

EDIZIONI
TURBO

by



In partnership with



ITALIAN TRADE AGENCY
ICE - Agenzia per la promozione all'estero e
l'internazionalizzazione delle imprese italiane

Year 8 • N.1
January 2024

TECH4FOOD

MAGAZINE

DESIGN • KNOW HOW • INNOVATION • VISION

Managing director: Angelo Frigerio

heart of technology



LOOK
BACK



Year 8 • N.1
January 2024

TECH4FOOD

MAGAZINE

DESIGN • KNOW HOW • INNOVATION • VISION

Managing director: Angelo Frigerio

Edizioni Turbo Srl - Corso della Resistenza, 23 - 20821 - Meda (MB) - Tel. +39 0362 600463/4/5/9 - Fax. +39 0362 600616 - Periodico bimestrale - Registrazione al Tribunale di Milano n. 2 del 4 gennaio 2018 - Stampa: Ingraph - Seregno - Poste Italiane Spa - Sped. in Abbonamento Postale DL 353/2003 (conv. in L. 27.02.2004, n.46) art. 1, comma 1, LO/MI - In caso di mancato recapito inviare al CMP di Milano Roserio per la restituzione al mittente previo pagamento resi.

zoom

The EU packaging regulation unpacked



From salad bags to single serve condiments: what will disappear from supermarket shelves? After the green light from the Parliament, the EU Council adopted its negotiating position. Thus modifying, once again, targets and restrictions ahead of the final vote by the Trilogue.

pages 8-9

discover

Vietnam: a market worthy of note

The fastest-growing f&b sectors and the import data for processing and packaging machines in a report issued by ITA's Ho Chi Minh City office. State of art and future prospects of a country that needs to be addressed more effectively by Italian brands.

pages 14-15

focus on

Sweets & snacks: indulgence meets healthy eating

Natural and low in sugar. Without sacrificing flavor nor sustainability targets. From ingredients and processing to packaging, a taste of the confectionery's world latest trends for the upcoming years.

pages 22-23

the company

Miele: “We give shape to your needs”

For over 50 years the company has been manufacturing cutting-edge automatic packaging machinery and plants.

The hallmark of production? The care and attention it provides during all stages: from design to after-sale assistance.

pages 10-11

Anuga FoodTec 2024

“No one does it like we do it”

Waiting for the 2024 edition of the event to open the doors in March, we talked with the trade show Director, Matthias Schlüter, about the industry's updates and hot topics.

The watchword? Responsibility.

pages 12-13

the event

The best of Italy at

Prosweets 2024

(Cologne, Germany / 28-31 January)



The international supplier fair for the sweets and snacks industry, running parallel to ISM, the most important international hub for bakers and confectioners, is a one-of-a-kind showcase for this vibrant global community. Here is a preview of the innovative solutions that will be presented by Italian exhibitors.

pages 24-27

gallery

Postcards from Dubai



The 2023 edition of Gulfood Manufacturing was the largest ever. Proving once again to be an undisputed technological and business hub. Extremely satisfied – both with turnout and quality of visitors – the Italian exhibitors we met during our visit from 7 to 9 November.

pages 28-29

new tech

Game-changing ideas in Agri-Food Tech



Seven Italian startups have been selected by the FoodSeed Accelerator. From non-chocolate chocolate to prevention systems against water stress, these projects have all it takes to revolutionize the global food industry.

on page 30

reportage

Cibus Tec closes a memorable edition

Last October, 1,200 companies chose the Parma-based trade show to present their new technological solutions to 40,000 food & beverage professionals. The highlights from the event and the exhibitors that we met.

**CIBUS TEC**

pages 18-20



Bottom up

by Federica Bartesaghi

On 22 November 2023, the European Parliament was called to vote on the Revision of the Packaging and Packaging Waste Directive (PPWR). The new law proposal was presented exactly one year earlier by the then vice-president of the EU Commission and responsible for the European Green Deal, Frans Timmermans, amid criticism and controversy. Hence, more than 500 requests for changes to the text were presented, and most of them were accepted, to the great - but temporary - relief of the food & beverage industry. The cold shower arrived indeed a few days later, on December 18th, when the EU Council approved a text that was much more conservative with respect to the Commission's initial proposal, and therefore definitely more ambitious with respect to its sustainability goals. Italy was the only country, among the 27 member states, to vote against this proposal.

The Belgian Presidency of the Council of the EU, which started on 1st January, will now lead the negotiations. Belgians decided to initiate the talks with a technical Trilogue on the past 10 January which will be followed by eight other technical meetings scheduled until 31 January. Only then will the Belgian Presidency hold the first political Trilogue with the aim of reaching an agreement by early March. In the meanwhile, market players did not stand and stare.

Since the debate on the new European regulation started months ago, several companies have begun to adapt their business models in order to meet the new market requests, even before the legislative framework is fully established. And the most striking examples come from

the most unexpected players. Amazon, that with its 270,000 tons of plastic waste per year (2020 data) could package the entire globe over and over again, Amazon, we said, has announced its commitments to completely eliminate plastic from its packaging. Tests are reportedly underway in Italy and Spain with bags made of bio-based materials, both home- and industry-compostable. Trials are ongoing also in France and the United Kingdom with bags designed to be reused, since they are equipped with Velcro closures. 'I am reusable, please return me' says the claim printed on the bags, to avoid any misunderstanding.

And again: Danone, Nestlé, PepsiCo, The Coca-Cola Company and Unilever - that is to say the world's largest fast moving consumers goods companies, those that churn out thousands and thousands of tons of plastic packs every day among bottles, bags and trays - have contributed to a new study from the Ellen MacArthur Foundation suggesting that, if effectively scaled up and collectively adopted - and in this case 'collectively' is the key word - reusable packaging can be as economically attractive as single-use alternatives.

Mere greenwashing operations? Very possible. And yet it looks as if whatever EU legislators will decide in the end, the change has already started. And if this evolution follows the path of progress, rather than of environmental populism, it can only be positive. Welcome is the 'threat' that triggers a change. Because the laws that come from the bottom up, and not from the top down, are the only ones worth adopting.

Dal basso verso l'alto

Il 22 novembre 2023 il Parlamento europeo è stato chiamato a votare sulla nuova proposta di Regolamento sugli imballaggi e i rifiuti di imballaggio (Ppwr). A presentarla, esattamente un anno prima, l'allora vicepresidente della Commissione Ue con delega al Green Deal Frans Timmermans, tra lo sconcerto e il turbamento generale. Sono state infatti più di 500 le richieste di modifica al testo esposte in aula, e in buona parte accolte, con grande - ma momentaneo - sollievo dell'industria food & beverage. La doccia fredda è infatti arrivata pochi giorni dopo, il 18 dicembre, quando il Consiglio Ue ha approvato un testo molto più conservativo rispetto alla proposta iniziale della Commissione, e quindi di molto più ambizioso rispetto agli obiettivi di sostenibilità. L'Italia è stata l'unico Paese, tra i 27 stati membri, a votare no alla proposta.

La presidenza belga del Consiglio dell'Ue, in carica dal 1° gennaio, guiderà da qui in avanti i negoziati. I belgi hanno deciso di avviare i colloqui con un trilogico tecnico il 10 gennaio, al quale seguiranno altri otto incontri tecnici in programma fino al

31 gennaio. Solo allora la Presidenza belga terrà il primo trilogico politico con l'obiettivo di raggiungere un accordo al più tardi all'inizio di marzo. Nel frattempo, però, il mercato non è rimasto a guardare.

Da quando il dibattito sul nuovo regolamento europeo è entrato nel vivo, si moltiplicano le iniziative delle aziende che puntano a soddisfare, ancor prima che la legge lo imponga, quelli che sono i nuovi desiderata del mercato. E gli esempi più eclatanti arrivano dai player più inaspettati.

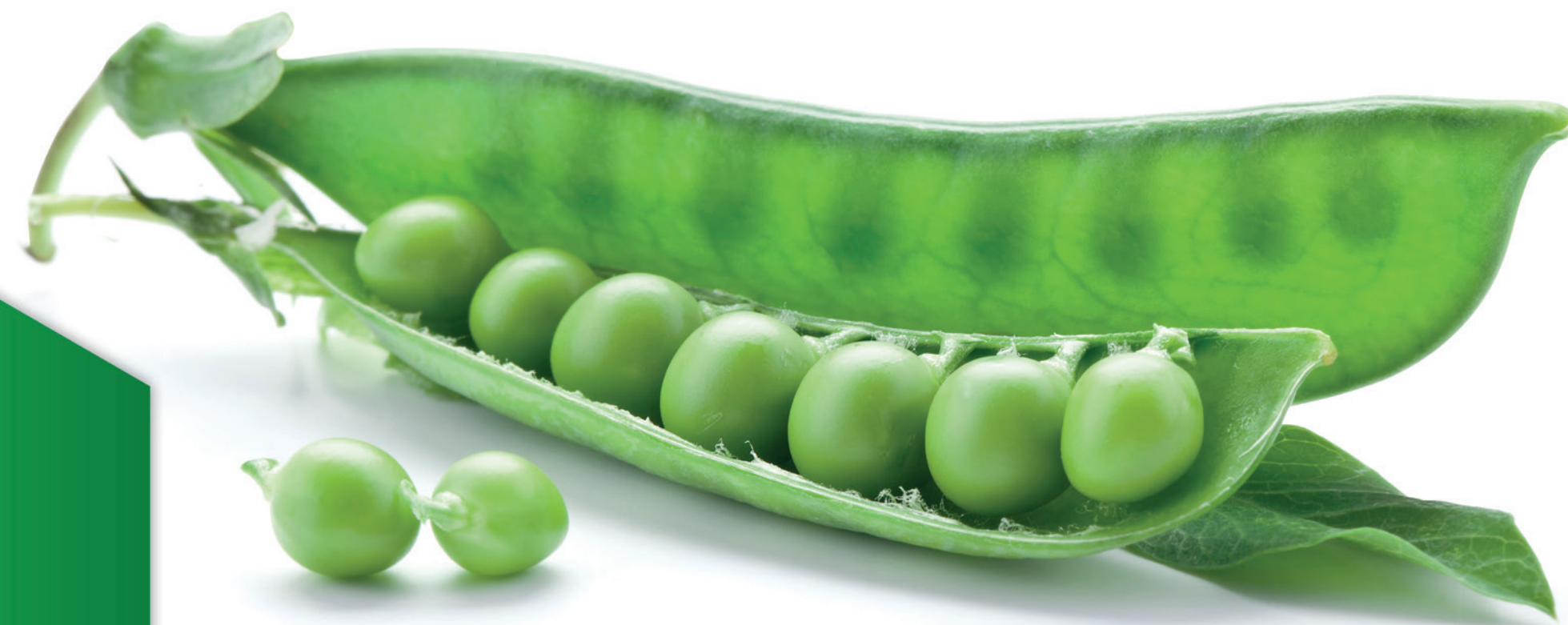
Proprio Amazon, che con le sue 270mila tonnellate di rifiuti in plastica l'anno (dato 2020) potrebbe impacchettare più e più volte l'intero globo terrestre, ha annunciato che intende eliminare completamente la plastica dai propri imballaggi. Test sarebbero in corso in Italia e Spagna con buste realizzate in materiali bio-based e compostabili sia a livello industriale che domestico. Altre sperimentazioni sarebbero invece in corso in Francia e Regno Unito con sacchetti progettati per essere riutilizzati, perché dotati di chiusura con velcro. 'Sono riutilizzabile, per favore

restituiscimi', il claim stampato sulle buste a scanso di equivoci.

E ancora: Danone, Nestlé, PepsiCo, The Coca-Cola Company e Unilever - in pratica le più grandi multinazionali del Largo consumo confezionato, quelle che sfornano giornalmente migliaia e migliaia di tonnellate di plastica tra flaconi, buste e lattine - hanno contribuito a un studio della Ellen MacArthur Foundation suggerendo che, se efficacemente potenziati e adottati in modo collettivo - e in questo caso 'collettivo' è la parola chiave - gli imballaggi riutilizzabili possono essere economicamente attraenti quanto le alternative monouso.

Mere operazioni di greenwashing? Possibilissimo. Ma l'impressione è che indipendentemente da quelle che saranno le decisioni dei legislatori, il cambiamento è ormai cominciato. E se questa evoluzione segue le logiche del progresso e non del populismo ambientalista, può solo che essere positiva. Ben venga quindi la 'minaccia' che innesca il cambiamento. Perché le leggi che partono dal basso, e non dall'alto, sono le uniche che valga la pena promulgare.

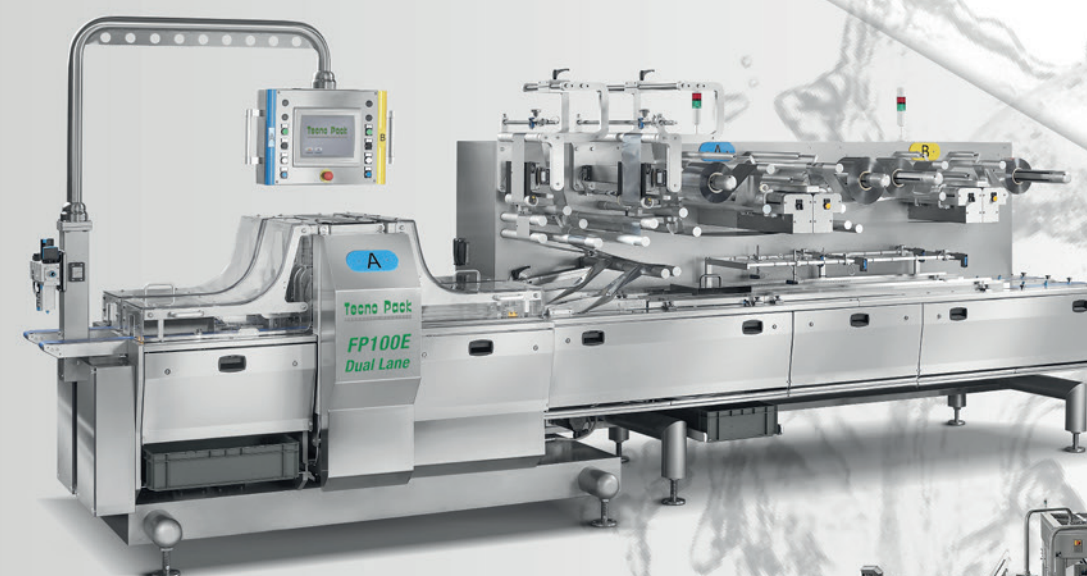
NATURE PRESERVES ITS PRODUCTS, FOR EVERYTHING ELSE THERE IS **TECNO PACK**



Find out the new **TECNO PACK** technology

Ecological and sustainable, it grants a vertical reduction of power consumption.

NEW MODEL!
FP 100 DUAL LANE



Difficult films? Compostable?
Biological or paper ones?

WE ARE READY
and YOU?

IP 65 Stainless Steel
Automatic Plant
for Hamburgers



+39 0445 575 661
Via Lago di Albano, 76
36015 - Schio (VI) - Italy
www.tecnopackspa.it
comm@tecnopackspa.it

Tecno Pack

PACKAGING MACHINES



Managing director:
ANGELO FRIGERIO
Edited by: Edizioni Turbo Srl
Corso della Resistenza, 23
20821 - Meda (MB)
Tel. +39 0362 600463/4/5/9
Fax. +39 0362 600616
e-mail: info@tespi.net
Periodico bimestrale - Registrazione al
Tribunale di Milano n. 2 del 4 gennaio 2018
Edizioni Turbo Srl n° iscrizione ROC11158
del 21 aprile 2005
Numero 1 - gennaio 2024 -
Stampa: Ingraph - Seregno -
Poste Italiane Spa -
Sped. in Abbonamento Postale
DL 353/2003 (conv. in L. 27.02.2004, n. 46)
art. 1, comma 1, LO/MI -
In caso di mancato recapito, inviare
all'ufficio postale di Roserio per la
restituzione al mittente che si impegna a
pagare la relativa tariffa.
Una copia 1,00 euro -
Abbonamento annuo 20,00 euro
L'editore garantisce la massima
riservatezza dei dati personali in suo
possesso. Tali dati saranno utilizzati per
la gestione degli abbonamenti e per
l'invio di informazioni commerciali. In base
all'Art. 13 della Legge n° 196/2003, i dati
potranno essere rettificati o cancellati in
qualsiasi momento scrivendo a: Edizioni
Turbo S.r.l. Edizioni Turbo S.r.l.
Responsabile dati: Angelo Frigerio
Corso della Resistenza, 23
20821 Meda (MB)
Questo numero è stato chiuso
in redazione il 12 gennaio 2024

LUCIANA PELLEGRINO IS THE NEW PRESIDENT OF WORLD PACKAGING ORGANISATION (WPO)

The general manager of Brazilian Packaging Association (ABRE) has now been elected new president of World packaing organisation (Wpo), an international non-profit institution grouping federations, associations and national companies that operate in packaging industry. She is the first woman taking over this position in 56 years, that is the history of the institution, and she will replace the Australian Pierre Pienaar. "As president", stated Pellegrino, "and working at close contact with CdA members and the secretariat of Wpo, I am willing to reinforce the strategic partnerships with the international organs to increase participation to events, conferences and global fairs. This is aimed at letting the voice of packaging industry be heard".

Luciana Pellegrino è il nuovo presidente della World packaging organisation (Wpo)

Luciana Pellegrino, general manager della Brazilian Packaging Association (Abre), è stata eletta nuovo presidente della World packaging organisation (Wpo), ente non-profit internazionale che raggruppa federazioni, associazioni e istituti nazionali operanti nell'industria del packaging. Prima donna ad assumere questa carica nei 56 anni di storia dell'ente, Pellegrino subentrerà all'australiano Pierre Pienaar. "In qualità di presidente", ha affermato Pellegrino, "e lavorando a stretto contatto con i membri del CdA e il segretariato di Wpo, mi propongo di rafforzare i le partnership strategiche con gli organi internazionali, per aumentare la partecipazione a eventi, conferenze e fiere globali per far sentire la voce dell'industria del confezionamento".



INGREDIENTS FOR PLANT-BASED: PARTNERSHIP ESTABLISHED BETWEEN HI-FOOD AND ALIANZA TEAM EUROPE

The European division of the Colombian multinational company Alianza Team Europe, operating in the sector of fats and vegetable oils, and Hi-Food, company of the group Csm Ingredients, specialized in research, development and production of natural origin ingredients, have announced the birth of a partnership aimed at developing innovative solutions in the context of high added value ingredients for the development of plant-based products, protein emulsions with clean label in particular, to improve both taste and consistency. The first product created from this collaboration is born from the union of the vegetable fat-based solution MirrorTissue by Alianza team and the proteins and vegetable fibers from oily seeds by Hi-Food. The result: a high performing version of MirrorTissue without allergens and produced without tropical oils.

Ingredienti per plant-based: siglata partnership tra Hi-Food e Alianza Team Europe

La divisione europea della multinazionale colombiana Alianza Team Europe, che opera nel campo dei grassi e degli oli vegetali, e Hi-Food, azienda del gruppo Csm Ingredients specializzata nella ricerca, sviluppo e produzione di ingredienti di origine naturale hanno annunciato la nascita di una partnership volta a sviluppare soluzioni innovative nell'ambito degli ingredienti ad alto valore aggiunto per lo sviluppo di prodotti plant-based, e in particolare di emulsioni proteiche clean label per migliorarne gusto e consistenza. Il primo prodotto scaturito da questa collaborazione nasce dall'unione della soluzione a base di lipidi grassi vegetali MirrorTissue di Alianza Team e le proteine e le fibre vegetali da semi oleosi di Hi-Food. Il risultato: una versione altamente performante del MirrorTissue priva di allergeni e realizzata senza l'uso di oli tropicali.

TECH4STUDENTS DAY: THE EVENT BY CAMA AND OMET ADDRESSED TO PROFESSIONALS OF THE FUTURE

The meeting organized by Cama and Omet last 17th November was aimed at improving the collaboration between schools and industries. Tech4Students Day, 300 participants - including teenagers about to choose their school career and their families - have had the chance to go across the doorway of the two factories in Molteno (Lecco) and experience the Italian technological excellence directly. "Both Cama and Omet create technology of the highest added value and we would like the young and their families to consider the interesting opportunities to grow personally and professionally, when taking decisions. These can be offered by an experience inside the factory", explains the president of Cama, Daniele Bellante. Vice president Annalisa Bellante adds: "Today we have seen students literally opening their eyes wide and being enthusiastic about the robotics of Cama. Paradoxically, while we are dealing with machines and robots, we are looking for people that are able to support our great expansion potential". "Creating a network among industries means acting logically, not 'stealing' technicians from each other but giving value to competences on the territory instead, so that they can answer to the industries' demand", comments CEO of Omet, Antonio Bartesaghi.



Tech4Students Day: l'evento di Cama e Omet rivolto ai professionisti del futuro

È volto a migliorare la sinergia scuola-aziende l'incontro organizzato da Cama e Omet lo scorso 17 novembre: il Tech4Students Day. 300 partecipanti, tra ragazzi prossimi alla scelta dei percorsi scolastici e le loro famiglie, hanno potuto varcare la soglia dei due stabilimenti di Molteno (Lecco) e toccare con mano l'eccellenza tecnologica italiana. "Entrambi, Cama e Omet, realizziamo tecnologie di altissimo valore aggiunto e ci farebbe piacere che i ragazzi e le famiglie tenessero conto, nella presa di decisioni, delle interessanti opportunità di crescita personale e professionale che un percorso in seno all'azienda potrebbe offrire", spiega il presidente Cama, Daniele Bellante. Aggiunge la vicepresidente, Annalisa Bellante: "Oggi abbiamo visto gli studenti sgranare letteralmente gli occhi ed entusiasmarsi per la robotica di Cama. Paradossalmente, mentre ci occupiamo delle macchine e dei robot, siamo alla ricerca di persone in grado di sostenere il nostro grandissimo potenziale di espansione". "Fare rete fra aziende significa agire nella logica non di 'rubarci' i tecnici ma, al contrario, di valorizzare le competenze del territorio perché possano rispondere alle esigenze delle aziende", commenta il CEO di Omet Antonio Bartesaghi.

TETRA PAK AND INALPI TOGETHER FOR THE DEVELOPMENT OF FETTINE PROTEIN+ WITH POSTBIOTICS

A new ingredient for a new product is born from the collaboration between Inalpi and Tetra Pak: Fettine Protein+, slices high in protein with postbiotics. Postbiotics have been developed by Tetra Pak and AB Biotek Human Nutrition & Health to support the health of the intestine, metabolism and immune system without affecting the taste of the final product. As the Swedish company communicates, the introduction of postbiotics can be integrated while processing foods when they are mixed as powders. The postbiotics can also be introduced in Uht products such as beverages, dairy products, ice cream and cheese, since they are not altered by extremely high temperatures. The Inalpi Slices high in protein with postbiotics, enriched with zinc and selenium, are produced with milk from the supply chain and cheese and they contain 25 grams of proteins per 100 grams of product. They represent the entrance of Moretta's (Cn) company in the market of high protein food. Fettine Protein+ have already been awarded with the acknowledgement as Top Innovation 2023 at Anuga Test Innovation Show 2023 last October.



Tetra Pak e Inalpi insieme per lo sviluppo delle Fettine Protein+ con postbiotici

Dalla collaborazione fra Inalpi e Tetra Pak nasce un nuovo ingrediente per un nuovo prodotto, le Fettine Protein+, fettine alto proteiche con postbiotici. I postbiotici sono stati sviluppati da Tetra Pak e AB Biotek Human Nutrition & Health per supportare la salute intestinale, metabolica e immunitaria, senza impattare sul gusto del prodotto finale. Come fa sapere l'azienda svedese, l'introduzione di postbiotici può essere integrata nella lavorazione degli alimenti nella fase di miscelazione come polvere. Può essere introdotta anche in prodotti Uht come bevande, latticini, gelati e formaggi, non essendo alterata dalle altissime temperature. Le fettine alto proteiche Inalpi con postbiotici, addizionate con zinco e selenio, sono prodotte con latte di filiera e formaggio e hanno un contenuto di 25 grammi di proteine per 100 grammi di prodotto. Rappresentano l'ingresso dell'azienda di Moretta (Cn) nel mercato degli alimenti alto proteici. Le Fettine Protein+ hanno già ottenuto il riconoscimento di Top Innovation 2023 all'Anuga Test Innovation Show 2023 lo scorso ottobre.

COFFEE IN CAPSULES: ICA PRESENTS THE NEW RCL2 MACHINE

The Bolognese company, specialized in automatic packaging machines and boasting more than 200 international licenses recorded, has celebrated an important anniversary in 2023: 60 years since the foundation by Gino Rapparini, who still keeps cultivating today what he did yesterday, that is, a brand culture based on innovation and reliability of his machines. In this occasion, he presented an important innovation to the market: the new model of automatic packaging machine RCL2, suited for roasteries needing to produce medium to high quantities and being still competitive in several formats. "This new line beholds the efficiency standards and the versatility of the already known RCL1, doubling its productivity", explains the marketing manager, Michela Alvisi. "RCL2 allows packing up to five different capsule types in the same line, keeping simplicity and speed in the format change, introduced with RCL1. That is the fastest in the market. The production speed is nevertheless doubled, so that it can reach 150 capsules per minute in RCL2. All this allows the reduction of the operative stops to the minimum, together with the ever reliable technology by ICA, so that the production is optimized with flawless efficiency".

Caffè in capsule: ICA presenta la nuova confezionatrice RCL2

L'azienda bolognese, specialista nelle macchine per il confezionamento automatico - con oltre 200 brevetti internazionali registrati -, ha celebrato nel 2023 un importante anniversario: i 60 anni dalla fondazione avvenuta per mano di Gino Rapparini, che oggi come ieri continua a coltivare una cultura aziendale fondata sull'innovazione e sull'affidabilità delle sue macchine. Per l'occasione, ha presentato al mercato un'importante novità: il nuovo modello di confezionatrice automatica RCL2, rivolta ai torrefattori che hanno bisogno produrre su medi-alti volumi, pur rimanendo competitivi su diversi formati. "Questa nuova linea mantiene gli standard di efficienza e la versatilità della già nota RCL1, raddoppiandone la capacità produttiva", spiega la responsabile marketing Michela Alvisi. "Con la RCL2 è possibile confezionare fino a cinque tipologie di capsule differenti sulla stessa linea, mantenendo la semplicità e velocità del cambio formato introdotto con la RCL1 - il più rapido sul mercato -, ma raddoppiando la velocità di produzione, che con la RCL2 si spinge fino a 150 capsule al minuto. Tutto questo, unito alle sempre affidabili tecnologie ICA, permette di ridurre al minimo i fermi operativi, ottimizzando la produzione con efficienza impeccabile".



MED FOOD BECOMES PETIT FORESTIER

Medfood srl and Petit Forestier choose to blend the two trademarks into a single brand, Petit Forestier, to satisfy the ambition of the Group to become the world leader in sustainable rent of cold storage. The brand Petit Forestier is, in fact, the main brand for the renting activity of the Group thanks to a multi-product strategy: vehicles/refrigerators for trade or containers. Medfood has become part of the Petit Forestier Group in March 2022. "From the acquisition, the brands Petit Forestier and Medfood have coexisted in all our messages and communication tools", it reads in a note. "Today the change from our brand Med Food to that of Petit Forestier is then natural. On a business and organization level Medfood srl does not vary, guaranteeing the highest quality in the service as always".

Med Food diventa Petit Forestier

Medfood srl e Petit Forestier scelgono di fondere i due marchi in un unico brand, Petit Forestier, per soddisfare l'ambizione del Gruppo di diventare leader mondiale nel noleggio refrigerato sostenibile. Il marchio Petit Forestier è infatti il marchio principale per l'attività di noleggio del Gruppo, grazie a una strategia multi-prodotto: veicoli/frigoriferi commerciali/container. Medfood è entrata a far parte del Gruppo Petit Forestier nel marzo 2022. "Dall'acquisizione, i marchi Petit Forestier e Medfood hanno coesistito in tutti i nostri messaggi e strumenti di comunicazione", si legge in una nota. "Oggi il passaggio dal nostro marchio Med Food a quello Petit Forestier è quindi naturale. A livello societario ed organizzativo Medfood srl rimane invariata, garantendo come sempre la massima qualità del servizio".



B&B SILO SYSTEMS, THE SOLUTION FOR YOUR IDEAS

We put your ideas into practice, developing tailor-made solutions for you: we design and produce systems to automatize storage, transport and dosing of raw materials, for the food, chemical, pharmaceutical and cosmetic industries. We work with you from pre-design to post-sales stage, with the main objective of providing you with the system best suited for your requirements and production needs.



B&B Silo Systems s.r.l.

Via M.Buonarroti 3 - Z.I. Sipro 44020 San Giovanni di Ostellato - Ferrara, Italy
Tel: +39 (0)533311163 | Fax: +39 (0)533319110 | info@bebsilos.com | www.bebsilos.com

The EU packaging regulation unpacked

From salad bags to single use condiments: what will disappear from supermarket shelves? After the green light from the Parliament, the EU Council adopted its negotiating position. Thus modifying, once again, targets and restrictions ahead of the final vote by the Trilogue.

by Lucrezia Villa

A further step ahead – or rather backwards, according to the Italian government – towards the implementation of the packaging and packaging waste regulation (PPWR) has been taken. After the first green light from the Parliament on 22 November 2023 with 426 votes in favour, 125 against and 74 abstentions, last 18 December the EU Council adopted its negotiating position. A stance that, once again, introduced new changes to the text approved by the Parliament, which had indeed ‘watered down’ the initial draft, mainly retouching article 22 and 26, regarding single-use and reuse targets, respectively. And while Italy crowed over a victory, perhaps too soon, the Council adopted a much stricter position, actually reintroducing many aspects of the initial draft by the Commission, which was more keen on reuse rather than recycle.

So the question naturally arises: which packaging will forever disappear from the supermarket shelves, from restaurants and cafes? Hereafter we try to dive into the PPWR chaos, which disoriented the entire packaging and F&B supply chain, providing an overview of the main changes introduced by the Council in regards to general targets and single-use packaging’s faith. Ahead of the Trilogue’s final decision at the end of January.

The Council’s main changes

First and foremost, the EU Council extended the date of application of the regulation to 18 months after its entry into force. Brussels maintained the scope of the Commission’s proposal, covering all packaging, regardless of the material used, and all packaging waste, regardless of its origin. However, while maintaining that all packaging placed on the market must be recyclable as proposed by the Commission, “member states agreed that packaging

will be considered recyclable when designed for material recycling, and when the waste packaging can be separately collected, sorted and recycled at scale (the latter condition will apply from 2035),” recites the official report by the Council. In line with the Commission’s proposal, the general approach sets overall headline targets for reducing packaging waste, based on 2018 quantities: 5% by 2030, 10% by 2035, and 15% by 2040. These targets will be subject to a review by the Commission eight years after the entry into force of the regulation. The document sets new re-use and re-fill targets for 2030 and 2040, introducing a minimum number of trips or rotations in its use, with a lower minimum number of rotations for cardboard due to the different characteristics of this material. Under the new rules, by 2029, member states must ensure the separate collection of at least 90% annually of single-use plastic bottles and metal beverage containers. To achieve this target, they are required to set up deposit return systems (DRS) for those packaging formats. The minimum requirements for DRS will not apply to systems already in place before the entry into force of the regulation, if the systems in question achieve the 90% target by 2029. The Council added an exemption from the requirement to introduce a DRS for member states with a rate of separate collection above 78% reached in 2026.

Italy’s opposition

Only Italy voted against the overall agreement which was adopted with a qualified majority. “The adopted position does not in any way satisfy the needs of our country,” commented Environment Minister Gilberto Pichetto Fratin, present in Brussels: “The Council’s stance is stricter and closer to the initial draft by the European Commission. I hope that the Trilogue will maintain the Parliament’s position.” Let’s now consider one of the most critical matters for the country: the Parliament’s version had outlined reuse exemptions for certain materials if member states could report recycling rates over 85% for a specific packaging type by 2026-2027. An amendment strongly advocated for by Italy. “We hoped that such an important specification would have been maintained by the EU Council, yet that was not the case,” addressed the Minister.



Single-use & Co.: for which is it game over?

• Packaged fruit & vegetables

Originally, the Commission wanted to impose a ban on fresh fruits and vegetables packaging weighing less than 1.5 kg (including bagged salads), effectively eliminating packaging such as nets, bags, trays, and various containers in the sale of fruits and vegetables. The ban had been lifted by the Parliament, and later reintroduced by the Council. However, exemptions are provided for organic produce.

• Wine

The targets laid down in the Regulation shall not apply to in sales packaging of wine, neither from a reuse point of view nor in regards to deposit return schemes.

• Milk

Along the same lines, due to an amendment presented by MEP Frederique Ries (Renew, Belgium), milk is excluded from the reuse targets set in the plenary for non-alcoholic beverages, regarded as “perishable”.

• Wooden, wax, and paper packaging

Camembert cheese, oyster shells and strawberry trays: wooden boxes have been spared from the recycling laws. The same applies for wax envelopes (such as those used for the famous Babybel cheese). Cardboard packs are also excluded from the targets.

• Lightweight plastic carrier bags

As very lightweight plastic carrier bags, below 15 microns, have a high potential to become waste and contribute to marine pollution, MEPs ask to restrict their placing on the market, unless required for hygiene reasons or provided as primary packaging for loose food to help prevent food wastage.

• Hotel toiletry kits

Aiming at combating waste, the ban was confirmed for single-use hotel miniature packaging such as shampoo bottles, hand and body lotion bottles, sachets around bar soap as well.

• Horeca: from mayonnaise to sugar sachets

Opposite from the Parliament’s proposal, monodose sauce and sugar tubs and sachets in the Horeca sector were also given the red light by the Council.

• EU Geographical indications

The operators, according to the plenary’s vote, shall be exempted from the obligation to meet the targets for all products subject to Geographical indications of origin protected under Union legislation. Such an amendment was introduced by Italian MEP Massimiliano Salini.

• Labels and tea bags

The Council also agreed that tea bags and sticky labels on fruit and vegetables must be compostable, introducing the option for member states to require other packaging (e.g. coffee pods and lightweight plastic carrier bags) to be compostable under specific conditions.

• Single-use plastic grouped packaging

Plastic packaging used at the point of sale retail level to group goods sold in bottles, cans, tins, pots, tubs, and packets designed as convenience packaging to enable or encourage consumers end users to purchase more than one product are also banned.





Miele: “We give shape to your needs”

For over 50 years the company has been manufacturing cutting-edge automatic packaging machinery and plants.

The hallmark of production?

The care and attention it provides during all stages: from design to after-sale assistance.

by Federica Bartesaghi

Since 1968, Miele is a specialized manufacturer of automated machines for the packaging of food products, chemicals and pharmaceuticals. Headquartered in the beautiful Tuscan landscape of Foiano della Chiana (Arezzo province), it has built its fortune and reputation on a well-defined business philosophy and the constant need to evolve. “Thanks to a wide and flexible offer, made of high quality machines and production lines, we are able to meet very different production requirements”, the company explains. “Understanding our clients’ requirements, giving them shape and sharing common goals are the basis of our daily commitment and the pillars on which we will build our company’s future”.

A history of evolution and internationalization

50 years of experience and successful transition in the family management have contributed to building a company orientated towards ‘constructive change’. “The history of Miele is that of a company always on the move”, it explains. “In recent years, we have achieved outstanding results due to an unceasing commitment to improving technical performance and customer relations: 2023 was no exception.”

Miele’s history dates back to 1968 when Michele Miele started producing and selling packaging machines with his own brand. By starting a profitable

collaboration with an international trade company he was allowed to focus entirely on technological innovation, thus perfecting its quality standards. Starting from 2008, all shares belong to the sons of the founder, Antonio and Giuseppe Miele, which are currently at the head of the family business.

“What our customers have appreciated over the past 50 years – they highlight – is the versatility of our product range, the excellent value for money we can provide and the continuous improvement in technical performance, combined with a family management that puts a strong focus on modernity and development.” A gradual but deep and continuous change has allowed Miele to gain strong footing in the national and international markets as a reliable company, able to meet all requests and dedicated to innovation and quality. Hence, thanks to a well-diversified and growing presence in Europe, the Middle East, the USA and Africa, exports account for more than 50% of Miele’s 2023 turnover. In order to meet its customers around the world and present the latest technological innovations, Miele takes part in some of the most important sector’s trade shows, like Pack Expo (Chicago, 3-6 November 2024), All4Pack Emballage (Paris, 4-7 November 2024), Gulfood Manufacturing (Dubai, 5-7 November 2024) and a number of other sector-specific trade fairs such as Snackex (Stockholm, 19-29 June 2024).



Customers take center stage

A strong orientation towards customers is one of Miele’s greatest competitive strengths. “Each customer has a product to handle with specific characteristics. Consequently, the study of samples and pre-sale tests are just some of the activities that we carry out, and that are highly appreciated by clients, together with the creation of customized layouts to meet the specific space and ergonomic requirements of each new production line”, the company explains. This level of care and attention is not just limited to the pre-sale stage, but is also extended to the after-sale assistance: “Our readiness to provide technical aid and spare parts even for machines installed 30 years ago are certainly a source of pride for us”.

Attention to details and quality is, as we said, Miele’s way of expanding and consolidating its presence on the global markets. “Where quality – it adds – is intended as the union of elements like design, production, internal organization, sale and the after-sales service.” What makes this synergic work possible is the way in which Miele’s teamwork operates: a group of highly qualified engineers, designers and professionals who are constantly up to date and committed to the search for innovative technological solutions.

When innovation is built on a strong know-how

Such commitment to research and development is part of the daily routine at Miele. And this was especially true in the past months, when the company presented a brand new solution, the Unika Doypack Packaging Machine: “In 2023 our packaging lines were enriched by a series of innovative details,” Miele explains, “but the most significant achievement was definitely the design, installation and successful commissioning of the new Unika Doypack Packaging Machine, which immediately became one of the most requested solutions in our product portfolio”. With a ultra-high production speed and great ease of use, this vertical packaging machine represents a powerful tool to manage large volumes in a short time.

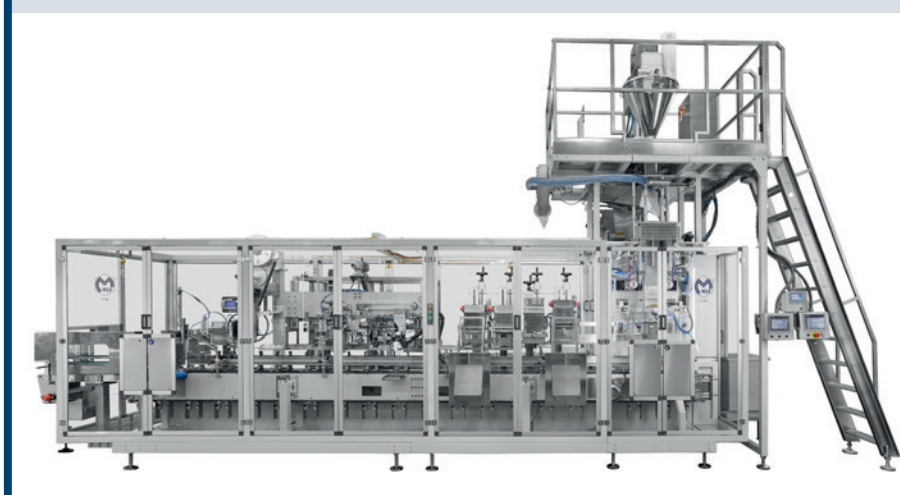
Another flagship model in the company’s portfolio, among the most appreciated by Miele’s customers, is definitely the Maxima 300 Packaging Machine: “Combined with our various weighing or volumetric dosing systems, it is suitable for very different applications: from the packaging of snacks and frozen products, to bakery goods and washing powders. This once again demonstrates the versatility of our range, which is also characterized by an excellent value for money.”

DOUBLE BLOCK BOTTOM TIN TIE

The Double Block Bottom machine has as its main characteristics **high productivity**, surprising ease of use and an extremely thorough **integration into the packaging line**, thanks to the software entirely developed by Miele.

The machine – which is suitable for packing products like snack, powders, coffee beans and powders, frozen food, bakery, sweets, sugar, dried fruit, pasta, pet food and more – stands out for the reliability of its performance and the very **high quality of its materials**, both in the mechanical devices and in the electronic part. Among the top features of the double block bottom bags are the pack **aesthetic, resealability, stability, compactness and ease of storing**, together with the logistic advantage represented by package’s reduction in volume.

The basic structure is in painted steel or in **AISI 304 stainless steel**, while parts in contact with the product are made in **AISI 304/316 stainless steel**. It features a horizontal conveyor with intermittent motion, driven by two independent brushless motors with electronically synchronized speed. Packages vibrator is powered by **independent three-phase motor**, while the vacuum pump allows to remove the air from the packages. With electronic control of functions by Siemens Motion Controller, the machine has a **memory capacity of 100 work programs**.



Miele: “Diamo forma alle vostre necessità”

Da oltre 50 anni l’azienda è specializzata nella progettazione e costruzione di macchine automatiche per il confezionamento di prodotti alimentari, chimici e farmaceutici. Un portfolio di soluzioni tecnologicamente all’avanguardia, versatili e caratterizzate da un ottimo rapporto qualità prezzo – unite alla cura e attenzione che da sempre Miele riserva ai suoi clienti – sono le chiavi del successo del brand sul mercato nazionale e internazionale.

UNIKA DOYPACK - CONTINUOUS MOTION

Unika Doypack is a vertical packaging machine with **continuous film motion and heat seal jaws** suitable to work with the majority of laminated films, **for VFFS Doypack bags only**. Made in stainless steel **AISI 304**, the basic machine is equipped with a **film pulling system** carried out by a motor with electronic control of functions that simplifies the **synchronisation of motions** with the other undersystems. **The film unwinding is servo-assisted**, to guarantee a constant film tension. The high quality vertical sealing is allowed by the **separation between pressure and heating of the film**. The horizontal sealing jaws system is made of **sealing bars** activated by a brushless Siemens servo-motor synchronised with respect to the film pulling.

The machine performs the vertical motion of the jaws **synchronised with the film speed**, which enables to seal the bag during the film pulling, sensibly increasing the performance compared to the traditional intermittent machines.

Ultra-high production speed, ease of use, optimized feeding to packaging line and limited maintenance required are just some of the machine’s key features.



“No one does it like we do it”

Waiting for the 2024 edition of Anuga FoodTec to open the doors in March, we talked with the trade show Director, Matthias Schlüter, about the industry’s updates and hot topics. The watchword? Responsibility.

by Federica Bartesaghi

A one-on-one conversation with Matthias Schlüter, Director of Anuga FoodTec. The Cologne-based event, one of most important for the international food and beverage industry, will be back in March 2024, 19-22. After a subdued 2022 edition, due to the prolonged global sanitary emergency, the organizers’ expectations speak of a return to pre-pandemic levels this year. Many innovations in the pipeline, starting with the new area dedicated to environmental technology and energy. With ‘Responsibility’ - in its broadest sense, which ranges from environmental to social - that stands as the guiding theme of the 2024 edition.

Let’s start from Anuga FoodTec’s latest edition. How did you find it?

In 2022 the fair took place at the end of April, approximately two weeks after the German government lifted the Coronavirus-related restrictions. Consequently, people were not really sure whether it would be possible to travel to Cologne, with evident consequences.

How many visitors and exhibitors did you welcome in 2022 and in the pre-pandemic edition, in 2018?

Approximately 50,000 visitors and 1.657 exhibitors in 2018, against the 25,000 and 1,034 recorded in 2022. In 2022 we did not welcome anybody from Russia – and I don’t expect to see many visitors from Russia also this year – and just 7 visitors from China, compared with the 450 registered in 2018. If you look to the entire Asian market, due to Corona we lost something between 80-90% of visitors compared to the previous edition. Which was really a massive reduction. Now, we have restarted our visitors campaigns, with dedicated press conference all over the world and one-to-one meetings with journalists and companies on the occasion of major events like Cibus Tec, Allpack Indonesia or Pack Expo Las Vegas. The entire Anuga FoodTec family is investing time and resources in the international visitors campaign.

What about the Middle East market?

The Middle East was quite stable in the latest edition, despite Gulfood Manufacturing.

Why, in your opinion?

I recently had an interesting conversation with one of my major exhibitors asking whether visitors from the Middle East are coming to Anuga FoodTec even when they meet at Gulfood Manufacturing. She looked at me and said: “What a strange question. At Gulfood Manufacturing we are presenting one machine, at Anuga FoodTec we are presenting our entire range, and that’s interesting for Arab visitors too. They love to come to Anuga FoodTec”. Very good to know, I thought! *(he smiles, ed.)*

What do you think your most fierce competitor in the global trade show calendar is right now?

I am not sure there is one competitor, since we

have a lot of competing shows. If you look at the packaging sector, it’s definitely Interpack on the world-wide approach, but its FachPack for the European market. If you look at the meat sector, its Iffa, while for beverage its Drinktec and for digitalization and automatization I think of Sps, and the list continues. We can go more or less each week to competing shows speaking to potential exhibitors and promote Anuga FoodTec, but there is not really one trade show which has the same approach as we do. Gulfood Manufacturing, for instance, takes place every year. Exhibitors have smaller booths and bring just a few machinery. That’s why I believe there is a strategic need for Anuga FoodTec in the food & beverage industry.

With regard to trade shows, exhibitors have two main concerns: one is their length. Many events, especially in the technological field, can last up to 7 days. Anuga FoodTec is a 4-days event, why?

The important thing is how many visitors you can welcome on your booth on a certain time-span. Looking at 50,000 visitors on 4 days, it’s 12,500 visitors per day, which is good. I think it’s much more interesting for exhibitors to have 4 strong days, rather than having 6 or 7 more ‘relaxed’ days. In the past, people used to think that it is important to have weekend in the trade fair to welcome visitors from Asia and the US. In my point of view, this is no longer true. Guests from Asia and America are also coming during the week.

The other major exhibitors’ concern is for the cost of trade shows. How do you manage to support them, with this regard?

I don’t think it’s a matter of costs, but of return on investment. In our industry, you need just one good lead to have a good return on investment, and normally at Anuga FoodTec exhibitors don’t get just one but more than one. Compared to food companies, our exhibitors can’t just put their machinery in their car and drive to clients. For them it’s important to have one strong platform where they can invite the entire world and where the entire world is coming. This also saves a lot of money for business trips. The alternative would be to



“Competitor? Tanti. Ma come noi...”

Parte il conto alla rovescia verso Anuga FoodTec 2024, a Colonia dal 19 al 22 marzo. In un’intervista a tu per tu con Matthias Schlüter, direttore della manifestazione, le novità della fiera e le grandi sfide dell’industria mondiale del food-tech. Con una parola d’ordine: responsabilità.

invite them to their company’s headquarter, but who is coming? The existing clients, and very few new potential clients. But all of them are coming to a big platform where everybody is exhibiting.

Let’s talk more in detail about Anuga FoodTec 2024. A brand new area will be dedicated to environmental technology and energy. Why this choice and how many companies will you host in this section?

This is a first try to allocate these companies in a specific area. In the past, the show was known as the processing and packaging fair, and yet looking at our exhibitors list we noticed that there is much more than that to explore. For this reason we started a pavilion for safety and automation, for digitalization and intralogistics. In the last edition we had 50 exhibitors in the field of environmental technology and we thought: why nobody knows that? So we decided to allocate them together. And today, environmental technologies fulfill a fundamental need of f&b companies. I think for instance of water treatment technologies: until recently, water shortage was considered

just a third-world issue. Now we all know that the problem is affecting Europe too. That’s why it is so important to keep the water in the company as long as possible. If treated in the right way, it can be reused plenty of times.

Which other Anuga FoodTec’s exhibiting sectors have a strong growth potential, in your opinion?

Within the last decade we have experienced a growth in all sectors. In the processing field, as well as packaging, there is still so much potential. I think the reason is that the food & beverage industry is not affected by the world’s economy: as the global population grows, more and more people look for safe food and therefore the industry is growing too. There is one big issue I see: the food industry is responsible for approximately 20% of the world-wide energy consumption, and 20% of fresh water consumption. So it makes a big difference whether we change, as an industry, our behaviors. That is also the reason why choose ‘Responsibility’ as the guiding theme of Anuga FoodTec 2024.

How does it translate, practically?

We don’t want to judge what each company is doing, but we believe that each of us has to improve on both the environmental and the social aspect. We, as an industry, have a big responsibility with regard to the global population: we are those in charge of feeding the world. And around the world, approximately 800 million people are overweight, while almost the same number of people is facing hunger. How does that fit together? At the show, exhibitors will be presenting innovative solutions to extend the shelf life of products, and we are asking our exhibitors to tell us which their responsible solutions are, so that we can collect them in a database open to visitors.

So finally, which are your expectations for this year’s event?

We expect around 1,600 exhibitors.

So you’ll go back to the pre-Corona levels. Hopefully!



Vietnam: a market worthy of note

by Federica Bartesaghi

In 2022 and 2023, just like most countries in the world, Vietnam's economy has experienced big challenges. Just to name a few, the drop in demand from key export markets; the tourism flows hampered by visa restrictions and the volatility of the world economy, which is exerting significant upward pressure on the country's inflation. In such a complicated scenario, Italian exports of food processing and packaging machines to Vietnam totaled nearly 17 million USD. The analysis conducted by ITA shows that, in 5 years, Italy lost 3.7 million dollars compared to 2018, when the value stood at 20.6 millions. Nevertheless, 2022 data also show a recovery with respect to 2021, when total export revenue reached the lowest level in five years: 10.5 million dollars.

In comparison with the other exporting countries, Italian products account for roughly 7% of Vietnam's total import value in the food-tech industry. The largest supplier is China, for a value of 117.8 million USD. According to ITA's senior trade analyst, Pham Hoang Tiet Truc, Italian machine suppliers are facing stiff price competition from Asian countries such as China and South Korea, as well as direct competition from European suppliers - mainly from Germany and Netherlands -, who have long establishing their own sales, representative offices and technical assistance service. "Furthermore," the analyst explains, "their sales agents and distributors are able to provide full solution from raw material preparation, processing to packaging to which is more convenient to local end users." He adds: "In our opinion, Italian manufacturers should invest more on promotional and marketing activities in order to improve their clients' perception and put more firm presence by establishing more representatives and branches in Vietnamese market."

"Manufacturers are likely to invest in technology to improve product quality as well as production efficiency. The main reason is that consumers are setting higher expectations for fresh food, as health is now their top concern."

A deep look at the local food-tech market

During 2018-2022, export to Vietnam of food processing and packaging machinery and equipment was negatively affected by the pandemic. Between 2018 and 2020 it registered a -7.3% decline (from 256 mln USD to 173 mln), followed by a partial recovery (+6%, 241 mln) in 2021 and a further drop in 2022 (217 mln). "Due to recovered demand from domestic food processing and packaging manufacturers after the pandemic - the report says - the export value of machinery and equipment in this sector is forecasted to go up in the next few years." A large portion of the export volume was spent on preparation and processing machines for coffee, beverage and dried products. In 2022, machines for coffees exported to Vietnam reached 42.5 million USD and make up 18.8% of total value. Meanwhile, drink packaging machines' exports reached 35.5 million USD, equivalent to 14.3% of total export value. Machines for dried food products witnessed a fluctuation during this period, however, they still contributed 17% to total value in 2022, equivalent to over 33 million USD. China has been no.1 supplier to Vietnam for many years, making up a share of 50.3% in total export volume in 2022. Despite a long shrinkage in its export value since 2014, it bounced back with a staggering increase of 40.2%, reaching over 117 million USD in 2022. Among top 5 exporters to Vietnam, there are three European countries: thanks to the EU-Vietnam Free Trade Agreement (EVFTA), Vietnamese end-users are eligible to enjoy preferential when importing machineries from the EU. "As European machines and equipment has long been

Vietnam: un mercato degno di nota

L'andamento delle importazioni di macchine per il processing e il packaging alimentare e un'istantanea di quelli che sono i segmenti f&b più promettenti all'interno del rapporto stilato dall'ufficio Ice di Ho Chi Minh. Lo stato dell'arte e le possibili evoluzioni di un mercato che necessita di essere affrontato in modo più efficace dai brand italiani.

recommended internationally because of their quality and technology level," the trade analyst explains, "Vietnamese businesses have taken this advantage to increase the value of their products. In general, Vietnamese customers are still depending on imported equipment and machines for their domestic demand".

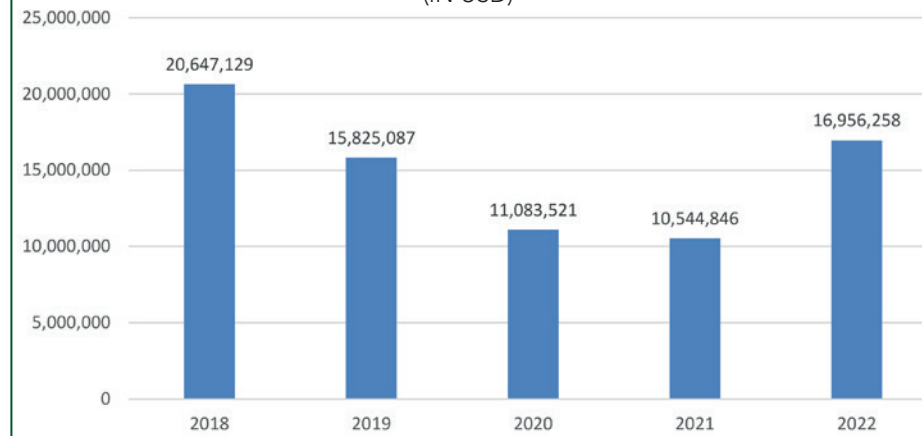
"Italian manufacturers should invest more on promotional and marketing activities in order to improve their clients' perception and put more firm presence by establishing more representatives and branches in Vietnamese market"



VIETNAM'S IMPORTS OF MAIN FOOD PROCESSING & PACKAGING MACHINES PARTS BY CATEGORY (IN USD)

Types of main machines	HS Code	2018	2019	2020	2021	2022	2018 - 2022
Machines for coffee	843880	47,447,144	42,480,694	35,839,438	44,088,049	42,544,917	212,400,242
Machines for drinks	841981	38,017,084	37,161,612	27,700,874	23,474,630	35,474,991	161,829,191
Machines for meat or poultry	843850	22,082,842	51,775,284	21,884,369	26,218,624	31,606,708	153,567,827
Machines for bakery and noodles	843810	37,234,455	26,234,508	17,172,415	30,035,396	30,900,550	141,577,324
Machines for dried products	843710	21,632,429	25,763,625	17,299,638	20,973,480	19,729,708	105,398,880
Spare parts	843890	26,583,108	17,278,114	12,146,854	15,851,527	19,579,991	91,439,594
Machines for dried products	843780	19,094,444	23,512,340	12,846,982	18,073,438	13,605,593	87,132,797
Machines for brewery	843840	24,585,576	4,907,291	8,314,535	39,935,153	1,119,295	78,861,850
Machines for fruit, nuts	843860	9,500,237	9,236,584	10,429,886	10,507,587	13,893,997	53,368,291
Machines for confectionery	843820	10,649,073	4,754,151	9,813,249	12,506,468	8,983,924	46,706,865
Grand Total		256,826,392	243,104,203	173,448,240	241,664,352	217,239,674	1,132,282,861

ITALY EXPORT VALUE OF FOOD PROCESSING AND PACKAGING MACHINES (IN USD)



Source: ITA Hochiminh's processing based on TDM's data

The fastest-growing f&b sectors and the import data for processing and packaging machines in a report issued by ITA's Ho Chi Minh City office. State of art and future prospects of a country that needs to be addressed more effectively by Italian brands.



A look at some key application f&b segments

The dairy and dairy-substitutes market is gaining momentum, despite inflation

Total sales of dairy products witnessed a significant rise of more than 1 billion USD between 2018 and 2022. In contrast, baby food and plant-based dairy products decreased slightly in sales because of reduced consumer demand. Although animal milk has long been considered an important source of nutrition, some people started switching to plant-based alternatives to reduce their carbon footprint, promote animal welfare or follow a vegetarian diet. Margarine and spreads were commonly used as cooking fats due to its versatility and affordable prices. In contrast, butter was not popular and consumption mostly came from foreigners living in Vietnam or middle and high-income local end-users. Cheese consumption experienced the same trend, but started gaining growing interests from young consumers, resulting in a strong recovery in 2022. In general, volume sales of dairy products and alternatives are expected to witness continuous growth in the next few years. Manufacturers are meeting consumer demands by launching new products that are organic, fat-free, sugar-free and plant-based in accordance with the health and wellness trend.

Alcoholic drinks: beer rules, but soju follows from closely behind

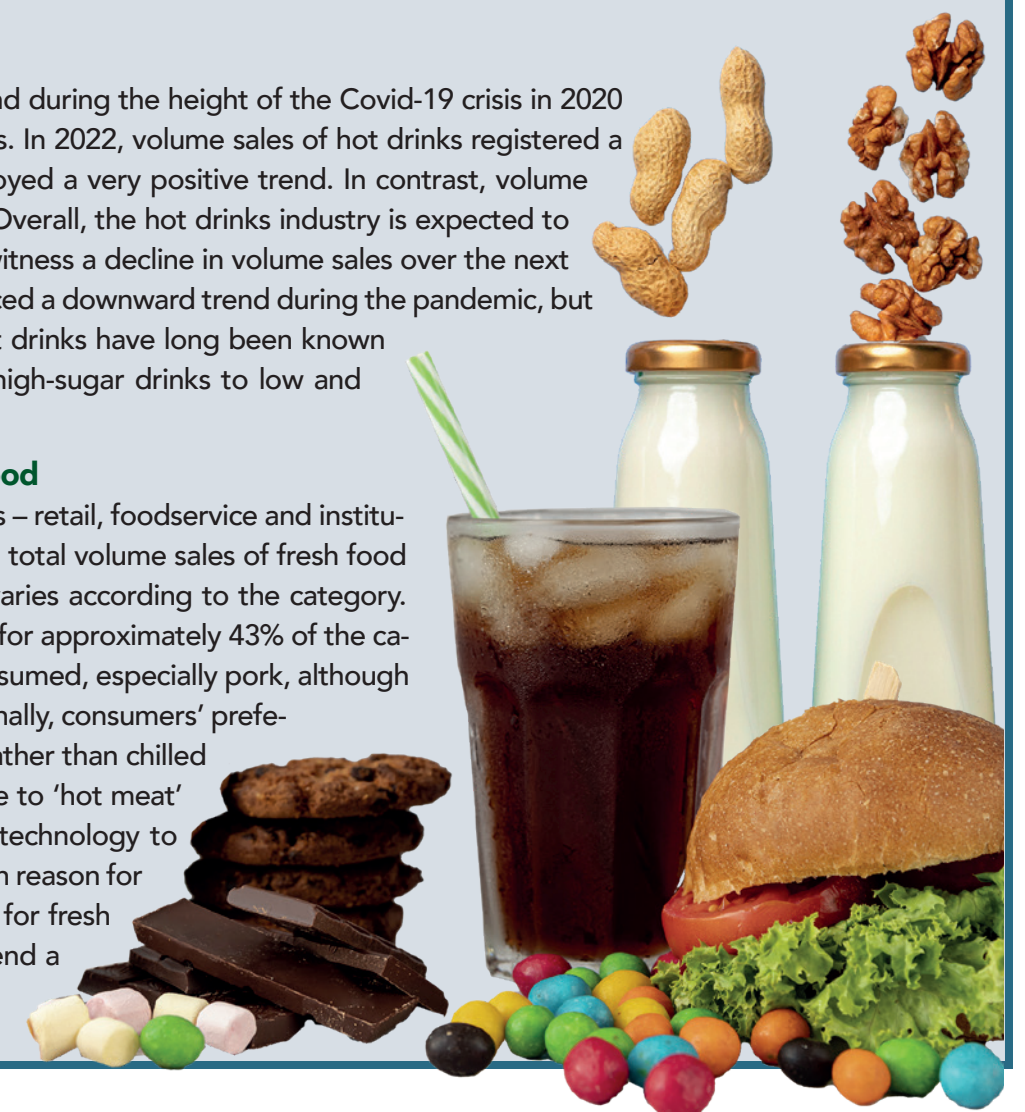
In 2022, volume sales of alcoholic drinks registered a strong rebound in growth, with double-digit increases in both the off-trade and on-trade channels. One of the factors contributing to the recovery of alcoholic drinks consumption was sporting events. As two major ones, the Southeast Asian (SEA) Games and the FIFA World Cup, were organized in 2022, people tended to gather together to watch the games and drink beer. Beer has indeed always been Vietnamese favorite beverage. Although the volume sales of beer experienced a decline of 1.47 billion USD during the pandemic, it made a recovery and reached nearly 10 billion USD in 2022. An alcoholic beverage from South Korea, called 'soju', also started becoming popular among young consumers because of the influence of Korean cultural wave. Spirit, also known as hard liquor, is instead mainly enjoyed by mid and high-income consumers. It recovered in volume sales with a rise of 155.6 million USD, both in on-trade and off-trade channels. In general, volume sales of alcoholic drinks are expected to rise, even though the government issued zero-tolerance drink-driving laws.

Healthy options drive the hot and soft drinks category

Sales of hot drinks in Vietnam registered a downturn in demand during the height of the Covid-19 crisis in 2020 and 2021, mainly due to a significant decline in foodservice sales. In 2022, volume sales of hot drinks registered a rebound in growth. Vegan hot drinks, considered healthier, enjoyed a very positive trend. In contrast, volume sales of flavored powder drinks experienced a decline in 2022. Overall, the hot drinks industry is expected to continue going up, except for flavored powder drinks that will witness a decline in volume sales over the next few years. Similar to hot drinks, sales of soft drinks also experienced a downward trend during the pandemic, but in 2022 sales volume registered a rebound in growth. Since soft drinks have long been known for their negative effects of health, consumers switched from high-sugar drinks to low and no-sugar drinks, like flavored bottled water or juice.

Consumers are setting higher expectations for fresh food

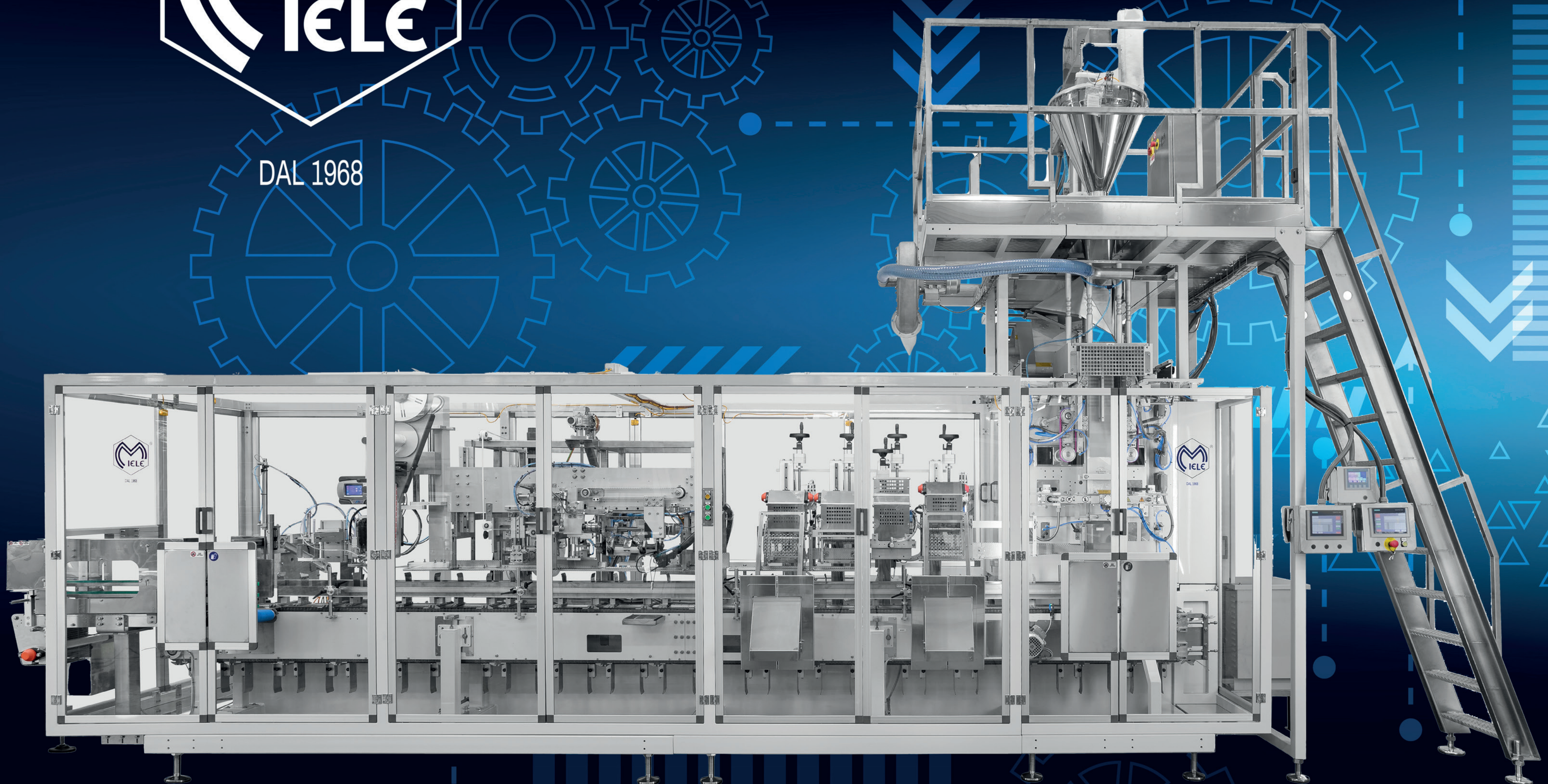
In 2022 supply chains have been re-established and all channels - retail, foodservice and institutional - have gradually returned to normal operation, which lead total volume sales of fresh food to return to grow. And yet the magnitude of growth strongly varies according to the category. Among them, vegetables were the most purchased, accounting for approximately 43% of the category. Fruits ranked second. Animal protein was also highly consumed, especially pork, although the price was growing due to higher cost of animal feed. Additionally, consumers' preference was 'hot meat' - which means slaughtered within a day - rather than chilled or frozen imported meat (widely purchased during Covid-19 due to 'hot meat' shortage). Manufacturers in this industry are likely to invest in technology to improve product quality as well as production efficiency. The main reason for this tendency is that consumers are setting higher expectations for fresh food. As health is now their top concern, they are willing to spend a little more money than average for daily meals.





DAL 1968

**THE IDEAL PARTNER
TO OPTIMIZE YOUR
PRODUCTION FLOW**



Cibus Tec closes a memorable edition

Last October, 1,200 companies chose the Parma-based trade show to present their new technological solutions to 40,000 food & beverage professionals. The highlights from the event and the exhibitors that we met.

by Lucrezia Villa and Federica Bartesaghi

The 2023 edition of Cibus Tec (24-27 October) was successfully archived. Over 3,000 top buyers from 80 countries landed in Parma with 10,000 meeting requests scheduled even before the start of the event, thanks to the Top Buyers Program jointly developed by the organizers and the Italian Trade Agency (ITA), with the support of the Emilia-Romagna Region. "Cibus Tec 2023 involved a vast international community that recognizes this territory as the excellence of resources and technologies related to agri-food", said Thomas Rosolia, President of Koeln Parma Exhibitions. "Thanks to the network generated by Koelnmesse's portfolio of 20 already established food & food-tech events, I can today also state that the expected attendances have largely been achieved, with thousands of visi-

tors coming from Italy and over 100 foreign countries. We also managed to increase the number of Italian and foreign exhibitors and the quality of the exhibition offer".

Numbers that, for Antonio Cellie, CEO of Koeln Parma Exhibitions, are the proof that international collaborations are the key to support the growth of the Made in Italy brand: "The Cibus Tec format is increasingly popular because it brings with it an appreciated and probably inimitable brand heritage: the companies that choose to exhibit here register their name in a historic hub of knowledge, where experiences, creativity, innovative projects and solutions with high added value have been collected for more than 80 years."

The new dates have been unveiled already: Ci-

bus Tec will be back in Parma in 2026, from 27 to 30 October. The next edition will be preceded, in 2025 (28-30 October), by the second edition of Cibus Tec Forum, the 2-days Exhibition conference on trends in food and beverage technologies.

Un Cibus Tec da incorniciare

Archiviata con successo l'edizione 2023 di Cibus Tec. 1.200 aziende provenienti da oltre 30 Paesi hanno scelto l'evento parmense per presentare le loro soluzioni all'avanguardia a 40mila professionisti del settore food & beverage. Già confermate le date della prossima edizione: si terrà dal 27 al 30 ottobre 2026.

Facts and figures of a booming industry

According to data elaborated by Nomisma, the food-tech industry counts 2,107 companies in Italy, for more than 61 thousand employees and a turnover of approximately 15.7 billion euros. It also represents one of the Made in Italy sectors most appealing to international markets, with exports of 8 billion euros in 2022 (+24.2% in 10 years). A very positive performance on global markets was also recorded in the first half of 2023 (+16.4% compared to the first half of 2022), which was expected to reach 8.8 billion euros by year end. EU countries alone intercept 39% of the sector's exports. North America follows (16%), with a leading role played by the USA, the n.1 destination market for Italian exports. As for technologies, the most requested abroad are packaging machinery and equipment, followed by food processing solutions 2.5 billions and a 31% share, and bottling machines 1.5 billions and a 19% share. Although positive results have been achieved for all categories, the industry exports in the last decade have been driven primarily by packaging machinery (+22% between 2012 and 2022) and food processing machinery (+36%). In the first half of 2023, the best trend was recorded by packaging and bottling machinery (+20% and +19% respectively, compared to the first half of 2022).

A deep look into the US market

The United States occupy first place in the global ranking of importers of agro-industrial technologies, exceeding 7 billion euros in 2022. An increase that also continued in the first half of 2023, generating a value of 3.6 billion euros, up by 10%. Looking at the most requested technologies, the Nomisma Observatory explains, packaging solutions rank first place (45%), followed by food processing (32%) and bottling (23%). The first half of 2023 saw a stunning +161% increase in demand for food processing machines, with California as the first destination market for Italian brands (35.6 million euros in 2022), followed by Illinois (30.1 mln) and New York (28.1 mln). As for bottling technologies, the podium sees New York (32.9 million), Ohio (27.5 million) and New Jersey (27 million) leading the way. As for packaging machinery, Georgia is leading the rank (62.3 million euros in 2022), followed by Ohio (52.4 mln) and North Carolina together with Illinois (both at 50.6 mln). In 10 years (2022-2012), US imports of Italian machinery rose by +132% (the positive sign concerns all States with the exception of Minnesota, Oklahoma, Virginia and Vermont) and also in the first half of 2023 the demand was up by 18%.



The team



Angelo Amara



The team



The Borin family



From left: Davide Tosi and Pietro Bartoli



From left: Giulia Antonelli and Alessandra Pagani



From left: Paolo Francese and Emanuele Marras



Stefania Cuomo



The team



The team



The team



From left: Maria Vittoria Del Vecchio, Valentina Cardazzi, Ilaria Lombardi



The team



From left: Andrea and Monica Zanlari, Stefano Remedi, Alberto and Francesca Maggiani



From left: Nicolò and Alberto Bernucci



Marco Mantovani and Silvia Bussi



From left: Silvia Santamaria and Chiara Cavazzini



From left: Federico Giudici, Giovanni Bolzacchini and Leonardo Mele



Giovanna Martinelli and Luca Veraldi



The booth



The team



The team



Antonia Menozzi



From left: Riad Guesmi and Massimo Navatta



Risco

Rita Dal Maso



Roboplast

The team



Sacco System

The team



Sirec and Pannelli Termici

From left: Luca Bolzoni and Davide Maghin



Smart Packaging Hub

The team



STA

The team



Stalam

The team



Standard Tech

Eleonora Tognon and Fabio Berto



Tropical Food Machinery

Francesca Cavani



Depur Padana Acque

Marco Griguolo



Italian Pack

Tomaso Petrini



Travaglini

The team



Velati

Verena Veronesi



Verinox

The team



Veripack

The team



Zacmi

From left: Federica Ottini and Paola Benazzi



Zudek

From left: Ivan Zudek, Jakob Tercon and Andrea Zotto



EVERYTHING FOR CHOCOLATE AND PACKAGING FOR EVERYTHING



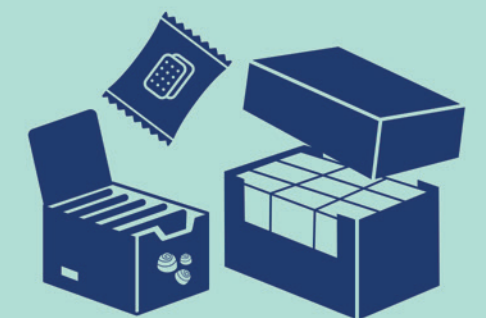
We're the only company in the world able to provide machines and complete lines for the preparation and moulding of chocolate, wrapping systems for all types of cocoa and candy products, plus flow-wrapping and secondary packaging solutions. Discover our 116 years' experience in the chocolate production and packaging industry.



chocolate preparation
& moulding



chocolate & confectionery
packaging



packaging for almost
everything else



ProSweets Cologne
January 28 to January 31, 2024
Hall 10.1 | Stand: F050 G059



Sweets & snacks: indulgence meets healthy eating

by Lucrezia Villa

It's called 'permissible indulgence'. And that's exactly what consumers resort to in order to satisfy their sweet and savory snack cravings. In a nutshell, the demand is for great taste snacking options but in healthier versions. From a shorter ingredient list to increasingly more sustainable processing methods and packaging options, hereafter we explored the trends that have been shaping a market which is projected to reach 62 billion dollar revenue in 2023 globally.

Industry experts, innovators and manufacturers will shed light on such shifts and topics at two of the most crucial industry events, that are ISM in tandem with Prosweets on show in Cologne (Germany) from 28 to 31 January 2024, as well as Gulfood from 19 to 23 February 2024 in Dubai.

Sustainability takes centre stage...

In recent years, one of the most crucial trends in the sweets and snacks industry – or better in the whole F&B world – from food processing to packaging, branding, and beyond, has been sustainability. Consumers are increasingly aware of the environmental impact of their choices, embracing all areas from what goods are made of to how they are made.

Sustainability efforts taken by companies promote trust, particularly among younger generations, and trust drives behavior and, ultimately, business outcomes.

A recent study by NIQ indeed backed these facts with numbers: 78% of consumers feel that sustainability is important; 55% of consumers are willing to pay more for eco-friendly brands; 84% of customers say that poor environmental practices will alienate them from a brand or company.

...also in packaging

But sustainability is not just a matter of product. Cookies, chocolates, bonbons have to be sustainably packaged. Ever more for consumers it is not just a plus but rather a requirement. Hence sweets & snacks manufacturers have to find the right balance between packaging material and the packaging technology for their products, considering that recyclability and reducing the weight of the packaging are important aspects that are at the top of the agenda of the sweets industry, while at the same time assuring the same level – if not even higher – of food safety.

Designing the packaging with sustainability in mind is now the objective when producing a machinery. It is therefore all the more important that the packaging systems implemented display the necessary flexibility and process capability. As for the packaging material, paper or cardboard are being used instead of plastic when possible, and such a

trend is highly noticeable among the machine manufacturers. They are supporting the producers in switching over to recyclable alternatives with innovative technologies that enable more economical cuts, improved material utilisation and optimised formats.

The BFY philosophy

Happy gut, happy life. Isn't that how the saying goes? In the wake of the surging environmental consciousness, the demand for plant-based and alternative ingredient options have risen. Consumers are seeking healthier, more natural and vegan options when it comes to sweets and snacks, reflecting a growing emphasis on personal well-being, once again backing up the so called 'permissible indulgence' trend. Consumers want to know more about what and how their favorite sweets are made, therefore transparency is a highly valued characteristic. Reports from NIQ and FMI indicate that between 75% and 81% of shoppers consider transparency to be of great importance, influencing their choice of brands and manufacturers and ultimately guiding their purchase decisions.

The viable options adopted by producers are therefore two: developing new products or reformulating existing treats, while aligning the color, texture and taste to satisfy the trends towards a heightened awareness for clean label products. To this end, demand for high-protein products rose: in 2022 consumers increasingly looked for protein-rich products – from bars, shakes, and powder snacks – to fulfil various needs, with claims ranging from sports performance to age-related muscle support.

Less sugar, more flavor

Sugar reduction's share, that is zero sugar, sugar free, low sugar, sugarless, and no added sugar, is also growing compared to the total candy & confectionery category, following the clean label reformulation trend. According to Circana's latest report, more than 40% (42.4% for the record) of consumers look for low sugar options. Sugar replacements can work as an integral solution in snack bars: with natural honey-based sweetness and combinations between nuts and dried fruits that can be processed as pieces, powder or freeze-dried granules.

The gradual reduction of sugar always reaches its limits when the texture or the breakage and biting behavior suffers as a result. Some manufacturers try to compensate for this above all using low glycemic carbohydrates and fibers, which are becoming more and more well-known as partial sugar replacements. In the example of sugar-reduced fruit gums inulin, a prebiotic fibre obtained from chicory roots, has been implemented. Short-chain fructooligosacchari-

Natural and low in sugar. Without sacrificing flavor nor sustainability targets. From ingredients and processing to packaging, a taste of the confectionery's world latest trends for the upcoming years.



des extracted from sugar beet are also mildly sweet, well-soluble and have natural characteristics that have a positive influence on the taste and texture of bakery products or cereals. Colouring foodstuffs gained from fruits, vegetables and edible plants are an ideal option for sweets manufacturers in order to unite rich colours and the possibility of a clean label.

A growing appetite for upcycled snacks

More and more snacks are also being made of food products that would otherwise have gone to waste, as evidenced by Circana. Upcycling, that's the trend name, as a matter of fact involves saving a by-product or a wasted product that would be sent to landfill otherwise, by giving it a new purpose. Upcycling is undoubtedly considered to be one of the 'hottest' trends in the sweet and savory snack world, and in the F&B industry plenty of new, interesting 'upcycled products' have starting to hit the shelves: chips and crackers made with carrot peels, protein snacks obtained from avocado seeds or upcycled coffee cherries, plant-based candy chews made from upcycled fruits and veggies... and the list could go on and on.

Local authenticity

It used to be the case that things from afar benefited from a superior aura, but things have changed. Consumers now prefer to buy local food or food that is produced locally. The pride of country trend is indeed expected to expand in the upcoming years. It also offers the dual marketing appeal of both supporting local farmers and being more sustainable. 69% of consumers want to be informed on where their food comes from, 70% thinks food made with local ingredients has positive impact on the environment, and 65% thinks food made with local ingredients is healthier, according to a piece of research published by ISM.

Newstalgia: classics with a twist

A sentiment that combines the longing for familiar and classic snacks combined with a desire for novelty. That's where the name 'newstalgia' stems from. Such a trend has been driven by the return of childhood snacks for instance, especially heightened in the wake of the Covid-19 Pandemic, with people looking for comfort in a 'tried, tested, and trusted happy place'. And with the stress of modern living seemingly

not going to abate anytime soon, these nostalgic and legacy foods aren't just a passing trend rising from challenging recent times - they're here to stay, at least for the foreseeable future. Revitalizing these legacy foods now involves painting a larger picture: one that interweaves tradition with modern goals such as sustainability, new dietary preferences such as alternative and free-from products. It will involve finding ways to make this diverse culinary landscape more inclusive, so that it can resonate across generations to foster a more flavorful and resilient industry.

In all this social media plays a big role. As a matter of fact, nostalgic cravings, flavors and recipes have already made their debut in the trending food space, spread by social media. Tik Tok, the newest frontier for food related content, has tens of thousands of videos with titles like "90's snacks they need to bring back" some of which have garnered millions of views and hundreds of thousands of likes.

Digitalisation on top

Together with the health movement and the sustainability trend, there is an increasing amount of pressure on manufacturers to turn around products at a shorter pace while maintaining a high standard of quality and safety. To handle these new demands, the reliance on the use of automation, digitalisation and artificial intelligence within the F&B manufacturing environment has evolved from a need to a must. AI, more in detail, is aiding manufacturers in a large variety of segments: from using robots in conjunction with technologies to boost productivity and efficiency even further; in terms of waste reduction, automating the planning process can significantly slash the amount of food that is produced and not used; developing new recipes by understanding flavor profiles and ingredient interactions, as well as based off of consumer trends and preferences. AI algorithms can indeed identify emerging flavor trends, packaging preferences, and even predict future demand. In addition to this, AI is transforming the way products are marketed and sold. With the rise of e-commerce and online platforms, confectioners are leveraging AI to personalize customer experiences and target specific consumer segments. Such levels of personalization not only increases customer satisfaction but also drives sales and brand loyalty.

Lo snack del futuro? Sfizioso, sostenibile e sano

Etichetta corta e basso contenuto di zucchero. Ma senza rinunciare al gusto e con un occhio di riguardo alla sostenibilità a 360 gradi. Dalla selezione degli ingredienti alle tecnologie di processo e imballaggio, un 'assaggio' delle tendenze più calde che animeranno il mondo dolciario e degli snack negli anni a venire.

The best of Italy at Prosweets 2024

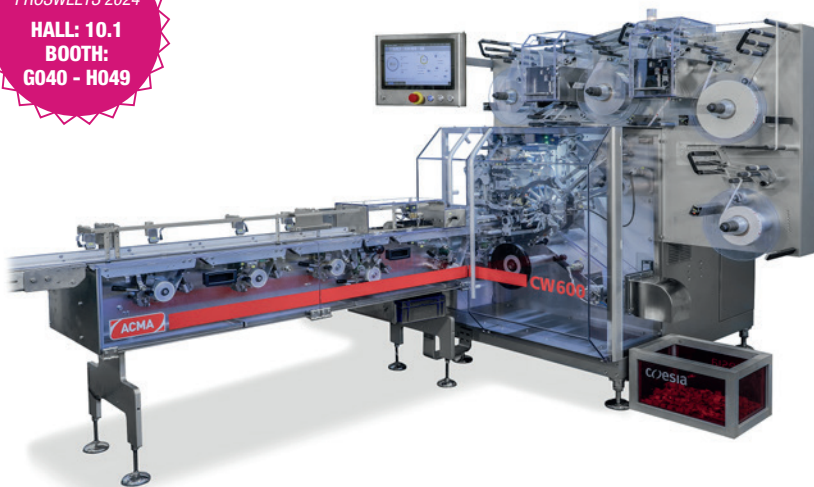
(Cologne, Germany / 28-31 January)

The international supplier fair for the sweets and snacks industry, running parallel to ISM, the most important international hub for bakers and confectioners, is a one-of-a-kind showcase for this vibrant global community. Here is a preview of the innovative solutions that will be presented by Italian exhibitors.



ACMA www.acma.it

PROSWEETS 2024
HALL: 10.1
BOOTH: G040 - H049



CW 600

Fields of application

Confectionery.

Description and strong points

CW 600 is a multistyle wrapping machine for flat base confectionery products in the most common wrapping styles with single or double wrapping materials. At ProSweets ACMA is going to present a new wrapping style: protected double twist. The machine's main features are versatility and modular design, that allow to produce 8 different wrapping styles; the gentle and accurate product handling enabled by infeed module electronically controlled by servo drive, timing system with toothed belt for perfect product positioning, and patented system for gentle naked product handling; the high usability and maintainability. Optimized design for low shop floor impact and easy and direct access to all machine modules by the front are further advantages it provides.

Technical specifications

- Max speed: 600 ppm
- Wrapping style: bunch, double twist, protected double twist, twist on side, boero, portfolio, neapolitains, portfolio with banderol
- Wrapping material: plastic materials (PP,PVC), Cellophane, wax paper, other multilayer materials

CEPI www.cepisilos.com

Blender

Fields of application

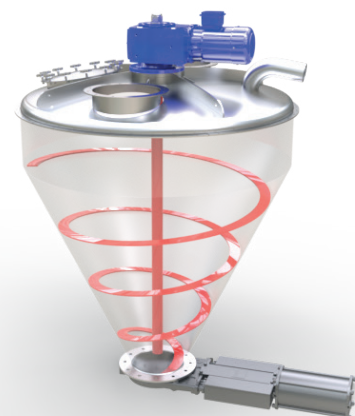
Premix for all food markets (bakery & biscuits, confectionery, pasta & cereals, baby food & functional food, pet food, beverages).

Description and strong points

The 3 in 1 receives, weighs and blends in single unit. The vertical blender inside ensures the highest flexibility. It is fast, accurate and clean, delivering a homogeneous mix of powders even for quantities lower than 1% in the span of 3-5 minutes. It can dose in the mixer in a single solution or by loss of weight in small batches. The blender is fully automated and optimizes mixing and production times. The 3 in 1 can be used in place of the dosing hopper, and its speed makes it very suitable for continuous mixing systems. In installations with multiple lines, it can be combined with hoppers to achieve the highest flexibility in production.

Technical specifications

- Weighs the ingredient, separates air from product during pneumatic transport and blends
- Fast and accurate
- Hygienic design and easy to clean
- Delivers a homogeneous mix of powders even for quantities lower than 1% in 3-5 minutes
- Fully automated and traceable
- Stainless steel
- ATEX conform



PROSWEETS 2024
HALL: 10.1
BOOTH: J-011

INDUSTRIAL BAKERY LINE www.bakeryline.com

Cyclothermic and Convection Tunnel Oven

Fields of application

Industrial bakery and chocolate.

Description and strong points

The Cyclothermic oven is adept at baking a wide array of products, including cupcakes, Swiss rolls, various sponge products, extruded, wire cut, and rotary moulded soft dough items, as well as hard/sweet biscuits and bread. The oven's design comprises a modular structure, anchored by a steel frame securely affixed to the floor. A unique feature is its ability to accommodate thermal expansion during heating, thanks to an innovative 'sliding' system integrated into the baking chambers. To ensure optimal thermal efficiency, the oven is insulated with either rock wool or ceramic fibers, which are encased in protective panels and stainless steel covers.

Technical specifications

- Radiation from tubes (convection + conduction)
- Automatic plc temperature controller modulating flame of burner
- Product development mainly with radiation
- Extraction system and humidity control with fan, butterfly dumper with manual adjustable every 2 m
- One burner for each zone
- Conveyor with wiremesh - band

PROSWEETS 2024
HALL: 10.1
BOOTH: E 044A



BARTOM www.bartom.it

PROSWEETS 2024
HALL: 10.1
BOOTH: E 044A



Enrober Machine and Cooling Tunnel

Fields of application

Industrial bakery and chocolate.

Description and strong points

Designed to meet the demands of modern chocolate production, the company's equipment offers maximum precision, efficiency, and consistency. From tempering and molding to enrobing and cooling, the enrobing machine ensures the creation of delectable chocolates with unmatched quality and taste.

Technical specifications

- Double 'tent' distribution of chocolate
- Possibility to insert zig-zag decorating machine
- Main control panel with touch screen operator panel to enter custom parameters
- Opportunity of custom icing profile input
- Turbo-blower group adjustable by inverter group
- Manually removable mesh conveyor, mounted on its own cart with wheels to facilitate the cleaning operations
- Vibrating transportation network with variable vibration intensity

SACMI Packaging & Chocolate www.sacmi.com

Chocolate Processing and Packaging solutions

Fields of application

Chocolate preparation, moulding and secondary packaging.

Description and strong points

At Prosweets 2024 Sacmi Packaging & Chocolate will bring innovative solutions for chocolate manufacturers. The HFI 509 (part of the Nano Chocoline line) is a newly designed five-cylinder refiner able to efficiently manage different ingredients and complex recipes that ensures optimal grinding and ultra-fine particle size. It allows the quality and performance of traditional high-capacity processing lines on a small scale (500/600 kg/h).

On display also the MLRG 1500 Drop Line, which forms the core of the new line that doses up to 3,000 kg/h of chocolate and compound-based semi-finished drops, chips, sticks and chunks. This machine offers fast, easy format changeovers and high-speed operation.

Finally, an innovation in the field of secondary packaging: the next-gen Advance S-334 tri-functional cell delivers ultra-high productivity of up to 800 products or 150 closed boxes per minute. The innovative linear motor system makes the box form, fill and seal stages independent, maximizing line efficiency and versatility, especially in the case of frequent changeovers.

PROSWEETS 2024
HALL: 10.1
BOOTH: F50-G59



MLRG 1500 Drop Line

TECNO 3 www.tecno-3.it

PROSWEETS 2024
HALL: 10.1
BOOTH: D078 - E079



Continuous Melter

Fields of application

Confectionery and dairy industry.

Description and strengths

The innovative design of the Tecno3 Continuous melter allows cocoa and chocolate mass loafs, fat loafs, anhydrous butter and hydrated fat (vegetable fat, cow butter, etc.) to be processed in a single plant. It features a special innovative system that guarantees high productivity, reduced energy costs, labour savings and reduced installation time.

Technical specifications

- Possibility of processing several product types in one plant
- Continuous melting cycle with automatic loading capability
- High productivity and low energy consumption
- Minimum plant footprint
- Reduced installation time and costs
- Innovative feed and product cadencing belts that can be disassembled quickly and without tools to facilitate cleaning and washing operations
- Combined mechanical and thermal action for optimal melting
- Integrated predictive maintenance monitoring and reporting system with remote control capability

CONFITECH www.confitech.it

CKF500 Fondant Cooker and Beater

Fields of application

Fondant creams for many uses.

Description and strong points

The CKF500 is a fully integrated modular and scalable system designed to produce superior quality fondant creams for many uses. Products range from plain fondant in bulk for downstream applications to high quality flavoured fondant creams. Fondant may also contain powdered fruits or milk and it can be used for filling preparation of pralines, chocolate bars, hard and soft candy.

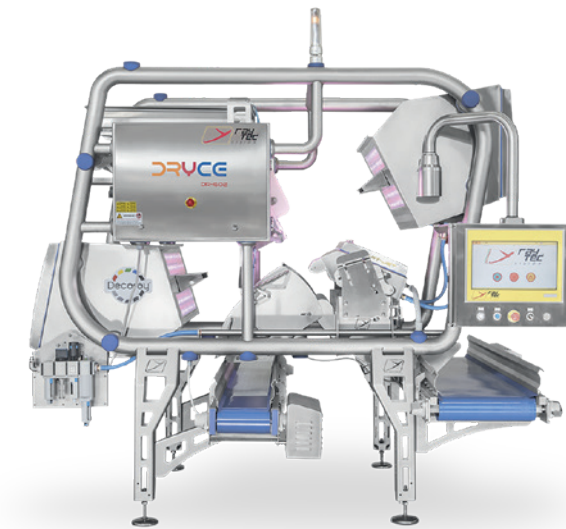
Technical specifications

- Several configurations and multiple options are available to customize the system
- Robust and hygienic design, combined with full accessibility simplify maintenance operations and cleaning procedures
- Automatic control of all process parameters, intuitive layout of HMI, process visualization and extensive alarm features ensure easy operation and short training time
- The throughput may range from 200 to 1000 kg per hour

PROSWEETS 2024
HALL: 10.1
BOOTH:
F-088



RAYTEC VISION www.raytecvision.com



Dryce

Fields of application

Sugar- and oil-coated candies.

Description and strong points

Dryce is a free-fall optical sorter by Raytec Vision that represents a big revolution in the field of quality in the confectionery sector, mainly for sugar- and oil-coated candies. The machine selects products before packaging, rejecting foreign bodies, contaminants such as starch, color defects, conglomerates and product defects. It took one year to realize the project and its innovative, ultra-clean and safety design, characterized by a solid and hygienic appearance.

This optical sorter is based on Decaray, a 10 frequency technology with 4 color and 6 infrared frequencies. Dryce has a double side view with cameras in total and a double transparency. The machine offers an high-resolution view, using 4K cameras.

PROSWEETS 2024
HALL: 10.1
BOOTH:
J061

IMA www.ima.it

Processing and Packaging solutions

Fields of application

Chocolate, confectionery and snacks.

Description and strong points

At ProSweets IMA will showcase its latest range of solutions for the chocolate, confectionery and snack markets. Supporting the world's confectionery industry, IMA provides several high-performance solutions to address the most diverse processing and packaging requirements: from tableting to coating; filling and capping to flow wrapping; cartoning, tray packing and wrapping.

Designed to optimise each step of the process and ensure high-quality results regardless of the product, the machines can be stand-alone or fully integrated into complete lines. Flexible and customised wherever necessary to respond to specific requirements, these technologies are built to handle gums, candies, coated sweets, chocolate & bars.

Moreover, the IMA 'End of Line Hub' offers a comprehensive range of machines for overwrapping, stretch & shrink wrapping, forming, loading and closing, case packing, robotic handling and palletizing.

PROSWEETS 2024
HALL: 10.1
BOOTH:
G011



IMA GIMA FTC517
Vertical dosing & filling machine for cartons and rigid containers

CAVANNA www.cavanna.com

ZERO5NKZ

Fields of application

Cookies, crackers and biscuits into slug configuration.

Description and strong points

Horizontal continuous-motion flowpacking machine for slug products conceived to appropriately meet the growing needs of fast format changes. It associates easy use and maintenance, low-cost operation and high performances.

Technical specifications

- Modular construction allowing high level of automation
- Tight control of the slugs at every stage of the operation
- Special devices adaptable for various product shapes
- Low maintenance level
- Reduced number of parts to be kept in stock
- Standardization of electric, electronic and mechanical parts
- Easy and fast changeover
- Friendly operating coloured touchscreen panel
- 99 sizes memory
- Gusseting device

PROSWEETS 2024
HALL: 10.1
BOOTH:
F-060



MC Automations www.mcautomations.com



MC4TB Wrapping machine

Fields of application

Packaging of chocolate products.

Description and strong points

M.C. Automations is specialized in the manufacturing of wrapping machines and feeding systems for any type of chocolate products, moulded, enrobed and hollow, since 1992. The wrapping machines are 'user friendly', resulting from cantilever construction, very compact and easily accessible, maintenance and cleaning time are drastically reduced.

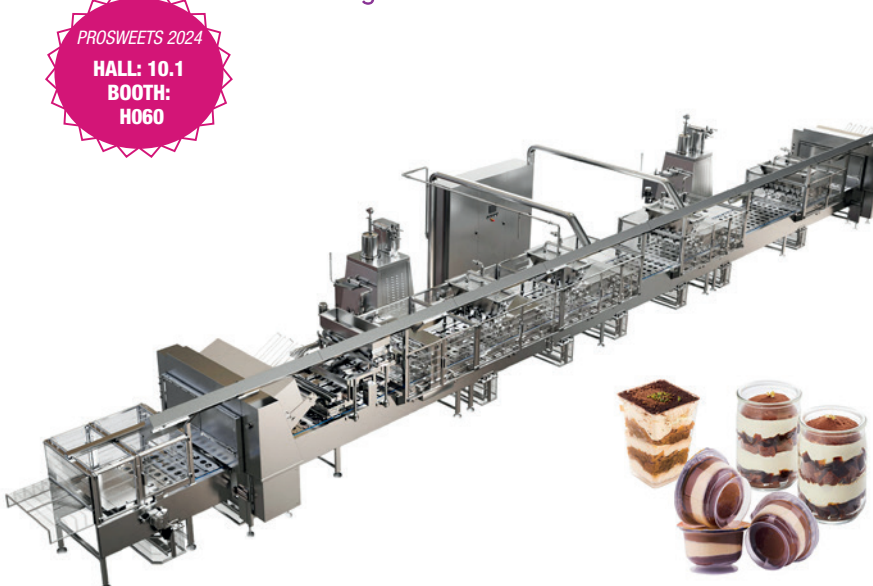
MC4TB is the innovative wrapping machine for chocolate tablets, with speed up to 200 products a minute. Internal wrap with heat sealable foil or transparent plastic material from reel. External wrap cartons or paper flat blanks from magazine.

Technical specifications

- The best care in product handling
- Revolutionary working scheme
- Perfect heat seal and fold of internal wrapping material
- Fully protected product thanks to perfect internal wrapping material heat seal
- True cantilever design
- The most compact machine lay-out for connection with production lines

PROSWEETS 2024
HALL: 10.1
BOOTH:
G-50

GORRERI Food Processing Technology www.gorreri.com



Individual Desserts and Tiramisù Line

Fields of application

Industrial production of individual desserts.

Description and strong points

Gorreri Individual Desserts and Tiramisù Line is the industrial cutting-edge solution to produce up to 8,000 individual desserts per hour. Each line is designed to ensure flexibility, precision and to accurately dose whipped and soft products like whipped cream, mascarpone and creams thanks to Gorreri Dosatron Technology.

The line can be implemented with cups and lids depanner, pick and place devices for biscuits and sponge-cake disks and decoration stations to apply jam, icing, chocolate, grains and powders for top décor, for more than one size. Highly customizable and fully automatic, it grants reliability, safety and simplicity of use by high-tech touch screen panels, interconnectable with the business management.

All Gorreri Industrial Lines are designed to be easily and entirely washable and sanitizable because made of stainless steel. Fedded in continuous by Gorreri Turbomixer, these lines allow producers to optimize production, avoid waste of time and money and reduce labor costs.

Postcards from Dubai

The 2023 edition of Gulfood Manufacturing was the largest ever. Proving once again to be an undisputed technological and business hub. Extremely satisfied – both with turnout and quality of visitors – the Italian exhibitors we met during our visit from 7 to 9 November.

by Alessandro Rigamonti

On show from 7 to 9 November 2023 at the Dubai World Trade Centre (DWTC), the 2023 edition of Gulfood Manufacturing was “the largest ever” according to organizers. Once again the event proved to be the most influential annual F&B manufacturing event in the world and probably the most influential in the MENA Region. A verdict backed up by numbers: 3,000 exhibitors from 80 countries showcased their latest cutting-edge solutions catering to the whole F&B supply chain – from ingredients and processing, to packaging and distribution – to the over 36,000 visitors. The exhibition convened the global industry’s most dynamic and engaging experts, decision-makers and thought leaders, to offer fresh new perspectives, insights and inspiring strategies on topics ranging from cost hikes, through to innovation economics, green solutions and smarter manufacturing, to alternative products, functional foods, food safety and much more. The Italian exhibitors we met during our visit in Dubai were very satisfied both with the high number as well as the quality of trade visitors. The next edition is now set for 5-7 November 2024 at DWTC.

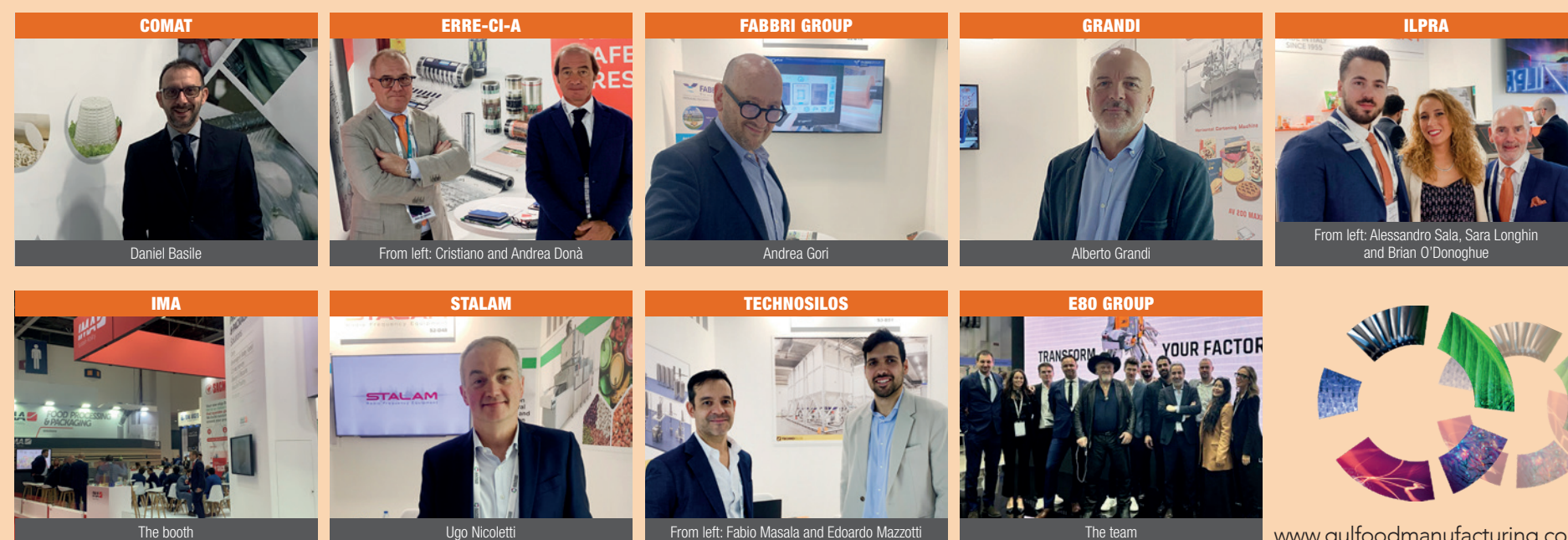
Cartoline da Dubai

È stata la più grande edizione di sempre quella di Gulfood Manufacturing 2023. In scena dal 7 al 9 novembre presso il Dwtc, ancora una volta si è confermata l'evento numero uno nella regione Mena – ma non solo – per l'industria delle tecnologie applicate al f&b. Entusiaste le aziende italiane incontrate durante la nostra visita sia per affluenza di pubblico sia per la qualità dei contatti acquisiti.

F&B producers



Technology providers





Game-changing ideas in Agri-Food Tech

Seven Italian startups have been selected by the FoodSeed Accelerator. From non-chocolate chocolate to prevention systems against water stress, these projects have all it takes to revolutionize the global food industry.

By Federica Bartesaghi

After screening over 250 applications, 7 startups that presented concrete solutions to the challenges affecting the national and global food industry have been selected for the 1st edition of the FoodSeed Accelerator. Launched in March 2023 to promote excellence and innovation in the Italian agri-food industry, the FoodSeed Accelerator is part of the CDP Venture Capital National Network, with the support of partners and co-investors such as Fondazione Cariverona, UniCredit and Eatable Adventures, and with the contribution of corporate partners Amadori, Cattolica Business Unit of Generali Italia, Axxelera, VeronaFiere and the scientific partner University of Verona.

Every startup received an initial investment of 170,000 euro – with the possibility of increasing up to 500,000 euro for the best performers – and benefited from a 6-month acceleration program to consolidate their business proposal.

“The impact of new technologies in the agri-food supply chain can truly change this market, bringing innovation to various aspects, from sustainability in production processes to food chain management and issues related to diet-caused pathologies,” said Stefano Molino, Senior Partner and Head of the Accelerator Fund at CDP Venture Capital. “Open Innovation, synergy between tradition and innovation, technological ethics, and of course, a love for good food – these are the key elements that will give life to new enhanced business models, ready to provide effective momentum to the sector and the entire Italian economy of tomorrow”, adds Alberto Barbari, Program Director of Eatable Adventures for FoodSeed. Every year and for three consecutive years, FoodSeed will select up to 10 startups capable of building ecosystems and value synergies that bring innovation to the entire sector. The call for startups participating in the 2nd edition will open in February 2024.

Rivoluzione agri-food tech

Sette startup entrano a far parte di FoodSeed, il primo programma italiano di accelerazione in ambito Agri-food tech. Dal cioccolato senza cacao ai sistemi di prevenzione della dispersione idrica, passando per il monitoraggio da remoto degli allevamenti estensivi, questi progetti presentano soluzioni concrete alle principali sfide dell'industria alimentare globale.

1. Foreverland: the chocolate of the future

In response to the challenges posed by deforestation, water stress, carbon emissions, CO2 consumption, and the exploitation of over 1.5 million children in the chocolate industry, Foreverland presents Freecao: chocolate without cocoa. This breakthrough in the confectionery sector uses carob, a legume typical of the Mediterranean region. By leveraging reverse engineering, enzymatic treatments, and fermentation and roasting techniques, Freecao achieves an 80% reduction in CO2 emissions and a 90% decrease in water consumption compared to traditional cocoa production. This alternative is free from the top 9 allergens and contains 50% less sugar than traditional milk chocolate.

2. Enhancing pasture well-being with Regrowth

Hailing directly from Teramo, Regrowth introduces a Precision Livestock Farming (PLF) tool for extensive production farms, allowing farmers to monitor their farms. A system capable of reducing animal losses by approximately 60% through early disease identification. With specific protocols, Regrowth can detect overgrazing caused by poor herd and pasture management. Moreover, their protocols aim to stimulate increased soil biodiversity, CO2 sequestration, water retention, and much more.

3. Water stress and water waste: Soonapse to the rescue

Soonapse, a startup based in Rome, has developed the first Decision Support System (DSS) specifically designed for IoT. This Dual AI system interprets climate change and provides forecasts with 99% accuracy, enabling farmers to optimize water usage and more. By combining contextual information with events (data collected from sensors, drones, and satellites) and predictions, Soonapse can predict water conditions in any soil/crop for the next 5 days. This involves Smart or Precision Irrigation, a predictive model that considers all crops, offering advice on the best cultivation based on seasonality.

4. Ozonated oil for sustainable agriculture: Agreen Biosolutions

By 2030, Italian and European regulations will reduce the use of chemical pesticides by 50% and increase the agricultural area cultivated with biological tools by 60%. Unfortunately, the market lacks sufficient products capable of protecting plants and replicating common phytosanitary agents, both in terms of effectiveness and cost. Directly from Udine, Agreen Biosolutions proposes a solution to aid the transition to more sustainable agriculture: ozonized oil with a variable concentration of ozone, to be applied in agricultural fields, ensuring a preventive and/or curative effect. This certified ‘tonic’ oil, with biostimulant and phytosanitary effects, eliminates the use of chemical pesticides and provides significant cost savings for farmers.

5. Trusty advocating product traceability transparency

To ensure transparency in the food supply chain, Trusty offers industrial traceability services in environmental, social, and corporate governance domains. The Pescara-based startup has developed a blockchain-based platform with a customizable dashboard for each industry. The system can integrate information from authorities and issue traceability certifications. Trusty follows the entire life cycle of food products, providing reliable and accurate information to stakeholders about the origin, quality, and safety of products.

6. Extending product shelf life: AgreeNET

AgreeNET proposes an innovative, biologically based, and biodegradable material for food packaging. AgreeNET has conceived a POD to insert into product packaging. Emitting natural substances normally produced by plants to protect against pathogens, the POD can extend the shelf life of products by up to 20 days.

7. Advanced fermentation through sound waves

What if sound therapy could benefit the industrial sector? The idea comes directly from Perugia: Hypesound, the startup selected by the acceleration program, has developed So'Sweep, a device that reproduces sound waves for advanced fermentation. It can accelerate the growth of microorganisms, increasing production by up to 300%, thus reducing time and costs. Currently, Hypesound is focusing on optimizing algae production, especially Spirulina and Chlorella. Still, the technology's applications extend to the entire biotechnology sector.



STORAGE



TRANSPORT



DOSAGE



AUTOMATION

Bulk-handling systems for the food industry since 1985

Turn-key, fully customized and durable systems

Process and product analysis | Engineering and control | Direct manufacture | Commissioning | Service

cepisilos.com
linkedin.com/company/cepisilos
youtube.com/cepisilos



Suitable for reuse 83%
Suitable for recycling 15%



Recycling efficiency 84%
Durability 30 years



28-31 January 2024
Cologne
Hall 10 Aisle J Booth 01

heart of technology

