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TURBO () ILLAN TRADE AGENCY

Year 8 • N.3 March 2024

DESIGN • KNOW HOW • INNOVATION • VISION

Managing director: Angelo Frigerio

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insight

new tech

RECORD

GAZINI

Who's afraid of the Packaging regulation?

The f&b supply chain's real opinion on the introduction of the new European laws at the core of our anonymous survey. From the most controversial aspects in the text to the greatest risks we face. Among clear-cut stances and more divisive issues pages 12-14

Roboplast: when quality control meets AI

The Italian packaging specialist is among the winners of the EU project 'Kitt4Sme' thanks to its solution AIMS4QC, which enables to carry out real-time and integrated inspections. The advantages obtained at one of the company's packaging facilities. And future implementation plans. pages 16-17

the company

Weighing and dosing: an Italian job

For over 50 years, Lawer has been the ideal partner for food manufacturers around the world, thanks to a suite of tailored and automatic solutions for the handling of micro-ingredients. The result: maximum reliability, safety, and efficiency.

on page 20

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"Almac's DNA? **Expertise**, speed and innovation⁹⁹

For over 35 years the company has been a trusted partner to the 'pasta filata' cheese industry. Both in Italy and overseas. A preview of the latest projects in partnership with AMC and Marotta with a strong focus on automation and integration.

discover

Bones (and other unusual ingredients)



In the name of sustainability, would people dare to eat bone-paste-meatballs or wood-derived-nuggets? The anthropological limits of technological avant-garde.

pages 22-23

product showcase

Welcome back to Anuga FoodTec



What the food & beverage industry of tomorrow might need - and much more - will be on display from 19 to 22 March, at the 2024 edition of the Cologne's international business platform. Powered by Koelnmesse, the trade show competently covers all aspects of f&b production: from process to packaging technology, from food safety to digitalisation and intralogistics. As a new sector, there will be an exhibition area for environmental technology and energy for the first time this year.

As usual, Italian exhibitors and their technological innovations will take center stage. In the following pages, the solutions presented by 50 top Italian brands. pages 46-69

markets & data

India: the new frontier of food processing

With a population over a billion people and increasing urbanization, the country is a major f&b producer in the world. An overview of the opportunities for foreign investors, strongly supported by government's policies. With Italy's key role among the main machinery providers.



pages 30-3

Caviro: the hi-tech house of wine

the company

The inauguration of the new automated warehouse at the Forli site was the opportunity to discover one of the most cutting-edge wineries in Italy, and to discuss its sustainable growth objectives.





editorial

TECHIFOR Courage, innovation, future

by Federica Bartesaghi

There are some recurring themes in the world of manufacturing industry and retail: efficiency, scenario changes, digital innovation. Let's start from efficiency. Why did a business adopt a new technology? The answer, in recent times, is almost always the same: to become more efficient. Why did a supermarket chain introduce new data analysis tools? Again, most of the times the answer is to regain efficiency, saving money on fixed costs by optimizing productivity.

The return of efficiency among companies' priorities is a reflection of our society. And, zooming even more, of most households: making the ends meet. In the historical epoch where we are, there is a comeback of looking for the essential, compared to some years ago. The rest is garbage, or, as we would say here in Italy, "è tutta ciccia".

According to the last previsions diffused by the European Commission, at the end of 2022 the economic expansion stopped and it stayed stagnant, essentially, since then. After having avoided a technical recession in the second half of 2023, UE's economy entered 2024 with less strength than expected. The new forecasts talk about a growth of 0.9% for the current year, compared to the 1.3% that was expected previously.

A gradual recovery should take place in the second part of the year, supported by a reduction in inflation pressure, an increase in real salaries and a job market that is defined "solid". These are just forecasts, of course. Both the finan-

cial economy and the real one are by now used to sudden 'scenario changes', as we already mentioned. And now they are there by the window, too, torn between dynamism, desire to invest and innovate and, on the other side, the fear of what could be hidden behind the corner.

Some weeks ago, Umberto Bertelé, president of the Digital Innovation observatories of Politecnico in Milan, has stressed an important fact, though. In the last decade, the companies that could climb the rank of the 10 best retailers worldwide are also the ones that were brave enough to expose themselves the most – and most importantly, before the others – in digital innovation. In the e-commerce, before it exploded; in omnichannel strategies, before it became the norm. The artificial intelligence is the technological frontier of the present. It is on everyone's lips and in everyone's home already with the chatbots. In the manufacturing and commercial activities, its potential is unlimited. Nevertheless, for every company experimenting with AI tools in its activity there are 100 or even 1000 just standing still.

"The introduction of our observatory in 2015 posed this question to the operators: is there a reason to invest, if the demand is dropping or stagnating? Out of 300 people asked, the great majority said it was better to wait", tells Bertelé. "But history showed the contrary, that is: the real danger is often standing still and hesitate. The market, and the crisis especially, rewards the companies that are capable of innovation. And transform".

TECH4FOOD

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Coraggio, innovazione, futuro

efficienza, cambiamenti di scenario, conomia dell'Ue è entrata nel 2024 innovazione digitale. Cominciamo con meno vigore del previsto. Le novazione digitale. Nell'e-commerdall'efficienza. Perché questa azien- nuove proiezioni parlano di una cre- ce, prima che l'e-commerce esploda ha adottato una nuova tecno- scita dello 0,9% per l'anno in corso, desse, nell'omnicanalità, prima che quasi sempre la stessa: per ottenere denza. maggiore efficienza. Perché questa vità.

prenditoriale e industriale è il riflesnell'epoca storica in cui ci troviamo nascondersi dietro l'angolo. ciccia".

sostanzialmente stagnante. Dopo no saputo scalare la classifica sono trasformarsi".

insegna di supermercati ha introdot- rificarsi nella seconda parte dell'an- ti e, con i chatbot, è già nelle case ficienza, andando a risparmiare sui un aumento dei salari reali e da un sono sconfinate. E tuttavia, per ogni lista delle priorità del mondo im- reale sono ormai avvezze a repentini guardare. 'cambi di scenario', come dicevamo

Ci sono alcune tematiche ricorrenti aver evitato una recessione tecnica anche quelle che hanno avuto il conel mondo dell'industria e del retail: nella seconda metà del 2023, l'e- raggio di esporsi maggiormente, e soprattutto prima delle altre, nell'inlogia? La risposta, ultimamente, è rispetto all'1,3% previsto in prece- diventasse la norma. L'Intelligenza artificiale è la frontiera tecnologica Una graduale ripresa dovrebbe ve- del presente. È sulla bocca di tutto nuovi strumenti di analisi dei dati? no, sostenuta da una diminuzione di tutti. Nelle attività produttive Ancora una volta, per recuperare ef- delle pressioni inflazionistiche, da o commerciali, le sue potenzialità costi fissi ottimizzando la produtti- mercato del lavoro definito "solido". azienda che sta sperimentando stru-Sono solo previsioni, naturalmente. menti di Al nelle proprie attività, al-Il ritorno dell'efficienza in cima alla Sia l'economia finanziaria che quella tre 100, per non dire 1000, stanno a

"L'introduzione del nostro osserso di guella che è la condizione del- in precedenza. E anche adesso re- vatorio nel 2015 poneva agli operala società e, stringendo ancor più lo stano alla finestra, combattute tra la tori del settore questo quesito: ha zoom, di ogni famiglia: far quadrare voglia di fare, di investire, di innova- senso investire quando la domanda i conti. Rispetto solo a pochi anni fa, re e la paura di quello che potrebbe è in calo o stagnante? Delle 300 persone interpellate, la larga maggiosi ritorna a guardare all'essenziale. Il Poche settimane fa Umberto Ber- ranza diceva che era meglio aspetresto, diremmo qui in Italia, "è tutta telè, presidente degli Osservatori tare", racconta Bertelé. "La storia, digital innovation del Politecnico di però, ha dimostrato il contrario, Secondo le ultime previsioni diffu- Milano, ha però sottolineato un dato ovvero che spesso il vero pericolo è se dalla Commissione europea, alla interessante: nell'ultimo decennio, restare fermi e indugiare. Il mercato, fine del 2022 l'espansione economi- nel ranking dei 10 maggiori retailer e in particolar modo le crisi, premiaca si è arrestata e da allora è rimasta mondiali, quelle aziende che han- no le aziende capaci di innovare. E



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WORK IN PROGRESS FOR IFFA 2025, CONCEPT: 'RETHINKING MEAT AND PROTEINS'

IFFA, a triennial international trade fair for the meat industry, will come back in 2025, featuring numerous innovations and a revamped concept. Exhibitors can already register for the event, which is scheduled May 3-8, 2025, in Frankfurt, Germany. Those who register by April 17, 2024, will benefit from a special discount. The theme of this new edition will be 'Rethinking Meat and Proteins': a concept that looks ahead into the future of the meat industry. The pavilions will be organized around five themes: Processing, Packaging, Selling and craftsmanship, Ingredients and Alternative proteins from plants or cell cultures. For the first time, there will be an area dedicated to New Proteins.

Lavori in corso per Iffa 2025, il concept sarà 'Rethinking Meat and Proteins' L'edizione 2025 di Iffa, fiera internazionale triennale dell'industria della carne, presenterà numerose innovazioni e un concept rinnovato. Gli espositori possono già registrarsi all'evento, che andrà in scena dal 3 all'8 maggio 2025 a Francoforte (Germania) – chi si iscriverà entro il 17 aprile 2024 beneficerà di uno sconto speciale. Il tema di questa nuova edizione sarà 'Rethinking Meat and Proteins': un concept che guarda al futuro del settore della carne. I padiglioni saranno organizzati attorno a cinque tematiche: Processing, Packaging, Selling and craftsmanship, Ingredients e Alternative proteins from plants or cell cultures. Per la prima volta, ci sarà un'area dedicata alle 'New Proteins'.

PACKAGING: AMERICAN PROMACH TAKES OVER ZACMI

ProMach, American process and packaging specialist, has acquired Zanichelli Meccanica, known in the market as Zacmi. The Parma-based company, which specializes in the construction of filling and sealing lines and process equipment for the f&b industry, has, to date, a turnover of 45 million euros, with an EBITDA of 15%. The addition further expands ProMach's product portfolio: in fact, Zacmi has a wide range of filling machines for food products as well as seamers for metal cans. It also supplies pasteurization tunnels for sterilizing food products and has devised rehydrated legume preparation lines. The more than 120 employees will join ProMach's Primary Packaging business line. Zacmi's current leadership team will stay intact, with President Caterina Pagani remaining with the company and CEO Giorgio Boselli assuming the role of vice president and general manager.

Packaging: l'americana ProMach rileva Zacmi

ProMach, specialista americano di processo e confezionamento, ha acquisito Zanichelli Meccanica, conosciuta sul mercato come Zacmi. L'azienda parmense specializzata nella costruzione di linee di riempimento e chiusura e di impianti di processo per l'industria f&b vanta, ad oggi, un fatturato di 45 milioni di euro, con un Ebitda del 15%. L'aggiunta amplia ulteriormente il portafoglio prodotti di ProMach: Zacmi dispone infatti di una vasta gamma di riempitrici per prodotti alimentari oltre ad aggraffatrici per lattine in metallo. Fornisce inoltre tunnel di pastorizzazione per la sterilizzazione dei prodotti food e ha ideato linee di preparazione di legumi reidratati. Gli oltre 120 dipendenti si uniranno alla Business Line Primary Packaging di ProMach. L'attuale leadership team di Zacmi rimarrà intatto, con il presidente Caterina Pagani che rimarrà in azienda e l'Ad Giorgio Boselli assumerà il ruolo di vicepresidente e direttore generale.

17 MILLION EUROS FINANCING FOR LATTERIE VICENTINE

Latterie Vicentine has obtained a 17-million-euro financing that will be used to upgrade the Bressanvido (Vicenza) facility with a new dairy for Grana Padano production, an additional aging warehouse, expansion of the packaging center, and development of other premises. It will be provided by BCC Banca ICCREA together with Banca delle Terre Venete and BCC Verona and Vicenza. Latterie Vicentine now represents more than 250 farms located in the provinces of Vicenza, Padua, Treviso and Trento. It is the largest production hub for Asiago DOP cheese. In fact, it processes more than 110 million liters of milk per year, with a turnover of about 95 million euros.

Finanziamento da 17 milioni di euro per Latterie Vicentine

Latterie Vicentine ha ottenuto un finanziamento da 17 milioni di euro che servirà a potenziare il polo di Bressanvido (Vi) con un nuovo caseificio destinato alla produzione di Grana Padano, un ulteriore magazzino di stagionatura, l'ampliamento del centro confezionamento e sviluppo di altri locali. Lo erogherà Bcc Banca Iccrea in pool con Banca delle Terre Venete e Bcc Verona e Vicenza. Latterie Vicentine rappresenta oggi oltre 250 aziende agricole ubicate nelle province di Vicenza, Padova, Treviso e Trento. È il più grande polo produttivo di formaggio Asiago Dop. Lavora infatti oltre 110 milioni di litri di latte all'anno, per un fatturato di circa 95 milioni di euro.

STARTING ON 1ST JANUARY 2024, DUBAI LAUNCHES A PROGRESSIVE LIMITATION TO SINGLE USE ITEMS

Since 1st January 2024, the law aiming at reducing single use items is in force in Dubai, UAE. Starting from plastic ones, with the import and sale ban of bags, regardless if the material is virgin, recycled or compostable. Thin films and ultralight sacks to pack meat, fish, fruits and vegetables, grains and bread are excluded, together with garbage bags and products to be exported. In this case, though, a clear indication is mandatory. From 1st June 2024, then, the ban will be extended to some single use articles of other materials. From 1st January 2025, then, plastic items such as shovels, tablecloths, cups, styrofoam food containers, straws and ear sticks will be prohibited. Finally, the list of banned products will become even longer from 1st January 2026 with dishware, food containers and cups with lid. The regulation has the aim of protecting the environment, encouraging a green lifestyle and promoting reusable products.

Dal 2024 Dubai vara una stretta progressiva sui monouso

A Dubai, Emirati Arabi Uniti, è in vigore una normativa volta a ridurre l'utilizzo di articoli monouso. A partire da quelli in plastica, con il divieto, dal 1° gennaio scorso, di importazione e vendita di sacchetti, indifferentemente se il materiale è vergine, riciclato o compostabile. Esclusi dal provvedimento i film sottili e i sacchetti ultraleggeri per confezionare carne, pesce, frutta e verdura, cereali e pane, i sacchi per la spazzatura e i prodotti destinati all'esportazione. In questo caso, però, è obbligatoria un'indicazione chiara. Dal 1° giugno 2024 il divieto sarà esteso ad alcuni articoli monouso non in plastica. Dal 1° gennaio 2025, poi, saranno vietati articoli in plastica come palette, tovaglie, tazze, contenitori per alimenti in polistirolo, cannucce e cotton fioc. Infine, la lista di prodotti messi al bando si allungherà dal 1° gennaio 2026 con piatti e stoviglie, contenitori per alimenti e bicchieri con coperchio.





COESIA ACQUIRES AMERICAN AUTOMATION & MODULAR COMPONENTS, LLC.

Coesia has completed the acquisition of 100 percent of the share capital of American Automation & Modular Components (AMC) through its subsidiary FlexLink. Based in Davisburg, Michigan, the company manufactures automation systems with integrated controls for material handling, conveyor belts for integration into assembly systems and production lines. According to a note, the deal aims to strengthen Coesia and FlexLink's presence in the US market, particularly in the battery industry and where heavy and light material handling applications are required in combined assembly or manufacturing processes. "We see this company as a strategic asset especially for the development of FlexLink, whose expertise in robotics and material handling will be further enhanced and expanded by AMC's heavy-duty conveyor belts," says Alessandro Parimbelli, chief executive officer of Coesia, which is present in 36 countries with 86 production facilities, 133 operating units and more than 8,000 employees.

Coesia acquisisce l'americana Automation & Modular Components, LLC.

Coesia, attraverso la controllata FlexLink, ha concluso l'acquisizione del 100% del capitale sociale dell'americana Automation & Modular Components (AMC). Con sede a Davisburg, nel Michigan, l'azienda produce sistemi di automazione con controlli integrati per la movimentazione dei materiali, nastri trasportatori da integrare in sistemi di assemblaggio e in linee di produzione. L'operazione, si legge in una nota, punta a rafforzare la presenza di Coesia e FlexLink sul mercato statunitense, in particolare nel settore delle batterie e laddove sono richieste applicazioni di movimentazione di materiali pesanti e leggeri in processi di assemblaggio o di produzione combinati. "Consideriamo quest'azienda un asset strategico soprattutto per lo sviluppo di FlexLink, la cui esperienza nella robotica e nella movimentazione dei materiali sarà ulteriormente potenziata e ampliata dai nastri trasportatori per carichi pesanti di AMC", afferma Alessandro Parimbelli, chief executive officer di Coesia, presente in 36 Paesi con 86 impianti produttivi, 133 unità operative e oltre 8mila collaboratori.

KOREAN SCIENTISTS DEVELOP A NEW KIND OF RICE, ENRICHED WITH CULTURED MEAT

A group of scientists of Yonsei University in Seoul (South Corea) has managed to grow beef muscle and fat cells inside rice grains. According to the study published on the Matter magazine, this food "could ensure food provisions in the underdeveloped countries, during wars and in space". Researchers have covered rice grains in jelly, to facilitate adhesion of animal cells. After about 10 days, the culture had developed. The result of the experiment was a new pinkish food that is higher in protein (+8%) and fat (+7%) compared with traditional rice. The research also reports a lesser environmental impact of this product, compared with the 'natural' meat: 50 kilograms of carbon dioxide are emitted for 100 grams of the conventional meat, compared to 6,27 kilograms emitted for the same quantity of proteins cultivated in rice.

Scienziati coreani sviluppano un nuovo riso arricchito con la carne coltivata

Un gruppo di scienziati dell'Università Yonsei di Seul (Corea del Sud) è riuscito a far crescere cellule di muscolo e di grasso di bovino all'interno di chicchi di riso. Nello studio pubblicato sulla rivista Matter si legge che questo alimento "potrebbe assicurare scorte di cibo nei Paesi sottosviluppati, durante le guerre e nello spazio". I ricercatori hanno ricoperto i chicchi di riso con della colla di pesce, così da favorire l'adesione delle cellule animali. Dopo una decina di giorni, la coltura si è sviluppata. Il risultato dell'esperimento è stato un nuovo alimento dal colore rosato, più proteico (+8%) e grasso (+7%) rispetto al riso tradizionale. La ricerca parla anche di un minor impatto ambientale di questo prodotto rispetto alla carne 'naturale': per ogni 100

grammi di quest'ultima verrebbero emessi quasi 50 chili di anidride carbonica, a fronte degli appena 6,27 chili emessi per la stessa quantità di proteine coltivate nel riso.



AN ENGLISH RESEARCH REVEALS HOW TO PRODUCE COLORED BLUE CHEESES

Blue cheeses could take on different colors. The classic blue-green veining crossing the white paste of this kind of dairy product – that includes Gorgonzola, Stilton and Roquefort among the others - might be of different hues. It has been revealed by Paul Dyer, fungus biology professor at the School of Life Sciences in Nottingham. Together with his staff, he explained the mechanisms giving the classic blue-green veining to blue cheeses. Therefore, he has created a variety of fungus strains that can be used to produce cheeses with different colors. The study is published on 'Npj Science of Food' and it has been divulged by Adnkronos.

Una ricerca inglese rivela come produrre formaggi erborinati colorati

I formaggi erborinati potrebbero assumere colorazioni diverse. Le classiche venature blu-verdastre, che attraversano la pasta bianca di questa tipologia di prodotto caseario – che include il Gorgonzola, ma anche lo Stilton e il Roquefort -, potrebbero essere di sfumature differenti. Lo ha rivelato Paul Dyer, professore di biologia dei funghi della Scuola di Scienze della vita dell'università di Nottingham, che, insieme al suo staff, ha chiarito i meccanismi che regalano agli erborinati le classiche venature blu-verdastre. Quindi ha creato una varietà di ceppi fungini da poter usare per produrre formaggi con tinte diverse. Il lavoro è pubblicato su 'Npj Science of Food' ed è stato divulgato da Adnkronos.

ITALPIZZA TAKES OVER THE BUITONI FACTORY IN CAUDRY (FRANCE) FROM NESTLÈ

New acquisition for Italpizza: after Italgelato and the Spanish Pizza Artesana, the Italian group specializing in deep frozen pizzas has signed the deed of acquisition of the Buitoni-trademark production site for pizzas in Caudry, in Northern France, property of Nestlè. According to BeBeez, besides the cost of the factory, "Italpizza will allocate more than 12 million euros investments for modernization, in a five-year plan developing from 2024 to 2028. For both lines the group will produce exclusively pre-cooked products in the oven". The inauguration of the factory should be scheduled for Fall 2024.

Italpizza rileva lo stabilimento Buitoni di Caudry (Francia) da Nestlè Nuova acquisizione per Italpizza. Dopo Italgelato e la spagnola Pizza Artesana, il gruppo italiano specializzato nella produzione di pizze surgelate ha firmato l'atto di acquisto del sito produttivo di pizze a marchio Buitoni a Caudry, nel Nord della Francia, appartenente a Nestlè. Per l'operazione, secondo BeBeez, oltre al costo dell'acquisto del sito produttivo, "Italpizza stanzierà oltre 12 milioni di euro di investimenti per l'ammodernamento in un piano pluriennale che si svilupperà dal 2024 al 2028. Il gruppo produrrà, sulle due linee, esclusivamente prodotti precotti al forno". L'inaugurazione dello stabilimento dovrebbe essere prevista per l'autunno 2024.

B&B SILO SYSTEMS: "WE ARE SUPPLIERS OF THE ENTIRE SYSTEM, WITH PLANTS TAILORED TO EVERY NEED"

Headquartered in the province of Ferrara, Emilia-Romagna region, B&B Silo Systems designs and builds storage, transport, dosing and automation systems for raw materials, both powdered and liquid. It is aimed at the food, chemical, cosmetic and pharmaceutical industries, with the purpose of identifying the best technical-plant solutions tailored to the needs of each customer, while automating the production. "In a continuously and rapidly evolving market", B&B Silo Systems explains, "our company is constantly engaged in the search for technical-system solutions capable of making the production process more efficient and qualified, guaranteeing high qualitative, economic, logistical and hygienic standards. Each component will be customized, allowing the management and control of multiple formulas and recipes using microprocessors and touch-screen operator panels."

B&B Silo Systems: "Siamo fornitori dell'intero sistema, con impianti su misura per ogni esigenza"

Con sede nella provincia di Ferrara, in Emilia-Romagna, B&B Silo Systems è un'azienda di progettazione e costruzione di impianti di stoccaggio, trasporto, dosaggio e automazione delle materie prime, sia in polvere che liquide. Si rivolge alle industrie del settore alimentare, chimico, cosmetico e farmaceutico, con l'obiettivo di individuare le migliori soluzioni tecnico-impiantistiche plasmate sulle necessità di ogni cliente, automatizzandone la produzione. "In un mercato in continua e veloce evoluzione", spiega B&B Silo Systems, "la nostra azienda è costantemente impegnata nella ricerca di soluzioni tecnico-impiantistiche in grado di rendere più efficiente e qualificato il processo di produzione, garantendo elevati standard qualitativi, economici, logistici, igienici. Ogni componente sarà customizzato, permettendo la gestione e il controllo di molteplici formule e ricette mediante microprocessori e pannelli operatore touch-screen".





CULTIVATED MEAT: THE FIRST TASTE TEST IN ICELAND

On 12 February, a tasting of lab-grown meat took place in Reykjavík, Iceland. The Icelandic Prime minister, Katrín Jakobsdóttir, took part to the event as well. The tasting was organized by ORF Genetics, Icelandic business active in the field of vegetable biotechnologies and production of proteins, and Vow, Australian company dedicated to cultivated meat. The collaboration of these two businesses has led to important developments in the research: in a short time, it has been possible to produce a cellular line of Japanese quail and the ideal culture fluid for the reproduction of the cells. ORF Genetics and Vow highlighted the necessity of state investments to reach a large-scale production. The Icelandic Prime minister stated: "It is clear that our food systems have to change, in order to feed a population that is expected to reach 9 billion in 2040. It is also evident that we have to use innovation and technology to establish new ways of facing the climate challenge".

Carne coltivata: la prima prova d'assaggio in Islanda

Il 12 febbraio, in Islanda, e per la precisione a Reykjavík, si è svolta una degustazione di carne coltivata in laboratorio. Ha preso parte all'evento anche il primo ministro islandese Katrín Jakobsdóttir. La degustazione è stata organizzata da Orf Genetics, impresa islandese attiva nel campo delle biotecnologie vegetali e della produzione di proteine, e Vow, azienda australiana dedicata alla carne coltivata. La collaborazione di gueste due realtà ha permesso di portare importanti sviluppi nella ricerca: in breve tempo è stato possibile realizzare una linea cellulare di guaglia giapponese e il liguido di coltura ideale per far moltiplicare le cellule. Orf Genetics e Vow hanno evidenziato la necessità di investimenti governativi per arrivare a una produzione su larga scala. La premier islandese ha affermato: "È chiaro che i nostri sistemi alimentari devono cambiare per poter nutrire una popolazione che si stima raggiungerà i 9 miliardi nel 2040. È anche evidente che dobbiamo usare l'innovazione e la tecnologia per stabilire nuovi modi di affrontare la sfida del clima".

LA DORIA TOWARDS INDUSTRY 5.0: NEW TECHNOLOGIES FOR SAFETY AND TRACKABILITY

La Doria, food company among the leaders in the preserves sector, moves towards 5.0 industry, with the introduction of advanced technical solutions to support human work. By relying on KFI, a specialist in implementing technologies and solutions for companies, La Doria has adopted RFID (Radio Frequency Identification) technology, which allows to enhance the traceability of the products and improve the integration of production, logistics and quality systems, as well as maintenance processes. As reported by KFI, RFID technology revolutionizes the way products are identified and managed, whether they are destined to warehouses or to customers. This is done by eliminating errors in shipments almost completely and simultaneously allowing a significant increase in operational efficiency.

La Doria verso l'industria 5.0: nuove tecnologie a servizio di sicurezza e tracciabilità

La Doria, food company tra i leader nel settore conserviero, avanza verso l'industria 5.0 con l'introduzione di soluzioni tecniche avanzate a supporto del lavoro umano. Affidandosi a Kfi, specialista in implementazione di tecnologie e soluzioni per le aziende, La Doria ha adottato infatti la tecnologia Rfid (Radio Frequency Identification) che le permette di potenziare la tracciabilità dei suoi prodotti e migliorare l'integrazione dei sistemi dedicati ai processi produttivi, logistici, di qualità e manutenzione. Come fanno sapere da Kfi, la tecnologia Rfid rivoluziona il modo in cui vengono identificati e gestiti i prodotti destinati ai magazzini e alle consegne ai clienti annullando quasi completamente l'incidenza di errori nelle spedizioni e consentendo contemporaneamente un aumento significativo dell'efficienza operativa.



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FROM LEFT: GERHARD ZOESCHG (CEO NIEDERWIESER), MANFRED NIEDERWIESER (PRESIDENT), TOBIAS WEBER (CEO WEBER)

IN 2025, WEBER FOOD TECHNOLOGY ITALY WILL BE ESTABLISHED

On 1st January 2025. Weber Food Technology will establish an affiliate in Italy by taking over the customer care – directed by the commercial partner Niederwieser – after 30 years. From 2025 on, Weber's Italian customers will be able to access all the services and processing and packaging solutions by Weber. With the opening of Weber Food Technology Italy, all Niederwieser associates that have worked in this commercial partnership so far will be part of the new Weber team. "We appreciate the work made and we are grateful to Niederwieser for having been able to provide for such an establishment of Weber solutions in Italy", underlines Tobias Weber, CEO of Weber Group, that operates with 26 factories in 21 nations. "I believe it to be optimal to integrate ourselves in the flow of this work and, above all, that partners keep being loyal to their customers. With only one difference: from 2025 the name is Weber". "I am happy that in the future I will be able to offer our customers the products that Weber couldn't provide previously as a partner, including the wide range of digital products", adds Gerhard Zoeschg, CEO of Niederwieser. For a rapid and comprehensive customer care, Weber also provides for further extending its service offer and creating a spare warehouse to ensure a high availability in a short time

Nel 2025 nascerà Weber Food Technology Italia

Il 1° gennaio 2025 Weber Food Technology costituirà una propria affiliata in Italia, rilevando, dopo 30 anni, l'assistenza clienti diretta dal partner commerciale Niederwieser. Dal 2025 i clienti italiani di Weber potranno così avere accesso all'intero portafoglio di servizi e soluzioni processing e packaging di Weber. Con l'apertura della Weber Food Technology Italia, tutti i collaboratori Niederwieser che finora hanno lavorato nell'ambito di questa partnership commerciale faranno parte della nuova squadra Weber. "Apprezziamo il lavoro svolto finora e siamo riconoscenti a Niederwieser per aver saputo provvedere a una tale affermazione delle soluzioni Weber in Italia", sottolinea Tobias Weber, Ceo del Gruppo Weber, che opera con 26 stabilimenti in 21 nazioni. "Ritengo pertanto ottimale poterci inserire nella continuità di questo lavoro e soprattutto che i collaboratori possano continuare ad essere fedeli ai propri clienti, con un'unica differenza: dal 2025 a nome Weber, appunto". "Sono felice – aggiunge l'amministratore di Niederwieser, Gerhard Zoeschg – del fatto che in futuro, insieme alla mia squadra, potrò offrire ai nostri clienti anche quei prodotti Weber che prima come partner non era possibile offrire, tra cui l'ampia gamma di prodotti digitali". Per un'assistenza clienti rapida e completa Weber prevede anche di ampliare ulteriormente la propria offerta di servizi e di creare un magazzino di ricambi per garantire un'elevata disponibilità in tempi brevi.

INGREDIENTS FOR F&B: KEMIN GROUP TAKES OVER GLF

Kemin Industries, ingredients manufacturer, announced that it has taken over 100% of GLF Food Ingredients. Founded in 2010 by Gianluca Feraciti, the society based in Parma produces functional semi-finished powdered products for food industry. According to an official note, the acquisition "reinforces Kemin's position in the meat sector in the EMEA area, adding functional blends and performance-enhancing technologies to its product portfolio". "It will be a turning point for Kemin Food Technologies' growth, since it will provide great synergy with our existing performance-enhancing technologies, our products for shelf life and food safety", comments Daniele Abrate, president of Kemin Food Technologies – EMEA.

Ingredienti per il f&b: Gruppo Kemin acquisisce Glf

Kemin Industries, produttore di ingredienti, ha annunciato di aver rilevato il 100% di Glf Ingredienti Alimentari. Fondata nel 2010 da Gianluca Feraciti, la società parmense produce semilavorati funzionali in polvere per l'industria alimentare. L'acquisizione, si legge in una nota ufficiale, "rafforza la posizione di Kemin nel settore della carne nell'area Emea, aggiungendo al proprio portafoglio prodotti miscele funzionali e tecnologie di miglioramento della resa". "Sarà una svolta per la crescita di Kemin Food Technologies, in quanto offrirà grandi sinergie con le nostre attuali tecnologie di miglioramento della resa e con i nostri prodotti per la shelf life e la sicurezza alimentare", commenta Daniele Abrate, presidente di Kemin Food Technologies – Emea.

GLASS: VERALLIA TAKES OVER THE ITALIAN SUBSIDIARY OF VIDRALA

Verallia, among the main European glass packaging producers for beverages and food products, aims at growing in the Italian market by taking over the local subsidiary of the Spanish company Vidrala for 230 million euros. It is a production site with two furnaces in Corsico, near Milan. In 2023, the business generated a turnover of 131 million euros and an EBITDA of 33 million. "This transaction aligns with our strategic plan and reflects our will to pursue a sustainable growth, also through focused acquisitions", affirms Patrice Lucas, CEO of Verallia. "Serving our customers is a priority", adds Marco Ravasi, general manager of Verallia Italy. "This is why I welcome this opportunity with enthusiasm. We will keep developing our activities on the Italian market by integrating the site of production in Corsico". With this acquisition, Verallia will operate in Italy with seven production sites. The group aims at finalizing the operation between the second and third quarter of 2024.

Vetro: Verallia rileva la filiale italiana di Vidrala

Verallia, tra i principali produttori europei di packaging in vetro per bevande e prodotti alimentari, punta a crescere sul mercato italiano rilevando la filiale locale della società spagnola Vidrala, per 230 milioni di euro. Si tratta di uno stabilimento di produzione dotato di due forni situato a Corsico, nei pressi di Milano. Nel 2023 l'azienda ha generato un fatturato pari a 131 milioni di euro e un Ebitda di 33 milioni. "Questa transazione è in linea con il nostro piano strategico e riflette la nostra volontà di perseguire una crescita sostenibile, anche mediante acquisizioni mirate", afferma Patrice Lucas, Ceo di Verallia. "Servire i nostri clienti è una priorità", aggiunge il direttore generale di Verallia Italia, Marco Ravasi. "Ecco perché accolgo con entusiasmo questa opportunità di continuare a sviluppare le nostre attività sul mercato italiano integrando lo stabilimento di produzione di Corsico". Con questa acquisizione Verallia opererà in Italia con sette stabilimenti produttivi. Il Gruppo punta a finalizzare l'operazione tra il secondo e il terzo trimestre del 2024





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- A= Dosing worms on weighing cells where the fresh raw material is weighed
- B= Weighing belt for the frozen raw material
- C= Grinding area (Grinder/Breaker as: THOR 300-400)
- D= Grinding area (Grinder as: TMV)

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- E= Transporting belts + salt dispenser
- F= Mixing area (Mixer as: hatches download model)

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insight Year 8 • N.3 March 2024

Who's afraid of the Packaging regulation?

The f&b supply chain's real opinion on the introduction of the new European laws at the core of our anonymous survey. From the most controversial aspects in the text to the greatest risks we face. Among clear-cut stances and more divisive issues.

mination of the majority of single-use plastics. very heated, debate. The low consideration of bioplastics. As well as the exemption of certain market sectors and Parliament gave the green light to the document, to bring the matter up directly to the Italian f&b materials. Amidst unwavering positions and last December it was the Council's turn, which continuous changes, since the former Vice-Pre- changed once again targets and restrictions, this sident in charge of the Green Deal of the EU time taking a hard line. And Italy, as we wrote in Commission Frans Timmermanns presented Tech4Food's January issue, was the only counthe very first draft of the European Packaging try to oppose "because the proposal voted does and Packaging Waste Regulation (PPWR) last not meet in any way the needs of our country," 30 November 2022, present and future of the as stated by Gilberto Pichetto Fratin, Italian miagri-food supply chain, broadly speaking, have nister of the Environment and energy security.

by Lucrezia Villa

The battle between recycle and reuse. The eli- been at the center of a heated, indeed sometimes

Yet let's retrace the key steps: after the EU

Now, as we await the final response of the interinstitutional negotiations between the EU Parliament, Council and Commission, we decided supply chain players – from f&b to ingredient and semi-processed producers, as well as process machinery and packaging manufacturers to packaging materials, including retailers - through an anonymous survey. Hereafter, an overview of their opinions: from the text's most controversial issues to the biggest risks we face. Among clear-cut stances and more divisive issues."

THE MAIN CONCERNS

To the first question of our survey, that is "How concerned are you about the introduction of the new EU Packaging and Packaging Waste Regulation?", 26.5% of the panel (18 out of the 68 interviewees overall) said they are 'Very concerned'. Almost tied were those who are 'Somewhat concerned' (33.8%) and those who are 'Slightly concerned' (32.4%). The 'Not at all concerned' account for 7.4% (5 responses). Among the main aspects that most distress the supply chain's players is the lack of clear information (the issue most often raised by our institutions and trade associations, too) voted by 44.1%, or 30 out of 68 respondents. Following in second place is the option "Potential structural changes within your business", bringing attention to potential internal reorganizations within the company: from the deployment of human resources to daily work dynamics. On the third and fourth rungs, in equal percentage (14.7%), stand out concerns related to the timing of adjustment and "the removal from the market of a product or system that directly affects your business". Other critical issues raised by the PPWR include "the impact on the final consumer", "The slowness of the Italian bureaucracy", as well as the fact that the Regulation "is not based on scientific principles."



The Regulation promotes the introduction of deposit return systems (DRS). A provision that Italy, among the leading countries in waste recycling at a European level, does not support. For the purposes of a better circular economy, do you consider reuse a better option compared to recycling?



REUSE VERSUS RECYCLE

Let's now discuss one of the 'hottest' issues raised by the PPWR: introduction of deposit return systems (DRS). A provision that Italy, among the leaders in waste recycling in Europe, firmly rejects (with a recycling rate at 73.3% in 2021, Italy has already exceeded the EU target of 70% nine years in advance). We asked f&b players whether they consider reuse a better option compared to recycling. 58.8%, 40 out of 68 respondents, strongly disagreed. They stand at 30.9% (21), on the contrary, those who consider reuse a better option to recycling. Seven (10.3%) did not comment. Among those against the introduction of DRS systems, reasons related to the penalization of food safety, especially fresh items, prevail; the need for greater deployment of resources and business costs; as well as the increase in logistics costs and related pollution at the "expense of a system, that of recycling, in which there has been enormous investment in recent years". A possible path, gaining ground among the comments, involves the application of both systems. "A complex problem such as reconciling sustainability with products' packaging cannot be solved with a single mean, putting the two models against each other is not the way to go, we should take into consideration the specific characteristics of each type of products."

FAREWELL TO SINGLE-USE PLASTICS

New regulations aim to reduce plastic packaging waste generation by eliminating most single-use items on the market. An approach that is likely to affect the business of 39 out of 68 players (57.4%) in some way, according to our survey. There will be no change in the business of 23 respondents (33.8%), while 8.8% did not comment on the issue. Of greatest concern, foods' shelf life appears once again. Many point out they have invested greatly in recent years in mono-material packaging to become more sustainable: "Hence, we risk generating more costs for the adaptation of our current packaging plants". A high number of interviewees are extremely concerned since they "employ only plastic wrappers for their products" or actually "produce them". Still others complain of "the complications arising from the long adjustment times that the dynamic would entail, as well as significant changes in work processes, procurement, and all that goes with it."



BIOPLASTICS ON THE SIDELINES

Lastly we questioned the f&b players about the marginal position reserved to bioplastics in the PPWR. A stance that therefore does not promote new investments in the sector. A clear majority (54.4%) opposed the orientation adopted by the EU institutions. Pointing out among the main reasons, "the clear opposition to progress," as "the EU, by doing so, disregards a sector that has generated innovation and employment, producing a true circular economy model with the recovery of the compostable plastic." Another player comments: "Compostable bioplastics can be an effective alternative to plastic given the development of industrial composting sites". Yet such a stance is not common among all respondents. Accounting for 25% (17 out of 68) is the slice of players who agree, on the other hand, with the marginal position reserved to bioplastics, because, according to some, they are "useful but not fully applicable in the f&b system". Finally, 20.6% does not seem to have a clear opinion on the matter.



Do you agree with the following statements?



Chi ha paura del nuovo Regolamento imballaggi?

L'opinione della filiera del food&beverage sull'introduzione delle nuove norme europee è al centro del nostro sondaggio anonimo. Dagli aspetti più controversi del testo ai maggiori rischi a cui andiamo incontro. Tra schieramenti netti e questioni più divisive.

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Roboplast: when quality control meets AI

The Italian packaging specialist is among the winners of the EU project 'Kitt4Sme' thanks to its solution AIMS4QC, which enables to carry out real-time and integrated inspections. The advantages obtained at one of the company's packaging facilities. And future implementation plans.

Innovation has always been a key priority for ners of the European project 'Kitt4Sme - artifi-Roboplast. Since the very beginning the Italian packaging specialist has indeed invested greatly in R&D, never ceasing to experiment from the materials' choice to the design and the actual manufacturing of a new solution to its performance monitoring.

The company's latest project indeed embraces this philosophy. Thanks to its innovative solution 'AIMS4QC - Artificial intelligence made simple for quality control', Roboplast is among the win-

cial intelligence to support quality', which invited SMEs and midcaps from the AI-developer community with a proposition for the manufacturing industry to join the project and gain access to technical know-how and the chance to create 'success stories' for their solutions through the project's pilot experiments. Out of 53 proposals submitted to the Type-B Open Call, 7 of them were selected for funding, including Roboplast.

by Lucrezia Villa

In order to test the actual impact of AI on quality

control, the Quick Defect detection industrial app, an advanced AI visual quality inspection software - in partnership with Inventio.ai -, has been installed and integrated within the Kitt4Sme ecosystem on a key thermoforming line at Roboplast's production facility in Vignolo (Piedmont). The innovative system has already proven to lead to a great number of advantages compared to traditional inspection systems. Among future plans, the Italian specialist now aims at extending the solution to all its production facility lines in Vignolo.



Roboplast: sustainable packaging since1979

For 45 years Roboplast has been a specialist in the extrusion of plastic PET film and customized thermoforming of plastic packaging in different materials (PET, PP, OPS, PS, PLA) mainly for the food and pharmaceutical markets. With head of fice in Italy, Roboplast counts on three operating locations: two manufacturing plants in Italy and Poland and a sales/logistic platform facility in Canada. Overall, the Roboplast Group has 300,000 square feet of covered manufacturing and warehouse space, with over 150 employees and 30 production lines. It produces over 13,000 tons of film rolls and more than 250 million thermoformed trays every year

Roboplast: guando il controllo qualità incontra l'Al

Lo specialista piemontese del packaging è tra le aziende vincitrici del progetto Ue 'Kitt4Sme - intelligenza artificiale a supporto della qualità'. Grazie alla sua soluzione AIMS4QC, che permette di condurre ispezioni complete e integrate in tempo reale. Installata presso l'impianto di imballaggio in plastica a Vignolo (Cn), sono numerosi i vantaggi ottenuti. L'obiettivo futuro? Estendere la soluzione a tutte le linee di produzione dello stabilimento.

AIMS4QC vs. traditional inspection

systems consist of metal detectors which are able to check the presence of only metal pieces," Roboplast explains. "While no full checks are performed for any other kind of very rare contaminations, such as oil, non-metallic intrusion. Other pling, not optimal for such rare issues."

detection industrial app by Inventio.ai., as a matter of fact, enables to check 100% of all products contamination. "The idea is to develop a complete verification of conformity of products with expected standards," the company highlights.



and optimized User eXperience (UX), realizing a "The current state-of-the-art quality inspection smooth and unified workflow: from samples capturing, to training at the edge and fast deploy of the AI.'

The innovative system is synchronized with the manufacturing line via signals to the main automation control unit and per each production step mitigation strategies are manual inspections sam- an image is gathered and the quality control is performed. If the AI system finds any issues or And that's exactly where artificial intelligence anomalies, it signals them to the line operators via comes into play. The AI-powered Quick Defect acoustic and visual signals, while keeping the history of the last production images.

"For the AI-powered industrial app, the project in line during production, detecting any kind of has been particularly demanding," Roboplast continues. "The main manufacturing challenge addressed by the project has been to provide a solution for quality control that ensures the hi-"The system takes advantage of a completely new ghest level of reliance coming with easy and quick reconfiguration capabilities with productions of very different nature, given the nature of the thermoformed components: different shapes and colours, opaques, transparents, translucents."

Advantages and future implementation

The performances measured from the first months of testing the innovative system at one of Roboplast's plants provided the evidences to some key results: "100% of the production is now visually checked, with a 96% reduction of very rare production issues that can be detected and correctly signaled to line operators - mostly fabricated, in order to test the solution in different production situations – while keeping the rate of not-trouble-found scraps and waste to zero," Roboplast explains.

Yet this is just the beginning. As a matter of fact, after the period of full utilization of the line which is now underway, the prime objective of the company will be to extend the quality check solution to all the production facility lines. How? "By joining the production data from all different production lines and realizing a system to centralize and visualize such information, which will make it possible for Roboplast to envision a near future in which there will be a total production control, with direct feedbacks coming from the production shop-floor and flowing to the company managers and decision makers," the company concludes.

Kitt4Sme

The EU-funded Kitt4Sme project, as part of the Ho rizon 2020 research & innovation programme, specifically targets European SMEs and mid-caps to provide them with scope-tailored and industry-ready hardware, software and organisational kits. The aim is to deliver these as a modularly customisable digital platform that introduces Artificial Intelligen ce in their production systems. The adoption of the kits is facilitated with the use of factory systems like ERP, as well as IoT sensors and wearable devices, robots and other factory data sources.

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When packaging drives sales

Purchasing decisions mostly occur in response to emotional impulse reactions. Vincenzo Russo, Professor of Consumer Psychology, explains how colours, shapes and materials can influence customers.

by Elisa Tonussi

We like to believe that we act rationally, but, in fact, emotionality has the upper hand on reason when it comes to making decisions. This was demonstrated by Daniel Kahneman, the 2002 winner of the Nobel Prize in Economics, who proved that 50-95% of decision-making processes are performed by 'system 1' thinking – a kind of brain response that is fast, automatic and intuitive.

Purchasing decisions are not exempt from this rule. This is the reason why the way the packaging of any product looks has a significant impact on consumer behaviour, which is also unconsciously influenced by colours, shapes and materials. Vincenzo Russo, professor of Consumer Psychology and Neuromarketing at the Iulm University in Milan, explained to us how the appearance of a packet affects purchasing decisions.

Colours, shapes and materials are the three aspects to be studied carefully when creating a product packaging. And the reason is simple: consumers have specific expectations. "The packet must be consistent with the product, just as happens between the product and its category", Professor Russo explains. For example, "if a company produces breakfast biscuits, they should not have black packaging, which might recall the sports supplement sector. It is no coincidence that most biscuit packets today are characterised by soft colours, which make the consumer perceive the product as healthier", Russo says.

Colour changes everything

Each colour has a symbolic meaning. A company that chooses a colour scheme that is different from what is expected will certainly surprise the consumer – but not always positively. This was the case with

lection of functional products that had black packaging with white and orange lettering: "They looked too much like food supplements, rather than functional products", Russo points out. "There are also many cases of inconsistency in wine bottles: some red wines have white labels with blue stripes that would rather evoke a white wine", he adds. "The fact is that colours anticipate flavours and change the perception we have of them: if I add a colouring agent to a red-coloured fruit juice that makes it even redder, you will think that it tastes sweeter and fruitier than a juice without a colouring agent".

Barilla and its Alixir range, a se-

The role of shapes and materials Consumer perception is also influenced by shapes. "According to several studies, smoother shapes make the consumer believe pro-

ducts have a sweeter taste than those with more sharp-cornered packaging. This happens, for example, with yoghurt pots or chocolate", the professor explains. The same applies to the materials chosen for the packaging. "Consumers tend to increasingly appreciate paper rather than plastic packaging. For example, if nuts are sold in a paper bag rather than a plastic bag, the emotional reaction is more positive. The reaction is just as positive if the bag, despite being plastic, looks like paper", Russo says. He also makes a comparison between the way French cheeses are presented and sold compared to Italian cheeses: "In France, there is a greater selection of refined packaging, often incorporating natural elements such as wooden boxes". An exception is the packaging of cured meats, whose transparent packaging is appreciated by con-



sumers: "Their trays show the product, and the customers can assess its quality. In addition, the colours of cured meats are very attractive". "The size and weight of the packet also have an impact: heavier packaging makes the product feel more valuable. Studies have also shown that if a packet is harder to open, the product is perceived as of better quality. This happens for example with crisps, which are thought to be crunchier when the bag is harder to open".

Plant-based communication

In the elaborate distribution landscape, plant-based products have stood out over the years, striking for the communicative impact of their packaging. "Cheese and cured meats highlight tradition and craftsmanship. Plant-based products, on the other hand, must show themselves as innovative", Russo says. "If they tried to copy the communication strategies of traditional products, the consumers would perceive them as manipulative and

Amac

equivocal". This phenomenon is called 'reactance': a psychological mechanism that occurs when a person perceives something – in this case, a claim, a packet or an advertising campaign – as forced and overly persuasive. "If I were to study the emotional reaction of consumers in front of plant-based product packaging with neuromarketing techniques, I would probably find that the packets we already know were chosen precisely because they generate less surprise and estrangement in the consumers".

The potential of neuromarketing feeling".

But what is neuromarketing? "It is a research approach that relies on very advanced technology, which allows us to measure people's emotions and motivations", the professor explains. "When people respond to a questionnaire, attend an interview or a focus group, there is a lot of rationality (and of falsehood as well) in their answers. On the other hand, with neuromarketing techniques, reactions are measured

directly by detecting heartbeats and levels of sweat on people's hands. Furthermore, thanks to a 52-channel electroencephalogram, we can map the brain and understand which part activates with a determined packet, taste or advertisement. This allows us to understand whether a certain product or message is memorised, what kind of cognitive engagement it produces and what emotional reaction it generates". Russo concludes: "We also use an eye tracker, which allows us to understand what people are looking at. And, therefore, what they are

Quando l'abito fa il prodotto

Le decisioni d'acquisto avvengono per lo più in risposta a reazioni emotive d'impulso. Il professore di Psicologia dei consumi Vincenzo Russo spiega come colori, forme e materiali influenzano i consumatori.



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The weighing process of micro-ingredients must guarantees precision, quality, repeatability and, above all, traceability of the operations carried out, as well as perfect hygiene and safety in handling. This has been since 1970 – when the company was funded in Cossato, province of Biella (Piedmont) – Lawer's first and foremost goal. "Lawer supports food manufacturers with automatic weighing systems of powder micro-ingredients that form part of the recipes for food products of all kinds", the company managing director, Filippo Lanaro, explains. "Systems that guarantee very high productivity, constant quality, and complete process traceability, while eliminating the 'human error' factor." Specialized in industrial weighing systems since the very beginnig, Lawer has developed advanced technologies and unparalleled know-how in the automatic weighing of powder and liquid products, with single- or multi-weighing systems. Its products, solutions and services supply the food industry to increase reliability, safety, and efficiency. "The key factors that have contributed to the growth of the company", adds the managing director, "are related to the verticalized production process that considers every single mechanical component produced as a fundamental part for quality,

by Federica Bartesaghi

to the centrality of each individual who participates in production, essential for the quality of the finished product, and to the constant investments in safety and improvement of the working environment."

Supersincro: 100% customizable

Lawer can supply different models of automatic weighing systems, with mono – double or multi scales technology, with different level of accuracy (1gr - 0.1 gr or 0.01 gr) and different capacity of powders' storage (from 50 l up to 1800 l capacity each hopper). For medium-large productions that need to weigh large quantities of product or many products for the same recipe, the company proposes the Supersincro weighing system: totally customizable according to the different products used, which can be stored in fixed and interchangeable silos, hoppers, and big-bags. The system includes a station for the automatic generation of bags of variable size (from 9 to 36 L). The control software guarantees effective cross-checks and traceability on all the operations time sophisticated reports, and allowing bidirectional integration with external systems (MES), as required by Industry 4.0.

Discover Unica Twin & Unica HD

For small-medium productions, the best solution is instead Unica. "This system - Lanaro explains - has been designed and patented to organize production in an innovative way, by automatically weighing the powder ingredient components of recipes and batches in different processes of the food preparation industry." Unica Twin consists of a number of independent storage silos in stainless steel, to store different ingredients. Each silo is equipped with dosing screw (Lawer patented) which allows fast and accurate dosing: an efficient suction-filtering device guarantees maximum safety and a clean working area. The system is managed by a touch screen computer on the main control panel. Unica HD is equipped with stainless steel silos with a capacity of 50 l, and it can be configured with 8-16 or 24 silos. The products are dosed through stainless steel screws into buckets placed on the weighing trolley, which has an electronic scale, with 30 kg capacity and carried out by the system, generating at the same a resolution of 1 g. The management software allows to collect information about the operation reports and statistics and it can be interfaced with external systems.



All the automatic powder weighing systems offered by Lawer can grant

- Highest quality
- of the finished product
- Highest weighing precision
- Replicability of the recipes
- Right balance of raw materials
- Production management,
- efficiency and cost reduction Complete confidentiality
- of know-how Optimisation of production, less production time

Lo specialista italiano del dosaggio industriale

Da oltre 50 anni Lawer è partner fidato delle aziende alimentari mondiali, grazie a una gamma di soluzioni automatiche e tailor-made adatte a rispondere alle esigenze della piccola, media e grande industria. Offrendo massima affidabilità, sicurezza ed efficienza.



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Year 8 • N.3 March 2024 discover

Bones (and other unusual ingredients)

In the name of sustainability, would people dare to eat bone-paste-meatballs or wood-derived-nuggets? The anthropological limits of technological avant-garde.

by Federica Bartesaghi

As people struggle to adopt healthier and more sustainable eating habits, the research and implementation of innovative ingredients could be the key to transforming the global food system. Not by chance, according to a recent analysis published by the international incubator Eatable Adventures, more than 43% of Italian foodtech startups are actively working on the production of "news foods made from new ingredients".

Cultured meat, fungi, edible insects and algae are just some of the ground-breaking new foods the scientific community is debating on, and expected to disrupt the global food industry in a near future.

And yet, if the idea of eating cultured microalgae or high-protein snack made from insects might be not that appetizing for most of us, the new frontiers of research have pushed boundaries far beyond anyone's wildest imaginations.

Nothing goes to waste

Poultry meat production has seen tremendous growth in the last 50 years. Between 1970 and 2020, it passed from 15.1 to 137 million tonnes (+807.8%), resulting by far the fastest-growing animal product industry. This also entails significant environmental consequence.

'Sustainable to the bone' is the motto of the Finnish startup SuperGround, which figured out how to process chicken bones and hard tissues (leg bones, breast bones, back bones, wing tips etc.) so that they can be incorporated into "sustainable, tasty and profitable" ground chicken products like nuggets or meatballs. How does the process work? A mixture of vegetable protein and chicken bones is heat-shocked and then passed through an extruder to create a homogeneous mass that can be mixed, like any other ingredient, with ground chicken meat.

The result: nuggets and other chicken products that can incorporate between 5 and 30% of the bone-mass. This might not sound particularly appetizing, but the company points out that plenty of people enjoy eating bone marrow and that bones are already a key ingredient in stock, used for centuries in the preparation of several meals and soups.

SuperGround says the food-production line it has created enables the production of up to 30% more poultry-based food from the same amount of chicken, requiring fewer animals to be farmed for the same output. There is more: the same process can apply to all fish species, and the fish mass can be used up to 50% in the final food product, that is to say fish nuggets, fish patties, fish fingers, fish paté, soups and cold cuts.

Meat from wood

This is the name of a 100% Italian research project aimed at developing a particular biotechnological process capable of converting common waste materials into amino acids. The project, led by Marco Vanoni of the University of Milano-Bi-

cocca, will also involve the The Protein Factory 2.0 laboratory of the University of Insubria. The research starting points are two by-products available at low cost and in large quantities in Italy: lignin, which is underutilized in the paper industry and is regularly burned, and wheat bran. In order for these heterogeneous biomasses to be used efficiently, their depolymerization and subsequent conversion into selected compounds are necessary.

'Meat from wood', therefore, aims to develop an innovative and effective method to convert vanillin derived from lignin or wheat bran into amino acid chains, the basic components of proteins, developing a form of sustainable meat.

Very innovative indeed, but are we really sure that consumers are ready to come this far to save our planet?

The human barrier

As we have seen, the world of research is very active in finding new and innovative ways for feeding a growing global population, and yet it still has to face significant barriers, not merely technological: the cultural one, of accepting foods far from one's own culinary tradition, and that of overcoming prejudices and repulsions in the name of a 'common good'.

> A study carried out in 2020 by Carlos Gómez-Corona and Heber Rodrigues and entitled 'Consumer responses to novel and unfamiliar foods' identified disgust, along with food neophobia, as a major barrier to accepting novel food alternatives to conventional Western animal-based proteins, such as insects and jellyfish.

"Except for those who are already familiar with entomophagy or who seek adventurous food choices, people generally react with disgust and refuse to eat these unfamiliar foods", the paper point out. "A survey across 13 countries found large variations in and Australia, and among older people."

market is supposed to attract more consumers to apply to meat cultured from animal cells: "A liar products and focusing on the benefits, is an than novel, exotic protein sources such as insects. lack of perceived naturalness, a disgust response, important communications strategy for increasing "However", it continues, "if given a choice, many and the fear of unknown risks associated with the the acceptance of such novel protein sources."

a barrier to the regular consumption of plant-ba-

the rejection of insect-based foods, with rejection consumers prefer beef over plant-based burgers, new technology may reduce the willingness of pemost likely to occur in Europe, the United States, and a lack of motivation to eat more sustainably is ople to eat cultured meat. However, information can play a major role. Providing positive informa-The fast growing plant-based meat alternatives sed meat alternatives." The same approach seems tion, such as highlighting similarities with fami-

HOW NOVEL FOODS ARE BORN, IN THE EU

Europe saw an explosion of new food products entering the EU market during the 1990s, and this led to the introduction of the first novel food legislation in May 1997, which classified Novel foods as foods that were not widely consumed within the EU before 15 May 1997. Food business operators can place a novel food on the European Union market only after the Commission has processed an application for the authorisation of a novel food. Once a novel food application has been completed, it must undergo a scientific assessment to ensure its safety as well as authorisation to determine its conditions for use and designation as a food, as well as labelling and monitoring requirements. If the novel food is liable to have an effect on human health, the European Commission will request a risk assessment carried out by the European Food Safety Authority (EFSA).

Ossa (e altri insoliti ingredienti)



Un'indagine dell'incubatore internazionale Eatable Adventures dice che oltre il 43% delle startup italiane del foodtech si dedica alla produzione di "nuovi prodotti con nuovi ingredienti". E tuttavia, per quanto attivo e avanguardista il mondo della ricerca possa essere, rischia di scontrarsi con alcuni ostacoli di natura squisitamente antropologica: se già l'idea di mangiare polpette vegetali o snack a base di insetti non convince i più, chi si azzarderebbe a mangiare 'nuggets di ossa' o 'crocchette di legno'?



Caviro: the hi-tech house of wine

The inauguration of the new automated warehouse at the Forlì site was the opportunity to discover one of the most cutting-edge wineries in Italy, and to discuss its sustainable growth objectives.

Caviro's headquarters in Forlì (Emilia Romagna) is a world of its own. We are talking about an area of 200,000 square meters, of which more than 30,000 are covered. It has a production capacity exceeding 200 million liters of wine per year and employs more than 250 people. Broadening the gaze, around the company's activities revolve approximately 600 employees and 11,000 vine-growers. No surprise than that Caviro rightly likes to call itself 'the largest winery in Italy'. This is also demonstrated by the 2022/2023 balance sheet, closed with revenues increasing to 423 million euros. This result was also driven by the good performance of Caviro Extra, the Faenza-based subsidiary that makes the Group' circular economy possible by giving new life to the by-products of winemaking. Caviro Extra is indeed leading a supply chain project named 'Legami di Vite' that relies of an investment of 90 million euros - including 36 million in non-repayable funds - within which the new automated warehouse inaugurated last March 4th is also included.

"Many other investments are currently underway. And the common thread is always sustainability," said the Group's general manager, Giampaolo Bassetti. "We talk about economic sustainability, because they guarantee greater competitiveness and efficiency; social sustainability, because they add safety, traceability, and more trained personnel to our activities; and environmental sustainability, because they reduce our impact and the carbon footprint generated."

2,600 meters of efficiency and automation

The new Caviro warehouse was built thanks to an investment of over 11 million euros aimed at automating the transport phase from the warehouse to the packaging lines, further enhancing the efficiency and competitiveness of an already hyper-technological site. Each year, this site outputs 150 million wine bricks, 4 million bag-in-boxes, and 69 million wine bottles. For the Forlì site, this represents the third automatic warehouse, and with its 10,000 pallet capacity it brings the total site capacity to 30,000 pallets dedicated to the storage of wine and materials. The warehouse spans a 2,600 square meter area, with an impressive 28-meter high self-supporting racking. It is equipped with four stacker cranes, three active LGV shuttles, and can handle five different types of pallets, totaling 200 pallets moved per hour.

"Thanks to the use of precision technology, the new automated warehouse allows for more efficient and safer operations while simultaneously ensuring the tracking of any movement of the load units,"explains the Supply chain manager, Elisa Bevi-

by Federica Bartesaghi

tori. "Additionally, internalizing these activity leads to greater specialization of the staff and reduces the movement of heavy vehicles from external platforms, with a consistent saving of CO2 emissions."

"This inauguration is for us a way of celebrating the future. A future in which we strongly believe, as demonstrated by the many investments made over the years," Caviro's chairman, Carlo Dalmonte, said during the ribbon-cutting ceremony. "The construction of this warehouse was conceived three years ago along with the Legami di Vite project: a cooperative project that managed to bring together competing companies that pursue a common goal: to valorize the by-products of the supply chain generating value for the entire territory. The project also proved that, when guided by the daily engagement with the real economy and not by ideologies, sustainability can also be profitable."

Nothing goes to waste, from grapes

The investment for the new warehouse thus falls within the National Industry 4.0 Plan - Development Contract with the regional project 'Legami di Vite'. Launched in 2020, along with Caviro Group - and its subsidiary Caviro Extra – it also includes Agrintesa, Cantina di Carpi e Sorbara, Terre Ce-

vico, Le Romagnole, Medici Ermete, and Cantine Riunite & Civ.

"Legami di Vite can be described as romantic project," tells us Silvia Buzzi, HSE and sustainability manager at Caviro Extra. "Hence, its was born with the idea of creating a system that could bring together competing companies, recover their waste, give it a second life, and return it to each winery. This kind of circularity within the wine industry could only be achieved by placing Caviro Extra at the heart of this project: the company with the facilities and the know-how to process the wine industry by-products."

Founded in the late '60s, Caviro Extra has experienced significant growth over the years, leading innovation in the research and development of ingredients and products derived from the valorization of such by-products. "If the Forli plant is the point of reference for the technological innovation applied to wine bottling, packaging, and safety -Silvia Buzzi continues -, in Faenza, we find 40 hectares of state-of-the-art technology for processing the production streams." Every year, 624,000 tonnes of musts, lees, grape marc, and wastewater are processed by Caviro Extra. Of these, less than 1% goes to landfill.

Al applied to intralogistics efficiency with Aetna Group

One of Caviro's technological partners is Aetna Group, which offers a wide range of machines and end-of-line technologies with its brands Robopac and Ocme. "We have been working with Caviro for many years in secondary packaging, palletizing, wrapping, and logistics, both for shipping warehouses and intralogistics. The latest investments were focused precisely on enhancing the site intralogistics," explains Enrico Aureli, CEO of Aetna Group along with his sister Valentina Aureli (both at the center in the picture). Caviro's need was indeed to find the greatest efficiency in managing the linear meters traveled every day by each item inside the plant. An incredibly long journey, estimated at about 350 kilometers per single piece. "Logistic flows inside a plant are similar to road traffic, complete with intersections and bottlenecks," continues Aureli. "Hence the need to optimize such flows and reduce them to a minimum, using laser-guided vehicles. If a forklift operated by a driver does not always follow the same path and at the same speed, these machines are capable of following predetermined logics. Yet, with the integration of artificial intelligence algorithms, they are also capable of adapting to potential changes, redirecting their route to reach the destination."





Caviro: la casa hi-tech del vino

L'inaugurazione di un nuovo magazzino automatico presso la sede di Forlì è l'occasione per visitare una delle cantine più all'avanguardia d'Italia e fare il punto su quelli che sono i suoi obiettivi di crescita sostenibile. La controllata Caviro Extra, capofila di un grande progetto regionale di filiera, 'Legami di Vite', concretizza infatti l'economia circolare del Gruppo dando nuova vita ai sottoprodotti della vinificazione.

THE ART OF INNOVATION



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A JOINT VENTURE BETWEEN:



Year 8 • N.3 March 2024 the company

ANUGA FOODTEC **64 Mac's DNA?** HALL: 4.1 OOTH: CO10 - DO19 **Expertise, speed and innovation**⁹⁹

For over 35 years the company has been a trusted partner to the 'pasta filata' cheese industry. Both in Italy and overseas. A preview of the latest projects in partnership with AMC and Marotta with a strong focus on automation and integration.

by Lucrezia Villa

Thanks to a wide range of solutions – most of which customized – and the overall expertise gained over the past 35 years in business, Almac has proven to be a preferential par- rella blocks. tner for the 'pasta filata' cheese industries, both in Italy and overseas. Headquartered in San Cesario sul Panaro, in the Modena province, the company has always been sensitive to the market evolution, so much so that over the years it has invested greatly in order to expand its line of solutions with more innovative machines complying with Industry 4.0. The latest partnerships with companies AMC Packaging and Marotta Evolution Group move exactly in this direction. We discussed it all, from new projects and business expectations for 2024 to the 360-degree care reserved to customers, with sales manager An- the power system gelo Amara.

2024 off to a positive start

"2023 was an extremely positive year for Almac," the sales manager explains. "We consolidated our position on the market, growing even more: "Some are still in the further compared to 2022 also due embryonic stage. We will not fail to to a great number of key projects.' 2024, on the wake of such a positive trend, was therefore off to a good start. "We have been engaged on several fronts, from the domestic market to projects in Europe as well as in North America. More complex markets, such as Turkey and South America, are also demanding our solutions more and more," Amara continues. The company has indeed never stopped investing in international markets: exports today account for 50% of the total turnover, and are manly directed to Europe, North America, South and Central America, and Oceania. Both in Italy

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and overseas, last year Almac's most requested solutions have been direct steam stretchers as well as moulding plants for the production of mozza-

Innovation never stops

With the ultimate goal of continuing to innovate, under the sign of Industry 4.0, the Modena-based company has entered into a partnership with Marotta Evolution Group to integrate its lines with Marotta's automatic machines for the production of burrata cheese to provide customers with complete solutions for the production of such a specialty. To the same end, "we have been working closely with AMC Packaging to integrate to their vertical packaging machine for fresh mozzarella," Angelo Amara says. Yet the projects in the pipeline are many

keep our partners updated. In the meantime, we will exhibit at Anuga FoodTec, in Cologne from 19 to 22 March, where we will showcase our FTA10 stretcher, a machine for the continuous production of pasta filata, with an hourly output up to 1,500 kg."

"Always by our customers' side"

Attention to customers' needs has also always been one of Almac's cornerstones, declined in the utmost care for pre- and after-sale service. "Both are distinctive features of the company's DNA," explains Amara. "Way back then we invested in the



Continuous stretcher FTA10

The FTA10 stretcher is a machine for the continuous production of pasta filata, starting from sliced curd at the right acidity degree, boasting an hourly output up to 1,500 kg. Curd from the processing vat is conveyed towards the mixing section by the augers; the transport speed is adjustable. In order to decrease the stretching water temperature and decrease, consequently, the yield losses, the machine is equipped with an air double jacket. After the sponge down phase, pasta enters the diving arm chamber which operates at an adjustable speed, in order to get the desired mixing type. Then pasta enters the second mixing phase, with a rotating stretching tool. This phase allows to obtain an higher fibrosity of the pasta itself, removing the eventual water pockets left.

professionalism and speed with whi-

ch it assists our customers, ultima-

tely enabling us to stand out from

"The customers that approach us

chnical and technological support

from our company. Manufacturing

technologies that operate smoothly

is a given. Today, our partners want

to face their challenges alongside Al-

mac, because we are able to respond

to their needs fully, also by taking

care of the aspects that concern the

quality of the end product," the sa-

les manager concludes.

our competitors."

This phase allows to dry and softer the product, according to the needs, before reaching the moulding

machine.

business technologist's role, with the aim of supporting our partners in

the pre-sales phase, so as to outline and offer solu- are definitely not 'price-oriented', tions suited to each individual cu- but rather players who demand testomer. I would dare to say that it has become one of our strengths." As for after-sale, moreover, Almac has always had an attentive and passionate service. "Further efforts have been made in recent years to create a team, capable of handling requests even more rapidly," comments Amara. "Indeed, today our team is certainly recognized for the

"Il nostro Dna? Expertise, rapidità e innovazione"

Da oltre 35 anni Almac è al fianco dell'industria dei formaggi a pasta filata. Sia in Italia sia all'estero. Dalle previsioni per il 2024 alla partecipazione ad Anuga FoodTec. Uno squardo agli ultimi progetti in collaborazione con AMC e Marotta, in ottica Industria 4.0.



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Flavors: tiny molecules for a great result

A small-percentage ingredient in the list on the labels has the power to change the overall taste of the product dramatically. The consumers' demand and cravings have changed over time, and the f&b industry has had to follow. An insight into the trends for 2024.

Some components, used in very small amounts, have become a must-have in the f&b industry. These molecules come into play when aroma and taste of a product have to be modified. Or, in some cases, when it is necessary to compensate flavor loss that results from processing - this is especially true in the case of highly processed foods – and changes during storage. These chemical compounds help bringing back the original flavor, and they can be of natural or artificial origin.

They also allow to mask off-notes or undesirable tastes associated with plant-based proteins, amino acids, vitamins, minerals, adaptogens and high-intensity sweeteners. What are the most beloved aromas in the world of food and beverage? And how did they change over time?

From essential oils to artificial additives...

For centuries, essential oils extracted from plants have been used to enhance aroma and taste of food and beverage naturally. But this long-lasting practice changed with an important scientific discovery in late 19th century, leading to the isolation of aromatic molecules from ingredients.

Out of the complexity of flavors and aromas, a single one was extracted, resulting in more intensity. For example, vanillin was the first compound to be discovered. The market demand, together with the need for cost-efficient alternatives, led to the development of a non-natural molecule that was more affordable, stable and 10 times stronger than its natural equivalent extracted from vanilla beans. So, the natural ingredient was quickly substituted by the artificial one.

And the same happened for many other compounds: the extraction of single molecules became a winning choice because of lower cost and higher reliability, compared to natural flavors. Also, the use of these compounds easily met the consumers' flavor expectations, that were shaped by cost-effectiveness, simplicity and impact, at the time.

by Elisa Rota

An overview of the most preferred tastes and flavors

Kerry taste charts 2024 provided a ranking of the most popular tastes and flavors in all food and beverage categories: sweet, savory, salty snacks and beverages, distinguishing between hot and dairy-based and cold and water-based. The first groups the flavors that have stayed favorites for the last five years; the second isolates the fastest growing flavors in the last three years, and the latter highlights the fastest growing flavors in the last year. Here is the European and American top 3 for all categories.

Europe	mainstream	Up & coming	Emerging			
Sweet	Milk chocolate	Caramel cream	Cherry bakewell			
	Hazelnut	Pumpkin spice	Dragon fruit			
	Strawberry	Nutmeg	Turkish delight			
Savory	Red tomato	Korean barbecue	Serrano ham			
·	Chicken Celeriac Le		Lemon zest			
	Smoke	Smoke Sesame (
Salty snacks	Cheese	Chorizo	Cardamom			
	Chilli	Green onion	Shrimp			
	Paprika	Orange	Black olive			
Beverage	Milk chocolate	Chai	Cheesecake			
(dairy & hot)	Strawberry	Marshmallow	Rhubarb			
	Vanilla	Yuzu	Dragon fruit			
Beverage	Apple	Pecan	Jasmine			
(water & cold)	Orange	Nectarine	Pomelo			
	Lemon	Margarita	Thyme			
Source: Kerry 2024 Taste Charts - Euro						

United States	mainstream	Up & coming	Emerging		
Sweet	Milk chocolate	Cookie butter	Apricot		
	Strawberry	Gingerbread	Pistachio		
	Vanilla	Guava	Yuzu		
Savory	Garlic	Caramelized onion	Gochujang		
	Tomato	Korean barbecue	Chili crisp		
	Chili pepper	Nashville hot	Citrus blend		
Salty snacks	Sea salt	Truffle mushroom	Coffee		
	Cheddar cheese	White chocolate	Sweet heat		
	Jalapeño chili	Honey mustard	Sriracha		
Beverage	Vanilla	Lavender	Eggnog		
(dairy & hot)	Milk chocolate	Chai	Dulce de leche		
	Caramel	Mocha	Passion fruit		
Beverage	Orange	Chili pepper	Pear		
(water & cold)	Strawberry	Yuzu	Marion berry		
	Pineapple	Espresso	White peach		



DAIRY



... and to natural alternatives again

mical additives. This is the reason why consupotential connection between six non-natural colorings and hyperactivity in children only led to even more suspicion, so manufacturers and retailers had to follow this change in the trend reassurance about health and safety.

reintegrated, following the growing demand for 'natural' foods and beverages, without artificial additives. Overall, the tendency is towards ste and texture of alternative proteins obtained simpler and more nutritious options with less from plant-based ingredients. processing and more fruits, vegetables and pulses. Regarding kid's food, stress is put on fe- mean sacrificing a tasty and familiar experien-

fruits have come up beside traditional options, In the early 21st century, food safety concerns such as cookie and cream. Finally, a more holiarose, followed by negative perception of che-stic approach to nutrition includes functionality provided by vitamins, minerals, botanicals and mers started to look for natural alternatives. The adaptogens, that a growing number of consumers seeks to integrate in their diet.

The alternative food market

Grown between 2018 and 2023, this segment of consumption to align with the new need for uses technology for food production. For example, artificial intelligence has acquired a funda-Therefore, the use of natural flavorings was mental role to analyze animal-derived food at a molecular level to closely replicate its flavor, texture, scent and functionality and enhance ta-

Then, cutting down salt and sugar must not atures such as natural ingredients, low sugar, ce, so the food structure is redesigned using carsmaller portion sizes to meet the demand for riers for flavor delivery and simple swaps. Macontrolled, calorie-conscious options. Organic nufacturers also have to deal with the unstable has become increasingly popular as well. In availability of raw materials, that are impacted the field of sports nutrition, there has been a by climate change, crop diseases, labor shortashift towards plant-based alternatives and na- ges, land development and geopolitical conflitural flavors - once again. Following the trend cts: natural flavorings and extracts, so cherished of healthy food promoting physical and mental by the consumers, are actually at risk. Just conwellness, fruity and botanical snack tastes inclu-sider, for example, that citrus, a highly popular ding apple, elderflower, watermelon and forest flavor, poses relevant challenges such as lower

intensity compared to the artificial alternative, limited availability, sustainability concerns and higher costs for manufacturers. New biotechnologies, genome editing and molecular techniques are thus explored to create sustainable and consistently available natural options without relying on traditional crop-based processes. Moreover, the consumers' demand for natural foods and reassurance about safety could be met simultaneously by relying on these opportunities. This might be a moving away from traditional natural flavorings, extracts, essences and essential oils, but the shift towards exploration of alternative processes and ingredients could involve the leveraging of ancient grains, microorganisms and algae, together with the repurposing of waste ingredients.

Aromi: una questione di molecole

Un ingrediente presente in piccola percentuale in etichetta è in grado di agire in modo determinante sul sapore di un prodotto, cambiandolo. Le necessità e i gusti dei consumatori sono cambiati nel tempo. E l'industria alimentare ha dovuto adeguarsi. Una panoramica dei trend 2024.

Plastic equipment according to CE standards for food industry



ALL OUR EQUIPMENT ARE CERTIFIED, HYGIENIC, PRACTICAL AND ROBUST



India: the new frontier of food processing



With a population over a billion people and increasing urbanization, the country is a major f&b producer in the world. An overview of the opportunities for foreign investors, strongly supported by government's policies. With Italy's key role among the main machinery exporters.

The 'sunrise country' keeps on expanding in terms of population and industry, that follows its needs. This makes of India a gold mine for foreign investors, who are facilitated by government-supported policies and initiatives. The food processing sector in particular is on the rise, following a change in the habits of the Indian middle class, who is gravitating around a healthier diet, but without renouncing to on-the-go snacks. A fertile ground for food processing manufacturers, who can add this country to their export list.

A vital sector in the Indian economy

India is a promising large and growing market: according to IBEF, the India Brand Equity Foundation, the food processing sector in the country has an output that is expected to be worth 535 billion dollars by 2025-2026. The food processing industry is already among the largest in the nation in terms of growth, production, consumption and export. Moreover, the sector provides a crucial linkage and synergy between agriculture and manufacturing, which are the pillars of the country's economy. According to the 'Food processing industry in India market report' by ITA Italian Trade Agency, it has increased with an annual growth rate of 8.3% in the last five years and the domestic market is projected to grow by over 47% between 2022 and 2027, reaching a value of 1,274 billion dollars. Exports of processed food went up from 8.56 billion in 2020-2021 to 10.42 billion dollars in 2021-2022, while in the same period processed food exports amounted to 22.6% of the global agri-food export. Since 2014-2015, this sector of the Indian industry has attracted more than 6 billion dollars foreign direct investment (FDI). And the total FDI received in the branch is 11.79 billion dollars from April 2000 to December 2022.

Industry trends follow changing eating habits

The demand of food products has followed an increased urbanization, higher disposable incomes, growth of nuclear families and preference for convenience. Trends show a sharp increase in on-the-go eating, snacking in between meals, switch to healthier eating alternatives. Consumption

by Elisa Rota

of organic foods is rising, too. The Government of India aims at boosting investments in the food of Food Processing Industries (MoFPI) has set up

India, the national agency for investment promotion and facilitation. For example, Pradhan Manprocessing industry of the country: the Ministry tri Kisan Sampada Yojana (PMKSY), also known as Agro-Marine processing and Development of a specific investment facilitation cell with Invest Agro-processing clusters, was launched in May



Food Processing Machinery Imports into India (HS Code 8419, 8417, 8437, 8438, 8514)

(Values in Million \$

Rank	Countries	2020	2021	2022	% Share (2022)	% Change 2021-22	2022 (Jan-May)	2023 (Jan-May)	% Change (2023-22)
	WORLD	1,200.72	1,515.61	1,711.03	100	12.89	708.30	905.64	27.86
1	CHINA	344.59	552.96	666.83	38.97	20.59	255.55	321.44	25.78
2	GERMANY	154.3	170.54	202.16	11.82	18.54	98.02	97.18	-0.85
3	UNITED STATES	137.68	95.84	140.00	8.18	46.07	56.49	55.61	-1.57
4	ITALY	97.29	109.85	123.99	7.25	12.87	45.63	89.28	95.66
5	UNITED KINGDOM	37.71	58.52	51.09	2.99	-12.7	27.15	19.31	-28.88

Source: Ministry of Commerce & Industry of India in ITA Agency's 'Food processing industry in India market report', August 2023

infrastructure for ficient supply chain and farm produce. ks – established by the 'Make in India' campaign –, integrated cold chain

infrastructure, food processing and preservation capacities will be implemented in the near future, together

with infrastructure for food safety and quality assurance.

The PLI scheme

2017 to promote a budget of 1.30 billion dollars. In 2022, the incen- the food processing sector in the Asian country. the setting up of tives amounted to 70,04 million dollars. The goal of the initiative is encouraging manufacturing in food processing all four different categories: ready to cook and ready for 123 million dollars, whereas the imports of across the country, to eat products, processed fruits and vegetables, together with an ef- marine products and mozzarella cheese. Furthermore, it is intended to endorse innovative and or- ty of the Italian food processing machinery makes for faster transport ganic products from small and medium businesses and provide incentives for branding and marke-Among these, 40 ting initiatives abroad to promote Indian brands Mega Food Par- worldwide. Companies having successfully applied have generated cumulative sales worth 5.97 billion dollars. Opportunities are offered to both foreign investors and start-ups, so that technology is used to optimize the linkage between producer and value addition and industry and to increase export.

Imports of Italian food processing machinery

Italy has a 7.25% market share in India's food processing machinery imports, ranking fourth in the chart after China (38.97%), Germany (11.82%) and the US (8.18%). But in 2022, India's imports from Italy in this sector grew by 12.87% The system is operative since the fiscal year compared to the previous year, in a context where 2021-2022 and up to fiscal year 2026-2027, as the overall imports increased by 12.89%: there is an ITA Italian Trade Agency report highlights, with increase in the demand for Italian machinery in

IMPIANTI

SILOS

The Italian imports in the food processing sector - as shown in the report by ITA Agency - account machinery from all over the world is around 1700 million dollars. But while the quality and durabiliit appealing for import, one of the obstacles faced by the Italian manufacturers is that of pricing, especially when compared to China's offer. Tailored solutions to meet the specific needs of Indian food manufacturers might be an opportunity to focus on.

India: la nuova frontiera del food processing

Con una popolazione di oltre un miliardo di persone e una crescente urbanizzazione, il Paese figura tra i principali produttori di f&b al mondo. Una panoramica delle opportunità per gli investitori esteri. Fortemente incentivate dalle politiche governative della nazione. E il ruolo chiave dell'Italia, tra i principali esportatori di macchinari per il food processing in India.



- 1. Liberalized FDI policies: India allows 100% FDI in the food processing sector, facilitating an efficient investment process.
- **2. Growing consumer market:** With a growing population, India provides a vast and growing consumer market for processed food products.
- 3. Rising disposable income: it is driving a shift in consumer preferences of the middle-class towards processed and convenience foods.
- 4. Government initiatives: The PLI scheme offers incentives and exemptions to encourage investment in manufacturing and sales of Indian products, and boost the sector's overall growth. Tax and other fiscal incentives are also on offer. besides any state-wise preferential treatment.
- 5. Export opportunities: With a surge in exports of processed food products, India has become a significant player in the global market.
- 6. Technological advancements: The growing emphasis on incorporating advanced technologies in the food processing industry provides opportunities for investments in automation, quality control, and sustainable practices.
- 7. Infrastructure development: Foreign investors can contribute to the enhancement of India's infrastructure.
- 8. International collaborations: The industry is open to partnerships with foreign companies, fostering technology transfer, knowledge exchange, and market expansion.
- 9. Focus on healthy and organic products: The growing demand is creating opportunities for investments in the production of organic and healthy f&b.
- **10.** Government support for Mega Food Parks: Supported by government initiatives, they provide state-of-the-art infrastructure and facilities.



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"Our greatest satisfaction? Our customers" trust"

The 60th anniversary is the occasion to recall the most important steps in the history of Ferbox. From the Glasbord finding to its application in the f&b companies. And the choice to embrace quality, always, today as yesterday. An interview with Andrea Signorelli, owner.

by Federica Bartesaghi

Founded in Legnano, province of Milan, in the far 1964, Ferbox is, to date, one of the major Italian specialists in designing and installing insulated panels and doors for refrigeration cabinets and processing rooms for the food industry. It is impossible to talk about Ferbox without mentioning Glasbord®: a patented material exclusively distributed by the firm and boasting unrivalled quality in performance, sustainability and safety. We talked about the past and the future of the company with its owner, Andrea Signorelli.

Let's go back to 60 years ago. How did your story begin?

Everything started with a limited production of panels for butcheries, restaurants and shops in the area. Early paneling was made of polyurethane with a wood perimeter and then pvc: polyurethane jointure was not used yet. Slowly, with much research and development, we specialized more and more in products that could meet the new demand of the market and started producing sandwich panels with polyurethane core and eccentric hook industrially.

How did your adventure with Glasbord start?

We were proposed to try a new material that was suited for the production of sandwich panels destined to the f&b sector. We asked for all the certifications needed and, once received, we decided to test it. Then, something unexpected happened.

What?

We did not have installations with Glasbord yet, but we showed the prototype to a customer, who immediately glimpsed its potential, deciding thus to use it for cladding his whole factory. We are talking about a dairy of 5,000 square meters. We believed in the material's virtues. It was 1990... the rest is history.

What are Glasbord's features?

Several. First of all, it is an antibacterial, waterproof, anti-mold and really easy to clean material. It resists to impact and abrasion, it does not absorb and is not influenced by detergents – also aggressive – for disinfection. Another extremely important feature: it does not change color, since it is not porous. Just think that we tested it in the smoking rooms for speck and cheeses, where you normally use stainless steel coating to avoid wall yellowing. With Glasbord, this does not happen. Moreover, it reflects the light, so it makes even the darkest rooms lighter. All these are characteristics making it very sustainable under several points of view: since it easy to clean, less water and detergent are needed and it takes less time for the operator to do it. Not to mention the maintenance cost: the aging of Glasbord is almost imperceptible.

Why do you say "almost"?

Because all the materials age, but some do it before others. If we look today at the installations with Glasbord dating back to 10 or even 15 years ago, we find the factory in the same conditions it was when we left it. And this is, again, thanks to the material's intrinsic qualities.





"La soddisfazione maggiore? La fiducia dei nostri clienti"

Il 60esimo anniversario è l'occasione per ripercorrere le tappe salienti della storia di Ferbox. Dalla scoperta del Glasbord alla sua applicazione nelle aziende alimentari di tutta Italia. E la scelta, ieri come oggi, di sposare sempre la qualità. Intervista al titolare, Andrea Signorelli.

No solutions comparable to Glasbord exist, do they?

Similar solutions do exist, but they are not comparable. There are mostly coatings with embossed fiberglass that reproduce its effect, but not its properties, that are given instead by Surfseal®, the film coating Glasbord. In fact, the embossed structure is no casualty, but it has a reason: the dirt or processing leftovers only lay on the bulging parts. And when you proceed disinfecting, the veining forces water and detergent into a predetermined path. If I wet a smooth wall, the water leaves a drop when it dries. With Glasbord, this is not the case. The material is also certified Green Guard Gold, since it does not release emissions that are dangerous for the environment during processing stages, and it is also certified HACCP, since it is suited for use in all the food facilities.

Last question: what is the best compliment you received by a customer?

The most gratifying thing is when you understand that the customer trusts you. The preliminary phase of every work provides for surveys, meetings, projects, but the connection is still superficial. The real one is built work in progress, when you demonstrate the support you can give, the flexibility you can offer when facing many accidents that can happen in the assembly phase and when you can show that the customer is always next door for us, everywhere he or she is.

Guess all these virtues cost, too...

Surely, it can look more expensive when compared with other materials in the beginning. But if we look at saving in the long term, instead, there is no match. And I say it with no hidden agenda, because we have always thought and acted with this logic, in the first place: we work investing in quality both of material and installations, without looking at immediate reward. This is an approach that has proved to be successful on the long term, as shown by the fact that today we are here filling 60 years old.

Did you further upgrade your offer in these years?

In the last period we are working a lot with claddings for clean rooms, for which we use Glasbord Smooth, the special smooth finish studied to meet the most restrictive hygienic and sanitary requisites inside these rooms with controlled contamination. Also, the latest product that we presented is intended to further enhance this aspect of maximum hygiene.

What is it?

During Cibus Tec 2023, we presented the system Hygienic Quality Corner (HQC), that is aimed at giving continuity to Glasbord, also in the most critical spots – where dirt can settle and mold can proliferate. Here we are talking about junctures between walls and with ceilings, where a specific anti-mold and anti-ageing sealant is applied to eliminate the bulging part of the edges.

If we look at the future, how is Ferbox's?

We really want to keep growing and become a reference point for the industry. We have the right team, the ambition, the skills and the awareness of having an exceptional material by our side. The Ferrari among all the coatings!



COLTURE LIQUIDE E LIOFILIZZATE A INOCULO DIRETTO & SEMIDIRETTO, COLTURE AROMATIZZANTI, PENICILLI, CAGLIO & COAGULANTI, BIOPROTETTORI, PROBIOTICI, SUBSTRATI, ENZIMI & COADIUVANTI TECNOLOGICI

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Planting the seed of the future

Young, dynamic, ready to face the most pressing issues of the contemporary world, starting from the agribusiness sector. Let's dive deeper in the world of the Italian foodtech startups.

by Elisa Rota

ups in Italy are a growing sector that aims at facing the global challenges by providing innovative solutions for the industry. And foodtech proves once again the offered solution. The validation phase is ongoing for 24,4% of the start-ups, to be the leading branch. Counting no less than 341 businesses spread on the with a TRL (Technology Readiness Level) between 4 and 6. Moreover, 40% whole country, the world of Italian foodtech startups definitely speaks out. He- has recorded at least a license, while 19% relies on trade secrets. Finally, 54% re's an overview of their conditions in 2023, based on data collected, elaborated integrates the license recording in their business model. and reported by Eatable Adventures.

Diffusion on the territory

Almost half of the start-ups were founded in the very last years: 25,3% in 2022 and 22,8% in 2023. A notable increase in the number of business launches was recorded in 2021, to reach the peak in 2022. This was mostly a way to respond to ever evolving dynamics such as growing digitalization, demographic growth, impact of the pandemics, geopolitical crises as well as climatic change and progress in technology. Although start-ups are spread in the whole country, the tivations (65%), where vertical farming, production efficiency and agricultu-Italian regions counting the highest number are Lombardy (30,50%), Emilia ral practices optimization are at the core. 10,5% use biotechnologies applied to Romagna (11,14%), Piedmont (9,97%), Veneto and Lazio (9,68%).

The resources – human behind technology

On average, the manpower is slightly above three employees per start-up. More specifically, 69,3% of the businesses count between one and five people in the team. Almost 13% has reached a number of employees between 6 and 10 in 2023, while 15% has 4 or more founders who are still active in the start-up they created. Just like the businesses they work for, the employees are young: in fact, the age of the workers is 35 years on average. Only 4% of the founders is less than 25 years old, though. The world of Italian start-ups is notably populated by women, whose number is higher than the national average in the industry. One or more founders are female in 32% of the start-ups, while 10% has a fully feminine team. As far as technology is concerned, 42,86% of the businesses ed phase', with neither fully developed product or service yet, nor consolidated uses artificial intelligence, 37,14% employs machine learning and 32,38% uses biotechnologies. The tech tools are developed inside 65,4% of the start-ups, while the rest relies on external collaborations with other companies (12,5%)

Giving the floor to the protagonists

At the end of the day, what works? What needs to be implemented? According to the protagonists of the study conducted by Eatable Adventures, inte investors, research centers and universities have an active role in focused investments for the start-ups. Research centers also work as a mine of ideas aiming at innovation, while the Italian universities act as generative source of businesses in the sector. But not all that glitters is gold. Public support, contribution by the agribusiness sector on a national level and proper recognition by the media are still too scarce. Moreover, simplifying the access to financing and public support policies is necessary. For example, the agribusiness could provide stronger support through effective open innovation programs and a tighter collaboration. And a deeper representation by the media could leave space to a deeper comprehension and interest by the public.

Startup italiane del foodtech: lo stato dell'arte

Giovani, dinamiche, pronte ad affrontare le tematiche più impellenti del sistema produttivo, in primis di quello agroalimentare. Una panoramica di quante e quali sono, in quali settori operano e con quali tecnologie si cimentano le start-up italiane del foodtech, in base ai dati raccolti ed elaborati dall'acceleratore specializzato Eatable Adventures.

When sustainability and hi-tech meet, a new kind of business is born. Start- or universities (11,5%). Generally, a good technologic maturity level has been already achieved: 70,2% is in an advanced development and trading phase of

What they deal with

Most of the foodtech startups deal with food production and processing (36,07%), followed by agritech (22,3%), restaurant tech & delivery (22%) and retail & distribution (19,7%). Setting the spotlight on food production and processing, more than 43% elaborates new products with new ingredients. 13,8% is concerned with circular economy and waste management. The agritech segment is dominated by new cultivation systems and automation of the culagriculture. In the world of restaurant tech & delivery, most start-ups deal with management platforms (28%) and delivery (24%). In 2023, cloud kitchen and kitchen-applied robotics were still emerging (12%). Last but not least, retail: new sale channels and last mile delivery are the goal of 32,84% and 25,37% of the businesses respectively. Smart labels are a niche subcategory, occupying only 6%.

The investments

In 2023, total investments made by the Italian foodtech start-ups reached 167 million euros, up by 10% compared to 2022. Most of the start-ups are already 'mature': 43% is in the 'seed phase', where the initial idea starts to become concrete and the goal is attracting investors to grow. 32,3% is instead in the 'pre-sestructure in the business. Slightly more than 15% has reached the A series, the first round of financing. Investments between 1 and 350,000 euros are predominant in the investment tranches (43%). Investments superior to 1 million follow (36%).









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The store is back

The new role of brick-and-mortar shops within a multichannel system and the challenges/opportunities disclosed by Artificial Intelligence. Insights from the 10th edition of the Observatory on Digital Innovation in Retail.

Conducted by the School of Management at Politecnico di Milano, the Observatory on Digital Innovation in Retail reaches its 10th edition. Ten years of detailed analysis on how the distribution system evolves and shapes itself in step with the economic and social scenario. And in the last ten years, we have gone through plenty of changes... The Observatory presentation event, held on February 20th, starts from here: from the evolution of Italian and global retail, with a keen eye on the digital footprint.

Return to the future

The Observatory's analysts retrace the major changes experienced by retail in the last decade, identifying some macro trends. Between 2016 and 2019, we witnessed the rise of e-commerce pure players, like Amazon and Alibaba. Simultaneously, there was curiosity - and some apprehension - towards the

by Federica Bartesaghi

growth of new and powerful low-cost formats, such as Aldi and Lidl. For the very first time, people started to talk about the 'experience' of in-store visits, with shops becoming, for the first time in their history, places to live.

2020 marks a break with the past, triggering major changes. The first, e-commerce, which from an 'accessory' business becomes the primary engine of growth and innovation. In the food sector alone, if in 2019 56% of Italian grocery retailers were active in online sales, today the figure stands at 85%. With e-commerce penetration of total retail moving from 1.1% in 2019 to 2.5% last year.

Thus, 2021 started and the entire world was waiting for the advent of a 'new normal' that never really arrived. The post-pandemic store returns to being a place of meeting and the omnichannel model, now consolidated, becomes bidirectional, with digital

ld and vice versa.

In 2022 and 2023, new instabilities arise (read wars and inflation) and the gap between offline and online narrows. Today, these two universes grow almost in alignment: +4% retail as a whole and +4% e-commerce in Europe in 2023.

The store in the limelight

The top 10 global retailers ranking has not changed that much in 10 years. Walmart is still paving the way (\$585.2 billion in revenue in 2022), followed by Amazon (\$352.7 billions). Gaining a significant 17 positions in this time frame is Ikea, which along with Amazon, Apple, AS Watson, H&M, Sephora, and Inditex enters the cluster of companies that have climbed the rank the most. According to analysts, the market, as well as the crises, reward companies capable of innovating and



pure players entering the physical wor- transforming. "The introduction of our Observatory in 2015 posed this question: does it make sense to invest when demand is declining or stagnant? Of the 300 people surveyed, the vast majority said the better choice is to wait," says the chairman of the Digital Innovation Observatories, Umberto Bertelè. "History, however, has proved otherwise: often the real danger is to stand still and wait."

> Walmart, the world's largest retailer, recently announced the opening of 150 new stores over the next five years. CEO John Furner described the operation as "millions of dollars in capital investment of labor, supplies and tax revenue". Since 2016 the American giant - 4,616 stores in the US as of October 2023 - had not invested so heavily in the physical channel, in light of staggering investments to boost the online business. Are we at the dawn of a new evolution of the distribution scenario? Probably. A revolution that brings stores back to center stage, but in a slightly different key. "They are fewer, but bigger," explains Bertelé. "The model is Apple's: a large showcase, where visitors can look, touch, experience but not necessarily buy. A physical showcase backed by the online channel. New stores have a very particular function, as part of a multichannel system."

2023: toward full automation

How do Italian retailers invest to enhance both physical stores and e-commerce platforms, back and front end processes? According to the Observatory director, Elisabetta Puglielli, the primary and most crucial goal is to simplify and make the shopping experience more comfortable, employing digital signage tools that captivate and guide consumers during their in-store visit. This approach was implemented last year by 44% of Italian retailers. Similarly, there has been an emphasis on installing digital kiosks and totems (35% of the brands); and on payment systems that streamline the checkout process (18%).

The second major goal is to integrate the online experience with the offline one. How? By leveraging the so-called 'endless aisle' (which allow customers who visit physical stores to order items online that may not be available for immediate purchase); merging data to profile consumers and personalize purchasing suggestions; and integrating orders and fulfillment structures.

"In 2022, digital innovation was the lever to stay afloat in a highly unstable context," Puglielli highlights. "Today, the need to regain efficiency, optimize activities and processes is added." Italian retailers' investments in digital innovation amounted to 2.5% of turnover in both 2021 and 2022. In 2023. this figure has grown by a significant +28%, to reach 3.1% of turnover.

From partial automation to its full realization: "2023," adds Puglielli, "will certainly be remembered as the year of the first automated stores in Italian retail." Indeed, last November saw the opening, in Verona, of the first cashier less supermarket by the Dao cooperative, associated with Conad: the Tuday Conad 'Prendi & Vai' ('Grab & Go') Now, anticipation builds for the cashier less store that Esselunga is expected to open in the Spring of 2024 north of Milan.

The era of AI begins

A part of the Observatory focused on the real new technological frontier of our times: Artificial Intelligence, whose ascent in the retail sector has just begun. The scientific head of the Observatory, Emilio Bellini, divides society into two broad groups: 'technophobes', who fear the advent, or rather the dominance of AI over humans; and 'tech enthusiasts', who see no limits to the potential of these tools.

Many projects are underway but few are already in the experimental phase, at least in the retail sector. Yet, the store can once again serve as an important testing ground. Bellini identifies several application areas where AI can add value. One of these is improving the relationship between employees and customers; or recovering efficiency by saving on fixed costs and improving staff productivity.

"With conversational chatbots, we see how AI can support humans. I am curious to see the support it will provide to processes," states Francesco Semeraro, Retail & Fashion Industry Leader at Amazon Web Services (AWS) Italy, during one of the roundtables held at the Observatory's presentation. As a matter of fact, the real challenge - and true test bench of AI but still few answers. The - will be the simplification of processes within the supply chain. "Now that companies have equipped themselves with tools to collect and analyze data, the fundamental question is: revolution will reap the how to use them. AI can help query greatest benefits.

these data, create added value in their reading and analysis, to find the right insights". Many questions only certainty is that today like in the past, those who will lead – and not just follow – this technological

Il negozio torna al centro

Il nuovo ruolo del punto vendita all'interno di un sistema multicanale e le sfide/ opportunità che si schiudono con l'avvento dell'Intelligenza artificiale. Gli spunti emersi durante la presentazione della decima edizione dell'Osservatorio innovazione digitale nel retail e alcune delle sperimentazioni attivate dalle grandi insegne della Gdo internazionale.

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Year 8 · N.3 March 2024 Petail

HOW AI IS DISRUPTING RETAILING

Walmart towards the automatic restock of its customers' fridge

On the occasion of the latest Consumer Electronics Show in Las Vegas, Walmart and Microsoft revealed upgrades to the retailer's Inhome Delivery program which would include automated replenishment. The goal is to automatically add groceries to customers' online orders using a schedule based on what they consume and how quickly they consume it. The service will be offered through the Walmart+ InHome program, which was launched in 2019 and gives shoppers the option of having groceries delivered to their door (and even their refrigerator).

Netto has opened Europe's largest autonomous supermarket

German discount chain Netto has opened what is pitched as Europe's largest autonomous supermarket in Regensburg, Germany. In the 800 sqm location, customers can shop without registering, checking in or self-scanning. An intelligent camera system records every movement and assigns products taken from the shelf to each shopping basket. This is done without collecting any personal or biometric data. The greatest innovation is Trigo's EasyOut system: shoppers will be able to view and approve their baskets and pay - using card or mobile payment - before they leave the store.

Amazon presents 'Rufus', a new shopping assistant

Amazon has released a new shopping assistant that uses generative artificial intelligence to help customers with questions about its catalog of products, get recommendations, get help comparing product categories and much more. Named 'Rufus', the Al bot can answer specific questions as well as those that are vaguely worded. "Rufus is built on a large language model that's trained on our expansive product catalog, customer reviews, community Q+As, and the broader web - and is seamlessly integrated with Amazon to make it easy to take action in the shopping experience", Amazon President and CEO Andy Jassy said in a LinkedIn post.

Kroger empowers its marketplace for both customers and sellers

Kroger Co. is adding new AI capabilities to its online marketplace by testing out Intelligence Node's digital shelf optimization solution. Powered by generative AI and real-time data capture, Node's solution generates comprehensive product listings and ratings for customers. Meanwhile, third-party sellers will be able to use AI for content management and copy optimizations to improve Search Engine Results Pages (SERPs). "The Kroger marketplace involves a complex matrix of elements that need to be effectively managed to deliver a seamless customer experience online," said Michael Murphy, Group VP of Analytics and Execution at Kroger in a statement. "From product copy and ratings to reviews and taxonomy, customers are searching out more information than ever before, and providing what they need, when they need it, is important."

Diebold Nixdorf checkout can guess your age and reduce theft

Checkout terminal manufacturer Diebold Nixdorf began the rollout of a new checkout solution - 'Vynamic Smart Vision I Shrink Reduction' - powered by SeeChange's AI and machine learning cloud platform. It is projected to combat common causes of loss, including theft where shoppers deliberately do not scan an item, mistakes where an item is unintentionally not scanned, use false barcodes or switch them, and pay for some items but leave with more. In addition, the system can autonomously verify age to assist with age-restricted sales: by using a consumer facing camera (and requiring the shopper's consent to use the application), an algorithm estimates the consumer's age in real time.



Seven-Eleven Japan will start employing generative AI in its product planning strategy. The company recently created the infrastructure for a cloud-based information technology system equipped with generative AI from OpenAI, Google and Stability AI, to collect and process data from customer sales, product manufacturers and social media. The chain expects the AI to analyze consumer trends and generate draft proposals for new product launches, enhancing the current product planning process, which relies on customer surveys and internal meetings. The new, AI-empowered system is expected to reduce the time needed to develop new products by up to 90%.





Veeve's shopping carts help navigating the supermarket

Veeve, a shopper engagement platform for the physical store, has developed an Al-powered gadget that attaches to shopping carts, showcasing promotions to shoppers as they navigate supermarket aisles. Additionally, its integrated cameras spot out-of-stock or incorrectly placed items, flagging issues even before the store's management becomes aware. Veeve customers include Albertsons, Tom Thumb, Kroger, Safeway, as well as numerous independent retailers.

UAE: Astra Tech launches autonomous shopping experience with Facepay

The Astra Tech consumer technology holding group has launched its first autonomous brick-and-mortar store in Sky Tower, Abu Dhabi, last year, operating solely through artificial intelligence (Al). Powered by AI technology and cloud integration, 'B Store' offers a fully automated shopping experience where that shoppers can pay with credit cards or 'using their face', thanks to the FacePay technology for biometric payment authentication integrated.



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Sacco System France is born

New name, identical quality of the service and the products that have been distributed in the country for more than 30 years by CSL France. The goal: to further enhance the tradition and unique characteristics of the French dairy sector through innovation.

The international biotechnological company dedicated to the food, nutraceutical, and pharmaceutical industries sells and distributes its ingredients in more than 110 countries around the world. Based on tradition, expertise, research, and innovation, Sacco System is a worldwide company that nevertheless maintains a 'family spirit', where people and human relations are at the center. What's the company mission? To improve the well-being of humans, animals and plants, as as evidenced by the corporate motto: "Supporting food culture and life".

Sacco System France

The French branch of Sacco System, that is to say CSL France, founded in 1994, has now changed its name to Sacco System France. And yet, no changes will occur in the quality of the service and the products offered by the company, which has been operating for more than 30 years on the French market, in Luxembourg, and in French Africa. It offers a comprehensive portfolio of frozen and lyophilized cultures for acidification, aromatization, refinement, bio-protection, surface treatment, gasogenesis, coagulants, enzymes, and probiotics.

"I am extremely proud of the journey started in 1994 by CSL France, which saw a name change to become Sacco System France, today, as in the past, always standing alongside French dairies, offering the best biotechnological solutions and technical consultancy services. Sacco System France is now an essential part of the Sacco System group. Over time, the company has grown thanks to the commitment and competence of the people who have worked and collaborated at CSL France", Martino Verga, at the head of Sacco System, says. "Looking ahead, I see numerous new opportunities, also arising from the markets of African countries. By persistently focusing on excellence in technical assistance and by Federica Bartesaghi



⊕ SACCOSYSTEM.COM ■ SACCO SYSTEM

customer orientation, market results will only improve day by day. Sincere thanks go to the individuals who contributed to this success story".

"The transition from CSL France to Sacco System France", adds Adrian Gauna, Sacco System Regional Sales Director, "is a significant moment, confirming our commitment to further enhance the tradition and unique characteristics of the leading dairy sector in France in a more modern and innovative manner".

Sacco System comprises today more than 460 collaborators and a turnover that exceeded 150 million euros in 2022.

CSL France diventa Sacco System France

Fondata nel 1994, CSL France è la sede francese di Sacco System, il gruppo di aziende che opera nel settore biotecnologico internazionale, i cui prodotti trovano applicazione nell'industria alimentare, nutraceutica e farmaceutica. Oggi, CSL France cambia il suo nome in Sacco System France, pur conservando la qualità del servizio tecnico offerto e dei prodotti proposti, da oltre 30 anni, ai clienti di Francia, Lussemburgo e Africa francofona.

Cadorago (Italy), Zelo Buon Persico (Italy), Skurup (Sweden) and Frankalso in Singapore, France, Japan and a in Australia. "The high quality of the stem", the company highlights.

The production facilities are located in products, the continuous and constant innovation process, the capacity to work on the sides of clients, knowledge sville (Wisconsin). There are branches sharing, the training of employees and an attention for the environment, are pilot site dedicated to biotherapeutics the pillars of the organization Sacco Sy-



Engineered for continuous operation in diverse conditions, each machine integrates washing and control systems to streamline production changes. Customized to meet specific production requirements, our installations ensure exceptional quality and compliance with industry standards.



Year 8 • N.3

RobotHeart is back for a second edition

After its debut in 2022, the exhibition project dedicated to the world of industrial robotics will be hosted again at BI-MU (FieraMilano, 9-12 October 2024).

by Lucrezia Villa

Following the success of its debut, RobotHeart is back for a second edition. The exhibition project focused on the world of industrial robotics will be hosted again at BI-MU, the biennial exhibition dedicated to the manufacturing industry of metal cutting and metal forming machine tools, robots, automation systems, digital and additive manufacturing, on show at Rho FieraMilano, from 9 to 12 October 2024.

Apart from past edition's exhibitors, many new players have also shown interest in RobotHeart. Sponsored by SIRI, the Italian robotics and automation association, and organised by Efim-Ente fiere italiane macchine, the event indeed is not just a key appointment for matching supply and demand for automation technologies, but it is rather a "laboratory of ideas", as the organizers describe it. As a matter of fact, in addition to manufacturers and integrators, there will be universities and representatives of the academic and research world, as well as start-ups, showcasing the main trends and future outlook of an ever-evolving industry. "The event has a dual nature: a recognized meeting

ASTIGLIONI

point between supply and demand for robotic automation technologies and an opportunity for in-depth cultural insights dedicated to this sector, in which Italy stands out as the sixth largest consumer market in the world," comments Alfredo Mariotti, general manager of Ucimu-Sistemi per produrre (Italian machine tools, robots and automation systems manufacturers' association), among the main organizations present at the event, alongside the International federation of robotics, SIRI, the Italian institute of robotics and intelligent machines), and the Italian association for AI.

RobotHeart torna per una seconda edizione

Dopo il debutto di successo nel 2022, il progetto espositivo dedicato al mondo della robotica sarà ospitato nuovamente da BI-MU (FieraMilano Rho, 9-12 ottobre). Un ricco programma di incontri a cura delle principali organizzazioni del settore, tra cui Ucimu.



In response to the demanding and ever-evolving market, we've developed cutting-edge thermal treatment spirals. This versatile technology offers compact and efficient solutions tailored to industrial production lines.

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Production responsibility in food waste prevention

Many industries, one common goal: creating a sustainable industrial ecosystem. The highlights from the Rome Innovation Hub 2024 and the speech of Silvano Bedogni (I.T.ALI.).

by Claudia Morazzi

On 25th and 26th January, the second National Convention of the Technical Professions took place in Rome, which was attended by nine professional associations representing over 600,000 Italian experts. Over the course of the two days, there were consecutive presentations, professional meetings, and round-table discussions, with the aim of fostering union and deteriorates, goes on to produce huge amounts of greenhouse gases." cooperation among different technical professions to take a collective stance on pivotal matters.

The main topics of the convention were sustainability and the UN 2030 Agenda; the conference gathered over a thousand participants and it was a great exchange opportunity for hundreds of professionals: in addition to the possibility of meeting in person, an online matching platform was created, which was active for over a month after the end of the convention.

The two days were divided into six work sessions dedicated to strategic issues for the Italian development which were chosen by the participating professional associations: the first one dealt with the shortage of technicians in Italy and the development of professional degree courses, followed by a second session focused on gender equality at work, especially for technical professions. The following sessions were inspired by some of the UN 2030 reduce, waste". Agenda goals: the seventh, 'Affordable and Clean Energy'; the 11th, 'Sustainable Cities and Communities'; the 12th, 'Responsible Consumption and Production'; the 13th, 'Climate Action'.

A shared responsibility

During the session inspired by the 12th 2030 Agenda goal, 'Responsible Consumption and Production', one of the speeches was given by Silvano Bedogni, director of I.T.ALI. - a company specialising in food ingredients and technologies - and vice president of the Association of Industrial and Graduate Industrial Experts of the Province of Reggio Emilia. At the beginning of his presentation on responsible consumption and production, Bedogni shared some data: every year, 1.3 billion tons of food waste are produced worldwide, which corresponds to about one third of the total food production. In addition, the Italian food supply chain wastes about 9 billion euro, and Italian households throw away the equivalent of 6.5 billion euro of food.

"In the last few years, food waste has become an increasingly critical issue: consumers are asking companies to adjust their production to make it more sustainable", Bedogni says. "Therefore, we have to work, especially on a technical level, in order to achieve a more virtuous production system and thus reduce food waste - not only within individual companies, but also within the whole supply chain". According to I.T.ALI.'s director, a determining factor to succeed in this goal is to understand that what is waste for someone can be a raw material for someone else. Bedogni takes the example of Packtin – a start-up company with which I.T.ALI. has initiated a number of collaborations and which has developed processes for recycling food waste. Packtin uses a low-temperature drying system which also recycles the extracted water; the dried part is then further processed to obtain fibres, flours and the like, which can be used by other companies as raw materials.

"This is a wholesome system that reduces waste by recycling it from certain productions and allows other companies to use it as materials for their products" Bedogni explains. "Although this process cannot be used for all types of food, it helps reduce the amount of waste that is not used and which, as it

Returning to the assumption that the first and best way to recover waste is not to produce it, we must try to reduce as much as possible the amount of waste in the product itself, starting from overpackaging with an aesthetic function. In addition to the 'visible' waste of the finished product, there are also those 'invisible' to consumers, i.e. those that stem from production, such as scraps from tubs and labels. An increasing number of companies are studying possible solutions to eliminate this type of waste as well – the most popular ways are recycling the packaging and mono-material packaging. "It is therefore essential", Bedogni concludes, "to train professionals and technicians in order to design plants and products in an integrated manner. Only in this way, and with the joint forces of all the companies that want to make the supply chain more sustainable, it will be possible to eliminate, or at least



Roma Innovation Hub 2024: la responsabilità della produzione nella lotta agli sprechi

Diversi settori industriali, un unico focus comune: la creazione di un ecosistema industriale sostenibile. Gli highlights dell'evento che si è tenuto a gennaio nella capitale e l'intervento del direttore di I.T.ALI., Silvano Bedogni, sulle filiere come sistema di recupero.

the company Year 8 • N.3 March 2024 Alongside pasta factories since 1955 Model: AV-A - Steam pasteuriser with dry

With cutting-edge machines and systems, Castiglioni is a trusted partner to fresh and dried pasta producers. Providing a full range to satisfy ever-changing market demands.

by Margherita Luisetto

Tradition, innovation, and strive for quality have contributed to making Castiglioni a benchmark in the pasta production industry, from craft pasta-making businesses to large-scale factories. Founded in 1955, the company based in Locate Varesino (Como) is renowned for its excellence in the manufacturing of systems for the production and processing of fresh and dried pasta. Also thanks to ongoing investments in innovation in order to satisfy "the ever-changing needs of the market, as well as increasingly demanding consumers," explains Emanuele Castiglioni, the company sales manager.

A full range (also customizable)

Castiglioni boasts a broad machine range to satisfy all demands of pasta factories. "We provide dough mixers, extruded pasta presses, forming machines for ravioli and cappelletti, full lines for cannelloni and lasagna, as well as cutters and calibrators," explains Emanuele Castiglioni. As for processing, "we

design and manufacture pasteurisers, spiral pasteurisers, cooling, freezing and proofing systems and spiral towers, and many more solutions." Castiglioni is able to adapt its machines to customer needs. "The know-how acquired over the years, also due to close collaborations with big companies in the industry, has allowed us to understand market needs," says the sales manager, "our machines are designed to perform with different ingredients and raw materials, guaranteeing operational efficiency, high-quality services, and an excellent product."

Castiglioni, dal 1955 a fianco dei pastifici

Con macchinari e impianti industriali innovativi, l'azienda è al fianco dei produttori di pasta fresca e secca. Spirali di trattamento termico, impastatrici, presse di estrusione e formatrici sono solo alcune delle soluzioni proposte.





Welcome back to Anuga Foodlee



RISCO www.risco.it

High speed meat portioner RS 920

Fields of application Production of minced meat in tray

Description and strong points

Risco is showcasing a complete line for the production of ground meat with automatic depositing intro trays. The system can process beef, pork, or poultry meat mixtures, as well as vegetarian and vegan mixtures. Risco patented system consists of a vacuum filler with an integrated grinder, with the possibility of using one or more plates and knives, a deboning system, a double portioning belt and a continuous cutting system to ensure greater portioning accuracy. The RS 920 model includes an automatic paper interleaver to avoid any manual contact or contamination, as required by the strictest hygiene regulations. A compact, adjustable and fully synchronized tray loading system model MMTL-60A completes the line.

Technical specifications

- High speed (up to 200 PPM on 500 grams portions)
- The continuous feeding system reduces wear and maintenance costs on the pump and portioner
- Minimum give away on products high portioning accuracy







Fields of application

Stretcher FTA10

Low/medium moisture content mozzarella and provolone cheeses. **Description and strong points**

Curd introduced into the processing chamber is conveyed by the augers towards the mixing section and transport speed is adjustable according to the desired type of cheese. To reduce the stretching water temperature and to consequently decrease yield losses, the machine is equipped with an air-filled double jacket surrounding the whole augers chamber. After the sponge-down phase, pasta enters a mixing section equipped with diving arms working at adjustable speed for the stretching process completion and for passing, after a suitable stop, to the second mixing chamber equipped with rotative paddles. This last section allows a dough better fibrous structure to be obtained, giving it nerve and removing any eventual water pocket left by the diving arms section. The diving arms mixing chamber allows the cheese to be dried according to the needs, before its transfer to the moulding machine. **Technical specifications**

1,500 Kg/H





What the food & beverage industry of tomorrow might need - and much more - will be on display from 19 to 22 March, at the 2024 edition of the Cologne's international business platform. Powered by Koelnmesse, the trade show competently covers all aspects of f&b production: from process to packaging technology, from food safety to digitalisation and intralogistics. As a new sector, there will be an exhibition area for environmental technology and energy for the first time this year. As usual, Italian exhibitors and their technological innovations will take center stage. In the following pages, the solutions presented by 50 top Italian brands.





Year 8 • N.3 March 2024

product showcase



ANUGA FOODTEC 202

AMC www.amcpackaging.com

Tiger Twing

Fields of application Dairv.

Description and strong points

AMC Tiger Twin vertical packaging machine is made entirely of AISI 316 stainless steel and was created combining great production power and extreme versatility, contained in a small space. The machine contains two independent machines and therefore gives the possibility of using two different formats at the same time. It allows the sealing of different products (solid, creamy or liquid), and the change of format from 'clip' to 'pillow' in a totally automatic way without production stops thanks to the patented AMC double jaw system, independent with brushless motorization.

The machine is also equipped with a self-centering reel system which allows to save film and time, which can be combined with semiautomatic or automatic reel change. It is also equipped with an exclusive AMC patented system for the rapid replacement of the welding jaws to minimize production downtime for ordinary and/or extraordinary maintenance. The machine is equipped with an interchangeable clipping unit that allows to change clip format in a few minutes, from metal clip to adhesive plastic clip or block plastic clip.

CAMA GROUP www.camagroup.com

IF296 Monoblock robotic unit

Fields of application Food and non-food.

Description and strong points

IF296 monoblock packaging machine, tailored to the precise needs of a leading European confectionary customer. Comprising a tray-forming unit and loading unit, the monoblock machine is one of a series being delivered to the customer following multiple repeat orders.

The monoblock concept combines the very latest digital, servo and robotic technologies in a reduced-footprint machine that is capable of handling multiple packaging reci-

Technical specifications

In operation, the loading unit receives cartons coming from two independent upstream Cama cartoners. Two robots - designed and developed in-house by Cama to cater for the precise needs of packaging applications - are used to phase and prepare the cartons collations, which are then picked and placed into the trays in a wide variety of pre-determined arrays, depending on batch-based recipes. Machine throughput is 360 cartons/minute.





MENOZZI LUIGI & C. www.menozzi.com PRC-3D

3D pressing system for seasoned hams to be sliced. Description and strong points

The seasoned, deboned product is first pressed to a rectangular shape and then inserted in a mold that keeps it in shape during the tempering phase in a low temperature room. The system is completed by a device that expels the product from the mold and feeds the slicing line. The final product is perfectly compacted free of joint marks. The obtained slice is always perfect and even reduces product waste to a minimum.

Technical specifications

The Menozzi 3D pressing system is entirely made in Aisi 304 stainless steel and plastics approved for food contact. It is built with top quality components and is designed with particular attention to the hygiene of the machinery itself and the safety of the operators.







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ALCE INTERNATIONAL www.alce.eu

Freezable Penicillium Rogueforti 100% Gluten free

Fields of application

Blue cheese. Description and strong points

Freezable liquid Penicillium Roqueforti 100% Gluten free, with characteristic shades ranging from light green to deep blue and different specific activities, aroma, and growth rates. Product integrity, with 12 months of shelf life from the production date; cost and production process optimization; as well as sustainable logistic thanks to optimized transports with reduced environmental impact are just some of its plus points.

Technical specifications

- 80 ml and 500 ml bottles
- Available references: for soft blue cheese T0, T2,5, T5, T10, T15, T20, T30; for hard blue cheese T30, T35, T38, T40, T50, T80, T90, T95, T100
- User Instructions: unpack the product and freeze the bottle at -20°C±2. Before use, defrost the product at a temperature of 5°C±3 for 24/48 hours. The defrosted product is ready for use and maintains all pre-chilling characteristics unchanged. After defrosting, the product's shelf life is 7 days, if stored at a temperature of 5°C±3

PND www.pndsrl.it

Peeling machine for mango and kiwi – Mod. PL4M / PL6M / PL8M



Fields of application

Fresh cut, drying, frozen. Description and strong points

PLMs can be configured with 4, 6 or 8 peeling heads. The machines are electrically powered by speed-adjustable motors and adjustable pneumatic systems. The fruit is loaded into the machine manually. Key features: adjustable peel thickness; production speed regulation; variation of production speed and fruit rotation by inverter; adjustment of the peeling finish quality; electrical panel built according to EEC/IP 65 standards. Technical specifications (PL8M model)

- Production capacity: about 96-112 fruits/min
 Machine dimensions: L2900 P1200 H1900 mm
- Belt dimensions: 2600 x 200 mm Weight: about 1200 kg Installed power: 2.10 kW
- Pneumatic supply: 6 bar
 Air consumption: 120 lt/min
- Water supply: P 2,5 bar 0,6 lt/min
- Voltage: 220V mono-phase; 380V three-phase; 480V three-phase



NUGA FOODTEC 20

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dosing & dispensing systems





UNICA TWIN

BORIN LINE www.borinline.it

Carpet WAVE

Fields of application

Food & beverage, pharmaceutical, healthcare. **Description and strong points**

The WAVE line of brushing and sanitizing modules effectively reduces 99.94% of the bacterial load present on the wheels of forklifts, pallet trucks and operators' soles ensuring the compliance with the obligation to sanitize mobile equipment. The Wave system is designed to be easy to clean. With its fully sectionable structure and the aid of two simple extraction keys, the components can be removed and cleaned in just 3 minutes. The carpet WAVE offers a simple and immediate solution to the new point 4.6.6 of BR-CGS version 9, regarding the hygiene of mobile equipment.

- Technical specifications304 L stainless steel tank
- 457.5 x 457.5 mm brushing modules
- Configurable in wet or dry version
- Configurable in pedestrian version or for forklift trucks passage





GELMINI www.gelminimacchine.com

Automatic cutting machine mod. New ERA

Fields of application

Processing soft and semi-hard cheese blocks. **Description and strong points**

Flexy process for blocks of soft or semi-hard cheeses such as Emmental, Edamer, Cheddar, Gouda and Provolone. Some of the main advantages offered by the machine are: quick, clean and smooth cut; long lasting cutting units; fast replacement for changeover production; different cutting units to suit different products; complete automation and customization of the working cycle; high production output; easy access to internal components for cleaning and/or maintenance.

Technical specifications

Product dimensions: Length: 500 mm, Width: 200 mm, Height max: 200 mm
Weight machine: 1,150 kg

- Dimensions machine: Length: 3.950 mm, Width: 1.600 mm, Height: 1.950 mm
- Power supply: Voltage: 380/400 V, Frequency: 50 Hz, Installed Power: 14 kW, Air: 6 bar



BMB www.bmbpack.com

Conveyor MAP

Fields of application

Fully automatic vacuum packaging in bags - chamber-belt vacuum-machines.

Description and strong points

Unique and patented, the Conveyor MAP combines an extreme vacuum process with the direct injection of inert gas into bags. So far, for MAP packaging customers have relied on two technologies: table-top vacuum machines - which give little guarantee of reliable results - and semi-automatic vacuum-chamber machines, which may reach the goal but perform a low productivity. BMB has developed a revolutionary solution based on the principle of chamber packaging machines that drastically reduces the production times, increases up to 3 times the average packaging safety. The new Conveyor MAP, an automatic protective atmosphere packaging machine, has unparalleled applications in the packaging of fresh bakery products.

Technical specifications

- Size (LxWxH): 3060x1560x1630 mm
- Vacuum chamber inner Size: 1110×1010 mm
 Speed: 3 cycle/min



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ROBOGREEN R-PET HB

Year 8 · N.3 March 2024 product showcase

COLIGROUP www.colimatic.com

Colimatic Thera lines

Fields of application

Any kind of fresh or seasoned foodstuff product, with steering fluid, in bars, sliced, grated or julienne, in wedges or cubed; in MAP, shrink or skin packaging.

Description and strong points

In the upcoming edition of Anuga FoodTec, Colimatic will showcase its innovative range of products. As the cornerstone of Colimatic's business, thermoforming lines represent the epitome of expertise and innovation. Continual investment in r&d has propelled Colimatic to the forefront of thermoforming solutions. Complete slicing lines, for their part, streamline the slicing process ensuring precision and efficiency while enhancing productivity in food processing operations. With regard to MAP packaging and Marking, Colimatic's systems facilitate controlled atmosphere packaging and efficient marking, maintaining the integrity and traceability of packaged products. Finally, automation and skin packaging: leveraging cutting-edge automation technologies, Colimatic's systems enhance operational efficiency and throughput, while skin packaging solutions offer superior product presentation and protection

Technical specifications

ANUGA FOODTEC 2024

HALL: 8.1

B00TH: B 10

C 19

• Production: up to 22 cycles/minute

FACCHINETTI www.facchinettitech.com

Programmable portion slicer Mod.TXF03

Fields of application

Cheese cutting.

Description and strong points

TXF03 is a programmable cutter that slices loaves into portions. It's a compact, electric machine that offers accurate cutting or block portions, in either fixed number, fixed length or fixed weight. The cut is precise and neat, by means of 2 mm thick surgical stainless steel and a specific holding system. The TXF03 portioning machine minimises the number of pieces or the weight of residual cuts thus maximising the yield, because it allows to cut any number of portions. Compact and always ready for the action, it is quickly programmable via the touchscreen control panel, available in several languages. The loaf is measured by the operator and the weight is automatically passed on to the machine control panel; the machine measures the loaf length automatically while transporting it through and it calculates the number of portions to slice with the blade. The cut loaf is deployed onto an outfeed belt that has a stop photocell at its end while the operator can immediately load another loaf to cut.

Technical specifications

- · Structure: AISI-304 stainless steel for food environment
- Operativity: 100% Electric • Electrical parts: Siemens
- Pneumatic parts: SMC

NUGA FOODTEC 2024

Safety parts: Telemecanique

Processing and Packaging Solutions

Fields of application

Food and beverage industry. Product description and strong points

The IMA Group's division and companies specialized in the f&b sector for processing and packaging solutions support the international market with machines and equipment able to satisfy any industry need, consistently providing tailored technologies for the processing and packaging of tea & herbs, coffee, confectionery, stock cubes and savoury, dairy products, bakery, protein, produce and more, offering fully engineered turn-key solutions delivering highly efficient packaging lines. At Anuga FoodTec 2024, the company will showcase:

IMA Ilapak –Vegatronic 6000 DZ, VFFS continuous vertical bagging machine IMA Ilapak - Delta Flobag, hygienic flow wrapper

IMA Benhil – Multipack 7000 & Cartomat 8500, dosing, wrapping and cartoning line for butter and margarine.

IMA Hassia - F600, Vertical Form, Fill & Seal machine for sachets

IMA's experts for the packaging solutions from IMA Erca, IMA Fillshape, IMA Gasti, IMA Corazza ad IMA Gima as well as specialists of the new IMA END OF LINE HUB presenting its comprehensive range of machines for overwrapping, stretch & shrink wrapping, forming, loading and closing, case packing, robotic handling and palletizing will also be at the show and look forward to unveil their technologies to visitors.

STANDARD

Padova - Italy Tel. +39 049 9070585 info@standard-tech.it

BORGO 1988 www.borgo.it

Synchronized Tying Machine AS 100 TI

ANUGA FOODTEC 202

Meat processing, tying of sausages.

Fields of application

Description and strong points

The AS 100 TI tying machine is suitable to tie products in collagen casing, maximum caliber 90 mm. 'TI', projected for the customer who demand the maximum of production performance, besides the automatic tying and filling, separates products into determined groups. The advantage that this model offers is that only one operator is required. As equipment to the tying machine, besides the automatic system of casing's pneumatic brake, the management of the cutting phase was added. From the control panel it is possible to program the single or multiple cut and also to set the loop formation system based on the seasoning of the product. The cutting device is totally and independently controlled from the control panel. This model is equipped with a 7" coloured and intuitive Touch-Screen control panel. It can be connected with every filler in the market, through a mechanical junction and an impulses cable.

Technical specifications

• Weight: 350 kg • Power supply: 8 KW - 400 V - 50 Hz 3~+ N

VELATI www.velati.com

Grinder TM 220

Fields of application Meat industries (high quality salami production). **Description and strong points**

HALL: 06.1 B00TH: E 030 F 031

TM 220 is entirely made of stainless steel and materials suitable for the contact with foodstuffs, pursuant to MOCA regulations and Hygienic design principles - it has been designed to process fresh, chilled, and frozen meat for medium and large industries. The product is loaded into the machine tank through a vertical loader or a transport conveyor, and is powerfully minced without smashing or smearing effect. Through specific setups, you can have two different speeds on the feed worm, while the speed of the knives remains the same. The ground product is delivered through an outlet mouth. The machine is equipped with a mixing tank with two paddle shafts, while the outlet mouth is 220 mm in diameter. Mixing tank is also available in 1500, 2000 liters. The grinder has an IP69k touch screen control panels with an intuitive user interface and can be supplied as stand-alone machines or as part of automated production lines. It can be equipped by extra tools, weighing cells, CO2-N2 injection, tank cover, sinew discharge, temperature sensor, level sensor. **Technical specification:**

• Tank motor power: 2x2,2 kW • Main motor power: 37 kW • Hourly capacity: 3,5-7,5 t/h • Dimension: 3400 mm x 1950 mm x 1450 mm

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AIR TREATMENT TECHNOLOGIES

STANDARD® ENVIOL

HALL: 10.1 BOOTH: A-079 COLOGNE, 19.-22.03.2024

Year 8 · N.3 March 2024 product showcase

LAWER www.lawer.com

Unica HD

Fields of application

Food production. Description and strong points

Unica automatically manages and weighs micro ingredients for food recipes such as bread, pizza, desserts, ice creams etc. without the need for operators to carry out the operations manually in the laboratory. The weighing of the ingredients can be repeated indefinitely, so that the 'human error' component is definitively eliminated and quality is guaranteed. Each operation is recorded and stored in the management software, thus allowing total production traceability.

Weighing correctly allows the control and planning of raw material purchases, reducing stocks, and therefore costs. Production times are optimized, hours and costs for laboratory personnel are reduced. It is possible to produce the required recipes without knowing their composition, thus protect the know-how developed. Accuracy, repeatability, efficiency, traceability, speed and sustainability are some of the machinery's greatest plus points.

Technical specifications

- Automatic weighing of powder ingredients.Consumption and costs management and software control.

ANUGA FOODTEC 2024

ZACMI – ZANICHELLI MECCANICA www.zacmi.com

12 heads Seamer and 40 Telescope filler

Fields of application Food and petfood.

Description and strong points

The ZACMI Seamer is a marvel of engineering: built entirely in stainless steel, is synonymous with robustness, hygiene and durability over time. The Telescopic Filler with 40 telescopes is a masterpiece designed to excel even in the pet food sector. This machine, with its vibrating cones, is able to fill a vast range of solid products with exemplary accuracy, from vegetables to meat, from fruit to powders. **Technical specifications**

Telescopic Filler:

- smart cleaning design ensures a completely automatic washing cycle
- No Can No Fill system avoids product waste Seamer:
- 1,200 strokes per minute with tinplate containers
- 1,600 strokes per minute with aluminum containers
- Integrated continuous lubrication

INOX MECCANICA www.inoxmeccanica.com

PIC 99 BCE

Fields of application

Automatic stuffing machine for hams, pancetta, coppa, bresaola & loins. **Description and strong points**

PIC 99 BCE, automatic stuffing machine, is specific for the forming, pressing, stuffing, tensioning and clipping of anatomical products such as belly pork, coppe, bresaola, hams, loins, roasts and muscles in general. PIC 99 BCE allows stuffing into cellulosic, collagenic, plastic and elastic casings. Moreover, the product can be packed in casing and net both at once, leading to considerable time savings. It could be either equipped with manual loading or with automatic loading via a belt, that automatically positions the product to be bagged inside the mould.

A further feature is the automatic tube changing system, thanks to which the operator no longer has to constantly monitor the level of casing and net use. The machine is extremely versatile and comes with moulds from ø800mm up to ø1100mm. A state-of-the-art Stick Loader that allows bagged products to be placed on sticks and hung for curing has also been added. **Technical specifications**

- Lenght: 6,910 mm, Height: 2,525 mm, Width: 1,500 mm, Weight: 1,900 Kg
- Compressed air consumption: 1500 NI/min 6 bar
 Power installed (without vacuum pump): 6Kw (400V- 50/60 Hz)
- Water consumption: 0,25 L/min 3 Bar
- Weight of the machine (Empty): 1,900 Kg

Let's talk about the future

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Via Lago di Albano, 76 - 36015 - Schio (VI) - Italy comm@tecnopackspa.it - www.tecnopackspa.it

PACKAGING MACHINES

Year 8 · N.3 March 2024 product showcase

VERIPACK www.veripack.com

Line VKF 50

Fields of application Sealing only, SKIN, MAP, Vacuum. Description and strong points

The automatic thermoforming machine VKF50 was conceived to guarantee reliability and user friendliness fulfilling the requirements of packaging of food products such as meat, fish, cheese but also fresh pasta, fruits and vegetables, as well as medical products and consumer goods. You can obtain to packages in both flexible and rigid plastic materials, therefore linear and perimeter cuts (shaped).

Technical specifications

- Made of stainless steel to withstand the hardest production environments.
- 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 control thanks to a color touch screen type control panel.

HALL: 10.1 BOOTH: C 060

ANUGA FOODTEC 2024 TRAVAGLINI www.travaglini.it

Clean Rooms

Fields of application

Hams and deli meat industries, cheese industries.

Description and strong points Since 1950, Travaglini has been manufacturing advanced conditioning and air treatment systems as well as clean rooms, for companies operating around the world. Clean rooms, in particular, are built for minimizing the introduction, generation, and retention of pollutant particles.

Technical specifications

- Air distribution inside a clean room can be implemented in different ways: unidirectional vertical or horizontal flow, non-unidirectional flow, mixed flow. This, together with the different grades of filtration, determines the level of protection against product contamination.
- The most important environmental parameters to achieve the ideal product. and packaging quality are: temperature and humidity control; differential pressures of the rooms; the level, uniformity and color of lighting, noise and vibraiton.
- The equipment, besides its normal function as an air conditioning unit, provides the expulsion of humid air generated while the work environment is being washed. The air treatment unit in this phase provides the introduction of hot air to facilitate the drying of surfaces and equipment.

CASTIGLIONI www.castiglioninedo.it

P15-115-DA

Fields of application Fresh pasta pasteurization.

Description and strong points

The spiral pasteurizer provides highly versatile treatment for fresh pasta industries. Thanks to an internal configuration and a focused usage of steam and air, in a single passage, the product can pasteurize itself without a drying process. It means a high-quality product which maintains organoleptic properties, a low steam consumption and a higher shelf life lowering the operational costs.

Technical specifications

- Treatment type: Pasteurisation
- Hourly output: up to 1000 kg/h
- Belt material: Inox AISI 316
- Dimensions (LxWxH): 3170x2520x3510mm
- Useful belt width: 310mm
- Useful pitch tiers: 50mm
 Treatment temperature: up to 110°C
- Treatment time: from 6 to 20 min

P.F.M. PACKAGING MACHINERY www.pfm.it

Horizontal stand-up pouch machinery mod. D180

Fields of application

Dairy, meat and fish packed into a stand-up pouch.

Description and strong points

Provided with a multi-servomotor control of all functions, large touch-screen HMI, ubiquity direct on-line connection to PFM. It boasts a true modular design concept, add-on check-weighing, metal detection, X-ray etc. It has an open access portal superstructure, stainless steel frame construction, full size door access to whole machine. It is compact and flexible.

Technical specifications

The D180 is comprised of one module to form, fill & seal (including any fitment applicator or similar). The module is constructed within a stainless steel portal chassis featuring continuous welding and electrical cabinets integrated directly in-chassis with pneumatic cabinet monitored by Ethernet. Frameless doors with safety lockout offer unrestricted views and 360° access the complete packaging process. Allen Bradley or Siemens PLC & Motion Control included as standard.

TECNOSISTEM www.tecnosistem.com

Thermoforming machines for vacuum packaging and MAP

Fields of application

Food (meat and cold cuts, cheese, snack pack and single dose, fish, bakery). **Description and strong points**

The packaging lines are in compliance with the strict U.S.A. 3A standards (Sanitary Standard Design), USDA laws in force and TPM (Total Performance Management) technology and features, easing all the operations concerning machine maintenance and status for a constant control of the mechanical components also during the most intense production rounds.

Technical specifications

Superior hygiene and machine sanitation features are guaranteed.

Stainless steel INOX AISI 304L (316L on demand), sanitation program, special protecting coating of each single item installed are provided on all machines, allowing an accurate cleaning by the strongest detergents and ensuring long lasting of all components. Wash-down concept by smooth surfaces shape increases water run-off.

www.sirman.com

STANDARD TECH IMPIANTI www.standard-tech.it

Clear Clima air conditioning systems

Fields of application

Food industry.

Description and strong points

For any food industry, the air-conditioning of processing rooms is of paramount importance because it allows workers to operate in comfortable environments but more significantly because it ensures that food is processed in healthy and unpolluted environments in order also to increase its shelf life.

In the meat and fish processing rooms, for example, the low temperatures reduce the risk of pathogens and toxins development in favor of safety, but they are often harmful to employers who have to work with these conditions for many hours. An appropriate study of air distribution allows staff to work in cold but draft-free environments, combining comfort with food safety.

Finally, in the dairy and bakery sectors, Standard Tech manufactures high-tech air conditioning systems that ensure sharp divisions between high care and low care areas, in accordance with the guidelines of the increasingly demanding auditors of large retailers.

MILKYLAB www.milkylab.it

String cheese

Fields of application

Dairy sector, cheese production. **Description and strong points**

According to the increase request of the string cheese production in the dairy market, MilkyLAB offers different solutions in order to respond to all demands. MilkyLAB automatic line for the production of string cheese consists of: steam cooker-stretcher, automatic moulding machine with special extruding system, cooling and automatic cutting system. With such a line clients can produce string cheese with fixed diameter and adjustable length.

Technical specifications

- The special extruding system allows to obtain separated parallel cords of cheese. The structure of the product will have a perfect shape and predetermined weight, meanwhile the peelability and consistent texture will be guaranteed.
- The cooling system is composed by independent transportation channels for each string cheese. While the string cheese goes forward, the nozzles will spray cold/brine water on it. The water temperature will be controlled by plate heat exchanger.
- The automatic cutting system has independent blades, one blade for each cord of cheese.
- The whole production line completely arranged for automatic CIP cleaning.

RE PIETRO www.repietro.com

Popping machine RP-EVO

Fields of application

pany's hallmarks.

Production of cereal/micro-pellets non-fried snacks or puffed cakes. **Description and strong points**

Re Pietro manufactures machines and fully automatic plants for the production of cereal cakes and no-fried snack. The new Popping machine RP-EVO can produce both cereal cakes and no-fried snacks: one press for two products. Once the mould has been chosen and installed, the machine transforms the cereals and/or the micro-pellets into fragrant cakes or crunchy snacks. Its efficiency and flexibility allow for a wider range of products, using one press only.

The innovation includes a remote diagnostic system: simple set-up problem will be solved fast and efficiently, while in case of a serious problem we can immediately detect which part needs to be replaced or which part needs a specific action. Re Pietro's machines comply with the MOCA specification for food processing machines. Quality, solidity, efficiency, and excellent after sales assistance are the com-

I CHOSE

Technologies and products that ensure high standards of hygiene in food and pharmaceutical industries.

Counseling, engineering, production.

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MINERVA OMEGA GROUP www.minervaomegagroup.com

C/E HF Hamburger and meatball forming machine

Fields of application

The ideal equipment for butcheries, super and hypermarkets, laboratories, fast food, canteens and catering centers.

Description and strong points

The C/E HF automatic hamburgers and meatballs forming machine is the ideal solution for hamburgers and patties production and stacking, featuring 3000 pcs/h of single shape hamburger output and 6000 pcs/h of meatballs output. C/E also features a 40 litres fully removable stainless steel feed pan and a special automatic scraper device, as well as a paper interleaver. The machine is also equipped with a speed variator, an oil feeder and a special automatic scraper device. Accessories on request include a wide choice of Delrin® cylinders for hamburger and meatballs production and a foot control unit. The version of the machine destined for the North American market is ETL Sanitation certified, as well as cETL Safety certified for the Canadian market.

Technical specifications

Max hamburger productivity: ~ 3000 pcs/h

- Max hamburger thickness: 30 mm
- Max meatballs productivity: ~ 6000 pcs/h

FRIGOMECCANICA www.frigomeccanica.it

Clean Rooms

ANUGA FOODTEC 202

HALL: 06.1 BOOTH: C 048

D 049

Fields of application

Ready-to-eat processing and packaging area air conditioning systems. **Description and strong points**

Frigomeccanica Clean Rooms Technology has been developed to respect the environmental processing conditions according to each company standards, enabling to set the appropriate thermos-hygrometric and air filtration parameters all along the processing areas and in any Clean Rooms Class tailored to the client needs. Inside climate temperature properly balanced with outside weather conditions and the possibility to increase energy savings with free cooling are assisted by the last comer Air Handling Unit – Frigomeccanica 'Blu Series' – top performances and strong contribution to energy costs savings.

Technical specifications

Clean Rooms, AHU 'Blu Series' powered, guarantee high standard control of the concentration of airborne particles from inside and outside so to minimize the bacteria contamination of food and maintain ideal conditions for the most delicate industrial processes. Air Handling Unit designed for frequent washing at the end of any daily production cycle. To this end, the machine has stainless steel smooth, interior surfaces a shell-shaped inner structure with sloping stainless steel shells and bottoms, on all sections, complete with condensate drain on all section and an excellent cleaning access to all components.

BIOMETIC www.biometic.com

Biometic Mito

Fields of application Food industry.

Description and strong points

Biometic Mito offers real-time 360° scanning via computed tomography (CT), ensuring efficient food safety controls. Compared to 2D multisource X-ray systems, it provides superior accuracy in detecting foreign bodies, reducing false rejects, and increasing in-line efficiency. The system is proven at companies like Latteria Vipiteno and Menz&Gasser. Utilizing advanced algorithms, Mito distinguishes, e.g., glass fragments within products with complex geometries, ensuring precise detection regardless of thickness. It offers comprehensive quality verifications.

The strong points:

- Mito acquires X-ray images from all perspectives for detailed 3D reconstructions and real-time product inspection;
- CT and advanced algorithms ensure precise detection of foreign bodies;
- Mito's versatility makes it possible to inspect different types of products, from single to multipack.

Food Packaging

2024

Kristallsaal Köln Messe, Messeplatz 1, Colonia, Renania Settentrionale-Vestfalia, DE, 50679 Hall 8.1, Stand B040 - C059

GB Berrnucci We are an historic company operating in the food packaging since 1946.

We manufactur and distribute products suitable for food contact such as cured meats, fresh meats, cheeses, seafood and "ready meals". For more than 70 years our mission is to produce, store and distribute food safety products, in accordance with the law and in compliance with quality. Authorized distributors of two multinational companies: Sealed Air Cryovac and Faerch. We offer a wide range of innovative products made of sustainable materials: our aim is to reduce plastic use in favour of eco-friendly materials.

Security and flexibility

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

Sustainability

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

Full customization

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

Innovation

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

Applications

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

Customization

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

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

product showcase

DIMA www.dima.it

Double "O" cheese making vat

Fields of application

Fully jacketed cheese making vat for milk curdling and production of all kind of stretched cheese, hard and semi hard cheese.

Description and strong points

Machine designed and constructed for: milk filling, mixing with rennet, cultures or acids, milk coagulation, curd cutting, stirring of the curd/whey mixture, whey extraction, heating and/ or cooling at the vertical vat's wall and on the vat's bottom, partial whey extraction, total discharge of the whey/curd mass, C.I.P. cleaning, manual or automatic control of the working and cleaning phases. Available capabilities: from 2.000 up to 20.000 liters.

- **Technical specifications**
- Double-circle tank ("double-O"), with flat-sloping base, triple-walled
- Fixed installation without necessity of tilting for emptying
- A special milk inlet to prevent any foam forming
- Double-circle cutting & agitation system with rotation in opposite directions • Special design of the cutting blades to minimize losses and grant the maximum yield
- No bottom bearings inside the cheese vat
- Automatic temperature control

ANUGA FOODTEC 202 HALL: 4.1 BOOTH: C 040 D 049

FBR-ELPO www.fbr-elpo.it

Mustang aseptic filling machine

Fields of application

Filling and packaging.

Description and strong points

The new completely automatic Mustang aseptic filler, built in stainless steel with double filling head with production capacity up to 1.200 bags/h achieves extremely high working capacities to satisfy the Bag in box market. 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, natural fruit juices and concentrates, tea, etc. the new Mustang filler can handle pre-sterilized bags from 1,5 to 20L with continuous module.

Thanks to its significant flexibility, the Mustang 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.

Technical specifications

- Filling range: Bags of 1,5-20 liters
- Operating speed: Up to 1.200 bags/h
- FRAUTECH SEPARATORS www.frautechseparators.com ANUGA FOODTEC 2024

Disc Separators

Fields of application

Dairv. beverage.

Description and strong points

The specially designed beverage separators are able to maintain the highest nutritional value and all the health properties. Frautech Separators provide a plug-and-play solution that fits perfectly into the processing lines. The separators are easy to install, operate, and maintain, with an extremely efficient separation for beverage plants or breweries. **Technical specifications**

• Frautech Separators' belt-drive transmission system helps optimizing motor control for a gentle start, rapid speed recovery after discharge and low energy consumption; • The smart bowl design, with a low amount of parts, is easy to maintain as it requires less spare parts and time for maintenance.

FRIGEL FIRENZE (FRIGEL GROUP) www.frigel.com

4DK Ecodry adiabatic cooler

Fields of application

Replacement for cooling towers in industrial cooling for f&b process.

Description and strong points

The growing global scarcity of water and the needs to reduce energy demand inspired the design of Ecodry 4DK. Extremely large amounts of fresh water are consumed everyday caused by "evaporative" heat rejection of cooling towers. The use of this technology may save up to 95% of it. The strong points of 4DK include new level of efficiency with higher performance and better carbon footprint; optimized to deliver long-term savings in water, energy, chemicals and reduced maintenance time; robust construction and functional, heavy duty design; unique design for tight spaces; design for health and safety that gives 4DK an anti-legionella certification.

Technical specifications

- Up to 1,4 MW* as adiabatic dry cooler
- Up to 700 kW* as dry cooler
- Modular system design
- From Dry to Adiabatic to Hybrid technology (*) DB: 30 °C ΔT:40 / 35 °C

ANUGA FOODTEC 2024

HALL: 10.1

BOOTH: A 78

CEPI www.cepisilos.com

Fields of application

Premix for all food sectors (bakery & biscuits, confectionery, pasta & cereals, baby food & functional food, pet food, beverages). **Description and strong points**

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

• Weighs the ingredient, separates air from product during pneumatic transport and blends • Hygienic design and easy to clean Optimizes mixing and production times
 Fully automated and traceable
 Stainless steel
 ATEX conform

PRISMATECH www.prismatech.it

Mix-Tech – Premix/Mixer/Carbonator

Fields of application

Beverages: non-alcoholic CSD and alcoholic RTD drinks, still mixed drinks, sparkling water, flavoured water.

Description and strong points

The Mix-Tech allows deaeration, mixing and carbonation of drinks and produces high quality products with less waste thanks to its software with an innovative UI.

- **Technical specifications**
- The Mix-Tech tanks allow increased water deaeration, by increasing the contact time. Improved nebulisation through a ring with multiple nozzles can lower even high levels of oxygen; Implementing double deaeration, and/or CO2 stripping, can further improve the product quality.
- when strong carbonation is required or for product waters with a high oxygen load; • Equipped with a precision dosing system for water, syrup, alcohol, flavourings, and CO2 with
- automated units to regulate Brix, diet brix, CO2, and O2 content; • Minimum flow rate: 500 l/h; • Maximum flow rate: 60,000 l/h.

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product showcase

ZUDEK www.zudek.com/en

Airmatik

Fields of application

Suited for an industrial context, where sub-zero temperatures are required, and in civil air conditioning systems with positive chilled water temperatures, as well as HVAC application. **Description and strong points**

Airmatik is a monoblock chiller that operates with ammonia and is air-cooled with high-efficiency axial fans, which operate at a low rotational speed, ensuring quietness and lower energy consumption. The screw compressors are driven by inverters. Ammonia condensation is ensured through condensers with aluminum microchannel coils. The condensation coils are individually sectioned, allowing for a 95% redundancy.

Technical specifications

- Temperature range: from +12°C to -40°C
- Cooling power: up to 1100 kW
- Low refrigerant charge • State-of-the-art aluminum microchannel technology
- Very high heat exchange coefficient
- PED 97/23/CE certification and testing according to ISO 9001:2008

FRIGOR BOX INTERNATIONAL www.frigorbox.it

Roll-in blast chiller & freezer type as Ultra-Fribox

Fields of application

Catering, meat and fish industry, bakery, pastry, ice cream/gelato, frozen food production. **Description and strong points**

The roll-in blast chillers are designed to withstand temperatures from -40°C/-60°C to +80°C. There are standard models available to 12 trolleys GN 2/1 or 600x800 mm (possibility to build customized models). Fully radiused floor joints, freezing up to 8 hours without defrosting, best C.O.P at -40°C, cam-locked panels, unlimited recipes, condensing units suitable for outside installation. Optional functions can be added.

Technical specifications

Inside lining in stainless steel, with coved corners for easy cleaning. Outside cladding in stainless steel or white PVC-coated galvanized steel. The multi-lingual touch screen controller can manage blast chilling (+3°C) or freezing cycles (-18°C) by timer and product probe. Automatic passage to conservation at the end of cycle. Refrigeration units with semi-hermetic 2-stage compressors, suitable for refrigerant R452A and R744 (CO2). Hot gas defrosting.

ILPRA www.ilpra.com

FoodPack Hyper

Fields of application

Packaging of fruit and vegetables, meat, fish, ready meals, dairy products and more. Description and strong points

FoodPack Hyper is an in-line tray sealer designed for large-scale production. The model includes CPS (Constant placement system) technology that allows the continuous inflow of trays. It can be integrated into any production line and is characterized by the presence of the Anti-crush system for the incorrect positioning of trays, the recognition system of authorized personnel and the predictive maintenance. All movements are mechanical (including sealing). It can be integrated with a tray denester, a multihead and a multihead loading conveyor supplied by Pentavac. It guarantees extreme precision in the positioning and sealing phases. **Technical specifications**

Automatic film tensioning

- Quick mould change
- Brushless drive
- Limited film waste
- Quick and easy disassembly belts system
- On-screen data capture and self-diagnostic system

J PACK www.jpack.it

TSS136

ANUGA FOODTEC 202

HALL: 08.1 BOOTH: A 10

B 19

Fields of application

Laboratories, supermarkets, canteens, ready meals, fish and meat sector.

Description and strong points

The automatic thermosealing machine TSS136 is designed for in-line packaging in a variety of settings. It is equipped with the company's patented AutoSpeed handling system, which automates and optimizes sealing operations. J Pack's device is equipped with a system of photocells that work in conjunction with the loading shuttle. It loads, transports, and ejects trays automatically, streamlining the packaging process. By selecting the automatic cycle, the continuous feed sensor detects the presence of trays, allowing for uninterrupted feeding. This feature accelerates the machine operation, making the packaging process faster and more consistent. Its ultra-compact size makes it ideal for any workspace. The strong points include: shuttle speed control, intuitive control board, multiple sealing options, packaging of protruding products, improve packaging and labelling.

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NTE PROCESS www.nte-process.com

Air Mixers M244 & M277

Fields of application

Milk powder, aspartame, lactose, sugar, starch, soya powder, egg powder, potato flakes, dextrose, gum arabic, fructose, coffee, maltodextrin, cereals. **Description and strong points**

The NTE Process pneumatic blenders have no functioning mechanical parts in contact with the product that reduce degradation phenomena. The product is gently pushed from the bottom upwards by pulses of air or nitrogen in a circular, continuous motion until the required degree of blending is achieved. Main advantages include reduced contamination of mixed products as the blending head is designed to limit the stagnation of material after each cycle; use of inert gas as blending force; high blending speed; energy savings compared to mechanical blenders.

Technical specifications

Ideal for homogenising very abrasive, fragile products of different particle sizes and specific weights, which require rapid cleaning cycles. Available in ATEX, DAIRY and GMP versions. Capable of blending transporters, hoppers and silos with batches from 200 litres to 200m³.

ZILLI & BELLINI www.zilli-bellini.com

Monoblocks Ultracleen with automatic cleaning

Fields of application

Food.

ANUGA FOODTEC 2024

HALL: 4.1 BOOTH: B 030

Description and strong points

Automatic cleaning. **Technical specifications**

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. The operator is never involved even for the cleaning of critical parts like valves and pistons.

PACKINT

OMET FOODTECH www.omet-foodtech.it

TCSA-P

Fields of application Mixer grinder

Description and strong points

TCSA-P is tailor-made for SMEs, with a wide range of applications: meat, cheese, vegetables, etc. The main feature of the solution is the presence of a premixer, allowing the combination of traditional grinder functionalities with those of a mixer, that enables a reduction in production times and costs. The sturdy stainless steel construction and the adoption of cutting-edge technical solutions make it suitable for durable and maintenance-free use. Smooth surfaces allow fast and effective cleaning. It is possible to install an hydraulic loader. **Technical specifications**

- Diam. hole- plates 130mm
- Hopper capacity 160 lt
- Main motor 7,5 kW
- Feeding worm motor 0,75 kW • Loader motor (optional) 0,40 kW
- Max production 2000kg/h
- Weight 550 kg

Low speed ball mill refiner

Fields of application

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

Description and strong points

Industrial process machines for the production of chocolate starting from cocoa liquor, cocoa butter, cocoa powder, milk powder, sugar with production capacity from 10 to 1200 ka/h

Supply of complete plants or single machines, as well as additional machines for the preparation of ingredients and the storage of ready products to produce a wide range (tablets, chocolates, spread creams, couvertures, etc).

Technical specifications

The low speed ball mill technology achieves a final fineness under 18-20 microns, maintaining the appropriate flow properties for the chocolate, and keeping temperature under control. Reduced wear of refining medias and prevention of iron contamination inside the chocolate. For conching the company provides vertical rotary conches, with different levels of intensity depending on the product.

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product showcase Year 8 • N.3 March 2024

RAYTEC VISION www.raytecvision.com

Opportunity: optical sorter for product quality control with AI

Fields of applications

Food industry.

Description and strong points

Efficiency and precision are paramount in the food industry, companies constantly seek ways to streamline their operations, reduce waste, and improve product quality. Raytec Vision has therefore introduced 'Opportunity', an AI-powered sorter that promises to revolutionize the way food products are sorted.

Technical specifications

- Adaptive Intelligence: it utilizes AI algorithms to adapt to changing conditions and sorting reauirements:
- Precision and quality: Opportunity's AI algorithms can detect even the most subtle defects:
- Reduced operational costs: by automating the sorting process and minimizing the need for manual labor, it can substantially reduce operational costs in terms of labor, training, and maintenance
- Data analytics and reporting: it is equipped with robust data analytics capabilities, providing real-time insights into the sorting process.

ANUGA FOODTEC 202 HALL: 10.1 BOOTH: B 02

REDA www.redaspa.com

Bactofree system – bacteria removal separator

Fields of application

C 029

Production of fresh pasteurized milk, ESL milk, UHT milk, cheese, powder milk and whey for human consumption.

Description and strong points

The system is used for the removal of spores from milk during treatment (desporification), and to reduce the bacterial load (debacterialisation). Working at high rotational speed, it also carries out the function of a cleaning machine by removing settleable solids, somatic cells and non-milk components.

Technical specifications

It includes the PRS system that minimizes protein loss. The separation zone allows the retentate phase (bacterial concentrate) to be accumulated and concentrated in a sludge chamber, which is separate from the inlet zone of the product to be debacterialised. In the removal of spores (with sufficiently high densities) a performance of around 95-98% can be achieved. For bacteria the performance is lower (e.g. 75-85%).

TECHNOSILOS www.technosilos.com

Industrial Automation

Fields of application

Bakery, powder mixes, pasta, non food.

Description and strong points

- The technology plays an integral part in every Technosilos solution. Designed to monitor every phase of the process. It is modular like the rest of the system. And it can be tailored to the desired result: enhanced precision total as total as the desired result: the desired result: enhanced precision, total control, greater efficiency, high product quality. **Technical specifications** • Optimization of the handling of process components but also by the direct integration
- with clients' ERP systems to provide specialized support in advanced data management; • The detailed collection of information through dedicated software and components
- offers an in-depth view of activities, crucial for monitoring plant efficiency and planning maintenance interventions;
- Advanced process control, consumption optimization, and continuous quality monitoring.

RS TECNOLOGY www.rstecnology.it

RS-150 Multifunction Robot System and ST-130 Autoclave Steril System

Fields of application

RS-150 suitable for food preparations: jams; almond/pine nut/nut/hazelnut/pistachio pastes; pastry cream; chocolate cream; bases for ice-cream; topping and glossy glazes; caramel; ganache; praline; fruit juices/jellies/purees; sauces; reductions.

ST-130 suitable to pasteurize, sterilize and pot cooking technique of packed products. Description and strong points

Process machines for the transformation of ingredients, fresh, frozen, liquid, gel or in powder, into finished or semi-finished products with the use of induction. All the machines cook using induction technology with great energy saving combined with cooking precision.

Technical specifications

• Manufactured in Stainless Steel AISI 304 and 316

• High class commercial component

MAPA BLADES www.eshop.mapa-blades.eu

Mart Universal automatic sharpening machine CNC

Fields of application Sharpening blades and knives. **Description and strong points** The machine is easy to use and versatile for sharpening plates, mincing knives, beveled circular blades, and trimmer blades.

TECNOVAP www.tecnovap.it

Conveyor belt steam cleaning systems

Fields of application

Conveyor belts.

Description and strong points

The system allows to clean conveyor belts inside the F&B industry, thanks to the usage of dry steam, provided by a steam generator with integrated vacuum and a tailor-made cleaning head for the customer's belt. It can be used even when the production is running. The system uses considerably less water than traditional methods.

This cleaning system improves the overall line productivity, avoiding machinery downtime for belt cleaning operations.

Technical specifications

It can be mounted on every conveyor belt, with sizes up to 2 meters. Tecnovap offers three systems (standard, semi-automatic or fully automatic), designed to clean both mesh or flat conveyor belts. The steam cleaner can also be used for other general cleaning purposes inside the facility, since steam is very versatile, thanks to a wide range of tools.

UGA FOODTEC 2

HALL: 4.1

BOOTH: B 6

SORDI www.sordi.com

Caseus cheese vat

Fields of application

Dairy line. Description and strong points

Caseus cheese vat is a horizontal tank for the production of curd.

- **Technical specifications**
- All the coagulation functions are controlled i.e. filling with milk, mixing ingredients, coagulating milk, cutting curd, mixing, draining the whey, adding water, heating and indirect cooling, emptying and CIP;
- The horizontal shaft design maximizes whey discharge. The knives are welded to only one end of the blade frame for a certain degree of elasticity and it reduces the risk of bending or breaking;
- The curd/whey slurry is heated (or cooled) by a jacket filled with hot water, around the tank;
- The seals can be accessed from the outside. It allows easier maintenance.
- It reduces the time needed for treatment and increases its safety; • The control system can be used independently or fully integrated into the plant
- control system. Based on an analysis of the generated data, production can be optimized.

Coldwave+

Fields of application

In-line Rapid Radio Frequency defroster for food products (meat, fish, vegetables and fruit).

Description and strong points

Coldwave+ is a rapid tempering system based on the use of RF technology which guarantees a significant reduction of drip losses and minimizes product deterioration due to bacterial growth. The treatment can be performed on individual pieces (cuts) or blocks. Products can be processed in packaged (in PE film/liner or bag, open or vacuumed, PE + carton, PP crates or trays, etc.) or "naked".

Technical specifications

Great flexibility in production scheduling. Equipment satisfy customer needs both in terms of the quantity of product to be processed (the usable powers range from 7kW to over 180kW) and in terms of the foot-print (dimensions from 4,2x1,4 m up to 9,2x2,4 m, belt width 0,6-1,8 m).

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ProPak Asia

"Premier processing & packaging exhibition of Asia"

ProPak Asia is considered to be Asia's number one international trade event for processing & packaging technology. As also proven by the figures recorded at the latest edition, the 30th, with 1,800 exhibitors from 45 countries around the world showing their latest solutions to over 58,000 trade professionals from 75 nations. The 2024 edition of ProPak Asia will feature 14 international pavilions, among the main exhibitors is also Italy. The event will be characterized by the leading theme 'Sustainably empowering processing & packaging success with ideation, innovation, and investment'.

All4Pack Emballage Paris

"Where innovation never stops"

Changes in regulations, consumer demands for more sustainable and responsible packaging, new materials and production techniques: the world of packaging is in the midst of a revolution. A change of direction that will be explored at All4Pack, in Paris, by the packaging and intralogistics industry alongside the 50,000 professionals and 1,100 exhibitors present at the show. A setting to discover the latest innovations in packaging, processing, printing and logistics.

Gulfood Manufacturing

"Premier processing & packaging exhibition of Asia"

Gulfood Manufacuring is the largest food&beverage processing & packaging show in the MENA region (Middle East, Asia and Africa). The ideal setting to get in touch with the latest news in the field of f&b technologies, starting from the formulation of ingredients, through processing, packaging and automation, up to supply chain and logistics. The 2024 event will connect buyers with over 2,150 suppliers from over 70 countries showcasing the latest f&b manufacturing business improvement tools catering to the whole supply chain.

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