

Year 6 • N.6
November 2022

TECH4FOOD

MAGAZINE

DESIGN • KNOW HOW • INNOVATION • VISION

Managing director: Angelo Frigerio

ALL YOU NEED IS Techno Pack

P A C K A G I N G M A C H I N E S

HIGH PERFORMANCE PACKAGING MACHINES

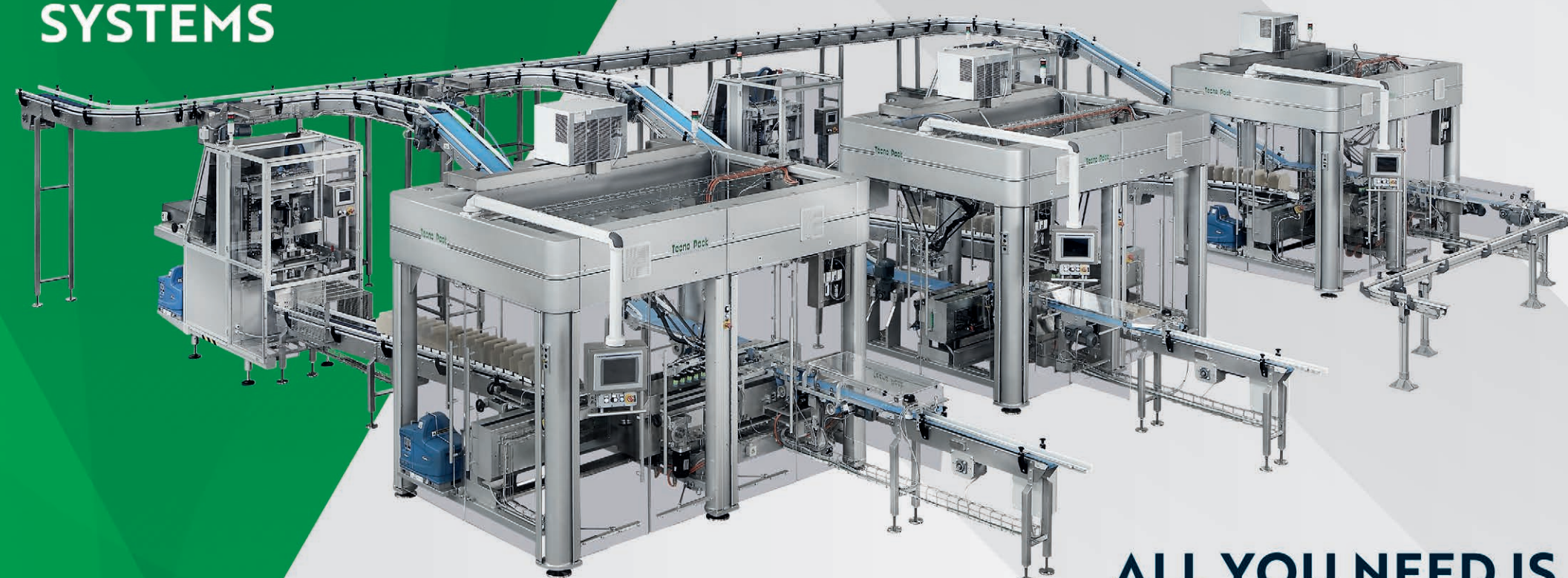


NEW!



wrap around
packaging solutions

TURNKEY PACKAGING SYSTEMS



ALL YOU NEED IS
Tecno Pack
PACKAGING MACHINES

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



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

Year 6 • N.6
November 2022

TECH4FOOD

MAGAZINE

DESIGN • KNOW HOW • INNOVATION • VISION

Managing director: Angelo Frigerio

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

Iea

The excellence of Made in Italy on display in Dubai

The Bologna-based company, specialized in the design and manufacturing of automatic packaging machines for the food industry, will be introducing the new RCL1 model for single-dose capsules at Gulfood Manufacturing.

on page 10

zoom



Progress in food for food in progress

Enabling technologies, testing analysis, new tools for production control. The potential revolutions and the ones that are already taking place in a workshop organized by Quine and Produzione & Igien Alimenti.

on pages 12 and 13

B&B Silo Systems

Trusted partners to food producers

The company from Ferrara is an unquestioned expert in the management of raw materials in all production processes. Complete automation, 100% Italian quality and total customization according to very specific needs are the backbone of its success around the world.

on page 44

product showcase

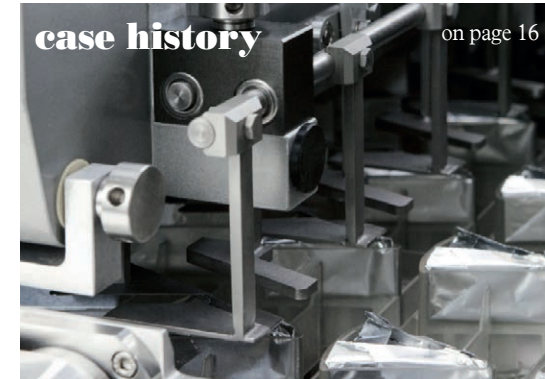
Foodtech 'flies first class' in the Emirates

A preview of the latest technological developments designed by Italian companies. Which cater to the complete food production value chain. Some of them will be unveiled at Gulfood Manufacturing 2022 (8-10 November). Proving, once again, the UAE's market attractiveness.

from page 18 to 36

case history

on page 16



Rupp Austria and Ima Corazza: a 50-year long history

The encounter between the Austrian dairy producer and the Bologna-based food-tech provider dates back to the 70s. A partnership built upon trust and continuous strive for growth, by adopting the most advanced technological solutions to achieve superior performance and quality levels.

reportage Drinktec 2022



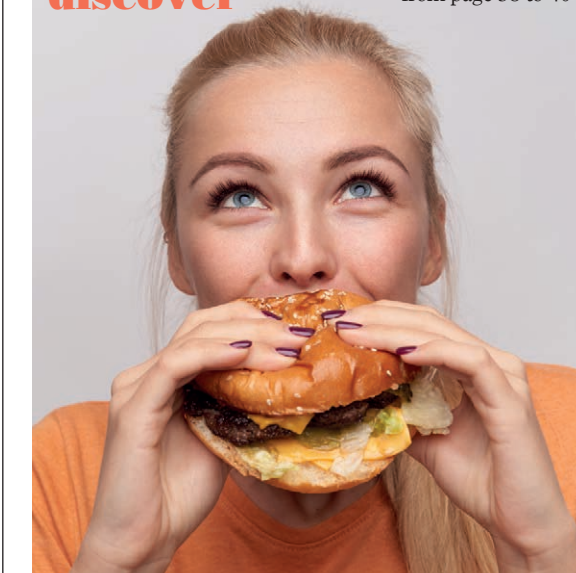
Italians leave their mark in Munich

The companies, the machines and the state-of-the-art technologies on display at Drinktec 2022 (12-16 September). An event long awaited by all operators in the beverage and liquid food industry. The highlights of our visit.

from page 49 to 51

discover

from page 38 to 40



To meat or not to meat...

A journey through the market of alternative protein products, are they plant-based, cultured or fermented. With a glimpse at how the Italian scenario is evolving, and how leading brands are investing in this new business.

the company

The market demands, Re Pietro (flexibly) responds

From the design to the installation. The Milan-based company has been satisfying the needs and wants of the industry with complete lines for the production of cereal puffed cakes and non-fried snacks for almost 90 years. Backed by an efficient customer-oriented approach.

on page 14



The sustainability dilemma

by Federica Bartesaghi

It is the development path that allows to meet the needs of the present without compromising the ability of future generations to meet their own needs. The concept of sustainability, first introduced at the UN General Assembly in 1972, was so defined in the Brundtland Report, issued in 1987, which called for the adoption of a “sustainable development” to address the global challenges.

35 years have passed, and the world has undergone some massive changes. In 1987 ‘The Untouchables’ by Brian De Palma was released, the world said goodbye to the father of pop art, Andy Warhol, and the US president Ronald Reagan, speaking at the Brandenburg Gate in Berlin, told Michail Gorbachov: “Tear down this wall!”.

While remaining faithful to its basic principles, over time the concept of sustainability has also undergone an evolution that has led it to take on a broader meaning, which takes into account, in a synergistic way, the environmental, economic and social issues. Today, we face a new global challenge. And once again the concept of sustainability is questioned. On a fast-approaching horizon, there are the 17 sustainable development goals of the UN 2030 Agenda, established in 2015 by countries around the world. And yet, it seems that in 2021, for the first time, the progress of the indicators for the achievement of these goals has suffered a decline, mainly determined by the impact of the health emergency, as evidenced by the Europe sustainable development report.

In 2019 Europe, with its Green Deal, has certainly dropped a heavy weight on the shoulders of its member countries and on those of its industrial sector in the first place. The goal: to achieve by 2050 climate neutrality in Europe, “first in the world”, in the ambitions of Brussels. And yet, today we see governments come to terms with the harsh reality: without gas and fossil fuels, people won’t get warm, they won’t eat, and companies will close

their doors. Bye bye well-being and welcome recession. Between regasification plants and coal power plants, EU countries are expected to spend at least 50 billion euros this winter to tackle the energy crisis with new, highly polluting infrastructures. And Germany has decided to postpone the closure of the country’s last three nuclear power plants, whose shut down was scheduled for the end of the year. In this context, environmentalists are starting legal challenges against the EU Commission in a bid to stop the inclusion of natural gas and nuclear power generation in the bloc’s list of sustainable activities.

And what about consumers? According to Kantar’s yearly “Who cares? Who does?” report, 45% of respondents admitted that they found it harder, in recent times, to act sustainably: “Amidst a difficult world climate, from conflict to political instability to spiralling costs and inflation, environmental issues have dropped down the priority list for many people in their day-to-day worries.” And adds: “Shoppers are likely to have less money to spend on sustainable products which are often priced at a premium. And when budgeting is front of mind, choosing discounts, volume over price, and cheaper alternatives become front of mind.” In an ideal world, products with sustainability features should be enhanced or at least de-taxed in order to become more competitive. In an ideal world, as I said. The real world is instead making us face a ‘sustainability dilemma’: with the same money should I buy a one kilo package of pasta, which fills the stomach of the whole family, or a half a kilo one but packed in paper from responsibly managed forests, recycled and recyclable?

Too much of a simplification? A trivialization of the problem? Probably. But when environmental sustainability is detached from economic and social sustainability, when it is detached from people’s immediate needs, can we still call it sustainability?

Il dilemma della sostenibilità

È la condizione di uno sviluppo in grado di assicurare il soddisfacimento dei bisogni della generazione presente senza compromettere la possibilità delle generazioni future di realizzare i propri. Il concetto di sostenibilità, introdotto nel corso della prima conferenza Onu sull’ambiente nel 1972, venne definito tale soltanto nel 1987 con la pubblicazione del cosiddetto rapporto Brundtland che invitava all’assunzione di un “modello di sviluppo sostenibile” per “far fronte alle sfide globali”.

Da allora sono passati 35 anni. E il mondo è cambiato parecchio. Nel 1987 usciva al cinema ‘Gli intoccabili’ di Brian De Palma. Il mondo diceva addio al padre della pop art Andy Warhol. E l’allora presidente degli Stati Uniti Ronald Reagan, di fronte alla Porta di Brandeburgo, a Berlino, gridava a Michail Gorbaciov: “Abbatti questo muro!”.

Pur restando fedele ai suoi principi di base, nel corso del tempo anche il concetto di sostenibilità ha subito un’evoluzione che l’ha portato ad assumere un significato più ampio, che tenesse conto, in un rapporto sinergico, oltre che della dimensione ambientale anche di quella economica e sociale.

Oggi, ci troviamo di fronte a una nuova sfida globale. E ancora una volta il concetto di sostenibilità si trova a essere messo in discussione. In un orizzonte sempre meno lontano ci sono i 17 obiettivi di sviluppo sostenibile dell’Agenda 2030 dell’Onu, stabiliti

nel 2015 dai Paesi di tutto il mondo. E tuttavia, pare che nel 2021 il progresso degli indicatori per il raggiungimento di questi obiettivi abbia subito per la prima volta un calo, come evidenzia lo Europe sustainable development report. A causa, principalmente, dell’impatto dell’emergenza sanitaria.

Con il suo Green Deal, nel 2019 l’Europa ha sicuramente aggiunto un carico da novanta sulle spalle dei suoi Paesi membri e su quelle del suo tessuto industriale in primis. L’obiettivo: raggiungere la neutralità climatica in Europa entro il 2050, “per primi nel mondo”, nelle ambizioni di Bruxelles. E tuttavia, oggi vediamo i governi fare i conti con la dura realtà: senza gas e combustibili fossili non ci si scalda, non si mangia, le aziende chiudono i battenti. Bye bye benessere e benvenuta recessione. Tra rigassificatori e centrali a carbone, si prevede che i paesi Ue spenderanno almeno 50 miliardi di euro questo inverno per far fronte alla crisi energetica con nuove, inquinantissime infrastrutture. E la Germania ha deciso di tenere aperte le ultime tre centrali nucleari ancora attive nel Paese, la cui dismissione era prevista per la fine dell’anno. In questo contesto, gli ambientalisti già si stracciano le vesti e minacciano di portare in tribunale la Commissione europea per avere incluso gas e nucleare nell’elenco degli investimenti sostenibili della Tassonomia verde.

E i ‘comuni’ consumatori? Secondo

l’annuale report di Kantar, “Who cares? Who does?” il 45% dei rispondenti ha ammesso di aver faticato, nell’ultimo periodo, ad assumere comportamenti sostenibili: “In un contesto mondiale difficile, tra la guerra, l’instabilità politica e l’aumento vertiginoso dei costi e dell’inflazione, per molte persone le questioni ambientali hanno perso punti nella lista delle priorità”. E aggiunge: “I consumatori hanno meno soldi da spendere per prodotti sostenibili, spesso venduti a prezzi premium. Quando a guidare le scelte d’acquisto è il portafoglio, a prevalere sono sconti e grandi formati”. In un mondo ideale, i prodotti con credenziali di sostenibilità andrebbero valorizzati o almeno detassati per essere davvero competitivi. In un mondo ideale, appunto. La realtà ci pone invece di fronte a un ‘dilemma di sostenibilità’: con gli stessi soldi compro una confezione di pasta da un chilo, che riempie la pancia a tutta la famiglia, o una da mezzo chilo ma confezionata in carta proveniente da foreste gestite responsabilmente, riciclata e riciclabile?

Un’eccessiva semplificazione? Una banalizzazione del problema? Probabilmente sì. Ma quando la sostenibilità ambientale si scolla da quella economica e sociale, quando si scolla dai bisogni immediati delle persone, possiamo ancora chiamarla sostenibilità?



the Italian Cheese Culture

www.alce.eu sales@mofinalce.it



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

**DRINKTEC: FRIGEL PRESENTS 'MULTISTAGE',
AN INTEGRATED CASCADE REFRIGERATION SYSTEM**

Frigel, company headquartered in Scandicci (Florence) and specialized in the production of cooling and temperature control systems, presented 'MultiStage' at Drinktec (Munich, 12-16 September). It is an integrated cascade refrigeration system, with water or air condensation, and it has been designed to supply high efficiency cooling conditions to processes with a high temperature drop. This solution consists of refrigeration modules (ModularChiller) arranged in series and it exploits the temperature differential, allowing the stages to operate with the highest evaporation temperatures and, therefore, with the maximum energy saving. 'MultiStage', indeed, guarantees 30% of energy savings and, in addition, it allows to create and then 'save' refrigeration methods depending on the type of beverage. It can be easily installed and expanded thanks to a plug&play system.

**Drinktec: Frigel presenta 'MultiStage',
un sistema integrato di refrigerazione in cascata**

Frigel, azienda con sede a Scandicci (Fi) specializzata nella produzione di sistemi per il raffreddamento e controllo della temperatura, in occasione di Drinktec (Monaco, 12-16 settembre) ha presentato 'MultiStage'. Si tratta di un sistema integrato di refrigerazione in cascata, con condensazione ad acqua o ad aria, disegnato per fornire condizioni di raffreddamento di alta efficienza a processi caratterizzati da un elevato salto termico. La soluzione si compone di moduli di refrigerazione (ModularChiller) in serie, e sfrutta il differenziale di temperatura, consentendo agli stadi di operare con le più elevate pressioni di evaporazione e, dunque, con il massimo risparmio energetico. Che ammonta al 30% o più. Inoltre, la soluzione firmata Frigel permette di creare e 'salvare' le ricette di raffreddamento a seconda della bevanda. Grazie al sistema plug&play, poi, 'MultiStage' è facilmente installabile ed espandibile.

Tecno Pack
PACKAGING MACHINES

SP
general system pack

IFP
PACKAGING

Schio, September 27th, 2022

OFFICIAL STATEMENT

Tecno Pack Group is glad to announce the acquisition of Euroimpianti SpA - Skilled Group, a company based in Schio (VI). The company is specialized since 50 years in the design and manufacture of palletizing systems and pallet handling, as well as the Automatic Guidance Vehicles (AGV) and Laser Guidance Vehicles (LGV).

Such a strategic acquisition enforces the position of Tecno Pack Group as a manufacturer of packaging machines and most of all turnkey packaging solutions in the food (and non-food as well) sector, starting from naked product management up to truck load. The whole Group can know count on the skills and professionalism of roughly 400 people, ready to answer all market needs.

The acquisition of Euroimpianti SpA allows important industrial synergies, and boosts the international networking capacity of the whole Group, also thanks to the presence of Skilled Group North America Inc.

Thanks to the acquisition Euroimpianti SpA will immediately receive fresh technical and commercial resources, keeping at the same time his own management which is working hard daily in its facility, located in Via Lago di Vico n.80, Schio. The whole staff of Euroimpianti will be confirmed and reinforced.



Corrado Trentin / Corrado Pozzer

Tecno Pack SpA - soggetta a direzione e coordinamento di DUALCI Srl
via Lago di Albano 76 - I-36015 SCHIO (VI) - ITALY
Tel. +39.0445.575.661 - Fax. +39.0445.575.672 - comm@tecnopackspa.it - www.tecnopackspa.it

**11 EU COUNTRIES FAIL ON SINGLE-USE PLASTICS
DIRECTIVE: THE COMMISSION TAKES LEGAL STEPS**

The European Commission has announced plans to take legal steps against 11 member states to accelerate their implementation of the Single-Use Plastics Directive. Belgium, Estonia, Ireland, Croatia, Latvia, Poland, Portugal, Slovenia and Finland have not yet told the Commission how they propose to fully implement the Directive. In addition, Denmark and France had initially indicated that their transposition was complete, yet the Commission found that some provisions were missing. In January 2022, the Commission launched infringement procedures against 16 member states: Spain's case has been closed during the July infringements package, and four other cases were closed this week (Cyprus, Lithuania, Luxembourg and Slovakia). Two cases are still pending the analysis of measures transmitted (Czechia and Malta). The 11 countries now have two months to respond and take the necessary measures.

**Direttiva Sup: provvedimenti
per 11 paesi membri per mancato recepimento**

Sono 11 i paesi membri soggetti a procedura di infrazione da parte della Commissione europea per non aver recepito la Direttiva Ue 2019/904, la cosiddetta Sup. Nello specifico, mancano misure di recepimento complete per Belgio, Croazia Estonia, Finlandia, Irlanda, Lettonia, Polonia, Portogallo e Slovenia. Danimarca e Francia, invece, avevano dichiarato di aver completato il recepimento, tuttavia dopo un'analisi la Commissione ha riscontrato la mancanza di alcune disposizioni. A gennaio erano 16 i paesi a rischio sanzioni: la procedura contro la Spagna era stata chiusa durante il pacchetto infrazioni di luglio, per altre quattro (Cipro, Lituania, Lussemburgo e Slovacchia) il procedimento si è chiuso in questi giorni. In attesa di giudizio, Malta e Repubblica Ceca. Gli 11 paesi sanzionati avranno ora due mesi di tempo per rispondere e adottare le misure necessarie a regolarizzare la propria posizione.

**SPECIALTY PAPERS: FEDRIGONI AND MOHAWK
FORGE A MANUFACTURING PARTNERSHIP**

The Fedrigoni Group and Mohawk Fine Papers Inc. have entered into a manufacturing agreement to expand the reach of their specialty papers globally. The partnership will enable Fedrigoni to expand its presence in the US market and consolidate its position in specialty papers for luxury packaging and premium labels for wine. Mohawk, founded in 1931, is family owned and it manufactures some of the world's most recognized specialty papers, "the partnership will allow us to continue our commitment and focus on the development of increasingly high-performing, innovative, and sustainable solutions," states Thomas O'Connor, CEO of Mohawk. The company also recently closed a new financing agreement with CIT Northbridge Credit. Within the frame of their manufacturing partnership, Fedrigoni participated in the new financing through a convertible instrument, which could allow Fedrigoni to acquire up to a 100% of the American business in the future.

**Carte speciali: siglata partnership
produttiva tra Fedrigoni e Mohawk**

Il Gruppo Fedrigoni e Mohawk Fine Papers Inc. hanno stipulato un accordo di produzione per potenziare la distribuzione globale delle loro carte speciali. L'accordo consentirà a Fedrigoni di ampliare la sua presenza nel mercato statunitense e di consolidare il posizionamento nel settore nelle carte speciali per il packaging di lusso e nelle etichette premium per il vino. Mohawk, azienda familiare che dal 1931 produce alcune delle carte speciali più conosciute al mondo, potrà invece "rafforzare l'attenzione nello sviluppo di soluzioni sempre più performanti, innovative e sostenibili", fa sapere il CEO, Thomas O'Connor. Mohawk ha recentemente chiuso un accordo di finanziamento con CIT Northbridge Credit, cui Fedrigoni parteciperà attraverso un prestito convertibile che in futuro potrebbe consentirle di acquisire fino al 100% della società americana.

**BERLIN PACKAGING ANNOUNCES
NEW EMEA SPIRITS DIVISION**

Berlin Packaging, the American corporation supplying glass, plastic and metal packaging and closures has chosen Luxe Pack Monaco (3-5 October 2022) to announce the creation of a new division: EMEA Berlin Packaging Spirits. This division has been developed in order to increase the commercial focus on high-end spirits brands with environmentally sustainable and innovative designs and maximum performance in application. "With this new division we aim to position ourselves as the best commercial integrated partner for brands and companies of the high-end spirits industry," explains Paolo Recrosio, CEO of Berlin Packaging EMEA. The new division will support customers through each step of the project launch process, from design through to prototyping, industrialization and logistics for every packaging's component: bottles, caps, capsules, labels and decorations for premium spirits.

**Berlin Packaging annuncia
la nuova divisione Spirits Emea**

Berlin Packaging, multinazionale americana specializzata nella fornitura di contenitori e chiusure in vetro, plastica e metallo, ha scelto Luxe Pack Monaco - kermesse per gli operatori del packaging di lusso, 3-5 ottobre 2022 - per annunciare la creazione della sua nuova divisione Emea Berlin Packaging Spirits, sviluppata per aumentare il focus commerciale sui marchi di spirits di alta gamma con un design ecosostenibile e innovativo e le massime prestazioni applicative. "Con l'annuncio della nostra divisione Spirits Emea intendiamo posizionarci come il miglior partner commerciale integrato per i brand e le aziende che operano nel settore high-end spirits", spiega Paolo Recrosio, CEO di Berlin Packaging Emea. In particolare, la nuova divisione supporterà i clienti in tutte le fasi di lancio di un nuovo progetto, dall'ideazione, alla prototipazione, all'industrializzazione e alla logistica, per tutti i componenti del packaging: dalle bottiglie ai tappi e alle capsule, dalle etichette alle decorazioni per gli spirits di alta gamma.

**FRUIT AND VEGETABLE PACKAGING:
GROUPE GUILLIN ACQUIRES ITALY'S CIESSE PAPER**

French-based food packaging solutions company Groupe Guillin has acquired 90% of the shares of Ciesse Paper, an Italian provider of cardboard packaging for the fruit and vegetable market. The remaining 10% will remain in the hands of the current managers of the family-run company, Elisa and Lorenzo Govi, who will continue to have an operational role in the business. In 2021, Ciesse Paper has reached a turnover of 28 million euro. The company offers a full service that includes: technical and graphic design, production and sale of cardboard packaging for producers and packers of fruit and vegetables. This acquisition will allow Ciesse Paper to focus on the cardboard business and to accelerate its development taking advantage of the experience of Groupe Guillin.

**Packaging ortofrutticolo: Groupe Guillin acquiesce
l'italiana Ciesse Paper**

Groupe Guillin, azienda francese attiva nelle soluzioni di imballaggio alimentare, ha acquisito il 90% delle azioni di Ciesse Paper, specialista italiano degli imballaggi in cartone per il mercato ortofrutticolo. Guidato da Elisa e Lorenzo Govi, attuali dirigenti dell'azienda di famiglia, rimangono azionisti con il 10% e continuano a svolgere i loro ruoli operativi all'interno dell'azienda. Nel 2021 Ciesse Paper ha realizzato un fatturato di 28 milioni di euro. L'azienda offre un servizio completo che comprende la progettazione tecnica e grafica, la realizzazione e la vendita di imballaggi in cartone per produttori e confezionatori di frutta e verdura. L'acquisizione consentirà a Ciesse Paper, che rimarrà focalizzata sul business del cartone, di fare un nuovo passo e di accelerare lo sviluppo beneficiando dell'esperienza del Gruppo Guillin.

**LOGISTICS: GERMAN HAPAG-LLOYD ACQUIRES
49% STAKE IN ITALIAN SPINELLI GROUP**

Hapag-Lloyd, the German container liner-shipping company, will acquire a 49% stake in Spinelli Group, a leading Italian logistics group, offering services throughout the entire logistics chain of containers to the shipping lines including port terminal services, multimodal transport solutions, container depots and repairs. The German giant acquired 45% of the Genoa-based Group from the Icon Infrastructure fund. The Spinelli family, for its part, has handed over the 4%. The agreement entails that the Spinelli family will continue to hold the majority stake of 51%. The completion of the transaction is subject to the approval of the responsible antitrust authorities, which is expected within the next months.

**Logistica: la tedesca Hapag-Lloyd
acquisirà il 49% del gruppo genovese Spinelli**

Hapag-Lloyd, una delle maggiori compagnie di navigazione di linea tedesche, rende nota l'acquisizione del 49% del gruppo italiano Spinelli, a cui fanno capo il Genoa Port Terminal nel porto di Genova, oltre a varie attività di autotrasporto, logistica, deposito e riparazione container. Il colosso tedesco ha acquisito il 45% del Gruppo genovese dal fondo Icon Infrastructure. La famiglia Spinelli, a sua volta, ha ceduto il 4%. L'accordo prevede, dunque, che la famiglia Spinelli continui a detenere la quota di maggioranza del 51%. L'operazione verrà perfezionata nei prossimi mesi, previa l'approvazione delle autorità antitrust competenti.

IMPIANTI
Silo Systems
SILOS

**B&B SILO SYSTEMS,
THE SOLUTION FOR
YOUR IDEAS**

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

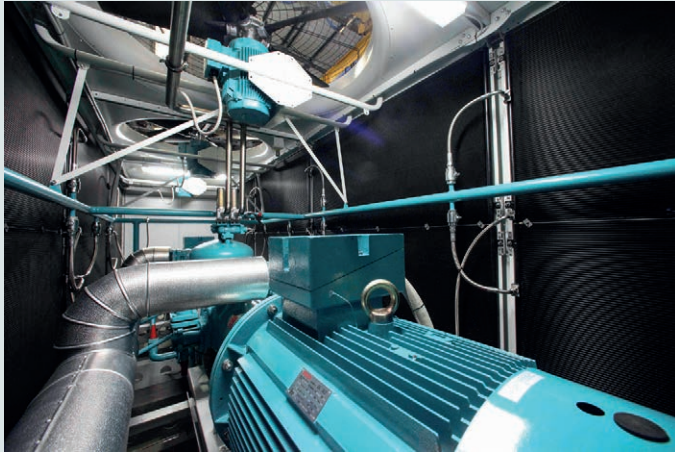
• IBIE 2022 • WEST HALL / BOOTH: 3868

IMPIANTI
B
SILOS

B&B Silo Systems s.r.l.
Via M.Buonarroti 3 - Z.I. Sipro
44020 San Giovanni
di Ostellato
Ferrara, Italy
Tel: +39 (0)53331163
Fax: +39 (0)533319110
commerciale@bbsilos.com
www.bbsilos.com

ZUDEK'S REFRIGERATION SOLUTIONS
ENSURE MAXIMUM ENERGY SAVING

Zudek is a specialized producer of high-tech refrigeration plants and systems, able to guarantee high energy savings, maximum efficiency and respect for the environment thanks to the use of ammonia, a natural gas that generates cold quickly and economically. The company, which is based in the province of Trieste, designs custom-made solutions starting from the different needs of its customers. Varimatik ed Ecomatik are water condensed ammonia chillers available in different versions (one of them features an evaporative condenser on the top). Airmatik is an air condensed ammonia chiller with highly efficient axial fans; while Zeromatik chiller is dedicated to icy water production. Zudek's range also includes Recumatik heat pumps, working simultaneously as boilers and chillers, while one of the most innovative solution is Enermatik, a water ammonia absorption chiller that produces special cooling power starting from a hot thermal energy source.



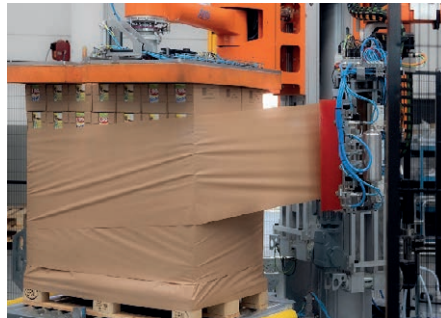
Finally, Safematik allows neutralizing the leaking of ammonia from the systems by abating it into water or an acid solution. All Zudek solutions are equipped with Telematik: telemetry for monitoring and supervision that allow technicians to check all the machine's parameters in real-time.

Refrigerazione: le soluzioni Zudek massimizzano il risparmio energetico

Specializzata nella progettazione e costruzione di impianti frigoriferi ad alta tecnologia, Zudek assicura ai propri clienti la massima efficienza energetica, performance e tutela dell'ambiente grazie all'utilizzo ecosostenibile dell'ammoniaca. Presente sul mercato internazionale da decenni, l'azienda triestina realizza macchine su misura partendo dalle specifiche esigenze del cliente. Tra le soluzioni figurano Varimatik ed Ecomatik: dei chiller ad ammoniaca condensati ad acqua disponibili in diverse versioni tra cui quella con condensatore evaporativo sovrastante; Airmatik: un chiller ad ammoniaca condensato ad aria con ventilatori ad alto rendimento; o ancora i chiller per l'acqua gelida che utilizzano gli scambiatori di calore a piastre, dove si raffredda l'acqua a una temperatura prossima agli zero gradi, gli Zeromatik. L'azienda propone inoltre le pompe di calore ad alta temperatura Recumatik, capaci di funzionare contemporaneamente sia come caldaia che come refrigeratore. Tra i prodotti più innovativi figurano sicuramente gli assorbitori ad acqua e ammoniaca Enermatik, che utilizzano il calore proveniente da altri processi produttivi per generare freddo. Infine, i sistemi Safematik consentono di neutralizzare l'ammoniaca che fuoriesce dagli impianti grazie ad uno scrubber. Tutti gli impianti Zudek sono gestiti dal sistema Telematik: un servizio di telemetria che permette di monitorare in tempo reale tutti i parametri di funzionamento delle macchine.

ACMI PRESENTS THE NEW LINE
OF PALLET STRETCH WRAPPERS WITH KRAFT PAPER

Acmi, company located in Fornovo di Taro (in the province of Parma) and specialized in the production of packaging and bottling lines, has recently launched the pallet stretch wrapper Rocket E-500. This system uses kraft paper instead of plastic films, and it reaches a speed of 100 pallets per hour. "The reel unwinding system, patented by Acmi, allows the kraft paper to be applied to the pallet, ensuring the same results as plastic film both in terms of stability and protection from external agents," states a company's press release. To support the new project 'GoGreen by Acmi', the company has inaugurated a new plant in the province of Parma, which joins the two production sites in Fornovo Taro and the facilities in Felegara and Rubbiano (Emilia-Romagna region).

Acmi presenta la nuova linea di avvolgitori
per palette con carta kraft

Acmi, azienda con sede a Fornovo di Taro (Pr) specializzata in linee di confezionamento e imbottigliamento, ha di recente lanciato sul mercato l'avvolgitore per palette Rocket E-500. Il sistema utilizza carta kraft al posto del film in plastica e raggiunge una velocità di 100 palette all'ora. "Il sistema di svolgimento della bobina, brevettato da Acmi, consente di applicare la carta kraft garantendo gli stessi risultati di un film in plastica sia in termini di stabilità, sia in termini di protezione dagli agenti esterni", si legge in una nota ufficiale dell'azienda. Che per sostenere il nuovo progetto 'GoGreen by Acmi' – basato proprio sulla produzione di sistemi di confezionamento secondario senza plastica – ha inaugurato un nuovo stabilimento in provincia di Parma, che si aggiunge alle due sedi produttive di Fornovo Taro e alle strutture di Felegara e Rubbiano.

DS SMITH PACKAGING INAUGURATED
A NEW PLANT IN ITALY

A new DS Smith plant, corporation specialized in the production of innovative and sustainable packaging solutions, was inaugurated in Italy, in Castelfranco Emilia, in the province of Modena. The new production site covers an area of 34,000 square meters, and it will house up to 10 converting lines for a total production capacity of over 200 million sqm per year. More than 80 people will be employed at the plant. "The good growth we have seen in Italy over the years is continuing and we are seeing a lot of customer interest in our sustainable packaging innovations," says Miles Roberts, CEO at DS Smith. "With state-of-the-art technology and our long established, fully fiber-based approach, we are very well placed to meet the market's demand." DS Smith has been on the Italian market since 1988 and it boasts 20 production sites and a market share between 16 and 18%.

Nuovo stabilimento nel modenese
per DS Smith Packaging

La multinazionale del packaging in carta e cartone DS Smith inaugura a Castelfranco Emilia, nella provincia di Modena, un nuovo maxi stabilimento da 34mila mq che, a regime, ospiterà fino a 10 linee di converting per una capacità produttiva di oltre 200 milioni di metri quadri l'anno. Nell'impianto saranno occupate più di 80 persone. "La crescita che abbiamo registrato in Italia nel corso degli anni sta continuando e stiamo riscontrando un grande interesse da parte dei clienti per le nostre innovazioni in materia di imballaggi sostenibili", afferma Miles Roberts, Ceo di DS Smith. "Grazie a tecnologie all'avanguardia e al nostro approccio incentrato sulla carta, siamo in una posizione ottimale per soddisfare la domanda". In Italia, dove è presente dal 1988, DS Smith ha 20 stabilimenti produttivi e una market share tra il 16 e il 18%.

LGR HOLDING, FERRARELLE'S PARENT COMPANY,
BECOMES A PARTNER OF THE STARTUP SANIDRINK

Lgr Holding Spa, parent company of Ferrarelle Società Benefit, an Italian company active in the mineral water market, will be a new shareholder of the innovative startup Sanidrink with a 30% stake. This, established in 2021 within the Neapolitan accelerator Materias (which holds the majority of the shares), Sanidrink is the owner of a cutting-edge technology based on antimicrobial peptides. This technology "is capable of increasing food safety and can be applied to different packaging materials, such as plastic, glass and aluminum," reads a note released by Ferrarelle. Sanidrink will have its operational headquarters in Riardo, in the Caserta area (near Naples), where the Parco delle Sorgenti Ferrarelle is located.

Lgr Holding, capogruppo di Ferrarelle, diventa socio
della startup Sanidrink

Lgr Holding Spa, capogruppo di Ferrarelle Società Benefit, ha concluso un accordo per il 30% della startup innovativa Sanidrink. Costituita nel 2021, in seno all'acceleratore napoletano Materias (che ne detiene la maggioranza delle azioni), Sanidrink è proprietaria di una tecnologia innovativa basata su peptidi antimicrobici in grado aumentare la sicurezza alimentare che, spiega una nota di Ferrarelle, potrà essere applicata a diversi materiali da imballaggio, come plastica, vetro e alluminio, per renderli meno suscettibili alla contaminazione da agenti patogeni. Secondo quanto stabilito, Sanidrink avrà sede operativa a Riardo, nel Casertano, dove è situato il Parco delle Sorgenti Ferrarelle.

HI-FOOD BY CSM INGREDIENTS INAUGURATES A NEW
HEADQUARTER IN ITALY

Hi-Food by CSM Ingredients inaugurated its new headquarter in Langhirano, in the province of Parma. The company specializes in the research, development and production of functional natural ingredients. It has been part of CSM Ingredients Group since 2022. The new complex of approximately 6,000 square meters features a fully automated modern production plant with a capacity of 15,000 tons per year (at full capacity) for functional ingredient solutions and eight laboratories equipped for the creation of innovative prototypes, conventional and gluten-free baked goods, ice cream, extruded and textured vegetable proteins, sauces and dressings, sweet and savory fillings and plant-based products. "At CSM Ingredients we identified Hi-Food as an ally with a unique and pioneering approach to the uncovering of sustainable and high-performing ingredients," states Aldo Uva, CSM Ingredients CEO. "Indeed, our complementary relationship is guided by a common vision: the belief that the evolution of food depends on the technological transformation of ingredients."

Nuovo headquarter per Hi-Food (Csm Ingredients),
specialista degli ingredienti naturali

Inaugurato a Langhirano, nel parmense, il nuovo stabilimento di Hi-Food, azienda italiana specializzata in ricerca, sviluppo e produzione di ingredienti funzionali di origine naturale, da febbraio 2022 parte del Gruppo Csm Ingredients. Il nuovo headquarter si sviluppa su 6mila metri quadrati circa. All'interno, un moderno impianto totalmente automatizzato con una capacità produttiva pari a 15mila tonnellate l'anno, a regime, di soluzioni di ingredienti funzionali e otto laboratori attrezzati per la realizzazione di prototipi innovativi, prodotti da forno convenzionali e senza glutine, gelato, estrusi e proteine vegetali testurizzate, salse e sughi, ripieni per dolci e salati e prodotti plant-based. "Csm Ingredients ha visto in Hi-Food la capacità di coniugare un approccio pionieristico alla necessità di trovare nella natura un alleato che possa fornire ingredienti sostenibili e performanti", sottolinea Aldo Uva, Ceo di Csm Ingredients. "Una complementarità guidata da una visione comune: la convinzione che l'evoluzione del food passi attraverso la trasformazione tecnologica degli ingredienti".

SCHWARZ GROUP (LIDL) ACQUIRES GERMAN PAPER
MILL IN MAXAU TO PRODUCE ITS OWN PACKAGING

Schwarz Group, the owner of discount supermarket chains Lidl GB and Kaufland, has acquired from Finnish-Swedish forestry company Stora Enso the Maxau paper production site in Germany. After having recently bought the largest German pasta producer. The Maxau site has an enterprise value of around 210 million euro, it said in an official press release of Stora Enso. "Schwarz's plan is to continue paper production at the site, and the 440 employees belonging to the mill organization at Maxau will be part of the transaction," reads the statement. The Maxau mill produces 530,000 tons of supercalendered paper and 270,000 tons of deinked pulp a year. With Schwarz Group seeking to reduce its use of plastic, the supercalendered paper could be used by the group for packaging food products and in the use of promotional material. The mill is expected to transfer to Schwarz Group, in early 2023. And this transaction, explained Stora Enso, is part of its already announced plan to divest four of its five paper production sites, to focus its attention towards packaging.

Gruppo Schwarz (Lidl) rileva la cartiera tedesca Maxau
per produrre i propri imballaggi

Non si fermano le acquisizioni di attività non distributive di Gruppo Schwarz, multinazionale attiva nel settore delle vendite al dettaglio con le insegne Lidl e Kaufland. Dopo aver rilevato il più grande produttore tedesco di pasta, Gruppo Schwarz ha ora acquisito dalla multinazionale finno-svedese Stora Enso, la cartiera sita nel quartiere di Maxau, a Karlsruhe, in Germania. Il sito di produzione di carta Maxau ha un valore d'impresa di circa 210 milioni di euro, si legge in una nota ufficiale di Stora Enso. "Il piano di Schwarz è di assumere tutti i 440 dipendenti del polo di Maxau e di continuare nella storica attività dell'azienda", continua la nota. La fabbrica ha una capacità produttiva di 530mila tonnellate di carta e di 270mila tonnellate di polpa cellulosa. Lo scopo dell'acquisizione è conferire a un'azienda propria numerose lavorazioni di Gruppo Schwarz: a partire dalla progettazione e realizzazione del packaging, per finire con i volantini. La chiusura dell'operazione, prevista per inizio 2023, rientra nel piano della multinazionale finno-svedese di dismettere quattro dei suoi cinque siti di produzione di carta rimanenti, per spostare la sua attenzione sul packaging.

ComiPak
ENGINEERINGPackaging
Closure
Systems

www.comipak.com



ICA: the excellence of Made in Italy on display in Dubai

The Bologna-based company, specialized in the design and manufacturing of automatic packaging machines for the food industry, will be introducing the new RCL1 model for single-dose capsules at Gulfood Manufacturing.

by Federica Bartesaghi

ICA, a cornerstone of industry innovation in Italy and worldwide, will be exhibiting at the 2022 edition of Gulfood Manufacturing (November 8-10, Dubai World Trade Centre), the n.1 platform for food and beverage in the MENA Region. For the occasion, the company will officially present to global operators its new RCL1 machine, designed to fill and close capsules for coffee, tea and instant drinks.

Over the three days of the event, operators will have the chance to discover the main features and added values of this brand-new technological solution and to see it in action too, since it will be on display at ICA's booth in Hall 3 (S3-C4).

Compact and small in size, the machine can work with all types of single-dose capsules on the market, on the same line, and has a super-fast, semi-automatic changeover.

"Customization and innovation have always been in the heart of ICA, which tirelessly carries out research to create tools and products that can fully meet customers' needs", the company explains. "Our goal, as attested by more than 55 years of history and the 'We make Environment' project, is to create the perfect packaging designed as the ideal environment to protect and preserve the organoleptic properties of food, while offering innovative solutions to protect the planet and the people."



PACKAGING MACHINES



Ica: l'eccellenza del made in Italy in mostra a Dubai

Lo specialista bolognese del packaging ICA presenta a Gulfood Manufacturing 2022 la nuovissima RCL1: riempitrice e chiuditrice di capsule monodose. Estremamente compatta e flessibile, è adatta a caffè, tè, infusi e prodotti solubili, confezionati in plastica, in materiali compostabili o in alluminio.

ABOUT ICA AN ITALIAN COMPANY, WITH A TECHNOLOGICAL HEART

ICA was established in 1963 due to the determination of Gino Rapparini who believed in a disruptive project: to build automatic machines relying on an innovative approach, without fear of diverging from the conventions of the time. Challenges, dedication, passion and teamwork

have written the company's history for almost 60 years, and still today represent its founding values, together with the attention it pays to people: from employees to collaborators and customers, through relationships based on trust and respect, like only family-run companies can do.

Today like yesterday, ICA designs and manufactures automatic machines for food packaging where each machine is the result of a creative approach based on the specific needs of each customer, thus resulting in 100% tailor-made and original technological solutions.



THE NEW LINE OF PLANT-BASED DRY MIXES

FOR MEAT ALTERNATIVES



RICH IN PROTEIN
.....
SOURCE OF FIBRE
.....
FROM LEGUMES
.....
SOY FREE
AND GLUTEN FREE
.....
SHORT INGREDIENT LIST



24 MONTHS
SHELF LIFE!

READY IN
A FEW
MINUTES!

ZERO
WASTE!

BEAMY IS ALSO GOOD FOR THE PLANET. IT SUPPORTS ENVIRONMENTAL
CONTRIBUTING TO THE REFORESTATION OF THE AMAZON FOREST.

MartinoRossi Spa- SP 26, km 15,100 - 26030 Malagnino (CR) - www.martinorossispa.com



Progress in food for food in progress

Enabling technologies, testing analysis, new tools for production control. The potential revolutions and the ones that are already taking place in a workshop organized by Quine and Produzione & Igiene Alimenti.

Food technicians and researchers, production managers and other operators in the food & beverage supply chain met on the past 21, 22 and 23 September to discuss some key topics for the modern agri-food industry. The goal: to investigate the obstacles and opportunities arising from the adoption of new processing and packaging technologies. Here are some interesting topics discussed.

Il progresso alimentare al centro

Tecnologie abilitanti, strumenti di analisi, nuove forme di controllo della produzione. Le rivoluzioni potenziali e quelle già in atto al centro di un workshop promosso da Produzione & Igiene Alimenti e Quine.

POWER IS NOTHING WITHOUT (PRODUCTION) CONTROL

The need to make production more sustainable leads to the adoption of technologies capable of making the various steps of the supply chain more efficient, from the production of raw materials to processing, from logistics to retail sale. The use of integrated digital tools makes it possible to control and monitor the productivity of a plant, including quality levels, wastes, machine downtime and so on. The aim is to collect and use the data obtained to take action where problems occur.

“The factory is a more and more interconnected ‘ecosystem’, made up of many automated and coordinated islands,” Marco Banti, president of Anipla, the Italian national association for automation explains. “To this purpose companies can adopt control systems that automate production and maintenance, such as Mom (Manufacturing operations ma-

nagement) and Mes (Manufacturing execution system) software for the control of production KPIs; data analytics tools and Erp software for supply chain logistics.” A class of tools used for production control are the ‘Scada’ systems (Supervisory control and data acquisition), software designed to monitor the production process in real-time, also from remote.

The connection, or better the interconnection, is indeed ‘The’ paradigm that characterizes the 4th Industrial Revolution. Which is based on the increasingly widespread use of some strategic tools. Among these, Advanced manufacturing, or Collaborative industrial robots, designed for direct interaction between ‘co-bots’ and humans within a defined collaborative workspace; or Additive manufacturing, whose technologies allow not only to build prototypes, but also tools that can be actually

be used in production (like component, semi-finished or finished products). Another one is Simulation, that imitates the operation of real world processes or systems with the use of models; and Augmented reality, which offers an improved version of the physical world by enriching human perception, which finds very useful applications in the design and decision phases. The most talked-about technology is perhaps the Internet of Things (IoT), which lies at the basis of several of the above-mentioned systems: a neologism that refers to the extension of the Internet to the world of things and that allows to connect a series of devices, machines, systems through the internet to share data and information. Such data are then collected and stored (Cloud computing) to be processed and used to improve production efficiency, reducing costs.

NON-THERMAL TECHNOLOGIES: THE FUTURE OF FOOD TRANSFORMATION?

Massimo Mozzon, from the Marche Polytechnic University, presents the ‘Plasmafood’ research project. Launched in 2020, it will last until the first quarter of 2023 and involves five universities, the National Institute of Health and the Almaplast company. The goal: to investigate the potential of non-thermal technologies within the food industry’s transformation processes. Hence, if used as alternatives to more ‘traditional’ technologies - such as pasteurization - they could provide important advantages in terms of sustainability, starting from the energetic one. “They do not use intermediate heating fluids and, with very few exceptions, they do not produce wastewater,” Mozzon explains.

Among the most renowned technologies are high-pressures, pulsed electric fields, ultrasound and cold plasma. The Cap (Cold atmospheric plasma) and Paw (Plasma-activated water) applications, focus of the study, exploit plasma directly or indirectly for a series of processes such as pasteurization and sterilization. The latter, Mozzon says, “certainly offer great reliability, since they have been tested for a long time now, but present a series of limits connected with the physical agent used to destroy or inactivate enzymes”. Although considered ‘new’, the chemical-physical principles underlying non-thermal technologies have long been known in applications other than food. The potential of these technologies goes also beyond the food transformation phase, extending to packaging: “By combining plasma and MAP (modified atmosphere), the gas in the package can be directly ionized, so that it can reduce the microbial load and thus extending the shelf life of already packaged products.”

ECODESIGN: STRATEGIC ALLY AGAINST FOOD WASTE

Waste is one of the most critical issues within the food supply chain. According to data from the UN Good Waste Index, presented by Andrea Casson, University of Milan, in 2021 the grocery retail sector (supermarkets and shops) was responsible for the waste of 2% of the food that passed on the shelves, equal to 4 kg of food per year per person; foodservice, for its part, was responsible for the loss of 5% of the food it processed, equal to 26 kg per person per year; finally, household waste reached 67 kg per person per year, equal to 11% of the food purchased. It is therefore crucial to re-think products from a circular perspective, identifying the critical issues at each stage of their life cycle to eliminate, or at least reduce, potential waste. How? With EcoDesign, or eco-sustainable design. “EcoDesign”, Casson explains, “is based on LCA (Life cycle assessment) as a tool designed to quantify the real environmental impact of a product, from the field to the table.”

As a practical example, Casson brings the comparison between three types of packaging systems used in the meat industry: overwrap, modified atmosphere and vacuum skin. For each package, the materials used, the weight, the shelf life and the end-of-life scenario were analyzed. It emerged that in terms of carbon footprint, the most ‘environmentally friendly’ solution is overwrap; in the analysis of shelf life perspectives, the most performing solution is the vacuum-packed one. The general indication, therefore, is that only a study that includes all factors, such as the LCA, can provide an exhaustive picture of the real environmental impact of a product. A useful tool in the fight against food waste, LCA, but also in business. “It allows to compare multiple products, identifying their environmental performance, but also to obtain valuable certifications such as the Carbon foot print and the Water footprint.”

PACKAGING CAN BREAK DOWN TOO

The packaging degradation issue (and not just of what it contains) has so far passed almost unnoticed. However, Antonella Cavazza, from the Department of Chemical Sciences, Life and Environmental Sustainability of the University of Parma, raises the issue: “Studies show that plastics and above all bio-based materials - that by nature degrade more easily - go towards a progressive disintegration that can determine forms of contamination.” This degradation can lead to the breaking of the polymer chains, strongly influencing the stabi-

lity and durability of polymer materials, with the release of bisphenol A particles, resulting in the appearance of ‘micro-holes’. The university analyzed the different behavior of materials (in particular biopolymers) during the storage phases, exposing them to different temperatures - high, ambient, refrigerated - and found significant differences not only in terms of strength, but also in permeability. For instance, when a package is contained in a cardboard box, which is wrapped with a polymeric film to isolate the environment

inside the pallet, there is no possibility of gas exchange with the outside. “If the cardboard box, which is not made with food grade materials, releases volatile molecules, these remain trapped in the atmosphere. And if the primary pack is not totally permeable, but presents micro-holes, these substances could penetrate into the food causing its contamination with pesticides, mycotoxins or allergens. A problem that affects also conventional plastics, but which is even more accentuated with biopolymers.”



THE CAKES PROCESS COMPANY

FROM MIXING TO DECORATION. HIGH-TECH AND HIGHLY CUSTOMIZABLE PROCESSING LINES FOR THE INDUSTRIAL AND SEMI-INDUSTRIAL PRODUCTION OF ANY KIND OF CAKE.



Gorreri Birthday Cake Line



The market demands, Re Pietro (flexibly) responds

From the design to the installation. The Milan-based company has been satisfying the needs and wants of the industry with complete lines for the production of cereal puffed cakes and non-fried snacks for almost 90 years. Backed by an efficient customer-oriented approach.

by Lucrezia Villa

Made in Italy craftsmanship, reliability and a customer-oriented approach. Generation after generation, these values have been the cornerstones of Re Pietro. Its foundation dates back to 1933, when Carlo Re, the current owner's grandfather, who at the time was a qualified installer at Simonini Company, a Milan-based manufacturer of rice processing plants, decided to open his own workshop.

Over time, building on its know-how in the cereal industry, Re Pietro - which is headquartered in Gaggiano (Milan) - has been able to satisfy the ever-changing market's requests, designing and manufacturing machines and complete lines for the production of cereal puffed cakes and non-fried snacks. Now in the third generation, the family business is run by Francesco Re and his wife Laura Paternesi, co-owner and marketing manager. After almost 90 years since its foundation, Re Pietro is renowned as a leading company in the sector on global markets. In an interview with Laura Paternesi, we discovered the current and most pressing challenges the company is facing, the best-selling products, and future plans.

"Customer satisfaction is our mission"

Re Pietro's whole range of machines and lines for the production of cereal puffed cakes and non-fried snacks boasts a 100% Italian design. Manufactured with premium-quality materials, in compliance with the MOCA directive, the machines are able to run around the clock. "We have the know-how to customize our complete lines on the customer's specific demand," explains Paternesi. Last year, apart from new lines, customers mainly asked Re Pietro to "renovate the solutions they had been relying on for years, making them more performing thanks to both software's updates, as well as by integrating the models with more shapes." On global markets - where Re Pietro realizes 80% of its turnover through export - "our customers' main requests regard production lines for popped snacks, in compliance with the healthy trend, such as our Popping Machine RP-EVO."

All-around technical assistance

In order to satisfy the clients' needs and wants, a customer-oriented approach is the key. Indeed, a very efficient pre- and after-sale service has always been one of Re Pietro's hallmarks. "We offer our customers an all-around technical assistance, from the project and design phase to the plant construction," explains the



POPPING MACHINE RP-EVO

It allows the production of puffed cereal cakes or non-fried snacks with the same machine.



Il mercato chiede, Re Pietro risponde (con soluzioni ad hoc)

Dalla fase di studio e progettazione alla realizzazione dell'impianto. Re Pietro, situata nel capoluogo milanese, soddisfa le necessità e i desideri del mercato con macchine e impianti per la produzione di gallette di cereali e snack non fritti da quasi 90 anni. Anche grazie a un'attenzione al cliente a 360°.

manager. As far as the after-sale is concerned, the customers can benefit from the App 'Re Pietro Service'. "Thanks to our remote service program, distances can be reduced, our engineers are able to solve any technical or set-up problem, especially in the initial production phases," highlights Laura Paternesi. Such an App enables the customer to save on the technical intervention costs and, on the other hand, for the company there is no need to physically reach the clients' factory.

A challenging, yet productive year

"The current market's instability, the ever-increasing raw material costs and component shortages have indeed influenced Re Pietro's performance, especially in the final stages of new projects, which were already under development," explains Laura Paternesi. With necessary components not always available, "we run the risk of not being able to complete and deliver our clients' orders in time. The whole situation has therefore postponed new clients' investments." The energy crisis and the war in Ukraine have also contributed to making 2022 more challenging. "We are met with soaring production costs, which result in a price list increase that certainly does not encourage clients to invest in new solutions," continues Paternesi. Despite such a gloomy scenario, Re Pietro has been able to maintain a good employment level and turnover "by concentrating on 2021's orders and new projects (mainly as far as spare parts and machinery revamping)," highlights the co-owner.

Future plans

As for the end of 2022, "we expect to continue working in this direction, providing spare parts and carrying out maintenance work for the clients which are already in our portfolio. This will enable us to end 2022 on a high note. Nevertheless, we are already working on new projects, which we plan to take on next year," comments the manager. As a matter of fact, Re Pietro has been developing an innovative solution which will be launched at Sigep (Rimini, 21-25 January 2023) in Emilia-Romagna: "We are sure that the new addition will satisfy the needs of customers which are more and more on the hunt for healthy snacks," highlights Laura Paternesi. Speaking of future plans, next year, apart from Sigep, Re Pietro will also exhibit at Interpack (Düsseldorf, 4-10 May 2023), the largest trade fair for processing and packaging.

Make the most of every processed cheese.

From dosing to end-of-line, turnkey solutions for the entire manufacturing process.

IMA is a reference brand for the dosing, wrapping and packaging of cream, fresh or processed cheese, with a wide range of machines for triangular, rectangular or square portions, with hot fill solutions as well as cold fill systems. The complete and highly customised service also includes cartoning, boxing, banding and end-of-line solutions.

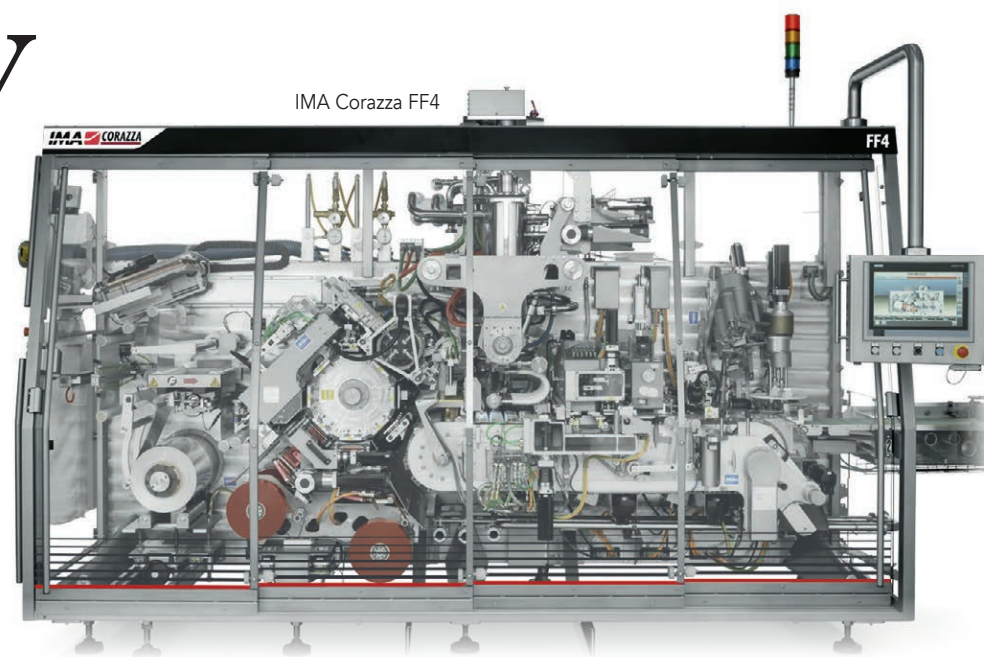
Make the most, with us.

ima.it/foodanddairy

IMA SPA
Sustain Ability

Rupp Austria and Ima Corazza: a 50-year - long history

The encounter between the Austrian dairy producer and the Bologna-based food-tech provider dates back to the 70s. A partnership built upon trust and continuous strive for growth, by adopting the most advanced technological solutions to achieve superior performance and quality levels.



by Federica Bartesaghi

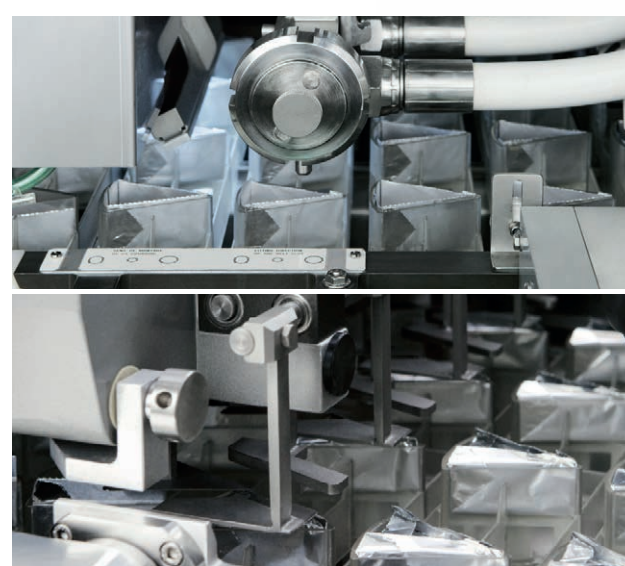
Founded in 1908, Rupp is the largest Austrian family-owned dairy company. With factories spread all over the world, it counts more than 750 employees and generated, in 2021, a 250 million euro turnover. IMA Corazza, part of IMA Group since 2011, is for its part specialized since 1954 in the design and manufacturing of food packaging equipment, offering complete solutions to dose, wrap and box processed & cream cheese, butter, yeast, paste & pressed soup cubes. Their first encounter took place in the early 70s, as explained by the company CEO, Josef Rupp: "One of my first business trips took me to Bologna, where we had to make a big investment to purchase Corazza machines. However, at those times I would have rather stopped in Modena to buy a Ferrari... this never happened!", he remembers with a smile. "Hence, we invested it all on Corazza processing technologies, and I am firmly convinced that this step helped us get where we are today."

The company has indeed become one of the leading Austrian dairy producers, and can rely on 10 Corazza machines installed. Headquartered on the shores of Lake Constance, it produces 60,000 tons of cheese annually that are exported to more than 60 Countries.

Since their paths first crossed, a relationship was born based on mutual trust and the desire to leverage contemporary technologies as a way to innovate and grow their respective businesses. Flexibility, customer-oriented relations, tailored solutions and the ability to cater for upstream and downstream needs thanks to the broad experience IMA has acquired in so many fields are the benefits that have consolidated this long-lasting business relationship.

A cutting-edge fleet of machines

The IMA Corazza equipment purchased by Rupp 50 years ago has been replaced over time. And yet today, several solutions installed include machines that have been operating for over 30 years. "A recent



High-speed filling and wrapping machine

HERE YOU CAN WATCH THE INTEGRAL
INTERVIEW TO JOSEF RUPP
AND DISCOVER THE PRODUCTION LINE:
www.ima.it/foodanddairy

Rupp Austria e IMA Corazza: una storia lunga 50 anni

Risale ai primi anni '70 l'incontro tra lo specialista austriaco del lattiero caseario e il fornitore di food-tec bolognese. A unirli, un rapporto basato sulla fiducia e sulla voglia di continuare a crescere. Sfruttando il potenziale dell'innovazione tecnologica per raggiungere livelli qualitativi superiori.

addition to the equipment are state-of-the-art, twin, high-speed lines for the processing and packaging of processed cheese portions, offering maximum flexibility and accurate dosing and wrapping", IMA explains.

In detail, the FF4 high-speed filling and wrapping machine doses, wraps and seals up to 600 portions/minute in triangular, square or rectangular shapes. Weights handled go from 10 to 40 g, plus any non-standard sizes and grammages that IMA Corazza experts have made possible. Access to components featured on the FF4 4-lane, cantilever, in-line machine is easy for quick changeover operations for superior productivity. "With a compact footprint and modular design, - it explains - the machine is both space-efficient and flexible, so that maintenance operations are simple and minimise downtime. The dosing unit can be equipped with CIP automatic cleaning; moreover, it can be manufactured in special execution, allowing multi-flavour dosing."

Completing the lines at the Austrian facility are the SF100 Boxing Units, automatic two-lane cartoning machines for triangular portions in round boxes handling up to 75 cartons/minute when paired with the FF4. The BRI103 Duo Automatic Banding Machine applies pre-cut self-adhesive banderols on round boxes of processed cheese. The machine, which is engineered to cope with the upstream feed from the SF100, handles different formats.

"After half a year we can see it's a big improvement," Achim Bruch, Plant Manager at Rupp Austria GmbH, confirms. "We have fewer shutdowns and the productivity has increased a lot as well as the quality of our products." Commenting on the need to bring production in line with Industry 4.0 standards, he adds: "New machines are very well equipped to be compatible with different systems which we will need in the future for production control. All people have access to this tool and it's easy to see when we're having stoppages, so our workers can react very fast."

Passion for every meal.



EUROPRODOTTI[®]
FOOD INGREDIENTS

the true taste of Italy

Foodtech 'flies first class' in the Emirates



A preview of the latest technological developments designed by Italian companies. Which cater to the complete food production value chain. Some of them will be unveiled at Gulfood Manufacturing 2022 (8-10 November). Proving, once again, the UAE's market attractiveness.

by Lucrezia Villa

From new ingredients and 4.0 technologies to integrated supply chain solutions and breakthrough developments. Gulfood Manufacturing - the largest food & beverage processing and packaging trade show in the Middle East - sets the stage for powering innovation in f&b manufacturing.

From 8 to 10 November 2022, just like every year, the halls and pavilions of Dubai World Trade Centre will be crowded with business leaders, industry operators and heads of global f&b brands.

Many new products, solutions and technologies across the complete food & beverage production value chain at this year's edition, which will be attended by plenty of Italian tech manufacturers, showcasing their latest processing and packaging technologies, ingredients, supply chain solutions and control & automation updates. With the aim of boosting their export in the MENA region.

The 1,600 exhibitors from over 60 countries (25% new to the show) and approximately 30,000 trade visitors from over 140 nations expected at GFM 2022, which is set to be 40% larger than the

previous editions, bear witness to the United Arab Emirates' global market attraction and the overall competitiveness of its industrial sector, renowned as an international business hub.

GFM's 'hot topics'

"Through Gulfood Manufacturing, we will unveil the next era in the evolution of the f&b manufacturing industry," explains Trixie LohMirmand, executive vice president, Dubai World Trade Centre. "Our aim is to create a lasting positive impact on the industry and take it to new heights, further cementing the UAE's reputation as a global destination for leading future industries."

With this objective in mind, topics such as optimizing operational efficiency, driving responsible sourcing with traceable supply chains, navigating entry barriers in new markets, adopting sustainable practices, and generating new funding sources will be high on the agenda at the three-day event. When a line-up of f&b industry leaders, regulatory and policy makers, advisors, investors and research & development specialists

will also address the sector's latest insights and most pressing global challenges. Such as food price increases (by nearly 14% this year in emerging markets and by over 7% in advanced economies), the repercussions of the inflation wave, supply chain disruptions and rising energy and transportation costs, to mention just a few.

UAE:

a high-potential hub

Significant public and private sector investments, and a convenient geographic location bolstered by a sophisticated infrastructure. Without forgetting that the UAE benefits from low tariffs within the Middle East since it is a member of both the Pan-Arab Free Trade Area with the nations of the Arab world and the Gulf Cooperation Council (GCC), a regulatory and political union between countries of the Arabian Gulf. Such premises contribute to making the United Arab Emirates' f&b processing sector a fast-growing one.

According to the 'Food Processing Ingredients' report carried out by the United States Department of Agriculture (USDA),



Emirati: il foodtech 'vola in prima classe'

Uno sguardo alle nuove proposte dei maggiori fornitori italiani di tecnologie per il food & beverage. Alcune delle quali verranno presentate in anteprima a Gulfood Manufacturing. In scena, a Dubai, dall'8 al 10 novembre 2022. A conferma dell'attrattività del mercato degli Eau.

due to the major import supply concerns in 2020, the UAE's government enhanced its food security protocols and invested heavily in local food production. The Emirates aim to triple food production by 2030. To this end the Abu Dhabi Agriculture and Food Safety Authority have earmarked 272 million dollars in investments for agricultural projects and the Dubai government has launched the first phase of its major food production hub, the 'Food Tech Valley'.

Opportunities for international players

According to UAE government statistics, there are currently over 568 food & beverage processors and manufacturers in the federation (315 are Dubai-based), most of which are small to medium size. Producing 5.96 million metric tons (MT) of food and beverage products annually, with 2.3 MT in staple food items, the food processing sector not only feeds the UAE demand but is also focused on meeting needs regionally and throughout the world. The business opportunities for international players appear to be endless since the sector's firms are almost (...)

IMPORTS OF CONSUMER-ORIENTED PRODUCTS (US\$ 6.4 BILLION)



Source: 'Food Processing Ingredients' report by USDA

Machinery for the canning industry
Food processing machinery
Can making machinery
Twist cap machinery

INNOVATION. QUALITY. SERVICES.

cuomoind.it

Foodtech 'flies first class' in the Emirates

(...) entirely dependent on imported ingredients due to the UAE's low production of intermediate, commodity, and lightly processed agricultural products. Doing business in the UAE is also a gateway to other countries in the Middle East and North Africa.

In 2021, the UAE imports of consumer-oriented products reached 6.4 billion dollars, accounting for 39% of total agricultural imports. Primary suppliers are the European Union (22%), the US and Brazil both with 11%, India (10%), and Saudi Arabia (7%), the remaining countries account for 39%. Moreover, as far as imports of bulk and intermediate products are concerned, in 2021 they amounted to 4.3 billion dollars, 5% (207 million dollars) of these came from the United States.

The food processing industry by sector

As mentioned in USDA's report, the food processing sector in the UAE depends heavily on imported raw materials due to low domestic agricultural production. Russia, Canada, India, and Argentina are the main competitors in sourcing bulk products. As for dairy products, local farms focus on fresh goods and face high import competition for processed ones. As for the latter, according to the Emirates Food Security Council, Ministry of Energy and Infrastructure, the main food staples processed in the UAE are dairy products (633,000 metric tons), legumes and nuts (400,000), cooking oil (331,000), dates (140,000), poultry (108,000), and fish (63,000). Other products processed in the UAE include sugar, tea, pepper, eggs, rice, wheat, coffee,

baby food, and fresh meat.

Trade sources state that 85% of the processed staple food products are consumed locally, and the remainder is exported. According to the UAE's government, 85% of processed staple foods are directed to retail and 15% to foodservice. 10% of non-staple food products are consumed locally while the others are exported, with 75% directed to retail and 25% to foodservice.

Major consumer trends

Health-conscious UAE consumers are growing in number and looking for nutritious and clean-labeled products. Therefore, the demand for organic, sugar free, and natural products have all grown in the past few years. Additionally, preference for locally produced goods is increasing gradually. In parallel, the value of processed frozen food sold in the UAE increased by 22.5% from 2016 to 2021 as consumers sought easy at-home options. According to Euromonitor, chilled and processed meat retail and foodservice volumes grew by 15% from 2016 to 2021 to reach 115 million metric tons.

Due to the negative impacts of Covid-19 on the UAE economy, the Emirates are becoming ever more price oriented. Shoppers are balancing value for money with product quality. Furthermore, in 2021, changing consumption habits due to the pandemic increased the use of e-commerce platforms in the Region. Retailers continue to invest in e-commerce platforms with new players entering the online grocery retail segment. Online grocery shopping will continue to play a major role in the grocery shopping in UAE.

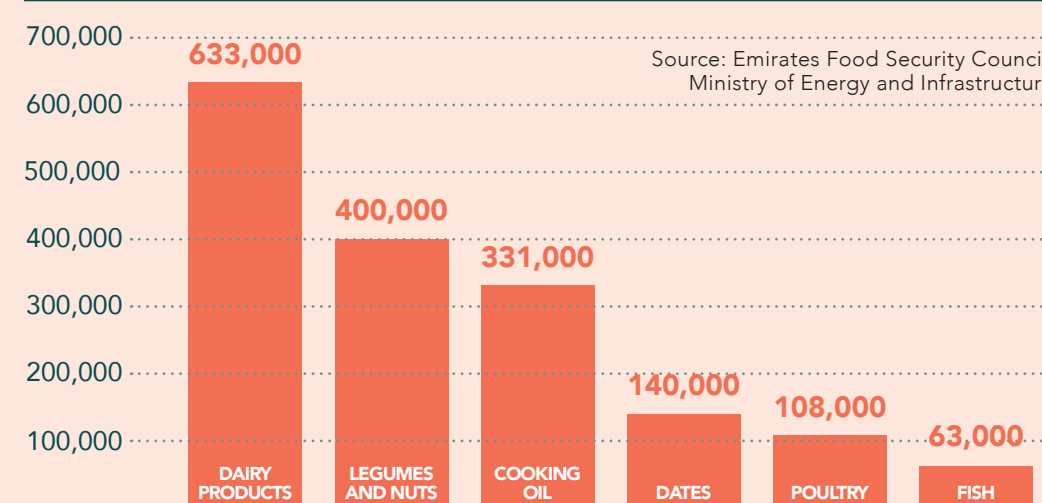


TOP 10 CONSUMER-ORIENTED PRODUCTS IMPORTS (US\$)

Dairy	1.4 billion
Food preparations	1.1 billion
Fresh fruit	815 million
Poultry meat and products	804 million
Tree nuts	762 million
Beef and beef products	582 million
Chocolate and cocoa products	475 million
Fresh vegetables	430 million
Meat products (NESOI)	368 million
Wine and beer	375 million

Source: 'Food Processing Ingredients' report by USDA

MAJOR UAE FOOD PROCESSING INDUSTRY BY SECTOR IN METRIC TONS (MT)



Source: Emirates Food Security Council, Ministry of Energy and Infrastructure

SNACKS OR PUFFED CEREALS? LET'S MAKE THEM ALL.



One single machine for different products!

With the new popping machine RP-EVO you can finally make puffed cereals cakes or no-fried snacks with one single machine.

Choose the shape and you are done. Are you ready for the change?

New RP-EVO. Join the (r)EVolution.

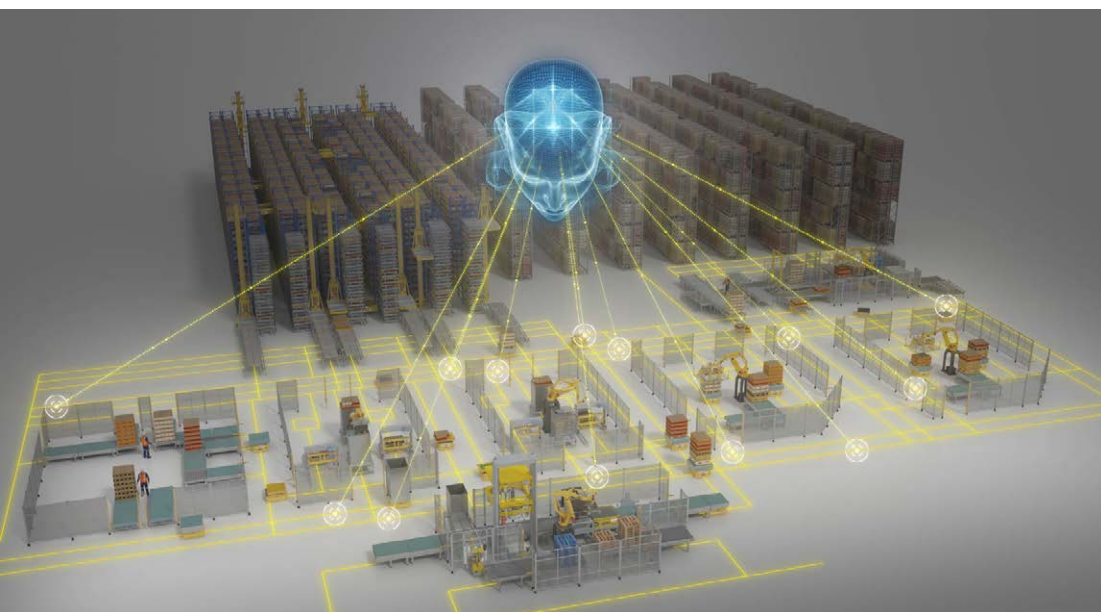


RE PIETRO s.r.l. | Via G. Galilei 55 - Gaggiano (MI) - T. +39.02.9085025 - repietro.com - info@repietro.com

Gulfood Manufacturing / product showcase

E80 GROUP

HALL: 2 | BOOTH: B2 - 42
www.e80group.com



EAGLE TRAYS – TRIDIMENSIONAL ROBOTIC ASSORTMENT YARD SYSTEM

Fields of application

Factories, DCs manufacturers and distributors of consumer goods in several industries.

Description and strong points

Eagle Trays automates and integrates layer and case picking operations through scalable and flexible solutions, capable of adapting to strong variability of demand in terms of volume and products. This solution brings countless benefits: innovative stimulus to the mechatronics supply chain, improved security, and sustainability within plants.

Technical specifications

Eagle Trays consists of automatic AGVs and robotic units that – through multiple grippers, vision systems and interacting with the SM.I.LE80 software platform – prepare and unpack pallets of non-homogeneous products and packages, satisfying specific and variable requirements.

AMS FERRARI

HALL: SHK SAEED - 3 | BOOTH: S3-A4
www.amsferrari.it



CANFILLMATIC FILLING SYSTEM

Fields of application

All still and sparkling beverages in cans: wine, water, csd, energy drinks, beer, non-alcoholic beer, sparkling juice, still juice, alcohol pops.

Description and strong points

Canfillmatic is a machine without pistons, with complete filling process: can entry, can filling, can exit and seaming without changing the can high position. The filling valves coming down over the cans to increase their stability in the filling operations' no can/no fill' device.

Technical specifications

- It has a range of production from 3.000cph up to 35.000cph
- Suitable for handling aluminium or steel can
- It can be supplied in mechanical, electro pneumatic of volumetric version
- Canfillmatic HF is a special machine version which could also be qualified for the Hot Filling, working within a wide range of temperature from 0°-18°(cold fill) up to 95° (hot fill)

BRENNTAG FOOD&NUTRITION

HALL: 7 | BOOTH: B7 - 28
www.food-nutrition.brenntag.com



BTG DI ICE EMU 21-066

Fields of application

Ice cream

Description and strong points

Brenntag Food & Nutrition ice cream experts developed a wide range of texturizing solutions for ice cream. The new BTG DI ICE EMU 21-066 help ice cream producers to obtain the perfect creamy texture and to face the increasing of price and limited availability of locust bean gum. This texturizing solution offers the same extensive functionality of locust bean gum; it contains selected functional ingredients that lead to an excellent result. Its versatility allows to use it in existing recipes, with no compromise on taste and texture.

Technical specifications

- Suitable for standard ice cream, it works also with plant-based ice creams
- Good creaminess and smoothness throughout shelf life
- Good air distribution and stable air incorporation (overrun)
- Good resistance to shrinkage and melting
- Prevents ice crystal growth during storage
- Lighter and creamier texture : it feels warm to eat

CONTITAL

HALL: SHK SAEED - 2 | BOOTH: S2-E15
www.contital.com



ECOPIATTO - ALUMINIUM PLATES

Fields of application

Food service

Description and strong points

EcoPiatto is an innovative and patented range of aluminium plates (made with 100% of recycled aluminium) that represents an eco-friendly alternative to non-recyclable disposable products. The plates come in a variety of types (bowl, soup, dinner and dessert plate) and shapes (square and round). In addition, they are available in plain/silver or lacquered version and their bottom can be personalized. The line allows different usage: heating in traditional and microwave ovens, freezing and deep freezing. The plates are manufactured with a particular design that minimizes transport space and optimizes product display. The product has been developed with specific technical characteristics to ensure strength despite the low thickness and to withstand the stress of transportation, sealing and storage.

follow

PND

HALL: 2 | BOOTH: C2-18
www.pndsrl.it



PEELER FOR MANGO AND KIWI MOD. PL6M

Fields of application

Mango and kiwi processing.

Description and strong points

The PL6M is a semi-automatic peeling machine with six peeling stations, specifically designed for peeling mango and kiwi. The machine is manually fed and has a pneumatic air mechanism that allows external peeling. Without requiring calibration, all the fruits can be peeled easily for maximum yield. The machine features an electrical panel equipped with two inverters: one for the regulation of the speed of the fruit and one for the speed of the blade.

Technical specifications

- Production capacity fruits/min 35 - 40
- Installed power kW 2.4
- It is equipped with (1) conveyor belt for peeled fruit

B&B SILO SYSTEMS

HALL: SHK SAEED - 3 | BOOTH: S3-119
www.bbsilos.com



MICRO DOSER

Fields of application

Food, pharmaceutical, chemical, cosmetic, plastic.

Description and strong points

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

Technical specifications

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

Almac®

STRING CHEESE TECHNOLOGIES

Customizable string cheese solutions, upon client's needs.

+ 4.0

Automatically controlled systems with remote assistance, equipped with interface for connection and data exchange for industry 4.0.

+ Technological consultancy

Support granted by our company technologists, aimed to obtain a product able to meet all final users' requests.

+ US standard

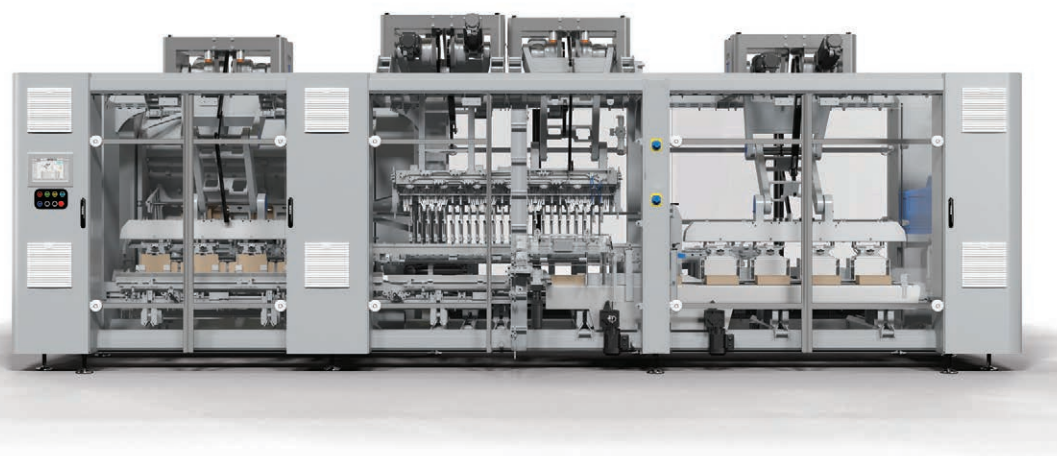
For the US market, control panels and electrical motors built according to the UL rules (Underwriter Laboratories Inc).



Gulfood Manufacturing / product showcase

CAMA GROUP

HALL: SHK SAEED - 2 | BOOTH: S2-D3
www.camagroup.com



LOADING UNIT 2 AXIS ROBOT

Fields of application

Food (bakery & biscuits, confectionery, dairy & ice cream, coffee & tea) and non-food industry (personal, home & health care, pet food).

Description and strong points

Cama's 2-axis robotic loading units, equipped with product-grouping devices, package-phasing conveyors and single or multiple pick-up heads are designed according to the specifications and features of the customer's product. This unique combination of integrated packaging machines and robotic loading units provides added value by incorporating flexible size changing and high reliability all within a reduced footprint.

Technical specifications

- IG273 Multipurpose loading units
- IT285 Loading units with vertical race track
- IF296 - IF318 Monoblock loading unit
- Metal frame / stainless steel
- High speed, low speed
- Various types of primary product (pouches, flowpack, thermoformed etc.)
- Various loading units

CONFITECH

HALL: SHK SAEED - 3 | BOOTH: S3-C16
www.confitech.it



CONTINUOUS COOKING & TEMPERING LINE

Fields of application

Confectionery: hard candy, lollipops & sugarless

Description and strong points

Cooking of the sugar mass, addition of colour, flavour and acid, mixing and tempering integrated in a single machine.

Technical information

- Efficient solution for high capacity production process (up to 1,200 Kg/hr)
- Multi colour processing

G.MONDINI

HALL: SHK SAEED - 2 | BOOTH: S2-141
www.gmondini.com



CIGNO

Fields of application

Food industry.

Description and strong points

Cigno adapts to all food industry market requirements in term of flexibility, trouble free operation, durability, and operational efficiency. Efficiency lies indeed at the heart of this new development to deliver a technologically advanced MAP tray-sealer machine delivering maximum effectiveness through lean design and accessibility. Wide range of settable parameters and dedicated servomotors for pushing arm movements; fully washable structure and ease of inspection; ergonomic design, perfect stability, lightweight 'Gooseneck' structure.

DIMA

HALL: SHK SAEED - 2 | BOOTH: S2-129
www.dima.it



BATCH STEAM COOKER, STRETCHER & MELTER

Fields of application

Production of pasta-filata cheese and analogue cheese.

Description and strong points

DIMA's batch steam cooker-stretcher specifically designed for cooking, kneading, melting and stretching of all types of pasta-filata cheese (mozzarella, pizza-cheese, shredded mozzarella, kashkaval, string-cheese, kasar, provolone etc.) as well as analogue cheeses (imitation mozzarella) and food preparations. The machine is equipped with two counter-rotating & independent augers allowing to process fresh curd, frozen industrial curd (cagliata), vegetable curd (veg curd - cagliata) and / or food ingredients and powders. Its special construction with direct and indirect steam heating offers many advantages in the cheese production process and allows to reach high quality product and improve the yield. The steam cooker stretcher is supplied with the CIP automatic cleaning system and PLC automatic control.

AGRIFLEX®

Flour cooling system patented by Agriflex

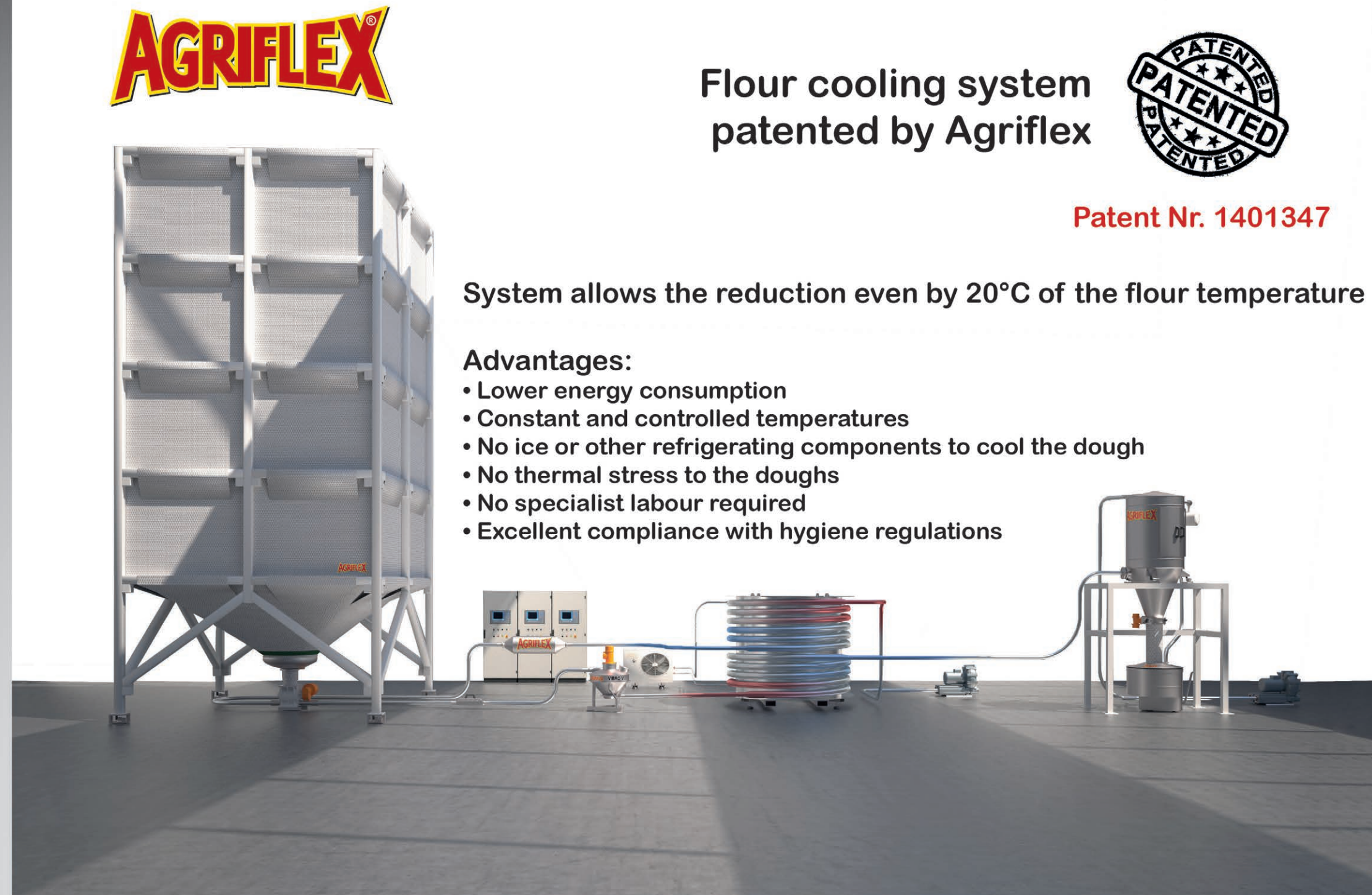


Patent Nr. 1401347

System allows the reduction even by 20°C of the flour temperature

Advantages:

- Lower energy consumption
- Constant and controlled temperatures
- No ice or other refrigerating components to cool the dough
- No thermal stress to the doughs
- No specialist labour required
- Excellent compliance with hygiene regulations



Agriflex S.r.l.

Via Barsanti 6/8 - 47122 - Forlì (FC) Italy

Tel: +39 0543 796153 | Fax: +39 0543 725152

info@agriflex.it | www.agriflex.it

follow

Gulfood Manufacturing / product showcase

DM PACKAGING GROUP

HALL: SHK SAEED - 2 | BOOTH: S2-B19
www.dmpackaginggroup.com



MINIFLOW 400 MICKEY EDITION

Fields of application

Food packaging

Description and strong points

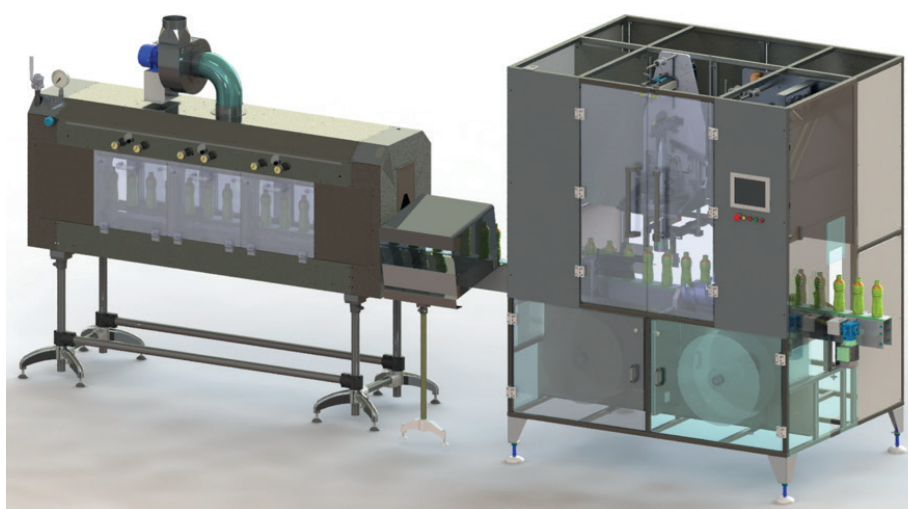
The new Miniflow 400 Mickey Edition has an eye-catching design and significant technological pluses. This machine is specially conceived for the packaging of small food items like chocolate and cereal bars, bakery products, etc. Fully electronic, led by 3 brushless motors and a 7" user friendly HMI, it implements a motorized brush on the exit belt for the minimizing of air into the pack and a photocell for the centring of the printed film. Among the countless options, it stands out the integrated water-cooling system, without external unit, allowing perfect packaging for chocolate and frozen products.

Technical specifications

- Max reel: 400 mm
- Speed: 100 bpm
- Electricity: 220V monophase
- Pneumatics: no need
- Size: mm 2710x740x1740 h

FINPAC SLEEVE

HALL: SHK SAEED - 2 | BOOTH: S2-E50
www.finpacsleeve.com



SHM LS

Fields of application

A wide range of products of any shape and content, full or empty, with partial, full body label, and/or guarantee seal.

Description and strong points

Designed and developed thanks to the extensive experience gained in cooperation with the biggest and most famous bottlers of the world. Equipped with the most advanced electronics made in Italy, Finpac Sleeve has privileged Italian suppliers and state-of-the-art technical solutions, eco-friendly, as to improve kinematics and manage increasingly thinner eco-compatible sleeves. A sturdy and highly versatile sleeve applicator that grants maximum elasticity in terms of adaptability and easy management of a wide range of products.

Technical specifications

Speed ranging from 1,500 to 12,000 bph

FBR-ELPO

HALL: SHK SAEED - 2 | BOOTH: S2-D15
www.fbr-elpo.it



MUSTANG ASEPATIC FILLING MACHINE

Fields of application

Filling and packaging.

Description and strong points

Achieving extremely high working capacities to satisfy the bag in box market is now possible thanks to the new completely automatic Mustang aseptic filler, built in stainless steel with double filling head. 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, it 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 3-20 liters
- Operating speed - up to 1.200 bags/h

FMT - FOOD MACHINERY & TECHNOLOGY

HALL: SHK SAEED - 3 | BOOTH: S3-E48
www.fmt.it



ELECTRONIC INLINE FILLER MOD. VEGA WITH BRUSHLESS TECHNOLOGY

Fields of application

Food and dairy.

Description and strong points

Flexible and versatile filling system. Optimisation and customization of the filling parameters by touch-screen. A wide range of products can be filled: dense or semi-dense, creamy, liquids, homogeneous or with chunks (up to 30x30 mm). High accuracy and non-dripping is granted by plunger system.

Technical specifications

- Fully stainless steel construction
- Operator control panel with touch-screen
- 'No can-no fill' electronic device
- Quick disassembling of parts without tools
- Available versions: with 2, 4, 6, 8 or 12 filling heads
- Easy cleaning procedures with totally automatic cip (new system)

AGRIFLEX

HALL: SHK SAEED - 2 | BOOTH: S2-D21
www.agriflex.it



FLOUR COOLING SYSTEM

Fields of application

Food industry, in particular applied to baked products.

Description and strong points

Dough temperature control is a key factor in obtaining constant and ideal quality in the production of bakery. In fact, the cooling process of the flours allows the slowing down of the dough rising and adequately adjusting it to the times of each production line. Some methods commonly adopted represent expensive and poorly efficient solutions, increasing plant running and operating costs. Agriflex's solution offers several and significant advantages: high energy efficiency thanks to the direct exchange and consequently reduced operating costs; high effectiveness thanks to the considerable temperature reduction; complete system automation that, thanks to the reduced thermal inertia and the absence of accumulations, ensures the correct temperature of the dough, compensating the temperature variations of the other components and ambient temperature; ease of maintenance since all areas can be easily cleaned.

ACMA - A COESIA COMPANY

HALL: SHK SAEED - 2 | BOOTH: S2-C44
www.acma.it/en



PACKAGING MACHINES

Fields of application

Food, home & personal care, para-pharmaceutical, chemicals and tea.

Description and strong points

ACMA is a specialized manufacturer of packaging machines in the consumer goods market, part of Coesia, a group of innovation-based industrial and packaging solutions companies operating globally. With almost 100 years of expertise, ACMA designs and manufactures automatic packaging machines for a large range of sectors, including confectionery (chocolate, bakery, candies and gums), home and personal care (liquids, powders and bars) and tea. ACMA engineers different technologies both standard and custom-made: fold wrapping, cartoning & box filling, tray & sleeve packing, bottle filling, flow packing and tea bag packing. ACMA will be present together with Volpak (a sister company, part of the Coesia Group) at Gulfood Manufacturing.

follow

THE ART OF AUTOMATION

High speed, reliability
and precision in
product transfer.



CHEESE LOADING ROBOT FOR WEDGES - MOD. DELTA



gelminimacchine.com



Gulfood Manufacturing / product showcase

GAM INTERNATIONAL

HALL: ZA'ABEEL - 3 | BOOTH: ZL-A3
www.gaminternational.it/en/



CUTTER 'PROFESSIONAL'

Fields of application

Homogenizing, kneading, shredding, cutting, grinding and more.

Description and strong points

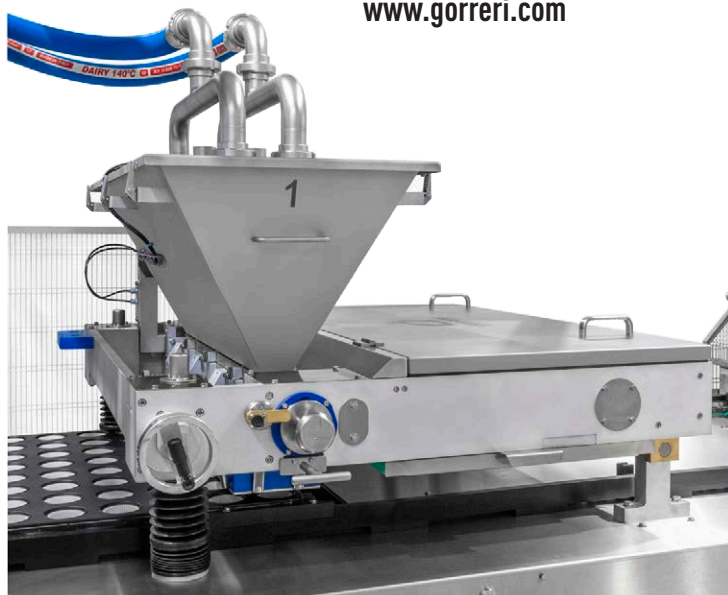
The Robot Line cutters, including model 'Professional', have been manufactured to satisfy the ever-increasing demands of the professional user. They are characterized by: simplified commands, speed adjustments, easier cleaning systems of the main components and absence of general critical points, reduced dimensions, active and passive safety devices to protect the operator. The respect of the most severe safety laws is granted by 24 Volt low-tension controls.

Technical specifications

- Exclusively stainless steel has been used for bowl, tools and body, while the lid is made of polycarbonate for food use.
- Power supply: single phase 230 Volt, three-phase 230/400 Volt or three-phase 230/400 2 speeds motor.
- Cutter size: W 280cm, L 330cm, H 550 mm
- Bowl dimensions: Ø = 240 mm H = 180 mm
- Motor speed: 700-2800 RPM

GORRERI - FOOD PROCESSING TECHNOLOGY

HALL: SHK SAEED - 3 | BOOTH: S3 - D11
www.gorrieri.com



AUTOMATIC MUFFINS LINE

Fields of application

Muffins and dosed products automatic production line.

Description and strong points

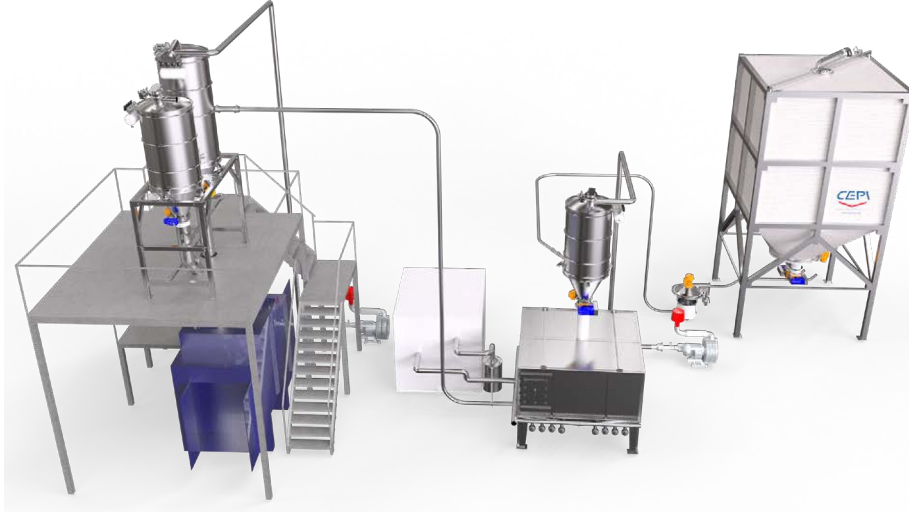
Gorrieri designs and manufactures turn-key solutions for the industrial production of muffins and cakes of any shape and size, both in trays and in paper cups. All lines can be highly customized on the production needs of the customer to obtain high value final products. Gorrieri Muffin lines are equipped with Dosatron Technology, an innovative electronic dosing system, to dose and to inject with high precision, batters, creams, chocolate, jams and any type of product, even the most sticky and viscous. Dosatron technology guarantees precision and uniformity of every dosage and is also applied for injection, decoration and masking. It allows for infinite repeatability of the process cycle, high performance and reliability.

Technical specifications

- 600-1200mm width
- Stainless Steel AISI 304
- CIP
- From 500 kg till 3 tons/h

CEPI

HALL: SHK SAEED - 3 | BOOTH: S3-D17
www.cepisilos.com



FLOUR COOLING SYSTEM

Fields of application

Bakery & biscuits, confectionery, pasta & cereals, baby food & functional food.

Description and strong points

Correct and linear management of the dough temperature is essential in bread-making and similar processes. Seasonal changes cause considerable variations to the temperatures of work areas and raw materials, impacting leavening times and creating unevenness in the finished product. CEPI offers a centralized cooling system for a gradual and automatic reaching of set temperature, based on the direct exchange of pre-cooled air through a fluidized bed. With constant temperature of flour in the mix, the final product is constant all year round. A rational and accurate modular system that eliminates the need for cooling agents such as cooled water or ice.

Technical specifications

- Various options for dimension and thermal capacity
- Fluidized bed, air heat-exchanger and air depuration filter
- Hygienic design
- No exchanger on the conveying lines
- Fully integrated automation and traceability

GRANDI

HALL: SHK SAEED - 2 | BOOTH: S2-C14
www.grandi.it



BANDROLLING MACHINES

Fields of application

Cheese, candies, chocolates, tobacco.

Description and strong points

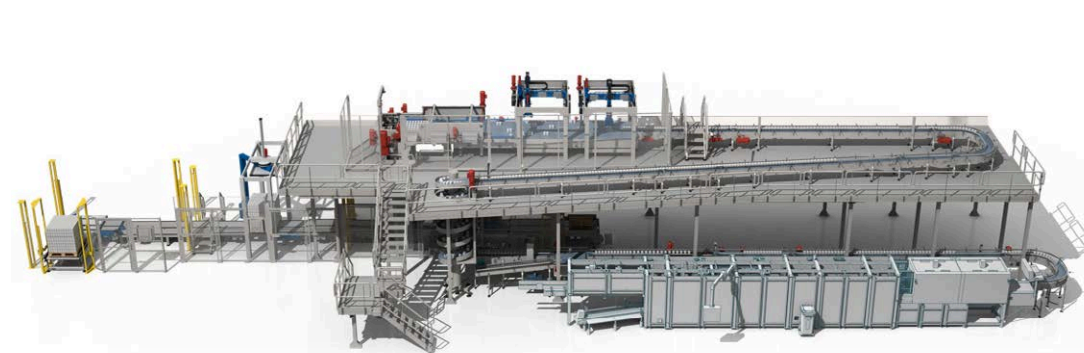
Originally produced to deal with very specific cases, the company's experience with seal-banding machines has become so significant that production has now reached very high quality and reliability levels and has become a reference standard for Grandi production. As they can be adapted to all packaging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

Technical specifications

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

CLEVERTECH

HALL: SHK SAEED - 2 | BOOTH: S2-F19
www.clevertech-group.com/en/



AC 520 ARROW

Fields of application

Palletizer for cases and bundles.

Description and strong points

The Clevertch AC 520 palletizer is equipped with a product inlet located at the top; the product enters the machine, and it is manipulated thanks to Lineflex Cartesian manipulators. The production speed can be doubled when another Lineflex, in layer formation, is added to the existing one. The Clevertch system is completed with an interlayer pad application between the palletized product layers and with a layer application on empty pallets. The pallet is integrated with the equipment, printed and labelled in a single solution. All the supply and data monitoring relate to the customer's ERP first and WMS at the end for direct management of the finished product pallet in the warehouse.

Technical specifications

- 90 degrees layer transfer system
- The system can be supplied with single, double or triple infeed
- The system can be equipped with squaring layer with four independent motors

SOTTORIVA

HALL: SHK SAEED - 3 (ITALIAN PAVILION) | BOOTH: S3-E13
www.sottoriva.com



SUPER FLEX LINE

Fields of application

Industrial bakeries.

Description and strong points

The Super Flex Line is the most complete line of Sottoriva's manufacturing range for samouli, hamburger and stamped bread, finger rolls, baguette etc. It's a heavy-duty industrial line with maximum production capacity of 15,000 pcs/h, weight range from 25 to 700 g. It is composed of a divider rounder at 1-2-3-4-5-6 pockets, intermediate proofer, moulding station, stamping unit (seeding, wetting and cutting station optional) and tray/rack loading device.

follow



VACUUM TUMBLERS



BRINE MIXERS



TROLLEY TUMBLER



MOULDS



PRESSES



DEMOULDING MACHINE



TWIN RAIL SYSTEM

Gulfood Manufacturing / product showcase

ILPRA

HALL: SHK SAEED - 3 | BOOTH: S3-B15

www.ilpra.com



FILL SEAL 5000

Fields of application

Dairy product packaging, yogurt, sauces and soups.

Description and strong points

The FS 5000 is a compact rotary machine which requires limited space in the production environment. This model is suitable for medium and large productions and enables high-precision packaging and sealing of up to 5,000 pieces per hour. The most important feature is that this Fill Seal can pack in MAP (Modified atmosphere packaging), an important technology for increasing product shelf life. The FS 5000 can pack with either heat-sealing films or with pre-cut lids.

Technical specifications

- Denester
- Servo-driven dosing systems
- High-capacity storage
- Brushless doser
- Touch screen panel with remote assistance
- Self-diagnostic system

I.M.A.R.

HALL: SHK SAEED - 3 | BOOTH: S3-A10

www.imaritaly.com



AML OVENS

Fields of application

Ice cream, food machines manufacturing

Description and strong points

Since 1947 the company manufactures highly-automated ovens for ice-cream cones and cups and wafer products with custom-made design. The AML machine is a high-tech oven designed for the production of moulded ice cream cones and wafer-based products such as cups, goblets, baskets and food containers. IMAR ovens can produce wafer products and take-away containers in a wide variety of shapes, from the shape of a fish or a cornucopia to a flower or even a bear, also using gluten-free or vegan batter. Waffle-based products are 100% eco-friendly. They can replace plastic products, as they are completely biodegradable and edible at the same time. Advanced technology, simple operation, first quality finished product, food hygiene guaranteed.

IMA

HALL: SHK SAEED - 3 | BOOTH: S3-D34

www.ima.it



PROCESSING AND PACKAGING SOLUTIONS

Fields of application

Tea & herbs, coffee, confectionery, stock cubes and savoury, dairy and baby food, bakery, protein, produce and more.

Description and strong points

IMA serves the international food market with platforms and machines available to satisfy any industry need. Taking advantage of synergies and integrations with IMA Group companies, IMA Food offers fully engineered turn-key solutions delivering highly efficient packaging lines. On show the IMA MAISA EC15 double chamber teabag packaging machine. Extremely simple and compact, it produces up to 150 bpm knotted teabags processing tea and herbs in naked bags with or without outer envelope. IMA Coffee Hub experts will present the entire range of coffee processing and packaging solutions from green bean handling up to end of line. Innovative horizontal and vertical solutions for the flow wrapping of food products will be presented by the IMA FLX HUB sales force while IMA's experts for processing and packaging technologies dedicated to the confectionery industry will highlight new developments and solutions.

Processing and packaging solutions for the dairy and stock cubes markets will be unveiled by experts of IMA Benhil, IMA Corazza and IMA Active while the IMA Dairy & Food division of the Group will highlight its most innovative Form Fill & Seal solutions for the food sector.

ITALPACK PACKAGING MACHINES

HALL: SHK SAEED - 3 | BOOTH: S3-D12

www.italpack.net



AUTOMATIC PACKAGING MACHINES FOR POWDER AND GRANULAR PRODUCTS IN PRE-MADE PAPER BAGS

Fields of application

Mills, flour, sugar, salt, seeds, pulses, grouts, rice, cocoa powder, tea, pasta, nuts, mixes, starch, milk powder, pet foods, any Fmcg granular or powder form retailed in eco-friendly paper bags.

Description and strong points

Easy to use heavy duty carousel packing machines. A multi format and reliable solution with service and backup everywhere. Cam driven mechanical with latest state-of-art electronics and remote trouble shooting, totally designed and assembled in Italpack Italy: worldwide recognized manufacturer of automatic paper bag packing lines, with 1300 installations in 40 years of activities and 96 countries covered.

GB BERNUCCI

HALL: SHK SAEED - 2 | BOOTH: S2-E3

www.gbbernucchi.com/en/

PAPERSEAL AND PAPERSEAL COOK

Fields of application

Cheese, fresh or processed meat, ready-made products, frozen foods, snacks, salad and fruit.

Description and strong points

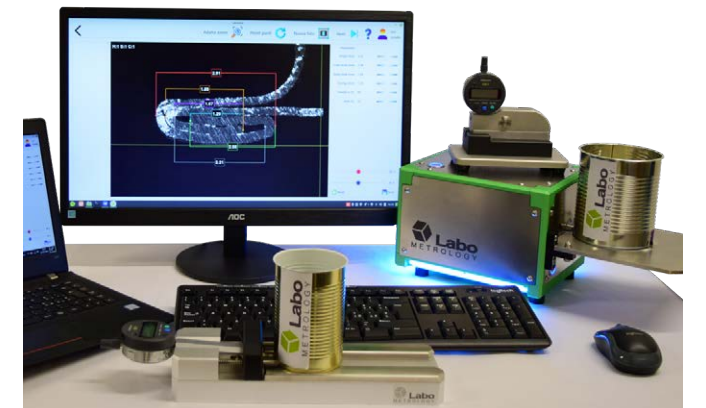
Paperseal (r.) is an innovative, eco-friendly and sustainable tray that gives the opportunity to replace Modified atmosphere packaging (MAP) plastic trays and Vacuum skin packaging (VSP) trays with a barrier-lined paperboard alternative. Compared to traditional trays, it allows a plastic reduction of about 90% as the thin inner layer can be easily removed and disposed. The unique, reinforced, continuous sealing flange ensures seal integrity equal to traditional plastic trays. It is possible to customize the whole surface with an offset print up to 5+5 colors, both internally and externally, ensuring a 360° communication. The PaperSeal (r.) Cook tray is suitable for chilled and frozen applications that can be cooked in the microwave or a traditional oven. The paperboard is produced from renewable fiber sourced from sustainably managed forests.



PARMACONTROLS

HALL: 4 - BOOTH: CA-17

www.parmacontrols.it/it



LABO SEAMUP

Fields of application

Camera system for laboratory control of the seam of metal packaging.

Description and strong points

The new instrument enables analysis of food, beverage, general line and aerosol metal packaging. Its strong points are its flexibility and ease use, as well as new lighting and a rich database that users can configure according to their needs by adding additional fields to those normally provided.

Technical specifications

- Measurements can be made in inches and millimeters, and is possible to operate in several languages
- The new illuminator is structured on two independent channels, one coaxial (red) and the other diffuse (blue). The separate adjustment of these two channels guarantees an image that is always in focus and well contrasted
- The main innovation is the architecture based on the integration of a small PC in the optical box
- Its small size makes it easy to move around, and for it to start working, it only needs to be connected to a monitor and a keyboard

follow

RICCIARELLI

PACKAGING SYSTEMS

TO PRESERVE AND TO VALORIZE

For more than 175 years
we have been manufacturing
packaging equipment
to protect and valorize
your products
all over the world.

embrace
the
change

 **GULFOOD**
MANUFACTURING

8-10
NOV 2022
DUBAI WORLD TRADE CENTRE

Hall: Sheikh Saeed Hall 3 / Booth: S3-D16



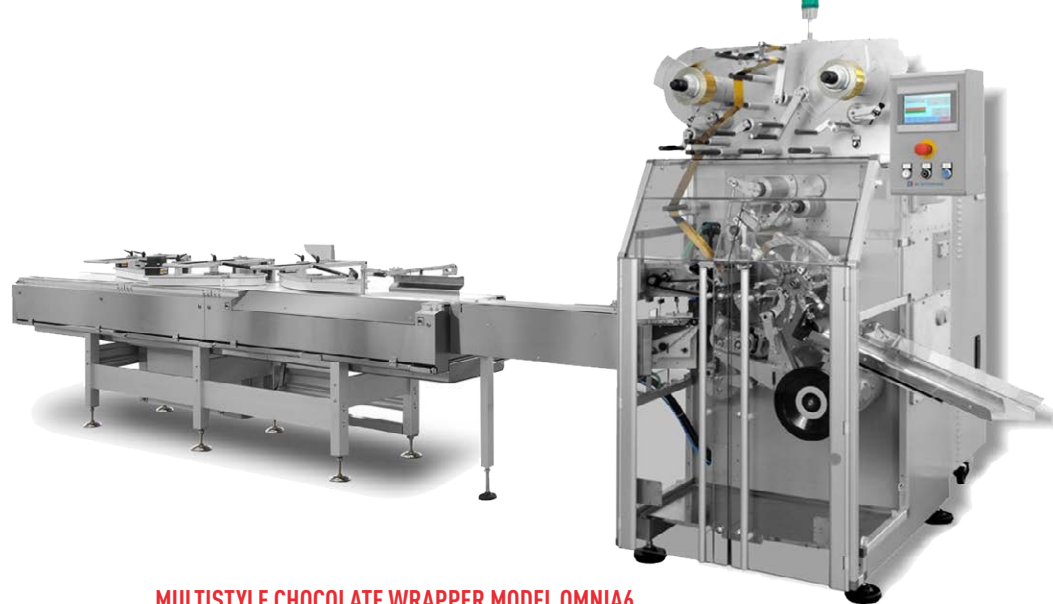
www.ricciarellisp.it

Gulfood Manufacturing / product showcase

M.C. AUTOMATIONS

HALL: SHK SAEED - 1 | BOOTH: S1 D28

www.mcautomations.it



MULTISTYLE CHOCOLATE WRAPPER MODEL OMNIA6

Fields of application

Chocolate products (moulded, enrobed, extruded).

Description and strong points

Wrapping style changeovers in 40-60 minutes, the OMNIA6 wrapper offers maximum speed and flexibility: double twist and fancy for eggs and spheres; bunch, side twist, vienna, neapolitan, top twist and double twist for products with flat bottom. Reliability, through a very gentle product handling; innovation (multi style with essential movements for 600 ppm); flexibility, thanks to a product and style changeover in short time; accuracy (precision film tracking) and compactness (small footprint easy to link to production line) are some of the machine's strong points.

MIMAC ITALIA - TP FOOD GROUP

HALL: SHK SAEED - 3 | BOOTH: S3-D22

www.mimac.com



SUPREMA MAXX SI DEPOSITOR MACHINE

Fields of application

Pastry equipment. Suitable for hard, soft and fluid dough, also gluten-free.

Description and strong points

Designed for medium size producers who are seeking maximum flexibility coupled with excellent performance. The modern programmable functions offer pastry chefs a large variety of creative possibilities, from pouring to multilayer or open flame, down to wire cutting products. Easy and intuitive programming, capable of memorizing up to 200 recipes. Dosing accuracy, time and labour saving. A large range of moulds and nozzles, even on demand, allows for the realization of products in a large variety of forms and dimensions.

Technical specifications

- Dosing unit with Ø80 mm PET rollers
- Electronically controlled variable speed of the dosing rollers
- Variable speed motor powered nozzle rotation and wire cutting device

CAVANNA

HALL: SHK SAEED - 2 | BOOTH: S2-B18

www.cavanna.com



ZERO5 BMF

Fields of application

Pharmaceutical products, coffee capsules, some frozen products and more.

Description and strong points

In 2022 Cavanna designed the ZERO5 BMF, a high performance flowpack wrapping machine, with 'BoxMotion' film sealing technology. It is one of the fastest machines on the market, reaching speeds of over 300 pieces / min. Mainly aimed at the packaging of products that require very high airtightness, the ZERO5 BMF is designed to work with very thick, innovative films that require a longer sealing time.

SACMI PACKAGING & CHOCOLATE

HALL: SHK SAEED - 3 | BOOTH: S3-C34

www.sacmi.com



HBT 'HYBRID' SOLUTIONS FOR CHOCOLATE BARS

Fields of applications

Chocolate wrapping.

Description and strong points

The new HTB chocolate bar wrap machine is revolutionizing the approach to wrapping technology, thanks to the use of advanced electronics as opposed to a purely mechanical design concept. With HTB, time, pressure and temperature in the sealing area form part of a continuous, adaptive flow that corresponds to the specific wrapping material, which can be traditional or eco-sustainable. In addition to outstanding performance - up to 250 bars per minute - HTB ensures maximum flexibility and accuracy of movement according to the characteristics of the product and the wrapping materials.

follow

NAVATTA GROUP FOOD PROCESSING

HALL: SHK SAEED - 3 ITALIAN PAVILLON | BOOTH: S3-C9

www.navattagroup.com



COMPLETE SAUCES AND MAYO PROCESSING LINE

Fields of application

Industrial kitchens

Description and strong points

The ideal and flexible solution for industrial kitchens used to produce high viscosity formulated products as jams, salted and sweet creams, sauces, jellies, yogurts. Possibility to crush/mix/cook different products, combining them with vacuum and thermal processes. Line completely pre-assembled before shipping with fast remote start-up.

Technical specifications

- Inner surfaces are heated through jacketed wall, it is possible to inject direct steam, the chamber can also be kept under vacuum
- Production capacity: 1-1,5 tons/ hour

P.E. LABELLERS

HALL: SHK SAEED - 3 | BOOTH: S3 - E34

www.pelabellers.com



SIMPL-CUT

Fields of application

Revolutionary labelling machine for the application of roll-fed wrap-around labels and shrink wrap-around labels with linerless pre-glued technology.

Description and strong points

SIMPL-CUT (trademark) is a rotary roll-fed labelling solution that allows to use on the same labeller both hot melt and pre-glued technology, switching from one technology to the other in less than 1 minute. SIMPL-CUT is a sustainable solution that allows to obtain up to 6% productivity increase / year proved by the customers. This solution is available both as machine or stand-alone labelling station.

Technical specifications

- Totally innovative cutting system: blade change in 10 seconds.
- Revolutionary gluing system: glue application before label cutting.
- Single drum optimized for three different operations: glue application, film cutting and label application.
- Up to 6 divisions can be used on the same drum.
- Innovative no-stress label unwinding system for the optimal label handling.

It's a matter of temperature.

Choose a refrigeration plant with natural refrigerants. And make the difference.

zudek

www.zudek.com

Gulfood Manufacturing / product showcase

UNIVERSAL PACK

HALL: SHK SAEED - 2 | BOOTH: S2-D17

www.universalpack.it

ALFA FLEXI

Fields of application
Food and beverage

Description and strong points

Universal Pack designs and builds Alfa Flexi stick pack packaging machines suitable with any product, powders or liquids. It combines versatility with high efficiency, and is designed following the TPM requirements, in order to guarantee minimum downtime, maximum flexibility and fast changeover in a compact footprint. Flexible, robust, precise, accessible and user friendly, it can fill both small or larger packages, including pillow stick packs.

Technical specifications

- 2 in 1: powders and liquids on the same machine
- Modular system to quickly change stick-pack width
- Optimal accessibility, easy handling, quick cleaning through 'swivel' mounted dosing units
- Wide adjustment range
- CIP & COP systems
- Washdown operations
- Conformity with cGMP, ease of cleaning and easy access to all machine parts



PIETRIBIASI MICHELANGELO

HALL: SHK SAEED - 3 | BOOTH: S3-C3

www.pietribiasi.it



CIP PLANTS

Fields of application

Machines and lines in-place automatic cleaning.

Description and strong points

Designed to wash production lines with energy-efficient and water-saving centralized plants. Customized in size, with heating system, and high automation level.

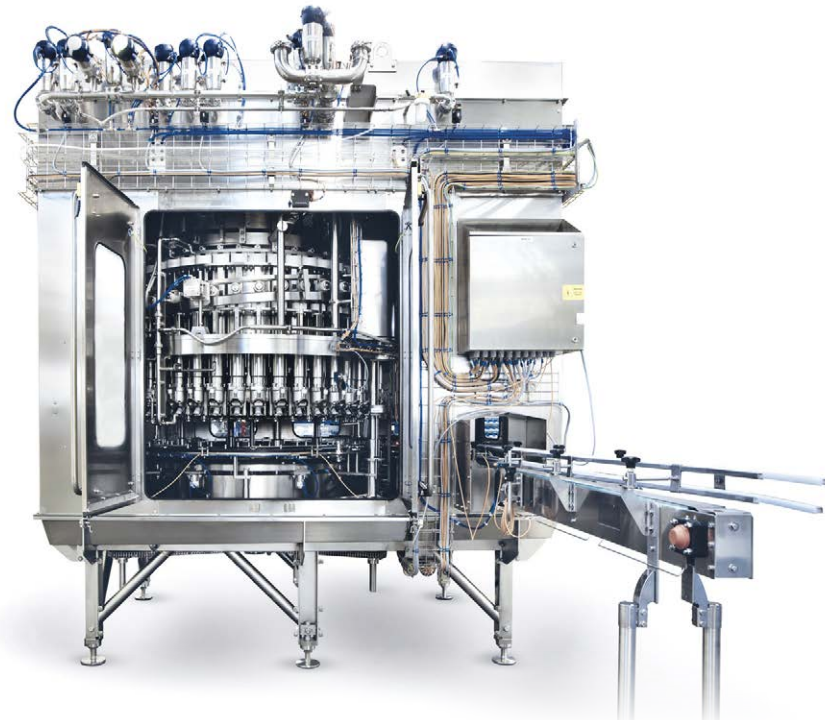
Technical specifications

- Stainless steel tanks in different capacities for washing solutions
- Water recovery and accumulation
- On-board heating group
- Automatic dosing and control of concentrates
- Management of washing temperatures and times

ZACMI – ZANICHELLI MECCANICA

HALL: SHK SAEED - 2 | BOOTH: S2-D4 (ITALIAN PAVILLION)

www.zacmi.com



VERTICAL VALVE PISTON FILLER

Fields of application

Volumetric filling developed and designed to fill liquid or viscous and pumpable products, with or without suspended solids.

Description and strong points

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

Technical specifications

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

RICCIARELLI

HALL: SHK SAEED - 3 | BOOTH: S3-D16

www.ricciarellispa.it/en/



HORIZONTAL PACKAGING MACHINE MOD. G12HS20

Fields of application

Long goods (spaghetti, linguine, bucatini).

Description and strong points

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

Technical specifications

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

SANCASSIANO

HALL: 1 | BOOTH: A1-18

www.sancassiano.com



KRYOS

Fields of application

Cold laminated dough, stiff dough, tin bread dough, bun dough.

Description and strong points

Kryos is a mixer designed for every dough sensible to temperature and mixing intensity. Powerful with stiff dough but delicate with inclusions.

Technical specifications

- Mixing bowl double jacketed for cooling (control of dough temperature)
- Fast incorporation and delicate distribution of inclusions
- Clean design
- Available with optional pressure/vacuum mixing and optional automatic gravimetric dosage of reworks
- Available for productivity from 1,000 to 10,000 Kg/h

VIMCO

HALL: SHK SAEED - 2 | BOOTH: S2-C12

www.vimco.it



ROBOTIC LOADING UNIT

Fields of application

Food industry, secondary packaging.

Description and strong points

Having a complete range of single machines for different applications, Vimco can be a turnkey supplier of complete packaging lines for its customer. In the latest years, Vimco has also developed its own range of two and three-axis robots for product positioning in various packaging solution.

Technical specifications

- Three axis robots
- Vision system to check the quality of the product
- Speed up to 400 products per minute
- Possibility of integration of box check and coding or labelling system

PRISMATECH

HALL: SHK SAEED - 3 | BOOTH: S3-D13

www.prismatech.it



PASTEURISER

Fields of application

Beverage and liquid food industry.

Description and strong points

To eliminate pathogenic microorganisms and improve safety as well as shelf-life, a delicate treatment - without direct steam - of some specific products, such as juices, sauces, and milk, is provided. Prismatech's pasteurisers are conceived to ensure high energy- and hydraulic- efficiency. The heat treatment equipment features energy power-saving characteristics, providing heat recovery up to 85%.

Technical specifications

- Suitable for hot fill, cold fill, ultra-clean and aseptic applications
- Built in sanitary and durable materials (AISI 304 or 316L)
- Designed for small, medium, and large production capacity, from 500 l/h to 60,000 l/h
- The pasteuriser is managed by a control panel, with PLC and HMI touchscreen

TECNO PACK

HALL: SHK SAEED - 3 | BOOTH: S3-D52

www.tecnopackspa.it



FP 100 E

Fields of application

Food industry.

Description and strong points

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

Technical specifications

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

Gulfood Manufacturing / product showcase

ICA

HALL: SHK SAEED - 3 | BOOTH: S3-C4
www.icaspa.it



RCL1

Fields of application

Automatic packaging machines.

Description and strong points

One lane capsules filling machine which works with all types of capsules on the market with semi-automatic changeover. Compact, versatile, fast.

TMCI PADOVAN

HALL: SHK SAEED - 3 | BOOTH: A3-A34
www.tmcigroup.com



Syrup room

MACHINERY AND PLANTS FOR FOOD & BEVERAGE

Fields of application

Fruit juices, soft drinks, hard seltzer and beverages, gelatin, margarine and food products.

Description and strong points

TMCI Padovan supplies machinery and plants for the production of beverages and liquid foods. Sap-Blen-dtech is the division dedicated to complete plants and equipment for non-alcoholic (or low-alcoholic) beverages. Pasteurizers (flash or tunnel type), premix, carbonators, CIP units, filters, up to complete syrup rooms, designed for specific final products. Chemtech is the division dedicated to gelatin, margarine, oils and fats, shortening, cocoa butter and similar liquid foods.

RAYTEC VISION

HALL: 1 | BOOTH: C1-18
www.raytecvision.com



CURIOSITY

Fields of application

Fresh-cut, leafy greens, fruit, vegetables.

Description and strong points

Raytec Vision, active since 2001 as a manufacturer of optical sorters and X-ray inspection machines, has always made the 'quick adaptation to the market needs' one of its main features. Following this rule in 2019 it presented Curiosity, the very first optical sorter based on the multispectral analysis of salads, built in full compliance with the Ehedg guidelines and following the rigid dictates of 'totally hygienic design'. The great advantage of Curiosity is that each component of the machine is designed to be disassembled and cleaned without the use of tools. The machine can sort a wide range of food products thanks to the Decaray, the 10 frequency multispectral technology developed by Raytec. And to make Curiosity even more functional, the Unyco software enables the analysis & storage of statistics and production data.

TMG IMPIANTI

HALL: SHK SAEED - 3 | BOOTH: S3-B4
www.tmgimpianti.com



COMBIPAL

Fields of application

Food, chemicals, pharmaceuticals.

Description and strong points

Compact automatic system for forming, filling, closing and then palletizing American-type cartons. The versatile automation erects pre-glued forms, inserts products and closes the upper and lower flaps. The closed cartons are then layered by the same one only solution. Specifically designed for accessibility, this unit has easy-to-reach components which simplifies the cleaning and the sanitation process. The integrated palletizing unit guarantees flexibility in composing layers.

Technical specifications

- Painted steel structure protected by guards and inspection doors
- Safety sensors in accordance with CE regulations
- Height-adjustable feet



Since 1945, only



FOOD PROCESSING? NO LIMITS!

Since 75 years, Minerva Omega group guarantees reliable, safe and high performance meat and food processing equipment.

Meat Processing Equipment

- Bone saws
- Meat mincers
- Meat mixers
- Meat pressers
- Hamburger forming machines
- Sausage fillers
- Meatball forming machine
- Portioners

Food Processing Equipment

- Slicers
- Peelers
- Vegetable cutters
- Graters

Packing Machines

Ice makers

UV-C and Ozone Sterilizers

Dishwashers



..... www.minervaomegagroup.com - laminerva@laminerva.it

To meat or not to meat...



The nutritionist's opinion

According to Luca Piretta, doctor, gastroenterologist and nutritionist, a balanced diet is the Mediterranean one, when it complies with the Larn (Nutrient and energy reference intake levels) criteria. For instance, 45-60% of the energy should be provided by carbohydrates, 25-30% by fats and about 12% by proteins. According to the 2018 Revision of Italian Dietary Guidelines, a 100-gram serving of meat on a weekly basis would be appropriate. The portions of milk and dairy products, on the other hand, can be up to two or three a day. "For those willing to adopt a diet free of meat, milk and milk derivatives, the range of available food choices changes, but the proportions between nutrients must remain the same", Piretta explains. So, which are the main cons of vegan diet? The main one, according to Piretta, is the lack of vitamin B12. "Many scientific papers have also documented deficiencies in vitamin D, calcium, zinc and selenium, which can be nevertheless integrated with other foods". What about the nutritional properties of 'alternative' food and beverage products? "Vegetable drinks have very different characteristics from milk since the quantity of calcium, proteins and fats, as well as vitamin D, are significantly lower", explains Piretta. "As far as alternative meats are concerned, products made from plant proteins or with gluten are valid substitutes. However, let's not forget that they are very often ultra-processed products. This does not mean that they are bad but, according to a series of studies, ultra-processed food is less healthy than the natural one".

follow

A journey through the market of alternative protein products, are they plant-based, cultured or fermented. With a glimpse at how the Italian scenario is evolving, and how leading brands are investing in this new business.

by Federica Bartesaghi

When it comes to 'alternative' proteins, it is very likely to get confused. The sector is indeed so lively that, thanks to increasingly advanced technologies, it has followed different paths. Basically, for 'meat analogues', the market offers two main types of products: plant-based and cell-based. Alongside them, a new technology is making its way very quickly: that is precision fermentation. In recent years, an increasing number of consumers have decided to experience new foods, including the 'alternative' ones, and an array of new products have been hitting the shelves, also in Italy. The protagonists of this revolution are not just vegan start-ups, but also well-rooted meat companies, that decided to take a step in this (almost opposite) direction.

A fast-growing market...

Meat substitutes, which have represented a niche market in Italy until a very short time ago, look now more and more like a 'mass phenomenon'. The ethical and environmental ideology behind them - together with a tasting experience that is increasingly similar to the one provided by 'the originals' - are winning over even the most skeptical consumers. According to recent market data provided by Bloomberg, the glo-

bal market for alternative-protein products will grow exponentially, passing from over 44 billion dollars this year to almost 162 billion in 2030. And meat substitutes, in particular, will account in 2030 for almost half of the market (today they represent less than a quarter of the market, with the largest share belonging to milk substitutes).

... and an equally fast-growing inflation

The current economic scenario, where prices are rising and consumers' purchasing power is shrinking, is particularly concerning for producers of meat analogues, whose prices are on average higher than those of conventional products, even in 'normal times'. An analysis by Kantar, reported by the Financial Times, says that in the first eight months of 2022, in UK, sales of plant-based meats grew by only +2.5%, against the +40% experienced in 2020 and the +14% recorded in 2021. The same is going on in the US where, according to Spins data, sales fell by 0.4% in the 32 weeks ending in August, after falling by 0.5% last year (while they were up 46% in 2020). An example of all: the Financial Times reports that Beyond Meat, whose shares fell to less than a 10th of the results achieved in 2019, has revised down its projections.

Sostitutivi della carne: i trend di mercato e l'offerta italiana

Un viaggio alla scoperta del mercato dei prodotti alternativi, dai plant-based alla clean meat, passando per la fermentazione di precisione. Una panoramica delle aziende italiane che hanno scelto di investire in questo nuovo business, con il lancio di prodotti nuovi e innovativi. Un comparto che tuttavia oggi deve, come gli altri e più di altri, superare lo 'scoglio' inflazione.

The main technologies that come into play

Plant-based

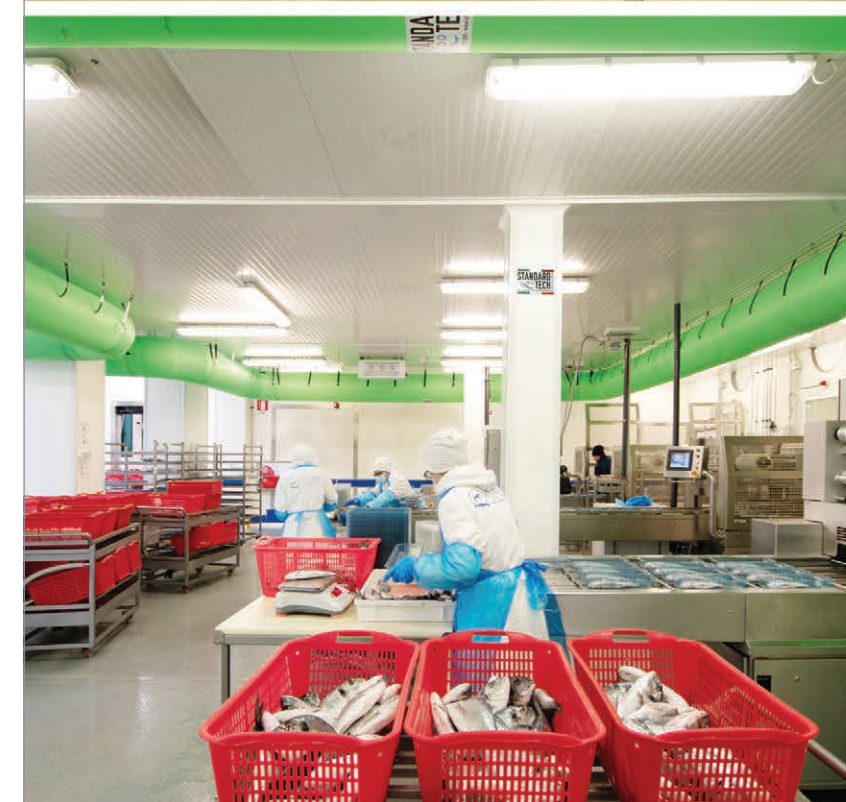
They are made from proteins of pulses, nuts, seeds, cereals and tubers. The fat part comes from products like canola oil, coconut oil or butter and sunflower oil. The plant proteins are bined together with methylcellulose, used as a thickener and emulsifier. Additives are often used to provide color and consistency, and vitamins and minerals are added to improve their nutritional values and to make them more similar to animal-protein products, as regards taste and texture.

Cultured

Cultured meat - also known as cell-based, cultivated, lab-grown or clean meat - comes from the harvesting the cells of a living animal. It is indeed made of the same cell types arranged in the same or similar structure as animal tissues, thus replicating the sensory and nutritional profiles of conventional meat.

Fermented

The precision fermentation technology replaces animal proteins using microbes (like yeast, bacteria and molds) to produce specific ingredients. Other fermentation types are 'traditional' and 'biomass'. Traditional fermentation is mainly utilized for applications in non-dairy beverages due to its capability of fortification using probiotics. Biomass fermentation, instead, is mainly utilized to produce proteins extracted from microbes that can be used in alternative meat.



**STANDARD
TECH**
IMPIANTI

**SINCE 1992,
WE MADE
HIGH QUALITY
REFRIGERATION
SYSTEMS
FOR ALL SECTORS
OF THE FOOD
MANUFACTURING
INDUSTRY**

Padova - Italy

Tel. +39 049 9070585

info@standard-tech.it

www.standard-tech.it

Granarolo

www.granarolo.it - www.unconventionaltaste.com

The Granarolo Group has entered the world of alternative meat with the 'Unconventional' range, 100% plant-based. Created and produced in Italy, it boasts a very short list of ingredients (only 12, of which the main one is soy, and without any type of preservative). The Unconventional plant-based burger, available in the refrigerated counter, cooks in a pan in a few minutes without the need to add fat. In its practical two-portion 110 g pack, it is a source of fiber and proteins (17 g per serving). After launching the Mini Burgers, in the 6 x 30 g format, in October 2021 the line was enriched with two new fresh products: the plant-based Sausage (90 g x 2) and the plant-based Fillet (90 g x 2). On the occasion of Cibus 2022, last Spring, the Unconventional Outlet was also launched: '0% chicken but 100% flavor', made from wheat and soy, it is rich in fiber and proteins, crunchy and tasty. Not fried but baked in the oven, and available in a 180 g (90 g x 2) format.



Amadori

www.amadori.it



The Amadori Group, a specialist in the poultry sector, enters the plant-based market with the 'Ama Vivi e Gusta' line (Love, live and taste). The line consists of three fresh products – Birbe (nuggets), cutlet and burger – based on pea protein and without soy. The pack is made with 60% recycled plastic. "Contrary to what most people think, the client target is not represented by vegans and vegetarians: over 90% of those who eat these products also eat meat, but have decided to reduce its consumption," Valentina Fioretti, marketing brand manager explains. A new market and a new business vision for the Group, therefore, which could have direct effects on the protein sector. As confirmed by the Ceo, Francesco Berti: "We are the protein company par excellence. In addition to being among the leaders in the field of white meat proteins, we are also entering the world of pink proteins - thanks to the acquisition of Rugger Lenti (historic Italian cooked ham producer, ed). And now, with the 'Ama, Vivi e Gusta' line, we are entering the green protein sector as well." But what has pushed the group in this direction? "Always attentive to the needs of consumers, we have carefully investigated both global and Italian trends. We have therefore worked on this line to give them what they need and we did it by following two important cornerstones: innovation and supply chain work."

MartinoRossi

www.martinorossispa.it

Specialized in the production of functional products derived from cereals and pulses, MartinoRossi has launched a line of powdered plant-based mixes based on pulse flours, to which just water and oil have to be added in order to prepare ragù, burgers and vegetable balls. Among the major 'pluses' of the line: the fact of being dry, and therefore storable in non-refrigerated environments, have a shelf life of at least 24 months, and a very short list of ingredients: "MartinoRossi's R&D department has worked with great responsibility to obtain a clean label product," Matteo Angri, R&D manager explains. "The core of which is made up of only four ingredients, and 90% of is made up of pulses". MartinoRossi mixes are available in three formats: large customizable formats for the industry, designed to be inserted into recipes and production processes; 300 grams packs for Horeca, designed for restaurateurs who want to include plant-based dishes in their menus; and a range of smaller packages (100/130 g) under the Beamy brand, for grocers.



Joy Food - Food Evolution

www.foodevolution.it



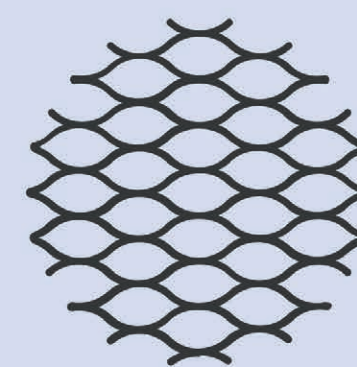
Joy Food, known with the 'Food Evolution' brand, is dedicated to 100% plant-based products that recall the conventional ones based on meat: 'ParePollo' (soy strips) 'PareManzo' (soy stew) and 'ParePancetta' (diced soy). "We have recently added to the line two burgers, ParePollo and PareManzo, and we are currently working on the creation of ready-made dishes", explains the Ceo, Alberto Musacchio. "Our frozen products are distributed, so far, in some large-scale grocery retail chains. But our goal is to grow also in the Horeca channel, creating tailored recipes for restaurants that want to include this type of product in their menus." The company is the only one in Italy to have a High Moisture Wet Extrusion plant, whose technology allows to stretch the protein cell mechanically and create a meat-like texture without the need for any binders.



FelsineoVeg

www.felsineoveg.com

With the Good&Green line, Felsineo offers several recipes for the plant-based market: from plant-based cold cuts to plant-based cubes, up to vegetable burgers. Particularly rich is the offer in the segment of plant-based cold cuts with the 'Biologica' (Organic) lines which include different types of products: 'Delicate', with lupine and fairtrade pepper; 'Gourmet', which recalls traditional flavors like raw ham, salmon, roast chicken, spicy salami, turkey and truffle; and the new 'Gluten Free' ideal for those suffering from coeliac disease, flavored with turkey and raw ham. Also in the ingredients sector, Felsineo is on the shelf with the sweet bacon-flavored plant-based cubes, suitable for the preparation of many recipes. "The products of the Good&Green line are made according to the innovative Mopur (registered) production process," Arnaud Girard, sales & marketing director explains. "An exclusive recipe that requires the use of sourdough and organic flours based on cereals and pulses capable of giving plant-based cold cuts captivating flavors and aromas and a unique texture." Felsineo products are available for both grocery retailers and the Horeca sector.



RETIFICIO
NASSI
NETTING LEADER

TOTAL NETS
CUSTOMIZATION

ITALIAN
QUALITY

TAILOR-MADE
PROJECTS

ITALIAN **MARKET LEADER** IN THE PRODUCTION
OF FOOD NETTING FOR MEAT PROCESSORS

OEKO-TEX®
CONFIDENCE IN TEXTILES
STANDARD 100



Retificio Nassi S.r.l.
Via F. Santi, 17 - 50053 Empoli (FI) Italy
Tel. +39 0571 944044 - info@retificionassi.com
www.retificionassi.com

BRCS

Packaging Materials

CERTIFICATED

FOOD-CONTACT RECYCLED PLASTIC: THE NEW RULES



Guaranteeing that in the European Union recycled plastic can be used safely in food contact materials (FCMs), while also aiming at promoting the global sustainability of the agri-food system and thus strengthening the Circular economy action plan. Which thanks to a series of legislative and non-legislative measures paves the way for next decade's sustainable growth, a cleaner and more competitive Europe. It is also a prerequisite to achieve the EU's 2050 climate neutrality target and to halt biodiversity loss. These are the aims at the base of the new Regulation (EU) 2022/1616 adopted by the European Commission last 15 September 2022. The new rules that repeal and replace the Regulation (EC) No 282/2008, as well as the recycled plastic food contact materials (FCMs) subject to national legislation, entered into force last 10 October 2022.

Hereafter, an overview of the main new features introduced by the recent Regulation. Which will allow a safe use of recycled plastic in food packaging and it will support the recycling industry in setting clear rules to recycle plastic, which currently cannot be used as food packaging.

The main changes

"With around 50% of all plastic packaging in the EU used for food products, we need to ensure that this sector can transition towards a more sustainable food production safely and efficiently – using more recycled plastic is key to achieve this," says Stella Kyriakides, the Commissioner in charge of Health and Food safety.

The new discipline on recycled plastic materials and objects intended to come into contact with food governs all types of plastic with recycled content placed on the market, any kind of recycling technology: mechanical, closed-loop, recycled material protected by functional barrier and, for the first time, chemical recycling. Moreover, the new standard will assess the collection and sorting of plastic materials for recycling, the decontamination and conversion of materials with repercussions on quality control, documentation and labeling.

Among the main changes, the fact that it will no longer be

possible to use recycled plastic food contact materials subject to national legislation; and the establishment of a European Union's public register of recycling processes, recyclers and recycling plants. Always with the objective of guaranteeing an ever greater level of transparency.

Starting from 10 July 2023, only plastics containing recycled plastic manufactured with a suitable recycling technology may be placed on the market, unless manufactured with a novel technology and in accordance with Chapter IV of the Regulation. The suitable technologies are therefore post-consumer mechanical PET recycling - this requires authorization of individual processes - and recycling from product loops which are in a closed and controlled chain; this requires the use of a recycling scheme. Furthermore, from 10 October 2024, quality assurance systems used to collect and pre-process plastic input need to be certified by a third party.

Recycled PET: the EU strategy

Mechanical PET recycling processes subject to an application received by the European Food Safety Authority (EFSA) before 10 July 2023 may continue after that date to be used to place recycled plastic on the market without authorization, until they are notified of a decision on their authorization. From 10 July 2023 onwards, processes for which EFSA did not receive an application before that date may not be used to place recycled plastic on the market, they must be authorized first. Mechanical PET recycling processes under the Commission's consideration are allegedly over 200. Which will help the industry to meet the binding 2025 target of 25% recycled plastic in PET beverage bottles.

"To lower our dependency on primary raw materials and build a fully circular economy, we need to boost the market for recycled plastics and significantly reduce plastic waste in the food sector and beyond," explains the executive vice-president for the European Green Deal, Frans Timmermans. "Today's new rules enable food manufacturers to use more recycled plastics in food packaging. This is an important step towards safe and sustainable use of recycled plastics in the food sector."

Plastica riciclata per alimenti: le nuove norme

È entrato in vigore il 10 ottobre 2022 il Regolamento (Ue) 2022/1616. Che abroga quello precedente e le disposizioni nazionali. L'obiettivo: promuovere la transizione verso una produzione più efficiente. Tutte le novità.

RENEWABLE ENERGY DIRECTIVE SETS MORE AMBITIOUS TARGETS



Direttiva Energie Rinnovabili: concordati obiettivi più ambiziosi

Strasburgo ha approvato le revisioni alla Direttiva RED III. Alzando l'asticella degli obiettivi europei in tema di energie rinnovabili. Aumenta così al 45% la quota di rinnovabili per il consumo finale di energia dei Paesi Ue da raggiungere entro il 2030.

Higher renewable and energy-saving targets for energy consumption in the EU. That's what the European Parliament agreed on last 14 September, paving the way for negotiations with EU countries amid the ongoing energy crisis.

Since the introduction of the 'Renewable Energy Directive' (RED III) in 2009, the deployment of renewables has kept growing yearly, reaching more than 22% in 2020. In order to accelerate the take-up of renewables in the EU and to make a decisive contribution to its ambition of reducing net greenhouse gas emissions by at least 55% by 2030 - and ultimately becoming climate neutral by 2050 -, the measures in the RED III have been reviewed several times.

During the most recent revision on 14 September, the members of the EU Parliament voted to raise the share of renewables in the EU's final energy consumption to 45% by 2030 - a target also backed by the European Commission under its 'RepowerEU' package. "Only the expansion of renewable energy means true independence," highlighted Markus Pieper, lead MEP on the renewable energy Directive. "We have also raised the requirements for the sustainability of biomass and fuels, and showed ways in which biogenic materials can

make a real economic contribution to the energy transition."

The legislation also defines sub-targets for sectors such as transport, buildings, and district heating and cooling. As far as transportation, deploying renewables should lead to a 16% reduction in greenhouse gas emissions, through the use of higher shares of advanced biofuels and a more ambitious quota for renewable fuels of non-biological origin such as hydrogen. Moreover, industry should boost its use of renewables by 1.9 percentage points per year, and district heating networks by 2.3%. Each member state will have to develop two cross-border projects for the expansion of green electricity. The nations with an annual electricity consumption of more than 100 Tera-watt-hour (TWh) will have to develop a third one by 2030.

In a separate vote, MEPs backed the revision of the Energy Efficiency Directive (EED), the law that sets energy-saving targets in both primary and final energy consumption in the EU. In a nutshell, the EU target for reducing final and primary energy consumption was increased, so that member states must collectively ensure final energy consumption is reduced by at least 40% by 2030 and 42.5% in primary energy consumption compared to 2007 projections.

REAL-TIME OEE

100% CUSTOMIZATION

HIGHEST PRODUCTIVITY

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

AUTOMATION & PACKAGING
INTEGRATED PACKAGING SOLUTIONS

colimatic
COLIGROUP SPA
www.colimatic.com

B&B Silo Systems: trusted partners to food producers

The company from Ferrara is an unquestioned expert in the management of raw materials in all production processes. Complete automation, 100% Italian quality and total customization according to very specific needs are the backbone of its success around the world.

by Federica Bartesaghi

After closing a record-breaking 2021, B&B Silo Systems, specialized producer of storage, transport, dosing and automation systems headquartered in the province of Ferrara (Emilia Romagna), approaches year-end strengthened by another 12 months of growth. B&B Silo Systems' solutions are addressed to all sectors where the proper dosing of ingredients is strategic, from chemical to cosmetics, from pharmaceutical to food. The latter, in particular, is the one that has experienced the most significant growth in recent years and months, as Leonardo Bonazza, the company CEO, explains: "Our technological solutions are increasingly appreciated and requested by the food industry, which is demanding for cutting-edge technologies, great automation levels and a general improvement of the working environment as well".

In order to meet these requests, the company has developed and implemented the necessary tools for a 4.0 interconnection between the softwares used in production and is currently testing a ground-breaking technological solution. "We are absolutely certain that our clients will benefit greatly from the many advan-



Series or star groups for volumetric micro-dosages of powder, granule, solid and liquid ingredients

tages it provides," Bonazza explains. "Since it gives them the chance to control the whole plant from remote and have a continuous monitoring of how it performs, and even take direct action if some problems arise."

No boundaries to business

B&B Silo System boasts a consolidated presence on global markets, with an export share on turnover that is growing steady. "We have further strengthened our business in Latin America and we have entered

the Middle East - the CEO adds - a market with a very interesting growth potential for us." Hence, the company will be exhibiting, from 8 to 10 November in Dubai, at the 2022 edition of Gulfood Manufacturing, major trade event for food & beverage operators in the MENA Region. And the trade show calendar is fully booked also for 2023, when it will be attending Sigep in Rimini (21-25 January), Interpack in Dusseldorf (4-10 May) and IBA in Munich (22-28 October).

B&B Silo Systems: partner fidati dell'industria alimentare

L'azienda di Ferrara vanta una consolidata esperienza nella gestione delle materie prime all'interno dei processi produttivi. Offre infatti soluzioni totalmente customizzate e 100% made in Italy per l'automazione delle fasi di stoccaggio, trasporto e dosaggio che coinvolgono macro e micro ingredienti, in polvere o liquidi. Un'expertise che esporta in tutto il mondo. E che ne fa un partner d'eccellenza per l'industria alimentare.

ABOUT B&B SILO SYSTEMS "WE MAKE IDEAS COME TRUE"

To turn ideas into real production systems: that's the company's mission. A goal it achieves staying true to its cornerstones: flexibility and precision in dosing, systems' automation and traceability. Everything starts from the development of the customer's idea in the pre-design phase, and continues in the design, production and installation stages, as well as in the complete after-sales service,

both on site and from remote. A 360-degree service that relies in the skills of its technicians and in the constructive involvement of the customer, so that every system supplied is specifically designed according to where it has to be placed and the raw materials that have to be stored, identifying the most suitable transport method of the ingredients from the storage point to that of dosing. "Our experience

and know-how make us a unique partner in the food sector, geared towards increasing productivity, flexibility and reliability", Bonazza highlights. "We can provide the best solutions for the automation of production processes, involving macro and micro ingredients, in powder or liquids; with the aim of minimising manual operations and ensuring maximum accuracy."

SOLUTION FOR CHEESE CUTTING SINCE 1975

AUTOMATIC SLABBING • AUTOMATIC CORING • IN-LINE WEIGHING •
EXACT WEIGHT PORTIONING

MOD. LPR06

- Automatic cutting line for exact weight wedges
- Machine is equipped with: automatic slabbing machine, automatic coring system, in-line scale, automatic wedges cutter
- 3 cutting programs for slabbing machine: number of slabs, thickness of slabs, top & bottom removal
- 3 cutting programs for wedges cutter: number of wedges, exact weight wedges with waste, average weight wedges
- Cutting speed: up to 50 ppm
- Max wheel size: 450xh300

WEDGES CUTTER



SLABBING DECK

(blade engraving + wire cutting)



IN-LINE SCALE

TOUCH SCREEN



FACCHINETTI

FACCHINETTI S.R.L.

Via Case Sparse, 14 - T.Q. 28100 Novara (NO) ITALY
Phone: +39 0321 455192 - Fax: +39 0321 491651

<https://facchinettinovara.it> - info@facchinettinovara.it

Export on the roller coaster

Italian foreign trade keeps growing: 2021 closed with stunning results, partially confirmed also in the first semester of current years, in spite of considerable uncertainties. Most of them, connected with what is going on in Eastern Europe.

by Federica Bartesaghi

Last year Italian exports reached the record value of 526 billion euros, up by +18% on a yearly basis. In the first six months of 2022 it recorded a further 22.4% growth, yet affected by the rising inflation: if export volumes rose by 2% (consumer goods +6.6%), export values increased by nearly 20.1%.

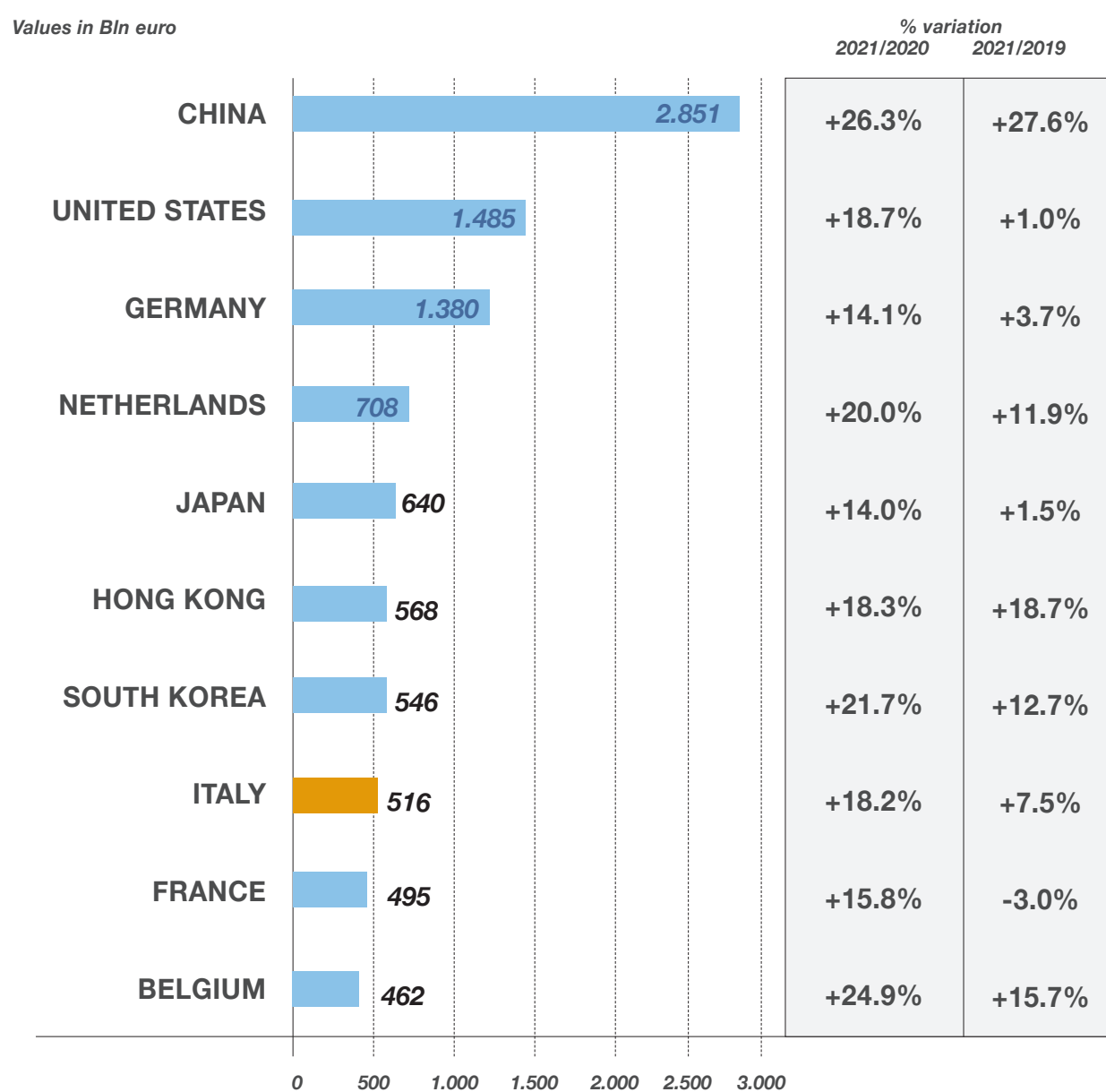
An encouraging sign, this 2% growth in volume, “considering the extraordinarily high base from which it derives [the 2021 result, ed]. If we take the top 10 world economies, in 2021 Italian exports did better than the US, UK, France and Germany compared to the pre-pandemic period,” Carlo Ferro, president of the ITA Agency, explained during the presentation of the 36th ITA Report on foreign trade, held in early September. The consequences of the war in Eastern Europe are central to the debate. With data showing a -17.6% drop in exports to Russia since the beginning of the war. And yet, “in 2021 our exports to Russia and Ukraine represented less than 2% of national exports,” said ITA’s president. “Projected on an annual basis, from March onwards sales losses to Russia would reach 33%, which is still less than 1% of the total exports of Italy.” “The real issue - adds Carlo Ferro - is what we import: energy and strategic raw materials.”

What is going on in Ukraine will therefore shape the future of our exports, that now seem to be running on an uncontrolled ‘roller coaster’. The expression was used, just a few days after the presentation of the Istat-ITA report, by Sace, export credit company controlled by the Italian Ministry of Economy, which presented its 2022 Export Report. The report’s goal is to provide strategic information to expo-oriented companies to help them planning accurate business strategies, while being well aware of the fact that making predictions in what seems an unpredictable scenario is an extremely complex task.

The incontrovertible fact is that, after decades, the geopolitical risk has returned to be crucial. As the director of the Italian Institute for International Political Studies (Ispi), Paolo Magri, points out: “2022 was supposed to be the year of the return to the future, which, however, looks more and more like a return to the past, amidst the cold war, energy crisis and stagflation.” The worst risk, especially for countries that heavily rely on exports like Italy, would be the return of two opposing political-economic blocs: a world once again divided in two. “It



WORLD'S LARGEST EXPORTERS OF GOODS IN 2021



seems impossible - Magri adds - but in recent months we have discovered that interdependence, which we considered an absolute value, is not that absolute.”

Sace's scenarios

In the basic scenario formulated by Sace - which faces a gradual resolution of the conflict - Italian exports of goods will grow in value by 10.3% in 2022 and by 5% in 2023, when they will reach 600 billion euros. However, Sace explains, “the double-digit value increase in exports expected for 2022 will be mostly driven by price hikes, while volumes will grow at a much smaller rate (+2.6%). Cost issues are expected to ease in 2023: +5.0% in value, compared to +4.0% in volume.

The other two scenarios depicted by Sace return, respectively, a more negative and a more positive picture. The negative one assumes that, if the Russian-Ukrainian conflict were to intensify, our exports would grow at a rate of 9.1% this year (-1.2 percentage points compared to the base scenario) and would register an increase only slightly above zero in 2023 (+ 0.5%; -4.5 p.p. compared to the baseline). In the positive one, which however has a more modest probability of occurrence, if the conflict were to be resolved quickly and ‘positively’ for both parties, Italian exports of goods would grow by 11% in the current year (+0.7 p.p. compared

to the baseline) and 8.3% in 2023 (+3.4 p.p.).

What to expect from the agri-food sector

Agri-food products are among those that have best dealt with the pandemic crisis, highlights Sace. In 2021, global sales reached the all-time high of 52 billion euros (+11.8%), supported by some high-performing sectors such as bakery and confectionery (+18.8%), wine (+12.4%), cheeses and dairy products (+12.3%). Food commodity prices also hit record highs in 2021. Russia and Ukraine together supply more than 30% of world exports of wheat, about 20% of those of corn and 80% of sunflower oil.

The overall prospects are positive and an export growth of 9.2% is forecasted this year. The good trend is expected to continue also in 2023 (+5%). Furthermore, Italy is second in the world (after the US) for exports of organic products, which accounted for 5.6% of made in Italy agri-food exports in 2021.

The new export geography

Eastern European countries are, inevitably, those destined to suffer the effects of the conflict for longer.

Advanced Europe suffers instead from the disruption of the supply chains, especially the energy ones. Energy self-sufficiency and domestic demand will be supporting North American imports; while the distance from the war, the

relative isolation from global value chains and energy sufficiency will be crucial for most Latin American countries. In some markets Italian exports will be particularly dynamic, according to Sace. This is the case of the Middle East, primarily the United Arab Emirates, which are benefiting from the rise in energy prices and the rush to new supply sources. While in South America, namely Mexico and Colombia, Italian companies will face interesting opportunities by entering local supply chains. Finally, in the Asian area, China’s market potential remains strong but the most interesting opportunities arise in countries such as Vietnam - where the industrial sector is undergoing profound transformation - and India, where our sales of intermediate goods will enjoy the fast development of some Indian industries in food processing and personal care.

Export sulle ‘montagne russe’

Non si arresta la crescita del commercio estero italiano. Che archivia un 2021 da record con un +18% tendenziale, a 526 miliardi di euro, e prosegue la sua corsa anche nel primo semestre di quest’anno nonostante le evidenti dinamiche inflazionistiche. Molte, però, le incognite per i mesi a venire. A cominciare dagli accadimenti nell’est europeo.

Caseartecnica
Bartoli srl

MACHINES FOR CHEESE PROCESSING AND CUTTING



ROCK 18
PORTIONING MACHINE FOR COUNTERS



ROCK 20
SEMI-AUTOMATIC PORTIONING MACHINE



ROCK 23 ROCK 21
AUTOMATIC MACHINE FOR FIXED AND VARIABLE WEIGHT CUTS AND HORIZONTAL CUTTING MACHINE



ROCK13
HORIZONTAL “ROCK” CUTTING MACHINE



ROCK 20 PLUS
AUTOMATIC PORTIONING MACHINE TO CUT THE CHEESE WITH VARIABLE AND FIXED WEIGHT WORK PROGRAMS.

Agritech wins Michelin-starred restaurant Da Vittorio

A vertical farm was installed in the venue of the Cerea's family, in collaboration with Planet Farms. It uses hydroponic methods to grow vegetables in a sustainable way.

by Elisa Tonussi

A vertical farm has just 'landed' in the town of Brusaporto, in the province of Bergamo. A facility for vertical farming, a highly technological method to grow vegetables in a sustainable way, was recently opened in the venue of the Michelin-starred restaurant Da Vittorio. The initiative is the result of the collaboration between the Cerea's, owners of the restaurant, and Planet Farms, a company based in the Brianza area (Lombardy), among the leaders of vertical farming.

The structure is covered by larch boards to integrate it in the surrounding landscape of Parco della Cantalupa, where Da Vittorio is based. It also hosts two growth chambers, which can be seen from the outside through two big windows. Each chamber contains six areas divided into three different levels to grow several crops with diverse needs.

Many varieties of basil, baby-leaves and other crops will be grown using soilless hydroponic methods, which allow to save over 95% of water and to reduce the impact of agriculture on soil. A proprietary software and an artificial intelligence system control all growing parameters – from temperature to humidity, from the composition of the nutrient solution to light intensity and the quality of seeds, substrates, air and water – in order to create the ideal conditions for all the plants' growth phases. The



From left: Roberto and Enrico Cerea

production cycle takes place in an isolated and protected environment to avoid contact with pathogens and consequently the use of phytosanitary products and pests.

"Thanks to the partnership with Planet Farms, Da Vittorio becomes an ambassador of a new food culture based on an integrated supply chain, on a zero-waste and no-transport policy and the responsible use of the raw materials available," the Cerea family comments. "Today, more than ever, we are aware of how important it is to feed the planet without depriving it of its resources and we believe that fine dining restaurants share a key role in spreading this message: that's the reason why we can be the first, through our vertical farm, to give the good example."



VERTICAL FARMING IN PEANUTS

Vertical farming is the agricultural process in which crops are grown on top of each other, rather than in traditional, horizontal rows. Growing vertically allows for conservation in space, resulting in a higher crop yield per square foot of land used. Vertical farms are mainly located indoors, such as a warehouse, where they have the ability to control the environmental conditions for plants to succeed. Vertical farming uses soilless farming techniques such as hydroponics, aquaponics, and aeroponics. Hydroponics provides the plants with their nutrients through a nutrient solution supplied to their roots. Aeroponics, instead, rather than using a grow bed filled with media, plants are suspended, with roots being intermittently sprayed with a nutrient solution by an automated sprinkler system connected to the main nutrient reservoir. Finally, aquaponics uses a combination of aquaculture and hydroponics: nutrients from the fish waste as well as those of living bacteria provide an excellent nutritional food source for plants.

L'Agritech conquista il ristorante stellato Da Vittorio

Ha aperto, nella sede del ristorante stellato Da Vittorio, una struttura per il vertical farming, un modello di produzione vegetale sostenibile e ad alto contenuto tecnologico. L'iniziativa è frutto della collaborazione della famiglia Cerea, titolare dell'attività di ristorazione, con Planet Farms, azienda tra i leader nel settore con sede a Cavenago Brianza (Mb). La farm, rivestita da assi di larice per integrarsi con il paesaggio del Parco della Cantalupa, dove ha sede il Da Vittorio, ospita due camere di crescita, visibili dall'esterno attraverso grandi oblò. Ogni camera contiene sei aree disposte su tre livelli e indipendenti l'una dall'altra, per poter ospitare famiglie di colture con esigenze differenti. Verranno coltivate con tecniche di agricoltura idroponica 'fuori-suolo', che consentono di risparmiare oltre il 95% di acqua e di ridurre l'impatto sul suolo destinato all'attività agricola, molteplici tipologie di basilico, baby-leaves e altre varietà specifiche.

reportage Drinktec 2022

Italians leave their mark in Munich

The companies, the machines and the state-of-the-art technologies on display at Drinktec 2022 (12-16 September). An event long awaited by all operators in the beverage and liquid food industry. The highlights of our visit.

by Lucrezia Villa

From 12 to 16 September, Munich hosted the 2022 edition of Drinktec. It had been five years since the last edition of the trade fair for the beverage and liquid food industry had taken place, after last year it was further postponed due to Covid-19.

Long-awaited, Drinktec 2022 welcomed over 1,000 exhibitors from 55 countries, and nearly 50,000 attendees from 169 nations crowded the halls of Messe München to procure the latest and highest performing processing and packaging technologies, as well as raw materials and supply chain solutions.

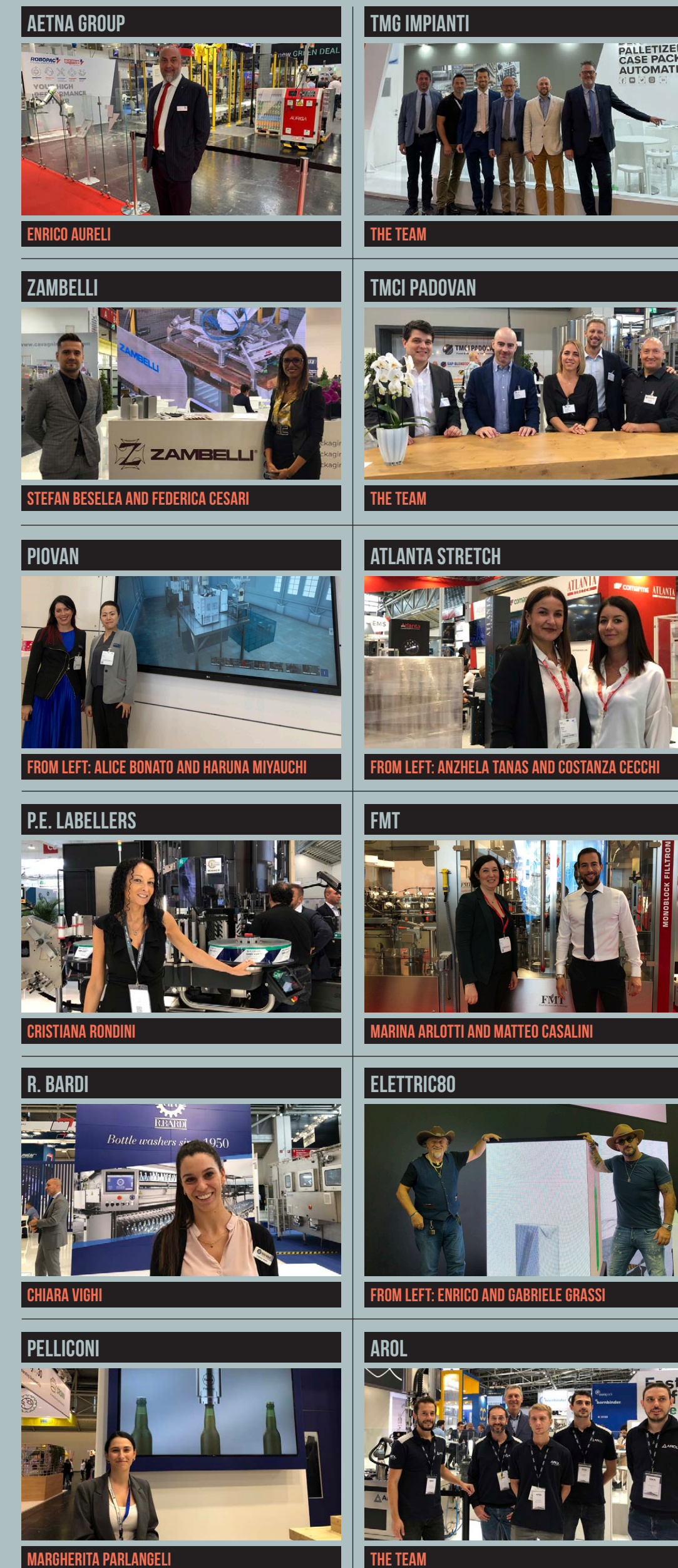
Despite the effects of the current geopolitical tensions, Drinktec 2022 performed beyond expectations. The success of the Munich-based trade show was also confirmed during the interviews we conducted with Italian exhibitors, who all agreed on the

high quality of the visitors and encounters. "With 65% of exhibitors and more than 70% of visitors coming from countries outside Germany, Drinktec has impressively bolstered its status as the global economic summit of the beverage and liquid food industry," highlights Reinhard Pfeiffer, Messe München CEO. "And it is quite revealing that the third strongest visitor country after Germany and Italy is the US."

The next appointment for the beverage and liquid food industry in Munich is now set for fall 2025 - with specific dates yet to be defined - when business leaders, industry operators and heads of global f&b brands will get the chance to grasp in advance the latest trends and opportunities in regards to supply chain, manufacturing, digital transformation and sustainability.

Gli italiani lasciano il segno a Monaco

Gli highlights dell'edizione 2022 di Drinktec (Monaco, 12-16 settembre). La rassegna, tanto attesa dopo cinque anni di stop, ha riunito, in presenza, oltre mille aziende tech dell'industria delle bevande e degli alimenti liquidi da 55 Paesi. Che hanno presentato le ultime novità per la produzione, il riempimento e il confezionamento. Al centro del reportage, gli espositori italiani incontrati nel corso della nostra visita, che si sono detti molto soddisfatti di questa edizione.



reportage Drinktec 2022

FRIGEL DANIEL GARCIA AND SIMONE SERNI



FROM LEFT: DANIEL GARCIA AND SIMONE SERNI

"Here at Drinktec we present our new solution 'MultiStage', which is an integrated cascade refrigeration system, with water or air condensation, designed to provide high efficiency cooling conditions to processes with a high temperature drop. It consists of refrigeration modules (Modular Chiller) arranged in series and fully exploits this large temperature differential, allowing the stages to operate with the highest evaporation temperatures and, therefore, with the maximum energy saving."

SIAD GIOVANNI BRIGNOLI AND MARCO BASSI



FROM LEFT: GIOVANNI BRIGNOLI AND MARCO BASSI

"Siad has always placed environmental protection at the center of its values. Vito Next is one of the results. It is an oil-free compressor for blow molding PLA, rPET or any kind of biopolymer bottles. It contributes to sustainable development within the entire food and beverage supply chain. The flexibility of the Vito Next range, with 2 or 3-stage solutions, effectively and efficiently meets the delivery pressure requirements associated with the use of rPET or biopolymers."

ACMI CRISTIAN MIANO



FROM LEFT: LUCA MAGRI AND CRISTIAN MIANO

"Among other solutions, here at Drinktec we presented our 'GoGreen by ACMI' range. It consists of a pallet stretch wrapper for kraft paper, which avoids the use of plastic film. The system features a SCARA-type robotic structure designed by ACMI and a fully electronic paper unwinding and tensioning system. The machine is suitable for wrapping a wide range of products from a variety of sectors. It mounts a 500 mm reel and can be equipped with various systems to increase its performance. The ideal production range for Rocket E-500 is 40 to 100 pallets per hour and it can also be configured to serve multiple product lines."

NEW BOX GIANCARLO LUCATELLO



FROM LEFT: GIANCARLO LUCATELLO, OTTAVIANO LUCATELLO AND GIULIA TESSARI

"At Drinktec we have presented Bottle Can, the brand new 100% steel can with crown cap. It is practical, ecological, and robust. The convenience of the crown cap and all the advantages of a steel container are finally together. It may contain sparkling or still drinks, it is 100% recyclable and it is also light in weight and easy to transport."

ANTARES VISION GROUP MICAELA ORIZIO AND CRISTINA ATTUCCI



FROM LEFT: MICAELA ORIZIO, CRISTINA ATTUCCI AND MARTINA PANCIROLI

"The know-how and competence of FT System in technology solutions for effective inspection and quality control in the f&b sector are a part of the Antares Vision Group universe, which now has the possibility to further establish its presence in the beverage world. Traceability, production processes effectiveness, and data integration are our main keys to ensure safety, efficiency and sustainability alongside the whole chain to the end consumer."

ALIMENTA MARCO PASQUALOTTI



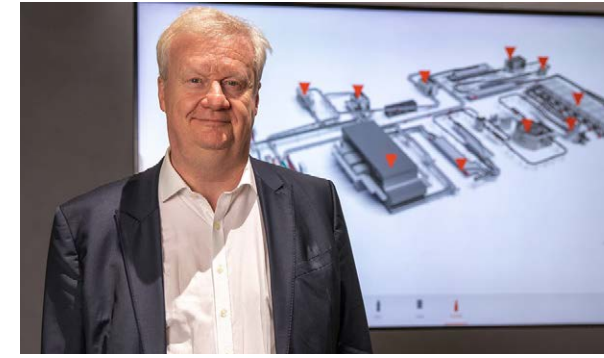
"Carbostab is our carbonator for drinks. The heart of the instrument is a hydrophobic membrane with hollow fiber with a specific task of sieve for low molecular weight gasses. A series of valves and instruments grant the performance of the membrane for a lifetime longer than 10,000 working hours. The plant, which is designed to minimize the cleaning and maintenance, allows to manage with high precision the concentration of dissolve gasses in the drinks."

SACMI ALBERTO BIANCHI



"SACMI has anticipated the EU Directive 2019/904, which, among other things, requires the adoption of the tethered standard, or rather the use of a 'tethered' cap that remains attached to the bottle after opening, thus limiting the risk of the cap being dispersed into the environment. Sacmi's proposal is based on two main factors: first, an innovative and flexible process involving the post-processing production of the tethered cap (with a slitting-folding machine); and second, intensive R&D, which has led to the development and launch of a complete range of tethered caps, which can be adapted to most commercially available bottle types."

SIDEL DIDIER DECROCK



"After a five-year wait we had a great deal of innovation to showcase at Drinktec. With a record number of visitors to the stand over the week, it's a reminder of the importance of meeting face-to-face and forging ever stronger relationships with our customers. Visitors were specifically interested in how new technology can help their sustainability, in complete lines, and our important Aseptic Predis X4 launch."

PRIMATECH AÏCHA BADRI AND MARSELA TOLI



FROM LEFT: AÏCHA BADRI AND MARSELA TOLI

"It is our first time here at Drinktec as exhibitors and it has been a significant experience for us since it has given us the possibility to meet new potential as well as long-term clients coming from all over the world. Thanks to our ongoing investments in R&D we constantly improve the efficiency of our machinery in order to provide our clients cutting-edge and sustainable machinery. The design and construction of more functional and technologically advanced machines that combine energy, hydraulic and raw material savings with high performance is our core objective."

GUALA CLOSURES GROUP JESSICA AMELOTI



"Our group has made its debut at the show presenting a comprehensive range of closure solutions for water and non-alcoholic beverages in glass bottles, including sustainable and connected line extensions, and premium models such as 'Musa' and 'Capture'. We have been investing significantly in luxury closures. 'Capture', for instance, is composed of an internal cap that ensures perfect sealing, plus an over-cap completely tailor-made to the customer's specific needs."

GOGLIO SARA SILVESTRI



THE TEAM

"For the first time at the show, Goglio is showcasing a wide portfolio of solutions, many of which are related to the GNova system, which includes filling lines suitable for different packaging requirements (aseptic, hot fill, ESL or ambient) and preformed pouches made with flexible high barrier laminates. A flexibility that also extends to the ability to adapt to different types of processes, such as hot-fill, retort, sterilizable, up to aseptic packaging."

CAVAGNINO & GATTI



ROSAMARIA CAVAGNINO

MAKRO LABELLING



FROM LEFT: CAMILLA GALEAZZI AND SILVIA GHIZZI

ALIMAC



FROM LEFT: FRANÇOISE LE JEUNE, ANNALISA COLOMBO AND PATRICIA HITPASS

ZACMI



FROM LEFT: ALEXANDER THELEN AND MATTEO USBERTI

TOSA GROUP



MICHELE BELLANGERO

TECNO PROJECT INDUSTRIALE



FROM LEFT: MARTINA SAPELLI AND VANESSA MERELLI

LAINOX



THE TEAM

FRAU GROUP



FROM LEFT: ROBERTO PIETROBON, FEDERICO ANSELMI AND PAOLO GIUSEPPE ZOCCHÉ

MORETTO



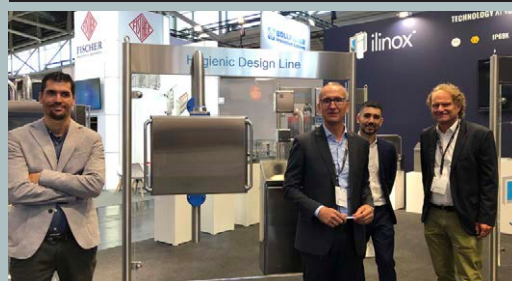
FROM LEFT: ANGELO MORETTO AND MICHELE BORTOLATO

FINPAC SLEEVE



THE TEAM

ILINOX



THE TEAM

NELDEN



FROM LEFT: JURY FAGIOLI, MARCO FAGIOLI AND SILVIU GOVOREANU

GRUPPO TECNOFERRARI



FROM LEFT: FRANCESCO DIEMMI AND PAOLO DAVOLI

SIPA



MATTEO TAGLIAFERRI

CFT



LAURA CATELLI AND MARCO MAZZOCCHI

GAI



GUGLIELMO GAI

MINI MOTOR



THE TEAM

PIETRIBIASI



DANIELA BOSCOSCURO AND MARCO BATTILOTTI



60

1962 - 2022

FRIGOMECCANICA

**SERVING
THE FOOD INDUSTRY
EVERY DAY FOR 60 YEARS**

FERMENTING, DRYING AND SMOKING ROOMS
FOR SALAMI AND PROSCIUTTO

CLEAN ROOMS

THAWING SYSTEMS

DATA ACQUISITION SW AND SW ENGINEERING FOR PLC
AND MICROPROCESSORS

AIR CONDITIONING SYSTEMS

PROCESSING ROOMS

OVENS FOR MORTADELLA SAUSAGE AND
COOKED MEAT PRODUCTS

COOLING TUNNELS



Frigomeccanica S.p.A.



Frigomeccanica S.p.A.

FRIGOMECCANICA S.p.A.

Via Provinciale 19 • 43038 SALA BAGANZA (PR) Italy

Tel. +39 0521 835666 • Fax +39 0521 834070

info@frigomeccanica.it • www.frigomeccanica.it

