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n° 4-2024

BEVERAGE & PACKAGING

PROCESS AND PACKAGING



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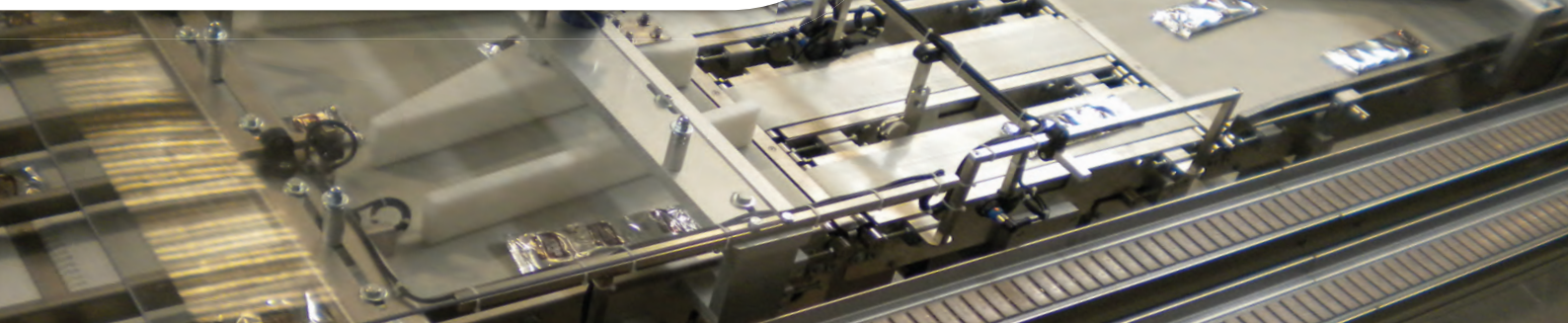


MERGERS & DIVIDERS

In order to comply with the increasing productivity rate and speed of packaging lines MH developed a set of dynamic mergers & dividers in achieve the correct distribution of products between the primary and secondary packaging machines.

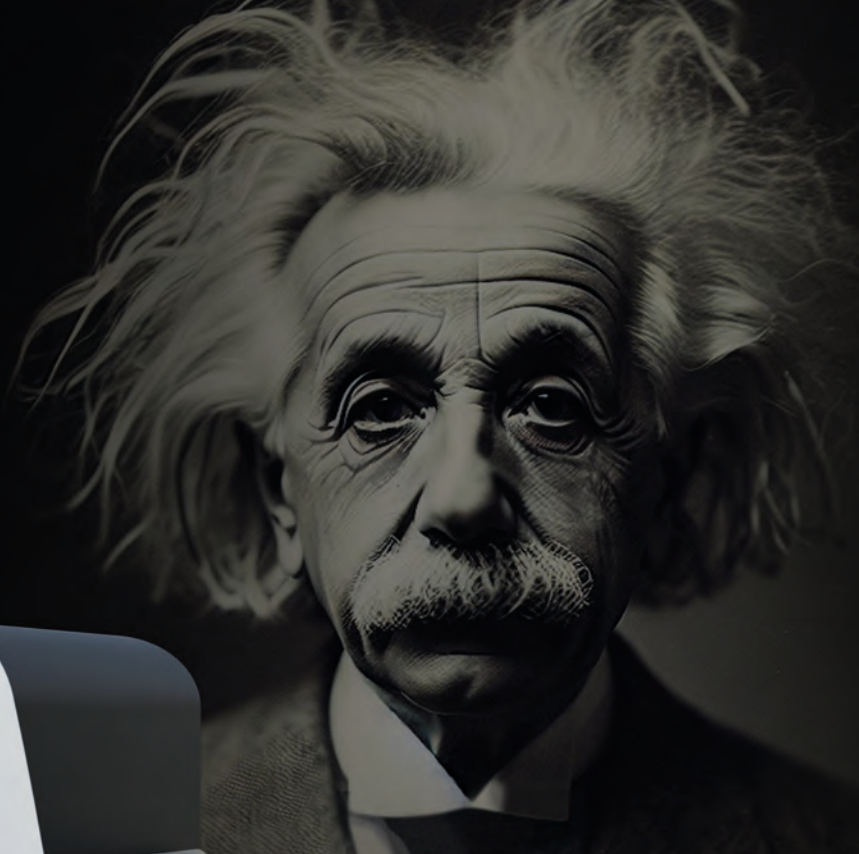


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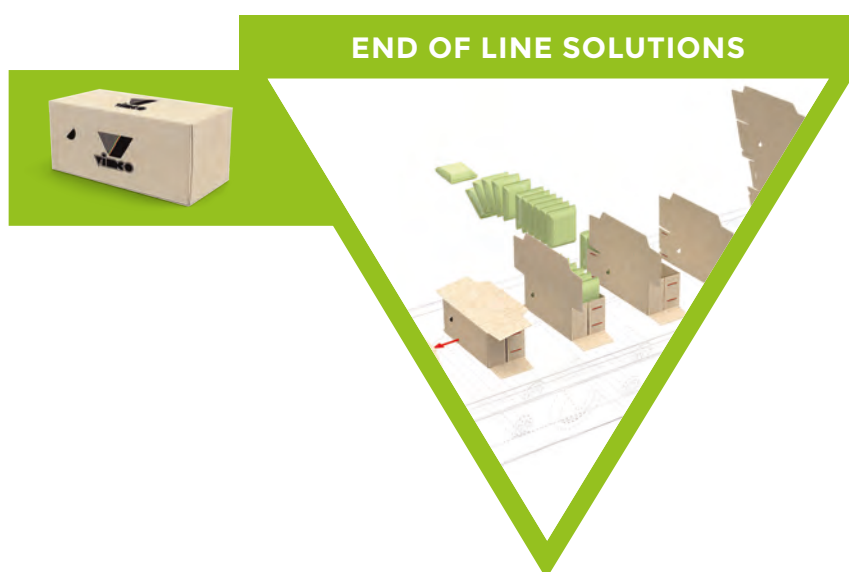
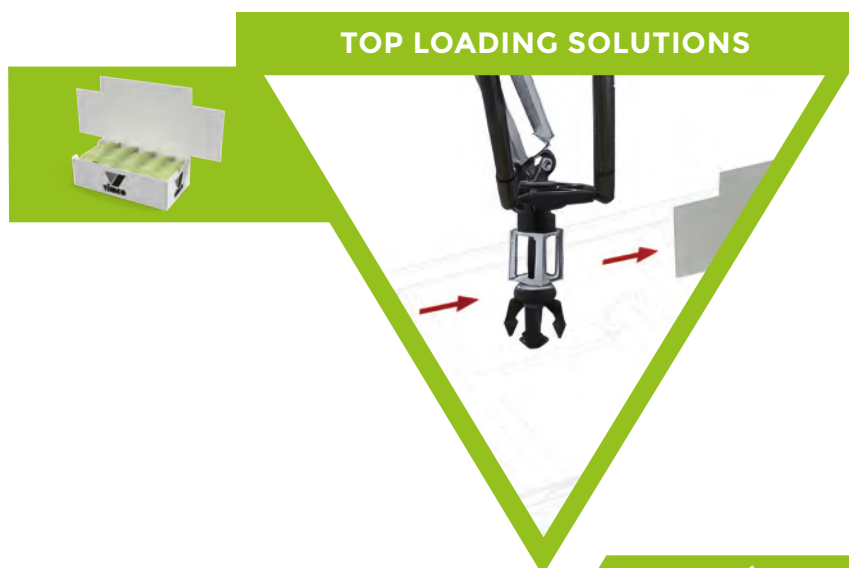
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PROCESSES AND PACKAGING
TECHNOLOGY



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THE NEW COMBINED PACKER BY SMI THAT
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SONIA V. MAFFIZZONI
Editorial Manager

Circular economy, branding and consumption, automation and artificial intelligence, innovations and technological developments are just some of the thematic blocks related to the world of packaging. What does it mean to design an "intelligent" pack for the food sector? Today, there are numerous requirements to meet: from the most striking sustainability with eco-friendly materials and a challenge to plastic, to innovation in design, because we continue to buy what we like, even better if it is characterized by ease of use and safety. And if technology offers us interactive experiences and guarantees quality, customization is also a relevant aspect, as it addresses our need to be unique in our originality. The packaging of our products describes them and, by reflection, ourselves. Are we what we consume?



PND MANGO PEELER: EFFICIENCY, SPEED,
VERSATILITY.
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THE 30TH EDITION OF SIMEI. TO BE HELD FROM
12 TO 15 NOVEMBER AT FIERA MILANO
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“MINIMALIST EVEN IN PACKAGING: THE NEW CROSS-INDUSTRY TREND”

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



by
Sonia V. Maffizzoni

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

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



Why Are We Minimalists?

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

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

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

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

Minimalism also offers two additional advantages: the flexibility provided by owning fewer things (moving house is a prime example of how the minimalist choice can reduce effort and fatigue) and mental well-being, as

reducing physical clutter can also help reduce mental clutter, improve concentration, and alleviate stress. Therefore, minimalism is a winning approach, aiming to simplify life and reduce distractions, allowing focus on what truly matters. Its application can vary, but the essence remains the same: living with less to enjoy more.

Minimalist Packaging? Yes, Please

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

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

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



Image by bublikhaus on Freepik



Image by rawpixel.com on Freepik

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

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

Qualities of Minimalist Packaging

We mentioned sustainability, an undeniable trend, and minimalism aligns with this direction, if only through the reduced use of materials, ink, and space. Not only that: in terms of sustainability, using fewer materials also means less manufacturing waste, simplified recycling, and savings in transportation (minimalist packaging oc-

cupies less space and weighs less). In other words, a targeted choice can minimize the impact of packaging at all stages of its lifecycle, from design to disposal. This aspect, relevant to consumers in general, can become a distinctive trait for companies with sustainability-focused policies, offering the brand additional trust and credibility.

Besides sustainability, minimalist packaging has a greater capacity to stand out in the multicolored and structured sea saturating today's packaging market, without needing new technologies, skills, or materials. Potentially, a well-conceived minimalist package can be more easily recognized and remembered, staying in the consumer's mind longer.

Simplicity at the Heart of Minimalism

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

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

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



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Alline - Jar Wrap-around & Tamper Evident Labelling Machine

ALTECH, the leader in the design and manufacture of labelling systems based in Bareggio near Milan, Italy, has recently delivered an interesting new labelling system for a customer in Northern Europe – a manufacturer of preserves packaged in glass jars. The customer's requirement was to equip their packaging line with a new labeller which would be able to apply **wrap-around labels to the body of the jar**, synchronised with a second **upper label, folded like a guarantee seal**.

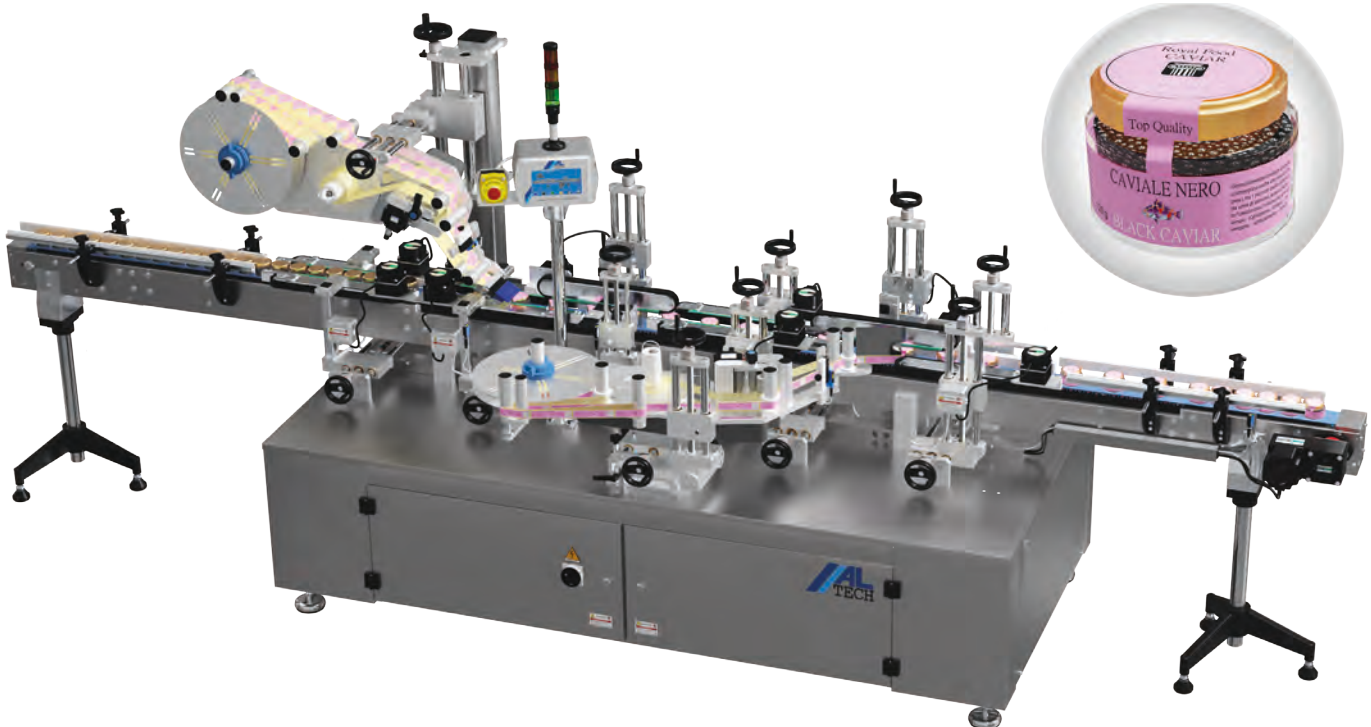
All of this without reducing the performance of the packaging lines, able to churn out **150 jars per minute**.

The labeller designed by ALTECH for this application, starting out from the standard model of the Alline range, was in this case equipped with an innovative device which allows the body label to be synchronised with

the seal label, also on an in-line labeller, at high speed: the electronically controlled system can rotate the jar while it is moving on the conveyor belt, allowing the user to select on the touchscreen interface how much the jar must be rotated with respect to the seal position, in order to be able to centre the relative position between the two labels. By storing the parameters in a recipe, it is also possible to easily process **labels of different dimensions, or jars of different diameters**, by carrying out a simple and repeatable format change.

The new application technique designed for this customer by the manufacturer based in Bareggio near Milan confirms ALTECH's bent for innovation, also allowing the company to add an additional new solution to its range which we believe will pique the interest of the market – particularly because these solutions were previously available only on sophisticated rotary labellers, which come at a much higher cost. 🏠

For further information:
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ALine E - An in-line labelling system configured to apply two front and back labels to rectangular and elliptical shaped products.

- Integrated management via PLC, with Industry 4.0 and remote support.
- Touchscreen controller on a swivel panel, which can store up to 100 labelling formats.
- Silent, modular conveyor with automatic synchronization.
- Digital positioners on all adjustment handwheels, with recipe format values available from the control panel.
- Perimeter base, with over structure for system rigidity and internal lighting.



Innovation or conservation? These philosophies are apparently opposite and irreconcilable. The former promises superior performance and new features. The latter guarantees the reliability and practicality typical of tried and tested solutions.

ALTECH is committed to both innovation and conservation in our labelling machines. Each of them contains the most innovative technologies, but it is also the result of design refinements based on 30,000 acceptance tests. Thanks to such technical expertise, we are able to state that every labeller we offer is not only state-of-the-art, but it is also user-friendly, functional, and reliable.

An example? Our ALine E system.

ALTECH Srl

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Machines, knowledge & flexibility, the key to shelf-ready perfection

Billy Goodman, Managing Director of Cama North America, takes us through the multiple facets of a successful shelf-ready packaging project – from design concepts, through machine choice and on to end-of-use recycling

We all take it for granted in the supermarket, but shelf-ready packaging hides myriad features and capabilities, all of which must be balanced to deliver the best possible outcomes for suppliers, machine builders, producers, vendors and, of course, the end consumer.



Packaging equipment specialists bundle them into a concept that delivers ease of packaging, ease of dis-assembly/unpacking, maximized need to combine functionality, aesthetics, and sustainability and then



Shelf-ready perfection



visual appeal, brand championing, and optimum sustainability. It's a science test, an engineering project, an art form, a materials study and a marketing exercise all rolled into one.

Multiple design considerations

But what makes good shelf-ready packaging? It's not just what you see on the shelf, it's the machine builder's domain expertise and packaging design capabilities, coupled to multiple styles of advanced packaging technologies, all of which must be bought together under a holistic viewpoint of the entire product and packaging life-cycle.

Indeed, the developmental process is not simply 'start to end'. Instead, packaging designers and machine suppliers have to look both backwards and forwards along the value chain to ensure that all stages and functions are fulfilled in the best way possible.

A feature or choice at one stage can affect another much further down the line, so all possibilities need to be considered. This development process is never a straight line.

Our packaging-design team is recognized globally for its innovative, eye-catching and functional ideas. A free service – that is part of the full capabilities package – it has helped some customers reinvent their marketing concepts, and saved others tons of materials and costs, while delivering stronger packaging that weighs less than the format it replaces.

Sustainability from the outset

Right from the outset, you need to consider the very end. With sustainability and reduced materials use so high on the agenda, you always need to keep one eye on the ultimate fate of any of the packaging you create. Will it be reused or recycled? This immediately defines the scope for the material selection, not just in

terms of type, but also the amount.

The next step is to consider the product being packaged. What shape it is, what's it made of, is it fragile, does it have any strange requirements, how does it need to be presented? Any one of these can have a profound effect on the packaging design and the type of packaging technology deployed. For this reason, you need to look at companies that offer a broad range of packaging formats, not just variations on a theme, which you may have to license.

Look for a wide choice of packaging techniques

You need to factor in machine capabilities too. Some products, counts, presentations, and packaging styles are suited to top loading, others to side loading. You must also think about multi-flavor packages – with multiple in-feeds – or even bypassing, for bulk packaging and buffering. Look for a supplier that offers a wide range of technologies, machines and styles, otherwise you will find them trying to adapt you to their limited array of machines and capabilities, rather than them adapting their machines to your specific products and precise packaging needs.

Next you need to look at how the packaging is palletized. Does it offer the best possible layer count? How does it nest together? What sort of weight can it handle? How many layers can you add without damaging the lower levels? Does it need to be displayed on the pallet? As well as greater efficiency, this feeds into sustainability too, as more boxes per pallet result in lower logistics and fuel costs per product.

When it hits the supermarkets, how easy to use are the tear-offs and have they been designed to tear off cleanly without damaging the rest of the box? In the supermarket setting time is money, so time spent wrestling with poorly designed boxes that aren't fit for purpose all adds up and super-

markets are certainly not scared to vocalize their annoyances and issues.

The holistic viewpoint I mentioned earlier doesn't just encompass the packaging element of the project, it must also consider the current operational and business landscape too, where operational data and connectivity are an absolute necessity.

Digitally operated, digitally connected

In this regard Cama is a world leader in its deployment of Industry 4.0 technology and splits its capabilities into five primary pillars:

- Digital Twin & simulation, virtual commissioning
- Digital Twin & augmented reality
- Smart devices, connected machines and system integration
- Edge computing, data analysis and connectivity
- Machinery predictive maintenance

The Digital Twin & simulation, virtual commissioning include advanced tools for marketing and sales, estimates and demonstrations of complex systems, project risk reduction through feasibility studies, and reduced development time for software programming and commissioning.

The digital twin and process simulations can also be shared with marketing and, of course, with the customer and then exploited for virtual commissioning and FAT procedures.

Augmented reality gives operators the ability to overlay machine schematics and animations, along with instructions and information essential for training, improving operations, undertaking tooling changeovers and performing guided maintenance activities, with the core goal of reducing downtime to an absolute minimum.



Smart capabilities

Smart devices, connected machines and system integration provide the real operational value, including high-level line performance monitoring, production data collection, recipe and orders management, and product traceability.

By offering full connectivity from field level, through control, supervision and management levels, all the way up to the enterprise, seamless data flow allows companies to make instantaneous line-side decision and modifications, based on real-time operational data.

Smart devices also deliver the capability to embrace the capabilities of edge computing – the fourth pillar, where we are working on creating an additional layer between the machine (control) layer and the factory (supervisory layer), which will allow customers to aggregate output from the field level and turn it into data that delivers more significant infor-

mation to the higher levels. This information can be exploited for both security and intellectual property purposes as well as being used to collect historical information for analytics, trend reporting and predictive maintenance, where the data can be collected in historian packages for shift and day-based analyses, to spot trends and anomalies.

Setting the pace in packaging techniques and technology

From a hardware standpoint our machines excel too. Our Breakthrough Generation (BTG) concept is setting the standard in secondary packaging, with machines that deliver modular, scalable frameworks that offer easy entry and access, coupled to a hygienic machine design.

Within this framework, contemporary automation solutions, including advanced rotary and linear servo technology, are tightly coupled to in-house-developed robotics, to de-

liver the all-important flexibility and adaptability required by modern packaging operations.

We are also an OEM partner for Rockwell Automation, so control-level familiarity in North America is never a problem.

In the crowded world of retail shelves, shelf ready packaging is often referred to as a silent salesperson. It goes beyond simply housing and protecting a product; it's a strategic tool that can significantly impact sales and brand perception.

So it makes sense to employ the best possible people, knowledge, tools, and machines for the job; and nowhere is this combination in better supply than at the Cama Group. 🏪

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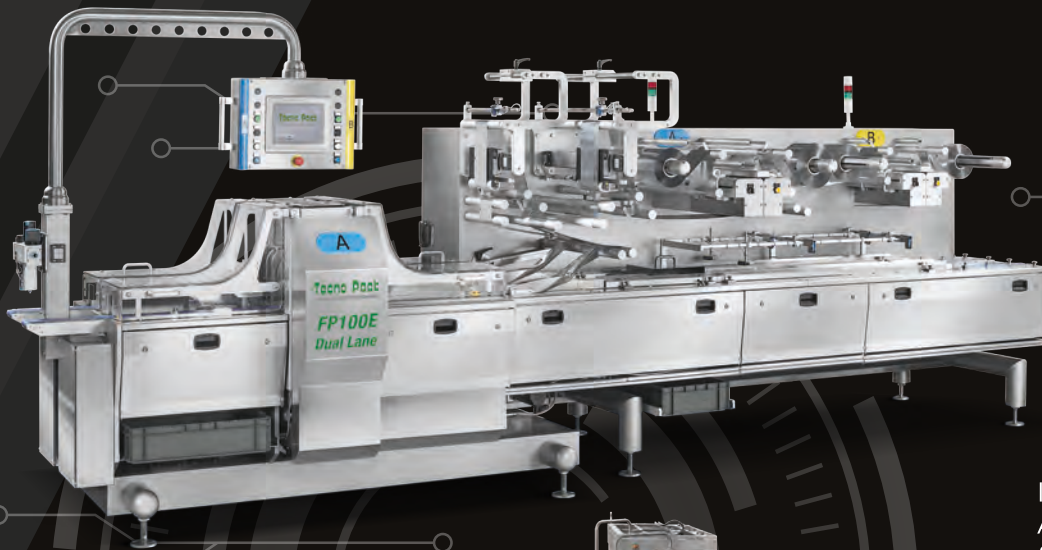


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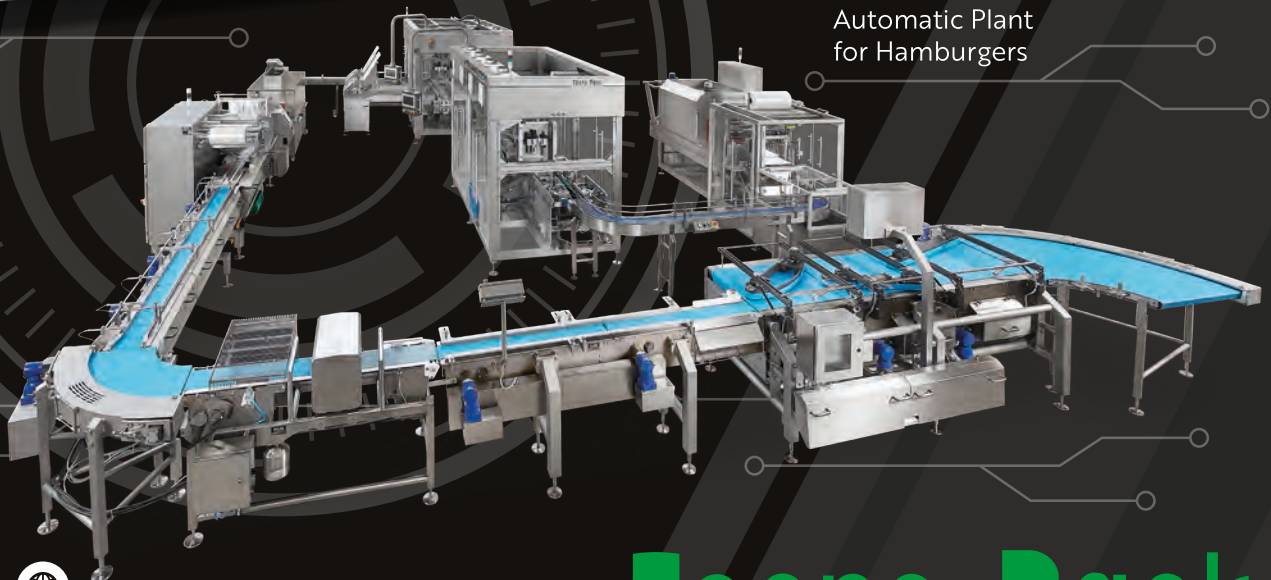


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TRADITION, INNOVATION AND QUALITY

The Perfect Triangle of PANIFICIO COLACCHIO

by SONIA V. MAFFIZZONI BENNATI
Editorial Manager





In the context of Calabria's exceptional culinary landscape, Panificio Colacchio stands out as a unique reference point, where tradition, innovation, and quality merge in an extraordinary combination. This company is much more than just a producer of gastronomic delicacies; it's a perfect example of how traditional art can be improved and amplified by modern technology

The Calabrese Tradition:
A Heritage to Preserve

Panificio Colacchio is deeply rooted in Calabrese tradition, and this heritage is a treasure that the company commits to preserve and enhance.

The artisan techniques, handed down from generation to generation, are the very essence of this company, a continuous homage to the authentic gastronomic culture of this region.





**Rough pastry,
Tough Texture
...Calabrian style.**

Here, the past is respected and honored, ensuring that the historical roots never fade away.

The Innovation that Transforms Taste

But what makes Panificio Colacchio truly special is its ability to combine tradition and innovation harmoniously.

The company embraces modern technology to elevate Calabrese delicacies to new heights of quality and taste.

A striking example of this synergy between old and new is the use of packaging machines from the TECNO PACK group of Schio.

These packaging machines represent a step forward in quality and safety of packaging.

The provision of more than one horizontal packaging machine, including a special H4S machine for creating a bauletto bag with four perimeter welds and a double bottom with folded fins in paper film for Diamond line long pasta with a Shrink Tunnel, is an example of Colacchio's dedication to quality and innovation.

The shrink film packaging machine for trays & Traditional Friselle with horizontal single fold offers significant advantages.

Its cantilevered structure facilitates sanitation and accessibility to main components, ensuring both hygiene and safe maintenance.

The Result: Exceptional Quality

The combination of tradition and high-quality technology results in an exceptional outcome for Colacchio



TRADITIONAL
ART



EXCEPTIONAL QUALITY

products. Each delicacy, carefully packaged, is a celebration of Calabria, where tradition meets culinary perfection.

Quality is the watchword, and every step of the production process is aimed at ensuring that each bite meets the highest expectations of customers. In conclusion, Panificio Colacchio is an example

of how tradition can thrive and grow through innovation and high-quality technology. Here, every product is a testament to the love for Calabria, the passion for culinary perfection, and the dedication to uncompromised quality. Each bite is a journey through the history and future of gastronomy. 🏠

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“ REVOLUTIONIZING PACKAGING: THE TRENDS SHAPING A SUSTAINABLE FUTURE ”

In recent years, the packaging industry has undergone a radical transformation, driven by efforts in sustainability and regulatory changes.

These factors are pushing the adoption of new technologies ranging from mechanical engineering to recycling, redefining the very concept of packaging and the materials used.

The focus on sustainability has highlighted the urgency to reduce the environmental impact of packaging. Companies are investing in research and development to create biodegradable, compostable, or recyclable materials that can replace traditional plastics. Among these, bioplastics and fiber-based packaging are gai-



by [Walter Konrad](#)





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general system pack



ning traction. These new materials, in addition to being less harmful to the environment, must ensure the same functionality and product protection as conventional materials.

Regulations play a crucial role in this transition. The European Union, for instance, has set ambitious targets to reduce plastic waste and increase recycling.

These regulations are forcing companies to rethink their production processes and seek innovative solutions to comply with the new standards. It is not just a mandatory adjustment but an opportunity to demonstrate leadership in sustainability.

Smart designs are becoming protagonists in this context. Technological innovations allow for the creation of packaging that not only protects and preserves the product but also interacts with consumers in an interactive way.

QR codes, smart labels, and integrated sensors provide information about the product, its origin, and recycling methods, promoting transparency and consumer awareness. These advanced designs not only improve the user experience but also help reduce waste and optimize logistics.

Startups are playing a fundamental role in this packaging revolution. Thanks to their agility and ability to innovate, these young companies are introducing di-

ruptive ideas that are rapidly changing the landscape of the sector. From reusable packaging solutions to tracking technologies for recycling, startups are creating a fertile ecosystem for sustainable innovations.

Collaborations between large companies and startups are becoming increasingly common, as the former seek to quickly integrate the new technologies developed by the latter.

It is clear that the transition in packaging is not just a matter of materials but involves a broader change that encompasses the entire production chain.

Companies must adopt a holistic approach, considering not only the final packaging but also the entire product lifecycle, from production to post-consumption. This entails investments in new technologies, staff training, and closer collaboration among all stakeholders in the value chain.

The trends in packaging are marking an epochal shift, driven by the need for sustainability and new regulations. The combination of new materials, smart designs, and the innovative energy of startups is reshaping the future of packaging.

To never miss a trend, companies must be ready to continuously innovate and collaborate for a more sustainable future.



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sales@ifppackaging.it - www.ifppackaging.it



B.M. GROUP SRL: all-around service. CNC machining, pre-treatments, anodizing

B.M. Group S.r.l. was founded more than 50 years ago and its Quality Management System is certified to the worldwide standard ISO 9001:2015. We count on two different production hubs – located in Thiene and Zanè – both easily accessible with the highway.

Our Chairman, **Mr. Silvano Busin**, has developed a deep knowledge of both sector through the

years and for this reason he in person is managing the technical department. On the other hand, our VP **Ms. Marina Vitacca**, is managing both communication strategies and research departments. Moreover, our team is made up with young and qualified staff aiming at continuous self-improvement, in line with our Management working philosophy.

CNC Machining of big-sized aluminum plates has en-

abled us to establish also abroad in the main European markets and to meet the requirements of a niche sector in which B.M. Group S.r.l. has recognized the potential.

Aside from the CNC Machining we perform pre-treatments as mechanical brushing with different types of finishing or chemical pre-treatments, as well as anodizing.





Our strong point is the speed of service, thanks to our warehouse which allows us to stock materials of different alloys (5083, 6082, 7075 etc.) and thicknesses, and also to our machines up to 13 meters long and 2,5 meters wide that enable us to machine multiple plates at the same time.

Upon the customer request we are able to release declaration of compliance with the order, as well as the normative MOCA (food-related norm), measurement reports, anodizing and/or material certificates as regulated by the European standard UNI EN 10204.

We were able to conjugate our know-how with the passion that has always distinguished us. We like thinking that our customers may find a partner able to make a difference. 🏭

www.bmgroupsrl.com





PKG: break the limits, be unbreakable

That's our outlook on the world. We could start by saying we're "a leading company in the packaging machinery industry that provides a fully-comprehensive service" or that "we're the best and so are our machines and... blah blah blah".

Boring isn't it? Anyway, it seems they're all leading and innovative companies.



BREAK THE LIMITS, BE UNBREAKABLE.



Machines and ideas for packaging

Macchine e idee per l'imballaggio

Machines et idées d'emballage



Vertical Machinery

Macchine Verticali

Machines Verticales



Horizontal Machinery

Macchine Orizzontali

Machines Horizontales



Taping Machinery

Macchine Nastratura

Taping Machines



Shrink Wrapping Machine

Macchine Termoretraibili

Machines Thermorétractable



Rather we like to be the no-nonsense packaging machinery company (we wanted to use another word, but they say it's not proper).

We like to think that we are a company that's not afraid to get outside of the box and one that always sets itself new limits.

To the monotony of an industry, of a market or of everyday life, we prefer people who use their own heads, who are not scared to tread their own path, even at the risk of appearing "different" to everyone else.

We like those who, with the idea of seeking constant improvement, stop at nothing.

Just like packaging at its best.

This is **the same concept that guides us in designing functional and efficient packaging machines**, and in our ongoing quest for solutions to simplify and improve the job of those who prefer us.

Why prefer us then?

For example because, from the de-

sign of our machines through to the services provided, our paramount aim is always to cater to the needs of all our customers.

Which means more than the usual old rigmarole about "putting the customer at the centre of things", and is simply the pure truth: a problem for a customer means a problem for us too; customer satisfaction means our satisfaction. And nobody prefers problems to being satisfied, right?

Or maybe you should prefer us because we've been around for quite a while and over the years we can safely say we've learnt a thing or two.

For example, we know well what fundamental characteristics a good packaging machine should have and what the main requirements of our customers are.

We know how nerve-wracking (to say the least) it is to have a machine at a standstill, waiting to be serviced or for a spare part or even worse, having to change a whole machine due to a single damaged component part.

Well, ours are no-nonsense machines, in full PKG style, designed to ensure that our customers, and therefore ourselves, do not have to face these problems (to say the least).

So yes, we are a packaging machine manufacturer. But think of us as a no-nonsense ones. 🏢

www.pkg-group.com





NOP

NO-PLASTIC PROGRAM

**MORE SUSTAINABLE SOLUTIONS,
LESS PLASTIC IN PRODUCTS AND PROCESS**

Z E R

NOP (No-Plastic Program) means we promote eco-friendly plastic substitutes for the packages manufactured on IMA machines. Through the research and testing of alternative processes and materials together with our partners we foster plastic-free and sustainable, compostable, biodegradable or recyclable packaging solutions.

According to these objectives, IMA established **OPENLab**: the Group's network of technological laboratories and testing area, dedicated to the research on **sustainable materials, technologies and production optimization processes**.

Discover more about **IMA NOP** on ima.it/imazero
and **IMA OPENLab** on ima.it/open-lab

IMA 
Sustain Ability


#imazero



PREO: 85 years of history that made history

85 years of long history, within which PREO has always stood out for the strong spirit of innovation and the technology of its products. Since its first steps in the high-precision mechanical industry, PREO has been an important point of reference worldwide.

The early 90s, an important date for the history of PREO, gave rise to the production of hot gluing systems, where the company redefined the standards in the "conception" and construction of the first systems, which were characterized by high-performance technologies and innovation that marked a historic turning point in the sector.

PREO was the first company on the market to produce gluers which over time have become true "classics". It is known as history that the first LCD



display was controlled via a rotary switch and was introduced for the first time in a gluing system. Afterwards, a few years later, the "Full Touch" version was made with a 7" display was introduced.

A further innovation brought by PREO to the world of hot-melt systems was the introduction of the design, which became a constant in all its products and marked a small but great revolution in the sector, also providing a stimulus to competition so that hot-melt systems were not just anonymous "metal boxes".

A new chapter

PREO wanted to amaze and rewrite all the rules this year by launching a new series of hot-melt systems on the market that have the characteristics to become a milestone and a point of reference in the global panorama of hot-melt systems.

PREO is therefore pleased to announce and present the new line of Vela hot-melt adhesive systems!

The new gluers not only represent a step forward in adhesive application technology, but also offer several advanced features, designed to improve productivity and versatility. Vela has a light and compact structure, which facilitates transport and installation even in the smallest workspaces.

Attractive design

One of the most distinctive aspects of Vela is obviously its unique, innovative and elegant design. PREO paid particular attention to creating a machine that not only excelled in terms of technical specifications, but was also aesthetically pleasing and functional.



The combination of high quality materials, modern lines and attention to detail in the design demonstrate PREO's commitment to providing products that combine aesthetics and functionality, offering a superior user experience to its customers.

Modularity, flexibility and versatility

Another key feature of Vela is its extraordinary modularity thanks to a system that allows flexibility and customization based on the specific needs of each customer.

The facilitated installation thanks to the plug & play connections and its easily interchangeable modules make Vela the perfect and most suitable system for different applications and types of gluing.

Compatibility

An additional advantage of Vela is its compatibility with other existing systems. PREO has designed this machine to easily integrate with a wide range of systems and equipment already installed in companies' production processes so that they can upgrade their production lines without the need for expensive replacements or radical modifications.

Eco-sustainability

With the launch of Vela, PREO takes a further step towards environmental sustainability. The new machine is equipped with an isolation that significantly improves the insulation system. This technological improvement, combined with a sophisticated thermoregulation algorithm of the new electronics installed, not only increases the energy efficiency of the machine, reducing energy consumption, but also contributes to reducing the environmental impact of the entire gluing process.

The external insulation keeps the internal temperature constant, reducing heat loss and ensuring a more efficient operation. This eco-sustainable approach reflects PREO's commitment



to developing solutions that not only meet customers' production needs, but also respect the environment, contributing to the reduction of carbon emissions.

Industry 4.0

Every part of the Vela melter has been technologically improved to offer superior performance, as well as more precise control of the gluing process. The new generation of components used in Vela, starting from the brand new 7" capacitive touch display, ensures uniform heat distribution, reducing heating times and improving the quality of the final product.

Vela is equipped with an advanced technology that facilitates global interconnection. This allows the machine to communicate with other devices

and management systems, allowing real-time remote monitoring and control.

The future

With Vela, PREO confirms its leading role in the market, offering high-quality technological tools that meet the most demanding expectations, support the growth and innovation of client companies, promote sustainable practices and ensure efficient integration with existing technologies. The combination of innovative design, modularity, sustainability, compatibility and advanced interconnection makes Vela an ideal choice for companies looking for cutting-edge hot gluing solutions. 🏠

www.preo.it



The new combined packer by **SMI** that revolutionizes the format changeover

Food manufacturers play a key role in the global economy and have a strong responsibility towards the planet. For these reasons, **they rely on suppliers' innovative solution in order to adopt strategies able to ensure the responsible use of resources.** Furthermore, consumer habits change more and more frequently. This trend requires industry operators to continuously keep up to date to catch the opportunities offered by the market,



thus adapting the production processes accordingly.

More and more often, the companies of this sector tend to opt for flexible and environmentally sustainable packaging solutions, suitable for me-

eting any new market requirement in terms of convenience and product use, as well as awareness towards environmental matters.

This can only be achieved thanks to **versatile bottling and packa-**



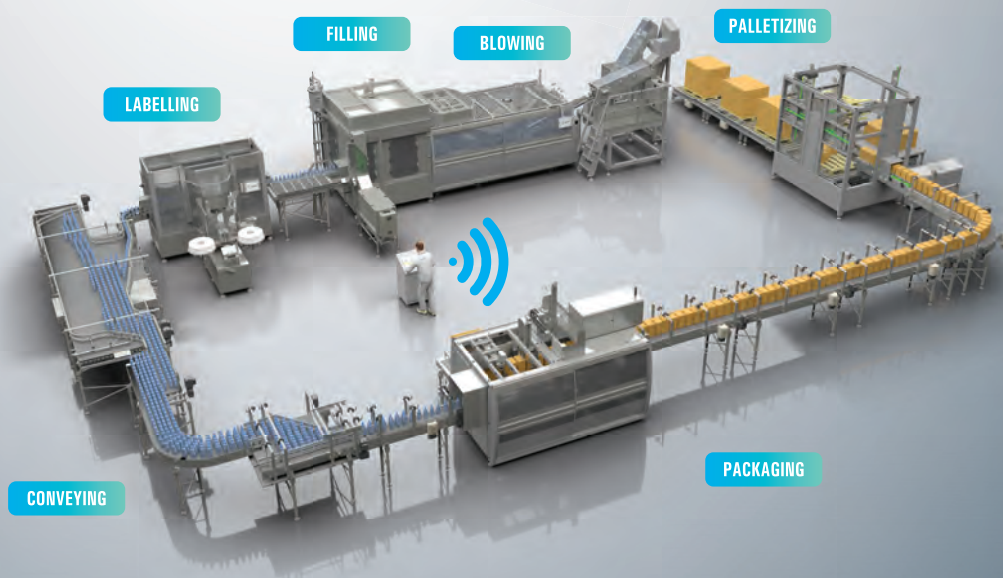
DESIGN WITH US YOUR CIRCULAR PACKAGING



IMPROVING YOUR CARBON FOOTPRINT IS EASY WITH SMI!

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

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





ging plants, which quickly and easily switch from one type of production to another thanks to advanced automation and smart technologies.

SMI experience in end-of-line packaging has led to the development of increasingly efficient solutions, such as the new combined packer from the **CM R ERGON** range that stands out for the innovative revolving quick format changeover system, which enables to quickly switch from a film-only packaging to a tray + film or wrap-around box without any manual intervention for the replacement of components or the adjustment of machine devices. Everything, in fact, is carried out by means of the selection of parameters from the operator panel.

Fast format changeover thanks to the innovative revolving system

The **CM R ERGON** combined packers combine the functions of a

wrap-around case packer, a tray packer and a shrink wrapper in a single system.

They are thus the ideal solutions for those customers who have to frequently switch from one product to another or from one format to another and need to pack a wide variety of containers in the following types of packages:

- 1) film only
- 2) flat cardboard pad+film
- 3) tray+film
- 4) tray only
- 5) fully closed wrap-around boxes
- 6) partially closed boxes.

The new **CM R ERGON** packers by SMI have been developed with the aim of offering an extremely innovative solution to those companies that opt for a combined packaging machine for processing various products and realizing several packs **at a maximum production speed of 80 packs/minute** (depending on the type of container and pack).

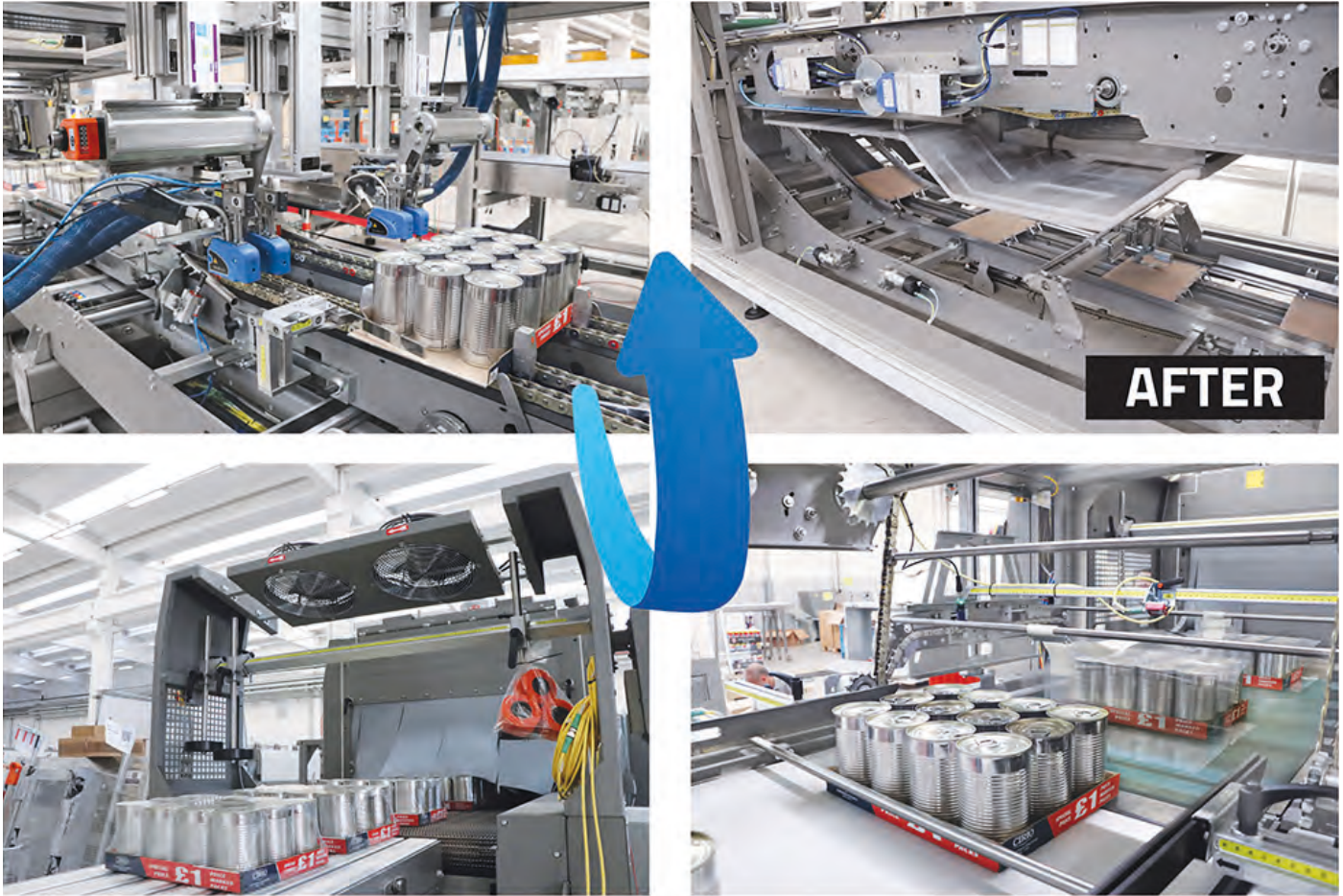
The versatility of combined machines involves frequent format changeover operations.

Thus, the idea of SMI designers to revolutionize these operations by developing a new revolving system to ensure easy, quick, fast and repeatable format changeover operations. Furthermore, mistakes by the operators are removed, as the adjustments to be made are set by the machine system control.

What is the revolving format changeover

The CM R models are equipped with the innovative revolving format changeover system (supplied as standard) which consists of two rotary modules:

- the first positioned in the cardboard/loose product advance area (rotary module 1)
- the second positioned in the area of box/tray formation and loose product flow (rotary module 2).



The two rotary modules are supplied with double equipment: (a) that required for working in film only and (b) that for packaging in tray or wrap-around boxes.

By rotating 180° a single rotary module or both modules, it is possible to obtain different pack configurations with the CM R combined packer. All this without any mechanical adjustment to be manually made by the operator.

The format changeover of yesterday and today

In most packers available on the market, the change of the pack format involves the adjustment of several axes, an operation that is generally performed manually by means of hand wheels.

This type of operation can take a lot of time for the operator and can lead

to mistakes during the adjustments with effects on the production efficiency.

On the contrary, thanks to the new revolving format changeover system, it is possible to save time during the tooling operation, the number of rejects is reduced, the machine downtime caused by wrong settings is eliminated, thus ensuring high quality and maximum efficiency of the packaging line.

Main advantages of CM R ERGON with revolving format changeover

- when you have to switch from one working condition to another (i.e. from film only to wrap-around case), it is sufficient to rotate 180° one or both modules;
- no mechanical adjustment is required for the machine reconfiguration;

- no manual intervention is required for the component replacement;
- the format changeover, totally automated, is a fast, repeatable and precise operation;
- drastic reduction of format change times;
- greater precision, as module 1 (cardboard/loose product advance area) and module 2 (box/tray former) are already prepared to process the new type of packaging;
- greater production efficiency for customers who need frequent switches between running film-only and tray or box;
- reduced maintenance and installation costs. 🏠

www.smigroup.it



UNIVERSAL PACK: innovation and sustainability drive the transformation of the Italian packaging leader

Universal Pack, an Italian leader in the stick pack and sachet packaging machinery sector, is undergoing a significant transformation towards sustainability.

Founded in 1965, the company has always placed innovation at the core of its strategies, now combining this vision with more eco-friendly practices.

Recently, Universal Pack collaborated with major suppliers from different sectors (food, pharmaceutical, nutraceutical, cosmetic and chemical) to develop compostable and recyclable films, ensuring optimal product protection and perfect compatibility with their machines.

This process required extensive research and development, leading to



Science in Packaging





the creation of advanced solutions for the sustainable packaging market.

The company has also set an ambitious waste recovery goal, aiming for 95% by 2025, after already achieving 91.7% in 2022.

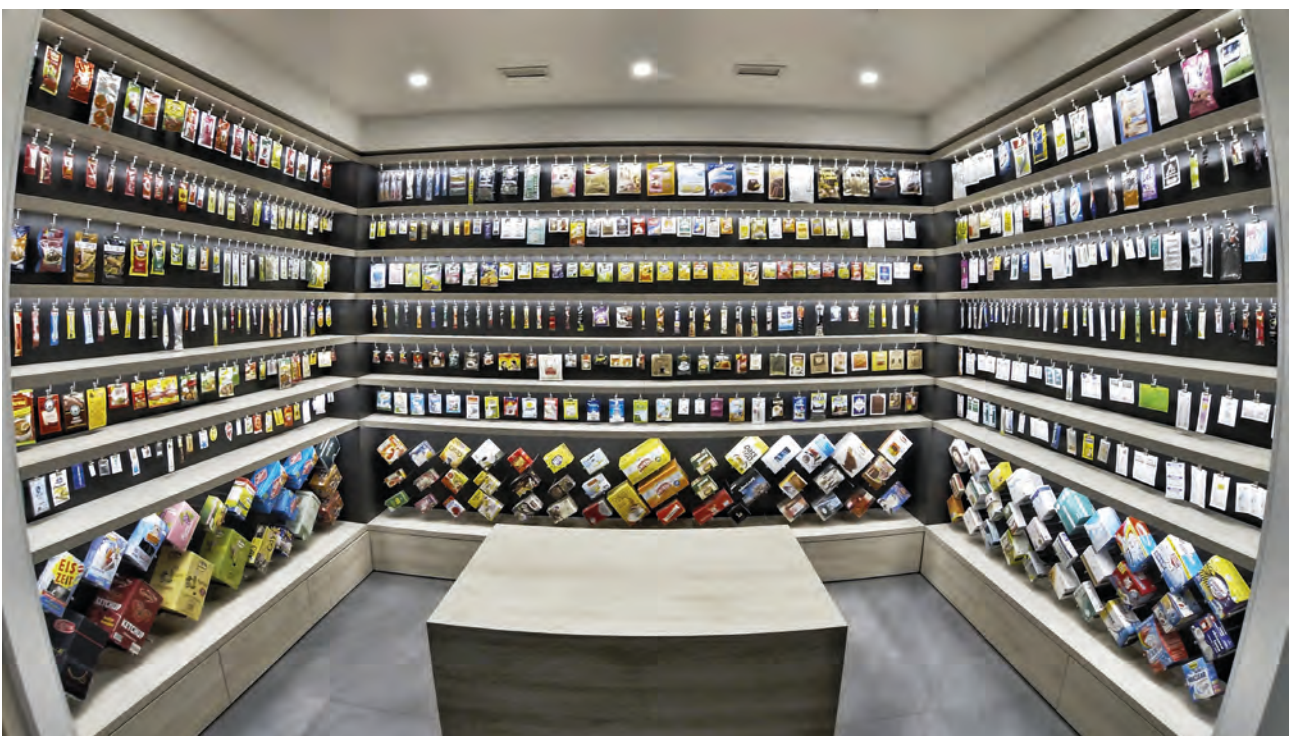
To reach these milestones, Universal Pack is upgrading its technologies, replacing outdated machines with cutting-edge technology, and improving energy efficiency through the use of low-consumption motors.

Additionally, the company is planning to build a new facility designed to be a net-zero energy building, equipped with advanced technologies and powered by renewable energy.

This new facility not only responds to the company's growth but also represents another step towards a sustainable future. 🏡



www.universalpack.it





TEK in PAK: machine building experience for packaging ideas and designs

T EK in PAK srl is a small-sized company that carries forward a machine building experience for packaging ideas and designs, both for agriculture, with the creation of the first machines for corrugated cardboard trays, and for various industrial sectors, for example, the confectionery industry with large containers (8 panettone pandori), as well as the liquid detergent and soft drink sectors with the creation of the Visual Box and related wrap-around lines.

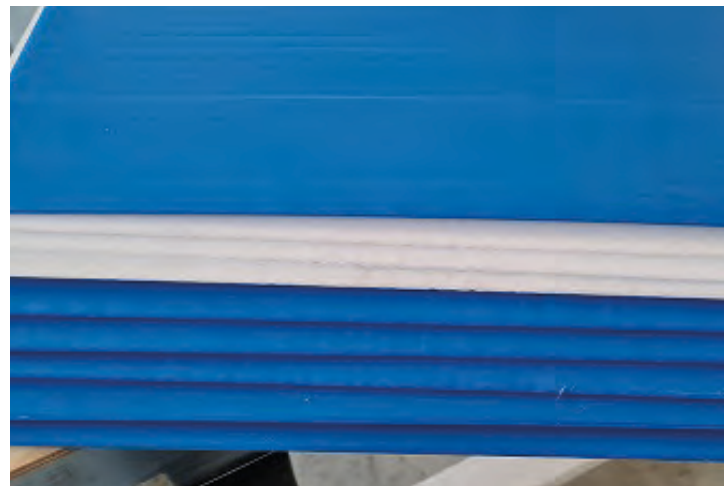
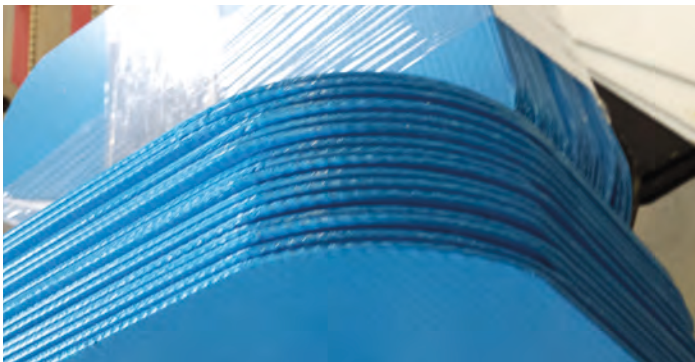
This packaging combines a significant reduction in card-

TEK IN PAK s.r.l.

board while allowing for excellent and immediate product visibility, avoiding the need to cut packages for display and sale. Furthermore, many other packages for different sectors are always used, using paper or corrugated cardboard, which is an ecological and economic material.

As happens with most small

companies, to keep up with the times and manage themselves effectively, they must continuously study prototypes, seek appropriate personnel, explore international market demand, and make new choices. They stop to study another product with great characteristics, evaluating respect for ecology, the ability to contain and protect the product, and the relevant machines for production.



TECNOLOGIA - ESPERIENZA AL SERVIZIO DELL'IMBALLAGGIO

MACCHINE E LINEA PER REALIZZARE I VOSTRI PRODOTTI MACHINES AND LINE TO REALIZE YOUR PRODUCTS



INTERFALDE BORDATE
INTERLAYER WELDED



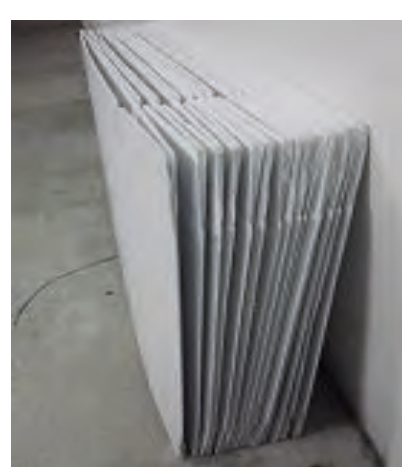
PALLET DA FUSTELLATO
PALLET FROM DIE CUT SHEETS



BOX PALLET



MANICA DI CONTENIMENTO
CONTAINMENT SLEEVE "TIP"



SCATOLE AMERICANE
AMERICAN BOXES



MANICA "W"
CONTAINMENT SLEEVE EDGE "W"



ANGOLARI GROSSI SPESSORI
ANGULAR LARGE THICKNESSES



PLATEAUX CANNE SALDATE
PLATEAUX WELDED FLAUTE



Once they find this new product, whether it is material, packaging, or machinery and has no competition, TEK in PAK starts to produce it.

The material they have adopted is PP in its various forms, including CARTON-PLAST, BUBBLE GUARD, and other forms.

This product has various characteristics such as being food-grade, reusable, regenerative, moisture-resistant, neutral and unaffected by adhesives or other agents.

TEK in PAK has studied its own fastening system, which has led to the construction of various models of packaging without the use of current fastening systems such as adhesives or staples.

They have produced trays for fish, trays for vegeta-

bles, fruits, and vegetables that can be watered, American boxes (RSA), or sleeves for pallet boxes. In production, they also make lines for pallets of large and small sizes (BOX PALLET), which are easily produced since only adjustments are required, avoiding costs for molds and warehouse storage, unlike those on the market so far with fixed sizes.

Additionally, they have a line for interlocking edges, a fully automatic line with corner trimmers and cutters with different radii, and semi-automatic machines.

TEK in PAK's production includes tray-forming machines, tray-forming machines, box bottom welders, and two-head welding machines for large boxes or pallet sleeves. 🏭

Visit:
www.tekinpak.com



INTERLAYE WELDED



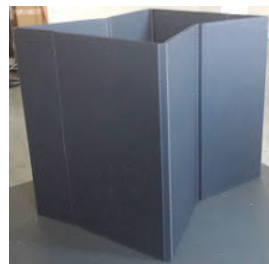
PALLET FROM DIE CUT SHEETS



BOX PALLET



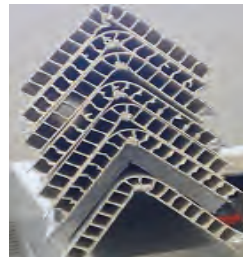
CONTAINMENT SLEEVE "TIP"



CONTAINMENT SLEEVE EDGE "W"



AMERICAN BOXES



ANGULAR LARGE THICKNESSES



PLATEAUX WELDED FLAUTE





AMC TIGER TWIN



AMC Srl has been designing and manufacturing packaging machines and industrial automation systems for the food industry for over 25 years. The company's passion and flexibility have meant that AMC machines and solutions are today among the most appreciated in the world.

The continuous research and technological innovation brought to the sector is demonstrated by the release of seventeen national and international patents.

The "Taylor Made" philosophy that has always distinguished AMC has led to the creation of over 150 different models of packaging machines, each of which can be completely customized according to each specific need.

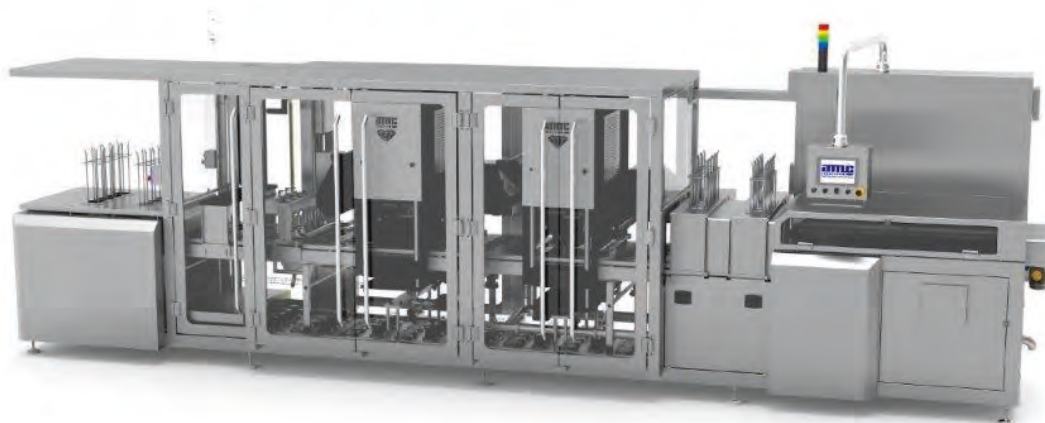
In particular, the new born in AMC plant, Tiger Twin is a vertical packaging machine made entirely of AISI 316 stainless steel and was created combining great production power and extreme versatility, contained in a small space. This is the first machine in the world that contains two independent machines and therefore the possibility of using two different formats at the same time, of sealing different products (solid, creamy or liquid), al-



lows the change of format from "clip" to "pillow" in a totally automatic way without production stops, thanks to the patented AMC double jaw system, independent with brushless motorization. The machine is also equipped with a self-centering reel system which allows you to save film and time which can be combined with semi-automatic or automatic reel change. It is also equipped with an exclusive AMC patented system for the rapid replacement of the welding jaws to minimize production downtime for or-

dinary and/or extraordinary maintenance. The machine is equipped with an interchangeable clipping unit that allows you to change clip format in a few minutes, from metal clip to adhesive plastic clip or block plastic clip. It can be combined with weighers, with product loaders of all type and with metal detector systems. 🏭

For more information, visit:
www.amcpackaging.com
or write to:
info@amcpackaging.com





Optimizing packaging efficiency: the **BAT-Buffer** Solution

We live in years in which the dominant theme, both in mass communication and in industry, is sustainability. For many, this term immediately and solely recalls that of environmental sustainability and the impression is that we tend to neglect other equally important aspects, not least the economic one. Even in the world of packaging we can see this phenomenon, with the right push in the direction of packaging that uses less plastic or is made of innovative, compostable materials. There is, however, another issue, until now perhaps taken a lit-

tle for granted, which is once again gaining importance: production efficiency and waste reduction.

Packaging lines are a complex organism, composed of numerous machines in series or in parallel, and no matter how well constructed and efficient the newer ones may be, the

overall efficiency will inevitably drop.

Conveyors are the circulatory system of this organism and the inclusion of a buffer or accumulation system between them is crucial to recovering lost efficiency.

These systems handle operational discrepancies or short stops, keep-





ing production running smoothly. For example, a machine working intermittently can cause problems when connected to one that requires a constant flow, but while this can often be solved with a few extra metres of 'parking' belt, handling micro-stops requires a belt system that becomes a real machine.

The BAT-Buffer from M.H. Material Handling is a flexible accumulation system with a configurable structure in anodised aluminium or AISI 304, adaptable to many different products.

This spiral device offers up to 150 metres of accumulation space with only one motor. The structure of the machine is made up of spirals with straight sections varying between 2.5

and 6 metres in length and curves with an average radius of 200 mm to minimise side encumbrances.

The system operates with LIFO logic, when the machines downstream stop the products are extracted from the line via a diverter that sends the products to the buffer.

The movement of the chain is controlled thanks to the action of an inverter and a inlet flow photocell; this allows the insertion of the products on the buffer by controlling the pitch so that they do not come into contact with each other, maintaining zero pressure and avoiding possible damage, while maximizing the available space.

When the downstream machine becomes available again or in the event

that upstream production stops, the buffer reverses its direction of travel and begins the unloading phase through a merger system that allows to mix what comes from the spiral with the normal production flow and, if the downstream machines have 10-20% extra capacity, allows the elimination of losses at the end of the shift. Ideal for baked goods, confectionery, coffee and others, it will be on display at FachPack 2024, Hall 7, Stand 757.

mhmaterialhandling.com



Hall 7 - Stand 757



“THE NEXT STEPS IN THE PACKAGING SECTOR ARE SMART”

Yes, even a box can be smart and offer a service that goes beyond merely containing a product. Smart packaging monitors freshness and safety, communicates with consumers, and tells the story of the product inside. Don't just call it packaging.

There is packaging and then there is packaging, no doubt. We all know how much product containers influence purchasing decisions and how they can contribute to safety, shelf life, traceability, and consumption reduction. Traditional packaging already holds importance, but with the smart version, it's a game-changer. This phenomenon is spreading widely. Not universally, certainly, because production costs are still very high; however, smart packaging is already present in various sectors and, according to research by IDTechEx, global sales of smart packaging will grow from \$75 million to \$1.45 billion next year. An exponential growth for a business sector with great appeal.



by
Elisa Crotti



latest news

But what exactly is it? Why does so-called “smart” packaging generate so much interest?

Being Smart

The concept of smart packaging refers to technologically advanced packaging that uses innovative technologies to enhance the functionality of traditional packaging. Essentially, it has advanced functions and capabilities compared to traditional packaging, offering a range of benefits to businesses and consumers.

The European standard identifies smart packaging as state-of-the-art packaging, possessing the characteristics of traditional packaging but active and intelligent, aiming for greater sustainability, protection, and traceability.

This definition of smart packaging in Europe is framed within the community regulation on functional packaging (Regulation EC 450/2009, the European legislation that regulates the use of functional packaging for food products). In principle, smart packaging can be divided into two categories: active smart packaging, which interacts with the contents, and intelligent smart

packaging, which provides additional information about the contents, conditions, and use of the product through integrated technologies.

Some examples?

There are containers capable of controlling the humidity inside to prolong the preservation of the product or releasing substances that inhibit the growth of bacteria and fungi, optimizing safety.

In both cases, the packaging becomes active, meaning it interacts with the product. Moreover, we have packages with temperature monitoring systems to detect any deviations from safety ranges or packages with RFID (Radio Frequency Identification) tags that monitor traceability and inventory management.

Or, labels with QR codes for accessing additional information and true product storytelling. Here, smart packaging becomes intelligent.

In any case, whether active or intelligent, the box has ceased to be just a container and becomes an integral part of the product.



Image by zinkeych on Freepik

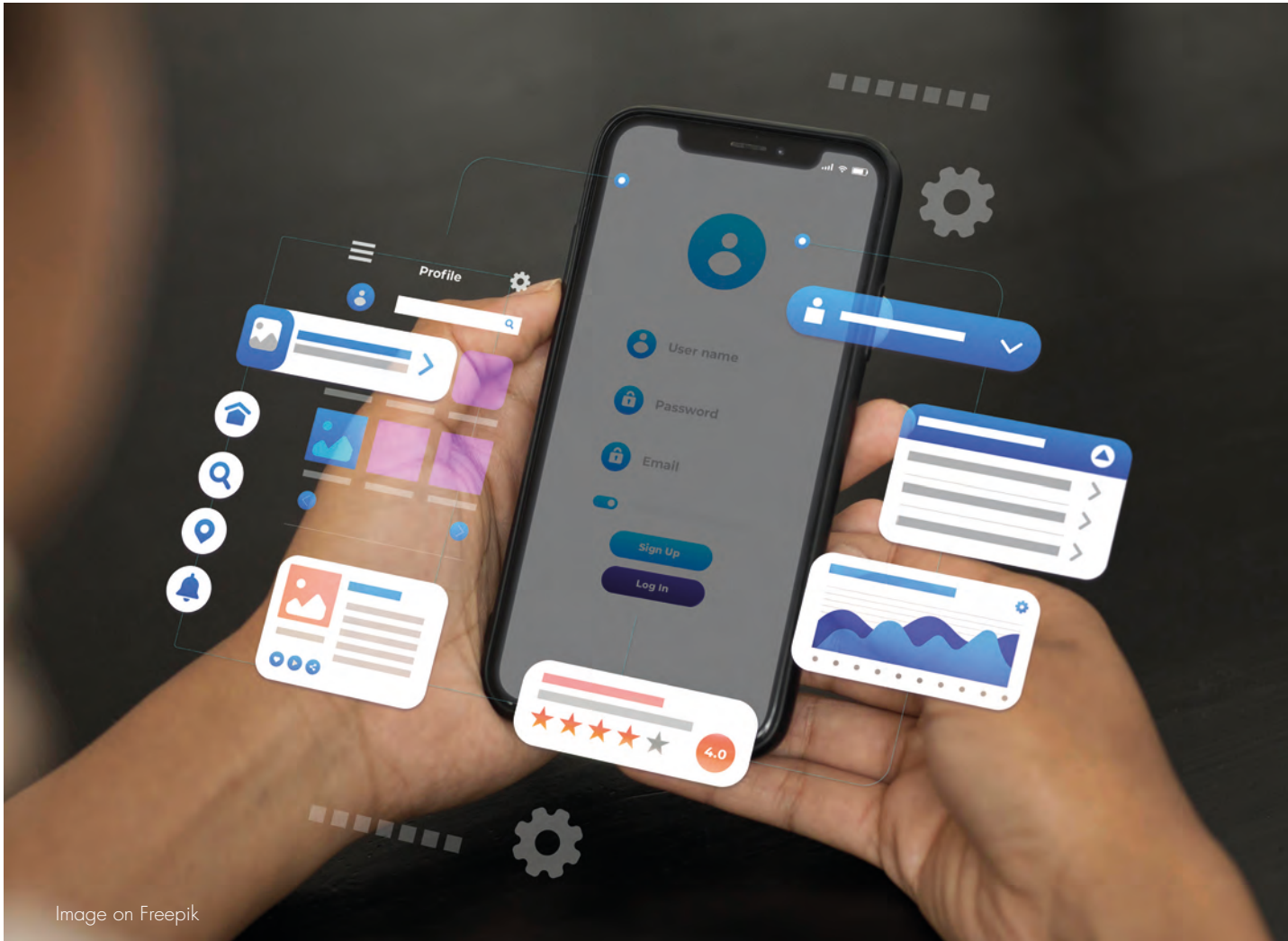


Image on Freepik

To understand the origins of smart packaging, it is necessary to examine the process of Industry 4.0, namely the digitalization of the industrial sector that has been pushing companies towards technological innovation and environmental sustainability for years.

Smart packaging is indeed a type of packaging designed to increase production process efficiency, improve product quality, and reduce waste.

The digitalization of packaging is a relatively recent phenomenon, an innovation aimed at making product packaging more sustainable and traceable, also increasing content protection.

Moving in this direction, smart packaging is also revolutionizing the logistics sector by integrating digital technologies into product packaging to optimize management.

What Information?

Among the many pieces of information that intelligent packaging can transmit, first and foremost is the pre-

sence of any critical issues concerning the preservation state of the contents. For example, think of thermochromic labels that change color to indicate the product's temperature or packaging with gas sensors that detect the presence of gases indicating food decomposition.

Additionally, smart packaging allows tracking the position of a product and knowing where it is at any given moment. Moreover, design, connectivity, and advanced digital technologies enrich the consumer purchasing experience.

Through the use of QR codes, NFC, RFID, and augmented reality, it is possible to access detailed product information directly from the packaging. For example, by scanning a QR Code with a smartphone, consumers can view the nutritional values of a food directly on their smartphone screen.

They can also visit the dedicated website and discover the product's story, understanding the production process and receiving information about the company's su-

latest news

sustainability initiatives. Additionally, using an augmented reality app can allow direct interaction with the product, providing access to tutorials or entry into a community of users who have purchased the same item and want to share experiences and advice.

Thanks to smart packaging, companies can monitor the entire product life cycle along the distribution chain.

What are the Advantages?

Smart packaging represents an advantage for both companies and consumers.

For consumers, the benefits include information about product expiration dates or the presence of risk conditions related to contamination of the food they want to buy; all functionalities that increase safety. Smart packaging also allows for more informed and conscious consumption choices by providing more information on product traceability, for example, by verifying the use of eco-sustainable materials for packaging via the QR Code.

For companies, the focus is on better product quality (consider the use of freshness indicators), optimal traceability, content protection, and attention to sustainability, achieved by reducing waste and increasing logistics process efficiency.

This allows optimizing transportation and reducing greenhouse gas emissions, as well as intervening quickly in case of production issues, thus avoiding the recall of hundreds or thousands of deteriorated packages from the market.

Finally, but not least importantly, smart packaging helps companies strengthen their relationship with consumers, in a virtuous circle that ends with satisfaction for all parties involved.



Online auction production lines for washing, drying and packaging of leafy vegetables on behalf of Cultiva in Taglio di Po (IT)



Online auction production lines for powershakes and dairy free soups on behalf of AM FRESH UK Ltd in Skelmersdale (UK)



Online auction machinery for the food industry in Hassfurt (DE)



Online auction pig slaughtering lines, deboning lines, meat processing machinery and inventory due to company closure Danish Crown in Ringsted (DK)



Register for free

Find and bid

Win

Pay and pick up



The liquid colour technology between FMCG requirements and circular economy

Fast-moving consumer goods (FMCG) are normally sold quickly and at relatively low cost. Non-durable goods such as soft drinks, dairy products, fruits, vegetables or meat are perishable and need consequently a package able to preserve them especially during logistics and distribution.

At the same time, since those products are fast moving, it is imperative for them to beat the competition: they need to be highly eye-catching and recognisable on shelves.

The primary package is critical for both product protection and shelf life but provides sales incentives to consumers.

In this context, raw material suppliers, converters, Brand Owners and designers need to build a strong coopera-

tion to find the best solution every time.

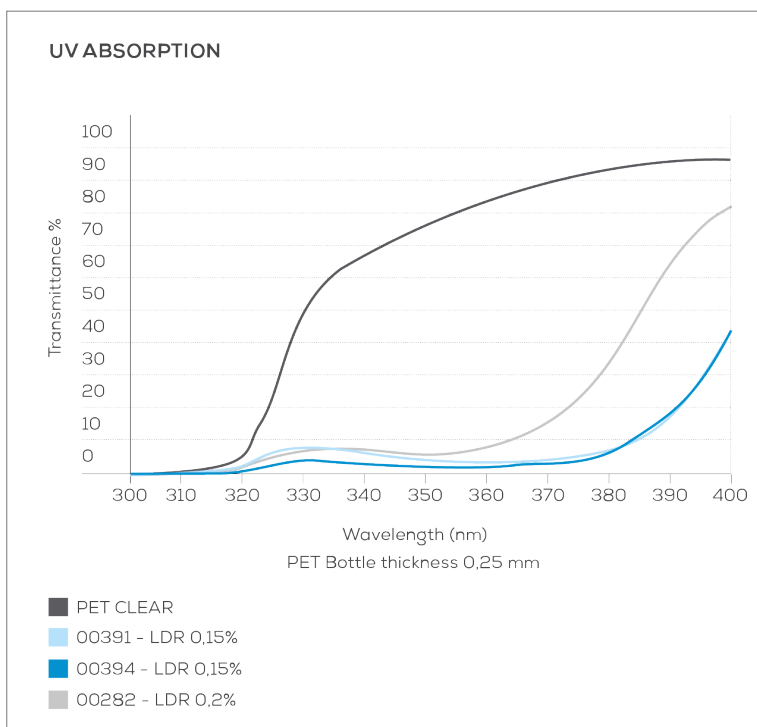
The **liquid technology** of colours and additives has progressed so much that it is possible to combine trendy colours with performance additives most of the time.

This is the case for example with powerful bright shades with UV protection used for kids' juices or transparent shades combined with UV additives for vitamin and flavoured waters.



This also applies to barrier Whites used to protect dairy products from the damages of visible light and UV when packaged in a monolayer PET bottle. REPI UV Absorbers create a barrier to the harmful UV-rays and visible light, which can damage the product inside.

The above-mentioned challenges go hand in hand with **the major topics of sustainability and circular economy. The role of plastics and its impact on the environment are**



the graph shows behaviour of different grades of REPI's UV Absorbers in 250 micron bottles, compared with a PET bottle without any additives.



undoubtedly under the magnifying glass, and this is not a passing fad...

For the packaging industry, this means substantially the need to raise both recycling rates and quality of recycled plastics.

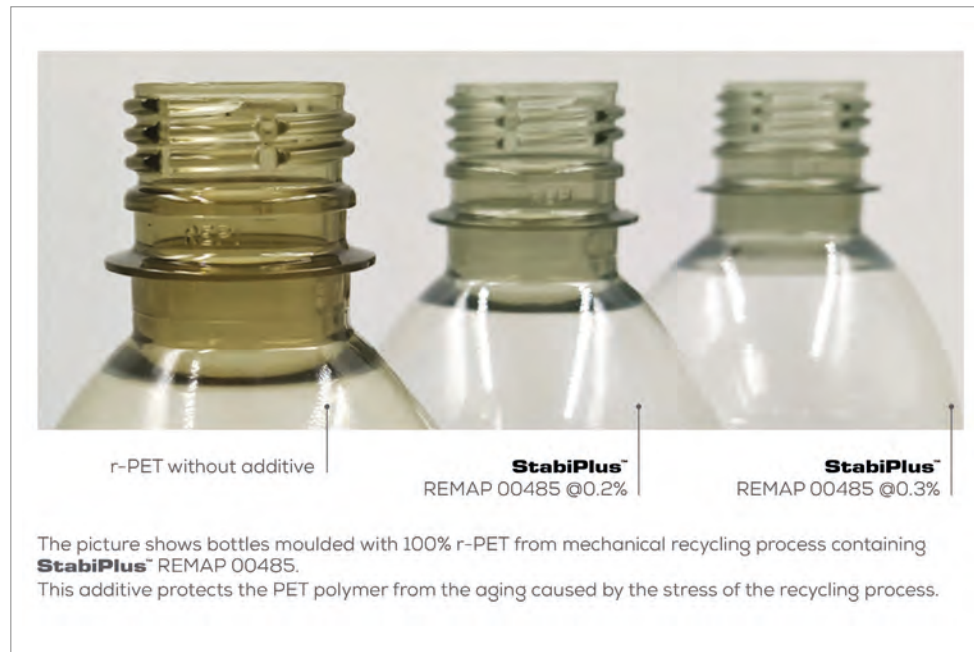
The Design phase of any plastic packaging (be it a preform, its closures or a thermoformed tray) **must take into account how this is going to be recycled and reused** afterwards.

Here, then again, an effective cooperation alongside the packaging value chain becomes crucial.

REPI has been focusing on advanced additive and colour solutions for PET and r-PET for decades. The ranges of the **Anti Yellow, Optical Brighteners and IV Enhancers** have been representing over the years a valid aid to r-PET recyclers and packaging converters. Such additives can be used at different stages of r-PET value chain: from recycling to

preform/tray manufacturing with no impact on processes, offering max flexibility in its addition, that can vary batch after batch. The increasing demand for recycled percentages and the scarcity of food grade r-PET flakes are presenting challenges related to quality and colour consistency between a batch and another. Especially what recyclers and converters struggle

to manage is the drop of L* of Cielab numbers while respectively recycling and moulding or extruding the final packaging. While, in fact it is possible to correct off-shade r-PET pellets with custom-made formulations that act both on the a* and on the b*, the darkening of material (precisely the drop of L*) is very difficult to avoid.



With its new StabiPlus™ REPI shows once again not only how the technology of chemical additives gives a crucial contribution to polymer recycling, but also how it is necessary for the whole value chain of plastic packaging to tightly co-operate and share challenges. Now more than ever before, the plastic industry stakeholders are called to contrast arguments with strong emotional impact with their extensive know-how and innovation potential. Because, after all, “consumer packaged goods” and plastic packaging reflect our contemporary hectic lifestyle.

The plastic packaging for food is the perfect example: practical, functional, it allows shopping once a week and having fresh food with a long shelf life.

Combining this context with the world vision of improving the quality of life and of embracing a circular economy mindset is not only desirable, but already possible. We, as colorants and additives producers are called to play a leading role and are involved in the virtuous circle of offering advanced and smart solutions in this direction.

Lucia Buffoni – Marketing Manager REPI GROUP

Here comes **StabiPlus**™ additive, latest development by REPI: a liquid formulation acting specifically as proactive stabilizer that prevents r-PET from aging and discoloration, cycle after cycle.

The additive can be used both at recycling stage and directly by converters at their packaging production stage.

StabiPlus™ offers a new protection technology that does not affect Intrinsic Viscosity and therefore mechanical properties of the recycled PET while widening the window for sustainable use of recycled PET. 🏠

Visit:
repi.com



POPPING MACHINE RP-EVO

Re Pietro's Innovation for the production of cereal cakes and no-fried snacks

POPPING MACHINE RP-EVO is the press of the latest generation manufactured by Re Pietro Srl to produce both cereal cakes and no-fried snacks, products that following a worldwide trend are having a constantly increase in demand.

With this new press, the highly innovative attitude of Re Pietro Srl is setting new standards in cereal cakes and snacks production, by offering one solution that will revolutionise and simplify the manufacturing of these products. In fact, once the mould has been chosen and installed, the POPPING MACHINE RP-EVO transforms the cereals and/or the micropellets into fragrant cakes or crunchy snacks.

Its efficiency and flexibility allow to have a wider range of products, using one press only.

Nowadays these products not only are appreciated as healthy alternatives to conventional bread, but they are also valued for their versatility by professionals and consumers: they are perfect as carbs supply during meals, as crunchy snacks for a quick bite or as fancy decorations to dishes and desserts.

By using the new POPPING MACHINE RP-EVO you can maintain the taste and freshness of the raw material used whether it is rice or legumes, corn or cereal mix or even various types of microspellets, so that you can offer to your customers a tasty and healthy product with a wide choice of flavours and shapes.

You may wonder how many moulds and which shapes can allow you to produce both cakes and snacks with our new press. Round big and small, round with ridges, triangular or

square, hexagonal and rectangular just to name a few. But we can also produce customised moulds based on the customers' requests.

POPPING MACHINE RP-EVO FOCUS ON

It has a nickel coated steel structure, certified food contact material, a stainless-steel electric panel with a side rotating and swivelling touch screen

control panel, set at eye's level for easier use.

The POPPING MACHINE RP-EVO is equipped with a hydraulic system that produces the high pressure needed for the expansion of the cereals or micro-pellet turning them into fragrant cakes or crispy snacks.

The volumetric dosing is carried out by a pneumatically operated feeding plate.





RePietro

The moulds which shape the popped cakes and snacks are made by hardened steel coated with titanium nitride, to guarantee solidity and a long-lasting life, and to prevent the sticking of the products on the moulds.

The moulds, as well as all the parts that get in touch with the products, comply with the MOCA specification for food processing machines as per Reg. No.1935/2004 CE (MOCA compliance). The upper and lower moulds are heated by cartridge heaters sepa-

rately controlled by thermoregulators. Each press has got its own PLC (Siemens S7-1200) and 7" control panel. From the HMI it is possible to set up each production phase, to save the recipes and check any malfunctioning thanks to its efficient diagnostic system.

POPPING MACHINE RP-EVO is another milestone in the production of Re Pietro Srl, where the manufacturing of food processing machines and plants has always been approached with an eye to innovation and devel-

opment, relying on 90 years of solid experience.

In fact, the Company, surrounded by paddy fields in the southern outskirts of Milan, celebrate this year the 90th anniversary of the great intuition of its founder Mr Carlo Re, who saw the potential of rice and its processing. Without forgetting the incredible added value of the Made in Italy quality. 🇮🇹



www.repietro.com





GPI, the extent of success in the food industry

To manufacture a successful end-of-line plants it is crucial to become customer's algorithm, and to be a proactive listener of his visions, an expert able to provide efficient and personalized answers. It is not by chance then that GPI's motto is "Tailor made innovation with reliability", a catchphrase for innovative, customizable and highly renowned technologies.

In the forefront of the sector, GPI - Geo Project Industries has created a team of skilled experts in packaging advice and sales engineering able to build tailored solutions upon their partners' production and sales requirements.

GPI offers a comprehensive range of horizontal cartoning machines, forming machines, closing units as well as flexible lines and modular projects whose arrangement and configuration are adjustable.

That's a real revolutionary governance of the production of some of the most popular international brands.





Tailor made plants whose every single phase - from depalletization through primary and secondary packaging and right to palletization - expresses highly specialized know-how to meet customer's requirements down to the finest details, in any food sector.

A customized and successful answer in various sectors, such as dairy, confectionery, pasta, yoghurt & juice, frozen and dry food, and pet food.

The demand for automation in end-of-line packaging processes is growing, such as pouches,

doypack, flowpack, bags, sachets, alu-trays, and thermoformed trays, in different formats and materials.

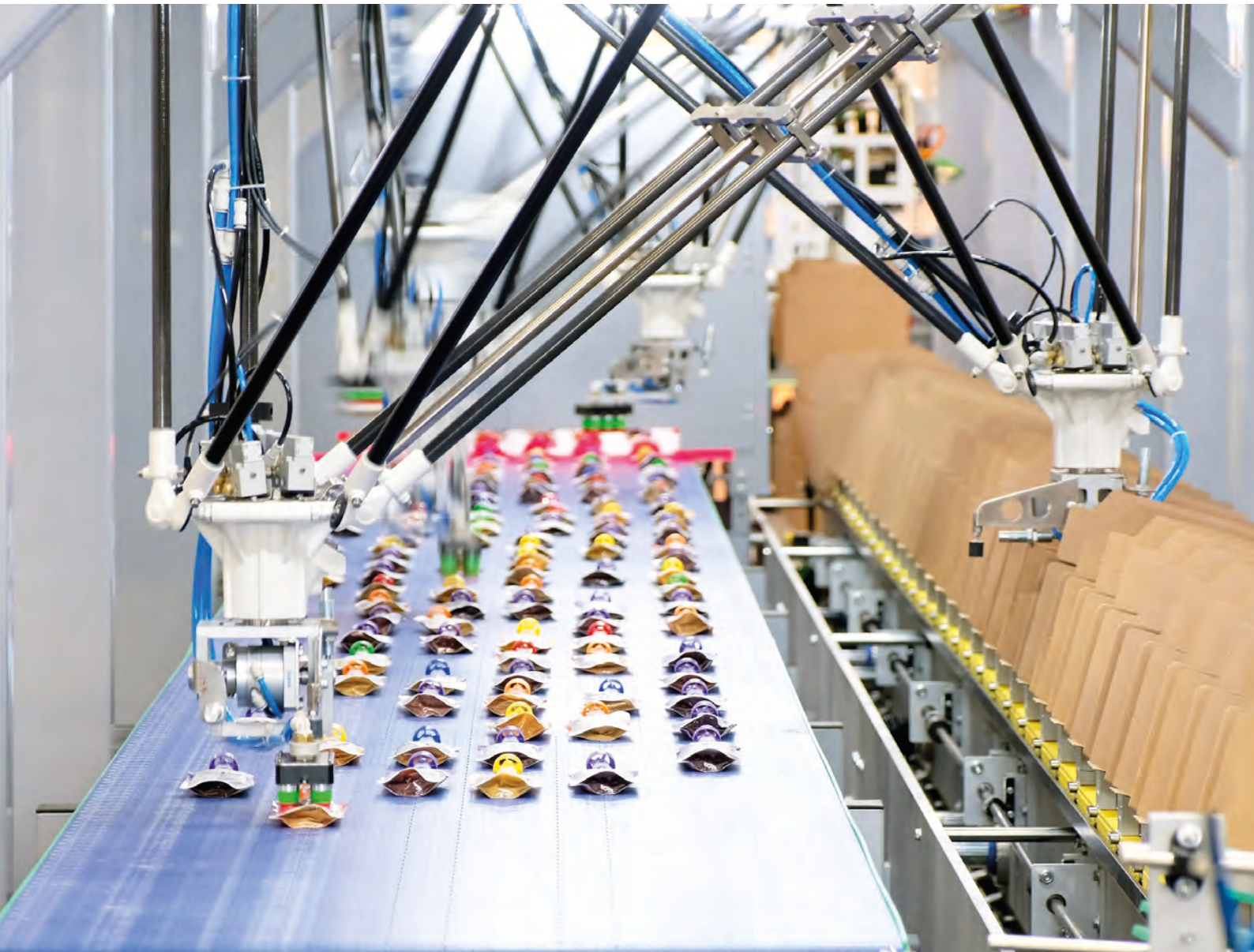
It is also worth remembering the most appreciated and unquestionable advantage of the pouches: moderate logistic expenses, easy disposability for end consumers thanks to small volumes, and sustainability deriving from low carbon footprint: energy cost per each package is lower and footprint minimal.

Environmental awareness sharing continuous innovation to be on the frontline of packaging evolution,

which needs fast and constant study to safely handle the most diverse types of packaging.

Such teamwork also involves all the company's co-operators in an environment that focuses on innovation, full customization and reliability, values that blend with GPI's passion and well-established experience. 🏠

Visit:
www.gpindustries.eu





LEIBINGER invites you to an exclusive vernissage at FACHPACK 2024: the art of innovative coding

L EIBINGER is pleased to invite customers and interested stakeholders to an exceptional event. At FACHPACK 2024, you'll enjoy a unique opportunity to discover the fascinating world of the LEIBINGER IQJET – and to experience how state-of-the-art technology can evolve into an art form. Visit our trade show booth 7-550 in Hall 7 and be inspired by the most ingeniously designed systems in the coding & marking sector. As recently as this May, the IQJET was honored with the coveted 'German Innovation Award' and LEIBINGER was named 'Innovator of the Year'.

A masterpiece of controlling and production

With its IQJET, LEIBINGER is showcasing a true masterpiece of the German art of engineering. One that defines all-new standards in industrial coding & marking. When it comes to controlling,

this translates into substantial cost-savings across the entire product life cycle (TCO). And yes, you can experience this for yourselves on our homepage using the IQJET operating cost calculator. Your production staff will be delighted: With an intermittent pump, the IQJET runs for five years without requiring any maintenance – a world record that makes unscheduled downtimes a thing of the past. Even after five years, the IQJET continues to operate reliably until a scheduled maintenance window presents itself: A well thought-out concept, both ecologically and economically, that only requires replacement of the affected wear parts. This entirely eliminates the need for expensive disposable modules, frequent maintenance intervals and inflexible maintenance times.

The innovations in detail

The IQJET's impressive features include exceptionally low power consumption

of only 36 watts and extremely economical use of solvent, positioning it as the most economical industrial printer in its class. LEIBINGER manufactures its own ink and has equipped the IQJET with an advanced ink management system. This combination of excellence in both technology and medium perfects the CIJ (Continuous Inkjet) process – taking it into an all-new era. In LEIBINGER printers, the ink doesn't dry out during production breaks and doesn't clog the lines. This is ensured by the fully automatic nozzle sealing technology. The IQJET's smart ink management system also guarantees optimum viscosity and a constant ink temperature at all times, regardless of ambient temperatures. The outcome is absolutely flawless printing – anytime & anywhere.

Plug & Print: Simplicity meets perfection

With its Plug & Print maxim, LEIBINGER





actually delivers what other providers can only promise: Switch on, press Print and let it get to work – leaving you free to get on with your day-to-day business! With its numerous interfaces, including the standardized OPC UA for automation technology and PLC for industry, the IQJET integrates seamlessly into existing system controls.

Experience the Art of Innovative Coding

Be our guest and experience what promises to be an unforgettable trade fair event in Nuremberg. Visit us at FACHPACK 2024 and draw inspiration from hourly live demonstrations, presentations and many more surpris-

es. We will be showcasing the entire LEIBINGER range of printing systems from simple to complex, as well as our software solutions and in-house inks. Our comprehensive portfolio satisfies the requirements of even the most demanding materials across a variety of industrial sectors such as Food, Beverage Bottling and Convenience. On the LEIBINGER website, you can already schedule appointments with our ex-

perts and obtain free admission codes. You won't want to miss this exclusive opportunity to experience a new era in industrial coding & marking: <https://leibinger-group.com/fachpack-2024> We look forward to welcoming you to our booth 7-550 in hall 7 at FACHPACK in Nuremberg from September 24 to 26! 🏛️

www.leibinger-group.com

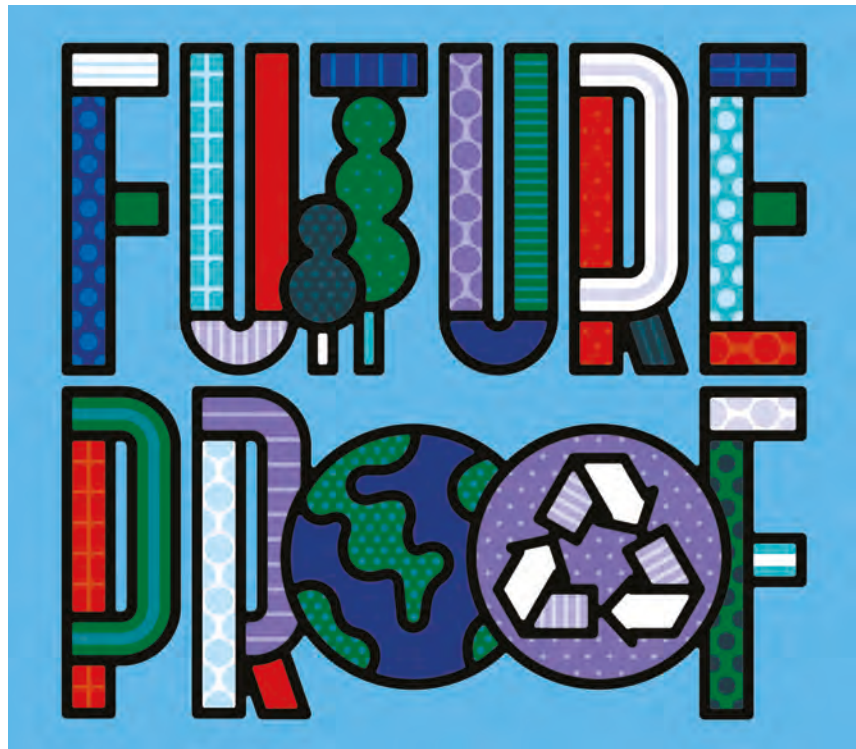




SAPPI at FACHPACK 2024 in Nuremberg

Futureproof - meeting today's and tomorrow's packaging challenges

From 24 to 26 September 2024, the European packaging industry will be gathering at the FACHPACK trade fair in Nuremberg, Germany. In Hall 4A, Stand 306, Sappi, a leading manufacturer of packaging papers and boards, will be showcasing its extensive portfolio of new products from the flexible packaging, wet glue label, paperboard and containerboard segments. The theme of Sappi's trade fair presentations this year is 'Futureproof'. With this motto, the company is underscoring its position as a leading global provider of renewable packaging materials. Sappi is a supplier who is well aware of its environmental responsibility and continuously driving the sector forward.



- Flexible Packaging: Guard ICC, Guard OHS and Guard Twist Gloss complement Sappi's innovative, sustainable functional paper portfolio
- Wet Glue Label: New Parade Label WS label paper, wet-strength and alkali-resistant for returnable bottles, such as beer, mineral water and soft drinks
- Paperboard: Algo Volume pumps up the volume and really delivers on strength, functionality and printability – all in one package
- Containerboard: Fusion Topliner and Fusion Embossed ensure a perfect look on both corrugated and solid board

FACHPACK is a key meeting place for the European packaging industry. As a world-leading supplier of sustainable packaging materials, Sappi

will be showcasing its extensive portfolio of outstanding, high-quality products in Hall 4A, Stand 306.

Three new barrier papers for food and non-food applications

Sappi has unrivalled expertise in functional papers for flexible packaging applications. For more than a decade, the company has been producing packaging papers with integrated barriers against oxygen, grease, water vapour, mineral oil, aromas as well as heat-sealing properties to ensure maximum product protection.

Thanks to the integrated barriers, no additional coatings or laminations need to be applied – meeting the current demand for alternatives to films and plastics. Sappi is expanding its portfolio of functional papers

with the new Guard ICC, Guard OHS and Guard Twist Gloss papers, which will be introduced at FACHPACK.

Guard ICC is a packaging paper with a barrier coating on both sides. It was developed for flexible packaging applications where dimensional stability and protection on both sides are required. Available in a grammage of 110 g/m², Guard ICC is used in the food sector, especially for packaging ice-cream cones. Guard OHS, is a paper with a superb vapour and oxygen barrier: It is tailored to the needs of confectionary packaging with integrated heat-sealing, therefore meeting both heat and cold seal requirements.

The product is available in Natural, Silk and Gloss print side versions,

and is suitable for flexible packaging applications such as flow wraps, sachets and pouches for the food and non-food sectors.

The third paper in the line-up of innovative new products is Guard Twist Gloss: The one-side coated paper with a barrier coating on the reverse side was developed primarily for twist wrap applications in the confectionery industry, such as sticky sweets or chocolate. The new paper has exhibited very good runnability results in top and double twisting.

Sappi will also have its broad portfolio of uncoated and coated products on display, highlighting their excellent conversion properties for flexible packaging applications. At the Fachpack fair, the company will be introducing the new Algro Finess C paper ideally suited for many wrapper applications in the coffee and food sector, such as snacks and confectionery. It excels with its high-quality look, and superior printing and converting properties – and was developed specifically to reduce and prevent unsightly cracks. The company's wide range of uncoated flexible packaging paper will also be on display: The matt optic and unmatched paper haptics meet the trend towards a more natural look & feel for flexible packaging.

A new wet glue label paper for returnable bottle applications

The wet-glue label paper Parade Label WS is a wet-strength and alkali-resistant paper that guarantees outstanding printing and finishing results thanks to its high-quality surface. The glossy paper is available in grammages ranging from 65 to 80 g/m². Sappi is also presenting a linen-embossed version for the first time at FACKPACK. In different qualification processes, Parade Label WS demonstrated outstanding labelling performance. The excellent printing

and finishing results ensure high shelf impact and brand differentiation.

To ensure that the properties of Parade Label WS are perfectly adapted to industry requirements, Sappi carried out and completed in-depth practical validation trials with selected customers since the end of last year. Following this qualification phase, the paper is now widely available on the market. Parade Label WS is produced at the Gratkorn (Austria) mill where Sappi invested a double-digit million euro amount to expand its label paper business in the long term.

Meeting the highest demands: Algro Volume rounds off the Algro paperboard family

The premium boards from the Algro Design product family, which have been on the market for over 20 years, are coveted for their immaculate look & feel. They are ideal for packaging applications in the luxury fragrance, cosmetic and confectionery sectors. The latest addition to the portfolio is Algro Volume, a premium paperboard with full coated top side, which pumps up the volume and fully delivers on strength, functionality and printability – all in one package.

Available in both sheets and reels, Algro Volume is perfect for premium packaging and demanding graphic applications, such as promotional material, covers, cards, tags and tickets. It supports a variety of finishing techniques, including embossing, varnishing, and foil lamination. Algro Volume is available in grammages ranging between 220 g/m² and 380 g/m² and is produced at the Sappi mill in Maastricht (Netherlands).

Fusion Topliner and Fusion Embossed for use on corrugated and solid board

Sappi's Fusion portfolio is known for

its impressive brightness, whiteness, superior printability and performance consistency. With the addition of the 200 g/m² to the range, manufacturers can now transfer the product's distinctive attributes to new applications, such as rigid box covers, sleeves, banderols and many more.

Fusion Embossed, the embossed version of Fusion Topliner, also boasts exceptional brightness, a high degree of whiteness and an elegant-looking, silky surface. It delivers brilliant embossing results, high stability and excellent creasing performance.

Fusion Embossed is available in two distinct finishes, Linen and Denim, in grammages of 100 g/m² and 115 g/m². Since the launch of Fusion Topliner 200 g/m² and Fusion Embossed, the two new products have been successfully used by selected customers.

Investing in 'Futureproof'

Whether in the form of the new barrier coating system at the Alfeld mill (Germany), the large-scale modernisation of the Gratkorn mill (Austria) or the commissioning of a second boiler in Maastricht (Netherlands) – Sappi has recently made a series of cutting-edge investments with which the company aims to position itself even more strongly as a reliable, sustainable partner. "We look forward to welcoming visitors to our booth, to updating them on our ever-growing portfolio and to having them experience the products of the future. FACKPACK is an ideal opportunity to engage in inspiring discussions with our customers and peers, and to bring to life exactly what 'Futureproof' means to us: Always proving ourselves as a reliable partner to our customers and providing innovations for a sustainable tomorrow," confirms Michael Bethge, Sales Director Flexible Packaging at Sappi. 🏠

www.sappi.com



Syensqo partners with **TOMRA** to advance the sorting of multilayer PVDC packaging waste

Joint project proves the feasibility of separating multilayer PVDC films from polyolefins in used packaging structures

Syensqo and TOMRA, a leading provider of sensor-based sorting technology and solutions for the circular economy, have joined forces to demonstrate the technical and economic feasibility of separating and sorting multi-component plastic structures in which polyvinylidene chloride (PVDC) serves as a barrier layer.



polyethylene (LDPE) and Syensqo's Ixan® PVDC.

achieve clean-grade polyolefin and PVDC recycling streams.

The partners developed a joint set of experiments with multilayer samples of commercial packaging waste consisting of low-density

The results have proven that multilayer films containing PVDC can be separated from mixed plastic waste using industrial sorting equipment to

“The overall target of this project was to challenge major industry standards which claim that multilayer PVDC films cannot be sorted



Syensqo partners with TOMRA to advance the sorting of multilayer PVDC packaging waste. (Photo: Syensqo, PRO02)

out of multilayer packaging structures,” explains Federico Baruffi, Global Marketing Manager, Specialty Polymers, at Syensqo. “Our experiments have demonstrated the contrary and are sending a clear message to the packaging and recycling industry that it can be done, notably with good accuracy and repeatability using existing industrial technology.”

The positive results apply to markets that are currently generating multi-layer mixed plastic waste containing PVDC, such as shrink films in consumer and food packaging.

“One of the concerns in the recycling industry was the reliable identification of polymeric waste with PVDC content,” adds Marco Gregori, Area Sales Manager Italy at TOMRA Recycling Sorting.

“By combining our advanced optical and near-infrared detection systems, we managed to achieve a selectivity rate of more than 80% when sorting from post-consumer plastic mix and more than 95% when sorting from LDPE monolayer stream. This is

yet another example of what today’s technology, in this case our AUTO-SORT™, can already do.”

Altogether, these results have extended the scope of mixed plastic waste suitable for recycling to a wide range of multi-layer structures containing PVDC. The joint project between Syensqo and TOMRA is also considered a role model of advancing the circularity of the plastics industry through the dedicated research and development of industry partners who share similar values. 🏠



About Syensqo

Syensqo is a science company developing groundbreaking solutions that enhance the way we live, work, travel and play. Inspired by the scientific councils which Ernest Solvay initiated in 1911, we bring great minds together to push the limits of science and innovation for the benefit of our customers, with a diverse, global team of more than 13,000 associates in 30 countries.

Our solutions contribute to safer, cleaner, and more sustainable products found in homes, food and consumer goods, planes, cars, batteries, smart devices and healthcare applications. Our innovation power enables us to deliver on the ambition of a circular economy and explore breakthrough technologies that advance humanity.

Learn more at

www.syensqo.com

About TOMRA Recycling Sorting

TOMRA Recycling Sorting designs and manufactures sensor-based sorting technologies for the global recycling and waste management industry to transform resource recovery and create value in waste.

The company was the first to develop advanced waste and metals sorting applications use high capacity near infrared (NIR) technology to extract the most value from resources and keep materials in a loop of use and reuse. To date, more than 9,000 systems have been installed in 100 countries worldwide.

TOMRA Recycling is a division of TOMRA Group. TOMRA was founded on an innovation in 1972 that began with the design, manufacturing and sale of reverse vending machines (RVMs) for automated collection of used beverage containers. Today, TOMRA is leading the resource revolution to transform how the planet’s resources are obtained, used and reused to enable a world without waste. The company’s other business divisions are TOMRA Food and TOMRA Collection.

TOMRA has approximately 105,000 installations in over 100 markets worldwide and had total revenues of about 12 billion NOK in 2022. The Group employs 5,000 globally and is publicly listed on the Oslo Stock Exchange. The company headquarters are in Asker, Norway.

For further information about TOMRA, visit www.tomra.com and follow TOMRA Recycling Sorting on LinkedIn, X, Facebook and on Instagram.

“ THE FUTURE OF PACKAGING: AMBITIOUS GOALS FOR A SUSTAINABLE PLANET ”

Every day, distributors, branded companies, industrial enterprises, and the packaging sector work tirelessly to achieve their packaging goals.

Among these, climate targets are particularly ambitious and need to be met in a very short time. The challenge is considerable, but the industry is determined to turn this necessity into an opportunity to innovate and improve.

In recent years, awareness of the environmental impact of packaging has grown exponentially. Consumers are increasingly attentive to sustainable choices, and companies must respond to these new needs with innova-



by the editorial staff



latest news

tive solutions. The European Union, for example, has established that by 2030 all packaging must be reusable or recyclable in an economically sustainable way. This directive has pushed many companies to review their production processes and invest in research and development.

One of the most promising approaches is the use of biodegradable and compostable materials.

These materials, derived from renewable sources, can naturally degrade without leaving harmful residues in the environment. However, their large-scale production still presents several challenges, including high costs and the need for adequate infrastructure for composting management. Despite this, many companies are successfully experimenting with new materials, demonstra-

ting that a transition to more eco-friendly packaging is possible.

Another crucial aspect is the reduction of plastic use. Plastic, although a versatile and convenient material, is one of the main contributors to environmental pollution. Microplastics, in particular, pose a significant threat to marine ecosystems and human health.

To address this issue, many companies are reducing the weight of plastic packaging and seeking more sustainable alternatives such as glass, metal, and paper.

Technological innovation plays a fundamental role in this process. For example, the adoption of advanced printing technologies allows for waste reduction and improved production efficiency. Additionally, the use of



latest news

smart sensors in packaging can help monitor the quality and freshness of products, thereby reducing food waste.

Collaboration among various stakeholders is essential to achieve climate goals. Companies must work closely with material suppliers, governments, and non-governmental organizations to develop sustainable solutions that are economically advantageous and accepted by consumers.

Circular economy initiatives, which promote the reuse and recycling of materials, provide a concrete example of how collaboration can lead to positive results.

Furthermore, consumer education and awareness are crucial. Companies need to transparently communi-

te their sustainability efforts and engage consumers in the process. Awareness campaigns and incentivized recycling programs can help create a culture of sustainability that goes beyond the mere act of purchasing.

The packaging sector is facing a historic challenge. Climate goals are ambitious, but they also represent a unique opportunity to innovate and transform the industry.

With the commitment and collaboration of all stakeholders involved, it is possible to create a future where packaging is sustainable, safe, and convenient for all. The packaging industry can not only significantly contribute to the fight against climate change but also become a model of sustainability for other industrial sectors.





FIORINI INTERNATIONAL: the partner for sustainable paper packaging solutions

Fiorini International produces small and medium paper bags for international customers in the human food and pet food industry, agriculture, chemical industry, hygiene and personal care segments and for global leaders in large-scale distribution: a range of products and finishes that supplies a flexible solution to every need.

Achieving excellence by focusing on the continuous improvement of quality of products, services and processes and designing a sustainable production model to ensure environmental and human respect are the main values that drive the definition of the strategies and everyday actions.

A constant consolidation of the market share and the new challenging opportunities in the packaging industry have been the main drivers for Fiorini International to become a strategic partner in the Drive to Paper process and in the design of sustainable packaging

solutions, fully and easily recyclable, compliant with existing filling technologies, according to the European directives.

In order to measure and evaluate sustainability and performance and design the path for a sustainable development, Fiorini International has started its sustainability performance assessment with a series of activities focused on minimising environmental impact and to creating awareness of sustainability culture, offering solutions and answers to the community and engaging the entire company network, supporting by a strategic scientific partner Università Milano Bicocca and Toroto, a leading environmental company.

The company commitment to sustainability development has been awarded with the Leader in Sustainability 2023 award: the important acknowledgement is the result of a research by Il Sole 24 Ore and Statista that exami-

ned about 1,500 Italian companies based on 45 key sustainability environmental, social and economic indicators.

The continuous analysis of trends and consumer habits, and the ongoing research into technological solutions and innovative materials have aided an organic and rapid growth in the packaging industry, leading the company to successfully diversify production, while firmly maintaining the eco-friendly commitment to the exclusive use of paper, FSC certified in compliance with the forest chain of custody and ecosystem.

Made up of 2 manufacturing companies, located in Italy and the Czech Republic, and 2 trading companies operating in France and China, Fiorini International stands out as a worldwide production, commercial and logistic network. 🏠

www.fiorinint.com





Cartonboard's impressive design capabilities on display

The winners of the annual European Carton Excellence Award (ECEA), hosted by Pro Carton and the European Carton Makers Association, were announced on 19 September during a glamorous ceremony in Berlin, Germany.

The premier award for sustainable packaging continues to showcase the most innovative folding carton designs from across Europe, with 74 designs entered in 2024.

Spain-based Hinojosa Packaging Galería Gráfica took home the prestigious Carton of the Year award for the packaging designed for cosmetics brand Laboratorios Flor Natural Parfums' Origen Flor Natural range.

It features intricate die-cut patterns that elevate the product's shelf appeal.

More than 300 voters recognised the exceptional design and functionality of the Pladis Victoria Creations packaging in the Public Award. Created using Metsä Board cartonboard, the visually appealing design and easy-to-open features enhance the unboxing experience.

The compatibility with existing production processes made it a standout choice.

This year's Food & Drink category received exceptional entries in both the virgin and recycled cartonboard categories.

The sleek and minimalist packaging for Mackmyra 001 - a Swedish malt whisky - exemplifies understated elegance earning it the Food and Drink Packaging – Virgin Fibre award. Designed by Nordic Carton, using Holmen Board and Paper cartonboard, the packaging's refined, Nordic-inspired style emphasises simplicity and functionality.

The package perfectly reflects the brand's commitment to essential elements and a classy aesthetic.

In the Recycled Fibre category, Cluster-Clip® Kirkland Branded Marinara Sauce took the top prize. This innovative packaging solution, converted and manufactured by WestRock, uses fibre-based cartonboard clips instead of shrink plastic.



PRO CARTON
PACKAGING FOR
A BETTER WORLD



This design is fully recyclable and customisable, presenting enhanced branding opportunities. It also offers a stronger, more durable solution to protect the product during supply chain transportation.





In the other categories, OCB Cover Kit – Paper & Filter by Alzamora Group won the Innovation Award, while Calma Products won the Sustainability Award. Completing the line-up were the General Packaging winners, Samarité Magic Key (Virgin Fibre) and Easy-Life Fish Food (Recycled Fibre) for their unique, consumer-friendly packaging innovations.

To view all of this year's entries, please visit <https://www.procarton.com/awards/european-carton-excellence-award/>

Consumers trust in cartonboard

Pro Carton recently presented the findings of its latest European consumer packaging perceptions study.

Surveying more than 5,000 consumers across Europe, it revealed the varying degrees of confidence households have when it comes to



recycling different packaging materials.

Nine in 10 European consumers (90% corrugated and 87% folding cartons) trusted that corrugated and folding cartons would be recycled – higher than glass, metal and flexible plastics. This indicates a widespread acceptance and support of well-established collection and recycling practices, emphasising the recyclable attributes of key packaging materials.

Along with their trust in recycling, 41% of European consumers confirmed that they changed brand only because of packaging in the past 12 months. However, Pro Carton's study reveals mixed reaction towards retailer and brand owner efforts to reduce the impact of packaging.

Across Europe, two in five (42%) believe companies should be doing more. This presents an opportunity for businesses to address consumer concerns, communicate their sustainability initiatives effectively, and offer more eco-friendly packaging options to bridge the gap and gain trust.

Commenting on the latest study, Winfried Muehling, Director of Marketing & Communications at Pro Carton, said: "Companies that prioritise eco-friendly packaging solutions, minimise unnecessary materials, and ensure recyclability, are extremely well-positioned to capture growing market segment and gain a competitive edge." 🏠

To view Pro Carton's full report visit: www.procarton.com

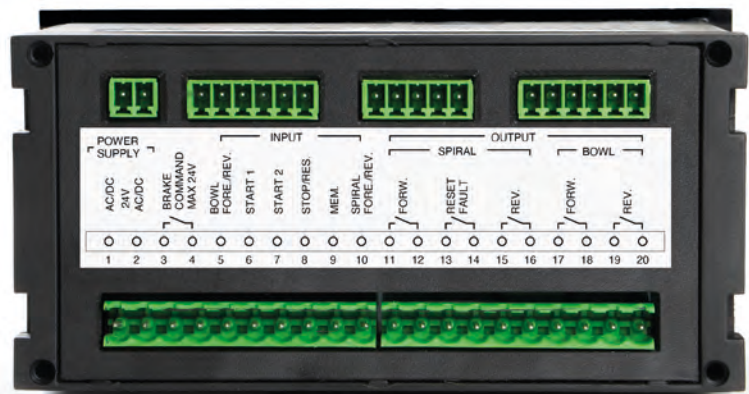
SITEC: TIMER 144 with blue oled display

For over 25 years, Sitec has been synonymous with excellence and reliability in the field of professional timers and temperature controllers for baking and pastry making.

We are pleased to introduce the new 144 OLED Blue Electronic Timer, a technological evolution that retains the appreciated features of the original 72X144 timer while enhancing them with a modern design and innovative functionalities.

MAIN FEATURES

This new model is designed to meet the modern needs of the baking world, improving user interaction and



simplifying usage with a new single-dial setup supported by the 2.42-inch high-resolution blue OLED display, which allows for more detailed visualization of various functions thanks to its high contrast.

Optimal control with physical buttons, not just touch

The timer is specifically designed for spiral mixers with two or three work times. The dial, equipped with 11 LEDs, allows precise and intuitive time adjustment.

Four additional LEDs indicate the movement of the bowl and spiral, while an alarm signal LED ensures immediate control over the work cycle.

HERE ARE THE EXCLUSIVE FEATURES OF THE NEW MODEL, STANDARD FOR ALL MIXERS, WHETHER EQUIPPED WITH INVERTER MOTORS OR NOT.

1. Improved Design and User Interface.

The display is accompanied by three ergonomic buttons that make it easy to set times and various timer functions, even when wearing gloves.

2. Reverse Time Management TR, for Perfect Dough Optimization

With this function, it is now possible to manage the reverse rotation



time (TR) during time T1. The bowl, which normally rotates forward, can now rotate backward for the TR time before resuming forward rotation and completing time T1, then moving on to time T2.

3. Up to 10 Stored and Editable Recipes

It is possible to set and automate the processing times for frequently used doughs, with the ability to store up to 10 personalized recipes, significantly saving time and ensuring quality.

NEW FEATURES AVAILABLE FOR MIXERS WITH INVERTER MOTORS, THANKS TO AN OPTIONAL BOARD

1. Ability to Control Motor Speeds, Ensuring Greater Flexibility and Customization of Recipes

The optional board has two 0-10V outputs for controlling the bowl and spiral inverters and two inputs for managing any alarm signals (FAULT), allowing the machine to pause and reset the alarm if necessary.

2. Dough Temperature Display

The timer is set up for dough temperature control via a 4/20mA current loop input, to which the probe (not included) can be connected.

3. RS422/485 Interface for Future Expansions

The possibility of expansion with the RS422/485 interface paves the way for further developments and future integrations, ensuring that your investment remains at the forefront of technology.

In Conclusion

The new 144 OLED Blue Timer from Sitec is the ideal choice for professionals in the baking and pastry sector who seek a cutting-edge product, easy to use, and capable of significantly improving work quality.

Thanks to its innovative functionalities and intuitive design, the 144 OLED Blue Timer offers superior performance and precise control, making every processing step more efficient and reliable.

Choose excellence and innovation. Choose Sitec. 🏛️

www.sitecsrl.it



NEW ELECTRONIC TIMER BY SITEC TRANSFORM YOUR MIXER!

- **Up to 10 stored recipes**
- **Simplified installation:** Plug and Play with the traditional Sitec timer
- Adjustable **working times settings via LED dial**, even while wearing gloves, and **indications on display** for easy control
- Control of up to **three working times**
- **Management of bowl rotation direction and spiral speed, with possible reverse time setting** of the first bowl speed
- **2.42" blue OLED display** for high contrast and ease of reading



INOX MECCANICA: Innovation and Tradition Serving the Food Industry

During the 2024 edition of Anuga FoodTec, the German event dedicated to food industry technologies, we had the opportunity to interview Pietro Donegà, Sales Manager of Inox Meccanica. Since 1983, Inox Meccanica has been designing and manufacturing machinery for automation in the processing and packaging of meats and cured meats, as well as systems for washing and sanitizing equipment and food.

Pietro, could you tell us about the solution that Inox Mecca-

nica presented at Anuga FoodTec?

Inox Meccanica introduces an evolution of the PIC99B clipping and pressing machine. This machine, proudly launched on the market in 1999, has been developed to meet the growing market demands, which require increasingly longer products, high production performance, and integration into automatic systems for the food industry.

A machine in line with Italian tradition and the needs of in-

dustrial sectors. What products are handled by this line?

The line is specifically designed for whole muscles, following the traditions of the Italian market. It mainly deals with products such as coppa, pancetta, bresaola, and other boneless raw products, which need to be stuffed into casing or casing and netting for hanging during the seasoning phase.

Could you provide some details about the technical characteristics of this line? Espe-



Watch the video interview conducted at Anuga Food Tec:



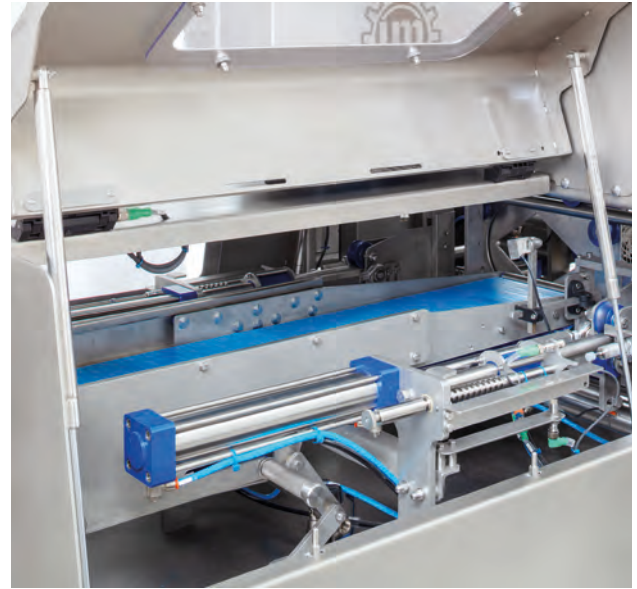
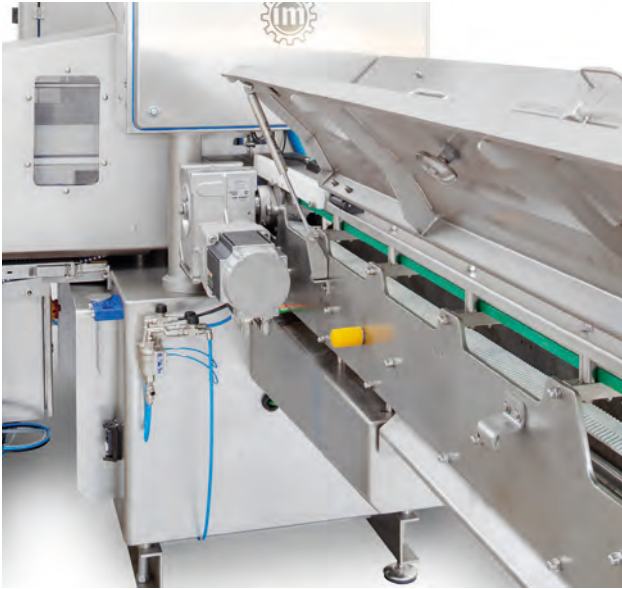


INOX MECCANICA®

TECHNOLOGY FOR THE FOOD PROCESSING INDUSTRY



FOOD
processing



cially from the perspective of technological innovation and sustainability.

We are adopting an increasingly electric approach, abandoning the traditional use of pneumatics. This allows us to ensure greater performance and consistency in work, meeting the needs of our customers who are primarily seeking regularity in production processes.

What materials are used for stuffing?

The materials used for stuffing include synthetic casings and nets, such as plastic casings, culici, collagen casings, and calibrated elastic nets.

Furthermore, with the ability to produce 90% of the machine internally, we can adapt our production to the specific requests of customers.

How much does export impact Inox Meccanica's activities?

Currently, exports represent approximately 30-40% of our activities, but we aim to reverse this proportion in the short term. We want to take our products and our Italian identity beyond national borders, adapting to the needs of foreign markets.

An especially interesting Anuga FoodTec for Inox Meccanica.

Yes, at Anuga FoodTec, enthusiasm

and interest in the solutions we offer to the industries continued to grow. With a wide and diversified range of products, we are ready to meet the needs of an increasingly demanding and global clientele.

Inox Meccanica's presence at Anuga FoodTec exemplifies the company's commitment to integrating innovation and tradition in serving the food industry. With growing enthusiasm for their solutions, they stand prepared to meet the evolving demands of their global clientele with their diverse range of products. 🏛️

www.inoxmeccanica.com



PROXAUT
KEEP GOING

**Customized
technology
for UNIQUE AGVs
offering targeted
expertise and
leading
to concrete
solutions
for indoor
and outdoor use.**

TAILOR-MADE AGVS

 **MIDDLEBY**
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www.proxaut.com

www.middprocessing.com



PROXAUT, the beginning of a new era.

The new General Manager Michele Riva will guide the Company to new markets and beyond...

We are now inside the very beautiful PROXAUT factory in Castelfranco Emilia (Modena), a leading company that since 1996 has been designing, building and selling Automated Guided Vehicles all over the world, which acronym is AGV.

Before revealing the latest news, we ask Mr. Michele Riva, General Manager of PROXAUT, to describe what AGVs are, how they are developed and what lies behind a successful project.

"Here we are. Welcome to PROXAUT!", Michele welcomes us "a place of automation and innovation... Well, in simple words, an AGV is an automated guided vehicle, a sort of forklift without operator. In short, it is a hard worker and collaborator that



Michele Riva
General Manager at PROXAUT





can work indoor and outdoor, in a warehouse or in a production. It is always running and effective, even if it has to work in hostile places such as cold rooms (at around -20° C) or in environments with dense dust, for example in metallurgical, iron and steel industries.

To give you a reply, a project by PROXAUT always comes from the co-operation of colleagues working to find the most suitable solutions for the customer in terms of effectiveness, efficiency, costs and time. When a customer approaches us asking what we do, we answer asking what they need exactly and that's where we start working from.

Depending on the application, we will decide to produce a lifter with forks, with clamps, bilateral, trilateral or a shuttle (a mobile loading platform). We will decide about laser guidance, inertial or hybrid according to client's needs... We are truly a tailor-made manufacturer!".

At this point we ask Michele to tell us about the latest developments: "Dear Michele, fantastic these AGVs, you



build great allies for your customers! But tell us more about your company...".

"We are at an epochal turning point. As you may know, PROXAUT since July 2022 is part of Middleby Corporation, an American listed group (NASDAQ: MIDD) with over 120 companies, employing over 10,000 people worldwide. Over the past two years, Mr. Stefano Ballotti has gradually left the helm of the company and as of July 2024, the new General Manager is officially in charge...".

Michele explains smiling: "Middleby thought I was the right person to lead Proxaut. It's really a challenge but I think I have a great enthusiasm to drive the company forward. Needless to say, there are a number of people on my side whom I trust and I can count on, I will not be alone. In the near future we will focus strongly

on new navigation systems, highly customised AGVs, on improving our service and maintenance in order to be always close to our customers'.

Michele accompanies us for a short visit to production, where a very important shipment is being prepared. It consists in a fleet of 17 AGVs that will leave for the United States for the meat processing industry, totally in stainless steel precisely to fulfil the needs of the food sector as well.

After saying goodbye, we again offer our sincere congratulations to Michele and also we say goodbye to Mr. Stefano Ballotti with a handshake. It has been great working together over the years. 🏢

"KEEP GOING"

www.proxaut.com
www.middleby.com

INNOVATIVE AUTOMATIC DOSING SYSTEM: fast, accurate and eco friendly

Color Service is an Italian excellence and since 1987 has positioned itself as a leading supplier of automatic dosing systems for any kind of powder and liquid product.

With a start in the textile field and thanks to years of experience and know-how, Color Service introduced its unique technology into many markets segments (rubber, tire, cosmetics, plastics) before orienting his innovation into the food industry, where the dosing of powders and liquids requires considerable precision, speed and traceability.

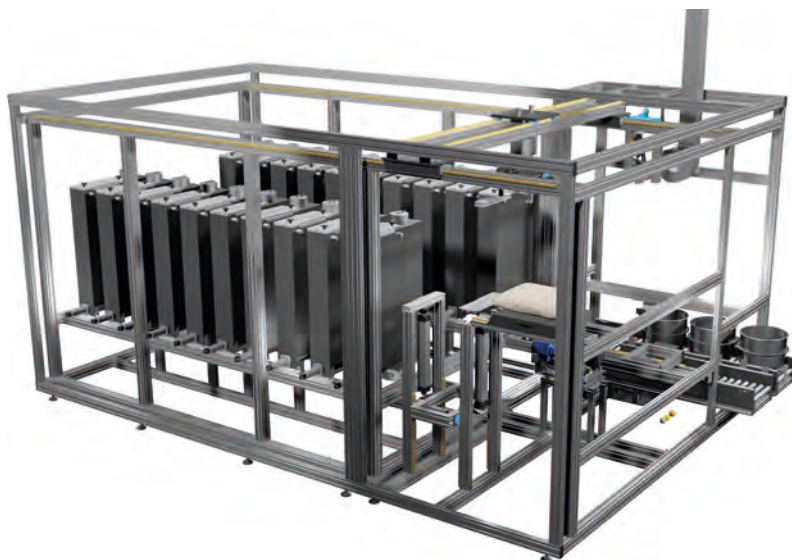
Why dosing is so important in food processing?

Weighing is a key element of the food production process for quality compliance: dosing the proper amount of ingredients is extremely important to fulfill recipe specifications and constant quality requirements. In most cases, the food industry's

weighing department employs operators who manually dose raw ingredients, resulting in difficult and complicated management in terms of weighing accuracy.

To support this necessity, our technology is designed to solve problems associated with the manual weighing of any kind of powders and liquids applied in the food industry and it is developed with the goal of achieving a safe, fast and precise dosing. The aim is therefore the development of high-efficiency systems that allow to minimize the production costs and boost productivity while also improving final product quality, essential for the competition of all companies.

According to customer's requirements, Color Service offers to the market two



solutions of automation: a complete full automatic and a semi automatic weighing system.

Full automatic dosing system

With the full automatic dosing system, all processes are automatically monitored and data are recorded in the software integrated with the customer's management system. The activity of the operator is exclusively confined in the loading of products into storage silos of various capacities through high-performance vacu-

um for powders and pump for liquids that guarantee fast loading with low air consumption.

During the dosing, a multi-scale conveyor completely aspirated through a dedicated dust extraction system allows high dosing accuracy of recipes that can be dosed directly into a bucket or in identified bags created in a completely automatic way: this is a fundamental characteristic that allows each individual recipe to be traced. The full automatic system, guarantees High Dosing Accuracy,

Batch Traceability and Modularity of storage stations and according to product consumption and production requirements, the system offers several storage modules of different capacities that could be interchangeable or expanded in the future.

Semi-automatic dosing system

On the other hand, the semi-automatic weighing system can offer a good compromise: the robotic storage of powder products with the manual





weighing assisted by a PC. In this way, according to the recipe, the system drops the right box and transfer it to the weighing position, where the operator, guided by the PC can dose the product.

Key benefits of our automatic dispensing system

By investing in an automatic dosing system, the customer will be able to benefit from a repeatable production process that runs 24 hours a day, is reliable and fast, in which human error is definitively eliminated and which allows leading to high-quality

end products with uniformity features throughout time.

Systems are user-friendly and software is intuitive and easy to use, allowing a quick and easy understanding.

„Dosing right the first time” as a consequence of accurate and exact dosing of powders and liquids, results in a reduction of product waste, energy/water consumption, processing times and, as a consequence, cost.

From the ecological point of view, our technology reduces to zero the exposure for operators to dangerous substances or toxic ingredients and provides absolute control of the dust

emitted during the weighing with the use of special suction devices, ensuring total operator safety and environmental protection.

Another significant advantage is the traceability of recipes. Indeed with a manual weighing, in case of non-conformity, it is impossible to identify all the products that are affected by this problem downstream and it is difficult to trace the causes upstream that can be represented for example by an incorrect mixing proportion or from a non-conformity of a specific ingredient. Without expensive labor costs due to manual batch processing and profit loss due to recipe formulation mistakes, companies can begin to boost profits, while offering a superior and uniform product to their customers. 🏠

www.colors-service.eu



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35,000+ Visitors



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Maximising operational excellence: The role of predictive and preventive maintenance in modern industry

Looking into how - with a tailored approach to maintenance, we can predict the lifetime of a system and know when preventive maintenance should happen.

By Roger Savo, Aftermarket Director, Europe at ELGi

In today's fast-paced industrial environment where downtime equates to significant financial losses and operational inefficiencies, implementing predictive and preventive maintenance (PPM) has become not just an option, but a necessity for companies across all sectors. This integrated strategy not only enhances the reliability and performance of equipment, but also extends its operational life ensuring both efficiency and durability in industrial operations in a manner that underscores cost-effectiveness.

What is predictive maintenance and what are its key components?

Predictive maintenance is an advanced maintenance strategy that leverages data analytics, machine learning,

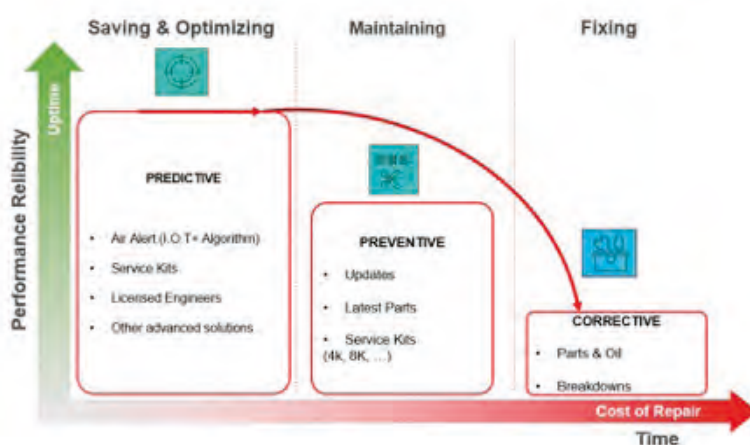
and sensor technologies to predict and prevent equipment failures before they occur. Unlike traditional maintenance approaches, such as reactive maintenance (fixing issues after they happen) or preventive maintenance (scheduled maintenance regardless of equipment condition), **predictive maintenance focuses on data-driven insights to optimise maintenance schedules and maximise equipment uptime and reliability.**

Connected new technologies play a crucial role in driving the efficiency of predictive maintenance. By integrating sensors and networks with analytics and augmented intelligence tools, predictive maintenance systems can offer more accurate predictions and real-time insights.

Call-out box

ELGi's Air~Alert is an IoT-based, smart 24/7 remote machine monitoring and alert system which can be implemented on new and existing installations. The service enables customers to act in time to avoid potential failures of compressors with 24/7 remote monitoring of a compressed air system. It does this by delivering trend graphs and information about operating parameters including discharge pressure, oil temperature, variable frequency drive (VFD) speed, total running hours, trips, and alerts on a live online interface accessible remotely from anywhere in the world. Air~Alert also functions as a predictive maintenance system notifying customers and ELGi Channel Partners about scheduled maintenance, fault occurrence, and predicts commonly occurring failures. Monthly summary reports on overall health and operating parameters include upcoming planned service requirements, as well as preventative maintenance based on system data.

Smart technology integrations allow for "always-on" agility, where unforeseen machinery conditions can be addressed promptly, thus mitigating potential damage and optimising decision-making processes. Connec-





tivity facilitates a comprehensive data exchange, enhancing the predictive analysis and enabling more informed, strategic decisions regarding asset maintenance.

Key components of Predictive and Preventative Maintenance (PPM) systems:

Implementing preventive maintenance requires a strategic approach, underpinned by several key components:

- **Advanced Sensor Technology:** IoT sensors are crucial for real-time monitoring of equipment conditions, providing the data necessary for predictive analysis.
- **Data Analytics and Artificial Intelligence (AI):** The heart of PPM lies in data analytics and AI algorithms which process data collected by sensors to identify patterns, predict potential failures, and suggest preventive measures.
- **Skilled Workforce:** A workforce skilled in data analysis, machine learning, and the operation of sophisticated monitoring equipment is essential for interpreting data and implementing maintenance strategies effectively.

- **Cultural Shift:** Embracing PPM requires a cultural shift within the organisation, moving from a reactive to a proactive maintenance mindset. This shift involves training, change management, and ongoing support.

How Predictive Maintenance Operate:

The predictive maintenance process unfolds through several stages:

1. **Data Collection:** Continuous monitoring and data capture from machinery.
2. **Data Analysis:** Application of statistical techniques and machine learning to analyse the collected data.
3. **Anomaly Detection:** Identification of data patterns that deviate from the norm, indicating potential issues.
4. **Prediction and Decision-Making:** Use of predictive algorithms to forecast failures and decide on maintenance actions.
5. **Proactive Maintenance:** Execution of maintenance tasks before failures occur, based on predictive insights.

Benefits of implementing PPM methodology:

The rationale for adopting the predictive and preventive maintenance methodology within business operations is underlined by its significant benefits for companies:

1. **Downtime Minimisation:**

Unplanned downtime is the bane of productivity. The adoption of predictive maintenance has been linked to a significant reduction in unplanned downtime, enhancing overall productivity. Connected technologies facilitate the predictive maintenance process, allowing for real-time insights and the efficient deployment of maintenance resources. According to Deloitte Analytics Institute Position Paper on Predictive Maintenance, this efficiency translates into a 20-50% reduction in maintenance planning time, a 10-20% increase in equipment uptime, and a 5-10% reduction in overall maintenance costs. Notably, implementations of predictive maintenance in sectors such as chemical manufacturing and transportation have led to significant decreases in down-



time and maintenance costs, with one large chemical manufacturer achieving an 80% reduction in unplanned downtime and savings of around \$300,000 per asset.

2. Cost Reduction: PPM significantly lowers maintenance costs by identifying issues before they escalate into costly repairs or complete equipment replacements. By optimizing maintenance schedules, companies can avoid unnecessary maintenance activities, saving on labour and parts. According to Advanced Technology Services (ATS), predictive maintenance yields cost savings between 8% to 12% over preventive maintenance and up to 40% over reactive maintenance. This insight underscores the financial benefits

of adopting predictive maintenance strategies over traditional maintenance approaches.

3. Extended Equipment Life: Regular and precise maintenance extends the operational lifespan of machinery. According to research by McKinsey, predictive maintenance can lead to a reduction in machine downtime by 30% to 50% and increase machine life by 20% to 40%. This demonstrates the significant impact that predictive maintenance strategies can have on extending the operational lifespan of machinery, enabling companies to defer capital expenditures on new equipment and optimise the return on investment for their existing assets.

4. Enhanced Safety and Compliance. Implementing PPM strategies can significantly enhance workplace safety and ensure compliance with safety regulations. By proactively identifying and addressing potential equipment failures before they occur, PPM minimises the risks of accidents, creating a safer environment for employees. This proactive approach not only protects the workforce but also helps companies adhere to stringent safety standards, thereby avoiding legal and financial penalties associated with non-compliance.

5. Operational Efficiency: With PPM, companies benefit from an overall increase in operational efficiency. If data is collected and analysed correctly and maintenance tasks are performed just in time, equipment wear and tear is reduced, improving the performance of equipment.

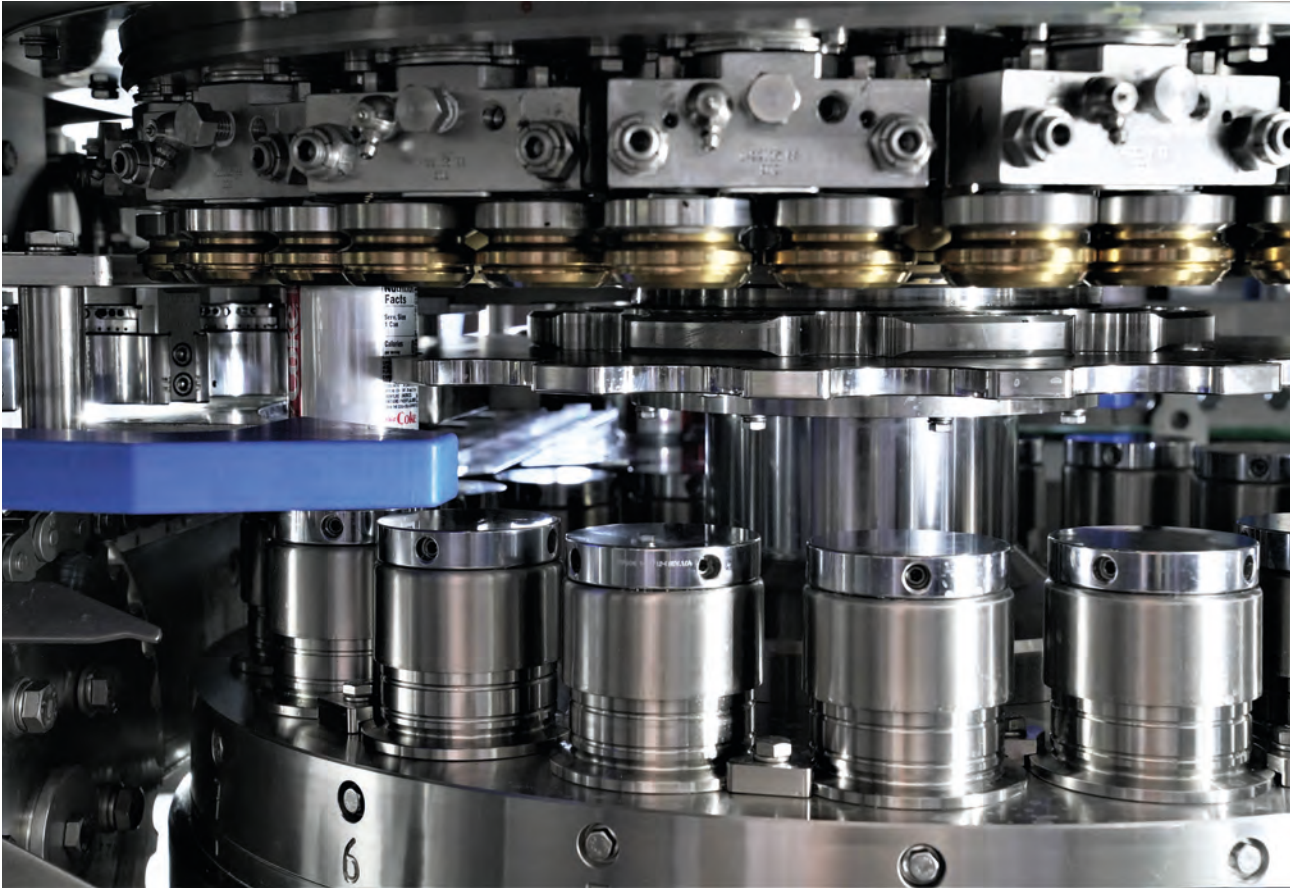
Conclusion

The implementation of predictive and preventive maintenance is not just a best practice, it's a strategic imperative for companies aiming to thrive in the competitive and fast-evolving landscape of Industry 4.0. By adopting PPM, businesses can achieve not only significant cost savings and efficiency gains, but also enhance their operational resilience. In an era where downtime can be a critical setback and efficiency gains are continuously sought, PPM stands as a beacon of operational excellence, ensuring companies remain agile, proactive, and ahead of potential failures. 🏠

www.elgi.com



ANGELUS: can seaming equipment manufacturer



In the late 1800's and early 1900's, the invention of the double seam – a means of folding 5 layers of material in a way that interlocks a can end with a can body – transformed Food and Beverage packaging by eliminating the need for soldered seams to achieve a hermetic seal. By 1910, Henry L. Guenther had taken this advancement to the next level by designing and patenting the first machinery to create these double seams on cans. With that invention, the Angelus Sanitary Can Machine company was founded, with a vision of creating the finest machines of their kind, anywhere in the world.

Today, more than a century later, and with more than 16,000 seamers sold

in 132 countries across the globe, Henry's vision has been realized, and the Angelus name is still recognized as the standard for excellence in seaming technology and equipment. Joined with Pneumatic Scale Corporation in 2007, the combined company of Pneumatic Scale Angelus is a global leader in the design and manufacture of packaging machinery for liquid and dry filling, capping, can seaming, and labelling applications as well as state-of-the-art container handling solutions. The company is a division of BW Packaging under the Barry-Wehmiller umbrella of companies.

In recent years, the company has introduced the Angelus V-Series line, designed to meet the specific needs of

the Food and Beverage markets. The same technology used for high-speed seaming applications has also been scaled for the needs of the craft beverage space. Angelus has manufacturing facilities in Ohio in the United States, as well as its Parma, Italy location.

In nearly all markets Angelus serves, concerns for sustainability and increased, pandemic-driven demand for shelf-stable products created a surge in can demand and a subsequent shortage of them. Though pressures have eased somewhat, with can makers working aggressively to increase production, it will still take time for supply to catch up with demand.

In addition, the lightweighting of cans brings challenges to seaming



equipment, as lighter cans can often lead to an increased risk for can damage during production and even transportation. Seamer suppliers like Angelus are responding with innovations to seamer design and container handling.

For Pneumatic Scale Angelus, consistent communication with can makers helps drive not only future product design, but also current partnerships with customers to analyze produc-

tion and mitigate potential areas for damage, not only at the seamer, but also upstream and downstream from the seaming process. Angelus currently has patents pending for several new developments in seamer design and container handling that it believes will provide superior solutions for its customers, as well as a competitive advantage for the company.

When asked about the future of sea-

mers for Food and Non-Food cans, Thomas Thiel, Product Line Leader for Can Seaming replied, "Angelus continues serving the Food and Beverage markets with seamers specially designed to address their unique needs. We have a long history of innovation in seaming, and we are excited about our plans to continue that legacy well into the future." 🏢

www.psangelus.com



We turn your vision into reality

Siat has been active in various industrial sectors for over 80 years and it is in continuous development with the automation of production processes and an increasingly innovative production technology.



In the fruit and vegetable sector we offer a wide range of standard and customized brushes, made with certified materials for the food industry. For the Siat company food safety is very important.

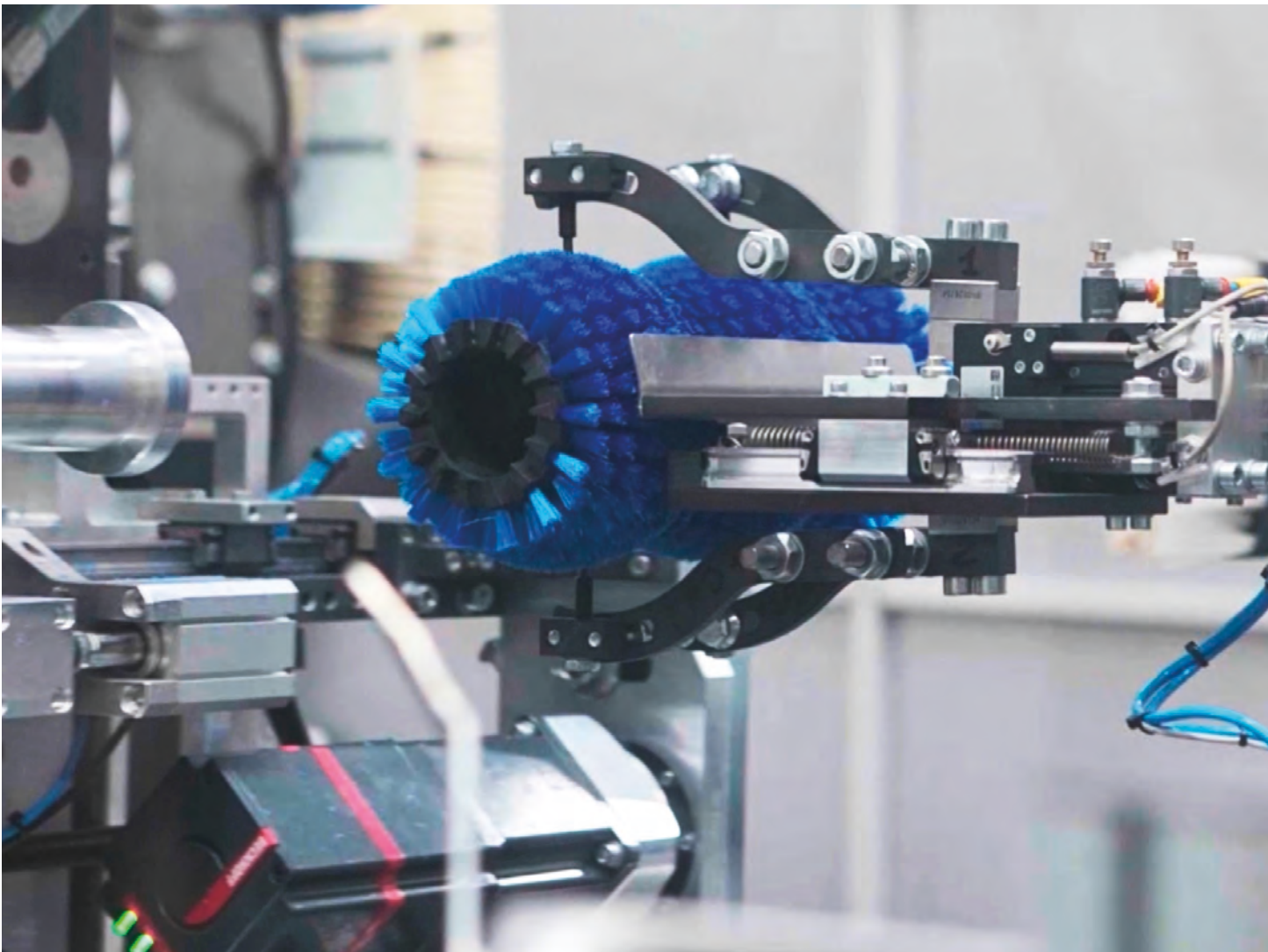
One of the many goals of the team is the realization of solutions that can guarantee maximum efficiency on the

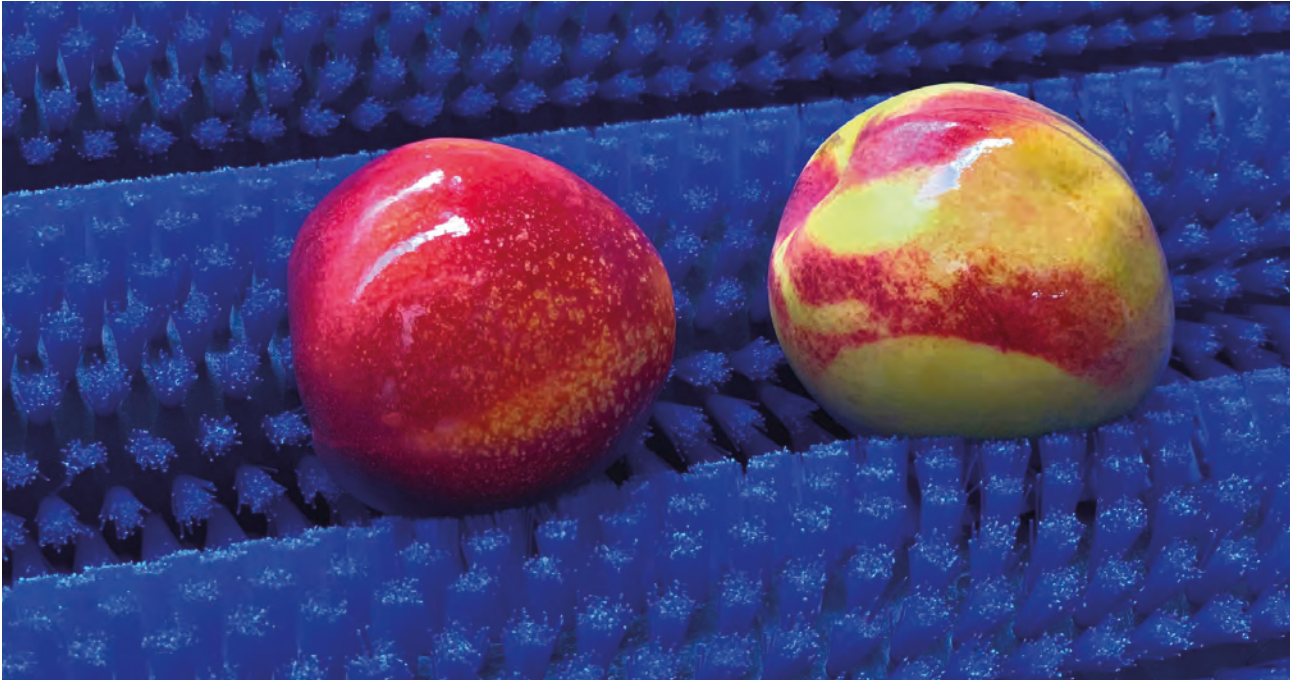
fruit and vegetable processing lines minimizing waste and enhancing every resource, achieving the desired quality that the market requires.

MISSION:

The Siat team aims to be more and more efficient and to reach out to

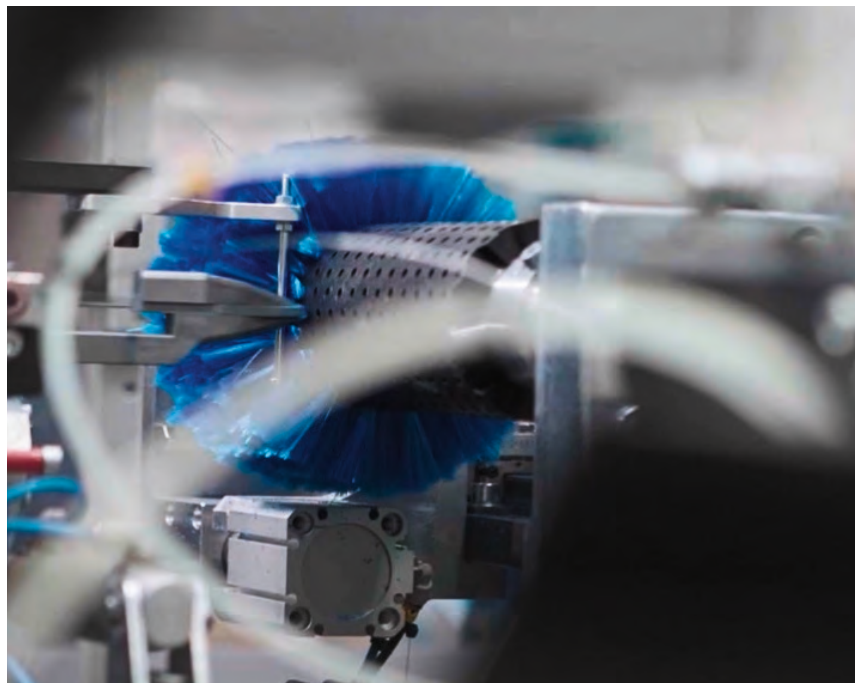
countries where it has not yet arrived with increasingly innovative solutions. With a complete customisation service and a very fast maintenance service, the company guarantees maximum efficiency for its customers and fruit and vegetable processing plant owners.





INNOVATIVE SOLUTIONS:

Siat's professional team provides customised solutions for all stages of fruit processing, from harvesting machines, bins unloading systems, brushing machines, polishing machines, grading machines, to packaging and bins filling. Siat's competitiveness is high, all production processes take place in-house and the search for new materials for the production of state-of-the-art industrial brushes is continuous. The Siat team listens to customers' needs and, after an in-depth technical analysis, begins prototyping solutions designed in relation to the mechanical characteristics of the customer's processing lines and individual machines. 



For more information: www.siat.it



TECNINOX, machines for the food and beverage industry

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

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

The strength of Tecninox is in heat treatment.

Tecninox builds single machines and complete lines.

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

**Information:
main production range:**

Machines for food and beverage industry. Additional production range:

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



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

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

tecninoximpiantialimentari.it

CYCLONE MAXI: Powerful steam at its best

Strong focus on hygiene & sanitation in food processing industry and more

Cyclone Maxi with its 3-rating and steam supply versions together with its robust stainless-steel body has been conceived as a powerful tool to tackle the most demanding industrial cleaning processes.

Contamination of food is a growing concern, worldwide: tests show that 90% of food contamination takes place during production and processing. Traditional cleaning provides a 4-stege process: initial cleaning with water and detergents, subsequent chemical disinfection (normally with chlorine or acid-based substances), then rinsing and drying. Using industrial steam machines, and **Cyclone Maxi**, a 10-bar pressure steam cleaning tool is C.CTechnology flagship, this process becomes cost-saving, faster and easier.

C.CTechnology units and **Cyclone Maxi** specifically use "dry steam": it contains a minimum percentage of droplets of water, to remove dirt, oil, grease and any other type of scaling without producing dusts.

Dry steam cuts line downtimes, saves chemical costs, grants total sanitizing and killing of micro-organisms, because of the heat shock. Unlike other cleaning methods, steam can reach even the smallest surface cracks and crevasses and can be used on electrical parts, too.

Some examples of Cyclone Maxi applications in food industry:

- Cleaning & degreasing of conveyor belts, cylinders and gaskets
- Degreasing of control boards & electrical panels
- Cleaning & sanitizing of refrigerated counters
- Removal of grease and deposits from steel, Teflon and tiles
- Cleaning of workbenches, walls and ceilings
- Sanitizing of filters & grills
- Elimination of odors, germs & parasites





areas in manufacturing. It is therefore the ideal tool when heavy duty cleaning & degreasing are required. The continuous steam system provides constant steam quality which can be adjusted by volume and dryness. Water flow and heating power can be controlled and adapted by an electronic control system. Also bottling and filling lines can benefit from the effective level of hygiene granted by **Cyclone Maxi** dry steam technology. Since bottling and filling lines are the last steps in which the product can be microbiologically compromised, **Cyclone Maxi** is an excellent tool to clean and sanitize the lines, without introducing any chemical or product that might affect and even contaminate flavors.

Dry steam can penetrate nooks and crannies and, thanks to a quite instant heat transfer, it allows a quick, safe sanitation of all parts of the bottling line. Also, the volume of water used in steam cleaning of bottling & filling lines is very limited if compared to the amount of water used with most of the conventional methods.

Cyclone Maxi is supplied complete with a set of professional tools and accessories.

CE-PED approved/certified. 🏠

Cyclone Maxi exploits the cleaning and sanitation power of high temperature in cleaning food processing plants, industrial machinery, coils, conveyor belts, packaging machinery, process lines and a variety of other

www.cctechology.it

Key features and benefits	Series 9	Series 13	Series 18
Maximum rating	9000 watt	13500 watt	18000 watt
Voltage	400/575V-50/60 Hz	400/575V-50/60 Hz	400/575V-50/60 Hz
Steam supply	11.25 Kg/h	16.90 Kg/h	22.50 Kg/h
Maximum pressure	10 bar	10 bar	10 bar
Max. Temperature (boiler)	185 °C	185 °C	185 °C
Temperature (steam nozzle)	160 °C	160 °C	160 °C
Boiler volume	3.5 lt	4.6 lt	4.6 lt
Water consumption	11.25 lt/hr	16.90 lt/hr	22.50 lt/hr
Heating time	5 min.	5 min.	4 min.
Water tank capacity	50 lt	50 lt	50 lt
Detergent tank	10 lt.	10 lt.	10 lt.
Voltage on handgrip	12 V	12 V	12 V
Weight (machine packed)	60 kg	65 kg	70 kg
Dimensions	50x75x75h cm	50x75x75h cm	50x75x75h cm
Boiler material	stainless steel 304	stainless steel 304	stainless steel 304
Heating elements	Incoloy	Incoloy	Incoloy
Steam hoses length	6 mt (opt 10mt)	6 mt (opt 10mt)	6 mt (opt 10mt)

CYBER THREATS to the food and beverage industry

Since 2020, the food, beverage, and agriculture sectors have become targets for cyber threats at an increasing rate. The adoption of Industry 4.0 and smart manufacturing within the food industry has brought about efficiencies and higher standards of food safety but has also introduced significant cyber vulnerabilities. Attacks on these sectors can lead to disruptions in food production and distribution, potential food shortages, price increases, and risks of food contamination.

The EU NIS2 Directive represents a significant expansion from its predecessor by including the food industry within its regulatory scope, covering food production, processing, and distribution.

This adjustment reflects an adaptive and comprehensive approach to cybersecurity, recognizing the critical importance of the food industry's resilience.

At **TXOne Networks**, we understand the unique cybersecurity challenges facing the food industry, especially with the increasing automation of operations and networking of the food supply chain.

Our solutions are built on the foundation of OT zero trust, creating custom, OT-native, safety-by-design security policies aimed at maintaining operational integrity, protecting the supply chain from attacks, and ensuring operational continuity.

• Security Inspection

Portable Inspector can be used for risk assessment. It performs vulnerability assessments on



Maurizio Milazzo
Sales Director | South Europe

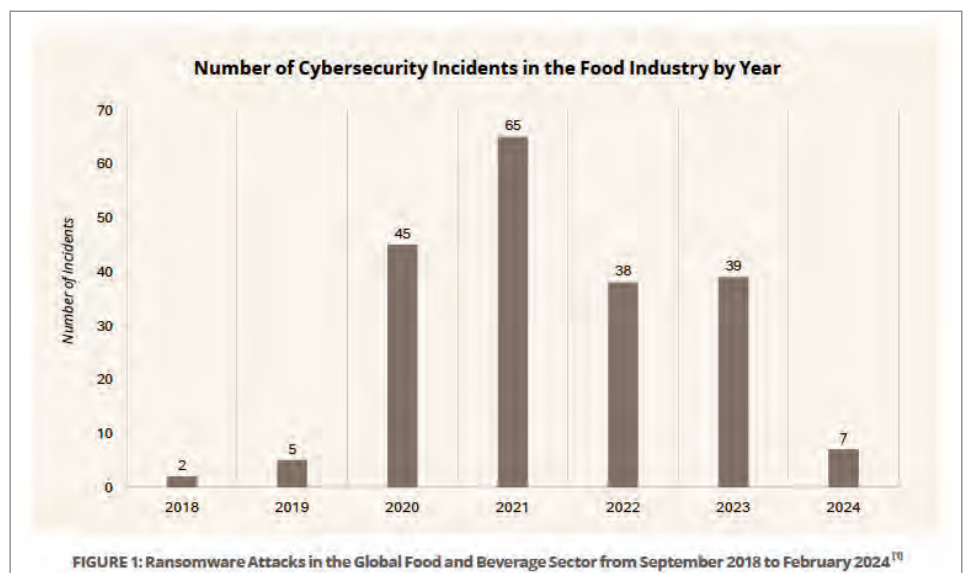
various operating systems, identifying and reporting the criticality of each vulnerability found. It also provides effective malware scanning and remo-

val for standalone computers and air-gapped systems during malware scanning.

Safe Port assists in sanitizing external storage media within a protected and secure setting.

• Cyber-Physical Systems Detection and Response (CPSDR)

Stellar is an effective Cyber-Physical Systems Detection and Response (CPSDR) solution designed to prevent the unauthorized execution of applications that are not included in the approved list. By implementing strict controls, Stellar ensures that only authorized applications are allowed to run within the system.



• **Network Defense**

EdgeIPS offers cutting-edge protection against unidentified threats by leveraging its comprehensive and up-to-date threat intelligence. Utilizing the Zero Day Initiative (ZDI) vulnerability reward program, EdgeIPS provides exclusive protection for your systems against undisclosed and zero-day threats.

By implementing virtual patching, your network gains a robust and up-to-date initial defense against known threats.

• **Cyber-Physical Systems (CPS) Protection Platform**

• **SageOne** offers a multi-dimensional view of an organization’s cybersecurity posture through visual representations. It provides a holistic security perspective with granularity, including the proportion of protected/ unprotected assets, asset health status and anomaly detection, asset exposure level assessment, and an overview of the asset lifecycle.

Conclusion

As the food and beverage industry increasingly relies on digital systems for smooth operations, it bears a great deal of responsibility in safeguarding itself from significant cyber threats, given its critical role in the economy.

The NIS2 Directive was designed to ensure that critical infrastructure industries employ modern cybersecurity defences to protect the global food supply chain. These fresh mandates will take effect in the second half of 2024, and TXOne Networks stands ready to assist the food industry in tackling cyber threats and simplifying compliance.

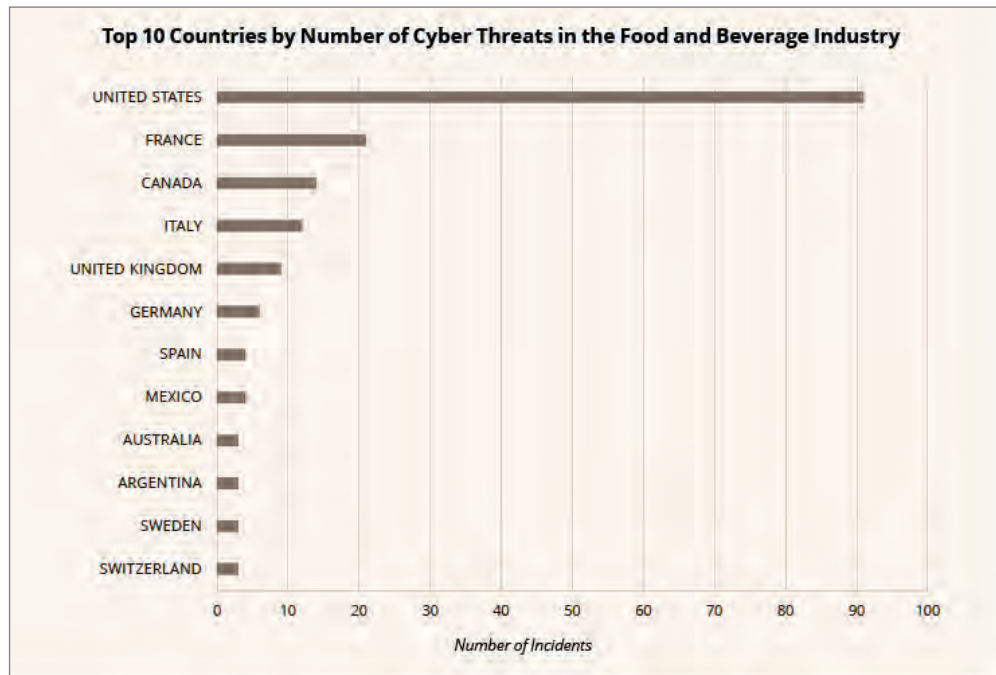


FIGURE 2: Distribution of Ransomware Attacks in the Food, Beverage, and Agriculture Sectors by Country⁽¹⁾

Report	What	Deadline
Early Warning	<ul style="list-style-type: none"> • Cross border impact • Unlawful or malicious act 	Within 24 hours upon becoming aware
Incident Notification	<ul style="list-style-type: none"> • Update to early warning data • Initial assessment • Severity and impact • Indicators of compromise 	Within 72 hours upon becoming aware
Intermediate Report	<ul style="list-style-type: none"> • Relevant status updates 	Upon government request
Final Report	<ul style="list-style-type: none"> • Detailed description of the incident, including severity and impact • Type of threat or root cause • Applied and ongoing mitigation measures • Cross border impact of the incident 	No more than one month after submission of initial notification

TABLE 3: Incident Notification Protocols

Since our inception in 2019, we have assisted over 4,000 customers worldwide with their industrial cybersecurity challenges. Our South Europe team, based in Italy, primarily serves the Food & Beverage and Manufacturing Organizations, with numerous leading brands as our customers. 🏡

Best practice here: www.txone.com/white-papers/industrial-cybersecurity-in-food-beverage-sector/

www.txone.com

Tosca expands european operations with new service centre in Ingolstadt, Germany

Tosca, a global leader in reusable packaging solutions, has opened a new, state-of-the-art service centre in Ingolstadt, Germany. This downstream-focused facility, equipped with solar panels for sustainable energy usage and advanced technology capabilities, is designed to support Germany's largest retailers with efficient, data-driven services.



Marco Gonzalez, Managing Director for Central Europe at Tosca



Solutions purpose-built to unlock value across the supply chain

Tosca's expert, custom-fit reusable packaging and pooling solutions unlock value and sustainability at every step of its customers' supply chain. With the largest selection of 100% recyclable, reusable plastic packaging in the market and in-house R&D capabilities, it offers solutions purpose-built to eliminate food, labour, and transportation waste while upholding high-quality standards, safeguarding against product damage and contamination. It manages its customers' logistics seamlessly, streamlining their

supply chain, simplifying maintenance, optimising space and enhancing efficiency.

The company's commitment to sustainable business practices, ethical and social responsibility has been recognised with the prestigious EcoVadis Gold Award for its sustainability initiatives in Europe and the UK. The award places Tosca in the top 5% of companies assessed, solidifying its position as a sustainability leader.

"We're excited to unveil our newest service centre in Ingolstadt, a testament to our ongoing commitment to delivering exceptional service and value to our customers," said Marco Gonzalez, Managing Director for Central Europe at Tosca.

"This expansion highlights our ability to adapt quickly to market demands, as well as our dedication to growth in reusable plastic packaging solutions across Europe."



Close to the customer with an extensive service centre footprint

The opening of the Ingolstadt service centre marks a significant expansion of Tosca's footprint in Europe. With a total area of approximately 2,700 m², the centre is strategically positioned to cater to the growing demand for Tosca's innovative reusable plastic products and pooling services in the region. With the addition of the Ingolstadt centre, Tosca currently operates 43 service centres across Europe.

Driven by the increasing business in plastic half pallet operations, the decision to establish the Ingolstadt centre underscores Tosca's dedication to supporting its downstream customers across Europe. By optimising operations and reducing transport costs, the new centre will enhance efficiency while facilitating further growth in the region. Importantly, the centre is positioned to serve Tosca's largest downstream customer in Central Europe and one of its key suppliers.

Notably, Tosca achieved an impressive lead time of just four months from the start of site search to operational readiness, showcasing the company's agility and collaborative working across all departments.

Advanced technologies for operational excellence

Ingolstadt is equipped with advanced technologies, including RFID gates, scanning equipment, and automation systems. These innovations ensure optimal data accuracy and provide customers with deep insights into their supply chain performance, underscoring Tosca's commitment to future-proofing supply chains. This technology enables Tosca to increase the efficiency and accuracy of their customers' supply chains, driving growth, operational excellence and sustainability.

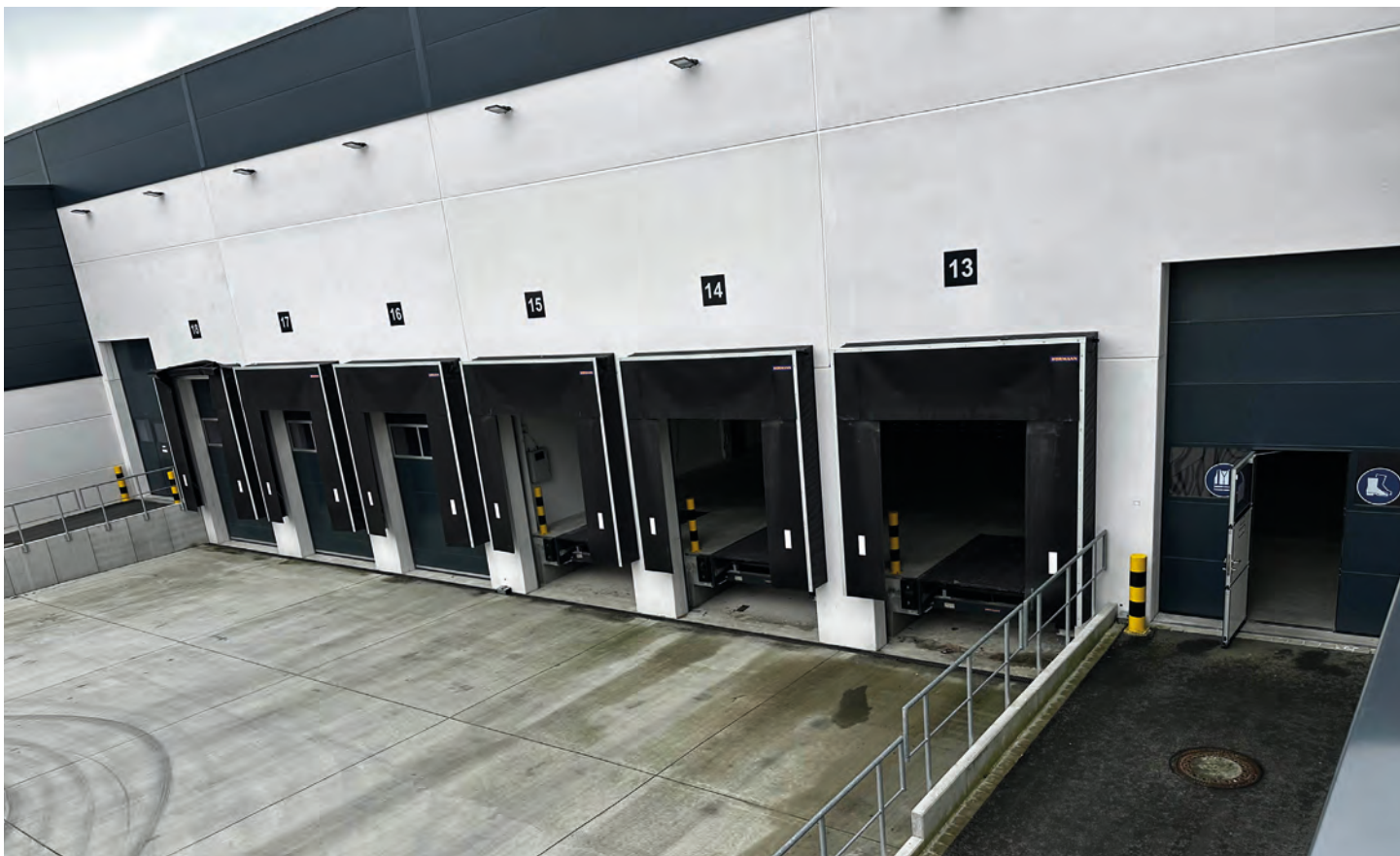
In August/September, Tosca will install a fully automated wash line at their site, including a conveyor reader on the wash line to automatically update asset status and monitor perfor-

mance. These investments highlight Tosca's commitment to enhancing operational efficiency and providing their customers with superior supply chain solutions.

Investing in Continued Growth

As Tosca continues to solidify its presence in the European market, the opening of the Ingolstadt service centre represents a significant milestone in the company's journey towards continued growth and innovation. 🏠

www.tosca ltd.com



COLUSSI ERMES Advanced Washing Systems

*the washing, sanitizing, and drying machines
that make the difference in your everyday life*



Compact machine design, energy consumption reduction, minimal consumption in water and detergent use, automatic cycles, loading/offloading automation, and parameter monitoring are just a few of Colussi Ermes sustainability benefits.



Global leader in the design and production of advanced washing systems for the food industry, Colussi Ermes has become specialized not only in the bakery, confectionery, fruit & vegetables, meat, dairy, poultry, and fishery sectors but also in more complex fields such as the pharmaceutical, hospital, logistics and automotive sectors. A modern and dynamic brand, showing an exceptional capability of addressing a constantly changing market. Values such as innovation and organization guarantee competitiveness, flexibility, and quality for absolute environmental protection

complying with the most recent rules in terms of hygiene and safety. Analytical and monitoring tools, a highly skilled and trained labor force, innovative engineers and an outstanding service team allow to satisfy all customers' needs. Colussi Ermes is a company that exports all over the world and from July 2022 it has become a division of The Middleby Food Processing, which is providing a portfolio of global brands with complementary, industry-leading technologies for food production so to supply the highest quality full-line solutions to the customers.

Saving resources

Large and small companies working in the food market and using Colussi Ermes machines have been able to achieve extraordinary advantages such as:

- dramatic energy and chemical savings
- environmentally friendly wash operations
- reduced wash time vs. very high hygienic and sanitary standards
- increased production capacities and safety
- better working performance of their staff

Here following you can find a brief description of some types of plants.

Spin Drying Systems

High capacities – up to 4200 crates/hour with the double-rotor spin-dryer and up to 2100 crates/hour with the single-rotor spin-dryer – speed and perfect drying result are the key features that set apart this new generation of Colussi Ermes spin-dryers along with the possibility to dry different type of crates, foldable or rigid. this machine can dry a high number of crates with a minimum footprint. In just a few seconds the Colussi Ermes spin-dryer can achieve excellent drying with low electrical energy consumption, making this both an efficient and cost-effective solution.



Automatic centrifugal machine to wash trays and equipment placed on racks

The rack washing systems have been carefully engineered to wash racks carrying different kinds of equipment. By means of specific frames or special trolleys, it is possible to wash pans, crates, pallets, bins, meattrucks, containers or isotainers fully respecting the highest washing and sanitizing hygiene standards.

The washing capacity is very flexible: from a minimum of 20 to a maximum of 120 racks/hour.

Industrial mixing bowl washers

The industrial mixing bowl washing systems are equipped with fully automated advanced technology and ensure impeccable washing and drying results, for immediate re-use in the production process.



Thanks to special monitoring, connected to HACCP systems (Hazard Analysis and Critical Control Points) they guarantee impeccable results in terms of hygiene. Washing capacity up to 20 industrial mixing bowls/hour. 🏭

www.colussiermes.com

FARA® FUNCTIONAL SYSTEMS for plant-based nutrition: FARABURGER!

Based on hydrocolloids (stabilisers and emulsifiers) Faravelli's FARA® functional systems have always guaranteed the best balance between innovation, cost and quality

FARA® functional systems, from the simplest to the most sophisticated, are tailor-made, following specific customer requests.

The blends include emulsifiers, natural hydrocolloids and functional ingredients that give foods and beverages unique characteristics, for example a well-defined structure, good resistance to thermal stress, improved consistency,

or a characteristic and consistent taste.

The added value is not limited to improving product quality.

Functional Systems, in fact, simplify the phases of research and development, quality control and approval of raw materials, with important economic, practical and operational advantages.

They can be used in the most varied sectors of the food industry.

A rapidly growing trend, **the plant-based diet** favours the consumption of plant-based foods, such as fruit and vegetables, but also nuts, seeds and oils, whole grains, and legumes. In addition, although not biologically classified as plants, mushroom and algae products are also included in the definition.

According to a 2017 Mintel study, which is also collected by the Plant Based Association, taste is the main driver in consumer decision-making, even for plant-based foods. Therefore, it is important to offer products on the market that are not only healthy but also have the organoleptic characteristics that consumers are looking for.

Faravelli has developed a range of functional systems purposely dedicated to the vegan and vegetarian sector, the latest launches being Faramix HH 105 - intended for vegetarian meat alternatives - Faramix FV 104 for bakery products, both savoury and sweet.

FARAMIX HH 105 for meat-no-meat burger

FARAMIX HH105 is a functional system to obtain a "meat-no-meat" product (hamburgers, meatballs, sausages) with visual characteristics and compactness identical to classic ones:





- neutral taste (soya is not perceived at all), no flavouring, therefore very adaptable to the taste.
- structure identical to the classic meat burger, without syneresis.
- very versatile, it can be adapted to the most diverse recipe and format requirements, while maintaining its juiciness and fat-free characteristics.

A product so juicy and meaty, people won't believe it's made from plants!

A food that is not only good and high in protein, but also an ally of environmental sustainability.

A certified quality production plant

First-class expertise in the selection of raw materials available on the market, special attention to food safety issues and a state-of-the-art production plant are the prerequisites to be the reliable partner in the production of powder blends.

Faravelli's production plant is located in Nerviano, near Milan.

It houses a packaging line for customizable solutions and an application laboratory where finished products are tested with methods that closely reflect the final application.

Both the production plant and the Applications Laboratory operate within the Faravelli quality system and are certified according to ISO, IFS, HACCP and FDA standards. 🏠

meaty, juicy, pleasant to the palate. Within the plant-based diet, the "meat-no-meat" category is growing just as fast and responds to the new needs and sensitivities of a growing consumer segment.

CHARACTERISTICS OF THE FINAL PRODUCT WITH FARAMIX HH105

- very juicy despite the absence of fats

www.faravelligroup.com/functional
fara@faravelli.it

Plant-based meat is produced directly from plants. Like animal meat, it is composed of proteins, fats, vitamins, minerals and water. The new generation of plant-based meat looks, cooks, and tastes just like conventional meat.



SALIMIX CAL: the definitive solution for the best efficiency and yield of your cheeses

After years of studies, research and development about the colloidal characteristic of the milk and its implications for the coagulation, **SCA** is proud to announce that developed a special and specific product "**SALIMIX CAL**": a colloidal dispersion of calcium phosphate in water solutions.

SCA has been the sole company, on the world stage, able to create a calcium phosphate in colloidal dispersion, mission considered impossible before, obtaining the unique and most innovative technological adjuvant for the milk coagulation.

The milk mineralization is the main factor of its own coagulation. The proper disposition of ion bridges stabilizes its structure, based on colloidal calcium phosphate.

The casein micelles are permanently in colloidal dispersion in the fresh milk.

Constantly moving, they move in short distance entering in collision one each other against fat cell, changing direction. During the renneting is fundamental that any collision can be potentially 100% positive.

Unfortunately, the thermal treatments (from the cooling, storage and then pasteurization), reduce its mineralization: it's known that any milk when in the vat and ready for the coagulation has already lost an average of 20% of its



CCP and this reduce the positive collisions causing weaker milk clots.

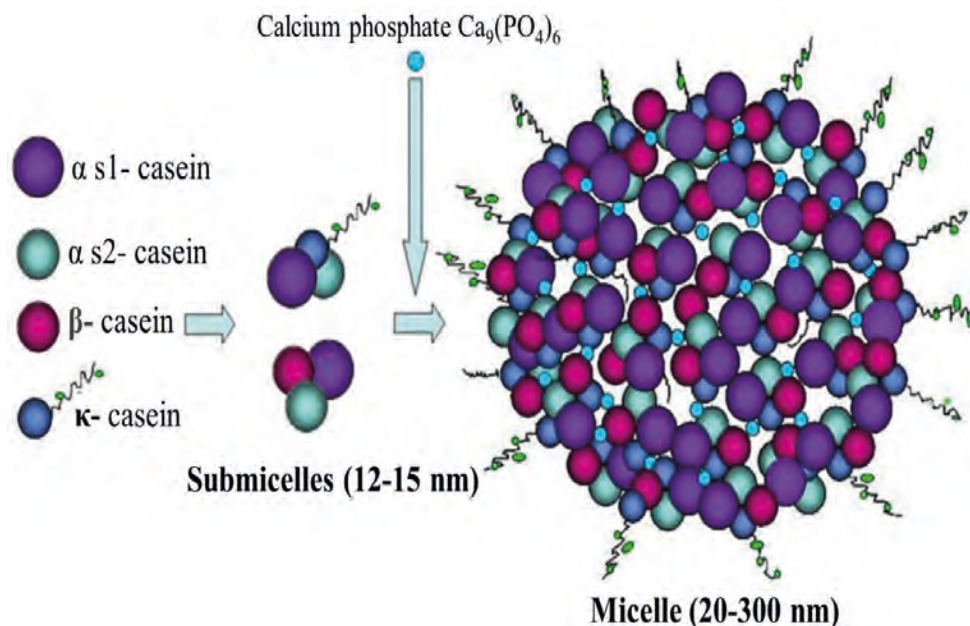
The technological knowledge allows to say that Ca^{++} is the main important salt ion but not the unique.

In the event of ion losses distributed proportionally within the existing ion (CCP), the actual dairy technology is still based on the Ca^{++} ion only.

This practice is correct, however the use of only a "strong" ion like Calcium, "force" the protein structure triggering a partial self-replacement towards the remaining ions.

The effect of that is the typical problem connected with the downsizing of the spatial structure for the reduction of the bridges, which ever causes yield losses.

The role covered by **SALIMIX CAL** in this process is to create



the best electrostatic and covalent bonds to facilitate 100% positive collisions with the formations of bridges among and between micelles. Its native structure stabilizes the casein micelles acting as cement of the hundreds sub-micelles.

Adding SALIMIX CAL, instead of using the sole ion Ca⁺⁺, the original spatial structure is restored. It doesn't induce the narrowing of the curds, as it could happen with the use of Ca⁺⁺, but it guarantees the full and perfect elasticity which is the base to eliminate the formation of "fines" and the losses of fat in the whey, ensuring the highest possible yield. Contact us for more information and to organize tests.

The other SCA products are:

LACFOOD: selected dairy ingredients for cheese, ricotta, mascarpone, yogurt and processed cheeses productions;

VITALMIX: complete range of cultures and BIOPROTECTIONS

for any cheese, yogurt, kefir and fermented milks;

SALIMIX: technological adjuvants 100% based on SCA technology and developed for

- **SALIMIX RIC** are the key product for the production of the best RICOTTA;
- **SALIMIX N** to correct the acidity of milk and whey;
- **SALIMIX LG** to control the osmosis process into the protective liquid of mozzarella or other white cheeses.
- **SALIMIX MAC** for the best structure of mascarpone.

SCA is an Italian food company established in Emilia-Romagna Food Valley for over 35 years. SCA has constantly produced and researched, for the dairy industry, ingredients and natural processing aids related to the Mediterranean food tradition to offer the best to the final customer who is at the top of the mission statement.

SCA is certified with FSSC 22.000, ISO 9001 and ISO 22.000, Organic, Halal and Kosher.

It is established both on the national and international markets.

SCA also distributes Domca products dedicated to any shelf-life problem, based on natural ingredients of vegetable origin. Starting from plant matrix, the company has developed the research and extraction of natural molecules with an antibacterial and preservative action.

The long study of the Allium ssp. and its compounds has allowed the creation of standardized and natural products for the improvement of shelf-life.

They are also successfully used throughout the supply chain of the agro-food sector, from organic products to finished products such as cheeses, fresh meat and fish products. 🏠

Visit:
www.sca-srl.com



NIRSO EZIO: since 1969, an Italian excellence

The Nirso company based in Busto Garolfo (province of Milan) was born in 1969 from an idea of Nirso Ezio.

Interested in the world of meat grinding, Ezio designs and develops a line of accessories for meat grinders, in particular it specializes in the production of molds and knives that largely satisfy most of the manufacturers of plants for the food industry and producers of cured meats on the market.

Ezio, starting from simple ideas, brings to the market an increasingly innovative and quality product over the years.

In 1991 Ezio left the family business to his son Dario, who has always been very passionate about the world of small mechanical parts, he brings the company into constant professional growth and expansion on the Italian and foreign market

Since 2007, always attentive to market developments, the Nirso company has been buying new numerical control automation systems with software able to control in a precise and detailed way the various processing phases

In 2017, Dario studies and manufactures a patented and certified cutting kit for food use for the production of mortadella, which allows to bring numerous benefits in the grinding phases.

After numerous steps between mechanical tests and paperwork, this patent repays Dario for many difficult moments, when the competition was strong and the market difficult to scratch.

After years of sacrifice and constancy, success has arrived, Nirso products have high quality standards and are among the most





requested in the preparation of foods such as cured meats.

Another strong point of the company concerns the sharpening of molds and blades of any shape and size, with a department that presents high quality machinery.

In 2017, Dario added his son Marco to the company staff, representing the third generation, who deals with marketing and communication, supporting his father Dario in the various stages of mechanical processing, to steal all the secrets.

In 2021, thanks to the determination of his son Marco, the company proudly participated in the Meat Tech fair concerning the process and product technologies of the meat industry in Milan from 22 to 26 October, in conjunction with Host and Tutto Food

Humility, simplicity, constancy great human qualities at the helm of the Nirso factory have led it to today's awards.


From attention to detail to logistics, each piece that leaves the company represents the past and the future,

tools of the past and innovation come together obtaining the trust of the largest Italian food companies, all strictly Made in Italy. 🏭

www.nirsoezio.it
info@nirsoezio.it



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

 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



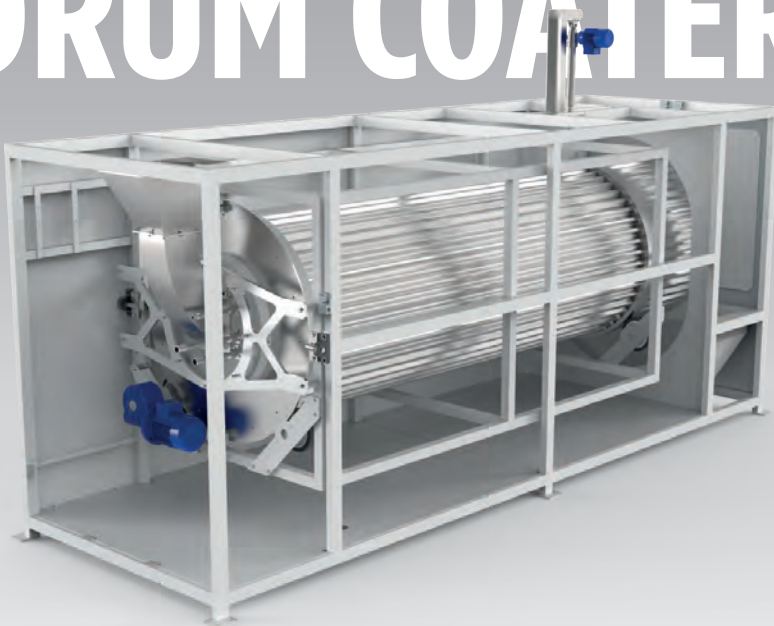
such as size, grain size and physical / chemical characteristics can be processed. It has a wide dosage range, from a few grams to several kilograms and the hoppers dose up to 500 kg in just 3 minutes and the system is also able to handle special products thanks to the specific design of the individual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

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



SATINOX. Knowledge, technical expertise and quality: product identity

Satinox has been manufacturing **perfectly welded stainless steel bowls**

for more than 30 years.

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

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

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

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



40 YEARS
ANNIVERSARY

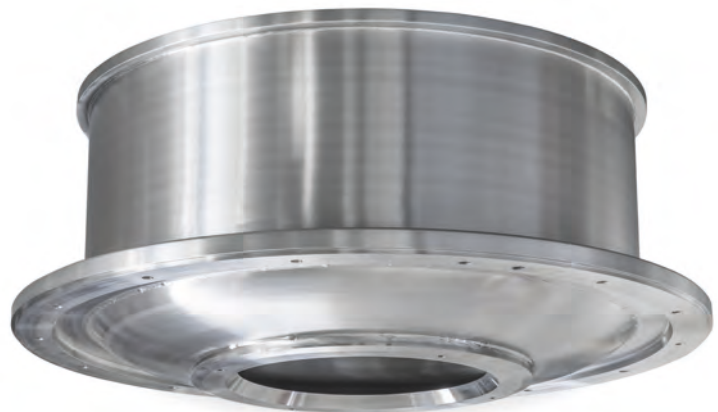
In fact technical expertise and knowledge go hand in hand with the **quality of the materials** and the ability to turn traditional artisan metalwork fabrication into expert joining technique.

From project development to product manufacturing careful examination of any special production needs is definitely essential to find the ideal solu-

tion to optimize bowl performance, and consequently machine performance.

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

www.satinox.com



FOOD

PROCESSING it. MAGAZINE
n° 1-2023

BEVERAGE & PACKAGING **PROCESS
AND PACKAGING**



**magazines
and web portal
focusing on
PACKAGING
and on the
FOOD&BEVERAGE
technology**



itfoodonline.com



LINBO® MANDARIN: setting new standards in quality and sustainability

The distribution of the LINBO® branded mandarin has begun and it will be a qualitatively exceptional campaign: the medium-late Linbo® branded mandarin has started the 2024 season and the expectations are the best, as explained by Francesco Paolo Gallo, president of the Consortium who expresses the premium brand. "At a qualitative and quantitative level the prospects are excellent and we will reach the consumer with our 3 lines: conventional, zero residue and organic.

The latter two together are worth 40% but the objective year after year will be to significantly increase the share linked to the zero residue.

To reach the targets we have worked and are working hard in our citrus groves with our technicians".

The consortium, which is based in Massafra (Taranto), was created to create a club that includes Italian producers of premium mandarin varieties, including the Tang Gold variety, with the aim of guaranteeing consumers a premium, sustainable and 100% product Made in Italy.

Linbo® is synonymous with quality and sustainability, it represents a premium product which, on the basis of the rigid production regulations to which all the producers of the consortium adhere, will offer a fresh fruit with a very high shelf-life to our



consumers, in total respect of environment. The entire Linbo® product is totally traceable from the consumption table to the tree, in this way the consumer can be certain of the origin and specific

agronomic techniques adopted for the production of the single mandarin he purchases.

The product will be distributed by commercial partners Carpe





Naturam, Giacobelli, Orchidea Frutta and Zuccarella Cooperativa. The numbers are growing: "This year the consortium has expanded - Francesco Gallo points out - with the entry of 11 other companies which bring the total number of associated producers to 36. The club is proceeding quickly: we expect to reach a harvest of over 4,000,000 kg".

In short, creating a system in the citrus sector in Southern Italy

is possible: "Linbo is a unique independent aggregation reality in Southern Italy and is ensuring good results also in economic terms. Speaking of prices, we are recording better prices than last year due to the high quality and size of the calibres, which will be decidedly higher, with great product uniformity". A uniformity favored by the climate which, unlike other crops, has not compromised the normal development of the

fruit: "No damage from hail or other weather-related problems", from a phytosanitary point of view the technical coordination has achieved excellent results, he notes Francesco Paolo Gallo again. "All of us members are very happy that our project is becoming an important reality, we are optimistic that we are going in the right direction". 🏠

www.linbo.it



TECNOAGRI MRS Hydraulic Side Tipper

Tecnoagri has been operating in the sector of agricultural and food-mechanization for over 35 years with a turnover of 47% coming from the sale to international customers.

A great innovation for the Ravenna-based company was the launch on the market of a brand new product: the MRS hydraulic side tipper.

The "latest member" of the Tecnoagri family of tippers is designed to manage the overturning of containers, bins and boxes, and it is designed for the agri-food sector, especially agri-food companies, oil mills, wineries and for the canning industry.

Thanks to a specific grips and double locking system, the MRS side tipper prevents the overturned content from coming into contact with the mechanical and hydraulic components of the machine, in accordance with the strictest food safety regulations.

The device for automatic grip height adjustment and gradually dispenser of the product ensures extreme accuracy in overturning, preventing products from getting damaged.

The MRS hydraulic side tipper can be attached to all types of tractor forklifts, forklift trucks packaging lines and operating machines.

The easy locking and unlocking hydraulic system allows the locking and the overturning with just a single lever, optimizing the ma-





chine control devices and its use in environments with reduced heights.

To complete the range of side tipper, Tecnoagri also offers other effective models, including a mechanical arm side-tipper featuring a third side fork and a hydraulic arm side-tipper.

Among the equipment for the agri-food sector, Tecnoagri produces several lines of hydraulic buckets, designed for handling different products, such as wheat, flour, cereals and others. 🏠

www.tecnoagri.it



All about food: MAXIMUM EFFICIENCY for all production lines!

Effective planning and controlling of processes are one of the most important things when it comes to fresh food. However, the reality is different: Many producers, importers or packing houses still work with manual entries in confusing Excel tables.

Planning errors are based on this and on insufficient networking of the systems. How can this be avoided?

Smart, individual, digital: Food production 4.0. with 30% efficiency increase

Although Industry 4.0 is a hot topic for decision-makers, there are only a few software providers dedicated to Food Production 4.0. An example of this digitalization offensive is the "PECS" tool.

The Production Efficiency Control System covers the complete production control and networks plants and machines - regardless of the maker. Production lines are set up in just a few clicks, personnel planning is carried out in no time, and the performance data of the respective production is made available in a clear manner.

Future orders and activities can be forecast to the minute. An average 30% increase in production efficiency can be expected.

Import & maturity planning: Preventing sources of error that often cannot be taken into in the daily business routine

Especially in the case of perishables, it's necessary to know exactly at which time which quantity is available



Effective planning and controlling of processes are one of the most important things when it comes to fresh food.





planning quantity and considers live data such as sales quantities, spoilage, lead times, transport times and ripening cycles.

This guarantees supply chain traceability and detailed planning of ripening chamber utilization. Underdeliveries are immediately apparent and appropriate replacements can be provided at an early stage.

ERP: Making yields visible even before the harvest

In many ERP systems, a comprehensive data exchange and thus a continuous, clear planning and control is only possible to a limited extent. The step towards an industry-specific solution such as "traceNET", which can map the processes of food-producing

companies, is therefore obvious and necessary. Instead of manual entries, it works with automatism that make everyday production easier. The complex processes of food producers are mapped and optimised in detail. Crop and harvest reporting, ordering, packaging material planning, batch tracing and certificate management are just some of the comprehensive functions.

Individual software solutions for food producing companies, mobile solutions, real-time overview & business intelligence tools can be found at "activeIT-Software & Consulting GmbH". 🏢

www.active-it.at

at which location. This is the only way to minimize over- or underdeliveries and the spoilage of goods. Planning is usually based on Excel lists, which then have to be manually converted into orders in the ERP system. The fact that errors happen here can hardly be avoided. The changeover to a database-based solution opens new potential.

The Fruit Import Planning System "FIPS" generates orders based on a

activeIT 
Software & Consulting GmbH



© Photos: activeIT, SH Pratt, Depositphotos

New Success for AKOMAG

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

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

The success of gallon bottles, in particular those of reusable PET or PC bottles, obviously involves the need to guarantee the safety of water, and consequently the cleaning of containers and dispensers. Which must be accurately and periodically sanitized. The water used to fill the gallon bottles, which can be natural spring water or water from other sources, must comply

with the quality parameters defined in Community legislation on water intended for human consumption.

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

After that, they must be washed with water and specific detergents and rinsed thoroughly with special machines. Like those built by Akomag, for example, an Italian company specialized in the design and production of machines and plants for the bottling industry.

Washing, rinsing, filling, capping The Monobloc washer for gallon bottles Sira has been designed by

Akomag for washing and sterilizing PET or PC gallon bottles or other bottles of various sizes, to be filled with still water.

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

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

The machine can be quickly adapted to the different bottle formats by sim-



SIRA





SIRA

AKOMAG



SIRA

AKOMAG

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 manage-

ment 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.

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

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

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

All adjustments are automatic and managed from the control panel. 

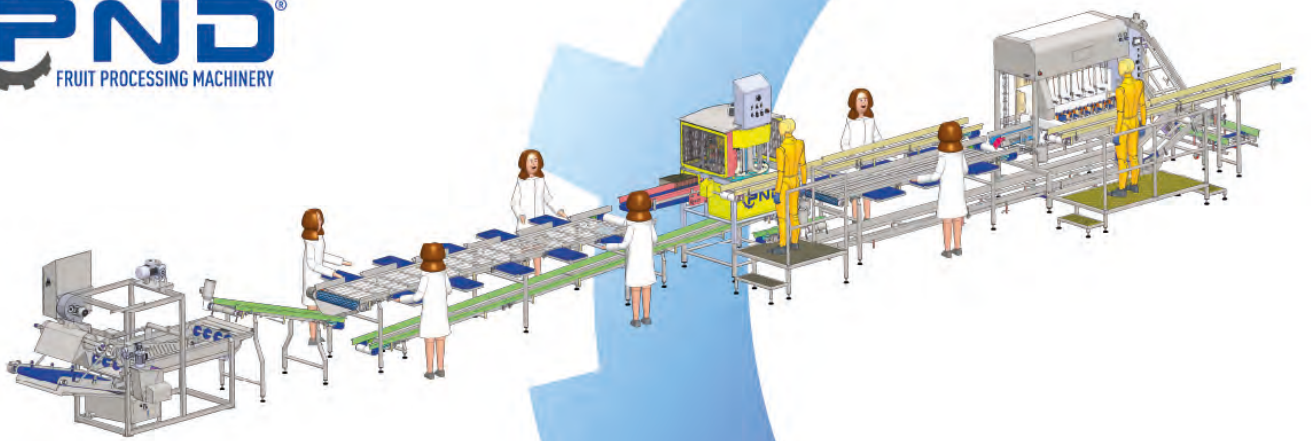
www.akomag.com

PND Mango Peeler: efficiency, speed, versatility

The PND mango peeler positions itself in international markets as a paragon of Italian engineering ingenuity. This machine, the best-selling of its kind, stands out as the ideal solution for the food industry, thanks to its ability to adapt to fresh, frozen, and dehydrated sectors.

A range for every need

From the compact PL4M model with 4 heads, capable of processing 700 kg/h, to its larger counterpart with 8 heads nearing 112 fruits per minute, PND has considered everything. Each machine in the line is a powerhouse of strength and precision, designed to optimize produc-



Mango



COMPLETE
PROCESSING LINE

MOD. PL6M | SS8 | DTF



tion processes without compromising the quality of the finished product. These machines are the key to an industry aiming for peak efficiency while maintaining high processing standards.

Efficiency and environmental respect

The PND mango peeler is distinguished by its ability to handle fruits of any ripeness level, ensuring a near-perfect yield post-peeling. This not only ensures resource optimization but also places the company at the forefront of promoting sustainable practices, minimizing food waste.

The ease of maintenance and cleaning, thanks to the use of stainless steel and intuitive design, translates into reduced machine downtime and greater longevity of the machinery, essential aspects in a modern production context.

International success

The secret to PND's success lies in the versatility of its peelers, which have conquered markets around the world, from South America, rich in mango plantations, to Europe, where the demand for technologically advanced solutions is constantly rising. This spread testifies to the universality of the solution proposed by PND,



capable of adapting to different contexts and production needs.

Beyond the machine: assistance and support

PND does not limit itself to provid-

ing cutting-edge machinery; it also offers top-level post-sale assistance, with remote support to ensure operational continuity and efficiency for its clients. This customer-focused approach confirms the company's philosophy: to innovate not only in products but also in service.

The excellence of Italian innovation

The story of the PND mango peeler is a shining example of how the company is capable of creating solutions that significantly improve the modus operandi and efficiency of hundreds of companies in the fruit processing world. With a constant focus on sustainability and efficiency, PND reaffirms itself as a benchmark in the sector. 🏠

Visit:
pndsrl.it



RAYTEC VISION introduces Opportunity: ai-driven optical sorter setting new standards in food sorting

*Cutting-edge technology redefines precision
and quality assurance*

Raytec Vision, a leading provider of optical sorting solutions, proudly announces the launch of Opportunity, an innovative optical sorter that harnesses the power of artificial intelligence (AI) to revolutionize food sorting. Designed to meet the highest standards of accuracy and quality, Opportunity is

set to transform the food processing industry.

Opportunity combines advanced imaging technology with state-of-the-art AI algorithms, enabling it to analyze and sort food products with unprecedented precision. Its intelligent system learns and adapts to various sorting

requirements, ensuring consistent and reliable results. With this revolutionary technology, food producers can achieve optimal product quality, reduce waste, and enhance overall operational efficiency.

"At Raytec Vision, we are committed to pushing the boundaries of opti-



cal sorting technology,” said Nicola Avanzini, Head of Sales at Raytec Vision. “Opportunity represents a significant breakthrough, as it leverages AI to deliver unmatched results, setting new standards for the food processing industry.”


The AI-driven capabilities of Opportunity enable it to identify and eliminate defects, foreign objects, and contaminants in real-time. By swiftly and accurately removing imperfections, companies can enhance product quality and safety, thereby protecting their brand reputation and ensuring consumer satisfaction.

In addition to its precision sorting capabilities, Opportunity also offers a user-friendly interface, making easy for operators to monitor and manage the sorting process. Its intuitive

controls, coupled with real-time data visualization, allow for efficient decision-making and quick adjustments, resulting in increased productivity.

“With Opportunity, we aim to empower food processors to deliver the highest quality products to their customers,” added Nicola. “By leveraging AI and cutting-edge technology, we are re-defining what is possible in food sorting, while simultaneously improving efficiency and reducing costs.”

Raytec Vision continues to innovate and develop advanced solutions that address the evolving needs of the food processing industry. With Opportunity, food industries can embrace the future of optical sorting and achieve the utmost precision, quality, and efficiency in their operations.

For more information about Raytec Vision and their AI-driven optical sorter, Opportunity, please visit. 

www.raytecvision.com/en/



AN  ATS COMPANY



PROSEAL'S FAST AND FLEXIBLE SOLUTIONS prove invaluable for soft fruit growers

Proseal's advanced tray sealing machines are helping growers meet ever-increasing demand for soft fruit - which has been particularly strong during the current pandemic - by providing high quality, flexible sealing solutions that also deliver on sustainability.

As soft fruit volumes continue to climb, and with the market for fruit grown in the UK now estimated to be worth over £670 million a year, manufacturers are looking for flexible solutions that can meet the demanding high-speed requirements driven by the seasons. Equally important is the need to

minimise the use of packaging materials without impacting on the effectiveness of the pack, in particular its ability to provide product protection to help reduce food waste.

Proseal offers an extensive range of high-quality manual, semi-automatic and fully automatic tray sealers, designed to be flexible and incorporating a number of unique design features that maximise speeds and efficiencies.

In addition, Proseal machines' two-minute rapid-tool-change means endless varieties of tray formats, materials and sizes can be sealed on one

machine, allowing users to quickly switch from one tray type to another.

"Our tray sealing machines offer fruit growers greater flexibility to seal different designs and sizes of trays with efficiency and accuracy," explains Proseal sales director Tony Burgess. "This, combined with our innovative technologies and production lead times, make us a world leader in tray sealing soft fruits.

"ProMotion™ our continuous infeed technology, for example, has the potential to increase the speed of a tray sealer by up to 30%, while creating





calm machine operations which ensure a smoother, more stable journey to the sealing station.

This is particularly beneficial to delicate produce, such as soft fruit."

Proseal also manufactures a diverse and customisable line of intelligent conveyor systems, designed to create ultimate line control and optimisation and therefore perfect for the fast-moving soft fruit industry.

The company has pioneered several important sustainability initiatives

throughout its 23 years. Proseal was the driving force behind the replacement of traditional clam-shell punnets with top film sealed varieties, which has now become commonplace in soft fruit markets across Europe and now North America, helping to minimise plastic usage by around 45% in most cases.

More recently, the company has been at the forefront of the introduction of new recyclable and compostable trays and film for fruit that can further reduce plastic usage by as much as 96%.

"Proseal continues to strive to develop the most effective and sustainable sealing solutions for its customers," concludes Tony Burgess.

"We are proud of the many innovations we have developed for the effective and efficient tray sealing of soft fruit. And we will continue to develop the appropriate technologies to help support sustainable solutions that deliver quality."

Proseal is part of the JBT Corporation family, a leading global technology solutions provider to high-value segments of the food processing industry, committed to providing a service that surpasses customer expectations. 🏢



www.proseal.com
www.jbtc.com



PELLACINI: food tech in Food Valley

*Skills gained over time
for food processing technologies*

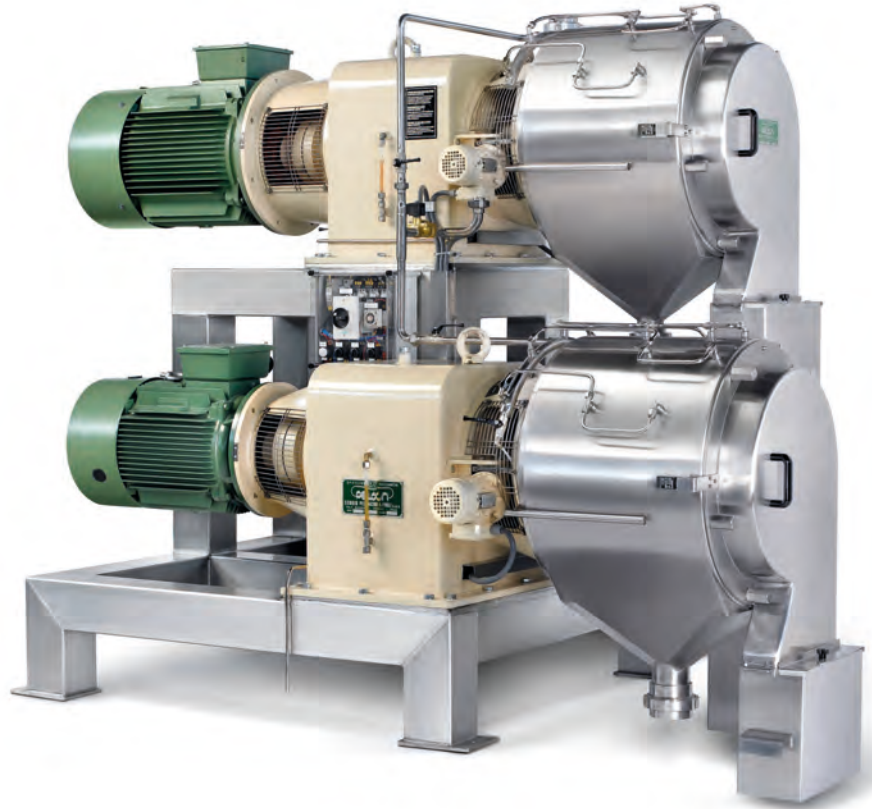
The Pellacini family began their operations at the end of the 19th century in Parma, in what is today known as the Food Valley. Pellacini Engineering has been a key player in all the growth phases of this sector, focusing its production activities exclusively on the canning industry for over a century.

Only authentic, specific, and in-depth know-how enables the offering of effective solutions for productivity, safety, and economic and environmental sustainability.

Pellacini Engineering has always been focused on the canning sector, the client, and the project, thanks to its new exclusive production method: the "Pellacini Tailoring System." This system eliminates costly production constraints and allows for the creation of tailor-made equipment that perfectly suits each customer. Production is entrusted to carefully selected laboratories specializing in individual processes.

If we want fruit to have a long life, we must preserve and respect the earth that produces it. That's why Pellacini Engineering is now directing its research towards sustainability, as evidenced by its well-established projects for the recovery of production waste and the production of pulpers and refiners with rotating sieves.

With its specific experience, gained over more than a century, Pellacini Engineering effectively responds to the global food processing sec-



tor, which demands technologies attentive to energy and production efficiency, as well as environmental aspects.

The historic Pellacini technology is extremely flexible, reliable, easy to maintain, updated, and present in the major international markets: Europe, South America, North Africa, the Middle East, and the Far East. Pellacini's production ranges across many fields of the process industry,

designing and manufacturing machines and plants for:

- Fruit single-strength purees and pulps, nectars, natural fruit juices, flat drinks, jams, and concentrates made from fruits grown in both temperate and tropical climates;
- Tomato paste, "Passata", pizza sauce, tomato pulp and cubes;
- Other tomato derivatives, such as ketchup, spicy sauce, and various other sauces;
- Vegetable sauces, pepper sauces,



tible with flexible aseptic bags of 200 kg (Bag-in-drum) or 1000 kg (Bag-in-bin).

Machines and Plants for Defrosting and Cooking:

- Vacuum cookers for jams with a double bottom and rotating coil;
- Rotating coil defrosters for IQF and products in pieces;
- Blanchers with rotating drums for legumes;
- Cooking groups;
- Continuous multi-effect evaporators for heat-sensitive products, even with high viscosity.



Machines and Plants for Extraction, Milling, and Pitting, specifically:

- Centrifugal and turbo extractors for fruits, tomatoes, and vegetables;
- Mills and crushers for fruits and vegetables;
- De-pulpers for peach stones, apricots, cherries, plums;
- Roller pitting machines.

Machines and Plants for Enzymatic Treatments, specifically:

- Specific enzymatic inactivators for fruits and tomatoes;
- Enzyme treatment and dosage groups. 🏭

For more information, visit: www.pellacini.com

baby food, canned legumes, harissa sauce;

- Production lines for both clear and cloudy juices, starting from fresh products or puree.

Aseptic Packaging Machines:

- Aseptic fillers in various models featuring one or two heads, suitable for liquid, dense, semi-dense products, products containing pieces, and fruit and tomatoes cut up to 25 mm. These are compa-



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KICK-OFF for IFFA 2025

rethinking meat and proteins

Under the motto "Rethinking Meat and Proteins", IFFA 2025 will be launched with many innovations and an optimised exhibition concept. For the first time, there will be a dedicated "New Proteins" product area. Exhibitors can now register to take part in the leading industry event for the meat and protein sector.

The international meat and protein industry will once again meet at IFFA – Technology for Meat and Alternative Proteins – from 3 to 8 May 2025 in Frankfurt am Main. The starting signal for the leading international trade fair has now been given, as exhibitors can register with immediate effect. Companies that declare their participation by 17 April 2024 will benefit from a reduced early bird rate.

The IFFA concept has been overhauled and refined to be fit for the future. Johannes Schmid-Wiedersheim, Director of IFFA, explains: "Over the past few months, we have developed many new ideas together with our industry partners. The most important key points relate to an adapted exhibition concept and a separate exhibition area for the topic of New Proteins. The motto of IFFA 2025 is "Rethinking Meat and Proteins" and that is exactly the vision – to work together to make food production smarter and more sustainable."

Update on the hall layout.

With a new hall layout, IFFA is expanding its product range and linking the processing stages even more closely together. The halls will be divided into five main areas:

- Processing
- Packaging

- Selling and craftsmanship
- Ingredients
- Alternative proteins from plants or cell cultures

The heart of IFFA, the production and processing product areas, can still be found in Halls 8, 9 and 12.0. Exhibitors from the packaging, robotics and automation sectors will be centralised for the first time in Hall 12.1.

A new area, New Proteins, is being set up in Hall 11.0. In addition to suppliers of the respective ingredients, machines and systems for protein extraction, texturisation and fermentation as well as for the production of cultivated meat can be seen here. The exhibition programme will be complemented by relevant institutions from the world of research, start-ups, associations and experts who will provide an insight into the status quo on the topic of new proteins. One hall level above, in Hall 11.1, suppliers of ingredients, spices, additives and casings will present their innovations.

The world of proteins is developing rapidly and new products are emerging alongside the classic meat. Messe Frankfurt wants to express this diversity with the new key visual for IFFA 2025. The motif revolves around the topics of meat indulgence, alternative proteins, innovative ingredients, research and science.

As the leading international trade fair, IFFA brings the global meat and protein industry together in Frankfurt am Main every three years and offers decision-makers from the industry, trade and craft sectors a unique platform. The focus is on the trending topics of automation and digitalisation as well as solutions for increasing energy efficiency and resource-saving production. In the butchery trade, the focus is on quality, local produce, sustainability and animal welfare. New customer groups are to be attracted with innovative concepts at the point of sale. 🏠

www.iffa.com



The new key visual for IFFA shows the entire spectrum of proteins
Source: Messe Frankfurt Exhibition

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

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

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

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

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

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MECSPE

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and beverage technology.

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07-10/05/2024 🏛️
BARCELONA

Technology fair for packaging.

CIBUS

07-10/05/2024 🏛️
PARMA

Fair of food product.

MACFRUT

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RIMINI

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

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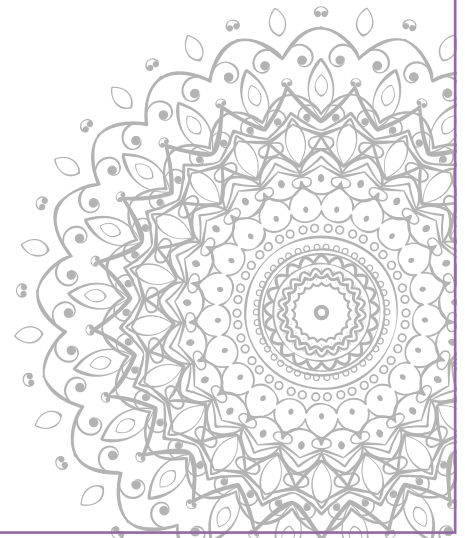
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SUDBACK

26-29/10/2024

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ALL4PACK

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PARIS

Exhibition about packaging technology.

SIMEI

12-15/11/2024 🏠

MILAN

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

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NUREMBERG

Fair of production of beer and soft drinks.

TUTTOFOOD

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13-15/05/2025 🏠

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IBA

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MONACO

Fair for the bakery&confectionery industry.

IPACK-IMA

27-30/05/2025 🏠

MILAN

Exhibition about food and non-food processing and packaging.

DRINKTEC

15-19/09/2025 🏠

MONACO

Fair for the beverage, liquid food industry.

POWTECH

23-25/09/2025 🏠

NUREMBERG

The trade fair for powder processing.

CIBUS TEC FORUM

28-29/10/2025 🏠

PARMA

Exhibition-conference on food technology trends

HOST

17-21/10/2025 🏠

MILAN

Fair for bakery production and for the hospitality.

SAVE

2026 🏠

VERONA

Fair for automation, instrumentation, sensors.

INTERPACK

07-13/05/2026 🏠

DUSSELDORF

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