

Year 5 • N.5
October 2021

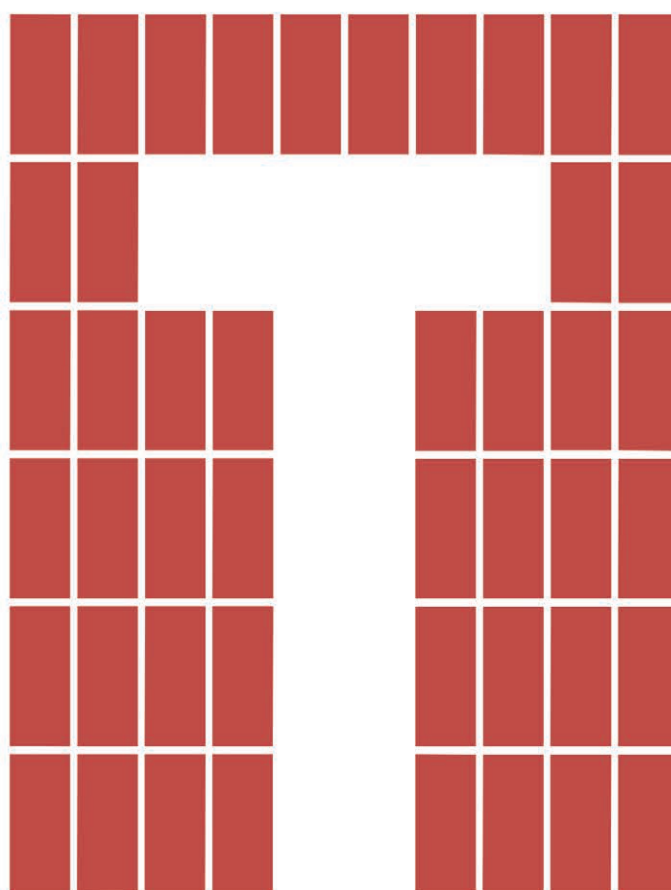
TECH4FOOD

MAGAZINE

DESIGN • KNOW HOW • INNOVATION • VISION

Managing director: Angelo Frigerio

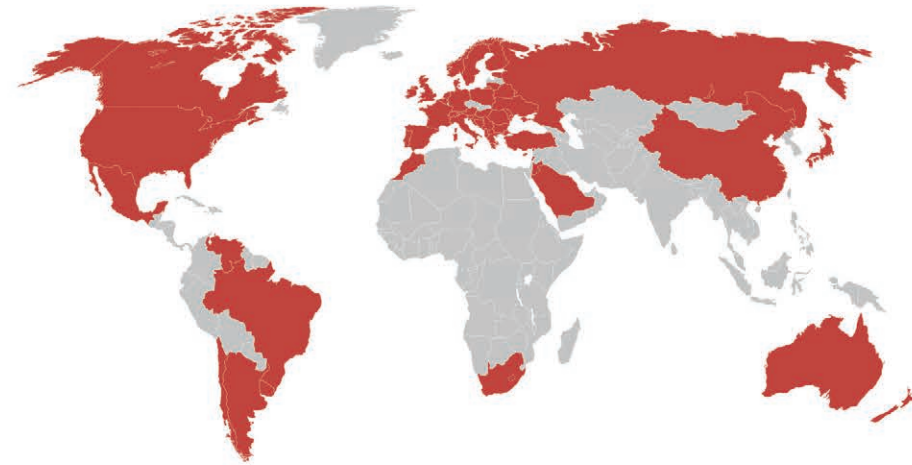
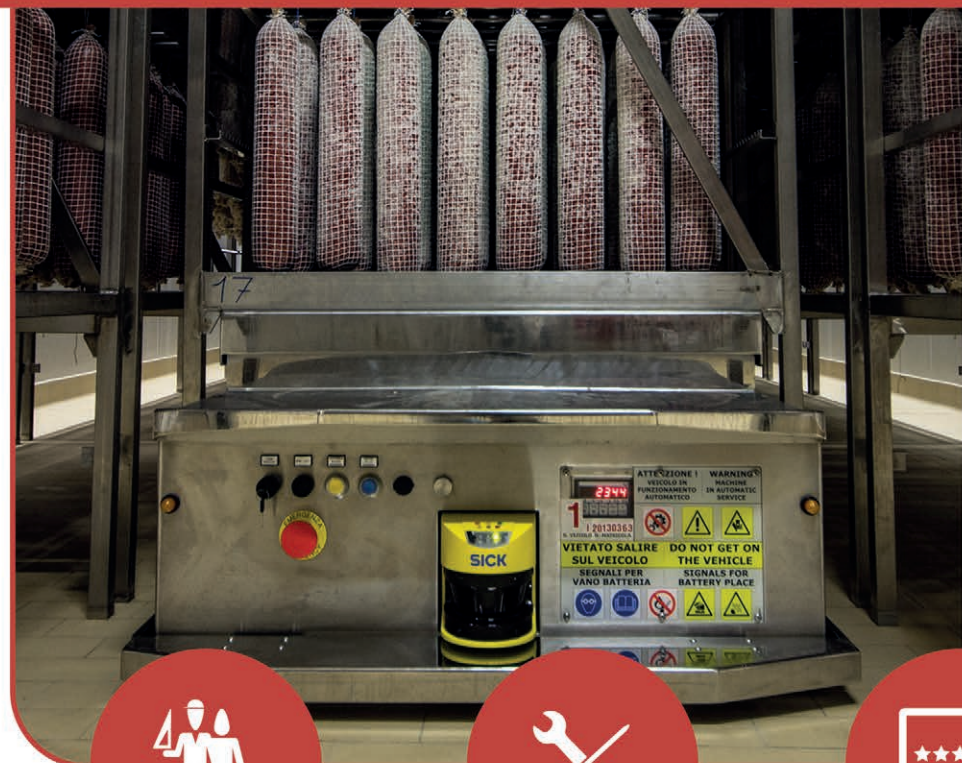
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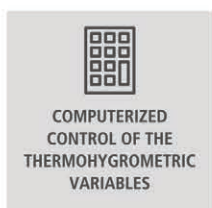
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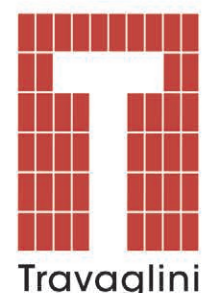
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focus on

Take a journey through taste



A renovated brand image, new products and the unique 'Skybridge Method'. At Meat-Tech 2021, Fratelli Pagani presents a multitude of 'flavorful' innovations.

page 10

the interview

"High-quality service is our hallmark"



Customer satisfaction is the core business of Frigo Impianti. The company designs high-level solutions, which are both 'artisan' and technologically advanced. Whether it is drying systems or cooling tunnels. Interview with Giacomo Genovesi, sales manager.

page 12

innovation showcase

ITALIAN FOOD-TECH

IS BACK

The manufacturing industry is proud to present to global markets its latest technological developments. Some of them will be launched on the occasion of MEAT-TECH 2021, on October 22-26 at Fiera Milano, Rho. The first in-person exhibition of technologies for the food industry, with a special focus on meats, delis and ready meals.

from page 14 to page 26

zoom

CEPI: "If your process needs it, we can do it..."

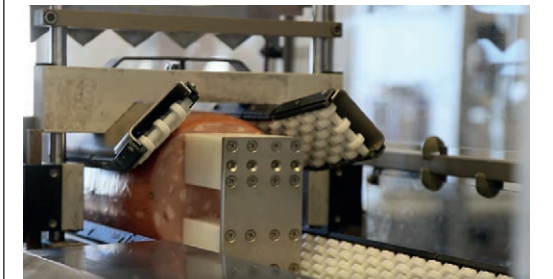


"...And if we can't do it yet, we will develop it, just for you". The company motto accurately portrays its mission. Where customization is not a plus but a must. Since 1985.

pages 28 and 29

the company

Gelmini's art of making Mortadella



The company presents new solutions for deli producers. Characterized by extreme flexibility and automation. And directed, in particular, to manufacturers of the famous specialty of the Bolognese tradition.

page 33

scenario



The global trade 'roller coaster'

Turn off the light

from page 30 to page 32

the survey

The Tech-Revolution has begun

During Cibus 2021 (Parma, 31 August - 3 September) we had the opportunity to talk face to face with several manufacturers of deli meats and cheeses, pasta and flours, sweet and savory goods. And to ask them what investments they have made, or planned, to update production and improve the packaging of their products. Here is what they told us.

on pages 8 and 9

markets & data

Bioplastics: an Italian excellence

The turnover exceeds 800 million euros in 2020. With a growth of 122% in 10 years. The data of the seventh annual report of the trade association points out the strengths of a sector that is a role model for Europe and the world.

on pages 36 and 37



Champions of innovation

By Federica Bartesaghi

Increasingly performing, more and more customized, and environmental-friendly of course. Are they processing or packaging lines, machinery, equipment or materials, the food-tech industry is daily committed to meeting – or better anticipating – the needs of food and beverage manufacturers.

Because new ingredients require machines able to process them. And the demand for convenient products – pre-cut, pre-cooked, ready-to-eat and so on – leads to the adoption of cutting-edge technologies. The impelling need to grant the highest food safety levels also requires precise, reliable and efficient tools. Last but not least, the ‘Green’ movement that is transforming our daily habits is determining the development of ‘virtuous’ packaging solutions: recycled, recyclable, compostable, reusable and more. And if this what consumers want, this is what retailers ask for. And if this is what retailers ask for, this is what the food industry will give them. And then who, if

not the suppliers of technology and materials, is expected to ride – or better direct – the wave of change?

The upcoming Meat-Tech, at Fiera Milano from 22 to 26 October, will display all this and even more. Around Hall 15, where the technological offer of around 80 companies will be on show, a whole ecosystem of food & beverage manufacturers and retailers (Tuttofood) as well as food service professionals, hospitality managers and buyers (Host) will develop. ‘Bread and butter’ for the R&D departments of Italian food-tech producers, backbone of the world renowned and appreciated ‘Italian food’, which treasures the most ancient traditions, and at the same time influences the global food market and its future developments.

So, if the food industry is running fast, the food-tech industry is running even faster. And if we want to become real technological leaders, then we need to win the sprint Gold Medal. In perfect Jacob style.

Campioni d'innovazione

Sempre più performanti, sempre più personalizzabili, sempre più sostenibili. Che si tratti di linee di produzione o di confezionamento, macchine, attrezzature o materiali, l'industria del meccano-alimentare è impegnata, giorno dopo giorno, a soddisfare o meglio anticipare le richieste dei produttori di alimenti e bevande.

Perché nuovi ingredienti necessitano di macchine capaci di lavorarli. La domanda di prodotti ad alto contenuto di servizio, già tagliati, già cotti, pronti per essere consumati e con la maggiore shelf life possibile presuppone l'adozione di tecnologie sempre più avanzate. L'esigenza, mai così pressante, di assicurare la massima sicurezza alimentare richiede l'uso di strumentazioni precise, sicure, affidabili. Inol-

tre, il movimento Green che irrompe ormai quotidianamente nelle abitudini di vita e di consumo impone la scelta di confezioni sempre più ‘virtuose’: riciclate, riciclabili, facilmente compostabili, riutilizzabili e via dicendo. E se questo è ciò che il consumatore vuole, questo la Grande distribuzione chiede. E se la Gdo lo chiede, l'industria alimentare, rapida, risponde. E allora chi, se non i fornitori di tecnologia e materiali, può e deve saper cavalcare, o meglio dirigere l'onda del cambiamento?

Il prossimo Meat-Tech, a Fiera Milano dal 22 al 26 ottobre, mostrerà tutto questo e molto di più. Attorno al padiglione 15, dove si articolerà l'offerta tecnologica di circa 80 aziende, si svilupperà un ecosistema di operatori di tutto il settore food

& beverage (Tuttofood) e dei relativi manager e buyer. E ancora, sarà presente in fiera il gotha della ristorazione e dell'accoglienza professionale (Host). Un panorama vastissimo, accomunato dalla ricerca costante di innovazione, in chiave sostenibile. Pane quotidiano dei reparti R&D delle aziende italiane del meccano-alimentare, spina dorsale dell'amatissimo ‘Italian food’. Custode delle tradizioni più antiche, ma anche precursore e ‘influencer’ dei gusti alimentari di tutto il mondo.

E allora, se il mondo del food deve correre veloce, quello delle food-tech di più. E se vogliamo affermare la nostra potenza tecnologica su scala mondiale, dobbiamo vincere la Medaglia d'Oro nello sprint. In perfetto stile Jacobs.

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ITALY ADAPTS TO EU SUP GUIDELINES, WITH SOME EXCEPTIONS

The Italian Government adapts to the restrictions imposed by the EU's Single-Use Plastics Directive which took effect on 3 July, but with some exceptions. The first one deals with biodegradable and compostable plastics, a sector in which Italy is one of the leading producers. Items made according to European standards with percentages of renewable raw materials equal or superior to 40% will be excluded from the ban. From January 1,

2024 the exclusion is extending also to those items with more than 60% of renewable raw materials used in contexts in which reusable alternatives are hard to find (such as canteens and hospitals). Italy will not adopt the EU SUP guidelines also for coatings with less than 10% of plastic.

Direttiva Sup: l'Italia si adegua all'Europa (con riserva)

Il governo italiano si allinea alle limitazioni imposte dalla direttiva europea sulle plastiche monouso (Sup), entra-

ta in vigore lo scorso 3 luglio, ma lo fa presentando due eccezioni. La prima è sulla plastica biodegradabile e compostabile, campo in cui l'Italia possiede un'industria di pregio. Verranno infatti esclusi dal bando i prodotti realizzati secondo gli standard europei con percentuali di materia prima rinnovabile uguali o superiori al 40%, e dal 1° gennaio 2024 almeno sopra il 60%, per le situazioni che rendono difficile ricorrere ad alternative riutilizzabili (come mense e ospedali). La seconda è che la normativa non si applicherà ai rivestimenti in plastica inferiori al 10% del totale, che l'Ue includeva invece tra le tipologie da eliminare.

THIRD AUCTION FOR BIO – ON ON OCTOBER 27

No buyer yet for the insolvent company Bio – On after the previous bankruptcy auctions, respectively held on May 5, 2021 and July 29, 2021, had been deserted. The Bolognese bioplastics startup declared bankruptcy after the former top management – then committed for trial – was at the center of an investigation into market manipulation and false corporate communications. The third auction will be held on October 27, 2021. The starting price is 54,5 million euro, a 'discount' compared to the 95 million and 72,5 million euro of the first and second auctions. The deadline for bids is set at 12 am on October 26, the day before the court hearing. The single joint lot that will be sold includes the production plant located in Castel San Pietro Terme (Bologna), patent and brand portfolio, equity participations, equipment, technologies and warehouse stocks. In addition to pending contracts, including employment relationships, and the property complex with furniture and furnishings.

Bio – On: il 27 ottobre il terzo tentativo di vendita all'asta

Dopo un primo tentativo di vendita andato a vuoto lo scorso 5 maggio e una seconda asta andata deserta il 29 luglio ci sarà un terzo tentativo di cessione per Bio-On. Il prossimo 27 ottobre, infatti, la start-up bolognese di bioplastiche, dichiarata fallita nel dicembre 2019 in seguito all'indagine che aveva coinvolto i vertici dell'azienda, poi rinviati a giudizio per i reati di manipolazione del mercato e false comunicazioni sociali, torna all'asta. La base di partenza è fissata a 54,5 milioni di euro, un ulteriore ribasso rispetto ai 95 milioni e ai 72,5 milioni di euro delle prime due tornate. Il termine per presentare le offerte è fissato alle ore 12 del 26 ottobre 2021, ossia il giorno prima dell'udienza presso il tribunale. Il lotto include il sito produttivo di Castel San Pietro Terme (Bo), brevetti e marchi, partecipazioni azionarie, tecnologia, beni mobili, attrezzature e scorte di magazzino. Nonché i contratti pendenti, inclusi i rapporti di lavoro subordinato in essere, oltre al complesso aziendale di Bio-on Plants costituito da attrezzature, mobili e arredi, scorte di magazzino e contratti pendenti.

UK TO POSTPONE UKCA MARKING INTRODUCTION TO 2023

The UKCA marking will become compulsory on January 1, 2023 rather than January 1, 2022. The UK Conformity Assessed is the new marking used for certain goods that are placed on the GB market (England, Scotland and Wales) and covers most goods which previously required the CE marking (such as machinery, measuring instruments and non-automatic weighing instruments.) The announcement made by the English Government – and later reported by the Italian Trade Agency – states that for medical devices businesses will not need to use the UKCA marking until July, 1 2023. The marking does not apply to goods sold in Northern Ireland, which are still subjected to CE and UK(NI) markings. Those companies which have already recognize the UKCA marking may start to use it from January 2022 onwards.

COIM INAUGURATES A NEW AUTOMATED WAREHOUSE IN CREMONA

Coim, an Italian chemical multinational company, has inaugurated a new automated and self-supporting warehouse in Cremona. The construction of the building was supported by an investment worth 10 million euro. The new warehouse can contain over 10,000 pallet seats and move 200 pallets. It is fully automated by means of a tailor-made WMS (Warehouse Management System), which traces the turnover of the managed products optimizing their distribution in the stocking area. "Following the fast growth of the last years, we decided to sort things out," claims Giuseppe Librandi, Ceo. "With the new warehouse, opportunistic purchasing will be possible to face difficulties related to international supplies." Coim produces specialty chemicals since 1962 and operates worldwide with five production plants (Italy, Brazil, The Us, Singapore, India), 20 subsidiaries in four different continents and more than 1,000 employees.

Coim inaugura un nuovo, avveniristico magazzino a Cremona

Coim, multinazionale chimica italiana, inaugura in provincia di Cremona un nuovo magazzino automatizzato in grado di ospitare 10mila pallet e movimentarne fino a 200 l'ora. All'interno della nuova, modernissima struttura – realizzata grazie a un investimento di 10 milioni di euro – i flussi di materiali sono guidati da un sistema Wms (Warehouse management system) che consente una distribuzione delle merci ottimizzata nelle aree di stoccaggio, oltre che la piena tracciabilità dei prodotti. "Dopo la forte crescita degli anni scorsi abbiamo voluto mettere ordine in casa", commenta l'Ad, Giuseppe Librandi. "Il nuovo magazzino consentirà anche di effettuare 'acquisiti opportunistici' per far fronte alle difficoltà legate agli approvvigionamenti a livello internazionale". Coim, che dal 1962 produce poliesteri, poliuretani e resine per la formulazione di materiali compositi e coatings, opera con cinque stabilimenti produttivi (Italia, Brasile, Usa, Singapore, India), 20 filiali in quattro continenti diversi e oltre 1.000 dipendenti.

HANDLING SYSTEMS: LM GROUP ACQUIRED MODENA-BASED COMPANY MAGNONI

LM Group, a specialized company in high-tech handling systems, acquired Magnoni, an established company based in Modena specialized in handling systems for unpackaged and packaged products in the food and beverage sector. Magnoni has been collaborating for important brands such as Coca-Cola, Pepsi, Red Bull, Heineken, Mutti, Menù and Noberasco for ages. This acquisition will allow Magnoni to get access to the holding company know how, especially when it comes to assembly components and electric automation. Whereas LM will expand its range of f&b packaging solutions. "



Movimentazione industriale: LM acquisisce la modenese Magnoni

Lo specialista della movimentazione high-tech, Gruppo LM, rende nota l'acquisizione del 100% di Magnoni, specializzata in sistemi di movimentazione personalizzati per prodotti sfusi e confezionati del settore food & beverage. Da anni partner di brand del calibro di Coca-Cola, Pepsi, Red Bull, Heineken, Mutti, Menù e Noberasco. Grazie a questa operazione Magnoni avrà ora accesso al know-how della capogruppo, in particolare alla divisione interna che produce componenti di montaggio e automazione elettronica; mentre LM potrà ampliare la gamma di soluzioni per il packaging f&b.

Regno Unito: prorogata al 2023 l'introduzione del marchio di conformità Ukca

Avrebbe dovuto divenire obbligatoria a partire dal 1° gennaio 2022, ma lo sarà invece dal 1° gennaio 2023, la presenza del marchio di conformità Ukca (Uk Conformity Assessed) sui prodotti immessi sul mercato inglese (Inghilterra, Scozia e Galles) che in precedenza richiedevano la marcatura CE (tra cui macchinari, strumenti di misura e strumenti per la pesatura non automatici). L'annuncio della proroga, diramato dal governo inglese e riportato da una nota dell'Ice Agenzia, riconosce anche che per i dispositivi medici le aziende non dovranno utilizzare il marchio Ukca fino al 1° luglio 2023. Il marchio Ukca, da solo, non può invece essere utilizzato per le merci immesse sul mercato dell'Irlanda del Nord, che richiede la marcatura CE o il marchio Uk(Ni). Tutte quelle aziende che si sono già conformate al nuovo standard potranno comunque liberamente iniziare a usarlo già a partire da gennaio 2022.

LAVAZZA TO OPEN 1,000 NEW CAFÉS IN CHINA BY 2025

After the inauguration of its first flagship coffee store in London, Lavazza Group aims to open 1,000 Lavazza cafés in China by 2025 through the existing joint venture with Yum China Holdings, the largest restaurant company in China. The joint venture is owned by Yum China and Lavazza with a stake of 65% and 35% respectively. Together they will inject 200 million dollars into the joint venture to fund its future growth. Lavazza is expected to grow in the Chinese market and to bring its premium products – such as coffee beans, grains and pods – to even more consumers in China. To finance the brand's expansion in the country, 200 million dollars (170 milion euro) have been allocated.

BILL GATES INVESTS 600 MILLION EURO IN THE ONLINE SUPERMARKET PICNIC

Bill Gates (together with the Bill & Melinda Gates Foundation Trust investors) will invest 600 million euro in the online supermarket Picnic, a Dutch grocery delivery service founded in 2015. The company is now active in more than 200 cities across the Netherlands, France and Germany and will continue to grow its European presence, from a sustainable point of view too. Investments will be made in fulfilment centers, electrical vehicles and other technological innovations. "Our aim is to become the most sustainable grocery delivery service in Europe and to change the way consumers do their shopping," claims Picnic co-founder Joris Beckers. "We are extremely proud to collaborate with the Bill & Melinda Gates Foundation and continue our growth across Europe."

Bill Gates investe 600 milioni di euro nel supermercato online Picnic

L'imprenditore statunitense Bill Gates (insieme agli investitori del fondo Bill & Melinda Gates) ha annunciato un round di finanziamento da 600 milioni di euro nel supermercato online Picnic, società olandese nata nel 2015 che propone consegne a domicilio della spesa su auto elettriche, e che a oggi conta oltre 200 sedi in sparse in Olanda, Francia e Germania. Lo scopo è del finanziamento quello di velocizzare la crescita di Picnic in Europa, anche in chiave di sostenibilità. Nello specifico, la somma sarà investita in nuovi veicoli elettrici per le consegne, centri robotizzati e altre innovazioni tecnologiche. "La nostra missione era quella di progettare un nuovo sistema di distribuzione alimentare che non solo fosse sostenibile, ma che innovasse completamente il modo in cui facciamo la spesa", ha sottolineato Joris Beckers, co-fondatore di Picnic. "Siamo estremamente orgogliosi di collaborare con la Bill & Melinda Gates Foundation e continuare la nostra crescita".

Lavazza: mille nuove caffetterie in Cina entro il 2025

Grazie a un accordo con la società di ristorazione Yum China Holdings, l'azienda piemontese amplierà il proprio network di caffetterie con mille nuove aperture entro il 2025. La joint venture, detenuta rispettivamente con una quota del 65% da Yum China e del 35% da Lavazza, permetterà alla torrefazione di consolidare la propria presenza in Oriente e offrire una gamma sempre più ampia di occasioni di consumo. Allo stesso tempo, consentirà di commercializzare, vendere e distribuire in Cina continentale i prodotti retail di punta, come caffè in grani, caffè macinato e capsule. Per finanziare la futura crescita del brand tricolore sono stati stanziati 200 milioni di dollari (pari a 170 milioni di euro circa).



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The Tech-Revolution has begun

by Federica Bartesaghi

The new life of packaging

If there is a sector that, in the 'big family' of food technologies, is going through a true revolution that's packaging. The increasing environmental awareness of the public, the improvement of waste collection systems, and a 'demonization' campaign - even not too veiled - towards plastics have generated a multitude of new packaging solutions. With two major 'guidelines': the use of few materials (less plastic, first of all); and the choice, where possible, of mono-material solutions that facilitate disposal. Among all materials, paper is definitely the most widely adopted, as shown by the latest products launched by Italian food companies, starting from those active in the dairy sector.

Centrale del latte d'Italia presented a new range of yogurt packaged in recycled paper while Trentingrana launched a new pack made with compostable paper and renewed graphics for its Trentino Butter. "We are focused on using less material as possible for our packaging," Giovanni Alberto Ghilardelli from Valcolatte, another big Italian dairy company, explains. "Right now, we are studying compostable and ecological packs for our ricotta and mozzarella. The problem, however, is that these products have to stay in their water. And for this reason, at the moment, we still rely on plastic, which is the material that guarantees the highest food safety."

The level of protections that plastics (alone) can guarantee is an issue of great importance for manufacturers and consumers alike. As explained also by Daniele Bassi from Zanetti, major Italian exporter of Grana Padano and Parmigiano Reggiano that, in 2020, inaugurated a new automatized aging warehouse in Verona and installed new packaging lines in its Parma plant. "We are currently working on environmental-friendly packagings but the great challenge, on this topic, is linked to the lack of materials that are easily recyclable and that guarantee, at the same time, products' safety and shelf life."

Dairy is not the only sector subject to these changes. Antico Pastificio Umbro has introduced a plastic free packaging made of rice paper, while the manufacturer of frozen fresh pasta, Zini, has converted the entire range to compostable packaging. Pastificio Riscossa, for its part, presented a new premium range characterized by a 100% recyclable pack, just like the new polenta flours launched by MartinoRossi. Similar interventions are underway also in the province of Verona, where Pastificio Avesani is located: "Our packaging will be made with 70% recycled plastic," the sales director, Alessandro Chiarini, explains. "And recently we have carried out in-



È iniziata la Tech-Revolution

A Cibus 2021 abbiamo avuto l'occasione di parlare faccia a faccia con decine di aziende produttrici di salumi e formaggi, pasta e farine, prodotti dolci e salati. E di chiedere loro quali investimenti hanno realizzato, o programmato, per modernizzare la produzione e migliorare il pack dei loro prodotti. Ecco quello che ci hanno risposto.

terventions on the lines to ensure a longer product shelf life."

Looking at the deli meat sector, the producer of Calabrian specialties, San Vincenzo, has worked hard on plastic reduction (up to 40%) in its trays, through the use of thinner films. The Piacenti Tuscan deli meat factory, instead, recently introduced a 100% recyclable tray made with 90% recycled materials, determining a 30% reduction in the amount of plastic used compared to the previous solution. "We are investing more and more on packaging", Maurizio Moscatelli of Gsi - Grandi Salumifici Italiani, highlights. "Today, our snacks are packed in cardboard, and some of our deli meats have passed to a paper bottom. Structural interventions to achieve energy transition are also underway on our plants."

Production goes 4.0

That the packaging universe is in turmoil is a fact. But what is happening in production instead? According to what emerged during our Cibus talks, investments are booming also in this

field. A new curd machinery has been recently introduced at the Santangiolina plant in Pandino, province of Cremona, which determined a significant increase in production speed and automated some key production stages. Still in the dairy sector, Biraghi and Inalpi also improved their respective plants. The first introduced an automated warehouse that meets the principles of Industry 4.0, while the second recently built the second spray tower in its Moretta (Cuneo) plant and installed an ultrafiltration and water purification system.

Companies in other food sectors don't stand back. "In April 2020 we inaugurated the third production line, which allowed us to reach a productivity of 2,000/2,800 kg per hour," Alberto Bianco of Master, renowned Treviso-based potato gnocchi producer, explained. "Our potato processing department, where 18,000 kg of potatoes are daily treater, will soon double in size."

On the past August, Molino De Vita (Apulia) closed the factory for 18 days in order to carry out the technological upgrade of its machinery, including the installation of a cutting-edge optical sorter and of new roller mills that work according to the company's slow-grinding, traditional processing system. Grissitalia, for its part, is about to inaugurate a plant in Alessandria with a production capacity of 5,200 kg/h; while Biscottificio Verona has opened a second plant dedicated to the production of Savoiardi. A product that, during the Pandemic, experienced a surge in sales.

The eating habits and lifestyle changes brought on by the pandemic have generated a series of targeted investments also for producers of deli meats, especially pre-sliced. The latter segment, thanks to Covid, has recorded a double-digit increase in sales over the past two years. It is no coincidence that at Cibus 2021 Salumificio Pavoncelli presented an ground-breaking novelty for its pre-sliced delis: an eco-pack tray certified as completely recyclable in paper. Sara Bertacca, owner of Salumificio San Paolo, also announced that a new slicing line will soon be installed in the company. "Research and development and continuous testing on the finished product and packaging materials with low environmental impact - she explains - allowed us to open new important markets."

"At the beginning of 2021 we inaugurated a vertical warehouse with a capacity of 1,100 pallets and a new clean room with two slicing lines", adds Igor Furlotti of Parmafood Group. "Last year, the group recorded significant growth, mainly driven by Terre Ducali pre-sliced deli

During Cibus 2021 (Parma, 31 August - 3 September) we had the opportunity to talk face to face with several manufacturers of deli meats and cheeses, pasta and flours, sweet and savory goods. And to ask them what investments they have made, or planned, to update production and improve the packaging of their products. Here is what they told us.

meats brand. The third machine for HPP (High Pressure Processing) will also be operational by the end of the year." It is worth mentioning also Simonini's new production site, with a 32,000 m2 factory equipped with cutting-edge technologies solely dedicated to the production of dry-cured raw ham and Parma ham as well as pre-sliced ham trays.

The many facets of sustainability

"In the future, the focus on sustainability will continue to be a key value for our company that, since 2019, has been producing rice from sustainable agriculture," Nicoletta Gasperini of Riso Gallo explains. Recently, the company has laun-

ched several 'green' projects, "like Rice Paper, to contribute to the protection and valorization of our territory, and the Rice House project for circular economy". This introduces us to the third major category of food-tech investments made by manufacturers: those relate to the sustainability of both processes and products. Strategic topic for another big brand like Italpepe, as the sales director, Stefano Vitaletti, explains: "Environmental sustainability is crucial to us, and we have been investing heavily on it: we differentiate all of our waste, and together with suppliers we have been working on solutions to reduce the amount of plastic in our packaging. We also purchase 100% renewable energy, and we are

optimizing business processes to reduce the use of paper. All of our products can be properly disposed (by using 100% recyclable materials and by making it possible to separate the plastic from the glass in the case of bottles). In the last year, we have invested 2 million euro for a plant that will allow us to achieve plastic-free packaging."

"Every year, 3% of the turnover is invested in technological improvement", adds Michele Santilocchi of Colfiorito, Umbrian producer of cereals and pulses, ready-meals and soups. "Among the latest innovations there is a disinfection system that acts on the product without using chemicals, and we completed the X-ray inspection on all production lines."

MENOZZI
FOOD TECHNOLOGY

VACUUM TUMBLERS

BRINE MIXERS

TROLLEY TUMBLER

MOULDS

PRESSES

DEMOULDING MACHINE

TWIN RAIL SYSTEM



Take a journey through taste

A renovated brand image, new products and the unique 'Skybridge Method'. At Meat-Tech 2021, Fratelli Pagani presents a multitude of 'flavorful' innovations.

by Federica Bartesaghi

Thanks to the commitment of the five generations that, in 110 years, have succeeded one another at the head of the company, Fratelli Pagani is today one of most trusted Italian brands specialized, since the very beginning, in the production of exclusive ingredients and flavors for the food industry. "Our company, which can boast very ancient roots thanks to a unique and continuous management style, is constantly evolving, treasuring its important know-how", Valentina Cardazzi, daughter of Francesco and nephew of Marco Cardazzi, the two brothers now at the head of the company, explains.

The company's mission is, of course, customers' satisfaction. And to achieve it, Fratelli Pagani has developed a wide and varied range of specific products able to meet the needs of dynamic and constantly evolving realities. The latest newcomers in the range will be presented, from 22 to 26 October, on the occasion of Meat-Tech, the Milan-based trade fair specialized in innovative technologies and solutions for the meat industry. For the very first time, the event will take place in exclusive synergy with TuttoFood and HostMilano, for a unique project with great added value that brings together the collaboration of the supply chain at industrial level under a single exhibition area.

Enhancing an important work of updating and restyling that has embraced both online and offline communication channels, the company will present itself at the fair with a

new image: "A modern layout specifically designed to make the communication of products and services even more effective", Valentina Cardazzi explains. "In this scenario, we will also have the chance to introduce to our customers and to all professionals our latest product innovations."

In particular, the company will welcome visitors through a real journey through taste in order to illustrate the new products, new flavors and projects aimed at a further differentiation and internationalization of the company business.

The Skybridge Method

Meat-Tech will also represent the ideal showcase, for Fratelli Pagani, to reaffirm the importance of the customer experience generated by one of the fundamental pillars that has always characterized its business model: the Skybridge Method. "A bridge", Valentina Cardazzi highlights, "in which skills, knowledge of raw materials and cutting-edge technologies work together to offer the customer tailor-made solutions always guaranteeing constant support." The company's exclusive customer service makes indeed use of qualified personnel and provides for the cooperation of the 4 internal departments - Control and quality, Research and development, Flavor laboratory and On-site technical assistance - with the aim of synergistically create a tailor-made project for each customer.



Francesco, Valentina and Marco Cardazzi

Viaggio nel gusto, con Fratelli Pagani

Fratelli Pagani, che da oltre 110 anni produce e commercializza aromi e ingredienti esclusivi per l'industria alimentare, presenterà a Meat-Tech 2021 il restyling completo del brand. E condurrà i visitatori attraverso un vero viaggio nel gusto e nei sapori al fine di illustrare le novità di prodotto, i nuovi aromi e i progetti volti alla differenziazione e internazionalizzazione aziendale. Il cui operato si fonda, da sempre, sull'innovativo Metodo Skybridge.

FACTS & FIGURES

4 COMPANY BRANCHES IN THE WORLD | **+40** COUNTRIES WITH ACTIVE DEALERS | **+140** ASSOCIATES AND EMPLOYEES | **13,000** YEARLY SHIPMENTS

Blockchain: the future of SMEs starts here

Spartan Tech is a startup that is bringing the most promising technology of the moment to Italy. Interview with the co-founder and CEO Paul Renda.

by Davide Grammatica

The history of the blockchain technology begins in 2017, the same year of one historical high of Bitcoin. Since then, the sector has found fertile ground in the industry, thanks to the development of private blockchains, used by companies to optimize processes such as supply chain management. Today the market has evolved, and many companies are approaching public blockchains. Today, blockchain is no longer just about manufacturing, but it also applies to tourism, healthcare, or publishing. The real change, however, lies in the approach to this technology of SMEs, which can take advantage of numerous opportunities. We explored this topic with Paul Renda, CEO of Spartan Tech.

What does Spartan Tech do?

We deal with the digitization and development of processes, an activity that has been growing rapidly over the last few years, thanks to the pervasive demand for innovation. We intercept the demand for new technologies - mainly, in this period, blockchain and artificial intelligence. And we support companies while developing these technologies within their business models. Understanding how to use these tools is an essential challenge for all businesses that intend to maintain their relevance in a new era of disintermediation and automation. In this context, our approach is trying to 'democratize' technology, to make it easy and usable by everyone.

In large companies, the information traceability is recorded (and protected) on the history of the supply chain. What happens in SMEs?

The attention of SMEs on these issues is rapidly growing. Let's consider the agri-food sector: we are developing many projects for the protection of made in Italy, and in general of quality productions. Here, in addition to the protection of traceability, there is also a growing attention to anti-counterfeiting and food safety. Related topics are also the origin of raw materials, the quality of the transformation processes, and transportation. On the one hand, we have consumers who have recently been showing growing sensitivity to these topics, while on the other hand we have companies increasingly looking for technological and organizational solutions that can meet the demand for su-

stainability and social responsibility. The words that best describe these needs are 'trust', 'origin' and 'traceability'. These same words are some of the elements at the base of the blockchain, too.

How does blockchain technology apply to retail companies?

In addition to IT security, today blockchain is of great interest to the retail world for at least two reasons. The first is the growing demand from consumers for transparency and trust: this implies an effort to guarantee detailed information about products and manufacturing processes behind them. The second reason is the integration with the IoT world: blockchain can be useful for device authentication, identity management, authorizations, settlements, and audits. Let's think about the protection of big data: blockchain can ensure that the backup data is authentic and unchanged.

What are the advantages of the blockchain for a SME?

This technology is gradually entering our lives, often indirectly, as a possible solution to consolidated needs and problems. This means that companies that understand and use innovative solutions can build enormous competitive advantages over their competitors. From our point of view, there are several SMEs that are managing to build value starting from the blockchain. The needs of our SMEs follow the evolution of international retail, where the protection of Made in Italy, in terms of transparency, traceability of products and raw materials, is one of the main elements. This is even more true if we think of the key sectors of our economy such as agri-food, automotive, mechanics, furniture and textiles.

In which business sectors is blockchain most effective?

The applications of blockchain are many, but we will see them increase dramatically in the coming years. Just think of healthcare and patient medical record data, or supply chains, renewable energy or the raw materials.

How much could the growing interest in this technology affect the price of the blockchain services?

The price of these services is destined to remain stable, if not even to fall, as technology is offering increasingly efficient solutions. In the last 18 months, very performing blockchains have arrived on the market: in addition to an interesting value for money, they also offer lower energy consumption. A theme on which we have based many of our technological choices.

Blockchain: il futuro delle Pmi parte da qui

Spartan Tech è una startup che sta cercando di portare in Italia la tecnologia più promettente del momento. Rendendola un prodotto alla portata di tutti. In questa intervista Paul Renda, cofondatore e ceo dell'azienda, spiega come dal 2017 a oggi il mercato si sia evoluto, e molte imprese si stiano avvicinando alle blockchain pubbliche. Tanto che il 2020 ha portato numerosi casi d'uso, non solo in settori legati alla produzione, ma anche al turismo, alla sanità o all'editoria. Il vero cambiamento sta però nell'approccio da parte delle Pmi a questa tecnologia, che sta entrando gradualmente nelle nostre vite, spesso anche in modo indiretto, come possibile soluzione a bisogni e problemi consolidati. Ciò fa sì che le realtà in grado di comprendere e declinare soluzioni innovative possano costruire dei vantaggi competitivi enormi rispetto ai propri competitor. Le esigenze che caratterizzano le Pmi Italiane ben si sposano con l'evoluzione del retail a livello internazionale, dove la protezione del Made in Italy in termini di trasparenza, tracciabilità di prodotti e materie prime rappresenta uno degli elementi di maggior criticità.

“High-quality service is our hallmark”

Customer satisfaction is the core business of Frigo Impianti. The company designs high-level solutions, which are both ‘artisan’ and technologically advanced. Whether it is drying systems or cooling tunnels. Interview with Giacomo Genovesi, sales manager.

by Federica Bartesaghi

Known for its high-quality services, Frigo Impianti was founded in the ‘90s in Bastia Umbra, in the province of Perugia. The company has always supplied firms which operate in the delis market with tailor-made solutions. It is highly specialized in the design and installation of state-of-the-art industrial systems, such as automatic cooling, freezing and pasteurizing tunnels, which are built to satisfy the clients’ requirements. Everything is done paying attention to the typical features of an ‘artisan’ process. Interview with Giacomo Genovesi, sales manager of Frigo Impianti.

Let’s start from the beginning. When was Frigo Impianti born?

The company was founded in 1991 by some partners who had many years of experience in the food and refrigeration industry. Back then, the main aim was to supply deli producers with technologically advanced, long-lasting and reliable solutions. Our service was also enriched by a high-quality pre and post-sales support and technical and technological assistance.

What are the company’s areas of expertise?

Frigo Impianti is specialized in delis’ thermal treatment. An expertise that, some years later, has been extended also to fishery products and cheese. However, constant investments in research and development made through the years enabled the company to strengthen its know-how in the design and installation of automatic tunnels too.

Which is now one of your main business, isn’t it?

That is right. The company has been specialized in cooling, freezing and pasteurizing tunnels – which are now widely demanded – for 27 years.

As for foreign markets, what is the company’s export share?

In the last few years our foreign market share has been increasing. International exchanges account for 35-40% of the whole company turnover, depending on the year. Our main destination markets are Argentina, Peru, the US and Australia. However, we would like to expand our business in new countries.

Which is why, in October, we will take part in Agro-prodmash Moscow, the international exhibition for equipment, technologies, raw materials and ingredients for the food processing industry. We will also consider taking part in other exhibitions too, but it will all depend on the development of the pandemic. In any case, whether is the Italian or the foreign market, our most important aim is to supply our clients with the best service ever, which is our trademark.

How do you provide your clients with cutting-edge services?

Through the years we developed a set of services specifically directed towards our clients, which includes feasibility studies and pre-arranged plan definition, all for free. Our systems can be connected to our control center, where our specialists remotely give assistance to those who need it. This can be done abroad too. In addition, thanks to a network of reliable technicians, we can provide a first-class service around the world.

In the last few months have you noticed any change in your clients’ demands?

Today’s clients are up-to-date with the latest technologies, the possibilities offered by machinery and companies. And this can be seen by their requests too. In particular, they pay attention to the maintenance and disinfection of machinery. They want systems which are long-lasting and can be managed remotely.

Talking about technologies, what are the most demanded systems?

With no doubt, drying and aging systems are the most demanded. In particular in those countries, such as Italy, where companies look for high-tech solutions. As for our automatic tunnels, a special mention goes to Spiral and Bi-flow tunnels, which are largely demanded. As a matter of fact, in little space they are able to freeze or harden a wide range of products. This gives clients the chance to diversify their production.

Are you launching anything new soon?

We are working on the construction of a new hybrid tunnel, which should be accomplished by the end of the year. But for now, it is top secret!



THE BI-FLOW TUNNEL

The bi-flow tunnel designed by Frigo Impianti is a compact machine designed to be used in production lines. It allows very thin products which must remain immobile on the belt to be cooled or deep-frozen in very little time. The machine can also be used for the ‘superficial hardening’ of a wide range of products that have undergone an injection process or need to be sliced.



innovation showcase

ITALIAN FOOD-TECH IS BACK

Processing machinery, packaging solutions and materials, ingredient handling tools, cleaning equipment and much more. The national manufacturing industry is proud to present to global markets its latest technological developments. Some were launched on the past weeks, some others will be presented, in preview, on the occasion of MEAT-TECH 2021, on October 22-26 at Fiera Milano, Rho (entrance West, Hall 15). The first in-person exhibition of technologies for the food industry, with a special focus on meats, cold cuts & ready meals, for the very first time held in co-location with two other major trade shows dedicated to food, retail and hospitality: TUTTOFOOD and HOST Milano.

from page 14 to page 26

FACCHINETTI

IMPIANTI CASEARI

LPR_02

EXACT WEIGHT WEDGES
SEMI-AUTOMATIC CUTTER
WITH HEART REMOVAL

TXF_03

EXACT WEIGHT SLICER

LPR_08

EXACT WEIGHT WEDGES
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MEAT-TECH
HALL: 15P BOOTH: MT-D15

TURBOALGOR

www.turboalgor.it

TURBOALGOR

Fields of application
Industrial refrigeration.

Description and strong points

The Italian startup Turboalgor has patented a highly innovative technology of automotive derivation, capable of revolutionizing the industrial refrigeration sector. By applying the turbomachine, Turboalgor has created a system capable of making the compression cycle of refrigerant fluids more efficient, while improving the cooling capacity of refrigeration systems and their energy efficiency. With this solution,

companies working along the cold chain can extend their refrigeration systems life instead of replacing them, getting significant economic saving.

Technical specifications

- Turboalgor technology applies to LT and MT refrigeration systems with the following characteristics: HFC refrigerant fluids, electric power consumption between 20 and 300 kW, evaporation below -10°C.
- Turboalgor provides an increase in energy savings up to 23% and in cooling power up to 56%, depending on the plant features.



MEAT-TECH
HALL: 15 BOOTH: MT-B43

IOZZELLI MEAT PROCESSING MACHINES

www.iozzelli.it - www.iozzelli.eu



AUTOMATIC ANGLE GRINDER TCS/TCN 150 AN

Fields of application

Meat processing for sausage production, pasta fillings, fine food.

Description and strong points

Belonging to the automatic angle grinder series, the Automatic angle grinder TCS/TCN 150 AN with 150, 280 or 400-litre hopper is equipped with double speed feeding worm housed on the bottom of the hopper at 90° to the grinding screw. Such a system allows

a continuous product flow towards the cutting set as well as net and clean grinding. Processing temperature range up to -4°C.

Technical specifications

- Equipped with 150, 280 or 400-litre mirror polished feeding hopper.
- TCN versions are characterized by knives turning as fast as the grinding screw, whilst in TCS grinders the cutting set turns twice as fast as the screw (extermination grinding system).
- Motor power: 7,5, 9 or 11 kW

MINERVA OMEGA GROUP

www.minervaomegagroup.com

CE/HF HAMBURGER AND MEATBALL FORMING MACHINE

Fields of application

Laboratories, fast foods, refectories, super and hypermarkets.

Description and strong points

Ergonomic, easy to clean, safe. In a few minutes and in very few steps the configuration can be changed from Hamburger to Meatball production. One of a kind machine for 3 different solutions: Hamburger/Patty production, Hamburger stacking function (with interleaver device), Meatball production. This machine can process meat, chicken and fish in combination with other ingredients such as eggs, spices, bread crumbs, vegetables, cheese, soy.

Technical specifications

- Stainless steel structure, hopper, frontal door and lid

- Machine on trolley with self-braking wheels
- Stacking function (for hamburgers), useful stacking height: 80 mm
- Automatic scraper device
- Shaft assembly easily removable and changeable
- Standard equipment: Speed variators (for Hamburgers and Meatballs), Paper Interleaver Device, Oil feeder (for meatballs)
- Hamburger Max dimensions: Ø 135 mm, and thickness: 30 mm
- Hamburger max production: approx. 3000 pcs/h
- Meatballs dimensions: minimum Ø 25 mm / maximum Ø 39 mm
- Meatballs max production: approx. 6000 pcs/h (double form)



BIZERBA
www.bizerba.com



MANUAL VERTICAL SLICER VSP

Fields of application

Particularly suitable as all-rounder for kitchens and sale counter.

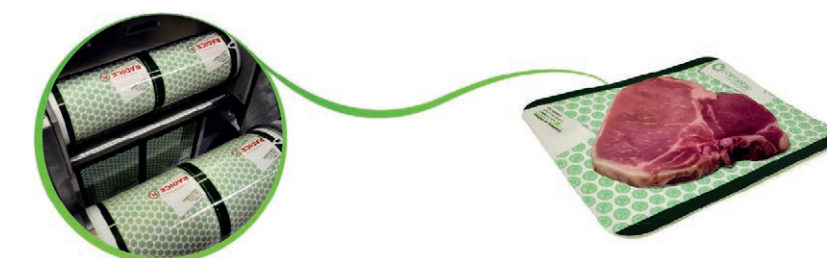
Description and strong points

This manual vertical slicer offers a unique high-end performance package. The processes is simplified and optimized with the intelligent support SmarterSlicing. Its innovative Smarter slicing functions allow to obtain perfectly sliced fresh products at any time. An early warning system by means of

indicators will notify when the VSP is due for cleaning, sharpening or maintenance. The SmarterSlicing function and log of the data is centrally controlled, thanks to the FoodConnect interface and the RetailControl management software. In addition to the intelligent, energy-saving Emotion (registered) drive technology the integrated portion scale allows to save time and costs: slices are counted automatically and indicated with the weight on the touch screen.

MEAT-TECH
HALL: 15 BOOTH: C30

COLIGROUP
www.colimatic.com



THERMOFORMING PACKAGING LINES THERA WEBSKIN

Fields of application

Suitable for fresh or seasoned food, with steering fluid, in bars, sliced, grated or julienne, in wedges or cubed; in MAP, shrink or skin packaging.

Description and strong points

Webskin/Webmap is Coligroup's answer to the need of creating a recyclable and ecological package, without compromising the cost of the product to the final consumer. The Webskin/Webmap packaging process combines the efficiency and hygiene of the thermoforming process with the packaging design

flexibility of tray sealing while optimising the usage of plastic material. It uses a very high-quality cardboard bottom with a plastic percentage of less than 10% and is therefore totally recyclable in the paper.

Technical specifications

- Production: up to 15 cycles/minute
- Machine's length: customized
- Technologies available: Vacuum, Map, shrink, skin
- The lid (top) is separable and can be recycled in the plastic circuit.
- The tray is made from a reel, with printed and customizable graphics, thus eliminating the costs of manufacturing, storing and managing pre-cut cardboard blanks.

follow

GELMINI
FOOD PROCESSING MACHINES

Grater line

The tradition of precision
in grated cheese.



GRATER TIGER'S EYE MODEL



LA FELSINEA www.felsinea.com

SOFTCOOKER WI-FOOD X NFC

Fields of application

Sous vide cooking system.

Description and strong points

High precision warmer with temperature control, Aisi 304 stainless steel structure (sides and basket), can be applied to the pot by means of a clamp, circulating fan to get the best water mixing, practical handle for carrying the machine.

Technical specifications

- fixed with a built-in antenna to get on-the-spot readings from the SWP (soft co-

oker wireless probes)

- large and practical IP 67 rating touch screen display
- up to 10 programmes recordable and much more programmes through the APP
- free APP allows to check the cooking even by remote control and the APP allows you also to manage different units at the same time, private and public recipes, the configuration of the SWP and much more.
- Optionals: vacuum bags holder, 1/1 GN stainless steel container, 2/1 GN stainless steel water container



COLUSSI ERMES - ADVANCED WASHING SYSTEMS www.colussiermes.com

SALUMI WASHER-BLOWERS

Fields of application

Meat.

Description and strong points

Colussi Ermes designs and manufactures pass-through or in-line cabin washing systems for the treatment of salami - with short or long aging - hanging on racks or frames. The racks or frames can be introduced into the washer manually or by means of automatic conveyor devices. The washing, drying, mildew blowing or flour-coating machines are entirely built in stainless steel and other food-safe materials. They have rounded corners and no concave areas in order to ensure the highest hygiene

level. The customized programs allow to perform different cycle types and to satisfy even the most severe production requirements. The Colussi Ermes systems range from small machines to complex high-tech systems for large scale production. All of them operate with full respect for the environment.

Technical specifications

- Constant and uninterrupted monitoring of the functions and critical parameters.
- Interfacing with centralized monitoring systems in compliance with HACCP standards.
- Automated movement systems, including loading and unloading, using overhead rails or AGV.



COMEK www.comek.it

COMEK WEIGHING LINE

Fields of application

Dairy, frozen products, meats, vegetables.

Description and strong points

Thanks to thirty years of experience in the design and construction of automatic systems Comek realized a complete weighing line to be combined with thermoforming or tray-sealers machines. The line guarantees: accuracy, simplicity and reliability.

Technical specifications

- Multihead weigher 18 heads with memory mod. CK18ST-DP-3
- Frame and central body exclusi-

vely made of Aisi 304 stainless steel. Extractable weighing modules made of Aisi 304 stainless steel. Motorized opening buckets. High resolution, intuitive touch screen panel with help in-line.

- 9 prints distribution system.
- All the parts in contact with the product are made with a special rigidized plates to improve the smoothness.
- To facilitate the cleaning, all the details of the weighing machine and the distributions system can be easily disassembled without tools. The line is complete with washing walls at the top of the platform.



Bulk-handling systems for the food industry since 1985

Fully automated and customized turn-key systems

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STORING



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DOSING



AUTOMATION



NEW



Sandwich biscuit rework
Reduce material consumptions and waste



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www.tecnosistem.com

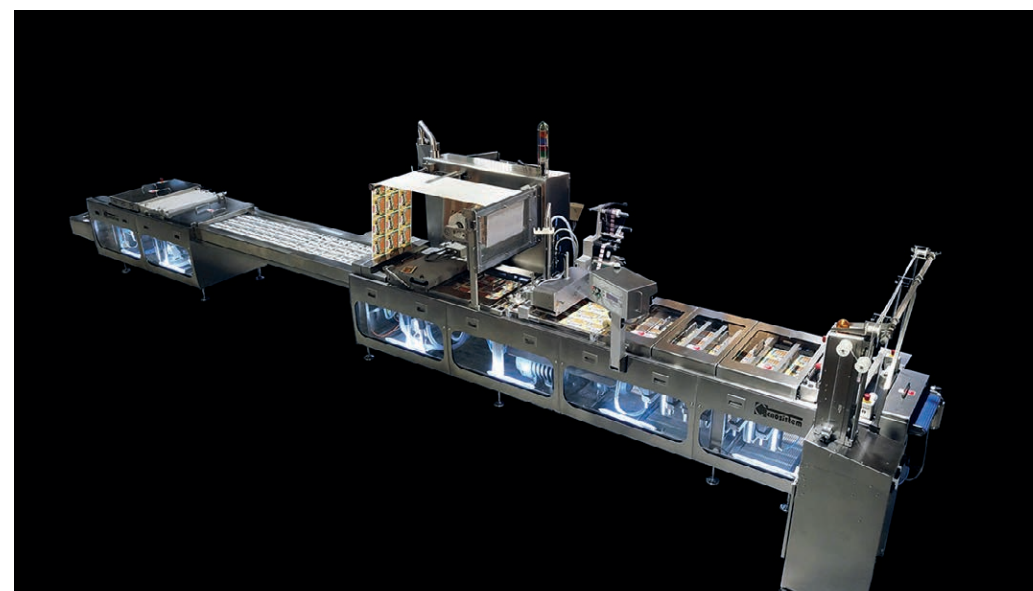
THERMOFORMING MACHINES FOR VACUUM AND MAP

Field of applications

Food.

Description and strong points

The synergy between its expert designers and r&d engineers allowed Tecnosistem to develop an innovative generation of thermoforming machines, tailored for paper based and sustainable materials. This revolutionary packaging solution is suitable for both modified atmosphere and vacuum packaging, always ensuring the shelf life as the traditional plastic trays. Tecnosistem has dedicated many energies in research and development on this topic, running tests on different paper-based packaging materials and has been developing a new thermoforming concept to refine the die-shaping peculiarities of this laminates and improving their performance to get surprisingly innovative and reliable packaging solution.



LAWER

www.lawer.com



UNICA HD

Fields of application

Food.

Description and strong points

Automatic weighing system for powder ingredients stored in stainless steel silos, present in recipes or batches of food production with the following advantages: dosing accuracy, efficiency, repeatability of recipes, know-how protection, traceability of operations. The ingredients are dispensed from dosing screw inside a bucket positioned manually or with automatic systems on the trolley with electronic scale. The trolley moves automatically and in sequence under the silos containing the ingredients forming part of the required recipe. At the end of the weighing process, the bucket with the weighed recipe is positioned in the withdrawal area where an identification label is issued. The management software allows to store and track all the information and operations performed and can be interfaced with external management systems. The machine configuration includes: 8-12 or 24 steel storage silos each with a capacity of 50 lt; Scale on trolley 30 kg resolution 1 gr; Independent and removable silos; Efficient suction and filtration system in the loading and dosing phases.

ning the ingredients forming part of the required recipe. At the end of the weighing process, the bucket with the weighed recipe is positioned in the withdrawal area where an identification label is issued. The management software allows to store and track all the information and operations performed and can be interfaced with external management systems. The machine configuration includes: 8-12 or 24 steel storage silos each with a capacity of 50 lt; Scale on trolley 30 kg resolution 1 gr; Independent and removable silos; Efficient suction and filtration system in the loading and dosing phases.

GRUPPO FABBRI VIGNOLA

www.gruppofabbri.com

GAMMA

Fields of application

Food packaging (meat, fish, dairy products, gastronomic products and others)

Description and strong points

The machines of the 'Gamma' family are in-line traysealers, designed for large productions, able to pack a wide

range of food products in thermosealing, MAP and Skin (with and without product overhang). It can be fully integrated with other elements (automatic dosers, multi-head weighers, automatic loading systems, de-stackers, lid-layers and over two hundred options) meeting all customer requirements. The different models, which differ

from each other in their max sealing area, feature: electro-hydraulic or electro-pneumatic, Brushless systems, touch control panels, maximum ergonomic and anitaticnc levels (IP65), total accessibility from both sides, possibility to change the tools in a few minutes.

Technical specifications

- Dimensions: 4200 x 1320 x h 2100 mm
- Weight including vacuum pump: approx. 2750 Kg circa
- Work top height: 970 mm
- Max. film width: 480 mm, diameter: 300 mm, mandrel diameter: 75 - 80 mm
- Max tray height with vacuum: 110 mm, without vacuum: 115 mm



MEAT-TECH

HALL: 15 BOOTH: MT-C01 MT-C05 MT-D02 MT-D06

ESSEDUE

www.essedueslicers.com

HOST 2021
HALL: 3 BOOTH: R53 S52



ATC 350 - KNIFE CUT SLICER

Fields of application

Horeca.

Description and strong points

Vertical slicer in anodized aluminium casting construction. The revolutionary patented mechanism to move the carriage/block the product allows a perfect stabilized holding of the product during slicing, made

optimal thanks to the flywheel blade. The product only touches the edge of the blade, keeping its organoleptic properties intact.

Technical specifications

- Adjustable blade speed. 350 mm steel blade 100CR6.
- Stainless steel protection ring.
- Gear transmission, also perfect for cutting harder products.

MACCHINE SONCINI ALBERTO

www.soncini.it



FORM164

Fields of application

Fresh and seasoned meat processing.

Description and strong points

Automatic machine of new conception that provides for the shaping of speck, bacon and similar products into pre-sized tiles. Designed and built in compliance with all safety requirements and sanitary regulations

in force. The high productivity allows it to be used with automated lines.

Technical specifications

- Maximum production: approx. 600 pieces/h
- Length with rollers conv.: 3.300mm
- Length without rollers conv.: 1.600 mm
- Width: 1.300 mm
- Height: 1.850 mm
- Weight: 800 kg

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+ US standard

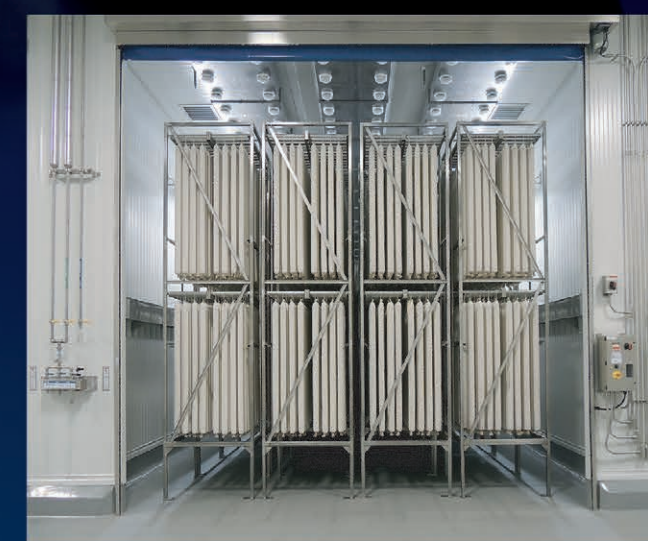
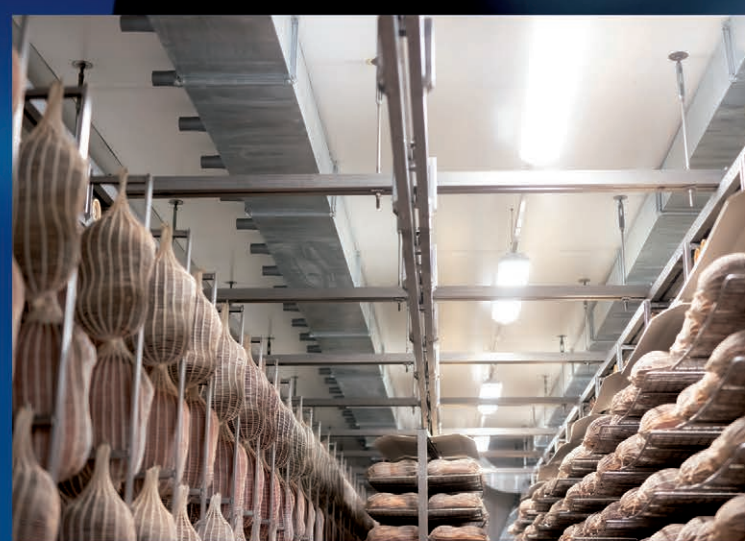
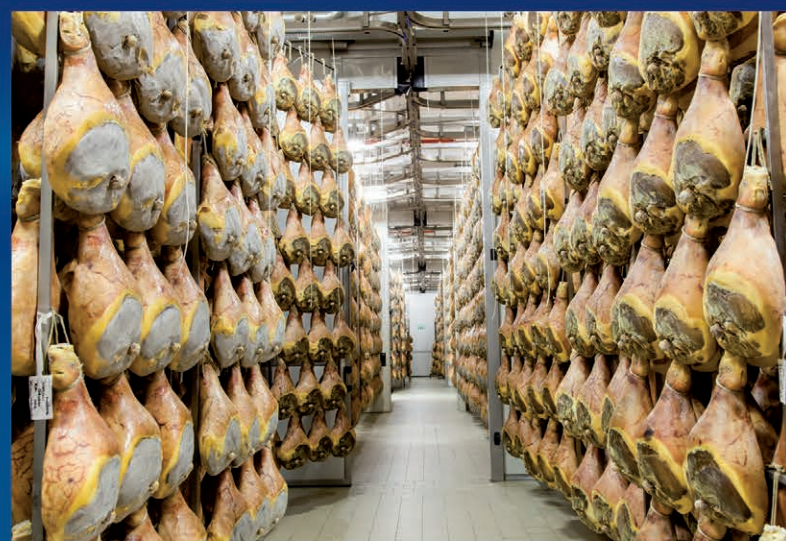
For the US market, control panels and electrical motors built according to the UL rules (Underwriter Laboratories Inc).



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BORIN WORK PEACEFULLY

www.borinsrl.it

EXTREME MEDIUM

Fields of application

Agri-food, pharmaceutical, cosmetics.

Description and strong points

A complete sanitizing station designed to wash, dry, disinfect hands, brush and wash operator footwear before entry into production areas. It guarantees an optimal user experience through ease of use. Extreme Medium is projected to provide maximum bacterial decontamination effectiveness.

Technical specifications

- The electromechanical turnstile binds the

person to carry out the correct sanitation procedure. It will not grant access if incorrect.

- The sturdy structure is entirely made of stainless steel and thoroughly welded to facilitate routine cleaning and avoid the possibility of stagnating bacterial charges.
- The system of retractable tanks with a key lock and a float for product level indication.
- It is equipped with a front-opening control panel and easily accessible and removable mechanical parts that facilitate quick and easy maintenance.



FRA PRODUCTION

www.fraproduction.it

NETTING, LOOPS AND ELASTIC TWINES

Fields of application

Range of sausage and meat product netting, poultry trussing and tying or meat roll loops, and elastic twines for white and red meat cooking and maturing.

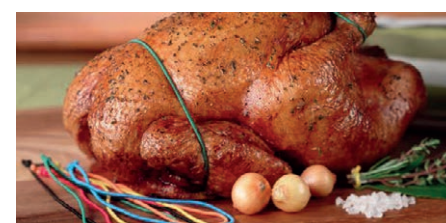
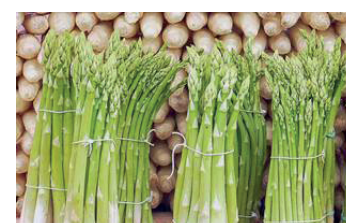
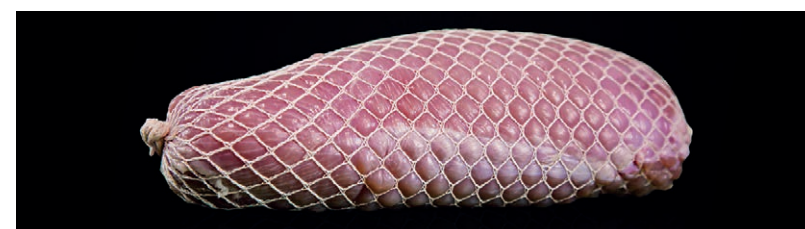
Description and strong points

The company's products are manufactured according to top state-of-the-art systems to assure ongoing quality levels, through checks upstream and downstream the production process thanks to the internal R&D department, as proven by certifications awarded to Fra Production: ISO 9001, ISO 13485 and BRC. The company's production capacity consists of the proprie-

tary and exclusive technology of the machines used, designed and built internally.

Technical specifications

- Netting: it minimizes cooking time and dispersion of meat liquids, while enhancing flavours. Its special structure offers a convenient and quick application on the product, thus resulting in easier slicing and excellent aesthetic presentation.
- Elastic twines: compatible with all tying machines for sausage packaging (whole pieces such as bacon, culatello, bresaola, etc.).
- Loops: first world producer of elastic loops, they are made of one - or several - natural latex food-grade thread.



DIMA

www.dima.it

STRING CHEESE PRODUCTION LINE

Fields of application

Dairy.

Description and strong points

The string cheese production group is designed for the following functions: extrusion of a set of parallel ropes of stretched 'pasta filata' cheese, to get a product very stretchy and peelable; possibility to obtain different product diameters by means of changeable extrusion heads; pre-cooling of the cheese ropes to get stable shape and diameter;

transport of the cheese ropes to the cutting devices; automatic cutting of each rope at the required length by means of a set of independently controlled cutting devices to grant a very constant weight of the final product; adjustable string-cheese length. The line allows to obtain a customized and efficient solution for the production of excellent quality cheese. It also includes the automatic C.I.P. cleaning and Automatic PLC-control of extrusion, the pre-cooling and the cutting process.



GB BERNUCCI

www.gbbernucchi.com

PAPERSEAL & PAPERSEAL COOK

Fields of application

Meat, cold cuts, fish, gastronomy.

Description and strong points

Paperseal (registered) is an innovative, eco-friendly and sustainable tray, made of a pre-cut flat cardboard assembled and combined with a barrier liner, suitable for ATM and Skin applications. Compared to traditional trays it allows a plastic reduction up to 90%. Paperseal is patented to have no interruption on the welding flange, this ensures a perfect seal even in the worst contamination conditions. The entire surface of the

tray is customizable both internally and externally with an offset printing up to 5+5 colors. Paperseal Cook (registered) tray was developed to meet the same functionality and performance of existing trays, is suitable for chilled and frozen applications and it can be heated in microwave or in traditional oven.

Technical specifications

- The tray is made of virgin or recycled FSC and Pefc certified paper.
- It is laminated with a peelable or sealing barrier liner. The Aticelca evaluation system assigns to this item a "B" degree of recyclability.



MEAT-TECH
HALL: 15 BOOTH: MT-C11

FACCHINETTI

www.facchinettinova.it



CHEESE SLICER TXF03

Fields of application

Dairy and cheese.

Description and strong points

Compact equipment for cheese bars slicing/exact weight portions.

Technical specifications

- Manufactured in stainless steel Aisi 304/316.
- Ultrasonic blade for cutting (minimum slice thickness 2 mm.)
- Teleservice assistance.

3M, DISTRIBUTED IN ITALY BY SACCO

www.saccosystem.com



BIOLUMINOMETER 3M MOD. LM1

Fields of application

Food, Pharma and Nutraceutical industries.

Description and strong points

Conceived to control hygiene on surfaces and rinsing water in industrial plants, in compliance with Industry 4.0 principles. An easy-to-use solution, thanks to the simple user interface that features intuitive navigation/screen menus, the user-friendly touchscreen and the ergonomic design that allows for one-handed operation. In addition, it features wireless capabilities with Bluetooth technology and photos can be easily downloaded to appear

on the luminometer. 3M Clean-Trace (trademark) Luminometer stands up to harsh manufacturing environments and has a durable, impact-resistant casing. It has a capless design for easy access and accurate results, while flip-out foot allows the device to stand upright. Easy-to-locate side USB port prevents dirt accumulation. It provides with accurate and secure data, which can't be changed on hardware, and trusted, fast-time results.

Technical specifications

- ATP detection on stainless steel, plastic and ceramic environmental surfaces
- LOD 3,03 femtomoles ATP/swab

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www.gea.com

500KG/H LINE FOR PRODUCTION OF PASTA FILATA CHEESES

Fields of application

Dairy: production of pasta filata cheeses.

Description and strong points

The line has a capacity of about 500 kg/h and is extremely versatile. It can work with hot water or steam or a combination of both according to the different products. With the proper moulding tools it is possible to obtain different shapes of soft mozzarella, mozzarella for pizza, scamorza, etc. The line is made up of: a batch stretcher with dipping arms Discovery 200 with mixing capacity of about

150-180 kg per batch; a drum molduer with 4 augers H4JM-R/I to be used with different tools to produce bocconcini, cylinders, blocks, scamorze, sfoglia, etc.; vat and pump to recover CIP solution.

Technical specifications

- Each batch of about 150-180 kg is processed in about 20 minutes.
- All the components of the line are manufactured in stainless steel Aisi 304 and are supplied with arrangement to automatic CIP cleaning (cleaning in place).
- For all its systems, GEA integrates the highest safety standards.



GELMINI

www.gelminimacchine.com

ROBOT MOD. DELTA

Fields of application

Hard or semi-hard cheese in portions and slices of cured meat (type 'mortadella').

Description and strong points

Robot for the transfer of portioned cheese or cold cut meat slices placed downstream of the cutting machines to the packaging machines. A vision system with a high-speed, high-resolution camera communicates the position and angle of arrival of the product to the robot. The system is able to inspect the shape

of the product and evaluate its insertion in the appropriate location.

The image analysis takes an electronic board, which uses the latest technologies and guarantees maximum performance.

Technical specifications

- stainless steel base in Aisi 304 with aluminium and lexan safety guards with easy access for work area.
- ABB brand Delta robot for handling the gripper, equipped with suckers in certified food material.
- vision system with high resolution camera.



TRAVAGLINI

www.travaglini.it

CLEAN ROOMS

Fields of application

Since 1950, Travaglini has been a worldwide leader in the manufacturing of equipment for the production of sausages, hams and dairy products.

Description and strong points

Advanced conditioning and air treatment systems as well as clean rooms represent the company's core business. Clean rooms, in particular, are built for minimizing the introduction, generation, and retention of pollutant particles within. Air distribution inside a clean room can be implemented in different ways - unidirectional vertical flow, unidirectional horizontal flow, non-unidirectional flow, mixed flow - and this, together with the different

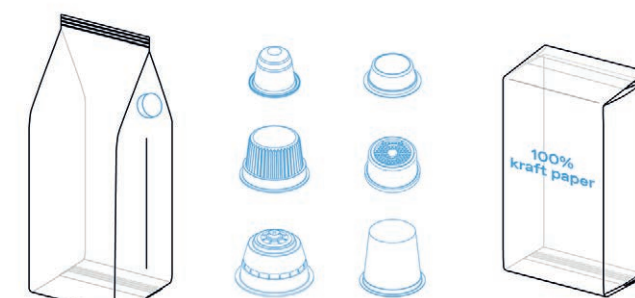
grades of filtration, determines the level of protection against product contamination. The most important environmental parameters to achieve the ideal product and packaging quality, energy consumption, machine functionality and workers' comfort are: temperature and humidity control; differential pressures of the rooms; the level, uniformity and color of lighting, and finally noise and vibration. The equipment is designed for working in four distinct phases: 1 Production - temperature and ambient humidity is checked; 2 Cleaning - at the end of the working phase, the necessary cleaning operations are carried out in the room; 3 Drying: after washing, the room is dried; 4 Maintenance: the period following the drying phase and preceding a new working phase.



MEAT-TECH HALL: 15P BOOTH: C06-C12

ICA

www.icaspa.it



AUTOMATIC PACKAGING MACHINES

Fields of application

Food & beverage.

Description and strong points

Cap closure application on flexible packaging material. To maximize practicality, always keep the product fresh, dose precisely the desired quantity without leaks, and have a pack always in a good-looking shape. Thanks to the new capsules

machine RCL1, it is possible to work with all the top coffee capsules from top market players. The capacity can achieve 85 caps per minute and changeover in 20 minutes. HF100 is one of ICA's historical machines, that works with 100% kraft paper, now renewed with the new-patented system to obtain an air-tight closure of the bag mouth, no more dust in the supermarket shell as well as in your home pantry.

NIEDERWIESER - FLEXIBLE FILMS CONVERTING

www.niederwiesergroup.com

MEAT-TECH HALL: 15P BOOTH: MT-B28



NEXTFLEX - RECYCLABLE FILMS AND VACUUM POUCHES

Fields of application

Food packaging.

Description and strong points

NextFlex is a fully recyclable line of thermoforming films and vacuum pouches, based on a Mono Polyolefin (MPO) structure made of polyethylene, polypropylene, and minor amount of EVOH. Available in 11-layer coextruded film or laminated film version, for customization, NextFlex products reduce film density by 6% when compared to similar polyamide structure. Maximum flexibility, high barrier properties and reduced energy spending on

welding and forming processes. The NextFlex family expands by including new mono-material structures in polyethylene and polypropylene, in coextruded and laminated versions.

Technical specifications

- Pouches/Film coextruded | NextFlex: MPOX (PP-EVOH-PE), MPOX-PP (mono material), MPOX-PE (mono material).
- Pouches/Film printable | CombiFlex R: OPP/PE-EVOH-PE, OPP/PP-EVOH-PP, OPE/PE-EVOH-PE.
- Recyclability certifications obtained by NextFlex film: Institut Cyclos-HTP, Interseroh Certification (overall rating of 19/20).

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MACHINES FOR CHEESE PROCESSING AND CUTTING



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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



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ROCK 20 PLUS
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innovation showcase

I.C.S.

www.icscond.com

AS100/TC

Fields of application

Salami, cured pork meat factory, delicatessen.

Description and strong points

AS100/TC is the only cabinet for drying and maturing of salami working with a dehumidification and cooling plant of static type that reduces drastically the danger of incrustations and excessive dehydrations of the products to treat. This technology allows a big versatility of working like cold drying to product really plain salami or conventional, inno-

vative and experimental drying. The large color 7" touch-screen display allows the setting and the complete control of all operating parameters, which can be controlled remotely via PC or tablet. The USB port allows to download all data on the PC to perform all desired analyzes. The equipment is completed by 30 salami-carrying bars made of stainless steel.

Technical specifications

- Dimensions mm. 1.420 x 820 x 2.130
- Power kw 1,9 at V. 220
- Storage capacity up to 200 kg



MEAT-TECH HALL: 15 BOOTH: MT-A01 MT-B02

ILPRA

www.ilpra.com



FOODPACK HYPER

Fields of application

Packaging of fruits and vegetables, meat, fish, ready meals, dairy products and more.

Description and strong points

FoodPack Hyper is an in-line tray sealer designed to meet the needs of large-scale production. Available in the 1000 and 1250 versions, this model includes the CPS (Constant Placement System) technology that allows the continuous inflow of trays, thus increasing speed. Hyper can be easily integrated into any production line and is characterized by the presence of the Anti-crush system for the incorrect positioning of trays, the recognition system of authorized personnel and the predictive maintenance

to plan maintenance and replacement of components. All movements are mechanical (including sealing). Although this solution achieves very high performance and speed, it guarantees extreme precision in the positioning and sealing phases, offering a quality end product.

Technical specifications

- In line power supply
- Automatic film tensioning
- Quick mould change
- Brushless drive
- Limited film waste
- Quick and easy disassembly belts system
- On-screen data capture and self-diagnostic system

IMA ILPAK

www.ilpak.com

DELTA FLOBAG

Fields of application

Meat & poultry, cheese industry.

Description and strong points

The Delta Flobag is the company's most efficient solution to shrink and vacuum processed meat and cheese. The stainless steel and hygienic design allow the machine to work in harsh and wash-down environment both as stand-alone flow wrapping machine with long-dwell technology and integrated in complete solution to meet different market needs. All Flobag machines are electronically controlled and equipped with

variable cut off length control to minimize and optimizes film usage. Its main strengths are: Hygienic design, Inhibition of bacterial proliferation, Minimised cleaning time, Electronic machine with commercially available components, Misplaced product detection.

Technical specifications

- Speed: 60 cpm.
- Wrapping materials: Shrink barrier films, laminated, co-extruded and all sealable films including new generation sustainable materials.
- bag dimensions: L: up to 650 mm, W: up to 320 mm, H: up to 200 mm.



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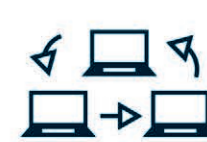
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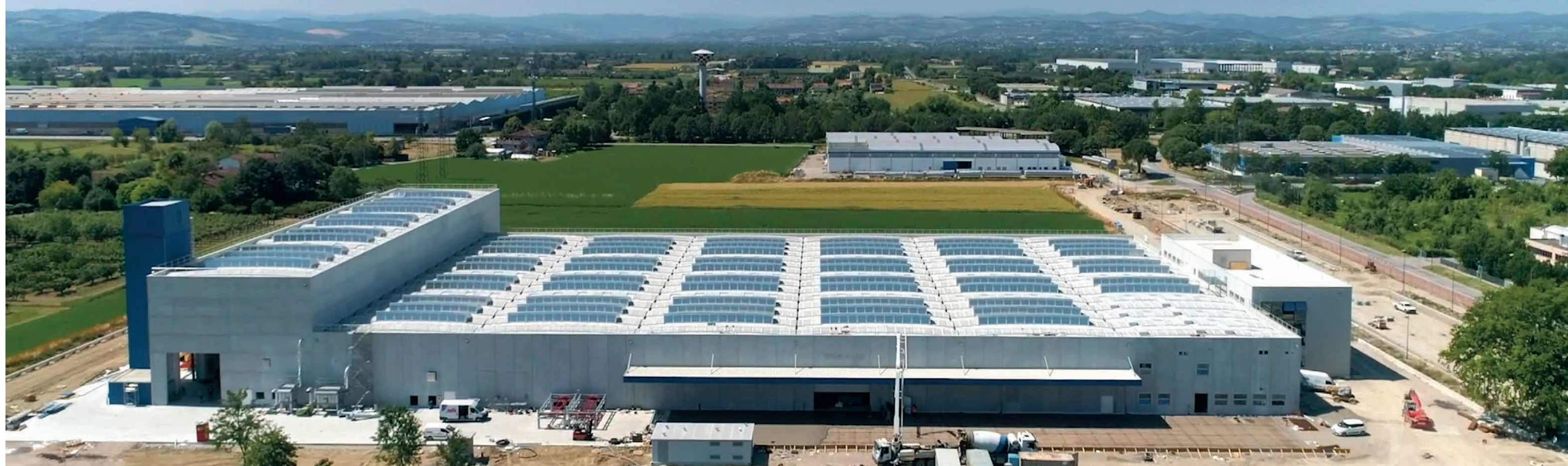
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PACKAGING MACHINES

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CEPI: “If your process needs it, we can do it...”

“...And if we can’t do it yet, we will develop it, just for you”. The company motto accurately portrays its mission. Where customization is not a plus but a must. Since 1985.



by Federica Bartesaghi

A new, technologically-advanced and environmental-friendly headquarter which tripled the production area. A global network of offices and technicians able to provide assistance to all customer needs. And cutting-edge solutions equipped with the most advanced technologies. CEPI, specialized manufacturer of bulk-handling systems for the storage, conveying and metering of raw materials, as well as fully integrated automation and technologies to complete all production processes, approaches its 40th anniversary enjoying very good health. A family-run, Italian company with an international outlook, operating globally with a network of local partners spanning the five continents, and with offices in Malaysia to coordinate operations in the Asian market.

“Since 1985, we have been working with the most important companies from all sectors

of food manufacturing”, Stefania Montalti, communications manager, explains. “We are currently moving into our new headquarters: after the exceptional 87% growth in the past decade, we have built a new facility that tripled our productive area to a total of 15,000 m2, with a 13,000 m2 factory space and the rest dedicated to offices. As we approach the 40th anniversary since our foundation, we designed our new home to be beautiful, but most of all, green and safe.”

CEPI’s new headquarters will be powered and heated by renewable energy, including a 430 kw/h solar system, radiant floor heating, total heat recovery, recovery of rainwater for irrigation, refills for electric cars, high efficiency heat pumps, increased insulation and high brightness shed. “They are also designed to completely safeguard worker safety - Montalti adds -, with microfiltration against fine dust in

the air, welding gas distribution system, lighter-weight roof and swinging hooks.” The plant includes a 240 m2 testing and prototyping room fitted with metrology room, “which is a testament to our dedication to research and will help us provide even further customization to our customers, as well as food technology assistance in developing recipes and mixes.”

Always in the forefront of innovation

CEPI’s vision has centered research, customization and flexibility since the very beginning. The company’s mission goes indeed beyond just assembling food machinery. “We build turn-key installations that manage the production line from storage to dosing, all the while developing specialized solutions to match diverse and ever-changing needs across the planet,” Stefania Montalti underlines. “CEPI brings to the table a global knowledge of

CEPI: “Possiamo rispondere a ogni esigenza produttiva”

Azienda a conduzione familiare sin dalla fondazione, nel 1985, Cepi ha sviluppato un network che le consente di operare, con efficienza e tempestività, in tutto il mondo. E oggi, grazie alla nuovissima sede realizzata secondo i principi della sostenibilità ambientale, ha triplicato l’area dedicata alla produzione di impianti chiavi in mano per lo stoccaggio, il trasporto e il dosaggio delle materie prime, con automazione integrata di tutti i sistemi e tecnologie per il completamento di ogni processo della produzione alimentare.



materials, environments, and markets as well as the continued research that goes into developing around 300 unique systems every year.”

Born from the encounter of two visions: an engineer’s and a manufacturer’s, CEPI has grown into an ‘idea factory’ that puts technology squarely at the center of its work, developing around the very idea of turn-key: fully customized, fully in-house designed and manufactured thanks to the highly diversified handling technology it provides.

The right technology for all materials

CEPI’s offer includes multiple indoor and outdoor storing options in stainless steel or antistatic fabric, minisilos and dumping stations for medium production volumes and a broad spectrum of stations for the accurate management of micro ingredients. “Powders, granular products, liquids, fats. Macro, micro, medium volumes. Fermentation, cooling, fluidization, milling, blending, rework. Our motto is: if your process needs it, we can do it. If we can’t do it yet, we will develop it, just for you. Our technologies evolve to match each individual demand from the manufacturer side, leading to an unparalleled technological range”, Stefania Montalti highlights.

Materials are moved by clean and efficient conveyance systems designed to minimize the energetic impact. Dosing is handled in modular hoppers for powders and tanks for liquids, as well as the 3in1 station for the production of premix. Other applications include flour cooling, fermentation, sugar mills, invert sugar technology, salt solution systems, fat and liquid tanks, fat cold metering, bread and biscuit rework systems including liquid rework of sandwich biscuits, and CIP or PIG washing system for a complete hygienization of tanks and pipes.

Turn-key, for real

CEPI provides a turn-key system that includes fully integrated automation, with production management through touch panels and software for process control, full traceability and warehouse of the management. Hardware and software design is done completely in-house. Each system is designed through a comprehensive study of the manufacturer’s processes that includes all operations from warehouse to marketing, and customized to match analysis of raw materials, site evaluation, environment and consumptions.

“Turn-key means that the user of the system is completely independent as soon as we finish commissioning and start-up, both in managing the system and in managing the data”, Stefania Montalti explains. “In CEPI, we like to say that our product is the bulk-handling system as a whole and not any specific technology, and our service is the customization. Last but not least, our installations come with integrated automation and are completely traceable, therefore all the data regarding the operations of the bulk-handling system is included in our project. We feel that a system that does not provide all the information about its operations cannot be called turn-key. Not only do we produce the data but we also offer total information exchange with any third party in the line.” And since every installation is different, CEPI’s tailor-made work would not be possible without a continuous dialogue with customers, and without a worldwide network of local partners who are able to provide technological and sales related support at all stages of the project.

Remote control: a company priority

One of latest industry trends that CEPI was able to comply with is the increasing preference for remote control of all operations, from any location and on all devices such as smart phones and tablet. CEPI is indeed able to provide all this alongside remote commissioning, maintenance and monitoring. The automation team provides full 24/7 remote support on all tools with live visualization on VPN network, management of production and intervention on the source code. Testing, optimization, start-up and training can be delivered remotely. Virtual and personalized tutorials and live assistance with dedicated devices are also included in the services provided.

“Globality, flexibility, expertise and dialogue: this is the special recipe behind a rich history of developments that includes too many technologies to list comprehensively”, Stefania Montalti highlights. “To name only a few of the most recent ones: the 3in1 station with vertical blender for the production of premix, the sandwich biscuit rework system adding to our existing rework solutions for bread and dry biscuits, the improvements making our microdosing station even faster and more flexible, and the zero environmental impact heat treatment for the total sanitation and disinfection of outdoor silos.”



The global trade ‘roller coaster’

The upswing of commerce is disrupting global logistics. Containers fall short, as well as drivers. And costs are soaring, also for raw materials.

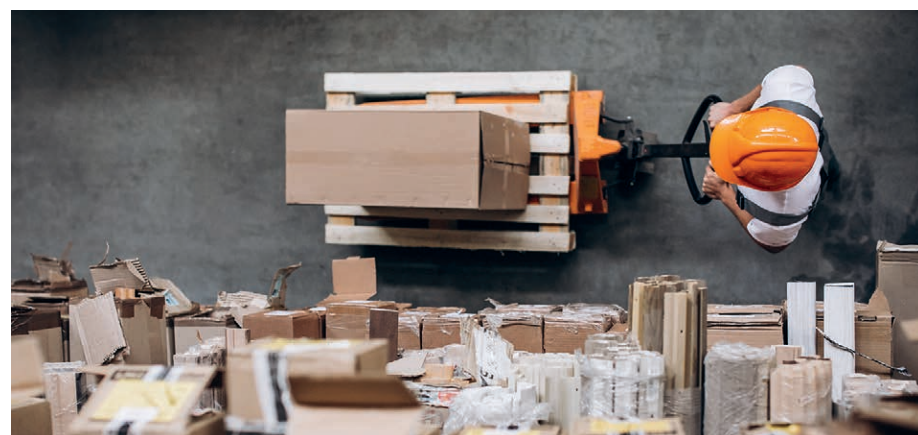
by Eleonora Cazzaniga

Logistics is undoubtedly among the sectors revolutionized by the pandemic. The closure of a number of major ports due to Covid-19 outbreaks, the slowdown in control and customs clearance procedures, the raw materials crisis also linked to the production lockdowns that occurred in 2020, have turned freight transport activities into gold mines.

In addition, the economic recovery of the major industrialized regions - first in Asia, then in the US and later in Europe - has

led to a peak in demand for goods and commodities, and an uncontrolled increase in the prices of both raw materials and means of transportation. Leading to the despair of some and the sudden wealth of others.

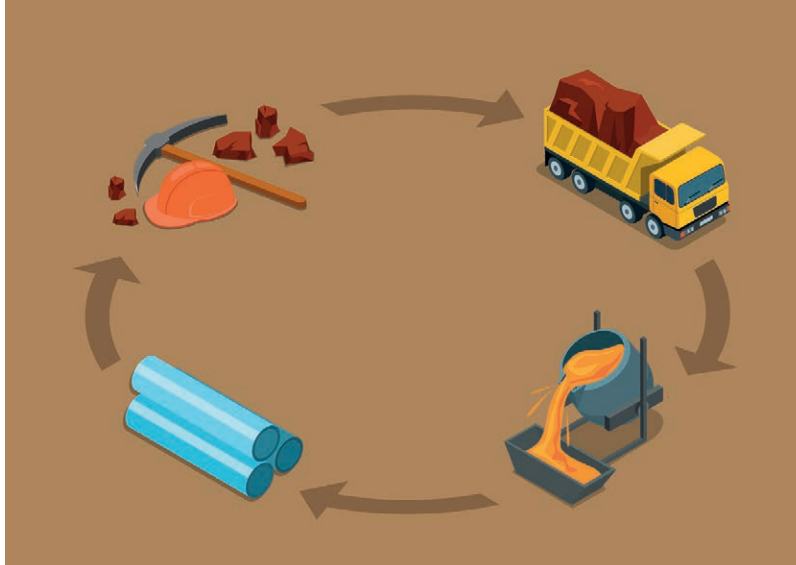
And as the world watches the situation unfold with bated breath, the most critical time of the year for international trade approaches: Christmas. And this year, getting products onto shelves around the world may not be so obvious.



Il commercio mondiale sulle montagne russe

La ripresa delle attività a pieno ritmo manda in tilt la logistica mondiale. Mancano i container, ma anche gli autisti. E i prezzi schizzano alle stelle, anche per le materie prime.

RAW MATERIALS: AN ONGOING CRISIS



Although the worst seems overcome, the global crisis, that has been affecting many of the main commodities for more than a year, is not over. Actually, it could seriously threaten the recovery of industry. In a webinar organized at the end of July, Anima, the Confindustria federation that brings together 34 national engineering associations, analyzed the performance of the indexes for plastics, steel, ferrous and non-ferrous metals, and energy. “In recent months”, said Pietro Almici, vice-president of Anima Confindustria, “the price of many materials has settled at historic highs. In addition to low availability and rising prices, there is also a financial difficulty. With the same number of suppliers, only about 50% of goods are provided compared to last year”. An emergency that, at the moment, only seems to affect industry, but according to Almici, “when it will reach the end consumer, it will cause a serious problem of inflation”.

INCREASING PRICES AND THE ‘TANGLE’ OF OCEAN FREIGHT RATES

The economic recovery in the major industrialized areas, the resulting spike in demand for commodities and the parallel contraction in supply - also due to the various lockdowns and disruptions to supply chains - have led to an uncontrolled rise in prices, generating a cost inflation that now worries all the major global monetary authorities. “We have seen an uninterrupted growth since March 2020. The increase in consumer prices derived from costs has reached 5%. Something we have not seen since 2008”, explains Achille Fornasini of the University of Brescia, who analyses another serious problem: ocean freight rates. Given the ongoing emergency, “all major shipping companies have formed new alliances”, says Fornasini. “They prefer the most profitable routes and port handling controls are experiencing delays, as happened recently in China. All this creates extraordinary profits for the big international carriers, which in just one year gain the same money they used to make in two years”. According to the data from Anima-Confindustria, for example, from March 2020 to July 2021, the rental fee of containers for the Shanghai-Genoa

route grew by 709.5%. More than 80% of the global container ship capacity is controlled by the top 10 shipping companies. And at the top of this pyramid is Maersk. In the second quarter, the Danish company, which transports one in five containers in the world, reported record revenues from its ‘Ocean’ business, valued at 11.1 billion dollars, compared to 6.6 billion in 2020. And an operating income (Ebit) of 3.6 billion, which amounted to 500 million dollars last year. Thanks to a 16% increase in volumes and a 60% rise in average rental fees. In early August, Maersk also announced the acquisition of two e-commerce logistics companies, one in the US and one in Europe, and plans to further strengthen its land-based business through other strategic acquisitions. Energy costs have lately been another cause for concern: “We are suffering the global increase in all energy sources that are driving up bills and fuel prices”, says Fornasini, who highlights a substantial increase in oil, gas and coal prices. The cost of the main polymers has instead reached and surpassed historical highs and is now being reduced.

DESPERATELY SEEKING DRIVERS



Shipping transports are not the only one gone haywire with the pandemic. The e-commerce and home delivery booms have also contributed to a surge in goods movement on the road. And everyone, from logistics operators to supermarket chains, is willing to pay top dollar for (unobtainable) drivers. In Italy, Gerardo Napoli, director of Napolitrans, which specializes in temperature-controlled transport, has complained that although he offers a regular logistics contract and a salary of 3,000 euros per month, he receives no applications for the 60 driver positions he desperately needs. The same thing is happening miles away at Fercam in Bolzano - a logistics multinational with a turnover of around 800 million euros - which is urgently looking for 40 truck drivers with knowledge of English. But if it's going badly in Italy, the situation is even worse in England: the obstacles of the pandemic are added to those caused by Brexit, which have made the job market unattractive to foreigners, the ‘hard core’ of the sector workforce. According to the Road Haulage Association (Rha), the British road haulage association, there are 100,000 fewer workers in the country than before Brexit. The result? Semi-deserted shelves and large-scale retail trade in trouble. The situation went so serious that the government was ready to deploy the army - 2,000 Royal Logistics Corps drivers - to transport goods. “There has never been a better time to get behind the wheel of a Waitrose and John Lewis van”, says Mark Robinson, supply chain director for John Lewis & Partners (Lgv), the British department store chain and owner of the Waitrose supermarket brand. On 8th August, the brand announced a pay rise of 2 pounds an hour in daily wages - a total of 5,000 pounds a year - for the drivers in its fleet.

The global trade ‘roller coaster’

Turn off the light

Since 1st October, electricity and gas bills have risen by 29.8% and 14.4% respectively. State intervention has limited the damage, but in the future we must try to avoid the ‘perfect storm’.



by Davide Grammatica

Arera - the Italian Regulatory Authority for Energy, Networks and the Environment - has updated the electricity and gas bills for the fourth quarter of 2021. Electricity marks +29.8%, while gas follows with +14.4%. And it could have been worse. “The extraordinary dynamics of raw material prices towards historical highs and the high quotations of CO2 emission permits, would have led to an increase of more than 45% in the electricity bill and over 30% in the gas bill”, explains Arera in its statement.

The Italian government had already warned that, during the next three months, electricity bills could have increased by 40%. And, in general, the other European countries have not hidden their concerns about rising energy costs. Across EU, the legislatures are carefully examining billions of euros in emergency packages, aimed at protecting households and small businesses that have struggled to stay afloat during the pandemic. Italian Prime Minister Mario Draghi was one of the first to address the matter, presenting on 23rd September a 3 billion package in order to mitigate the increasing energy prices. The plan is to freeze gas and electricity bills for about three million

households, while exempting six million small businesses from fixed charges and reducing the value-added tax rate on natural gas from 22% to 5% for the entire fourth quarter of 2021. Draghi explained that the action has a “strong social value”, and it should be evaluated considering the one billion euros already earmarked to intervene directly in the energy market by cutting consumption prices.

Italy seems to be more sensitive to the subject than the rest of the European Union, given that it meets more than two thirds of its energy needs thanks to import, and gas alone covers half of residential energy consumption. Therefore, proportionally speaking, the price increase will affect the bills more than in France, Spain and Germany.

In August, energy price inflation rose at an annual rate of 20%, the fastest in almost 40 years, and 15.4% faster than in the eurozone. The high cost of energy is also having a significant

impact on businesses, with the prices of industrial products rising at a pace of 12.3% per year in August, far more than the percentage inferior to 1% recorded at the beginning of the year.

Then there is the sustainability issue. The transition from a fossil fuel economy to an all-electric one is not a walk in the park. And it also has a side effect on bills. The increase in gas prices depends on the growth in raw material prices, but also, for a good 20%, on the EU permits for CO2 emissions. And if we add the fact that the summer was not particularly windy, that fossil fuel power stations had to make up for the shutdown of large wind farms in the North Sea and the Baltic, and that Asia hoarded up consignments of liquid natural gas regardless of price, then we can easily create the perfect conditions for a ‘perfect storm’. For the European authorities, however, the path is clear. The energy transition cannot stop, but it must rather accelerate. “If we had done the Green Deal five years ago, we would not be in this situation now”, said Frans Timmermans, vicepresident of the EU Commission.

If it was not enough, financial and international speculation must also be taken into account. A globalized world is subjected to the moves of traders, but also of geopolitics. The IEA (International Energy Agency), for example, believes that Russia could do more to increase gas availability and ensure that storage is filled to adequate levels in preparation for the next season. But the Russians are limiting supplies because of technical glitches, which arouse suspicion that prices are being kept arbitrarily high. Speaking about oil, instead, Opec has every interest in restricting resources, both for its own price policy and because it has every interest in defending its own revenues.

Energy prices in Europe will be managed by the measures taken by individual EU countries. However, the European Commission, through Ursula von der Leyen, has indicated that it will propose a plan to tackle the problem at the summit of heads of state to be held in Brdo, Slovenia, in the next weekend.

Non lasciare la luce accesa

Dal 1° ottobre le bollette di luce e gas segnano un aumento rispettivamente del 29,8% e del 14,4%. Gli interventi dello stato hanno limitato i danni, ma in futuro bisognerà cercare di evitare la ‘tempesta perfetta’.

end

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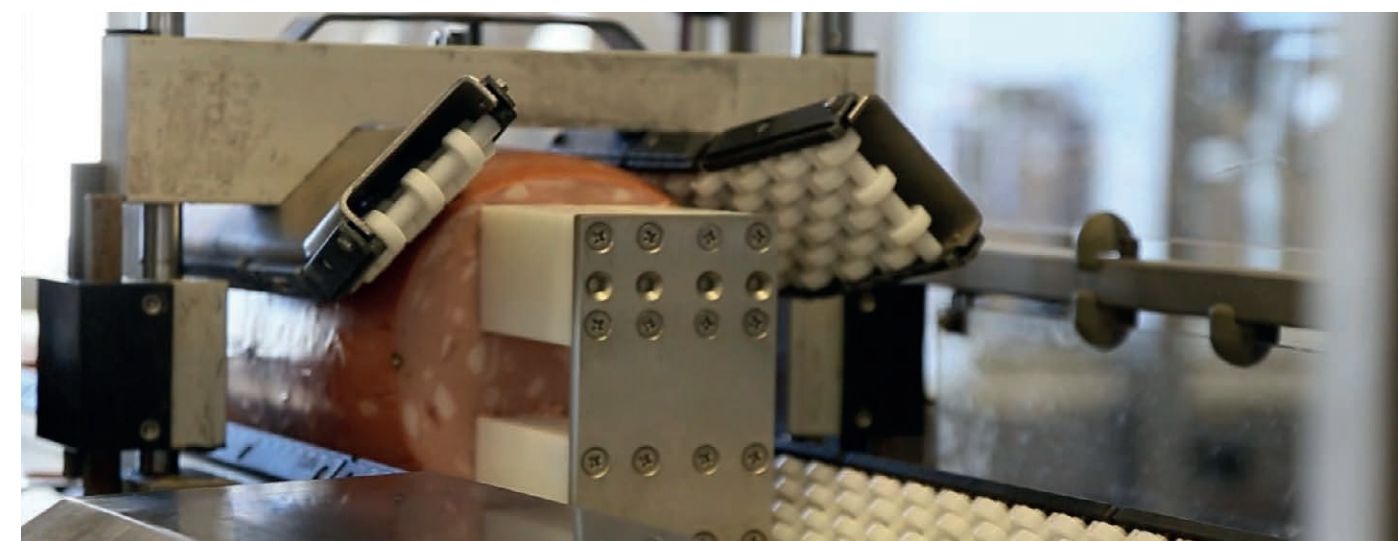
Gelmini's art of making Mortadella

The company presents new solutions for deli producers. Characterized by extreme flexibility and automation. And directed, in particular, to manufacturers of the famous specialty of the Bolognese tradition.

by Federica Bartesaghi

In just 30 years Gelmini Macchine has become one of the leading suppliers of food processing machines for the dairy sector. Now it presents some interesting innovations for the deli and meat industry, which is part of the company's core business. Hence in the '80s Antonio Gelmini, thanks to his deep knowledge of all the processing phases of prosciutto, founded Gelmini Macchine. Based in Langhirano, in the heart of the Italian 'Food Valley', the company used to supply the most important deli producers of this area with its machinery. Since its foundation indeed, Gelmini Macchine has been highly specialized in Prosciutto di Parma processing machines. Over the years it has expanded its technological know-how to other important sectors and has reached a leading position also in the market of machines for processing and packaging other food products.

Recently, Gelmini has introduced new automation systems for the cutting and packaging of delis and meats and also a Mortadella loading portion thermoforming machine. “Lately, we presented the Delta Robot Manipulator, which guarantees a high level of automation and



a significant cost reduction,” said Marco Mantovani, CEO of Gelmini Macchine. “These are high-quality technologies and they easily fit into every kind of cutting and packaging line. Their productive capacity allows them to work 30-40 items per minute. In addition, they perfectly adapt to different sizes and fully reflect the principles of Industry 4.0.”

Despite the difficulties caused by the pandemic, in 2020 the company's turnover increased by 5%. To get in touch with its clients, Gelmini Macchine strengthened its remote assistance and inaugurated

two digital platforms of web marketing. A new e-commerce page for spare parts has been launched too. Customer service is fundamental for the company, which supports its end users in every phase of the process. “We follow each customer in a tailored way even after the installation and commissioning of the systems, through scheduled maintenance services, technical assistance at the customer's premises, supply of parts and accessories, proposals for upgrades and improvements of the machines,” highlights Marco Mantovani. “Our headquarter has a laboratory equipped for the revision

and maintenance of machines, a warehouse which supplies local and international clients with the spare parts they need and a network of specialized engineers who carry out routine visits and scheduled maintenance. They are also available for urgent interventions. Lastly, there is also a team dedicated to the technical training of our clients.”

Although Italy is the main destination market for Gelmini, the export share keeps increasing too. Today, it accounts for 25% of the whole turnover. Among the most important markets, there is Russia, followed by France and Switzerland.

La mortadella secondo Gelmini

Il fornitore di tecnologie per l'agroalimentare presenta nuove soluzioni per i produttori di salumi. Caratterizzate da estrema flessibilità e automazione. Ne è un esempio il Robot manipolatore modello Delta, dedicato al porzionamento della nota specialità della tradizione bolognese. Un customer service personalizzato, attivo anche in seguito all'installazione e all'avvio degli impianti, caratterizza l'azienda che, nel 2020, ha incrementato il proprio fatturato del 5%.



Waiting for the new Machinery Regulation

The EU Commission is moving towards the replacement of the current Directive. To ensure a more uniform implementation by the Member States and the safe integration of artificial intelligence systems. On more or less positive notes.

by Federica Bartesaghi

On 21st April, the European Commission published an official proposal to replace the Machinery Directive 2006/42/CE. Its interpretative guidelines, drawn up directly by the Commission, have been since 2009 (the year of its publication) the only official source available to manufacturers of machinery and equipment, safety components or accessories for lifting, in order to clarify any issue relating to construction, use and application, and to settle any disputes in legal proceedings.

Although the original Directive has been revised several times over the years, the sector is now undergoing a small revolution. Beginning with the name, which will change from 'Directive' (an EU legislative act requiring transposition by Member States) to 'Regulation' (an EU legislative act directly applicable in each Member State). This radical change was necessary first and foremost to ensure a more uniform implementation and reduce differences in transposition within the European Union.

Among the main inno-

vations contained in the Regulation, there is the safety integration of artificial intelligence systems into machines: human-robot interaction, machine interconnection, use of IoT technologies or machine learning applications, and so on. In other words, all the latest technologies that require a careful risk assessment and testing before being placed on the market. Other crucial objectives of the Regulation include bringing a better legal clarity to some current provisions and allowing digital formats for the supporting documents of the machine.

Given the legal process, final publication is likely to take more than a year. It will be effective 21 days later and applicable after a further 30 months. The current Directive 2006/42/CE will be repealed on the same date, but it will be possible to place on the market machines complying with the latter for 42 months after the date effectiveness of the new regulation.

Anima-Confindustria's position

In a Position Paper published on 5th Au-

THE MAIN NEW FEATURES OF THE DRAFT REGULATION

- Digital components, including software, have also been included in the safety components: for the first time a Regulation also applies to an intangible product, which must therefore be provided with an EU Declaration of Conformity and instructions for use.
- The Machinery Directive applies to new machines and has never taken modification work into account. However, the new regulation also applies to products that have undergone 'substantial modifications', i.e. those that affect their compliance with safety requirements.
- Obligations are introduced for the importer, who will be responsible for verifying the conformity of the imported product; and for distributors, who will be responsible for the requirements relating to the supporting documents of the product and its correct CE marking.
- The language of the information and documentation will have to be defined by each Member State and the documentation may be provided in digital format.
- The new Regulation applies to systems using artificial intelligence technologies for the aspects concerning possible influences on the safety of the machine. In particular, the risk assessment will have to take into account the evolution of the behaviour of machines designed to operate with different levels of autonomy.
- In order to guarantee computer security, the new machinery Regulation requires control circuits to

be designed in order to prevent malicious attacks from causing dangerous machinery behaviour.

- Traditional methods of protecting people by segregating hazardous areas are not suitable when humans and machines have to share a common workspace, as for collaborative robot applications (or cobot). The essential health and security requirement relating to risks due to moving parts has therefore been amended to take account of the new solutions to be adopted to ensure the safety of people in collaborative applications.
- The CE Declaration of Conformity has been replaced in the new Machinery Regulation by an EU Declaration of Conformity, in line with the new legislative framework. When more than one European act applies to a product, a single EU Declaration of Conformity must be drawn up, covering all of them.
- Annex IV of Directive 2006/42/EC, giving the list of machines considered as dangerous, has become the Annex I of the new Machinery Regulation. Software performing safety functions placed on the market separately and machines incorporating artificial intelligence systems performing safety functions have been added to the products included in this annex. For these products, the possibility for the manufacturer to apply to the conformity assessment procedure with internal checks on the manufacture has been removed, and therefore the intervention of a notified body will always be required.

Aspettando il nuovo Regolamento macchine


Il 21 aprile la Commissione europea ha pubblicato una proposta ufficiale di sostituzione della Direttiva macchine 2006/42/CE. Le cui linee guida interpretative, elaborate direttamente dalla Commissione, sono dal 2009 l'unica fonte ufficiale a disposizione delle aziende produttrici di macchine e impianti, componenti di sicurezza o accessori per il sollevamento, per chiarire ogni questione relativa a costruzione, uso e applicazione e dirimere eventuali controversie in sede legale. Nonostante nel corso degli anni siano state fatte diverse revisioni alla Direttiva originale, oggi il settore va incontro a una piccola rivoluzione, per garantire un'attuazione più uniforme e ridurre le differenze di recepimento all'interno dell'Unione.

gust, Anima, the industrial organization of Confindustria representing Italian mechanical companies, comments on the main innovations contained in the proposal of Regulation, in response to the public consultation opened by the EU Commission.


"The priority for mechanical industry is to ensure that the future Regulation maintains a balance between safety and innovation aspects", explains the association. In the document, they also identify some positive aspects - such as the adaptation of legislation to the Nif, the digitalization of instructions, the conversion into a regulation and the introduction of the concept of substantial modification and clarification of obligations for those who substantially modify machines already in service - and others that are less positive or even "worrying". One of these is the compulsory certification by third-party

subjects for high-risk machinery: "An obligation that would entail a great burden for the involved manufacturers of machinery, especially for SMEs, without any real benefits for the safety of users", highlights the federation. That also calls for a "high level of coordination and interaction between the Machinery Regulation and the Artificial Intelligence Regulation, to avoid contradictory or overlapping requirements".

They also underline the risks in the standardization process, compared to what happens through traditional procedures, due to the Commission's power to adopt technical specifications through implementing acts. Finally, Anima believes that some of the new essential health and safety requirements related to emerging technologies would be better addressed through a dedicated horizontal legislation or rules to ensure technology neutrality.











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Bioplastics: an Italian excellence

The turnover exceeds 800 million euros in 2020. With a growth of 122% in 10 years. The data of the seventh annual report of the trade association points out the strengths of a sector that is a role model for Europe and the world.

by Federica Bartesaghi

The Italian bioplastics industry is a model of circular bioeconomy on a global scale. Since 2011, the year of the birth of its representative association, Assobioplastiche, this supply chain has recorded an uninterrupted growth in turnover and production volumes. The latter, in particular, grew by 182%, reaching 110,700 tons in 2020. There are 278 companies operating on the national territory (+94% in 10 years), and 2,775 employees (+117%), which in 2020 generated a turnover of 815 million euros, with a triple-digit growth, or +122%, compared to 367 million in 2012. These exceptional numbers were presented, during the annual Assobioplastiche meeting.

On this occasion, president Marco Versari, after 10 years at the helm of the association, announced he was leaving the job to Luca Bianconi, owner and CEO of Polycart, part of the Gran Plast group. “Assobioplastiche was born 20 years ago, thanks to the visionary spirit of eight companies”, Versari said. “Today, more than 50 companies are representing the entire value chain, and are part of the system. We have reached unimaginable goals, but there is still a lot to do”. Recently, Assobioplastiche entered the Biorepack Consortium, that deals with a crucial step in the supply chain: end-of-life.

The compostable polymer supply chain

Despite a complex scenario, even in 2020 the Italian bioplastics sector recorded growing numbers.

“In 2010, before the law

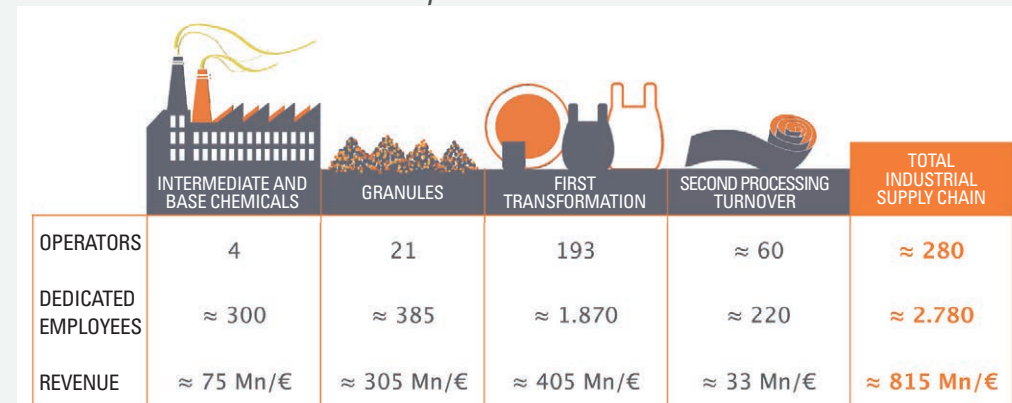
on biodegradable shopping bags was passed, bioplastics were almost exclusively used to make bags for the separate collection of organic waste”, says Paolo Arcelli, of Plastic Consult. “In 2015, development of agricultural films began, for food and non-food packaging. In 2017 ultra-light film supply chain started, followed by compostable disposable materials production in 2019”.

Last year almost all the main application sectors recorded positive numbers, with the exception of bags for the first food packaging, the so-called ‘ultralight’. In particular, shoppers (disposable bags for taking away goods) amounted to approximately 58,000 tons (+2.7% on 2019), despite the permanence on the market of illegal bags (which are still 2 or 3 units every 10). Ultralight bags showed a slight contraction (-2.9%). Films for agriculture (biofilms for mulching) confirmed their positive trend (+5%). Packaging films (food and non-food) recorded growth rates close to +20%. Compostable disposable items doubled their volumes of compostable (+116%). Bags for the separate collection of organic waste were also positive (+3.5%).

“Over the past 10 years we have witnessed the evolution of national regulations on the prevention of waste production, regulations which drove the European laws”, underlines Marco Versari. “At the same time, the separate collection of the organic fraction has been established for a quality compost which represents the engine of our supply chain, in a green economy

THE ITALIAN COMPOSTABLE MATERIALS PRODUCTION

From raw materials to finished products – 2020



Source: Plastic Consult for Assobioplastiche

TEN YEARS OF ASSOBIOPLASTICHE

The evolution of the sector from 2012 to 2020*

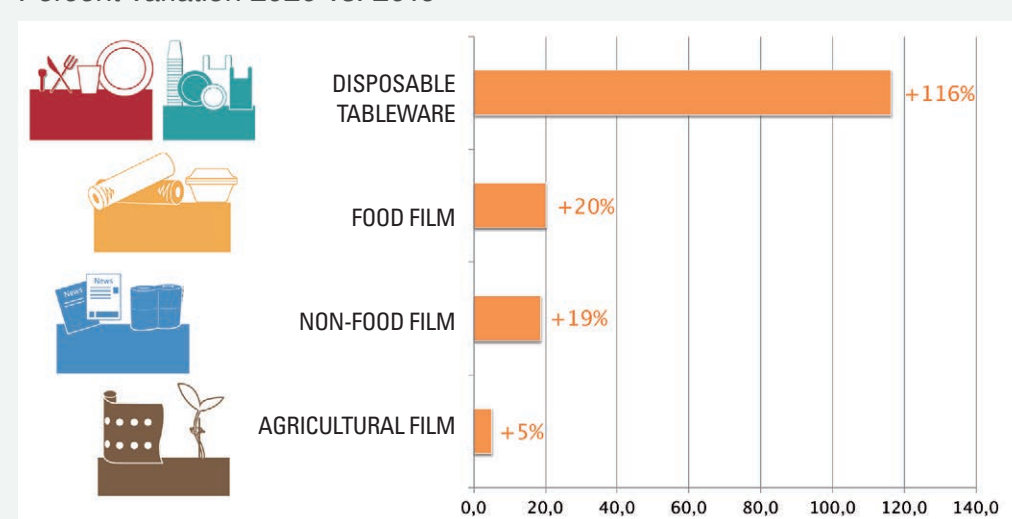


We consider only the 193 first processing companies that work (even in a minimal share) compostable plastics. In 2019 they had a 5.3 billion euros turnover, giving direct employment to over 13,000 workers.

Source: Plastic Consult for Assobioplastiche
*Historical series available from 2012

FASTEST-GROWING SEGMENTS

Percent variation 2020 vs. 2019



In 2020, the development of compostable tableware continued at a rapid pace. For the future the expectations are of a reduction in the volumes of disposables, as it happened for shoppers. Other highest growth rate segments are related to flexible packaging and agriculture.

Source: Plastic Consult for Assobioplastiche

that continues to push on new products and new applications connected with the closure of the carbon cycle and soil fertility. Italy is an example, for Europe and for the rest of the world, of how we can combine growth with sustainability, and territory with development”.

Circular bioeconomy: the Italian model

Being a leader in the production of compostable plastics, for the separate collection of domestic waste, and for the industrial composting chain, Italy has a lot to teach to other countries in Europe and around the world. This is the belief of Stefano Ciafani, president of Legambiente. However, he does not hold back, and makes a bitter comment on how Italian institutions have dealt with the European Directive on single-use plastic (Sup), against which Italy has openly sided and which entered into force on the past 3rd of Italy. “We are on the verge of a revolution. And whenever there is a revolution, there are also those who want a restoration”, Ciafani says. “For years, since the directive was approved, we have known that July 3rd was coming. This is why asking for any extension of time is unfair to those companies which have already reconverted their production”. However, Ciafani believes that the guidelines issued by the European Commission for compostable bioplastics are strongly wrong. Much better would be to follow the Italian model, which reduced plastic bags by almost 60% in 10 years.

Bioplastiche: un'eccellenza italiana

Un modello di bioeconomia circolare. Non solo a livello europeo ma su scala mondiale. È l'industria italiana delle bioplastiche, filiera eccellente che, negli ultimi 10 anni di attività – ovvero dal 2011, anno di nascita della sua associazione di rappresentanza, Assobioplastiche – ha registrato una crescita ininterrotta di fatturato e volumi produttivi. Questi ultimi hanno messo a segno, nel decennio, una crescita del 182%, raggiungendo nel 2020 le 110.700 tonnellate, per un totale di 278 aziende attive sul territorio nazionale (+94% in 10 anni) e 2.775 addetti (+117%), che generano un fatturato di 815 milioni di euro (dato 2020), con una crescita a tripla cifra, ovvero +122%, rispetto ai 367 milioni del 2012. Numeri eccezionali, presentati lo scorso giugno nel corso dell'Assemblea annuale di Assobioplastiche.

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2021: let's go back to manufacturing

by Federica Bartesaghi

The Italian capital goods manufacturing industry is leaving behind a difficult 2020. In particular, according to data processed by Federmacchine, in 2020 the sector turnover went down to 41 billion euros, -14% compared to 2019. The result was affected by both the sharp reduction in exports – down to 28 billion euros, -14% than the previous year, and a drop in deliveries by manufacturers on the domestic market: -15%, to 14 billions. There was also a heavy reduction in consumption, equal to 21 billion euros, compared to 26 billion in 2019 (-18%).

But, in spite of all, this result exceeds expectations at the beginning of the pandemic. A survey conducted by Federmacchine in April 2020 had forecasted an estimated decline of 27% in annual turnover. The number of companies (about 5,000) and employees (about 200,000) in the sector remains unchanged. “We contained the damage, because this was the case, thanks to the stubbornness of the companies”, says Giuseppe Lesce, president of Federmacchine. “After a first moment of clear disarray, also caused by the lockdown, they took over the situation by restarting their activities in Italy and abroad, despite the severe restrictions on the mobility of goods and pe-

ople”. Said this, the capital goods manufacturing industry is still one of the strengths of the Italian economic system, with an incidence of 2.5% on GDP.

Foreign markets are the weak link

The 2020 crisis has brought production and consumption values back to 2015. But the reduction in exports has reached the 2013 figure. The mobility block has had a heavy impact on foreign business, as shown by the export/turnover figure which stopped at 67%. The share of turnover achieved in Italy was 33%. In second place, with 29%, are the other countries of the European Union. Other primary markets for Italian machinery are Asia (10.3%), North America (10.3%) and Eastern Europe (9%). Shares are smaller for South America, Africa, and the Middle East.

Overall, exports lost 14.2%, and sales in the EU are in line with this figure (-14.9%). The most negative results came from East Asia (-23.5%), South America (-17.6%) and Africa (-15.1%). In the other areas, the decline is more contained: -10.6% in North America, -9.2% in the Middle East, and only -1.5% in non-EU Europe.

“The 2020 crisis was heavy, but the year went

through ups and downs. The first six months were the most complex”, explains Giuseppe Lesce. “Starting from July, the situation has been gradually improving. And the closing of 2020 was better than we imagined in the first part of the year”.

The role of Italian industry in Europe

The mechanical engineering industry is strategic for the Italian economic system, but it plays a primary role in the world rankings, too. In Europe, the Italian manufacturing industry is third in size, after the German (26.2%) and French ones (12.9%), but ahead of the English one. If we restrict the field to machinery only, Germany boasts a share of 38.3%, while Italy is in second place with 16.7%. If we look at the number of companies: Italy alone accounts for 25.1% of European companies, followed in second place by Germany (17.1%). German companies are more than double the size of the European average in terms of turnover and employees. Italian companies, on the other hand, have much lower values, equal to 67% of the average turnover and 62% of the average employees. If the dimensions are smaller, the efficiency levels are very high.

The turnover of the Italian capital goods industry collapsed by 14% in the year of the pandemic. But the first forecasts for this year are positive. And exports grow by 6.8% in the first quarter.

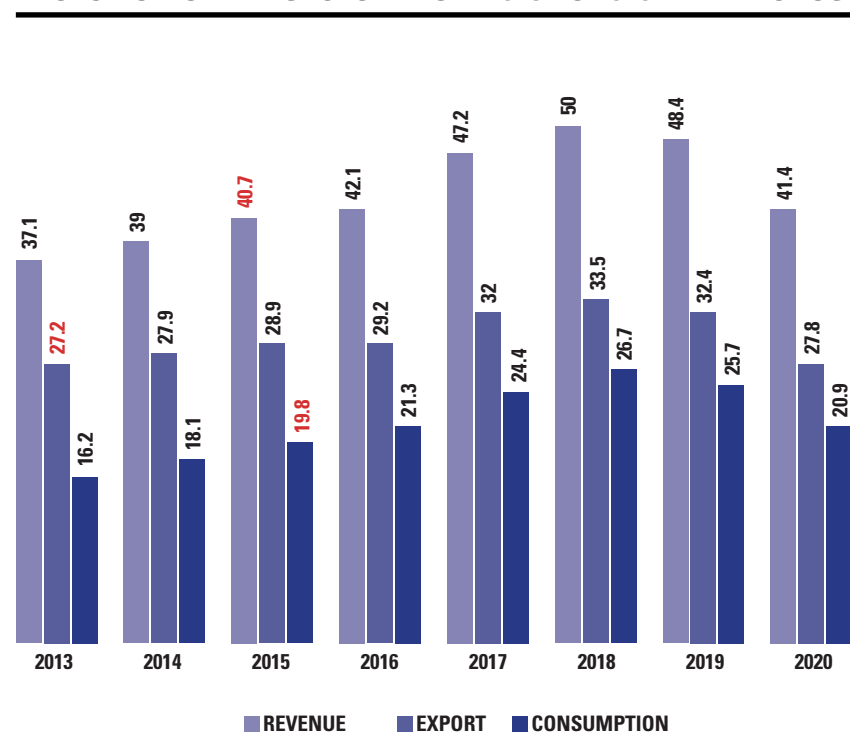


2021, si torna a produrre

L'industria italiana costruttrice di beni strumentali si lascia alle spalle un difficile 2020. Secondo i dati elaborati dal Gruppo statistiche di Federmacchine, nel 2020 il fatturato di settore è sceso a 41 miliardi di euro, in calo del 14% rispetto al 2019. Sul risultato ha pesato sia la forte riduzione dell'export – sceso a 28 miliardi di euro, pari al 14% in meno rispetto all'anno precedente – sia il calo delle consegne dei costruttori sul mercato interno: -15%, a 14 miliardi.

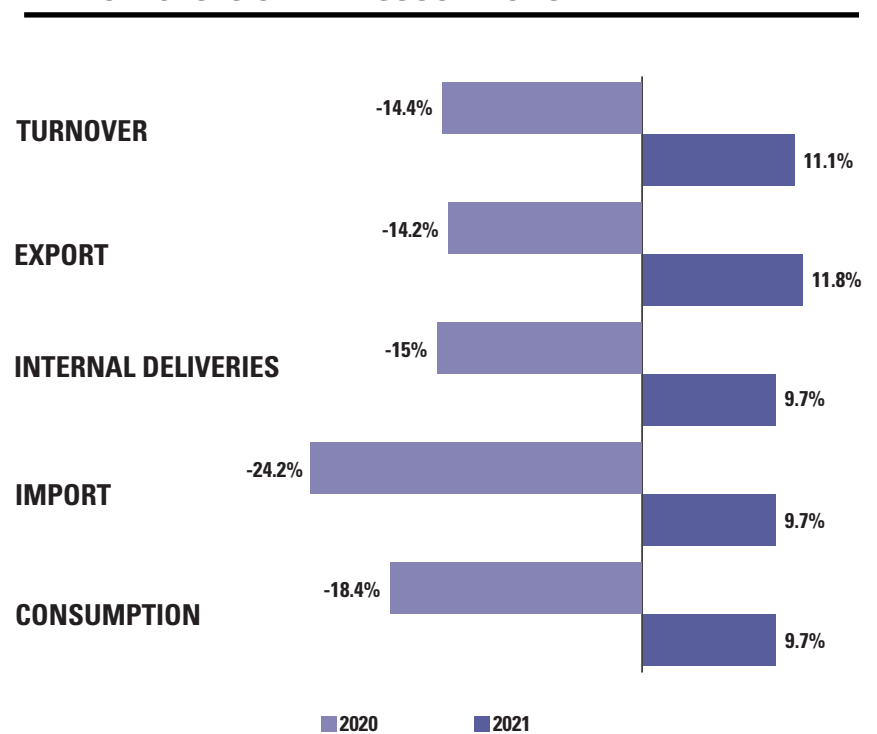
Eppure, i primi dati sul 2021 confermano una situazione di generale e costante miglioramento. Secondo Federmacchine, tutti gli indicatori economici cresceranno in modo sostenuto: fatturato (+11,1%), export (+11,8%), consumo (+9,7%), consegne interne (9,7%) e import (9,7%).

EVOLUTION OF THE SECTOR FROM 2013 TO 2020 – MLD EUROS



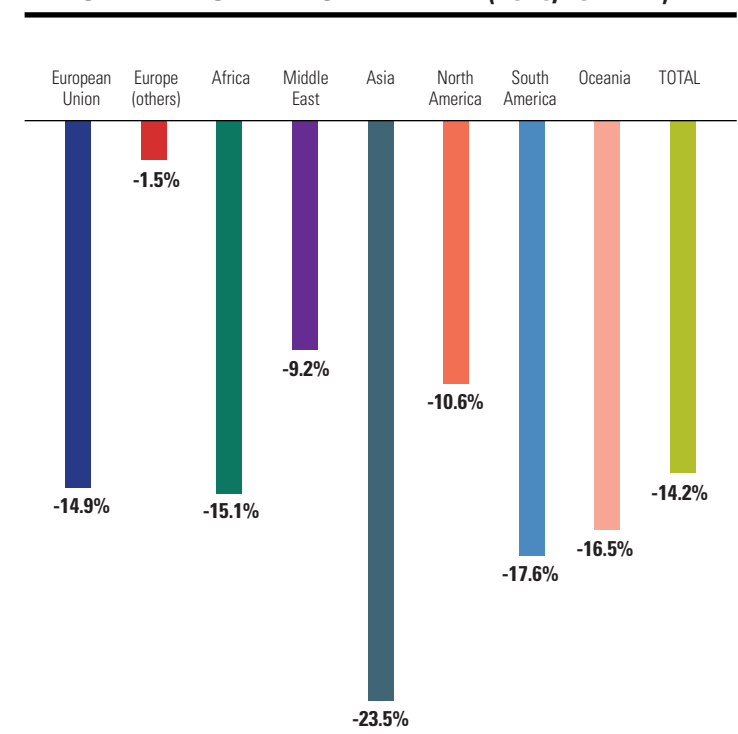
Source: Gruppo Statistiche FEDERMACCHINE

THE FORECASTS OF THE ASSOCIATIONS



Source: Gruppo Statistiche FEDERMACCHINE processing

EXPORT PERFORMANCE BY AREA (2020/19 VAR.)



Source: GSF processing on ISTAT data

ITALIAN PACKAGING MACHINERY: BACK TO 2019 LEVELS

Turnover in the first half of 2021 fell by just 1.8% compared to the same period in the record year 2019. The growth on the first half of 2020 was 21%.

The automatic packaging machinery industry recorded a robust 21% growth in the first half of 2021 compared to the same period in 2020. In the period from January to June, exports were 19.3% higher than in the first half of 2020, and domestic sales up 31.2%. With these figures, the entire industry has returned to pre-pandemic levels, with a difference of just -1.8% compared to the first half of 2019 (a record year that saw year-end sales in excess of 8 billion euros). This performance was the combined result of 9.2% growth in the first quarter and an even higher 29.4% growth in the second quarter compared to the same period the previous year. The growth is similar in the domestic market (+34%) and in the export market (+28.4% compared to the previous year).

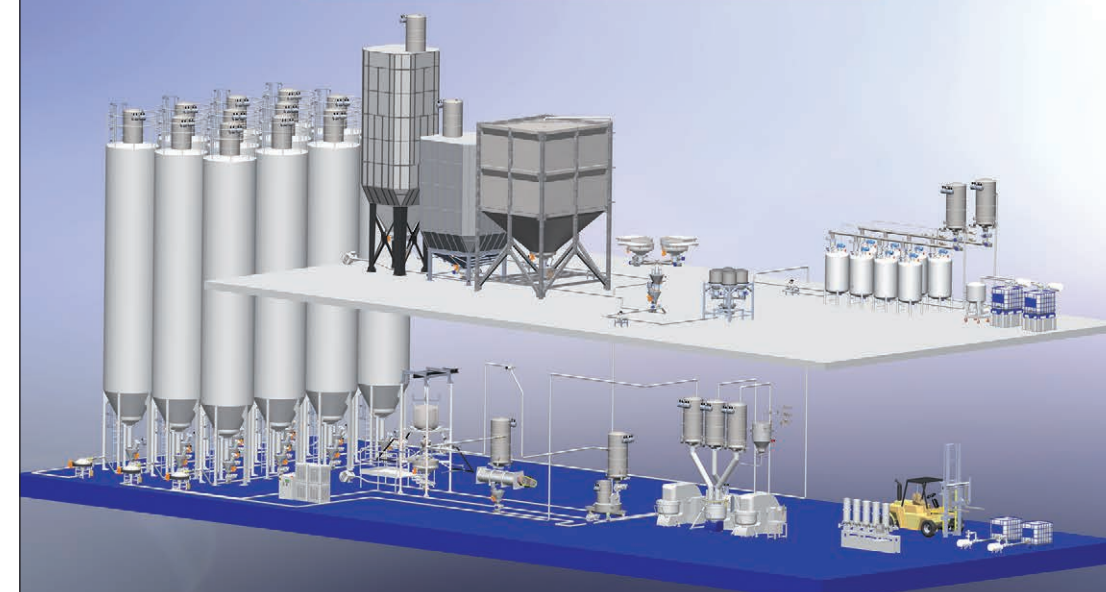
These data were published by Ucima-Mecs Research Centre in its National Statistical Survey, which every year provides an overview of the sector's performance. Last year the Italian automatic packaging machinery manufacturers essentially maintained the previous year's turnover levels.

Following the record figures of 2019, the sector saw a modest year-on-year decline of 2.9% to 7.81 billion euros, in line with the result of 2018 (7.9 billion euros). Last year also saw an increase in both the number of companies in business (635 in total, +3.1%) and in the number of employees, which grew by 7% to 35,630.

In line with 2019, export sales accounted for 78% of the total (6,08 billion euros) but fell by 4.1%. The European Union remained the main target market for Italian packaging machinery and accounted for 41% of total turnover (2,087 million euros) including sales in Italy, followed in second place by Asia with a value of 985.8 million euros and a 19.4% share, then North America in third place with 733.1 million euros (14.4%). North America is the only macro region that saw a growth in turnover (+5.9%) with respect to 2019, a when exports dropped to 691.9 million euros. Next came non-EU Europe (8.6%, or 439.7 million euros), Africa and Oceania (8.4%) and Central and South America (8.2%).



Silo Systems



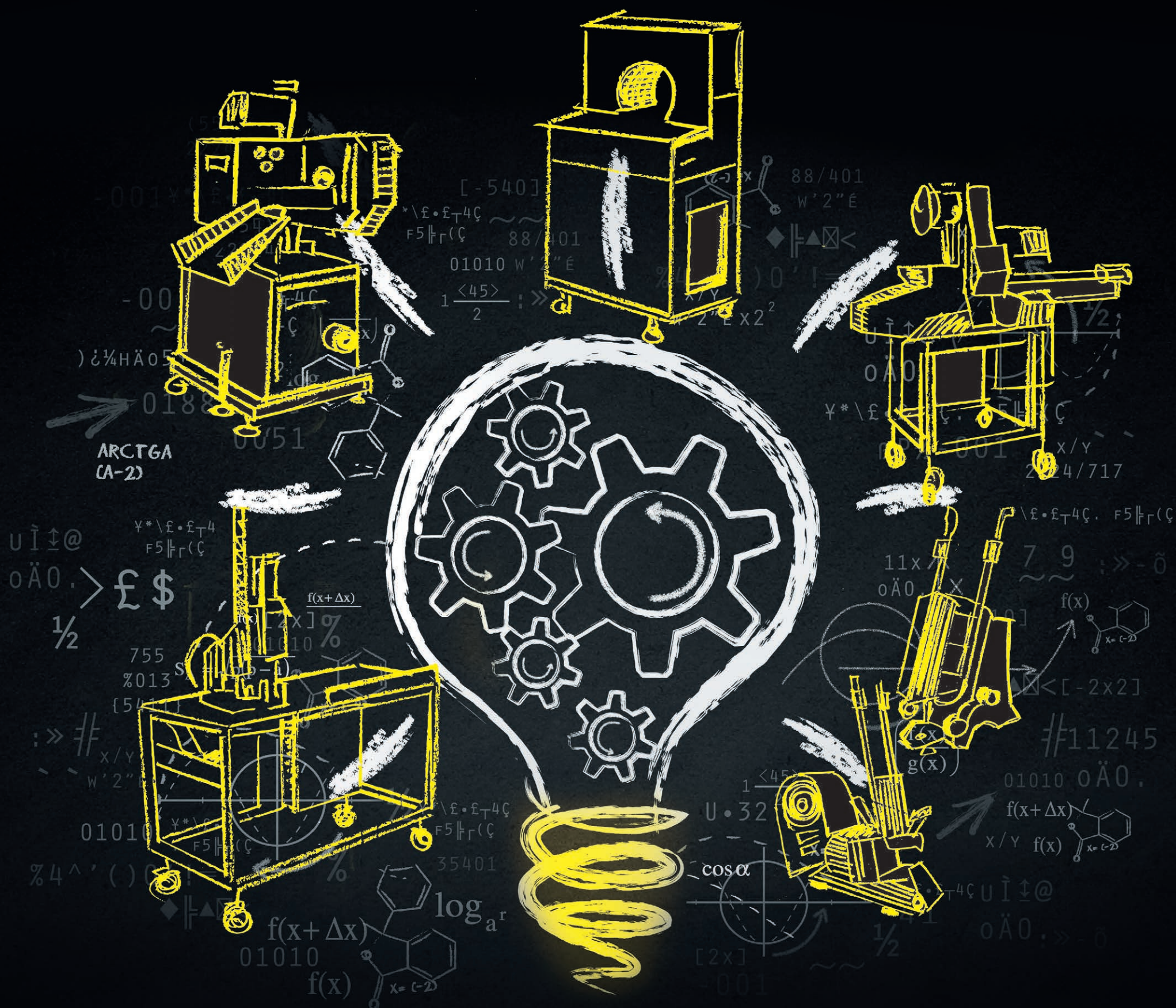
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