www.smigroup.it

TECNINOX, machines for the food and beverage industry

Tecninox has been building machines for the food and beverage industry, as well as the pasteuriser for beer, and is willing to examine any customer's enquiry and request of supply.

Tecninox plants and pasteurisers for beer are built according to the latest manufacturing technologies and are used for the beer heating processing and the pasteurisation lines in full bottles or cans.

The strength of Tecninox is in heat treatment.

Tecninox builds single machines and complete lines.

The Tecninox machines are built entirely of stainless steel and are made to the customers' requirements. At the basis of the Tecninox work is the great production flexibility, combined with a high degree of professionalism in order to offer the most advanced technology in realising pasteurisers for beer.

**Information:
main production range:**

Machines for food and beverage industry. Additional production range:

- machineries for tomato processing;
- machines for fruit processing;
- machines for jam processing;
- machine to process vegetables, mushrooms, vegetables with oil or vinegar pickle;
- pasteurisers for beer cooling tunnels for any type of container and product;
- pasteurisers tunnel coolers for beer and beverage;
- static sterilizers for any type of container and product;
- batch evaporators;
- cooking vessels;



TECNINOX® di A. Namaziano s.r.l.
macchine per l'industria alimentare

- autoclaves; cutters;
- cooker for snails and other food products, autoclaves, linear filling stations, linear filling stations by water rain, circular and volumetric fillers;
- electrical and gas roasters for vegetables;
- steamy and electrical concentration boule;
- oil immersion deep fryers;
- bratt pans. 🏭

tecninoximpiantialimentari.it

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 preser-

vation. 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 Ertacetel, 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

Revolutionize your beverage production with BBM service: the only partner who offers 360° support for top brand bottling machines



BBM SERVICE is an Italian company with a long and renowned experience in the beverage sector and specializes in the turnkey supply of water and beverage bottling plants.

Flexibility, presence, and ability to work on all the machines of the line are just some of the strengths of BBM. For more than 15 years, BBM has been a technical partner of some of the most renowned brands in the sector, such as Nestlé Waters, Coca-Cola HBC, Refresco, Group, Heineken, and many others.

A single partner, from audit to start-up

BBM Service is a single point of reference for market and budget analysis, study layout, supply and installation of machines, management of safety protocols, and logistics. **What are the “turnkey” services of BBM Service?**

1. Used bottling machines and complete plants

BBM has a selection of 200+ used packaging machines. BBM offers the best of the second-hand market, including blow molders, fillers, labelers, shrink wrappers, handle applicators, tray formers, palletizers, and much more! Customers can view the machines and follow the reconditioning and start-up process at BBM’s showroom in Lenna (Bergamo, Italy).

Available in just 90/120 days

After customizing the machine according to the customer’s needs, our technicians are ready to carry out the transport, assembly, and start-up of the plant or machine all over the world.

Wide selection

BBM has more than 200 used machines, available for viewing the new showroom of over 10,000 square meters.

Quality

All the machines undergo several check-ups. All defective components are replaced with compatible spare parts to achieve maximum performance. For even greater safety, BBM provides a full 6-month warranty on all its overhauled machines.

Go green, go second-hand!

Adopt new philosophy, where old machinery is not demolished, but withdrawn from suppliers such as BBM. Buying second-hand machines means making a conscious, convenient, and environmentally friendly choice.

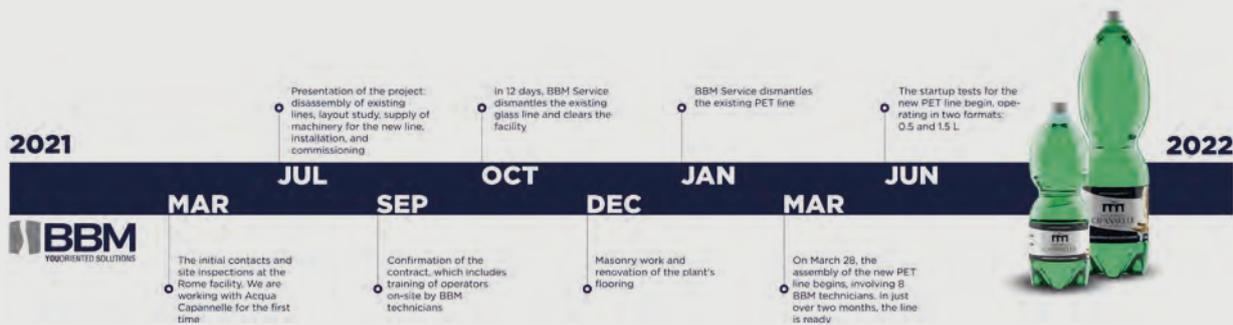
VISIT BBM ONLINE STORE

At www.bbmpackaging.com you can browse through the complete catalogue of second-hand BBM machines, plus accessories. All machines are complete with layouts, technical details, and videos. Contact info@bbmpackaging.com for a free quotation.

BBM

YOUORIENTED SOLUTIONS

CASE HISTORY: **Installation of complete bottling plant for acqua capannelle** One of Rome's oldest waters



Acqua Capannelle sought the expertise of BBM Service, specialized in bottling plants supply.

The request was clear: a complete and automatic PET bottling line, with a capacity of 16,000 bottles per hour in 1500 ml and 500 ml formats. BBM Service embraced the challenge.

The project included dismantling the existing plants, clearing the warehouse with waste disposal, and retrieving machinery still in good condition. In addition, **BBM oversaw the supply of machinery for the new line.** BBM Service's technical office designed a new layout to ensure optimized line efficiency with

reduced production times and waste, as well as improved safety for on-site operators.

The machines were refurbished and adapted to the customer's needs. BBM also managed the transportation of the machinery to the Acqua Capannelle plant. Here, they managed the **assembly** and **start-up** of the bottling plant, providing on-site operator training.

BBM completed the project in just 2 months

From empty warehouse to the working plant, installation took about two months and the commitment of 8 BBM technicians. The result? **A cutting-edge automated plant,**

capable of bottling 16,000 bottles per hour, in two distinct formats.

The real PLUS for the customer: the withdrawal of the old line

For customers like Acqua Capannelle, BBM Service represents a return on investment. How?

- BBM Service is specialized supplier of used or mixed bottling lines (composed of either used or new machinery). Opting for used-refurbished equipment entails significant economic savings compared to purchasing new.
- BBM aims to assess the value of the decommissioned bottling line and retrieve machinery that may still have market potential.

Watch the video of the line in operation:



SHOWCASED: **Second hand, refurbished combis to optimize production in your facility**

Combine three machines into one unit: thanks to their compact configuration, BBM COMBIS take up less space in the facility. The Blow Molder and Filler are connected by UNICOM, the exclusive module

designed by BBM to eliminate air conveyors between the Blow Molder and Filler, optimizing the energy efficiency of the process.

BBM Combis can be personalized for specific operations, by installing

format change kits and customizations for the handling and packaging the required products.



Discover BBM's COMBI solutions



2. Spare parts

BBM is an independent alternative for spare parts supplies, having a large stock of mechanical, pneumatic and electronic components **compatible with the major brands in the industry.**

All spare parts are tested by BBM in a certified laboratory; in fact, BBM has always invested in research and development to **provide customers with free pass material of the highest quality, at prices 10-20% lower than the market average.**

We provide special discounts for our regular customers, and we create stocks of basic spare parts for routine maintenance.

We specialize in the supply of overhaul kits for specific machine groups, so that the customer can save on the purchase of each individual part.

We have developed an up-to-date and proven **minimum stock program**, to ensure the availability of



spare parts and thus quick delivery to our customers. We have a warehouse of over 1,800 m², almost 80 m³, with a wide range of parts ready to be shipped.

By the end of 2023, we will launch **a new e-commerce entirely dedicated to the sale of compatible spare parts**. The aim is to make the customer purchasing process faster, leaner, and more automatic.

Read the list of machines and brands compatible with BBM spare parts



3. Technical support and engineering

With twenty years of experience and a team of over 50 qualified technicians, BBM offers a complete range of services to support the customer: line dismantling and relocation, format changeover, regular maintenance of the plant, and staff training.

BBM also provides remote assistance **HOTLINE** service, for an even faster response, in order to get the line back in action as quickly as possible. What else?

BBM offers its know-how for highly specialized engineering interventions. Our portfolio consists of **machine upgrades** to fully exploit the potential of the machine and achieve **energy and cost savings**. BBM has specialized in upgrades on the blow molding machines of all main OEMs. Thanks to a few, simple installations, it is possible to save up to 35% in energy consumption. 🏠

www.bbmpackaging.com



FMT SRL, your partner for complete lines in the food & packaging Valley



In response to the needs of a continuously evolving market, FMT S.r.l. confirms itself as a constantly growing reality, specialising in Complete Lines in the Food & Beverage Sector, promoting Research and Development of technological innovations, aiming at the continuous improvement of its range of machines. Thanks to the various Divisions: Filling & Closing, Thermal Treatment, Handling and Robotics & Engineering, FMT pays particular attention to construction details, cleanliness, energy recovery and to the development of "customised" lines, confirming itself as a reliable partner for also for the most demanding Customers. Innovation and attention on market needs, is in our DNA.

FILLING & CLOSING DIVISION: FOCUS ON TCC

(TOTAL CLEANABLE CIP) TECHNOLOGY:

New Generation Piston Filler mod. FLEXFILL with capable of filling a very wide variety of product: liquid, viscous or with pieces, such as Sauces, dressings, syrups, honey, creams, cream cheese, condensed milk, yogurt, juices,

PRECISE AND WASHABLE, the Flexfill filler is the most advanced technology of his kind nowadays on the market. These fillers are the perfect union between volumetric piston filling technology with electronic valve developed in accordance with the highest hygienic design philosophy. Considering ever more variable market needs, thanks to our R&D dept. and almost thirty years of experience in the Beverage & Food sectors, we have created

a very flexible machine and above all the only one on the market which is really **TOTALLY WASHABLE**.

New Vegetables Universal LINEAR FILLER mod. NEW RLV2000 TUBULAR

This new filler generation is designed to handle a very wide range of vegetables in efficient and hygienic condition, without change format. Suitable to fill: olives, cucumbers, peaches, pickled vegetables, plums etc. allowing the operator to reach good results both in production speed and quality.

The NEW RVL200 TUBULAR, is specially designed and equipped to be cleaned automatically. This gives big advantages especially during product change over, increasing sensitively the machine productivity.



**HEAT TREATMENT DIVISION:
FOCUS ON ENERGY RECOVERING AND WATER SAVING SYSTEMS**

Complete range of Sterilisation Retorts mod. AS and AR, static, rotating and for laboratory, suitable for sterilisation and pasteurisation of food, in all types of containers.

An extremely flexible and innovative working platform, with technological solutions that allow different types of sterilisation cycles to be implemented in the same machine.

A dynamic and very intuitive system allows monitoring of all heat treatment phases, with particular attention to energy consumption.

FMT Energy Saving System, allows to reclaim heat energy of the first cooling phase which would be otherwise wasted during cooling phase, to heat water to be redirected in the process of next sterilization process.

Modular Pasteurization Tunnel mod. C, W, P and PCRS for Cooling, Warming, Pasteurisation and Calorie Recovery Pasteurisation tunnel of food and beverage products inside different types of containers: cans, glass bottles and jars, plastic bottles.

The leading position of pasteurizing tunnel's range, with our Know-how in the market, highlights the remarkable features of our equipment in terms of quality, efficiency and thermal treatment guarantee.

The system working by mean of thermic exchange system, obtained by waterfall distribution, guarantees the

best results regarding the time /temperature ratio.

Thanks to Tubular Heat Exchangers and machine insulation, it is possible to save steam consumption & recover the steam condensation for further utilization on the steam generator.

System WSS (water saving system by cooling tower) with dedicated external basin or PHE for the cooling phase, is suitable for having independent thermal zones, permitting to almost eliminate the water consumption by reducing them <0,5m³/h. 

Visit:
www.fmt.it



Sterilization retort



Pasteurization tunnel

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

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 bot-

tles 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 sim-



SIRA





SIRA



ply 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-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 pneumatic 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.



SIRA



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. 🏭

Visit:
www.akomag.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



“ NEW EUROPEAN REGULATIONS ON SUGARY DRINKS: A STEP FORWARD IN THE FIGHT AGAINST OBESITY AND DIABETES ”

The European Union has recently introduced new regulations regarding the production and marketing of sugary drinks, an initiative that will come into effect next year.

These measures aim to reduce sugar consumption among the European population, directly addressing the rise of obesity and related diseases such as type 2 diabetes. Excessive sugar consumption is indeed one of the main risk factors for the development of chronic diseases, and the World Health Organization has repeatedly emphasized the need to limit the intake of simple sugars to less than 10% of total daily caloric intake. However, eating habits in many European countries show significantly higher consumption than



by [Walter Konrad](#)



latest news

this recommendation, especially among children and adolescents.

The new European directives foresee strategic interventions aimed at transforming the population's eating habits. One key measure is the gradual reduction of sugar content in beverages.

Manufacturers will have to comply with new standards that impose a maximum limit of 5 grams of sugar per 100 milliliters by 2025. At the same time, the EU requires that drink labels be clear and transparent, indicating the sugar content per serving and the corresponding ca-

loric value, as well as including warnings about the health risks associated with excessive sugar consumption.

Another crucial point of the new regulations concerns the restrictions on advertising sugary drinks.

Severe limitations will be introduced, especially in television programs and online content aimed at children, to prevent young people from being influenced by promotional messages that encourage them to consume unhealthy products. Additionally, promotional incentives such as discounts and freebies that often attract consumers to these beverages will also be limited.



To encourage positive change, the EU has also planned tax incentives for companies that develop and market low-sugar or sugar-free drinks. This rewarding approach aims to foster innovation in the sector and promote healthier alternatives for consumers.

The reactions from the beverage industry to the new regulations have been mixed. Some companies, already engaged in sugar reduction programs, have welcomed the measures, seeing them as an opportunity to innovate and differentiate their products.

Others, however, have expressed concerns about the costs of compliance and the impact on sales.

A spokesperson for a major beverage company stated, "Reducing sugar content is a significant technical and economic challenge. However, we recognize the importance of contributing to public health and are working to develop solutions that meet the new requirements without compromising the taste of our products."

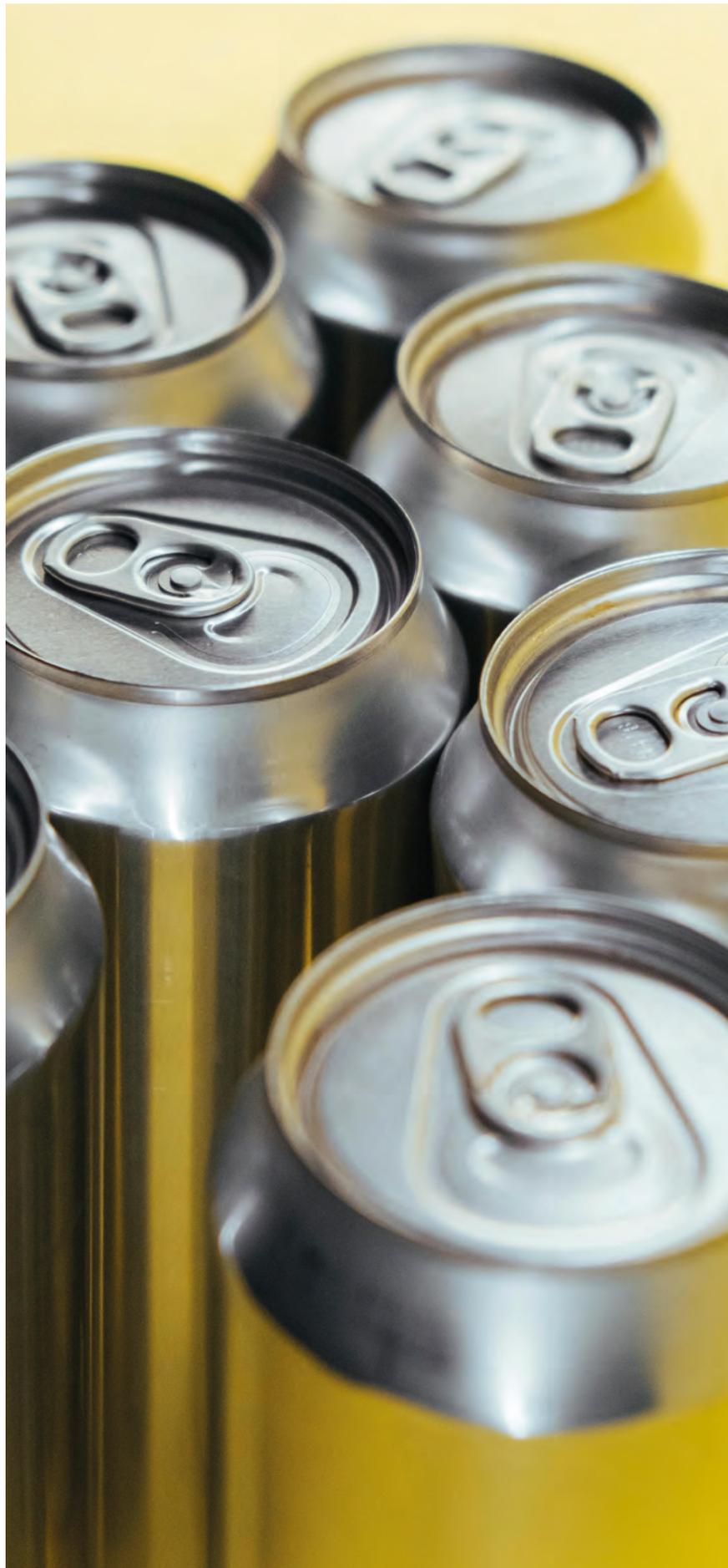
Consumers' opinions are also divided. Many support the new regulations, seeing them as a necessary step to improve public health.

However, some are skeptical about the effectiveness of the measures and fear that low-sugar alternatives may not be as palatable. "I've been drinking sugary drinks for years and can't imagine a valid alternative," commented a consumer interviewed in a Milan supermarket. "However, if these measures can help prevent diseases, I am willing to try them."

The new European regulations on sugary drinks therefore represent an ambitious attempt to address one of the main public health challenges of our time.

Although there are obstacles to overcome and resistance to win, the goal of promoting healthier eating habits could bring significant benefits to the European population in the long term.

The European Union will continue to monitor the implementation of the regulations and evaluate further measures to ensure that the transition to reduced sugar consumption occurs effectively and sustainably.



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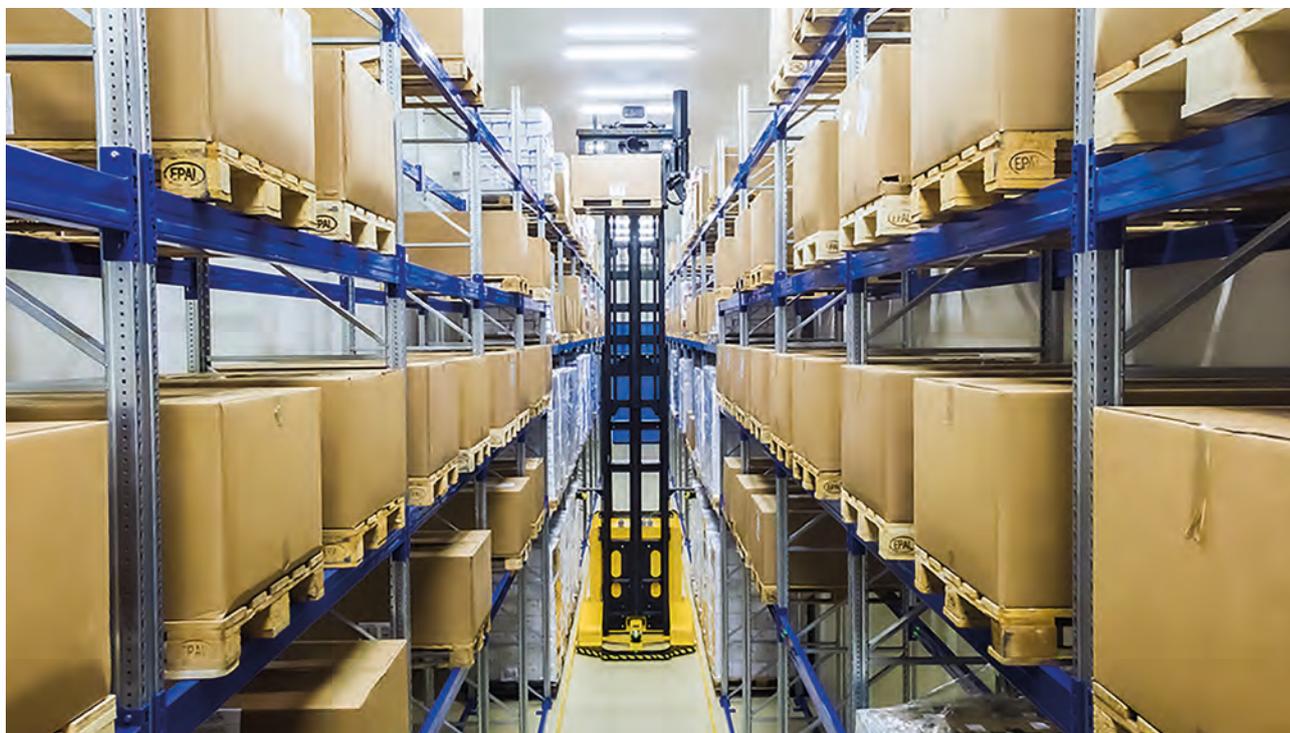


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braubeviale.com

YONTEX

TAILOR-MADE SOLUTIONS to improve production process



New tailor-made technologies to evolve the food and beverage processing and packaging market: this is what TecnoFerrari intends to do when it designs its self-driving vehicles.

The company (which, this year, will be present at Drinktec, Munich) was founded in 1966 in Fiorano Modenese, in the heart of Ceramicland, and immediately set itself the sole objective of improving the management of production processes.

After acquiring considerable know-how in the ceramic industry, it decided to extend its solutions to other industrial sectors, continuing to study and produce alternative handling methods, always in favour of progress. Thus identifying automation as the key to success and productivity, TecnoFerrari has been offering its customers integrated solutions for handling and processing products



for years. The real difference is the ability to deliver an entire plant made up of self-driving vehicles completely customised to the customer's needs. From the supervision software to the construction material of the vehicles themselves, from the lifting capacity to safety: everything is studied down to the smallest detail to guarantee maximum reliability and efficiency.

TecnoFerrari automatic vehicles are battery-powered shuttles capable of moving automatically by means of a laser-guided or magneto-guided guidance system, adaptable to every plant requirement and every type of product. In both cases the architecture of the vehicle is the same, which brings advantages in terms of maintenance

and spare parts, services offered by TecnoFerrari, which can boast a team of specialised technicians and a spare parts warehouse that is always well stocked and efficient.

There have been several occasions to verify the quality of TecnoFerrari vehicles: a feature not to be underestimated is the possibility of delivering machinery created entirely in stainless steel, ideal for all sectors that require significant attention to the sterilisation of environments and materials such as food and beverage.

The management of statistical data concerning the entire handling process is recorded by the highly innovative and specialised supervision soft-



ware that the TecnoFerrari team has developed in-house.

Vehicle recharging is also done automatically, including a re-charge station: in this case the vehicle dedicates all downtime to self-recharging its batteries, avoiding any intervention by the operator.

TecnoFerrari's innovative solutions can also guarantee a high level of safety for operators: all machines are equipped with the latest generation of safety systems precisely to avoid any accidental impact. The main features are programmable virtual laser bumpers, mechanical bumpers, side strips and acoustic and flashing warning devices.

Not only investment in design but also in reducing the distance to foreign markets.

TecnoFerrari is now present all over the world, thanks to its offices in the

USA, Turkey, Brazil and China as well as its team of reference partners in India. This is a way of getting closer to its customers to guarantee shorter delivery times and spare parts always available for any need.

TecnoFerrari is not just a supplier but an ideal consultant and partner for any type of handling, processing and logistics plant. 🏭

www.tecnoferrari.it



W.B.L. SYSTEMS: the re-birth of the washing, drying and conditioning process

What can help a winery improve its process?

How can costs be optimised in a winery?

How can you work better and produce more without necessarily having to invest in buildings or water drainage systems?

How can you do without compressed air?

How can you be greener?



Washing-drying LAB 1.2+ conditioning CAD-8_3000 combined synchroblock

L AB-X and CAD-X, with their patented systems, completely revolutionise the work in the winery.

The **External washer/dryer with single combined carousel mod. LAB-X** opens the way to new washing concepts. It is the first machine in the world to enclose in a unique carousel the washing and dry-

ing phases, with a consequent drastic reduction of the occupied space.

- 1 - Most compact machine in the world**
- 2 - Active surround system** Automatic shape recognition brush system.
- 3 - Automatic brush wear compensation** The "tactile" washing device requires the brushes to ad-

vance towards the bottle up to the contact, recognizing the shape. Wear is compensated.

- 4 - Green washing system** Water is dosed on the bottle in a smart way only where and when it is needed in a closed station.
- 5 - 3-Axes washing system** Improved cleaning efficiency.
- 6 - Totally self-lubricating** No greasing points.



conditioning CAD-8_3000

7 - Universal drying Innovative drying air distribution system.

8 - No compressed air on the whole range

9 - Water off system Injection system which recognizes the absence of the bottle and stops the dosage of water in the corresponding empty station

CAD-X radiant dynamic conditioner is synonymous with transformation and progress compared to

traditional technology. It revolutionises the bottle conditioning process. It is a radiant conditioner with dynamic accumulation. Thanks to this device, water is totally eliminated in the process, consequently the system is perfectly cleaned and free from contaminations.

1 - "no water" device

2 - significantly reduced dimensions

3 - advanced catalytic tech-

nology System with an efficiency of 98,5 % as all energy is transformed without dispersion. No more plant engineering charged to the customer.

4 - Stationary treatment First machine in the world with stationary product treatment.

5 - "FIFO" device FIFO ("first in first out") FIFO managed machine which guarantees traceability by batch and the staying time during the process. Uniformity of treatment.

6 - "Contactless" filling Bottles feeding method takes place without contact between the bottles. Relative noise is eliminated as well as the format change.

For more information and to discover the range of products visit the site. 🏠

www.wblsystems.com



Washing-drying LAB12

WBL WINE, BEER, LIQUIDS
SYSTEMS

CROWN CAPPER for glass bottles



Features

- excluding the slewing rings which are protected by a special stainless steel casing, all the other parts are in stainless steel or plastic, making the machine suitable for external washing.
- the housings where the pistons slide are easily removable allowing quickly pistons disassembling for maintenance
- the movement of the capping pistons is obtained through a simple inclined disc without the use of cams and bearings



EXP40S STANDARD - EXP40WVL WATER

- the Pick & Place rotation is controlled by the piston body to have a perfect synchronization
- the machine can be supplied with double chutes to avoid production stoppages in case of jamming due to defective caps
- for ultra clean application is available a water lubrication version
- the crowner can be installed on a monobloc base with a filler or in a stand-alone version on its own base. 🏠

www.osts.it



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SUGHERIFICIO LTS: premium cork stoppers

From Franciacorta, not only exceptional wines and sparkling wines but also high-quality cork stoppers

Founded in 1976 and strategically located at the foothills of Franciacorta, a prime winemaking region, Sugherificio LTS specializes in producing cork stoppers for both wine and sparkling wine. Under the leadership of Manlio Sordi, the company's mission is to create highly reliable pro-

ducts, even in the lower-cost segments.

Constant oversight of all production stages, from raw material import to post-sales service, led LTS to become the only Italian company, alongside two famous multinational firms, to earn the European Cork

Commission's quality certification in 2003. The company's strength lies in its meticulous selection of raw material sourcing areas. Following sector studies, LTS chose Spain and Portugal for initial processing, while essential operations take place at its headquarters in Brandico, Brescia. In February 2017, Sugherificio LTS



earned the FSC® certification, “the mark of responsible forest management.”

Over the years, LTS has developed a precise processing system and stringent quality controls to minimize cork stopper issues. Ensuring the cork has undergone proper aging (at least 18 months for sap drying) is essential, following guidelines from C.E. Liège and the University of Piacenza’s Faculty of Enology, as well as the Tempio Pausania Cork Experimental Station.

Daily water changes during boiling remove most tannins, in collaboration with C.E. Liège-certified companies that adhere to similar processing criteria. Cork stoppers are divided into batches of 100,000 pieces, with organoleptic and sealant tests performed for each batch. After passing these tests, the batch undergoes sanitation washing, followed by analyses to control the release of oxidizing substances.

A computerized machine equipped with three cameras—two for the heads

and one for the side—then sorts the stoppers, with manual rechecks. Before personalized stamping, humidity levels are checked. Post-stamping, the stoppers are lubricated with food-grade silicone, and extraction force is tested.

This refined procedure has resulted in LTS achieving a cork taint rate of less than one per thousand. However, the company remains committed to ongoing research and development to make cork stoppers increasingly reliable.

www.sugherificio-lts.it



EMMA, canning machines and canning lines



EMMA Srl designs, develops and manufactures machines and can packaging lines for small-and-medium-sized production companies.

In few years the company has become a point-of-reference for micro-breweries companies, thanks to its flexible, cheap and efficient canning systems. In particular micro-breweries appreciate the low DO level and low product waste during production.

The canning systems are also suitable to other products, such as wine, cocktails, cold brew coffee, hard seltzer, kombucha, tea, cider, juices, water and so on. In particular the machines' filling valves can work with both sparkling and still products.

Currently EMMA Srl can propose three different canning monoblocks:

- CF2 is the entry level machine, capa-





ble of 600 cans/hour (33cl can with carbonated beer) - up to 720 cans/hour maximum.

- CF30 reaches the higher speeds: 1.200 cans/hour of (33cl can with carbonated beer) - up to 1800 cans/hour maximum.
- CF3 is the last machine designed, capable of 900 cans/hour (33cl can with carbonated beer) - up to 1100 cans/hour maximum. The machine is the first one with the new full electronic seamer.

All the filling and seaming monoblocks are extremely simple to use, clean and maintain. Connections for automatic CIP are always included. The machines are suitable for the format change with the most common cans (regular, sleek, slim).

They are also "plug&play": it is sufficient to connect machines to utilities to start production. This is particularly appreciated by mobile canning services.

Moreover EMMA Srl produces can depalletizers, both at full height and at half height, for speeds up to 12.000 cans / hour; in addition produces other complementary machines to the production line, such as gravity rinsers and conveyor belts.

All EMMA machines are provided with remote assistance as a standard feature.

EMMA will be present at Drinktec exhibition in Munich— from 12 to 16 of September - Hall C6 Stand 104 and it will display its canning monoblock. 🏭

For information:

info@emma-srl.com
www.emma-srl.com

| e m m a |

MUREDDU SUGHERI: leaders in “quality in use”

Since 1938, Mureddu Sugheri has been dedicated to the production of high-quality cork stoppers for fine wines.

Through constant technical and qualitative improvements and radical decisions, Mureddu Sugheri has become recognized as a leader in the “quality in use” of cork products within the wine industry.

Their clientele includes major enological groups, renowned agricultural companies, and prestigious wineries across Italy.



Mission

To provide the best natural cork closures for enology and build long-lasting relationships with clients.

Vision

To perfect product quality and expand presence in the Italian market for premium cork stoppers.



Utilizing the Vulcano steam-extraction technology, Mureddu Sugheri offers micro lines with exceptional organoleptic qualities. The exclusive and high-performance IGEA 2.0 individual treatment system for single-piece and sparkling wine corks ensures the first range guaranteed to be off-flavors free/zero deviations with new cell reordering. The highest quality is achieved with the CENTO product lines, which are validated and guaranteed to be TCA-free.

In Sardinia and the Iberian Peninsula, Mureddu Sugheri selects the finest cork forests. Using eco-sustainable techniques, they harvest cork bark, with the initial delicate processing stages carried out locally with care.

Once the cork planks arrive at the production facility in Nerviano (Milan), exclusive treatments and finishes are applied to the semi-finished product.

After passing 18 quality control tests, qualified technicians validate the cork stopper, deeming it ready for bottling and an extended life in the bottle.

Mureddu Sugheri collaborates with the Institute of Enology at the Catholic University of the Sacred Heart in Piacenza on research and development projects.

They are also partners in the Wine Management Lab project at SDA Bocconi School of Management, studying the national wine market and promoting synergies to support the growth of Italian wine globally. Additionally, they support the Plastic Free association

(www.plasticfreeonlus.it), working to rid Italy of thousands of tons of dispersed plastic in the environment. 🏛️

www.mureddusugheri.com



IDROINOX IMPIANTI: transfer without contamination

Founded in February 1984 with the guiding principle of "transferring without contamination," Idroinox Impianti has been committed for over thirty years, both nationally and internationally, to the design and turnkey construction of complex industrial plants for the food, chemical, and pharmaceutical sectors.

The company meticulously manages every aspect of plant engineering, coordinating and overseeing all project phases: from goal analysis to plant sizing, from construction and installation to testing and final documentation release.

The implemented engineering solutions comply with European and American Community Directives and the most stringent industry standards.

Continuous pursuit of quality and improvement of production processes has led the company to achieve ISO 9001:2015 standard certifications since 1999 and H and H1 certifications in accordance with the PED 2014/68/UE Directive for the design, manufacture, final inspection, and testing of individual equipment and assemblies.

Mission

To seek solutions and provide standard and innovative products to meet customer requirements, particularly in:

- Designing and installing preparation rooms for food and pharmaceutical solutions.
- Designing and installing pure fluid distribution systems (liquids and gases).
- Thermal and mechanical design of storage tanks and shell and tube heat exchangers.
- Thermal and mechanical design,

and agitation study of jacketed preparation reactors.

- Designing CIP (Clean-in-Place) and SIP (Sterilize-in-Place) systems.
- Designing COP (Clean-out-of-Place) and SOP (Sterilize-out-of-Place) systems.
- Designing ozone water production systems using electrolytic technology or corona discharge treatment.
- Designing and constructing water pretreatment and softening systems.
- Designing and constructing PW (Purified Water), WFI (Water for Injection), and HPW (Highly Purified Water) systems according to USP standards.
- Designing and constructing low and high pasteurization plants.



- Performing complex plant washing, passivation, and derouging activities.
- Issuing qualification protocols and performing validation activities for Installation Qualification (IQ) and Operational Qualification (OQ).
- Performing maintenance and revamping of existing plants.
- Conducting and reporting Non-Destructive Testing (NDT) on materials and executions (liquid penetrant testing, boroscopy, MPI "Alloy Analyzer," ferrite control, roughness control, and eddy current testing).

Food Sector Products

With its history, Idroinox Impianti has established itself as a strategic partner for major industrial groups in the food and beverage sector.

The core business in the food sector focuses on preparation systems and rooms, and the development and installation of dairy plants.

Here are some examples of supplied plants:

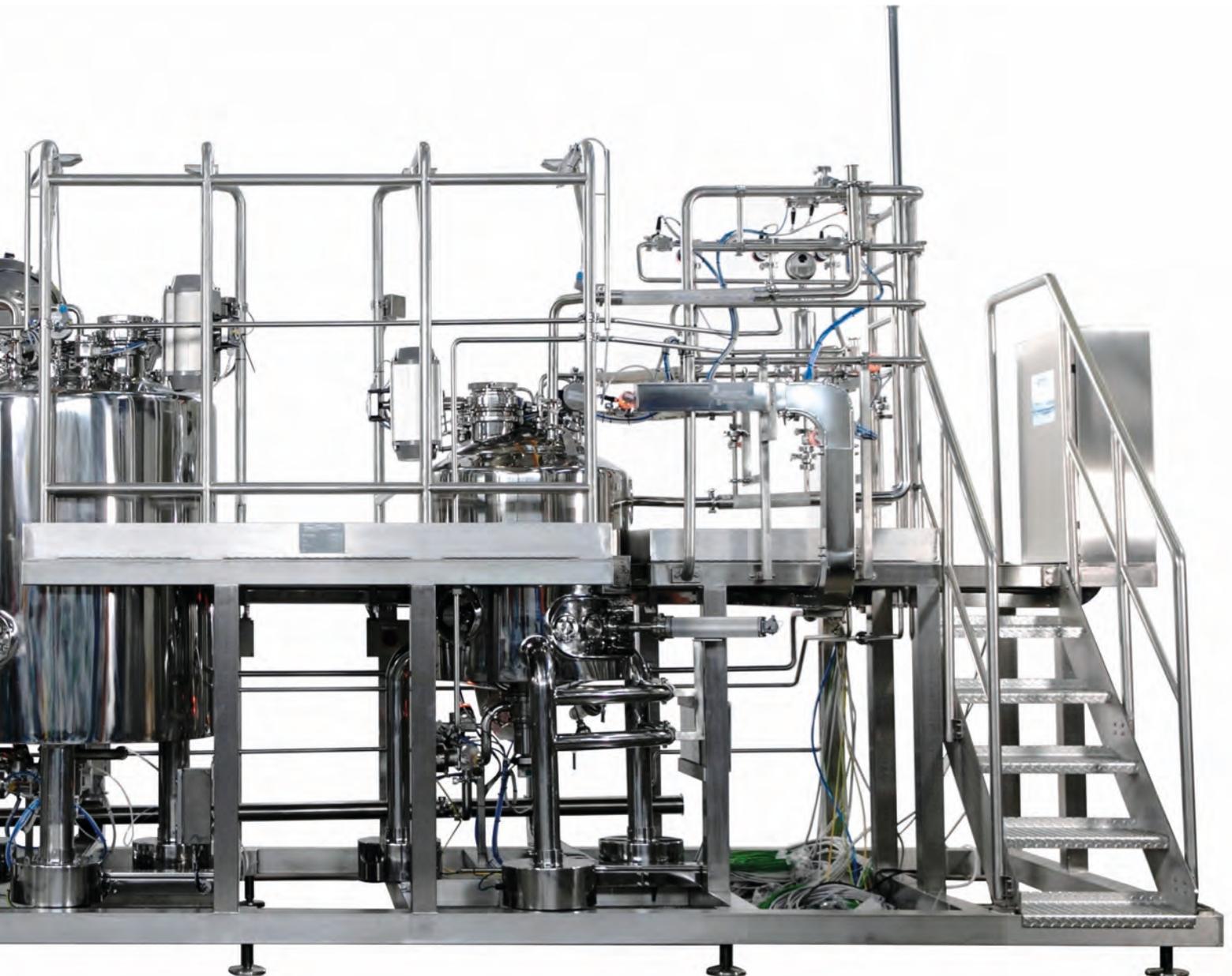
- Aseptic solution preparation and storage plants.

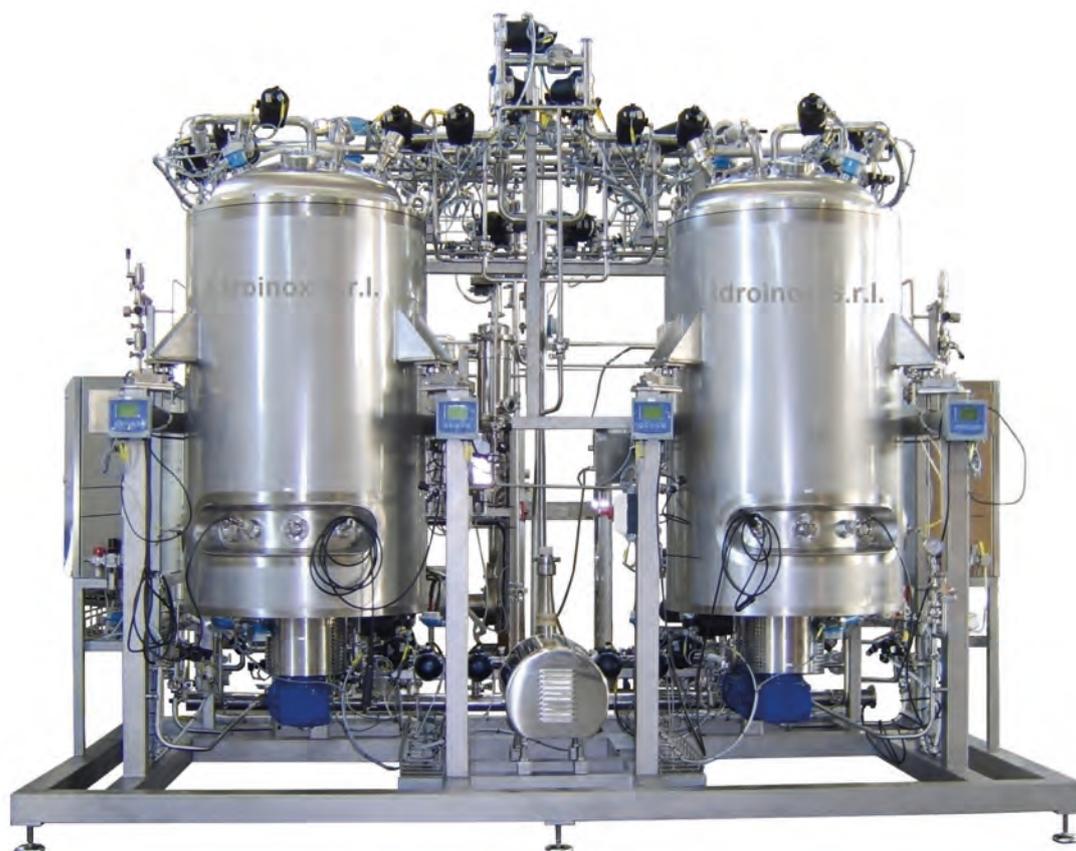
- CIP solution preparation plants.
- Ozonized water production plants with corona discharge treatment.
- PW (Purified Water) production plants with reverse osmosis.

Industry 4.0

The year 2019 was decisive for meeting the requirements of Industry 4.0, pushing the company towards supplying more efficient and interconnected plants.

This allows clients to enhance data digitization and real-time monitoring





of critical production process parameters.

The benefits of embracing the new industrial revolution primarily consist of:

- Significant reduction in production costs and times.
- Greater control and archiving of production process information.
- Reduced downtime and errors.
- Increased involvement of the end customer. 🏠

Visit:
www.idroinox.com



Quality is an Attitude

Our mission is clear: to design cutting-edge labellers that withstand the tests of time, satisfy every customer's evolving production needs and offer maximum benefit and reliability. With a meticulous 'made-in-Italy' production, we combine technological, mechanical and electronic innovations with environmentally friendly production processes, based on energy savings and knowing how to effectively implement a more sustainable economic development model. We begin with a deep knowledge of every aspect of labelling and work with passion, professionalism, competence, and a commitment to always be near our customer for prompt service throughout the lifetime of your labeller.



MAK machine configuration with HS2 adhesive units



Example of configuration with cold glue stations



Example of configuration with roll-feed stations



Cold glue stations



Adhesive stations (SLIM)



Roll-Feed stations



Hot-melt stations

“MINIMALIST EVEN IN PACKAGING: THE NEW CROSS-INDUSTRY TREND”

Minimalism, as an art movement, lifestyle, and aesthetic, is now embracing the world of packaging. Simplicity and sobriety are its hallmarks, perceived by consumers as a sign of sustainability. It's a bold choice that puts the product in the spotlight.



by
Sonia V. Maffizzoni

If there's a phenomenon gaining traction today, it's decluttering: getting rid of the superfluous to make room for what's truly necessary, freeing ourselves from the burden of items that weigh down our homes and lives, allowing us to breathe in oxygen, space, and freedom. This return to simplicity is permeating many areas of our consumption. Fashion enthusiasts are rediscovering stores with neutral colors, linear shapes, and essentials: many outfits with few garments. The cosmetics sector is embracing multipurpose solutions, formulating products that serve multiple functions, minimizing the number of items in the bathroom cabinet. Packaging, too, is finding a reference point in minimalism.

Minimalism is one of the trends of 2024. Less is more: the essence is appealing, satisfying, and captivating. Intricate designs are giving way to more defined lines, the eye breathes between characters, and colors relax into neutral tones. For packaging as well, it's time for minimalism: a choice that benefits consumers, companies, and the planet.



Why Are We Minimalists?

Minimalism originated as an art movement in the 1960s but its roots go much deeper, into Zen philosophy, which involves eliminating the superfluous, both physically and mentally.

Today, it's a trend highly appreciated by millennials, driven by social and cultural changes, as well as practical and economic considerations.

First among these is the saturation of consumption. People are increasingly aware of the excessive consumption of material goods and the overload of useless objects in their lives.

This has led to a growing desire to reduce accumulation and live with less, but better. Technology also plays a role, as it has led us to conceive objects differently, many of which are replaceable by their digital versions. Think of books, music, and films that can be consumed digitally, reducing the need for physical objects like discs, CDs, players, and so on.

Minimalism also offers two additional advantages: the flexibility provided by owning fewer things (moving house is a prime example of how the minimalist choice can reduce effort and fatigue) and mental well-being, as reducing physical clutter can also help reduce mental clutter, improve concentration, and alleviate stress. Therefore, minimalism is a winning approach, aiming to

simplify life and reduce distractions, allowing focus on what truly matters. Its application can vary, but the essence remains the same: living with less to enjoy more.

Minimalist Packaging? Yes, Please

If consumer habits lean towards minimalism, then essentiality in packaging becomes a strength, meeting aesthetic and psychological needs at the point of purchase. But what does minimalist packaging look like? At the heart of minimalism is simplicity. Generally, clean lines and simple shapes are preferred, with essential geometries and sharp lines without excessive decorations.

Color is another crucial factor: as in fashion and design, neutral colors like white, black, beige, and gray are chosen, sometimes enlivened by a touch of distinctive color that balances sobriety and elegance.

Fonts and graphics are simple and readable, often with minimal text. The thought here goes to how digital technology has freed up space, thanks to the widespread use of QR Codes. Spaces without text gain breathing room and become a rest area for the eye.

Functionality also plays a special role (to avoid excess materials, which are preferably natural and sustainable), rejecting unnecessary packaging.

The minimalist approach not only enhances product aesthetics but also communicates values of sustainability and quality, reinforcing the brand image.



Image by bublikhaus on Freepik



Image by rawpixel.com on Freepik

Qualities of Minimalist Packaging

We mentioned sustainability, an undeniable trend, and minimalism aligns with this direction, if only through the reduced use of materials, ink, and space. Not only that: in terms of sustainability, using fewer materials also means less manufacturing waste, simplified recycling, and savings in transportation (minimalist packaging occupies less space and weighs less). In other words, a targeted choice can minimize the impact of packaging at all stages of its lifecycle, from design to disposal. This aspect, relevant to consumers in general, can become a distinctive trait for companies with sustainability-focused policies, offering the brand additional trust and credibility.

Besides sustainability, minimalist packaging has a greater capacity to stand out in the multicolored and structured sea saturating today's packaging market, without

needing new technologies, skills, or materials. Potentially, a well-conceived minimalist package can be more easily recognized and remembered, staying in the consumer's mind longer.

Simplicity at the Heart of Minimalism

Ultimately, minimalist packaging not only costs less and communicates environmental awareness; its simplicity conveys an elegant and high-quality mood, establishing an emotional connection with buyers, building a solid and coherent brand image.

The simplicity of the design expresses a modern identity, focused on quality and essentials, attracting those looking for reliable and fashionable products.

Ideal for younger consumers and those environmentally conscious, minimalist packaging is simple and essential, allowing focus on what really matters: its contents.

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



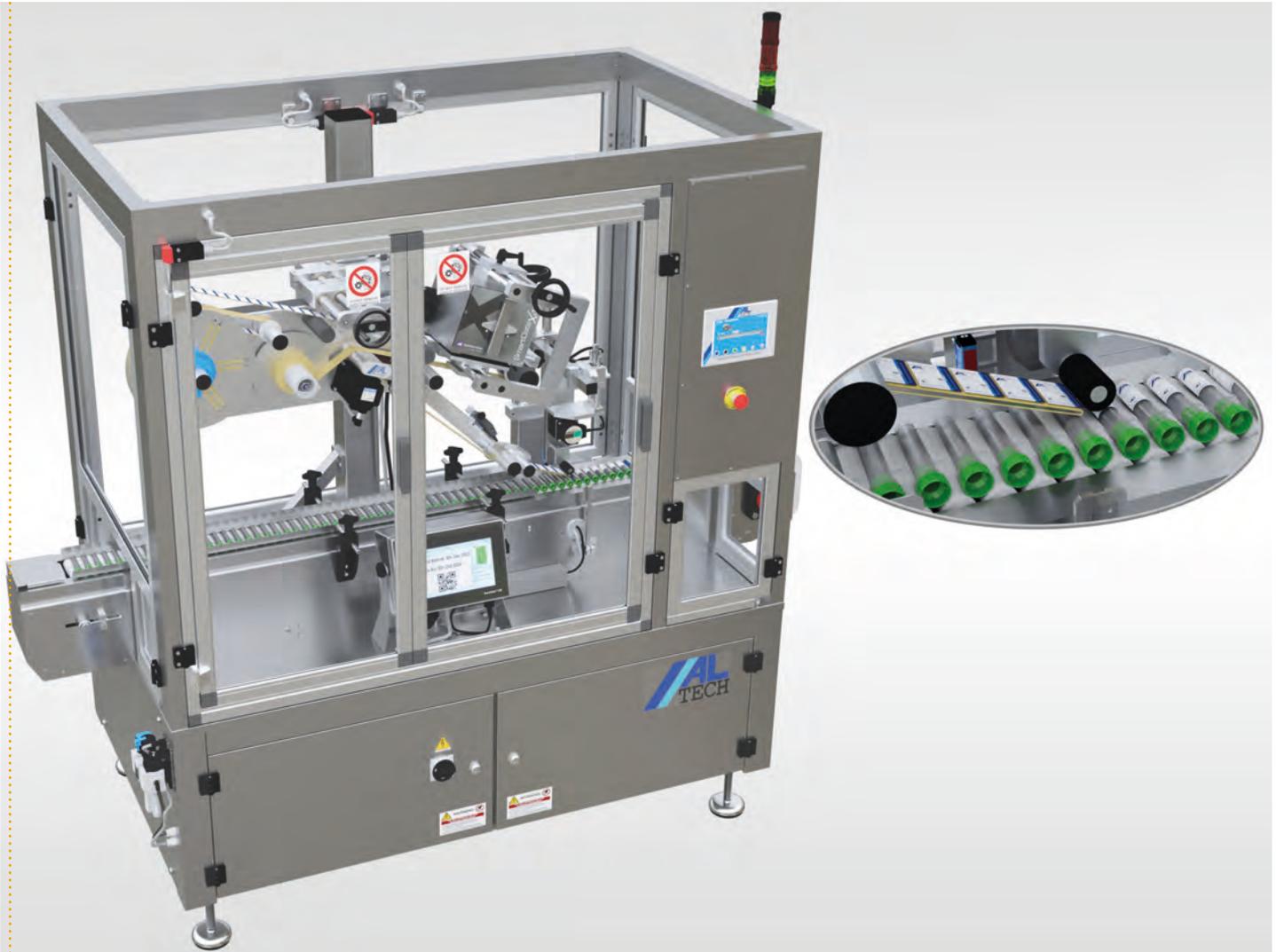
Contiloop AI is used in the Contiform stretch blow-moulding machine.

ALTECH presents the latest innovations in the labelling and identification sector

Altech, a leading company in the packaging sector, proudly presents its latest innovations and product news:

- An Alline E/C linear system for front-back labelling of flat and elliptical bottles.

The system on display will be equipped with a special feature





– an electronic system able to change between formats on the machine simply by bringing up the recipe on the display, relieving the operator of the need to make most mechanical regulations.

This new system is not, however, a spectacular idea developed only to amaze attendees, but is actually a device which can already be ordered from the range of available options for ALLINE labelling systems.

- A newly designed ALcode P system, able to print and apply labels to pallets at multiple positions and heights.

The system, which will be exhibited as a concept, is based on a programmable robot arm which offers exceptional flexibility, and can be easily reprogrammed to satisfy a multitude of pallet labelling requirements.



The ALTECH stand will also feature numerous other machines representative of ALTECH's selection of labellers, from the range of labelling heads (recently overhauled, and also available in industry 4.0 version) and the ALcode print/apply series, through to a system for labelling food trays and a wrap-around labelling system for vials and syringes.

All systems will be exhibited fully operational, as per ALTECH tradition. 🏭

Visit:
www.altech.it

CORNO PALLETS: innovation and sustainability

Founded in 1957 in Saluzzo, Corno Pallets has leveraged its extensive experience and continuous facility growth to provide high-quality, eco-friendly, and innovative products that meet the ever-evolving demands of the market.

WOODEN PALLETS: Strength and Reliability

Traditional wooden pallets are ideal for all handling and transportation operations due to their durability, flexibility, and longevity. Ensuring robust and resilient pallets starts with selecting high-quality wood. Corno Pallets carefully chooses raw materials, using only spruce and pine timber from sustainably managed forests and selected suppliers.

At the Saluzzo plant, over 5,000 wooden pallets are produced daily to facilitate the movement, storage, and transport of various Italian goods.

The company caters to a wide range of industries including food and beverage, automotive, chemical, mechanical, and pharmaceutical sectors. To meet the high daily demand for treated pallets for export, Corno Pallets operates four kilns, enabling the production of HT-ISPM-15 pallets and dried pallets. Since 2005, Corno Pallets has been authorized by FITOK for the heat treatment of wooden packaging for global shipments.

Corno Pallets is among approximately 40 Italian companies certified to produce EPAL pallets, the leading system for circular pallet usage in logistics and transportation. A strict specification ensures EPAL pallets are of controlled quality and comply with the production processes codified by the Consortium.



CORNO PALLETS

PRESSPALL COMPRESSED WOOD PALLETS: a versatile solution

The first compressed wood pallet was created in 1971 in Siegersbrunn (Munich), home to one of Europe's largest manufacturers of disposable compressed wood pallets. Over the years, two other major producers have joined, expanding product distribution across Europe.

In 1987, Corno Pallets imported the first stackable compressed wood pallets into Italy, initially distributing them in central-northern Italy and later throughout the country via a well-established network of loyal distributors. Presspall, a flagship product, is be-

coming a key player in palletization due to three fundamental characteristics: exportability, stackability, and a significantly reduced environmental impact.

Presspall: champion of ecology

The compressed wood pallet is a significant ecological choice, primarily due to its composition. Made with 15% eco-friendly urea resin and 85% recycled wood chips, Presspall embodies the core principles of the green economy.

The wood used for Presspall largely comes from sawmills that recover



production waste or from the wood recycling chain.

Presspall also holds PEFC certification, assuring customers they are purchasing eco-friendly disposable pallets that contribute to forest conservation.

Presspall: preferred for exportability

The compressed wood pallet is the only one that does not require ISPM-15 treatment for export.

Packaging entirely made from wood products using adhesives, heat, and pressure are exempt from export regulations.

The Presspall line, produced by high-pressure molding of wood and natural resin, falls under the "processed wood pallet" category, thus exempt from any further anti-parasitic treatment per ISPM-15 regulations. This manufacturing process results in a lighter pallet with a moisture content of 3-5%, facilitating immediate and hassle-free exportation. Free export certificates can be downloaded from www.cornopallets.it

Presspall: promoting stackability

The compressed wood pallet was the first stackable type on the market, significantly saving space (up to 66% less than traditional pallets).

With Presspall, a truck that can hold approximately 750 traditional wooden euro pallets can carry over 2,000 compressed euro pallets, reducing transportation costs, empty loads, and CO2 emissions.

CORNO PALLETS' OFFERING: a comprehensive range of solutions

Completing the range of offerings, Corno Pallets provides various products to meet diverse customer packaging and handling needs.



Wooden Sideboards: Modular elements made of foldable boards that stack on the pallet to form a pallet box; available in standard formats with four hinges, they are extremely robust and can be exported worldwide.

Protection Boards: Typically used as lids for pallet protection and stacking. Customizable as framed boards or more complex fully enclosed boards.

Plastic Pallets: Available in hygienic/food-grade versions (washable, sterilizable, robust, ideal for internal use and automated warehouses) and disposable versions (made from recycled plastic, available in both stackable and traditional base slat versions). 

Visit:
www.cornopallets.it

A star is born. Modular CM: the novelty by P.E. LABELLERS

It is the latest creation of P.E. launched on the market a few months ago

MODULAR CM is the new rotary labeling machine completely ergonomic and flexible, with its layout reconfigurable quickly and easily.

Modular CM is a compact and solid machine available in 4 sizes from small to medium, up to 6 labeling sta-

tions, perfect for glass and plastic bottles, cylindrical and shaped formats, and for partial labels – front / back, neck labels, plastic I/L/U shape tax stamps.

This solution has all the features to be loved by many sectors that need a small to medium-sized labeling machine, super flexible thanks its

complete modularity, with a layout that can be reconfigured easily and quickly.

This ergonomic labeling machine meets perfectly the needs of many sectors and satisfies the production needs of the Food&Dairy, Oil, Beer, Wine&Spirits, Beer industries.



It features labeling stations with pressure sensitive technology and cold glue, reciprocally interchangeable; they are replaceable in a few steps according to any production needs.

The Modular CM is a machine that provides the highest standards of safety for the operators: it has up/down protections that, when raised, instantly stop the machine's operation.

P.E. LABELLERS S.p.A.

Founded in 1974 in Mantua (Italy), P.E. Labellers is a global leader in the design and manufacture of entirely modular and ergonomic automatic labeling machines. The developed

solutions offer all available labeling possibilities, even reciprocally combined, through independent and interchangeable machines and stations.

The company's lean production is inspired by the concept of total flexibility: with this Design Innovation approach, P.E. Labellers produces 450 machines each year, both rotary and linear, for the beverage, wine & spirits, food & dairy, but also personal & home care, pharma, chemical and pet food sectors.

Today, 10,000 P.E. machines are installed worldwide and widely managed remotely thanks to continuous support and maintenance services. P.E. Labellers features a global dimension: 8 production sites distributed amidst Italy, US, Brazil and 500 employees all over the world.

The company is part of the multinational group ProMach, a world leader in Packaging. 

www.pelabellers.com

 **P.E. LABELLERS™**



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.

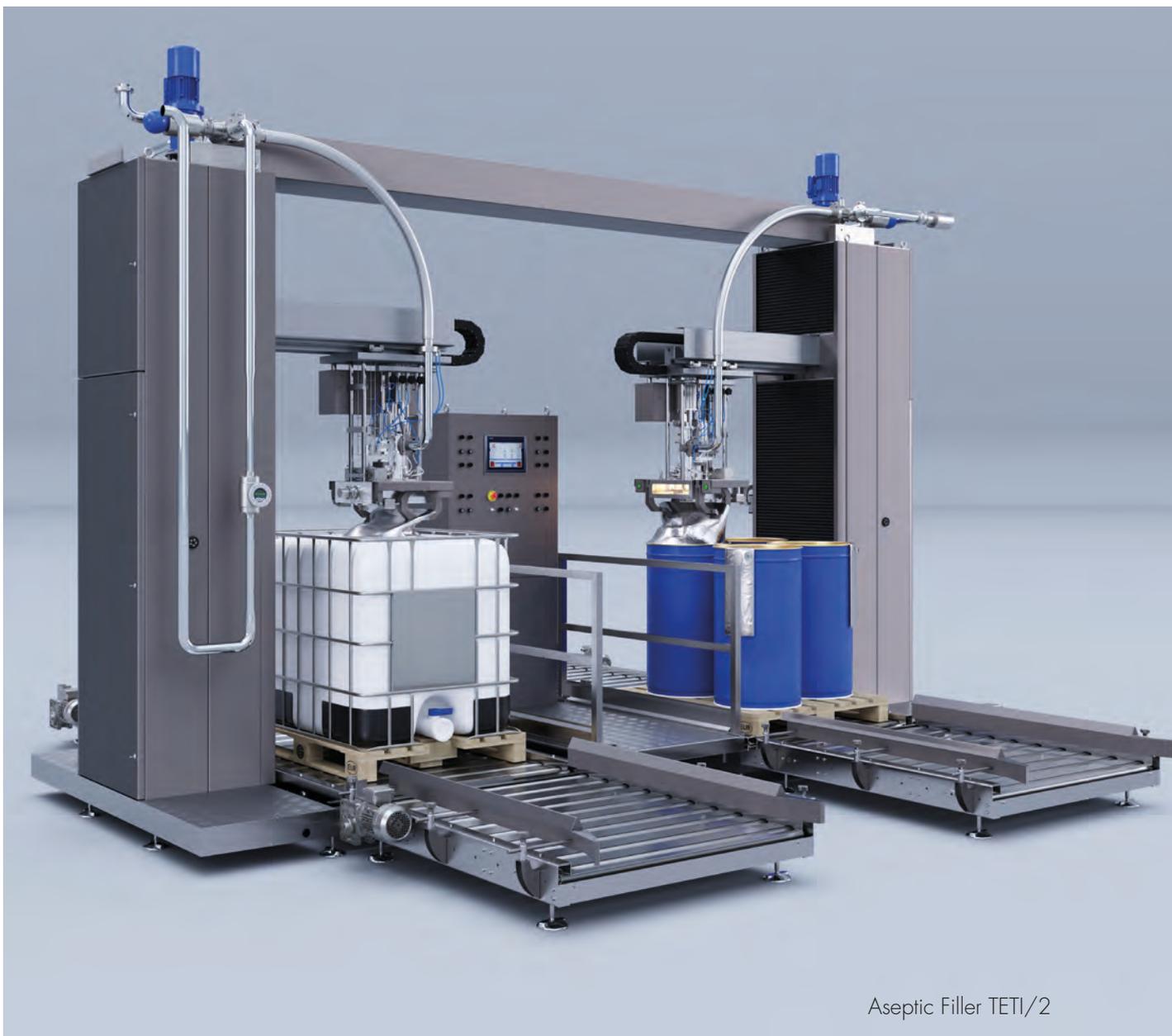
Tropical Food Machinery offers a range of complete aseptic filling units that vary depending on the customer's marketing and logistics needs.

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





Tubi in PTFE per l'Industria Food&Beverage e Pharma.

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- Sottostrato Non Igroscopico
- Alta Igienicità
- Massima Flessibilità
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- Resistenti Agenti Chimici e Alte Temperature
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- Prodotti Secondo Norma EN 16643.

Edizione Luglio/Agosto 2024

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Since 1951.

PLP SYSTEMS, offers complete and customized solutions for dosing, coating and weighing of powders and liquids

Our teamwork, the technical competence and flexibility of our engineers are the key to our success. We attach great importance to being open to new ideas and unique solutions, this being an integral part of our PLP culture, but also innovation, precision and reliability.

PLP SYSTEMS continues to establish itself as one of the world leaders in the dosing of liquid components and in the micro dosing of ingredients in powder or granules, presenting to the market the most advanced technological solutions in the sector.

Both liquids and powders play a fundamental role in the creation of the final product and that is why the production processes of dosing, mixing and coating must be managed in an accurate and precise manner.

These are some of our solutions:

MDP, Micro Dosing for Powders (powder micro dosing) is a system used for the micro dosing of different types of powder ingredients. Size, capacity and logical function can be designed and adapted to meet customer needs.

The system is normally used as a batch dosing scale, dosing each powder individually into the weighing hopper. Other types of configurations are possible such as loss-in-weight dosing, continuous dosing and volumetric dosing.

The MDP has been designed with the aim of achieving a smooth manufacturing process and a simple maintenance system. A various range of products



such as size, grain size and physical / chemical characteristics can be processed. It has a wide dosage range, from a few grams to several kilograms and the hoppers dose up to 500 kg in just 3 minutes and the system is also able to handle special products thanks to the specific design of the individual hoppers. The system is very compact, in fact a carousel of 12 dispensers can be housed in just 4 square meters.

The manufacturing process is very simple, as the system can be supplied with the automation program complete with safety switches, barcode readers, alarms, reports and traceability database of the production process.

Proboera Description:

The proportional doser "ProBoera 1A" was introduced on the market to satisfy the expectations and needs of the



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DRUM COATER



tives such as oil, dyes, chocolate, caramel, etc., and the addition of powder additives such as flavorings, spices, salt, dyes.

The drum has a valve system located on the discharge, which allows small batch mixes of the product with longer retention times.

This guarantees excellent coverage over the entire surface, even with a high percentage of additives.

The system is designed according to the production capacity by completely dimensioning the drum. 🏠

For more information, please visit our website www.plp-systems.com

wine sector. The technology used is the result of PLP's extensive experience in dosing liquids in various sectors.

This machine is designed for use in oenology and in the beverage sector and more specifically for the dosage of gum arabic, sulfur dioxide, enzymes, dyes, acids, flavors or other liquid additives.

The PRO BOERA can be installed just before the bottling line, after microfiltration. It identifies the flow of wine (or other drinks) and automatically adjusts the addition of additives, up to 3 at the same time.

The operator will only have to set the percentage of product to add, after which the machine works in total autonomy.

Drum Description:

The "DRUM COATER" drum coating system is a complete machine, capable of mixing in line croquettes, potato sticks, diced vegetables, oat flakes, cornflakes, puffed rice, cereals, rice, croutons, almonds, chips, walnuts, etc. This type of system is used for the addition of liquid addi-

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JFEX and “JAPAN’S FOOD” EXPORT FAIR Winter 2024 to feature high-quality F&B products

Both the biggest events in the food and beverage (F&B) industry, JAPAN INT’L FOOD & BEVERAGE EXPO (JFEX) and the “JAPAN’S FOOD” EXPORT FAIR, will be held at Makuhari Messe this November for their winter editions. The events are anticipated to be a remarkable gathering for excellent F&B products from Japan and all around the world.



“JAPAN’S FOOD” EXPORT FAIR: A showcase of high-end Japanese F&B products

The “JAPAN’S FOOD” EXPORT FAIR Winter, which takes place alongside JFEX Winter, is the best place to find and import Japanese food products and beverages.

This trade show offers a unique opportunity to explore the fusion of

tradition and innovation in Japanese cuisine.

From contemporary matcha-infused sweets to classic sushi, the expo offers a wide variety of goods that pay homage to Japan’s rich culinary history.

Aside from that, “JAPAN’S FOOD” EXPORT FAIR is a crucial venue for international buyers and companies looking for new ventures. It offers a

venue for networking, collaboration, and learning about the most recent advances in the food sector. Visitors will also get the opportunity to interact with leading Japanese suppliers, sample high-end goods, and discover the spirit of Japanese cuisine.

Each of these things will give attendees a different look into Japanese F&B’s customs and new ideas that make it famous around the world.

JFEX
WINTER
5TH JAPAN INT'L FOOD & BEVERAGE EXPO

9th
"JAPAN'S FOOD"
EXPORT FAIR WINTER
– For Importers & International Buyers –

Join the Future of Food & Beverage!

We're excited to announce the **JAPAN INT'L
FOOD & BEVERAGE EXPO (JFEX)** and
JAPAN'S FOOD EXPORT FAIR are back
for their Winter Edition this 2024!



Save the Dates

-  Nov. 27 (Wed) - 29 (Fri.), 2024
-  Makuhari Messe, Japan

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"JAPAN'S FOOD" EXPORT FAIR



Japan International Food & Beverage Expo



Japan International Food & Beverage Expo



www.jfex.jp/hub/en-gb.html

JFEX Winter: A gateway to Japan and Asia’s dynamic F&B market

JAPAN INT’L FOOD & BEVERAGE EXPO (JFEX) is Asia’s leading exhibition for F&B. Given that, the expo introduces attendees to a diverse range of foods and beverages from all over the world. The trade show is also a key point for reaching the ever-changing Japanese F&B markets, with two editions every year, JFEX Summer and JFEX Winter. This year’s JFEX Winter is set to take place at Makuhari Messe from the 27th of November (Wednesday) to the 29th of November (Friday), 2024. All attendees and exhibiting companies can take advantage of the comprehensive showcase of innovative F&B products from across the world, all under one roof. Buyers and F&B companies can explore four specialised exhibits at JFEX Winter:

- JFEX FOOD: This show showcases all the materials that are essential for the production and distribution of processed food, including frozen food, retort-packaged food, confectionary, beverages, agricultural and fisheries products, food components and additives, food packaging, and more.
- JFEX WINE & SPIRITS: The show brings together a wide variety of alcoholic beverages such as wine, beer, whisky, liqueur, sake, fruit wine, shochu, and many others. Purchasers from a variety of industries, including wholesalers, restaurants, catering firms, and retailers, gather to order premium products right at the expo. Aside from that, this area will have a new non-alcoholic zone feature, providing a more dynamic opportunity for all attendees and brands.
- JFEX FRESH: This new feature focuses on fresh foods (agricultural

- products, marine products, and livestock products) from around the world and Japan. This feature will attract buyers from retailers, restaurants, mid-market food service companies, and wholesalers from all over Japan.
- JFEX NEXT: This new specialised exhibition will be the perfect venue for the next generation and the latest food trends. This will include new food concepts, such as vegan foods, alternative foods, and complete foods from around the world and Japan, as well as services to solve various food issues.
- JFEX PREMIUM: This feature focuses on high-end and premium F&B products from Japan and other parts of the world. Attendees of the expo will have the opportunity to purchase products of superior quality sourced from all around the world.

DON’T MISS ON THESE OPPORTUNITIES THIS NOVEMBER

The “JAPAN’S FOOD” EXPORT FAIR and JFEX Winter provide a once-in-a-lifetime opportunity for buyers, industry professionals, and enthusiasts alike to network, learn, and do business. These events will be an exceptional opportunity to learn more about the varied F&B industry this November; you should not miss it. 🏠

PREPARE TO REGISTER TODAY:



THE 30TH EDITION OF SIMEI to be held from 12 to 15 november at Fiera Milano

SIMEI, the leading international exhibition for wine-making and bottling machinery by Unione italiana vini (UIV) is about to launch its milestone 30th edition. The event is set to celebrate 60 years as a biennial trade fair from 12 to 15 November at Fiera Milano (Rho, halls 1,2,3,4). The best of technology applied to the wine and beverage supply chain will be on show, from the vineyard to the cellar and from bottling to labelling, right up to the glass. An edition entirely dedicated to intercepting the tastes of new consumers through technological and product innovation.

With a transversal overview of innovations and processes in wine-making, liquid food, oil, beer and spirits, SIMEI 2024 is even richer both in terms of the programme and the product range. In addition to the partnership with Distillo (a trade fair dedicated to micro-distillery equipment that will be holding its third edition right inside Simeil), the first edition of BeerForum, the “general condition” of beer in Italy, will also be debuting at SIMEI. Organised by Luca Grandi Birra Nostra, a company founded in 2007 to promote quality Made in Italy craft beer, the BeerForum aims to represent - through meetings, conferences, masterclasses and tastings over the 4 days of the event - an opportunity to learn more about the state and evolution of the Italian brewing sector. News also on the olive oil front with “L’Oleoteca di Olio Officina”, a space coordinated by the observatory of the same name on the world of olive oils. Olio Officina, the Observatory on the world of olive oils led by Luigi Caricato will be bringing

an exhibition on the best examples of oil design and packaging to Simeil as well as a series of meetings on the topic revised with a green focus. Finally, there will be the now traditional Innovation Challenge, the competition that rewards technological innovations in the sector with the “Technology Innovation Award”, “New Technology” and “Green Innovation Award”. With 480 exhibitors, 25.500 square metres of exhibition space and more than 30 attendees registered in the 2022 edition, including 450 foreign

delegates, Simeil has increasingly become the key event for a sector – with a high technological and internationalisation rate – that is crucial to the Made in Italy brand worth more than 3 billion euros. It is a moment to take stock of the state of the art of the sector and its policies. 🏛️



EXHIBITIONS 2024-2025

PROSWEETS

28-31/01/2024 🏛️
COLOGNE

Fair for the sweets and snacks industry.

FRUIT LOGISTICA

07-09/02/2024 🏛️
BERLIN

Fair for fruit and vegetables.

BEER&FOOD ATTRACTION

18-20/02/2024 🏛️
RIMINI

Fair for beers, drinks,
food and trends.

MECSPE

06-08/03/2024 🏛️
BOLOGNA

Fair for the manufacturing industry.

PROWEIN

10-12/03/2024 🏛️
DUSSELDORF

International wine & spirits exhibition.

ANUGA FOODTEC

19-22/03/2024 🏛️
COLOGNE

Fair on food
and beverage technology.

VINITALY

04-08/04/2024 🏛️
VERONA

International
wine & spirits exhibition.

LATINPACK

16-18/04/2024 🏛️
SANTIAGO CHILE

International packaging
trade fair.

HISPACK

07-10/05/2024 🏛️
BARCELONA

Technology fair for packaging.

CIBUS

07-10/05/2024 🏛️
PARMA

Fair of food product.

MACFRUT

08-10/05/2024 🏛️
RIMINI

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

SPS/IPC/DRIVES/ ITALIA

28-30/05/2024 🏛️
PARMA

Fair for industrial automation sector.

FISPAL

18-21/06/2024 🏛️
SÃO PAULO

Fair for product
from packaging.

FACHPACK

24-26/09/2024 🏛️
NUREMBERG

International
packaging trade fair.

MCTER expo

16-17/10/24 🏛️
VERONA

Exhibition on energy efficiency.

MIDDLE EAST 2024/25

GULFOOD

19-23/02/2024 🏛️
DUBAI

Fair for food and hospitality.

DJAZAGRO

22-25/04/2024 🏛️
ALGERI

Fair for companies
of the agro-food sector.

PROPAC ASIA

12-15/06/2024 🏛️
BANGKOK

Fair for packaging, bakery, pastry.

IRAN FOOD+BEV TEC

16-19/06/2024 🏛️
TEHRAN

Fair for food, beverage&packaging
technology.

GULFHOST

05-07/11/2024 🏛️
DUBAI

Fair of hospitality.

HOSPITALITY QATAR

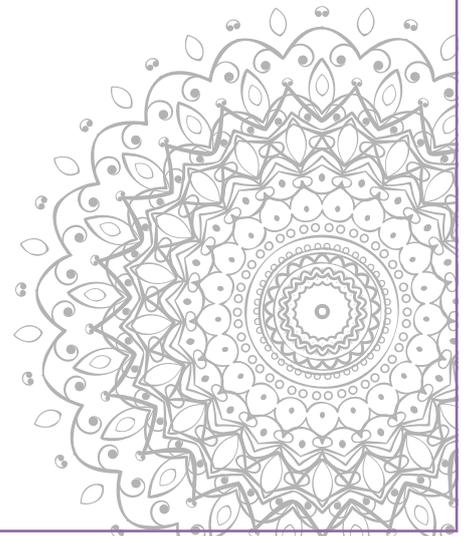
12-14/11/2024 🏛️
DOHA

Fair of Hospitality
and HORECA.

GULFOOD MANUFACTURING

05-07/11/2024 🏛️
DUBAI

Fair for packaging
and plants.



EXHIBITIONS 2024-2025

SIAL

19-23/10/2024 🏛️
PARIS

Fair on food products.

SUDBACK

26-29/10/2024
STUTTART

Fair for bakery and confectionery.

ALL4PACK

04-07/11/2024 🏛️
PARIS

Exhibition about packaging technology.

SIMEI

12-15/11/2024 🏛️
MILAN

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

BRAU BEVIALE

26-28/11/2024 🏛️
NUREMBERG

Fair of production of beer and soft drinks.

TUTTOFOOD

05-08/05/2025 🏛️
MILAN

Fair B2B show to food & beverage.

SPS/IPC/DRIVES/ITALIA

13-15/05/2025 🏛️
PARMA

Fair for industrial automation sector.

IBA

18-22/05/2025 🏛️
MONACO

Fair for the bakery and confectionery industry.

IPACK-IMA

27-30/05/2025 🏛️
MILAN

Exhibition about food and non-food processing and packaging.

DRINKTEC

15-19/09/2025 🏛️
MONACO

Fair for the beverage, liquid food industry.

POWTECH

23-25/09/2025 🏛️
NUREMBERG

The trade fair for powder processing.

HOST

17-21/10/2025 🏛️
MILAN

Fair for bakery production and for the hospitality.

SAVE

2026 🏛️
VERONA

Fair for automation, instrumentation, sensors.

INTERPACK

07-13/05/2026 🏛️
DUSSELDORF

Technology focused on packaging, bakery, pastry technology.

CIBUS TEC

27-30/10/2026 🏛️
PARMA

Fair for food & beverage technologies trends.



WE'VE TALKED ABOUT...

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20-21

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20008 Bareggio - MI
Italy

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12/15

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