

Year 6 • N.5
September 2022

TECH4FOOD

MAGAZINE

DESIGN • KNOW HOW • INNOVATION • VISION

Managing director: Angelo Frigerio

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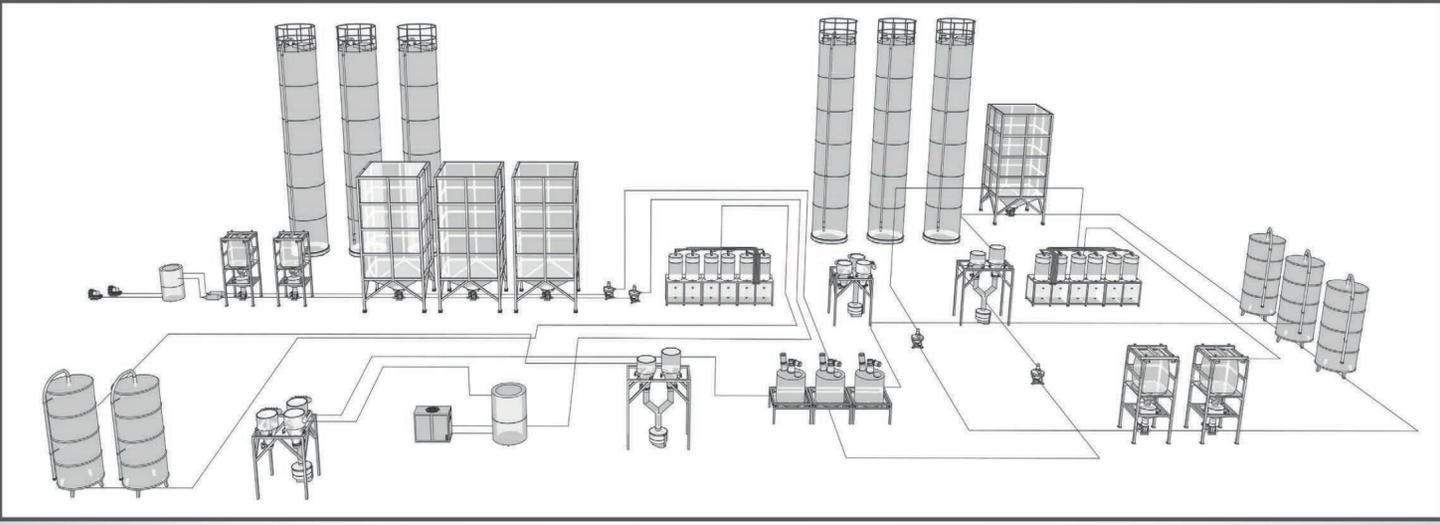
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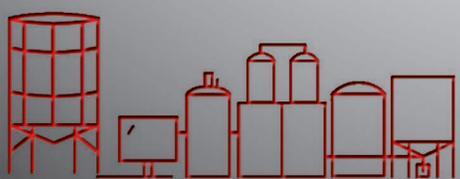


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Ibie 2022 product preview

FOOD actually

Waiting for IBIE 2022 (Las Vegas, 17-22 September) to show off the 'hottest' products and technological solutions in the baking industry, we take a look at some of the leading trends that are shaping the whole food sector, in Italy and beyond. Because now more than ever, market knowledge is crucial to build a winning business strategy.

from page 18 to page 25

Drinktec 2022 product preview

A 'SIP' of tomorrow

Driven by the long-term effects of the pandemic and unpredictable current times, consumers' appetites for healthier, cleaner and premium options is growing. And shifting desires call for new measures. A preview of the latest trends and technology solutions that dominate the beverage and liquid food industry on show at Drinktec (Munich, September 12-16, 2022).

from page 30 to page 34

zoom

Packaging is flying high (again)

Italian automatic machinery manufacturers set a new record in global revenues. The current scenario and future prospects in the 2021 balance sheet by the trade association Ucima, that welcomes Riccardo Cavanna as chairman for the 2022-2024 term.

on pages 8 and 9

rules & regulations

Chemicals in packaging: new rules will add "significant complexity" for the industry

European Digital Product Passport: opportunity or burden?

The EU Packaging Directive's revision is on its way

on pages 26 and 27

the interview

Cama Group: "This is just the beginning"

The revenue goal of 100 million euro and the transfer, in 2023, to the new headquarters in Molteno mark the start of a new phase for the packaging company, whose growth strategy is based on flexibility and brand reputation. Interview with Cristian Sala, sales executive manager.

on pages 28 and 29

"The customer? The center of our universe"

Cavanna takes service to a whole new level with the platform C-Connect. Remote support, e-commerce, and big data analytics are just a few of its features. We discussed it all with Antonio Marangon, service division manager at the Piedmont-based packaging group.

on pages 16 and 17

case history

How a 'winning' package is born

It originates from the collaboration between the technology provider ICA and the Falcone bakery company, the product awarded 'Best packaging' in the Breakfast category at the Tespi Awards 2022. Innovative, convenient and eye-catching are the adjectives that best describe it.

on page 10

the event

What's next for Foodtech?

Cibus Tec Forum, the first global f&b technology rendezvous designed by Koeln Parma Exhibitions will take place in Parma on October 25-26, 2022. An all-in-one occasion for industry, institutions and research under the sign of the latest 4.0 solutions and trends.

on page 14

the company

Ricciarelli: 180 years and not feeling them

Adjectives like longevity and creativity well describe the activity of the Tuscan firm. Supplier of complete integrated systems able to satisfy all packaging needs, from bulk goods to pallet.

on page 12



Paper straws: the sunset of civilization

by Federica Bartesaghi

The title, I admit it, is perhaps a little excessive. But a heavy topic sometimes requires a bit of sensationalism. So now you are probably thinking: are paper straws a heavy topic? The answer is yes, they are. Or at least they are for me. Hence, the matter has been weighing on my mind for some time now, and the Summer holidays allowed me to 'test the ground' and see if the problem is just mine. Let me assure you, it is not.

The fact is that paper straws make any kind of drink, still or carbonated, simply disgusting. They change the flavor and compromise taste irreversibly. After a few sips the straw is soaked, sticky, rolled up on itself. In brief, rubbish. Since I can remember I have been a proud lover of fruit juices in bricks. Apricot is my favorite, my children prefer pear, but that's not the point. For a few months now, practically all the juice brands that I usually buy have replaced the traditional plastic straw with the 'environmentally friendly' alternative, that is to say the hateful paper straw. They certainly don't do it for fun, but because this is what the famous and infamous SUP (Single-Use Plastics) Directive demands. Starting last January, it has banned a series of disposable plastic items, inserted by the EU Commission in the black list of the major and worst 'polluters' of seas and oceans, such as cotton buds, balloon sticks and, of course, straws.

I suppose that European lawmakers had very good reasons to start a crusade against plastic straws, I'm not trying to prove otherwise. But replacing them with paper alternatives is really a solution? This is the dilemma: someone is drinking, for instance, an iced tea in brick, where the brick is made of plastic. Would it be easier for him to dispose the package correctly if the brick and the straw have to be separated into two different waste collection types (plastic and paper)? Or rather if both the package and the straw can be thrown into one waste collection stream, that of plastic for instance? After all, haven't we been told by a number of experts that single-material packaging is most of the times preferable in order to improve the quality of separate waste collection?

But let's get back to straws. Besides ruining, perhaps definitively, a pleasure that I have been nurturing since childhood, the

matter also makes me reflect on the social impact of the new 'green' policies and, in particular, of the anti-plastic crusade undertaken by lawmakers around the world. Plastic, that since entering our lives has literally shaped the modern civilization, has passed from being our best friend to our worst enemy in just over a Century. The biologist and science journalist Davide Michielin called it, in an article published in July 2021, "a marvelous ecological failure". "A perfect and above all democratic material," Michielin explains, "which has changed our life forever. For the better." For decades the industry has been engaged in the search for ever greater durability, forging ever more resistant materials. And yet today the longevity of plastic, one of its best virtues, has paradoxically turned into one of its worst faults: "Current studies aim at creating resistant and stable materials, but only up to their use, at the end of which they are easily degradable," Michielin explains. "The secret lies in the balance of the polymer. Until recently, the aim was to obtain stable polymers - to guarantee their durability - while the unstable ones were discarded. Today the latter are back in vogue. In the presence of a particular trigger, like a high intensity light, an acid or a particular temperature level, the molecule chains that make up these experimental polymers are decompressed, starting an irreversible degradation process."

Consequently, could the answer to the problem of plastic lie in the scientific and technological innovation? Maybe supported through investments, rather than tax policies? Maybe yes, maybe not. European lawmakers seem to have preferred a Spanish Inquisition-style approach, that we have all witnessed. Not even a pandemic managed to demonstrate that we are not ready yet to give up on plastic and its unmatched (at least to date) properties of hygiene and conservation; nor did the appeals of those who, over the years, reasonably pointed out that a large part of plastic pollution is caused by people's incivility, rather than by plastic itself.

So, what can we do or say to make a useful contribution to the cause? Unfortunately nothing, but this: with all due respect to animal rights activists and environmentalists, fruit juice drunk with a paper straw really sucks.

Cannucce di carta: il tramonto della civiltà

Il titolo, ve lo concedo, è forse un po' eccessivo. Ma un argomento di spessore richiede, alle volte, un po' di sensazionalismo. Le cannucce di carta, direte a questo punto, sarebbero un argomento di spessore? La risposta è sì, eccome. O almeno per me. La questione si agita infatti nella mia mente già da un po' di tempo ma le ferie appena concluse mi hanno permesso di sondare il terreno e capire se il problema fosse solo mio. E, vi assicuro, non lo è.

Il fatto è questo: le cannucce di carta rendono qualsiasi bibita o bevanda, liscia o gasata, una schifezza. Ne alterano il sapore, ne compromettono irrimediabilmente il gusto. E dopo qualche sorso la cannuccia è già tutta molle, appiccicosa, arrotolata su sé stessa. Una porcheria insomma. Da che ho memoria sono una fiera amante dei succhi di frutta nel brick. Quello all'albicocca è il mio preferito, ai miei figli piace di più la pera, ma non è questo il punto. Da un po' di mesi a questa parte, praticamente tutte le marche di succhi che compro abitualmente hanno sostituito la tradizionale cannuccia in plastica con l'alternativa 'amica dell'ambiente', ovvero l'odiosa cannuccia in carta. D'altronde, non lo fanno certo per divertimento ma perché così deciso dalla famosa e famigerata Direttiva Sup che, a partire da gennaio, ha messo al bando una serie di articoli in plastica monouso come cotton fic, aste per palloncini e, manco a dirlo, le cannucce.

Immagino che, dati alla mano, i legislatori europei abbiano avuto dei validi motivi per iniziare questa crociata contro le cannucce, non sono qui per dimostrare il contrario. Ma la sostituzione con l'alternativa in carta è davvero una soluzione al problema? Il dilemma è questo: un consumatore che beve un bricchetto, mettiamo, di tè freddo, laddove il bricchetto è fatto di plastica, sarà più agevolato a smaltire correttamente la confezione se brick e cannuccia devono essere separati in due diverse raccolte differenziate, quella della plastica e quella della carta, o piuttosto se brick e cannuccia possono essere gettati in un solo circuito di smaltimento, ad esempio quello della plastica? D'altronde, fior di dibattiti e convegni sul tema non ci hanno forse insegnato che il packaging mono-materiale è un'alternativa quasi sempre preferibile, che migliora sensibilmente la 'qualità' della raccolta differenziata?

Ma torniamo alle cannucce. Oltre ad avermi rovinato forse definitivamente un piacere che coltivo con gioia dall'infanzia, la faccenda mi fa riflettere anche sull'impatto sociale delle nuove politiche 'green'. Materiale che, da quando ha fatto il suo ingresso nella nostra quotidianità, ha letteralmente plasmato lo stile di vita moderno, la plastica è passata in poco più di un secolo dall'essere il nostro miglior amico al più acerrimo nemico. Il biologo e giornalista scientifico Davide Michielin l'ha definita, in un articolo pubblicato nel luglio del 2021, "un meraviglioso fallimento ecologico". Spiega Michielin: "Dalla sua invenzione, la plastica è stata compagna inseparabile nonché artefice del nostro sviluppo in virtù delle sue straordinarie caratteristiche. [...] Un materiale perfetto e soprattutto democratico, che ha cambiato per sempre la nostra vita. In meglio". Ma se per decenni l'industria è

stata impegnata nella ricerca di una sempre maggiore durezza e resistenza, oggi la longevità della plastica è divenuta, quasi paradossalmente, uno dei suoi peggiori difetti: "L'obiettivo delle ricerche in corso sono materie resistenti e stabili sì, ma solo fino al loro uso, al termine del quale esse siano facilmente degradabili", sottolinea Michielin. "Il segreto sta nell'equilibrio del polimero. Fino a ieri si puntava a ottenere polimeri stabili e si scartavano quelli instabili. Oggi sono tornati in auge proprio questi ultimi. In presenza di un particolare innesco [...] le catene di molecole che compongono questi polimeri sperimentali vengono decomprese, avviando un processo irreversibile di degradazione".

Che la risposta al problema della plastica possa quindi risiedere proprio nell'innovazione scientifica e tecnologica ad essa collegata? Magari tramite investimenti, piuttosto che tassazioni? I legislatori europei, di fatto, sembrano aver optato per un approccio più in stile 'Inquisizione spagnola'. E non è bastata una pandemia a dimostrare che non siamo ancora pronti a rinunciare alla plastica e alle sue (ad oggi) ineguagliate proprietà igieniche e di conservazione; né gli appelli di quanti hanno fatto ragionevolmente presente che buona parte dell'inquinamento da plastica è rappresentato dall'inciviltà delle persone, più che dalla plastica in sé.

Alla luce di tutto questo, cosa possiamo fare o dire noi per apportare un contributo utile alla causa? Niente purtroppo, se non questo: con buona pace di animalisti e ambientalisti, il succo di frutta bevuto con la cannuccia di carta fa davvero schifo.

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COESIA, THE CEO PARIMBELLI: "IN 2022, OUR REVENUES WILL GROW BY +10% COMPARED TO 2021"



Coesia, the Bologna-based group of companies specialized in innovative industrial and packaging solutions, launched its first digital event on June 14th 'Wrap your business, unwrap your potential', showcasing its latest cutting-edge solutions. At the head of the group which boasts 21 companies, distributed across 35 countries, and 84 production plants and over 8,000 employees, there is the new CEO Alessandro Parimbelli: "We closed off 2021 with a +7% increase over 2020, notwithstanding the pandemic, the soaring costs of energy and raw materials, and component availability issues. In 2022, we expect to grow approximately by 10% compared to 2021 (1.87 billion euro)." According to the forecasts, the group will record revenues for 2 billion euro at the end of 2022, thus exceeding the pre-pandemic figures. Such growth is made possible thanks to the many acquisitions, as well as the significant investments in innovation. "Almost 9% of the turnover is reinvested in research, development and engineering," states Parimbelli.

Coesia, l'Ad Parimbelli: "Nel 2022, ricavi in crescita del +10% sul 2021"

Coesia, il gruppo bolognese specializzato in soluzioni industriali e di imballaggio innovative, il 14 giugno ha dato il via al suo primo evento digitale 'Wrap your business, unwrap your potential', mettendo in mostra le più recenti soluzioni innovative. Alla guida del gruppo di 21 aziende, distribuite in 35 Paesi, e che vanta 84 impianti produttivi e oltre 8mila lavoratori, c'è il nuovo Ad, Alessandro Parimbelli: "Abbiamo chiuso il 2021 in crescita del 7% sul 2020, nonostante la pandemia, l'aumento dei prezzi di energia e materie prime, e alla difficile reperibilità di alcuni componenti. Nel 2022, ci aspettiamo una crescita rispetto al 2021 (1,87 miliardi di euro) vicina al 10%". Stando alle previsioni, il gruppo supererà i 2 miliardi di ricavi a fine 2022, sorpassando così anche i numeri del pre pandemia. Crescita resa possibile non solo grazie alle numerose acquisizioni, ma anche agli investimenti in innovazione. "Circa il 9% del fatturato viene investito in ricerca, sviluppo e ingegneria", spiega Parimbelli.

MASPE REBRANDED AS CARTESIO PACKAGING, CAVANNA GROUP

Cavanna, the Piedmont-based packaging group acquired Maspe SpA of Pianezza (Turin). The transaction was completed through the new company Cartesio Packaging Srl, which includes a 100% stake in the Cavanna Group. With a turnover of 6 million euro and 450 lines installed in 15 countries, Maspe has been designing and producing secondary packaging solutions with a high level of specialization (wrap-around, cartoning, case packing, palletizing) for 35 years for food and non-food sectors. Due to recent world economic turmoil, Maspe has found in Cavanna "the most resolute interlocutor that wants to protect its activities and its technical and productive resources of excellence", states a note. The Group has confirmed the desire to safeguard all 27 workers of the company's workforce. "We could not allow the company to cease its activities, risking to put in difficulty multinational and Italian customers, who are often our own," states Riccardo Cavanna, the chairman and lead strategist.

Maspe diventa Cartesio Packaging, del Gruppo Cavanna

Lo specialista piemontese del packaging ha definito l'affitto d'azienda della Maspe SpA di Pianezza (To) tramite la newco Cartesio Packaging Srl, 100% partecipata del Gruppo Cavanna. Con un fatturato di 6 milioni di euro e 450 linee installate in 15 Paesi, Maspe disegna e produce da 35 anni soluzioni di packaging secondario ad alto livello di specializzazione (wraparound, cartoning, casepacking, palletizing) per diversi comparti food e non. In difficoltà a seguito dei recenti eventi economici mondiali, Maspe ha trovato nel gruppo Cavanna "un interlocutore risoluto a volerne tutelare attività e risorse tecniche e produttive di eccellenza", si legge in una nota. Il Gruppo Cavanna ha infatti confermato la volontà di salvaguardare tutti i 27 lavoratori dell'organico aziendale. "Non potevamo permettere che l'azienda cessasse le sue attività, rischiando di mettere in difficoltà clienti multinazionali e italiani, che sono spesso i nostri stessi clienti", conferma il presidente e lead strategist di Cavanna Group, Riccardo Cavanna.

AMBIENTA ACQUIRES HOLWEGWEBER. IN.PACK MACHINERY, THE SUSTAINABLE PACKAGING PLATFORM, GROWS FURTHER

Ambienta, a European asset manager focused on environmental sustainability, has reached an agreement to purchase HolwegWeber, a French designer and manufacturer of paper-based flexible packaging machinery. Headquartered in Molsheim, HolwegWeber boasts production sites in Kiel (US) and Guangzhou (China). The company, which consists of three historical brands - Holweg, Weber, and MDM - offers a wide variety of products for food service, food retail and e-commerce. The business, which is owned by Motion Equity Partners, will be combined with In.Pack Machinery, the sustainable packaging platform founded in 2020. "The combination creates a unique player in the market in terms of product range, size, production footprint and commercial reach, with over 130 million euro of revenues recorded across the US, Europe, Latin America and Asia, strong profitability metrics, seven production sites and a combined installed base of over 9,000 machines," reads an official note released by Ambienta.



Ambienta rileva HolwegWeber. Si rafforza In.Pack Machinery, polo del packaging sostenibile

Ambienta, fondo europeo focalizzato sulla sostenibilità ambientale, ha raggiunto un accordo per l'acquisizione di HolwegWeber, azienda francese attiva nella progettazione e costruzione di macchinari per imballaggi flessibili a base carta. Con sede a Molsheim, HolwegWeber vanta siti produttivi a Kiel (Usa) e Guangzhou (Cina). La società, che raggruppa tre marchi storici - Mdm, Holweg e Weber - offre una vasta gamma di prodotti per la ristorazione, l'alimentare e l'e-commerce. Di proprietà di Motion Equity Partners, l'azienda si unirà ora alla piattaforma In.Pack Machinery, polo del packaging flessibile sostenibile fondato nel 2020. "Dall'unione nasce un operatore unico nel mercato in termini di ampiezza di gamma, dimensioni, presenza geografica e raggio d'azione commerciale, con oltre 130 milioni di euro di ricavi tra Usa, Europa, America Latina e Asia, una elevata redditività, sette stabilimenti produttivi e un parco installato di oltre 9mila macchine", si legge in un comunicato ufficiale di Ambienta.

THE ACQUISITION OF TURKISH UNIFOL ENRICHES THE FEDRIGONI PVC SELF-ADHESIVES OFFER

After having acquired Spanish Divipa in February and, later on, the majority stake of French Tageos last April, Fedrigoni's expansion continues. The company controlled by Bain Capital which specializes in the production of high value-added specialty papers and self-adhesives for many sectors, among them f&b, beauty, personal and home care, has now acquired Unifol. Headquartered in Istanbul, the company is the only PVC self-adhesives manufacturer in Turkey. "Unifol is an extremely interesting technological player for us because it has developed innovative, resistant, long-lasting self-adhesives that can be used for 3D applications on large surfaces. This acquisition will allow us to make our offer more attractive and to continue our strategy to expand into promising segments, adjacent to those we are already present in," states Marco Nespolo, CEO of the Fedrigoni group. Unifol, which boasts more or less 80 employees, represents the eight acquisition in four years for Fedrigoni.



Fedrigoni rileva la turca Unifol, rafforzandosi nel segmento degli autoadesivi in Pvc

Dopo aver acquisito la società spagnola Divipa a febbraio e, successivamente, la maggioranza della francese Tageos lo scorso aprile, continua l'espansione di Fedrigoni. L'azienda controllata da Bain Capital e produttrice di carte per packaging e film autoadesivi per numerosi segmenti, tra cui food&beverage, beauty, personal e home care, ha infatti reso nota l'acquisizione di Unifol. Con sede a Istanbul, la società è l'unico produttore di autoadesivi in Pvc in Turchia. "Unifol è un player tecnologico di grande interesse per noi, perché ha sviluppato soluzioni autoadesive innovative per resistenza, durata e possibilità di applicazioni 3D su grandi superfici. Caratteristiche che ci permettono di rendere la nostra offerta sempre più attrattiva, e di proseguire nella strategia di espansione in segmenti promettenti, attigli a quelli che già presidiamo", spiega Marco Nespolo, Ad del Gruppo Fedrigoni. L'azienda turca, che conta circa 80 dipendenti, rappresenta l'ottava acquisizione in quattro anni per Fedrigoni.

GOGLIO OBTAINS THE SUSTAINABILITY CERTIFICATION ISCC PLUS FOR ALL ITS EUROPEAN SITES

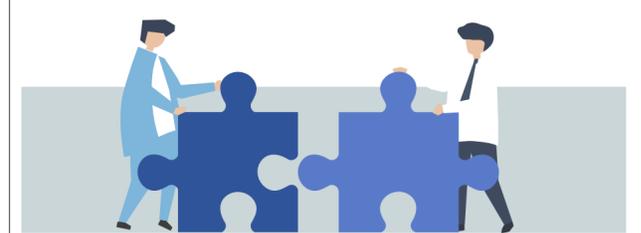


Goglio, flexible packaging specialist, has obtained the ISCC Plus certification for all its European sites, the Italian ones in Daverio, Cadorago and Milan in Lombardy and the Dutch in Zaandam. The certification was issued by DNV. Now the Group will be able to produce packaging and valves, also dedicated to the food industry, using raw materials that originate from renewable sources like scraps and waste from food and paper production processes. Moreover, the voluntary certification ISCC Plus grants the sustainability of the product, its traceability and the origin of raw materials used in the entire production chain.

Goglio, gli stabilimenti europei ottengono la certificazione sostenibile Iscc Plus

Goglio, azienda attiva nella produzione di packaging flessibile, ha ottenuto la certificazione Iscc Plus per tutti i suoi stabilimenti europei, quelli italiani di Daverio (Va), Cadorago (Co) e Milano e quello olandese a Zaandam. L'attestazione è stata rilasciata dall'ente Dnv. Ora Goglio potrà produrre la sua vasta gamma d'imballaggi flessibili e valvole di degustazione, anche per il settore alimentare, utilizzando materie prime derivanti da fonti rinnovabili come scarti e residui dell'industria alimentare e cartaria. Iscc Plus garantisce la sostenibilità del prodotto, consentendone la piena tracciabilità dal produttore fino al consumatore.

END-OF-LINE PACKAGING: AETNA GROUP FINALIZES ITS ACQUISITION OF MEYPACK



Aetna Group, specialist in the production of end-of-line packaging machines and systems through its units Robopac and Ocme, has acquired the German company Meypack, which is also active in the end-of-line sector mainly in the food, spirits, home & personal care areas in Germany and in the world. Klaus Pekruhl will take on the role of President of the Advisory Board, which he will join together with Valentina Aureli and Enrico Aureli, already partners and managing directors of Aetna Group. Harald Hermann will hold the role of co-general manager, together with Stefano Pascucci, who is already CFO of the Group.

Packaging fine linea: Aetna Group perfeziona l'acquisizione della tedesca Meypack

Aetna Group, specialista nella produzione di macchine e impianti per il packaging di fine linea con i brand Robopac e Ocme, ha acquisito il controllo della società tedesca Meypack, a sua volta attiva nella creazione di prodotti per il fine linea nei settori del food, spirits, home & personal care, distribuiti in Germania e nel mondo. Klaus Pekruhl ricoprirà il ruolo di president dell'Advisory board di cui farà parte insieme a Valentina Aureli ed Enrico Aureli, già soci e amministratori delegati di Aetna Group. Harald Hermann ricoprirà il ruolo di direttore generale insieme a Stefano Pascucci, già Cfo del Gruppo.

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Packaging Closure Systems



Packaging is flying high (again)

Italian automatic machinery manufacturers set a new record in global revenues. The current scenario and future prospects in the 2021 balance sheet by Ucima, that welcomes Riccardo Cavanna as chairman for the 2022-2024 term.

by Federica Bartesaghi

8.24 billion euro, against the 8.04 billion euro of 2019. The Italian automatic packaging machinery industry, after the 5% decrease registered in 2020, closed the 2021 balance sheet with a new all-time record in total revenues. A result which is "particularly impressive in view of the pandemic-related restrictions that were in place throughout 2021 along with the global shortage of raw materials and components that hindered production and shipments in the final months of the year", explains Ucima, the Italian Packaging Machinery Manufacturers' Association, by presenting its 10th yearly National statistical survey, conducted by the MECS - Ucima Research Centre.

"Considering the severe difficulties experienced in 2021, the year-end results are truly extraordinary," said Riccardo Cavanna, newly appointed chairman of Ucima for the 2022-2024 term. "This is a result of our companies' unflagging commitment in terms of innovation, the search for smart solutions and the promotion of Italian technologies. The first quarter of 2022 saw a small decline (-4.4%) compared to the same period in 2021, but the orders received (up 8%) and guaranteed months of production (6.7) bode well for the rest of the year. The current year is likely to be less dynamic than 2021 due to the many problems we are facing, including soaring raw material and transport costs and difficulties in procuring certain components, an issue that prevents companies from shipping completed machines. The difficulties caused by the sanctions imposed on Russia are another factor. However, we remain confident, particularly in the light of the excellent results of our exhibition Ipack-Ima," held in Milan on the past May (3-6).



PACKAGING MACHINERY 2021 FACTS & FIGURES

The industrial structure and turnover by machinery type

The 633 Italian packaging machinery manufacturers are mainly concentrated in the so-called 'Packaging Valley' (provinces of Bologna and Reggio Emilia), with further production districts located in Lombardy, Piedmont, Veneto and Tuscany. The breakdown by turnover category reveals a marked predominance of small companies (81% have revenues below 10 million euro), although they account for just 16% of total turnover. The more structured companies with turnovers above 25 million euro (a total of 55, equivalent to 8.6% of the total) account for 72% of the entire 2021 supply chain. Primary packaging machinery remained the dominant category with a 52.2% share of turnover (4.29 billion euro), followed by secondary packaging (20.7%) and end-of-line machinery (13.0%). Labelling technologies accounted for 6.2% of total revenues.

Client sectors

Client sectors are divided up between food & beverage (57.1%) and non-food industries (42.9%). In detail, the food sector's technology purchases increased by 8.8% compared to 2020, while the beverage sector's purchases fell by 3.4%. The combined result for the two segments was a 3.4% increase relative to 2021 and a turnover of 4.7 billion euro. Topping the ranking of non-food sectors was tissue, tobacco and other machinery, which overtook pharma with 1.5 billions, an 18.2% share of turnover and 16.8% growth with respect to 2020. Next came the pharmaceutical sector with 1.4 billions and a 17.1% share of total revenues. The cosmetics sector ranked third, stabilising after its strong growth in 2020 and generating sales of 341 millions last year. Finally, the chemicals & home care sector generated sales of 286 million euro.

The domestic and the international markets

The Italian market grew to reach sales of 1.77 billion euro (up 3.2% on 2020), equivalent to 21.6% of the industry's total revenues. Global markets, nevertheless, keep representing the bulk of business with foreign sales of 6.46 billions in 2021, 78.4% of the total. Following the 4% decline in 2020, exports resumed growth at +6.2%. The EU maintained its position as the largest market for Italian machinery with revenues of 2.15 billion euro (40.8% of total exports). Asia lost ground (-4.4%) but remained the second most important export market with sales of 942 millions (17.8%). In third place was North America with an impressive 13% year-on-year growth to 828 million euro. Africa and Oceania followed in fourth place with 9% of the total export turnover (473 millions), overtaking non-EU Europe, while Latin and South America closed the ranking in sixth place. The USA topped the ranking of individual countries with 756 millions of machinery sales. This marked 13.1% growth compared to 2020 following the previous years' increases. Next came France and Germany, which after the falls of 2020 resumed growth (+9.6% and +10.1% respectively).

RICCARDO CAVANNA: "HISTORY, TERRITORY AND FUTURE OUR MAIN FOCUSES"

The newly appointed chairman discussed current state and future prospects for the industry, as well as the main goals of his term. "I have always been firmly convinced of the importance of networking and that's why I have been in Ucima's Board for the past 15 years. In this period, the constant dialogue with other entrepreneurs has taught me a lot and for this reason I firmly believe in the role of industry associations. Today, we are facing a unique time for the importance of macroeconomics in our destinies. Figures paint a positive picture, but there are storm-clouds on the horizon. What concerns us the most is probably the increase in costs which weakens the investment capacity of our customers, even in the face of a decreasing consumer purchasing power. In this sense, associations can help us feel less lonely." With regard to the priorities of his term, for Cavanna they can be summarized in three words: history, territory, future. "In 2024 Ucima will celebrate its 40th anniversary. It is therefore important to fully understand the brand reputation that the associa-



tion has built over the course of this long history up to now, since it represents about 200 companies in the packaging industry. It is also necessary to strengthen our voice at the European negotiating tables, also by collaborating with other trade associations". A stronger dialogue with the 'cousins' of the processing world, as well as retailer and e-commerce players is also considered strategic by Cavanna. No less important is the topic of workforce and generational change: "We need to make our world appealing to young people - he underlines - using their own language. We need to show them that factories, today, are very different from those that populate their imagination. And we must also work towards a greater involvement of women in the instrument mechanics working environment."

Il packaging vola ancora

Nuovo record di fatturato per i produttori italiani di macchine per il confezionamento e l'imballaggio. Stato dell'arte e previsioni nel bilancio 2021 di Ucima. Che accoglie Riccardo Cavanna come nuovo presidente per il biennio 2022-2024.

EXPORT BY MACRO-REGIONS

2020	MARKET SHARE %	2021
2.087,5 €	EUROPEAN UNION (40.8%)	2.157,9 €
985,8 €	ASIA (17.8%)	942,7 €
733,1 €	NORTH AMERICA (15.7%)	828,3 €
439,7 €	AFRICA AND OCEANIA (9.0%)	473,7 €
427,5 €	EUROPE EXTRA-EU (8.5%)	451,0 €
415,0 €	LATIN - SOUTH AMERICA (8.1%)	430,2 €

Source: 10° Ucima's National statistical survey

FIRST QUARTER 2022



Source: 10° Ucima's National statistical survey



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Gorri Birthday Cake Line

www.gorri.com



www.icaspa.it - www.dolciariafalcone.com

How a 'winning' package is born



It originates from the collaboration between the technology provider ICA and the Falcone bakery company, the product awarded 'Best packaging' in the Breakfast category at the Tespi Awards 2022. Innovative, convenient and eye-catching are the adjectives that best describe it.

by Federica Bartesaghi

The 'Felice Mattino' range of cookies by Falcone Dolciaria was awarded 'Best Packaging' in the Breakfast category on the occasion of the Tespi Awards 2022. A recognition given by a special jury, made of 101 buyers belonging to leading grocery retail chains, independent stores and market operators that, among dozens of products competing, chose the one launched in 2021 by the Abruzzo-based baking company. Hence, the 'Felice Mattino' cookies were first launched during summer in four different flavors - Ring cookies with yoghurt and rice flour; Ring cookies with chocolate, Rhombus-shaped cookies with stone-ground wholemeal flour; Heart-shaped cookies with cocoa and chocolate drops - and they all had one common feature: a very original pack design for this class of products, a result of the technological partnership signed with the food packaging specialist ICA. A well-functioning collaboration, according to the jury, that proves how the two unions of different, yet complementary expertises can give birth to unique and 'winning' products. "This victory, in a competition attended by the big players in our industry, is a matter of great pride for us," Rodolfo e Fabio Falcone said during the awarding ceremony, in May from Parma during Cibus 2022. "We thank the jury and all the customers that trust our products, and us, every single day".



The awarding ceremony at Cibus 2022. In the middle from the left: Rodolfo and Fabio Falcone

and sizes, very eye-catching on the shelf and able to provide a great user-experience."

To turn this project into reality, ICA relied on its Standpack line of automatic StandUp pouch packaging machine. In details, it is a modular line forming and filling machine for stand-up pouches and three-sided seal bags with or without zipper, starting from a reel and/or pre-made bag. With a production capacity of up to 120 bags/minute, it allows you to pack all kinds of powdery and granular products or individual pieces in a modified atmosphere. Euroslot hang hole, pre-cut notch for easy opening, reclosure zipper, rounded corners, a label and degassing valve are just some of the available options.



13,000 sqm plant - of which 4,000 sqm's are dedicated to production - based in Mancuso, Pescara. In the 'Felice Mattino' range of cookies, with the simplicity and authenticity of ingredients, the company has added an innovative and versatile stand-up pack, which is also resealable, in order to keep their freshness intact for longer. The technical partner chosen for this new product launch is a company that - even if in a very different sector - has made quality a hallmark too: ICA.

Hi-tech at the service of the food industry

Established in Bologna in 1963, for almost 60 years ICA has been designing and manufacturing automatic packaging machinery for the food industry. Every project, and this happened with Falcone's pack too, starts from the client needs. "The pack that we designed for Falcone is innovative, convenient and versatile," the company explains. "I can be easily re-closed, thanks to the reclosure zipper, in order to preserve all the freshness and taste of cookies. A solution suitable for a wide range of products



When authenticity pairs with originality

Dolciaria Falcone was established in the province of Pescara, Abruzzo, 25 years ago. It was 1997 when the Falcone brothers - Franco, Carlandrea and Rodolfo - made an important decision: to invest in the culinary tradition of their region, Abruzzo, to produce sweet bakery delicacies made with simple and authentic raw materials. Over the years, using very traditional recipes like cakes and 'cantucci', they added products with a more international appeal, like muffins and cookies, of which Falcone was the very first producer in Italy.

The inspiration came, of course, from the American originals, but with an Italian 'twist', thanks to a re-interpretation of the recipes aimed at achieving a low fat content - in line with the Italian healthy eating habits - while preserving goodness and taste. Principles that lie behind all the products created in Falcone Dolciaria's

Come nasce un pack 'vincente'

È frutto della collaborazione tra ICA e Falcone il prodotto che si è aggiudicato il riconoscimento di 'Miglior packaging per la prima colazione' ai Tespi Awards 2022. Al centro del progetto: innovazione, praticità e bellezza.



the Italian Cheese Culture

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CEPPI DI KEFIR TIPICI
DELL'AREA DI ORIGINE,
CON E SENZA LIEVITI

TYPICAL STRAINS OF
THE AREA OF ORIGIN
WITH AND WITHOUT YEAST



FERMENTI PERSONALIZZATI
CON AGGIUNTA DI PROBIOTICI

CUSTOM STARTER CULTURES
WITH ADDED PROBIOTICS



POTENZIAMENTO DELL'AROMA

ENHANCEMENT OF THE AROMA



Ricciarelli: 180 years and not feeling them

Adjectives like longevity and creativity well describe the activity of the Tuscan firm. Supplier of complete integrated systems able to satisfy all packaging needs, from bulk goods to pallet.

by Federica Bartesaghi

In 2021, it was named 'Historical trademark of national interest' by the Italian Government for its continuity in production. Because Ricciarelli, whose roots date back to 1843, over the course of almost 180 years has definitely contributed to building the excellent reputation of the Italian packaging industry worldwide. Specialized in the design and manufacturing of food packaging solutions, the company calls itself a 'system integrator', since it can provide clients with complete, 100% automatic lines equipped with weighers, packaging systems, shrink wrapping machines, case packers and palletizing systems. This makes all operations much easier, since clients just have to deal with one supplier. With an export share of revenue of 65%, Ricciarelli operates in more than 70 Countries across the 5 Continents thanks to a widespread network of agents that makes local assistance fast and effective.



Mod. RC240
for the packaging of long pasta
in cartons



Mod. VSB150S
for the packaging of short pasta
in double flat bottom

THE COMPANY

Based in Pistoia, Tuscany, Ricciarelli was founded in 1843 as a copper processing specialist. At the beginning of 20th Century, under the guidance of Garibaldo Ricciarelli it started producing pasta dies, while at the end of the '60s his sons, Aldo and Mario, decided to change the company's course and thus started manufacturing automatic packaging machines. An activity which still represents Ricciarelli's core business. Since 2003 the company is run by Vito Marino Milella and every day it is committed to designing and manufacturing complete automatic lines for both primary and secondary packaging.

energy savings, the interconnection between machines and smart-friendly devices, as well as the development of space-saving solutions. But its expertise does not end with the technological offer, since it continues also in the after-sales, "thanks to an assistance service that guarantees maximum support even in the most delicate moments," the company explains. "The direct management by a dedicated Department allows us to provide customer with a

variety of solutions, such as remote assistance, staff training and maintenance contracts. Ricciarelli can also provide spare parts for all the machines it produces, even for those built more than tens years ago and still in operation, thanks to the detailed documentation kept in the archive."

"The future? We are not concerned about it"

After closing a positive edition of Ipack-Ima, first Italian post-pandemic trade show dedicated to the packaging industry held on the past May in Milan, Ricciarelli's agenda of 'in person' events around the world continues. In Fall, it will be exhibiting at two important trade shows, namely PackExpo Chicago (23-26 October) and Gulfood Manufacturing Dubai (08-10 November). A presence aimed at meeting clients in fast-growing markets that, due to pandemic-related restrictions, can hardly travel to Europe. Despite a gloomy scenario determined by the war in Ukraine, the energetic crisis and the disruption of global supply chains, Ricciarelli remains positive about the future.

"2022 has been a tumultuous year due to a series of factors that are still hampering the activity of companies like ours," explains the sales director, Daniele Bagni. "Nevertheless, we always try to find new and alternative solutions to stay close to our clients around the world, and provide them constantly with our technologies and services." "Ricciarelli - he adds - is a historic firm that over the years has gone through and overcome ups and downs. Therefore, I am convinced that we will be able to face also the current difficulties with the same dedication and determination."

FACTS & FIGURES

- +100 EMPLOYEES
- +6,000 PACKAGING SOLUTIONS INSTALLED
- +70 COUNTRIES SERVED
- +20 PACKAGING SOLUTIONS AVAILABLE
- +20 PRODUCT TYPES HANDLED

Ricciarelli: 180 anni e non sentirli

Longevità e creatività sono aggettivi che ben descrivono l'operato dell'azienda toscana. Fornitore di sistemi integrati completi in grado di soddisfare ogni esigenza di confezionamento, dal prodotto sfuso alla palletizzazione.

Cavanna, leader in turn-key primary and secondary packaging lines



Cavanna know-how includes a wide portfolio of turn-key primary and secondary packaging solutions for **Bakery, Confectionery, Ice Cream, Ready2Eat, Petfood and Pharma.**

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What's next for Foodtech?

Cibus Tec Forum, the first global f&b technology rendezvous designed by Koeln Parma Exhibitions will take place in Parma on October 25-26, 2022. An all-in-one occasion for industry, institutions and research under the sign of the latest 4.0 solutions and trends.

by Lucrezia Villa

Over 500 food&beverage technology companies and startups, research centers, institutions, and the most influential voices on the Italian and international stage will crowd into the halls of Fiere di Parma next October 25-26 for Cibus Tec Forum. Overall, more than 15,000 visitors and investors coming from Italy and abroad are expected for the first global exhibition-conference designed by Koeln Parma Exhibitions, the joint venture between Fiere di Parma and Koelnmesse.

Providing a platform for discussion on the latest food&beverage 4.0 tech solutions and trends, as well as building a new international strategy for the future of the sector is at the core of the Forum, which is taking place one year ahead of the traditional triennial Cibus Tec exhibition (Fiere di Parma, October 24-27, 2023), whose available display area, 15 months before the event, is already 60% booked, with a massive presence of companies from Italy, Germany, Turkey, Denmark, and China.

Digitalization, sustainability, innovation, ecological transition, packaging and food safety are just a few of the topics that will be discussed during the two-day event by the main international organizations, including the European Commission, the FDA (the US Food and Drug Administration) and GFSI (the Global Food Safety Initiative).

Towards a new international f&b strategy

The new exhibition-conference aims to meet the needs of a sector that is dealing with ever greater changes, in which technology, innovation and the ability to create synergies become strategic factors for addressing future challenges and pursuing the goal of sustainability. "The objective is for industry on one side and institutions and research on the other to plan together the transformation that the f&b technology sector is experiencing, with the active involvement of the entire supply chain," states Antonio Cellie, CEO of Fiere di Parma and Koeln Parma Exhibitions.

In order to shape a new international strategy for the future of the f&b sector, discussion and collaboration are key. And it is to the future - the future of Industry 4.0 and of the Industrial Internet of Things (IIOT) - that Smart Packaging Hub, the Cibus Tec Forum partner dedicated to developing the packaging and technologies of tomorrow, is always looking. A meeting point of technology of excellence in packaging for the food & beverage industry, Smart Packaging Hub



CIBUS TEC FORUM IN A NUTSHELL

- > 500 innovators: f&b technology partners, startups, accelerators, institutions and research centers;
- 15,000 visitors and investors from Italy and abroad expected;
- 200 VIP food industry operators coming from Europe, North Africa, the Balkan area and the Middle East;
- 25 international conferences and talks

includes six companies: Baumer, Cama, Zacmi, Cleverttech, Tosa, and Opem.

The collaboration with the Italian Trade Agency (ITA) and the Emilia-Romagna Regional Authority, moreover, will contribute to the organization of the Top Buyers Program, which will see - in addition to the 15,000 visitors and investors expected - 200 VIP food industry operators coming from Europe, North Africa, the Balkan area and the Middle East.

An eventful two-day program

"The platform, strongly desired by both visitors and exhibitors, where supply and demand can meet, gives immediate visibility to the most current products and trends in the food industry. An easy, quick and effective format; an amplifier of opportunities for Foodtec suppliers through different tools - exhibition, conferences, seminars, talk shows, online match-making - which have and will always have the same objective," highlights Thomas Rosolia, CEO of Koelnmesse Italia and President of Koeln Parma Exhibitions. The Forum, as a matter of fact, is organized in the form of an exhibition-conference. Overall, the over 15,000 visitors and investors will have

the opportunity to take part in 25 events, including thematic workshops, talks and four international conferences: 'Processing and packaging between digitalization and sustainability' (October 25, 10am - 1pm); and 'Innovations and trends in food safety' (October 25, 2.30pm - 4.30pm); 'Globalization and ecological transition: where are European policies headed?' (October 26, 10am - 1pm); 'Innovative materials for a circular economy' (October 26, 2.30pm - 4.30pm).

Yet, the many talks and conferences will not only be available for in-person visitors. In compliance with the latest trade shows, indeed, the Forum will take place in a hybrid format. "Conferences and talks will also be available streamed online and, most importantly, foreign operators will have the chance to do business both in person and remotely thanks to innovative technologies such as the MyBusinessCibusTec platform. Thousands of operators will take part in Cibus Tec Forum, a preview of the Cibus Tec 2023, in precisely this spirit: getting to know the key suppliers of the most recent and efficient technologies and gauge the extent of the evolution that the food processing & packaging sector is experiencing," adds Antonio Cellie. As a matter of fact, the new MyBusinessCibusTec platform will not only help companies create synergies, but it will also accelerate the digital transformation of the Koeln Parma Exhibition business model. Thanks to a data analysis system, the platform will make it possible to build increasingly data-driven relationships between exhibitors and visitors, thus shaping the future of a rapid-paced and ever-changing industry.

Il futuro prossimo del Foodtech

Creare il mix perfetto di imprese tecnologiche avanzate, campioni dell'innovazione alimentare, ricerca e le voci più autorevoli della scena nazionale e internazionale per offrire un momento di confronto e costruire una nuova strategia globale del settore food & beverage. Sono questi gli obiettivi di Cibus Tec Forum, la nuova mostra-convegno ideata da Koeln Parma Exhibitions, la joint venture tra Fiere di Parma e Koelnmesse, che si terrà a Parma il 25 e 26 ottobre 2022 nel polo fieristico emiliano. Oltre 15mila, nel complesso, gli operatori e investitori provenienti dall'Italia e dall'estero attesi alla kermesse.

ZOOM

Tecno Pack: never-ending technological evolution

www.tecnopackspa.it

The Vicenza-based packaging specialist Tecno Pack continues along the technological development path it has been following for over 30 years to meet the modern needs and wants of its customers. And today, environmental sustainability and flexibility in format changes are crucial topics. "Some big global manufacturers made us reflect upon the opportunity to develop a system of ultrasonic welding for our flow pack and pillow pack packaging solutions," the area manager Andrea Motta, explains. "Now, after year-long research and testing, we can say that we have reached very good performance levels under many points of view, and our totally customized plants can rely on the ground-breaking solutions." Some of the greatest advantages, Andrea Motta explains, are the speed, the continuousness, the welding tightness, the number of workable films - including the most 'ecological' ones - and therefore the utmost versatility of these packaging solutions.

Another key topic for the industry is

definitely that of reduced production spaces. "The ultrasonic technology, combined with consolidated welding systems (box motion, long dwell), allows to design automatic small-sized solutions - Andrea Motta adds - thus leading to the creation of smaller, yet high performance plants."

As regards secondary packaging, the company has worked to develop the wrap around technology, creating packaging machines that "offer the greatest versatility, longevity and complete automation which makes them essential in projects with multiple, delicate, and hardly stackable primary packages in cartons." The manager concludes: "The more and more ambitious projects demanded by our customers are the engine of our continuous technological evolution. This allows Tecno Pack to present itself not just as a machinery supplier, but rather as a reliable and expert partner, able to satisfy increasingly specific requests and overcome even the biggest challenges."



FP100

Tecno Pack: "Costante evoluzione tecnologica, a favore dei nostri utenti"

Lo specialista vicentino del confezionamento prosegue nel percorso di evoluzione tecnologica che ha caratterizzato la sua storia trentennale per rispondere alle nuove esigenze dei clienti. Velocità, sostenibilità ambientale, versatilità nei formati lavorabili, ermeticità di saldatura, ingombri in produzione e flessibilità sono solo alcuni dei temi chiave delle sue attività di R&D.

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“The customer? The center of our universe”

Cavanna takes service to a whole new level with the platform C-Connect. Remote support, e-commerce, and big data analytics are just a few of its features. We discussed it all with Antonio Marangon, service division manager at Cavanna, told us all the ins and outs of such a far-reaching project.

by Federica Bartesaghi

In such a dynamic market as the packaging one, a high-quality service system has become a distinctive and competitive feature for the companies of the sector. Cavanna Packaging Group, the flowpack specialist headquartered in Prato Sesia, in the province of Novara, with production sites in Italy, the US, and Brasil, is well aware of it. As a matter of fact, last May, during Ipack-Ima in Milan, the business introduced its new digital platform C-Connect, which is the result of years of work and research, and it embraces Cavanna's whole universe. Antonio Marangon, service division manager at Cavanna, told us all the ins and outs of such a far-reaching project.

When did you first come up with the idea?

We had the idea at the end of 2018, yet the e-commerce feature linked to our management system dates back to 2014, when we started the complete digitization of the records for the spare parts. We premiered this service at Interpack 2014 and it became available for our customers starting from the following year.

What happened then in 2018?

I took part in a course on servitization organized by Ambrosetti, in Milan, which for me was actually eye-opening. That's when we first got the idea of gathering all the services that Cavanna could provide in the same place. So, in 2019, we embarked on the project. I followed the service part, and my colleague, engineer Lorenzo Fontana, tackled the data connection segment, while the software department took care of the machinery connection and the PLC for on-field monitoring. The project involved the whole company, indeed.

What did you do in practical terms?

We started connecting the machines and collecting data on field. As a matter of fact, relying on big data to intensify the customer support service and manufacture ever-performing solutions is essential. We automated the management of all the assistance requests and we created a front-end and back-end service, apart from the e-commerce obviously. In a nutshell, we set up a project, which, figuratively, was represented by a slide with the customers at the center, and around them all the digital services. Before C-Connect, the platform that we introduced at Ipack-Ima, we launched these digital solutions as stand-alone, hence they were not interconnected. The platform connected them all.

Let's focus on the single features of the platform.

First of all, the customer accesses an interactive home page where the latest opened applications are visible and the possibility to navigate the different sections is available. There is a customizable news area that enables to discover the latest events in Cavanna's universe. This also provides our marketing division with the opportunity to present potential novelties or content in the form of brief news. And just like on social media, the customer can like a post or leave a short comment. This is what we define as the 'marketing area' of the platform.

And what about the machines' connection?

This feature can be accessed from the OI monitoring area, where it is possible to view the data related to all the connected machines and thus the effectiveness level, the performance and quality of a system. Other information available regards working hours, the number of the packs produced, the ones thrown away and so forth. In other words, the customer can see how the production line is performing and which are the issues. There is indeed a list of alarms, which provide time and number of occurrences: essential warnings in order to keep the production's effectiveness under control, and intervene, if necessary, well before the customer has even had the time to pick up the phone.

That's because your technicians are connected in real-time, right?

Yes, but not only that. 'Behind the scenes' of the platform we also provide preventive support. The customer, indeed, has the possibility to create his own maintenance pack thanks to purposely-designed kits which take account of the working hours on a specific group or component. Once the set time runs out, the customer can receive an alert, which warns him that the time has come for maintenance. A machine-human dialogue with the aim of always assuring the best effectiveness levels. Moreover, there is the records part, which also represents a small, yet crucial revolution.

How?

Cavanna has always provided all the documents concerning a system, but with time passing by and because of the succession of the production managers, it might be difficult to get a hold of such papers when needed. And, in the occurrence of a machine downtime, this translates into a heavy economic loss. Now the platform gathers all the documents in the same place, and they are all updated to the latest release, ready to use and easily detectable. However, the platform's most relevant feature might be customer service: a remote-assistance system, which is highly convenient for the customers that sign a contract. But such a service is also available to all our customers on-demand, when necessary.

When did you start providing remote support?

At the end of 2019, right before the pandemic outbreak. I must say that it has enabled us to work more and better than we would have done without it, considering the travel restrictions and the need for managing tests even at a distance. Covid-19 has not caught us off guard. Now this feature is connected to the Cavanna Support app, which enables the customer to manage everything from a tablet, computer or mobile directly standing in front of the machine. It also integrates services such as a multilingual chat and the possibility to upload and send images, videos, documents and any other file without space limits directly on the platform. It is all saved on the cloud and always available.

A true revolution for the customer, but also for your technicians...

Absolutely. The change was first of all ours, because it encouraged everyone to think differently. Before that we thought that a problem could be solved only by going on field and this entailed the time and cost of the trip, perhaps even on the other side of the world. An out-of-pocket expense for the customer which, meanwhile, was also facing a machine failure, meaning a lack of productivity. Now the same issue can be solved, instead of in a few days, in just a few hours through remote support.

How many customers have already joined the platform?

Now we have more or less

30 active support requests, but we also already work for all our customers with this platform.

Is there a quick return on investment for those who sign a contract?

Yes, definitely, especially in the case of a machine halt.

Have you received positive feedback from the users?

We activated some back-end tools which enable us to understand how

we perform. As a matter of fact, right after every intervention we send a brief survey to see if the issue has been satisfactorily solved, and this provides us with an immediate feedback, as well as significant inputs on how and what we can do better.

Have you already planned future developments of the platform?

We aim at increasing even more the digitization level through the applica-

tion of QR codes on the machines, and perhaps already during the next Interpack, in May 2023, we will showcase this new evolution. We also want to boost our 24/7 support service across the world, in order to provide a quicker and widespread assistance. In a nutshell, we want to guide the customers inside Cavanna's ecosystem and make sure that they feel so at home that they will never leave (ed: he laughs).

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macchine industriali

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

INNOVATION. QUALITY. SERVICES.

cuomoind.it



Antonio Marangon

“Il cliente? È al centro del nostro mondo”

Cavanna porta la componente di servizio a un nuovo livello con la piattaforma C-Connect. Assistenza da remoto, e-commerce e analisi dei big data sono solo alcune delle sue funzionalità. Ne abbiamo parlato con Antonio Marangon, service division manager per il gruppo piemontese del confezionamento.

FOOD

by Federica Bartesaghi

actually

Waiting for IBIE 2022 to show off the ‘hottest’ products and technological solutions in the baking industry, we take a look at some of the leading trends that are shaping the whole food industry, in Italy and beyond. Because now more than ever, market knowledge is crucial to build a winning business strategy.

SINGLE IS BEAUTIFUL

The growing demand for single-servings is the result of a series of factors. First, costs: inflation is eroding consumers’ purchasing power and single-use servings allow to satisfy a crave, with a small expense. Second, convenience: it has never been so high in the consumers’ agenda and very often single-servings meet the need for ready-to-eat and ready-to-cook options. Third, sustainability: in this case the situation is a little controversial, because on one side single-servings require more packaging, and therefore more materials to be used and packages to be dismissed. On the other, packaging allows to reduce food waste, which is one of the greatest sources of pollution. The correct way, probably, lies ‘somewhere in between’.

COMFORT ME, PLEASE

The world is facing a war, the economy is in recession, a resurgence of the pandemic just around the corner. Unsurprisingly, consumers take refuge in Comfort food. The peak in demand for ‘indulgent’ products - chocolate on top - is a well-known fact. But the world of Comfort food also includes the re-discovery of traditional flavors and products, timeless classics, in brief. No surprise that for the Summer 2022 new launches, big players in the ice cream industry have adapted recipes well-rooted in the hearts (and

stomachs) of consumers, at least in Italy. Just to mention a few: Baiocco ice cream, Kinder Bueno ice cream, Loacker ice cream, Pan di Stelle ice cream, Togo ice cream and more.

THE GOOD, THE HEALTHY AND THE SUSTAINABLE

Physical, emotional and mental well-being, as well as the safeguard of the environment, are increasingly associated with what we eat. This happens in a thousand different ways. As for products, the search for ‘clean and short’ recipes continues, preferably with low fat, sugar and salt and at the same time a high level of vitamins and nutrients. Consumers ask for selected, traceable ingredients. As for packages, the attention for sustainability can be found in the use of recyclable or recycled, compostable or reusable materials. Briefly, consumers want a world - and a refrigerator - that is both healthier and planet-friendly. All brands, ready or not, have to deal with it.

GET THE PARTY STARTED

Social distancing has erased months and months of birthdays, anniversaries, weddings and graduation parties. In 2021, we witnessed a real ‘revenge party’ movement. The first to benefit from it? Sweets and cakes makers, of course. In-

teresting opportunities have aroused for those businesses and brands that have managed to combine the beauty and goodness of the product with eye-catching packaging proposals, also in terms of home delivery.

BACK TO SCHOOL (AND TO WORK?)

After one year and more in distance learning, in 2021 kids and young people finally returned to school, leading to the return of sweet and savory snacks too. Many adults have also returned to offices - which in the food sector translates into a return to the sale of snacks, bites, sandwiches and ready meals. This latter category, in particular, is undoubtedly among the liveliest on the shelf from the point of view of new launches and new recipes. Other people have instead turned smart working into their new normal, opening up interesting opportunities to fill the void of a quick, but home-made lunch break. The challenge is open.

FOOD? A PERSONAL MATTER

The ‘All for one, one for all’ motto is not much appealing in food. Specific needs need specific responses, both if we talk about healthy needs (gluten free, lactose free etc.) or lifestyles needs (vegetarian, vegan, etc.). Customization on con-

WHAT ABOUT TECH SUPPLIERS?

If for the food industry new consumption trends translate into product launches, for tech suppliers such trends translate into very specific demands. Among them:

- A high degree of **automation** on both machines and lines
- Easy and **quick format changes** to adapt to diversified production flows
- Use of **sustainable packaging materials** (recycled, recyclable, compostable, mono-material, paper etc.)
- High performances with **low energy consumption** and wastes
- **Compactness** of both machines and lines
- **Remote assistance** and quick spare parts change/ordering
- Utmost **flexibility** and total **customization**
- Predisposition to **Industry 4.0**, and therefore to IoT & data analytics
- New technologies for **plant-based** and **cell-based** products
- Greatest **safety** for operators and **ease-of-use**
- Quick **cleaning** and **sanitizing** operations

Everything’s ready for IBIE 2022, the largest baking industry event in the Americas (Las Vegas, Nevada, Sept. 17-22, 2022). Held every three years, the International Baking Industry Exposition is indeed a strategic networking hub for professionals and companies, and the right place to spot the latest and

most original business trends too. Hence, to (early) discover and understand the new consumption trends represents a strong competitive advantage for food manufacturers and for their tech suppliers alike, especially in a complex historical moment like the one we are going through right now. Never like to-

Le nuove frontiere del food

Conoscere il mercato e le sue evoluzioni è il primo passo per costruire una solida strategia di crescita. E date le complessità dello scenario internazionale, una corretta programmazione della produzione risulta più che mai fondamentale. Il 2022 ha visto il consolidarsi di alcuni grandi trend ‘post-pandemici’, già in atto nel 2021, e ne ha visti comparire di nuovi e interessanti, in Italia come nel mondo. Ecco allora una panoramica, certamente non esaustiva ma indicativa di alcuni grandi mutamenti in atto. Nell’attesa di vedere quelle che saranno le grandi tendenze protagoniste di IBIE 2022, fiera internazionale per l’industria della panificazione e del dolciario (18-21 settembre, Las Vegas).

day, a proper planning of production might make the difference between life and death, for a company. And if in 2021 we witnessed the rise of new, post-pandemic consumption habits, 2022 has brought in some other small and big revolutions. Here are some interesting trend-topics to consider.

sumers and on products is therefore a must. Just to make an example, Danone has launched a line of ‘Healthy Aging’ powder drinks on the Asian market dedicated to an adult target and designed for consumption at three different times of the day (morning, afternoon and evening), providing the right nutrients at the right time.

KNOWLEDGE IS POWER

According to recent market studies, about 50% of consumers claim that they would increase direct purchases from manufacturers (D2C). For businesses, this allows to gain a whole series of useful insights on consumers and their preferences. And thus create products in line with their demands. Today, data is the key to success for brands across all industries. It is therefore not surprising that big corporations like PepsiCo and Heinz have chosen to go down this path with the launch of their own e-shops such as PantryShop.com, Snacks.com and Heinz to Home.

PLANT-BASED? NO, CULTIVATED

If until a few years ago the last frontier of food innovation were plant-based products (fresh options and beverages the most affected categories), today the attention of consumers and brands is focused on cell-based substitutes (cultivated meat and dairy, for instance). Until now,

the major obstacle to the spread of these products was represented by the high production costs, and thus final sales price. Nevertheless, the gap is narrowing and the landing of these products on supermarket shelves has just begun.

PROTEINS ROCK

If there is a trend that, at this very moment, is revolutionizing the shelf (this happens in Italy but not only), it is that of products with a high protein content. Starting with yoghurt, yoghurt to drink and spoon desserts that are high in proteins and low in sugars, fats and lactose. These products meet the request of two types of consumers: sportspeople, since high-protein foods help build muscle; and ‘common people’ captivated by the opportunity to indulge in something sweet without the guilt.

HEALTHY & PREMIUM INGREDIENTS

No brand can resist to the temptation of launching new products where the main ingredients are replaced by ‘more healthy’ alternatives. This is especially the case for pasta, biscuits and snack. There are countless examples, from fresh pasta (with pea flour) to potato chips (with chickpea flour), passing through dry pasta (with spirulina algae). And if ingredients are not heal-

thy by definition, they are probably going to be premium. An example above all? Truffles: truffle oil, truffle chips, cheeses with truffles, pasta with truffles, just to name a few.

GUT UNDER THE SPOTLIGHT

The well-being of gut flora balance is a matter of concern for many consumers, and the offer is growing accordingly. A survey conducted by Kerry Taste and Nutrition says that in the last six months one in four consumers have eaten a product containing probiotics, up by 20% compared to 2019. On the shelf, Kefir is no longer relegated to a corner, but it is proposed in many flavors and formats. Next to it, a large selection of probiotic yogurts.

THE PRIVATE LABEL AWAKENS

The Private Label matter should be addressed on a case-by-case basis, considering the different penetration rates across countries. However, a look at the European macro-scenario shows, according to IRI data, a drop in PL sales in 2021 and a recovery in 2022. The good quality/price ratio that characterizes these products gives a strong contribution to the category, now that inflation is back, but an important role is also played by an offer capable of keeping up with the consumers’ changing demands.

AGRIFLEX

www.agriflex.it

SILOFLEX

Fields of application

Pasta industry.

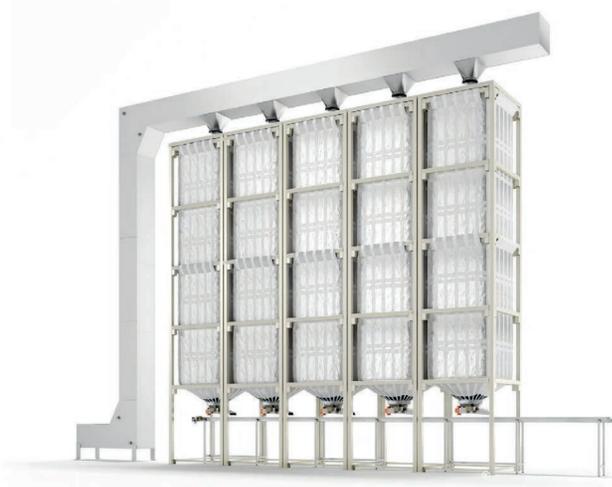
Description and strong points

Agriflex, specialist in customized solutions for storage, dosing, and transport of raw materials for the food industries, presents his novelty for the pasta industry: a completely automatic system for the storage of short pasta. The special lifting of the silo towards the loading inlet allows the descent of the pasta in 'assisted-soft' way during the whole storage phase, avoiding sudden strikes that might determine breakage. Siloflex is made in transpiring food fabric, that helps expelling moisture. Soft, flexible, it has a continuous internal surface so to avoid screws braking the product in get in contact with it. The system can be customized and adapted to any type of loading system and withdrawal system. It is straightforward to install and transport friendly thanks to the modular structure and to the soft and flexible fabric, involving an investment that is considerably lower than the traditional storage systems.

Technical specifications

- The breathable food fabric promotes the expulsion of moisture
- Thanks to the continuous internal surface there is no problem of imperfect joints typical of traditional panels. There is no assembly screws in contact with the product
- Quick and easy assembly and disassembly, easily accessible even from the inside. Easily transportable modular structure

IBIE 2022
WEST HALL /
4376



STANDARD TECH IMPIANTI

www.standard-tech.it

PROOFING AND COOLING SYSTEMS WITH AUTOMATIC WEIGHT LOSS CONTROL

Fields of application

Bakery and confectionery.

Description and strong points

Industrial proofing and after cooking cooling rooms realized by Standard Tech ensure a perfect air distribution inside rooms and they are a guarantee of constancy of the thermohygrometric parameters. The strong point of the system is humidity control, even during the cooling process. Its adjustment is so refined that it allows to accurately monitor the weight loss of the product, and it therefore determines an important economic saving for customers. The system can indeed compensate for the value of the water lost from the bread due to condensation caused by cooling, replenishing it with the correct amount of moisture. By associating the system with a scale that checks the weight of the product, it is possible to obtain self-adjustment of the parameters in real time. Of course, the system has to be completely washable to prevent any environmental contamination and potential corrosion of materials.

IBIE 2022
NORTH
HALLS /
7365



GASPARIN BREVETTI

www.gasparin.com

SLICING AND BAGGING LINE FOR BREAD LOAVES

Fields of application

Bakery industry.

Description and strong points

Realized for the automation of the slicing and bagging of loaves of bread and round bread, Brevetti Gasparin has developed this type of high-performance line that allows the high-speed bagging of products after cutting automatically, ensuring reliability and efficiency.

The machine's strong points are: ease of handling of all different type of bread loaves (tin bread, round and oval loaves also with irregular shape); smooth, clean, high speed slicing by industrial continuous band blade slicer with pneumatic tensioning system; cam-type operation which makes bagging machine more versatile and reliable; clipband or kwik-lok closing in line for immediate closing after bagging.

Technical specifications

Production speed 55/60 bags per minute according to the characteristics of the product and the quality of the packaging material.

IBIE 2022
WEST HALL /
935



CAMA NORTH AMERICA

www.camagroup.com

SECONDARY PACKAGING INNOVATION

Fields of application

Food & beverage.

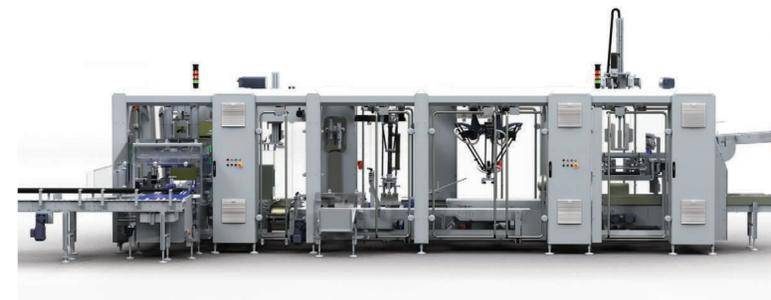
Description and strong points

Cama offers innovative secondary packaging and primary product handling systems designed for ease of use and flexibility. Cama's flexible cartoning, case packing, tray packing, sleeving, and robotic loading systems are designed to easily run multiple products and package sizes, including variety packs, with quick and easy changeover.

Technical specifications

At this year's IBIE Show, Cama North America will showcase the next evolution of its class-leading augmented reality (AR) technology. With AR and virtualization already proving invaluable across the design, build, commission, test and operational phases of its BTG machines, Cama now offers immersive, line side support for warranty, spares and consumables, through its Augmented Machine Assistance Package. Hygienic designs, accessible machines, and in-house developed robots are just some of the unique benefits offered by Cama's BreakThrough Generation (BTG) line of cartoners, case and tray packers, and sleeving systems. In addition, our advanced Industry 4.0 compatible technology also delivers connectivity to enterprise systems for batch data capture, ERP and remote maintenance.

IBIE 2022
WEST HALL /
5011



GORRERI

www.gorrieri.com

GORRERI BIRTHDAY CAKES LINE

Fields of application

Industrial production of birthday cakes, slab cakes, sheets cakes, individual cakes.

Description and strong points

Gorrieri Birthday Cakes Lines: from batter and creams preparation up to decoration, complete and customized solutions for the process and the preparation of layered cakes. Thanks to the unbeatable match with Gorrieri Turbomixer Technology, it is possible to process fresh or frozen cakes, of any size, high and width.

Technical specifications

- Highly customizable
- Full automatic or semi-automatic lines
- Entirely made of stainless steel
- With pick and place devices
- High precision depositor with dosatronic technology
- Masking and graining systems for any kind of decoration
- Ultrasonic cutting and robotic decoration devices
- Hygienic design
- No-tools maintenance concept
- Up to 1500 cakes/hour

IBIE 2022
WEST HALL /
1071



CAVANNA

www.cavanna-usa.com

FULL RANGE OF WASH DOWN FLOWPACKERS

Fields of application

Delicate fresh and frozen products: ready meals, meat, fish, cured meats, dairy products, products for catering etc.

Description and strong points

To meet the growing needs in terms of hygiene and allergens, Cavanna has developed many 'wash down' packaging solutions. Deep cleaning is a pre-requisite to minimize risks, both from external agents and internal cross-contaminations when switching between different products. Already proposed and successfully sold on European and American markets, Cavanna's wash-down lines apply Poka Yoke Design principles, as recommended by the global authorities of meat and dairy industries.

Technical specifications

The packaging machines and all their peripherals (conveyors, pull-nose accumulators without contact with the product, electrical components etc.) are designed to allow easy and deep sanitization, and therefore are mostly in inox and with hollow elements reduced to a minimum. The groups must be fully accessible for inspection, sanitization and maintenance, without tools. Packaging lines are designed to allow deep cleaning with hot water, detergents and caustic agents, in accordance to the strictest food safety international standards (3A Sanitary Standards, EHEDG Guidelines etc.).

IBIE 2022
WEST HALL /
675



CEPI

www.cepisilos.com

IBIE 2022
WEST HALL /
2017

3 IN 1 STATION

Fields of application

Bread, pastries, ice cream, pasta, gluten-free products, cereal mix, cereal bars, baby food, functional food, spices mix, instant coffee.

Description and strong points

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

Technical specifications

Available in sizes from 60 to 1000 liters, it can be loaded pneumatically or by gravity. It is equipped with slide valve and extraction is by with rotary valve or feed screw. The 3 in 1 is made in stainless steel and is ATEX conform. Hygienic design with total discharge, easy to clean, fully inspectable and washable. Integrated automation and full traceability.



COLUSSI ERMES

www.colussiermes.com

IBIE 2022
WEST HALL /
545

AUTOMATIC CENTRIFUGAL MACHINE TO WASH TRAYS AND EQUIPMENT PLACED ON RACKS

Fields of application

Bakery and confectionery.

Description and strong points

Automatic machines to wash, sanitize and upon request dry pans, racks, pallets and equipment placed on racks. Automatic versions with manual or automatic doors, drying phase, underground or above ground tank. Its unique and innovative centrifugal system allows a significant reduction of energy consumption and space while guaranteeing the maximum efficiency. Thanks to a slow rotation of the loading platform, the wash solution reaches the whole surface of the pans and components positioned on racks. Flexible hourly washing capacity - from a minimum of 8 to a maximum of 16 racks/hour -, cabin operation with a single door or double 'pass-through' doors, with centrifugal technology; and the use of high pressure to remove all types of stubborn residue or dirt are some of the machine's best features.

Technical specifications

The specialized systems of Colussi Ermes fully satisfy the most rigorous international standards for hygiene (HACCP) and use innovative technologies like the Clean in Place (CIP) self-washing program, which preserves and cleans the production lines by removing organic and inorganic contaminants.

GAMI & IMTECH

www.gamitaly.com

IBIE 2022
NORTH
HALL /
7446

CONFECTIONERY PROCESSING & PACKAGING SOLUTIONS

Fields of application

Chocolate, pastry and confectionery products.

Description and strong points

Gami & ImTech, one company with two different souls: Gami is specialized in the manufacture of machines for the processing of chocolate, compound chocolate and confectionery products for large, medium and small industries and laboratories; ImTech, instead, manufactures and sells packaging solution: from flow-pack to vertical forming, filling and sealing machines; from automatic loading, counting, dosing and weighing systems, to large automations in the packaging industry: cartoners, palletizers, stackers etc. A meeting point is Thunder, an excellent entry level flow pack for packaging confectionery products, coated products or chocolate bars. Horizontal rotating reel holder machine from above, suitable for packaging with heat-sealing films. Customizable loading and unloading system and many other options to discover.



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



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ICA

www.icaspa.it

AROMAPACK 60

Fields of application

Bakery products.

Description and strong points

Automatic packaging machine especially designed for fragile product like biscuits, wafers, crackers, baked product in general. It has a bulk filling system with smooth handling of the product to minimize breakages.

Technical specifications

Special system of buffer conveyors which receive the product from the weigher and transfer it gently to the packaging machine.

IBIE 2022
NORTH
HALLS /
6517



LAWER

www.lawer.com

UNICA HD

Fields of application

Food, bakery.

Description and strong points

Precision dosing for minority ingredients. The weighing system is calibrated with a tolerance of 1 g of precision. The system automatically manages and doses recipes for the preparation of foods such as bread, pizza, desserts, ice creams. The weighing of the ingredients can be repeated indefinitely without mistakes (the 'human mistake' component is definitively eliminated) and thus constant quality of the product is guaranteed. The correct and constant dosage of raw materials also allows for the planning of raw material purchases, reducing stocks and costs. Production times are optimized, hours and costs for laboratory personnel are reduced.

Technical specifications

- Major strong points: accuracy, repeatability, traceability, efficiency
- 8 - 16 - 24 storage silos in stainless steel
- Scale 30 kg with 1 gr of resolution
- traceability: each operation is recorded and stored in the machine management software
- know-how confidentiality: it is possible to produce the required recipes without knowing their composition
- The Unica software provides consumption statistics, costs for each ingredient or type of recipe, allowing to optimize and plan production. The software can be interfaced with external production management systems thus ensuring an exchange of data

IBIE 2022
WEST HALL /
4671

SACMI PACKAGING & CHOCOLATE

www.sacmi.com

JT ADVANCE, FLOW-WRAPPING MACHINE

Fields of application

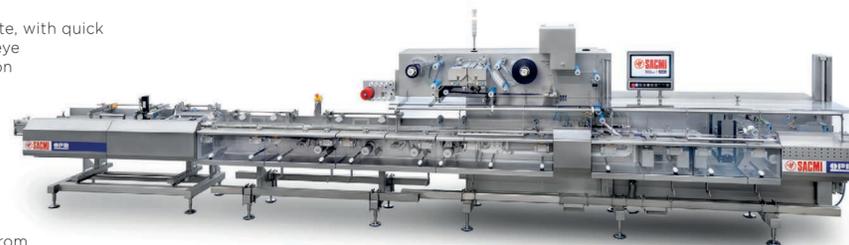
Bakery, nutrition bar, confectionery.

Description and strong points

The machine can process up to 150 meters of film per minute, with quick toolless changeovers and simplified maintenance. With an eye to the operator's interface and ease of interaction. Sanitation is primary in the machine design, with specific measures to reduce any deposit of product or materials within the body of the machine and simple removable tray which do not interfere with Production. Additionally, film reel changes are completed at speed in production without the need for the operator to interface in the operation.

The design is consistent with the philosophy and overall approach to packaging by Sacmi Packaging & Chocolate. The principle of 'total automation' of product, packaging (from the process line), with the integration of distribution, accumulation-storage buffers, and distribution providing an optimal and customized management of production as an integrated single source system. This concept includes a wide range of solutions available for the secondary packaging of packaged bakery products, with forming and placement in cartons, boxes, displays, in many case styles including American RSC and Display cases.

IBIE 2022
NORTH
HALL /
7763



B&B SILO SYSTEMS

www.bebilos.com

MICRO DOSER

Fields of application

Food, pharmaceutical, chemical, cosmetic, plastic.

Description and strong points

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

Technical specifications

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

IBIE 2022
WEST HALL /
3868



TONELLI GROUP

www.tonelli.it

PNEUMATIC TRANSFER PUMP MOD. TSB

Fields of application

Suitable for 'pumpable products', such as icing, sponge, creams, batters.

Description and strong points

A plunger perfectly reproduces the shape of the Tonelli bowl bottoms, manually operated with an on-off valve. The emptying plunger is lowered into the bowl until it reaches the product, the product is then transferred by displacement tube and piping.

Technical specifications

- Frame on castor in AISI 304 stainless steel
- Pneumatic device for emptying the bowls
- Pressure adjuster to optimise the discharge flow-rates

IBIE 2022
WEST
HALLS /
2175



TT ITALY

www.ttitaly.com

CHEESECAKE AND CELEBRATION CAKE LINES

Fields of application

Bakery and pastry.

Description and strong points

Thanks to the experience gained over the years in the sponge cake field, TT Italy has engineered a new turnkey project for the production of cheesecakes and celebration cakes. These automatic cake lines are designed and built following the clients' needs and with the support of TT LAB's food technologists. It is possible to choose among several formats, different types of fillings and decoration toppings. The use of top-quality materials, the state-of-the-art design, the great ease of use and low cost of ownership, with reduced product waste and low maintenance are among the strong points of these solutions.

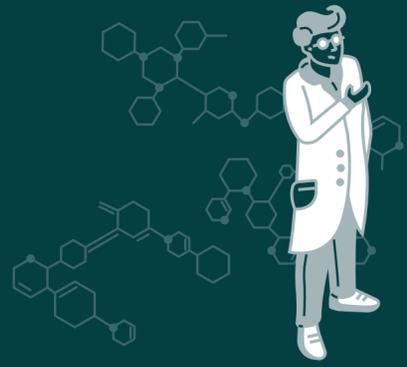
Technical specifications

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

IBIE 2022
WEST
HALLS /
770



CHEMICALS IN PACKAGING: NEW RULES WILL ADD “SIGNIFICANT COMPLEXITY” FOR THE INDUSTRY



“With the recent release of the European Commission’s 2030 ‘Restrictions roadmap under the chemicals strategy for sustainability,’ and state-wide petitioning for federal bans on other chemicals of concern ongoing in the United States, further regulation is looming on the horizon”. The warning was launched, on the past July, by the McKinsey & Company, which analyzed the evolving regulatory environment for three chemicals: BPA, PFAS, and phthalates in the United States and Europe.

BPA, which is mainly used in combination with other chemicals to manufacture plastics and resins, is currently undergoing “widespread consumer and institutional pressure” in the US, “despite a lack of regulatory infrastructure”. This, the report highlights, has already led many companies to ban BPA from their packaging products. Things are changing fast in Europe too: in December 2021, the EU Food Safety Authority (EFSA) published a revised risk assessment of BPA followed in January 2022 by a draft scientific opinion which re-evaluates the tolerable daily intake (TDI). The re-evaluation proposes a significant reduction in TDI that is some 100,000 times lower than the amount previously stated by EFSA in 2015. The final regulatory verdict and adoption is expected by December 2022. “If approved, this new regulation essentially means that BPA used in all food-contact products would need to be replaced by BPA-free alternatives across all EU member countries.”

PFAS, for their part, are used to make fluoropolymer coatings that can be heat, oil-, grease-

and water-resistant. Within packaging, PFAS are typically used to treat paper products to package greasy food. “Nicknamed the ‘forever chemicals,’ PFAS do not break down in the environment and can migrate into food or water sources,” McKinsey explains. In 2016 in the US the Food and Drug Administration (FDA) eliminated two long-chain perfluorinated compounds from use in food packaging. In 2018, the state of Washington implemented the first ban on the “intentional addition” of PFAS in food packaging in cases where safer alternatives are available. However, it was not until February 2021 that Washington’s Department of Ecology published its report identifying safer alternatives. As of January 2022, seven states (California, Connecticut, Maine, Minnesota, New York, Vermont, and Washington) have restricted PFAS in food packaging containers and materials. What about Europe? The EU Commission recently launched its Restrictions Roadmap, which outlines a plan for outlawing many broad groups of harmful chemicals, including PFAS, from use in packaging by 2030.

Finally, Phthalates, often called plasticizers, are chemicals used to make plastics such as polyvinyl chloride (PVC) more durable. They can be used in food packaging as well as in food-processing materials. In the US, phthalates regulation has historically been limited to its use in toys and other childcare products. “However,” McKinsey explains, “in December 2021 Maine announced a new law prohibiting the use of all phthalates in food and beverage packaging within the state.”

Sostanze chimiche nel packaging: nuove leggi in arrivo in Usa e Ue

L’uso di sostanze chimiche nell’industria del confezionamento verso nuove, più stringenti regolamentazioni negli Stati Uniti e in Europa. Un’analisi di McKinsey & Co fa il punto della situazione su BPA, PFAS e ftalati.

EUROPEAN DIGITAL PRODUCT PASSPORT: OPPORTUNITY OR BURDEN?

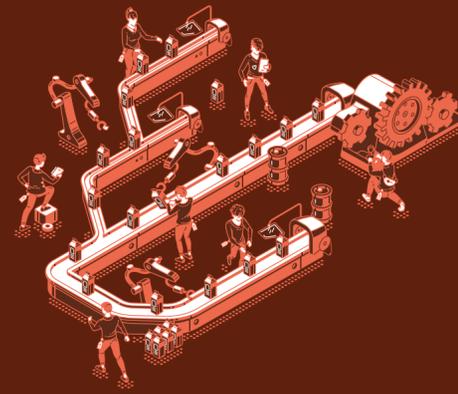


The European Digital Product Passports (DPP) initiative is part of the Ecodesign for Sustainable Products Regulation (ESPR) issued by the EU Commission in March 2022 and one of the key actions under the Circular Economy Action Plan (CEAP). The main purpose of a Digital product passport is to gather data on a product and its supply chain and share it across entire value chains so all actors, including consumers, have a better understanding of the materials and products they use and of their environmental impact alike. The Commission’s goal is to lay the gradual introduction of a digital product passport in at least three key markets by 2024 - textiles, construction, industrial and electric vehicle batteries - and at least one other of the key value chains identified in the CEAP such as consumer electronics, packaging, and food. Data requirements for digital product passports are still being determined and will be set for each individual product category based upon a process of industry-wide stakeholder consultation. One of companies’ main concerns is the protection of proprietary information and trade secrets when generating digital product passports; as well as the bureaucratic burden imposed by compliance with DPP, since implementing digital product passport systems with the required data management process could be a time consuming and costly exercise.

Passaporto digitale dei prodotti europeo: onere od opportunità?

Inserito dal Parlamento Ue nei documenti strategici relativi all’attuazione del Green Deal europeo e del Circular Economy Action Plan, il Digital Product Passport (DPP) renderà accessibili a tutti gli operatori di una filiera, inclusi i consumatori, i dati relativi al ciclo di vita di ogni prodotto. Lo sviluppo del DPP - che interesserà per primi il settore tessile, dell’edilizia e delle batterie industriali - è attualmente nelle mani della Commissione europea.

THE EU PACKAGING DIRECTIVE’S REVISION IS ON ITS WAY



Verso la revisione della Direttiva Packaging europea

La Commissione si prepara a rivedere la direttiva europea sugli imballaggi e sui rifiuti da imballaggio. L’obiettivo: fissare nuove regole e nuovi obiettivi di riciclo per tutti i Paesi Ue.

The European Commission is preparing an update of the EU’s packaging and packaging waste directive (PPWD), which is expected to introduce mandatory recycled content targets for specific packaging formats. First announced in 2020, the revision is part of the European Green Deal and the new Circular Economy Action Plan. The Commission’s aim is to reinforce the essential requirements for packaging to ensure their reuse and recycling, uptake of recycled content and improve their enforceability; as well as envisage measures to tackle over-packaging and to reduce packaging waste.

“The revision of the Packaging and Packaging Waste Directive (PPWD) is a milestone in the EU’s approach to tackle waste, overpackaging, and sustainable production and consumption practices”, commented in June the European Bioplastics association, which added: “Driving the transition towards a low-carbon circular economy requires carbon to be regenerated using renewable resources. Therefore, the promotion of alternative feedstocks in EU packaging legislation should not be limited to recycled feedstock. It must also include bio-based feedstock, as this can significantly contribute to the overarching goals of the EU Green Deal for climate neutrality by 2050 and for closing the carbon loop.” Initially expected in July 2022, the revision will probably arrive next October.



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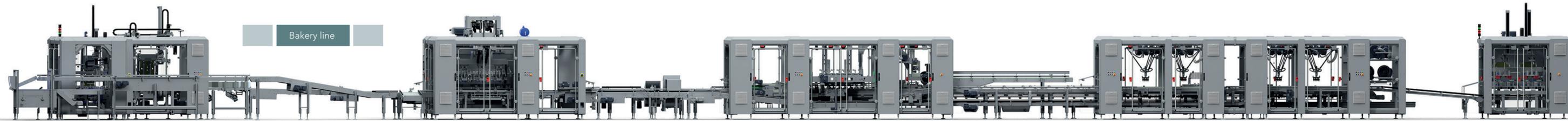
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Cama Group: “This is just the beginning”

The revenue goal of 100 million euro and the transfer, in 2023, to the new headquarters in Molteno mark the start of a new phase for the packaging company, whose growth strategy is based on flexibility and brand reputation. Interview with Cristian Sala, sales executive manager.

by Federica Bartesaghi

Cama Group: “Siamo solo all’inizio”

L’obiettivo dei 100 milioni di euro di fatturato e il trasferimento, nel 2023, nel nuovo headquarter di Molteno danno il via a una nuova fase espansiva per l’azienda. Che fa della flessibilità e della brand reputation asset di crescita strategici. Intervista a Cristian Sala, sales executive manager.



Cristian Sala, sales executive manager

Over its 40-year long history, the company founded by Paolo Bellante in Garbagnate Monastero (Lecco, Lombardy) and now run by the second family generation represented by his children Annalisa and Daniele, has already achieved amazing results. First, the strengthening of an excellent brand reputation globally, considered that the company boasts an export share of turnover above 95%. A direct consequence of the opening of six company branches around the world – France, Uk, China, The Netherlands, the United States and Australia – for a workforce of 250 employees. Second, the expansion to sectors different from the core business, sign of a technological know-how that can satisfy a plurality of customers. And yet, this is just the beginning of a new, ambitious growth plan for Cama Group, as the sales executive manager, Cristian Sala, told us.

How were the last two years for Cama?

2021 was, without a doubt, a year of strong growth for Cama, closed with revenues of around 80 million euro. 2022, which started with a good number of orders, will be inevitably influenced by the global scenario, affected by geo-political threats and by the lack of raw materials.

We can therefore say that the

Pandemic didn’t halt your business...

Absolutely. The last years were years of growth for Cama. A positive trend that has been going on for almost a decade, and that received a significant contribution by the food industry – our core business – that experienced a strong growth even during the sanitary emergency. In addition, our company branches around the world can grant local technical assistance to provide immediate help to our customers. And this proved to be fundamental when travelling was difficult, if not impossible. Clients recognized this great value added and this became, for us, a strong competitive factor, together with the decision to enter new market segments.

Which ones?

Almost three years ago we chose to expand our activities beyond the core business, the food sector as I mentioned before, to enter also the non-food sector, and in particular the personal and home care industries. Since we are specialized in secondary packaging our technical solutions can be adapted to a wide range of applications.

The post-pandemic and the war in Ukraine have contributed to create a destabilizing market situation for most companies. Which are, in your experience, the greatest issues?

The interruption of supply chains, definitely. Especially for what concerns electronic components. Lead times have surged and are also hard to define. Delivery dates are often changed, forcing us to a continuous reorganization of production. Everything has to be managed with extreme flexibility.

How do you manage to fulfill orders?

When possible, we suggest our customers the use of alternative components, because we are deeply convinced that if we just sit and wait for better circumstances it might be a very long wait. The real challenge, today, is to have a proactive attitude. Even if this requires a revolution in the company organization. We must get accustomed to a constant changing scenario and in Cama Group, we have adopted a strategy of total flexibility.

Ad regards R&D, where is your focus set?

It is set on two aspects, mainly. The first, is an even greater level of automation and speed in format changes. Our customers’ requests have indeed passed from continuous, high-volume production flows to low-volume production cycles in different format types. This kind of flexibility on the machines allows customers to save time and achieve greater efficiency levels.

Flexibility seems to be a ‘key word’ in different situations...

It is. Flexibility in the company organization, flexibility on the machines and on their components – which are more and more ‘autonomous’ with respect to fixed parameters, in order to adapt production to different format changes –; and of course flexibility in the development of production lines, which allow to easily manage even the largest volumes. In this sense, Cama has been developing a revolutionary vision system that enables customers to freely unload packages on Cama lines without requiring a network of conveyors that move products to secondary packaging machines. A truly multi-

purpose and space-saving solution. What about the second R&D goal, instead?

It is connected with Industry 4.0: an expertise that we started developing four of five years ago but that with the pandemic has been given a real boost. The focus is set, in particular, on the strengthening of the operations that can be carried out by remote, from machine start-up to assistance, with many advantages for consumers, like a signifi-

cant reduction in costs and a save of time. And for what concerns packaging materials?

From this point of view the most important innovations we have developed are connected with the topic of sustainability. Since Cama has always worked with cardboard for secondary packaging solutions, we have a strong competitive advantage and a wide and varied range of solutions to choose among for developing innovative projects. Just

to mention one, we have designed a line of trays for food applications completely made in cardboard, which replaced the plastic ones.

Together with other manufacturers Cama has created the Smart Packaging Hub. What is it about?

The Smart Packaging Hub initiative stemmed from the idea of six companies in the same line of business which share a similar organization and values: Italian ro-

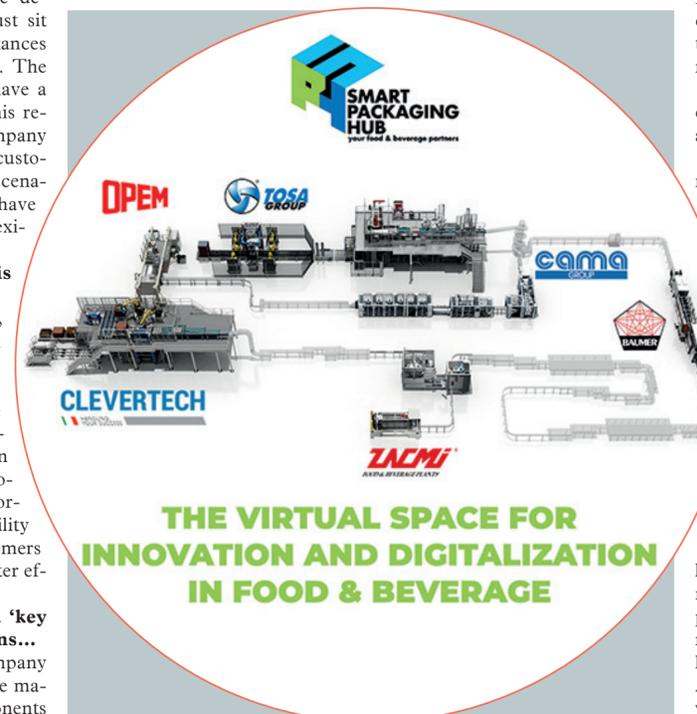
feedbacks, so far, are very positive. Let’s move to promotion. What’s your opinion on the latest edition of the Ipack-Ima trade show, where you exhibited on the past May in Milan?

It was a beautiful experience. Since it was the very first Italian post-pandemic trade show expectations were not too high, and nevertheless we noticed a strong presence of visitors, also from far-away countries like South America and Eastern Europe, across the four days. We met both clients and potential ones, so it was a profitable moment of networking.

Are you going to exhibit at other trade show in the months ahead?

The most important forthcoming trade shows for us are the Pack Expo in Chicago, next October, and the Gulfood Manufacturing in Dubai, in November, beside local events in Uk, France and Poland. In addition, for the very first time we will be exhibiting at IBIE in Las Vegas, in September. A strategic trade show in the bakery world, where Cama boasts a strong technological expertise. Finally, which are Cama’s future plans?

Our growth plan is linked to an expansion both in terms of markets and production. As regards markets, we want to strengthen our presence in areas that are recovering after the pandemic slowdown, like South America, South-East Asia, and Eastern Europe as well, where we have started a new collaboration with local agencies to have both on-site sales and technicians for assistance in the area. We also aim for an expansion of the industrial sectors in which Cama operates, and so an even more consolidated presence in food will be accompanied by growth in non-food segments. Furthermore, we will soon move to the new headquarters in Molteno (Lecco, Lombardy), where 25,000 square meters will be allocated to production. A further proof of our desire to keep on growing.



A 'SIP' of tomorrow

by Lucrezia Villa

Driven by the long-term effects of the pandemic and unpredictable current times, consumers' appetites for healthier, cleaner and premium products are increasing. And shifting desires call for new measures. A preview of the latest trends and technology solutions that dominate the beverage and liquid food industry on show at Drinktec (Munich, September 12-16, 2022).

ALL TIME HIGH FOR NOLO DRINKS

NoLo beverages (no and low alcohol) have been conquering the market and challenging alcoholic beverage choices since the Covid-19 pandemic broke out two years ago. And even well before that, consumers were increasingly developing a new awareness for 'mindful drinking'. Those looking for enjoyment in a bottle, but consciously avoiding alcohol can choose from not only alcohol-free wine, but an ever-growing number of spirit alternatives. In January 2022, Martini found that almost 35% of Germans approve of the development of alcohol-free alternatives, while 80% of those surveyed for the Bacardi Cocktail Trends Report 2022 wanted to integrate more NoLo alternatives into their day-to-day lives. The IWSR forecast outlines a very positive scenario for the NoLo trend. By 2024, sales of such beverages should be worth approximately 500 million dollars in Western Europe.

CHINA: NO ALCOHOL? NO PROBLEM!

While consumption of NoLo drinks in China is lower than other countries', the sector boasts a significant growth potential. Data research

companies Tmall Innovation Center (TMIC) and Kantar expect such a market to grow and generate 10.5 billion euro in sales by 2025. In 2021, the NoLo market in the Land of the Dragon reached 3 billion euro. Moreover, the overall e-commerce sales for the segment increased by 42% year-on-year. Amongst different products, soda and pre-mixed cocktails appear to be the most popular. Tea-based NoLo drinks also show good growth potential, as tea is deeply-rooted in the Chinese culture. Other popular NoLo alternatives include rice wine, dew wine and highball.

IT'S A SUGAR-FREE WORLD

The market demand proves that consumers are ever-more on the hunt for little to no sugar beverages. According to market research company Mintel, in the last five years the top three countries that have launched reduced-sugar and sugar-free beverages were the UK (15%), immediately followed by Germany (13%), and France (10%). In the EU27 and UK, the sector has committed to reduce average added sugar in beverages by 10% between 2019 and 2025. The EU soft drink sector has delivered a 3.6% reduction in average added sugars in the 2019-2021 span, marking a 17.7% reduction since 2015 (in all soft drinks except for water and juices).

SPICE IT UP WITH JUICY SMOOTHIES

On the one side, traditional flavors such as orange, apple, grape, and lemon will always be an evergreen, on the other, though, people are always on the hunt for new ingredients to satisfy their palates, such as tropical fruit medleys, and all sorts of fruit and vegetable combinations. According to Statista, global sales in the "other juice, juice mixes and smoothies" segment will be around 38 billion euro at the end of 2022. A market volume of 45 billion euro is expected by 2026, recording an annual growth rate of 4.4%. In terms of quantity, the market volume is predicted to comprise 16 billion liters in 2026. The US market is particularly interesting, with a sales volume of 5 billion euro expected in 2022.

FERMENTED DRINKS: A TOAST TO GOOD HEALTH

Boosting the immune system and fueling our body with high-quality nutrients is driving a rapid growth in fermented beverages especially in the US and Western Europe. According to estimates, probiotic beverages are expected to achieve over 77 billion dollars in sales by 2025, almost double the revenue generated worldwide in 2018. Kombucha has been leading the category for quite some time now, and water kefir

TECH: WHERE'S IT AT?

After a decline in the global trade volume of food processing and packaging machinery in 2020 by about 7% to 41 billion euro as a result of the Covid-19 pandemic, the international foreign trade increased again in 2021 and it will rise by 9% to reach 45 billion euro. According to the VDMA (German Mechanical Engineering Industry Association), around one third of global trade was supplied to the beverage and liquid food industry. With an average export ratio of 84% and a share of the global trade volume of 21% in 2021, German companies led the field, followed by Italy with a 20% share. As in previous years, the list of the top 10 sales markets in 2020 was headed by the USA, followed by Germany, China, France, Russia, the UK, Canada, the Netherlands, Poland and Spain. Increasingly strong demand impulses also came from Indonesia, the Republic of Korea, India, Vietnam and Thailand.

Today raw material shortages, soaring energy costs, climate change and ever-evolving consumer trends are the most pressing challenges for the beverage and liquid food industry which - regardless of the country - continues to boast good growth prospects. As companies try to meet the European Green Deal targets, sustainability, digitalization, and mechanical engineering appear to be key matters to invest in. After all, granting increased efficiency, product safety and transparency throughout the entire manufacturing and packaging process is only possible when cutting-edge tech solutions are available. In a nutshell: flexibility and efficiency must be the keywords. Manufacturers and professionals need to provide hybrid, highly adaptable production lines that enable faster changeovers and greater product variety combined with savings on resources and energy, thus enabling a lower carbon footprint.

Bevande e alimenti liquidi: il futuro è servito

Il futuro dell'industria del beverage e degli alimenti liquidi prende forma a Drinktec. È tutto pronto per la fiera mondiale, a cadenza quadriennale, che andrà in scena a Monaco di Baviera, dal 12 al 16 settembre 2022. Numerose le macchine e le soluzioni di processo per la produzione, il riempimento e il confezionamento di bevande e liquidi alimentari a Monaco. Altrettanti i temi 'caldi' che animeranno la discussione alla kermesse: da produzione e imballaggio sostenibili, passando per il design del prodotto, la gestione delle risorse idriche fino alla trasformazione digitale. Di seguito, un'anticipazione delle ultime tendenze che plasmano un segmento in costante evoluzione.

From bottled water and better-for-you smoothies through home-made cocktails, and no- to low-alcohol alternatives, the beverage and liquid food market is booming. With movements like 'mindful drinking' and 'quality over quantity' gaining momentum, partly still due to the Covid-19 pandemic, consumers are increasingly

on the lookout for healthier, cleaner, more sustainable, and premium products, which need to be good and safe for their personal well-being and for the environment too. And new trends and desires call for new measures. So how, and with what, will we quench our thirst in 2022 and beyond? The 'hottest' trends and technological

solutions will be on show at Drinktec, the world's leading trade fair for the beverage and liquid food industry, which will take place in Germany, on the grounds of Messe München, from September 12 to 16, 2022. Hereafter, a brief anticipation of all the latest and most interesting trends that are shaping the sector.

is also gaining momentum, as is the fermented Mexican soda Tepache.

authentic flavors, options between low-calorie, sugar and alcohol or premium spirits, grab-and-go cocktails are here to stay.

HYDRATION: A SERIOUS MATTER

There's nothing better than drinking a refreshing glass of water to stay hydrated during the hot spells. In 2021, still water sales have continued their pattern of popularity, building on record numbers from the peak pandemic period. According to IRI, unit sales for bottled water in June were up 3.7% year over year and 7.4% compared to 2019. Although less of a sales' powerhouse in 2022, unit sales for seltzers and sparkling waters were up 7.2% in a two-year comparison and the category is a wellspring of experimentation.

FANCY A DRINK? DIY!

While some may have enjoyed following online mixology tutorials to create their own home-made cocktails during the pandemic lockdowns, ready-to-drink beverages (RTD) continue to make headlines as the fastest-growing alcohol beverage category even in 2022. According to Nielsen Premium Panel data, the sector accelerated 171% in 2020, and shows no signs of slowing down this year. With high-quality ingredients,

WINE IN A BOX, MANY OPTIONS ON THE BLOCK

Demand for bag-in-a-box wine has spiked globally during the pandemic. In the US, Insider reported sales increased by 53% in March 2020, compared with like-for-like sales a year earlier. In Canada, boxed wines were up 77% that month versus March 2019. In France, Nielsen reported a 43% increase. Boxed wines have long been associated with poor quality, yet industry experts suggest that many premium wine houses are investing in this direction. Moreover, a box preserves wine for about four weeks compared with only a day or two for a bottle. Boxed wine is proven to be more hygienic and sustainable, in particular for restaurants. With each three-liter box generating about half the carbon dioxide emissions to that of a glass bottle, boxed wine is also cheaper to transport, stock and more environmentally friendly.

BEER: WHAT'S BREWING NEXT?

The beer world has changed drastically this last decade. NoLo beers have been on the market

for quite a while, but they had not experienced an increase in popularity up until recently, with brewmasters constantly studying new recipes. Over the past few years, the purchase of bottled beers has remained stagnant while canned options have gotten increasingly popular. Like non-alcoholic beers, the demand for healthier options is growing significantly. For instance, Japanese 'Asahi' beer has been on the rise. It is a rice lager, and just like American ones, these beers are made with rice and malted barley. The result is a light-colored beer with a light flavor profile. There is also higher carbonation present that calls for a drier finish.

CLEAN LABEL AND PREMIUM ON THE RISE

'Drink less, drink better': while there has always been an appetite for premium beverages, the sector has undeniably enjoyed a boom over recent years. And according to IWSR this trend shows no signs of slowing down. The widespread success of higher-quality beer and spirits has accounted for most of the recent growth in premium alcohol sales. Drinking less has also led to greater willingness to spend extra on the drinks people do consume, presenting opportunities for premium products in all markets. Fun fact: younger drinkers are the key drivers of premiumization. 54% of 18-34 year-olds are likely to choose a premium drink versus just 35% of those over 55.

Drinktec 2022 product preview

AMS FERRARI
www.amsferrari.it

CANFILLMATIC GRAN PRIX

Fields of application
Filling/seaming monoblock for still and carbonated drinks in aluminum cans.

Description and strong points
The Canfillmatic Gran Prix is a high flexibility filling/seaming monoblock for aluminum cans, able to work a wide range of products such as beer, carbonated soft drinks, non-carbonated soft drinks, juices etc. with a production range that goes from 3,000 up to 40,000 cans per hour.

Technical specifications
The Canfillmatic Gran Prix works by an isobaric-electropneumatic system. It allows to guarantee the best filling precision and uniformity performances. Moreover, the system is totally controlled by its HMI, to minimize the change over time and procedures. The various filling recipes dedicated to each single product can be saved into the machine memory. This way the production can be easily changed by pushing one button on the operator panel.

DRINKTEC
2022
HALL: B4
BOOTH: 320



ZACMI - ZANICHELLI MECCANICA
www.zacmi.com

SEAMER

Fields of application
Food and beverage.
Description and strong points
The ZACMI Clean Design Seamer is the ideal solution for an innovative closure, suitable for any type of round rigid container. The evolution of this new seamer with its Clean Design represents the highest respect in terms of hygiene and safety.

Technical specifications:

- Available in 3, 4, 6, 8, 10 and 12 head configuration;
- Entirely made of AISI 304 stainless steel;
- Operating speed: from 100 to 1,600 c.p.m.

DRINKTEC
2022
HALL: B5
BOOTH: 121



FINPAC SLEEVE
www.finpac.it

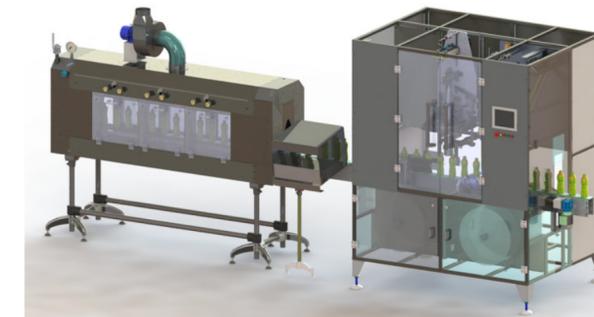
SHM LS

Fields of application
Designed and developed thanks to the extensive experience gained in cooperation with the biggest bottlers of the world. Equipped with the most advanced electronics made in Italy, Finpac Sleeve chooses Italian suppliers and state-of-the-art technical solutions, which are eco-friendly, as to improve kinematics and manage increasingly thinner eco-compatible sleeves.

Description and strong points
A sturdy and highly versatile sleeve applicator that grants maximum elasticity in terms of adaptability and easy management of a wide range of products, of any shape and content, full or empty, with partial, full body label, and/or guarantee seal.

Technical specifications
Speed ranging from 1,500 to 12,000 bph.

DRINKTEC
2022
HALL: C6
BOOTH: 308



follow



SACMI
www.sacmi.com

CAPS FOR 26 MM MOUTHS FOR CARBONATED SOFT DRINKS

Fields of application
Tethered caps.

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

Technical specifications
The new caps for 26 mm mouths designed for carbonated soft drinks are low weight (212 grams) and offer full integration with safety band cutting and bending machines (SFM), even in synergy with the new PFMC (pull force machine), for performing checks and tests on the band during production, and with the CVS-Cut system, for checking the quality of the safety band cut.

DRINKTEC
2022
HALL: B5
BOOTH: 302/304/101

EUROPOOL
www.europool.biz/it/

TWIN BUFFER

Fields of application
Bottling plants.
Description and strong points
Flexibility, no pressure between containers.

Technical specifications

- Accumulation systems: it is composed by a main table where the containers are accumulated on multiple channels using a special row preparation device;
- Operating phases: standard functioning, accumulation phase, discharge phase. All phases are managed without any contact between the containers. This means no pressure and, consequentially, a drastic noise reduction. Studied to accumulate shaped and unstable bottles, it can be used for almost all types of containers.

DRINKTEC
2022
HALL: B5
BOOTH: 315



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CROCCO
www.crocco.com

CLEAR AND PRINTED SHRINK FILM WITH CERTIFIED POST-CONSUMER WASTE

Fields of application
Beverage, food, glass, building, furniture, industry, logistics.
Description and strong points
Low thickness shrink film with up to 65% of waste materials, certified by PSV. This material guarantees an environmental low impact, combined with the reduction of plastic materials. These films grant maximum performances during usage, high transparency and excellent printability.

Technical specifications
Low thickness with minimum 35my with up to 10 colors printing.

DRINKTEC
2022
HALL: C4
BOOTH: 105

Drinktec 2022 product preview

ANTARES VISION GROUP BEVERAGE FT SYSTEM TECHNOLOGY

www.ftsystem.com

IT 700 IOT

Fields of application

Caps and tethered caps inspection.

Description and strong points

Ideal to ensure quality and conformity of capping, including tethered caps. IT 700 IoT prevents market claims due to incorrect closure of filled containers, distribution of non-intact products, breakage of the security ring or non-compliant printed logo on cap. For tethered caps, the system controls the upstream process in addition to ensuring quality. It recognizes actual rejects from false ones: it does not reject a bottle because of the space between the lid and the tamper-evidence band, which is characteristic of some tethered caps. The system can also inspect symmetrical and asymmetrical caps with a protruding hinge. This is enabled by up to five cameras for side views around the cap and one for a top-down view, and illumination systems grant a contour inspection of the caps. Integrating the application angle guarantees complete closure detection via the correct alignment of caps with bottles.



DRINKTEC
2022
HALL: A6
BOOTH: 115

GRUPPO TECNOFERRARI

www.tecnoferrari.it



TGV

Fields of application

Food & beverage, ceramics, glass, marble, tissue, automotive. All sectors using integrated logistics automation.

Description and strong points

TecnoFerrari TGV automatic vehicles (pallet, box) are battery-powered shuttles capable of moving automatically with a laser-guided or magneto-guided system adaptable to every plant requirement and product, customized where necessary. TGV can be made in stainless steel, avoiding any contamination of the handled

product. In addition to the TGV with a 1,000 kg capacity, there are others for high loads up to 15,000 kg or for high capacity lifting, equipped with active and passive safety systems.

Technical specifications

- Fully automatic operation;
- Maximum degree of safety for operators;
- High capacity;
- Use in a variety of industrial environments;
- System versatility and limited work for extensions and track changes;
- Reliability and robustness;
- Process control and optimization;
- Optional automatic battery change.

DRINKTEC
2022
HALL: A4
BOOTH: 546



GOGLIO

www.goglio.it/en/

PILLOW UP

Fields of application

Packaging for tomatoes, traditional and tropical fruit pulps and concentrates for the retail sector.

Description and strong points

Versatility: thanks to its special patented shaping, Pillow UP is suitable to be placed flat inside a box or on a shelf or on a flat surface while standing upright. The convenient carry handle ensures maximum portability.

Cost reduction: the packaging facilitates storage and transport, reducing costs.

Safety and functionality: Pillow UP provides safety and protection for the packaged product. Lighter and less bulky, it takes up little space before filling and after consumption, as the empty bag becomes as thin as a sheet.

Technical specifications

Pillow UP packs are filled by GNova lines from premade z-belt pouches in high-barrier multilayer laminate with aluminum or PE/PP monomaterial. In addition to aseptic packaging, Pillow UP pouches are also suitable for hot-fill, retort and sterilization processes.

DRINKTEC
2022
HALL: C4
BOOTH: 304

P.E. LABELLERS

www.pelabellers.com

MODULAR SL

Fields of application

Modular rotary labeling machine for partial and wrap-around applications, with pressure sensitive, cold-glue, hot melt, or roll-fed labeling units. Suitable for all industries.

Description and strong points

Modular SL is a modular labeling machine that allows a multitude of configurations and application technologies. Fully interchangeable labeling stations are installed on it, which can be replaced in a few steps. Switching from a system with hot melt technology, to one with cold glue or a pressure-sensitive one is immediate. The labeling stations can be fixed or placed on independent carts. The machine makes the protection of the operator another of its strong points. It features shutter protections which, if raised, stop the machine immediately.

Technical specifications

Available in different machine diameters, from 576mm to 2,320mm, and plates from 6 to 64. A variety of optional and special solutions can be installed on the machines, like universal clamping starwheel, orientation system with cameras, quality control and rejection system, ink-jet markers.

DRINKTEC
2022
HALL: C6
BOOTH: 532



end

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Global wheat shortage: AgTech to the rescue

The Ukraine war has sent shockwaves around the world. With an initial blockade on exports disrupting the food supply chain. Once again underscoring the need for modern farming solutions.

by Lucrezia Villa

Long renowned as the 'breadbasket of Europe', Ukraine holds the 10th-largest acreage of arable land on Earth and the biggest within Europe – at 339,000 square kilometers. The country is one of the largest grain producers in the world, with its production capacity in the continent being only rivaled by none other than Russia. As a matter of fact, in 2021 both countries supplied just under 30% of the world's overall wheat exports. North Africa, the Middle East, and Asia, with countries like Egypt, Indonesia, Bangladesh, Turkey, and Yemen featured among the largest importers.

Now because of the war, Ukraine's wheat production for the marketing year 2022-23 is projected to be 19.5 million metric tons, down 13.5 million tons (-41%) from last year. With exports expected to drop by around 3.5 million tons compared to pre-conflict estimates, developing countries are the ones struggling the most to meet consumer demands.

Such a grim framework was outlined by a piece of research carried out by Forward Fooding, the British platform fostering innovation in the f&b industry via Foodtech data intelligence & corporate-startup collaboration. Coming at the heels of the coronavirus pandemic, the wheat crisis is exacerbated by other persistent issues in the broader food supply chain, such as land degradation, brought about by monoculture farming, and climate change. But how is the world responding to the global wheat shortage? And, most importantly, can AgTech provide a solution both in the short and long-run?

Investing in the agri-food transformation

First and foremost, addressing the wheat crisis requires an international effort and cooperation from all parties. Amidst this multi-layered global scenario, according to authoritative voices investing in Agri-food technology might mitigate near-term food security risks, stabilize wheat supplies and transition towards long-term agri-food system resilience.

Yet in Ukraine, agriculture is mostly traditional, and AgTech companies have a limited presence. According to Forward Fooding's database, the country hosts only six AgrifoodTech startups, which have raised a total of 340,000 euro in funding. Many are the measures announced by president Zelensky - including revised tax law and a new credit program that makes financial access easier for farmers to purchase equipment and inputs – in order to support this agricultural enterprises. However, the majority still regards traditional farming methods.

On a global scale, though, research and application of wheat production technologies are already underway. There are indeed over 1,972 active companies in the AgTech segment, which have raised over

25 billion euro overall in funding since 2012. Almost 50% of such companies were founded in the last five years, proving an ever-growing interest by many parties. More in detail, Agbiotech takes the greater part of funding raised in 2021 (30%), followed by vertical and indoor farming (26%), and farm management as well as precision farming (20%). These sub-vertical methods, which account for 75% of all AgTech, are also the most common technologies used in wheat production.

Promising applications around the world

Up until now, many have been the AgTech applications developed and successfully implemented by startups and companies around the world. Hereafter, an array of the latest and most innovative solutions.

China, among the world's biggest wheat producers, is deploying precision agriculture technologies to reduce inefficiency and maintain soil fertility and quality for wheat cultivation. JD Farm, which is part of China's largest online retailer JD.com, relies on app-assisted drone technology that enables farmers to acquire data-driven insights regarding the right time to begin crop protection, seeding, and fertilization and increase the traceability of agricultural products.

The Israeli startup CropX is also developing a cloud-based decision support platform that relies on predictive models for crop yields, specifically developed for grains such as wheat, rice, and barley. Along the same line, India, which is another major wheat exporter, is developing solutions which are able to

provide environmental data in a specific geospatial format in order to optimize output and minimize the risk of crop failure. CropIn, for instance, is an Indian AgTech organization that combines such solutions with AI-enabled food traceability technology. By partnering with over 250 organizations globally, the provider was able to digitize over 16 million acres of farmland, building intelligence for over 400 crops and over 10,000 crop varieties in over 56 countries, thus tracking their operations from farm to fork.

Other promising applications concern irrigation. To this extent, Egypt, one of the largest importers of wheat from Ukraine and Russia, is aiming to meet 70% of local grain demand by implementing modern irrigation methods and varieties of wheat that are adaptive to its salinity and drought conditions. The Egyptian government has also partnered with IBM, the multinational technology corporation, to integrate its AI-powered automation software into the shipping, transport, storage, and supply of wheat in its silos nationwide.

The future trends in AgTech in light of the crisis

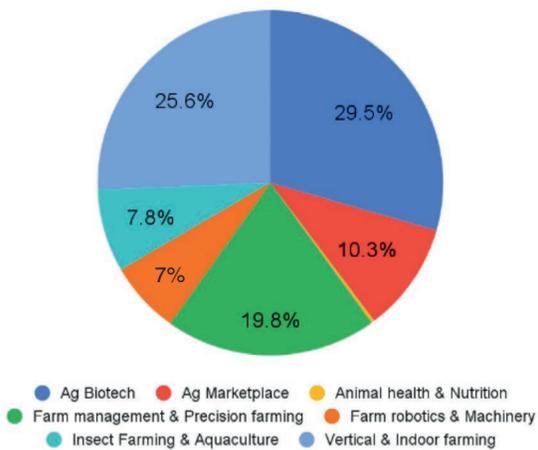
Aside from investments in data-driven solutions, improving fertilizer production has also been a crucial matter for a long time now, with a focus on synthetic fertilizers such as urea ammonium nitrate. However, the production process relies on natural gas from Russia which the global market cannot currently rely on. For this reason, companies are concentrating on alternative types of fertilizers, such as biological ones.

The American startup Pivot Bio, in partnership with Bayer, after having raised 515 million euro in funding, has developed its first biofertilizer for corn and recently launched a second variety for sorghum and wheat.

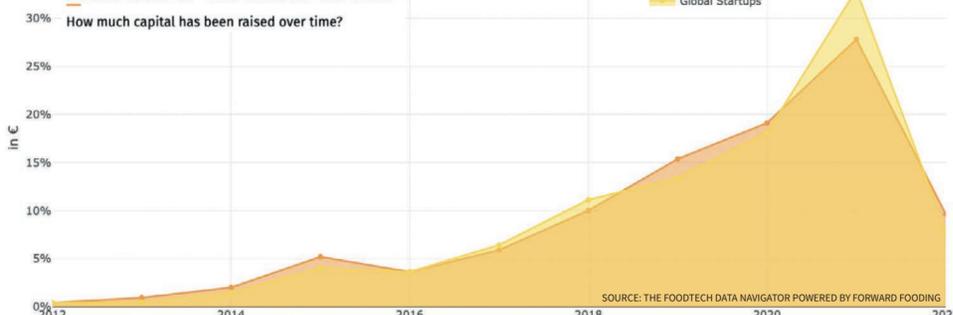
Among the future trends of AgTech, indoor vertical farming is considered by many the future of our food system. Many are the advantages of growing vertically. First of all, space: growing vertically allows for conservation in space, resulting in a higher crop yield per square foot of land used. A recent study from Princeton University revealed that vertical farming could produce up to 1,940 t/ha of grain per year, which is 220 to 600 times the current world average wheat yield. Moreover, being located indoors means that farmers can control the environmental conditions, thus growing different plants in the same indoor farm by customizing the space. In a nutshell, this system allows to produce more output while using fewer resources.

More recently, there have also been advancements in the field of plant genetics. In 2020, Argentina approved the cultivation and consumption of genetically engineered flour wheat. The Argentinian company Bioceres Crop Solutions developed HB4, a drought-resistant type of wheat, which is reported to increase yields up to 20% compared to similar non-genetically engineered varieties, while also minimizing water usage. In 2022, HB4 was also approved for commercialization. And other countries such as Brazil have approved imports of HB4 wheat.

FUNDING VOLUME 2021 BY SUB-VERTICAL

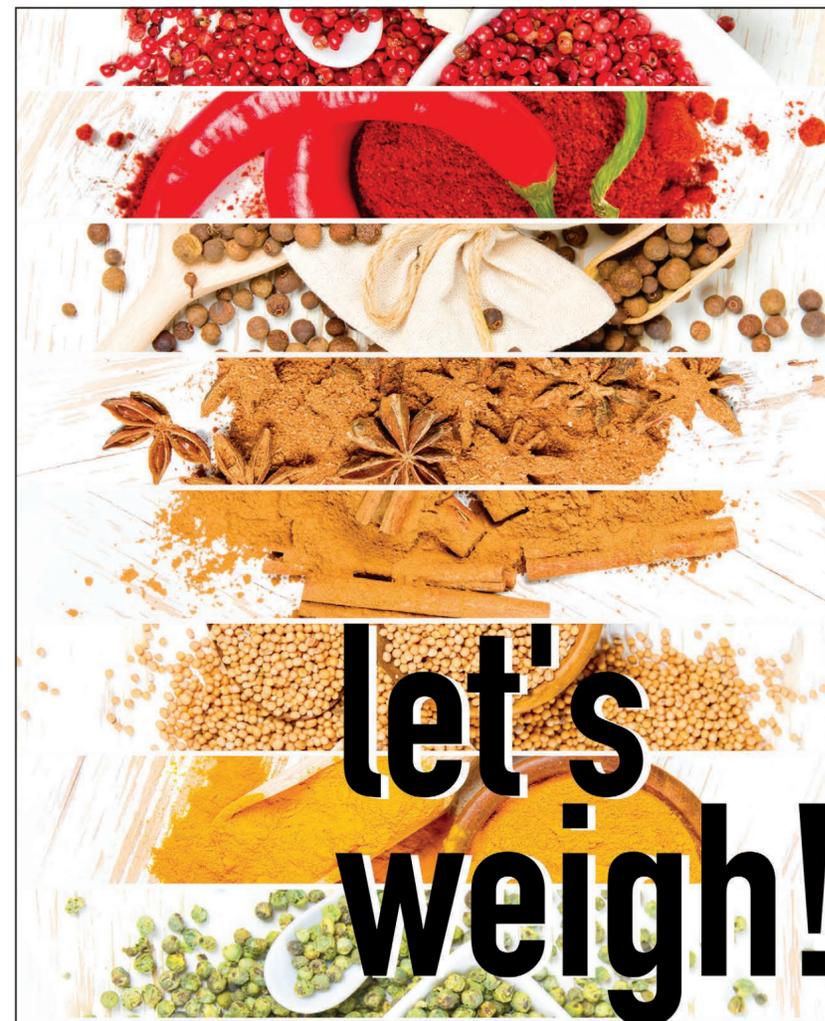


EVOLUTION OF THE RAISED CAPITAL



Crisi del grano: come l'AgTech può mitigare i rischi

Il conflitto in Ucraina ha scosso le supply chain di tutto il mondo. Portando sotto i riflettori, ancora una volta, la necessità di introdurre nuove tecnologie agricole 4.0, dai sensori IoT e big data, passando per gli studi sui fertilizzanti sintetici, fino all'indoor farming. L'obiettivo: rendere le coltivazioni più sostenibili e redditizie, sia nel breve che nel lungo termine. Gli investimenti in AgTech e una rosa di soluzioni promettenti sviluppate da startup e aziende internazionali.



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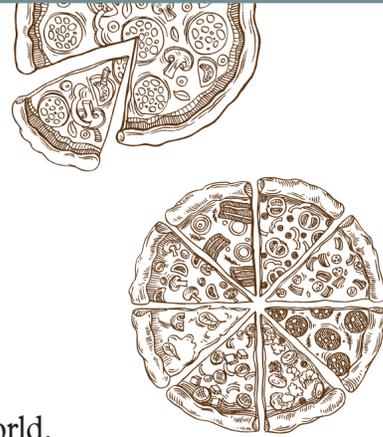
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Frozen pizza: champion of innovation



Quality and creativity drive the category's growth around the world. North America is the largest market in terms of revenue, but the Asia-Pacific region is expected to witness the fastest CAGR until 2031. All because of the pandemic? Not exactly.

by Federica Bartesaghi

A convenient, stress-free, at-home meal that appeals to the entire family? Pizza, of course. The global frozen pizza market size was valued at 17.3 billion dollars in 2020, and is expected to generate over 39 billion dollars by 2031, witnessing a CAGR of 7.96% from 2022 to 2031, Allied Market Research data point out. Looking at major distribution channels, retail accounted for the largest share in 2020 (89% share), and is projected not only to maintain its lead position but also to portray the largest CAGR of 7.9% from now until 2031. No surprise, then, that over the past two years we have witnessed an exponential increase in size and variety at the frozen pizza aisle. This happened in Italy, in Europe, in the United States and across Asia too. Hence, although North America holds the highest market share in terms of revenue, accounting for more than two-fifths of the global frozen pizza market in 2020, the Asia-Pacific region is expected to witness the fastest CAGR of 8.5% from 2022 to 2031. But which are the new wants and needs of post-pandemic consumers?

The 'New Age' of frozen pizza

A reduction in out-of-home eating occasions and the desire for comfort food have added tailwinds to what was a fast-growing category already. In addition, with inflation eroding consumers' purchasing power, enjoying pizza in a fine Italian restaurant has become quite an expensive experience nowadays. Thus,

a large number of consumers have been drawn, maybe for the very first time, to the frozen pizza aisle searching for stress-free, family-pleasing options. But the pandemic was not the only growth driver for the category. Poorly considered just until a few years ago, frozen food is now becoming one of the 'hottest' grocery aisle also thanks to an increasingly wide, varied and hyper-innovative offer able to fulfill all needs, including special dietary needs.

Frozen pizza provides incredible customization opportunities, and personalization is definitely high in the food industry's agenda. Pizza is also one of kids' most favorite food at all latitudes, even if many have questioned the bad consequences of eating frozen pizza regularly. In order to fix this issue, companies are coming up with healthier variations of their pizzas, also using healthy, organic ingredients as well as toppings that deliver taste and nutrition alongside.

North America: the realm of innovation

Frozen pizza sales in the US have been rising steadily: up from 4.98 billion dollars in 2019 to 5.47 billions in 2020, to exceed 6 billions in 2021 (Statista). A competitive landscape, where flavor

and product format innovations drive a stream of new product launches.

According to IRI, for the 52 weeks ending March 20, 2022, category leader DiGiorno (Nestlé) fell 1.3% to sales of 1.4 billion dollars. The no. 2 brand in the category, Red Baron from Schwan's Consumer Brands, saw sales grow 2.9% to 990.0 millions. Another notable gainer for the year is Cauli-power, up 5.6% to 78.1 million dollars. 'Veggie' alternatives are indeed hitting the market: in 2020, the Canadian brand Oggi Food also debuted California Pizza with cauliflower crust (vegan, gluten free and plant-based), as well as two entirely plant-based pizzas in collaboration with Beyond Meat.

"In the last year, Nestlé's frozen pizza brands have released multiple new products that span different eating occasions throughout the day," says Adam Graves, president, pizza and snacking, Nestlé USA. These innovations include new products that step into breakfast territory, like DiGiorno Breakfast Croissant Crust Pizza, available in three varieties: Eggs Benedict Inspired, Sausage & Gravy, and Cinnamon Roll.

Other brands, like Schwan's Con-

sumer Brands, have instead tried to fill the void for special dietary needs: the company recently launched its new Freschetta Gluten Free pizza. "As consumers strive to make small, manageable changes to their health and wellness lifestyle, our provides that perfect stepping stone to achieve their goals without sacrificing the great pizza taste they love," says Maddie Essman, senior marketing manager. "Better-for-you' is the no. 1 fastest-growing segment in frozen pizza, and Freschetta pizza is a leader in productivity and incrementality within the segment," he adds.

And in Italy?

According to the Italian Frozen Food Institute (Iias), the frozen pizza markets size has reached 254 million euro in value. Category leader is still the classic Margherita (110 million pieces consumed), and nevertheless over the past two years we have witnessed an explosion of innovation in our frozen pizza aisle too. Premium options are multiplying, just think of Roncadin's new 'ExtraVoglia' line, launched in 2021 (a 30 cm diameter pizza with a crunchy crust and a rich topping). Gluten-free is another fast-rising trend - Molino Spadoni recently presented a dedicated, ovenable line. A special mention goes then to Italpizza's '26x38' and 'La Numero 1' iconic lines. The latest addition? Italpizza 26x38 Margherita Saporita con Pecorino Ajo, inspired by the flavors of Sardinia.

Pizza surgelata: campione d'innovazione

Qualità e creatività guidano la crescita del comparto nel mondo. E se il Nord America resta il primo mercato per volume d'affari, la regione Asia-Pacifico conoscerà, da qui al 2031, il tasso di crescita più sostenuto. Tutto 'merito' della pandemia? Non esattamente.



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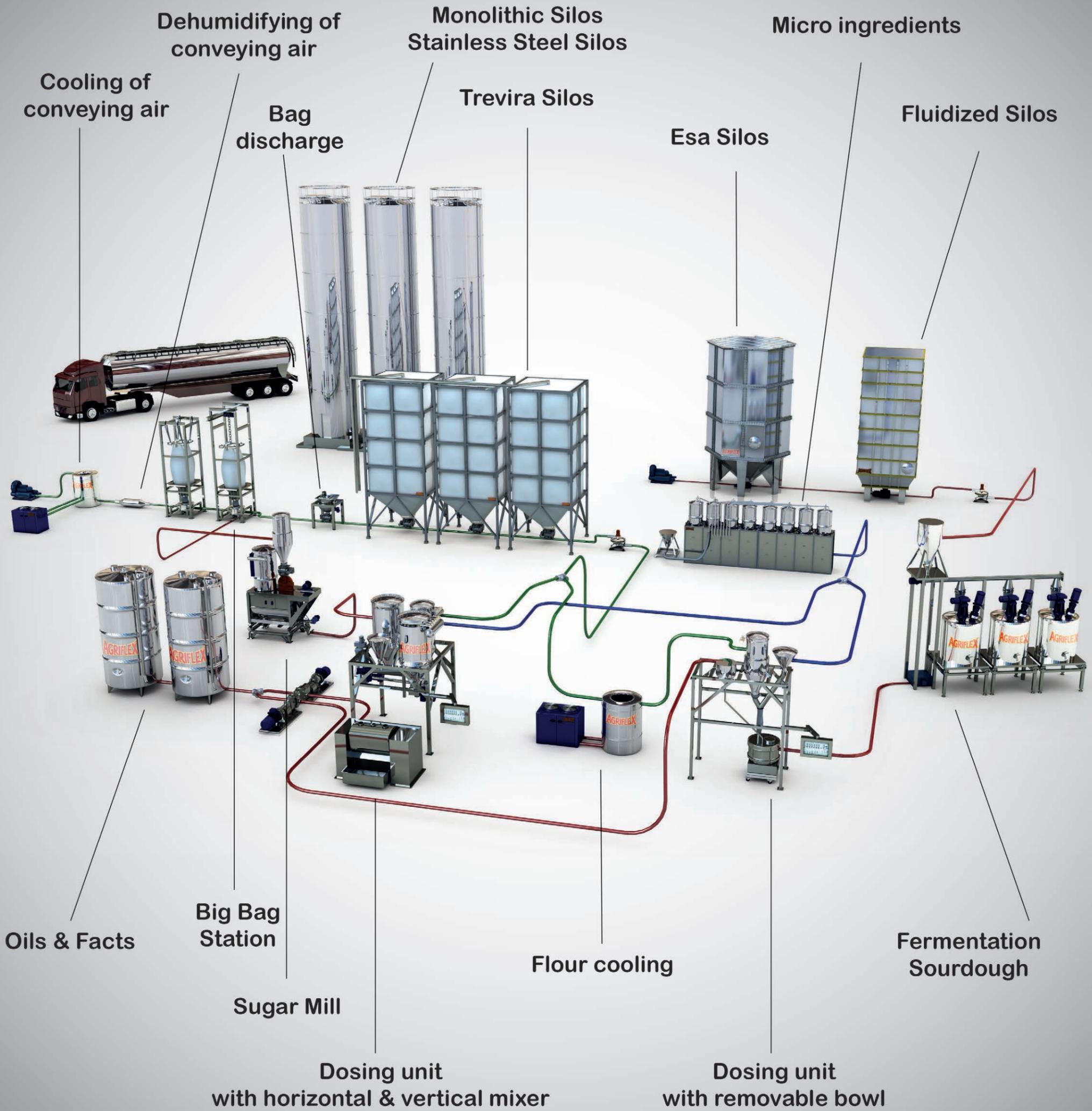
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