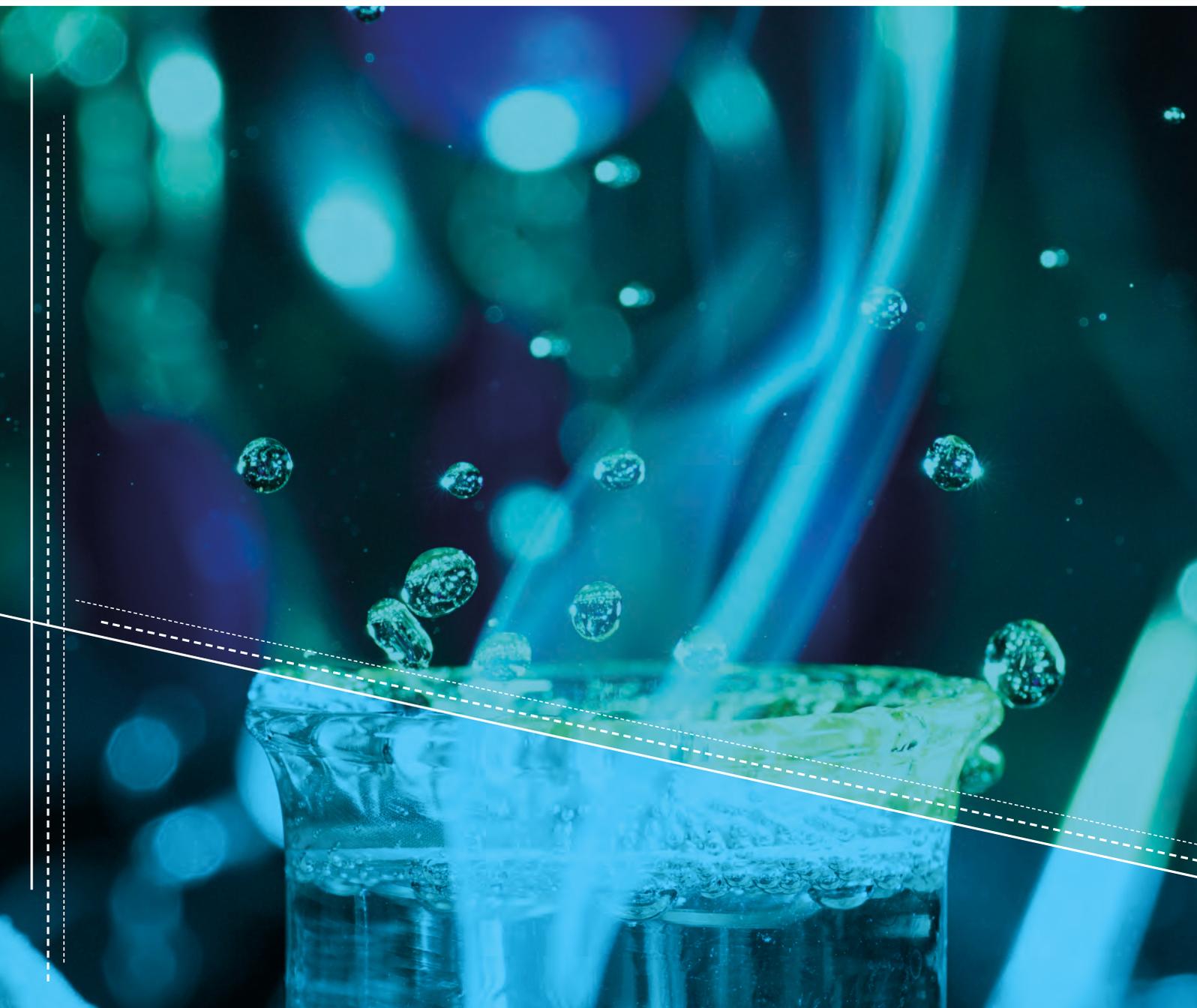


2025

# Drink

TECHNOLOGY



**BEVERAGE INDUSTRY**  
MACHINES • PLANTS • TECHNOLOGY • PACKAGING



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15–19 September 2025  
Munich, Germany

# drinktec

Grow with the Flow

## World's Leading Trade Fair for the Beverage and Liquid Food Industry

Experience the comprehensive range of products across the entire value chain, from raw materials to packaging and logistics solutions – all in action. Network with industry experts, discover the “The Next Big Thing”, and gain valuable insights into the key topics:



Data2Value



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Resource Management



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## EMIOS SRL

THE HEART OF SIEVING IS ITALIAN: EMIOS, TAILOR-MADE SOLUTIONS FOR THE BEVERAGE INDUSTRY. **PG. 2/4**



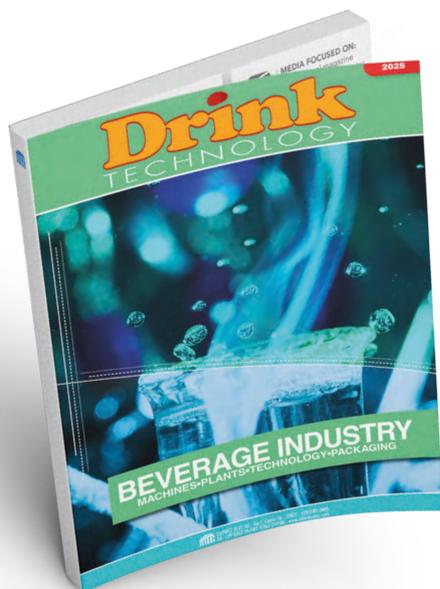
## NAVATA GROUP FOOD PROCESSING SRL

EQUIPMENT AND LINES FOR THE INTEGRATED PROCESSING OF FRUIT AND VEGETABLES. **PG. 56/59**



## MONDIAL PACK SRL

MONDIAL PACK: INNOVATION AND SUSTAINABILITY FOR INDUSTRIAL PACKAGING. **PG. 70-71**



# Drink

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NVC NETHERLANDS PACKAGING CENTRE

# The heart of sieving is Italian: EMILOS, tailor-made solutions for the beverage industry

In the beverage industry, the quality of the final product also depends on processes that are often invisible but essential, such as sieving and material separation.

In this technical and highly demanding context, Emilos has stood out for over forty years as a specialized partner in the design and construction of fully customized vibrating screens.

Founded in the late 1970s, the company — headquartered in Cavriago, Italy — has successfully combined mechanical craftsmanship with an industrial vision, bringing the value of Italian manufacturing to the international market.



Emilos' winning formula is based on three pillars: 100% in-house production, certified high-quality materials (only stainless steel), and a degree of customization tailored to every type of processing.

This approach makes it possible to handle even the most complex applications, thanks to machinery designed

to operate continuously, 24 hours a day, 365 days a year. High productivity, combined with precise material selection, results in a significant reduction of waste and a measurable improvement in operational efficiency.

Emilos screens are highly valued in the beverage sector for their reliability and are used at various stages of the



# CHOOSE EMILOS, YOUR CUSTOMISED SIEVE.



MADE IN ITALY



MORE PRODUCTION  
LESS WASTE



100% STAINLESS STEEL



FREE TRIAL



100% CUSTOMISABLE



FAST DELIVERY



Our passion for screening was conceived at the end of the 1970s.

We have always demonstrated **intuition and enthusiasm**, thanks to which we have successfully **established ourselves** in the world of screening.

Our way of working is characterised by a **high level of flexibility**, which allows us to obtain **significant immediate results**.

**Direct contact** with customer issues constantly **stimulates our planning**.

We offer an **absolute guarantee of quality**, and we have always guaranteed **optimum** operation of the vibrating screen made *ad personam*.

We are a **100% Made in Italy** company; every one of our vibrating screens is entirely made in-house.

Our vibrating screens are able to cope with **very difficult screening and high hourly flow rates**, thanks to the **special vibrating motors** installed, designed to operate continuously 24 hours a day, 365 days a year.



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Tel. 0522 575010  
E-mail: [info@emilos.it](mailto:info@emilos.it)  
[www.emilos.it](http://www.emilos.it)

production process, from raw material selection to the filtration of liquids and powders, all the way to the recovery of by-products with a view to circular economy. Each machine is designed "ad personam," shaped around the customer's specific needs, thanks to direct and ongoing communication that allows rapid response to any challenge.

The company also offers free trials, proving not only the effectiveness of its technologies but also its commitment to building lasting trust and cooperation with every customer.

Complementing this is a highly responsive after-sales service, which includes fast delivery, timely technical support, and regular updates. This flexible operating model makes Emilos not just a technology supplier, but a true partner capable of supporting the customer's long-term production evolution.

In the beverage segment, where process consistency and precision are crucial, relying on proven technologies is a strategic choice. Emilos vibrating screens meet these needs with

robust, high-performance solutions that integrate seamlessly into existing production lines. Their attention to detail and energy efficiency aligns perfectly with the growing market demands for sustainability and waste reduction.

Now more than ever, choosing Emilos means investing in a Made in Italy pro-

duct that blends experience, innovation, and a service designed around the real needs of the industry. A company that continues to evolve without ever losing sight of its original values: pragmatism, expertise, and passion for technology. 🏛️

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



# 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*



*ADH (new CP trolley)*



*Adhesive stations (SLIM)*



*Cold glue stations*



*Roll-Feed stations*



*Hot-melt stations*

**makro**®  
labelling

# MAKRO: modularity, flexibility. Always

**L**everaging 30 years of experience from its founders, Makro was born in 2009 and rapidly grew to become an international market leader.



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.

**A range of labellers for production speeds of 1,500 to 50,000 b/h**

The range includes labellers able to process from 1,500 to 50,000 bottles per hour, applying up to five labels per bottle and available in wet glue, hot melt, self-adhesive and combined versions.



For companies with limited production requirements, the MAK 01, MAK 02 and MAK 1 labellers provide speeds of up to 12,000 b/h with mechanical or electronic rotation of the bottle plates. With special applications and able to cope with production speeds of up to 50,000 b/h, the MAK 2, 3, 4, 5, 6, 7 and 8 labellers, on the other hand, satisfy the needs of medium to large companies. The range includes a high speed self-adhesive labeller with reel winders and non-stop system enabling production to continue at maximum speed even during reel changes and a combined labeller to apply the fiscal guarantee seal. Thanks to a special, patented paper delivery system, the MAK AHS2 self-adhesive labelling module responds to the need for faster, more precise machines. It guarantees a linear speed of 100 metres a minute at a label pitch of 20 mm.

For the high volume PET market, such as the water and soft drinks sector,

Makro Labelling has developed the MAK Roll Feed series of rotary labelers: The 6,000 b/h to 40,000 b/h production speed and use of wrap-round plastic labels on a reel with hot melt application guarantee maximum economic benefits in the production process.

The modularity of the machine also allows the roll feed unit to be replaced with a hot melt unit for pre-cut, wet glue or self-adhesive labels.

In common with the entire Makro range with the Vision Control system to verify the quality and correctness of the packaging and manage rejects: two new inspection systems - RAPTOR (Rapide to Orientate) and A.L.I.C.E. (Advanced Label Inspection and Control Environment), which guarantee high performance, less production rejects and the highest finished product quality.

**Cleap (Concept Leap)**

Makro has created and presented a new labelling machine concept using longstator linear motor technology, the Cleap InLine.

Thanks to the rotation of the plates, it is the only linear labeller with centring which, in addition to high labelling accuracy and speed, also offers the advantage of not having to change format: within minutes, the operator is ready to start production again.

Its versatility and production flexibility make it ideal due to its small footprint. 🏠

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



# DRINKTEC 2025: THE FUTURE OF BEVERAGE STARTS HERE



by **Davide Galli**  
General Manager of BD Expo

A white sign with the word "drinktec" in a large, bold, orange sans-serif font. Below it, the tagline "Grow with the Flow" is written in a smaller, orange sans-serif font, slanted upwards to the right. The background is a blurred image of a busy trade show floor with people and exhibition booths.

drinktec  
Grow with the Flow

# drinktec

*drinktec 2025: numbers, focus topics and visions for the upcoming edition. Technology sustainability and new beverage trends. Here's what to expect from one of the most anticipated events in the industry.*

Only a few months remain until the official opening of drinktec 2025, scheduled to take place from 15 to 19 September at the Messe München exhibition center in Munich.



Edited by **SONIA V. MAFFIZZONI BENNATI**

The event returns with its usual four-year cycle and reclaims its position as a central hub for the global beverage and liquid food technology industries, drawing companies and visitors from all over the world.

Ahead of the show, we spoke with Davide Galli, General Manager of the Official Italian Representation of YONTEX, and a key figure in coordinating the Italian presence at the fair.

Our conversation quickly moved beyond numbers and logistics, offering deeper insight into the role of Italy and the key themes shaping this highly anticipated edition.

## **Davide, let's begin with Italy's role. What kind of presence can we expect this year in Munich?**

As always, Italy will have a very strong presence. With pride, I can say that Italy has consistently been the second-largest exhibiting country after Germany.

As of April 2025, we already have 118 Italian exhibitors confirmed, occupying about one-quarter of the total net

exhibition area. Of course, these figures are expected to grow over the coming months and they clearly reflect how essential the Italian offering has become to drinktec.

## **That's no surprise, considering the strength of Italian technology in the sector.**

Exactly, Sonia.

It's not just about quantity. It's about the quality and depth of what's on offer.

Italian companies bring innovation, advanced solutions and solid industrial know-how.

We're talking about filling technologies, packaging, components, materials and intelligent systems.

Visitors to drinktec quickly realize that Italy is a key player in this landscape.

## **Let's talk about content.**

### **What are the main themes for this edition?**

This year we're focusing on three major thematic pillars.

The first is data acquisition and management, so how to



collect, analyze and transform data into real value, with efficiency and traceability in mind.

The second is sustainability, which continues to be a key driver in the beverage sector. This includes the reuse of raw materials, energy savings and waste reduction. The third theme concerns new beverage categories, with a focus on health-oriented, functional drinks that support both physical and mental wellbeing. That means new ingredients, new flavors and innovative packaging solutions aligned with emerging consumer trends.

**So, this is clearly an edition looking toward the future. What are your expectations on the international front?**

The international component is growing, among both exhibitors and visitors.

In 2022, 70% of the 50,000 visitors came from abroad, and all signs point to this trend not only continuing but potentially increasing.

Interest in drinktec is high, and its global relevance grows stronger with each edition.

**And then there's Munich, a city that offers so much beyond the business side of things.**

Absolutely, Sonia.

Munich is a city rich in every sense, culturally, architecturally and socially.

Beyond the local traditions, parks and historical buildings, it offers a thriving cultural and artistic scene. Just think of the modern art gallery, or the brand-new contemporary art museum, which is worth visiting for the architecture alone.

Those attending drinktec can take advantage of their time in the city to explore an exceptional artistic heritage.

The cultural energy of Munich perfectly matches the atmosphere of the show.

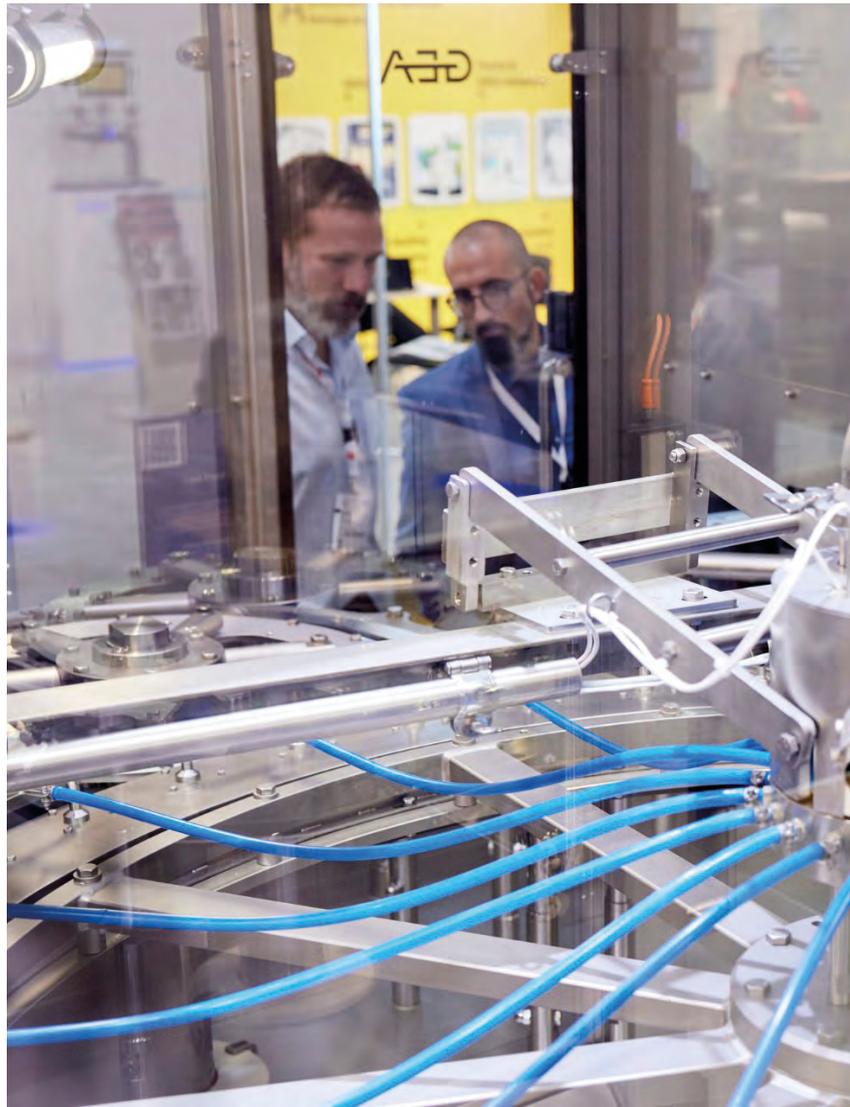
The programme for drinktec 2025 promises to be rich in technical content and forward-looking insights, reaffirming the international importance of the fair and the strategic role of Italian technologies within it.

With Italy once again showing strong, structured participation, the event is poised to reflect the key directions of the beverage industry and the entire value chain, from alcoholic to non-alcoholic sectors.

From process digitalization to sustainability, right through to the evolution of products and consumption habits, drinktec 2025 will be more than a trade fair, it will be a snapshot of a sector in transformation, capturing both its complexity and its ambition.

The appointment, therefore, is at drinktec 2025, to discover all the innovations that the world of the beverage and liquid food industry has to offer.

**drinktec.com**





## “ THE FERMENT OF LIFE... AND OF THE NEW DRINKS ”

They ferment, transform, and communicate with our bodies.

Living ingredients that give rise to new, ever-evolving, and surprising beverages. A truly living world right before our eyes, just waiting to be discovered.



by  
Elisa Crotti

**T**here is life right in front of us. Microscopic life—unseen but industrious—that has accompanied humanity in its relationship with food for millennia. A life that silently works, ferments, transforms, and creates textures, aromas, and beneficial effects. We’ve long known it in bread, cheese, and yogurt. But today, it’s in the beverage sector that these living ingredients are showing their most surprising and relevant side. Kombucha, kefir, non-alcoholic beers with controlled fermentation, probiotic drinks: we are witnessing the dawn of a new generation of beverages, vibrant not only in flavor but also in substance. They are not just drinks—they are worlds in fermentation, where nature and technology collaborate to create something unprecedented. They ferment, they change, they interact with our bodies and (importantly) with our microbiota. If we really listen to them, they tell us of a future that is already here. A future that tastes alive, full of transformation.

### **Not just kombucha: the era of living drinks**

In the world of beverages, fermented products have long ceased to be a quirky niche found only in health food stores. Today, they fill entire shelves, they’re embraced by the mixology world, they win over those in search of new experiences and those simply aiming to feel better. Kombucha—a lightly sparkling drink obtained

## latest news

by fermenting sweetened tea with a symbiotic colony of yeasts and bacteria—was the pioneer, but it's no longer alone.

Alongside it we now find water and milk kefir, switchel (a blend of vinegar, ginger, and sweetener), tepache (a Mexican drink made from fermented pineapple), ayran, and other ferments inspired by global traditions. Human creativity, after all, knows no bounds.

These drinks offer more than just flavor: they are living, dynamic experiences, often impossible to reproduce identically, and they give consumers a sense of authenticity. Some are naturally effervescent, others slightly acidic, but all carry a narrative of transformation and care.

And the market is responding: according to Future Market Insights, the global fermented beverage sector could surpass \$1 trillion by 2032.

### Technology that lets life live

What's behind a living beverage that reaches the shelf intact? Technology that has learned to be gentle. To keep beneficial microorganisms active, we must move away from aggressive traditional pasteurization and embrace more delicate processes.

Take HPP (High Pressure Processing), for example—a technique that uses extremely high pressure to eliminate pathogens without heat, preserving both flavor and nutritional properties.

Or controlled fermentations, which allow precise management of time, temperature, and microbial strains to obtain safe but living products.

There are also techniques like probiotic encapsulation, where beneficial microorganisms are enclosed in small protective spheres (made of natural materials) to improve survival throughout the supply chain.

Or low-intensity flash pasteurization, a brief heat treatment at moderate temperatures that protects good cultures. Finally, smart refrigeration systems automatically adjust storage conditions based on the product type, ensuring freshness and vitality.

In essence, new technologies don't sterilize—they protect. The result is a stable yet dynamic product, safe yet still capable of evolving. It's a delicate balance that requires advanced expertise and a coherent supply chain from production to distribution.



### **Living inside means sustainable outside**

Fermented drinks are not only alive—they're often sustainable. Many originate from a recovery mindset: fruit peels, vegetable scraps, agricultural by-products that, instead of becoming waste, serve as bases for new creations.

Fermentation, after all, is a natural preservation process that extends the life of raw materials without chemical preservatives.

These drinks also typically consume less energy than those produced through complex industrial processes and can be bottled in simpler, lighter, often recyclable packaging. The result is a product that fits perfectly within the circular economy, where nothing is wasted and everything transforms.

### **Alive inside, alive outside: the taste of vitality**

When we talk about living ingredients, we naturally think of the gut microbiota—a community of trillions of microorganisms inhabiting our intestines, influencing health, digestion, immunity, and even mood. Yes, the gut-brain connection isn't just a metaphor: it's a network of chemical and neurological signals that can affect perception, clarity, and emotional balance.

A balanced microbiota can help regulate hormones linked to stress and well-being, such as serotonin and dopamine.

Fermented drinks rich in probiotics and bioactive metabolites can therefore play an active role not just in physical health, but in emotional well-being too. It's not a miracle—it's biochemistry.

Drinking a living beverage also means nourishing that deep (and often neglected) part of ourselves.

It's not just about taste—it's a form of communication between who we are and what lives within us, a relationship renewed with every sip.

### **A toast to the future (already fermenting in the present)**

There's no need to wait for the future to drink the future. Living beverages are already here, ready to take an increasingly central place in consumers' habits. People love them because they tell a story, because they change over time, because they speak of care, nature, science, and flavor.

Ultimately, their vitality brings a simple yet powerful benefit to those who drink them: feeling good.





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RIMINI EXPO  
CENTRE, ITALY



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# Beverage packaging plants: reliable second-hand and reconditioned solutions with BBM Service

*Your trusted partner for complete, customized turnkey solutions*

**B**BM Service is an Italian company with 20 years of expertise in the beverage sector, specializing in delivering turnkey solutions for second-hand, fully reconditioned water and beverage bottling plants. BBM's mission is to provide cost-effective, high-quality machinery and comprehensive support tailored to your needs.

## **Trusted by leading global brands**

BBM has proudly partnered with some of the biggest names in the industry, including Nestlé Waters, Coca-Cola HBC, Refresco Group, Heineken, and

many more. BBM is your single point of contact, guiding you through every step — from initial audit to final plant start-up.

## **What does turnkey mean with BBM?**

When you choose BBM Service, you get an all-in-one solution. We manage everything for you:

- Market and budget analysis
- Line layout design
- Machine supply and installation
- Safety compliance and protocols
- Logistics and on-site start-up

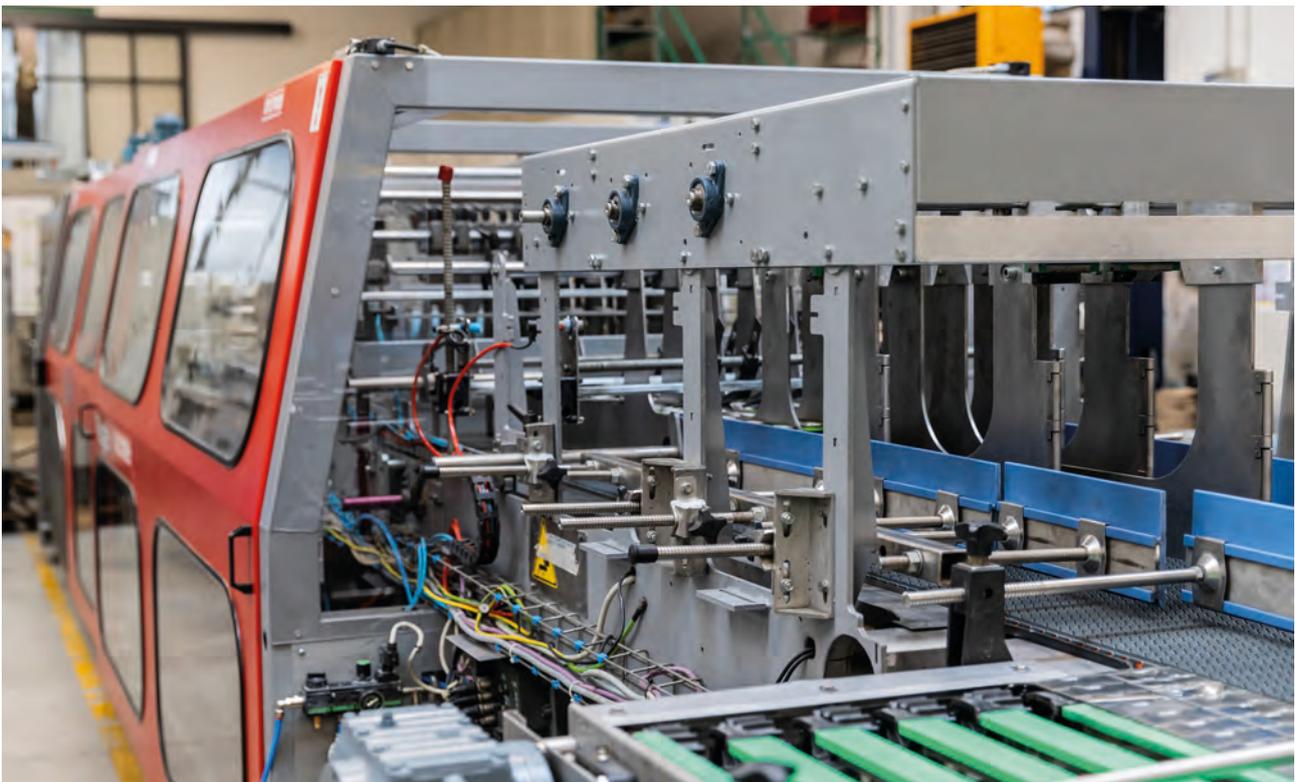
This seamless approach ensures your project runs smoothly and on time.

## **Excellence in used bottling machinery**

BBM offers an extensive selection of over 200 fully overhauled and upgraded second-hand machines.

Our inventory includes blow molders, fillers, labelers, shrink wrappers, cartoners, tray formers, palletizers, and more - all from top brands like SIDEL, KRONES, ACMI, Procomac, COMAG, OCME, and others.

You can visit our spacious showroom in Lenna (Bergamo, Italy) or monitor the refurbishment and commissioning process remotely for full transparency.





### **Fast delivery, guaranteed quality**

We keep a well-stocked inventory to ensure turnkey delivery within 90 to 120 days. Every machine undergoes thorough testing to guarantee performance and reliability. For peace of mind, all reconditioned machines come with a 6-month full warranty.

### **Sustainable, smart investment**

Choosing reconditioned equipment from BBM means you're making a smart, eco-friendly choice. Instead of scrapping old machinery, BBM revitalizes it — reducing waste and lowering your investment cost without compromising quality or efficiency.

### **Flexible Purchase Options to Fit Your Needs**

- As-Is Purchase: Buy machines "as they are" for maximum cost savings.
- Ready-to-Use with Spare Parts Kit: Fully operational machines supplied with compatible spare parts for autonomous maintenance.
- Fully Overhauled & Guaranteed: Customized refurbishment with warranty for complete peace of mind.

### **Explore our complete machinery catalog**

Visit [www.bbmpackaging.com](http://www.bbmpackaging.com) to browse our full range of used machines and accessories.

Each listing includes detailed layouts, technical specifications, and videos of machines in action.

Contact us at [info@bbmpackaging.com](mailto:info@bbmpackaging.com) for a free consultation and personalized quote.



### **Spare Parts: High Quality, Tested, and Always Available**

BBM is your reliable independent source for mechanical, pneumatic, and electronic spare parts compatible with all major brands. All components are tested in our certified laboratory to ensure durability and performance.

We offer competitive pricing along with volume discounts and stock management tailored to your maintenance needs.

A dedicated e-commerce platform simplifies your spare parts ordering process, enabling you to get quotes or purchase directly online.

Discover all the machines and brands for which we offer spare parts:



### **Comprehensive Technical Support & Engineering Services**

With a team of over 50 expert technicians and 20+ years of experience, BBM provides:

- Plant dismantling, relocation, and reassembly worldwide
- Format changeovers and scheduled maintenance
- Remote assistance hotline with flexible packages
- Operator training to optimize line performance
- Specialized machine upgrades to reduce energy consumption by up to 35%



### **BBM Packaging: 20 years of innovation and reliability**

From the heart of Italy's Brembana Valley to international fairs like Drinktec, BBM has been a trusted name in bottling and packaging for two decades.

We're more than a machinery supplier – we're your strategic partner for sustainable, efficient, and turnkey solutions in the water, beverage, food, and non-food sectors.

Discover how BBM can help you maximize productivity, reduce costs, and embrace sustainability - contact us today at [info@bbmpackaging.com](mailto:info@bbmpackaging.com).

### **Featured Line: 12,000 bph pet bottling plant for still, sparkling water, and soft drinks**

Discover one of the best-performing

bottling solutions currently available – a complete, reliable PET line capable of producing 12,000 bottles per hour for still water, sparkling water, and soft drinks.

This plant is engineered for efficiency and uninterrupted operation, featuring top-quality equipment from renowned brands like Krones and Simonazzi Eurostar.

The line covers every step of the process – from blowing the PET bottles to labeling – with a carefully designed layout that maximizes speed, precision, and flexibility. It supports multiple bottle formats and integrates seamlessly with BBM's automatic packaging and palletizing systems, making it ideal for modern facilities focusing on low to medium production volumes.

### **Key machines included:**

- Krones Contiform S8 Blow Molder (2004)
- Simonazzi Eurostar 40-60-15-10 Filler (1988)
- Krones Controll Labeler (2008)
- BBM Bottle Conveyor Belts

### **Availability and inspection**

The line is available for viewing by appointment and is offered "as-is" until September 2025 – a fantastic opportunity to acquire a proven, high-quality plant at a competitive price.

Watch the line in action and discover all technical details:





### Overhauled glass bottling plant – 7,000 bph

Looking for a reliable, high-quality glass bottling solution?

BBM Packaging presents the Glass Line 7,000 bottles per hour (BPH) – a fully overhauled, tested, and guaranteed glass bottling plant available in two customizable versions to fit your production needs.

### Two versions to fit your needs

#### 1. Compact version

This version includes all the essential machines for a smooth bottling process:

- KOSME Barfill filler + cap elevator
- KOSME Jetclean rinsing machine
- AROL screw capper and crown capper
- KOSME CL600 HF level control
- TF-02 bottle drying tunnel

- Omar R&G capsuler
- KOSME Flexa Sensicol labeller
- Comarme GEM case sealer
- Matrix Prostat ADS 6 premix
- Johnson Diversey AMM 1.50 COP system
- CIP SAP Italia
- Bottle conveyors
- Conveyor management electrical panel

#### 2. Full-Automatic version

Expand the compact line with advanced packaging automation for even greater efficiency:

- OCME depalletizer
- OCME ALTAIR X30 case packer
- BERCHI palletizer
- ATLANTA Mytho-A stretch wrapper

#### Flexible formats and speeds

Choose the format and speed that best suit your production:

- 1,000 ml bottles at 5,000 BPH
- 750 ml bottles at 7,000 BPH
- 500 ml bottles at 9,000 BPH
- 250 ml bottles at 12,000 BPH

#### Purchase Options

Choose the level of service that matches your budget and timeline:

- As-Is: Cost-effective option to buy the line without modifications
- Refurbished and Guaranteed: Fully overhauled and backed by a 6-month warranty
- Ready-to-Use with Compatible Spare Parts: Turnkey solution including essential spare parts for smooth maintenance

#### See It for Yourself

The Glass Line is available for inspection at BBM's showroom in Lenna, Bergamo. We invite you to schedule a visit to see the line in action and discuss how it can fit your production needs. Watch the line in action and discover all technical details:





**Case history: from water to oil: the smart transformation of a KRONES blow molding machine**

BBM Packaging successfully converted a KRONES Contiform 316 blower –originally used for water bottling – into a custom solution for edible oil production at Les Huileries du Souss Belhassan (HSB), a major Moroccan player in the agri-food sector. After acquiring the machine from Waldquelle, BBM’s expert team overhauled it with compatible spare parts and adapted it to handle 500 ml and 1000 ml oil bottles, including a neck conversion from Alaska to PCO 29/21. The entire process, from customization to

sea transport and on-site installation, was completed in just six months, with production reaching an impressive 24,000 bottles per hour.

This project showcases the benefits of reconditioned machinery: fast delivery, reduced environmental impact, lower investment costs, and reliable performance. Thanks to BBM’s technical expertise and tailored support, HSB achieved a high-quality, sustainable solution perfectly aligned with their production needs.

**Join us at Drinktec 2025 – Free Admission**

BBM Packaging awaits you at Drinktec 2025 in Hall A6, Booth 539, with

a fully digital and interactive stand designed to offer an immersive experience in our beverage industry solutions.

To support the participation of clients and partners, we are offering free admission tickets: simply scan the QR code or register on our website to receive your voucher. 🏛️

**Get your free ticket to Drinktec:**



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



## “ BIO-INTELLIGENT BEVERAGES: WHEN THE DRINK KNOWS WHAT YOU NEED ”

The future of beverages is not just about taste, but about relationships, data, and sensations. Between ferments and algorithms, new drinks learn, listen, and adapt. Personalized, intelligent, sensorial - they are designed to be liked even before they are chosen.



by  
Sonia V. Maffizzoni

**W**e're used to picking our drinks based on taste, habits, or needs. Sweet or bitter? Sugar-free or energizing? But what if, one day, the beverage chose us - or rather, presented itself proactively, in a predictive and adaptive way, almost like a personal companion? That day is no longer in the future: it's already here. New technologies applied to the beverage sector are transforming how we formulate, consume, and perceive what we drink.

Artificial intelligence, sensors, predictive algorithms, smart packaging - this isn't science fiction. It's a tangible path that's making beverages not only enjoyable but also "aware." The future lies not only in flavor but in the full experience, in relationships, and in meaningful personalization.

### **Bio + Tech: a new alliance**

At the heart of this transformation is data. More and more companies are exploring the use of biometric and behavioral data to offer tailor-made beverages. Some are working on wearable devices capable of detecting hydration levels and suggesting the most su-

## latest news

itable drink in real time. Others are developing apps that track physical activity or sleep cycles, connected to dispensers of functional drinks with customizable formulations.

In the lab, data are used to build dynamic sensory profiles based on individual preferences, time of day, and nutritional needs.

For example, a sedentary person who just had lunch might receive a completely different suggestion than someone finishing a workout session.

In this context, the key word is not just “personalization,” but adaptivity. If personalization means offering something made for an individual, adaptivity goes a step further: it means the ability to modify the offering as variables change over time.

It’s a flexible form of intelligence, one that recognizes we are never exactly the same - not throughout the day, nor from one day to the next. The system doesn’t always offer the same solution; it learns, compares, calibrates.

It’s a new kind of dialogue: between our bodies and what we drink. A continuous interaction that can lead to more relevant, satisfying, even empathetic experiences.

### **Smart formulations that learn**

Artificial intelligence can also contribute to the creation of evolving recipes. It’s not just about testing a new flavor - it’s about processing millions of possible combinations of ingredients, textures, and sensations, and selecting those with the highest chance of pleasing specific consumer targets.

Machine learning systems are already being used to optimize formulations based on consumer reactions, monitored through sensory testing, real-time feedback, or purchasing data. In practice, the drink learns. Consumer preferences become live variables, integrated continuously into the R&D process.

This approach has already shown surprising results in other sectors. In the beverage industry, it opens the door to a kind of product design that doesn’t stop at the bottle - it continues in the relationship between the product and the individual. According to a study by PreScouter, AI use in the F&B sector could cut time-to-market by up to 50% and increase new product success rates by up to 70%. That’s no small feat.

### **Packaging that responds and interacts**

We know the experience isn’t just about the content - it’s also about the container. And smart packaging plays a key role in this new scenario. NFC labels, dynamic QR



## latest news

codes, materials sensitive to light or temperature - these are tools that turn packaging into an active interface.

Through the packaging, the drink can suggest the optimal consumption time, monitor exposure to external conditions, or provide personalized advice based on the environment or the user's state.

Some real-world examples: companies have developed smart caps that monitor hydration frequency and send push notifications as reminders to drink.

Others use bottles with integrated chips that connect to apps capable of adjusting supplement formulations based on an athlete's needs. Some prototypes go even further, analyzing purchase behavior to propose digital content or enabling interaction with the brand's app to adapt flavor, aroma, or intensity.

This approach also has environmental benefits: packaging that communicates effectively can help reduce waste, optimize dosages, and encourage reuse. And create a deeper connection between product and consumer.

### **A more relational kind of consumption**

Bio-intelligent beverages are not just about function. They represent a new way of relating to consumption. The drink becomes a response to the moment, the mood, the context.

If artificial intelligence can listen, then it becomes possible to imagine a beverage that truly accompanies the person who drinks it. Not a product, but an ally. Something that understands, adapts, and becomes part of the day.

The goal isn't to impress with special effects, but to create consistent, enjoyable, and memorable experiences. Simple gestures, deeply attuned to the person making them. Whether born from fermentation or algorithms, the drinks of the future will have only one true judge: the body of the person drinking them.

The palate lights up, the mind relaxes, the right feeling at the right time. That's where the true meaning of beverage lies: not in the lab, but in lived experience.

And in the end, hasn't it always been this way?



# AIR MOTORS: integration within capping machines in the food industry

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

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

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

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

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

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

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

# Fiam®

PEOPLE AND SOLUTIONS



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

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

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

The application involved an air motor made with an outer casing of plastic material of the type of POM C 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](http://www.fiamgroup.com)

# IDROINOX IMPIANTI: transfer without contamination

**F**ounded 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.

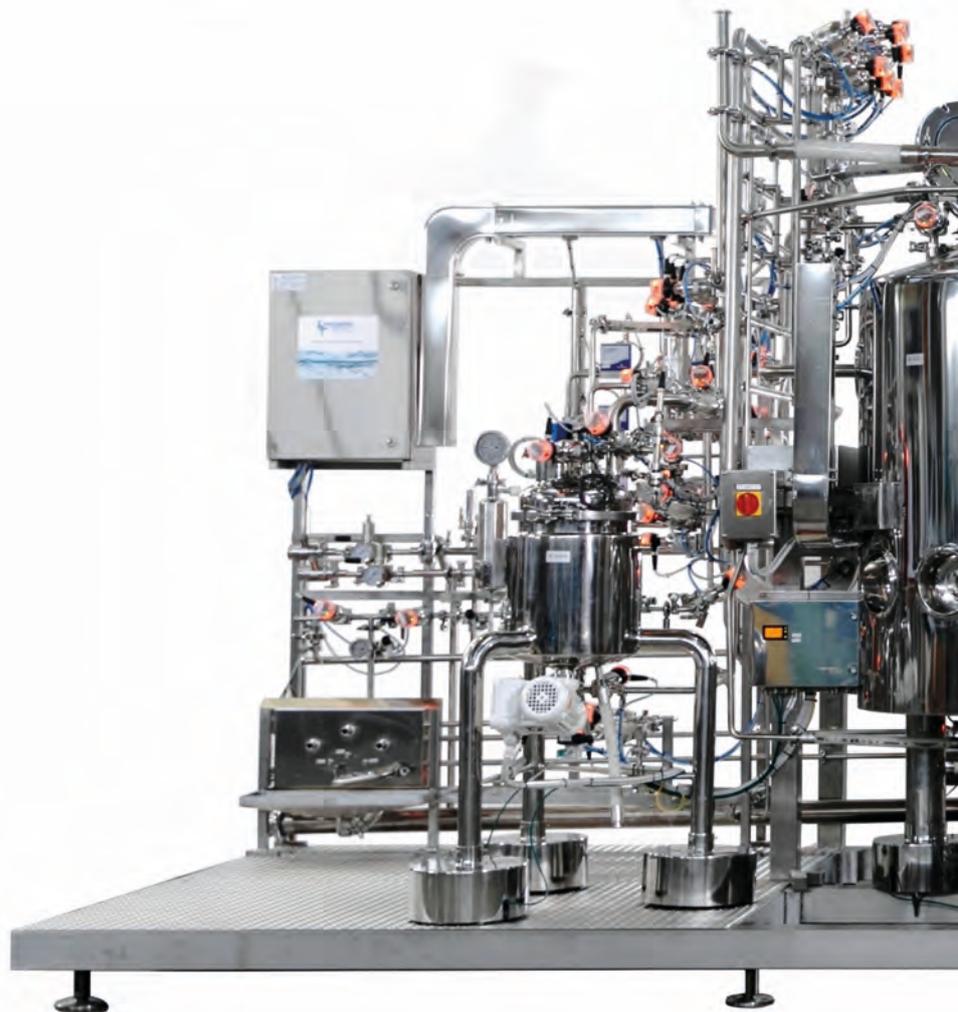
The implemented engineering solutions comply with European and American Community Directives and the most stringent industry standards.

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:**

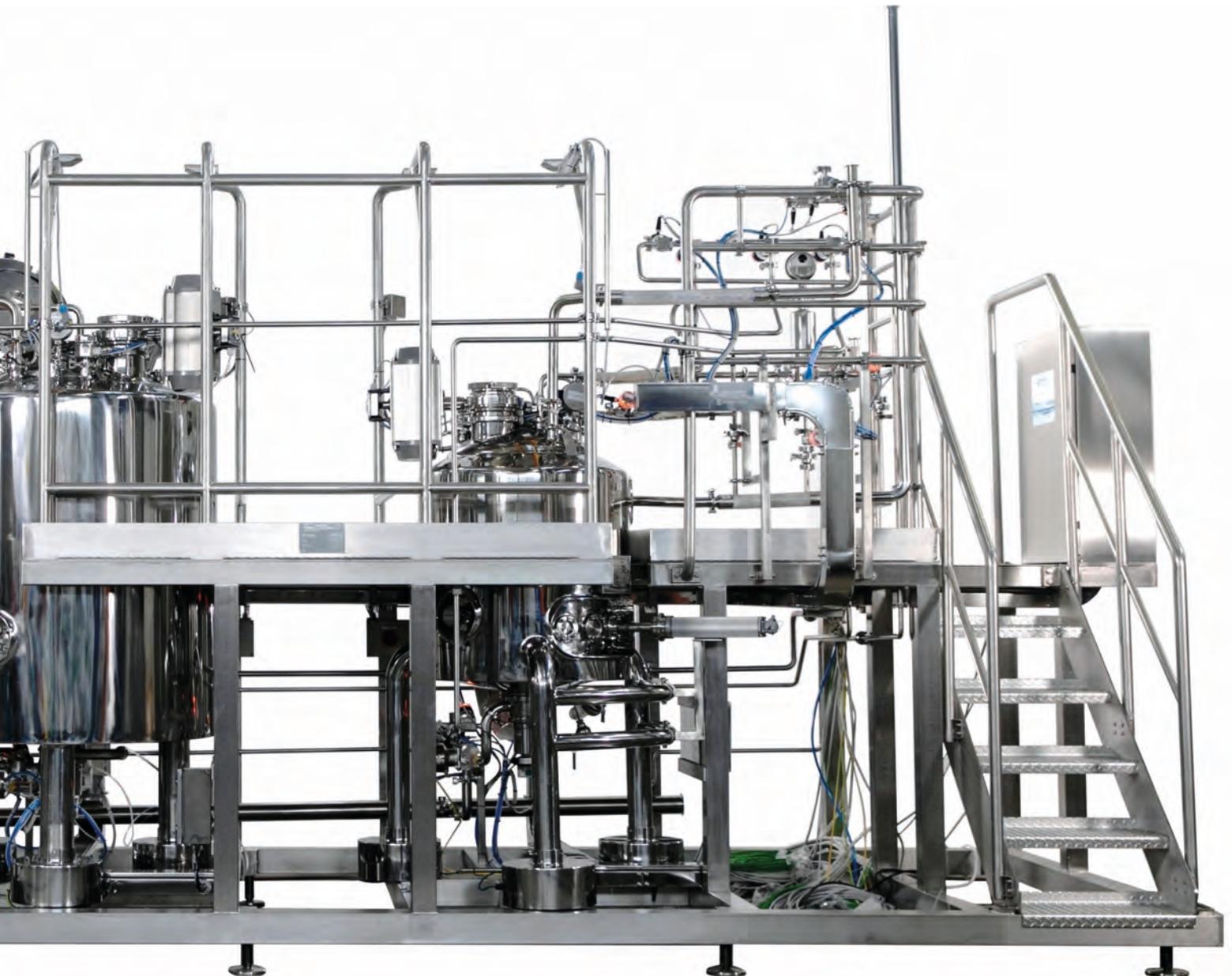
- Aseptic solution preparation and storage plants.

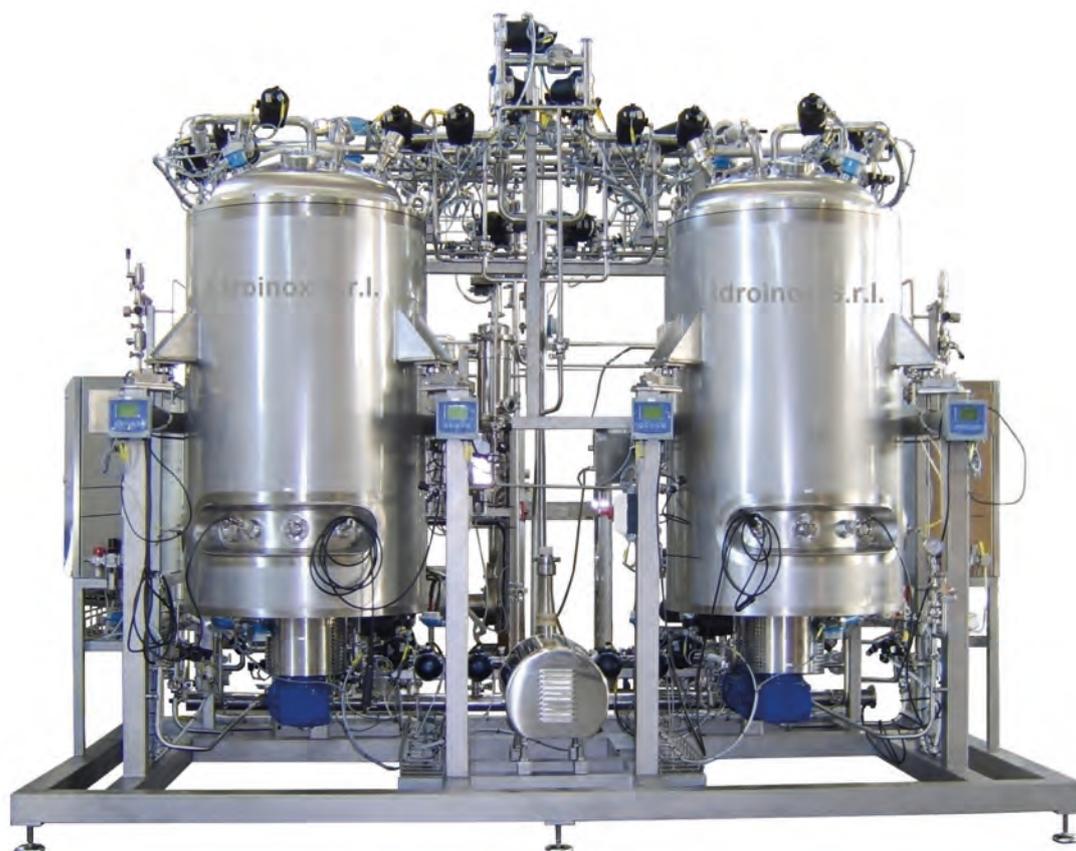
- CIP solution preparation plants.
- Ozonized water production plants with corona discharge treatment.
- PW (Purified Water) production plants with reverse osmosis.

### **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](http://www.idroinox.com)

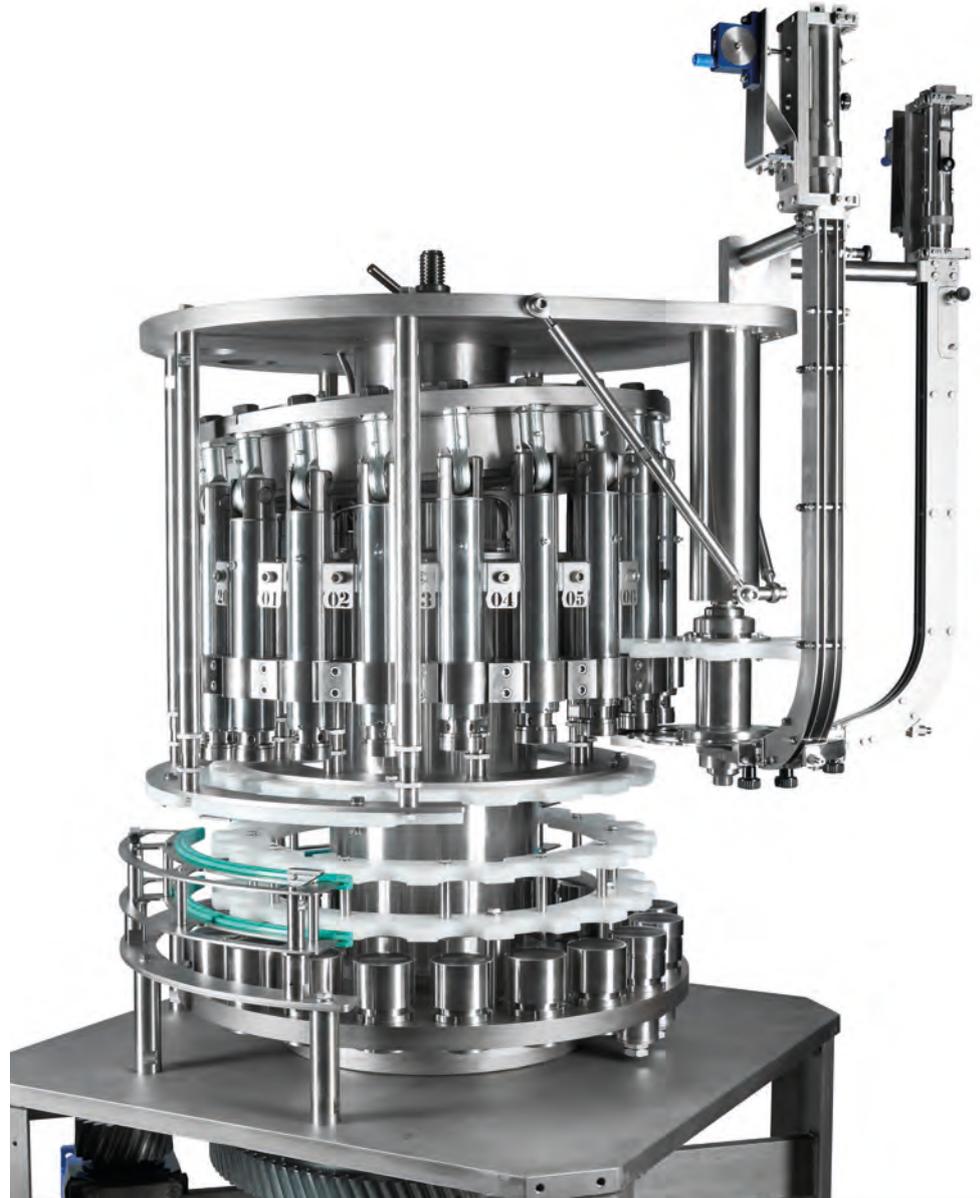


# CROWN CAPPER for glass bottles



## 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 - EXP40VWL 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](http://www.osts.it)

# Label-free bottles: the new eco-design solution

*Appealing and trendy containers*

**P**ackaging is a strategic element for the commercial success of any product, as it can impact both profitability and corporate sustainability policies.

In primary packaging solutions, sustainability is expressed through creativity, with the design of visually appealing containers that capture consumers' attention, and through functionality, with the development of lightweight, rPET, and label-free bottles.

Label-free bottles are an increasingly popular trend among food and beverage manufacturers. For example, in Portugal, Carvalhelhos, a company that has always prioritized sustainability and environmental responsibility, produces new PET and rPET containers without plastic labels, thanks to the EBS 8 KL ERGON stretch-blow moulder by SMI.

## **SMI solution for Carvalhelhos**

Carvalhelhos blow moulder not only produces traditional PET and rPET bottles that require label application, but it is also equipped with specialized moulds designed by SMIMEC for the stretch-blow moulding of 0.33 L, 0.5 L, and 1.5 L flat-bottom rPET bottles without paper or plastic labels. This eco-friendly solution eliminates the need for glue and additional paper or plastic materials, simplifying the recycling process and ensuring higher purity in recycled PET.

The area dedicated to the label has been removed, eliminating the ribs typically found in traditional bottles. Therefore, an innovative combination of embossed and debossed engravings on the bottle body provides ad-

ditional space for the brand logo and essential product information, which would traditionally appear on a label. This approach also allows for the inclusion of information in braille. Beyond its environmental benefits, this solution aligns with Carvalhelhos' aesthetic and branding needs, helping the new bottle stand out on store shelves and attract consumer attention.

## **Advantages for the environment and the consumer:**

- eco-friendly solution, as the PET bottle is 100% recyclable
- better compliance with environmental regulations regarding recycling
- easier recycling process, since there is no label to remove. Even

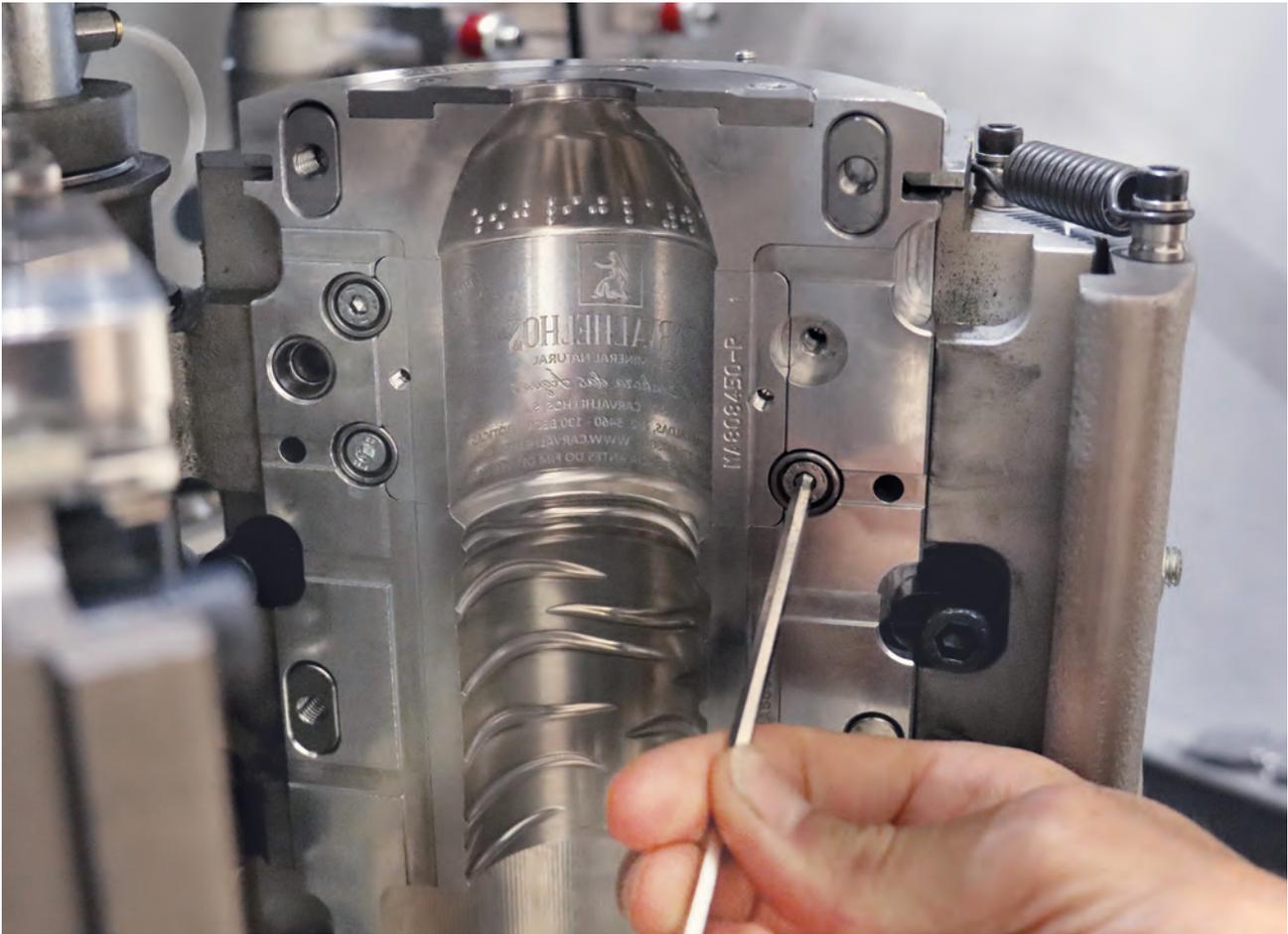
when made from recyclable materials, labels on traditional bottles must be separated from the container during recycling.

- no need for glue in label application.
- reduced packaging waste, resulting in less material to recycle.

## **Advantages for the bottler:**

- reduced costs for raw material purchases (labels and glue).
- lower storage costs for raw materials.
- simplified and optimized production process, as a labelling machine is no longer required.
- easier and more efficient PET recycling, since there is no need to separate the label from the container.





### Giving shape to ideas

The quality of the moulds installed on the rotary stretch-blow moulders, necessary for the production of the containers, and the efficiency in the stretch-blow moulding process are two fundamental elements to obtain quality bottles that attract the attention of consumers.

SMI, through its subsidiary SMIMEC, takes care of the entire production phase of the moulds installed on stretch-blow moulding machines. To meet the needs of customers who wish to produce both traditional bottles intended for label application and bottles without labels, SMIMEC manufactures special couplings to be inserted in the moulds mounted on SMI stretch-blow moulders. Size changeover operations to switch from one type of bottle to another are extremely simple and fast as it is sufficient to replace the plug section in the mould.

Although the design change may seem simple, in reality such an operation represents a major change from a marketing point of view, as it promotes circular economy and helps to evolve the way brands communicate with their customers and differentiate themselves on shop shelves.

### Innovating to anticipate the future

For 25 years, SMIMEC's activity has been characterized by competence, professionalism, passion and creativity. Innovation is a key factor for constant improvement and SMIMEC seizes all the opportunities offered by changes thanks to a pro-active approach to market demands.

In order to carry out countless processes

on behalf of third parties and offer a wide range of high quality, precision components in compliance with current regulations, the SMI Group's mechanical workshop has a state-of-the-art machine park, continuously renewed, which meets the needs of the most demanding customer. 🏭

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



# 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](http://www.akomag.com)**

# 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](http://www.plasticfreeonlus.it))**, working to rid Italy of thousands of tons of dispersed plastic in the environment. 🏛️

**[www.mureddusugheri.com](http://www.mureddusugheri.com)**



# PIRAMIDE SRL: innovation, sustainability, and new solutions for enological hygiene

Since 1991, Piramide Srl has been a reliable and innovative partner for the Italian winemaking industry, representing Re-alco, a Belgian leader in enzymatic biotechnology, exclusively. Piramide's mission is to bring advanced, effective, and sustainable hygiene solutions to Italian wineries, raising production standards while reducing environmental impact.

At the heart of this mission is the new ENZYWINE product line, especially ENZYWINE L, designed to efficiently and sustainably meet the daily cleaning needs of the winemaking industry.

## **ENZYWINE L: daily efficiency and savings for wineries**

ENZYWINE L is a true innovation in everyday cleaning for wineries.

This liquid enzymatic detergent is formulated to deliver deep and consistent cleaning for bottling lines and microfiltration systems, ensuring not only the removal of organic residues but also significant water and energy savings.

ENZYWINE L's formula enables effective cleaning at low temperatures (45-55°C), optimizing energy consumption and reducing rinsing times thanks to its easy-to-remove composition, achieving tested water savings of up to 25%.

Through its specific enzymatic action, ENZYWINE L maintains clean surfaces without the use of aggressive chemicals, preserving equipment quality and contributing to the sustainability of daily operations.



This product also stands out for its biodegradability, reducing the overall environmental impact of hygiene practices in wineries and showcasing how Piramide combines innovation with ecological responsibility.

## **Other ENZYWINE products for comprehensive cleaning**

In addition to ENZYWINE L, Piramide's ENZYWINE line includes specific solutions for particular cleaning and sanitization needs, ensuring im-

peccable hygiene at every stage of the winemaking process. Key products include:

- **ENZYWINE R10:** Ideal for restoring membranes up to 98%, this detergent is designed for filtration and bottling lines, optimizing equipment productivity and reducing maintenance requirements. It offers superior performance while maintaining sustainability thanks to its biodegradable composition.





Often invisible, biofilms are created by accumulations of bacteria and yeasts protected by a challenging organic matrix.

- **ENZYWINE W10:** Specially formulated to remove clogs caused by critical organic molecules, ENZYWINE W10 is ideal for situations requiring deep, targeted cleaning. Its advanced formula enhances productivity by 10-20%, minimizing machine downtime.

**BIOREM® 3G: Advanced Solution Against Biofilms**

Piramide goes beyond everyday cleaning with its BIOREM® 3G line, offering an exceptional solution in the fight against biofilms, one of the main sources of contamination in the wine-making industry.

Using highly specific patented enzymes, BIOREM® 3G can hydrolyze the protective matrix of biofilms, exposing microorganisms and making them vulnerable to biocides.

This treatment is essential for ensuring deep surface cleaning and microbio-





logical safety in winemaking, drastically reducing contamination from bacteria such as **Brettanomyces** and **Pediococcus**.

**High-performance sanitizers for complete safety**

To complete the hygiene cycle, Piramide offers a range of powerful sanitizers, such as P550 and P510, formulated with peracetic acid to ensure optimal microbiological protection in critical phases of produc-

tion. These sanitizers, ideal for surfaces and equipment, complete the sanitization process, delivering continuous and effective safety.

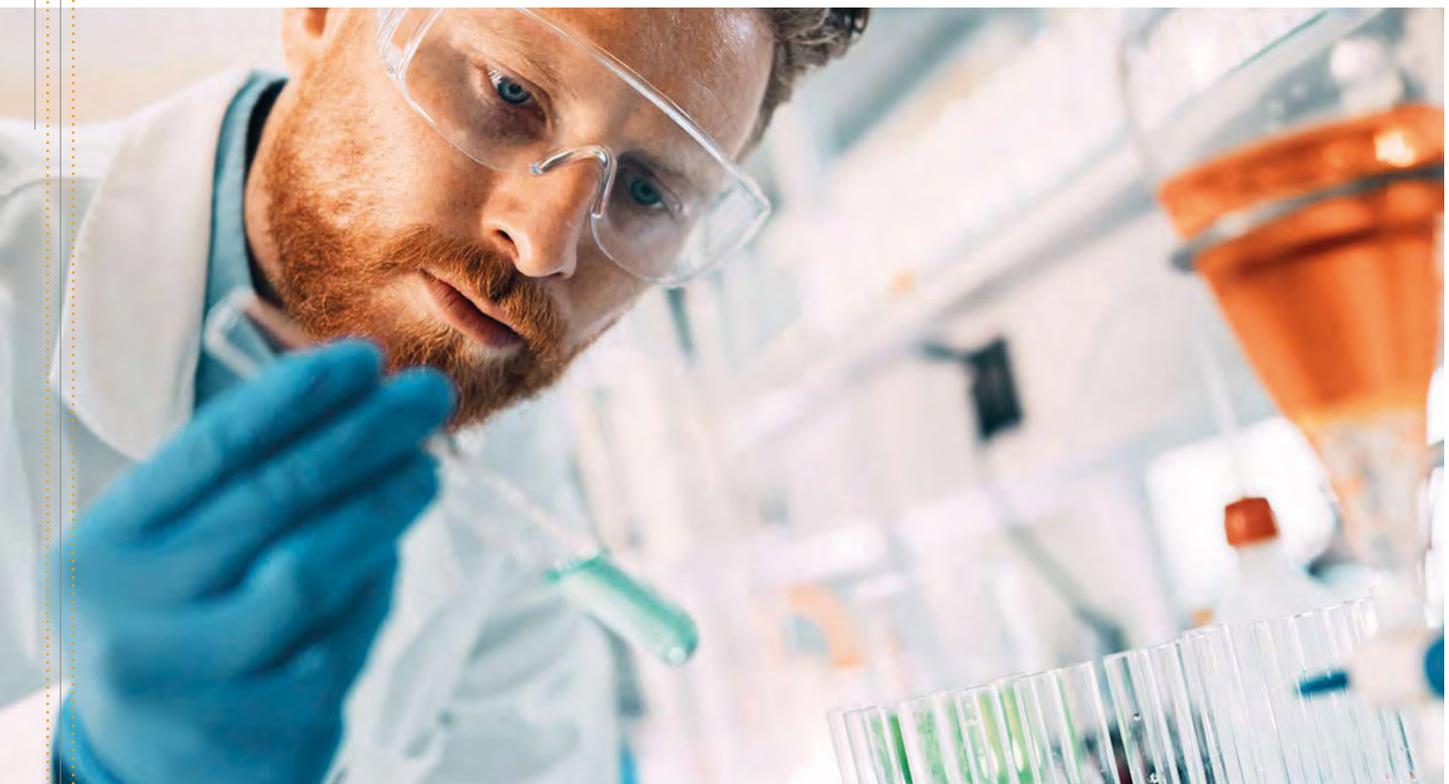
**Comprehensive and tailored technical service**

Piramide not only provides high-quality products but also ensures complete technical support through its microbiological reset service. This service involves thorough plant cleaning using technologies that re-

move even the most resistant contaminants.

Piramide's team assists clients at every step, from microbiological sampling to detailed reporting, offering tailored consulting and ongoing support.

Through customized hygiene plans, Piramide helps wineries improve their cleaning processes, optimize risk management, and ensure microbiological compliance.



**Piramide: innovation and reliability for a more sustainable future**

With solutions like ENZYWINE L and other advanced formulations in the ENZYWINE and BIOREM® lines, Piramide offers the winemaking sector an environmentally friendly approach to hygiene that enhances production efficiency.

The combination of enzymatic technologies, energy savings, and a focus on sustainability positions Piramide as the ideal part-

ner for Italian wineries looking to prioritize cleanliness and quality.

For more information about Piramide's solutions and to discover how its products can make a difference, visit [www.piramide-ambiente.it](http://www.piramide-ambiente.it) to learn more about their innovative approach to enological hygiene. 🏡



# Crafting Success: How Microbrewery Design Can Drive Customer Traffic.

## BREWER WORLD.

**By:** Aakriti Rawat (Brewer World)

**D**esigning 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](http://www.brewer-world.com)



# Smart automation in champagne production. PERRIER.

## *Temposonics® sensors used in PERRIER Bottling machines*

**C**hampagne, 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 monobloc 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](http://www.temposonics.com)

 **Temposonics**  
AN AMPHENOL COMPANY

# SUGHERIFICIO LTS: premium cork stoppers

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

**F**ounded 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](http://www.sugherificio-lts.it)**



## “ 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.

**T**hese 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."

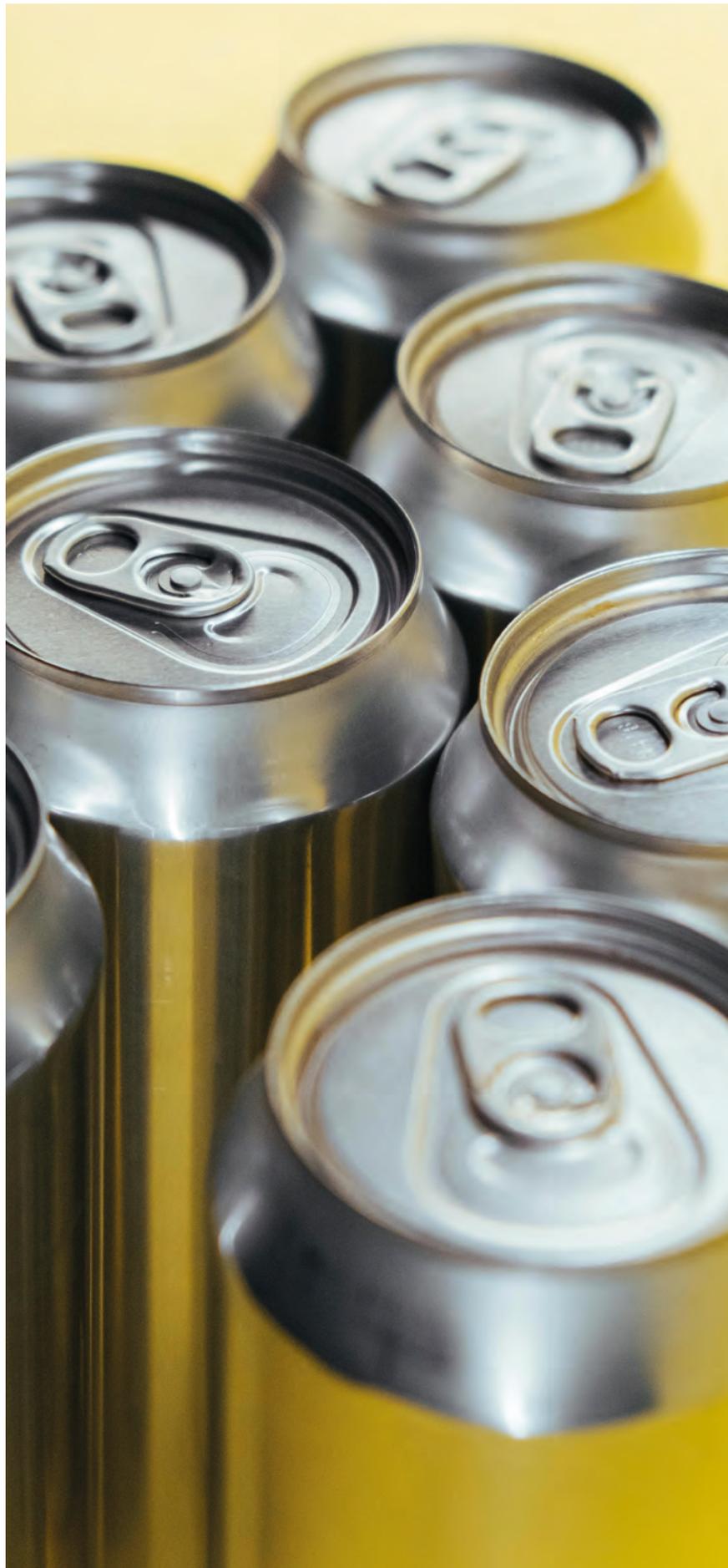
Consumers' opinions are also divided. Many support the new regulations, seeing them as a necessary step to improve public health.

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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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.

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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**

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**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.

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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 <0,5m<sup>3</sup>/h. 

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Sterilization retort



Pasteurization tunnel

# Equipment for oenology

**E**nomet Impianti S.r.l. has been on the market since 1996 and mainly focuses on designing and manufacturing machinery for the wine sector. The company consists of a team of 15 people, including several qualified technicians. It operates both in Italy and abroad, developing complete winery projects and handling both the architectural and technological aspects. It offers innovative systems, supported by various patents and a staff with 40 years of industry experience.

In particular, the company's activities center on research and development of new technologies, the design of machinery and processing lines, and the production and marketing of enological equipment such as:

- Destemmers-crushers and sorting lines
- Membrane presses
- Must clarification systems
- Rotary Vacuum Filters
- Diatomaceous Earth Filters
- Plate Filters
- Crossflow Filters
- Reverse Osmosis
- Tartaric stabilization systems
- Refrigeration units
- Heat exchangers
- Electrical panels for fermentation temperature control
- Refrigeration plates
- Systems for sparkling and semi-sparkling wine
- Beer systems
- Nitrogen generators and systems
- CO2 recovery systems
- Bottling lines of all types
- Pumps of various types
- Stainless steel tanks



- Concrete tanks
- Barriques, casks, and related accessories
- Stainless steel piping and fittings

All phases of Enomet's activity, from design to production, are primarily managed by the company's in-house technical department, which may consult with external qualified professionals if needed.

Even when external contractors are involved in installing the systems, Enomet's technicians always oversee the work directly.

Enomet also provides both in-house and off-site technical support and can carry out maintenance and repairs—within Italy and abroad—even on machinery not manufactured by the company, subject to prior inspection. 🏛️



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

## “ 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

**B**everage 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



## 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.





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Edizione Luglio/Agosto 2024

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Catalogo Tubi Flessibili in PTFE!



# Equipment and lines for the integrated processing of **FRUIT** and **VEGETABLES**

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

NAVATTA, THE GLOBAL SUPPLIER OF INTEGRATED FRUIT & VEGETABLES PROCESSING EQUIPMENT AND

LINES, PROVIDING WELL PROVEN AND INNOVATIVE SOLUTIONS FOR A FULL RANGE OF PLANTS also thanks to the numerous companies' acquisitions over the years, such as Dall'Argine e Ghiretti in 2001, a 40-year-old company world famous for rotary can pasteurizers and tomato pulping lines; Mova, in 2010, with extensive experience in bins handling, bins and

drums emptying, palletizers and de-palletizers, washing systems; Metro International, in 2012, leader in fruit and vegetables processing, boasting international patents for juice and puree extraction, concentration plants and thermal treatment; Ghizzoni Ettore, in 2012, specialized in special batch plants for ketchup, sauces and jams.

Line to produce thermostable jams for bakery products. Working capacity: up to 2.400 kg/h product ready for hot filling.





# NAVATTA GROUP

Food Processing S.r.l.

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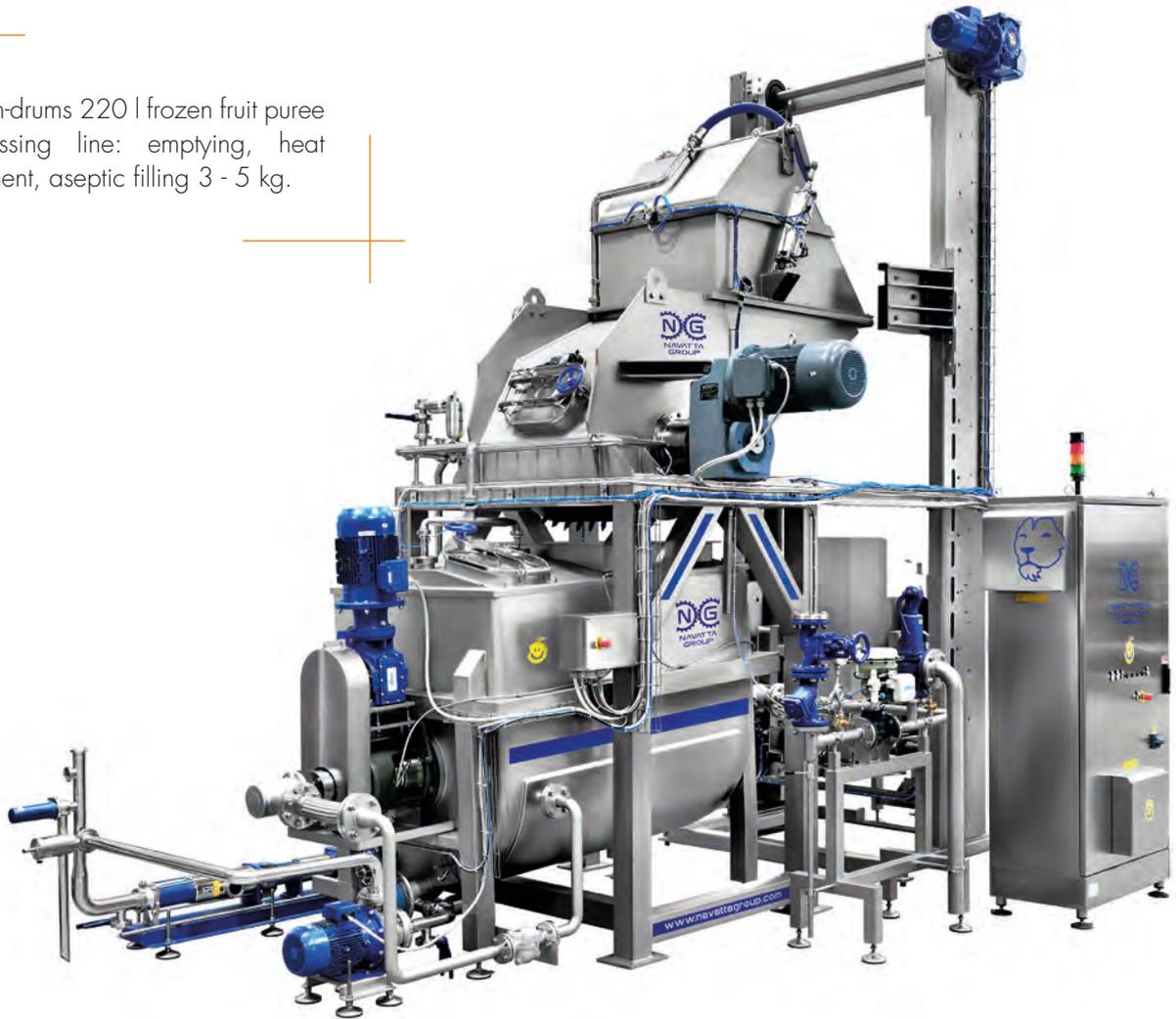
SINGLE HEAD ASEPTIC FILLER FOR  
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43013 Pilastro di Langhirano - Parma - Italy

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Bag-in-drums 220 l frozen fruit puree processing line: emptying, heat treatment, aseptic filling 3 - 5 kg.



**Manufacturing range**

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

- Peeled / diced / crushed tomatoes, tomato sauces and purees, tomato paste, all filled into any kind of package or in aseptic;
- Diced, puree, juices (single strength or concentrated) from Mediterranean / tropical fruit, all filled into any kind of package or in aseptic;
- Fruit crushing lines from IQF, frozen blocks and frozen drums
- High yield PATENTED fruit puree cold extraction, fruit purees / juices equalized in aseptic.
- Wide range of evaporators to produce tomato paste Mediterranean and tropical fruit concentrate.
- Aseptic sterilizers
- Aseptic fillers for spout bags/ spoutless Bag-in-Box 3 – 20 liters, Bag-in-Drum 220 liters, Bin-in-Box / IBCs 1.000 – 1.500 liters;
- Piston Fillers
- "All-in-one" pasteurizer / cooler spirals



**NAVATTA GROUP**  
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Single head aseptic filler "Webzero" for web small bags 3-5-10-20 liters - automatic loading system - no operator needed – patented system. Semi-automatic filling of 220 bags in drum. Aseptic tank and sterilizer.

- Formulated products productions (jam, ketchup, sauces, drinks) starting from components unloading to dosing, mixing, mechanical / thermal stabilizing, to filling into any kind of package or into aseptic;
- Processing pilot plants;
- Vegetable processing as receiving, rehydration, cooking, grilling

Navatta Group's headquarter and the two production units are located in Pilastrò di Langhirano, Parma, with a total production area of 10,000 square meters. A new area of 10,000 square meters has recently been purchased

and is ready for the third processing unit to be built.

**Vision:** passion is the factor that drives us to higher targets, in terms of

technology, products and services. Mission: to constantly increase Customers' satisfaction and fidelity. 🏠

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

*Navatta, the global supplier of integrated fruit&vegetables processing equipment and lines, providing well proven and innovative solutions for a full range of plants.*

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

**O**ur 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



**PLP Systems**

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

# 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](http://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:**

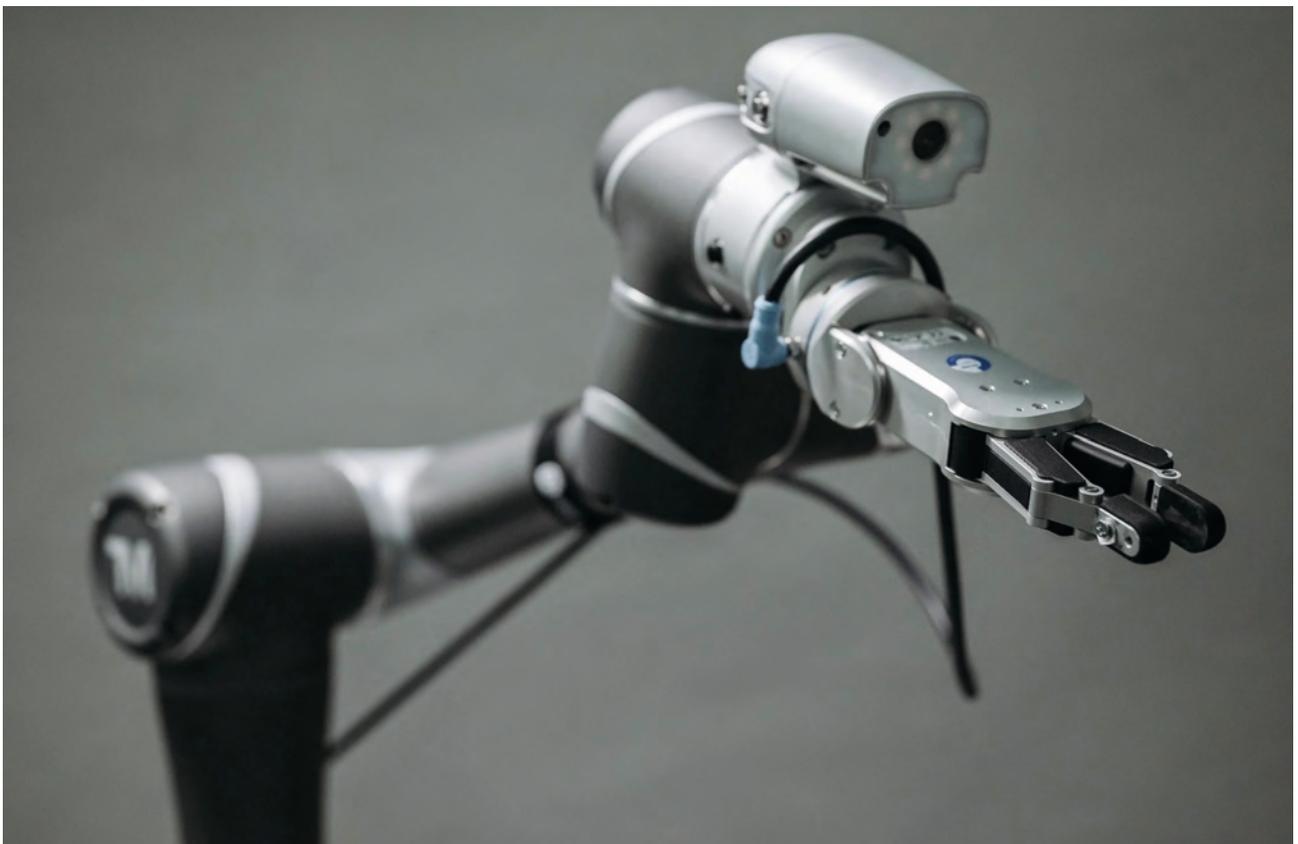
The "DRUM COATER" drum coating system is a complete machine, capable of mixing in line croquettes, potato sticks, diced vegetables, oat flakes, cornflakes, puffed rice, cereals, rice, croutons, almonds, chips, walnuts, etc. This type of system is used for the addition of liquid addi-

# PROBOERA



## “ THE WORLD OF PACKAGING BETWEEN ROBOTICS AND ARTIFICIAL INTELLIGENCE ”

The use of robotics and artificial intelligence in packaging is increasing, providing benefits in efficiency, quality, and sustainability. However, companies must consider costs and invest in training for effective use



images: unsplash.com

**T**he world of packaging is undergoing a rapid evolution thanks to the introduction of robotics and artificial intelligence. In recent years, advanced technologies have radically changed the way companies produce and package their products, offering advantages in terms of efficiency, precision, and sustainability.

One of the main benefits of using robots in packaging is the increase in speed and efficiency. Robots can work 24/7 without interruptions or slowdowns, improving productivity and reducing delivery times. Additionally, robots can be programmed to work precisely



by Our Editorial Team



and repetitively, reducing human errors and improving product quality.

Artificial intelligence is another technology that is revolutionizing the world of packaging. Thanks to AI, machines can continuously learn from their environment, improving their performance and adapting to new situations. For example, machines can use artificial vision algorithms to detect defects or anomalies in products, reducing the risk of errors and improving product quality.

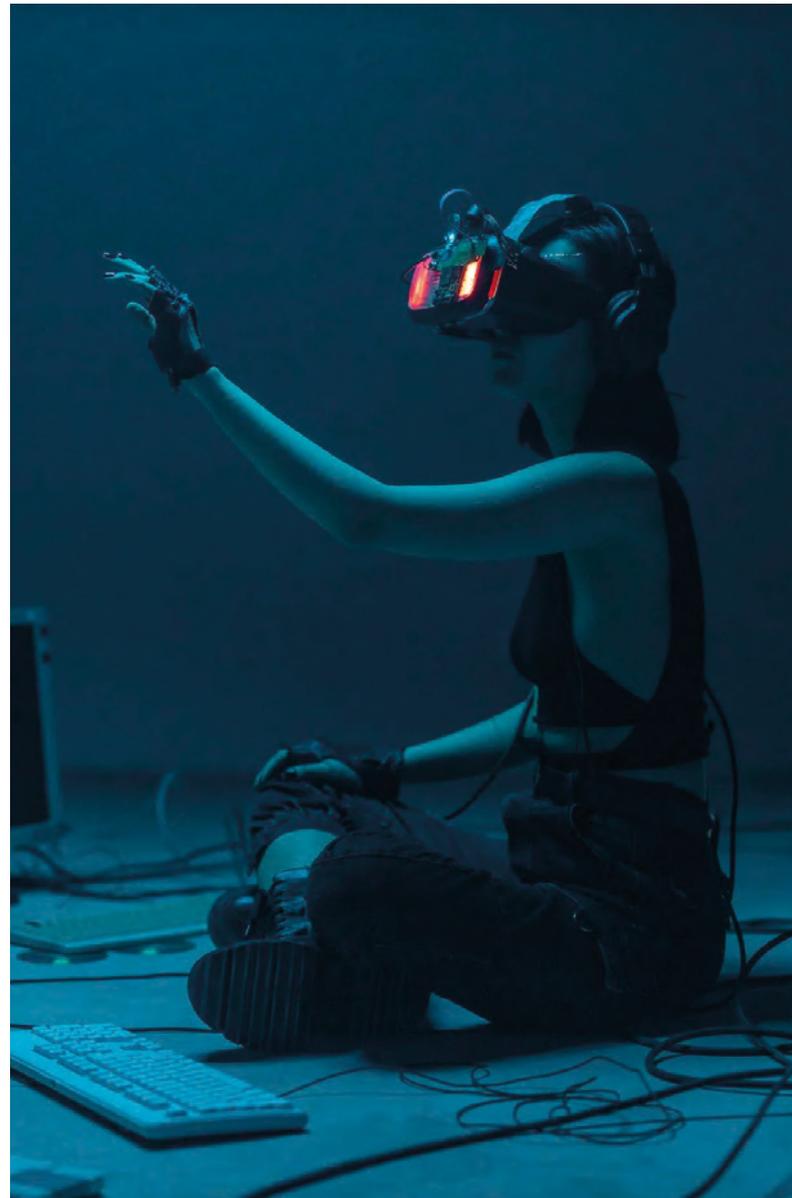
Another advantage of using robotics and artificial intelligence in packaging is the reduction of waste and environmental impact.

Machines can work with greater precision and use only the amount of material necessary to package products, reducing waste and energy consumption. Additional-

ly, machines can be programmed to recycle or reuse packaging materials, reducing environmental impact.

However, the introduction of robotics and artificial intelligence in the world of packaging is not without challenges. For example, companies must invest in expensive technologies and train personnel to use them effectively. Additionally, machines can be subject to malfunctions or breakdowns, causing interruptions in production and additional costs for maintenance.

In conclusion, the world of packaging is becoming increasingly robotic and intelligent, offering numerous advantages for companies that decide to invest in these technologies. However, it is important to carefully evaluate the costs and benefits before making a decision and ensure that personnel are adequately trained to use the machines effectively.



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

**T**ropical 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.

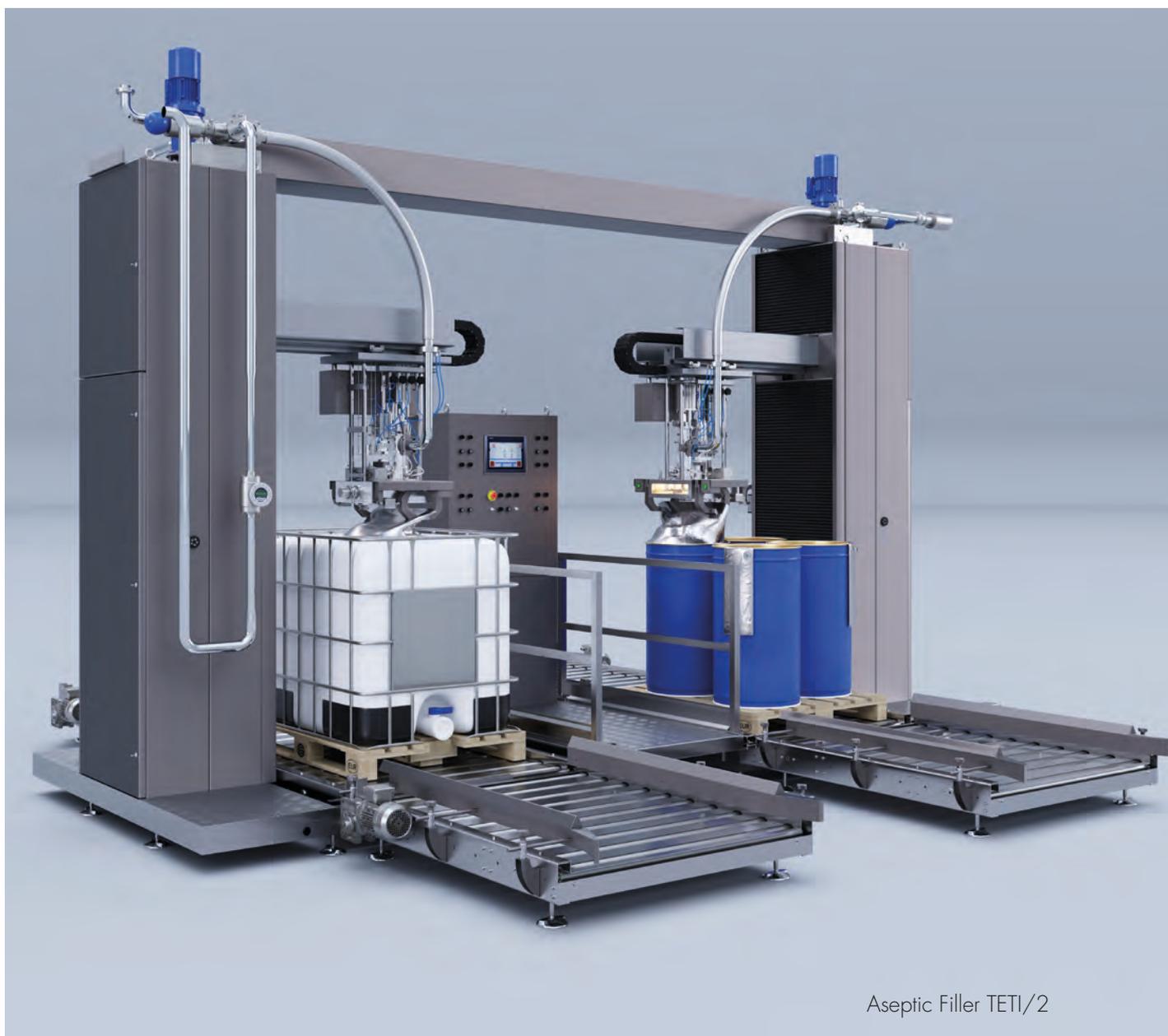
Tropical Food Machinery offers a range of complete aseptic filling units that vary depending on the customer's marketing and logistics needs.

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](http://www.tropicalfood.net)



# 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](http://www.krones.com)



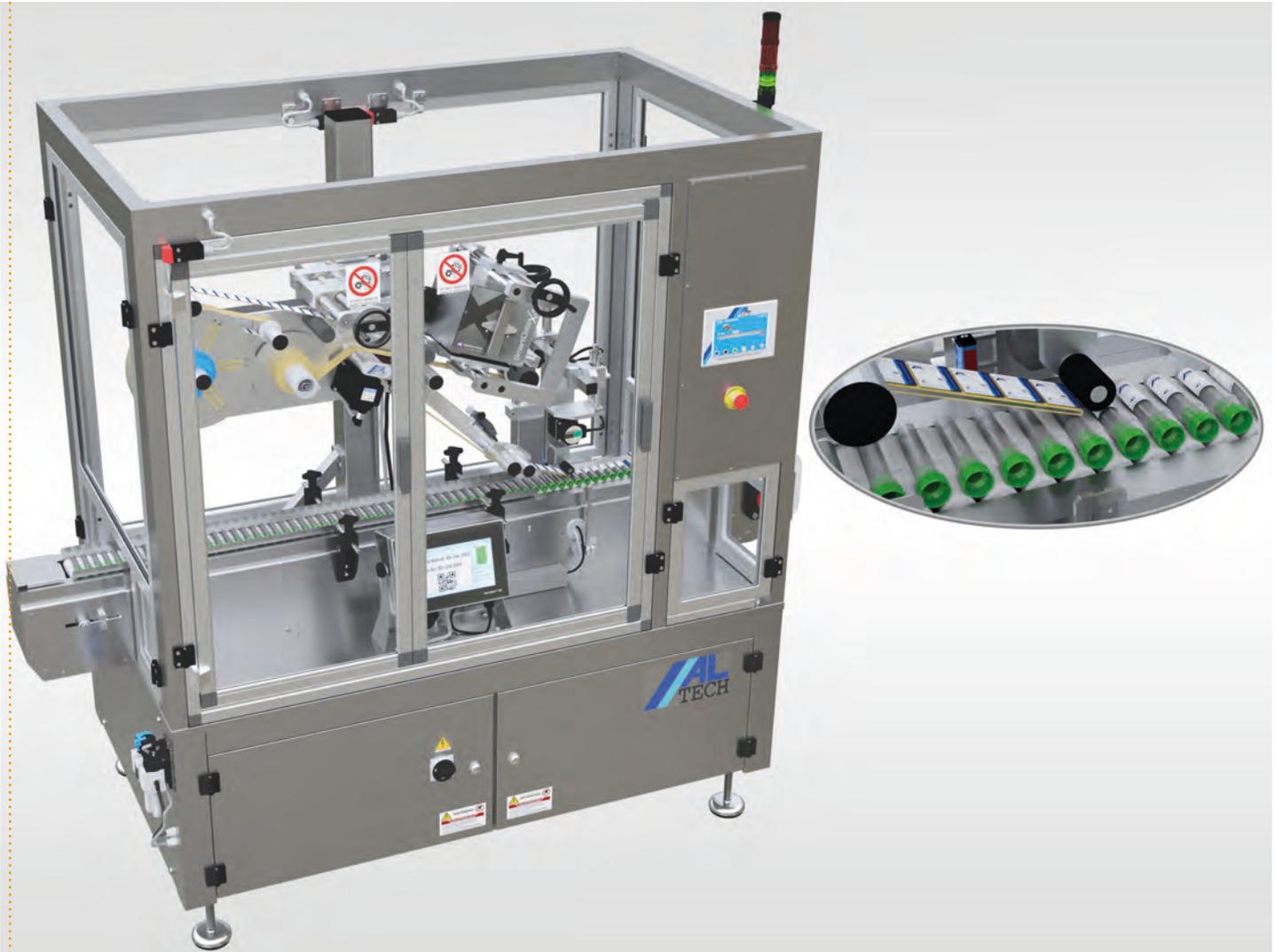
Contiloop AI is used in the Contiform stretch blow-moulding machine.

# ALTECH presents the latest innovations in the labelling and identification sector

**A**ltech, 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](http://www.altech.it)**

# MONDIAL PACK: innovation and sustainability for industrial packaging

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

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

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

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

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

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

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

Among the latest innovations presented by Mondial Pack at Inter-



**MONDIAL PACK**  
SINCE 1989



MV100 SPEED - up to 200 cycles/minute

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

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

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

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

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

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

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

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

**Visit:**  
**[www.mondialpack.com](http://www.mondialpack.com)**



# 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*

**M**ODULAR 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](http://www.pelabellers.com)

 **P.E. LABELLERS™**



# CORNO PALLETS: innovation and sustainability

**F**ounded 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](http://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](http://www.cornopallets.it)

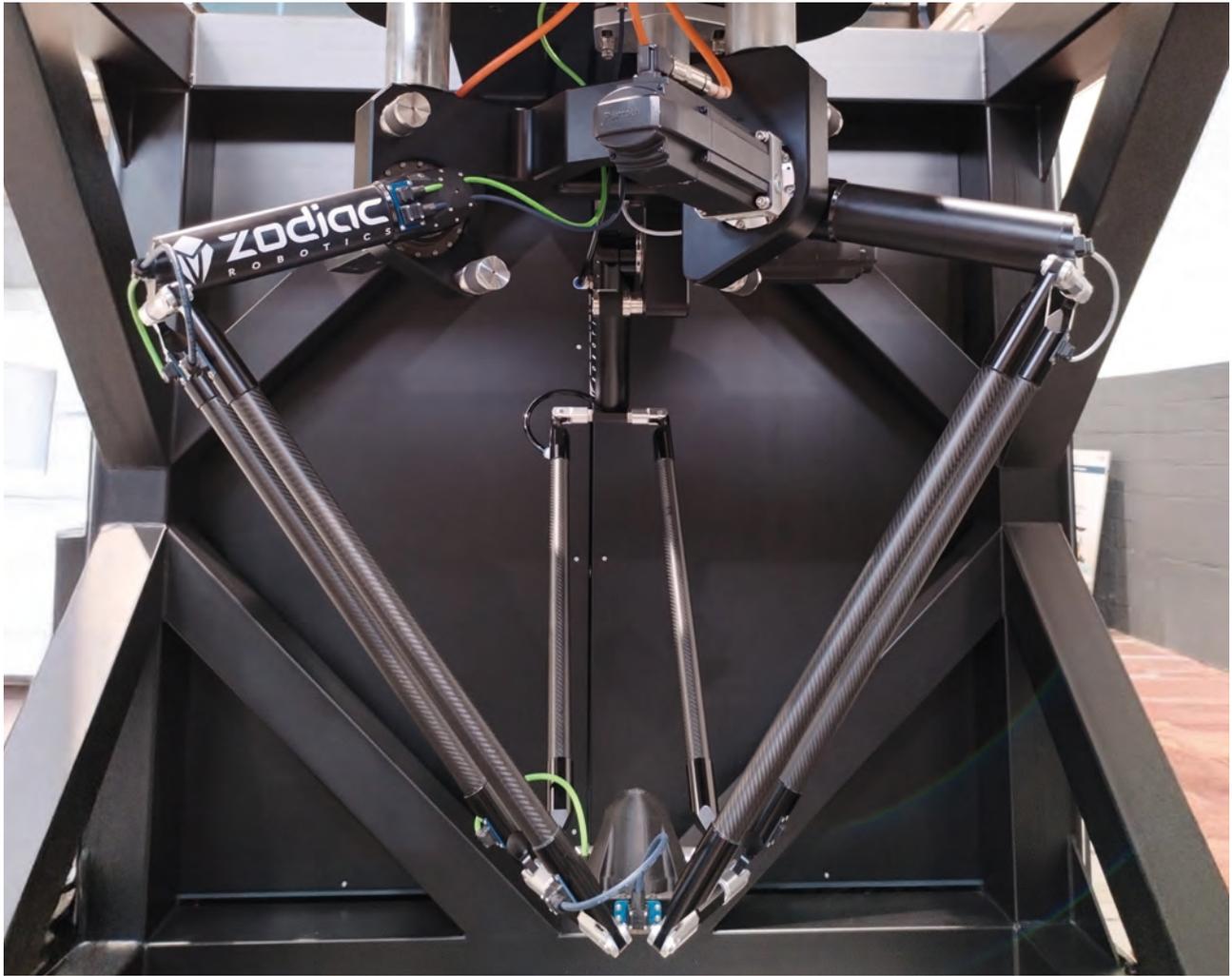
# ERCOPAC: flexibility, innovation and sustainability in end-of-line automation

**E**rcopac, a company founded in 2022 in Scandiano (Reggio Emilia), operates in the automation and packaging industry and stands out for its flexibility, innovation, and sustainable approach. Despite economic and geopolitical challenges, the company has quickly established a solid market presence by focusing on robotic end-of-line and intralogistics solutions for the food, beverage, and tissue industries. Its product portfolio includes:

- Robotic palletizing systems
- Robotic and traditional stretch wrapping systems
- Robotic empty pallet handling and control systems
- Robotic labeling systems
- Robotic depalletizing systems

All solutions are designed and developed in-house, leveraging a unique





combination of hands-on experience built over the past twenty years and a young, highly skilled team. In addition to supplying machines, Ercopac offers a wide range of customized services, from routine maintenance to complete revamping.

Since 2024, the company has been ISO 9001 and 14001 certified, a clear sign of its commitment to environmental responsibility and stakeholder satisfaction.

**Innovation and new technologies**

At IPACK-IMA, Ercopac will unveil major technological advancements, including the integration of delta robots into palletizing systems for managing loads of up to 50 kg, aimed at improving performance and efficiency. New patents will also be revealed, targeting pallet stability optimization and real-time monitoring, along with

developments in the company's intralogistics portfolio.

**International expansion**

Ercopac is actively expanding into foreign markets, with partnerships and systems already installed in Europe, the Middle East, and the Americas, and plans underway for a new branch in South America. Strategic collaborations with local companies are key to ensuring top-quality service wherever customers operate.

**Sustainability and digitalization**

Sustainability and digital transformation are core pillars of Ercopac's

growth strategy. The company has developed patented technologies for using recycled film and more efficient wrapping systems, achieving up to 30% material savings.

It is also exploring artificial intelligence to enhance its intralogistics solutions, with a vision to deliver groundbreaking AGV and LGV systems.

Driven by innovation, global vision, and a strong commitment to sustainability, Ercopac is emerging as a leading player in the automation and packaging landscape. 🏢

**[www.ercopac.com](http://www.ercopac.com)**



# EXHIBITIONS 2025-2026

## PROSWEETS

02-05/02/2025 🏠  
COLOGNE

Trade fair on technologies for the confectionery and snack industry.

## FRUIT LOGISTICA

05-07/02/2025 🏠  
BERLIN

Trade fair on technologies for the fruit and vegetable industry.

## BEER&FOOD ATTRACTION

16-18/02/2025 🏠  
RIMINI

Trade fair for the beer, food & beverage world.

## SANA FOOD

23-25/02/2025 🏠  
BOLOGNA

International exhibition of healthy eating out.

## SLOW WINE FAIR

23-25/02/2025 🏠  
BOLOGNA

International fair dedicated to the good, clean, and fair wine.

## MECSPE

05-07/03/2025 🏠  
BOLOGNA

International trade fair for the manufacturing industry.

## PROWEIN

16-18/03/2025 🏠  
DUSSELDORF

International trade fair for wine and spirits.

## VINITALY

06-09/04/2025 🏠  
VERONA

International exhibition for wine and spirits.

## LATINPACK

16-18/04/2025 🏠  
SANTIAGO, CHILE

International trade fair on packaging and packing technologies.

## TUTTOFOOD

05-08/05/2025 🏠  
MILAN

B2B trade fair for the entire agri-food ecosystem.

## MACFRUT

06-08/05/2025 🏠  
RIMINI

Trade fair for the fruit and vegetable industry.

## SPS/IPC/ DRIVES ITALIA

13-15/05/2025 🏠  
PARMA

Fair on automation, components, and software for the industry.

## IBA

18-22/05/2025  
DÜSSELDORF

Trade fair for the bakery and pastry industry.

## IPACK-IMA

27-30/05/2025 🏠  
MILAN

Trade fair on technological solutions for food and non-food processing and packaging.

## MIDDLE EAST 2025/26

### GULFOOD

17-21/02/2025 🏠  
DUBAI

Fair on hospitality and food products.

### DJAZAGRO

07-10/04/2025 🏠  
ALGIERS

Salon for companies of the agri-food sector.

### IRAN FOOD+BEV TEC

19-22/05/2025  
TEHRAN

Fair on packaging technologies.

### PROPACK ASIA

11-14/06/2025 🏠  
BANGKOK

International exhibition for packaging.

### GULFOOD MANUFACTURING

04-06/11/2025 🏠  
DUBAI

Fair for the packaging and food & beverage industries.

### GULFHOST

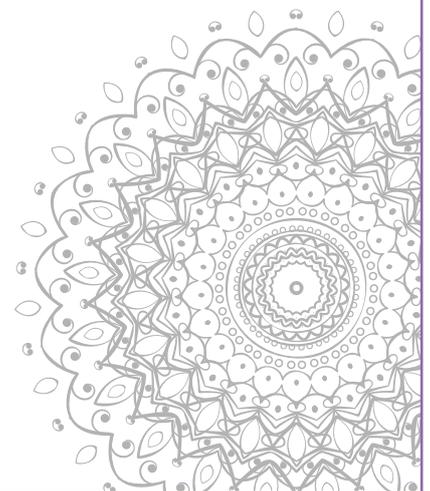
2025 🏠  
DUBAI

Hospitality fair for the Middle East, Africa, and Asia.

### HOSPITALITY QATAR

2025 🏠  
DOHA

Fair on hospitality and HORECA.



# EXHIBITIONS 2025-2026

## FISPAL

**24-27/06/2025** 🏠  
**SAO PAULO, BRAZIL**  
Trade fair on packaging technologies.

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## DRINKTEC

**15-19/09/2025** 🏠  
**MUNICH**  
Trade fair for the beverage industry.

---

## SUDBACK

**20-23/09/2025**  
**STUTT GART**  
Trade fair for baking technologies.

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## POWTECH

**23-25/09/2025** 🏠  
**NUREMBERG**  
Trade fair on technology for powder product processing.

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## FACHPACK

**23-25/09/2025** 🏠  
**NUREMBERG**  
Trade fair for the packaging industry.

---

## MCTER EXPO

**08-09/10/2025** 🏠  
**VERONA**  
Exhibition on energy efficiency and renewable sources.

---

## SAVE

**08-09/10/2025** 🏠  
**VERONA**  
Fair on automation and instrumentation.

---

## HOST

**17-21/10/2025** 🏠  
**MILAN**  
Trade fair for the hospitality and HORECA sectors.

---

## CIBUS TEC FORUM-LABOTEC

**28-29/10/2025** 🏠  
**PARMA**  
Conference-exhibition on production lines and technologies for the food industry.  
Salon for the laboratory and analysis sector.

---

## MARCA

**15-16/01/2026** 🏠  
**BOLOGNA**  
European trade fairs for the private label industry and the International supermarket label exhibition.

---

## INTERPACK

**07-13/05/2026** 🏠  
**DUSSELDORF**  
Fair on production lines, solutions, and materials for packaging.

---

## SIAL

**17-21/10/2026** 🏠  
**PARIS**  
Trade fair on food products.

---

## CIBUS TEC

**27-30/10/2026** 🏠  
**PARMA**  
Fair on technology for the food and beverage industry.

---

## BRAU BEVIALE

**10-12/11/2026** 🏠  
**NUREMBERG**  
Fair on technologies for beer and beverage production.

---

## SIMEI

**17-20/11/2026** 🏠  
**MILAN**  
International exhibition on enology and bottling.

---

## ALL4PACK

**23-26/11/2026** 🏠  
**PARIS**  
International exhibition for packaging.

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**ALLEGRI CESARE SPA****55**

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20099 Sesto San Giovanni - MI  
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**ALTECH SRL****68-69**

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20008 Bareggio - MI  
Italy

**BBM PACKAGING SRL****16/20**

Via Pregalleno, 24  
24016 San Pellegrino Terme  
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**ENOMET IMPIANTI SRL****52**

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**ERCOPAC SRL****76-77**

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**MUREDDU SUGHERI****34-35**

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43126 Parma - Italy

**PE LABELLERS SPA****72-73**

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46047 Porto Mantovano - MN  
Italy

**PIRAMIDE SRL****36-39**

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43121 Parma  
Italy

**SMI SPA****SMI GROUP****30-31**

Via Carlo Ceresa, 10  
24015 San Giovanni Bianco  
BG - Italy

**TROPICAL FOOD****MACHINERY SRL****64/66**

Via Stradivari, 17  
43011 Busseto - PR - Italy

**YONTEX GMBH & CO. KG****8/11**

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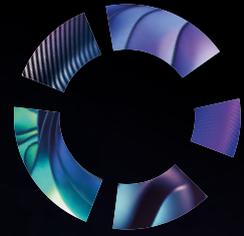
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