

TECH4FOOD

DESIGN • KNOW HOW • INNOVATION • VISION



THE ITALIAN ART OF TECHNOLOGY

preview

Interpack 2017 Products and Solutions

Global manufacturers of packaging technologies: some of the most interesting equipments and services that will be presented during the international trade show.

from page 17 to page 26

markets and data

When food and machines work together

A Sace report highlights the growth potential in the export of processing equipment in connection with exports of wine, pasta and cheese in four key destination markets. Valued in 400 million euro by 2019.

pages 14, 15 and 16

retail and services

Let's enhance and 'light up' the food experience



Imoon: a young and motivated company, leading player in the international market for commercial lighting in food & retail. Able to combine technology with emotion, energy saving with effectiveness.

pages 28 and 29

insight

Machinery export to Brazil

A highly protectionist but also promising market, ruled by a series of technical provisions and compliance regulations. That is worth 120 million euro for Italian producers of packaging machines.

page 30



TOP TECH
SPECIAL INSERT

Tecno Pack FP100 Horizontal Flow Pack Machine

centerfold

The Italian art of technology

By Riccardo Colletti and Angelo Frigerio

Fashion, Food, Furniture, Football. The experts say that Italy is renowned in the world for the excellence that distinguishes it in the fields of fashion, nutrition, design – think of the furniture sector – and why not? of football. That is no small matter. It has been so for a while. What we mean is: There is no lack of references to history, to the incredible artistic beauties, as well as contradictions or if you prefer “extravagance” (to say it with an euphemism) that we as Italians live every day and of which we are protagonists. Fashion, Food, Furniture, Football all have something in common – besides the first letter “F” – they are distinguished by Italian elements: creativity, intuition and genius. This mix makes the difference and is much more recognized than we can ever imagine: as a sort of impact, or if you prefer an artistic touch. The economic data of export proves it but above all, it is tangible every time we travel and visit a foreign country.

The artistic path, let us say it, is in our DNA: some of the greatest inventors and scholars were born in the “beautiful country Italy”. This strong and lasting bond – even though with variations on the theme – has not been lost. We find it in several sectors. Including that of technology in its broadest meaning. If on the one hand it is no coincidence that the attention of the giants or the so-called Silicon Valley is focusing on the best Italian talents, on the other, the business community has been successfully playing against these giants in an international arena for years. It is the food processing technology industry. An area in which Italy plays a primary role in the various sectors: from processes to packaging up to related services.

It is that real, serious, silent, tough Italy. An Italy that, despite the constant fight against bureaucracy, daily contributes with creative and inventive solutions, produces effective technologies, and passionately and proudly competes with the entire world. The Italian food technology sector is testimony of an industrial and entrepreneurial capacity with the added artistic and creative touch mentioned above. It is the reason why our new magazine Tech4Food was born. We will distribute it in a digital online version to a panel of more than 20 thousand operators belonging to the food sector, as well as a printed version to some of the major exhibitions such as Interpack, Tuttofood, and Summer Fancy Food.

From the first issue, we will carefully and thoroughly tell the story of many Italian companies belonging to this sector. We will start with the products, which are the real protagonists and business drivers, but without neglecting each businessperson’s know-how, attitudes, strategies, and engagement.

Tech4Food – that is currently planning the next release in October, in occasion of Gulfood Manufacturing – will be the forefront and the proscenium for every Tech company willing to leave its footprint in the international marketplace. Market data, trends, solutions, but above all, stories of men, women and companies will be progressively valued in order to make the great technological and creative quality of Italian food processing known to the world. There are still many nice things to say. And we, with Tech4Food, will do it, with a concrete, pragmatic, direct, brave, incisive style. It is a promise. But knowing us, also a certainty. Enjoy the reading.

On the cover page:
P.L.C.O. loader by Cavanna

TECH4FOOD

è una pubblicazione
Edizioni Turbo

Managing director:
ANGELO FRIGERIO

Editorial director:
RICCARDO COLLETTI

Edited by: Edizioni Turbo Srl
Palazzo di Vetro
Corso della Resistenza, 23
20821 - Meda (MB)
Tel. +39 0362 600463/4/5/9
Fax. +39 0362 600616
e-mail: info@tespi.net

Supplemento a
The Italian Food Magazine
N.5 - Maggio 2017
Periodico bimestrale
Registrazione al Tribunale
di Milano n. 38
del 25 febbraio 2015
Stampa: Italgrafica - Novara
Una copia 1,00 euro

L'editore garantisce la massima riservatezza dei dati personali in suo possesso. Tali dati saranno utilizzati per la gestione degli abbonamenti e per l'invio di informazioni commerciali. In base all'Art. 13 della Legge n° 196/2003, i dati potranno essere rettificati o cancellati in qualsiasi momento scrivendo a:

Edizioni Turbo S.r.l.
Responsabile dati: Riccardo Colletti
Corso della Resistenza, 23
20821 Meda (MB)

L'arte italiana della tecnologia

Fashion, Food, Furniture, Football. Gli esperti dicono che l'Italia nel mondo è rinomata per l'eccellenza che la contraddistingue nei settori della moda, dell'alimentazione, del design - leggi alla voce arredamento - e perché no? del calcio. Non è poco. È così da tempo. Intendiamo: non mancano anche i riferimenti alla storia, alle incredibili bellezze artistiche, oltre che alle contraddizioni o se preferite alle “stravaganze” (per dirla con un eufemismo) che ogni giorno come italiani viviamo sulla nostra pelle o di cui siamo protagonisti.

Fashion, Food, Furniture, Football hanno in comune – oltre alla lettera iniziale “effe” – un elemento distintivo tipicamente italiano: la creatività, frutto di intuizione, ingegno. Un mix che fa la differenza, che ci viene riconosciuto molto più di quanto noi stessi immaginiamo: come una sorta di colpo ad effetto, o se preferite un tocco d'artista. Lo certificano i dati economici dell'export, ma soprattutto lo tocchiamo con mano ogni volta che ci capita di viaggiare e visitare un Paese estero.

La vis artistica, diciamola così, è nel nostro dna: alcuni tra i più grandi inventori e studiosi sono nati nel Bel Paese. Questo “legame” forte e lungo

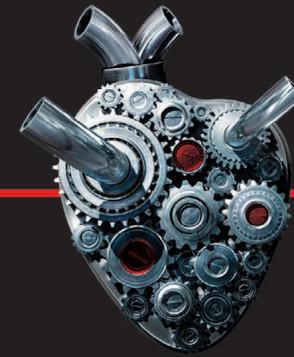
nel tempo – seppur con variazioni sul tema – non è andato perduto. Lo ritroviamo in svariati settori. Incluso quello della tecnologia nella sua accezione più ampia. Se da un lato non è un caso che sui migliori talenti italiani si stanno concentrando le attenzioni dei colossi della tanto famosa Silicon Valley, dall'altro c'è un mondo imprenditoriale che da anni sta giocando con ottimi risultati la sua partita su scala mondiale. È il settore delle tecnologie per il meccano alimentare. Un ambito in cui l'Italia recita un ruolo di primissimo livello, nei vari comparti: da quello dei processi a quello del packaging, fino ai servizi correlati.

È quell'Italia vera, seria, silenziosa, tosta. Che tutti i giorni, pur lottando contro la burocrazia, si mette in gioco, creando e inventando soluzioni, producendo tecnologie efficaci, impegnandosi per andare a competere in tutto il mondo con orgoglio e passione. L'Italia delle Tecnologie Meccano Alimentari è la testimonianza di una capacità industriale e imprenditoriale che sa aggiungere quel tocco artistico e creativo di cui sopra. Per questa ragione è nata la nostra nuova rivista Tech4Food. La distribuiremo, sia in versione digitale online a un panel di

oltre 20mila operatori del settore alimentare, sia in versione cartacea ad alcune delle principali manifestazioni fieristiche, quali Interpack, Tuttofood, Summer Fancy Food.

Dal primo numero racconteremo con attenzione e dovizia di particolari la storia delle tante aziende italiane di questo settore. A cominciare dai prodotti, che sono i veri protagonisti e driver del business, ma senza trascurare il know-how, le attitudini, le strategie e l'impegno di ciascun imprenditore.

Tech4Food – che per quest'anno ha in cantiere la prossima release a ottobre in occasione di Gulfood Manufacturing – sarà la ribalta e il proscenio per ciascun player del meccano alimentare che si sta cimentando sui mercati internazionali. Dati di mercato, tendenze, soluzioni ma soprattutto storie di uomini, donne e aziende saranno progressivamente valorizzate per far conoscere in tutto il mondo la grande qualità tecnologica e creativa dell'industria italiana nel meccano alimentare. C'è molto e di bello da dire. E noi con Tech4Food lo faremo, con uno stile concreto, pragmatico, diretto, coraggioso, incisivo. È una promessa. Ma, conoscendoci, anche una certezza. Buona lettura.



ITALIAN HEART OF VACUUM PACKING MACHINE

NOW YOU CAN REALLY CHOOSE

FORTY YEARS
OF HISTORY

Since 1975 the company studies, projects and manufactures vacuum packing machines and bagging systems for food and non-food products. The love for quality, the respect for work and the great Italian ability to understand and conceive the best solutions for customers' requests, make the Saccardo company a renowned point of reference for the national and the international market.

THE HEART OF THE COMPANY
Culture, experience, tradition and innovation:
the heart of the company.

Vacuum packaging machines for meats, processed meat, cheese. Wide range of machines and lines, customized upon request, for packing and sealing any types of thermoshrinking bags and not.

AS 38 - 1500



AUTOMATIC BELT VACUUM PACKING MACHINE
HIGH PRODUCTIVITY

- + **FLEXIBLE**
Suitable to be inserted in the production line using one or two operators or combined with automatic loaders.
- + **CUSTOMIZABLE**
Complete customization and adaptability to different products with several possible configurations.
- + **VERSATILE**
Easily adjustable sealing to pack any type of food bag, thermoshrinking or not.
- + **CLEAN**
Easy and fast cleaning: thanks to the dedicated button that allows the automatic loosening of belt and the opening of sensorized panels without use of any tool.
- + **CONNECTED**
Connection (WI FI also) to the company network to monitor machine status, productivity and diagnostic functions.
- + **FAST**
Productivity with high performances till 3 cycles/min.

DUBLINO 96 / 860 / 1396

AUTOMATIC BELT VACUUM PACKING MACHINES

- + **AUTOMATIC**
Low manual intervention and low operating costs.
- + **MONITORING**
Control through the PLC for monitoring the operative sequences.
- + **RECORDABLE**
Control panel with possibility to record production, working cycles and working hours.
- + **PREVENTION**
The historic saved on the control panel, allows to manage eventual service needed mostly on the consumable components.
- + **OPTIONALS**
Scrap cutting, thermoregulation, belt sticks for round products, tele-assistance.



S 850

DOUBLE CHAMBER VACUUM PACKING MACHINES

- + **SIMPLE and MANUAL**
Multifunctional control panel to easy pack different type of products, also delicatated ones.
- + **EASY**
Projected and built for an easy sanitization and maintenance.



Saccardo



Germany's Klöckner buys Linpac to boost food packaging

The German maker of packaging materials Klöckner Pentaplast Group has agreed to buy UK firm Linpac Senior Holdings to bolster its food container business in its biggest-ever acquisition. The deal will bolster Klöckner Pentaplast's annual sales to about 2 billion euro, the company said in a statement. "This is a highly complementary acquisition that will help Klöckner Pentaplast expand our technological capabilities and presence into the food industry and the rigid and flexible film market," Wayne Hewett, Klöckner Pentaplast's chief executive officer, said in the statement. Hewett will lead the combined company, which will have about 32 locations across 16 countries and about 6,300 employees. Linpac Ceo Daniel Dayan will head the merged entity's food division, which is gaining more rigid and flexible film products through the acquisition.

Lo specialista tedesco dei film plastici per imballaggio Klöckner Pentaplast ha reso nota l'acquisizione dell'inglese Linpac, specializzata nella produzione di film e vaschette alimentari, attraverso la capogruppo Linpac Senior Holdings, per una cifra non precisata. L'operazione porterà alla nascita di un nuovo big player nel settore degli imballaggi in plastica, rigidi o flessibili, grazie a 32 stabilimenti produttivi in 16 Paesi - tra cui l'Italia - 6.300 addetti e un giro d'affari che sfiora i 2 miliardi di euro. Alla testa del gruppo ci sarà Wayne M. Hewett, Ceo di Klöckner Pentaplast, che ha commentato: "È un'acquisizione altamente complementare, che aiuterà Klöckner Pentaplast a incrementare proprie competenze tecnologiche e la presenza nel settore alimentare e nel mercato dei film rigidi e flessibili".

Tetra Pak launches new portion size packages for on-the-go beverages

Tetra Pak has unveiled two new 'portion-sized' packages to take advantage of the growing on-the-go beverage market: Tetra Prisma Aseptic 200 and Tetra Prisma Aseptic 250 Edge with DreamCap 26. The new packages build on the success of the Tetra Prisma Aseptic 330 ml with DreamCap, which is used by more than 340 brands, and offers consumers smaller size beverage cartons with the same re-sealable one-step closure. "Our customers need packaging solutions that can help them capture opportunities and maximise growth," said Charles Brand, executive vice president product management and commercial operations at Tetra Pak. With Roper Reports Worldwide 2015 indicating that more than 40% of consumers are snacking while on the go at least once a week, many feel that existing 330 ml cartons are too large for their needs. "With this in mind", says Tetra Pak, there is "huge market potential for portion packages under 250 ml, worldwide demand for which is anticipated to grow to 72 billion litres by 2019, up 10% from current volumes".



Il colosso del packaging Tetra Pak presenta Tetra Prisma Aseptic 200 e Tetra Prisma Aseptic 500 Edge con DreamCap. Le due nuove soluzioni, lanciate sulla scia del successo di Tetra Prisma Aseptic 330 ml con DreamCap, già usato da più di 340 brand in tutto il mondo, vogliono rispondere alla crescente richiesta di formati minori per le confezioni di bevande in cartone con tappo richiudibile. "I nostri clienti hanno bisogno di soluzioni di packaging che possano aiutarli a cogliere nuove opportunità e massimizzare la crescita", commenta Charles Brand, executive vice president product management and commercial operations per Tetra Pak. Secondo il Roper Reports Worldwide 2015 di GfK, più del 40% dei consumatori fa uso di snack 'on-the-go' almeno una volta alla settimana. E il cartone da 330 ml non risponde appieno alle loro necessità. "A fronte di ciò", sottolinea ancora l'azienda, "esiste un enorme potenziale per le soluzioni di packaging inferiori ai 250 ml, la cui domanda raggiungerà i 72 miliardi di litri entro il 2019, in crescita del 10% rispetto ai volumi attuali".

Ima Group: in 2016 revenues of 1.3 billion euro, up 18%

The Ima Group, world leader in the production of automatic packaging machines, has closed 2016 with preliminary consolidated revenue of 1,310.8 million euro, an increase of 18.1% over previous year. There has been considerable growth in gross operating profit (Ebitda) before non-recurring charges, which has risen to 185.1 million euro (+17.5%), in gross operating profit (Ebitds), which has risen to 179.2 million euro (+21.1%). In 2017 the company expects revenue to exceed 1.4 billion euro and an Ebitda of 205 million euro.

Non si arresta la crescita di Ima, leader mondiale nella produzione di macchine automatiche per il processing e packaging. Il Gruppo, guidato da Alberto Vacchi, ha chiuso il 2016 con ricavi netti pari a 1.310,8 milioni di euro, in crescita del 18,1% sull'anno precedente. In sensibile crescita il margine operativo lordo (Ebitda) ante oneri non ricorrenti pari a 185,1 milioni di euro (+17,5%), il margine operativo lordo (Ebitda) salito a 179,2 milioni di euro (+21%). Per l'esercizio 2017, il Gruppo stima ricavi superiori a 1,4 miliardi di euro e un margine operativo lordo di circa 205 milioni di euro.

Mondi appoints Erik Bouts as new Ceo to Fibre Packaging Unit

International packaging and paper group Mondi has appointed Erik Bouts as Ceo to its fibre packaging business unit effective April 1st. The unit generated sales of around 2 billion euro in 2016. It sells corrugated packaging products, industrial bags and extrusion coatings for a variety of consumer and industrial applications. Bouts replaces outgoing Ceo, Jussi Vanhanen. Bouts began his career at Philips where he



spent 21 years, going on to become president and Ceo of Philips Lighting North America.

Il colosso mondiale del packaging Mondi ha designato Erik Bouts quale nuovo amministratore delegato della Fibre Packaging Unit a partire dello scorso 1 aprile. Nel 2016 questa divisione, specializzata nella produzione e commercializzazione di imballaggi in cartone ondulato, sacchi industriali e rivestimenti estrusi per svariate applicazioni industriali e domestiche, ha generato un fatturato di circa 2 miliardi di euro. Bouts, che sostituisce il Ceo uscente, Jussi Vanhanen, ha iniziato la sua carriera presso Philips dove ha trascorso 21 anni, fino a diventare presidente e Ceo di Philips Lighting Nord America.

Tomra marks 45th anniversary after record-making year

Tomra celebrated 45 years since its founding on April 1st, 1972. The company progressed from being a pioneer in automated recycling technology to a company today offering a diverse range of sensor-based solutions that are helping to lead a cross-industry revolution toward resource sustainability. Starting in a small shed in Asker, Norway, the brothers Petter and Tore Planke created a solution to a problem: a local grocer wanted an automated machine that could quickly and easily take back used, empty bottles for recycling, and so Tomra was born. By the end of 1972, Tomra had installed 29 machines in Norway, and their successes quickly began to generate interest abroad. In 2016, Tomra noted record revenues of approximately 710 million euro, with 90,000 systems installed in over 80 markets worldwide. Stefan Ranstrand, Tomra president and CEO, said: "We are proud of the success our company has achieved thus far, and look forward to building on this in the years ahead as we continue to develop cutting-edge solutions for helping our customers meet their business needs and contribute to a better and more sustainable future."

Tomra festeggia i 45 anni dalla sua fondazione, avvenuta il 1° aprile 1972. Da pioniere nei sistemi automatizzati per il riciclaggio, la società offre oggi una vasta gamma di soluzioni basate su sensori che stanno contribuendo a una rivoluzione cross-industriale sostenibile. Le sue origini affondano nella cittadina di Asker, in Norvegia, dove i fratelli Petter e Tore Planke hanno creato la prima macchina automatica capace di recuperare, in modo semplice e rapido, bottiglie vuote per il riciclo, in risposta alle esigenze di un droghiere locale. Alla fine del 1972, Tomra aveva installato 29 macchine in Norvegia, generando un crescente interesse anche sui mercati internazionali. Nel 2016, Tomra ha fatto registrare un fatturato record di circa 710 milioni di euro, con 90mila sistemi installati in oltre 80 mercati in tutto il mondo. Stefan Ranstrand, presidente e Ceo di Tomra, ha dichiarato: "Siamo orgogliosi del successo che la nostra azienda ha raggiunto finora, e non vediamo l'ora di continuare a migliorare nei prossimi anni, sviluppando soluzioni all'avanguardia per aiutare i nostri clienti a soddisfare le loro esigenze di business e contribuire a un futuro migliore e più sostenibile".

WE CUSTOMIZE SERVICES FOR THE FOOD INDUSTRY

FRIGOMECCANICA

Impianti Frigoriferi Industriali



- Self-adjusting condensation
- Enthalpy air renewal
- Sub-cooling
- Condensation heat recovery system
- Ammonia and carbon dioxide refrigeration systems



MEAT
DIARY
FISH
FRUIT & VEGETABLES
REFRIGERATION

CLEAN ROOMS
CLEAN ROOMS
CONTROLLERS & SERVICE

IN CONNECTION WITH THE WHOLE WORLD

- Fermenting, drying and smoking rooms for salami and prosciutto
- Clean Rooms
- Thawing Systems
- Air conditioning for processing areas
- Ovens for mortadelle and ham
- Sw data acquisition from the microprocessors
- Computer management systems
- Refrigeration systems for the food industry



FRIGOMECCANICA

Impianti Frigoriferi Industriali

FRIGOMECCANICA S.p.A.
Via Provinciale 19
43038 SALA BAGANZA (PR) Italy
Tel. +39 0521 835666 · Fax +39 0521 834070
info@frigomeccanica.it
www.frigomeccanica.it

Coca-Cola opens new bottling plant in China

Coca-Cola began operations on the past 12th April at a new production facility in the Chinese Hunan Province. The 44th inaugurated in the Asian country. There are currently four production lines in operation, but the plant will have nine by 2020. This makes it the largest facility in central China, with an expected annual production capacity of one billion litres. "China is our third-largest market by volume, and we remain upbeat about the potential for growth throughout the market," said Muhtar Kent, chairman and CEO of Coca-Cola. That invested 41 million dollars in the Hunan plant, as part of a plan to invest 4 billion dollars in China between 2015 and 2017.

È stato ufficialmente inaugurato lo scorso 12 aprile in nuovo impianti d'imbottigliamento di Coca-Cola in Cina, nella provincia di Hunan. Il 44esimo realizzato della multinazionale Usa nel Paese asiatico. Attualmente sono quattro le linee produttive in funzione, ma si prevede che diventeranno nove entro il 2020, rendendolo il più grande impianto produttivo della Cina centrale, con una capacità produttiva annuale di circa un miliardo di litri. "La Cina è il nostro terzo mercato per volume, e rimaniamo ottimisti circa il suo ulteriore potenziale di crescita", ha dichiarato Muhtar Kent, presidente e amministratore delegato di Coca-Cola. Per realizzare il nuovo stabilimento sono stati investiti 41 milioni di dollari, parte di un piano d'investimenti complessivo dedicato al mercato cinese di 4 miliardi di dollari tra il 2015 e il 2017.

Sonoco introduces new portfolio of clear barrier flexible packaging

Sonoco has launched the ClearGuard packaging, which can be used as a substitute to aluminum foil or metalized films. The ClearGuard portfolio of flexible packaging is designed to offer improved barrier properties for product protection, including meat snacks, nuts, trail mixes, snack and nutrition bars, cookies and crackers. "Shoppers want to see the product inside the package, so for products like trail mix, granola and jerky, the challenge is providing transparent packaging while still protecting freshness and quality," said vice-president Marcy Thompson. "ClearGuard packaging has exceptionally low oxygen and water vapor transmission rates to protect the food inside and preserve its shelf life." Additionally, the ClearGuard packaging offers printing and laminating including matte and glossy finish options.



Sonoco lancia la nuova gamma di soluzioni per il packaging flessibile ClearGuard, che può essere utilizzata in sostituzione dei fogli di alluminio o dei film metallici. Progettata per offrire migliori proprietà barriera per la protezione dei prodotti alimentari, inclusi snack a base di carne, noci, mix di frutta secca, snack e barrette, biscotti e cracker. "Gli acquirenti vogliono vedere il prodotto all'interno della confezione, quindi per prodotti come i mix di frutta secca, il muesli e la carne essiccata, la sfida è fornire soluzioni di packaging trasparente capaci di salvaguardare freschezza e qualità", sottolinea il vice-presidente, Marcy Thompson. "Il packaging ClearGuard ha un livello di trasmissione dell'ossigeno e del vapore acqueo incredibilmente basso, per proteggere l'alimento contenuto all'interno e preservarne la shelf life". Inoltre, la confezione ClearGuard consente stampa e laminazione, oltre a finiture lucide e opache.

Ball Corporation to close German beverage packaging plant

Packaging company Ball Corporation intends to cease production at its beverage packaging plant in Recklinghausen, Germany, by the end of July 2017. Existing customers will be supplied by other Ball facilities throughout Europe. "Given the regional market environment, we need to ensure that we remain cost competitive for the long term," said Colin Gillis, president of Ball Beverage Packaging Europe. "While closing plants is always difficult, our goal is safeguarding the long-term success of the business for all of our stakeholders, including our 3,900 employees in Europe." Currently, the Ball Corporation and its subsidiaries have a staff of 18,450 people around the world. Its net 2016 sales were 9.1 billion dollars.

Lo specialista statunitense del packaging Ball Corporation ha annunciato la chiusura dello stabilimento produttivo Recklinghausen, in Germania, entro la fine di luglio 2017. I cui clienti saranno indirizzati ad altri stabilimenti produttivi del gruppo dislocati in Europa. "Dato il contesto di mercato regionale, dobbiamo assicurarci di rimanere competitivi a lungo termine", ha spiegato Colin Gillis, presidente di Ball Beverage Packaging Europe. "chiudere uno stabilimento è sempre difficile, ma il nostro obiettivo è salvaguardare il successo a lungo termine dell'azienda, per tutti gli stakeholder e anche per i nostri 3.900 dipendenti in Europa". Attualmente, la Ball Corporation e le sue controllate hanno un organico di 18.450 persone in tutto il mondo. Nel 2016 le vendite si sono attestate a 9,1 miliardi di dollari.

Nestlé and Danone team up to create PET bottle from biomass



Nestlé Waters has teamed up with Danone and US startup Origin Materials to develop a PET plastic bottle made from 100% renewable and sustainable biomass materials. The new-and-improved bottle will use biomass feedstocks, such as previously used-cardboard or sawdust, that won't consume resources or land meant for food production. The project, dubbed the NaturALL Bottle Alliance, is a milestone for the sector. The partners have pledged to use 75% bio-based material in PET bottles by 2020, and 95% by 2022. Currently, the technology exists to make only 30% of PET bottles out of bio-based materials. The group said it will strive to make the new technology available to the food and beverage industry as a whole.

Danone e Nestlé Waters, presente in Italia attraverso il Gruppo Sanpellegrino, le due più grandi aziende leader nel settore delle acque in bottiglia al mondo, hanno unito le forze con Origin Materials, un'azienda biotech con sede a Sacramento, in California, costituendo 'NaturALL Bottle Alliance'. Insieme, i tre partner puntano a sviluppare e a commercializzare una bottiglia in plastica PET di origine bio, realizzata al 100% con risorse sostenibili e rinnovabili. Il progetto utilizza materie prime a biomassa, come il cartone usato e la segatura, per non sottrarre risorse o terreni destinati alla produzione alimentare per il consumo umano o animale. La tecnologia rappresenta una vera e propria innovazione scientifica per il settore e la sinergia tra i partner punta a renderla disponibile a tutta l'industria food and beverage.

Henkel makes binding offer for Darex Packaging Technologies



Düsseldorf-based consumer products group Henkel has made a binding offer to buy Darex Packaging Technologies - a supplier of closure sealants applied to beverage, food and aerosol cans - from GCP Applied Technologies for 1.05 billion dollars. Darex, which is based in Massachusetts, developed the first can sealants to replace lead solder, and said it was prompted by the invention of the beer can in the 1930s to create a new can sealant to preserve purity and taste. Henkel said the purchase would provide it with a strong position in the "attractive metal packaging market with high-impact solutions." Henkel's adhesives business generated sales of 9 billion euro in the 2016 financial year. Darex generated sale of around 300 million dollars in the 2016 financial year.

Il produttore tedesco di beni di largo consumo Henkel, con sede a Düsseldorf, ha fatto un'offerta vincolante per l'acquisizione di Darex Packaging Technologies - fornitore di sigillanti di chiusura applicati al settore delle bevande, degli alimenti e delle bombole spray - da GCP Applied Technologies per 1,05 miliardi di dollari. Darex, con sede in Massachusetts, ha sviluppato il primo sigillante per lattine, in sostituzione del piombo, negli anni '30, in risposta all'invenzione della birra in lattina, così da preservarne la sicurezza e il gusto. Henkel ha fatto sapere che l'acquisizione avrebbe contribuito a rafforzare il proprio posizionamento nel "promettente mercato del confezionamento in metallo con soluzioni altamente impattanti". L'unità adesivi del gruppo Henkel ha chiuso l'esercizio 2016 con vendite per 9 miliardi di euro. Darex, da canto suo, ha generato vendite per 300 milioni di dollari.

Pretium Packaging buying Ohio's Patrick Products

Pretium, a leader in short-to-medium run PET and HDPE rigid plastic blow-molded containers and closures for the food and specialty beverage, household and industrial, health and beauty, and sports nutrition and dietary supplements market sectors, has acquired Patrick Products Inc., one of the leading packaging and container producers for the janitorial, automotive, and household chemical market sectors. Based in Leipsic, Ohio, Patrick has been a leader in the manufacturing of rigid blow-molded plastic containers for over 17 years. Pretium will retain the Patrick brand name joining the existing Pretium and CBM divisional brands.

Pretium, leader nella produzione di imballaggi in plastica rigida in PET e HDPE per il settore alimentare e delle bevande, industriale e della cura della casa, della salute e della bellezza oltre che della nutrizione sportiva, ha annunciato l'acquisizione della Patrick Products Inc., tra i maggiori produttori statunitensi di imballaggi e contenitori. Con sede a Leipsic, in Ohio, Patrick è leader da oltre 17 nella produzione di contenitori rigidi in plastica per i settori housekeeping, automobilistico e chimico. Pretium conserverà il marchio Patrick, che entrerà a far parte delle divisioni già esistenti Pretium e CBM.



imoon[®]
PROFESSIONAL LIGHTING SOLUTIONS
www.imoon.it info@imoon.it

Let's enhance and 'light up' the Food Experience

Auchan
Villebon-Sur-Yvette
Region Ile-de-France

“Uncertainty” is the key word

Euromonitor International highlights some of the most important trends that will shape the world in 2017. Starting from Brexit, the ‘Trump effect’ and the risk of increasing trade barriers.

by Federica Bartesaghi



Political instability is a key challenge going into 2017, and surprisingly, two of the biggest risks are in advanced economies. First is the Trump effect: it is hard to ascertain the exact impact a Trump presidency will have on the US and global economies. Brexit is another unknown quantity: outside of Europe, its impact on the global economy is more subdued than a Trump downturn, but it adds another element of unpredictability at a time when political volatility is a key concern, according to the report issued by Euromonitor International, called ‘Global Economies and Consumers in 2017’. In the report, experts analyse the most important trends that will shape the world in 2017, discussing diverse themes, such as the risk of increasing trade barriers, the global industrial production output and the growth of the world’s urban population.

Risks of increasing trade barriers

The risk of trade barriers and economic isolation is growing in western countries, as popular discontent with globalisation feeds support for populist and far-right parties. In his election campaign, President Donald Trump expressed his intention to impose a 45% import duty on goods from

Mexico and China, renegotiate Nafta and pull out of the Trans-Pacific Partnership (TPP), as well as the flailing US-EU Transatlantic Trade and Investment Partnership (TTIP). With its decision to leave the EU, the UK risks being cut out of the single European market, a move which would be detrimental to both the UK and EU economies. The WTO estimates that 2016 saw the slowest growth in trade since the financial crisis. In 2017, Euromonitor International expects trade growth to strengthen somewhat on the back of stronger economic growth, but with increasing downside risks from anti-globalisation sentiment.

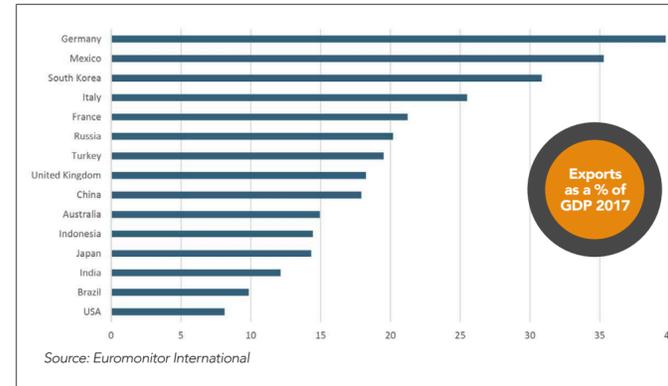
Political instability may impede economic growth in Europe

The US is not the only country to witness the rise of anti-trade and anti-immigrant populism. Right-wing parties are gaining ground across Europe, adding to significant political uncertainty for many. Continued concern surrounding Brexit is estimated to lower UK demand and add to vulnerability of European economies in 2017; French presidential and general elections in 2017 could play a decisive role in the direction of the EU in the coming years. In Italy, the reformist Prime Minister Matteo Renzi resigned at

the end of 2016 after losing the constitutional referendum; this strengthens the anti-EU Five Star Movement in the upcoming 2018 elections. A broader economic stagnation would notably hurt the European outlook. The spread of political populism could raise trade and immigration restrictions and slow down the implementation of structural reforms, leading to falling private sector confidence with negative spillovers on investment and consumer spending.

Asia Pacific will hit 40% of global industrial production output

Global production output is to accelerate in 2017, reaching 5% annual growth. Asia Pacific remains at the forefront of top growth areas, expected to hit 40% of the global production output in 2017. Production output in China, India and Philippines is expected to grow by 10%. Asia Pacific will account for close to 70% of all high-tech goods produced globally, with virtually all major companies having production capacities in the region. The transport equipment industry is significantly increasing its capacity in Asia Pacific to be closer to the growing customer base, with close to 60% of output produced in the region in 2017 and an expected 75% of transport equipment to be produced



Source: Euromonitor International

La parola d'ordine è 'incertezza'

Gli scenari socio-economici che plasmeranno le economie mondiali nel 2017 sono al centro di un report firmato Euromonitor International e intitolato ‘Global Economies and Consumers in 2017’. L’instabilità politica sarà indubbiamente una delle più grandi sfide che il mondo si troverà ad affrontare nei mesi a venire. E, sorprendentemente, due delle maggiori cause di questa instabilità sono localizzate all’interno di due economie avanzate: Usa e Uk. Nel primo caso, bisognerà valutare gli effetti che la presidenza Trump avrà sull’economia statunitense e su quelle mondiali, mentre la Brexit rappresenta una grande incognita soprattutto per il suo impatto sul mercato europeo.

in Asia Pacific by 2025. Intermediate goods are expected to record the highest growth, with over 9% in 2017, driven by rubber, plastic, glass, cement and other non-metallic mineral products.

The fastest-growing cities will be in the Middle East and Africa

The world’s urban population is growing at 2% annually, but some cities exceed this growth rate by a wide margin. Globally, the most rapidly growing cities are in the Middle East and Africa, as Abuja (Nigeria) is forecast to grow by 4% in one year, and Doha (Qatar) is set to grow at 3% rate. Relatively small metropolises have high growth rates, yet in absolute terms, it is the megacities in emerging markets that will maintain unprecedented population growth.

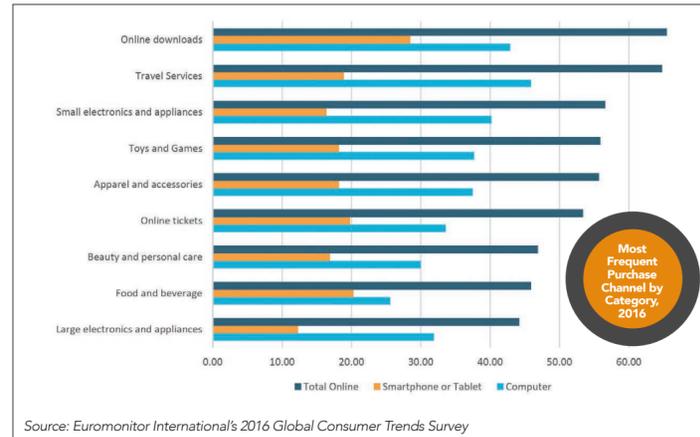
Rise of services will continue to propel digital commerce uptake

According to Euromonitor International’s 2016 Global Consumer Trends Survey, consumers turn to digital channels for purchases like travel, which can be easily researched and purchased at lower prices online. Such service-orien-

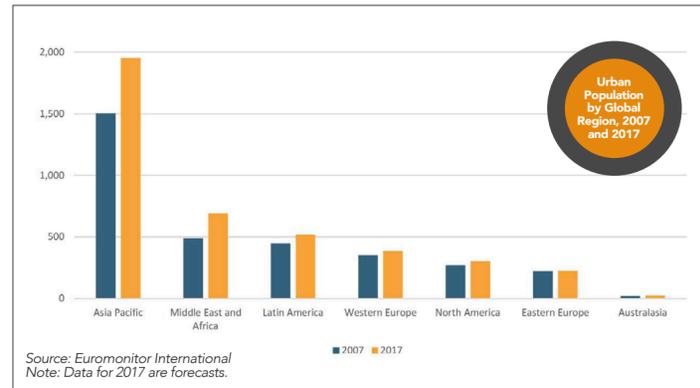
ted purchases are helping to propel digital commerce growth and will continue to do so in 2017. In the same survey, global consumers reported that more service-oriented purchases, including media downloads, online tickets and foodservice online orders, were their most frequent mobile purchases. In particular, the variance between devices used for a foodservice online order was the narrowest of all categories, with 26% of global consumers reporting having made such a purchase on a computer as compared with 20% on a mobile.

55% of the global population will live in urban areas in 2017

In 2017, 55% of the total global population will live in urban areas, five percentage points higher than in 2007 when the global urban population exceeded the rural population for the first time. In absolute terms, the global urban population will reach 4.1 billion in 2017, from 3.3 billion in 2007. Most of this growth will come from the Middle East/Africa and Asia Pacific, where the urban population growth rate is set to reach 40.7% and 29.6%, respectively.



Source: Euromonitor International's 2016 Global Consumer Trends Survey



Source: Euromonitor International
Note: Data for 2017 are forecasts.

www.risco.it

RS 110
RS 112
RS 114:
the Risco Trio

The active vacuum filler series for small and medium-scale companies.

Risco introduces the RS 100 vacuum filler series dedicated to dynamic meat processors who frequently switch among outstanding-quality sausages, salami, burgers, ready meals, snacks and more.

We invite you to visit www.risco.it to discover the complete RS 100 range.

Main features:

- Gentle filling of the product with the Risco Long Life system
- Vane filling system with large volume
- Simple and intuitive display
- Minimum maintenance costs
- Hopper size 70 - 165 - 260 l

Partner in your success

Risco SpA
36016 Thiene (VI) Italy | Via della Statistica, 2 | Tel. +39 0445 385.911 | Fax +39 0445 385.900 | risco@risco.it



Brexit, what next?

UK imports of capital goods and machinery from Europe were worth about 66 billion euro in 2015. But trade relationships may undergo a radical change after the country's departure from the EU. According to a report issued by the House of Lords.

Uk: quale futuro dopo la Brexit?

Con l'attivazione dell'articolo 50 del Trattato di Lisbona, il Regno Unito ha ufficialmente avviato il processo di uscita dall'Unione Europea. Impossibile, ad oggi, prevedere con esattezza l'impatto che questa decisione avrà sull'economia inglese e soprattutto sui rapporti commerciali con i 27 Paesi Membri. Un report redatto dalla Camera dei Lord e pubblicato lo scorso 14 marzo, tuttavia, analizza alcuni settori chiave per l'import/export britannico, incluso quello dei beni strumentali e delle macchine. Circa il 45% delle macchine utensili prodotte in UK è infatti diretto in Europa la quale, a sua volta, è il luogo d'origine del 25-30% delle componenti e dei materiali utilizzati per la produzione delle macchine inglesi. Complessivamente, l'import inglese di beni strumentali ha raggiunto il valore di circa 66 miliardi di euro nel 2015. L'export, invece, si attesta a circa 43 miliardi di euro.

Capital goods and machinery: new tariffs in sight?

Capital goods are durable goods that are used in producing other goods and services. The capital goods and machinery sector includes a wide range of industries working in manufacturing, including machinery, tools and other equipment used to produce goods for consumption. The UK exported capital goods worth 36.7 billion pounds in 2015 (about 43 billion euro). Imports of capital goods were worth 57.2 billion pounds in the same period (about 66 billion euro).

Mr Fergus McReynolds, Director of EU Affairs, The Manufacturers' Organisation (EEF), said that the EEF "would like to see tariff-free access" to the EU after Brexit. The Manufacturing Technologies Association (MTA) gave an example underlining the significance of trade with the EU for its members: around 45% of machine tools exports from the UK went to other EU countries, and 25-30% of the cost of a UK-manufactured machine tool consisted of materials and components imported from within the EU. It added that "the manufacturing technology sector is a major supplier to UK in-

dustries such as automotive and aerospace which export a very substantial proportion of their output to the EU, therefore the exposure to EU markets is even greater than the figures suggest." It cautioned that "special care should be taken to prevent their double imposition i.e. the levying of a tariff on an imported subsystem and then... again on an exported finished assembly which would leave the manufacturer paying twice - or even more times."

A range of tariffs apply to capital goods and machinery, given the breadth of the sector. The EU's final bound duty on electrical machinery is on average 2.4% and on transport equipment 4.1%. The maximum bound duty can be as high as 22% on transport equipment or up to 14% on electrical machinery. The effect of tariffs would be particularly significant for the supply chain: Mr McReynolds said that components of goods "may cross borders a number of times". Each time such a component "crosses any potential barrier, there is an implication for cost, time and additional administrative burden".

Tariff barriers...

Tariffs or customs duties are a state levy imposed on goods crossing from one customs territory to another. A customs territory is usually a country, but it can also be a customs union between a number of countries, or another separate customs territory with full autonomy in the conduct of its external commercial relations (such as Hong Kong).

WTO members commit not to raise tariffs beyond a certain maximum level (referred to as 'bound tariff rates'). These commitments vary from member to member, and between product categories. They are contained in each member's schedules of concessions. According to the most favoured nation (MFN) obligation contained in Article I of the GATT, members cannot normally discriminate between their trading partners. Members have to apply the same tariff to like products imported from different members. If a WTO member grants a concession (such as a lower tariff) to one member, then it must also do the same for all other WTO members.

There are limited exceptions to this obligation not to discriminate between WTO members, including:

- WTO members can form a customs union. The EU is an example of this. There are no tariffs on products traded between the EU Member States and its Common Customs Tariff applies to all goods imported from third countries.
- WTO members can negotiate a FTA. In the case of the EU, this includes third country FTAs (such as that between the EU and South Korea), Switzerland's bilateral agreements with the EU, and the European Economic Area (which brings together the EU Member States, Norway, Iceland and Liechtenstein).
- WTO members may give preferential treatment to developing countries in accordance with the Generalised System of Preferences (GSP).

The UK will no longer apply the Common External Tariff when it leaves the EU. The Government could decide either to adopt as its own the current tariff levels applied by the EU, or to review them.

...and non-tariff barriers

Non-tariff barriers include all government-imposed and sponsored actions or omissions that act as prohibitions or restrictions on trade, other than ordinary customs duties, and other duties and charges on imports and exports. Examples include sanitary measures, labelling requirements, pre-shipment inspection and other formalities, countervailing and anti-dumping duties, subsidies, and rules of origin.

In a survey of European businesses by the International Trade Centre and the European Commission, the most burdensome non-tariff barriers faced in international business were identified as technical requirements, conformity assessment and export-related measures, followed by rules of origin and pre-shipment inspections and other entry formalities.

by Federica Bartesaghi

With the UK government taking the first formal step in the process to leave the EU, the triggering of Article 50 of the Lisbon Treaty marks the start of an extraordinary time for the UK. Brexit will drastically change the UK's conditions of trade with the other 27 EU member states, and with over 60 countries with which the EU has preferential trade agreements. The UK economy as a whole is dominated by services - which account for 80% of the economy - but goods still make up the bulk of the UK's global trade: 56% in 2015.

The EU is, by a significant margin, the UK's biggest trading partner in goods: it accounted for 54% at 223 billion pounds (about 261 billion euro) of the UK's

imports of goods in 2015. The principal EU countries supplying the UK's goods imports in 2015 were Germany, The Netherlands, France and Belgium. The largest non-EU sources of the UK's imports in 2015 were China, the US, Norway and Switzerland. Both imports from and exports to the EU are essential to the UK's manufacturing industry and primary commodities sectors, and therefore safeguarding UK-EU trade in goods will be a critical factor in ensuring the UK's long term prosperity post-Brexit.

The report 'Brexit: trade in goods', published by the Authority of the House of Lords on the past 14 March, considers the potential impact of trade under World Trade Organisation (WTO) terms, and under a potential free trade agree-

ment (FTA), on six major manufacturing and primary commodities sectors, including that of capital goods and machinery.

In the event that the UK leaves the EU without first either agreeing a comprehensive UK-EU FTA or - pending completion of such a FTA - agreeing a transitional arrangement, UK-EU trade would have to proceed according to WTO rules, and may incur significant tariff costs for UK businesses. Were the UK to agree a FTA with the EU, rules of origin (which determine where a product and its components were produced) would apply. They would also apply were the UK and EU to trade under WTO rules. Applying rules of origin will generate significant additional administration, and therefore costs and delays, to UK businesses.

UK EXPORTS TO THE EU AND PERCENTAGES OF TOTAL UK EXPORTS 2015 (£ MILLION)

Exports of goods to the EU	133,524
Percentage of total UK goods exports	46.9%
Exports of services to the EU	88,909
Percentage of total UK services exports	39.4%
Total exports of goods and services to the EU	222,433
Percentage of total UK exports	43.6%

Source: ONS, Statistical bulletin - UK trade: May 2016, Table 2: <http://www.ons.gov.uk/economy/nationalaccounts/balanceofpayments/bulletins/uktrade/may2016> [accessed 9 February 2017]

UK IMPORTS FROM THE EU AND PERCENTAGES OF TOTAL UK IMPORTS 2015 (£ MILLION)

Imports of goods from the EU	222,992
Percentage of total UK goods imports	54.2%
Imports of services from the EU	67,977
Percentage of total UK services imports	49.4%
Total imports of goods and services from the EU	290,969
Percentage of total UK imports	53%

Source: UKEA, Office for National Statistics: Statistical bulletin - UK trade: May 2016, Table 2: <http://www.ons.gov.uk/economy/nationalaccounts/balanceofpayments/bulletins/uktrade/may2016> [accessed 9 February 2017]

CAPITAL GOODS AND MACHINERY, IN BRIEF

• SIGNIFICANCE ON TRADE:

the UK exported capital goods worth 36.7 billion pounds and imported capital goods worth 57.2 billion pounds in 2015

• TARIFFS:

they vary widely, from 2.4% to 14% for electrical machinery, and from 2.4% to 22% on transport equipment.

• SUPPLY CHAIN:

highly integrated supply chain across Europe, and components may cross the borders a number of times

• RULES OF ORIGIN:

a concern to the sector

• LAWS AND REGULATIONS:

membership of the Single market, a single regulatory and legal environment, has reduced the cost of doing business

• AGENCIES AND STANDARDS:

no evidence provided

• FTAs WITH NON-EU COUNTRIES:

would like to preserve current preferential access, in particular to Switzerland, Korea, Turkey and Mexico. Would welcome new FTAs with US, China, India and Canada

Is the game worth the candle?

Free trade agreements boosted EU agricultural exports, according to a recent study financed by the EU Commission. With a special focus on the partnerships signed with Mexico, South Korea and Switzerland.

by Federica Bartesaghi

Free trade agreements (Fta) have helped to boost EU agricultural exports and have supported jobs in the agri-food sector and other sectors of the economy, according to a new independent study carried out by Copenhagen Economics on behalf of the European Commission, entitled: 'Study on the impact of EU agriculture and agricultural trade of EU concluded Bilateral Trade Agreements'. In particular, trade agreements with three countries were studied in detail: Mexico ('first generation' trade agreement), South Korea (new generation Deep and Comprehensive Trade Agreement, DCFTA) and Switzerland (specific sectorial agreements). The purpose was to assess the economic, social and environmental impacts of the agreements and to identify the main factors that have fostered and impeded the development of EU agri-food trade.

"These three agreements alone have increased EU agri-food exports by more than 1 billion euro and have raised value-added in the agri-food sector by 600 million euro. Just as important-

ly, this increase in exports has supported thousands of jobs in total across the EU, most of which in the agri-food sector, including in primary agriculture. These figures are clear evidence that ambitious and balanced trade deals work for European food and farming," said Commissioner for Agriculture and Rural Development, Phil Hogan.

The study shows that the agreements contributed to increased trade in both directions, with increased EU exports and increased imports of products from these three countries, giving EU consumers and business greater access to agri-food products. Importantly, the study suggests that these increased imports have little impact on domestic EU production. Instead, they reflect mainly a replacement of imports from other third countries or an increase in EU consumption.

"Trade deals, done right, are a force for good for our farmers and food producers. This study also gives important input on how we can continue to cut unnecessary red tape and get rid of barriers in our trade negotiations going forward,"

added Commissioner for Trade Cecilia Malmström.

The study underlines the importance of closely following the trade negotiations of the EU's main competitors to make sure that the EU does not fall behind in access conditions to important markets for agri-food products. It also shows that more recently, ambitious agreements such

as the EU-Korea trade deal, which entered into force in 2011, have a higher positive impact than older and less comprehensive agreements like the 2000 EU-Mexico agreement. This is a sign of the increasing quality and effectiveness of EU trade agreements in terms of removing barriers and of the success of the sector in improving competitiveness.

EU-Mexico

The agreement between the EU and Mexico added 105 million euro to EU agri-food exports in 2013, three years after both sides had removed all the trade barriers they committed to remove in the agreement. Most of these were processed food and beverages. Additional imports of 316 million euro in the same year were mostly primary products. The study also identifies potentials for the EU agri-sector in further eliminating current tariffs and barriers. This is now being tackled in the negotiations to modernise the EU Mexico agreement.

EU-South Korea

Although not yet fully implemented, the EU-South Korea free trade agreement (Fta) added 439 million euro in additional EU agri-food exports in 2015 (the latest year for which data is available), mostly in the form of primary products and commodities. Additional imports of 116 million euro in the same year were mostly of processed food and beverages.

EU-Switzerland

The EU-Switzerland trade agreements on agricultural products and processed agricultural products together added 532 million euro to EU agri-food exports in 2010, three years after they were fully implemented. Most of this was in the form of processed food and beverages. Additional imports of 1.17 million euro were mostly in the form of primary products.

Accordi commerciali: l'impatto sul settore agroalimentare europeo

Uno studio indipendente svolto da Copenhagen Economics per conto della Commissione europea mostra che gli accordi commerciali hanno contribuito a promuovere le esportazioni di prodotti agricoli dell'Unione europea, offrendo un sostegno all'occupazione nel settore agroalimentare e in altri settori economici. Lo studio analizza nel dettaglio gli accordi commerciali con tre Paesi: Messico, Corea del Sud e Svizzera. "Questi tre accordi da soli hanno permesso un aumento delle esportazioni agroalimentari dell'Ue di oltre 1 miliardo di euro, apportando un valore aggiunto di 600 milioni di euro nel settore agroindustriale", commenta Phil Hogan, commissario per l'Agricoltura e lo sviluppo rurale. "Queste cifre mostrano chiaramente che accordi commerciali ambiziosi ed equilibrati risultano favorevoli per i prodotti alimentari e l'agricoltura europea".

EXCLUSIVE INGREDIENTS AND FLAVOURS

TAILOR MADE SOLUTIONS FOR YOUR PRODUCTS

Fratelli Pagani Spa is pleased to announce the presence to TuttoFood 2017 in the 'The Meat Tech Village'. Come and discover our complete range of organic products & our brand new flavour division.

SAME FAMILY, SAME VALUES SINCE 1909

In over 100 years of constant growth, development and innovation in the food industry, our experience has converted into a wide range of specific products, in order to satisfy the needs of a dynamic market.

www.fratellipagani.it

Our Brands

Partners

AWDgroup srl.it

When food and machines work together

Quando l'alimentare e le macchine fanno sistema

L'export italiano di prodotti alimentari e macchinari per la loro trasformazione ha mostrato negli ultimi anni buoni ritmi di crescita, con interessanti prospettive di sviluppo anche nel futuro. La possibilità di fare sistema tra queste due eccellenze produttive italiane apre nuove possibilità nell'identificazione dei mercati che presentano interessanti prospettive di crescita. È quanto emerge da un'indagine realizzata da Sace e pubblicata lo scorso ottobre, che dimostra come, focalizzando su sei comparti (pasta, vino, formaggio, macchinari per la pasta, macchinari per il vino e macchinari per il formaggio) e su quattro destinazioni (Stati Uniti, Cina, India e Messico), diverse per dimensioni e caratteristiche ma ad alto potenziale di sviluppo, sarebbe possibile ottenere oltre 400 milioni di euro di export aggiuntivo entro il 2019. Il maggior potenziale è rappresentato dal comparto del vino e dal mercato degli Stati Uniti.

A Sace report highlights the growth potential in the export of processing equipment in connection with exports of wine, pasta and cheese in four key destination markets. Valued in 400 million euro by 2019.

by Federica Bartesaghi

Italian export of food products and related processing technologies has shown a steady growth rate in the last years, with interesting future perspectives. Half of the 21 billion euro of food exports registered in 2015 were achieved by three main product categories: pasta, wine and cheese. Showing stronger performances with respect to our main European competitors, namely Germany and France. A similar trend was displayed also by exports of related food processing machines, even if at a slower growth rate.

The connection between these two Italian sectors of excellence paves the way for the creation of new, interesting business opportunities in some of the most promising global markets, as highlighted by a recent report issued by Sace, Italian export credit agency, and published in the past October. In detail, the report focuses on six industries (pasta, wine, cheese, machineries for the production of pasta, machineries for the production of cheese and machineries for wine production) and four key destination markets (the USA, China, India and Mexico). Markets that are extremely different for dimension and characteristics, but

sharing a strong growth potential in the years ahead. And where Italian food and machineries business may grow by an addition export revenue of 400 million euro by 2019. Led by the wine category and by brilliant performances in the United States.

Two sides of the same coin

Italian exports of food & beverage keep on growing: they were worth 21 billion euro in 2015 and reached the record-breaking value of 38 billion euro last year. The widespread appreciation for our food specialties is widely recognized. Less recognized, instead, their ability in stimulating other important Italian industries, such as that of food processing machineries and technologies: the other side of the same coin. Consider that, in 2015, Italian exports of food processing machines were worth 3 billion euro, rising by 6.3% (while food exports were up by 6.8%). In addition, exports of machines dedicated to food production performed better than any other sector belonging to instrumental mechanics, whose total exports were up 2.7% in 2015.

Pasta, wine and cheese: what consumers want...

Half of the 21 billion euro of food products exported in 2015 were generated by three product categories: pasta, wine and cheese. An upward trend that, during the last years, has reached and surpassed the global pace in many cases, especially for cheese and wine. In relation to pasta, instead, Italy remains the global number one producer and exporter.

... and what lies behind

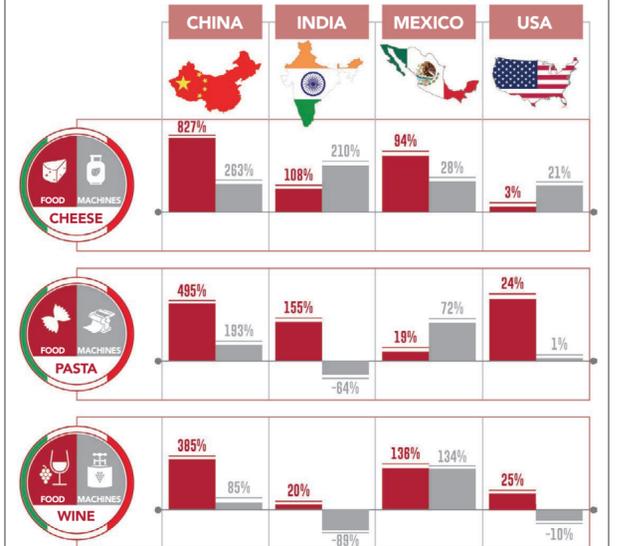
In order to produce such food specialties, the use of specific machineries is essential. International sales of machines show, for the time period considered (2007-2015), a different trend with respect to food exports, with slower growth rates or (in some cases) decreasing results. Since 2007, global demand for cheese and wine processing machines has experienced a downturn. Exports of German machines - third major global producers - almost halved, while US performances were extremely dynamic. Ita-

lian exports, instead, are more solid with respect to those of Germany and France.

The connection between food exports and machinery exports

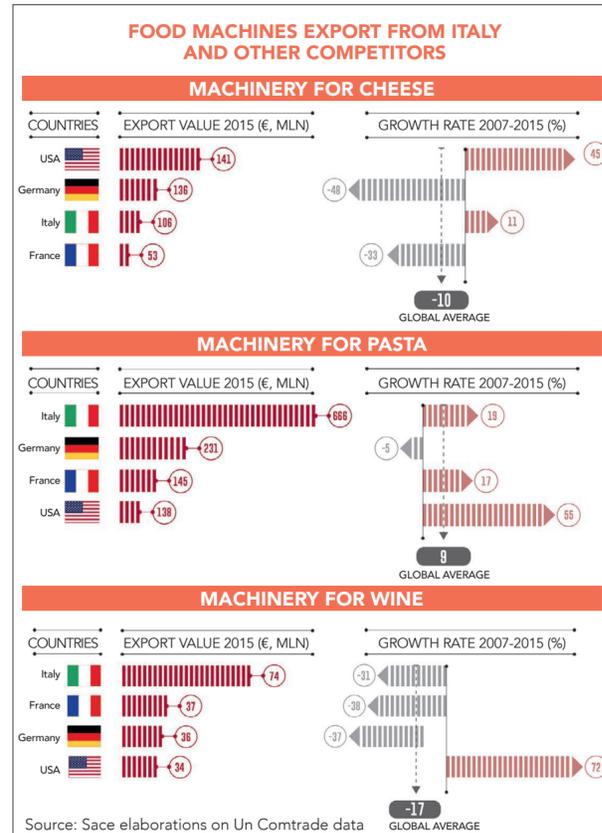
If we take into account the performance of our exports of machinery for cheese, pasta and wine and related processing technologies in some of the most promising geographies for our exports - China, India, Mexico and the United States - some trends are evident. There is a clear relationship between the product sold and the machinery needed for its production for all four countries in the case of cheeses and, more in general, for all products exported to China and Mexico. Hard to make such an evaluation for India and the United States, due to cultural reasons in the first case (strong 'taste' differences), while in the latter due to the Italian sounding phenomenon, resulting in the fierce competition of local productions.

ITALIAN EXPORTS OF FOOD PRODUCTS AND PROCESSING MACHINERIES IN THE FOUR COUNTRIES CONSIDERED (GROWTH RATES 2007-2015)



Source: Sace elaborations on Un Comtrade data

follows on page 16



LPR_08

Exact weight wedges automatic cutter

TXF_01

Exact weight slices automatic cutter

LPR_02

Exact weight wedges semi-automatic cutter

ICM_01

Automatic wrapping machine

SGA_01

Automatic brushing machine

FACCHINETTI
IMPIANTI CASEARI

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

U.A.E. Ras Al-Khaimah P.O. Box 35728 RAK
Phone: +971 7 2339669
rak@facchinettinovara.it

When food and machines work together

THE PROSPECTS FOR 2019

POTENTIAL ITALIAN ADDITIONAL EXPORTS FOR CHEESE, PASTA, WINE AND RELATED PROCESSING MACHINERIES BETWEEN 2016 AND 2019 (MLN EURO)

	CHEESE		PASTA		WINE		TOTAL
	FOOD	MACHINES	FOOD	MACHINES	FOOD	MACHINES	
China	3,8	0,6	7,4	2,0	35,9	0,8	50,5
India	0,7	1,1	2,0	1,2	1,0	0,02	6,02
Mexico	0,8	0,6	2,1	8,0	6,1	0,2	17,8
USA	114,2	1,7	41,6	0,5	167,4	3,9	329,3
	119,5	4,0	53,1	11,7	210,4	4,92	403,62

Source: Sace elaborations

Our additional export in the six sectors considered and in the four countries analyzed could exceed 400 million euros by 2019, rising by 20% over 2015, equal to 2,078 million euro. The largest export potential will be driven by the wine sector (215 million euro) and the United States (330 million euro).

ITALIAN EXPORTS OF CHEESE, PASTA, WINE AND RELATED PROCESSING MACHINERIES (MLN EURO, 2015)

	CHEESE		PASTA		WINE		TOTAL
	FOOD	MACHINES	FOOD	MACHINES	FOOD	MACHINES	
China	9,5	2,9	18,2	5,0	88,9	1,9	126,4
India	1,9	2,6	4,9	2,9	2,4	0,2	14,9
Mexico	2,1	1,5	5,1	19,9	25,1	0,6	54,3
USA	283,0	4,3	280,6	45,2	1279,2	9,6	1881,9
	296,5	11,3	288,8	73	1395,6	12,3	2078

POTENTIAL ITALIAN ADDITIONAL EXPORTS FOR CHEESE, PASTA, WINE AND RELATED PROCESSING MACHINERIES BETWEEN 2016 AND 2019 (% VALUES)

	CHEESE		PASTA		WINE	
	FOOD	MACHINES	FOOD	MACHINES	FOOD	MACHINES
China	40,0	20,6	40,6	39,8	40,4	41,2
India	37,4	41,8	41,1	41,0	41,3	11,0
Mexico	39,0	40,4	41,3	40,1	24,3	34,8
USA	40,3	39,4	16,0	1,1	13,1	40,7

Source: Sace elaborations on Un Comtrade data

GEOGRAPHIC FOCUS

China

The Chinese market is a natural goal, due both to the market size and to the progressive shift of consumer habits toward higher quality products. Growth in machinery exports has been coupled with more than double growth, in recent years, in the food sector. Larger opportunities in terms of potential export will come from the wine sector, with over 36 million additional exports in four years (+40% compared to 2015). Italy's weight in the country's wine imports is still limited (5% compared to, for example, 44% in France) but is ready to grow thanks to recent agreement signed with the e-commerce giant Alibaba.

India

India is the largest milk producer and consumer in the world, with a fast-growing domestic dairy industry, of which Italy has benefited through the export of machineries. Despite the Indian potential being lower than other destinations, prospects in the medium to long term remain positive and Italian producers will benefit from 1 million euro of additional machinery exports to the dairy industry over the next few years. In addition, the pasta industry and related machineries will see the greater potential export opportunities.

Mexico

Pasta will be the best performing category also in Mexico, where it will contribute to over 10 million euro of additional exports in pasta and machinery, 40% more than in 2015. Food consumption will benefit from population growth and the corresponding increase of the middle class. Finally, the Mexican wine market, still small in size, will experience a significant growth, and thus our exports to the country. Mexico, in fact, has increased its wine imports by more than 10%, reaching its historical record. Italy is ranked sixth among business partners in the industry, with an overall share of about 8%.

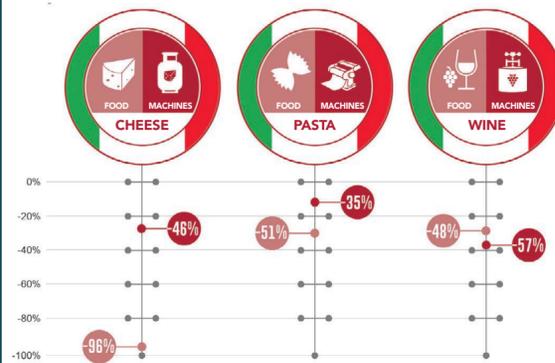
United States

The United States are one of the major destination markets for Italian producers in all food segments. The products with a major additional export are cheeses and wine (116 and 171 million euro respectively). The characteristics of the American dairy market make it attractive, but at the same time prevent a further development of the Italian presence. In particular, the strong competition of 'fake' Italian-style food products - characterized by a lower quality degree and a lower price - has been penalizing authentic Italian produce. On the other hand, such a developed local industry presents additional business opportunities for the development of Italian processing machinery producers.

And what about Russia?

A unique and opposite case is that of Russia. The ban on imports for some European (and Italian) food products had a negative impact on our exports (-55% in 2015 compared to 2013), but also on instrumental mechanics (-37% over the same period). Italy was not the only one affected: total Russian imports in the two sectors decreased by 39% and 40% respectively, compared to pre-sanctions. Our exports, both food products falling into the embargo like cheeses, and products not directly affected by the restrictions, such as pasta and wine, and related machinery have not been immune. However, machinery exports may benefit from the 'import substitution' program promoted by the Russian Government to replace imported products with local production.

ITALIAN EXPORTS OF FOOD PRODUCTS AND PROCESSING MACHINERIES IN RUSSIA: GROWTH RATES 2013-2015



Source: Sace elaborations on Un Comtrade data

preview



INTERPACK 2017

PRODUCTS AND SOLUTIONS

Global manufacturers of packaging technologies will meet in Düsseldorf, from 4 to 10 May, for the 2017 edition of Interpack. Leading trade show for professional operators and international food & beverage producers. 451 Italian companies will be exhibiting, turning Italy into the second most represented country at the trade fair after Germany. Here, you will find a preview of some of the most interesting packaging solutions that they will presented during the German trade show.

I produttori mondiali di tecnologie per il packaging si danno appuntamento a Düsseldorf, dal 4 al 10 maggio, per l'edizione 2017 di Interpack. Fiera di riferimento per tutti gli operatori del settore e per i produttori mondiali di food & beverage. A esporre ci saranno anche 451 aziende italiane, che fanno del nostro Paese la nazione più rappresentata in fiera dopo la Germania. Qui di seguito, presentiamo alcune delle più interessanti soluzioni per il confezionamento che saranno presentate in occasione della kermesse tedesca.

photos: Messe Düsseldorf/fotlmann



Cidiesse Engineering
www.cidiesse.com
Hall 8B • Booth C19
Bucket Elevator
ETC



The ETC Bucket Elevators is designed specifically for the food sector, in particular for the milling, confectionery and bakery industry. These elevators are built in such a way as to optimize the transport of bulk products, regardless of their consistency: granular, powder, sticky, lyophilized. They allow the transport of foods like pasta, snacks, flours, dried fruits, cereals, dairy products or candy safely along horizontal, vertical or diagonal tracks, guaranteeing the integrity of the product along the entire distance. And there's more. The Cidiesse ETC Bucket Elevators in stainless steel can work in tandem with the CIP-Cleaning in Place system: is a system equipped with an air and/or water and/or detergent washing function to clean, degrease, and sanitize the machinery in compliance with current food industry regulations. This system considerably simplifies cleaning operations. The washing function also guarantees hygiene and the absence of deposits between one product and another, thereby preventing any contamination of flavours among the foods transported. Thanks to their modular construction, the Cidiesse ETC Bucket Elevators occupy minimal space, while guaranteeing the transport of high volumes and considerable capacity. Depending on the client's needs, they could be equipped with one or more loading and unloading stations, with an opening with a hopper that can be connected to the silos, packaging machines, or other systems. Customization is the strong point. Minimum maintenance and maximum reliability over time complete this Cidiesse profile of engineering excellence and functional technology.

Casone
www.casone.it
Hall 10 • Booth C08
Plastic Packaging
buckets, pots



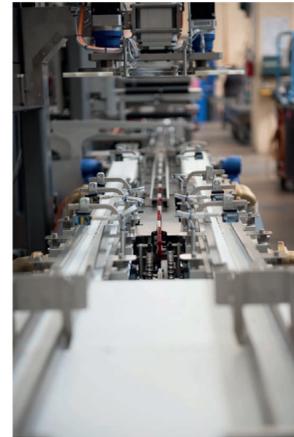
Casone, established in 1973, manufactures and sells plastic all-purpose buckets. More than 90 buckets available in conical, oval, cylindrical and rectangular shape, dedicated to foodstuff, pet food, pharmaceutical and chemicals products, which can be customized by in-mould labelling. Casone designs and manufactures containers equipped with EVOH/aluminium barrier effect, to protect the product packed from oxygen, humidity and to avoid aromas dispersion by the time. This special coating allows to increase the shelf life of the product packed. Casone only uses first choice raw materials, complying with European and International rules, in order to ensure high standard and safety of the products packed. The company has always been looking for innovative solutions, that during the years have allowed it to gain two Italian Awards for Packaging and a European Award for Packaging 'Eurostar'. It adopted, already back in 1999, a Management quality system, pursuant to the ISO 9001 regulation and pursues ISO 14001 regulation principles for its environmental management. Casone works according to the Good manufacturing procedure (Gmp) ensuring containers' hygienic and technologic integrity, and it places its more than 40-year experience at the customers' disposal for the manufacturing of new items and for the analysis of specific technical problems.

M.C. Automations
www.mcautomations.it
Hall 04 • Booth 4C06
Multi style wrapping
machine Omnia

Suitable for individual wrapping of chocolate products. Innovation: simple but yet revolutionary for the essential concepts applied. Flexibility: wrapping style and product change over in real time. Compactness: important floor space saving. Wrapping speed up to 600 products/minute. These are the main feature that characterized the new multi style wrapping machine Omnia.



Cavanna
www.cavanna.com
Hall HALL 14 • Booth A14
PI.CO. loader



PI.CO. is the new loader for delicate and fragile products that are handled individually, such as biscuits and sandwich biscuits. PI.CO. loader doesn't overlap products nor create friction that could damage them. PI.CO. ensures the portioning in slugs and piles, all in one solution. This completely new loader is mounted on the Cavanna ZeroX wrapper: both systems utilize sanitary design. PI.CO. and ZeroX are a space-saving system. They are user friendly and provide easy cleaning and fast changeovers. In particular, the ZeroX reel-holder is adjustable in two different heights to better facilitate the replacement of the film reel. This system offers the following advantages: gentle product handling; quick changeovers; easy sanitization; user friendly; high level of ergonomics; reduced footprint.

Dansensor Italia
www.dansensor.com
Hall 5 • Booth J03
MAP Check 3 Pressure



Online gas analyser that measures both oxygen levels and CO2 levels, with MAP Check 3 you will be able to test every single package directly on your production line in a faster and more efficient way compared to offline testing. MAP Check 3 also covers you in case your process requires traceability.

It has internal data storage capabilities as well as Ethernet, USB and serial connections for external data storage.

MAP Check 3 Pressure also works perfectly in tandem with the mixer MAP Mix Provectus. It actually monitors the output of the mixer so you can have total control on it: if anything goes wrong with the mix, Map Check 3 will ensure to stop it. Moreover, with the optional GasSave function, you will be able to monitor the consumption of gas.

Comi Pak Engineering
www.comipak.com
Hall 11 • Booth F33
Automatic Clipping Machine
A480PLHTT-NEW



Automatic clipping machine for closing bags model A480PLHTT-NEW is suitable for closing bags containing bakery leavened and unleavened products. 'Panettoni' line, shown at Interpack, is composed by the automatic clipping machine A480PLHTT-NEW for bag-closing, that ensures precision and high capacity. The machine can be integrated with the bag-blower that simplifies the product insertion and the aroma dispenser to preserve the product and increase its shelf life. Automatic label application and quality control systems add value to the line. Instead of the bag-blower, our clipping machine can be fed by an automatic flow-pack. The line is suitable for leavened products (such as Pandoro, Panettone cake, Easter colomba cake etc.) as well as flat unleavened bread like piadina, pita bread, or trays, cakes... everything that requires a horizontal packaging.

The technology of retractable conveyors enables the packing of small products. Thanks to the continuous box-motion, acted by a 'brushless' motor, the machine can reach high speed. The new Mitsubishi PLC enables to change the speed, display the alarm history, the counter and 50 customized programs. Daily and monthly production history of the last year are stored by a remote Ethernet connection.

FBR-Elpo
www.fbrelpo.it
Hall 8A • Booth A02
Automatic feeder for Pouchup bags

FBR-Elpo, in collaboration with Smurfit-Kappa (leader in the packaging sector) introduces an aseptic filler that allows the use of the new 'Pouch-up' bags, manufactured by Smurfit-Kappa. Thanks to the installation of a feeder into the AS-I-30 / WEB filler by FBR-Elpo, it is now possible to use, apart from the normal Bag-in-Box bags, the new 'Pouch-up' bags by Smurfit-Kappa.

Depending on the dimension, the fe-

eder stores up to 40 bags at a time and sends them automatically to the filling head. The new feeder can be



adapted to the different dimensions of the 'Pouch-up' bags by using its dedicated guides. The operating capacity is 400 bags/h for the AS-I-30 WEB filler and 800 bags/h for the AS-II-30 WEB filler. In both models, it is also possible to include a line to place the bags into the cartons automatically.

follows on
page 22

All Around Your Flowpack

Flowpack?
A ciascuno il suo.

Ognuno è diverso per forma e prodotti, numero di pezzi e disposizione, fragilità e tipo d'incarto, sensibilità al freddo al caldo.

Se non puoi permetterti fermate, scarti e difetti, se hai bisogno di lavorare in poco spazio, se devi poter far cambi di formato rapidi, allora puoi permetterti Cavanna.

Gruppi di alimentazione, buffer, caricatori, flowpacker, robotica per multipack e display, sistemi a visione: tutti lavorano integrati intorno al tuo flowpack.

cavanna
All Around Your Flowpack
www.cavanna.com
sales@cavannagroup.com
Italy | Brazil | USA

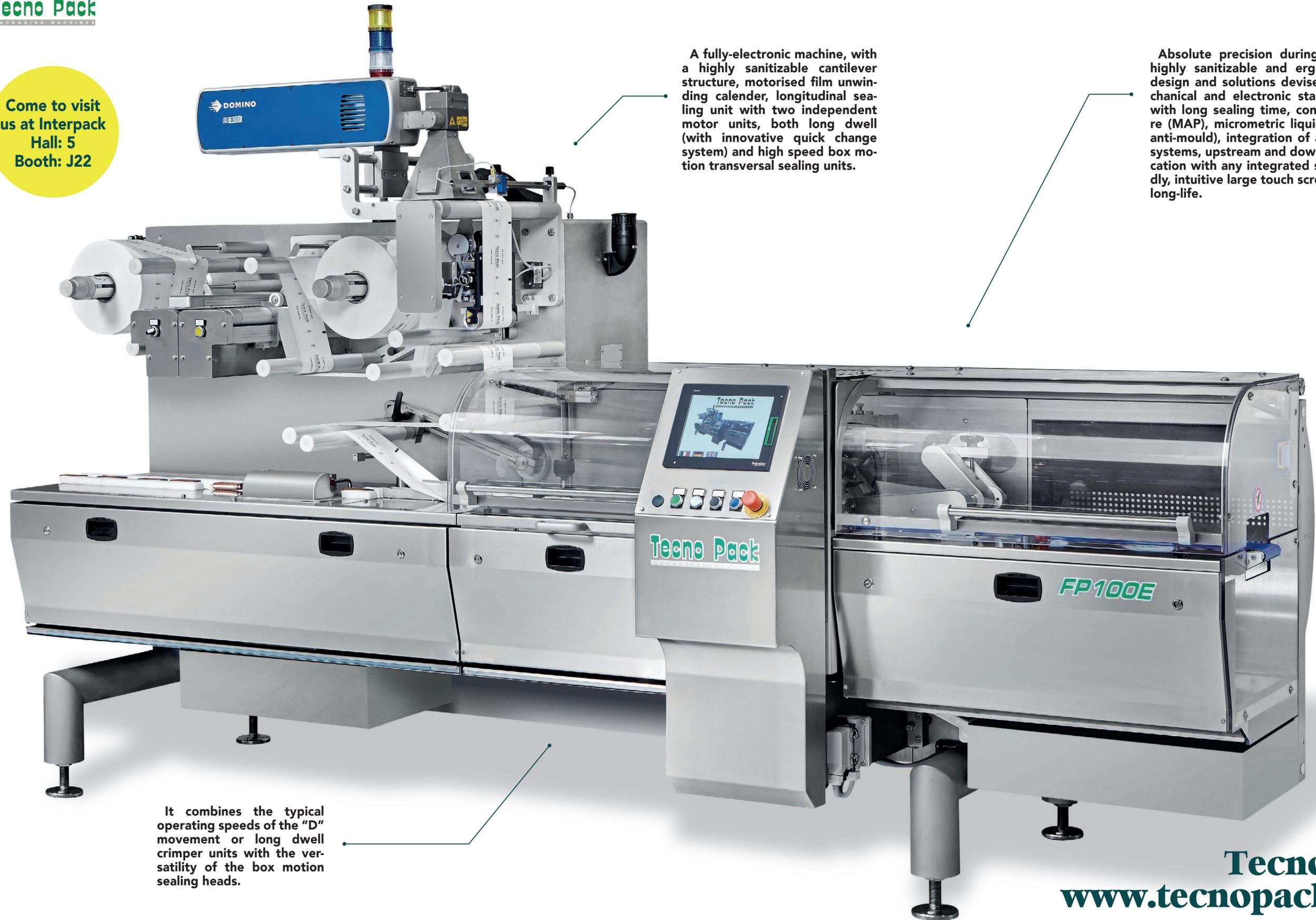
Vi aspettiamo alla fiera Interpack 2017
Hall 14 - Stand A14

Tecno Pack
PACKAGING MACHINES

Come to visit
us at Interpack
Hall: 5
Booth: J22

A fully-electronic machine, with a highly sanitizable cantilever structure, motorised film unwinding calender, longitudinal sealing unit with two independent motor units, both long dwell (with innovative quick change system) and high speed box motion transversal sealing units.

Absolute precision during the work cycle, highly sanitizable and ergonomic structure, design and solutions devised to provide mechanical and electronic stability, high speed with long sealing time, controlled atmosphere (MAP), micrometric liquid dosing (alcohol, anti-mould), integration of advanced printing systems, upstream and downstream communication with any integrated system, user-friendly, intuitive large touch screen, reliability and long-life.



It combines the typical operating speeds of the "D" movement or long dwell crimper units with the versatility of the box motion sealing heads.

Tecno Pack
www.tecnopackspa.it



2 0 1 8
PROCESSING & PACKAGING

CONNECTING COMMUNITIES



Fiera Milano, Milan - Italy
May 29 - June 1 2018

ipack-ima.com



Ipack Ima Srl
Strada Statale del Sempione km 28 - 20017 Rho - Milan
Ph. 02.3191091 - Fax 02.33619826
ipackima@ipackima.it - www.ipackima.it



preview



Cepi
www.cepisilos.com
Hall 3 • Booth F18
Trimix

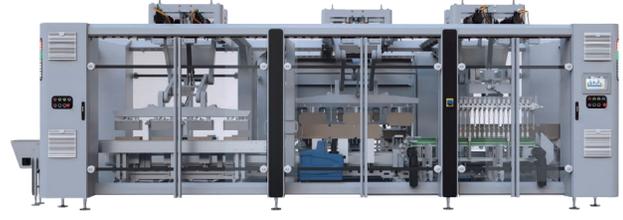
Cepi offers an automatic station dedicated to the food industry (bakery, confectionary), chemical industry and plastic industry for the storage and dosage of powdered minor ingredients, which consists of modular and extendible hermetic units in stainless steel. It can handle challenging raw materials such as powder milk, cocoa powder, salt and others. The system is very flexible, hoppers can reach different capacity and can vary or be added also in the future. Their design allows the complete and faster product discharge, with exceptionally accurate metering and reliability.

Through high and low level sensors you can control the product and the filling of the hoppers can be made both in vacuum, by means of a blower and a pneumatic system directly from the bag and also manually. The metering is very accurate and it's designed according to the features of raw materials and the weighing is made into a trolley which moves under each hopper. There is any residue left neither into the hoppers nor into the trolley and even any dust dispersion during the product's discharge as the station is provided with an exhausting system.



An electrical panel is on board of the station and together with a microprocessor control and manage the dosages of ingredients for each single recipe. In addition to this, it's also possible to use the Cepi managing software program to follow the whole process and have the traceability of raw materials by adding the bar-code system.

Cama Group
www.camagroup.com
Hall 13 • Booth C31
IF318



Fully robotized monoblock loading unit is a 'pitch-less' integrated platform for forming, loading, closing of food and non-food products into paperboard or corrugated carton or case. Working with a given product infeed capacity, you are free to change the number, and so the pitch, of boxes handled at each of the 3 robotic stations, each one de-coupled from the other ones, thanks to the independent electronic movers. Moreover, the innovative variable box handling device allows automatic changeover for all required carton/case size along the track, notwithstanding their shape and size, thereby making size changing useless.

DVP Vacuum Technology
www.dvp.it
Hall 2 • Booth B07
StarLink DVP



DVP competes globally in the field of vacuum technology, producing vacuum pumps and compressors that are used in various fields. DVP showcases StarLink a new experience for pump and compressor world. Environment, pneumatic transport, health, cosmetic, food, packaging, plastics, glass, ceramics, metallurgy, printing and more, there is no segment of the productive life in which DVP products do not apply.

StarLink, is an innovative device, it is possible to check and control most important working parameters of pumps like working temperatures, system pressure, operating hours, electrical absorption, oil level and clog level of exhaust filter. These parameters are available on a dedicated web platform that receive StarLink signal directly on pc, tablet or smartphone. With StarLink is possible to avoid unexpected downtime system, plan maintenance and, with predictive alert it is possible to supervise process and monitor cost. StarLink is available for DVP Vacuum pump and Compressors with a completely new design.

Coligroup - Colimatic
www.colimatic.it
Hall 5 • Booth C23
Thermoformer Colimatic Thera 650



Colimatic packaging solutions can be used for every kind of fresh or seasoned foodstuff product, with steering fluid, in bars, sliced, grated or julienne, in wedges or cubed; in MAP, shrink or skin packaging. In particular, the model Thera 650, thermoforming solution, result of research and engineering, is perfectly suited to corrosive environments. The modular frame is the distinctive trait of Thera 650 and guarantees a unique adaptation to any kind of production need, in terms of possible die configuration, production speed and options available.

The Thera 650 installs the best of Colimatic technology: thanks to its high production speed, energy saving and reliability of mechanical movements and sealing quality assurance, it is the perfect solution for high volumes productions and/or for big products dimensions. This model's main features are: sloping handrails and safety protections for washing liquids draining; valves separated and protected in hermetic boxes; additional safety guards for the operator panel; motors, pneumatic and electrical components protected in dedicated stainless steel guards.

Pietribiasi Michelangelo
www.pietribiasi.it
Hall 5 • Booth J28
Liquid food pasteurizers



50 years of experience in tailor-made plants, skid mounted, pre-tested, flexible capacities from small to large plants, steam, hot water or electrical heating, complete lines or single units. The new is suitable for pasteurization, ESL pasteurization, UHT pasteurization of milk and derivatives, juices, soft drinks, beer, ice cream. Standard pasteurizer made of constant level tank, pumps, heat exchanger, holder, hot water group, control panel, diversion system, all necessary instruments and control panel, base frame ready-to-go.

follows on page 24

Gamma-Pack S.p.A.
FLEXIBLE BARRIER PACKAGING
TUV 9000

GAMMA PACK S.p.A.
Via Don Corchia, 17
43013 LANGHIRANO (PR) ITALY
Tel +39 0521857592 +39 0521852666
Fax +39 0521858155
e-mail: info@gammapak.com
<http://www.gammapak.com>

Linea prodotti:

- Films flessibili a barriera ai gas, neutri e stampati per applicazione flow pack, macchine verticali, top per macchine termoformatrici e termosaldanti.
- Films flessibili a 11 strati per termoformatura.
- Buste per confezionamento in sottovuoto e atmosfera modificata, neutre e stampate;
- Buste per confezionamento in sottovuoto con macchine ad aspirazione esterna;

Dal 1976 ci prendiamo cura dei prodotti che arrivano sulla tua tavola...
Il vestiamo e li proteggiamo per arrivare freschi e genuini al tuo palato.

GAMMAPACK
flessibilmente insieme

Gorreri - Food Processing Technology
www.gorreri.com
Hall 3 • Booth E43
Printing and writing systems



Gorreri, that in 2017 celebrates 30 years of activity in the sector of confectionery processing industry, looks forward to present, in a world preview at Interpack 2017, the new Printing and writing systems for the food and confectionery industry. Innovative printing, writing and decoration systems which allow to personalize and finally make your product unique. The new portfolio, conceived and designed by Gorreri for bakery and confectionery world, and also for a wider range of food production, has all the characteristics to revolutionize forever the concept of aesthetic of the industrial production. Innovative and fast printing systems, in color or b/w, which allow to personalized snacks, sponge cakes, macarons, cream or whipped cream coated cakes, buns, cookies or slices toasted with texts, pictures or logos, with the use of certificated and customizable alimentary inks. Robotic technologies that are able to transfer on these products drawings and texts even manually drawn from touch screen and PC.

Ilpra
www.ilpra.com
Hall 11 • Booth B58
Tray Sealer

The M7 model is a fully automatic high production tray sealer for dairy products, pasta, meat, fish, vegetables and ready meals. The machine is designed to satisfy different packaging needs: n for sealing only, v/g for vacuum packaging or vacuum/gas packaging and skin.

The IP 66 class protection, and the stainless steel material the machine is constructed of make the M7 able to withstand aggressive environments, such as factories packaging dairy or brine products. Complete access to the sealing area is easily gained by lifting both the front and rear doors of the machine. The working table is designed to avoid the stagnation of washing liquids. All the belt conveyors are removable and washable.

To grow the high value for M7 model, a wide range of options and different loading conveyors are available to make the machine suitable for several applications and to meet specific customer needs. The machine is designed with Ilpra E-MEC technology based on electro-mechanical motion of working stations which offers low energy consumption and low maintenance. The model is designed to be integrated into existing customer's production lines. The changeover is extremely simple with new mechanical lift system.

The new film unwind system provides high precision both in working and in print centering. The revolving touch screen control panel features a friendly use multi-program storage capability.



Miele
www.mielepackaging.it
Hall 17 • Booth A62
Maxima 400 BC Doypack



The Miele Maxima 400 BC Doypack Machine is a continuous vertical form fill and seal machine. Equipped with advanced Siemens electronics, high production speed and quality components, it is characterised by the principle of sealing during the film pull which is obtained by extremely simple and robust mechanics. The Doypack version is supplied with a special sealing unit which can rotate, meaning that the Maxima machine is able to create both normal hot bar – sealed bags such as pillow bags, stabilo bags, block bottom bags, and modern Doypack bags, also equipped with stay-fresh ziplock. The conversion is made with just a few simple steps.

This is the most versatile machine on the market, also designed to reduce maintenance costs and time: by using a special control unit the lubrication of each component is automatic and efficient.

Its strong points include: very high production speed (up to 180 bags per minute); easy to operate using innovative Miele software with Siemens touch screen interface; adaptable sealing times for difficult films; limited maintenance.

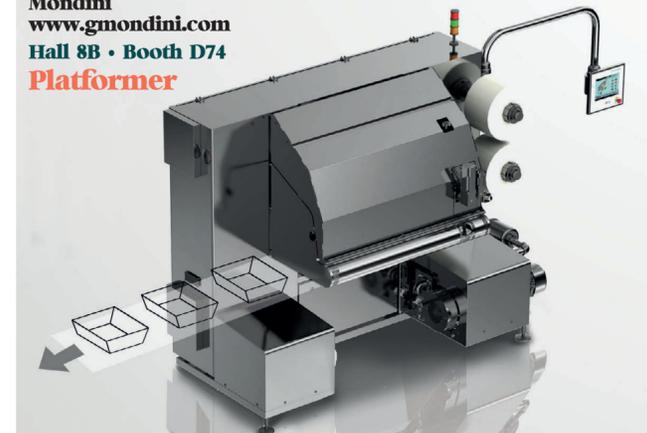
Comek
www.comek.it
Hall14 • Booth 14C04
Vertical packaging machine VFFS

Design and production 100% made in Italy, reliability, flexibility, high productivity, advanced technology, simplicity, customized solutions. These are the features of the Vertical packaging machine VFFS, multihead weigher, linear weigher, volumetric cup diser, pneumatic doser, auger filler, lines to fill, seal and cap containers in glass, plastic, cardboard. Suitable for confectionery, snacks, dairy, pasta, frozen goods, coffee, cereals, fruit and vegetables, powder products.



Vertical packaging machine with servomotors power supply system in DC bus voltage with energy saving, latest generation brushless servomotors with single-wire technology. Multilingual 10" Touch screen panel suitable for web connection with IP technology. Multihead weigher with framework in stainless steel AISI 304 and featuring new lowered-profile weighing modules with rear mechanics for easier cleaning.

Mondini
www.gmondini.com
Hall 8B • Booth D74
Platformer



A unique system which will allow our customers to drive down their final pack cost, embracing a unique differentiation and tiering capability, thanks to the full integration of the Platformer into the exclusive Mondini Trave Platform technology. A unique system which will produce and feed in line MAP trays generating minimal bottom web wastage, improving customer efficiency, 5-10 minutes to change tray format and thickness, pack cost reduction and in line automatic feeding.

follows on page 26

GELMINI

MACHINES AND SYSTEMS
FOR FOOD INDUSTRY
AUTOMATION



THE ART OF
INNOVATION
*for making
cheese*



Minipan
www.minipan.com
Hall 3 • Booth F36



At Interpack, in a 242 sqm booth, the company will exhibit the Gresex special line with dough breaker in line machine for the production of up to 300 kg/h of bakery snacks and special breads; as well as the Syt-Coex production line, able to make gluten free products including pizza bases and stuffed bars. The machine features an automatic feeding system as well as a double screw dosing machine to pump anhydrous fruit paste inside the stuffed bars; finally, the new Comby plus 800 with a new updated tray loading unit developed for the production of cookies with high quantity of inclusions.

It will be possible to see the above-mentioned machines at work during short production demo available on the website: www.minipan.com/news/concept-bakery-interpack/. Special guest, Mr. Fabrizio Nistri, has been invited to prepare special recipes on our machine in the event called 'Concept Bakery'.

General Plastics
www.generalplastics.it
Hall 10 • Booth 10E57
Bandofix elastic anchor bands

Elastic rubber anchor bands, the ideal solution for fast knotless cable tying and bundling. They are easily reusable: you can apply or remove Bandofix in a flash, it is indeed extremely easy and quick to apply and remove. Moreover, it is highly elastic, long-lasting, UV-protected.

Our elastic anchor bands feature a very high breaking strength: in order for the band to break, it needs to be stretched up to 5 times its normal length. The elasticity level is quite high, and very little deformity takes place after traction. This means that our anchor bands are resistant and secure. Moreover, the material we used feature a high volumetric density (1,143 grams per cubical centimeters), which leads to heavy enough and resistant bindings.



IFP Packaging
www.ifppackaging.it
Hall 5 • Booth J22
Diamond 650 box motion wrapper

An automatic line for high speed packaging of AFH industrial paper rolls in heat shrink film based on the electronic continuous horizontal packaging machine model Diamond Box Motion is sure to make visitors appreciate the hi-tech solutions dedicated to the industrial tissue sector.

The IFP Diamond 650 box motion wrapper is a particularly versatile machine designed to wrap individual products with or without tray using shrinkable or non-shrinkable film. Its cantilevered frame and its great accessibility make the maintenance and cleaning operation very quick and easy. This model can suit your specific requirements and is available in both stainless steel and painted version.

The size range and the continuous rotary side sealing system permit the wrapping of either short or very long items such as profiles or unstable products. Equipped with its standard motorised infeed conveyor it as the possibility to collate multiple packages either in line or side by side. Speeds of 99 per minute are possible with the further possibilities of auto collating and loading.

The option to have this range configured right to left or left to right gives the opportunity of one operator supervising the operation of two machines at the same time. The touch screen permits the storage of up to 99 different programs offering motorised auto size change between different wrapping requirements. Practical and easy to understand controls minimise the time from installation to profitable production.



Multivac
www.multivac.com
Hall 5 • Booth E23
Hall 17 • Booth A51

Multivac container in front of hall 5 Mylar Cook Hall Save Fodo
Traysealer G 700



The Multivac traysealer G 700 is suitable for packing ready meals, snacks, vegetables and fresh-cut products of all types. Depending on the product to be packed, the G 700 can produce tray packs with or without modified atmosphere.

When producing packs with modified atmosphere, the G 700 uses gas purging of the trays. There is no requirement to evacuate them. This means that the packaging procedure is more gentle and can even be used for delicate food products (for example crumbly products or ready-meal components, which are hot filled). The G 700 achieves cycle rates of up to 15 cycles per minute with modified atmosphere. When packing without modified atmosphere, up to 18 cycles per minute can be achieved.

In addition to plastic trays, the G 700 can also run trays made of aluminium or board, as well as multi-chamber trays and those with a wide variety of shapes, and the tray height can be up to a maximum of 110 mm. The G 700 has a precise and reliable tray transport system, which ensures that the trays are transported very gently. The dies can be changed very simply and quickly.

When it comes to the loading and infeed of the trays, the G 700 can be equipped with Multivac belt systems or drag chain infeed systems, in which appropriate denesters can be integrated.

The Multivac G 700 has been equipped with an intuitive user interface for a high degree of process reliability and a high level of ergonomic operating convenience.

Ideabril®

BRILLIANT like YOU



ESSEOQUATTRO
L'IDEA CHE AMMOVIGE

Branding, brand-positioning, increased benefits and direct contact with your consumers. All in one patented freshness-preserving packaging

TUTTOFOOD
MILANO WORLD FOOD EXHIBITION

IL BUON GUSTO ITALIANO

HALL 5 BOOTH P12 R19

08-11 MAY 2017

www.esseoquattro.it



Let's enhance and light up the food experience

Imoon: a young and motivated company, leading player in the international market for commercial lighting in food & retail. Able to combine technology with emotion, energy saving with effectiveness.

by Riccardo Colletti

Established in 2010, Imoon is a young company that has built on previous technological experience to become a leading player in the international market for commercial lighting in food & retail. Based in Milan, one of the world's capitals of design, Imoon designs and installs lamps, spotlights and lighting systems for large and medium-sized retailers: from megamalls to local supermarkets, from department stores to points of sale for clothing and apparel chains.

The company is now expanding the international reach of its business to serve additional markets: it has major subsidiaries in the UK, Czech Republic and South Africa and partners throughout Europe and the Americas. "Our lighting systems are currently installed

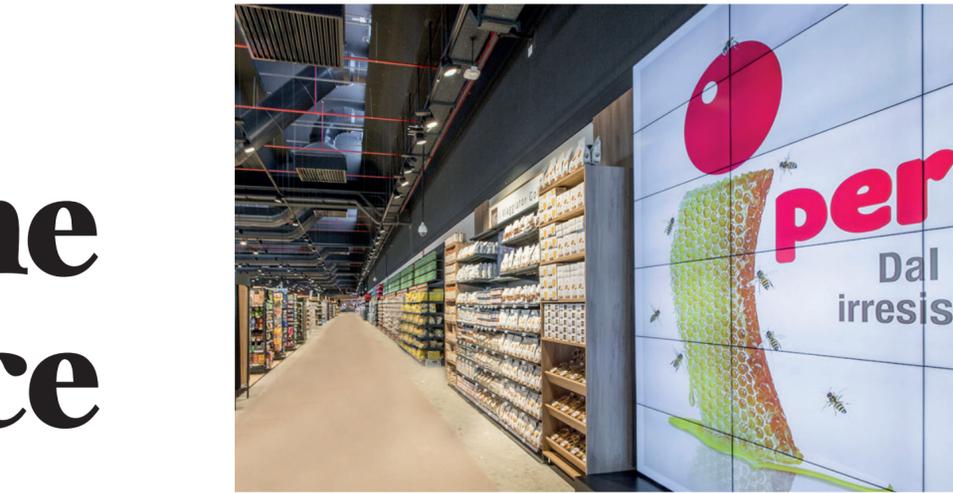
in more than 30 countries worldwide," said Riccardo Tarquinio, CEO of Imoon. "Thanks to the expertise gained and to the growth experienced within the food & retail sector, on a global scale, now we want to take a further step forward. The recent installations carried out in Italy, I think of the new mall inaugurated in Arese, are a clear proof of the typical Italian style, the attention to details that combines with the efficiency of solutions. For this very reason we manufacture the lamps we design and provide tailored consulting services to achieve the best possible projects in commercial lighting with our fixtures, depending on the needs of the customers and the nature of the space that needs to be lit. The service includes the evaluation of energy performance and financial assistance. The fi-

Imoon: luce e valore alla food experience

Imoon è un'azienda giovane e dinamica. Fondata nel 2010 partendo da un patrimonio di esperienza tecnologica accumulata, è diventata un leading player nel mercato internazionale dell'illuminotecnica per il settore food & retail. Con sede a Milano, Imoon progetta e installa soluzioni illuminotecniche per un'ampia e diversificata clientela: dai centri commerciali ai piccoli supermercati, dai punti vendita di catene di abbigliamento ad ogni altro tipo di spazio commerciale e industriale dove beni e cibi sono in esposizione. "I nostri sistemi di illuminazione sono attualmente installati in oltre 30 paesi in tutto



il mondo", dichiara Riccardo Tarquinio (nella foto), ceo di Imoon. Che ha un unico e prioritario obiettivo: "Garantire la migliore illuminazione possibile coniugando tecnologia ed emozione, combinando l'ecologia con l'efficacia nell'illuminazione".



nal mission is to combine technology with emotion and ecology with effectiveness".

Imoon devotes significant resources to research, in order to achieve continuous technological innovation and stay ahead of the curve in the rapidly evolving market for retail lighting. "We are constantly committed to the development of new lighting systems and products to renew the range of lighting concepts made available to commercial customers who need controlled, focused, emotional lighting made with high-quality design and materials", added Riccardo Tarquinio. "With this purpose, our R&D department studies optics to attain maximum light efficiency, by designing and implementing state-of-the-art LED systems that guarantee competitive advantage in terms of cost and marketing

effectiveness. Our systems can achieve 98% light efficiency, therefore providing illumination free of chromatic interference."

Environmental sustainability is a key value embodied in Imoon services. "Thanks to the latest-generation LED spotlights, we can provide 100% eco-friendly lighting solutions, guaranteeing sizeable savings that drastically increase energy efficiency and reduce CO2 emissions", said Riccardo Tarquinio.

"That's how we intend the service that we want to deliver to our partners and customers. Focusing the attention on the trade-off between intensity, the emotional variable, and efficiency, that is to say a technological variable. In order to enhance and light up our clients' business, through an innovative and exciting food experience".

Epta Group

The partnership with Lactalis and the creation of the Allée des Fromages



In order to sustain the growth of the self-service packaged fresh products category, Epta, a multinational group specialising in commercial refrigeration, has presented at Euroshop 2017 (5-9 March) a joint project with the world's leading dairy group Lactalis and co-designed by One Buy One. A new visual merchandising solution that makes display flexibility its distinctive trait, called the 'Allée des Fromages'. "You can't present a camembert in the same way you would a package of grated cheese": this provocation summarises the philosophy underlying a revolutionary concept that was designed to transform closed self-service vertical cabinets into development opportunities for the entire category, by offering a more rational and clear display layout, that contributes to transforming the purchase process into a pleasant occasion, while increasing impulse buying.

The key to the interpretation of the Allée des Fromages is thus the enhancement of the cheese universe, that is organised into four poles: 'End of meal cheeses, that are ideal after meals, 'Healthy cheeses', for people who are careful of their figures, 'Snacking cheeses', for sandwiches and pre-dinner drinks and 'Cooking cheeses', for the preparation of sweet and savoury dishes. The areas are marked with

different colours and materials, that serve to make the identification of items more intuitive, and stimulate the curiosity of consumers while reinforcing the "boutique" environment.

The products are broken down by type and added to the niches created by shelves of different in the cabinets. For example, Camemberts, are displayed vertically and they are placed above an exclusive "pusher" system that betters the facing and simplifies collection by consumers and loading operations for staff. Goat cheeses, and mozzarellas, are positioned above the gravitational shelves, in sections dedicated to Italian specialities, and have trays to collect water that may come out of the packaging. Finally, for grated cheeses, a kit with separators was designed, for a presentation that is always orderly and a better management of spaces. The "Wow!" effect is guaranteed thanks to evolved communication instruments, including an interactive screen, in the end of the first cabinet. In addition, even cheeses have their Walk of Fame: the names of the different poles are projected on the floor of the store, alongside the niches where they are presented. Finally, the Allée des Fromages also has lateral supports that emerge between items of furniture of different depths to promote sales by running images of cheese.

Checkpoint Systems

Freshness and no waste with FreshFinder Solution



Retailers and vendors within the food sector have to face the issue of food waste, which has caused reduced potential revenues and waste costs, along with further expenses to recover and dispose of expired stock. An effective solution comes from Checkpoint Technology "Fresh Finder": an automatic system of product classification and identification that,

through RFID technology, brings quantitative and qualitative benefits to Retailers and Manufacturers, from the production and packaging phase to daily shop operations to the security control of exits. The real-time collection and analysis of shelf availability and data on inventories reduces time spent on inventories and waste, while proactively maximizing sales.

Machinery export to Brazil

A highly protectionist but also promising market, ruled by a series of technical provisions and compliance regulations. That is worth 120 million euro for Italian producers of packaging machines.

by Federica Bartesaghi

For Italian producers of packaging machines, Brazil is the 10th major destination country with sales worth 120 million euro. A market that, in the years ahead, is going to become even more strategic.

Limits, potentialities and the latest updates on Brazilian rules and regulations have been discussed on the occasion of a seminar promoted by Ucima, the Italian Packaging Machinery Manufacturers Association based in Baggiovara, province of Modena.

In 2013, Italian total exports to Brazil reached the record-breaking value of 5 billion euro. A result that, in the following years, has experienced a gradual decrease, just like the

country's GDP: 4.6 billion in 2014 (-7.6%) and 3.8 billion in 2015 (-17.5%). With a total population of 200 million inhabitants and a flourishing industrial activity - but at the same time Looking for the European Know-how and expertise - Brazil constitutes a real 'El Dorado' for Italian producers.

Anyway, a long series of protectionist measures, tariff and non-tariff barriers, double-digit custom duties, as well as environmental, sanitary and technical provisions is impeding the growth of this business. In the last years, export rules to Brazil have also changed drastically, with the introduction of regulations that go beyond the (already strict) EU standards.

L'export di macchine in Brasile

Per i produttori italiani di macchine per il confezionamento, il Brasile è il decimo maggior mercato di destinazione, con vendite che si attestano a 120 milioni di euro. Un'area di business che, nei prossimi anni, promette di diventare ancora più strategica. Problematiche, potenzialità e le ultime novità sulle normative di conformità richieste dalla legislazione brasiliana - sempre più stringenti per i costruttori di macchine - sono state al centro di un convegno organizzato presso l'Ucima (Unione costruttori italiani macchine automatiche per il confezionamento e l'imballaggio).

NR-12, instruction for use

NR-12 is named as 'standard' but it is a law, which provides guidance on mandatory procedures for machine workers' protection. Approved by Decree No. 3, 214, of June 8, 1978, it has been created, managed, updated and supervised by Labour Ministry of Brazil. The text consists of 18 chapters with 156 items, dealing with specific recommendations and 11 attachments. The regulatory standard and its annexes provide technical references, basic principles and protective measures to ensure the health and physical integrity of workers and establishes minimum requirements for the prevention of accidents and occupational diseases in the design stages and use of machinery and equipment of all kinds, and also to its manufacture, importation, trading, exhibition and cession in any way, in all economic activities.

What are the risks arising from the export to Brazil of machines in disagreement with NR 12?

- the machine may be banned entering Brazil, directly at destination port
- you may be requested by the manufacturer that the machine complies with NR-12, before it is placed in operation
- if you do not pay attention to breach NR-12, in a subsequent accident the manufacturer may be submitted to a judicial procedure, and responding civilly and criminally

Safety systems must be selected and installed to meet the following requirements:

- have safety category as previous analysis of expected risks in the current official technical standards
- be under the professional technical responsibility legally qualified
- technique has accordance with the control system that is integrated
- installation so that they can't be removed or circumvented
- remain under automatic monitoring, or monitoring, in accordance with the required safety category, except for exclusively mechanical safety devices
- stoppage of dangerous movements and other risks when failure or abnormal work situations

A machine with art issued by an engineer is warranty service NR-12?

- no, it is common in Brazil to meet machines, arriving from other countries, or machines that are already in use, which have art attesting fitness for NR-12.
- not always the art is warranty to NR-12 compliance, it is critical that all equipment manufacture of design, be made by an engineer with knowledge specific related to machinery safety, NR-12 and other technical standards in force in Brazil

Main non-conformities found in machines from other countries:

- the international certification (ex. CE marking) are not warrant that the machine complies completely NR-12 standards and other Brazilian regulations
- some points of NR-12 standard are more restricted than international standards, due to behavioral factor of workers in Brazil
- monitoring of a legally qualified professional, and with full knowledge of NR-12 is mandatory for all safety process

The Private Label Event of the Year



For information, contact PLMA today. Telephone +31 20 575 3032
www.plmainternational.com or email visitorinfo@plma.nl

Presented by the Private Label Manufacturers Association International Council

Italian presence: ICE

THE FOOD 'PARADISE'

Global Muslim consumer spending on food and beverage hit 1.17 trillion dollars in 2015, equal to 17% of global expenditure. A business that is set to experience further growth by 2010, when Dubai will host the Universal Exposition.

by Federica Bartesaghi

The key role played by Muslim economies in the food sector is globally recognized, and is set to further increase in the years ahead: in 2020 Dubai will host the Universal Exposition, which is expected to attract 25 million visitors. In order to welcome such a huge number of people, the United Arab Emirate's megalopolis is going to create hundreds of new hotels and international restaurants. Easy to predict, food & beverage will be among the sectors most affected by this amazing development project.



The interest paid by Muslim consumers - originating from all Muslim economies in the world - for food & beverage items has been on a rising trend for a long time. As highlighted in the 2016/2017 edition of the State of the Global Islamic Economy Report, Muslim populations globally spent a total of 1.17 trillion dollars on food and beverages in 2015, representing between 17% of the global market spend of 7 trillion dollars. This is a growth of 3.4% from the previous year, and is slightly higher than the global market growth of 3.3%. Muslim spending on food and beverage is expected to reach 1.9 trillion dollars by 2021, a CAGR of 9% from 2015.

The Muslim consumer expenditure for food and beverage is ranked first, ahead of China (854 billion dollars),

the United States (770 billion), Japan (380 billion), and India (341 billion). Muslim countries with the highest spend on food and beverage in 2015 were Indonesia (155 billion dollars), Turkey (116 billion), Pakistan (106

billion), Egypt (78 billion), Bangladesh (69 billion), Iran (59 billion), and Saudi Arabia (48 billion). The revenues for Halal Certified Food and Beverage products globally have been estimated at 415 billion in

2015, which represents the total estimated sales of food products across the food & beverage value chain. This estimate includes spend by both Muslims and non-Muslims on Halal food and beverage products.

Italian food exports in the UAE were worth 324 million euro in 2015

The UAE represent the 22nd destination market for Italian exports of food & beverage products, and the first destination market in the Middle East. In 2015, total sales in this sector were worth 324 million euro - a record-breaking result - rising by 28.4% over previous year.

Imports, instead, were worth 1.8 million euro, for a 322 million euro's trade balance.

The highest value ever registered. In the first nine months of 2016, Italian f&b sales in the country were worth 226 million euro, posting a 3.8% decrease over the same time period last year.



Il 'paradiso' del food

Il ruolo strategico delle economie islamiche nel settore agroalimentare è universalmente riconosciuto dalle aziende del comparto. Un'attenzione destinata a crescere ulteriormente, nei prossimi anni, in vista di Expo Dubai 2020. Evento di carattere mondiale che porterà più di 25 milioni di visitatori nella megalopoli emiratina. Che si prepara a inaugurare, nel giro di tre anni, centinaia di nuove strutture alberghiere e ristoranti internazionali. Facile intuire, a fronte di questo massivo investimento in servizi e infrastrutture, che alimentare e bevande saranno tra i settori maggiormente interessati da questo processo di sviluppo. L'interesse per il settore agroalimentare, da parte dei consumatori di fede islamica di tutto il mondo, è un trend in ascesa già da tempo. Nel 2015, questa enorme fetta di popolazione ha speso complessivamente 1.17 trilioni di dollari in prodotti food & beverage. Equivalenti a circa il 17% della spesa globale complessiva nel comparto, come evidenzia l'edizione 2016/2017 del State of the Global Islamic Economy Report, il rapporto sullo Stato dell'economia islamica globale pubblicato da Dubai Islamic Economic Development Center (Diedc).

Halal Food Market Size



Global Muslim consumer spent on food and beverage hit **1.17 TRILLION DOLLARS** in 2015 (17% of global expenditure).

Muslim spending on food and beverage is expected to reach **1.9 TRILLION DOLLARS** by 2021.

The 2015 Halal certified food and beverage market has been estimated at **415 BILLION DOLLARS**. This estimate includes spend by both Muslims and non-Muslims on Halal f&b products.

The Muslim consumer expenditure for food and beverage is ranked first, ahead of China (**854 BILLION DOLLARS**), the United States (**770 BILLION**), Japan (**380 BILLION**), and India (**341 BILLION**).

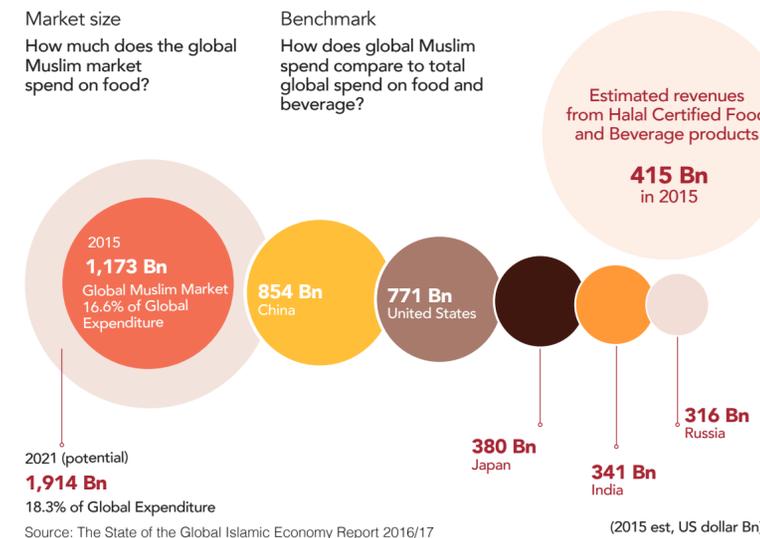
Muslim countries with the highest spend on food and beverage in 2015 were Indonesia (**155 BILLION DOLLARS**), Turkey (**116 BILLION**), Pakistan (**106 BILLION**), Egypt (**78 BILLION**), Bangladesh (**69 BILLION**), Iran (**59 BILLION**), and Saudi Arabia (**48 BILLION**).

Market size

How much does the global Muslim market spend on food?

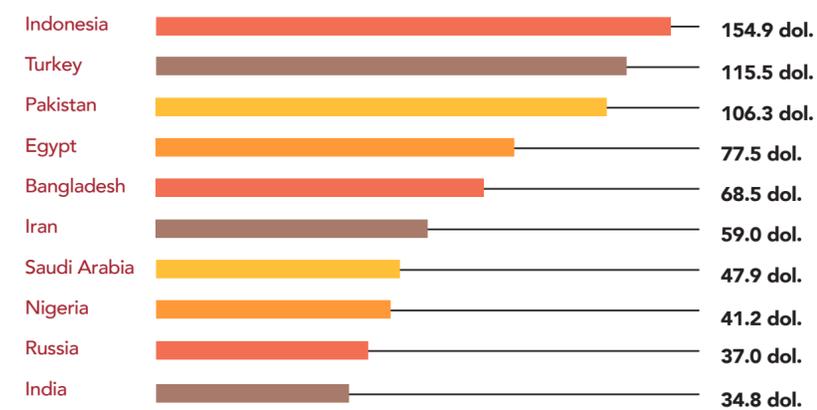
Benchmark

How does global Muslim spend compare to total global spend on food and beverage?



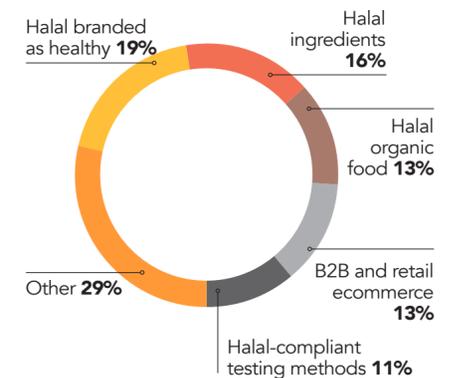
TOP MARKETS

TOP MUSLIM CONSUMER FOOD EXPENDITURE MARKETS

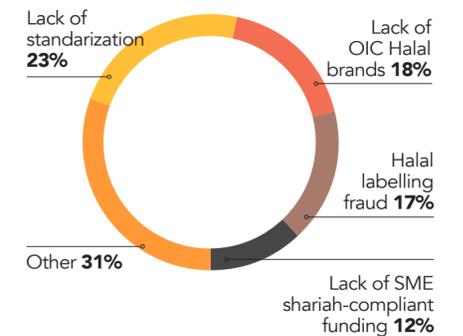


MAJOR GROWTH OPPORTUNITIES AND CHALLENGES IN HALAL FOOD

MAJOR GROWTH OPPORTUNITIES



MAJOR CHALLENGES



Source: The State of the Global Islamic Economy Report 2016/17



Processing & Packaging: innovation on stage

The 2018 edition of the trade show is fixed for 29th May to 1st June next year in Milan. An event dedicated to technologies for processing and packaging of food and non-food items as well as materials.

With a little more than a year to the 2018 edition of Ipack-Ima, the interest paid by professional operators is elevated. The twenty-fourth edition of the event dedicated to technologies of processes and packaging of food and non-food items and materials is going to take place at the Milan Trade Centre at Fiera Milano from 29th May to 1st June.

The project, jointly created by Ucima (Italian Packaging Machinery Manufacturers Association) and Fiera Milano has already received the interest of hundreds of Italian and international companies wanting to attend and hereby consolidating market interest.

In a little more than a year to its opening, the majority of exhibition space has already been booked. Numerous big players of the sector have already confirmed their presence: Aetna Group, B&R Automation, Bizerba, Bühler, Fabbri Group, Goglio, Ima, Ocrim, Pavan, PFM, Schubert Group, Sick, Siat, Sit, Rockwell Automation. In particular, one notices the presence of new and important exhibitors from the world of labelling and packaging material among a presence of more traditional attendees from companies operating in the pasta, bakery, milling, confectionary, fresh products, industrial and durable goods

sectors. Great appreciation also for the new Ipack-Ima format, that combines to the verticality of its proposal an efficient "client sector" subdivision in its exposition layout to define 8 Business Communities (Food, Fresh & Convenience; Confectionary; Beverage; Pasta, Milling & Bakery; Industrial & Durable Goods; Health & Personal Care; Chemicals Industrial & Home; Fashion & Luxury).

Another distinctive element of Ipack-Ima 2018 will be the Innovation Alliance; a project that brings together five Italian and international trade exhibition experts: Ipack-Ima, Meat-Tech (technologies for processing and packaging for the meat industry at its second edition), Plast (technologies for plastic and rubber industries), Print4All (printing, converting e industrial printing, at its first edition) and Intralogistic Italia (innovative solutions and integrated systems for industrial moving, warehouse management, stocking and picking).

Event promotion is proceeding full-speed and spreading fast. Multiple channels are used to communicate new identity and content to potential exhibitors and to attract the attention of buyers from all over the world: from Fiera Milano's network of sales agents distributed in 40 countries, partnerships with over 300 associations of consumers of principal industry

technologies to direct attendance of numerous events. (From Propak Vietnam to Algerian Djazagro, including Interpack in Germany. From Propak Asia in Bangkok to RosUpack in Moscow, and also events in the USA, Myanmar, Indonesia, Kenya and Nigeria).

Promotion of culture, technology and innovation: this will be the objective of Ipack-Ima that apart from technological promotion also offers moments of in-depth views on industrial culture with numerous collateral events. Looking at Security and anti-counterfeiting, quality and traceability of food and other elements, sustainability, Industry 4.0 and circulating economy applied to the world of processing and packaging.

Focus on luxury packaging, a strong growing sector that asks for ever increasing innovative solutions. Ipack-mat is making its debut at Ipack-Ima 2018; a satellite exposition hall dedicated to specific packaging design solutions: anti-counterfeiting, e-commerce, functionalized material, smart packaging, premium packaging and added value packaging and/or eco packaging for food and other industries. A small glimpse of an already planned event for 2017: food is strategic for all packaging companies, and in the meantime, Ipack-Ima is present at Tuttofood with the Ipack-Ima Village, where some packaging design solutions will be demonstrated in a dedicated lounge.

L'innovazione a Ipack-Ima 2018

È alta l'attenzione degli operatori del settore per la 24esima edizione di Ipack-Ima, la manifestazione dedicata alle tecnologie di processo e confezionamento alimentare e non alimentare e ai materiali in programma a Fiera Milano dal 29 maggio al 1° giugno 2018. Il progetto, concepito dalla nuova compagine societaria costituita da Ucima e Fiera Milano, ha già permesso di ricevere centinaia di adesioni da parte di primarie aziende italiane e internazionali. Al punto che, a poco più di un anno dall'apertura, la maggioranza degli spazi espositivi disponibili risulta già prenotata.

Meat-Tech 2018: the future of the meat industry

Planning work on Meat-Tech 2018 is continuing in order to respond to and anticipate market needs. Part of The Innovation Alliance, the event organised by Ipack-Ima will be held in the Milan exhibition centre from 29 May to 1 June 2018 and is currently presenting the new Meat+ project to its reference community. Designed to meet the needs expressed by companies in the supply chain, Meat+ will explore several important steps in the meat and cold cut processing and preservation process by combining an exhibition section (coordinated and located in a prominent position) with demonstration sections and training/informative events. At the 2018 show these thematic focus sections will centre on refrigeration chain technologies, essential the world over for preserving products before, during and after processing, and the small-scale equipment for production, cutting and packaging of meat products that are increasingly used by large producer companies, large-scale distribution, retail stores and catering. These consist of various types of machinery and materials that guarantee excellent product preparation quality while extending their shelf life.



CIBUSTEC

The Real Taste of Food Processing & Packaging



STAY TUNED!
SEE YOU IN
2019

2019, 22-25 OCTOBER
PARMA - ITALY

www.cibustec.com



Waiting for Gulfood Manufacturing

35,000 f&b producers from all over the world are planning to attend the 2017 edition of the Arab trade show, on stage in Dubai from the 31 October to the 2 November 2017.

by Federica Bartesaghi

Powered by Gulfood, the world's largest annual food event in the United Arab Emirates and the whole Middle East, Gulfood Manufacturing is the most influential trade show for the food manufacturing sector in the MENA region (Middle East and North Africa). 35,000 food & beverage manufacturers, from 160 countries, came in search for manufacturing solutions at the 2016 edition. 83% of them were looking to purchase within 1 to 12 months of the event.

At Gulfood Manufacturing 2017 - on stage at the Dubai World Trade Center from the 31 October to the 2 November - 1,500 global suppliers of ingredients, processing, packaging and logistics systems will be ready to present their latest solutions. International pavilions include representation from more than 30 countries including Germany, Austria, China, Egypt, France, Iran, Switzerland, Turkey, Italy, the US and UK.

3 distinct industry sectors will be collected under one umbrella serving the full f&b processing value chain: Ingre-

redients Middle East, showcasing essential ingredients that improve taste, aroma, colour, texture, nutrition, production, storage, transport and shelf life; Propack Middle East, that covers all food manufacturing areas with a special focus on meat, fish processing, dairy, beverage, bakery, confectionery and convenience food industries; and Logistics Solutions Middle East, for all those involved in materials handling, transport and commercial vehicles, IT and technology solutions, warehousing, operators, and facilitators & service providers.

The MENA food and beverage sector is predicted to achieve 7.4% annual growth over the next four years, according to Euromonitor International. As an alternative to importing expensive finished products, f&b businesses are looking to move up the value chain and increase production within the region. That's big business for companies supplying machinery, packaging, logistics and ingredients. Buyers in this market are seeking innovation, efficiency, improved output and production flexibility.

Gulfood Manufacturing, Anuga FoodTec, Cibus Tec: tre grandi eventi da non perdere

Tre importanti appuntamenti fieristici - Gulfood Manufacturing 2017 (Dubai), Anuga FoodTec 2018 (Colonia) e Cibus Tec 2019 (Parma) - saranno gli indiscussi protagonisti delle agende fieristiche dei produttori globali di prodotti alimentari e bevande. Tre rassegne internazionali e di alto profilo, che ospiteranno il gotha mondiale dei fornitori di macchine per il packaging e processing, soluzioni tecnologiche e ingredienti. Eventi in cui il made in Italy tecnologico si prepara a far bella mostra di sé, grazie anche a partnership strategiche come quella siglata tra Fiera di Colonia e Fiere di Parma, organizzatori di Anuga FoodTec e Cibus Tec.

Cibus Tec, save the date for the 2019 edition

Cibus Tec is a leading global point of reference for technological innovation in the f&b industry and an exhaustive showcase of the latest and most advanced solutions in all manufacturing sectors: from ingredients to processing machines, from packaging to logistics. This is corroborated by the figures of the 51st edition of Cibus Tec, held on the past October in Parma: 1,200 exhibitors (+ 30%), 35,000 professionals (+ 20%) and, above all, 3,000 top buyers from 75 countries. The collaboration with Koelnmesse (organizer of Anuga and Anuga FoodTec) resulted in a strategic partnership agreement that led to the creation of a new international platform, called 'Koeln Parma Exhibitions', for the promotion of food technologies in markets with a strong growth potential, thanks to the network of contacts provided by two leading trade shows in the global landscape of exhibitions dedicated to food manufacturers: Anuga and Cibus. An amazing program of incoming for foreign buyers, a rich calendar of workshops and educational, as well as special projects such as the demonstration units will confirm the role played by Cibus Tec, that will be back once again at Fiere di Parma from 22 to 25 October 2019.

Anuga FoodTec will be back in March 2018

Messe Cologne, the second largest and most influential exhibition center in the world, organizing more than 80 trade fairs annually, is planning a rich calendar of exhibitions dedicated to technologies and machineries applied to the food and beverage sector. In 2017, after Prosweets Cologne - dedicated to the sweets and bakery sector - India International Dairy Expo and ProFood Tech in Chicago (at its inaugural edition), the attention will be directed to Anutec Brazil and Anutec - International FoodTec Indi, in August. As well as the 14th edition of Andina Pack in Bogotá, from 7 to 10 November. But the most significant event in this vast and varied global scenario is represented by Anuga FoodTec, probably the largest and most influential global platform for food and beverage technology suppliers, including producers of packaging and processing solutions, logistic operators and ingredients manufacturers. The latest edition, held in 2015, was attended by 1,500 exhibitors (up 14% over 2012) from 50 countries - 56% proceeding from abroad - as well as 45,000 visitors (up 6% over 2012) - 50% proceeding from abroad. The forthcoming edition will be held in Cologne, from 20 to 23 March 2018.



Itasystem
www.itasystem.com

Lillosigillo

FIELDS OF APPLICATION
Sausage and dairies.

STRONG POINTS

Lillosigillo with machine QB130, a new system of versatile and economic traceability, that ensure you the maximum personalization of label in total autonomy - data, ingredients, date, nutritional tables, bar code, etc. - setting the waste at zero and generating a remarkable saving. A system extremely simple and intuitive, that ensure an immediate identification and encryption of the product.

TECHNICAL INFORMATION

- thermal transfer printing with ribbon
- Windows compatible software, for the management of various text
- tablet for editor files
- retrieving files and data input variables are typed on the tablet installed on the machine
- stainless steel
- CE certification



Ima Dairy & Food Corazza
www.ima-industries.com

FF100K - Dosing and wrapping machine for cheese

FIELDS OF APPLICATION
Cheese.

STRONG POINTS

- user-friendly HMI and integrated PLC make operation simple at all times
- independent-drive dosing system
- compact, space-saving design to minimise footprint
- stainless steel execution and washable execution are both available
- can be equipped with CIP-SIP systems, as well as alufoil registration

TECHNICAL INFORMATION

Single head flexible filler (cold fill). Built to handle portfolio style wrapping, the FF100K processes up to 80 ppm according to product format and can adapt easily to different shapes and sizes as market demands evolve. The clever modular design with a space-saving footprint enables quick conversion from one shape and size to the next. Another aspect ensuring user-friendly operation is the HMI and integrated PLC designed to ease the task of an operator. The FF100K features and independent drive dosing system.

Minerva Omega Group
www.minervaomegagroup.com

C5-S5

FIELDS OF APPLICATION

Supermarkets, hypermarkets, food retail and collective catering.

STRONG POINTS

Gravity or vertical slicing machines with built-in scale. It's a solution that meets operators' needs, particularly those in mass retail, which focuses strongly on optimising and drastically reducing customer waiting times. The system, which does not issue a receipt, is applied to the slicer in order not to reduce the operating space as the scale pan is the same size as the support surface. The big advantage lies in the operator being able to make a series of more precise cuts over the span of a shift without having to move from the slicer to the scale.

TECHNICAL INFORMATION

- made of aluminum alloy treated with anodic oxidation
- built-in sharpener
- belt drive
- controls with N.V.R. device
- built - in weighing system for operator's user only
- 10 kg/2 g
- display, loading cell.
- removable receiving tray for easy cleaning routine

follows on page 38

THE TAMPER-PROOF SAFETY SEAL FOR TRACEABILITY, MARKETING AND CONSUMER GUARANTEES.

THE MACHINES

QB 130 XXL

SEMPRE SENZA GLUTINE

SALUMIFICIO ALIPRANDI SPA
Gussago (Bs) - Italy

SALAME MILANO
Ingredienti: carne di suino, sale, saccarosio, aromi, spezie, Antiossidanti: E300, E301, Conservanti E252, E250. Da vendere a peso. Data di produzione: 14/05/2015 Data di scadenza: 13/06/2015 LOTTO: 123907A

Dichiarazione nutrizionale (valori medi per 100g)	
Energia	908 kJ - 215 kcal
Grassi	12,9 g
di cui acidi grassi saturi	4,0 g
Carboidrati	0,3 g
di cui zuccheri	0,0 g
Proteine	26,9 g
Sale	5,6 g

FRONT

EXAMPLE OF BACK

COMPLETE WITH:

- Thermal transfer.
- Includes full windows compatible software, for the management of various text, all **major barcodes** and **nutrition facts** to be installed on the client PC.
- Tablet for editor files

SYSTEM FEATURES:

- Variable data printing on the back of the seal while the product.
- Thermal transfer printing with ribbon.
- Windows compatible software, for the management of various text.
- Tablet for editor files.

The supported bar codes are:
EAN8 / EAN13 / EAN128 / CODE 39 / CODE128 / CODEBAR / COMPRESSED / DATALOGIC BCD FEM BAR / INDU / ITF / MATRIX NW7 / UPC / JAN (EAN).

VARIABLE DATA PRINTING EXAMPLE

SALAME
Ingredienti: Carne di suino, spezie, sale, aromi, saccarosio, LATTOSIO Antiossidanti: E300, Conservanti: E252, E250. Da vendere a peso. SENZA GLUTINE. Data di produzione: 15/04/2016 Data scadenza: 15/05/2016 LOTTO: 000000

DICHIARAZIONE NUTRIZIONALE (valori medi per 100 g):
Energia: 1300 kJ (310 kcal)
Grassi: 12,9 g
di cui acidi grassi saturi: 4,0 g
Carboidrati: 0,3 g
di cui zuccheri: 0,0 g
Proteine: 26,9 g
Sale: 5,6 g

SALAME
Ingredienti: Carne suina, grasso suino, sale, saccarosio, aromi naturali e spezie. Antiossidante: E300, Conservanti: E252, E250. Da vendere a peso. SENZA GLUTINE. Data di produzione: 14/05/2015 Data scadenza: 13/06/2015 LOTTO: 000000

DICHIARAZIONE NUTRIZIONALE (valori medi per 100 g):
Energia: 908 kJ (215 kcal)
Grassi: 12,9 g
di cui acidi grassi saturi: 4,0 g
Carboidrati: 0,3 g
di cui zuccheri: 0,0 g
Proteine: 26,9 g
Sale: 5,6 g

SALAME
Ingredienti: Carne di suino, spezie, sale, aromi naturali, saccarosio, LATTOSIO Antiossidanti: E300, Conservanti: E252, E250. Da vendere a peso. SENZA GLUTINE. Data di produzione: 15/04/2016 Data scadenza: 15/05/2016 LOTTO: 452169

DICHIARAZIONE NUTRIZIONALE (valori medi per 100 g):
Energia: 1300 kJ (310 kcal)
Grassi: 12,9 g
di cui acidi grassi saturi: 4,0 g
Carboidrati: 0,3 g
di cui zuccheri: 0,0 g
Proteine: 26,9 g
Sale: 5,6 g

Itasystem srl
Via C. di Vittorio 7
25125 Brescia - Italy
T +39 030 268 10 58
F +39 030 268 21 26
info@itasr.com
www.itasystem.com

Facchinetti
www.facchinettinovara.it
Exact weight wedges cutter
Mod LPR08



FIELDS OF APPLICATION

Dairy sector, cheese wheels.

STRONG POINTS

Exact weight, placing of wedges in line (ready to be packed).

TECHNICAL INFORMATION

- 2 cutting heads
- cutting with stainless steel blades or ultrasonic blades (titanium made)
- speed: till to 60 ppm

Caseartecnica Bartoli
www.caseartecnica.it

Automatic portioning machine with external scale. Mod. Rock 20 Plus

FIELDS OF APPLICATION

Any type of hard and semi-hard cheeses.

STRONG POINTS

Automatic machine to cut the cheese in slices with variable or fixed weights and sizes. Versatile and flexible, the model Rock 20 Plus has the following characteristics:

- reduced size
- programmable number of cuts, managed by PLC



- centering of the wheels of cheese by bells
- easy replacement of centering bells, to adapt the machine to cheeses with different sizes
- fully automatic operation cycle
- worktop easily removable to facilitate the machine cleaning and sanitizing

- PLC with multiple recipes, ideal for various types of product and cutting
- special blades, for 'rock' or smooth cuttings. Blades for 'rock' cuts provide results comparable to the fresh cut: the product's surface is wrinkled, imitating the manual cutting. Smooth blades instead perform the traditional cut in slices of cheese
- automatic weighing with external balance
- programmable or fixed weight cuts recipes
- widescreen display, easy to manage and with high resolution images.

TECHNICAL INFORMATION

Depth: 870 mm; width: 800 mm; height: 1900 mm

Fava Giorgio Axel
www.favagiorgioaxel.net

Labelling machine for salamis

FIELDS OF APPLICATION

Salamis having a diameter included between 30 and 110 mm and length from 100 to 600 mm

STRONG POINTS

Etiflex, the automatic labelling machine for salamis, with electro-pneumatic working and control, is made of stainless steel and plastic material in all the parts in touch with food. The machine structure permits to the operator the correct positioning of the product, while the unloading can be done on a receiving top or on a transferring conveyor belt to the next working stations.

The machine, easy to use, labels salamis with labels from 30 mm till 100, 200, 2780 mm (depending on the models). The productivity is included between 1200 and 2700 pieces per hour. The machine can label not only salamis with circular section but also flat salamis and U shape salamis. The machine is extremely flexible and easy to clean.

The machine, easy to use, labels salamis with labels from 30 mm till 100, 200, 2780 mm (depending on the models). The productivity is included between 1200 and 2700 pieces per hour. The machine can label not only salamis with circular section but also flat salamis and U shape salamis. The machine is extremely flexible and easy to clean.

The machine, easy to use, labels salamis with labels from 30 mm till 100, 200, 2780 mm (depending on the models). The productivity is included between 1200 and 2700 pieces per hour. The machine can label not only salamis with circular section but also flat salamis and U shape salamis. The machine is extremely flexible and easy to clean.

TECHNICAL INFORMATION

- maximum dimensions: 2200 (h) x 1000 x 1600 mm
- power: 0,75 KW
- weight: 220 Kilos



Linea Flesh

www.lineaflesh.com

Stainless steel dispensers for disposable products



FIELDS OF APPLICATION

Food industry and clean rooms.

STRONG POINTS

Disposable products are readily usable thanks to our stainless steel dispensers. Housing made from AISI 304 stainless steel, featuring front opening for inserting the items and holes in the back for the wall mounting. They are:

- coat-kit dispenser
- cap dispenser
- single glove dispenser
- double glove dispenser
- accessories dispenser
- maxi glove and face mask dispenser
- roll apron dispenser
- shoe cover dispenser
- multifunctional accessories dispenser

TECHNICAL INFORMATION

They are made from AISI 304 stainless steel, in compliance with health authority regulations applying to the food sector.

Gelmini
www.gelminimacchine.com

Tirer Carrier Mod. Orsa

FIELDS OF APPLICATION

The machine is suitable for transportation of grated cheese, flakes and/or cubes.

STRONG POINTS

Multi-function model, versatile, with minimum overall dimensions and energy saving features; it can be combined with Gelmini lift for easier cleaning and/or maintenance.

TECHNICAL SPECIFICATIONS

- power supply: 400V three-phase Hz 50
- machine overall dimensions: approx mm 450x500x1100h
- hopper overall dimensions: approx mm 400x600x700h



Risco

www.risco.it

Hamburger forming machine
TVM 260



FIELDS OF APPLICATION

Hamburgers, fish burgers or vegetarian burgers with round, oval or customized shape.

STRONG POINTS

The TVM 260 is the Risco forming machine with a twin-plate for burgers. The unit is directly connected to the Risco continuous vacuum filler, allowing a continuous and regular production of burgers, up to 70 pieces/minute.

The final product is compact and has perfectly formed edges. The easy replacement of the forming plate facilitates the production of burgers with different shapes and weights, assuring production flexibility as well as unique and original solutions. An optional automatic tray loading system is available.

Possibility to produce burgers with different shape and weight with a maximum diameter of 110 mm and thickness from 6 to 30 mm



TECHNICAL INFORMATION

Possibility to produce burgers with different shape and weight with a maximum diameter of 110 mm and thickness from 6 to 30 mm

Sirman
www.sirman.com

Horizontal cutter
Katana

FIELDS OF APPLICATION

Preparing burgers, wurstel, steak tartare, fish tartare.

STRONG POINTS

Gently processing all kind of food avoiding heat, friction and stress.



Result is a full flavour product maintaining original colours and natural food properties. By managing working time and blade speed, different level of processing can be achieved: hand knife cut look; minced, with different grain level; homogenized like paté or wurstel.

During the processing in the bowl the product is completely mixed. The processing of small quantities is possible thanks to the fine alignment of the knives to the bowl. Ideal for meat and vegetables and suitable for many other products. Model 12

and 20 are available with inverter which allows a fine adjustment of the blade speed from 600 to 2.600 rpm.

TECHNICAL INFORMATION

- completely made of AISI 304 stainless steel
- blades driven by powerful, ventilated induction motor
- sturdy, removable stainless steel bowl AISI 304
- interlocked, easily removable lid for easy cleaning and sanitizing
- stainless steel IP 67 button switch
- blades hub easily removable
- highly water protected knives shaft

I.dea Pack
www.ideapack.info

Automatic thermoforming machine
Cobra 660



FIELDS OF APPLICATION

Primary packaging with only vacuum or modified atmosphere of fresh meat, cold cuts, dairy products and fresh pasta.

STRONG POINTS

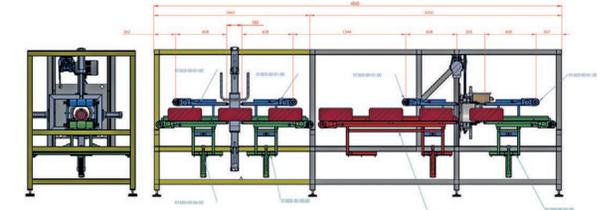
The automatic thermoforming machine Cobra 660 satisfies the most demanding needs about machine's speed. It can, indeed, reach a productivity rate of 14 cycles per minute with oxygen residual less than 0,1% also with die-set with a higher than 600mm width or cut-off length. The Cobra 660 enables huge productivity rates, guarantees lower materials costs and a simpler warehouse management. It is characterized by reliability, ease of cleaning/maintaining, simplified operating programs and simplified die-set changeover. It also preserves output quality with its strict control of gases remaining within the tray, due to an accurate electronic sensor. It could be integrated with other accessories (slicers, dosing units, aligners) in order to create high-rate automatic packaging lines. The teleassistance system, available all over the world, reads machine's data in real-time and simplifies the technical assistance.

TECHNICAL INFORMATION

- frame and protections in stainless steel. Touch-screen (industrial computer) and teleassistance
- touch Panel with control of each work station
- input and output connected with "fieldbus" for quick connections
- complete tailor-made design. 400V (3ph-N-PE)

Tecno Brianza Brevetti
www.tecnobrianza.it

TBN-01 – Horizontal automatic line to tying cured meats and food products



FIELDS OF APPLICATION

TBN-01 is a horizontal automatic line for high production, to tying cured meats and food products

STRONG POINTS

The horizontal automatic line TBN-01 ties cured meat using both elastic twine and natural hemp twine; products could be ground or not and calibers are from 80 to 160 mm maximum. TBN-01 is totally automatic, from the input of products for the tying process, to the clipping process of nets, which is fabricated based on typology of products, from a minimum of 4 to a maximum of 18 stitches. Equipped with PLC and photocells able to automatically manage every following work phases, to achieve stuffed meat on empty belt, and also able to notice and to signal possible problems during work process.

TECHNICAL INFORMATION

- totally built with stainless steel 316L
- shelter system built with stainless steel nets equipped with hinged doors for an easy accessibility
- electrical control system CEI EN 60204-1 and CEI EN 60439-1
- touch screen control panel
- electromechanical components Siemens

Colussi Ermes – Advanced Washing Systems
www.colussiermes.it

Automatic machine to wash, sanitize and dry dairy moulds



FIELDS OF APPLICATION

Dairy.

STRONG POINTS

With production (and installation) of over four thousand machines, Colussi Ermes - Advanced Washing Systems is leader manufacturer of washing systems for the food industry. Its product range includes stand-alone or inline robot systems for washing, sanitizing and drying dairy moulds and dairy equipment, that conform to the applicable legislation. All equipment can be manually loaded into the washing machines or with appropriate fully automatic handling systems, which also include the un-stacking and stacking units, to meet the customer's specific needs in terms of output, functionality and location.

Using limited amounts of water and detergents to help reduce the environmental impact, the machines ensure maximum hygiene standards (with impeccable microbiological results) as well as an excellent cleaning and drying performance, while preserving the integrity of the moulds.

TECHNICAL INFORMATION

- automatic twin-lane washer built of AISI 304 stainless steel
- washing capacity: 250 items/hour



*Excellent Packaging
Made in Italy*



HOTFORM[®]

 **PASSION**

 **STAND OUT**

 **INNOVATION**

 **SOLUTIONS**

Via Decime Z.I. - 35019 Tombolo (Padova) Italy - Tel. (+39) 049.5993500 - Fax (+39) 049.5998331
info@hotform.it - www.hotform.it