

The food of tomorrow

The future of our nutrition will be shaped by cutting-edge technologies and environmentally-friendly solutions. An infographic published by Futurism highlights four potentially revolutionary techniques.

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TECH4FOOD

DESIGN • KNOW HOW • INNOVATION • VISION

• SPECIAL EDITION •
GULFOOD MANUFACTURING 2017

DISCOVER THE ITALIAN EXCELLENCE

The most innovative technological solutions and equipment presented by Italian exhibitors at the international trade show. On stage in Dubai, from the 31st October till the 2nd November.

from page 15 to page 25

markets & data

ITALIAN PACKAGING MACHINERY TURNOVER TOPS 6.6 BILLION EUROS

One of the driving sectors of Italian industry, it posted further 6.6% growth over 2015. Exports make up 80.1% of sales, equal to 5.3 billion euros. Food and beverage are the main outlet sectors.

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retail

THE POWER OF THE PERFECT LIGHTING



Strategic partner for global retailers, Imoon turns plain commercial spaces into eye-catching and charming locations. The company's latest installations made for Carrefour in Turkey and Auchan in France.

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the company

RIGHT TO THE HEART OF ITALIAN TECHNOLOGY



A strong expertise, deep know-how and a broad range of vacuum packing machines and bagging systems. Saccardo is the perfect partner for food as well as non-food manufacturers all over the world.

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the survey

AI IS CREATING JOBS AND BOOSTING SALES

A Capgemini study of nearly 1,000 organizations implementing Artificial Intelligence. It highlights the growth opportunity and counters fears that it will cause massive job losses in the short term.

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Facchinetti
Impianti Casari
Automatic Cutting
Equipment for Exact
Weight Portions TXF06

TOP TECH
SPECIAL INSERT

centerfold

the interview

Japan, the new frontier for trade

Italian exports of machines dedicated to food & beverage were worth 9 million euro in 2016. A business that is expected to enjoy further growth when the free trade agreement signed with the European Union will come into force. Interview with Aristide Martinelli, of the Italian Embassy in Tokyo.

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export

Fair winds for Italian food technologies

Production and exports of machinery and equipment made in Italy on a rising trend. The latest data by Assofoodtec.

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Italian quality makes the difference

By Riccardo Colletti

The trend is positive, actually very positive, according to projections for the end of the year in regard to Italian exports. This is true both for food products and related technologies. If we take a look at the services that, in the next 3 years, are expected to reach a 100 million euro export value - a wide range of activities, including production control in the mechanic industry and agriculture, as well as Internet of Things - growth estimates are even more encouraging.

The strong connection between Italian culinary production and technologies applied to food processing highlights a top-level system, able to compete on an international level despite the many challenges the sector must face every day.

The difference is made by many elements belonging to the overused term 'quality'. Components and ingredients that deserve to be highlighted, underlined and - why not - flaunted by. The special features of our industry, that in many cases could represent a limitation, if properly enhanced may also become our strong points: they combine technological know-how with design and style, flexibility with empathy and understanding.

Just like Italian food products - highly appreciated and, for this very reason, often copied and counterfeited - the technological sector also has its distinctive, more and more appreciated features. From processing to packaging, from ingredients to services, the Italian food-tech industry is widely recognized and respected. You simply need to walk around international trade shows and events to notice the great attention paid to our companies in the field. Both in regard to industrial production and retail, without forgetting food service. 'Great Technologies for Great Food' is the motto that accompanies and characterizes all the sectors that are part of Assofoodtec, as stated by the president of the association, Marco Nocivelli. Not just a captivating catchphrase. Figures show that the Italian technologies have what it takes to keep pace with - and even win - against our competitors. Major trade shows that will close 2017, namely Host (Milan, 20-24 October) and Gulfood Manufacturing (Dubai, 31st October - 2nd November) will prove it once again. The made in Italy brand is strong and appealing. And when companies manage to work together, it can also last in time. Because in the end, it's Italian quality that makes the difference.

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La qualità italiana fa la differenza

Il trend è stabile, anzi tende al bello. Così annunciano le previsioni per la chiusura dell'anno. Il riferimento vale per l'export del made in Italy. Tanto cioè per i prodotti alimentari, quanto per le tecnologie correlate. Se guardiamo ai servizi che potranno toccare nel prossimo triennio la quota export di 100 miliardi di euro - che comprendono una variegata gamma di attività, tra le quali il controllo di produzione nell'industria meccanica e nell'agricoltura, fino ad arrivare all'Internet delle Cose - le previsioni di crescita evidenziano una tendenza ancora più confortante.

Il combinato disposto, vale a dire il forte legame tra i prodotti finiti della cultura culinaria tricolore e il mondo del cosiddetto mecano-alimentare, mette in luce un sistema operativo di primo livello e grande portata. Capace di competere senza timore, nonostante le non poche difficoltà che ci sono tutti i giorni da affrontare.

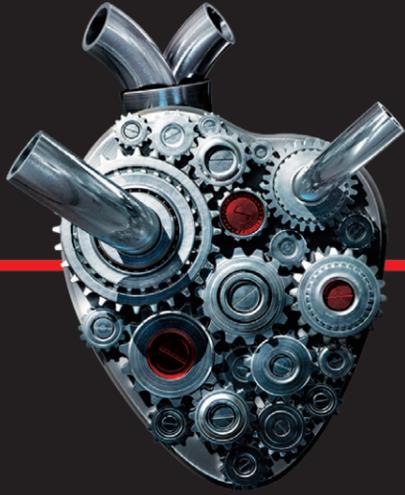
A fare la differenza concorrono

tanti elementi che vengono riassunti nell'abusato concetto di qualità. Componenti e ingredienti che invece meritano di essere sottolineati, evidenziati, issati e - perché no - sbandierati. Le connotazioni peculiari del nostro tessuto industriale, se in molti casi possono costituire una limitazione, se ben valorizzate diventano invece plus ineludibili: combinano quindi il know-how tecnologico con il design e lo stile, la flessibilità operativa con l'empatia relazionale.

Al pari dei prodotti alimentari italiani - capaci di grande appeal e dunque vincenti, non a caso sono spesso odiosamente imitati o scimmiettati - anche il settore tecnologico ha una sua matrice identificativa che continua ad affermarsi. Dal processo al packaging fino al comparto dei componenti e servizi, l'industria mecano-alimentare italiana è riconosciuta e apprezzata. È sufficiente girare per le principali manifestazioni internazionali per rilevare l'attenzio-

ne che viene riservata alle aziende del nostro settore. Tanto in ambito industriale, quanto nell'ambito del retail: ancor più in quello della ristorazione collettiva. 'Great Technologies for Great Food' è il motto che accompagna e caratterizza tutti i comparti operanti in Assofoodtec, e ribadito dal suo presidente Marco Nocivelli.

Ma non si tratta in generale soltanto di uno slogan ad effetto. I numeri di mostrano che l'Italia delle tecnologie ha le capacità e tutte le carte in regola per confermare un passo avanti rispetto ai competitor. Gli appuntamenti fieristici che chiudono questo 2017, segnatamente Host (Milano, 20-24 ottobre) e Gulfood Manufacturing (Dubai, 31 ottobre - 2 novembre) lo dimostreranno ancora una volta. Il brand made in Italy è forte e piace. E quando fa squadra e sistema, oltre a vincere, è in grado di affermarsi nel tempo. Perché di fondo è la qualità italiana che fa la differenza.



ITALIAN HEART OF VACUUM PACKING MACHINE

NOW YOU CAN REALLY CHOOSE

**FORTY YEARS
OF HISTORY** **40**

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.

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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.



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DOUBLE CHAMBER VACUUM PACKING MACHINES

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



Indian Roha group acquires the Verona-based New Foods Industry



Roha, Indian color manufacturer, has announced the acquisition of New Foods Industry, an expert in dry ingredients for the food and beverage industries. This is the third acquisition for Roha in 2017, consolidating its position in the color business with synergistic innovating ingredients. Founded in 1974, New Foods Industry is known for its wide range of high quality natural dehydrated ingredients for the food and beverage industry, including natural enhancers, aromatic herbs, and vegetables. At the beginning of the year, Roha acquired the Italian natural coloring company Essential, while a few months ago, the group acquired the coloring business of the Egyptian company Delta Aromatics.

Terza acquisizione dell'anno per l'indiana Roha, uno dei maggiori produttori di colorazioni al mondo. La multinazionale ha infatti rilevato la veronese New Foods Industry, specializzata nella produzione di ingredienti disidratati per l'industria alimentare e delle bevande. A inizio anno un'altra azienda italiana specializzata nelle colorazioni naturali e negli aromi era infatti entrata a far parte della compagine di Roha: Essential. Pochi mesi dopo era stato invece il turno della divisione colorazioni dell'egiziana Delta Aromatics. Fondata nel 1974, New Foods Industry è conosciuta in tutto il mondo per la sua ampia gamma di ingredienti naturalmente disidratati, di alta qualità, destinati a svariati impieghi in ambito food & beverage.

Amaplast: exports of Italian extrusion lines are up by 17% in the first semester

In the first half of 2017, Italian exports of extrusion lines posted a 17% growth rate reaching the value of 164 million euro. France, with a value of 14.6 million euro (+46% compared to the first half of 2016) is our companies' first destination market, followed by Poland (13 million, +71%), Russia (10.8 million, nearly five times the results achieved in 2016), Mexico (10 million, -14.7%) and the United States (9.5 million, +51%). Between January and June 2017, exports of extruders from German competitors were worth over 336 million euros (+13%), mainly directed to the United States (about 71 million), India (24 million) Russia (18 million) and South Korea (14 million).

Nel primo semestre 2017, le esportazioni italiane di linee di estrusione mettono a segno una crescita del 17%, fino a raggiungere il valore di 164 milioni di euro. I primi mercati di destinazione per gli estrusori del Bel Paese risultano, nell'ordine, la Francia (per un valore di 14,6 milioni di euro, +46% rispetto al primo semestre 2016), la Polonia (13 milioni, +71%), la Russia (10,8 milioni, un valore pressoché quintuplicato rispetto al 2016), il Messico (10 milioni, -14,7%) e gli Stati Uniti (9,5 milioni, +51%). Sempre tra gennaio e giugno 2017, i competitor tedeschi hanno esportato estrusori per un valore di oltre 336 milioni di euro (+13%), principalmente verso Stati Uniti (circa 71 milioni), India (24 milioni), Russia (18 milioni) e Corea del Sud (14 milioni).

The Epta Group presents the new Cool Emotions range by Iarp

Epta specialises in commercial refrigeration and now it is presenting to the market the new Cool Emotions range by Iarp. This exclusive plug-in solutions have been designed to meet the modern requirements of the food & beverage and Horeca sectors. The Cool Emotions presents a great selection of products into cabinets with an eye-catching design that enhances the profitability of the clients businesses. With its clean-cut lines and hi-tech style, the range comes into three models: Delight, for those who can't resist scooped ice-cream, the semi-vertical open Joy cabinets for soft drinks, and the vertical Glee units with doors. The positive tem-

perature version of Glee is designed for beverages, snacks, ready-to-eat dishes or salads, whilst the negative temperature version is for packaged ice-creams. Glee is also available in the special Winery version, a concept designed to perfectly store wine, as well as ensuring the fine labels are highly visible on its reclinable shelves. "The success of the Cool Emotions relies on its finishing, materials, attention to details and the exclusive systems adopted", William Pagani, group marketing director at Epta says. "The range combines technology with a highly evolved design to get consumers involved whilst offering our partners the highest returns".

Epta, specialista della refrigerazione commerciale, propone la nuova gamma Cool Emotions a marchio Iarp, un'esclusiva linea di soluzioni plug-in studiata per rispondere alle moderne esigenze del comparto food & beverage e Horeca. La Cool Emotions offre infatti la perfetta combinazione tra una ricca selezione di referenze e vetrine dal design accattivante, valorizzando al meglio la redditività dei nuovi trend alimentari. Connotata da linee pulite e uno stile high-tech, la gamma si declina in tre soluzioni: lo scooping Delight, per chi non sa resistere al gelato sfuso, i semiverticali aperti Joy, per le bibite e i verticali Glee con porte, nella versione a temperatura positiva per le bevande, gli snack, i piatti ready-to-eat o le insalate e, a temperatura negativa, per i gelati confezionati. Inoltre, la Cool Emotions si arricchisce di Glee Winery, concept studiato per la conservazione dei vini e per mettere in risalto etichette pregiate, grazie a speciali ripiani reclinabili. "Sono le finiture, i materiali, la cura dei dettagli e gli esclusivi sistemi adottati che rendono la Cool Emotions a marchio Iarp una gamma di successo", sottolinea William Pagani, group marketing director di Epta. "Una linea dove la tecnica si fonde con un design evoluto, a garanzia del massimo coinvolgimento dei consumatori e della più alta redditività dei nostri partner".

Ser.mac creates the largest European plant for the processing of fruit & vegetables



It was inaugurated on the past September the 30th, in Castel Bolognese, province of Ravenna, the largest European plant for processing, packaging and storage of kiwis. Owned by Agrintesa, the largest Italian kiwi producer, the facility, renamed 'Excalibur', required a 5 million euro investment. According to forecasts, production is expected to increase by five times - up to 25,000 tons of yellow kiwi and 45,000 tons of green kiwis in three to four years. The plant, tailor-made by Ser.mac, specialized in fruit processing machinery, is made up of two calibrators, each equipped with eight lines for a production capacity of 40 tonnes per hour. The packaging phase consists of two lines and has a potential of 18 to 20 tons per hour. But the real revolution has yet to come: the plant is able to detect any defects of the single fruit, both inside and outside. It is therefore able to identify the damages in the pulp as soft parts, dents, insect damage and over-maturation. Labeling and traceability processes are fully automated. It also includes two new fast cooling tunnels for products intended for overseas export, as well as 1,200 storage pallets and 44 storage cells.

È stato inaugurato lo scorso 30 settembre a Castel Bolognese, in provincia di Ravenna, il più grande impianto europeo per la lavorazione, il confezionamento e lo stoccaggio del kiwi. Di proprietà di Agrintesa, maggior produttore di kiwi della penisola, l'impianto, ribattezzato 'Excalibur', ha richiesto un investimento pari a 5 milioni di euro. In base alle previsioni, nel giro di tre-quattro anni la produzione dovrebbe quasi quintuplicarsi, fino a raggiungere le 25mila tonnellate di kiwi giallo e le 45mila di kiwi verde. L'impianto, realizzato su misura dalla cesenate Ser.mac, specializzata in macchinari per la lavorazione dell'ortofrutta, è composto da due calibratrici, ciascuna dotata di otto linee con una capacità oraria di 40 tonnellate. La fase di confezionamento consta di due linee e ha una potenzialità di 18-20 tonnellate l'ora. Ma è un'altra la vera rivoluzione: l'impianto è in grado di rilevare qualsiasi difetto del singolo frutto, sia interno che esterno. Ed è quindi in grado di identificare le anomalie della polpa come parti morbide, ammaccature, danni da insetto, marcescenze e sovra-maturazione. Interamente automatizzati anche i processi di etichettatura e tracciabilità. Presenti anche due nuovi tunnel di raffreddamento rapido per la gestione del prodotto destinato all'export oltremare, 1.200 posti pallet di stoccaggio e 44 celle di conservazione.



Hexagro Urban Farming launches its first crowdfunding campaign



Hexagro Urban Farming, Italian start up that provides scalable and modular solutions to enhance the production and supply of fresh and healthy food, has launched its first crowdfunding campaign through the online platform Katana Opencircle, a development program launched by the European Union to encourage innovation and entrepreneurship. The campaign will be active until 31 December 2017 and aims to raise from 10,000 to 100,000 euros with the launch of the first Hexagro branded product: Living farming free. It is an automated, modular, easy-to-install and use indoor automation farming system that can guarantee high-quality cultivation without the need for large spaces and fertile soils. The Hexagro team said to be "confident that this product will represent the most advanced indoor cultivation system, easy to use at home, in restaurants or offices".

Hexagro Urban Farming, startup italiana nata dalla collaborazione di un team internazionale composto da ingegneri, designer industriali e gastronomi, lancia la sua campagna di crowdfunding attraverso la piattaforma online Katana Opencircle, un programma di sviluppo lanciato dall'Unione europea per incoraggiare l'innovazione e l'imprenditorialità. La campagna sarà attiva fino al 31 dicembre 2017 e mira a raccogliere da 10mila a 100mila euro con il lancio del primo prodotto firmato Hexagro: il Living farming free. Si tratta di un sistema di agricoltura indoor automatico, modulare e semplice da installare e utilizzare, in grado di garantire una coltivazione di alta qualità senza la necessità di grandi spazi e di terreni fertili. Il team di Hexagro si dice "sicuro che questo prodotto rappresenterà il più avanzato sistema di coltivazione indoor, facile da utilizzare in casa, nella cucina di un ristorante o in ufficio".

FM Logistic is the new logistic partner of Mondelez Italy

FM Logistic, active in the field of storage and transport in 13 countries, has signed an agreement with the Italian division of the Mondelez Group for the delivery of chocolate products throughout the country. Starting from February 2018, FM Logistic will handle the entire Mondelez Group logistics in Italy, with the exclusion of the 'fresh' business. The company is already distributing dry- brands for the Italian branch of the multinational company, that include Saiwa, Fonzie, Oreo, Milka, Halls, Toblerone and Cote d'Or. "We are proud to have been chosen by an important player like the Mondelez Group in Italy," said Ugo Lemorini, general manager of FM Logistic in Italy. "With this agreement, our group strengthens its leadership in the food sector and confirms its degree of specialization for confectionery products."

FM Logistic, azienda attiva nel settore dello stoccaggio e del trasporto operante in 13 Paesi, ha siglato un accordo con la divisione italiana del Gruppo Mondelez per la consegna dei prodotti a base di cioccolato su tutto il territorio nazionale. A partire da febbraio 2018, FM Logistic gestirà integralmente la logistica del Gruppo Mondelez in Italia, a esclusione del business del fresco. L'azienda si occupa infatti già dei marchi dell'area del secco per la filiale italiana della multinazionale che comprende nel suo portfolio, tra gli altri, i brand Saiwa, Fonzie, Oreo, Milka, Halls, Toblerone e Cote d'Or. "Siamo orgogliosi di essere stati scelti da un player importante come il Gruppo Mondelez in Italia", commenta Ugo Lemorini, general manager di FM Logistic in Italia. "Con questo accordo il nostro gruppo rafforza la sua leadership nell'area food e conferma la sua specializzazione per i prodotti dolciari".



Sace guarantees a 30 million euro loan to Serioplast



Sace, the Italian export credit company, has guaranteed a 30 million euro loan issued by Crédit Agricole Cariparma and Banca Popolare di Milano in favor of Serioplast, leader in the production of rigid plastic packaging service. The loan is addressed to support the 2016-2020 company's investment plan, which will be focused on the acquisition of new production equipment and technologies with the purpose of satisfying the growing international demand and consolidating the company's presence in the extra-EU markets. Serioplast has been in operation since 1974, with 22 factories all over the world (8 in Italy and 14 abroad). Its main customers are major corporations in the home care, personal care, food & beverage and pharmaceutical sectors.

Sace ha garantito un finanziamento da 30 milioni di euro in favore di Serioplast, erogato da Crédit Agricole Cariparma e Banca Popolare di Milano. Serioplast, leader nella produzione di flaconi in plastica rigida per i beni di largo consumo, utilizzerà le risorse per implementare il piano d'investimenti 2016-2020, che prevede l'acquisizione di nuove attrezzature e tecnologie produttive al fine di soddisfare la crescente domanda internazionale e consolidare la presenza dell'azienda nei mercati extra Ue. Parte del gruppo Old Mill Holding, Serioplast opera con 22 stabilimenti, di cui otto in Italia e i restanti 14 all'estero. I principali clienti sono le grandi marche multinazionali operanti nei settori home care, personal care, food & beverage e farmaceutico.

Eu bans BPA from sippy cups and bottles for infants

The European Commission has tightened the rules around bisphenol A (BPA), by banning it in the manufacture of packaging for infants and young children between 0-3 years old. Regulation should be adopted nearly next year and after the transitional period of six months, products placed on the market can remain until exhaustion of stocks. Member States' exports endorsed the measure which Demark has had since 2010. The substance already cannot be used in the manufacture of polycarbonate infant feeding bottles. BPA will not be able to be used to manufacture sippy cups and bottles for infants and young children aged 0-3 years.

Giro di vite della Commissione europea sulla regolamentazione relativa all'impiego del bisfenolo A (BPA), bandito ora da un'ampia gamma di prodotti destinati all'alimentazione infantile. La nuova normativa entrerà in vigore a inizio anno, dopo un periodo di transizione di sei mesi, che permetterà lo smaltimento dei prodotti già immessi sul mercato. Direttive che allineano le leggi comunitarie a quelle già in vigore, dal 2010, in Danimarca. L'uso del bisfenolo A è già vietato nella fabbricazione dei biberon. D'ora in poi, lo sarà anche per bicchieri e bottiglie destinate a bambini con età compresa tra 0 e 3 anni.

Italian packaging machinery turnover tops 6.6 billion euros

One of the driving sectors of Italian industry, it posted further 6.6% growth over 2015. Exports make up 80.1% of sales, equal to 5.3 billion euros. Food and beverage are the main outlet sectors.

by Federica Bartesaghi

The Italian packaging machinery industry is bursting with health, according to the 5th National Statistical Survey on the Italian Packaging Machinery Manufacturing Industry, issued by the research department of Ucima (the sector's Confindustria-affiliated trade association). All the sector's main indicators showed strong growth at the end of 2016. Total turnover exceeded 6.6 billion euros, up 6.6% on 2015. Exports generated 80% of turnover and climbed by 5.8% to 5.3 billion euros, while the Italian market surged to 1.3 billion euros (up 9.8% year on year). The number of companies operating in the sector also increased, reaching 601 com-

pared to the 588 of 2015, and employment rose by 1,738 (+6.2%) to a total of 29,644 people.

"We are very confident that in 2017 our sector will maintain the growth trend that has been under way for several years," said Ucima's Chairman Enrico Aureli. "The initial data available for the first quarter of the year reveal 13% growth in the sector's turnover," he added. "We are very pleased with the contribution made by Italian domestic sales. Thanks to the Industry 4.0 incentive scheme we have seen 6.5% growth in the domestic market. "Moreover, the forecasts of our Research Department point to average annual growth in packaging machinery sales of 4.8% over the three-year period 2017-2019."

The Italian packaging machinery industry

(Values in thousand Euros)

	2014	2015	2016	Var. 2016/2015
Total turnover	6.221.226	6.197.026	6.604.255	6,6%
Domestic sales	1.172.402	1.194.268	1.311.051	9,8%
Exports	5.048.824	5.002.758	5.293.204	5,8%
Import	377.950	356.489	404.507	13,5%
Domestic consumption	1.550.352	1.550.757	1.715.558	10,6%
Trade balance	4.670.874	4.646.269	4.888.697	5,2%
Number of companies	604	588	601	2,2%
Number of employees	27.307	27.906	29.644	6,2%
Exports/Total turnover	81,2%	80,7%	80,1%	
Import/Domestic consumption	24,4%	23,0%	23,6%	

Data released by Centro Studi UCIMA

Il packaging made in Italy archivia un anno da record: fatturato a 6,6 miliardi di euro

Gode di ottima salute l'industria italiana delle macchine per il confezionamento e l'imballaggio. È quanto rileva la quinta Indagine statistica nazionale condotta dal Centro Studi Ucima (Unione costruttori italiani macchine automatiche per il confezionamento e l'imballaggio). A fine 2016, tutti i principali indicatori di settore sono risultati in netta crescita. Il fatturato totale supera i 6,6 miliardi di euro, con un incremento del +6,6% sul 2015. L'export, che genera l'80% del giro d'affari, raggiunge i 5,3 miliardi di euro (+5,8%) e il mercato italiano balza a 1,3 miliardi di euro (+9,8%). In aumento anche il numero delle aziende attive nel settore - 601 contro le 588 del 2015 - e gli occupati, che crescono di 1.738 unità (+6,2%) per un totale di 29.644. "Siamo molto fiduciosi che anche nel 2017 il nostro settore vedrà confermato il trend di crescita in atto da alcuni anni", sottolinea il presidente di Ucima, Enrico Aureli. "I primi dati disponibili, relativi al primo trimestre dell'anno, registrano una crescita del +13% del fatturato di settore. E siamo molto soddisfatti del contributo dato dalle vendite in Italia. Grazie al piano di incentivi targati Industry 4.0, infatti, sul mercato domestico abbiamo registrato una crescita del +6,5%. Inoltre, le previsioni del nostro Centro Studi, stimano un incremento medio annuo delle vendite di macchine packaging pari al 4,8%, nel triennio 2017-2019".

Results on international markets

The Italian industry maintains an extensive presence in international markets and is contending the leadership in innovation and market presence with German companies. One machine out of every five sold worldwide is made in Italy.

The European Union remains the most important market, accounting for 37.2% of total turnover (1,969.8 million euros). Asia is second with a value of 1,236 million euros and a 23.4% share of turnover. The important North American market ranks third with 593.4 million euros (11.2%). Next come South America (507.6 million euros, 9.6%), non-EU Europe (495.6 million, 9.4%) and Africa and Oceania (490.9 million, 9.2%). The United States, France and Germany remain the top three individual countries, followed by Poland, UK, Spain, China, Turkey, Mexico and Russia.

ITALIAN PACKAGING IN NUMBERS (2016)

6.6 bln euro

TOTAL TURNOVER (+6.6% OVER 2015)

5.3 bln euro

EXPORT SHARE ON TOTAL TURNOVER (80%)

1.3 bln euro

VALUE OF THE ITALIAN MARKET (+9.8% OVER 2015)

601

N. OF COMPANIES ACTIVE IN THE SECTOR (588 IN 2015)

29,644

EMPLOYEES (+6.2% OVER 2015)

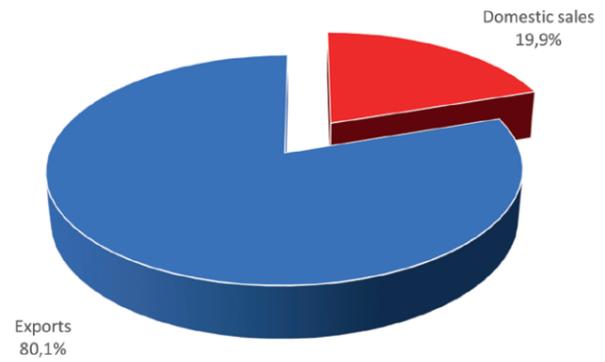
1,970 mln euro

VALUE OF THE FOOD SECTOR (29.8% OF TOTAL TURNOVER)

Turnover analysis - period 2014-2016

(Values in thousand Euros)

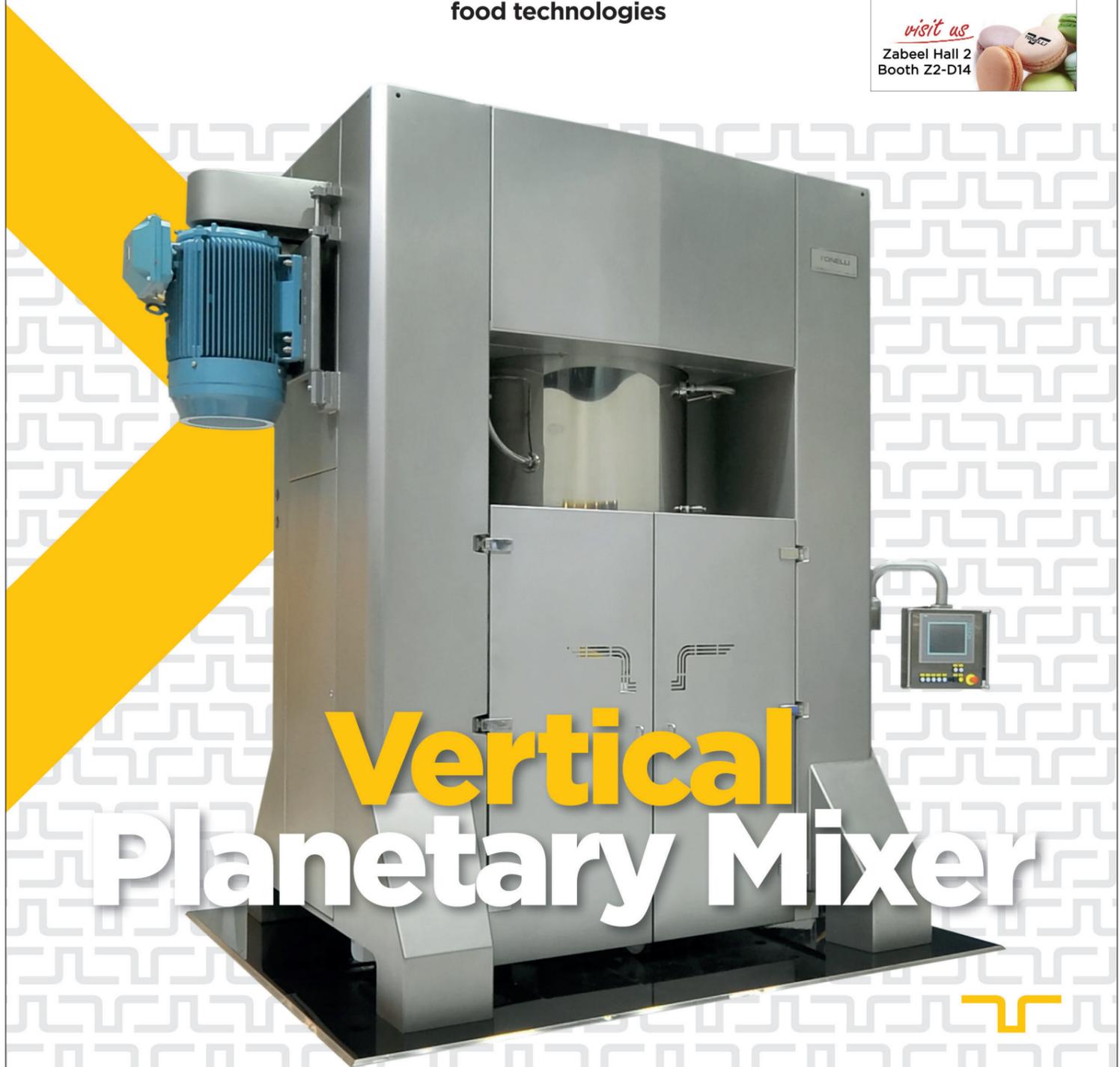
	Domestic sales	Exports	Total turnover
2014	1.172.402	5.048.824	6.221.226
	18,8%	81,2%	100,0%
2015	1.194.268	5.002.758	6.197.026
	19,3%	80,7%	100,0%
2016	1.311.051	5.293.204	6.604.255
	19,9%	80,1%	100,0%



Data released by Centro Studi UCIMA

follow

TONELLI
food technologies



Italian packaging machinery turnover tops 6.6 billion euros

The domestic market

Italian domestic sales are continuing the positive performance of recent years, with a further boost provided by the government's Industry 4.0 incentive scheme launched in the second half of last year. The 9.8% growth in 2016 was followed by a further 6.5% upturn in the first quarter of the current year.

Client sectors

As for the breakdown of turnover amongst the various client sectors, food and beverage maintained its dominant position in 2016 accounting for 57.4% of total turnover.

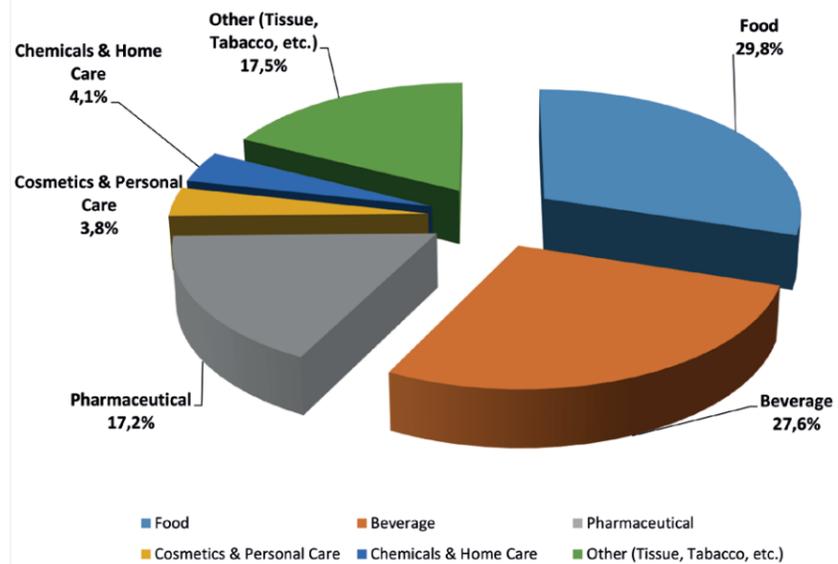
Even taken individually, the two sub-sectors head the rankings. Food was the largest client sector in 2016, making up 29.8% of total turnover (1,970 million euros) and with an export share of 75%. Beverage was second with 27.6% of total turnover, with exports making up 85% of the segment's sales. Next is the 'Others' segment, which includes packaging machinery for tobacco, tissue, etc., with 1,156 million euros (17.5% of the total) and an export share of 83%, followed by the pharmaceutical machinery sector with 1,114 million euros (16.9% of the total) and an export share of 80%.

At the bottom of the rankings are the cosmetics and chemicals segments with turnovers of respectively 271 million and 268 million euros and amongst the lowest export percentages, 74% and 77%. Cosmetics is the segment with the largest share of Italian sales (26%), while beverage is the most strongly export oriented (85%).

The structure of the sector

The Italian packaging machinery sector reflects the structure of Italian industry in general. 66.4% of companies have revenues of below 6 million euros and account for just 9.7% of the sector's total turnover. The 51 largest companies (with turnovers above 25 million euros) account for 68% of the sector's total turnover. Most companies are located in the Emilia Romagna region (36.9%), accounting for 62.1% of total turnover. Next come Lombardy (28.5% of companies and 17.6% of turnover), Veneto (11.6% of companies and 9.1% of turnover) and Piedmont (10.1% of companies and 5.7% of turnover).

Turnover breakdown by "Client Sectors" in 2016



Data released by Centro Studi UCIMA

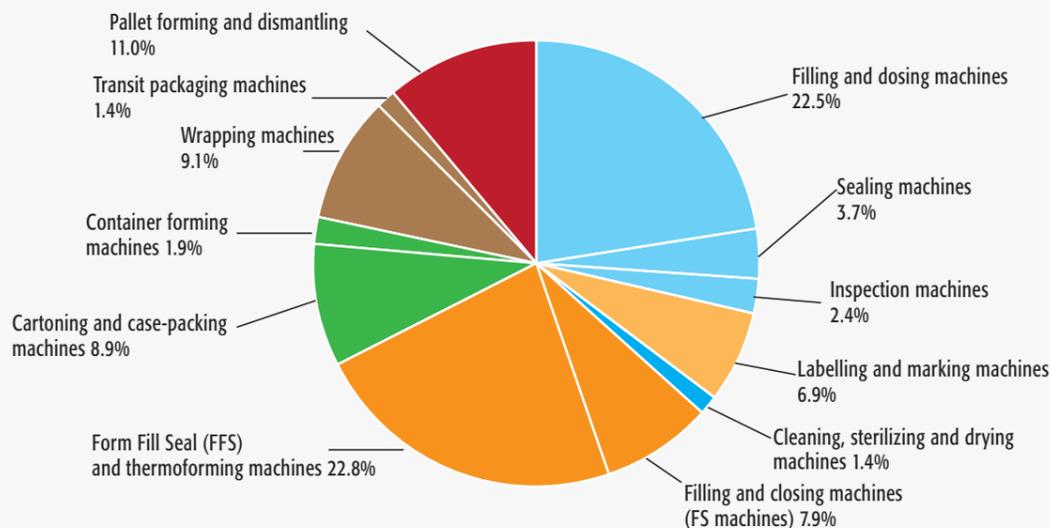
Turnover breakdown by "Client Sectors" period 2014-2016

(Values in thousand Euros)

	2014	2015	2016	Var. 2016/2015
Food	1.878.214	1.768.183	1.969.809	11,4%
domestic turnover	432.478	434.065	491.275	13,2%
Beverage	1.835.189	1.801.459	1.825.668	1,3%
domestic turnover	224.058	276.348	275.962	-0,1%
Pharmaceutical	1.001.367	1.069.322	1.135.877	6,2%
domestic turnover	216.540	196.459	217.781	10,9%
Cosmetics & Personal Care	294.772	277.918	248.885	-10,4%
domestic turnover	88.745	72.926	71.356	-2,2%
Chemicals & Home Care	261.859	210.310	267.876	27,4%
domestic turnover	64.651	57.393	61.970	8,0%
Other (Tissue, Tabacco, etc.)	949.825	1.069.835	1.156.141	8,1%
domestic turnover	145.930	157.076	192.707	22,7%
TOTAL	6.221.226	6.197.026	6.604.255	6,6%
domestic turnover	1.172.402	1.194.268	1.311.051	9,8%

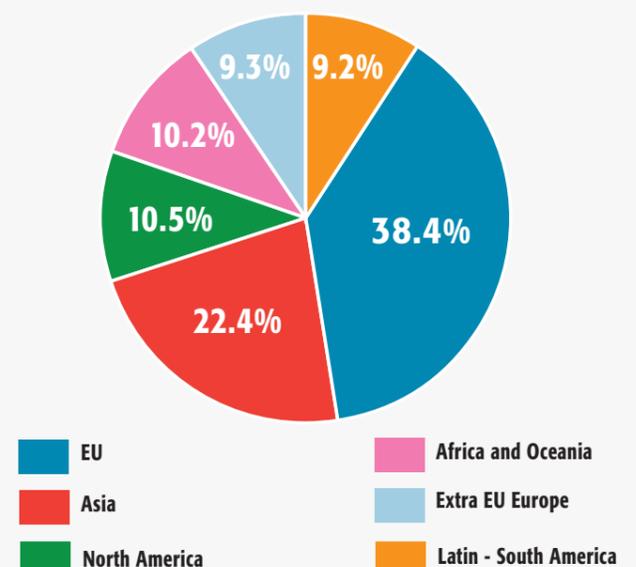
Data released by Centro Studi UCIMA

Turnover breakdown by types of machinery, 2016



Source: 5th National Statistical Survey by Ucima

Export value for geographic areas, 2016



Source: elaboration on Istat data. Slightly different with respect to Ucima's data collection

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Self-adjusting condensation

Enthalpy air renewal

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Condensation heat recovery system

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- MEAT
- DIARY
- FISH
- FRUIT & VEGETABLES
- REFRIGERATION

- 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



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AI is creating jobs and boosting sales

A Capgemini study of nearly 1,000 organizations implementing Artificial Intelligence. It highlights the growth opportunity and counters fears that it will cause massive job losses in the short term.

by Carolina Pizzi

Four out of five companies have created new jobs as a result of Artificial Intelligence (AI) technology, according to new research from consulting firm Capgemini. These organizations are producing jobs at a senior level, with two in three jobs being created at the level of a manager or above. Furthermore, among organizations that have implemented AI at scale, more than half said that AI has not destroyed any jobs in their organization.

The Capgemini report, called 'Turning AI into concrete value: the successful implementers' toolkit', surveyed nearly 1,000 organizations with revenues exceeding 500 million dollars that are implementing artificial intelligence (AI), either as a pilot or at scale. The research also counters fears that AI will cause massive job losses in the short term, as 83% of firms surveyed say AI has generated new roles in their organizations, and highlights the growth opportunity presented by AI: three-quarters of firms have seen a 10% uplift in sales, directly tied to AI implementation.

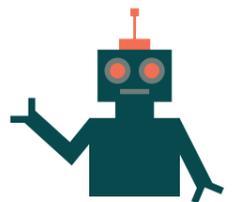
The report also provides evidence that organizations see AI as a means of reducing the time employees spend on routine and administrative tasks to enable them to deliver more value. For those who have implemented AI at scale, the vast majority believe that AI will make complex jobs easier (89%) and that intelligent machines will coexist with humans within their businesses (88%).

The study found that tech-savvy businesses are using AI to increase sales, facilitate customer engagement and generate business insights. And it is working: three-quarters of firms have already seen a 10% uplift in sales since starting to use the technology. The customer experience is a big focus of AI adopters: 73% think AI can increase customer satisfaction scores and 65% believe it could reduce future customer churn.

However, the research indicates that many organizations have yet to align their AI investments with business opportunities. More than half (58%) are focused on 'need to do' implementations, or those that are high complexi-

ty/high benefit projects like customer service issues, while only 46% are deploying 'must do' AI implementations with low complexity/high benefit.

The global ranking Italy, together with Spain, shows the highest number of new jobs created: for 94% of responding companies, AI is generating new jobs while for 64% of respondents it is not destroying any existing job position. Our country occupies third place on a global scale for implementing projects based on AI (44% of companies are committed on this matter). Germany occupies fourth place (42%), while the podium is occupied by India (58%), and Australia (49%). 63% of Italian companies, in addition, expects to increase their investments in AI by 20% in the next five years. Also in this case, Italy ranks third place, after India and Australia. In regard to employee, 88% of companies started training courses. On a global scale, the most interested sectors are Telco (49%), retail (41%) and banking (36%) for the implementation of large scale projects.



WHAT IS Artificial Intelligence?

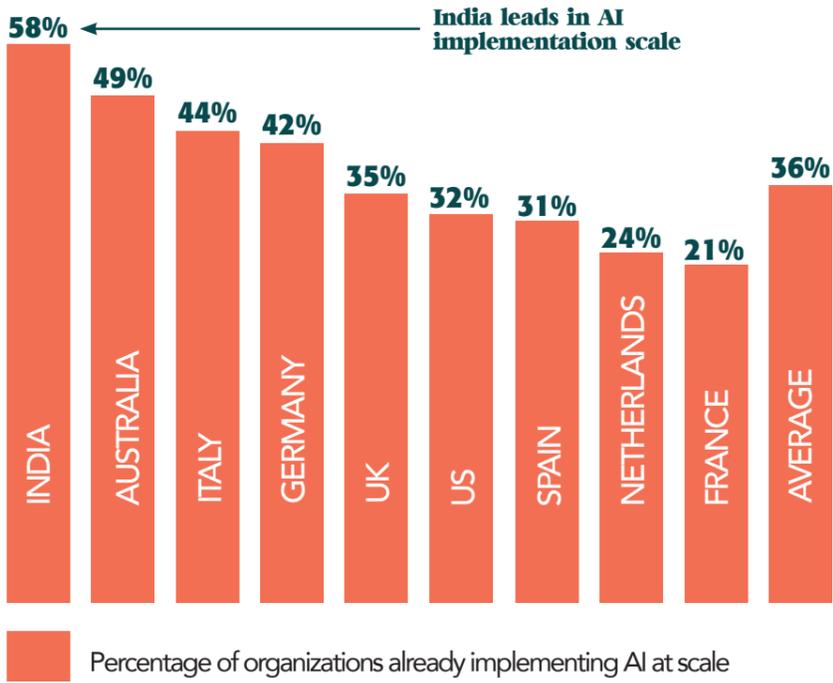
Artificial Intelligence encompasses a range of technologies that learn over time as they are exposed to more data. The definition used in this report is that AI includes speech recognition, natural language processing, semantic technology, biometrics, machine and deep learning, swarm intelligence, and chatbots or voice bots.

L'intelligenza artificiale spinge la crescita e l'occupazione



I robot non portano via posti di lavoro, anzi li creano. Grazie all'introduzione di sistemi che utilizzano l'Intelligenza Artificiale (AI), circa quattro aziende su 5 a livello mondiale, hanno fatto nuove assunzioni. È quanto emerge dallo studio 'Turning AI into concrete value: the successful implementers' toolkit', realizzato da Capgemini, società che opera nel settore della consulenza, della tecnologia e dei servizi di outsourcing. Condotta in nove Paesi (Australia, Francia, Germania, India, Italia, Olanda, Spagna, Regno Unito e Stati Uniti) su circa 1.000 aziende con ricavi superiori ai 500mila dollari, lo studio evidenzia che, nel 63% dei casi, non si è verificata perdita di personale, mentre i tre quarti delle società intervistate hanno registrato un aumento delle vendite pari al 10%.

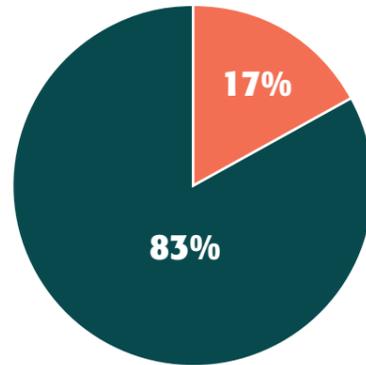
SHARE OF AI IMPLEMENTERS THAT ARE DEPLOYING AI AT SCALE (BY COUNTRY)



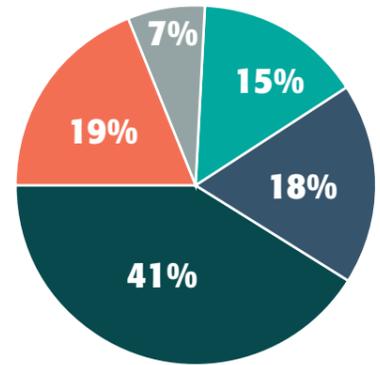
Source: Capgemini Digital Transformation Institute, State of AI survey, N=993 companies that are implementing AI, June 2017

Four out of five organizations say AI has created new roles in their organizations

AI IS CREATING NEW JOB ROLES IN YOUR ORGANIZATION?



ORGANIZATIONAL LEVEL AT WHICH MOST NEW ROLES ARE GENERATED BY AI



- YES
- NO
- MANAGERS
- C-SUITE
- COORDINATORS
- DIRECTORS
- STAFF MEMBERS

Source: Capgemini Digital Transformation Institute, State of AI survey, N=993 companies that are implementing AI, June 2017

LPR_08



Exact weight wedges automatic cutter



TXF_01

Exact weight slices automatic cutter



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rak@facchinettinovara.it

LPR_02



Exact weight wedges semi-automatic cutter



ICM_01



Automatic wrapping machine



SGA_01

Automatic brushing machine





The food of tomorrow

The future of our nutrition will be shaped by cutting-edge technologies and environmentally-friendly solutions. An infographic published by Futurism highlights four potentially revolutionary techniques.

by Federica Bartesaghi

A new infographic published by Futurism shows how food systems are evolving. Problems like overpopulation, food waste, pollution, animal well-being and greenhouse gases are some of the biggest concerns that people have about our current supply chains. This study highlights how the future of food depends on technologies that enable us to get more food out of fewer resources. In detail, it focuses on four technologies that may

have a profound effect on how we will eat in the future: automated vertical farms, aquaponics, in vitro meats and artificial animal products. As these new technologies scale and hit markets, the future of food could change drastically. With the global population rising by more than a million people each week, finding and testing new solutions around food will be essential to make the most out of limited resources.

Il cibo di domani: come la tecnologia rivoluzionerà la nostra alimentazione

Un'infografica pubblicata da Futurism, portale specializzato nelle nuove tecnologie, mette in evidenza quattro approcci innovativi alla produzione agroalimentare che in futuro potrebbero avere un impatto enorme sulla nostra alimentazione, rivoluzionando gli attuali cardini della supply chain globale. Si tratta, nel dettaglio, delle fattorie verticali, dell'acquaponica, della carne in vitro e dei prodotti animali realizzati artificialmente.

THE NEXT GENERATION OF FOOD SYSTEMS

1. Automated vertical farms

By stacking farms on top of another and using automation, vertical farms can produce 100 x more effectively per acre than conventional agricultural techniques. They grow crops at twice the speed as usual, while using 40% less power, having 80% less food waste, and using 99% less water than outdoor fields.

2. Aquaponics

Another technology that has promise for the future of food is a unique combination of fish farming (aquaculture) with hydroponics. In short, fish convert their food into nutrients that plants can absorb, while the plants clean the water for the fish. Compared to conventional farming, this technology uses about half of the water, while increasing the yield of the crops grown. As a bonus, it also can raise a significant amount of fish.

3. In vitro meats

Meat is costly and extremely resource intensive to produce. As just one example, to produce one pound of beef, it takes 1,847 gallons of water. In vitro meats are one way to solve this. These self-replicating muscle tissue cultures are grown and fed nutrients in a broth, and bypass the need for having living animals altogether. Interestingly enough, market demand seems to be there: one recent study found that 70.6% of consumers are interested in trying lab grown beef.

4. Artificial animal products

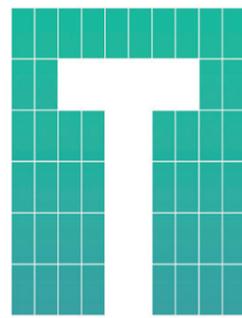
One other route to get artificial meat is to use machine learning to grasp the complex chemistry and textures behind these products, and to find ways to replicate them. This has already been done for mayonnaise – and it's in the works for eggs, milk, and cheese as well.

Travaglini Farm Tech

Working close with the industry since 1950, Travaglini has enormous experience in clean room technology, with rigorous and efficient climate control. This joint effort resulted in an innovative system of vertical farming for the handling of the crops and for the control of the production process with an advanced air treatment system in a clean room environment.

CoolFarm in/store is an intelli-

gent and vertical growing system aimed at local and ultra-local vegetable production. It's built around one vertical lift, with two columns of movable hydroponic growing beds, a fertigation system, top-notch sensors and Led lights. The system is tightly sealed and all contact with the exterior is made through an ante-chamber. All this is controlled by CoolFarm in/control, the indoor farming award-winning control system.



Travaglini
FarmTech

www.travaglini.it



La fattoria verticale firmata Travaglini

La divisione Farm Tech di Travaglini propone soluzioni innovative nel settore dell'indoor farming. Tra queste c'è CoolFarm in/store, un sistema di produzione di frutta e verdura all'interno di serre che si sviluppano in verticale. Una camera bianca a tutti gli effetti, che funziona in assenza di terra, utilizzando acqua filtrata, e dove la luce è sostituita da Led ad alta efficienza. Un sistema completamente modulare, sia in verticale che in orizzontale, che può essere installato all'interno di qualunque attività commerciale (supermercati, negozi, ristoranti...). La redditività è garantita, in quanto la produzione prosegue 365 giorni l'anno, così come la sostenibilità: l'utilizzo di acqua è del 97% inferiore rispetto all'agricoltura tradizionale, mentre quello di energia è del 35-40% in meno rispetto alle attuali soluzioni presenti sul mercato.

HOW DOES IT WORK?

- **Certified clear room:** high quality and contamination controlled environment to protect the product
- **Absolute air filters**
- **Overpressure:** positive differential pressure between growing area and external environment to avoid fine particulate and pollution inflation
- **Balanced air flow distribution** between each layer
- **Fiberglass isolated enclosure and ducts**
- **Accurate temperature and humidity control**
- **Energy saving:** heat recovery, free cooling, economizer (variable frequency drive, high efficiency fan blade profile, modulating/proportional control of cooling and heating valves).

DID YOU KNOW THAT...

In 2050 more than 80% of global population will live in urban areas. In order to feed 9 billion people without depleting the soil, professor Dickenson Despommier from NY Columbia University invented the concept of 'vertical farming'

In the last 60 years Italy lost 6 million hectares of cultivated lands. On a global scale, 33% of cultivated lands was characterized by damaged soil, mainly due to unsustainable production techniques.

Zoom

London bomb shelter transforms into an underground farm



From left: Steven Dring and Richard Ballard

A World War 2 air-shelter bunker in London has become an underground farm, which provides greens to some of the best stores and restaurants in the city. It consists of two large tunnels that were intended to one day become an extension of the London Underground. That never happened and the shelter layed abandoned for 70 years until two entrepreneurs, Steven Dring and Richard Ballard, decided to grow broccoli, coriander, fennel and a host of other vegetables. The tunnels have no natural light and are illuminated with pink LEDs. The intensity of the light changes to imitate daylight, but with one major difference: the lights are dimmed during the day and shine brightest at night, as electricity is cheapest then.

Israel lab-meat facilities partner with China for 300 million dollars

China has signed a 300 million dollar deal to partner with Israeli high-tech companies working to create laboratory-grown meat as the Asian giant looks to embrace technologies that will help it cut down on harmful emissions and pollution. Israeli companies SuperMeat, Future Meat Technologies, and Meat the Future are three of only eight companies in the world growing meat from animal cells in laboratories.

Antarctica is getting its free indoor farm



Image source: DLR German Aerospace Center

Antarctica's nonstop winters make it impossible to grow food outdoors. Fruits and vegetables are instead shipped long distances from overseas, just a few times per year. But engineers at the German Aerospace Center (GAC) will soon build a high-tech farm that will allow Antarticans to harvest produce. The farm will feature a year-round greenhouse that can grow food for researchers at the Neumayer III polar station on the Ekstrom Ice Shelf. Called the EdenISS, the farm exists inside a climate-controlled shipping container.

The power of the perfect lightning

Strategic partner for global retailers, Imoon turns plain commercial spaces into eye-catching and charming locations. The company's latest installations made for Carrefour in Turkey and Auchan in France.

by Federica Bartesaghi

Imoon, leader company in the market for commercial lighting in food & retail, is enjoying well-deserved appreciation from the most dynamic distribution chains all over the world. A result achieved thanks to its ability to combine a unique technological know-how with the most authentic Italian passion for design and beauty. Without forgetting key elements like energy saving, effectiveness and customized solutions, in a constant search for innovation. This is the case of two of the company's most recent installations: one in the Carrefour hyper store of Istinye, an Istanbul neighbourhood; and one in the Auchan hypermarket located in the French city of Villebon-sur-Yvette. Two clear examples of how the perfect lightning can turn even the less attracting store in a charming and captivating location.

Imoon: il potere dell'illuminazione perfetta

Azienda leader nel mercato dell'illuminotecnica per il settore food & retail, Imoon gode oggi di una crescente attenzione da parte delle maggiori catene della Gdo mondiale. Un risultato raggiunto grazie alla capacità di coniugare un know-how tecnologico senza eguali allo spiccato gusto, tutto italiano, per il design e per le cose belle. Senza tralasciare elementi sostanziali come il risparmio energetico, l'efficacia e la sua capacità di offrire soluzioni completamente personalizzate, in una continua ricerca dell'innovazione. È il caso di due recenti installazioni realizzate da Imoon per Carrefour, in Turchia, e per Auchan, in Francia. A dimostrazione di come la giusta illuminazione sia capace di trasformare anche il più anonimo dei punti vendita in una location raffinata e d'impatto.

CARREFOUR - ISTIYNE (ISTANBUL), TURKEY SHOOTING FOR THE STARS

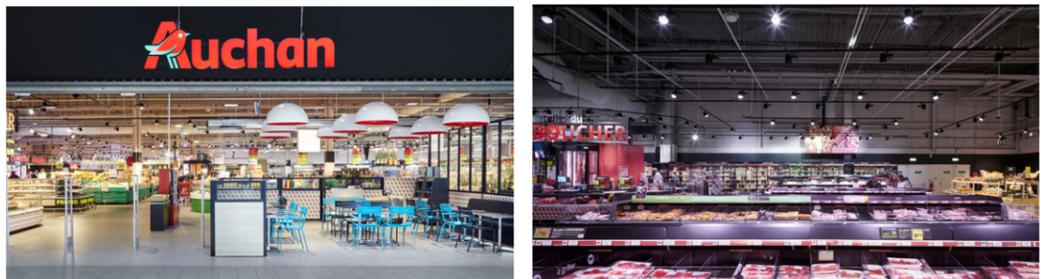


New image, new concept, new light. Carrefour SA in Turkey has just finished the renewing of its Istinye hyper store in Istanbul, with a fresh new approach. And they are (literally) pointing high, not only with a bolder concept, but also with its lighting system. In fact, they decided to replace its old fluorescent lines above the fresh food area with spotlighting, keeping the same installation height of 4,5 m. Such a tall height requires a powerful and flexible fixture, capable of addressing properly the light, and the Venere Pro P is the perfect match. For each kind of product, the matching colour temperature was chosen, creating the right atmosphere. The butchery and the fishmonger, for instance, were lighted with Imoon's exclusive Meat & Fish HD technology, which enhances the natural qua-

lities of these products without artificial colouring. The 2700K gives the cozy warmth required by the departments such as bread, pasta, wine and fresh produce.

Thanks to its class-leading efficiency, with its new lighting system Carrefour SA is able to reduce its energy consumption while increasing the light amount on the product and enhancing its desirability with the according colour temperature. Lastly, the wide range of reflectors of the Venere Pro family means that the unusually high installation is no challenge. The light is addressed accurately to the products and display, creating the right accent effect to the ambience. The result could not be different: a breathtaking store that amazes and gives a hearty welcome to all of its clients.

AUCHAN - VILLEBON-SUR-YVETE, FRANCE A NEW DESIGN LANGUAGE TO THE FRESH AREA



Auchan Retail France has just introduced a new design language to the fresh area of their hypermarkets, with a traditional food market atmosphere. The goal is to reassure customers about the freshness of their products and create a vibrating shopping experience. The Villebon-sur-Yvette hyper was the first prototype store renewed following these new guidelines, and to accurately highlight the new design concept and the merchandise, Auchan trusted on Imoon's know-how on the matter. Spotlighting was used to achieve the proper accent in the fresh zone. The thoughtful colour temperature selection means each type of product has its own properties respected and individually enhanced: a warm and crisp tone was chosen for products such as fruits, vegetables, bread, pastry, cheese and wine; the company's exclusive Meat HD was used instead for the meat and the fish products, enhancing the red tones and the inherit fresh qualities of the goods. Also, the choice of adequate reflectors means the light is perfectly addressed and creates a stimulating scenario. The Sphera suspensions are an elegant touch to the new restauration area, performing brilliantly. The final result is a stunning ambience, combining the performance and flexibility of Imoon led solutions with the attractive new shop design.

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MANUFACTURING
2017**

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The most innovative technological solutions and equipment presented by Italian exhibitors at the international trade show. On stage in Dubai from the 31st October till the 2nd November.

The region's biggest food and beverage processing industry event will be on stage from the 31st October until the 2nd November 2017 at the Dubai World Trade Center. 1,600 global suppliers of latest ingredients, processing, packaging, and logistics solutions from 60 countries will be exhibiting, showcasing the latest F&B manufacturing business improvement tools. Including a significant number of Italian companies: about 178. Gulfood Manufacturing brings together the regional and global F&B manufacturing industry in 3 days of intense business activity. And this year, the event also features one of the biggest hosted buyer programs in the region. Over 2,000 pre-qualified buyers nominated by exhibitors will visit the show from across the Middle East, Africa and South Asia with a pre-determined budget to spend with participating exhibitors. Here we present a showcase of the most interesting new machinery and solutions that Italian leading companies will be presenting during the trade show.

www.gulfoodmanufacturing.com

Gulfood Manufacturing 2017: l'eccellenza italiana in mostra

Il maggior evento della regione dedicato all'industria delle macchine e delle soluzioni tecnologiche applicate al food & beverage si terrà dal 31 ottobre al 2 novembre presso il Dubai World Trade Center. 1.600 fornitori mondiali di ingredienti, soluzioni logistiche, nonché attrezzature per il packaging e il processing da 60 Paesi presenteranno a una platea di oltre 32mila visitatori professionali le loro ultime soluzioni tecnologiche. Tra di loro, anche una nutrita rappresentanza di realtà italiane (circa 178). Ecco un'anteprima delle novità di prodotto che le aziende del Bel Paese presenteranno nel corso della kermesse.

follow

AGRIFLEX www.agriflex.it

FLOUR COOLING SYSTEM
PATENT N. 1401347



Dough temperature control is a key factor in obtaining constant and ideal quality in the production of bakery items. In fact, the cooling process of the flours allows slowing down the rising of the dough and adequately adjusting it to the times of each production line.

One of the most commonly popular methods is lowering the dough temperature by adding ice; some cool the dough by mixing liquid nitrogen; others mix the flours using lamellar flows of cold air; some others use the screw heat-exchangers method. These methods represent empirical approaches, expensive and impractical methods, poorly efficient solutions, increasing both plant running and operating costs due to the difficult cleaning and maintenance process.

The Agriflex solution offers several, significant advantages: high energy efficiency thanks to the direct exchange and consequently reduced operating costs; high effectiveness thanks to the considerable temperature reduction; complete system automation that, thanks to the reduced thermal inertia and the absence of accumulations, ensures the correct temperature of the dough, compensating the temperature variations of the other components and ambient temperature; ease of maintenance since all areas can be easily cleaned.

Meet us at Gulfood Manufacturing 2017:
Hall: Za'Abbeel 2 - block 4
Booth: Z2 - D78

CAMA GROUP www.camagroup.com

CL175
CARTONING MACHINE

The CL175 cartoning machine represents a new side loading concept, part of the Break-Through Generation (BTG). It was engineered to offer the maximum flexibility and efficiency. According to Cama, the system meets expectations of those customers looking for a solution able to work with different speeds, product sizes and at times relevant product variations and carton dimensions. This is not simply a new cartoner, but a complete system, which could be an alternative to a cartoner and a top loading unit.

The Cama CL175 cartoning machine has been completely redesigned, both in layout and functioning. It consists of three main operating stations: in the first one, the carton box is picked from the storage station, opened and placed into the movers' pockets. After that, it moves to the next station for the product insertion. Two boxes at a time are picked and placed in continuous motion, with movers adapting their speed to the rotary feeder's one. The boxes remain instead in a stand-by position to receive the items. As this step is completed,



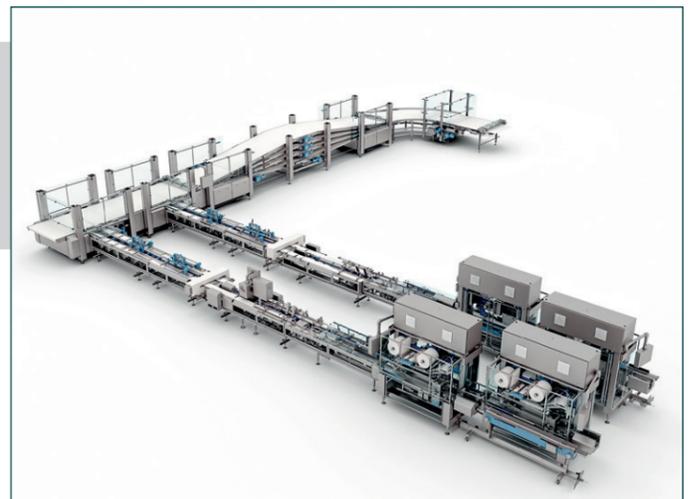
the carton boxes are moved towards the final closure station, which can work in continuous or intermittent mode.

The new BTG systems feature the most innovative Cama technologies, which define a new standard in the world of secondary packaging into paperboard or corrugated carton or case, including enhanced hygienic design, cabinet free technology, flexible modules configuration, ergonomic features, user-friendly controls, easy size changing and improved safety level.

Meet us at Gulfood Manufacturing 2017:
Hall: Za'Abbeel 2
Booth: Z2 - C14

CAVANNA www.cavanna.com

SLIM



Meet us at Gulfood Manufacturing 2017:
Hall: Za'Abbeel 2
Booth: Z2 - E46

The big innovation of this edition is the possibility to see, through virtual reality, a complete line with a buffering and wrapping system including a first-in-first-out (FIFO) fan-style horizontal buffer, four Twin Slim wrapping systems and two Twin Slim row distribution systems.

The first three legs take 100% of production while the fourth remains idle, ready to pick up the slack should one leg stop. If two legs stop, the buffer will accumulate 11 rows per minute, or a third of production. With the FIFO horizontal buffer, all wrapping legs can run at high recovery speeds. The line can run up to 33 rows per minute with up to 4 minutes of accumulation if all four wrapping legs - or the secondary or tertiary packaging - stops for any reason.

With this system, the bakery is able to efficiently package its wider array of products (such as chocolate bars, extruded bars and biscuits) with minimal stoppage. Furthermore, the Twin Slim requires half the space - and labor - of a conventional four-leg bar line. Near virtual reality, on the stand, there will be a Slim wrapping machine able to pack in flowpack both rectangular and round products.

CMFIMA,
sister company of **CARLE & MONTANARI-OPM**
www.cmfima.com www.cmopm.it

CMY55CD

The CMY55CD is equipped with an automatic aligner SF3 to optimize product feeding. The machine is able to wrap more than 500 products per minute and it's suitable for all the most common wrapping materials and all kinds of processed chocolate pralines: enrobed, moulded, extruded, deposited, etc.

The CMY55CD, like all other Cmfima machines, is equipped with servo-driven paper feeding system, including 'no product no paper feature'. Products are always under operator control during all the sequences - both feeding and

wrapping - by means of a HMI by color graphic touch screen.

Good accessibility, easy cleaning, maintenance and quick change-over operations (less than 45 minutes) are the main features of all Cmfima wrapping machines.

The CMY55CD could be equipped with some optionals, such as the automatic splicer for outer & /or inner wrapping material and the spliced product reject device. It's also available the cold seal for a 'protected double twist' and a predisposition for cooling system on feeding belts.



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Booth: Z2 - A64

CEPI
www.cepisilos.com

TRIMIX - AUTOMATIC STATION FOR THE STORAGE AND DOSAGE OF POWDERED MINOR INGREDIENTS



Cepi offers an automatic station 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 no 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, it controls and manages the dosages of ingredients for each single recipe. In addition, it is 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.

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Hall: Za'Abeel
Booth: Z2 - D96

follow



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

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

CHIMAB
www.chimab.it

VEGGIESTAB
CHEESE



Food ingredient solutions based on vegetable proteins for cheese-like vegan products, with texture, appearance and mouthfeel as milk based products. The VeggieStab product range includes: VeggieStab Cheese, for vegan products like 'mozzarella' (compact and elastic texture when cold, it perfectly melts in a creamy texture when cooked, as the real mozzarella); VeggieStab Ricotta, for vegan products like 'ricotta'; and VeggieStab Spreadable, for vegan spreadable creams.

VeggieStab also improve traditional dairy products: they optimize processes and production time in dairy, as in spreadable and mozzarella-like products.

Tasty and healthy, allergen and dairy free solutions, are free from milk, soy, gluten derivatives, preservatives, colourings, E numbers. Highly performing and easy to use.

Meet us at Gulfood Manufacturing 2017:
Hall: Shk Saeed 2
Booth: S2 - E15

**COLIGROUP
COLIMATIC**
www.colimatic.it

COLIMATIC THERA 450
THERMOFORMING LINE



Colimatic packaging solutions are designed for any kind of fresh or seasoned foodstuff product, with steaming fluid, in bars, sliced, grated, in wedges or cubed; all with MAP, shrink or skin packaging option.

The thermoformer Thera 450 is at the service of medium production needs. Its compact and solid frame in stainless steel Aisi 304 allows easy placement into any areas. This is the ideal packaging solution for companies requiring professional outputs in any kind of working environment.

The number of options available provides pack size flexibility and different output levels to adapt to customer's needs. Forming moulds and die configurations are designed according to product features and customer request (dedicated shape, logo, ribbed sides, easy opening). Quick and easy die configuration change is guaranteed thanks to the assisted hinged system for top chamber opening, with the result of improved efficiency of the whole line.

The touch screen HMI control panel and dedicated software allow an easy managing of all the parameters. Each unit can get connected with downstream devices (labeling machines, checkweighers, cartoning and aligning systems) and automatic systems for data printing. Cost savings on packaging material is a paramount added value on Colimatic packaging lines. Due to the flexibility in terms of construction and thanks to the special vacuum system and map technology, Thera thermoforming lines will always have only 10mm lateral scrap, only on the bottom film. This results in a massive savings in terms of film consumption.

Meet us at Gulfood Manufacturing 2017:
Hall: Za'Abeel 1
Booth: Z1 - A46

**COMI PAK
ENGINEERING**
www.comipak.com

AUTOMATIC CLIPPING MACHINE
FOR CLOSING BAGS MODEL
A480PLHTT-NEW



'Arabic bread' line manufactured by Comi Pak is composed of 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. Instead of the bag-blower, the clipping machine can be fed by an automatic flow-pack. The line is suitable for unleavened products like Arabic bread and Pita bread or trays, cakes, as well as leavened products: everything that requires a horizontal packaging.

The technology of retractable conveyors used on the A480PLHTT-NEW model enables the packing of small and irregularly shaped 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. The machine follows 4.0 Industry requirements.

Meet us at Gulfood Manufacturing 2017:
Hall: Za'Abeel 2
Booth: Z2 - B55

**FRIGOR BOX
INTERNATIONAL**
www.frigorbox.it

PABATECH
SIBERIAN 151124



Conceived for the blast chilling and freezing of any kind of foodstuffs. Roll-in blast chiller and freezer suitable for one rack for Gastronorm trays 530x650 mm or Euronorm trays 600x800 mm. It allows the following cycles, to stop the bacterial alteration of the products, in compliance with the sanitary standards: blast chilling from +80°/+90°C to +3°C in max. 90' (1,5 h); blast freezing from +20°/+25°C to -18°C in max. 240' (4 h); blast chilling/freezing from +80°/+90°C to -18°C in max. 240' (4 h).

Each function is either controlled by product probe or timer. Several standard models are available, reach-in or roll-in type, to max. 8 racks. Each model is available with several refrigeration capacities, for different freezing productions. Optional touch-screen controller, with big recipe storage capacity. Great production capacity with very low energy consumption.

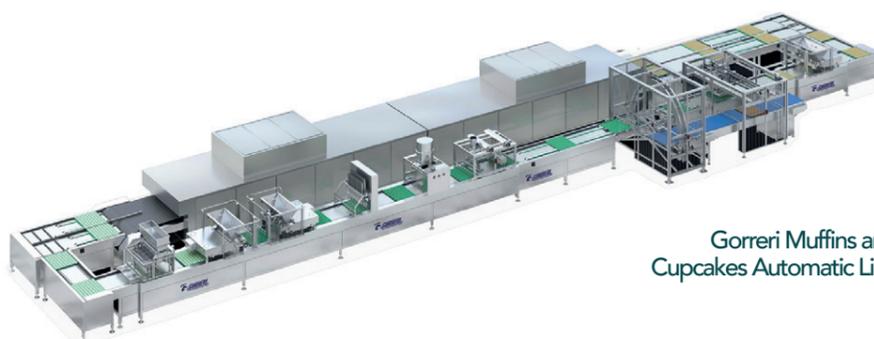
Technical information:

- outside cladding white Pvc-coated galvanized steel, smooth finish
- inside cladding stainless steel Aisi 304 scotch-brite, smooth finish
- panel thickness 100 mm
- hinged door 750x2100h mm with frame heating
- possibility to add a door on the rear side for pass-through
- possibility to have stainless steel cladding on both sides
- split refrigeration unit with 2-stage semi-hermetic compressor for temperature down to -40°C
- standing air coolers which can be opened for inspection and washing, hot gas defrost
- bumpers for racks, pressure relief vent

Meet us at Gulfood Manufacturing 2017:
Hall: Za'Abel
Booth: Z3 - A1

**GORRERI FOOD
PROCESSING TECHNOLOGY**
www.gorreri.com

TURN-KEY SOLUTIONS, MIXING TECHNOLOGY,
UNITS AND GROUPS FOR THE CONFECTIONERY SECTOR



Gorreri Muffins and
Cupcakes Automatic Line

Gorreri engineers and projects a large range of machineries, turn-key lines and personalized solutions for the confectionery industry. All machineries are completely realized in Italy and provided with the most innovative technologies available on the market, designed to satisfy the production requirements of any single customer.

Gorreri range is composed of both automatic and semi-automatic lines for muffins, cupcakes, dosed products, sponge cake based products, layer cakes, custards, pies as well as mixing solutions both in batch and in continuous, innovative printing, decorating and writing systems with robotic technologies and smart and high-tech and high-performing solutions for small and medium production companies.

All Gorreri machineries are fully realized in stainless steel and have cleaning lines for a smart, easy and quick maintenance.

Meet us at Gulfood Manufacturing 2017:
Hall: 2
Booth: A2 - 34

DIMA
www.dima.it

STRING CHEESE PRODUCTION LINE

The string cheese production group is designed for the following functions: extrusion of a set of parallel ropes of stretched 'pasta filata' (spun paste) cheese. The main feature of the product is the large number of fibres, which in parallel way pass along the length of the ropes in order to get a product very stretchy and peelable. Possibility to obtain different product diameters by means of changeable extrusion heads. Pre-cooling of the cheese ropes to get stable shape and diameter. Transport of the cheese ropes to the cutting devices. Automatic cutting of each rope at the required length by means of a set of independently controlled cutting devices to grant a very constant weight of the final product. Adjustable string-cheese length.

Thanks to the String Cheese Production Line, you have: customized production solution, robust & compact design, height efficiency, excellent cheese quality, easy adjustment of working parameters. It also includes the automatic C.I.P. cleaning and automatic Plc-control of extrusion, the pre-cooling and the cutting process.



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Booth: Z3 - F10

Year 1 - N.2
October - November 2017

TOP TECH SPECIAL INSERT



Loaves Cutter



ITALY

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

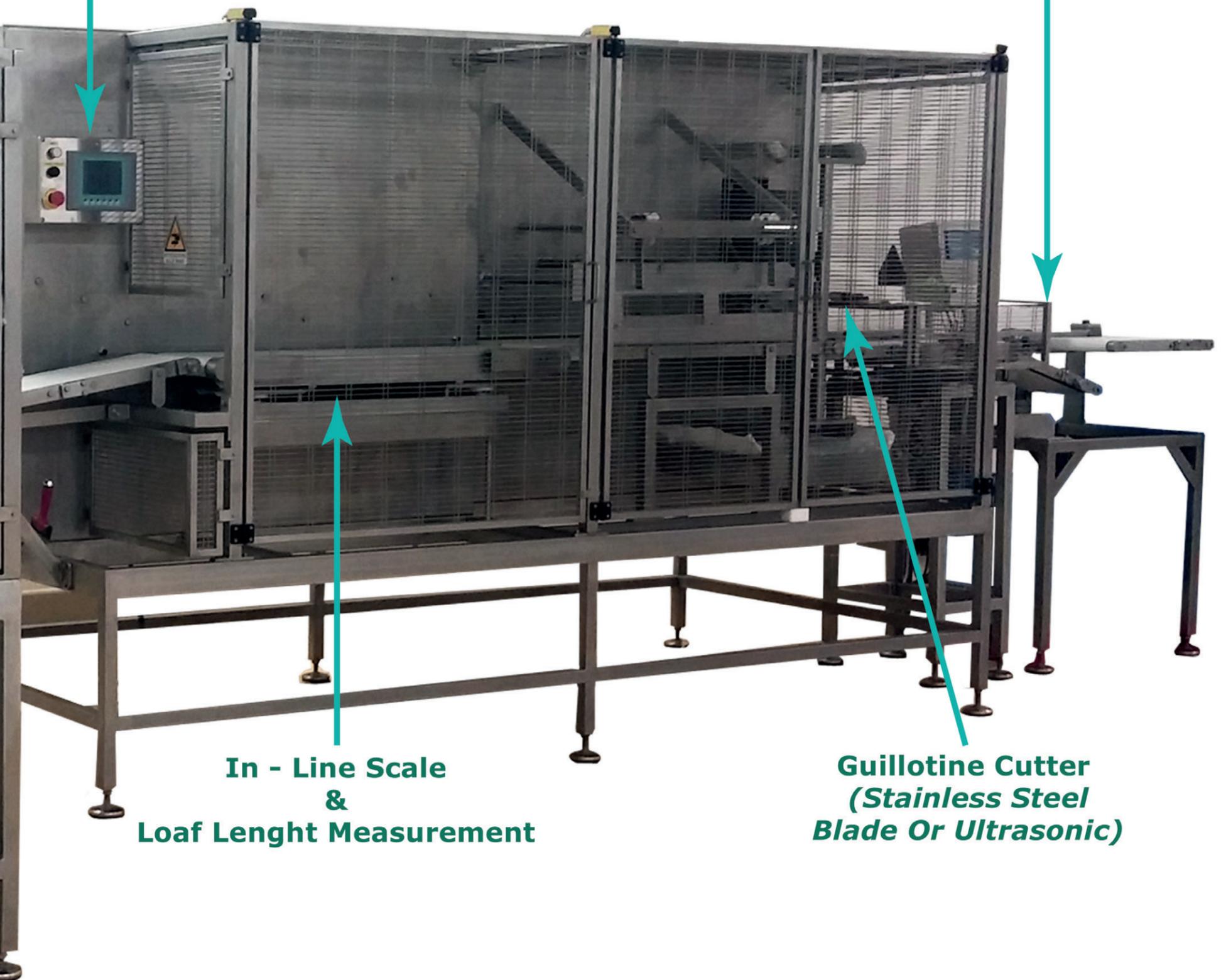
U.A.E.

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

Automatic Cutting Equipment for Exact Weight Portions TXF06

Panel View

Exit Check - Weigher
With Rejecting Belt



In - Line Scale
&
Loaf Length Measurement

Guillotine Cutter
(Stainless Steel
Blade Or Ultrasonic)

Facchinetti - Impianti Caseari
www.facchinettinovara.it

- Automatic equipment to cut exact weight slices or portions starting from cheese blocks or provolone cheese.
- Cutting programs available: thickness (min. 2 mm) * Exact weight (min. 50 Grs.)
 - All stainless steel Aisi 304 / 316 * Plc Siemens * Teleservice System
 - Max block dim. : 800x600 X H. 200 mm.
 - Max cutting speed: till to 70 P.P.M.

**Gruppo
Fabbri Vignola**
www.gruppofabbri.com

AUTOMAC 75



Officially introduced for the first time to the Middle East market, Automac 75 is Fabbri Group's answer to the increasingly pressing demands for higher performances from packaging centers and industrial production lines. This next generation machine, dedicated to any kind of fresh food wrapped in tray with plain or printed stretch film - red meat, poultry, fish, cheese, fruit, vegetables, mushrooms, bakery, delicatessen etc. - increases all strength, durability and reliability levels, maintaining the typical Fabbri Group's flexibility in format change and reaching a maximum packaging speed of 75 ppm.

The new touch-screen monitor allows easy and quick interactions with the machines, facilitating packing and maintenance operations. Made entirely of stainless steel and aluminum, Automac 75 uses an advanced film unwinding and tensioning system, designed to ensure a perfect print centering and a smooth and fast packaging process. Automac 75 positions itself at the top of currently in force safety standards and offers a comfortable and protected work area.

Technical information:

- max speed: 75 ppm
- wrapping programs available: 29
- supply voltage: 400 V, three-phase
- reel change time: 45"
- min reel width: 330 mm
- max reel width: 550 mm
- max wrappable weight: 6 kg
- min tray format (l x w x h) with E lifter: 120 x 120 x 10 mm
- max tray format (l x w x h) with E lifter: 230 x 320 x 160 mm* (*Not simultaneously)
- min tray format (l x w x h) with A lifter: 180 x 180 x 10 mm
- max tray format (l x w x h) with A lifter: 360 x 260 x 200 mm* - 400 x 200 x 200 mm* (*Not simultaneously)

Meet us at Gulfood Manufacturing 2017:
Hall: Za'Abel 2
Booth: Z2 - A79

MILKYLAB
www.milkylab.it

**AUTOMATIC LINE
FOR PIZZA CHEESE**



To avoid the increasingly complex import of mozzarella and pizza cheese you can decide to produce them directly in your own country. Now it becomes easier thanks to the new 'Automatic line for pizza cheese' by MilkyLAB.

An innovative line where you can find the stretching and moulding by steam in the same producing process. It's suitable for medium and high production capacity (up to 2.500 kg/hour). This exclusive steam technology is characterised by direct steam injection or by steam injection in the double jacket at 4 bars, thanks to the double walls made in stainless steel Aisi 316. By completing the line with the automatic moulding machine the producing process becomes continuous. In particular, the moulding machine has been designed with a rotating moulding head with direct cooling time adjustment, as well as with the innovative automatic washing process. Thanks to its innovative characteristics, Automatic line for pizza cheese reduces manual working by obtaining energy and costs savings as well as high yields of production in less time.

Meet us at Gulfood Manufacturing 2017:
Hall: Za'Abel 2
Booth: Z2 - C70

MIMAC ITALIA
www.mimac.com

**'SUPREMA'
DROPPING MACHINE**



Designed for medium size producers who are seeking maximum flexibility coupled with excellent performance. The modern programmable functions offer pastry chefs a large variety of creative possibilities, from pouring to multilayer or open flame, down to wire cutting products. Its main features are: easy and intuitive programming, capable of memorizing up to 200 recipes; dosing accuracy; time and labour saving; suitable for hard, soft and fluid dough, also gluten-free; a large range of moulds and nozzles, even on demand, allows for the realization of products in a large variety of forms and dimensions.

Technical information:

- dosing unit with Ø80mm Pet rollers
- electronically controlled variable speed of the dosing rollers
- electronic control of the table height position
- variable speed motor powered nozzle rotation
- variable speed motor powered wire cutting device
- software for lowering of table during dosing of multilayer products or open flame.

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Hall: Za'Abel 2
Booth: Z2 - C100

**PIETRIBIASI
MICHELANGELO**
www.pietribiasi.it

**MILK
PASTEURIZATION PLANT**

Taylor-made skid mounted units for fresh or recombined milk. Suitable for milk processing, Htst, Esl and Uht treatment. Complete unit with cream separator, homogenizer, deodorizer in all capacities and for all liquid food pasteurization needs.



Meet us at Gulfood Manufacturing 2017:
Hall: Za'Abel 2
Booth: Z2 - C77


O.M.I.P.
www.omip.net
**PEACH PITTER
 MOD. K8-16**


The brand-new Model K8-16 Peach pitter machine is stable and of great robustness, manufactured totally in stainless steel. The rotation of the stoning knives, made even faster and more efficient, allows to pit 344 peaches per minute with any degree of ripeness and any variety (clingstone, freestone and nectarine) providing a final product with a cut even more accurate and clean. The machine has been completely redesigned with a brand-new casing protection system that make easier cleaning and maintenance operations. Peaches, unloaded into the feeder, are placed on the fruit carrying plate. Last fruit aligning system allows to achieve a very high percentage of well aligned peaches without employing any people. Peaches are cut in two halves by the blades and then pitted by cutting knives with a rate of 43 shots per minute, then they fall on the vibrator device (optional) that separates the pulp from the stones.

Technical information:

- operation power 4 Kw
- weight ~21 kn approx.
- water consumption 20 dm³/min
- compressed air necessary 7 bar
- consumption 400 lt/min at 6 bar (heads) and 80 lt/min at 4 bar (orienting)
- production rate 344 peaches/min 3 max tons per hour

Meet us at Gulfood Manufacturing 2017:
 Hall: Za'Abael 2
 Booth: Z2 - E67


**PFM PACKAGING
 MACHINERY**
www.pfm.it
R-SERIES


The R-Series is a revolutionary range of VFFS packaging machines designed by MBP (PFM Group), that are the result of over 50 years' experience and research in the packaging sector. The perfect combination of hardware and software has produced a series of innovative solutions, which ensure that the R-Series are among the best packaging machines ever.

The R-Series machines guarantee the same performance and fluidity of a continuous machine together with the mechanical simplicity of an intermittent machine.

Technical information:

- space: dramatic reduction of operating space
- productivity: the R-Series increases efficiency to its maximum level i.e. up to 130 packs per minute and up to 70 for the steelo-bag format.
- easy-to-use: 100% industrial PC on the R-Series and on the C-Series multihead weighers
- connection to company's servers Industry 4.0 Windows architecture, which is installed on all the R-Series packaging machines, allows connecting to company's servers as well as to production management software, and also sending and receiving data regarding the production flow.

Meet us at Gulfood Manufacturing 2017:
 Hall: Za'Abael 2
 Booth: Z2 - A43


RAM
www.ramsrl.eu
KING60


The strong structure and the powerful motor make this planetary mixer the perfect ally for artisanal and professional use in bakery and pastry laboratories.

The simplicity of construction and the high quality of materials ensure noiselessness and long lasting without any maintenance.

Thanks to the belts transmission, suitably studied for each model, the machines' energy consumption has been reduced but at the same time the performances of the tool are improved.

Four versions are available: with 3 speeds; with inverter and speed adjustment by potentiometer; digital speed adjustment by display Plc with the possibility to save 99 different recipes; color touch screen 5" with possibility to save 99 different recipes.

Bowl lifting can be manual (by lever) or automatic (optional) thanks to a new innovative and fast system.

There are no plastic parts and also the top cover is in stainless steel.

Available as options the bowl scraper, very useful with some type of mixtures, the bowl reduction kit from 60 to 40 liters and from 60 to 20 liters with tools (whisk, spatula and spiral) and the removable protection grid that give the possibility to wash it directly in the dishwasher and save time in clean it manually.

The King family include also a smaller planetary mixer King40 (40 liters) and four bigger planetary mixers King80 (80liters), King100 (100 liters), King130 (130 liters) and King160 (160 liters) all available in the four versions above mentioned.

Meet us at Gulfood Manufacturing 2017:
 Hall: Za'Abael 5
 Booth: Z5 - F12

SACCO
www.saccosystem.com

4PROTECTION - SPECIAL
PROTECTIVE CULTURES



Since 1998 Sacco has selected yeasts and bacteria for protection against spoiling unwanted microorganisms in dairy products such as yogurt, fermented milk, fresh cheese, semi-hard and hard cheese. The cultures of 4Protection Line help to control and preserve the final product from alterations, fighting in a completely natural way any possible unwished bacteria.

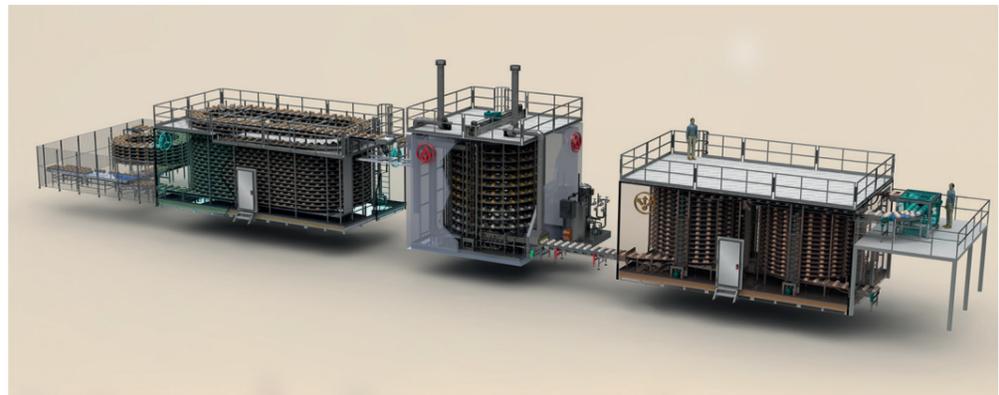
4Protection Aym (anti yeast and moulds), in particular, allows products to reach the end of their shelf life, ensuring structural and sensorial stability, helps to maintain their freshness and does not change their taste, aroma and texture. There are three different products against yeast and moulds - named Lpra, Lrb and Clp C - all of them useful for different applications like yogurt, fresh fermented products, fresh cheese, soft cheese, semi hard cheese and hard cheese.

4Protection Aism (anti other spoilage microorganism), instead, reduces the growth of unwanted indigenous microorganism present in milk or coming from the environment, thus improving the milk storage stability and quality, allowing for a standardization of the production process, in terms of acidification, yield and overall sensory. The product named Lrb, which have action against mesophilic and psychrotrophic bacteria, has to be used in raw or pasteurized milk.

Meet us at Gulfood Manufacturing 2017
Hall: SSH3
Booth: S3 - G33

TECNOPOOL
www.tecnopool.it

FOOD PDROCESSING
EQUIPMENT



Tecnopool manufactures processing units and complete high capacity production lines for tin-bread, free standing bread, hamburger buns, croissants, pizza and all baked products. Proving system for bread, croissants coupled with freezers for proofed, non-proofed, baked or par-baked products. Plants that are completely tailor-made for each customer and for every type of space, and they guarantee the maximum in terms of productivity and the minimum in terms of maintenance.

The company produces all the available line automation units such as oven loader and unloader, complete table top circuits with storage and cooling systems. Continuous and pick&place depanner, lidder and delidder. The company's patented T-Worth spiral conveyor grant innovative and efficient solution to proof, cool, bake, pasteurize and freeze food product.

Meet us at Gulfood Manufacturing 2017:
Hall: Za'Abel 2
Booth: Z2 - E77

TECNO 3
www.tecno3.it

PLANT FOR CHOCOLATE, COMPOUNDS AND CREAMS
PROCESSING - MULTIPROCESS C MODEL

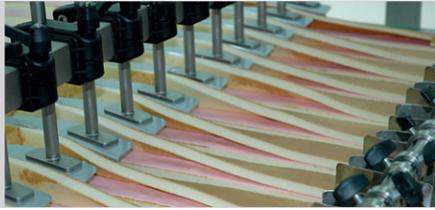
Multiprocess C is the mini-line by Tecno 3 designed for the production of small amounts of chocolate. It features equipment to grind cocoa nibs, dispense and mix ingredients, as well as refining and conching equipment, to obtain the liquid chocolate that will need to be shaped. This is a compact machine with very small overall dimensions, consisting of: cocoa nib grinding unit; mixer for ingredients; refiner; evaporation tower for conching; double-lane discharge for the chocolate; vibrating sieve; collection container.

There are no pumps and connection pipes. Each single part of the system can be easily disassembled and removed to ensure thorough cleaning and sanitation. The system is made entirely of Aisi 304 stainless steel. The control parameters for the temperature on the various areas of the line and for the rotation speed of the mixer, the refiner and the disc on the tower can be set on the screen of the electrical



control panel. The maximum capacity of the mixer depends on the line model and can vary between 5, 25 and 50 kg. The 5 kg model comes with the optional insertion of a temperer, a vibrating surface for the mould and a cooling cell to create the finished product.

Meet us at Gulfood Manufacturing 2017:
Hall: Za'Abel 2
Booth: Z2 - E68


TONELLI GROUP
www.tonelli.it
MULTICAKE LINE


The Tonelli MultiCake Lines are totally automatized, from the mixing up of the ingredients to packaging. They are designed and made to ensure very high quality outputs and an excellent standardization and quality of the finished product. The parts of the Tonelli lines are all strictly in Aisi 304 stainless steel and guarantee high reliability over time. Each line is able to produce several kinds of products, simply changing settings: layer and multi layers cakes, swiss and miniroll, cakes, cupcakes, chiffon cakes, 'mamon', fig bar, chou or eclair.

Technical information:

A typical line for sponge cake based products is able to reach an approximate production from a minimum of 15.000 pcs/hour to a maximum of 250.000 pcs/hour for bars, with 400 kg/h up to 4000 kg/h of end product, depending on the oven length and the cooking time. A single line can host different stations in order to reach a high flexibility: the processing bench can be equipped with a max. of 7 liftable stations specific for each type of product for a total length of 25 mt., even if the ideal would be a bench with 2 or 3 stations. It is also possible have solutions settled on two floors.

Meet us at Gulfood Manufacturing 2017:
 Hall: Za'Abbeel 2
 Booth: Z2 - D14


WAM MIDDLE EAST FZCO
www.wamgroup.ae
STAINLESS STEEL TUBULAR SCREW CONVEYORS FOR FOOD APPLICATION


The TXF tubular screw conveyor system offers a variety of solutions for conveying or feeding powdery or granular materials, such as flour, sugar and cocoa. TXF tubular screw conveyors are suitable for applications in which any contamination of the material handled has to be strictly avoided and where absolute cleanliness and perfect resistance to corrosion are required. In particular, TXF tubular screw conveyors are used in environmental technology, in flour and animal feed milling, in food processing and packaging, in plastics and chemicals, as well as in the pharmaceutical industry.

Technical information:

- standard 304 L or 316 L stainless steel
- end bearing assemblies with shaft, roller bearings and externally adjustable packing glands
- external shaft couplings
- minimised residue
- food-grade finishing (surface roughness < 0.8 µm)
- variable pitch flight
- quick opening
- crack and crevice-free
- Atex zone 21 and 22

Meet us at Gulfood Manufacturing 2017:
 Hall: 4
 Booth: E4 - 19

the end


HOTFORM®

• We pack
your quality

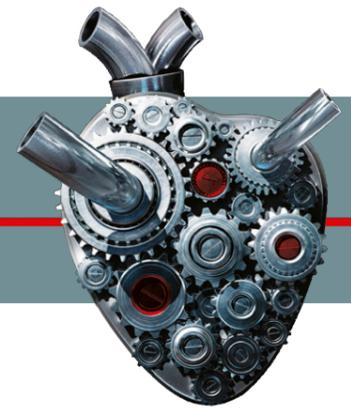
Meet us at Gulfood Manufacturing 2017:
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-  **PASSION**
-  **STAND OUT**
-  **INNOVATION**
-  **SOLUTIONS**

www.hotform.it

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



Right to the heart of Italian technology

A strong expertise, deep know-how and a broad range of vacuum packing machines and bagging systems. Saccardo is the perfect partner for food as well as non-food manufacturers all over the world.

Founded in 1966 by Arturo Saccardo and currently managed by his son Walter, the company is specialized in projecting and manufacturing vacuum packing machines and bagging systems for food and non-food products. Located in Thiene, in the province of Vicenza (Veneto), Saccardo initially focused on strengthening its presence on the domestic market, while since 1991 it experienced a strong internationalization. With an excellent annual production capacity, in its long and dynamic history Saccardo has produced more than 20,000 packaging machines and plants. Reliable machines in terms of quality, safety and technology, fruit of constant research of the best performances, for concrete results always in line with market demand. Features that have

turned Saccardo into a renowned point of reference for the national and the international markets.

Vacuum packing machines: immense possibilities of applications

Saccardo vacuum packing machines are available in a wide variety of models and dimensions, depending on the product to be packed and on the needs of the customers according to the different manufacturing sectors: from food to pharmaceutical, from herbal to chemical. Single or double chamber, or automatic belt, the Saccardo vacuum packing machines distinguish themselves for their versatility, which allows to satisfy all market demands, also thanks to a complete range of adjustments and accessories.

• Single and double cham-

ber machines, which work with preformed bags and can pack in MAP. They can be tabletop or stand alone and have different dimensions, which means different loading capacity.

• Automatic belt vacuum packing machines, which work in full autonomy. Available in different models and loading capacity, they are incredibly well-performant.

• Automatic systems for product bagging, which can work both with taped, pre-formed bags or creating the bag, starting from tubular film. With possibility of automatic loading of the eventual vacuum packing machine present in the line.

• Tunnels for thermo-shrinking of bag, hot water immersion or waterspray.

BELT LINE AS38-1500

BEST SELLER

An automatic vacuum packaging machine characterized by high productivity. It works in full autonomy with preformed bags, welding all types of food bags on the market: Pa, Pe, shrink or coupled. Specifically designed for the industry of fresh or processed meat and cheese.



AUTOMATIC BAG LOADER

Saccardo: dritto al cuore della tecnologia made in Italy

Fondata nel 1966 da Arturo Saccardo, l'azienda è da sempre specializzata nella progettazione e produzione di macchine confezionatrici sottovuoto e impianti di imbustamento per il settore alimentare e non. Dopo aver consolidato la propria presenza sul mercato italiano, dal 1991, con l'ingresso in azienda del figlio Walter, Saccardo ha conosciuto un forte sviluppo anche sui mercati internazionali. Si calcola che dall'inizio della sua attività, l'azienda abbia prodotto più di 20mila unità tra macchine e linee complete. L'attenzione alla qualità e alle esigenze di ogni singolo cliente fanno dell'azienda un partner di prim'ordine per gli operatori italiani ed esteri.

OUR REFERENCE MARKETS

Europe
East-Europe
North-Africa
Russia

Middle East
Australia
Canada
South America

Fair winds for Italian food technologies



Production and exports of machinery and equipment made in Italy on a rising trend. The latest data by Assofoodtec.

by Carolina Pizzi

In 2016, the Italian food technology sector recorded a production value equal to 4.9 billion euro. International sales account for 66% of this value, corresponding to 3.2 billion euro. The sector employs 22,000 individuals. The 2017 forecasts reveal a positive trend with an increase in terms of both production (+0.7%) and exports (+0.8%). "Great Technologies

for Great Food' is the motto that accompanies and characterises all the sectors that are part of Assofoodtec and that best describes the ability, which set apart many Italian companies, to develop technologies and innovative products that can promote the Italian culinary tradition and the exporting of its aromas and flavours worldwide", said Marco Nocivelli, president

of Assofoodtec. The association is composed of six distinct production sectors: slicer, meat mincer and related manufacturers, refrigeration system manufacturers, meat processing machine manufacturers, espresso coffee and bar equipment manufacturers, food industry machine manufacturers, vending technology manufacturers.

Machines, equipment and technologies for food production

(ANIMA elaborations - June 2017)

Absolute value

	Production			Export			Employment		
	2016	2016	2017	2015	2016	2017	2015	2016	2017
Total	4,862	4,925.5	5,110.7	3,210.5	3,266.8	3,384.2	22,022	22,057	22,254
Machines and systems for mills, feed mills and silos	223	225	235	201	203	212	812	812	812
Machines and ovens for bread, biscuits, pastry and pizza	672	685	705	430	440	455	2,450	2,450	2,455
Machines and equipment for pasta factories and extruded food	252	254	265	189	190.5	196	760	760	762
Machinery and equipment for the confectionery industry	125.5	127	132	118.5	120	121.5	590	590	590
Machines and plants for the processing of fruit and vegetables	192	195	208	155	158.5	172	965	965	972
Machines for espresso	425	445	465	312	324	338	1,240	1,240	1,285
Machines and equipment for meat processing	238	240.5	252	165	166.5	172	1,220	1,230	1,240
Slicers, meat grinders and related	208	210.5	216.5	129.5	130.5	132.5	870	870	880
Refrigeration compressors	598	605	625	342	348	355	4,100	4,115	4,115
Refrigeration equipment for trade	952	958	1,007	532	545	578	4,754	4,754	4,775
Refrigeration equipment for industry	114	115.5	118.2	71.5	72.8	73.2	376	376	376
Household goods	862.5	865	882	565	568	579	3,885	3,895	3,992

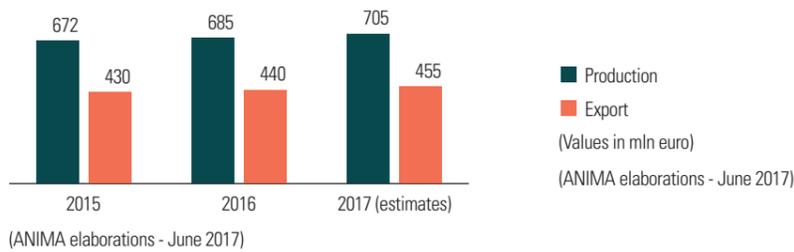
(ANIMA elaborations - June 2017)

Percentage change

	Production		Export		Employment	
	16/15	17/16	16/15	17/16	16/15	17/16
Total	1.3	3.8	1.8	3.6	0.2	0.9
Machines and systems for mills, feed mills and silos	0.9	4.4	1	4.4	0	0
Machines and ovens for bread, biscuits, pastry and pizza	1.9	2.9	2.3	3.4	0	0.2
Machines and equipment for pasta factories and extruded food	0.8	4.3	0.8	2.9	0	0.3
Machinery and equipment for the confectionery industry	1.2	3.9	1.3	1.3	0	0
Machines and plants for the processing of fruit and vegetables	1.6	6.7	2.3	8.5	0	0.7
Machines for espresso	4.7	4.5	3.8	4.3	0	3.6
Machines and equipment for meat processing	1.1	4.8	0.9	3.3	0.8	0.8
Slicers, meat grinders and related	1.2	2.9	0.8	1.5	0	1.1
Refrigeration compressors	1.2	3.3	1.8	2	0.4	0
Refrigeration equipment for trade	0.6	5.1	2.4	6.1	0	0.4
Refrigeration equipment for industry	1.3	2.3	1.8	0.5	0	0
Household goods	0.3	2	0.5	1.9	0.3	2.5

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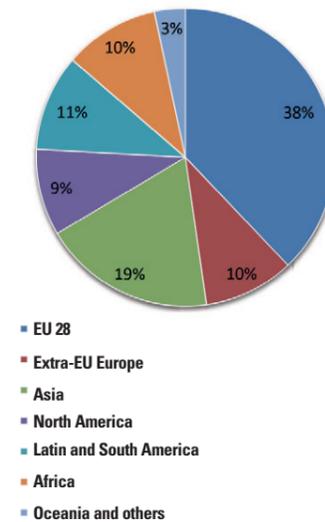
Machines and ovens for bread, biscuits, pastries and pizza



Variables	2015	2016	2017 (estimates)	% 16/15	% 17/16
Production (mln euro)	672	685	705	1.9	2.9
Export (mln euro)	430	440	455	2.3	3.4
Export/production (%)	64	64	65	-	-
Employment (units)	2.450	2.450	2.455	0.0	0.2
Investments (mln euro)	16.00	16.00	18.50	0.0	15.6
Plant use (%)	89	89	89	-	-
Price (%)	0	0	0	-	-

Turnover breakdown by geographical markets, 2016

EXPORT (VALUE 639 MLN EURO)

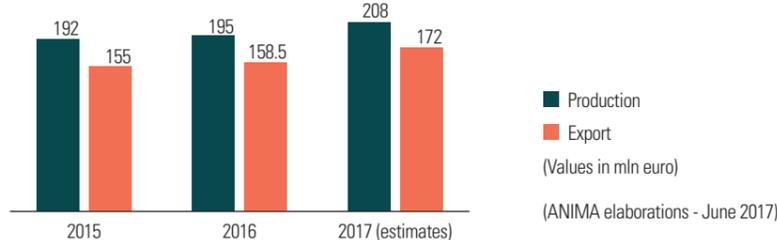


TOP 15 EXPORTING COUNTRIES (values in mln euro)

Countries	2016	2015	%
France	60.3	53.9	11.9%
Usa	47.5	36.7	29.4%
Germany	32.5	29.8	8.8%
UK	29.4	16.0	83.5%
Russian Fed.	25.9	37.5	-30.9%
Spain	25.3	21.2	19.3%
Saudi Arabia	22.7	20.6	10.1%
Algeria	21.5	15.6	37.7%
Poland	19.6	17.6	11.2%
Mexico	17.1	20.7	-17.3%
Australia	13.4	12.5	7.6%
Canada	12.6	12.0	5.2%
Turkey	12.1	11.7	3.6%
Indonesia	11.4	8.0	42.1%
Brazil	11.4	15.0	-24.0%

In 2016, this sector posted a 1.9% growth rate in production. During 2017, a further 2.9% growth is expected with respect to 2016. Exports also increased by 2.3% in 2016, accounting now for more than half of total market value and are mainly directed to European and Asian countries. Very positive performances have been achieved in African markets. In 2017, a 3.4% export increase is expected.

Machines and plants for the processing of fruit and vegetables



Variables	2015	2016	2017 (estimates)	% 16/15	% 17/16
Production (mln euro)	192	195	208	1.6	6.7
Export (mln euro)	155	158.5	172	2.3	8.5
Export/production (%)	81	81	83	-	-
Employment (units)	965	965	972	0.0	0.7
Investments (mln euro)	2.15	2.15	2.45	0.0	14
Plant use (%)	89	89	89	-	-
Price (%)	0	0	0	-	-

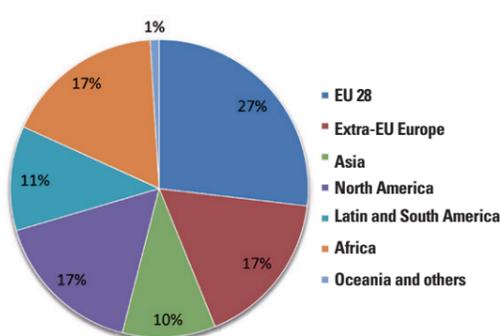
Machinery and equipment for the confectionery industry



Variables	2015	2016	2017 (estimates)	% 16/15	% 17/16
Production (mln euro)	125.5	127	132	1.2	3.9
Export (mln euro)	118.5	120	121.5	1.3	1.3
Export/production (%)	94	94	92	-	-
Employment (units)	590	590	590	0.0	0.0
Investments (mln euro)	1.19	1.19	1.45	0.0	21.8
Plant use (%)	95	95	94	-	-
Price (%)	+2	+2	+2	-	-

Turnover breakdown by geographical markets, 2016

EXPORT (VALUE 142 MLN EURO)

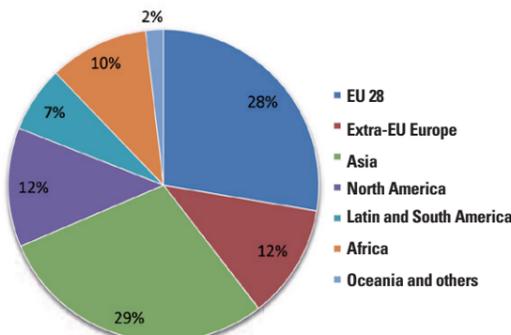


TOP 15 EXPORTING COUNTRIES (values in mln euro)

Countries	2016	2015	%
Usa	21.3	15.7	35.7%
Algeria	11.5	5.6	104.3%
Russian Fed.	11.3	0.2	6877.6%
Egypt	8.1	6.8	19.1%
Spain	7.8	6.3	23.9%
France	6.6	8.9	-26.1%
Mexico	6.3	2.9	121.1%
Turkey	5.5	9.9	-44.0%
Poland	4.7	7.1	-33.5%
UK	3.8	1.1	231.0%
Chile	3.5	1.9	88.7%
Netherlands	3.0	1.4	117.9%
Germany	2.7	3.6	-25.0%
India	2.4	1.8	34.1%
Switzerland	2.3	1.0	138.6%

Turnover breakdown by geographical markets, 2016

EXPORT (VALUE 92 MLN EURO)



TOP 15 EXPORTING COUNTRIES (values in mln euro)

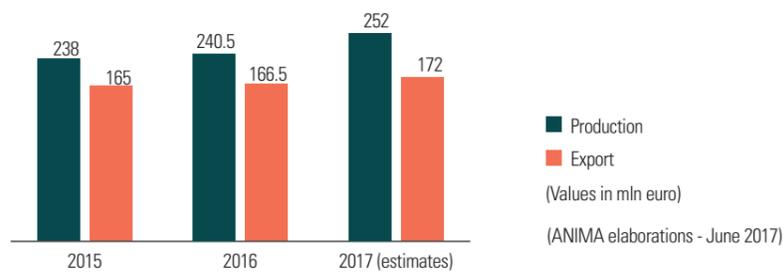
Countries	2016	2015	%
Usa	6.8	5.9	14.0%
India	6.4	10.3	-37.7%
France	5.9	5.6	5.6%
Germany	5.9	3.0	95.0%
South Africa	4.9	0.8	524.8%
Canada	4.7	1.4	239.7%
Belgium	3.8	2.1	82.8%
Turkey	3.8	4.7	-20.4%
Russian Fed.	3.1	8.5	-63.0%
Saudi Arabia	2.6	0.6	304.5%
Malaysia	2.4	0.2	1352.4%
Pakistan	2.3	0.5	366.4%
Spain	1.9	1.9	-0.5%
South Korea	1.6	0.4	286.0%
Australia	1.6	1.4	15.2%

Total production value increased by 1.6% in 2016 with respect to previous year, and a further growth is expected also for 2017 (+6.7%). Exports were up by 2.3% in 2016, and they will increase by another 8.5% in 2017.

Total production in this sector was up by 1.2% in 2016, and a further increase is expected for current year. Exports, accounting for almost the entire production, are expected to post a 1.3% growth rate too. In the last years, exports to Asia have been on a rising trend, especially to India, Malaysia and Pakistan. A positive trend was experienced also in the US, France and Germany.



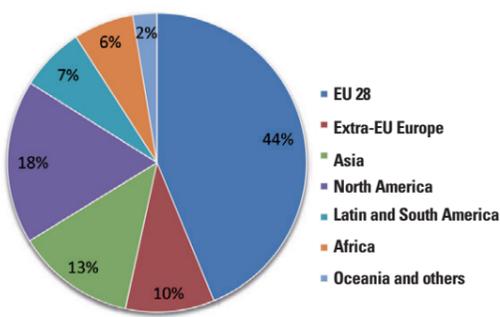
Machinery and equipment for meat processing



Variables	2015	2016	2017 (estimates)	% 16/15	% 17/16
Production (mln euro)	238	240.5	252	1.1	4.8
Export (mln euro)	165	166.5	172	0.9	3.3
Export/production (%)	69	69	68	-	-
Employment (units)	1.220	1.230	1.240	0.8	0.8
Investments (mln euro)	8.20	8.27	9.10	0.9	10.0
Plant use (%)	75	75	75	-	-
Price (%)	0	0	0	-	-

Turnover breakdown by geographical markets, 2016

EXPORT (VALUE 136 MLN EURO)



TOP 15 EXPORTING COUNTRIES (values in mln euro)

Countries	2016	2015	%
Usa	21.5	24.1	-10.6%
France	13.3	11.8	13.4%
Spain	10.8	8.6	25.0%
Germany	6.5	7.2	-10.5%
Algeria	5.8	4.9	18.0%
Brazil	4.3	5.7	-25.0%
Romania	3.3	3.0	9.3%
UK	3.2	4.4	-26.4%
Australia	3.2	3.2	-0.2%
Switzerland	3.0	3.1	-2.5%
Saudi Arabia	2.9	3.6	-21.2%
Belgium	2.8	2.2	23.8%
Netherlands	2.7	2.4	14.5%
Canada	2.6	2.1	27.5%
Eau	2.5	2.5	-0.1%

In 2016 production value was up by 1.1% and the outlook for 2017 highlights a further 4.8% growth rate. Exports in this sector account for about 70% of total production. Last year exports were up by 0.9% over 2015, and they will increase by another 3.3% in current year. Main destination countries are US, France, Spain, Germany, Algeria and Brazil.

Tutti i numeri delle food technology made in Italy

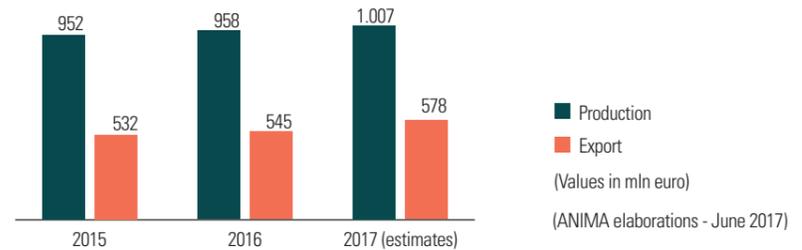
Nel 2016, il settore delle tecnologie alimentari italiane ha registrato un valore di produzione pari a 4,9 miliardi di euro. Di questi il 66%, che equivale a 3,2 miliardi di euro, è richiesto all'estero. I lavoratori impiegati sono 22mila unità. Le previsioni 2017 sono positive, con un incremento stimato sia a livello produttivo (+0,7%) che nell'export (+0,8%).

Industrial refrigeration equipment



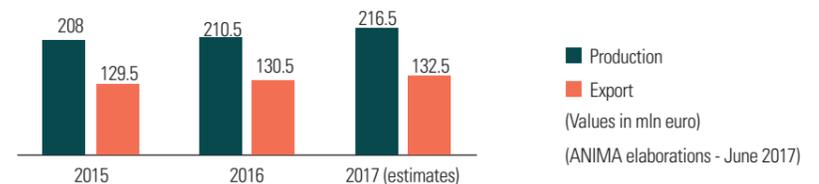
Variables	2015	2016	2017 (estimates)	% 16/15	% 17/16
Production (mln euro)	114	115.5	118.2	1.3	2.3
Export (mln euro)	71.5	72.8	73.2	1.8	0.5
Export/production (%)	63	63	62	-	-
Employment (units)	376	376	376	0.0	0.0
Investments (mln euro)	3.10	3.09	3.22	-0.3	4.2
Plant use (%)	94	94	94	-	-
Price (%)	0	0	0	-	-

Refrigeration equipment for trade



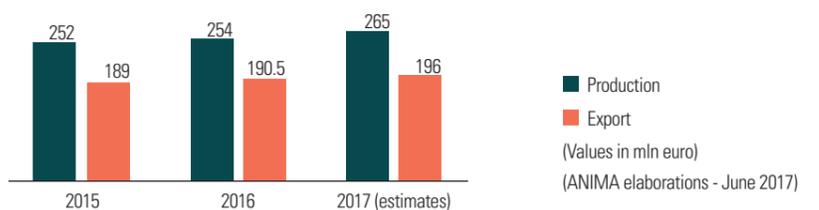
Variables	2015	2016	2017 (estimates)	% 16/15	% 17/16
Production (mln euro)	952	958	1.007	0.6	5.1
Export (mln euro)	532	545	578	2.4	6.1
Export/production (%)	56	57	57	-	-
Employment (units)	4.754	4.754	4.775	0.0	0.4
Investments (mln euro)	24.50	25.0	27.8	2.0	11.2
Plant use (%)	77	77	77	-	-
Price (%)	0	+1.5	0	-	-

Slicers, meat grinders and related



Variables	2015	2016	2017 (estimates)	% 16/15	% 17/16
Production (mln euro)	208	210.5	216.5	1.2	2.9
Export (mln euro)	129.5	130.5	132.5	0.8	1.5
Export/production (%)	62	62	61	-	-
Employment (units)	870	870	880	0.0	1.1
Investments (mln euro)	2.8	2.80	3.15	0.0	12.5
Plant use (%)	85	85	85	-	-
Price (%)	+2	+2	0	-	-

Machines and equipment for pasta factories and extruded food



Variables	2015	2016	2017 (estimates)	% 16/15	% 17/16
Production (mln euro)	252	254	265	0.8	4.3
Export (mln euro)	189	190.5	196	0.8	2.9
Export/production (%)	75	75	74	-	-
Employment (units)	760	760	762	0.0	0.3
Investments (mln euro)	1.82	1.82	2.22	0.0	22.0
Plant use (%)	80	80	80	-	-
Price (%)	0	0	0	-	-

Japan, the new frontier for trade



Italian exports to the country of f&b machinery were worth 9 million euro in 2016. A business that is expected to enjoy further growth when the EPA - Economic Partnership Agreement signed with the European Union will come into force. Interview with Aristide Martinelli, of the Italian Embassy in Tokyo.

by Federica Bartesaghi



Aristide Martinelli,
head of the trade promotion section,
Embassy of Italy - Tokyo

European Union and Japan are on the eve of a new era of trade relationships. Within the end of this year, the two Countries must approve an economic partnership agreement – the EPA, Economic Partnership Agreement – whose goal is to increase the exchange of goods and services and to create new opportunities of investment. An agreement that, if signed by both sides, will lead to the suppression of custom duties on over 90% of European exports to Japan (about 85% for food products) and the partial liberalization of the remaining tariff lines. According to the European Union's estimates, following the entry into force of the agreement, our exports could increase by 20 billion euro. With direct benefits for each industrial sector, including that of machines and services for food & beverage. In 2016, Italian export to Japan of technologies applied to the agricultural sector reached an amount of about 9 million euro, for a market share that stands at 6.6%. We talked about that with Aristide Martinelli, head of the trade promotion section, Embassy of Italy - Tokyo.

How much is the Italian export of machinery and equipment applied to the agri-food sector worth in Japan?

In 2016 Italy exported in Japan machinery and equipment for a total amount

of 1,1 billion yen (about 9 million euro), with a market share of 6.6%. During the first semester of 2017, total exports from Italy amounted to 572 million yen (about 4.5 million euro), with a contraction of 8.2% compared to the same period of the previous year. Italy is currently the seventh Japan's commercial partner in this sector.

Which are the most dynamic technological sectors?

The most imported category of machinery to Japan from the rest of the world is definitely represented by machinery for industrial processing of food and beverage – about the 90% of total imports in 2016 – especially those for meat and poultry. From Italy, the most appreciated categories seem to be the one of machinery for the production of candy, cocoa or chocolate, as well as the one of machinery for bakery and the production of pasta.

How much is the Japanese agricultural industry developed and in what percentage does it depend on imports?

Japan's total national food production amounted to 11 billion yen (about 85 billion euro) in 2016, depending on imports approximately for 32%.

Which are, in this regard, the production sectors that are developing mostly and that consequently realize the biggest investments in

equipment and technologies for food transformation?

The most performing production sectors in the agricultural field in 2016 were zootechnics, followed by horticulture and rice growing. However, according to estimates by Japanese Statistical Office, the main investments, until 2015, were made in the bakery and confectionery sectors, as well as dairy products and vegetal oils, which overcame fizzy drinks, mirroring the changes in eating habits of Japanese people, which are going through a sort of "westernization".

Are there in Japan any restrictions, monetary or of a different nature, to the import of machines and technologies for agricultural production?

Machinery for agricultural production are not submitted to customer duties but, at the time of import, they must comply with parameters set out by the 'Electrical Appliance and Material Safety Law' and by the 'Food Sanitation Law'.

Which are the main news that will be introduced with the application of the new commercial agreement between EU and Japan?

Recently, EU and Japan have reached an agreement of principle, whose details are still in phase of definition and which include, in general, the liberali-

THE MAIN TRADE SHOWS DEDICATED TO FOOD TECHNOLOGIES IN ASIA-PACIFIC

BUSAN INTERNATIONAL SEAFOOD & FISHERIES EXPO:

Busan, South Korea, 8-10th November 2017

TAIWAN INTERNATIONAL FISHERIES & SEAFOOD SHOW:

Kaohsiung, Taiwan, 9-11th November 2017

TAIWAN INTERNATIONAL FRUIT & VEGETABLE SHOW:

Kaohsiung, Taiwan, 9-11th November 2017

TAIWAN INTERNATIONAL AGRICULTURE TECHNOLOGY EXPO:

Taipei, Taiwan, 9-11th November 2017

AGRILIVESTOCK CAMBODIA:

Phnom Penh, Cambodia, 10-12th November 2017

VIETNAM FOOD EXPO:

Ho Chi Minh City, 15-18th November 2017

SIAL FOOD JAKARTA:

Jakarta, Indonesia, 22-25th November 2017

FOODPRO BANGLADESH:

Dhaka, Bangladesh, 23-25th November 2017

EIMA AGRIMACH INDIA:

New Delhi, India, 7-9th December 2017

HONG KONG FOOD FESTIVAL:

Hong Kong, 24-28th December 2017

SEAFOOD AND TECHNOLOGY EXPO:

Osaka, Japan, 21st -22nd February 2018

CHINA INTERNATIONAL EXHIBITION ON PACKAGING PRODUCTS:

Guangzhou, China, 10-12th March 2018

INTERNATIONAL HORTI EXPO:

Pune, India, 23-25th February 2018

SWEET KOREA (DESSERT & CAFÉ FESTIVAL):

Seoul, South Korea, 22-25th March 2018

CHUBU PACK:

Nagoya, Japan, 18-21st April 2018

CHINA INTERNATIONAL BAKERY EXHIBITION:

Beijing, China, 9-12th April 2018

zation of imports to Japan for some goods categories, including agri-food and fashion. However, this liberalization will develop over several years, so we won't feel immediately all the benefits. Anyway, this is an important opening signal in a period of increasing protectionist feelings, which will have, in the long run, beneficial effects for both sides.

Which advantages will European producers of equipment for food & beverage benefit from?

At the moment, it's hard to establish the effective amount of liberalizations for each sector. The details

of the agreement will be definitely clearer from 2019, when it will come into force.

What would you suggest to European producers of technologies willing to start exporting to Japan?

The Japanese market, far and mature, is characterized by a strong saturation and a fierce competition in all sectors. It tends to reward quality, with an eye to the price, and product reliability. To this purpose, to offer a service of customer assistance is crucial. For this reason, it should be necessary to open a local branch company, or to establish a partnership with a local society.

FOOD PROCESSING MACHINES

JAPANESE IMPORTS	2014 Value	2015 Value	2016 Value	Share			Var. 16/15
				2014	2015	2016	
TOTAL	16,161	21,188	17,459				-17.6%
1. Germany	4,389	4,207	4,023	27.2%	19.19%	23.0%	-4.4%
2. China	1,980	2,378	2,375	12.3%	11.2%	13.6%	-0.1%
3. US	1,791	3,312	2,113	11.1%	15.6%	12.1%	-36.2%
4. Netherlands	1,179	1,872	2,015	7.3%	8.8%	11.5%	7.6%
5. Switzerland	837	1,726	1,403	5.2%	8.1%	8.0%	-18.7%
6. France	818	909	1,154	5.1%	4.3%	6.6%	27.0%
7. Italy	1,032	1,131	1,145	6.4%	5.3%	6.6%	1.2%
8. Denmark	1,167	1,229	964	7.2%	5.8%	5.5%	-21.6%
9. South Korea	496	592	606	3.1%	2.8%	3.5%	2.4%
10. Taiwan	645	697	465	4.0%	3.3%	2.7%	-33.3%

MACHINE TOOLS

JAPANESE IMPORTS	2014 Value	2015 Value	2016 Value	Share			Var. 16/15
				2014	2015	2016	
TOTAL	100,938	119,069	105,795				-11.1%
1. Germany	21,479	26,933	26,392	21.3%	22.6%	24.9%	-2.0%
2. China	21,008	24,173	20,402	20.8%	20.3%	19.3%	-15.6%
3. South Korea	10,307	11,548	10,424	10.2%	9.7%	9.9%	-9.7%
4. Taiwan	10,034	11,830	10,329	9.9%	9.9%	9.8%	-12.7%
5. Switzerland	8,261	11,499	8,815	8.2%	9.7%	8.3%	-23.3%
6. US	10,002	9,972	8,159	9.9%	8.4%	7.7%	-18.2%
7. Thailand	8,364	8,831	7,006	8.3%	7.4%	6.6%	-20.7%
8. Singapore	2,141	2,806	2,718	2.1%	2.4%	2.6%	-3.1%
9. Italy	2,356	2,777	2,662	2.3%	2.3%	2.5%	-4.1%
10. Australia	318	1,014	1,646	0.3%	0.9%	1.6%	62.3%

PACKAGING MACHINERY

JAPANESE IMPORTS	2014 Value	2015 Value	2016 Value	Share			Var. 16/15
				2014	2015	2016	
TOTAL	128,402	131,964	128,207				-2.8%
1. China	28,086	25,588	21,944	21.9%	19.4%	17.1%	-14.2%
2. US	16,291	19,475	21,052	12.7%	14.8%	16.4%	8.1%
3. Germany	14,715	9,840	10,226	11.5%	7.5%	8.0%	3.9%
4. South Korea	6,289	10,070	9,450	4.9%	7.6%	7.4%	-6.2%
5. Thailand	7,679	7,508	6,138	6.0%	5.7%	4.8%	-18.2%
6. Taiwan	5,810	5,233	5,750	4.5%	4.0%	4.5%	9.9%
7. Italy	6,872	5,269	5,258	5.4%	4.0%	4.1%	-0.2%
8. Indonesia	4,716	4,757	4,525	3.7%	3.6%	3.5%	-4.9%
9. Vietnam	2,700	3,651	3,538	2.1%	2.8%	2.8%	-3.1%
10. India	2,233	3,328	3,493	1.7%	2.5%	2.7%	5.0%

VALUE IN MLN YEN.
SOURCE: ICE TOKYO

Giappone: la nuova frontiera del commercio

Unione europea e Giappone sono alla vigilia di una nuova era di relazioni commerciali. Entro la fine dell'anno, i due Paesi dovranno infatti approvare un accordo di partenariato economico - l'Epa, Economic partnership agreement - il cui obiettivo è incrementare l'interscambio di beni e servizi e creare nuove opportunità d'investimento. Un accordo che, se siglato da entrambe le parti, porterà alla soppressione dei dazi su oltre il 90% delle esportazioni europee in

Giappone (l'85% circa per i prodotti agroalimentari) e la liberalizzazione parziale delle rimanenti linee tariffarie. Secondo le stime dell'Ue, in seguito all'entrata in vigore dell'accordo le nostre esportazioni potrebbero incrementare di 20 miliardi di euro. Con benefici diretti per ogni settore produttivo, incluso quello delle macchine e dei servizi per il settore food & beverage. Nel 2016, le esportazioni italiane in Giappone nel settore delle tecnologie applicate al

comparto agroalimentare hanno raggiunto il valore di 9 milioni di euro circa, per una market share che si attesta al 6,6%. Ne abbiamo parlato con Aristide Martinelli, capo della sezione per la promozione commerciale, ambasciata d'Italia a Tokyo.



Are we ready for Industry 4.0?

Italy on the podium for industrial robots' sales in manufacturing, but networks are not yet adapted to new challenges. According to the new I-Com's report on Industry 4.0 developments in Europe and globally.

by Carolina Pizzi

Italy, together with Germany and France, is one of the countries that has made the major contribution to make Europe the second robotics market in the world after Asia. The sales quota is indeed equal to 2.6% globally (compared with 7.9% of Germany and 1.2% of France). In Italy, in 2015, sales reached the record of 6,700 units, up 7%, which made it possible to offset the fall in the last three-year period (2010-2013). However, Italy still shows delays in the 4.0 Industry when compared to the international context, mainly due to the current skills-gap. These are the main findings of the I-Com study 'Thinking the future of European Industry. Digitalization, Industry 4.0 and the role of Eu and national policies', presented on the past 6th September at the European Parliament, in Brussels.

Premises and key findings

The study starts from an analysis of the global manufacturing trends and describes the potential for infiltration of the Internet of Things in the manufacturing industry to finally analyze the national and extra-Eu policies relating to the sector.

The data suggest that, despite a fall in total output of 6.8% between 2011 and 2016, Italy continues to be Europe's second-largest manufacturing power after Germany, placing itself at the seventh place in the world rankings. The study outcome also shows that the introduction of digital technologies in European production is far from being able to compete with the rapid development of China and Asian countries.

However, Italy stands out thanks to a significant integration of robots into its industrial activity, with an estimated growth of 35% by 2019 (from 6,700 to 9,000 units). Nevertheless, the Italian share on the global level will decline in the next two years (up 2.2%) due to a substantial increase in Asian market share, with China growing from 27% in 2015 to 38.6% of 2019 (from 254 thousand to 414 thousand units). Even today, 63.3% of sales are concentrated in Asia and Australia, while only 19.7% in Europe.

The 'degree of readiness' index

Furthermore, the Institute for Competitiveness has created an index that measures the de-

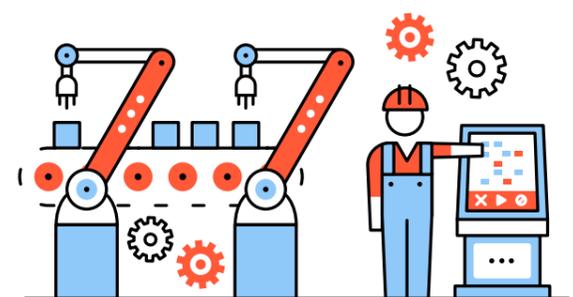
gree of readiness of European countries in 4.0 Industry, based on the diffusion of technologies such as cloud computing, radio frequency identification (so-called RFID technology) and the most advanced systems technology. Finland is at the top of the ranking, thanks to the adoption of some technologies (cloud computing services and Big Data analysis tools) and the important level of employment of ICT specialists.

Italy is located at 18th place, closer to the Eastern Countries with the worst performances (Romania and Bulgaria) rather than the ones in Northern Europe at the top of the ranking. On the one hand, Italy, through its businesses, shows that it is aligned with the Eu average in the adoption of the ITA, while on the other hand the gap remains with the rest of Europe in the development of the necessary infrastructures and skills.

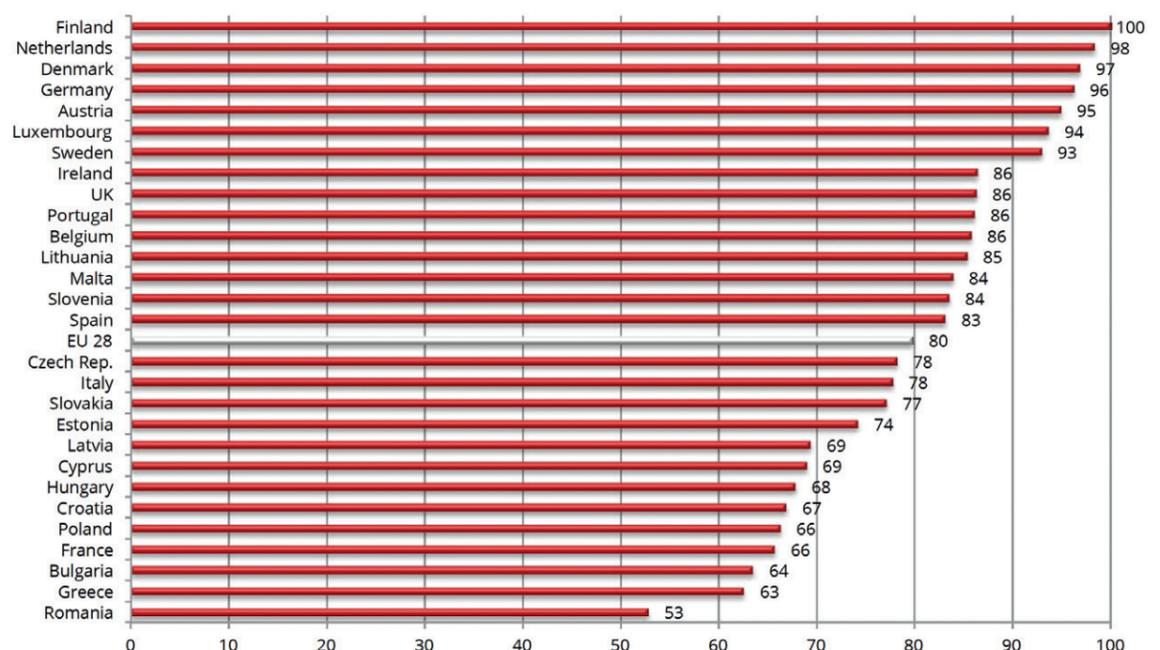
Access to modern technologies

Another interesting evidence provided by the study regards the link between the companies' connectivity and their ability to access modern

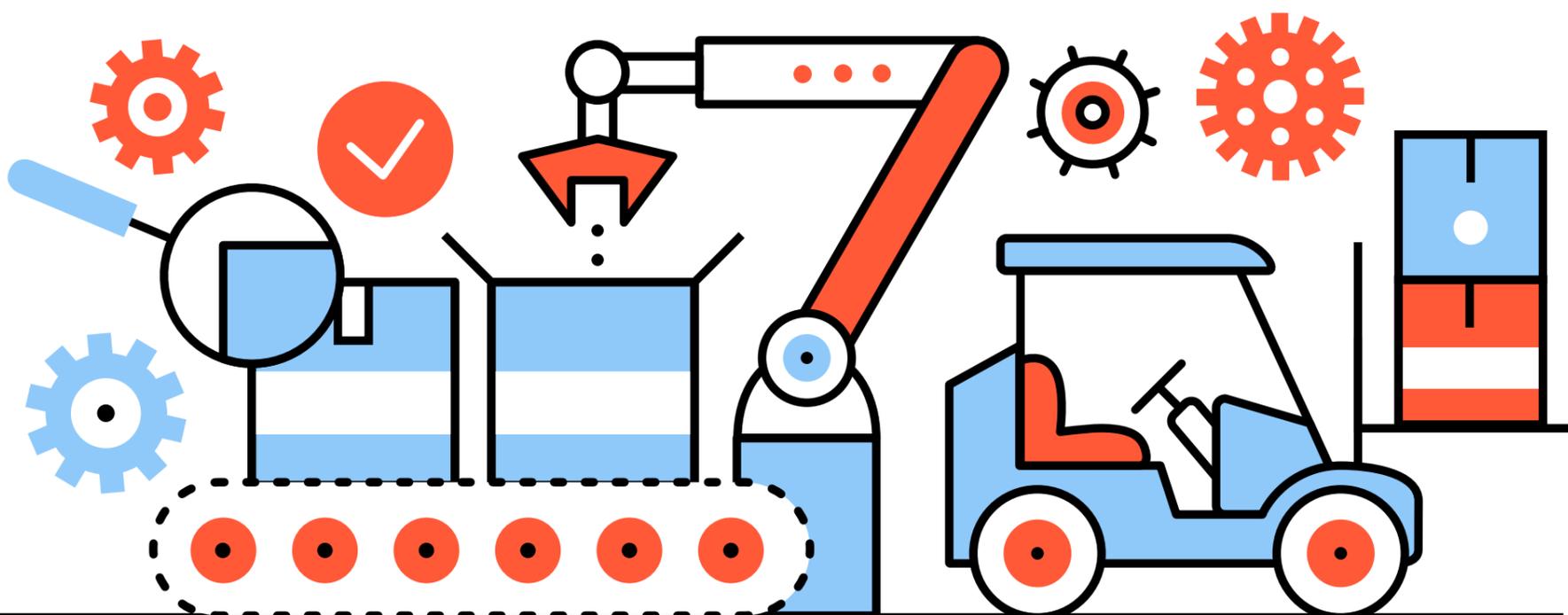
technologies and business opportunities (such as data analysis). In fact, as to become truly competitive on a global level, evidence shows that the promotion of public and private investments is needed in order to strengthen digital infrastructures across the Eu. The new mobile connections, 100 to 1000 times faster than the 4G, are the real driver for the future of the European industry. However, the dissemination of fast connectivity networks is still limited and geographically unbalanced inside the Eu.



I-COM INDUSTRY 4.0 INDEX 2017 ON THE LEVEL OF PREPAREDNESS ACROSS EU COUNTRIES



Source: I-Com elaboration on data Eurostat and European Data Market Monitoring Tool, IDC (2016)



The labour market

I-Com report also highlights the urgency of adapting the educational and vocational training offer to the growing demand of ICT specialists and Data Analyst, which today marks out the European labour market. According to the think tank analysis, a better focus should be dedicated to bridge the skills gap as soon as possible, by better matching the educational programs with the labour market needs. In 2016, the gap between demand and supply of data analysts was in fact equal to 420,000 job positions and should reach 769,000 by 2020.

The cyber security issue

Finally, the Institute for Competitiveness analyses how the developments of IoT into manufacturing has boosted many privacy and security issues. In fact, most business models are nowadays based upon the availability of Internet connection and the information systems. Cybersecurity accidents, therefore, could affect the supply chain of manufacturing companies, generating serious economic and quality repercussions. Nonetheless, the European think tank data report that manufacturing companies with an ICT security policy are still a minority, with only 32% of Eu industries adopting a formally defined security policy.

Italy, together with Sweden and Ireland, shows a greater awareness to the importance of data protection, especially in the manufacturing industry. In these the interest of companies is up to the 53%. Overall, European companies seem to be more concerned about the risk of data destruction or corruption, while only the 29% of the Eu manufacturing companies seem to worry about the risks of disclosure of confidential data.

Our future challenges

"We have more and more signals that show that the Italian system is moving in the right direction," said Stefano da Empoli, president of I-Com. "However, we don't have to underestimate the dimension of the challenge ahead, especially concerning the skills now needed for businesses to succeed in the new ecosystem - from the ultra-wide band to the 5G. When competing with the Asian giants, the only possible reaction can be a strong cooperation among the Eu countries".

THE MADE IN ITALY EXAMPLE

According to the report, most companies expect a short timescale to realize a positive Return on investment (Roi). 55% believing that investments in Industry 4.0 technology will pay back within two years and only 8% expecting to wait more than five years for investments to pay for themselves. Let's consider some immediate examples from recent experience in Italy, taking into account the 'made in Italy' companies, which design, produce and package their products completely in Italy. We can distinguish between 'made in Italy for consumer goods' - Italian companies producing goods of common use - and 'technological made in Italy' - Italian companies producing goods with technological added value. From an analysis conducted by Fondazione Nord Est and Prometeia, it is evident that high-tech made in Italy shows a better trend in production and exports. With reference to production, choosing 2002 as the base year, a

diverging trend can be observed between the two types of made in Italy. In fact, after 2002, made in Italy for consumer goods started to decline and after the onset of the economic crisis fell even further, hitting a low in 2014 (81.1 in 2014 compared to 100 in 2002). Instead, technological made in Italy showed a fluctuating trend after 2002, but recovered quickly from the economic crisis and reached a peak in 2014 (113.8 in 2014 compared to 100 in 2002). Even with regard to exports, we can highlight the same diverging trends. While made in Italy for consumer goods recorded almost the same level of exports as in 2002 (102.1 in 2014 and 100 in 2002), technological made in Italy exports were more than 50 points higher than twenty years previously (151.3 in 2014 compared to 100 in 2002). Therefore, investments in technology seem to bear fruit even if not so important for production and export growth.

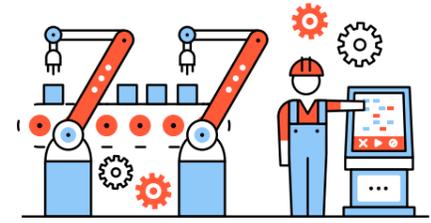
EXPORT AND PRODUCTION OF MADE IN ITALY FOR CONSUMER GOODS AND TECHNOLOGICAL MADE IN ITALY (2002=100)



Source: I-Com elaboration on Prometeia data

THE EUROPEAN SCENARIO

Manufacturing trends by sector and country



The European Union is traditionally one of the strongest regional areas in the world for the manufacturing industry. However, the sector suffered from the economic crisis and is still recovering. Global exports grew at an average rate of 2.55% between 2012 and 2015. The best performance was achieved by African countries, that exported on average 5.23% more in the period 2012-2015 than in the previous one. The Chinese export performance was also significant, with a growth rate of 4.95%, while India did not exceed 2%. In this context, with an average increase of 1.65%, the European Union underperformed even compared to the United States, whose exports increased by 2.65% between 2012 and 2015. Only Japan's performance was worse than Europe's, with exports falling by 1.68%. Nonetheless, concerning the European Union, the speed-up registered in 2015, pushing the yearly increase up to 3.2%, could represent an encouraging signal for the recovery of the Eu export growth rate. The Eu held a world export share of 15.5% in 2015, after China (17.8%, not including Hong Kong) and before the Usa (13.4%). Japan and South Korea followed with 4.9% and 4.1%, respectively.

Apart from the export growth rate, the European Union registered a recovery in 2015 (+3.6%), with an import growth rate much higher than the global average for the same year (+1.6%). Signs of recovery in Eu manufacturing, even if weak, can be confirmed if

we look at the total manufacturing production index for Eu countries. In 2015- 2016, only three countries, Portugal, Norway and Iceland, suffered a decline in total manufacturing production. The most developed countries in the Eu present a lower percentage increase than the average in 2015-2016: Germany stands at 1.3%, Italy at 1.2%, France and the United Kingdom at 0.5%.

If we look at the Eu Member States export trends in the period 2010-2016, Spain shows the best performance (+35.9%), followed by Germany (+27.3%) and Italy (+23.6%).

To have a clearer view, it is important to also look at the level of exports by Member State. In 2016, Germany was by far the leading country with 1.209 billion euro in total exports, followed by the Netherlands (514 billion euros) and France (452 billion), with Italy (417 billion) and the United Kingdom (370 billion) completing the top five. Thanks to its significant stock of exports, Germany recorded a significant trade surplus, with 256 billion euro in 2016, followed by the Netherlands (59 billion) and Italy (51 billion). Instead, several other developed Eu countries, such as France and Spain (65 and 20 billion euro, respectively) recorded deficits. However, it is the United Kingdom that registered the heaviest deficit within the Eu (204 billion).

Finally, we can see which are the leading export

countries by product group, according to the SITC (Standard International Trade Classification) classification. Taking into account the top five exporter countries, the countries that recur in the rankings are the Netherlands, Germany, France, Spain, Italy, Belgium, the United Kingdom and Ireland. Excluding Ireland, these are also the top eight countries for exports in the Eu10. If we look at the product group, the Netherlands is, by a small margin, the first exporter of food, drinks and tobacco and raw materials, as well as with the main share of the exports in mineral fuels, lubricants and related materials (26.7%). Germany comes second in the above-mentioned sectors, while being first in the remaining products - chemicals and related products, other manufactured goods, machinery and transport equipment, commodities and transactions not classified elsewhere in the SITC. In particular, Germany's performance in machinery and transport equipment is very significant. In fact, this country exports almost one third (31.5%) of the total European exports in the sector. This is a confirmation of the strength of the German mechanical industry. For machinery and transport equipment, France comes second at 9.5%, while Belgium is the second exporter both for mineral fuels, lubricants and related materials (11.3%), and chemicals and related products (13.1%). Italy has a good performance in 'other manufactured goods sector', with a share of 12.1%.

LEADING EXPORT COUNTRIES, BY SITC PRODUCT GROUPS (2016)

Product by SITC	First exporter country and total export share	Second exporter country and total export share	Third exporter country and total export share	Fourth exporter country and total export share	Fifth exporter country and total export share
Food, drinks and tobacco	Netherlands (15.8%)	Germany (15%)	France (12.3%)	Spain (9.1%)	Italy (7.9%)
Raw materials	Netherlands (18.1%)	Germany (15.1%)	France (7.7%)	Spain (7.3%)	Belgium (6.7%)
Mineral fuels, lubricants and related materials	Netherlands (26.7%)	Belgium (11.3%)	United Kingdom (10.9%)	Germany (10.7%)	Spain (6.1%)
Chemicals and related products, n.e.s.	Germany (23.9%)	Belgium (13.1%)	Netherlands (10.6%)	France (10.4%)	Ireland (8.2%)
Other manufactured goods	Germany (22.3%)	Italy (12.1%)	France (8.4%)	Netherlands (8.3%)	Belgium (7.4%)
Machinery and transport equipment	Germany (31.5%)	France (9.5%)	Netherlands (8.8%)	Italy (8%)	United Kingdom (7.6%)
Commodities and transactions not classified elsewhere in the SITC	Germany (28.4%)	United Kingdom (21.1%)	Belgium (11.9%)	Italy (9%)	France (9%)

Source: I-Com elaboration on Eurostat data

L'Italia è davvero pronta per Industria 4.0?

L'Italia, insieme alla Germania e alla Francia, è uno dei Paesi che ha contribuito in misura maggiore a fare dell'Europa il secondo mercato della robotica al mondo, dopo l'Asia, con una quota di vendita di robot industriali del 2,6% a livello globale - rispetto al 7,9% della Germania e all'1,2% della Francia. In Italia, nel 2015, le vendite hanno raggiunto un record di 6.700 unità, con una crescita del 7% che ha permesso di compen-

sare il calo del triennio 2010-2013. Tuttavia, il nostro Paese mostra ancora ritardi sul fronte dell'Industria 4.0 rispetto al contesto internazionale, a causa del divario in materia di reti di connessione e competenze della forza lavoro. È quanto evidenzia l'ultimo rapporto I-Com, l'istituto per la competitività di Roma, presentato lo scorso 6 settembre a Bruxelles e intitolato: "Il futuro dell'industria europea. Digitalizzazione, Industria 4.0 e il ruolo delle

politiche nazionali ed europee". Lo studio parte da un'analisi delle tendenze globali del settore manifatturiero per sottolineare l'importanza che questa industria ancora detiene nell'economia mondiale. Il report descrive poi il potenziale di penetrazione dell'Internet of Things nell'industria manifatturiera per analizzare, infine, le politiche europee, nazionali ed extra-Ue relative al settore.

the end

India: the next 'global food factory'

India ranks second among the world's largest food producers, but processing equipment are still insufficient. The sector is attracting investments from leading global players. Aided by the government, aimed at boosting technological innovation and fight local food waste.

A huge food production capacity, not supported by adequate industrial infrastructures, able to process just one tenth of it, which determines an incredible waste and a peak in pricing. The Indian government, for its part, is devoting significant efforts to refurbish this strategic sector. Also by enhancing foreign investments in the country. A scenario that offers big opportunities to Italian food-tech companies.

India is the world's largest producer of milk, the second largest producer of fruits and vegetables and sixth largest in food and grocery market globally, with retail sector contributing to 70% of sales. Food has also been one of the largest segments in India's retail sector and is expected to reach 895 billion dollars by 2020. Nevertheless, India is currently only processing 10% of its food. This is mainly due to inefficient and scarce infrastructures and logistic means, as well as a high-potential but under-developed food processing industry.

Development in the food sector is one of the country's priorities right now: India's population has reached 1.3 billion people, 224 million of them living with less than 2 dollars a day. Not by chance, the country has established a Ministry for Food Processing, headed by Harsimrat Kaur Badal, whose goal is to turn India into the new global hub for food processing.

"There has been a 40% increase in the inflow of Foreign direct investments (Fdi) compared to last year, after we have opened up Fdi in multi-brand retail of food and food products produced in the country. We believe our policies such as Kisan Sampada Yojana (scheme for agro-marine processing and development of agro-processing cluster, e.d.) and push for creation of mega food parks and cold chain infrastructure, among others, will help in creating backward and forward linkages with the farmers and create capacity to make India the 'global food factory,'" Indian minister Harsimrat Kaur Badal said on the past 5th October, talking at India Economic Summit, World Economic Forum. "Technological innovations play a very important role in addressing key issues like ensuring that there is less wastage, better hygienic food availability, addressing farmers' distress and creating more jobs".

So far, the government has inaugurated about 10 'Mega Food Parks', aimed at providing a mechanism to link agricultural production to the market by bringing together farmers, processors and retailers. And expected to provide high quality food processing infrastructure near the farms by encouraging public-private partnership, ensure direct and indirect employ-



Harsimrat Kaur Badal



The Mega Food Park inaugurated in June 2017 at Rayagada

ment generation in rural areas and maintain the food value chain from farm to fork. A total of about 42 parks will be inaugurated in the near future. Total investment, according to the government, could exceed 900 million dollars. 102 will be provided by the government itself, the remaining will be collected from private investors.

In the last 5 years, the food sector has experienced an 8.8% growth rate, and now accounts for about 9% of the country's total manufacturing production. Foreign direct investments (Fdi) in India are allowed up to 100% with no need for pre-authorization. "I estimate that over the next 2-3 years," added Minister Badal, "there should at least be a 10 billion dollar investment in the food processing sector in India".

EXPORTS OF ITALIAN F&B MACHINERY UP 17% IN 2016

Between 2011 and 2016, total exports of machinery from Italy to India underwent a significant drop, passing from 478 million euro in 2011 to 247 million euro in 2014, according to Anima association. In 2015, Italian exports started increasing again reaching the value of 314 million euro. But in 2016 they posted a 12% decrease, at 277 million euro, while exports of Italian machinery for food & beverage were up 17%.

India: il futuro dell'agroalimentare mondiale passa da qui

Tra i maggiori produttori alimentari a livello globale, l'India si scontra con un'industria di trasformazione inadeguata, capace di trasformare solo il 10% di quanto viene prodotto, generando un'incredibile quantità di sprechi e determinando un ingiustificato rialzo

dei prezzi alla vendita. Da anni il governo di Nuova Delhi sta lottando per dotare l'industria locale dei mezzi necessari per diventare competitiva a livello internazionale, grazie anche all'istituzione di un ministero dedicato e allo stanziamento di ingenti investimenti per la cre-

azione di 42 'Mega Food Park', strutture che dovrebbero fungere da anello di congiunzione tra agricoltori, trasformatori e distribuzione. Un'opportunità più unica che rara per le aziende di macchinari e tecnologie per il food & beverage del Bel Paese.

INDUSTRIE DE NORA

www.denora.com

OZ Modular

Fields of application
Meat and cold cuts industry, dairy industry, fish industry, fruit and vegetable industry.

Strong points

De Nora, with De Nora Next ozone systems, ensures deep sanitization of surfaces, purification of air and water and removal of odours from the environment through every stage of the productive process. De Nora Next ozone systems are available in various sizes. Equipped with oxygen concentrator and ozone generator, the efficiency of the system is continually monitored by process sensors to ensure both correct ozone volume and safeguard of operators.

Technical information

Ozone can be used in a gaseous state or mixed with water and offers many advantages such as:

- high efficacy against bacteria, viruses, fungi, spores, biofilm and mites
- no resistant bacteria generated
- no residuals in the environment
- active against odours
- reduction of usage, transport and storage of chemicals
- reduction of micropollutants, COD and BOD levels



MIELE

www.mielepackaging.it

Maxima 400 BC - Doypack

Fields of application

Continuous vertical form fill and seal machine

Strong points

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 characterized 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, stablo bags, block bottom bags - and modern Doypack bags (also equipped with stay-fresh ziplock). The conversion is made with just a few simple steps. 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.

Technical information

- stainless steel Aisi 304 structure
- moved by brushless Siemens servomotors
- electrical supply triphase + neutral + earth, 400V 50Hz
- 8 kw Consumption
- compressed air 0.9 NI/cycle (min. 6 bar pressure)



ROTOPACK

www.rotopacksrl.com

Easy

Fields of application

Easy is suitable to work in any field of food industry (meat, fresh pasta, cheese etc.)

Strong points

Easy is a compact linear automatic sealing machine working with chain indexing plateaux. It is designed to pack, under vacuum and modified atmosphere, pre-formed trays. Peculiarity of the machine is the interchangeability of the upper mould with the semi-automatic tray sealing machines model Svr and Rapida +. The machine is run from a user-friendly Plc with touch screen. The tool plates are manufactured in anodized aluminum with pockets shaped to fit the tray. The rim of each pocket is fitted with rubber seals to ensure optimal sealing and closure of each pack. The heated seal plate is recessed to correspond to the position and shape of the pockets in the tool plate. This ensures contact is made only over the pocket seal rubber areas. The heated seal plate is Teflon coated. Profile cut is done with stainless steel knives Aisi 420. Removal and change over of the tooling is fast. Pneumatic components: Festo.

Technical information

- power: 400 v. - 50/60 Hz - 3p+n+pe
- vacuum pump: 60 m3
- electric consumption: 4,5 Kw
- compressed air: 20 NI/cycle



GRASSELLI

www.grasselli.com

NSA 600-1000 XC series

Fields of application

Slicing of fresh and cooked product (boneless) in strips, 2D and 3D cubes. Ideal solutions for ready-to-eat environments.

Strong points

Full 2 dimensional slicer capable of producing either uniform or random (hand cut effect) strips & cubes. In combination with the Grasselli KSL600 horizontal slicer the line gives complete controllable 3 dimensional slicing. Fully automated, providing a total in line solution. Tool less preparation for sanitation and blade change. The 'B' version has a bigger and wider cabinet allowing better access to inside for cleaning.

Technical information

- minimum slicing pitch: 3mm in the 600mm working width; 5mm in the 1000mm working width
- maximum working height: 70 mm
- air consumption ('B' version): 800 l/min
- motor power: 15/16,5 Kw



I.DEA PACK

www.ideapack.info

Automatic tray-sealing machine 'Puma'

Fields of application

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

Strong points

The Automatic tray-sealing machine 'Puma' is the first in line model of I.Dea Pack's fully automated machines. The Puma enables huge productivity increase due to its reliability, its ease of cleaning/maintaining, its simplified operating programs and its quick die-set changeover, that is done in only 2 minutes without tools.

The Puma increases also 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 (de-nesters, dosing units, aligners) in order to create small 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
- 3200x1000xH1700 mm. 450 Kg. 400V (3ph-N-PE)



FBR-ELPO

www.fbr-elpo.it

Automatic feeder for pouch-up bags



Fields of application

Aseptic filling system.

Strong points

FBR-Elpo, in collaboration with Smurfit-Kappa, 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.

Technical information

Depending on the dimension, the feeder 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.



**IMA DAIRY & FOOD
CORAZZA**
www.ima-industries.com
**FF100K - dosing and
wrapping machine**

Fields of application
Cheese.

Strong points
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. 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).

VERINOX
www.verinox.it

**MHP CU
counter-pressure
systems**

Fields of application
Especially suitable for cooking or pasteurising processes on vacuum packed products and products in trays as the packaging remains intact, preventing any swelling, deformation or breakage of the packaging. The MHP series can in addition carry out the traditional steam cooking process.

Strong points
The new generation of MHP/CU series ovens, developed as a result of the experience gained by Verinox technicians, is suitable for thermal treatment steam cooking with counterpressure up to 0.5 bar. Production capacity is up to 10 trolleys. The exceptional speed and uniformity of the heating, up to 110°C, is achieved by virtue of the special system of steam distribution inside the chamber, the sturdy construction that guarantees internal overpressure and the high density insulation that conserves heat in the chamber limiting its dispersion. Control of the operating cycles in the various processing stages is supervised by our personalized Plc, to ensure management of all the variable functions.



SMOKING ALONE IS NOT ENOUGH.



QUALITY IS ASSURED BY TECHNIQUE.

Verinox designs and builds systems for the food industry embracing intelligent technologies that reduce processing times and energy consumption as well as enhancing performance levels and meeting all your requirements.

DRYING | COOKING | SMOKING | ROASTING | PASTEURISING | COOLING

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Tel. +39 0461 845500 | info@verinox.it
WWW.VERINOX.IT

VERINOX
FOOD INDUSTRY SOLUTIONS

Food Technologies by Messe Frankfurt

Messe Frankfurt brings together its global food-processing trade fairs under one business cluster. It includes Iffa, Tecno Fidta Argentina, Meat Expo China and Modern Bakery Moscow.



Messe Frankfurt is bringing together its international events on the subject of food processing under the heading 'Food Technologies'. At present, there are four trade fairs in this business cluster: apart from the flag-ship event Iffa in Frankfurt am Main, they are Tecno Fidta (international food technology, additives and ingredients trade fair) in Argentina, Meat Expo China, in the Southern Chinese city of Changsha and Modern Bakery Moscow (international trade fair for bakery and confectionery) in Russia.

"Establishing a 'Food Technologies' business cluster is a logical step in the interests of a clear strategy on the growing global food market. It stands

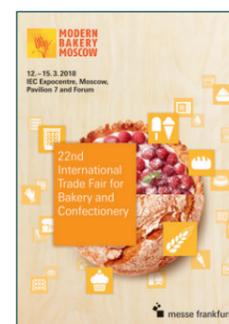
for our international expertise in the sector and enables us to concentrate our strengths and add to our know how", says Ruth Lorenz, vice president technology of Messe Frankfurt, who is responsible for this portfolio of events.

The visible expression of the business cluster is the new visual identity of all four trade fairs. The key motifs of the individual events now have a uniform look. These 'key visuals' consist of three optically delimited zones, in the middle of which a typical product of the fair is to be seen. Different focal points depending on the event concerned are set with the aid of icons symbolising the individual product segments. "The sustainable use of

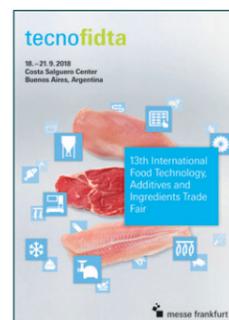
foodstuff for the growing population of the world, energy and resource efficiency, hygiene and product safety, process optimization and flexibility are key subjects in the food-processing segments. The spread of innovative food processing and packaging technology worldwide is imperative if these challenges are to be met. The demand is great, especially in the populous nations of Asia, Latin America and the Near and Middle East," said the company in a press statement.

"Messe Frankfurt supports the international growth of the food industry with a global event strategy that offers the sector reliable marketing platforms in dynamic markets".

TRADE FAIRS IN THE FOOD TECHNOLOGIES BUSINESS CLUSTER



- MODERN BAKERY MOSCOW
Russia (12 to 15 March, 2018)
www.modern-bakery.ru
- MEAT EXPO CHINA
Changsha, China (September 2018)
www.meatexpochina.hk.messefrankfurt.com
- TECNO FIDTA, BUENOS AIRES
Argentina (18 to 21 September, 2018)
www.tecnofidta.com
- IFFA, FRANKFURT
am Main (4 to 9 May, 2019)
www.iffa.com



'Food Technologies', il nuovo business cluster di Messe Frankfurt

Il portfolio di manifestazioni fieristiche dedicate alle tecnologie alimentari di Messe Frankfurt, il maggior ente fieristico tedesco, è oggetto di un restyling completo grazie alla creazione del business cluster 'Food Technologies'. Fanno parte del nuovo progetto le quattro maggiori fiere internazionali promosse da Messe Frankfurt nel settore delle tecnologie applicate al food, nel dettaglio: l'Iffa di Francoforte, Meat Expo China, Modern Bakery Moscow e Tecno Fidta a Buenos Aires.

Strategic alliance signed between Interpack, Ipacklma and Ucima

Under the terms of the agreement, the trade show organizers will mutually support their packaging trade fairs held in Düsseldorf and Milan, whilst the Italian association will support the international events of Messe Düsseldorf.

The aim of the partnership is to offer a reference network to companies in the packaging branch and related processing industries. The partners now have signed respective agreements defining the details of their partnership, first announced at interpack 2017.

ing and Packaging at Messe Düsseldorf. "Ipack-Ima's partnership with interpack and with the interpack alliance, which has operating bases in the main world markets, will increase the visibility of our show while giving exhibitors and visitors new opportunities to meet and create added value," commented Ipack-Ima Chairman, Riccardo Cavanna.

The focus of the cooperation with the Italian packaging machinery manufacturers' association, Ucima, is on its exclusive support of the international packaging and processing exhibitions of Interpack alliance in China, India, Iran and Russia. "Through this important agreement, our companies will benefit from a network of exhibitions where they can promote their technologies in key markets for Italian technologies," said Ucima's Chairman Enrico Aureli. "At the same time, our presence will help to strengthen Interpack alliance, making its exhibitions increasingly attractive to global professionals", he added. Ucima will solicit visitors and also organize the official Italian group participations at the Interpack alliance trade fairs in China (Swop), India (Pacprocess India, Food Pex India, indiapack), Iran (Pacprocess Tehran) and Russia (Upakovka).

The cooperation includes communication measures like websites, mailings, brochures, press meetings or information booths for the reciprocal support of Interpack in Düsseldorf (7-13 May, 2020) and Ipack-Ima (Milan, 29th May - 1st June, 2018). "Ipack-Ima is one of the most important trade shows in Europe and can boast a leadership position in a number of sectors such as pasta or milling," said Bernd Jablonowski, Global Portfolio Director Proces-

Anuga FoodTec 2018 is on its way

Every 3 years, Anuga FoodTec becomes the hotspot of the global food industry and its suppliers, as well as a meeting point for visionaries and decision makers alike. At the 2015 edition of the event, 45,000 trade visitors from 139 countries spent four days informing themselves about the latest developments in the food processing, food packaging, safety and analytics, food ingredients and services & solution sectors, which were represented by over 1,500 exhibitors. The early bird campaign of Anuga FoodTec 2018, during which interested companies were able to secure their desired stand area at the international industry meeting point at discounted prices, ended on 31 May 2017. The results were impressive: 65% of the planned exhibition space has already been booked after the end of the first registration period. In comparison to the same period of the previous event, 50% more exhibition space has already been reserved. The number of exhibiting companies has also increased by 50% in comparison to the same period of the previous event. Thanks to these very promising results, all the signs indicate that Anuga FoodTec will continue on its growth course.

The next Anuga FoodTec will take place from 20 to 23 March 2018 in Cologne. The trade fair is jointly organised by Koelnmesse and the German Agricultural Society (DLG).

www.anugafoodtec.com



Siglata alleanza strategica tra Interpack, Ipack-Ima e Ucima

Una nuova partnership volta a offrire un network di riferimento per le aziende che operano nel settore del processing e packaging è stata siglata tra Interpack e Ipack-Ima (una joint venture tra Ucima e Fiera Milano). L'accordo prevede che i partner si diano reciproco supporto nelle rispettive fiere dedicate al packaging, in scena a Düsseldorf (7-13 maggio 2020) e Milano (29 maggio-1 giugno 2018), mentre Ucima fornirà sostegno alle manifestazioni internazionali di Messe Düsseldorf organizzate nell'ambito dell'interpack alliance in Cina, India, Iran e Russia.

• IPACK-IMA
(Milan, 29th May - June 1st, 2018)
www.ipackima.com

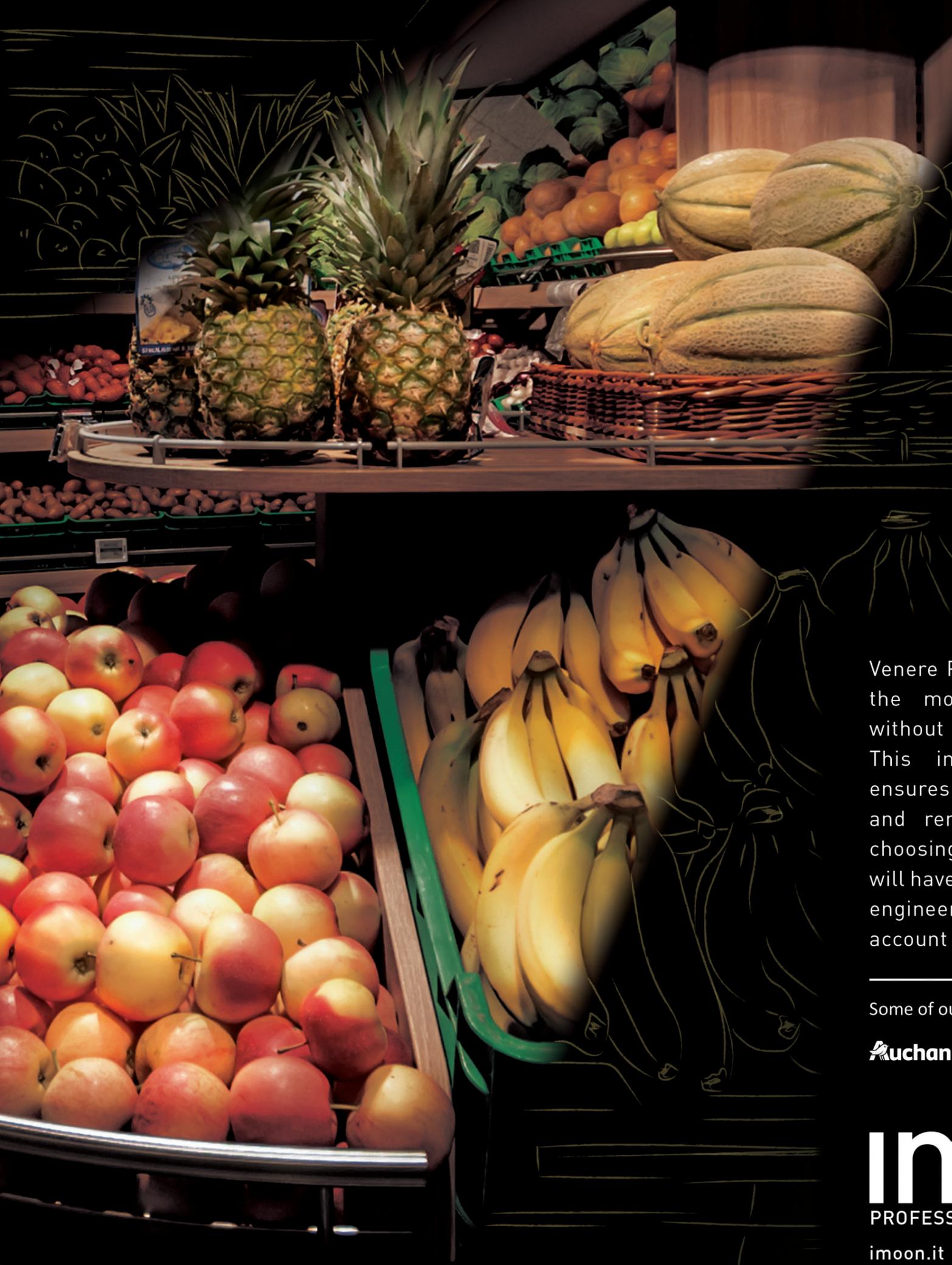
• INTERPACK
(Düsseldorf, 7-13 May, 2020)
www.interpack.com

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