

Year 7 • N.2  
May 2023

# TECH4FOOD MAGAZINE

DESIGN • KNOW HOW • INNOVATION • VISION

Managing director: Angelo Frigerio



## PACKAGING MACHINES

MADE IN ITALY BY ICA SPA

+39 051 601 7011 | [INFO@ICASPA.IT](mailto:INFO@ICASPA.IT) | [WWW.ICASPA.IT](http://WWW.ICASPA.IT)INTERPACK 2023 - FIND US AT **HALL 5 - STAND B05**



# A STORY MADE BY NUMBERS



"Although ICA was officially founded in 1953, I started developing our first packaging machine over a year earlier.

I remember it like it was yesterday: the CSV30, -a precursor to our best selling machine, the CSV40- was a tiny vertical machine that could fit anywhere.

Nobody believed in this project, but we made it work. Of course, we've come a long way since then, but to this day, the CSV30 remains a personal favorite, a foundational piece to our company's history."



## FROM THE 60S TO THE 60TH

More than half a century later, ICA's Network boasts 5 companies, 8 production plants in Bologna, Italy, as well as a USA-based subsidiary.

As we approach our 60th birthday, we invite you to join our celebrations by visiting our booth at Interpack 2023."

-Gino Rapparini, ICA S.P.A. founder



INTERPACK 2023  
FIND US AT **HALL 5 - STAND B05**

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## the interviews

**"From our expertise, a world of possibilities"**



Interview with the owners of Frigomeccanica, for 60 years industrial refrigeration specialist based in Sala Baganza (Parma).

pages 10 and 11

**Velati: food tech's Red Head**



Automation, remote control, management softwares and safety are the unquestioned pluses of the company from Milan.

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## zoom

# The Unitary Patent is born

In June the introduction of a new system that simplifies the current European regulations. Significantly reducing red tape and bringing down costs.

on page 16

## product preview

**The best of Italian technology on show at**



**- 04-10 May 2023, Düsseldorf -**

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## zoom

# Packaging stories

A journey through the innovations presented over the past 15 months by consumer goods brands. That tell a lot about the major trends in place and in progress.

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## reportage

**Cfia 2023: a subdued edition**

The French trade show, held on the past 14-16 March in Rennes, doesn't excite nor disappoint Italian exhibitors. A good visitors' flow was recorded, which nevertheless remains way below the standards established in the past.

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## discover



# Israel: the 'start up nation'

The country has become a unique innovation center in the world. In Tel Aviv today there are 3,000 businesses, 500 of which are engaged in Agrifood-tec. A glance at such a rich ecosystem.

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## the company

# ICA: 60 years and counting



The Bologna-based packaging specialist celebrates an important milestone in 2023. With an ad hoc exhibition space at Interpack (4-10 May, Düsseldorf), that retraces the company's history from the early days to the latest launches, with a glimpse into future projects.

on page 8

# "Our secret? Long-term thinking and turn-key solutions"

Since 1985, CEP's mission has been to provide turn-key solutions for the handling of raw materials across all production stages, from storage to dosing. Customization, flexibility and technological expertise are the hallmarks of the company's business model.

on page 12





# The Packaging States General

by Federica Bartesaghi

Six years have passed. It was 2017 when the latest edition of Interpack - one of the most important global trade shows for food packaging technologies - was held in Düsseldorf. The 2020 edition first, and the 2021 edition afterwards, were sent belly-up by the Covid pandemic, pushing the calendar ahead to 2023. And here we are now, ready to this long-awaited event. The ideal occasion to take stock of this strategic industry's position and direction.

Fresh figures say it clearly: according to forecasts by the Mecs-Ucima research center, released in March, the global packaging machinery market will exceed 59 billion euro by 2026, with an average yearly growth rate of 3.8%. Equal to a 10 billion euro increase. The food and cosmetic industries will drive such growth, and in particular end-of-line packaging solutions. The United States remain, on a global scale, the most interesting outlet market growing at an additional 2.4 billion euro in the next four-year period. Followed by China and Japan.

Figures in hand, a bright future indeed, except for the 'legislative storm' that is about to move over its companies, at least in Europe. One of the many consequences of the new European Green ambitions. After the stress aroused by the plastic taxes implemented across the Member States, and not least the SUP (Single Use Plastics) Directive, we come to November 2022. The EU Commission presents a draft of the yet infamous EU Packaging and Packaging Waste Directive, which once again caused havoc in the industry.

Some of the main goals of the Directive, that after its entry into force will be immediately applicable to all 27 Member States, are: a 15% reduction of per capita packaging waste by 2040; a minimum reuse and refill target of 20% for take-away beverage containers and of 10% for food containers by 2030, that increases to 80% and 20% respectively by 2040; all packaging items to be designed for industrial recycling by 2030 and so on, for most packaging categories and materials, starting from plastics, for which a minimum recycled content has been set: 35% by 2030 and 65% by 2040.

The biggest criticisms moved to the Directive by companies and associations? The lack of a scientific approach to the issue, the uncertain destiny of some single-use packaging solutions, the environmental 'weight' of reusable packs, just to name a few.

Waiting for the next, unpredictable moves of the EU Commission, we recall in this special edition of Tech4Food some of the most interesting food packaging solutions launched over the past months. As well as a preview of the machines and technologies that Italian manufacturers will be displaying at Interpack. Here, beside business, packaging producers and users will finally have the chance to meet again. And who knows, maybe from this Packaging States General new projects, plans and ideas may arouse, to the advantage of the whole sector. Enjoy Interpack!

## Gli Stati Generali del packaging

Sono passati sei anni. Era infatti il 2017 quando si tenne, a Düsseldorf, l'ultima edizione di Interpack, rassegna internazionale tra le più importanti al mondo per le tecnologie di confezionamento. Il Covid, mandando gambe all'aria prima l'edizione 2020 e poi anche quella 2021, ha spostando in avanti il calendario fino al 2023. E trovandoci ora alle porte di questo tanto atteso evento, quale migliore occasione per fare un po' il punto sull'andamento di un settore sotto ogni aspetto strategico.

Numeri freschissimi lo confermano: secondo le previsioni del centro studi Mecs-Ucima, rilasciate a marzo, il mercato mondiale delle macchine packaging supererà nel 2026 i 59 miliardi di euro, con una crescita media annua del 3,8%. Pari a circa 10 miliardi in più rispetto a oggi. A trainare la crescita saranno i settori food e cosmetico e, in particolare, le soluzioni per il fine linea. Gli Stati Uniti, sullo scacchiere mondiale, si confermano il bacino più interessante con un mercato aggiuntivo di oltre 2,4 miliardi di euro nei prossimi quattro anni, seguiti da Cina e Giappone.

Un futuro che, dati alla mano, appare quindi luminoso. Non fosse per il 'ciclone normativo' che sta per abbattersi sulle sue aziende. Una delle molte conseguenze della svolta Green della politica europea. Dopo gli innumerevoli stress generati dalle diverse forme che la plastic tax ha assunto in giro per l'Europa e dalla direttiva Sup sui manufatti in plastica monouso, arriviamo a novembre 2022. La Commissione Ue pubblica una bozza ufficiale dell'ormai famigerato Regolamento sugli imballaggi e sui rifiuti da imballaggio. Gettando nuovamente il settore nel caos. Tra gli obiettivi principali del Regolamento, che una volta entrato in vigore sarà immediatamente applicabile in tutti i 27 Paesi dell'Ue: la riduzione del 15% dei rifiuti da imballaggio pro capite per ogni Stato membro entro il 2040; la 'conversione' al riutilizzabile per il 20% delle vendite di bevande e per il 10% del cibo d'asporto entro il 2030, per arrivare all'80% e al 20% rispettivamente nel 2040; la progettazione ai fini del riciclo industriale di tutti gli imballaggi entro il 2030. E così

via per molte categorie di prodotti e materiali, a cominciare dalla plastica. Per cui sono previsti nuovi target di contenuto minimo di materia riciclata: 35% al 2030 e 65% al 2040. Le principali critiche mosse al Regolamento da aziende e associazioni? La mancanza di un approccio scientifico al problema, la poca chiarezza sul destino di alcuni monouso, il 'peso' del riuso sul bilancio della sostenibilità ambientale, solo per citarne alcune. In attesa di conoscere le prossime, imprevedibili mosse di Bruxelles, ripercorriamo in questo numero speciale di Tech4Food quelle che sono state le evoluzioni più significative del food packaging negli ultimi 12 mesi. E andiamo alla scoperta delle macchine e delle tecnologie che le aziende italiane presenteranno a Interpack. Dove oltre a fare tanto business, produttori e utilizzatori torneranno finalmente a incontrarsi. E chissà che da questi Stati Generali del packaging possano nascere spunti, idee e progetti a vantaggio di tutto il settore. Buona Interpack!

## Technology inspired by human talent



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**LACTALIS ITALY SETS NEW SUSTAINABILITY TARGETS.  
100% RECYCLABLE PACKAGING BY 2033**

Lactalis Italy has defined new sustainability goals: recyclability of all packaging by 2033; the elimination of Pvc from packages and the rating of all the packaging solutions through an eco-design model by 2025; the usage of virgin paper with sustainability certification in all packaging by 2023; the progressive integration of recycled materials in packaging. Two initiatives carried out over last year, tells the company, have saved 73 tons of plastic: the reduction in weight of the cap of Uht milk bottles for some brands of the Milk business unit; and the reduction of the package of the Galbani Santa Lucia mozzarella sticks in the Cheese business unit. With a turnover of over 2.5 billion euros, Lactalis Italy has 30 production plants nationwide.

**Lactalis Italia fissa nuovi target di sostenibilità. Imballaggi 100% riciclabili entro il 2033**

Lactalis Italia ha definito nuovi obiettivi di sostenibilità: la riciclabilità di tutti gli imballaggi entro il 2033; l'eliminazione del Pvc dalle confezioni e la valutazione di tutte le soluzioni di packaging attraverso un modello di eco-design entro il 2025; l'utilizzo della carta vergine con certificazione di sostenibilità in tutti i packaging entro il 2023; la progressiva integrazione di materiali riciclati all'interno degli imballaggi. Due iniziative portate avanti nell'arco dell'ultimo anno, racconta l'azienda, hanno generato un risparmio di 73 tonnellate di plastica: la riduzione in peso del tappo delle bottiglie di latte UHT per alcuni brand della business unit Milk; e la riduzione del packaging dei bustoni di mozzarelle Galbani Santa Lucia all'interno della business unit Cheese. Con un fatturato di oltre 2,5 miliardi di euro, Lactalis Italia conta 30 stabilimenti produttivi sul territorio nazionale.

**SACMI TO PROVIDE CUSTOMERS WITH PROFITABLE  
'GREEN TRANSITION' SOLUTIONS**

Tethered caps, the internationally certified lightweight neck standards and excellent opportunities on the PET circularity front. These will be Sacmi's focal points at Interpack (Düsseldorf, 4-10 May 2023), with one clear goal: to provide customers with immediate, tangible benefits by seizing green transition opportunities. On the cap manufacturing front, in particular, the Bologna-based packaging specialist has already implemented the EU Directive that requires adoption of the new tethered standard from 2024 onwards. With a complete range of caps and profitable methods – such as post-process slitting and integrated quality control – Sacmi is ready to respond to market requirements and guide the transition.

**Sacmi offre ai clienti soluzioni profittevoli per affrontare la 'transizione verde'**

Le capsule tethered, ma anche i nuovi standard di colli lightweight certificati a livello internazionale e la sfida della circolarità nel PET. Queste le direttrici Sacmi a Interpack (Düsseldorf 4-10 maggio 2023), con un chiaro obiettivo: offrire ai propri clienti vantaggi immediati e tangibili cogliendo le opportunità della transizione verde. Nella produzione delle capsule, in particolare, lo specialista bolognese del packaging ha anticipato la Direttiva Ue che impone, dal 2024, l'adozione del nuovo standard tethered. Con un'offerta completa di capsule e un metodo profittevole – la realizzazione del taglio in post-processing e il controllo qualità integrato – Sacmi risponde a tutte le esigenze del mercato, guidandone la transizione.

**IMA: A NEW DIVISION FOR AUTOMATED PACKAGING FOR E-COMMERCE IS BORN**

IMA, multinational packaging company from Bologna, announces the constitution of a new division dedicated to the e-commerce market. IMA has in fact designed a range of technologies to automate the packaging process. The first machine presented is the packaging station E-CO Flex1, which simplifies the packaging process of e-commerce orders, selecting the size of the box more appropriate to the order. The pre-assembled container is then delivered to the operator, who inserts the articles inside. The box is then reinserted into the machine, that scans the contents to determine if there is the possibility of optimizing the size.

**IMA: nasce una nuova divisione per il confezionamento automatizzato per l'e-commerce**

La multinazionale bolognese del packaging IMA annuncia la costituzione di una nuova divisione dedicata al mercato e-commerce. IMA ha infatti progettato una gamma di tecnologie per automatizzare il processo di packaging. La prima macchina presentata è la stazione di confezionamento E-CO Flex1, che semplifica il processo di packaging degli ordini e-commerce, selezionando la dimensione della scatola più adeguata all'ordine. Il contenitore pre-assemblato viene poi consegnato all'operatore, che inserisce all'interno gli articoli. La scatola viene poi reinserita nella macchina, che scansiona il contenuto per stabilire se ci sia la possibilità di ottimizzarne le dimensioni.

**DJAZAGRO IS BACK, THE REFERENCE TRADE SHOW  
FOR THE AGRIBUSINESS OF MAGHREB**

The next edition of Djazagro will take place from 5 to 8 June 2023 at the Parc des Expositions Safex of Algiers. Leader tradeshow of the agribusiness in Algeria Djazagro 2023 represents the perfect opportunity to meet the main players in the North African and Sub-Saharan market. 650 exhibitors are expected, 75% of which represented by international companies from 25 Countries in six business sectors: bakery-pastry; hotels-restaurants; ingredients and aromas; food products and beverages, process and package (packaging and equipment); hygiene and food safety. Among the exhibitors of the packing/wrapping sector there are: Sacmi Beverages, Sacmi Imola, Cepi, Sidel, Sacmi Packaging and Chocolate. In the process sector there will be, among the others, Clauger, Tresch and Bertuzzi. In the bakery/pastry: Ecopack and Robot Coupe.

**Torna Djazagro, salone di riferimento per l'agroalimentare del Maghreb**

La prossima edizione di Djazagro si svolgerà dal 5 all'8 giugno 2023 presso il Parc des Expositions Safex di Algeri. Salone leader dell'agroalimentare in Algeria, Djazagro 2023 rappresenta l'opportunità perfetta per incontrare i principali attori del mercato magrebino e subsahariano. Sono attesi 650 espositori, 75% dei quali rappresentato da aziende internazionali provenienti da 25 Paesi in sei settori d'attività: panificazione-pasticceria; alberghi-ristorazione; ingredienti e aromi; prodotti alimentari e bevande, process e confezionamento (imballaggi e attrezzature); igiene e sicurezza alimentare. Tra gli espositori del settore Imballaggio/confezionamento figurano: Sacmi Beverages, Sacmi Imola, Cepi, Sidel, Sacmi Packaging and Chocolate. Nel process ci saranno, tra gli altri, Clauger, Tresch e Bertuzzi. Nella Panificazione-Pasticceria: Ecopack e Robot Coupe.

**GIFLEX AND IPACK IMA: AT THE START  
THE PARTNERSHIP TO REINFORCE  
THE MATERIALS-MACHINES DIALOGUE**

At the start the collaboration between Ipack Ima and Giflex (Gruppo imballaggio flessibile). The goal is to reinforce the dialogue between materials and machines in order to share a clear definition of packaging sustainability. "90.6% of the flexible packaging is produced for the food industry, which is also the main target market of the trade show. And Italy is among the European leaders in the production of flexible packaging that in Ipack Ima is a very well represented sector", explains Valerio Soli, president of the event, whose next edition will be held at Fiera Milano from 27 to 30 May 2025. Alberto Palaveri, president of Giflex, echoes him: "We have decided to embark on a path with Ipack Ima in order to create a meeting and dialogue platform for the achievement of common goals, one for all 'design for recycling'".

**Giflex e Ipack Ima: al via la partnership per rafforzare il dialogo materiali-macchine**

Al via la collaborazione tra Ipack Ima e Giflex (Gruppo imballaggio flessibile). L'obiettivo: rafforzare il dialogo tra materiali e macchine per condividere una chiara definizione di sostenibilità del packaging. "Il 90,6% dell'imballaggio flessibile è prodotto per l'industria alimentare, che è anche il mercato di destinazione principale della manifestazione. E l'Italia è tra i leader europei nella produzione di imballaggi flessibili che in Ipack Ima sono un settore davvero ben rappresentato", spiega Valerio Soli, presidente della manifestazione. La cui prossima edizione andrà in scena a Fiera Milano dal 27 al 30 maggio 2025. Gli fa eco Alberto Palaveri, presidente di Giflex: "Abbiamo deciso di intraprendere un percorso con Ipack Ima allo scopo di creare una piattaforma di incontro e dialogo per il raggiungimento di obiettivi comuni, uno fra tutti 'design for recycling'".

**DAIRY TECHNOLOGIES: AGGREGATION  
BETWEEN PIETRIBIASI AND MILKYLAB**

Pietribiasi Michelangelo, manufacturer of plants and machinery for the dairy sector, will aggregate with MilkyLab, a company from Modena specialized in the design of lines for the production of mozzarella and other stretched curd cheeses. The news is reported by the magazine BeBeez, according to which the operation is part of an expansion plan started a few years ago. Headquartered in Marano Vicentino (VI) and founded in the 60s, since December 2020 Pietribiasi has been 70% owned by a club deal vehicle promoted by Deal Source Italy, and the remaining 30% is controlled by Mario Pietribiasi, who is the current CEO of the company. 2021 closed with a turnover of 6.8 million euros for Pietribiasi and 2.5 million for MilkyLab.

**Tecnologie per il caseario:****aggregazione tra Pietribiasi e MilkyLab**

Pietribiasi Michelangelo, produttore di impianti e macchinari per il lattiero caseario, si aggregherà con MilkyLab, azienda modenese specializzata nella progettazione di linee per la produzione di mozzarella e altri formaggi a pasta filata. Lo riporta BeBeez, secondo cui l'operazione è parte di un piano di espansione avviato già da qualche anno. Con sede a Marano Vicentino (VI) e fondata negli anni '60, dal dicembre 2020 Pietribiasi è controllata al 70% da un veicolo di club deal promosso da Deal Source Italia e per il restante 30% da Mario Pietribiasi, che ne è anche l'attuale Ad. Il 2021 si è chiuso con un fatturato di 6,8 milioni di euro per Pietribiasi e di 2,5 milioni per MilkyLab.

**CUBO (MECS-UCIMA) PREVISIONS:  
PACKAGING MACHINES UP 3.8% BY 2026**

The world packaging machines market in 2026 will exceed 59 billion euros, with an annual growth of 3.8% (equal to an additional 10 billion euro), according to the provisions of the new edition of 'Cubo', the econometric model fine-tuned by the study center Mecs-Ucima updated to February 2022. The growth will be driven by the food and cosmetic sectors and the end-of-line (cartooning and wrapping machines in the first place). The United States are confirmed as the most interesting area, with an additional market of more than 2.4 billion euros in the upcoming four years, followed by China and Japan.

**Previsioni Cubo (Mecs-Ucima): macchine per packaging a +3,8% entro il 2026**

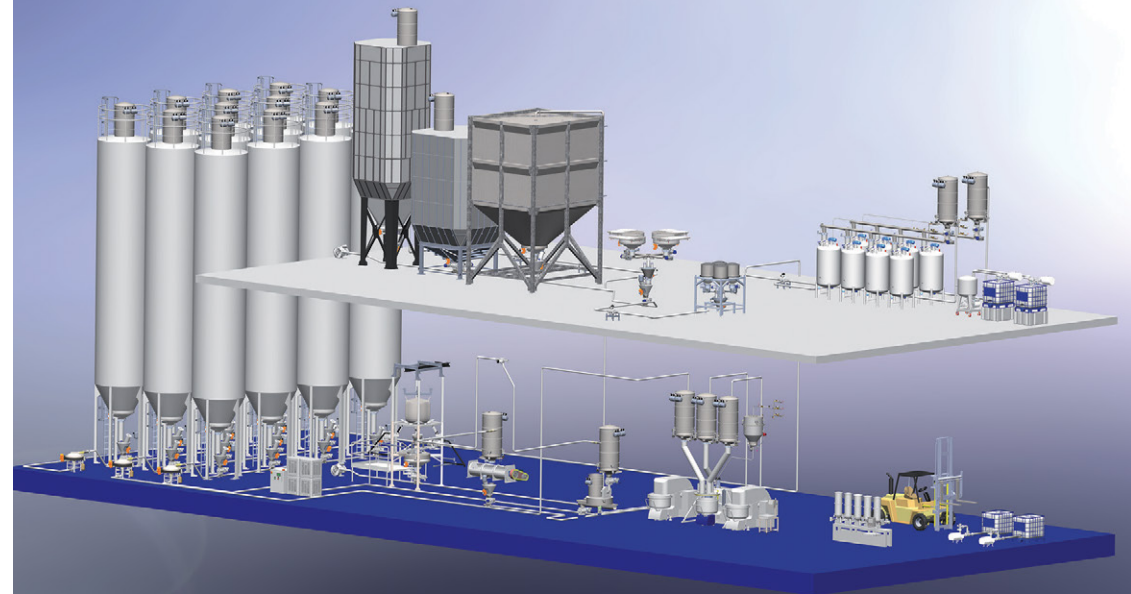
Il mercato mondiale delle macchine packaging supererà nel 2026 i 59 miliardi di euro, con una crescita media annua del 3,8%, secondo le previsioni della nuova edizione di 'Cubo', il modello econometrico messo a punto dal Centro studi Mecs-Ucima aggiornato a febbraio 2023. Si parla quindi di 10 miliardi in più rispetto alla situazione attuale. A trainare la crescita saranno i settori food e cosmetico e il fine linea (astucciattatrici e avvolgitrici in primis). Gli Stati Uniti si confermano il bacino più interessante, con un mercato aggiuntivo di oltre 2,4 miliardi di euro nei prossimi quattro anni, seguiti da Cina e Giappone.

**ANTARES VISION GROUP PARTNER OF  
PASTIFICIO RANA IN QUALITY CONTROL**

Antares Vision Group, Italian multinational company of traceability and quality control systems, continues the partnership with Pastificio Rana to improve the efficiency of the quality control process of products and packaging. A collaboration that started in 2019 with the provision of innovative inspection systems in line for detecting the presence of micro-holes in modified atmosphere packages (Map) of the Rana products. In particular, Antares Vision Group has provided inspection machines with FT System technology to the Italian establishments and, recently, to the American ones located in Bartlett (Chicago, Illinois).

**Antares Vision Group partner di Pastificio Rana nel controllo qualità**

Antares Vision Group, multinazionale italiana dei sistemi di tracciabilità e controllo qualità, prosegue la partnership con il Pastificio Rana per efficientare il processo di controllo qualità di prodotti e packaging. Una collaborazione avviata nel 2019 con la fornitura di innovativi sistemi di ispezione in linea per il rilevamento della presenza di microfori nelle confezioni in atmosfera modificata (Map) dei prodotti Rana. Nello specifico, Antares Vision Group ha fornito macchine di ispezione con tecnologia FT System agli stabilimenti italiani e, recentemente, a quelli americani situati a Bartlett (Chicago, Illinois).

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# ICA: 60 years and counting

The Bologna-based packaging specialist celebrates an important milestone in 2023. With an ad hoc exhibition space at Interpack (4-10 May, Düsseldorf), that retraces the company's history from the early days to the latest launches, with a glimpse into future projects.

by Lucrezia Villa

Design flexibility, ongoing innovation, and dedication. Coupled with respect for the people: from employees to collaborators and customers. These are the principles that have been guiding ICA's day-to-day activities and decisions since its foundation in 1963. Year in which the Bologna-based company was born due to the determination of Gino Rapparini, who believed in a disruptive project, that was to build automatic machines for the food industry relying on an innovative approach, without fear of diverging from the conventions of the time.

Through the years, despite having embarked on a rapid growth path – thus becoming an internationally-established company – ICA has remained faithful to its founding values and vision, like only family-run companies can do. With a special exhibition space at the number one trade show for packaging Interpack (4-10 May 2023, Düsseldorf), retracing the company's cutting-edge solutions from the early stages to this day, ICA celebrates its first 60 years in business.

## Trusted partners to the food industry

Automation, mechanical integration, together with design flexibility leading to the creation of tailor-made solutions to fit the specific needs and wants of each customer have always been at the heart of the Bologna-based company, that has never stopped growing since its foundation in 1963. "Despite being confronted, just like all companies, with skyrocketed raw materials and energy costs, which have led to a sharp increase in production costs, we are very satisfied with the last two years' performances. Also, thanks to our significant investments in sustainability, with the main objective of reducing the impact of the rising energy bills on our production facility," Sergio Vecchietti, export sales manager, highlights.

"2022, in particular, ended on a very positive note, with a double-digit growth. And 2023 is off to a good start." This year, indeed, ICA is turning 60. "We'll celebrate such an important anniversary from the first day of Interpack, on May 4 in Düsseldorf. We have designed a special exhibition space (in Hall 5 at Booth B05) that showcases all our innovative solutions that have marked our history, from the early days to the latest launches," explains Vecchietti.

## An up-to-date offer

The cornerstone of industry innovation in Italy and worldwide – with exports accounting for approximately 70% of the total turnover – indeed boasts a wide range of packaging options designed to satisfy the needs of an ever-evolving industry. "Every year we introduce a radical novelty on the market, as well as we try to make significant changes to our extensive range of machines, which can be easily rearranged together," the export sales manager shares. "Lately, customers have been more and more on the hunt for recyclable and compostable packaging options, and as of now we are able to meet such a request. Last year, moreover, our single-serve assortment has been among the best-selling solutions, a sector in which we have invested significantly, alongside the moderni-

zation of the high-speed packaging lines using kraft paper". Looking at future projects, furthermore, in 2023 ICA will launch a blockchain validation solution: "Apart from the batch number and expiration date, the end consumer will be able to acquire plenty of additional information about the product, from packaging materials, through the processing steps, to the various certifications. All guaranteed by an electronic notarization that validates the integrity and authenticity of production and raw materials' origin data." Yet product innovation is not the only sector in which ICA invests its resources. Indeed, the Bologna-based packaging specialist is able to guarantee the ongoing high performance of all its machines worldwide thanks to an attentive pre- and after-sale customer support, consisting in programmed and predictive maintenance, a wide spare parts online catalog, remote assistance as well as on-site support at the customer's production facility.



RCL1 machine for single-dose capsules

## ICA: dagli anni 60 al 60esimo anniversario di attività

L'azienda bolognese, specializzata nella progettazione e realizzazione di macchine automatiche per il confezionamento di prodotti alimentari, festeggia i suoi primi 60 anni di attività nel 2023. Uno spazio espositivo ad hoc a Interpack (Düsseldorf, 4-10 maggio) ripercorre la storia di ICA: dai 'pezzi storici' che hanno segnato i suoi inizi fino alle innovazioni tecnologiche delle macchine più recenti.

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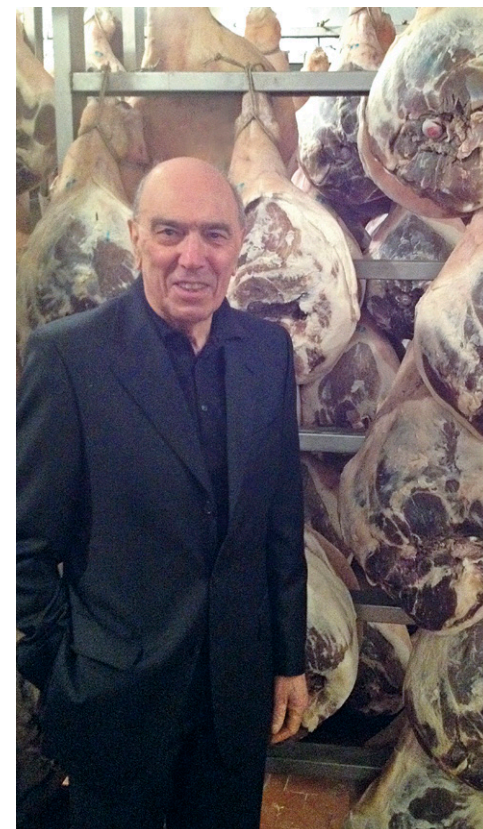
# “From our expertise, a world of possibilities”

by Federica Bartesaghi

The interview with the top management of Frigomeccanica can only begin with Franco Maggiani, who passed away last January first. It was 1962 when Maggiani, together with his lifelong friend Renato Remedi, founded in Sala Baganza the company that has contributed to write the history of Parma's 'Food Valley', becoming a trusted technology partner for most of the Italian deli meat manufacturers. A successful entrepreneurial adventure, that has soon led the company to expand its scope of action beyond the national borders. And to expand activities from the cold cuts core business to all the agri-food business. Today Frigomeccanica, which last year turned 60, is still run with the same values and goals by the second and third family generations, represented by the sons of Franco and Renato, Alberto Maggiani and Stefano Remedi, and by the nephew Andrea Zanlari.



Frigomeccanica 60 years party - Cake cutting



Franco Maggiani

## What was Frigomeccanica for Franco Maggiani?

It was the passion of a lifetime. In which he put to use all his skills and his brilliant technical and mechanical insights. Not only. He has always had a great desire to learn, to do and to teach. So yes, the sharing of knowledge with all his employees and collaborators has always been essential to him. Franco and Renato, who passed away in 2008, have passed on their Dna to many. And they knew how to build a company that, after 60 years, is still strong and solid.

## How did 2022 end for you?

2022 closed with a record turnover of over 26 million euros and with a growth of the acquired jobs above 10%. Jobs that will begin in this 2023 and that, in the case of some important installation, will end in 2024.

## Where are they situated, in Italy or abroad?

Both. In the last two or three years, accomplices Covid restrictions, we certainly have expanded the Italian market. Mobility restrictions have pushed us to experiment with

new solutions applying them to sectors in which we were not present before.

## For instance?

Any agri-food sector that requires a temperature control. Our decennial experience in plant engineering in the context of charcuterie is and remains the flagship of our know-how. In the last few years we have put to use the expertise developed in this scope also somewhere else. From the packaging clean rooms to all the process stages in sectors such as dairy, fisheries or pasta factories, where we have recently built important installations. More generally, any kind of structure that needs a temperature management system for food preservation, like refrigerated storage warehouses or the world of logistics. Here, the expertise developed over the years in deli meats and ham factories turned out to be a gold mine.

## How?

That of the charcuterie, from a plant engineering point of view, is undoubtedly the most complex sector to deal with. These are highly power consuming companies and indeed the consumption con-

tainment has always been, and not only since the energy costs have skyrocketed, a top priority for Frigomeccanica. A necessity, that of reducing energy consumption, shared today by all food operators, including logistic operators. Which surely don't have an energy consumption comparable to that of a salami factory, but that however has a significant incidence on the budget. From here the idea of offering our skill set to this operators. And not only the expertise, but also the quality of the service offered by Frigomeccanica. We have an extremely efficient service organization, capable of detecting anomalies and intervening in real time in any situation. Avoiding consumers any kind of non-compliance.

## You have truly made a 360-degree diversification...

We have only applied what we do best to potentially any food processing or storage activity. And an entire world of possibilities opened up to us.

## And what about the foreign market, that is still worth almost half of the turnover?

We have acquired several new fo-

rein clients that want to open manufacturing plants in their Countries and that are very interested in Italian technology. Last year we made interventions in Countries like China, Bulgaria, Slovenia, Croatia, Argentina and the US and we have built some plants entirely from remote, two of which in China: a salami factory and a ham factory with a capacity of 4 thousand pieces per year.

## With regard to deli meat and ham factories, what kind of interventions have you realized in the last period?

There surely is a great attention to everything that revolves around energy efficiency of the instalments and in that regard we have received many expressions of interest. Concretely, however, there are not many companies that have actually required this kind of interventions.

## Why?

Likely because they were more attentive to manage the energy costs, than to invest in new technologies. Which is a bit paradoxical because the applicable solutions consent a return on investment in two or three years, which is really a short

Interview with the owners of Frigomeccanica, for 60 years industrial refrigeration specialist based in Sala Baganza (Parma). To the core business of cured meats, through the years the company has diversified activities, products and markets. Betting big on sustainability and customer care.

time. And we are talking about solutions that can make a real difference, with an obvious energy and cost saving.

## What kind of solutions?

First of all, we have to divide between the complete revamping of an plant and the small interventions limited to some applications. In the

first case, we have received just now the first data on the efficiency of a deli meat factory built in the mid 90's, where the efficiency works began in November and ended in January. With a total annual consumption of the establishment of 4 million kWh of electricity, the savings obtained after our intervention was equal to 650 thousand kWh per year, equal

to approximately 15%. Return on investment: two years and a half.

## And what about minor interventions, instead?

Sometimes it is enough to change single components so as to reduce consumption even by 15 or 20%. Trivially, replacing a 200 kW electric motor, installed 20 years ago, with a more modern and more efficient one.

## Still on the subject of consumption, are you planning the creation of a sustainability report?

For three years we have been certified ISO 14001 for the environmental

management and there surely is the idea of providing clients with more information about our activities and about the environmental footprint of our productions. The market is certainly moving in this direction and soon, the companies aligned with these principles will surely gain an important competitive edge. In fact, we already participate in the sustainability reports of our clients designing with them and for them more and more sustainable machines and installations. High energy saving solutions, or the choice of using particular fluids and refrigerant gases, are just an example.

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# “Our secret? Long-term thinking and turn-key solutions”

Since 1985, CEPI's mission has been to provide turn-key solutions for the handling of raw materials across all production stages, from storage to dosing. Customization, flexibility and technological expertise are the hallmarks of the company's business model.

by Federica Bartesaghi

After closing 2022 with a turnover of around 31 million euro - with a 2 million increase over 2021 - the specialized manufacturer of customized solutions for the storage, conveying and metering of raw materials is on the right track to achieve a similar growth also in 2023. CEPI is indeed investing on a series of strategic functions, like R&D, rationalization and innovation of the production processes, increased training, and an overall effort to add structure in its operations while preserving the flexibility that has always characterized the company's activities. Since the very beginning, CEPI's rate of innovation is connected to the choice of providing turn-key systems, where a system is intended as really turn-key if it meets each specific need of a manufacturer's production process, through personalized solutions that don't overturn the working method. “We don't ask our customers to adapt to a pre-made solution,” the communications manager, Stefania Montalti, explains. “Rather the opposite: our technologies evolve to match each individual demand from the manufacturer side, leading to unparalleled technological range.”

## CEPI's 'long-term thinking' approach

CEPI designs, manufactures and commissions bulk-handling systems for the storage, conveying and dosing of raw materials, as well as fully integrated automation and technologies to complete all production processes. Its solutions are addressed to an exceptionally wide customer base, where food and beverage producers rank undoubtedly first: bakery, biscuits, confectionery, pasta and cereals, dairy, premix, pet food, as well as baby food and functional food, just to name a few.

“Since 1985, we have worked with the most important companies from all sectors of food manufacturing, and we also produced a number of installations for the chemical and pharmaceutical industries,” the communications manager explains. “Our mission is to provide turn-key, highly customized solutions that manage the production line from storage to dosing. In this sense, we consider the installation as a whole, rather than any single technology”.

CEPI has indeed developed an organic view of its systems, that is based in “long-term thinking”, as Montalti explains: “A crucial choice, as it makes our installations very easy to adapt to future developments.” CEPI's systems also operate within the circular economy model, introducing few virgin resources and designed with the end of their life in mind. “At Interpack we plan to talk about the circularity of our systems, and explain how it benefits those who use them including the sustainability of their own process.”

## At the forefront of technological development

Globosilo, the outdoor silo in stainless steel for macro volumes of powdered materials, is one of CEPI's most requested solutions. “The choice of producing it internally has been strategic, as demand for outdoor storing is only increasing and becoming direct manufacturers makes our offer truly turn-key”, Montalti explains. “There is also a consistent demand for installations with high energy efficiency, in transport operations as well as during the preparation of ingredients, as the overlap of environmental and economic sustainability becomes clear.” Another very successful innovation, due to its high flexibility among a wide range of food sectors, is the 3in1 station that weights the ingredient, separates air from product during pneumatic transport and comes with vertical blender for the production of premix. It is fast, accurate and clean, and delivers a homogeneous mix of powders even for quantities lower than 1% of the total weight, all

## CEPI: “Il nostro segreto? Una visione a lungo termine e soluzioni veramente chiavi in mano”

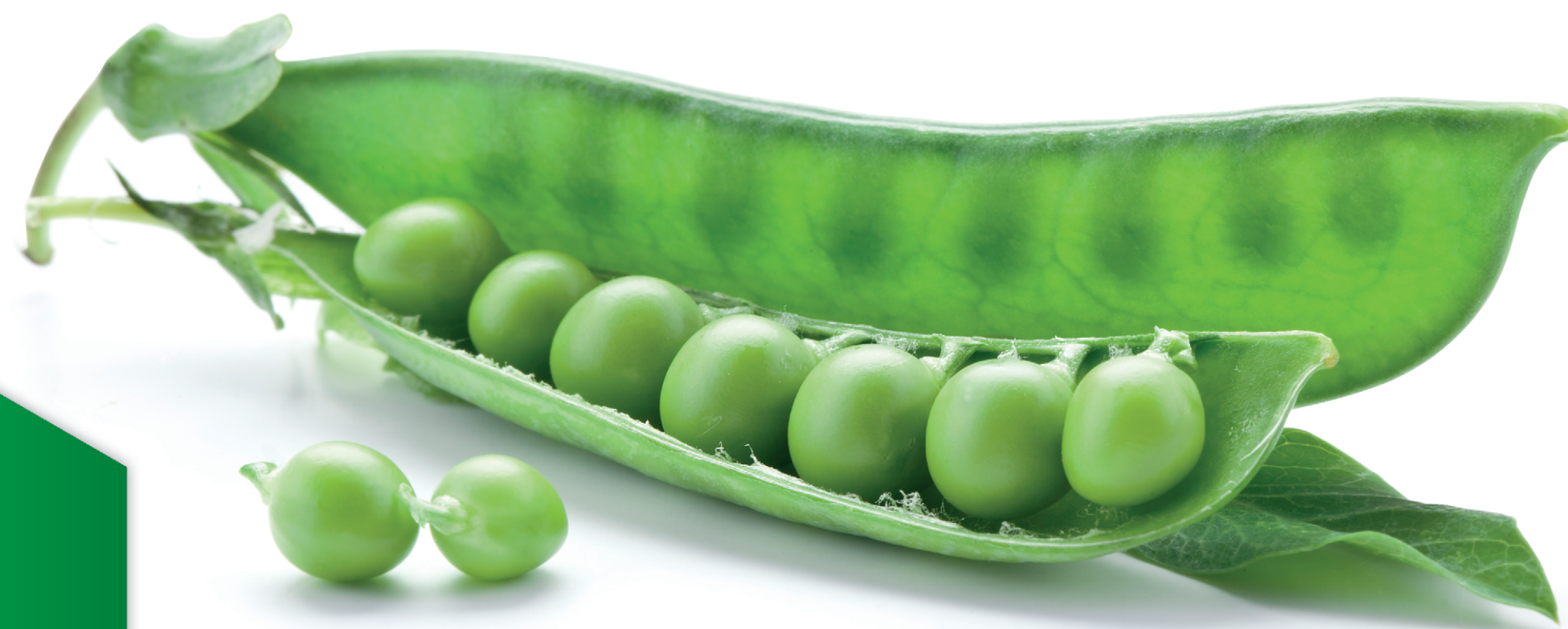
Dal 1985 CEPI progetta e costruisce impianti chiavi in mano per la gestione delle materie prime, dal trasporto allo stoccaggio, fino alla dosatura. Personalizzazione, flessibilità ed expertise tecnologica rivolte al servizio di tutta l'industria alimentare sono da sempre alla base del suo business model.

in the span of 3-5 minutes. It can dose in the mixer in a single solution or in small batches, and can be used to mix ingredients before dosing or in place of the dosing hopper. “We are also achieving important developments in the automation systems that come with our installations, which are fully integrated with multiple PLC solutions for the management of production and software providing process control and full traceability”.

## A low-impact, customer-friendly headquarter

In June 2022, the company inaugurated its new headquarters, result of the exceptional almost 90% growth experienced in the past decade. Located in Forlì (Emilia Romagna), the facility tripled the company's productive area to a total of 15,000 square meters. A special attention was paid to the environmental impact, which resulted in a low-impact building, and in creating a space that would safeguard worker safety. The new headquarters are indeed powered and heated by renewable energy, including a 430 kw/h solar system, radiant floor heating, total heat recovery, recovery of rainwater for irrigation, refills for electric cars, high efficiency heat pumps, increased insulation and high brightness shed. “Increasing our productive capacity was not our only goal, since CEPI's vision has always centered technology, research and customization”, Stefania Montalti highlights. “The layout of the new factory has been built through a detailed study of productivity and goods flows, and it includes a 240 m2 testing and prototyping room fitted with metrology room where customers are able to perform dosing and conveyance tests directly on their own materials. A testament to our dedication to research.”

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# Food-tech innovators: the Top 500

From next-generation f&b to Agri-tech solutions. As well as delivery and surplus & waste management. The most promising global companies within the sector in the 2022 edition of the ranking by Forward Fooding.

by Lucrezia Villa

Beyond any doubt, 2022 was a challenging year for the food system. And Agri-tech was no exception. Following the shockwaves of Covid-19, supply chains were once again tested with the weight of the war in Ukraine. Piling on top of pervasive issues such as food insecurity, and the weakening of ecosystems worldwide. After a record year in 2021, global food-tech investment indeed saw a decline last year. Nevertheless, the food industry kept transforming at a quick pace. Such a scenario has been highlighted by the 2022 edition of the FoodTech 500, the ranking by Forward Fooding that analyzes the most promising agrifood-tech companies of the world. Aimed at raising awareness about the potential of the sector, giving visibility to the best talents - from farm to fork -, and facilitating the establishment of new partnerships.

The fourth edition of the initiative attracted over 2,100 entries from 67 different countries. An overview of the most cutting-edge businesses: from vertical farming to next-generation f&b. As well as food delivery and surplus & waste management. The introduction of the '100-million-dollar club'. And near-future challenges in an ever-evolving industry.

## 2022: a challenging year

After a record year in 2021, global food-tech investment dropped in 2022. "30 billion euro were invested in Agri-tech ventures globally in 2022, which is half compared to 2021 (50.4 billion dollars)," reports the FoodTech Data Navigator. The causes of such a decline? They are rooted in the current fragile economic scenario, "but other factors may have been at play," highlights Alessio D'Antino, founder & CEO of Forward Fooding.

Indeed, apart from the growing uncertainty caused by the Russo-Ukrainian conflict and the steep rise in energy costs - disincentivizing companies to invest - also the cooling of the food delivery sector, for example, which swelled during the pandemic, had an impact. "Overall, the realignment of expectation across certain categories forced a long-predicted market correction and likely influenced the outcomes for 2022," conti-

nued D'Antino. A significant shift has been indeed noticed from the plant-based protein sector in favor of fermentation and cellular agriculture. Started in 2021, the trend was confirmed in 2022 with 621.3 million euro raised in fermentation, and 817.4 million in cellular agriculture globally (source: FoodTech Data Navigator).

## The '100-million-dollar club'

The 2022 edition of FoodTech 500, the fourth since the ranking was first created in 2019, attracted over 2,100 entries from 67 different countries. From these, the top 500 finalists (representing 50 countries worldwide) were selected to compile the ranking based on three criteria: business size, digital footprint, and sustainability. Moreover, this year's edition features a brand-new rating: the '100-million-dollar club'. Since over the last decade international agrifood-tech companies have been able to secure record-breaking funding, with more than 300 food-tech companies raising 100 million dollars or more to date, Forward Fooding decided to acknowledge these companies' achievements and separate them from the more early-stage players.

As the name suggests, this new category only comprises startups and scaleups that surpassed the 100-million-dollar mark in funding. "With a significant amount of funding at their disposal, these companies can afford to spend more on research & development, expand their workforce, and even acquire other companies to accelerate their path to success," explains the founder & CEO of Forward Fooding. Between 2019, which marked the launch of the first edition of the FoodTech 500 and today, the number of companies listed in the FoodTech 500 that have raised 100 million dollars in funding have gone from 1 to 23 (accounting for 4.6% of the all the finalists). With 6.6 billion dollars worth of investments raised to date for a total of 166 investment rounds closed; 5,300 jobs created and 515 patents granted to members of the club. As for the most recurring activity, the companies are active in the Agri-tech sector. 9 out of 10 of the Top 10 finalists are part of the '100-million-dollar club'.



## The '100-million-dollar club'

- 23 finalists in the 2022 FoodTech 500
- 6.6 billion dollars worth of investments raised to date
- 5,300 jobs created
- 515 patents granted to members of the club

## Top 10 companies from the 2022 FoodTech 500

The Top 10 companies, to date, have raised 4 billion euro worth of investments, created over 3,200 jobs, filed more than 300 patents, and served 48 markets.

1. Bowery Farming
2. Ynsect
3. Plenty
4. Infarm
5. ProducePay
6. Nature's Fynd
7. Protix
8. JUST Egg
9. Choco
10. Heura

## Top 10 finalists at a glance

Taking a closer look at the Top 10 finalists of the ranking, altogether they have raised 4 billion euro worth of investments, served 48 markets, created over 3,200 jobs to date, and filed more than 300 patents. The majority of the most 'virtuous' companies on the interna-

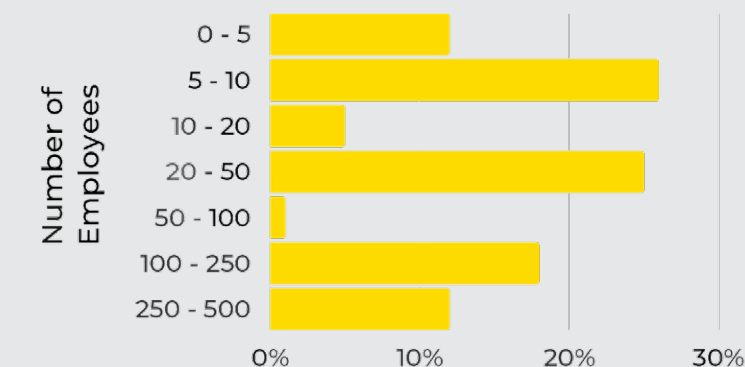
tional scene according to Forward Fooding are mainly active in the Agri-tech (with a focus on vertical farming) and next-generation food & beverage sectors.

The first place goes to Bowery, an American vertical farming company founded in 2015, building indoor farms near cities and using technology to grow fresher, pesticide-free produce. The silver medal goes to Ynsect. The French startup is specialized in the farming of insects and turning them into premium ingredients for pet feed and human consumption. San Francisco's Plenty, coming third, is also a developer of indoor farming. As well as Berlin-based Infarm (which got the gold medal last year) is fourth in the 2022 ranking. ProducePay, in fifth place, is transforming the global produce industry with a marketplace where growers and buyers have access to market and financial solutions. Nature's Fynd, specialized in protein fermentation, follows in sixth place. Founded in 2017, Protix (seventh in the ranking) delivers insect-based protein and nutrition for human and animal feed. In the next-gen f&b sector, in the eighth place comes Just Egg, the startup that produces plant-based alternatives to egg-based products. Startup Choco (ninth place) has created a platform that homes in on food waste in the hospitality industry. Lastly, closing the list there's Heura, proposing a range of 100% plant-based meat products.

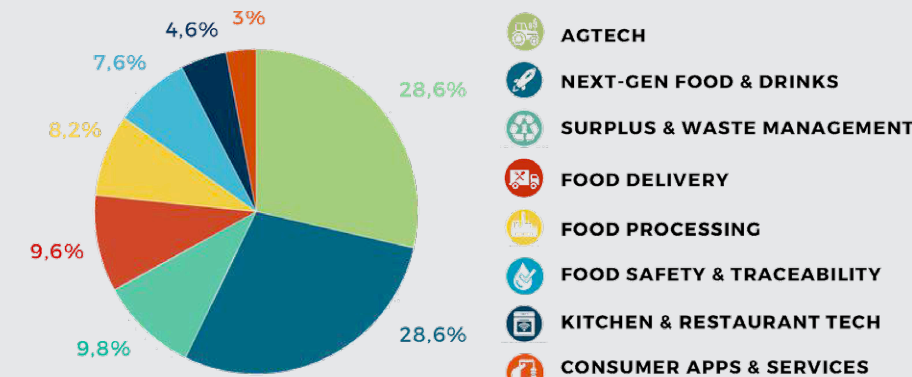
## FoodTech 500: la classifica 2022

Dal vertical farming al novel food & beverage. Passando per il delivery e i sistemi di gestione di eccedenze e scarti alimentari. L'ecosistema dell'agrifood-tech è sempre più in fermento. Le 500 startup che si stanno distinguendo a livello mondiale per lo sviluppo di soluzioni innovative e sostenibili per l'ambiente nell'edizione 2022 della classifica stilata da Forward Fooding.

## AVERAGE NUMBER OF EMPLOYEES



## SPLIT BY ACTIVITIES



Source: FoodTech 500 by Forward Fooding

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# The Unitary Patent is born

In June the introduction of a new system that simplifies the current European regulations. Significantly reducing red tape and bringing down costs.

by Anna Lietti

From June 1st 2023 the new European Patent with unitary effect and the new unified patent Court (UPC), will enter into force. The goal: allowing applicants to obtain, with a single procedure, a uniform patent protection extended to all the Member States adhering to the initiative: 25 out of 27, that is to say with the exception of Spain and Croatia. This new system will supplement and strengthen the existing centralized European patent granting system, providing users with a cost-effective option also for dispute settlement across Europe.

## The technical aspects of the Unitary Patent

First of all, it is necessary to remember that the new Unitary Patent will complement the existing European patent system rather than replacing it. Businesses from all over the world will be free to choose whether to obtain the classic national patent, to opt for the protection of the new unitary system or to combine them.

According to what was reported on the official websites of the European patent Office (EPO) and of the Italian Ministry of Enterprises and Made in Italy, before proprietors can have a Unitary Patent registered by the EPO, they must first obtain a European patent; this means that a European patent application must be filed and processed under the rules and procedures of the European Convention. Then it will be necessary to file a request for unitary effect that will be examined by the EPO: if the requirements are fulfilled, a Unitary Patent will be released.

Talking about the costs, the request for unitary effect will be free of charge. The renewal fee for a Unitary Patent has been fixed at a very business-friendly level: the total cost of maintaining the license for the first ten years, which is the average lifetime of a European patent, will be less than 5,000 euros. What is more, small and medium enterprises (SMEs) will be eligible for compensation of 500 euros for the costs of filing a translation of their initial patent application into one of the three official languages at the EPO (English, French and German).

The geographical scope of the Unitary Patent will cover the 25 EU Member States that have joined the enhanced cooperation on Unitary Patent protection. However, it is to be noted that, to be covered by the Unitary Patent, a Member State must have already ratified the UPCA (Unified Patent Court Agreement) when the Unitary Patent is registered. It is expected that at least 17 of the 25 States will have done so by the time the new system comes into force. The geographical scope of a given Unitary Patent will remain the same for its lifetime and will not be extended to states that ratify the UPCA after its unitary effect has been registered.

Judicial enforcement will also become much simpler thanks to the Unified

## Nasce il Brevetto unitario

Dal primo giugno 2023 entreranno in vigore il nuovo Brevetto europeo ad effetto unitario e il nuovo Tribunale unificato dei brevetti (Tub). L'obiettivo: consentire ai richiedenti di ottenere, con un'unica procedura, una protezione brevettuale uniforme ed estesa a tutti gli Stati membri aderenti all'iniziativa.

Patent Court (UPC), a new dedicated central patent judiciary with jurisdiction to hear disputes in particular over infringement or revocation. Today's absence of the UPC means that patents may need to be litigated in parallel proceedings before various national courts, which can make taking legal action complex and costly for all parties. The UPC will consist of a Court of first instance, a Court of appeal and a Registry, and decisions will be taken by multinational panels composed of qualified judges.

## The new patent coming into effect

The new fully-fledged system should come into effect on the 1st of June 2023; however, this date is preceded by a transition period of almost 18 months. The process in question started on January 18 2022, when Austria ratified the 'Protocol on provisional application' of the UPCA, starting the so-called 'provisional application period'. This phase – necessary to allow the selection, contracting and training of the professional judges and technicians of the UPO, and to make the central, regional and local divisions of the new court operational – will continue until the end of May 2023.

Starting from January 1st 2023, the EPO has introduced two transitional measures applicable to European patent applications that have reached the final stage of the grant procedure: the early request for unitary effect and the request for a delay in issuing the decision to grant a European patent. March 1st 2023 started the 'sunrise period', during which the entitled – therefore the proprietors of patents already granted and the applicants for European patent applications – can make the opt-out request at the registry of the UPC, that consists in requesting the exclusion from the jurisdiction of the UPC. By exercising the opt-out option, the proprietors of traditional European patents can avoid the risk that the UPC issues a judgment of invalidity of their patent, that if judged null would be invalid in all the countries that have ratified the agreement. The out-put demand is allowed only for European patents and the complementary certificates of protection granted for a product protected by a European patent. The 'sunrise period' will last until June 1st 2023, date on which the application of the provisional application protocol will end and both the European Patent with unitary effect and the TUB will come to life simultaneously.

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# Logistics sheds its skin

From automation to sustainable packaging design. New picking and delivery models. Current innovations and trends in the shipment of e-commerce purchases at the center of the seventh edition of Focus Logistics & Packaging by Netcomm.

by Lucrezia Villa

Fast, 4.0, and ever more flexible. It promotes business competitiveness and it improves customer service. We are talking about logistics for e-commerce. The key themes and current trends in the field at the core of the seventh edition of Netcomm's Focus Logistics & Packaging - which took place last February 22nd in Milan, in a conference titled 'New logistics & sustainable packaging for e-commerce and new retail'. Also in the light of the new European directives in terms of sustainability, like the Regulation on environmental labeling of packaging. As well as the Regulation proposal on packaging and packaging waste presented in Brussels by the European Commission last November.

"From the focus on data and automation to the role of increasingly sustainable packaging and delivery, logistics is shedding its skin, thus becoming more and more customized," points out Roberto Liscia, president of Netcomm. "The goal is to ensure customer satisfaction in all stages of the supply chain". An overview of the latest innovations for e-commerce. And the sustainable operations' model adopted by Cortilia.

#### Logistics: "E-commerce's nourishment"

48.1 billion euro (+20% over 2021). This is the amount of B2C e-commerce purchases in Italy in 2022 if products and services are summed up. In detail, the value of the products purchased via e-commerce grows to 33.2 billion euro in 2022. Such an

increase was recorded in all production fields, with values above the inflation rate for all items. In the food & beverages sector, in particular, the growth achieved is at +15%, from 4 billion euro in 2021 to 4.7 in 2022. In the face of a market where online purchases continue to grow, "e-commerce logistics represents the spearhead of the sector and, once developed, it can be a digitization and multi-channel driver for all trade activities," explains Roberto Liscia, Netcomm's president. Riccardo Mangiaracina, associate professor of logistics at Politecnico in Milan, adds: "Logistics is e-commerce's nourishment. Not only does logistics enable to prepare and distribute 565 million B2C e-commerce shipments per year (data updated to 2022 in Italy). But it also has a fundamental impact in terms of the business economic and environmental sustainability."

#### The new logistics flows' scenario

With the increase in deliveries, logistics flows are getting more complex and less unidirectional. What are the main current trends from the order preparation stage (picking) to the delivery to the final customer? In the picking stage, the keyword is automation. "An automated warehouse that processes more or less 12,000 orders per day ensures a reduction of the CO2 impact equivalent to approximately 10% per year compared to a traditionally-managed warehouse," points out Mangiaracina. Another current trend has to do with dark stores'

picking, that allows to process 10 times the orders that would be managed through in-store picking, thus reducing the delivery cost, as well as picking times by 36% (from 25 minutes for the in-store to 16 minutes in the dark stores).

In terms of delivery, then, the points enabled to collect online orders in Italy are about 60,000 (they were 25,000 in 2020). Alongside parcel lockers and PUDOs (postal offices, newsagents, etc.), Italy also has 20,000 shops where it is possible to collect e-commerce orders. Delivery services of top merchants are more and more guided by flexibility and speed. 98% of the merchants guarantees home deliveries, 72% express deliveries, as well as added-value services. Among which stand out deliveries upon request (52%), deliveries on Saturday (34%) and evening deliveries (34%). "The new frontier in deliveries, regarding the last mile, will be the use of drones and cargo bikes," states Mangiaracina.

#### Cardboard packs for greener e-commerce

It's impossible to talk about logistics for sustainable e-commerce without mentioning packaging. With the growth of online shopping, the amount of packs also increases. Designing packaging that can be easily collected and recycled represents for the sector's operators a short- and long-term challenge. It is indeed in this direction that goes the Regulation on the environmental labeling of packaging, in force in Italy since January 1st, 2023, "that encoura-

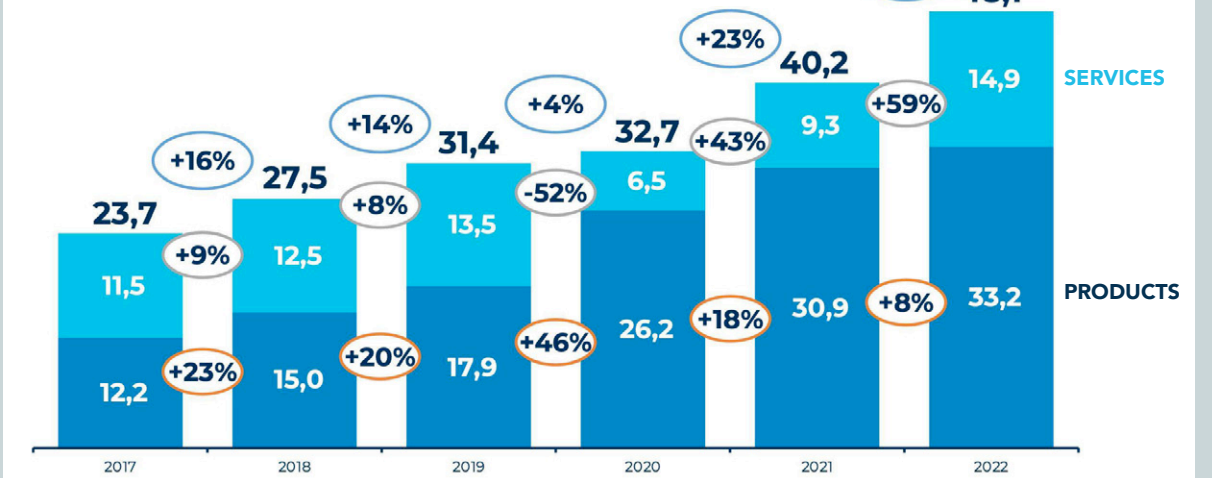
ges packing producers to carefully choose materials and guides consumers through proper disposal," explains Carlo Mario Montalbetti, general manager of Comieco, the Italian Consortium for the recovery and recycling of cellulose-based packaging. "As well as the recent Regulation proposal on packaging and packaging waste presented in Brussels by the European Commission." In the design stage, aside from the classic durability and practicality features, the eco-design becomes also essential. "Design stages can affect up to 80% on energy waste, materials connected to the pack. In this context, it will be a priority to choose easily recyclable materials such as paper and cardboard. Mono-material packaging solutions will therefore be crucial for online purchases," Montalbetti adds.

#### La logistica cambia pelle

Veloce, 4.0, e sempre più flessibile. La logistica per l'e-commerce promuove la competitività delle imprese nello scacchiere domestico e internazionale. Oltre a migliorare il servizio al cliente. Le innovazioni e i trend in atto nel settore al centro della settima edizione del Focus Logistics & Packaging di Netcomm. Dall'automazione al design di packaging sostenibili, passando per i nuovi sistemi di picking e consegna. E il modello di sostenibilità delle operations adottato da Cortilia.

#### B2C e-commerce purchases (products + services)

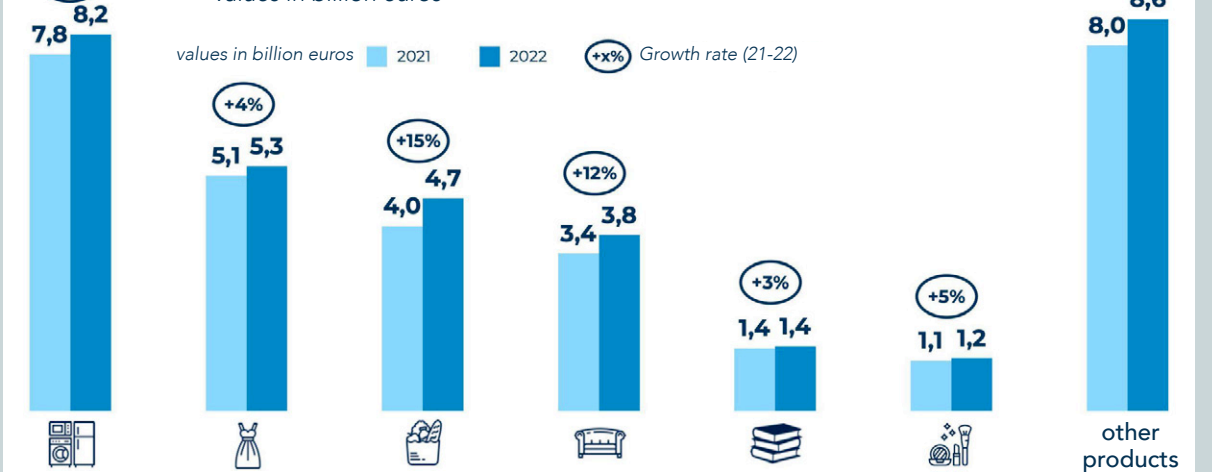
values in billion euros



Source: B2C e-commerce Observatory promoted by Politecnico University in Milan, October 2022

#### B2C e-commerce purchases by product sector

values in billion euros



Source: B2C e-commerce Observatory promoted by Politecnico University in Milan, October 2022

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## CASE HISTORY

### Cortilia: operations' sustainability

Cortilia is an e-commerce that delivers directly at home, in less than 24 hours, in the preferred day and time slot, a complete grocery shopping that focuses on quality, freshness (from farm to fork) and promotion of the local producers," explains Marco Casamento, director of operations at Cortilia. "In compliance with the E2E cold chain (entirely refrigerated logistics) so as to offer a complete assortment ensuring its safety." Automation, data centrality and traceability are three key elements. "Especially in the part of demand forecast as well as in processes related to the promotion of the products close to expiration date we use the data at our disposal. Obviously, with the aim of minimizing waste." To this end, Cortilia has designed and built the new headquarter near Milan, more precisely in Cassina de' Pecchi. It is a multifunctional space of 50,000 square meters, 15,000 of which are used as a ware-

se (half of which are refrigerated). The building, which is 'Leed Gold' certified, runs 100% on energy from renewable sources. "The parking is very extensive to facilitate logistics flows. It can indeed contain up to 150 trucks," Casamento explains. "Inside the warehouse we rely on semi-automation that improves work ergonomics. Boxes move on conveyor belts directed to picking points. Cartoning machines and sequencers then order boxes for shipping." As for packaging, more than 96% of Cortilia's products are packaged with recyclable materials. "We deliver the groceries in a carton box, made in FSC-certified paper printed with water-based inks, that can be reused or recycled. Sealed with paper tape, glued without using animal glues. Lastly, the graphics on the outside of the box informs the customer about the proper disposal practices and the reuse of the packaging," ends Casamento.

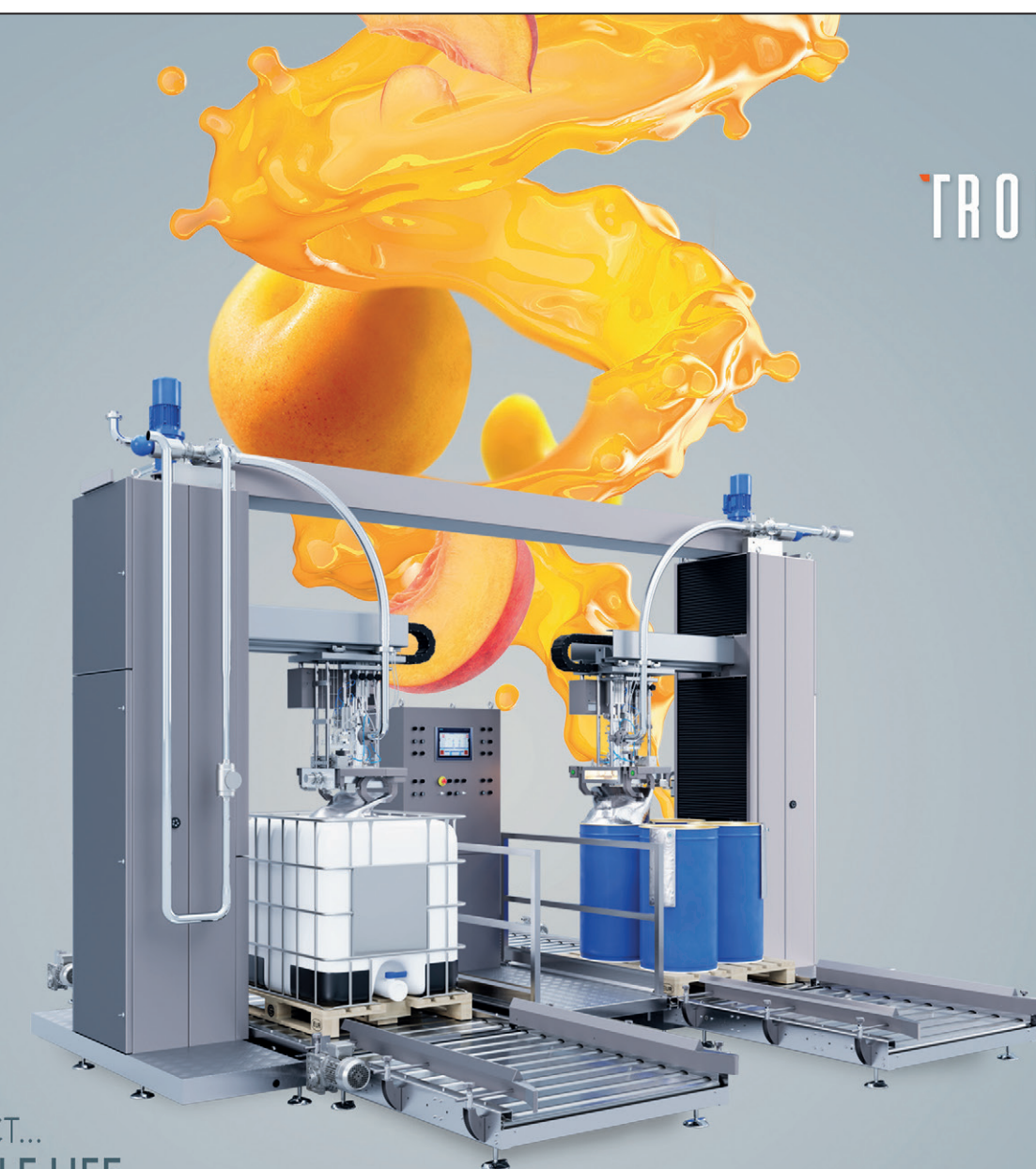


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TROPICALFOOD  
MACHINERY



# Velati: food tech's Red Head



Automation, remote control, management softwares and safety are the unquestioned pluses of the company from Milan. For 155 years supplier of machinery and complete lines for the processing of meats and salami. Interview with the company owner, Verena Veronesi.

by Federica Bartesaghi

Alfred Nobel invented dynamite. In Girgenti, today's Agrigento, Luigi Pirandello was born. Garibaldi was defeated in Mentana and Karl Marx completed the first edition of 'Capital'. It was 1867 and in that very year Velati, manufacturer of meat processing machinery, was founded in Milan. Now as then undisputed landmark for producers from Italy and, over time, from all over the world thanks to a 60% export share. At the helm of the company - that has 50 employees and a revenue that, in 2023, should reach 13 million euros - there is Verena Veronesi, daughter of Valerio Veronesi, who took the firm over more than 30 years ago.

**I'll start by asking you about one of Velati's greatest news: the collaboration with Handtmann.**

Exactly, about a year ago we signed with Handtmann, one of the major German suppliers of technologies for food and especially meat, a co-operation agreement whereby Handtmann today represents Velati products worldwide. A partnership that is for us a great source of pride, since it shows that they saw an added value in our technologies.

**What does this partnership entail for you?**

Certainly Handtmann staff training activities regarding our technologies. Obviously we are talking about highly skilled people, but we need to tell them about the specificities of our machines. And second, the partnership with Inotec, a company taken over by Handtmann in 2020, that will enable us to strengthen our offer in a sector that is becoming very important for us.

**What sector is it?**

Pet food, which is growing immensely in Italy as in many Countries around the world. Inotec expertise in this field is very high, so the combination Inotec-Velati should contribute to significantly increase our share in this market.

**Is pet food, among the sectors you operate in, the one that is growing the most?**

It certainly is the new bet we are working on, even if meats and cold cuts have always been, and

always will be, our core business. The request of new production lines is very high in this sector, particularly in North America where the market for seasoned salami is growing rapidly. If 10 years ago Italian manufacturers were the ones who contacted us to build establishments in the US, nowadays it is the Americans themselves who call us.

**What do they seek, in particular?**

Automation, definitely. And therefore automatic production lines with high productivity. And it is precisely in this field that we are concentrating our investments in research and development. We put a lot of effort into automation, also regarding management software, as well as into predictive analysis.

**What is it about?**

Tools that allow to control remotely the state of the machines and verify where it's necessary to intervene for maintenance. For the customer this is very useful, because it allows to order any kind of spare part before a break occurs. Moreover these systems allow to see everything that is happening inside the machine, generating data that are loaded directly on the Cloud, and therefore always available but also protected. The customer has soon realized the benefits of having, on our part too, control over the machine operation so as to be able to intervene in real time in case of alarms. This is a plus that clients appreciate a lot. Let's say that the component of software, automation and, I may add, safety represent the great strengths that customers recognize. And not only customers...

**Who else?**

When people from Handtmann came to visit us, they complimented us on the safety of our machines. An aspect on which we invested a lot and that surely increases the value of Velati technologies. However, so as to sell worldwide it is necessary to offer high standards from every point of view. And obviously to have all the necessary certifications.

**In your opinion, will technological advancement be crucial in the evolution of the market?**

Undoubtedly. We always try to improve ourselves and our machines are constantly evolving too. We have conducted several engine studies in order to decrease as much as possible the energy consumption, a very important topic today. And indeed our machines are always equipped with an energy meter that allows the customer to control the consumption. I am convinced that even in times of crisis people must invest, never stand still. Our collaboration with a colossus like Handtmann is an example. As well as the acquisition of VVS.

**When did it occur?**

Three years ago, we signed the deal on March 2nd, 2020, right at the beginning of the pandemic. A great timing! (she smiles, ed). It hasn't been easy to manage the transition with closed offices, but today we are very satisfied. After a restyling operation we have inserted some VVS machines in our range and they are getting a great response.

**Are you planning other acquisitions?**

We would surely like to develop the software part, which is one of our absolute pluses. Then who knows, we are always very attentive to the occasions that the market presents!

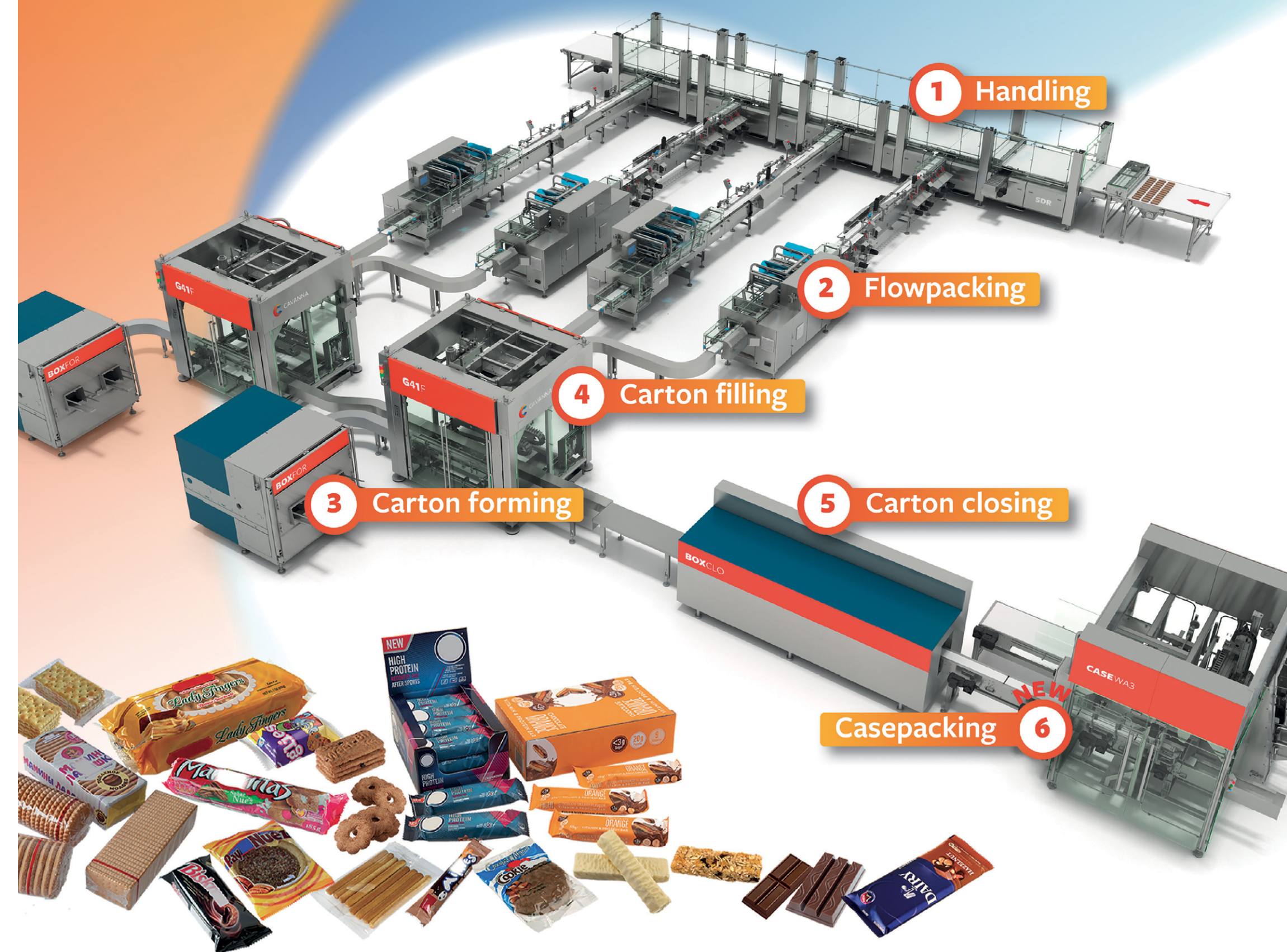
**A last question: can you estimate how many Velati machines have been sold around the world?**

Considering that we have been on the market for 155 it is quite difficult! Between standalone machines, big and small lines, we are talking about thousands of installations, who knows how many they actually are. I'll tell you an anecdote: years ago we got a call from South America. They told us that they had a green Velati machine and that they needed some spare parts. 'That's impossible, it can't be ours', I told them. Because our machines have always been red, I had never seen a green one. But it was true!

## Velati: la testarossa del food tech

Automazione, controllo da remoto, software gestionali e sicurezza sono i plus indiscussi dell'azienda milanese. Da 155 anni fornitore di macchine e linee complete per il trattamento di carni e salumi. Intervista alla titolare, Verena Veronesi.

# Cavanna: scalable Flowpack, Cartoning & Casepacking



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Hall: 3 Stand: 3B74



# Coligroup: the packaging revolution

At Interpack (Düsseldorf, 4-10 May) the thermoforming machines' specialist Colimatic and Alfaserice – a company of the Group – launch the new JPrint 44UDV, the printing solution that allows to eliminate the stocks of pre-printed reels.

by Lucrezia Villa

Innovation and ongoing evolution, with a special attention towards sustainability. Without forgetting the importance of establishing a profitable dialogue with costumers, with the goal of creating new efficient and tailor-made solutions in the production processes. These are the values at the core of Colimatic's philosophy. The company, located in Chiari, in the province of Brescia, for over 50 years has been a synonym of high-quality packaging. And beyond. In addition to packaging machines, indeed, the company boasts a rich range of completely customizable lines, that can be integrated with ever-more advanced devices. During Interpack, the number one international exhibition for the packaging world, on show in Düsseldorf from the 4th to the 10th of May 2023, the specialist launches the new printing solution JPrint 44UDV. Entirely designed and built by Alfaserice, a company of the Group specialized in printing solutions, "it allows our customers to say goodbye to the warehouse stocks of countless and expensive pre-printed reels," explain Vittorio Libretti and Flavio Albanese, CEO of Colimatic and CEO of Alfaserice, respectively.

## La rivoluzione del packaging si chiama Coligroup

In occasione di Interpack (Düsseldorf, 4-10 maggio) lo specialista delle termoformatrici Colimatic e Alfaserice – azienda del Gruppo – presentano la nuova JPrint 44UDV, soluzione di stampa che consente di eliminare gli stock di bobine prestampate a magazzino.

### "The customer? The center of our universe"

Being a reliable partner even before being a high-quality technology supplier: this is the goal for Colimatic. "Our intention has always been to place ourselves as a consultant and ally for our customers, establishing partnerships based on understanding, in order to design the best packaging solution, not only in terms of aesthetics and practicality but mostly of efficiency," underlines the CEO of the Group, Vittorio Libretti. The high customization level characterizes every line signed by Colimatic, 100% conceived and manufactured based on the specific needs and requests of the customer, both from a mechanical and software point of view. "We are among the few who can boast an internal software house, that allows us to be fully engaged in the line customization, managing every aspect of the project," adds Libretti. But Colimatic isn't only a synonym for packaging. In addition to packaging machines – that remain the core business – the company also boasts a wide portfolio of cutting-edge accessories among which labeling and printing systems, entirely customizable and integrable. Particular attention is paid, then, to the development of new eco-friendly solutions designed by using components that require less energy consumption and working on new packaging materials.

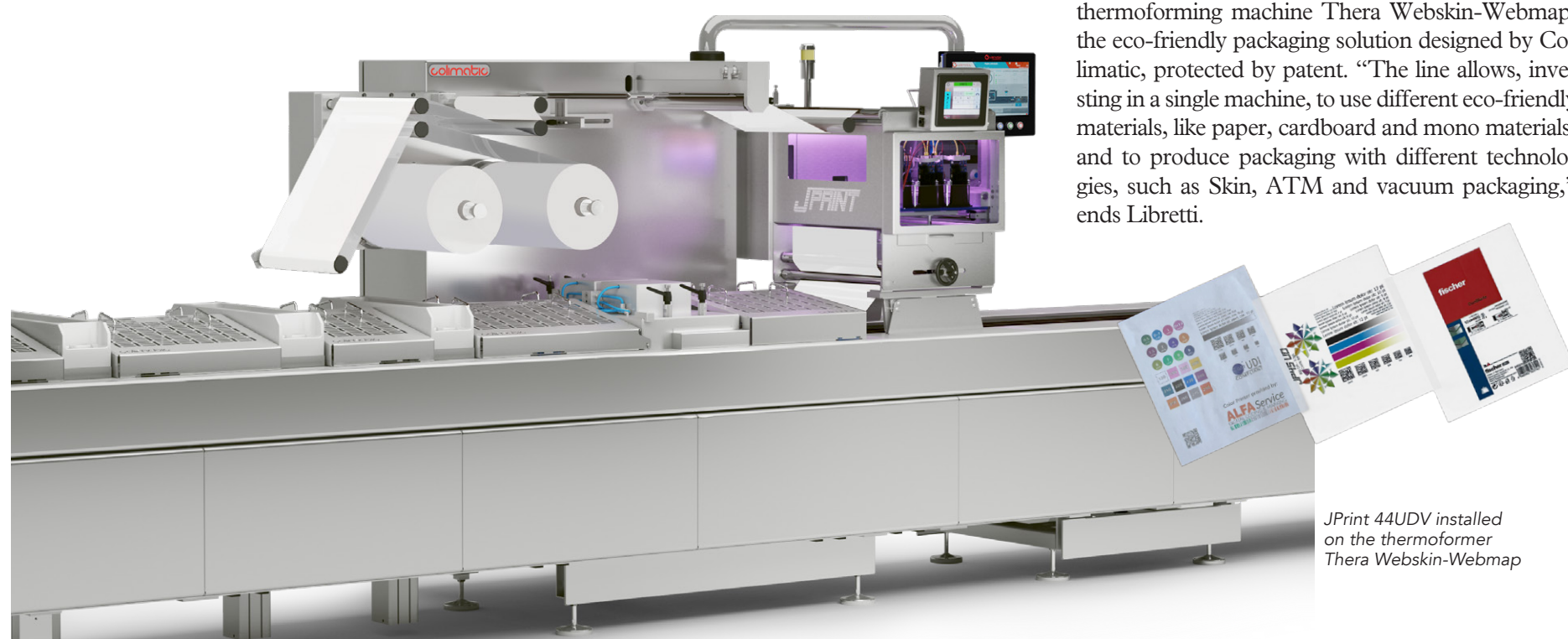
### JPrint 44UDV: the 'new entry' at Interpack

Speaking of product innovation, what better showcase than Interpack 2023 to present the latest additions to the brand? During the event, in fact, Coligroup and Alfaserice – the company of the Group, run by Flavio Albanese, and specialized in printing

solutions – will launch the latest developed solution, that allows to eliminate the stocks of pre-printed reels stored in warehouses. We are talking about the high-resolution digital color printer (four-color process CMYK) JPrint 44UDV, entirely designed and manufactured by Alfaserice. Extremely flexible, the printing quality is consistent and it allows to get a wide range of colors. It prints on plastic and paper film reels every kind of logo, picture, text, code or number, developed in complex printing layouts. The process is very simple: it is suffice to upload to the panel the necessary images and artworks in order to obtain a very high-quality printing up to the resolution of 600x1200 dpi. "The new JPrint 44UDV is a revolutionary solution, that allows the customers to say goodbye to the warehouse stocks of countless and expensive pre-printed reels, in favor of a single neutral film that if necessary can be customized," explains the CEO of Alfaserice. "Very often food manufacturers have to deal with different brands and recipes, that require different kinds of graphics and consequentially dedicated pre-printed films. JPrint 44UDV makes all small-scale productions, market tests, niche products or the monthly promotions within everyone's reach."

The benefits offered by the 'new entry' are therefore multiple: from the low operating costs (it is no longer necessary to invest in huge quantities of material to keep in stock), to the easy maintenance and image change without needing any additional printing accessories. The printing data can come from external databases and then managed and saved, in compliance with 4.0 Industry.

At Interpack, the printer will be installed on the thermoforming machine Thera Webskin-Webmap, the eco-friendly packaging solution designed by Colimatic, protected by patent. "The line allows, investing in a single machine, to use different eco-friendly materials, like paper, cardboard and mono materials, and to produce packaging with different technologies, such as Skin, ATM and vacuum packaging," ends Libretti.



JPrint 44UDV installed on the thermoformer Thera Webskin-Webmap

## The best of Italian technology on show at



- 04-10 May 2023, Düsseldorf -

### COLIGROUP

www.colimatic.com

#### Eco-friendly packaging solutions Thera Webskin/Webmap

##### Fields of application

Any kind of fresh or seasoned food product, with steering fluid, in bars, sliced, grated or julienne, in wedges or cubed.

##### Description and strong points

The Thera650 Webskin/Webmap line allows, with the investment of a single machine, to use different ecological materials - such as paper, cardboard and mono-materials - and to create packages with different technologies: Skin, MAP and vacuum. In particular, Webmap represents an innovative solution for the packaging of cold cuts, in a sustainable and pleasant package that maintains high shelf-life standards and the organoleptic and nutritional characteristics of food unaltered. The entire surface of the tray can be used for graphics, marketing and cooking instructions.

##### Technical specifications

- Production: up to 15 cycles/minute
- Machine's length: customized
- Colimatic Webskin/Webmap uses a very high-quality cardboard bottom with a plastic percentage of less than 10% (recyclable with paper). The lid (top) is separable and can be recycled in the plastic circuit.
- The tray is made from a reel, with printed and customizable graphics, thus eliminating the costs of manufacturing, storing, and managing pre-cut cardboard blanks.

Interpack  
2023  
HALL: 5  
BOOTH: E37



### ICA

www.icaspa.it

#### RCL1 Aromacup - automatic capsule filling machine

##### Fields of application

Capsule for coffee, tea or instant beverage.

##### Description and strong points

Modular machine, basic model perfect for entry-level production with semi-automatic changeover in 20/25 mins.

##### Technical specifications

RCL series work with all capsules style on the market, designed for modular solutions, from basic model to high speed version, up to 720 capsule per minute.

Interpack  
2023  
HALL: 5  
BOOTH: B05





## product preview

### E80 GROUP

www.e80group.com

#### Smart Factory

Interpack  
2023  
HALL: 12  
BOOTH: C47

#### Fields of application

Food and beverage, tissue, personal and home care, pharmaceutical, pet food, baby food.

#### Description and strong points

E80 Group has developed cutting-edge technologies that connect all intralogistics flows within factories and distribution centers, implementing the concept of Industry 4.0: the smart factory, sustainable, interconnected and safe. The solutions developed allow the integration of all the operations within the plant, from the automated handling of raw materials and finished products, through palletizing, wrapping and labeling, storage and shipping. The entire logistical flow is centrally driven by a single software platform, SM.I.LE80 (Smart Integrated Logistics), that ensures the efficient integration of systems and guarantees the optimal running of all operations.



### ACMA

www.acma.it

#### Smart Handling - Demo solution

#### Sectors of application

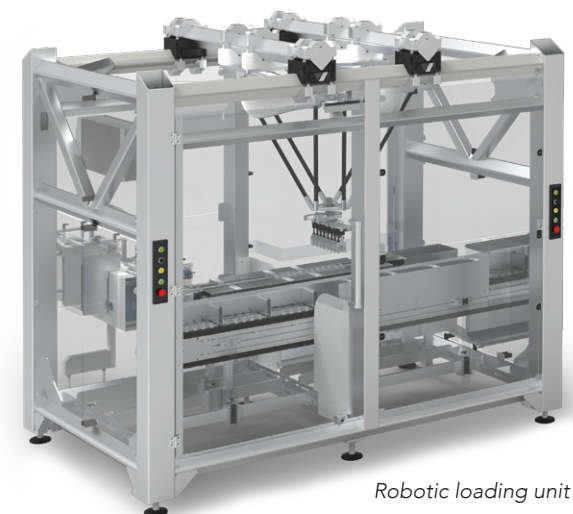
Confectionery.

#### Description and strength points

ACMA Smart Handling - Demo solution is an automated robotic distribution, flexible and smart, designed to handle flat-based products in a compact footprint. It shows a pick and place robot to order in line and orientate random products, followed by a second pick and place robot for aligned products to infed a packaging machine. The entire system is controlled through a single HMI for an easy management and monitoring of the production process. Main strengths: zero changeover time; management of any kind of flat base products shape; optimizations in terms of space, energy consumption and maintenance costs.



Interpack  
2023  
HALL: 6  
BOOTH: D31-D57  
(COESIA)



Robotic loading unit

Interpack  
2023  
HALL: 11  
BOOTH: E79

### VIMCO

www.vimco.it

#### Robotic product loading & forming machine for trays

#### Description and strong points

At Interpack, Vimco will present both innovation and tradition. The tradition will be recalled exhibiting a forming machine for trays at Reepack's booth (Hall 13 / B74). The machine will form trays by means of hot and cold glue simultaneously, in line with a thermosealer of Reepack. On its own booth (Hall 11 / E79), Vimco brings the innovation: a robotic product loading unit with a high-tech vision system. This vision system, equipped with different cameras, is able to recognize the size and orientation of the randomly incoming products, the quality and the colors of the primary packaging, a transparent film or a packaging of the same color of the transport belt. This system communicates to the delta robot which products to pick up and which products must be rejected.

### RICCIARELLI

www.ricciarellispa.it

#### Horizontal cartoning machine mod. RC140

#### Fields of application

Packaging of long goods in cartons.

#### Description and strong points

Extremely compact and easy-to-operate machine. Continuous pick-up cycle of the carton boxes from the store. Product introduction during the stop phase of the chain. Extremely simple format change with only the replacement of 4 or 6 forming drawers as needed. It can be combined with Ricciarelli G12 weighers with a patented system for feeding and treating the product.

#### Technical specifications

- Speed: up to 140 carton boxes per minute
- Long goods cut length: 240-260 mm
- Carton boxes dimensions: length: 250-280 mm, section: 50x30 to 115x60 mm;
- Installed power: 12 kVA



Interpack  
2023  
HALL: 11  
BOOTH: D20

follow



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

In accordance with the law and in compliance with quality requirements, **GB Bernucci**, with its business partners, provides a wide range of packaging solutions and is constantly dedicated to the research and development of innovative products made of eco-friendly materials that comply with its Mission:

**Food safety, Respect for the environment & Search for innovative packaging.**

One of the most extraordinary products that **GB Bernucci** offers is **Slimfresh**: it is an innovative and environmentally friendly packaging solution, made of a laminated cardboard base with a food liner and coated with a top as a second invisible skin around the product. This coating offers the possibility of extending food shelf-life, ensuring freshness and time lasting.

Recycling and sustainability are the guidelines of this new eco-friendly packaging: with a simple gesture you can remove the paper from the film ensuring an efficient recycling. **Slimfresh** is indeed recyclable with paper. The versatility of the product and its immediate display are the strengths of his new packaging.

In addition, thanks to a completely customizable paper based with four color printing, it offers a new advertising solution and it also give the opportunity to pack irregular shapes for better merchandising. In summary, this skin-pack is the solution to meet the various needs of the consumer, manufacturer and environment.



**Paperseal**® is an innovative, eco-friendly and sustainable tray that offers brands and retailers the opportunity to replace Modified Atmosphere Packaging (MAP) plastic trays and Vacuum Skin Packaging (VSP) trays with a barrier-lined paperboard alternative. Compared to traditional trays, this new packaging allows a plastic reduction of about 90% as the thin inner layer can be easily removed and disposed separately, ensuring an efficient recycling. This tray is recommended for cheese, fresh or processed meat, ready-made products, frozen foods, snacks, salad and fruit. The hermetically-sealed tray ensures the product remains fresh, with up to 28 days of shelf life, depending on the application. Minimum bulk and maximum advantage in one single packaging. The exclusive sealing process leads to a perfectly sealed surface. It is possible to customize the whole surface of the tray with an offset print up to 5+5 colors, both internally and externally, ensuring a 360°communication that perfectly meets the requirements of each customer.

Our innovative **PaperSeal Slice**® is recommended for sliced meats and cheeses requiring modified atmosphere.

Constructed from a single piece of paperboard, the tray requires no folding or gluing and does not require an additional label.

**PaperSeal® Cook** is a brand new tray technology for oven and microwave-ready chilled and frozen food applications. It has been created to match the functionality and performance of existing trays.

**PaperSeal Shape**® is a patented paperboard food tray designed for round, deep and multi-compartment applications, PaperSeal Shape® represents the latest step in the company's mission to improve access to high quality fiber-based alternatives to single-use plastic packaging. As with other trays in the range, PaperSeal Shape® reduces plastic by up to 90 percent compared to traditional plastic trays. The liner can be easily removed by the consumer post-use and the paperboard portion of the tray recycled in standard paper recycling streams. Dependent on application and barrier requirements, **PaperSeal Shape**® can be supplied without a liner, reducing plastic even further.

Upon request, all our paper solutions can be produced from renewable fiber sourced from sustainably-managed forests. We understand that the transition to fiber-based packaging is a priority for many of our customers, and it's clear that sustainable paperboard packaging solutions must meet the functionality and performance of existing tray designs.



www.gbbernucci.com



## CEPI

www.cepilos.com

### Bulk-handling system for the food industry

#### Fields of application

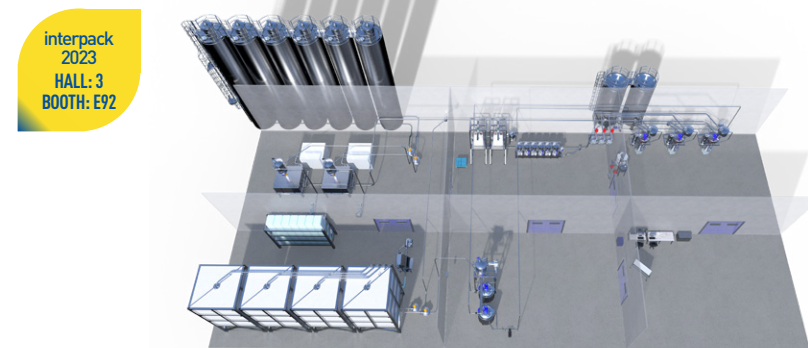
Bakery & biscuits, confectionery, pasta & cereals, premix, baby food and functional food, pet food.

#### Description and strong points

Turn-key, highly customized bulk-handling systems for the storage, conveying and dosing of raw materials, as well as fully integrated automation and technologies to complete all production processes. All design, production and commissioning operations are managed internally, and each system is designed through a detailed study of the user's processes and based in long term thinking to easily accommodate future developments.

#### Technical specifications

- Multiple indoor and outdoor storing options in stainless steel or antistatic fabric
- Minisilos and dumping stations for medium production volumes
- Broad spectrum stations for the storing and accurate dosing of micro ingredients
- Pneumatic conveyance
- Dosing in modular hoppers for powders, tanks for liquids and blending station
- Flour cooling, fermentation, sugar mill, invert sugar technology, salt solution systems, fat and liquid tanks, fat cold dosing, bread and biscuit rework systems
- CIP or PIG washing system
- Fully integrated automation including touch panels, process control software with full traceability and communication with ERP/MES



Interpack 2023  
Hall: 3  
Booth: E92

## IMA

www.ima.it

### Food processing and packaging solutions

#### Fields of application

Tea & coffee, savoury, produce, beverages & baby food, dairy and bakery, biscuits & confectionery.



Interpack 2023  
Hall: 17  
Booth: A20-1  
A20-8

#### Description and strong points

IMA serves the international Food market with the best platforms and machines available to satisfy any industry needs. A full array of processing and packaging technologies is available to cover the major industries. Taking advantage of synergies and integrations with IMA Group companies, IMA Food offers fully engineered turn-key solutions delivering highly efficient packaging lines. At Interpack 2023, the Group will present many different technologies. Under the spotlight, the launch of: C24-IQ Tea Bag packaging machine; Synkro Coffee capsule filling and sealing line; Delta OF-360 X Horizontal Form, Fill & Seal machine; Doytronic 120 Horizontal Form, Fill & Seal machine; PDP24 Stock Cubes Processing and Packaging line.

## TECNO PACK GROUP

### TECNO PACK

www.tecnopackspa.it

#### TCO 1924

High-speed complete line (45.000 p.p.h.) for the packaging of plum cakes, composed of: high-speed electronic flow pack packaging machine (twin) mod. FP 100 TWIN LD; high-speed and automatic packaging isles; flow pack electronic packaging machine Box Motion mod. FP 210 E; electronic cartooning machine Wrap Around mod. WP 020.



Interpack 2023  
Hall: 5  
Booth: F04 / F22

### GENERAL SYSTEM PACK

www.gsp.it

#### GSP 55

Electronic horizontal pillow pack wrapper, versatile and reliable, very flexible in the format-change, suitable for food and non-food products, both for single-dose and for multiple packages.



### IFP PACKAGING

www.ifppackaging.it

#### Diamond

Horizontal electronic wrapping machine for shrinkable film, with integrated shrink tunnel mod IFP SSI T 600.



### EURO IMPIANTI SKILLED GROUP

www.skilledgroup.com

#### Articulated robots

Ideal for pick & place applications, fast product handling, orientation, pallet-box filling and also palletising low pallet loads.



follow

## ZILLI & BELLINI

www.zilli-bellini.com

### Monoblocks ultraclean with automatic cleaning

#### Fields of application

Food.

#### Description and strong points

The company offers solutions to clean, fill and close glass, plastic, tin plate or aluminum containers. The monoblock is an integrated system to make all the phases in a controlled environment. A system of high efficiency filters introduce sterile air in the machine (Laminar Flow). After the filling phase the containers are moved inside a synchronized monoblock without any spillage of product before and during the closing phase. The operator is controlling the process through an interactive touch screen panel. For special products like low fat mayonnaise, the containers and the caps are sanitized. Zilli & Bellini provides a system for the automatic cleaning of the monoblock where the operator is never involved even for the cleaning of critical parts like valves and pistons.



Interpack 2023  
Hall: 14  
Booth: C01

## SIDEL

www.sidel.com

### RoboAccess\_Pal S

#### Fields of application

Food, home and personal care (FHPC).

#### Description and strong points

Sidel has drawn on its 50-plus years of palletizing expertise to create an all-in-one solution that combines the best of cobotic and robotic worlds. The new palletising unit, which will be presented at Interpack, provides a uniquely capable solution that delivers improved agility, operability and compactness.

#### Technical specifications

RoboAccess\_Pal S delivers speeds of up to 12 cycles per minute and enables a case payload of up to 25 kg while ensuring a fast return on investment, typically of one to two years. The palletising solution offers a new level of compactness with a footprint of less than 12m² for two stations with a significant pallet height of 1700 mm.



Interpack 2023  
Hall: 13  
Booth: 47

## ROBOPAC

www.robopac.com

### Genesis Thunder

#### Fields of application

Beverage, food, H&P care, tissue, empty containers.

#### Description and strong points

Automatic machine capable of guaranteeing a production output of over 200 pallets per hour. Presented at Interpack 2023 with the new ARC device for automatic changeover of the wrapping reel. Genesis Thunder is a real concentrate of technology, able to obtain absolute level performances both in terms of speed and material saving, as well as load stabilization that prevents damages that can affect the quality of the final product and the resulting waste. Thus, constituting an indirect source of economic and environmental cost savings.



Interpack 2023  
Hall: 13  
Booth: A47



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info@itasystem.com [www.itasystem.com/en](http://www.itasystem.com/en)

## New automatic fish tagging machine: Techfast.

It autonomously recognizes the fish sizes and the area of the gill in order to insert the tag in the same position. Itasystem Group is the Italian leader for the production of food grade approved tags and labels. New packaging solutions are available, please ask for more information: [info@itasystem.com](mailto:info@itasystem.com)





## CAMA GROUP

www.camagroup.com

### Turnkey robotised naked chocolate packaging

#### Fields of application

Confectionery.

#### Description and strong points

Advanced mechanical design and a modern high-tech digital automation infrastructure: the resulting solution is capable of handling 14 different packaging formats, with rapid changeover. The machine is equipped with full Industry 4.0 architecture; extremely quick RFID-managed part changeovers; comprehensive augmented reality (AR) capabilities, for training, operation, maintenance & spares; and a line-supervision and data-collection system for machine learning and analytics. Another element of demanding packaging lines around the world will also be on display in the shape of Cama's best-selling FW Case Packer. Capable of packaging corrugated cases at the rate of 25 per minute, the FW series has proved to be a real workhorse across multiple industries.

Interpack  
2023  
HALL: 13  
BOOTH: A33



## FMT

www.fmt.it

### Inline volumetric piston filler mod. VEGA8T

#### Fields of application

Suitable to fill liquid, dense, semi-dense products in glass, metal and plastic containers.

#### Description and strong points

FMT Inline volumetric piston filler has been designed for highest flexibility in terms of production, washing and format change. Clean design, automatic Cip washing (without disassembly of parts), touch-screen panel, servomotors for maximum filling accuracy and flexibility, full stainless steel design and high-level functional customization are some of the machine's best features. The vega series are available in five versions: with 2, 4, 6, 8 or 12 filling heads.

#### Technical specifications

- Production capacity: from 1.000 up to 10.000 cph depending on the container and the product
- The filling valves may be piston-system or flow-meter (mass or magnetic).
- The machines can be supplied with several accessories.

Interpack  
2023  
HALL: 13  
BOOTH: E65



## ANTARES VISION GROUP

www.antesvisiongroup.com

### ALL-IN-ONE

#### Fields of application

Food.

#### Description and strong points

A single in-line machine that integrates innovative technologies for quality control, such as laser and hyperspectral spectroscopy, with vision, weight, and X-ray technologies, to guarantee the quality and safety requirements of the products. All the fundamental inspections required by the regulations, but also innovative applications, capable of: verifying the presence of micro-holes on the packaging by an innovative application of laser spectroscopy technology; verifying the presence of extraneous bodies through the application of X-rays; product weight checking; seal checking to identify the presence of food in the seal, on both transparent and colored and covering packaging through hyperspectral technology; label and code checking.

Interpack  
2023  
HALL: 13  
BOOTH: A48



## CARLO MIGLIAVACCA

www.carlomigliavacca.com

### Automatic volumetric piston filler

#### Fields of application

Pet food, sauces and ready meals, sweets, creams and chocolate.

#### Description and strong points

Automatic volumetric piston filler of mixed products with whole pieces, liquid and pasty in glass, metallic or plastic containers of any dimension and volume. The characteristic of the Quadriplex 150 filler allows the dosing of particularly difficult and delicate products, without altering the structure of the parts in suspension during the dosing phase, keeping the organoleptic properties of the product intact. Hourly output up to 200 cpm. Strong points: high filling accuracy, remote control, fast cleaning operations and fast changeover.

Interpack  
2023  
HALL: 05  
BOOTH: D23



## M.C. AUTOMATIONS

www.mcautomations.com

### Multi-style wrapper OMNIA<sup>6</sup>

#### Fields of application

Chocolate.

#### Description and strong points

The OMNIA6 chocolate wrapping machine offers high speed to wrap: Double Twist and Fancy for eggs and spheres; Twist on Top, Double Twist, Side Twist for products with flat bottom; Bunch, Vienna, Die Fold, Gift Wrap for products with flat bottom and tablets.

A reliable, innovative, versatile, flexible, and compact chocolate wrapping machine.

#### Technical specifications

- Wrapping style changeovers in 60 minutes or less.
- High speed for all types of wrapping.

Interpack  
2023  
HALL: 4  
BOOTH: C06



## RS TECNOLOGY

www.rstecnology.it

### Multifunction vacuum cooking kettle RS-40

#### Fields of application

Food, cosmetic, pharma.

#### Description and strong points

From 10 to 250 liters volume, simple to use, the machines have been designed and built to last long and perform their tasks superbly. By pouring the ingredients into the vessel and closing it airtight, the Robot starts cooking, making concentrate, cutting, mixing, homogenizing, emulsifying and candying. They can perform one or more functions at once. Thanks to the Induction Heating revolutionary concept, 95% of the absorbed energy instantly becomes heat. A significant saving of energy, costs and related emissions combined with a fantastic cooking precision.

Interpack  
2023  
HALL: 3  
BOOTH: D97



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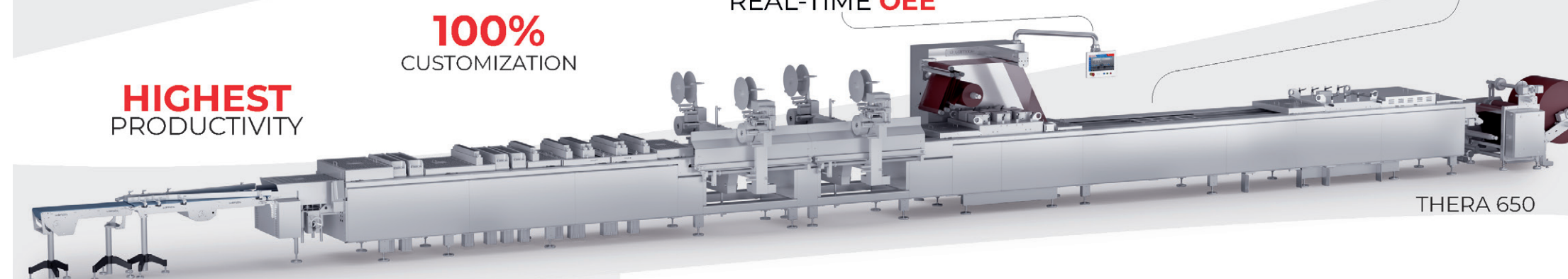
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**HALL 5  
BOOTH E37**

www.colimatic.com



## product preview

### TECNOVAC

www.tecnovac.com

#### Flowpack

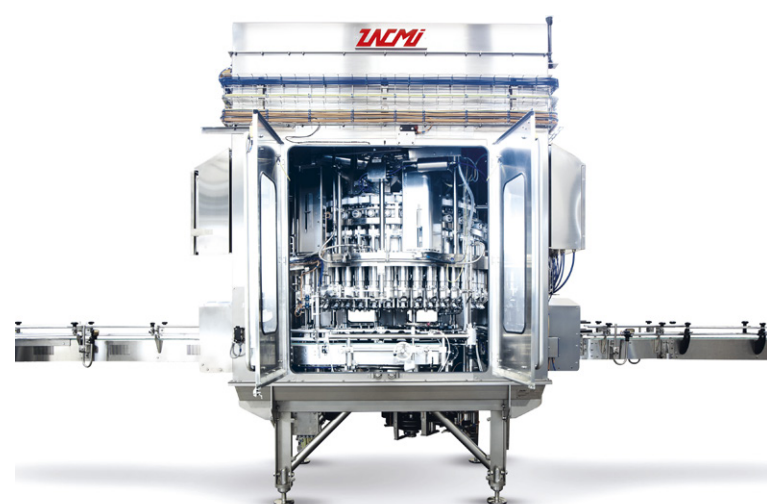
##### Fields of application

Food, medical, ice cream, industrial.

##### Description and strong points

Tecnovac acquires Chrimax and positions itself as the end-of-line packaging expert. With a complete range of thermosealing and thermoforming machines, vacuum and filling machines and now flowpackers, Tecnovac meets all the needs in end-of-line packaging. The modular design reduces production time and ensures fast order processing. The interchangeability of some machines allows to switch from semi-automatic to automatic production with the same mould. Customer service is active with timely technical online support, remote or on-site intervention.

Interpack  
2023  
HALL: 5  
BOOTH: C04



Interpack  
2023  
HALL: 13  
BOOTH: B82

### ZACMI - ZANICHELLI MECCANICA

www.zacmi.com

#### Vertical valve piston filler

##### Fields of application

Liquid or viscous and pumpable products, with or without suspended solids.

##### Description and strong points

Vertical valve piston filler (Zacmi patented) recommended for: high level of hygienic requirements for sensitive products (such as baby food, paté, etc.) or in presence of particles and pieces (goulash, tomato in suspended solid, etc.).

##### Technical specifications

- Volume dosage from 500 to 3000 g.
- Filling speed up to 1000 c.p.m.

### CAVANNA

www.cavanna.com

#### Primary and secondary turn-key packaging solutions

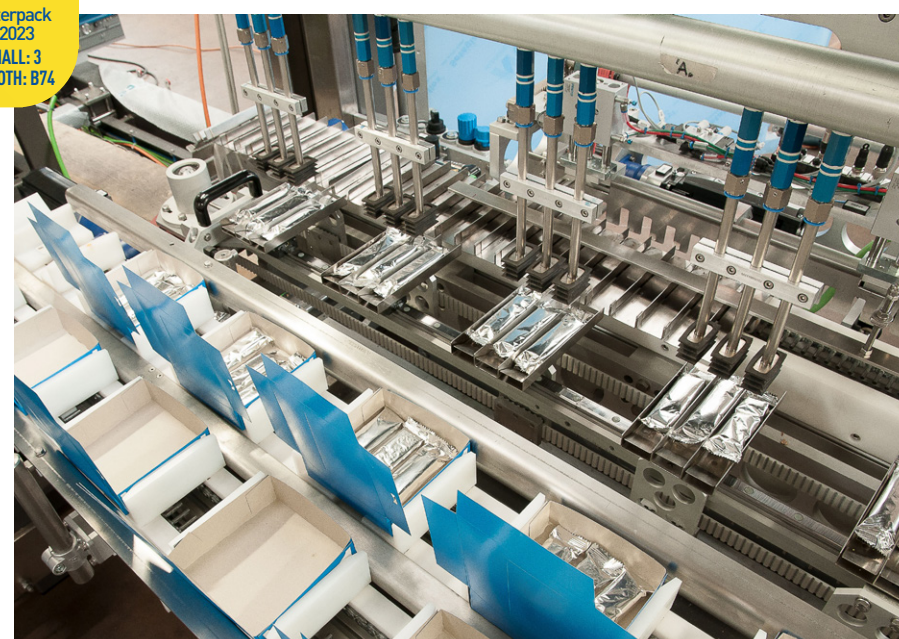
##### Fields of application

Bakery, confectionery goods and savory snacks, ready-to-eat and coffee caps.

##### Description and strong points

At Interpack Cavanna will exhibit different lines. The first one is G41EFC: the mono-bloc solution of Cavanna to erect, fill and close cartons at high speeds and flexibility, efficiently integrating primary and secondary packaging. Another machinery is Zero5BMF: a high performance flowpacker, with 'BoxMotion' transversal sealing technology. It is one of the fastest machines on the market, reaching speeds of over 300 pieces / min. The third solution on display is TSL with Zero5NKZ: Tray Slug Loader (TSL) is a numeric, multi-lane loader developed for products enrobed with chocolate, cookies, sandwiches and products with decorations. TSL is connected to a flowpacker ZERO5NKZ, capable to deliver up to 9 different packaging configurations, regardless the number of incoming lanes. Again at Cavanna's booth is Zero4WD: the Cavanna platform of wash-down equipment, up to IP 67 ratings, to minimize any risks of contamination. Finally, the Wrap Around WA3: Cartesio Packaging, the newly-acquired company specialized in cartoning solutions, presents a compact concept for end-of-line packaging.

Interpack  
2023  
HALL: 3  
BOOTH: B74



G41EFC

### CIDIESSE ENGINEERING

www.cidiesse.com

#### Stainless steel bucket elevator mod. ETC/54

##### Fields of application

Food and non-food sectors.

##### Description and strong points

Pendulum bucket elevator made of stainless steel, suitable for the horizontal and vertical handling of bulk materials. It finds application both in the processing and packaging lines. It is equipped with automatic buckets cleaning, particularly indicated at product changeover. Cleaning programs can be set and customized through the touch screen control panel. Throughput up to 4,6m3/h (models for higher flow rates available).

Interpack  
2023  
HALL: 11  
BOOTH: G44



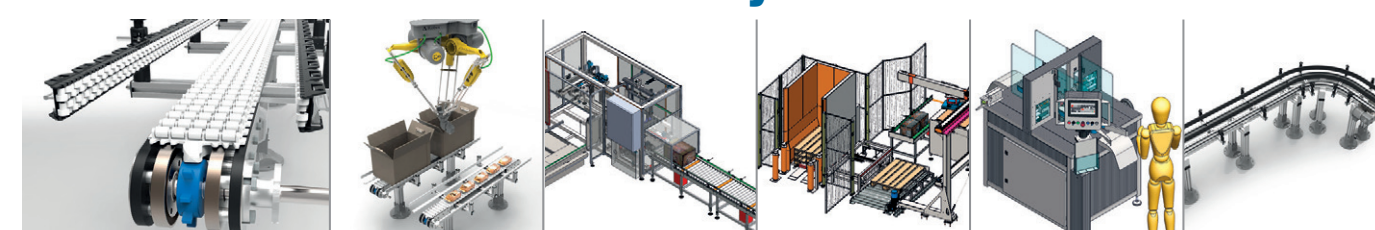
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www.tecnobrianza.it



## B&B SILO SYSTEMS

www.bbsilos.com

### Sugar mill



#### Fields of application

Food.

#### Description and strong points

It grinds crystal sugar through the rotation of tools positioned on a rotor inserted in a stator. The high peripheral speed of the rotor, the particular impeller conformation and the materials used allow to obtain finesses of a few microns. The required particle size is ensured by the grids at the bottom.

#### Technical specifications

Filter for powders demolition during the milling, electric extractor fan, basket for sleeves, filtering fabric sleeves, electrovalves group air shot, compressed air cumulation tank for air shot, centrifugal mill, opening and closing door, stroke end of security door, electrical motorization with belt transmission and belt tensioner system, stainless steel cylindric mixing and storage tank, support structure, stirrer with horizontal shovel, extractor/batching screw, motoreducer stirrer, min/max level probes, shaft seals locking.

Interpack  
2023  
HALL: 3  
BOOTH: A46

## TECNO 3

www.tecno-3.it

### Continuous melter

#### Fields of application

Confectionery and dairy industry.

#### Description and strengths

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



Interpack  
2023  
HALL: 3  
BOOTH: P91

## COMEK

www.comek.it

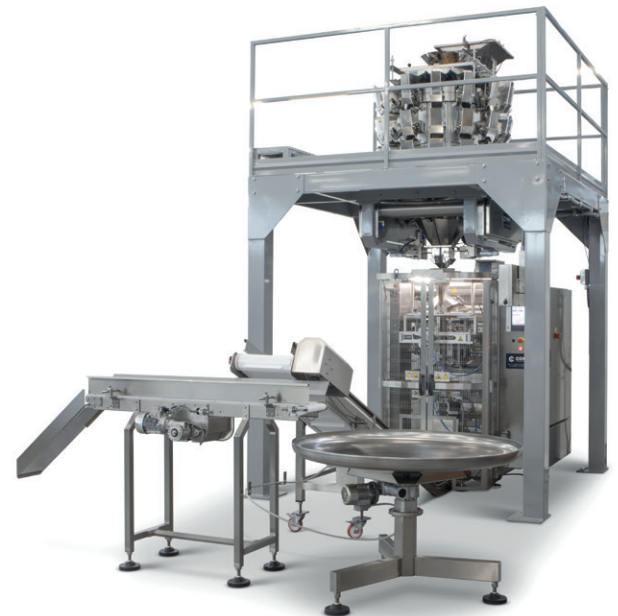
### High speed and high flexibility weighing and packaging plant

#### Fields of application

Dairy convenience food, fresh vegetables, frozen foods, snack, confectionery.

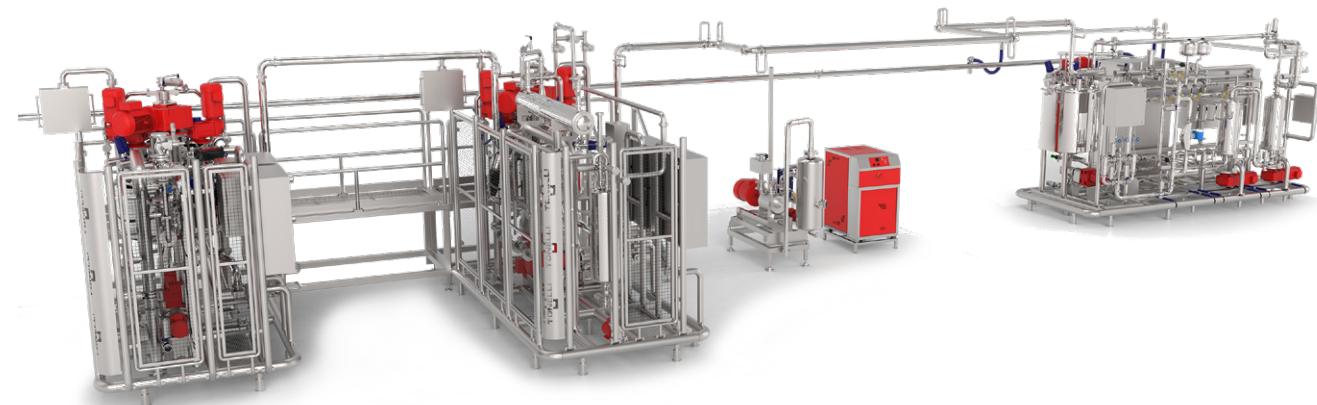
#### Description and strong points

The focus of the new Comek weighing and packaging line is: speed, accuracy flexibility and efficiency, allowing to produce up to 140 packages per minute. The line is composed of a Multihead weigher 16 heads mod. CK16ST - frame and body made of AISI 304 stainless steel, with extractable weighing modules, motorized opening buckets, high resolution touch screen panel with help in-line - and of the VFFS machine mod. Omnya EVO 330 with triple mode of operation: continuous, intermittent and Doypack. Designed with a stainless steel Open Frame. The horizontal sealing unit with box motion system combined with sealing bars with a special execution allows high packaging performance even with difficult heat-sealable packaging materials, to realize many types of formats: pillow bag, gusset bag, block bottom, 'Stabilo', doypack with and without zipper.



Interpack  
2023  
HALL: 14  
BOOTH: A-70

Interpack  
2023  
HALL: 3  
BOOTH: E75



## TONELLI GROUP

www.tonelli.it

### Multi-filling plant

#### Fields of application

A variety of creams and sauces, both savoury & sweet, and various fillings for wafers, sandwich biscuits, chocolate pralines, cup-cakes, pound cakes, muffins, chiffon cakes, layer cakes, frozen patisserie and more.

#### Description and strong points

The Multi-filling unit can be made up with different machines and capacities depending on the final cream requested. It is a combination of scraped surface exchangers, scraped surface double surface rotary exchangers, Combataerators which are combined depending on the product required. Easy to manage, flexible, reduced waste, reduced washing and sanitizing times.

Interpack  
2023  
HALL: 3  
BOOTH: A13



HTB

## SACMI PACKAGING & CHOCOLATE

www.sacmi.com

### Chocolate packaging solutions

#### Fields of application

Chocolate, chocolate/cereal bars, snacks and pralines.

#### Description and strong points

For the chocolate world, Sacmi Packaging & Chocolate introduces the new HFT 518 refining machine and two machines from the Nano Chocoline mini line: the new Cavemil Super continuous moulding line and the new drop and stick dosing line. Still within the field of chocolate, the packaging proposal consists of two machines for traditional wrapping: the new HTB wrapping machine for chocolate bars and tablets and the HY7 hybrid wrapping machine for flat-bases pralines. The JT Advance flowpack packaging machine, top of the range for chocolate/cereal bars, snacks and pralines that require high productivity, integrated with Advance S-334, the trifunctional cell with the innovative linear motor system, which packs up to 800 products and 150 boxes per minute.

Interpack  
2023  
HALL: 4  
BOOTH: E05

## SOCIETÀ COOPERATIVA BILANCI

www.coopbilanciai.com

### Galaxi HS

#### Fields of application

Packed fresh food (meat and poultry, dairy, ready meals, cured meat, fruits and vegetables, fish, fresh pasta, etc).

#### Description and strong points

Cutting-edge range of weigh price labelling and control systems with AISI 304 stainless steel frame, hard anodised belt mechanisms with quick-release system for easy cleaning and maintenance. Touch-screen 10" operator interface with IP65 rating. Electro-assisted label printing/application unit height adjustment. Suitable for 'C WRAP' labeling module. Designed and approved both to produce labels for pre-packaged variable weight products and guarantee the correct quantity for the fixed weight products, in compliance with the regulatory framework of the EU.



Interpack  
2023  
HALL: 11  
BOOTH: D51

## ITALPACK PACKAGING MACHINES

www.italpack.net

### Automatic packaging machines

#### Fields of application

Powder and granular products in pre made paper bags.

#### Description and strong points

Easy to use heavy duty carousel packing machines, multi format, reliable, guaranteed and with service and backup everywhere. Cam driven mechanical with state-of-art electronics and remote trouble shooting, totally designed and assembled in Italpack Italy: a worldwide recognized manufacturer of automatic paper bag packing lines, with 1,300 installations, 96 countries covered, and 41 years of activity.



Interpack  
2023  
HALL: 12  
BOOTH: C65

## FEA

www.piovan.com

### SprayStay

#### Fields of application

Electrostatic coating of biscuits, crackers, cakes, chocolate, pasta, snacks and candies.

#### Description and strong points

SprayStay is the innovative system developed by Fea for electrostatic coating to apply different kind of powders and small particles on a wide range of products. The unique electrostatic technology allows to get best in class results compared to traditional gravitational coating technologies, that present limitations such as waste of raw materials, loss of powder adhesion to the product and interruption of the production process. SprayStay, on the other hand, ensures that the coating process is uniform, homogenized and enduring, whilst guaranteeing 30% less of raw material used and consistent quality over time, through a completely automated process.

Interpack  
2023  
HALL: 11  
BOOTH: A76



## DM PACKAGING GROUP

www.dmpackaginggroup.com

### Flowpack Victoria 600

#### Fields of application

Non-food and food packaging (like bakery products, fruit and vegetable trays or multipacks).

#### Description and strong points

The Victoria flowpack machine represents the meeting of flexibility, design and reliability. Designed for easy access to machine parts, thanks to the exclusive EasyClean system, it guarantees maximum ease of cleaning and

maintenance operations. The sliding surfaces of the product that can be opened and inspected without the aid of keys, the outfeed belt that can be tilted to 90 degrees for access to the sealing bar resistances, the crumb collection drawers under the feeding bench. Available for 600 and 700 mm reels, in both rotary and intermittent sealing versions, Victoria can seal a large variety of materials, from traditional BOPP to fully compostable paper-based products.

#### Technical specifications

- Max reel: 600 mm
- Speed: 120 bpm



## product preview

### NIEDERWIESER

www.niederwiesergroup.com

#### Nextflex

##### Fields of application

Food packaging.

##### Description and strong points

NextFlex, the recyclable line of thermoforming film and vacuum pouches, is the result achieved by combining the 11-layer coextrusion technology with the new formulation based on Mono Polyolefins (MPO) in polyethylene and polypropylene and a lower percentage of EVOH. Thanks to its Monopolyolefin structure and the high-performance raw materials used, it reduces the density by 6% compared to similar PA structures. NextFlex products have maximum flexibility, high barrier properties and, in general, reduced energy consumption in terms of welding and forming temperatures.

##### Technical specifications

- NextFlex film structure PP-EVOH-PE available in: recyclable thermoformable films for vacuum applications; recyclable film for converters; recyclable CombiNext smooth vacuum bags made from NextFlex film; recyclable CombiNext Fresh vacuum bags and embossed rolls made from NextFlex film - perfect on external suction machines for domestic use.
- Recyclability certifications obtained by NextFlex Film: Institut Cyclo-HTP; Interseroh Certification (with the global rating of 19/20).



interpack  
2023  
HALL: 7A  
BOOTH: C01

### PIETRIBIASI MICHELANGELO

www.pietribiasi.it

#### CIP Plant

##### Fields of application

Washing plants for production machinery, packaging lines and pipelines with solution recirculation system and automatic temperature and concentration control.

##### Description and strong points

Maximum possibility of customization both of the capacity of the plant and the degree of automation, number of lines and type of heating, from the space-saving system with manual valves to the large fully automated plant with more lines. Saving of time, water, energy and certification of the result.



interpack  
2023  
HALL: 3  
BOOTH: E20

### GORRERI FOOD PROCESSING TECHNOLOGY

www.gorrieri.com

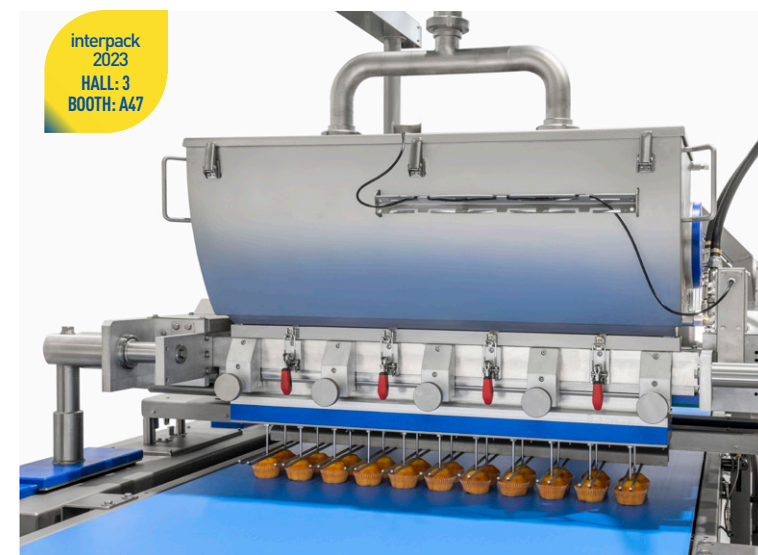
#### Cakes processing solutions

##### Fields of application

Industrial confectionery.

##### Description and strong points

Gorrieri Company designs turnkey solutions and a wide range of equipment for the industrial production of any type of cake. From mixing equipment to decoration, passing through dosing and filling devices, Gorrieri technology is the high-tech ally to improve and optimize the needs of industrial confectionery production all over the world. A 55-year know-how combined with innovative and customized solutions to provide the most performing technology for the complete production of birthday cakes, muffins and any type of dosed product, cheesecake, sponge cake, tarts, pies, brownies, cream puffs, macarons and more.



interpack  
2023  
HALL: 3  
BOOTH: A47

### RE PIETRO

www.repietro.com

#### Popping Machine RP-EVO

##### Fields of application

Food processing, healthy-food.

##### Description and strong points

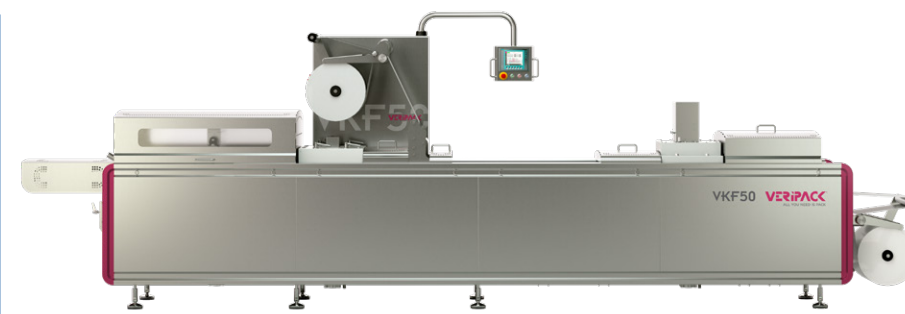
The Popping Machine RP-EVO is the new generation press by Re Pietro Srl. It allows to produce both super thin snacks and puffed cakes with the same machine, keeping the original flavor of the raw material used, whether they are cereals, legumes or micropellets.

##### Technical specifications

- Nickel coated steel frame, stainless steel electric panel with a side rotating and swivel touch screen control panel set at eye's level for easier use.
- Hydraulic unit for the movement of the mould to generate the necessary pressure for the expansion of the products.
- Volumetric dosing of the raw materials by a pneumatically moved feeding plate.
- The mould is made by hardened steel coated with titanium nitride, to guarantee solidity and a long-lasting life, and to prevent the sticking of the products.



interpack  
2023  
HALL: 1  
BOOTH: C33



### VERIPACK

www.veripack.com

#### VKF 50

##### Fields of application

Food (meat, fish, cheese, fresh pasta, fruits and vegetables) and non-food.

##### Description and strong points

The VKF50 automatic thermoforming packaging machine is designed to ensure reliability and easy use. It is possible to obtain packaging in both flexible and rigid plastic materials, then linear and perimeter cuts (in shape). Suitable for sealing only, Skin, MAP, and vacuum.

##### Technical specifications

- Made of stainless steel
- Fast both in handling and changeovers without the need of tools, and in integrating with other elements to make up a packaging line.
- Easy to manage thanks to a color touch screen type control panel.

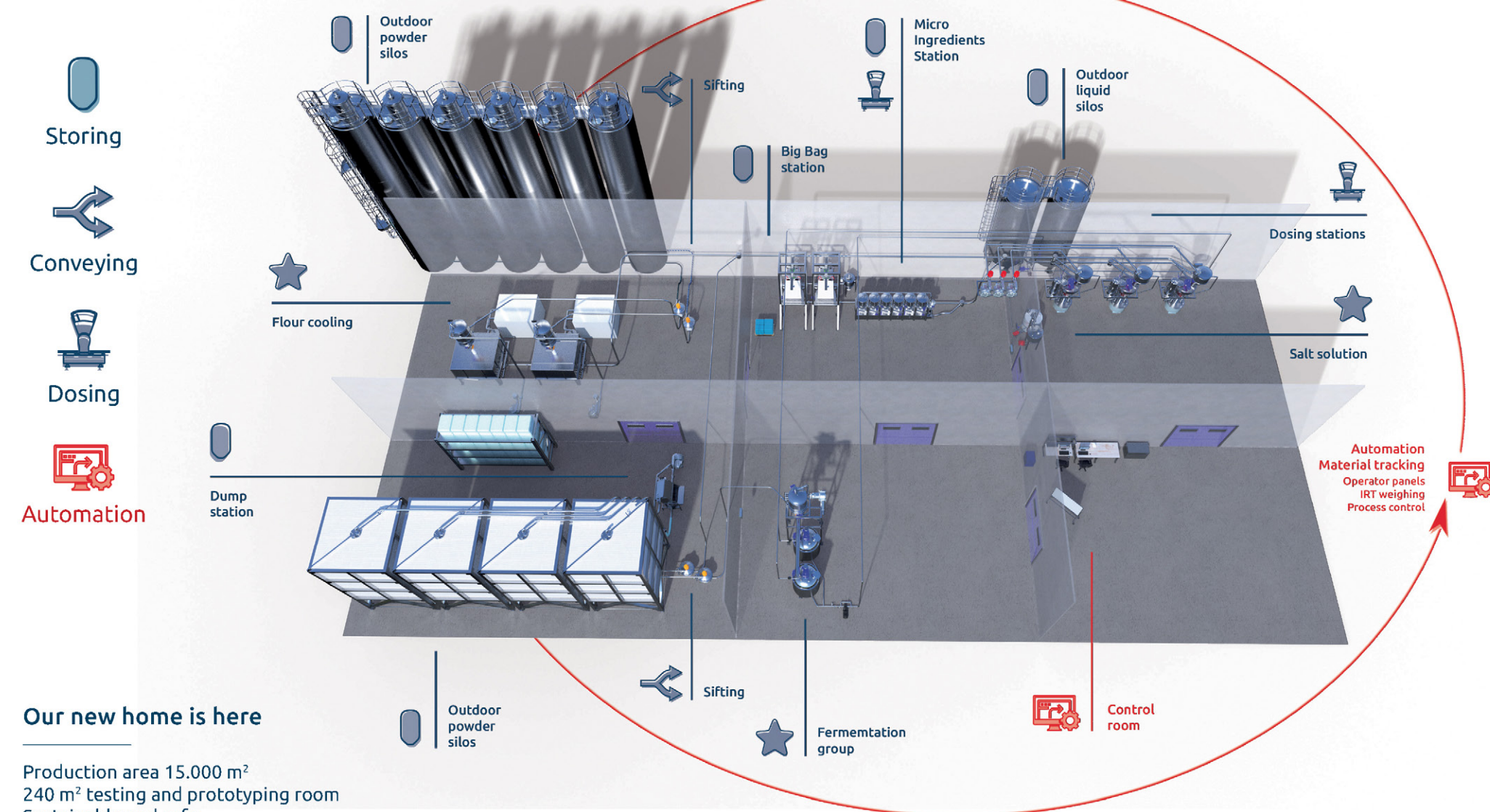
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HALL: 5  
BOOTH: B37



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## P.E. LABELLERS

www.pelabellers.com

### Modular SL

#### Fields of application

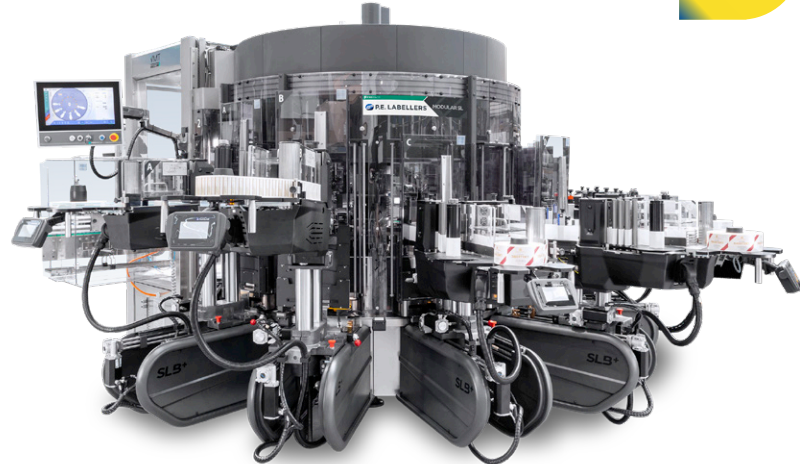
Wine & spirits, beer, food & dairy, pet food, beverage, personal & home care, chemical, pharmaceutical.

#### Description and strong points

A totally flexible and ergonomic labeling machine, that allows for a multitude of configurations and application technologies. Fully interchangeable labeling stations are installed on it, allowing to switch from a system with hot melt technology, to one with cold glue or a pressure sensitive one, in a very immediate way. The labeling stations can be either fixed or on independent carts. Modular SL is a machine with a vocation for safety: it features shutter protections, which, if raised, stop the machine operation instantaneously.

#### Technical specifications

- Production speed: 2,000 to 72,000 BpH
- Technology: pressure sensitive, hot melt, cold glue, roll-fed hot melt, thermal shrinking
- Applications: front and back labels, neck labels, l, l and U tax stamps, wrap-around labels
- Labels material: paper, PVC, OPP.



Interpack  
2023  
HALL: 13  
BOOTH: A75

## ING. E. VEZZADINI & C.

www.ingvezzadini.it

### KRV

#### Fields of application

Butter and margarine.

#### Description and strong points

The KRV packaging machine for butter and margarine is the result of cutting-edge technology research accompanied by Vezzadini's decades of know-how. The design is conceived for a versatile use, thanks to the predisposition to pack sizes from 50 g to 1000 g, while the use of the latest PLC technologies allows for high performance in terms of speed and precision: in fact, it is possible to pack up to 100 pieces per minute, while the pre-forming of the bags and the folding system allow for a perfect bottom fold wrapping. The packaging machine can be connected to other end-of-line systems, such as brick tilter, checkweigher and case packer. Vezzadini's technical service scheduling and the use of high-quality materials reduce extraordinary maintenance and downtime, enabling continuous and long-lived production.



Interpack  
2023  
HALL: 13  
BOOTH: A02



Interpack  
2023  
HALL: 4  
BOOTH: A59

## LAWER

www.lawer.com

### Supersincro

#### Fields of application

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

#### Description and strong points

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

#### Technical specifications

- Higher productivity: up to one bag every 30 seconds
- Higher accuracy: up to a tolerance of  $\pm 0.1$  g
- Higher repeatability: CPK more than 1.67
- Higher OEE (Overall Equipment Effectiveness)
- Higher flexibility & modularity: custom project configuration, different sizes of bags
- Environment respect thanks to the latest component version, which helps to reduce the consumption and pollution of the equipment.
- Lower consumptions (up to -30%) using the latest generation of servo motors.



Interpack  
2023  
HALL: 4  
BOOTH: C73

## GRASSELLI

www.grasselli.com

### ATF Lite

#### Fields of application

Tray-filling machines.

#### Description and strong points

ATF Lite is a flexible tray filling machine perfect to automate the tray packaging process. With a capacity of up to 60 trays/min, it allows for maximum flexibility and significant cost reduction, for an automated process with the least handling of the product. The flexible modular layout includes 5 independent modules - slicing, shingling, operator belt for tray composition, tray denesting area, tray filling with line-up towards tray sealing - to create the most efficient line set-up for your process.

#### Technical specifications

- Better end-product quality thanks to the smoother product handling, resulting in less contamination risk and product damage.
- It can deliver live production statistics directly on your PC and provide you with live assistance to reduce machine downtimes.
- No need for mechanical adjustments when switching tray size. ATF Lite is adaptable to a variety of tray formats.

## ING. POLIN E C.

www.polin.it

### Extruder

#### Fields of application

Industrial production of extruded, co-extruded and wire-cut biscuits.

#### Description and strong points

With the appropriate combination of accessories, the machine can produce a variety of biscuits, like continuous extruded - cut by a guillotine -, wire-cut and soft center (encrusted). Head with adjustable static height, mounted on a mobile carriage laterally extractable for cleaning purposes. It can be installed over a steel belt or a belt conveyor. Strong points: hygienic design, easy cleaning and maintenance, fast and tool-free belt changeover.

#### Technical specifications

- Up to 300 strokes per minute.
- Big rollers: 320 mm.
- The machine can operate with filler block with pumps.
- All motors are brushless.
- Wire-cut parameters adjustable via control panel.
- Possibility to cut difficult products with many inclusions via shutter.



Interpack  
2023  
HALL: 4  
BOOTH: E37

## LAFER PACKAGING

www.laferpack.com

### Disko

#### Fields of application

Horizontal packaging machine for candy, chewing gum, sweets, lollipops.

#### Description and strong points

The new year has begun with a new challenge for the Laferpack team: the restyling of Disko, one of its top products for the packaging of hard candies and lollipops. The electronics developed by the company technicians and the high-speed sealing can grant better performances if compared to the previous model. Also, for Laferpack sustainability is a social responsibility to be shared with its own customers, which is why Disko machine and the whole products range are suitable with new wrapping materials that guarantee a minor environmental impact.



Interpack  
2023  
HALL: 4  
BOOTH: B28



Interpack  
2023  
HALL: 11  
BOOTH: G26

## GRANDI

www.grandi.it

### Bandrolling machines

#### Fields of application

Cheese, candies, chocolates, tobacco.

#### Description and strong points

Originally produced to deal with very specific cases, Grandi's experience with seal-banding machines became so significant that production has now reached extremely high quality and reliability levels. As they can be adapted to all packaging formats and sizes, they are frequently used in the confectionery and general food industries.

#### Technical information

- The seal-banding machine BC 120 can be connected to: boxes buffer system; calibrator; boxes stacking unit at the machine exit mod. ST 2007.
- The machine can work with both the paper and the self-adhesive type seal-band.
- Specifically designed to supply a complete packaging line.



## COMI PAK ENGINEERING

www.comipak.com

### A480PLM

#### Fields of application

Food sector.

#### Description and strong points

This automatic clipping machine is suitable for closing bags containing bakery or pastry products and pasta. It applies the plastic 'clipband' closure with double metal core, where the expiry date or batch number can be printed. This model guarantees precision and high speeds and can be installed in line with any type of vertical or flow-pack packaging machine.

#### Technical specifications

- Low consumptions thanks to the elimination of all pneumatic components and the use of high-performance brushless motors.
- The PLC allows for speed variation, visualization of the alarm history, production history with data storage, piece counter and 50 customizable programs.
- Thanks to optional remote connection via ethernet, the customer can print the data and communicate with his own company management system.



Interpack  
2023  
HALL: 11  
BOOTH: A04

## GOGLIO

www.goglio.it/en/

### GStar

#### Fields of application

Packaging line for coffee.

#### Description and strong points

GStar is the first machine for both vacuum and soft packaging able to produce up to 200 packs per minute, twice the speed of other machines on the market. The line provides maximum efficiency and speed in processing laminates both with aluminum and mono-material, both ground and bean coffee packaging and is suitable for the production of packs from 250g up to 1kg.

#### Technical specifications

In the GStar, asynchronous technology with long linear motor is applied for the first time in the industry, which allows to modulate the production speed according to the individual process which improves the performance in terms of efficiency. The packages are placed in cells that move independently of each other from one processing stage to the next, reaching speeds of up to 2.5 m/s and 2g acceleration.



Interpack  
2023  
HALL: 11  
BOOTH: E40

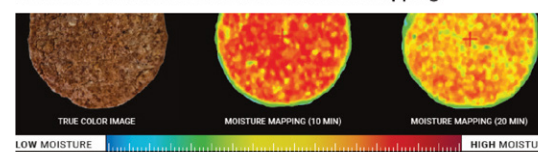
Interpack  
2023  
HALL: 3  
BOOTH: A38



#### Foreign Body Detection and Classification



#### Moisture Measurement and Distribution Mapping



## EYEPRO SYSTEM - KPM ANALYTICS

www.eyeprosystem.com

### Multi-Eye

#### Fields of application

Bakery and confectionary.

#### Description and strong points

Multi-Eye integrates hyperspectral imaging, which combines spectroscopy and imaging technologies from the Visible spectrum to the Near Infrared (NIR). This combined technology offers the possibility for real-time and on-line image analysis of features which are impossible to measure with traditional inspection technologies (True Color Vision, Metal Detector and X-Ray), such as Advanced foreign body detection/classification and Moisture distribution mapping.

## FBR-ELPO

www.fbr-elpo.it

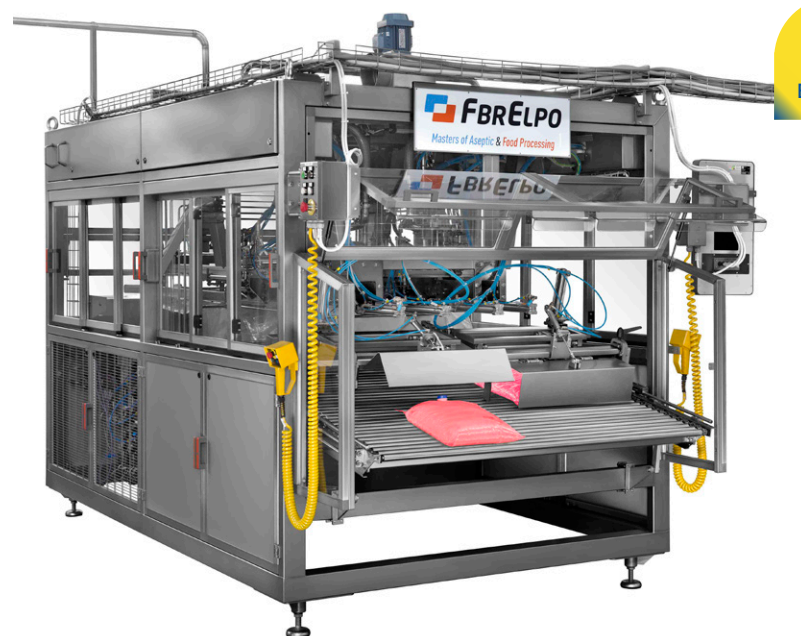
### Mustang Aseptic filling machine

#### Fields of application

Filling and packaging.

#### Description and strong points

Achieving extremely high working capacities to satisfy the bag-in-box market is possible now, thanks to the new completely automatic Mustang aseptic filler, built in stainless steel with double filling head with production capacity up to 1.200 bags/h. Designed for the filling of a wide range of products, liquid and with pieces, low and high acid, such as milk, cream, ice-cream basis, tea, natural fruit juices and concentrates, the new Mustang filler can handle pre-sterilized bags from 1,5 to 20 L with continuous module. Thanks to its flexibility, the filler can work with bags that use any type of spout available on the bag-in-box market, including those with pre-mix or post-mix dispensing pipes.



Interpack  
2023  
HALL: 13  
BOOTH: D04



## RF SYSTEMS

www.rfsystems.it

### Aries

#### Fields of application

Industrial bakery or confectionery (biscuits, wafers, cream puffs, crackers, rusks, etc.).

#### Description and strong points

Radio frequency dryers have been developed to remove excess moisture from food substrates in minutes, becoming the best technological solution for quality drying processes in many food sectors. RF drying is particularly suitable for bakery products, whose drying with traditional ovens is not very effective due to the formation of a crust, the surface browning and the high costs. Radiofrequency, on the other hand, being an endogenous treatment, guarantees perfect and totally uniform drying (levelling) in a few minutes, without causing product coloration. It increases shelf-life and reduces the risk of cracks and fractures, the dreaded 'checking' phenomenon.

Interpack  
2023  
HALL: 01  
BOOTH: D19

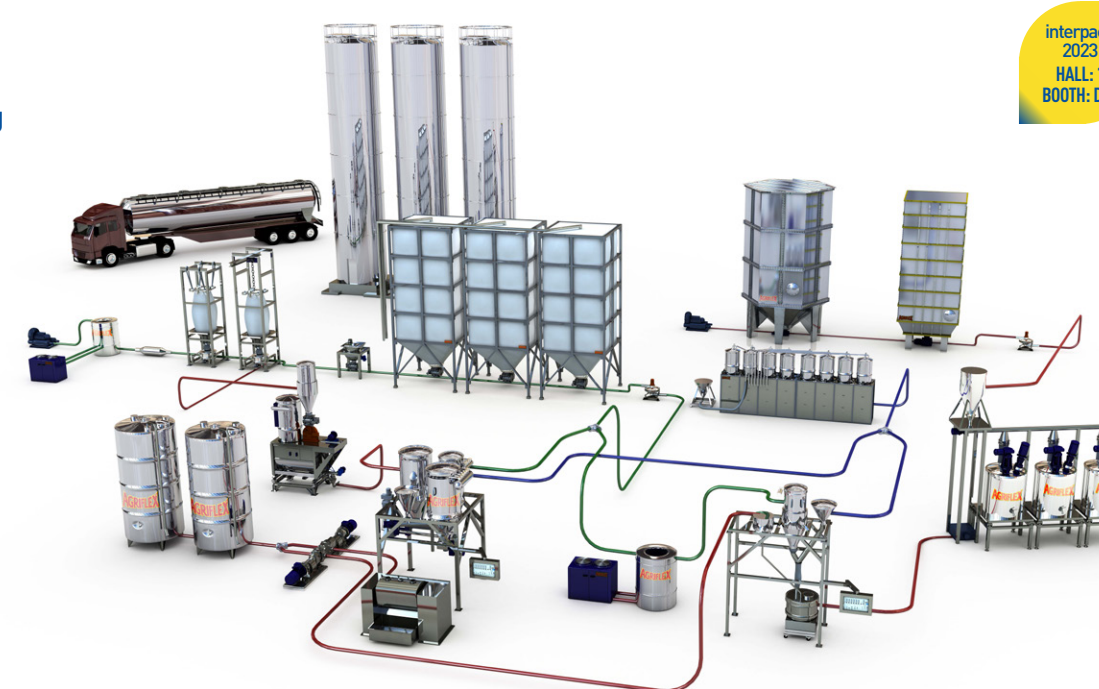
## AGRIFLEX

www.agriflex.it

### Bespoke solutions for raw materials processing

#### Description and strong points

Agriflex has been designing, manufacturing and installing systems for storing, conveying, dosing and automatically controlling raw materials for the food industry since 1975. The company is headquartered in Forlì, over a covered surface of more than 5,000 sqm, divided respectively into areas dedicated to production and assembly, installations and systems, quality control, storage and offices. The company also has a plant in Serravalle di Berra (Ferrara) for the production of specialist components. Over time, Agriflex has gained a worldwide presence also thanks to the establishment of an important network of partnerships around the world. Every solution is developed based on individual customer needs, both in terms of system and management software.



Interpack  
2023  
HALL: 1  
BOOTH: D48

## TT ITALY

www.ttitaly.com

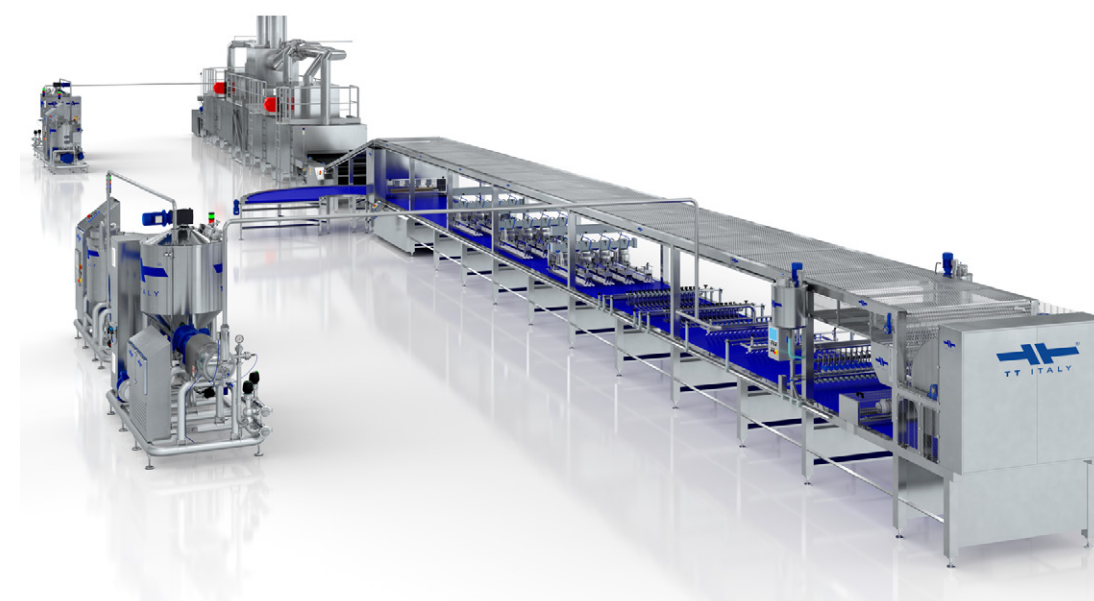
### Industrial cake line

#### Fields of application

Bakery and pastry.

#### Description and strong points

The company is specialized in the engineering and manufacturing of industrial cake lines (layer cakes, deposited cakes, chiffon cakes, celebration cakes and cheesecakes). Its cake lines are made to last, thanks to the top-quality materials and components used, to the state-of-the-art design and construction, and to its hyper-specialization in this sector. The attractiveness of owning a TT Italy line extends to great ease of use and low cost of ownership, with reduced product waste, low maintenance and ingredient costs, all while producing the highest quality industrial cakes.



Interpack  
2023  
HALL: 3  
BOOTH: B73



# Israel: the 'start up nation'

by Margherita Luisetto

In only a few years Israel has become a very rich innovation ecosystem. Tel Aviv is considered to be the city with the highest density of start-ups in the world. Out of 7,000 businesses spread throughout the country, the capital boasts approximately 3,000. And what strikes is the significant weight of start-ups engaged in Agrifood-tec. The data published in 2023 by Start Up Nation Central – a no profit Israeli organization – counts over 500 start-ups (200 food-tec and 300 agri-tec) that are studying hi-tech solutions to feed the world and that are elaborating new foods which, according to the association would be “higher quality, healthier and more sustainable”.

That of hi-tech is a very significant sector for Israel. While employing only 8% of the total industrial workforce, it generates 13% of the national gross domestic product alone, as well as being responsible for 50% of exports. It is an actual innovation ecosystem capable of attracting foreign investments and that has also been able to draw in more than

300 multinational hi-tech companies from all over the world to open research and development centers in the country (Facebook, Amazon, Google, Apple, Huawei are only some of the best-known names among the companies present in the area).

The increase in funding dedicated specifically to the agrifood-tec sector does not go unnoticed. 2022 has been a record year for the venture capital, so much that Israel alone achieved as much as all of Europe: the investments exceeded 26 billion dollars, in contrast to 12.5 billion of investments in the UK, 5.3 billion in Germany, 5.1 in France and 1.5 billion dollars of investments in Italy. But how did Israel, a relatively small country, become the starting point or destination for thousands of start-ups? And what kind of governance has the Country adopted?

## R&D: the Israeli economy's driver

How the Israel Innovation Authority explains (the State of Israel Innovation Authority, a govern-

ment agency) at the base of this economy there is, first of all, a government that supports Research & Development as a fundamental activity for the growth of innovation. The Israel Innovation Authority (which manages 500 million dollars in government funds per year) then acts in accordance with a precise policy, aimed at strengthening and growing the Israeli economy, with a neutral approach to the sector (the Authority doesn't decide in advance in which sector or company to invest, but lets the market choose which field to operate in), sharing the risk with entrepreneurs and discouraging those who want to export intellectual property developed in Israel with government money (who does that, pays a penalty). The Authority supplies up to 85% of the needed capital, the rest then must be financed by private individuals. All of that in view of enabling the market without guiding it, without ever presuming to choose what is right and what is wrong for Israel's economy.

The country has become a unique innovation center in the world. In Tel Aviv today there are 3,000 businesses, 500 of which are engaged in Agrifood-tec. A glance at such a rich ecosystem.

## Between innovation and disruption

There are a lot of start-ups engaged in agrifood-tec in Israel, 500 born in Tel Aviv. Their mission? Feeding the world that is preparing for an important demographic increase, providing healthier and more sustainable food for the planet, from many points of view, from logistics to shops, up to the administration at the restaurant. Even breaking the rules we are used to. Let's see some examples.

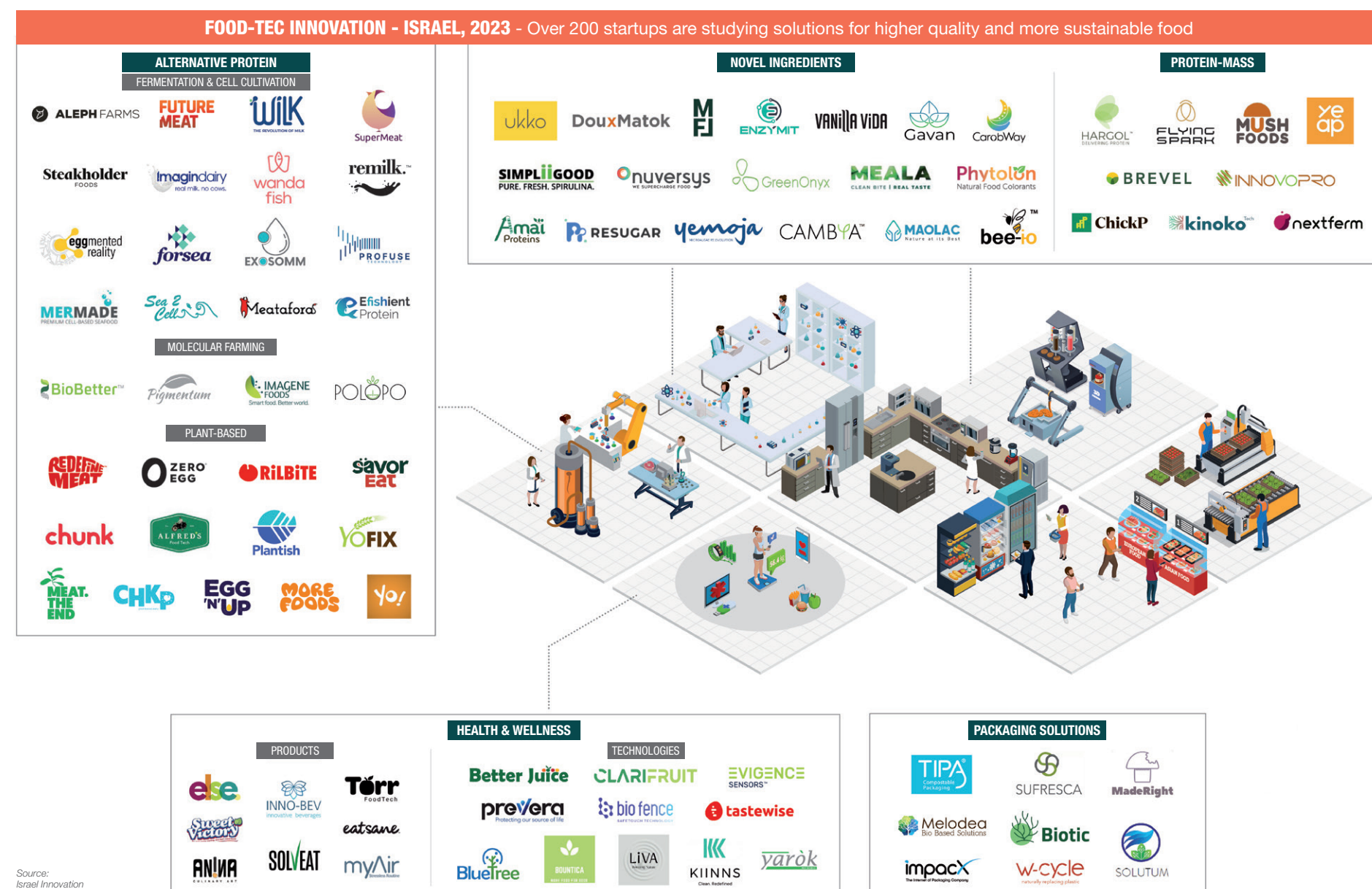
**Redefine Meat** produces a plant-based alternative to meat realized in 3D with the aim of faithfully reproducing the characteristics of taste, texture and consumption experience of traditional meat. **Rilbite** creates vegetable dishes that take inspiration from meat, rich in protein and realized with only five ingredients (water, soy protein, yeast, plantago seeds and spices) without added fats. **Kinoko Tech** uses mushrooms and their technologically

advanced fermentation to produce sustainable and highly nutritious foods. **Remilk** uses yeast-based fermentation to produce proteins identical to those of milk, that can be used in the production of vegan ice cream, cheese and yogurt. **Future Meat** is a biotechnological company of Rehocot which produces meat cultured from chicken cells and is currently working on cultured lamb skewers and beef burgers. **SuperMeat** grows chicken meat directly from animal cells. The start-ups involved in the management of restaurants or shops are also interesting. **PlaceSense** collects geolocated data and aggregates them in order to obtain demographic insights on who eats at a restaurant or visits a shop to know where customers come from at all times. **Dishare** has created an app that simplifies the ordering process at the restaurant: it will no longer be needed to scroll through menus to find what to eat,

**Dishare** will directly show options that match the customers' diet and preferences. **Sendi.io**, thanks to management system of the courier fleet for delivery services, deals with the last mile delivery aggregating data and the availability of the various services in the area, maximizing the efficiency of restaurant deliveries on one or another service, based on the availability of that precise moment.

## Israele: la 'start up nation'

In pochi anni Israele è diventata un ricchissimo ecosistema di innovazione. A Tel Aviv oggi si contano 3mila realtà, di cui oltre 500 sono impegnate nell'Agrifood-tec. Ma come ha fatto Israele, Paese relativamente piccolo, a diventare base di partenza o meta di arrivo per migliaia di start up? Uno sguardo al centro di innovazione unico al mondo.



Source: Israel Innovation Authority



Plastic equipment according to CE standards for food industry

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# Itasystem: 40 years of innovation

Diversification is a cornerstone for the company born in 1982.

That is specialized in three business units: seals & labels, printing and graphics, and paper converting.

And in the future it plans on launching new projects and restyling the brand.

by Angelo Frigerio



In 2022, Itasystem celebrated its first 40 years in business. The company, born in the province of Trento in October 1982, was founded with a clear objective in mind: producing seals for the identification of meat, through the characteristic dart that uniquely indicates the health stamp and thus the production plant.

Initially everything was outsourced. Then, in 1999, the company moved to Brescia and started manufacturing its products in-house. As the years go by, Itasystem keeps growing and it decides to expand its production range differentiating the offer.

Hence, the company has specialized in three well-defined business units: seals and labels, printing and graphics, paper converting. Itasystem's offices are also based in Brescia, whereas the business dedicated to paper converting was moved to Erbusco (in Brescia, where the main building is located).

## Celebrations and new projects

Itasystem celebrated its first 40 years in business with two special events, one dedicated to its employees and the other to its customers. "To celebrate such an important achievement with our employees we organized a two-day team building activity in Murano, in Venice," explains Giovanna Martinelli, sole director of the company. "We first went to a glass furnace where we held a meeting to showcase the restyling of the brand, later on, each one of our employees had the chance to try glass blowing." As far as our customers, instead, the company came up with a different celebration initiative. "At the end of 2022, we sent all our cu-

stomers a catalog in which, in addition to sending our best wishes, we also retraced the story of our 40-year-old business, we presented an in-depth analysis of the restyling of the brand and its various business units. We also introduced our 'Scatola Parlante' ('Talking box', ed.)."

It's the name that the company has given to the new project, which represents a way to describe a product and its history. In a nutshell, it consists of a Qr Code placed on the product's packaging, when scanned it leads to a video realized with virtual reality in which the company itself tells the origin and production process of the product. "Currently, with a video in which I explain the idea behind it, we illustrated the project to clients and consumers," explains Martinelli. "Now we are proposing it to our users to see if they want to apply it. Then it will be clients themselves who will make the video in augmented reality and upload it on the ad hoc platform so that consumers will be able to explore them when scanning the Qr code on the packaging. This project will be launched in 2023."

This year, Itasystem will also invest in sustainability. "We have recently entrusted an analysis of the sustainability status of our business to a consulting company," continues Martinelli. "Starting from this analysis, we will draw up a sustainability rating and a series of objectives to be achieved through a growth path. For some time, now, we have also been carrying out research on materials. Indeed, we still use plastics for many of our products. We are trying to find

## Itasystem: 40 anni all'insegna dell'innovazione

L'azienda, operativa dal 1982, ha fatto della differenziazione il suo punto di forza. Si è specializzata in tre business unit: sigilli ed etichette, stampa e grafica, cartotecnica. E per il futuro prevede lanci di nuovi progetti e il restyling del marchio.

an alternative solution but it's not that easy. We have carried out some tests on labels made with special paper, yet by using certain materials it is impossible to obtain adequate technical results." The company will also install solar panels on its warehouse's roof. "This way we will be able to generate about 250 kw of energy, which means we will be energetically independent."

## "The objective? Continuous growth"

Despite having started with solutions for meat and delis, Itasystem soon expanded its range. Developing, as already stated, three different business units. Although the portfolio has expanded, "the core system of the company remains seals for meat, which accounts for 60% of the brand's turnover," points out Giovanna Martinelli. "The paper converting sector ranks second, accounting for 30% of the turnover, and the printing one comes last at 10%. We live off niche products. Yet we have noticed that, lately, the pre-sliced sector has also grown. Hence, providing a tray that is both aesthetically pleasing and functional has become ever more a key matter. Appearance is certainly a trend of the time, and we will go more and more in this direction."

2022 ended on a positive note for Itasystem. "We increased by +13%, recording a 9-million-euro turnover. Foreign markets, which ac-

count for 20% of the total turnover, also performed well." As far as destination markets, the company is active in many countries through spot interventions according to the target markets. At the first places, there's Greece, where Itasystem operates in the chicken and white meat sector. Followed by Norway, Spain and France where it is active primarily in the fish sector. "The aquaculture sector is growing more and more," says Martinelli.

"Due to the fact that seals are used to identify fish of all kinds, which offer a fast and low-cost method, avoiding trays and thus packaging waste." To underline the importance of the sector, the company, in addition to taking part in Cibus Tec (Parma, 24-27 October 2023), will also be present at SeaFood Expo Global, the event dedicated to the seafood business that will be held from 25 to 27 April in Barcelona.

In the light of the achievements and the important goals celebrated, the company expects to grow even more in the near future. "In 2023 we will certainly increase at least by +10%," says Martinelli. "The goal is to achieve the same growth as last year. I believe we will come up with interesting

solutions especially for the seafood sector. I am also convinced that the food market will grow more and more together with the one dedicated to packaging for ready-made and pre-cooked foods."



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# When packaging and taste 'don't bind'

A North Carolina University study has analyzed the taste alterations of the milk preserved in containers made of cardboard, glass and different types of polyethylene. Noting some interesting differences.

by Anna Lietti



Whether it is cardboard, polyethylene or glass, the material of which the milk container is made may affect the food preservation, altering its taste and chemical properties. Several studies prove this thesis, including the one carried out by the department of food, bioprocessing and nutrition Sciences of the North Carolina State University. This analysis has taken into consideration pasteurized skim and whole milk, filled into paperboard carton, glass or different types of plastic, such as Pet, Hdpe (high-density polyethylene) and Lldpe (linear low-density polyethylene). Milks were stored at 4°C in the dark, and sampled on the basis of chemical and taste parameters, after 0, 5, 10 and 15 days after bottling. The result? It seems that cardboard isn't entirely suitable for the storage of milk, while glass seems to be one of the best choices.

## Why cardboard?

In the milk industry cardboard containers are widely diffused. This

happens in the first place because it is cheaper than other materials and it is easily malleable. The non-transparency of cardboard also makes it possible to overcome one of the main problems around milk storage, that is sensitivity to light: that's why over the years the industry has focused on packaging materials that could have a light barrier effect. And compared to other materials like Pet and Hdpe, cardboard easily accomplish this function. However, cardboard remains highly permeable to the surrounding environment, with the consequent risk of contamination of the food from the outside.

Indeed, that of photosensitivity isn't the only factor that threatens to compromise the preservation of milk. Another problem is that of the so-called 'migration', which is the transfer of unwanted chemical contaminants into a food - milk in this case - from the packaging or the surrounding environment. On the other hand, we talk about 'food scalping' when due to interaction with the packaging or

the surrounding environment, the flavor of the product undergoes modifications. Migration and scalping are heavily affected by the storage conditions and by the physical structure and temperature of both the food matrix and package. Therefore, for the product to reach the consumer in an optimal state of conservation, manufacturers need to choose the material that better prevents this kind of problems.

## When changes occur

The goal of the study of the North Carolina University was to determine the 'weight' of packaging on chemical and sensory properties of milk in the absence of exposure to light, so as to isolate the actual role of package materials in migration and scalping.

Skim milk packaged in paperboard carton and Lldpe had lower sweet aromatic flavor with storage time and distinct stale flavor; this flavor difference may be due to high permeability of these materials. 'Paperboard flavor' was only detected in milks packaged in cartons, and this flavor was detected within hours of packaging (day 0) and increases with storage time. Also, skim milk packaged in Lldpe had higher 'stale flavor' than skim milk packaged in cartons across storage.

When it comes to whole milks, the ones packaged in paperboard carton and Lldpe had lower sweet aromatic flavor across storage time compared with milks filled into glass, Pet or

Hdpe. Similar to skim milk, 'paperboard flavor' was only detected in whole milks packaged in paperboard cartons. Unlike skim milk, this flavor was not detected until day 5, but also increased through day 15. 'Stale flavor' was detected in milks packaged in Lldpe at day 0, while in whole milk filled into paperboard carton by day 10, and this flavor increased with storage time.

## The conclusions of the study

"Though skim and whole milk cannot be directly compared", it's written in the document, "'cardboard' and 'stale' flavors in milk packaged in paperboard carton or Lldpe were generally more intense for skim milk at a specific time point compared with whole milk".

Milks packaged in paperboard carton and Lldpe had the highest intensities of off-flavors, due to permeability and migration, with off-flavors present by day 0 in skim milk. Milks packaged in Hdpe, Pet or glass in the absence of light exposure have no discernable sensory differences by day 10 post-processing. In contrast, milks filled into paperboard carton were differentiated by consumers compared to milks filled into glass. The conclusion to which the researchers of the North Carolina University came to is that glass, along with some types of plastic (Pet and Hdpe), seems to be the ideals for storing milk, at the expense of cardboard and linear low-density polyethylene (Lldpe)".

## Quando pack e sapore 'non legano'

Uno studio della North Carolina University ha analizzato le alterazioni del gusto di latte conservato in contenitori di cartone, vetro e diversi tipi di polietilene. Notando alcune interessanti differenze.



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# Packaging stories

A journey through the innovations presented over the past 15 months by consumer goods brands. That tell a lot about the major trends in place and in progress.

by Federica Bartesaghi

The search for greater sustainability, and no less the ‘flourishing’ of community directives and regulations, push the food & beverage companies to renew their packs in an increasingly eco-friendly way. The possible actions, in order to achieve this goal, are various. They range from light-weight packs to the usage of increasing percentages of recycled materials, passing through the total recyclability of the proposed pack. Whether we’re talking about glass, paper, plastic or

compostable, sustainability needs must always be matched with a safety guarantee. And, no less important, an optimal preservation of the product, so as not to take the risk of weighing even more on the environment by generating waste. In this constant search for a balance between the factors involved, here are some of the solutions adopted by the Italian and world industry in the last year and a half. A useful compass to serve as orientation among the market ‘desires’.

## Packaging stories

Un viaggio tra le novità presentate nel corso degli ultimi 15 mesi dai brand del Largo consumo. Che tanto dicono di quelli che sono i grandi trend in atto e in divenire nel mondo del confezionamento alimentare.

## The bottle cap? It is tethered

An important innovation has recently revolutionized the beverage packaging world, that is to say the coming of tethered caps: the caps that remain attached to the packages to prevent them from being dispersed into the environment. The announcement, in April 2022, is from Tetra Pak, that launches on the market five different types. “Starting from these five new introductions, we expect to equip around 300 packaging lines with tethered caps in Europe by the end of 2022”, said Marco Marchetti, vice president of packaging materials, sales and distribution solutions of Tetra Pak. “As a part of a wider program, this innovation supports the most current needs of European customers also in relation to the Single-use plastics Directive that will come into force by 2024”. A choice, that of tethered cap, adopted throughout the year also by Coca Cola for its Fuze Teas, by Granarolo for its bottles of milk, and again by Caviro, which has extended it to all the packs of its Tavernello, just to name a few. The fate of caps for drinks of any kind seems therefore sealed. It’s just a pity that drinking from a bottle with a tethered cup, without spilling something all over yourself, is so damn difficult...



## Minus material or mono material?

Again Caviro, the first winery in Italy, introduces us to another cornerstone of sustainability in packaging: light-weight packs. The winery presented, in June 2022, new bottles in light glass in order to reduce weight and transport costs, saving energy and reducing CO2 emissions. Another national wine brand also came to the same conclusion: Masi, that presented its brand new ‘Masi Bottle’, “that weighs 33% less than the bottles of wines of similar positioning”, created by the collaboration between the Valpolicella winery, the architect and designer Piero Lissoni and the glass specialist Verallia. Talking about other sectors and materials, Centro Carni Company, in February 2022, presented its new fresh burgers pack. “The 25% reduction of plastic leads, consequently, also to the 25% reduction of the film that wraps the product”, explained the company. “In terms of transport, then, the redesign of the packaging leads to a further benefit: +13% of product in every pallet box. This means receiving more goods for every single delivery, not only optimizing the quantity of product but also having a positive impact in terms of logistics and pollution”.



## The climbing of compostable

If you say compostable, you think of Novamont in Italy. And usually you are not wrong. Over the last few months, there are several partnerships in the food sector that have seen as a protagonist the Novara company. Among these, the creation of a Mater-Bi compostable bioplastic packaging for fruit and vegetables, thanks to the partnership with Citrus. “In addition to increasing the shelf life of the vegetable [a broccoli, to be precise, ed.], it allows full recycling with the organic waste collection”. Another successful partnership is the one with Melinda for the creation of the new compostable bag in Mater-Bi suitable for organic recycling. Already a couple of years before, the collaboration between the compostable specialist and the Val di Non consortium led to the birth of a bioplastic film that – together with the tray, stamps and labels – made the four fruit tray of the Melinda bio line completely compostable. And again the project of the Fontaneto pasta factory: an Ok Compost (TuvAustria) certified packaging for ravioli, composed of a tray made of 100% biodegradable and compostable Mater-Bi bioplastic by Novamont, produced by Ilip, with a multilayer film containing Mater-Bi, produced by Gualapack, and a compostable label created by Gruppo Poligrafico Tiberino. There’s safety in numbers, recites the proverb.



## When consumables rhymes with vegetables

In March this year Casalasco presented the innovative aseptic packaging of Sig for its Pomi branded fine pulp, made of Signature Full Barrier packaging material. A pack only used for beverages so far and produced with polymers of vegetable origin derived from ‘tail oil’, a byproduct of the paper industry, therefore not deriving from an agricultural crop. Remaining on the ‘vegetable’ subject, a particularly interesting case history is the one of Maniva: in 2022 the company adopted, for its Maniva pH8 mineral water, the Smile-Box: a recyclable pack made (with Tetra Pak) from materials mainly of vegetable origin. Thanks to its elevated sustainability, Maniva has been commissioned to supply about one million Smile-Boxes to distribute them during the Cop-27 of last November, in Egypt. Again in the beverage sector, in June 2022 Carlsberg announced the start of the tests on the new Fiber Bottle, the bottle made of entirely recyclable plant material. The covering is made of plant-based Pef polymer, compatible with plastic recycling systems. According to the company, the material would have the capacity to degrade in nature and so also outside of the recycling systems. The brand has announced that new fiber-based alternatives will see the light in 2023.



## Recycled and recyclable: increasing percentages

In 2022 Gatorade presented – for the Italian market in European preview – its new 500 ml bottle made of 100% recycled plastic. “The passage of Gatorade to a 100% rPet 500ml bottle is included in a sustainability business transformation strategy ‘PepsiCo Positive (pep+)’ and it also involves the elimination of the colorant from the bottles, in order to guarantee the pack a better recycling possibility”. Worth mentioning are also two product launches in the food world: the ‘Freschissimi Eco’ line of Madama Oliva, fresh olives in fully recyclable packaging and produced from recycled raw materials, for a 70% plastic reduction compared to previous versions (the debut at Cibus in May 2022); and the brand new Pasta Garofalo pack composed by 30% of recycled plastic, obtained from the chemical recycling of plastic packaging waste. Chemical recycling allows to obtain pyrolysis oil from the decomposition of the polymers that make up the traditional plastic packaging waste, converting them in raw material that can be used for producing plastic again, equivalent to a virgin material. An expensive processing that Garofalo decided to sustain – explains the company – in virtue of the benefits that it implies, such as the reduction of the use of fossil resources thanks to the reuse of materials already in circulation.



## And the winner is... paper!

We cannot fail to close this excursus with what we elect, no ifs and buts, to ‘packaging material of the year’: paper. Since the space necessary to list all the new product launches with paper packages is lacking, here are some particularly interesting projects. March 2022: Sgambaro’s organic pasta line definitively says goodbye to plastic and takes on a new packaging made of 100% virgin cellulose fiber paper, called Terpap. May 2022: Kraft announces a collaboration with Pulpex in order to create a paper ketchup bottle prototype. July 2022: Mondini Fiorini International present the new paper-based pack from renewable sources created for Antico Pastificio Umbro. The packaging closure is realized with a special hot glue suitable for contact with food and there is a transparent square in recyclable and biodegradable cellulose that allows to see the product inside. November 2022: Parmacotto Group wins the Ecopack 2022, the Conai prize for the packaging eco-design, thanks to a series of projects including the high-quality cooked ham packaged in the new eco-pack tray made of Fsc certified recyclable paper, that reduces the use of plastic by 70% compared to traditional trays.





# Cfia 2023: a subdued edition

The French trade show, held on the past 14-16 March in Rennes, doesn't excite nor disappoint Italian exhibitors. A good visitors' flow was recorded, which nevertheless remains way below the standards established in the past.

by Matteo Manenti

From March 14 to 16, Rennes' Parc Expo hosted the 2023 edition – the number 26th – of Cfia, French the trade show dedicated for food and beverage processing and packaging technologies, ingredient and materials. Across its 9 pavilions, 1,600 exhibitors from all over the world presented their latest technological solutions, including 500 machines on display. A special number of Thec4Food was distributed during the three-day event, providing visitors with all the information related to Italian exhibitors and their products. The same companies that, during our interviews, said to be quite disappointed for the number of operators that attended the fair. And there is more: the strikes and walkouts that took place in France

on those days, definitely complicated entries and exits to the trade show. Which is a real pity.

## Cfia 2023: un'edizione sotto tono

La 26esima edizione della rassegna francese, a Rennes dal 14 al 16 marzo, non delude ma neanche entusiasma gli italiani presenti. Buona l'affluenza dei visitatori, che tuttavia non raggiunge gli alti standard degli anni passati.

### CONTITAL



ROMAIN PUPAT

### DIMA



SIHAM CHIHAB AND DAVID LECAS

### TAGHLEEF INDUSTRIES



FRANCESCA MARCATTI, LIVIA PIVA,  
VIVIEN PONTHEU, GUILLAME REGNIER

### ZILLI&BELLINI



GIORGIO CAVAZZINI

### COMEK



FLORIAN EVESQUE

### UNIMAC-GHERRI



FROM LEFT: HUGUES COURTEMANCHE  
AND DAMIEN BOURSEGUIN

### SACMI



MARCO CORBARI

### AGRIFLEX



SERGIO SOLFRINI

### ANTARES VISION GROUP



PATRICK PIERRE

### GB BERNUCCI



FROM LEFT: ALESSANDRO PUGGIOLI  
AND ALBERTO BERNUCCI

### HAFLIGER FILMS



FROM LEFT: LUCA SOSSO  
AND GUIDO MIRETTI

### CEPI



SILVIA DALL'AGATA

### PFM



FRÉDÉRIC MAUCLAIR

### ROBOPLAST



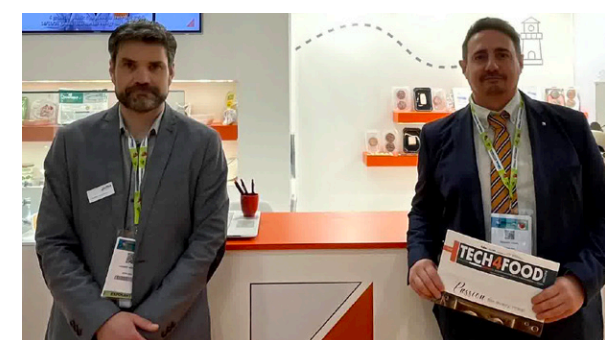
STEFANO SCARSO AND ALICE LUCCHINO

### CFT



ORIENTA BONARA AND STEFANO CIOLLI

### ILPRA



FROM LEFT: LAURENT GUITTON  
AND RICCARDO CRESPI

### NIEDERWIESER GROUP



FABRIZIO LEMBO

### IMA



FROM LEFT: GRÉGOIRE DUVOT  
AND CHRISTIAN ROMUALDI

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## ALIMENTARIA FOODTECH

**“A wider offer and a bolstered international outreach”**

The 2023 edition of Alimentaria FoodTech will take place from 26 to 29 September. Companies and trade operators of the food & beverage equipment and technology ecosystem will get together at the Gran Via venue of Fira de Barcelona. “Industry-wide supply and demand will be the core theme of the trade fair, with a mixed offer in all sectors covering the entire food production value chain, from raw materials to commercial distribution,” explains Ricardo Márquez, director of Alimentaria FoodTech. “Aiming to attract a larger representation of exhibitors, this year we boast a wider offer.” Contributing to the launch of new business and research projects that represent real practical advances in the field of f&b production and preservation is the main objective of the ‘Emprende’ and ‘Innova’ awards. The deadline for submitting applications for the awards is June and the winning projects will be announced during the event. To this end, the new SmartAgro sector will also premiere at this year’s edition: 2,000 sqm tailored for companies to showcase the latest digitization, automation and sensorization solutions.

Barcelona, September 26-29 - [www.alimentariafoodtech.com](http://www.alimentariafoodtech.com)



TECH4FOOD N.4  
WILL BE ON  
DISTRIBUTION  
IN MUNICH

## IBA

**“A benchmark for the baking and confectionery industry”**

This year’s edition of Iba, the world’s leading trade fair for the baking and confectionery industry, has been long anticipated. Indeed, after the 2018 edition, the latest face to face one since the pandemic outbreak, Iba was only held virtually via the digital format Iba.Connecting Experts in 2021. And now once again it finally returns live from the 22 to 26 October 2023 at the Fairground Munich, in Germany. The last edition attracted more than 1,300 exhibitors and over 77,000 visitors from 170 countries. “The 2023 edition will have a slightly smaller setting – a total of 10 halls will be available – but the same high quality on offer and a high level of demand from the market,” highlights Michael Wippler, president of the German bakers’ confederation. “Many the innovations on display at the event from raw materials and ingredients to processing and packaging solutions, as well as equipment and logistics.”

Munich, October 22-26 - [www.iba.de](http://www.iba.de)



TECH4FOOD N.4  
WILL BE ON  
DISTRIBUTION  
IN PARMA

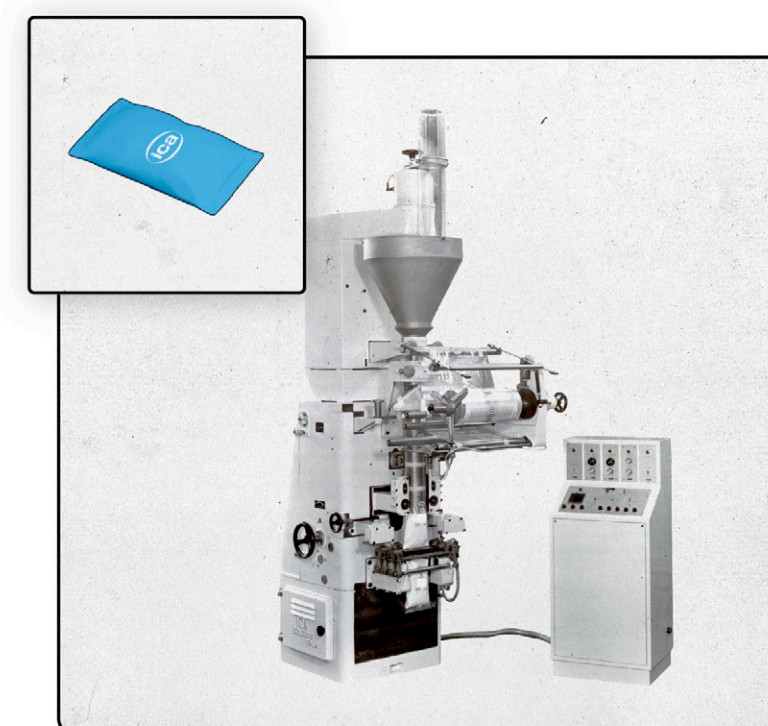
## CIBUS TEC

**“Inspiring innovation in f&b technologies”**

After a record-breaking 52nd edition in 2019, Cibus Tec, the food technologies event organized by Koeln Parma Exhibitions – the joint venture between Fiere di Parma and Koelnmesse – was delayed by a year until October 24-27, 2023. Last year’s absence was compensated by a brand-new project ‘Cibus Tec Forum’: “An exhibition-conference that combines industry, institutions and research, in a nutshell a think-tank, able to combine in just two days the discovery of the most innovative solutions and the most influencing trends that will impact our future habits,” explained Antonio Cellie and Thomas Rosolia, respectively CEO and chairman of Koeln Parma Exhibitions. The available display area of the traditional triennial Cibus Tec exhibition at Fiere di Parma, 15 months before the event and never before so early, was already 60% booked, with a massive presence of companies from Italy, Germany, Turkey, Denmark and China.

Parma, October 24-27 - [www.cibustec.it](http://www.cibustec.it)

## ON SHOW AT INTERPACK 2023



### The Historical - CSV30

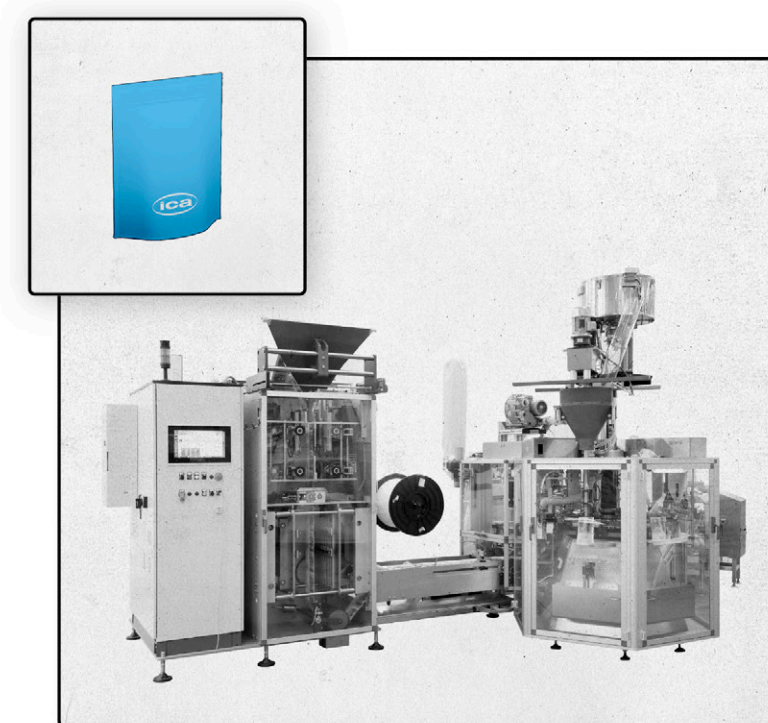
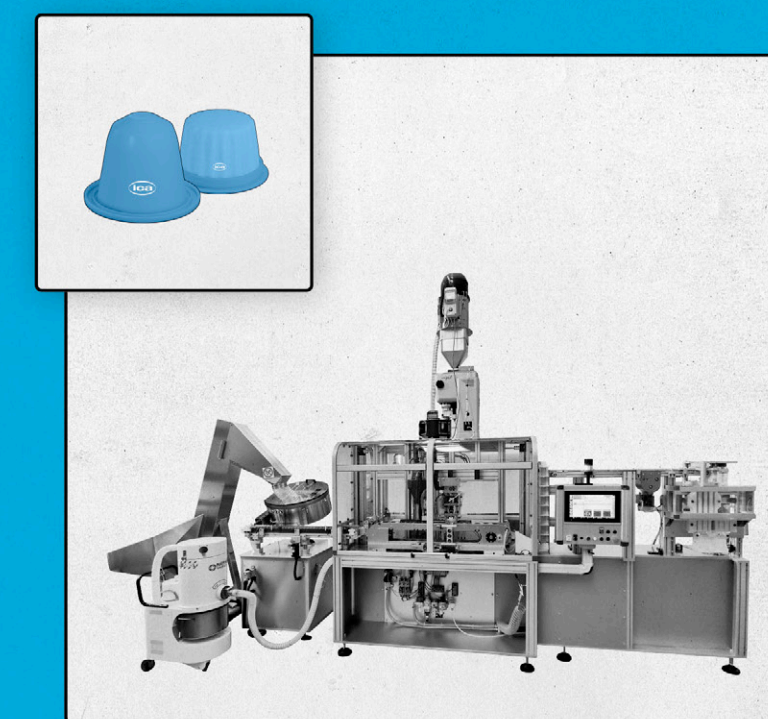
We are proud to have the first machine ever designed under the ICA brand on our booth at Interpack, in the 60th anniversary of the company. The foundation of our story.

It is a vertical form-fill-seal machine for pillow bags able to work with termosealing paper film since the 60s. Since then, ICA has developed the possibility of using paper reels on all machines, creating packaging systems that use 100% kraft paper; An experience that ICA makes available today to its customers, with innovative proposals and highly performing solutions.

### The Modular - RCL1

The first release of the RCL series, a linear machine for capsules, represents an entry-level solution in the single-dose market.

Thanks to its semi-automatic changeover, it allows for a quick switch from one capsule standard to another in just 20/25 minutes with an operator. From the basic model to the high-speed version (6 lanes, 720 capsules/min), they are designed to have the production line in a reduced space. On show at Interpack, it will be integrated with the semi-automatic orientation system and insertion into carton box.



### The Versatile - SP6M

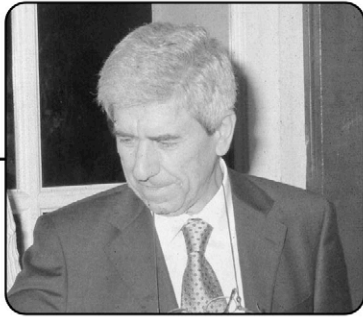
A versatile line for packaging powdery, granular, or single-serve products from a pre-made bag (stand-up pouch or squared-bottom).

It features a practical zip for reclosing the package, making it suitable for products that are not consumed immediately upon opening. Standpack is extremely silent, compact, versatile, and well-designed. The SP6M is part of Standpack® Series with models that start from reel in the basic and high speed version up to 120 packs/min.



# ICA TIME MACHINE

**GINO RAPPARINI  
FOUNDED ICA**



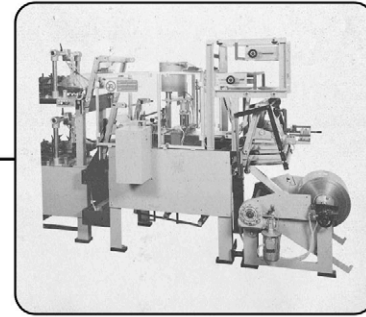
December 23rd 1963

**ICA'S FIRST  
MACHINE - CSV30**



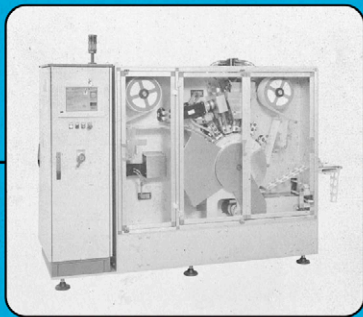
1964

**AROMAPACK &  
VACUUMPACK  
ARE BORN**



1980

**ICA ENTERS  
SINGLE-SERVE  
MARKET**



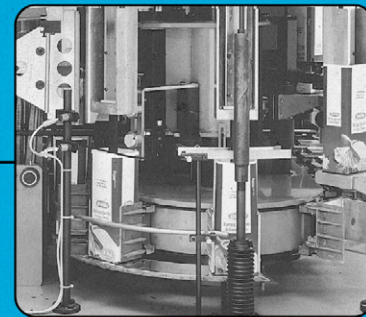
2003

**ICA'S NEW  
HEADQUARTERS**



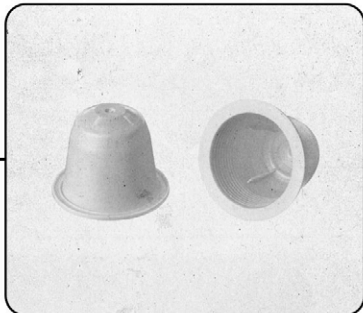
1985

**NEW HF MACHINE  
FOR FLOUR AND SUGAR**



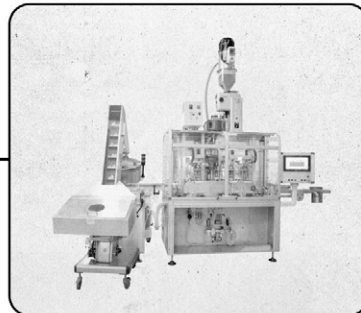
1983

**100% COMPOSTABLE  
CAPSULES**



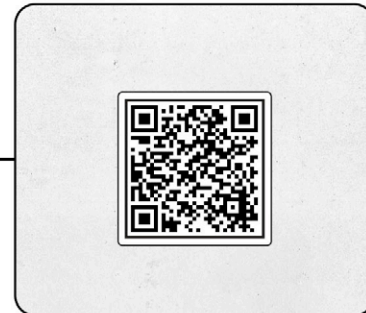
2016

**NEW RCL1  
FOR CAPSULES**



2020

**NEW BLOCKCHAIN  
PROJECTS**



2023

