

Year 7 • N.3
September 2023

TECH4FOOD MAGAZINE

DESIGN • KNOW HOW • INNOVATION • VISION

Managing director: Angelo Frigerio

INNOVATIVE FOOD PACKAGING SINCE 1946



GB Bernucci

Food Packaging



GB Bernucci is an historic company operating
in the food packaging since 1946.

GB Bernucci offers a wide range of packaging solutions and
it is constantly dedicated to researching and developing
innovative products made with eco-sustainable materials.

Our targets: food safety, respect for the environment and research
of innovative and recyclable packaging.



PAPER SEAL
BY G. MONDINI

Security and flexibility

- The unique, patented, continuous sealing flange ensures seal integrity equal to traditional plastic trays.
- No mould changes required on existing plastic trays equipment.

Sustainability

- PaperSeal® trays use up to 90% less plastic than traditional trays.
- Easy separation of film liner from the paperboard after use, promoting recycling.
- The Italian Aticeca evaluation system has assigned a "B" degree of recyclability, allowing to dispose the tray in the paper bin.

Full customization

- Both the inside and outside of the tray can be fully customized in offset printing up to 5 colours.

PAPER SEAL COOK
BY G. MONDINI

Innovation

- Our paperboard packaging solutions meet functionality and performance of the equivalent plastic trays.

Applications

- Chilled and frozen meals that can be cooked in the microwave or a traditional oven.

Customization

- The outside of the tray can be customized in offset printing up to 5 colours.

SLIMFRESH
BY G. MONDINI

Package Performance:

Vacuum skin benefit ensures optimal package performance and extended shelf-life.

Irregular Shapes:

Ability to pack irregular shapes for better merchandising.

Sustainability

- Up to 80% less plastic than traditional trays
- It can be recycled in paper thanks to Aticeca B certification (according to Italian law)
- The liner can be easily separated from the paperboard

SLICEFRESH
BY G. MONDINI

Reclosable Packaging:

Continuous freshness.

Sustainability Confidence:

Paper conveys a solid green message. Up to 70% more packs on shelves than an equivalent plastic tray.

Outstanding Communication:

Front and back customized offset printing up to 6+6 colours

FRESHNESS

ECO-SUSTAINABILITY

MULTIPURPOSE APPLICATION

GB Bernucci
Food Packaging

Headquarters
Via Canova 19/a – 20154 Milano (MI)

Logistics / Production
Via Kennedy 42 – Cerro Maggiore (MI)

Contact us
Milano: +39 02 34530287
Cerro Maggiore: +39 0331 423111
info@gbbernucci.com

turbo by TASH mediagroup In partnership with ITA ITALIAN TRADE AGENCY ICE - Agenzia per la promozione all'estero e l'internazionalizzazione delle imprese italiane

TECH4FOOD MAGAZINE

Year7 • N.3
September 2023

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: Italgrafica - Novara - 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.

the company

Menozzi Luigi & C.: home-made technology

The Emilia-based company produces in-house every single component of its meat processing machines, plants and transport equipment. To provide customers with truly tailored solutions. Interview with Filippo Menozzi, third generation of the family business.

on page 18

insight

Compostable bioplastics to the market test

2022 data portray a healthy and growing industry in Italy, and yet with great challenges ahead. Among the most compelling: the return of illegal shoppers, the appearance of the so-called 'reusables' and the new, contradictory EU regulations.

pages 10-11

the interview

Alimentaria FoodTech: "A full ecosystem of innovation"

The four-day event dedicated to technology, equipment and ingredients for the f&b industry will be back from 26 to 29 September in Barcelona. The new features, trends and numbers of this edition in an interview with Ricardo Márquez, director of the exhibition.

pages 19-20

trends

Mad for Upcycling

The chips made with salmon skins, the protein snacks obtained from avocado seeds, the artichoke flour for baking gluten free dough. Giving value to waste is the hottest (and most sustainable) food trend of our times. In a decade, the market will be worth more than 80 billion dollars.

pages 12-15

zoom

Novel food: changes, trends, forecasts and curiosities

What will we be eating tomorrow? What will be future consumers' behaviors? Will technology come in aid? A study carried out by IPSOS tries to answer all these questions. Facts and shifts to be observed carefully.

pages 16-17

focus on

Small guide to dealecoholization

It is the process to remove some or all the alcohol content from wine, to create the 'no or low' products increasingly demanded by global markets. But how does it happen and with what consequences?

pages 32-33

insight

Hitech and haute cuisine: a winning combination

Whether it is a vertical farm or a smart cattle barn, Michelin-starred restaurants Da Vittorio (Bergamo) and La Présef (Valtellina) – inside Agriturismo La Fiorida – are running ahead of times with their innovative projects. We discovered them in an interview with Enrico Cerea and Viola Vanini.

pages 22-24

events

UCIMA Unione Confindustria Italiana Nazionale Automatica per il Confindustria e l'Industria

CARLO BONOMI
Presidente Confindustria

Intervistato da Andrea Bignami - Sky TG24

Packaging machinery: "Unity is strength"

2022 was another record year for the Italian industry, with total turnover exceeding 8.5 billion euro. The data released by the Ucima association, the speech of its chairman Riccardo Cavanna, and that of Carlo Bonomi, at the head of Confindustria (and his thrusts at Timmermanns).

pages 34-36



Who is afraid of AI?

by Federica Bartesaghi

In New York, a drug trafficker was arrested with the help of a digital tool that identified the vehicle's behavior as 'suspicious'. The Desigual fashion brand unveiled a collection of clothing and accessories that can be ordered 'on demand', that is to say upon clients' request. A team of researchers developed a model to better predict which existing medicines, not currently classified as harmful, may in fact lead to congenital disabilities if assumed by pregnant women. What made it all possible? Artificial Intelligence. The much discussed robotic super brain that promises to revolutionize, for better or for worse, the lives of world citizens. Because this is exactly what AI is doing: it is insinuating itself, with its huge potential of innovation, into all environments and sectors, for what concerns products or services, communications or science.

An important radiology congress takes place in Vienna every year, participated by the most important companies and personalities in the industry. Well, here is what one of the participants told us: "At this same congress, last year, companies offering products connected to AI could be counted on the fingers of one hand. This year, almost everyone has been working on AI applications."

The fears connected to the development of Artificial intelligence, we see it every day, are countless. Will it take cause human extinction? Will it kill off jobs? Fears that, if we look a little back in time, also characterized the First Industrial Revolution: when during the mid-18th and early 19th century there was a transition

from an economy based on agriculture and crafts to the 'factory system'. Again, with its pros and cons.

In 1779, as a protest, the English textile worker Ned Ludd destroyed two stocking frames in a fit of rage. This act gave birth to luddism, a term which is used still today to call those who oppose to technological evolution and progress. And nevertheless, among the worst 'cons' of the First Industrial Revolution we see the wrong choices made by the men who governed the machines, rather than the machines themselves: child labor, the imposition of inhumane work shifts, unhealthy environmental conditions, the lack of any form of protection and so on.

Could history repeat itself? Maybe yes, maybe not. What is certain is that we are once again at the dawn of a Revolution. And once again it is up to men to decide how to deal with it. Entrepreneurs, by nature optimistic, have already started to explore its potential, and AI application are flourishing also in the field of food technologies.

Let's close with a fact that makes us smile and reflect at the same time: for the first time in the long history of this successful movie saga, Ethan Hunt, the protagonist of Mission: Impossible - Dead Reckoning Part One, released this summer, is not fighting a wicked-blue-eyed Russian or an Arab sheik (the stereotypes that for decades have embodied all evils in our society). For the first time, our hero's antagonist is an Artificial Intelligence. Omnipotent, omnipresent and, of course, as evil as ever.

Chi ha paura dell'AI?

A New York, uno spacciatore è stato arrestato grazie all'aiuto di una piattaforma digitale che identifica degli schemi di movimento ritenuti 'sospetti'. La griffe di moda Desigual ha lanciato la sua prima collezione di capi e accessori che può essere prodotta 'on demand', su richiesta dei clienti. Un team di ricercatori ha individuato un modo per prevedere quali farmaci, anche se classificati come non dannosi, possono in realtà portare a disabilità congenite se assunti da donne in gravidanza. Cos'ha reso possibile tutto questo? L'Intelligenza artificiale. Quel tanto chiacchierato super cervello robotico che promette di rivoluzionare, nel bene e nel male, le vite dei cittadini del mondo. Perché l'AI proprio questo sta facendo: si sta insinuando, con il suo enorme potenziale innovativo, in ogni ambito e settore, che si tratti di prodotti o servizi, comunicazioni o scienza. Ogni anno a Vienna si svolge un importante convegno di radiologia. Vi partecipano le aziende e le personalità più influenti del settore. Ebbene, ecco cosa ci racconta uno dei partecipanti: "A questo stesso con-

gresso, lo scorso anno, le aziende che proponevano prodotti collegati all'AI si contavano sulle dita di una mano. Quest'anno, praticamente tutti hanno lavorato alle sue applicazioni". Le paure collegate allo sviluppo dell'Intelligenza artificiale, lo vediamo ogni giorno, sono sulla bocca di tutti. Prenderà il sopravvento sull'uomo? Lascierà tutti senza lavoro? Timori che, guardando un po' indietro nel tempo, hanno caratterizzato anche la Prima Rivoluzione industriale. Ovvero quando a cavallo tra il '700 e l'800 si passò da un'economia basata sull'agricoltura e l'artigianato al 'sistema fabbrica'. Anche qui, con i suoi pro e i suoi contro. Nel 1779 Ned Ludd, un operaio inglese, distrusse in segno di protesta un telaio meccanico dando vita al movimento del luddismo, termine usato ancora oggi per descrivere diverse forme di ostruzionismo aggressivo al progresso tecnologico. E tuttavia, tra i peggiori 'contro' della Prima Rivoluzione industriale vediamo le scelte sbagliate dell'uomo che governa la macchina, più che

la macchina stessa: lo sfruttamento minorile, l'imposizione di ritmi lavorativi estenuanti, gli ambienti malsani, la mancanza di qualsivoglia forma di tutela e via dicendo. La storia rischia dunque di ripetersi? Forse sì o forse no. Quel che è certo è che siamo di nuovo agli albori di una Rivoluzione. E ancora una volta spetta all'uomo decidere come affrontarla. Gli imprenditori, per natura ottimisti, ne hanno già intuito il potenziale e anche nel campo delle food technologies l'applicazione dell'AI sta dando i suoi primi frutti. Chiudiamo con una nota di colore, che fa sorridere e riflettere al tempo stesso: per la prima volta nella lunga storia di questa fortunata saga, Ethan Hunt, il protagonista di Mission: Impossible Dead Reckoning Parte Uno, rilasciato questa estate, non si trova a fronteggiare un perfido russo dagli occhi di ghiaccio o uno sceicco arabo (gli stereotipi che da decenni incarnano i mali della società). Per la prima volta, l'antagonista del nostro eroe è un'Intelligenza artificiale. Onnipotente, onniveggente e, naturalmente, cattivissima.

CHEESE LAB TECH

PORTIONING CHEESE SYSTEMS FOR:

HARD CHEESE, HALF-HARD CHEESE, SOFT CHEESE



OUR ACHIEVEMENTS



OUR SPECIAL AND UNIQUE ACHIEVEMENTS



FABER S.R.L.
VIA BERGAMO, 706
24045 FARA GERA D'ADDA BG

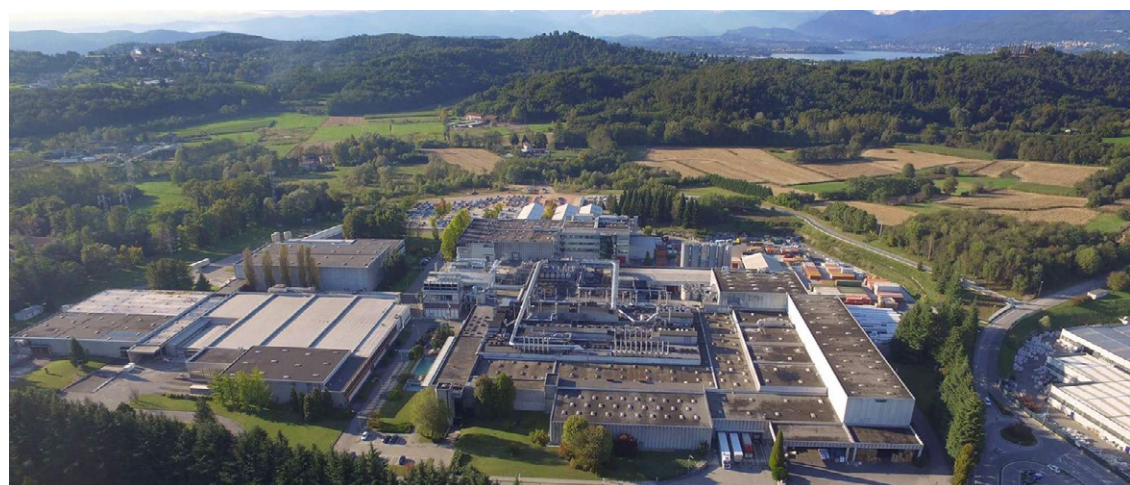
TEL + 039 0363 398984
CHEESE@MULTIVACUUM.IT
WWW.MULTIVACUUM.IT

GOGLIO ACQUIRES 51% OF BRAZILIAN MEGA EMBALAGENS

The flexible packaging specialist Goglio, through its Brazilian subsidiary company, has finalized the acquisition of the majority (51%) of Mega Embalagens, Brazilian supplier of flexible packaging for food, pet, and hygiene. The families Wallauer and Gräf, sole shareholders of the Brazilian company, will remain partners with a share of 49% of the assets. Mega Embalagens, which is headquartered in Salvador do Sul, currently boasts 400 employers and it sells its product portfolio in over 15 countries around the world, generating a 50-million-euro turnover. The deal will allow the Italian Group to further strengthen its position on a global level, apart from building a stronger presence in the coffee sector, accessing a key market like the Brazilian one.

Goglio rileva il 51% della brasiliana Mega Embalagens

Lo specialista nel packaging flessibile Goglio, attraverso la sua società controllata brasiliana, ha finalizzato l'acquisizione della quota di maggioranza (51%) di Mega Embalagens, azienda brasiliana fornitrice di imballaggi flessibili per il food, pet e igiene. Le famiglie Wallauer e Gräf, unici azionisti della società brasiliana, rimarranno soci con una quota pari al 49% del capitale. Mega Embalagens, che ha sede a Salvador do Sul, attualmente vanta circa 400 dipendenti, e commercializza il suo portafoglio prodotti in oltre 15 Paesi al mondo, realizzando un fatturato di circa 50 milioni di euro. L'operazione consentirà al Gruppo italiano di consolidare ulteriormente il suo posizionamento a livello globale, oltre a rafforzare la presenza nel settore del caffè, grazie all'ingresso in un mercato chiave come quello brasiliano.



FRANCE, THE BAN ON PLASTIC PACKAGING FOR FRUIT AND VEGETABLES BACK IN FORCE FROM 1 JULY

The fight against plastic in France continues. After the State Council overturned an earlier rule in December 2022, starting from 1 July 2023 a new partial decree banning selling unprocessed fruit and vegetables in plastic packages came into force in France. The ban excludes 29 fruits and vegetables that are "at risk of spoilage when sold loose," apart from ripe fruit and sprouting seeds. The new decree is an implementation of the Anti-waste and Circular Economy (AGEC) law which, since 2022, has prohibited the retail sale of fresh fruit and vegetables in plastic packaging, unless they are packaged in batches of more than 1.5 kg. The law also provides exemptions for "fruits and vegetables presenting a risk of deterioration when sold in bulk."

Francia, dal 1° luglio nuovo stop parziale a imballaggi in plastica per ortofrutta

Continua la lotta alla plastica in Francia. Dopo la bocciatura da parte del Consiglio di Stato a dicembre 2022, è entrato in vigore dal 1° luglio 2023 un nuovo decreto che stabilisce il divieto parziale di vendita di ortofrutta confezionata in plastica. Fanno infatti eccezione 29 prodotti ortofrutticoli esenti dal divieto perché "presentano un rischio di deterioramento se venduti sfusi", oltre alla frutta matura e ai semi germogliati. Il nuovo decreto è un'implementazione della legge francese sulla lotta allo spreco e l'economia circolare (Agec), che vieta la vendita al dettaglio di frutta e verdura fresca in imballaggi di plastica a partire dal 1° gennaio 2022, ad eccezione di quelli confezionati in lotti superiori a un chilo e mezzo di peso. La legge prevede deroghe per "i prodotti ortofrutticoli che presentano un rischio di deterioramento se venduti sfusi".

COMMERCIAL REFRIGERATION: JOINT VENTURE BETWEEN EPTA & VISSMANN REFRIGERATION SOLUTIONS

Epta and Viessmann Refrigeration Solutions (VRS) have signed an agreement to create a joint venture and build a new commercial refrigeration player in Central and Northern Europe. The new joint venture will be led by Epta, which will own 70% of the joint venture. Both companies have decided to combine their respective commercial businesses, which include all of VRS' commercial refrigeration activities in Germany, Poland, Czech Republic, Slovakia, Denmark, Finland, Sweden, Norway, the Baltics, and Epta's activities in Germany, Poland, Denmark, Finland, and Norway.

Refrigerazione commerciale: joint venture tra Epta & Viessmann Refrigeration Solutions
Siglata joint venture tra gli specialisti della refrigerazione commerciale Epta e Viessmann Refrigeration Solutions (VRS) per le attività nei mercati dell'Europa centrale e settentrionale. Epta, che deterrà una quota del 70%, guiderà la nuova società. Al suo interno confluiranno tutte le attività di refrigerazione commerciale di VRS in Germania, Polonia, Repubblica Ceca, Slovacchia, Danimarca, Finlandia, Svezia, Norvegia, Paesi Baltici e le attività di Epta limitatamente alla Germania, Polonia, Danimarca, Finlandia e Norvegia.

FABBRI GROUP AND BIZERBA DEVELOP COMBINED AND INTEGRATED STRETCH WRAPPING SOLUTIONS

The CEOs of Bizerba and Fabbri Group, Andreas W. Kraut and Stefano Pellegatta, met at Bizerba's headquarters in Balingen (Germany) to sign a partnership agreement. This takes the existing cooperation between the two companies, which has been ongoing for many years, to a new level. The goal: the development of a new range of combined and integrated packaging machines for the retail and food industry. More in detail, Bizerba, manufacturer of weighing solutions for the industrial and retail sectors, and Fabbri Group, big player of food packaging, aim at providing a comprehensive solution for the weighing, pricing, packaging, and labeling processes. The first joint solutions will be available in select countries in Autumn 2023. The official launch in the Italian and European markets will take place during the Cibus Tec trade show, which will be held in Parma (Italy) at the end of October 2023.

Gruppo Fabbri e Bizerba lavorano a una nuova generazione di macchine per il confezionamento

Gli amministratori delegati di Bizerba e Gruppo Fabbri, Andreas W. Kraut e Stefano Pellegatta, si sono incontrati presso la sede di Bizerba a Balingen, in Germania, per firmare un accordo di partnership che va ad ampliare ulteriormente il rapporto di collaborazione tra le due realtà. L'obiettivo: sviluppare insieme nuove soluzioni per il settore alimentare e il mondo retail. In dettaglio Bizerba – specialista nelle soluzioni di pesatura per il settore industriale e della vendita al dettaglio – e Gruppo Fabbri – big player del confezionamento alimentare – puntano a sviluppare una nuova gamma di macchine integrate e complete per i processi di pesatura, prezzatura, confezionamento ed etichettatura. Le prime soluzioni congiunte saranno disponibili in Paesi selezionati nell'autunno del 2023. Il lancio ufficiale sul mercato italiano ed europeo avverrà durante Cibus Tec, che si terrà a Parma a fine ottobre.



Picture: Bizerba's Executive Board meets Stefano Pellegatta (CEO at Gruppo Fabbri) in Balingen (Germany) for the signature of the agreement (© Bizerba)

SHANGHAI WORLD OF PACKAGING TO BE HELD ANNUALLY STARTING IN 2024

The Shanghai World of Packaging (swop) will be happening every year from 2024. The next edition of the trade show dedicated to the processing and packaging industry, under the interpack alliance umbrella, will take place on 22-24 November 2023 at the Shanghai New International Expo Centre (SNIEC). More than 700 exhibitors and 25,000 trade visitors, both domestic and international, are expected. In 2024 swop will be back, once again in Shanghai, from 18 to 20 November.

Shanghai World of Packaging diventa annuale a partire dal 2024

A partire dal 2024 Shanghai World of Packaging (swop) andrà in scena con cadenza annuale. La prossima edizione della rassegna dedicata all'industria di processo e del packaging, membro dell'interpack alliance, prenderà il via il 22 novembre 2023 per terminare il 24 presso il Nuovo Centro Expo Internazionale di Shanghai. Attesi circa 700 espositori e 25mila operatori professionali. Nel 2024 swop farà il suo ritorno, sempre a Shanghai, dal 18 al 20 novembre.

MACHINERY FOR PASTA FACTORIES: GREEN LIGHT TO THE MERGER FAVA-STORCI

Fava and Storci have unanimously approved the merger by acquisition of Storci by Fava. The deal marks the foundation of a production hub with a turnover of more than 100 million euro, 320 employees and over 1,000 machinery installed in pasta factories all around Italy and the world. "With the acquisition of 100% of Storci, which was already a supplier of ours of presses and specialized in the complementary technologies and machinery of small size, we prove our leading role on the global markets in the technology for artisanal and industrial pasta, dry or fresh," comments Luigi Fava, third generation guiding the company headquartered in Cento, in the province of Ferrara. Brothers Michele and Simone Storci will be part of the board of directors in Fava with operational powers on their respective areas of expertise.

Macchine per pastifici: via libera alla fusione Fava-Storci

Fava e Storci hanno deliberato all'unanimità l'approvazione della fusione per incorporazione della Storci in Fava. Operazione che sancisce la nascita di un polo produttivo da oltre 100 milioni di euro di ricavi, 320 dipendenti e un parco macchine di oltre 1.000 impianti installati nei pastifici di tutta Italia e del mondo. "Con l'acquisizione del 100% di Storci, già nostra fornitrice delle presse impastatrici e specializzata in tecnologie complementari e di piccolo taglio, confermiamo il nostro ruolo di guida del mercato globale nelle tecnologie per pasta artigianale e industriale, secca e fresca", commenta Luigi Fava, terza generazione di famiglia alla guida dell'azienda con sede a Cento, in provincia di Ferrara. I fratelli Michele e Simone Storci saranno consiglieri di amministrazione in Fava con deleghe operative nelle rispettive aree di competenza.

MARTINOROSSI INTRODUCES AGRIFUTURE: THE FUTURE OF AGRICULTURE IS SUSTAINABLE

MartinoRossi, among the major market suppliers of flours, grains and functional ingredients made from cereals and pulses and free from gluten, allergens and GMOs, has introduced the new in-filled laboratory Agrifuture to promote sustainable high-quality agriculture. Founded by president Giorgio Rossi, Agrifuture covers an area of 33 hectares a few kilometres outside MartinoRossi's headquarters in Malagnino (Cremona province). Thanks to the patented system Underdrip, a precision sub-irrigation technique, with the aim to considerably reduce the consumption of water and resources, and minimum tillage, which will entail the placement of the seeds thanks to the GPS technology directly on top of the irrigation hoses, the company is able to significantly reduce water, energy and phytosanitary consumption.



MartinoRossi inaugura Agrifuture: il futuro dell'agricoltura è sostenibile

MartinoRossi, tra i principali produttori di farine, granelle, semilavorati e ingredienti funzionali a base di cereali e legumi senza glutine, soia e Ogm, ha inaugurato Agrifuture, azienda agricola sperimentale dedicata alla ricerca e alla sperimentazione di tecniche agronomiche e soluzioni innovative finalizzate a un'agricoltura sostenibile e di alta qualità. Fondata dal presidente Giorgio Rossi, Agrifuture si estende su un'area di 33 ettari a ridosso della sede centrale a Malagnino (Cr). Grazie al sistema brevettato Underdrip, una tecnica di sub-irrigazione di precisione integrato in una filosofia di agricoltura conservativa no tillage (senza lavorazione del terreno), che prevede il posizionamento dei semi sfruttando la tecnologia Gps direttamente sopra le manichette d'irrigazione, l'azienda è in grado di ridurre sensibilmente i consumi di acqua, fertilizzanti, energia e prodotti fitosanitari.



NEW PRESSING SYSTEM 3D
AUTOMATIC PRESS TO FORM DEBONED SEASONED HAMS INTO LONG LOGS FOR EASY SLICING

Menozzi Luigi & C. S.P.A. - Via Roma 24/A - 42020 Albinea RE - Italy +39 0522 354721 - info@menozzi.com
WWW.MENOZZI.COM

Gustosi Pagani Chef: same features, an extra plus

The iconic line of food marinades comes in a brand-new look and has been enriched with a valuable ingredient. While providing several health benefits for human health, it keeps the taste, texture and performance of the product intact.

by Federica Bartesaghi



Fratelli Pagani and Pagani Chef, specialized producers of exclusive ingredients and flavors for the food industry, present important news concerning the Gustosi line. The popular line is made up of 20 marinades - originating from the creativity and expertise of the Pagani Chef's staff - developed to enhance the taste of food preparations to create gourmet dishes and surprising solutions. Now, through an exclusive partnership sealed with the company Caber, the Gustosi line will be enriched with a healthy ingredient of great value: Presal (registered trademark) food salt, the only salt with protected iodine and published clinical studies (approved by AME, the Association of Medical Endocrinologists) that positively affects human health. In the processing stages, the protected iodine of Presal - even when used as an ingredient - is guaranteed to last and withstand technological processes, seasoning and cooking without dispersion (even high frying temperatures). Moreover, the ionic iodine content is constant and guaranteed throughout the entire shelf-life of the products.

"Fratelli Pagani and Pagani Chef have always worked with dedication to offer their customers high quality and naturally healthy solutions", the company explains. "Therefore, we are very pleased to

present such important news concerning the iconic Gustosi line, the result of a constant search for excellence and scrupulous attention to detail".

A modern and attractive look

The iconic bottle of the Gustosi line has a new graphic design: a modern and clean evolution that does not distort the historical soul of the brand. Each label has been designed ad hoc, preserving its uniqueness while ensuring a chromatic harmony, a reflection of the versatility and creativity of the line. Working on a uniform background leaves space for the main elements in the foreground, including: the ingredients that make up each marinade, depicted for quick and clear identification of the flavour itself; the texture and colour of the marinade; the prominent 'Allergen Free' claim that characterises the entire line. "The Gustosi Pagani brand is tinged with bright gold and embodies the company's spirit: the constant search for precious ingredients and the offer of top-quality solutions", the company highlights. "To protect the uniqueness and historicity of the brand and the Gustosi line, all our bottles will have the logo hot embossed on the neck, a guarantee of inimitability."

FRATELLI PAGANI: A CENTURY-OLD ITALIAN FAMILY COMPANY

For over 110 years and 5 generations, Fratelli Pagani S.p.A. has been offering food companies the art of 'Made in Italy' with naturally healthy flavours and ingredients. It has its roots in the production of exclusive solutions for processing meat and cured meat products; solid experience that has enabled to develop in more modern times a complete range of products for new targets: fish, pasta, savoury, certified organic and vegan. The company has recently started two new expansion projects on a national and international level. On the one hand, the foundation of the subsidiary in Spain - Fratelli Pagani Iberica - in addition to the four already existing ones (U.S.A., Slovenia, Croatia and Romania), and on the other hand, the construction of the new headquarters South of Milan, Italy. A modern and sustainable structure consisting of over 20,000 m2 dedicated to customer reception, training and constant updating of internal staff, a production hub, automated logistics and new offices.

WHY PRESAL? BECAUSE IODINE:

- contributes to the normal functioning of the nervous system
- is an essential component for the proper functioning of the thyroid gland
- is important for pregnant and lactating women
- contributes to normal growth in children

Gustosi Pagani Chef: stesse performance, un grande valore aggiunto

L'iconica linea di marinade Gustosi si rifa il look e si arricchisce di un nuovo, pregiato ingrediente: il Presal, sale marino iodato protetto. Oltre ad avere importanti benefici sulla salute, mantiene inalterati il gusto e la texture, garantendo il risultato finale del prodotto.

Brau^{'23} Beviale

28-30 November 2023
Nuremberg, Germany

We unite variety.

Find out what drives the beverage industry worldwide.

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

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

www.braubeviale.de/en

YONTEX

Compostable bioplastics to the market test

2022 data portray a healthy and growing industry in Italy, and yet with great challenges ahead. Among the most compelling: the return of illegal shoppers, the appearance of the so-called 'reusables' and the new, contradictory EU regulations.

by Federica Bartesaghi

Current and future trends of the Italian compostable bioplastic industry and supply chain was the main theme at the conference organized by Asso-bioplastiche (Italian Association of bioplastics and biodegradable and compostable materials), the Biorepack Consortium (for the organic recycling of biodegradable and compostable plastic packaging) and CIC (the Italian Composters Consortium) which was held last July in Rome. 2022 data describe a "solid" industry, as Assobioplastiche's chairman, Luca Bianconi, called it both for production volumes and for the value it generates. And yet, for the very first time in its short history, it begins to suffer the effects of the recent socio-economic-political upheavals. The origin of such concerns is the lower purchasing power of consumers, which led to a reduction in expenses and therefore a drop in the number of bioplastic items sold. The aggressive pricing policies resulting from inflation also led to a drop in the quality of the products sought by both consumers and retailers, and favored the return of illegality. Another big concern is represented by European regulations, "which too often lack of coherence", Bianconi adds. An example? "The European regulation on packaging and packaging waste, where in some cases bioplastics are banned and, in others, they are mandatory." An industry, that of compostable bioplastics, of which Italy is the undisputed leader in Europe: it is the only EU country where the collection of organic waste is mandatory and widespread on a national scale. The sector therefore asks for protection, to preserve a value that is not only environmental, but also economic and social: the industry counts 270 companies in Italy, for more than 3,000 employees.

The 9th Industry Report

The value of this integrated model - that goes from the manufacturing of compostable biopolymers to their recycling and treatment in composting facilities - was presented by Plastic Consult, market research society specialized in the plastics sector. In 2022, the Italian industry of biodegradable and compostable plastics counts, as above mentio-

ned, 271 companies, a volume of 127,950 tons of compostable items produced (+2.1% on 2021 and +226% in the 2012-2022 decade) and a total turnover of 1.168 million euros (+10.1% on 2021 and an average yearly growth rate of 10% since 2012). There are 3,005 employees (+3.8%), up by 135% in 10 years. If we look at the 2022 performance of the different applications, the highest growth rate was recorded by disposable items (plates, glasses and cutlery) rising +23% on 2021, followed by the packaging films (+7% film for non-food applications and +3% for food applications) and the films for agriculture (+2%). The most consolidated application industries - namely the shoppers - have remained stationary. Positive outcomes also for the recycling activities: the recycling of compostable

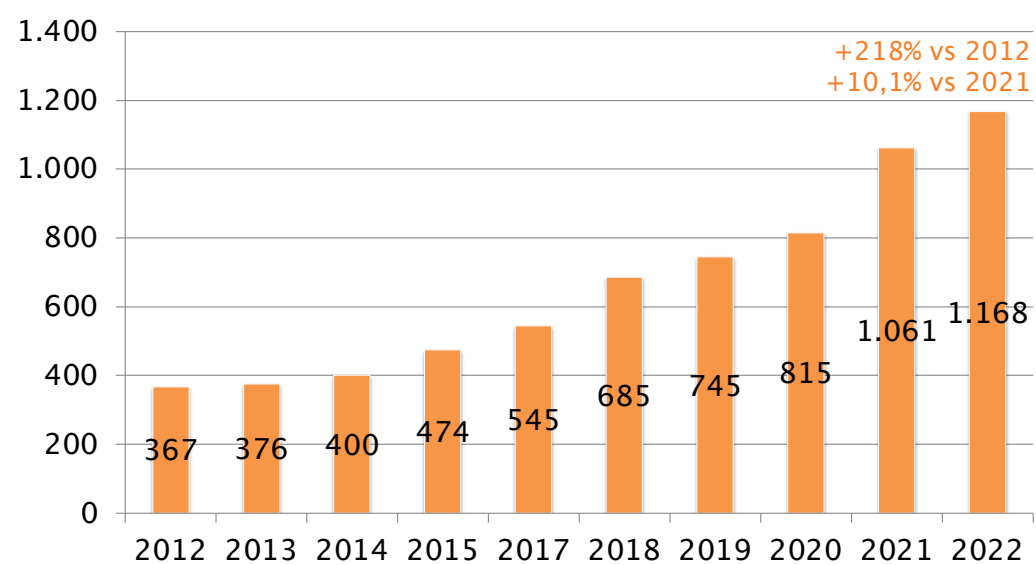
bioplastics reached, in 2022, 60.7% of what released to the market, nine points more than in 2021 and exceeding the goals set at 2030 (equal to 55%) in advance of eight years. For what concerns the composting activities, Italy counts 293 facilities that treated 4 million tons of organic waste in 2022, in addition to another 63 integrated plants (anaerobic digestion and composting) which treated other 4.3 million tons. The treatment of Forsu (the organic fraction from municipal solid waste) made it possible to avoid 5.4 megatonnes of CO2 equivalent and to produce over 2 million tons of compost, returning 440 thousand tons of organic carbon to agricultural land.

The Compostable Polymers Supply Chain - 2022 data



Industry turnover progress

Total, mln euro, 2012-2022*



*In 2016 the monitoring included packaging materials only (data related to intermediates products and base chemicals are available starting from 2015)

Source: Plastic Consult for Assobioplastiche

Bioplastiche compostabili alla prova del mercato

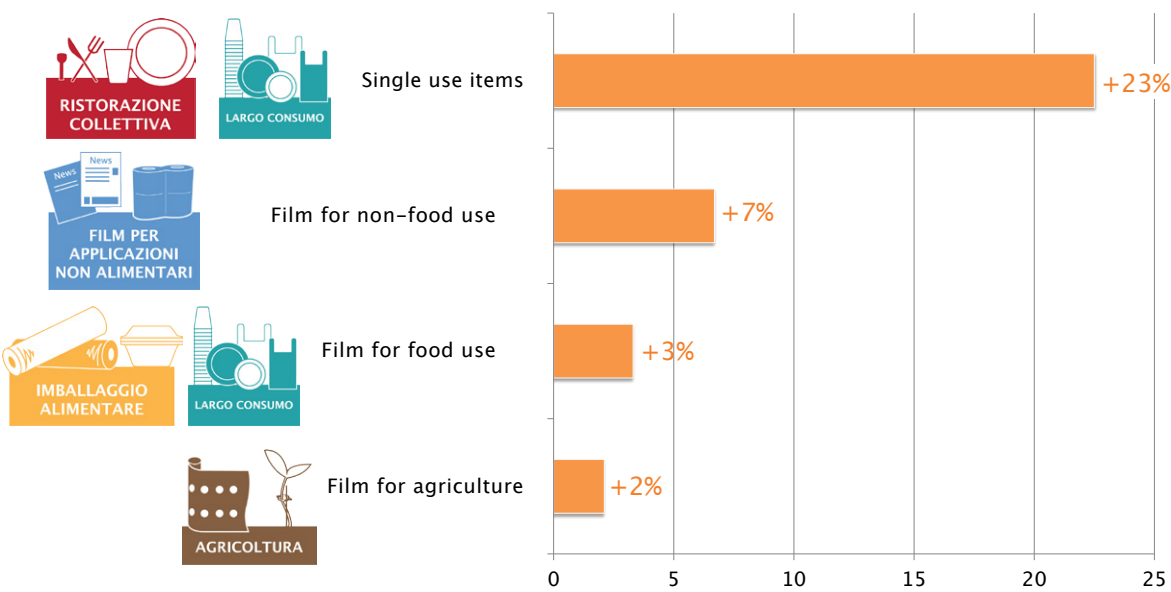
I numeri del IX Rapporto di filiera parlano di un settore in buona salute, ma con grandi sfide dinanzi a sé. Tra le più impellenti: la recrudescenza dell'illegalità nel segmento shopper, la comparsa dei cosiddetti 'riutilizzabili' e le nuove, contraddittorie direttive europee.

The Compostable Polymers Supply Chain - 2022 data

The applications that are growing the most



Var % 2022/2021



In 2022, the highest growth rate was once again recorded by disposables, followed by the various types of packaging films and agricultural film. The historic sectors remained stationary.

Source: Plastic Consult for Assobioplastiche

The 2023 outlooks

Such positive results are nevertheless in contrast with the forecasts for 2023. According to analysts, the drop in consumption will lead to a contraction - the first in its young history - also in the production of compostable goods. For shoppers at checkout, the drop could range between 3 and 5%. For fruit and vegetables bags in compostable plastics - mainly sold in grocery retail shops - forecasts talk about a 5/7% decrease also due to the widespread use of different packaging material, like conventional plastic and cardboard. Agricultural films and similar applications are expected to hold steady (-1/+1%), just like the bags for the organic waste collection. In this latter case, there is also great expectation for the EU regulations that should make the organic waste collection mandatory also in other European countries, but not before 2024. For coffee and beverage capsules made from compostable materials forecasts range from +5/+10%. On the contrary, plates, glasses and cutlery will experience a severe downturn (-5/-10%), primarily due to the appearance, on the market, of the so-called 'reusable'.

The come-back of illegality

The Single-Use Plastic Directive (SUP), introduced by the EU Commission in 2019 and effective starting from next year already had severe effects on the market: the sale of plates, glasses and cutlery called 'reusable'. A technical trick - according to Assobioplastiche - to get around the rule that bans the sale of disposable items (the above mentioned SUP). "They are made of traditional plastic," Bianconi explains, "but have a greater weight and therefore an even worse environmental impact since a higher amount of material is used to make them." It doesn't end up here. Although their sale has been prohibited in Italy almost 10 years ago, illegal shoppers and bags (bearing false and deceptive environmental slogans or with a certification of compostability that does not meet the requirements established by the EN 13432 standard) made a great come-back: their presence on the market has passed from 22% in 2021 to 28% in 2022. These illegal products, the chairman of CIC, Lella Miccolis, adds, "also compromise the organic waste collection and thus reduce the amount of compost that can be produced in our facilities."



The Italian Cheese Culture

www.alce.eu

sales@mofinalce.it

f @ in

CULTURE LIOFILIZZATE A INOCULO DIRETTO E SEMIDIRETTO, PENICILLI, CAGLIO & COAGULANTI, BIOPROTETTORI, PROBIOTICI, ENZIMI & COADIUVANTI TECNOLOGICI

DVI & BULK FREEZE-DRIED STARTER CULTURES, BLUE MOLDS, RENNET & COAGULANTS, BIOPROTECTORS, PROBIOTICS, ENZYMES & TECHNICAL ADJUVANTS

Mad for Upcycling

The chips made with salmon skins, the protein snacks obtained from avocado seeds, the artichoke flour for baking gluten free dough. Giving value to waste is the hottest (and most sustainable) food trend of our times. In a decade, the market will be worth more than 80 billion dollars.



by Federica Bartesaghi

To create something new starting from what has been so far considered a waste. This is the meaning of 'upcycling', not to be confused with 'recycling', where waste material is collected to enter a new production cycle. The difference is indeed very subtle: to recycle something in order to create something new, this something needs to be broken down first. Upcycling, on the contrary, involves saving a by-product or a wasted product that would be sent to landfill otherwise, and give it a purpose. Beyond these terminological notes, upcycling is undoubtedly one of the hottest trends of our times, and in the food industry plenty of new, interesting 'upcycled products' are flourishing. Products that manage to satisfy two important consumer needs: the search for sustainability and their continuous crave for innovation.

Could it be the answer to the food waste problem?

1.3 billion tons of food, worth approximately 1 trillion US dollars and representing a third of all food produced globally, are wasted every year. In 2021, the US Environmental Protection Agency published a report on the environmental impacts of food waste where it estimates that each year, only in the US, food loss and waste embodies

170 million metric tons of carbon dioxide (CO2) emissions, equal to the annual CO2 emissions of 42 coal-fired power plants. This estimate does not include the significant methane emissions from food waste rotting in landfills: as food roots and degrades, it emits methane, a gas considered to be much more harmful than CO2. Estimates suggest that around 10% of global greenhouse gas emissions are associated with food that is not consumed.

A huge burden on the environment, and a hidden cost that undermines business profitability. That's the reason why more and more companies are looking at upcycling, using surplus food or food by-products to produce new and intriguing products like dietary supplements, beauty products, nutraceuticals, animal feed and, of course, delicious snacks for human consumption.

New challenges and opportunities

In recent years, upcycling has emerged as one of the hottest trends in food and beverage. Today, the upcycled food market is worth nearly 50 billion dollars with an expected Cagr of about 5% over the next 10 years. The category is indeed projected to exceed 80 billion dollars by 2032. According to Innova Market Insights, between

2016 and 2021 launches of food and beverage items with upcycled ingredients saw a compound annual growth rate of 122%.

"Modern, industrial production systems within the food industry are already ensuring that waste is minimized [...] and work is continuously being undertaken to ensure that resources are used efficiently", a recent article published in the the Anuga FoodTec magazine explains. "To further reduce resource consumption, manufacturers employ what is called the cascading or multiple use of a raw material over several stages. This is carried out by using secondary products or residual materials to produce animal feeds or by means of energy conversion in biogas plants."

In Italy, a benchmark company in this field is definitely Caviro Extra, subsidiary of the country's largest wine cooperative Caviro. From the wine-making industry, Caviro Extra receives more than 660,000 tons of production waste every year, ready to be transformed into ingredients and products of high added value. Extra is one of the main national producers of rectified musts and grape sugar, and one of the major world players in the tartaric acid sector, a natural organic acid contained in wine lees that can be used in many different industrial sectors. It also obtained sustainability certification to market first-generation bioethanol (of agricultural origin from cereals) and advanced second-generation bioethanol, obtained from by-products of the wine production chain.

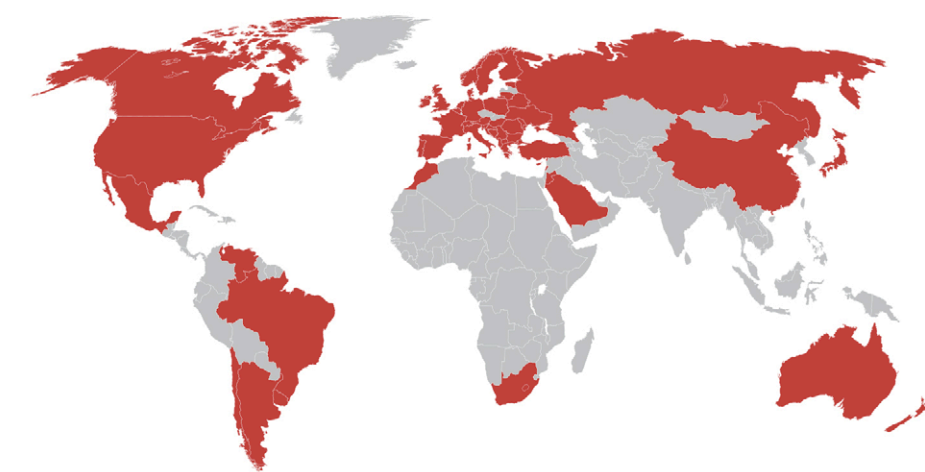
The US on the frontline

In the United States, the Upcycled Food Asso-

Tutti matti per l'upcycling

Le patatine fatte con la pelle del pesce, le barrette proteiche realizzate a partire dal nocciolo dell'avocado, la farina di carciofo per dolci e panificati gluten free. Dare valore agli scarti è il trend più forte (e sostenibile) dell'industria alimentare. Un mercato che, nel giro di 10 anni, varrà circa 80 miliardi di dollari.

TRAVAGLINI IN THE WORLD: WE ARE IN MORE THAN 54 COUNTRIES



Project consulting



24/7 technical customer department



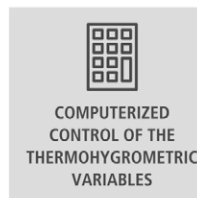
Highly qualified technological service



BETTER FERMENTATION CONTROL AND MINIMAL RISK OF CRUST FORMATION



UNIFORMITY OF SHRINKAGE



COMPUTERIZED CONTROL OF THE THERMOHYGROMETRIC VARIABLES



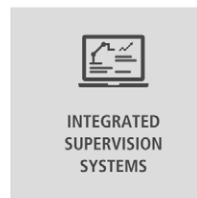
CAREFUL AND UNIFORM AIR REGULATION



AUTOMATIC SYSTEM FOR PRODUCTS LOADING AND UNLOADING



AUTOMATIC SYSTEM FOR PRODUCTS HANDLING



INTEGRATED SUPERVISION SYSTEMS

Since 1950
we are leader in designing and manufacturing of equipment for:

CORE BUSINESS

- FERMENTING AND AGING OF SALAMI
- SALTING, CURING, DRYING AND AGING OF RAW HAMS
- SMOKED PRODUCTS
- SALTING, DRYING AND SMOKING OF FISH PRODUCTS
- MATURING, DRYING AND CONDITIONING OF CHEESE PRODUCTS
- SNACK FOODS
- PET FOODS
- VEGAN FOODS
- CLEAN ROOMS
- THAWING SYSTEMS
- PASTEURIZATION LINES, SPIRAL FREEZERS AND FREEZING TUNNELS

ENERGY SAVINGS

- HEAT RECOVERY SYSTEM
- ENTHALPIC SYSTEM
- ECONOMIZER
- HIGH EFFICIENCY MOTORS
- INVERTER
- DIRECT COUPLING MOTOR/FAN
- HOT GAS DEFROSTING SYSTEM
- AIR DEFROSTING SYSTEM
- LOW CHARGE REFRIGERATING GAS EQUIPMENT
- MODULATION OF COOLING AND HEATING VALVES



Travaglini S.p.A.
Via dei Lavoratori, 50
Cinisello Balsamo
20092 (MI) Italy
Tel. +39 02 660971
Fax +39 02 66013999
www.travaglini.it



ciation (UFA) is a network of more than 250 businesses from around the world, collaborating to empower consumers to prevent food waste with the products they buy. UFA recently launched the Upcycled Certified program, the world's first third-party certification program for upcycled food ingredients and products. The flagship of the Program is the on-package mark, which helps retailers feature upcycled products on shelf, and indicates to consumers which products are 'Upcycled Certified'. In 2022, the UFA recently revealed, membership grew 38% and the number of Upcycled Certified products and ingredients has doubled.

Upcycled Foods Inc.: industry pioneer

The United States are home also to one of the food upcycling pioneers: Upcycled Foods Inc.. Founded a decade ago as ReGrained, it recently rebranded to expand its footprint in the ingre-

dients market. The ReGrained flagship brand uses a thermo-mechanical process to process spent brewers' grain into a flour. "It all started in college we learned how to make our own beer. Every 6-pack we brewed left us with 1 pound of grain", the company explains on its website. "We were hauling this grain out to the dumpster until we started baking bread with the flavorful and nutritious material. At first, our goal was to make enough money to brew beer for free. We soon realized the possibilities were much bigger."

The company started to harvest the ingredient from breweries and created ReGrained SuperGrain+, an upcycled food ingredient loaded with fiber, protein and functional benefits. With it, a range of baking mixes for making pizzas and sweet doughs was created, and Upcycled Foods Inc. is now rapidly expanding its offering and network.

In partnership with Kerry, it launched an innovative ingredient designed to be formulated into products to add texture and nutrition: the

Upcycled Protein Crisp. This ingredient - the first to be announced in a larger partnership with Kerry to develop value-added ingredients -, saves over 300 gallons of water per pound of flour, and prevents the carbon dioxide equivalent of burning one pound of coal, according to the company.

Together with Kroger, instead, it co-developed the first two upcycled bread items containing 10% of ReGrained SuperGrain+ for the retailer's Simple Truth store brand. Upcycled Foods Inc. has expanded its portfolio also beyond grains into complementary ingredients, including an Arabica Coffee Leaf (dried) ingredient made by using tea processing methods on the leaves of the arabica coffee plant through a vertically integrated partnership with Finca La Aurora in Nicaragua; and a Cacao Fruit Syrup produced from the pulp of the cacao fruit from Ecuador that is discarded after its seeds are extracted to make chocolate, and suitable for a wide range of applications, including sour ales, sauces and marinades.

UPCYCLING STORIES



Harmless Harvest

Known for its iconic coconut water, the company has expanded its portfolio to include products made with coconut meat from the very same coconuts, like dairy-free yogurt alternatives. The goal is to reach zero coconut waste to landfill.

Arla Foods

Arla Foods Ingredients has partnered with public and private sectors in Denmark and Ethiopia to transform papaya waste into nutritious snack, with the goal of reducing malnutrition and creating new jobs: in Ethiopia, papayas are a source of income for 890,000 farmers. It's a dried fruit protein bar based on papaya pulp and containing milk and whey-based ingredients.



Rind Snacks

The secret ingredient in the company's peel-powered whole fruit snacks is not something it adds, but what it doesn't subtract: the rind, the heart of a fruit's nutritional power. Since inception, Rind has helped eliminate over 1 million pounds of unnecessary food waste.

EverGrain

It's the sustainable ingredient company created by the beer's giant AB InBev to turn Brewer's spent grain (Bsg) - a beer production byproduct - into ingredients that can be used in a variety of food and beverage applications, like the EverPro barley protein, officially presented in June 2022. Thanks to a 100 mln investment and a new 130,000 square foot facility in St Louis (Missouri), the company is planning to entered large scale production.



Riff

In 2019, this sustainably-driven coffee company began experimenting with cascara, the nutrient-rich and tasty byproduct of the coffee harvest. The result was a clean-label energy drink brewed from upcycled cascara: Riff Energy+.

Barvocado

In 2020 the Now York-based startup Avocado Riot launched Barvocado, upcycled energy bars made with avocado fruit and seed and produced in three flavors: Matcha Moringa, Coconut Maca and Cacao Sunflower. The importance of upcycling in the avocado industry is for all to see, especially in the US: in 1985, Americans ate 436 million pounds of avocados per year. By 2020, that number reached 2.7 billion.



Flock Foods

Flock Chicken Crisps, named the #1 snack by Men's Health in 2020, are made from chicken skin. Low in carbs and packed with protein, these crisps deliver a delicious crunch and are a healthy on-the-go snack.

Keishindo Yuji Mitsuda

The Japanese company Keishindo Yuji Mitsuda, established in 1866 and famous for its shrimp crackers made from shrimp surimi (paste), launched in 2021 the Sustainable Shrimp Crackers, made from shrimp heads and off-cuts of noodles, with the addition of curry powder. It took almost two years of research and development.



Hope and Sesame Sesamemilk

With 8 g of complete protein per serving and a good source of calcium and vitamin D, Hope and Sesame Sesamemilk was specially formulated to be nutritionally comparable to dairy milk. And yet, it is made from the ultra-nutritious protein remaining after sesame seeds are pressed for oil production.

Circular-Fiber

It is called Karshof the functional flour made by the Italian startup Circular-Fiber starting from artichoke waste. Ideal for baking bread, pasta, pizza, sweets and savory snacks, Karshof flour is rich in fiber (about 60%), vegetable proteins (about 13%) and antioxidants such as Inulin (at least 6%). It is also gluten free.

Seeweedery

The Australian Seeweedery is making cooking oil from prawn shells and seaweed-based vinegar. The company produces its Prawn Oil in collaboration with Austral Fisheries, which uses the Skull Island Prawn shells that otherwise would go to waste.



Hello! I'm Ugly

The Ugly Company, which upcycles 'imperfect' fruit into dried fruit snacks, upcycled more than 2.1 million pounds of fresh 'ugly' fruit in 2022, prevented them from becoming food waste. Previously this year, it received 9 million dollars in founding to expand its processing capacity.



imPasta! Inc.

The inspiration for Already Spaghetti is to find a solution to the millions of pounds of wasted spaghetti squash as a result of cosmetic scarring. The company developed a way to use upcycled spaghetti squash to deliver a ready-to-eat product intended as a low-carb alternative for pasta, rice, and potatoes.



CIBUSTEC

INSPIRING INNOVATION

IN FOOD AND BEVERAGE TECHNOLOGIES

24|27 OCT. 2023
PARMA | ITALY

www.cibustec.com | info@cibustec.com



Novel food: changes, trends, forecasts and curiosities

What will we be eating tomorrow? What will be future consumers' behaviors? Will technology come in aid? A study carried out by IPSOS tries to answer all these questions. Facts and shifts to be observed carefully.

by Margherita Bonalumi

What is the future of food? Foreseeing what we will be eating in five or ten years' time is no easy task. Waiting for precise answers, we are faced with data and trends to be observed carefully. As well as sensational announcements. In Israel, for instance, the health Ministry of Health has authorized sale and marketing of animal-free milk. Industrial-scale production has already begun and it relies on a yeast-based fermentation process that produces non-animal milk proteins for use in dairy products, making them 'chemically identical' to proteins traditionally present in cow's milk and dairy products. According to the startup, milk produced through this process would be free from lactose, cholesterol, growth hormones and antibiotics. It's just one of the latest announcements shaping the novel food world. Milk, cultured meat, crickets, and insects' larvae, but also vegan hamburgers and plant-based meat.

The proliferation of novel foods has sparked an intense debate joined by many. Among them, also the Italian government that proposed a draft bill banning the production and commercialization of cultivated meat.

In recent years, indeed, the world of food has undergone profound changes, which have enhanced its social role and amplified its popularity. The changes in gastronomy have affected all the social parties involved: producers and consumers, public institutions and private entities, large-scale distribution and restaurants.

A study carried out by IPSOS and presented during the workshop 'Novel food: changes, trends, forecasts and curiosities' by Enrica Tiozzo, senior client officer client organization at IPSOS, at Tuttofood 2023 in Milan tries to answer the question we asked ourselves at the beginning: what is the future of food? There will undoubtedly be many options in the food sector, both in terms of production methods and consumption. It will be possible to choose from organic food, local products, fusion food (multicultural hybridization of cuisines and recipes), novel foods such as artificial meat and insects. And soon in some restaurants we will find robot chefs and waiters... And yet there is a return to cooking, the spread of online food shopping, the growth of food delivery, and the subsequent reorganization of restaurants.

"In this scenario," highlights Enrica Tiozzo, "three matters must be kept in mind. The first being that the identification of trends relevant to the business requires focus and thoughtful analyses. The second: within the territory directions are not always unambiguous, indeed, there's conflicting tension. Third: observing and listening to the consumer is key in unveiling the opportunities for the food industry."

Having said that, always in accordance to Ipsos, the future will surprise us. 33% of food deliveries will come directly from the Metaverse, 22% from lab-grown meat of wild animals, 21% from unicorns and dragons' meat again from laboratories. Dungeons and Dragons is no longer just a movie...



WHAT DOES 'NOVEL FOOD' MEAN?

Novel food is defined as food that had not been consumed to a significant degree by humans in the EU before 1997, when the first Regulation on novel food came into force. Technically, the category embraces: 'new foods', 'foods from new sources', 'new substances' used in food items as well as 'new processes and technology' for the production of food items. The 1997 Regulation states that such foods must be safe for consumers, and not pose a risk to public health; be properly labelled, so as not to mislead consumers; and they must not differ in a way that the consumption of the novel food would be nutritionally disadvantageous, if intended to replace another food. Examples include: oils rich in omega-3 fatty acids derived from krill as a new food source, edible insects, plant sterols as new substances or nanotechnology as a new way of producing food.



A LIST OF NOVEL FOODS ALLOWED IN THE EU AS OF 2023

The EU Commission regularly publishes a list of new ingredients that can be used in the food sector. In the first two months of 2023, in particular, ingredients that have aroused a certain curiosity by the public opinion were authorized. Among them, larvae and cricket flour. More in detail, the list includes:

- Vitamin D2 mushroom powder
- Acheta domesticus (house cricket) partially defatted powder
- Pea and rice protein fermented by Lentinula edodes (Shiitake mushroom) mycelia
- Frozen, paste, dried and powder forms of Alphanibacterium diapherinus larvae (lesser mealworm)
- Lacto-N-tetraose produced by derivative strains of Escherichia coli BL21(DE3)
- 3'-Sialyllactose sodium salt produced by derivative strains of Escherichia coli BL21(DE3)
- Dried nuts of Canarium ovatum Engl. included as a traditional food from a third country

Il cibo del futuro: cambiamenti, trend, previsioni e curiosità

Negli ultimi anni il mondo del cibo è stato interessato da profondi cambiamenti, che ne hanno esaltato il ruolo sociale e amplificato la popolarità. Sorge dunque spontaneo chiedersi cosa mangeremo domani e quali saranno le prossime scelte dei consumatori. Un'indagine, realizzata da Ipsos e presentata durante il convegno 'Il cibo del futuro: cambiamenti, tendenze, previsioni e curiosità' durante Tuttofood 2023 (8-11 maggio) prova a rispondere a queste domande.

AUTOMATION & PACKAGING
INTEGRATED PACKAGING SOLUTIONS

colimatic®
COLIGROUP SPA



REAL-TIME OEE

HIGHEST PRODUCTIVITY

100% CUSTOMIZATION



THERA 650

MAKE QUALITY PRODUCTS
IS YOUR MISSION,
PROTECT THEM
IS OUR DUTY

VISIT US AT
ALIMENTARIA
FOODTECH:
GRAN VIA, HALL 2,
LEVEL 0, STREET C,
STAND 500

Menozzi Luigi & C.: home-made technology

The Emilia-based company produces in-house every single component of its meat processing machines, plants and transport equipment. To provide customers with truly tailored solutions. Interview with Filippo Menozzi, third generation of the family business.

by Federica Bartesaghi

It is a historic supplier of machines, technologies and plants for meat and deli meat producers, also thanks to its privileged position in Albinea, in the province of Reggio Emilia, where high quality charcuterie is a Centuries-old tradition. Menozzi Luigi & C., founded by 'grandpa Luigi' in 1957, is still firmly in the hands of the Menozzi family, thanks to Luigi's children, Enrico and Antonia, and to the third generation represented by Enrico's son, Filippo. And it was precisely with Filippo Menozzi that we spoke to understand how the company's technological offer has developed over the past 66 years. Compared to competitors, Menozzi Luigi & C. has an important string to its bow: every single component of its machines and plants is designed, built and assembled within the 9,000 square meters that make up the company's production facility, equipped with cutting-edge technologies such as laser tube and laser sheet cutting machines, welding robot, machining centers and assembly lines for a versatile, fast but precise production.

"In a sector that is increasingly moving towards the outsourcing of manufacturing processes, reducing our job to pure assembly - Filippo Menozzi claims -, we still produce all that gets out of our factory. Which is a key element, especially for the customization of machines and plants, which in our case is truly complete, starting from the design phase to the delivery of the finished product."

One expertise, two strategic divisions

Are they cooked or raw, the expertise gained by Menozzi Luigi & C. allows it to meet the needs of the entire deli meat industry. Boasting hundreds of active customers, after 66 years of activity the portfolio of solutions is extremely wide: it ranges from tumblers for the massaging, marinating and mixing of injected and fresh meats and for dry salting, as well as pressing systems and mixers for the preparation of brines or marinades. And there is more. Alongside the production of machines and plants, the company's second division deals with the design and construction of transport systems, that is to say the handling of hams and other deli meats through overhead twin-rail conveying systems. "This division", Menozzi underlines, "follows the construction of new production plants from scratch. Currently, ham manufacturing is the segment that is growing the most and many new plants - characterized by a very high technological level, especially for automation - are under construction."

The 3D pressing system

For what concerns the processing machinery bu-



The 3D pressing system

Menozzi Luigi & C.: quando la tecnologia è 'home-made'

Lo specialista emiliano produce internamente ogni singolo componente delle sue macchine e dei suoi impianti dedicati alla lavorazione e al trasporto di carni e salumi. Per offrire al cliente prodotti veramente fatti su misura. Ne parliamo con Filippo Menozzi, terza generazione dell'azienda di famiglia.

ness, Menozzi Luigi & C. has recently developed a brand-new solution for manufacturers of logs of cured hams ready for slicing. The new technology, result of a research and development activity lasted over three years, was first presented to market operators on the occasion of IFFA 2022. It is a 3D pressing system which allows to press cured hams and bacon in blocks intended for slicing. "The system automatically presses up to three hams in a single block, and inserts them into a plastic mould/tube where the product is kept under pressure during the freezing phase. Once freezing is complete, the product is extracted from the mould/tube and can be vacuum-packed before slicing", Menozzi highlights. "This system, thanks to the plastic mould that constantly keeps it under pressure, guarantees a uniform and compact result, with homogeneous slices that don't flake apart. The machine can be also integrated into production lines with a capacity of 4, 5, or 6 thousand pieces per day, with an automatic mould handling system".

A service tailored to global markets

Customer assistance is another key topic for Menozzi Luigi & C. The remote assistance service is

now a standard equipment on all the new installations and the company has developed a software for the machinery's monitoring from remote. It allows to upload, download and archive all of the machinery's processing data, for a complete control and traceability. And to provide foreign customers with immediate assistance, the company can rely on a wide network of distributors. "To date, global markets account for approximately 40-45% of the company's turnover", adds Filippo Menozzi. "Beyond national borders, the demand for machinery - most of all tumblers - is growing fast, especially in the American market. Overhead twin-rail conveying systems, for their part, are highly requested in Italy and Spain: both countries with a deeply-rooted deli meat tradition. 2022 was certainly a positive year, but 2023 will be even more so, since all the projects launched over the past 12 months are now taking shape. An intense work that, we are certain, will bear important fruits." In the months ahead the company is going to attends, as an exhibitor, three important international trade fairs in the sector: Alimentaria Foodtech in Barcelona (September 26-29), Cibus Tec in Parma (October 24-27), and Process Expo in Chicago (October 23-25).

Alimentaria FoodTech: “A full ecosystem of innovation”

The four-day event dedicated to technology, equipment and ingredients for the f&b industry will be back from 26 to 29 September in Barcelona. The new features, trends and numbers of this edition in an interview with Ricardo Márquez, director of the exhibition.

by Lucrezia Villa



An ever more international and all-inclusive business platform. Alimentaria FoodTech, the Iberian exhibition dedicated to technology, equipment and ingredients for the food&beverage industry will be back from 26 to 29 September at Fira Barcelona. The 350 exhibitors and 1,000 brands will showcase a rich ecosystem of innovative solutions: from ingredients and packaging to the distribution. The numbers, new features and trends of the 2023 edition in an interview with Ricardo Márquez, Alimentaria FoodTech's director.

This will be the first in-person edition since the pandemic, what should we expect?

We expect an industry-wide trade fair that showcases all the innovations developed during recent years, especially during and after the pandemic, when companies assigned plenty of resources to their R&D departments. We also expect it to be the in-person, international, and all-inclusive business platform that



RICARDO MÁRQUEZ

the industry had been missing during the last years, when sanitary and travel restrictions limited the opportunities for companies to meet with existing and potential clients.

How many exhibitors are attending this year?

We expect to host more than 350 exhibitors and 1,000 brands.

How many from Italy?

Based on historic data, we expect approximately 20 exhibitors from Italy, either exhibiting directly or represented by their local distributors.

And what about visitors?

We expect approximately 23,000 visitors, out of which we estimate 10% will visit from up to 25 nations, but mostly from neighboring countries like Portugal, Italy, and France.

What are the key topics characterizing the 2023 edition?

The key topics this year are those that currently shape most of the decisions made by the industry: digitization and automation, sustainability, and food safety. These topics are important for Alimentaria FoodTech's exhibitors and visitors because the products and services showcased during

the trade fair provide solutions for companies to be more efficient, more competitive, and have a lower impact to the planet during their production processes.

How will the trade show's spaces be structured?

The trade fair showcases products and services that can be grouped into these nine categories: processing, packaging, ingredients, industry 4.0, food safety, refrigeration, intralogistics, and other services. However, given the nature of the exhibitors' offer, the trade fair's floorspace will showcase a mixed array of solutions, except for the ingredients, which will be grouped together.

During the four days Alimentaria FoodTech will also host the Innova and Emprende Awards ceremonies. Can you tell us more?

Both awards share the spirit of rewarding innovation that benefits the food&beverage production chain. The difference between the two is that the first, the Innova Award, is tailored for exhibitors, hence the innovation must be commercially launched or ready to be launched, while the Emprende Award is tailored for startups, who might already have a tested product or service, or have a project that could be escalated to a larger production value chain.



follow

the interview

Speaking of innovation, the hub FoodTech Innovarena and the IngreNova space were designed with the same objective, right?

All of them share the spirit of promoting innovation, but all of them are different. While with the awards we reward innovation produced by companies, in the FoodTech Innovarena we bring together the full ecosystem of innovators, disruptors, and decision makers, not necessarily business owners. We are convinced that the FoodTech Innovarena is the place where innovation transforms into business, thanks to the research and development presented by technology and innovation centers, associations, industry think

tanks, startups and incubators. The FoodTech Innovarena will also feature a Speakers Corner and a Pitching Corner with a full agenda of presentations, debates, round tables, and meetings between entrepreneurs and investors.

What about IngreNova instead?

On the same line, IngreNova will be a space where producers of ingredients and intermediate food products showcase their latest innovations. This area will be located at the entrance of the trade fair, hence it will serve as a 'satellite' for the exhibitors of ingredients, visible for all the public entering or exiting the venue.

One last question: what is your wish for this edition of Alimentaria FoodTech?

Personally, I want Alimentaria FoodTech 2023 to be the meeting point that the industry has been longing for, an encounter of supply and demand that enriches business opportunities for both ends. We have worked closely with the industry before, during and after the pandemic, hence we want to produce the trade fair that finally enhances the creation of new business and brings together the full ecosystem of innovation.



EXPORTING TO SPAIN: THE MARKET OPPORTUNITIES

With 47.5 million potential consumers and an additional base of 31 million tourists visiting every year, Spain currently represents one of the most attractive European markets. As highlighted by the Ministry of Foreign Affairs and International Cooperation, the Reconquista Economica, as they call it in Spain, it is indeed one of the most astonishing and fastest ones among industrialized countries, recording one of the best growth rates in the period 2015-2019. Such an expansive dynamics, which has been slowing down (+3% in 2017, +2.4% in 2018, +2% in 2019), has come to a setback

in 2020 due to the pandemic, but it started to recover quickly starting from 2021 (+5.5%) and in 2022 (+5.2%) notwithstanding the effects caused by the Russo-Ukrainian war. In 2023 the International Monetary Fund foresees a growth by 1.1%, which although subdued, it is still higher than the average of its main partners and the average for the euro area (estimated at 0.7%). Apart from a solid economy, the country can count on a modern logistics system and an innovative network of public infrastructure. In particular, it features an efficient port infrastructure, 152 logistics hubs and the

largest logistics platform in Europe covering over 1.3 million square meters. On top of this, what contributes to making the Iberian Peninsula such an attractive market are tax incentives for companies and investment incentives, especially to promote technology innovation. Last, but not least, the dynamism of public and private investments supported by the European funds of the Next Generation EU plan. The Spanish Plan de Recuperación, Transformación y Resiliencia, with an allocation of 140 billion euro is indeed the second recipient in Europe right after the Italian one.

ITALY AND SPAIN: A TIGHT BOND

Due to geographical and cultural proximity, as well as similar consumption patterns, the Italian and Spanish Peninsula have always had tight economic and trade relations. With a market share of 5.1%, Spain is the fourth destination market for Italian exports and the fifth supplier (4.7%), whereas Italy is the fourth destination market for Spanish exports (8.2%) and the fourth supplier (6.7%). In 2022, the trade exchange among the countries amounts to approximately 63 billion euro (+21% compared to 2021). Compared to 2021 both Italian exports and imports record a double-digit growth,

respectively at 32 billion euro (+22.3%) and 30.6 billion euro (+20.1%). The Italian trade surplus amounts to approximately 1.5 billion euro. It is worth mentioning that such positive results have been recorded in a year characterized by swelling inflation, which was furthermore affected by the Russo-Ukrainian war, hence proving the resilience of both countries' entrepreneurial network. The main types of goods Italy exports to Madrid once again prove to be machinery (11.9%); followed by base metals and metal products (11.7%); computers, electronic and optical equipment (10.3%);

chemical substances and products (9.8%); transportation (9.5%); textiles, apparel, leather and accessories (9.1%). As far as Italy's imports from Spain, the main industries are f&b and tobacco (17.2%); transportation (15.9%); chemical substances and products (15.8%); base metals and metal products (12.1%); textiles, apparel, leather and accessories (9.2%); agriculture, forestry and fishery products (5.5%). Spain, moreover, is traditionally an attractive country for foreign investments, representing the second largest nation for Italy as far as foreign direct investments globally are concerned.

Alimentaria FoodTech: un ecosistema di innovazioni

Sempre più internazionale e trasversale. Alimentaria FoodTech, la rassegna spagnola dedicata a tecnologie, attrezzature e ingredienti per l'industria del food&beverage, andrà in scena dal 26 al 29 settembre prossimi a Fira Barcelona. Tante le soluzioni innovative messe in mostra dai 350 espositori e mille brand attesi alla quattro giorni: dagli ingredienti al packaging fino alla distribuzione. Tutte le novità, i trend e i numeri di questa edizione in un'intervista a Ricardo Márquez, direttore della rassegna.

FRIGOMECCANICA

TECHNOLOGICAL SYMPHONIES FOR THE FOOD INDUSTRY



FERMENTING, DRYING AND SMOKING ROOMS FOR SALAMI AND PROSCIUTTO

CLEAN ROOMS

THAWING SYSTEMS

DATA ACQUISITION SW AND SW ENGINEERING FOR PLC AND MICROPROCESSORS

AIR CONDITIONING SYSTEMS

PROCESSING ROOMS

OVENS FOR MORTADELLA SAUSAGE AND COOKED MEAT PRODUCTS

COOLING TUNNELS

FRIGOMECCANICA S.p.A.

Via Provinciale 19 • 43038 SALA BAGANZA (PR) Italy • Tel. +39 0521 835666 • Fax +39 0521 834070
info@frigomeccanica.it • www.frigomeccanica.it

f in Frigomeccanica S.p.A.

Hitech and haute cuisine: a winning combination

Whether it is a vertical farm or a smart cattle barn, Michelin-starred restaurants Da Vittorio (Bergamo) and La Présef (Valtellina) – inside Agriturismo La Fiorida – are running ahead of times with their innovative projects.

We discovered them in an interview with Enrico Cerea and Viola Vanini.

by Elisa Tonussi

Haute cuisine and technology can be a perfect match. It has been extensively demonstrated by the Cerea family, owner of the 3 Michelin-star restaurant Da Vittorio in Brusaporto (province of Bergamo, Lombardy), that has partnered with Italian company Planet Farms to install a vertical farm to grow vegetables indoors and experiment with them in their recipes. The same commitment is shown by the Vanini family, owner of the Agritu-

rismo La Fiorida di Mantello, in Valtellina (Lombardy), which also includes Michelin-starred restaurant La Présef that was awarded a Michelin Green Star for its sustainability. It is indeed a perfect example of circular economy, since it features a modern and automatic cattle barn, a biogas plant, a cheese factory and a slaughterhouse. And a kitchen, of course. We discovered more with Enrico Cerea and Viola Vanini.

DA VITTORIO AND PLANET FARMS: THE ONLY WAY IS UP

In 2020 the family Cerea, owner of the renowned 3 Michelin-star restaurant Da Vittorio, has formed a partnership with Planet Farms, one of the leading companies in the vertical farming sector. And in autumn of 2022 the inauguration of the hydroponic greenhouse took place exactly where the restaurant is located, in Brusaporto (Bergamo).. All the vegetables grown inside will be used in the kitchens at Da Vittorio and in its catering services. Interview to chef Enrico Cerea.

When did you start collaborating with Planet Farms?

The collaboration came about by chance, just like many of the projects conceived during the pandemic. In 2020 we were contacted by the civil protection: they had to set up a temporary hospital in the Bergamo exhibition grounds and there were employees and volunteers to feed. Therefore, I asked some of my guys to collaborate to

arrange meals. During the inspection, though, I realized that we lacked raw materials. So I made an appeal and a large number of companies reached out to us. Among them there was Planet Farms.

That's how the spark ignited...

When we met, the idea of creating a vertical farm inside Parco La Cantalupa, where Da Vittorio restaurant is located, came about. We can use it as a field of experimentation and a driving force for new products. Apart from traditional productions, we have, for instance, numerous innovative varieties, among them cinnamon basil or wasabi arugula. Moreover, many other crops are currently being tested.

What are the key aspects of the project?

It's not so much about having created a new space to harvest salad and other leaf vegetables. But rather it's the fact that we have conceived a new method. It's a modern technology, which will represent the future of agriculture because it will be possible to benefit from it anywhere, at any temperature, from the desert to the poles.

What is the yield of a vertical farm?

Our vertical farm is very productive. The produce, indeed, is enough for both the restaurant and some of the corporate canteens we serve: we have fresh salad every day.

What are the features of a product grown with this technology?

The salad grown in a vertical farm boasts phenomenal nutritional values. It does not grow in



polluted soils and it is not affected by acid rain. The fact that vertical farming allows to save water and soil is also a crucial aspect. If I were to plant the same amount of salad traditionally, I would have had to give up half of our wood!

Have you already included the products grown in the vertical farm into the restaurants' plates?

We're experimenting with it. One of the most intriguing is the coconut sorbet with wasabi arugula. We also came up with a kale mayonnaise that we include in one of our risotto recipes, which we called 'Quel cavolo di risotto'. We are currently testing a few recipes with hierba buena, which is the mint variety currently used for the mojito. In a nutshell, the possibilities are endless and they promise to be very interesting...

Hitech e ristorazione: un binomio vincente

Alta cucina e tecnologia possono essere un binomio vincente. Lo ha dimostrato la famiglia Cerea, che ha installato, presso il ristorante Da Vittorio, una vertical farm in collaborazione con lo specialista italiano Planet Farms. Lo sa bene anche la famiglia Vanini, titolare dell'agriturismo La Fiorida di Mantello, in Valtellina, che comprende anche il ristorante stellato La Présef. La struttura ha ottenuto una stella verde per la sostenibilità. È infatti un perfetto esempio di economia circolare, che include un allevamento moderno e meccanizzato, una caldaia a biomasse, un caseificio e un macello. E la cucina, ovviamente. Ne parliamo con Enrico Cerea e Viola Vanini.

Passion for every meal.



EUROPRODOTTI[®]
FOOD INGREDIENTS

the true taste of Italy

europrodotti.it



LA FIORIDA AND ITS CIRCULAR CUISINE

The Valtellina-based Agriturismo La Fiorida, which is home to the Michelin-starred restaurant La Présef, has recently introduced important innovations, from the modern and automated cattle barn to the biogas plant, which provides an important example for circular economy. The owner Viola Vanini explains how technology has not just improved the farm's sustainability, but it has also provided better working conditions for the employees. As well as how the green and hitech approach of the family translates into its cuisine.

First of all let's talk about the modern and automated cattle barn you installed in your agriturismo. How does it work?

The project started almost six years ago. The cattle barn used to cover a 2,000-sqm area, now it encompasses an area that tripled in size, amounting to approximately 6,000 sqm, despite still housing the same head of cattle. The design of the barn took five years of work: we have wandered throughout Europe, America, and Israel because we wanted to obtain the most cutting-edge technology available for dairy herds.

What kind of solutions have you introduced?

First of all, we introduced sand litters. A solution called 'bedding cleaner' allows the removal of dirt from the sand surface so that the cows can stretch out freely in a clean environment, thus reducing the risk of infections and therefore the need for antibiotics. We also introduced milking robots that allow the cattle's milking 24/7: cows move closer to the robots in full autonomy when they feel the need for it, and the system recognizes the animal based on its collar, and then it forecasts the amount of milk it will be produced. The robots allow, furthermore, to analyze milk during any milking. Hence we know the milk's quality before it even reaches the cheese factory.

Are there other innovative features?

Feeding is controlled and personalized by an intelligence-based motorized system, called 'vector', that both doses and selects the forage which is brought to the animals 17 times a day, compared to the two or three times a day in a traditional barn.

Why so many times?

When the cattle is grazing it always moves around looking for fresh grass: the 'vector' allows for



the cows to always eat fresh forage. Thanks to the new barn, moreover, we have also extended the use of solar panels which alongside the biomass and biogas boiler it will allow to achieve energy self-sufficiency equal to 85% of the global requirements.

A perfect example of circular economy indeed...

Absolutely. We also use waste water from the biomass boiler to heat up the water we provide to the cattle. A further example: waste whey of the cheese factory becomes feed for our pigs.

How many and what species do you breed?

We currently have 220 of the Bruna breed, and we have recently become part of the Consortium di Solabruna, which it guarantees that the products processed in the farm are exclusively derived from the Bruna breed milk. Moreover, we breed 300 pigs and 100 Camosciata goats of the Alps.

What are the actual benefits for the animals derived from the technology adopted?

Each innovation we introduced is aimed at improving the welfare of the cows, which reflects in the extended lifespan in breeding and the quality of their milk, and ultimately we safeguard the wellbeing of our clients.

And what about barn workers?

We have surely improved the wellbeing of our workers thanks to these innovations since they no longer have to be at the barns at 4.30am. As well as in the evening they are required to stay for a shorter period of time. Therefore, they can combine work and free time better.

Besides the barn and the cheese factory, you also have a vegetable garden. Have you implemented cutting-edge technology there too?

As of now we have been planting 'the old way': we are still relying on soil cultivations, yet in the future we are thinking about resorting to hydroponics, which for sure contribute to improving the soils' state and hence the vegetables'.



What inspired you to turn your agriturismo into an hitech one?

Surely, one of the aspects that is dearest to my family is animal welfare. Our barn was not old, it was 20 years old, yet at the time there was not today's environmental sensitivity. We realized it was necessary to innovate. We are not going to stop here, we are also planning the renovation of the hospitality area and the staff training. Our aim is to become a benchmark both for the production part, as well as for hospitality.

Let's talk about the economic aspect: are the results worth the investment?

When we made it, we believed that the investments would pay off. If we become a benchmark for the breeding, those working in the industry will want to come visit our facilities. And indeed it is what's already happening. All the innovations, moreover, are aimed at improving our products' quality. To this end, we constantly work to raise awareness among customers so that they know the journey of a

product and therefore can appreciate their quality.

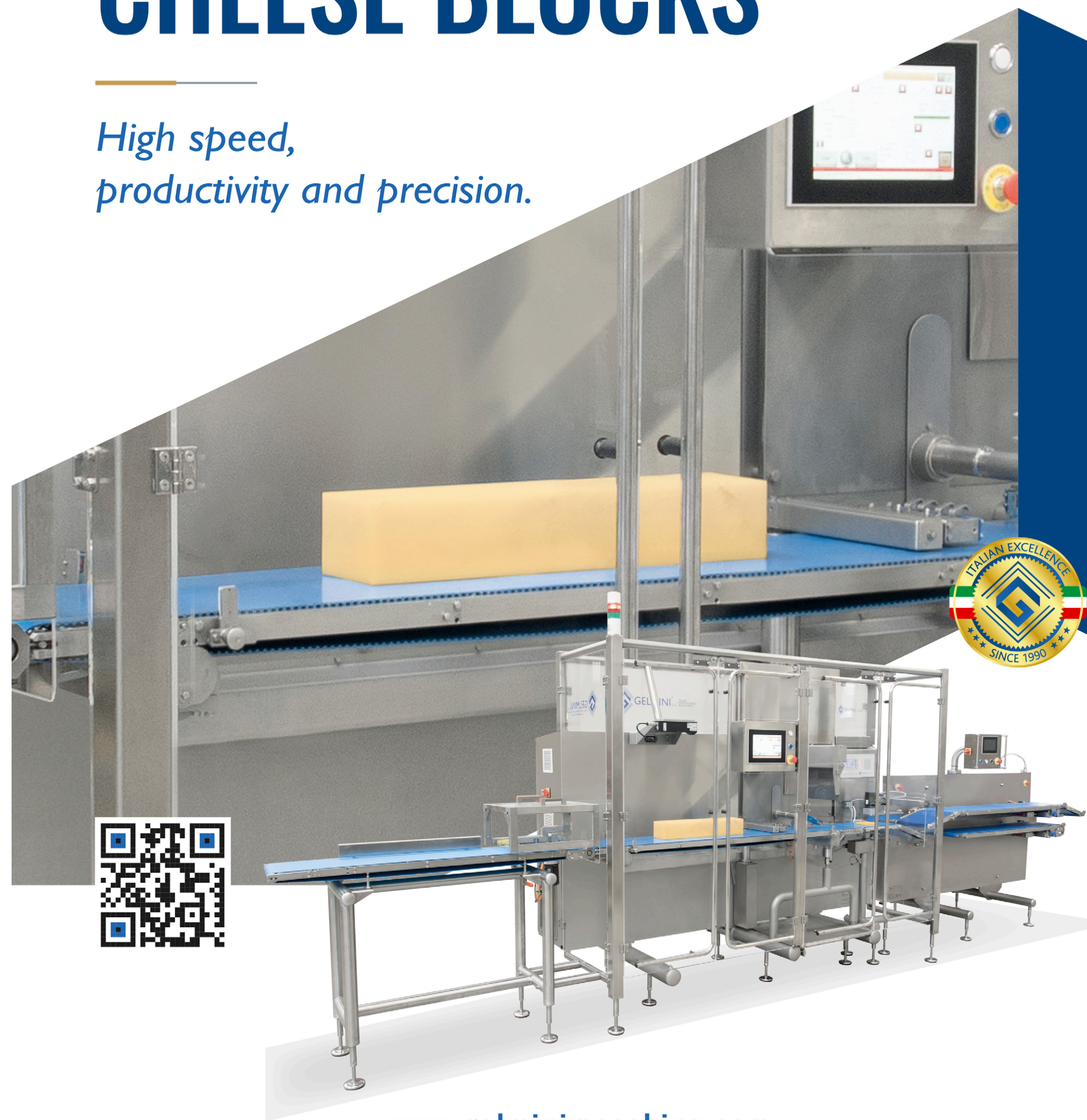
Your Michelin-starred restaurant La Présef, among other things, has earned a Green Star. How does your hitech approach improve the sustainability of your business?

We have set up a series of projects to guarantee energy efficiency, as well as the use of raw materials. Furthermore, by using electric equipment we reduced our atmospheric emissions by 60%. We have been awarded the Green Star, moreover, for the attention we dedicate to the territory: we have solid relationships with small farmers and fishermen of Como Lake and we are able to offer a salary to the retirees that during the winter help us with mushroom hunting. We have also implemented a project, which is called 'Terra Alta', that involves a small cheese factory in Mellarolo, a village in Valgerola (Valtellina): we purchase all the cheese they produce to a surcharge so that they can continue producing them and, with livestock breeding, maintaining the pastures.



CHEESE BLOCKS

*High speed,
productivity and precision.*



www.gelminimacchine.com



AUTOMATIC CUTTING MACHINE MOD. ERA

GELMINI srl - Via G. Moruzzi, 3 - 43122 Parma (Italy) | Tel. +39 0521 861413 | info@gelminimacchine.com



Vietnam: a fast changing market

The competition from Asian and European manufacturers. The fastest growing segments. The trends dictated by the pandemic. The Vietnamese food packaging and processing industry in a report by Ho Chi Minh's ITA Agency office.

by Federica Bartesaghi

The export to Vietnam of machinery and equipment for food processing and packaging was negatively affected by the pandemic, proven by a 28.6% decline between 2017 and 2021. Nevertheless, it rapidly recovered in 2021 with a jump of 39.1%, equivalent to over 241 million USD, a report issued by the ITA Agency Ho Chi Minh Office highlights. Currently, China is the no.1 supplier to Vietnam, making up a share of 48.7% in total export volume in 2021. 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 2021. Germany and Netherlands came second and third with export values of 38.3 million and 20.5 million USD, respectively. These three countries make up 73% of the market value approximately. Italy, for its part, ranked 4th with 11 million USD, equivalent to 4.6% share of total export value. In general, Vietnamese customers are heavily depending on imported equipment and machines for their domestic demand, on the ground that local production and technology are still far behind international level. A large portion of the export volume was spent on preparation and processing machines for coffee, brewery and dried products. In 2021, machines for coffees exported to Vietnam reached 44.2 million USD and accounted for 18.3% of total value. Meanwhile, export value of machines for brewery went to 40.3 million USD, making up 16.7% of total value. Machines for dried products witnessed a substantial recovery of 29.5% in 2021, equivalent to over 39 million USD, after being hit hard by the pandemic.

Trade with Italy and competition with other suppliers

Italy export value of food processing and packaging machines to Vietnam has been decreasing between 2017 and 2021: in 2021 it was

Vietnam: un mercato in rapido mutamento

La concorrenza asiatica ed europea. I segmenti in più rapida espansione. I trend dettati dalla pandemia. Il mercato vietnamita del food packaging e processing in un report dell'Ice agenzia di Ho Chi Minh.

valued approximately 11 million USD - almost half the value it had in 2017 (21 million). As previously mentioned, in comparison with other exporters Italian products in Vietnam are still modest and only account for 4.6% of Vietnam's total import value. Hence, according to ITA's report, Italian machine suppliers are facing stiff price competition from Asian countries such as China and South Korea. In the meanwhile, they are also in direct competition with European suppliers, mainly from Germany and The Netherlands, who have been establishing their own sales, representative offices as well as technical assistance service. Furthermore, their sales agents and distributors often manage to provide local end users with convenient full solutions from raw material preparation, processing to packaging. "In our opinion", ITA trade commissioners say, "Italian manufacturers should invest more on promotional and marketing activities in order to improve their clients' perception and put more firmed presence by establishing more representatives and branches in the Vietnamese market." Major Italian machines and equipment which are exported to Vietnam are packaging systems and complete packaging lines.

The printing & converting machines market at a glance

Exports to Vietnam of machinery and equipment for printing and converting have witnessed an average growth of 12.7% since 2013, for import value of over 148.3 million US dollars per year in the last five years. A large portion of this figure has been spent on offset-printing machines (export to Vietnam reached 60.3 million dollars) and flexographic printing machines (machines' value went to 24.8 million dollars, the highest ever during the last five years). Most of imported machinery and equipment in Vietnam originates from China, for an estimated value of 50.1 million US dollars, which was a 28.7% share of the total market value in 2017. Japan and Germany are number 2 and 3 with import values of 35.2 million and 28.3 million dollars respectively. These three countries make up 65% of the market value approximately. Meanwhile, Italy stands at 6th position with 5.9 million dollars (down 10.6% over previous year).

THE COVID-19 IMPACT ON PACKAGING

The closure of retail outlets and Horeca establishments in a bid to contain the spread of Covid-19 led to a shift towards the consumption of larger pack sizes and multipacks, boosted by both increased online purchases and falling incomes. Even as restrictions eased, the convenience and the competitive pricing of a much wider variety of foods and goods available through e-commerce was still seeing e-commerce sales continuing to rise and thus driving demand for larger pack sizes in several areas. Sales of stand-up refill pouches, especially for the home case sector, experienced strong growth, while glass bottles registered a strong decline in the sales of soft drinks, with much of this being down to the returnable nature of these bottles. This saw rigid plastic, such as PET bottles, gaining share from glass bottles in 2020. In packaged food and beverages, the surge in e-commerce sales is expected to continue driving the increasing use of plastic and metal packaging.

DAIRY PACKAGING: ups and downs

In the first quarter of 2020, volume sales in dairy packaging were negatively impacted by the pandemic due to restrictions on the transportation of goods, which made logistics and distribution more difficult to manage for companies. However, once distribution issues were ironed out, dairy packaging actually benefited from the pandemic due to the lifestyle changes. At-home consumption increased, supporting continued strong growth in 2020, with dairy products considered as essential by many Vietnamese consumers. As well as consuming more of their meals at home, consumers also tried to limit their exposure to the virus by reducing the frequency of their shopping trips. This supported growth for larger pack sizes in shelf stable products: for example 1,000 ml gable top liquid cartons recorded strong growth in 2020, as did 1,000 ml HDPE bottles. Among the fastest-growing pack types in 2020 were PET bottles, other plastic bottles, HDPE bottles and liquid cartons. In the wider dairy industry, liquid cartons - be it brick, gable top or shaped liquid cartons - are becoming increasingly popular, not only in drinking milk products but also in drinking yoghurt and other dairy.

SOFT DRINKS:

PET bottles dominate in the category

PET bottles recorded increasing retail sales in most soft drinks categories during the Covid-19 pandemic in 2020. With PET bottles widely available in larger sizes of 1, 1.5 and 2 litre packs in cola carbonates and 5 litre packs in still bottled water, these larger pack sizes were in demand among consumers as they lasted longer and reduced the frequency of shopping trips to physical stores. PET bottles are the dominant packaging type in soft drinks and are used in the majority of soft drinks products, being particularly strong in bottled water, carbonates, RTD tea and sports drinks. Nevertheless, more and more producers are shifting from PET bottles to aluminium cans and refillable glass bottles. Just to name one, at the beginning of 2020 leading craft beverage company Winking Seal Beer launched beWater - water presented in aluminium cans. The company has reached agreements with several international hotel chains and Horeca outlets to phase out plastic bottles, and to that end it will be growing an international distribution network.

ALCOHOLIC DRINKS:

the surge of aluminium

The Vietnamese alcoholic drinks industry was hit by a double whammy in 2020: the pandemic, of course, and the new drink-driving legislation. The stricter new drink-driving laws came into effect on 1 January 2020 with a zero tolerance approach, as the country looked to crack down on drink driving and reduce the number of traffic accidents. Consequently, it hurt the operations of restaurants, bars and beer halls. Some players, nevertheless, reacted positively with Heineken, for example, launching its non-alcoholic Heineken 0.0 product in March 2020. The country was then hit by the pandemic and the measures taken to contain its spread, which also severely impacted the unit volumes of alcoholic drinks packaging used in the on-trade channel. Metal beverage cans was the most popular packaging type for alcoholic drink products in 2020, and continued to gain share from glass bottles, even if both pack types were in decline in this year.



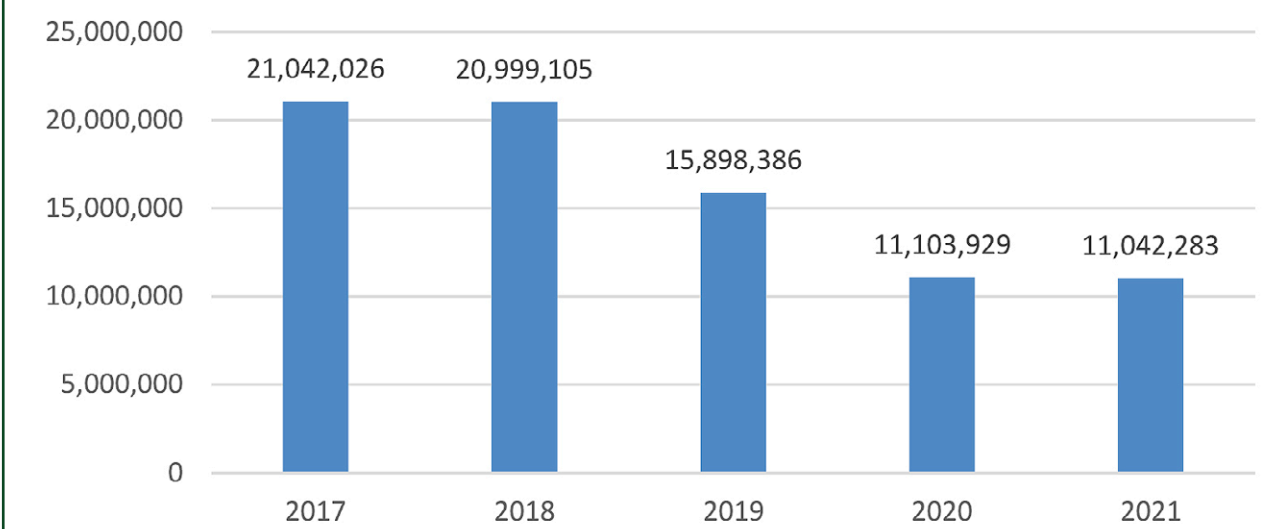
Vietnam's imports of main food processing & packaging machines parts by category (in USD)

Types of main machines	HS Codes	2017	2018	2019	2020	2021	2017 - 2021
Machines for coffee	843880	37,374,412	47,447,144	42,480,694	35,839,436	44,154,736	207,296,422
Machines for brewery	843840	10,940,699	24,585,577	4,907,291	8,314,534	40,343,116	89,091,217
Machines for dried products	843780	13,298,828	19,094,445	23,512,339	12,846,982	18,073,438	86,826,032
	843710	20,443,186	21,632,429	25,763,625	17,299,637	20,973,480	106,112,357
Machines for bakery and noodles	843810	33,417,247	37,234,456	26,234,507	17,172,413	30,045,392	144,104,015
Machines for meat or poultry	843850	14,041,177	22,082,844	51,775,283	21,878,655	26,309,310	136,087,269

Vietnam's imports of main food processing & packaging machines parts by major countries (in USD)

No.	Country	2017	2018	2019	2020	2021	2017-2021
1	China	69,223,052	97,962,409	91,014,991	83,811,317	117,497,829	459,509,598
2	Germany Customs	19,253,774	22,108,030	11,620,008	11,182,475	38,300,420	102,464,707
3	Netherlands	8,585,969	26,075,710	35,939,350	8,488,854	20,523,506	99,613,389
4	Italy	21,042,026	20,999,105	15,898,386	11,103,929	11,042,283	80,085,729
5	South Korea	14,765,580	19,432,021	18,869,444	13,938,290	9,910,778	76,916,113
6	Japan	9,086,897	6,735,843	16,415,014	7,175,354	8,247,773	47,660,881
7	United States	5,899,566	16,595,861	8,011,740	6,783,522	6,815,215	44,105,904
8	Sweden	2,917,229	7,823,788	2,681,651	2,518,263	5,687,061	21,627,992
9	Taiwan	5,740,305	6,762,364	5,312,251	3,828,551	5,200,795	26,844,266
10	Thailand	8,196,648	9,141,137	9,667,966	12,082,528	2,979,756	42,068,035

Italy export value of food processing and packaging machines (in USD)



Source: ITA Ho Chi Minh's processing based on TDM's data

The future of f&b machinery on show at Cibus Tec

The international exhibition dedicated to the food-mechanical industry will take place from 24 to 27 October at Fiere di Parma. 1,200 confirmed exhibitors and over 40,000 visitors from 120 countries are expected. Facts and figures of the 53rd edition.

by Lucrezia Villa

The countdown to Cibus Tec 2023 has officially started. The international exhibition dedicated to technologies for the food and beverage sector, which will take place from 24 to 27 October at the Fiere di Parma fairgrounds, will host 1,200 exhibitors, 65% Italians and 35% coming from abroad. Over 40,000 are the visitors from Italy and 120 countries around the world expected in Parma, with an important presence from Europe, the United States, the markets of South America and Africa. Furthermore, thanks to the collaboration with the ITA Agency and the support of the Emilia-Romagna Region, more than 3,000 VIP Top Buyers of f&b companies from over 60 countries have been invited (with a remarkable presence from the Middle East and Southeast Asia). Facts and figures of the 53rd edition of Cibus Tec were presented last 4 July in Milan at the presence of the Italian and international press, by Thomas Rosolia, president of Koeln Parma Exhibitions and CEO Koelnmesse Italia: "The almost sold out of the exhibition spaces and the great adhesion of the Top buyers involved are a confirmation of the extraordinary nature of this event, capable of both enhancing the technologies of our country and involving the most important companies across the border." A success also highlighted by Antonio Cellie, CEO Koeln Parma Exhibitions and CEO Fiere di Parma: "The strength and success of a fair are determined by two variables: the vocation to fuel innovation and the ability to attract the key geographies of that sector. We are adding a third element to Cibus Tec, the experience 'on the field', thanks to which the 'Food Valley', during the days of the fair, is transformed into the setting for an ideal 'factory-tour', during which visitors can connect insights, knowledge and experiences inside and outside the fairground." Emanuele Di Faustino, head of industry, retail and Nomisma services, together with Matteo Zoppas – president of ITA Agency – also partook in the launch press conference.

80 years of history

Cibus Tec's history dates back 80 years. The exhibition has always been organized in Parma – an iconic place for the Italian food sector, which counts on about 1,200 f&b industries, apart from being the capital of the larger 'Food Valley', ga-

thering 60% of Italian food production within a radius of 200 km – and this year it becomes even larger and more international. To this end, the joint venture with Koelnmesse has been crucial, as Thomas Rosolia recalls: "The partnership, which started in 2016, has been an extraordinary game changer. Indeed, through the years we have recorded an increase by +40% in foreign visitors and by +59% of overseas exhibitors. Once the show covered an area of about 15,000 sqm, whereas now it stretches for 35,000 sqm. And we are aiming at 40,000 sqm." "The Italian food tech sector, in Parma in particular, has an innate ability to interpret the needs coming from abroad and translate them into tailor-made solutions, which adapt the knowledge and processes already developed with success for made in Italy agri-food", Antonio Cellie adds. "CibusTec is among the very few exhibitions in the world where, for 80 years, they have been exhibiting processing & packaging technologies that interpret the epochal needs of the f&b industry. The latter, like today, often finds itself facing epochal transitions of which our country is frequently a virtuous laboratory."

The features of the 2023 edition

Sustainability, food safety, taste and wellbeing, innovation, environment and digitization. These

are just a few of the topics that will characterize the exhibition offer and the rich program of conventions and meetings during the four-day event in Parma. The halls, overall, will be five: n.2 will be dedicated to processing and packaging and 'from packaging to intralogistics'; n.3 to bottling, filling and packing; n.5 will cover processing of fruit, vegetables and sauces; n.6 processing of dairy, meat, seafood, pasta, ready meals and alternative proteins; and n.4 will be dedicated to services and institutions. The 2023 edition will host a larger area dedicated to the best food tech and artificial intelligence start-ups, in collaboration with Le Village by Crédit Agricole and ITA Agency. In a moment in time where consumers are increasingly conscious about healthy, safe and sustainable products, Cibus Tec enriches its exhibition offer with a path dedicated to packaging: 'NextGen. The future perspectives of food pack'. The exhibition will also be the reference event for the future of food safety: in addition to boasting the exhibiting presence of the most important Italian and foreign suppliers of laboratory and analysis equipment and solutions, it organizes, with LabWorld.it, the LabWorld Arena (a permanent area for conferences and meetings on food safety) and it hosts the most important Italian conference on challenges and solutions to fight food contamination.



From left: Antonio Cellie, Thomas Rosolia, and Emanuele Di Faustino

The winning couple



TYING MACHINE FOR CURED MEATS FRT-MF-400-G

This machine substitutes the well-know "Mosca" and presents many options of work, so that it can tie every type of food product.

The working plan allows the sling and the harness of the product up to a maximum length of 43 cm.

Cross-tying system: it makes a cross with only one knot; it's ideal for small cold cuts, cooked pork sausages and roasts.

Spiral tying system: it makes a spiral on cold cuts and medium cut meats doing a knot at the end.

TYING AND LOOP MAKING MACHINE TB-04-100

This machine is in continuous evolution, and it is able to tie any type of products up to Ø 80 using both synthetic and natural casing.

It carries out two different tying operation in continuous, with or without space between the tying products.

It makes a loop or at the end of each product or planning a number from 1 to 99.

It is compatible with any filling machine, with or without portioning machine.



Tecno Brianza from 1981 offers products made by persons and partners that with passion and dedication collaborate to guarantee product's quality and his continuous evolution to satisfy your needs. Productive process supervision is essential to offer you continuity, reliability and consultation, never forgetting the importance of tradition.



BRIANZA
TECNO Soluzioni e impianti per salumifici dal 1981

www.tecnobrianza.it

ITALIAN F&B MACHINERY EXPORTS ON THE RISE

During the press conference introducing the 53rd edition of Cibus Tec, the birth of the first Machinery Observatory for food&beverage - created with the support of Nomisma - was also announced. The Observatory aims at analyzing the Italian food-mechanical industry, to identify dimensions, performance, markets and competitiveness indexes of the supply chain on an international scale. The analysis preview shows that the made in Italy f&b machinery is one of the industries with the strongest international vocation, boasting an export of 8 billion euro in 2022 (+24.2% compared to 2012), and 1,985 million euro in the first trimester of 2023 (+20.6% compared to the Q1 2022).

The 2nd largest exporter

Based on such numbers, Italy ranks - at a short distance from Germany (exports at 8.9 billion euro) - as the second largest exporter of food&beverage machinery in the world, with an 18% market share of the global exports, and accounting for 26% if we consider European exports. Altogether, Italy and Germany account for over 38% of the industry's worldwide exports. Looking at the latest trends, though, the undisputed leader appears to be China. The third global exporter with overseas sales worth 5.2 billion euro. Within a decade, the country's market share has doubled, from 6% to 12%. And exports continue to grow in 2023 too, recording +22% in the first trimester, compared to Germany's +16% and Italy's +21%.

Food processing and packaging drive exports

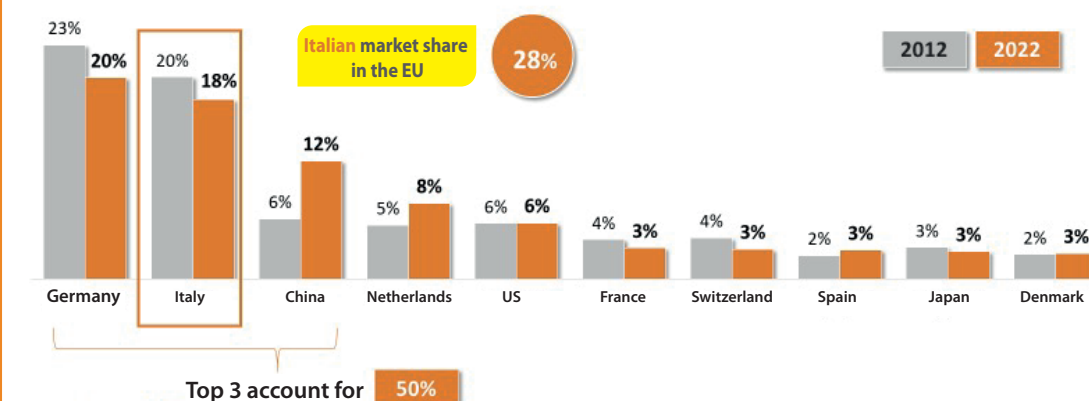
But what are the main types of Italian machines exported abroad? Half of the industry's exports are represented by packaging machinery and equipment for a total value of 4 billion euro in 2022; technologies dedicated to food processing follow behind at 2.5 billion euro, accounting for 31% of the overall exports; the remaining 19% - with 1.5 billion euro - is represented by bottling machinery. Although positive performances have been recorded by all categories, in the last decade as well as in the first three months of 2023, the industry's exports have been driven by packaging and processing machinery for the food&beverage: as for the former exports grew by +27% in the Q1 2023, whereas the latter increased by +17%.

Further growth opportunities

What about the future? What will the most promising markets be? "Despite the current and uncertain international macro-economic scenario, the opportunities for further expansion of Italian food&beverage machinery exports in the next few years are plausible both among the more mature markets as well as in emerging ones", says Emanuele Di Faustino, head of industry, retail and Nomisma services. According to the analysis carried out by Nomisma, it is clear how Italian exports of machinery for the food&beverage are mainly directed to European countries, which alone account for over 39% of the industry's exports. North America follows, with a key role played by the US (first destination market for made in Italy f&b tech) - with a 16% market share. Other important areas for Italian exports are represented by Latin America (Mexico and Brazil at the top), the UK, Russia and Switzerland, as well as the Far East (China above all). "Among the noteworthy emerging markets there are some in the Middle East (primarily Israel, Saudi Arabia and Qatar), Africa (above all Angola, Senegal and Morocco) and Eastern Europe (like Slovenia, Serbia and Romania), thanks to expanding economies and the food industry and significant growth rates in the demand for Italian machinery", ends Di Faustino.

MARKET SHARE EVOLUTION OF THE TOP GLOBAL EXPORTERS

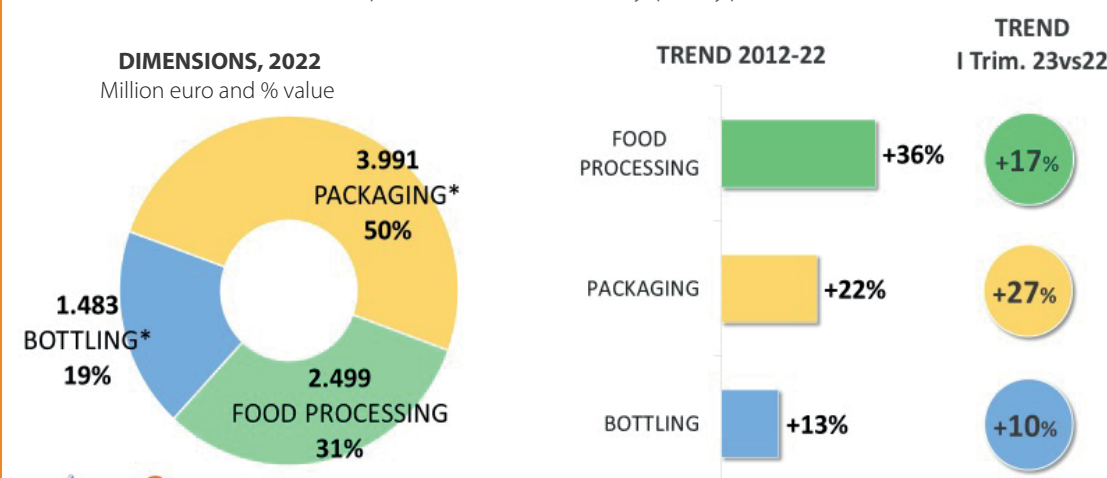
% of the total global exports in value



Source: Machinery Observatory for food&beverage by Cibus Tec carried out with the support of Nomisma

THE MADE IN ITALY EXPORTS ARE DRIVEN BY FOOD PROCESSING AND PACKAGING TECHNOLOGIES ABOVE ALL

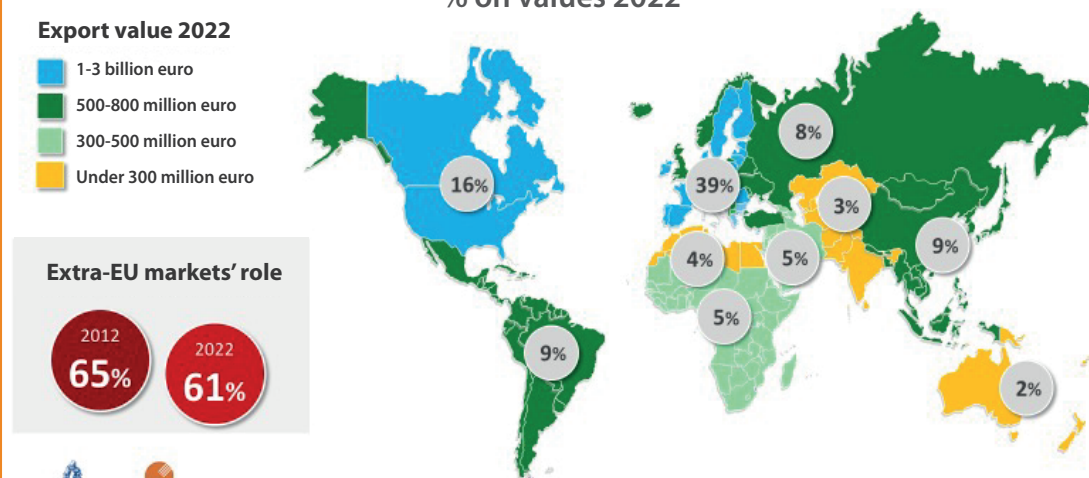
Export of f&b machinery per type



*data also include machinery for the non-food industry
Source: Machinery Observatory for food&beverage by Cibus Tec carried out with the support of Nomisma

EXPORTS OF ITALIAN MACHINERY FOR THE AGRI-FOOD ARE MAINLY DESTINED TO EUROPE AND NORTH AMERICA

Exports of machinery for the f&b by area
% on values 2022

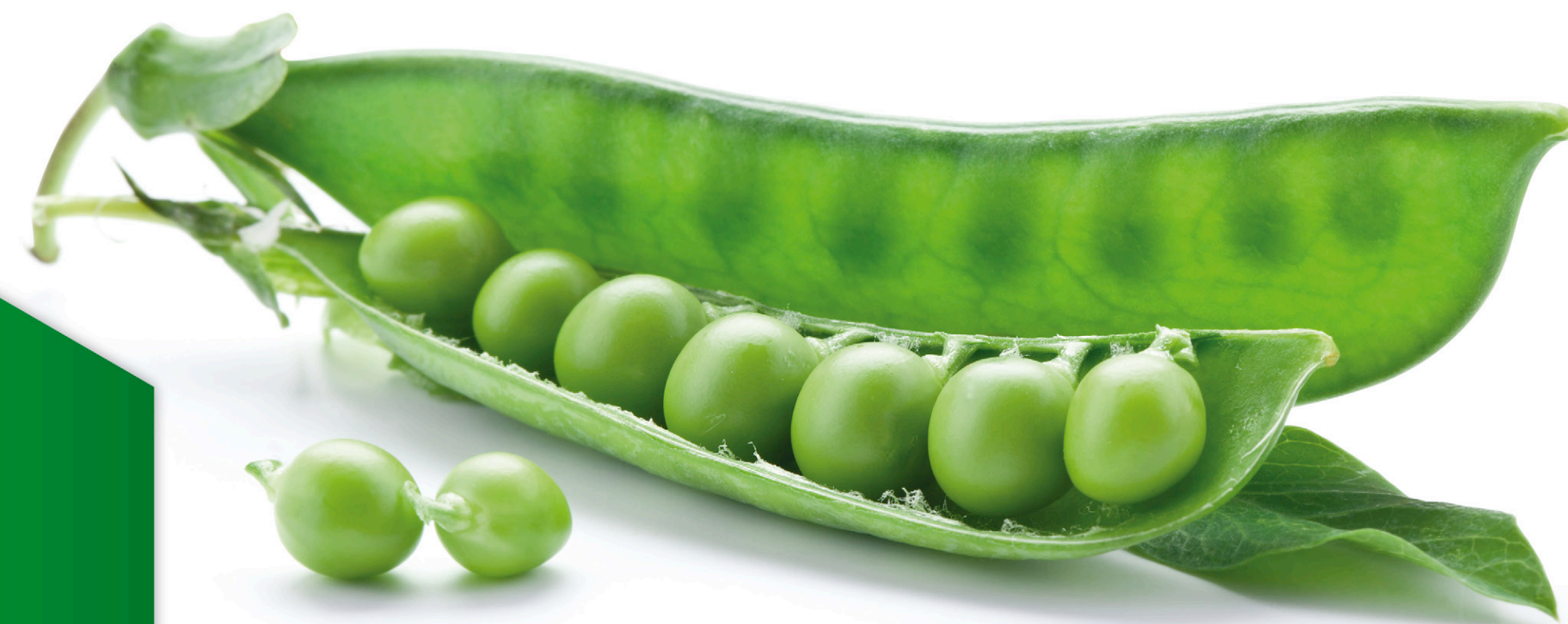


Source: Machinery Observatory for food&beverage by Cibus Tec carried out with the support of Nomisma

A Cibus Tec il futuro della meccanica per il f&b

È iniziato il conto alla rovescia per Cibus Tec 2023. Sempre più grande e internazionale, la rassegna dedicata alle tecnologie per il mecano-alimentare, che si terrà dal 24 al 27 ottobre prossimo nei padiglioni di Fiere di Parma, accoglierà 1.200 espositori e circa 40mila visitatori (provenienti da 120 Paesi del mondo). Tutti i numeri e le novità della 53esima edizione.

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.



Difficult films? Compostable?
Biological or paper ones?

WE ARE READY
and YOU?

NEW MODEL! FP 100 DUAL LANE



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

Small guide to dealcoholization

It is the process to remove some or all the alcohol content from wine, to create the ‘no or low’ products increasingly demanded by global markets. But how does it happen and with what consequences?

by Federica Bartesaghi

Much has been said and much will be said on this topic, given that the ‘No or Low’ alcohol products (from which the acronym ‘NoLo’) is a relatively new trend destined to grow exponentially. Data in hand, namely those of the latest report released by Iwsr, the NoLo market - that beside wine includes also beer and ciders, spirits and ready-to-drinks - exceeded the 11 billion dollars value in 10 key markets investigated by the research company. In 2018, this figure was 8 billion. Of these 10 markets, 8 show a volume growth of approximately 7%: Australia, Brazil, Canada, France, Germany, Japan, South Africa, Spain, the UK and the USA. With a projected CAGR of +7% from 2022 to 2026, compared to +5% for the 2018-2022 period. The debate was further accelerated by Ireland’s introduction of mandatory health labelling for alcoholic drinks, to warn consumers about the potentially harmful effects of alcohol consumption. No doubt other countries will soon follow suit: a clear indication of which direction the market is taking.

Buyers for the different distribution channels, both on- and off-trade, are not indifferent and have recognized the potential of this new business. Wine produ-

cers, for their part, did not just stand by and watch. Many have created dedicated labels and more will follow. As a matter of fact, when the debate on dealcoholized wines exploded in Italy and Europe, a few months ago, the chairman of Federvini (Italian Federation of Wine Producers), Micaela Pallini, wisely claimed that “it would be wrong, considered the tough international competition, to prevent Italian wine makers from taking advantage of products that could be warmly welcomed in some geographical, social and cultural contexts, especially outside of Europe.” Adding that “the key point, today, is to clearly define the features of such wines and the limits to be placed to their production and marketing. We are only against the hypothesis of adding exogenous water to the wine making process, but for the rest we agree on the need to go on.”

The EU legislative context

The sector was initially subject to Regulation (EC) no. 606/2009, which set three rigorous limits: dealcoholization was allowed only for generic wines therefore excluding IGTs, DOCs and DOCGs; the reduction could not exceed 20% of the original alcohol content; the alcohol content of the final product must not be inferior to 9% by vol. Following the changes made to Regulation (EU) 2021/2117 of the European Parliament and of the Council of 2 December 2021, some important innovations have been introduced. First, the products obtained by dealcoholization must be included in the wine legislation and therefore defined as ‘dealcoholized wines’, when the alcohol content is less than 0.5%; or ‘partially dealcoholized wines’ if the alcoholic is between 0.5% vol. and the minimum alcohol required by law for that category.

Another important novelty is that the procedure now potentially concerns PDOs and PGIs alike, although they cannot be subjected to complete alcohol removal, but only partial in order to maintain their IG status. I say ‘potentially’ for a specific reason: the production disciplinary must contain all the related specifications. Consequently, the decision whether to introduce this possibility or not remains on the producers. The topic, it is worth specifying, is on the agenda for both legislators and OIV experts, who reserve the right to introduce new oenological rules and practices for their production. To date, there are three authorized alcohol removal techniques: reverse osmosis, distillation, evaporation.

How dealcoholized wines are made

Having said this, let’s see how the dealcoholization methods allowed in Europe work in principle. In the reverse osmosis process (also called membrane technique), the wine passes through semi-permeable membranes at high pressure (up to 40 atm) to allow the extraction of a mixture of water (the water originally present in the wine) and ethanol. The latter is separated by distillation, while the original water is reintegrated into the wine to reduce its alcohol content.

A second method of dealcoholization is vacuum (or column) distillation. It is a two-step process where the wine is first transferred through a distillation

column at a temperature of approximately 30°C to extract the highly volatile compounds. The process is then repeated at a higher temperature to remove the ethanol. At the end of the whole process, the dealcoholized wine, the flavors and the eventually non-distilled parts are reunified.

The third technique is the partial evaporation under vacuum. Ethyl alcohol has a boiling point of 78°C, therefore lower than that of water (100°C). Thanks to a vacuum pressure on the wine, the alcohol evaporates at a low temperature (35°C) in a few minutes without water loss. The risk, in this third case, is a greater impoverishment of the organoleptic profile of the wine, given that evaporation can also involve volatile compounds such as perfumes.

Limits and new frontiers

Dealcoholization has tangible effects on the original wine mass. The first a partial volume loss, result of the extraction of the alcohol and, with it, of a part of the water (albeit with significant differences depending on the method used). Such water, as we have seen, can be reintroduced afterwards, but with an important distinction: one thing is to reintroduce the water originally present in the wine, another one is to add exogenous water, which is an illegal practice in Europe.

Another consequence of dealcoholization is the loss of some volatile compounds, and therefore part of a wine’s structure and complexity. Even in this case, however, the addition of exogenous flavors and aromas is excluded by the law. There is one thing for sure: alcohol removal is an extremely energy-intensive process and, in some cases, not much sustainable also in terms of water consumption. Probably trying to overcome this problem several biotech companies have been working to find new methods for lowering the alcohol content of a wine even before the wine making process has started. How? By adding enzymes that can act on grape sugar before fermentation can transform it into alcohol. And thus inhibiting the production of ethanol.



Piccola guida alla dealcolazione

È il procedimento che sottrae al vino l’etanolo per ottenere prodotti a zero o basso contenuto alcolico. Oggi richiestissimi sui mercati internazionali, e non solo. Ma come avviene questo processo e con che conseguenze?



endlessly
UNIQUE

Your world. Your trade fair.

GET YOUR TICKET NOW!

More information:
www.iba-tradefair.com

2023
22.-26.10.
München
iba-tradefair.com

THE WORLD’S LEADING TRADE FAIR FOR
THE BAKING AND CONFECTIONERY INDUSTRY

Packaging machinery: “Unity is strength”

2022 was another record year for the Italian industry, with total turnover exceeding 8.5 billion euro. The data released by the Ucima association, the speech of its chairman Riccardo Cavanna, and that of Carlo Bonomi, at the head of Confindustria (and his thrusts at Timmermanns).

by Federica Bartesaghi



RICCARDO CAVANNA

“Unity is strength”. Ucima’s motto well reflects its goal: to work in synergy to consolidate the Italian leadership in the global packaging machines market. A leadership that is actually shared with Germany, and an ever greater competition from the East (China first) that represents a very big challenge for our industry. The winning recipe? For Ucima, it is to further strengthen the image of the ‘Italian brand’ around the world – just like other excellent industries did in the past, namely food and fashion – and create strong supply chains, even better if shared, so that market turbulences can no longer put the industry in troubles. There is more. Such a cooperation would give us more negotiating power, both on a domestic and European scale, when and where the important decisions are made, those capable of shaping the future of the whole sector. One example above all: the battle over the EU Packaging Regulation.

This and much more was discussed in Bagiovara di Modena, last July the 10th, on the occasion of the annual Members’ Meeting of Ucima, the association that represents 200 Italian manufacturers of wrapping and packaging machines. During the event, which brought together associates, press, and institutional representatives including the chairman of Con-

findustria (the largest Italian industrial organization), Carlo Bonomi, the data contained in the 11th National Statistical Survey carried out by the Mecs - Ucima Study Center were presented. Every year, it provides a snapshot of the industry’s performance. 616 companies were surveyed, with employees amounting to over 37,000 thousand.

2022 marks another record year

The Italian packaging machines industry marks a historic milestone in 2022, recording a total turnover of 8.537 billion euro, rising 3.6 percentage points with respect to the previous record set in 2021. In the 2019-2022 period (4 years), the industry’s turnover has grown by approximately half a billion euro. According to the Ucima’s chairman, Riccardo Cavanna, the past one was “an extraordinary year”, despite the “devastating effects” of the pandemic, the war and the supply chain crisis which led to a sharp slowdown in investments, especially those made by the food & beverage industry. “Nevertheless, the sector proved to be resilient,” adds Cavanna, who sees joint ventures and business aggregations as a way to grow, given that “larger dimensions can translate into a greater reach for our companies abroad, where one out of four products is packaged with Italian machines.”

Italian manufacturers propensity for export was indeed also confirmed in 2022, with foreign turnover accounting for 77% of the total and amounting to 6.57 billion euro (+1.7% on 2021). The podium of the geographical areas remains unchanged: with 2.52 billion in sales, the EU remains the main target area for the Italian machines, making up 38.4% of all exports. Asia comes second with a turnover of 1.23 billions, representing 18.8% of the industry’s total international sales. Third place was held by North America, with sales amounting to 1.14 billions. The domestic market also marked a significant leap, with a rise of 10.6% on 2021, taking Italian manufacturers to a final balance of 1.96 billions and 23% of total turnover. And in 2023? According to the survey conducted by the Mecs - Ucima Study Center further growth is expected by 47% of the companies interviewed. 41.7% expect steady results while 10.3% fear a decline.

Turnover by industries and production type

As far as customer industries are concerned, the division between food and beverage and non-food industries is respectively 56.7% and 43.3%. In detail: the food industry was the top-ranking customer industry in 2022, taking up 31.9% of total turnover with its 2.72 billion euro. The beverage industry took second place, with 24.8% of the total turnover, an absolute value of 2.11 billions (+8%). Third comes the tissues and other items, with 1.59 billions (18.6% of the total), up by 6% and followed by pharmaceuticals, cosmetics, and the chemical and home care industries. The primary packaging machine family remained predominant with 50.2% of turnover (4.28 billions deriving from the sale of these machines), followed by the end-of-line, labelling, and ancillary equipment segment (28.4%) and the secondary packaging (which takes up the remaining 21.4%).

Future challenges and the controversial EU Packaging Regulation

The interview released by Confindustria’s chairman, Carlo Bonomi, was a crucial moment of the event organized by Ucima. Hence, in recent years the Modena-based association – which will blow out 40 candles in 2024 – has invested time and resources serving the interests of its member companies also in the political domain. A great achievement came during the pandemic, when the Association’s commitment allowed Italian packaging companies to be included in the list of the essential business activities, which allowed them to keep on working. Another virtuous example is the collaboration established with two other industrial associations – Acimac (machinery and equipment for ceramics) and Amaplast (plastics and rubber machinery, equipment and moulds). And pre-

Macchine packaging: “L’unione fa la forza”

Il 2022 è stato un altro anno record per il settore, con il fatturato totale che sale a 8 miliardi e mezzo. I dati presentati da Ucima. Le parole del suo presidente, Riccardo Cavanna. E l’intervento del numero uno di Confindustria, Carlo Bonomi (con stoccata a Timmermanns).



EXCLUSIVE INGREDIENTS AND FLAVOURS

THE VOICE OF EXCELLENCE.

Fratelli Pagani S.p.A., a pioneer of clean label solutions in the food industry, has been making the sensory experience of food products unique and recognisable for over 110 years, in a process of continuous innovation.

Keeping up with the latest market trends, the company offers sophisticated and customised solutions for different sectors: MEAT, FISH, PASTA AND SAVOURY, ORGANIC AND VEGAN.



OUR EXCLUSIVE SOLUTIONS



INGREDIENTS
AND BLENDS



SELECTED
SPICES AND
HERBS



FLAVOURS
AND TASTE
ENHANCERS



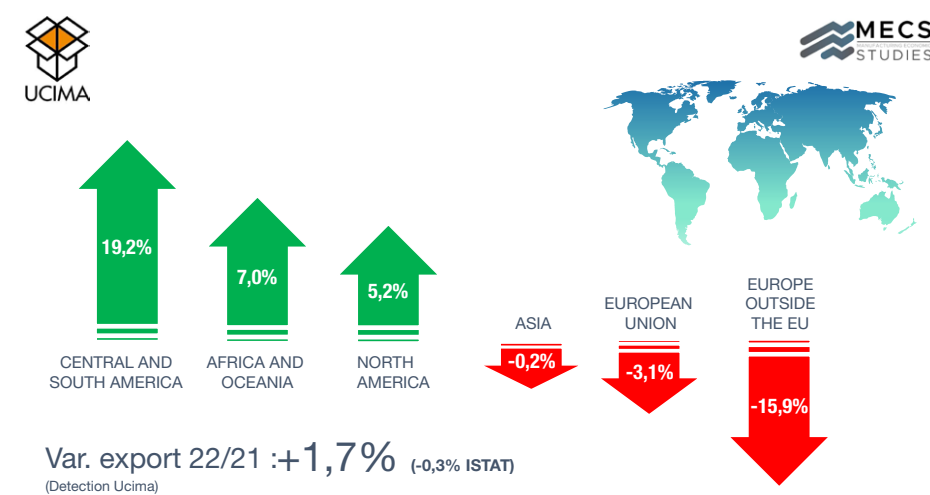
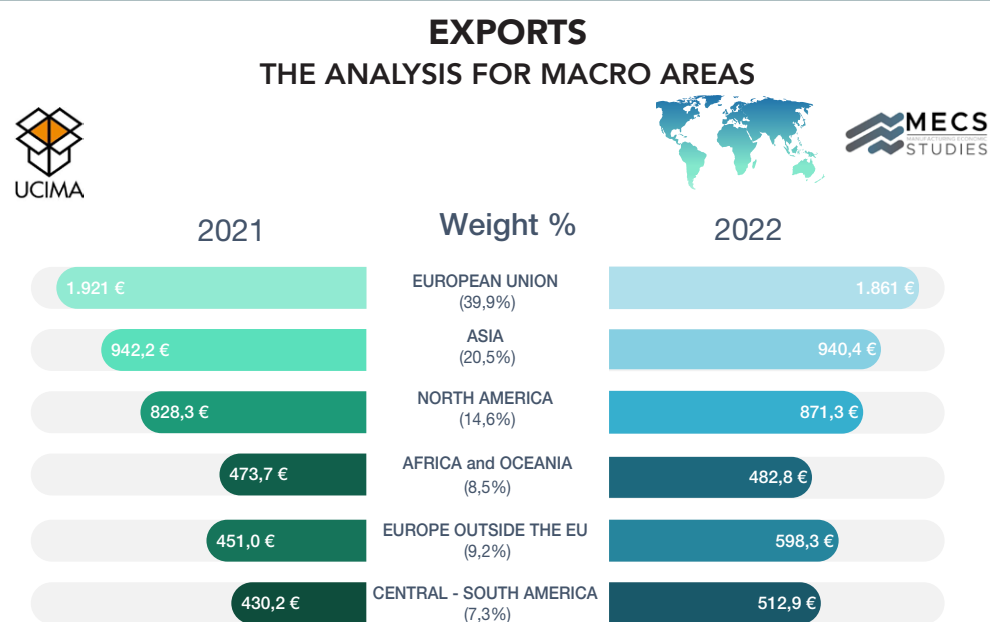
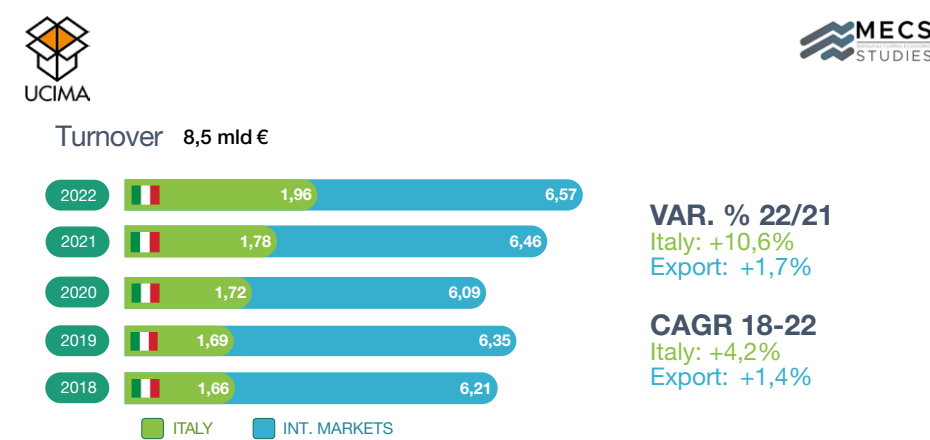
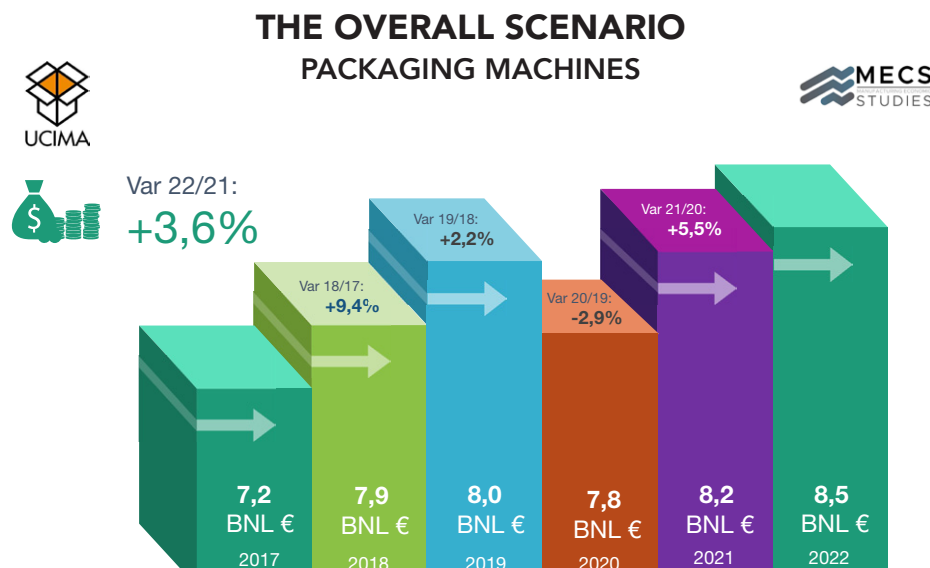
STARTER
CULTURES



ACCESSORIES
AND CASINGS

cisely on the occasion of the 2023 Meeting, Cavanna announced the adoption of a new protocol that “proves the success of this righteous association model”.

Despite the excellent balance sheet presented, 2023 presents several unknowns that make it real hard to make long-term forecasts. “For the second part of the year”, Cavanna says, “our indicators suggest a slowdown in global demand.” Of particular concern the rising interest rates, the persisting uncertainty in some areas of the world, and the lack of new 4.0 policies as well as, of course, the new European Packaging Regulation. The president of Confindustria, Carlo Bonomi, also spoke on the subject, highlighting the lack of empirical data on whether reuse is better than recycling, also from an environmental point of view. “Unfortunately,” says Bonomi, “we have a commissioner named Timmermans [the Vice-President of the European Commission, resigned on August 22] who clearly demonstrated an ideological approach to the issue.” The matter is of strategic importance for our country that, over the past years, has become Europe’s recycling leader. In 2021, it sent to recycling more than 73% of the packaging waste, surpassing the EU target of 70% by 2030 well in advance.



CEPI

www.cepisilos.com

3 in 1 station

Fields of application

Bread, pastries, ice cream, pasta, gluten-free products, cereal mix, cereal bars, baby food, functional food, spices mix, instant coffee.

Description and strong points

The 3 in 1 (weighing, filtering, blending) weighs the ingredient, separates air from product during pneumatic transport and blends, all in single unit. The fast and accurate vertical blender delivers a homogeneous mix of powders even for quantities lower than 1% of the total weight in the span of 3-5 minutes. 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

- Available in sizes from 60 to 1000 liters
- It can be loaded pneumatically or by gravity
- It is equipped with slide valve and extraction is by with rotary valve or feed screw
- Made in stainless steel and ATEX conform



COMARME

www.comarmesrl.it

Comarme GEM 52

Fields of application

Industrial, packaging, pharmaceutical, fashion, cosmetics, beverage & food, logistics.

Description and strong points

GEM 52 taping machine seals the top and bottom flaps of cardboards with adhesive tape and is suitable for American carton series of fixed dimensions, speeding up production. The lateral belt drive system allows the movement of small boxes up to a minimum width of 100 mm. Height adjustment is carried out by a crank handle with a hooking device to change the top head. Width adjustment must also be carried out manually. The advantage of having the adjustable legs is that the height of work table can be changed from 650 to 750 mm. The peculiarity of having a single motor that drives the lateral belts guarantees constant and regular sliding for linear and perfect taping. The average production depends on the size of the cardboard and can reach up to 1000 boxes per hour. A historical machine that has evolved over time and guarantees complete reliability.

TECNO PACK

www.tecnopackspa.it

FP 100 E

Fields of application

Food industry.

Description and strong points

Designed to be used in automatic lines where it stands up thanks to its sturdiness, noiselessness, and reliability. It finds further application in the standard use, with manual feeding, and it is pretty versatile and easy to use. The cantilevered frame and other specific solutions allow the use of the FP 100 E also in advanced applications.

Technical specifications

- 420 mm reel holder
- Automatic splicer
- 4th set of wheels
- Multiple jaws



DVP VACUUM TECHNOLOGY

www.dvppumps.com

DVP Vacuum Pumps and Compressors

Fields of application

Packaging, bottling, suction, compression, handling, and drying are just some of the production processes that DVP technology can make more efficient, safe, competitive and sustainable.

Description and strong points

The production of quality, reliable and durable Vacuum Pumps and Compressors is the result of half a century of consolidated experience in the industry. Vacuum Pumps and Compressors that, despite their high level of customisation, remain competitive in the market because they are manufactured in a state-of-the-art factory. An industrial force with great production capacity that DVP has been able to cultivate by investing in technology and expertise, and that it continues to bet on. A strong customer orientation is made possible by a team of vacuum professionals motivated to provide tailor-made solutions based on specific needs. The cantilevered frame and other specific solutions allow the use of the FP 100 E also in advanced applications.



SOTEMAPACK

www.robopac.com/en/business-units/sotemapack

WA20

Fields of application

Machine for packaging trays of food products.

Description and strong points

Wrapping machine with compact dimensions for speed up to 20 strokes/minute, running in intermittent motion, available in different configurations including the combined version (Tray + Film or Tray + Lids).

Technical specifications

- Power requirement: kW 9
- Air consumption: NL/min 200
- Working pressure: bar 6
- Pneumatic: Camozzi
- PLC: Siemens S7 / 1500
- Display: Siemens KTP / 700
- Magazin capacity: 300 (3mm)
- Hot melt: Robatech Concept B
- Performance-packs/min: Up to 20 packs/min



product showcase

RISCO

www.risco.it

Risco vacuum filler RS 110

Fields of application

Food industry (meat, alt-meat products, fish).

Description and strong points

The RS 110 brings the entire and innovative technological evolution of the flagship vacuum fillers into its compactness. This industrial-grade machinery is tailor-made in features and in size for the food processors with great ambitions, enabling them to fill or portion the widest variety of meat and non-meat products.

The countless Risco accessories for forming, depositing and beyond, skyrocket the flexibility on the production floor of RS 110, making it suitable for innumerable applications. The RS 110 with its twist-linker, excels at the production of any sausage product, whether fresh, cooked or dry, and filled into natural, collagen or cellulose casing. Maximum production flexibility, gentle and accurate filling process, intuitive control-system programming and low maintenance costs are some of the machine's strong points.

Technical specifications

- Production per hour: 2.800 Kg/h
- Portioning speed: 400 pcs/min
- Filling pressure: 35 bar max
- Installed power: 5 kW
- Hopper capacity: 70 - 165 liter



RICCIARELLI

www.ricciarellispia.it/en/

Horizontal packaging machine mod. G12HS20

Fields of application

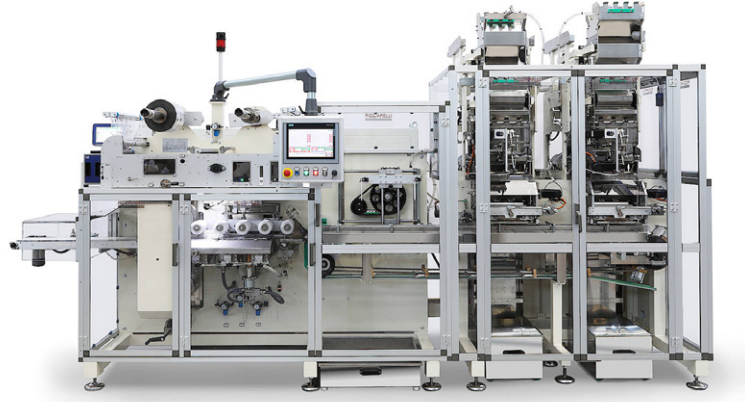
Long goods (spaghetti, linguine, bucatini).

Description and strong points

This machine consists of Ricciarelli automatic high-speed weigher mod. G12 for long goods and the high-speed continuous horizontal packaging machine mod. HS20 for a speed up to 120 bags per minute. The machine can be equipped with specific tools able to process laminate or paper film. It can assure great precision and the best reliability and efficiency.

Technical specifications

- Fully motorized G12 double weigher equipped with patented anti-break device
- Machines mounted in line with direct feeding from the chimneys and direct vertical discharge in the channel
- Brushless motorized HS20 packaging machine equipped with interface for remote connection
- Software control of the clamping energy of the jaws to be able to reject any pasta fragments present in the sealing area with maximum precision
- Airless device to produce puncture-free bags



LAWER

www.lawer.com

Supersincro

Fields of application

Food, technical rubber, tires, color masterbatch, paint.

Description and strong points

Supersincro allows precise and safe automatic dosing operations of the products, required for the preparation of compounds in automatic thermoformed bags, starting from tubular films of EVA or PE. The modular configuration is based on the number of products used, and the physical characteristics and the packaging used.

Technical specifications

- Higher productivity: up to one bag every 30 seconds
- Higher accuracy: up to a tolerance of ± 0.1 g
- Higher repeatability: CPK more than 1.67
- Higher OEE (Overall Equipment Effectiveness)
- Higher flexibility & modularity: custom project configuration, different sizes of bags
- Less labor in the daily production
- Environment respect: latest component version that helps to reduce the consumption and pollution of the equipment
- Lower consumptions: using the latest generation of servo motors, consumptions are up to 30% inferiors



ROBOPLAST

www.roboplast.com

RoboGREEN Line

Fields of application

Packaging: thermoformed trays and semi-rigid films for several applications: dairy products, confectionery, fish, meat and cold cuts.

Description and strong points

Ready-to-use sustainable packaging products, tested in the company's laboratories and validated on industrial scale, also designed by specific request (custom-made). The RoboGREEN line made with R-PET mono material includes: products in RPET HB (high barrier) materials that guarantee the same oxygen barrier given by EVOH (more expensive and less available on the market), and products in RPET HT (high temperature) materials that have an implemented thermal resistance allowing applications such as pasteurization and microwaveable. Both with recycled content up to 100% and 100% recyclable (or recycle-ready).

Technical specifications

- Very high oxygen barrier, maximum transparency, resistance to high temperatures, high use of recycled material (up to 100%) and completely recyclable or recycle-ready).



RF SYSTEMS

www.rfsystems.it

Therio Pro

Fields of application

Defrosting and thawing of food commodities and products.

Description and strong points

Therio Pro is the last creation of RF Systems for defrosting. In this state-of-the-art in-line model RF Systems has increased maximum power available, improving the efficiency of products processing. With the new power at 75 Kw, the Therio Pro defroster increases the production capacity in a small space, reducing drastically the area dedicated to the thawing process.

Technical specifications

- Fast and uniform defrosting of meat, fish, vegetables, fruit etc., either in blocks or lqf
- No drip loss, since RF defrosting brings temperature just below the melting point of water
- No bacterial degradation or contamination for both loose or packaged products, thanks to the fast process
- With an in-line equipment a just-in-time production or last-minute orders can be easily managed



events

Yontex is born

Fierce competitors for decades, drinktec and BrauBeviale have now joined forces to create a hyper specialized player in the beverage and liquid food industry. At the basis of the project, the aim of supporting the entire supply chain in facing ever-growing challenges.

by Federica Bartesaghi

“If you can dream it, you can do it.” With these words, pronounced by Yontex's Executive Vice President, Petra Westphal, started the presentation of the 50-50 joint venture created between Messe München and NürnbergMesse, yet 100% dedicated to the beverage and liquid food industry. A historic deal indeed, since both companies are the organizers of two of the largest events dedicated to the processing and packaging technologies for the beverage and liquid food industry: BrauBeviale, held every year in Nürnberg (the 2023 edition will take place next November, 28-30) and of course drinktec, the global meeting place for the industry's decision makers, which is taking stage every four years in München.

The name itself, Yontex, was not a casual choice. It represents the union of the words ‘You’ and ‘Context’, to suggest both the key role played by the clients and their needs in a varied and ever-challenging marketplace. Nor the choice of Milan, to officially present the new-co, was a casualty. At both BrauBeviale and drinktec, Italy constitutes a ‘heavy weight’ for the number of exhibitors and visitors: the second largest community after the German one. At BrauBeviale 2023, 106 exhibitors, out of the around 900 expected, will come from Italy.

Yontex is born

The merger of drinktec and BrauBeviale into one company is the largest merger of two trade fair flagships in Germany to date. The company is based in Nuremberg and CEO will be Rolf M. Keller, previously divisional director at NürnbergMesse. Both trade fairs will continue to operate as independent brands, retain their names, and keep their events at the respective locations in Munich and Nuremberg, but under the shared umbrella

of Yontex. “We are seizing a unique opportunity for both exhibition companies to position ourselves jointly and join our forces in the world market, even though we will continue to compete with each as two different trade fair venues in Bavaria”, said Peter Ottmann, CEO NürnbergMesse Group. “We are united by a common goal”, added the two Messe München CEOs Dr Reinhard Pfeiffer and Stefan Rummel: “This combination will ensure the future of drinktec in Munich and BrauBeviale in Nuremberg. After all, both trade fairs want to successfully defend and extend their strong positions in the highly competitive worldwide environment.” Both events will be held in the same cycles as before: drinktec will be held at the Munich Exhibition Centre every four years - the next event being in 2025 - and BrauBeviale will still be held annually at the Nuremberg Exhibition Centre, as before, except for the ‘drinktec years’. In addition to Munich, drinktec is also held at two additional venues: an annual event in India (drink technology India) and a biennial event in China (China Brew China Beverage).

A challenging market outlook

The global and especially European beverage market, as Petra Westphal highlighted during the Milan event, is facing a tough time. In many beverage segments, consumption figures - and correspondingly production figures - had not returned to 2019 levels even by the end of 2022. Furthermore, a shortage of appropriately skilled workers in the catering industry was contributing to the fact that out-of-home consumption in particular still had some catching up to do. And yet, “there is always movement within the industry - she explains - and thus the number of breweries in Europe, with an

increase of 614 during 2022, further demonstrates that forward-looking entrepreneurs continue to assess the potential in the European beverage market very positively.” “At the same time,” she adds, “the enormous cost increases, which according to a survey by the German Brewers' Association (Deutscher Brauer Bund), have resulted in a 140 percent increase in the price of new glass, a 135 percent increase in the price of carbon dioxide, and a 150 percent increase in the price of brewing malt, demand a high degree of flexibility in the procurement policies of beverage producers and breweries.” Another very big concern for a vast part of the beverage supply chain is represented by the requirements recently published in the EU's draft Packaging and Packaging Waste Directive, that bring new uncertainties also with regard to the development of reusable packaging strategies in Europe.



Author: NuernbergMesse / Thomas Geiger



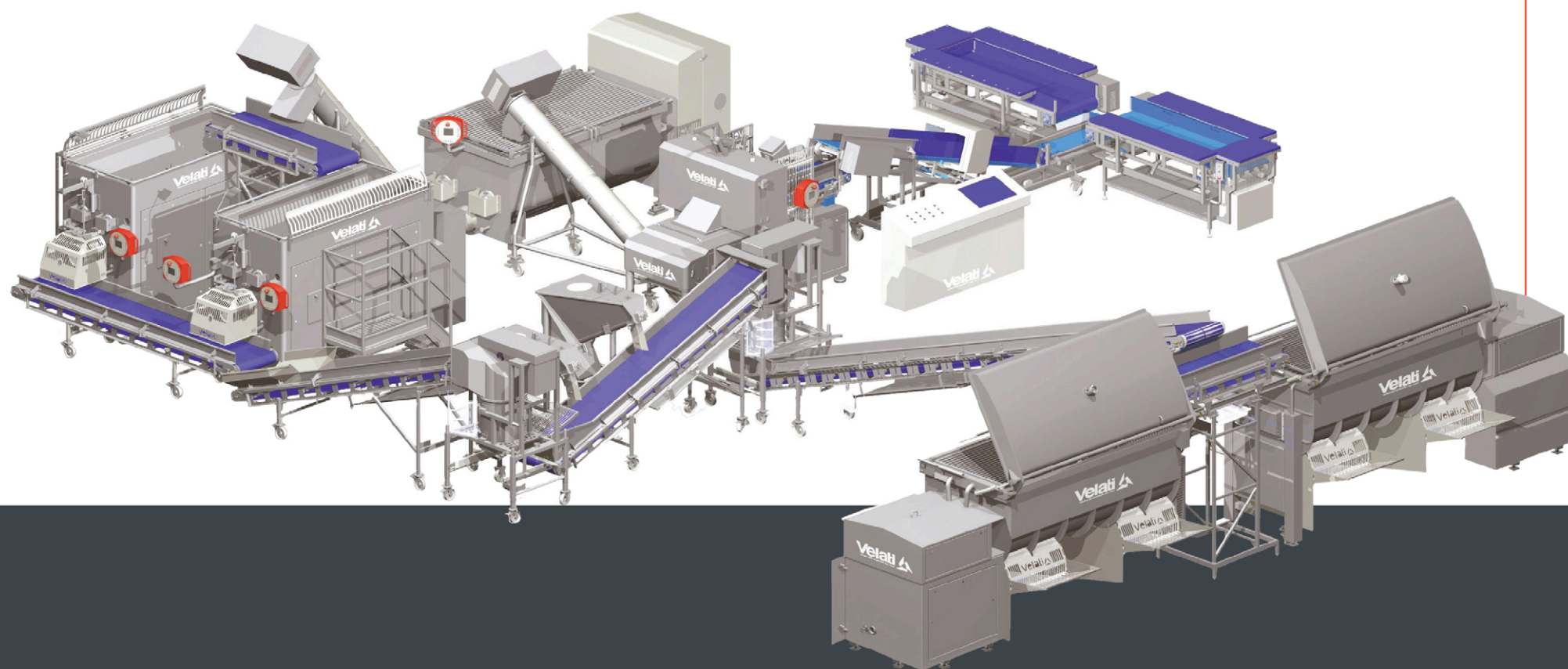
From left: Peter Ottmann, CEO NürnbergMesse Group, Reinhard Pfeiffer, CEO Messe München, Rolf Keller, CEO Yontex, Petra Westphal, Executive Vice President Yontex and Stefan Rummel, CEO Messe München (© Yontex GmbH & Co. KG/Jan Frommel)

Nasce Yontex

È un merger storico quello realizzato da Messe München e NürnbergMesse, organizzatori delle fiere drinktec e BrauBeviale. L'unione di due tra le più importanti fiere mondiali per il settore beverage e liquid food (ingredienti, tecnologie di processo e confezionamento, logistica) - e da oltre 30 anni competitor in questo campo - segna la nascita di un attore fortemente specializzato e orientato a guidare il futuro sviluppo di questa industria.

OVER 150 YEARS OF HISTORY,
**INNOVATION AND
EXPERIENCE**
ALWAYS LOOKING AHEAD!

Processing line
for raw material
weighing system
up to the filling
operation.

**Experience and reliability**

Since 1867 Velati has been a manufacturer of machines for the processing of meat such as meat cutters, grinders, mixers, and filling machines.

Automation and innovation

Specialized in the realization of fully automated lines.

Managed by weighing systems and software for recipes with the possibility of interfacing to the various management systems.

Global presence

Our network of agents and customers spreads worldwide satisfying the most sophisticated requirements.

Processing line