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innovation showcase

Sweet Snack, Italian Tech

Italian suppliers of processing and packaging solutions for bakers and confectioners have not spent the last months sitting on their hands. Here are some of the most advanced, highest performing technological evolutions developed. To fit all needs and wants.

from page 11 to 17

Reportage Meat-Tech/Host 2021

Technologies on show



The highlights of Meat-Tech and Host 2021 (Milan, 22-26 October) in our interviews with the Italian exhibitors. Representatives of an industry that is performing brightly, in Italy. But on which the 'long wave' of Covid hits relentlessly.

from page 27 to 29

insight

The future Meta-market

Zuckerberg's metaverse promises to revolutionize the Internet. Many are the sectors that will be influenced, from trade to personal life. We tried to imagine what it will be like to shop at a supermarket in the virtual reality.

on pages 24 and 25

scenario

Rise of the machines

The global market of professional robots grew steadily in 2020, as reported by the International Federation of Robotics (IFR). A general overview of the worldwide scenario. And the most flourishing sectors.

on pages 32 and 33

the interview

Who is afraid of cyber-crime?

Cyberattacks are an increasingly worrying threat. With severe economic consequences. The Clusit report 2021 investigates this global-wide emergency. Which has been further exacerbated by the pandemic. Interview with Emanuele Filadelfio of CybergON.



on pages 20 and 21

focus on

Israel, foodtech's 'cradle'

The nation works towards technological innovation in the agri-food sector. Thanks to large investments in new research frontiers. The experience of five startups and a non-profit organization.

on pages 22 and 23

the company

"Everything starts with an idea"

To automatize storage, transport, and dosing systems for raw materials has always been the ultimate goal of B&B Silo Systems. Emilian company that, for 20 years, has been pursuing the highest levels of automation and customization.

on page 7

partnerships

Esseoquattro feels like Prada too



When food packaging meets the iconic Italian designer brand. Geometry and nuances of colour give a whole new life to bags and wraps for baked goods and produce, thus elevating daily elements.

on page 10

gallery

Italians in Dubai



The 2021 edition of the trade fair, on the past November, was attended by plenty of Italian companies aimed at boosting their export in the MENA region. Undisputed technological and business hub.

on pages 34 and 35

TRADE SHOWS 2022 - SPECIAL INSERT

| TRADE SHOWS 2022 | | | | | | | | | | | |
|------------------|---------|----------|-------|-------|-----|------|------|--------|-----------|---------|----------|
| MONTH | JANUARY | FEBRUARY | MARCH | APRIL | MAY | JUNE | JULY | AUGUST | SEPTEMBER | OCTOBER | NOVEMBER |
| EVENTS | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| LOCATIONS | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| CONTACTS | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... |

centerfold

insight

Packaging is high on the Turkish agenda

Turkey is becoming a strategic hub for the industry. Thanks to a solid legislation framework and the ongoing research on innovative and sustainable solutions. Italy is the country's 2nd major supplier. A snapshot of the import and export data.

on pages 30 and 31



Italy thinks positive

By Federica Bartesaghi

On the past December, as usual, The Economist crowned the Country of the year 2021, which turned out to be Italy. “The award goes not to the biggest, the richest or the happiest, but to the one that in our view improved the most in 2021,” the British weekly claims. Let’s remember that 2021 was market, just like 2020, by the ongoing pandemic and its disastrous effects on the global economy. A recognition even greatly welcome, considering that the Italian economy, The Economist said, “is recovering better and faster than France and Germany’s”, while “Italy is one of the countries with the highest vaccination rate in Europe”.

The choice fell on our country, the magazine points out, due to the policies undertaken by the Prime Minister Mario Draghi – former president of the European Central Bank. The premier is described as “competent and respected internationally”, and his government was backed by “a large majority of politicians who have put aside their differences to support a program of profound reforms”.

Last year, we will all agree on that, has been (to some extent) a luck year for Italy. First Western country to be heavily affected by the pandemic, it soon distinguished itself as a ‘crisis management model’ to look at.

The national team’s success at the European Football Championship in July 2021 paved the way

for the great Italian athletes’ performances during Tokyo Olympic games. An Italian rock band won the Eurovision Song Contest, while Giorgio Parisi was awarded the Nobel Prize in Physics. Very different events and situations that, however, managed to keep the Italian flag (and mood) flying high over the past 12 months.

Needless to say, all that glitters is not gold, as properly explained in an analysis carried out by Mattia Ferraresi and published in the Italian newspaper Domani, as well as on the Washington Post. “Today’s growth rate looks impressive mostly because the gross domestic product dropped by 9% in 2020, one of the worst performances among the EU countries”. The country’s public debt has reached 154% of the GDP, Italy’s unemployment is at 9.4% - three points higher than the EU average - and the country’s fertility rate reached its lowest point on record. “These”, the article reads “are deeply entrenched, systemic issues that no single prime minister can solve”.

Proper words, for sure. What is also true – as 2021 showed off clearly – is that we shouldn’t underestimate the strength of ‘collective positive thinking’. The hope is that this recognition might represent, for Italians, a self-confidence boost to walk into 2022 - and its many uncertainties - with heads held high. Happy New Year to everyone.

L'Italia che pensa positivo

Lo scorso dicembre, come ogni anno, il settimanale inglese The Economist ha eletto il ‘Paese dell’anno 2021’. Titolo che si è aggiudicata l’Italia. “Il riconoscimento non va al paese più grande, più ricco o più felice”, sottolinea il quotidiano, “ma a quello che a nostro parere è migliorato di più nel 2021”. Non dimentichiamoci che il 2021, come il 2020, è stato segnato pesantemente dalla pandemia e dagli effetti nefasti che questa ha avuto sull’economia mondiale. Un riconoscimento ancor più dolce, quindi, per l’Italia, la cui economia “si sta riprendendo più rapidamente rispetto a quelle di Francia o Germania” e dove “il tasso di vaccinazione in Italia è tra i più alti d’Europa”.

Ma il merito di questo riconoscimento, secondo il The Economist, va al nostro Paese soprattutto per il suo percorso politico. Ovvero per aver scelto “un primo ministro competente e rispettato a livello internazionale” - Mario

Draghi, ex presidente della Banca Centrale europea - che ha saputo mettere d’accordo i diversi schieramenti politici per sostenere un fitto programma di riforme. Lo scorso anno, non c’è che dire, è stato (per certi versi) davvero fortunato per l’Italia. Primo Paese Occidentale a essere pesantemente travolto dalla pandemia, si è presto distinto come ‘modello’ mondiale di gestione della crisi. La vittoria degli Europei di calcio nel luglio 2021 è stata un preludio alle grandi performance sportive dei nostri atleti alle Olimpiadi di Tokyo. Completano il quadro la vittoria di una rock band italiana all’Eurovision Song Contest 2021 e, non da ultimo, l’assegnazione del premio Nobel al fisico italiano Giorgio Parisi. Eventi di diversa natura e portata che, tuttavia, hanno saputo tenere alto lo stendardo (e l’umore) dell’Italia e degli italiani nel corso degli scorsi 12 mesi.

Certo, non è tutto oro quel che luccica. Come ben sottoli-

nea un’analisi di Mattia Ferraresi pubblicata sul quotidiano Domani, e ripresa dal Washington Post, “il tasso di crescita odierno sembra eccezionale soprattutto perché il Pil è crollato del 9% nel 2020: una delle peggiori performance tra i Paesi Ue”. L’Italia ha poi un rapporto debito/Pil del 154%, la disoccupazione è al 9,4% - tre punti sopra la media Ue - e le nascite hanno raggiunto il punto più basso mai registrato. “Si tratta di questioni profondamente radicate e sistemiche - sottolinea ancora l’articolo - che nessun singolo primo ministro può risolvere”.

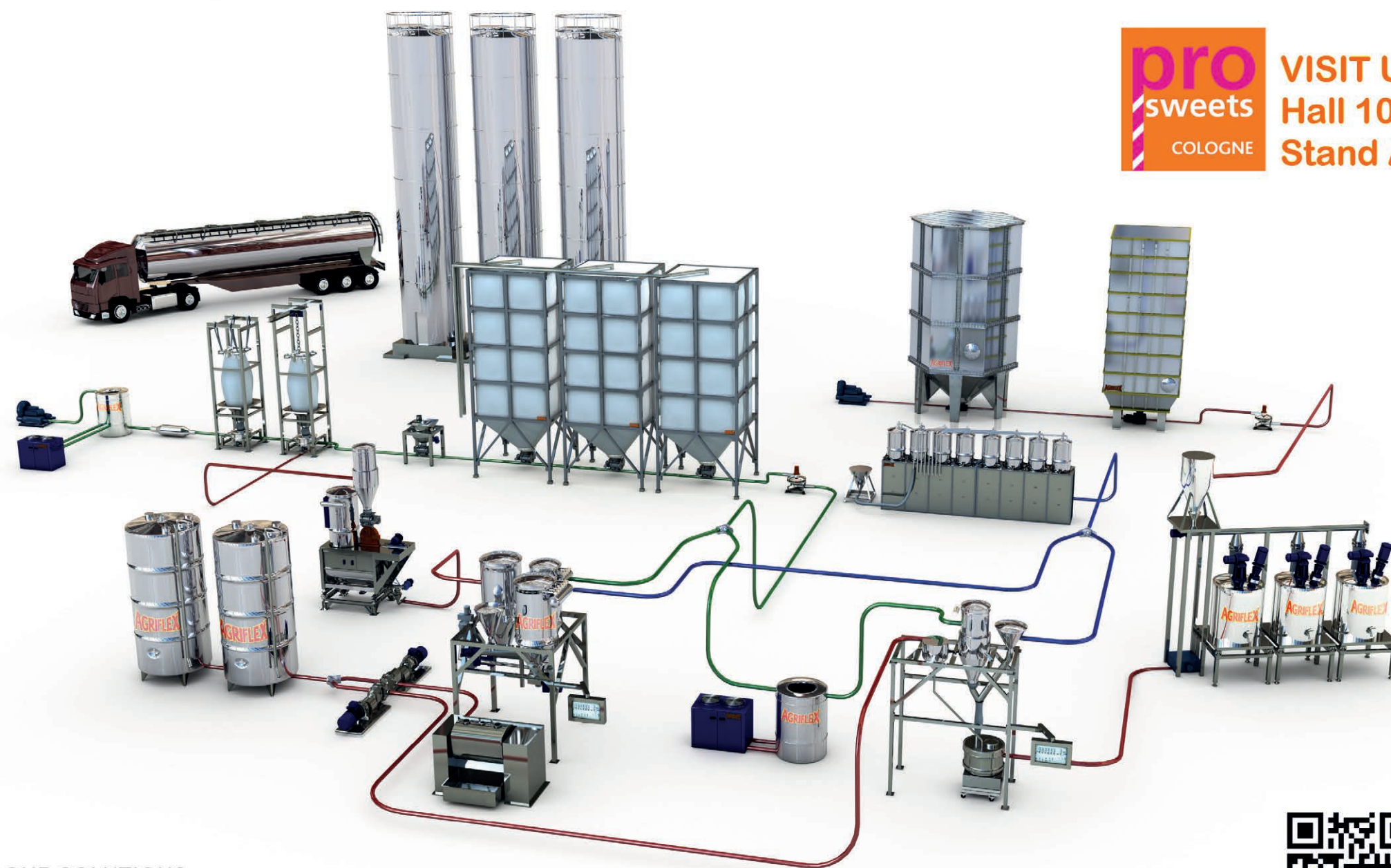
Parole giuste, non c’è che dire. È però anche vero - come il 2021 ha ben dimostrato - che non bisogna sottovalutare la forza del ‘pensiero positivo’ collettivo. Che questo riconoscimento rappresenti quindi per gli italiani una grande iniezione di autostima per affrontare con coraggio il 2022 e le sue molte incognite. Buon anno a tutti.



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AMBIENTA SELLS NACTAROME TO TA ASSOCIATES FOR OVER 500 MILLION EUROS

Ambienta, among the largest European funds focused on sustainability, reached an agreement for the sale of its portfolio company Nactarome, the Europe-based group of companies that manufacture high-quality natural taste and color solutions for the food&beverage sector. American private equity Ta Associates will take over it with a maxi-valuation of 500 million euros. In 2018, Ambienta had acquired Nactarome's majority stake. And in a four-year span, thanks to six acquisitions, the latest being Milan based Fias (Fabbrica Italiana Aromi Speciali), Nactarome reached a turnover of 137 million euros. Hans Udo Wenzel, the founder and CEO of the portfolio company, states: "We are extremely grateful about our journey with Ambienta. We are now proud to continue our project with Ta Associates and further develop Nactarome in new geographies, markets and technologies".

Ambienta vende Nactarome a Ta Associates per 500 milioni di euro

Ambienta, fondo europeo focalizzato sulla sostenibilità ambientale, annuncia di aver raggiunto un accordo per la vendita della sua portfolio company Nactarome, piattaforma europea produttrice di colori, aromi e ingredienti naturali per il settore food&beverage. A rilevarla per oltre 500 milioni di euro sarà Ta Associates, private equity statunitense. Nel 2018, Ambienta aveva acquisito la quota di maggioranza di Nactarome. E in quasi quattro anni, grazie a sei acquisizioni, l'ultima l'azienda milanese Fias (Fabbrica Italiana Aromi Speciali), Nactarome ha raggiunto 137 milioni di euro di ricavi. Hans Udo Wenzel, fondatore e CEO della portfolio company, afferma: "Siamo estremamente soddisfatti del nostro percorso con Ambienta. Siamo orgogliosi di poter continuare il nostro progetto con Ta Associates e sviluppare ulteriormente Nactarome in nuovi paesi, mercati e tecnologie".

UK: MORRISONS TO BE THE FIRST SUPERMARKET TO HAVE ITS OWN PLASTIC RECYCLING OPERATIONS

Supermarket chain Morrisons has acquired a "significant stake" (it did not disclose the exact amount) in a soft plastics recycling plant in Fife, Scotland, owned by Yes Recycling. The move means the retailer from Bradford will become the first supermarket chain to have, at least in part, its own recycling operations. The plant will be active by the end of 2021 and it will have an initial capacity of 15,000 tons. In particular, it will process hard-to-recycle soft plastic, that will be converted into plastic flakes, pellets and compressed into Ecosheets, used in the agriculture and construction industry. "Lots of work has been done by retailers to reduce plastic, but little to recycle what remains", says Jamie Winter, procurement director at Morrisons. "We are taking on that challenge and making a significant investment in a state-of-the-art soft plastic recycling site. It will take problematic plastics, recycle them here in the UK and give them a new life". The move comes as Morrisons has pledged to recycle and reuse the equivalent amount of plastic it puts on to the market within its own recycling facilities by 2025. Moreover, the retailer announced it will reduce its own brand plastic packaging by 50% by the same year.



UK: Morrisons prima insegna ad avere un proprio impianto di riciclaggio della plastica

Morrisons ha reso nota l'acquisizione di una "quota significativa" (senza rivelare esattamente quale) di un impianto di riciclaggio situato a Fife, in Scozia, e di proprietà di Yes Recycling. Un'operazione che fa dell'insegna di Bradford la prima, nel mondo Gdo, a possedere (almeno in parte) un proprio impianto di riciclaggio. Quest'ultimo sarà pienamente operativo dalla fine del 2021 con una capacità produttiva iniziale di 15mila tonnellate. E sarà dedicato, in particolare, a film e imballaggi alimentari flessibili complessi da avviare a riciclo, che saranno trasformati in scaglie e granuli di plastica rigenerata e in pannelli Ecosheet usati nel settore edilizio e agricolo. "Molto è stato fatto dai retailer per ridurre la plastica, ma poco per riciclarla", ha commentato il direttore acquisti di Morrisons, Jamie Winter. "Abbiamo accolto questa sfida con un investimento importante in un impianto di riciclaggio per imballaggi flessibili all'avanguardia. Al suo interno sarà trattata la plastica più complessa, sarà riciclata qui nel Regno Unito e le sarà data una seconda vita". Un'operazione che si inserisce all'interno di una strategia con obiettivi ambiziosi: riciclo e riutilizzo della stessa quantità di plastica che l'insegna immette sul mercato grazie ai propri impianti di riciclaggio entro il 2025 e riduzione del 50% dell'utilizzo di plastica nelle proprie linee a Mdd entro lo stesso anno.

ITALMOBILIARE 'EXITS' FROM FOOD PACKAGING BUSINESS: SIRAP FRANCE SOLD TO GRUPPO HAPPY

On 30 November, Italmobiliare's subsidiary Sirap Gema finalized its sale of Sirap France to Gruppo Happy, a big European player in the food packaging sector. "It is thereby completed the exit plan from packaging activities in the food sector", it is written in the holding's press release. "The process, which started in January 2021 with the sale of assets in Italy, Poland and Spain, continued with the sale of Petruzalek (February 2021) and Sirap UK (November 2021)". The press release also states: "The latest disposals in France and UK confirm the enhancement of the Sirap Group within Italmobiliare's NAV at June 30, 2021, which was equal to approximately 85 million euros. The liquidity generated by these sales has been added to Italmobiliare's cash resources, ready to be allocated to future investments according to the holding's diversification strategy".



Italmobiliare 'chiude' con il food packaging: Sirap France va al Gruppo Happy

Perfezionata in data 30 novembre la cessione, da parte di Sirap Gema (controllata Italmobiliare), di Sirap France al Gruppo Happy, big player europeo nella produzione di contenitori per alimenti. "Risulta così completato il piano di exit dalle attività di packaging nel settore alimentare", si legge in una nota della holding. "Il percorso, avviato a gennaio 2021 con la vendita degli asset in Italia, Polonia e Spagna, è poi proseguito con la cessione di Petruzalek (a febbraio 2021) e Sirap UK (a novembre 2021)". Prosegue la nota: "Le ultime cessioni di Francia e Regno Unito confermano la valorizzazione del Gruppo Sirap all'interno del Nav di Italmobiliare al 30 giugno 2021, pari a circa 85 milioni di euro. La liquidità derivante dalle cessioni effettuate si aggiunge alle risorse disponibili di Italmobiliare da destinare a futuri investimenti secondo le linee strategiche di diversificazione della holding".

BERLIN PACKAGING CONTINUES ITS EXPANSION IN EUROPE BY ACQUIRING FRENCH GERFRAN

The American packaging company, supplying closures in glass, plastic and metal, disclosed the acquisition of the French company Gerfran, which is headquartered in La Réole, in the Aquitaine region, and specializes in the production of glass packaging for the wine and beverage end markets. In particular, the company produces the 'Bordolese', a glass bottle that takes its name from the Bordeaux wine region. Gerfran will be the 18th acquisition by Berlin Packaging within Europe, the Middle East and Africa since 2016 and the 8th acquisition within these territories during 2021. "Gerfran is the perfect partner for Berlin Packaging to expand our operations to the southwest of France and continue to increase our wine packaging business," says Paolo Recrosio, CEO of Berlin Packaging EMEA. "We are delighted to be part of the Berlin Packaging family", adds Lionel Fruh, the president of Gerfran. "By combining our expertise, I am confident that we can achieve great things for our customers and supplier partners".

Berlin Packaging continua la sua scalata in Europa: acquisisce la francese Gerfran

La multinazionale americana del packaging, specializzata in chiusure in vetro, plastica e metallo, rende nota l'acquisizione di Gerfran, azienda francese con sede a La Réole, nella regione dell'Aquitania, che offre soluzioni di confezionamento in vetro per il mondo del vino e delle bevande. In particolare la Bordolese, bottiglia in vetro che prende il nome dall'area vitivinicola di Bordeaux. Si tratta della 18esima acquisizione di Berlin Packaging nell'area Emea (Europa, Medio Oriente e Africa) dal 2016 e l'ottava solo nel 2021. "Gerfran è il partner ideale per Berlin Packaging, fondamentale per poter espandere le attività nella Francia sud-occidentale e continuare a incrementare il nostro business legato al packaging vinicolo", sottolinea Paolo Recrosio, CEO di Berlin Packaging Emea. "Siamo lieti di far parte della famiglia Berlin Packaging", aggiunge Lionel Fruh, presidente di Gerfran. "Unendo le nostre competenze tecniche, sono sicuro che potremo raggiungere grandi risultati per i nostri clienti e partner".

MONDI INVESTS 20 MILLION EUROS IN SUSTAINABLE PULP PRODUCTION

Mondi, a global packaging and paper company, is investing 20 million euros to further modernize and expand its evaporation plant at the Frantschach mill in Austria. Construction will begin immediately, with its commissioning scheduled for late 2023. Gottfried Joham, managing director at Mondi Frantschach, states: "Today, the focus on sustainability and circularity puts fiber-based products and pulp right into the spotlight. Paper is the most widely recycled material in the world with 74% of paper and 83% of paper-based packaging in Europe being recycled". Mondi's sustainability ambitions are demonstrated by its Mondi Action Plan 2030 framework that focuses on circular driven solutions. "Our new plant equipment will make our pulp production even more sustainable. This will increase the amount of heat extracted and reduce the need for steam. It will also reduce the chemical oxygen demand of the biological waste water treatment by 140 tons per year", the managing director adds. The modernization of the mill, which celebrated its 140th anniversary in 2021, was driven by the need to make best use of wood as a primary input. "The proportion of tall oil, which can be used in the production of paints, adhesives, or films, will be increased from 18kg to 35kg per ton of pulp", says Gottfried Joham.

Mondi investe 20 milioni di euro per rendere la produzione di carta più sostenibile

Mondi, gruppo internazionale del packaging e della carta, investe 20 milioni di euro per la modernizzazione ed espansione dell'impianto di evaporazione nello stabilimento di Frantschach, in Austria. Il collaudo avverrà nell'autunno del 2023. Gottfried Joham, managing director di Mondi Frantschach, evidenzia: "Oggi, il focus su sostenibilità e circolarità mette i prodotti in fibra e polpa sotto i riflettori. La carta è il materiale più riciclato al mondo, in Europa si riciclano il 74% di carta e l'83% di packaging a base di carta". Il Mondi Action Plan 2030, la pianificazione del gruppo, testimonia la centralità di investimenti in soluzioni circolari. "I nuovi macchinari nell'impianto renderanno la produzione di polpa ancora più sostenibile. Consentiranno di aumentare la quantità di calore estratto e ridurre il bisogno di vapore. Diminuirà di 140 tonnellate all'anno la domanda chimica di ossigeno per il trattamento delle acque reflue", prosegue il managing director. La modernizzazione dell'impianto nella cartiera, che ha compiuto 140 anni, è stata dettata dalla necessità di ottimizzare l'utilizzo del legno. "La proporzione di tallolio, che deriva dall'estrazione di cellulosa, e può essere usato per etichette, vernici e pellicole, aumenterà così da 18kg a 35kg per tonnellata di polpa", conclude Gottfried Joham.

CHEESE EQUIPMENT: SYNEXT (CEREA PARTNERS) ACQUIRES MAJORITY INTEREST IN DIMA

The French group Synext, controlled by the fund management company Cerea Partners, acquired 75% interest in Dima, an Italian company that provides machinery for the dairy industry. The other 25% stays under control of the family Aldrovandi, who will also keep managing the company. Founded in 1983, Dima specializes in the manufacturing of technology to produce 'pasta filata' stretched cheese, and exports 90% of the production to over 80 countries. As BeBeez reports, Dima ended 2020 with a turnover of 6 million euros, an EBITDA of 834,000 euros and a net liquidity of 3.4 million. The company adds up to Tecnal, Simons Frères and Chalon Megard, the other firms comprised by Synext, which is controlled by Cerea Partners. "The latter is an investee company of Crédit Agricole, Natixis, Bnp Paribas and SocGen, and it is controlled by French cereal grower's associations AGPB and AGPM", states BeBeez. "Dima is Cerea's second investment in Italy. In fact, at the beginning of 2018, Cerea Capital II, managed by Cerea Partners, supported by the fund Cerea Mezzanine, had acquired from PM & Partners Monviso, an Italian manufacturer of crackers, bread substitutes and sweet and savory biscuits".

Macchine per formaggi: Synext (Cerea Partners) rileva la maggioranza di Dima

Il gruppo francese Synext, controllato dal private equity francese Cerea Partners, ha rilevato il 75% di Dima, società produttrice di macchine per il settore caseario. Il restante 25% del capitale resta in mano alla famiglia Aldrovandi, che manterrà anche la gestione dell'azienda. Fondata nel 1983, Dima è specializzata nella costruzione di macchinari per la produzione di formaggi a pasta filata ed esporta il 90% della produzione in oltre 80 Paesi. Come riporta un articolo di BeBeez, Dima ha chiuso il 2020 con ricavi per 6 milioni, un ebitda di 834mila euro e una liquidità finanziaria netta di 3,4 milioni. L'azienda si aggiunge così a Tecnal, Simons Frères e Chalon Megard, ovvero le altre società del gruppo Synext, controllato da Cerea Partners. "Quest'ultimo a sua volta è partecipato da Crédit Agricole, Natixis, Bnp Paribas e SocGen, mentre il controllo è in mano alle associazioni francesi di produttori di cereali AGPB e AGPM", riporta BeBeez. "Quello in Dima sarebbe il secondo investimento in Italia. Cerea infatti aveva rilevato, a inizio 2018, il marchio di prodotti da forno Monviso da PM & Partners tramite il fondo Cerea Capital II, che aveva finanziato una parte del deal con debito mezzanino sottoscritto dal fondo Cerea Mezzanine".

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EMIRATES INVESTS 1 BILLION DOLLARS
TO EXPAND ITS FREIGHTER CAPACITY

Dubai's Emirates SkyCargo announced the expansion of its fleet with two new freighters and other four passenger aircrafts will be converted into freighters. For a total investment of almost 1 billion euros. The two new B777Fs were commissioned to Boeing and they will be delivered in spring 2022. And the conversion of four of the airline's Boeing 777-300ER passenger aircrafts will happen between 2023 and 2024. "The last two years have put the spotlight on the importance of supply chain connectivity and the availability of air cargo capacity to global communities and economies", states Sheikh Ahmed bin Saeed Al Maktoum, chairman and Ceo of Emirates Airline&Group. "Emirates plays a key role in making essential goods available to customers and consumers globally through the capacity available on our wide-body fleet, the reach of our global network, and the advanced infrastructure at our Dubai hub".

Emirates investe 1 miliardo di dollari
nel trasporto merci

Emirates SkyCargo ha annunciato che la sua flotta si arricchirà di due nuovi aerei cargo, mentre altri quattro aerei passeggeri saranno convertiti al trasporto merci. Per un investimento complessivo di circa 1 miliardo di euro. Gli aerei cargo, commissionati a Boeing, sono due B777F e saranno consegnati nella primavera del 2022. La conversione dei quattro aerei passeggeri (B 777-300ER) sarà invece ultimata tra il 2023 e il 2024. "Gli ultimi due anni hanno reso evidente l'importanza di un'interconnessione tra le catene di approvvigionamento per le economie mondiali", commenta lo sceicco Ahmed bin Saeed Al Maktoum, presidente e Ad di Emirates Airline & Group. "Emirates svolge un ruolo chiave nel rendere accessibili, a clienti e consumatori di tutto il mondo, molti beni essenziali grazie alla sua imponente flotta, alla portata della sua rete globale e all'infrastruttura avanzata dell'hub di Dubai".

PIOVAN ACQUIRES 100%
OF THE AMERICAN IPEG GROUP

Within the first quarter of 2022, 100% of the shares of the Us Ipeg Group will be acquired by Piovani. The American player is active in the field of industrial automation for the processing of virgin and recycled polymers and bio-resins and it will be acquired by the Venice headquartered group, that specializes in the development and production of auxiliary automation systems for storage and processing of polymers and plastic. The combined group will have a workforce of more than 1,800 employees and will operate 14 facilities worldwide. Ipeg, comprised of the four brands Conair, Thermal-

FRANCE BANS PLASTIC PACKAGING
FOR FRUIT AND VEGETABLES

No more plastic packaging. In France, from 1st January 2022, the majority of fruit and vegetable will be sold in bulk or wrapped in plastic-alternative solutions. Last 10 October, the Government approved the regulation to limit food waste and plastic pollution. The new measure, inserted in the Climate and Resilience Law, aims at selling 20% of the products in large and medium-sized stores in bulk by 2030. The new ban is also expected to eliminate over 1 billion items of plastic waste a year. Initially it will be applied only to certain fresh products, such as zucchini, pears, bananas, carrots, tomatoes and onions. By the end of 2024 it will be in force for endives, whereas red fruits can be sold in plastic packs until 2026 due to being delicate. New bans also for the packaging's labels that, starting from 2022, will necessarily have to be compostable.

Francia: stop agli imballaggi
in plastica per frutta e verdura

Stop agli imballaggi in plastica. In Francia, dal 1° gennaio 2022, gran parte delle referenze ortofrutticole saranno vendute sfuse o in confezioni realizzate con alternative alla plastica. Lo scorso 10 ottobre il Governo ha approvato il Decreto per limitare lo spreco alimentare e l'inquinamento dovuto alla produzione di polimeri. Come riferisce Italia Oggi, la misura inserita all'interno della Legge su clima e resilienza intende raggiungere il 20% di prodotto venduto sfuso nella grande e media distribuzione entro il 2030. Consentirà, inoltre, di evitare l'uso di oltre un miliardo di imballaggi in plastica ogni anno. Coinvolti inizialmente solo alcuni prodotti freschi, come zucchine, pere, banane, carote, pomodori e cipolle. Deroga fino al 2024 per l'indivia, mentre i frutti rossi potranno essere venduti in confezioni di plastica – a causa della loro fragilità – fino al 2026. Nuove norme anche per i bollini apposti sulle confezioni, che dal 2022 dovranno necessariamente essere biodegradabili.

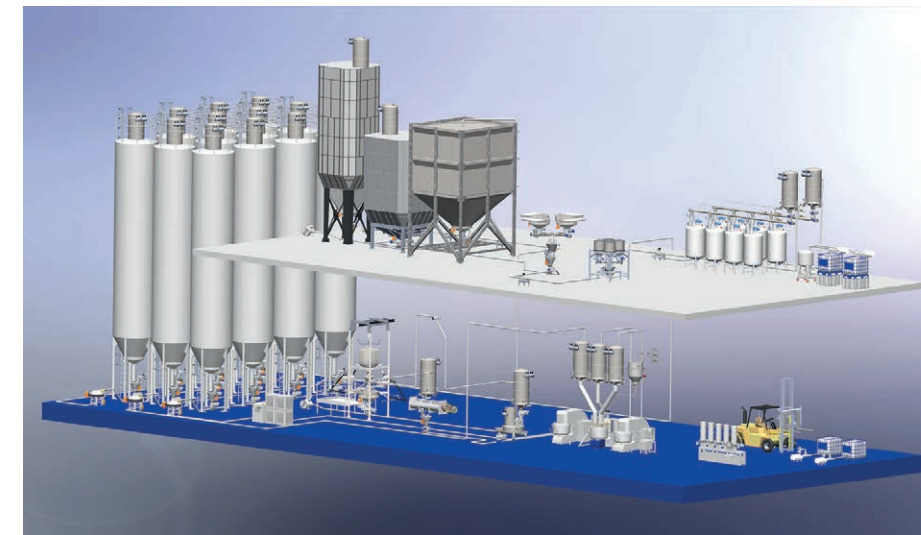
Piovan acquisisce il 100%
del gruppo americano Ipeg

È prevista per il primo trimestre 2022 la chiusura dell'acquisizione del 100% del capitale sociale di Ipeg. Il gruppo industriale americano attivo nell'automazione industriale per il trasporto e il trattamento di polimeri e di refrigeratori industriali sarà acquisito da Piovan Group, specializzato nello sviluppo e produzione di apparecchiature ausiliarie, soluzioni ingegneristiche e servizi per l'industria della plastica. Che raggiungerà così un organico di più di 1.800 dipendenti e arriverà a quota 14 stabilimenti nel mondo. Ipeg, di cui fanno parte Conair, Thermalcare, Pelletron e Republic Machine, ha registrato un fatturato di 192 milioni di dollari negli ultimi 12 mesi. "Siamo particolarmente soddisfatti e orgogliosi di unire le nostre competenze con quelle del gruppo Ipeg, dando vita al leader globale nell'automazione industriale nel settore plastico. Con due anni di anticipo rispetto al piano industriale, raddoppiamo le nostre dimensioni dall'anno della quotazione", dichiara Nicola Piovan, presidente esecutivo dell'azienda veneta. "L'acquisizione consentirà, inoltre, al gruppo di avere accesso a una capillare base clienti nel Nord America, con la possibilità di seguire gli investimenti delle principali multinazionali americane nel mondo. Siamo convinti che quest'operazione creerà grande valore per i nostri azionisti", aggiunge Filippo Zuppichin, Ad di Piovan Group.

“Everything
starts with an idea”

To automatize storage, transport, and dosing systems for raw materials has always been the ultimate goal of B&B Silo Systems. Emilian company that, for 20 years, has been pursuing the highest levels of automation and customization.

by Federica Bartesaghi

SERIES OR STAR GROUPS FOR
VOLUMETRIC MICRO-DOSAGES OF
POWDER, GRANULE, SOLID AND
LIQUID INGREDIENTS

They have a modular structure, adaptable to any space, with the possibility of later extensions; they also have modular hoppers, with variable capacity, and fluidizing homogenizer, for more complex ingredients. Loading can be manual or automated.

“Tutto inizia
da un'idea”

Automatizzare i processi di stoccaggio, trasporto e dosaggio delle materie prime per le aziende del settore alimentare è la mission di B&B Silo Systems. Azienda emiliana che, da 20 anni, fa della customizzazione il cuore di tutte le sue attività. Ne parliamo con il titolare, Leonardo Bonazza.

sforming the customer's ideas into a real production system requires the knowledge of our technicians, but also the constructive involvement of the customer. Every integral part of our systems reflects the needs and requests of our business partners. This is because we believe that each customer is unique, just like the solution we develop for him”.

The silos supplied are conceived according to the area where they will be placed, taking into consideration the raw materials to be stored, and therefore the most suitable method of transport of the ingredients from the storage point to that of dosing.

“In the last period we have recorded a significant increase in requests for automation solutions characterized by 4.0 technologies and therefore subject to tax incentives in Italy,” Bonazza adds. “Today, in particular, we are working on a very important project for the complete remote control of the plant, through virtual reality. We will officially present it to the markets during the forthcoming international trade shows.”

Partner to all clients, in all markets

Despite the difficulties arising from the pandemic - which have severely reduced the meeting opportunities - foreign markets remain central to the company. To date, exports account for 60% of the turnover and see in the United States, Latin America and Africa the most important destination markets. A business, the international one, that the company never stopped investing in, also through the participation in the major trade fairs. “In 2022, pandemic permitting, we will exhibit in four strategic events for different product sectors”, the manager explains. “The first one is Sigep in Rimini, from 12 to 16 March, a fair dedicated to the world of professional ice cream and pastry. The second one, Ipack-Ima in Milan (3-6 May), embraces the whole world of food & beverage while Ibic in Las Vegas (17-22 September) is dedicated to professional bakery. Will close the year with the one of the largest trade shows for Middle East and Africa, that is to say Gulfood Manufacturing in Dubai (8-10 November).”

What's new in the air

by Federica Bartesaghi

He boasts more than 30 years in the sector and leads a team aimed at making ELGi the point of reference in the Italian compressed air market. Graziano Dal Tio, Regional Manager Southern Europe at ELGi, is also the director of the Turin headquarters, inaugurated in October 2021, where the Training Center and the Showroom are located. Founded in India in 1960, where it is market leader with a 45% share, ELGi started its 'European campaign' in 2019 with the opening of the headquarters in Waterloo (Belgium), of 7 branches in as many strategic countries, and the implementation of a business strategy focused on people, as Graziano Dal Tio told us on a sunny but cold December day in Como (Lombardy).

What's your professional story?

I arrived in ELGi in September 2019 after spending 20 years in a U.S. multinational company active in the compressed air industry, where I was in charge of Southern Europe operations. When I left, I was president of the Board of Directors. Before this long experience, I worked for 15 years as a representative in the compressed air and automation industry. So, I can say that I have earned quite a bit of experience in this field.

Why did you choose ELGi?

I left a prestigious position in a successful company for a very specific reason: I was not having fun anymore. Some 'institutional' functions I was asked to execute had become so pervasive, in my daily job, that I managed to dedicate just 10% of my time to real business. So I started wandering: Am I really having fun doing this job? By chance or destiny, in that moment I received ELGi's offer.

The right offer at the right moment.

Definitely. ELGi is an Indian company, founded 60 years ago in Combaitore. Initially active in the automotive industry, it soon found in the manufacturing of compressors its core business, and today it is market leader in India. Listed in the Indian stock market, it boasts a very competitive product portfolio and a some values that, as a person and a professional, I totally share.

Which values?

ELGi invests on people, especially when it sets an ambitious goal.

What's ELGi's goal?

To become one of the leading global compressor manufacturers. And according to the feedbacks we have, this goal could have been achieved already, thanks to a leadership that I would define as humble, but professional.

Why humble?

We want to be successful as persons, first,



Graziano Dal Tio

La novità è nell'aria

ELGi presenta una linea di compressori oil free dedicata alle Pmi del food & beverage. E punta a consolidare il brand su scala nazionale. Grazie a un servizio vicino (anzi vicinissimo) al cliente. E a una squadra di professionisti capitanata da Graziano Dal Tio.

and in the trust-based relationship that we build with customers. Because we stand close to them in the good times and in the bad ones as well. The company itself is based on these values, as I found out during my first visit at the headquarters in 2019. I found a company that, for organization and technology, has nothing to envy of its competitors in the U.S. or Germany.

And then arrived the pandemic.

Exactly, but we soon organized also through an update of our software and of all communication tools. Because for us communication, with both clients and partners, is fundamental in order to do our job properly. In Italy, we have a network of about 70 distributors spread on the national territory. A network made of real experts, from a technological point of view. Because compressors are, overall, quite simple machines, but with a lifetime of around 15-20 years. And who is in charge of keeping them working for all this time? Maintenance men, of course. Through a series of trainings we provide our distributors and dealers with

the technical skills they need, and of which they are very proud of.

What's the advantage of working with this system?

It is very simple: we create skilled workers, expert in every technical aspect related to the machine, but above all close to the customer and ready to intervene, when needed. Let me explain: if a company has a problem with a compressor and this causes a production halt, it will contact his supplier's office, which may be hundreds of kilometers away, to ask for assistance. Maybe nobody answers the phone for hours, and maybe the assistance comes when the stoppage has already resulted in significant economic loss. With ELGi, the local dealer has all the skills, tools and spare parts needed to repair the machine immediately. This, for a customer, makes a huge difference. On this business model ELGi Europe's headquarters in Waterloo was founded, as well as the seven branches in the seven countries in which it operates: UK, Iberia, Eastern Europe, Scandinavia, France, Benelux and Southern Europe, which includes Italy.

How did your activity in Italy begin?

In Italy ELGi's products are present since 2012, after the acquisition of ROTAIR in Caraglio, in the province of Cuneo (Piedmont), specialized in portable compressors for the civil engineering and construction industries. In 2019, however, the real growth path began. In a year and a half, 70 people were hired across Europe. With one big goal: to grow. And that's what we do, at a yearly rate of 50%. But in a competitive market like the European and Italian ones, being here is not enough. We have to be recognized for the quality of our machines and for a unique service. This is the vision that we summarize with the motto 'Always Better'. Which is also the name of our range of solutions for small and medium-sized enterprises, including those operating in food & beverage.

How important is this sector for you?

Very important. On average, F&B companies do not need huge installations, but of the highest quality.

Which are the main features of this new range?

The oil free technology, that is dedicated to 'special' applications like food and pharma. Up to today, these sectors have used compressors working with food-grade lubricants, that are suitable for food productions but that don't represent a totally 'clean' solution. Especially in times, like the present one, when topics like quality, sustainability and environmental impact are crucial. Let's think of a company,

maybe based on organic farming, that manufactures high quality products on a processing line paid thousands of euros. Yet, if on this line the filling process uses an oil air compressor, there is a high risk that some residuals end in the final pack. Not the best option, right?

Definitely not.

ELGi's AB 11-22 series of oil-free air compressors, instead of using oil to adequate heat dissipation and cool the compressor chamber, uses distilled water. The machine is suitable to all applications and features an internal sanitation technology that prevents the microbial contamination of cooling water. With the AB 11-22 range, we provide a 'class 0' technology and ISO 8573-7 certified air quality. These compressors are highly reliable and low-main-

tenance, making them ideal for industrial applications where size, efficiency and cost matter. Thus, it is becoming a point of reference in the food industry - for companies like deli meat, cheese producers or wineries that need to fulfil an 11-22kW air requirement - as well as for retailers. A major Italian chain has adopted the oil-free range in its plants across the country.

How do you communicate these advantages to companies?

In Italy, we selected some partners and installed an AB machine in their headquarters. In conjunction with ELGi, Open Houses are organized for the companies of the territory, that have the chance to discover all these functionalities in person.



AB Series Oil Free Air Compressor

MACHINES BUILT TO LAST

shrinkwrappers
case packers
cartoners
robotics
palletizing



Esseoquattro feels like Prada too

When food packaging meets the iconic Italian designer brand. Geometry and nuances of colour give a whole new life to bags and wraps for baked goods and produce, thus elevating daily elements.

by Lucrezia Villa



Not all battles are fought with conventional weapons. There are wars, or rather guerrillas, which rely on creativity as a weapon to make you gasp in astonishment. The key is striking a chord in order to be remembered.

Thanks to 'Feels like Prada', the guerrilla marketing action conceived by the Maison for the Milan Fashion Week, the city's buildings acquired the exclusive patterns of Prada's collection for Fall-winter 2021/2022, giving life to an immersive and significant experience. And it does not end here. On the days when Milan was invested by a vibrant and frenetic atmosphere, Prada's wonderful decorative motifs also became part of simple and daily life activities, such as having breakfast or buying a baguette, providing a moment of unexpected wonder.

Aiming at extending the sensory experience, thus exceeding the visual field's limits, bread bags, wraps and even the napkins used by dozens of bakeries and patisseries in the whole world were branded as if they were actual high-end fashion designs.

Precisely through the collaboration between the graphic design company Nava Press and the food packaging firm Esseoquattro, the iconic brand's co-

lourful and vibrant textures, designed by Miuccia Prada and Raf Simmons, transformed hundreds of thousands of bags. They were sent to bakeries and patisseries in Milan, Rome, Florence, Paris, London, New York, Shanghai and Tokyo, which were all selected for their genuine and high-quality products. That are so rich in flavour that they convey powerful emotions. To give a few examples: the boulangerie Égalité, the bakeries Bonci, Pandenus Gae Aulenti and Davide Longoni in Milan, the bake shops Nazzareno and Pannella in Rome, the confectioneries S.Forno and Forno Pasticceria Ghibellina in Florence.

Silvia Ortolani, Esseoquattro's sales director, claims: "We have worked to reproduce the clothing textures on paper in order to recreate the marvellous nuances and the elegance of the unique geometric patterns. We have solved all technical problems because we wanted our bags for Prada to be simply perfect. We accelerated as much as we could and, in a constant race against time, we managed to produce the required quantities. Such an important experience, in collaboration with Nava Press, shows us once again that we should never give up on dreaming. Our Rose's team can reach any goal by working hard and proactively".



Anche Esseoquattro feels like Prada

Quando il packaging per alimenti, firmato Esseoquattro, incontra l'azione di guerrilla marketing 'Feels like Prada', ideata dall'iconico brand di lusso in occasione della Milano Fashion Week. I sacchetti per il pane, le buste e perfino i tovaglioli di decine di panifici e pasticcerie in tutto il mondo sono stati 'griffati' come se fossero veri e propri capi d'abbigliamento d'alta moda. Disegni geometrici e sfumature di colore hanno donato nuova vita a elementi delle quotidianità grazie alla collaborazione tra Esseoquattro e l'azienda grafica Nava Press.

THE 'FEELS LIKE PRADA' BAGS COME IN TWO VERSIONS:

'Glisser'

The greaseproof bag for baked goods, particularly designed for special and very seasoned ones, such as croissants and patisserie products filled with curds.

'Bate'

The wet and weight resistant bag, suitable for fruits and vegetables.

Sweet Snack, Italian Tech

Italian suppliers of processing and packaging solutions for bakers and confectioners have not spent the last months sitting on their hands. Here are some of the most advanced, highest performing technological evolutions developed. To fit all needs and wants.

EASYMAC

www.easymac.it

MAKE UP TABLE FOR PASTRY PRODUCTS FIELDS OF APPLICATION

Pastry.

DESCRIPTION AND STRONG POINTS

Make up table for the artisan or industrial production of any kind of dough that features: quick belt release for cleaning; control console arm; quick fastening of accessories; fast electrical connections for cleaning and ease of use; scraps plastic containers; belt cleaning scraper; protected motors and wires; centralized electrical and electronic cabinet for the total control; hardware and touch screen with 100 programs friendly use.

TECHNICAL SPECIFICATIONS

- Maximum flexibility to match product and customer's requirement thanks to the wide range of accessories
- Control system with touch screen symbols to high ease of use



VISIT US AT PROSWEETS 2022
HALL 10.1
BOOTH D-31

ERIMAKI

www.erimaki.it



CIRCULAR VIBRATING SCREEN

FIELDS OF APPLICATION

Food, chemical, pharmaceutical, plastic, packaging industries.

DESCRIPTION AND STRONG POINTS

Erimaki produces and sells circular vibrating screens designed for the sieving of solid and liquid products. Thanks to the simple adjustment of counterweights on the motor axis and to the three-dimensional vibration they generate, the circular vibrating screens allow to sieve, classify, dedust and filter a very wide range of products. Many of our circular vibrating screens are customized basing on the customers' needs. Thanks to the simplicity of their design, the vibrating screens can also be disassembled very quickly for cleaning or mesh replacement. On each vibrating screen can be installed from 1 to 4 separation stages, thus getting from 2 to 5 product fractions. The screen may be made in stainless steel Aisi 304 or Aisi 316, and equipped with different optional accessories. Big capacity, ease disassembly and cleaning, precision of sieving and high reliability are the machine's points of strength.

GAMI

www.gamitaly.com

VISIT US AT PROSWEETS 2022
HALL 10.1
BOOTH C-80



R1000

FIELDS OF APPLICATION

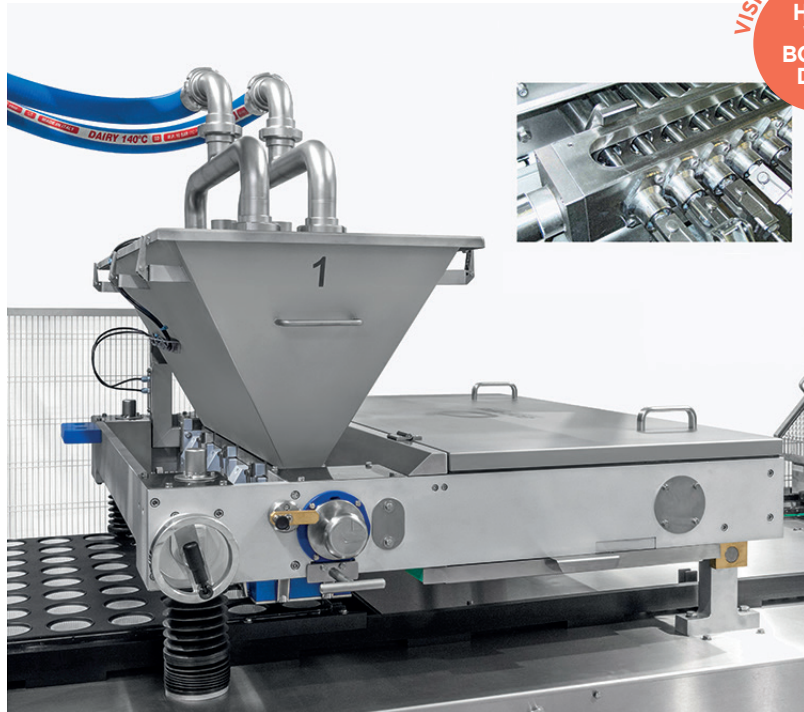
Chocolate enrobing for industrial production.

DESCRIPTION AND STRONG POINTS

Machine for coating confectionery products, using compound or other coverings that do not require tempering process. The bowl is equipped with a level sensor and an oscillating stirrer that keeps the coating fluid and homogeneous. The melting is by bain marie. All temperature controls are carried out using high precision probes and controlled by PLC. An extractable auger moves the coating up from the bowl. The extractable auger allows a fast and accurate cleaning of the machine for switching rapidly from processing of one type of cover to another. Adjustable chocolate flow speed. The machine is equipped with a manual valve placed on the exit chocolate spout and so it can be used both for the total enrobing of the product and for only bottom enrobing. The whole machine is built in AISI 304 steel and is controlled by a touch screen control panel.

GORRERI - FOOD PROCESSING TECHNOLOGY

www.gorreri.com



VISIT US AT PROSWEETS 2022
HALL 10.1
BOOTH D-79

AUTOMATIC MUFFINS LINE

FIELDS OF APPLICATION

Muffins and dosed products automatic production line.

DESCRIPTION AND STRONG POINTS

Gorreri designs and manufactures complete solutions for the industrial production of muffins and cakes of any shape and size, both in trays and in paper cups. All lines can be highly customized on the production needs of the customer to obtain high value final products. Gorreri Muffin lines are equipped with Dosatron Technology, an innovative electronic dosing system, to dose with high precision batters, creams, chocolate, jams and any type of product, even the most sticky and viscous. Dosatron technology guarantees precision and uniformity of every dosage and is also applied for injection, decoration and masking. In addition to top-level performance, all Gorreri lines are designed according to an advanced hygienic concept to avoid product contamination and according to a special idea of no-tools-maintenance, as well as being strongly built to work 24 hours a day, 7 days a week as industrial manufacturers require.

PERFECT MIX

FIELDS OF APPLICATION

Pastry and bakery.

DESCRIPTION AND STRONG POINTS

Perfect Mix is a planetary mixers with a greater range of speeds to increase the number of workable products, the capacity to give volume to emulsified products and to mix even the thickest doughs at very low speeds. The operator can assign the number of revolutions of the tool thanks to a multilingual touch screen control panel and memorize 20 recipes with multiple mixing steps. Great innovation is the patented system of pouring the ingredients through a hole in the center of the planetarium. It allows an excellent distribution of the ingredients during the mixing phase. Under the plastic protection removable for cleaning, a led light guarantees excellent visibility of the product during the mixing. Many parts are in stainless steel, for hygiene and durability. PerfectMix is available in 2 models (40 and 60 lt) with manual bowl lifting and 3 models (40-60 and 80 lt) with motorized bowl lifting and total disengagement of the tool for an easier removal from the machine.

TECHNICAL SPECIFICATIONS

- Standard equipment: spiral, blade and whisk
- Customizable mixing speed
- Electronic speed variator
- Protection guard in PETG
- Powerful and innovative transmission

SIGMA

www.sigmasrl.com



MIMAC ITALIA

www.mimac.com



SUPREMA MAXX DROPPING MACHINE

FIELDS OF APPLICATION

Pastry equipment.

DESCRIPTION AND STRONG POINTS

Designed for medium size producers who are seeking maximum flexibility coupled with excellent performance. The modern programmable functions offer pastry chefs a large variety of creative possibilities, from pouring to multilayer or open flame, down to wire cutting products. The machine's strong points are: easy and intuitive programming, capable of memorizing up to 200 recipes; dosing accuracy, time and labour saving. Suitable for hard, soft and fluid dough, also gluten-free. A large range of moulds and nozzles, even on demand, allows for the realization of products in a large variety of forms and dimensions.

TECHNICAL SPECIFICATIONS

- Dosing unit with Ø80 mm Tecapet (registered) rollers
- Electronically controlled variable speed of the dosing rollers and of the table height position
- Variable speed motor powered nozzle rotation and wire cutting device
- Software for lowering of table during dosing of multilayer products or open flame
- All parts coming in contact with foodstuff can easily be taken apart and cleaned

AGRIFLEX

www.agriflex.it



VISIT US AT PROSWEETS 2022
HALL 10.1
BOOTH A-9

FERMENTATION

FIELDS OF APPLICATION

For the food industry, in particular applied to leavened baked products.

DESCRIPTION AND STRONG POINTS

Systems and installations for the production of natural liquid yeast. Natural yeast (or sour-dough starter) is a mix of flour and water left to rise spontaneously in open air for a certain period of time, during which the micro-organisms in the flour, water and air reproduce and ferment, releasing compounds with excellent nutritional and aromatic qualities. Since the traditional preparation of natural yeast (yeast-based starter) is quite a complex and delicate process, for years Agriflex has been designing and installing industrial systems for the production of natural liquid yeast that guarantee a product that meets the expected qualitative standards.

TECHNICAL SPECIFICATIONS

- The use of natural liquid yeast with a fermenter facilitates refreshment and allows for a greater control of the starter's pH, ensuring less variability and ease of use, even for inexperienced personnel.
- Standardisation and replicability of the production process (fermentation acidity is limited and always under control)
- Consistent product quality (soft, more 'relaxed' and more digestible dough; more uniform crumb structure and thin crust; leavened product that is always excellent and consistent)
- Increased product shelf-life

B&B SILO SYSTEMS

www.bebilos.com

MICRO DOSER

FIELDS OF APPLICATION

Food, pharmaceutical, chemical, cosmetic, plastic.

DESCRIPTION AND STRONG POINTS

High precision dosage of micro ingredients, powders, granules, solids and liquids, such as enhancers, salt, starch, flavorings, spices, or other additives. Weight and volumetric micro-dosages. Modular structure, adaptable to any space, with the possibility of subsequent extensions. Availability of modular hoppers, with variable capacity and fluidizing homogenizer, for the most complex ingredients.

TECHNICAL SPECIFICATIONS

- Pneumatic micro doser load
- Self-cleaning dynamic filter
- Special screw dosage group
- Level sensors
- Weighing cells
- Integrated automation



MINIPAN

www.minipan.com

COMBY PLUS

FIELDS OF APPLICATION

Biscuits and cookies.

DESCRIPTION AND STRONG POINTS

The Comby Plus can extrude, guillotine-cut or wire-cut while processing an endless variety of recipes with remarkable versatility. These features are provided through the increased strength and sensitivity of the head that can be design with two or three rollers, depending on customer's recipes. The design is engineered to supply unbeatable performance, consistency and reliability: a safe and simple operation, easy maintenance and optimum sanitation. The company utilizes an exclusive array of high-quality materials matched with the newest generation of computerized controls to supply endless possibilities. Comby Plus, a modern reliable and creative choice, offering proven versatility, ease of operation, high production rates, excellent product quality and considerable time and labor savings. High productivity and versatility, ease of use and clean are Comby Plus' strong points.





CAVANNA
www.cavanna.com



PI/CO LOADER

FIELDS OF APPLICATION

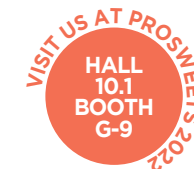
Bakery and confectionery.

DESCRIPTION AND STRONG POINTS

PI/CO is the new loader for biscuits piles and slugs, on the same packaging line. A high-speed flexible system, with easy changeovers and compact footprint. A Beckhoff upper circuit grants the 'positive' grouping of products. High performance and gentle biscuits handling are two features of this feeding machine. Quick tool-less changeover and easy access are also guaranteed.

TECHNICAL SPECIFICATIONS

- Quick tool-less changeover and easy access
- Use of innovative materials: paper-based, compostable, recyclable
- Performance, sanitary design and easy operation, with IoT integration



EXECUTIVE

www.executive-candy.com

COMPLETE PRE-EXTRUSION, EXTRUSION AND FORMING LINE

FIELDS OF APPLICATION

Solid and filled gum, sugar and sugar-free.

DESCRIPTION AND STRONG POINTS

The extrusion and forming lines are suitable for the production of die-formed gum pieces with any shape from round/oval to squared and odd shapes (e.g. pillow, pellet, crimped, cube). Lines include extrusion or co-extrusion technology to give extra line flexibility, rope sizing and up-to-date rotary forming technology for the best cosmetic quality of your product using Executive patented solutions. Configurations may include intermediate relaxation belt, specials cams and dies as well as different cooling systems depending on final production targets.

TECHNICAL SPECIFICATIONS

- Different sizes of lines can be selected depending on product types and production needs
- Range of capacity from 300 Kg/h up to 1600 Kg/h
- Rope speed from 30 up to 160 m/min
- Recipes and process parameters control and storage by PLC
- Low-maintenance requirements

CEPI

www.cepisilos.com



INVERT SUGAR SYSTEM

FIELDS OF APPLICATION

Confectionery, bakery & biscuits, baby food & functional food, beverages.

DESCRIPTION AND STRONG POINTS

Invert sugar allows for sweeter and fresher products, improves the upright power of creams, creates a smoother texture and gives a richer crust colour to bread and pastries. The CEPI system handles the preparation, storage and metering of invert sugar. It can be fully or partially automatic and allows for both acid and enzymatic hydrolysis, as well as complete control of parameters such as amount of water and temperature. CEPI's solution ensures shortened heating times and highly efficient mixing, delivering a homogenous blend in a very short time. The system optimizes steam, reducing waste and costs as well as production times. It standardizes and rationalizes production as well as improving the quality of the final product.

TECHNICAL SPECIFICATIONS

- Double jacket, or heated, or insulated tanks
- Temperature control
- Heating device
- Cooling unit to stabilize the process
- Production tank and storing tank
- Exchanger fed by refrigerant (glycol or water) with continuous recirculation
- Manual or automatic feeding from the line
- Weighing in real time, integrated automation and full traceability



IDEO TECNICA

www.ideotecnica.com

DECA20CR150C AUTOMATIC LINE

FIELDS OF APPLICATION

Automatic line to produce chocolate and compounds, spreadable creams, dried fruit pure pastes, fillings for pralines, bases for ice cream.

DESCRIPTION AND STRONG POINTS

Fully automatic mixing, conching and refining line designed for small and medium-sized productions. For the production of anhydrous products such as chocolate and compounds, spreadable creams, dried fruit pure pastes, fillings for pralines, bases for ice cream. The innovative 'in continuous' system optimizes the process time of about 40%, compared to Batch system: conching and refining are simultaneous. Each passage in the balls mill will reduce the size of the particles with the result of a faster extraction of moisture and residual acidity. This ensures an excellent fluidity of the product with a lower addition of cocoa butter. Finesse can vary from 18 to 20 microns depending on the product characteristics and refining time. It is equipped with an independent thermoregulation circuit consisting of a heater, a cooling unit, and a circulator for keeping desired temperature during production.

TECHNICAL SPECIFICATIONS

Available Line Size:

- DECA20CR150C: Capacity 60 - 200 kg/cycle
- DECA50CR600C: Capacity 150 - 650 kg/cycle



TURRI

www.turri-srl.com

DIVIDER-ROUNDER LINE FOR PANETTONE AND BAKERY PRODUCTS

FIELDS OF APPLICATION

Pastry labs and bakeries.

DESCRIPTION AND STRONG POINTS

Compact line for bakery and pastry labs, perfect for the production of Panettone but also any other bakery or pastry product that needs to be rounded. The line can process pieces from a minimum of 50 grams up to 1800 grams, and reach production rates of 1500 pieces/hour. The dough is placed inside the pressure hopper, which ensures continuous feeding of the divider. The volumetric divider cuts the dough without compressing it and with high weight accuracy. The pieces then fall into the rounder, which gently rounds them with its eccentric rotation, imitating the hands of the baker.

TECHNICAL SPECIFICATIONS

- Stainless steel pressure hopper with internal Teflon coating
- Volumetric divider with chromium-plated steel dividing drum
- Forced lubrication with oil re-circulation and filtration
- Rounder with rotating bell with adjustable eccentricity
- 7" touch screen control panel



MAZZETTI RENATO

www.mazzettirenato.it



MAZ - CHOCOLATE MOULDING LINES

FIELDS OF APPLICATION

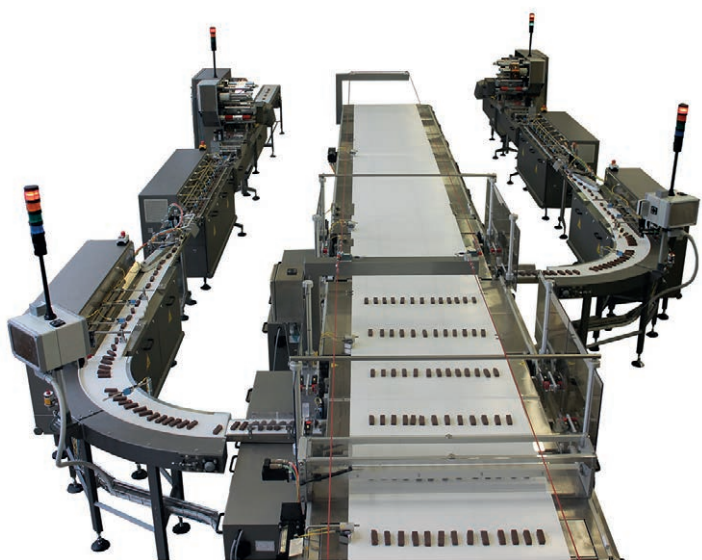
Chocolate moulding.

DESCRIPTION AND STRONG POINTS

The Mazzetti Renato family company is celebrating its 50th anniversary this year: half of a century focused on carefully built machines, post-sale assistance and flexibility in design. When it comes to chocolate moulding lines, it is a extremely attentive to customers' requests and thanks to an internal developed ancillary equipment such as in-line mixers, Pick & Place systems and specifically designed depositors it can assure compact, flexible and highly productive lines. The company can provide small compact moulding lines for productions of up to 350/400 kg/h chocolate bars or pralines to more articulated lines for the production of chocolate bars, pralines and several products with inclusions, biscuits, wafers, nuts, etc with capacities of up to 3000 kg/h. State of the art technology with extreme flexibility.

IMA FLX HUB

www.ima.it/en/flexible-packaging-hub/



FULLY AUTOMATED DISTRIBUTION AND PACKAGING LINE FOR CHOCOLATE TABLETS AND BARS

FIELDS OF APPLICATION

Chocolate confectionery.

DESCRIPTION AND STRONG POINTS

The line is designed to handle, distribute and flow wrap products coming in rows, flat positioned. Thanks to its intermediate belt, the integrated rows distribution system is able to ensure the highest efficiency and a continuous and homogeneous feeding to the wrapping lines. Integrated in line pressureless feeding and timing system is connected to the flow wrapper, able to grant gentle handling at high speed for a wide range of confectionery products. IMA FLX HUB offers advanced technical know-how in confectionery, bakery and food handling, feeding, wrapping. From stand-alone packaging solutions to turnkey systems with direct link to up-stream lines.

TECHNICAL SPECIFICATIONS

- Speed up to 800/900 ppm
- All the applications can be completed with a wide range of secondary packaging solutions such as cartoning, top loader, case packers and palletizers
- Top flexibility to handle a wide range of products, including 'delicate' ones
- Extreme care and gentle handling during the timing phase
- Easy and tool-free cleaning for belts, plates and rollers. Auto-tensioning and auto-centering belt systems

TT ITALY

www.ttitaly.com



CELEBRATION CAKE LINES

FIELDS OF APPLICATION

Bakery and pastry field.

DESCRIPTION AND STRONG POINTS

Thanks to the experience gained over the years in the Sponge Cake field, TT Italy has engineered a new turnkey project for the production of Celebration Cakes. These automatic cake lines are designed and built following the clients' needs and with the support of its food technologists it is possible to choose among several formats, different types of fillings and decoration toppings. Thanks to top-quality materials and components used, a state-of-the-art-design and construction and a hyper-specialization in the sector, the company's technology is made to last.

TECHNICAL SPECIFICATIONS

- Entirely made in Aisi 304 stainless steel
- Constant control and efficiency during the complete process, from the batter preparation to the cake decoration
- Batter and cream preparation are equipped with PLC able to save up to 150 production profiles, with configurable password protection
- The equipment comes CIP ready for easiness of cleaning and time saving

SACMI PACKAGING & CHOCOLATE

www.sacmi.com

VISIT US AT PROSWEETS 2022
HALL 10.1
BOOTH F-50/G-59



SOLUTION FOR THE MANUFACTURE OF SEMI-FINISHED CHOCOLATE-BASED DROPS, CHIPS, STICKS AND CHUNKS

FIELDS OF APPLICATION

Confectionery industry.

DESCRIPTION AND STRONG POINTS

Completing the Carle&Montanari brand's range of chocolate production and moulding technologies, this system is aimed at companies that produce and market this semi-finished product, used by the bakery industry to produce cakes, biscuits and other products or as an 'easy melt' item, supplied directly to patisseries or final consumers.

The system consists of an MLRG 1500 rotary dosing machine and a cooling tunnel. The depositor features a spot-dosing system that emits individual drops onto polyurethane or steel belts depending on the specific application. What's more, the solution offers outstandingly fast and user-friendly format changeovers; this is largely thanks to continuous operation and the special pre-cut devices in the cooling tunnel that can, for example, make sticks and chunks.

High performance – with processing rates of 1000-3000 kg per hour – is a key hallmark of the machine, which is 1500 mm wide and has variable cooling tunnel lengths to meet specific productivity requirements.

PACKINT CHOCOLATE MACHINES

www.packint.com

VISIT US AT PROSWEETS 2022
HALL 10.1
BOOTH C-80



CHOCOLATE MACHINES

FIELDS OF APPLICATION

Chocolate, ice-cream, bakery, confectionery, ingredients.

DESCRIPTION AND STRONG POINTS

Industrial process machines to produce chocolate starting from cocoa liquor, cocoa butter, cocoa powder, milk powder, sugar with production capacity from 10 to 1200 kg/h. Supply of complete plants or single machines, depending on the requirement, for the production of bars, chocolates, spread creams, couvertures etc. The classic process for chocolate production is implemented, with two steps of refining and conching. Additional machines for the preparation of ingredients and the storage of ready product are available. The company also supplies small plants from Bean To Bar (from 5 kg/h to 150 kg/h) for high quality artisan chocolate production.

TECHNICAL SPECIFICATIONS

- For refining, the low speed ball mill technology is used, the most suitable for small productions. Achieving a final fineness under 18-20 microns, maintaining the appropriate flow properties for the chocolate, and keeping temperature under control
- Low speed and good building materials are important to reduce wear of refining medias and prevents iron contamination inside the chocolate
- For conching, vertical rotary conches are provided, with different levels of intensity depending on the product



TONELLI GROUP

www.tonelli.it

ROTOEXCHANGER COMPACT UNIT

FIELDS OF APPLICATION

Pasteurized creams, soft dough.

DESCRIPTION AND STRONG POINTS

'Sanitary design' heat exchanger for aeration and slow crystallization of products at medium and high viscosity. Product aeration system through automatic flowmeter. Synthetic resin scrapers, high quality, inodorous, non-toxic, bacteriologically inert.

TECHNICAL SPECIFICATIONS

- Entirely made in stainless steel Aisi 316
- Cooling section in a high thickness gear included between two stators in which runs icy/glycolate water
- Aerating section via toothed head for independent movement



SANCASSIANO

www.sancassiano.com

REVO MIXER & PLANETARY MIXER

FIELDS OF DESTINATION

Confectionary industry.

DESCRIPTION AND STRONG POINTS

Innovative design of mixing tools for optimal batter circulation and homogeneous blend of all ingredients. 'Revo mixer' is ideal for the production of biscuits, cookies, crackers, thick batters and products with no gluten development, with clean dough ejection and easy recipe change. 'Planetary mixer', for its part, is ideal for the production of cake, swiss roll, macarons, sponge, cupcakes, creme, muffin, cake donut, and products with high aeration. Sancassiano mixing bowls are compatible across the range of its mixers to offer maximum flexibility.

TECHNICAL SPECIFICATIONS

- Variable speed and inversion of tools rotation for maximum flexibility and blending homogeneity
- No risk of product contamination: all mixers are designed with oil-free transmission system
- Efficient scraping of bottom and side of the mixing bowl 'with no dead zones'
- Fast incorporation and delicate distribution of inclusions

updated to 1 January 2022

TRADE SHOWS 2022

THE GLOBAL AND ITALIAN TRADE EXHIBITION'S CALENDAR

| | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 | 14 | 15 | 16 | 17 | 18 | 19 | 20 | 21 | 22 | 23 | 24 | 25 | 26 | 27 | 28 | 29 | 30 | 31 |
|-----------|--|---|------------------------------------|--|-------|--|---|---|--------|---|--------|--|--------|--------|--|--------|--------|---|---|--|--|--|--------|--|--|--|--|--------|--|---|---|
| JANUARY | Sat 1 | Sun 2 | Mon 3 | Tue 4 | Wed 5 | Thu 6 | Fri 7 | Sat 8 | Sun 9 | Mon 10 | Tue 11 | Wed 12 BIO-BEURS (ZWOLLE) bio-beurs.nl | Thu 13 | Fri 14 | Sat 15 | Sun 16 | Mon 17 | Tue 18 AFP ANFAS FOOD PRODUCT (ANTALYA) anfasafoodproduct.com | Wed 19 | Thu 20 | Fri 21 anfasafoodproduct.com | Sat 22 EUROPAIN (PARIS) europain.com | Sun 23 | Mon 24 | Tue 25 IPPE (ATLANTA) ipexpo.org | Wed 26 | Thu 27 DAIRY TECH (MOSCOW) mid-expo.ru | Fri 28 | Sat 29 | Sun 30 U.S. PRIVATE LABEL TRADE ISM (COLOGNE) prosweetss.com | Mon 31 ISM (COLOGNE) prosweetss.com |
| FEBRUARY | Tue 1 SHOW (Chicago) pimainternational.com | Wed 2 | Thu 3 | Fri 4 | Sat 5 | Sun 6 WINTER FANCY FOOD SHOW (LAS VEGAS) specialtyfood.com | Tue 8 | Wed 9 | Thu 10 | Fri 11 | Sat 12 | Sun 13 GULFOOD (DUBAI) gulfood.com | Mon 14 | Tue 15 | Wed 16 | Thu 17 | Fri 18 | Sat 19 | Sun 20 | Mon 21 | Tue 22 | Wed 23 | Thu 24 | Fri 25 | Sat 26 GOLOSITALIA (BRESCIA) gołositalia.it | Sun 27 VIRGINIA WINE EXPO (RICHMOND) salon-du-fromage.com | Mon 28 | | | | |
| MARCH | Tue 1 | Wed 2 | Thu 3 | Fri 4 | Sat 5 | Sun 6 HOSTEX (JOHANNESBURG) hostex.co.za | Tue 8 | Wed 9 | Thu 10 | Fri 11 | Sat 12 | Sun 13 | Mon 14 | Tue 15 | Wed 16 | Thu 17 | Fri 18 | Sat 19 | Sun 20 | Mon 21 IFE (LONDON) ife.co.uk/prozpac | Tue 22 | Wed 23 | Thu 24 | Fri 25 | Sat 26 TASTE (FLORENCE) taste.pittmmagazine.com | Sun 27 | Mon 28 | Tue 29 | Wed 30 | Thu 31 | |
| APRIL | Fri 1 EXP OVINA PRIMAVERA (ZURICH) expovina.ch/primavera | Sat 2 | Sun 3 | Mon 4 | Tue 5 | Wed 6 | Thu 7 | Fri 8 | Sat 9 | Sun 10 VINITALY (VERONA) vinitaly.com | Mon 11 | Tue 12 | Wed 13 | Thu 14 | Fri 15 | Sat 16 | Sun 17 | Mon 18 | Tue 19 | Wed 20 ANUFOOD CHINA (SHENZHEN) anufoodchina.com | Thu 21 | Fri 22 | Sat 23 | Sun 24 | Mon 25 FOOD & DRINK EXPO (BIRMINGHAM) foodanddrinkexpo.co.uk | Tue 26 | Wed 27 | Thu 28 | Fri 29 | Sat 30 | |
| MAY | Sun 1 | Mon 2 | Tue 3 CIBUS (PARMA) cibus.it | Wed 4 IPACK IMA (MILAN) ipackima.com | Thu 5 | Fri 6 | Sat 7 | Sun 8 | Mon 9 | Tue 10 | Wed 11 | Thu 12 | Fri 13 | Sat 14 | Sun 15 PROWEIN (DÜSSELDORF) prowein.de | Mon 16 | Tue 17 | Wed 18 SIAL CHINA (SHANGHAI) sialchina.com | Thu 19 | Fri 20 | Sat 21 | Sun 22 | Mon 23 | Tue 24 SPS ITALIA (PARMA) spsitalia.it | Wed 25 | Thu 26 | Fri 27 | Sat 28 | Sun 29 AFRICA FOOD MANUFACTURING (CAIRO) africa-foodmanufacturing.com | Mon 30 | Tue 31 |
| JUNE | Wed 1 | Thu 2 GOOD FOOD & WINE SHOW (MELBOURNE) goodfoodshow.com.au | Fri 3 | Sat 4 | Sun 5 | Mon 6 | Tue 7 ALIMENTEC (BOGOTÁ) feriaalimentec.com | Wed 8 | Thu 9 | Fri 10 | Sat 11 | Sun 12 VINEXPO BORDEAUX* | Mon 13 | Tue 14 | Wed 15 | Thu 16 | Fri 17 | Sat 18 | Sun 19 | Mon 20 | Tue 21 AFRICA'S BIG SEVEN EXPO (JOHANNESBURG)* africabig7.com | Wed 22 | Thu 23 | Fri 24 SPECIALITY FINE FOOD ASIA (SINGAPORE) speciality-asia.com | Sat 25 | Sun 26 | Mon 27 | Tue 28 | Wed 29 SUMMER FANCY FOOD SHOW (NEW YORK)* specialtyfood.com/shows-events | Thu 30 | |
| JULY | Fri 1 | Sat 2 | Sun 3 | Mon 4 | Tue 5 | Wed 6 | Thu 7 | Fri 8 | Sat 9 | Sun 10 | Mon 11 | Tue 12 | Wed 13 | Thu 14 | Fri 15 | Sat 16 | Sun 17 | Mon 18 | Tue 19 | Wed 20 | Thu 21 FREE FROM FUNCTIONAL FOOD EXPO SOUTH AMERICA (SAO PAULO) freefromfoodexpo.com | Fri 22 GOOD FOOD & WINE SHOW (PERTH) goodfoodshow.com.au | Sat 23 | Sun 24 | Mon 25 | Tue 26 FHI – FOOD AND HOTEL INDONESIA (JAKARTA) foophotelindonesia.com | Wed 27 | Thu 28 | Fri 29 | Sat 30 | Sun 31 |
| AUGUST | Mon 1 | Tue 2 | Wed 3 | Thu 4 | Fri 5 | Sat 6 | Sun 7 | Mon 8 | Tue 9 | Wed 10 | Thu 11 | Fri 12 | Sat 13 | Sun 14 | Mon 15 | Tue 16 | Wed 17 | Thu 18 | Fri 19 | Sat 20 | Sun 21 | Mon 22 | Tue 23 | Wed 24 PROPAC PHILIPPINES (PASAY CITY) propacphilippines.com | Thu 25 | Fri 26 | Sat 27 | Sun 28 | Mon 29 | Tue 30 | Wed 31 |
| SEPTEMBER | Thu 1 | Fri 2 | Sat 3 | Sun 4 | Mon 5 | Tue 6 | Wed 7 | Thu 8 | Fri 9 | Sat 10 | Sun 11 | Mon 12 | Tue 13 | Wed 14 | Thu 15 | Fri 16 | Sat 17 | Sun 18 NATEXPO (LYON) natexpo.com | Mon 19 | Tue 20 | Wed 21 | Thu 22 | Fri 23 | Sat 24 | Sun 25 | Mon 26 | Tue 27 | Wed 28 | Thu 29 B2CHEESE (BERGAMO) b2cheese.it | Fri 30 | |
| OCTOBER | Sat 1 | Sun 2 | Mon 3 | Tue 4 | Wed 5 | Thu 6 | Fri 7 | Sat 8 | Sun 9 | Mon 10 | Tue 11 | Wed 12 | Thu 13 | Fri 14 | Sat 15 | Sun 16 | Mon 17 | Tue 18 | Wed 19 | Thu 20 | Fri 21 | Sat 22 | Sun 23 | Mon 24 | Tue 25 | Wed 26 | Thu 27 | Fri 28 | Sat 29 Sun 30 | Mon 31 | |
| NOVEMBER | Tue 1 | Wed 2 | Thu 3 | Fri 4 MERANO WINEFESTIVAL (MERANO)* meranowinefestival.com | Sat 5 | Sun 6 | Mon 7 | Tue 8 B/O OPEN (VERONA)* bi-opentrade.com | Wed 9 | Thu 10 | Fri 11 | Sat 12 | Sun 13 | Mon 14 | Tue 15 SIMEI (MILAN) simei.it | Wed 16 | Thu 17 | Fri 18 | Sat 19 | Sun 20 | Mon 21 WBWE (AMSTERDAM)* worldbulkwine.com | Tue 22 | Wed 23 | Thu 24 | Fri 25 | Sat 26 | Sun 27 | Mon 28 | Tue 29 | Wed 30 | |
| DECEMBER | Thu 1 | Fri 2 | Sat 3 | Sun 4 | Mon 5 | Tue 6 SIAL MIDDLEEAST (ABU DHABI)* sialme.com | Wed 7 | Thu 8 | Fri 9 | Sat 10 | Sun 11 | Mon 12 OMAN AGROFOOD (MUSCAT) omanagrofood.com | Tue 13 | Wed 14 | Thu 15 | Fri 16 | Sat 17 | Sun 18 | Mon 19 SUPERWINE (SHANGHAI)* superwinechina.com | Tue 20 | Wed 21 | Thu 22 | Fri 23 | Sat 24 | Sun 25 | Mon 26 | Tue 27 | Wed 28 | Thu 29 | Fri 30 | Sat 31 |

FOOD ORGANIC WINE TECHNOLOGIES

*** DATES TO BE CONFIRMED**

LA NOTA.

ALIMENTANDO

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CERTIFIED MANAGEMENT SYSTEM

Who is afraid of cyber-crime?

Cyberattacks are an increasingly worrying threat. With severe economic consequences. The Clusit report 2021 investigates this global-wide emergency. Which has been further exacerbated by the pandemic.

by Federica Bartesaghi

Cybercrime has become the world's third-largest economy - after the US and China - worth about 6 trillion dollars annually. If in 2019 Europe was the target of 11% of all attacks, this percentage increased to 17% in 2020 and reached 25% in 2021, according to the data released in the yearly Clusit Report on ICT security. Only in the first semester of 2021, a 24% increase was registered. And the escalation could be even underestimated.

The types of attacks

88% of the attacks carried out in the first half of 2021 occurred for cybercrime purposes, that is to say to get money from the victims. A percentage up by 21% compared to the second half of 2020. Significant attacks related to information warfare - the so-called 'information war' - also increased sharply: +18.2%. Cybercrime and information warfare, together with cyber espionage, have recorded the highest number of attacks over the last 10 years. Those classified as 'cyber espionage' activities, after the extraordinary peak reached in 2020 - mainly due to espionage actions related to the development of Covid-19 vaccines - decreased by 36.7% in the first half of 2021. Compared to the second half of 2020, attacks in the hacktivism category decreased by 66.7%, thus representing 1% of the cases analyzed in the first half of 2021.

How they take place

Clusit researchers have identified 8 major

attack techniques. In the first six months of 2021, the category showing the highest figures is that of 'malware' attacks, which now represent 43% of the total. The second place in the rank is occupied by 'unknown techniques', increasing by 13.9% compared to the second half of 2020. This is due to the fact that many attacks - a fifth of the total - become public after a data breach. In this case, the regulations only require to provide a notification to the parties involved, but not to provide the exact description of the attack method used, which therefore remains secret most of the times. The other six macro-categories, in order, are: 'known vulnerabilities' (+41.4%), 'phishing / social engineering' (-13%), 'multiple techniques' (+11.6%), 'denial of service' purposes (-42.9%), 'identity theft / account hacking' (-29.5%).

Major targets

One out of four attacks is addressed to targets based in Europe. And the most affected category, in the first half of 2021, were the institutions/governments. On the second place is Healthcare, chosen by 13% of web criminals. Third in the rank the so called 'multiple targets': severe attacks carried out simultaneously by the same criminal group against different organizations operating in different sectors. Even if the wholesale/retail sector is the target of 'only' 5% of all cyberattacks, it increased sharply between January and June 2021: +61.3%.

Chi ha paura del cybercrime?

Quella del cybercrime è stata valutata come la terza maggior economia mondiale. E se nel 2019 l'Europa era l'obiettivo dell'11% degli attacchi informatici registrati su scala globale, questa percentuale è salita al 17% nel 2020 e si stima abbia toccato il 25% nel 2021, come evidenzia l'annuale Rapporto Clusit sulla sicurezza Ict in Italia. Si tratta di violazioni che hanno avuto un impatto sistemico in diversi aspetti della società, della politica, dell'economia e della geopolitica. Nel primo semestre 2021, c'è stato un incremento del 24% rispetto allo stesso periodo del 2020. E secondo quanto riporta Clusit, l'escalation potrebbe essere sottovalutata. Anche a causa delle inusuali circostanze create con la pandemia.

FOOD COMPANIES AND RETAILERS MORE AND MORE FREQUENT (AND VULNERABLE) VICTIMS

Interview with Emanuele Filadelfio of CybergON, the business unit dedicated to information security of Elmec Informatica.

First of all, what is Elmec Group?

Elmec is a third-party provider of Information Technology services: from systems to data center management, from cloud to additive manufacturing. All these activities are bound together by CybergON, the division that deals with IT security and which monitors the activities in support and defense of the customer 24 hours a day, 7 days a week. 40% of its customer portfolio is made of food companies and supermarket chains.

Why do you think the food and retail industry is such a juicy target to cybercrime?

First of all, the food industry is a complex and decentralized supply chain, which begins in the field and continues in the processing plant, in logistics, in supermarkets, up to the final customer. Along the way, there are many situations of high vulnerability and difficult defense.

What are the most frequent attacks?

The paralysis of production caused by ransomware, that is a particular type of malware that limits a user's access to data and business processes unless a ransom is paid. In production, one of the most critical issues is that of quality, and unfortunately some cyberattacks can modify the parameters of a machine, degrading the quality of production and thus determining a heavy impact on the brand image. Then there is data extraction, with the threat of selling them or making them public. In short, there are many 'rings' that can be broken. And each one is a potential point of failure.



Emanuele Filadelfio

lity of production and thus determining a heavy impact on the brand image. Then there is data extraction, with the threat of selling them or making them public. In short, there are many 'rings' that can be broken. And each one is a potential point of failure.

What has been done to fix these vulnerabilities?

Not much to date. The Italian food industry, which is investing heavily in new production technologies, still pays little attention to IT issues, even if they are strictly connected with the production ones. Compared to other countries, primarily the US, most Italian companies operate with a level of protection that was perhaps sufficient a few years ago, but not today against increasingly structured and complex cyberattacks.

Has the digitization introduced new risks?

Definitely. Until ten years ago, manufacturing was completely separate from the IT world. Today, all machines have at least the ability to communicate with internal systems to monitor the production. And all the new systems need to

guarantee access to external maintenance operators. But the protection of these channels is not always done properly.

What can be done to increase protection?

The first thing is to identify the vulnerabilities and eliminate them. Second, a continuous monitoring should be carried out and new protection systems implemented. However, let's say it clearly: a 100% protection can't be achieved. What should be pursued is a level of protection that makes a company less 'attractive' to cybercriminals than another one, just like a house in which the alarm is installed is less attractive than a house without it. Nevertheless, protection can't be guaranteed only through systems, but also by raising people's awareness.

How?

Through continuous training activities on users. Which are, without a doubt, the weakest link in the chain. It is necessary to increase their awareness and their level of attention and test their training with simulated phishing campaigns: e-mail is still, indeed, cybercriminals' most used entry method. We therefore simulate a cyberattack and observe the behavior of users: those who click, who report, etc. It is important to educate to awareness and not to be afraid to admit a mistake. Because response times are crucial and every minute that passes extends the reach of the attack.

What results, on average, do you have from these simulated phishing campaigns?

Generic campaigns usually have a very high click rate: about 40% of users click or enter their data. Subsequent campaigns are instead customized to the company. For instance, we rebuild the company website and run campaigns as a real attacker would do. We promote the concept of 'digital mistrust': before exposing yourself, it is always better to ask. Naturally, systems and devices must be protected too. But in computer security, technologies and the human factor must go hand in hand. And the smart working has added further critical elements.

Which ones?

It resulted in an even greater decentralization of activities, which opened up new vulnerabilities.

The work and personal lives are more interconnected and, trivially, using the same device to check personal and professional emails, or to download a game on the same device used for work purposes, is potentially dangerous. But it happens that, despite all precautions, an attack eventually occurs. And in that case? First, we need to understand what is going on. An average attack within a company, a ransomware that results in the production block and in a ransom demand, lasts about 6-8 weeks. This means that the attacker identifies a vulnerability in the company's infrastructure and begins to carry out reconnaissance activities, as in the army, weeks before 'coming out' and determining the production stop. The attacks are very targeted, in order to push the company to pay the ransom.

What's the average value of a ransom?

Not less than 5-10 million euros. And it is generally established in relation to the victim's turnover.

How often do companies surrender and pay?

We do not know the exact number of companies victim of a ransom request and that choose not to report it, but we believe it is quite high, above 25%. Paying the ransom is never a good idea in itself, primarily because you can't be sure that the data is returned. In 50% of cases, after paying, the data is indeed not restored. And even if that happens, there is no certainty that it was not first sold or disclosed. Furthermore, paying the ransom is illegal in Italy. Let's say that it represents the very last chance, when the company is one step away from closing.

Are those in cybersecurity affordable investments?

The investment is directly proportional to the size of the company. For instance, for SMEs it doesn't exceed 100,000 euros. If the company decides to invest - and given the trend, this is definitely the time to invest! - part of the investment can also be discounted by the cybersecurity insurance policy. Today, I believe that there is more a problem of maturity and awareness than lack of funds. In two years we have acquired about 50 new customers, from small companies to large corporations. And no negotiation was lost because of an economic issue.

Israel, foodtech's 'cradle'

by Lucrezia Villa

Israel is known as the 'startup nation' par excellence. According to the data of the Israel export and international cooperation institute (IEICI), the startups are almost 6,400, of which 300 in the agri-food sector, and 124 created in the last four years. "Israel is still a young and small market. It boasts, though, the perfect ecosystem for innovation", underlines Adi Teicher, head of the food and foodtech unit at IEICI. "In 2019 the investments amounted to almost 135 million dollars, to compare to 52 million dollars in 2013". This success is the result of the thriving cooperation between the public and private sphere. Furthermore, the Israeli academic environment is an excellence as far as technology is concerned. Lastly, "we must not forget the deeply-rooted entrepreneurial spirit that characterizes the Israeli population by nature", adds Teicher.

During the webinar 'New foodtech's frontiers - Israel's experience', organized by the Economic and Scientific Affairs department of the Israeli embassy in Italy, five startups and a nonprofit organization that aim at digital innovation in the food sector were introduced.

Deep Learning Robotics (DLR): F&B's revolution
Founded in 2015, the

startup specializes in robotics, machine learning and artificial vision. It developed a robotic controller that is able to replicate tasks by observing humans performing them. "The DLR device captures 3D images and the sequence is then translated into robot control language", explains the CEO Carlos Benaim. The technology has been granted three patents and DLR was nominated among the top four out of 840 most influential robotics' startups in the world. Technion, the Israel Institute of Technology, contributes to the development of the controller. The solution opens up to a vast world of possibilities in the food sector in matters of packaging, assembly and automation. The research continues in order for the device to be compatible with all robotic arms. "Many multinational

companies, not only in Israel, but also in the USA, Europe, Australia and Japan, have already implemented the DLR technology", concludes the CEO.

Trellis optimizes the supply chain

Trellis offers an artificial intelligence platform that allows the optimization of production activities through the whole food supply chain. "Our goal is to enable companies to mitigate risks", explains Chief strategy officer Calanit Bar-Am. By concentrating on food waste, sustainability and the effects caused by climate change, Trellis' team studies a personalized plan for firms that work in the food&beverage segment. Bar-Am reminds: "Due to climate change it is estimated that the economic losses on a global scale amount to 23 trillion dollars. The supply

chain optimization could help save the 5%". The platform allows a qualitative and quantitative prediction regarding the harvest, taking into account the atmospheric variable. On a market's level, then, the analysts predict the supply and demand, estimating the costs.

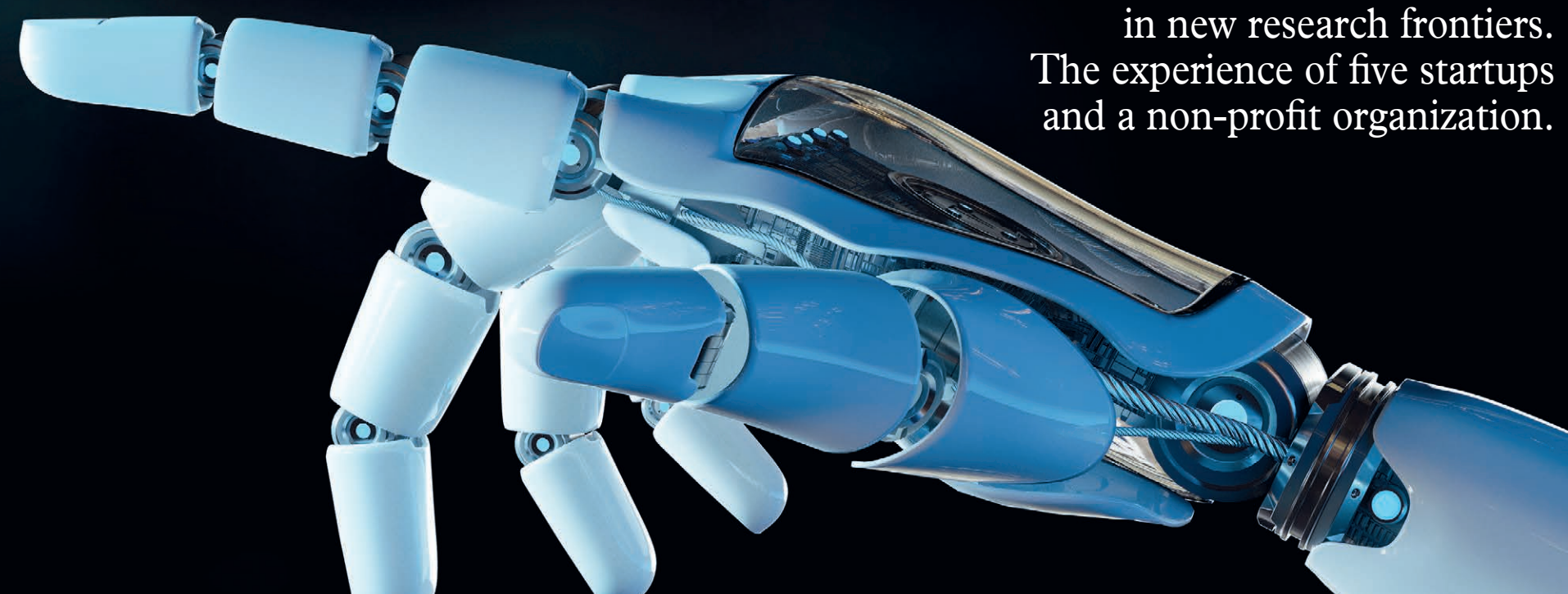
The Good Food Institute's fake meat

The international nonprofit organization, which is active in the USA, Brazil, India, Europe, Asia Pacific and Israel, carries out scientific research in the AltMeat segment, meaning products presented as animal meat alternatives. "Meat consumption has reached unprecedented quantities. And this figure will double by 2050", says Hila Goldenberg, International Collaborations manager at The Good Food Institute

in Israel. The three alternatives researched by the organization are: plant-based options, fermented and cultivated meat. The latter is produced by in vitro cultures of real animal cells, which are grown in bioreactors. Israel boasts almost 50 startups that cover all three sectors, and other 30 are at an early stage. Israeli businesses rule the roost as far as AltMeat is concerned, "the country's companies have collected 25% of the world's financing in the sector. In 2020 they amounted to 114 million dollars. And in July 2021 they reached 203 million dollars", concludes Goldenberg.

Inno-Bev's kind of caffeine

Inno-Bev partners with health institutions in the Chronobiology field and with companies specialized in the formulation of nutritional drinks to find a solution that is able to fight after lunch tiredness and the decreased alertness that comes with it. "Almost 85% of the world's population experiences it. We offer a valid alternative to caffeine", says CEO Eli Faraggi. The solution is called WakeUp!, a patented formula in Europe, Japan, the USA and Israel. "It is a 100% natural, safe and it can be diluted in any other drink. It



The nation works towards technological innovation in the agri-food sector. Thanks to large investments in new research frontiers. The experience of five startups and a non-profit organization.

is also suitable for diabetics and people who suffer from high blood pressure", states the CEO. Three clinical studies have demonstrated the product's effectiveness. At the beginning of 2021, the foodtech company put Bio-Lift on the American market. It is an energy drink based on the WakeUp! formula.

Eatsane's low-carb diet

The company was founded in 2016, when lawyer and entrepreneur Ran Hirsch, due to his daughter being diagnosed with diabetes, met Mariela Glandt, a well-known endocrinologist in Israel and abroad, who had been studying a way of reversing the disorder through a low-carb diet. The startup has developed the recipe for various bread doughs with 80% carbs less and chocolate bars that are low in sugar. "We are studying the perfect recipe for pasta and pizza, and in the future, we aim at producing ice cream as well", says CEO Ran Hirsch. The products have been on the Israeli market for two years, "but we are not able to meet the growing consumer's demand alone. We are also on Amazon, where our goods are often out of stock". Thanks to the digital chan-

nel the startup has increased by 45% the number of consumers. "We are about to launch our products on the American market. And we have potential interested consumers in Europe as well", concludes Hirsch.

Salt of the Earth bets on umami, the fifth taste

"The company has been producing sustainable sea salt solutions for the global food industry since 1922. Our customers are both firms and final users, who span 30 countries over five continents", explains business unit director Tali Feingold. "According to the WHO, the majority of the global population's salt intake is on average double the sodium quantity the body needs", states Feingold. In order to offer solutions to this problem, the startup began its research on umami, one of the five basic tastes, which is naturally contained in meat, fish, vegetables and dairy products. "Our 'Mediterranean umami', that is already sold in Israel, the USA, Japan and Europe, is a natural savory liquid mixture of vegetable-extracts and sea salt. It brings out sapidity even though it contains 45% salt less. In order to make it suitable for more recipes, we are developing a powder formula", concludes Feingold.

Israele, la 'culla' del foodtech

Non è un caso se Israele è riconosciuta come la 'startup nation' per antonomasia. Stando ai dati dell'Israel export and international cooperation institute (IEICI), fondato dal governo insieme al settore privato, sono circa 6.400 le startup attive. Di queste, quasi 300 operano nel settore agroalimentare, e 124 si sono formate nell'arco degli ultimi quattro anni. Anche grazie a sostanziosi investimenti e una stretta cooperazione tra pubblico e privato. Nel 2019, infatti, gli investimenti si aggiravano intorno ai 135 milioni di dollari (120 milioni di euro), da paragonare ai 52 milioni (46 milioni di euro) del 2013. Inoltre, l'ambiente accademico israeliano è un'eccellenza in materia tecnologica. E, da sempre, mette a disposizione i risultati di ricerca alle aziende del Paese. Infine, non va scordato il radicato spirito imprenditoriale che contraddistingue per natura gli israeliani, che oggi puntano molto sull'innovazione tecnologica in campo agroalimentare.

Silo Systems

B&B SILO SYSTEMS, THE SOLUTION FOR YOUR IDEAS

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The future Meta-market

Zuckerberg's metaverse promises to revolutionize the Internet. Many are the sectors that will be influenced, from trade to personal life. We tried to imagine what it will be like to shop at a supermarket in the virtual reality.

by Aurora Erba

What is it going to be like to shop in a supermarket in the future? The question arises especially after Mark Zuckerberg announced to the world the rebranding of his business group last 28 October, during the Connect 2021 event. Facebook (the company, not the social network) changed its name. It is now called Meta, the founder took inspiration from Snow Crash, a science fiction novel by American writer Neal Stephenson. But the biggest news presented by Zuckerberg is the metaverse. A tridimensional space where people can move and interact with one another through avatars. It is not a parallel universe that has nothing to do with our world, but Meta's founder defined it as "Internet's next revolution". It is definitely not Zuckerberg's invention. It is a dimension midway between the real world and the virtual one, that offers the possibility to have more immersive experiences in an augmented reality. Where you get to run, practice sports, talk to friends and even shop. It was actually the ex-Harvard prodigy who raised doubts about the future of supermarkets. Through Meta's Twitter page, Zuckerberg asked the Texan grocery giant H-E-B what shopping there in the metaverse will look like. As for now, there is still no answer to the question. However, we can try to imagine it.

The Meta-market

It will take many years before the idea of Meta-markets will come about, but we can already start to imagine what it will be like to shop in the metaverse. First of all, there will be no need to exit our homes and go to our usual supermarket. This surely means advantages such as avoiding long queues and also reducing emissions. Not to mention that this possibility will be time-saving. The interaction with the other customers will remain and, supposedly, also with the shop assistants in the store. It is still unclear whether under an avatar form or not. By wearing ad hoc gloves, customers could have a shopping experience that resembles in many ways the one we are used to. We could, in fact, touch fruit, grab a box of pasta, packaged prosciutto or a soft drink. According to the latest rumors coming from the Silicon Valley, the team of the Meta's Reality Labs Research has been working on producing haptic gloves that could enable users to experience a variety of complex tactile sensations. Even though the objective is ambitious, and it will require a lot of time, Zuckerberg aims at producing artificial intelligence tools that will guarantee experiences that are as much as possible 'realistic'. From the comfort of their homes, customers could walk along the supermarket's lanes, look



Il Meta-mercato del futuro

Il metaverso di Zuckerberg promette di rivoluzionare Internet. Tanti i settori che verranno influenzati, tra cui il retail. Abbiamo provato a immaginarci come sarà fare la spesa nella realtà virtuale.

at all the products on the shelves and read the information on the labels. No basket or cart wheel will be required. And once they will have chosen all the products, they will simply exit the store. The total will be automatically debited from their credit card without having to stand or queue at the checkout line. The grocery shopping will not take much time to directly reach the customer's home.

The decision is up to the retail chains

If, by the comfort of their homes, people will have the possibility to explore the whole world virtually, there is a high chance that very little time will be dedicated to life outside the augmented reality. And this will affect companies too. In fact, they will be requested a greater effort in order to develop strategies that could catch the consumers' interest. As much as the advantages brought by the digital transformation will be loads, the situation raises just as many doubts. Will there be just one metaverse that everybody will have access to or will each company be granted the possibility to create its own tridimensional space? Moreover, which norms will be in force in the metaverse? Will there be an oligopoly, where, once again, companies the scale of Amazon, Tesla and Microsoft are going to hold the field? These are all questions that, up until now, still remain unanswered. But one thing

is for sure. Willingly or not, Zuckerberg's revolution – just like all his previous announcements, will lead to significant changes and consequences. And it will be up to the retail chains to decide how to integrate the possibilities of the virtual reality. On this matter, Carrefour has already decided where it stands.

The partnership with Carrefour

At the beginning of November, during the Digital Day that took place in Paris, Carrefour announced its aim to become a strategic player in digital retail. And Zuckerberg's group will support the retail chain towards the digital transformation by working on different business aspects. As far as internal communication is concerned, it will be implemented with the potentialities offered by Workplace, Meta's communication tool that connects all the employees of a company. The goal is to allow Carrefour's over 320 thousand workers, that span nine countries (France, Italy, Spain, Romania, Poland, The Netherlands, Taiwan, Argentina and Brazil) to be part of the same community, integrating the usual social network's features in their work too. Furthermore, Meta together with the retail chain, will plan new strategies in order to establish a more direct and personalized communication with the customers, for example through WhatsApp and Messenger.



VACUUM FILLER – AUTOMATIC SEAMER GROUP MOD. C800/A480-2

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Antares Vision Group: the supply chain partner

The leader in inspection, track & trace and smart data management solutions presents the new brand identity of the Group. That applies its expertise far beyond the manufacturing line. Providing interesting opportunities for the food&beverage segment.

by Federica Bartesaghi

The rise of digital innovation, ignited by the pandemic, opened up significant opportunities for the companies with a strong commitment to technology. This is the case for Antares Vision, the leader in inspection, track & trace and smart data management solutions for the food and non-food segment. In the last two years, the Group went through an authentic revolution. Which started when it was listed on the Italian Stock Exchange in the AIM Market, in April 2019, and reached its peak in May 2021 with the admission to STAR segment of MTA market and the establishment of Antares Vision Group, “an international player, leader in its field. Which is able to follow a product throughout the whole process, from manufacturing to end use” explained Emidio Zorzella, Ceo and co-founder of the company together with Massimo Bonardi, in a meeting with the press at the headquarters in Travagliato (Brescia) last November.

A technological and expertise escalation

Antares Vision Group, that operates in the whole world thanks to 31 production sites and 3 R&D centers, is united by a common goal: being an unrivaled international company on the market for the multidisciplinary nature of its expertise in the various segments in which it operates. Its foundation, last May, was the crowning achievement of a growth path, scattered with strategic acquisitions, and started two years ago. In fact, the finalization of the participation agreement with T2 Software, the Brazilian company that specializes in smart data management solutions, and Orobix, the Italian firm that is active in the artificial intelligence service segment, apart from the acquisition of 100% of FT System, specialized in control and inspection in the beverage segment, all date back to 2019. Then, in 2020, Antares Vision purchased 82.83% of Tradetivity, the Croatian company specialized in software management for traceability and serialization processes; 100% of Convel, the Italian company that produces automatic inspection machines for the Pharmaceutical market; the assets of Adents High Tech International, the French company which is specialized in serialization and traceability software; and the 100% of Applied Vision, a big global player in inspection systems for glass and metal packa-

ging for the f&b segment. Afterwards, in March 2021 the Group purchased 100% of the American rfxcel Corporation, specialized in software solutions for the digitalization and transparency of the supply chain; and 100% of Pen-Tec and Tecnel, through FT System, thus increasing the expertise in the food&beverage inspection segment. This determined a reinforcement in the supply of technologies for inspection, quality control, traceability and smart data management as well as the acquisition of new competences for an ever-growing productive efficiency and supply chain digital transformation. These are crucial matters in sectors, just like the made in Italy agri-food and beverage ones, which are very often forced to ‘fight’ against phenomena like counterfeiting and ‘Italian sounding’. “During these tough years”, highlights Zorzella, “our company has been able to evolve, in Italy and in the world, pursuing its mission: exploiting technology in order to better people’s lives. And manufacturing products of ever-growing quality, which are safe, traceable and sustainable”.

To each product its own ‘identity’

“Data is the new oil”. The sentence, coined in 2006 by Clive Humby, a British mathematician, as well as the ‘mind’ behind Tesco’s loyalty card system, describes well the universe of possibilities that their skillful use could open up to. “The new solutions designed by the Antares Vision Group allow the creation of a ‘digital identity’ that uniquely corresponds to each product that enters and exits the production line”, explains the marketing and communication director, Micaela Orizio. A process that, in the food segment, starts on the field thanks to an effective system of sensor technology, lands in the production process by applying the systems of IOT, quality control and traceability solutions, and it follows throughout the supply chain in the various phases of the handling. These pieces of information, with many others, are accessible to the end user, thanks to the presence of a QR code on each packaging. “Because the data is not useful on its own”, adds Micaela Orizio. “It acquires value when it helps better the production, plan more efficiently, and protect the brand reputation in case of claims or product withdrawals and, naturally, when it is clear and straightforward for the end user”.

THE RURAL PROJECT FOR AGRICULTURE

In collaboration with Coldiretti and three partners of the agri-food sector – BF, the most important agro-industrial group in Italy; Bluarancio, an information technology company for the agricultural sector; and SDF, one of the world’s leading manufacturers of tractors, harvesting machines and diesel engines – Antares Vision Group launched RuRall: a company that pursues the creation of a digital infrastructure in order to increase the yield and the management of the land that, thanks to the adoption of the most modern technologies such as AI, IOT and big data, will permit the end-to-end traceability of agri-food products, from the origin of raw materials, through their process along the supply chain, to the end user. The first pilot project started in January 2022 with the purpose of obtaining a scalable solution already by the end of 2023.



The headquarters in Travagliato (Brescia)

Antares Vision Group: partner di filiera

Lo specialista dei sistemi di controllo qualità, ispezione, tracciatura e gestione dati presenta la rinnovata brand identity del Gruppo. Che estende le sue competenze ben oltre la linea produttiva. Con interessanti opportunità per il food&beverage.

THE FIGURES OF THE GROUP

| | | | | | | |
|--|---|--|---------------------------------|--------------------------|-------------------------------|---|
| +10 MILLION serial numbers produced for over 400 customers in the Pharmaceutical segment | 25,000 inspection technologies installed in production or packaging lines | 6,500 inspection solutions installed in bottling lines | 2,500 loyal customers | +900 employees | 60 country-presence | 20 years of experience in track & trace and visual inspection systems |
|--|---|--|---------------------------------|--------------------------|-------------------------------|---|

Reportage Meat-Tech/Host 2021



Technologies on show

The highlights of Meat-Tech and Host 2021 (Milan, 22-26 October) in our interviews with the Italian exhibitors. Representatives of an industry that is performing brightly, in Italy. But on which the ‘long wave’ of Covid hits relentlessly.

by Federica Bartesaghi

From 22 to 26 October 2021 Milan hosted the first ‘in person’ trade exhibition – at least in Italy – dedicated to food processing and packaging technologies, with a specific focus on the meat and deli meats industry and, to a smaller extent, on ready-meals and other food products. We are talking about Meat-Tech, of course, organized by Ipack Ima and held in conjunction with Host, dedicated to the catering and hospitality sector, and Tuttofood, addressed to finished food & beverage products.

With 114 exhibitors, 15% from abroad, 120 buyers from 27 countries and over 11,000 visitors, the 2021 edition of Meat-Tech performed beyond expectations. This was confirmed also during the interviews we conducted with Italian exhibitors, who all agreed on one thing:

the joy of returning to face-to-face business meetings, in spite of it all. And this ‘all’ is not just Covid, but what Covid helped create: a ‘perfect market storm’, made of scarce availability of the main raw materials, record-high prices, and a crisis in world logistics. Up to now, the most provident companies – or at least those that have seen the ‘storm’ arrive – have stocked up on materials in time and managed to fulfill all orders. But if the crisis continued to persist, or worsen, the implications could be critical for all the links of one of the best performing Italian industries. The appointment is now set for May 3-6/2022, when the next edition of Ipack-Ima – trade fair specialized in food and non-food processing and packaging – is scheduled to take place in Milan.

ASSOFOODTEC WELCOMES TECPROFOOD, THE REBRANDING OF THE ‘MEAT SLICERS AND GRINDERS’ DIVISION

The rebranding of the ‘Meat slicers and grinders’ division, which is part of Assofoodtec, the Italian association of manufacturers of machinery, plants and equipment for food production, processing and preservation, was presented during Host Milan. “This rebranding was encouraged by the changes in market trends. Our purpose is to keep up with the latest technical and regulatory activities which led to the expansion of technology within our sector,” claims Andrea Salati Chiodini, president of Tecprofood. The sector of machinery, plant and equipment for meat processing was deeply affected by the closing of restaurants during the pandemic, but in 2021 its turnover should have reached 225 million euro, up by 8.2%.



Andrea Salati Chiodini

Tecnologie in mostra

Gli highlights dell’edizione 2021 di Meat-Tech e Host (Milano, 22-26 ottobre 2021), primo evento che ha riunito, in presenza, le aziende italiane del meccano-alimentare. Al centro del nostro reportage, il racconto degli espositori e i grandi trend che guidano la crescita del comparto. Un settore che ha chiuso il 2021 con risultati eccellenti, soprattutto per quanto riguarda il mondo packaging. Ma su cui si abbatte, implacabile, l’onda lunga del Covid.

VERIPACK’S EVENT AT THE SUSTAINABLE FACTORY BY MEAT-TECH



In the middle, Ciro Semeraro (CEO) and Mauro Albiero (product manager)

Sustainability plays a key role for Veripack, Italian provider of packaging machines. At the Sustainable Factory set up by Meat-Tech and reserved to live demonstrations, Veripack presented a thermoforming line designed for packaging slices, both in thermo-shrinkable multi-layer packaging and in fully recyclable mono-material. The eco-friendly application component is a must. This line is also composed of a robotic product loading system with computer-controlled grip vision, in-line welding control through a reflection check, an Ink jet coding system on x-y axis and double exhaust output. Which allows for total customization and maximum automation according to all production needs.

Reportage Meat-Tech/Host 2021

MEAT TECH

SACCARDO



Giorgia Garbin and Elena Veriato

"We want to be complete partners to our clients, providing them with a wide range of technical and planning services. We also offer strategic consulting which enables them to improve the efficiency and productivity of their production system. Our deep knowledge of the meat industry allows us to help clients in the design of machinery and production lines, optimization of technologies and consulting for every kind of aspect related to industry 4.0 and digitalization. We will also launch soon a new online platform where clients can purchase spare parts, see in real time whether they are available or not and get to know delivery times and costs."

TRAVAGLINI



Federica Travaglini

"Travaglini kept working worldwide even in the hardest months of the health emergency. Our dedication allowed us to work with more than 200 companies and suppliers. The current shortage of raw materials is putting the whole industry in danger. However, we had previously stockpiled everything we needed, so we always managed to meet deadlines. We also inaugurated a new business division in Spain, which is a flourishing market for our company together with Russia and the US."

LINEA FLESH



Giulia Pagani

From left: Matteo Castegnaro, Danilo Pagani, Davide Dalla Valeria, Nazareno Marcolungo

"In 2021 our turnover is expected to grow by 30% compared to 2019. 2020 was an extraordinary year too, because the turnover increased by 50%. We have recently modernized our range of carts and dispensers made of steel. However, our top-seller product is the automatic shoe cover dispenser, which is performing well in many sectors. In the future we would like to further improve the functionality of our equipment and our delivery service."

TURBOALGOR



Maurizio Varesi

"In the last few months we have recorded a significant increase in the number of commissions. At Meat-Tech we are presenting a patented revolutionary technology for refrigeration systems which use HFC refrigerants. It guarantees energy savings up to +23% and an increase in cooling capacity up to +56%. Available as stand-alone kit solution or as an integrated solution to be included directly into the refrigeration system during its construction. We have also developed 'Free piston expander', a patented device for systems which work with natural refrigerants such as CO2. It helps reduce consumptions and it simultaneously improves the efficiency of the system."

SACCHITAL



Francesca Orlandini

"Sacchital Group presents a new range of solutions for every type of food packaging. Sustainability is a priority for us, which is why we chose paper for Paperflex System, the integrated system of flexible packaging where paper is combined to other materials, with die cut see through windows and able to keep high levels of protection in terms of long shelf life and machinability. Furthermore, our Compoflex System, a high-barrier packaging developed for Colussi Group, was given the award for 'Best Packaging 2021'. It is 100% compostable in industrial plants and certified according to UNI EN 13432."

F.LLI PAGANI



Maria Vittoria del Vecchio

"The company is presenting its renewed corporate image, whose main purpose is to convey freshness and modernity. The meat industry is our core business, but we are now launching new healthy solutions destined to others sectors, such as the fishing and the vegan industry. But also solutions for pasta, the organic sector and the savory industry. Our team of experts follows the clients' demands, from the beginning till the realization of tailor-made products. We can count on the exclusive Skybridge Method: a 'bridge' of skills achieved through the collaboration of four different divisions (R&D, Flavors, Quality, Technical staff) to provide clients with the highest expertise and certified quality".

GB BERNUCCI



Alberto Bernucci

"Sustainability in packaging is fundamental for us. Paperseal is an eco-friendly tray made of a pre-cut flat cardboard assembled and combined with a barrier liner. Compared to traditional trays, it allows a plastic reduction of 80%. It can be used both in the oven and in the microwave. With the brand Faerch we also launched Evolve, a range of trays made up to 80% of recycled PET plastic, which is also recyclable and reusable for food purposes: a fully sustainable product. Every year, in the Holland-based plant, Faerch recycles around 75,000 tons of PET plastic."

NIEDERWIESER



Matteo Pozzesi and Giuliana Schiavone

"2021 had its ups and downs. The shortage of raw materials deeply affected the market, but we continued to be a trustworthy partner for our clients. In 2021 the turnover grew double-digit, as well as production volumes. As a matter of fact, the outbreak of the pandemic determined a high increase in the demand of plastic materials. At Meat-Tech we are presenting a range of mono-material recyclable films and bags, called NextFlex, based on PP and PE. We have also joined forces with Dr. Schär and together we have just launched the first packaging made from recycled plastics for gluten-free bread."

VELATI



Verena Veronesi

"Over the last year and a half, our company has renewed its brand VVS – which is specialized in food technology and was acquired in 2020 – from an aesthetic and mechanical point of view. As for the Velati brand, we are now working on the technological upgrade of software. Our production lines will soon have higher levels of automation and, simultaneously, they will reduce energy consumption. 2021 is going to match the results accomplished in 2019, before the outbreak of the pandemic."

ANTARES VISION GROUP/FT SYSTEM



Piero Polastri

"Antares Vision Group, through its FT System division, specialized in food & beverage quality inspection, presents two innovative systems to guarantee a high-quality food safety. The first one is an inspection machinery which detects holes and microholes in the packaging and inspects the welding and quality of labels and codes. Whereas the second one is equipped with a checkweigher and an X-ray vision system which detects foreign bodies."

COLIGROUP



From left: Giulia Antonelli and Alessandra Pagani

"Our R&D team constantly works on finding sustainable solutions which can reduce the use of plastic, with a special focus on paper alternatives. At Meat-Tech we are presenting our Webskin/Webmap solution, which uses a cardboard with less than 10% of plastic. It is fully recyclable in the paper bin and suits SKIN and MAP technologies, which are widespread used in the deli packaging. In addition, it works with thermoformed and mono-material plastic."

INOX MECCANICA



Giovanni Bolzaccchini

"At Meat-Tech we are launching many novelties, such as the automatic salting system with osmotic extraction for matured products, the new automatic tying machine TM200, the press forming stuffing machine P800, the update version of the system for the production of cooked ham bars – equipped with molds or moldless – and the innovative 'crudo rapido' ('speedy ham') to mature products."

MEAT TECH

MARTINO ROSSI



Stefano Rossi

"In 2020 the turnover of the company grew steadily. Our aim is to achieve this accomplishment in 2021 too. At Meat-Tech we are launching a plant-based mix for meat products such as burgers and meatballs. Our new allergen-free flour for polenta, which consumers will soon find in supermarkets, is organic. It is sold in a 350 g paper package. In order to support our future commercial growth, we have expanded our plant in Cremona. We intend to expand our North American branch too. As a matter of fact, export is fundamental for us. It accounts for 50% of our business."

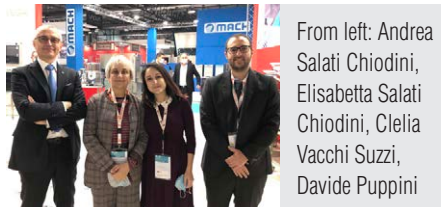
JPACK



Tiziana Gervasoni

"The fact of attending an 'in person' event is a great source of satisfaction for us. We have a lot of innovations to present: a new model of table top for skin packaging machine called TSS115-BG Skin Flat, characterized by extreme versatility and a 'tools free' mold change. We also present a skin packaging solution on cardboard for products with a protrusion of up to 4 cm and the 4.0 Industry applications for our MAP and skin technologies. In regard to sustainability, we have developed a range of recyclable and compostable trays which can be sealed with the patented Infinity mould."

MINERVA OMEGA GROUP



Davide Puppin

From left: Andrea Salati Chiodini, Elisabetta Salati Chiodini, Clelia Vacchi Suzzi, Davide Puppin

"In 2021 our turnover registered a 15-20% increase compared to 2020 and a 10% increase compared to 2019. The tax reliefs established by Industry 4.0 helped accelerate this growth, together with our deep knowledge of IoT. The extreme digitalization of our machinery is due to Nemosy, the exclusive centralized system which controls all the machinery related. Among the many novelties presented at Meat-Tech this year, there is the CE/HF hamburger forming machine with built-in meatball forming machine. But also the G5A – G74 automatic version of the gravity slicing machine, the CCM52 cheese slicer and the GIM 360NB granular ice maker which can be installed under refrigerator aisles for fish."

IOZZELLI



Tommaso and Stefano Iozzelli

"No doubts, the last quarter of 2020 performed well. And 2021 confirmed this tendency too. We have recently developed a new control software with an automatic management system, which was applied for the first time to cutters. A great step forward for industry 4.0. Furthermore, we have expanded our range of products with an angular meat grinder, a new automatic system which features a 120-litre hopper and a security bar which allows working nonstop. In the next few years we would like to improve the automation of our machinery, revise software and automatic management systems."

NACTAROME



From left: Stefano Asti e Danilo Ricucci

"AromataGroup, that belongs to the European Group Nactarome, includes some specialized producers of natural aromas, plant extracts, colors and ingredients for the food & beverage industry. On the occasion of Meat-Tech we present 'Umai', a brand-new range of savory flavors, 100% natural and dedicated to food service. Our impressions of the trade show are very positive, since we had the chance to meet many professional operators also from abroad, while the company is going to close the year with financial results in line with those registered in 2019, in the pre-pandemic."

SIRMAN



Nereo Marzaro

"In 2021 we performed better than in 2019. Our foreign partners told us that they would attend in this exhibition, therefore we were looking forward to coming to Host. Our range of slicers, which are the core business of our company, now welcomes a new piece which can pre-set cut thickness based on different products (prosciutto, bresaola etc.). It guarantees an excellent performance in terms of speed and uniformity."

XNEXT



From left: Bruno Garavelli and Michele Ognissanti

Bruno Garavelli

"Our new patented technology is called Xspectra. It provides real-time analysis of material properties and identification of previously undetectable foreign bodies, such as bone fragments and stone fruits. Furthermore, it is able to guarantee excellent quality and food safety. It was entirely made in Italy by Xnext, which invested 15 million euro on this project which lasted 10 years. The use of AI, together with different types of energy, allows Xspectra to study and recognize different kinds of product."

STOMPPY



Marco Chiarini

"In 2021 we have earned a good amount of commissions both in Italy and from abroad. The awareness of the importance of using safety barriers is growing fast among companies, since they are the most effective way of reducing maintenance costs and increase the company's safety level. At Meat-Tech we present an absolute innovation: the very first Impact Safety Bollard equipped with IoT Technology. This patented new system, called S.M.A.R.T. (Safety Monitoring & Active Reporting Technology), is capable of communicating constantly, through a specific App, its own position within the plant, the state of efficiency and the level of seriousness of the impact suffered."

DOLZAN



Maria Dolzan and Massimo Pala

"In the next few years, our R&D department will keep on working on sustainability as well as machinery versatility. The new machine for the creation and packaging of compostable coffee capsules is the latest addition to our catalogue. It can be integrated with a packaging machine to create capsule bags with hermetic sealing. In 2021, furthermore, we obtained the MOCA food safe certification for materials in contact with food, an important guarantee that will help us expand our business."

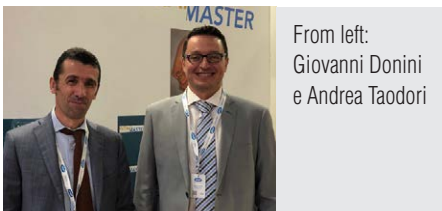
EUROPRODOTTI



Riccardo Allievi

"In the second semester of 2021 our company increased its turnover. We are now presenting at Meat-Tech a special range of meat aroma flavors. Meanwhile we are still working on new products which are going to substitute traditional ingredients in the preparation of meals. Our opinion on the trade fair is overall positive, and our presence as exhibitors at another major international event for the meat industry is already confirmed, pandemic permitting: Iffa 2022 in Frankfurt."

ILIP



From left: Giovanni Donini e Andrea Taodori

"Ilip was the first company in Italy, and probably in Europe, to start working with compostable materials in the early 2000s. This gives us an important competitive advantage over the many competitors that have now entered this market. After the SUP Directive on single use plastics - a very important market segment to us - came into force, we significantly widened our offer of food packaging solutions, especially dedicated to meat producers. Here we present the new 'Master EVO' range of innovative trays made with more than 90% of r-Per; the compostable 'Master BIO' range (made on Mater BI) and that can be disposed of with the wet waste; and the standard 'Master Duo' range of Pet-Per trays made with 75% of r-Per."

STAGIONELLO



Viviana Cimino

"At Host we are launching our new patented system for dry age fish called 'Pesciugatore'. It reproduces a series of microclimates ideal for curing, smoking, dry aging, cooking of all types of fish. Our innovative Cuomo Method (patent n° EP2769276B1) allows monitoring the physical and chemical state of foods during the transformation process by continuously measuring PH, making it possible to extend food shelf life and to naturally improve its organoleptic qualities."

HOST

Packaging is high on the Turkish agenda

Turkey is becoming a strategic hub for the industry. Thanks to a solid legislation framework and the ongoing research on innovative and sustainable solutions. Italy is the country's 2nd major supplier. A snapshot of the import and export data.

by Lucrezia Villa

According to the research 'Turkish packaging machinery industry', carried out by the Istanbul department of the Italian Trade Agency (ITA), released in September 2021, the Turkish packaging market is a fast-growing reality. Where Industry 4.0 and sustainability pave the way for innovative solutions, especially in the agri-food segment. The Turkish Packaging Manufacturers Association (ASD), an umbrella organization of the sector, emphasizes the key role of the environmental friendly focus in the nation's packaging manufacturing.

On the occasion of the World Environment Day, on June 5th, the ASD president, Zeki Saribekir, insisted on the necessity of the Turkish industry to meet the Paris Agreement and the European Green Deal, stating that "circular economy and sustainability should be the main agenda". The CEO also underlined the importance of reinforcing the packaging recycling infrastructure in the country, since "packages are not garbage, they are materials that create economy".

A thriving industry scenario

In the last 10 years, the growth in the population together with a better standard of living, the diversification of consumer goods and the increase in exports - mainly in consumer products - led to a higher demand for packaging solutions. The shopping habits of the Turks changed especially in bigger cities, due to the widespread opening of supermarkets and hypermarkets. And, as the piece of research by ITA reports, a key role was also played by advertisement of consumer products and the boom in sales of canned and frozen food. As a consequence, in order to meet the growing demand of the industry, exhaustive studies on packa-

ging were carried out. "In the last five years, the average growth rate of the Turkish packaging industry has been 6% per year, and the positive trend is estimated to remain in the long run", as reported by the Turkish Ministry of Trade. This also shows that the country boasts 3,000 packaging manufacturers, the majority being small and medium sized enterprises.

As far as plastic is concerned, the total annual production of the Turkish packaging industry amounts to 1.8 million tons. Paper, carton and corrugated board products account for a total annual production of 2.1 million tons. Moreover, steel and aluminum packaging is about 388,000 tons. The glass industry is a leading market in Turkey, in fact the nation has a glass production capacity of 2.2 million tons in total. As far as wood is concerned, the main packaging products are used for storing agricultural produce, and Turkey's production amounts to 440,000 tons a year.

The importance of a clear packaging legislation

The increasing manufacturing of packaging solutions calls for the need of a clear and detailed legislation framework. On 5 April 2018, the Turkish Ministry of the Environment and Urbanization published two new regulations on food contact materials in the Official Gazette, thus updating the 2011 regulation on packaging. The first one applies to all food contact materials; whereas the second one addresses active and intelligent food contact materials. Both regulations align with the latest EU standards and came into force in June 2019. Since then, all packaging forms started to be classified and identified by weight, and registered by the Ministry.

According to a report issued by Euromonitor International, packa-



"In Turchia il mercato del packaging crea valore"

Negli ultimi 10 anni, la Turchia ha vissuto un intenso processo di modernizzazione, che ha influito sulle abitudini di consumo della popolazione. Ecco che per far fronte alla crescente richiesta di prodotti confezionati, poco alla volta, la nazione è diventata la 'culla' dei macchinari per imballaggi. Anche grazie a un chiaro quadro legislativo allineato con i più recenti standard in vigore in UE. E alla ricerca continua di soluzioni innovative e sostenibili da parte delle oltre 3mila aziende che operano nel settore. Che, nell'ultimo lustro, ha registrato una crescita annua del 6%, trend destinato a confermarsi anche sul lungo termine. Con picchi nei volumi esportati all'estero, dai 189 milioni di dollari nel 2017 ai 220 milioni nel 2020. E gli oltre 136 milioni di dollari nei soli primi sei mesi del 2021.

ging labels are also strictly regulated in Turkey, for this reason food&beverage, including alcoholic drinks, manufacturers and importers need to comply with all the following measures. The information on labels has to be accurate and easy to understand. Moreover, it cannot claim that a product has any health benefits or help to treat or prevent an illness or disease.

An import & export snapshot of 2020-2021

According to the latest research carried out by the Turkish Statistical Institute (TUIK), the import of the packaging machinery segment amounted to 463 million dollars in 2017 and recorded an ongoing decrease until reaching 311 million dollars in 2020. When the main countries of Turkish imports of packaging machinery were Germany (108 million dollars), Italy (104 million), China (31 million), France

(3 million) and Switzerland (2.7 million).

As far as exports are concerned, Turkey's packaging machinery shipping abroad recorded a rapid increase in the span between 2017 and 2020. In 2017, exports exceeded 189 million dollars, whereas in 2020 they amounted to 220 million dollars. Moreover, a peak was reached during the first six months of 2021, as the TUIK report shows, in fact the export volume accounted for 136 million dollars. Turkey's main export partners are Iraq (10% share, 13.4 million dollars), the UK (4% share, 5.9 million), Germany (3% share, 4.4 million), Azerbaijan (2%, 2.3 million) and Egypt (2% share, 2.2 million).

On the matter, Saribekir stated: "As last year, we have a foreign trade surplus in 2021 as well, despite the pandemic. The packaging industry will pursue an even bigger export-oriented mindset and will carry on exploring alternative markets".

Eurasia packaging Istanbul: a hallmark trade show

The Eurasia Packaging Istanbul Fair is an annual show in the packaging industry in Eurasia. Where exhibitors showcase the latest packaging solutions and have an opportunity to engage with their partners and meet new ones, thus increasing their sales across Eurasia, the Middle East, Africa, the USA and Europe. The latest edition of the trade show took place from 20 to 23 October 2021 in hybrid form due to Covid-19 restrictions, nonetheless, according to the Turkish Packaging Manufacturers Association, the event broke a record with 12,131 international visitors coming from 128 countries and 58,203 attendees from Turkey. Hence, with over 70,000 visitors in total, "the show once again proved to be a business hub for the packaging industry in the whole world".

PACKAGING MACHINERY IMPORT BY PRODUCT

The import of the packaging machinery sector amounted to 463 million dollars in 2017 and decreased in the following years to 311 million dollars in 2020 (Value: US \$).

| HS | Product Name | 2017 | 2018 | 2019 | 2020 | 2021/6 |
|--------|--|-------------|-------------|-------------|-------------|-------------|
| 842220 | Machinery for cleaning or drying bottles or other containers (excl. dishwashing machines) | 5.892.897 | 10.322.412 | 6.346.232 | 10.475.129 | 2.566.351 |
| 842230 | Machinery for filling, closing, sealing or labelling bottles, cans, boxes, bags or other containers; machinery for capsu | 149.546.692 | 121.753.649 | 91.987.573 | 91.858.756 | 60.596.669 |
| 842240 | Packing or wrapping machinery, incl. heat-shrink wrapping machinery (excl. machinery for filling, closing, sealing or is | 213.461.512 | 166.504.916 | 121.791.322 | 123.488.804 | 95.496.058 |
| 842290 | Parts of dishwashing machines, packing or wrapping machinery and other machinery and apparatus of heading 8422, n.e.s. | 77.241.226 | 94.100.917 | 76.059.640 | 71.559.652 | 40.369.446 |
| 842330 | Constant weight scales and scales for discharging a pre-determined weight of material into a bag or container, incl. hop | 3.171.215 | 5.648.874 | 2.778.461 | 2.467.936 | 3.013.646 |
| 842381 | Weighing machinery having a maximum weighing capacity <= 30 kg (excl. balances of a sensitivity of 5 | 10.728.908 | 10.019.420 | 9.235.112 | 7.838.331 | 5.617.132 |
| 842382 | Weighing machinery of a maximum weighing capacity > 30 kg but <= 5.000 kg (excl. personal weighing machines, scales for | 2.670.222 | 2.709.452 | 1.960.108 | 2.948.547 | 1.667.013 |
| TOTAL | | 462.732.672 | 411.059.640 | 310.158.448 | 310.637.155 | 209.326.315 |

Source: TUIK

PACKAGING MACHINERY IMPORT FROM ITALY

The import value of packaging machinery from Italy was 196 million dollars in 2017 and decreased in the following years to 104 million dollars in 2020. The import value of the first 6 months of 2021 are 72 million dollars (Value: US \$).

| HS | Product Name | 2017 | 2018 | 2019 | 2020 | 2021/6 |
|--------|--|-------------|-------------|-------------|-------------|------------|
| 842220 | Machinery for cleaning or drying bottles or other containers (excl. dishwashing machines) | 1.366.850 | 2.266.086 | 913.858 | 3.830.326 | 888.990 |
| 842230 | Machinery for filling, closing, sealing or labelling bottles, cans, boxes, bags or other containers; machinery for capsu | 50.089.520 | 40.447.378 | 22.919.479 | 33.030.605 | 16.107.959 |
| 842240 | Packing or wrapping machinery, incl. heat-shrink wrapping machinery (excl. machinery for filling, closing, sealing or is | 114.872.745 | 81.729.856 | 62.732.069 | 43.655.432 | 39.044.490 |
| 842290 | Parts of dishwashing machines, packing or wrapping machinery and other machinery and apparatus of heading 8422, n.e.s. | 29.248.471 | 40.699.872 | 29.696.954 | 23.221.558 | 15.505.770 |
| 842330 | Constant weight scales and scales for discharging a pre-determined weight of material into a bag or container, incl. hop | 95.217 | 259.759 | 331.604 | 64.178 | 364.592 |
| 842381 | Weighing machinery having a maximum weighing capacity <= 30 kg (excl. balances of a sensitivity of 5 g or better, perso | 319.449 | 141.017 | 106.212 | 182.120 | 207.869 |
| 842382 | Weighing machinery of a maximum weighing capacity > 30 kg but <= 5.000 kg (excl. personal weighing machines, scales for | 279.177 | 709.523 | 122.553 | 202.539 | 110.436 |
| TOTAL | | 196.271.429 | 166.253.491 | 116.822.729 | 104.186.758 | 72.230.106 |

Source: TUIK

MANDATORY LABEL INFORMATION

- 1 Name of product
- 2 List of components
- 3 Allergy components or allergy component aids
- 4 Quantity of components or component groups
- 5 Net quantity & due date of the product
- 6 Special preservation or usage conditions
- 7 Name, commercial title and address of the producer, packager or importer
- 8 Business registration number
- 9 Country of origin
- 10 Usage instructions
- 11 Alcohol content (for alcoholic drinks)

Rise of the machines

The global market of professional robots grew steadily in 2020, as reported by the International Federation of Robotics (IFR). A general overview of the worldwide scenario. And the most flourishing sectors.

In 2020 there were more than 3 million industrial robots operating in factories worldwide. This is what emerges from the World Robotics 2021 Industrial Robots report delivered by the International Federation of Robotics (IFR), the non-profit organization founded in 1987 which represents more than 2,000 organizations from 25 different countries. And whose global turnover is worth 50 billion dollars. A general overview of the international robotic scenario, which uninterruptedly increased after the outbreak of Covid-19. The most flourishing sectors for professional service robots. And some predictions.

Ups and downs of the global scenario

The number of industrial robots employed worldwide increased by 10% in 2020, immediately after the spread of Covid-19. Despite the pandemic situation, sales grew by 0.5% with 384,000 units shipped globally. After two years of ups and downs, the sector started to grow again. However, markets worldwide grew at different speeds, with Asia leading the industrial robotic industry.

According to the World Robotics 2021 Industrial Robots report, 71% of all deployed robots in 2020 were installed in Asia. In particular in China, where, in 2020, a significant increase of 20% was recorded and 168,400 units were shipped. The operational stock, furthermore, reached 943,223 units and hence grew by 21%. China, which proved itself to be the one and only leader, was followed by Japan. Despite the effects of the

pandemic on the Japanese economy (which reported a 23% decrease in sales for industrial robots and 38,653 units installed), the Land of the rising sun maintained its second place in the global ranking. Japan was also destined to expand its market by 7% in 2021 and by 5% in 2022, according to the report.

On the other side of the world the US slowed down by 8% in 2020, which was the second year of decline after eight years of constant growth. The demand of robots decreased by 19% in the automotive industry, whereas the electrical sector recorded a 7% growth. Good news, furthermore, for the future of the North American robotic market. The IFR report shows that the sector is currently in progress, and installations are expected to grow by 17% in 2021. In 2022 there will be a slow return to pre-crisis levels with double-digit rates.

As for Europe, industrial robot installations decreased by 8% to 67,700 units. After the peak recorded in 2018, it was the second year of decline for the Old Country. The automotive sector dropped by 20%, while the general industry rose by 14%. 33% of the total installations happened in Germany, which is the leading country for robots in Europe. 22,300 units were installed in 2020 and the national market is expected to recover soon thanks to overseas business. In terms of installations, Italy and France had respectively a share of 13% and 8%.

Lastly, the UK saw an 8% increase in industrial robots installations, with the automotive industry rising by 16%. A particular

mention goes to the food and beverage sector, which doubled its installations and grew by 96%. The UK is a flourishing market: according to the IFR report, it is expected to grow at double-digit rates in the next two years. The robotization of the country will also be helped by a massive tax incentive.

Current trends on the table

2020 was a successful year for service robots. According to the World Robotics 2021 Industrial Robots report the market grew by 12% and its turnover was worth 6.7 billion dollars. Furthermore, sales increased by 41% to 131,800 units.

Autonomous mobile robots (AMRs) and delivery robots were the most successful typologies of robots. As a matter of fact, 1 out of 3 units were built to transport goods or cargo in indoor environments for production and warehouses. The turnover of this precise sector increased by 11% and exceeded one billion dollars.

Professional cleaning robots – which, for example, spray disinfectant fluids in hospital and public places or use ultraviolet light – recorded a 92% growth due to the quick spread of Covid-19. But also medical robotics or robots for rehabilitation and non-invasive therapy received great approval, with a turnover estimated at 3.6 billion dollars (+11%). In the hospitality sector, lastly, the number of professional robots destined to the preparation of foods and drinks got a boost. The turnover almost tripled to 32 million dollars (+196%).

Aurora Erba

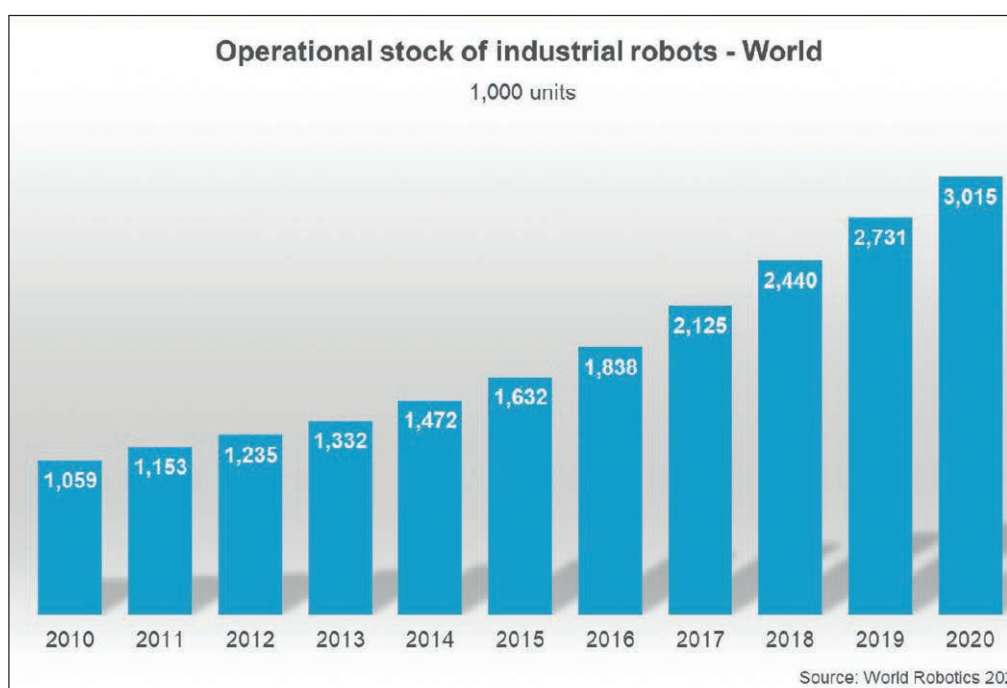
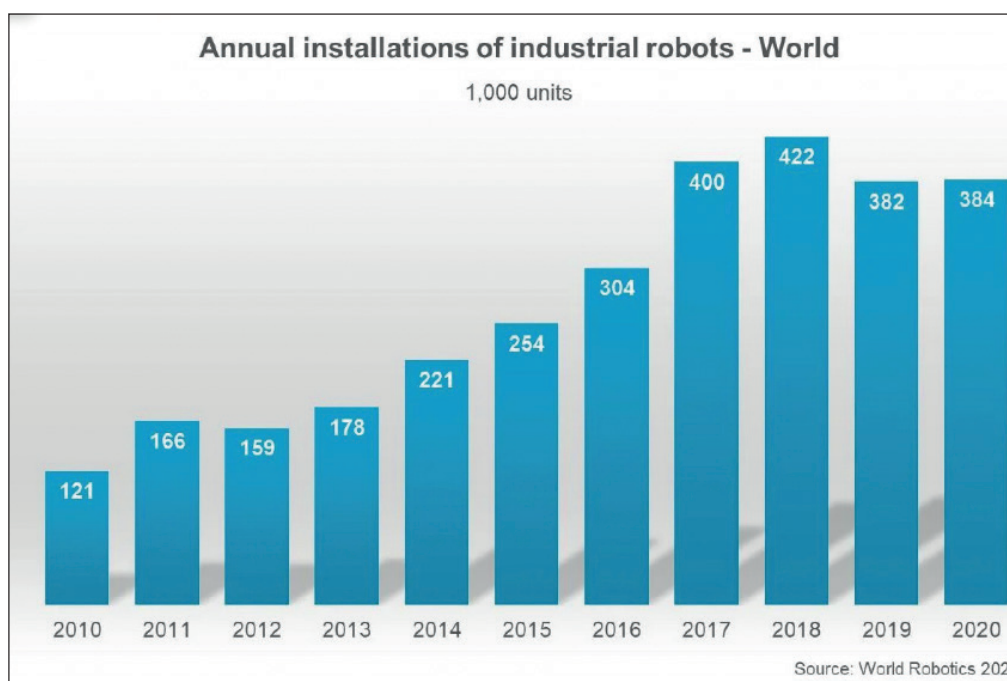
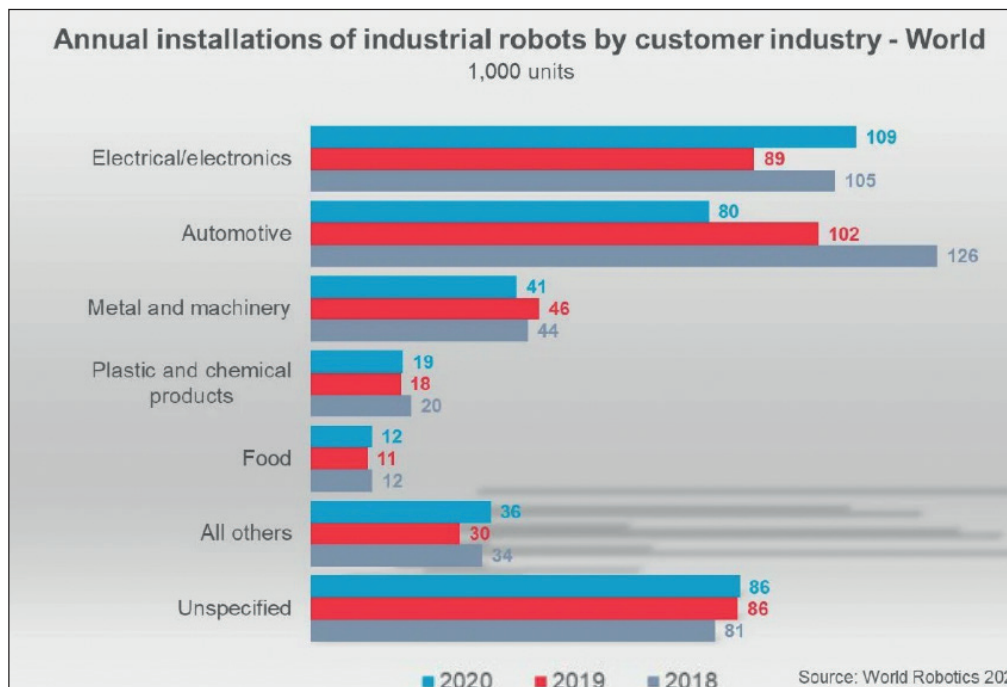
GROWTH RATES OF INSTALLATIONS IN 2021 (VS 2020)

WORLDWIDE
+13%
TO 435,000 UNITS

NORTH AMERICA
+17%
TO 43,000 UNITS

EUROPE
+8%
TO 73,000 UNITS

ASIA
+15%
TO 300,000 UNITS



Automazione robotica industriale: un mercato in crescita

Più di tre milioni di robot ad uso professionale sono stati impiegati nel 2020 in tutto il mondo. È ciò che emerge dal report 'World Robotics 2021 Industrial Robots' elaborato dalla International Federation of Robotics (IFR), associazione no-profit che riunisce più di 2mila organizzazioni del settore. Una panoramica generale del mercato internazionale, la cui crescita è stata fortemente accelerata dalla diffusione del Covid-19. I settori più predisposti all'uso di sistemi di automazione robotica industriale. E alcune stime per il futuro del comparto.

AN EXCELLENT 2021 FOR ITALY

2021 brought a new Renaissance for the Italian industry of machine tools, robotics and automation. The data released during the end-of-the-year press conference by UCIMU-Sistemi per produrre, the Italian machine tools, robots and automation systems manufacturers' association, highlights that the national production increased by 22.1%, reaching 6.3 million euro. The demand of the domestic market recorded a 27.8% growth, whereas export saw a 17.4% upturn. Germany is the leading destination for Italian machinery. Here, in 2021, sales grew by 38.4% to 256 million euro. The other major destinations are the US (+9.7%), China (-5.3%), Poland (+29%) and France (+1.2%). Despite the positive trends which marked the Italian industry of machine tools, robotics and automation, there were some difficulties related to sourcing components and raw materials, which caused some delays in the delivery.

Furthermore, UCIMU forecasts a full recovery for the Italian market in 2022. Production is expected to grow by 10.9% to 7,015 million euro. Export will be the key to success, as it should increase by 7.7%. The domestic market, on the other hand, should rise by 14.5%.

Italians in Dubai

The 2021 edition of the trade fair, on the past November, was attended by plenty of Italian companies aimed at boosting their export in the MENA region. Undisputed technological and business hub.

by Federica Bartesaghi

Leaner, powerful, faster and more profitable food processing, packaging and supply chain were the way forward at Gulfood Manufacturing 2021. Attendees from over 140 countries gathered to procure the latest F&B production technologies. The Dubai-based event - that every year attracts business leaders, industry operators and heads of global F&B brands - caters to the complete food production value chain, vertically integrating printing & labeling as well as warehousing components. During our visit, we met very satisfied Italian exhibitors. And according to organizers, despite all uncertainties related to the pandemic, 2022 spaces are already re-booking fast.



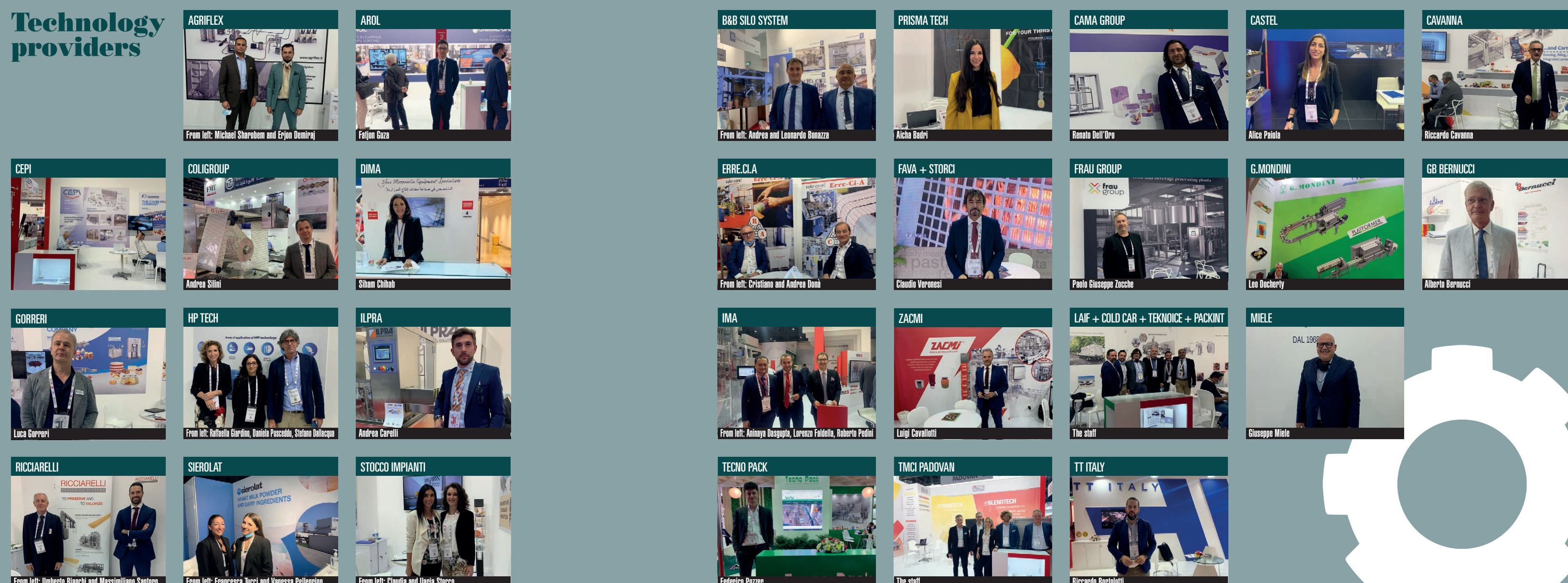
Italiani a Dubai

Tecnologie di processo, confezionamento e trasporto più fluide, potenti, rapide ed economicamente vantaggiose per la produzione di alimenti e bevande sono state il cuore di Gulfood Manufacturing 2021. Evento che ogni anno riunisce a Dubai i top manager del settore e i rappresentanti dei maggiori brand f&b globali. Gli espositori italiani incontrati nel corso della nostra visita si sono detti, come di consueto, molto soddisfatti. E secondo gli organizzatori, nonostante le incertezze legate all'evoluzione della pandemia, le riprenotazioni per il 2022 vanno già verso il tutto esaurito.

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Technology providers



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